

FREE

Swan Supping



Issue 130

Feb/Mar 2019

**The Bell in
Hardwick opens its
doors again!**

See page 5



**CAMPAIGN
FOR
REAL ALE**

Newsletter of the Aylesbury Vale & Wycombe Branch of CAMRA

avw.camra.org.uk

Circulation 6000

Peter & Trudi
Invite you to join them
For a day of beer and
entertainment.
To celebrate their 10th
Anniversary of running the
Cross Keys in Thame.
On february 23rd.



Le De Spencers Arms

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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.

Visit our website for the menu, planned events, local walks and read some of the history of this 250 year old pub.

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www.ledespencersarms.co.uk

NEWS FROM THE EDITOR



While the Government concentrates on Europe, the number of pubs in the country continues to decline due to the burden of taxes and business rates, we have good news and bad news!

Both types can be found in this issue on pages 6 and 7 where we cover the local pub scene and some of our articles. The **Fuller's** sale (Page 5) is definitely in the latter category, but **Oak Taverns** taking over the **Bird in Hand**, Princes Risborough, seems like the best belated Christmas present you could wish for!

Please read the details about our AGM and if you are a local CAMRA member, please make the effort to attend. The venue may seem strange, but the reduction in late night buses, especially with the last 300 leaving Aylesbury for High Wycombe at 9.00pm, has forced our hands. At least the last bus the other way leaves at 10.00pm! There is also a shortage of pubs with rooms available for functions - perhaps we can start another campaign about that!

Congratulations must go to Trudi and Peter Lambert who will be celebrating ten years at the **Cross Keys**, Thame, in February. What they have done there is remarkable as they have proved that any pub, no matter how run-down it may be, can be transformed by the right people into one of the best pubs in the country. They are offering a day of beer and entertainment to mark the occasion and I expect the pub will be packed!

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.

Hope to see loads of you at our AGM!

David Roe, *Swan Supping* Editor

editor@avw.camra.org.uk

BRANCH AGM

The Annual General Meeting for the **Aylesbury Vale & Wycombe Branch** of **CAMRA** will be held on Monday 25th February at the Riverside Club Legion Hall, St Mary Street, High Wycombe, HP11 2HE. It will start 7.00pm and the venue is right in the centre of High Wycombe, close to the **Heidrun** bar and the Swan theatre car park.

Simon Isted will be standing down as Chairman at this meeting, therefore a new Chairman will need to be elected. We also need to fill the post of branch Secretary.

All other committee positions are also up for re-election at the meeting. If you wish to stand for any position then please look up the description of the role on the **CAMRA** website (<https://members.camra.org.uk/group/guest/branch-opportunities>).

The branch requires a Chairman and a Secretary to operate. If no one is prepared to take on these roles then the branch faces an uncertain future. The Regional Director may be forced to merge this branch, which is already geographically large, with neighbouring branches. This would inevitably lead to a decline in our ability to campaign locally and longer distances would make it harder to attend socials and branch meetings.

We aim to finish the meeting early to allow members to make public transport connections.

Please advise Simon Isted if you wish to stand for any of the committee positions before the meeting by email at istedsj@hotmail.co.uk or tell him on the evening.

If you care about the branch, please do come along!

**There will be a free buffet
and a bottle raffle will be held to help pay for the evening
(please bring along bottles to be raffled off).**

NATIONAL CAMRA NEWS

New Chief Executive and Deputy Chief Executive

Tom Stainer, who has worked for **CAMRA** since 2006, will become the organisation's Chief Executive. Ken Owst, who joined the Campaign as Chief Support Officer and Company Secretary in 2018 will become its new Deputy Chief Executive.

CAMRA National Chairman Jackie Parker said: 'I am delighted that Tom and Ken will be taking up their new roles as 2019 gets underway, and am confident they'll provide strong support for our volunteer leadership and lead our dedicated professional team at head office to build on our campaigning successes.'

CAMRA Chief Executive Tom Stainer said: 'I've worked for **CAMRA** for more than a decade so it's an organisation I deeply understand and hold a great affection for. The Campaign is an incredible and unique organisation, entirely as a result of its dedicated and passionate volunteers. My job now is to help our National Executive develop the strategy to continue **CAMRA's** growth, support our branches and continue to deliver effective campaigning - especially to ensure the Pubs Code is working as intended, to protect pubs from unfair business rates and to ensure tax on beer served in pubs is reduced.'

Deputy Chief Executive Ken Owst said: 'Since arriving at **CAMRA** it has been apparent that all the **CAMRA** staff are committed and keen to be as effective as possible in supporting our members to organise great festivals and effective campaigns across the country. We need to make sure our systems and staff continue to develop to their full potential, so they can give the most effective help to our volunteers across the country.'

MPs unite to demand business rate reform for pubs

In January, a day of political division saw an unlikely agreement emerge as MPs from across the political spectrum called for meaningful reform of business rates at a Parliamentary debate on the future of Britain's pubs.

The debate, which was secured by St Albans MP Anne Main, saw MPs sharing examples of pubs across the UK that have been lost or are under threat due to sky-high business rates.

Speaking in the debate, Anne Main MP explained that '30 of the 50 pubs in St Albans have seen a rate increase. Astonishingly, they need to sell around 180,000 more pints per year to cover those increases.'

'**CAMRA**, which is based in my constituency, recently provided a comprehensive submission to the Chancellor ahead of the Budget in September. It has called for a full review of the business rate system with regard to pubs. It maintains that the current system is not fit for purpose and

a review is needed to tackle the unfair penalisation of property-based businesses like pubs, especially given the vastly reduced levels of taxation paid by online retailers.'

Tom Stainer, **CAMRA's** Chief Executive said: 'It's great to see MPs from across the political divide coming together to recognise that pubs are a force for good. It's clear that MPs want fundamental reform of our outdated and unfair business rates system.'

I'd urge the Government to listen carefully to unified calls from backbenchers and from the pub industry to safeguard the long term future of the Great British Pub.'

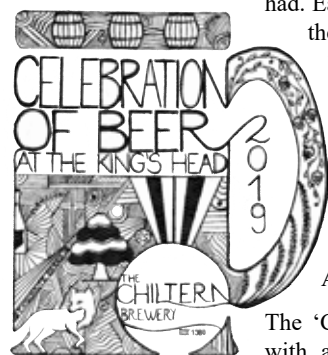


CELEBRATION OF BEER AT THE KING'S HEAD

The 2019 'Celebration of Beer' concentrating on Porters and Stouts and Old Ales kicked off at the **King's Head** in Aylesbury on Wednesday 2nd of January with the first 'ceremonial' pint being pulled by Giles du Boulay, **CAMRA** Brewery Liaison Officer (**BLO**) for the **Chiltern Brewery**. The pint in question was undoubtedly one to be celebrated being the incomparably rich and warming **Harvey's Old Ale** (4.3%).

This is the 7th annual 'Celebration' which is in effect a rolling beer festival quite unlike any other. This year **CAMRA** was especially honoured by the brewery by being invited, through Giles as their **BLO**, to participate in the planning. The main thrust of the changes made as a result centred around the direct involvement of readers of *Swan Supping* and customers in the pub in nominating the beers to be ordered. In the December 2018 issue of *Swan Supping* readers were invited to send their nominations direct to James Bradshaw, the Sales & Marketing Manager for the **Chiltern Brewery**. About a dozen people did just that by nominating some thirty beers between them. Twenty cask (note: no keg!) beers have been ordered for the 'Celebration' including at least one from the recommendations made by each of those who responded.

Throughout the 'Celebration' a beer 'passport' has been made available in the **King's Head** in which drinkers can record the special beers they have had. Each entry is validated by a 'fox' stamp at



the bar and their enjoyment of ten pints of 'Celebration' beer is rewarded by a free pint, and twenty pints is rewarded by another free pint and two tickets to a **Chiltern Brewery** Friday tour.

The brilliant 'Arts & Crafts' design on the front of the 'passport' and on other publicity, as seen here, was created by Anett Jenkinson.

The 'Celebration' will continue into February with a fine selection of Porters, Stouts and



Old Ales not to be missed, thanks to all those in the community who recommended them.

THE KING'S HEAD
EST 1455

CHILTERN BREWERY

The Chiltern Brewery's historic courtyard inn at
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Guest Craft Beers, Ciders & Stouts
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NEW LUNCH SERVED DAILY
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The King's Head, Market Square, Aylesbury, HP20 2RW
01296 718812 www.kingsheadaylesbury.co.uk

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Sunday 12 - 10 pm

Food available Friday, Saturday & Sunday

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www.chandosoakley.co.uk

THE BELL AT HARDWICK REOPENS!

The **Bell** at Hardwick, just off the Buckingham Road, a couple of miles north of Aylesbury, is a picturesque, beautifully refurbished, 17th Century freehouse.

Originally two lacemakers cottages, the building dates back to 1678 and still boasts the original oak beams, inglenook fireplaces (with an open fire and a wood burning stove) and delightful walled garden you might hope for in a traditional country pub.

The pretty hostelry was beautifully renovated in 2014 - the original oak beams were sandblasted and now look fabulous and the attractive bar area sports a new flagstone floor, while the cosy dining snug has been comfortably carpeted.

Outside a courtyard patio and barn to the rear gives al fresco dining options or space for functions, while inside a new extension provides pleasant and airy restaurant space.

The **Bell**, previously also known as the **Olde Jug**, closed briefly last year but new landlords Tom Horton and Andrew Sewter, who lives in Hardwick, took over in November freshening up the place once again and bringing in a new team, headed up by chef Nick Porter and general manager Cullum Boland.

They are gradually developing the restaurant menu and can also cater



business events, wedding receptions, parties, functions and wakes in their dining room or, when warmer, on the patio. There is also space for a small marquee at the front or back, should it be needed. Family friendly and dog friendly they also have Sky Sports and free WIFI.

Being a freehouse, the **Bell** is able to keep beer prices reasonable whilst stocking a varied selection of beers, lagers and cider including **St Austell Tribute**, **Sharps Doom Bar** (£3.25 pint), plus a special gin menu and a reasonable wine list.

The **Bell's** menu sports a good choice of tasty fare from Burgers, Fish & Chips and Steaks to Cured Pork Belly with Bubble 'n' Squeak Croquette, Baked Apple & Red Wine Jus; to Roast Fillet of Hake with Chorizo, plus there's a good vegetarian and gluten and dairy free selection and the lunchtime sandwiches include a fishfinger butty!

The **Bell** at Hardwick, Lower Road, Hardwick, Bucks, HP22 4DZ
Tel: 01296 640005 Email: enquiries@thebellhardwick.co.uk
Web: www.thebellathardwick.com

Opening Times: Monday to Thursday 11am-11pm, Friday/Saturday 11am-Midnight and Sundays 11am-10pm. Restaurant: Wednesday-Thursday 12noon-9pm, Friday/Saturday 12noon-9:30pm and Sundays 12noon-6pm

FULLER'S SELL THEIR BEER BUSINESS!

Fuller's, which is a family owned brewing company, is leaving its Chiswick brewery site in West London after almost 175 years to focus on its pubs and hotels. Famous for its **London Pride** and **ESB** beers and owners of the **Gales** and **Dark Star** brands, **Fuller's** is selling all of its beer business to **Asahi** for £250m.

Under the deal, the family run will sell the production and distribution of its beers to the European arm of the Japanese brewer, which already owns **Meantime** in the UK.

The sale includes the historic Griffin Brewery in Chiswick, where the company was founded in 1845.

CAMRA has raised concerns about the takeover and its consumer implications on choice and beer quality.

CAMRA chairman Jackie Parker said: '**CAMRA** is always concerned about any consolidation in the brewing industry as it could result in a reduction in choice, value for money and quality for beer drinkers. We're also wary of one company increasingly controlling a larger and larger share of the market, which is seldom beneficial for consumers'.

'**Fuller's** has been a family brewer in Britain for more than a hundred years, and it's a very sad day to see such a well-known, historic and respected name exit the brewing business.

'It would be very disappointing to see the character of **Fuller's** beers change as a result of the deal. While the **Fuller's** family has stressed it has sought to protect the heritage of the Griffin Brewery, we'd call on the new owners to pledge to continue brewing operations at the Chiswick site as well as show a commitment to not only



continuing cask beer production, but to preserve the full range of **Fuller's**, **Dark Star** and **Gale's** beers.'

The beers will join **Asahi Super Dry**, **Peroni Nastro Azzurro** and **Meantime** under Asahi Europe ownership as **Fuller's** will concentrate on its pubs and hotels which generate 87 per cent of its profits.

Asahi-Europe boss Hector Gorosabel said: '**Asahi Europe** has already established a leading presence in the premium beer category. Welcoming these brands and operations to our business will further consolidate that

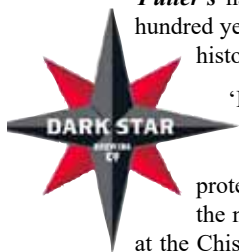
position, enabling us to serve our customers and consumers even better.'

'At the same time, our global footprint will enable us to unlock the potential in these brands internationally to significantly enhance their scale and value. It is another step towards realising **Asahi Europe's** vision of becoming a global brewing powerhouse built on our commitment to brewing excellence and quality.'

Fuller's 1845 was crowned the **Champion Bottled Beer of Britain** in **CAMRA's** prestigious annual award at the end of November.

This award recognises the best bottle-conditioned real ale in the country and the 6.3% strong ale was described by judges as rich and fruity, matured to perfection and easy drinking. Let's hope that this wonderful beer will not be affected by the brewery's sale.

< Based on an article by Tim Hampson published on the **CAMRA Whats Brewing** website. - Ed >





LOCAL NEWS

ASTON CLINTON

As we reported in our Feb/Mar issue last year, the **Rothschild Arms** (pictured below) is under threat! It is one of four pubs in Aston Clinton and we are in danger of losing this valuable community asset as developers are targeting it to build five houses. It has been a pub since 1857 and since the new landlords took it over two years ago it has been thriving. It is home to darts and pool teams, supports the football club, the British Legion, local cancer charities and the youth club. Whether you drink there or not, without pubs and other village amenities, part of Aston Clinton will lose its heart and character.

The developers are appealing against the decision by AVDC to refuse development. Over 500 objections to this application were received, but the developers have also submitted a new application, to which the objections made to the first application DO NOT count, so objections must be made again!

AYLESBURY

The **Hop Pole** will be holding their Easter Beer Festival starting on Thursday 18th of April at 6pm.

The Celebration of Beer at the **King's Head** (see report elsewhere in this issue) is now in full swing. They had **Harveys Old Ale** to start with followed by **Orkney Dark Island** and **Dorset Brewing Co. Jurassic Dark**.

Chiltern's new low-gravity **Table Beer** (2.0%) was launched at the pub on the 10th of January and is surprisingly good in flavour and finish for such a low gravity beer. The seasonal **Chiltern Three Hundred's Old Ale** continues to be available at present alongside their staple **Pale Ale** and **Beechwood Bitter** all in cracking good nick as usual.

The range of draught ciders and beers at the **Old Millwrights Arms** is constantly changing as people keep drinking them! At the time of writing the following were available – ciders: **Celtic Marches Slack Alice** and **Gwynn y Ddraig Black Dragon**; beers: **Rebellion Peacemaker**, **Fisher's Brew Co. Honey Amber**, **Pot Belly Pigs do Fly**, **XT 4**, **Animal Woodpecker**, **Greene King IPA** and **Chiltern Three Hundreds Old Ale**.



As we announced last issue, **Rivets Sports and Social Club** received **Aylesbury Vale & Wycombe CAMRA** runner-up **Club of the Year** award. Cellar-man Kevin Pollard has looked after the casks for some five to six years and this award is testament to the ale they serve. They serve **Fuller's London Pride** as a regular and up to three guest ales.

Rivets, based down Whitehead Way off Mandeville Road, operate a membership scheme for £27.50 per year (senior citizens £15). Cask ale is very reasonably priced at £3 / pint.

The tenants of the **Rockwood** left at the end of October and the pub is being managed in the interim period by Kyle Michael from the **White Swan**. A planning application has been made for the internal refurbishment of the lobby, bar and new flooring, plus removal of two raking timber shores of the outbuilding. The planned refurbishment of this listed building will take about nine weeks, after which new tenants are expected to take over.

BEACONSFIELD

The **White Horse** reopened as a pub in December after an 18-year hiatus, and featured in our last edition. A visit out of curiosity found seven ales available with an eighth clip reversed. **Redemption Rock the Kazbek**, **Sambrooks Wandle** and **Five Points XPA** were joined by locAles **Rebellion IPA** and **Roasted Nuts**, **Animal Hop Kitty**, **Chiltern Pale** and **Fisher's Blonde**.

The **Hedder Club** is a non-members club a stone's throw from the **Garibaldi**. It had four **Rebellion** ales available on a Sunday lunchtime visit - **Rebellion IPA** and **Roasted Nuts** are always available and were bolstered by **Smuggler** and seasonal **Virtuoso**.

BISHOPSTONE

The long-closed **Harrow** is to reopen, most likely sometime in the summer. A large plot of land behind the pub has been sold for housing development and work is underway at the pub to substantially extend and refurbished it. A state of the art pub-restaurant is promised. Full details on page 9.

BLEDLOW

The former **Winter Pub of the Year**, the **Lions at Bledlow**, had a six ale line-up



of **Wadworth 6X**, **Wye Valley Bitter**, **Beer Monkey Bitter Revival**, **Reunion Incredible Pale Ale** and locAle **ABC Reindeer** recently!

BUTLER'S CROSS

The management of the **Russell Arms** (pictured top right) handed the tenancy back to the owners on Sunday 13th January — therefore closing the pub.

It joins the **Bernard Arms** and **Rising Sun** in Little Hampden as pubs cursed by their proximity to Chequers and shows how little government support pubs have received.

CHINNOR

Prices have gone up at the **Chinnor Community Pavilion** - a pint of ale is now £3.40 - yet still the cheapest in the village. The house ale **XT 4** remains, and was augmented by **Animal Flounder** on an early New Year visit.

A pre-Christmas Quiz at the **Red Lion** saw the winning team scoop an £80 prize which was kindly donated to charity and generous donations were also given to the Towersey Morris Men who performed their annual Mummer's Play in the festive run-up. Landlord Ian sourced a barrel of **Theakston's Old Peculiar** - a winter warmer which went down well with the regulars and there is usually a locAle to be found on one of the three handpumps, usually one from **Rebellion** or **Loddon**.

CROWELL

Rebellion IPA and **Roasted Nuts** as well as **Fuller's London Pride** and **Timothy Taylor Landlord** were available on the four handpumps on a pre-Christmas visit to the **Shepherds Crook**. After a busy festive season, the kitchen will be closed between 4th and 12th February.

EMMINGTON

A couple of pre-Christmas visits to the **Inn at Emmington** saw locAles galore in **Rebellion IPA**, **Chiltern Beechwood Bitter**, **Loose Cannon Detonator**, **ABC Reindeer** and **Animal Flounder** - all in great condition. A successful gig by local favourites MFU in December means that 2019 will see live music at the end of each month - check their website and facebook page for further

details. With the festive season now over, a new menu is available each evening as well as Saturday lunchtimes between 12 noon and 3.00pm. Sunday lunch remains a popular, traditional choice of roasts.

FLACKWELL HEATH

Two locAles in **Rebellion IPA** and **Zebedee** were found on an early afternoon weekday visit to the recently reopened **Stag**.

GREAT KIMBLE

At the **Swan** a new audio-visual system has been installed to complement the big TV screen that will be used to show the interesting matches in the rugby union Six Nations.

HADDENHAM

Last issue we featured the fight to save the **Green Dragon**. On Thursday 10th January the Walter Rose Room was packed to the gunwales as village residents came to hear details from the team that is seeking to purchase the **Green Dragon** as a community asset — indeed, it was standing room only, with some folk having to find a listening point in the kitchenette area or the corridor.

Representing the Green Phoenix Community Interest Company (CIC) were Jamie Hall, Chris Martin, Alex Giles, Nick Leale, and Alex Wagstaff — all residents of Haddenham.

They presented an eloquent case for acquiring the pub, highlighting what they see as the key concerns and hurdles that need to be overcome if the **Green Dragon** is to become a community-owned pub. Further details can be found at <https://www.haddenham.net> especially if you fancy owning part of a community pub!

HARDWICK

The **Bell** has now reopened (see the article on page 5). At the time of visit three real ales were available: **St. Austell Tribute**, the ubiquitous **Sharp's Doom Bar** and **Watling Street Secret Santa**.

HENTON

At the **Peacock**, **Tring Side Pocket** for a **Toad** and very good **Sharp's Doom Bar** were the two ales on at the bar at this

popular pub/hotel/restaurant.

HIGH WYCOMBE

The **Bell**, Frogmore, remains closed.

Great value was to be had at the **Three Tuns** before Christmas with beers coming in at between £2.30 and £2.50 a pint, including **Sharp's Doom Bar** and **Winter Solstice** as well as locAles **Hook Norton Greedy Goose** and **Wychwood Bah Humbug!**

LITTLE MARLOW

A recent visit to the resurrected **Kings Head**, now under the auspices of the **Old Spot Pub Co.** saw it pleasantly busy with a mix of drinkers and diners. **Sharp's Doom Bar**, **Wye Valley HPA** and **Rebellion IPA** were available from three handpumps.

LONG CRENDON

The **Churchill** has finally reopened, but without food until the kitchens are refurbished – due mid January but check the web. Lewis, from the **Rising Sun** in Thame, is the man in charge and there are three handpumps serving **Brakspear Bitter**, **Wychwood Hobgoblin Gold** and a third guest pump.

LONGWICK

Recent work at the long-closed **Duke of Wellington** on the B4009 by the Longwick Railway Bridge uncovered a red **ABC** sign with the pub's name.

MARLOW

The **Cross Keys** in Spittal Street is due to reopen soon following a refurbishment costing half a million pounds!

Rebellion IPA and seasonal **Virtuoso** were available on a recent visit to the **Duke**.

NAPHILL

Three cheers for the **Wheel** as a dog-friendly community pub. A local dog walker found a lost dog and knowing that they have a microchip scanner at the pub she took it there. The microchip ID was straightforward phoned through to a local vet who was in turn able to contact the owner of the lost dog and they were soon reunited in the pub. Apparently this was by no means the first time the pub has been able to help out in this way. All this was witnessed over an enjoyable lunch whilst supping a superb pint of, appropriately, **Tring Colley's Dog!**

PRINCES RISBOROUGH

Around April last year, Simon Collinson of **Oak Taverns** had heard that **Greene King** were putting the freehold of the **Bird in Hand** on the market. A group, 'Save the **Bird in Hand**', had been set up and an **ACV** had been put on the site. He contacted the group and following a lively and much larger (in terms of number of people) meeting than was anticipated, managed to convince the group that **Oak Taverns**, a small family pub company based in Thame, was the best way forward for the pub. This was achieved because of their track record with the **Cross Keys** in Thame, **Rising Sun** in Haddenham and a number of other quality cask beer led pubs in the Cotswolds and Chilterns.

It was a long road to the finish line but they finally completed the purchase on

11th January. Along with a lot of hard work from Charlotte Luckman our manager and her team they immediately opened the pub that evening with a full complement of cask beers (six lines) which included local favourites from **XT**, **Chiltern Brewery** and real ciders from a local wholesaler. They have also installed craft lager from **Wantage Brewery** brewed in collaboration with **XT** and added over thirty gins. They have totally 'de-Greene King-ed' the **Bird in Hand**. This led on to a busy weekend of trade and hundreds of good luck messages. The Facebook site 'Save the **Bird in Hand**' was closed as together with the local community, a family run pub business and a lot of hard work had managed to do exactly what everyone had all set out to do!

The dates for a planned closure for about a week for redecoration and for new signage have not been confirmed but the work is expected to be carried out in mid-February.

STOKENCHURCH

The **Fleur de Lis** is now back up and running, having reopened at the end of November. Real ale remains on the menu with two from **Rebellion - IPA** and **Roasted Nuts** on a Christmas Eve visit.

A very good locAle in **Windsor & Eton's Knights of the Garter** was to be had at the **Kings Hotel** on a recent mini-crawl around the village.

Three handpumps at the **Mowchak** all dispense **Fuller's London Pride** at this bar-cum-Indian restaurant, formerly the **Raven**. The public bar remains separate from the restaurant area and drinkers are more than welcome.

SYDENHAM

LocAles at the **Crown** in the run-up to Christmas included **Rebellion IPA**, **Animal Dolphin** and **Fisher's APA** and **Dunkel** as well as **Rebellion Lager** on a keg tap. The pub will be closed on Mondays and Tuesdays throughout February.

THAME

Chinnor Rugby Football Club are serving **XT Falcon** (4.2% **XT 3** re-branded), on match days alongside **Brakspear Bitter** (3.4%). Pictured top right are bar staff Nicola and Tina alongside Bill Piers, Brewery Liaison Officer for **XT** and leader of the Friday Club.

Trudi and Peter Lambert are celebrating a decade at the **Cross Keys**. You may or may not remember but, they were originally taking the pub on for just four weeks. The event is on the 23rd February and they will be putting on extra beers as they have done for past beer festivals. **XT** are brewing a very special brew for the day, and there will be entertainment in the form of show casing the pub's customers' musical talents throughout the day.

Well over 1500 different beers have appeared at the **Cross Keys** in that time and not one of them called **Doom Bar!**

It is impossible to praise Peter and Trudi too highly for the work they have done converting a run-down pub which could easily have been closed without a murmur into one of the best



pubs in the country and a past winner of the **Regional Pub of the Year** for the Central Southern Region of **CAMRA**. Here's to the next ten years!

TOWERSEY

Rebellion IPA and **Black Sheep Bitter** were to be found on a recent visit to the **Three Horseshoes**. Entertainment-wise, the Open Mic returns on the last Thursday in January.

WADDESDON

The **Five Arrows** has been through a major refurbishment and is currently serving **Young's Bitter**.

WENDOVER

The **King & Queen** regularly features a fine line-up of beers to including **Timothy Taylor Landlord**, **Young's Bitter** and as a guest in mid-December, **St. Austell Proper Cracker**.

The **Village Gate**, Worlds End, reopened about a week before Christmas. The

new landlord is Nigel Playfoot and the chef is his business partner Neil Holins. On a visit on 31st December they had **Marston's 61 Deep** and **Wychwood Bah Humbug** on two of the four handpumps.

Both were charged at £4.60 per pint, which is at the top end of pricing within the Wendover area - it is quite possible to get a pint for at least a £1.00 less in many other pubs. This however continues the pricing policy prior to the recent five-month closure. Perhaps owners **Star Taverns (Heineken)** consider real ale to be in the same league as their lager?

Nevertheless the pub was busy and popular with lots of walkers and families with children and dogs etc despite only being open for four days.

WINSLOW

The **14th Winslow Beer Festival** will be held at the Public Hall, Elmfields Gate, Winslow, Bucks. MK18 3JA, on Friday 15th and Saturday 16th of March.

THE

CHILTERN

BREWERY

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Tuesday, Wednesday and Thursday - 10am to 6pm
Friday - 9am to 7pm Saturday - 9am to 5pm
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www.chilternbrewery.co.uk

THE BEER BUZZ IN LEIGHTON BUZZARD



Not all **CAMRA** outings involve appreciating the spectacular architecture of our ancient cities, revelling in the pastoral tranquillity of the English country tavern or marvelling at wonderfully preserved pubs and breweries.

Sometimes, in the cause of seeking out great beer, we find ourselves on a cold January in a bleak industrial estate that seems to offer the pleasures of brake linings and breeze blocks more than good beer.

The **Leighton Buzzard Brewing Company** (pictured above) was a good mile walk from the bus-stop through the suburbs of the Bedfordshire town – so we'd worked up a hefty thirst. Our hearts sank when we saw an industrial unit with the brewery's signage. It was all closed up for the weekend.

It turned out that this was indeed the brewery. Fortunately, an almost identical unit opposite serves as the brewery tap and warehouse and its doors were thrown wide open. Given the chilly weather, this had the effect of offering us a somewhat freezing rather than warm welcome (blankets were available in a box). Nevertheless, we were greeted by a very friendly member of the brewery's staff who promptly served us a selection of their ales.

I sampled *Cuckoo*, a very flavoursome best bitter, *Xmash*, a pleasant Winter ale brewed for Christmas and their *Coffee House Porter*. I'm not the greatest fan of Nescafé-flavoured beer and I wondered if this one might have benefited from being brewed to a higher gravity to balance the flavour.

We faced another trek from the brewery through a windswept landscape of crumbling roundabouts and swathes of empty tarmac (and, most dishearteningly, no pubs) until we reached Leighton Buzzard town centre – and the **Black Lion**.

The **Black Lion** (pictured below) is such an excellent drinkers' pub that our traipsing through the outskirts was soon forgotten. Known for its beer festivals, the pub had a selection of more than half a dozen handpumps, predominantly featuring ales from small and micro-breweries. I sampled Manchester's finest *Hyde's Original* and *Nethergate's Suffolk County Bitter*. The 17th century pub, with its low-timbered roof, rustic wooden furniture, sofas and open fire, is a place that you definitely want to return to.

A little way up the High Street is the **Swan Hotel**, a huge **Wetherspoons**



house. It's rather like the **Bell** in Aylesbury with two large rooms at the front and the bar at the back, connected by a bottleneck of a passageway.

The **Swan** is also the site of Leighton Buzzard's attempts to

put itself on the rock and pop music heritage circuit. Nearby Aylesbury had the legendary Friars Club in the 70s which witnessed such seminal events as the premiere of Ziggy Stardust and the Spiders from Mars and is commemorated by the recent statue of David Bowie just off the Market Square.

Leighton Buzzard is known to pop aficionados as the home of 80s band Kajagoogoo whose career is celebrated in a display in the corridor leading to the **Wetherspoons**' toilets.

For those readers whose reaction might be 'Kaja-who-who', the group are renowned for hits such as their number one 'Too Shy' plus follow-up 'Ooh to Be Aah' (a phrase that one could speculate being uttered during the late evenings in the **Swan's** toilets by well-lubricated patrons who've eaten too much Curry Club Vindaloo).

The band were fronted by singer Limahl, whose first name wasn't an example of Leighton Buzzard's cosmopolitanism but an anagram of his surname (answer at the end of the article). Another claim to fame was the bassist, Nick Begg's, hairstyle – which involved an ironmonger's shop worth of steel ball-bearings.

The *homage à Kajagoogoo* was much more notable than the beer I consumed in the **Swan**. Like many **Wetherspoons**, it seemed to be a case of pot luck whether the ale would be in very good or very average condition.

I ordered a pint of **Nelson Brewery's Cat O'Nine Tails** which has on closer inspection, a pumpclip featuring a cartoon feline dominatrix. After sampling the beer, I wondered if the message behind this design was indeed that you needed to be a masochist to drink it. In fairness, I'm sure that when well served, this is a fine amber ale but this pint had the acetic aroma of a cask that had either been contaminated or been left on sale far too long.

The **Swan's** food offering was a different matter entirely with an offer of a mixed grill (featuring four different slabs of meat), chips and peas for a mere fiver. It's enough to make a vegan burst a blood-vessel.

The **Red Lion**, just off the High Street, is a much homelier pub, complete with an inquisitive dog. The **Black Sheep Ale** and **Greene King Abbot Ale** were perfectly quaffable.

Around the corner lies the bijou jewel in Leighton Buzzard's beery crown – the **Bald Buzzard Alehouse** (pictured below). It's a well-established micropub, dating back to 2015 (positively prehistoric in micropub terms). Apparently converted from a sweet shop, it's so compact you can't avoid making the acquaintance of the other drinkers, a very convivial bunch on our visit. Ales are served from a cool room behind the bar – unlike many other micropubs it does actually have a bar counter.

While sourcing a wide range of ales, the **Bald Buzzard** has close relationships with a few brewers whose beers are found there frequently. One is our own **Chiltern Brewery**, another is the reliably excellent **Oakham**. I had a superb pint of **Oakham Green Devil IPA**, which slipped down easily, even at 6% ABV.

By this time the bus back to Aylesbury was calling – we couldn't be late in leaving Leighton Buzzard! However, as the bus stop was just outside the **Black Lion**, we nipped in for a swift half for the road, proving the **Black Lion** is definitely a pub we wanted to return to. Mine was the curiously named **Pretoria** from **Wigan Brewery**.

There's another good reason to revisit the pub at the end of February when the **Black Lion** will be staging a Dark Beer Festival to celebrate the management's fifth anniversary running the pub.

Charlie Mackle

(The answer to the Kajagoogoo singer's name anagram is, of course, Hamill.)



BRINGING BACK THE HARROW



The **Harrow's** major refurbishment is well underway with our fantastic building team Hipgrave Construction who have a wealth of experience in pub building and fit out. The renovations will bring back the original features of the pub along with a contemporary feel. An extended dining area and beautifully landscaped gardens will make it a fabulous venue for fine wine, great ale and affordable gastro dining.

We are currently embarking on the search to find the right tenant to take on the lease of pub once completed. The right candidates will have an experienced background in delivering quality food and ale and a passion for great service. We welcome any interested parties, please get in touch via our website www.theharrowbishopstone.co.uk.

We are targeting a grand opening later this summer and look forward to welcoming friends new and old!

Sarah Aldous

The project to bring back the **Harrow** pub in Bishopstone started back in 2014. It was clear the pub was struggling due to its limited dining area and its sad state of repair and had already been closed for several years. Living in the village we decided that something had to be done before it was lost for good. We set to work on how to achieve this, bringing in industry experts to advise on how to make it viable in today's difficult climate and involving the community in the vision. The substantial funding required to make this work was enabled by a small development of houses on the paddock to the rear of the pub, the houses were carefully designed to enhance the village ascetic and will start construction this year under the very capable hands of Rectory Homes.

It has been a challenging process but thanks to the overwhelming support of the residents and our local councillors we are finally at the fun part of bringing back to life our treasured village asset!



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LOCAL BREWERY NEWS

Chiltern Brewery

Chiltern Brewery enjoyed a busy end to 2018 and their busiest Christmas period ever, thanks in part to the launch of two new beers - *Salted Caramel Ale* and *Festive Foxtrot* (previously *Foxtrot*) - and their very first gins.

In January they launched two brand new beers, *3 Thread Stout* and *Table*



Beer, that are examples of what they enjoy most about brewing - reviving classic ale styles for the modern era. In February they will be releasing another new beer, *Honey Porter*, that is not to be missed. Brewery classic *300s Old Ale* will be available until the end of February, when *Earl Grey IPA* and *Colombian Coffee Porter* will be released to welcome the start of Spring.



Chiltern released the 2019 Vintage of their Imperial Stouts in November, with three varieties available in their brewery store and online - *Export Original*, *Tudor Spiced* and *Oak Aged* (aged in oak barrels for over 12 months). These big, dark beers are the perfect treat in these colder months!

Fisher's Brewery

Fisher's are in the midst of a second round of investment to make improvements to their tap room and make the brewery more of a destination in High Wycombe, as well as expanding their wholesale options.



Their core range has been recently expanded and now includes *English Pale* (5%) and *Dunkel* on both cask and keg, alongside the *Blonde*, *Honey Amber*, *Smoked Porter* and flagship *American Pale Ale*. They have also been experimenting with a *NEIPA* (5.7%) which they say is tasting really exciting. This is going out to pubs at the beginning

of February and they have a few experimental casks available exclusively at the brewery.

Fisher's are now having two events at the brewery each month on the first and third Friday of the month. The next ones are the 1st and 15th of February and March respectively. Amongst all this they have a couple of Tap Takeovers: the **Churchill Tap** in Marlow on February 23rd, showcasing their keg lines and the **Bootlegger**, High Wycombe, on March 9th alongside the Six Nations.

Rebellion Brewery



February's beer is called *Afterburner* and is a 4.2% dark and malty beer.

March's beer is called *Loop the Loop* and will be blonde in colour and floral in character.

Amber, their spring seasonal should be available in March, ready for the start of the season. This beer is a 4.3% malt forward and full-bodied best bitter with biscuit and caramel notes. Rich amber in colour with a classic British hop character.

The dates of their biennial charity open weekend have been confirmed as Saturday 29th and Sunday 30th of June 2019. Pop it in your diaries and look out for more details in the coming months.



Tring Brewery

Tring Brewery Co are proud to announce that we will be undertaking a year-long collaboration with Gaddesden Place Riding Centre for the Disabled.



The team at **Tring Brewery** will take inspiration from the local riding school, using equestrian themes for the namesakes of twelve monthly specials, brewed throughout the course of the year.

Their January special was *Back in the Saddle* (4.0%).

A significant addition to the grist, amber malt adds a clean, crisp dryness to this rich burnished-gold coloured ale. US Chinook hops deliver a perfect resinous, apricot and grapefruit aroma.

This will be followed in February by *Nosebag* (4.3%) and *Blinkers* (3.9%) in March.

Vale Brewery

The new brewery shop and tap room are offering brewery tours again after a long hiatus. The tours are held on the first Saturday of every month and can be booked with the office by calling 01844 239237.

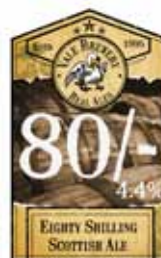
Vale Brewery launched **Pickled Swans** in November, which offers its Cobs and Pens the following:- Free membership, periodic promotions, invitations to one off events and Open Day Preview sessions with a free pour bar. To become a Pickled Swan please visit their website.

Vale have got a number of new beers in the pipeline to ease drinkers through the winter months:

80/- (4.4% Dark Malty). First up we have **Vale Brewery's** own take on a classic Scottish eighty shilling. *Eighty Shilling* is a dark complex malty ale. Expect big robust malt flavours, supported by caramel, toast and a soft hop bitterness.



Fork Handles (4.2% Blonde). Back for a record third appearance. As popular as the joke that spawned it. Fork handles is an all British golden blonde beer. A biscuity malt backbone and juicy floral hop flavours from Olicana hops makes this beer a modern classic.



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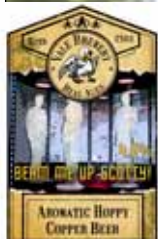


RebellionBeerCo



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

MORE LOCAL BREWERY NEWS



Beam me up Scotty! (4.0% Hoppy Copper). Kirk may never have said it, but it is still one of the most iconic lines in TV history.

Beam me up Scotty! is a copper-coloured ale packed full of punchy, aromatic, American hops, giving flavours of stone fruits and citrus. It's beer, Jim, but not as we know it.

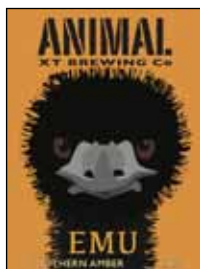
XT Brewery

XT have been making their Millennial Beer as a 6.6% IPA. The one thousandth mash from XT carries the moniker *M*, melding only malts and hops that begin with M: malts; Marris Otter, Munich and Melanoidan, and hops, Motueka, Minstrel and mountains of Mosaic. It uses the most hops in any XT or Animal beer ever! A massive missile of tropical and citrus flavours explode initially, melting away to the more classic XT model of malty mellowness for a moreish mouth feel. And if that's not merely enough, more munificent dry-hopping leaves you with a mellow fruit bouquet to finish. This is a memorable classic.



The annual teen series concludes this year with the coda: *XT-19* – a red rye IPA at 4.2% - its packed with five different malts and rye grains but it's a very hop forward beer. The *19* will be available through the year with a rotation of the teen family classics such as *XT-13* and *XT-15*

The *Animals* haven't been sleeping either, and two new creatures are released for the cooler months: *Emu* is a southern amber at 4.6% using some



international and English malts; Maris Otter, Special B and wheat for a chewy base and new world hops; Green Bullet, Dr Rudi, Waimea and Pacific Gem

Yak is a breakfast IPA with a nice blend of classic Maris Otter, Oats, Vienna and Melanoidan and some American greenery: Amarillo, Azzacca and Mosaic. The recipe will then be rounded off with lactose to give that breakfast twist.

And to mark Chinese New Year – this year is the year of the Pig – *Animal Oink*, which was the first ever *Animal* beer to be brewed, way back in 2013 will make a return.

In Oxford City centre XT have been involved in a project to bring an old 17th century pub back to life. XT will be supplying beer to the **Plough** on Cornmarket. The pub originally served from 1665 to 1925, then



waited until now to again sell fine ales. The pub will serve beers from cask, craft keg and from special tanks built in behind the bar, upstairs will be a restaurant.

The revival process has restored some old features including an ancient fireplace, the grand panelled stairs and historic window bays.





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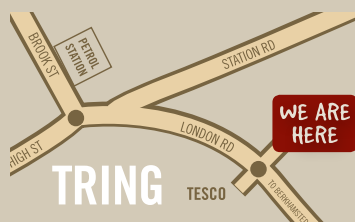
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THE CASKITEERS - PART FOUR

Harry and Jacob were feeling threatened. Virtually every other establishment on Shackney High Street was a micropub or craft brewery run by one of their associates from boarding-school or university.

This was doubly intolerable. Obviously, it was obligatory to maintain a nonchalant, casual façade when publicly associating with such peers. This deterred insubordination amongst the unwashed of Shackney. Nevertheless, it merely disguised the deep-seated, historical and pathological loathing the alumni harboured against each other and their family lines. In some cases, this antipathy pre-dated King Alfred's accidental incineration of his cakes – and in the most red-trousered families much longer than that.

'Indeed, Matron and Monocle next to the vegan yoga gym down the street is run by that frightful Tarquin,' Jacob lamented. 'He always smashed my head into a concrete block during the wall game.'

'You should thank old Tarquin for that character-building experience,' Harry replied. 'Pater told me that it literally knocked any conception of common sense out of one's brain.' Harry stroked his chin, enjoying the luxurious feel of his beard oil.

'Ah yes. It's called common sense because it's only for the commoners. We can do whatever we like and always get bailed out,' Jacob said.

Techy Tristan ambled into the bar.

'Ah, Jakes and Hazza!' Tristan bumped fists with the pair. 'I can count on you for the IPA comp?'

'Oh, the Shackney High IPA Tasting Summit?' Harry replied.

'It's snappier when you use the acronym,' Tristan suggested.

'I find it gives one a sense of unwarranted gravitas when one uses far more words than strictly necessary,' Jacob replied. 'And what of this summit?'

'It's a competition yours' truly has been organising, Jakes old boy, to find the best purveyors of craft-brewed IPA along Shackney High Street,' Tristan declared proudly. 'And what makes it different is that it's judged by a hologram – a hologram of the most beautiful woman imaginable.'

'Gee, that's innovation for you,' Harry said, starry eyed.

'Dear Harry, never mind one's earthly, base desires, winning this tasting summit would irrevocably put us on the map. This is our chance to stand out from the crowd, the mediocrity of Shackney,' Jacob declared. 'We will fight them in the microbreweries, we will fight them in the craft beer bars, we will fight them in the vegan reformed soya protein salons...'

As soon as Techy Tristan left Harry and Jacob dashed into the back of the microbrewery to give instructions to Ruthie, their Glaswegian brewer.

'Listen here, dear woman, we want you to take our strongest tasting IPA and make it even more vigorous and uncompromising.'

'You mean *Chinook Chernobyl*? It's already close to cauterising folks' taste buds.'

'Indeed. We need to make it utterly unmistakable,' Jacob declared.

'Yees won't sell much of it in the bar. I'd say nearly half your customers find the *Chernobyl* impossible to swallow.'

'Dear Scottish heathen,' soothed Jacob. 'F...f...forget the customers. My mission is to make a beer purely for the delectation of the global elite.'

'Hang on, old bean,' Harry said, worried. 'Aren't we meant to be pretending we're not the elite -- that's what all the craft beer drinking, checked shirts and long beards are all about? And I thought we were making such a spiffing job of being undercover.'

Ruthie rolled her eyes. 'Nae worries, I'll order four times as many hops and chuck 'em in the mash.'

Ruthie crafted an astonishing hop bomb of a beer, marginally palatable if sipped but still unleashing a mouth-stripping bitterness.

'Jeepers, Jakes, it tastes just like when I devoured my mother's bowl of pot-pourri bowl for a five-guinea bet,' Harry said.

Jacob wasn't satisfied. 'It's too safe, make it more extreme, liquor only for the pure, *audentes fortuna iuvat*.'

'Och, I'll dry hop each barrel with a full sack then.'

Next day Ruthie presented Jacob with a syrupy, pungent liquid that smelled and tasted of recycled black-market engine oil from an East German Trabant. Still, Jacob insisted that the brew be made even stronger.

Concerned, Harry took Ruthie to one side. 'Err, these hoppy thingamyjumbies, is there anything about the blighters that might make a fellow go doo-lally?'

'They teach you at brewing school that they're part of the hemp family, but you'd have to consume a shed load before...'

'Good Lord, they're like wacky baccy!' Harry exclaimed.

But it was too late. Jacob was already stood on the fermenting vessel shouting 'And as I stand here on the precipice looking out over our proud English Channel, I name this beer *Cliff Edge*.' And he then proudly jumped off, the large stock of hop sacks beneath being the only thing that prevented him breaking his spindly neck.

The competition was staged in a 'tech laboratory' in the heart of Carbon Crossroads. The assembled hipster brewers poured their best IPAs into a designated tasting glass at optimum serving temperature.

Tristan declared: 'The hologram will use state of the art taste sensors, aroma detectors and optical spectroidsscopes to judge the winner and the result will pop up in a special app.'

'Why cannae you just taste it,' Ruthie yelled.

The tech trendsters looked at Ruthie with horror at her sacrilegious intervention. They then stared even more horrified at the hologram that eventually materialised as an apparition behind the tasting table.

'Er, Tris, didn't you promise us the hologram was going to be a blonde fun-loving filly who one might meet at Sebastian's Alpine shack?'

'This is, er, the beta version,' Tristan mumbled.

'She looks nothing like an IPA drinker,' Harry protested at the image of a grey-haired, haggard, stooping figure of an old woman examining the IPAs as if they were pure poison.

The hologram inspected each of the IPAs in turn and then did nothing – and continued to do nothing. It was like the program had got stuck.

'Come on, what's the result?' the crowd shouted.

Eventually the hologram spluttered into life, uttering the words 'IPA means IPA', followed by 'Malfunction! Nothing has changed'. It then repeated the mantras incessantly.

Inside the tech laboratory the temperature was becoming unbearably hot.

'Sorry folks, I had to divert the juice from the air con to power the hologram,' Tristan said.

'But our beer will be ruined,' the other brewers cried. 'There's no way I'm having my IPA judged at 30 degrees Celsius.'

'This whole contest is a farce,' protested another checked-shirted hipster, packing away his entry. 'I can't wait forever. I've got an urban sheepdog dressage trial to attend to.'

Jacob smirked, knowing that his IPA would taste just the same if it was at boiling point than at the perfect cellar temperature so carefully attempted by his foolish rivals. One by one the competing entries withdrew until only *Cliff Edge* remained.

'It's mine, the prize is mine,' he exclaimed. 'At last! Recognition. Greatness out of obscurity!'

The temperature rose further as the hologram continued to incant: 'IPA means IPA'. Tristan feverishly started to reprogram the hologram's code. But it was no good. The hologram was entering meltdown. Suddenly the tech laboratory was engulfed in a huge explosion. Microchips flew everywhere.

'Your poisonous IPA has annihilated the balance of the instruments,' Tristan yelled.

Jacob's prized *Cliff Edge* IPA spontaneously combusted, torching all Tristan's electronics that powered the hologram.

'That's five million pounds of damages you owe me, old mucker,' Tristan said, emerging blackened from the inferno.

'Do you take contactless?' Jacob replied, insouciantly waving his Coutts card.

Charlie Mackle

Branch Diary

Everybody welcome to all socials and meetings!

February

Monday 4th BRANCH MEETING

7.30pm, Hop Pole, Aylesbury

Tuesday 12th LACEY GREEN AND NAPHILL SOCIAL

7.00pm, Whip Inn, 7.45pm, Black Horse, 8.45pm, Wheel, Naphill

Tuesday 19th AYLESBURY SOCIAL

7.00pm, Old Millwrights Arms

Sunday 24th SUNDAY LUNCH SOCIAL

12.30pm, Le De Spencer Arms, Downley Common

Monday 25th BRANCH ANNUAL GENERAL MEETING

7.00pm, Riverside Club Legion Hall, St Mary Street, High Wycombe, HP11 2HE. The venue is right in the centre of High Wycombe, close to the Heidrun bar and the Swan theatre car park.

Simon Isted will be standing down as Chairman at this meeting, therefore a new Chairman will need to be elected, and we also need to fill the post of branch Secretary.

All local CAMRA members are urged to attend as we must fill these two positions or the branch may be forced to split and amalgamate with adjoining branches!

There will be a free buffet and a bottle raffle will be held to help pay for the venue, so please donate some for prizes!

March

Friday 1st NEW OWNERSHIP SOCIAL

7.00pm, Bird in Hand, Princes Risborough

Monday 4th BRANCH MEETING

7.30pm, Rising Sun, Haddenham

Thursday 7th BRANCH SOCIAL

7.00pm, Mad Squirrel, High Wycombe (option to join Brewery Comedy night upstairs at 8.00pm, £5 in advance, £6 on door).

Thursday 14th BRANCH SOCIAL

8.00pm, Miller and Carter, Berryfields, Aylesbury, 8.45pm, George and Dragon, Quainton

Saturday 16th BEER FESTIVAL SOCIAL

12.30pm Winslow Beer Festival, Public Hall, Winslow MK18 3JA.

Wednesday 20th LONG CRENDON SOCIAL

8.30pm Churchill Arms, 9.15pm Eight Bells

April

Friday 5th - Sunday 7th CAMRA NATIONAL AGM

Dundee - further details available at <http://www.camra.org.uk/>

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

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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

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

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Copy deadline for next issue (due out 29th March) is 13th March 2019.

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

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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.

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Your details:

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
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I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association which can be found on our website.

Partner's Details (if Joint Membership)

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Signed
Date

Applications will be processed within 21 days.



Instruction to your Bank or Building Society to pay by Direct Debit
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Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address
Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

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Signature(s)
Date

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

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- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
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