

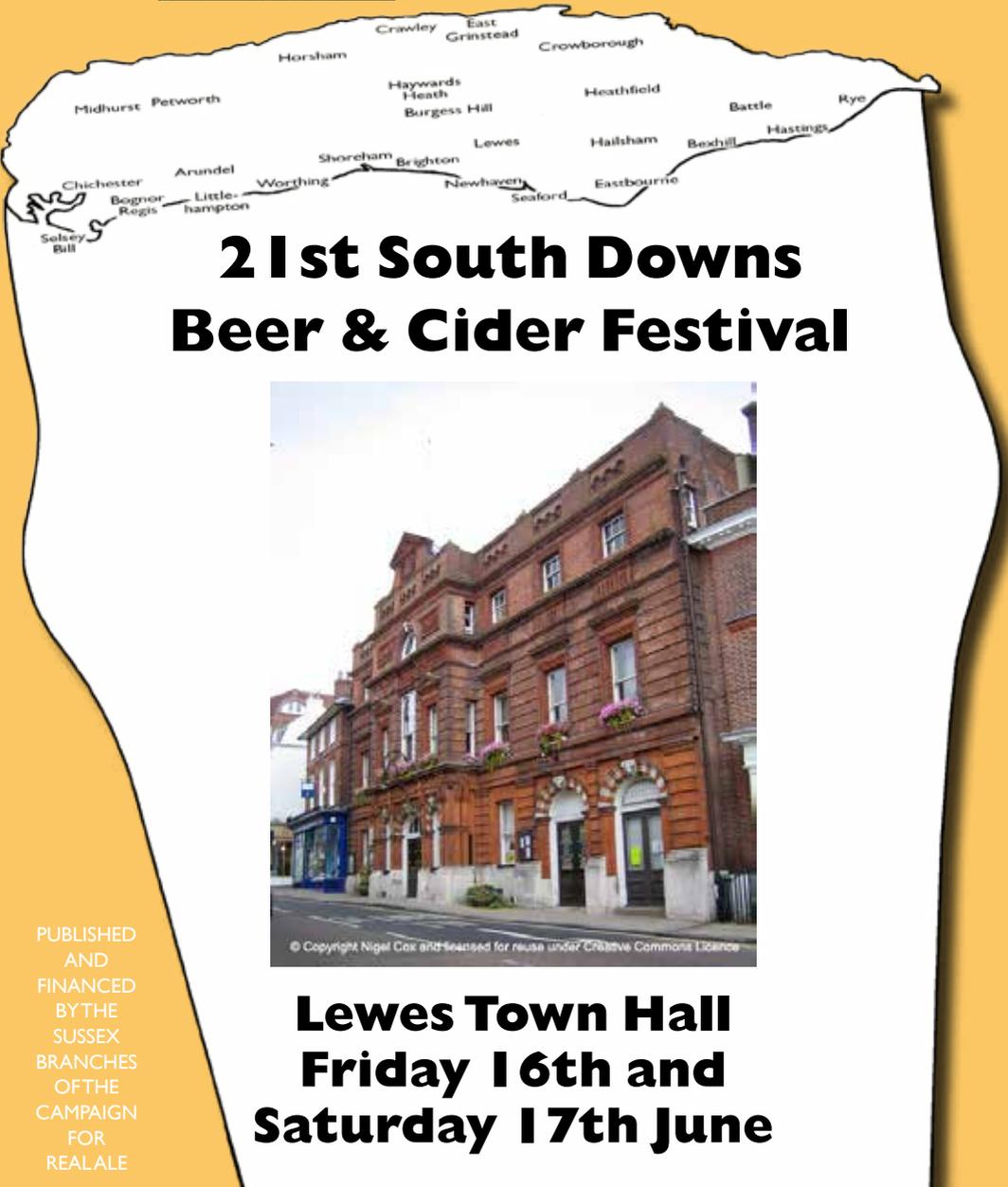


CAMPAIGN
FOR
REAL ALE

Celebrating the Real Ale Scene in Sussex **Sussex Drinker**

Summer 2017

Free



21st South Downs Beer & Cider Festival



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**Lewes Town Hall
Friday 16th and
Saturday 17th June**

PUBLISHED
AND
FINANCED
BY THE
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FOR
REAL ALE



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The **21st South Downs Real Ale & Cider Festival** will take place at the usual venue, Lewes Town Hall, on Friday 16th and Saturday 17th of June 2017. We will be celebrating our 'coming of age' festival with a key of the door logo & hopefully a VERY SPECIAL collaboration ale by two very local breweries!

There will be around 90 cask beers for you to sample, along with a range of cider and perry. Non alcoholic drinks will also be available, plus a range of hot food and snacks, including vegetarian options supplied by local firm, Circa Events. The festival will as usual be music free.

This year **all sessions will be admission by ticket only** (although, if tickets are returned from the outlets, they will be available on the door). Tickets will be on sale from Friday 5th May 2017, at **The Gardeners Arms, Harveys Brewery Shop and The Brewers Arms** in Lewes, and the **Evening Star** in Brighton. Alternatively, please apply by post to: South Downs Beer Festival Tickets, 139 Elm Grove, Brighton, BN2 3ES, stating session required and **enclosing a SAE and cheque**, payable to "**South Downs Beer & Cider Festival**". Please note if you do not enclose an SAE we will **NOT** send out the tickets. Tickets remain the same price as last year and are as follows:

Friday 16/06/16	11.00 - 15.00	£4.00
Friday 16/06/16	17.00 - 22.30	£7.00
Saturday 17/06/16	11.00 - 18.00*	£5.00

*or until the beer runs out.

Customers will receive a free glass and a programme with tasting notes. In addition, CAMRA members will receive £2.00 in beer tokens per session on production of their valid

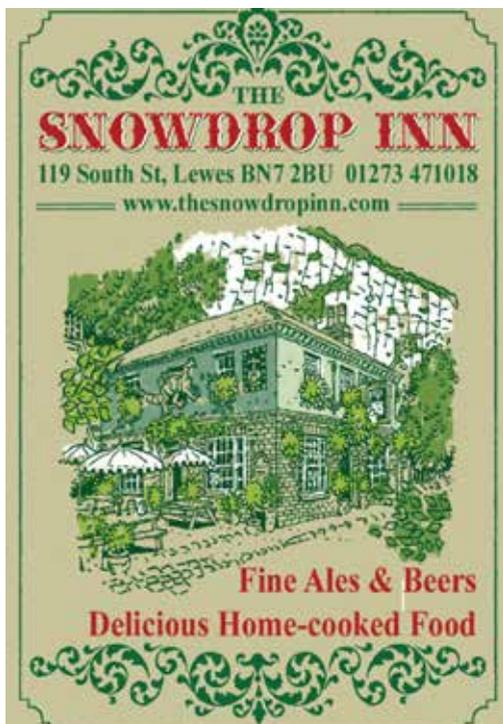
21st South Downs Beer & Cider Festival

membership card.

We have plans for one-off brews and 'first available' beers at this event.

Please note **over 18s only**. If you are lucky enough to look under 25, please ensure you bring photo ID. Well behaved dogs on leads are welcome but only in the seating area of the beer festival.

The venue is easy to find. From the railway station turn right, climb the hill to the traffic lights, cross over and it's on the right. The venue is wheelchair accessible with a disabled toilet. The town boasts a number of excellent pubs that are well worth seeking out if you have the time, or indeed the capacity.



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 p. 50 applies to all items.

■ AMBERLEY

Greyhound Brewery has taken over the lease of the **Sportsman Inn**. They have five of their ales on tap and have Angus, formerly of the Snooty Fox in Findon, as the bar manager.

■ BALCOMBE

What is Balcombe famous for...



For many of you it will be the spectacular Ouse valley railway viaduct on the London to Brighton mainline. But this large village is now also home to North Sussex's first community pub, the **Half Moon**. The pub was owned by Enterprise Inns and run as a tenancy, it became apparent it may close, especially when it was listed for sale yet again in 2016. This alarmed many Balcombe residents, the Half Moon is the only pub in the village, although there is the village club. Step forward the village.

Meetings were held and a working committee formed. Money was raised to fund the costs associated with saving the pub. Committee members also brought their own skills to bear. They researched other community pubs, structures for ownership and taxation. In October 2016 Enterprise accepted the

committee offer for the pub, Community Benefit Society, Balcombe Community Pub, Ltd. (Community Benefit Society Registration No. 7450) was formed. The purchase was funded through a share offer.

The pub project has reached a stage where the building is being refurbished and a planning application has been made to open out access to the garden. There is currently a search for a tenant to take on the pub.

■ BATTLE

The first ever cask from the new Battle Brewery was on sale at the **Squirrel Inn** at the end of March. Both pub and brewery hope that the brewery's beer will feature regularly at the pub.

■ BEXHILL ON SEA

Wetherspoon's forthcoming pub, the **Picture Playhouse**, Western Road, has been recruiting staff and, according to their website, is scheduled to open in August. We're looking forward to reporting fully, with photos, when it does.

■ BODLE STREET GREEN



The very rural **White Horse Inn** adopts a sensible approach to real ale,

stocking one permanent, Harvey's Best Bitter, and one rotating guest ale. Over the Easter weekend Bedlam Brewery's Kraft Pale Ale (4.9%) was found in very good condition. Both the Harvey's and the guest are reasonably priced at £3.50 per pint. The pub also serves Bedlam's Pilsner lager, something a little



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different from the usual mass produced fayre. A reasonably priced menu offers a good choice of food.

■ BRAMBER

The **Castle Hotel** offers Downland Bramber as a house beer and two or three guests with a rather good Downland Old Ale on recently.

■ BRIGHTON



Award-winning brewery Brighton Bier has opened the **Brighton Bierhaus** in Edward Street, Brighton. They took over the Grade II listed building known

as the Jury's Out, which was at risk of closure after 200 years of serving Brighton drinkers before it stepped in.

Ollie Fisher, co-director of Brighton Bier, said: "We could not see another pub of such importance close in Brighton and wanted to step in. We just couldn't see a building with such potential go to waste and a pub with nearly 200 years of heritage be lost." He added that 'pubs that were once the cornerstone of communities are slowly being lost' as they are converted into houses and shops.

Mr Fisher said: "The pub has had a really varied history. It was incredibly successful at its inception in the early 19th century but since the 1950s drinking habits have changed and the pub hadn't kept up."

The Grade-II listed pub began life as a Regency town-house before being converted and opened as The Thurlow Arms in 1830, before it became known as The Jury's Out and then latterly PV at the Jury's Out. It was once one of around 27

pubs on the street. Work undertaken during this latest refurbishment included renewing the drains to unblock the toilets, complete electrical re-wiring and a considerable amount of re-plastering. In conjunction with developers Copesmill the first floor rooms have been converted into rent-able office space. The Brighton Bierhaus sits up to 40 customers and will have six cask and 13 keg lines.

Real Ales available on opening were: Heydaze (4% ABV) This was brewed to celebrate the opening of the pub, exactly a mile from its brewery in Roedean Road, a new cask pale ale; it is a naturally hazy brew. Also featured were other Brighton Bier products; Free State (4.5% ABV), No Name Stout (5% ABV) and South Coast IPA (5% ABV), along with Crate brewery Golden Ale (3.8% ABV) from Hackney Wick, London.

The décor mostly consists of bare walls painted bistro-style olive green and bare brick, whilst this presents a smart appearance, the lack of soft furnishings means that when the pub is very busy it can be difficult for customers with less than perfect hearing to follow conversations. The **Cyclist** on Brighton Station has closed, the pub-restaurant having opened two and half years ago by Greenwell and Tibble the chain owned by gastropub entrepreneur Rupert Clevely. Takings recently had been reduced by 75%, it would appear that weekend engineering work on the railway resulting in rail-replacement bus services and disruption caused by ongoing industrial relations problems may have had large effect.

The **Hampton**, Upper North Street, is offering three rotating Sussex Ales and hopes to offer more beers as trade builds up.

The **Hollingbury**, Roedale Road, been has re-opened by Punch Taverns after a £311,000 refit. The pub now has a new-look exterior and



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interior including a new single bar and a small kitchen. Celebrating the re-opening were local councillors Tracey Hill and Caroline Penn plus nearby resident, the actor Steve Speirs. The refurbishment included redecoration, new carpets and furnishings, also new toilets to create a more comfortable environment. Punch are confident that the pub will continue to play a vital role in the community and will have a bright future. For the present they are selling three real ales; including (according to their website) Black Sheep Best Bitter.

The **Robin Hood**, Norfolk Place is selling Marstons Pale Ale, Ringwood 49er and Harveys Best.

The **Royal Standard**, Queens Road, has closed after licensing and legal issues.

Having been closed for several weeks, the **West Hill**, Buckingham Place has been refurbished and opened under new management. The £70,000 refurbishment has been undertaken by the landlords New River Retail along with the new husband and wife management team of Ben & Heather Pistor. The interior changes have involved a more traditional colour scheme and opening up old fireplaces, the pub has also undergone significant structural work. When visited they had Hurst Best Bitter and Long Man APA on hand pump. The official opening night was on 12th April. They intend to have Sussex real ales, home-cooked food, music and quiz nights.

The **Windmill**, Upper North Street, is currently selling St Austell Tribute + two other real ales.

The **William IV**, Church Street remains closed reportedly for refurbishment; the ground floor having been completely gutted.

■ CATSFIELD

The **White Hart** was very busy on a recent Wednesday lunchtime visit as all main meals on

their wide ranging menu were just £ 5. The same offer applies on Friday evenings. Harvey's Best Bitter was enjoyed by our correspondent but Sharp's Doom Bar is also on draught as an alternative.

■ CRAWLEY

The **Brewery Shades** (Greene King – tenancy), now has ten real ales lines, four of which will serve ales sourced from Greene King beers to fulfil terms of pub tenancy. Recently spotted online was a Greene King rarity XX Mild.

The **Half Moon** is now the **New Moon**.

Many will have heard of Dark Star Brewery's expansion targets this year, we are pleased that one of these will be the **General Store** this will be an ale shop, which is hoped will provide local deliveries. Although a licensed establishment the hours will not compete with other licensed establishments.

■ CROWBOROUGH

Tucked away in the Whitehill district, the LocAle accredited **Bricklayer's Arms** is worth



a detour. Well kept Harvey's Best Bitter is stocked with two changing guest beers

always on offer. Live Music every Friday or Saturday, sometimes with Tribute Bands, and Open Mic Nights once a month.

The **Plough & Horses** at Jarvis Brook, formerly a Free House, has closed. Work to convert the building into flats might start shortly, as Planning Consent was granted last year. The Wheatsheaf, 200 yards away in Mount Pleasant, continues to offer Harvey's beers in excellent condition; the rare Dark Mild



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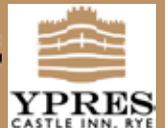
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can usually be found as well as Harvey's seasonal brews.

■ EASTBOURNE

An illustration of the wide range of pub prices was recently found in Eastbourne. A pint of Timothy Taylor Landlord was enjoyed in the **Martello** for £3.60, while the same was sold in both the **Farm** and **Pilot** for £4.50.

Another pub has been reduced to rubble. As part of the redevelopment of Eastbourne's Arndale Centre, the **Gildredge** next to the station has finally been demolished, after being closed for around two years. It was never a Real Ale establishment, although in their final few years a fairly reasonable Harvey's Best Bitter was served. The Gildredge was a favourite haunt of the late magician and comedian Tommy Cooper. Tommy Cooper had a property in Eastbourne, and every time he arrived on the train, he would head straight over to the Gildredge for several large whiskies! He was a lovely guy and had a lot of time for people who went up to him, unlike some of the celebrities nowadays.

The fate of the **Cavalier** in Carlisle Road is now apparent. After a full redevelopment of the whole building, including conversion to flats, the former bar areas are now given over to office space. This is regrettable, as it was hoped that a bar would be reinstated on the ground floor.

■ ELSTED MARSH

There is a new team at the **Elsted Inn**: Landlady Thais Robertson grew up in the Elsted area, and her first ever job was working at The Elsted Inn under Barry and Tweezle! She later became the Bar Manager of The White Horse in Rogate and The Keepers Arms. Thais and her father have proudly completed 20 of the past 22 Ballards Beer walks. Gareth Coombs the Landlord is a London bred aeronautical

mechanic, and met Thais in 2013. He immediately fell in love with West Sussex; especially the 'in law's local pub' - The Elsted Inn. Charlie the Head Chef is a family friend and has worked alongside Thais in other local pubs. She was also the recent Sous Chef at The Elsted Inn under the previous management. Charlie's sister is Rosie Hodgson – the local singer / songwriter; and the team actively encourage folk music at the pub.

■ FRIDAY STREET

Royal Oak is advertised for sale on the Daltons Business website at £500k for the freehold. Please note the hours have been reported as erratic, so please check with the pub if you intend to visit.

■ HASTINGS



courtesy of Oast House Archive

One of only two pubs in Ore village, the **Old King John** is a thriving community pub. It now sells three real ales: Dartford

Gravesend Guzzler, Harvey's Sussex Best Bitter and Sharp's Sea Fury.

Also in Ore, the **Miller's Arms** is a friendly back street local serving excellent Bass on handpump, a rarity for Hastings.

Frank's Front Room, Station Road, has reopened: it's now named the Royal George and is being refurbished. The lively front bar has a pool table, jukebox and darts while the rear bar will have a more relaxed atmosphere. Three real ales were being served during our correspondent's visit, all at £3 a pint: Fuller's London Pride as the regular with Long Man



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Best Bitter and Long Man Golden Tipple featuring as the guests, which are ever-changing.

The resurrected **Jolly Fisherman** cafe-bar, on Old Town's seafront, serves two local cask beers. Gun and Rother Valley were on offer, along with three local ciders. Also in Old Town, and frequently featured in these pages, the **Dolphin** has had a refurbishment and still serves its full range of regular and guest beers.

We reported in the Spring edition that the **Robert de Mortain** on the Ridge was for sale. It's now closed, another pub probably gone forever.

The **Lord Warden** in Hastings, a former *Good Beer Guide* pub, is now offering Greene King IPA, and is up for sale at £ 350,000.

■ HORSHAM

The **Boars Head** (Hall & Woodhouse) has reopened. At the **Kings Arms**, Hall & Woodhouse are looking for a new tenant. The **Queens Head** (Hall & Woodhouse) has reopened with a new licensee in situ. At the **Rising Sun**, Hall & Woodhouse are looking for a new tenant.

■ HOVE



The **Palmeira** is a spacious pub with a beer garden, serving

various real ales & food (senior's discount lunch too), with a jazz night on Wednesday.



The **Iron Duke**, Waterloo Street, an Enterprise pub is now free of tie on cask ales and usually has four Sussex beers available.

The **Bottoms Rest**, Lower Market Street (formerly Conqueror) has Harveys Best,

Arundel Gold and Dark Star Hophead.

The **Paris House**, Western Road, is a free house with Dark Star Hophead, Harveys Best plus one guest beer.

■ LEWES



The **Crown**, High Street Lewes is up for the sale for an undisclosed amount; this substantial property is reputedly the most haunted inn situated in Lewes.

Dating from the early 16th Century the Crown is one of oldest inns in Lewes. It was established as the Black Lion (or Lyon – spellings vary) and renamed in the Crown in 1790. It is believed to have provided service as an inn for over 325 years.

The inn apparently was visited several times by an incognito William IV in 1830s when he was residing at the Royal Pavilion, Brighton. During this time the inn was a centre of entertainment and leisure recreation to the well-off residents of Lewes. It was also said to function as a high-class brothel at one time.

Also included is the former Crown Shades pub located in Market Lane which closed in 1960s, also known as the Crown Tap it had a separate address and separate licence. It originally existed to serve the servants and coachmen of guests staying at the adjoining hotel. It now serves as an out-building attached to the hotel.



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Floral Fringe Fair, Knepp Castle, West Grinstead, West Sussex RH13 8LJ
Saturday 3th - Sunday 4th June

Dene Steam Rally, Starter Gate Farm, Charlwood Lane, Monkwood, Ropley, Hampshire SO24 0HA
Saturday 24th & Sunday 25th June

Sadcase Car Show, Storrington Recreation Ground, Storrington, West Sussex RH20 4HJ
Sunday 30th July

Tarring Beer Festival, George & Dragon, 1 High Street, Tarring, West Sussex BN14 7NN
Friday 4th - Sunday 6th August

Harvesting The Old Fashioned Way, Oldwick Farm, West Stoke, Chichester, West Sussex PO18 9AA
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■ LOWER HORSEBRIDGE

The Planning Inspector ruled in April that a developer's appeal concerning the **White Hart** was unsuccessful. The developer had plans to



demolish the pub and redevelop the site with housing. The

Inspector upheld last year's refusal by Wealden Council's Planning Committee. Hopefully this might be the end of the matter but we guess there's a chance that the developer may rearrange his plans and make a revised planning application. This year this Free House and Community Pub is even busier, with a new manager, beer from Harvey's and Long Man, reasonably priced home cooked food and live music at the weekend.

■ LOWER WILLINGDON

Keith Abbott, landlord of the **Seven Sisters**, retired in March after 24 years at this Punch Taverns pub. It's closed for refurbishment just for a few weeks, then reopening with a new manager. It is a true community pub which sells two real ales.

■ NEWHAVEN

The **Bridge**, is to reportedly to re-open with a small bar on the ground floor.

■ NORTH CHAILEY

The **Kings Head**, has been reportedly bought with the intention of re-opening the pub as a going concern.

■ PEACEHAVEN

The **Peacehaven**, a former M&B Crown Carvery, has re-opened as a Stonehouse Pizza and Carvery

■ PETWORTH

The **Last Drop** to the south of the town centre (formerly the Grove) has recently changed hands and has a LocAle from Langham and two other beers.

■ POLEGATE

The **Dinkum's** controversial green and gold



exterior has been repainted in a subtler tone of Australia's national colours. During the First

World War wounded Antipodean troops were convalescing nearby, these troops declared the pub "fair dinkum": dinkum meaning honest and true. The inside has been refreshed too. New tenants Amy and Guy have moved in, previously they were running the Junction Tavern, just along the road. Draught Harvey's beers are on offer.

■ ROGATE

The **White Horse** closed at short notice during February, depriving the small community on the A272 west of Midhurst of its last pub. A regular Good Beer Guide entry until a few years ago, this is the most westerly of Harvey's tied estate in Sussex and was a thriving village pub much valued by local residents who used it for many club and society meetings, not to mention as an after-game venue for users of the nearby sports field. The fledgling Rogate Community Group has applied for ACV listing and is now considering how to raise the £half-million purchase price that Harvey's have set. Meanwhile the pub is for sale on the open market, although Harvey's state that they will give preference to offers from parties willing to keep it running as a pub and also that they continue to look for a new tenant to re-open it.

CAMRA have been told that the tenant of another Harvey's pub in the area has offered to re-open the White Horse and keep it running alongside his own pub but the offer was refused, for what reason we cannot understand.

■ ST LEONARDS ON SEA

At the **North Star** furniture has been refurbished and Timothy Taylor Landlord was enjoyed on a recent visit.

The new landlord at the **Dripping Spring** has been increasing the choice of beers with Hophead and Hop Back GFB both sampled recently. New frosted signed glass in all front windows and different chairs in the bar have all helped to make this a pub to visit once more.

Following the success over Christmas of extra



tables and chairs, the **Tower** has retained many of these so seating and tables available has been greatly

improved. This popular South East Sussex Pub of the Year has seen many new visitors in recent weeks. A Brewery Trip to the Gun Brewery on 20th May still has places available!

■ SELSEY

There are strong rumours of a forthcoming new micropub in Selsey High Street. No details were available at the time of going to press, but it is understood that several potential sites have been looked at and that the new pub should be opening some time in the summer. Given that the population of Selsey is reckoned to more than double in the holiday season because of the large camping/caravan sites in the area, not to mention the beaches, it is to be hoped that the necessary permissions, license etc can be sorted out quickly.

■ SHOREHAM-BY-SEA

The **Marlipins** is now owned by a 'splinter-group' of Punch Taverns. The **Royal George**, is closed for refurbishment.

■ SOUTHWATER

The **Cock Inn** (Enterprise) is looking for a new tenant.

■ STEYNING

The **White Horse** is a Greene King pub but has Dark Star Hophead as a regular guest alongside two beers from other breweries in GK's stable.

■ WADHURST

The **Best Beech Inn**, a Shepherd Neame house, one mile west of Wadhurst, is currently closed. The pub's page on Shepherd Neame's website says 'temporarily closed' whereas the page for the, now closed, **Red Lion** at Sparrows Green has been removed: we've noticed the Red Lion plot has been advertised 'with development potential' and is currently 'under offer'.

In the vicinity, the **Old Vine Inn** in Cousley Wood has three handpumps selling Harvey's Sussex Best Bitter and two changing beers, which on a recent visit were from Long Man and Purity.

■ WORTHING

A new micro-pub is due to open on Goring Road in Durrington called the **Georgi Fin**. The owners Craig and Helene named the venue after their two children Georgi and Fin and are currently converting the former menswear shop located at the West Worthing end of the parade. See www.thegeorgifin.co.uk for more details.

Back in September 2014, Nick & Paula Little opened **Brookstead Alehouse** not for one moment imagining that it would become the huge success that it quickly became. In 2016 they not only won the 2016 Arun & Adur branch Pub of the Year but also the Sussex and Surrey regional award culminating in them

reaching the last sixteen in CAMRA's National Pub of the Year competition. Sadly, this amazing journey and success came at a personal cost and the couple reluctantly decided to sell a lease on the pub and 'get their life back'. The new owners are John & Aaron, previously regulars at the Watchmaker's Arms in Hove, who look forward to serving customers old and new. Opening hours are now Tue-Sat 12-9.30 and Sun 12-5.30.

Both the **Green Man Ale & Cider House** and the **Parsonage Bar & Restaurant** in Tarring have widened their offerings to include beers from East Sussex and further afield alongside their LocAles.

Embers Inns have recently completed a refurbishment of the **North Star**, Durrington and introduced a wider range of ales from the parent M&B portfolio.



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With so many good pubs struggling to survive in the current economic climate and County Council budget cuts threatening the subsidised bus services that serve many rural communities, join us in 'supporting them'.

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 Brighton & Hove www.buses.co.uk
 Compass Bus www.compass-travel.co.uk
 Emsworth www.emsworthanddistrict.co.uk
 Metrobus www.metrobus.co.uk
 Seaford & Dist. www.journeysolutions.co.uk
 Stagecoach www.stagecoachbus.com/south
 Sussex Bus www.thesussexbus.com
 Cuckmere Valley www.cuckmerebuses.org.uk

Some of you reading this may also be interested in Pete Brown's bi-monthly Trains to London Pubs (TTLP) group (see the Diary Dates).

METROBUS May

Thursday 4 Goddards Green, Henfield & Bramber; Meet Burgess Hill Church Rd for 11.11 Compass 100 to Gatehouse Lane for short walk to Sportsman. Then get 12.20 to Henfield for the Plough and / or George. Then 13.38 to Bramber for Castle Hotel. Return to Burgess Hill at 15.30.

Wednesday 10 Petersfield; Meet Chi bus station (south side opp Foundry pub / railway station for 10.54 Emsworth & District 54 to Petersfield meeting at the Square Brewery (Fullers) at noon. Then going to various pubs including both the Drum & Town House (both Free Houses).

Thursday 18 Littlehampton, Wick & Arundel; Meet George (w/sp) at 11.00 then catch 11.44 or 11.54 Stagecoach 700 (destination: Wick) from Anchor Springs to Wick for Dewdrop and Locomotive. Later get Stagecoach 9 (hourly at 52 past the hour) to Arundel for Red Lion & Kings Arms. Return to Littlehampton on 9 (hourly at 16 past the hour) for New Inn (GBG).

Monday 22 Halnaker, Chichester & Eastergate; Meet Chi bus station for 11.10 Stagecoach 55 to Halnaker for Angelsea Arms. Then 13.16 return to Chichester for Chichester Inn (GBG) then 14.50 Compass 85 to Westergate, for short walk to Wilkes Head (GBG). Then 17.56 Compass 66A to Barnham Station.



June

Thursday 1 Staplefield & Bolney; 11.58 Metrobus 271 from Brighton Old Steine or 12.59 from Haywards Heath Perrymount Rd for Jolly Tanners (GBG) then later via 271 & 273 to Bolney Stage via Handcross.

Friday 9 Hastings; Meet Alan at John Logie Baird (w/spoons) at noon. Visiting various GBG pubs + the Jolly Fisherman & Franks Front Room.

Thursday 15 Worthing & Durrington;

Meet Brooksteed (GBG) noon. Then Stagecoach 5 from station (every 20 mins) to Coach & Horses, Durrington. Back to Worthing town centre by route to be decided on the day.

Wednesday 21 Faygate & Horsham;

10.30 Metrobus 23 from Worthing or 11.28 from Horsham to Faygate. Then walk 35 mins part field with 3 stiles to Frog & Nightgown. Then onto Holmbush Inn. Return buses to Horsham run every 30 mins for Anchor Tap.

Thursday 29 Brighton; Either B&H 6 to Clarence Sq or 10 min walk to Hampton (Upper North St) to meet Mike J at noon. Then to Temple Bar (Western Rd) further pubs to be decided on the day.

 **COMPASS TRAVEL** **July**

Thursday 6 East Hoathly & Halland; Meet Churchill Sq for 11.05 B&H 29B for Uckfield changing buses at the High St stop opposite the library, catch the 12.39 southbound Stagecoach 54 for Kings Head (1648 brewery tap) (GBG) and Foresters Arms (Harveys). Return via Halland for Blacksmiths.

Thursday 13 Henley & Halfway Bridge; Meet 10.43 at Chichester bus station for Stagecoach 60 to Midhurst bus stand (option of getting 11.15 but it's a fairly tight connection) then 12.00 Stagecoach 70 to Henley for Duke of Cumberland (GBG). Later return to Midhurst and catch Stagecoach 1 to Halfway Bridge for Halfway Bridge Inn, or / and a 1 mile road walk to Selham for Three Moles (opens at 4pm). An alternative is from Henley take a 4 mile cross-country walk to Halfway Bridge via Lodsworth and Hollist Arms (GBG). Return to Midhurst on S/C 1 (last bus is 18.33) then S/C 60 to Chichester.

Thursday 20 Findon & Worthing; 11.35 Stagecoach 1 from South St, Worthing to Findon for a choice of 4 pubs. Return to Worthing via Tarring for Parsonage (GBG) or Broadwater.

Thursday 27 Snargate; Meet Brighton station for 10.32 Ashford train to Appledore. Then a 1.5 mile road walk to Red Lion (GBG) (National

Inventory). Anyone who has a Hi-Viz jacket please bring it as it's a very fast and narrow road.

 **Stagecoach** **August**

Friday 4 Seaford & Newhaven; Meet Alan at the Old Boot, South St at noon. Then visiting other pubs inc the Wellington (GBG). Later catch B&H 12 / 12A to Newhaven for Jolly Boatman.

Wednesday 9 Maplehurst & Shoreham;

Either 10.00 Stagecoach 17 from Brighton Churchill Sq to Monks Gate or 10.30 Metrobus 23 from Worthing Pier to Copsale turning. Then 2 mile road walk to White Horse (GBG). Then 13.45 Compass 108 to Partridge Green for Partridge (Dark Star) returning to Brighton on Stagecoach 17 – OR – remain on the bus to Shoreham for Old Star (GBG).

Thursday 17 Fulking & Poynings; Meet Churchill Sq stop N at 11.15 for 11.30 B&H 77 to Devils Dyke then descend down steep slope to Shepherd & Dog (stout shoes with good tread required!!). Later road walk to Poynings for Royal Oak then get bus Stagecoach 17 from the A281 to Brighton.

Thursday 24 Barnham, Yapton & Eastergate; Meet at Murrell Arms from 11.00, then 12.56 Compass 66C to Maypole lane, Yapton for Maypole (GBG). Then 15.08 Compass 66A to Eastergate for Wilkes Head (GBG). Return to Barnham station on the 16.51 Compass 66C or 17.56 Compass 66A, otherwise a 1.3 mile road walk.

Wednesday 30 Hove; B&H 6 from Brighton station to Norfolk Sq for Paris House (ex Western Hotel) 21 Western Rd at noon to meet Mike J, then to other pubs to be decided on the day

Please be aware that, due to this programme being planned months in advance, bus time tables could be changed or, worse still, cut completely by the time any trip actually takes place. Also, the ever continuing industrial action being taken by the rail unions on Southern Rail also means, that trips can be completely impossible at worst or risky at best. This can mean other trips are substituted at very short notice. It therefore is in your best interest to join the mailing list at: beermatsRus.max@mypostoffice.co.uk, alternatively phone Max on 01243 828394.

Bru News

The Sussex Breweries Pages

Information here is generally supplied by the Brewery Liaison Officers (BLO) named at the end of each report. The Brewery Liaison Coordinator for London & South East Area is Peter Page-Mitchell. This report is compiled and edited by Peter Adams, Deputy Brewery Liaison Coordinator for Sussex.

1648

East Hoathly, 01825 840830.

www.1648brewing.co.uk

Something to look out for this summer will be the new brew **La Blonde** (4.0%) which is light and hoppy and has been brewed by French brewer Yanick with Champagne yeast. An old favourite **Sacred Solstice** (4.3%), a SIBA Winner in 2016, a slightly spiced pale ale with an elderflower aroma will be back in circulation. Summer will also bring a chance to catch up with 1648 beers on offer at the Lammas Festival (29th and 30th July) on the Western Lawns, Eastbourne, which celebrates the first cut of the wheat harvest. Lammas Ale (4.2%), a bright not cloudy wheat beer and the ever popular Bee Head (4.6%) will be available at the festival and all summer.

BLO David Platt

360°

Sheffield Park, 01825 722375.

www.360degreebrewing.com

The brewery reports two successive years of growth in production. Now it is considering scaling up to improve efficiency and profit margin. Their existing premises will allow this. The brewery is equally committed to both cask and craft keg products with a core range and seasonal/special offerings throughout the year.

BLO Jason Phillips



ABYSS

Lewes, 01903 86714

This new brewery has been set up in the Pelham Arms, Lewes.

BLO tbc

ADUR

Steyning, 01903 86714.

www.adurbrewery.com

BLO Nigel Watson

ALEHOUSE & KITCHEN

Worthing, 01903 238392.

The Alehouse and Kitchen is no longer brewing. It is continuing as a bar open from 3pm on Thursdays, Fridays and Saturdays and from 5pm until 9pm on Sundays. Nationally available cask ales are being bought in.

BLO Morleena Paterson

ARUNDEL

Ford, nr Arundel, 01903 733111.

www.arundelbrewery.co.uk

February is normally one of the quieter months in a brewery's calendar, but this was not the case at Arundel. A busy open evening on 15th February was attended by the Western Sussex CAMRA branch, members had an opportunity to try some of the newer beers, including **Session IPA** and unfined **Wild Heaven** (5.2%), both very 'hop forward' brews which were

well received. There were some interesting beers on the keg fonts, including the rich and complex **Smokehouse Porter** (6.0%) and the zesty and refreshing **Tarrant Street Table Beer** (3.4%). Also in the month, the first of the brewery's new conical fermenters arrived, the objective being to produce beers with even more hop aroma; this equipment should be in production by the time you read this. Another innovation was **Knight Ryeder** (6.0%), a malty rye beer brewed in collaboration with the Staggingly Good Brewery in Portsmouth, and available in cask, keg and cans. At the February open evening, brewer Brenden Quinn confirmed that the brewery had changed its malt supplier and was now brewing from Golden Promise and Maris Otter, which are renowned for their high extract and excellent flavour. One cannot brew the best beers with nothing but hops!
BLO Jeff Vinter

ASHDOWN ALES

Withyham, 01892 770532 greatbeers@ashdownales.co.uk

This brewery may have closed, at the time of writing confirmation was awaited, either of that or that production is continuing.

BLO Jason Phillips

BALLARD'S

Nyewood, 01730 821362.

www.ballards-brewery.co.uk

A quiet time of year with little news to report. Sales are beginning to improve and the brewery is busy bottling special beers for Worthing Pier and Kings Table for the Tower of London.

BLO Barry Woodward

BARTLEBYS

Brighton, 01273 275012

info@bartlebysbrewery.com

The only notable information we have on this brewery is that it delivers casks on a tricycle.

BLO tbc

BATTLE

Battle, 01424 864235

hello@battlebrewery.co.uk



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www.spottedcowangmering.co.uk

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Sun 12-3, 6.30-8.30



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Battle Brewery opened its doors to the public on Saturday 25th February and was overwhelmed by the number of people visiting. At present they are producing two bottle conditioned beers, **Conquest** (4.1%), combines four British hops to give a well balanced beer with a pleasant hoppy finish and **Abbey Pale** (5%) which has a tropical fruit aroma with citrus flavours, (very nice). They have started putting their beers into casks, the two made their debut at the nearby Squirrel pub. On the opening day Greg the brewer was trying a pilot brew of porter which was ready for sampling at the end of March. It was good to see Huw Merriman, Battle MP, who is also a CAMRA member at the official opening. The brewery is open every Saturday 10am-3pm for tastings and sales. The success of the brewery has led them to be searching for premises with utilities for a 4 – 5 BBL plant, (up to 1440 pints). Ed, the farmer, has decided not to continue as a partner in the brewery, preferring to concentrate on other projects.

BLO Mac McCutcheon

BEACHY HEAD

East Dean, 01323 423313.

www.beachyhead.org.uk

No new developments, business as usual at Beachy Head after a busy Christmas season.

BLO Tony Harman

BEDLAM

Albourne, 01273 978015.

www.bedlambrewery.co.uk

Huge thanks to The Duke of Wellington in Shoreham for allowing the Bedlam gang to harass the regulars on a Friday night and get them to drink **Kraft**, a German pale ale, (a tradition that Bedlam have just invented). It was a delight to see some thirsty CAMRA folk mingling in with the Duke's regulars to enjoy a pint of this Hallertau Blanc / Huell Melon special.

Now it's Brewer Ricky's turn to develop a special and he is busy tinkering with some extra pale Maris Otter and very aromatic hops on the test brew kit. Back in March, the brewing team of Fabio and Ricky were like children in a

sweet shop as they looked over the shoulder of Mark at Burning Sky on a brew day in Firlé. This piece of childish indulgence was under the pretence of pondering the style of equipment they will install in the planned new Bedlam brewery for later in 2017. They left with a few samples of **Arise** straight off the bottling line - result!

BLO Peter Mitchell

BEER ME

Eastbourne, Belgian Café. 01323

729967, thebelgiancafe.co.uk.

BLO Scott O'Rourke

BEERCRAFT

Hove

www.beercraftbrighton.co.uk

A series of single hop pales will be available in The Watchmakers Arms over the coming months in cask with a special **Mango Smoothie Pale** being made for their second birthday celebrations in May. Aside from that due to the popularity of a Dubbel already released, a trio of Belgian style beers will be being produced in keg using yeast from the Westmalle brewery, a **Pale, Dubbel and Tripel**.

BLO Peter Mitchell

BLACK CAT

Framfield, Uckfield.

www.blackcat-brewery.com

Following on from being the outright winner at the SIBA regional competition Black Cat attended BeerX in Sheffield for the SIBA National Awards with our **Tzar Imperial Stout**, which was entered into the Strong Cask Ale category. We are delighted to say that this received a Bronze award. Tzar is made in small batch production runs, the latest of which we are putting into bottles which are available at various outlets local to the brewery.

BLO John Packer

BREWING BROTHERS

Hastings, 01424 426745

www.brewingbrothers.org

The brewery which started in September 2016 is behind the bar of the Imperial in Queens Road, Hastings.

It has a 2.5 barrel capacity. Initially mentored by the Three Legs Brewery they have brewed six brother-themed beers to date. Latest beers include **Stallone's** (5.2%) an IPA made using New Zealand and American hops and the first in the Jackson '5' single-hop series, **Chinook** (4.6%). The brewery has plans to increase capacity.

BLO Robin Hill

BRICK HOUSE

Patcham, Brighton.

brickhousebrewingco@gmail.com

Brewing is expected to re-commence sometime in the Spring, no date had been given at the time of writing.

BLO Paul Free

BRIGHTON BIER

www.brightonbier.com

BLO tbc

BURNING SKY

Firlé, 01273 858080.

www.burningskybeer.com

BLO tbc

CROOKED BROOK

This brewery is no longer operating.

DARK STAR

Partridge Green, 01403 713085.

www.darkstarbrewing.co.uk

The test kit has been in over-drive recently with the brewing team coming up with a series of new beers that will hit the pubs over the Summer and through Autumn, after a little tweaking and 'trial drinking' of course.

The brewery announced that its latest retail venture will be a bottle shop and tasting room in Crawley, in an ex electrical shop in the High Street. This will open in mid Summer after planning and building works are complete. The first of their new ventures, The Anchor Tap in Horsham which opened last February, was crowned North Sussex CAMRA Pub of the Year recently, so I guess they must be doing something right.

Plans are coming together for their next Hopfest which will take place on 30th September and 1st October, so make a note in your diaries, it is a hugely

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BLO Clive Watson

DOWNLANDS

Small Dole, 01273 495596.

www.downlandsbrewery.com

The brewery has won another gold award, this time for the **Black Seven Four** in the London and South East area Champion Beer of Britain heats in the Barley Wine & Strong Old Ale category. A certificate was presented to the brewery staff at the Sussex Branches Beer and Cider Festival at the Brighton Race Course. The beer will now go on to be judged with other regional winners in the 2018 Champion Winter Beer of Britain finals.

BLO Roger Coton

EWHURST ALES

Ewhurst Green, 01580 830049.

www.ewhurstales.com

BLO Kris Cymer

FILO

Hastings, 01424 420212.

www.filobrewing.co.uk

FILO Gold (4.8%) has been selected as 'Champion Local Beer' by CAMRA's South East Sussex Branch for 2016. Other regular beers; **Churches Pale** (4.2%), **Crofters** (3.8%), **Cardinal** (4.6%) & **Old Town Tom** (4.5%) remain as popular as ever in the First In Last Out, together with various other local pubs, and further afield in Sussex and Kent. The regular beers are occasionally supplemented with special brews to mark various local events.

BLO Bill Turner

FIREBIRD

Rudgwick, 01403 823180.

www.firebirdbrewing.co.uk

Firebird has already had a busy 2017, with the bar open Friday evenings as well as Saturday and Sunday lunchtimes. This was extended over the period of the Six Nations Rugby with all matches being shown on a big screen with as many as a hundred people attending. A number of new brews are planned and some are already available. A new single hop called **Bramling Cross**

(4.2%) available soon, and another called **Dana**, made with Slovenian hops, coming in May. There is **Coffee Porter**, made with a blend of Colombian and Brazilian beans supplied by Surrey Hills Coffee which will be only be available in bottles, and **Parody Session IPA** (4.5%) made with four different hops which will be available in cask and keg. Due to a number of projects and the new beers, the brewery has decided to cancel this year's Spring Beer Festival, but they have promised to re-arrange later in the year when things have settled.

BLO John Goodsell

FRANKLINS

Bexhill, 01424 731066.

www.franklinsbrewery.co.uk

Franklins has settled in well to life in Ringmer. Currently extensive building work is being undertaken to increase capacity and also include a small taproom. Once this is done they will be able to offer brewery tours and private parties. They are currently discussing the possibility of installing solar panels to power the brewery. Spring has seen the launch of two new beers **Resurrection IPA** (4.4%) and **Conquistador Stout** (5.3%). Both have been very well received and will soon be available in keg alongside Citra IPA. Expect more beers over the coming months.

BLO Mac McCutcheon

GOLDMARK

Poling, nr Arundel, 01903 297838 /

07900 555415. www.goldmarks.co.uk

Goldmark will be brewing the award winning **Ebony Mild** 3.5%, **Mandarin Orange Wheat Beer** 5.2% and **Humbucker DIPA** 8.5% this season. All three beers will be available in bottles while stocks last. They can be purchased from the brewery website, direct from the brewery or from good bottle shops.

BLO Jim Waterston

GOLDSTONE

Ditchling, 01444 257053 / 07748

153735.

Brewing has been suspended for the

foreseeable future - please watch this space.

BLO Paul Free

GREYHOUND

Smock Alley, West Chiltington, 07973

625510

www.greyhoundbrewery.co.uk

f:greyhoundbrewery

t:@greyhoundbrew

BLO Ray Pilkington

GRIBBLE

The Gribble Inn, Oving, 01243 786893.

www.gribbleinn.co.uk

Gribble has introduced a new beer, popular with both locals and visitors.

Lazy Buzzard (4.8%) is a light beer with citrus lime zest, elderflower nose and easy on the palette. It will be appearing at Yapton Beerex 2017 along with the equally popular **Pig's Ear** (5.8%).

BLO Chris Wright

GUN

Hawthbush Farm, Gun Hill, Heathfield, 07900 683355.

beer@gunbrewery.co.uk

The brewery has a core range of four beers and regularly releases limited edition seasonal beers to add to the mix. Just released are: **Imperial Whisky Stout** (7.4%), available in key keg and cans; a new low gravity beer, **Table Beer** (2.8%), available in cask and keg and the return in cask of **Red Ale** (4.4%).

The brewery recently showcased six of its beers at the Craft Beer Rising Festival at the old Truman's brewery in London, where its **Simcoe/Sorachi Ace DIPA** (7.4%) and **Base Ejection Smoked Rye** (4.7) were particularly well received.

Sales growth remains buoyant and the brewery is currently looking to recruit an office manager. As part of the plan to continuously drive quality and consistency in 2017, additional cold storage has been installed and an upgraded cooling system and two new fermenters are on order.

BLO Steve Obey



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HAMMERPOT

Poling, nr Arundel, 01903 883338.
www.hammerpot-brewery.co.uk
The brewery has been very busy installing new brew kit to increase their output significantly. Brewing stopped briefly but it is now fully operational and we can expect to see more of their wonderful beers around Sussex. On another positive note, **Brighton Belle** won Beer of the Festival at Hebdon Bridge Beer Festival and Andy and Kathy from Halifax & Calderdale CAMRA Branch came down to present the certificate to Hammerpot Brewery face to face at Green Man Ale & Cider House in West Worthing.

BLO Mike Taylor

HAND BREW

Brighton, 07508 814541
www.handbrewpub.com
BLO Keith Newell

HARVEY'S

Lewes, 01273 480209.
www.harveys.org.uk
See article on page 40 for Harvey's news.

BLO tbc

HASTINGS

St Leonards-on-Sea, 01424 572050 / 07708 259342..
www.hastingsbrewery.co.uk
Still no news of the brewery restarting; Franklins are still producing the ever popular Mosaic and they may well be soon producing the Hastings Porter.

BLO Peter Page-Mitchell

HEATHEN BREWERS

Haywards Heath, 01444 456217 / 07825 429428.

www.heathenbrewers.co.uk
BLO tbc

HEPWORTH

Horsham, 01403 269696.
www.hepworthbrewery.co.uk
The Brewery shop is now open from 10am to 5.30pm Monday to Friday and Saturday 10am to 4pm. As well as beers from Hepworth's, Ridgeway and others, there is quality produce from a

variety of local producers, including Folkington's soft drinks and Plumpton wines. Laine's and Ridgeway are now brewing on site, and Goodwood will be commencing shortly. **Daws IPA** is now permanently available in keg and bottled versions, and occasionally in cask. The next seasonal will be **Red Export** in April, and **Summer Ale**, now at 4.5% will follow in June. The Brewery is now taking bookings for trips.

BLO Chris Stringer

HIGH WEALD

East Grinstead, 07836 291430.
andy@highwealdbrewery.co.uk
High Weald has relocated the existing plant from East Grinstead to a unit in Hartfield, which will meet their needs for the foreseeable future and provide a good environment to continue with the current range and develop some new beers. The second beer in the 'Pilot' series, joining **First Gold IPA** (5.4%), is an Atlantic IPA called **Off the Chart** (5.0%) brewed with Cascade, Bravo and Columbus hops. This went on sale to local acclaim in March and should become a regular part of the range. Other new brews, possibly with some experimentation in style and content, are likely to follow. Otherwise, Andy continues to expand his cask presence in pubs in the area and at festivals, and bottled sales at markets and other events continue to do well.

BLO Jonathan Samways

HOP YARD

Forest Row, 07769 313410.
raphy@hopyardbrewing.co.uk
The brewery's only beer, cask **Golden Ale** (5%), continues in full production at the Westerham Brewery. It is now only available at the Hop Barn in Forest Row. The bottle-conditioned version is currently unavailable.

BLO John Quick

HURST

Hurstpierpoint, 07866 438953.
www.hurstbrewery.co.uk
No new news at present.

BLO Steve Floor

ISFIELD

This brewery has ceased trading.
BLO Phil Dixon

KEMPTOWN

Brighton, 07967 681203
garysillence@hotmail.co.uk
BLO Keith Newell

KILN

Burgess Hill, 07800 556729.
www.thekilnbrewery.co.uk
Kiln supplied both **Bricks and Porter** and **Southern Pale** (5.2%) to the Sussex Branches Beer & Cider Festival and both were well received, with Southern Pale receiving votes in the Bev Robbins Award for the best Sussex Beer at the festival.
BLO Paul Free

KISSINGATE

Lower Beeding, 01403 891335
www.kissingate.co.uk
The brewery is currently planning for an extension to the Pole Barn. The decision has come after increasing demand for cask and bottled beers which have forced the need for larger production areas. Plans for a larger shop, bar and lounge areas are also underway.

Blackeyed Susan Mild (6.8%) won best dark beer at the Horsham Spring Equinox Beer Festival. For the second consecutive year **Murder of Crows Imperial Stout** (10.0%) won best Sussex Beer at the Sussex Beer & Cider Festival, so the brewery retains the Bev Robbins Shield. **Black Cherry Mild 'En Plus'** (7.0%) won the Beer of the Festival at the Pigs Ear Beer Festival. Members of East London & City CAMRA Branch will travel down and present their award on Saturday 20th May. Kissingate's annual Spring Festival will be held on Saturday 20th May 11am to 8pm. No tickets are required. Details of everything else that is going on can be found on the brewery website 'Events' page.

BLO Roy Bray

LAINÉ

The North Laine, Brighton, 01273

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www.drinkinbrighton.co.uk/north-laine**BLO tbc**

LANGHAM

Lodsworth, 01798 860861.

www.langhambrewery.co.uk

All the new brewery equipment is in full time use, and takes less work to clean. New hop contracts have been signed and will keep us in all the great hops that we require from home and overseas.

Beers coming on soon will be **Flor-Ale** (3.8%), light blonde with delicate floral hop notes. The second beer will be **Jester E.P.A.** (3.8%) a golden ale with a sweet malt complexity leading to a punchy hop aroma. This uses English hops only. New small batches are still being tried out on the test brew kit.

BLO Peter Luff

LISTER'S

Ford, 01903 885950 / 07775 853412.

www.listersbrewery.com

A great response to the partnership with Battersea Dogs & Cats Home has seen a boost to sales for Lister's and the full range of beers continues to spread across the country with recent trips to Yorkshire and the Lakes. An **American Pale Ale** has recently been added to the range and is getting rave reviews. Five beers in the core range are now available in 500ml bottles and the introduction of a limited number of 5 litre mini-kegs has been very popular.

BLO Glenn Johnson

LONG MAN

Litlington, 01323 871850 /

07976 777992.

www.longmanbrewery.com

The permanent beer range is being revised to consist of four beers, **Best Bitter**, **Old Man**, **Long Blonde** and **APA**. The monthly Small Batch Range launched in March will include six new beers between now and the end of the year. **Wild Man**, (5.2%) an IPA was launched on 1st April. **Mild Man**, (3.5%) a mild launches on 1st May. Old Man is a Bronze Award Winner, Cask Ale Class 2, International Brewing

Awards Competition 2017.

BLO Scott O'Rourke

OLD PRENTONIAN

Sompting, 07708 690237.

www.opbrewing.co.uk**BLO tbc**

OLD TREE

Brighton, 07413 064346.

Preston Barracks, Lewes Road, Brighton.

A seasonal **Blossom IPA** is being brewed using cherry flowers foraged from their garden.

BLO Andrew Coleman

PELLS BREWING CO-OP

The Elephant and Castle, Lewes.

Situated in the Elephant and Castle in Lewes. No new news this time.

BLO TBC

PIN UP

Southwick, 01273 411127.

www.pinupbrewingco.com

The brewery is now kegging four beers and putting four in cask. They also have a small in-house bottling line. Pin-Up's **Pale Ale** (5.1%) won Gold with SIBA last year, so was progressing to the Nationals. They are brewing to maximum capacity so are looking to expand further with brew size and with more conditioning tanks. Their first pub is The United Brethren (The UB) on the south side of Chelmsford in Essex, "Chelmsford's new craft beer, ale, cider and gin house"

BLO Adrian Towler

POLARITY

Worthing, 07872 105300

www.polaritybrewing.co.uk

Rosetta's Comet has been selling well and good feedback is being received both from its appearance at the Sussex Beer Festival, and in local pubs. Sales are consistent and keeping the brewers busy! There are a couple more beers on the horizon, a summer session tittle - elderflower beer - and an APA. With a few other projects bubbling away there should be more announcements to follow, check out the Facebook and

Twitter pages for more information!

BLO Gemma Mackay

RECTORY

Streat, 01273 890570.

BLO tbc

RIVERSIDE

Upper Beeding, 01903 898030

www.riversidebreweryltd.co.uk

This year has got off to a flying start, the brewery has supplied ales for several festivals, one as far away as Coventry, and have bookings for even more. Sales at the three farmers markets they attend have been buoyant, now that card payments can be processed, they hope sales will increase. The first of their fleet of delivery vans has been purchased. Plans are in place to purchase a fourth fermenter to keep production up with demand. The diary is already filling up with straight forward brewery tours, including stop offs for the Adur Valley beer walk in May and a riverbank walk being arranged by the Virgin organisation.

BLO Phil Boiling

ROTHER VALLEY

Northiam, 01797 252922 / 07798 877551.

www.rothervalleybrewery.co.uksales@rothervalleybrewery.co.uk

To recognize the rise of gin production, Rother Valley has brewed Juniper Porter (4.2%), a ruby ale made with Bramling Cross and Golding Hops. For St. George's Day, England's Best (3.9%), a pale ale is available.

BLO Dawn Lincoln

THREE LEGS

Udimore Road, Brede, East Sussex

thethreelegs.co.uk

Three Legs is still brewing at capacity with **Pale** as ever in demand. Another batch of wine barrel matured **Wheat** is ready but this will be available to drink only at the Brewery Tap. More beers are on offer than ever at the Brewery Tap. **Pale** and **IPA** are now available to drink from a keg as well as cask. The charcuterie and wine range has also been expanded. A new tank or two is in the pipeline for this year but no date as



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yet.

BLO Peter Harrison

TOP NOTCH

Haywards Heath, 07963 829368.

www.topnotchbrewing.co.uk

Panzific won light beer of the Festival at Horsham Equinox and a recent run of **SMaSH Olicana** has been widely available across Sussex, (with thanks to my friends at Downlands for the use of their expertise and kit!). Coming up is a return to some old award-winning favourites; **Hop Festival** and **Flare-Path**, both of which will be available at the Eastbourne Spring Festival in May. Also look out for Panzific at Ashstock this summer! Still in the pipeline; **DIPA** in keg and **Cappuccino Milk Stout..**

BLO Keith Newell

TWO TRIBES

Horsham, 01403 272102

www.twotribesbrewing.com

unbarredbrewery@gmail.com

No news on the cask front, but the latest new keg beer is **Dirty Weekend**

(5%), a New England pale ale, and is being kegged unfiltered. The keg range sold well at the Equinox festival in Horsham in February, with lots of positive comments.

BLO Mike Head

UNBARRED

Hove, 07850 070471.

www.unbarredbrewery.com

unbarredbrewery@gmail.com

The **Grapefruit IPA** (5%) went down well at the Equinox festival in Horsham and the Sussex festival at Brighton Racecourse. Keep an eye out for the next beer, a sour.

BLO Mike Head

WELTONS

Horsham, 01403 242901.

www.weltonsbeer.co.uk

The regular "pub" nights at the brewery in Foundry Lane on the first Friday of every month are proving popular with a good selection of Weltons beers on gravity at low prices. The next Live at the brewery will be on Saturday 6th

May. Regular beers now include

American Graffiti, (4.5%), a pale ale and **Horsham Pale** which was recently served at the Strangers Bar in the Houses of Parliament, as sampled here by Horsham MP Jeremy Quin.



Beers for May include **Broadwood** (4.0%), **Maygog** (4.1%), **Butcombe Strong** (4.7%), **Topper Mild** (4.0%) and **Rampant Rooster**, a dry hopped IPA (5.0%). **Duke's Test Saison** (in honour of the Duke of Wellington) will be out in June, along with **Quatre Bras** cherry beer. **Dr. French's Remedy** (8.2%), matured in whisky casks will finally be ready in July. **Imperial Festive at a mighty** 10.0% is now being brewed to be ready next year. Exciting times!

BLO Nigel Bullen



The Kings Head, East Hoathly

01825 840238

www.thekingshead.org

kingshead1648@hotmail.com

1 High Street, East Hoathly. BN8 6DR



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CIDER HOUSE NOTES

Spring is sprung, the grass is ris, I wonder where the cider is.....

Well, the new season of cider and perry is here with a bang, and there is an incredible range of both available both locally and nationally, as we found out at the Regional Cider Competition and the Cider Bar at Sussex Branches Beer and Cider Festival at Brighton Racecourse in March.

But now that CAMRA's APPLE committee approves of added fruits and flavourings in our traditional ciders, the range of ciders available at CAMRA festivals has risen exponentially. And it is much more difficult to decide which to judge as the best, when there is no longer a standard recipe to go by! So I believe that we should now start having separate competitions for traditional style ciders and for those with additional fruits or flavourings.

However, even with traditional style ciders there are marked differences between ciders from different counties and regions. For example, Kent and East Anglia tend to make cider from a mix of cookers and eaters, unlike the West Country producers who make cider almost exclusively from cider apples. And even ciders made from cider apples vary considerably, depending on the blend or whether just a single variety is used. Only certain single varieties can stand by themselves, such as Kingston Black, Yarlington Mill or Dabinett; without the help of other apples, they tend to be thin and with a very short "finish".

Now here's a very quick summary of types of cider apples, and I hope that you recognise some of them –

BITTERSWEETS (Dabinett, Michelin, Somerset Redstreak, Yarlington Mill) = low acidity, high tannin

SWEETS (Court Royal, Reine des Hatives, Sweet Alford, Sweet Coppin) = low acidity, low

tannin

SHARPS (Browns Apple, Tom Putt, Bramley's Seedling) = high acidity, low tannin

BITTERSHARPS (Broxwood Foxwhelp, Kingston Black, Stoke Red) = high acidity, high tannin

Of course, perries can vary too, according to the pears used, but not many seem to have additional fruits or flavours, though I have sampled a very tasty elderflower perry at Middle Farm. Basically, pears are normally made from perry pears which are very hard and can't be used for normal eating. Here endeth the lesson.....now go and enjoy the new season of cider and perry!

JB Cider



John Batchelor of JB Cider, Maplehurst, is planning on retiring, and wishes to set up a Community

Cider Project to help run the business. The work would entail such tasks as grafting onto existing trees, mowing grass in the orchard, pruning the trees, as well as obvious things such as picking up apples, washing and crushing and pressing apples, and pumping round the cider from fermenting vessels to storage vessels and thence to tubs and bag in boxes for sale. If you are interested, and are reasonably local to Maplehurst, please contact the Regional Cider Coordinator Paul Sanders, by email (paul.s.sanders@btinternet.com), or phone/text (07778 035971), preferably as soon as possible so that everything can be set in motion for the new growing season.

Jackie Johnson

Brighton & South Downs Branch Cider Rep



PRESSING NEWS

I was proud to be asked to select the ciders for Sussex Branches Beer and Cider Festival at Brighton Racecourse in March. First I would like to thank the organisers, regular cider bar staff and regulars for their patience and understanding as I am a bear of very little brains.

Secondly I hope all those who attended enjoyed the selection on offer, sadly some of our offerings proved very popular and sold out during the second session (Friday lunch time). There were 34 ciders, perrys, and specialty ciders (those made with the addition of other fruits).

I am pleased to say that by the end of Saturday we had nearly sold out; which I hope gave everyone the chance to branch out and try something new. It is worth remembering that we are not a pub so what does not get drunk during the festival goes to waste and thus we do not raise funds for CAMRA to campaign so we are not allowed to order too much and have to work to a budget!

One of the privileges of being the Regional Cider Co-ordinator is that I get to organise the regional cider competition. This is held before the bar opens on the last day of SBBCF. I would like to thank all the judges who took part for without their commitment and taste buds the competition would not happen. After much tasting, note taking and discussions the judges decided that Black Pig (Danehill) medium cider was the regional winner, the runner up was Pookhill 2016 Vintage single variety Dabinett cider (Fiddle Farm, Firle).

We also ran a popular vote for cider and perry of the festival and the results are, drum roll:-

Cider

- 1) Seacider Mango
- 2) Hecks Kingston Black Perry

- 1) GWYNT Y DDRAIG Two Trees
- 2) Black Pig perry

Real cider No.1

As promised some thoughts on real cider and perry. CAMRA views cider and perry in the same way as real ale, so if it is cold filtered and comes out of a lager style font it probably is not real! What you need to look for is a Bag-in-box (BiB, a bit like a large wine box of 10 or 20 litres) or tub (like a small barrel of 23 litres) these are often found on the bar, which may not be the best place as the product can become too warm, better that the product comes from the cellar, either by foot (sorry bar staff) or sometimes the container is connected to a hand pull.

What claims to be traditional does not guarantee 'real cider' as is the case with bright beer there are some products that are not what they appear, for example Bulmers Traditional, Thatchers Gold, Addlestone, Aspalls, Stowford Press, and Thistly Cross. If you would like to find out more please check out this link which lists ciders and perry not viewed by CAMRA as real <http://www.camra.org.uk/cider-not-recognised-as-being-real>.

Seasonal Reminder

The new year's cider will be coming to pubs and bars near you soon as May is Cider (and Mild) month so get out there and try a cider and perry. The real stuff is worth seeking out.

Paul Sanders

Surrey & Sussex Regional Cider Coordinator

BEER FESTIVALS AND OTHER DELICHTS

CAMRA EVENTS IN BOLD. For FREE inclusion in this column, contact the Editor; for PAID advertisements contact Neil Richards. Copy-by date and contact details on p. 50.

May 12-14 28TH YAPTON BEER FESTIVAL, Yapton & Ford Village Hall. Featuring 62 ales of many varieties, with an accent on hoppy pale beers but also featuring stouts, porters, milds and other styles, plus real ciders and perries and bottled beers from UK, Europe and USA. Friday: 6pm to 11pm (admission £5). Saturday: 11am to 9pm (admission £6 all day, £3 after 5pm). Sunday: 12pm to 3pm (free admission, £1 charge for glass if you don't have one. Usually 25 or more beers still on.) At time of writing, the advance £6 Saturday tickets are limited in remaining number, but if the weather is dry on the day, many customers sit on the grass outside, and we can admit more people at the door. Filled rolls burgers and hot dogs available at all sessions. There is no music included at any sessions this year. Full details including ticket outlets at www.westernsussexcamra.org.uk/yapton-beerex-2017.

May 12-14 Stanley Arms Beer Festival, 47 Wolseley Road, Portslade, East Sussex, BN41 1SS, 01273 430234.

May 13-14 Bill Targett Memorial Steam Rally, Highbridge Farm, Highbridge Road, Eastleigh, Hampshire SO50 6HN.

May 14 16th Loxwood Beer and Music Festival, Loxwood Village Hall.

May 20 Kissingate Spring BeerFest from 11am to 8pm at the brewery in Lower Beeding. For more details call 01403 891335 or see their web site: www.kissingate.co.uk.

May 19-22 Magical Faerie Festival, Pleasant Rise Farm, Alfriston, East Sussex, www.magicalfestivals.co.uk.

May 26-27 Southwick Beer & Music Festival - over 40 ales - 15 ciders - live music - BBQ - meet the cider maker and Brighton CAMRA - Fri 5.30 - 11.00 pm, Sat 12.00pm onwards to 11.00 pm. At Southwick Community Centre - 01273 597094 www.southwickcommunitycentre.org.uk.

May 26 - 29 Anchor Inn, Ringmer, Bank Holiday Beer Festival with over 20 cask ales and real ciders. Barbecue, live music and free entry, www.theanchorinnringmer.co.uk.

May 26 - 28 EASTBOURNE SPRING BEER FESTIVAL see www.eastbournebeerfestival.co.uk for details.

May 26-29 Salehurst Halt, Salehurst, Cider festival with 16 local ciders, www.salehursthalt.co.uk.

May 26-29 King's Head, South Road, Hailsham, Beer and Music Festival with 16 beers, 4 ciders, live music and barbecue.

May 27-29 Wheatsheaf, Jarvis Brook, Bank Holiday Beer Festival with 24 real ales and 12 Ciders, www.wheatsheafcrowborough.co.uk.

May 27 Adur Valley Beer Walk, noon to 6pm. Between Adur and Riverside breweries, see page 48 for details.

May 28 Shoreham Dogs Trust Fun Day, Brighton Road, Shoreham-by-Sea West Sussex BN43 5LT, Sunday 11:30am to 4pm.

Jun 2-4 Glastonwick, Adur's 22nd Annual Beer, Music, Poetry & More Beer Festival, Church Farm, Coombes, BN15 0RS, 07756

956483 www.cask-ale.co.uk/beerfestival.html.

Jun 3 Western Sussex Branch will be visiting the Cabin pub in Elmer at lunchtime to present them with a special award for Most Improved Pub.

Jun 16-17 21ST SOUTH DOWNS BEER AND CIDER FESTIVAL Lewes Town Hall. Friday 11am to 3pm and 5pm to 10.30pm; Saturday 11am to 8pm. 70+ Real Ales, Ciders & Perry. Lewes Town Hall, BN7 2Q5, www.brightoncamra.org.uk. See page 3.

Jun 16-18 'Alested' - The Elsted Inn Summer Solstice festival. Elsted Inn, Elsted Marsh, Elsted. GU29 0JT (2 miles S of A272 between Midhurst & Petersfield). First beer and cider festival (with music and dancing!) by new landlady: Thais Robertson. 01730 813662 www.theelstedinn.com.

Jul 8 Ashtock 2017, John Pears Recreation Ground. The Maypole Inn are providing a selection of beers and ciders.

Jul 7-8 Seaford RFC Beer Festival. Seaford Rugby Club, Richmond Road, Seaford. Friday 7 – 11 pm, Saturday 12 – 4pm and 7 – 11pm. Live music both evenings. £5 entry, which allows you in for all sessions and includes a souvenir glass. Contact Les on 07745625561 for details and tickets.

Jul 6-8 Hastings Beer And Music Festival, The Oval, Bohemia Road, 100 real ales, www.hbmf.co.uk.

Jul 22 Train to London Pubs – TTLP36 which to celebrate summer may involve outdoor activities including a ride on the Thames!

Jul 21-23 Cricketers Beer Festival, 66 Broadwater Street West, Worthing, BN14 9DE. To coincide with Broadwater Carnival and fire station open day (Saturday). Large beer garden

and plenty of entertainment.

Jul 28-30 Henty Arms 16th Annual Beer Festival, 2 Ferring Lane, Ferring, BN12 6QY. Over 30 real ales and plenty of different ciders to choose from.

Jul 29 The Squirrel Inn, Battle, Beer Festival, www.thesquirrelinn-battle.co.uk.

Aug 8-12 GREAT BRITISH BEER FESTIVAL, Olympia, London www.gbbf.org.uk.

Aug 11-13 The Plough Inn, Crowhurst, Beer Festival with 15-20 ales, 01424 830310.

Aug 24-28 Duke of Wellington, Shoreham, Ales of the Riverbank Beer and Music Festival. Raise a glass to the Adur this August. Over thirty beers and a dozen ciders/perries over the five days, and entertainment from the likes of Ruby & The Revelators and Vintage Hot Five.

Aug 25 – 28 2nd Old Star Cider Festival, Old Star Ale & Cider House, Church Street, Shoreham-by-Sea, BN43 5DQ. www.oldstarshoreham.co.uk.

Sep 1-3 Ale at Amberley 12, Station Road, Amberley, Near Arundel, West Sussex, BN18 9LP. A fine selection of ales, ciders and perries and the usual attractions including live music and morris dancing. Daytime sessions enable customers to enjoy the museum's exhibitions and facilities. Evening sessions on Friday and Saturday are for the more serious drinker.

Sep 1-3 White Dog, Ewhurst Green, Beer & Music festival. See page 25.

Oct 20-21 Worthing Beer Festival, Assembly Hall, Stoke Abbott Road, Worthing, BN11 1HQ. Over 100 real ales, plus cider and perry, Sussex brewer stands. See www.worthingbeerfest.co.uk for details.

Over the last weekend of January each year, the “Coopers Arms” in Crowborough hosts a Winter Ales Festival, this year being the eighth occasion that ‘Dark & Delicious’ ales featured. The North Sussex branch has organised a Saturday bus trip to this event since 2014, so as this jaunt is very popular, it was decided to run it again on Saturday 28th January. The first pick-up location was in Horsham, followed by Newdigate to pick up some East & Mid-Surrey Branch members, followed by Crawley, Three Bridges station, with the last being East Grinstead.



In the end, there were 42 people joining the trip, including some new faces, which was good to see. Our driver, Tim, got us to our destination fairly quickly and dropped everyone at the top of the hill for the short walk down to the pub. Our hosts, David & Judith, had an interesting selection of ales on the bar, including a few light ones and some of lower strength. At the lower end of the scale were Dark Star Art of Darkness (3.5%), Marble Manchester Bitter (4.2%), Moor Envy (4.2%) and Hop Art Hoppy Blonde (4.3%).



North Sussex Branch Annual Bus Trip To Crowborough



Ramping things up a bit, we had Hop Art Ginny Porter (5.2%), Fullers 1845

(6.3%), Titanic Plum Porter Reserve (6.5%), Goachers Old 1066 Ale (6.7%), Black Cat Tsar Imperial Stout (6.8%) and Moor Last Minute (7.1%), this latter one was an unfinned spiced porter, brewed in collaboration with the Milan based Birrifico Lambrate brewery (and very nice it was too). Two key keg beers on offer were Hawkshead Tonka (8.5%) and Moor Benny Havens SWBA (10%). Needless to say, this little lot kept us all amused for a few hours and there was much socialising taking place with people from other branches, including a group from the West Kent Branch who come along every year. However after a few hours, the sun had set and sadly we had to thank our hosts, say goodbyes to lots of people and re-join the bus to head back home, but not before calling in at the “Anchor” in Hartfield, for a beer to wind down a bit. After about an hour here, everyone was back aboard the bus for the return towards Horsham and we’re already looking forward to next year.

Thanks go to Tim the driver, Rod for keeping an eye out for people joining in Horsham, Vanessa for helping with the bus and being the ‘clippie’ for the day, John & Tom for the social media stuff and to all those who came along on the day and also to David & Judith for keeping us fed and watered during the day. John Goodsell and Vanessa Mason-Hill provided the photos.

Back in February of this year, Arundel Brewery extended an invitation to Western Sussex CAMRA branch to attend one of their Open Evening events. The brewery has been run by the Walker family since 2013 with Stuart Walker lately taking the public lead as director, accompanied by wife Samantha and brother Neil.

Last summer head brewer Brenden Quinn was recruited from Fourpure Brewery in London. Stuart, Brenden and the rest of the team have added some modernity and zip into the traditional brewery with an expanding new range of ales and craft beers, whilst also maintaining what people liked about their existing range.

We arrived just before 7pm on 15th Feb and were greeted and names taken by Samantha, just by their appetising smelling Pizza stall. Obviously we headed on straight to the bar at the far end of the bustling brewery floor and set about the serious business of sampling. Arundel's hoppiest pale cask beer is their Sussex (session) IPA at 4.5% and that went down very well indeed. Next step up is to the beer that kicked off Arundel's expansion to the hoppier side Wild Heaven, a 5.2% collaboration with the Wild Heaven brewery in Decatur, Georgia, USA (just outside Atlanta).

There was a short talk about the brewery by Stuart and a few words from CAMRA's Brewery Liaison Officer for Arundel, Jeff Vintner. Then it was the turn of Brenden, who is softly spoken and bearded and we were divided into those who did Brenden's tour and those who hung around the bar. Brenden gave us a walk around and showed off the different types of vessels including new conical fermenters for their new types of different beers.

On cask Arundel still have all their old favourites with some added input from Brenden

Visit to Arundel Brewery Open Evening

to further enhance their flavour and liveliness. I would encourage anyone who hasn't tried Sussex Gold for a couple of years to give it another whirl now.

In craft keg and craft cans – properly lined ones that don't taste of aluminium – there is Smokehouse Porter, Big Love raspberry wheat, Tarrant Street Table Beer and Hironnelle Coffee Milk Stout amongst others. Brenden also talked about their exciting collaboration with Staggeringly Good brewery, Knight Ryeder a 6% fresh rye IPA. This was too new to be available to taste on the evening, but luckily Arundel had a Meet the Brewer event at the Dolphin & Anchor pub in Chichester a couple of weeks later and Stuart brought along some for everyone to try. Very delicious it is too! Knight Ryeder has been a limited edition in cask, but more widely available in cans – you can find Arundel's bottled and canned beer range at their shop in Arundel town centre along with polypins and other sized containers of the cask ales. The final opportunity to try Knight Ryeder on cask will be at the Yapton Beerex on 12-13th May, as we got one put aside as soon as we heard about it. Be early as it's bound to go quick!

Thank you to Stuart, Samantha, Brenden and all the brewery team for a great evening with strong memories and for all you brew. Arundel's next Open Evening is on 10th May when they will be joined by a delegation from Arun & Adur branch. Bookings for future open evenings can be made online at www.arundelbrewery.co.uk/information/brewery-open-evenings/ or in person at Arundel's town centre shop. It's thoroughly recommended.

Guy Perfect

Western Sussex CAMRA

SPOTLIGHT ON

BREWERIES

Battle Brewery

The newly opened Battle Brewery is situated on a farm on Netherfield Hill on the north west fringe of the historic East Sussex town from which it takes its name. Its origins go back to 2010 when brewer Greg and friends started to produce beer for their own consumption in a small tool shed. The brewery had a long gestation period, in the last two years of which there were rumours that a new beer might emerge at the Eastbourne beer festival. Finally in 2016 after recipes had been tried out on family and friends and following a move into a larger building on the nearby working farm, the partnership of Ed, Rob and Greg decided that the beers created were ready for commercial production early in 2017.



The picture above shows brewer Greg and Mac, CAMRA's Brewery Liaison Officer for the brewery in front of shiny stainless steel brewing

vessels and bottles of the first two beers.

The aim of the brewery is to enjoy producing 'small batches of distinctly flavoursome craft ales, beers and ciders using the finest British ingredients'. It is eco-friendly as much of the energy used comes from solar panels on the roof and much of the surplus water is re-used. All spent grain is enjoyed by resident cattle, pigs, sheep and chickens. They have even planted their own hops for harvest in years to come.

The set up has a brewing capacity of 1.5 barrels, which is 432 pints. The beers are currently supplied in cask, (9 gallon firkins or 4.5 gallon polypins), or bottled conditioned in 500ml bottles. Brewer Greg has designed the effective bottle labels himself. The beers' names reflect the area in which they are produced. The first two beers produced for sale were Abbey Pale, (5% Alcohol by Volume), and Conquest (4.1%). The brewery describes Abbey Pale as 'a refreshingly hoppy beer named after the historic local landmark, Battle Abbey. A complex tropical fruit aroma and citrus flavours are nicely balanced with biscuit malt in this easy drinking pale ale.' Conquest is 'a premium copper ale named after Duke William of Normandy's successful claim to the English

throne in 1066. Four British hops combine to give a well-balanced beer with a pleasant hop finish.’

The first official open day was Saturday 25th February. Many people came to the brewery, to have a taste, chat and to buy the first production batches of Conquest and Abbey Pale. The pilot Porter brew was being brewed that day ready for sampling in late March. The brewery is open every Saturday from 10am to 3pm; there is also an on-line shop via their site, <http://www.battlebrewery.co.uk/>.

On Friday 3 March MP for Bexhill and Battle, Huw Merriman, Battle Mayor, David Furness and B.L.O. Mac officially opened the brewery. They all enjoyed the samples on offer before Huw and Mac cut the black ribbon across the doors. David Furness said, ‘What a wonderful business to have in Battle, marking the history of our Town, with such a special product. The beer, both the Conquest and Abbey Pale brews are wonderful and I am sure will a first choice for customers when buying a truly great beer with a wonderful provenance. I know that this business will go from strength to strength and I wish the owners the very best of luck in the future’.



The picture above shows Huw Merriman MP and Ed, Rob and Greg from the brewery, joined by Mac and Mayor David Furness as Huw

wields the scissors at the opening ceremony.

On 26th March the usual 10 to 3 session featured the first sale of the Porter, which sold out on the day. The following weekend casks of Conquest and Abbey Pale made their debuts in the local Squirrel pub in Battle, closely followed by appearing in the White Hart in Netherfield. Having tasted the beer at both brewery and in pub, I have to agree with the above descriptions of the beers and express delight at these newcomers to the local brewing scene. The beer will be available at Eastbourne’s Beer and Cider by the Sea over the bank holiday weekend at the end of May and hopefully at the Eastbourne beer festival in October.

Bedlam Brewery Launches Pale Ale in Bottle

Following the success of their recently launched draft 4.8% Pale Ale, leading Sussex-based brewer Bedlam are now launching it in bottle. Brewed by their German Head Brewer, Fabio Israel, this crisp and distinctive beer was inspired by the modern generation of American ‘Pales’, but enjoys a subtle, refined finish yet still recognisable in style and packed with flavour. Using a UK grown Cascade Hop for a refreshing bitterness; three different American hop varieties are added late in the brew to encourage a tropical edginess often sought in a modern Pale Ale.



This new bottled Pale Ale will sit alongside their already popular, classic, refreshing 4.2% Pilsner and robust 5% Porter.

MD Dominic Worrall, comments “Bedlam Pale is another leap forward for the brewery and a fantastic addition to our range. It will allow all those who have supported us to take this fantastic beer and share it with friends and family. Having recently launched our online store, this now makes our beer more accessible than ever”.

Following a productive year for the brewery culminating in their successful crowdfunding campaign, the new bottle range and on-line sales platform is part of an 18-month expansion programme allowing Bedlam to make its beers available across the UK.

Bedlam currently offers their Pale Ale and German-style Pilsner in keg alongside four cask-conditioned beers, including a perfectly balanced IPA, a refreshing Golden Ale, a quaffable amber ale — aptly named Benchmark — and their robust and complex Porter.

Bedlam has become known for its premium beer offering brewed by a skilled and passionate team, who promote pure beer styles, predominantly using locally sourced ingredients for a fully matured flavour.

The Brewery sits just outside the vibrant city of Brighton boasts strong environmental credentials. The energy required for brewing comes from solar panels, they have planted and harvested their own hops and even supply local farmer Trenchmore Farm, recently awarded Sussex Farmer of the Year, with all of their spent grain and hops for FREE, which they then use as feed for their cattle.

Harvey's launch new canned range

Harvey's is to release three canned beers following the launch of Best Bitter in cans last year. The brewery, which recently underwent a major rebrand, will officially launch the new range, which includes Gold Bier (4%), Malt



Brown (4.8%) and Black Stout (4.7%), which it introduced to its portfolio in keg last year, at the Craft Beer Rising festival. The Black Stout is described as having undertones of coffee and chocolate and a balanced, bittersweet flavour from a combination of light and dark malts together with traditional British hops.



Harveys turned to cans earlier than it planned to after being asked to supply beer for the British Airways i360, a 450ft high viewing pod, in Brighton last year.

“They were unable to dispense draught beer and there was a restriction on glass bottles, so we decided to put our Best Bitter into a can.”

“With our new branding on the cans it created a whole new market for us, with a younger demographic clearly attracted to our beer, some of whom told us they would never have tried it if they'd only come across it in cask.”

“We believe cans give us the opportunity to engage with a demographic and a route to market that not have considered us as solely a cask ale producer.”

“We've had interest from companies that supply cruise ships and airlines, and we're also talking to restaurants and hotels. These are all conversations we couldn't have had with cask ale.”

Visit to Urban Island brewery by Western Sussex CAMRA

On the first Saturday of March this year a good sized group of thirsty CAMRA members from Western Sussex boarded the train and headed west to visit a young brewery in Hilslea, Portsmouth. The city of Portsmouth covers the whole of the island of Portsea, giving rise to the name of Urban Island Brewing Company. The brewery is on the Limberline industrial estate.



Arriving at the brewery, owners Guy Lymn and Hayley Wise were there to greet us and to

sort out our first beers of the day. Most plumped for the refreshing Urban Pale 3.8% whilst a couple of us went straight to the Red ale, which was full bodied and bursting with potent hops. Guy (great name that, ahem) and Hayley are a very personable couple and so the first part of the afternoon passed in beer sipping and gentle conviviality.

Once we'd all had some more of the range, the other choices being a fine English Bitter and most appropriately for a port city, a Porter, Guy



elevated himself a couple of steps up towards their higher level, with Hayley at his right and

they told us of the story of the brewery to date.

The brewery started with an exhaustive period of building up the equipment they needed with



the money they had as it became available. Guy designed all the brewing vessels and had them



manufactured to his specification, apart from the three fermenters,

which were purchased complete. It took two years to set everything up and they brewed their first beer in June 2015 for Guy's grandmother's 100th birthday party; DSB or Dolly's Special Beer. The brewery has been relatively low key in its early phases, only brewing once a week but selling all they brew.

They are hopeful that this year will be theirs, with the name getting out and being on the SIBA list getting into more pubs. Last year was difficult for getting the hops they needed, but are on a far better basis this year with supplies of Citra, Mosaic, Simcoe, Admiral and Amarillo lined up for their upcoming brews which should be available by the time you read this, such as their High and Dry west coast IPA and their single hop Citra. So far they had been cask ale only, but are expanding into also doing kegs and bottles.



They will be looking to expand brewing days and numbers soon, but as of March

the full staff consists of, well, themselves. Guy gave us a little insight into future plans for the layout of the brewery, whilst Hayley gave us an insight into the current division of labour; "Guy does all of the brewing and I clean out that mash tun there!" She does a great deal more than that of course. They were both charming hosts and we had a great afternoon as you would expect, with some lovely beers, so we hope to see them again soon and wish them every success.

Guy Perfect

Western Sussex CAMRA

The 28th of March 1992 saw the beginning of one of the most significant and successful journeys in the recent history of Sussex's pubs and breweries, when local business man and real ale aficionado Peter Halliday opened the doors of the previously run down Evening Star in Surrey Street, having bought the freehold from Courage.

Later, it was to emerge, that Peter had not only been seeking a pub that could go on to offer a range of interesting quality real ales, he also saw the opportunity to indulge his other passion as a musician by having the ability to play his guitar and sing in his own pub when he was in town!



Pictured above from left to right are Matt and Karen Wickham, current manager Sarah Bish and Peter Halliday.

Twenty five years later – with the pub re-opened after a refurbishment to give it a new lease of life - Peter joined the celebrations, speaking about his vision for the Star and briefly finding time to play his guitar and sing before sadly he had to take his leave to catch a plane.

By 1994 Pete Skinner had begun brewing at the Evening Star, soon to be followed by the next stage in the journey when Peter brought on board Rob Jones who, when at Pitfield in London, famously brewed the eponymous Dark Star that was to win CAMRA's 1988 Champion Beer of Britain. And so the Dark Star Brewing Co. was formed.

The Evening Star, Brighton 25th anniversary celebrations

Brewing continued at the pub for a while, utilising an unusual 'Russian Doll' kit that filled the already limited space in the cellar, with both Dark Star and Skinners beers to be found on the bar along with an increasingly diverse range of guest ales. Dark Star were keen to introduce a pale hoppy ale, so Peter and his brewers went to America to source hops returning, so it is said, with some un-declared Cascade hops in a suitcase, that were to become a staple in the new Hophead beer. Later, as the reputation of Dark Star beers began to spread far and wide, the brewery started receiving CAMRA beer festival awards, going on to also win what was to become numerous CAMRA regional and national Champion Beer of Britain (CBOB) awards. With the brewery needing to expand to meet growing demand, it first moved to Moon Hill Farm in Ansty, with Mark Tranter as head brewer, where it remained until 2010 when further expansion saw brewing transferred to the Star Trading Estate in Partridge Green.

Back to the pub, Kevin Fitzgerald was one of the earliest managers followed by the enthusiastic Geoff Brown, ably assisted by Janine Garrott, who later took over as manager.





This painting was commissioned from local artist Lyndsey Smith by Peter.

Alex Hall was an early barman who went on to have a significant presence managing the increasingly busy cellar for several years before he emigrated to the USA and later become a brewer himself. Also, one Mark Tranter had become a familiar face on both sides of the bar.

Already familiar faces behind the bar, Matt & Karen Wickham took over as managers in 2003. By 2006 they had not only won the local CAMRA Brighton & South Downs branch and Sussex Pub of the Year (PotY) awards in successive years but in 2005 they also won the regional award before going on to reach the final four in CAMRA's National Pub of the Year competition ! The period to 2011 saw further local PotY awards with a repeat of the regional award in the latter year, before they moved to Bristol and were succeeded by Ali Charlesworth.

When this author belatedly 'discovered the Star' around 1995, its staircase divided the entrance to the small bar with space often at a premium. Whilst it had long become a busy thriving community pub, the introduction of Dark Star beers saw many new devotees as it also became a meeting place for a legion of

visiting CAMRA members and other aficionados from far and wide!



My article is no more than a small snapshot of the evolution of the pub and brewery and cannot begin to claim that it

is a definitive record. Fortunately Matt Wickham created 'The Evening Star, Brighton, 1990's-era' Facebook page of nostalgia and photos from 1992 onwards that is a fascinating and humorous insight into the Star culture and the many characters who were part of it !

Stuart Elms
Tarring



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Arun & Adur Branch

Anchored in Worthing, the first micro pub to open in the region, were declared winner in the annual CAMRA Arun & Adur Pub of the Year competition for 2017. Mike Taylor, Branch Chairman at the time, was delighted to present



the certificate to Nigel and Deborah on Wednesday 22nd

March in front of a crowd of proud regulars. Since opening in August 2013 they've focussed on serving high quality local real ale, cider and perry and have built a very good reputation leading to a lot of well-earned repeat custom as well as regular new customers seeking to experience a genuine micro pub and receive the famously warm welcome that makes Nigel and Deborah such great hosts.

The branch like to give a Country Pub of the Year award because they recognise that there are many pubs in the rural areas of the region who serve great real ale but don't necessarily receive the footfall that pubs in more populated areas of the region have and therefore don't have as many scores submitted in WhatPub, one of the criteria used to determine PotY.

The Five Bells in West Chiltington have won



this award for the second consecutive year. Branch Chairman Peter Brereton presented the certificate to Bill and Joan Edwards on Saturday 1st April in front an audience consisting of locals and new CAMRA

members. Bill and Joan have received numerous CAMRA awards over their 30 years at the Five Bells and remain as committed and passionate as ever. They are a wonderful couple who take pride in serving their customers and providing a warm welcome in a very comfortable environment.

Brighton & South Downs Branch

The Pub of the Year is the Brighton Beer Dispensary, Dean Street. The Cider Pub of the Year is the Old Star Ale & Cider House, Shoreham-by-Sea.

North Sussex Branch

CAMRA North Sussex branch have chosen the Anchor Tap in Horsham as their Pub of the Year. Dark Star opened the pub in Feb 2016, and it immediately gained a great reputation for the quality and range of beers, both cask and keg, and for its lively atmosphere. Horsham already was a great place to visit for real ale, and the Anchor Tap has undoubtedly made it even better.



In the photo above is Duncan Tarrel, manager of the Anchor Tap, being presented with the shield by

branch Chair, Paul Sanders.

Runners up this year were three more excellent pubs; the Brewery Shades on Crawley High Street, last year's winner the Malt Shovel in Horsham, and perennial finalist the White Horse at Maplehurst.

The branch Cider Pub of the Year is the Brewery Shades, Crawley

South East Sussex Branch

The Pub of the Year is again the Tower, St Leonards on Sea. The branch will be making a

presentation on 27 June.

The Cider Pub of the Year is the George Hotel, Hailsham (JDW). They made the presentation last week when they sampled five real ciders, served at a perfect temperature as they are stored in a special cool room. Peter Adams (left)



made the presentation to manager Becky Dunkley and Mitch Lowe, who looks after the beers and ciders.

Western Sussex Branch

For the third year in a row, the Western Sussex Branch have awarded our prestigious Pub of the Year accolade to the Inglenook Hotel in Pagham, thereby equalling a record for consecutive wins previously set by the Wilkes Head at Eastergate. Our congratulations to owner Tony Honour, Garry Crossley who chooses the beers and all of the Inglenook team, who help to make it such a happy, bustling and successful place.

We took the short ride over to Pagham on Saturday 11th March to present the award to the team, to drink their fine ales and eat the tasty spread which Tony had generously provided for us. Needless to say it was a very happy occasion and we were joined by old friends from other nearby branches. The award was presented to Tony by branch chairman Glenn Johnson, as



pictured, who once again proved himself a man of few words, yet well chosen ones.

Ruth Anderson

It is with great sadness that we have to report the sudden death of Ruth Anderson the festival organiser for the Sussex Branches and South Downs Beer & Cider Festivals. Ruth took on the task of finding a new venue for the 2017 Sussex Branches Beer Festival. It was due to her hard work that, after many visits to various venues and much deliberation, that Brighton Racecourse was chosen. Ruth was always willing to help the Brighton and South Downs branch in any way whether by surveying pubs for the Good Beer Guide, distributing the Sussex Drinker or doing anything to help the branch run smoothly. She will be remembered as a great campaigner and was very happy to take on the role of organiser for both festivals. A private person, she will be greatly missed by all those who knew her.

Peter Mitchell

For the organising committees of the Sussex Branches and South Downs Beer & Cider Festivals.



The Hampden Arms Newhaven's Secret Pub

Hidden away on the hill above Newhaven, The Hampden boasts a log fire in the winter and a beautiful garden in the summer

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One Guest Ale Sunday Roast.

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In March the Government announced that it will support a measure to close a planning loophole in England which has allowed pubs to be demolished or converted to a wide range of retail uses without any planning application.

This has not only denied local communities a say in their beloved locals' futures, but also made pubs a 'soft target' for developers, contributing to 21 net pub closures every week.

The Government's decision will bring a halt to developers exploiting loopholes and will give communities the right to have a say in the future of their pubs. The decision will not prevent the development of pubs, but will require developers to apply for planning permission to convert or demolish a pub, allowing for members of the local community to express their opinions as part of that process.

CAMRA campaigners worked closely with the Shadow Spokesman for Communities and Local Government, Lord Roy Kennedy, who won a vote on this issue in the House of Lords last month, and with Ministers, MPs, Peers and departmental officials.

Lord Kennedy of Southwark said: "I am delighted that the Government have listened to the Lords amendment to close the loophole that allowed pubs to be lost without the local community having a say. This is a victory for common sense, the much loved British pub and responsible drinkers everywhere."

CAMRA Chief Executive Tim Page said: "Politicians are chosen to represent the views of those who elect them. We are delighted that in deciding to require owners to apply for planning permission if they want to close a pub, the Government has put the opinions of those who recognise the value that pubs

The end of permitted development rights

provide to them and their communities above the commercial interests of a few organisations and individuals. This is a fantastic victory for campaigners who have secured the removal of a loophole which allowed pubs to be redeveloped or demolished without reference to the local community or planners. The decision to respond positively to CAMRA's campaign is further evidence of Government's support for the pub sector and follows on from the decision earlier this month to provide most English pubs with a £1,000 discount in the business rates they pay."

"This announcement is the result of the work of thousands of local campaigners and CAMRA members who have been calling for an end to the loopholes in existing legislation that have been used by developers to close wonderful, viable and well-supported local pubs. This change also wouldn't have been possible without the dedication of Lord Kennedy in securing the support of the House of Lords earlier this month. Lord Kennedy's efforts to support the future of local pubs at the heart and soul of communities will benefit pub goers for generations to come."

"This change delivers real and robust protection to valued community pubs, which previously have relied on communities going through the bureaucratic process of securing Asset of Community Value (ACV) listings, or local authorities choosing to use complex and obscure Article 4 directions."

"We will work with the Government to ensure these measures are implemented as soon as possible to allow pubs across England to start benefiting from the protection of the planning system."

New Hope for The Dyke



The photo above is a view of the Dyke Road Hotel, in 1912, probably looking little different from when it was built some 17 years earlier.

It would seem that there is now a possibility that the pub could re-open. The owners tell us they are investigating the possibility of splitting the building into two parts. The smaller part, behind the tram, would remain as a furniture shop, while the other part would re-open. The existing bar is still intact and there would be ample room for seating as required. The pub garden however would disappear and on this site would be built two houses, the income from which would fund the venture. The owners are looking to liaise with local residents, CAMRA, and the council.

Construction company DPPS, which is independent of campaign group Save the Dyke Pub, is now set to carry out an independent valuation of the Dyke pub and grounds so that the campaign group can invite interested parties to contribute to funds. The campaign group has met owners Martin Webb and Warrick Armsby-Ward and says they are open to reaching a fair agreement.

Group Chairwoman Woody Alva said: “The owners have shown us round and I’m delighted to report that the pipes are clean, the kitchen is in good order and there is so much potential for the premises to be a huge benefit for the people

who live in the area. We are working closely with industry professionals to ensure that the business plan is tight and the financial side of things is in order. We look forward to sharing our detailed plans with the community shortly.”

Conservative city councillor Geoffrey Theobald has called on Mr Webb, who closed the pub, to do the “decent thing” by selling it to the community. Mr Theobald said that he had attended a community meeting recently that Mr Webb was invited to but did not attend. The feeling of the meeting was that Mr Webb’s real intention is to build two houses in the pub garden and if the community wanted to buy the pub it would cost them £1.6 million.

Pete Coppard, Keith Newell

Black Horse, Amberley



Contracts have been exchanged for the purchase of the Black Horse by one of the people who bought and

refurbished the Welldiggers Arms at Petworth. The prospective new owner has applied for permission to modify the existing, approved plans for the Black Horse’s refurbishment.

The Black Horse Action Group and the Amberley Society consider that these proposals offer the best, if not the only, chance for Amberley to retain a pub at the heart of the village, for which the community has fought for almost 5 years. Without it, the shop and other businesses, which are vital to Amberley’s social, economic and environmental wellbeing are at risk, and the village’s sense of community will be further eroded. The Action Group do not believe there will be a better opportunity to bring life back into the pub and village.

Ian Galbraith and Averil Sessions
Black Horse Action Group

A Trail of Two Breweries ... Saturday 27th May, 12 to 6pm

SPRING Bank Holiday may not be the best time to launch another beer event because there's so much competition. OK, so what's this one then, I hear you say.

Well, many years ago Ballards Brewery launched a 'Beer Walk' on the first Sunday in December, from their excellent Sussex brewery to various local pubs and it's become an annual institution.

Revellers – including me – flock there but of course the winter weather can be challenging.



Castle Hotel and Bramber village, just one of eight pubs on the 27th May Beer Walk

Fast forward 28 years and, with several breweries now in the Adur valley, with a river and some lovely footpaths, which

shouldn't be too muddy in June, how about a Summer Beer Walk?

We know CAMRA supports small breweries and pubs, and if popular it could become part of the Steyning Festival (which is a biennial event and not happening this year).



Riverside Brewery

Please join us and give it a try as the brewers (and the eight pubs) would be pleased to see you. A

The First Adur Valley Beer Walk

Brighton & Hove No. 2 bus, from Brighton or Shoreham-by-Sea, will drop you right outside Riverside Brewery ('Shoreham Road' stop). Or take you into Steyning where you can walk up Mouse Lane to Adur Brewery; last bus back 11.10pm.

The breweries are open from noon to 6pm, and the pubs until late. Recommended footpaths will be on a map-leaflet (at breweries & pubs) or at www.brightoncamra.org.uk. Or just follow the roads and country lanes with your sat-nav.

However you do it, enjoy, and we hope to see you on May 27th. Let's hope the weather's a cracker.

Adrian Towler



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

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

Join the campaign today at

www.camra.org.uk/joinup

*Price applies to new members. Full price £30.00. Registration fees apply to new members only.



North Sussex 4th Equinox Festival

Local producers took the prizes at the 4th hugely enjoyable and successful CAMRA Equinox Beer and Cider festival in February, and the branch has already presented two of the awards.

First up was a trip to Haywards Heath to present Al Maddock, Top Notch brewer, with the Light



Beer of the Festival for his latest excellent beer, Panzific. The Lockhart Tavern, Al's 'local' and a keen supporter of his beers, hosted us for the presentation. Pictured

with Al is North Sussex branch chair Paul Sanders.

Next up, a delighted Gary and Bunny Lucas from Kissinggate welcomed us back again, following up their wins in 2015 and runner up position in 2016 by reclaiming the Dark Beer of



the Festival crown with another gorgeous new beer, Blackeyed Susan. Mike Head, festival organiser, presented the award at

the monthly club night at the brewery at the end of March.

Our final trip will be to Bolney. Wobblegate dominated the Cider of the Festival votes, taking first and second places with its Pink and Summer Breeze.



Starting the festival on the Friday evening for the first time was a highly popular change, with a great crowd in,

while the Saturday afternoon session continued

to be the most popular and again sold out. Saturday evening was also well attended, and featured a quality performance by local stars Small Town Kids, rounding off the event superbly.



The event featured all the local brewers and cider makers, plus a number of the new brewers that have opened in

recent years, plus some sourced from further afield by our main Festival sponsor, Dark Star and their Horsham pub, the Anchor Tap.

Voting for Beer and Cider of the festival was as close as ever, with 48 of the 53 beers getting votes, which is a true testament to the high quality of the beer and cider that is essential in today's vibrant market. This year all three winners repeated successes from previous years, with only short journeys to present their awards.

Our festival charity this year was the Samaritans Horsham and Crawley branch, and we are delighted that donations of money, beer tokens and unwanted glasses raised £650, a new record for the event.

Huge thank you to all the volunteers and sponsors, and particularly to Gareth of Beer Essentials, Sam at the Malt Shovel and Duncan at the Anchor Tap for their invaluable support with ticket sales.

If anyone has any comments, or wants to get involved in CAMRA in North Sussex or future festivals, please contact us on camra.equinox@gmail.com. The provisional date for the 5th festival is the first week of March 2018.

Mike Head
Festival Organiser

Sussex Branches of CAMRA

Surrey & Sussex Regional Director:

Chris Stringer; 01403 270505, (Horsham)

RD.SurreySussex@camra.org.uk

Sussex Area Organiser:

Peter Page-Mitchell, 01424 422128, (St. Leonards-on-Sea),
area.organiser@sussex.camra.org.uk

Beer Festival: 2018 TBC

***PotY:**TBC

***CPotY:**TBC

***CotY:**Albatross RAFA Club, Bexhill-On-Sea

Arun & Adur

Mike Taylor, 07718 705500

branch.contact@aaa-camra.org.uk

www.aaa-camra.org.uk

Beer Festival: Worthing, Oct 2017

PotY: Anchored, Worthing

Brighton & South Downs

John Kirkland, 01293 519844

john.kirkland@btinternet.com

www.brightoncamra.org.uk

Beer Festival: South Downs, Lewes, 16-17 June 2017

PotY: Beer Dispensary, Brighton; **CPotY:** Old Star, Shoreham; **CotY:** None

North Sussex

Paul Sanders, 07778 035971

paul.sanders@btinternet.com

www.northsussex.camra.org.uk

Beer Festival: Equinox, March 2018

PotY: Anchor Tap, Horsham; **CPotY:** Brewery Shades, Crawley; **CotY:** None

North East Sussex

(Sub Branch of South East Sussex)

John Packer, 07841 669096, john_packer@me.com

PotY: King's Head, East Hoathly

South East Sussex

Phil Cozens, 01323 460822

contact.camra.sesux@gmail.com

www.southeast-sussex-camra.com

Beer Festival: Eastbourne, 26-28 May 2017

PotY: Tower, St Leonards-on-Sea; **CPotY:** George, Hailsham; **CotY:** Albatross RAFA Club, Bexhill-On-Sea

Western Sussex

Max Malkin, 01243 828394

iftraintsitanastyday@mypostoffice.co.uk

www.westernsussexcamra.org.uk

Beer Festival: Yapton, 12-14 May 2017

PotY: Inglenook, Pagham; **CPotY:** None; **CotY:** None

***PotY:** Pub of the Year; **CPotY:** Cider Pub of the Year; **CotY:** Club of the Year



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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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Website: www.eastsussexcc.gov.uk

West Sussex:

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Website: www.citizensadvice.org.uk/index
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Brighton & Hove:

Bartholomew House, Bartholomew Square,

Brighton, East Sussex, BN1 1JP

Tel: 01273 292523; Fax: 01273 292524

Email: trading_standards@brighton-hove.gov.uk

Website: www.brighton-hove.gov.uk

Campaign for Real Ale Ltd

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Website: www.camra.org.uk



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HARVEY'S

BREWERY

Harvey's, the Sussex Brewers, are quintessentially local. Their beers have evolved over the past two centuries to accommodate the preference of beer drinkers within its native and adjoining counties.

Fundamental to this is the procurement of local hops to produce a well balanced beer with a bitterness derived from traditional aroma varieties.

It is the brewery's proud boast that it brews from 40% Sussex, 40% Kent and 20% Surrey hops, a balance which approximates the volume of their beers sold within these counties.

Supply is guaranteed by means of long term contracts, affording security for brewer and grower alike.

When you are drinking Harvey's beer you are seldom far from a hop garden that has helped craft this time honoured brew. Moreover, it is Harvey's belief that the wide range of new domestic hop varieties present every opportunity for enhancement and innovation.

Central to this wealth of heritage, the brewery continues to perpetuate the age old interaction between local rural and urban economies to the benefit of all.



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LOCAL HOPS**

www.harveys.org.uk

HOPS GROWING AT PARSONAGE FARM, SALEHURST, SUSSEX

"The parish of Salehurst is supposed to have the best plantation of hops in the county, the land being kindly for them, especially about the church, where it is rich."

-Arthur Young's 'Agriculture of Sussex' (1813)