



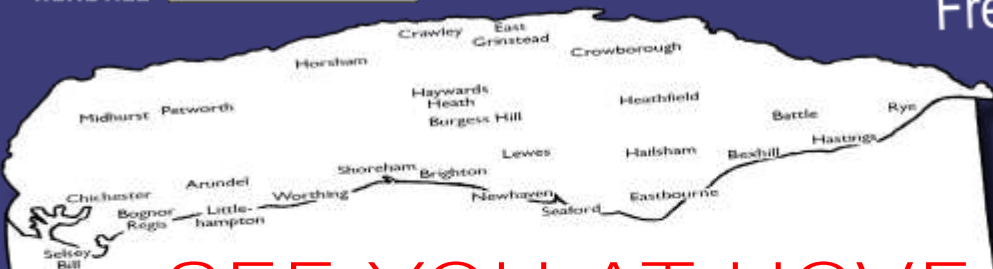
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REAL ALE



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

Winter 2013
Free



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Sussex CAMRA Branches

BEER & CIDER FESTIVAL



PUBLISHED
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BY THE
SUSSEX
BRANCHES
OF THE
CAMPAIGN
FOR
REAL ALE

6, 7 & 8 March 2014

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POTY: Wilkes Head, Eastergate

COTY: Albatross R.A.F.A. Club: Bexhill-On-Sea

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POTY: Wilkes Head, Eastergate

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Beer Festival: Worthing, Oct 2014

POTY: Gardeners Arms, Sompting

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Beer Festival: Ardingly Vintage Vehicle
Show, 11-13 July 2014

POTY: Jolly Tanners, Staplefield

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Beer Festival: Lewes, June 2014

POTY: Brewers Arms, Lewes

COTY: Constitutional Club, Lewes

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Beer Festival: Eastbourne, Oct 2014

POTY: Dolphin Inn, Hastings

COTY: Albatross R.A.F.A. Club, Bexhill-On-Sea

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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 JPG format.

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Views expressed in this magazine are those of the individual
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Website: www.citizensadvice.org.uk/index
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Brighton, East Sussex, BN1 1JP
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Website: www.camra.org.uk



Sussex Branches of CAMRA Beer & Cider Festival XXIV

There really has never been a better time to discover real ale, with over twelve

hundred breweries in the United Kingdom, including nearly forty in Sussex, producing over 5000 different beers. Unfortunately we can't have as many beers as that on sale at the 24th Sussex Branches Beer & Cider Festival but there will be over 220 specially selected real ales to choose from. Cider and perry lovers will have more than forty ciders and perries available. There will also be an excellent selection of British Real Ales in a Bottle and of foreign beers from all over the world.

To help soak up those pints there will be a variety of food on sale, including vegetarian and vegan choices. Smart T's (www.t-shirt.uk.com) will have his usual stall selling his unique brand of T shirts. Kaz and Camilla from Ace Faces will be doing face painting and temporary tattoos. Olives and Things will also have their stall selling a variety of olives, antipasti, nuts and crispy snacks. As in previous years there will be a live band on the Saturday night and this year it will be The Wessex Pistols.

All bars will operate a token system with each token being worth 10p. Refunds will be given only for whole £s before time is called at the bar. Any surplus tokens, as well as any spare cash you have, can be donated to this year's two festival charities: St Peter and St James Hospice, Chailey,

and The Rosemary Mount Care Home, Worthing.

Please bear in mind that real ale takes at least two days to settle before it can be served. So the earlier you can get to the festival the greater the choice of beer available. Tickets will go on sale from 13 January to 28 February 2014 at the following outlets: Evening Star, Brighton; Beer Essentials, Horsham; Bell, Hove; Gardener's Arms, Lewes; Stanley Arms, Portslade; Buckingham Arms, Shoreham by Sea; Sel-den Arms, Worthing.

The Brighton Centre Box Office (www.brightoncentre.co.uk) will also be selling tickets but please note that there is a booking fee when buying tickets through their website or by phone. No tickets will be on sale at the Hove Centre other than at the door while the festival is open. A minimum of 100 tickets will be on sale at the door before each of the five sessions. For postal sales please send a 9x4 SAE with your payment to SCBCF Tickets Sales, 16 Connell Drive, Woodingdean, Brighton BN2 6RT. Please state which session(s) you require with cheques or postal orders made payable to Sussex CAMRA Beer Festival.

The trade session will take place on the Thursday from 3-5pm when invited representatives of breweries, cider makers and licensed premises will have the chance to sample up to ten different beers, have the opportunity to speak to other landlords and

Hove Centre, 6-8 March 2014

for brewers and cider producers to market their products.

See the back cover of this issue for times and ticket prices, or go to the website at www.sussexbeerfestival.co.uk. The ticket price will include a free souvenir glass and festival programme. For card-carrying CAMRA members there will be £2 worth of beer tokens available from the CAMRA membership stand. On Saturday night holders of a valid NUS card will receive a 50% reduction on their ticket price, either at the door or at the Brighton Centre Box Office. If you look under 25 please bring a photo ID and please note that there will be no admission at any sessions for under-18s, with the exception of babies or small children in push chairs only, accompanied by their parents, during the early sessions. Bags may be inspected at all times.

Finally, for all of those who enjoyed yourselves at the 2013 festival, spare a thought for the volunteers who served you. All are unpaid workers who do the job because of their love of real ale or cider. All CAMRA festivals are run by CAMRA members who do a variety of jobs, many behind the scenes setting up, taking down and selling tokens and so the list goes on. But serving you the drinker is, I think, the most important. Who wants to wait to be served? You would much rather be looking at your programme thinking about your next drink.

So this is where you, the Sussex CAMRA member comes in. This year we didn't have enough workers for some sessions but particularly the Saturday lunchtime session. We managed but only just! I know next



year's festival is four months away but PLEASE think now about volunteering to work at it. You will be well looked after, I can assure you. There is a chance to sample the beers or ciders, a meal, a festival T-shirt, free transport home and other goodies.

So, to all of the workers who couldn't make it in 2013 and to all you new volunteers, I hope to see you all 6, 7 & 8 March 2014.

All enquiries: camrahove@btinternet.com
or 07450 656148;
www.sussexbeerfestival.co.uk.

Peter Mitchell and John Kirkland

Joint Festival Organisers



STAR BEHIND THE BAR



Star is a doubly appropriate description of Lorna Brothers, for she is pictured behind the bar of the Dark Star Brew-

ery Shop, Partridge Green.

When Lorna is not behind the bar she is most likely to be relaxing at home in her new log cabin. Not many people know that Lorna is a keen mountain biker. She is a member of a mountain biking club that meets on Tuesdays. Lorna never drank until she worked at Dark Star!

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2013

PREMIUM BITTERS

Silver



American Pale Ale 4.8%
Made using only the choicest U.S. hops this triple-hopped APA has a pleasant citrus fruit aroma and characteristic robust bitterness.



Best Bitter 4.0%
Perfectly balanced with a complex bittersweet malty taste, fragrant hops and a characteristic long deep finish. A traditional Sussex style Best Bitter.

SIBA

REGIONAL
WINNER
2013

STRONG BITTERS

Bronze



Golden Tipple 5.0%
Golden Tipple is brewed using Tipple Barley from the Farm, Our First Seasonal Beer. Hoppy and refreshing with aromas of orange and tangerine.



Sussex Pride 4.5%
A strong, complex IPA. Bronze in colour with a fruity nose and full round flavours. The perfect balance between malt and hops.



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.



Long Blonde 3.8%
A light coloured golden Ale with a distinctive hoppy aroma and crisp clean bitterness on the finish. Smooth light and refreshing.

SUSSEX PUB SCRATCHINGS

While the Sussex Branches of CAMRA are pleased to acknowledge the following news items, the Scratchings section does not constitute an exclusive list of officially recommended pubs, nor does it consist of critical customer reviews. 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.

■ BOGNOR REGIS



In the Aldwick area, after a period of closure, the **Ship** has reopened under new

management. An outside chalkboard advertises 'food now available'. Visible on the bar are two extemporised, handwritten pump clips for Hop Back Summer Lighting and Hook Norton Old Hooky.

■ CHICHESTER



The **Rainbow** re-opened at the start of August. Young's Best is available.

Please note the opening hours are Tuesday-Saturday 4-11pm, Sunday 12noon-5pm, Monday closed.

■ CROWBOROUGH

The 2014 *GBG* sees the **Cooper's Arms** mark up its tenth consecutive appearance in the guide. Since the current owners took



over back in 2003, the pub has gained a keen following for its good quality ales.

Recent random

visits have found guest ales from Bristol Beer Factory, Exe Valley, Great Orme, Red Willow and Two Cocks, amongst others. Tonbridge brewery beers are becoming more regular, alongside Black Cat and Dark Star. Also of note has been the availability of bottled beers from Moor brewery down in Somerset, which the landlord brings back during his visits to that part of the world. Beer festivals remain a regular fixture and a couple of note feature early in 2014. One of the highlights of the Winter Ales Festival will be the 2012 cask of Dark Star Critical Mass, which has been slowly maturing in the cellar. See the diary dates for details.

■ CUCKFIELD

The smartly refurbished **Talbot** is popular with diners and very supportive of local real ales. Well-kept Harveys Best, Dark Star Hophead and a Long Man beer are available on the three hand pumps. The pub is an outlet for the *Sussex Drinker* and has recently been LocAle accredited.

■ DANEHILL

At the **Coach & Horses**, Black Pig Cider



has gone down very well throughout the summer, as has their perry. Alongside

the regular Harveys Best, it was good to see a Turners brewery beer as a guest.

■ DIAL POST

Three well kept ales from the likes of Downlands, Kissingate and Harveys can be



enjoyed at the **Crown Inn**, just off the A24, which makes a welcome return to

GBG 2014.

■ DUNCTON



Kings Horsham Best, Triple fff Moondance and a local guest can be found at the **Crick-**

eters, a famous old pub on the A285 south of Petworth, which returns to *GBG* 2014.

■ EASTBOURNE



One of the best pubs in Eastbourne in which to sample a range of Harveys is the **Victoria Hotel**, a traditional local just

over half a mile from the town centre in Latimer Road, a quiet residential street between Seaside (main road) and the beach. The tied house usually serves four Harveys beers via hand pump, including Best Bitter, Old Ale, Armada Ale and a seasonal beer. Reasonably priced home-

cooked food is available Thursday to Sunday.



ArtisVin is a wine merchant at 36 Meads Street that supports and specialises in Sussex beer. "If it's brewed in

Sussex and in bottle, we will stock it", goes their mantra. They currently have sixty Sussex bottled beers from Arundel, Beachy Head, Franklins, Goodwood, Harveys, Hastings, Hepworth, Hammerpot, Long Man, Rother Valley, 1648, Pin Up, 360 Degree and Turners, plus guests from other places, and are always seeking to stock more.

■ FERNHURST

Reportedly reopened under its original name is the **Kings Arms**. The local branch has yet to make a visit.

■ FINDON



The **Gun Inn** is now offering three or four ales from the Marston's portfolio.

This fine old village pub, which dates from around the 15th century, returns to *GBG* 2014 after a long absence and is thriving again in the hands of Lewis, Sally and family.

■ HAYWARDS HEATH

Orange Square Bar has two hand pumps, one of which may have been for Sharp's Doom Bar. Also on the Broadway, **Grape & Grain**, independent wine merchant and delicatessen, stocks a huge selection of

bottled beers and also has on draught Harveys Best, Dark Star Hophead and Black Pig Cider along with a rotating guest beer.

■ HOVE



The **Sussex Cricketer** now has up to eight real ales available. Monday from 5pm is

Cask Club with all ales at £2.49 a pint. 20p a pint discount to card-carrying CAMRA members applies at all other times. Various food/drink offers are available most days of the week.

■ ICKLESHAM

Congratulations to the **Queens Head** whose entry in the 2014 *GBG* marked their thirtieth consecutive guide entry, a remarkable achievement for which they were presented with a certificate by the South East Sussex branch. Indeed, the pub has been listed in thirty-four editions of the guide, more than any other currently listed branch pub, having missed out only one year since 1980. We wonder what went wrong for 1984!

■ LANCING

Former manager of the **Crabtree**, Brian Lamb, has taken over stewardship of the **Lancing Royal British Legion** in Culver Road. Brian will be making available at the Legion a wider range of beers, including many locally brewed, and has plans for a beer festival early next year. CAMRA



members will be made welcome on production of a valid member-

ship card. All beers are presently £2.80.

Meanwhile, back at the **Crabtree**, new manager Matt Harvey has taken up the helm. Matt has been involved in the pub trade for thirteen years and has a keen interest in real ales. We wish him and Brian the very best in their new ventures.

■ LEWES

The roof terrace at the **Rights of Man** (Harveys) has now opened. The mural in the back bar, which depicts the trial of protestant martyrs in 1557, was painted by local artist Julian Bell in just ten days. There is an article in the October edition of *Viva Lewes*.

■ LITTLEHAMPTON

COCO Lounge, 8-10 Clifton Road, (formerly the Tower Club) is offering a rather good Goldmark Best Bitter at £2.80 a pint (£1.35 a half!).

■ NEWHAVEN



Harveys have bought by auction the **Bridge Inn**, a pub significant in both

local and world history. When Louis Philippe escaped from France in 1814, his first night in England was spent at the inn. Thomas Tipper also brewed his Tipper Strong Ales there for the Prince Regent. The pub may be closed for some time while it is refurbished.

■ PAGHAM

The **Inglenook Hotel** has increased its guest ale capacity by installing another hand pump, which has seen some superb double-acts appearing from the likes of Dark Star, Highland Brewing Co., Magic Rock, RedWillow, Roosters, Hop Studio,

Thornbridge and many others, to complement regulars from Fuller's (ESB and London Pride), Ringwood (Old Thumper) and Young's (Special). Keep an eye on the Hotel's Facebook page for guest ale updates.

■ RODMELL



The **Abergavenny Arms** is a charming free house and the only pub within a

couple of miles on the local road from Lewes to Newhaven. New owners took over last year and it was buzzing when visited on Sunday lunchtime. On the hand pumps is Harveys Best Bitter together with one or two constantly changing guest ales, such as Isfield IPA. Good food is served every day with Pizzas on Sunday evening, to eat in or take away. Along the lane in the village is Monk's House, a National Trust property and the former home of the novelist Virginia Woolf, well worth a visit (open April to October).

■ ROTHERFIELD



The **Catts Inn** has recently been taken over by new tenants. This refreshed

but traditional village local now offers up to five real ales, including Harveys best as the regular. Beers change weekly and are always varied and well-kept. During recent visits guests have included Kings Brighton Best, Black Cat Original, Skinner's Cornish Knocker and Adnams Broadside. Proper pub food is available lunchtimes

and evenings at good-value prices and the welcome is always warm.

■ ST LEONARDS-ON-SEA

The **Tower** is a family-run pub that has turned to real ale in a big way. It is now offering four beers, all very reasonably priced, with Dark Star APA on permanently.



For those who knew the pub before its transformation, a pleasant surprise awaits you. This is its first year in the *GBG* and landlady Louisa Gover was absolutely delighted. She is pictured outside her pub with

CAMRA Area Organiser and local resident Peter Page-Mitchell.

The **North Star** does double stamps on Loyalty Cards for all beers on Tuesdays, while Thirsty Thursdays see 50p off beers and all drinks. Jamie has also trialled the Thirsty Thursdays in the **General Haverlock, Hastings**, recently and was very pleased with the increase in sales as a direct result.

■ UDIMORE



The **Kings Head** is once more selling real ale, some locally produced, in very good condition on a recent visit. It is hoped that

Spencer and Toby can make a real go of things in this once regular *GBG* entry. Please note the pub is closed on Tuesdays.

■ WALBERTON



John Miller (once of JM Inns) and partner Jim Paget have taken over the **Holly Tree**. They aim to reopen the pub in early November and re-establish it at the heart of the community.

■ WINCHELSEA

The local branch were prompted to visit this spacious, ancient little jewel of a town on a hill, near Rye, after reading William Boyd's recent novel, *Waiting for Sunrise*, which has a scene or two set here.



The **New Inn** was well worth the visit; it dates from 1778 and has a comfortable bar, restaurant, accommodation, real fires and a secluded garden. Greene King Abbot Ale and IPA are served by hand pump in excellent form.

■ WITHYHAM

No sooner had the last issue of this maga-



zine gone to press, when news came that Harveys had disposed of the **Dorset Arms** and it became a free house from early September. An initial visit found little altered, with three Harveys ales on

hand pump, although it is reported that changes will include more local brews appearing here.

■ WORTHING



With the publication of the 2014 issue, the **Selden Arms**, notches up fifteen consecutive years in the *GBG*.

Congratulations to Bob and Michele who have served us all an amazing selection of fine real ales since they took over the pub in 1998.

It has appeared in the guide twenty-three times in total, the other years being 1979-1981 when run by Colin and Lynne Brown, and 1985-1989 when Paul Melhuish was at the helm. This 19th century dog-friendly free house has a small, single bar with six hand pumps, at least one of which dispenses a dark ale. Belgian and German draught and bottled beers are also available. A beer festival is held at the end of January and there is occasional live music. The pub supports a darts team. Photographs of old Worthing hostelrys adorn the walls,

as well as a chalkboard displaying a list of forthcoming ales.

The **Castle** is a welcome addition to *GBG* 2014. Ray usually has four competitively priced ales from the likes of Dark Star and Harveys at this cosy, genuine free house. Please note that it is open only in the evenings from 5pm and is also closed on Sundays.



priced
ales from
the likes
of Dark
Star and
Harveys
at this
cosy,

Two railway-themed guest beers from Cottage brewery - Pacific and Golden Arrow - were on tap at the **Downview** during an autumn visit. Quite appropriate for a pub only yards away from West Worthing station!

To help celebrate being included in the 2014 *GBG*, the **Parsonage Bar & Restaurant** in Tarring has announced the racking of Harveys Old Ale and thus the return of the 'dark ales', with milds, porters, and the likes of Dark Star Art of Darkness all to follow from now through to Christmas, not forgetting the Xmas ales (possibly from Harveys and Downlands).

Flickr photo credits: Mike Baldwin, Catts Inn at Rotherfield; Trevor Hall, Bridge Inn at Newhaven; John Law, Cooper's Arms at Crowborough, Coach & Horses at Danehill, Sussex Cricketer at Hove, Kings Head at Udimore, Castle at Worthing; David Seall, Gun Inn at Findon. Apologies also go to David for not crediting him in the previous issue with the Chequer at Steyning.

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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 foot-paths 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
Stagecoach www.stagecoachbus.com/south
Sussex Bus www.thesussexbus.com

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



November

Friday 1 to Hove & Shoreham; meet Neptune (GBG) from noon then later onwards to Sussex Cricketer & Duke Of Wellington (GBG).

Thursday 7 to Crawley & Burgess Hill; either

10.27 Metrobus 23 from W'tg. or 10.48 Metro 271 from B'ton to Brewery Shades (GBG) returning to Quench Bar.

Monday 11 Worthing Wander; meet Spyglass opp. Pier from 11.30, then onwards!


Wednesday 20 to East Ashling & Chichester; **12.03 train from B'ton (12.25 from W'tg) to Chi** for 13.05 Ems & Dist. 54 from outside bus stn. To Horse & Groom (GBG) then back to George & Dragon.

Thursday 28 to Warnham & Horsham; either 10.00 Stagecoach 17 from Churchill Sq. or 10.27 **Metrobus 23 from W'tg to Horsham Bus Stn.** for 11.49 Metrobus 93 to Sussex Oak (GBG) returning to the Lynd Cross or others.



December

Friday 6 to Whitmans Green & Staplefield; **10.48 Metrobus 271 from B'ton Churchill Sq. to the Ship** then onto Jolly Tanners (both GBG).

Thursday 12 to Royal Oak, Friday Street; (GBG) either 11.00 Stagecoach 17 from Churchill Sq. or **11.27 Metrobus 23 from W'tg Pier to meet at Horsham Bus Stn.** For 12.35 Compass 52 to Rusper then easy 35 min. footpath  walk to pub.

Friday 20 Exploring Lewes for Harveys Xmas Ale; meet Brewers Arms (GBG) from 11 then onwards from noon.

Monday 30 to Yapton & Eastergate; Stagecoach 700 (for Chichester) at 10.05 from B'ton, or 11.07 from W'tg, to Sparks Corner for short road walk (less than 1m.) to Maypole (or 12.07 Stagecoach 66 from Barnham Stn. direct to pub) then 13.37 **St'coach 66 to Wilkes Head (both GBG).**



January

Wednesday 8 around Brighton; meet 11.45 at Churchill Sq. for B&H 1 to Hand in Hand then Southover and Craft Beer Co. (GBG) etc.

Wednesday 15 to West Chiltington & Thakeham; **11.05 Stagecoach 1 from W'tg. to WC** for short road walk to Five Bells & return for Compass 71 to White Lion (both GBG), then walk via footpath 🍂 & country lane (approx. 2m) to Ashington for return bus.

Monday 20 to Isfield, Ringmer & Falmer; 10.45 B&H 29 from Churchill Sq. to Laughing Fish then Cock (GBG) and return via Swan (GBG).

Friday 31 to Hailsham & Boreham Street; 10.52 **train from B'ton to Polegate for 11.59 St'coach 98 to King's Head then 13.05 onwards to Bulls Head (both GBG) and later return to H'sham for George.**



February

Wednesday 5 to Goddards Green & Burgess Hill; 10.35 Sussex Bus 40 from Churchill Sq. to Burgess Hill for 11.23 Compass 100 to Sportsman then back to Quench Bar (GBG).

Wednesday 12 Btpp PotY Presentation

Monday 17 to East Wittering & West Itchenor; **10.03 train from B'ton to Chi for 11.01 Stage-coach 52 to Shore then 13.25 Compass 150 to Ship (both GBG) and easy lane walk (approx. 1.5m) for return bus to Chi.**

Friday 28 BttP PotY Runner-up Presentation



March

Monday 3 Clapham & Arundel; **meet W'tg South Street for 11.45 Stagecoach 5 to Durrington then 10 min walk to Coach & Horses; then 13.45 Compass 85 to Arundel.**

Wednesday 12 to Byworth & Earham; 11.05 Stagecoach 1 to Black Horse (GBG) then 13.15

Compass 99 to George. Return via Chi.

Wednesday 19 to Barcombe & Lewes; 10.55 **B&H 29 from B'ton to Lewes Prison for 11.42** Compass 125 to Royal Oak then return to Snowdrop (both GBG).

Thursday 27 Awayday to Snargate; the Red Lion (GBG) is a truly superb preserved rural National Inventory pub. 10.32 train from Brighton to Appledore (Kent) then approx. 1.5 m road walk to pub. Not to be missed!



April

Wednesday 2 to Nyewood & Eastergate; 10.33 **train from B'ton (change at Barnham) to Bognor** for 11.45 Stagecoach 60 from High Street to Inglenook Hotel then return to Wilkes Head (GBG).

Friday 11 to Turners Hill & West Hoathly; 10.08 **Sussex Bus 40x from B'ton Old Steine (stop D) to Hay Heath for 11.42 Metrobus 82 to Red Lion (GBG) then 13.58 M'bus 84 to Cat.**

Wednesday 16 to Sx PotY

Thursday 24 to Brenchley; to the Halfway House in memory of David Vaughan.

Wednesday 30 to Sx PotY



May

Wednesday 7 to Ditchling & Hurstpierpoint

Monday 12 to Littlehampton; meet noon at George (JDW) then onwards at 12.45.

Wednesday 21 to Sx PotY

Friday 30 to Petworth, Graffham & Selham; **11.05 Stagecoach 1 from W'tg to Angel then the 13.15 Compass 99 to Foresters (both GBG) then footpath & lane walk to Three Moles.**

For further info or to join our mailing list, email stuartelms@ntlworld.com or ring 07817 058928

Bru News

The Sussex Breweries Pages

Information here is mostly supplied by the Brewery Liaison Officers named at the end of each report. The Brewery Liaison Coordinator for London & South East Area is Peter Page-Mitchell.

1648

East Hoathly, 01825 840830.
www.1648brewing.co.uk

After the summer success of **Sacred Solstice** (4.3%) it has been decided to stop brewing **Ginger No.1** (4.2%) and **Smoked Ale** (4.7%) this winter and combine the two to produce a **Winter Solstice** (4.3%) - spicy, smoked, deep red ruby coloured and nicely bodied with hints of ginger and citrus fruit aroma. Ever-popular porter, **Warrant** (4.8%), with hints of coffee and chocolate, will make a welcome return for the cold winter nights. The new **Dark Velvet Extra Oatmeal Stout** (5.5%), together with the **Winter Solstice**, will be available for the festive season and for a limited period in bottles. 18- and 36-pint beer boxes are available to order from the brewery.

David Platt

360 DEGREE

360 Degree Brewing Company, Unit 22, Bluebell Business Estate, Sheffield Park, East Sussex, TN22 3HQ, 01825 722375.
www.360degreebrewing.com



The two directors of this new brewery, Mark Grady and John Shepherd, have been test-brewing for a year and are now beginning their commercial brewing schedule. They aim to be supplying pubs and selling direct through retailers by the time you read this. Their vision is to produce a range of hand-crafted beers that are influenced by breweries and beer drinkers from around the world. The first two beers are intended to be a traditional British ale and a golden pale ale. Later will follow a stronger, North American, pale ale and a ruby red, heavier beer.

Jason Phillips

ADUR

Steyning, 01903 867614.
www.adurbrewery.com
The new **Hoptoken Summit** (4.0%) is going well. **Very Merry Andrew** (9.2%) will be available again at Christmas. Other regular beers include **Ropetackle Gold** (3.7%), **Velocity** (4.4%), **Black William Stout** (5.2%) and

Steyning Special (5.5%).

Bottles are on sale at both Steyning and Shoreham Farmers' Markets. Adur beers were on sale in August at the three-day Shoreham River Festival. Improvements are happening at the brewery to allow more brewing.

Nigel Bullen

ANCHOR SPRINGS

Littlehampton, 01903 719086. Brewing is now undertaken by Will Jenkins with Jenn Merrick (Ex-Dark Star, Camden Town and Meantime) Production of **IPA** (4.0%) has been suspended; it may be introduced again at some point with a revised recipe.

Mothers Ruin (6.0%) won Gold in the Premium Strong Beers Category at the SIBA South East Region Beer Competition. An as-yet-unnamed new beer, an American Pale Ale, has been brewed at 4.8% using pale malt and Challenger, Target and Crystal hops. If it proves successful it will be added to the permanent range. Improvements to the brewery include the office being converted to a shop, for which branded merchandise is being designed.

The Quaffer

ARUNDEL

Ford, nr Arundel, 01903 733111.

www.arundelbrewery.co.uk
The new management team is really getting the brewery noticed. At the SIBA South East Region Beer Competition, **Black Stallion** (3.7%) won Gold in the Standard Milds Category, while **Old Knucker** (5.5%, old ale) took Gold in two categories: Bottled Porters, Milds, Old Ales

and Stouts; and Bottled Beers. The brewery is also a finalist in the 2013-14 Sussex Food and Drink Awards, and was one of the main sponsors of this year's Arundel Festival – an event which included free **Sussex Gold** for the Princess of Wales' Regiment which marched through the town. Lucky drinkers in Arundel may have encountered during this period some **Vintage Sussex Gold** - a stunning, special release of the company's best selling draught beer, kept back for prolonged maturation in the brewery. Open days resumed in July, with over 100 visitors attending the inaugural event. New signs in the brewery's environs have helped to increase footfall at the door, while a Beer Club has been launched. See p. 32 for details.

Jeff Vinter

BALDY

Parham House Estate, Pulborough, 07718 641195. www.thebaldybrewery.co.uk Summer was good for the brewery with many festivals and new outlets showcasing the beers. This autumn will see some new dark beers as well as **Parham Pilsner** (4.2%), available now. Keith said "I'm very pleased with this new addition to my range. It involved much research into Czech style lagers, and this cask one should convert any non real ale drinker!"

Ray Pilkington

BALLARD'S

Nyewood, 01730 821362. www.ballards-brewery.co.uk Currently available both on draught and in bottles is the

seasonal beer, **On the Hop** (4.5%), brewed partly with hops from the Weald and Downland Museum, Singleton. Ballard's Annual Brewery Walk is on Sunday 1 December and the barley wine base for the walk beer is aiming for 8.0/8.5%.

Barry Woodward

BASELINE

Small Dole, 01903 879111. www.baselinebrewing.co.uk Slow and steady growth at Baseline is due to the consistent quality from brewery-conditioned beer. Most pubicans are happy to rack the natural beer for longer. Stock in October will be **Dark Matter** (5.5 %) and **English Electric Lightning** (6.0%). Available in November will be a new best bitter, name to be announced, along with the public's choice of the current range, while the forthcoming seasonal special **Radioactive Reindeer** will be in development.

BLO TBC

BEACHY HEAD

East Dean, 01323 423313. www.beachyhead.org.uk Two brews of the **Famous Christmas Ale** have been produced: the first was casked mainly to supply the Eastbourne Beer Festival; the second was for bottling only, to be released sometime in November. **Parson Darby's Hole** (4.0%) stout will return in October. We hope that assistant brewer Martin will return before Christmas after absence due to illness. Full production should resume, possibly with some expansion at the brewery.

Tony Harman

BEDLAM

Albourne, 07955 684041. www.bedlambrewery.co.uk Sales are encouraging and continue to grow monthly with more pubs taking the beer and with more beer being sold than ever before. With the arrival of extra casks the portfolio of beers will increase, with a porter probably being the first once the recipe is sorted out.

Peter Mitchell

BLACK CAT

Groombridge, 07948 387718. www.blackcat-brewery.com **Green Hop** (4.0%) is in cask and ready to go out using single hop Brambling Cross this year. Marcus is steady brewing **Original** (4.2%), while a dark winter warmer will be brewed at the end of September.

David Moore

BRIGHTON BIER

The Hand in Hand, Brighton, 07967 681203. www.brightonbier.com Brighton Bier is excited to announce that it will be merging with Brighton-based cask wholesale specialists With-Soul and fellow Sussex brewers Franklins. See p. 30 for details. Some pilot brews and special one-off beers were showcased at a Meet the Brewer event at Pub du Vin, Brighton on Monday 4 November. A full launch of the new beers and tap takeover will take place in Brighton soon, details of which will be available from the website, or by contacting the brewery directly.

Jim Hawkins

BURNING SKY

Burning Sky Brewery, Place Barn, The Street, Fittle, East Sussex, BN8 6LP, 01273 858080.

www.burningskybeer.com
cheers@burningskybeer
Mark Tranter, ex-Dark Star head brewer, has set up his own brewery, its name inspired by the sky over the South Downs, where Mark has a twenty-minute cycle ride from his home to the brewery on the Glynde Estate. Mark has taken ten weeks to transform a barn used by horses (all now happily re-stabled) into a modern 15-barrel plant, where he intends to brew four times a week, initially producing five regular beers. He has his own three yeast strains, which are not commercially available.

The first beer, at 'tavern' strength (6.5%), is **Saison à la Provision**. Some of this will be transferred to English White Wine Oak Barrels, where it will finish its fermentation. It will be available in 750ml champagne type bottles in time for Christmas. The rest will be key keg. **Saison l'Automne** will be at 'workers' strength (4.2%). Both beers will use seasonal and foraged ingredients. **Plateau** is a hoppy 3.5% pale ale, likely to be cask only and aimed at the local(ish) market. **Aurora** is a 5.6% pale, available in cask and keg. **Devils Rest IPA** (7.0%) is named after a nook on the South Downs. Mark intends to produce darker beers next year.

Ruth Anderson

DARK STAR

Partridge Green, 01403 713085.

www.darkstarbrewing.co.uk
In between brewing beer there has been time for the second annual Spin Up (www.spinupinabrewery.com) and Hopfest (www.darkstarbrewing.co.uk/hopfest/), attracting anyone with a love of beer, breweries, bikes, music and valuable time wasting. As the season changes look out for **Winter Meltdown** (5.0%), **Critical Mass** (7.4%) and the specials, **Six Grain** (4.8%, November) and **Coconut Porter** (5.0%, December).
BLO TBC

DOWNLANDS

Small Dole, 01273 495596.
www.downlandsbrewery.com
Available from October is **Fulking Green Hop** (4.4%), named after the village where the hops grow. This year's production of **Pyecombe All Ye Faithful** (7.4%, Christmas ale) is already sold out and orders are being taken for next year. **Christmas Pud** (5.0%, porter) will be available again. A winter seasonal is provisionally named **Migration Song** (4.6%, premium bitter). The brewery is once again working to capacity. Options for extending the brewery are under consideration to cope with demand; more fermenters are needed plus extra storage space.
Roger Coton

FILO

Hastings, 01424 420212.
www.filobrewing.co.uk
Brewing is currently at almost full capacity, supplying many new outlets in the East Sussex and West Kent areas

with special interest being shown in both **Churches Pale Ale** (4.2%) and **Old Town Tom** (4.5%). To celebrate the Hastings Seafood & Wine Festival, a special brew, **Bourne Blonde**, was served, crisp and straw-coloured at 4.0%. Other regular beers, **Crofters** (3.8%) and **Gold** (4.8%), remain as popular as ever.

Bill Turner

FIREBIRD

Firebird Brewing Company, Old Rudgwick Brickworks, Lynwick Street, Rudgwick, West Sussex, RH12 3DH, 01403 823180.
www.firebirdbrewing.co.uk
Started by experienced brewers Bill King - formerly of King & Barnes and WJ King - and Richard Peters, this new 10-barrel brewery has a cold room, a new bottling plant and a shop that is due to open in November. It can brew three times weekly and so far has three beers: **Heritage XX** (4.0%, hoppy best bitter), **Paleface A.P.A.** (5.2%) and **Bohemian Czech Pilsner Lager** (4.8%, both keg and bottled). An old ale is planned at 4.5%, followed by a single hop Gem beer in February and a spring ale in March. The beers are available locally, including Rudgwick Social Club; the Mucky Duck, Tismans Common; Sir Roger Tichbourne, Alford Bars; and the Chequers, Rowhook. A delivery has also been made to Indigo pubs in Brighton.

BLO TBC

FRANKLINS

Bexhill, 01424 731066.
www.franklinbrewery.co.uk

Franklins has teamed up with new partners WithSoul and Brighton Bier Co. See p. 30 for details of this very exciting news. Several new seasonal beers are hitting Sussex pubs: **Viva La Rye** (4.3%) is already well received, while early October sees **Oktoberfest Marzen** (5.0%), made using primarily German ingredients; **Grumpy Guvnor** (4.5%), a reworking of the popular ruby ale with a few extra ingredients to spice it up a little; and the new **Black Pudding Porter** (4.2%). The South East Sussex CAMRA branch had a splendid trip to the brewery in early September; they were made very welcome and the beer was excellent. Thanks once again to Steve and Andy. Steve will also be one of the judges at the Eastbourne Beer Festival, where several of the brewery's brews, old and new, will be available.

Mac McCutcheon

FULL MOON

Catsfield, 07832 220745.
www.fullmoonbrewery.co.uk
Hopdance (3.9%) won a Silver medal in the Standard Bitters Category at the SIBA South East Region Beer Competition. Along with **Red Pacific** (4.8%) it will be at the Eastbourne Beer Festival and, hopefully, also the Worthing Beer Festival. Unfortunately, James Pryke is leaving and the brewery will cease trading at the end of September. It is possible that it might resume at some point in the future but nothing is yet decided.

Peter Harrison

GOLDMARK

Poling, nr Arundel, 07900 555415 / 01903 297838.
www.goldmarks.co.uk
Goldmark is constantly gaining new outlets helped by their tasty beers, dedicated cellar services for pubs, and reasonable prices. There is a current portfolio of seven beers, with recent additions **Hop Idol** (3.7%) and **Ebony Mild** (3.5%) going down particularly well. **Hercules IPA** (5.6%) has been tweaked and should hit the pubs in late October. A Meet the Brewer event was held on 18 September at the Hatter's Inn (JDW), Bognor Regis.

Jerry Marchant

GRIBBLE

The Gribble Inn, Oving, nr Chichester, 01243 786893.
www.gribbleinn.co.uk
ChiPA, **Fuzzy Duck** and **Quadhopper** joined the regular beers for the summer as usual. The summer beer festival was delayed this year and became an Oktoberfest. It was satisfying to read ('Bluebird of Happiness', *BEER*, autumn 2013) that Coniston Brewery began after inspiration from a pint of Gribble. Long may they both continue.

Chris Wright

HAMMERPOT

Poling, nr Arundel, 01903 883338.
www.hammerpot-brewery.co.uk
Demand remains strong and the team is working hard to ensure all expectations are met. New fermenters are the latest upgrade to the setup, providing improved quality and consistency to the products. Once again, towards the Xmas period, **Shep-**

herd's Warmer and **Chocolate Wreck Porter** will be among the beneficiaries of the much improved brew kit. Hammerpot has stalls at both the Arundel and Shoreham Farmers' Markets each month and, additionally, will feature at the Billfest Christmas Market and Festival, Billingshurst, 1 December. Currently being produced is a first run of **Double Helix**, a 5.2% pale ale with experimental 360 hops; this theme will be extended next year with a series of seasonal specials using single varietal English hops, including some rarities.

Tim Walker

HARVEYS

Lewes, 01273 480209.
www.harveys.org.uk
Harveys has reaped a number of awards for their beers this year. See p 33 for details. Beers brewed on the micro-brewery were **Elephant & Castle 175th Ale** for that eponymous Lewes pub's Cider, Perry and Ale Festival, a special beer to celebrate the Gardener's Arms 5,000th real ale, while **Christmas Ale** (8.1%) was supplied to the Worthing Beer Festival. Brewing of **Olympia** (4.2%) has ceased for the winter but it is confirmed that **Sussex Wild Hop** (3.7%) will be a permanent all-year round beer. It may be found in Young's pubs as part of a Wells & Young's festival. It is also going to the Huddersfield Beer Festival. Miles Jenner feels that traditional family brewers should be represented at as many beer festivals as possible and that, in future, CAMRA beer festivals in any part of the country will

be supplied, provided suitable arrangements can be made to get the beer there and for the return of casks.

Jack Wilkinson

HASTINGS

St Leonards-on-Sea, 01424 850961 / 07708 259342.
www.hastingsbrewery.co.uk
Cask sales of the award-winning **Porter** (4.5%) are particularly strong, including fortnightly deliveries to several London pubs. It was Beer of the Festival at the CAMRA Maidenhead Beer Festival, afterwards taking Gold at the SIBA South East Region Competition in the Porters, Stouts, Old Ales and Strong Milds Category, where bottled **Blonde** also won Bronze in the Bottled Gold Beers Category. The single-hopped 4.8% beers under the "Hastings Handmade" label have been brewed using a number of New World hops, including Galaxy and Ella from Australia, Columbus, Cascade and Citra from the USA, and Green Bullet from New Zealand. Forthcoming Handmade beers include stronger American Pale Ales, Black IPAs, and Rye Ales. A beer from the range is permanently featured on tap at the Jenny Lind and the Whistle Trago, Hastings Old Town. Increased production has enabled the bottled beers - including the Handmade range - to be more widely available. As well as online sales from the brewery website, the full range can be bought from 1066 Cake Stand and Moose's Kitchen, Hastings.

Peter Page-Mitchell

HEPWORTH

Horsham, 01403 269696.

www.hepworthbrewery.co.uk
The harvest is in and **Harvest Ale** is sat happily in its fermenter. This crisp and golden ale, with all the freshness of green hops from the local Bodiam estate will be out soon. October also sees the brewing of **Old Ale**, available from November. Bottled conditioned **Sussex Golden Ale**, brewed for M&S from locally grown barley, Admiral and Golding hops, is selling well and won a Bronze in the International Beer Challenge. **Noel** Christmas ale will be available late October onwards. On the business front, Hepworth's has been awarded the contract as the main drinks supplier to Plumpton Racecourse from September 2013, and has also signed a deal with Indigo pub group. Both these developments should result in cask ales being more widely available. With community in mind, Hepworth's will be supporting this year's Battle of the Bands, Horsham, with a real ale bar.

Andrew Wilson

HIGH WEALD

East Grinstead, 07836 291430.

Andy@highwealdbrewery.co.uk
Andy is busy installing a 4-barrel kit but continuing to brew on the original plant the four cask and bottle conditioned ales - **High Weald Best** (3.8%), **Greenstede Gold** (4.0%), **Wealden Pale Ale** (4.1%) and **Charcoal Burner Oatmeal Stout** (4.3%) - to supply pubs, festivals and shops in the East Grinstead area and surrounding villages. The beers are regularly available at the Market Square shop, East Grinstead, and are often

found in such pubs as the Maypole, Ashurst Wood; Anchor Inn, Hartfield; and the Wheatsheaf, Marsh Green. They also featured in the recent October festival at the Crown, Turners Hill.

Jonathan Samways

HURST

Hurstpierpoint, 07866 438953.

www.hurstbrewery.co.uk
Currently available are **Founders Best Bitter** (4.2%) and **Hurst 700 Summer Ale** (3.9%). These will soon be joined by **Keeper's Gold** (4.4%) and **Christmas Ale**, a porter with gravity to be confirmed.

Steve Floor

ISFIELD

Framfield, 01825 750633 / 07803 716758.

enquiries@isfieldbrewing.co.uk.
Sales have been good over the summer, particularly of **Toad in the Ale** (4.8%). The oatmeal stout, **Flapjack** (5.3%), is being brewed again in the later months of this year. A stronger pale ale, based on the 4.1% **Straw Blond**, is planned.

Peter Adams

KEMPTOWN

The Hand in Hand, Brighton, 07967 681203.

The range of Kempton beers continues to expand, all exclusively available at the Hand in Hand. **Gold** (4.0%) and **Red** (4.5%) are regularly on alongside alternating specials including **Black** (4.5%), **Cascadian** (4.5%), and **IPA** (6.0%), which sold well over the summer and will be returning soon. The brewpub also showcases guest ales from the UK's best micro breweries and continues to

expand its impressive bottle list, including many Belgian and American beers.

Jim Hawkins

KING

Horsham, 01403 272102.

www.kingbeer.co.uk

Another successful open day in September saw the launch of **Old** for this year, and a chance for everyone to meet Justin and Nikki, the new owners, and Sean, the new second brewer. It also saw the launch of the new "Kings" logo and brand, which should appear on pump clips soon, as well as on the redesigned website. All the regular ales will have the "Kings Heritage" brand, with a "Kings Evolution" brand planned for some new brews that might feel a bit different to the usual Kings style. **Poachers Moon** (4.1%) is the new red ale for the autumn. Look out for a special edition of **Festive** over the Christmas period.

Mike Head

KISSINGATE

Lower Beeding, 01293 891335.

www.kissingate.co.uk

Core beer sales continue to rise and Kissingate now brews sixteen beers on a regular rotational basis. **Mandarina Red** (4.8%, IPA) and **Micro Lot Coffee Porter** (5.0%) are the latest to join the range. Both were inspired by publicans from the Oxted Inn (JDW) and the Hope, Carshalton (CAMRA Greater London Pub of the Year). Teams from both pubs proved to be very knowledgeable and willing helpers on both brew days. Orders for **Black Cherry Mild** (4.2%) have been high through the summer months thanks to a

second successive year on the bar at the Great British Beer Festival. **Six Crows** (6.6%) stout has made a very welcome return with a limited supply available throughout the winter months, while it will appear at next year's National Winter Ales Festival. Plans for a brewery shop are well under way, while recent planning and licensing consent has meant the brewery can now operate with extended hours, allowing for more corporate and social events. Gary and Bunny were especially pleased to receive participants of the Dark Star Hopfest event who arrived on their very own double-decker bus. The next planned brewery event will be on Saturday 14 December. See the brewery web site and our diary dates page.

Roy Bray

KITCHEN GARDEN

Sheffield Park, 01825 790775.

www.kitchengardenbrewery.co.uk

The brewery concentrates on producing small volumes of bottle conditioned beers for supply to a limited number of outlets, available at the brewery shop and Hastings 1066 Market amongst others. An excellent **Elderflower Blonde** (4.3%) has been brewed using fresh local hedgerow elderflower; this by definition will be a seasonal beer. The **Vintner's Ale** available throughout most of this year has been very well received. High demand has given consideration to increasing capacity by enlarging the brewery. A final decision is likely to be made this winter.

Jason Phillips

LAINE

The North Laine, Brighton, 01273 683666.

www.drinkinbrighton.co.uk/north-laine

The brewery has re-launched its **Porter** at 4.6%, the first beer it ever brewed. It is rich, dark and malty with chocolate and coffee notes, lightly hopped with two American varieties. New beers are **Imperial Ale**, a hoppy turbo-charged 7.5% version of the IPA, and **ESB (Extra Special Bitter)**, a 4.8% classic British full-bodied bitter, brewed entirely with English hops and extra malt; it has a fruity aroma and a bitter finish.

Brighton Brai is a 5.2% Oktoberfest beer, brewed with Munich malt to celebrate the brewery's first birthday in early October. Other beers currently available are **NZPA** (4.6%, pale ale), **Black Rock** (4.5%, oatmeal stout); and **IPA** (5.0%). **Laine's Best** (4.0%) is brewed by WJ King. Try three third-pint measures of any of the beers for £3.90.

Ruth Anderson

LANGHAM

Lodsworth, Petworth, 01798 860861.

www.langhambrewery.co.uk Busy times up at Lodsworth where an extra 100 casks have been ordered and another fermenter has arrived so that brewing can now take place every day. An extension to the chiller room will occur over the winter. **Arap-aho**, 4.9% golden APA brewed using all American hops and yeast, has sold very well. For the forthcoming dark evenings are **Autumn-ale** (4.4%), deep gold beer made with local honey and Sussex hops, and the return of **Black Swallow**, 6.0% black IPA.

Peter Luff**LONG MAN**

Litlington, 01323 871850 / 07976 777992.
www.longmanbrewery.com
 The brewery recently won three awards at the SIBA South East Region Beer Competition: **American Pale Ale** (4.8%) took Silver in two categories, Premium Bitters and Bottled Bitters up to 4.9%; **Golden Tipple** (5.0%) also won Bronze in the Strong Bitters Category. Going into the cold winter, **Old Man**, a 4.3% dark beer with notes of coffee and chocolate, should really come into its own. A new brewer has joined the team to help keep up with demand.

Scott O'Rourke**PIN UP**

Stone Cross, Crowborough, 01892 611411.
www.pinupbeers.com
 Five beers are available throughout the year: **Natural Blonde** (3.8%), **Honey Brown** (4.0%), **Red Head** (4.2%), **Milk Stout** (4.5%) and **Pale Ale** (5.1%). The last two are also available in 330ml bottles. The brewery is gaining popularity through wholesalers nationwide and enjoying the hard work trying to keep up with demand, but is outgrowing the equipment and subsequently looking to expand to bigger premises.

BLO TBC**RECTORY**

Streat, 01273 890570.
All Saint's Tipple (4.5%) was featured at the Great British Beer Festival, and Godfrey was very pleased with the positive comments, both made to him in person on the Tuesday of the festival

and those sent to him by email. With regard to future brewing activities at the Streat Hill Farm site, Godfrey has suggested that we "watch this space." A Meet the Brewer evening took place on Wednesday 2 October at the Brewers Arms, Lewes, where Godfrey was invited to express his ideas and experiences with beers and brewing.

Paul Free**ROTHER VALLEY**

Northiam, 01797 252922 / 07798 877551.
 There have been two brews of **Ebulem** elderberry porter this autumn, twice that of last year due to the amount of elderberries around and the lateness of the crop. Both **Blues** and **Exit** are to follow.
Dawn Lincoln

TURNERS

Ringmer, 08456 892689.
www.turnersbrewery.com
davidelford@turnersbrewery.com
 Turners has hosted two successful 'landlord' evenings, well attended by local trade. Brewery visits continue with several more booked for pubs and their clientele over the coming months. As part of a Meet the Brewer evening, a demonstration brew was held in early October at the Cliftonville Inn (JDW), Hove. The bottled alcoholic ginger beer is now being shipped, with demand reported to be strong from pubs wishing to supply a local alternative to 'Crabbies'. If response proves positive, a brew christened **Dark Cloud** will be launched as a new addition to the beer range - Turners is considering giving this beer a silver lining by the addition of silver flake. The

brewery has received enquiries from several pub groups (large and small) regarding their offer of 'Blueprint Beer' - a custom brew to a customer specification, labelled and marketed as the customer wishes upon receipt of a minimum order.

Jason Phillips**WELTONS**


Horsham, 01403 242901.
www.weltonsbeer.co.uk
 The open day at the brewery was a great success: Michael Hardman, one of the founder members of CAMRA gave a fascinating talk. **Persian Princess**, a 6.0% coffee porter won Silver in the Bottled Specialty Beers Category at the SIBA South East Region Competition. **Hot Chestnut** and **Ghostbuster** will be brewed for October and **Topper Mild** will return with its distinctive black toffee flavour. **Top Dog**, a hoppy and refreshing low gravity beer is going down well at 1.2% and may be bottled for Christmas. Discounted bottle gift packs will be on sale at Beer Essentials, Horsham. **Old Ale** this year has been brewed with King & Barnes yeast. There will be new Christmas beers to include **Christmas Cherry**, **Santa's Cannon Golden Chilli Beer**, **Santa's Black Magic** and **Santa's Strawberry Delight**. **Broadwood Wassail** will be on sale at the White Horse, Mapelhurst for their Twelfth Night Wassailing in January. **Greenwood Horse** will be brewed for the Chinese New Year at the end of January.

Nigel Bullen

FINE SUSSEX ALES

ARUNDEL

BREWERY



Arundel Brewery Ltd, C7 Ford Airfield Ind Est,
Ford, Arundel, West Sussex BN18 0FF
Tel: 01903 733111
arundelbrewery@dsl.pipex.com
www.arundelbrewery.co.uk

The Red Lion Arundel

Opening Times
Mon-Wed: 11am-11pm
Thurs-Fri: 11am-Midnight
Saturday: 10am-Midnight
Sunday 12pm-11pm





Food served everyday 12pm-9pm
Live Music Saturdays from 9pm

45 High Street, Arundel
BN18 9AG
01903 882214

www.redlionarundel.com

LocAle 2013

LocAle Updates

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

Alford Bars: Sir Roger Tichborne; **Ashurst-wood:** Maypole; **Battle:** Bull Inn; **Bolney:** Bolney Stage; **Cuckfield:** Talbot; **East-bourne:** Dolphin; **East Hoathly:** Foresters Arms; **Hailsham:** George Hotel; **Hastings:** Jenny Lind; **Newhaven:** Hope; **Rodmell:** Abergavenny Arms; **Turners Hill:** Red Lion.

LocAle - 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.

Cat & Canary Pub

Upper Station Road, Henfield, BN5 9PJ

Come and join us at the Cat and Canary



Karaoke the last Saturday of every month Live band 2nd Saturday of every month

Harvey's Sussex Best Bitter, Timothy Taylor Landlord and a guest ale

Fish restaurant on Friday night

01273 429509
jackiehummm@live.co.uk



CIDER HOUSE NOTES

An Organic Outlook

On a very hot day in July, twenty-one of us went on a coach trip to Oakwood Farm, Robertsbridge, East Sussex, where organic cider and perry is produced. The main reason for the visit



was to present Matthew and Carol Wilson with certificates for two awards – Regional

(Surrey and Sussex) Cider 2013, and Cider of the Festival (Sussex Branches) 2013. We had, of course, requested a trip around the orchard and refreshments, so I decided to take advantage of this visit and use it as the basis for my next article on Sussex cider-makers.



Matthew (pictured) proved to have a great wealth of knowledge on all his trees and on everything to do with growing the fruit (soil type, rootstock, pests and diseases, prevailing weather conditions, beneficial insects

and plants...), so a proposed twenty-minute tour took considerably longer – Carol almost sent out a search party for us, as she needed to assemble our ploughman's lunches at a certain time!

Here follows the technical bit, so as they say on the telly, if you don't want to know the result, please look away now...

We learned that the farm (ninety-three acres in all) had been planted with apple trees in 1947/8, and has been in production ever since, with approximately forty acres of Cox, Egremont Russet, Fiesta, Idared, Jonagored, Spartan, Falstaff, Adams Pearmain, Ashmeads Kernel, Discovery, and Bramley. The farm achieved full organic status in September 1999, and they started making apple juice exclusively from their own apples in 1999 – each variety produces a different flavour, ranging from sharp to sweet.

Also now planted up are 'old' varieties such as Nonpareil, Court Pendu Plat and Cornish Gilliflower (very fragrant, but a light cropper), with dessert apples Crimson crisp and Gold Rush American-bred varieties being planted in areas cleared of Jonagold (which isn't scab resistant, while these two are) and old Cox.

And cider varieties planted include Court of Wick (an old Somerset variety named after a house in Claverham), Porters Perfection (small late-cropper, producing loads of double and triple fruits), Dunkerton's Late, Sweet Coppice, Sweet Pethyre, Stoke Red, Slack Ma Girdle, Harry Masters Jersey and Herefordshire Redstreak. These blend well with some of the dessert apples such as Discovery.

Six different types of perry pear trees are grown – Hendre Huffcap, Winnalls Longdon, Oldfield, Green Horse, Gin (also a cider apple variety), and Yellow Huffcap. Some windbreaks have been removed in

order to make space for more perry pear trees, some of which are on dwarf rootstock – Pyro Seedling, which is the first dwarfing pear rootstock in this country, as opposed to quince rootstock with which most perry pears are incompatible.

Here endeth the lesson!

After our very educational and entertaining tour, we refreshed ourselves by emptying a five-gallon tub of excellent cider down our throats, as well as several bottles of apple and pear juice and perry (it was very hot weather!), and consuming ploughman's lunches sitting outside in the shade of the trees. We then presented (pictured) the two very well-earned certificates to Matthew and Carol.

An excellent trip, with many thanks to Mat-

thew and Carol for their hospitality.

Jackie Johnson

Surrey and Sussex

Regional Cider Coordinator



Star Award: Jackie Johnson is pictured presenting a certificate to the Star Inn, Godalming, Surrey in recognition of their Surrey and Sussex Regional Cider & Perry Pub of the Year award.

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To enter your own, or nominate a cider, please contact direct the
Regional Cider Coordinator – Jackie Johnson,
Email: johnsonjackiem@aol.com Tel. 01273 202730.

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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.

Nov 9 Stanley Arms Mini Cider-Festival, noon till 11pm; about nine different ciders with live music from The Curst Sons, 47 Wolseley Road, Portslade, BN41 1SS, 01273 430234, www.thestanley.com

Nov 15 Train to London Pubs, TTLP14; a return to Central London, following one of Bob Steel's routes from the new edition of his book CAMRA's London Pub Walks: starting near Paddington W2 and moving east in stages by 205 bus to finish near Old Street EC1; contact Pete Brown, 01243 552908, peteb@custardtowers.plus.com

Nov 21-24 Wilkes Head Beer Festival, Church Lane, Eastergate, PO20 3UT, 01243 543380, www.wilkesheadeastergate.co.uk

Nov 22-24 Lewes Con Club 4th Annual Beer Festival, 12 guest ales plus Harveys, 139 High Street, Lewes, BN7 1XS, 01273 473076, www.lewesconclub.com

Nov 29-Dec 1 Jolly Tanners 7th Anniversary Beer Festival, Handcross Road, Staplefield, RH17 6EF, 01444 400335, www.jollytanners.com

Dec 1 Ballard's Brewery Charity Walk, The Old Sawmill, Nyewood, GU31 5HA, www.ballardsbrewery.org.uk; brewery bar open for beer sales from 10am; snacks available, entertainments in the yard, then walk across country to several excellent pubs. Western Sussex CAMRA bus will run from Worthing, Littlehampton, Barnham, Chichester, returning via a couple more pubs. Bus tickets on sale from Pete Brown, 01243 552908, peteb@custardtowers.plus.com

Dec 3-7 30th PIG'S EAR BEER & CIDER FESTIVAL, Round Chapel, Powerscroft Road, Hackney, London E5 OPU, www.pigsear.org.uk

Dec 14 Kissingate Brewery Christmas Festival, 12noon-9pm, Church Lane Farm Estate, Church Lane, Lower Beeding, RH13 6LU, 01293 891335, www.kissingate.co.uk

Jan 14 Wassail at JB's orchard, starting 7.30pm at the White Horse, Park Lane, Maplehurst, RH13 6LL, 01403 891208

Jan 18 CAMRA Sussex Branches Liaison Meeting, Albatross Club, 15 Marine Parade, Bexhill, TN40 1JS, 01424 212916, www.bexhillrafa.co.uk; Presentations of Branch, Sussex and Regional Club of the Year will be made during this meeting.

Jan 18 Train to London Pubs, TTLP15; Possibly a long-awaited return to the Hackney area to try to track down the products of the several new breweries that have opened there in the last twelve months. Contact Pete Brown, 01243 552908, peteb@custardtowers.plus.com

Jan 20-26 Cooper's Arms Scottish Ales Festival, Coopers Lane, Crowborough, TN6 1SN, 01892 654796

Jan 24-26 Selden Arms 13th Winter Beer Festival, 41 Lyndhurst Road, Worthing, BN11 2DB

Jan 31-Feb 2 Cooper's Arms Winter Ales Festival, Coopers Lane, Crowborough, TN6 1SN, 01892 654796

Feb 7-9 Stanley Arms Winter Beer Festi-

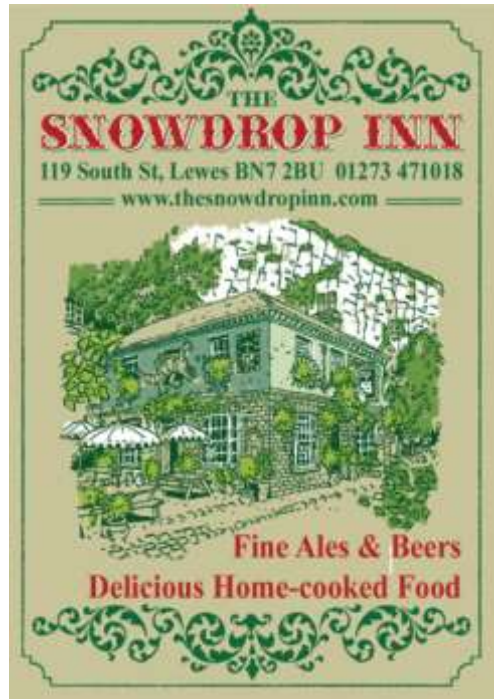
val, 47 Wolseley Road, Portslade, BN41 1SS, 01273 430234, www.thestanley.com

Feb 21-22 Ropetackle Centre Beer Festival, Little High Street, Shoreham-by-Sea, BN43 5EG, 01273 464440, www.ropetacklecentre.co.uk

Feb 21-23 Rose in June Winter Beer Festival, 11 Real Ales, 102 Milton Road, Portsmouth, PO3 6AR, 023 9282 4191, www.theroseinjunecommunity.co.uk

Mar 6-8 **24th SUSSEX BRANCHES BEER & CIDER FESTIVAL**, Hove Centre, Norton Road, Hove, BN3 4AH, 07450 656148, www.sussexbeerfestival.co.uk

Mar 22-23 **NORTH SUSSEX CAMRA SPRING EQUINOX BEER FESTIVAL**, Drill Hall, Denne Road, Horsham, RH12 1JF, camra.equinox@gmail.com



A presentation was made on Saturday 28 September to Trevor Brown, landlord of the Wilkes Head, Eastergate, to celebrate his achievement of becoming Pub of the Year for the whole of Sussex for the second year running. A large group of CAMRA members travelled from all parts of the county to congratulate Trevor and see a certificate presented to him by Sussex Area

Wilkes Head is the Sussex Pub of the Year

Organiser Peter Page-Mitchell (pictured). This was a busy day for all the staff at the Wilkes Head; the pub had been open from 11am in order to host the judging of a sausage roll competition in which customers had been challenged to try to bake a better one than the pub's kitchen could do. A tough target to beat, but many wanted to try. The best thing was – afterwards all present were invited to eat the entries at 50p a time, all proceeds going to charity!

Pete Brown
Western Sussex Branch

Brighton Bier is merging with cask ale wholesale specialists WithSoul and fellow Sussex brewery Franklins, in a new venture that we are all very excited about.

We wanted to combine our passion for beer with our shared ambition to play a lead role in the revival of Brighton's once proud and independent commercial brewing heritage, and put the city firmly back on the brewing map. While continuing to brew at its historic Brighton home in Kemp Town brewpub the Hand in Hand, joining forces means that Brighton Bier will initially be expanding its proud gypsy brewing heritage by utilising the additional cask ale capacity of the Franklins Brewery.

"The quality, integrity and provenance of both the brewery and our beers are of absolute importance. Brighton Bier will never 'contract' brew a beer and all beers will be designed and brewed in person, whatever the location, by either myself or Steve Medniuk". (Gary Sillence, founder of Brighton Bier)



As well as a full range of cask ales, Brighton Bier will also be producing bottled, canned

and keg beers including a new lager, in response to customer demand. We are also thrilled at the prospect of collaborating with other micro breweries on exciting one-off projects; so believe us when we say we've got some great ideas for this. As a gypsy brewery Brighton Bier will be sourcing available brewing and packaging



cask ale for some of our new beers at independent host breweries with facilities best suited to specific beers. For us this is just a temporary solution until we relocate to a new location in Brighton and build a completely new brewery where all possible production will be brought back in-house, which we'll be striving to do as quickly as possible without comprising the quality of our beers.

"Our aim is for the new brewery to be much more than just a commercial venture. We want it to be a hub for regeneration, tourism and job creation in the city. We want to excite and educate local people about beer and brewing, and involve wherever possible local companies and suppliers." (Steve Medniuk, Franklins Brewery owner, ex-Dark Star and Purity)



The merger will enable us to produce and directly distribute a wider range of beers across Brighton and South East England. We will be

supplementing our own ales with an unparalleled range of beer from more than forty of the UK's most exciting breweries.

"By combining the new and extended range of Brighton Biers with the existing wholesale and distribution business of WithSoul, our customers will have access to a unique range of beers from exciting breweries across the country. As well as

having a choice of great beers, we want to make our customers' lives a bit easier by offering them one point of contact, one invoice and one delivery. Many of the beers would otherwise be unavailable to order as single casks, if at all in the South East region." (Ollie Fisher and Steve Whitehurst, WithSoul)

In the short-term, some Franklins beers will still be available to fulfil existing contractual obligations, which is good news for our customers as it will give them more beers to choose from.

At Brighton Bier our plan is to embrace the attitude, ingredients and flavour profiles of the progressive beer styles from Belgium, North America and beyond, but to do so in a way that respects the character and

historical integrity of British ale. Most importantly of all, we also want to produce great beer at a great price for our customers.

There will be a full launch and tap takeover in Brighton in November, details of which will be available from the Brighton Bier website, or by contacting us directly.

We look forward to sharing a beer or two with you very soon.

Cheers

Gary, Steve, Steve and Ollie

www.brightonbier.com



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In addition to our own range of beers, our wholesale business (following the merger with WithSoul) can deliver a portfolio of beers from some of the UK's best breweries



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SPOTLIGHT ON BREWERIES

Arundel Brewery Beer Club



Arundel brewery launched a beer club on 1 September. A year's membership costs £48, for which you will

receive a high quality gift bag (filled with a branded glass, bottle opener and a couple of bottled beers), a monthly newsletter, 10% off of all beers bought at the brewery (bottled or draught), two brewery tours a year (with the customary free samples), plus special offers and invitations to tastings. All you need to do is present yourself at the brewery, fill in an application form and pay your fee. Places are limited to 200, so best advice is to be quick. Draught beer is available in sizes from two pints upwards; forthcoming seasonal ales like Spooky, Old Ale, Old Scrooge and Black Beastie will help to keep out the cold as the nights draw in.

Hopped into Kent

We hope one day to see them back at a permanent site in Sussex but, for the time being, Pig and Porter have relocated to Kent, having taken over the former Royal Tunbridge Wells brewery on a one-year lease.



It is a 10-barrel plant and they will be brewing once a week to start with, producing a core range of four beers over the coming months: Red Spider Rye, Ashburnham (English) Pale Ale, Penhurst (American) Pale Ale, and Starvation Point, a smoked porter.

Wellie Brews

Beer enthusiasts of a certain generation



know Rob Jones as the Pitfield brewer of the 1987 Champion Beer of Britain, Dark Star - a name

that Rob later gave to the brewery he co-founded in 1995. Given the freedom to experiment and buoyed up by the willing tasters and critics at the Evening Star, Brighton, Rob went on to develop styles of beer either very new or very old but never ordinary. After being chained to a desk for the last few years, however, Rob wanted to return to his roots. Being a keen regular at his local, the Dark Star brewery's Duke of Wellington pub in Shoreham-by-Sea, Rob

has decided to start over again and turn the Wellie into a great brewpub. We understand that the micro brewery has received planning permission but may take a bit of time setting up while perfectionist Rob gets it right.

Lister's Littlehampton Ales

The Little Coffee House & Bistro, 44 High Street, Littlehampton, has been selling bottled beer brewed on the premises by Philip Waite, son of the family owners. Lister's Brewery was registered in October 2012 and has been commercially brewing since last December. Lister's Ale is a 3.9% triple-hopped but traditional English session bitter, with pale, brown and black malts, Challenger and Golding hops. Bottles have also been on sale at the China Palace restaurant, Arundel, and two London outlets: Duke's Brew & Que, N1 (home of the Beavertown Brewery) and the Jamboree Music Venue. A cask version has appeared at the Snowdrop Inn, Lewes.

Capacity is, however, limited and production intermittent on Philip's self-built 0.25-barrel plant and bottle-filler, so email him at waitephilip@hotmail.co.uk to check the situation before dropping in for a beer. Philip plans to move brewing off-site to bigger premises to supply more pubs within the local area. He next wants to brew a golden ale. If you haven't already guessed from the bottle label, Lister was the family



terrier, now alas departed to the great kennel in the sky but immortalised in image for what has become this Sussex seaside

town's second brewery.

Gold and Silver Stars

Pictured (in green) is Kevin Travers, of the London & South East Champion Beer of Britain Selection Committee, presenting



Dark Star Brewery with their certificates for Hophead (Silver in Golden Ales Category) and

APA, (Gold in Golden Ales Category and Overall Winner) for the London & South East Area CBOB, 2012/13.

Harveys Awards

Harveys achieved a Bronze award in the Bottled Beer Category at this year's Great British Beer Festival for Imperial Extra



Double Stout. Also this August they were awarded Gold, Silver and Bronze

prizes at the 17th International Beer Challenge, an event with over forty judges and entries from thirty-three countries across the globe. Prince of Denmark and Imperial Double Extra Stout both won Gold in the Stouts and Porters Category. In the Ales category, Lewes Castle Brown Ale and Tom Paine received Silvers, while Christmas Ale and Elizabethan Ale were both awarded Bronze. There were further successes with their bottled beers during September at the World Beer Awards in the following categories; Christmas Ale - Europe's Best Dark Barley Wine; Old Ale - Europe's Best Mild; Prince of Denmark - Europe's Best Strong Porter; Elizabethan Ale - Europe Silver.



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Anchored in Worthing: In the Beginning...

How did it happen? Well therein lies a bit of a story, and here is a brief account, much abridged.



Like all of you, I am a fan of real ales of many sorts and often travelled around the country to try the various styles that each area produces. Then one day I read in one of the Sunday papers of a phenomenon that was taking place primarily in the east Kent and Isle of Thanet area - The Micropub.

Mmmmm, thinks I. That sounds interesting. So I hopped on several trains and a bus and found myself in the tranquil Kent village of Herne, at the Butchers Arms, the first Micropub in the country. I had a pint



or two, got chatting to the locals and more importantly, Martyn

Hillier, whom many of us now refer to as the 'Godfather'. Martyn was a mine of information and so enthusiastic about his idea that I became infected there and then, on the spot. I got home that night in March

Sussex's First Micropub



2012, did a bit of internet research and found a little cluster of other Micropubs, so once again took several trains and a bus or two and visited three more of these places.

These were all essentially the same as Martyn's original yet at the same time all so different, each reflecting the owner's personality.

Well that was it: I was hooked. I had to do this myself.

And so the journey began, I had no clear idea where I wanted to open my Micropub, except that I felt it had to be on the South Coast. So on my days off from the pub, when I was working at Chertsey, I started visiting various towns and villages from Hastings in the east to Bournemouth in the west. I knew my criteria: a small shop with a big enough back room to keep my ales in and, most importantly, somewhere cheap! After many daytrips filling the coffers of the various rail companies, I found myself here in Worthing, discovered my shop and

within days had put in an offer to rent the place. I managed to get the change of usage from A1 to A4 with the opening hours' restriction from the local council. That was the easy part!

Thinking I had enough money to open a year ago, it soon became patently obvious that I did not. So with great reluctance I informed the agent of my decision, but told him I would be back in the New Year, hopefully with enough money this time. February 2013: I called the agents and, lo and behold, thanks to my landlord not taking other offers in the meantime, the property was still available. I put in a definite offer and it took from then until August to finalise everything. And so here I am, the first Micropub in Sussex, and waiting to meet you and enjoy some of the finest ales

ciders, perries and wines Sussex has to offer.

Anchored in Worthing, 27 West Buildings, Worthing, BN11 3BS. Serving a selection of Sussex Ales, Ciders and Wines in a place for conversation, no background noises from any source! Opening times: Monday 5-8pm; Tuesday to Saturday 12noon-2.30pm and 5-8pm; Sunday 12noon-2.30pm.

To find out more or visit
www.middleagedbloke.com or
www.micropubassociation.co.uk

Thanks to Pete Clark for the exterior and stillage photos

Cheers

Nigel Watson

More Micropubs on the way ...

After the successful launch of Anchored in



Worthing, planning permission has been granted with unanimous approval for the Old Star Ale and Cider House,

Shoreham-by-Sea. Opening soon at 16A/B High Street, it will occupy part of what was the nineteenth century Star Inn, on the former Star Lane, reconstituted as retail units some time ago.

Behind the venture are two old friends, Marc Kent and Hugh Robinson. They intend to serve all-Sussex good-quality pro-

duce, including local real ales, cider and wines, plus soft drinks and simple, cold food. Visit their website www.oldstarshoreham-by-sea.co.uk, follow them on Facebook or email them at old-star@hotmail.co.uk for updates and news of their opening night.

And, if all goes to plan, Sussex will gain its third Micropub and Worthing have its second. Nick Little has acquired suitable premises in South Farm Road, Worthing, a few minutes walk from the north exit of the railway station. It is to be called Brooksteed Alehouse because Brooksteed Lane was the former name of South Farm Road. The planning application has been submitted to the council and, as we go to press, the cut-off date for comments has passed.



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After being under water for part of the event in 2012, the hot weather this July helped us to virtually sell out in the drinks tent that we ran for the 25th year at the Vintage Vehicle Show, Ardingly.

The team worked tirelessly to keep the casks and cider tubs cool, so that we had top quality offerings for all our regular attendees and to tempt the lager drinkers to try something different.

Many thanks go to all the volunteers, particularly the significant number of first timers. We look forward to seeing you again next year at the event on 11-13 July.

Thanks also to the excellent support from other branches and all the members who took advantage of the free access to the tent

Ardingly - From Flood to Heatwave

in the evenings and the discounted entry to the show during the afternoons.

The branch is planning to run two festivals in 2014, with an event at the Drill Hall, Horsham on 22-23 March, featuring a mix of winter and spring ales on the weekend of the Spring Equinox.

Tickets will go on sale in December from Beer Essentials, Horsham or by contacting us at camra.equinox@gmail.com



Mike Head

North Sussex Branch

The Countryman



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Saturday 1pm: Meet the Brewers and Guest Speakers: Dr David Muggleton (Sussex Drinker) Mark Tranter (Dark Star/Burning Sky breweries), Rev Broster (Rectory Ales) plus others & short film 'Ale and Hearty'. Buffet lunch available.

Live Music:

Friday: Brian James Gang 9-11.30pm £5
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Sunday: The Moonshine Band 3-5pm free

**All-day entry Friday £2 /
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139 High Street Lewes BN7 1XS
01273-473076 info@lewesconclub.com
www.lewesconclub.com

Bruce Bird



It is with great sadness that I have to report the sudden death of Bruce Bird, Arun & Adur Branch President. Just over a year ago he suffered a terrible bicycle accident and was hospitalised for many months, unable to walk and with very limited use of his hands. Unfortunately, after recovering to almost full health, he had a heart attack in late August. At the time of his accident, Bruce was our Chairman, a position he filled with unbridled enthusiasm. He was passionate about real ales and the pubs we drink it in. He loved to work at beer festivals, including Olympia, Norwich and, of course, his beloved Worthing.

A Londoner by birth, Bruce went to Nottingham University in the 1960s, where he met his future wife to be, Gill. He had a very varied career, from managing a cinema, self-employed book seller to delivering for Iceland! His love of books, theatre, cinema and music - he was an ardent follower of the Bournemouth Symphony Orchestra - meant his working career was basically one long vocation! He was an honest, good natured gentleman with a lovely sense of humour but ultimately it

was his heart that had the last laugh. He will be sorely missed. Our condolences go out to his wife Gill and son Simon

Roy Bond

Arun & Adur Branch

Mary Charles

It is with great sadness that I inform you that, during the early summer, we lost a great friend and fellow CAMRA supporter, Mary Charles. Many of you would recognise Mary, as she and her husband Robin spent many years assisting the campaign within the North Sussex branch. They were to be seen at nearly every meeting and at beer festivals - especially Ardingly, which they were particularly fond of and instrumental in running, camping at the show during the course of the festival. Mary had a passion for real ale having helped Robin run pubs prior to their retirement. They celebrated their 50th Wedding Anniversary in 2010, and marked the occasion with a celebration at the White Horse, Maplehurst, attended by their large family and many of their friends. Mary and Robin were a very happy couple, always seen together and very much family oriented, often visiting their children and grandchildren, including those who live in Australia. Her memorial service included lovely memories from each of their grandchildren. On behalf of the North Sussex Branch I offer my sincere condolences to Robin and family. Mary will be missed, and happily remembered each time I have a pint of Harveys.

Chris Booth

North Sussex Branch Chair

Bill O'Hagan

North Sussex Branch founder member John Roberts, a former Daily Express staffer and for a long time a journalistic, business and drinking associate of CAMRA stalwart Bill O'Hagan, pays him this tribute.

Mighty drinker Bill O'Hagan, who died this summer, aged 68, left this world the same way he came into Sussex – concerned about real ale. Bill pitched up from his native South Africa in 1971 and found a job editing the weekly *Crawley Advertiser*, enthusiastically leaving no local pub unexplored and becoming member No.12 of what is now the CAMRA North Sussex branch. Such was his love of beer that Bill left instructions that his body was to be carted off straight to the crematorium with no service whatsoever, without even wife Bronwyn and son Liam present there. Instead they were to use such precious time getting straight on with the wake, which was something of a mini real ale festival held in the back garden of his local at Fishbourne near Chichester.

Naturally the ale was soaked up with sausages, for Bill was as great a campaigner for properly-made sausages as he was for real ale. He started SOS, the Save Our Sausage campaign against the sawdust concoctions that prevailed before he began making the real thing

and opening his first shop to sell them at Greenwich in 1988. At his height he was making more than 160 varieties and gained nationwide fame being voted by the Meat and Livestock Commission as the Best Sausage Maker in Britain. While he was doing all of this, Bill still carried on his journalistic work on the night newsdesk at *The Daily Telegraph*.

Always one for a new venture he also joined me at one stage in launching the *Gatwick News*. This proved a roller-coaster ride. Airport police arrested us on day one for breaking by-law this, that or the other in distributing the rag on the concourse. Gradually it settled down, but was never really profitable. Not surprising really. One morning when we were supposed to flog advertising space I banged on Bill's door, but he was still in bed at 10am, blearily protesting: "I was at the Copthorne Hotel bar till 2am making contacts!"

And contacts he had in plenty. Fleet Street journalists, chums in the meat and drinks trades – naturally Bill became a partner in running a pub for three years – and fellow bar props all turned up for his wake.

Cheers for the last time Bill. And R.I.P.

John Roberts

North Sussex Branch founder member



The Black Horse Saved!

It seemed as though the Black Horse, Amberley, would go the same way as hundreds of pubs up and down the country. It had closed in March 2012, following its sale by Admiral Taverns. Within weeks the new owner had put in a planning application to convert the 200-year-old inn into two houses. This application was turned down by Horsham District Council, with almost 200 objections being registered, but the property developer then placed an appeal against the council's decision.

In the event – in the face of universal opposition to the closure and following a vigorous campaign by the local community – the speculator had their appeal turned down and put the Black Horse back on the market. Local residents pledged £500,000 to purchase it had a buyer not come forward to run it as a pub; but, happily, a white knight stepped in and the Black Horse is set to reopen in mid-2014.

In a statement to the community, the new owner, Paul Smith, said: “The renovation of your village pub will be carried out to the highest standard and we intend to util-

Saving the Black Horse, Amberley

ise every corner of the space contained within the buildings, to create as much as possible of that which the local community and visitors will demand. We intend to give the Black Horse a fresh look and ambience,” added Paul, whose background is the entertainment business – his company was behind the successful TV quiz show ‘Who wants to be a millionaire?’ The pub will be run by Angus Davies – the son of Pulborough based prestige events’ caterer Judy Stuart - and Dan Howes.

An Asset of Community Value

Mr Paul Jackson, the Inspector appointed to hear the appeal at Horsham, concluded that “neither the addition of one new house nor any other matter raised [at the hearing] outweighs the harm that the proposed change of use of the Black Horse would bring about to the community facilities in Amberley and to heritage significance”.

Mr Jackson added that, according to local planning policy, the advice was that “the



retention and development of local services and community facilities in villages, including public houses, should be promoted, to deliver the social, recreational and cultural facilities the community needs. There is also significant and reliable evidence over many years of [the pub's] value to the community in Amberley for social gatherings, entertainment and as a focus for village organisations such as the cricket club. In support of this, the Black Horse has been registered as an Asset of Community Value under the Localism Act of 2011."

Chairman of the Black Horse Action Group, Jeff Feakins, said: "We are delighted with the outcome, and for the valuable help and advice we received from CAMRA. Due to its location in the heart of

the village, the Black Horse is not only an essential part of village life but a major attraction for the many visitors to the village – walkers, cyclists, mountain bikers and those travelling by car. We are confident that the future of the Black Horse is secured for the long term and we wish the new owner and management every success."

Mike Toynbee

How refreshing it is to report good news amid the depressing catalogue of pub closures! If your local pub is threatened with closure, there's a whole range of things you can do to try and save it: Visit: www.camra.org.uk/savingyourpub.html

The 300 Challenge



Community Value.

If you love your local pub and think it adds lots of value to your community you now have the opportunity to give it extra protection from developers and can list it with the Council as an **Asset of**

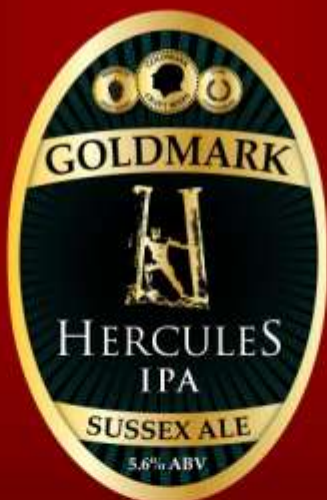
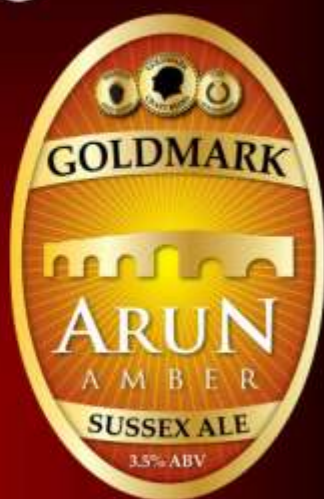
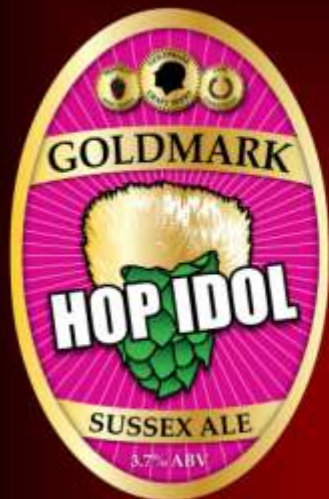
Under the Localism Act 2011 people living in England can nominate a pub to be listed as an Asset of Community Value. Listing your local as an ACV provides communities with the power to stop the clock when faced with a pub going up for sale, earning valuable time

to explore options for saving the pub. CAMRA has set the challenge of getting 300 pubs listed by the end of the year. Read on for more detail on what listing means and how to go about it by visiting www.camra.org.uk/listyourlocal.

For more detailed guidance on the Community Right to Bid Legislation and subsequent Asset of Community Value Regulations please see the website [https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/14880/Community Right to Bid - Non-statutory advice note for local authorities.pdf](https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/14880/Community_Right_to_Bid_-_Non-statutory_advice_note_for_local_authorities.pdf)

Any questions on nominating ACVs please call the Government-funded Locality advice line on 0845 345 4564 or email CAMRA's Campaigns Team on campaigns@camra.org.uk

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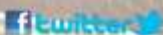
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WhatPub.com is now live!

WhatPub.com, CAMRA's first ever national online pub guide has now been launched to the public.

WhatPub.com is dedicated to helping the public find the best pubs to suit their needs across Britain. Following a two year project by thousands of CAMRA volunteers, whatpub.com features 47,000 pubs, around 36,000 of which serve real ale – making the site the most definitive online guide to real ale in the UK.



Whatpub.com, has been designed to automatically optimise for use on laptops, tablets and mobile devices. It offers over thirty different search fields, ranging from dog friendly pubs to those that offer newspapers or live music. Over 22,000 of the entries include details of the real ales being served – taking the guess work out of a visit for real ale lovers.

Help us promote WhatPub

Now that the majority of the hard work has been done by the volunteers, we want as many people as possible enjoying what whatpub.com has to offer.

Please tell all your friends and family about whatpub.com whether it is by conversation down the pub or sharing the launch with your friends on Facebook or Twitter.

Thank you!

I would like to take this opportunity to thank every CAMRA member who has played a role in the WhatPub.com project. This project would not have been possible without your support.

Andy Shaw
CAMRA Director



Score the Quality of the Real Ales you drink

CAMRA's National Beer Scoring System has now been incorporated into whatpub.com and allows CAMRA members a facility to score the beers they taste.

These scores are used by many CAMRA branches when considering *Good Beer Guide* pub entries or presenting pubs with awards.

Click on Member Login and enter your membership number and password.

Once you are logged in, click on "Beer Scoring".

Read the descriptions of the scores. Please note the scoring system is not linear – a score of "2" is "Average".

Click on "Start Scoring" and search for the pub you wish to score.

Under "Submit Beer Scores", enter date of visit; your score; details of the beer you drank; and comments (optional, but should be included for any scores of 1 or 5).

If you see any details of the WhatPub pub entry which is wrong or incomplete, then you can click on Submit Updates and fill in a form to send changes to the local branch who maintain the information.

As a reward to members who submit beer scores and updates, we will be running a quarterly prize draw, with the first draw in January 2014.



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- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
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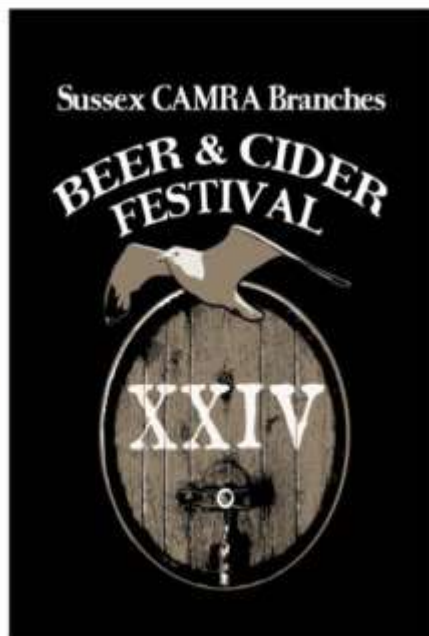
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**All Enquiries: camrahove@btinternet.com, 07450 656148
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MORE ABOUT THE FESTIVAL ON PAGES 4-5