

FREE

Swan Supping



Issue 129

Dec 2018/Jan 2019



**The fight to save
the Green Dragon!
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**CAMPAIGN
FOR
REAL ALE**

Newsletter of the Aylesbury Vale & Wycombe Branch of CAMRA

avw.camra.org.uk

Circulation 6000

WinterFest 2018



Circa 18 Eclectic & Seasonal Real Ales

PLUS

A Gin Fest Featuring Circa 20 Different Gins



Thursday 20th December (17.00 - 23.00)

Friday 21st December (11.00 - 00.00)

Saturday 22nd December (11.00 - 00.00)

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NEWS FROM THE EDITOR



The 25th *Vale of Aylesbury Beer Festival* in October was a great success as we helped raise money for the Florence Nightingale Hospice Charity which funds the Aylesbury Hospice.

This was the second festival to be held at the Sir Henry Floyd Grammar School in Aylesbury and around £9,500 was raised which is considerably more than last year. Our thanks to everyone who was involved in the organisation and running of the festival and, of course, the sponsors and the hundreds of people who attended and enjoyed themselves.

After the official opening by the Mayor of Aylesbury, Mark Willis, I was taken completely by surprise as I was presented with an engraved pewter tankard by Emma Carroll from the FNHC in recognition of my involvement in all twenty-five festivals!

There were thirty-five barrels of beer on offer plus eight ciders and perries. The beers included *Nightingale* from *Hillfire Brewery*, the brewing process of which we featured in our last issue, an exclusive barrel of *Imperial Stout* (at a devastating 10%) from *Chiltern Brewery* and a special beer, *Lady with the Lamp*, from *Vale Brewery*.

As usual, voting took place for the Beer of the Festival. There was a tie for both the Milds/Light Bitters below 4% (*Animal Hop Kitty* and *Cheddar Ales Gorge Best*) and Bitters/Special Bitters from 4.1% to 4.7% (*Tring Witch* and *Skinner's Penny Come Quick*) categories. The winner of the Strong Beers over 4.7% category was *Tring Death or Glory* and the most popular Cider/Perry was *Grovers Farm Original*.

Pictured above are Tom Jenkinson, Head Brewer at *Chiltern Brewery*, world-famous beer writer Roger Protz and your humble editor at the opening of *Chiltern Brewery's* Christmas Shop. Further details of the opening can be found in the Local Brewery News section.



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.

All the best for Christmas and the New Year celebrations.

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

Notice to Advertisers

It is with great reluctance that we have decided to make a change to advertising rates after over ten years. In order to maintain the viability of *Swan Supping* we are keeping the prices the same but are removing the 10% discount for prompt payment. We will still be offering great value for the adverts but we have delayed making any increases for far too long and it has resulted in our issues being smaller than we would like, especially as we have so much news and articles to print. This change will apply from the February/March issue 2019 onwards.

NATIONAL CAMRA NEWS

Hundreds of *CAMRA* members descended on Westminster at the end of October to send a message to MPs about the very serious threats facing pubs. All agreed there must be urgent reform to business rates, Beer Duty and the Pubs Code to save the Great British pub from extinction.

The Lobby Day saw the launch of *CAMRA's* three-point plan to save the Great British pub, and encouraged MPs to commit to.

1. Introducing a preferential rate of duty for draught beer.
2. Reforming the business rates system to address the unfair burden on pubs.
3. Conducting an urgent review of the Pubs Code so that the Market Rent Only option becomes a genuine choice for tenants.

CAMRA members held meetings with MPs throughout the day, which culminated in a rally with speeches from the Chairman of the All Party Parliamentary Beer Group, Mike Wood MP, as well as Ruth Smeeth MP and Alan Brown MP.

The Lobby came the day after the Budget, which contained the very welcome decision to freeze duty on beer and cider, and the announcement of a new package of business rate relief that will help smaller pubs.

While this change will see annual savings of up to £8,000 for some pubs, *CAMRA* is extremely disappointed that pub-specific rate relief has been scrapped, meaning that pubs with a rateable value of over £51,000 will lose out. Many of these pubs saw the largest rates increases after the last revaluation, and are struggling under sky-high bills that threaten them with extinction.

CAMRA's National Chairman, Jackie Parker, said: 'While welcome, the Budget measures are just a sticking plaster which doesn't tackle the root issue. There must be long-term change and reform to business rates, Beer Duty and the Pubs Code to stop the decline of pubs closing which is



(L-R Gillian Hough, Nick Boley, Ian Packham, Jackie Parker, Ian Garner, Ash Corbett-Collins, Lynn Attack from *CAMRA's* National Executive)

currently 18 per week. 'The Lobby Day has been a huge success. It gave members an opportunity to speak to their MPs direct about tackling the root causes of pub closures, and the need for fundamental reform to ensure that pubs remain at the heart of communities and continue to make a valuable contribution to our society, culture and economy.'

Speaking at the Members' Rally, Mike Wood MP, Chairman of the All Party Parliamentary Beer Group added: 'We need to make sure that we have a proper review of local business taxation which goes beyond what was announced (in the Budget) on business rates, so that pubs of all sizes are actually taxed at a fair rate and we have a taxation system fit for the 21st century rather than the 1950s, and one that recognises the economy as it is now rather than one that was based solely on land values.'

GREEN DRAGON - POTENTIAL LOCAL BUYOUT!



The **Green Dragon** pub in Churchway, Haddenham, is to be marketed for sale by its current owners, **Enterprise Inns**.

Residents of the village are aware that the management of the pub has been erratic for some time now with multiple tenant/managers and prolonged periods of it being closed and unoccupied.

It is even more frustrating that they finally have a member of their community in Abi Armstrong running the **Green Dragon** and, given that she has made such a success of the **Kings Head** and would do the same for the **Green Dragon**, it is frustrating for all that her management of the pub should be jeopardised by this decision.

Wisely, the pub has been listed as a Community Asset by **CAMRA's Aylesbury and Wycombe Branch** and this gives the community a period of time to raise funds to buy the property if commercial terms can be agreed with the owners.

A small group of residents who wish the future of the pub to be secured, so it can be a central part of our community, are genuinely concerned for the pub and worried that its future use could be changed irrevocably.

Given these concerns, they have gathered as a group of like-minded individuals and friends and called themselves 'Green Phoenix'. They intend to form a Community Interest Company and register interest in purchasing the property with AVDC.

They will then enter into negotiations with the owners, **Enterprise Inns**, and look to raise the necessary funds through a number of methods. The whole community will have the opportunity to be owners in the venture.

If successful under their plan, the pub will be owned by the community and any profits made will be reinvested in the pub to secure its long term future. However, they would look to find a professional tenant to manage the pub or to engage with a management company — they know which side of the bar they are best found on!

They are all volunteers and will receive no financial remuneration or benefit apart from the pleasure of hopefully seeing a valued asset secured for theirs and their children's futures. They are currently in discussions with

an organisation called **Pub is the Hub** that assists and advises communities in saving and purchasing pubs for their communities.

They wish to engage with as many people as possible in Haddenham and are keen to hear from anyone who is interested in assisting or being involved in any way. Abi Armstrong is aware of the plans and she is supportive. These are very early days for all of them and they are sure there will be multiple questions from everyone that hopefully they will be able to answer. If they can't, they will do their best to find the answers to the questions that anyone may have.

Please express your interest or send any comments and queries by emailing the group at: contact@greenphoenixpub.co.uk. Further details can be found on the website www.greenphoenixpub.co.uk.

Many thanks for your help and support.

Adapted from a web article written by Jamie Hall on behalf of the Green Phoenix Community Interest Company.



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25 YEARS CELEBRATED!



There was a great atmosphere at the **25th Vale of Aylesbury Beer Festival** as around 550 local real ale fans enjoyed and celebrated the rich diversity of Buckinghamshire's ale brewing (and from

further afar). Not only were there over 35 beers and ciders on offer, but three of them were exclusive to the Festival. 140 pints of **Hillfire Brewery's** brand new **NightingAle** were consumed, alongside a world exclusive of **Chiltern Brewery's Imperial Stout** in a cask, and **Lady with the Lamp** from **Vale**. Festival-goers bought a record-breaking 1,765 pints and the Festival raised around £9,500 for the Hospice (even more than last year)!

The new Local Gin Showcase was a great success, with 135 designer gin and tonics sold, while the gourmet sausages and local caterer Alena Winter's delicious meals in the evening also attracted much appreciation. Towersey Morris Men entertained the crowd on Saturday afternoon, and music was provided on Saturday by bands such as Rocker Covers, De Ja Vu and Ukolade, led by tireless frontman Larry Warr.



'Supported by brewery staff, **CAMRA** members and our generous sponsors teaming up with Florence Nightingale Hospice Charity staff and Volunteers, there was a real community feel and a lovely atmosphere,' said FNHC CEO Jo Turner. 'It was great to see so many people enjoying themselves and also contributing so generously by buying raffle tickets, food and of course beer!'



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LOCAL NEWS

ASHENDON

This is, as usual, a busy time of the year at the **Hundred of Ashendon**. On Thursday 13th December, they host Sloe Nouveau, an opportunity to taste and score local samples of sloe gin with a trophy for the worthy winner. Of course, there is also the opportunity of savouring some of the local ales on tap including products from **Vale, XT, Chiltern, Tring and Rebellion**. Closely following, on Saturday 15th, there are carols at 7.30pm followed by the annual auction, the proceeds of which go to village charities and towards paying for events in the village over the next year. In January the pub hosts the pensioners' annual party sponsored by the **Red Lion** Social Club.

AYLESBURY

The **Bricklayers Arms** once again has **Fuller's ESB** on – a classic pint in great nick.

The **King's Head** continues to work hard and they have a number of exciting events coming up over the winter period.

The first is the opening of the oak-panelled Dining Room for Christmas meals. Built sometime in the late 1800s, the Dining Room is the first of many rooms that they are bringing back to life. Although the Dining Room is primarily for private hire across the festive season, George told us that it will be made available for smaller groups to enjoy on Saturday 8th December. Full details of which can be found online.

But perhaps the most exciting event to take place soon is the return of the **King's Head's** Celebration of Beer! Bringing together the best of British beer, it has a focus on dark ales, old ales, porters and stouts. This year will see new opportunities for drinker to provide feedback at the end of the Celebration. They will be introducing a new 'tasting booklet' this year that allows visitors to record which beers they have tried and provide feedback on what they would like to see moving forwards. It starts on the 2nd of January and **Swan Supping** readers are invited to send any recommendations of dark ales, old ales, porters or stouts to **King's Head** Sales & Marketing Manager, James Bradshaw, by way of email - james@chilternbrewery.co.uk.

Such was their throughput recently

that a record FORTY different real ales were available over the course of the second week of November at the **Old Millwrights Arms**, the established real ale connoisseur's pub of Aylesbury. In addition to a range of **XT** ales (3, 4 and 8 plus **Animal White Lion**) we were treated amongst many others to **Mad Squirrel London Porter** (5.0%), **Wantsum Ravening Wolf** (5.9%), **Otter All Black** (4.0%) and the superbly complex **Titanic Captain Smith's** (5.2%) which really enlivened the taste buds of this particular drinker.

In November, branch committee member, Simon Allen, presented the **Club of the Year Runner-Up** certificate to **Rivets Club** (pictured below).

BEACONSFIELD

The **White Horse** reopened as a pub in November. This pub closed in April 2000 and became a Loch Fyne fish restaurant. Bought by the **Brunning & Price** group in April 2018 they have converted it back to a pub.

Set back from the road slightly, it is four doors up from the **Swan** in Beaconsfield (at 60 London End), on the south side of the main road.

Brunning & Price were originally based in the North West but now have some 65 pubs with quite a few in the South East. Nearest to our area are the **Cricketers** in Sarratt (Herts) and **Hare & Groom** at Hare Hatch, Twyford (Berks).

Most pubs are unbranded but all have a selection of real ales and ciders (very often a **Local Ale** as well). All the ones that have been visited do good food and are very keen on excellent service.

BLEDLOW

At the **Lions at Bledlow**, **Malt Missenden Pale Ale**, **Loddon's** limited edition **Russet**, **Goff's Lancer**, **Cotleigh Seahawk** and **Reunion Talwar** were the ales available on the latest visit to this delightful country pub. Local band **Cheeky Half** played a Halloween gig here recently and the pub holds the odd Quiz night - check social media for details of upcoming events.

CHINNOR

Customers at the **Chinnor Community Pavilion** were recently asked to help select the guest ales whilst management team Mark and Laura Willis were on holiday in Vietnam and **Magpie Best**, **4Ts WSB** and **Plain Ales Happy Hooker** were seen augmenting session ale **XT 4** throughout October.



The Christmas menu at the **Crown** started on 24th November, ending on Christmas Eve. The **Crown's** traditional New Year's Day party will return again on 1st January beginning at 12 until late including a quiz and buffet food.

The **Red Lion** still offers the best choice of real ale in the village with a rotating three ale line-up, including recent choices from **Rebellion** and **Loddon** from a local slant. Landlord Ian also recently stocked **Truman's** ales after a visit to the brewery in Hackney Wick prior to a match at his beloved West Ham United. Karaoke nights and quizzes continue sporadically, with an Xmas one being hosted on 17th December.

Landlord Roger celebrated ten years of his lease at the **Wheatsheaf** in November with a performance by Oxford dub reggae favourites Dubwiser. The Christmas menu runs through to the end of the holiday period and the Quiz has returned, now being held on alternate Thursdays. **Greene King IPA** and **St Austell Tribute** were ales available on the last visit here.

CROWELL

Four ales in the form of **Timothy Taylor Landlord**, **Rebellion IPA**, **Roasted Nuts** and monthly seasonal **Voyager** were available recently at the **Shepherd's Crook** and a busy October saw an Oktoberfest as well as a pumpkin carving competition. Landlady Gosia is always holding events, so check their Facebook page for more details.

EMMINGTON

Three **locAles** on the last visit to the **Inn at Emmington** - **Rebellion IPA**, **Chiltern Beechwood Bitter** and **XT 13**, with **Loose Cannon Detonator** ready to come off the bench. **Loose Cannon** beers have proved popular here, and locals have already asked landlord David about the availability of their seasonal **42 Pounder** which went down well last year. The end of October saw the **Inn at Emmington** host local band 'The Muttz Nuttz' for a Halloween Party and live music will continue on the last Friday of each month over the Winter months. Food is now served every Saturday lunchtime as well as Sundays and every evening with popular pub classics as well as changing daily specials - children and dogs welcome! A Christmas menu starts on Saturday 1st December and is served through till Christmas Eve. New Years Eve will be a house party atmosphere with free bar nibbles and prosecco served at midnight, with free admission.

GRENDON UNDERWOOD

A group of local people have been trying to purchase the **Swan** (pictured above) which is currently closed. A full report on their progress on taking over this lovely old country pub will appear in a future issue. We hope it goes well.

HADDENHAM

The **Haddenham Winterfest** is on Saturday 8th at the Village Hall/Banks Park complex starting at 12 Noon.

HARDWICK

Tom Horton and Andrew Sewter have taken over the **Bell** which is due to reopen on Saturday 8th of December. More news about this listed 17th century pub in our next issue.

HENTON

At the **Peacock**, **Sharp's Doom Bar** and **Tring Side Pocket for a Toad** remain as the two ale line-up (a third handpump remains unused). The Christmas menu is available from November 23rd until 23rd December.

HIGH WYCOMBE

Opposite the towns' train station, the **Bootlegger** continues to offer the largest selection of both cask and craft beers in the town. Local cask ales from **Fisher's** brewery can be sourced here, with their latest additions to their portfolio **Honey Amber** (4.2%) and **Dunkel** (5.0%) that were on handpump in late November.

Three guest ales in the form of **Windsor & Eton Boatman**, **Tring Witch** and **Titanic Chocolate & Vanilla Stout** all at great price of £2.85 a pint were on offer on an October visit to the Chiltern Taps, a former **JD Wetherspoon** outlet. These were augmented by the ubiquitous **Sharp's Doom Bar** which was available for just £2.35 a pint.

A myriad of craft beers from the tap can be experienced at the **Heidrun** where circa 15 eclectic brews are on parade. A recent patronage uncovered cask beers from local breweries **Rebellion** and **Tring** amid craft beers ranging from **North Brewing Small Stout** (3.5%) and **Pig & Porter Skylarking** (4.0%) to a hefty **Time & Tide Domino** (8.6%).

A popular 'Flight of Ales' (4 quarter pints) can be purchased giving you the chance to sample more of their offerings, especially the stronger brews, at an affordable price.

Brewery tap emporium the **Mad Squirrel Tap & Bottleshop** boasts a collection of **Mad Squirrel** beers from cask and tap, with further guests beers from around in UK in residence at this tap bar. A plethora of bottled (some bottle-conditioned) and canned real ales can be purchased from their bottleshop for both, takeaway or in-house consumption. Artisan pizza is still available upstairs.

At the **Three Tuns**, a recent visit unearthed **Home Ales (Oldershaw)** **Robin Hood Pale Ale** (3.8%) and **Trumans Fire Starter** (4.2%) alongside **Sharp's Doom Bar** (4.0%). The **Three Tuns** has been awarded a plaque (on the wall behind the back bar) accrediting the pub for their continuous well-kept pints of **Doom Bar** served at the pub. A pleasing haven for some varied cask ales at a welcome price on the High Street.

The **Phoenix Bar**, a live music venue by the bus station, had two **Rebellion** ales on in the form of **IPA** and **Zebedee** on a recent Saturday evening visit.

KINGSTON BLOUNT

Planning permission has now been granted to Gosia and Milan from the





nearby **Shepherd's Crook** to convert the **Cherry Tree** into a B&B. It is unsure at the moment whether this will retain its bar in order to continue serving real ale. Hopefully more details in the next edition.

LACEY GREEN

Sharp's Doom Bar was joined by local ales **Rebellion IPA**, **XT 13** and **Tring Witch** at the **Pink & Lily** on a recent weeknight visit.

LONG CRENDON

The **Churchill Arms** which has been closed for a couple of months, is intending to reopen during the first week of December. Patsy and Jay – of the **Rising Sun** in Thame – are taking over the running of the **Churchill** as well as the **Riser**. The Thai restaurant will not be open until the new year when they hope to have all the staff in place. Beers are yet to be decided, but it seems that there will be three pumps, one of which will be selling **XT**. For further information, check on social media for opening times etc.

MARLOW

A recent visit to **McMullen's bar Baroosh** found a decent stout as their monthly special, **Victory** (4.5%), alongside **AK** (3.7%) and **IPA** (4.8%). More of the same please during the dark months!

Two local **Rebellion** ales continue to feature at TV chef Tom Kerridge's **The Butcher's Tap**. Their rebadged house beer **Rebellion IPA** (3.7%) is paired with another rotating **Rebellion** brew. **Smuggler** (4.2%) and **Zebedee** (4.7%) have been at the bar wickets recently.

In the **Churchill Tap @ The Chequers** local brewery tap-takeovers on the last Friday of the month have included **Rebellion**, **Windsor & Eton/Uprising**, **Lovibonds** and **New Wharf**. Next will be High Wycombe based brewery **Fisher's** in either January or February.

At the closed and forlorn **Cross Keys** several builders' skips have been sited and movement inside the property is evident. Various unconfirmed rumours have been circulating, but nothing definite as yet.

The **Rebellion** brewery November monthly special brew **Virtuoso** (4.2%) was available at the **Duke** with further core beers from **Rebellion**.

The annual **Winterfest** beer festival will be on the weekend before Christmas at **Marlow RBL Club** which was

presented with their **Regional Club of the Year** certificate in November (pictured above). Circa 18 eclectic and seasonal ales will be appearing including a one-off brew from the **Brampton** brewery called **Menin Gate** (a Belgian style Dubbel at 7.4%). Check their website www.rblmarlow.co.uk for an update on the festival beers on show.

Low-beamed popular pub the **Ship** continues to showcase two **Rebellion** ales alongside **Windsor & Eton** brewery beer **Windsor Knot** (4.0%), which were encountered at a recent visitation.

MENTMORE

The **Stag** is closed after the incumbents 'did a runner' towards the end of October. The brewery, **Charles Wells**, is looking for a better tenant. The village may look at the potential for a community buy out if it remains closed for long.

OAKLEY

The **Chandos Arms** has been given a fresh lease of life by Stuart and Dawn Joy who currently also run the **Bull & Butcher** in Ludgershall.

Taking on this **Punch Taverns** pub that has had a somewhat chequered history over the last few years, Stuart said: 'I'll give it a go and if the business thrives I'll stay for the duration. The village deserves a pub and the pub deserves the support of the village'.

With its thriving Aunt Sally team, football supporters club and generally as a good central place to meet, the pub is a natural hub for Oakley and outlying hamlets of which there are plenty.

Stuart, with roots firmly based in Buckinghamshire, is the epitome of an English country landlord. Having spent most of his working life in Spain he is a connoisseur of good wines and has created his own wine list for his pubs.

His home-cooked dishes have a distinctly Mediterranean influence and have been well received by the villagers.

Stuart is concentrating initially on serving national ales such as **Fuller's London Pride**, **Greene King IPA** and **St Austell Tribute** with his eye on **Locales** in the future depending on local tastes.

SYDENHAM

Rebellion IPA and **Roasted Nuts** as well as **Animal Dragon** were available on the three handpumps at the **Crown** recently. The **Crown** has also recently started stocking **Fisher's** beers, which

is a welcome novelty in these parts. A Quiz is planned for 6th December and the Christmas menu is available from 1st to 24th December. A New Year's Day Brunch is planned which will include the obligatory Bloody Marys! In addition, Will recently cooked at a recent **Rebellion** members' night at the brewery to highlight the combination of great food with great beer.

THAME

Up at the **Cross Keys**, **Thame Brewery** beers have finally arrived, with **Thame Brewery Best Bitter** (3.8%) being on most of the time. There have been two other offerings recently, a wheat beer and a beer from the past called **The Long Game**.

Fuller's recently celebrated 173 years of brewing and on Monday 19th November, all **Fuller's** beers at the **Six Bells** were £1.73 a pint. Wonder if they will celebrate their 174th anniversary?

TOWERSEY

Fuller's London Pride and **Rebellion IPA** were available at the **Three Horseshoes** when recently visited. The Christmas menu is available from 1st to 23rd December and there will be no Open Mic evening in December due to the busyness of the run-up to the 25th.

WENDOVER

After inclusion in the 2019 **GBG**, the **King & Queen** has installed its fourth handpump. Regular beers are **Youngs Bitter** (NOT *Special* as shown in the guide) at £3.65 pint and **Timothy Taylor Landlord** plus two beers off the **Star (Heiniken)** list of over 100 beers - which can be anything including some

local brews. **Landlord** and **Guest** beers can be £4.50+ depending on ABV. Five real ciders and two craft beers also offered. **Cameron's Thirst Blood** (dark Halloween beer) and **Timothy Taylors 1859** (at 5.3%) were on in October.

The **Shoulder of Mutton** closed mid-October and is undergoing extensive renovations to roof and exterior and the site is cordoned off with metal barriers.

The **Village Gate**, Worlds End, is still not trading. It appears on the **Star (Heiniken)** web site as a 'Management Opportunity' to rent. The **Rockwood**, Aylesbury, is also on this list.

WHEELER END COMMON

A recent weeknight visit to the **Chequers** saw this country pub busy with an after work crowd and **Fuller's London Pride**, **ESB** and a very good **Gale's Seafarers** available.

WING

Denise Redding has the freehold at the **Queens Head** and having closed the pub in February 2017 she reopened it in March 2018. In between she took on the **Stag** at Mentmore. She's totally committed to real ale and serves the likes of **Leighton Buzzard Cuckoo** at 3.8%; **Maltsmith's IPA** 4.6; **Brewdog Dead Pony Club**; **Horne's Arapawa**; **Tring**, **XT**, **Animal**, **Vale** etc.

WINGRAVE

The **Rose and Crown** is now being run as from 19/10/18 by two locals, Kelly Targell and Paul Weston. They operate two free-from-tie pumps with **Tring Side Pocket** for a **Toad** as a staple.

HOPPY HOLIDAYS!

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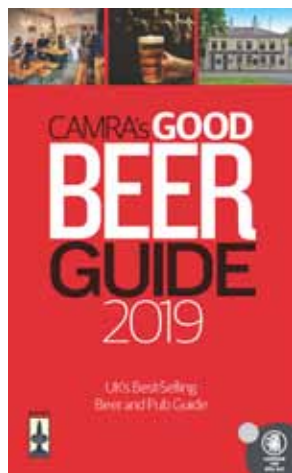
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NATIONAL BEER SCORING SCHEME



If you know a pub that serves great real ale you can submit beer scores to **CAMRA** to help give it the recognition it deserves.

It's only been a couple of months since the **2019 Good Beer Guide** was published (wonderful Christmas present idea — available direct from **CAMRA** and all good bookshops). Yet, incredibly, the local branch needs to turn its attention to selecting deserving pubs for the 2020 edition!

The selection process takes place in the first months of next year. However, as **CAMRA** members' beers scores are the starting point for consideration of a pub, it's vitally important that we have a comprehensive set of beer scores across pubs in the area when

we start the process.

Any **CAMRA** member can submit beer scores for any real ale pub in the country (we receive many scores from visitors to the area and encourage our members to score other branches' pubs).

The simplest way to submitting scores is via **CAMRA's** online pub guide — **What Pub**.

Go to <https://whatpub.com/>

Login to the site via the member login link on the home page (using the same logon details as the main **CAMRA** site), and

Search for the pub you want to score and an online 'Submit Beer Scores' form will appear on the right.

Enter date, score, brewery and beer from the drop-down option, press submit, and you're done. It takes seconds.

A feedback form can also be found on the pub page to update the database if there are any changes or inaccuracies.

More details on the way the scheme works can be found on the **National Beer Scoring Scheme** webpage on the **CAMRA** website: <http://www.camra.org.uk/nbss>. Scores are between 0 and 5. A score of 5 should only be given in exceptional cases with 3 for 'good' and 2 or lower given to beer that could not be recommended.

If a pub has no real ale, then it should be scored as a 0. This is important as some pubs have a habit of serving good real ale occasionally but fail to keep real ale consistently available. When compiling the **Good Beer Guide** we need to ensure that visitors to selected pubs are not faced with a row of turned-round pumpclips and an invitation to try bottled or keg beer only. Visits recording scores of 0 will significantly affect the pub's overall score. Licensees be warned — reports of no real ale being available will significantly reduce the chances of a pub appearing in the next **Good Beer Guide**.

We have several very diligent regular beer scorers but the more scores we receive for the largest number of pubs the more accurate our figures will be. In general, we have the best coverage in the larger towns in the branch. Therefore, we'd particularly welcome scores from the more rural areas — and these are often where pubs are in danger of closure and would benefit most from recognition of beer quality.

We welcome all beer scores from any pub but areas that we'd be particularly interested in include the north and west of Aylesbury (e.g. North Marston, Quainton, Marsh Gibbon, Waddesdon, Brill, Long Crendon and nearby villages), east Oxfordshire (Chinnor, Tetsworth and environs) plus the south and west of Wycombe (Stokenchurch, Lane End, Turville, Hambleden and so on). We'd also appreciate more scores from pubs deep in the Chilterns and off the beaten track.

The next few weeks are a busy time for pubs and our members will no doubt be enjoying the seasonal cheer — remember that adding a few beer scores might be one of the most effective Christmas presents you can give to a good beer pub.

Mike Clarke



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. Inside you will find a warm, friendly atmosphere with an open fire, low ceilings and rustic beams. Landlady Sarah serves excellent home-cooked food alongside a great line-up of real ales and wines.

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BOOK REVIEW - THE GRAVEDIGGERS ARMS

While at a British Guild of Beer Writers summer party, I indulged in various conversations to see if there was any other 'pub fiction' out there to hang my #pubfiction hashtag onto. After a good number of chats, and I daresay, ales, I finally found one.

Mike Clarke told me about a book written by his fellow-member of the Aylesbury **CAMRA** group, Charlie Mackle. It was not originally meant to be a book, but was a series of short stories that were published in the Aylesbury **CAMRA** monthly magazine, *Swan Supping*, and these were later collated together into 'The Gravediggers Arms' book. I thanked Mike for the tip, ordered a copy from Amazon, then promised to write a review. So here it is.

'The Gravediggers Arms' is not only the title of the book, but also the name of the pub in which all of the proceedings are based. In some ways this could be viewed as contender for the worst pub in the world. Falling apart, unclean to scientifically challenging levels, and frequented by regulars with an unhealthy reliance on the beers purveyed within these walls, this is the pub where we follow the adventures of its landlords and clientele in each chapter.

And what beers we find there! Much of what is sold between these four walls is brewed on-premises and, for increasingly obvious reasons, are not likely to be widely available in the country as a whole any time soon. The names, as well as their ingredients, do little to add to their marketing potential, but do provide amusement to the reader, such as *Fit Shaced*, *Undescended Gonad* and *Ring of Fire*, the latter being a particularly ominously-named effort, and not only for the chilli added to the brew at the last-minute.

So, this is not meant to be a realistic look at the daily life of a local pub. This, after all, is a place where the **CAMRA LocAle** groups have paramilitary wings, and that's not true, right? No, it is more a fantasy pub that has all the aspects of pub-life ramped up to the max. Which is no criticism. What the book manages to do is still reveal aspects we recognise from our own locals from within these exaggerations, as we read about the mad goings-on within the **Gravediggers**.

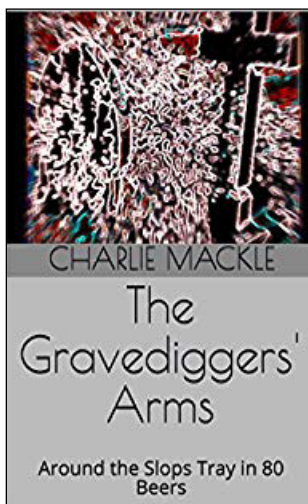
From the ales that are strange beyond imagination but still sell to the enthusiastic locals, the real ale tickers, who have to drink everything out there at least once, to the sparsely populated Lounge area, the occasional haunt of local toffs, at great expense.

And you also can't help but root for James and Mazz, our two heroes who run this place. James ends up in charge by being pressured into it by devious local businessmen and through lack of anything better to do, but it is Mazz, who has to look for an alternative career to that of being a mime artist, who finds that she has a particular talent for running this place.

It is rarely smooth running though. The pub relies heavily on its few local regulars, who seem to be there more than the staff, and so the place is constantly trying to reinvent itself, trying the latest zeitgeist in the quest for success, or survival at least. Many of these schemes, in fact *all* of these, are doomed to failure, such as the fad for not banning mobile phones but actually *only* allowing conversation on mobile phones. They may not be natural business people, but at least they give it a go!

The tone is light and humorous, however the stories are not merely drunken fun. Each new chapter usually looks at a contemporary issue (at least contemporary when it first appeared in *Swan Supping*) through the prism of the **Gravediggers**, and often highlights targets of the author's ire. Politicians (national and local), celebrities and toffs are all regular subjects of ridicule, but Mr. Mackle perhaps saves his largest criticism for the big breweries and the disappointing fare that they force upon the pub-going public. This is most clear from the almost-carefully named beers they offer, such as *Blandweiser*, or *Yellowe Queen*, which are seen as a fate worse than even the most gruesome of James' latest experiments.

There are occasional moments of poignancy too if you care to look for them. Like the chapter written on the hundredth anniversary of World War 1. The locals find an old photo in the walls of the pub, hidden away for years. I confess myself that I like to see old photos in pubs, and have written about



them too, so I was particularly moved when we see that this photo is of a bunch of **Gravediggers** regulars in 1914, just before they headed off to war. We then discover that only two of them came back. 'The rest of 'ems just names on the memorial', one of our old regulars sadly reminds us.

The book's stories do get steadily more extreme towards the end, but for me the book's strengths lie where the tales remain just within the realms of a pub that the reader may recognise. But for all the madness within these four walls, it is clear that the real madness resides outside of them. So, the worst pub in the world? Maybe not after all. It is at least one you can't help going back to, in the pages of this book.

Mazz and James sum it up best themselves while musing about the universe, looking up at the stars from the vantage point of the pub garden. 'Just to think,' Mazz says. 'Out there in the infinite vastness of space there must be countless pubs, and there will be one just like *The Gravediggers*.'

James replies, 'I know the universe is big, but it can't be *that* big!'

With our pub-universe getting smaller every month, this book serves as a reminder to celebrate these strange and unique places in our own towns and villages while we still can.

Cheers Charlie!

Mark Fryday

Mark Fryday's novel *Collapse of the Wave* (available on Amazon) was reviewed in a previous *Swan Supping*.

This article was reproduced by permission from Mark Fryday's blog which can be found at <http://markfryday.com/>

You can order *The Gravediggers Arms: Around the Slops Tray in 80 Beers* as a paperback on Amazon with profits contributing towards local branch funds.

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LOCAL BREWERY NEWS

ABC Brewery

Aylesbury Brewhouse is continuing in its remit of producing interesting single batch brews. There are two Christmas beers coming up soon to help you get into the mood for the holiday season.

First up they have a new beer for Christmas 2018, *Christmas Twee*. A 5.0% red ale fermented with a traditional Belgian abbey yeast. Brewed with seven different malts and speciality Belgian candi sugar this Christmas beer offers a complex flavour profile with notes of toffee and dried fruits from the malt, spicy and peardrop fruity esters from the yeast, a hint of earthy floral hop and a nice dry finish.



The second of their Christmas beers sees the return of *Reindeer* their tribute to everyone's favourite luminous-schnozzed capreoline. *Reindeer* is an amber 4.0% beer dry hopped with classic US hop Amarillo, giving rise to fresh flavours distinct flowery, spicy, tropical; citrus-like with qualities of orange and lemon.



Chiltern Brewery

Following the success of their autumnal ales, *Kop Hill Ale* and *Copper Beech*, 300s *Old Ale* was relaunched in October and is a true classic when it comes to old ales. The brewery told us that it will be available until the end of January! For November, **Chiltern** have released a brand new beer - *Salted Caramel Ale*. Early feedback has been very positive, with most admitting to being surprised at how well salted caramel suits being in a beer. In December, **Chiltern** will release their ever-popular *Foxtrot*.



On Saturday 10th November, **Chiltern Brewery** released a new vintage of *Imperial Stouts* as part of their Christmas shop launch. Following the overwhelming success of last year's range, Head



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Brewer Tom Jenkinson told us that 'it was an easy decision to brew *Imperial Stouts* once again after hearing such great feedback last year. With new flavours for 2018, we're exceptionally proud of this year's vintage. Our Oak-Aged edition has been matured in a wooden cask for over twelve months and, although I may be biased in saying this, is

truly exceptional!'

Our very own Giles du Boulay (**CAMRA BLO** for **Chiltern Brewery**) was asked to officially open their Christmas shop and as you can see, did an admirable job!



Giles wanted to add something about the annual **White Horse**, Parsons Green, Old Ale Festival which is legendary. This year's (the 36th) had some fifty different high quality ales available divided into various categories. It was pleasing that **Chiltern Brewery**, as the only brewery from our patch, was well represented with their 300s *Old Ale*, *Lord Lieutenant's Cream Porter* (rarely found casked), *Imperial Stout 2018* (apparently supplied as a spontaneous gesture in response to a phone call from the pub) and *Bodger's Barley Wine* (generally only available bottled). He felt it his duty to try them all (amongst rather a lot of others...) and was not disappointed. The *Lord Lieutenant's* especially was magnificent.

Fisher's Brewery

The expansion is going steadily in that they have recently commissioned two new fermenters with a third on the way and their new 4.2% *Honey Amber* is going really well. They have a new member of staff, Eric, who joined in November as a brewery assistant and sales administrator.

Two monthly open events take place in December on Friday 7th and Friday 21st. On the 7th they'll have The Magnificent 7's on the decks and Monster Pizza serving wood-fired pizzas fresh from the brewery. December 21st they have El Comenzal serving hot festive tacos and DJ Martin Harris.



The upstairs area is now in use seating around twenty people out of the cold and branded glassware and t-shirts are available from the brewery shop, ready for the Christmas period. Look out for them on High Wycombe Market on Saturday December 15th and Saturday 22nd.

Hillfire Brewery

Hillfire Brewery were delighted to hear *Nightingale* won **Beer of the Festival** at the recent **Vale of Aylesbury Beer Festival!** Huge thanks to everyone who supported the festival and helped to raise over £9,000 for the Florence Nightingale Hospice.



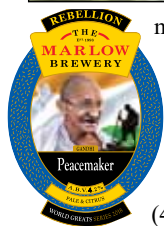
They have just released version 3.0 of their *American Pale Ale* (4.6%) - it's their hoppiest beer so far, bursting with juicy US Citra and UK Godiva hops. In contrast they are working on a new beer (to be named later) which will be a traditional bitter at 4.2% and all English hops.

As mentioned last time, they are reducing single-use plastic and now offer their beers for carry out from the Brewery Shop in refillable glass growlers.

Rebellion Brewery

The monthly beer for December is *Peacemaker* (4.2%), described as pale and citrus and for January it is *Contact* (4.2%), a copper and crisp ale which is the first of 2019's monthly beers called 'The Aviator' series. The monthly beer range gives their brewers a chance to flex their brewing

MORE LOCAL BREWERY NEWS



muscles and experiment with new beer styles, new ingredients and new recipes.

The winter seasonal beer *Gold* (4.4%), a rich golden ale with an intensely hoppy aroma of tropical fruits, citrus fruits and red berry, will be followed in spring by *Amber* (4.3%), a malt forward and full-bodied best bitter with biscuit and caramel notes, described as rich amber in colour with a classic British hop character.

Rebellion have brewed *Winter Royal* for a few years now, bringing back the famous Marlow beer after *Weathereds* brewery, the original brewers, closed in 1988. It's a 5.4% ruby winter warmer with a rich maltness, soft bitterness and a fantastic late and dry hop aroma.



It will be available in pubs and from the brewery shop from the first of December. For the first time they will also be selling a limited number of 500ml bottles in mixed cases alongside the draught beer sizes. They have brewed twice as much as 2017 but there is only a limited amount and stocks are expected to run out the week commencing 17th December, so please keep an eye on their website and social channels for more accurate timings.

Rebellion's Christmas beer range is *IPA*, *Peacemaker*, *Gold* and *Roasted Nuts* with *Roasted Nuts Extra* available in bottles. They will be open on two Sundays in December, the 16th and 23rd. Please check their website for times, guest tasting schedule and all other festive news.

Tring Brewery

Tring's monthly special for December is *Secret Santa* (4.0%). The pale copper colour of this beer is provided by the medley of malts. A generous dose of Bramling Cross hops give this beer some festive spice and wonderful aroma.



It is joined by their seasonal ale *Santa's Little Helper* (4.8%). A warming winter ale, this festive special is the perfect balance of roasted malt and premium aroma hops. This tittle would warm even the cold heart of Scrooge.

Vale Brewery

As Christmas approaches, **Vale's** festive brews are - *5 Gold Rings* (4.2%). Golden in colour, using a blend of Maris otter and Munich malts with Fuggles and Goldings hops.

Christmas Star (3.6%). Brewed with Brewers Gold, First Gold and Celeia Golding hops. This robust dark copper coloured session style beer has a roast toffee flavour and pleasant spicy finish.



Good King (5.0%). Mahogany full-bodied ale with rich malt raisin flavour with a spiced hoppiness to finish.



On Saturdays during December, join them in the Tap Room for Mulled wine and mince pies, and take the opportunity to place your Christmas orders. Order before 15th December to receive 10% discount off all takeaway draught ales.

XT Brewery

The **XT Craft Lager: Eisbar** will be at Brau-Beviale in Nuremberg, one of the worlds' biggest beer and brewing exhibitions. *Eisbar* was selected as it is brewed with all English malts and hops but follows a very traditional German lagering technique.



XT and Animal have released no less than three winter beers, and three new Animal specials: *Animal Ermine*

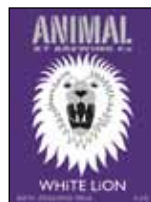
(4.6%), a pale milk Stout Stout. This little critter may look pale but it has a smoky smooth richness that is always associated with darker Christmas beers. A subtle sweetness from the lactose balance hints of beech, chocolate and liquorice from a variety of malts. Wheat is added to bulk up the beer for plenty of mouth-feel and a satisfying silky finish.



Animal Snow Owl (4.6%), in bottle only. A clean Winter Pale Ale stuffed with Simcoe, Rakau and Wakatu. Flavours of fig, passion fruit, citrus and fresh pine all dance on your pallet

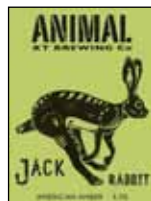
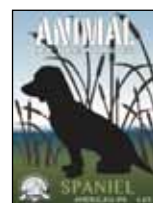
on a bed of crisp pale malt.

XT-25 (4.7%) Christmas Ale. A festive rosey red ale, with English Golding and New Zealand Wakatau hops for a top to bottom winter warmer. Uses a very slow cold fermentation technique in the German Altbier tradition.



Animal White Lion (4.6%). Brewed in collaboration with the **White Lion** pub in St Albans. They helped raid **XT's** hop store and paired pale malts and a pride full of high alpha NZ hops. Dr Rudi, Motueka and Green Bullet deliver big lemon/lime, floral and bitter pine flavours with a subtle nutty note from the caramalt.

Animal Spaniel (4.6%). A collaboration with the 'Friends of the Shed' homebrew group – this is an American IPA based on the recipe from the competition winning beer.



Animal Jack Rabbit (5.5%). Prick up your ears for a new cranked up Animal beer – heavily hopped American Amber packed with Summit, Columbus, Cascade, Citra and Chinook hops - with a character to match the bouncy, big-eared Yankee.



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THE CASKITEERS - PART THREE

Harry and Jacob were feeling abandoned. Business in their East London craft beer brewery and tap, **Eaten Trifles**, was extremely slow. They stroked their bushy beards and stared forlornly through their fashionably outdated horn-rimmed spectacle frames at the empty mismatched industrial furniture in the bar.

‘Hard cheddar that no one’s come to play. And we’ve even actually discovered how beer is brewed,’ Jacob said.

In this hundred-yard stretch of Shackney High Street there were now at least fifteen craft beer bars. The Millennial trendsters had converted every small supermarket and takeaway between the ‘Cost U A Fortune’ Espresso Establishment and the Purple Dodecahedron street art gallery. Next door to **Eaten Trifles** was **Pebbledashers** micropub with the **Offally Nice Beer and Bone Marrow Emporium** on the other side. In the past two weeks a further two boutique beer salons, **Stoat in the Hole** and **Ma’s Brown Thumb**, had opened for business on the other side of the road.

By an extraordinary coincidence the proprietors of all the newly opened micropubs, craft breweries and bars had been to either boarding school or university with Harry and Jacob.

‘Surely there’s enough red-trouser wearing hipsters in Shackney to keep us all in business?’ Harry said. ‘You can’t walk down the High Street without bumping into a posse after posse of green and black checked lumberjack shirts.’

‘You know I sent invitations to our new venture in the post to all my ex-boarding school chums. I was convinced that I’d get RSVPs from at least forty-eight of them but so far I’ve only managed to muster a measly twenty letters,’ Jacob complained.

‘Poor show,’ Harry commiserated, ‘No fun in that party.’

‘My pater had a very free-market approach towards the competition’ Jacob said. ‘He bought them all out, closed them all down and then raised his own prices sky-high. He said that worked jolly well in the brewing industry in the 1960s and 70s.’

‘Problem is, old stick, that all our competitors on Shackney High Street have even richer parents than ours. They won’t sell,’ Harry said morosely.

As part of the cut-throat competition, **Pebbledashers** had attempted to outflank its rivals by appealing to customers’ stomachs. All the bars offered free-range pork scratchings and most had upgraded to organic but **Pebbledashers** offered scratchings from pigs that had been read the works of Jean Coctail – an obscure French existential mixologist poet. It was said to help make the beasts’ hairs stand on end.

‘What we need is a USP like **Pebbledashers**,’ Jacob declared.

‘Didn’t we have them installed in all the walls and tables so people can connect their iPhones and Macs rather than converse with each other?’ Harry asked.

‘No, not USB charge points – a USP – a Unique Selling Proposition for **Eaten Trifles**,’ Harry shouted.

Harry and Jacob stopped for a moment, staring down at the inkwells in the bar’s reclaimed old school desks. They both tried extremely hard to have an inspiring, original thought – or, in fact, trigger any thought process at all.

Ruthie, their Glaswegian brewer, had overheard the chums’ debate and approached holding two pints in her hand.

‘Why don’t you make great beer your attraction?’ Ruthie asked. ‘You *are* running a craft beer bar.’

‘Crikey!’ Jacob exclaimed. ‘What a marvellous idea – of mine.’

‘I just finished the microbrewery’s first beer, wannae have a taste?’ She proffered the pint glasses. ‘Here ye go, it’s an amber best bitter.’

The liquid was clear and bright, in superb condition with a foaming head.

‘Bitter?’ Jacob exclaimed. ‘Who would want to drink something bitter?’

The two hipsters took a sniff from the glass, then a tentative taste. The beer had a rounded malty body with a delicate balance of subtle hop notes.

‘Dear woman,’ Harry said, wrinkling his nose. ‘Where on earth is the

flavour of pomegranate molasses?’

‘Or blood orange grapefruit? Or Lombardy truffles?’ Jacob added

‘Or caramelised, freeze-dried mango infused with the needles of Icelandic Douglas Fir trees?’ Harry complained.

‘That’s what people want in their beer,’ Jacob wailed. ‘Not this unadventurous brown liquid.’

‘What sortae people?’ Ruthie asked.

‘We visionaries,’ Harry declared, taking a swig of beer and waving his glass above his head. ‘Our destiny is to embark on a brave journey into a limitless world of beer flavours unfettered by so-called experts.’

‘Aye, would that be people like you two? Haven’t you noticed you’ve almost supped your pints in two wee minutes?’ she said. ‘You cannae deny you’re finding it very drinkable. Put it on sale and let the punters judge for themselves.’

A chastened Harry took Jacob aside. ‘Actually, she does have a point, if we promote it by insinuating it has extremely subtle traces of rhubarb kimchi we could get away with it.’

‘And at fourteen pounds fifty for a third of a pint that generates enough cash to, er, perhaps buy myself a new silk neckerchief?’ Jacob said.

The two hipsters relented and put the best bitter on sale.

A couple of days later **Eaten Trifles** was rammed – but not with people called Cicely and Bertie sipping thimblefuls of beer with an ironic twitch of the little finger. Instead, half of the local London **CAMRA** membership was queuing out of the door, desperate to drink this superb, five-point rated example of a traditional British classic ale style. Admittedly, many of them sported beards but they were emphatically not of the hipster sort.

‘This is terrible, doubling the price hasn’t done anything to deter the hoi-polloi,’ Jacob wailed, holding a protective handkerchief over his mouth to avoid ingesting the air of the lower classes.

‘We should have insisted it be infused with essence of green wellington boot and shooting stick,’ Harry complained.

‘Beer’s going great, lads,’ Ruthie said, pulling pint after pint on the handpump. ‘We’re down to our last barrel.’

‘Last barrel!’ Jacob cried in horror. ‘My good woman, we need to put a reserve aside for ageing. How many decades before the beer reaches the acme of perfection and be auctioned at Northerby’s?’

‘Age it? This is cask ale. It loses condition after a few days. It’s a living product. You drink it now!’ Ruthie exclaimed, downing a pint herself.

‘I don’t care for living things,’ Jacob said. ‘I prefer to shoot them.’

‘Are you telling us that we can’t invest, do nothing for years and years and sell for an exorbitant profit?’ Harry asked. ‘This is really quite an extraordinary way to do business.’

‘Not unless you want hundreds of bottles of malt vinegar for your chips in fifty years,’ Ruthie replied. ‘You’d ha’e to have a haggis for brains to mature a cask of real ale.’

Jacob suddenly grabbed his Pinnocchio retro-phone. Within minutes a skinny young man in a suit several sizes too large rushed into the bar brandishing a cheque book.

‘Have you met Ptolemy, my third cousin twice removed from any common sense whatsoever?’ Jacob asked.

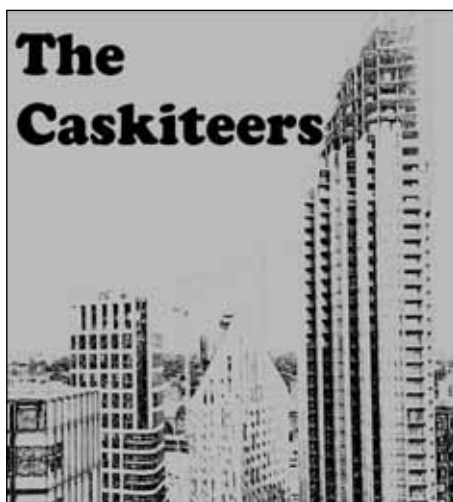
‘Stop serving that bitter immediately,’ Ptolemy commanded. ‘I have a van outside ready to transport the remainder to Northerby’s cellars.’

The thirsty customers stormed out of the bar in disgust while Ptolemy handed over a cheque to Jacob for ten thousand pounds before disappearing with his investment.

‘There’s one born every minute,’ Jacob said, slapping Harry on the back.

‘Especially in your family,’ Harry agreed.

Charlie Mackle



Branch Diary

Everybody welcome to all socials and meetings!

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).

Saturday 8th BEER FESTIVAL SOCIAL

12.00 noon Haddenham Winterfest, Village Hall/Banks Park complex.

Friday 14th AYLESBURY CHRISTMAS PUB CRAWL

Starts 7.00pm Hop Pole and then the long walk to the Old Millwrights Arms via the Kings Head and other pubs which appeal on the night!

Saturday 22nd BEER FESTIVAL SOCIAL

12.00 noon Winterfest, Royal British Legion, Marlow

Monday 24th CHRISTMAS EVE LUNCHTIME SOCIAL

12.00 noon, King's Head, Aylesbury

Monday 24th WYCOMBE CHRISTMAS EVENING SOCIAL

7.00pm Heidrun, 8.00pm Bootleggers, 9.00pm Belle Vue.

Thursday 27th WENDOVER CRAWL

7.00pm Pack Horse, 8.00pm Red Lion, 8.30pm White Swan, 9.15pm King and Queen

January

Monday 7th FORMAL BRANCH MEETING

7.30pm, Belle Vue, High Wycombe

Saturday 12th LEIGHTON BUZZARD PUB CRAWL

Starts 12.00 Noon Black Lion, followed by the Swan Hotel, Red Lion and the Bald Buzzard Alehouse

Saturday 19th CENTRAL SOUTHERN REGIONAL CRAWL

Starts 12 noon, Hamilton Hall, Liverpool Street Station, London.

Saturday 26th HENLEY UPON THAMES PUB CRAWL

800/850 Arriva bus from High Wycombe, to Bell Street stop, just before bus turns into New Street one-way system, cross by Teddy Bear Shop.

12.00 Noon Bull at Bell Street (Brakspear's Brewpub). Old Bell, Bell Street. (Brakspear), Catherine Wheel, Hart Street.(Wetherspoon), Three Tuns, Market Place. (Brakspear), Argyll, Market Place. (Greene King), Lovibonds Brewery Tap, Market Place (entrance in Tuns Lane car park) and lastly the Bird in Hand, Greys Road.(Free-House).

February

Monday 4th INFORMAL BRANCH MEETING

Details to be confirmed

Monday 25th BRANCH ANNUAL GENERAL MEETING

7.00pm The Riverside, High Wycombe (tbc)

Further details on www.avw.camra.org.uk and facebook

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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:-

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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.

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

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

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Copy deadline for next issue (due out 31st January) is 14th January 2019.

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

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

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

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