

FREE

Swan Supping

Issue 96

June/July 2013



**CAMPAIGN
FOR
REAL ALE**

COVER STORY
**Rebellion celebrate twenty
years of brewing!**
See centre pages

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NEWS FROM THE EDITOR



CAMRA recently campaigned for the Government to get rid of the Beer Tax Escalator which, thankfully, bit the dust in the latest Budget. This success was partly due to the fact that we managed to get over 100,000 signatures to get the subject debated in Parliament and then organise one of the biggest lobbies that Westminster has ever seen.

As a follow-on from this, it seems to have boosted membership and a quick look at the **CAMRA** website shows that we are heading towards 150,000 members, over 850 of whom are part of the **Aylesbury Vale**

& Wycombe Branch. That should make some MPs more receptive to what we have to say!

However, we would like more of our growing number of members to take a more active part in our work to keep this wonderful industry that keeps our taste buds so happy. As part of this, we are holding a new members social at the **Falcon** in High Wycombe on Wednesday the 12th of June starting at 6.30pm. This will be a good opportunity for you to utilise your **Wetherspoons** vouchers and also to meet some of the people who give up a lot of their spare time to campaign for traditional beer with their only reward being the warm glow resulting from each success, no matter how small.

Another task which we embrace willingly is to organise some fantastic trips. On April Fools Day (very appropriate) a trip to Cambridge was organised by our Chairman, Alex Wright, which we cover further on page 8. The excuse this time was that it was to help me celebrate (get over) a major birthday milestone, but that does not explain all the other trips we've made

to Cambridge over the years. Everyone seemed to enjoy themselves (I certainly did) and I'd like to thank everyone involved for all their efforts.

If you missed that trip, don't worry as you can join us on our annual pilgrimage to the Black Country on Saturday 29th of June. This will be the twenty-third time we have held this trip, so if you haven't come along yet, then you are missing out! We'll be starting in Aylesbury, picking up at various places (see the Branch Diary), then heading out to start at the **Coach & Horses** in Weatheroak. It has its own brewery, does a lot of guest ales and a great range of food, so it makes a fabulous place to break the journey.

We'll then head to the **Waggon & Horses** in Halesowen which had fourteen ales on offer last time we were there. Other favourites such as the **Vine (Bull & Bladder)** in Brierley Hill, **Olde Swan** in Netherton (famous as **Ma Pardoes** and for its reopened Victorian brewery) and three or four other gems before we finish at the **Beacon Hotel** in Sedgley (home of the famous **Sarah Hughes Dark Ruby Mild** which was sadly unavailable last year so we have some catching-up to do) before wafting you back home.

All this for the very reasonable price of £28 per head. Seats are going fast, so it is advisable to book as soon as you can (please contact me for booking and if you need any other details - contact information is on page 22).

One person who regularly came along with us to the Black Country and who will be missing this year is John Bazin, as he is still in hospital following a stroke. Our best wishes once again to you, John. Get well soon. We'll raise a glass to you in at least one of the pubs!

Thanks once again to all the people who have given their free time to contribute to the production and circulation of **Swan Supping** and many thanks once again to Colin Stanford for the cartoon.

Cheers!

David W. Roe - Swan Supping Editor

NATIONAL CAMRA NEWS



We have a very real opportunity to save the Great British Pub and we need you to get involved.

The Government backed beer and pubs in the recent Budget by abandoning plans for a beer duty hike and instead cutting beer duty for the first time in over 50 years. They are now building on their support for pubs by taking on the large pub companies who are exploiting pub licensees and putting the future of thousands of pubs at risk.

The fundamental problem is that the large pub companies are taking more than is reasonable from the profits of each pub - so licensees and pubgoers alike suffer. A fair deal will result in the average tied pub being £4,000 better off annually

The Pubco Model

Around a third of pubs in the UK are owned by large Pub Companies - property companies who lease pubs out to tenants to run as their own business. These pubs are contractually obliged to buy their beer only from the Pubco preventing pub licensees buying on the open market - this is known as the beer tie.

Pubcos make huge excess profits by using the beer tie to force licensees and ultimately the consumer to pay high prices. Licensees can pay at least 50% more for beer than free-of-tie publicans. Also pubco licensees often find themselves paying above market value rents with no independent adjudicator to settle disputes.

Time for Reform

The Government is now proposing a package of measures to deliver a fair deal for local pubs, with:

- A powerful new Code and a Watchdog to stop abuses by big pub companies
- A new choice for licensees to opt out of restrictive tied agreements and just pay a fair market rent to their pubco
- Fair rents and beer prices for tied publicans, allowing them to thrive

Pub companies with fewer than 500 pubs will be exempt from these proposals but must abide by a separate voluntary code.

If we succeed with this campaign we can expect better pubs, fairer prices and fewer pub closures.

Get Involved

Your support in getting us this far really has made all the difference. However, the battle isn't won yet and we now need to ensure the Government sees its plans through. To make the most of this opportunity there are three things you can do right now:

1. Ensure your voice is heard by taking five minutes to take part in the Government's

pubco reform survey

2. Help build the case for reform by sending in your own submission to the consultation. There's ideas on what you could say on the campaign's website
3. Sign up to be a Fair Deal for Your Local Campaign Supporter to hear more about the campaign and how you can get involved.

You have until **14th June** to take part: www.fairdealforyourlocal.com

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CAMPBELL REAL ALE

FRESH LEATHER AND SOUL FOR THE BOOT!

‘A comfortable environment, a friendly face with great beer and food, it’s simply what we’re all after when we visit our local’, said Emma and Andy Goddard and so they are going to deliver just that.

With new tenants, Emma and Andy (pictured during the countdown to the reopening of the pub) at the helm, the **Boot** at Beldlow Ridge has re-opened, not only awakened and refurbished but fully revitalised.

Emma, who grew up in the village, and her husband Andy looked on as the **Boot** changed from a popular, flourishing country pub to an Italian restaurant and subsequently a community owned pub trying hard to hit the right note with villagers and customers. It was back in 2010 when the villagers clubbed together to save their pub from becoming another residential property and convincing the local council to keep this essential local amenity. So, determined to move things forward once and for all, Emma and Andy decided to bite the bullet and enter the interview process which was underway to find permanent tenants for the pub.

Delighted to be awarded the tenancy they decided to give this much loved, community owned pub a serious makeover; not a TV programme style makeover but one with heart and soul. The pub now boasts new stylish and comfortable seating areas with occasional leather sofas and tub chairs for drinking and eating alike. It also now has a beautiful walnut bar newly positioned away from the front door which has helped to create a more inviting and relaxing environment.

For Emma and Andy certainly the focus is very much a local one. When



you visit you’ll find **Rebellion Brewery** from Marlow is supplying the core of the beers. “They have been really helpful right from the start. They understand what we’re trying to achieve and have been there for us with advice and support,” commented Andy on the role **Rebellion** has played so far. As a free house there will also be the likes of **Sharps Doom Bar** available along with other local guest beers.

The local influence doesn’t stop there as the food will include meat supplied by local butchers, with cheese and bread from other suppliers from down the road.

‘Our aim is a modern twist on great traditional food,’ explained Emma about the new offering. They have recruited an experienced and creative chef locally and formed exciting links with Aylesbury Catering College providing an opportunity for the newly qualified and top trainee chefs to develop their skills and qualifications in the hospitality industry.

Most important for the new tenants is the local community. ‘It’s been busy, lots of fun and very rewarding. We’ve had so much support from the villagers. We want the **Boot** to be a place where locals can pop in just for a drink or bring friends and family for some great food and some great times. There’ll also be a warm welcome for those from further afield as we hope word will spread and the **Boot** will be somewhere people will want to travel to.’ say Emma and Andy.

So, the **Boot** will, once again, be part of the soul of the village, as it should be, and provide drinkers and eaters with a warm and friendly welcome when visiting this beautiful part of the Chilterns.

Martin Vian

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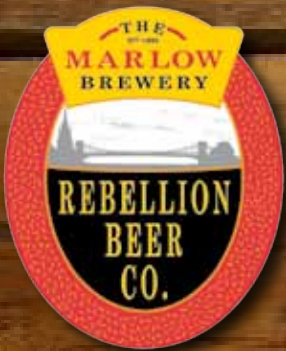
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LOCAL NEWS

ASTON CLINTON

There will be a beer festival at the **Hub** over the weekend of Friday 12th to Sunday 14th of July. Thirty real ales plus cider will be accompanied by a hog roast and live music.

AYLESBURY

The **Britannia**, which had been closed for about six months, reopened on the 8th of May. This **Punch** owned pub is being run by Scott Blackley and he has reintroduced real ale, currently **Greene King IPA**.

Many congratulations to Lauren and Liam at the **Green Man** on their wedding in Ibiza on the 13th of May.

A lot of work has been carried out at the **Hobgoblin** and it may reopen soon.

The brewery shop at the back of the **Hop Pole** will have a full-time person in charge, so will be open more frequently. There are also plans for an **ABC Bitter** to be a standard beer at the pub.

The **Millwrights** has been refurbished again and will become a 'Local Hero' pub when it reopens in early June as the **Millwright Arms**. This **Greene King** pub will be offering local beers from local breweries. We will check it out and give you further details next issue.

The **Queens Head** has been run by various holding companies recently, but a new tenant has been found who will take over on the 10th of June. In the meantime, the internal refurbishment will continue with improvements to the upstairs rooms. More news next issue.

Tring Sidepocket for a **Toad** and **Skinners Betty Stogs** were spotted in the **Rockwood** during a recent visit.

BEACONSFIELD

The **Beech House** in the new town, has opened as an **Oakham Inns** restaurant/bar and currently has three operational handpulls. **Wychwood Hobgoblin**, **Brakspears Bitter** and a **Chiltern** beer feature as well as premium European lagers.

BIERTON

The **Barn** (formerly **Bob's Barn**) at Bierton/Hulcott held a beer festival at the end of May. Beers from **Chiltern**, **Vale**, **Otter**, **North Cotswold** and **Elgoods** were available in the gazebo in the garden and a Hog Roast was run by the landlord of the **Oak**, Aston Clinton.

BOURNE END

Mark and Kazuko Sweny have taken on the lease of the **Black Lion**. They have four handpumps on the bar: two are tied, serving a rotating selection from established regional brewers and two guest pumps; one of which always features a **Rebellion** beer. The other rotates between local microbreweries - beers from **XT**, **Bingham's**, **Church End**, **Windsor & Eton** and **Vale** so far. They offer food throughout the week and have a selection of roast dinners available on Sunday.

Last issue's article about the **Garibaldi** reopening has resulted in more correspondence from that (sadly neglected) end of our branch. Everyone was happy to see the **Garibaldi** have a new lease of life, but it was the comments about the other pubs in the

area which fired off the emails!

Helen, manager of the **Walnut Tree**, objected saying that they have worked tirelessly for 15 months to turn their pub around and make it an integral part of the community which they feel they have done. Everyone who frequents the pub knows that they make everyone feel welcome whether they are coming in for a drink or a meal. They also pride themselves that they are not a gastro pub, but they do sell really good home cooked food which is 100% fresh and locally sourced. Beer was not mentioned, but the handpulls visible on their website are **Greene King IPA**, **Abbot** and **Old Speckled Hen**.

We were also pulled up for not having included some other pubs in Bourne End for a mention. The river forms the boundary of the branch so the **Bounty** is outside our area. It was reported that there was a fire at the **Bounty** recently, but doesn't seem to have done much damage. What is encouraging is that the pub was described as 'full of customers' at the time of the fire. We should, perhaps, have mentioned the **Spade Oak** and the **Black Lion** at Well End, and we are having a social to cover some of these pubs (**Garibaldi**, **Walnut Tree** and the **Black Lion**) in early June so we can see for ourselves. Please come along!

HADDENHAM

Don't miss **Haddenham Summerfest** on Saturday 6th July 2013, 11 am to late. You can reach the festival either by train on the Chiltern Line alighting at Haddenham and Thame Parkway which is a 15 minute walk or come by bus on

the Arriva 280. Check out the website.

HIGH WYCOMBE

The **Disraeli Arms** is still closed but it is good that the windows are not all boarded up and there is some maintenance going on.

The **Golden Fleece** at Totteridge, which is 'closed for refurbishment', is now boarded up and the fabric is being allowed to decay. On the other hand the lease for it is still being advertised so it might reopen. There was an application to build a mosque on the site but this has been turned down. The next application was to turn the pub into a Tesco which has caused much annoyance to the local residents as there are already too many Tescos in the general area. And nowhere near enough pubs.

The **Gordon Arms** is currently shut. It is not boarded up, but new people arrived to take over running it and they closed it immediately. We have no other information.

The **Half Moon** now has a 'Lease for sale' sign outside it. This has been an excellent outlet in a part of town not noted for real ale. We can only hope it will continue to be one.

The application for change of use for the **Iron Duke** has been refused. In a very bad state of repair is the **Jolly Bodger** in Castlefield. There can't be much chance of this one ever reopening. It looks like it's just been left to decay.

We have received notification that Wycombe District Council have planning applications made by Irwell (TR) Ltd for the **Terriers**. The main

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application is for the ground floor to be converted into a veterinary surgery with three flats on the upper floor. The planning references are 13/05587/FUL and 24/05586/FUL. Please don't let another pub disappear without a fight!

LACEY GREEN

The **Black Horse** will be holding a beer festival over the weekend of 2nd, 3rd and 4th of August offering beer, music and food.

In the current economic climate, when we all know that pubs are closing left, right and centre, it's great to hear about a pub being saved and reopened for a change.

Having been closed for 18 months, and with the locals fearing that it had been lost for good, the **Pink and Lily**, Parslows Hillock, will be up and running at the beginning of July. Recently bought outright by a local family (the pub has been rescued from the clutches of **Enterprise Inns** and is fully free of tie), the **Pink** is going back to its roots as a friendly, quality local, muddy boots, muddy families and muddy (well behaved!) dogs welcome! Intending to serve great food and great beer, (a microbrewery will be up and running by the end of the year, fingers crossed), the **Pink and Lily** has had a facelift, while the charm and character of the original, historic pub has been retained. With a selection of local and real ales on tap as well as a great wine list and a wide range of lagers, ciders and spirits, a revamped garden, new games room and an outdoor area for children, The **Pink** looks forward to welcoming all comers! Alice Hill, the pub's new landlady says 'We're thrilled by all the local encouragement. The **Pink** is a beautiful and historic pub, well worth saving, and we can't wait to

welcome everybody when we open at the beginning of July!'

The **Whip** beer festival in May was very successful and an excess of 2,000 pints were consumed. **Thornbridge Jaipur** and **Rebellion Googly** proved to be the most popular and were finished off first.

LOUDWATER

The **Derehams Inn** beer festival will take place over the weekend of 6th/7th of July. They are offering a mixture of golden, dark and brown ales plus a porter and a stout. Also ciders, including a perry for the first time this year - hopefully something for everyone. Let's just hope the weather holds!

MAIDENHEAD

The Slough, Windsor and Maidenhead branch of **CAMRA** are holding a beer festival at Maidenhead United Football Club, York Road, Maidenhead (SL6 1SF) from Friday 19th to Sunday 21st of July. Sixty ales will be available, forty from local micro breweries and twenty from further afield. An excellent selection of around twenty ciders and perries will also be available. Hot and cold food will be served throughout including a Hog Roast on Saturday.

MARLOW

In the last 'Local News' we recorded the demolition of the **Plough** with a photograph of the now-flattened site.

We've been kindly sent a photograph (above) of the **Plough** pre-demolition (taken in June 2012). Quite apart from regretting the disappearance of yet another pub from this Thames-side retreat, how on earth are people now going to direct drivers to Marlow Bottom and its **Rebellion Brewery** without recourse to saying 'turn left/right at the **Plough**'?

MARSWORTH

Beer and Steam! The **Mid-Chilterns CAMRA Pub of the Year**, the **Red Lion** will be sponsoring the 2013 Marsworth Steam and Classic Vehicle Rally. They will be providing the beer tent on Sunday 16th June at Startop Farm, Marsworth HP23 4LL, offering two beers from **Vale Brewery** and two from **Tring Brewery**. There will be a free shuttle bus for visitors from Tring. For more information visit: www.MarsworthSteamRally.co.uk

QUANTON

The **George & Dragon** is holding a beer festival on Saturday 13th July. Ten ales are planned and the event is being held to support the restoration of the local church tower.

The **Swan and Castle** remains closed and is up for sale.

STEWKLEY

A third annual Beer Festival at the **Carpenters Arms** will be held on the August bank holiday Saturday and Sunday. There will also be ciders and a barbecue in the garden.

The third annual Beer and Music Festival at the **Swan** on the weekend of the 15th and 16th of June now has three acts confirmed - all by popular request following previous appearances. Solo acts are Craig and Finn whilst Maxwell Hammer and Smith are an outstanding covers band all the way from Taunton. Twenty ales from near and far will feature with an outdoor bar in the large back garden. Food will be available throughout plus a barbecue.

THAME

Recently the **Six Bells** had five beers, **London Pride**, **HSB**, **Gales Seafarers**, the seasonal from **Fullers**, **Brewers Bragg**, at 3.9 fit for Vikings and the guest beer was **Chiltern Beechwood**.

At the **Thatch**, they had **Vale Wychert** and **Doom Bar**, but beware of the sparkler, which is also in evidence at the **James Figg**, where **Vale Best**, **Mad Goose Purity**, **XT 6** and **Doom Bar** were available. The sparkler will be removed if spotted in time.

The **Rising Sun** has **Brakspears Bitter** as the standard beer and the other two pumps have beers from the **Marston's** range. When visited they were **Morreles Varsity** and **Ringwood Boondoggle**.

Rebellion beers were available in the **Spread Eagle** which had **Rebellion**

Blonde, and at the **Birdcage** which had **IPA** and **Smuggler**. At the **Black Horse**, unfortunately all handpumps were turned around on the last visit, but due on were **Greene King IPA** and **Doom Bar**.

Greene King IPA was also available at the **Nags Head**, where televised sport proves to be a popular attraction. Across the road at the **Swan**, there were five pumps serving **Vale Brill Gold** and **One Ton Morris**, **Rebellion Smuggler**, **Lancaster Amber** at 3.7 and well kept and what else - **Doom Bar**. The **Falcon**, at the top end of Thame, only had one of the three pumps with real ale, this being **Old Hooky**.

Meanwhile, back at the **Cross Keys**, home of the new Mayor and Mayoress of Thame, they always have eight beers, some from the major breweries but most from a selection of micro breweries and even some from the **Thame Brewery**. Coming soon will be **Hoppiness** at 4.2 and **Cooking Fat** also at 4.2. Check on the website or twitter to find out if they are on. Don't forget to bow gracefully when served by Pete or Trudi. From August, they will also be serving lunchtime snacks.

So, on a good crawl, you can expect to find about 27 different ales in Thame. With late buses back to Aylesbury there is every reason to visit and try the many varied beers on offer.

WADDESDON

The **Lion** has undergone a refurbishment over recent months. The interior benefits from an improved restaurant layout which now includes a carvery and the bar area is more defined as the drinking area. New décor further enhances the atmosphere.

An impressive array of beer greeted us at the **Long Dog** recently including the excellent **XT Pi**, a low gravity mild which belied its strength.

WING

The **Queens Head** has just held its first Annual Burger and Beer Mini-Festival over the last bank holiday weekend. Ten ales were featured, all fairly local, including **Concrete Cow**, **Oakham Ales**, **Red Squirrel** (Herts), **XT**, **Vale**, **Wells** and two from Northants, **Gun Dog Ales** and **Whittlebury Brewery**.

WOOBURN MOOR

The **Falcon** is holding a beer festival from Friday 26th to Sunday 28th of July.

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BRANCH CELEBRATION IN CAMBRIDGE



The branch wanted to mark its appreciation of Dave's unwavering dedication to the cause of real ale and, particularly, for the huge amount of his own personal time that has been spent over the years supporting branch activities.

Swan Supping wouldn't be the excellent and award-winning read it is today without Dave's inspiring dedication as editor - a completely voluntary task, as are all local branch activities.

And what better way to show our thanks than to spend Easter Monday on an epic pub crawl through the splendid alehouses of Cambridge. Current Chairman, Alex Wright, organised a minibus to pick up and drop off the enthusiastic band of imbibers.

Most of our number can be seen in the **Hopbine** toasting Dave's health in the accompanying photo - along with a weird bloke we found in the **Champion of the Thames** who decided we were having such a good time he decided to tag along (guess which one he is!).

Swan Supping editor, current Pubs Officer, former branch Chairman of twenty years standing plus Branch Secretary before that and a few other posts, Dave Roe reached a rather significant birthday over the Easter weekend. We're too polite to mention the exact number in black and white but it brings Dave closer to that ultimate beer-drinkers' passport - the free bus-pass.

A splendid time was enjoyed by all, although several have rather hazy recollections of the end of the day, and Alex presented Dave with an inscribed tankard on behalf of the branch as a token of our thanks for all he's done over the years. Fortunately, as long as he's able to enjoy a decent pint, Dave says he has no intentions of retiring.



THE WHEEL

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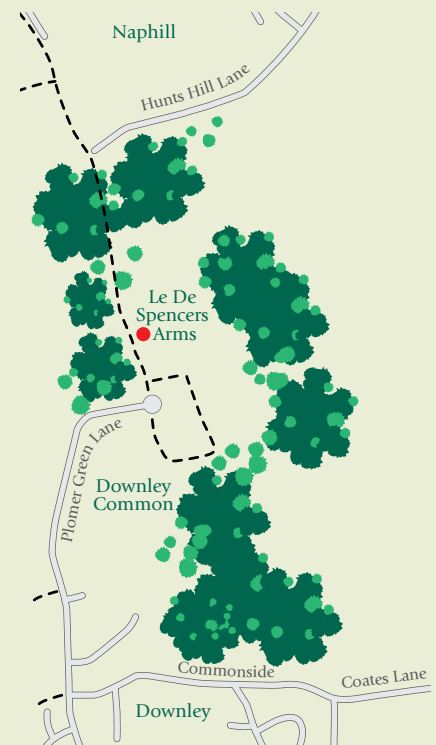
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CHEERS AND ENJOY!

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A HALF CENTURY!



On 17 May 2013 Pat Gower celebrated 50 years serving the public as Landlady at the **Pack Horse** pub in Tring Road, Wendover.

Pat and her late husband Bert came to Wendover on 17th May 1963, initially managing the pub. It would be some time before they bought it. Sadly Bert passed away in 1992 but fortunately Pat had the support of her family and customers.

The **Pack Horse** continues to go from strength to strength, being recognised some 11 years ago by **CAMRA** for inclusion in the **Good Beer Guide**. Quite often folk come in to the **Pack Horse** clutching the 'Good Book'. Once they have disposed of the first pint they usually opt for another!

On Saturday 18th May, a celebratory evening was held for friends and customers past and present. The pub was really 'wedged' very early on and a wonderful evening was had by all.

Pat had lots of 'pressies' from friends and a certificate of appreciation and a memento from the service personnel of the RAF Logistics School at RAF Halton. The Directors and staff of Fullers Brewery presented to Pat a



beautiful engraved, cut glass, rose bowl.

The icing on the cake on the Sunday was a visit by the brewer's dray from **Fullers** brewery with their magnificent horses.

In all, a fine celebration for a wonderful lady.

Mike Clemence



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Like every town and village throughout England, Marlow's brewing tradition dates back centuries. Beer had been the drink of the day for most people throughout the ages, as beer was safer to drink than water, so the local brewer was a much respected and important person in any community. Beer was traditionally brewed on a very small scale, and sold at the brewer's own 'public house', until the advent of the new steam-powered technology during the industrial revolution allowed for the production of beer on a large commercial scale.

Thomas Wethered founded **Wethereds** brewery which started brewing in premises on the west side of Marlow high street in the middle of the 18th century, and was soon producing about 30,000

pints per week, and selling his beer to local inns and pubs. The town brewery remained the centre of the working and social life of the local community right up until the middle of 20th Century when the emergence of large national brewing companies threatened the existence of local traditional brewers, who found it increasingly difficult to compete.

The story of the **Rebellion Brewery** starts in 1987 with the closure of the **Wethered Brewery**. Two friends, Tim Coombes and Mark Gloyens (pictured top-right outside the brewery), had gone through school together at Sir William Borlase, at a time when the old **Wethered** brewery was in full production and the smell and noise from the brewery clearly marked Marlow out to locals and visitors alike as a brewing town.

Having discussed the idea to set up in business together earlier in their careers, and watching the old brewery close, the idea started to take shape of reviving Marlow tradition in 1991. After a couple of years of planning, research and failed attempts to secure small premises on the old brewery site, which was owned by **Whitbreads**, the **Rebellion Brewery** was established on the Rose Industrial Estate in Marlow Bottom in April 1993.

According to the first brewbook from 1993, whilst they did three trial brews in March 1993, it appears that the first commercial brew was brewed on 1st April 1993, and sold about 10 days later! From that first batch they filled cask no:- 005, delivered it to the **Duke of Cambridge** in Marlow as the first delivered cask. When it was empty unfortunately a **Whitbread** drayman took it, and they didn't get it back for ten years!!

From an initial investment of £60,000 of their own

money, the two partners have reinvested retained profits over the intervening years to expand the brewery to its current capacity of 70,000 pints/week. In 1999 the brewery moved to its current premises on Bencombe Farm, occupying the old grainstore and other redundant farm buildings.

Most of the brewing equipment installed has been purchased second-hand from other breweries that have been closed down over the years. **Rebellion** is a working brewery museum, containing as it does tanks and equipment from old, closed and much-missed breweries such as **Morlands** of Abingdon, **Morrells** of Oxford, **Flowers** of Cheltenham and **Brakspears** of Henley.

Most of the beer produced in the brewery is traditional cask-conditioned ale for sale to local pubs and in the brewery shop (pictured below), with the remainder going into bottle for sale through the brewery shop, local restaurants, hotels and off-licences. As support from local people has increased the **Rebellion Brewery** has reduced the area it actively sells to and now considers export as anything that goes out of Bucks, Berks and Oxon. The strategy of concentrating on local sales is better for the quality of the beer; better for the environment and ultimately better for the long-term profitability and sustainability of the brewery. The number of people employed by the brewery has grown over the years from the initial three to the current level of fifty full and part-time staff (a large proportion of whom are featured on our front cover).

The **Rebellion Brewery** has always prided itself in its involvement with the wider community, through support for local charities, schools and other community organisations. Every two years



since 1999, **Rebellion** has thrown the doors of the brewery open over a weekend in the summer, and welcomed as many as 7,000 visitors to enjoy a free beer festival, including tours of the brewery and live music provided by local bands. Whilst entry to the festival is free, visitors are invited to donate money to the local hospital charity, 'Scannappeal', and since 1999 over £100,000 has been raised to buy vital scanning & diagnostic equipment for Wycombe Hospital.

The open weekend this year (Saturday 6th and Sunday 7th of July) is being treated as the official birthday for the brewery and they hope to raise more than the £32,000 raised last time (pictured below).

The brewery also aims to minimise the impact it has on the environment. All the surplus by-products of the brewing process are reused locally, with the fresh and highly nutritious spent grains going off to two local farms to feed the cattle.

In today's world of brewing, it appears you have to be either a small local brewery to produce the quality and variety of beers appealing to the discerning drinker or be a multinational brewing giant producing cheap, mass marketed beers. Thankfully for us, the industry has gone full circle and the demand for locally produced, distinctive and high quality beers is growing and the **Rebellion Brewery** in Marlow is here to stay.

Rebellion produce three all-year ales; *IPA* (3.7% ABV), *Smuggler* (4.1% ABV), and *Mutiny* (4.2% ABV). In addition, there are five seasonal ales such as *Red* and *Blonde* (which are also available to buy bottled year-round), as well as one-off monthly brews. The monthly specials are usually themed over the year and the latest specials are



rebrewings of favourite specials since the brewery started doing them on a monthly basis.

The **Three Horseshoes**, Marlow Bottom, is the nearest pub to the brewery, and the lease was owned for a few years by **Rebellion** to serve as the brewery tap. Although it is no longer run by the brewery, this regular in the **Good Beer Guide** is one of the few pubs to serve the excellent **Rebellion Mild** and its impressive array of handpumps always has virtually the full range of beers available from just across the road!

The **Rebellion Beer Company** has won numerous awards from the **Society of Independent Brewers**

at both a local and national level. Its **Rebellion White** won the supreme champion award in the wheat beer challenge in 2003.

If you fancy a beer from **Rebellion** and you live within 30 miles of Marlow, go to their excellent new website (<http://www.rebellionbeer.co.uk>) and make use of the 'Beer Finder' which shows all the nearby pubs and shops which stock their beers.

We are holding a branch social at the open day on Sunday 7th July to both enjoy the day and to join in the celebrations for the twentieth birthday. Please come along and enjoy it with us.

David Roe



LOCAL BREWERY NEWS

**Aylesbury Brewhouse**

Hayden Overton is now brewing on a regular basis at the **Aylesbury Brewhouse** and he remains true to their ambition, to produce interesting and inspiring limited edition beers.

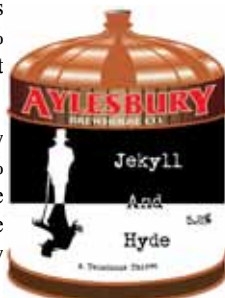


In the dim and distant past Haydens relatives ran a Croydon brewery called **Page and Overton**, so after much research into their beers in June he and David will be brewing **Renton and Overton's Oatmeal Stout** from the **Aylesbury Brewhouse**. Oatmeal stouts have a very positive reputation, and we are sure that this incarnation will enhance that view.

Another stronger brew is **Jekyll and Hyde**, a 5.2% malt driven pale beer but

with a strong hoppy bite.

Then combining wheat with our malted barley they have **Liquid Bread** following. This will be 4.1% and has specific aroma hops chosen that will give it a refreshing wheat taste and a fulfilling hoppy aroma.



Brewery tours at the **Aylesbury Brewhouse** are now a regular event. Individuals can sign up for tours taking place Tuesday evenings and Saturday afternoons.

Please make contact on 01844 239 237 to arrange at a mutually convenient time. See the website for more details (www.aylesburybrewhouse.co.uk).

Malt the Brewery

Malt the Brewery's reputation continues to grow, with the new **Malt Summer Ale** just about to go into production, which will hit the pubs at the beginning of July.

Malt has four days every 4th Saturday of the month at 2pm, 3pm and 4pm, £10 including a pint and a **Malt** glass to take home (reservation advised).

Upcoming Events where you will find **Malt's** beers: Great Missenden Farmers Market - Sat 1st June. The Big Lunch on Prestwood Common, Sun 2nd June 12pm - 4pm. Prestwood Steam Rally, Sat 6th July.

For further details check **Malt's** website www.maltthebrewery.co.uk

Rebellion Brewery

Rebellion's new website has got live info on what beer is available in the shop and in what sizes, up to date info on events and loads of information about the history and brewing process. It also has a beer finder, where you can find your nearest pint of **Rebellion** by entering your location. A mobile site which will be released later in the year.

Their latest seasonal beer is a 4.2% red and fruity ale which is somewhat difficult to read. **Googly** is a deceptive, red beer that turns in unpredictable and surprising ways. This will have your taste buds spinning, and they think you will be bowled over by their latest delivery!!

Rebellion are celebrating twenty years of brewing at their open days on Saturday 6th and Sunday 7th of July. Why not join the branch there on the Sunday?

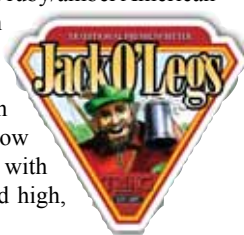
**Tring Brewery**

July will see the launch of the redesigned **Tring Brewery** pump-clips. The process of reworking these has been ongoing for the past few months. Rather than a radical departure from the existing designs, the new clips see a refinement of existing elements with a slight tweak in the shape. New designs will feature here in the next issue.

This year saw the introduction of **Moongazer**, a 4.3% ruby/amber American hopped beer that has proven to be exceptionally popular.



It also sees the end of **Jack O'Legs**, a beer that has sat in their core range since 2000. Now before you head for the brewery with flaming torches and pitchforks held high, let them explain.

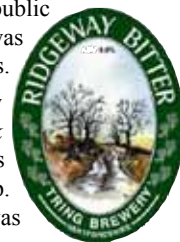


Jack O'Legs used to be very popular with their trade customers. It was for that reason it also became part of their retail bottled line up. The decision to drop it was not made lightly and is worth putting into context. During the 12 years **Jack O'Legs** has been around, a lot has happened in the world of beer. The introduction of new hop and malt varieties, the influence of the US craft brewing scene and an adoption by the British public to new beer styles all became contributing factors, as was their own desire to introduce new products to consumers.

From a commercial stance the brewing and pub industry relies on being able to sell product. Quite simply, **Jack O'Legs** only sold well in a handful of pubs and in less quantities than virtually all other beer in the line-up. It was, additionally the only beer in the range that was very close in style and strength to another beer, **Ridgeway**. It simply no longer made sense to have two beers in the range so similar, especially when they want people to experience the huge variety of styles and flavours that can be produced.

For all you die-hard **Jack O'Legs** drinkers, take heed of the fact that it will still remain in bottles for the foreseeable future. If you want a replacement for draught **Jack O'Legs** then why not try **Ridgeway**, it's been around for 19 years and is a very worthy alternative.

A panoramic view of the brewery on a recent branch visit is shown above.

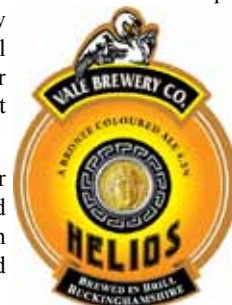
**Vale Brewery**

As the railways gained momentum and the Metropolitan line extended out to the suburbs a new phrase evolved, Metro-Land. This became the name for the surrounds of their lines out to Verney Junction in Buckinghamshire. **Metroland** is also **Vale's** June beer of the month.



A straw-coloured bitter at 4% brewed with hops from Australia and New Zealand, **Metroland** will have an intense flavour and yet remain thirst quenching.

As we approach summer what better than their July brew. **Helios** is named after the god who was the personification of the Sun in Greek Mythology. This 4.2% bronze coloured bitter will be refreshing and pack a hoppy taste.



Vale Brewery were also successful in the 2012/13 **London and South East Area Champion Beer of Britain** competition run by CAMRA.

- **Black Swan** was judged Bronze in the Mild Category
- **Black Beauty Porter** was judged Bronze in the Porter Category

Vale Brewery is on Facebook can be followed on Twitter @ValeBrewery.

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GREAT SUMMER READING FROM CAMRA

CAMRA has launched the new edition of its famous *Good Bottled Beer Guide*, which this time features over 1800 bottle-conditioned beers.

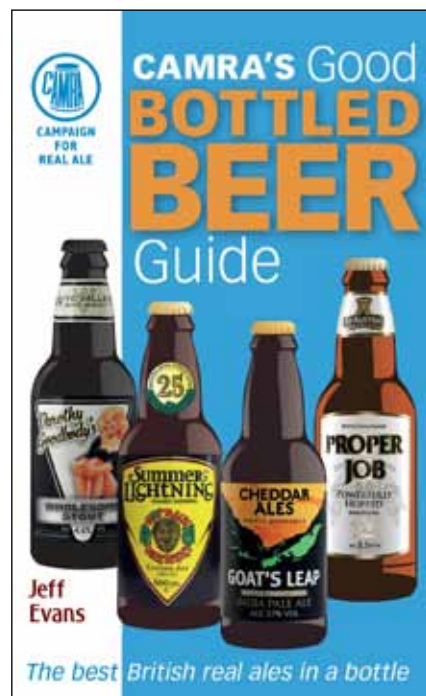
This definitive guide showcases beers from across the UK in a plethora of styles, from light thirst quenching golden ales to aromatic and citrusy India Pale Ales and rich, powerfully flavoured stouts and porters.

Jeff Evans, author of the *Good Bottled Beer Guide*, says the book represents the huge range of beers now brewed in the UK, 'The *Good Bottled Beer Guide* highlights the breadth of fantastic beer now being produced in the UK - as well as traditional British beer styles such as bitter and stout, we are now very lucky to have international beer styles such as American-style pale ales and German-inspired wheat beers being brewed on these shores.'

This eighth edition features some relatively new breweries which have quickly made a name for themselves in the beer world – the likes of *Kernel*, *Red Willow*, and *Rebel*, to name but a few – but also fantastic bottle-conditioned beers from some of the UK's biggest brewers such as *Thwaites*, *Wells & Young's* and *Shepherd Neame*.

Other features include star awards for the best beers, rosettes for the best breweries, a comprehensive listing of specialist beer shops and full details of how to buy, store and serve bottled beer.

A sister publication to the *Good Beer Guide*, *CAMRA's Good Bottled Beer Guide* by Jeff Evans is now available from all good retailers, and the *CAMRA* shop (www.camra.org.uk/shop), priced £10.99 for *CAMRA* members, and £12.99 for non-members. Available throughout the *Great British Beer Festival*, Earls Court, August 13th - 17th.



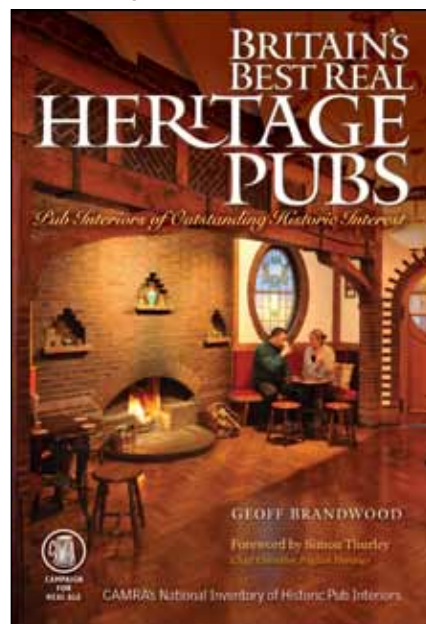
A new publication highlights the hidden gems of British pub architecture with 270 pub interiors of outstanding historic interest.

Britain's Best Real Heritage Pubs is a beautifully illustrated celebration of pub interiors, from rural time warps, Victorian and Edwardian drinking palaces to interwar boozers, that have altered little in 80 years.

English Heritage has been working with *CAMRA* for 20 years now, and the legacy of that partnership is beautifully revealed within the pages of this book. From wonderful Victorian tiled interiors, through to the simple splendour of Art Deco decoration, the range of pubs recognised through the historic pub interiors project is staggering.

The book is available in all good book shops and via www.camra.org.uk/shop.

ISBN: 978-1-85249-304-2 (288 pages). *CAMRA* member price £7.99 (RRP £9.99). For more information visit www.camra.org.uk/bestheritage.



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HADDENHAM BEER FESTIVAL



Haddenham Summer Beer Festival, which takes place on Saturday July 6th, is set to be bigger and better than ever.

Held at the now familiar setting of Haddenham County Junior School the festival is run by the

registered charity Haddenham Beer Festivals Trust, which raises money for good causes in the surrounding area.

Due to the success of last year's local ale tent for the first time in the festival's history all the beers will be racked outside in an outdoor beer tent. The weather was poor in 2012 but the size of the tent meant that everyone stayed dry and the wet weather did not ruin anyone's day (pictured above by Paul Wilkinson). This year the new outdoor tent will be considerably larger meaning festival-goers will be totally unaffected by the weather.

The selection of beers has not been decided yet but based on previous years you can expect a splendid range of stouts, IPAs and more from a mixture of local and further afield breweries. With at least 80 barrels of ale alone there is sure to be something to please everyone's taste buds. In addition to the ales there will be lagers, ciders, wine and Pimm's and there'll be live music and dancing from opening to close and loads of entertainment for the kids.

The trust is also extremely pleased to announce a partnership with a local radio station which will run in the two weeks preceding this year's festival. The radio station, known as Summerfest Radio, will cover a range of topics concerning Haddenham and the surrounding area. Summerfest Radio is being organised by a group of professional DJs who are volunteering their time and effort to support the trust in its fundraising activities.

Please keep an eye on the beer festival website (www.haddenham-beer-festival.co.uk) for updates on the radio and to find out when the tickets will be going on sale.



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ESSEX BOY MAKES GOOD!



Four years ago, a couple from the smoke i.e. date for your London, came to Thame. Here is a great summer diary.

They were asked by *Oak The Chiltern Taverns*, the owners of *Brewery* will be holding a free open day on Saturday 20th of July to see if they could 'turn it around'. So it came to pass that Peter and Trudi Lambert (and their son Adam) came out into the country on a rescue mission. Four years later, two entries in the *Good Beer Guide*, local pub of the year winner 2012, over 1000 different real ales provided, a micro brewery installed and they are still there!!!!

What is even more amazing, if anything

could be more amazing than that, is that in May of this year, Peter, who was already Deputy Mayor of Thame, became a fully fledged Mayor and Trudi the Lady Mayoress. The inauguration was attended by his mother and father and a few of the regulars. They couldn't believe it either!

So it came to pass. Essex boy makes good. Congratulations to both Peter and Trudi. There can't be many Mayors and Mayoresses running pubs.

What's for the next four years? Member of Parliament?

Words: *Brian West*. Photo: *Frank Millar* (www.frankmillar.com)

CHILTERN OPEN DAY



Here is a great summer diary. The *Chiltern Brewery* will be holding a free open day on Saturday 20th of July between the hours of 11am and 4pm. This is a fantastic opportunity to see behind the scenes of a working micro-brewery, the oldest in Buckinghamshire and the Chiltern Hills, and find out more about traditional brewing techniques, including the crucial role of the best quality 100% British malt and hops used by the Jenkinsons.

You will be able to meet and talk to the brewers in a relaxed and friendly environment and find out more about the heritage of this family owned brewery that now runs to over 30 years and the fascinating story behind the craft of the artisan brewer. There will also be the chance to visit the fabulous brewery shop and sample some of the lovely award-winning beers and amazing chandlery including wonderful food products, many like the Barley Wine Fruit Cake actually made with *Chiltern Brewery* beers.

The brewery shop also stocks an amazing range of other mouth-watering offerings including English Whisky, from the English Whisky Co. based in Norfolk, English Vodka, and locally made fruit and clear gin from local company Foxdenton, many of which will be available to sample on the day.

The brewery is located just off the B4009, the Nash Lee Road, on a working farm in Terrick near Wendover. Families are very welcome and there is a lovely garden area to sit and enjoy the day. Extra parking will be provided on site. There is no need to book, you can just pop in.

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Further information about our beers, map and prices, visit www.rebellionbeer.co.uk

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**Maidenhead
BEER FESTIVAL 2013**

GRAVEDIGGERS - PART TWENTY THREE



On the first evening of the local pig-racing festival, the **Gravediggers** bar was unusually busy. A queue of impatient drinkers waved ten pound notes in irritation as James and Mazz coaxed the treacly beer from the handpumps.

'It's no good, the lumps in the black pudding flavoured ale must have clogged up the pipes,' Mazz said to James.

'Didn't we run out of that *Bloody Surprise* about a month ago?' James asked.

'Yes, but we're not due to clean the pipes until next year,' Mazz said. 'The locals will go crazy if we flush them out before then. They say it dilutes the special character of the **Diggers** beer.'

'Come on, I've been waiting half an hour for my pint of *Fit Shaced*,' Mad Mike the Inventor shouted from the crush at the bar.

'The beer's oozing out as fast as it can,' James said.

'You need to get into the twenty-first century with your means of alcohol dispense,' Mad Mike yelled. 'I've been developing something in my workshop which might be just the thing to help you out. It's Nobel Prize material.'

Next day Mike brought his Patent Rocket Fuel Dispenser by truck to the **Gravediggers** back yard. It resembled a miniature World War Two submarine that had surfaced from a septic tank. It was the size of an HGV engine with a row of a dozen re-closeable, pint glass shaped firing holes along its upper surface.

'Just need a source of gas power for the old beauty,' Mad Mike said to James. 'Is there a convenient source of noxious, extremely flammable gas near the pub?'

'Old Pete's usually at the bar but he doesn't drag himself in until a few minutes after opening time,' James said.

A broiling, gurgling sound boomed from the fermenting tanks in the microbrewery.

'That sounds promising,' Mike said.

He ran two lengths of tubing from the Patent Rocket Fuel Dispenser into the barn where the fermenting vessels gurgled ominously.

'We take the gas from the top and suck the beer out of the bottom. Self-powering! Not even Einstein could have come up with something this brilliant,' Mike said. 'Now for a test run.'

Mike cranked a handle on the side of the machine. It hissed and spluttered for a couple of minutes then one of the firing hatches suddenly sprung open and a pint-shaped missile shot out at incredible speed, speeding upwards like a blur until disappeared as a tiny pin-prick into the sky.

'Needs a bit of calibration but we'll be fine for this evening,' Mad Mike said.

The pig-fanciers goers waited expectantly outside the **Gravediggers** after their second afternoon of festivities. A sign on the door promised: 'BEER GUARANTEED TO BE SERVED IN THIRTY SECONDS.'

Once James unlocked the door, the thirsty ale lovers were directed to a separate till where Mazz took their cash. The Patent Rocket Fuel Dispenser had now moved inside and Mazz promised customers that their choice of beer would be instantly served – ready in the time it took to stagger over to the bar.

Old Joe was first in the queue. After Mazz had taken a pound of sausages in payment for his pint of *Old Sludge*, she gave Mad Mike the signal and he cranked up the machine. A full pint whizzed from the firing hatch across the bar. Old Joe leapt like a slippery dolphin to make the perfect catch. But

the machine fired another glass of puce-coloured liquid almost immediately and followed up with a volley of ten more pints. As Mike scratched his goatee beard, the drinkers stampeded into the bar to catch the free beer like a team of cricketers fielding to win the Ashes.

Mazz jumped from her position at the till and managed to catch a pint in each hand and to balance another on the back of her neck.

'You never know when the circus training's going to come in useful,' she said to James as he gathered up the pints.

James and Mazz exchanged looks of relief that not a single drop of beer had been spilt or glass broken. Suddenly the television in the bar broke into a newflash.

The caption at the bottom of the screen read: 'EARTH POISED FOR ALIEN INVASION'. Against pictures of the International Space Station, the newsreader spoke with alarmed intonation. 'An object containing a suspected extra-terrestrial biological weapon has been fired at the International Space Station. Fortunately, it hit an unpressurised section and, showing exceptional bravery, the astronauts have retrieved this substance for analysis in their orbiting laboratory. We can go live into space now to hear from joint Captains Igor Vodkavich and Jack Gunnedown.'

In front of the two spacemen hovered a pint-glass and a luminous green blob of liquid, mutating shape in zero-gravity conditions.

'Gee, this looks like nothing that could ever have come from God's own earth,' the American said.

The Russian dipped his finger in the liquid and smiled as he tasted it. The American looked horrified. 'Guys, no need to panic,' the Russian said. 'Seems like the little green men like their beer too.'

Back in the pub, Terry the Ticker said 'Brilliant! Think of all those new alien beers we can tick off after the invasion.'

The newsreader interjected: 'More breaking news. NASA have analysed the trajectory of the projectile and it appears to have originated not from Alpha Centauri but a small village in the depths of rural olde England.'

At that moment, shuddering vibrations from fleets of helicopters rattled the **Gravediggers** thatch and timbers. James looked out of the window to see commandos in biological protection suits abseiling from the choppers.

'Quick. Down the secret passage! They'll never find us there,' James yelled as he rushed with Mazz, Mad Mike and the locals downstairs into the cellar, battenning the hatch above him.

'Holy *Budweiser*. Tell the President we're going to need a hundred mile exclusion zone around this place,' an American voice said, retreating rapidly from the **Diggers**.

Charlie Mackle

Branch Diary

Everybody welcome to all socials and meetings!

June

Tuesday 4th BOURNE END SOCIAL

8.30pm, Garibaldi, 9.15pm Walnut Tree, 10.00pm Black Lion, Well End.

Wednesday 12th NEW MEMBERS' SOCIAL

6.30pm, Falcon, High Wycombe

Not been to a social before? Why not join us for a pint (or three)

Monday 17th BRANCH MEETING

8.00pm, Cross Keys, Thame (venue tbc)

Saturday 22nd MALT THE BREWER CAMRA OPEN DAY

Malt the Brewer, Prestwood

Wednesday 26th COUNTRY SOCIAL

8.00pm, Bull and Butcher, Ludgershall, 9.00pm Pheasant, Brill, 9.45pm Pointer, Brill

Saturday 29th BLACK COUNTRY TRIP

Enjoy the best day of the year as we make our annual pilgrimage to one of the finest areas of the country for enjoying beer. Picking up from Aylesbury (9.45am), Princes Risborough, High Wycombe, Stokenchurch and Wheatley Services and returning before midnight. £28 per head. Booking essential as spaces are limited. Tickets are available from the editor (contact details below).

July

Saturday 6th HADDENHAM BEER FESTIVAL

Haddenham County Junior School

Sunday 7th REBELLION OPEN DAY

Join in the celebrations at Rebellion Brewery as they celebrate their 20th anniversary!

Tuesday 9th NORTH BRANCH SOCIAL

8.30pm Swan, Stewkley, 9.30pm Queen's Head, Wing, 10.00pm Cock Inn, Wing.

Monday 15th BRANCH MEETING

8.00pm, Wheel, Naphill (tbc)

Saturday 20th BREWERY OPEN DAY

Chiltern Brewery, Terrick

Thursday 25th DOWNLEY SOCIAL

8.00pm Downley Donkey, 9.00pm Le De Spencer Arms

Tuesday 30th FORTY GREEN SOCIAL

7.45pm, Royal Standard of England, Forty Green

October

Friday 18th/Saturday 19th BEER FESTIVAL

Vale of Aylesbury Beer Festival, Bucks County Council Sports & Social Club, Lower Road, Aylesbury



Further details can be found on our website
www.swansupping.org.uk

CATCH UP DURING BRANCH SOCIALS:-
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t: 0845 0510845 f: 01865 783106
e: trading.standards@oxfordshire.gov.uk

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Keep up with the latest local pub news, be given beer festival information plus the latest social details, please join our e-mailing list by going to:-

www.swansupping.org.uk/joinin

Swan Supping

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Copy deadline for next issue (due out 31st July) is 14th July 2013.

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Acceptance of an advertisement in *Swan Supping* by a pub or its availability there does not guarantee CAMRA approval.

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01/06

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Key Attributes

- Great traditional pub in the village of Stone
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- There is a dining area (30 covers), large kitchen and gaming area
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