

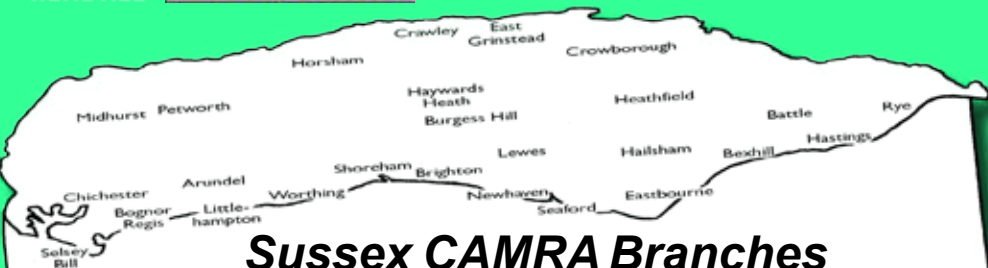


CAMPAIGN
FOR
REAL ALE

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



Spring 2017
Free



Sussex CAMRA Branches 27th Beer and Cider Festival 2017



PUBLISHED
AND
FINANCED
BY THE
SUSSEX
BRANCHES
OF THE
CAMPAIGN
FOR
REAL ALE

***Thursday 23rd to
Saturday 25th March
Brighton Racecourse***



**BEDLAM
BREWERY**

WE'RE IN LONDON DURING FEBRUARY, COME SEE US AT:
Craft Beer Rising 2017 23-25 February

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Email: talk2us@bedlambrewery.co.uk



The 27th Sussex CAMRA Branches Beer & Cider Festival will be held at Brighton Racecourse, Elm Grove, BN1 1UE from Thursday 23 – Saturday 25 March 2017. This is a much larger venue than last year, is fully

wheelchair accessible and has lots of seating and tables!



Free shuttle buses will be available from the rear of Brighton Station to and from each session (not Saturday evening). A full timetable will be issued on the website & in pubs selling tickets nearer the festival. Brighton & Hove buses number 2

and 22 stop outside the venue and buses 21, 21A, and 23 stop nearby (see B&H website www.buses.co.uk for full details).

There will be around 160 beers from across the UK, including new beer launches from some of the 59+ Sussex Breweries; plus a large selection of ciders and perries. A variety of food will also be on sale, including vegetarian options.

The beer will be cooled throughout the festival. This means that it should be in the same excellent condition on Saturday evening, as it is when we open on Thursday night.

Opening Times & Ticket Prices:

Thursday 23/03/17	5pm - 10pm	£5.00
Friday 24/03/17	11am - 3pm	£6.00
	5pm - 10pm	£8.00
Saturday 25/03/17	11noon - 7pm*	£5.00
	3.30pm - 7pm*	£2.50**

SUSSEX CAMRA BRANCHES 27th BEER and CIDER FESTIVAL 2017

(* Or until the beer runs out!)

(**On door only with valid NUS ID)

Doors will open 20 minutes before official opening times to allow time to pick up your free glass and programme and to buy tokens.

Advance tickets will be available from Monday 23 January 2017 – Friday 17 March 2017



inclusive from the following outlets:
Evening Star, Brighton; Gardener's Arms &

Brewers Arms, Lewes; Duke of Wellington Arms, Shoreham-by-Sea; Selden Arms, Worthing; and Beer Essentials, Horsham. For postal sales, please state which session(s) you require and enclose a 9x4 SAE with your cheque, made payable to "Sussex CAMRA Beer & Cider Festival" and send to SBB&CF Ticket Sales, 16 Connell Drive, Woodingdean, Brighton, BN2 6RT. Sorry, NO REFUNDS.

If you are lucky enough to look under 25 years old, bring photo ID and please note that you must be over 18 to gain admission.

A minimum of 50 tickets for each session will be available on the door. Those who buy their tickets in advance will enter the venue first.

A BIG thank you to our main sponsors Dark Star Brewery & Harveys Brewery, much appreciated!

Dark Star Brewery has opened a new pub in Haywards Heath, The Lockhart, 41 The Broadway, RH16 3AS. They have kindly offered a prize of a main meal for 4 people plus a pint each, which is worth around £70. In addition, they are supplying their vintage shuttle bus to the racecourse. Big thanks Dark Star!

Harveys Brewery has a 3 year waiting list (which is currently closed) to tour the brewery! They have kindly offered 2 brewery tours, for which tickets will be available to purchase at the festival. If you are unable to attend the festival but would like to purchase a ticket, please text us at the number below. In addition anyone who joins CAMRA by Direct Debit at the festival will receive a free ticket to the tour. Big thanks Harveys!

All bars will operate a token system. Token refunds will be given for whole £'s only

ADUR VALLEY BEER WALK

Spurred on by the success of the Ballards Beer Walk each December, plans are well advanced for an Adur Valley Beer Walk this summer, with not one but possibly three breweries. Adur, Riverside and Downlands Breweries are within a few miles of each other in the lower Adur valley, with Steyning and some lovely pubs in between. Footpaths and country roads connect them up and you can walk alongside the lovely River Adur for part of the way. The breweries would be open from noon to 6pm offering their beers at brewery prices and of course the pubs would be open too. The proposed date is Saturday 27th May 2017 which is a Bank Holiday weekend, but for 2018 it may be the weekend after and be part of the Steyning Festival, if successful. So far, Riverside and Adur Breweries are signed up, with Downlands 'thinking about it'. If they come on board there will probably be a half-hourly minibus to connect the breweries, for those unable to walk the full distance. The No.2 bus from Brighton and Shoreham stops right outside Riverside Brewery then goes into Steyning, with a Compass bus connecting Small Dole and Steyning. More details will be in the next Sussex Drinker when everything is finalised... and probably with a route map too.

Adrian Towler

BEFORE 'time' is called at the bar. Surplus tokens may be deposited in the festival charity box.

For more information see the festival website www.sussexbeerfestival.co.uk. If you would



like to volunteer to work at the festival and have not done so in the past, please see the website. All 2017 festival enquiries

to: camrahove@btinternet.com or 07450656148. Please also follow our Twitter feed: @SussexBeerFest.

We look forward to seeing both old friends and new in March!

Ruth Anderson
Festival Organiser



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train station

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Presented by the Sussex Branches of the Campaign for Real Ale

MARCH **THURS 23** TO **SAT 25** 2017

50 TICKETS AVAILABLE ON THE DOOR, ALL SESSIONS

Doors will open 20 mins. before bars open

Thursday 5 p.m. – 10 p.m. £5

Friday 11 a.m. – 3 p.m. £6

5 p.m. – 10 p.m. £8

Saturday 11 a.m. – 7 p.m.* £5

3.30 p.m. – 7 p.m.* £2.50†

No refunds. * Or until the beer runs out if sooner

† Only on the door with valid NUS ID

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Free glass, programme and, for
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Membership Stand on
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www.sussexbeerfestival.co.uk

Advance tickets available 23 Jan – 17 Mar from:

Brighton: Evening Star
Lewes: Gardeners Arms
Lewes: Brewers Arms
Shoreham: Duke of Wellington
Worthing: Selden Arms
Horsham: Beer Essentials, East St.

Mail Order Tickets: SBBCF Ticket Sales,
16 Connell Drive, Woodingdean, Brighton BN2 6RT.
State which session(s) you require and enclose a
9"x4" SAE with your cheques or postal orders
made payable to 'Sussex CAMRA Beer Festival'.

Enquiries: camrahove@btinternet.com

tel. 07450 656148

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. 46 applies to all items.

■ ALCISTON

The new owners of the **Rose Cottage Inn** approached South Downs National Park Authority for pre-application advice as they wish to change the pub to residential use. However, the planning officer's reply was not positive as the pub is inside the National Park, in a Conservation Area and is a Grade II listed building. The reply can be viewed on the Authority's web site. Firm policies which prevent change of use of 'community infrastructure' were cited. A previous application was refused in 2014, when an investigation commissioned by the Authority concluded that the Rose Cottage Inn was a viable business so should continue as a public house.

■ ASHURSTWOOD

The **Three Crowns** reopened as 'La Pergola', only to close again. It has since reopened again as a Mexican/Italian Food establishment, but does stock two cask beers.

■ BALCOMBE



Enterprise Inns has sold the **Half Moon**, to the local community after residents raised almost £300,000 to buy the pub. Contracts have been exchanged and the sale is due to complete on Monday, 23 January following a campaign by the Balcombe Community Pub (BCP)

committee. More than 300 people invested to take ownership of the pub, which was listed as an Asset of Community Value. Enterprise Inns asset and development director Richard Broadribb said: "There was considerable interest in The Half Moon and we are delighted the local community has been successful in its bid to take over ownership. As a business we regularly review our pubs and unfortunately there are occasions when some of our pubs no longer fit the criteria to remain under our ownership. It's pleasing to see the community has managed to take on The Half Moon to secure its future as a pub. We wish them the best of luck for completion next week and have offered to support them over the coming months should they need it." The BCP is now looking for a publican to run the business. Secretary Rodney Saunders said: "Village support has been critical and our success is a testament to the strong community spirit in Balcombe. More than 300 villagers invested to keep our pub a pub. We are also grateful for the advice and support from The Plunkett Foundation. With their help we didn't need to 'reinvent the wheel' and we are proud to have joined the growing ranks of community-owned pubs." The sale was handled by agent Fleurets.

■ BOGNOR REGIS


The **Aviator Bar and Grill at the Carlton** has been sold by Fuller's to Marston's.

■ BRIGHTON

The future of the **Caroline of Brunswick**, Grand Parade looks more rosey with the current management having been offered a 5-year lease.


The **William IV**, at the corner of Bond Street and Church Street, has closed.

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Food served every Lunchtime and Wednesday to Saturday evenings

A great base for walkers and cyclists using the Pub. Large car park

Visit the "Cellar Bar"
 Over August Bank Holiday
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 01403 822200 kingsheadrudgwick.co.uk

■ BURWASH



The new tenant at the **Rose and Crown**, Mireille, has built up custom since taking over last summer. The pub dates back to

Tudor times and is situated in Ham Lane, just off the High Street. It offers pub food, accommodation and an increase to four Harvey's ales on draught.

■ CHAILEY GREEN

Good reports have been received about the Five Bells, Chailey with five handpumps serving good quality real ales.

■ CLAPHAM

Happy hour is offered at the **Coach & Horses** with all pints £2.50. Very welcoming pub on A27 backing on to West Durrington. Well-kept Adnams Ghost Ship, Harvey's Sussex Best and two LocAles from Hammerpot and Langham were recently on tap.

■ CRAWLEY

The **Swan** is no longer selling cask ale due to various issues between the licensee and Enterprise Inns. For the foreseeable future, just bottled beers will be available. The pub held a Bottled Belgian Beer Festival between 26th and 30th October.

The **Half Moon**, Southgate, has reopened and reports are that the beer quality is good.

■ CROSS IN HAND



In December members of North East Sussex's sub-branch gathered with the licensees at the **Cross in Hand**

Inn to celebrate its listing as an Asset of Community Value (ACV). Penny Kift, CAMRA member and Parish Councillor, lead the nomination, gaining support from around 30 local residents who value the pub, which has been improved since the management took over two years ago. In 2015 Penny managed to get an ACV listing for the Prince of Wales in nearby Heathfield: this pub is being refurbished and we hope to report its re-opening in the next issue.

■ CROWBOROUGH

Shepherd Neame have placed the closed **Railway Tavern** in Jarvis Brook, next to Crowborough Station, up for sale. The pub dates from 1871, just after the railway arrived in this part of Sussex. Advertised as being "with potential for residential or other types of development".

■ DENTON

The **Flying Fish** (Shepherd Neame) is under new management, and showing signs of improvement. Beers from Harvey's and Shepherd Neame are available and are well presented, although at a price (£4 per pint for Spitfire Gold in December). The food has had very good reviews. There is a weekly pub quiz on Wednesday. All the staff are clearly working very hard to bring this village pub back to what it once was.

■ EAST ASHLING

Long-time bar manager Nick Loubser has left the **Horse and Groom** after many year's service, reportedly to run a furniture store. His legendary conviviality and service as well as his voice and sense of humour will be missed by regular customers. The pub continues to be run by Mike and Michelle Martell, under whose direction the pub has been a Good Beer Guide regular and one-time pub of the year.

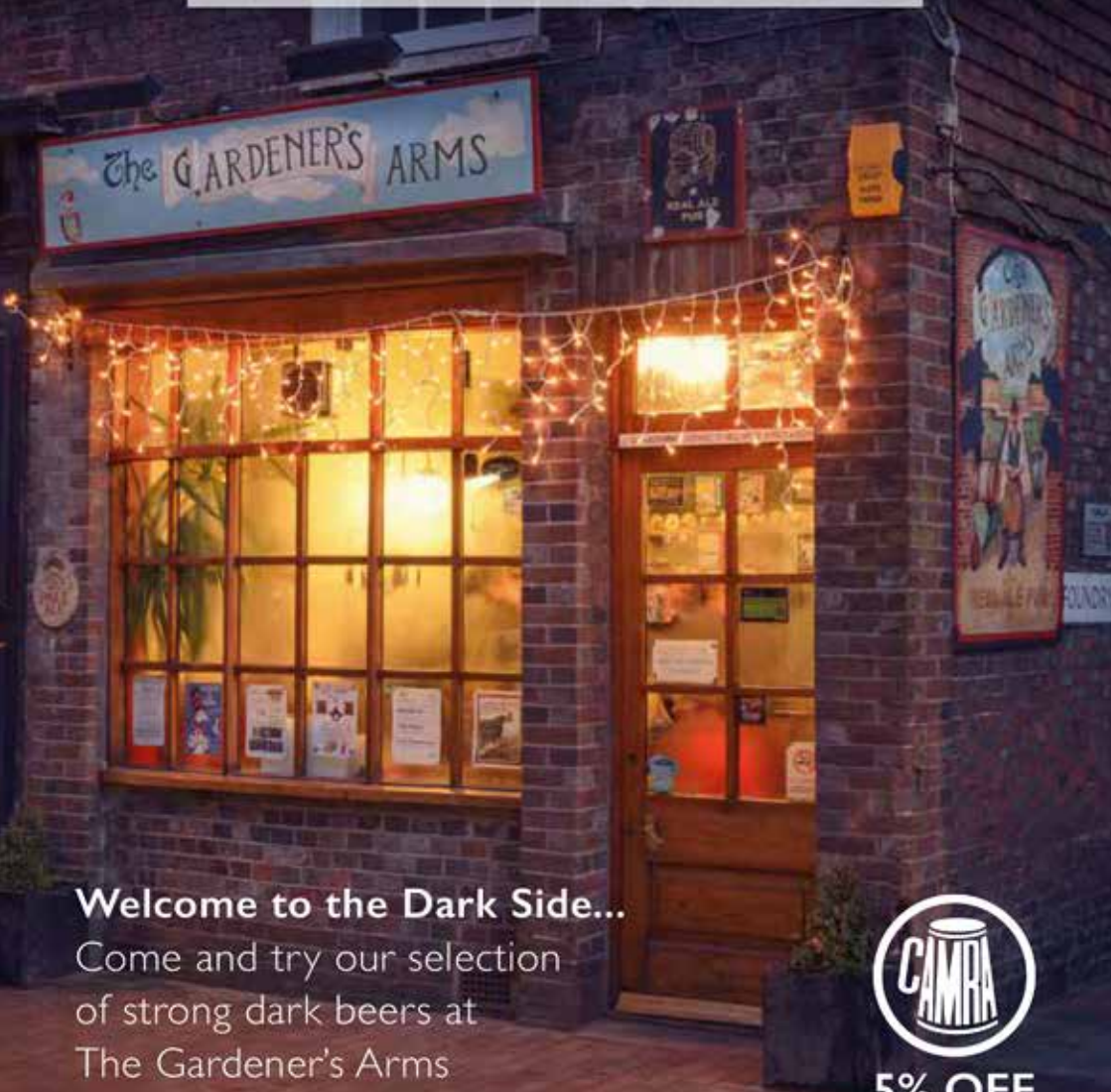
■ EASTBOURNE

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Brighton & South Downs
CAMRA 2016 PUB OF THE YEAR



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Come and try our selection
of strong dark beers at
The Gardener's Arms
Beer Festival on 10th-12th
February 2017.



5% OFF

for CAMRA members
and Lewes FC owners

hotels, the **Hydro**, offers real ale for the first time by introducing Harvey's Sussex Best Bitter. On a cliff top at the western end of the seafront, the hotel boasts commanding views, manicured gardens and a historic atmosphere.



The **LocAle** accredited **Dolphin**, South Street, Eastbourne, has a novel new item on its

dessert menu - Beer Ice Cream! Several different ales were trialled, including Harviestoun Old Engine Oil, but the most successful ingredient was Gun Brewery's, Parabellum Milk Stout, a LocAle that the pub has had on several times on rotation with other Gun, Downlands, Dark Star and Long Man real ales. The ice cream is delicious, and even customers that don't drink real ales or beer have been trying it and liking it!

■ EAST GRINSTEAD

The **Open Arms** aim to increase their opening hours in the near future.

■ ERIDGE GREEN

The **Huntsman** (Hall & Woodhouse) has new tenants, business partners Jordan and James, who took over in October. The regular offerings are Badger First Call and King & Barnes Sussex Bitter with a third beer usually being Fursty Ferret or Tanglefoot. Food continues to be a major feature.

■ FINDON

The **Black Horse** is under new ownership and management since New Year. The last edition incorrectly reported the pub as closed, sincere apologies for this error.

■ FRANT

The range of cask beers at the **Abergavenny Arms** has increased to six. Larkin's Traditional

and Harvey's Best Bitter are the regulars with four rotating guests, which usually feature local breweries. Beers from Black Cat, Tonbridge and Long Man were on offer in December.

■ FRIDAY STREET

The **Royal Oak** is advertised for sale with a price tag of £500k for the freehold.

■ HAILSHAM

Popular landlady Helen Lawrence has returned to the **King's Head**, South Road. During her previous term, the pub won South East Sussex Branch's Pub of the Year award in 2011. Helen's partner, Steve, oversees the kitchen, initially producing traditional roasts on Sundays, cooked with locally sourced produce. The pub now opens at 4pm during the week and from noon, Friday to Sunday, but opening times and food offerings may be extended, please check their website: search for 'King's Head Cacklebury'.



The **George Hotel**, George Street, are planning some 'Meet the Brewer' evenings next year. The dates

and details will be listed on the South East Sussex Branch website as soon as they are known. This Wetherspoon's pub is well known for the quality of its real ale, with up to six on offer at any one time, always including a LocAle. Less well known perhaps is its range of real cider. This is the only pub in the area to regularly offer a choice of real cider, even through the winter months. A recent visit found three on offer: Gwynt Y Draig 'Black Dragon' and two from the Weston's stable 'Marcle Hill' and 'Old Rosie'. The Black Dragon was found to be very good. They are stored in a separate cool-room for optimum serving temperature,

THE CLOCKHOUSE BAR & SOIRÉE DELI

We love Real Ale (and that's official)

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not boxes on bars or in an ice-cold refrigerator!

■ HALLAND



New managers Steve and Viki provide a warm welcome at the **Blacksmith's Arms** free house. Until recently it was known as the

Black Lion Inn, but has reverted to its original name. It's worth visiting as at least three ales are available to a high standard, including Harvey's Best and carefully chosen rotating guests, frequently brewed by microbreweries in the vicinity. Real cider is served too, by handpump. The pub has log fires, good homemade food, weekly entertainment and a function room. They offer Bed and Breakfast too.

■ HARTFIELD

The freehold of the **Anchor Inn** is for sale.

Planning consent to convert the long-closed **Hay Waggon** to housing has been passed.

■ HASTINGS

Greene King's the **Robert de Mortain** on the Ridge is up for sale: offers over £500,000 are invited. The site is just under one acre.

The recently resurrected **Jolly Fisherman** in Old Town now have a properly equipped cellar to keep real ale and cider. From 25th January they will offer four real ale taps, and four real cider taps with a focus on the best small, local producers and with a wide range of styles from traditional best bitters, hoppy APAs and more experimental styles. The first offerings are Heritage Best from Firebird, Porter from Burning Sky and Rye Pale from 360°.

■ HORAM

The **May Garland Inn** has added a third beer to its offering. A recent visit found beers from Harveys, Long Man and Isfield breweries on tap, all were in good form.

■ HORSHAM

The **Black Jug** (Bunning & Price) has changed its house ale which was Harvey's Sussex Best which has been replaced with Long Man Best Bitter.

The **Boars Head** (Hall & Woodhouse) has reopened.

The **Queens Head** (Hall & Woodhouse) has reopened with a new licensee.

■ HOVE

The Albion, Church Road is to be refurbished as a family food-led pub, following the retirement of the long-time landlord.

■ KIRDFORD

The **Half Moon** is on the market its lease for sale for £150k.

■ LANCING

Andy & Fiona Kempa took over **New Sussex Hotel** in 2014. They continue to sell 4 local ales, with Harvey's Sussex Best Bitter, Dark Star APA and Long Man Best Bitter being the 3 regulars. The fourth ale can come from any Sussex brewery. Downlands Penguin, a 4.7% dark ale was recently tried and in good condition.

■ LEWES



The **Gardener's Arms**, the local branch 2016 POTY, is fast approaching its 6,000th ale since the pub was resurrected from the 2001 flood. In celebration, the pub will be holding its first Beer



Beer Tent



www.ale-inatent.co.uk

Arun Yacht Club Beer Festival, Riverside West, Littlehampton, West Sussex BN17 5DL
Saturday 15th April 12-11pm & Sunday 16th April 12-4pm

Bill Targett Memorial Steam Rally, Highbridge Farm, Highbridge Road, Eastleigh, Hampshire SO50 6HN
Saturday 13th & Sunday 14th May

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

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

Dene Steam Rally, Starter Gate Farm, Chartwood 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

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Festival on 10th to 12th February – welcoming all to sup on the Dark Side with a selection of strong dark beers specially selected by cellar man Russ Thorpe. Miles Jenner is brewing the 6,000th anniversary ale to be released at the Festival opening.

A new ‘nano’ brewery called Abyss has been established at the **Pelham Arms**.

■ LOWER HORSEBRIDGE

The saga at the **White Hart** continues as the development company who’d like to redevelop the site have appealed to the Planning Inspectorate after their planning application was refused by Wealden District Council in September. The pub remains open.

■ LOWER WILLINGDON

A recent midweek visit found the **British Queen** busy with lunchtime visitors enjoying excellent home cooked food. This large and welcoming community pub continues to offer a well-kept range of real ale and cider: the regular Harvey’s Best was joined by Harvey’s Old Ale and a very fine St Austell Tribute. They also offer a real cider, Orchard Pig ‘Hog Father’, found to be in fine fettle; it’s stored in a separate cool room. Monday is Curry Night.

■ MANNINGS HEATH

The **Dun Horse** is still closed, but a planning application has been submitted to convert part of the pub to a crèche and build two houses on part of the grounds.

■ NEWHAVEN



At the **Hope Inn**, an excellent choice of at least three real ales is offered, with a very varied and good quality

food menu. A beer festival is planned for August bank holiday. The pub has a lively atmosphere, regular music nights, and quiz

nights, and is in a very attractive location at the entrance of Newhaven Harbour.

■ ST LEONARDS

The **Dripping Spring**, an excellent real ale establishment in Tower Road is currently closed while owners Enterprise Inns find new tenants.

The **North Star** remains a must for real ale drinkers, with beers from Rother Valley very much enjoyed on recent visits.



At the **Tower** the pool table has temporarily been replaced by additional tables and seating during the very busy

Christmas and New Year festivities. Whilst Dark Star Hophead and APA remain extremely popular the ever changing guest ales have been going just as fast with beers ranging from 3 to 10.5%, with both light and dark available.

The ever popular **St Leonard**, with its unique opening times, continues to offer three real ales, often from Franklins, as found recently, and for other drinkers an excellent wine selection.

At the **Horse and Groom** landlord David continues to offer four beers with Harveys Sussex Best on regularly.

The **Norman Arms** in the town centre and close to the seafront remains closed but, according to their web site, owners Star Pubs and Bars reveal plans for extensive refurbishment and invite prospective tenants to apply. Full renovation of the brick frontage and internal areas is planned along with a new kitchen on the first floor, to provide a new food offer.

Adnams Ghost Ship was a nice find at the **Bo-Peep** on a recent visit to this ever busy pub.



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Light golden hoppy
3.8%

UK CHAMPION



Best Bitter
Traditional Sussex best
4.0%

UK CHAMPION



American Pale Ale
Seriously hopped APA
4.8%

UK SILVER



Old Man
Original old ale
4.3%

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We put environmental sustainability at the heart of everything we do

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■ SOUTH HEIGHTON

At the **Hampden Arms** two real ales are usually on offer, and always well presented. A basic but varied food menu is available. The atmosphere at weekends especially is of a true, old fashioned, village pub. The pub has a pool table, darts and toad in the hole, offers a monthly pub quiz, and live music most Fridays, Saturdays and Bank Holidays.

■ SEAFORD



The **Old Plough Inn** has been recently refurbished to a very high and pleasing standard.

Various real ales are always available, and generally well presented. All real ales are £2.25 every Monday, and good food with special deals are offered.

The **Crown** (free house) is a sports bar with a lively atmosphere, especially when football is showing on the TV. No food is offered but excellent real ales including Doom Bar, Harvey's and Hophead, always to a very good standard, and keenly priced. Occasional entertainment is offered with a disco or band.

The **Wellington** (Greene King) has an amazing array of real ales, very few, if any, brewed by Greene King, and always well presented. There is a very varied food menu, with the Monday night steak offer being particularly good.



The **Old Boot** now has six handpumps with Harvey's Best and a Lilleys Cider on permanently, a regular Harvey's seasonal ale and

three handpumps rotating with guest beers from

Dark Star, Hammerpot, and Cottage, with the intention to also showcase some of the favourite ales from the Gardeners in Lewes. During happy hour, Monday to Saturday 4pm to 6pm, there is at least one ale on at £2.50. At other times the Camra card will obtain a 5% discount.

■ SHOREHAM-BY-SEA

The **Amsterdam** is now another food-led pub after becoming part of the Stonegate Taverns group.

■ WORTHING



The **Selden Arms** Winterfest took place in late January. This annual event always features an

impressive range of ales and is very popular with locals and those from further afield.

Worthing's latest micro-pub, **Green Man Ale & Cider House**, usually has three or four ales including LocAles and others from further afield plus several ciders.

Sir Timothy Shelley closed at short notice on New Year's Day. However, a good range of LocAles can now be found opposite at Three Fishes, Worthing's other JD Wetherspoon.

Steve Walker, pubco lessee, will be leaving **Richard Cobden** in the early months of 2017. It is currently unclear what Punch Taverns' plans are for the community pub.

Dominion Group has acquired Chapman Group to become the new owners of **Alehouse & Kitchen and Grand Victorian Hotel**. A new local brewer will be taking over brewing at Alehouse & Kitchen from approximately the end of January and they plan to continue brewing weekly but will rationalise the range with the emphasis on quality and drinkability.



Brighton Bier, the city's very own international award winning brewery, will be opening the "Brighton Bierhaus" in early 2017 after saving The Jury's Out on Edward Street

close to the centre of Brighton, which was recently put up for sale by Enterprise.



The Jury's Out in 2010
Creative Commons Hassocks5489

Originally a regency house, the ground floor was converted to a pub around 1830 as the Thurlow Arms and likely

named after the former Lord Chancellor Baron Thurlow. Once one of over twenty seven pubs on the street, had the pub not been saved the street may have been left with just a single pub as yet another part of community life vanished.

Pubs that were once the cornerstone of communities are slowly being lost as they are transformed into houses and shops across the country. Sadly in the UK four pubs are still closing every single day; according to closedpubs.co.uk well over 900 pubs have been lost in Sussex with over 160 pubs having closed in Brighton and Hove and there remain countless others that have disappeared in the mists of time.

Ollie Fisher, 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".

Brighton Bier Save Grade II Listed Pub in Brighton

The pub, which is the only listed building on Edward Street, is only a little over a mile from the brewery and just off the Old Steine. Brighton Bier has always had a close affinity to the area, having started brewing at the Hand in Hand pub a short walk away in Kemptown. Stephen Whitehurst, Director of Brighton Bier, said "we've always thought this 'East Central' part of the city has a huge amount to offer; the amount of investment and regeneration taking place in the area shows that others think the same".

We are very pleased to have been able to save the pub for the local community and Brighton as a whole. After years of neglect and underinvestment in the fabric of the building we're having to undertake some necessary renovation to the pub guided by our wonderful partners in the project Copsemill Properties. We all have a very sympathetic approach to the building and hope to be able to save and bring out some of the historic and architectural points of interest that have been lost or hidden over the years.

The "Brighton Bierhaus" will open in early 2017 with an extensive range of beers, showcasing the award winning beers brewed by Brighton Bier, and other great beers from UK, European and American breweries.



The Bier Haus undergoing restoration

The Sussex Bus to the Pub Group



Join us on our travels!



The **Sussex Bus to the Pub group (BttP)** has been running since May 2009 and now attracts participants from many areas of our fine county, so if you too would enjoy visiting different pubs with fine ales  and informal convivial company without the constraints of the car, then **BttP** may just appeal! Itineraries and the number of pubs visited vary but often it is possible for participants to dip in or out of a trip to suit. Often there is a short paved or metalled road walk from the nearest bus stop to the pub. If it is more than an half mile then we will show an approximate distance and if it is across footpaths which could be muddy or uneven, then you will also see a  walking boot symbol.

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'.

Local Bus timetables can be found at:
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 February

Thursday 2 Steyning & Lancing; 11.55 B&H 2 from Shoreham High St to Steyning for Norfolk Arms (GBG), return to Shoreham at 13.40 then catch a Stagecoach 700 to Lancing and walk up to Stanley Ale House (GBG) 5, Queensway north of rail station.

Wednesday 8 Newhaven & Rottingdean; Meet Alan at Lewes Bus Station for 11.05 Compass 123 to Newhaven for Hope (GBG) then on to Jolly Boatman. Then catch B&H 12 to Rottingdean for Queen Victoria (GBG).

Thursday 16 Horsham; Meet Maltshovel (GBG) at noon, then on to Piries Bar (GBG) and Anchor Tap (Dark Star).

Friday 24 Littlehampton; Meet George (w/sp) at noon then a walkabout. Pubs to be visited to be decided on the day by the participants.



March

Thursday 2 Worthing; meet Anchored (GBG) at noon then sometime later Stagecoach 700 to Egremont (GBG).

Monday 6 Bognor & Middleton; Meet Hatters (GBG) at noon then Stagecoach 600 to Middleton for Cabin. Possibility of going to Inglenook (GBG) Nyetimber later via S/C 600. For those considering that option buy rail tickets to Chichester and catch S/C 700 to Bognor with a 10 minute frequency.

Wednesday 15 Turners Hill & West Hoathly; Meet H H Perrymount rd bus stop for 11.55 Metro 272 to Turners Hill for Crown & Red Lion (both GBG) then 13.54 Metro 84 to West Hoathly (Bradfield) for a 7-8 minute road walk to Cat (GBG). Then 15.42 Metro 84 to Three Bridges, option of carrying on to Crawley for Brewery Shades (GBG).

Thursday 23 Ditchling & Plumpton; Meet at Quench (GBG) Burgess Hill at 11.00 for the 11.45

Compass 167 to Ditchling for Bull & White Horse (GBG). Then 14.19 Compass 167 to Plumpton for Half Moon. Then 14.51 Compass 166 to Wivelsfield Green for Cock (GBG).

Thursday 30 Lodsworth & Midhurst; Meet Chichester bus station for 11.13 Stagecoach 60 to Midhurst then Stagecoach 1 to Halfway Bridge OR meet Worthing South st for 11.05 Stagecoach 1 to Halfway Bridge, for 0.8 mile road walk to Lodsworth for Hollist (GBG). Later return to Midhurst for Swan (Harveys) and finally to West Dean for Dean Ale & Cider House (GBG).

COMPASS TRAVEL **April**

Thursday 6 Scaynes Hill & Newick; Meet at H H Perrymount rd for 11.48 Compass 31 to Scaynes Hill for Inn on the Green. Then 13.04 to Newick for Crown (GBG) and Royal Oak. Then 14.57 to return to Haywards Heath.

Thursday 13 West Chiltington & Thakeham; 11.05 Stagecoach 1 from South St Worthing to Roundabout Lane for Five Bells (GBG). Then 1.5 mile footpath walk (muddy if wet) to Thakeham for White Lion. Then 1.7 mile (mainly) road walk to Ashington for 16.00 Metro 23 back to Worthing.

Thursday 20 Barnham, Yapton & Eastergate; Meet at Murrell Arms from 11.00 then 12.36 Compass 66 to Yapton for Maypole (GBG). Then 15.11 Compass 66 to Eastergate for Wilkes Head (GBG). Return to Barnham Station on Compass 66 either at 16.31 or 17.51 or Compass 85A at 16.52.

Friday 28 Lindfield & Horsted Keynes; Meet H H Perrymount Rd for 11.45 Compass 30 to Lindfield for Witch. Then 12.51 to Red Lion & Stand Up Inn. Then 14.24 Metrobus 270 to Horsted Keynes for Green Man. Catch 15.52 Metrobus 270 to return to Haywards Heath or Brighton.

Stagecoach **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 the 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 / Rail Station) for 10.54 Emsworth & District 54 to Petersfield for various pubs including the Drum & Town House.

Thursday 18 Littlehampton, Wick & Arundel; Meet George (w/sp) at 11.00 then catch 11.42 Stagecoach 700 (destination Arundel) from Anchor Springs to Wick for Dewdrop and Locomotive. Later get 700 to Arundel for Red Lion & Kings Arms. Return to Littlehampton for New Inn (GBG).

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.



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www.yprescastleinn.co.uk



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
With spring will come our light but full bodied **Ruby Mild** (3.6%) together with the award winning **Three Threads** (4.3%) which is a mixture of pale, dark and mild beers. Also **Saint George** (4.5%), a traditional English ale which will be at its best around for the 23rd April to help with the celebrations. **La Blonde** (4.0%) is a new beer brewed by our French brewer Yannick. It will be made with Champagne yeast and can be described as light, bright and brut with a hint of citrus aroma. There are more things in the pipeline so always keep a watch out for 1648.

BLO David Platt

360°

Sheffield Park, 01825 722375.
www.360degreebrewing.com
BLO Jason Phillips

ADUR

Steining, 01903 867614.
www.adurbrewery.com
BLO Nigel Watson

ALEHOUSE & KITCHEN

Worthing, 01903 238392.
The Alehouse and Kitchen is effectively relaunching in 2017 with a new local brewer of some repute, a rationalised range of ales and a new set of pump



clips reflecting the background of the premises. Brewing will remain weekly for the present and availability just the one or two local outlets. At present the price of all beers remains at an extremely attractive £2.50/pint.

BLO Tim Walker

ARUNDEL

Ford, nr Arundel, 01903 733111.
www.arundelbrewery.co.uk
During 2016 the brewery added a range of exciting new beers to its core range of popular well-balanced brews. In October it 'took over the taps' at The Brunswick in Hove to showcase its newer cask ales, including Coffee Milk Stout, Wild Heaven APA, Autumn Breeze Pumpkin Ale, (made with

Slindon pumpkins and spiced with nutmeg, cloves and cinnamon) and the new Session IPA (4.2%), brewed with Simcoe and Mosaic hops to deliver a powerful hop character; two new keg beers were also featured. In the run-up to Christmas, the brewery shop regularly extended its in-house cask offering with three guest ales selected by Brett Preston, the popular Brighton beer blogger, which made it an excellent destination for beer lovers. Second brewer Brenden Quinn produced three new bottled beers for Christmas, comprising Hironnelle

Coffee Milk Stout, Wild Heaven with a bigger variety of hops and Sussex Bier, now brewed to a true Viennese style. The Christmas cask ale was the Red Nose (5%), given a twist this year with orange zest and coriander.

Forthcoming brewery open evenings will take place on Wednesdays 15th February and 10th May, both at 7 pm; places can be booked online via the brewery website.

BLO Jeff Vinter

ASHDOWN ALES

Withyham, 01892 770532 greatbeers@ashdownales.co.uk
BLO Jason Phillips

BALLARD'S

Nyewood, 01730 821362.
www.ballards-brewery.co.uk
BLO Barry Woodward

BARTLEBYS

Brighton, 01273 275012
info@bartlebysbrewery.com
BLO tbc

BEACHY HEAD

East Dean, 01323 423313.
www.beachyhead.org.uk
As usual pre-Christmas was a very busy time of the year at the brewery; pins for home consumption being particularly popular. A very successful open weekend was held at the end of October to mark the brewery's tenth anniversary, with music and Morris Dancing from the Long Man side. The full range of Beachy Head ales including vintage **Christmas Ale** in excellent condition was available and first rate pies provided by Taylormade of Newhaven. 2017 may see some considerable change at the brewery as Roger Green (the brewer) is thinking of altering its whole layout. Good news regarding the promotion of Beachy Head, **Legless Rambler** and **Parsons Porter** should soon be seen in the Potting Shed micro pub in Hythe, Kent.

BLO Tony Harman

"A celebration of British beer styles"

The Coopers Arms Easter Beer Festival

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Food available 12-3 each day (Sunday lunch must be pre booked)

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01825 723293**

BEDLAM

Albourne, 01273 978015.

www.bedlambrewery.co.uk

Despite being an unsettling year in the big world, 2016 turned out to be a fantastic year in the relatively tiny world of Bedlam Brewery. Perhaps the two things are linked as people sought the certainty of a good pint in a good pub. Bedlam's appeal for new shareholders through crowdfunding was successful beyond expectation with investors throughout the UK (and a few outside) exceeding the target needed to help with the funding for the planned new brewery.

The Bull at Ditchling won not only the title of the Great British Freehouse but then also to win the overall title of The Great British Pub of 2016. The Bull is owned by Dominic, who is also Bedlam's top man which makes the Bull the Bedlam brewery tap. (Bedlam is unashamed at stealing some glory). And finally, what a Christmas! The brewery shared a farm-gate style opening over the Advent period with Albourne Winery, which proved so successful that stocks of bottled beers were depleted.

Thanks to everyone who has made an investment, a Sussex pub or a beer for Christmas.

BLO Peter Mitchell

BEER ME

Eastbourne, Belgian Café. 01323

729967, thebelgiancafe.co.uk.

Production continues to increase and we are now sometimes brewing twice a day. The beer:me **IPA** should be available from early 2017; this batch has a twist, this time brewed with papaya and some American hops. Also expect to see the brewery's first Tripel style beer available from March this year.

BLO Scott O'Rourke

BEERCRAFT

Hove

www.beercraftbrighton.co.uk

The New Year will see the brewery take on a fresh house yeast strain from White Labs in the US as another stride to brewing the best beer possible. The focus this spring will be on a series of

American style pale ales and IPAs with the newest Northern Latitude hop harvest being available from January. Aside from that, the festive season has been good with the favourite beers being a cold brew coffee porter in collaboration with a local coffee shop and a special festive cask of a malty red ale with Morello cherry puree, cinnamon sticks and vanilla pods which was available exclusively at The Watchmakers Arms in late December.

BLO Peter Mitchell

BLACK CAT

Frankfield, Uckfield.

www.blackcat-brewery.com

Christmas this year has been a great success especially due to the limited release of Tzar Russian Imperial Stout that won Overall Gold in SIBA's Southeast Regional Beer Competition back in July.

2017 sees delivery of a 10 barrel plant which has been on order for a while. Due at the end of February we shall be rolling out Black Cat ale further afield as well as providing more availability locally. A few more pubs local to the brewery have taken our beer on permanently, great to see that we have such a support from our locals.

BLO John Packer

BREWING BROTHERS

Hastings, 01424 426745

www.brewingbrothers.org

A new brewery which started in September 2016 in the back of the Imperial in Queens Road, Hastings, has a 2.5 barrel capacity. Initially mentored by the Three Legs Brewery they have brewed four brother-themed beers to date, starting with Wrights APA (5.6%), Kennedy's Session IPA (4.7%), Attenborough's Amber (5%) and most recently RYEteous Brothers Red Rye (4.6%). Another session pale with all New Zealand hops is currently being brewed.

BLO Robin Hill

BRICK HOUSE

Patcham, Brighton.

brickhousebrewingco@gmail.com

Although Brick House was only

supplying one firkin per week of Requiem IPA to the Long Man of Wilmington in Brighton, supplies have been seen in Quaff Wine Shop in Ditchling Road, Brighton and the Watchmakers, Hove.

BLO Paul Free

BRIGHTON BIER

www.brightonbier.com

BLO James Eddleston

BURNING SKY

Firle, 01273 858080.

www.burningskybeer.com

A limited edition bottled conditioned **Imperial Stout** (8.5%) was released in mid December and sold in house. I was fortunate to try a keg version of this at the excellent Fuggles Beer Café in Tunbridge Wells. It is like a really decadent, quality liquid Christmas pudding. If you can get hold of one these, then do it!

The brewery will soon be releasing a batch of **Flanders Red** that has been ageing since 2014. A **Table Saison** is in Chardonnay barrels and the **Devil's Rest IPA** has been resurrected and revamped.

Mark has ordered a bespoke coolship, which will be installed in the restored barn in January. This should allow the brewery to create beer fermented with wild yeast from the surrounding South Downs. They will also break up some of their oak barrels and install them, like an inverted umbrella above the coolship, so the wild yeast can mix with their own cultivated yeast.

BLO Ruth Anderson

CROOKED BROOK

Cophorne, 07595 262247

www.crookedbrook.co.uk

BLO TBC

DARK STAR

Partridge Green, 01403 713085.

www.darkstarbrewing.co.uk

Quarter one promises to be another interesting period. We will be bringing back **The Art of Darkness** and introducing a new **American Brown** beer. Some of you will be familiar with



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'Darkness' as it has become known, but American Brown will be a new one for drinkers and comes as a result of several months of test brews in our pilot brewery - ask to see that next time you pop in, it is a toy we are pretty proud of and is continuously busy developing new beers.

BLO Clive Watson

DOWNLANDS

Small Dole, 01273 495596.
www.downlandsbrewery.com
The brewery has done well in 2016 in winning six awards, including a SIBA gold, a CBoB regional silver for **Black Seven Four** and Beer of the Festival at Didsbury and Croydon. They will be holding a rare open day on 6th May 2017 to which everyone is invited. Further details will be posted on their social media channels closer to the time.

BLO Roger Coton

EWHURST ALES

Ewhurst Green, 01580 830049.
www.ewhurstales.com
A single beer is produced, **White Dove**, which is always on tap in the nearby pub, the White Dog, Ewhurst Green, as well as being served in the pop up pub in Jempson's Café in Wadhurst.
At the time of writing, plans for the coming year are still being formulated.

BLO Kris Cymer

FILLO

Hastings, 01424 420212.
www.filobrewing.co.uk
Fillo's winter brew **Our Auld Ale**, a 6.5% dark beer, has made its welcome return for the colder months, while demand for regulars **Cardinal** (4.6%), **Crofters** (3.8%), **Old Town Tom** (4.5%), **Gold** (4.8%) and **Churches Pale** (4.2%) remain as strong as ever.

BLO Bill Turner

FIREBIRD

Rudgwick, 01403 823180.
www.firebirdbrewing.co.uk
Firebird had a busy run up to Christmas starting with a very successful Brewfest

in late November. New beers launched at the event were **Festive 51** and **Christmas Ale**. December was extremely busy also with the new recipe more hoppy **Two Horses** selling very well.

The brewery bar and shop are trading well with the bar now open later on Friday evenings and also Saturday and Sunday lunchtimes. More events are planned at the brewery in 2017 the next being in late April.

Bottled beer is now being sold locally in a number of Co Op branches and also Hartleys off licence chain on the South Coast.

Details of new beers and events can be found on Firebird's Facebook page.

BLO Roger Tofts

FRANKLINS

Bexhill, 01424 731066.
www.franklinsbrewery.co.uk
Franklins moved to Ringmer in September. They are making improvements to the current site and once these have been done they will be able to once again offer tours. A new range, new image and keg, bottle and canned beers will be available in 2017.

BLO Mac McCutcheon

GOLDMARK

Poling, nr Arundel, 01903 297838 / 07900 555415. www.goldmarks.co.uk
Goldmark has just brought out a range of canned beers: **Vertigo Pilsner** (4.8%), **Hop Idol APA** (4.4%), **Moshpit IPA** (5.6%). The cans are available from Hartleys and all good beer sellers. The brewery has just installed a sixth fermenter to help meet demand. Spring monthly special beers will be **WahWah IPA** (5.2%), **Gold Bunny IPA** (4.2%) and **Ebony Mild** (3.5%).

BLO Jim Waterston

GOLDSTONE

Ditchling, 01444 257053 / 07748 153735.

There is nothing new to report.

BLO Paul Free

GREYHOUND

Smock Alley, West Chiltington, 07973 625510

www.greyhoundbrewery.co.uk
f:greyhound brewery
t:@greyhoundbrew

The brewery had a brilliant 2016 with a steady increase in sales, participation in many fantastic local events, some competition short-listings and wins, along with two new staff members. They plan to increase the number of brewery tours and tastings during 2017 and have some meet the brewer nights planned too - so look out for them! As well as continuing to produce the core beer range in cask and bottles there are some exciting experiments to trial during 2017.

Amber Eyes, a 4.2% golden ale; **Blonde Bird**, a 3.9% golden pale ale; **B-46**, a 4.6% dark amber ale; **Good Ordinary**, a 3.8% bitter; **Rainbow Eyes**, a 5.2% copper ale; **Blackbird**, a 5.4% porter; **Booster**, an American brown ale 4.4% and the hugely popular summer special **Tree Frog**, a 4.9% hoppy pale ale will be available again from March 2017.

BLO Ray Pilkington

GRIBBLE

The Gribble Inn, Oving, 01243 786893.
www.gribbleinn.co.uk
It was a Merry Christmas at the Gribble Brewery this year with the introduction of the new Christmas Ale. **Santa's Sack** (5.4%) is a ruby red ale, well rounded with a sweet malty finish. It was available in cask and, a first for the Gribble, also as bottle conditioned. This limited edition, bottled in Oving, was only available at the pub, where on purchasing four bottles you would receive the fifth free. There will be more to come in 2017.

BLO Chris Wright

GUN

Hawthush Farm, Gun Hill, Heathfield, 07900 683355.

beer@gunbrewery.co.uk

The brewery continues to be busy with additional space being brought into use as a cool storage area for cask conditioned beers. A new beer **Red**



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Ale (4.4%) is now available, a full flavoured best bitter which is in addition to the brewery's core range.
BLO Steve Obey

HAMMERPOT

Poling, nr Arundel, 01903 883338.
www.hammerpot-brewery.co.uk
2016 was a good year at the Vinery and there is hope that 2017 will be better although January and February are traditionally quiet. No big plans are in place other than to expand distribution in light of pub openings and closings, and to update the brewing kit. This is proving a tricky task however, so if anyone is aware of good quality brewing kit available that would be potentially suited to a small brewery, we would be pleased to pass any details on to Lee and the team.

BLO Tim Walker

HAND BREW

Brighton, 07508 814541
www.handbrewpub.com
Sales of the new brewery's core range of beers have been going really well, which include **Hop-Forward Pale** (4%), **Oatmeal Stout** (5%) and **Red IPA** (5.4%). Plans are to introduce a session IPA to the range and a seasonal coffee porter. The brewery is currently looking into funding options for the installation of new fermenting vessels to better control fermentation and move towards producing keg beers and cans.

BLO Keith Newell

HARVEY'S

Lewes, 01273 480209.
www.harveys.org.uk
Head Brewer and Joint MD, Miles Jenner, sent out his usual 'annual report' to the Harvey's Hoppers in December. In this, he was pleased to report that the sale of their traditional cask beer delivered direct to free trade houses increased in 2016. He emphasised how extremely fortunate they were to enjoy the loyalty and support of the community at large. This was recently exemplified, he states, by the comments of a gentleman leaving the sample room at the end of a brewery tour who said

'Harvey's is my wife. I drink guest beers in my local but it feels like a flirtation. I always come back – and you are always constant'. Perhaps the imagery was a bit extreme but it was delightful to hear and very reassuring!

The 2017 Harvey's calendar celebrates the range of seasonal brews with the new images produced by local artist Malcolm Trollope-Davis that reflect the essence of both the concept and the beers. January is represented by the multi-award winning **Prince of Denmark**, which made this Harvey's drinker hope it would join the seasonal beer range, sadly, this is not the case but it is available for purchase for beer festivals.

The new Harvey's **Gold Bier** and **Malt Brown** can now be found on keg in most of their pubs.

BLO Ruth Anderson

HASTINGS

St Leonards-on-Sea, 01424 572050 / 07708 259342..
www.hastingsbrewery.co.uk
Franklins have recently produced **Hastings Mosaic**, a 4.8% pale ale, greatly anticipated and tasted in the Tower, St Leonards at the start of December. Next to be available will be the award winning **Hastings Porter**. There is still no news of Hastings restarting their own brewery though.

BLO Peter Page-Mitchell

HEATHEN BREWERS

Haywards Heath, 01444 456217 / 07825 429428.
www.heathenbrewers.co.uk
Heathen is delighted to have become a regular supplier to the Lockhart Tavern, the excellent new Dark Star pub in Haywards Heath, which is only five doors from the brewery. If you want to find out when they have Heathen beer on the bar, keep an eye on @heathenbrewers on Facebook and Twitter.

The **Aged Chuffer** smoked ale (7.5%), a collaboration brew between Heathen and Top Notch is well worth a try and still available in bottles from the Grape & Grain in Haywards Heath.

BLO Ruth Anderson

HEPWORTH

Horsham, 01403 269696.
www.hepworthbrewery.co.uk
The new Brewery shop is now open and Hepworths will be booking tours from February. Beercounter's brewery is now up and running, the contact is Peter Scholey on 01491 873474. Laines Brewery Company will start operating there in the very near future, the contact there is Jack Hibberd on 07985 220318.

BLO Chris Stringer

HIGH WEALD

East Grinstead, 07836 291430.
andy@highwealdbrewery.co.uk
The move to a larger unit on the same premises is complete and gives a much improved operating environment. Winter sales have been very active through markets and other seasonal events, particularly in the run up to Christmas. These focussed mainly on bottled beer with **First Gold IPA** (5.4%) joining the other core beers in this format, (not bottle conditioned). All four beers continue to be popular in cask format in free houses both local and farther afield, as well as at CAMRA and other festivals.

BLO Jonathan Samways

HOP YARD

Forest Row, 07769 313410.
raphy@hopyardbrewing.co.uk
There have been no major developments since the last report. **Golden Ale** (5.0%) continues in full production using plant at the Westerham Brewery. The Forest Row 100-litre plant is used for the bottle-conditioned version and test brews. It is hoped to produce further beers in the future. The Hop Barn bar and shop are open seven days a week with slightly extended opening times and offer a range of beers, most of which are not locally available elsewhere. Ciders are also available. Golden Ale continues to be supplied to local outlets.

BLO John Quick



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DETAILS ON THE CLUB WEBSITE FROM APRIL 2017

WWW.COUNTYGROUNDSUSSEX.CO.UK/EVENTS/

HURST

Hurstpierpoint, 07866 438953.
www.hurstbrewery.co.uk
BLO Steve Floor

ISFIELD

Framfield, 01825 750633 / 07803 716758.
enquiries@isfieldbrewing.co.uk.
BLO Phil Dixon

KEMPTOWN

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

KILN

Burgess Hill, 07800 556729.
www.thekilnbrewery.co.uk
Two new beers have made an appearance lately; one is named **Southern Pale** (5.2%) a golden coloured refreshing ale, said to be an ideal antidote to 'the lack of trains provided by Southern Rail'. It may be renamed in the future, but whilst the train service remains so bad the brewery will continue to call it Southern Pale. The other beer is called **Session IPA**, a hoppy ale (reputed 4.5%).
BLO Paul Free

KISSINGATE

Lower Beeding, 01403 891335
www.kissingate.co.uk
Kissingate Brewery had over 300 visitors at their annual Christmas Festival. There were more than 14 beers on stillage including two stars of the show, **Black Cherry Mild 'En Plus'** (7.0%) and **Smoked Out Stout** (6.0%).
The brewery team was at full stretch during the festive period as requests for one-off specials and demand for core beers increased significantly during the winter months. Bottle production has increased too as the brewery has decided to release some of their beers to a few selected venues.
Kissingate's Micro Club nights, which are held on the last Friday of every month, are growing in popularity for those who enjoy a quiet pint, a bite to eat and maybe a few pub games in a

warm and friendly environment. Kissingate's Spring Festival will be held on Saturday 20th May. 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 683666.
www.drinkinbrighton.co.uk/north-laine
A new brewer, Joseph Ringwood brewed his first solo beer at the Laine Brewery in mid December. I wish him all the best and look forward to trying it. The brewery has been experimenting by adding various fruits to some of their brews, these have gone down very well with the public.
BLO Ruth Anderson

LANGHAM

Lodsworth, 01798 860861.
www.langhambrewery.co.uk
BLO Peter Luff

LISTER'S

Ford, 01903 885950 / 07775 853412.
www.listersbrewery.com
News of their partnership with Battersea Dogs & Cats Home has resulted in a great boost in sales for Lister's Brewery, which donates 5p from every pint and every bottle to Battersea. A new beer, Lister's **American Pale Ale** (4.2%) has also just been launched and complements the growing range of easy drinking favourites. Many more exciting things are promised for 2017 from Lister's: new beers and new initiatives – watch this space!
BLO Glenn Johnson

LONG MAN

Litlington, 01323 871850 / 07976 777992.
www.longmanbrewery.com
Production of **Old Man** is in full swing with the colder weather and will be available until April. This beer also recently picked up a World Beer Award! **Sussex Pride** returns in January for a one month guest

appearance. **Number Eight** will be back in February to accompany the Six Nations. Three awards were won at the inaugural Beer Awards 2016: **Best Bitter**, **APA** and **Long Blonde** all picked up Three Star awards. A brand new seasonal beer calendar is being rolled out for 2017 including numerous new beers and refreshed branding.
BLO Scott O'Rourke

OLD PRENTONIAN

Sompting, 07708 690237.
www.opbrewing.co.uk
Old Prentonian Brewery has plans for its development in 2017, but these remain under wraps for the present.
BLO Tim Walker

OLD TREE

Brighton, 07413 064346.
Preston Barracks, Lewes Road, Brighton.
Old Tree continues to thrive at its home in the old Preston Barracks, Lewes Road Brighton. They have been brewing a **Winter Porter**, (ABV unknown), using hops grown on site and run the Field Café, in the same building, as well as supplying Silo restaurant.
BLO Andrew Coleman

PELLS BREWING CO-OP

The Elephant and Castle, Lewes.
BLO TBC

PIN UP

Southwick, 01273 411127.
www.pinupbrewingco.com
BLO Adrian Towler

POLARITY

Worthing, 07872 105300
www.polaritybrewing.co.uk
Rosetta's Comet IPA has continued to sell well around the Worthing area with sales building in the wider area. Polarity have received very good feedback on their beer and are really looking forward to launching more into their core range in the new year. There are a lot of exciting things planned, so watch this space!
BLO Gemma Mackay

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EastbourneBeerFestival.co.uk

RECTORY

Streat, 01273 890570.
BLO **IBC**

RIVERSIDE

Unit 6, Beeding Court Business Park, Shoreham Road, Upper Beeding, West Sussex, BN44 3TN, 01903 898030 www.riversidebreweryltd.co.uk
Riverside launched their winter ale, **Leaping Lord** (6.5%), on 1st November, which has been incredibly well received and selling like hot mince pies. The beer is styled on an old English recipe, with the addition of all the spices used in Mike's wife's Christmas pudding. The brewery has had a very productive and profitable year and has firmly established a client base both for cask and bottled beer. Plans for 2017 are to expand the customer base, and to finally get the brewery licenced.

BLO Phil Boiling

ROTHER VALLEY

Northiam, 01797 252922 / 07798 877551.
www.rothervalleybrewery.co.uk
sales@rothervalleybrewery.co.uk
A new beer will be available in February called **Janus Pale** (4.2%). This is another beer from the Resurrection Hop Range. Janus hops were developed in the 1950s from a New Mexican hop and Eastwell Goldings. The beer will be lightly bittered with heavy floral tones.
BLO Dawn Lincoln

THREE LEGS

Udimore Road, Brede, East Sussex
thethreelegs.co.uk info@thethreelegs.co.uk
Brewing and sales remain at capacity. Foreign Extra Stout, has been renamed **Dark Extra**. Still at 6.6% it has become a permanent beer, due to its popularity, and remains available bottle conditioned only. The Brewery Tap continues to thrive, with popularity ever increasing. It has been enclosed for the winter and is heated, thus providing a very cosy place for a few beers. Additionally three varieties of cheese are available, plus two salami, so

enhancing the whole experience. These are all sourced locally from Wittersham. For those whose first drinking choice is not beer, a variety of wines is available to which one from Barbera in Italy has recently been added. 95% of all wines are sourced directly from the producer.
BLO Peter Harrison

TOP NOTCH

Haywards Heath, 07963 829368.
www.topnotchbrewing.co.uk
A busy couple of months in the brewery, the highlight of which was the invitation to supply the thousandth cask ale to be tapped at the Surrey and Sussex Regional Pub of the Year, the Brooksteed Alehouse. Two casks of **Brooksteed 1000** were produced in collaboration with Nick and Paula who specified the strength, style and hops that they wanted in the beer. The result was a 5.5% American pale ale with Mosaic and Amarillo hops. Nick was hoping that the two casks would last from the Wednesday through the weekend but in the event both casks drank out within 48 hours! Top Notch is now established as a regular supplier to The Lockhart Tavern in Haywards Heath, hoping to have at least one beer on the list for a limited period each month. **Bonzer, Old Chuffer**, (in collaboration with Heathen Brewery), and Royal Fanfare have already appeared. It is great to have the Dark Star pub in town with regular local offerings.

Coming in 2017 will be **Risky Shift** (4.8%) APA in 500ml bottles. Currently being trialled are a sweet milk stout, single malt/hop recipes and a keg double IPA possibly at 7.5%.

BLO Keith Newell

TWO TRIBES

Horsham, 01403 272102
www.twotribesbrewing.com
The 5% **White IPA** flavoured with bitter orange was selling well in the run up to Christmas. In their keg and can range, both Island Records beers are selling very strongly and Rock Steady Pale at 4.4% is due to be launched at Craft Beer Rising in London at the end of Feb. The latest new Two Tribes beer is

a Nitro Milk Stout. Two Tribes are one of the breweries taking part in Brighton Tap Takeover on March 31st to April 2nd. Full details at www.tap takeover.co.uk. The team have put some informative short videos on YouTube, which you can find if you search for "two tribes brewery".

BLO Mike Head

UNBARRED

Hove, 07850 070471.
www.unbarredbrewery.com
Congratulation if you were lucky enough to get your hands on a bottle of Brighton Strong for Christmas, as it sold out in 48 hours. Their next beer, a 5% Grapefruit IPA, will be available at the Equinox festival in Horsham Feb 24/25th.

BLO Mike Head

WELTONS

Horsham, 01403 242901.
www.weltonsbeer.co.uk
Good news! The regular monthly Friday evening drinking sessions at the brewery will restart on 3rd February and will then be on the first Friday of each month. The brewery will be open for off sales on some Saturdays. See website for details. Bottled beers will be available and also at Beer Essentials in Horsham and Middle Farm at Firlie near Lewes. More good news is that the rock music evenings will resume in the summer at the brewery, starting on 7th May. New beers include the Rugby beers and **Subterranean Homesick Blues** for Bob Dylan fans and beer lovers alike. Look out for a 6% dry hopped IPA in March brewed in memory of WW1 and WW2 hero Ira Jones and the welcome return of **Headless Horseman** and **Churchillian Stout. Imperial Festive** (10.0%) aged in wooden barrels was brewed ready for Christmas.

BLO Nigel Bullen



The Victoria Annual Beer Festival

easter weekend

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CIDER HOUSE NOTES

Green Man Ale and Cider House

Just a short article this time, in praise of the newest micropub in Worthing. The Green Man Ale and Cider House opened to the public in an old corner shop on 7th October 2016, and was an immediate hit with real ale and cider drinkers alike – four real ales on at any one time, and when I was visiting there were eight different real ciders, served from bag in boxes kept in the



cool room along with the ales. I did only have a half of one cider, the Burrow Hill arf ‘n’ arf, but the range is good and the owner, Les Johnson, looks after all the ciders and beers well – the arf ‘n’ arf is an interesting option, being a blend of medium and dry from Burrow Hill,

and tasted excellent. My fellow drinker was not used to drinking cider, but was persuaded to try the Kentish Pip Elderflower Cider, and she thoroughly enjoyed it.

Other ciders on were Halletts (a cider and a perry), Garden Cider Co., Thistly Cross Whisky cask, and Orchard Pig Navelgazer. The 4 ales on were priced very reasonably, especially the Hurst Old Acquaintance, at £3.60 a pint for a 6.5% beer. Ciders were either £4 or £3.80 or £3.90 per pint, depending on the supplier.

Les explained that the place was named the Green Man in memory of his wood carving friend who died 3 years ago – there is a



door, and you can also see this symbol on the window and entrance door.

beautifully carved wooden green man above the cool store



If you feel peckish , Les has an agreement with the local tapas bar so that if you wish to eat while drinking in the pub, you can order tapas to be delivered to your table – useful, as most micropubs don’t serve hot food, only serving cold snacks at best.

All the reviews I’ve seen have been very favourable, and it really is well worth a visit!

Green Man Ale & Cider House
17 South Street, Tarring, Worthing, BN14 7LG
Tel 07984 793877
Open Mon – Sat 12-9, Sun 12-4

Wassail!



Wassail at JB’s orchard in Maplehurst on Saturday 7th January went very well, with plenty of cider imbibed and a roaring bonfire to warm everyone up during the wassail ceremony, and afterwards drinking around the fire!



Jackie Johnson

Brighton & South Downs Branch Cider Rep



PRESSING NEWS

Welcome to a new year, soon you will be able to sample the fruits of the 2016 harvest. During the autumn, I spent time helping John Batcheldor (JB) collecting apples for his cider and Village Green Cider pressing apples. Both were great days out with plenty of fresh air and exercise; you certainly know you have had a work out after shovelling apples into the cleaning tank. Keep it quiet but you often get a 'reward' for your work and you get to meet new people. If you really like cider give the makers a hand next autumn.

So how do you get access to real cider. My solution to that is to provide you with details of some of the pubs that I have visited that sell what CAMRA considers to be real cider. Here are a few of the places that I have been that sell the real stuff, In North Sussex The White Horse (Maplehurst), The Malt Shovel (Horsham), The Black Jug (Horsham), The Brewery Shades (Crawley), The Coach & Horses

(Danehill). In South East Sussex The Albatross Club (Bexhill-on-Sea). Lastly a selection from Brighton & South Downs, Snowdrop Inn (Lewes), Gardener's Arms (Lewes), Black Horse (Lewes), Hand in Hand (Brighton), Brighton Beer Dispensary (Brighton), Watchmakers Arms (Hove), Piston Broke (Shoreham-by-sea), Stanley Arms (Portslade).

We would like to congratulate Simon and Beth who celebrated their 35th year in the White Horse (Maplehurst), on January 5th, 29 of those years have been marked in the Good Beer Guide.

If you have any information about pubs serving real cider/perry especially if I ought to have listed them above, please e-mail me at paul.sanders@btinternet.com.

Paul Sanders

Surrey & Sussex Regional Cider Coordinator



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www.spottedcowangmering.co.uk

BEER FESTIVALS AND OTHER DELICENTS

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. 46.

Feb 10-12 Gardeners Arms, Lewes, nine cask ales and a real cider with the focus on strong dark beers.

Feb 24-25 CAMRA SPRING EQUINOX FESTIVAL, Drill Hall, Denne Road, Horsham RH12 1JF. New Friday 6-10pm session, then Sat 12-4 and 6-10.

Contact camra.equinox@gmail.com for more details, and to check availability on the door.

Mar 2-4 Brooksteed Spring Minifest. 10 cask beers. 12:00-21:30 all three days. Brooksteed Alehouse, 38 South Farm Road, Worthing BN14 7AE. CAMRA 2016 Regional Pub of the Year. Check website for updates www.brooksteedalehouse.co.uk

Mar 9 Train to London Pubs, TTLP34 to Southwest London: Kingston, Hampton Court and Surbiton including the Antelope and the Albion, both run by the Big Smoke microbrewery. To be included on mailout list contact Pete Brown, 01243-552908, peteb@custardtowers.plus.com.

Mar 10-12 Amberley Museum Spring Ale Festival. Selection of Sussex ales and ciders at our second annual Spring Ale Festival. Museum open as usual during the day, evening sessions on Friday and Saturday (pre-booked tickets only). Enquiries to 01798 831370 or www.amberleymuseum.co.uk/2017-events.

Mar 17-18 Ale and Arty, Bexhill. Charity Real Ale and Cider Festival with Live Music at the De La Warr Pavilion. Three sessions: Friday evening, Saturday afternoon and Saturday evening. Tickets are available from the De La Warr ticket office.

Mar 23-25 SUSSEX CAMRA BRANCHES 27TH BEER AND CIDER FESTIVAL, Brighton Racecourse, Thu 5-10pm; Fri 11am-3pm, 5pm-10pm; Sat 11am-7pm. See page 5 for more details.

Apr 13-17 Crown, Eastbourne Easter Beer Festival, see page 48 for details.

Apr 13-17 Easter Ale and Gin Festival, The Egremont, 32 Brighton Road, Worthing, BN11 3ED, Facebook [theegremont](https://www.facebook.com/theegremont).

Apr 15-16 Third Arun Yacht Club Annual Beer Fest. Sat 12-11pm, Sun 12-4pm. Free Entry. Arun Yacht Club, Ropewalk, Riverside West, Littlehampton. BN175DL. 01903 716016 www.arunyc.co.uk.

Apr 15-16 Victoria Easter Weekend Beer Festival, Eastbourne, see page 31.

Apr 22 St George's Celebration. Firebird Brewery, Rudgwick. For more details call 01403 823180 or by email hello@firebirdbrewing.co.uk.

Apr 28-May 1 Jolly Tanners Beer Festival, Staplefield. 20+ beers and a range of ciders. www.jollytanners.com.

Apr 28-May 1 6th Annual Beer & Cider Festival at the Anchor, Church St, Hartfield. 01892 770424 or see [theanchorhartfield](https://www.facebook.com/theanchorhartfield) on Facebook for more details.

Apr 28-May 2 Duke of Wellington, Shoreham-by-Sea, Beltane Beer & Music Festival, dukeofwellingtonbrewhouse.co.uk.

May 5 Train to London Pubs, TTLP35 to East London: Leyton & Walthamstow areas. To be

included on mailout list contact Pete Brown, 01243 552908, peteb@custardtowers.plus.com.

May 6 Downlands Open day at the brewery in Small Dole.

May 12-14 28TH YAPTON BEER FESTIVAL, Yapton & Ford Village Hall, see back page for details.

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


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.

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

May 26 - 2* EASTBOURNE SPRING BEER FESTIVAL see page 29 for details.

May 27 Adur Valley Beer Walk, noon to 6pm. Between Adur and Riverside breweries, page 4.

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

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.

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

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www.ballards-brewery.co.uk

28th Yapton Beerex

Preparations are now well underway for the 28th Yapton Beerex, brought to you by the Western Sussex branch. The venue remains the same, Yapton & Ford Village Hall, and doors open at 6.00.pm on Friday May 12th. This year, the Saturday session runs straight through from 11.00.am – 9.00.pm with reduced entry tickets available after 5.00.pm. Once again, there will be a vintage open top Southdowns bus from outside the Murrell Arms, near Barnham station, to the venue. Full details of the event along with ticket information can be found on the back page of this edition of Sussex Drinker. We will be wanting plenty of willing volunteers to help stage this event once again and a staffing form can be obtained from Mick Reynolds (email mr.reynolds.m@gmail.com). You can also get up-to-the-minute details about the event by following @YaptonBeerex on Twitter and on the Facebook page. Hopefully there will be plenty of sunshine to enable outside drinking on the village green for what is always a very popular event.

Spa Valley Railway festival

The 6th Spa Valley Railway ale and cider festival in association with West Kent CAMRA



was held from Friday 21st to Sunday 23rd October and was

the biggest and busiest to date with around 11,000 pints of beer and cider consumed by a thirsty public.

The festival marks the conclusion of Kent Green Hop Beer Month and incorporated the first tasting panel and judging competition on the Thursday evening, with Old Dairy Bullion

emerging triumphant among the 25 Green Hop beers showcased.

Trains were operated with Heritage Diesels throughout the event, supplemented by a Steam locomotive on Sunday, and ran from Tunbridge Wells West station to Eridge via Groombridge through the attractive High Weald countryside.



Over 130 casks of beer mostly from Kent, Sussex and

London, 30 Kent and Sussex ciders and 25 keg and key keg beers from the UK, Belgium and Holland were served at bars at each of the stations, with the Victorian Engine Shed at Tunbridge Wells forming the main bar. Passengers enjoying the five mile ride could also sample beer and cider on two of the train sets.

2016 festival-goers proved themselves to be both adventurous and intrepid as evidenced by voting for 'Beer of the Festival'. In joint second place were Downlands brewery's Red October and By the Horns's Old Smoke Tea Bitter, brewed with lightly smoked malt and a blend of hops combined with Earl Grey Ceylon tea. Taking first prize was Kew brewery's Nightshade, a rich porter infused with chillis – delicious, not deadly!

Along with live music, Morris dancing and food available at each station, the Spa Valley festival offers a fun and varied day out for all so make a note of the 20th, 21st and 22nd October in your 2017 diaries for the 7th Real Ale and Cider Festival and Autumn Diesel Gala.

Don Croker

Arun & Adur Beer Festival 2016

Thank you to all the staff that volunteered to make 2016 A&A annual beer festival the best so far with more than 1800 attendees



This year the festival was held at the new venue, Worthing's Assembly Hall and Richmond Room, featuring more than 130 ales and 25 ciders.

This year local breweries were invited to have a trade stand where visitors could ask questions about the beers directly to the brewers. The introduction of brewery trips to new members encouraged 133 to join this year, up from 50 the previous year. Nick, owner of the Brookstead Alehouse in Worthing, was in charge of ordering the festival's ales, and having been awarded POTY (pub of the year) for Surrey and Sussex as well as being shortlisted for the national award of POTY, we knew we were in safe hands. Thanks also to Debby from the Beer Tent for ordering another great selection of ciders and perries.

All visitors were able to vote for their favourite beer or cider of the festival in three different categories and the results are as follows; Overall Beer of the Festival - Greyhound Amber Eyes; Sussex Beer of the Festival - Long Man Old Man; Cider of the Festival - Lilley's Darksider.

Congratulations to Nick & Sarah Allen and Sam of Greyhound Brewery, West Chilington for Amber Eyes being voted Overall Beer of the Festival. The certificate was presented by Neil



Morris A&A branch social secretary at the Five Bells, Smock Alley. 2016 has been a successful second year for the brewery, winning Silver for the Blonde Bird in the 2016 International Beer Challenge and now CAMRA A&A Beer of the Festival.

Other awards will be presented to Long Man Brewery and Lilley's early in 2017.

For more details of our branch meetings, social events, brewery trips etc, please visit our web site at www.aaa-camra.org.uk Or visit us at Facebook at 'Arun and Adur Camra'.

The Rose & Crown Burwash

The Rose & Crown is situated in a lane off the High Street.

Built in the 1480s parts of this beautiful pub date back to Tudor times. The pub has historic timbers everywhere, an original internal well and a cozy open log fire.

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Four en-suite letting rooms to make your stay enjoyable and with two pretty gardens it's the perfect spot for lunch after a visit to Kipling's nearby home.

Ham Lane, Burwash, TN19 7ER
Tel: 01435 882 600

www.theroseandcrownburwash.co.uk

SPOTLIGHT ON BREWERIES

Hepworth's New Brewery

After 15 years brewing in The Railway Yard, Horsham, Hepworth & Co Brewers Ltd have relocated to a purpose-built brewery in Pulborough.



In keeping with Andy Hepworth's philosophy of "buy local", the new brewery has been developed by Landbuild of Pulborough. The new site has the capacity to allow production to grow by 300% and has been producing beer & lager since July this year. The Visitors' Centre, Brewery Tours & Retail Shop are now open.



Following the closure of Horsham's old brewery, where Andy was Head Brewer, Hepworth's was founded in the millennium and began brewing in February 2001 – a big step to take but with the support of

three colleagues: Tim Goacher, John Tewson and Paul Webb, plus friends' & family's financial backing the Company went from strength to strength.

"It was a huge investment for a fledgling company but worth every penny to fulfill the dream of establishing our own brewery and now we've moved to bigger & better premises to keep pace with demand," said Andy.

"In 2000, I wanted to be sure that we had the very best equipment if we were to produce the finest beer."

The strategy worked. Within a short while Hepworths were winning accolades & filling 40,000 bottles a day.



Since those early days, the business has continued to grow. Packing is now automated and staffing has increased from 4 to 30 and there are plans to grow even more; anyone interested in joining Hepworth's happy band of brewers should visit their website: www.hepworths.co.uk.

hepworthbrewery.co.uk, which details their vacancies, as well as featuring the brands and how they are produced.

A policy of local sourcing and utilising the skills of local producers plays a vital part in Hepworth's brewing process:

"Sussex farmers are excellent" says Andy.

"Their skills make our job much, much easier!"

Goodwood Farm Estate provides organic barley to Hepworth's specification and Andy meets with Goodwood's Estate manager, Tim Hassell, regularly to review their harvest.

Likewise, a close partnership exists with our hop growers, states Andy "and they are award winners too!"

The latest seasonal cask ale: Daws IPA, is a homage to Chris Daws who grows & supplies many of the hops used in the brewing process.

The Brewery forward contract much of their ingredients, which involves a commitment between buyer and seller to purchase a particular product over a certain period; that way Hepworths are assured of securing the hop and barley varieties they need and the farmer is assured of a sale at the agreed price before they've grown & harvested it.

Without that assurance and Hepworth's trust in their skills, the Brewery would have to buy on the spot market and could not be sure of the high quality that they rely upon to consistently brew such top quality ales & lagers.

Through Andy's knowledge & methods, most of the beers brewed are naturally gluten free. This is achieved by following a simple yet meticulous process:

- Low protein barley – (Gluten is a protein found in cereal crops)

- Traditional floor-malting helps to break-down the gluten.
- Enhanced boiling causes the gluten to precipitate.
- Meticulous fine, cold, filtration removes any residue – (an alternative to pasteurisation).
- No additives or preservatives are used in this traditional process.
- After the beer has been made the residual products are put to good, local use too:
- Spent yeast – goes to local farmers to fertilise their land
- Spent grain – goes to local farmers for animal feed
- Water recovery – hot water is diverted to the office unfloor heating system
- Waste water – goes into the newly built reed bed filtration system before irrigating local fields.
- Recycling – all paper, card & plastic packaging is taken away for future use.

In addition to being a very productive brewery, Andy plans to not only provide Tutored Brewery Tours but eventually have a "Brewers School" above the Shop & Visitor Centre, where the students will learn his skills & methods of producing "prize-winning pints".

Dark Star

Dark Star has opened its new pub, the Lockhart Tavern, in Haywards Heath. The pub, which previously traded as a cocktail bar, is the brewer's second venture with Heath Ball, owner of award winning London gastropub the Red Lion & Sun, Highgate. It underwent an extensive renovation and refurbishment before opening to the public in November. The Lockhart Tavern will offer a range of cask and keg beers similar to that of the Red Lion & Sun. Dark Star plans to open approximately 20 sites across the southeast over the next five years.

Sunday 4th December

The Ballards Brewery annual charity beer walk has become a cherished institution in the western part of Sussex. This is how it goes from the perspective of a regular Chichester based CAMRA member. The event starts off at the Ballards Brewery itself in the very rural village of Nyewood. The Western Sussex CAMRA branch organises a special bus to take people to and from Worthing, Littlehampton, Barnham and Chichester. After squeezing through the narrow lanes to the surprise of oncoming motorists and cyclists diving for the ditches, we arrive about a quarter past ten and head for the bar.



Fran at Ballards brews a special strong winter ale or Barley Wine each year, which is launched at the walk, with all venues along the way selling it. The series is known as “Old Bounder” and this year’s example delights in the name of “Split” (8.5%). No prizes for guessing why, whatever one’s personal feelings on said event. The name was to become even more appropriate later in the day. Apart from the Split, the rest of the regular Ballards range is also available from the light and refreshing Golden Bine, to the warming Wassail. I plump for the “Wild” which is an excellent 50/50 combination of Mild with the aforementioned Wassail.

Ballards Beer Walk 2016

Plenty of familiar faces to greet around the brewery yard as the branch is far from the only



source of regulars for this fine gathering. Hot bacon sandwiches are on sale at the top of the yard and then

it's time to grab a Split and settle in for the performance of the Prize Old Mummers.

The Mummers are instantly recognisable in their colourful and flamboyantly distressed home-made costumes.



They take their name from the former Gales Prize Old Ale and the way they re-invent the George and the Dragon tale to take in topical events and a “Pompey Lass” of shall we say dubious provenance may also owe its inspiration of that venerable pick-me-up. Much – intentional – laughter ensues and the charity bucket circulates. I understand that £400 was raised toward a new roof at St Mary’s Church in Chithurst. Then it's time for the walking element of what has been up to that point a mildly static event.

Once upon a time not so long ago, there were six suitable hostelries within staggering and sliding distance, but the years have reduced that

to the White Hart at South Harting, the Three Horseshoes at Elsted and the Elsted Inn. The larger group, who prefer muddy footpaths over fields and banks to road walking, head for the Three Horseshoes and gradually separate into small groups according to pace. Some of the steeper banks are a little slidey, but loose sticks can make for substitute walking poles and nobody seems to be lost, whether in a ditch or just lost. Which makes for a welcome change in some cases.

The walk isn't too taxing, but in the cold



weather the Three Horseshoes makes welcome sight. The beer queue in the

beautiful if cramped old pub is totally worth the wait and I emerge with Golden Bine and a Hip Hop from nearby Langhams. The pub garden is one of the finest in all of Sussex in my opinion and we spread ourselves over the various tables and benches to scoff our lunch and slake our thirst. When lunch is finished a brazier offers warmth to those who huddle round and try not to get downwind of the smoke.

Unfortunately, my choice of table and bench had proved to be a rotten one and as I move to get up, the bench makes like an Old Bounder and splits, depositing me backwards onto the grass, to much hilarity from my companions. We inform a passing staff member and luckily Fran the brewer is on the next bench, for me to pass on the blame for my inadvertent act of vandalism. "He called his beer 'Split', I drank it and look what just happened!" Fran's a jolly good fellow, so he takes that in good part, as it was intended.

It's a relatively short walk alongside the lane to

the Elsted Inn, although a longer and muddier



footpath route across fields is annually discussed and then discarded. By this

point, I'm not too sure what my next drink was, although it wasn't Split or the regular Otter, so it was probably Golden Bine again. The Elsted always put on a barbeque, but having lunched and then been lightly taunted over bench-splitting mass, I cannot report on it. I recall an excellent venison burger last year.

This is where the bus comes to pick up our ever more motley crew, but its not straight home by any means. First there is a pilgrimage to the



most Westerly Harveys pub along the A272, the White Horse at Rogate. The new tenants have only put on two staff and

two ales – Best and Old – despite due warning from the branch but we all get served with satisfying Harveys in due course. The Old was Best for me, no confusion.

After that its back on the bus and another stop at the Coach and Horses at Compton, another GBG regular with some fine ales and a doubly relieving experience. After a mixture of sing songs and snores according to preference and sensibility, we are gently poured off at Chichester station thanking our driver and admiring those to head on. If you haven't been before, or even if you have, put the first Sunday in December in your calendar for 2017!

Guy Perfect

What better antidote to the annual messages about a “dry January” from all the usual joy-killing suspects than to get the first brewery visit of the New Year in early? So it was that some of the other usual suspects from Western Sussex CAMRA decided to get in touch with one of our favourite new breweries just across the boundary which divides our great county of Sussex from the really very nice folk of Hampshire, for what was billed as a Jolly Boys Outing, and so it proved.



Joe Ross at Staggeringly Good brewery was more than happy to meet our request to assist us with staggering into 2017 and so it was that the morning of Saturday 7th of January saw us put ourselves in the increasingly dubious hands of Southern Rail for a trip to Portsmouth. About 15 mins walk from Fratton station, round behind the football ground of broken dreams, an impressively sizeable gathering of CAMRA crew was duly assembled outside the gym. Hang on, that can't be right; few of this bunch will have seen the inside of a gym in a few years, myself included, but here the gym and the brewery are next-door neighbours, just so all those healthy folk can undo all their hard work.

Joe beckoned us inside the brewery door, where we noted with initial alarm just how bijou the front bar and shop area was. Luckily, behind there lurked a tasting area of several tables and upended ex-kegs for seats. Joe has met us before, so before launching into the talk, first

Staggeringly Good Brewery Visit

came the serious business of sorting us all out with a beer. He does do some very fine ones and those on draught offer today were, Staggersaurus 4% pale ale, Post Impact Porter 5.4%, Dawn Stealer 5.2% black IPA, and VelociRapture 6.5% IPA. As the strap-line goes, this is beer for people who ride dinosaurs.

Well, seeing as it wasn't quite 12 yet, which might as well be dawn on a grey weekend morning in January, I thought it best to start off with the Dawn Stealer. Packed with hops it was very tasty. Once we all had a drink ready and had contributed our £3, Joe began to tell us about the brewery origins. It came out of a home brew operation where he and his friends Jon and Russ had decided it would be fun to brew their beer for a stag do with which they were closely implicated. Well, the beer went down so well that the boys desired to go pro. Initial operations were in the Brewhouse and Kitchen pub in Guildhall Walk. It was only about a year before both operations outgrew this sharing arrangement. So it was that the current brewery was born, to avoid dinosaur toes being trodden on.



Joe told us about how they couldn't get a loan, due to being too new for the banks and not new enough for the enterprise scheme. So the brewery had to be entirely privately financed,

which in turn meant everything had to be built by themselves to save every penny, before they could start production. It's an impressive achievement.



A few stragglers were sorted out with beer, then Joe told us about their current operations and we got into the whole cask vs key keg discussion. From a brewers perspective; the price at which the cask and keg products are sold in various establishments and the costs associated with dealing with each. Joe is of the view that the costs of each are surprisingly similar, despite the disposable nature of key kegs. This is because of the cost of collecting empty casks and then heating huge amounts of water to clean them out. Following from this, Joe is also of the view that the sale price of each could be equalised out. Naturally as ale consumers we all want to buy tasty ale or beer with quality hops and grains at an affordable price, so an evening out can be a regular thing and not a luxury. But our small brewers have to make a return on their considerable investment to keep their lovely beers heading our way. Plenty to think about and many more topics were broached.



By this time we had moved to an honesty system on our next beers, with money placed in the bucket. We were trusted to pour our own beers, or 50/50 mix of beer and froth according to personal technique and choice of beer. The Dawn Stealer was the lively one. Joe was a fantastic and fascinating host and I can truly say that we had a smashing time! Especially two of us. Blue jeans and chinos are so much classier when smelling of spilt beer, right?

The day then continued for many of the group with trips to two of Portsmouth's best Good Beer Guide pubs; the Leopold and the Hole in the Wall, where many good brews were sampled, before heading to the station to see which trains home Southern had cancelled. A Staggeringly Good day out!

Guy Parfect

Western Sussex Branch



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South East Sussex Branch Awards

It would have been difficult, though not impossible, for another club to have been made Branch Club of the Year following the success of the Albatross RAFA Club of Bexhill in the national competition, (a feat well documented in previous issues of the *Sussex Drinker*), and given that it was such a clear winner in the previous branch competition. Sure enough it was the 2016 branch Club of the Year and went on again to win the Sussex and regional awards, congratulations once again to head bar steward, Karen Pelham, and her staff.

The other awards which provide a passport to Sussex competitions and maybe further were also won in 2016 by the 2015 winner. The Tower in St. Leonards won both the Branch Pub of the Year and Cider & Perry Pub of the Year. This pub is a favourite as it stocks up to six real ales, two from Dark Star and four ever changing from a good variety of breweries, including local ones, and sells them at competitive prices. Its cider credentials are good too, selling up to six in a good range of styles. In addition it has the feel of a traditional pub, but brought up to date by showing plenty of sport on multiple screens.



The picture shows proprietor Louisa Gover behind her bar with Branch Chair Peter Adams at the presentation at the pub in June.

For the first time in 2016 the Branch awarded a runner's up Pub of the Year certificate, with the Globe Inn Marsh, Rye gaining that spot well ahead of the third placed pub. This was the first CAMRA award for the Globe in its first year in the Good Beer Guide, apart from an appearance back in 1977 when the pub was very different. It is part of a small local pub chain, Ramblinns, with all its pubs in south east Sussex or south west Kent. Two house beers are brewed for Ramblinns by Tonbridge Brewery and the Globe has three other local brews on offer. It is a creatively designed and furnished, food orientated pub with a unique open plan bar, with the beers complemented by a selection of real ciders.



The picture shows the presentation being made to Julie and Thomas, representing Ramblinns.

Another first was the North East Sussex Sub Branch's awarding its Pub of the Year to the King's Head, East Hoathly. On the same evening the proprietors Robert and Tracie were also awarded a certificate to mark ten consecutive years in the Good Beer Guide with the publication of the 2017 edition. The pub is the brewery tap of the adjacent 1648 Brewery, but serves a guest beer as well. The building started life as the village school, but has been an inn since 1765.



Pictured are John Packer, Chair of the Sub Branch, left, with Robert and Tracie.

No stranger to CAMRA awards, the White Rock Hotel, Hastings was Branch Pub of the Year in 2008, shortly after gaining its place in the Good Beer Guide, which it has maintained to date. Since then it was awarded LocAle Branch Pub of the Year in 2013 and 2014 and won the same in 2016. Owners Laurence and Lauren Bell started out with a policy of only stocking Sussex ales and this has continued from when the bar was given a complete make over and four handpumps to this day. There is always a range of beer styles available in this hotel bar which is attractively situated on the sea front, overlooking the renovated pier.



The picture shows Branch Vice Chair, Phil Cozens (left) with Laurence behind his bar.

The CAMRA Branch was split down the middle in determining its Community Pub of the Year Award, and even when a run off was held between the top two pubs, the vote remained tied. One of these, the Crown in Eastbourne's Old Town, had previously won the 2015 LocAle Pub of the Year in its first year in the Good Beer Guide. Proprietors Andrew and Joanna Plumbley run a pub with a large and loyal following from the local population. It is a cosy pub in the winter with two log fires and for the summer boasts the largest pub garden in Eastbourne. Its beer offering unusually in the area features four easily recognisable bitters, each with its loyal following amongst the regulars, these are supplemented by one or two guest beers, which are further augmented at beer festival time, which happens three times a year.



Pictured is landlord Andrew with the Branch Vice Chair.

The other winning pub is a community rural pub, in complete contrast, with attractive views across the adjacent Rother Valley. The Halt at Salehurst is also a previous CAMRA award winner, having been voted Country Pub



of the Year in 2013 to the credit of proprietors Karen Collier-Keywood, Gail Augarde and Andrew Augarde who on the occasion of the 2016 presentation were also awarded a certificate for ten consecutive years in the Good Beer Guide. There are four handpumps of which one is dedicated to cider, while the beers show a strong local bias. This pub is also popular with locals, but with a smaller catchment than the Crown, attracts a loyal following of walkers and other visitors from a wider community.

With both winner and runner up of the main competition being town pubs, this meant a Country Pub of the Year award was made to the Tiger at East Dean. Another brewery tap, this time for the Beachy Head brewery from the same village, the pub also features beers from larger neighbouring breweries, Harvey's and Long Man, as well as other occasional guests. The pub is attractively set in one corner of the village green and in good weather patrons spill out across the grass. At the time of writing the award had not been made, the Branch being due to visit at the end of January to congratulate and make the award to proprietor Rebecca Vasey.

Peter Adams
South East Sussex Branch

Sussex Branches Beer of the Festival 2016

The Beer of the Festival at the 2016 Sussex Branches Beer Festival was won by Fra Diavolo, a 4.3% rich dark beer from Ulverston Brewery in Cumbria. The brewery, which was launched in 2006, is run by husband and wife team Paul and Anita Garnett is



now housed in a beautiful Victorian building originally built as an indoor cattle market in the heart of Ulverston. Stan Laurel was born in



Ulverston so all their beers are named after Laurel and Hardy films, songs and sayings etc. Even their two fermenters are called Laurel and Hardy! The picture shows the brewer, Paul with the Beer of the Festival Certificate, in front of 'Ollie' the fermenter.



The Sussex Beer of the Festival and therefore winner of the 'Bev Robbins Award' at the 2016 Sussex Branches Beer Festival was won by the 10% Murder of Crows, a complex double mashed Imperial Stout from Kissingate Brewery. This beer was especially popular amongst the volunteers! This is the second



occasion the brewery has won this award, following their win in 2012 with Mary's Ruby Mild. The picture shows the husband and wife team Gary and Bunny Lucas with their Festival Certificate at the brewery.

An Entertaining Weekend For North Sussex Branch

Back in April 2016, a small group of North Sussex and East & Mid-Surrey Branch members, returned to the Isle of Man, to assist at the Beer Festival held in Douglas. On this occasion, a selection of ales from the two counties was shipped across and one of those, Kissingate Black Cherry Mild, was voted the Off Island Beer of the Festival. Naturally this meant that at some time, there would be the small matter of the presentation of a certificate to the brewery. A few e-mails were exchanged and it was suggested that an ideal date would be Saturday 1st October, as this tied in with the Kissingate Brewery Open Day, this was agreed and a small group would come over to visit. As they were going to come over for a couple of days, it was noted that the Dark Star Hopfest at Partridge Green, was taking place over the weekend, so that was the Sunday sorted! We left them to make their hotel arrangements and book flights and once these had been confirmed with us, a plan was put together to entertain our guests for the weekend.



Four Manx Branch members came across, Martyn Anderson (Chairman), Bill & Celia Smith, plus Angela Aspin, who is also the West Pennine Regional Director. A minibus was arranged for the Saturday, so after meeting up in the “Anchor Tap” in Horsham, we set off from the Carfax for the short trip to Lower Beeding. On arrival, we were greeted by Gary & Bunny Lucas and set about working our way through the selection of ales on offer and sampling the wares from the barbecue.



As there was the potential for it to become a heavy day, it was decided early on to get the official business out of the way and Martyn presented the certificate to Gary and gave a short speech, also taking the opportunity to give a plug to promote the 2017 Isle of Man BF.

It was a pleasant afternoon and luckily the rain held off, following the downpours earlier in the day, it was a well -attended event and it was good to see other branch members turning up. All were enjoying themselves and taking the chance to seriously sample some of the stronger beers that were available. All too soon, it was time to depart on the minibus back into Horsham and it became obvious that one or two had really over-enjoyed the hospitality on offer, so after pouring them on board, we set off back into town, to pay a visit to the “Malt Shovel”, have a few more drinks before going our separate ways.

On the Sunday, we had to use cars to get to Partridge Green from Crawley (thanks to Martin & Jenny for rearranging their plans to help out) and it was noticed before departure, that a couple of people were still a bit fragile, which was hardly surprising really. On arrival at Dark Star, tokens were purchased and the bar area duly visited where there were a few of their own brews were available, plus a selection of guests. The live music kept all entertained and another barbecue was sampled and a few purchases were made from the shop. It was a nice sunny afternoon as well! Sadly, Bill &

Celia were flying back that evening, so were given a lift up to Gatwick, whilst Martyn & Angela were taken to visit the “Surrey Oaks” in Newdigate (Surrey), before dropping them back in Crawley.

Looking ahead to next year, a group of us will be visiting the Isle of Man, to assist at the beer festival and when not doing that, travelling around the island and visiting some of the excellent pubs and drinking some very nice (cheap) beer. The dates for the festival are Thursday to Saturday, 6th to 8th April and it will be taking place once again in the Villa Marina in Douglas. Maybe you’d like to visit, or even help out at the event. Any help would be appreciated and you’ll be made very welcome by a great bunch of people.

Thanks to Thomas Black for the photos.



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Brewing in West Sussex

Crawley and the Constables of Littlehampton. That these are no longer with us is due to a long process of acquisition during the twentieth century. With the takeover of the last of their line, King & Barnes of Horsham, in 2000, brewing in West Sussex was left to just a handful of small independents. Yet today there are nearly thirty breweries in this part of the county.

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POTY: Brooksteed Alehouse, Worthing

COTY: Albatross RAFA Club, Bexhill-On-Sea

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Beer Festival: Worthing, Oct 2017

POTY: Brooksteed Alehouse, Worthing

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

POTY: Gardener's Arms, Lewes

COTY: Keymer and Hassocks Club

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Beer Festival: Equinox, 24-25 Feb 2017

POTY: Malt Shovel, Horsham

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POTY: King's Head, East Hoathly

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Beer Festival: To Be Announced

POTY: Tower, St Leonards-on-Sea

COTY: Albatross RAFA Club, Bexhill-On-Sea

Western Sussex

Max Malkin, 01243 828394

ifitrainsitanastyday@mypostoffice.co.uk

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Beer Festival: Yapton, 12-14 May 2017

POTY: Inglenook, Nyetimber



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Please use plain text or Word files.

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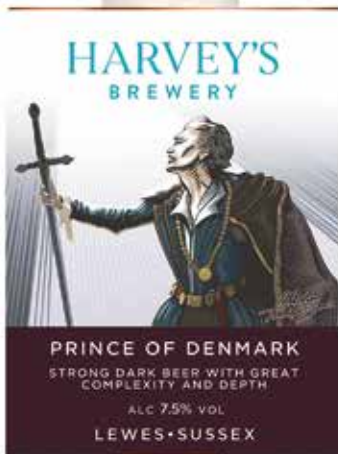
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