

Issue 91

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NEWS FROM THE EDITOR



It hardly seems seven years since we were celebrating the 25th anniversary of *Chiltern Brewery* at the Farmers **Bar, Kings Head** in Aylesbury when we learned that Britain had won the right to hold the Olympics.

Well, the event has finally arrived and is currently underway and we wish all the competitors the very best of luck and hope that the games are a great success.

However, it is a great shame that when we should be celebrating what is best in Britain, that the only beers available at the

events are brewed by one of the major sponsors, *Heineken* with its sister brands *John Smith's* and *Strongbow*.

However, research has shown that 60% of visitors to the UK intend to go to a pub as part of their visit, so there is every chance that they will try some of the amazing variety of beers we have on offer in this country. *CAMRA*'s London branches are coordinating a campaign to showcase what there is on offer. The objective is to raise the profile of British beer and pubs during the summer and this started the first week in July by featuring the *Ealing Beer Festival* and includes the *Great British Beer Festival* in August at Olympia. Hopefully we will see a lot of foreign visitors at Olympia when we hold our branch social there on the Thursday (August 9th).

A website (http://www.londoncityofbeer.org.uk) lists all the activities involving beer across London, whether it is a brewery open day, an event in a pub or a guided tour around some of London's history making pubs. Pubs and breweries across the Capital have been encouraged to get involved to create one great month of celebration.

In our last issue we featured 'Cameron's Tour of Destruction' which took the Prime Minister on a magical mystery tour taking in a lot of the pubs in our branch which have closed their doors, some probably forever! Copies of the magazine have been sent to Mr Cameron, but so far we have had no reply. He is probably too busy trying to figure out how to load even more tax onto the beer drinker's head! This is despite the fact that the current taxes are helping to close pubs at an alarming rate and increasing the number of job seekers, especially amongst the young who, in the past, have seen the pub and restaurant trade as a means of getting on the jobs ladder and to prove that they are employable in the workplace in general. In our last issue we went into great detail about the escalator of beer tax which is steadily ratcheting up the price of our favourite tipple. We asked everyone to get involved by doing the simple task of signing the *CAMRA E-petition* and we are steadily approaching the 100,000 signatures required. However, when you consider the number of beer drinkers in the country, even allowing for the many people without internet access, the fact that this figure wasn't realised in just a few days shows that the vast majority of beer drinks are apathetic or don't care how much they pay for their pint (or have switched to buying from the supermarket). It is, therefore, not too surprising that the Government have singled beer drinkers out as an easy target!

We all know that the economy is in bad shape and money has to be raised somehow. However, it is all counter-productive if the rise in tax results in the closure of pubs with the resultant loss of VAT receipts, income tax etc and the rise of welfare payments. If you add in the fact that the rise in sales from supermarkets as opposed to the controlled environment of the pub is adding to the binge drinking and under-age drinking that the politicians are always railing against! We need a bit more 'joined-up thinking' to be done and consider the whole picture. The fabled 'Big Society' cannot exist without a community centre and what better example of that is there than the traditional English pub!

Despite all the pressure on the pub trade, three of the pubs we mentioned in the 'Tour of Destruction' have reopened.

The **Bull**, Stoke Mandeville, which had been in the *Good Beer Guide* for many years before it closed at the end of last year, has reopened its doors and is featured on our front cover. The **Cherry Tree** in Kingston Blount and the **Hare and Hounds**, Marlow, have also started serving again.

We also welcome back two pubs that have undergone massive refurbishments. The **Stag and Huntsman** in Hambleden reopened at the end of May, and the **Red Lion** in Brill has reopened under its original name of the **Pointer**. We wish them all the best of luck in the current economic climate and are certain that they will be successful despite everything the Government throws at them!

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 to Colin Stanford for the cartoon. I'm now off to watch the Olympics!

Cheers!

David W. Roe - Swan Supping Editor

NATIONAL CAMRA NEWS High as a Kite is Lindsay Ketteringham, bre

High as a Kilo High as a Kite is Wales' Best Beer

A beer brewed at a hotel in Wales' smallest town of

Llanwrtyd Wells was judged to be the best beer in Wales at the Great Welsh Beer and Cider Festival in Cardiff

High as A Kite, brewed by the *Heart of Wales Brewery*, which is based at the **Neuadd Arms Hotel**, was judged by a panel of expert tasters in the annual competition run by *CAMRA*.

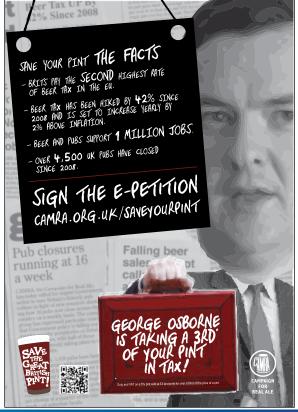
The *Heart of Wales Brewery* has been brewing for six years and this is the first time they have won this award which is eagerly sort after by the sixty or so breweries in Wales.

The *Heart of Wales Brewery* also came second in the competition with their *Welsh Black Stout*, whilst third place went to the *Rhymney Brewery* of Blaenavon with their *Hobby Horse* bitter.

Lindsay Ketteringham, brewer at *Heart* of *Wales Brewery*, said, on hearing he had won the award, 'This is an absolutely fantastic accolade from *CAMRA*, I know my beers are good but to be recognised by with a national award by *CAMRA* is just fantastic. I hope everyone at the festival enjoys my beers as much as I do, a lot of hard work goes into producing these beers so it's great to be recognised as the best brewer in Wales.'

According to James 'Arfur' Daley, the organiser of the festival, 'This is a welldeserved award for Lindsay and his team at the brewery, the town of Llanwrtyd Wells may be famous for its' bog-snorkling competition but now an award-winning brewery will put it on the map for sure.'

High as a Kite is a barley wine with a strength of 10% and is a burgundy-coloured ale with a rich nose of stewed plums and a rich, warming flavour with a lingering caramel and toffee aftertaste. A beer to be sipped and savoured.



Please contact the editor if you would like to help distribute Swan Supping

STAG AND HUNTSMAN REOPENS!



On Monday 28th of May the **Stag and Huntsman** opened its doors to the newly refurbished, restored, historical building tucked away in the village of Hambleden.

Situated on the Culden Faw Estate near Henleyon-Thames, this famous pub is set in a stunning location, nestled within the rolling Chilterns. Even if you have never made it to the village you will be familiar with its streets and church which have featured in many of our best loved TV series. The **Stag and Huntsman** is reknowned as a locals' haunt as well as welcoming visitors from far and wide. As before it offers all the simple pleasures of great food and hospitality, making it easy and comfortable to wind down from the fast pace of life. They are also passionate about following seasons not fashion; sourcing their food and ale locally, from *Rebellion IPA* and *Mutiny* to meat from Vicars Game.

The manager, Claire Hollis, is testament to this as you certainly won't get more local than her as she grew up in Hambleden. She is a fount of genuine local knowledge, whether it's for a walk across the Chilterns or shopping in Henley.

Always having been a venue for dining out, whether for evening meal or a Sunday roast, the new **Stag and Huntsman** menu promises to satisfy all appetites, and once the lawn has settled, regular summer barbecues will take place every weekend.

The extended pub offers nine bedrooms, having added six to the original three. Individually designed and maintaining the quintessential feel of an English pub throughout, each room has en suites, from a wet room to a sumptuous roll top bath. Each room is named after drives on the Estate shoot - Long Innings, Henley Hill, Cannon Wood to name a few – and each has good sized beds, flat screen cable TV and a digital Roberts Radio. Prices start from £100. Further details on their website (www.thestagandhuntsman.co.uk).



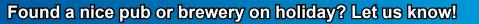
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As seen in the Good Beer Guide 2012

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AYLESBURY The Green Man will be holding a music festival from Wednesday 22nd to Sunday 26th of August which will be raising money for charity (Help for Heroes).

Hop Fest from the **Red Squirrel** Brewery will make an appearance at the beginning of August at the **Harrow** and if it proves to be popular it could become permanent in addition to (or replacing one of) the usual ales of Adnams Broadside, Charles Wells Bombardier, and Black Sheep Best Bitter.

The **Kings Head** have sported a brand new set of six handpumps since they were installed in May. These are fairly unique as they are water-jacketed with a half pint pull. Besides the usual selection of *Chiltern* beers and a guest ale, a permanent traditional cider is now always available and ones so far featured have been from *Westons* and *Gwynt y Ddraig's Black Dragon*. They will be holding a 'Beer and Burger festival' on the Friday and Saturday of the August bank holiday weekend.

The **Queens Head** is celebrating its first year since it reopened on the 2nd of September with entertainment (to be confirmed) for the weekend.

BENNETT END

The **Three Horseshoes** will be holding a Farmers Market on Sunday 26th August. It will start at 11am and run through to 3pm and will offer produce from many local farmers. There will be a beer festival with ales from local breweries such as **Rebellion**, **Tring**, **Vale** and **XT** (11am – 6pm), plus live music (2pm – 5pm), a hog roast and barbecue throughout the day.

BIERTON

The **Red Lion** is holding a beer festival from Friday 24th to Monday 27th August. There will be a choice of ten beers in the garage adjoining the

property as well as three on the pumps inside. There will also be live music.

BOOKER COMMON

The **Live and Let Live** has been allowed to die following a decision (only on the narrowest of margins – a casting vote by the Chairman) by the Wycombe District Council's planning committee to approve a plan to convert it into residential properties.

BRILL

The **Red Lion** has reopened and has reverted to its original name of the **Pointer**. Full details in the article on page nine.

DINTON

The **Seven Stars** is serving three real ales. Landlady Stephanie Guiraute maintains one real ale at £2.75, recently been *Greene King IPA*, and a lager at under £3.00. Two other ales, one local, and one 'branded' are available.

GREAT KIMBLE

The branch's July meeting was held at the Swan shortly after it was taken over by new owners. Mick and Helen Caffrey have moved from nearby Saunderton with their young family. While keeping the Swan as a traditional village pub, Mick and Helen have made a few changes, such as redecorating the pub with paintings for sale by local artists, including some impressive pictures by the regulars. On the ale front they have continued with the previous two ales, Adnams Bitter and St. Austell Tribute, which were on excellent form for our branch meeting and which the locals have recently been turning over at a rapid rate. However, they also plan to trial a guest beer which, as a genuine free house, they are hoping will be a LocAle.

GRENDON UNDERWOOD

Grendon Festival, which was detailed last issue, had to be postponed due to the weather. It will now take place over the weekend of Friday 7th and Saturday 8th of September.



HADDENHAM

A big thank you to all participants at the charity Summer Beer Festival on Saturday 7th July who showed up in their 100s and thousands despite the weather. They didn't sell out; first time for years. The Locales bar and cider bar were extremely popular and did sell out. Next event is *Winterfest* on Saturday 8th December – see www.haddenhambeer-festival.co.uk.

The **Rising Sun** continues to serve all the Locales and other intriguing offerings from around the country straight from the barrel at £2.85 a pint. Two real ciders available now. Oxfordshire Aunt Sally starting, to go along with Premier League Pool, poker evenings and darts.

At the **Green Dragon**, Adam and Emma are keeping one hand pump firmly as a Locale.

The **Red Lion** is still available but the high rent and amount of initial immediate investment to do the place up has so far resulted in no takers. With the present economy resulting in lots of unsold properties, turning the pub into a building site might not seem to be a good prospect in the near future, so it could be better to get some money from having it reopen. Let's hope so!

The **Rose & Thistle** now has free WiFi to go with its three *Greene King* beers.

HAMBLEDEN

The **Stag and Huntsman** reopened at the end of May after having been closed for a major refurbishment. Six more rooms have been added to the previous three that were already available. The real ales they currently have on offer are **Rebellion** *IPA*, **Loddon Brewery** *Ferrymans Gold* and **Sharps** Doom Bar.

HARDWICK

We have heard that refurbishments are taking place at the **Olde Jug** (formerly the **Bell**) and that it will reopen as a pub. We hope to be able to confirm this news with further details in our next issue.

HIGH WYCOMBE

High Wycombe Rugby Club will be holding their tenth beer festival on Friday 16th and Saturday 17th of November.

The **Wendover Arms** in Desborough Avenue looks set to be bulldozed as it is converted into a 46 bedroom hotel with a public bar.

KINGSTON BLOUNT

The Cherry Tree, which had been closed since early on this year, has reopened! It is now being run by Ross Hutten (chef) and his partner Kate who have been in place since mid June. Serving great food, this is a *Brakspear's* pub serving *Brakspears Bitter*, *Oxford Gold* and *Ninety Nine*. The pub has four en-suite rooms.

LACEY GREEN

Four real ales are on all the time now at the **Black Horse**. Currently they have *Sharps Doom Bar*; *Shepherd Neame Spitfire*, *Charles Wells Bombardier* representing their range of guest ales alongside the ever-present *Brakspear Bitter*. A picture of the bar is featured above.

The **Whip** is holding its annual joint beer festival with the **Wheel**, Naphill, over the weekend of Friday 14th and Saturday 15th of September.

MARLOW

Tim and Gill left the **Britannia** at the beginning of May to take a *Wadworth's* tenancy in Dorset so we wish them all the best for the future. The freehold



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of the Britannia is open to tender so we wait to find out in due course what will be its fate or fortune; meanwhile managers Roger and Stacey are running the pub for a holding company.

The Hare and Hounds, after having been closed for a few months, has reopened with new landlord Robin Farley. When visited the pub was stocking three beers from Rebellion -IPA, Mutiny and Abandon Ship.

The Plough closed in May with the holding company's managers moving to look after the Green Dragon pub in Flackwell Heath. The future of the Plough is unknown as yet.

The Royal British Legion is holding another beer festival from Friday 24th to Monday 27th of August. They have increased the number of ales available to eighteen and there will be a big 'Family Day' on the Sunday with a Bouncy Castle, live music and tombola.

A beer festival will be held at Marlow RUFC on Saturday 8th September from 1pm. They will have a good selection of beers from Loddon, Vale, Loose Cannon, Windsor & Eton, Chiltern, XT and, of course, Rebellion among others, plus a selection of ciders.

NAPHILL

The Wheel is holding its annual joint beer festival with the Whip, Lacey Green, over the weekend of Friday 14th and Saturday 15th of September.

QUAINTON

A Classic Car event is being held at the George & Dragon on Sunday 19th August from 2pm till 6pm. There will also be a beer festival on Saturday 22nd September in conjunction with a Steam Rally being held at the nearby Buckinghamshire Railway Centre. A steam procession will make its way from the railway centre to the green outside the pub at about tea time for refreshments prior to their return.

SAUNDERTON

The Rose & Crown has been renamed the Chiltern. Nothing wrong with that, but the bad news is that they have removed the handpumps and only keg and bottled beer is now available. A sad situation for a pub which was the birthplace of the local CAMRA branch and was featured on the front of Swan Supping in our April/May issue last year (issue 83) as part of the fortieth anniversary celebrations for the campaign.

SOULBURY

The Boot now has three ales on offer -Woodfordes Wherry, Greene King IPA and Sharps Doom Bar - in fine form when visited.

STEWKLEY

The Swan will host live music on August Bank Holiday Sunday together with a barbeque in eager anticipation of the weather. On Saturday 1st September another Swan Music Festival will be held with three bands, barbeque, bouncy castle and pig roast.

STOKE MANDEVILLE

The Bull has reopened after having been closed for far too long! This locals? favourite is now being run by Lynn and Nigel Mabbett who are very interested

in being a real ale pub as long as they have the call for it based on us making sure it is served in good condition. The beers that have featured recently are St Austell Tribute, Adnams Southwold Bitter, Chiltern Beechwood and they are planning to have Brains SA at the beginning of August. Our cover picture, taken by Alex Wright, shows Lynn standing outside the reopened pub.

THAME

Thame Beer Festival, otherwise known as Chinnor RFC Oktoberfest, for one day only, Saturday 29th September, 11am to late. Live music and choirs all day with 50 beers and ciders, at the rugby club on Thame ring road - OX9 3JL. See Chinnor RFC website for further details. £5 entry including Oktoberfest glass and first pint.

The Black Horse continues to have three real ales. Greene King IPA, Old Hooky and Spitfire were on offer at the last visit.

The Swan Hotel is rumoured to be reopening on 17th August. Work is going on at the moment in the bar area, so things are looking good. Beer selection as yet, is unknown.

Sharps Doom Bar gets everywhere as it has been seen at the Cross Keys, and is currently available in the Spread Eagle, along with Rebellion Smugglers, at the James Figg, who are also selling Vale Best, Oxfordshire Churchill and Purity Mad Goose, and at the Thatch alongside Vale Wychert.

The Falcon, Thame's only Hook Norton pub, has currently Hooky Bitter, Old Hooky and Haymaker (5.0 abv). Quiz night at the Falcon is on Thursday. At the Rising Sun, home of Thame's friendliest pub quiz with Thame's friendliest quizmaster, Brakspear Bitter, Ninety Nine (the seasonal bitter) and Jennings Snecklifter were available at the last visit.

The Nags Head has Greene King IPA and the Six Bells continues to offer most of the beers from Fullers along with one pump selling a local guest beer.

The Cross Keys, as always, has eight handpumps serving micro brewery beer and occasional national brands Fullers Summer Ale and Marstons Pedigree being recent visitors and two to three ciders. Mr Splodge Mild was also spotted recently - and not only at the Haddenham beer festival.

As mentioned in previous editions of Swan Supping, get on the 280 and come to Thame for a good variety of beers. Last bus back to Aylesbury from the Town Hall is 11.40. Why not come along and enjoy the 'Thame Food Festival' on Saturday 29th of September.

TOWERSEY

A real ale festival, featuring a range of artisan beers and ciders, many from the surrounding area, forms part of the Towersey Festival which takes place from Thursday 23rd to Monday 27th of August

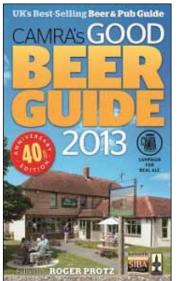
WHEELER END

Andy and Lynn Foulkes left the Brickmakers Arms in early June and after a fortnight back home in N.Wales hope to be managing the Emperor in Farnham Royal. The future of the Brickmakers is not yet known.

WOOBURN COMMON

August is 'Golden Beer Month' at the Roval Standard, From the 1st, Crouch Vale Brewers Gold features for the first week, followed by Dark Star over the weekend of the 10th-12th. August 17th - 23rd is St Austell Proper Job week and there is to be a *Pictish* weekend to coincide with the bank holiday (24th -27th).

GOOD BEER GUIDE 2013

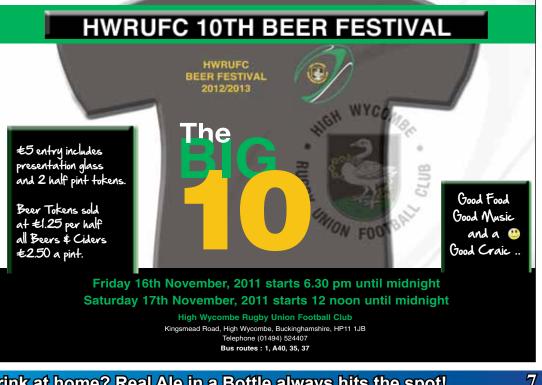


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The Red Lion reverts to a Pointer!

A 'For Sale' sign on the side of a pub always brings with it a chill down the spine. While pubs can be turned into houses, it is almost impossible to turn a house into back into a pub.

It is with great relief to see a much better outcome for the **Pointer**, formerly the **Red Lion**. Saved from developers, the new owners have done what the former owners *Greene King* could not, and that is to invest.

I had been in the **Red Lion** just before it was put up for sale delivering *Swan Suppings* and, I'm afraid to say, it didn't look terribly appealing. It was no surprise to generally find the place almost empty, and it did seem to me that *Greene King* were happy to let it remain that way, until they could sell the plot for development.

What a difference an owner who cares makes. When you enter the bar, you are now greeted by a welcoming space tiled with slate, and a polished bar. The real ale has pride of place, and the bar area is brightly lit.

While being open plan, the front room is cleverly divided by the decoration, seating and lighting to give the impression of cosier, more intimate areas to sit. There is plenty of room for drinkers, and on our visit, we saw plenty, as well as a meeting (where better to meet than in a pub?).

I had been taken to the back of the pub on my last visit, to a dark, cold and dingy dining room, that obviously had not seen diners in some time.

PUBS REOPENING!

The difference was quite astonishing! To get to the dining room you pass an open plan kitchen where the obviously excellent chefs (from the look of their work) were preparing dinner. The dining room had had its ceiling removed, leaving a two storied beamed room, with large windows, and a warm atmosphere.

Returning to the front bar, we passed the newly landscaped garden with an area for the inevitable smokers and an Aunt Sally pitch. If you've not had a go, I suggest trying the game. Another fine pint (for the others, I was driving!) obtained, we settled down in the comfy chairs.

The renovations do a fantastic job with the buildings, separating the diners from those that are after a drink. The **Pointer** will serve its community well.

Alexander Wright

Russell Arms

The **Russell Arms** public house in Butlers Cross, a watering hole and coaching house since 1763, is about to embark on a new and exciting era. Neil, Nicola and James, the team behind **No2 Pound Street**, Wendover, have fought off stiff competition to secure the tenancy.

'We want to be the hub of the community,' explains Neil, 'bringing home the values of old... real food, real ale and great service'. The **Russell Arms** will offer a slice of something for all, be it a pint of milk and a bacon butty for the busy commuter; a midday meeting place for lunch; an



afternoon cookery lesson; a great pint after work; a bar snack; or a full blown dinner.

There will be a village shop providing locally sourced produce including vegetables, milk, bread and cheese, alongside everyday essentials, including tea, coffee and biscuits. There will even be ingredients for sale to recreate tonight's meal at home!

The team are lining up a spectacular array of real ales from near and far. Some you will already know and others we are sure you will grow to love. There will be home-grown brands on the soft drinks front and commonplace on the bar will be British born gins, vodkas, whiskies and plenty of other interesting tipples. Not to forget, there will, of course, be a real treat with the wine list, and English wines will be a mainstay. This will be no ordinary pub. Opens August 2012!



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Kirsten, Mark and Darren welcome you to the Royal Standard at Wooburn Common

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RETURN TO OLYMPIA!

As part of the Olympics, the 2012 volleyball competition will be held at Earls Court and will be watched by up to 18,000 spectators. This basically means that there is no room for a beer festival, even one as famous as the Great British Beer Festival! Due to this deplorable skewing of priorities, it means that the largest beer festival of the year has had to move back to its previous home, Olympia.

Britain's Biggest Pub opens its doors for the five day festival on Tuesday 7th August. There will be over 800 different real ales, ciders and foreign beers for the expected 50,000 crowd to try.

This fun event is not all about the beer though. There are a variety of different foods from around the world and music to enjoy.

This event really is a beer drinker's paradise!

GBBF-30 second Q&A

Where do I begin if it's my first time at GBBF?

Treat GBBF as one big pub. After walking through the front doors, and having shown or bought your ticket, you will be presented with the glasses stand. You can choose to buy a third, half or full pint glass, and if you don't want to keep it when you leave the festival later on, you can hand it back to us and obtain a refund (on the glass). With a glass in hand, the festival is then yours to roam. To purchase a drink, simply approach one of the many bars, and select which real ale, cider or foreign beer best suits your



tastes. If you are unsure, our dedicated volunteers will be happy to help. The level of choice can be overwhelming, so we urge you to flick through the programme before making your choice!

Do beers ever run out?

Please note due to high demand for certain real ales, ciders/perries and foreign beers, some will sell out during the course of the five days. This is the reality of any beer festival, but they'll still be a huge variety of tipples to try throughout the duration.

Is there a family room at the festival?

We do have a family room for under-18s, however each person under-18 will need to be accompanied by an adult at all times.

Does my season ticket allow access into the trade session?

As with 2011, individuals holding a season ticket for GBBF will be allowed access into the festival's trade session, taking place from 12-5pm on Tuesday August 7th. This is when the Champion Beer of the Year is announced!

Will there be tutored tasting sessions at the Festival this year?

Due to logistics we are unfortunately not holding tasting sessions at GBBF this year.

Can I bring my own food into the festival?

It is possible to bring your own food into the venue, but don't forget we have a vast range of catering options on show - from traditional pub snacks to continental cuisine - so you'll never go hungry!

Are there soft drinks available at the festival?

There will be soft drinks available inside the festival for non-drinkers and designated drivers alike.

Saturday final day

Please don't forget that on Saturday August 11th - the final day - last admission is at 6:30pm, and the festival officially closes at 7pm, so make sure you reach us before we call time at the bar.

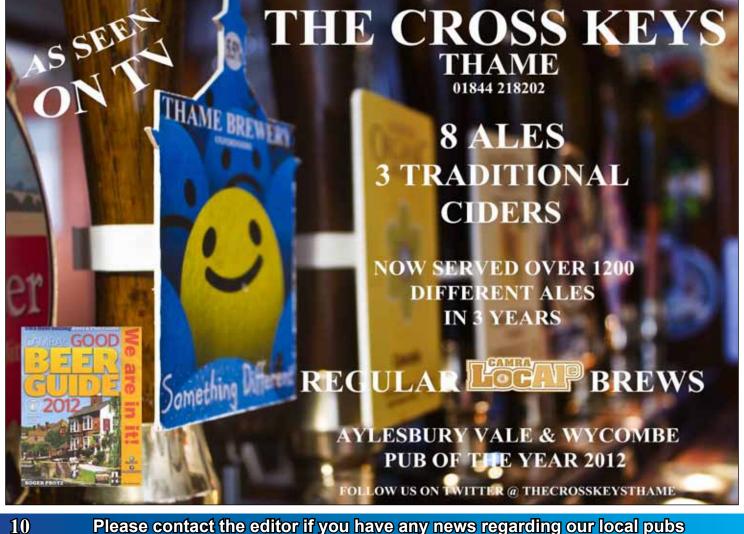
Opening Times

Tuesday 5pm - 10.30pm (Last admission 10pm) Wednesday/Thursday/Friday 12 Noon - 10.30pm (Last admission 10pm)

Saturday 11am - 7pm (Last admission 6.30pm)

How much does it cost

Day Tickets £6 for CAMRA members, £8 for non members. Season Tickets (all sessions including the Trade session on Tuesday afternoon) £20 for CAMRA members, £23 for non members. Tickets can be purchased via the website (http:// gbbf.org.uk/tickets).







www.thewhipinn.co.uk

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Please keep us informed about your local pub

LOCAL BREWERY NEWS

Rebellion Brewery

Rebellion know that times are tough for the trade so they have revamped their trade department to try and offer a helping hand.

This includes hiring two new members of the team lead by Phil. They now have Gary who heads up their Cellar Service department and Claire who is their new Trade Sales Executive.

With this new team they can improve their service by offering customers free cellar management training and advice.

Rebellion has recently made two other new appointments. Local lad George has joined the brewery maintenance team and will combine work with an engineering course at Reading college. Also, as part of an ongoing commitment to provide the best possible service to the local trade, they have taken on a new drayman, Paul, that takes their tally of full-time drivers to six.

As part of a constant search for quality *Rebellion* have recently installed a new mill, and now crush all their malt on site. The addition of the Alan Ruddock mill has already seen advances in mash consistency and brighter run-offs.

Their shop also has a new wine expert in Simon. He hosts a small wine tasting every Saturday and a grand tasting on the first Saturday of each month and is always available to advise you on matching wine with food or for any special occasion, They are currently stocking over 275 wines so there is plenty to choose from if for some reason you don't fancy a beer.

A new range of products from Cornish Orchard includes ciders and relish and chutneys and curds from Cherry Tree Ltd are also available.

The *Rebellion Beer Club* which was started in 2002 with the aim of thanking regular customers for their commitment and loyalty



to their local brewery has gone from strength to strength and currently the club boasts over 2600 active members.

The seasonal beer for August is *Flagship* which is a 4.2% ABV beer described as

> 'amber and refreshing'. Pale and Crystal Malts provide the platform

for this premium ale and Chinook hops, added late to the copper, provide a burst of citrus at the finish.

In September there is *Gangplank*, a 4.2% ABV 'Pale and dry' ale. This beer owes its balance to a single malt variety in the mash, Maris Otter pale ale, and a single hop variety from New Zealand in the Hopback, Motueka. The result is a straw coloured, thirst quenching ale with a clean hop character.

Also from September, their seasonal beer changes from Blonde to...Red. At 4.7% ABV, his is a premium ale reflecting the colour and intensity of Autumn. Its deep reddish hue derives from addition of crystal malt in the grist. The flavour is predominantly malty with a subtle late hop character.

REAL ALE FESTIVAL GRENDON UNDERWOOD 7th & 8th SEPTEMBER 2012

50+ REAL ALES & CIDERS

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Real Ale drinkers enjoy themselves without bingeing!



On Saturday 30th of June the *Aylesbury Vale & Wycombe* branch of *CAMRA* went on their 22nd coach trip to the Black Country.

These trips have proved popular ever since the first one which took place in January 1984. The trips then were evening events, but after arriving back at about 4am after having been driven through very heavy snow, it was decided to make it a summer daytime trip!

This year we dedicated the event to Ina Gabriel who passed away last year. Ina had come along on many of the trips along with her husband, branch committee member, Tony.

This year twenty-four people joined in the fun as the coach picked them up from Aylesbury, Princes Risborough, High Wycombe and Stokenchurch as we headed to the first pub, the **Coach & Horses**, Weatheroak.



This has been a regular stop on the trip although it is outside the Black Country. This popularity might well be due to the *Weatheroak Hill Brewery* adjoining the pub, plus the fact that they seem to be able to cope with a coach load of hungry, thirsty passengers and get them fed and 'watered' in very efficient fashion. I had my traditional start, faggots, peas and chips, washed down with a couple of the beers brewed only ten yards from where I was sitting. The weather was good, so the large garden could be enjoyed (Photo 1), and the large car park (Photo 2) makes the pub an ideal choice for this trip.

We would normally now head to the **Beacon Hotel** in Sedgley, but we had a change of route due to the Olympic Torch being paraded in the Dudley area that day, so rather than risk being stuck in traffic, we headed to the normal finish point, the **Waggon & Horses**, Halesowen.

This proved to be a good decision as we were able to more fully enjoy the range of fourteen real ales available on an impressive battery of pumps. Two more ales, neither of which I had

BLACK COUNTRY TRIP

even heard of before, were enjoyed along with some local blue cheese.

Next we headed to a pub which used to be a regular stop on the trip, the **Waterfall** in Blackheath. As with all the pubs on the trip, I had given the landlords advance warning that we would be coming along and an approximate time of arrival. This paid dividends here as the landlord greeted me as I walked in and offered all of us a dish of grey peas and bacon. This was delicious and again enjoyed along with two of the wide range of beers on offer (Photo 4). As it was a nice day we could also appreciate the wonderful view of the Black Country from the



back garden. I think that we will be revisiting the **Waterfall** next year!

We now headed off to a pub which has rightly appeared on every trip to the Black Country. This is the famous **Vine (Bull & Bladder)** which is the brewery tap for **Bathams** (Photo 5). It is easy for me to remember what I drank here as I always have a pint of *Mild* followed by a pint of *Bitter*. Add to this an enjoyable game of cribbage (Photo 6) and one of their fabulous pork pies and you have the recipe for a perfect pub!

Our next stop was another old favourite. The **Olde Swan** in Netherton, is home to the **Olde Swan** brewery. Here it was time for only a pint of *Entire* as my aged body was starting to slow me down a bit. The **Olde Swan** was the home of the famous **Doris Pardoes**, one of the four pub breweries left after the keg revolution, and is well worth a visit at any time, even to just explore the many bars, each with their own character. It demonstrates yet again the folly of knocking all rooms in a pub into one large bar





which has plagued so many pubs.

Off now to Upper Gornal where we had a choice of two pubs. The **Britannia (Sally's)** is in the *CAMRA National Inventory of historic Pub Interiors* and serves superb *Bathams Mild* and *Bitter* (and does an excellent line in pork pies) and I enjoyed a pint of the latter.

The other pub was the **Jolly Crispin** which has *Titanic Crispy Nail* (which I imbibed) and a range of eight guest ales. Most of the coach members made the effort to try both pubs, before we headed to the last pub on our trip, the aforementioned **Beacon Hotel** in Sedgley.

We probably has the only disappointment of the day here as there was no *Ruby Mild*! This very strong mild from the *Sarah Hughes* brewery (part of this Victorian pub) is a great favourite,



despite weighing in at a formidable 6% ABV and many of us (including myself) had been looking forward to finishing the day with a pint. However, the *Sedgley Surprise* (at a mere 5% ABV) was excellent so the disappointment dissipated!

I then had the task of rounding up the troops for the trip home. Luckily everyone was found and poured onto the bus (many with food from the fish and chip shop opposite the **Beacon**).

The happy, content bunch of trippers were then whisked back to Buckinghamshire, many grateful for the toilet on the coach, or keeping others awake with their snoring.

Many thanks to Motts Coaches for putting up with us for another year, and for the invention of satellite navigation which saved me from the map reading duties which used to cause hilarity when I got it wrong!

If you fancy joining us as we head back next year, please keep reading *Swan Supping* for the details of the 23rd trip!

David W. Roe (Photos: Eddie Harman)

LOCAL BREWERY NEWS



Vale = Brill Beer

Vale Brewery

Coinciding with the Olympics, *Vale Brewery* has launched a one off brew called *Decathlon*. This is a golden beer brewed with ten different English hops. Added at different stages in the brewing process each imparts its own flavour and bitterness to the brew and the result is a zesty hoppy bitter.

On Saturday the 23rd of June, *Vale* hosted their Summer Open Day. This was very well supported and with the full range of *Vale* brews, four *Aylesbury Brewhouse* beers, wine and soft drinks there was something for everyone on the refreshment front.

A hog roast, music by Gregg Cave and a massive marquee meant that not only did everyone stay dry, but also had a fantastic afternoon.

Guests arrived from far and wide by car, bus van and bicycles. *Vale* would like to thanks all that attended and look forward to another event soon. See *Swan Supping* for more details of future events or sign up to the *Vale Brewery* newsletter by mailing info@ valebrewery.co.uk.

> In August *Vale* have *QED*, a Golden beer brewed to 3.9% ABV. The Latin phrase QED stands for Quod Erat Demonstrandum translates directly to 'which was to be demonstrated' or simply put, Vale = Brill Beer.

September sees *Vale* revert to a local theme with *Old Chainey*, a 4.1% tawny coloured bitter. Derived from the nickname of the first and noisy locomotives used on the Brill Tramway line. Two traction engines were converted by Aveling and Porter and traveled at an average of four miles per hour between Brill and the Quainton Road.

XT Brewery

The first Vale Harvest food and drink festival was hosted at the brewery in July, which gave people the chance to try a range of local produce and sample *XT*'s range of beers.

Four is finally now available in bottles, either from the brewery shop or local independent off licences and shops.

Several new beers from the range have been launched! *One,* the crisp summer blonde beer, *Three,* a hoppy IPA with a few interesting bohemian malts and *Five,* the strong American Style Amber.

There will be chance to try the full range of *XT* beers at the first ever *XT One* to *Nine* Festival at the **Lamb and Flag** in Oxford over the weekend of Friday 28th to Sunday 30th of September.

XT have taken on an apprentice brewer and Finlay is keen to learn the art and science of real ale and has already made a special summer strawberry beer.

Their brewery shop is now selling chutney, fudge and other foods made with their ales. The staff are also enjoying sampling the sausages and pies which are being made from pork and beef fed on their spent grains and flavoured with XT beers, and these should be available for the general public in the near future.

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Sunday 26th August Bank Holiday weekend BBQ from 5pm onwards



LOCAL BREWERY NEWS

Chiltern Brewery

'There are so many positive things happening at Stoke Mandeville Stadium at the moment and we are confident that this will continue' said Martin McElhatton, Chief Executive of WheelPower as he clinked glasses in a toast with Tom Jenkinson, Head Brewer of the *Chiltern Brewery*.

In a year of celebratory, limited edition, beers *Chiltern Brewery* is very proud to be launching this special draught ale called *WheelPower* in support of the local charity and owners of Stoke Mandeville Stadium. A donation will be made from every pint sold to help WheelPower in their continued quest to help lives through sport. 'This is a gold medal of a beer which is crisp and sunny on the palate. We are so pleased that we have this opportunity to support our close neighbours and a truly fantastic cause' said Tom.

The new beer is a satisfying summer drink; rich gold in colour with hints of orange fruits on the nose and a refreshing



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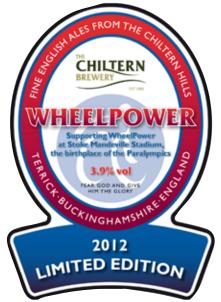


www.farmersbar.co.uk at The King's Head, Market Square, HP20 2RW dry finish. It will be available from early August at the Brewery Shop in Terrick, at the **Farmers' Bar** in Aylesbury and other selected stockists. You can call the Brewery Shop on 01296 613647 to order your beer for collection and savour it in the knowledge that it is also supporting many people with disabilities.

Tom and Martin are also thrilled that the beer has been ordered for sale at the *Great British Beer Festival* which is being held at Olympia, London, from Tuesday 7th – Saturday 11th August. 'This will be another great opportunity to raise awareness to a wider audience' claimed Martin.

Stoke Mandeville Stadium was founded by Dr Ludwig Guttman in 1944. He believed that sport was an essential part of the rehabilitation programme of his patients, using it to help build physical strength and self-respect. WheelPower and Stoke Mandeville Stadium have grown through his inspiration and passion and remain the spiritual home of the Paralympics to this day.

The *Aylesbury Vale & Wycombe* branch of *CAMRA* will be holding a social at the *GBBF* on Thursday 9th August - why not join us there and try *Wheelpower* (and a host of other beers!).





THE WHEEL AND THE WHIP'S ANNUAL JOINT BEER FESTIVAL BEER FESTIVAL 14th - 15th September 2012

THE WHEEL

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A CAMRA membership form can always be found in Swan Supping!

AYLESBURY IPA BREAKS ITS DUCK!



A strong India Pale Ale, based on a Victorian recipe and matured for more than five months, has been unveiled at the **Hop Pole** pub in Aylesbury. The beer was brewed at my request by Simon Smith and David Renton, using the *Aylesbury Brewhouse Company* plant at the back of the pub: *ABC* is a subsidiary of the *Vale Brewery* in Brill, where Smith and Renton also brew.

The beer is called *Sink or Swim*, a name with allusions to Aylesbury ducks, the long-dead *Aylesbury Brewery* whose logo was also a duck, and the arduous sea voyage to India enjoyed by IPAs in the 19th century.

The original *ABC* was bought and closed by *Ind Coope* 74 years ago. When I opened the new *ABC* last December, I was invited by the two brewers to produce my own beer on their plant. I plumped for an IPA that I could feature in my forthcoming book 300 More Beers to Try Before You Die. We brewed the beer in February, using with permission a recipe for a Victorian IPA from the Durden Park Beer Circle that recreates old beers. We reduced both the strength and hop levels of the original but the finished beer, at 6.8% and with 80 units of bitterness, is still exceptionally strong and hoppy by modern standards and is sold only in half pints in the **Hop Pole**. < *Note:* So many people asked for 'two half pints and can you put them in a pint glass' that it was being offered in both pints and half pints! - Ed >

Sink or Swim was brewed using all English ingredients: Maris Otter pale malt and Fuggles and Goldings hops. Seven barrels were brewed, using 13 bags of malt, each one containing 25 kilos of grain. The brewing liquor was Burtonised with sulphates to replicate the waters of Burton-on-Trent, the ancestral home of IPA in the 19th century. Following a 90 minute mash, the wort was boiled for 85 minutes with a 50-50 blend of Fuggles and



Goldings. Further hops were added to the copper just before the end of the boil and there was a final addition of hops in the fermenter.

Fermentation lasted for a traditional 'two Sabbaths' or seven days and the beer was then left to condition for five months. We deliberately chose to allow the beer to age for that period in order to follow the length of a sea journey to India in Victorian times.

The finished beer has a pale bronze colour, with 'lemon jelly' fruit on the nose, powerful hop resins, a rich malt loaf grain character and a hint of butterscotch and fresh tobacco. Tart and tangy orange and lemon fruit build in the mouth, with chewy malt, intensely bitter hops and a continuing hint of butterscotch. The finish is bittersweet to start but becomes dry with contributions from tart fruit, butterscotch/toffee, malt loaf and a quinine-like bitterness.

It's a wonderfully refreshing beer and the hint of sweetness from the malt chimes with my belief that the 19th century IPAs would have had some sweetness to satisfy the Raj in India, who were also great drinkers of Hock and other sweetish wines.

The beer was on sale in late July at the **Hop Pole**, 83 Bicester Road, Aylesbury, HP19 9AZ (Tel: 01296 482129), but a new batch will be brewed and will be bottled in time for Christmas. It will be available by mail order from the shop attached to the pub. There's a typo on the current pump clip: the beer is called

Indian Pale Ale and I'm sure this will be corrected when the second batch is ready for sale. < *It has been corrected - see new pump clip below! - Ed* >

Roger Protz

< Roger Protz is an award-winning writer about beer and related matters and is well known as the editor of the Good Beer Guide. This article is based on one written for his website (http://protzonbeer.co.uk/) and is used with permission. Photographs by Alex Wright - Ed. >



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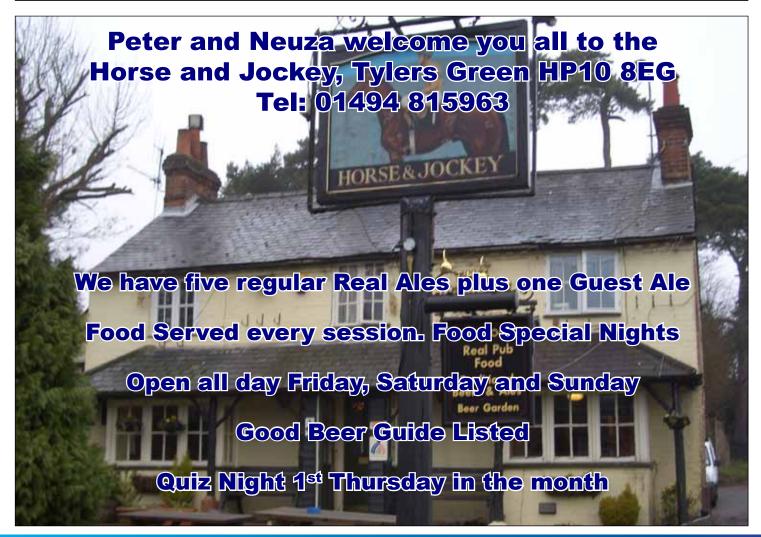
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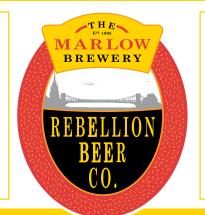
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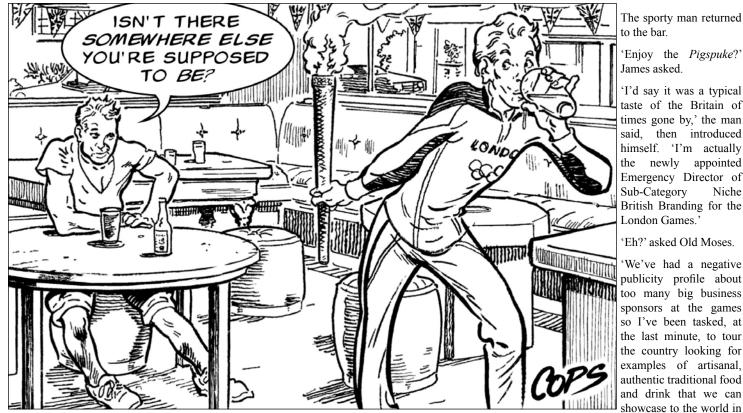
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GRAVEDIGGERS - PART EIGHTEEN



Old Pete leaned on the Gravediggers' bar next to Young Tim who was counting out his loose change in stacks of two and five pence pieces. Next to Tim was Old Moses with his elbows propped on the bar and a newspaper spread out and gradually soaking up pools of spilled, fetid beer. A couple more grizzled regulars slumped over the end of the bar counter in a semidrunken stupor.

A young, sporty-looking couple attempted to order drinks from James but couldn't reach the bar, which had been blocked off by the locals.

'Could I see the menu please and order a couple of pints of your Pigspuke real cider,' said the athletic male.

'What a wonderfully rustic name,' said the pony-tailed woman as James handed over the menu.

'She thinks the name's a joke,' Old Pete muttered to Young Tim. 'She'll realise that it's more authentic than she thinks when she throws the stuff back up.'

'Pinky and Perky feeling delicate then?' Young Tim asked Old Pete.

'Will you be showing any Olympic action today on your television?' the man asked James as he reached over Old Moses's head to try and take hold of his pints of Pigspuke. 'I'd been hoping to take in a little Taekwondo before I head back to the park.'

'Olympics? Worst thing that's happened to this country since they stopped selling Watney's Red Barrel,' Old Moses said. 'Sport's bad for you and our great country inconvenienced for a bunch of furriners - like these here Games Lanes on the roads that are all empty while everyone else sits in traffic jams. I'm half expecting some bloke from the council to tell me to put a lane on me farm track.'

'Games Lanes?' Mazz said, pulling a new ale through a handpump. 'They're only there to make sure that people can go about vital business free of annoying obstructions...hold on a minute.'

The couple sat near the Gravedigger's decrepit old TV, which had been permanently tuned during the Games, at the locals' insistence, to the BBC Olympic Beach Volleyball channel.

'Anyone want to try the new Olympic themed brew from our rebuilt microbrewery?' Mazz asked. 'It's called *Thunderbolt*, brewed with a special strain of yeast cultured from the primordial goo on our cellar walls?

There were no volunteers.

'And they pay you money to do this?' asked Young Tim.

'Yes. And I get seats for the biggest events too,' the man said. 'In fact that quaint real ale on the bar made with the historic strain of yeast seems just the ticket.'

'Fancy a taste,' asked Mazz.

'No time I'm afraid, but if you could supply me with some I'll raise a toast when I'm on the front row for the Men's 100 metres final.'

'We happen to have a couple of spare barrels you could take right now,' James said.

On the night of the men's 100m final James commandeered the television for the athletics. The regulars were already disgruntled, huddled around one end of the bar due to the operation of the newly introduced VIP Lane. An electric sign hung in the entrance of the pub advising that only customers spending fifty pounds on a meal were allowed to use the left side of the bar, which had so far remained empty.

There was hush in the pub as the customers watched the starter fire the gun on the television. The sprinters had just pushed off their blocks when the commentator exclaimed 'And that is something completely extraordinary.'

A figure wearing a 2012 corporate track suit had vaulted from the crowd on to the side of the track and had begun running at a pace that none of the athletes could match. It outpaced Usain Bolt, crossed the finishing line several metres ahead of the chasing pack and disappeared into a tunnel in the stadium.

The commentators were mystified about the identity of this phenomenal athlete and sent TV cameras to follow him. When the television replays were shown there was a murmur of recognition in the Gravediggers.

'That's the bloke who bought our Thunderbolt,' Mazz said, watching the slow-motion. 'And he's got a pint glass half full of it in his hand.'

'And this is where that super-human run ended but for health and safety reasons I'm afraid we can't bring you pictures from inside,' said Sue Breathless, the BBC presenter. She held her nose and pointed at a sign that said 'Gents'.

'Our ancient yeast is going to keep the dope testers busy!' James said.

21

The sporty man returned to the bar.

'Enjoy the Pigspuke?' James asked.

'I'd say it was a typical taste of the Britain of times gone by,' the man said, then introduced himself. 'I'm actually the newly appointed Emergency Director of Sub-Category Niche British Branding for the London Games.'

'Eh?' asked Old Moses. 'We've had a negative

publicity profile about

sponsors at the games so I've been tasked, at

examples of artisanal, authentic traditional food

showcase to the world in the Olympic Park.'

Branch Diary

Everybody welcome to all socials and meetings! <u>August</u>

Wednesday 1st AYLESBURY EARLY EVENING SOCIAL 6.30pm Bell, 7.15pm King's Head, 8.30pm Hop Pole

Tuesday 7th - Saturday 11th GREAT BRITISH BEER FESTIVAL Olympia, London

Thursday 9th GREAT BRITISH BEER FESTIVAL SOCIAL 5.30pm onwards, Olympia, London (call social phone to locate us)

Tuesday 14thAUNT SALLY SOCIAL8.00pm Black Horse, Lacey Green (venue tbc)

Thursday 23rd PENN & TYLER'S GREEN SOCIAL 8.00pm Red Lion, 8.45pm Old Queen's Head, 9.30pm Horse and Jockey.

Friday 31st EVENING COUNTRY SOCIAL 8.00pm, Clifden Arms, Worminghall, 8.45pm Rising Sun, Ickford, 9.45pm Old Fisherman, Shabbington.

<u>September</u>

Monday 3rd BRANCH MEETING 8.00pm Three Horseshoes, Burrough's Grove (venue tbc)

Friday 7th/Saturday 8th GRENDON FESTIVAL Grendon Underwood.

Saturday 8thREGIONAL AUNT SALLY AND BEER FESTIVAL12 noon Mason's Arms, Headington Quarry, Oxford. (To be confirmed!)



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Copy deadline for next issue, due out 1st October, is 14th September 2012.

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We can mail overseas, but the price will vary depending on the country to which it is to be delivered. Remember that most issues of *Swan Supping* can be downloaded from our website (www.swansupping.org.uk).

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Friday 14th BEER FESTIVAL SOCIAL

6.30pm, Wheel, Naphill, 8.30pm Whip, Lacey Green Wednesday 19th EVENING SOCIAL

8.30pm Bull, Stoke Mandeville, 9.15pm Russell Arms, Butler's Cross

Wednesday 26th EVENING SOCIAL 8.00pm Dereham's Inn, Loudwater, 9.00pm General Havelock, Wycombe Marsh

<u>October</u>

Saturday 6th LINE 300 PUB CRAWL A pub crawl for National Cask Ale Week utilising the Line 300 bus route (details in next issue)

Thursday 11th EVENING SOCIAL

8.30pm, Boot, Bledlow Ridge, 9.30pm Crown, Radnage

Friday 26th/Saturday 27th AYLESBURY 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:-PHONE 0792 215 8971



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

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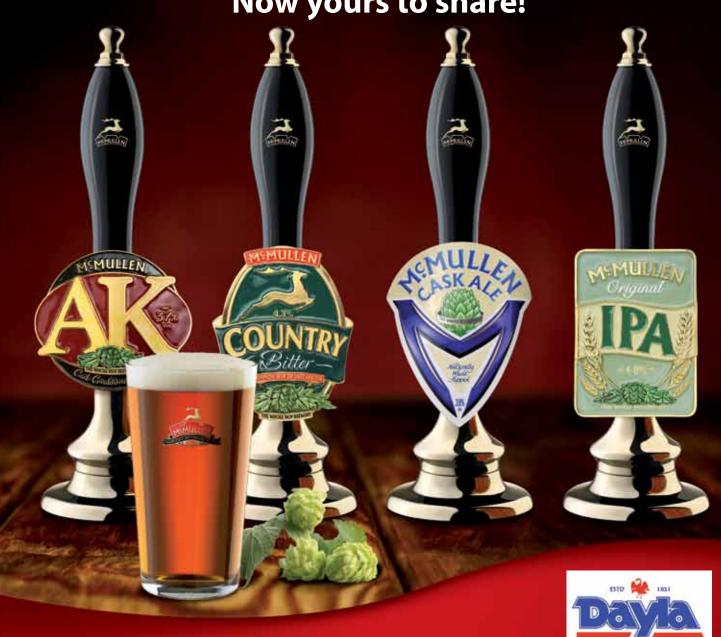


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