



ADMISSION



5pm - 11pm

SATURDAY Sessians 12noon - 11pm

HTOOME SUNDAY 12noon - 6pm

120+ ALES & CIDERS



ASTON CLINTON BEER FESTIVAL

Raising a glass for local charities

NEWS FROM THE EDITOR



It has been a busy two months since the last issue, the main event of which was the *CAMRAAGM & Members Weekend* which was held in Bournemouth in early April.

This was the first *Members Weekend* I'd attended since it was held in Nottingham a couple of years ago. There were some interesting debates and a fascinating talk about how 'facts' are being used to show how dangerous alcohol is to society when the truth is much closer to the opposite especially with drinking in moderation. Perhaps the 'powers that be' will realise that any control was lost as soon as supermarkets

started selling alcohol and the number of pubs started declining. If you drink at home, there will never be a landlord to tell you that you've had a sufficient quantity and say 'Time Gentlemen (and Ladies) Please'.

Black Country Trip

Bookings are still being taken for our annual excursion to the Black Country. This is our 27th trip which will take place on Saturday 8th of July and the cost will be £32. The coach will pick up and set down in Aylesbury, Princes Risborough, High Wycombe and Stokenchurch. and we will be visiting lots of old favourites, such as the **Bull & Bladder** in Brierley Hill, the **Beacon Hotel** in Sedgley, and the **Old Swan** in Netherton. The picture shows a lot of last year's attendees enjoying a beer or three at the **Waggon & Horses** in Halesowen. This is the best day of the year, so make sure you don't miss out. Get in touch with me (contact details on page 18) to ensure your place on the bus as space is limited and seats are going fast!

Vale of Aylesbury Beer Festival

The 24th Vale of Aylesbury Beer Festival, which raises money for the Florence Nightingale Hospice Charity, has been scheduled for the weekend of Friday 27th and Saturday 28th of October. However, after six very successful years at the Bucks CC Sports & Social Club, to whom we give heartfelt thanks for their help, the decision has been made to move to a slightly larger venue closer to Aylesbury town centre. This year's festival will take place at the Sir Henry Floyd Grammar School, Oxford Road,



Aylesbury HP21 8PE. Further details will appear in the next issue.

If you are reading this before the 8th of June, please remember to go out and use your vote - you can't complain later if you don't! Speaking of elections, our congratulations go to our previous chairman, Carl Griffin, who was recently re-elected Regional Director for the next three years!

My thanks to all who have contributed to this issue of *Swan Supping* either by way of writing articles, sending pub news and pictures. Special thanks to Colin Stanford for the cartoon and those hardy souls who deliver the finished magazine to the pubs, breweries and festivals etc.

David Roe, Swan Supping Editor

NATIONAL CAMRA NEWS

Marston's takeover of Charles Wells

Charles Wells Ltd agreed terms on the 18th of May to sell its brewery and brand sales interests to **Marston's PLC** for a cash consideration of £55 million, plus working capital adjustments.

The other *Charles Wells* assets – pubs in the UK and France, are not included in the sale.

Tim Page, CAMRA's Chief Executive said: 'CAMRA is always concerned about any consolidation in the brewing industry as it could result in a reduction in choice, value for money and quality for beer drinkers. We're

also wary of one company increasingly controlling a larger and larger share of the market, which is seldom beneficial for consumers.

'Marston's has a positive track record of keeping the breweries it acquires open, in situ, and in many cases investing in the sites to increase capacity, and we urge them to continue that policy. We'd also encourage them to protect the brands that they have acquired and increase the range available to beer drinkers, by continuing to supply them alongside the existing beers produced by Marston's owned breweries.

It's reassuring to hear that *Charles Wells* intends to continue brewing in Bedford, ensuring that whatever *Marston's* chooses to do with the brewery and brands it has acquired, local people will continue to be able to enjoy locally brewed beers in the region.'

Cheers to 40 years of fantastic beer!

Beer lovers flocking to London this summer to celebrate the 40th anniversary of the *Great British Beer Festival* will not be left disappointed as festival organisers are busy brewing up an experience unlike ever before.

Britain's biggest beer festival is a paradise for beer connoisseurs with more than 900 real ales, international and other craft beers, ciders and perries. Organised by *CAMRA* and run by thousands of volunteers, the festival has played a huge role in raising the profile and popularity of UK brewers over the years.

Since first opening its doors in September 1975, festival-goers have witnessed nearly a tenfold increase in the number of independent breweries operating in the UK, from 171 to 1,540 today. To celebrate the fantastic growth of the industry as well as forty years of the festival's popularity,

organisers are taking it upon themselves to make this year's *Great British Beer Festival* an unforgettable experience.

As well as the wide range of real ales and other craft beer, this year's visitors will also have the chance to sample fine English wines and fruit ciders for the very first time.

The layout and ambience of the festival will be reinvigorated, with new entertainment and locally sourced street food to make the festival stand out.

Tickets for the *Great British Beer Festival* are available now at special advanced rates - go to the website www.gbbf.org.uk/tickets.

Opening Times

8th August – 12 noon-5 pm (Trade Session)

8th August – 5pm-10:30 pm (Public Session)

9th August – 12 noon-10:30 pm

 $10 th \ August - 12 \ noon-10:30 \ pm$

 $11 th \ August-12 \ noon-10:30 \ pm$

12th August – 11am-7:00 pm

Last Admission: half hour before close.

If you fancy your luck, why not try and win a couple of free tickets for the festival by going to www.gbbf.org.uk/competitions.



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COMEDY LADDER

Question: when is an award-winning Pub of the Year not an award-winning Pub of the Year? Answer: when it becomes a comedy club for the night.

The pub in question is the **Cross Keys** in Thame but panic not. It's only the function room that is transformed on the evenings when the pub hosts the Comedy Ladder night. The downstairs bar is still open, serving ale that slips down even better when drunk alongside a great evening of entertainment.

The **Cross Keys** has been hosting Comedy Ladder for around a year, usually on one Saturday evening every month.

The evening is organised by local stand-up comedian Andy Gleeks, who also performs admirably as MC for the evenings, building up a rapport with some of the regulars which is an act in itself.

Andy regularly plays comedy gigs himself, ranging from the London circuit to venues on the south coast and in the Midlands. This experience allows Andy to select a variety of fellow stand-ups whose work he's been personally impressed with.

The name Comedy Ladder refers to the unique format of the evening, which allows acts to move up 'the comedy ladder' if they've gone down particularly well with the audience.

The evening is divided into two parts. There are six slots on 'the ladder' plus a headline act. Depending on their place on the bill, comedians perform on the 'lower rungs' for 5 to 8 minutes while others step up higher to around 10-15 minutes. At the final interval, the audience votes for their favourite of the six and the winner then gets to move up the ladder to a longer slot at a future event (or even maybe to be a headliner).

It's a clever idea which both involves the audience and rewards the most popular stand-ups.

I went to the evening on 6th May, along with Regional Director, Carl Griffin and we were extremely impressed at the standard of the comedians and with the way Peter Lambert, the landlord of the **Cross Keys**, has again promoted

an initiative which involves the local community with the pub in an innovative way. The evening was very well attended, with a packed function room, complete with fairy lights and mirror ball.

On the ladder that night were comedians Martin Huburn, Jonathon O'Neill, Trisha Timpson and Simon Lilley with Neil O' Rourke reaching the top of the ladder on the night. With this many performers, the type of comedy is wide and varied with something to appeal to most tastes, although as with most stand-up comedy, the language can be spicy. The headliner was Ed Patrick, a junior doctor from Oxford, whose extremely funny performance went down excellently.

While Comedy Ladder is well established at the **Cross Keys**, Andy also runs another regular night in Stokenchurch, where the event

has been going for the last three years. It is held at the Back Street Coffee Shop, also on monthly Saturday nights. However, as beer and comedy go so well together he's also keen on organising Comedy Ladder events at any other suitable pubs or clubs in the local area – the basic requirements being a function room or similar separate area and a clientele with a sense of humour! Get in touch with Andy if you're interested (contact details below). One-off comedy nights have been held at the **Crown** in Cuddington and also at *Malt the Brewery* in Prestwood.

The next Comedy Ladder at the **Cross Keys** will be on Saturday 3rd June. There will be a special musical comedy event on Saturday 8th July as part of the Thame Music Festival.

Most exciting will be a week of events at the end of July when the **Cross Keys** will host the Thame Keystival. This is a week-long run of Edinburgh Festival previews, featuring shows that will be performed in August at comedy's ultimate ladder in the Scottish capital. This promises to be an outstanding series of shows, which we're lucky to have the opportunity to see locally.

Comedy Ladder is £5 on the door in the **Cross Keys** function room. For further details of Comedy Ladder and future events, search for the Comedy Ladder page on Facebook.

Mike Clarke



FROM THE GARDEN TO STONE RECREATION GROUND!



Last year in our August/September issue (No. 115) we featured Adam and Julie Rossiter of Stone who were running their third beer festival in their own back garden.

Each year the size of the festival had increased as can be seen with the series of photographs above. Well, this year it will be even bigger!

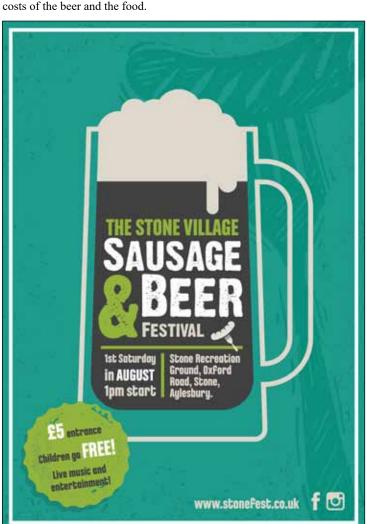
On the first Saturday in August (the 5th) this festival will morph into the *Stone Village Sausage & Beer Festival*.

It starts at 1pm on the Stone Recreation Ground and Jubilee Pavilion with all proceedings going towards the Recreation Ground Charity.

Unlike previous years where friends and guests paid in advance for the event, everyone will pay £5 entry (kids are allowed in free) and tokens will be sold for beer purchases (£1.50 a token, two tokens for a pint).

They are planning on having beer from: XT, Chiltern, Vale, Rebellion, Tring, Hillfire (new to Aylesbury) and from further afield including Stratford upon Avon, West Berks and Triple FFF breweries.

As it is a charity event, they are looking for sponsorship to help cover the costs of the beer and the food







As it's also a sausage festival, there will be different sausages to try from multiple local butchers, and as part of the entertainment, they'll be having a sausage eating competition for fun!

Local radio station Mix96 are also involved and they will be coming down with Ben Moseby who does the breakfast show to control the day's proceedings and chat to sponsors on the day.

Music will be featured and they have already organised a headline band called Kong who with be supported by another band called Lynch Mob as well as other bands throughout the afternoon.

We are intending to hold a branch social at the festival and if it is half as much fun as last year's festival it will be a great day out. Drinking for Charity yet again!

David Roe





LOCAL NEWS

ASHENDON

The staple beer at the **Hundred of Ashendon** is their *IPA* from *Vale* which is named after the pub usually accompanied by offerings from *Chiltern*, *XT*, *Tring* or *Rebellion*.

ASTON CLINTON

The Aston Clinton Beer Festival returns for its 6th outing on July 28th through to Sunday 30th July. As usual the cask beer offering has increased, so this year's event will see at least 80 different real ales. Thirty beers will be directly sourced from local brewers such as Mad Squirrel, Tring, Leighton Buzzard and Hornes. Another 50 casks will arrive from the best brewers across the UK courtesy of long time festival supporters Dayla; with the following brewers confirmed as being onboard -Fallen, Bristol Beer Factory, Ilkley, Five Points, Siren, Tiny Rebel, Red Willow, Kent and Magic Rock.

In addition to the cask ale there will also be a wide range of keg beer, over 20 ciders and perrys plus wine, Prosecco and Pimm's on tap.

Another great addition to the festival this year will be the opportunity to drink *Aston Clinton Orchards*; a bottled medium dry cider made using apples harvested from gardens and orchards around the village. This is the end result of a terrific community project in collaboration with *Millwhites Cider* and all profits from the sale of this year's produce will be donated to the Ollie Gardiner Fund.

As always, there will be a full programme of live music throughout the weekend and an enhanced array of food concessions to appeal to all tastes.

Proceeds raised from the event go to support local charities. This year's chosen beneficiaries are Animal Antiks, Bucks Mind, Young Carers Bucks, Helen & Douglas House and Chilterns MS

AYLESBURY

Ex *Punch* pub, the **Britannia** which last traded in March 2014 and had become increasingly derelict, was demolished in early April.

To compensate however, a new **Miller & Carter** steak house has been built at Berryfields. This brand new **M & B** pub is situated adjacent to Aylesbury Vale

Parkway station.

The **Old Millwrights Arms** will be offering *Loose Cannon Gunners Gold* and *Abingdon Bridge* plus *Potbelly Beijing Black* and a host of other beers in early June.

BEACONSFIELD

An upstairs bar has opened at the **Greyhound Enoteca** which specialises in Italian cuisine whilst offering a range of handpulled ales.

BOURNE END

Amanda Lillitou has given notice on the **Garibaldi** lease and will be leaving by July 2017 at the latest. This will enable her to concentrate back at the **Jolly Cricketers**, Seer Green, where she has been for over nine years!

CHEARSLEY

Fullers new CEO has agreed that a limited range of non Fullers ales. preferably Locales, may be procured through Fullers each month. The Bell had a firkin of Tring Side Pocket for a Toad settling in the cellar when visited recently. Next ones up may be Hogsback TEA and/or an XT offering. Seen below are Ellie Gadsby, chef; Sharon Woodford, landlady Stephanie Welby, chef. The food here is all home-cooking using only fresh ingredients, including the fish, with an excellent choice, so well worth walking to from Haddenham, Cuddington, Thame or Crendon. Walking groups most welcome.

GREAT KIMBLE

The Swan continues to support LocAle with California Gold Pale Ale on handpump recently from new Aylesbury brewery Hillfire. The pub also welcomed the Owlswick and Whitchurch Morris Sides on 16th May for a symbolic Pagan fertility danceoff to the death. Whatever it's meant to represent, it happily involves drinking beer. The Owlswick Morris's famous barn owl watched proceedings from a tree outside the pub (pictured above).

GRENDON UNDERWOOD

After a short period of closure the **Swan** reopened in early April with new tenants.

HADDENHAM

Haddenham SummerFest takes place at Haddenham Youth & Community Centre HP17 8DS on Saturday 1st of July. Please note that this year it starts at 12 noon not at 11 am as in





the past. Beer lovers will appreciate that over 140 barrels of real ale will be on offer, including plenty from local microbreweries as well as nationwide favourites; also, craft beers and lagers, plus over 30 novel and traditional ciders will be on tap.

Barbara at the **Kings Head**. has finally got a 'Last Day' date of the 12th of June. John will be staying on for the immediate future whilst this *Punch Community Pub* is transformed by *Heineken* into a *Heineken Community Pub*. We wait with bated breath for these exciting developments.

Simon at the **Green Dragon** continues to take full advantage of any interesting offerings on the list such as **Loose Cannon** Gunners Gold, **Black Sheep** Bitter, **Tring** Side Pocket for a Toad or **Butcombe** Bitter.

At the **Rising Sun**, Liam and Silvie are continuing to grow the business by serving an excellent selection of beers in excellent condition and at non-exorbitant prices.

Hawthrone Leisure establishment, the Rose & Thistle, continues to serve Doom Bar and Greene King IPA, although Marstons will shortly be supplying the beer instead of Matthew Clark so there may be some changes.

HIGH WYCOMBE

High Wycombe Liberal Club has now changed its name to High Wycombe Social Club.

Yates in Frogmore has reopened after refurbishment and the cask beers available are *Greene King IPA* and *Abbot*, *Sharp's Doom Bar* and *Wychwood Hobgoblin*.

ICKFORD

The **Rising Sun** is holding a Music and Ale Mini Festival on Sunday 17th of June. Barry Wood, a local, has taken over running the pub with his brother and are keen to raise the pub's profile and make it more of a community hub. *Marstons EPA* is served alongside *Adnams Southwold Bitter* and *Broadside* and *Black Sheep Bitter*. Every Thursday a guest barrel is unveiled and often it's all gone by Friday. We wish the Woods every success in their new venture.

LANE END

The **Osborne Arms** is closed and its licence has been revoked - future unknown.

LITTLE KIMBLE We lost the Crown as a pub in 1999, and

recently it has been the Kimble Tandouri, then Kasturi (contemporary Indian) before reverting to Little Kimble Indian which closed in 2016. Application was approved for two houses in similar style to those built recently on either side and the pub was finally demolished earlier this year.

LITTLE MARLOW

The **Kings Head** has ceased trading as a village pub. We are given to understand the Raymond Blanc group have purchased it. It is closed for at least four months for renovation and the pub is now boarded up and looks so sad.

MARLOW

Over the weekend of Friday 2nd to Sunday 4th of June, Marlow Football Club are holding another beer festival following their successful one last year. Thirty beers and ciders will be available and the entry fee will be £5 (£2 for *CAMRA* members) which includes a souvenir glass and guide to the beers.

OAKLEY

At the *Punch* owned Chandos Arms, new landlady Sue McAuley is switching between the locals' favourites of *Sharp's Doom Bar*, *Greene King IPA* and *Adnams Ghost Ship*. She is currently on the look out for a chef and also hopes to attract more locals into the pub, that has had so many changes of management.

OVING

The latest visit to the **Black Boy** was a special delight as the upturn in the weather made a pint of **XT** even more enjoyable in the garden with its wonderful view of the Vale. (pictured top right) Three ales are kept, two often from local breweries.

QUAINTON

The **George & Dragon** will be holding an all-day beer festival on Saturday 1st July. Also coming up is a Pizza Night on Wednesday 28th June from 6 – 8.30pm and a Bingo Night on Sunday 9th July at 7.30pm.

STEWKLEY

Punch Taverns are soon to start a refurbishment of the Carpenters Arms (closed since April 2016) with reopening envisaged later in the summer. At the Swan new managers Peter and Claire Dixon took over in early April. The tenancy still belongs to Jim Wooley, who also has the Hare at nearby Linslade. Both pubs are Enterprise owned



Both Claire and Pete have worked in the trade for many years, Pete started as a chef at the Compleat Angler in Marlow and amongst others has also worked at the Crown at Granborough. Claire has 14 years experience with *Mitchells & Butlers* in the Northampton area and was assistant manager at the Grange Park Harvester.

A new bar menu for both lunchtime and evenings has just been launched and Sunday Roasts will carry on. The new menu is intended to provide pub grub to pub users (rather than have a restaurant where drinkers come second) and appeal to all walks of life.

More refurbishment including the garden is planned and new play equipment installed for children already. The annual Swanfest will be held on 21st to 23rd July. Music Nights, Quiz and Curry Nights are in the offing and Darts Teams are planned.

THAME

The **Birdcage** celebrates one year as a member of the *Bermondsy Pub Co* on July 1st and to celebrate they are holding a mini beer festival. Welcome to David Freeman the new man in charge. They now hope to be offering three beers at all times – *Deuchars IPA*, *London Pride* and a changing guest beer on the third pump. Don't forget your *CAMRA* membership cards for 10% off the price of a pint.

Across the road at the **James Figg**, as well as *XT 17*, *Mad Goose* and *Hooky* bitter, they have *Greene King IPA*!

Meanwhile at the home of Thame Brewery, the Cross Keys, Peter has said that Mr Splodge (Mild not the cat, but the cat could also be there) is to make an appearance. We await with parched throats. As well as the range of beers, there is also a monthly comedy ladder on the first Saturday of the month and the week commencing 24th July there will be a whole week of comedy. There is a music jamming session (acoustic only) once a month in the upstairs function room. For cider drinkers, there will be a cider festival from 14th - 31st August leading up to the Towersey Festival. The 26th and 27th August will be the best days for cider drinkers as there will be live entertainment to enjoy.

WENDOVER

The recently reopened Village Gate near the World's End garden centre has been transformed under their new and experienced manager Gary King. The beers (including locals from *Chiltern*, *Tring* and *Rebellion*) are kept and served to a high standard and the food is excellent.



Hidden Treasure Le De Spencers Arms



The 'Le De' is a little flint pub, nestling in the woods at the back of Downley Common surrounded by acres of beautiful AONB land with miles of trails. Making it the ideal refreshment stop after hiking or biking. Outside is a large attractive garden with a patio, prettily planted arbour and a safe children's play area.

Be sure not to miss our annual Beer and Cheese Festival, from Friday 30th June until Sunday 2nd July. When you can savour the great combination of carefully selected great British ales and farmhouse cheeses.

Visit to our website and Facebook page for details.









01494 535317 www.ledespencersarms.co.uk The Common, Downley, High Wycombe HP13 5YL

TIM DAWE MEMORIAL CRAWL

On Saturday 10th of June we are doing a pub crawl of Rugby in memory of a long-standing member, Tim Dawe (pictured right). Tim passed away after a short illness in March last year and this was chronicled in the previous June/July issue (*Swan Supping* No. 114). Tim was a very active member in our branch during the 80s and 90s until he moved to North Sussex before finishing in Rugby where, in turn, he was Chairman, Secretary, Membership Secretary as well as editing their very successful branch magazine.

As I'm sure that Tim would have loved to join us on the crawl, we are aiming for a noon start at one of his regular haunts, the **Seven Stars**, 40 Albert Street CV21 2SH. This *Everards* cask pub is only a short walk from the station and has up to twelve real ales plus two traditional ciders on handpump. Regular real ales are *Everards Tiger*, *Grainstore Rutland Panther*, 1050 and *Oakham JHB*. When I attended the memorial service for Tim last year, this was the pub that held the wake after the service. We will stay here until 1pm to allow late arrivals to catch us up and then aim to do subsequent pubs at half-hour intervals

Turning right on leaving the pub, taking care to follow the left-hand fork of the paved area, you then come to the **Alexandra Arms**, 72 James Street CV21 2SL. This is the home to Rugby's only brewery – **Atomic Ales**, with **Atomic Strike** and **Half Life**, **Abbeydale** Deception and **Fuller's** London Pride regularly available among the eight handpumps.

We then carry on towards the town centre and visit a pub recommended by Malcolm Harding of the Rugby branch of *CAMRA* who kindly sent me the details for the crawl, despite the fact that he will have to miss it as he will be on holiday. **London Calling!**, 9 Castle Street CV21 2TP, is a contemporary bar in the town centre with music-themed décor. Up to three ales are on offer.

We then go to the **Bell** High Street, Hillmorton CV21 4HD, which in yesteryear was a court house, and now serves four real ales.

Continue to the end of Sheep Street, cross the main road, and walk alongside the Rugby School buildings, passing the statue of William Webb Ellis, and you'll see the **Raglan Arms** 50 Dunchurch Road CV21 6AD. Up to ten real ales are available here, including beers from *Abbeydale* and *Oakham* breweries.

Retrace your steps, cross the main road, walk past the William Webb Ellis, the redundant church on the corner, and you come to the **Rugby Tap** 3 St. Matthews Street, CV21 2BY. To the right is an Off Licence and to the left is a bar, from which up to six real ales, are dispensed on gravity.



Rugby CAMRA Pub of the Year for both 2015 and 2016.

Pass a few shops into Little Church Street, and you find the **Merchants** Inn 5-6 Little Church Street, CV21 3AW. to your right. Twelve real ales on handpump, plus occasional extras by gravity to traditional cider and perry

Those still standing will head to the **Squirrel**, 33 Church Street, CV21 3PU - traditional free-house but mind your head as it's not the largest of pubs.

Turn left out of the **Squirrel**, and follow Church Street (it becomes Clifton Road halfway along) to a large roundabout. First exit to the left, takes you down Murray Road to the Railway Station. If you are still thirsty, take the third exit to the **Victoria**, 1 Lower Hillmorton Road, CV21 3ST, the sister pub to the **Alexandra** which has ten handpumps including three from **Atomic Brewery**. Afterwards, back to Murray Road and head to the station!

Malcolm Harding added that Liverpool Branch are visiting Rugby on the same day so it may get a bit crowded if we meet up in the same place!

David Roe





TWO MORE PUBS - NO BIG DEAL!



Whilst driving around our local area you may have noticed signs advertising '*Rebellion* Served Here' attached to the walls of some drinking establishments, proudly declaring that you can get a pint of their delicious beer at the bar.

Well, *Rebellion Brewery* has got two new pubs and they are situated in the lovely little village of Bekonscot!

Bekonscot Model Village, if you've not been and you really should go, is the world's oldest and original model village which opened in Beaconsfield for the first time in 1929. They have raised over £5.5 million for charity, with over 14 million visitors since 1929.



I met Barry, one of the model makers, in his workshop. He helps to build and maintain the models. He took me on a pub crawl to the nine pubs around the village, after which we chose a couple of pubs that would be the owners of the new signs, the **Grantley Arms** (pictured below and on the front page) and the **Barley Mow** (pictured top right). It was the smallest and the most civilised pub crawl I've ever been on.





The **Grantley Arms** is a grand building with a lovely terrace overlooking a little cricket pitch, the perfect place to enjoy a beer on a summer's day and conveniently there is a stable next door so you can park your horse, but remember – don't drink and ride.

The **Barley Mow** is a beautiful thatched village pub, with pink walls, a lovely garden and surrounded with a white picket fence. They probably serve a cracking Sunday Roast....

After my tour of the village I looked around and it is even better than I remember. The attention to detail is incredible; you could spend hours and not nearly see everything.

Rebellion Brewery are proud to have the signs up in such a popular and historic local attraction.

Next time you go, see if you can find the signs...

Stu Sutherland Rebellion Beer Co. Ltd.



PAYING THE TO



On a surprisingly warm, sunny Saturday afternoon in March, I decided to join some old friends, Dave and Helen Brooke, on one of their London pub walks which they take from Bob Steel's excellent publication of the same name (a third edition of which is due to be published in October).

This was the second time they had done the Highgate walk, so, as I don't know much about the area and its pubs, it seemed a great opportunity to enjoy good company, great beer and learn something else about the area besides the fact that it has a cemetery in which Karl Marx is buried.

The train to Marylebone and then the tube to Highgate on the Northern Line made the initial journey easy then I tried to follow the map that Helen had provided (I don't yet have a copy of the guide!). Only one exit from the tube station was marked on the map so finding two at the station caused an early problem as I chose the wrong one to start off with but the map on the station itself put me right.

Highgate is well named as it is high up but also has a lot of hills which

walking up (I calories being Only a few r me) I met Da Fuller's pub cadvantage of

are fine for walking down but not so good for walking up (I suppose I should think of all the calories being burnt instead).

Only a few minutes late (which is good for me) I met Dave and Helen at the first pub, a *Fuller's* pub called the *Flask*. They had taken advantage of the good weather and grabbed a table outside so after I had gone inside for a beer (I chose *Gales Spring Sprinter* from a good range including *London Pride*, *ESB*, alongside *Tring Side Pocket for a Toad* and *Butcombe Rare Breed*). Outside we were joined by Helen's sister, Joyce, and three of their friends, Bruce, Phil and Wendy.





The **Flask** has a very distinctive pub sign (see left). The pub is formed of two buildings, the earliest of which dates back to the 18th century and the adjoining two-storey building which used to be a former outbuilding. The interior retains a rambling feeling which it is hoped that *Fuller's* won't 'improve'.

On the way to the **Flask** I had noticed a display in a nearby park (pictured bottom) and after we left the pub we investigated and found it was a memorial to Georgios Kyriacos Panayiotou, better known as George Michael, who had died in December.

Our second pub was the **Prince of Wales** which has two entrances, one on the High Street and the one we used which took us through the small outdoor drinking area. The interior had a lot of separate but interconnected drinking areas round a central bar which gave the **Prince of Wales** a 'village pub' feel.

Again we had a nice choice of beers but after a few words with the knowledgeable staff Fog on the Tyne from the Northumberland Brewery, which is now owned by North Blyth Bar & Brewery was the logical choice, not just because Helen and Joyce come from Newcastle, but it was from the last batch brewed there. I cheated slightly as they had



Fuggles Gold from the same brewery and had a pint of each! Ottley 04 Colombo and Adnams Southwold Bitter were the other choices.

The next port of call was the **Gatehouse** which was only a short walk away. The name refers to the toll-gate and arch over the road which used to form the boundary between London and Middlesex. Dick Turpin would have been familiar with the toll-gate but later well-known people who have used the pub include Byron and Charles Dickens.



LL IN HIGHGATE



The choice here was *Redwell Extra Pale Ale* (my pick), *Truman's Runner* and *Portabello APA*. By this stage in the afternoon, we were all beginning to feel peckish so menus were rapidly consulted. It wasn't time for a full meal, so we all went for starters and I went for a Chorizo Scotch Egg which was very nice especially accompanied with a shared Habas Fritas which turned out to be fried broad beans.

The Gatehouse is now better known for its successful fringe theatre upstairs and hopefully audiences aren't put off going by hearing tales of the resident

ghost!



Leaving the **Gatehouse** we headed past a building noted in the guide. This was the 1930s listed Highpoint apartment block. This is remarkable for the caryatids which support the entrance to the building but unfortunately my photographing skills let me down as the picture turned out to be too blurry. A caryatid (Ok, I had to look it up!) is a sculpted female figure serving as an architectural support taking the place of a column or a pillar supporting an entablature (like a lintel) on her head.

Our next destination was the **Bull** which also had a very distinctive pub sign (see left). It looks very much like a gastropub but what makes it very special is the micro brewery inside. The 2.5 barrel kit turns out two or three brews a week and on the day they had five of their own beers available.

These were *IPA*, *American Pale Ale*, *Bitter*, *Extra Pale* and an *Oatmeal Porter* which was the obvious choice for me. *Westons Old Rosie* was available for anyone fancying traditional cider.

While I enjoyed my porter, I asked permission to take a couple of pictures of the kit, the best of which appears below, after taking the tour of the brewery (only two seconds), before joining the others who had taken up residence at a table outside





After we finished our drinks, we knew it was only a short walk to the final pub on the list as we had seen the **Wrestlers** (pictured above right) on the opposite side of the road as we headed to the **Bull**.

Yet again we felt very much at home and we took a few moments to wander around as there was an interesting interior which was dominated by a dark wood-panelled fireplace with a pair of horns in the centre.

The beers on offer were *Fullers London Pride*, *St. Austell Tribute*, *Castle Rock Harvest Pale* and *Charnwood Outback* which I'd never heard of, so I immediately ordered a pint.

Our stomachs reminded us all that we had not eaten since the **Gatehouse**, so some food was ordered and I enjoyed another Scotch Egg, this time made with Black pudding!

Tour completed, we went our separate ways home as Dave, Helen and Joyce headed the other way to get the Watford train and the rest of us headed back to Highgate tube station for the Northern Line and stations beyond.

David W. Roe. Photos: David W. Roe & Dave Brooke



George & Dragon, Quainton

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ALL DAY BEER FESTIVAL Saturday 1st July

PIZZA NIGHT
Wednesday 28th June from 6 – 8.30pm

BINGO NIGHT Sunday 9th July at 7.30pm

The Green, Quainton, Bucks. HP22 4AR Tel: (01296) 655436

NEW WEBSITE AND COMMITTEE POSTS

Yes, it's live and with quite a lot of useful data – have a look at avw.camra.org.uk!

Our plea for assistance, in the last edition of *Swan Supping*, with establishing and maintaining the site was successful. Many thanks to Andrew Eastwood for his prompt response and contributions already made. All the latest events and copies of the latest 20 or so *Swan Suppings* (all will shortly be available) have been loaded; contacts list with email addresses too as well as links to our Facebook pages, MeetUp, all pubs in the branch and *WhatPub* too for access to details of pubs nationwide. And more, and more to follow.

The success with Andrew joining us has prompted the new requests for help detailed below. We're hoping that there are enthusiastic

branch members who will understand that voluntary organisations like ours, are always running on a bit of a shoestring and really need some help.

Vacant positions currently include:-

- A Cider Rep whose role is described by *CAMRA* as 'to promote and campaign for real cider and perry at branch level'.
- A LocAle Rep role description 'to oversee the CAMRA LocAle scheme within a branch area'
- Beer Scores Co-Ordinator largely to encourage members to submit beer scores, help to determine how beer scores should be used in the branch to produce nominations for the *Good Beer Guide* and

download the results annually to feed into this process. Further details on Beer Scores appear below.

Full role descriptions can be provided on request which provide essential information but we would develop tailored roles for our branch in discussion with any interested volunteers.

Also of concern is that we lack cover (deputies) for the three senior officer positions in the branch, namely Chairman, Secretary and Treasurer (*Swan Supping* Editor too is a crucial position). For these roles we would be looking for deputies to cover periods of absence primarily. A certain amount of shadowing would be necessary, of course, in order to become familiar with the role and the workings of the committee.

Otherwise, we are always in need of general committee members who have no prescribed role but have the right to attend meetings and vote on proposals along with the branch officials.

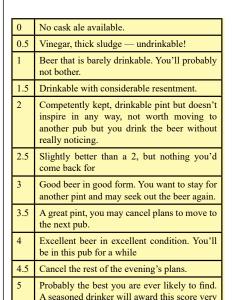
Interested branch members wishing more information should contact our Chairman, Simon Isted, – email address chairman@avw.camra.org.uk.

Peter Hoade

The National Beer Scoring System (NBSS) is a 0-5 point scale for judging beer quality in pubs. It is an easy to use system that has been designed to assist *CAMRA* branches in selecting pubs for the *Good Beer Guide* and also monitor beer quality by encouraging *CAMRA* members from any part of the world to report beer quality on any pub in the UK.

To submit your scores just visit http://whatpub.com. Log into the site using your *CAMRA* membership number and password. Once you have agreed to the terms and conditions and found a pub on the site, you can start scoring.

You can find out more here http://whatpub.com/beerscoring.



rarely. Scoring a five would generally be a

combination of a particularly great barrel that has been kept and served perfectly.

SUMMERFEST 2017



CIRCA 20 SEASONAL &

BESPOKE BREWS PLUS 3 CIDERS



Live Act Saturday Night ~ BLUES BROTHERS/SKA/MADNESS tribute
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Click on www.rblmarlow.co.uk for beer list in August

SOUNDING (OFF) BOARD

The Importance of a Driver

I regularly drive four CAMRA members to various locations where they happily sup several pints of real ale whilst discussing men things like beer quality, rugby and football games etc. It can be quite few soft drinks & coffees. Normally it's not too bad for me as I'm well looked after by the drinkers I ferry around.

However at one very popular pub I was refused a coffee I desperately needed as we had to leave home early in the evening so I missed my after dinner coffee. Apparently the reason was they no longer had a coffee machine and it was too much bother to make one by hand, they were a pub and not a café! least a 75% reduction in consumption.

On two previous occasions where the coffee machine was broken or the kitchen was closed to the barmen both made me a coffee from their own personal supplies and did not even charge for it! I will take them back to these pubs.

A disgruntled *CAMRA* member who drinks coffee when driving.

Sharni Charm.

P.S. It might sound like it is a bind driving the guys around but in fact I actually really enjoy their company. They make me laugh!

< We have an awful lot of wonderful pubs in our branch area which are nearly impossible to get to easily using public transport! Surely your comments will strike home! Landlords in the past have been known to allow the driver to 'Drink with them' and provide free soft drinks (and coffee) all night! - Ed >

GROVERS CIDER

Unfortunately for cider, there's not a catchy portmanteau word that can easily be coined to emphasise its local provenance - as CAMRA have catchily done with the term LocAle for beer. Nearder or Cidal don't work quite as well.

boring for me at times but I try to persevere with a Nevertheless, the principle of consuming a cider close to where it was made is just as important in helping local producers and reducing 'cider miles' as it is for beer. If the apples have also been grown locally then it's even more of a local product than locally brewed beer - with the entirety of the ingredients sourced nearby, potentially including even the yeast – a true product of the land.



I will now be loath to ferry these extremely thirsty CAMRA members to this A pub in the branch is now giving local drinkers the opportunity to sample a pub. The good quality beers don't mean a lot to me. This means they don't cider produced in an orchard about two hundred yards away from where it's go or they have to drive themselves resulting in a total loss of 16 pints or at sold. The Swan in Great Kimble is selling Grovers Cider, which is produced from 1,500 cider trees planted in 2014 in Grove Farm in the village (The Swan's address is Grove Lane so you can see how incestuous it all gets).

> If you've ever driven past the **Swan** towards Aylesbury and wondered what the giant amphorae (Roman drinking vessels) were doing in the field at the side of the road, they mark the location of the orchard.

> At the moment the cider is only available in the pub in bottles, although as the cider apple trees mature and bear larger crops, hopefully we'll see some real cider on handpump with future vintages.

For further information on the cider see http://www.groverscider.co.uk/

As a slightly related aside, the field opposite the Swan is planted with a maturing crop of barley (as are others in Kimble area). While the barley may not be destined for beer (even if it is, it could end up at breweries all over the country), it's a reminder of the local, natural origins of the raw material for ale. Sit outside the pub on a sunny day and you can toast what could conceivably end up in next year's pint.



Bronze Award in Buckinghamshire

Real Ale – Real Food – Real Pub

LOCAL BREWERY NEWS

ABC Brewery

It's business as usual at the *Aylesbury Brewhouse*. With brewer Ben Amos now fully into the swing of things continuing to produce an interesting range of limited edition craft beers. Over the next couple of months drinkers can expect a mix traditional styles and more modern twists on some classics.



Good of 'Days -(3.5%). A doff of the cap to a great British beer style thankfully making its way out of the doldrums. This example of a traditional dark mild is rich, malty and full of flavour belying the low ABV.

California Dreaming (3.8%). A West Coast pale ale showcasing the best of vibrant American hops with a crisp clean finish.



Odin's Ravens (4%). Named for Huginn and Muninn the ravens that fly all over world and bring information to the Norse god Odin. Odin's Ravens is an Oatmeal Stout brewed with flaked malted oats and plenty of roasted character malts.

Bharat- 4.5% - Bharat is the Hindi name for the Republic of India where

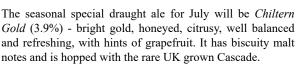
the majority of the world's root ginger is grown. This ginger infused golden ale balances aromas of citrus and tropical fruits from new world hops.

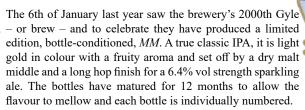


Chiltern Brewery

Cobblestones Summer Ale (3.5%) is back. The name was originally inspired

by the beautiful old cobblestones in the ancient courtyard of the brewery tap, the **King's Head** in Aylesbury, where you can enjoy a pint or two as well as taking in the historic surroundings.





Chiltern Brewery presented a cheque for £300 to charity, Horatio's Garden on Friday 19th May for their project to create and care for an accessible garden sanctuary in the spinal injuries unit at Stoke Mandeville Hospital. The donation came from money raised from every pint sold of their special limited edition ale – *Pride of Bucks & Berks*.

Hillfire Brewing Co.

Hopefully the recent spell of warm weather will continue as we get into the beer festival season. *Hillfire Brewing Co.* is particularly looking forward to being at *Haddenham Summerfest* in July - *California Gold* and *3C* will feature, along with a new hoppy beer that is in the pipeline. They will also have a couple of beers on at the *Stone Beer & Sausage festival* in



August They are having fun in the brew house crafting new and one-off beers, which is keeping them busy. So much so that they are hiring!

Hillfire Brewing Co core beers: California Gold (4.3%) a well balanced golden beer with subtle

citrus and biscuity malt notes; Nighthawk (5%) dark roasty malt and unique hop character. 3C (3.9%) amber ale with Cascade, Columbus and Chinook hops. Rob's Bitter (4%) old style copper coloured bitter with English and American hops.

Their brewery shop is open Fridays 4pm - 8pm and Saturdays 11am to 1pm.

Rebellion Brewery

The beer tent at the Pub in the Park event with Tom Kerridge went really well, a great time for everyone, with great feedback even for their newly released keg lager.

Later in the year they hope to increase their bottled beer range with *White*, a wheat beer, and *Black*, a porter style beer, adding to their portfolio.

Their biannual charity open weekend will run on Saturday 15th and Sunday 16th July. More details will be released

closer to the time, so keep an eye on the **Rebellion** website and social channels.

Monthly specials are *Monarch* (4.2%) for June which is tawny and fruity. For July – *Slapstick* (4.2%), described as amber and citrus and for August it is the red and fruity *Rocket* (4.2%).

ty Rocket (4.2%). **Tring Brewery**

On Friday 17th and Saturday 18th of March over five hundred people descended onto *Tring Brewery*. Packed to the rafters, the ale flowed, as did many a *Tea Kettle Stout* sausage! The brewery were absolutely thrilled to host the first of the bi-yearly members weekends in which four bars, scattered throughout the brewery, open their taps to 'Golden Toad' members and their friends. A special thank you from the brewery team to all attendees who generously donated to their monthly special collaborator of 2017 – Herts Air Ambulance, any and all amounts were greatly received and appreciated extremely.

The current seasonal special is *Fanny Ebbs* (3.9%). They're not sure if Fanny Ebbs was a blonde but this beer is. It's also amazingly crisp with very low bitterness and late citrus hop aroma from a combination of Saaz and Cascade varieties.

The current monthly special is Gazelle (4.1%). An enormously

generous amount of Hallertau adds spice to the

hop aroma of this drinkable style. Rye, Crystal and Chocolate malts provide a deep copper colour.

This will be followed with *Skycrane* (4.3%) which is pale with an explosion of tropical fruit flavour. Shining stars are Mosaic, Simcoe and Citra hops.

It has now been a quarter of a century since the brewery's humble beer making establishment was born. Firmly committed to brewing for the local community, *Tring* has produced millions of pints (and hopefully as many smiles) since grounding its roots in November 1992. Further details on how they plan to celebrate their brewery's momentous anniversary will be announced soon!

Vale Brewery

Summertime, and the living is easy..... It's beer festival time once again and their brewing team have come up with some corkers to get you in a sunny mood!

A Bigger Boat (3.8%) - American Red. 'You're gonna need a bigger boat' One of the greatest ad libbed lines in cinema history.

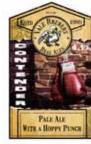
Contender (4.1%) Deep Golden. Brando is Terry
Malloy, he could have been a

Malloy, he could have been a Contender, instead he's just a bum. The film geeks in the Brewhouse sock it to you with this golden thirst

quencher with a big hoppy punch - D'ya Geddit??

Play it Sam (4.3%) Straw. It's 'Play it Sam', not 'Play it again Sam' - It wasn't spoken by Bogie, but by Ingrid Bergman. It's Casablanca, enough said! Soft pale malt blended with big USA hops.





MORE LOCAL BREWERY NEWS

XT Brewery

XT will be at the *Great British Beer Festival* this year with their own bar – giving beer lovers the chance to try a wide range of XT and Animal beers in the country's biggest beer festival. XT has been selected to represent the growing force of smaller, independent craft breweries and give the big boys a run for their money. XT will be showcasing their beers alongside established names such as St Austell and Fullers.

As a special feature, the brewery have teamed up with the UK's leading hop merchant Charles Faram and the most innovative English Hop Farmers to bring an exclusive new beer to the festival.

The beer will be brewed with all new varieties of English hops – part of an extensive programme by British growers to challenge and beat all the imported New World varieties. It will be a great addition to the festival to show that the smaller British craft breweries and hop growers are a serious force against the trendy imported American and New World beers and hops which are so prevalent these days.

Collaborations are a great way for brewers to share and grow ideas -XT have teamed up with two of the country's leading independents and will brew a new series of three beers -

ANIMAL XT BREWING CO.

UPRISING

EXCERNING NEW ALE

ANIMAL

A

The first will be with *Windsor and Eton's*: *Uprising Brewery* - Having apprenticed with the masters of brewing at Windsor before starting *XT*, Russ will be returning to work alongside the team to produce two new beers under the *Animal* and *Uprising* brands.

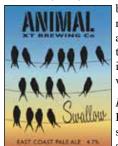
Look out for some unusual ingredients as one beer will be brewed at Windsor and on a return visit we will see the second beer brewed at *XT*

The second collaboration is with super trendy

Manchester brewer – *Wild Side* – the northerners will be brewing at *XT* in July – a truly wild brew under the *Animal Brewing* brand will test the skills of the North/South coalition.

The latest *Animal* beers to be sampled in local pubs will be:

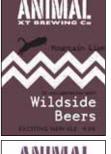
Swallow (4.7%) East Coast Pale Ale. A pale beer

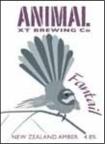


brewed with pale amber malt. Loads of Columbus and Bravo are layered throughout the brew which is generously dry hopped with Citra at the end.

Fantail (4.6%) NZ Amber. Brewed with no less than six different speciality malts and wheat then topped off

with New Zealand Green Bullet and Motueka and a special dry hop addition with even more Motueka.





Snoozing away slowly since Christmas in large oak casks, the mighty *Imperial Stout* (8.6%) has been aged in different casks including whiskey, rum, brandy, and sherry barrels. This will be sold in champagne style bottles as a bottle-conditioned beer, a real unique drink perfect for storing in your own cellar at home or enjoying on that special occasion.

The Brewery Tap Room now has longer opening hours, a wider choice of draught beers and there will be rolling series of events including wine tastings, beer and food matchings, a Belgian Beer night, plus many more – check the brewery web site and Facebook for more info.







Brewery shop open: Monday to Thursday 9.30-4.30 Friday & Saturday 9.30-6.00

Take home fresh beer available in 2 litre bottles and 5 litre mini-casks. Also a wide selection of bottled beers and brewery merchandise.

Pre-order beer in 36 and 72 pint casks.

Love beer? Come and join our friendly Beer Club

(for details see website - xtbrewing.com)

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GRAVEDIGGERS - PART FORTY-SIX

It was a sweltering July day in the **Gravediggers**' public bar. All was not well. Old Pete's and Old Joe's throats were parched dry. From over a hundred yards their breath smelled like the flue from a condemned dog food factory.

'When's the beer coming back on?' Old Joe demanded, pointing at a row of handpumps.

'Soon! Can't you read?' Mazz replied, adding: 'Oh, stupid question.'

Each of the pumps was adorned with a label which read 'Coming Soon.'

'We're so desperate. We might even sip from a glass of *Blandweiser*,' Old Pete gasped.

Mazz made the sign of the devil.

'Are you asking to be banned?' she said. 'You know James is working as hard as he can to squeeze the juice out of that sack load of slugs that Old Moses brought in – and you bunch aren't contributing much to the fluid recycling system.'

The heatwave hadn't just caused the atmosphere in the public bar to be even more sweaty and fetid than usual; the baking conditions had dried up the source of water that contributed the character to the **Gravediggers**' brews.

This was a stagnant, algae-choked pond, filled by a stream that flowed through Old Moses's cowshed. It usually ran a deep shade of brown with the diluted excrement of his diseased flock of cattle. The water source also benefitted from the run-off of Old Johnson's illicit barn in which he grew crops of Class B drugs for the local criminal market. These were heavily dosed with industrial chemicals, pesticides and fungicides in quantities many times over the human lethal limit.

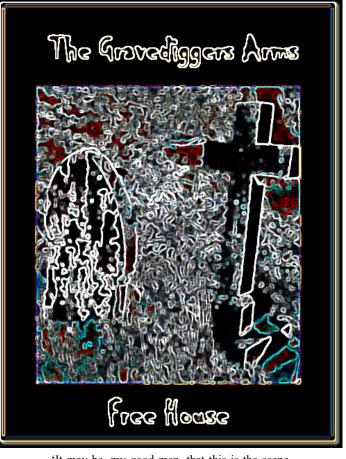
All that was left was a bubbling pit of mud. And with none of the liquor on hand for the brewing process, James had been forced to improvise.

The obvious solution had been the very ecofriendly step of diverting the discharge from the gents' urinals back into the brewery – a moneysaving trick that the local *CAMRA* branch had told James that lager brewers had been doing for years. However, leakages made this operation subject to the law of diminishing returns – a term that could also be applied to the anatomical source of the fluid, as temperatures rose.

Using the mains water supply was something that James wanted to resist at all costs in common with many brewers of characterful beers – the chlorinated water might contaminate the unique mix of bacterial organisms that thrived inside the brewery and imparted the beers' unmistakeable taste.

But by now the supply situation was desperate.

The locals asked Reverend Sorebladder, the local vicar, to visit the pub to pray for rain – but to no avail. However, the good Reverend remarked that one of the church's ancient wall paintings showed a saint holding an umbrella surrounded by a group of ecstatically dancing worshippers waving handkerchiefs.



'It may be, my good men, that this is the scene of a miraculous rain dance in ancient times,' the Reverend intoned seriously.

At sunrise the next day, Old Joe, Old Pete, Old Moses and Young Duwayne assembled with Mazz on the village green outside the **Gravediggers** – although with its grass long burnt away by the sun, village brown would have been a more accurate description.

Invoking the spirit of the Earth Mother, Mazz stood proudly naked, body smeared with woad, apart from a couple of strategically positioned desiccated cowpats and a merkin of pond weed and algae, knitted together by Mrs Old Moses.

Using her experience in experimental European mime, Mazz led the group in a recreation of a pagan rain dance. The old men's bones and joints creaked as Mazz skipped around, whirling her arms and legs like a dervish, and prostrating herself before the implacably blue sky.

Incredibly, a wisp of white cloud formed overhead, then bubbled into blobs of fluffy white cotton wool which, in no time, turned steely grey and threatening, And then a flash of lightning, a peal of thunder and a torrential downpour so intense that six weeks' worth of septic bovine effluent was washed straight down the hillside in a deluge. The brewery's pool was half-filled in the space of twenty minutes.

The **Gravediggers** was the only place in the country to have had rainfall in months. When the clouds had disappeared, Mazz wondered if the feat could be repeated and whipped the regulars into another bout of frenzied rain worship. And it came again. Brewing started again immediately with *Woad in the Hole*, a special beer in honour of

rainmaker Mazz.

Word of the rain dance spread around the country with farmers, golf-course managers and water company bosses heading to the **Gravediggers** to request help in breaking the drought that threatened the country with a state of national emergency. Copious amounts of *Woad in the Hole* were bought for the locals on expense accounts while Mazz haggled with the corporates over payment.

A limousine pulled up in the middle of the fray and out stepped Prime Minister Teresa Grey – straight into a pothole. For the benefit of the TV cameras and those with **Diggers**' ale addled memories, she wobbled back into the car and did a U-turn to restage her regal arrival.

'The whole country deserves a period of strong and stable rainfall,' she declared to a small group of loyal supporters. 'I am requisitioning the rain dancers for a tour of marginal constituencies. Zero hours contracts all round.'

'That's good,' Old Moses said. 'Because I've worked zero hours the whole of my life.'

'And because I am the leader, the leader of the gang,' Teresa declared. 'I will lead the negotiations with the rain gods myself and I will lead the merry dance ceremony myself in a strong and stable way.'

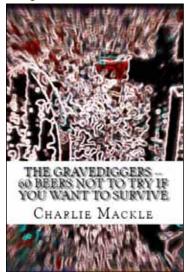
'No problem. We'll just get you measured up for your costume then,' Mazz said, cowpats and pond weed in hand.

Old Pete approached Teresa with a pot of woad in his hand and a glint in his eye shouting 'Nice legs to smear this all over, darling.'

'On second thoughts,' Teresa declared running back to her limo. 'I've come to rather depend on the sun.'

Charlie Mackle

An updated edition of the collected *Gravediggers* instalments up to part 40 will imminently be available as a paperback book with profits contributing towards *CAMRA*.



Branch Diary

Everybody welcome to all socials and meetings!

June

Monday 5th BRANCH MEETING

8.00pm, Hop Pole, Aylesbury

Saturday 10th TIM DAWE MEMORIAL RUGBY PUB CRAWL

Starts 12.00 noon Seven Stars (see page 8 for full details of the crawl)

Tuesday 13th SOCIAL

8.00pm, Dolphin, Totteridge

Sunday 18th SUNDAY LUNCH SOCIAL

12 noon, Pink and Lily (may be worth booking ahead for food)

Tuesday 20th BRANCH SOCIAL

8.00pm Peacock, Henton, 8.45pm Lions of Bledlow, 9.30pm Red Lion, Longwick

Wednesday 28th AYLESBURY SOCIAL

7.00pm Aristocrat, 7.30pm Bricklayers Arms, 8.00pm, Old Millwrights

<u>July</u>

Saturday 1st BEER FESTIVAL SOCIAL

12 noon, Haddenham Beer Festival.

Monday 3rd BRANCH MEETING

8.00pm, Belle Vue, High Wycombe



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e: trading.standards@oxfordshire.gov.uk

Saturday 8th BLACK COUNTRY COACH TRIP

The best day of the year. Book your tickets (£32) now! Full details are given on page 3.

Tuesday 11th PRINCES RISBOROUGH AREA WALK

Weather permitting - 7.00pm Stables Bar, Three Crowns, Askett (5 mins walk from 300 bus route and 10 mins walk from Monks Risborough station), 8.00pm Red Lion, Whiteleaf, 9.15pm Whiteleaf Cross, Princes Risborough.

Saturday 15th REBELLION BREWERY OPEN DAY

12 noon, Rebellion Brewery, Marlow Bottom.

Tuesday 18th HIGH WYCOMBE SOCIAL

6.30pm Heidrun, 7.30pm Mad Squirrel Brewery Shop, 8.30pm Three Tuns, 9.30pm Bootlegger.

Wednesday 26th WEST BUCKS SOCIAL

7.45pm Bull and Butcher, Ludgershall, 8.45pm Pheasant, Brill, 9.30pm Pointer, Brill.

August

Saturday 5th BEER FESTIVAL SOCIAL

12 Noon, Beer & Sausage Festival, Stone

Further details can be found on our website www.avw.camra.org.uk, facebook and meetup.com

CATCH UP DURING BRANCH SOCIALS:- PHONE 0792 215 8971

DON'T MISS OUT!

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

www.avw.camra.org.uk

Swan Supping

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Copy deadline for next issue (due out 1st August) is 14th July 2017.

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