

Newsletter of the Aylesbury Vale & Wycombe Branch of CAMRA www.swansupping.org.uk Circulation 6000







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## **NEWS FROM THE EDITOR**



AND THE AWARD GOES TO.....

The main news is that *Swan Supping* has been declared '*Most Improved*' in the *CAMRA Branch Newsletter of the Year Competition.* 

The award was given at the *CAMRA* Members Weekend which was held in April in the Isle of Man.

This is a fantastic award, which has been earned by the efforts of all the people involved with the production of *Swan Supping*, especially the writers, photographers, artists, proofreaders

and the collaters of the local news and the organisers of the adverts and the people who deliver the finished item. Without their sterling work, all voluntary, the magazine could not get off the ground, let alone win an award. A big 'thank-you' to them all!

The other award to be mentioned is the *Branch Pub of the Year* which went to the **Eight Bells** in Long Crendon. The picture, taken by Mike Clarke, shows the presentation in May by myself to the landlady, Helen Copleston.

The **Eight Bells** joins a list of great pubs that have won this award and due to our branch policy of trying to encourage as many of our (about) 400 pubs, the **Eight Bells** will be ineligible to win for the next five years.

The pub now goes forward to the *Central Southern Regional Pub of the Year* competition, which is the next step on the long road that leads to the *National Pub of the Year* which was won this year, for the second year running, by the **Kelham Island Tavern** in Sheffield.



#### POSSIBLE HIGH WYCOMBE BEER FESTIVAL

Following an appeal for volunteers, the branch meeting at the **William Robert Loosley** in Wycombe was given over to discussion about the possibility of running a beer festival in the town. The response was very encouraging and we are starting the search for a venue for next year. A website for further details and to welcome more volunteers will be set up shortly and more details will appear in our next issue.

Special thanks go to Mick White for the cover photograph and to Colin Stanford for another of his wonderful cartoons!

David W. Roe Swan Supping Editor and CAMRA AV&W Branch Chairman

## NATIONAL CAMRA NEWS

The Queen's speech at the end of May announced the Government's legislative programme for the next 18 months. Among the bills announced were two that will particularly affect beer drinkers and pub goers:

**Decentralisation and Localism Bill** - this Bill will seek to introduce powers for local communities to save local services (such as pubs) from closure.

**Police Reform and Social Responsibility Bill** - this Bill will seek to combat alcohol-fuelled crime by:

- introducing a ban on below-cost selling of alcohol
- clamping down on the sale of alcohol to underage drinkers by doubling the maximum fine to retailers to £20,000
- amending the Licensing Act 2003 to give police stronger powers in revoking and granting licences to pubs

**CAMRA** welcomes the proposals on the banning of below-cost alcohol and the proposed new powers for local communities to save their pubs, and will seek to ensure that in implementing these reforms the Government protects and supports well-run community pubs as part of the solution to alcohol misuse, and not part of the problem.

The Government published their full programme for Government over the next five years. The programme encompasses many of the manifesto commitments of both the Conservative and Liberal Democrat parties, particularly on issues where the two parties agreed.

Among the commitments made by the Coalition Government were to:

- Find a practical way to make small business rate relief automatic
- Cut red tape to encourage the performance of more live music
- Enable councils to take competition issues into account when drawing up their local plans to shape the direction and type of new retail development
- Reform the planning system to give neighbourhoods far more ability to determine the shape of the places in which their inhabitants live, based on the principles set out in the Conservative Party publication Open Source Planning
- Introduce new powers to help communities save local facilities and services threatened with closure, and give communities the right to bid to take over local state-run services
- Implement the Sustainable Communities Act, so that citizens know how taxpayers' money is spent in their area and have a greater say over how it is spent.

Responsibility for licensing issues has been transferred back to the Home Office, and commitments included:

- To ban the sale of alcohol below cost price
- To review alcohol taxation and pricing to ensure it tackles binge drinking without unfairly penalising responsible drinkers, pubs and important local industries
- To overhaul the Licensing Act to give local authorities and the police much stronger powers to remove licences from, or refuse to grant licences to, any premises that are causing problems
- To allow councils and the police to shut down permanently any shop or bar found to be persistently selling alcohol to children
- To double the maximum fine for underage alcohol sales to £20,000
- To permit local councils to charge more for late-night licences to pay for additional policing.

**CAMRA** will continue to campaign on policies which featured in the parties' manifestos but not in the coalition agreement, including reform of the beer tie, a ban on restrictive covenants and community consultation before pubs can be demolished or their use changed.

## NORTH MARSTON WELCOMES THE PILGRIM

After many months without, the village of North Marston has a pub again. The **Bell** closed late last summer when the licensee suddenly departed and has been sold as a Free House to a local company who also own the nearby **Unicorn** in Cublington. It reopened on the May Day bank holiday as the **Pilgrim**.

Over the last few months new owners Steve George and John Gregory have been busy with a thorough and desperately needed refurbishment. The aim was to create a village, community pub/restaurant to appeal to the widest range of local residents, a family pub that could be enjoyed for eating out or simply for popping in for a few drinks.

The **Unicorn**, under their ownership has already achieved this and has truly become the hub of the village.

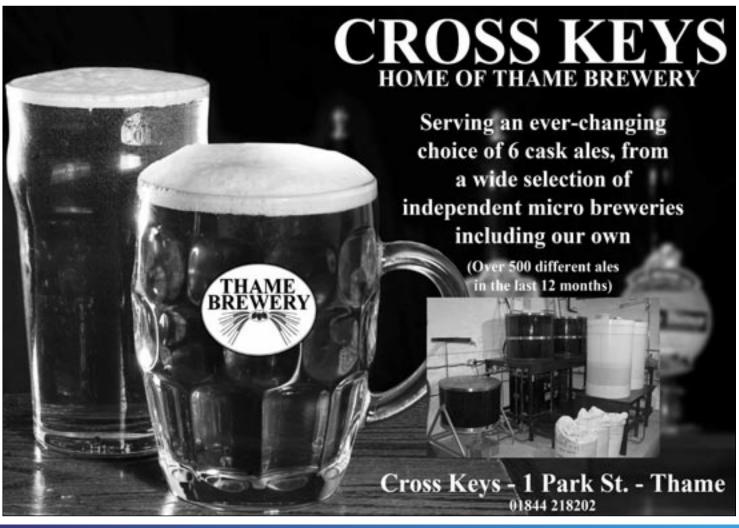
Steve and John have been careful to consult local residents over all the changes and improvements made and have listened to and implemented many of the suggestions made. One idea was to change the name to something that related more to the history of the village. Part of the bar was already named after John Schorne (d.1313), a former rector of North Marston. He discovered a well in the village with apparently miraculous healing properties and was also said to have cast the Devil into a boot. Pictures depict him holding a boot with a devil in it – thought to have led to the development of the jack-in-the-box. After his death the village, especially the well and Schorne's shrine at the village church, became a major pilgrimage destination, so much so that his remains were eventually moved to St George's Chapel, Windsor. Hence the **Pilgrim** became the popular choice of name.

Neil and Helen Sanders (pictured by pub doorway) are the managers of the now much brightened and uplifted pub. Neil has managed a variety of pubs in Hampshire and West Sussex. Helen has been working in human resources for the last seven years but has experience in the hospitality trade. They have moved here from Petersfield, Hampshire which is where Helen is from. Neil moved to Hampshire from Bishops Stortford to manage a pub, which is where they met.



They have been delighted with the welcome they have received locally and look forward to making the **Pilgrim** re-establish its importance in the village.

Four ales are currently on offer; *Brakspear Bitter*, *Everards Tiger*, *Greene King IPA* and *Shepherd Neame Spitfire*. Food is served Tuesday to Saturday and Sunday Lunchtime. *Mick White* 







LOCAL NEWS



#### AYLESBURY

The *J.D. Wetherspoons* owned **Bell** is due to reopen on Friday 4th of June following major building work being carried out inside the hotel which is a listed building.

Wetherspoons have also started work again at the Chicago Rock Café, which is to be turned into a *Lloyd's No.1* bar. We have no news yet as to any potential name change or opening date, although if all goes well it may well be open before our next issue comes out. However, we can guarantee it will be an improvement to what was there before.

The **Duck** in Bedgrove recently closed and local residents were expecting the pub to reopen after refurbishment, but Clearview Homes have demolished it 'to deter squatters'. The company plans to build a number of 'family homes' on the site, but may face opposition from the Council.

In the alley-way between the Halifax Building Society and the **Green Man**, which used to lead to the Market Theatre, a plaque has been erected by the Halifax and the Aylesbury Society, to comedy favourite, Ronnie Barker. This commemorates when he first appeared on stage playing in a small part in Quality Street by J.M. Barrie on the 15th of November 1948. A statue of the comedian will be unveiled outside the new Waterside Theatre later this year.

The recently introduced food at the **Hobgoblin** has proved to be a success

and will continue alongside the £1.50 pints.

The beer festival held over Easter at the **Hop Pole** was nearly a victim of its own success! Most of the twenty beers in the function room had disappeared by the Friday night (two barrels never settled, so were never used) and *Vale Brewery* had to re-supply the pub overnight! The planned beer festival in October will have about 30 beers available in the function room (plus more cider!).

The Kingsbury now features *Westons Bounds Scrumpy Cider* alongside the *Wells & Youngs Bombardier* and the mysterious *Kingsbury House Ale*.

The **Millwrights** have their *Greene King IPA* on a new dual pump so drinkers have the choice of having their beer either in the Southern (flat) or Northern (thick creamy head) styles. The *Hardy & Hansons Bitter* and the *Old Speckled Hen* still offer no such choice! Food is expected to be available in the pub shortly (definitely before the World Cup!).

The Queens Head was closed in May for about two weeks but is now under the control of Kieron Klaus, who is acting as a holding manager. The beers on offer are *Greene King IPA* and *Fullers London Pride* and if sales warrant it, these will be added to with *Hook Norton Old Hooky*.

The Rockwood has an extra handpump and was serving *Timothy Taylor Landlord, Westons Traditional Scrumpy*  plus a guest ale. During the World Cup, the pub is offering a loyalty card for those watching the games which can earn you free beer!

#### CUDDINGTON

The Crown serves *Fullers London Pride* and *Adnams Bitter* with the *Fullers* guest seasonal offering.

#### DINTON

The **Seven Stars** has new owners Kevin & Jenny, recently of Chichester and with 20 years experience in the pub trade. Currently serving *Timothy Taylors Landlord* and *Black Sheep Best Bitter*. With plans to put in a fourth hand pump, there will be in addition two rotating guest ales. Restaurant fully operational with fresh menu.

#### FORD

*Vale Best* is available at all times at the **Dinton Hermit**, supported by a *Chiltern* beer such as *Beechwood* or *Copper Beech*.

#### **GIBRALTAR**

The **Bottle and Glass** - serves *Greene King IPA* and a *Greene King* guest ale.

#### GREAT KIMBLE

The **Bernard Arms** is celebrating a particular connection with the World Cup this summer as its licensees come from South Africa. During England games the pub will be hosting its own 'fanzone' – both inside the pub's restaurant and in an outside seating area, which will feature a 'Braar' – a South

African barbecue. The pub has three real ales, *Greene King IPA*, *Old Speckled Hen* and a seasonal beer from *Tring* brewery, which was *Startop* at the time of going to press.

The **Swan** had a very successful Italian evening recently and will be holding a Chinese night on 30th June. They continue to have well-kept *Adnams Bitter* and *St. Austell Tribute* as their regular real ales.

#### **GRENDON UNDERWOOD**

Grendon Festival takes place on Saturday 12th of June and will combine a real ale festival, traditional pig roast, live music, plus a live screening of the world cup match between England and the USA on a huge video wall. Advance tickets are available @ £7.50 per person (under 11s are admitted free if in the company of an adult) and, if still available, tickets (a) £10 can be purchased on the day. Held biennially since 2006, the festival is in its third incarnation and plans to continue its work in raising money for good causes and give the local musical talent an opportunity to perform in front of a live audience. The festival opens at 2pm and the music will go on from 4pm to midnight, with the football kicking off at 7.30pm. Any ticket bought in advance from the website guarantees admission and as the festival was featured in the Sunday Times top 100 festivals recently, the interest in ticket sales strengthened immediately

HADDENHAM Rob and Miranda have taken over from

The Rose & Crown Beer Festival and Family Fun Day

August 2010 Friday 20<sup>th</sup> 12-11pm Saturday 21<sup>st</sup> 12-11pm Sunday 22<sup>nd</sup> 12-5pm

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Ray and Katy at the **Rising Sun**. *Vale Best* and *VPA* plus one, ever changing, guest ales are available, all served straight from the barrel.

The Green Dragon has resurrected its kitchen garden so you can enjoy home produce washed down by *Sharp's Doom Bar, Rebellion Smuggler* and a guest ale.

The **Kings Head** serves *Adnams Bitter* and *Fullers London Pride* plus a guest which could be *Wadworths* 6X.

The **Red Lion's** permanent fixtures are *Adnams Bitter*, *Tetley Mild*, *Black Sheep Bitter* with an additional rotating guest.

At the Rose & Thistle, *Hardys and Hansons Olde Trip* is supported by *Greene King IPA* and 3% *XX Mild*. Mild and bitter is making a comeback.

#### HIGH WYCOMBE

Wycombe Museum is running a local beer and wine tasting evening on Wednesday the 23rd of June. It will be led by Keith Knight from the *Chiltern Brewery* and curator Catherine Grigg will give a short talk on the history of brewing in the Wycombe District. It is a booked event, which you can do by contacting the museum (museum@wycombe.gov. uk) and costs £7.50 per person.

#### **IBSTONE**

The Fox Country Inn is currently under new management and they hosted a launch night at the end of April. Their current real ales *Fullers London Pride* and *Rebellion Zebedee*. They also have a guest ale which changes weekly.

#### LOUDWATER

The **Derehams Inn** will be holding their 4th *Fag* '*n*' *Firkin Beer Festival* from evening Friday 2nd to Sunday 4th July afternoon. Twenty guest ales from around the country plus three guest ciders are coming along with a BBQ each night and Maggie's goat curry Friday and Saturday whilst stocks last.

There will be entertainment each day with live acoustic music Friday night, a live band Saturday night and due to popular demand, the ferret racing is returning Sunday afternoon. For full details, including the beer list, please see www.derehamsinn.co.uk.

#### LITTLEWORTH COMMON

The very attractive 19th Century country pub, the **Jolly Woodman**, is often used as a location for films which include Genevieve, Carry on Dick, Midsomer Murders and recently Made of Honor, will be staging its first beer festival on the weekend commencing 9th July. Landlady Marianne Hancox and her husband Rob normally provide five regular real ales and a range of ciders but over this weekend will be offering over twenty beers and ciders specially selected for the occasion.

There will be a full programme of entertainment including ferret racing, apple dunking and a Punch and Judy show. Evening entertainment will include a Rat Pack tribute show on Friday, a traditional pub sing-a-long and the Jolly's resident Jazz Band 'Swing dri

**Swan Supping** 

LOCAL NEWS

#### LONG CRENDON

45' on Monday.

The Gurkha Hut (was the Chandos) closed around January 2010 and with the Star still up for sale, it just leaves two real pubs (Churchill and the Eight Bells), although the Angel which is more of a restaurant was real at last visit. However, Long Crendon Social Club is also real (with Vale Edgars Golden available on gravity when last visited).

#### MARLOW

**Brakspear's** owned High Street pub the **Chequers** has been shut and boarded up for a long time now and rumours have abounded as to its reinstatement to the ranks of Marlow's watering holes - anyway the boards are now off the frontage so hopefully we will have something positive to report in our next edition of **Swan Supping**.

The annual pilgrimage will be on again shortly to the Summer Solstice beer festival weekend at the **Duke of Cambridge**. Ten ales of the rare and good variety will be on offer from 6pm on Friday 18th June and with the pub open all day Saturday and Sunday here is a festival not to be missed. Complete with a weekend superlative cheese stall and barbecue on the Saturday - not to forget an appearance by Elvis from 8pm also on Saturday - what more persuasion do you need to pop along?

#### NORTH MARSTON

The **Bell** reopened on 1st of May as the **Pilgrim** – see article on page four and the picture on the front cover.

#### **PRINCES RISBOROUGH**

The George and Dragon has had a dramatic facelift. The many changes while modernising the pub also ironically accentuate the Grade II building's 400-year-old history.

The bar has been moved to the far left

end of the pub, creating an open-plan drinking area. The restaurant towards the back of the pub has been made more accessible.

The refurbishment and relocation of the gents' toilets has been particularly impressive. The courtyard behind the pub has also seen the addition of a substantial decking area for smokers.

Most welcome from our perspective was that the pub is sourcing its real ales from local breweries. On our recent social visit we sampled *Rebellion*'s *Zebedee* and *Weary Banker* (try saying that after a few).

The **Poppyseed**, formerly the **Black Prince**, has been rumoured to have become a restaurant.

#### **OUAINTON**

The weekend of Saturday 15th and Sunday 16th of May saw the third Rail Ale Festival at the Buckinghamshire Railway Centre in Quainton. All the centre's attractions were open with steam train rides, museum and shops doing a brisk trade. Entry to the beer festival was a mere £5 to include four half-pint vouchers and a souvenir embossed pint glass to take home.

Eight beers with a rail theme were on offer ranging in strength from *Three B's Stokers Slake Mild* at 3.6% ABV through to 5.2% ABV *Derailed* from *Box Steam Brewery*. *Millwhites* and *Thatchers* supplied the ciders. The fourth festival should be next May, so see you there.

#### **STEWKLEY**

The thirst of the ale drinkers of Stewkley has resulted in the need for additional handpumps at the **Swan**. Two more have been installed this week to enable the regular *Courage Best* to be accompanied by three ever changing guests plus a spare/back-up pump for the other bar. Recently we have seen *Ringwood Fortyniner*, *Batemans XXXB*, *Tring Startop*, *Potbelly Ambrosia* and



#### Vale Spring Harvest amongst others.

Fifteen ales, mostly from smaller and local-ish breweries will be on offer at the first '*Swanfest*' over the weekend of Saturday 12th and Sunday 13th of June from noon till late. This is to be held in the massive back garden of the **Swan** and will feature live bands and barbecues both days. A new bar has been built for garden service which will require testing so please come along.

#### THAME

Following the success of the event last year, which was held at the **Cross Keys**, *Thame Beer Festival* is being held again with its own larger venue on Saturday June 19th at the Scout Hut on Southern Road. Eighteen beers and one cider will be making an appearance.

The festival opens at midday and the organisers, Thame & District Round Table, hope as many as possible will be able to come along, enjoy the ale and help raise money for local charities.

The **Star & Garter** has changed its name to **Wenmans** following a refurbishment. We understand that the name derives from a prominent local family with historic links to the town.

#### WING

The **Cock** has been sold to the *Orchid* group (**Black Lion**, Leighton Buzzard, **Horse & Jockey**, Aylesbury) It closed on 20th of May and is expected to reopen in early June.

The tenancy at the **Sportsmans** was taken over in February by Richard Lovell and his partner Victoria Nott. Though this is his first pub as landlord, 'Nobby' is well known and respected in the local trade. Two ales are now on handpump. *Black Sheep Bitter* is the regular ale, with a guest, *Wychwood Hobgoblin* (in excellent condition) when visited. Nobby plans to develop the ale sales more and to start serving food once the kitchen can be refurbished.





Following on from Giles du Boulay's Berlin article in the last issue, a brief description of my very short trip to Berlin in March. Out on the



## **Swan Supping**

16th and back on the 17th, to be confident of avoiding the BA/Cabin Crew dispute. Just two half days to renew my acquaintance with Berlin. How Checkpoint Charlie has changed since I first went there in the 60s! Then there were long queues of non-Germans to get through to visit the very austere East Berlin where you were encouraged to spend West German Marks (worth five times those of East Germany).

On arrival, after hotel check-in, I paid a very quick visit to the Reichstag and Brandenburg Gate (one can still envisage the scenes played out here in the heyday of the Third Reich). Thence, onward to Alexander Platz and the 'Rotes Rathaus' – the red brick town hall – before heading for a popular haunt for beer fans: the Nikolai Viertel.

The Nilolai Viertel is about the oldest and most

historic part of town and gives a good impression of what late 17th century Berlin would have looked like. The Nikolaikirche at its centre is the oldest building of the town that is still standing, and also Berlin's first church.

Here, I visited just two pubs of which the second was also a brewpub, brewing and serving just two ales. Firstly, I headed for the **Zum Nussbaum** (Nut Tree):

In the Nut Tree I sampled two beers by the *Berliner Kindl Brauerei* :-



1.*Märkische Landmann Schwarzbier* (4.9%) – a very pleasant dark (black) lager.

2.*Berliner Kindl Pils* (4.6%) – despite not being my favourite style of beer, I found this golden Pils eminently drinkable.

These excellent beers helped to wash down my Berliner Bratwurst mit Sauerkraut und Kartoffelbrei (mashed potatoes).

Next, on to *Georgbräu* (George's Brewery) just about 100 metres away on the banks of the river Spree where they brew, and serve, their two ales



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both Pils: Dunkel (dark) and Hell (light or golden).

I ordered ein großes dunkles Bier and there followed an amusing exchange - well it amused me. The dark ale turned out to be a light brown colour; not quite what I expected. Hence, I said to the barman in my best Deutsch that 'I ordered a dark beer'. He responded with 'that is a dark beer' (das ist dunkel). So, I replied 'that's not dark - in England dark ales really are dark'. We then had a good laugh and I went on to enjoy a very fine, 'not so dark' ale.





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A local at the next table had also been amused by my exchange with the barman and remarked on how he had really enjoyed truly dark ale (stout) on his trips to England.

On day two I had a quick bus trip back to Zum Nussbaum for lunch and another Schwarzbier before heading for the airport where I sampled a Schneiderweisse - one of the best German wheat beers I believe.

Stephen Snyder in his 'Connoisseur's Guide to the World's Finest Craft Beers' published in the

90s also held this view. In 1856, Georg Schneider was granted the exclusive right to brew wheat beer in Germany, by the Royal Court, making his brewery the world's oldest brewer of Bavarian Weissbier.

I just made it back to my squash club in Wycombe in time for a board meeting and a chance to sample a few Rebellion ales before making it home about 11pm.

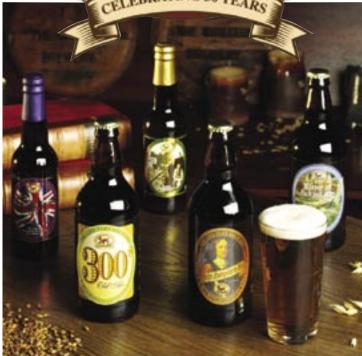
#### Peter Hoade





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





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## LOCAL BEER FESTIVAL

### HADDENHAM REAL ALE FESTIVAL 2010

The next Haddenham beer festival takes place on Saturday 3rd of July at the Haddenham Youth and Community Centre, Haddenham HP17 8DS.

The festival is due to open from 11.00am - 9.00 pm.

This is the seventh *Haddenham Real Ale Festival* and it will take place during the excitement

of the Football World Cup, which is reflected in the brand new Festival logo shown here.

As ever there will be a big selection (over fifty barrels) of wonderful real ales, plus **many** ciders, and lagers from the length and breadth of the land.

There will also be a variety of all-day and evening entertainment (including tv coverage of the World Cup), plus all day food, including Indian food, the ever popular barbecue, and an evening pig roast.

Besides beer, the refreshments available also include the Pimms Bar and the Wine Bar.

The festival, as before, is being run to raise money for charity, and over the past events, the generosity of the festival sponsors and of course, the festival go-ers, has enabled the organisers to, so far, raise over £57,000 all of which has been donated to village and local worthy causes.

Full details as they develop are on www.haddenham-beer-festival.co.uk.

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All CAMRA members can get discounts on all CAMRA books!

## **BEAUTIFUL BEER IN BUCKINGHAMSHIRE**



A true test of high quality local bitter is battled out annually at the renowned *Reading Beer Festival* and this year the *Chiltern Brewery* have shone with Gold awards for their 30th anniversary *Chiltern Pearl* in the 'Bitter' category and for their Beechwood Bitter in the 'Best Bitter' category.

*Chiltern Pearl* is the first in their series of 30th anniversary celebration ales and was launched at the **Farmer's Bar, Kings Head**, in Aylesbury on 9th April, with the first pint being drawn by your favourite editor (pictured above - many thanks to Richard Healey of *Mid-Chilterns CAMRA* for the photograph).

A light, spring fresh ale, *Chiltern Pearl* proved so popular that it sold out within three weeks of the launch. There is now a sense of eager anticipation for the next in the brewery's series of three 30th anniversary draughts, *Golden Ale*, a special summer ale, which is due to be launched at the end of August this year.

Added to these excellent awards, *Chiltern Brewery*'s pub, the Farmers' Bar, has scooped a Gold award from *Beautiful Beer*, which shows that the pub has passed a rigorous assessment of its beers in terms of quality, presentation and customer service.

They are absolutely delighted to receive this award, as they aim to serve only the best in quality, fresh beers and ales in a convivial and relaxed atmosphere.

Whilst waiting for the next in their range of celebration ales, *Cobblestones* seasonal draught is now available and a very special, limited edition, triple hopped, bottle conditioned, *30th Anniversary Ale*, will become available from the beginning of August.

As part of the St. George's Day celebrations, the **Kings Head** ran a mini beer festival which proved to be very successful as the beer ran out by early Saturday evening.

Neil Pickles and his team ordered in two barrels of *HSD* (*Hicks Special Draught*) from the *St.* 

*Austell* brewery for the beer festival, in memory of Janet and Chris Bishop's dearly departed cat 'Hicks'.

The staff put a photo on the bar, alongside the tap (shown below) as 'Hicks' was an amazing character who lived in the old town and frequented the pubs in his youth! He almost made the legal drinking age!

The beer was delicious and the 144 pints sold old by Sunday evening. Chris and Janet wanted to express their thanks to everyone involved.





Join CAMRA and help protect your pint!

Some years ago I wrote an article in *Swan Supping* about the delights of Bristol pubs; I was at the time on a work related secondment lasting some six weeks of which three evenings per week were taken up with pub visits. This trip was only over two days so a lot of work had to be put in - I do rate Bristol as a real ale paradise, with 25 pubs serving good ale visited on my last trip. Our hotel was the **Novotel** on Victoria Street about a ten minute walk from Temple Meads station and less than ten minutes from the town centre.

Our first visit was the **Kings Head** on the same street; a rather narrow but historic pub listed in the *CAMRA National Inventory*, the rear of the pub being part of an old tram car and very photogenic it was too! Although it was Saturday the pub didn't open till 2pm. The beer when we did get in was a mix of *Sharps* beers from Cornwall and *Butcombe* beers from Somerset with easygoing Sixties music in the background. This pub and its beers had not changed over the past few years at all. Some 300 metres or so away down a side street was the **Seven Stars**, a pub that's clearly improved over the past few years as I was never aware of it during my previous visit, this is a classic 'boozer' with wooden floorboards, games machines, a great jukebox and small unobtrusive TV's to watch whatever on. seven interesting ales were showcased - we tried the *Cheddar Ales Potholer* at only £4.40 for two pints and a local brewery new to me, *Cotleigh Buzzard* and *Downton Dark Delight* were amongst the other beers. This was around 4pm Saturday afternoon and it started to get busy as a band started.

Nearby was the **Bridge Inn** suitably named with its location by the river Avon; this is a small pub with a green interior. I seem to remember it being red at one time and all the 'movie' framed prints have



come down. The one novelty of this place is the large collection of vinyl records - you can play whatever you want! Three ales were on; two from the **Bath Ales** range and **Arbor** *Green Bullet* - yet another new brewery for me.

Moving onto the outskirts of the town centre down Baldwin Street, a road I know well as I went to a club, an Italian restaurant and a 'far-eastern' restaurant there - the latter appears to have closed. Ironically I never went to the **'Old** Fishmarket', probably because it's the ubiquitous Fullers and microbrewers are not represented. This is however a truly nice pub, cavernous and well kept beers - on this occasion it was packed to the rafters with punters watching the rugby, the TV screens are everywhere. We were given samples of the latest Fullers offering of Bengal Lancer, but however the London Porter won the fight.

A mere 300 or so metres away in the mesh of roads were the **Commercial Rooms**, a typical voluminous *Wetherspoons* with no music or TV and well worth visiting for its grade II listed status and as a consequence no different from my previous visit. This had some eight or so ales on of which the *Arbor Oyster Stout* tempted me after my '*Green Bullet*' at the **Bridge Inn**. Food was cheap, cheerful and quick!

A little further west on the A4/A38 intersection, the best place to get run over in Bristol, was the White Lion, an unchanged gem owned by the local Wickwar brewerv and a showcase for their beers. This is a small pub which follows Rugby as we noted on entry. The spiral staircase (down) is quite steep and a 'tumble' is not out of the question.

Working our further west and past the imposing Cathedral we came upon the **Three Tuns**, located along St George's Road. This pub is mentioned in

**Pints West** the local **CAMRA** mag as an up-andcoming pub so decided to take a look; a 'spacious community' pub is what I would describe it as with an **Arbor** and two **Box Steam** beers amongst the six offerings. If it keeps those beers in good nick as it was that night then a place in the **GBG** will be assured. Eventually the road joins up with the Hotwell road and the Cumberland basin and a view of the SS Great Britain.

This is where the **Grain Barge** is located, an engineless barge which first saw service in 1936 and now owned by local brewery **Bristol Beer** *Factory*. The 'top' floor (or was it 'bottom'? can't really remember) was out of bounds on this Saturday night due to a private party so we descended to the other bar which had six beers on from said brewery *- Sunrise*, *No.7*, *Red*, *Exhibition* and *Stout*. We sat where we had good views of the lights across the harbour which was fortunately through glass as it was very cold outside. This was a first visit for me.

Our last pub of the day was supposed to be the **Hope & Anchor** a pub I knew before but it closed at 11pm so we tried the **Eldon House** on Lower Clifton road, a new one for me and a grade II listed pub. This was a pleasant inviting pub and more than just a 'local' boozer, it was also a place for refugees like us looking for that final pint. four ales were on offer here, two from **Bath Ales**, one from **RCH** and **Arbor** Snuffy Jack which at 5.9% was nice but rather heavy at that time of the evening. Our day was over and now a mere two (or three) mile walk back to sanctuary was all that was left to do



BRISTOL F

## REVISITED



The following morning we made our way to the **Colston Yard**, formerly the **Smiles** brewery tap and close to the Bristol Royal Infirmary. Long gone are the plain wooden interior and the feel of a 'hard drinkers den' and in place is a more inviting (in a family sort of way) interior transformed by the **Butcombe** brewery.

Two of their beers were on offer here as well as Fullers London Pride and Bristol Beer Factory Sunshine. The Butcombe Brunel IPA was lovely but at 5% it was a bit strong for a first pint and after our travels the previous day. They also had a good selection of Belgians and pushed their beer menu at me but so many pubs so little time as they say.

Further along the road just off Jamaica street in Stokes Croft we

came upon the Bell, a plain wooden-floored pub which was new to me, with a minimalist interior and mostly comprised of people out for Sunday lunches of which wine was the main tipple. This was a clean tidy pub with four ales on offer of which two were from *Butcombe*. Above the pub was a steep hill comprising of terraced housing, it was through a stepped path we came across the Hillgrove Porter Stores, for choice of ales this was the best of the weekend - a mere ten ales and two ciders. This was another bare pub with a dusty looking interior and a chatty barmaid and even the cellar man joined in. This pub is part of the local Dawkins Taverns chain of pubs, I noticed there were three or so Dawkins Ales beers but I could not locate a brewery in my guide. As it turned out these beers were formerly Matthews brewery who had recently sold out. We tried the Brass Knocker and also another local ale: Cheddar Ales Totty Pot - we thought however the beer prices were a little on the pricey side averaging around £3.20 but don't let that dissuade you from visiting this beer shrine.

After a little respite in the afternoon we visited in the fading light a couple of pubs in the Temple Mead area, ie near the railway station. We bumbled around in the dark slightly confused by a combination of the railway line and maintenance work on the paths and bridges. As a result we stumbled upon the **Knights Templar**, a *Wetherspoons* pub set amongst high rise office buildings, this wasn't on our radar as we'd been to the **Commercial Rooms** and I had been here before. We were surprised by the busy nature of the pub at around 6pm so presumed these were locals - this pub is rather hidden by the high rise and over a mile from the town centre. A typical *Wetherspoons* pub with acres of space this had about six ales on - of which two were from the *Three Castles* brewery in Pewsey, and I went for the *Box Steam Funnel Blower* which I think had vanilla in it. The **Barley Mow** was located about half mile away in a rather 'dead looking' area, ie it was 'dark and quiet' and was the archetypal back street boozer - warming fire, friendly regulars, great beer and..er..nothing else. This pub is tied to the *Bristol Beer Factory* as their *Milk Stout* and '*Red*' was on.

The final pub of the holiday was borne out a little bit of desperation; it was approaching 22:30 on a Sunday night and there was heavy drizzle, we couldn't be sure of the state of the more remote pubs so we flung ourselves into the first *GBG* pub we set our eyes on: the **Bank**, a place that serves beers! Fortunately it didn't close till midnight - which was nice. There was a choice of *Goff's White Knight, Mordred* and *Skinners Springish Ale* which we all spot on. The barman had his ipod linked to the speakers and we had to make do with Foreigner, Journey, Europe and Bon Jovi - let's rock! The only downside was the loos, possibly the worst in Bristol!

We had a good weekend and inspected lots of pubs, there were still a few we had no time for - Bristol is easily worth several days of anybody's time.

#### Lemon Snail 16 May 2010

<For the cider drinker's view of Bristol, check out the article 'Six go cider drinking in Bristol' on page 18.

This is the first time that 'Swan Supping' has featured a couple of Bristols in the magazine! - Ed>



## **GRAVEDIGGER'S ARMS - PART 5**

'Ah, hello James,' shouted Clive arriving in the cellar. 'I see you've found where Tony kept his real ale.'

'He always said there was a certain magic to the way he kept his beer,' said James. 'Looks like it's the sort of magic that's about to incubate a new life-form.'

'Quatermass and the pit,' said Clive. 'You probably don't remember the television programme – the original was about fifty years ago.'

'A lot more recently than Tony cleaned his beer pipes then?' said James. 'It doesn't look like anyone's disturbed this for months. How did Tony go about changing his barrels?'

'Ah now, young man, you're making the common mistake of thinking that if Tony changed the pump clip then the beer might be coming from a different barrel down in here.'

'Well, that *would* seem to be the logical conclusion to draw.'

'Not if you sold about ten pints a week and were too mean to throw away spoilt beer – he left his barrels untouched for months. No, Tony was in on this ale ticker scam.'

'Ticker? Scam?' James was confused.

14

'Yes, a bloke in a white van would come along every month or so and sell him these pump clips for beers that were completely made-up from non-existent breweries. Tony just stuck them on the handpump and carried on serving the same old crap that was already down there.' 'And the tickers?'

'Ah, they're the stamp collectors of beer – always looking to try something rare and unusual. The mad sods will travel the country to do it.'

'Even though the beer might taste disgusting?'

'Oh yes. They seem to prefer it that way – less other people try it.'

James' eyes were drawn to a stack of shiny, gleaming casks at the other side of the cellar – a complete contrast to the fetid, stagnant disaster area where he'd found the real ale.

'So, if that's the ale. What's the clean stuff over there?'

'Ah, that's all the keg lager and cider and so on. Tony was quite fastidious about looking after those – look, here's the secret ingredient.'

Clive held up a bottle of Domestos.

'I'm surprised he'd bother cleaning the kegs with that,' said James, now having a feel for Tony's style of cellar management.

'He didn't clean anything himself. He watered the bleach down and put it in the barrels. Easiest line cleaning technique he said – and he thought the drink itself was so full of other chemicals that his customers wouldn't notice.'

'I've been drinking that for five years,' groaned James, clutching his stomach.

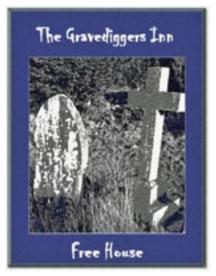
'At least it gives the lager a bit of flavour,' said Clive. 'And it hasn't done you any harm, son.' He thought for a second and then spoke under his breath. 'But it *has* made you mad enough to want to take on this place.'

'So is that the cellar tour done?' asked James.

'Yes. Not much work needed to make things all ship-shape. Now come upstairs.' Clive looked at James with a little concern – some of the putrefying matter in the cellar had condensed out of the air and was already settling as a gooey mass on James' sleeve. The two climbed the steps out of the cellar.

'Now, Gordon, Will and I were thinking that what we always thought was lacking in this pub was a conceptual mime artist. Come and meet Mariela Meringue.'

#### Charlie Mackle





Why not join us on one of the CAMRA socials. The Branch Diary is on page 22!



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## SUPERMARKET MADNESS



Looking at supermarket advertisements on the television and in the press, you could be forgiven that it's not a football World Cup that's coming up in June and July but the world championship in downing huge quantities of fizzy canned lager – a sport that England would be far more certain of winning.

All the supermarkets are promoting multi-buy offers on crates of very patriotic beers like *Stella* (Belgium), *Budweiser* (our first opponents – the US), *Carlsberg* (Denmark), *Heineken* (Netherlands) and *Guinness* (the missing Ireland, swindled by the hand of Henri). However, it must be said that most of those so-called foreign beers are brewed in places as exotic as Northampton, Mortlake and Magor in South Wales (maybe *InBev* call that foreign?).

The pricing of these beers usually goes something like: £10 for one 12 pack; £16 for two; and £20 for three. So you pay twice as much and get three times the amount of beer. And £20 for 36 cans of 5% beer works out at £1.26 a litre or 71p a pint. At approaching 3 units of alcohol per can, that's getting quite close to 25p per unit of alcohol.

All the parties in the recent election campaign identified binge drinking as a social problem and, looking at the sort of promotions above, it's not hard to understand where the demand to fuel this irresponsible behaviour is being met. With prices in pubs now regularly topping £3 a pint, someone can sit in front of the TV at home and drink over four pints of *Stella* for the cost of one pint of real ale.

What's more, once the alcohol is sold by the supermarket and off their premises then anything can happen to it. With strong beer sold at pocket money prices it's no surprise that the tinnies end up in the hands of the marauding bands of feral youngsters who terrorise 'Broken Britain' (remember that?). By contrast, any beer supped in pubs is done so under the supervision of staff who have a licence to protect – a point Tim Martin of *J.D.Wetherspoon* is fond of making.

Cheap supermarket alcohol also has an economic effect on pubs due to 'front-loading' – which is the practice of getting bladdered at home on cheap booze before going on a night out to save the later cost of buying alcohol at pub prices. No doubt many front-loaders abandon their initial abstemious intentions once out and end up becoming far more drunk and disorderly than without that initial primer of a bucket of alcopop or cheap cider.

**CAMRA**'s policy has long been to promote sensible drinking, primarily in the social setting of good pubs and recognises the detrimental effects of irresponsible price promotions. Key to this aim is to lobby government to stop alcohol being sold as a loss leader at below cost price.

Despite constantly hectoring and berating all drinkers, including the sensible vast majority, the last government shied away from tackling the powerful supermarket lobby. However, the new coalition government has already committed itself to stopping these loss-leader promotions on alcohol.

This is something that *CAMRA* has warmly welcomed. However, another *CAMRA* proposal – on alcohol minimum pricing – has unexpectedly been welcomed by a company that has hitherto was seen as the enemy on this issue – *Tesco*. The huge supermarket's chief executive, Terry Leahy, has said *Tesco* will 'support any discussions on a minimum price for alcohol'. This is also

supported by brewers and pubcos such as *Greene King* and *Mitchells and Butlers*.

Other retailers, such as Stuart Rose of *Marks and Spencer*, have suggested that minimum pricing for alcohol is 'Insane' – it being a legal product in a free market that the vast majority use without issue. However, much depends on the exact level of a minimum price. For example, the Scottish devolved government proposed a price of around 50p per unit – which works out around £1 for a standard pint, £4 for a bottle of wine and about £13.50 for 12 cans of 5% *Stella*. It's doubtful this would influence any of the prices already charged in *M&S* stores – whose premium quality wares are not likely to be tipple of choice for the price-driven binge-drinkers or front-loaders.

Maybe we shouldn't be too surprised at *Tesco*'s sudden conversion – promotions like 60 cans for £20 are not the route to huge profits even for the likes of *Tesco*. Contrary to their advertising, retailers are always interested in finding clever ways to make customers spend more, while fooling us that we're making savings. As the biggest retailer in the country, by a long way, *Tesco* stands to gain from cutting back on the competition for customer footfall that the vicious circle of irresponsible pile-'em-high, sell-it-cheap booze promotions – something that it has played a large part in creating.

So all the connoisseurs of tins of the fizzy stuff ought to enjoy the upcoming World Bland Beer Drinking Cup as next time it might not be so cheap. Perhaps the rest of us can support both England and locals by having a few pints of what can't be bought in the supermarket at any price – real ale straight from the cask in the pub?

Charlie Mackle



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## SIX GO CIDER DRINKING IN BRISTOL

It all started at a Regional Meeting. We have lots of beer based pub crawls. We have only ever had one cider based pub crawl (in Reading).

The first question was where do we have it? Nowhere in the Central Southern area (except Reading) was suitable. Bath was suggested because it's a lovely city but nobody really knew it well enough. I suggested Bristol. It's got lots of pubs selling cider; I've been on a cider based pub crawl of Bristol before (organised by Bristol branch) and I used to live in Bristol so, even though that was thirty years ago, I know my way round the city fairly well. The second question was when do we do it? Jackie Parker got very firm (that's what Regional Directors do) and said that the next available date was the 10th of April and that's when it would be. The third question was who wanted to go on it? There was a large positive response to that question. Nearly everyone at the meeting wanted to go.

So I started organising. I e-mailed all the branch contacts so that they could ask if any members who weren't at the Regional Meeting wanted to go. And I booked a few days holiday to go to Bristol in advance and research which pubs would make a good crawl. Here I hit the first problem. Bristol is a city, so it's big. It's also very hilly. And the best cider pubs are well spread out on the outskirts of the city centre. I wanted to include the Coronation in Clifton, the Cotham Porter Store, the Apple ship on Welshback, the Cider House on Brunswick Square and the Orchard on Spike Island. Stop it there. That's a tour of nearly ten miles. Back to reality. What was needed was a cluster of cider pubs. This means leaving out some gems. The Orchard is a must however, so I had to find a crawl around it. Problem number two. Bristol were playing football at home that day so the Orchard was closed all afternoon

Problem number three came when I asked who was definite to come. The answer was two. John and Penny from Didcot. Neil Crook and Adrian



Picture inside the Orchard by John, featuring Paul, Elvis, Penny, Neil and Adrian

Bean said they'd like to go but wouldn't be able to. I nearly cancelled it. But I thought I would do it even if it ended up with me and two people I had never met. I e-mailed that our starting point would be the **Apple** at 3 o'clock.

Come the day, I turned up at the Apple to find it shut without warning. But I had to hang around there for any others to turn up. Then who should turn up but Neil and Adrian? We tried to find a nearby pub to substitute for the Apple but none of the pubs on King Street sold real cider. Neil and Adrian wandered off. Then John and Penny arrived. When Neil and Adrian came back we were up to five strong. As I thought this was as good as it would get, I led the party towards our next pub, the Robert Fitzharding in Bedminster.

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On the way we passed the Apple Tree which used to be a great cider house but is no more. Then there was the Barley Mow. This is a true cider house but is also known for being rather rough. We had a quick huddle and decided to risk it. Adrian went in first, the pub fell silent and all the customers turned to look. Then the rest of us came in, ordered cider and it seems we were accepted.

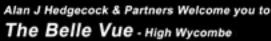
Now we were back on schedule as we entered the Robert Fitzharding, a Wetherspoons. No need to describe it, they're often quite similar. Nice pub but only the usual ciders. Here we were joined by Paul Scrivens which made us six in number and was rather a shock.

So on we went to the Coronation in Southville

(not to be confused with the Coronation in Clifton) and they had run out of cider. Lovely pub but I had to drink beer! To the Avon Packet on Coronation Road where we went into the beer/cider garden and I amazed those who hadn't been to Bristol before by having a slice in my cider. I don't really like it but it is an old Bristol custom so it has to be done. The Packet is a basic boozer and a true cider pub. Then over the cut to the Nova Scotia which has a balance of cider and beer. By now it was evening and things were starting to blur. But I managed to work out that, by now, the Orchard would be open. This is the CAMRA Cider Pub of the Year and also balances cider and beer. I was impressed by what I remember of this pub.

So that was the day over. Six people and six pubs. If that doesn't sound much, do remember that cider is around six per cent. We slurred our goodbyes and I went back to my B&B to sleep.

In the end it all worked out quite well even if I do say so myself. Aren't you sorry now that you didn't come along? Elvis Evans





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UMMER SNØWFLAKI

#### LODDON BREWERY

The Aylesbury Vale & Wycombe Branch of CAMRA had a very enjoyable visit to Loddon Brewery in early May. Our heartfelt thanks go to Chris Hearne for his kind hospitality. The few members who came along managed to taste an awful lot of beers and indulge in a very informative discussion about beer, pubs and brewing. Those who decided not to come along really missed out!

The monthly special for May was Wilfred's Mild (3.6% ABV). This dark mild was brewed to celebrate the life and works of World War II poet Wilfred Owen, who worked at All Saints Church, Dunsden, which is just behind the brewery. Ten pence for each pint of the mild sold has been donated to the church. The June special is Summer Snowflake, which is a 4.1% ABV golden

#### ale, named after the Loddon lily.

Loddon have launched a monthly newsletter which is available online. All you have to do is send a blank email to loddonbrewerynewsletter @hotmail.co.uk to receive it.

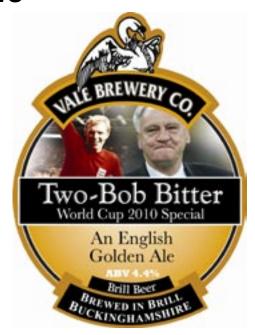
#### VALE BREWERY

The expansion of the brewery continues and the new brew plant has arrived and is in the process of being installed. The equipment is 20 barrel capacity, or 5600 pints a day, and the schedule is to have this running sometime in June. The trick now is to ensure uninterrupted supply of their brews during the work.

We have a visit to Vale planned on Saturday 31st of July, so why not join us as we check out the new brewery (followed by food and more drink at the Hop Pole in Aylesbury).

June sees the start of the world cup and the monthly special will be Two Bob Bitter, a 4.4% golden bitter. Appropriate, since it is 44 years since England last won the world cup, a good omen perhaps. The beer, to quote David the brewer, is 'Take England's finest barley, her best grown hops, brew a beer and name it after one of her greatest footballers and most loved manager. What have you got? Something to celebrate whatever the outcome! Two Bob Bitter - hits the back of the net every time.'

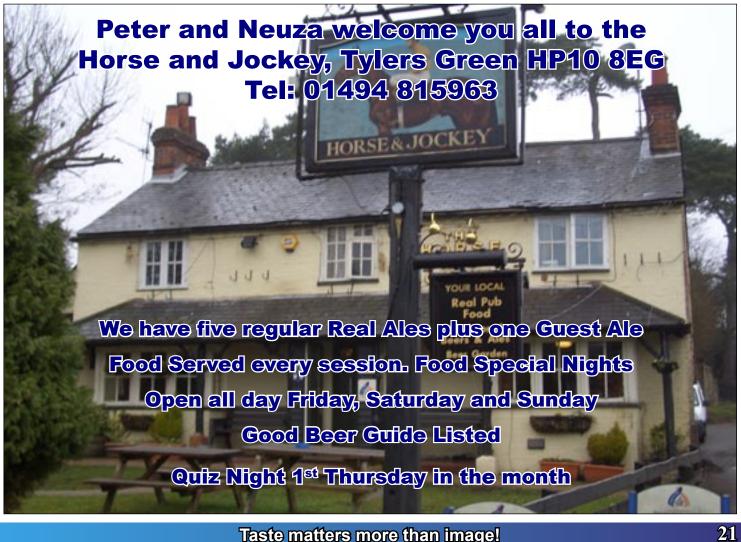
The May special was Red Kite and this will still be available in early June, if you are lucky. This beer has sold exceptionally well and was



officially recognised as the beer of the festival at the Whip Inn, Lacey Green, in mid May beating a range of 37 other ales.

At another local festival at Quainton Railway Centre, a special Vale beer Quaintonian was the fastest seller. Several other rare to this area beers were also available.

Then at the Reading Beer Festival, where local beers are judged under blind tasting conditions, Gravitas was honoured with the Gold award for Premium Ale and bronze overall.



## Branch Diary

### Everybody welcome to all socials and meetings!

#### <u>JUNE</u>

#### Thursday 3rd 300 BUS SOCIAL

8.30pm Bernard Arms, Great Kimble; 9.30pm Russell Arms, Butler's Cross; 10.30pm Bull, Stoke Mandeville.

#### Friday 4th NEW PUB SOCIAL

7.00pm, Bell Hotel (new Wetherspoon), Aylesbury.

### Tuesday 8th EGM/Branch Meeting

8.30pm , Red Lion, Knotty Green Branch EGM to pass accounts, followed by branch meeting. All local CAMRA members should attend

### Thursday 17th FRANCE V MEXICO AYLESBURY SOCIAL

7.30pm Hop Pole, 9.30pm King's Head.

#### Saturday 19th LUNCHTIME 60 BUS SOCIAL

12.30pm Crown, Granborough; 1.15pm Pilgrim, North Marston; 2.15pm Black Boy, Oving; 3.15pm White Swan, Whitchurch.

### Thursday 24th WOOBURN SOCIAL

8.00pm Queen and Albert, Wooburn Green; 9.00pm Royal Standard, Wooburn Common

### <u>JULY</u>

Friday 2nd BEER FESTIVAL SOCIAL

7.00pm, Dereham's Inn, Loudwater.

### Saturday 3rd BEER FESTIVAL SOCIAL

12 noon, Haddenham Beer Festival (see http://www.haddenham-beer-festival.co.uk for details)

## Monday 5th JOINT SOCIAL WITH VALE OF WHITE HORSE 7.30pm Cross Keys, Thame

#### Saturday 10th BLACK COUNTRY COACH TRIP

Escape the World Cup for a day and enjoy the best event of the year! Our coach picks up from Aylesbury at 9.45am, with further pickups in Princes Risborough, High Wycombe and Stokenchurch. We will be stopping off at all the regular pubs including the Coach & Horses (Weatheroak), Beacon Hotel (Sedgley), Bull & Bladder (Brierley Hill) and the Waggon

## 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 :- 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 (colour adverts take precedence). 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 August, is 14th July 2010.

**Subscriptions :-** *Swan Supping* is distributed to over 250 pubs 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).

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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.

Published by the Aylesbury Vale & Wycombe branch of the *Campaign for Real Ale* and printed by *Pelican Print, Unit 14, Aylesbury Vale Industrial Park, Farmborough Close, Aylesbury, Bucks. HP20 1DQ Tel: 01296 422100*  & Horses (Halesowen) plus a few surprises along the way! Return home before midnight, dropping off in the reverse order of the pickups. Coach tickets @ £26 per person are available from the editor (contact details below). Numbers are limited, so book early to avoid disappointment! Wednesday 14th AUNT SALLY SOCIAL

7.30pm Carriers Arms, Watlington

Monday 19th BRANCH MEETING

8.30pm, Hop Pole, Aylesbury

Saturday 31st BREWERY VISIT

Vale Brewery (to be confirmed - see website for details).

### <u>AUGUST</u>

**Tuesday 3rd - Saturday 7th GBBF** Great British Beer Festival, Earls Court (see http://gbbf.camra.org.uk/home). Full details next issue.

#### <u>OCTOBER</u>

Friday 29th/Saturday 30th AYLESBURY BEER FESTIVAL Eskdale Road Community Centre, Stoke Mandeville

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

CATCH UP DURING BRANCH SOCIALS:-PHONE 0792 215 8971

## DON'T MISS OUT!

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:-

## www.swansupping.org.uk/joinin



A Traditional English Pub Purveyors of Fine Ale

- Real Ales (GBG 08,09,10)
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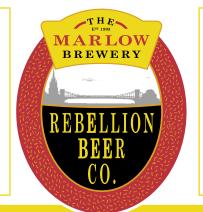
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17th Vale of Aylesbury Beer Festival - 29th & 30th October 2010

## "IT'S YOUR JOCKEY, ARE YOU HERE OR NOT?"



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