

FREE

Swan Supping

Issue 128

Oct/Nov 2018



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**Brewing up a treat
for the 25th Vale
of Aylesbury Beer
Festival!
See Page 4**



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

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Circulation 6000



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NEWS FROM THE EDITOR



We have a busy month ahead as we prepare for the 25th *Vale of Aylesbury Beer Festival*.

Once again, we are helping raise money for the Florence Nightingale Hospice Charity which funds the Aylesbury Hospice.

The festival will take place at the Sir Henry Floyd Grammar School, Oxford Road, Aylesbury HP21 8PE, on Friday 26th (6pm - 11pm) and Saturday 27th (11am - 11pm) of October. Prices are just £6 in advance or £8 on the door. To book, and for more information go to www.fnhospice.org.uk/beer-festival or call 01296 429 975.

With the generous help of Neil Coxhead from *Hillfire Brewery*, we have brewed a special beer for the festival. A full report and pictures of the brewing appears on page 4. As we go to press, the beer has yet to be named, so please keep your eyes on social media for further details or if you want to suggest a name....

We will have the usual wide range of beers and ciders on offer plus food, wine, soft drinks and gin. There will also be music and morris dancing! All we need now is some *CAMRA* volunteers to come forward to help set up, serve, and take down the beers etc. Please contact me if you can help in any way (my contact details are on page 14).

Drinking for Charity! What could be better?

It's amazing how much timing can affect plans for a social. We had arranged a mini pub crawl using the Link 40 bus which runs from Thame, via Stokenchurch, to High Wycombe. This gave us an opportunity to visit some of our Oxfordshire pubs and has been very popular in the past. What we didn't allow for was that it coincided with the Thame Fair which meant that the pick-up points in Thame were altered but we managed, although we never all met up as a group. We also didn't allow for a Real Ale Steam Train excursion being run from Chinnor to Princes Risborough on the same day.



This was booked up by some of our members including the three pictured above (from left to right): Mike Clarke (who wrote the article about the trip on page 8), John Williamson (Noj) and Simon Allen.

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

Thanks also to Colin Stanford for the cartoon, which, due to a family bereavement, is not a new one, but one he drew for the landlord of the *Rising Sun* in Berkhamsted a while ago. After visiting the pub, talk about the pictures which adorn the walls and the specially brewed beer gave him his inspiration. The pub may not be in our area but it is good enough to have featured on the front cover of a recent *Good Beer Guide*!

See you at the festival!

David Roe, Swan Supping Editor
editor@avw.camra.org.uk

NATIONAL CAMRA NEWS



Siren Brewery based in Berkshire has won the *Campaign for Real Ale's* prestigious *Champion Beer of Britain* award, one of the highest accolades in the beer industry.

Awarded on the opening day of the *Great British Beer Festival*, *Broken Dream Breakfast Stout* (6.5%) scooped gold thanks to its deep and complex blend of chocolate, coffee and a touch of smoke. The judges commented that it stood out for its aroma, taste and finish, all of which were superb.

Named after the Sirens of Greek mythology, *Siren Brewery* captivated judges for the second time this year, having taken home silver in this year's *Champion Winter Beer of Britain* competition at the *Great British Beer Festival Winter* back in February.

The final decision was made after a year of local tasting panels and regional heats in which the very best beers across the UK were invited to compete at

the Great British Beer Festival. Final judging for the competition was held as the festival opened its doors to the public on 7th August.

The silver winner this year went to Suffolk-based *Green Jack's Ripper* (8.5%), a strong barley wine that is both dangerously smooth and yet well-hopped, and winner of *CAMRA's Champion Winter Beer of Britain* competition earlier this year.

Bronze was taken by Tyne & Wear-based *Mordue* for their *Workie Ticket* (4.5%). A complex and tasty bitter, this brew boasts plenty of malt and hops and a long, satisfying, bitter finish.

Nick Boley, *CAMRA's* National Director responsible for the competition, pictured left making the presentation, said: 'Congratulations to *Siren Brewery* for taking home the Champion Beer of Britain award with their *Broken Dream Breakfast Stout* - the highest beer accolade in the country. This is a distinctive, strong, well-balanced stout from an outstanding craft brewery. If there is any beer in the world that is dangerously drinkable, it's this one!'

Siren Brewery founder Darron Anley said: 'What a huge achievement that the *Champion Beer of Britain* is a heavy stout with coffee and lactose flavours in the midst of such warm summer weather! *Broken Dream Breakfast Stout* is one of our core beers and one of the first beers we ever brewed - we're absolutely delighted.'



FLORENCE BEER GETS BREWING FOR 25TH FESTIVAL



Florence Nightingale Hospice Charity's Community Fundraising Manager Emma Carroll rolled up her sleeves and joined Neil Coxhead of *Hillfire Brewing Company* to help at the brewing of their bespoke beer celebrating 25 years of the *Vale of Aylesbury Beer Festival* this October.

'We're really excited to be involved with Florence Nightingale Hospice Charity,' says Neil. 'We've had a lot of fun today brewing this beer and we're looking forward to bringing it to the 25th *Vale of Aylesbury Beer Festival*.'

'What makes this beer special is that we're using our own hops grown at our own hopyard in south Buckinghamshire. We're using two varieties, Cascade and Perle, grown ourselves so they're the freshest hops you can get,' says Neil.

Emma said, 'I had no idea how beer was brewed so this has been a really interesting experience, and I've really enjoyed actually helping with all the different tasks involved in brewing the beer. There is currently no name yet for the beer, but this will be decided by early October and announced through social media!'

Neil added 'We're delighted to be helping the Charity because we want to give something back, and do something worthwhile to help the Hospice.'

The Festival will take place on Friday 26th (6pm - 11pm) and Saturday 27th (11am - 11pm) of October, offering real ale fans the chance to try local beers as well as award-winning ales and ciders from further afield, whilst raising vital funds for Florence Nightingale Hospice Charity.

It will be held at the Sir Henry Floyd Grammar School, Oxford Road,



Aylesbury HP21 8PE. Prices are just £6 in advance or £8 on the door. To book, and for more information go to www.fnhospice.org.uk/beer-festival or call 01296 429 975.

Florence Nightingale Hospice Charity needs to raise over £750,000 a year to provide specialist palliative care services which are accessible and free of charge to those with a life-limiting illness and their families in Buckinghamshire, Bedfordshire and parts of Oxfordshire.

Last year's Beer Festival saw over 600 visitors raise nearly £6,000 which could fund three weeks of Day Hospice, offering therapeutic, emotional and physical support for those in our community learning to live with life-limiting illnesses.

The photographs, taken by Kirsty Shanahan (who also took our cover photograph), show Emma and Neil preparing the barley (top left), Emma stirs the malted barley before the mashing gets underway whilst Neil watches (bottom left) and then Emma adds the hops after the mash has reached boiling point.



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CAN YOU AFFORD A BEER?

The majority of people in Britain could be struggling to afford drinking beer in pubs, with new research by YouGov revealing that 56% of people surveyed who expressed an opinion believe the price of a pint of beer in a pub in the UK is unaffordable.

Pub pint prices are continuing to rise, with a third of the cost of a pint now made up of various taxes including Beer Duty, Business Rates and VAT. Pubs are very often at the centre of local communities, playing a key role in supporting personal wellbeing and combating loneliness, but rising prices are driving consumers out of pubs, putting them at risk of closure.

CAMRA is extremely concerned that there is no end in sight, with the Government planning to increase the tax paid by pubs in the November Budget. Current plans will see Beer Duty rise by around 2p per pint, and pubs are set to lose £1,000 in Business Rate Relief, increasing pressure on pubs and driving away consumers.

CAMRA's National Chairman Jackie Parker said: 'It's no surprise that most people are finding pub pints unaffordable, given the tax burden they're facing. Beer drinkers will naturally look to more cost-effective ways to enjoy a drink, such as buying from off-licences and supermarkets for home consumption. The result is incredibly detrimental to our local communities and to our own personal connectivity. Having a good local makes people happier, better-connected and more trusting. Furthermore, pubs help bring communities together and support the local economy. The reality is that there are very few places that can replicate the benefit provided by our nation's pubs, and once they're gone, they're gone forever.'

All figures, are from YouGov Plc. Total sample size was 2,070 adults, of which 1,473 expressed an opinion. Fieldwork was undertaken between 6th-9th July 2018. The survey was carried out online. The figures have been weighted and are representative of all GB adults. The survey asked: 'In your opinion, is the price of a pint of beer in a pub in the UK affordable or unaffordable, or is it about right?'. Of the UK adults who responded (excluding 'don't know'), 2% said very affordable, 16% fairly affordable, 26% about right, 45% fairly unaffordable and 11% very unaffordable.



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LOCAL NEWS

ASHENDON

The **Hundred of Ashendon** had *Animal Hop Kitty* and *Vale Hundred IPA* on a recent visit here.

AYLESBURY

George Jenkinson at the **Kings Head** was thrilled to have received this year's Mayor's Cup from 'Aylesbury in Bloom' in recognition of the work they have put into the cobbled courtyard! The presentation is pictured below.

The **Old Millwrights Arms** already puts on a number of regular events such as their Comedy Night on the 3rd Sunday evening each month, their Thursday quizzes, board games afternoons and Open Mic. Added to this recent new initiatives include debates in the pub under the heading 'Politics in the Pub' and on 30 September the launch by local author Tony Flower of his latest book 'The Resurrection of Skinny Ted and the Brothel Creepers'. Mix in the magic ingredients from nine handpumps of great beers and ciders and the result is a thriving community pub.

BLEMLOW

The **Lions of Bledlow** had five real ales on the last visit here - the permanent session ale *Wadworth 6X* joined by *Colleigh IPA*, *Hook Norton Hooky Bitter*, *Malt Voyager* and *Loose Cannon Bombshell*.

CHINNOR

Chinnor was busy in August with two annual beer festivals taking place over two consecutive weekends. The **Red Lion's** 8th annual Rebel Lion music and beer festival ran from 12 till late on Sunday 19th August. The barn out back was converted into a real ale tent and offered four *Rebellion* ales (*Blonde*, *Revolutionary*, *Roasted Nuts* and *Zebedee*), two *Goff's* ales (*Cheltenham Gold* and *Fallen Knight*) and five real ciders. An outside bar served *Fosters*, *Rebellion Lager* and Pimm's, whilst normal service continued indoors with *Young's Special*, *St Austell Tribute* and *Rebellion Revolutionary* over the three handpumps. Ten bands played midday until 10pm.

On the Bank Holiday Saturday, the **10th Chinnor Beer Festival** was held at White's Field off Mill Lane and offered 33 locAles, 14 real ciders and new for 2018 - a 'cool wall' provided by *XT Brewery* containing seven craft beers. Music was provided by local bands including the Paves - three 14-year-olds

from the village and there was the return of the Cheeky Tiki cocktail bar as well as food provided by butchers' Plesteds. The Beer Festival has been raising funds for the youth of Chinnor and has raised over £40k since its inception - long may it continue.

CROWELL

Rebellion's IPA and *Zebedee* as well as *Timothy Taylor Landlord* and *Wychwood Hobgoblin Gold* were available at the **Shepherd's Crook** on the last visit here. A busy summer included a Hot Dog and Cider Festival held on Saturday 21st July. There are always events going on at the **Crook** - check their Facebook page for regular updates.

EMMINGTON



Sharp's Doom Bar, *Rebellion IPA* and a great *Chiltern Beechwood Bitter* were to be found on the last visit to the **Inn at Emmington**. Landlord David (pictured above) was about to start stocking a new brew from *Loose Cannon Troublemaker* - named after a few of his regulars! The free 'Builders' Buffet' continues on Fridays from 4pm. Food is served every evening 6.30pm to 8.30pm as well as between 12.30 and 3pm on Saturdays featuring pub classics such as ham, egg and chips, homemade beef burger and fish and chips, all freshly prepared and made in-house. Traditional Sunday Lunches are also being served every week 12.30 to 3.00pm.

FORTY GREEN

Work on the new room and toilets at the **Royal Standard of England** has been completed. Further details will hopefully appear in our next issue.

HADDENHAM

The **Green Dragon** is being refurbished internally by *Enterprise* and when ready, probably by end of November, will be run by Abby Armstrong who is currently at the **Kings Head**. The **Kings Head**, a *Heineken Star* pub will then be looking for a new tenant.



HENTON

Just *Sharp's Doom Bar* and *Tring Side Pocket for a Toad* during a Saturday afternoon stop-off at the **Peacock**. Although the focus is primarily on food, there is a generous bar area and people are welcome to visit just for a drink.

KNOTTY GREEN

The **Red Lion** has been refurbished.

LONG CRENDON

The licensees at the **Churchill Arms**, were facing eviction in mid-September at short notice by new landlords, *Heineken UK*, who acquired the pub from *Punch*. All local **CAMRA** members were invited to attend a meeting at the pub on Wednesday 12th September.

This meeting in support of the licencees had been organised by Dave Mountford, of the Pubs' Advisory Service, which has worked closely with **CAMRA** at a national level to advise tenants on dealing with pubcos. The local press were also invited to attend as well as the head of *Heineken UK*, who had been asked to explain the business practices that lead to tenants being faced with such situations. In this case the current licencees have only operated the pub for slightly over a year and faced being evicted from their home at 28 days' notice due to a contractual dispute which may yet end up in court.

Various **CAMRA** members from Aylesbury Vale and Wycombe branch and branches in nearby Oxfordshire attended to demonstrate our support of local pubs and their importance to the community.

Currently, as the picture above shows, the pub is closed and the landlords have been evicted. It is hoped that the dispute will not result in the pub's permanent closure.

The **Eight Bells** supports local charities by offering customer options for making modest contributions on top of their food bill for example. Currently the pub is raising awareness and offering assistance to Horsey in Long Crendon, a charity which specialises in riding activities for people with behavioural and physical difficulties such as autistic spectrum disorder, Down's syndrome and epilepsy. The pub also offers discounts to people in the community who work for the emergency services, teachers and teaching assistants.

PRESTWOOD

The **Polecat**, currently closed and fenced off, has been acquired by *Oakman Inns & Restaurants Ltd* of Tring.

SYDENHAM

Three locAles found when dropping off the latest *Swan Supping* at the **Crown** in *Rebellion's IPA* and *Blonde* as well as *Malt Starry Nights*. The annual **SydFest** was held on Saturday 2nd August and featured locAles from *ABC*, *Chiltern*, *Fisher's*, *Loddon*, *Loose Cannon*, *Malt*, *Rebellion*, *Tring*, *West Berks* and *XT*.

THAME

The **Birdcage** has a new manager. He is Jamie Beaumont and comes all the way from Blackpool. On the pumps were *Hook Norton Crafty Fox*, a black IPA at 4.8%, together with *Timothy Taylor Landlord* and *Sharps Doom Bar*. Ales are all at £2.75, Monday to Friday up to 5.00 p.m. After that, the **CAMRA** membership discount of 10% takes over.

Chinnor Rugby Club Oktoberfest takes place on Saturday 6th October. There are over 26 ales and 10 ciders to choose from, plus a full afternoon of live music.

Famous quotes: 'What iceberg' - the captain of the Titanic. 'We'll try it for a month' - Peter and Trudi Lambert of the **Cross Keys**. They will not be holding their November beer festival this year as they are working on a celebration beer festival to mark ten years of running the **Cross Keys**. This is advance notice as it is not until 23rd February 2019. Put this date in your diary now. They hope to include live music, comedy and highlight the amazing talent and diversity to be found at the pub. More details, no doubt, in the December *Swan Supping* or go onto the **Cross Keys** facebook page to keep up to date.

WENDOVER

The **Village Gate** closed in August. Please let us know if you have any further details.

WOORBURN COMMON

The **Royal Standard** will be holding a winter beer festival over the weekend of 23rd-25th November instead of their usual October festival which always clashed with ours. We have been promised that *Sarah Hughes Dark Ruby Mild* will be making an appearance but we have no further details as we go to press.



BOOK REVIEW - COLLAPSE OF THE WAVE

I met Mark Fryday, appropriately, at a brewery. We introduced ourselves and found we had a common interest in what Mark calls 'pub fiction' — that is stories set in pubs and about the joys of beer, similar to those of *Swan Supping* contributor, Charlie Mackle.

His first novel, *Collapse of the Wave*, is set in the **Red Lion**. It's a fictional pub but even so it should be very recognisable to most **CAMRA** members. Unlike the fantastical goings on at the **Gravediggers**, Mark Fryday's writing style is one of closely observed realism.

Collapse of the Wave is narrated by Dan, a regular at the **Red Lion** who's almost like a **CAMRA** Everyman. A single bloke who moved back to his hometown when 'London never quite worked out' he spends his time divided between the drinking in the pub and keeping an increasingly vigilant eye on his recently widowed dad.

Dan's not a wild extrovert but he provides very social company to a procession of fascinating and eccentric characters who pass through the **Red Lion**. He's also a perceptive observer of social mores and offers musings on pub etiquette that will raise many droll smiles of recognition from other aficionados of the Great British institution.

He describes the feats of memory recall and scrupulous fairness involved in round-buying among regulars in a local pub. He remembers for weeks or months whether another regular bought him a pint and making sure he never gets branded with the worst stigma for any pub-goer — that of not getting his round in. He even dreams of an app to make his life easier in this respect.

He also ponders the number of pints required to dissolve traditional British reserve, when people start talking to strangers in the bar like old friends — about two he believes. There are plenty of uncannily accurate conversations in the novel that are influenced by a few more than a couple of pints. While good company, his often-lubricated state leads Dan into putting his foot in his mouth on more than one occasion.

The idea of the pub being both a place of familiarity and one where the bizarre can be encountered is summed up in Dan's definition of the difference between pubs and bars: 'the pub makes you want to feel like you're at home, whereas a bar wants to make you feel like you're out'.

While there's plenty of boozy *joie de vivre* in *Collapse of the Wave*, there's also a vein of melancholy. There's at least as much in the novel about Dan's life outside the pub as inside it. Dan's father's health begins to decline, and Dan is forced to reassess his own life, looking ruefully back on past relationships. As the cover blurb asks, is Dan spending so much of his time down the **Red Lion** 'collecting stories of the people who pass through, so he can block out his own'?

This is both a wryly amusing and poignant novel and offers a welcome insight into the life of one of the stoical, decent characters who can be found propping up the bar in friendly

pubs up and down the country. And the title? It's a term used in quantum mechanics, which is also a recurring theme in the book. You'll have to read it to understand why.

There's not much else that the novel shares with our own **Gravediggers Arms**, certainly not quantum mechanics, but Dan puts away some similarly intriguingly named beers. These include the likes of *Big Tickler*, *Mr Hoppy* and *Jon Porridge*. I've no idea if they're real or invented but after finishing *Collapse of the Wave* I'd like to raise a glass of one of them to Dan and Mark Fryday.

Collapse of the Wave can be purchased from Amazon for £7.95. There's also a sequel, *Another English Civil War*, which may be the subject of a further review.

Mike Clarke



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CHRISTMAS MENU

STARTERS

REAL ALE AND CHEESE CROQUETTES

Served with onion chutney and salad [V]

CREAMED GARLIC MUSHROOMS [V]

served on toasted Garlic Bread

CHICKEN, CRANBERRY AND BRANDY PORT PÂTÉ [G/F]

Melba Toast Salad and Chutney [NOT G/F]

FRESH ROASTED RED PEPPER AND TOMATO SOUP [V]

Served with a warm crusty baguette

DE LUXE PRAWN COCKTAIL [G/F]

Served on a bed of lettuce with Marie Rose sauce, lemon wedge and brown bread and butter [NOT G/F] Please ask for gluten-free bread if required

MAIN MEALS

ROAST TURKEY CROWN [G/F]

with all the trimmings [NOT G/F]

BRAISED LAMB SHANK

Lamb shank slow cooked in a mint and onion gravy

ROAST SIRLOIN OF BEEF [G/F]

Yorkshire Pudding [NOT G/F]

HONEY ROAST HALF A DUCK

Black Cherry and Port Sauce

KING PRAWNS IN A TOMATO AND PROVENCAL SAUCE

Squash, Cranberry and Red Onion Tangine [V VG G/F]

ALL SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES

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A STEAMY NIGHT

Real ale and steam trains go together like, well, hops and barley malt. Both have been saved by the efforts of committed bands of volunteers from extinction by the balance sheets of philistine bean counters. What could be more pleasurable for a lover of great British beer than steaming through the countryside with a pint in hand to the timeless sound of a coal-fired locomotive?

Fortunately for local ale and railway enthusiasts, the recent extension of the Chinnor and Princes Risborough Railway into Princes Risborough station itself has heralded the prospect of regular real ale steam train excursions that connect to the national rail network.

With direct rail connections to High Wycombe, Aylesbury, Haddenham and Thame and further afield, there's no need to go seek out a designated driver to press-gang to park up at the railway's base in Chinnor (where public transport provision is particularly abysmal, even for our local area).

Passenger services between Princes Risborough and Chinnor ceased in 1957 – even predating Dr Beeching's wielding of his axe over the railway network in the early 1960s. The line had never been particularly successful



as it was a dead end, terminating just beyond Watlington, rather than joining up with lines further west. However, the cement works in Chinnor (recently demolished and now the site of a huge housing development) ensured enough freight traffic to keep the line itself open until 1989.

The track was then handed over to the care of local enthusiasts and in 1994 a heritage railway began operation along most

of the old line between Princes Risborough and Chinnor.

The restored line was progressively extended north towards Princes Risborough but had never made it the last quarter of a mile or so into the station itself. This is partly because Chiltern Railways still uses a spur towards Chinnor from its main line as a siding for trains terminating at Princes Risborough. There have also been considerable administrative and health and safety hurdles for the volunteer-run railway to negotiate with Network Rail once its operations came into proximity to the public railway system.

After years of hard work by volunteers, Chinnor and Princes Risborough Railway created a new platform at Princes Risborough station – platform 4 – which gives a direct interchange with Chiltern Railways. On 15th August there was an official opening, marking the restoration of direct services between Princes Risborough and Chinnor for the first time in around 60 years.

That's something worth raising a glass to. Accordingly, on a Saturday



evening at the end of September the railway ran a real-ale special which was boarded in the interests of transport research by an intrepid band of local members.

A special train – diesel engine at one end, steam loco at the other – shuttled between Chinnor and Princes Risborough, picking up thirsty passengers at either end. In the buffet car was a fine selection of *LocAles* – *Copper Beech*, *Chiltern Black* and *Chiltern Pale Ale* from *Chiltern Brewery* in minipins. Special mention should go to *Animal* brewery for its *Hop Kitty*, which was dispensed from a cask. A range of bottled beers from *Vale* was also available.

The beers were all served by dedicated volunteers, working in their own time. One of their number, Brian West, also delivers *Swan Supping* to many pubs in the Thame area, so going well above and beyond the call of duty in the cause of real ale.

It wasn't exactly an express service. As it was an evening journey the level crossings on the trip between Chinnor and Princes Risborough were unmanned, requiring the train to stop several times en route so that the on-board staff could open and shut the gates. But as the object of the exercise was beer drinking, we were going nowhere particular in a hurry. So long as we returned to Princes Risborough in time to get our connecting trains home we didn't really care where we were, especially after a few pints.

As always, these events are a great way of socialising with like-minded drinkers and we were delighted to find Ben and Jon Hart of *West Middlesex CAMRA* nearby in our carriage. The brothers organise Ealing beer festival, *CAMRA's* largest outdoor *London CAMRA* beer festival, and their parents are volunteers on the railway.

At the far end of the train was a carriage full of gin drinkers whose evening appeared to be a far more formal affair – with bow-tied waiting staff. Nonetheless, we successfully sent down an emissary (Noj) who returned from the den of Mother's Ruin with some rather tasty artisan cheese.

We arrived back in Princes Risborough just before ten in the evening, connecting quite efficiently with trains back home to Aylesbury and High Wycombe. This was the inaugural real-ale train between Princes Risborough and Chinnor and, it's to be hoped, they'll be going full steam ahead in organising more in the future.

Check the railway's website <https://www.chinnorrailway.co.uk/> for details of forthcoming trips.

Mike Clarke

Photographs: Simon Allen and Mike Clarke





Our beers for 2018 are themed around the heroic wartime achievements of the **Bletchley Park** codebreakers and are brewed as part of a fundraising campaign in support of **Bletchley Park** and **The National Museum of Computing**.

CODEBREAKER (4.0 % ABV) January
Plenty of oats. Clean, fresh and light-amber colour. El Dorado hops give a flavour of stone-fruit and an aroma of pears.

LORENZ (4.3% ABV) February
Extra pale. Slower fermentation brings out the distinctive tangerine flavour of Mandarin Bavaria hops.

TUNNY (3.9% ABV) March
Generous portions of wheat in the grist. Cascade hops for a full and fruity aroma.

ABACUS (4.1% ABV) April
Galaxy hops. Passion fruit and peach aromas. Spicy rye malt base.

ENIGMA (3.8% ABV) May
Endeavour and Jester hops with aromatic malt bestow a unique colour and deep flavour.



COLOSSUS (4.2% ABV) June
Citra, Citra and then more Citra. Intense tropical-fruit and grapefruit flavours.

WRENS (4.1% ABV) July
Extra pale malt base with Mosaic, Citra and Simcoe hops. Tropical, and citrus flavours.

HEATH ROBINSON (4.0% ABV) August
Complex biscuity body. Cascade and Chinook impart a lingering and resinous bitterness.

WHIRLWIND (3.8% ABV) September
Amarillo for a sunshine blonde beer with a fruity palate and lingering late hop aroma.

WITCH (4.2% ABV) October
Northern Brewer hops. Notes of pine and grass on the nose and lingering bitterness.

CIPHER (3.9% ABV) November
Rye malt and US hops form the backbone of this copper ale. Pleasantly balanced bitterness.

SECRET SANTA (4.0% ABV) December
A medley of malts and a generous dose of Bramling Cross hops. A perfect all-day.

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LOCAL BREWERY NEWS

ABC Brewery

Aylesbury brewhouse is continuing its remit of producing interesting single batch brews. Coming up this autumn will be a selection of darker brews as weather draws in, mixed in with some exciting contemporary styles.



JR Smog (5.1%) - Smoked Porter. You may agree with his politics you may not. But we can all agree that Jacob Rees-Mogg is definitely a time traveling factory owner from the industrial revolution top hat and all. **JR Smog** is a dark rich smoked porter made with six different malts, including beechwood smoked malt, to give a bold smokey rich porter reminiscent of the beer that was enjoyed in smoggy Victorian London.

Notella (4.5%) - Hazelnut chocolate Milk Stout. Everyone's favourite nut based chocolate spread

in beer form. A milk stout made with plenty of dark roasted malts, chocolate and lactose for a dark, smooth full bodied beer. Add hazelnuts to the mix and you have a beer good enough to spread on your toast.

Pulsar (3.0%) - Pale table beer - Pulsars are neutron or white dwarf stars that spin rapidly while emitting electromagnetic radiation. **Pulsar** is a golden table beer low in ABV but high in flavour. Pale malts and highly aromatic US hops combine to make a fruity thirst quenching beer.



Chiltern Brewery

As we move forward into the autumn months, **Chiltern Brewery** have started their transition into darker seasonal beers alongside their award-winning permanent range. **Copper Beech** is available now until early-mid October and is a smooth amber ale that offers a gentle balance of spice and



burnt orange. But it's what follows **Copper Beech** that has them really excited... **300s Old Ale**! A firm favourite, the deep ruby ale is a **Chiltern Brewery** staple that celebrates the traditions of British brewing.

The brewery has been nominated for two awards in the upcoming Great British Food Awards. **300s Old Ale** has been nominated in the 'Beer' category, which will be judged by beer writer Melissa Cole. On top of this, their **Monument Gold Pale Ale** has been nominated in the 'Gluten-Free' category, judged by none other than TV's Caroline Quentin! They feel it is a real honour to be nominated for these awards with such prestigious judges and they look forward to hearing the results in late October.



In the run-up to Christmas **Chiltern** have recently released the 2018 vintage of their **Glad Tidings Winter Stout**! The balance of winter spices and orange make it a fine beer to sum up the festive period.

Following the excellent feedback on their new range of Imperial Stouts last year, they have brewed again for 2018. As before, they will have three varieties of Stout, but with a slight twist! One of the Imperial Stouts has been maturing in oak casks for a year and is only now ready to be enjoyed. The **Imperial Stout 2018 Vintage** range will be available from the **Chiltern Brewery** shop for a strictly limited time only.

Fishers Brewery

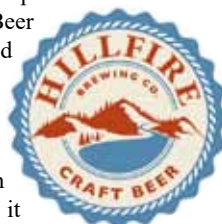
Fishers are currently embarking on a round of investment, due to take affect from November to make various kit improvements and take the brewery to the next level in terms of upgrading the brewhouse, expanding into more FV's and spending more money on the brewery tap (seating etc.) to make the place a bit more 'user friendly' for winter and into next year.

Current beers are: **Dunkel** (5%), **Saison** (6%), **APA** (4.5%), **DAPA** (8.5%), **Single Hop Olicana** (5.4%), **Wet Hopped Gold** (3.8%) which is possibly the new **Blonde** and **Smoked Porter** (4.4%).

Due to various commitments, **Fishers** have had to move their next event night to October 12th which is the second Friday of October. As it will be getting colder by then, they will have the upstairs area opened up for a limited number of people to sit with a view over the brewhouse, bar and DJ below. They'll have the same music and hot food combo as usual, and have secured the services of Monsta Pizza and their wood-fired sourdough pizzas.

Hillfire Brewery

Hillfire were delighted to host the brewsters from Florence Nightingale Hospice Charity when they came over in September to help brew their anniversary ale for the 25th Vale of Aylesbury Beer Festival. Hops grown in the **Hillfire** hop yard were used to make the brew extra special and they are looking forward to showcasing the beer at the festival at the end of October.



Hillfire Blonde (4.3%), a pale beer went down a storm at the Stone Beer & Sausage festival back in August - it was the perfect ale for a perfect summer's afternoon. They were also pleased to supply the beer for the Music in the Square event in Fairford Leys: **California Gold** (4.3%) and **Hillfire American Pale Ale** (4.5%), now at version 2.0 and dry hopped with Godiva and Jester hops, went down a treat. Now the cool nights are upon us, they have re-started brewing **Nighthawk Stout** (5%) and hope to have this at the **Haddenham Winterfest** in December.

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MORE LOCAL BREWERY NEWS

People often ask them what they do with the by products of their brewing process. They try to be as environmentally friendly as possible, so they take the spent grain i.e. malted barley to a local farm for use as animal feed, and the hops are used as compost in their hop yard. Growing their own hops goes a little way in carbon offsetting their brewing. Brewing is obviously a water intensive process, but they try to minimize waste as much as possible and the water they use to cool the wort - that's the sweet stuff - after boiling it, is used in the next brew (actually they also recover heat from this process too, to minimize energy use). They have also been reviewing their use of single use plastic for carry-out containers in their brewery shop, and whilst these are recyclable they are keen to do more, so they will be introducing reusable glass growlers and squalers in the very near future.

Rebellion Brewery

Rebellion's current seasonal beer is *Red* (4.7%), a warming, autumnal red ale, rich and malty, with a balancing bittersweet hop character, and upcoming seasonal beers are *Gold* (4.4%), a rich golden pale ale with an intensely hoppy aroma and a winter seasonal beer to be available December to February.



The monthly beer for October is *Voyager* (4.2%).

Voyager is a copper-coloured ale with a crisp bitterness and a fresh zesty hop character. Crystal malt creates the copper colour and adds caramel sweetness and body. First Gold hops have a distinct orange character and pair beautifully with the fresh fruity, blackcurrant and grapefruit flavours of Jester.



The November beer is *Virtuoso* (4.2%) which will be amber and hoppy.

They have decided to release a limited amount of *24 Carat* as a draft beer! *24 Carat*, their 5% golden American style pale ale has a big hop hit and has become a popular addition to their bottled beer range.



The beer will be delivered around the start of October, so check the website and social media for details and a stockist list. Only 3000 pints will be produced, so it won't be around for long and it will only be available over a bar and, not available in the brewery shop.

Unlike the bottled version, and as the name suggests, the draught version of *24 Carat* will be left unfiltered and will therefore be naturally hazy in the glass. The haze won't affect the beer's flavours or aromas.

Rebellion's online shop has started selling fresh, draft beer in one and five litre sizes that will be delivered to your door by courier. With a next day service, you can order your beer by midday and it will be delivered anywhere in the UK the following day! The beer selection will include the core, seasonal and monthly beers, though the range of beers available will change depending on the beer we have ready in tank.



Rebellion won the Business of the Year Award (pictured above) at the Maidenhead and Windsor Business Awards which was held at the Holiday Inn in Maidenhead on Friday 21st September.

Tring Brewery

The team at **Tring Brewery** are thrilled to announce that they have been named the **Good Pub Guide's Brewery of the Year** for 2019.

As you may be aware, summer is the height of a beer drinker's calendar. Beer festivals, bustling pub gardens, BBQ's and parties are all fantastic occasions to share a pint with a friend or family member, and to fulfil all this imbibing the brewhouse goes into overdrive, leaving them little time

spend with their beloved test-kit. A few long, hot months on, now in the shady, autumnal side of the calendar year, **Tring** are test-batch brewing once more!

Their beer for October is *Witch* (4.2%). Northern Brewer is a historic dual purpose hop variety. Notes of pine and grass on the nose and a refreshing, lingering bitterness are perfect for this well rounded traditional ale.



Vale Brewery

Vale Brewery have been keeping busy since the last news blast, supporting a number of beer festivals over the back end of the summer including a very successful festival in Marsh Gibbon showcasing exclusively **Vale** beers with the festival special *Marsh Gibbon Gold* going down particularly well.

With the refurbishment of the new brewery shop and tap room earlier in the year **Vale** are now able to offer brewery tours again after a long hiatus. The tours will be held on the first Saturday of every month and can be booked with the office by calling 01844 239237.

With the weather starting to turn Vale have got a number of new beers in the pipeline to ease drinkers into the autumn months:

First up they have *Another Fine Mess* (4.5%). This golden ale is a tribute to comedy legends Laurel and Hardy.

James Clerk Maxwell may be the finest British scientist that you have never heard of, but his work on electromagnetism provides the cornerstone for all modern communications technology. *Maxwell* (3.8%) is a beer that will light up your taste buds.

Crow (4.0%). 'From the life and songs of the crow' is a work by the poet Ted Hughes. Considered by many to be one of his finest and most controversial writings. Here **Vale** have brewed a ruby beer to celebrate the work.

Finally they have *That's all folks* (4.1%). This is a classic copper best bitter showcasing the finest qualities of British malt and hops.

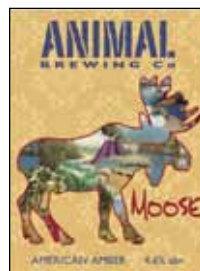


XT Brewery

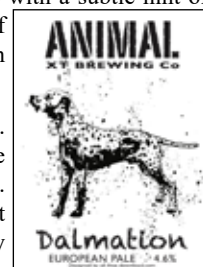
The **XT Home Brew Competition** saw an impressive and very varied selection of beers entered and the lucky winners have now been selected. The winning team will now be working with the brewers at **XT** to develop their entries into a new beer which will be launched in November.

The latest **Animal** beers from **XT** for the autumn months will be:

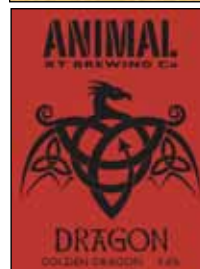
Moose (4.6%) American Amber. Packed to the antlers with Simcoe, Chinook and Columbus, dry hopped with Mosaic and crammed full of aromatic malts, rye and oats this animal is all about big flavours. Notes of toffee, raisins and golden syrup are paired up with grapefruit and pine. This *Moose* will definitely leave its mark.



Dalmatian (4.6%) European Pale. An easy drinking Pale Ale packed with an array of soft European hops. Floral, herbal and Orange flavours walk side by side with mellow biscuit notes with a subtle hint of caramel. Disclaimer: None of the 101 Dalmatians was hurt in the making of this beer.



Dragon (4.6%) Golden Ale. Classic English malt couple with Anglo-American hops. Tropical and stone fruit flavours, herbal and peppery notes, rest on a bed of biscuity caramel malt. This dragon is more than willing to give up its golden treasure.





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THE CASKITEERS - PART TWO

Harry and Jacob had decided to jump feet first into launching their own microbrewery but something was troubling Harry.

'I say, Jakes, old chap, do you have any idea how this beer stuff is actually made?' Harry asked, munching on a nine-pound-fifty breakfast bowl of Rice Krispies in their favourite Shackney cereal café.

'I suspect it's rather like the wine in the grand-cru vineyards that pater owns in Bordeaux,' Jacob replied with the customary upper-class certainty that derives from actually knowing nothing at all on the subject. 'Barista, another decaff, skinny, avocado frangipianocino!'

'Oh. And how do the Frogs make wine?' Harry asked, still mystified.

'With their feet, dear chap. They tread the grapes in a huge barrel, then daddy bottles the juice. In a few years' time it's worth squillions of quids and we get frightfully rich flogging it off,' Jacob said

'So, all we need is to purloin some beer grapes and a few impoverished locals to squash them?'

'Evidently, dear chap,' Jacob continued. 'Why do you think all these craft beers are named after places where the proles live – like Camden Town, Brixton or Peckham?'

'Oh yes, you never hear of Mayfair Mild or Park Lane Porter,' Harry boomed. 'People like us would never get their feet dirty.'

Jacob's girlfriend, Thea, looked up from her latest diamond-encrusted iPhone, horrified. 'I do hope you'll give the unwashed of Shackney a thorough pedicure before they tread any beer that's going to pass my lips.'

'I do rather wonder whether we should have stuck with that Ruthie woman we met last week in the craft beer bar,' Harry mused, splashing gold top milk into his dish.

'Oh yes, the brewer woman you met in Eaten Trifles,' Thea said, scraping up her Froot Loops with a silver spoon.

'But negotiations broke down when she discovered she was a Scotswoman,' Jacob declared. 'She wanted far too much independence!'

Finding premises for the microbrewery was easy. Jacob's father's hedge fund bought one of the main commuter rail routes out of London.

Jacob selected the railway arch with the right aura of bijou urban grittiness then his father's company permanently closed down the branch line that ran above it, turning it into an urban cycle lane – exclusively for penny farthings. It was the only way to prevent Jacob suffering migraines from the railway's noise and vibration.

Harry's family chipped in by buying the brewery equipment, putting in a takeover bid for the whole of the massive *Blandweiser* factory in Piechester due to Harry's difficult relationship with the number zero. Only when he saw the size of their railway arch did he realise they were looking for a fifteen-barrel brewery, not a fifty-thousand one.

'A mere rounding error,' Jacob had assured him.

Secretly descended from an entrepreneurial dynasty of carpet manufacturers, Harry's family took the opportunity to fire the whole of the loyal workforce and turn the *Blandweiser* site into luxury apartments. They outsourced the production of the beer to a far-eastern brewer located in a quarantined town on a toxic waste slick. No one noticed any difference in quality.

With gleaming new microbrewery equipment imported from manufacturers in Germany, Jacob and Harry were ready to start brewing. There was one problem – they were unable to source their chosen ingredients.

'Jakes, old bean, this really is a poor show,' Harry slammed down the phone on the mahogany desk in the microbrewery boardroom. 'I've been phoning up all these so-called brewery supplier chappies and however much dosh I offer they won't supply us with our raw material.'

'Storm cones rising, dear chap,' Jacob replied, grooming his hipster beard. 'What do they say?'

'When I ask for eight hundredweight of beer grapes they all just laugh and put the phone down, the impertinent little twerps,' Harry complained.

'I didn't get a first in PPE at Camford without recognising unfair barriers to entry when I see them,' Jacob declared. 'Did you tell them we've got fifty of Shackney's most underprivileged people on the brewery floor ready to start treading? And soon I'm going to start taking hostages.'

'I've been socking Thea's press release to them all afternoon,' Harry said, head in hands.

'Oh yes, 'Boutique Brewery Gives A Leg Up to Local Pedicurists'. Do you think it will win me microbrewery PR of the year?' Thea said, glancing up from ordering a celebratory beer treading outfit on her Macbook.

Jacob descended to the brewery floor, intensely irritated once again that the naysayers of the modern world appeared to have thwarted his glorious plans. The pedicurists had almost completed painting the last St. George's flag toenails on the massed band of treaders, who were becoming impatient for action.

At that point a close-cropped, stocky figure wandered pugnaciously into the brewery. 'What's all this? You's got a poster outside offering five hundred poods a day for beer treaders. I nevae heard sae much keech,' Ruthie said, peering at the brewery's temporary labour force.

'They're ready to tread the ingredients, once we manage to procure some thereof,' Jacob replied.

Harry and Thea joined Jacob on the shop floor.

'I've nae heard of anyone *treading* malt,' Ruthie replied. 'Yous must be crazy. Nor hops.'

'You're wrong there,' Harry replied. 'Our treaders can provide plenty of hops.'

'Hops from vines that give the beer its flavour, you hopeless hipsters,' Ruthie shouted.

'Oh, I do love your tattoos,' Thea replied, spotting a broken beer bottle inked on Ruthie's bicep. 'I was thinking of having one done at Glastonbury next year.'

'I had mine done in prison,' Ruthie spat on the floor.

'Anything else we need to make our beer?' Harry asked. 'The hops and malt merely slipped our minds.'

'Just yeast,' Ruthie said.

'We're certain to find have plenty of yeast in the pedicurist's bin bags,' Thea suggested.

'And water – lots of it – enough to fill those huge fermenters to the top,' Ruthie gestured at the large tanks in the brewery.

'Listen here, I know they're only expendable zero hours contract workers,' Jacob confided to Ruthie. 'But won't it affect the taste of our beer if we add so much water that we drown the treaders?'

'Nae treading at all, right?' Ruthie replied. '

'Are you sure?' Jacob said. 'I've been brought up to believe that if you repeat a ridiculous proposition with enough monied gravitas then it will eventually come true.'

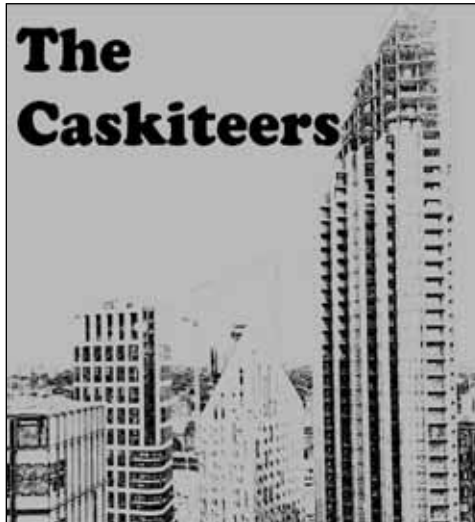
'Save those sort o' skills for your marketing campaigns,' Ruthie said.

'I never thought I'd say this,' Jacob said. 'But I think I'd like us to reconsider our previous decision.'

'On my independence?' Ruthie asked.

'Indeed,' Jacob said, the words sticking in his craw. 'Maybe we can make a deal?'

Charlie Mackle



Branch Diary

Everybody welcome to all socials and meetings!

October

Monday 1st INFORMAL BRANCH MEETING

7.30pm, Mad Squirrel, High Wycombe

Tuesday 9th SOCIAL

7.00pm, Yew Tree, Frieth then Prince Albert, Frieth, Chequers, Fingest, Stag & Huntsman, Hambleden

Thursday 18th WADDESdon SOCIAL

7.00pm, Long Dog, 7.45pm Lion, 8.30pm Five Arrows

Thursday 25th FESTIVAL SET-UP SOCIAL

6.00pm Enjoy tapping and spiling followed by drinks at the Kings Head.

Friday 26th/Saturday 27th VALE OF AYLESBURY FESTIVAL



For the 25th year we are holding a beer festival to raise money for the Florence Nightingale Hospice Charity. It will be held at the Sir Henry Floyd Grammar School, Oxford Road, Aylesbury HP21 8PE.

A beer has been brewed especially for the festival by the Hillfire Brewery (see the article on page 4) and there will be other delights on offer!

We are looking to local CAMRA members to volunteer to help set up the festival and serve at the event, plus help with the taking down of the barrels on the Saturday night. It's great fun and many hands make light work!

Please contact the editor (contact details given below) if you can help everyone to 'Drink for Charity'.

November

Monday 5th BRANCH MEETING

7.30pm, Hop Pole, Aylesbury

Tuesday 13th THAME SOCIAL

7.00pm Six Bells, 7.45pm James Figg, 8.30pm Birdcage, 9.15pm Cross Keys

Thursday 22nd FLACKWELL HEATH SOCIAL

7.00pm Stag, 7.45pm Crooked Billet, 8.30pm Cherry Tree, 9.15pm Green Dragon

December

Monday 3rd INFORMAL BRANCH MEETING

7.30pm, Hop Pole, Aylesbury

Tuesday 4th BRANCH CHRISTMAS DINNER

6.00 for 6.30pm, Black Horse, Lacey Green. If you wish to join in, please book in advance with the editor (£5 non-refundable deposit required).

Further details can be found on our website

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Swan Supping

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

Circulation **6000** copies.

Edited by David Roe

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

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Copy deadline for next issue (due out 30th November) is 14th November 2018.

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

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