

FREE

Swan Supping



Issue 77

Apr/May 2010



**CAMPAIGN
FOR
REAL ALE**

Newsletter of the Aylesbury Vale & Wycombe Branch of CAMRA

www.swansupping.org.uk

Circulation 6000

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NEWS FROM THE EDITOR



We intended to do a feature on the forthcoming election, but as the date has not been announced as we go to press, we are unable to showcase the views of the main parties about their intentions regarding pubs, beer, cider and alcohol in general. However, any information we get will appear on the branch website (www.swansupping.org.uk).

The branch have announced their **Pub of the Year** which is the **Eight Bells** in Long Crendon. Our congratulations go to the landlady, Helen Copleston, and all her staff for this well deserved honour. Many condolences to the excellent runners up,

the **Three Horseshoes**, Burroughs Grove, and the **Wheel**, Naphill, which only narrowly lost out in the final vote.

We are blessed in this branch with a great number of really superb pubs, so

the choice was very difficult. As we have such a choice, we only allow a pub to win once every five years, so we don't keep choosing the same pub every year like so many other branches.

However, we have decided to instigate a couple of extra awards each year and we will be awarding **Rural Pub of the Year** during the summer and **Town Pub of the Year** in the winter. All pubs in the branch of each type will be eligible and the voting will be down to the branch members who can either vote via the website or by post. So it is down to you to get involved and get your favourite pub into contention!

Our cover picture this issue features Dave Lang (on the left), the owner and brewer at the Hartland based **Forge Brewery** who travelled up from Devon to High Wycombe for the High Wycombe Rugby Club which was showcasing six of his beers at their beer festival (including a brand new one). Nick Kidby, also featured on the cover, is to be congratulated on his efforts in running yet another excellent beer festival and being so enterprising in his efforts to raise money for the club.

David W. Roe

Swan Supping Editor and CAMRA AV&W Branch Chairman

NATIONAL CAMRA NEWS

BUDGET REACTION

CAMRA has attacked the Government's lack of regard for community pubs and responsible beer drinkers following a punitive 5% increase in beer duty in the Budget and plans to increase beer duty above inflation for the next three years. With nearly six pubs a day already closing, **CAMRA** fears these latest rises will mark the end for many more valued community pubs, with beer prices set to rise in pubs by up to 20p a pint.

Instead of freezing beer duty and helping to protect the nation's well-run community pubs, the Chancellor's last act before the General Election is to impose another duty hike that will lead to further wholesale pub closures. Beer duty has soared by an unprecedented 25% in the last two years.

Mike Benner, **CAMRA** Chief Executive, said that this budget is a charter for the large supermarkets who irresponsibly promote alcohol as a loss leader at the expense of our nation's community pubs, real ale and responsible pub goers. He added that **CAMRA** is totally at a loss in understanding how a Government that recognises the community value of pubs can impose such consistently draconian beer duty increases.

CAMRA has also expressed concern at the 10% above inflation increase in duty on cider and will be demanding Government action to support and protect small real cider producers. Hitting small real cider producers with this hike will cause irreparable damage to one of the nation's most historic craft industries. The Government must introduce a relief package to support the UK's small cider producers.

REFORMS PROMISED

The increase in tax is especially galling after John Healey, Minister for Pubs recently announced a major package of reforms to support pubs. This announcement reflected all of the hard work and tireless campaigning that **CAMRA** has been doing both nationally and locally to protect consumers, community pubs and local brewers.

The Government's new 12 point action plan promises sweeping reforms on a wide variety of subjects.

To support community pubs, the Government has announced:

- Greater protection for pubs under threat of demolition
- A ban on the anti-competitive practice of imposing restrictive covenants on the sale of pubs
- Greater flexibility for pubs to diversify by adding shops and other facilities without planning permission
- £1 million Government funding for Pub is The Hub
- £3 million to support Community pub ownership
- Greater freedom for pubs to host live music without a specific licence

To reform the operation of the beer tie to ensure a fair deal for tenants and consumers, the Government has announced:

- A one year deadline to fully implement the recommendations of the recent Business, Innovation and Skills Select Committee report on Pub Companies - before the government intervenes with legislation if necessary - and deliver a beer right and a free of tie option for tied tenants.

The proposals have the potential to totally transform the UK pubs market leading to a free, fair and competitive market where consumers will benefit through greater choice, improved amenity and lower prices.

We are now busy lobbying hard to encourage the other political parties to unveil their policies to support pubs before the General Election. We also need to ensure that the Government sticks to the proposals they've announced. It's vital that we keep the pressure up by continuing to encourage election candidates from all parties to support the proposals in **CAMRA**'s Beer Drinkers and Pub Goers Charter (copies available from the editor).



NEW CHAIRMAN

CAMRA have appointed a new National Chairman to lead its 110,000 members. Colin Valentine, former **CAMRA** National Vice-Chairman and Branch Chairman of **CAMRA**'s Edinburgh and South East Scotland, has taken over the role from Paula Waters, who will remain on **CAMRA**'s board of Directors, the National Executive.

Mike Benner, **CAMRA**'s Chief Executive, said: '**CAMRA** has grown in stature since Paula Waters took over the position of National Chairman in 2004, and through her leadership, **CAMRA** surpassed its 100,000 member milestone, and has campaigned successfully on many levels to promote and protect community pubs and local brewers and consumer rights. Her reign as Chairman over the past six years has seen a shift in the number of consumers trying real ale for the first time, a boom in the number of real ale brewers operating in the UK, and major changes to the pub industry, not least in the way pubs are now licensed and regulated.

'The appointment of Colin Valentine is an exciting one and we've no doubt Colin will provide the strong leadership and direction necessary when tackling the major issues affecting the future success of the organisation.

These issues include stemming the rate of pub closures across the UK, championing pubs as the centres of community life, and fighting to reform 'beer tie' arrangements in the pub market.'

THE BERLINER REPUBLIK



Since the 1920s, Berlin has had a reputation for diversity and for its lively cultural 'alternative scene', whether in art, music, film, cabaret or theatre. The innovation also extends to the sale of beer at a large pub called the **Berliner Republik** at Schiffbauerdamm 8, alongside the river Spree close to *Friedrichstraße U-bahn* station. You can spend a pleasant time sitting under an umbrella opposite the pub, savouring a **Paulaner Pils**, whilst gazing over the river at the magnificent glass dome of Sir Norman Foster's reincarnation of the *Reichstag*, or go inside for a quite different, but less calming, experience.

For inside there is the live beer exchange – or Broker's *Bierbörse* – a concept they claim to be unique to Berlin. From early each evening, applying inside the pub only, the beer prices begin to fluctuate according to demand.

There are eighteen stainless steel beer taps in the centre of the island bar, and placed at various vantage points around the pub, TV monitors display the going price for each of the beers dispensed from those taps. Each beer order is entered into the beer exchange stock system, and the price rises according to the demand, as re-calculated about every seven minutes.

A beer, with a menu price of say €2.50 for a 0.3l glass, could go up to nearly double that if very popular, but, conversely, if its sales are slow, the price could fall to €1.50. The trick is to watch the screens on which the upward or downward movement of each beer price is highlighted, and to grab the lowest price, you have to gauge the correct moment to place your order – or if overwhelmed with thirst, just go for it. For added excitement, at irregular times, bells ring to announce a 'price crash', when for an indeterminate time, all the beers drop to a minimum price. It's certainly a novel take on 'happy hour'.

One of the problems is catching the waiter's eye when you want to order as the price could change whilst you are waiting for him to come and issue you a priced and timed slip recording your 'deal'. Another problem is that, unlike with stocks and shares, you cannot start trading the beers once bought, particularly as they somewhat lose their market value, shall we say, on liquidating your assets !

On my last visit a few months ago, I enjoyed a **Köstritzer Schwarzbier** which had a lovely subtle, malty finish, followed by a light and aromatic



Erzquell Zunft Kölsch, finishing with, my favourite, a **Diebels Alt**. It reminded me of the *Newcastle Brown Ale* of the 1960s I used to drink in the students' bar at Newcastle University when visiting my brother there. I find the 'Newky Broon' brewed these days far too sweet – I suppose my taste buds have changed, but I do wonder whether the modern brew is faithful to the original recipe.



I didn't stay long at the **Berliner Republik** on that occasion, not because I was miffed at my financial incompetence in paying 30 cents over the odds for the **Diebels Alt**, but because I was anxious to get to the **Lemke**, under the arches on the Dirckenstraße, to make my selection from their extensive sausage menu. The food is good there (there's a menu in English). I washed my dinner down with all four different **Lemke** brews available that day - *Weizen*, *Original*, *Pils* and *Zwickel* - before moving on to the **Sophie'n Eck** for a **Brinkhoff Schlösser Das Alt** and **Stralsunder Störtebecker Schwarzbier** as a nightcap.

I think the hotel receptionist said '*Schlaß gut*', as I fumbled with the lift buttons – and I did.

Giles du Boulay





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LOCAL NEWS

AYLESBURY

The scaffolding has disappeared from outside the **J.D. Wetherspoons** owned **Bell**, but we have no details of any proposed opening date as we understand that there are still hold-ups due to the building work being carried out inside the hotel which is a listed building. The pub group had also taken over the **Chicago Rock Café**, which was to be turned into a **Lloyd's No.1** bar, but no work has been carried out and there is speculation that this project may no longer come to fruition.

The **Broad Leys** is offering a selection of local beers for **National Cask Ale Week** (March 29th – April 5th). Among those on offer will be **Tring Duckett's Delight**, **Vale Ninkasi Bitter**, **VPA** and **Hadda's Spring Gold** plus **IPA**, **Smuggler** and **Election Promise** from the **Rebellion** stable.

The **Green Man** is now offering food in the evening on Friday and Saturday from 5-9pm.

An additional handpump has been installed at the **Harrow** in time for **National Cask Ale Week** when the pub will feature a number of ales including **Kew Gold** from **Wells & Young** and **Greene King Little Bob**.

The **Hobgoblin** has started offering pub food between 12-3pm and 6-9pm from Monday to Thursday and from 12-6pm Friday to Sunday. They will continue the price deal every day of the week

until midnight of **Marston's Pedigree** and **Wychwood Hobgoblin** available for £1.50 a pint for as long as possible.

A **Hop Pole** beer festival takes place over Easter (Thursday 1st – Saturday 5th April). Adding to the usual ten real ales available in the front bar, the function room will offer around twenty more with a selection of traditional cider and perry.

The **Kings Head** is holding a St. George's Day beer festival, which starts on the Friday night about 7pm with music from 8pm. The festival will run all day Saturday and will encompass the St. George's Day festival in the town centre. A special evening menu with ale matching (three courses, three halves) will be on offer. The number of real ales and traditional ciders is yet to be confirmed. You can also come and join the branch at the launch of first of the seasonal beers celebrating **Chiltern's** 30th anniversary, **Chiltern Pearl**, on Thursday 8th April.

The tenancy of the **Millwrights** has been taken by Nic Swanson and he is continuing to offer **Greene King IPA** and **Old Speckled Hen**. There will be an additional guest beer as soon as possible, with the number of guests increasing as trade allows to take advantage of the five handpumps available. The pub is in the process of being redecorated and when that is finished, the plan is to start serving lunchtime food again.

BIERTON

Geoff Smith, previously at the **Swan**, Cheddington, took over at the **Red Lion** on the 18th of January. Trade has been brisk since he took over, not only with the three real ales on offer (**Adnams Bitter**, **St. Austell Tribute** plus a guest beer), but also with the food on offer, including steak and fresh fish, which is available all sessions except for Sunday night.

BRADENHAM

At a recent branch social, we were very pleasantly surprised to find **Adnams Irish Dry Stout** (4.3% ABV) on offer alongside **Brakspears Bitter** and **Ringwood Forty-Niner** at the **Red Lion**.

CUBLINGTON

The **Unicorn** is holding a beer festival from Friday 11th to Sunday 13th June, in conjunction with England's first game in the World Cup. There will be five ales and two ciders available in the barn in the garden in addition to five at the bar.

DINTON

The **Seven Stars** is now being run by locals Liam & Katie from Aylesbury and they are serving **Vale Best Bitter** and **Fullers London Pride**. The pub is open normal pub hours apart from being closed Tuesday lunchtime. Food is available, including a curry night on Tuesdays.

FORD

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

HADDENHAM

The **Green Dragon** serves **Sharps Doom Bar**, and **Rebellion Smuggler**. The semi-permanent guest is **Harveys Best Bitter**, a beautiful pint from Lewes in East Sussex.

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

The **Red Lion's** permanent fixtures are **Adnams Bitter**, **Tetley Mild**, **Black Sheep Bitter** with one rotating guest, currently **Charles Wells Bombardier**.

The **Rising Sun** has three real ales, two from **Vale** and one ever changing guest beer. Frequently Ray and Katie are serving straight from the barrel!

Mild and bitter is making a comeback at the **Rose and Thistle** as the 3% ABV **Greene King XX Mild** makes a rare appearance in the branch area, supported by **Greene King IPA** and **Hardy and Hanson Olde Trip**.

HIGH WYCOMBE

The **Litten Tree** was closed on 15th March for refurbishment and was due to reopen at the end of March as **Yates**.

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LOCAL NEWS

KNOTTY GREEN

It was pointed out recently by Bob Massie that we have neglected to give a mention to the **Red Lion** on the Penn Road near Beaconsfield. His wife, Tina, has owned the pub for four years now and has transformed the place into a welcoming, traditional village pub with real fires, real ales and even an Enid Blyton room dedicated to the children's author who used to live nearby. He says she is meticulous about cleaning the lines and rotating the real ales to make sure we always deliver the perfect pint to our customers. Currently the beers on offer are *Adnams Broadside*, *Youngs Bitter* and *Courage Best*.

LACEY GREEN

A beer festival at the **Whip on** Friday 14th and Saturday 15th of May will feature over 30 real ales and cider from micro breweries from across the UK plus local breweries.

MARLOW

Clayton's Lounge has reopened and two handpumps have sprouted on the bar dispensing *Brakspear Bitter*, so a welcome return to real ale at the former **Clayton Arms**.

Michael and Kate Kellas took to the helm at the **Cross Keys** in February having been previously at venues in London. This *Scottish and Newcastle* leased pub has *Courage Best* and *Charles Wells Bombardier* in excellent form so pop in for a pint or two.

Make a note in your diary for the Summer Solstice beer festival in June at the **Duke of Cambridge** - full details in the next edition of *Swan Supping*.

The **Pegasus** in Marlow Bottom Road is possibly the only pub of this name in the country, albeit known as **T J O'Reilly's** for a spell of a few years before reverting to its more familiar name. It will close its doors for the final time as a pub in early April when the neighbouring nursery moves in to the last remaining bar area. R.I.P. The 'Peggy'.

NAPHILL

The **Wheel** beer festival on the 16th and 17th of April will feature a range of beers from Cornwall, Scotland, Wales and the Isle Of Man.

OVING

At the **Black Boy** the regular session ale is now *Vale Best Bitter*. This is accompanied by a changing guest, normally from *Rebellion*. Jazz nights are to be held on the fourth Thursday of each month featuring Sparkies Jazz.

PRINCES RISBOROUGH

The **George & Dragon** is due to reopen in early April following a major refurbishment. The bar inside has changed completely and the emphasis will be on serving a selection of traditional beers. Full details next issue.

THAME

On a recent visit to the **Birdcage** they had *Rebellion Smuggler* (in very good condition) and *Wells & Youngs Bombardier* on.

The **Thame Brewery** at the **Cross Keys** continues to brew *Mr Splodge's Mild* on a regular basis at 4.0% ABV together with other beers to suit Peter. The brewery can now be seen now from a viewing area and one might even see the brewer working there. Except Saturday and Sunday, the pub closes between 2.00 and 5.00.

The **James Figg** are starting a quiz night on a Sunday. Beers on offer are *Vale Best*, *Purity Mad Goose*, *Timothy Taylor Landlord* and one other. Since the opening, they have removed the sparklers from the pumps - a good move. So we have quizzes at **James Figg** on Sunday, the **Six Bells** on Monday, **Rising Sun** (Thame's friendliest quiz with Thame's friendliest quiz master) on Tuesday, and a bingo quiz at the **Cross Keys** on a Wednesday. Not sure if the **Star and Garter** is still doing a quiz on a Thursday.

Dominic and Miranda are leaving the **Six Bells** early in April but as yet we don't know where they are going or who is taking over.

WENDOVER

The **Marquis of Granby**, the *Punch* owned establishment at Worlds End has been closed since about the beginning of the month and we understand that it is undergoing a major refurbishment, which will take another two months.

After a couple of months of the tasty *Fullers Jack Frost* at the **Pack Horse**, the guest beer has moved on to the

Castle Rock Preservation Fine Ale. Other beers remain *Fullers London Pride* and *Gale's Seafarers Ale*.

The **Shoulder of Mutton (Chef & Brewer/Sprit/Punch)** is having a real ale festival over Easter from 29th March to 5th April. When recently visited there were four of the six handpumps in use with regular beers *Courage Best (Wells & Youngs)* and *Timothy Taylor Landlord* plus guests *Vale Inklings* and *Wychwood Dirty Tackle!*

WING

The **Queens Head** will feature six ales as part of its St George's Day celebrations. These carry on all day on Friday 23rd April.

WHITCHURCH

Unconfirmed reports indicate that the **White Horse** has finally been sold - and is to reopen as a pub. This is unlikely to happen for a while however, as having been closed for such a long time it will take a lot of work and more than a few shillings to put in order.

Not far away, the **White Swan** was taken over as a new lease/tenancy by Steve, Elsa and Louise King on 2nd March. They moved to Whitchurch eight years ago and one of the reasons was walking to the nearest pub. At that time there were two to choose from.

Louise is the new owner and has had several years experience as manager of the **Crazy Bear** at Stadhampton - an award winning boutique, pub, restaurant and hotel. She is very excited at having the opportunity to revive the **White Swan**. Elsa (recently at the **Unicorn**) is City & Guilds Cooks Professional trained and she will be devising the

menus and will prepare all the desserts. Steve is a pub enthusiast like us, not just a drinker. He pulls a good pint and is a dab hand at barbecues.

They intend to listen carefully to local opinions and hope to restore the **White Swan** to be a happy, enjoyable home from home for everyone. The main bar area (Charlie's Bar) is soon to be redecorated but changes have already been made to offer a more relaxed restaurant and bar with softer lighting, fresher colours and more comfortable seating. The snug bar now has comfortable sofas, a log fire and easy chairs. The courtyard is to be improved to offer alfresco eating and better facilities for smokers.

The menus will feature popular pub favourites prepared from fresh locally sourced produce. On St George's Day they are introducing a new dining concept, Dinner@8. With space for only 16 Dinner@8, guests can look forward to a convivial three course dinner.

WOOBURN COMMON

There is an Easter beer festival at the **Royal Standard** from 2nd to 5th of April which will feature a large selection from the **Dark Star** brewery.

WOOBURN GREEN

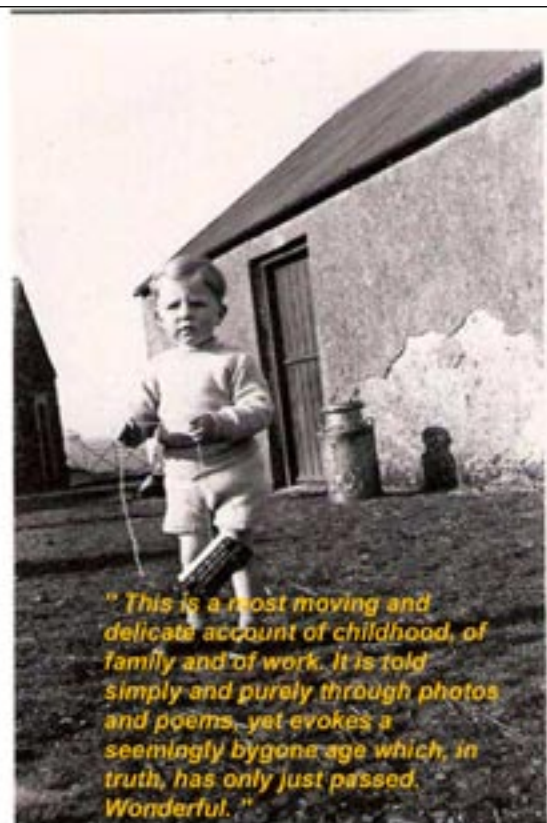
Carl Quarterman has now been in residence at the **Queen & Albert** for five months and is specialising in *Rebellion* beers, of which he has four available. This free house, known locally as 'Steps', has a large garden and serves good homemade food and offers live music at the weekends. They are holding a beer festival over the weekend of May 29th/30th when there will be around fifteen real ales, traditional cider, plus a hog roast and a barbecue.

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BRANCH PUB OF THE YEAR

The branch recently chose its local **Pub of the Year**. It was an exceptionally hard choice and voting was very tight but we picked a worthy winner – the **Eight Bells** at Long Crendon.

The **Eight Bells** is a picture postcard village local — and as the village is the incredibly photogenic Long Crendon then it's very much the sort of pub you can picture Inspector Barnaby

from Midsomer Murders visiting (although, to our knowledge it's not one of the many local pubs that have featured in the programme so far). The pub is 400 years old and has plenty of ancient features and associations with the likes of the Morris Men. However, the landlady, Helen Copleston, has done a great job in promoting real ale. A stillage has been built behind the bar from which three beers are normally dispensed

on gravity and two regulars on handpump — **Wadworth Henry IPA** and their own house brew — **Hell's Bells** (get it?), brewed by **Ringwood**.

That the vote was very close reflects very well on the quality of the two runners up:

The **Wheel** in Naphill is a great example of a community local — running several beer festivals a year and having four good real ales. It also has some of the best provision for smokers in the local area.

The **Three Horseshoes** at Burroughs Grove, Marlow, became eligible again after winning in 2005. It is the de facto brewery tap for



Rebellion and usually has the whole range of their beers and serves good food in legendary portions.

The winners for the last four years are all ineligible: the **Royal Standard**, Wooburn Common; the **King's Head** and the **Hop Pole** in Aylesbury; and last year's winner, the **Whip** in Lacey Green. This pub had been runner-up a few times and so especially deserved its win.

To be eligible for the award the pub must have a track record that covers the preceding calendar year. There are at least a couple of excellent pubs that opened or re-launched midway 2009 which won't be eligible until next year. To be involved with the vote for next year's **Pub of the Year**, please contact the branch (details on page 22).

A presentation will be made to the **Eight Bells** early in April. Please check the website (www.swansupping.org.uk) for the date and time.



Constantine & Louise Lucas welcome you to

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Sunday 29th August Pig Roast (also 5pm start)



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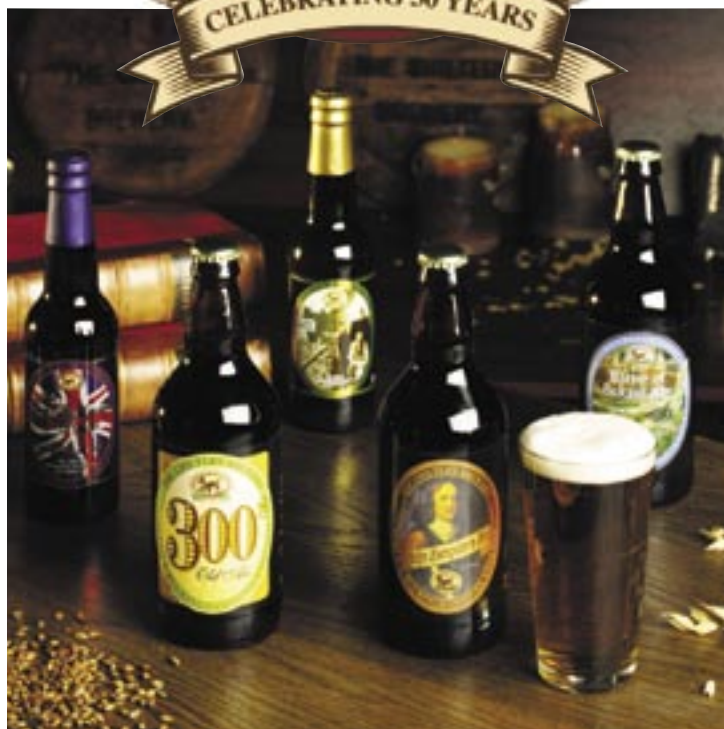
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The Swan, Stewkley

FORTHCOMING EVENTS:

Sat April 10th: Live music with Maxwell Hammer + Smith

Sat April 17th: Caribbean night

Thu April 29th: Jazz night

Sat 12th - Sun 13th June:
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The Beer Diet

At *Swan Supping* we know how concerned our readers are to watch the calories. We recognise how important it is to you to maintain a svelte, trim figure, especially when you pull that XXXL beer festival T-Shirt out of the 2001 collection from the wardrobe, and wear it while sashaying into your local, raising eyebrows as you order your favourite pint.

We appreciate how health conscious our readership is and how the pressure of getting the next pint in makes it difficult sometimes to think about a balanced diet. And we understand that, while you're all committed to the cause of moderation, sometimes everyday stresses lead you to be a little naughty and go over the government's advisory limit of 21 units of alcohol per week (for a male) by a teensy bit.

To make sense of all this confusion, we have taken all the worrying out of a weekend's drinking and calculated the calories and alcohol units for you. With just a bit of creativity we've ensured a stonking good weekend that stays within the weekly unit limit and also reins in the calories to within the average male requirement of 2,500 per day (ladies you'll have to reduce portion sizes by about a fifth). Note that this diet has been inexpertly calculated by a completely unqualified nutritionist whose knowledge has been acquired

through using the www.drinkaware.co.uk unit calculator and another good few hours of surfing the internet and – so not too dissimilar from many 'lose the pounds' articles in other magazines.

In fact, the diet is deliberately optimised to make use of seasonal ingredients and the ideal time to try it is right at the beginning of April.

It's so dull only to drink the odd pint or two here and there and we appreciate how readers love a party, so this diet takes a two week period and shouts out loud and proud, 'Viva la weekend!'

We start on a Sunday. Total abstinence is required until Friday as we're banking our alcohol units for the main event.

Friday Breakfast

Fibre is an important part of the diet so start with a 50g bowl of All-Bran (160 cals). It needs to be eaten dry as there's no room for the luxury of milk in the calorie total. Wash it down with a glass of tap water.

Friday Lunch

A lettuce salad at an amazing 19 calories will provide vitamins for vitality.

To maintain fitness and to burn off approximately 1,000 calories, go for a brisk ten kilometre run in the afternoon.

Friday Evening

Now the fun begins. You can go down the pub and drink a couple of pints of a session ale, like *Greene King IPA*, which will rack up about 400 calories and four units. Wash this down with three pints of a best bitter, such as *Fuller's London Pride*,

at approximately 630 calories and seven alcohol units. You can even push the boat out and sink a pint of man's beer like *Orkney Skullsplitter*.

At 8.5%, this will also give you a whack of around 420 calories and about four and a half units – for the full testosterone-busting effect see if you can drink it down in one.

There's only one thing that will round off a good drinking session on an empty stomach – a greasy doner kebab. Stagger into the takeaway and put your hands around all one thousand calories worth of fat, carbohydrate and, of course, the all important protein and healthy salad. Plenty of chilli sauce will aid the kebab's transit through the digestive system – or at least in the morning you'll feel like that's happened.

Saturday Early Hours

The combination of *Skullsplitter* and kebab may have awakened romantic thoughts and it's well known that engaging in sexual activity burns off a surprising number of calories.

A full five minutes of vigorous sex before you pass out will burn off as many as 25 calories. Time to nail the lie that dieting is all work and no play.





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Saturday Morning

As you wake up, probably sometime close to midday, the unit count stands at 16 for the week and yesterday you consumed about 2,600 calories – a hundred more than the guidelines. But, remember the run that burnt off 1,000 calories? You can cash in that cheque now by going for a full English breakfast – with the day ahead coming up you really need to put a lining on the stomach. A hearty plateful, such as the *Wetherspoon* traditional with black pudding, has about 900 calories. Lovely. Don't stint on the brown sauce.

Saturday Afternoon

What's Saturday without going to watch a bit of footie? Stop off for a couple of pre-match pints at the boozer on the way to the ground. Mild is in order for this time of day – much lower in calories and alcohol than your unhealthy fighting lagers. Two snifters of *Tetley's Mild*, if you can find it, at 3.3% ships about 300 calories and just over three units.

What football match is complete without a pie? The British working man (or woman) is entitled to his (or her) Saturday institution of around 500 calories of lard-encrusted pastry and the lowest-grade, mechanically-recovered meat. Goes down a treat.

Celebrate or commiserate post-match with a classic bitter like *Timothy Taylor's Landlord* (4.2%) at about 200 calories and a little over two units of alcohol.

Saturday Evening

The more mathematically minded reader may have deduced that the unit count is now at 21 for the week and we've still not got hammered on a Saturday night – as is every red-blooded British person's birthright. Time to employ the cunning plan – draw forward our allowance from next week a few hours early. You're bound to have the self-discipline to cut down in compensation next week, aren't you?

This allows a modest evening's drinking in the local boozer with some more full-bodied beers. Start with a couple of pints of 4.5% *Marston's Pedigree*, making a total of about five units and 450 calories. You might be feeling a bit peckish – and what's better to soak up the liquid than a traditional pack of pork scratchings? A 50g bag contains about 340 calories. Yum.

You might then want to slake your thirst on an excellent strong ale such as *Ringwood Forty-Niner* (4.9% oddly enough). A pint of this will add on about 245 calories and going on for two and a half units.

Being on a diet means you may have to slow your drinking down as tonight's session only allows for four pints – but enjoy the complexity of a pint of *Theakston's* legendary *Old Peculier* as compensation. At 5.6%, approximately 280 calories and topping three units, it certainly pulls its weight.

The day's calories tot up to just under our 2,500 limit (bearing in mind we ran off the breakfast yesterday). There's about 150

calories to spare to invest in a bag of crisps before we wait until midnight and...

Saturday Midnight

...yes, it's curry time and a whole new day and its allowance of 2,500 calories! Counting the calories in a communal eating experience like the post-pub curry is an inexact science but a portion of curry and rice is around 400 calories and seeing as everyone normally orders (and eats) at least enough for two people as well as the poppadoms, naan breads and samosas then we may be looking at ingesting about 1,400 calories during our nocturnal spicy banquet. And don't forget the beer too. A few choice curry houses serve real ale but many have yet to see the light so an average three 330ml bottles of *Cobra* beer at 5% adds in another five units and about 430 calories.

Fall asleep in the taxi. You dream about a diet that allows you to drink seven pints of real ale and have a full English breakfast and huge curry... and then wake up to realise you're actually on it. Life is good and everyone's your best mate.

Sunday Morning

Life doesn't feel so good when the after effects of the vindaloo have you doing a bit of impromptu exercise – running to the bathroom at 11am on Sunday morning. You probably couldn't stomach anything at the moment but you're allowed another bowl of dry bran flakes with water if you can manage it.

Sunday Lunchtime

All good things come to an end and with only five units left for the rest of the week it's almost time to go back on the wagon.

But not before a traditional Sunday lunchtime down the pub. A couple of pints of best, like *London Pride*, will account for those five alcohol units rather pleasurably. As you flick through the Sunday papers you'll no doubt come across countless government-sponsored articles, as usual, on the evils of alcohol. Feel rather self-



satisfied that if you abstain for the rest of the week then you'll be staying under their weekly unit limit.

The beer throws on 400 calories so leaving a good 150 calories for a healthy Sunday lunch. Were you to be at a *Wetherspoons* then their side salad with dressing comes in well under this total as does their child-sized portion of Spaghetti Bolognese.

Perhaps with virtually all your calories for the day already spent at the Indian restaurant, you start to wonder whether it was such a good idea to have had the gut-busting curry when, in fact, you weren't hungry at all last night. Too bad. This is a diet and no diet feels good unless it makes you feel bad most of the time. Suffer sucker.

Unable to have a proper drink for the rest of the week or to eat for the remainder of the day, there's plenty of time to head back home and check the scales to see that weight just falling off. And if it isn't, well, maybe you can conclude that this diet doesn't suit your metabolism and go and drown your sorrows with your mates down the pub.

Charlie Mackle

LACEY GREEN AN



The Black Horse, Lacey Green

Our **CAMRA** branch is fortunate to include a significant chunk of the Chiltern Hills – an officially protected area of outstanding natural beauty featuring unspoilt countryside and rare wildlife (unless, of course, the government chooses to run a 250mph train line right through it).

This environment attracts walkers and naturalists (although, sadly, few naturists) whose requirement for food and watering creates demand for the services of some appropriately quintessential English pubs.

As a result, in certain parts of our branch, we are blessed with an unusual concentration of excellent country pubs. Nowhere is this more true than in the area between Wycombe and Princes Risborough. Fortunately many of these pubs are accessible from the 300 bus route, which operates a frequent service between Aylesbury and Wycombe.

The following walk joins together four good pubs, providing an excellent stroll through the rolling countryside, and as it can be linked with the bus route as it passes through Lacey Green then no designated driver is required.

The full walk is around five miles in length but can be optionally shortened by about a mile and a half. The route almost entirely follows well-defined footpaths and, as only limited directions are given, it is suggested that walkers use the Ordnance Survey 1: 25,000 Explorer Sheet 181 for navigation, although the village of Speen is split between this map and Sheet 172. The route follows some tracks that are used by farm vehicles and horses which can be muddy after wet weather.

We start at the **Black Horse** in Lacey Green, which is conveniently close to bus stops in either direction. The pub is a friendly, family-run free house which usually offers four well-kept real ales and home-cooked food, notably a traditional Sunday lunch. There's a pleasant garden at the back of the pub



King William IV, Speen

which features an Aunt Sally pitch, a match of which is a fine way to while away a summer's evening.

Having partaken of the hospitality at the **Black Horse**, cross the road and take the turn slightly to the right, in the direction of Wycombe. Almost immediately on the left is Kiln Lane, which starts as a residential street but then becomes an unmetalled track, descending into a small valley and turning to the right. Some internet mapping services show Kiln Lane as a road that runs all the way to Speen but tractors and Land Rovers would be the most appropriate vehicles along here.

Continue along Kiln Lane, passing a few entrances to farms and large houses on the left and carry on past a wood on the left. The lane now becomes Highwood Bottom and passes about half a dozen houses to the left. Shortly after the houses is a public footpath signposted up the hill to the left. This is around three quarters of a mile from the **Black Horse**.

Take the path, which rises quite steeply, making use of a few steps, and passing through some trees to emerge at Redhouse Farm. Make a slight dog-leg around the farm buildings and walk down a tarmacked road, Moses Plat Lane, which leads in approximately the same direction as the path approaching the farm.

After a couple of hundred yards the road meets a development of new houses, Cherry Tree Close. Turn right and continue another couple of hundred yards to a T-junction. Immediately opposite the junction is a large playing field and village cricket pitch. On the far side of this is located our destination, the **King William IV**.



Pink & Lily, Lacey Green

A public footpath slightly to the left of the junction leads on to the field and this is the quickest route – approaching the pub from the rear – although Studridge Lane can be followed to the left if preferred.

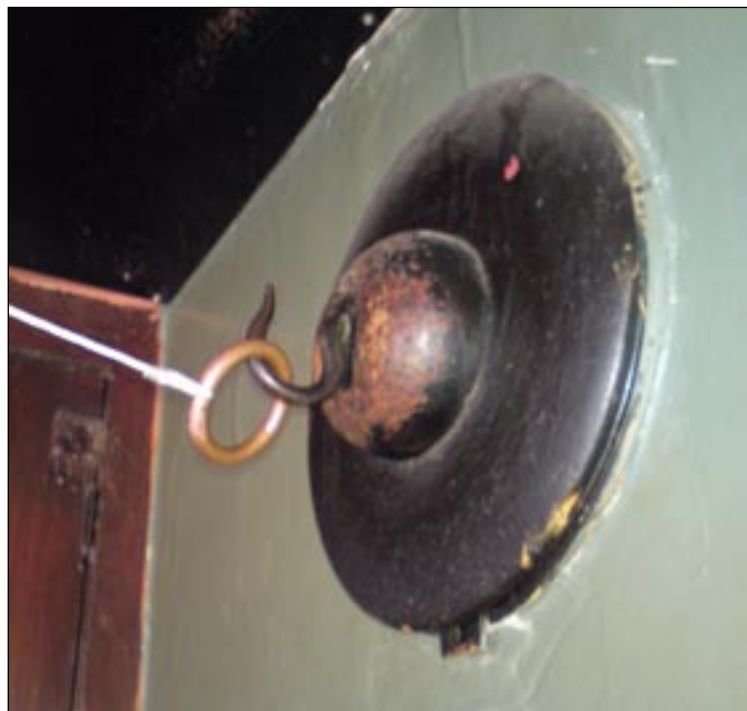
The **King William IV** is a heartening pub success story. A few years ago it had become an Indian restaurant, the De-Wanium, which served bona fide drinkers with beer but was not exactly a traditional local. When the restaurant closed there was a period of uncertainty about the future of the building and many local people campaigned to preserve the amenity of a village pub.

Fortunately, the 16th century building was bought by new owners and extended to create a pub that is both home to a successful, quality food operation and a hub of the community. The refit created a meeting room which is used for local societies – and was also a very convivial setting for a **CAMRA** branch meeting last year where we enjoyed the pub's selection of real ales, which are mostly sourced from local breweries.

One of the **King William IV**'s very unusual assets is an ice-cream parlour serving the wares of local producer, Beechdean. This would make the pub a very family friendly destination on warm, sunny days.

Check the pub's website for opening hours before trekking all the way from Lacey Green as it is currently shut in the afternoons and on Mondays (except Bank Holidays) and Sunday evenings.

D SPEEN RAMBLE



Ringin' the Bull

Retrace the route from the **King William IV** back to Redhouse Farm. Instead of descending the hill continue straight ahead along the charmingly named Grubbins Lane. This passes a few large houses on the left before becoming a wide track flanked on both sides by hedges. Continue along the track for slightly over a mile, passing under some pylon wires and descending into and climbing out of a small valley. Warning: this bit can be muddy.

The track meets a tarmacked road at the hamlet of Lily Bottom. Walkers have a choice of options here. The walk can be shortened if necessary by omitting the next pub as the scenic way back to the **Whip** and the bus route starts from here (see below). Otherwise, head straight ahead to the **Pink and Lily**, about a third of a mile up the lane.

The **Pink and Lily** is another historic pub. Its name is apparently linked to a romance between two servants at nearby Hampden Hall in the nineteenth century. At the start of the twentieth century it became a famed haunt of the poet, Rupert Brooke, who died in the First World War. Immediately to the left on entering the pub is a room that has been preserved in the style of that period, known as the Brooke Bar. The room is equipped with the rare and ancient pub game of 'ringing the bull' as well as having a period fireplace.

Three real ales are normally available and tend to feature local breweries, such as **Tring**, **Vale** and **Rebellion**. The pub does a good food trade and has a pleasant garden in a quiet and isolated part of the Chilterns.



The Whip Inn, Lacey Green

Last stop on the walk is the **Whip Inn**. The most direct route is to follow Pink Road for a little over a mile. This road has the advantage of running along the top of the Chiltern escarpment, giving views as far as Didcot and, on a good day, the Cotswolds. The disadvantage is there's no footpath and cars race along the road at 60mph – so beware if you've partaken of some hospitality at the previous pubs.

The scenic, and safer, route is to return down the lane to Lily Bottom. Take the track to the right next to Lily Bank Farm (which would have been on the left when approaching from the Speen direction). This follows the route of Grim's Ditch – an ancient earthwork which is thought to date back to the Iron Age and probably marked prehistoric boundaries.

This track, again prone to muddiness, can be followed back to join Kiln Lane and back to the main road (where a right turn would lead to the **Whip**). However, a more direct route is available using footpaths through the adjacent fields, where use of a map is strongly recommended.

To follow this route, look for a stile into the field to the right after only a hundred yards or so on the track. This leads to a path that cuts diagonally across the corner of the field, and crosses the next field to meet a fenced track near where the pylons cross the field. This then leads to a footpath crossing further fields, and after a mile or so's walk from Lily Bottom, the route joins a track near the Lacey Green smock windmill, which is just behind the **Whip**.

The **Whip** is a fitting venue to end the walk, being the local **CAMRA** branch pub of the year for 2009. The pub turns over a phenomenal number of different real ales – well over 800 last year. This is nearly three a day so the name of each beer pulled through each of the six handpumps will tend to change every other day – a paradise for tickers.

Among its various other attractions, the **Whip** hosts twice yearly beer festivals – with the next one due to be held in May. Should the walk coincide with this event then a few pints of unusual beer from the many on offer in the marquee would give a very merrie end to this bibulous ramble.

Mike Clarke

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ALE-WIVES' TALES

Dave Mulldwiney, a local gentleman impresario and regular reader of *Swan Supping* to boot, remarked to me in the **Olde Kings Head** the other day, how unusual it was for a woman to write for such a magazine. I took it as a compliment, but feel I must defend my sex against such impropriety – as Elizabeth Bennet said to Mr Darcy when mounting his mare.

After all, we girls were the first to brew ale – although, I have to admit, the beer of those days was brewed from whatever grain was available: barley, wheat, rye or oats. Instead of hops, ‘gruit’ – not the ‘gruts’ that the man with the ivory cutlery had for tea (as some readers may recall) – but a mixture of herbs such as bog myrtle, mugwort, ground ivy, rosemary and yarrow, was used for bittering the brew. ‘*Double, double, toil and trouble; Fire burn and cauldron bubble*’, as they say down at the **Wychwood Brewery**.



In English, written references to the terms ‘ale-wife’ and ‘brewster’ can be traced back to the middle-ages (for example in *Piers Plowman* and *The Canterbury Tales*) when brewing was normally carried out by women – although reference to ale-wives can be found much further back in the *Epic of Gilgamesh* from ancient Iraq, on preserved clay tablets.

In the 1300s, one Johanna de Corby, was fined repeatedly over a period of twenty years, for serving ale in unmarked measures in the Suffolk town of Southwold. Her husband, a local baker, was said to have had a reputation for selling underweight loaves.

Extant court rolls from the decades leading up to the Black Death of 1348-50, reveal that up to one quarter of the estimated female populations of several villages paid ale fines for unfit measures or evading Assize duties. The accepted punishment for the errant ale-wife in Tudor times, was the ducking-stool, and in Scotland, in addition to that, the offending woman would be fined and have her ale confiscated for distribution to the poor.

The laureate John Skelton wrote earthily in the early 1500s of *The Tunning of Elynour Rummyng*, an ale-wife said to have been the landlady of the **Rummings House**, now the **Running Horse** at Leatherhead: ‘*droopy and drousy, scurvy and lousy, her face all bowsy, comely crynkled, woundersly wrynkled like a rost pygys eare, bristled with here.*’ She ‘*tunned her nopypy ale*’ for sale ‘*to travellers, to tynkers, to sweters, to swynkers, and all good ale drinkers, that wyll nothyng spare, but drynke tyll they stare*’.

Elynour’s mash tun stood beneath a chicken roost, consequently their dung fell directly into the wort. She claimed to the local women that drinking her thus specially fortified brew would make them more desirable to their menfolk. Ralph Vaughan Williams set the tale rumbustiously to music in his *Five Tudor Portraits*.

Also, whilst on the subject of music, the Gaelic reel ‘The ale-wife and her barrel’ can be found in James Oswald’s *Caledonian Pocket Companion* published in 1759 – ‘*the ale-wife, the drunken wife, the ale-wife she grieves me*’ – surely a suitable item for one our regular Thursday lunchtime concerts at St. Mary’s in Aylesbury.



The Running Horse, Leatherhead

© Andy Newbold Photography

In more modern times the name ‘ale-wife’ has been attributed to a species of fish allied to the herring, the term is said to come from a comparison with a corpulent female ale-house keeper. The keeper in question might have been Marian Hacket, the fat ale-wife of Wincot, whom the tinker Christopher Sly in *The Taming of the Shrew*, claims will vouch that he is ‘*fourteen pence on the score for sheer ale*’, just after being ejected from the alehouse.

So boys, next time you order a pint of good manly ale just consider who might have brewed it, but don’t ask what’s in it!

Several other fair readers of the last issue of *Swan Supping*, were eager to learn more about my sister, the lovely Samantha, and especially how she met her boyfriend Sven. It’s a touching story, I’ll not go into detail, but suffice it to say that they got to know each other after he entered her in a competition.

Louise Dugalby

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OBITUARY



Robert Warden Fosh, known to everyone as Bob, joined the Royal Air Force as a Boy Entrant at Royal Air Force Kirkham in 1947. He came to the Aylesbury area as an instructor at Royal Air Force Halton in 1967 and was demobbed in 1971 as a Chief Technician Armourer.

After that he tried to see if he could manage as many licensed premises as he had service postings. Among those he had locally were the British Legion at Princes Risborough, the **White Swan** and the **Civic Centre** in Aylesbury, the Stewardship of the Oxford Golf Course and finishing at the **Crooked Billet** at Kingswood. Bob sported a huge 'Flying Officer Kite' moustache of which he was very proud and revelled a lot in being nicknamed the Wing Commander.

While he was at the **White Swan**, he was very popular with the branch, not only for the quality of his beer, which meant that the pub featured regularly in the *Good Beer Guide*, but also for the food, which was great in both quality and quantity, so much so, that regular branch dinners were held there during the 1980s before Bob moved to Kingswood.

Things went very wrong, financially, for him at the **Crooked Billet** and, with his wife Freda, Bob ended up at the L.V.A. homes near Bedford. Freda sadly went blind and died there in 2008. Bob then developed Alzheimer's and had to be moved to the secure unit of Coombe Lodge Nursing home, just outside Wendover, where he passed away peacefully on 26th February.

The funeral service was held at St George's Church, RAF Halton on Friday 12th March. Our condolences go to all his family and friends.



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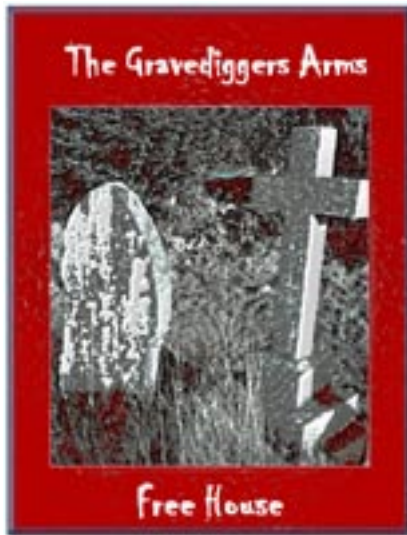
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GRAVEDIGGERS ARMS (PART 4)



Gordon, Clive and Will, the new freeholders of the Gravediggers from the local village, slammed their empty gin glasses on the bar.

James, much the worse for wear, leaned on the bar, draining another pint and waving a piece of paper at Lisa the surly barmaid.

'Redundancy money. What am I going to do with it, Lisa? I've only ever worked at a desk in the city,' James said, slurring his words and collapsing off his stool.

'Ever thought about running a pub?' asked Clive.

'Best job in the world, most blokes would say,' replied James, picking himself up.

'This business opportunity could be yours,' said Clive, practising his best estate agent patter. 'We're looking for a suc...I mean suitable candidates to take on the leasehold of this

magnificent establishment.'

'With a world of potential,' added Will, leaning nonchalantly on a rickety stool. Its chair leg gave way under his considerable girth and he stumbled on to the floor.

'An opportunity for a complete refit, for example,' continued Clive. 'Put in some big pine tables and sofas and the ladies will be flocking here in their droves for their Pinot Grigio.'

'Now you're talking,' said James, a huge leery grin on his face, winking at Old Pete who had crawled from the public bar, wondering what all the commotion was about. 'Could do with a bit of totty in here, couldn't we Pete?'

'Women? Nah. They don't belong in pubs – can't keep up with our level of conversation. Brains are smaller you know?' said Pete, opening his copy of the Daily Sport.

'Of course, there's been a huge amount of interest in running this hostelry,' said Clive, winking at Gordon and Will. 'We've had Michelin starred chefs practically breaking the door down...such potential for a trendy gastropub...they say it's rather convenient for the motorway.'

'Celebrity chefs in this village? Never!' shouted James.

'People paying twenty quid for a butcher's offcut? No, we'd much prefer the pub to be run by someone in the community – but it's a matter of economics...'

Lisa, the surly barmaid, shoved James in the back. 'Oi, James, you've just come into the money. If you give them your twenty grand towards the lease I'll give you a pint on the house.'

'Hold on, first of all we need to ask if you've got professional experience in the hospitality business of running a pub or restaurant,' asked Will.

'None whatsoever,' declared James.

'Right, you're in,' said Clive. 'I'll show you the cellar at noon tomorrow.'

Will, the solicitor thrust a pen into James' hand and had him scrawl his signature on some documents, immediately after which James passed out.

James, hungover as hell, wandered into the cellar, thinking he'd have a look around while waiting for Clive. A foul, putrid stench emanated from the far corner. He tentatively wandered over, realising his feet were paddling through pools of fetid, brown liquid. His foot stumbled upon a dead rat. He steadied himself against the wall, his hand squashing into a near-luminous coating of green-orange slime. In the half-light he saw a hulk of cylindrical objects coated in a bubbling, grey fungus several inches thick that seemed to rise and fall as if breathing the noxious air. A few pipes, looking like pus-encrusted tentacles, stretched upwards towards the ceiling.

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

Charlie Muckle

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SORTING THE WHEAT FROM THE CHAFF!

Anth's bottled beer review

We all know that a pint of perfectly conditioned cask ale in a friendly pub with your mates is the best way to drink beer (let's face it, that's why people join **CAMRA**!). However, as the Government seems increasingly determined to kill off our pubs, using policies favouring unrestricted supermarket sales over responsible drinking in a controlled pub environment, it seems we may all be forced into drinking from bottles in the future. At least (so far) they haven't taken away our ability to choose good quality bottled beer, and in these reviews I hope to discover plenty of that!

One advantage of buying good bottled beer is choice. Even the very best real ale pubs can rarely offer more than a dozen cask ales, and all too often these are restricted to bitters and golden ales with the odd mild or porter thrown

in if you're lucky. By comparison, the website Ratebeer.com lists 72 different styles of beer, and by visiting speciality bottled beer shops you'll be able to get your hands on some very unusual and interesting-tasting beers. Best of all, these unusual styles are increasingly being copied, and often improved on, by British brewers.

As spring starts to lighten our spirits, and bulbs begin to bring the odd speck of colour to my brown, winter-ravaged garden, I tend to turn to beers that are light and refreshing. In my opinion, some of the most refreshing of all beers are wheat beers.

In Britain we have only really come to know these in the last 20 years through the mass marketing of the Belgian **Hoegaarden** following its takeover by the multinational brewer **InBev**. However, **Hoegaarden** has a rather noble history. In the 1950s, Wit ('white', as wheat beer is known in Belgium), a style of wheat beer flavoured with coriander and orange, had all but died out due to the onslaught of mass-market pale lager brands.

By the 1960s, a local brewer by the name of Pierre Celis was wondering if a revival of the style might prove popular. It did so, and to an extent which even he cannot have foreseen! The story of a little brewer triumphing over the big boys reminds me of **CAMRA**'s success in bringing back real ale, although one must hope that **Inbev** don't snap up all of our new microbreweries too.

Enough of this history, I hear you cry, show me the beer. Well, one of the reasons I chose wheat beers for my first review is that, as they tend to be sold with the yeast still in suspension in the beer (hence the cloudy appearance) they are naturally 'Real Ale in a Bottle'.

The main reason though, is that one of our local brewers (and I'm a big fan of the **LocAle** campaign) happens to make a very good one. **Rebellion White** (available from the Rebellion brewery shop and local branches of Waitrose)



fails to live up to its name; it pours a muddy pale peachy-brown. Frankly, it's ugly and then some. But close your eyes, and use your other senses; you'll discover an aroma of cloves and ginger, and a taste that's heavy on spice too, with plenty of black pepper.

You'll feel (and maybe hear!) a slight fizz bringing life to the beer. There's obvious wheat chaff, along with some unusual woodiness - mahogany and furniture polish maybe. Orange lurks in the background, and the banana flavour of Belgian yeast comes through in the aftertaste. It's an atypical Belgian white; it's far more complex and interesting than **Hoegaarden**, although as a result it's less refreshing. I liked it a lot!

Unlike their Belgian cousins, German wheat beers did not suffer quite as badly from the lager apocalypse, and some of them are now appearing in our pubs - **Erdinger** and **Schneider Weisse** are increasingly common.

One of the biggest-selling beers of the **Meantime** brewery in Greenwich (not too far from our patch) is their interpretation of the German hefeweizen (wheat with yeast) style. **Meantime Wheat** (available in Asda) pours a slightly cloudy peachy-orange. There's an initial taste of cloves, followed by lemon and sour apple. It's pleasant enough and quite more-ish, but lacks the depth and interest of the **Rebellion White**.

Hopefully I've whetted your appetite for innovative British bottled beers (if so, try to track down my favourite wheat beer, **Green Jack's Orange Wheat** from Suffolk).

However, be warned; in my next article I'll be trying to support **CAMRA**'s People's Pint campaign in bottled form, as I try to track down some beers that are low alcohol and yet still high in flavour for you to slake your thirst with this summer.

Cheers all!

Anth Duffield



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DEVON IN BUCKS (OUR COVER STORY)

Our front cover shows David Lang (left) of the **Forge Brewery**, which is a new micro brewery in Hartland, Devon, alongside myself at the 7th **High Wycombe Rugby Club Beer Festival**, held on 26th and 27th March in the club house on the Kingsmead road.

The festival concept, dreamt up while on holiday in August 2009 worked really well as did the beers selected, some from as far away as the West Country (Devon & Cornwall). The classic beers, as well as those from **Forge Brewery**, were kindly delivered to us by Steve Festorazzi of Chiltern Lifts with me in tow driving backup. We had 14 barrels of beer, empties kindly donated by the **Rebellion Brewery**, and three cider cases for the event from our promotion a couple of weekends before. So it was now down to the tasting, which one was your favourite?

The theme was set with the West Country beers pitched against our very own Bucks beers from our local breweries, who also attended as we enjoyed much debate over what was 'Best in Show'. The **Vale Brewery**, also keen to support our local pubs, asked if they could have three of the **Forge Brewery** favourites, choosing the **Forge Porter**, **Dreckly**, and **Maid in Devon**. So did the **Wheel** at Naphill, and the **Whip**, Lacey Green. The **Derehams Inn** in Loudwater also served **Maid in Devon** and our very own **Knock On** (kindly brewed for us by the **Rebellion Brewery**, with **Wycombe Cricket Club** serving the **Hartland Blonde** against **Knock On**.

Anyway what with great music, good food and a great crowd it all meant the beers flowed really well during the day's events, hopefully this will be remembered as one of our year's finest social events

Thanks go to Dave Lang, brewer and owner of the **Forge** brewery (pictured), who travelled up to High Wycombe keen to share his ideas with us on brewing and obviously tasting! He met with our local Bucks brewers sharing some of his, and gaining some of their, ideas, hopefully ones we can taste in future. The day was a great success and will help us on our way to Chile where we will be playing rugby in Santiago and Arica, and also coaching disadvantaged children in the art of rugby which is an up and coming sport in Chile, later this May.



Should you wish to visit the **Forge Brewery** in Hartland, North Devon, I can also highly recommend the **Anchor Inn** situated in central Hartland, 300 metres up from the brewery and well worth a visit, allowing you to taste beer freshly delivered by Dave.

The surrounding scenery is absolutely stunning, the beer is great so if you need a get away weekend it is highly recommended, with Harland Quay and Hartland Lighthouse only a small drive away to really show off some of Devon's dramatic coast line and beautiful countryside.

To finish, High Wycombe Rugby Club would like, once again, to thank all those who attended the recent Spring Beer Festival, as well as the sponsors, contributors, our local **CAMRA** and **Swan Supping** for their assistance with our festival.

Nick Kidby

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LOCAL BREWERY NEWS



CHILTERN

Glad Tidings indeed: never was a beer better named or its release better timed. Tom and George Jenkinson of **Chiltern Brewery** have won a highly cherished Bronze medal at the National Beer Competition held by the **Society of Independent Brewers (SIBA)** in February.

Glad Tidings is normally only brewed once each year in small amounts, but another batch is currently being brewed to be available for Easter in celebration of the award.

The brewery are launching the first in their range of 30th anniversary, seasonal draught beers, *Chiltern Pearl*, at the **Kings Head**, Aylesbury, on Thursday 8th April, from 6.00pm - 7.30pm.

A talk by Richard Jenkinson on 'A history of the Chiltern Brewery and its place in England's brewing tradition' will be held by the Bucks Historical Association on Wednesday 19th May at 8pm at the Friends' Meeting House, Rickfords Hill, Aylesbury. Admission £2.00

LODDON

After just having put their financial year to bed, **Loddon Brewery** are celebrating their sixth record year in a row. Since establishing the brewery in 2002, turnover and volume have increased above budget year on year, and 2009 was certainly no exception. Turnover increased by 24% and volume by 23%; December saw over 100,000 pints of ale leave the brewery!

Extensive building work has taken place, renovations of old barns have created new office space, extra malt and hop storage, bottled beer storage and extended the existing cask store. This will allow growth over the next decade.

Why not come and see for yourself as the branch has a brewery visit planned on May 8th.

VALE

The April monthly beer is called *Hop Pocket*. Named after the large storage socks used for hops, this will be a 4.2% straw coloured bitter. Packed with hops: Galena, Willamette and Northdown were each added at different times in the boil, providing a superb bitterness, but with a fruity, grassy, floral flavour and heavy aroma of Spring.

The start of April sees Cask Ale week, coincide with Easter and the annual Easter Beer Festival at the **Hop Pole**. Richard and Lisa have lined up a superb range of different beers.

Also making their debut at the Hop Pole festival

will be a wide range of international bottled beers. A wide selection includes beers from the USA, Belgium and Germany.

Also at Easter the **George & Dragon** at Quainton are holding a beer festival, and a special beer with honey called *Windy Miller* at 4.3% will be available.

CAMRA has honoured the **Vale Brewery** by including bottled *Vale Pale Ale*, (VPA 4.2%) in its monthly club selection. This **SIBA** Gold award winning golden beer has a zesty citrus edge and being bottle conditioned is true to the ethos of **CAMRA**.

REBELLION

Two of the latest beers in the monthly range of 'Recession and Recovery' series of specials are especially appropriate at the moment as the March one is the only *Election Promise* that is worth trying as it is a 4.2% ABV brown and fruity beer, and April's 4.3% ABV, red and hoppy offering is *Budget Blues* (that didn't take too much guessing!).



Graham and Wendy welcome you to

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Branch Diary

Everybody welcome to all socials and meetings!

APRIL

Friday 2nd GOOD FRIDAY BEER FESTIVAL SOCIAL

12 noon, Hop Pole, Aylesbury

Friday 9th RIVER FLEET CRAWL

Start 5.00pm Blackfriar, Blackfriars, EC4V 4EG; 6.00pm Old Viaduct Tavern, 126 Newgate Street, EC1A 7AA; 6.30pm, Ye Olde Mitre, Ely Place, EC1N 6S; 7.00pm, Gunmakers, 13 Eyre Street Hill, EC1R 5ET; 7.30pm, Jerusalem Tavern, 55 Britton Street, EC1M 5UQ; 8.15pm, Seckforde Arms, 34 Seckforde Street, EC1R 0HA; 9.00pm, Old Red Lion, 418 St. John's Street, EC1V 4NJ; 10.00pm, Euston Flyer, 83 Euston Road, NW1 2QU (Please note: This trip is subject to a possible rail strike)

Wednesday 14th BRANCH SOCIAL

8.00pm Swan, Stewkley, 8.45pm Queen's Head, Wing.

Friday 16th BEER FESTIVAL SOCIAL

6.30pm, Wheel, Naphill

Monday 19th BRANCH MEETING

8.30pm, Swan, Great Kimble

Thursday 29th HIGH WYCOMBE SOCIAL

6.30pm Bootlegger's, 8.00pm Belle Vue (hopefully to enter quiz!)

MAY

Tuesday 4th PRINCES RISBOROUGH CRAWL

8.30pm Whiteleaf Cross, 9.00pm George and Dragon, 9.30pm Bell, 10.00pm Bird in Hand.

Friday 7th LONDON PUB CRAWL

5.00pm to 5.45pm Barrowboy & Banker, southern end of London Bridge, 5.55pm to 6.25pm Rake, Winchester Walk, 6.30pm to 7.00pm Market Porter, Borough Market, 7.15pm to 7.45pm Charles Dickens, Union Street, 8.00pm onwards Royal Oak, Tabard Street.

Saturday 8th LODDON BREWERY TRIP

3.00pm, meet High Wycombe bus station at 1.40pm for the 800 bus to Dunsden Green, followed by Reading crawl if you are still in the mood!

Friday 14th BEER FESTIVAL SOCIAL

7.00pm, Whip Inn, Lacey Green

Monday 17th BRANCH MEETING

8.30pm William Robert Loosely, High Wycombe

Sunday 23rd SUNDAY LUNCH SOCIAL

12.30pm Royal Standard of England, Forty Green. A mile walk from Beaconsfield railway station. Booking in advance is essential!

Thursday 28th AYLESBURY SUBURBS CRAWL

8.00pm Dairy Maid, 8.45pm Horse and Jockey, 9.30pm New Zealand.

JULY

Saturday 10th BLACK COUNTRY COACH TRIP

Full details next issue

OCTOBER

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

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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.

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Copy deadline for next issue, due out 1st June, is 14th May 2010.

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

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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



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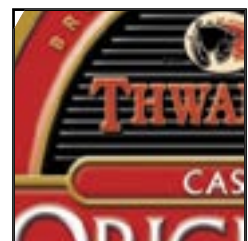
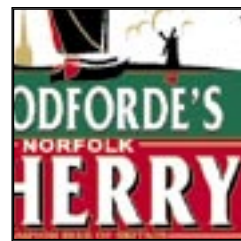
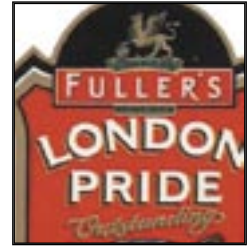
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