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Autumn 2013
Free



OCTOBERFESTS

Arun & Adur CAMRA are delighted to announce the

17th WORTHING BEER FESTIVAL



18th-19th October 2013
St Paul's, Chapel Road, Worthing



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POTY: Wilkes Head, Eastergate

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

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Beer Festival: Yapton, May 2014

POTY: Wilkes Head, Eastergate

Arun & Adur

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Beer Festival: Worthing, 18-19 Oct 2013

POTY: Gardeners Arms, Sompting

North Sussex

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Beer Festival: Ardingly Vintage Vehicle Show, July 2014

POTY: Jolly Tanners, Staplefield

Brighton & South Downs

John Kirkland, 01293 519844
john.kirkland@btinternet.com
www.brightoncamra.org.uk

Beer Festival: Lewes, June 2014

POTY: Brewers Arms, Lewes

COTY: Constitutional Club, Lewes

South East Sussex

Phil Cozens, 01323 460822
contact.camra.sesusx@gmail.com
www.southeast-sussex-camra.com

Beer Festival: Eastbourne, 10-12 Oct 2013

POTY: Dolphin Inn, Hastings

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

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Copy Submissions:

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

Standard Disclaimer:

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Your local Trading Standards Offices are:

East Sussex:

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Tel: 01273 292523; Fax: 01273 292524
Email: trading_standards@brighton-hove.gov.uk
Website: www.brighton-hove.gov.uk

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



Worthing Beer Festival's relocation to St. Paul's has proved an overwhelming success, with space for an increasing number of beers, record attendances

and a wider choice of food. This year, as well as a Beer of the Festival, a new award will be introduced for Sussex Beer of the Festival. Our regional bar will feature beers from Cumbria, and there will again be two further bars showcasing the best breweries of Sussex and other parts of the UK. A total of over seventy-five beers plus extra ciders and perries will be available. The infamous charity auction will again take place at around 9pm Friday evening.

Owing to public demand, the festival opening time has been brought forward to 11am for both days. Full opening times: Friday 11am-3.30pm (£3.50) & 5.30-11pm (£5); Saturday 11am-11pm or until the beer runs out (£5). Tickets will be on sale at the Sel-den Arms, Worthing; Gardeners Arms, Sompting; Henty Arms, Ferring; Crabtree, Lancing; Duke of Wellington, Shoreham-by-Sea; and the Evening Star, Brighton. Tickets will be available on the door subject to availability.

Postal applications to: The Treasurer, The Boathouse, Shopsdam Road, Lancing, BN15 8ES; please make cheques payable to "Arun & Adur CAMRA". Friday evening and Saturday sessions sell out very

17th Worthing Beer Festival

quickly, so advance booking is advised. Tickets will be on sale also at the festival venue: St. Paul's, Chapel Road, Worthing, West Sussex, BN11 1EE. This is opposite the Town Hall and the Post Office, and an easy walk from Worthing Central station.



For more information:

www.aaa-camra.org.uk/wbf/17.htm

About the Festival Artwork

After all the positive feedback and com-



ment from the use of the painting of Lydia Cattermole for last year's advertising, we once again decided to promote the Worthing aspect of our beer festival. A couple of old pho-

tographs were trialled, but licensing costs proved prohibitive. While searching for out-of-copyright images in Kim's book shop, a comment made about a set of vintage-style prints that were already being considered - as they perfectly reflected the image we wished to project - led to contact being made with the artist Chris Gibson. Chris was commissioned to produce a graphic of our venue, St Paul's. A number of alternatives were supplied and we finally settled for the superb art work that we are using

throughout this year's festival.

Based in Chichester, graphic designer Christopher Gibson initially studied art at Worthing Art College in the late 1980s before specializing in graphic design at the London College of Printing and Typography at Brighton University. He has exhibited pastel and watercolour works in the past but it was a love of the classic travel posters of the early-20th century that inspired a set of contemporary prints that

were initially exhibited at the Oxmarket Galleries in Chichester. His commissions and prints can be found across Europe and the US. Christopher can be contacted at info@chichestergraphicarts.com; www.chichestergraphicarts.com; 07969 524341.

Tim Walker and Jim Waterston
Arun & Adur Branch

Arun & Adur CAMRA

The Eastbourne Beer Festival returns to the town's magnificent venue of the Winter Garden, Compton Street,



BN21 4BP, from Thursday 10 to Saturday 12 October. With over 150 real ales on tap especially chosen by CAMRA members, the festival offers a wide variety of local and national choices. Then there is the Cider Bar with over 50 ciders and perries, a wonderful Wine Bar, plus International Bottled Beers.

The festival also offers tasty cuisine from hot baguettes and light bites to snacks and traditional pub meals, which are available at each session. These are accompanied by live music with a dance area in the Floral Hall, with more lively entertainment and acoustic live music to chill out to on the stage in the Devonshire Halls. Fancy playing a traditional pub game whilst soaking

11th Eastbourne Beer Festival

up the atmosphere? Try your luck at a wide selection available to borrow, including Shove Ha'Penny, Bar Skittles, Shuffleboard and Toad in the Hole which brings local Sussex pubs together to compete during the festival.

With a festival glass and full tasting notes available as part of your entrance ticket, be sure to book in advance to avoid the disappointment of missing out on your chosen session. For the session times and prices call the box office on 01323 412000. For all further information, including a comprehensive beer selection list, entertainment timings and cuisine on offer, visit www.eastbournebeerfestival.co.uk.

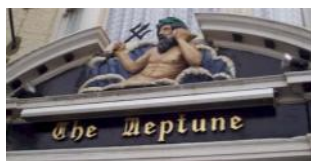
Laura Fear
Eastbourne Borough Council



visit
Eastbourne

Star Behind the Bar

Mary Charmont is the manageress of the Neptune, Victoria Terrace, Hove. Mary has been in the local pub trade for many years and is very good with her real ales, maintaining three regulars - Dark Star Hophead, Greene King Abbot Ale and Harveys Best Bitter - along with two ever-changing guest beers. Mary is a CAMRA member and is a real ale enthusiast.



There is always a friendly welcome at this traditional

pub, which features in *The Good Beer Guide* and is on the local branch Ale Trail. www.theneptunelivemusicbar.co.uk

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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.

■ BERWICK



The **Berwick Inn** now has five hand pumps and is busier after becoming a

free house. A changing range of beers from near and far has included Dark Star, Thornbridge, WJ King, Isfield, 1648, Long Man and Skinners. An ambitious beer festival was held from 27 to 30 June with around forty beers and entertainment. The inn is located next to Berwick Railway Station, with an hourly service on the Brighton to Eastbourne line. The station is also the base for Cuckmere Buses; their weekend circular Cuckmere Rambler service around the Cuckmere Valley is a splendid way to travel to the many notable rural pubs on this route.

■ BRIGHTON



InnBrighton has re-branded the Leconfield and opened it in early May as **J W Lennon's**,

inspired by the late Victorian Irish/American bars of New York. The pub's interwar interior is unaltered and even enhanced by the sawdust now strewn on the floor. King Laine's Best is permanent with two changing guests, always one from Dark Star (Original on my July visit alongside Pin Up Natural Blonde).

■ BURPHAM



After struggling financially and facing closure, the fortunes of the George and Dragon

were turned around when the freehold was purchased by three of its regulars, with more villagers becoming investor shareholders. It was reopened on 6 July by Nick Herbert MP as the **George at Burpham**. The recent range of real ales was Greene King IPA, Harveys Wild Hop and two from Arundel brewery, one being the branded house-beer Bye George.

■ CHICHESTER

The **Chichester Inn** will be offering a



CAMRA discount to card-carrying members from 1 July. Details can be obtained

from the inn. As far as we know, this is the first pub in the Western Sussex Branch area to be offering CAMRA discount.

■ COLEMANS HATCH

The **Hatch Inn** now has Black Cat Original available as a regular beer alongside Harveys Best and Lark-ins Traditional.

■ CRAWLEY

Not a pub but a Beer Tent scratching! To celebrate forty years of twinning with Dorsten in the west of Germany, Crawley Borough Council asked North Sussex CAMRA member Nigel Bullen to be the first person ever to sell beer in Queens Square in the town. Nigel sold cask ales from Sussex and a selection of bottled beers from Germany from Thursday 25 to Saturday 27 July. There was also German sausages and entertainment on the Saturday. Congratulations Nigel.

■ EASTBOURNE

The **Cornfield Garage** (JDW) now has a dress code: no tracksuits, no branded sport trousers, no dirty clothing, no dirty overalls and no muddy boots. The **London & County** (Lloyds No. 1) have no plans to follow suit.

The **Farm @ Friday Street**, between Langley and Stone Cross, is a Whiting & Hammond food-led pub with five real

ales on hand pump: Sharp's Doom Bar, Fuller's London Pride, Timothy Taylor Landlord, Wells Bombardier and Harveys Best. A pint of the latter was sampled at £3.70 and in good condition. There is £1 off a pint during their Early Doors Club, 5-7pm, Mon-Fri. A Beer & Music Festival, with sixteen real ales, took place from 21-23 June.



The **Dolphin**, a traditional pub very keen to support CAMRA, has added a fourth hand pump. A May visit found Brakspear Best, Brakspear Oxford Gold, Harveys Best and Dark Star Hophead, in very good condi-

tion, and at a not excessive £3.35 a pint. Although a Brakspear house, only one of their own beers is required to be on permanently and other ales noted recently have come from Hastings brewery, plus a superb Full Moon Red Pacific.

■ FELPHAM



The **Old Barn** re-opened in mid-May under new, friendly management. The

premises have been cleaned from top to bottom and are now light and airy. The big screen televisions have been removed and at the back of the pub about a dozen tables are laid for food. Darts players are welcome. Sunday afternoon finds free nibbles on the bar. On the four hand pumps are

well-kept Fuller's London Pride, Young's Bitter, Dark Star Hophead and a guest. Available on stillage are three beers, two from Palmers. The pub now offers a hugely more enjoyable experience.

The **George** now has a more interesting real ale selection. While there are still three hand pumps, the Fuller's London Pride is joined by Dark Star Hophead plus a guest, Island Nipper bitter on a June visit.

■ HAILSHAM

Having all their guest beers from Sussex microbreweries is proving very popular at the **George Hotel** (JDW), with a constantly changing range from WJ King, Dark Star, Turners, Long Man, Franklins, and others. There is usually at least four or five of these on at any one time and, with prices from £2.20 a pint, this must be one of the cheapest outlets in the county. Greene King Ruddles Bitter and Abbot Ale, the standard Wetherspoon national beers, also feature on the hand pumps.



Congratulations to the **King's Head** for their recent "Best Public House in Bloom"

award. Come and see their winning floral display and well-maintained garden when this tied Harveys house has its beer festival from 16-18 August. Hailsham in Bloom is a community project organised by the Town Council's Hailsham in Bloom Committee, with the aim of providing long-term improvements to the environmental quality of the town and its environs.

■ HARTFIELD

After being closed for four months following a change of ownership and refurbishment, the **Gallipot Inn** reopened in May to



encouraging customer reaction. The pub is presently offering Larkins Traditional (including a

cask on the bar) and Harveys Best, with the probability of a third beer when the time is propitious. The intention is to be a pub first and foremost, complimented by good basic food including homemade cakes and biscuits. John Hawkrigde is the new owner and the bar manager in charge is Miranda Drake Brockman. www.the-gallipot-inn.co.uk.

The **Anchor Inn** usually has four ales on offer, but noted during a recent visit was Perryhill Medium Cider, from a nearby farm.

■ HASTINGS

Mark, his family and staff at the **Dolphin** were extremely pleased with their Branch POTY award and promised to keep up the excellent work already achieved.

With an additional guest ale available in the **First In Last Out** and beer quality and choice much improved in the **Jenny Lind**, the Old Town is always worth a visit, as the Sussex Bus to the Pub group found on a recent trip to the **Stag**.

■ HOVE

The off-licence **Woodland Wines** (7 Woodland Parade, junction of Woodland Drive and Shirley Drive) is an oasis for bottled beers from many national, regional and local breweries. Worth remarking on is the full Samuel Smith range. Sussex offerings include Arundel, Dark Star, Harveys, Hepworth, and Long Man.

■ LITTLEHAMPTON

The **Crown Inn** now has eight hand pumps, adding Timothy Taylor Landlord to

the range. During happy hour, Mon-Fri, 5-7pm, all Anchor Springs beers are £2 a pint.

The **George** (JDW) has a much improved range and quality with five local ales on recently from Goldmark, Hammerpot, Langham and King.

Following extensive refurbishment, the

Steam Packet has reopened after being closed for several years. It is now light



and airy with good, imaginative use of the available floor space; ales were Young's and Wells Courage Directors, Caledonian Deuchars IPA plus a local guest, Goldmark Liquid Gold.

■ PAGHAM

A CAMRA branch spring visit to the **Inglennook Hotel** revealed Dark Star Revelation on the guest pump, plus three well-



kept regulars – Ringwood Old Thumper, Young's Special and Fuller's Lon-

don Pride. Future guests will be appearing from such luminaries as Thornbridge, Ilkley, Magic Rock, and Buxton, to name a few. Check the Hotel's Facebook page for updates.

■ RYE

The landlord of the **Standard** has left there and taken on the **Queen's Head** following the sudden departure of the previous occupants. Jonathan Breeds said he was hoping to get a long lease on this pub and to continue featuring local beers. Price and quality was good on recent visits.

The ever-improving **Ypres Castle** has had another change of landlords; health issues being the unfortunate reason the previous incumbents had to leave. We wait to see how things develop.



Theo and his team continue to feature local beers and always offer real cider/perry in the ever-popular **Ship**.

■ SALEHURST

With Dark Star APA to become permanent at the **Halt**, alongside Harveys Best, there is now a possibility of a fourth hand pump being installed to allow two ever-changing guest ales, some, more often than not, local.

■ SHOREHAM-BY-SEA

Previously called the Royal Coach, the **Longshore** has opened after a Marston's



refurbishment. Although primarily a food-led establishment, five real ales will be available: Mar-

ston's Pedigree and EPA, Wychwood Hobgoblin, Brakspear Bitter and Jennings Cumberland, all competitively priced at £2.89. There is plenty of outside seating, a children's play area and a large car park.

■ STEYNING

It is intended to have Dark Star Hophead, Fuller's Gale's HSB and Young's Special



permanently available at the **Chequer Inn**, with a guest beer on the fourth pump and a second Dark Star beer on the fifth

(Summer Solstice at present).

■ ST LEONARDS-ON-SEA

The intended beer festival at the **St Leonard** was postponed due to illness; it is hoped the event will occur later this year. Bohemia pubs continue to offer a range of beers, though only a few are locally sourced.

The **Tower** now has Dark Star APA on permanently with three other beers ever-changing; prices remain excellent.

The garage at the back of the **Horse & Groom** has been converted into a music/performance venue with a stage and a bar. The beers remain excellent in choice, cost and quality: Isfield Straw Blonde was £3.00 per pint and Adnams Broadside £3.10.

■ VINES CROSS



In this small village near Horam, the **Brewers Arms** has reopened as a free house, having previ-

ously been closed by Greene King. The purchasers are John Cade Ltd. who also own the Half Moon, Cade Street. The tenant is Fiona Airey, late of the Horse and Groom, Rushlake Green and previously the Star, Old Heathfield. Harveys Best plus two regularly changing real ales are available. Fiona also does food at lunch time and dinner seven days a week.

■ WARTLING



It was last summer that the Braxton family, James, Joanna, and son Charlie, bought the **Lamb Inn**.

They have since transformed the bar and restaurant areas, and have gained a reputation for excellence, including ale. Pig and Porter Ashburnham Pale Ale and Isfield Toad in the Ale were on during a recent visit. Pig and Porter are planning to produce a 3.1% house beer for the inn, designed to go with food and low enough in alcohol to be drunk at lunchtime or in the early evening.

■ WEST DEAN



The **Dean Ale & Cider House** has now opened after a period of closure having previously been called the Selsey Arms. Of the four hand pumps on the bar, there

are two core beers Dean Ale (house beer) and Sharp's Doom Bar, plus two guests that could be sourced from anywhere. On a June visit these were Hop Back Citra and Dark Star Art of Darkness, which was superb. Tom Parsons, the bar and cellar manager - previously at the Selden Arms, Worthing - is very enthusiastic and a keen real ale drinker himself.

■ WISBOROUGH GREEN

There are two hostelries to serve this village located along the A272 a couple of miles west of Billingshurst.

The **Three Crowns** is a large free house on the main road with five hand pumps in use. Noted recently were ales from Dark Star, Downlands, Harveys and Hogs Back. A large beer garden at the rear has a separate bar.

Facing the cricket field, and what is said to be one of the finest village greens in England, is the **Cricketers**. Home of the British Lawn Mower Racing Association, there

are four ales on offer, including Harveys Best. Food is available at both pubs.

■ WITHYHAM

Continuing to offer some of the best Harveys beers in the area is the **Dorset Arms**.



This large tied house, set back from the road, usually has three ales available,

with a Westons Cider also on hand pump. The pub remains closed on Mondays, while opening hours for the rest of the week are Tuesday-Friday 12noon-3pm & 6-11pm, Saturday 12noon-11pm, Sunday 12noon-9pm.

■ WORTHING



One of the town's last traditional street-corner locals, the **Richard Cobden**

has Adnams Southwold, Ringwood Best and St. Austell Tribute with the occasional local guest.

The **Sir Timothy Shelley** (JDW) has regular locally-brewed ales from Dark Star, Langham, Arundel etc, while across the road the **Three Fishes** (JDW) has interesting national guests and occasional local ales. The **Thomas a Becket** (Fuller's) has guest beers at weekends.

Flickr photo credits: Andrew Bowden, George at Burpham; John Law, Hatch at Colemans Hatch; Wade Brice, Gallipot Inn at Hartfield; Carol Howard, Ship Inn at Rye.



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The **Sussex Bus to the Pub** Group



Join us on our travels!



Having visited well in excess of 100 great pubs on our travels last year throughout Sussex, including many old favourites and a good few new delights - and enjoyed some excellent ales along the way - we hope that our programme for 2013 will continue to please. So, if you too would enjoy visiting different pubs with fine ales 🍺 in friendly convivial company without the constraints of the car, then '**Bus to the Pub'** (BtPP) may just appeal!

Often there is a short paved or metalled road walk from the nearest bus stop to the pub. If it is more than an half mile then we will show an approximate distance and if it is across footpaths which could be muddy or uneven, then you will also see a 🥾 walking boot symbol.

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).

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, it is now very much 'use them or lose them time'.

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
Stagecoach www.stagecoachbus.com/south
Sussex Bus www.thesussexbus.com



August

Friday 9 to Duncton, Graffham & poss. Selham; 11.03 train from B'ton (11.25 from W'tg) to Chichester for 12.15 Compass 99 to Cricketers (GBG) then easy footpath walk 🥾 to Foresters (GBG) & White Horse (approx. 2m.). Return by Compass 99 bus or poss. visit to Three Moles (a further 3m. to return bus stop).

Friday 16 Cuckmere Valley Walk; meet B'ton Churchill Sq. for 11.10 B&H 12 to Seaford then 12.20 CV bus to Alfriston for a downland walk 🥾 to Sussex Ox, Milton Street then back to Plough & Harrow, Litlington (both GBG) (approx. 5m).

Thursday 22 Evening Brighton Ale Houses (Ale Trail); meet Quadrant adj. Clock Tower for 17.02 B&H 27 to Prestonville, then walk to Mitre, Prince Albert, Basketmakers & Lord Nelson (4 GBG).

***** Please note Change of Date to Friday 30 to Compton & Stoughton;** 12.03 train from B'ton (12.25 from W'tg) to Chi for 13.05 Ems & Dist 54 to Coach & Horses then back to Walderton for easy country lane walk (approx. 1.5m each way) to Hare & Hounds (both GBG).



September

Monday 2 Ale Trail trip to Cuckfield, Wivelsfield Green & Hurstpierpoint; 10.48 Metrobus 271 from Churchill Sq. to Ship Inn then Cock Inn & Poacher (all GBG).

Friday 13 Awayday to the Red Lion, Snargate; a truly superb, preserved, rural National Inventory pub (GBG). 10.32 train from Brighton to Appledore (Kent), then approx. 1.5 m road walk to pub. Not to be missed!

Monday 16 Ale Trail trip to Newhaven, Rodmell & Seaford; 10.50 B&H 12 from Churchill Sq. to Hope, then Abergavenny Arms & Wellington.

Wednesday 25 to Littlehampton (LA); 10.05 Stagecoach 700 from B'ton (11.07 from W'tg) to footbridge for newly reopened Steam Packet then George (JDW).

Monday 30 to East Dean & Eastbourne; 10.50 B&H 12 from Churchill Sq. to Tiger (GBG) then onwards to Counting House (GBG) and others.



October

Saturday 5 to Lewes for OctoberFeast; incl. Harveys Old Launch & Snowdrop Beer Fest (tbc). Meet Cliffe Bridge 11.45.

Friday 11 Fifth Anniversary trip to Royal Oak, Friday Street, Rusper; either 11.00 Stagecoach

17 from Churchill Sq. or 10.27 Metrobus 23 from W'tg, to Horsham Bus Stn for 11.49 Metro 93 to Kingsfold then footpath walk with some stiles (approx. 2m) to pub.

Saturday 19 to Spa Valley Railway Beer Festival; meet Churchill Sq. for 10.15 B&H 29 to Sainsbury's Tunbridge Wells for short walk to West Stn. then other Stn. bars on this preserved line. Return via Coopers Arms (GBG) Crowborough.

Wednesday 23 to Maplehurst & Steyning; either 11.00 Stagecoach 17 from Churchill Sq. to Crabtree then footpath walk (approx. 1.5m), or 10.27 Metrobus 23 from W'tg to Cop-sale turn for road walk, to White Horse (GBG). Then 13.45 Compass 108 to Chequer (GBG) & Norfolk.



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.

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

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BREWERY

Arundel Brewery Ltd, C7 Ford Airfield Ind Est,
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arundelbrewery@dsl.pipex.com
www.arundelbrewery.co.uk

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 Bottling has restarted, to be sold in three- and six-packs of assorted beers, with new artwork on the labels. **Black Velvet** (5.5%), a dark stout with a hint of creamed oatmeal, is a new beer due out for the Eastbourne Beer Festival in October. The brewery has undergone a small facelift and now the forge cold-room is finished, larger fermenting vessels are being sought.

David Platt

ADUR

Steyning, 01903 867614. www.adurbrewery.com Adur beers went down well at the Glastonwick festival while sales of **Steyning Special**, the first new recipe, are also good. The second AGM of the Co-Operative reported a small profit following the first year's small loss. All profits are currently being reinvested and there have been further improvements at the brewery to enable more brewing to take place.

BLO TBC



ANCHOR SPRINGS

Littlehampton, 01903 719086.

Welcome Ed Mather, Lancashire lad, ex-Samuel Smith licensee, ex-brewer at Robinsons and now the new Anchor Springs brewer. The beer range is unchanged but it is intended eventually to trial some new test brews at an open night upstairs at the Crown Inn Brewery Tap. The owner wishes to expand the enterprise into the pet shop premises opposite the Crown. Subject to planning permission this will become part brewery, part brewpub. **The Quaffer**

ARUNDEL

Ford, nr Arundel, 01903 733111.

www.arundelbrewery.co.uk Following recent management changes, the main thrust currently is to make the public more aware of the brewery. A monthly newsletter is spearheading this campaign, while a beer club will follow in August, offering

members a 10% discount. Brewery tours will resume from July onwards, after the first ever open day - in June - to showcase the brewery's refurbishment to date. The brewery took a stand at its first farmers' market in May, when the interest was 'phenomenal'. The latest seasonal **Summer Daze**, a refreshing. 4.7% amber ale is now available for its annual four month summer 'residency'.

Jeff Vinter

BALDY

Parham House, Storrington, 07718 641195.

www.thebaldybrewery.co.uk The brewery is running to capacity and new equipment is on order for a welcomed expansion to cover the ongoing demand. A new 3.8% **Best Bitter** is soon to be released and the beers can be found in and around Sussex, having also appeared at several beer festivals including Coventry, Reading and Kingston. For more news visit www.facebook.com/thebaldybrewery; follow on www.twitter.com/thebaldybrewery. **Ray Pilkington**

BALLARD'S

Nyewood, 01730 821362. www.ballardsbrewery.org.uk The brewery is very busy as usual. Bottling usually occurs once a week including several labeled specials for small customers. Specially brewed to commemorate the recent passing of our dear friend Bill O'Hagan is **More Beer**, a 3.8% amber, late-hopped bitter; the pump clip carries a rather good picture

of Bill. **On the Hop** is planned for the late summer. Ballard's are in the final ten of the Sussex Food & Drinks Producers Awards, against two other breweries, Arundel and Hepworth, both worthy adversaries.

Barry Woodward

BASELINE

Small Dole, 01903 879111.
www.baselinebrewing.co.uk
Halcyon Hop Haze was not only the second fastest to sell out at the spring beer festival at the George, Eartham, but was voted joint first by the landlord as his favourite beer. It also appeared alongside **Dark Matter** at the Catford Bridge Tavern Unfined Beer Festival, London, from 13-16 June.

Peter Mitchell

BEACHY HEAD

East Dean, 01323 733603.
www.beachyhead.org.uk
The brewery now has cask in eighteens for the Tiger Inn, East Dean, due to limited space in the cellar. Lifting gear has also been purchased for this purpose. Sales are good at present and the ales were featured at the recent South Downs Beer & Cider Festival, Lewes. A meeting is to be held in July regarding the future of the brewery. If the figures add up, the proposed installation of a 10-barrel plant will go ahead.

Tony Harman

BEDLAM

Albourne, 07955 684041.
www.bedlambrewery.co.uk
Sales continue to grow each month and more casks are

being sold than ever before. The brewery is looking to do a commercial bottling run in the near future and also hope to soon take delivery of new casks that should allow more options for further brews.

Peter Mitchell

BLACK CAT

Groombridge, 07948 387718.
www.blackcat-brewery.com
Production is steady with no plans to expand at the moment. About five pubs are supplied, including the Hatch, Colemans Hatch, together with around three outlets for bottles. The Crown, Groombridge, is now selling more Black Cat **Original** than Harveys! The first batch of this year's **Hops-mack**, the summer seasonal, has gone out to the pubs. Another green hop brew is planned for this autumn.

David Moore

BRIGHTON BIER CO

The Hand in Hand, Brighton, 01273 699595.
www.brightonbier.co.uk
A new 6.0% **Oatmeal Stout** will be available from June, to be followed by the second in the 50 Ways (...to Leave Your Lager) pale ale series. Both will be available in rotation with **Red Rye** and **Maple Porter**. For trade enquiries please contact Brighton-based cask ale distributors WithSoul Ltd: for festivals and special events please contact the brewery direct. Brighton Bier Co. will be running a bar on 7 & 8 September at the Big Sussex Market, New Street and Ju-

bilee Street, Brighton, as part of the Food & Drink Festival 'Autumn Harvest'. They will also be competing in Bitter and Twisted, Pub du Vin, Brighton, Friday 6 September. Please come and support them ... the previous time they lost to a sparkling cider!

Jim Hawkins

DARK STAR

Partridge Green, 01403 713085.
www.darkstarbrewing.co.uk
Dark Star continue to steal their ideas from eclectic sources: i.e. monthly specials **Red Shift** (5.5%), **80 Shilling** (4.8%) and **Indian Summer** (6.0%) are three very different beers borrowing heavily from the Red Ale, Scotch Ale and IPA traditions respectively. In the second case, they even steal the name. The brewery is very grateful to all those who responded to the rallying cry for support for their Partridge pub's first beer festival. This was a massive success with beers from superb brewers such as Oakham, Saltaire, Crouch Vale, Waen, Raw, etc. (Dark Star deny that they are starting a TravAle initiative to encourage pubs to treat customers to great beers from far afield.)

Stuart Elms

DOWNLANDS

Small Dole, 01273 495596.
www.downlandsbrewery.com
The summer seasonal ale, **Daytripper** (4.2%, light and hoppy) is in the pubs and selling well. This will be followed by an autumn ale **Conker Champion** (4.4%, dark amber/golden brown).

This year's Great British Beer Festival will be the first at which the brewery has a beer, the choice being **Truleigh Gold Extra**, a hop-pier version of the standard beer. To cope with the extra brewing capacity created at the brewery, a second cold room has now been constructed.

Roger Coton

FIL0

Hastings, 01424 425079.
www.filobrewing.co.uk
With the increasing number of local outlets now regularly serving FILO beers, brewing is near maximum capacity and another fermentation tank may be required in the near future. The regular beers remain as popular as ever and are occasionally supplemented with special brews to mark various local events. As part of the Hastings Old Town Week celebrations, on Wednesday 7 August from 11am-4pm, the brewery was open for visitors interested in brewing and tasting, all for the price of making a donation to a local charity.

Bill Turner

FRANKLINS

Bexhill, 01424 731066.
www.franklinsbrewery.co.uk
George, the longest serving member of the team, left in June, off to have adventures (and taste a lot of beer) in far-flung hot places. Franklins thank him for his time here and all the hard work he put into making the brewery what it is today. Good luck, George. Welcome to two new members of staff, Andrew Cooper and James

McDonald. The summer will see a new version of **English Garden**, brewed for the Earth & Stars, Brighton.

Mac McCutcheon

FULL MOON

Catsfield, 07832 220745.
www.fullmoonbrewery.co.uk
Planning permission has been obtained to allow the expansion to a 4-barrel plant and work will start soon. An exclusive best bitter is being brewed for the Big Green Cardigan festival in September at Cripps Corner near Sedlescombe (see the diary dates page). It is expected that, as in previous years, at least two of the regular beers will be at the Eastbourne Beer Festival. Unpasteurised keg versions of **Hopdance** and **Celestial Blonde** are being trialed. Initial results, including from the Plough, Crowhurst, have been very encouraging and will complement the bottling, although that is yet to start.

Peter Harrison

GOLDMARK

Poling, nr Arundel, 07900 555415.
www.goldmarks.co.uk
Still early days for this new brewery but they have certainly hit the ground running, with many outlets in West Sussex. Regular supplies of **Best Bitter** and **Liquid Gold** may be found at the Red Lion, Arundel; Fox, Patching; Tudor Close, Ferring; Selden Arms and Old House at Home, Worthing; Gardeners Arms, Sompting; the Red Lion, Shoreham-by-Sea. New brews coming up in late summer/early autumn are **Hop Idol** (3.7%), **Classic**

Bitter (4.5%), **Amber Ale** (3.5%) and the eagerly anticipated **Hercules IPA** (5.6% and probably a bit hoppy!).

Jerry Marchant

GRIBBLE

The Gribble Inn, Oving, nr Chichester, 01243 786893.
www.gribbleinn.co.uk
Sales remain buoyant with a number of new outlets. These include several firkins a week to the artisan baker for the Wobbler bread.

Plucking Pheasant went well at the Yapton Beerex in May.

Chris Wright

HAMMERPOT

Poling, nr Arundel, 01903 883338.
www.hammerpot-brewery.co.uk
Bottled sales are going well in Asda stores across the south: Lee just loves all the extra hand-labeling! Pale-amber seasonal **Brighton Belle** is selling well and looks like it will be a permanent summer addition to the portfolio. The brewery is looking forward to the Great British Beer Festival where **Hammerpot Pale Ale** is appearing this year.

Tim Walker

HARVEYS

Lewes, 01273 480209.
www.harveys.org.uk
The big news is the debut of **Sussex Wild Hop**, a blond beer brewed with a number of hops including a new variety found growing wild in a hedgerow in Northiam. After much testing and appearances - at the Yapton Beer Festival, where it won Lo-cAle of the Festival, and at

the Lord Nelson Inn, Brighton - the definitive version has emerged at 3.7%. It was voted Beer of the Festival by a clear margin at the South Downs Beer Festival, Lewes, where 3 'nines' were consumed in just over twelve hours. It will become a permanent all-year beer. Meanwhile, at the London & South East Area CBOB Competition, **Sussex Mild** won gold, **Best Bitter** and **Imperial Double Stout** both took silver and **Old Ale** was awarded bronze.

Jack Wilkinson

HASTINGS

St Leonards-on-Sea, 01424 205437.

www.hastingsbrewery.co.uk
Hastings Pale Ale (HPA) is being discontinued to allow the production of a number of different beers, the first of which will be a strong pale ale in a modern hop-forward style. Two new beers, as part of the 'Hastings Hand-made' range of numbered, one-off brews, are **Handmade 3**, a 4.2% pale bitter hopped with the Sussex variety, originally discovered in 2005 in Northiam, and **Handmade 4**, a 4.4% golden ale with Australian Ella hops (formerly called Stella, the name of the hop was changed for obvious reasons!) Both beers are available from July in a limited number of bottles and minicasks on the brewery website. A small number of casks of each should also be available in local pubs in early July. All Hastings ales are now available on the new online shop in bottles, minicasks, and polypins.

Nationwide delivery is offered, or local drinkers can pick up their order from the brewery itself by prior arrangement.

Peter Page-Mitchell

HEPWORTH

Horsham, 01403 269696.
www.thebeerstation.co.uk
 The brewery is one of the finalists in the Sussex Food & Drink Awards, having won the Best Local Producer title in 2007/8 and 2009/10. Olympic Champion Sally Gunnell OBE, Steyning resident, a patron of the awards and a supporter of locally produced food and drink, was recently presented by Andy Hepworth with a bottle of **Blonde** organic lager.

BLO TBA

HIGH WEALD

East Grinstead, 07836 291430.

Andy@highwealdbrewery.co.uk
 Andy has been growing the market for his 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%). They have appeared at local beer festivals and events in East Grinstead and surrounding villages, are regularly available at the Market Square shop in East Grinstead, and in pubs such as the Maypole, Ashurst Wood and the Anchor, Hartfield. Andy's promised expansion is in progress, after which the range will be enhanced and will be much more widely available.

Jonathan Samways

HURST

Hurstpierpoint, 07866 438953.

www.hurstbrewery.co.uk

The brewery is now working at full capacity and has taken on a new Assistant Brewer. **Founders Ale** has been now joined by **Hurst 700 Summer Ale** in pubs from Brighton to the Ashdown Forest. Both beers have also appeared at a number of beer festivals: most recently, the latter was noted to be selling well at the South Downs Festival, Lewes.

Steve Floor

ISFIELD

Framfield, 01825 750633 / 07803 716758.

enquiries@isfieldbrewing.co.uk.
 Sales have now picked up after a relatively slow start to the year. The Laughing Fish, Isfield, is now the brewery tap; although a Greene King pub, which keeps two regular Greene King beers, it now serves Isfield beers permanently as well.

Peter Adams

KEMPTOWN

The Hand in Hand, Brighton, 01273 699595.

The 'new' Kemptown Brewery celebrated its first anniversary in June. The range of beers continues to expand and early July saw the launch of the new 6.0% IPA, **Green**. This joins the current line-up of **Red**, **Black**, **Gold**, and **Cascadian**, all of which are on rotation and exclusively available at the Hand in Hand brewpub. We are also very proud to have received an order from the Great British Beer Festival.

Watch this space and thank you to all who have supported the brewery.

Jim Hawkins

KING

Horsham, 01403 272102.
www.kingbeer.co.uk
New owners Nikki and Justin Deighton are now on board following Orla and Nigel Lambe's decision to concentrate on their other Sussex business ventures. Ian Burgess has some exciting plans to further develop the brewery with the new team but first needs to find a new second brewer, as Stuart Medcalf is leaving to become head brewer at Twickenham Ales. Congratulations and all the best, Stuart. On the beer front, **Sussex Downs Ale** continues until September, along with **Gold, Summer Ale, Green Bullet** and **Mal-lard** over the summer. Autumn will see **Harvest, Autumn Mist** and **IPA**, while the multi-award winning **Old Ale** returns in late September.

Mike Head

KISSINGATE

Lower Beeding, 07909 975664.
www.kissingate.co.uk
Kissingate is at full capacity with sales increasing three-fold in the last year. Selected free houses and three major pubcos are supplied with a range of eight core beers. **Black Cherry Mild** continues to be the top selling beer; for the second year running it will showcase at the Great British Beer Festival. **ToffeeCog** has been very well received since its official launch last Christ-

mas. **Moon, First Kiss, Chennai IPA** and **Story-teller** have been extremely popular in the Indigo and InnBrighton group of pubs throughout the Brighton and Hove areas.

Roy Bray

KITCHEN GARDEN

Sheffield Park, 01825 790775.
www.kitchengardenbrewery.co.uk
The brewery reports a continued, strong demand for their bottle conditioned beers. They also have a stall at the Hastings 1066 Market on Fridays, 10am-3pm.

Jason Phillips

LAINÉ

The North Laine, Brighton, 01273 683666.
www.drinkinbrighton.co.uk/north-laine
The three regular beers are **IPA** (5.0%, made with American Hops), **Black Rock Oatmeal Stout** (4.5%) and **Slaughter Porter** (5.3%, up from the original 4.6%). **Laine's Best** (4.0%) is supplied by W J King. The current seasonal ales are **Summer Lovin'** (3.5%) and **NZ PA** (4.6%) brewed exclusively using New Zealand hops (Nigel Dallas, the brewer, has recently returned from holiday down under) with hints of grapefruit and spice. (The 5.0% Fringe Festival ale, noted as forthcoming in our summer issue, appeared as **Red Shift**.) Take home your favourite Laine's brewery beer in a mini keg! This enables you to buy nine pints of any of their beers for £14.95 (that's just £1.66 a pint).

Ruth Anderson

LANGHAM

Lodsworth, Petworth, 01798 860861.
www.langhambrewery.co.uk
Busy times up at Lodsworth following the launch of **Arap-aho**, in the APA style at 4.9%. The summer seasonal is **Festive-ale**, a 3.9% blond with hoppy nose and zesty citrus flavour. **Black Swallow** is in pubs from the end of September, while **Hip Hop, LSD** and **Halfway to Heaven** will all appear at the South East SIBA Festival. A Pop-Up Gig at the brewery is on 24 August (see Diary Dates page for details) while 13 October is the brewery's 7th Annual Conker Competition where juniors and seniors will battle it out again fortified by a great bar, excellent food, music and stalls!

Peter Luff

LONG MAN

Litlington, 07976 777992.
www.longmanbrewery.com
A new beer, **Golden Tipple**, (5.0%) is so named after the Tipple barley grown at the Church Farm site and used for its brewing. This hoppy seasonal beer has aromas of orange and grapefruit.

Scott O'Rourke

PIG AND PORTER

Ashburnham, 01323 833955
www.pigandporter.co.uk
Pig and Porter are about a year away from obtaining their own site but hope to be able to announce a medium-term solution soon. Brewing has meanwhile been taking place at hosts such as Downlands. **Lamb Inn Summer Ale** (3.0%) is a house beer for that eponymous inn

at Wartling. This golden ale with Boadicea, Brambling Cross and Styrian Goldings, is low in alcohol, high in flavour and mouthfeel. There will be another brew of the popular **Penhurst Pale Ale** (4.5%). **Ashburnham Pale Ale** (3.8%) will be in pubs by the time you read this. **Red Spider Rye** (5.5%) will soon follow, dependent upon securing an available slot with a host brewer.

BLO TBC

PIN UP

Stone Cross, Crowborough, 01892 611411.

www.pinupbeers.com

The brewery team has just returned from a trip to Austria where they have been in collaboration with a Brew Master brewing Pin Up **Vienna Lager**, coming soon in 330ml bottles. They are very excited about this development. Their other beers are becoming available through the off trade, on trade and online in 330ml bottles – currently being bottled is **Milk Stout** and **Pale Ale**. In August, Pin Up will be sending some beer to Batemans brewery to be part of their guest ale list sold to their estate.

BLO TBC

RECTORY

Street, 01273 890570.

Although **Light Relief** was well received, as usual, at the South Downs Beer & Cider Festival, the **Rector's Revenge** was unfortunately not available; it is, however, hoped that there will be an opportunity to brew a further batch of this beer before too long. The next two brews will

be **All Saint's Tipple** (4.5%) and a further batch of **Light Relief** (4.5%). It is planned to follow these with **Michaelmas** and **Old Ale**, both 5.0%, and for which advance orders have already been taken.

Paul Free

ROTHER VALLEY

Northiam, 01797 252922.

Two new beers to celebrate the brewery's twentieth anniversary will be available during the summer. These are a stronger (4.4%) version of **Level Best** and a Six Hop Ale called **Anthem**. Bottled beer sales have also increased.

Dawn Lincoln

TURNERS

Ringmer, 08456 892689.

www.turnersbrewery.com
davidelford@turnersbrewery.com

Turners have recruited a new full-time brewer, Rob Thomas from Ascot Ales, who has plans for an extended range of beers. Small quantities of an elderflower beer and a ginger beer have had limited distribution to a local festival and Bentley Wild Fowl café. There are plans to produce the ginger beer again in bottles only. Also produced is a limited stock of bottle conditioned beers of the current range, available at Ringmer Wine Store, Shoreham Farmers Market, and on the brewery website. Turners are keen to receive feedback before putting bottling into full production. The farm-based plant in Ringmer is now operational and Turners are now conducting brewery tours. They also open to

commissioning personalised beers for a special occasion, complete with matching bottle labels, pump clips etc. Contact the brewery for details of both.

Jason Phillips

WELTON'S

Horsham, 01403 242901.

www.weltonsbeer.co.uk

Horsham Bitter is to be relaunched as **Horsham**

Brewmaster, still 3.8% but with a cleaner flavour. August beers include **Hoptical**

Illusion (3.8%), **Hurricane** (4.1%), **Gladiator** (4.6%),

and stouts **Marathon** and **Dreadnought**. September

beers include **Dr. French's Old Remedy** (5.8%), a light

ale aged in whisky barrels to be launched at the Horsham

Beer Festival of that month. There will be bottled ver-

sions, with a Phil Perry cartoon, of **Persian Princess**,

Blackcurrant Mild and **King or Queen Stout**. Bottled

beer has been brewed for a 'Film 4' film, 'A Field in Eng-

land', about the Civil War. Live music evenings at the

brewery are back with the Crackling Jack blues band

on Saturday 20 July (fun starts at 1pm) and an Iron

Maiden tribute band on Saturday 7 September.

Nigel Bullen



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CIDER HOUSE NOTES

We have just had a reasonably successful South Downs Beer & Cider Festival at Lewes, with the beer selling out; but because the beer sold out so early there wasn't enough time to sell all the cider and perry! The Cider and Perry producer of the festival was Black Pig Orchards (see article below); we had to do a cumulative total for each producer because people didn't tell us whether they were voting for the cider or the perry in every case, and both Black Pig and Oakwood had a cider and a perry on sale! (In the case of Black Pig, it was a cyder and a perry and a cyder perry...)

From 20-22 September there will be a special festival at the Elephant and Castle, Lewes, to celebrate 175 years of the pub and 25 years of CAMRA campaigning for real cider and perry. Please try and get along to it; there should be several ciders and perries on. This leads onto other special events, still to be organised, as October is, as usual, Cider and Perry Month and we will be trying to do something special then for CAMRA's 25 years. Any suggestions to me, please!

Jackie Johnson

Surrey and Sussex Regional Cider Coordinator

If you are in the Danehill area, along Tan-yard Lane, look up and look out for a weathervane bearing a black pig on top; this marks where Black Pig Cottage is, where Mike and Vanessa Fishlock live and produce their eponymous Black Pig Orchards cyder (yes, that is the correct spelling) and perry. They are one of the newest small, artisan or craft cidermakers to appear in Sussex recently.

They bought up their plot of land back in 1990, proceeded to build their cottage from reclaimed materials and furnish it with finds from auction houses, antique and bric-a-brac shops, resulting in a homely house



sitting very comfortably among much older properties, looking considerably older than it is. And they started planting

up orchards, with their first harvest in 2006 when they bought their first press, and started making fruit juices, cider and perry. Then in 2008, they bought up an adjoining

Pigging out on Cider and Perry

field to increase the acreage to eight. Work is still ongoing in the field, but already there is a new cider apple orchard, with several more perry pear trees, but of course these are still too young to yield a useful crop, especially the perry pears which take much longer than cider apples to mature ('plant pears for your heirs').

In all, there are about 300 apple and pear trees, including 54 different varieties of apples and pears of which roughly 14 are cider apple varieties and 10-15 are perry pear varieties, grown on standard and half-standard rootstock. And as if these weren't enough to look after, there are also 100 different varieties of nut and other fruit trees! It appears that Mike is addicted to trees: he is the Tree Warden for the Parish, and keeps on surreptitiously planting perry pear trees in the local hedgerows, among the mixed hollies growing there.

To return to that word, cyder – Mike believes it to be the correct Sussex spelling, as it was written on the casks of cyder loaded onto the ships at Rye for keeping sailors scurvy-free on long voyages. And Mike and Vanessa produce an extremely good cyder perry (a 50:50 blend of cyder and perry) as well as separate cyder and perry; unfortunately, it is very short supply, so if you



see it around, perhaps at the Coach and Horses, Danehill or the Sloop, Scaynes Hill, do try it before it runs out!

On average, they produce approximately 500 gallons per year, and the proportion of pasteurised to fermented juice is about 30:70, but this does vary according to each



year's yield. They do some bottling, but because it is so labour intensive (no bottling plant) it is only about 10% of total production. Oak barrels are used for fermentation, but are only used for one year then reused in

other ways, such as water butts or planters. There are a few ex- whisky, sherry and wine barrels in use, which impart interesting flavours and colours to the cyder and perry.

Now, you might think that all this would take up all Mike and Vanessa's time, but no - they have two small children, plus a dog called Taz who's about to produce a litter, and a rescue cat called Howard (but he doesn't actually know his name yet...), and loads of livestock, including two eponymous Large Black Pigs (though one

is imminently becoming sausages), ducks, geese, chickens, guinea fowl, and sheep. They are seeking to achieve self-sufficiency with all the orchards and live-stock, and have even installed an array of sixteen solar panels next to the poultry enclosure (very impressive, with a varied estate of 'houses', well-protected against depredations of foxes) to be used to power the refrigeration unit of the cyder store. And they don't employ anyone to help them in their enterprises, except the animals...

Further projects in the pipeline are to create a pond in an old quarry and to hire out part of the big field for events, with the use of a large marquee and a parking area; one suggested use is for CAMRA to hold a big beer and cider festival here – so I will have to start planning one for next year!

Jackie Johnson

Surrey and Sussex Regional Cider Coordinator

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Beer Festivals and Other Delights

CAMRA EVENTS IN BOLD. For FREE inclusion in this column, contact the *Editor*; for PAID advertisements contact *Neil Richards*. Copy-by date and contact details on p. 3.

Aug 10-11 Beer Tent Event, Northchapel Working Steam Show, School House Farm, London Road, Northchapel, GU28 9EG, 07778 551352, info@ale-inatent.co.uk

Aug 13-17 GREAT BRITISH BEER FESTIVAL, Olympia, London, W14, Tickets 0844 412 4640, www.gbbf.org.uk

Aug 16-18 King's Head Beer Festival, South Road, Hailsham, BN27 3NJ, 01323 440447

Aug 23-26 Duke of Wellington Beer Festival, 368 Brighton Road, Shoreham-by-Sea, BN43 6RE, 01273 389818

Aug 23-26 Jolly Tanners Bank Holiday Beer Festival, Handcross Road, Staplefield, RH17 6EF, 01444 400335, www.jollytanners.com

Aug 24 Pop-Up Gig at Langham Brewery; ales at £2.50 straight from the chiller room and ciders from Middle Farm, plus a first class BBQ, Martlet Morris, Street Dancers, local musicians and beat poets! Proceeds go to charity. The Granary, Langham Lane, Lodsworth, GU28 9BU, 01798 860861, www.langhambrewery.co.uk

Aug 30-Sep 1 Elsted Inn Beer Festival, Elsted Road, Elsted Marsh, GU29 0JT, 01730 813662, www.theelstedinn.co.uk

Aug 30-Sep 1 Ale at Amberley 8, Amberley Museum & Heritage Centre, Houghton Bridge, BN18 9LT, 01798 831370, www.aleatamberley.co.uk

Sep 6 Bitter & Twisted, Dome Room, Pub du Vin, 7 Ship Street, Brighton BN1 1AD, 7.30-10pm; Beer & Cider tasting as part of Brighton & Hove Food and Drink Festival 'Autumn Harvest'; tickets £22 at

www.brightonfoodfestival.com

Sep 6-8 Big Green Cardigan, Music Festival with Bar and exclusive ale from Full Moon Brewery, Hawkhurst Road, Cripps Corner, East Sussex, TN32 5SA, 07881 485771, www.biggreencardigan.co.uk

Sep 6-8 Stanley Arms Beer Festival, 47 Wolseley Road, Portslade, BN41 1SS, 01273 430234, www.thestanley.com

Sep 7-8 Beer Tent Event, Harvesting the Old Fashioned Way, Oldwick Farm, West Stoke, Nr. Chichester, PO18 9AA, 07778 551352, info@ale-inatent.co.uk

Sep 13-14 Brighton Beer & Cider Festival, Hove Lawns, Brighton seafront, BN2 1TW, 5.30-10pm, as part of Brighton & Hove Food and Drink Festival 'Autumn Harvest'; tickets £5 at www.brightonfoodfestival.com

Sep 13-15 4th Albatross Club Beer Festival, 20 beers, many from brand new micros; music Saturday and Sunday afternoons; food available throughout; Fri and Sat, 11am-11pm, Sun 11am-7pm. 15 Marine Parade, Bexhill-On-Sea, TN40 1JS, 01424 212916, steward@bexhillrafa.co.uk

Sep 14-15 Horsham Beer Festival, Drill Hall, Denne Road, Horsham, RH12 1JF, run by Beer Essentials, 01403 218890, www.thebeeressentials.co.uk

Sep 14-15 Ale and Hearty meets the Vintage Mobile Cinema, 10am-4pm, free event, Harveys Brewery car park, corner of North Court and Harveys Way, Lewes, BN7 2JW

Sep 19 Train to London Pubs, TTLP13, pub crawl by Tramlink, including the Hope,

Carshalton and Croydon pubs; contact Pete Brown, 01243 552908, peteb@custardtowers.plus.com

Sept 20-22 Elephant & Castle 175th Anniversary Cider Festival, White Hill, Lewes, BN7 2DJ, 01273 473797, www.elephantandcastlelewes.co.uk

Sept 20-22 Mid Sussex Beer Festival, Cuckfield Road, Goddards Green, BN6 9LQ, 07582 477960, www.midsussexbeerfestival.co.uk

Sept 20-22 Tudor Close Beer Festival, Ferringham Lane, South Ferring, BN12 5NQ, 01903 243155, www.tudorclose.co.uk

Sept 27-29 Blues, Roots & Beer Fest, Pavilion Theatre, Marine Parade, Worthing, BN11 3PX, 01903 206206, www.worthingtheatres.co.uk

Sept 27-29 Hopfest event, Dark Star Brewery, 22 Star Road, Partridge Green, RH13 8RA, 01403 713085, www.darkstarbrewing.co.uk

Sept 27-Oct 6 Lewes OctoberFeast, 4th Lewes Food & Drink Festival, various events in BN7, www.lewesoctoberfeast.com

Oct 6-21 Ale & Hearty Exhibition, Mon-Sat, 9am-5pm, free drop-in at Lewes Town Hall Foyer, 18 High Street, Lewes, BN7 2DQ.

Oct 10-12 11th EASTBOURNE BEER FESTIVAL, Winter Garden, Compton Street, Eastbourne, BN21 4BP, box office 01323 412000, www.eastbournebeerfestival.co.uk

Oct 18-19 17th WORTHING BEER FESTIVAL, St Paul's, Chapel Road, Worthing, BN11 1EE, www.aaa-camra.org.uk/wbf/17.htm

Oct 18-20 SPA VALLEY PRE-SERVED RAILWAY BEER FESTIVAL, West Station, Royal Tunbridge Wells, Kent,

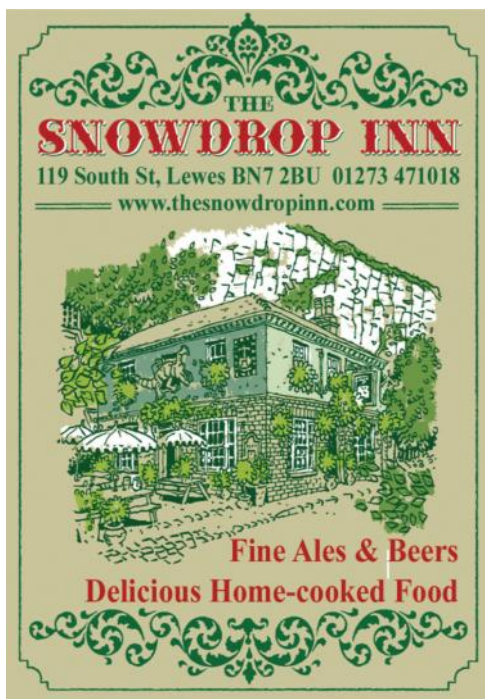
TN2 5QY, 01892 537715, www.spavalleyrailway.co.uk

Oct 19 Kissingate October Festival Open Day, Kissingate Brewery, Pole Barn, Church Lane Farm Estate, Church Lane, Lower Beeding, RH13 6LU, 01293 891335, www.kissingate.co.uk

Nov 15 Train to London Pubs, TTLP14, possibly adopting one of the walks (or public transport tours) in Bob Steel's new London Pub Walks book, area TBA; contact Pete Brown, 01243 552908, peteb@custardtowers.plus.com

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

Mar 6-8 24th SUSSEX BRANCHES BEER & CIDER FESTIVAL, Hove Centre, Norton Road, Hove, BN3 4AH





Discover a beer festival with a difference at this year's Ale at Amberley. Find over eighty real ales, ciders and perries in this beautiful South Downs setting. This year there are two day sessions where the whole museum will be open as usual, and two evening sessions with entertainment laid on. The festival starts on Friday 30 August at 6pm. This session is always busy and we advise ordering your tickets early. Order forms are available from the museum office on 01798 831370. Tickets are £5 each in advance. Not only will you be able to sample many local beers and those from further afield, but there will be entertainment and a choice of food from our restaurant. The museum closes at 10.30pm.



The first daytime session is on Saturday 31 August. The museum opens at 10am and the

bars start serving at 12noon, closing at 5pm. You do not need an advance ticket; just turn up and pay normal museum admission (adult £11, over-60 £10). You can ride on the narrow gauge railway and heritage bus which take you around the thirty-six acre site to visit the telecommunications hall, electricity hall, printing workshop and much more. The Saturday evening session follows the same structure as Friday, opening at 6pm and closing at 10.30pm with live music. Tickets are £5 and available in advance from the museum office.

Ale at Amberley 8

Your final chance to sample the beers is on Sunday 1 September, which is our 'drink-up day'. Times and prices are the same as Saturday, and from 2.30pm card-carrying CAMRA members can enter the museum for free. The sooner you get here, the more beer will be left! We are putting on buses from Brighton, Worthing, Shoreham, Henfield, Storrington and more, so if you are interested in coming to an evening session without the worry of transport, please contact the museum office. Tickets are £10 each, in very limited supply and include not just the return bus journey but entry as well.

Ruth Dewdney

Event Organiser

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Thurs-Fri: 11am-Midnight
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SPOTLIGHT ON BREWERIES

Hopfest



Hopfest will be held for the second year at the Dark Star brewery, Partridge Green, from 27 to 29 September. Celebrations will kick-off on the Friday night at the three Dark Star pubs - the Partridge, Partridge Green; the Evening Star, Brighton; the Duke of Wellington, Shoreham - when the season's first barrels of Dark Star Green Hop will be tapped. The next two days will see a mass of events at the brewery: brewery tours; free tastings; a 'Home & Away Brewery Tour' visiting three other breweries on the Dark Star Bus; the 'Pub2Brewery' cycle from the coast ride-out; a Treasure Hunt in Partridge Green village; and a 'Cooking with Beer' competition at the Partridge pub. Live music will play across the weekend at the Partridge pub and also in the brewery during the day-time. For more information visit: www.darkstarbrewing.co.uk.

Kissed by Success

The Kissinggate Annual Spring Festival on Saturday 25 May was another huge success with visitors travelling from far and wide to enjoy twelve beers on what turned out to be a delightful sunny day. Amongst the Kissinggate 'fine & rare' beers on offer during the festival were Six Crows, Gardenia Mild and Buffalo Black IPA. There was also a

visit by members of the Craft Brewing Association who brought along samples of their own beers to taste: the CBA is recognized by CAMRA as the UK's national home brewing organisation. During the festivities Gary and Bunny were presented (pictured) with a certificate for winning Gold for their Six Crows in the Champion Beer of Britain, London & South East Area Competition. Kevin Travers, of the London



& South East CBOB Selection Committee, made the award and praised the brewery for such a wonderful

achievement. The next scheduled Kissinggate Open Day will be the October Festival on Saturday 19 October. Of course, everyone is welcome!

Arapaho

Langham brewery's test brew kit has given birth to its second new beer, this time to a traditional American Pale Ale at 4.9%. Pale brown in colour and brewed using Amarillo hops and American yeast, it has malty undertones and is generously hopped with a powerful nose and a distinctive orange bouquet. The first gyle sold out in a week and the Sir Timothy Shelley in Worthing sold their first barrel in one and a half sessions.

After thinking of a few names the brewery team settled on the Native American Indian tribe - *Arapaho* - as quite subtle! Also the late, great Ian Dury was an influence ...

In the wilds of Borneo
And the vineyards of Bordeaux
Eskimo, Arapaho
Move their body to and fro.



Join the Circle



Welcome to 360 Degree Brewing Company. Their website www.360degreebrewing.com is currently under construction while they carry out focus

groups and market research on their new range of beers, which they are launching in September. Keep up to date with what they are up to on their Twitter feed or email either markg@360degreebrewing.com or johns@360degreebrewing.com. Come back soon and join the circle. 360 Degree Brewing Company, Unit 22, Bluebell Business Estate, Sheffield Park, East Sussex, Tel: 01825 722375.

North Laine

The Laine brewery consists of a 5-barrel reconditioned kit from ABUK, visibly situ-



ated on a gallery in the North Laine Bar and Brewhouse, Gloucester Place, Brighton. Brewer

Nigel Dallas first worked in the IT sector but was turned on to craft beers when homebrewing in Australia some years ago. After returning to the UK, Nigel took a diploma course at Brewlab; he then gained experience at both Thornbridge and Dark Star before taking up his present position. Nigel's first Laine brew was last October,



with a (4.6%) Porter, recently revived as the (5.3%) Slaughter Porter. His other beers so far have been Si-

lent Night (6.9%, Christmas ale); Hooker (4.0%, Six Nations Rugby-themed amber ale); Black Rock (4.5%, oatmeal stout); IPA (5.0%, American style); Red Shift (5.0%, red ale); Summer Lovin' (3.5%, pale and hoppy); and NZ PA (4.6%, pale ale). Bookings are now being taken for brewery tours.

The brewpub is owned by the drinks company InnBrighton and managed by Penny



O'Reilly. It is rapidly gaining fame, having recently been named one of the six best real ale pubs in Brighton by *What's On Brighton* (along with the Basket-makers Arms, Evening Star, Craft Beer Co.,

Hand in Hand and the Lord Nelson Inn). *The Telegraph* (27 June 2013) also included it in its guide to 'Best British Pubs'. Every day the brewpub chooses a different beer and reduces it in price by an amount totaling the duty and tax, as a protest to the taxman and a special offer to the customer. An Oktoberfest is being planned and a competition has been launched to name the beer. The prize is a very tempting opportunity to help brew the beer, have lunch and a pint courtesy of the pub and, when the beer is ready, have a mini keg to take home.

At WithSoul we have a simple ambition: to sell great pubs remarkable beer.

"WithSoul have been a tremendous find. A fantastic ever-growing list of beers and brewers coupled with an infectious passion for what is going on in the brewing world. I always look forward to what is coming next from them, only wish I had a bigger cellar!" The Stile Bridge - Maidstone & Mid Kent CAMRA Pub of the Year, 2012.

Based in Brighton, WithSoul deliver a unique range of cask and craft beer across London, Sussex and Kent. We represent several excellent Sussex breweries, complementing them with some of the best cask ales from around



the country and a superb range of English lager. Our aim is to offer a balanced portfolio with both familiar local beers and some less familiar, occasionally eclectic offerings, to deliver the vital point of difference and interest our customers need to appeal to the most discerning drinkers.

You could say we are biased, but we believe having familiar and unfamiliar brands together is fundamentally good business sense. In *The Cask Report*, 75% of cask ale drinkers said they choose a familiar, trusted brand, but 78% also said they like to try new beers. We know that's more than 100%, but it shows that drinkers want a range of both familiar and unfamiliar beers when deciding what to drink and that is what we endeavour to provide week in, week out.

"Working with WithSoul has helped us quickly extend our reach beyond the local area. Their excellent sales and customer service leaves us free to focus on what we do best ... brewing great beer!" Brighton Bier Co.

For more information on WithSoul and our portfolio of beers, please visit www.withsoul.co.uk/, call Ollie on 07525 438 486, or email Stephen at stephen@withsoul.co.uk



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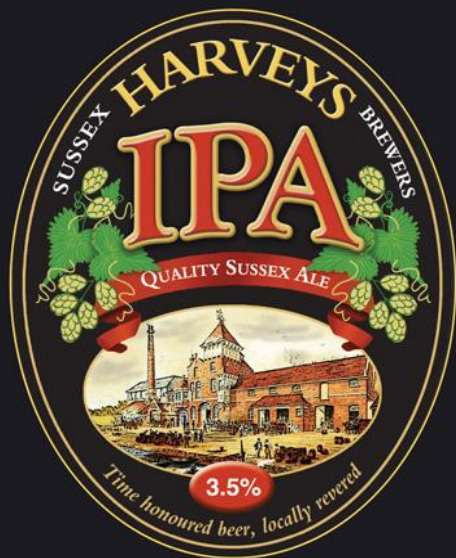
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TIME HONoured BEER LOCALLY REVERED



On Friday 8th October 1920 Harold Evans wrote against an entry in his journal...“this brew was extremely well liked”. It was for a newly devised IPA, one of many beers the newly appointed head brewer at Harveys created around this time.

During the mid-1950's Harveys Best Bitter was introduced but IPA was retained to satisfy the demand for a 'session bitter'. It had, after all, quenched the thirsts of the local people at a time of great adversity.

This 3.5% abv IPA is a continuation of Evan's early creation.

Harveys continuing history...

SPRING WATER	Rain water is filtered through the chalk Downland surrounding the brewery and then drawn from our own artisan well.
MALT	We use Maris Otter malted barley, it has been prized by cask ale brewers for many years.
HOPS	We use Local whole hops, from Sussex, Kent & Surrey.
YEAST	For over half a century we have fermented our beer with a yeast strain that is now unique to us.

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The Pub of the Year (POTY) is chosen using six criteria. Obviously the emphasis is on the quality of the real ale but also taken into account is the atmosphere/style and décor of the pub; the service and welcome given; clientele mix; sympathy with CAMRA aims and good value.

The Arun & Adur branch chose as its POTY the Gardeners Arms, Sompting, a friendly free house located roadside in the original village main street. Acting Chair Roy Bond (left in picture) presented



Maggie Treacy and Mike Day with the certificate. The local couple saved the 19th-century pub from permanent closure in 2009 and this is the third consecutive year that it has appeared in the *Good Beer Guide*.

Brighton & South Downs branch voted the Brewers Arms, Lewes as their POTY. This two-bar, family-run free house received this award for the second year running, deservedly so for its constantly-changing range and quality of real ales, its warm welcome and the vast array of characters frequenting the pub.

Edmund Jenner (right in picture) from

2013 Sussex Pub of the Year Awards



Harveys brewery presented Bar Manager Liam Griffin (centre), with the Anthony Jenner Memorial Shield. Branch Social Secretary Jack Wilkinson (left) holds the POTY certificate.

Chris Booth, North Sussex branch chair (right in picture) presented the Peter King Memorial Shield to Chris Brazier, landlord



of the Jolly Tanners, Staplefield, a village inn that holds regular beer festivals showcasing a wide range of beers from around the country, especially Sussex brewers. Chair Chris praised the Jolly Tanners for the remarkable achievement of winning the POTY for the second time in three years. Landlord Chris, and his wife

Sigrun, said how proud they were to win the award again and thanked all the branch members who had voted for them.

South East Sussex branch selected as their POTY the Dolphin, Hastings, a friendly, busy pub at the heart of the fishing community in the Old Town. Pictured is land-



lord Mark Little (centre with certificate), landlady Maureen, daughters Laura and Louise, and other members of their bar staff. The pub kindly laid on a buffet for the assembled CAMRA members and the evening was rounded off with some excellent live music of a rather gentler nature than that found in many other pubs.

For the second consecutive year, Western Sussex branch chair, Philip Wildsmith



(left in picture) presented their POTY trophy to Trevor Brown (in green, holding certificate), landlord of the Wilkes Head, Eastergate, a Georgian, Grade II-listed, redbrick pub that holds excellent beer festivals. Last year the Wilkes was also both the overall Sussex POTY and Surrey & Sussex Regional POTY, which made it one of the sixteen premier pubs in the country.

We are pleased to announce that in 2013, the Wilkes Head is once again the overall Sussex POTY and will now go forward to be judged in the regional round of the competition against the Surrey Oaks, Newdigate. Congratulations to all the pubs!

The Countryman



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Dear Editor

I am glad that John Keller enjoyed his lunch in the Farriers Arms, St Albans (Letters, *Sussex Drinker*, Summer 2013) but if he had time to continue his researches in CAMRA HQ's archives he would have found that Western Sussex will also be celebrating its 40th birthday next year. Western Sussex was founded – as the Bognor Regis and Chichester Branch – at a meeting to test support in 1974 (I can't recall the exact date) in the, then, back bar of the Eastgate Inn, Chichester. It was packed. It was standing room only and I was one of the standees, at the back, clutching a pint of Gale's "Ordinaire".

At some point (no-one can remember exactly when – or why) the names were switched and we became known as the Chichester and Bognor Regis Branch. In March 1989 the two remaining active members in Midhurst voted

to merge their branch with Chichester and Bognor Regis and we became known as Midhurst, Chichester and Bognor Regis. A slightly unwieldy title but it had the merit of reassuring members in the Midhurst area that there was still an active branch on their patch. In 1998 we adopted the more prosaic, but shorter and descriptive, nomenclature of Western Sussex. Although, our immediate past Chairman Lester Peart held out for BLOSSOM (Bottom Left of Sussex South of Midhurst!).

Talking of Chairman, Western Sussex has only had four in forty years: Ernest Scott, Ian Thompson, Lester Peart and yours truly – is that a record?

Cheers!

Philip Wildsmith

Chairman BLOSSOM Branch – I mean Western Sussex!

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David Vaughan

The Sussex Bus to the Pub group were saddened to learn of the death of David Vaughan on 26 May, aged 76, after battling cancer for several months in the care of The St Peter & St James' Hospice, Wivelsfield Green. David was a well known and respected veteran of both the Sussex (Hove) and Ardingly beer festivals, bringing to each his many years of experience in the pub trade. David had also worked at the Stand Up Inn, Lindfield in recent years.



David is pictured third from right in red jacket at a Bus to the Pub trip to the Cat Inn, West Hoathly.

Mike Jacomb and Stuart Elms

Alan James

Sadly, Alan passed away just before last Christmas, having been unwell for some time. Real ale was one of his many passions, which also included being a tram driver at the National Tram Museum, Crich, and the Volks Railway, Brighton. He was interested in most forms of public transport as well as being involved with the Waverley paddle steamer.

I first met Alan many years ago through

branch CAMRA meetings but we ended working in the same office block in Brighton, he with British Rail and me with BT. We used to go out at lunch-times surveying pubs for the *Good Beer Guide*.

Some years ago Alan took on the role of Ticket Officer for the Sussex Branches Beer & Cider Festival, Hove, which he took very seriously. His spreadsheets of ticket sales and cheques received were legendary. Alan was always happy to work on my bar at Hove Town Hall but my memory of him will always be looking round to talk to him and seeing him gone.

Peter Mitchell



The South East Sussex branch was pleased to present the First In Last Out, Hastings, with a certificate to mark ten

consecutive years in the *Good Beer Guide*. Pictured (l to r) are brewer Tony Champion, landlady and landlord Sharon and Mike Bigg, and branch chair Peter Adams.



Congratulations to Mike and Linda Lethem of the Horns Lodge, South Chailey on their Country Pub

of the Year 2013 award by the Brighton & South Downs branch. Not only was the third time in a row that they have won this honour, they were also voted the branch Cider & Perry Pub of the Year. The couple are pictured with their certificates.



Branch Mild Day was this year, once again, held at the Swan, West Green, Crawley, on Saturday 11 May.

Landlord Rob Brindley did everyone proud



In conjunction with the CAMRA Mild in May promotion, the North Sussex Branch Mild Day was this year, once again, held at the Swan, West Green, Crawley, on Saturday 11 May. Landlord Rob Brindley did everyone proud as he promoted eleven examples of this beer style at a festival covering the Thursday through to the Sunday.

The Swan is an excellent two-bar community pub just a few minutes walk from Crawley

railway station and town centre. It has Local Ale accreditation and was the local branch 2012 Pub of the Year.



We were spoilt for choice with a mild menu from across the country, namely: Goacher's Real Mild (3.4%, Kent); Tring Mansion Mild (3.7%, Herts.); Green Jack Albion Mild (3.8%, Suffolk); Pilgrim Moild (3.8%, Surrey); Ramsgate Gadd's Old School Mild (4.0%, Kent); Lytham Twilight (4.0%,

North Sussex Mild Day

Lancs.); Nelson Dover Patrol (4.4%, Kent); Kissingate Gardenia Mild (4.5%, West Sussex); Nottingham Centurion ND (4.9%, Notts.); Milestone Sherwood Ruby Mild (5.6%, Notts.); and Sarah Hughes Dark Ruby (6.0%, West Mids.).



As we supped our mild ales we were treated to an entertaining and informative talk by Dave Roberts (pictured) of the Pilgrim Brewery, Reigate, Surrey, whose own (3.8%) Moild was represented at the festival. Dave, armed with a copy of *The Brewer's Art*, and against a backdrop of blue, fluttering Milds in May pennants, took us through the history of mild ale in his own delightfully animated and inimitable style. In spite of the inclement weather, the day was a great success and very well attended. If you are a mild fan and have not previously attended the North Sussex Mild Day, do give it a try next year. You will not be disappointed.

The Quaffer



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**CAMPAIGN
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On the West Sussex coast, near Chichester Harbour, can be found East Wittering, where the aptly-named Shore Inn is just a stone's throw from the beach. The Inn comprises both the first built part and the only surviving segment of the Shore Hotel, which was a much larger 1930s building with luxury accommodation, a cocktail bar and facilities for dinner dances. Another long-gone landmark, the Shore Club, stood to the north on what is now the Inn's car park.

The Shore Inn is bustling with customers on my Saturday afternoon summer visit: pool players, seated-at-the-bar locals, fishermen, beach-loving day trippers, those enjoying their retirement, groups of youth-



Thanks for the offer but I ate earlier !!

ful males and females, both young and middle-aged couples, families with children, and fans of real ale such as myself. The Shore Inn is also dog-friendly with several friendly canines to pat including the pub's own

pooch, a Staffie by the name of Rosie (pictured above).

The Shore Inn, East Wittering

The layout of the L-shaped interior cleverly caters for all these sections of the public. The pool table is tucked away unobtrusively behind the servery at the top entrance. Cushioned settles and seating run down the east side wall. There is another spacious seating area in front of the bar at the centre of the pub. A left-side conservatory extension houses a dining area. And beyond there, in the north-west corner, is a self-contained family room. The décor throughout is smart but creates a relaxed and friendly environment with adzed beams, much exposed brickwork and plentiful comfy seating.



There is a good, varied, competitively-priced pub menu using locally sourced ingredients, with a choice of light dishes to substantial mains and delectable puddings. Given its waterfront location the Shore Inn aptly specialises in seafood and fish dishes, freshly chalked up on a blackboard menu. There is a popular 'Locals Night' menu on Thursdays, from 5-8pm, followed by a pub quiz. Patrons wishing only to drink are equally well attended to by the very friendly and efficient bar staff. Six hand pumps are offering Sharp's Cornish

Coaster and Doom Bar, Palmers Copper Ale and Dorset Gold, and the LocAle choice, Dark Star Hophead and American Pale Ale.



I've a pint each of the last three of these. The prices are very fair (£3.30 a pint for the APA, £3.10 for the others), the quality excellent. It is always the mark of a good pub when, if a barrel needs changing – as it did at some point for the Dorset Gold – it is a

situation immediately recognised and promptly attended to by the staff, with great care and consideration given to the condition and clarity of the freshly-poured pint, as it was here. I savoured my fourth and final pint of the day from the new barrel of Dorset Gold - a very satisfying conclusion to a most enjoyable visit.

The Shore Inn, Shore Road, East Wittering, West Sussex, PO20 8DZ, Tel. 01243 674454 Twitter: @TheShoreKitchen; Email: shorecatering@gmail.com

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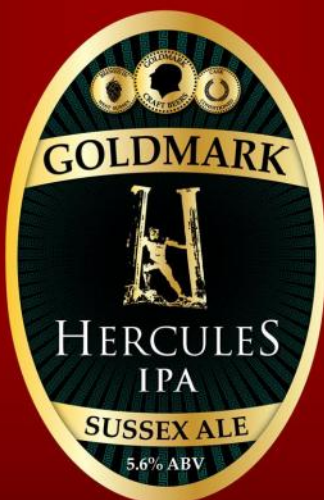
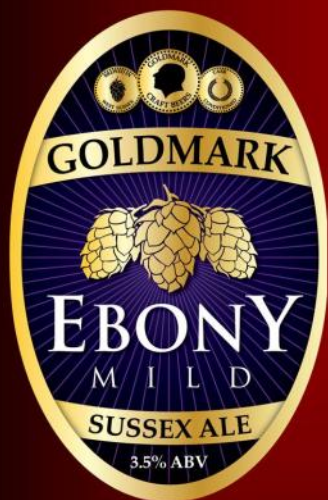
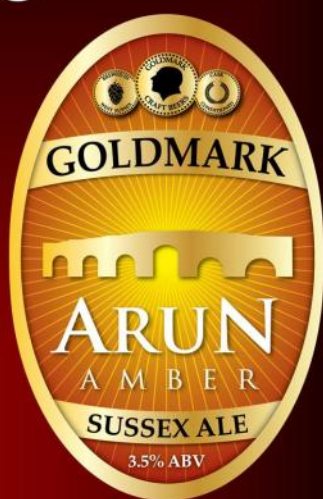
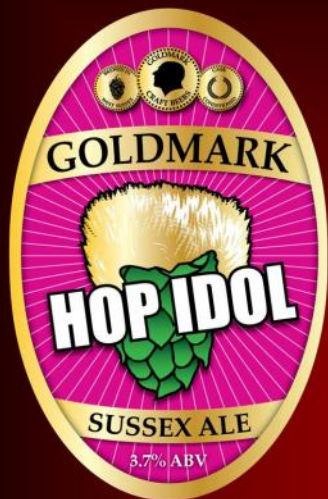
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Contact: Peter Hussey

Mob: 07779 245810 Tel/Fax: 01306-631884

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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

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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 stronger more complex pale ale. 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



Although the name sounds contemporary, the Golden Hop Brewery was a Victorian enterprise at what is now Golden Hops Yard, 20A (then 74) Seaside. The main protagonists were sometime owner George Gates and brewers John and Edward Hollingham. Established by 1877 it was acquired by the local Star Brewery in 1886. Whether it was inspired by the, then, fad for German-style lager beers is not clear. Local directories of that period have agents advertising Golden Hop Pale Ale and beer, but the name might be used generically.

That is not the end of the story for a Golden Hop Stores existed at the site by 1896. It appears again in 1901 as an off-license owned by Edward Hollingham with William A. Cardwell as the licensee. Hollingham seems to have died by 1903 and the licence is transferred the following year to an Arthur W. M. Rogerson, but is refused and is not renewed in 1905. Next door to the yard, at No. 20, is a Georgian building, long, two-storey, with a balcony. Now private accommodation it was previously a restaurant and before that housed the Ministry of Labour. Was it perhaps once a public house?

What certainly was a public house was the Volunteers Inn. The advert, taken from a

The Golden Hop Brewery and the Volunteers Inn, Eastbourne

"THE VOLUNTEERS' INN"
GENUINE HOME-BREWED
AND BAVARIAN ALE HOUSE,
ALSO LICENSED FOR THE SALE OF
FOREIGN WINES, SPIRITS, &c.,
SEA-SIDE ROAD, EASTBOURNE,
(Open from 5 o'clock, a.m.)

H. BRADFORD,
Late Town Surveyor, begs to inform the inhabitants of Eastbourne that he has opened the above-named premises for the retail of Home-brewed Bitter and Bavarian Ales, Stout, Foreign Wines and Spirits, and hopes by supplying articles of really good quality, to merit a share of public patronage.

FAMILIES SUPPLIED WITH ALES,
At 4d., 5d., 6d., and 8d. per quart.
GINGER BEER, LEMONADE, &c., &c.

local directory of 1865, tells us three interesting facts: that the pub home-brewed its own Bavarian Ales; that it opened very early in the morning; and that the man behind the enterprise was previously the town's surveyor. This was a Henry Bradford, who may have died not long afterwards. A Mrs M. Bradford is recorded as the licensee from 1866-1870 and a Henry Gardner from 1874-78. The Volunteers was then at 56 Seaside Road, some way westward of the Golden Hop Brewery and past the Prince of Wales, then at 20 Seaside Road; but due to subsequent street renaming, renumbering and property demolition, I've been unable to identify its exact location.

If anyone reading this has more information on the above two businesses, I'd be very grateful if you could contact me, the editor, at the email address on p. 3.

The Quaffer

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We'll also be presenting a range of interesting artisan Continental beers, and Sussex vineyards will be showcasing award-winning wines alongside a preview of Sussex's Blackdown Artisan Spirits • Sussex hog roast by L'Eglise

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Please note that we are running a cash only bar at this event • 10 tasting tickets £10, half pint £1.50, pint £3 (wines/spirits priced separately) • We respect our neighbours - last orders will be called at 9.30pm with the event closing 10pm - please leave Hove Lawns quietly • We recommend you buy your tickets in advance as only very limited tickets will be available on the door



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