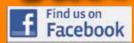


Celebrating the Real Ale Scene in Sussex

Sussex Drinker

CAMPAIGN FOR REAL ALE



Autumn 2015

Free



SIBA GOLD MEDAL



PUBLISHED
AND
FINANCED
BYTHE
SUSSEX
BRANCHES
OFTHE
CAMPAIGN
FOR
REALALE

PREMIUM STRONG BEERS REGIONAL WINNER 2015

HARVEYS



RYE IPA

BEER OF THE FESTIVAL

SOUTH DOWNS BEER & CIDER FESTIVAL 2015

Key ingredients used in the brewing process of this beer have been carefully selected to mark the 200th Anniversary of the Battle of Waterloo.

The IPA style is a nod to the Duke of Wellington, who first made a name for himself at the Battle of Assaye, India in 1803. We've added Rye malt from Belgium, as this crop was found across the battlefield.

A Grande Batterie of French hops provides bitterness, while aroma is supplied by a combination of British and German hops added to the cask.

> "TIME HONOURED BEER, LOCALLY REVERED"



www.harveys.org.uk 01273 480 209



Sussex Branches of CAMRA

Surrey & Sussex Regional Director:

Chris Stringer, 01403 270505 (Horsham) pennyandchris@btinternet.com

Sussex Area Organiser:

Peter Page-Mitchell, 01424 422128 (St. Leonards-on-Sea) ppagemitchell@hotmail.co.uk Beer Festival: Brighton Corn Exchange, 17-19 March 2016 POTY: Tower, St Leonards-on-Sea COTY: Albatross RAFA Club, Bexhill-On-Sea

Western Sussex



Max Malkin, 01243 828394 ifitrainsitisanastyday@mypostoffice.co.uk www.westernsussexcamra.org.uk Beer Festival: Yapton, 13-15 May 2016 **POTY:** Inglenook, Nyetimber

Arun & Adur

Nigel Watson, 07555 167804 aaacamracontact@gmail.com www.aaa-camra.org.uk Beer Festival: Worthing, 30-31 Oct 2015 POTY: Parsonage Bar & Restaurant, Tarring

North Sussex



Roy Bray, 07833 20590 I r.bray755@btinternet.com www.northsussexcamra.org.uk Beer Festival: Equinox, March 2016 **POTY:** White Horse, Maplehurst

Brighton & South Downs



John Kirkland, 01293 519844 john.kirkland@btinternet.com www.brightoncamra.org.uk Beer Festival: South Downs, Lewes, June 2016 **POTY:** Brewers Arms, Lewes

South East Sussex

Phil Cozens, 01323 460822 contact.camra.sesusx@gmail.com www.southeast-sussex-camra.com Beer Festival: Eastbourne, 8-10 Oct 2015 POTY: Tower, St Leonards-on-Sea COTY: Albatross RAFA Club, Bexhill-On-Sea

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Editor:

The Ouaffer Email: sussexdrinker@yahoo.co.uk

Advertising:

Neil Richards MBE Email: N.Richards@btinternet.com www.matelotmarketing.co.uk Tel: 01536 358670 Mobile: 07710 281381

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

Standard Disclaimer:

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

No less than six Sussex breweries were successful at the SIBA (Society of Independent Brewers) South East Region Beer Competition, held on 10 July at Tonbridge Juddians Rugby Club, Tonbridge, Kent.



As celebrated on our front cover, the highest accolade was bestowed on Langham Brewery, who

won a Gold Medal in the Premium Strong Beers Category with their 6.0% Black Swallow.



In the Strong Bitters & Pale Ales Category, Burning Sky Aurora, 5.6%, achieved Silver.





There were two Sussex finalists in the Standard Bitters & Pale Ales Category, with Hammerpot Summer, 3.7%, and Brighton Bier Thirty Three, 3.3%, taking Silver and Bronze respectively.

Two more Sussex successes came in the Small Pack categories, where entries are submitted in containers of less than 750ml, bottles and cans also being acceptable.

SIBA Awards for Sussex Breweries







Dark Star Espresso, 4.2%, took Silver in the Small Pack Speciality Beers Category, while 360° West Coast #50, 5.0%, won Bronze in the Small Pack Strong Bitters & Pale Ales Category.

Congratulations go to all of our breweries involved.

The full set of results can be found at: www. siba.co.uk/events/regional-competitions/southeast/4143-2



A warm welcome awaits you at the newly refurbished 17th Century Stonemasons Inn

Homemade food using local, seasonal ingredients

Real Ales

(Cask Marque Award & featured in CAMRA Best Beer Guide 2015)

Good range of wines
Sunny Garden
Comfortable en-suite accommodation



Opening hours: Mon-Sat 11am-11pm, Sun noon-10.30pm North Street, Petworth GU28 9NL • 01798 342510 info@thestonemasonsinn.co.uk www.thestonemasonsinn.co.uk



Sussex Branches Beer & Cider Festival Report



Moving to the new venue of the Brighton Corn Exchange after nearly a quarter of a century at Hove Town Hall was always going to present unexpected difficulties, but thanks to all the volunteers, the 25th festival worked well. The total number of punters through the door was just over 3,000, which, considering it being a much smaller venue, was encouraging.

The Beer of the Festival was Ayr Rabbie's Porter. The Bev Robbins Award for the Best Sussex Beer was Benchmark IPA, brewed by a brand new brewery UnBarred, based in Hove. Cider of the Festival was Hecks Brown's Apple from Somerset. Perry of the Festival was Gregg's Pit Blakeney of Herefordshire.

The festival charity Blind Veterans UK raised £745.80 in unused tokens and £315.46 in cash. Thanks go to ALL the volunteers who worked at the Corn Exchange, especially the many from outside of Sussex.

Interior photo is by kind courtesy of Glenn Johnson.

Peter Mitchell and John Kirkland *Joint Festival Organisers*



We are a country pub situated deep in the heart of Sussex. Here you will find a large selection of local and national ales on 8 hand pumps.

We have an extensive food menu prepared from fresh local ingredients.

Fresh local food served all day Friday to Sunday, and lunch and dinner Monday to Thursday.



The Sussex Oak 2 Church Street Warnham Nr Horsham RH12 3QW



Large Garden and field.
Celebrating 12 years in the Good Beer Guide

Come and celebrate Great Beer in front of a Roaring Fire

01403 265028

■ The-Sussex-Oak-at-Wareham

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. 3 applies to all items.

BARNS GREEN



A recent visit to the **Queens Head** found three hand pumps in use for ales. One of these was a well kept Long Man Best

Bitter. Up to three ciders are also available and the food is pretty good, too. Worth a look!

BILLINGSHURST

The **Kings Head** is now a free house with eight hand pumps serving a real cider and a changing range of well-kept real ales. See this issue's Inn Focus feature.

BOSHAM



On a July social, the Western Sussex branch visited the **Anchor Bleu** and were delighted to find Flowerpots Bitter and

Goodens Gold on sale, both in top condition. The licensee said that the beers had been very well received and were likely to stay.

BRIGHTON



After an extensive refurbishment, what was the previously the Walmer Castle opened on Tuesday 16 June as the

Independent. The range of ales at this free house changes frequently, but the opening line up on the four hand pumps was Harveys Best, Naked Streaker, Burning Sky Plateau and

Greene King Ale Fresco.



Fuller's have reopened the **Grand Central** after a major refurbishment, with the interior in high Victorian style. Four hand pumps were initially serving ESB, London Pride, Oliver's Island and Gale's Redwood. There are

craft beers, good food and a specialist gin bar in the first floor cabaret theatre.

BrewDog Brighton will be at 52-54 Grand Parade in what was the Blind Tiger Club (originally the Norfolk Arms). The controversial media-savvy brewery are looking at a late-August opening for their first south coast site.

The Royal Oak, St James Street, has been renamed **Shortt's**. Two of the three hand pumps were in use, both dispensing Long Man Long Blonde.

A campaign is being organised by residents who intend to run the closed **Rose Hill Tavern** as a community pub if they can build support and obtain funding.

Komplas Restaurant & Bar, mentioned in the last issue, was noted in mid-July to be closed and displaying a To Let sign.

Primarily on the basis of preserving the existing optimum balance of retail, restaurants and pubs in the London Road area, Brighton and Hove City Council planning officers have turned down the application by J D Wetherspoon to convert part of the former Co-op department

NUMBER EIGHT



Number Eight 4.4%

This winning pale ale has been created to celebrate the two great national institutions of Rugby and Real Ale. Full bodied, smooth and malty with a crisp bitterness and fruity aroma from Bramling X and East Kent Goldings.

Available Sept & Oct





Golden Tipple 4.7%

Golden Tipple is brewed using Tipple Barley from the farm, our first seasonal beer. Hoppy and refreshing with aromas of orange and tangerine.

Available Aug & Sept









Old Man 4.3%

This original dark beer has soft malt notes of coffee and chocolate that combine with a pleasant light hoppiness to create a rich, full tasting Old Ale of times gone by.

Available Oct to Feb

TO ORDER CALL LONG MAN BREWERY 01323 871850

OR EMAIL INFO@LONGMANBREWERY.COM w longmanbrewery.com

@longmanbrewery

f longmanbrewery

store.

BUXTED

The **White Hart** has changed hands. Harveys Best Bitter is the regular beer. The second pump features a weekly changing guest beer, which was Exmoor Gold in good form on a recent visit.

CHICHESTER



What was previously the Vintage Pub Bistro, and originally the Swan, is now the **Crate & Apple**. It is run a local couple

whose main aim is to create a community pub for nearby residents. The two hand pumps were initially serving Fuller's London Pride and Sharp's Doom Bar. The latter will be changed for something local, possibly from Langham. Prices are about £3.80 a pint.

COLGATE

Sadly, Hall & Woodhouse have knocked the two-bar village pub, the **Dragon** into one large area restaurant/steak house.

EAST GRINSTEAD

Old Dunnings Mill can be found on the edge of town. Until a few months ago it was run by a small Pubco. Harveys have now taken it back and given it a bit of a makeover. Pictures with a local theme have replaced the huge range of items once displayed on the walls. There are four beers available, quality has definitely improved and prices now seem to be lower.

EAST WITTERING

Southern Co-operative announced on 1 June that it would no longer be demolishing the **Royal Oak** to build a new store, because the project was "no longer economically viable". The company does not, however, intend to sell the closed pub and stated that it would explore

"alternative uses to realise the value of the site for our members".

FIVE ASHES



The Five Ashes
Inn sells Shepherd
Neame Spitfire as
a regular beer with
two changing
guest beers. Isfield
Bitter and

Goddards Scrumdiggity were both found to be in good condition on a recent visit.

FUNTINGTON

While the routes taken by the Sussex Bus to the Pub group have often taken them past the Fox & Hounds, a determination to visit saw them quietly pleased with both their welcome and the beer quality, with two local ales from Emsworth and Kissingate breweries alongside Timothy Taylor Landlord.

HARTFIELD

The **Hay Waggon** remains closed as this is typed, but the adjacent **Anchor** provides a good alternative: Harveys Best and Larkins
Traditional are still the regular beers, with one or two guests on offer. Hurst and Westerham ales have been noted recently and quality remains good. Further up the road, the **Gallipot** continues to do well and provides excellent quality ale. Isfield beers have proved popular here and a very nice Hepworth Dark Horse was tried recently. The 291 bus also stops outside both of these pubs, so is ideal for a mini-crawl!

HASTINGS

The **General Havelock** has reopened after a short closure. Darrel and Dennis, who now run the pub, are maintaining its reputation for serving good quality beers with regulars Timothy Taylor Landlord and Harveys Best augmented by two guests. The chef has been retained so there is still excellent food to















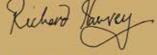


EIGHT STUNNING HAND CRAFTED REAL ALES BY TURNERS BREWERY AVAILABLE ALL YEAR ROUND



Turners Brewery, Highfield Farm, The Broyle, Ringmer, East Sussex, BN8 5AR | 01273 921 418 www.turnersbrewery.com





Brewed by Master Brewer Richard Harvey complement the beer. Three large tiled



paintings of local interest adorn the interior, some of the best examples of pub tiling schemes anywhere in the

UK. Dating from c. 1890, they are responsible for the pub's listing in Part Two of the CAMRA National Inventory of Historic Pub Interiors.

In June, the Hastings Brewery Company unveiled their new portfolio of four regular



beers at both the Crown and the Jenny Lind. The photo shows the hand pumps at the latter pub, which offers nine real ales in total.

The **Nelson** has Wells Courage Directors back in top form and the **Dolphin** continues to present a good range of ales.

The **Plough**, Priory Road, West Hill, has Harveys Best, Dark Star Hophead and Timothy Taylor Landlord as regulars and, on a recent visit, Ringwood Fortyniner as its guest.

HOVE

What was the Red Lion, Hove Place, is now the **Better Half**. According to their website the following priced per pint ales and ciders are on sale: Harveys Best Bitter (£3.80), Timothy Taylor Landlord (£4.00), Dark Star Hophead (£3.90) Sharp's Doom Bar (£3.80), Hallets Cask Cider (£4.30).

La Fourchette Bar & Restaurant, Second Avenue, has Harveys Best on hand pump.

Greenhouse Effect, Church Road, was reported closed in June.

LAUGHTON



The much anticipated reopening of the **Roebuck** happened in June. It is now run by the team from the Snowdrop, Lewes. There are eight handpumps: Harveys

Best and Burning Sky Plateau are the regular beers. Good quality food is served from a changing menu. On a recent branch visit, two real ciders and two Sussex guest beers were found. The first visit by the Sussex Bus to the Pub group also proved to be most enjoyable with two guest beers from Arbor and Thornbridge.

MIDHURST

Good to see Harveys having tie-ups with other brewers and therefore allowing their pubs a guest beer. In June, the **Swan** had St Austell Proper Job with Tribute prior to that. The following month sees a different brewer.

ROTHERFIELD



The Kings Arms has new tenants, Antonia and Chris Harvey. Having already made improvements to the pub, they

are committed to enhancing the beer offer and are planning regular beer festivals.

■ RUDGWICK

Another first for the intrepid Sussex Bus to the Pub group took us to the far northwestern corner of West Sussex and the superb, unspoilt, traditional village hostelry the **Kings Head**,

The Coopers Arms

GREENHOP FESTIVAL

Friday 25th Sunday 27th September

At least 6 different Kentish greenhop ales Open all day from 12 midday Fri, Sat & Sun

and...

"THESE ARE A FEW OF MY FAVOURITE THINGS"...

Friday 30th October - Sunday 1st November

A dozen of my favourite beer styles from Classics to off the wall modern pioneers!

The Coopers Arms, Crowborough, East Sussex, TN6 1SN Tel 01892 654796 find us on Twitter @coopersarmscrow or on Facebook to check beer availability.





THE SELDEN ARMS

Home of "The Little Belgian Beer Emporium" which boasts over 100 different bottled Belgian beers!

"#SMILEFEST"

11am, Friday 2nd Oct – 11pm, Saturday 3rd Oct

LIVE RWC2015:- England v Australia @ 8pm Sat

- * 16 draught beers
- 3 ciders, 1 perry and 2 craft beers also available
- Curries and pies available on both Friday and Saturday nights
- ★ Normal bar menu on Friday and Saturday

where we enjoyed well kept Arundel Gold plus Heritage XX and Saison D'Eté from the nearby Firebird brewery.

RUSPER

The once excellent **Plough** (Enterprise Inns) closed in April and is now boarded-up and looking very sad and run down. The future looks uncertain for this one.

SELSEY

Council chair Mike Beal was contacted by an agent of one of the Co-op branches to ask what the general reaction would be if a Co-op store was to be opened on the site of the empty **Selsey Bill**, currently undergoing renovation. We can only wait and see if anything comes of this.

SHOTTERMILL

Wadworth have acquired the **Mill Tavern** from previous owners Punch Taverns. It is the brewery's first site in the southeast. The pub will reopen in November after a refurbishment of the dining area.

WALDERTON

Whilst the ownership of the **Barley Mow** is the same as mentioned in last issue, the managers have left the pub. In their place is a tenant, a very affable chap called Tony. The pub is otherwise exactly the same and still majoring on LocAle, including the house beer brewed by Firebird.

WESTFIELD



Following a complete refurbishment, the **New Inn** has reopened with a clean bright look. Four hand

pumps serve excellent real ale, at least two from local breweries, as well as good food at good prices.

WEST MARDEN

The **Victoria Inn** goes from strength to strength in terms of real ale sales with SIBA ales over 1000% up year on year! They must be doing something right and always have a couple of LocAle beers on. They are now getting a fourth hand pump, sponsored by Langham Brewery, to cope with the demand.

WORTHING



Bar Release, Chapel Road, now serves three real ales, Sharp's Doom Bar and Atlantic, and Fuller's

London Pride. All are very favourably priced between £2.90 and £3.00 with a 20% discount for card-carrying CAMRA members. There is also a loyalty card scheme in operation: buy six pints and get the seventh free. The management are talking to local brewers, including Arundel, about getting some Sussex-brewed ales on the bar. A dedicated ale and coffee bar is now installed, while twenty-three different English Gins and two American brands are also on offer. There is the possibility of a refit in the near future

If you like the old Kemp Town Brewery pubs, you will love the sensitive refurbishment at the **Egremont**. The pub reopened in May and hopes to rotate cask ales from Dark Star, Burning Sky, Goldmark, etc. There are six beer lines and, at a June visit, two beers from their nano brewery were on.

Flickr photo credits: Max Malkin, Anchor Bleu at Bosham; David Seall, Queens Head at Barns Green.



Beer Tent



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- NEWICK -



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THE CROWN INN

22 Church Road, Newick, BN8 4JX 01825 723293

The Sussex Bus to the Pub Group Join us on our travels!

The Sussex Bus to the Pub group attracts participants from many areas of our fine county and has been running for some five years, so if you too would enjoy visiting different pubs with fine ales in friendly, informal and convivial company without the constraints of the car, then 'Bus to the Pub' (BttP) may just appeal!

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 Renown www.renowngroup.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



August

Saturday 8 to Groombridge & Hartfield area; meet Three Bridges Stn. for 10.56 Metro 291 to Crown, then Hartfield area with possible return via Danehill.

Monday 10 to West Chiltington, Marehill and Steyning; II.05 Stagecoach I from W'tg South Street to Five Bells (GBG) then onto

Chequer.

Thursday 20 to Bexhill & Hastings; Meet Brighton Stn for 10.32 train (buy ticket to Hastings) for Albatross Club & Jenny Lind (both GBG) etc.

Thursday 27 Around Worthing; meet Brooksteed Alehouse from 11.30 then onwards from Ipm.

IMPORTANT: please be aware that - as we are unable to predict whether or not there may any timetable changes affecting any of bus routes we plan to use in the programme below - you are advised to register your email address to join our circulation list and thus ensure that you are kept up to date with any changes.



September September

Wednesday 2 to Oving & Eastergate; either meet Barnham Stn. for 12.04 Compass 66 (11.53 from Sparks Cnr. Yapton) to Westergate then 12.20 C.85 (or from Chi 10.45 or 12.45 C.85a) to Gribble Inn & brewery tap. Return on 15.07 C.85 to Wilkes Head (GBG).

Monday 7 Around Hove; meet Neptune (GBG) from noon then onwards west!

Thursday 17 to Pett area; 10.32 Train from B'ton to Hastings - or meet in General Havelock then 13.10 St'coach 347 to Royal Oak (GBG) then on to Smuggler Pett Level.

Friday 25 to Crowborough; 10.45 B&H 29 from Churchill Sq. B'ton to Cross then 15-20 min. road walk to Cooper's Arms (GBG) 'Green Hopped' festival.



October

Thursday I to East Dean (WSx), Cocking & Chichester; meet Chi.West Street for 12.15 Compass 99 to Star & Garter then easy road walk (1.8m) to Singleton then poss. Greyhound & return to Chi.

Thursday 8 to Arundel & Littlehampton; either 10.47 St'coach 700 from W'tg. (or from Chi. 10.45 Compass 85) to Riverside for Kings Arms and others then back to LA for Steam Packet and others

Monday 12 to Crawley & Staplefield; either 10.27 Metro 23 from W'tg. (or 10.48 Metro 271 from Churchill Sq. B'ton) to Brewery Shades then 13.20 return Metro 273 to Jolly Tanners (Both GBG).

Saturday 24 to Spa Valley Railway; 10.15 B&H 29 from Churchill Sq. B'ton to Tunbridge Wells west stn. for festival.

Monday 26 to Turners Hill & West Hoathly; 10.15 Metro 270 from Churchill Sq. B'ton to Hay. Heath Perrymount Rd. then 11.42 M.82 to Red Lion (GBG) then 13.58 M.84 to Cat.

Friday 30 to Crowborough; 10.45 B&H 29 from Churchill Sq. B'ton to Cross then 15-20 min. road walk to Cooper's Arms (GBG) 'London Ales' festival



November November

Thursday 5 to Eastergate & Yapton; 11.32 Stagecoach 700 from L'ton to Sparks Corner for 11.53 Compass 66 (or 12.04 from Barnham Stn.) to Wilkes Head then return C.66 at 14.56 to Maypole (both GBG).

Wedneday II Around Lancing &

Shoreham; meet Stanley Ale House from noon then Old Star & Wellie.

Thursday 19 to Nyetimber and Chichester; meet Chi. Bus Stn. for 11.43 Stagecoach 60 to Inglenook (GBG) then return for Chi. Pubs.

Thursday 26 Carshalton Awayday; meet 11.00 at East Croydon Stn. for 11.18TfL X26 to High Street then short walk to Hope (GBG) in West Street for their 'Winter Ales' festival.



December (provisional)

Thursday 3 to Laughton then around Lewes; meet from 11.30 in JHT then 12.15 Compass 143 to Roebuck then return to

Snowdrop (GBG) & others.

Thursday 10 to Bexhill & St. Leonards; 10.32 train from B'ton to Bexhill (buy ticket to St. Leonards) for Albatross Club then St'coach Wave to Warrior Sq. for local bus to Tower (both GBG).

Wednesday 16 Around Worthing; meet Selden Arms (GBG) from 11.30 then onwards to Brooksteed Alehouse. Anchored and seafront. Monday 21 to Friday Street & Horsham; either 10.27 Metro 23 from W'tg. (or St'coach. 17 from Churchill Sq. at 10.00) to Horsham Bus stn. for 11.49 Metro 93 to Kingsfold then footpath 🥾 walk (approx. I.5m) with some stiles to Royal Oak (GBG).

Wednesday 30 Around Brighton; meet Hand in Hand (GBG) from noon then Beer Dispensary and onwards.

For further info or to join our mailing list Email stuartelms@ntlworld.com or ring 07817 058 928



one mild, one session bitter, two best bitters and one strong bitter.

Plus one changing craft keg beer, Hacker Pschorr genuine Munich lager, and Westons Old Rosie Cider on gravity.

Homemade traditional food, plus 5 en suite bedrooms.

All of this in a very traditional pub!

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Bru News

The Sussex Breweries Pages

Information here is mostly supplied by the named Brewery Liaison Officer. The Brewery Liaison Coordinator for London & South East Area is Peter Page-Mitchell.

1648

East Hoathly, 01825 840830. www.1648brewing.co.uk Heading towards autumn, we will see the brewing of Jack Cade (4.5%), as it proved very popular on its debut last year. Also returning will be Gold Angel (5.0%) and Black Velvet Extra Oatmeal Stout (5.5%). It is planned to use the oatmeal stout to brew a new Christmas Pudding beer. David Platt

360°

Sheffield Park, 01825 722375. www.360degreebrewing.com
To meet increased demand, the brewery will be extending into a neighbouring unit at their current site. The first full-time staff member has been employed and will attend the SIBA accredited brewing course. A new seasonal beer should be available in the late summer:

Dampfbier #44 is a 4.4% lager style ale brewed to a German recipe using a very pale malt and lager yeast. **Jason Phillips**

ADUR

Steyning, 01903 867614.

www.adurbrewery.com
In conjunction with Steyning Cricket
Club, the brewery will be hosting a
beer festival on 19-20 September. See
this issue's diary dates for details. The
brewery recently held its AGM and
continues to go from strength to



strength with a dozen core beers available. Trade sales are good and the ales can be found in a number of outlets locally, while bottles can be purchased at both Steyning and Shoreham-by-Sea Farmers' Markets. The brewery building is now fully furnished with three fermenting vessels, a 5.5-barrel brew kit, a cold room and storage room.

Nigel Watson

ALEHOUSE & KITCHEN

10 High Street, Worthing, BN11 INU, 01903 238392.

The association with Hammerpot Brewery has now ended and small scale brewing of their own recipes is taking place on an ad hoc basis. **Ten Bells, Tipsy Vicar** and other beers are periodically available and can be found at other local outlets that share ownership with the brewpub.

Tim Walker

ANCHOR SPRINGS

2-13 Duke Street, Littlehampton, BN17 6EU, 01903 715111. www.anchorspringsbrewery.com The brewery has relocated to what used to be the Animal Magic pet shop behind the Crown and the Contented Pig. This large building houses the brewery, a bar and a public seating area. Still under construction, it will open as a brewpub later in the summer.

BLOTBC

ARUNDEL

Ford, nr Arundel, 01903 733111. www.arundelbrewery.co.uk The brewery has become one of the official beer suppliers to Sussex County Cricket Club, which is now taking Sussex Gold. An online shop is now set up and can supply to any UK address. The bottled beer range has been expanded to include Castle, as well as Wild Heaven, which is supplied in 330ml rather than 500ml bottles, reflecting its addition to both the permanent cask and bottled ranges. New occasional beers include a porter brewed from locally smoked malt (thanks to Besmoke Foods, who used cherry and applewood), and a Belgian-style Saison, which includes elderflowers. The company has just released some stylish and collectable artist-designed beer mats to support this year's Arundel Gallery Trail. **leffVinter**

BALLARD'S

Nyewood, 01730 821362.
www.ballards-brewery.co.uk
The brewery is celebrating its 35th
anniversary this year and has
launched an **Anniversary Ale**, 4.0%,
brewed using three hop varieties.A
second "Beats at Ballard's" was held
in April and a third is planned for
Saturday 19 September. Come along
for great beer, great music and food.
Ballard's beers are at Inn Brighton
pubs until the end of September.

Barry Woodward

BARTLEBY'S

Brighton, 07845 297195 / 01273 275012

www.bartlebysbrewery.com
The brewery supplied **Long Nose Pale** (5.0%) to the South Downs

Beer & Cider Festival Lewes BLOTBC

BASELINE

Small Dole, 01903 879111. www.baselinebrewing.co.uk A beer and burger event was held at the brewery in May with local Sussex beef burgers mixed with Baseline beer. Check the brewery website, Facebook page or twitter account @baselinebrewing for news of the next event. Halvcon Hop Haze was well received at the South Downs Beer & Cider Festival, Lewes. Bad Code, 4.5%, fruity pale ale, brewed with five hops and conditioned for six months, was on sale at the brewery shop. Peter Mitchell

BEACHY HEAD

East Dean, 01323 423313. www.beachyhead.org.uk Sales are doing very well, keeping the part time salesman/drayman busy.A porter will be brewed in August, as will the Famous Christmas Ale. both to feature at the Eastbourne Beer Festival.

Tony Harman

BEDLAM

Albourne, 07955 684041. www.bedlambrewery.co.uk Welcome to new Head Brewer. Fabio Israel, previously Head Brewer at London Fields. He brings with him his former assistant brewer Horacio Columbo. The bottled beers, all unpasteurised, have been rebranded and packaged in a new 330ml size: the range is **Benchmark**, 4.0% amber best: Golden Ale. 4.2%. American style summer ale; IPA, 4.8%; Porter, 5.0%; and the first lager, Pilsner, 4.2%, launched at the end of June. The brewery is on a shortlist to supply the House of Commons with the new bottled beer. Tours will commence very shortly, while an interactive map has been launched on the website

showing those pubs and bars that are pouring Bedlam beer.

Peter Mitchell

REER ME

Eastbourne, 01323 729967. www.thebelgiancafe.co.uk A third beer is now being regularly brewed, White, (3.8%, an ideal summer drink) joining Blonde (6.0%) and **Dubble** (5.0%). The recipes are still being tweaked and the brewery may even get round to giving the beers proper names when the brews have been finalised! It is hoped to hold a special Oktoberfest event, and work will soon begin on a recipe for a Christmas beer. Scott O'Rourke

BLACK CAT

Framfield, Uckfield. www.blackcat-brewery.com Due to demand for 36 pint pins, a proportion of each brew is regularly put into cask in the smaller barrels to give buyers the extra flexibility. Also on offer is 'Ale-in-a-box' brew fresh beer in both 10/20 litres (17/36 pints), bright or sedimented. Nine Tails (formerly Black Cat) is now available in bottles.

John Packer

BRICK HOUSE

Patcham, Brighton. brickhousebrewingco@gmail.com Requiem IPA sold out by 8.30pm on the Friday of the South Downs Beer & Cider Festival. A new beer. Renegade, 4.6%, American Red, was launched on 4 July at the Watchmaker's Arms, Hove. BLOTBC

BRIGHTON BIER

Brighton, 07515 956976 / 07967 681203. www.brightonbier.com The new, 4.0% signature pale ale,

Brighton Bier, is now available in cask unfined, keg and bottle. New

versions of the Dealer's Choice

IPA range include X-Pale/Citra/ Galaxy (5.1%) and Black/Session/ Citra/Equinox (4.5%). Keith Newell

BURNING SKY

Firle, 01273 858080. www.burningskybeer.com The brewery is awaiting the arrival of new equipment that will allow them to brew up to four times per week, and may lead to the production of special brews in both keg and cask. The new Saison L'été brew includes elderflowers picked on the South Downs. It will also include gooseberries post fermentation. The foudres currently contain Monolith and Saison á la Provision - one 'normal' and another aging on gooseberries. Ruth Anderson

CROOKED RROOK

Unit 5 Woodside Service Station. Copthorne Road, Copthorne, West Sussex, RH10 3PD, 07462 523013. simon@crookedbrook.co.uk www.facebook.com/crookedbrook This new brewery, founded in May 2014, is about making the tastiest beer styles for local people with an emphasis on pale ales and best bitters but also introducing amazing flavours from other parts of the world. Beers so far are Carnival (4.1%, hoppy and golden), Halfwit (4.3%, Belgian wheat), Smugglers (4.3%, best bitter) and IPA (7.0%). They have already appeared at several local and regional festivals. BLOTBC

DARK STAR

Partridge Green, 01403 713085. www.darkstarbrewing.co.uk Finding the ideal new home for the brewery has turned into a protracted search. It is likely that every rumour about where Dark Star are off to was at the time true although the tone of a recent email from a concerned fan was one of

near panic as they had heard that the brewery was moving to Derby. Meanwhile the brewing team are driving the existing brew kit hard to keep up with demand as well as having fun with new beers and new packaging. On the latter point, Hophead is doing better than expected in bottle. Perhaps controversially, the team will also be launching Hophead and APA in cans."And despite my obvious annoyance at the term, there's a danger that we may even become a 'craft' brewer" - sarcasm courtesy of Paul, the Dark Star Headmaster. Clive Watson

DOWNLANDS

Small Dole, 01273 495596. www.downlandsbrewery.com
The restructured core range has been well received with increasing demand keeping the team on their toes. As a result they are now introducing a wide range of constantly changing specials to complement and diversify their product range and to whet your tongues in the months to come.

Roger Coton

FILO

Hastings, 01424 420212. www.filobrewing.co.uk
The regular beers remain as popular as ever in the First In Last Out, at various other local pubs, and further afield in Sussex and Kent. They are occasionally supplemented with special brews to mark various local events.

Bill Turner

FIRERIRD

Rudgwick, 01403 823180. www.firebirdbrewing.co.uk Since brewing began in 2013, the business has grown rapidly with new beers, new vessels, an extended warehouse and an expanded team of five people. With a portfolio of beer styles from all around the world, there are now six cask and eight bottled beers available at any one time.

RogerTofts

FRANKLINS

Bexhill. 01424 731066. www.franklinsbrewery.co.uk New beers, #1 (4.7%, Pilsner), #2 (5.0%, blonde) and IPA (5.5%, four hopped), have been released for the summer and are selling very well. Franklins are chuffed to be asked to brew a celebration beer for the Tower, St Leonards-on-Sea, to commemorate their CAMRA Branch Pub of The Year award. Also brewed was a house beer for the St Leonard pub, known simply as St Leonard Ale.A recent recruit is Paul Thompson as a brewing assistant to Steve. Paul's background is scientific, so they are hoping they can teach each other a thing or two. Mac McCutcheon

GOLDMARK

Poling, nr Arundel, 07900 555415 / 01903 297838.

www.goldmarks.co.uk Goldmark had a large beer tent at the Glastonbury festival, servicing ale from the cask and lager from the keg. So busy was the bar, with Red IPA proving the most popular, that the brewery has been invited back for next year. Beer sales are going from strength to strength with deliveries now extending to Kent and Surrey. Bottled conditioned beers are now available from the brewery website. Of the cask range, Liquid Gold (4.0%), Phoenix (4.1%), Red IPA (4.5%), and Vertigo Craft Lager 5.2% are now also available in craft. form for those who prefer their beers a little colder. A sales manager is being sought to reduce Mark's workload so that he can brew more! Jim Waterston

GOLDSTONE

Ditchling Common, 01444 257053.

www.goldstonebrewery.co.uk

Amarillo and Ruddy Duck
appeared in May at the Keymer &
Hassocks Sports and Social Club
Beer Festival. Cascade, a single hop
variety American style ale with strong
aromas of citric fruit, and La

Mouette, a French-inspired Blonde
beer, both featured at the South
Downs Beer & Cider Festival.

Paul Free

GREYHOUND

Watershed, Smock Alley, West Chiltington, RH20 2QX, 07973 625510.

www.greyhoundbrewery.co.uk
This new micro has been receiving
very positive feedback from the
growing number of local pubs which
they now supply. Proving very popular
so far has been Amber Eyes (4.2%,
golden ale) and Special B46 (4.6%,
dark amber ale). Launching for
summer is a new beer Special
Blonde (3.9%, golden pale ale), while
look out for the trialling of Good
Ordinary Bitter (3.8%).
Ray Pilkington

GRIBBLE

The Gribble Inn, Oving, nr Chichester, 01243 786893.

www.gribbleinn.co.uk
The brewery is back in full
production, with Wobbler (7.2%),
Gribble Ale (4.1%), Fuzzy Duck
(4.3%), Sussex Quadhopper (4.0%),
Pig's Ear (5.8%) and Plucking
Pheasant (5.0%) all available on tap
in the pub. Chi.P.A (3.7%) has been
chosen for the Great British Beer
Festival (GBBF), Olympia.
Chris Wright

GUN

Heathfield, 07900 683355. beer@gunbrewery.co.uk Tel 01323 700200 The range of permanent cask beers has now extended to five, with the inclusion of Scaramanga Extra Pale Ale (3.9%), Parabellum Milk Stout (4.5%), Project Babylon Pale Ale (5.0%) and Zamzama IPA (6.5%). With the exception of the first, all are now available bottle conditioned. All the cask beer range is suitable for vegans. Sales continue to expand; Toby and Mark have now been joined by Pete Dakin, from a brewery in Sheffield.

Steve Obey

HAMMERPOT

Poling, nr Arundel, 01903 883338. www.hammerpot-brewery.co.uk Look out in the coming months for Madgwick Citra (5.0%), Summer (3.7%), American Pale and Australian Pale (both 4.1%). The help provided to Alehouse & Kitchen in setting up and assisting with their brewery has now ended. Tim Walker

HARVEYS

Lewes, 01273 480209. www.harveys.org.uk Waterloo Rye IPA (6.1%), the new beer to celebrate the company's 225th anniversary, was Beer of the Festival at the South Downs Beer & Cider Festival. Following a visit to the brewery by Chelmsford CAMRA, four beers are being supplied to the Chelmsford Festival, whilst no fewer than six beers will be sent to the Glasgow Beer Festival, so the word is spreading. The hop bar will be at the GBBF following last year's successful appearance. Harveys was one of fifteen breweries to exhibit outside the Guildhall during the City of London Beer Festival. lack Wilkinson

HASTINGS

St Leonards-on-Sea, 01424 850961 / 07708 259342.

www.hastingsbrewery.co.uk
The summer seasonal, June-Sept, will
be Mini IPA (around 4.5%), hopped
with Falconer's Flight, a hop blend
from the US.A variety of Saison beers
will also be available in bottle and keg.

Peter Page-Mitchell

HEATHEN

Haywards Heath, 01444 456217 / 07825 429428.

www.heathenbrewers.co.uk

Heathen Porter (5.0%) attracted a number of votes for Beer of the Festival at the South Downs Beer & Cider Festival. Ironically, given the brewery's name, their local church, St. Wilfred's, asked them to produce two beers to celebrate its 150th anniversary. These are a 4.5% bitter,

St.Wilfred's Ale, and a 6.4% old ale, Droughtbuster (so named because St.Wilfred's arrival in Sussex in the 7th century was reported to have been the catalyst for the ending of a drought). Both will be available at various church events between June and September.

Ruth Anderson

HEPWORTH

Horsham, 01403 269696. www.hepworthbrewery.co.uk Subject to the land purchase going through, work is staring on the new brewery at Brindsbury. It is expected to be finished by the end of this year, with the move completed by March 2016. Two new conditioning tanks have been installed at the current site, which add 240 barrels to capacity. Beers are being bottled for the Marks & Spencer beer range, while both Pullman and Prospect will also be available at M&S shops in the region. Daws IPA will be available soon in casks, using local hops from Chris Daws' farm. A range of the beers is now being exported to Abu Dhabi, while an enquiry has been received about exporting some to Germany. **Chris Stringer**

HIGH WEALD

East Grinstead, 07836 291430. www.highwealdbrewery.co.uk The three core beers have continued to prove popular. Andy has increased direct sales in bottle-conditioned

form through various local markets including Knockholt Farmers' Market and other events. Your BLO helped to brew a one-off special **Ashstock Gold** (4.7%, using locally picked elderflowers) for the Ashurst Wood Ashstock Festival, July. **Jonathan Samways**

HOP YARD

Forest Row, 07769 313410. www.hopyardbrewing.co.uk
The newest off-licence outlet for the brewery is W J Armstrong, East
Grinstead. The brewery celebrated its first birthday over the weekend of 31 July - 2 August.

BLOTBC

HURST

Hurstpierpoint, 07866 438953. www.hurstbrewery.co.uk
The brewery continues to expand, and is looking at taking on extra space. Oldland Sussex Pale Ale (3.7%) Keeper's Gold (4.4%) and Founder's Best Bitter (4.2%) are widely available, while Watchtower Porter (5.5%) is brewed all year round.

Steve Floor

ISFIELD

Framfield, 01825 750633. www.isfieldbrewing.co.uk
New brew Amberescent (4.0%) has gone down really well with extra batches brewed to satisfy demand.

Dr. Rudi's Summer Ale (3.6%, single hop summer session special) is available from June. Having added a new van to the fleet, the brewery is now capable of delivering farther and wider, greatly expanding their customer base.

KEMPTOWN

John Packer

The Hand in Hand, Brighton, 07967

The brewpub has a new owner but is otherwise unchanged. Gary is now concentrating on brewing for

Brighton Bier and while a new brewer is being sought the Kemptown beers have not been appearing on the bar. It is hoped to resume brewing soon.

Keith Newell

KILN

Burgess Hill, 07800 556729. www.thekilnbrewery.co.uk The bottled beers are now appearing in Bison Beer, Brighton. **Broadwalk Pale** (4.5%) appeared in draught form at the Coventry Beer Festival.

Paul Free

KING BEER

Horsham, 01403 272102. www.kingbeer.co.uk lain Masson has settled in well to the brewing team, who have introduced to the range Elixir, 4.9%, available in cask and keg. The Beer Collective operation is growing nicely, supplying keg lines to pubs, together with kegs and casks from a range of brewers. Look out for the annual open day in September, as part of the Horsham Food and Drink Festival.

Mike Head

KISSINGATE

Lower Beeding, 01403 891335. www.kissingate.co.uk The production of the core range continues to stretch brewing capacity. Speciality beers like Gardenia Mild and Six Crows Stout have been in high demand throughout the summer months. Black Cherry Mild will make its fourth consecutive appearance at the GBBF. The first bottled beers have been produced but for now are only available for purchase direct from the brewery. The next big brewery event will be the Octoberfest on Saturday 24 October. A special beer brewed for the occasion will be launched on the day.

LAINE

The North Laine, Brighton, 01273 683666.

www.drinkinbrighton.co.uk/north-laine The brewery has not one but two new brewers! Nic Donald is Head Brewer of Laine's Brewing Co. He is largely based at the Four Thieves Pub, Clapham Junction but comes down to Brighton once a week to brew at the North Laine. Assistant brewer Danny, from Brazil, has been brewing in Italy for the past year. His first brew is Sharks' Gold, 4.0%, light, aimed at Sussex County Cricket Club T20 fans and also available at the County Ground. Hove. His second brew is Time Hop. 4.3%, session IPA using US and Target Hops. Next is a 4.0% blond ale, half of which will be used to produce various fruit ales blueberry, raspberry, cherry and passion fruit. A 'Gruit' ale will follow, using foraged ingredients rather than hops to bitter and flavour the beer. Ruth Anderson

LANGHAM

Lodsworth, Petworth, 01798 860861.

www.langhambrewery.co.uk
Busy times up at Lodsworth where
the new Easy Ryeder, 4.1%, rubyred rye beer, is on its fourth brew
and selling very well along the south
coast. In the test brew kits is a ginger
beer for events later in the year.And
as this year is the tenth birthday of
Hip Hop, 4.0%, there will be trials
using new hops and other changes.
Live music events at the brewery are
still popular: see the web site for
details.

Peter Luff

LISTER'S

Ford, 01903 885950 / 07775 853412. www.listersbrewery.com
Lister's has been awarded a grant from West Sussex County Council in their "Be the Business - Support and Grants Programme". This will enable

the brewery to expand their evergrowing business and develop new beers for Sussex and the wider market. With a matching loan from the "Let's Do Business Group" in Hastings, they can also take on more staff and begin to have their beers contract bottled for the retail market.

Glenn Johnson

LONG MAN

Litlington, 01323 871850 / 07976 777992. www.longmanbrewery.com

Golden Tipple (4.7%) and Craft Pier (3.8%) will be back for August. Session IPA (3.8%, Limited Craft Edition) had an excellent reception and will return next spring, Jamie has also promised us a one off brew for the Rugby World Cup in September. In consequence of daily double brews and the increase in production, the staff numbers keep rising, with the much-needed addition of another drayman and cask washer. With the brewery shop still in the early stages, the online shop is now up and running and offering a fine range of merchandise. Scott O'Rourke

NAKED

Lancing, 01903 791230. www.nakedbeerco.co.uk The milk stout has been released as Biscoteque (5.0%): made from a combination of German and Belgian malts and Lotus Bakery Biscoff cookies, it is the fifth beer in the core range. It is likely that Depeach Mode will also become a core beer depending on how well it does this summer. If not, it will be on a six month on, six month off rotation with Tom Foolery (6.5%). There are plans to release a new one-off beer every month from now until the end of the year. The one for August will be developed for Brighton Pride.

Phil Boiling

Roy Bray

OLD TREE

39 Upper Gardener Street, Brighton, BN1 4AN, 07413 064346. oldtreecoop@gmail.com
The brewery is concentrating on core-fermented products and on supplying the zero-waste Silo restaurant, which is drawing plaudits, including a rave review in The Guardian. It is currently brewing a 4.6% Silo craft ale, 7.0% Ebulis elderflower Champagne and 6.0% Spiced plum Out-cyder. It is hoped to expand the ale production with a new 300-litre kit. They also do a range of fermented soft drinks.

PELLS BREWING COOPERATIVE

Andrew Coleman

Elephant and Castle, White Hill, Lewes, BN7 2DJ, 01273 473797. www.elephantandcastlelewes.com Brewing recently started in the cellar of the Elephant & Castle, using a modified home brew set up with a 5-gallon capacity. Having bought out the bottled beer tie at the pub, all the brews are bottled. Regulars are Valentine's Ginger Beer (2.1%) and Elly House IPA (6.5%, American hopped). Zaphod's Revenge IPA (8.9%) was very well received and has sold out. BLOTBC

PIN UP

Southwick, 01273 411127. www.pinupbrewingco.com Pin-Up are sending eight casks of Session IPA, 4.1%, to the GBBF. Their third fermentation vessel is due in July so they can brew three times a week, with a trainee brewer one day a week to assist. There is also a sales person working one day a week to boost local sales, because much of their production is still sold at London music events, street festivals and the like, with their two trailers that open out into bars. The beer output is settling down, as in many breweries, to a small core

range, maybe with four seasonals, and they plan to do a 'single hop' range in the future.

Adrian Towler

RECTORY

Streat, 01273 890570.
At the time of writing, Godfrey is not brewing. He hopes to resume in the near future.

Jack Wilkinson

ROTHER VALLEY

Northiam, 01797 252922 / 07798 877551.

www.rothervalleybrewery.co.uk Beers for the summer are Chocolate Porter, 4.2%, with Belgium dark chocolate; and a new brew, Blue Suede Booze, 4.3%, darkish, with four hop varieties.

TOP NOTCH

Haywards Heath, 07963 829368. www.topnotchbrewing.co.uk
There are two new beers since the last issue. **Top Down**, 5.0%, has a bold citrus IPA finish and is brewed in collaboration with Downlands. **Level Bust**, a 4.5% EPA, appeared at the South Downs Beer & Cider Festival.

Keith Newell

THREE LEGS

Brede. www.thethreelegs.co.uk info@thethreelegs.co.uk Present brewing capacity is just 120L and brewing is occasional; but this August will see a move into a much bigger facility on the same site, giving 650L capacity with brewing increasing to twice weekly. There will be a public launch of the brewery once the new facility is in production. Cask beer is available in the Lamb, Wartling, plus the Standard Inn and George Hotel, Rye. Bottles are available to order via the website.

Peter Harrison

TURNERS

Ringmer, 07710 581042 / 08456 892689.

www.turnersbrewery.com sales@turnersbrewery.com
The brewery has undergone a review of its operating structure.
Under the guidance of consultant brewer Richard Harvey (Director of Goddards Brewery) and Turner's brewer Les Travers, they are reinstating their original recipes from 2013 but using a different yeast more suitable to their equipment and processes. Current beers are Best Bitter, American Pale Ale,

UNBARRED

Jason Phillips

Hove, 07850 070471.
www.unbarredbrewery.com
The brewery is thrilled that their
Benchmark IPA won the Bev
Robbins award for the Best Sussex
Beer at the Sussex Branches Beer &
Cider Festival.
BLOTBC

East Sussex Bitter and Porter.

WELTONS

Horsham, 01403 242901. www.weltonsbeer.co.uk Newly brewed and available all summer is a sensational, 4.5%, Apollo-hopped American Pale Ale: named American Graffiti, after the movie, it has big orange and grapefruit flavours followed by chewy, citrus aromas. There will be a series of 2.8% beers including a fruity one and a coffee beer. Horsham Pale Ale, 3.7%, is now selling so well that it is second in sales only to Old Cocky. Hammerpond Dark will be aged for six months in whisky casks. The pub purchase has unfortunately not materialised, but Ray has taken up the brewing once again to allow his son Alexander to improve his already impressive golf handicap and increase his chances of

Nigel Bullen

going pro.



CIDER HOUSE NOTES

Cider Afloat

Having just returned from a surprisingly wellcidered canal holiday around the Warwickshire Ring, I felt inspired to tell you all about the gems discovered in my travels.

Five CAMRA members on a canal holiday had to end up being a version of a booze cruise, but I was the only one drinking cider, and the chap organising the trip (and those of previous years) was very good at researching pubs to ensure that at least some of those on the trip served real cider. And after a hard day's locking, that was something to look forward to. I won't bore you with all the details of every pub we stopped at, just my high points of the weeklong trip.

Our first lunch stop (of course, we had lunch and evening watering holes) was at the Green Man, Long Itchington, which has an apple symbol in the current *GBG*. Things started badly but rapidly improved; first, we discovered that they had run out of cider – big disappointment – then Mark the landlord redeemed himself by offering to drive me to someone who could supply bag-in-boxes and let me choose the next one for the pub! So all was well in the end, and I enjoyed some Hogans, which is apparently supplied through Oakham Brewery.



The next high point was two days later when we travelled to the gloriously tiled and decorated Bartons Arms near the centre of Birmingham, which always has a good range of ciders and perries on — this time, only three, but that is plenty for a lunch stop. Unfortunately, I didn't make a note of what they two of them were but one was Hogans again.



Things improved even more the next evening, in Tamworth, on discovering an incredible micro pub called the King's Ditch, which served a total of seventeen ciders and perries — and real ales, and had an offie attached selling real ales etc. in

a bottle! The owner was a real character, and you could see him working in the 'cellar' on his big screen in the front bar. I tried Gwatkins Squeal Pig Perry, Cockeyed Mad Jack, and Broadoak Pheasant Plucker, while my partner in cider crime consumed a Somerset Scrumpy.



The next day, Nuneaton was interesting, too – no micro pub (though there should have been, just hadn't got going), but the Crown was amazing, with ten hand pumps on for cider (only six being served), and still served loads of beer on stillage – more so than usual, as they

had a beer festival starting the next day. And all served by an extremely competent barmaid, single-handedly for the majority of the time. According to their website, they normally only have three hand pumps for cider and seven for real ales, so I was very lucky with such a big selection; actually tried only Farmer Jim's Scrumpy, and Jack Rat Lyme Bay Cider, sticking with my favourite for two more rounds (please note, I only drink in half pints, partly to restrict the amount I consume, and partly so that I can sample a bigger range of drinks).

And to cap it all off, on the last evening, in Rugby, after a lot of walking and getting lost in a very small area in the centre, we finally found the Rugby Tap Room. This was a unique micro pub in a long narrow property in St Matthews Street, with tables made from packing cases, and an odd assortment of seating. They served an interesting selection of mainly fruit/

A Campaign Win For Cider Drinkers

Fantastic news! The Chancellor has announced that the Government will retain the current duty exemption for small cider producers.

Thanks to your support we were able to hand in a petition with over 26,000 signatures urging the Government to back small cider producers. On 8 July, the Government responded positively in its Budget.

This is excellent news for real cider drinkers and small producers alike. CAMRA is delighted with the Government's commitment and we will now be working hard to ensure that they can keep the promise with a legal exemption in the EU Directive.

Thank you for making this a campaign win!

Andrea Briers

CAMRA APPLE Committee Chair

speciality ciders as well as real and craft ales. I tried a couple of ciders, having already been drinking in the Alexandra Arms, and was pleased with the selection on offer – forgot to make a note of them, though.

So there you have it, a very enjoyable trip afloat, making all the hard work on the canal worthwhile.

Pubs mentioned: Green Man, Church Road, Long Itchington, Warwickshire, CV47 9PW; Bartons Arms, 144 High Street, Aston, Birmingham, B6 4UP; King's Ditch, 51 Lower Gungate, Tamworth, B79 7AS; Crown Inn, 10 Bond Street, Nuneaton, CV11 4BX; Rugby Tap Room, 4 St Matthews Street, Rugby, CV21 3BY.

Jackie Johnson

Cider Rep, Brighton & South Downs Branch



Known locally as Wipers this 17th century pub offers five real ales and locally produced food.

Nestled behind Ypres
Castle the pub is ideally
located to enjoy the
surrounding views from
the pretty beer garden.

Live music is provided every Friday & Sunday night.

Ypres Castle Inn Gungarden Rye East Sussex TN31 7HH

01797 223248





For the second time in a row the Arun & Adur Branch Pub of the Year was the Parsonage Bar and Restaurant, Tarring, Worthing. Photograph above shows branch chair Tim Walker (centre) having presented the certificate to Wayne Lowrey and Connor Davison (right).



For the third time in four years, the Brighton & South Downs Branch Pub of the Year award went to the Brewers Arms, Lewes. Photograph above, courtesy of Terry Sherring, shows (left) Peter Yarlett, second brewer at Harveys, and (right) Paul Free of the branch, presenting the Anthony Jenner Shield and certificate to Liam Griffin, Cellar Manager.

Simon and Beth at the White Horse, Maplehurst are no strangers to the North Sussex Pub of the Year Award. They have held it on four previous occasions since the year 2000 (with the bonus of the overall Sussex Branches POTY award in 2007) and are the recipients once again this year. Photograph shows the couple with the Peter King Memorial Shield and the certificate,

Sussex CAMRA Pub of the Year Awards 2015



flanked by branch members Mike Head and Chris Stringer.



Having this year made its first ever appearance in the *GBG*, the Inglenook Hotel, Nyetimber, Pagham, has also been voted the Western Sussex Branch Pub of the Year. The hotel has been owned and run by the Honour family for over thirty-five years. They are pictured above displaying the certificate and trophy, sitting around the table with cellar manager Gary Crossley (in blue). Branch chair Philip Wildsmith leads the toast of the standing assembled branch members.

The Tower, St Leonards-on Sea, was for the first time voted South East Sussex Pub of the Year. The pub was also voted branch Cider and Perry Pub of the Year and branch Community Pub of the Year. Photograph shows landlady Louisa Gover and branch chair Peter Adams holding the certificates. A buffet was kindly laid on for



regulars and CAMRA members. And if Louisa was not content with her three awards, she now has a fourth. The Tower was voted the overall Sussex Branches Pub of the Year and will now go though to the regional round against the Surrey winner.

Congratulations go to all the pubs.

The Arun & Adur branch also made an award of Country Pub of the Year, which went to the Black Horse, Byworth. Jeff Paddock is pictured (right) being presented the certificate by Membership Secretary Bruce Webster. Fifteen members in total made the trip from Littlehampton, Lancing, Pulborough and Worthing to the north of the branch area for an excellent pint of Flowerpots or Bowman at this gem of a pub with its wonderful garden and surrounding countryside.



Sussex CAMRA Pub of the Year Roll of Honour

Partly for reasons of nostalgic remembrance, partly for purpose of recording for posterity, what follows is a list of the Pubs of the Year for all five branches plus the overall Sussex POTY since the year 2000. Despite the best efforts of your Editor and the Western Sussex Branch, the corresponding details for the previous decade remain incomplete, and in some cases contradictory. Hopefully, with input from the other four branches, we can present a 1990s roll of honour in a future issue.

Year Arun & Adur	Brighton & South Downs	s North Sussex	South East Sussex	Western Sussex	Sussex Branches
2015 Parsonage, Tarring	Brewers Arms, Lewes	White Horse, Maplehurst	Tower, St Leonards	Inglenook, Nyetimber	Tower, St Leonards
2014 Parsonage, Tarring	Gardener's Arms, Lewes	Jolly Tanners, Staplefield	Dolphin, Hastings	Wilkes Head, Eastergate	Wilkes Head, Eastergate
2013 Gardeners Arms, Sompting	Brewers Arms, Lewes	Jolly Tanners, Staplefield	Dolphin, Hastings	Wilkes Head, Eastergate	Wilkes Head, Eastergate
2012 Sportsman, Amberley	Brewers Arms, Lewes	Swan Inn, Crawley	Robin Hood, Icklesham	Wilkes Head, Eastergate	Wilkes Head, Eastergate
2011 Sportsman, Amberley	Evening Star, Brighton	Jolly Tanners, Staplefield	King's Head, Hailsham	Maypole, Yapton	Evening Star, Brighton
2010 Sportsman, Amberley	Evening Star, Brighton	Royal Oak, Friday Street	Hurst Arms, Eastbourne	Horse & Groom, East Ashling Duke of Cumberland Arms, Henley	Royal Oak, Friday Street
2009 Selden Arms, Worthing	Stanley Arms, Portslade	Royal Oak, Friday Street	Queens Head, Icklesham		Royal Oak, Friday Street
2008 Five Bells, Smock Alley	Stanley Arms, Portslade	Royal Oak, Friday Street	White Rock Hotel, Hastings	Seal, Selsey	Royal Oak, Friday Street
2007 Five Bells, Smock Alley	Stanley Arms, Portslade	White Horse, Maplehurst	Old Courthouse, Westfield	Four Chesnuts, Chichester	White Horse, Maplehurst
2006 Selden Arms, Worthing	Evening Star, Brighton	Jolly Tanners, Staplefield	Rose & Crown, Beckley	Maypole, Yapton	Evening Star, Brighton
2005 Selden Arms, Worthing	Evening Star, Brighton	Hare & Hounds, Cowfold	Queens Head, Icklesham	Horse & Groom, East Ashling	Evening Star, Brighton
2004 Selden Arms, Worthing	Evening Star, Brighton	White Horse, Maplehurst	Kings Head, East Hoathly	Maypole, Yapton	Maypole, Yapton
2003 Selden Arms, Worthing	Stanley Arms, Portslade	Sussex Oak, Blackham	Dripping Spring, St Leonards	Three Moles, Selham	Dripping Spring, St Leonards
2002 Selden Arms, Worthing	Stanley Arms, Portslade	Jolly Tanners, Staplefield	Buccaneer, Eastbourne	Three Moles, Selham	Three Moles, Selham
2001 Fountain, Ashurst	Stanley Arms, Portslade	White Horse, Maplehurst	Dripping Spring, St Leonards	Coach & Horses, Compton	Dripping Spring, St Leonards
2000 Selden Arms, Worthing	Stanley Arms, Portslade	White Horse, Maplehurst	Dripping Spring, St Leonards	Hare & Hounds, Stoughton	Dripping Spring, St Leonards

AMBERLEYPUBLISHING LEADING THE WAY WITH LOCAL AND SPECIALIST HISTORY

Not a feature this time but an appeal. Your editor has a contract with Amberley Publishing of Stroud, Gloucestershire, to publish a historical book, *Brighton Pubs*, with a chronology covering the two centuries from the 1800s to the 1990s. It will tell a tale of mystery, murder, intrigue, tragedy, conviviality, disrepute and respectability and will bring to life some of Brighton's famous licensee families, such as the Edlins, the Pitts and the Boveys.

I will be writing most of the book in August and September with a view to delivering the manuscript in November and that is where you, dear reader, come in. If you have any old photographs of Brighton pubs or know of ancestors that worked in or ran pubs in the city, or have interesting tales to relate about past events in Brighton pub history, then I would love to very soon hear from you. Any material that cannot be sent by email will be personally collected and returned; great care will be taken of it and credit given for its use. I will be covering about fifty-five pubs, probably to include the following, although the list is neither complete nor exclusive and I am still very interested in pubs not mentioned below, and even those that have been long closed or demolished:

Admiral Napier (subsequently Cornerstone, now the Admiral), Aquarium (now the Plotting Parlour), Bevendean Hotel (now the Bevy), Basketmakers Arms, Brighton Tavern, Bristol, Colonnade Bar, Cricketers, Crown, Crown & Anchor, Dorset, Druids Head, Dyke Road Hotel, Evening Star, Franklin Tavern, Good Companions, Green Dragon (now the Office), Greyhound (now the Fishbowl), Hand in Hand, Hare & Hounds, Heart & Hand, King & Queen,

Brighton Pubs Book

Ladies Mile, Marlborough Hotel, Marquess of Exeter (now the Chimney House), Norfolk Arms (subsequently Blind Tiger Club), Northern Hotel (now the Hobgoblin), Prestonville Arms, Prince Albert, Prince Arthur (now Brighton Beer Dispensary), Pump House, Quadrant, Queens Arms, Queens Head (now Broadway Bar), Queens Park Tavern (now the Hanover), Regency Tavern, Rose Hill Tavern, Seven Stars, Victory.

The initial print run will be restricted to 750 copies. Anyone who would like to be informed when the book is published is welcome to provide me with his or her email address. For all enquires and offers of assistance with material, you can contact me, David Muggleton, at thequaffer@yahoo.co.uk, or d. muggleton@chi.ac.uk, or phone me on 01243 863694. Thank you very much for your time.

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Beer festivals and other delights

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. 3.

Aug 11-15 GREAT BRITISH BEER

FESTIVAL, Olympia, London, W14 8UX, 0844 412 4640, www. gbbf.org.uk

Aug 14-16 The New Beach Club Beer Festival, Card-carrying CAMRA members welcome, Pett Level, TN35 4EH, 01424 812080, www.thenewbeachclub.co.uk

Aug 14-16 Elsted Inn 3rd Annual Folk, Ale and Blues Festival; ale fest Fri-Sun, music and entertainments Saturday, Elsted Road, Elsted Marsh, GU29 0JT, 01730 813662, www.theelstedinn.co.uk

Aug 15 The Blockheads gig at Dark Star Brewery, 5pm-10.30pm. All profits will be distributed to charities through the Dark Star Foundation; 22 Star Road, Partridge Green, RH13 8RA, 01403 713085, www.darkstarbrewing.co.uk/blockheads/

Aug 21-23 West Marden Fest. Celebrating all things local with around 30 ales, over half LocAle, plus music, food, dog show and more. Free half pint to card-carrying CAMRA members - offer valid for one visit during the weekend; phone pub to make prior arrangement to collect and return festival attendees from Rowlands Castle and Emsworth train stations. Victoria Inn, West Marden, PO18 9EN, 02392 631330, www.victoriainnwestmarden.co.uk

Aug 22 Langham Brewery Bar at Woolbeding Picnic in the Park with great music. Woolbeding Parkland, Midhurst, GU29 9RR, 0844 249 1895, www.nationaltrust.org.uk/woolbeding-parkland

Aug 22-23 Kings Head Beer Festival, plus steam engine, Morris dancers, jazz band, BBQ etc. 40 High Street, Billingshurst, RH14 9NY,

01403 782012

Aug 28-30 Brighton Beer & Cider Festival. Presented by Brighton & Hove Food and Drink Festival in association with Nutshell Construction, Hove Lawns, BN3 2WN, www.brightonfoodfestival.com

Aug 28-31 Tanners Arms Beer Festival, 78 Brighton Road, Horsham, RH13 5BU, 01403 588789, www.thetannersarms.com

Aug 28-31 Tudor Close Beer Festival, Ferringham Lane, South Ferring, BN12 5NQ, 01903 243155, www.tudorclose.co.uk

Aug 29 Live@Langhams! Closing the annual Madhurst celebrations Mini Beer Fest with 13 Langham Brewery ales including mystery beer! Some really excellent music, mayhem and merriment in Midhurst from 1pm-11pm. www.madhurst.co.uk/www.langhambrewery.co.uk

Sep 4-5 Ale & Arty Real Ale and Music Festival, De La Warr Pavilion, Marina, Bexhillon-Sea, TN40 1DP, www.bexhillbeerfestival. com

Sep 4-5 PORTSMOUTH CAMRA

BEEREX, University of Portsmouth Student Union Building, Cambridge Road, Portsmouth, PO1 2EF, www.portsmouthcamrabeerex.co.uk

Sep 4-6 Ale at Amberley 10, Amberley Museum & Heritage Centre, Station Road, Amberley, BN18 9LT, 01798 831370, www.aleatamberley.co.uk

Sep 5-6 Beer Tent Event, Harvesting the Old Fashioned Way, Oldwick Farm, West Stoke, Chichester, PO18 9AA, 07778 551352, info@ale-inatent.co.uk

Sep 11-13 Stanley Arms Autumn Beer Festival, 47 Wolseley Road, Portslade, BN41 1SS, 01273 430234, www.thestanley.com

Sep 12-13 Beer Tent Event, Eastbourne Steampunk Festival, Eastbourne Seafront, 07778 551352, info@ale-inatent.co.uk. www.steampunkfestival.co.uk

Sep 12-13 Horsham Beer Festival, Drill Hall, Denne Road, Horsham, RH12 1JF, organised and run by Beer Essentials, 01403 218890, www.thebeeressentials.co.uk

Sep 18-20 Albatross Club (RAFA) Beer Festival, 15 Marina Arcade, Bexhill-on-Sea, TN40 1JS, 01424 212916, www.bexhillrafa.co.uk

Sep 19 Beats at Ballard's: Music Night at Ballard's Brewery, The Old Sawmill, Nyewood, GU31 5HA, 01730 821362, www.ballards-brewery.org.uk

Sep 19-20 Steyning Cricket Club Beer Festival in conjunction with Adur Brewery, Sat 12.30-10pm, Sun 12.30-6pm, no entry fee, but numbers may need to be limited to comply with the club's fire regulations; Charlton Street, Steyning, BN44 3LE www.steyningcricketclub. com; In due course, an additional page will be added to the brewery website, www. adurbrewery.co.uk, giving full details of the brewers and their beers

Sep 24 Train to London Pubs, TTLP25. For our fourth anniversary outing we will return to Central London and visit (amongst others) some of the CAMRA National Inventory pubs that originally prompted a series of visits to the capital, leading eventually to TTLP. Details TBA. To be included on mailout list contact Pete Brown, 01243 552908, peteb@custardtowers.plus.com

Sep 24-Oct 4 Cask Ale Week, www.caskaleweek.co.uk

Sep 26-27 Chiddingly Beer Festival; in and around the Village Hall, BN8 6HE, featuring a wide selection of beers, live music, a barbecue and much more, www.chiddinglyfestival.co.uk

Sep 26-27 HopFest, Dark Star Brewery, 22 Star Road, Partridge Green, RH13 8RA, 01403 713085, www.darkstarbrewing.co.uk/hopfest

Oct 2-3 Hanover Beer Festival, from 7.30pm, The Hanover Centre, 33 Southover Street, Brighton, BN2 9UD, 01273 694873, www.hanovercommunity.org.uk

Oct 2-3 Selden Arms Smilefest, 16 Real Ales, 4 Ciders, 1 Perry, 2 Craft Beer Taps, 100+ Bottled Belgian Beers, 41 Lyndhurst Road, Worthing, BN11 2DB

Oct 2-4 Stags Head Beer Festival, with 16 real ales and five bands, 35-37 High Street, Portslade Old Village, BN41 2LH, 07929 096845, www. facebook.com/pages/the-stags-head-pubportslade/436598796489771

Oct 8-10 13th EASTBOURNE BEER

FESTIVAL, Winter Garden, Compton Street, Eastbourne, BN21 4BP, 01323 412000, www.visiteastbourne.com/beer-festival

Oct 11 Langham Brewery 'Bonkers For Conkers' 8th Annual Tournament. Extreme competition for Junior Langham Shield and the coveted Senior Langham Cup. World Championship rules. Steam rides, stalls, family fun, excellent bar and BBQ! Old Granary, Langham Lane, Lodsworth, GU28 9BU, 01798 860861, www.langhambrewery.co.uk

Oct 15-17 Petersfield Beer & Cider Festival: The Autumn Sessions, Festival Hall, Heath Road, Petersfield, Hants, GU31 4EA, www.petersfieldfest.com/wp/petersfield-beerand-cider-festival

Oct 17 SUSSEX CAMRA BRANCHES LIAISON MEETING, Brewery Shades, 85 High Street, Crawley, RH10 1BA, 01293 514105

Oct 23-25 5th SPA VALLEY/WEST KENT CAMRA BEER & CIDER FESTIVAL, Spa Valley Railway, West Station, Royal Tunbridge Wells, Kent, TN2 5QY, 01892 537715, www.spavalleyrailway.co.uk/events

Oct 24 Kissingate Brewery Octoberfest, 11am-8pm, Pole Barn, Church Lane, Lower Beeding, RH13 6LU, 01403 891335, www.kissingate.co.uk

Oct 30-31 19th WORTHING BEER

FESTIVAL, St Paul's, Chapel Road, Worthing, BN11 1EE, www.aaa-camra.org.uk

Nov 6-7 22nd WOKING BEER FESTIVAL,

70+ real ales plus cider, perry and foreign beers, Woking Leisure Centre and Pool in the Park, Woking Park, Kingfield Road, Woking, Surrey, GU22 9BA, 01483 771122, www.wokingbeerfestival.co.uk

Nov 20 Train to London Pubs, TTLP26. Possibly an East London crawl from Clapton down through Hackney to Bethnal Green and Stepney. To be included on mailout list contact Pete Brown, 01243 552908, peteb@custardtowers.plus.com

Nov 20-22 Prestonville Arms Autumn Beer Festival, 12noon - midnight every day, 15 real ales plus cider, 64 Hamilton Road, Brighton, BN1 5DN, 01373 701007, www.theprestonvillearms.co.uk

Dec 6 Ballard's Brewery Annual Beer Walk in aid of local charities. Western Sussex CAMRA bus will run as usual to and from the brewery. Tickets for bus (price TBA) will be on sale from early October – for details see: www.westernsussexcamra.org.uk



Cat & Canary Pub

Upper Station Road, Henfield, BN5 9PJ



Friday 18th - Sunday 20th September 15 Real Ales & Ciders/Perries

Friday 12 noon - close Saturday 10.30am - close Sunday 10.30am - close

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SPOTLIGHT ON



UnBarred Success



UnBarred brewer Jordan Mower is delighted that his Benchmark IPA was voted Sussex Beer of the Festival at the recent Sussex

Branches Beer & Cider Festival. Jordan is pictured with the Bev Robbins Shield and Certificate after a presentation made by Brighton & South Downs Branch members Paul Free and Peter Mitchell.

Weltons are Twenty



Would you believe it! Twenty years of brewing in Sussex makes Weltons one of our most established

breweries. At the 20th anniversary of the brewery on Friday 2 October there will be a strong old stout aged in wooden casks. Real Old is a fresh old mixed with barrel aged old. There will be much merriment amid dancing from the Broadwood and Ewell St, Mary's Morris men, while there will be Rampant Rooster beer for the Rampant Rooster Morris men to enjoy! Look out for Weltons beers at the Stout House,

Horsham as part of the Big Nibble on 5-6 September. Weltons will provide Red Cross Mild at 4.9% at the annual Beer Essentials Horsham Beer Festival at the Drill Hall on 11-12 September. Saturday 19 September is the date for the next live at the brewery event, which will feature local bands and many beers to try. This follows the Open Day at the brewery, which starts at 1.30 pm and will feature a selection of cheeses. Look out in the next edition of the *Sussex Drinker* for details of an Advent Beer Festival at the brewery in December. Follow the brewery on Twitter @ weltonsbrewery or on their website.

Thanks to Harveys

At the South Downs Beer & Cider Festival in June, Pete Coppard and Keith Newell, Brighton & South Downs Branch President and Chair



respectively, presented a special certificate of thanks to Mr Miles Jenner, Head Brewer and Joint MD of Harveys.

This was to mark the 225th anniversary of the brewery and give recognition to all that Harveys and Miles have done for the local branch and Sussex CAMRA over the years.



On a personal note, Miles has been installed as Master of the Worshipful Company of Brewers. The London company received its first Royal Charter in 1438: it is fourteenth in order of precedence among the City's

one hundred and ten Livery Companies. Miles said, "It is a tremendous honour to have been elected Master. I am immensely proud of the brewing industry and will represent it to the best of my ability in the year ahead."



In a tradition dating back many years, it is customary for the Master to supply beer

to Brewers' Hall during his year of office. Harveys recently restored a 1957 Ford delivery truck and it duly travelled through the City of London to supply the first casks. It will also be used around Lewes, although the delivery rounds of the horse-drawn dray will continue. This can usually be seen in the brewery yard when it stops for a rest at about 1pm every Tuesday. The sight of the two horses in front of the brewery building is magnificent.

LocAle

The following accreditations are additions to the lists published in previous issues:

Angmering: Worthing RFC Clubhouse and Pitchside Bar on match days; Chichester: Gatehouse; Lancing: Stanley Ale House; Rustington: Windmill; Worthing: Beechwood Hall Hotel, Brooksteed Alehouse.

Loc Ale - the local branch initiative that became a national campaign – has its own symbol in the GBG. Ask your local publican to source any of the superb range of beers available within thirty miles of their pub from the Sussex breweries listed in Bru News. Pubs closer to the Sussex border will naturally be able to source beers from any of the qualifying breweries in east Hants, south Surrey or west Kent as appropriate to gain LocAle accreditation.



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We are Nick and Sarah Allen who live and work from our adapted former Southern Water workshops in West Sussex. We are both practicing artists: Sarah trained as a glassmaker and ceramicist and

Nick is a fine artist who turned to designing furniture and sculptural pieces. We enjoy food and cooking - making our own sourdough bread – and brewing has really been an extension of this wideranging interest: a hobby that is slowly taking over!

It all started in 2012 following a visit to Portland, Oregon where we were both inspired by the brewpub culture and the wonderful beers. Nick bought a whole grain brewing kit and we set about making our first brew in the kitchen. The results were surprisingly good and the pleasure of bottling our own beer had us both hooked.

Over the next two years, the equipment we had steadily increased in size and the product was refined by giving samples away to anyone who was up for trying some free beer, and there was no shortage of tasters! Relatively early on, the brewing moved out of the kitchen and into the garage. It was never the intention for this to become a business venture (we already had one of those), but we enjoyed the creative process, experimenting with flavours, learning to understand the grains, hops and yeasts and what taste variations small changes would make. Furthermore, the feedback from our tasters was consistently positive which made us think, "let's give it a go".

So last year both cars became homeless and the double garage was taken over by third-hand 5-barrel brewing equipment. It came to us from Phil Halls at Grain Brewery in Norfolk. They had won gold awards for beer using the equipment, as had its former owners Castle Rock, so there was a always a bit of pressure to continue the tradition (we have just entered our first competition, so watch this space for updates). Phil was kind enough to let us spend a day with him assisting in a brew using his new equipment, giving us a greater understanding of how to work on a larger scale.

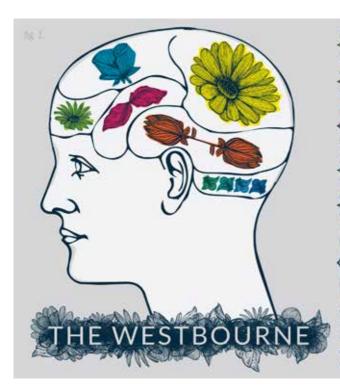
Greyhound Brewery: How We Started



Getting our new kit positioned, connected and tested took a while, and it was a struggle working out just what everything did. Luckily, we had Phil on the other end of the phone helping us when we were lost, and we did our first trial brew in November 2014. Over the next few months we spent time changing a few bits of minor equipment to make various processes easier in our small space. In March 2015 we finally got our beer out there locally and have been buoyed up by the positive comments it has been receiving ever since.

We remain a very small micro, producing a maximum of 2000L a month, focusing on good flavour and experimenting with ingredients. We currently supply our beer cask conditioned to local beer festivals and pubs including the Rising Sun, Nutbourne; Five Bells, Smock Alley; Parsonage Bar, Tarring; Anchored in Worthing; Countryman, Shipley; Stonemasons, Petworth and the Sportsman, Amberley. Our bottled beer can be found in London-based and local restaurants, including the Town House, Arundel and the Tajdar, Findon.

See the report by our CAMRA Brewery Liaison Officer, Ray Pilkington, in the Bru News section of this issue for details of our four beers so far. We are taking Good Ordinary Bitter and one other recipe out to North America this summer where we are going to be guest brewers at the Mill City Brew Werks, Camas, WA – the brewery where this journey really started. It is great to be going back and taking our beer with us; we are sure to pick up a few tips and will recharge our 'can do' attitude batteries!



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Sussex CAMRA Pub of the Year 2014



Fifteen members of the Brighton & South Downs Branch went underground and visited the cellar at the Stanley Arms, Portslade to celebrate Beer Day Britain on Monday 15 June. A few are pictured here – they would not all fit in the cellar! The cellar at the Stanley Arms is open every other Monday night from 7pm with beer straight from the casks at reduced prices. There is also a small, free buffet. Phone the pub on 01273 430234 for confirmation of when the next cellar opening will be.

It was decided to celebrate Beer Day Britain on 15 June because it is the day on which Magna Carta was sealed in 1215. Article 35 of the great charter stated: "Let there be throughout our kingdom a single measure for wine and a single measure for ale and a single measure for corn, namely 'the London quarter'". This year sees the 800th anniversary of Magna Carta marked with national and international celebrations. The Brighton & South Downs CAMRA Ale Trail for this summer has been called MagnAle Carta in recognition of this significant event in our national history.

The following is taken from the Beer Day Britain website: www.beerdaybritain.co.uk/ Who is Behind Beer Day Britain? Beer Day Britain is supported by major organisations in the beer industry including Britain's Beer Alliance, British Beer & Pub Association,

Beer Day Britain at the Stanley Arms

Society of Independent Brewers, Campaign for Real Ale, Cask Marque, Independent Family Brewers of Britain, Association of Licensed Multiple Retailers, British Hop Association and more.

The initiator and driving force behind Beer Day Britain is Jane Peyton (Beer sommelier of the year, author, events producer and evange-aleist); she is also the project manager.

Adrian Towler

Brighton & South Downs Branch



Rudgwick RH12 3EB

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The Old Granary, Langham Lane, Lodsworth, West Sussex GU27 9BU



It was thanks to a tip-off from Gary Lucas of Kissingate Brewery that I found myself alighting from Billingshurst station on a sunny summer

Saturday afternoon. It was my first visit to this large, lower Wealden village since it was the focus of *The Quaffer*, No. 16, December 2007, but (some) things have changed since then. It took me ten minutes to reach my destination, the Kings Head, at the top of the High Street, marked by its overhanging ornate ironwork sign. The interior layout looked much the same to how I dimly remembered it from several years earlier, except that all was now spick and span and an enticing bank of eight hand pumps was mounted on the bar. I asked for half a Hop Back World Hop Medley. This 4.2% golden ale collaboration with Greene King was at perfect temperature and exactly what was needed on this hot July day.

Having asked for whereabouts of the landlord - for I had emailed him in advance to say that I



was dropping by - I was told that he was mending a fence in the back garden and that it would be

difficult to miss him. Quite so. Genial Irishman Colin Ganley is a larger than life figure, 6 foot 3 inch tall, well-built and in his late-40s. Originally hailing from County Meath, he has been a licensee for thirty years, having previously run pubs in Brixton and Herne Hill. His parents own Ganley's Irish Bar in Morden. Colin is marred to Oonagh and they have been at the Kings Head for a year, having purchased the

The Kings Head, Billingshurst

freehold from previous owners Enterprise Inns.

Colin has put in planning permission to convert the interior into two bars to include a steakhouse restaurant, function room and conservatory, also to install a new kitchen and to have sixteen *en suite* letting rooms. As Colin oversees strategic operations, his managers Stuart and Kirsty look after the bar and the beers. Hogs Back TEA is a permanent; Kissingate beers always feature, as do the more interesting offerings from Greene King. Other breweries that may appear include Dark Star, Firebird, Top Notch and Triple fff. There is also a real cider, which on my visit was Black Pig (6.0%). If Belgian bottled beers are your tipple then some delightfully strong examples can be found in the fridge.

After chatting to Colin, I finish my visit with a



Greene King Magna Carta, a 5.0% amber ale infused with Juniper, and a Hogs Back Hopping IPA, which at 5.4% turns out -

surprisingly - to be ruby and vinous. Both beers are beautifully kept. A date for your diaries. Colin is running a beer festival at the pub on 22-23 August. There will be lots going on: a steam engine turning up, Morris dancers, jazz band, BBO etc.

I may well see you there.

The Kings Head, 40 High Street, Billingshurst, West Sussex, RH14 9NY, 01403 782012

The Quaffer





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Good home made food from locally sourced suppliers

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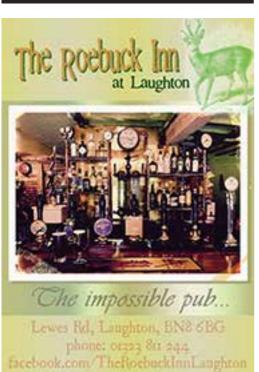
The Bull Inn

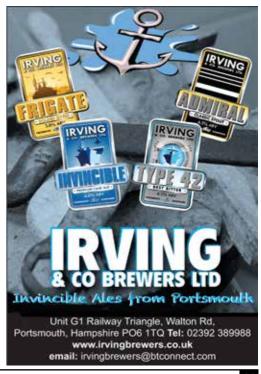
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> Open: Mon-Thu 11-11.30pm Fri & Sat 11-12.30am Sun 11-10.30pm







The 26th Yapton Beerex took place from Friday 15 to Sunday 17 May. It was held as usual in the Yapton & Ford Village Hall and opened in classic Yapton weather - warm and sunny. Over a thousand happy punters enjoyed sixty-two beers from fifty breweries - including Langham Easy Ryeder, a new red rye beer launched at the Beerex - and ten ciders and perries, in addition to an eclectic variety of bottled UK and European beers.

The festival passed entirely without incident. Well, unless you include the travails of the poor chap delivering the Staggeringly Good beers (Staggeringly Good is the name of the brewery – but the beers are staggeringly good!). He heard a bang in the back of his car while delivering to the festival and thought for a moment that he had hit something - or something had hit him – but when he looked in his rear-view mirror he saw a fountain of 5.7% Extinction Black IPA, which rapidly became - well - extinct! Fortunately, Langham stepped into the breach and supplied us with their 7.5% Ægir smoked porter.

Beer of the Festival, as chosen by our festivalgoers, was Downlands Devils Dyke Salted Caramel, 5.0%; LocAle of the festival was Vibrant Forest Radicale Oat & Coffee Stout, 5.7%; and Cider/Perry of the Festival was Heck's Red Pear, 6.5%. Suitable visits have been arranged to present them with their awards – a tough job but we will see it through on your behalf! Our festival-goers donated £335 to our chosen charity Macmillan Cancer Support.

Yapton Beerex Report

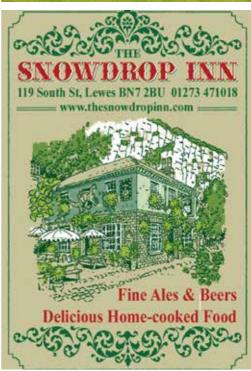
Many thanks to all who came and/or contributed in whatever way; we hope to see you again next year. The 27th Yapton Beerex will be open from Friday 13 to Sunday 15 May 2016. Set-up is on Wednesday 11. If you would like to come and help, you will be most welcome.

Cheers!

Philip Wildsmith

Western Sussex Branch Chair







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The Rose Hill Tavern Action Group has less than two months to save the Rose Hill Tavern, Brighton. Their campaign has already won recognition of the Tavern

as an Asset of Community Value, but ACV status only provides protection from development for a year before another planning application can be made. The pub was purchased from Enterprise Inns by Evenden Estates who put it back onto the market after their proposal to turn it into flats was rejected by Brighton and Hove City Council. The only way to guarantee that the pub will not once again be bought by property developers is for the locals to buy it themselves. But they have only until Friday 2 October to raise the money to make a purchase and secure it as a community facility. Can you help?

Please visit the web site www. therosehilltaverncommunitypub.co.uk. From there you can do any of the following:

- Pledge to buy shares: these will be launched in August but you can pledge now on Crowdfunder.
- Share your professional skills: people are urgently needed with finance, legal or property expertise.
- Donate to the fighting fund: money needs to be raised right away for a structural survey.
- Show the level of community support: add a goodwill message to the Supporters Wall.
- Say what you want from the Rose Hill Tavern as a community asset: it can be whatever we decide it to be!

The Rose Hill Tavern is one of the few remaining traditional neighbourhood pubs left in the rapidly changing London Road area. There has been a pub on the site since the

Save the Rose Hill Tavern



1870s. The present building, with its distinctive green tiled exterior and leaded stained glass windows, dates

from a 1934 improvement by architect Stavers Hessell Tiltman for the now-defunct Portsmouth and Brighton United Breweries. There have been changes to the interior since then: most notably the removal of the Bottle & Jug in 1950 and the later bringing into use of a large room at the rear-left. Nonetheless, at the time of its closure, the pub retained a two-bar layout and was a potential candidate for the CAMRA South East Regional Inventory of Heritage Pubs.



The Rose Hill Tavern has always welcomed everyone in the community, young and old. The action

group want to see the space put to good use and are asking local people what they would like from their community pub. Suggestions so far include a microbrewery, space for business meetings, training for people learning the pub and catering trades, and a venue for pop-ups. Please send through your ideas and suggestions.

Email: contact@therosehilltaverncommunitypub.co.uk Web: www.therosehilltaverncommunitypub.co.uk Facebook: Save The Rose Hill Tavern Brighton (please 'Like' us)

The Ouaffer

On Behalf of the Rose Hill Tavern Action Group



It is the 10th Ale at Amberley Beer Festival from 4-6 September and time to celebrate the 30th anniversary of the Bond film that used Amberley as a location. The 'First Strike Mine' in "A View to a Kill" was, of course, the

railway tunnel on the Amberley Museum site and is the place where beers are stored prior to the Festival – the coolest spot in town! The trains are used to take casks in and out of the tunnel, so it is also very practical.



Sir Roger Moore has been invited to visit and check out some of the beers this year. He has been on tour in "An Evening with Sir Roger Moore" –

and plugging his recent book, Last Man Standing: Tales from Tinseltown. Co-star Grace



Jones, however, was unavailable! Some Bond-themed beers will be on sale such as Moore Beer and Brew 007 and the beauty is that every pint you drink helps the museum with its running costs. So don't feel guilty about sneaking in that extra half

They hope to have a special food to go with the beer – it is from Canada. Poutine is a classy take on cheese and chips with gravy. It looks a mess

A View to a Beer

but is so delicious that it has been a favourite fast food in Atlantic Canada for many years (Google it!). Yet only now is it being sold in London. And yes, McDonald's now have it — but only in Canada at the moment. So why wait for this wonderful accompaniment to beer when you can get it now at Amberley?

CAMRA have been asked to help and have assembled a crack team: Steve Leyfield as Cellarman, Roger Coton as a Bar Manager, Jackie Johnson advising on ciders, plus a whole bunch of experienced bar staff to help out and reduce waiting times, which were such a problem last year. Ruth Dewdney, who works at the Museum and is the Festival Manager, is sourcing the fabulous beers with support from Dark Star

Tickets, £5 for Friday and Saturday nights, are available on the door, from the Museum on 01798 831370 option 4, or at the Evening Star, Brighton; Stanley Arms, Portslade; Duke of Wellington, Shoreham-by-Sea; Selden Arms, Worthing; and Beer Essentials, Horsham. During the day, normal Museum admission prices apply. There will be some musical entertainment from Morris sides, buskers and also a German fair organ. Details of special buses are on the website www.AleatAmberley. co.uk. Sunday is drink-up day with free entrance to CAMRA Members from 2pm and. after this time all beers left will be at reduced price. So book the date and make sure you are there.

Photograph of the tunnel by is kind courtesy of Graham Bendell.

Adrian Towler

Brighton & South Downs Branch

Train To London Micro Pubs – Friday 1 May. The problem with this jaunt is – will the micro pubs be big enough to take Pete Brown's now quite large group of Merrie Men (well, most are men). Because about twenty-two went. But yes, at the first two, no problem.



The **Long Pond**, a ten minute walk from Eltham station, is quite large, two rooms in fact and a proper bar. I confess that I was late arriving, due to mislaying my railcard and searching the house that morning! So I only had time for a half of the very tasty house beer, Pond Life, about 3.5%, and at a reasonable price for the Greater London area, £3 a pint. As has happened before on these trips, the question arises, why move on? We could happily stay here for the rest of the afternoon. It was indeed a pleasant watering hole – but duty calls.



Another brief walk to a 132 bus then took us to the **Broken Drum** with four on and to give you the sort of range we

experienced: Triple fff Pressed Rat, Peerless Cracking Up, Bespoke Raging Ale, all at £3 a pint, and Elephant School Aussie Blonde for

The Broken Drum, Between Irons and Nails Shops

20p more. Interestingly all in the 3.5-4.0% range so 'good quaffing ales' as I believe it is called. And all on gravity dispense. The pub had only been open for a couple of weeks. It is a shop wedged between an ironing shop and 'Pretty Nails', abutting a used-car lot near a flyover. Observation at this point: just one bogstandard unisex toilet – no short flush, no urinal, so with the majority of customers being male, not very water-savvy? Why 'The Broken Drum'? It is Terry Pratchett – look it up. Time to move on - to a No. 5 bus and the **Door Hinge**.



This was Greater London Pub of the Year for 2014, which safely accommodated us all 'with seats for only twenty-two' as Pete quoted but there is a small back lounge on the way to the toilet. Three beers on: £3 a pint. Why the name? Ray Day, an ex-cab driver, wanted to name the pub after his mother, Doreen Inge who at school got nicknamed 'Door Hinge' by the kids (Dor Inge, get it?) so she dropped the Doreen and, for the rest of her life, went by the name of Jean. Beers on gravity of course, to be viewed through a window alongside the very tiny bar counter. What to do with hops? Drape them around the ceiling of course (well this is almost

Kent). What to do with pump clips you can't use (because there's no pump handles)? Nail them to the wall, of course. Brewers must know that you can't use them yet keep giving them to you – as well as the plastic clips to stick on, yes there was a bag of those, sat un-used, on the bar when we arrived.



Our next three-mile bus ride took us to Crayford and the **Penny Farthing Ale House**, surely not named after another mother? Open less than a year and already another Pub of the Year with a window to look into the small beer room where the casks are dispensed on gravity. And in the corner a tiny 'bar' but really nobody was making use of it because the proprietors were roaming around taking orders and money. Even so, a small bar seems to be a good feature of these micro pubs because it is somewhere to leave your empty glasses and collect drinking magazines and to go if you want a beer and there is nobody to be seen serving.

Another use for micro pubs of course is to accept redundant beer festival glasses (line-measure, so most pubs don't want them). Yes,

there was a good range of beers. Bob Baldwin and appropriately-named Bev were circulating to supply you with beers from the beer room. We were even allowed to try beers not yet 'on', before moving on. The shop used to be a bicycle shop before, by the way. It has to be said that twenty or so of us makes a big difference to a micro pub, but on a Friday afternoon, leading into evening, we left one or two behind when we moved on. Toilets at least had a micro-flush you'll be relieved to hear. Fine beers on and again nothing over 4.0%. More hops around the ceiling (the plant type) and of course pump clips stuck on the wall.



So on to **One Inn the Wood**, after a short train ride to Petts Wood. It was packed at 8pm on a Friday night. With a brick-built bar they had the usual air-conditioned room behind with gravity beers. This had an impressive full-wall photo of a woodland scene — and a lot of pump clips displayed of course. Four beers were on from £3.20 to £3.40 and more hops, naturally, around the ceiling. This was our last port of call before heading back to the station and to Victoria, then, over and out. Thanks to Pete for organising this — a really interesting day. The next Train to London Pubs will be a fourth anniversary outing to Central London on Thursday 24 September.

Adrian Towler

Brighton & South Downs Branch

Following on from the Spring Equinox Beer Festival, held in Horsham last March, organised by the CAMRA North Sussex Branch, it was decided that it was time for another bus trip. This would be a way of thanking those who had assisted with the festival, but also hopefully interest some others. After the date was fixed for Saturday 13 June, Social Secretary Vanessa went off to organise transport for the day, while I went off to talk to publicans, check the route and put an itinerary together (a tough job, but someone has to do it). At the outset, I had already thought about three very different pubs, which I thought people would find interesting to visit, two in Kent and one in Surrey. I had also thought it would be nice to give people a day out to remember, if only because when we usually go out, some get in such a state that they can't remember much or anything afterwards!

Come the day, which was nice and sunny and not too warm, the coach set off from Horsham, picking up as usual at Newdigate (Surrey), Crawley, Three Bridges and East Grinstead. Unfortunately, due to clashes with other events and some last minute dropouts, there were only around twenty-five on board as we set out for the first stop of the day, which wasn't too far.



Just across the border into Kent is the **Queens Arms** at **Cowden Pound**. Although it does not usually open Saturday lunchtimes, it did especially for us by prior arrangement. I think a lot of CAMRA members would know this place, with it being on the National

Inventory and one of the most unspoilt pubs in the country. It had been in the same family for just over one hundred years when, towards the

Mystery Bus Tour



end of 2013, Elsie Maynard, who was the last of the line, had to go into a home due to her age. It remained open and run by volunteers whilst Admiral Taverns looked for someone to buy the pub, but wanted to ensure that it would be looked after. Towards the end of last summer, Jonathan & Min Hancock, who live nearby, managed to buy it and have ensured that it stays as it is - unspoilt.



Apart from the odd lick of paint and some much needed maintenance to the building, there is still no lager sold here, nor has one of those new-fangled cash register things been installed. The beer is now provided by Larkins Brewery with Traditional Bitter being the usual offering (Porter is available during the winter months). We spent around eighty minutes visiting the pub giving everyone the chance to have a couple of pints and take in the ambience of what I personally think is something quite special. The sausage rolls that were provided were also much appreciated and our thanks go to Jonathan and Min for opening up for us. One last sad item to report is that Elsie Maynard passed away on 20 April this year. She was only 91 years old, but her funeral was very well attended and she was laid to rest in the churchyard in nearby Markbeech.

After leaving Cowden Pound, there was a cross-country drive to our next destination, which gave Lindsay, our driver once again, a chance to demonstrate his driving skills. It also gave everyone on the coach the chance to very closely inspect the underneath of a railway bridge.



Our next stop was the excellent Windmill at Sevenoaks Weald, which was recently a CAMRA National Pub of the Year runner-up. The only

slight hiccup of the day occurred here, where it took a while to get the coach parked. For those that don't know, this was once a rundown Greene King pub that had been closed for a while. Current owners, Matt & Emma, bought it in 2012 and spent a few months gutting the building and refurbishing it, with the result that the locals have now got a pub to be proud of. Being a free house and having owners who are enthusiastic about beer, there are six regularly changing ales available which are usually locally sourced, although some come from further afield. Goachers Fine Light regularly features and if you are into cider, perry or foreign bottled beers, there is always a good

selection available. We were joined for the afternoon by some of our friends from the Coopers Arms, Crowborough and as it was a nice afternoon, we were able to take advantage of the pub garden. The food is excellent here and ranges from full meals to bar snacks, down to some rather lethal pickled eggs. After a few hours sampling the beer selection, it was time to move on for our last stop of the day.



Travelling back into Surrey via the A21 and A25, we headed for the village of Limpsfield Chart to spend an

hour at the Carpenters Arms, which is owned by Westerham Brewery and is very much their flagship pub. Set in a rural location, which is mostly National Trust land, it is a very popular area for walkers and is also a destination pub for those seeking food (it is advisable to pre-book for Sunday lunch). There are usually up to five Westerham Brewery ales available, but for this visit, there was also a guest ale in the shape of Ramsgate Gadds' Dogbolter Porter, which was much appreciated by some present. Again the weather had held up and we sat outside for about an hour until we had to leave and head back to East Grinstead to drop people off and then to the other pick-up points mentioned earlier and once again, nobody was left behind. Thank you to Vanessa Mason-Hill for her excellent organisational skills in booking the transport and rounding people up to come along, so thank you also to those who did come along for the day. Thanks also go to our driver, Lindsay, of Seaford Coaches, for once again looking after us and keeping an eye on things. We might do it again next year!

Peter Spooner

North Sussex Branch



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