

FREE

Swan Supping



Issue 121

Aug/Sep 2017



**CAMPAIGN
FOR
REAL ALE**

**Rebellion Open
Weekend raises
65,000 pounds for
charity!
See page 8**

Newsletter of the Aylesbury Vale & Wycombe Branch of CAMRA

avw.camra.org.uk

Circulation 6000

SUMMERFEST 2017



**CIRCA
20 SEASONAL
&
BESPOKE
BREWS
PLUS 3 CIDERS**



**Live Act Saturday Night in Hall Bar~BLUES BROS./SKA/MADNESS tribute
Advance tickets £7 members/£9 non-members**

ALL WELCOME

FRIDAY 25TH ~ BANK HOLIDAY MONDAY 28TH AUGUST

FREE ENTRANCE TO BEER FESTIVAL

OUR PLEASURE IS YOUR COMPANY

**The Royal British Legion Marlow, Station Approach, Marlow, Bucks, SL7 1NT
Tel : (01628) 486659**

Click on www.rblmarlow.co.uk for beer list in August

NEWS FROM THE EDITOR



It has been a busy time since our last issue!

Charity has featured high on the agenda as we report throughout this issue. However, special mention has to go to **Rebellion Brewery** who raised £65,000 over their open weekend and who feature on our front cover and on page 8.

The **Summerfest** at Haddenham was also a great success and, as usual, had fantastic support from loads of local people and firms and raised a lot of money for local causes. We are already looking forward to their **Winterfest** in December!

We also had our trip to Rugby to commemorate Tim Dawe, an old member of our branch who moved to Rugby, who we featured in the June/July issue last year. Full details on the trip appear on page 12, but I would like to take the opportunity to thank the members of the Rugby branch, especially their Chairman, Steve Durrant, and Publicity Officer, Steve Heighton, for joining us on our trip round the town, and looking after us. In fact they looked after us so well and we enjoyed the day so much, that there is already talk of doing the trip again in the future!

We also had our annual coach trip to the Black Country. Despite having a smaller than usual turnout, everyone seemed to have a great time as we visited a lot of old favourite pubs and enjoyed a lot of delicious beer and food. We hope to run the trip again next year, but if the numbers of

people joining in don't return to the usual level, we may have to review the viability of it. A report on this year's trip appears on page 9.

In addition, we have had a few meetings and discussions over the direction of the branch. This is following the loss of members that have shown an initial interest in joining in branch activities and losing interest very quickly and disappearing completely. The upshot of these discussions is that we will try to limit the formal meetings to the core financial side of the branch and avoid a lot of the minutia that tends to make them go on (seemingly) forever and to do more campaigning and less socialising. Please bear with us as we try to get it right and keep giving us an extra chance (or two).

Vale of Aylesbury Beer Festival

As announced last issue, 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. This year's festival will take place at the Sir Henry Floyd Grammar School, Oxford Road, Aylesbury HP21 8PE. For the first time we have officially linked **CAMRA** to the festival instead of just offering assistance. This means that it will be advertised via **CAMRA** media and the staffing arrangements will have to be done on a more formal basis. The advantage of this is that members agreeing to help at prearranged times will be eligible for some free beer! Please contact me (address details are on page 18) if you fancy helping at the festival. Drinking for charity! Must be good!

My thanks to all who have contributed to this issue of **Swan Supping**, especially Colin Stanford for the cartoon and those who deliver the finished magazine to the pubs, breweries and festivals etc.

David Roe, Swan Supping Editor

NATIONAL CAMRA NEWS

Ministers must ensure success of the Pubs Code

CAMRA has demanded that ministers must act to deliver a change of approach from the Pubs Code Adjudicator following 12 months of confusion and delay, exactly one year on from the introduction of the Pubs Code.

While the Pubs Code was introduced in order to end unfair practices in the sector, progress so far has been disappointing - and requests for key information have been rejected by the Pubs Code Adjudicator.

CAMRA has published a three point plan calling on the Pubs Code Adjudicator to:

- Provide guidance on aspects of the Pubs Code that are currently unclear, such as Market Rent Only lease terms, stocking requirements and dilapidation
- Publish a breakdown of arbitration cases by pub company and issue
- Publish general principles being identified in cases which will help with interpretation of the Pubs Code

In addition, **CAMRA** is calling on pub-owning companies and tenants to abide by the spirit of the Code and avoid unnecessary delays in the resolution of disputes. It is recognised that both the legislation and the procedures that have been put in place are not perfect, but the organisation believes that the arbitration process could be made better if there was greater cooperation by all parties.

Colin Valentine, **CAMRA's** National Chairman says: 'A healthy pub sector that delivers for consumers is dependent on ensuring that pub tenants are able to secure a fair deal from their landlords. Too many great pubs have been lost because of sky high rents and inflated wholesale beer prices. The Government demonstrated its understanding of the problem by bringing in the Pubs Code. Now it must act to ensure its will is carried through - before we see another year go by with many more pubs lost to their communities forever.

'We welcomed the introduction of the Pubs Code and have always wanted to give Paul Newby a chance to succeed in his role as Adjudicator. The chaotic circumstances surrounding the introduction of the Pubs Code a year ago meant that the Code's introduction was always going to be challenging, but we are disappointed that more progress has not been made. The need

for an effective Pubs Code has been clearly demonstrated in the first year, with over 150 pub tenants bringing forward arbitration cases, but it is evident that the arbitration process is taking too long and costing too much.

'If the office charged with upholding that new law isn't able to deliver clarity, speed of action and affordable dispute resolution then the Pubs Code is meaningless. It is vital that Ministers take action now to ensure that the Pubs Code Adjudicator provides detailed guidance, acts transparently and publishes details of the principles being identified in individual cases.'

Data obtained by **CAMRA** via the Freedom of Information Act shows that in the first ten months of the Pubs Code's existence, more than 500 enquires were made to the Adjudicator, with more than 150 arbitration cases registered. But **CAMRA's** request for other crucial information, such as the number of arbitration cases per Pub Company and a breakdown of cases by issue, has been refused. An appeal against that ruling is being submitted to Paul Newby.

Colin Valentine, continues: 'The Pubs Code Adjudicator is undermining the successful operation of the Pubs Code by keeping secret the number of arbitration cases per pub company. It is vital that this information is made public so that public pressure can be brought to bear on the most complained-about pub companies to better comply with the Code. It is stretching credibility that information that was published through the old self-regulatory regime is now being withheld from the public. The Adjudicator's refusal to release this data gives the impression that he is more concerned with the interests of pub companies than he is with the interests of tenants and the communities that their pubs serve.'

Toby Perkins MP, Chairman of the All Party Parliamentary Pubs Group says: 'The All Party Pub Group has met with representatives of the pub owning companies and the tenants to explore their experiences with regard to the Pub Code. We share **CAMRA's** concerns that the spirit of the legislation may not be being followed and that the Code is proving less effective than it ought and will be inviting Mr Newby to our next meeting to discuss these concerns.' Following the meeting, on behalf of the Group, he issued a call for evidence about any issues that people or organisations in the industry are experiencing with the code and invited them to email him at toby.perkins.mp@parliament.uk with their experiences so they might be fully informed about the best way to ensure the code delivers the objectives expected of it.'

GOING THAT EXTRA MILE! TWICE!



Free Beer For Charity Cyclists!

The inaugural Chiltern Samaritans Charity Cycle Ride took place on Saturday 1st July. Organisers were thrilled with the turnout. Over 400 cyclists left the start line, some 60% more than had been anticipated. Perhaps it was the offer of a free pint by *Malt The Brewery* for all who took part!

Malt The Brewery agreed to support the Samaritans earlier in the year, after their success last year, raising over £6,400 for the Royal Brompton and Harefield Hospitals Charity.

‘These organisations do a fantastic job, and no one knows when they might need them’ said Jenny Watson, *Malt’s* Co-Founder.

In addition to offering ‘Free Beer’ Malt The Brewery also promoted the event amongst their customers and brewery club members, the Maltsters. Resulting in a good number signing up (including their own *CAMRA Brewery Liaison Officer*, Peter Hoade), for the ride, including some for the 80 mile route!

The event was an obvious choice for *Malt*. ‘We have lots of cyclists visiting the brewery at the weekend’ said Nick Watson, Founder. ‘We believe real ale tastes even better when you’ve worked hard for it!’ said Nick, pictured at the ‘Rehydration Station’ with Brewery Club members Graham Gray and Graham Auld who took part in the event.

In all, over 400 people took part. Organisers are still counting the proceeds, keen to see how much of an impact the event has had. Simon Rubin, of Chiltern Samaritans said the sportive was organized in order to find new ways of raising much needed funds to run the Chiltern Branch. ‘We were delighted with the support from *Malt The Brewery*. The offer of a free pint of beer was very generous.’ They expect the money raised to exceed £10,000. Twice their target!

Delivering by Train!

When *Malt The Brewery* were asked to deliver beer to the **Thornbury Castle** in Marylebone, they could have done what they always do and deliver it in their faithful brewery van, even though they normally deliver within a 30 mile radius, so central London is technically outside their area.



Steve Duff-Godfrey, at the **Thornbury Castle** had called the brewery to ask for a delivery of *Malt Starry Nights*. Being at the end of the Chiltern Mainline the pub gets a lot of commuters from the Chilterns who like to drink their local ales before heading home after a long day at work. He’d heard about the beer and had to try it for himself.

However, without any other orders in town, sending the brewery

van would have been highly inefficient and not particularly environmentally friendly, but never ones to turn down a sale, Jenny had the idea of sending the beer by train. Initially it seemed ludicrous, however at £11.50 for an off-peak return ticket it actually made a lot of sense!

A quick phone call with Connor at Chiltern Railway’s customer service confirmed that there are currently no restrictions on transporting beer barrels by train, however no one had ever asked the question before!

Nick (and the 144 pints of ale) took the 11.32 from Great Missenden, which of course arrived on time in Marylebone. In fact the ale was in Steve’s cellar by 12.30pm.

‘We’ve never received a delivery this way before, *Malt The Brewery* really went out of their way to deliver the ale by train!’ said Steve Duff-Godfrey.







SHOP



TOUR



TASTE

IN PRESTWOOD, HP16 0HW
OPEN 6 DAYS A WEEK

maltthebrewery.co.uk





MARSH GIBBON BEER FESTIVAL



Marsh Gibbon villagers are gearing up to stage their fourth annual beer festival to help raise cash to pay for vital repairs to the village hall.

This year locally brewed beers and ciders will be on tap courtesy of **XT Brewery**, which is based in nearby Long Crendon. Billed as a family event, there will also be live music, a barbecue and entertainment including go-karts and a bouncy castle for the children.

Organisers, the Marsh Gibbon Village Hall Committee, is urging people to come along and join this really great event on Saturday, September 16.

It takes place at Marsh Gibbon Village Hall, in Clements Lane, OX27 0HG, and the fun starts at 1pm.

The beer festival will raise money to pay for repairs and an extension to the village hall, which was built in 1976. And it's not the first time the village has come together to raise money for the hall.

More than forty years ago, before the current hall was built, the village hall was a small timber-framed building, clad in corrugated iron (pictured top left). Built in the 1920s on land donated by the Ewelme Almshouse Charity, the hall had a coal fire and basic ladies' toilet – the men's facilities were outside behind a corrugated iron screen with no drainage.

Villagers were desperate to replace the dilapidated structure and several small events were staged, these included a Donkey Derby and Grass Track Racing, in a bid to raise cash. But the sum needed to construct a new modern village hall was a long way off, that was until steam engine enthusiasts in the village suggested a working steam rally.

In September 1971, the first Marsh Gibbon Steam Rally took place on local farmer Edward Benfield's land and proved to be a roaring success. At the time, the rally was unique because it showcased actual working steam machinery. Visitors could watch farmers reap and thrash wheat, thatch, weave, make baskets, pottery and other crafts. The steam rally was also covered by the national press which really helped put it on the map.

The following September, the second rally was even bigger, and an entrance fee of 30p was set. The farmer, at his own cost, even set land aside to grow wheat suitable for cutting with 'binder' - a machine which cuts corn and ties it up into sheaths. Equipment on show that year included a pair of rare steam ploughing engines, which were brought to the rally from East Anglia; a display by the Rothmans Aerobatic Display Team, a hot air balloon which attracted people from miles around; and a vintage steam fair complete with a galloping horse carousel.

However, the rally was a victim of its own success because it caused local traffic chaos – with tail-backs on all major routes the police had to step in.

With two successful rallies under their belt, the village decided to go-for-broke and put all the



proceeds from previous years into the third rally to take place in September 1973. It was a big risk as bad weather would have meant all previous profits would have been lost.

This time many engine owners asked to come and take part, and some were even prepared to pay their own road transport costs. Without local farming skills, the event could not take place, so once again, the whole village was roped in. Butcher Frank Cross cooked a large Ox roast over large wood fire and two pairs of ploughing engines worked during the event.

Determined not to have a repeat of the traffic problems of 1972, a park-and-ride system was put in place. People were transported on farmers' tractors and trailers, and seated on straw bales to watch display area across fields.

The rally had grown massively, with display and car parks covering more than 300 acres. Every village organisation had a role to play. That year admission cost 50p for adults and 30p for children. Fortunately, the weather was good and thousands attended. At the time, the third rally was the biggest working steam rally in Europe.

A total of £28,000 was raised from the three rallies and was enough to pay for the new village hall (pictured above) to be built on land donated by Mr and Mrs R Hewison. The first foundation stone was laid in 1975 and the hall opened in 1976.

The old village hall was demolished and a private house was built on the site.

4th Marsh Gibbon Beer Festival

Saturday 16th September 1pm start until midnight

FREE ENTRY

Mixture of approximately 16 beers and ciders

Follow updates on Facebook @MGBBeerfest



MARSH GIBBON

IN ASSOCIATION WITH
XT BREWING CO.





SATURDAY 16TH SEPTEMBER 2017
FROM 1PM MARSH GIBBON VILLAGE HALL

MUSIC, ENTERTAINMENT, TRACTOR/TRAILER RIDES, FAMILY FUN, PIMMS,
WINE, PROSECCO, SOFT DRINKS & FOOD AVAILABLE INCLUDING BBQ PLUS
LOTS MORE....



For more information, contact us at marshgibbonbeerfest@gmail.com



LOCAL NEWS

AYLESBURY

The **Queens Head** was closed for three weeks in July when it was painted and decorated both inside and outside. It reopened on Friday 21st with new furniture and new appliances in the kitchen which will reopen soon. Work on the outdoor drinking area continues. **Sharps Doom Bar** features on the bar along with a guest beer which was **Rebellion Pale Ale** when visited.

As well as offering the full range of **Chiltern Brewery's** ales at the **King's Head**, the brewery's tap, a seasonal food menu is available. Food is served at lunchtimes six days a week with Sunday Roast Lunches on Sundays 12-6pm and evening food from 5pm to 9pm from Wednesday to Saturday. You can also eat alfresco at their summer barbecues in the ancient cobbled courtyard held every Friday and Saturday from 6pm to 8pm, with burgers hot dogs and vegetarian options grilled to order.

DOWNLEY

The **Le De Spencers Arms** had a great Beer & Cheese Festival at the end of June (pictured above). Coinciding with the village Up Downley festival, the event was well supported by locals and new faces alike. The ten ales and five ciders, selected by landlady Sarah, sold out in record time with only two remaining by the Sunday morning. Clear favourites were **Skinner's Betty Stogs**, **Tenby Brewing Co's West Coast Rocks** and **Black Sheep's Baa Baa** and for those who like stout, the **Fuggle Bunny Brewhouse's Imperial Black**



Stout was a winner.

GREAT HAMPDEN

At the **Hampden Arms** on Sunday 27th August they are celebrating the Bank Holiday weekend with a barbecue from 5pm and live music from Lost Minute and the pub will be open all over the weekend. On Friday 29th September, Evie & Emily will be holding a cake sale for Macmillan Cancer Support. Local **Grover's Cider** from Kimble is now on sale at the pub. £3.30 pint, £1.70 half pint.

HADDENHAM

At the **Kings Head**, **Rebellion IPA** and **Sharps Doom Bar** are being served by the stand-in manageress whilst a permanent replacement for Barbara is found. The pub's new licensee is actually Danny Turner, and it remains under the **Punch/Heineken** umbrella. The pub's electrics and kitchen are getting a thorough work over. The **Rising Sun's** cellar has had a makeover with a completely new

stillage mounted in a newly occupied area resulting in shorter beer line runs. With a new chiller installed the beer quality will be consistently excellent.

HIGH WYCOMBE

The **William Robert Loosley** closed for refurbishment on the 16th July and will reopen as the **Chiltern Taps** on the 11th August. The refurbishment will cost £430k and is expected to totally transform the look of the pub into a stylish venue. Having been sold by **Wetherspoons** and taken over by **Stonegate Pub Company** in January 2017 it had already reintroduced the Sunday Roasts that were dropped by **Wetherspoons**. When it reopens the pub will offer quirky local beers, live music and live sports.

Matt Noble Wright has contacted us about a running group called Wycombe Hash House Harriers (motto: Runners with a Drinking Problem!) who meet every Tuesday at a pub within a ten mile radius of High Wycombe. This

sees them venture also into Oxfordshire, Berkshire, and occasionally beyond, as well as our home Bucks county. Check out their website - <https://www.hwh3.co.uk>. They also have a Pub of the Year competition, as voted for by HWH3 (2016: **Wheel**, Naphill, 2015: **Royal Standard**, Wooburn Common).

LACEY GREEN

The **Black Horse** is holding the now annual, and popular, beer festival from Friday 4th to Sunday 6th of August when there will be live music, food vendors, BBQ and over ten real ales and ciders.

LONG CRENDON

New **Punch** tenants Darren and Mark have taken over the **Churchill Arms**. The bar and dining areas have all been redecorated, a brand new commercial kitchen installed and new garden furniture in the beautiful cottage style garden. They are open every day from midday to close for drinks and food is served daily. Helen of the **Eight Bells** fame is calling the regular quiz night, first one was 27th July. Ales will tend to be **Rebellion IPA**, **Sharps Doom Bar** and **Hobgoblin Gold**. To contact the pub use thechurchillarms@hotmail.com. The **Eight Bells** serves **XT Bells (XT4)**, **Ringwood Bitter** and two guests, one of which is usually an **Animal Brewery** offering such as **Raven** which was reported as being delicious. **Marstons EPA** was featured too.

LUDDERSHALL

At the **Bull & Butcher**, Stewart and Dawn are happy with their hundred plus Sunday lunches and the effectiveness of their Facebook page. This is drawing an



George & Dragon, Quainton

www.georgeanddragonquainton.co.uk

Five real ales.

Food served all sessions (except Sunday eve or Monday)

Opening hours:

Closed all day Monday. Tuesday-Friday 12 – 2:30, 5 – 11pm
Saturday 12 – 11pm, Sunday 12 – 3, 6 – 10:30pm

Number 16 bus stops outside

QUIZ NIGHT

Sunday 27th August starting 7.30pm

BINGO NIGHT

Sunday 3rd September at 7.30pm

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



Come visit us at the
**NEW XT
TAPROOM**

8.00 - 6.00 MONDAY to WEDNESDAY

8.00 - 7.30 THURSDAY & FRIDAY

9.30 - 7.30 SATURDAY

Taste the beers - Tour the brewery
Buy our fresh & bottled beers



XT Brewery, Noiley Farm, Long Crendon, Bucks.
HP18 9ER 01844 208 310 xtbrewing.com

increasing number of 'idyllic country pub on a village green pub' seeking people, particularly from nearby Bicester. The regulars, however, insist on *Greene King IPA* and *Old Speckled Hen* being available with the occasional guest only at weekends or for special occasions. Music and motor bikes feature so take a look at their Facebook page.

MARLOW

The *Summerfest* at the **Royal British Legion** takes place over the weekend of Friday 25th through to the Bank Holiday Monday on the 28th of August.

MILTON COMMON

The **Three Pigeons** is open for business and the new management is continuing the trend of sourcing really local ales. Thus you can find *Shotover Prospect* and *Trinity* on tap.

STONE

As reported in full last issue, the *Stone Village Sausage & Beer Festival* will take place on the Recreation Ground on Saturday 5th of August, starting at 1pm.

THAME

The **Birdcage** are holding another mini beer festival over the weekend of 18th to the 20th of August where they are supporting the Florence Nightingale Hospice, so come along and drink for charity. Also during August, date to be confirmed, they are having a Rocky Horror theme night, so don your suspenders and fishnets. Beers available are *Deuchars IPA* and *Rebellion Slapstick*. The third pump is serving *Old Rosie* cider.

The **Cross Keys** finally had *Mr Splodge Mild*, but it was so good (or rare) that

it quickly sold out. Unfortunately, Mr Splodge couldn't be around to see it being sold as he has passed on to the great big cattery in the sky at the ripe old age of seventeen.

There is a monthly comedy ladder on the first Saturday of the month and 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 the **Cross Keys** is a designated busking area, so there will be live entertainment to enjoy.

The **James Figg**, has *XT 2*, *Purity Mad Goose*, *Doom Bar* and *Hooky Bitter*.

There is a new manager at the **Fullers** run **Six Bells**. It is Matthew Coupland.

QUAINTON

The **George & Dragon** held a very successful beer festival at the beginning of July to raise money for the church tower, with a lot of happy people getting through over sixteen barrels of beer and cider.

WADDESDON

The **Lion** will be holding a beer and sausage festival on the August Bank Holiday weekend.

WOORBURN COMMON

The **Royal Standard** has won the *Summer Pub of the Year Award* for 2017 following an on-line poll held by the branch recently. The presentation of the award by our chairman, Simon Isted, is pictured above. As well as celebrating this award, Mark and Kirsten had a baby



boy, Oscar, five months ago.

WORMINGHALL

The **Clifden Arms**, with its lovely location and garden very suitable for children, is one of very few in the

country that is able to sport *Dartmoor Brewery Jail Ale*, usually in the third week of the month. Otherwise regulars are *Sharps Doom Bar* and *Fullers London Pride*. The guest ale could be *Hooky* or an *XT* brew.

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. Landlady Sarah serves excellent home-cooked food alongside a great line-up of real ales and wines.

Visit our website for the menu, planned events, local walks and read some of the history of this 250 year old pub. Like us on our Facebook page and catch up with the locals.



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

OPEN WEEKEND SUCCESS FOR REBELLION



Rebellion Brewery are really pleased to announce that the total raised for charity this year from their biennial Open Weekend was the amazing amount of £65,000.

The biennial event was held over the 15th and 16th of July and was an opportunity for them to thank their customers and raise money for a local charity, the High Wycombe Hospital Scanner Appeal. Despite a bit of rain over 5000 attended the weekend where they were offered free beer and entertainment and the guests could donate at the entrance.

They would like to thank everyone for coming along and making the weekend so enjoyable. They'd also like to thank them all for the generosity, and they're thrilled to have raised such a great amount of money. In 2015, they raised £58,000 which was incredible, so to exceed that was a fantastic surprise.

Rebellion would also like to thank all the bands who played and donated their time for free. These were the Marlow Orchestra, Loud Mountains, Straight 8 (pictured bottom right), Chiltern Concert Band, Reeve and Sound Force. Also they want to send a big thanks to the guys from the Bucks Student Union for sorting out the sound equipment.

The **Aylesbury Vale & Wycombe branch of CAMRA** were, of course, in attendance, as we held a social there for the Saturday session. Those members who came along had a great time and enjoyed the selection of five beers available before tucking into the burgers that were on sale and then taking advantage of the frequent bus service back to High Wycombe and beyond.

Bucks Business First Awards Best in Wycombe District Award

On Friday 30th of June, **Rebellion Brewery** attended the Buckinghamshire Business First Awards at the Waterside Theatre in Aylesbury.

They made it to the finals in two categories: Excellence in



Customer Service and Best in Wycombe District.

They got to the last three in the final for best customer service category, something they are still hugely proud of. They then went on to win the best in district award (pictured right).

They are thrilled to have won this award which they say is the result of the huge amount of effort and commitment each member of the **Rebellion** team puts into the brewery.



PUB QUALITY BEER

...AT HOME

Drink Rebellion cask ale at home, fresh from the brewery shop

- Fresh beer, ready to drink
- 1 litre bottles up to 72 pint barrels
- Membership club with benefits including 10% OFF beer
- Fresh cider
- Local produce
- Over 300 worldwide wines
- Free glass hire



Shop opening hours:
Mon-Sat 8am-7pm

Call **01628 476594**

Or visit our website:

www.rebellionbeer.co.uk



Rebellion Beer Co. Ltd. Bencombe Farm, Marlow Bottom, SL7 3LT

BLACK COUNTRY COACH TRIP



Summer means one thing above all else for many branch members – another opportunity to climb on board a Motts coach to sample the liquid delights of the Black Country. And this year we didn't have the distraction of having to plan around the England football team putting in another disastrous performance at a tournament.

As is now traditional, we stopped off for lunch at the **Coach and Horses** in the village of Wetheroak. The pub is legendary for quick and good value food, the pub's faggots have a particularly strong following among some Black Country trip regulars. The pub is home to the **Wetheroak Hill Brewery** but also features a selection of ales from other brewers.



Next stop was Halesowen, on the borders of the Black Country. The **Waggon and Horses** has been a mandatory stop on the trip for several years now. It's always had a huge selection of real ales but the place has been taken over by **Black Country Ales** and been renovated and smartened up in the last year or so.

There's now a mighty 18 handpumps – 15 for ale and three for real cider. Like the **Wellington** in Birmingham, another West Midlands beer emporium, the pub has a TV screen listing the beers by an individual numbering system.

Like the **Waggon and Horses**, there are a handful of other classic pubs which are visited every year. However, this year the coach driver's sat



nav took us on some unfamiliar routes between the old favourites, no doubt surprising the inhabitants of Black Country housing estates we passed through. But avoiding some of the main roads showed how the area has surprisingly semi-rural pockets in the post-industrial landscape.

We couldn't miss out the famous **Batham's** brewery tap, the **Vine**, otherwise known as the **Bull and Bladder** and the home of the finest pork scratchings (there's three varieties to choose from). The lovely exterior of the pub is pictured bottom left and one of its many rooms is pictured above. The landlord, who is moving on after over twenty years in the pub and has welcomed us to the **Vine** many times in the past, presented our organiser, David Roe, with a few gifts including a **Bathams** glass.



Nor could Ma Pardoe's – the **Olde Swan** in Netherton – be omitted. We need our annual **Bumblehole** fix.



We then headed to Upper Gornal to a couple of pubs we last visited in 2013. The **Jolly Crispin** is the home of **Fownes Brewery** which was founded in 2012 and expanded to a three-barrel plant in 2014. The pub offers beer from the brewery amongst its range of eight ever changing ales.

We also took the opportunity to enjoy the mild and bitter from **Bathams** at the **Britannia** which is a short walk from the **Jolly Crispin**. Sally's



(as the **Britannia** is locally known) features in the **CAMRA National Inventory of Historic Pub Interiors** as well as excellent **Bathams Mild** and **Bitter** (part of the back bar is featured below).



We then visited the **Holden's** brewery tap in Woodsetton. We hadn't gone to the **Park Inn** for three years and it is always popular.



As is now traditional the last stop was the **Beacon Hotel** with its stunning Victorian interior (part of which is pictured below) and the even more stunning **Sarah Hughes Dark Ruby Mild**.

As is sadly the case some years on the trip we raise our glasses to regulars who, in the past year, have moved on to that great coach trip in the sky. This year we toasted Sam Parsons who sadly passed away in September.

Mike Clarke. Photos: Eddie Harman/Mike Clarke





Travelling as I was at the beginning of March, I had a wonderful view of the snowy white Cairngorms from the window. I was very lucky to have wonderful clear skies and the view was quite breathtaking!

Simon met me outside the really tiny Inverness airport. Living near London, I'm used to Heathrow, with its many gates, heavy security checks and emphasis of parting you from your money. Three steps off the plane at Inverness, and you are outside the terminal. Really rather refreshing!

Not wanting to waste a moment it was straight off to Loch Ness while Simon explained that the agenda would be 'tell me to stop if you want a picture', which over the next few days I took full advantage of, including the one of Dundreggan reservoir (top left).

Our first stop was the lovely **Dores Inn** sat at the northernmost tip of the loch. Not being able to resist, I dabbled my boot covered toes in the Loch before we visited the pub. Serving some interesting local beers from **Cromarty**, **Cairngorm** and **Swannay** on the four

As a member of the National Executive, I spend a lot of weekends travelling around the country to various meetings. It's a lot less exciting than you might think, usually involving early starts and several changes of train. I was, therefore, very happy to be invited to attend the Scottish and Northern Island regional meeting in Nairn, near Inverness. It also seemed silly to journey all the way from Buckinghamshire and not spend a few days exploring the Highlands, especially as branch chairman Simon Urry volunteered to show me the delights of Loch Ness and other local (and not so local) attractions.

Getting to Inverness seemed pretty straightforward: catch a Easyjet flight from Luton for a quick flight north. Of course, this being Easyjet, the flight was delayed with the plane being stuck deporting someone to Paris. C'est la vie, I guess! Sadly, Luton airport is not well known for its real ale, not that I wanted to partake quite so early in the morning.

handpumps and being peckish after an early start, some delicious food was in order. It was easy to see how the pub attracted tourists and locals alike.

We stopped at several other pubs as we made our way down the south eastern side of the loch, including the **Craigdarroch Inn** (pictured below), with its stunning views, the **Whitebridge Hotel** and a couple of pubs in Fort Augustus. None sold the choice of the **Dores Inn**, and I was struck by how seasonal pubs must be in the Highlands. With little local trade, the beer choice was poor compared to the towns where I live. The reduced drink drive limit was obviously also a barrier to people going to their local for a pint.

Like most visitors here, I'd really not appreciated how big Loch Ness is. Driving round it, and an indulgent divert down to the Commando memorial (pictured top right) at Spean Bridge, had taken the best part of a day! I was rather grateful to make it to the Braeval Hotel and to my bed.

Saturday was the day of the Regional meeting, but before meeting Sarah Bellis from the airport, Simon found time to take me to the nearby **Gun Lodge Hotel** in Ardisier with its noticeboard offering 'three legged locally caught haggis' on the menu. After collecting Sarah, a quick visit to **Cawdor Tavern** to meet Christine Sinclair and a swift half, and a bottle of the new **Puffin Ale** which Sarah managed to bag (no 'carry on' liquids on the plane for me)!

For those of you that have not been to a **CAMRA** regional meeting, they are an important part of **CAMRA** where all the chairmen from a region's branches get together to discuss common problems and issues, and for information to be passed to them. It's chaired by the Regional Director; Sarah Bellis in the case of the **Scottish and Northern Ireland** region. I won't dwell on the meeting too much, it can seem somewhat bizarre to those not familiar with **CAMRA's** workings.



ROYAL STANDARD AT WOORBURN COMMON

Wooburn Common Road,
Wooburn Common,
High Wycombe,
Bucks. HP10 0JS
Telephone: 01628 521121
www.theroyalstandard.biz

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

**AV&W CAMRA's
Summer Pub
of the Year!**

**For further details check out our website
www.theroyalstandard.biz
Open all day every day**

ND FLING



Afterwards there was much ale from our excellent hosts, Gordon and Morag of the **Braeval Hotel**. An excellent range of ales, none of which I'd heard of and an amazing selection of whiskys, all of which contributed to a rather thick head I experienced the following morning.

Simon proved to be the best host, not only driving me round for a third day, and after picking up nibbles, called in at the **Allangrange Arms** (too early for ale, even if I had felt up to it!) for a lovely coffee and was shown round the excellent looking guest rooms that I may well return to with my wife.

On then to Simon's house for an excellent (and essential) strong coffee and freshly squeezed orange juice.

After this much needed refreshment, we started an adventure that would take us from east coast to west and back.

Down the A82 to Drumnadrochit where I was introduced to the local trade of Nessie merchandise, including a 'tame' full sized floating nessie, OK, it was a glass fibre plesiosaur, and not the result of the previous night! From there it was up the A887 to the **Clauinie Inn** (pictured above), an isolated hotel popular with travellers both on wheels and foot. A more remote pub would be hard to find, and often mentioned in weather reports as the wettest place in the UK, but not today with our route bathed in brilliant sunshine!



Other than a quick divert to Skye over the bridge, our main destination for the day was the beautiful village of Plockton (see above), made famous by a favourite series of mine, Hamish Macbeth. I'd certainly struck luck with the weather yet again, and I was gifted with a series of rainbows, sun and dramatic skies to go with the picture postcard scenery. Tired from the day, and with a long way to go, we returned via the picturesque Loch Carron.

I certainly enjoyed my trip to the Highlands, my grandparents had lived here in



the early fifties and my Grandfather had designed the dam at Lairg, one of the many dams that help make the Highlands so pretty.

It also gave me insight into how different campaigning for real ale and pubs is up here, where it might be a half hour's drive to the next pub, or indeed to the next house! Serving a large selection of high quality ales is just not possible year round; we must content ourselves with a pub's existence and ales in the summer where tourist numbers can justify it.

That said, there are many fine pubs in the Highlands, serving great beer and food. I will certainly return.

Alexander Wright, Director of the Campaign for Real Ale

THE CHILTERN BREWERY

FINE ENGLISH ALES FROM THE CHILTERN HILLS

NEW

Gold

Chiltern Gold 3.9% SUMMER SEASONAL Ale
Perfect for BBQs

NEW

Mini Casks
8 3/4 pints/5L

SEPT

Kop Hill Ale 3.7% LIMITED EDITION Ale
Official Kop Hill Climb Beer

Click & Collect or Buy Online

www.chilternbrewery.co.uk

TIM DAWE MEMORIAL VISIT TO RUGBY



The town of Rugby is famous as the place where in 1823 William Webb Ellis inexplicably decided to ruin a good game of football by gathering the ball up in his arms and running off with it – and thereby launching thousands of riotous drinking songs and bizarre, boozy initiation rites (if my limited knowledge of rugby clubs is anything to go by).

Earlier this summer, we discovered that, in addition to the eponymous sport, Rugby is also gaining a modern-day reputation as a real-ale destination. This may be in no small part due to the campaigning work of Tim Dawe, previously a stalwart of this branch, who moved to Rugby and lived there for many years before his sad death last year.

In honour of Tim, the branch organised a pub crawl of his hometown on a Saturday in early June. Appropriately we started in the **Seven Stars**,



Tim's local (pictured above). It's no surprise that he loved the pub as it is an immensely welcoming place and stocks an excellent range of real ales, mostly from unusual or small breweries, such as *Loch Lomond* or *Black Hole*. There was even a taste of the famous *Sarah Hughes Dark Ruby Mild*, an ambrosian brew that we normally have to take a coach to the Black Country to sample (see the article on page 9).

Tim's fellow committee members from the Rugby branch including Steve Durrant, Chairman, and their Publicity Officer, Steve Heighton, showed



exceptional hospitality by meeting us in the **Seven Stars** and staying with us through the rest of the crawl, offering their local knowledge on the pubs and even giving us an impromptu guided tour of the sights of Rugby town centre.

Next stop was the nearby **Alexandra Arms**, home of the *Atomic* brewery. The was based in an outbuilding in the garden – sadly locked up for the weekend on our visit, perhaps the Geiger counter readings were too high? I tried the *Half Life*, which went down a bomb.

The local members then took us 'off piste' by taking us to the **Town & Country Club** which had won a recent *Club of the Year* award. Here, the elusive Charlie Mackle was spotted by a handpump bearing the name of his own creation (pictured top right).



You can't go that far in Rugby without coming across the influence of that oval ball. Next on the itinerary was Rugby's biggest rugby pub – the **Merchant's Inn**. The pub even paints its exterior walls to mark significant rugby-related events – it was decorated with lions for our visit. Although we arrived at quarter-to-three, the pub had been open since breakfast as the British Lions (hence the paint job) had been playing a tour match down under in New Zealand.



It's a huge pub with several distinct areas leading off the main bar. The whole place is so full of breweriana that it could probably keep the traditional auction at the *Great British Beer Festival* supplied with stock for a session or two. Many of the decorative items provoked reminiscences of days gone by – not always pleasant in the case of brands like *Whitbread*.

Nevertheless, the pub served a great selection of ales from breweries going strong in the present day – I had *Liverpool Pale Ale* from the *Liverpool Organic Brewery* and *Damson Porter* from *Burton Bridge Brewery* (visited by the branch last November).

From the huge **Merchant's Inn**, we then popped around the corner to Rugby's micropub, the **Rugby Tap**, based in town centre ex-retail premises and serving straight from the barrel. I had a pint of *The Guzzler* by *Nobby's Brewery* (perhaps named after a rugby club initiation rite?).



From the Rugby Tap we headed towards the **Raglan Arms** (below) past Rugby School, a prominent presence right in the town centre, and its statue of William Webb Ellis. Again, the pub served an eclectic mix of real ales that didn't disappoint in their variety. I chose a very honest pint of *Deception* by *Black Market Brewing*.



The pubs, beer and company had been so enjoyable that we'd not managed to tick off all of those on our original list but the combination of trains and buses to get us home on a Saturday night meant most of needed to leave by early evening – and the station was quite a stroll from the town centre.

There was time for one last pub – the **Squirrel**. It's one of the oldest buildings in the town and certainly looks that way from the outside, its irregular shape bounded on all sides by what must have been a network of ancient narrow streets. It's a friendly, authentic boozer and, although small, still retains the feel of separate areas at each end of the bar.

Again, the selection of beers offered pleasant surprises. I raised my glass of *Cap Lamp* by *Merry Miner* in a final toast to Tim Dawe and the excellent Rugby ale scene that he played a large role in encouraging.

Mike Clarke

Photographs: Mike Clarke and David Roe



BREWING RETURNS TO HIGH WYCOMBE!



According to the *Brewery History Society*, *Wheeler's* in Easton Street were the last commercial brewery in High Wycombe and by the early twentieth century had over a hundred tied houses in the local area. They were taken over by *Ashby's* of Staines in 1929 and brewing at Easton Street ceased in 1931. Meanwhile, however, *Simonds* of Reading had acquired *Ashby's* in 1930 and brewing at Staines ceased also in 1931. *Simonds* was acquired by *Courage, Barclay & Co Ltd* in 1960.

This sad state of affairs continued until now when *Fisher's* brewing company opened as the new craft brewery in High Wycombe, designing and brewing beers in small batches and entirely by hand.

Their first batch of core beers has just been released and was tested thoroughly by the people of Wycombe at the launch night on July 25th (pictured above). They offer a 3.5% hoppy *Blonde*, and a 4% nutty *Amber* to cover the solid basics, with a more floral 5% *Pale Ale* and a Fruity Belgian-Style 5.6% *Saison* pushing ahead with the more adventurous styles.

They intend to move more towards hop-forward and diverse styles as they become more established, which we intend to report on in *Swan Supping*, so watch this space for some interesting stuff in the next few months.

In the meantime, they are building a bar area on the mezzanine floor at the brewery, ready for the winter months and the shop is open on Friday evenings as well as Saturday lunchtime. You can buy fresh beer in takeaway plastic bottles, 330ml glass bottles and they also have t-shirts and wooden carriers available too.

They also offer a membership scheme for six months at £20 and for this you get 10% off all purchases as well as a branded *Fisher's Brew Co.* t-shirt and priority invites to their monthly Friday evening music events and tours.

Head Brewer Mike Fisher began brewing from a kit in 2013. From there, experimentation and perseverance began to produce some unique and exciting all-grain recipes. A few sessions at *UBrew* in London and collaborations with other brewers then lead to the possibility of a joint brewing venture with the *Bootlegger* in High Wycombe. When this wasn't possible, it then became apparent that the need for larger premises was essential and it was time to go big! They found the premises at Central Park Business Centre and some excellent people willing to invest and assist.

They got the keys in March and have since fitted the flooring, the mezzanine and all of the electrics and plumbing. They began brewing in May and launched on July 25th with a core range.

Come down, have a beer, and watch their progress and get involved!

David Roe (from brewery press release)

Photographs: David Roe and others supplied by Fishers.



*Tom and Liz welcome you to the
Old Millwrights Arms
83 Walton Road, Aylesbury HP21 7SN
Tel: 01296 488161*



**A Beer House
offering a fine selection of Real Ales
and a range of Stone Baked Pizzas
(also available for take-out)**



Nine Regularly Changing Handpumps!



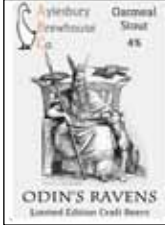
Secluded Courtyard Sun Trap!

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 of traditional styles and more modern twists on some classics. The latest brews were featured in our last issue but should be available in August.

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 that give a smooth full bodied mouthfeel and a hint of sweetness that set it apart from other stouts.



Bharat (4.5%) Bharat is the Hindi name for the Republic of India where the majority of the worlds root ginger is grown. This ginger infused golden ale balances aromas of citrus and tropical fruits from new world hops with the tang of root ginger that results in a refreshing and seriously drinkable beer.

Chiltern Brewery



Chiltern Gold (3.9%) is the seasonal draught ale for August. Citrusy, balanced and refreshing this light golden honeyed ale "dances across the tongue" with summer flavours. It has biscuity malt notes and is hopped with the rare UK grown Cascade producing a beautiful citrus and grapefruit aroma.

Early September sees the return of limited edition pale amber *Kop Hill Ale* (3.7%) on draught, brewed specially for the famous car hill climb event in Princes Risborough

founded in 1910. This popular local event will take place on 16th and 17th September this year and the beer will be available for delivery online in Mini Casks, in the brewery shop in Terrick (with a Click and Collect service) and at the event itself, being the official race beer. The seasonal draught ale for late September will be red, spicy and slightly sweet *Copper Beech* (4.4%) which heralds the darker ales for autumn and winter.



Bottled *John Hampden's Golden Harvest Ale* (4.8%) is a harvest ale of fine classical style brewed with the aromatic fruitiness of a single famous English hop for balance – Fuggles. It has won a total of six awards including a Gold Star at the Great Taste Awards 2016. It's certified gluten free too.



Chiltern Brewery has a website www.chilternbrewery.co.uk where you can browse and order the beers including draught in the 8¾ pint Mini Casks for delivery, along with many foods

made with their beers. There is an easy to use Click and Collect service on draught ales online too that makes life that little bit easier!

Mad Squirrel

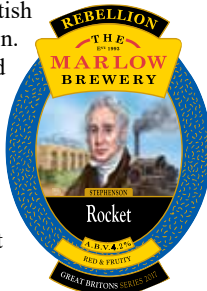
The brewery is in the final stages of finishing their brand new, shiny brewery, which will be responsible for producing up to 80,000 pints of *Mad Squirrel* beer every month.



Secondly *Mad Squirrel* will be hosting their first beer festival over the weekend of 22nd to 24th September at Amersham Cricket Club. There will be 50+ beers, including 30+ Cask, over 20 ciders, live music, food stalls and lots more.

Rebellion Brewery

The monthly special for August is *Rocket* (4.2%). *Rocket* is a full bodied red ale with a considerable fruity hop aroma. The British great featured on the pump clip is George Stephenson. Stephenson was a pioneering railway engineer and inventor of the 'Rocket', the world's first steam locomotive. It was a more efficient and powerful engine using many innovations of the time. Its creation led to a very quick development of a national rail network in Great Britain and the world.



For September, the choice is *Excalibur* (4.2%). A pale and hoppy featuring King Arthur on the pumpclip. Arthur is a legendary British King who, according to medieval history led the defence of Britain against Saxon invaders.



THE KING'S HEAD EST 1455

CHILTERN BREWERY

The Chiltern Brewery's historic courtyard inn at The King's Head, Aylesbury



Fine English Real Ales & Craft Keg Beers from our Brewery
Guest Craft Beers, Ciders & Stouts
Fine Wines from the Rothschild Estate

NEW

LUNCH SERVED DAILY
Evening food on Wednesdays, Thursdays,
Fridays & Saturdays

The King's Head, Market Square, Aylesbury, HP20 2RW
01296 718812 www.kingsheadaylesbury.co.uk

@kings_head

/kingsheadaylesbury

kingsheadaylesbury

MORE LOCAL BREWERY NEWS

Vale Brewery

Summertime, and the living is easy..... It's still beer festival time and the brewing team at **Vale** have come up with some more corkers to get you to continue the year in a sunny mood!



Play it Sam (4.3%). This straw coloured beer inspired by Casablanca was announced last issue. Soft pale malt blended with big USA hops. The beginning of a beautiful friendship.



Titter Ye Not (3.9%). Classic old school brown ale for a classic old school British comic. A malty brown caramel-centric traditional ale with a low bitterness. Sounds a bit old hat? 'Nay, Nay and Thrice Nay!'

XT Brewery

XT have launched a beer pioneering the use of new British hop varieties.

The beer called **Brit Hop**, a 5% pale ale, uses as yet unreleased hops as part of the British Hop Association development programme. The beer will be available first at the **XT** Brewery Bar in Olympia for the **Great British Beer Festival**, and will then be available for a limited time in selected pubs in the local area.



The aim of the programme is to produce varieties that are capable of rivalling US and other new world hops for flavour. The development successes so far have included new British varieties such as Jester, Olicana and Minstrel. **XT** have been selected to brew with the experimental varieties and provide feedback both on the technicalities during brewing and how the hop flavours perform

in trade and whether the customers like or dislike the beers

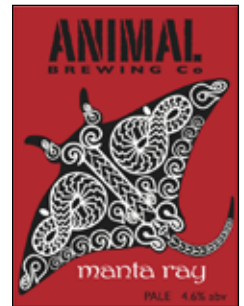
Another area of beer R&D for **XT** has been the development of their new craft lager **Eisbar**. The first trial batches of the new 5% Vienna style lager which is both unfiltered and unpasteurised - sold out so fast the brewery had to limit its release. The beer is properly lagered which means it is held to condition naturally for six weeks, which presents a few production and capacity issues for the brewer. As a result of the success of the trials and to meet demand new specialist lagering vessels are being installed over the summer. The beer will be available from a short list of selected pubs from later in August.



The **Animal** cask beers have proven to be very popular over the years and as a birthday celebration – a series of re-brews have been selected by landlords, beer club members and devoted drinkers. The first revisit is **Buffalo**, the American amber, later will see the return of other old favourites such as **Manta Ray** and **Heron**.



XT beer is on tour and travelling abroad in September to represent British brewing – Munich for DrinkTech and Slovenia with the British Chamber of Commerce.



1977-2017
40 years

REAL ALE
& OTHER
CRAFT BEER,
CIDER &
PERRY

PLUS... ENGLISH WINE STREET FOOD ENTERTAINMENT

This event is supported by our proud festival partners.

wetherspoon

BEER HAWK
HUNTING OUT THE WORLD'S BEST BEERS

GREAT BRITISH BEER FESTIVAL 2017
8-12 AUGUST
OLYMPIA LONDON

GET YOUR TICKETS NOW

0844 412 4640
www.gbbf.org.uk/tickets

@GBBF GreatBritishBeerFestival

CAMA CAMPAIGN FOR REAL ALE

FRESH NEW LOOK, SAME GREAT TASTE!

CHEERS AND ENJOY!



**The CROSS KEYS
THAME**

**CAMRA
winners of Central
Southern region.**

**Large range of traditional
ales and ciders on offer.**

**Open fire.
Dog friendly.
Monthly comedy night.**

**Check out our Facebook page
for up to date details.**

Tel: 01844 218202
www.crosskeysthame.co.uk

GOOD BEER GUIDE PUB
CAMRA
CAMPAIGN
FOR
REAL ALE
2017
We're in it

**CASK
MARQUE**
THE SIGN OF A GREAT PINT
INDEPENDENTLY ASSURED

Home of THAME BREWERY

P. Risborough (A4129)
Community
Hospital

**SMALL BATCH
SPECIALS**

**INDIA
OATMEAL STOUT**

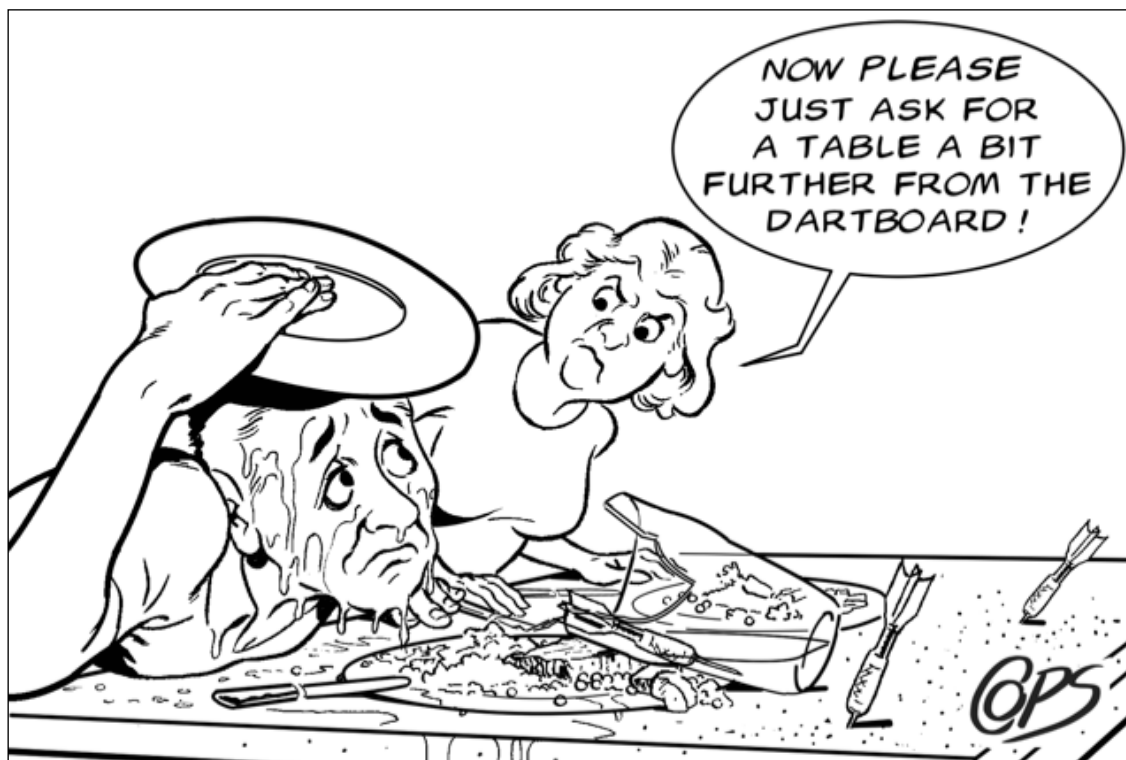
**MILD SMOKED
PORTER**

PILSNER

**TRING
BREWERY Co.**

FOLLOW US ON TWITTER, FACEBOOK AND INSTAGRAM FOR NEWS ON OUR SMALL BATCH RELEASES
sign up to our newsletter at WWW.TRINGBREWERY.CO.UK

GRAVEDIGGERS - PART FORTY-SEVEN



The **Gravediggers** had never been a pub that celebrated sporting accomplishment. The most strenuous physical exercise undertaken by the regulars was to arthritically crank their drinking arms in a juddering motion, raising a glass from the bar counter to their lips. Somewhere putrefying under the fetid cobwebs behind the bar was a yellowing poster celebrating Ronald Reagan's quotation: 'It's true hard work never killed anyone, but I figure, why take the risk?'

So, one languid afternoon eyebrows were raised when a bona fide sporting megastar happened to pass through the **Diggers'** crooked door. He didn't look like a typical athlete at around thirty stones. Sweating copiously with the effort of squeezing past the passed-out regulars on the floor, he waddled unsteadily towards the gents.

He returned several minutes later with a chequebook, waving apologetically at James.

'Sorry guvnor, I just sat on your toilet bowl when I got caught short there and shattered it into a thousand pieces. It happens all the time – occupational hazard. I suppose you're going to have to close up now until you get new sanitary facilities installed?'

James gestured around the bar towards the regulars. 'No worries. This lot would probably prefer a hole in the ground. They find it pretty impossible to hit the target anyway.'

Young Duwayne's ears pricked up at the word 'target'.

The obese stranger pulled out a bulging wallet with his heavily tattooed arms. 'That's very kind of you. I'll take some afternoon refreshment in return, if I may. Eight pints of your finest.'

'*Sphincter Loosener?*' James suggested, pointing at the hand pump.

'How very appropriate,' the burly man said, grabbing the first pint and necking it down in one. Young Duwayne wobbled over to join the stranger. 'I know you. You're Lester Lardbucket

– world darts champion.'

'The very same,' Lester said, swilling down his fourth pint in as many minutes and crushing Young Duwayne's fingers in a friendly handshake.

'I've always fancied myself as a darts player,' Young Duwayne declared, gesturing to a mould-encrusted dartboard in one of the **Gravediggers'** more forbidding nooks and crannies.

'Hand over the arrows, guvnor,' Lester said. 'Time for a masterclass.'

As expected, Young Duwayne's aim had not been improved by the twelve pints of *Peasants' Gizzard* he'd consumed since lunchtime. His first attempts missed the dartboard altogether, lodging in the nether regions of Old Pete, who lay comatose nearby.

By contrast, the triple twenties kept racking up one after the other for Lester Lardbucket. He stared with incredulity at his right hand. 'I know I'm world champion but this has never happened before in my life. My throwing fingers are so steady I'm completely invincible. It's got to be the beer!'

'Our brews do induce a certain type of stillness in our customers,' Mazz said, gesturing at the regulars lying immovably on the floor.

'I've got to make a few phone calls,' Lester said.

Word quickly spread around the darts community and the **Gravediggers** became so crammed that the regulars found it difficult to squeeze their way to the public bar – and even that was impossible when four rather than three professional darts players had arrived to imbibe the magic hand-steadying ale.

Each had their favourite brew – both male and female players. Erica Enormous sank pint after pint of *Rancid Pus Infection IPA*, Elvis the Elbow knocked back *Undescended Gonad* and Slobodan Jockstrap, the main contender for Lester's title, opted for the nuclear option of the

Deadly Lethal Ammonium Nitrate Head Exploder. Each attained personal bests and overnight the **Gravediggers** became the training venue of choice for the elite of the darts world.

Practitioners of other sports compatible with a skinfull of ale also sought out the hand-steadying qualities of the **Gravediggers'** beers, requiring James to install a professional snooker table in the lounge bar. The regulars didn't object. There was plenty of room for them underneath.

Competitions between the players were inevitable and James soon found himself signing a contract with Stellar Sports – the premium satellite channel whose couch potato viewers were captivated by the amazing quality of the nerve-shredding competition. With players finding previously unknown accuracy the matches were like penalty shootouts, with mental weakness and loss of concentration accounting for the few bad shots.

With big money increasingly at stake, some players resorted to skulduggery.

Slobodan Jockstrap's manager accosted Old Moses at the hole in the ground that was previously the gents' WC. 'If you belch when Lester Lardbucket is lining up his shot, I'll keep you in beer for the rest of the night.'

After Slobodan was fatally distracted by the particularly repulsive burp, Lester's manager retaliated by bribing Old Pete to loudly pass wind while Slobodan weighed up a particularly tricky match situation. The tournament was suspended as ambulances arrived to take several spectators to hospital for treatment.

Dirty tricks continued as the managers recruited more regulars to indulge in underhand tactics. The locals were soon divided into two camps aligned with the main contenders, referring to each other contemptuously as Jockstraps and Lardbuckets, each spreading outrageous lies about the tactics of the other. The animosity and bad feeling split families and poisoned decades' long friendships.

Yet no one was prepared for the ultimate act of treachery. On the eve of the **Gravediggers'** hosted world championship James was woken in the early hours by a clattering in the cellar. Flashing his torch in the malodorous darkness he spotted Young Duwayne manhandling a shiny metal cask and holding a beer pipe in his hand.

'That can't be! Surely you've not stooped so low?' James shouted.

'Slobodan's manager said that if I put in food colouring and a few slugs and switched it, Lester wouldn't be able to tell the difference between this and *Sphincter Loosener*,' Duwayne mumbled.

'A barrel of *Festers* lager! How could it come to this?' James put his head in his hands before dousing every dartboard and snooker table in *Paraquat Pilsner* and lighting a huge fire in the beer garden.

Charlie Mackle

Branch Diary

Everybody welcome to all socials and meetings!

August

Saturday 5th BEER FESTIVAL SOCIAL

1.00pm, Beer & Sausage Festival, Stone

Tuesday 8th to Saturday 12th GREAT BRITISH BEER FESTIVAL

Olympia, London. Don't miss out. Make sure you get to the biggest festival of its kind in its fortieth year!

Thursday 10th GREAT BRITISH BEER FESTIVAL SOCIAL

Come and join the branch at their annual social at the festival. As it is so large and so easy to miss people in the crowds, we suggest a meeting point from 7.00pm, This will be at the XT bar on the hour, every hour until 10.00pm.

Saturday 26th ANOTHER BEER FESTIVAL SOCIAL

Noon, Summerfest, Marlow Royal British Legion, Marlow

September

Monday 4th BRANCH MEETING

8.00pm, Rising Sun, Haddenham.

Saturday 9th REGIONAL AUNT SALLY

Noon, Masons Arms, Headington to coincide with their beer festival. Compete against other local CAMRA branches.

Saturday 9th REGIONAL MEETING

Noon, Marlow Royal British Legion. Sadly, despite all our best efforts, the regional meeting clashes with the Aunt Sally again, but as it is on our patch, CAMRA members should attend.

Saturday 23rd AUTUMN BEER FESTIVAL

1.00pm Cricketer's Arms, Littleworth, Wheatley. Be prepared to venture just outside the branch from the 280 bus route for a popular beer and sausage festival.

October

Friday 27th/Saturday 28th VALE OF AYLESBURY FESTIVAL

Once again we are helping raise money for the Florence Nightingale Hospice Charity. This year's festival will take place at the Sir Henry Floyd Grammar School, Oxford Road, Aylesbury HP21 8PE.

This is now an official CAMRA festival so both organisations gain if it is a success. Members agreeing to help at prearranged times will be eligible for some free beer! Please contact the editor (address details are on this page) if you fancy helping at the festival. Drinking for charity! Must be good!

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



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

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

DON'T MISS OUT!

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

www.avw.camra.org.uk

Swan Supping

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

Circulation **6000** copies.

Edited by David Roe

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

Tel : 01296 484551 E-Mail : editor@swansupping.org.uk

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

10% discounts for payment in advance. Block bookings for six issues available. We can even create the advert for you at no extra charge! All bookings are taken as run-of-paper. You can now pay for a year of adverts in advance and avoid any possible price increases! Please make all cheques payable to **CAMRAAV & W.**

Copy deadline for next issue (due out 29th September) is 12th September 2017.

Subscriptions :- *Swan Supping* is distributed to over 250 pubs and many other locations in our area but if you would prefer to receive your copy by post we can mail it to you immediately it is published. All you have to do is send £1.50 for each edition you wish to receive to the Editor at the address above (please make all cheques payable to **CAMRAAV & W**) and leave the rest to us! This applies to single copies to UK addresses only. We can mail overseas, but the price will vary depending on the country to which it is to be delivered. Remember that all issues of *Swan Supping* can be downloaded from our website (www.swansupping.org.uk).

©Aylesbury Vale & Wycombe CAMRA 2017

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

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

Published by the Aylesbury Vale & Wycombe branch of the *Campaign for Real Ale* and printed by *Pelican Print, Unit 14, Aylesbury Vale Industrial Park, Farmborough Close, Aylesbury, Bucks. HP20 1DQ Tel: 01296 422100*

New Venue for 2017!



Like to keep it real?

- Real Ales
- Real Live Music
- Real Gourmet Sausage Festival (Saturday)

Friday 27th October 6pm-11pm
 Saturday 28th October 11am-11pm
 Sir Henry Floyd Grammar School, HP21 8PE

Tickets £5 in advance from www.fnhospice.org.uk/beerfestival or £7 on the door. Children free.

Charity No. 1119499





THE WHEEL

Naphill

A Traditional English Pub Purveyors of Fine Ale

Good Beer Guide: 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015 & 2016



**CASK MARQUE
APPROVED**

Home Cooked Food
Seasonal Specials
Local Produce
Family Friendly
Dog Friendly



Main Road, Naphill, HP14 4QA Tel: 01494 562210
www.thewheelnaphill.com info@thewheelnaphill.com



Bronze Award
in Buckinghamshire

Real Ale – Real Food – Real Pub

**Join up, join in,
join the campaign**

From as little as **£25*** a year. That's less than a pint a month!

Discover why we joined.
camra.org.uk/members

Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today – enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at
www.camra.org.uk/joinup

*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates



**Join up, join in,
join the campaign**

You are just moments away from a year in beer heaven!

From as little as £25* today, be part of the CAMRA community and enjoy discounted entry to around 200 beer festivals, exclusive member offers and more. Discover all the ins and outs of brewing and beer with fantastic magazines and newsletters, but even more importantly support various causes and campaigns to save pubs, cut beer tax and more.

Join CAMRA today

Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinup or call 01727 798440. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title	Surname	Single Membership	£25 <input type="checkbox"/>	Non DD	£27 <input type="checkbox"/>
Forename(s)		(UK & EU)			
Date of Birth (dd/mm/yyyy)		Joint Membership	£30.50 <input type="checkbox"/>	£32.50 <input type="checkbox"/>	
Address		(Partner at the same address)			
Postcode		*For information on Young Member and other concessionary rates please visit www.camra.org.uk/membership-rates or call 01727 798440.			
Email address					
Tel No(s)					

Partner's Details (if Joint Membership)

Title	Surname	I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at camra.org.uk/memorandum <input type="checkbox"/>
Forename(s)		
Date of Birth (dd/mm/yyyy)		Signed
Joint member's Email		Date
Joint member's Tel No		Applications will be processed within 21 days of receipt of this form. 04/17

Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society	Service User Number
To the Manager Bank or Building Society	9 2 6 1 2 9
Address	
Postcode	
Names(s) of Account Holder	
Bank or Building Society Account Number	
Branch Sort Code	
Reference	

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date

Banks and Building Societies may not accept Direct Debit instructions for some types of account.

DIRECT DEBIT

This Guarantee should be attached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed, if you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

COOPER'S CHOICE

A MONTHLY SELECTION OF GUEST CASK ALES

