

**FREE**

# Swan Supping



**Issue 89**

**Apr/May 2012**



**COVER STORY**  
**The Russell Arms, Butlers Cross,**  
**becomes a Locals local!**  
See page 11



**CAMPAIGN**  
**FOR**  
**REAL ALE**

**Newsletter of the Aylesbury Vale & Wycombe Branch of CAMRA**

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## NEWS FROM THE EDITOR



I received a letter from Nick, landlord of the **Whip**, Lacey Green, which deserves repeating:-

*Dear Dave,  
The last few issues seem to be focused on the doom and gloom climate we are all currently enduring difficult economic conditions, rising beer prices, with an emphasis on those pubs that have closed or have an uncertain future.*

*May I suggest a bit more hooray for the successes rather than boo hoo for the failures, because if we are honest about it many of the failures are simply down to poor operators who have not put their heart and soul into making their great british pub a success. If anyone thinks running a pub is easy then they simply shouldn't do it as it will never work.*

*If you take a trip between the **Wheel** at Naphill and the **Hampden Arms**, Great Hampden, you have five pubs that should be lauded for their efforts in trading successfully during difficult times.*

*These are Mark and Clare at the **Wheel**, Bob and his team at the **Black Lion**, Lynne and Ian at the **Black Horse**, Constantine and Louise at the **Hampden Arms**, and myself and Julie at the **Whip Inn**.*

*Anyone who knows me well, will tell you that I don't believe in competition, but I do believe in centres of excellence, and I am delighted that everyone I have mentioned through sheer hard work has, I believe created a microcosm of excellence in this area.*

*This is even more exceptional when you consider that it is the rural areas that have been hit hardest but these committed individuals have produced an area that offers a range of well kept ales and ciders, a varied selection of food and comfortable and clean environments in which to enjoy their offerings.*

*In the last nine years, since Julie and I have been at the **Whip** we have managed to turn a pub around from a loss making pub possibly in danger of closure into a successful operation with a year on year increase in trade.*

*We have increased our handpumps from three to six and have served in excess of 3325 completely different ales from around the uk.*

*So it is possible, but rarely easy whatever the circumstances, and we are not alone, so lets give a large thanks and raise a glass to all those landlords, landladies, cooks, chefs and barstaff who put the effort in to make that world famous institution, the British pub, great!*

When I replied, I agreed that we have tended to dwell on the negative as there does seem to be a lot to dwell on, but with some closures there comes opportunities for people to get together and save the pub, such as the **Seven Stars** in Dinton and the **Russell Arms**, Butlers Cross. I did, however, add that I reserved the right to bash successive governments regarding their desire to tax pubs out of existence or to blame them for all the harm that excessive drinking has caused, whilst the constant advertising and selling of alcohol as loss leaders in supermarkets is only just getting the attention it deserves!

Nick replied to this:

*I completely agree with you, as do I suspect the majority of civilised people in this country. The pub IS the hub of many communities and should remain so. But the one thing that baffles me completely is that Government appears not to recognise the massive revenue streams the industry brings in in terms of duty and VAT from sales and income tax and NI from employment. Then if you include the revenue from tourism as many pubs are tourist destinations and visitors to our shores regard the pub as uniquely British. Many pubs wave the flag for what is good about Britain.*

*Every pub shut is a loss of revenue to the country, so why batter them into closure with excessive taxation? It's just plain stupid. but then when have Governments ever been anything else.*

Frankly, I couldn't have put it better myself!

Just space to say congratulations to Peter and Trudi at the **Cross Keys** in Thame after they were voted our **Branch Pub of the Year**, another success story of a pub being saved from probable oblivion (and the brewery at the back didn't hurt either)!

My thanks to all our contributors - please keep writing in with local pub news etc., we couldn't produce **Swan Supping** without you, and special thanks to Colin Stanford for the canine cartoon.

**David W. Roe - Swan Supping Editor**

## NATIONAL CAMRA NEWS



### National Pub of the Year

A small community pub in north Wales, the **Bridge End Inn**, Ruabon, not only enters **CAMRA's** history books as the first ever Welsh pub to win its **National Pub of the Year** competition, but having only been reopened by its current owners in March 2009, becomes one of the most remarkable success stories in the competition's history.

The competition recognises all the criteria that make a great pub, including atmosphere, decor, welcome, service, value for money, customer mix, but most importantly, the quality of the beer.

The **Bridge End Inn** was taken over and subsequently revitalised by the McGivern family in 2009, with the pub earmarked as the ideal premises for the family microbrewery – **McGivern Ales** - overseen by son Matthew. Having reopened the pub five weeks after taking it on, the McGivern family were praised by **CAMRA** members for restoring the pub's interior, and for introducing an extensive real ale and cider range.

Now serving seven real ales and a selection of local ciders at any one time, the pub has stocked real ales from over 100 breweries since opening, with a particular emphasis on local produce. As well as acting as the brewery tap for McGivern Ales, other breweries from north Wales, Cheshire and Shropshire feature prominently at the bar.

### Club of the Year

A popular theatre bar in west London, the **Questors Grapevine Club**, situated inside the Questors Theatre, Ealing, has been named **CAMRA's National Club of the Year 2012** after a panel of judges were impressed by the club's focus on supporting local breweries and



its dedication to promoting quality real ale to a wide audience. **CAMRA's** flagship clubs competition is organised in partnership with the trade publication Club Mirror.

The **Grapevine** was founded in 1959 by members of the Questors Theatre to act both as a social centre and as a source of funds to support the theatre's activities.

With considerable help in the cellars from nearby brewery **Fullers**, the club places a big emphasis on sourcing local ales, with breweries such as **Twickenham**, **Windsor & Eton** and **Rebellion** also regularly featuring at the bar.

## BRANCH PUB OF THE YEAR

We are pleased to announce that the *Pub of the Year (POTY) 2012* for the *Aylesbury Vale & Wycombe Branch of CAMRA* is the **Cross Keys** in Thame.

If someone had suggested a few years ago, that the **Cross Keys** would be *POTY* ever, they would have received very funny looks and men in white coats would have been called!

In 2009, the **Cross Keys**, which was part of the *Punch Taverns* portfolio, had been closed for six months when it was taken over by a local pub company, *Oak Taverns*.

*Oak* were looking to find someone to either turn the pub around or prove that it wasn't viable. Peter Lambert and his wife, Trudi, had run a pub that had been a *CAMRA* favourite, the *Radnor Arms* in Kensington, London, and they were given four weeks to get the trade up to £1,500 a week, a seemingly impossible target when they only took £32 on the first night!

However, they managed the task in three weeks and decided to stay. Out went the jukebox, the pool tables and the fruit machines. They were replaced with wooden pews and tables and pictures on the wall.

The two handpumps were increased to three (there are now eight, with an extra one for cider)



and the smooth beer disappeared altogether.

Peter is very keen on cask ale and his enthusiasm is infectious and this struck a chord with the real ale drinkers in Thame. Sales of real ale steadily increased alongside traditional cider and there was even a beer festival.

The **Cross Keys** was bucking the trend as the main consensus of opinion is that running a wet sales only pub these days is impossible, but that is exactly what they are doing. Pubs are about people enjoying good beer and conversation, not food and loud music.

If all this wasn't enough, Peter decided that the plans to develop the garage at the back of the pub would be better served by building a brewery!

*Thame Brewery*, a small two-barrel plant, was opened in November 2009 in the presence of the mayor and Radio 2's Ken Bruce.

The first brew was called *Mrs Tipple's Ghost*, a 4.2% beer named after a landlady who ran the pub for thirty years and is reputed to haunt the place.

The second beer was a 3.6% mild, *Mr Splodge*, named after one of the two cats that had moved to Thame along with Peter and Trudi.

The new brewery has brought 'tickers' from all over the country and Peter's keenness to try new

ales means that he is offered beers from lots of new breweries from all over the country. Local brewers are also well served there, especially *Vale* and new boys *XT*.

Winning the *POTY* means that the **Cross Keys** will compete against other such pubs in the Central Southern region in a competition to eventually become the *National Pub of the Year*, an accolade currently held by the **Bridge End Inn**, Ruabon, in Wales.

The photograph shows Peter and Trudi being presented with the *POTY* certificate by Alex Wright, chairman of the *Aylesbury Vale & Wycombe Branch of CAMRA*. *David Roe*

AS SEEN  
ON TV

# THE CROSS KEYS

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## LOCAL NEWS

### ASHENDON

The **Gatehangers** regulars went on a tour of XT Brewery but the regulars who like **Greene King IPA** were not converted. The landlord is still looking for another popular IPA and regularly has an **XT** on – such as **XT4**. Recently served was **Cottage Brewery Ex-Mayor XT** is the pub's **Locale** being only three miles south as the crow flies. **Tring Sidepocket for a Toad** is also a regular here.

### AYLESBURY

It is that time of year again! Daffodils are flowering, Lambs are playing and Spring is in the air - that can only mean one thing...The Easter Beer Festival at the **Hop Pole** will soon be here! The festival will run from the evening of Thursday 5th April through to Easter Monday (9th). For Beer Club Members there will be a 'members only' preview evening held on Wednesday 4th April. If however, you have not yet had chance to sign up - why not come along on the evening and do so. Twenty plus real ales will be on offer plus an exciting range of ciders to add to the mix.

The Farmer's Bar at the **Kings Head** continues to celebrate the art of brewing. Their highly successful 'rolling beer festival' featuring porters and stouts during January and February is being followed in March and April by selected Spring beers and milds.

The **Kingsbury** has increased its range of real ales to five and had **Kingsbury House Ale (Courage Best)**, **Charles**

**Wells Bombardier**, **Brakspear Special**, **Jennings Lakeland Stunner** and **Wychwood Paddy's Tout** when visited. As a bonus, the pub runs a cask ale collector card system, so after you buy seven pints, the eighth pint is free!

The **Queens Head** was serving **Sharps Doom Bar**, **Youngs Bitter** and **Brakspear Bitter** when last visited.

Brian Fludgate, a local real ale drinker, was happy to report that the **Watermead Inn** in Aylesbury now has real ale straight from the barrel! The pub/restaurant is under new management and has been renamed **Aeglesburgh at the Watermead** (Aeglesburgh being the first name given to Aylesbury in the 4th century BC). It is no longer a Thai restaurant and has a much improved menu including Sunday roast. More importantly, Kelvin the owner is offering a different guest ale which has included to date **Courage Best**, **Sharps Doombar**, **Bombardier** and an excellent **London Pride**! You can see the beer barrels on the new website <http://www.aeglesburgh.com>

### BLEDLLOW

The **Lions at Bledlow** continues to have four or five real ales available and had two from **Hook Norton** when visited recently.

### BRADENHAM

The **Red Lion** is currently closed – more details next issue.

### BRYANTS BOTTOM

Graham and Wendy White have purchased the **Gate** and moved in on 21st March. This is quite a major change locally as the **Gate** has been

in the Harvey family for over 80 years, and we hope to have further details next issue.

### CADMORE END

There are rumours about the possible reopening of the **Old Ship** – let's hope they are true!

### DINTON

At the **Seven Stars** landlady Stephanie Guiraute keeps at least one Vale, Wychert on a recent visit. **Sharps Doom Bar**, **Wells John Bulls**, **Ruddles Bitter** or **Youngs Bitter** are available in turn. The 64 local shareholders are supporting the pub, encouraged by Steph maintaining one real ale at £2.50 and a lager at under £3.00.

### EMMINGTON

The **Inn at Emmington** is sticking with its clientele's favourites, namely **Fullers London Pride** and **Brakspear Bitter**. Locales from **XT**, **Rebellion**, **Chiltern** or **Vale** will be found on the third handpump.

### FORD

The **Dinton Hermit** is under new management (again!!). The new manager David was previously running the **Best Beech Inn** in Wadhurst, East Sussex (a **Shepherd Neame** house). Although it is early days (he's only been there for a few weeks) he would like to hold family friendly events and is already thinking about a beer festival for later in the year. He has **Vale Best Bitter** as his permanent beer with the **Vale** seasonal beers changing regularly (he had **Spring Promise** on tap when visited, with **Artful Bodger** waiting in the cellar).

### HADDENHAM

Diary Date – Summer Beer Festival is on Saturday 7th July 2011 from 11 am to late (or early if too many people come and drink the place dry by tea time – shock/horror – surely not) – see [www.haddenham-beer-festival.co.uk](http://www.haddenham-beer-festival.co.uk).

The **Rising Sun** continues to serve **Locales** and other intriguing offerings from around the country straight from the barrel at £2.85 a pint. A late Spring beer festival in May is planned, but remains dependent upon the arrival of Rob and Miranda's third. **Vale**, and recently **XT** beers, from under two miles away. Recent popular fliers that have been served include **Exmoor Antler** and **Rebellion Zebedee**.

At the **Green Dragon**, Adam and Emma are tied to **Enterprise** beer choices but is allowed one guest. He's quickly found the **XT** beers extremely popular. The new chef is doing well and the food is getting back to the **Green Dragon** we remember.

The **Kings Head** serves **Fullers London Pride** and **Sharp's Doom Bar** plus one off **Punch's Finest Cask List**, recently **Hook Norton Best Bitter** and **Everards Elixir**.

The **Red Lion's** 'Free-of-Tie Lease' is still for sale while permanent fixture **Adnams Southwold Bitter** is to be dropped temporarily to be replaced by some completely new beers that the pub's not served before. At least one **Vale** beer is always available – recently **Edgars Golden**.

The **Rose & Thistle** is serving **Greene King IPA** and **Hardys & Hansons Olde Trip** and **London Glory**.

## Ian & Lynne welcome you to The Black Horse, Lacey Green

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## HAMBLEDEN

The **Stag & Huntsman** is due to reopen in May. More details next issue.

## HENTON

The **Peacock** was serving *Peacock Bitter* at a fairly reasonable £2.80 a pint, but that was at a social before the budget! They also had the wonderfully named *Dorset Piddle Silent Slasher* which was well received.

## HIGH WYCOMBE

The **Belle Vue** will be holding their 'Winters End' beer festival from 27th - 30th of April.

The Irish club is slowly being pulled down. This used to be a pub and seems to have been called the **Locomotive** and the **Steam Engine** at different times (unless we are confusing two different pubs).

## LANE END

On a recent branch social, the **Grouse and Ale** had *Adnams Broadside* - very good nick (£1.90/half-pint) landlord (leaseholder) was on holiday - he also owns lease on the Hart of Harwell (near Didcot) and the Bull and Butcher, Turville.

## MARLOW

According to a survey done by *Budweiser Budvar* and the Morning Advertiser, the **Hand and Flowers** is one of the top ten gastropubs in the country! The pub has an enviable reputation for its food and is very busy most of the week. When last visited, *Greene King Abbot* was available to accompany the food.

## MARSWORTH

Early readers of *Swan Supping* may still be able to catch the tail-end of the 11th Spring Beer Festival at the **Anglers Retreat**, which runs until Sunday, April 1st, when there will be music in the garden and a range of real ales, including many from *Tring Brewery*.

## QUAINTON

The **Swan and Castle** has a beer, cider and music festival on May 19th which opens at 12 headlined by 'The Guns 'n Roses Experience' who are supported by 'Voodoo Vegas' (£5 entry).

## STUDLEY GREEN

Demolition of the **Studley Arms** has begun! Another one bites the dust!

## THAME

Still no news on the **Swan Hotel**, but building planning applications have been submitted for two flats on the first floor at the Two Brewers, so it appears then that the **Brewers** will cease to be a pub forever.

The **Six Bells** continues to offer *Fullers* beers as well as *Gales HSB* and *Spring Sprinter* and a guest beer currently from *Chiltern Brewery* - which is *Chiltern Pearl* at 3.9%. The **Rising Sun** has *Brakspears Bitter* and *Special* as well as *Jennings Cumberland Ale*, although you can sometimes find beers from *Ringwood Brewery*. At the **Thatch** you can get *Sharps Doombar* and *Vale Wychert*. The **Spread Eagle Hotel** now has three handpumps, but only *Rebellion Shipwrecked* was on offer when visited. The **Birdcage** opposite has *Rebellion IPA* and *Smugglers*.

The **Nags Head** has *Greene King IPA* to drink whilst watching most of the televised football matches. The **James Figg** has four beers, currently *London Pride*, *Vale Best*, *Mad Goose Purity* and *Oxfordshire Brewery's Churchill*. At the top end of the town at the **Falcon**, you can get *Hooky Best*, *Old Hooky* and *Everards Tiger*.

Emma at the **Black Horse** has contacted us to say that she has *Greene King IPA*, *St. Austell Tribute* and *Shepherd Neame Spitfire* on offer, so pop in and give her your verdict! There are also new wine lists and menus, including grill nights, Sunday roasts and meal deals for those a little strapped for cash. She is really trying to make some positive changes and re-build the pub's reputation. She says that they do like to party on a Friday and Saturday night, but that's not just what they are about, as they are also doing lots to support the local community, that probably explains why she's so knackered hahaha <sic>.

The **Cross Keys** continues to have eight different ales. Recently they had their own brew *Black Arrow Stout* and on the last visit, their brew called *Something Different* at 5.5%. Follow the Cross Keys on twitter to find out when their beers are available on crosskeysthame. The rampant hop has also sprung into life ready to devour unsuspecting smokers in the courtyard! The **Cross Keys** is this year's *Aylesbury Vale and Wycombe District Pub of the Year*. Congratulations to Trudie and Peter on this achievement. For those into daytime television, they were recently featured on the Alan Titchmarsh show, when they

did a feature on how pubs can be turned from no-hoppers into a viable concern.

**Chinnor RFC** serves *Vale Wychert* and *Brakspear Bitter* with a £2-a-pint guest straight from 'The barrel on the bar' on Saturdays. They are still undefeated this season in National League 3 South West, so come and watch a great game and enjoy a pint or two at the same time.

## WADDESDON

The **Bell** has been redecorated and is now called the **Long Dog**.

## WHEELER END

At a recent social at the **Brickmakers Arms** members tried the *Lees Brewery* offering called *The Governor* - excellent condition (£3.00/pint) and also on offer was *Gales Seafarers Ale* from *Fullers* at £2.50/pint. Very keen landlords, Andy & Lynn Foulkes, who've already had beers from *Rebellion*, *Vale*, *XT* and *Tring* - to name four *Locales*. They've also produced issue 1 of their Real Ale Newsletter entitled *Beervana* containing lots of beery info (sign up online via [Beervana@hotmail.co.uk](mailto:Beervana@hotmail.co.uk)). Also - *CAMRA* members may show their membership card to receive a *Brickmakers Arms* Club card and receive on average 35pence per pint savings on subsequent real ales.

## WOOBURN COMMON

The **Royal Standard** will be holding its 7th Beer festival over the May bank holiday weekend (4th-7th May). Over 50 beers and ciders including Black Country giants *Bathams Best Bitter* and *Sarah Hughes Dark Ruby Mild*. Hog Roast Monday lunchtime.



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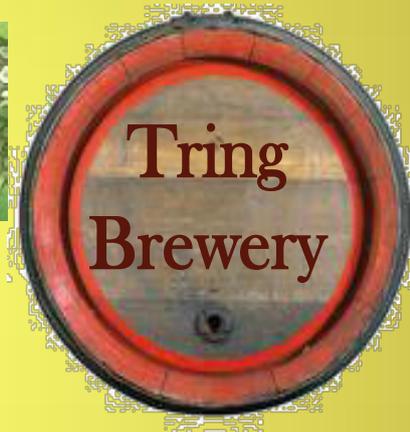
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- **The Dumb Angels Rock Band 8.00pm**
- **Sunday 6<sup>th</sup> May**
- **Bar 11.00am – Tring v Snodland 1.30pm**
- **The James Bly Blues Band 7.30pm**
- **Monday 7<sup>th</sup> May**
- **Bar 11.00am – Keith Boniface Memorial Match 2.00pm**



For Further details Contact;

[www.tringbrewery.co.uk](http://www.tringbrewery.co.uk) or [www.tringpark.hitscricket.com](http://www.tringpark.hitscricket.com)

## TWO, FOUR, SIX, EIGHT.... THE NEW XT BREWERY

It's been a manic three months since we started brewing our first beers. The time has flown past and it is interesting to look back and reflect on what we have done in that time. After finishing the building phase I thought a nice little holiday would be just the job; it had been a long old haul to get the brewery kitted out. However, we had to get down to the real business of brewing beer and selling it to the pubs.



We had barely let the paint dry when we fired up the new brew kit and started brewing the first beers in the middle of November. There's no heating in the brewery or our little office so it does get a tad chilly in the winter. Mind you it's amazing how you warm up lugging sacks of malt up to the grist case and manually mixing half a ton of mash because the automatic hydrator decides to misbehave.

The brewery was started by just the two of us. All the brewing, installation, selling, distribution, brewery design, recipes, artwork, marketing, admin and cleaning up we have done ourselves, so it is about as honest as it could be and we can only blame each other. The workload has gradually increased so we are lucky to have added Maria to the team.

It's been extremely hard work but a truly fascinating journey so far. One of the most enjoyable aspects has been meeting all sorts of different people; from the local businesses and farmers who have helped us, to local CAMRA groups who have followed our progress and spread the word. We have even had a constant stream of enquiries from people asking to be on the tasting team; all for no financial reward! People are indeed devoted to pushing the cause of real ale!

We wanted a fresh and simple approach, using only the best ingredients to make eXTremely tasty beer presented in an unfussy way. You will notice

our pumpclips and labels are very simple. They just show the colour of the beer and the numbers show how they fit in to the XT range from the pale and summery 'One' to the dark and complex 'Nine'.

We have made six beers so far. The first was 'Four'; a mellow amber 3.8% beer made with five different malts, including a couple of very special Belgian ones. It's a complex but very drinkable session ale and has been our flagship beer ever since. Next out of the mash tun was 'Eight', the roasty 4.5% dark beer, for those winter evenings designed to help you put the world to rights. Followed by the refreshing 'Two'; a golden 4.2% pale ale

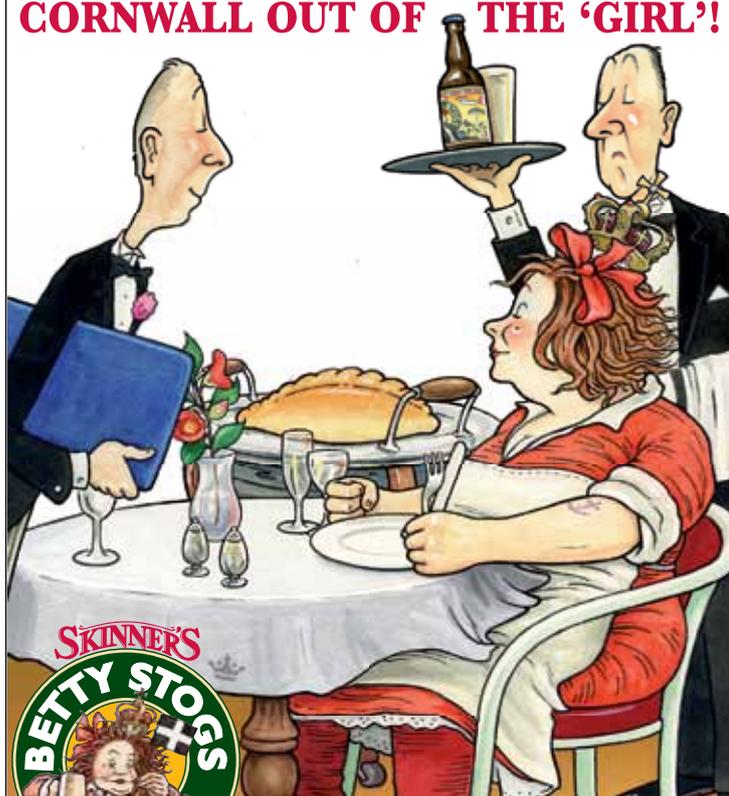
made with biscuity malts and some noble hops from Bohemia and a remote little corner of Bavaria. Then 'Three', a sneaky little IPA with a mix of four hops, and some surprising malts. We then went all complicated and made 'Nine' using nine malts and nine hops, all combined into a wonderful cocktail of malty hoppy madness. The latest beer to hit the pumps is 'Six' a 4.5% dark amber beer made with abbey malts and some fruity American hops.

Beer is a very social and unpretentious thing, so we always try to get out and meet our customers face to face. The open day in December (our next is May 6th) was also a great opportunity for us to meet our new customers and talk about the beers and what they thought about them.

From the outset the aim was to bring more people into the wonderful world of decent tasty ales by making the beers easy to understand. Our modern, colourful and simple pumpclips should stand out on a bar and help bring new drinkers to the cause or guide the hardened real ale aficionado, by showing the style, flavours and how the beers are all part of a wide and fascinating family.

*Russ Taylor, XT Brewery*

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# GREAT BRITISH HOPS - A SINGULAR APPROACH



It is only when you gather a crowd of brewers, producers and writers together, that you are suddenly reminded of levels of enthusiasm for the industry in which we operate.

Such was the case on a quiet evening in March, when assembled members of the brewing fraternity came together for a hop 'rub and sniff' event hosted by **Tring Brewery**, Ali Capper of Stocks Farm and Paul Corbett from Charles Faram & Co.

The reason for this gathering? Well following a conversation between Ali Capper and one of the brewery directors last year, the team at **Tring** took on the challenge of brewing each of their monthly specials using a single hop variety. Now this is nothing new. Indeed only earlier this year **Marston's** headlined with their take on this process.

What was different with the **Tring** challenge was that the team decided to use only Great British Hop varieties rather than those from across the globe.

Speaking on behalf of the brewery Ben Marston commented, 'This has been an incredible project. We knew there would be challenges with using single hop varieties, especially when you're trying to extract often subtle aroma and flavour characteristics from hops that are typically used for bittering.

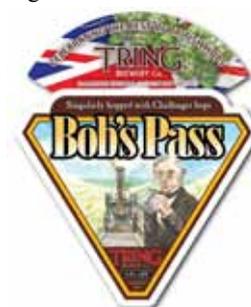
However through the inclusion of certain malts types we have been able to bring out a whole range of flavours. Undoubtedly the proof is in the tasting, the sales and the customer feedback, which to date has been nothing short of amazing'.

Paul Corbett, MD of Charles Faram, the British Hop Merchant was delighted by the enthusiasm shown 'Sometimes we need to be reminded that the hops we grow here in England are some of the best in the world. There has been a lot of justified excitement in recent years about the new hop aromas from America and New Zealand, but we must not forget that our Great British Hops have a wide range of aromas that make great beer'.

Ali Capper of Stocks Farm, Worcestershire was delighted with the evening 'to see **Tring** to take up my challenge to use British hops has been a humbling experience but one that I'd love to encourage other brewers to repeat. Whether it's a single hop beer or a blend of hops, British hops make brilliant beer. I want brewers to be proud of the British hops in their British beer'.

The line up for all 12 beers and the hop varieties used is as follows:

January	<i>Percy's Toppler</i> - East Kent Goldings
February	<i>Odd Job</i> - Northdown
March	<i>Mortain Thief</i> - Phoenix
April	<i>Bob's Pass</i> - Challenger
May	<i>Woodland Bell</i> - Admiral
June	<i>Card Sharp</i> - First Gold
July	<i>Nathaniel Titlark</i> - Fuggles
August	<i>Half Timbered</i> - Progress
September	<i>Roald D'Ale</i> - W.G.V
October	<i>The Sapper</i> - Endeavour
November	November - to be confirmed
December	<i>Tringle Bells</i> - Bramling Cross



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Hedgerley  
Buckinghamshire**

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(Grumpy Old B\*st\*rds Beer Lovers Extravaganza)  
Good Friday 6<sup>th</sup>, 7<sup>th</sup>, 8<sup>th</sup> & Easter  
Monday 9<sup>th</sup> April 2012

## The Sealed Knot Beer Festival

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**Food Available**

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**Don't drink & drive! The 300 bus from Wycombe, Risborough & Aylesbury stops outside the pub!**

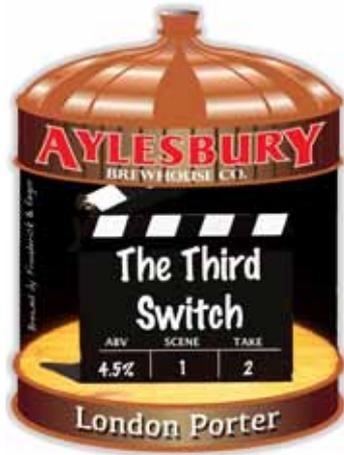
**The Whip Inn, Pink Road, Lacey Green, Bucks 01844 344060**

## BREWERY NEWS

### Aylesbury Brewhouse

7.30 am, late February at the **Hop Pole** in Aylesbury, saw Roger Protz head for the Brewhouse Mash Tun rather than his laptop. Having opened the *Aylesbury Brewhouse* in December 2011 Roger was back, this time to brew a beer to a style of his choice.

So a traditional 19th century India Pale Ale was his choice, at about 7% ABV. This was a combined effort by Roger, David Renton and Simon Smith. To match the IPA journey to India this will be matured for three months before bottling or being

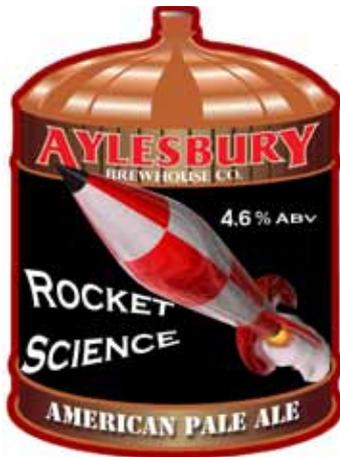


available on cask. Something to look forward to with anticipation. A full report appears on page 14.

Messrs Smith and Renton continue to challenge with the *Aylesbury Brewhouse* beers and also the names.

Coming up they have a blonde 4.1% beer named *H2O2*, sharp and sassy, *Rocket Science*, an American pale ale at 4.6% and a London porter brewed by our brewers, under the guise of Froaderick and Egor, the *Third Switch* at 4.5%.

At Easter the **Hop Pole** and *Aylesbury Brewhouse* host their ever popular beer festival. The official opening dates are Thursday 5th to Sunday 8th April (Thurs 12 - 11, Fri 12 - 11.30, Sat 12 - 11.30, Sun 12 - 11)



However they have arranged a preview evening exclusively for Beer Club members on Wednesday 4th April. We understand that non-members can join the club on the night, so there is no excuse not to go along and join in the fun.



There will be thirty real ales over the weekend and eight scrumpy ciders. Along with some *Vale* and new *Aylesbury Brewhouse* beers, they also have beers that will not have been seen often in this area from *Silhill Brewery*, *Hardknott*, *Kirby Lonsdale*, *Little Valley*, *Kissingate* and *Kent Brewery*. Full details can be found at [www.yourround.co.uk](http://www.yourround.co.uk).

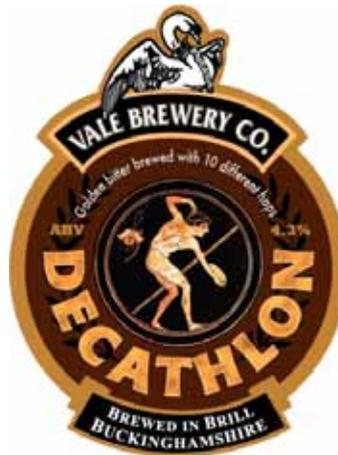
Food is available all weekend and back by demand they have popular sausages from a family butcher in Royal Wootton Bassett. Other festival foods are also available.

To entertain they also have music Friday and Saturday nights. From 9pm - Friday they have 'The Scallywags' and Saturday, again from 9pm, the 'Julian Carter Trio'.

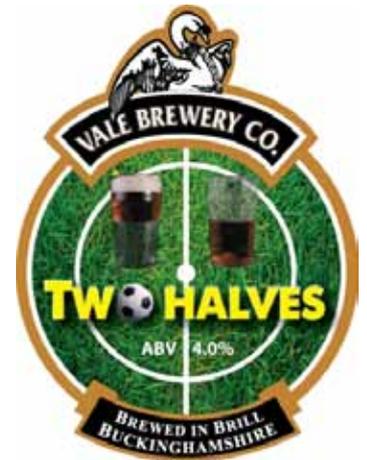
### Vale Brewery

The *Vale* monthly special brews continue. Each is a unique brew with David Renton and Simon Smith experimenting with different hop and malt combinations.

In April they have *Longitude*, a 4% straw coloured bitter with hops from three different time zones. A fruity and floral aroma is followed by a clean



fresh taste and finishes with a slightly sweet malty flavour.



April 23rd is St George's day and this will see the return of *Vale's* 4.6% special brew *St George's V'Ale*.

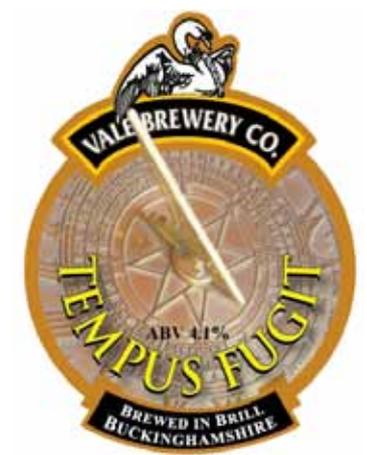
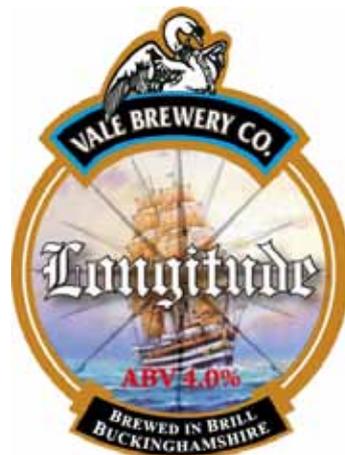
May swiftly follows with *Tempus Fugit*, a 4.1% tawny coloured bitter, and looking ahead they have several national events that will be celebrated with a special brew.

In late May they will have available *Diamond Reign* ready for the early June Jubilee celebrations. The Euro 2012 football is marked with *Two Halves* and then Team GB are supported in the Olympics by *Decathlon*, a beer brewed with ten different UK hops.



*Spring Gold* has gained a national listing for April and May with *Punch Taverns*. This 4.6% golden ale will be the first *Vale* beer to appear with this pub group, so look out for this and treat yourself to a local brew.

May is *CAMRA* Mild month and *Black Swan Mild* will be available on draught. This favourite has been selected for several beer tastings, often in bottle-conditioned form. *CAMRA* always promotes mild by saying 'Make May a Mild Month', but some prefer 'Make Every Month a Mild Month'!



## LOCAL GROUP BUYS THE RUSSELL ARMS

As we announced last issue, a group of locals were trying to buy the **Russell Arms** in Butlers Cross.

After what seems to be a very short time, they now appear to be reaching a successful conclusion as they expect to exchange contracts with **Punch Taverns** at the end of March with a completion date in early April.

Pictured (left to right) are five members of the committee running the **Russell Arms Pub Company Limited**, Jamie Renison, Matthew Porter (Chairman), Graeme Finch, Matt Glover (Secretary) and Richard Jennings (Treasurer).

The group has managed to pull together around 75 investors, who between them have raised about half a million pounds to both buy the pub and do the renovations. They are very conscious that this hard-earned money, which could either have been sat in a pension or designated as potential inheritance money for loved ones, must generate a return investment.

However a good business plan and a little common sense, should result in a pub serving good food and excellent real ale which can form the social hub for the community that the **Russell Arms** always should have been.



There is a large local catchment area but the recent changes to bus services could make it more difficult to attract passing trade.

**Punch** have put in a temporary tenant who will manage the pub on the run-up to completion and perhaps for a short while afterwards as the group prepare to close the pub for a short while to perform the necessary full refurbishment, both inside and out. It is planned to reopen before the celebrations for the Queen's Diamond Jubilee get under way. It was also

suggested that the Prime Minister ought to be invited along, seeing as the **Russell Arms** is the closest pub to Chequers now that the **Bernard Arms**, Great Kimble, is closed.

We also reported last issue about the **Seven Stars**, Dinton, which has also been taken over by a group of locals. This group have given helpful advice to the people buying the **Russell** and between them they could provide a template and encouragement for other groups across the country that realise that their local pub is a much needed asset which must be protected and is well worth investing in.

*David Roe*

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## ROGER PROTZ: BREWER



I'm an early riser but 7.30 means it's time for a second pot of coffee and a quick scan of the newspaper before firing up the laptop. But as I descended from my room at the **Hop Pole** pub in Aylesbury at half past seven, Simon Smith and David Renton were already rinsing out the mash tun in the adjoining *Aylesbury Brewhouse* to start the day's brew.

I reported in December that I had cut the ribbon at the opening of the brewhouse, which marked a return to brewing in Buckinghamshire's main town after a gap of 75 years. *Aylesbury Brewhouse* and the **Hop Pole** are owned by *Vale Brewery* in Brill. *Vale's* original brewing kit has been installed in the pub where Smith and Renton have a free hand developing one-off brews.

When *Vale's* manager Ian Mackey asked if I would like the brewhouse to make a beer to a style of my liking, I thought for half a nano-second and said 'IPA'. I'm bewitched by the history of India Pale Ale, which as the first pale beer made anywhere in the world in the 19th century changed the course of brewing history.

Smith and Renton found a Victorian recipe for IPA that was so high in alcohol and heavy with hops that it would have rendered the good people of Aylesbury both legless and incapable of speech. So we reduced this to a more manageable modern version, but it will still be strong at 7% and with 80 units of bitterness that's twice as bitter as most premium beers.

We underscored the traditional nature of the beer by plumping for all English ingredients: Maris Otter malting barley and Fuggles and Goldings hops. To make seven barrels of beer, Smith and Renton used 13 bags of malt, each one containing 25 kilos of grain. I stood to one side, stressing my old war wound and dodgy back, while they heaved the grain into a hopper, where it was fed to the mash tun alongside.

By 7.45 all the grain had been transferred to the tun, where it was thoroughly mixed with water at a temperature of 74 degrees. The brewers Burtonised the water: this means adding such mineral salts as gypsum and magnesium to reproduce the salty waters of Burton-on-Trent,

the historic home of IPA in the 19th century. The mash would stay in the tun for 90 minutes, during that time the temperature will fall to 65.5 degrees and enzymes in the malt would begin to convert starch into fermentable sugar.

We stopped for brewers breakfast. The staff of the **Hop Pole** provided a gargantuan fry-up with lashings of hot tea to keep us fully operational for the rest of the day. At 9am we returned to the brewhouse to prepare for the run-off: the transfer of the sugary extract known as wort from the mash tun to the copper.

The large, spacious room, with its wood-jacketed brewing vessels, was filled with the inviting aroma of fresh, warm bread the result of the creation of malt sugar in the mash tun. Smith and Renton turned a tap at the base of the tun and the aroma of fresh bread intensified as the wort flowed into a receiving vessel called the underback, where it's transferred to the copper for the boil with hops. Rotating arms in the roof of the mash tun revolved, sprinkling the thick bed of grain with more hot water to flush out any remaining sugar.

By 10.15, the run-off was finished and the wort frothed as it poured into the copper. It was time for the worst part of brewing: digging the spent grain from the mash tun. With my war wound really giving me gyp by this time, I allowed the brewers to bend their backs and fill sacks with the warm grain, which will go to local farms as cattle-feed.

At 11.10 the first batch of hops, a 50:50 blend of Fuggles and Goldings were poured in to the top of the copper. The warm bread aroma now blended with the herbal, piny, resinous character of the hops. More hops would be added five minutes before the end of the boil, with further additions in the fermenting vessels and in the casks where the beer will mature.

The boil lasted for 85 minutes. The hopped wort stood for 10 minutes and was then recirculated in the copper on the bed of hops to pick up maximum aroma. The piping hot liquid passed through a heat-exchange unit that lowered the temperature in preparation for fermentation. Fifty minutes later, the hopped wort, with a temperature of 21 degrees, reached the fermenters, where it was vigorously mixed with yeast. Now nature would run its course. Fermentation would last for seven days and the beer will then be stored for three months: we deliberately chose that period to replicate the journey of a cask of Victorian IPA from England to India by fast clipper.

Towards the end of May, my IPA -- working title *Sink or Swim* -- will be ready for tasting. The brewing day ended at 5.45pm and my most urgent need was a kip.

**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 the *Morning Advertiser* and is used with permission.**

**The picture is by Alex Wright - Ed. >**



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## THE HOP POLE

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## Easter Beer Festival

Thursday 5th - Sunday 8th April  
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Preview evening for Beer Club members on Wednesday 4th April

30 Real Ales over the weekend and 8 scrumpy ciders  
(Details at www.yourround.co.uk)

Food Available all weekend

Music Friday & Saturday from 9pm

www.hop-pole.co.uk

## LOCAL BREWERY NEWS

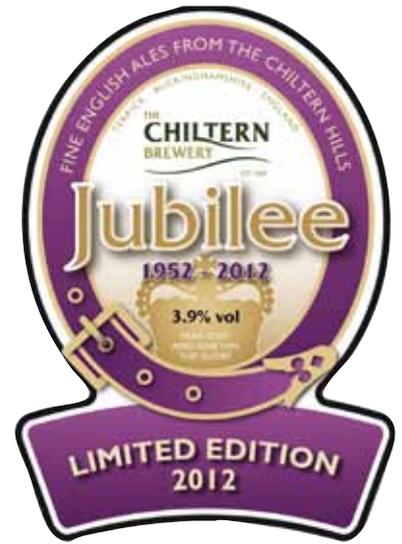
### Chiltern Brewery

There is a cornucopia of new beers available from the **Chiltern Brewery** this year. *Pearl*, the second of the brewery's limited edition draught ales for 2012 was released on 16th March. This popular beer was originally produced in 2010 to help celebrate the 30th Anniversary of the brewery and is back by popular demand. *Pearl* is a rich golden beer brewed with a balanced blend of fruity Goldings and Northdown hops with Maris Otter malt to create a unique flavour that is perfect to enjoy in this new spring season. A word of warning though as it likely to sell out as quickly as the first limited edition beer of 2012, *Porter*.

Multi-award-winning *Nut Brown Mild*, brewed in the style of a classic, traditional mild and

luxuriously smooth and dark with subtle, sweet taste is another draught beer on offer in April. If that isn't enough to entice your palate, May sees the much anticipated release of the prestigious *Jubilee Ale*. A time-honoured classic with a champagne style finish, this bottle-conditioned beer is a light golden, malty ale with honey notes and a hint of citrus that is perfectly suited to the landmark Royal occasion of the Queen's 60th year on the throne.

Bottled *Jubilee Ale* is available from April 5th and is being launched by Drink Britain founder and beer writer, Susanna Forbes, on 4th April. It is a very special sparkling ale which is being presented in a champagne style 750ml bottle. A truly commemorative brew and a great way to toast the Diamond Jubilee. All of these beers can be enjoyed at the Farmers' Bar at the **Kings**



**Head**, Aylesbury, and bought from the brewery shop.

As regards other news, George Jenkinson and the staff at the Farmers' Bar are all very excited about the introduction of a bespoke six handle beer engine cabinet, which has been made to the brewery's own specification. As far as George is aware this is the first of its kind made with water-jacketed 1/2 pint pulls.

A note for your diary too as the Farmers' Bar will once again be the Festival Club for the Aylesbury Festival to be held between 6th and 15th July with live music in the courtyard. This was tremendously popular last year and plans for this year's entertainment promise more for your pleasure. For more information on the festival please go to <http://www.artsfestivals.co.uk/aylesbury-festival>.

## Visit The Farmers' Bar

The Chiltern Brewery's historic courtyard inn in the heart of Aylesbury



Enjoy fine English ales from our own brewery in the Chiltern Hills

Savour fresh regional recipes from our seasonal Bill of Fare

### Loddon Brewery



Directors of **Loddon Brewery**, Chris and Vanessa Hearn joined Gp Capt Richard Mason, Station Commander of RAF Benson,

and Paul Hewson, RAF Benevolent Fund Regional Director for London, Home Counties and South England at the Station Happy Hour on Friday 2 March 2012 to launch a Limited Edition Royal Air Force Benevolent Fund beer.

The beer known as *Founder's Gold* in recognition of the forthcoming RAF Benevolent Fund Founders Day on 1 April is being sold at RAF Benson to promote the Fund around the station.

The striking pump clip attached to beer pump will help raise awareness of the Fund amongst the station personnel and thanks to the fantastic support and generosity of the Loddon Brewery will also raise money for the fund.



[www.farmersbar.co.uk](http://www.farmersbar.co.uk)  
at The King's Head, Market Square, HP20 2RW

## LODDON BREWERY REBRANDED



After 10 months of development, **Loddon Brewery** are delighted to be able to show off their new company branding. Everything from the brewery logo, the pump clips, the bottled beer labels to their headed paper has been redesigned.

The new branding is more current than what they had previously and will appeal to a

far wider customer base. Although, to reflect **Loddon's** traditional beers and respect the historic nature of the industry, they haven't made radical changes. Instead they elaborated upon design aspects they already had, for example, their Dragonfly logo is now far more prominent.

Each bottled beer label now displays a QR code which directs customers to an individual beer page giving more detail about the beer.

**Loddon** took the decision to modernise their company image because this year they celebrate their 10th Birthday. After establishing their place in the British brewing industry, owners Chris and Vanessa Hearn, felt it was important not to rest on their laurels.

Chris said 'We're very confident the work we have done with design company 'We are Pure', will stand us in good stead for the next decade.'

With all the work they have done on their branding, it was only natural to have a website that was in the same league. Therefore, Loddon contacted 'Nzime', a creative agency in Nottingham, and set the ball rolling.

Their new website is fantastically easy to navigate and fully incorporates social media, something they dedicate a lot of time too and have won awards for.

They have also tried to make the site as interactive as possible, for example, Steve Brown, their head brewer, introduces each permanent beer via a short

video. There is also a video of Chris describing the excellent raw materials that make Loddon beer and a video tour of the brewery.

Each beer has its own page, making it far easier for customers to choose which beer they'd like. They have taken the decision to cut out the tasting notes 'waffle' and instead replaced these with short, concise descriptions backed up with a bar chart highlighting the predominant flavours of each beer.

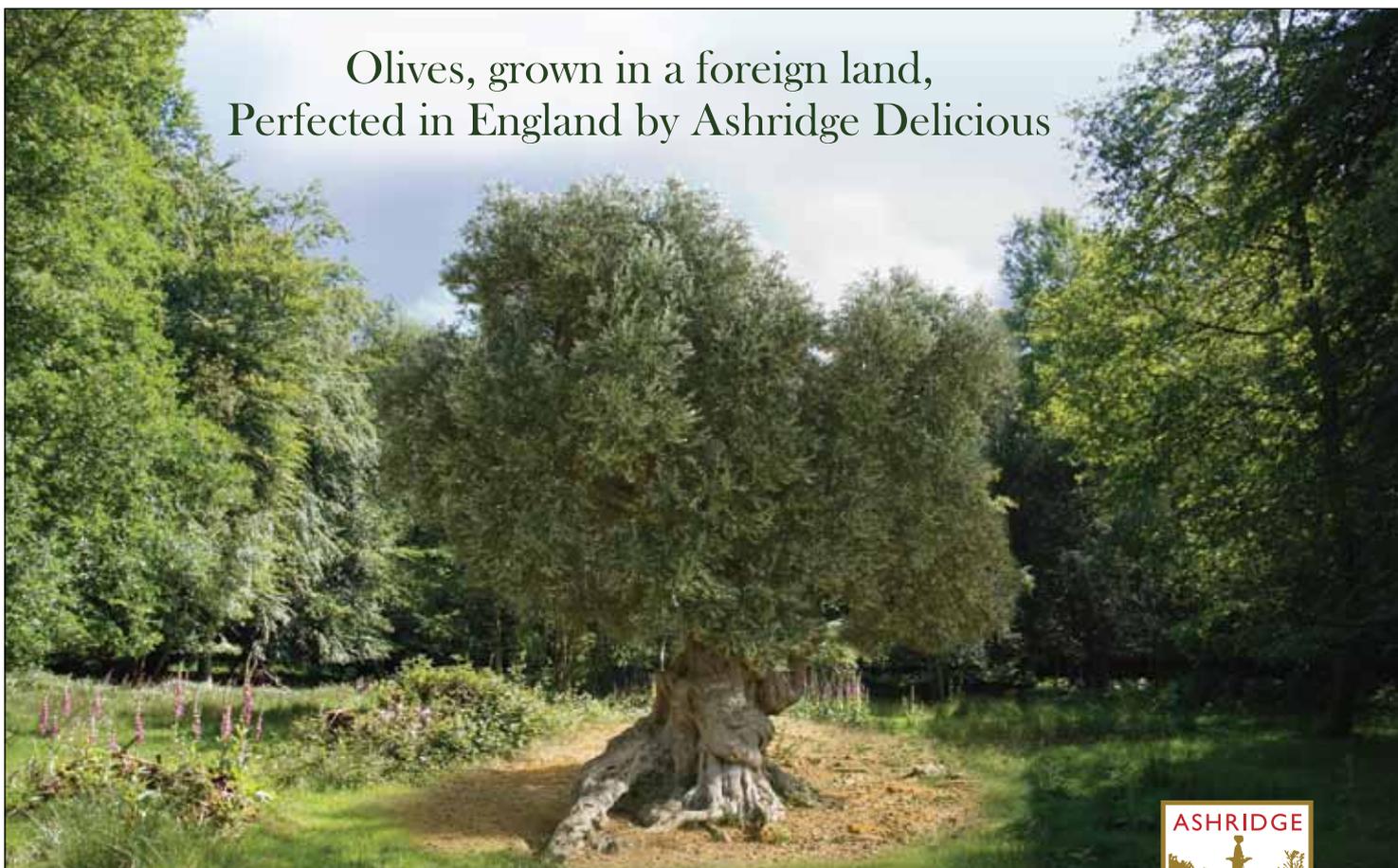
Due to 'Nzime' working closely with their design company 'We Are Pure', the continuation of their new branding can be seen clearly across the website. The brief was to make the site appealing to existing customers as well as their new target markets.

Vanessa said, 'It is fresh and fun yet informative. We wanted to have an innovative site with plenty of interactive features that was easy for our customers to use and find the information they require. We're delighted with it and hope that everybody enjoys using it.'

You can see their new website and all the new re-branding at: [www.loddonbrewery.com](http://www.loddonbrewery.com)



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GRAVEDIGGERS - PART FIFTEEN



‘There’s Old Sally’s shih tzu,’ Old Joe said, gazing out of the window during a dead afternoon.

‘I beg your pardon!’ Mazz said, standing idly at the bar.  
 ‘Outside – Old Sally’s walking that ugly little beggar of a dog of hers.’  
 ‘Ah,’ Mazz said, looking outside. ‘Oh, look, Roger and the Labrador.’  
 ‘Who is?’ Old Joe said, startled. ‘In public?’

James strolled into the bar, looking around at the same old handful of characters.

‘Gawking out of this window, you see every man and his mutt walk past twice as day,’ James said. ‘If only I could get ten per cent of them through the door.’

‘Trouble is dogs don’t drink,’ Mazz said.

‘Have you been to the nightclubs in Aylesbury?’ Old Joe asked.

\*\*\*\*\*

Next morning the Gravediggers displayed a sign outside advertising:  
 ‘FORGET THE DOGGY BAG, ONE FREE DOGGY MEAL WITH EVERY HUMAN MAIN COURSE.’

A steady stream of dog walkers popped into the pub to investigate James’s innovative and ecologically-friendly brainwave. While the owners dined, their canine companions consumed a bowl of rancid, unwanted offal and offcuts from the kitchen – which itself was supplied on an ad-hoc basis with meat fallen off the back of Dodgy the Butcher’s lorry.

The village’s dog owners loved a bargain when they sniffed one and began to flock to the pub. The Gravediggers ran prettiest pooch competitions, barking karaoke and even converted its beer garden into a paddock to stage sheepdog trials, named *One Drunk and His Dog*. Many of the contestants were too inebriated to whistle but managed to control their dogs instead by means of audible signals emitted from another orifice of their body – a method which appeared to work better after a few pints of real ale.

The real sheep had long gone – the first few flocks had escaped due to the dismal incompetence of dogs drunk on *Pooper Scooper*. Instead the regulars were substituted – the hounds chased Old Joe, Old Pete and Young Kevin back and forwards by until they passed out in a heap on the ground. Eventually the dogs appeared to give up in protest, probably in disgust at the lack of intellectual challenge posed by the locals compared with that of the sheep.

Winalot and Pedigree Chum made an appearance on a special doggy menu but suspicion was raised about some orders.

‘Pete, you’ve ordered Bonio and Pal but last time I knew you never had a dog,’ Mazz said, taking his order. ‘And are you not having any for yourself.’  
 ‘Oh, he’s a very small, very new doggy with a big appetite,’ Pete said. ‘Not like me, I’m, er, goin’ on a diet.’

Mazz became more doubtful when she saw Pete sneak a knife and fork

from the cutlery cabinet as he took the dog bowl outside into the garden. She called James over to investigate from the micro-brewery where he’d been racking another batch of the wildly successful special canine beer – *Pooper Scooper* – brewed specially with added blood and marrow bone for all these indulged poodles.

When James returned to the brewery he found the barrel of *Pooper Scooper* had disappeared.

‘Mazz, did you see that organiser of the CAMRA beer festival,’ James said, running back to the pub. ‘I was about to give him that cask of *Fit Shaced* – he must have...’

‘Oh yes. I just saw him driving off with a barrel in the back of his car,’ Mazz replied. ‘Anything I should have said to him?’

‘Maybe you should have asked him if he had a good vet,’ James said.

\*\*\*\*\*

A week later a deputation from the local CAMRA branch walked through the Gravediggers’ door.

‘Congratulations,’ the Chairman said. ‘This amazing beer has won our prize for *Champion Beer of the Festival*. Our expert taster praised its rich bronze colouring and extraordinary meaty notes. It simply just has to go forward for the *Champion Beer of Britain* competition.’ A posse of beards and bellies nodded their agreement.

‘It’s not only the pub,’ Old Joe said, ‘but the whole country that’s gone to the dogs now.’

Charlie Mackle

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**Good Beer Guide Listed**

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**GRENDON FESTIVAL**



Once again Grendon Festival is set to be the event of the summer. Taking place in the village of Grendon Underwood, Bucks, the festival will combine comedy, live music and a huge real ale bar featuring at least 45 ales, ciders and perrys, from the numerous local breweries and from around the country.

The beer festival has grown from the success of the previous ones where, due to the enthusiasm of the organisers, real ale was made available to universal acclaim. 'In 2010 we had 24 barrels available and they sold out by mid-afternoon. So now we are a two-day event, we have stocked up accordingly and so should satisfy all possible tastes' said Helen Kendrick, lead organiser of the Real Ale Festival.

The festival starts on Friday evening at 6.30pm when entry is only £5. Apart from the range of ales, ciders and perrys there will be the opportunity to watch the England vs. Sweden football match in their group stage for the Euro Champions. This will be held in a separate marquee so people who aren't football fanatics won't have their evening supping spoilt. Alternatively if you fancy a real change the comedy tent will feature many local artists and four professional stand-up acts.

Saturday is more about the music featuring some of the country's best known tribute bands as well as top local musical talent. Also this year there will be many food outlets and activities for kids of all ages including face-painting, sports cage, youth cafe, bungee running and the obligatory bouncy castles.

Advance tickets are available on-line with big early-bird discounts. A limited number of tickets will be available on the day subject to availability. Keep an eye on the web-site ([www.grendonfestival.co.uk](http://www.grendonfestival.co.uk)) for all the latest news, offers and updates to the line-up.

**SWAN & CASTLE**

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**THE  
BLACKWOOD ARMS**  
[www.theblackwoodarms.net](http://www.theblackwoodarms.net)

**St George's Beer Festival**

*Friday 20th April to*

*Monday 23rd April Inclusive*

*Open all day from 12 noon*

*16 Real Ales & 3 Ciders*

*Details of the beers are available on  
[www.theblackwoodarms.net](http://www.theblackwoodarms.net)*



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**TENANT WANTED!**



The **Boot**, Bledlow Ridge, seeks an ambitious new tenant by July 2012!

The **Boot** was rescued from redevelopment in 2010 by a committed syndicate of local residents and individuals connected the village. As the last remaining village pub in this beautiful part of the Chilterns, it has been a focus point for locals, walkers, cyclists and other visitors for well over a century.

The reopening in December 2010 was a memorable event for the whole village, having bought the property and let it out to professional tenants. The pub has already established popular themed nights, quiz and music evenings, with a varied menu and a range of locally sourced beers.

The first tenant's lease ends in July and the village is now looking forward to finding a new tenant to take the **Boot** onwards and upwards. Adrian Watts, syndicate chairman, said 'From a 'standing start', it's been great to see the **Boot** open again and building up its customer base during the first year. With enthusiastic shareholders and a thriving village, alongside so many other activities and visitors to the area, this is a tremendous opportunity for our new tenant to take advantage of the proper 'local pub' atmosphere along with the spacious dining area for attracting diners and putting on events.'

This is a rare opportunity to take on a free house located in the heart of the Chilterns, an Area of Outstanding Natural Beauty.

For more information and to apply, visit [www.thebootpub.co.uk](http://www.thebootpub.co.uk).



**The Red Lion**

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*CAMRA Good Beer Guide 2012*

*listed with four real ales*

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**Quiz: Monday 17th April**

**Live Music: Saturday 28th April**

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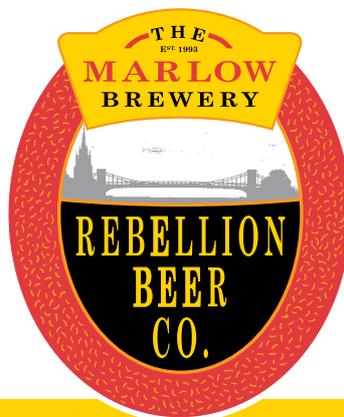
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[www.rebellionbeer.co.uk](http://www.rebellionbeer.co.uk)

Rebellion Beer Company  
Bencombe Farm  
Marlow Bottom, SL7 3LT

**01628 476594**

## Branch Diary

Everybody welcome to all socials and meetings!

### April

#### Wednesday 4th BRANCH SOCIAL

8.00pm Hampden Arms, Great Hampden, 8.45pm Gate, Bryant's Bottom, 9.30pm Harrow, Hughenden Valley.

#### Friday 13th BEER FESTIVAL SOCIAL

6.30pm, Wheel Beer Festival, Naphill

#### Monday 16th BRANCH MEETING

8.00pm William Robert Loosley, High Wycombe

#### Sunday 22nd OVER THE BORDER SOCIAL

1.15pm Beer and Sausage Festival, Jolly Cricketers, Seer Green – timed to connect with Chiltern Railways train (1225 from Aylesbury, 1252 from Wycombe)

#### Wednesday 25th AYLESBURY EARLY EVENING SOCIAL

6.30pm White Hart, 7.30pm, King's Head, 9.00pm Hop Pole.

### May

#### Tuesday 1st QUANTON SOCIAL

8.30pm Swan and Castle, 9.15pm George and Dragon

#### Saturday 5th PUB BEER FESTIVAL SOCIAL

1.00pm Royal Standard, Wooburn Common

#### Friday 11th HADDENHAM CRAWL

Start 7.00pm Green Dragon, then Red Lion, Rose and Thistle, Kings Head, Rising Sun.

### Monday 14th BRANCH MEETING

8.00pm Queen's Head, Aylesbury

### Friday 18th PUB BEER FESTIVAL SOCIAL

7.00pm Whip Inn, Lacey Green

### Thursday 24th BRANCH SOCIAL

8.30pm Peacock, Bolter End, 9.15pm Chequers, Fingest, 10.00pm Frog, Skirmett

### Tuesday 29th May HIGH WYCOMBE EARLY EVENING SOCIAL

6.00pm Belle Vue, 7.00pm Bootleggers, 8.00pm Falcon.

### June

#### Saturday 30th BLACK COUNTRY COACH 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 and Stokenchurch and returning before midnight. Full details next issue.

### October

Vale of Aylesbury Beer Festival, Bucks County Council Sports & Social Club, Lower Road, Aylesbury, Friday 26th & Saturday 27th of October.

Further details can be found on our website  
[www.swansupping.org.uk](http://www.swansupping.org.uk)

CATCH UP DURING BRANCH SOCIALS:-  
 PHONE 0792 215 8971



Buckinghamshire County Council Trading Standards  
 County Hall, Aylesbury, Buckinghamshire HP20 1UP  
 t: 08454 040506 (Consumer Direct for advice)  
 t: 08453 708090 (for business advice)

Oxfordshire County Council Trading Standards  
 PO Box 618, County Hall, Oxford, Oxon. OX1 1ND  
 t: 0845 0510845 f: 01865 783106  
 e: trading.standards@oxfordshire.gov.uk

## DON'T MISS OUT!

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](http://www.swansupping.org.uk/joinin)

# Swan Supping

Swan Supping is distributed free of charge to pubs in the branch area.

Circulation **6000** copies.

Edited by David Roe

Editorial Address : 16 Jasmine Close, Aylesbury, Bucks HP21 9SH.

Tel : 01296 484551

E-Mail : editor@swansupping.org.uk

Advertising rates are from :- 1/4 page £60, 1/2 page £120, full page £200.

10% discounts for payment in advance. Block bookings for six issues available.

We can even create the advert for you at no extra charge! All bookings are taken as run-of-paper. You can now pay for a year of adverts in advance and avoid any possible price increases! Please make all cheques payable to **CAMRA AV & W.**

Copy deadline for next issue, due out 1st June, is 14th May 2012.

Subscriptions :- *Swan Supping* is distributed to over 250 pubs and many other locations in our area but if you would prefer to receive your copy by post we can mail it to you immediately it is published. All you have to do is send £1 for each edition you wish to receive to the Editor and leave the rest to us! This applies to single copies to UK addresses only.

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](http://www.swansupping.org.uk)).

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Opinions expressed in *Swan Supping* are not necessarily those of the editor, or the *Campaign for Real Ale*.

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

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### Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

<p><b>Your Details</b></p> <p>Title _____ Surname _____</p> <p>Forename(s) _____</p> <p>Date of Birth (dd/mm/yyyy) _____</p> <p>Address _____</p> <p>Postcode _____</p> <p>Email address _____</p> <p>Tel No(s) _____</p> <p><b>Partner's Details (if Joint Membership)</b></p> <p>Title _____ Surname _____</p> <p>Forename(s) _____</p> <p>Date of Birth (dd/mm/yyyy) _____</p>	<p style="text-align: right;">Direct Debit    Non DD</p> <p>Single Membership    £20 <input type="checkbox"/>    £22 <input type="checkbox"/> (UK &amp; EU)</p> <p>Joint Membership    £25 <input type="checkbox"/>    £27 <input type="checkbox"/> (Partner at the same address)</p> <p>For Young Member and concessionary rates please visit <a href="http://www.camra.org.uk">www.camra.org.uk</a> or call 01727 867201.</p> <p>I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association</p> <p>I enclose a cheque for _____</p> <p>Signed _____ Date _____</p> <p>Applications will be processed within 21 days</p> <p style="text-align: right;">12/10</p>
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Name(s) of Account Holder  
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Signature  
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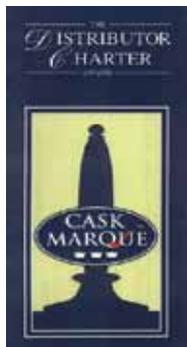
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