Celebrating the Real Ale Scene in Sussex

Sussex Drinker

Autumn 2023 **Free**

Campaign for Real Ale

25th Worthing Beer & Cider Festival

Fri 1 - Sat 2 September

Guildbourne Centre, Chapel Road, Worthing, BN11 1LZ

(See page 3)

Sussex Branches Beer Festival at The Bluebell Railway

Fri 22 – Sun 24 September

Sheffield Park Station, Station Approach, Uckfield TN22 3QL

(See pages 4 & 7)

Eastbourne Beer Festival

Thu 5 – Sat 7 October

Winter Garden, 14 Compton Street, Eastbourne BN21 4BP

(See pages 5 & 9)

Published and Financed by the Sussex Branches of the Campaign For Real Ale

THERE'S STORIES FROM THE WEEKEND, THEN THERE'S

YOU JUST HAD TO BE THERE

ASCOT RACEDAYS

AUTUMN RACING WEEKEND & BEER FESTIVAL

FRIDAY 6TH - SATURDAY 7TH OCTOBER

JOIN US FOR A WEEKEND OF RACING AND DISCOVER OVER 170 BEERS, CIDERS AND PERRIES AT THE ASCOT BEER FESTIVAL IN ASSOCIATION WITH CAMRA.

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CAMPAIGN FOR REAL ALE

Worthing Beer & Cider Festival

The Worthing Beer & Cider festival is proudly back for its 25th Anniversary edition at Rooms on the first floor of the Guildbourne Centre in Chapel Road, Worthing. It will take place on new dates Friday 1st and Saturday 2nd of September 2023. The festival will take place in the large auditorium.

This year the organiser of the beer festival is Henry Kirk ex Dark Star Head Brewer building on the excellent work of Malcolm Foster and the team from last year.

As it is the 25th anniversary edition of the Worthing Beer and Cider Festival we are pulling out all the stops so expect plenty of specials from breweries across the country alongside some local heroes.

We have changed the date from late October to early September so we hope customers can make good use of the outside area at Rooms.

Excellent Spanish food will be supplied by Rincon De Pepe and there will be pies by Magpies.

The chosen charity is once again Care for Veterans. This year we will be sponsored by Downlands Brewery.

Session times are shown below:

- Friday 1st, 11am – 4pm
- Friday 1st, 5pm – 11pm
- Saturday 2nd, 11am – 9:30pm*
  and a late entry ticket for Saturday 2nd September, (after 5pm).
  * or until the beer runs out.

The Guildbourne Centre is a 12 minute walk from Worthing Station, and the town centre bus stops are right outside the Chapel Road entrance.

Tickets are available online now at: tckty.camra.org.uk/e/137/25th-worthing-beer-cider-festival-2023 and paper tickets are available from Les at The Green Man micropub West Worthing.

More detailed information is available on the Arun & Adur website (aaa.camra.org.uk) or watch out for our posters and flyers.

7th Emsworth Beer, Cider & Wine Festival

Fri 22–Sun 24 September

Emsworth Community Centre PO10 7DD

Over 24 Ales from £3 a Pint! Silent Films, Chill-out Room, Indian street food, Live Music

Coastliner 700 stops 200m away Emsworth Railway Station 4 minutes walk

www.wemsfest.com

Sussex Branches Beer Festival at the Bluebell Railway returns for it's third year between the 22 – 24 September 2023

A great selection of local Sussex and National ales will be available together with a carefully curated selection of cider and perry. Located in the iconic engine shed at Sheffield Park Station you will enjoy the atmosphere as rolling stock is shunted from the yard to the mainline adjacent to the cask ale bar. A program of live music is planned for Friday evening and Saturday and Sunday sessions. For those who prefer no music - the Friday afternoon is planned to be free of live music.

In addition to the main bar and entertainment in the Engine Shed at Sheffield Park Station there will be additional bars at East Grinstead and Horsted Keynes stations served by regular train services throughout the day. A selection of wine and spirits will be available at The Bessemer Arms throughout the festival's duration.

Tickets on sale from the Bluebell Railway events page of their website. I hope to see you there.

We specialise in Local Sussex Ales and Ciders, served from our Open Stillage in the Bar. There is a selection of Fine Wines, and a VERY extensive range of spirits.

WiFi * Dog Friendly

PISTON BROKE

Fun Pub Quiz every Tuesday
Open Mic night every Wednesday
Thirsty Thursday - All day every Thursday our cask, craft and Keg Ales under 5% abv and our draught ciders, Farm and Keg under 6% abv are discounted

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Live Sports inc Sky Sports shown; Formula 1 & Motorsports, Rugby , Cricket, Horse Racing & Football on request

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5 minutes from Shoreham Station. Numerous Bus routes stop near the Pub.

Open 7 days each week. Please check Facebook, Instagram or Google updates for opening times, times of events, entertainments and Live performers, and Ales available including those on promotion.

Eastbourne Beer Festival 5 – 7 October

One of the most popular events on the ale lovers' calendar is the Eastbourne Beer Festival taking place in October.

The three-day event returns to Eastbourne's Winter Garden in the Devonshire Quarter from Thursday 5 – Saturday 7 October with live music and more than 120 hand-picked real ales, ciders and perries on offer – this time showcasing a new selection of craft beers too. Tickets are on sale now.

Visit Eastbourne

The festival – within the recently restored Grade II listed historic building - is organised by Eastbourne Borough Council in partnership with CAMRA and in addition to the vast selection of award-winning real ales, craft beers, ciders and perries, drinkers can also choose from a selection of bottled beers, wines, gins and soft drinks too.

The selection of tipples comes from both Sussex and national brewers and festival goers can take their pick from award winners, regional favourites or those with a suitably quirky name. CAMRA volunteers will also be on hand to offer advice and tips for a perfect beverage and a warm welcome is guaranteed.

On all Friday and Saturday sessions, festival goers can look forward to a lively line-up of entertainment and a packed dancefloor with a wide range of local bands and talented musicians on stage from acoustic to funky pop.

However for those seeking a relaxed and quieter evening with plenty of chat, there will be no live music during the Thursday evening session. Instead, seasoned drinkers will have the opportunity to sample the widest selection of real ales and craft beers with a background of mellow pre-recorded music.

Entry to the festival includes a free reusable festival glass and set of comprehensive tasting notes. The bars take payment by drinks tokens only and customers can buy these with cash or card - from the sales desk upon arrival. Food vendors will also be selling a wide range of tasty dishes.

The Eastbourne Beer Festival session times are Thursday 5 October 5.30pm-10pm, Friday 6 October 6pm-11pm and Saturday 7 October 11.30am - 4.30pm and 6pm-11pm. CAMRA members receive discounted ticket prices ranging from £5 on Thursday to £13 on Friday, £9 on Saturday afternoon and £11 on Saturday evening, plus booking fees. Evening session tickets regularly sell out in advance and fans are advised to book now, to avoid disappointment. The music line-up and beer, cider and perry list will be announced in September.

For further information or to book tickets online visit www.EastbourneBeerFestival.com, or telephone 01323 412000 or visit Eastbourne Visitor Centre, Compton Street, Eastbourne BN21 4BP.

SUSSEX PUB SCRATCHINGS

News of new developments and updates on the Sussex pub scene will be gratefully received by the Editor for consideration in Scratchings. The standard disclaimer on page 30 applies to all items.

Please use WhatPub.com for details of all Sussex pubs, and we've made every effort to ensure details on WhatPub are accurate, however we strongly advise checking ahead before visiting, by phone, website or Facebook page.

On our correspondent's visits, several licensees have said that while trade has been good, especially at weekends, they are only just breaking even on a good week because of energy costs etc. Please go to pubs & clubs often to ensure they survive.

■ ASHURST WOOD

The **Three Crowns** is under new management, part of a group which also operates the Barley Mow in Tandridge and the Snowdrop in Lindfield. Extensive dining menus are on offer, as well as weekend breakfasts. Harvey's is a regular on cask, and an Adnams cask beer was also available recently.

■ BEPTON

The **Country Inn** closed at the end of 2019, planning permission was granted for redevelopment as long ago as May 2021. The outbuilding beside the pub is now operating as a coffee shop, and work has started on the main building, though not yet on the extension to the back.

■ BERWICK

The **Cricketer's Arms** continues to offer a warm welcome, and a delightful garden. Some beers are served direct from the cask, notably a recent Harvey's Old Ale.

■ BILLINGSHURST

The **Billi Tap** continues to offer excellent cask and keg beers from Brolly and Little Monster breweries and great service. Brollyhead was proving very popular on a recent visit.

■ BRIGHTON

The **Brighton Beer Dispensary** remains closed, although there continue to be signs of building work and renovations taking place at the premises, although there are no confirmed reports about re-opening.

The **Craft Beer Co**. Brighton closed temporarily in early 2023, and is due to reopen, although no date is known at the time of writing.

At the **Montreal Arms**, the planning inspector has ruled that the developer owner must replace the vandalised green tiles that were removed. It is unclear whether the pub will ever re-open.

■ BURGESS HILL

A new micropub and bottle shop called the **Signalbox** is planned to be open by early October in Station Road. The focus will be on beers from Sussex, as well as a small offering of beers from further afield and a selection of Belgian & German beers.

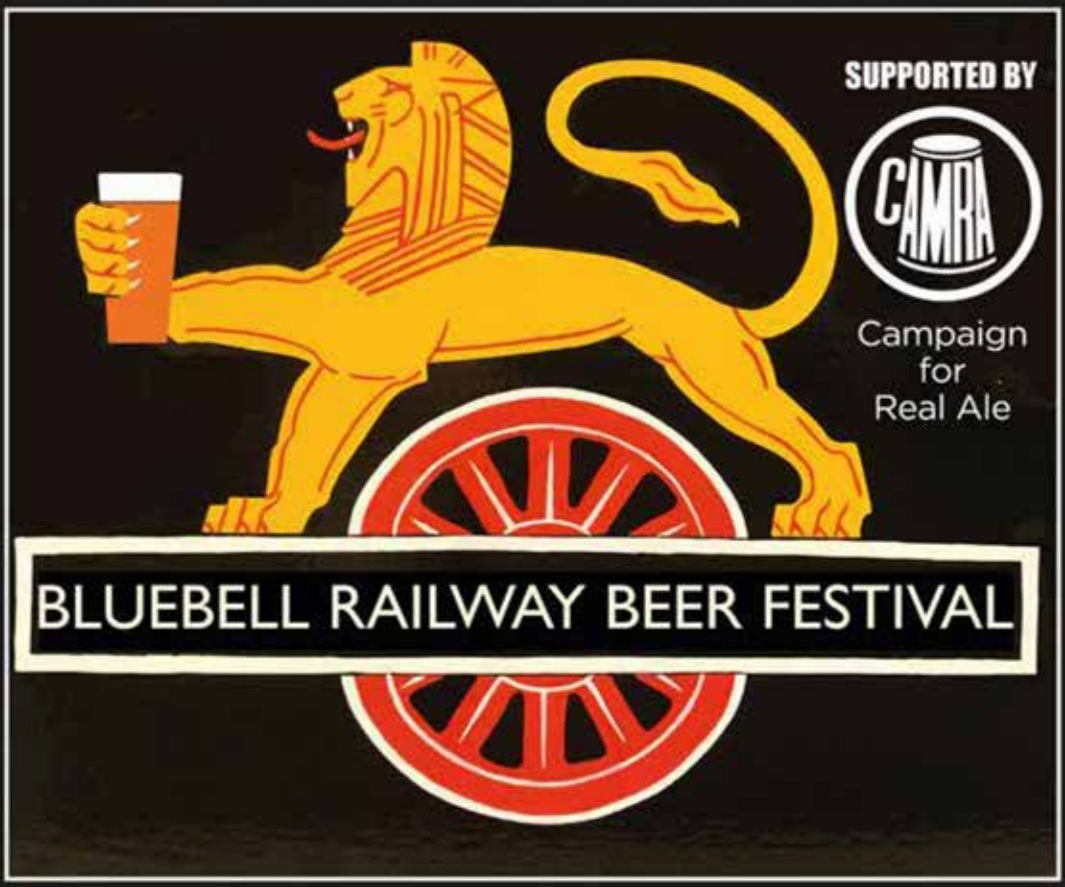
■ CRAWLEY

The **Apple Tree**, West Green, which has been closed for a number of months is due to reopen during early August 2023, the pub will be taken over by Nicki Cheek of the Brewery Shade Crawley. Her aim is to have a couple of cask ales on to start to build up custom, and to make the function room available, this is particularly noteworthy as function space on licensed premises is particularly rare.

■ CHAILEY

The **Five Bells** continues under the new management and offers; Harveys Best, one Long Man ale and one guest beer which at the time of writing was Harvey's Olympia. All three were in good condition from the well managed cellar.

22 - 24 SEPTEMBER



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90 PLUS REAL ALES
RANGE OF PERRY AND CIDER
FULL BAR DRINKS OFFERING IN THE BESSEMER ARMS
RANGE OF CATERING OUTLETS
LIVE MUSIC ALL WEEKEND

REGULAR BUS SERVICES HAYWARDS HEATH TO SHEFFIELD PARK STATION
REGULAR STEAM SHUTTLE SERVICES TO EAST GRINSTEAD STATION

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www.bluebell-railway.com

CHICHESTER

The **Little Monster Brewery Tap** micropub in the Hornet has a full range of keg beers from its eponymous owners as well as three cask ales sourced nationally from smaller brewers.

The hand pumps in the **Chantry** (the former Slug and Lettuce) in South Street are no more.

Zizzi's have closed their Italian restaurant in what used to be the historic White Horse.

After years of closure, work has started at last on the renovations and rear extension to the **Bull** in Market Road. The result will be "an enlarged drinking establishment with expanded food provision".

CLIMPING

Work is underway with a view to reopening the **Black Horse** as a pub/restaurant during this year.

EASTBOURNE

The **Alexandra Arms** at the east end of Seaside is now a sister pub of Community Pub of the Year, the Crown and Anchor, and is lively and welcoming. On a recent visit the Harvey's Sussex Best and the Old Speckled Hen were in good form.

The **Lamb Inn** in Old Town continues to offer at least three Harvey's cask ales. The Lewes Castle Brown Ale was particularly good this year!

Meads village in Eastbourne is fortunate in having two thriving pubs. The **Pilot** whose offering includes the excellent Timothy Taylor Landlord, and the **Ship Inn** which usually has both Harvey's and Long Man on the bar.

EAST GRINSTEAD

John and Lisa have sadly decided that they will not be renewing the lease at the **Engine Room**, which expires early in November. They would very much like to hear from anyone interested in taking the pub on, which will be sorely missed in the town if it closes. For now it is still very much Business As Usual as they continue with their popular events and with sourcing an ever changing selection of beers and ciders. They intend to host the annual Oktoberfest on 22-24 September.

FOREST ROW

The **Swan** usually has two cask ales on the bar; Harvey's, and often a seasonal offering from Cellar Head.

HAYWARDS HEATH

The **Tap** (open Wednesday to Sunday) have a minimum of three cask ales are always on offer with two pale and one bitter. £1 off all cask ales every Sunday.

The **Hop Sun Taproom** celebrated its second anniversary at the end of July. Plans to upgrade the brewery side entrance have successfully gained planning approval and works are due to start on 21st August. The improvements will mean the current 9pm closing time can finally be extended! The taproom will be open as usual throughout the building period, with service being moved into the front room and the mezzanine level so the freshest Heathen Brewers beers can still be enjoyed. A possible "Goodbye Old Roof" party is being planned for August! The now annual Hoptoberfest celebration will be taking place over the last weekend of September, with a guest tap takeover being planned for the beginning of October. Recently launched are the Hop Sun Runs, a monthly social run club that gives everyone a chance to pull on their trainers and run 10k or 5k rings around Haywards Heath, with a well earned craft beer at the end. As well as these events, there are the regular pilates, Paint & Sip evenings, quizzes, Toads, and games days going on, so please check the website or the taproom notice board for the latest dates.

5 - 7 October

Winter Garden

Thu: 17:30 - 22:00
Fri: 18:00 - 23:00
Sat DAY: 11:30 - 16:30
Sat EVE: 18:00 - 23:00

BUY NOW

Cask Ales
Craft Beer (KeyKeg)
Bottled Beer
Ciders & Perries

Entry discount for CAMRA members

Tickets available at
EastbourneBeerFestival.com
or can also be purchased at Eastbourne Visitor Centre on Compton Street
01323 412000

EASTBOURNE

HORSHAM

The new **Brolly Taproom** opened at the end of June, and it is open Wednesdays to Sundays. They have transformed the unit that was previously home to Chapeau Brewery, and installed 4 handpumps and a 12 tap keg wall, with roughly half their own beers plus a selection of guests and a full range of bar drinks.

The **Malt Shovel** were presented with the Pub of the Year Runners-up certificate at a branch meeting in June. As ever, six excellent ales were on offer, with a beer festival planned for the August bank holiday weekend (Fri 25 - Mon 28 Aug).

The **Bear** is due to re-open shortly.

HOVE

Work is still ongoing at the **Cliftonville Inn**, formerly a Wetherspoons pub in George Street, closed with effect from March 2023, as it has been sold to Indigo Inns. Currently, major works are taking place to the interior. We are assured that the Cliftonville will re-open, although at the time of writing, the date remains unknown; similarly with the Colonnade Bar in Brighton.

The **Blind Busker** operates a cask club on Tuesdays, with all cask beers available at £2.80. They have six handpumps, and always offer two local ales.

The **Neptune** has reintroduced hand-pumped cider for the summer, although the brands dispensed do not always conform to the CAMRA definition of real cider.

The **Watchmakers Arms** report that their Beer of the Festival in Lewes (chocolate and Hazelnut Porter) will be available at the Eastbourne beer festival in October. The pub is also planning a cider showcase in October, details to follow The pub continues its brewing activities, and some new recipes are in the pipeline. The pub has brewed a stronger version of their Old Timer old ale which has been barrel ageing since December. We'll have four casks of 'Very Old Timer' pouring in October.

IFIELD

The **Royal Oak** has re-opened, serving decent food and ale. Current beer range is Harvey's Sussex, London Pride and Doom Bar.

LAVANT

The **Royal Oak** is highly regarded for its food. However, drinkers are always welcome and two well-kept Butcombe beers are on tap.

LINDFIELD

The **Stand Up Inn** is continuing with open mic nights, and in September the pub is hosting a Badge Night for Lindfield Bonfire Society and the XVII Toad Tourney.

LODSWORTH

Gulp, which is Langham's brewery tap, is now on Summer hours, which means it opens every day. Apart from a full range of beers available, keg and cask, there are also local ciders and pizza from the neighbouring Italian bakers.

MIDDLETON - ON - SEA

Star Pubs are looking for a new tenant for the **Beresford**; and are asking £44,000 rent per year.

LONG MAN BREWERY
NATURALLY EXCELLENT BEER

KEG BEER RANGE

A showcase of European hops: Perle, Tettnang, Saaz and Hersbrucker provide a rounded, light bitterness and floral character which complement the natural sweetness of this thirst-quenching Helles lager.

With delicate citrus and stone fruit aromas, this smooth and easy drinking pale ale has mango and grapefruit flavours with a balanced refreshing bitterness.

This Czech style Pilsner has a clean smooth malt backbone from our traditional floor malted barley, giving way to balanced but flowery and fragrant aromas from the Saaz hop. Thirst quenching, sessionable and refreshing.

A golden craft pale ale with a distinctive hoppy aroma and a crisp, clean bitterness on the finish.

longmanbrewery

longmanbrewery.com
01323 871850

ROGATE

Planning permission is still awaited on the **White Horse**, a listed building. It is intended to reopen as a pub/restaurant with B & B rooms above.

ST LEONARDS

The **Tower** is about to have a major refurbishment with the bar moving back and flats being installed upstairs. It now features up to eight real ciders. It is SE Sussex Community Pub of the Year.

The **Royal Albert** continues to offer Battle and Lakedown beers, and the Nags Head has five real ales available at reasonable prices.

A recent visit to the **Bo Peep** found an enjoyable Purity Mad Goose.

SHOREHAM

The **Duke of Wellington**, will be holding its annual Riverfest Beer Festival Thu 24 – Mon 28 August. They also have Greenhop Night, in late September/early October. No firm date yet, as this is dependent on the hop harvest! Look out for details nearer the time on their website: dukeofwellingtonbrewhouse.co.uk/events/upcoming/

SOUTHWICK

The **Southwick Beer Engine** celebrated

their 5-year anniversary, in July, with a beer festival. Their opening hours remain the same as they have done for the past year, but if they are busy enough, will remain open later during the week! They are looking forward to the completion of the Southwick Square's renovation works, allowing their customers to have a larger seating area outside. They will be holding their Oktoberfest from 16th Sept to 3rd Oct, and their Hallowe'en Beer Festival of Best Bitters and Darker Ales, with live music.

WALBERTON

The **Holly Tree** has gained a good reputation as a village local. Harvey's Best and a Goldmark ale are always available along with two changing beers. One of the real ales and the house wines are heavily discounted during the weekday happy hours – 4pm–6pm.

WILMINGTON

The **Long Man Inn** (formerly the Giant's

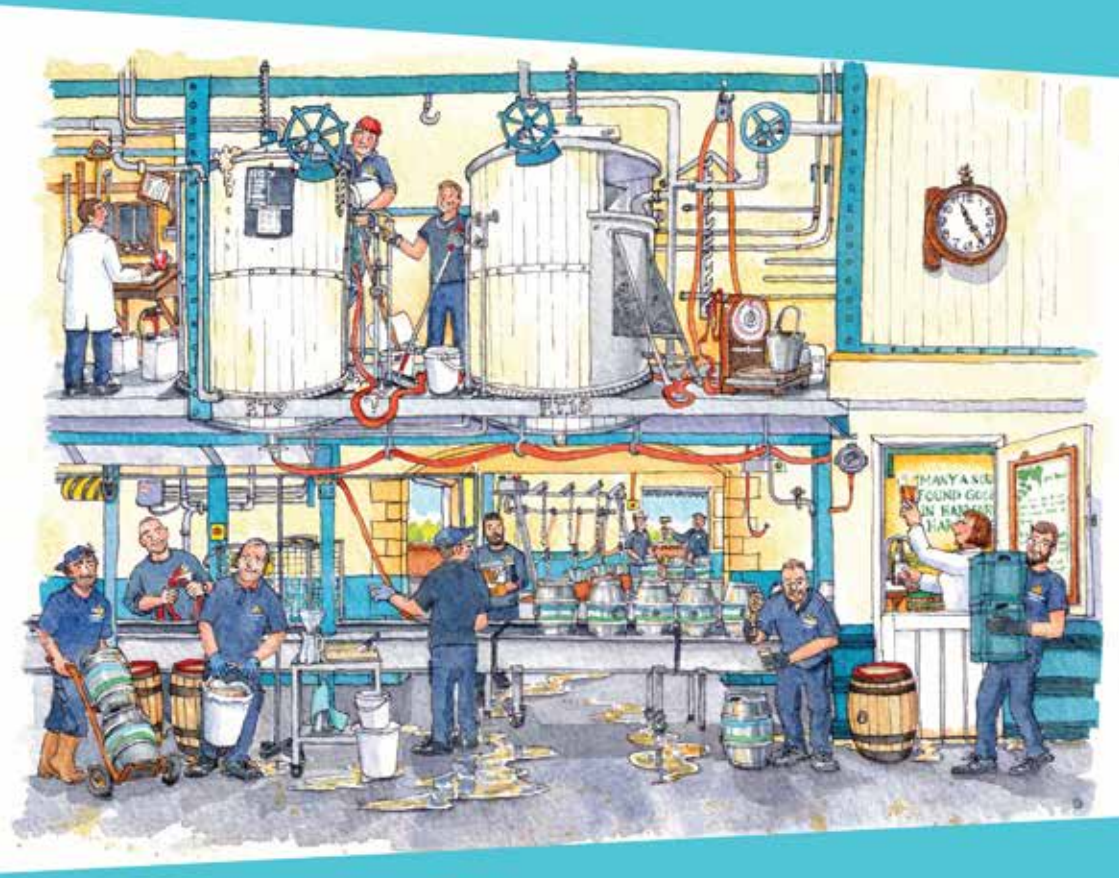
Rest) has re-opened after refurbishment. Whilst serving excellent food it continues to be a pub with a 'local's snug'. On a recent visit the Long Man Long Blonde and Best Bitter were in great condition.

WORTHING

The **Brooksteed** changed ownership in May 2023, but the pub is essentially unchanged, still selling cask and keg beers plus cider, wine and spirits, with the same friendly bar staff.

The **Bottle & Jug Dept** craft beer and wine off licence changed ownership in May 2023, but now has a licence to serve customers on the premises. The new owners describe it as a "micro micropub" and it is certainly small and friendly. No cask or keg beers at present, but a good selection of bottled and canned beers from local, national and international brewers together with a range of wines from near and far.

HARVEY'S
BREWERY



Local hops and barley come together at Harvey's

Harveys1790
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www.harveys.org.uk

Bru News

The Sussex Breweries Pages

Information here is generally supplied by the Brewery Liaison Officers (BLOs) named at the end of each report. BruNews is compiled by Roy Bray. A complete list of the breweries operating in Sussex, and their contact details, can be found on the breweries page on the Sussex branches website https://sussex.camra.org.uk/breweries

1648

East Hoathly

The Brewer has made several upgrades in the brewery so we will look to increase output in the Sussex area very soon. Current and soon to arrive are: **Lammas Ale** 4.2%, a malty clear wheat ale, **Bee Head** 4.6% (made using local South Downs blossom honey), **Winter Solstice** 4.3% (dark ruby and spicy with a hint of Ginger), plus four regular beers. More info email 1648brewery@gmail.com & www.1648brewing.co.uk.

BLO Barry Blewitt

BATTLE

Battle

Battle Brewery are currently undergoing a site relocation which will greatly improve all aspects of the Brew House and surrounding grounds. It is a very positive

development stage in the Breweries history, and they are all very excited about the future there, be sure to follow them on social media to stay updated with their progress. The High Street Tap Room remains open from 11am until late seven days a week and they welcome families and dogs. They will be experimenting on stocking some different guest beers over the summer months. They also stock local wines and ciders and customers can bring in takeaway food.

BLO Ian McCutcheon

BREWHOUSE & KITCHEN

Horsham

The Brewery will now concentrate on two core beers, the **Rock Best Bitter** (4%) and the **Comic Genius** IPA (4.5%) The Saxon warrior Golden Ale will be discontinued. The summer seasonal cask was **Citrus Pale** (4.5%) and the seasonal Keg was **New England IPA**. From September 7th, the autumn seasonals will be a cask **English Porter** 4.5%, a keg **Red IPA** 5.5% , along with a keg **Octoberfest** 6.5%.

BLO Terry Shouler

BREWING BROTHERS

Hastings

At the Imperial they are only currently brewing one beer and that is **Smugglers** 4.2% nitro oat stout (formerly Marleys). On the Ivy House Site a new 5,000L tank (double the size of their existing tanks) has been installed and will be used for their **Pronto** unfiltered pilsner. The latest special is a bock lager called **Buck** 6.3%.

BLO Peter Page-Mitchell

BROLLY

Brolly Brewing is now fully operational at their new site in Redkiln close Horsham. They are open Wed-Sun often with food trucks and music at the weekend. You can also play the Sussex game of Toad as they have a table. They have several collabs planned, their first was with the former Head Brewer at Dark star, to create a cask beer called **Brollyhead** 3.8% golden ale. They have four cask beer lines and 12 keg.

BLO: Timothy Ayre

FLYING TRUNK

Forest Row

Flying Trunk have continued to produce new beers and new versions of previous

ones. **Forest Way IPA** (4.2% - a new beer), **Good Natured EKG** (4.2% - new version featuring East Kent goldings), **For a Few Hops More** (4.6% - variant of Fist Full of Hops), and **Way Past Your Bedtime** (8.0% - stronger version of Past Your Bedtime) have all appeared recently and, at time of writing, a new elderflower beer (**Bloomin' Marvelous**, 4.8%) was coming on sale.
Forthcoming brews include a new version of **Big Daddy** with different hops, and an unnamed beer which they describe as a "cherry & meadowsweet wheat beer"; well, that sounds interesting!
Bottle conditioned beers are sold at the monthly community market in Forest Row and direct from the brewery on dates advertised on social media. Beers are also available from festivals, pubs and other outlets, local and not so local.

BLO Jonathan Samways

GUN

With the arrival of the summer, the brew team are working flat out. The popularity of the taproom has grown and grown, with records being broken almost weekly. New brews have included a very popular **Dry Hopped Summer Best** and the return of our 4.6% cider, **Limbertwig** (available for the first time in keg). Brewed it to have a lovely balance of sweetness and acidity - placing it firmly in the cider equivalent of astronomy's 'Goldilocks Zone'. A Crowdfunder campaign has helped the brewery to upgrade its facilities with a sustainable design and install a 20KW array of solar panels. This helps the brewery to save 10 tons of CO2 a year and mitigate some of the price rises to the industry. To celebrate Gun has brewed - in collaboration with the installers Ohm Energy - a dry hopped lager we named **Solarger**. The taproom is an ideal beer venue in the summer. Check the website to see what's on and what food we're serving and one tip - encourage a friend to drive!

BLO Barry Blewitt

HARVEY'S

The Brewery has been particularly busy over the past few months. In march they launched a celebratory edition of their **Elizabethan Ale** using a sparkling wild yeast, in tribute to HM Queen Elizabeth II. Bottled in 750ml format, the beer has been a collaboration between the brewery and Court Garden Vineyard in Ditchling. This commemorative brew was mashed in January 2022, prior to Her Late Majesty's Platinum Jubilee, and has been bottled in the aftermath of her reign. To celebrate the Coronation, they launched **Carolean Crown**, combining UK barley with English and commonwealth hops. More recently, they have produced a trial brew of **Wild Hop** beer with a double dose of hops. A canning line is expected to be installed in the coming months. **Pilsner** is now available in mini kegs. In June, they offered a weekend of brewery tours that sold out within days of being launched. Keep your eyes peeled on their website for news coming soon regarding further regular tour dates. In the meantime, they suggest signing up to their Tasting Club to receive exclusive invitations to further tours and tasting events.
Upcoming seasonal brews are: **Tom Paine** in July and August; **South Down Harvest** in September and October; and, **Star of Eastbourne** in October. And, as ever, we all look forward to **Old Ale** in October

BLO Ian Hodge

HEPWORTH

This brewery is now on its own site just off the A29, on the way to Pulborough. There is a shop, tap room and a café on site, check their website for details.

BLO Chris Payne

HORSHAM

There is a very exciting new addition to the beer portfolio at Horsham Brewery with a 2.8% but very tasty, malty American amber ale, named **Littlehaven**. Rohan and Tim are always trying new brewing ideas, so look out for their first sour, which will be available soon. **Old Ale** will once again be brewed ready for October. Tickets for the annual beer festival at the Drill Hall in Horsham, which

will be held on Friday 8th and Saturday 9th September, are available from the tap room and also Crates in the Carfax in Horsham.

BLO Nigel Bullen

KISSINGATE

Lower Beeding

It's been a busy summer season for the Kissingate team as they continue to balance everyday brewing tasks with a busy taproom and social calendar. Over the years the brewery has established itself as the hub of the local community. Fresh savoury and sweet bakes are always available from the brewery kitchen. Their famous curries and chilli dishes are enjoyed from those near and far. Indeed Kissingate's quiet rural location is well known for those seeking the perfect escape to the countryside. Due to many requests the brewery has now extended their open hours until 10pm on Friday nights. Re-brews of **Powder Blue** 5.5%, **Six Crows** 6.6% and **Manderina Red** 4.8% will be available from September. Core beers such as **Storyteller** 3.5%, **Kissingate Sussex** 4.0%, **Black Cherry Mild** 4.2%, **Chennai IPA** 5.0%, **Smelter's Stout** 5.1% dominate the brewing schedule. However Gary has a few exciting new-brews which will be ready for the winter season. Once again **Little Green Nutter** 5.0% (harvest ale) is due for release in early October. This beer is produced using Kissingate's very own hops, which are due for harvesting on Saturday 16th September. Volunteer pickers welcome! Kissingate's annual October Festival will be held on Saturday 14th October. Details of all events can be found on the brewery website 'Events' page.

BLO Roy Bray

LAKEDOWN

Burwash

It's been a busy few weeks as we gear-up to the opening of our new brewery in Burwash, which we expect to be operational by the end of August. Once we've settled-in, we will of course be looking forward to welcoming you for a look around and maybe even a beer or two. Whilst the engineers have been busy with the install, we've been busy attending events, including supplying a beer bar for the band Muse at Milton Keynes Bowl. and several events at the De La Warr Pavilion. We've also been working on a new beer, **Harmonium**. When James Cuthbertson joined the team from Dark Star Brewing Co. part of his deal was for us all to brew a beer inspired by one of his old brews, **Revelation**, which went on to win the Champion Beer of Britain title in the Strong Beer category.

BLO Kris Cymer

LANGHAM

The brewery has been busy with three new brews already this year. In reverse date order, "Collaboration" 4.1%, our first ever collaboration brew with our hop suppliers, Charles Faram, using 2 new hops, not yet commercially available. "Collaboration" sold out in a month; then Black Swallow, Black IPA 6%, a facebook competition archive revival winner, was available in cask, keg and can -now also sold out and finally His Majesty, a quaffable golden ale 3.9%, sourced from all UK ingredients disappeared before the Coronation! Hot off the press, 2 more new brews arrriving in July and August. First, a variation on our award winning Saison launches for summer (when it arrives) on 23rd July , also in cask, keg and can plus the brewery is chuffed to have just brewed another collaboration brew with Andrew Paterson, former head brewer of Dark Star, now our contact from Lallemand, the brewery yeast suppliers. Sourpuss 4.5% is our first sour. A cherry red. Its in the tanks and launching at our Live at Langhams beer and music festival on 12th August! Reserve now...its going fast!! The brewery also continues on its sustainability journey working with the University of Surrey on 3 separate projects to reduce its impact on the environment, create

a legacy for other microbreweries and to become a circular economy. It was also was one of the first 19 businesses in the South Downs National Park to receive a "Green Tourism Award" for its environmental initiatives.
p.s. Don't forget Bonkers for Conkers on 8th October. Over £1000 raised for Chestnut Tree House childrens' hospice in 2022. Would love to beat that total. Be in it to win it!

LONG MAN

Long Man now produces a **Pilsner** (4%) available on draught and in cans.
It is their first gluten free beer. The small batch beer for August is **Pure Bumble** (3.9%). Made using Cuckmere Valley honey, it has dry malt notes lifted by a lively lemon and lime aroma and a background of tropical fruits. September will see **Indian Summer** (4.8%), the brewery's take on a classic west coast IPA - bold and punchy with modern US hops. In October **Oatmeal Stout** (4.4%) will return. Beer of the Festival at Eastbourne, it is a traditional London stout style with added oats. It has beautiful notes of coffee and chocolate and will be in cask, keg and cans. **Vintage Old Man**, their 12-month bourbon barrel aged beer is expected as a very limited run in the Autumn.
BLO Richard Scullion

MERAKAI

Merakai Brewing Company is a new brewery based at Framfield, TN22 5RB. The brewery taproom is only open mid-week due to staffing, but they have a tasting room that is open in Worthing BN11 3EZ. Opening times are Thursday 4.30pm to 9.30pm. Friday 3pm to 10pm, Saturday noon to 10pm, Sunday 1pm to 5pm. Please see website for details.
BLO Roy Bray

MISSING LINK

This brewery is a must to visit, very good on a hot day where you sit outside in the Sussex High Weald. Open on Friday noon to 10pm, Saturday 10am to 10pm, and Sunday 10am to 6pm. Food is available. For details please check their website or phone 0134 289 5796.
BLO Roy Bray

THREE ACRE

Blackboys
To cope with increased demand from its regular outlets, the brewery has reduced its core range to just three beers: **Best Bitter** (4%), **Session Pale** (3.7%) and **IPA** (5%). However, its other beers such as **Charcoal Mild** (3%), **Ruby Porter** (4.2%) and award-winning Blood Orange Pale (4.9%) will still be brewed occasionally throughout the year. In addition, more experimental beers and specials are planned, including a chocolate oat stout in the autumn and a citrus APA. The beers are now regularly available in several local Wetherspoons as well as further afield such as South London. Brewery capacity has been increased to 150hl by the recent addition of a 50hl fermenting vessel while a further vessel awaits installation. The mobile bar is now fully fitted out and has attended several events including the South of England Show
BLO John Quick

UNBARRED

Brighton
Summer has been a busy time for festivals, brewing and our taproom! We recently added **Pebble** 2.8% table beer to our core beers. Cask beer continues to be a regular in our brew schedule, latest was **Liquid Haze** – a hazy 4.8% pale. The Unbarred taproom continues to be open Tuesday – Sunday for fresh beer and pizzas.
BLO Graham Eaton

PRESSING NEWS

Hello cider drinkers, by now I hope you are tasting the fruits of last autumns labours, enjoy. I know this is published in summer, but a little forward planning never does any harm. Had you thought about the process of producing cider and perry, ever wondered how that lovely liquid gets made. You could be part of the process, many makers run apple picking days in October to help gather the crop ready for crushing, some will let you get involved with this smashing part. Look out in your local press or social media for cideries that have organised events, JB Cider, and Bignose & Beardy are known to have collecting days, fun for all the family, and fresh air to boot.

Could you help your branch? Did you know we run a national competition for cider pub of the year alongside our normal beer-based pub of the year competition. The rules are simple to be eligible they must regularly sell what CAMRA deems real cider. Does your branch have a branch cider pub, or do you disagree with their choice? In either case they will welcome input where a pub selling cider could be in contention for the branch prize and start on the journey to National Cider Pub of the year. Give them a nudge, you know it makes sense.

Until next time, Wassail

Paul Sanders
Regional Cider Coordinator

THE WILKES HEAD

Open 7 days a week: (Mon-Thu noon-10pm; Fri-Sat noon-11pm; Sun noon-7pm). Freshly prepared food served Wed - Sat: Lunch noon-2.30pm; Dinner 6pm-8pm. Five regularly changing real ales

Branch Pub of the Year 2023 CAMRA WESTERN SUSSEX

15 Year Anniversary Beer Festival
2nd/3rd September
Real Ales, Cider, Gin, Food & Live Music

Church Lane, Eastergate, PO20 3UT 01243 543380
thewilkeshead.co.uk hello@thewilkeshead.co.uk
wilkeshead

The Crown

Family friendly community pub in the heart of Eastbourne Old Town.

Large enclosed rear garden, Dog friendly, WiFi, Sports TV.

Open Mon-Thu noon-11pm, Fri & Sat noon-midnight, Sun 12 noon-11pm.

CAMRA award winning pub Runner Up Pub of the Year 2017, Community Pub of the Year 2016, LocAle Pub of the Year 2015, Community Pub of the Year 2020

August Beer Festival
Fri 25th – Mon 28th August
Autumn Beer Festival
Thu 20th - Sun 23rd October
Real Ales - Live music

GOOD BEER GUIDE PUB 2023 We're in it

22 Crown Street, Old Town, Eastbourne, BN21 1PB, (01323) 724654

FATE THE JUGGLER
ANOUSKA ASSISI
DUCK POND SAILORS
YESTERDAY'S PANTS
TORPEDOES
SPACE FISHERMEN
THE REC
WAVY DAVY BAND

music curated by SERIOUS CHiLD

LIVE AT LANGHAMS

MADhurst

LIVE MUSIC FROM VARIOUS ARTISTS

SAT 12TH AUG
FROM 1PM UNTIL 10PM
FREE ENTRY

IN AID OF FRIENDS OF THE SOUTH DOWNS
AND THE SOUTH DOWNS NATIONAL PARK'S 'HELP NATURE TO RENATURE' PROJECTS.

TACO LOOK AT ME NOW

Simply HogRoast

Anchored in Worthing is 10 years old this year

Original Logo

Some of you might remember the dark old days of 2012, where finding a decent pint of real ale was a bit of a chore.

Nigel Watson was a bit like that.

Instead of bemoaning the lack of choice available in your regular chain pubs he decided to do something about it. He resigned from his award-winning pub in Chertsey and went off to see some of the new fangled Micropubs he had read about in one of the Sunday papers; to find out what it was all about.

Travelling to Kent he met with Martyn Hillier, the founder of the first Micropub in the country, and on to several others in the area. At this time there were around a dozen Micropubs in the whole country, mainly in Kent but with two out posts in Hartlepool and Newark. Nigel met with at least half of the owners and spoke to the rest by phone and e-mail. All had the same message. Do it, don't even think about it, just get on and do it.

Invigorated by this zeal, Nigel started to look for a premises with just one proviso, the place had to be in a seaside town and not in Kent!

Day trips to the coast started and eventually Worthing was the destination of the day. He was lucky in that the first place he saw he felt would be ideal. A viewing was arranged, and an offer made and accepted.

That was the simple bit.

Meetings were arranged with the local council officers, to whom the whole concept of a Micropub was an alien

Anchored Opening 2013

construct. He wrote a 5000-word presentation and explanation and eventually the whole idea was accepted, albeit with some draconian limitations on the opening hours. Imposed by planning and not by licensing who actually got behind the project.

Some time later and after a cock up with who was supposed to do what with some of the building works he under took Anchored in Worthing opened its doors to the public at noon on 23rd August 2013.

Early days

There was actually a queue of folk waiting outside the pub, several of whom still frequent Anchored and have become good friends of the pub.

Nigel has always kept to his ethos of selling only Sussex brewed real ales and ciders, recently adding wines, gins, vermouth and rum to the roster, but still keeping to the Sussex only criteria.

Anchored has become an established part of the Worthing beer scene and an integral

part of the local community, helping, or at least inspiring several of the other Micropubs that have sprung up in Worthing over the past 10 years.

Nigel will be having a special ale brewed for the 10th anniversary by Downlands Brewery.

Contrary to popular rumour, Anchored in Worthing is not going anywhere in the near future, though Nigel may well retire one day.

Anchored in 2022

Nigel would also like to thank Michelle, Bob and Tom at the Selden Arms for all their help when he was setting up his pub and wish them well in the future away from the pub business.

Five Bells

Smock Alley
West Chiltington
West Sussex
RH20 2QX
01798 812143

An ever changing range of five cask conditioned ales that always includes one mild, one session bitter, two best bitters and one strong bitter.

Plus Hacker Pschorr genuine Munich lager, and Weston Old Rosie cider on gravity.

Homemade traditional food, plus 5 en suite bedrooms.

All of this in a very traditional pub!

Arun & Adur CAMRA Country Pub of the Year 2016-2018
Branch Pub of the Year 2023

www.thefivebellsinn.com

Bus to the Pub (Bttp)

Bus to the Pub is organised on a weekly basis, all the trips are on Thursdays, generally meeting at noon, usually visiting three pubs.

Max is the coordinator: "We mainly travel by train whilst buses are used as well. We visit various locations across Sussex but our core area is between Worthing & Lewes because of the high volume of great pubs with an excellent choice of great beers."

If you would like to be added to their mailing list, please contact whu@maxmalkin.plus.com or phone 01243 828394.

Worthing has become a great destination for beer lovers and recent events only re-inforce that.

Firstly, four established popular pubs have undergone refurbishment and re-opened.

The Selden Arms which was run by Michelle, Bob and Tom for many years (in the *Good Beer Guide* continuously for 24 years) had a change of ownership and re-opened in April 2023 with a makeover that brightened up the interior and re-introduced some photos of old pubs on the walls. There is a new pub sign incorporating elements of the old one. Five cask ales and an increased range of keg beers all of which change regularly.

The Cricketers in Broadwater closed and re-opened with new owners (Goodtimes pub group) in April 2023. Customers are welcome for food or just a drink. The interior has been fully refurbished and the kitchen has moved upstairs, creating a much larger seating area inside the pub with bi-fold doors leading to the garden. The snug is now a cosy room. Seven cask ales and one cider on handpump plus eighteen keg and craft beers.

The Henty Arms in Ferring underwent a refurbishment and re-opened in early 2023, but with the same landlord who has been there since 1996. This has brightened the pub up, with very comfortable seating, but has retained its character and there are still two separate bars. The food offering has been extended with light bites as well as the pub food menu and home-made special dishes. There is a new pagoda seating area in the front garden, the large rear garden with play area remains and will be used for annual beer festival in late July. Three cask ales plus a couple of craft beers. Regular entertainment some evenings

The Smugglers Return (formerly the Ham) closed and re-opened with new owners (Craft Union) in March 2023, but with the same publicans and friendly staff. Nicely furnished with high and low tables, this pub is dog and family friendly, but focused on being a sports pub with 3 sky sports channels, a pool table and two darts boards. Interestingly the beer prices dropped after re-opening and are very competitive. Two cask ales and many keg and mainstream drinks plus some special deals. New covered outdoor seating at the front of the pub.

Secondly, a new small independent bar opened in April. Owned by Merakai brewing, The Tasting Room is located in Stanford Square, off Warwick Street. It has seating for around 20 people inside plus tables outside. One cask ale plus six or more keg beers available. Ordering is mainly by app/device

Thirdly, the first micropub in Worthing and in Sussex, Anchored in Worthing, celebrates its 10th anniversary on August 23rd. This is quite an achievement especially considering the restrictions the council put on the business when it first opened, but landlord and owner Nigel persevered and made it through. The pub is popular with locals and visitors which often include micropub enthusiasts who travel fair distances to visit. Three ever changing cask ales and two ciders - all from Sussex producers. Landlord Nigel will be brewing a special cask ale for the anniversary.

Check whatpub.com for details of all four of the above

Lastly, but certainly not least, on the weekend of 14-16 April 2023 the second Worthing Tap Takeover event took place.

Organised jointly by Lawrence from The Old Bike store and Gareth and Gemma from Beer No Evil, this event grew to 17 venues this year.

It was a great community event and collaboration between independent pubs and bars each featuring beer from one brewery (cask, keg or both).

The venues and breweries were:

- Goose (Deya Brewing)
- Coast (Arundel Brewery)
- Anchored (Downlands)
- Beer No Evil (Duration)
- Fox & Finch (Staggeringly Good)
- The Old Bike Store (Neon Raptor)
- Bottle & Jug Dept (Pomona Island)
- Wax Cactus (BRZN)
- Brooksteed (Merakai Brewing)
- Selden Arms (Burnt Mill)
- Toad in the Hole (Fallen Acorn)
- Beach House (Loud Shirt)
- Corner House (Brighton Bier)
- Dice (MakeMake)
- Egremont (Brolly Brewing)
- The Tasting Room (Fierce Beer)
- Georgi Fin (Fauna Brewing)

The website (worthingtaptakeover.co.uk) provided a map with details of each venue and brewery.

The event proved very popular, all were busier than normal and the event attracted visitors into the town. Most people visited several venues and some seasoned professionals managed all 17 over the weekend. The organisers and all participants deserve congratulations.

(Photo of Laurence, Gareth and Gemma having a well deserved drink after the event.)

Next years date has already been set for 5-7 April 2024, check website, Facebook(@worthingtto), Twitter(@WorthingTTO), Instagram(@worthingtto)

Colin Pennifold

The Brewery Shades

85 High Street, Crawley, West Sussex RH10 1BA

Branch Pub of the Year 2023 CAMRA NORTH SUSSEX

Winner of the North Sussex CAMRA Pub of the Year 2022 & 2023

and in the CAMRA *Good Beer Guide* since 2012

Future of the Bevy

The following was recently published by the Bevy and is reproduced with their permission.

As we like to shout from the rooftops the Bevy is the only community owned pub on an estate in the UK.

It was a miracle we ever opened – and 9 years later despite millions pumped into the community pub sector we are still the only one. But we've never really turned a profit.

We rely massively on our regulars to keep the garden looking stunning, turning the rocket composter, fixing the lights or a broken door, jumping behind the bar to help out when we are busy. Exactly what a community pub should be.

Despite massive cost cutting and the amazing efforts of Lizanne and her team, it's becoming a real struggle. Add to this grants drying up, the cost of living crisis and inflation through the roof with people having even less money to pop out for a pint, we are running out of options. Pubs are closing across the country - even Wetherspoons are shutting down branches.

So we want to bring everyone together to see how we can keep the Bevy doors open, cut costs and come up with new ideas to bring more people in.

We are always looking for people to join the committee – or just get involved more.

Our free Thursday Family activities are a roaring success but it's exhausting – and occasionally it would be good to have some funds to hire in

entertainers who aren't chickens! Would your company be willing to sponsor these activities? Could a group of parents get together to help run them?

Post pandemic and numbers are still quite low for our Friday Seniors lunch club where for just £5 you get a meal, pudding and hot drink. Could you help promote it? Sponsor it?

We held our first monthly disability disco on Friday and we want this to be a trialblazer, where people with disabilities run the show and the pub with everyone invited. Watch this space.

We are trying to get monthly health drop in clinics so people can see a nurse and take pressure off the NHS.

We have launched a last Saturday morning of the month Meet Me At the Bevy with a range of activities, hosting Bevendean parkrun, breakfast baps and mini plant sales.

We don't want the Bevy to be the first and last community pub on an estate. Please come along with ideas on how to help stop that happening.

HIRE THE BEVY

An easy way to support us, is to hire us – you sing it, we'll host it! Everything from wakes, weddings and parties, to cookery classes and team building meetings.

FINANCE UPDATE

We are squeezed in many ways:

- Utility bills have rocketed.
- Staff costs go up - we are committed to the Living Wage but with inflation we have had to keep pace. We also know that were ask a lot of our staff for the money they earn - long hours, which can be stressful.
- The costs of our stock is going up all the time.
- We have raised prices but not by much compared to others -we know that it's hard for local people and rising prices might actually turn people away.
- On average the Bevy takes just under £22,000 per month in sales
- It costs us £10k to buy the stock
- Out staff bill is around £9k
- Rent, rates and utilities costs around £2k per month.
- All other costs - accountancy, equipments, repairs, etc. are about £4k per month

This means on trading we lose around £3k per month. This is worse in the winter months (January and February) where sales are lower.

We have to make up that difference with grant funded activities and programmes where we can, but over the past 12 months that still means we have lost around £2,000 per month - and at the moment we don't have ready access to large grant funding that can support the future of the pub.

We have about £8k in reserves from previous years and grant awards - at the current rate this would last us around 2 months unless things turn around.

DONATE TO THE BEVY

We are very grateful for any contribution that people can make for our community activities. You can make a one off or regular donation at www.thebevy.co.uk/donate/

Brighton & South Downs have again been busy recognising the achievements of some excellent pubs and breweries from our 2023 Cider Pub of the Year competition and also votes from attendees at the 25th South Downs Beer & Cider Festival in Lewes.

Very well done to the Foghorn, Hove, which was crowned as our Cider Pub Of the Year 2023 as reported in the Summer edition. Here are the team at the Foghorn receiving their award, from Steve Leyfield, branch cider representative (right), together with their certificate.

It was great to see beer, cider and perry from a local micropub and local cideries voted as winners by visitors to the 25th South Downs Beer & Cider Festival in Lewes, held in June.

The winners were:

- Best Beer: Watchmaker's Pendulum Chocolate & Hazelnut Porter, from the Watchmaker's Arms in Hove
- Best Cider: South Downs Rhubarb, from South Downs Cider
- Best Perry: Nuthurst Orchard Fred's Perry.

Well done to all.

Other News: Some local (and not so local) CAMRA members had a very enjoyable day honing their skills in tasting beer like a pro at a CAMRA full taste training session, held in June at the Haus on the Hill, Brighton. Thanks to trainers Kevin Travers (London & South East Tasting Panel Co-ordinator/Deputy Regional Director) and Mick Bell (Chairman, Surrey Tasting Panel/Chairman, Surrey & Hants Borders branch) for coming to Brighton to give the training A special thanks, once again to Ali and his team for being splendid hosts at the Haus on the Hill! CAMRA tasting panels are being established in the Sussex Drinker area in the near future – more details will follow.

Beer and Cider by the Sea Festival, Eastbourne, May 2023

Following the success of the local brewery Route 21's first KeyKeg beer at an Eastbourne Beer Festival in October 2022, the decision was taken to replace a quarter of the usual 60 cask beers with KeyKeg. Branch member Mark Potter of Route 21 managed the KeyKeg bar, which all but sold out by the end of Saturday evening, as did many of the cask beers and ciders. Further supplies of beer were hastily ordered, KeyKegs and bright beer in polypins arriving in time for the start of the Sunday session. Attendance and therefore sales at Beer & Cider, (being in marquees and also relying on outside space), vary with the weather and in recent years had tailed off. However, a particularly hot sunny Saturday day session brought out many people buying tickets on the door. As stocks ran low, this left us glad that we had not reduced beer and cider orders, Thanks to all of our team of volunteers, particular mention should be made of festival organiser Robert, also of Mark mentioned above, of Peter who selected the beers and of Phil selecting the ciders. As ever our colleagues at Eastbourne Borough Council's Events Team deserve credit for their work in ensuring the success of the festival. The picture shows the CAMRA's KeyKeg equipment in use at the festival.

A gathering of branch members, pub regulars and fans gathered in the **Waterworks, Rye** for the presentation of Branch Cider Pub of the Year. Micropub landlord David was delighted to accept the award with plenty of his trademark remarks generating enthusiastic audience participation. He is shown with retiring Branch Chair Peter Adams in his final duty in the role.

The Brickmaker's Alehouse, Bexhill was judged as both Branch Pub of the Year and Runner Up to the Cider Pub of the Year for a second year running. New Branch Chair, Matt Billing, presenting the awards praised the pub's offering of both beer and cider and proprietors Martin and Robin and their staff, a sentiment echoed enthusiastically by a packed pub.

YAPTON BEEREX 31 – ANOTHER SUNNY MID-MAY SATURDAY IN 2023

Despite the threats of rail strikes (which unfortunately came to pass preventing anyone from accessing the festival by rail on Friday or Saturday from the West) the committee decided to throw caution to the wind and carry on regardless.

The weather came to our rescue and we were rewarded for our bravery with a record turnout of Saturday walk-ups justifying our confidence that after a 4-year gap there would be a real thirst for the festival.

Nearly £1000 was raised for our charity Prostate Cancer UK, and including our fantastic band of 50 volunteers brilliantly marshalled by Laurie Dooley nearly 1000 attendees were recorded over the weekend.

A healthy surplus was recorded too to aid future CAMRA campaigning.

50 real ales were served together with 12 ciders and for the first time a KeyKeg bar was incorporated with 12 further offerings.

Our award winners were as follows as voted for by ticket holders and by the time you read this those in first place will have had their award presentations carried out.

Beer of the Festival:
1st Little Monster. Yul
2nd Burning Sky. Extra Stock Ale
3rd = Hammerton. Crunch
3rd = Langham. Black Swallow
LocAle of the Festival:
1st Little Monster. Yul
2nd Burning Sky. Extra Stock Ale
3rd Langham. His Majesty
Cider or Perry of the Festival:
1st Double Vision Cider Co. Impeared Vision (Perry)
2nd Silly Moo. Unfiltered
3rd = Ascension. It's An Illusion (Perry)
3rd = Seacider. Rasberry Ripple
Keg of the Festival:
1st Little Monster. Acid Monster #5
2nd Brolly. Together
3rd = Arundel Brewery. Oh Sh*t
3rd = Pentrich. Happy In Sunburst

We ask for feedback on our voting forms and this is much appreciated and very useful. It was clear that a good time was had by all and many of the ideas will be incorporated into future festivals. Two stand out repeat comments were a desire for more varied catering and a need for water stations for glass rinsing and water drinking.

Our vintage bus (due to the train strikes) ended up as a loss leader, nonetheless appreciated by all who used it. Special thanks to Richard at 1950's Vintage Bus Hire who stepped in late to provide the Routemaster, our "clippies" Maria and Kay and Steve and his team who looked after them and the driver at The Murrell Arms bus stop. Some good news tinged with a little sadness – next year we won't be needing the bus as there is now a 7 day a week Stagecoach bus 500 service from Barnham station direct tom the village hall. Our bus has served us well over the years and we wish it a happy retirement.

One final point of interest - we trialled probe cooling for the first time this year which was a major success and many thanks to Alan Heaney who worked efficiently and tirelessly on this. The proof of the pudding is in the eating and despite being tapped on Wednesday afternoon the unsold beers on Sunday were still in excellent condition and nicely cooled.

The wonderful Mandy has kindly offered us the village hall again next year so please pencil the dates in your diaries. Festival dates are Friday 17th-19th May. There may be an additional Friday afternoon session next year – watch this space.

Our festival committee is largely unchanged for 2024 apart from the fact that Paul Dunn will be my joint festival organiser next year – in reality he half organised Yapton Beerex 32 anyway.

If you would like to volunteer to help out we set up additionally on Wednesday 15th and Thursday 16th with some light taking down possible on Monday 20th too.

This would be especially welcome as 2024 is our branch's 50th anniversary!

Just contact the branch through our website.

Cheers to all and enjoy the rest of your summer.

Tony Ashcroft
Festival Organiser

Beer Festivals and other Delights

CAMRA EVENTS IN BOLD. For FREE inclusion in this column and on the Sussex Branches website, contact the Editor; for PAID advertisements contact Neil Richards. Copy-by date and contact details on the contacts page 30. For up to date information on beer festivals and other beer and cider related events in Sussex, and often more details than appear here in print, please visit the Beer Festivals page on the Sussex Branches website, sussex.camra.org.uk/festivals.

12 Aug Live@ Langhams 1pm to 10pm, family and dog friendly 9 live bands, well stocked bar and fab local, street food Tacos and hog roast
19 Aug Kissingate Summer Spirits, Kissingate Brewery, Lower Beeding
24-28 Aug Riverfest Beer Festival, Duke of Wellington, Shoreham
25-28 Aug Beer Festival, Malt Shovel, Horsham
25-28 Aug August Beer Festival, Crown, Eastbourne
1-2 Sep **Worthing Beer Festival**, Guildbourne Centre, Worthing (see page 3)
8-9 Sep Horsham Beer Festival
15-17 Sep Brickmaker's Alehouse, Bexhill on Sea, Autumn Beer Festival
22-24 Sep **Sussex Branches Beer Festival**, Bluebell Railway (see pages 4 and 7)
22-24 Sep Oktoberfest at Engine Room, East Grinstead
16 Sep-3 Oct Oktoberfest at Southwick Beer Engine
5-7 Oct **Eastbourne Beer Festival**, Winter Garden Floral Hall (see pages 5 and 9)
8 Oct 16th annual Bonkers for Conkers 1pm to 6pm in aid of Chestnut Tree House hospice
20-23 Oct Autumn Beer Festival, Crown, Eastbourne

Branch Diaries

The following are the details of planned meetings and socials of the six Sussex CAMRA branches for Aug-Oct.

Arun & Adur
See aaa.camra.org.uk.

Brighton & South Downs
Sun 6 Aug Branch Meeting, Zoom
See brighton.camra.org.uk/diary.

North Sussex
Branch meetings are on the second Tuesday of the month, starting 7.30pm
Tue 8 Aug Social at Apple Tree then Brewery Shades, Crawley
Tue 12 Sep Meeting at Malt Shovel, Horsham
Sat 7 Oct Bus trip to Tunbridge Wells and East Grinstead
See northsussex.camra.org.uk/diary.

North East Sussex
See northeastsussex.camra.org.uk/diary.

South East Sussex
Tue 8 Aug Social: Welcome, St. Leonards; Tower, St. Leonards, Community PotY. Presentation
Sat 19 Aug TBC
Tue 22 Aug Social: Salehurst Halt, Salehurst; George Inn, Robertsbridge
Tue 29 Aug Branch Meeting: venue TBC
Wed 13 Sep Social: Royal Oak, Pett; Queen's Head, Icklesham
Tue 26 Sep Social: Farm, Eastbourne (early 1908 Bus 1X from Langney Shopping Ctr.); George Hotel, Hailsham; Hurst Arms, Eastbourne
See southeastsussex.camra.org.uk/diary.

Western Sussex
Fri 4 Aug Hand Tap Takeover, Blue Bell, Cocking
Sat 19 Aug Felpham walkabout
See westernsussexcamra.org.uk/events.

Sussex Branches of CAMRA

Surrey & Sussex Regional Director:
Paul Sanders, 07778 035971
RD.SurreySussex@camra.org.uk
Sussex Area Organiser:
To be appointed
area.organiser@sussex.camra.org.uk
Website: sussex.camra.org.uk
***PotY**: Watchmakers, Hove,
***CotY**: Albatross Club (RAFA), Bexhill on Sea,
***CPotY**: Watchmakers, Hove

Arun & Adur

Jamie Hooper, 07956 502152,
chairman@aaa.camra.org.uk,
www.aaa.camra.org.uk
Beer Festival: Worthing, 1-2 September 2023
PotY: Five Bells, West Chiltington
CPotY: none; COTY: none

Brighton & South Downs

Jason Phillips
chair@brighton.camra.org.uk
www.brighton.camra.org.uk
Beer Festival: South Downs June 2024
PotY: Watchmakers Arms, Hove;
CPotY: Foghorn;
CotY: Keymer and Hassocks Sports & Social Club

North Sussex

Paul Sanders, 07778 035971
paul.s.sanders@btinternet.com
www.northsussex.camra.org.uk
Beer Festival: Spring Equinox, 22-23 March 2024
PotY: Brewery Shades, Crawley;
CPotY: Brewery Shades, Crawley; CotY: none

North East Sussex sub branch

Richard Saunders, 07773013063,
richard@rnsaunders.plus.com
www.northeastsussex.camra.org.uk
PotY: King's Arms, Rotherfield;
CPotY: King's Head, East Hoathly; CotY: none

South East Sussex

Howard Millichap 07599 257522
contact@southeastsussex.camra.org.uk
www.southeastsussex.camra.org.uk
Beer Festivals: Beer & Cider by the Sea May 2024
Eastbourne Beer Festival, 5-7 October 2023
PotY: Brickmaker's Alehouse, Bexhill;
CPotY: Waterworks, Rye;
CotY: Albatross Club (RAFA), Bexhill on Sea

Western Sussex

Max Malkin, 01243 828394
whu@maxmalkin.plus.com
www.westernsussexcamra.org.uk
Beer Festival: Yapton May 2024
PotY: Wilkes Head, Eastergate;
CPotY: none CotY: none
*PotY: Pub of the Year; CPotY: Cider Pub of the Year;
CotY: Club of the Year

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Copy Submissions:
The Editor invites submissions that celebrate the real ale scene in Sussex. Please keep to a maximum of 700 words. Please use plain text or Word files. Please send good quality pictures separately, preferably in JPG format.

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Views expressed in this magazine are those of the individual authors and not necessarily supported by the editor or CAMRA.
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Visit the Citizens Advice Website
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Or you can call the Citizens Advice consumer helpline on 03454 04 05 06
Please note: National Trading Standards cannot help members of the public with specific complaints or advice about goods, services or specific businesses.

Campaign for Real Ale Ltd
230 Hatfield Road, St Albans, AL1 4LW
Tel: 01727 867201 Fax: 01727 867670
Website: www.camra.org.uk

THE WATER WORKS

RYE'S MICROPUB

10 local ales
18 local ciders

Along with ales and ciders, we serve a selection of wines, gins and soft drinks and award winning Scotch eggs and pork pies.

OPENING TIMES:
Monday - Friday from 2pm
Saturday & Sunday from 12pm

Tower Street, Rye, East Sussex TN31 7AT
Tel: 01797 224110

The Brewery and Taproom is now OPEN

Now serving our URYEnal Best Bitter, I Pee Alot IPA & Golden Flush Pale along with a local lager, ciders, wines, gins & soft drinks.

OPENING TIMES:
Friday 3-7pm, Saturday 2-7pm
Sunday 12-5pm

THE WATER WORKS

BREWERY & TAPROOM

The Old Dairy, Rye Road, Playden,
East Sussex TN31 7UL
(opposite the old Peace & Plenty)

www.ryewaterworks.co.uk

Southwick BEER ENGINE

2 Southwick Sq. BN42 4FJ
Bus 46 stops outside 5 min from Southwick station and 700 bus.

01273 945694

Mondays
1pm - 7pm
Tue - Thurs
12pm - 10pm
Fri/Sat
12pm - 11pm
Sun
12pm - 7.30pm

FOUR PURE

HALLOWE'EN BEER FEST 26TH - 31ST OCTOBER. THE BEST OF BESTS AND DARK ALES

Live Music
Friday 19.30,
Sat 19.30 &
Sun 15.00

Always available for club/groups for meetings.
If it's music or transport related even better.

6 CASK ALES
6 REAL CIDERS
DRAUGHT GUINNESS
KROMBACHER
PILS & KELLERBIER
7 CRAFT KEG LINES
QUALITY WINES
BELGIUM & CRAFT BOTTLE BEERS
OVER 50 GINS

Check out our website, Google or Facebook for full details of all upcoming events including Bands, Real Ale, Cider and Gin events

Southwickbeerengine.co.uk

LIVE MUSIC
Every Sunday
@ 15.00

See Website, Google, Facebook for latest info.
We are always looking for new musicians.

OKTOBERFEST 23
16th Sept to 3rd Oct

Krombacher

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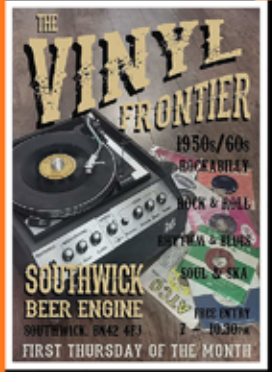

Baby Beer Engine Events bar

Weddings, Birthdays, Anniversaries

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