



CAMPAIGN
FOR
REAL ALE

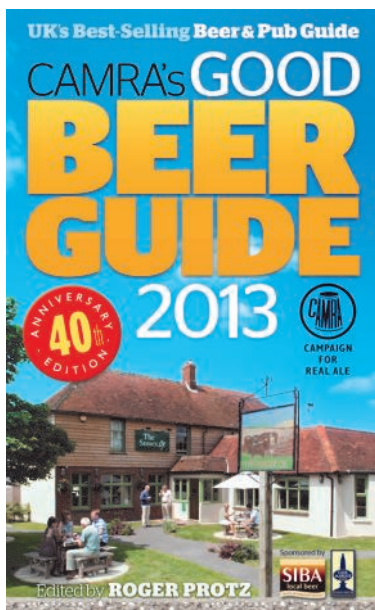


Celebrating the Real Ale Scene in Sussex **Sussex Drinker**

Winter 2012
Free



NATIONAL COVER STAR



South Downs Pub Is Cover Star of the Good Beer Guide.

Of the 4,500 pubs listed in the 2013 edition of the CAMRA *Good Beer Guide*, the Sussex Ox, Milton Street was selected to grace the front cover. Landlord David Pritchard said: "The Ox has been listed in the Guide since we bought the pub in June 2004 but it is a real honour for a little country pub like ours to actually be featured on the cover of such a prestigious, well-respected publication."

Not only is the *Good Beer Guide* 40 years old this year but so is the Sussex Ox, from when its name was changed in the early 1970s from the Royal Oak. Owners David and Suzanne Pritchard

celebrated in style by holding a party at the pub on the Guide launch night of Thursday 13 September. Eight LocAle real ales were on the bar, traditional songs were played on the piano and an old-style pub menu was designed by head chef Mike Dobbs and his team.

The Sussex Ox, Milton Street, East Sussex, BN26 5RL, 01323 870840, www.thesussexox.co.uk

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

HARVEYS

The Sussex Brewers

*'Time honoured beer -
locally revered'*

PRINCE of DENMARK

STRONG DARK BEER
was named

SUPREME CHAMPION

 *at the London 2012
International Beer Challenge*

In total Harveys received three gold
awards from the judging panel -
the only British brewery to do so.

Draught Prince of Denmark has
been specially racked in
preparation for the Battersea
Beer Festival 2013



LEWES CASTLE BROWN ALE

was awarded the

GOLD MEDAL

in the Stout and
Porter Class at the
Peterborough CAMRA
Beer Festival 2012

STOP PRESS

HARVEYS CHRISTMAS
ALE NAMED 'WORLD'S
BEST' DARK BARLEY
WINE' AT THE WORLD
BEER AWARDS 2012



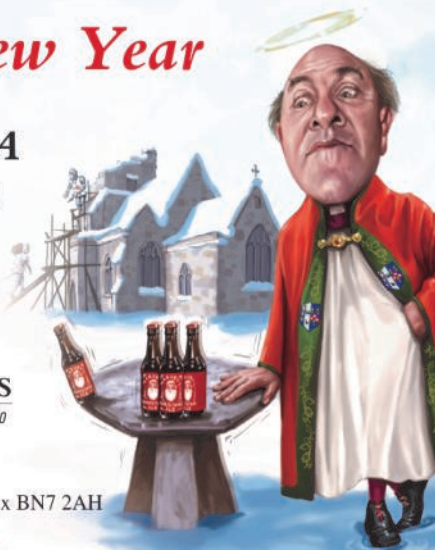
*A Merry Christmas
and a Happy New Year*

*To all CAMRA
branches from
everyone
at Harveys*

HARVEYS of LEWES
SUSSEX BREWERS SINCE 1790

Harvey & Son (Lewes) Ltd
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POTY: Wilkes' Head, Eastergate

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www.westernsussexcamra.org.uk

Beer Festival: Yapton, 17-19 May 2013
POTY: Wilkes' Head, Eastergate

Arun & Adur

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www.aaa-camra.org.uk

Beer Festival: Worthing, October 2013
POTY: Sportsman, Amberley

North Sussex

Nigel Bullen, 07791 872289
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www.northsussexcamra.org.uk

Beer Festival: Ardingly Vintage Vehicle
Show, July 2013
POTY: Swan, Crawley

Brighton and South Downs

Pete Coppard, 01273 683322
petecoppard139@tiscali.co.uk
www.brightoncamra.org.uk

Beer Festival: Lewes, June 2013
POTY: Brewers Arms, Lewes

South-East Sussex

Phil Cozens, 01323 460822
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Beer Festival: Eastbourne, October 2013
POTY: Robin Hood, Icklesham
COTY: Albatross R.A.F.A. Club: Bexhill-On-Sea

Sussex Drinker: Winter 2012. No. 72

Circulation 12,500

Published by Sussex Branches of the Campaign for Real Ale

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Next Publication Date:

7 Feb. Copy by 2 Jan

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:

Views expressed in this magazine are those of the individual
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23rd SUSSEX CAMRA BEER & CIDER FESTIVAL

We will start with **200+ carefully selected Real Ales** together with more than

40 ciders and perries, plus (hopefully) **lots of Real Ales in a Bottle and Speciality Beers** from all over the world. Please bear in mind that at Real Ale festivals **beer runs out**. It is impossible to rack up new beer, as it must settle for a couple of days or more before it can be served. The earlier you get to the festival the greater the choice. To compensate for the more limited choice on Saturday evening, we offer entertainment by the absolutely excellent Sex Pirates, a London-based band that play foot-stomping dance tunes and toe-tapping original songs to create an energetic party atmosphere and have the punters putting on their drinking heads and pulling on their dancing boots! (www.sexpirates.co.uk) Just



as we like it.

The **wine bar** will be run by Lurgashall Winery (www.lurgashall.co.uk) and will offer a selection of English Wines, Honey Meads, Fruit Liqueurs and Country Wines from producers across the South as well as

a selection of Spanish Wines and Cavas. There will also be a variety of **food**, including vegetarian and vegan options. Smart T's (www.t-shirt.uk.com) also will be back with some cool new **T-shirts**, and Kaz and Camilla from Ace Faces will be **painting faces** and temporary tattoos. Local painter Richard Stone (spooof-or-not-

Hey! Ho! Let's Go!
Another great festival coming!

spooof.deviantart.com) designed again the eye-catching **festival logo**.

All bars operate a token system, where one token has the value of 10p. **Token refunds** can be given only for whole £s and before time is called at the bar. Surplus tokens as well as other donations go to this year's festival charity, **Dolphin House**. Based in Brighton they are a natural health charity providing a range of therapies for babies, children and young people irrespective of their family's ability to pay (www.dolphinhouseclinic.com).

To keep it an enjoyable as well as busy event for all, we always can do with **more volunteers** to help us with the festival, particularly for set-up and take-down. Staffing forms will be available from our website or by post from January onwards. We also need **more help with organising** the festival, which gets bigger each year. We could do with helpers interested in compiling the bottled beer order, dealing with enquiries, arranging two to three meetings a year and taking minutes, evaluating feedback forms and other aspects of festival organising. This does not all have

Hove, 28 February to 2 March 2013

to be one person. It certainly peeps up your CV. Please get in touch to find out more.

For those who wish to remain punters, **tickets** will be available from 14 January to 22 February at the **Evening Star** and the **Sir Charles Napier**, Brighton; the **Beer Essentials**, Horsham; the **Bell**, Hove; the **Gardeners Arms**, Lewes; the **Buckingham Arms**, Shoreham-by-Sea; and the **Selden Arms**, Worthing. Also selling tickets again is **Brighton Centre Box Office** (www.brightoncentre.co.uk) but please remember that there is a booking fee when buying tickets through their website or phone line. No tickets are sold at Hove Town Hall, other than at the door during the festival itself.

Finally, tickets can be ordered via **mail order** from SCBCF Ticket Sales, 16 Connell Drive, Woodingdean, Brighton, East Sussex, BN2 6RT. Please state which session(s) you require and enclose a 9x4 SAE with your payment. Cheques or postal orders should be made payable to 'Sussex CAMRA Beer Festival'. For the first time we will keep 100 tickets for each session, including Friday evening, for sale at the door. There will be also be a **Trade Session** on Thursday 3-5pm, where there will

be the opportunity to sample up to ten different products and speak to producers and purveyors. Traders who have not received a ticket by 14 February 2013, and wish to attend, are asked to request one.

For opening times and ticket prices please have a look at the **back cover** of this issue or check our website. The ticket price includes a **free** souvenir glass and a programme. Card-carrying **CAMRA members** will receive beer tokens worth £2 from the CAMRA membership stand. Holders of a valid **NUS** card get Saturday evening tickets at half price when purchasing tickets in person at the Brighton Box Office or at the door. If you look as if you could be **under 25**, please bring a photo ID to prove your age! Sorry, but there will be no admission for **under 18s** at the evening sessions and there will be no access at any other time for under 18s to any of the bar areas. **Bags** may be inspected at all times.

We look forward to seeing you all, old friends and new faces alike, at Hove.

All enquiries:

camrahove@btinternet.com or
07450 656148
www.sussexbeerfestival.co.uk

Beer of the Festival Award



At the 22nd Sussex Branches Beer & Cider Festival, held at Hove earlier this year, Hop Back Entire Stout was voted the Beer of the Festival. Pictured left is John Kirkland, the Sussex Beer Festival Treasurer, presenting the certificate to the brewery. What will win the Beer of the Festival at Hove next March, we wonder.

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.

■ AMBERLEY

By the River Arun, the **Bridge Inn** is a popular pub with walkers and other visitors. It has high standards of service, always stocks a beer from WJ King in good condition and is therefore now LocAle accredited.

■ ARUNDEL

Dark Star beers have been recently reported at the **Red Lion** and the town's festival.

■ BINSTAD

It has been reported that the **Black Horse** will reopen Monday 12 November.

■ BOGNOR REGIS

After a long period of closure and refurbishment the **Unicorn** is now selling Sharp's Doom Bar and Young's Bitter.

■ BOREHAM STREET

Harveys are to brew a special beer on their microbrewery for the **Bulls Head**. It will



not be a re-badge of an existing beer but a new beer at 4.5% called, not surprisingly, Bulls Head

Bitter.

■ BOSHAM

We are delighted to report that the **White Swan** reopened at last on 21 September after closure for fourteen weeks due to flood damage.

■ BRIGHTON

DrinkInBrighton has opened its first brewpub on the site of the former Barfly, previously the Gloucester nightclub. Renamed the **North Laine**, it currently offers a range



of cask ales from Sussex breweries, including Laines Best, which is

contract brewed until the new state-of-the-art microbrewery shortly becomes operational.

It is sad to report that Chris Beaumont and Gill Perkins are to leave the **Greys**. This compact pub has over the years been a great venue for music to suit all tastes, providing excellent cuisine and a great pint of real ale. Best wishes to Chris and Gill for the future.

■ BYWORTH

Flowerpots Bitter in superb condition can still be found at the **Black Horse**. In August this beer was placed joint third in the



Bitters category of the Champion Beer of Britain judging at the Great British Beer Festival.

■ CHICHESTER

Previous reports of the loss of the **Hope** to the Co-Op have proved premature. Having been purchased by a private company, it has reopened free-of-tie with Harveys Best and Otter Amber available. It is intended to keep these as regulars and install two more pumps for rotating ales. The pub will continue to trade until long-term plans are made for its future.

As part of the Original Pub Company, the **Old Cross** held a festival featuring ten cask ales for the first fortnight in October. One-third pint measures were available plus 10% discount for card-carrying CAMRA members.

■ EASTERGATE

Congratulations to the **Wilkes Head**, since the last issue elected both Sussex Branches and Surrey & Sussex Regional POTY 2012. The pub is to start selling bottled craft beers, including BrewDog, Samuel Adams, Goose Island, Meantime and Brooklyn. They are 33cl or bigger, some quite strong, and the price will be £3.30 for all.

■ ERIDGE

The **Nevill Crest & Gun** held an October-fest from Friday 19 to Sunday 28 October, featuring a special sausage menu and a large selection of German ales and beers, eight of which were available at any one time.

■ FINDON

Now offering four beers from the Marston's portfolio, beer quality at the **Gun Inn** has been very good on two recent visits with the likes of Ringwood Boondoggle and Marston's Pedigree. There is also excellent, reasonably-priced food. Over the summer bank holiday, their annual Gunfest of music, BBQ etc. also had Arundel Gold, Dark Star Sunburst and Hammerpot Shooting Star in a small beer tent.

■ HASTINGS

After a change of landlord the **Dripping Well** now sells beers from the Hastings brewery.



Remaining well worth a visit is the **Dolphin** where a beer from SouthDowns (since renamed Downlands) was available on a recent visit.

The **First In Last Out** held a festival of Sussex autumnal ales from 11 to 14 October, featuring blues music on the Thursday. They will also be holding a winter beer festival to coincide with the Hastings Herding Festival in November.

■ HORSHAM

The **Anchor Hotel** is under new manage-



ment and keen to promote local ales, with WJ King, Harveys and Welton's forthcoming.

Discounts of 10% will be allowed for pints and halves of real ale for card-carrying CAMRA members. The hotel is again Lo-cAle accredited and now takes a real cider.

■ ICKLESHAM

The **Queens Head** recently had a very successful mini beer-festival featuring Kent and Sussex beers. Drinkers can now get a beer loyalty card that can also be used at the Royal Oak, Pett.

■ LEWES

Congratulations to Tony and Dominic at the **Snowdrop Inn**, a regional winner in a record three categories in the Great British Pub Awards, 2012. The inn was awarded Best Cask Beer Pub, Best Food Pub and Best Free House in the South East & London Region. The awards are organised by

the leading pub industry magazine, the *Publican's Morning Advertiser*.



Harveys have acquired **Lincoln's** (previously the *Rainbow*) in the High Street.

Thought is being given to whether to change the name back to the *Rainbow* or to something else with local associa-

tions.

■ NINFIELD

The **Blacksmith's Inn** has reopened, serving real ale.

■ OVING

A welcome return to the GBG for the **Gribble Inn**: in addition to intended extensions to the brewery, a planning application has been made to "alter part of bar area to be used as a Village Store and Tea/Coffee Rooms." We wish Simon and Nikki well in this provision of community facilities.

■ PARTRIDGE GREEN

The Dark Star brewery tap, the **Partridge**, is on the Downs Link Trail and a new entry in the 2013 GBG. You should find Hophead, APA and Partridge Best, plus one or more from the monthly and/or seasonal lists.

■ PETWORTH

A welcome return to the GBG for the **Angel**: this excellent hotel bar has a growing reputation for the quality of its increasing range of LocAles.

■ PORTSLADE

The **Stanley Arms** website states that in addition to the regular beer festivals at the pub, they will be holding mini beer-festivals in their marquee starting in No-

vember with a fest of Scottish ales.

■ RODMELL

The **Abergavenny Arms** has recently been taken over on a long-term lease by Jon Cleall (who has been manager for a couple of years) and Lucie Sargent. Harveys is back and one or two other Sussex ales will also be available.

■ RYE



Once a GBG-regular, the **Ypres Castle** has new landlords with choice and quality of beers once more to the fore, making it a must to visit.

Together with the excellent **Queens Head**, this town is improving for lovers of real ale.

■ SALEHURST

The **Halt** continues to impress with an ex-



cellent range of beers, recently joined by the taste of mackerel, smoked in

house, as well as homemade scotch eggs – the landlord is always trying something new.

■ SHIPLEY

A welcome return to the GBG for the rural pub, the **Countryman**: it has three beers, usually Harveys Best, Dark Star Hophead or Fuller's London Pride, and a guest that may also be LocAle.

■ SHOREHAM-BY-SEA

Sara - a popular and long-serving face behind the bar at the **Evening Star**, Brighton - and her partner, Brodie, have from 1st October taken over as 'Mine Hosts' at the **Duke of Wellington**. Future plans for the

pub are outlined in the Spotlight on Breweries section.

■ SOUTH CHAILEY

Congratulations to the **Horns Lodge**, one of the four national-finalists in this year's CAMRA Cider and Perry Pub of the Year competition. See also our p. 21 article.

■ ST LEONARDS-ON-SEA

The **Silverhill Tavern** is for sale and we understand it is to be turned into flats!

After many years of being closed, the **Warrior Gate**, London Rd, has reopened as the **St Leonard** and is offering three ever-changing real ales and an excellent wine list: be aware that opening times are Wed to Sat 5-1pm, Sun 12-9pm.

With the excellent **Horse and Groom** nearby, real ale choice in central St Leonards has never been better in recent years.

Once again the lease of the **Dripping Spring** is up for sale! Quality has, however, remained good.

The **Tower** continues to attract real ale drinkers with many beers still at £2.30 and always in good condition.

The **North Star** remains well worth a visit with five ales on and a loyalty card that can be redeemed at the **General Havelock**, Hastings.

■ STEYNING

The **Chequer Inn** has improved the beer



range; there are now only two regular beers,

Harveys Best and Fuller's Gale's HSB. Of the two or three Sussex guest beers, one is

from Dark Star, while both Arundel and Long Man beers were seen recently.

■ THAKEHAM

Because the landlord of the **White Lion**



wants to support only independent breweries, Sharp's Doom Bar has been removed

and replaced by Skinner's Betty Stogs. This fine country pub always has an interesting guest beer, too.

■ WARTLING

The **Lamb Inn** has reopened under new



ownership. This free house has Harveys Best as a permanent plus Harveys Old

as a seasonal and a third beer from a Sussex microbrewery.

■ WEST CHILTINGTON

The **Roundabout Hotel** now serves a local Sussex guest beer; there is fine quality food available here too with reasonably priced lunches.

■ WEST ITCHENOR

Drinkers on a Bus to the Pub trip to the **Ship Inn** enjoyed Arundel Castle and Ballard's Best, both in excellent condition, while also available was WJ King Brighton Best and a guest, Hop Back Summer Lightning. It was heartening to see a good crowd of both drinkers and diners on a damp, miserable off-season Wednesday lunchtime.

■ WORTHING

The **Charles Dickens** continues its policy of serving unusual, if not esoteric, guest ales. Theakston Lightfoot (4.1%) and Hook Norton Cotswold Lion (4.0%) were noted on a recent visit.

The **Selden Arms** now offers wider Local Ale choices from the likes of Downlands and Kissington plus other newer local breweries, such as Turners, Baldy and Bedlam, all of this in addition to interesting guests from further afield.



Well worth a visit is the **Castle Tavern** with Dark Star Hophead, Harveys Best and Hop Back Summer Lightning plus a guest - all at £2.90. N.B. open evenings

only, Mon to Fri from 5pm and Sat from 6pm.

An excellent recommendation is the **North Star**, Durrington: after many years absence this former GBG regular returns to the Guide offering six or more beers including a selection from the well-regarded Ember Inns seasonal Cask Club range. Sampled recently was Ilkley Mary Jane, quite superb and for just £3.00; likewise Everards Sun-chaser, at just £2.50.

Reported Closures and Changes of Use

CHICHESTER: Formerly a pub called the **Swan**, the restaurant known as No 12 (its address is 12 Westgate) has ceased trading. It has been acquired by Vintage Inns and should shortly reopen as one of their pub-restaurants. The new name is, as yet, unknown – Swan would be nice.

Also closed is the **Bush**, which may reopen as an Indian restaurant: this change of use involves the loss of what might have been the last remaining window engraved Lambert & Norris (Eagle Brewery, Arundel, closed c. 1915).



COOKSBRIDGE: The **Pump House**, which has been closed for years, has now been demolished and the site is being redeveloped.

HASTINGS: Besides the closure of the **Crown** it is understood that the **Nelson** has also closed; these pubs are in the Old Town and are owned by Punch Taverns and Enterprise Inns respectively.

NEWHAVEN: The **Harbourside** (formerly the Sheffield Arms) is closed.

WESTBOURNE: The **Good Intent** is closed and in course of conversion to residential use.

WORTHING: The **Globe**, Newlands Road, formerly a Brakspear pubco house, is now closed and the freehold is being marketed as a redevelopment opportunity with offers invited in excess of £275k. Following a long period of closure, the **Clifton Arms**, Clifton Road, is now under redevelopment. The **Montague Arms** remains closed, as it has been for a couple of years, but still for sale.

— Join in the fantastic atmosphere —

THE PUMP HOUSE ALE FESTIVAL WEEKEND FRIDAY 16TH – SUNDAY 18TH NOVEMBER



THE PUMP HOUSE

46 MARKET STREET, BRIGHTON, BN1 1HH

TEL: 01273 827421

£1 off any pint of cask ale at the Festival Bar

The Pump House in the heart of
the Brighton's famous Lanes...

The oldest building in Brighton,
now famous for pumping real
ale not sea water. Choose from
a selection of 15 glorious cask
conditioned ales.

*To enjoy this offer, fill in your details
below and hand this voucher in to any
member of the management team.*



NAME.....

EMAIL.....

TERMS & CONDITIONS: Enjoy £1 off a pint of cask ale from the festival bar at The Pump House, valid from 16th – 18th November 2012. This offer cannot be used in conjunction with any other offer. Please produce completed voucher at the time of ordering. The decision of the licensee is final and binding. Promoter: Mitchells and Butlers, 27 Fleet Birmingham B3 1JP



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Support our Pubs & Country Bus Routes with 'Bus to the Pub' around Sussex



If you would enjoy visiting different pubs with fine ales in friendly convivial company without the constraints of the car, then our varied programme of regular daytime 'Bus to the Pub' (BttP) socials may just appeal! 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 their local communities, it is now very much 'use them or lose them' time.



Friday 16 November: 'BttP' East Sussex Explorer to Boreham Street, Herstmonceux & Hailsham; 10.52 train from Brighton to Polegate for 11.59 Stagecoach 98 to Bulls Head (GBG) returning via Brewers Arms (GBG) to King's Head (GBG, opens 4.30pm).

Monday 19 November: 'BttP' Western Sussex Explorer to Bosham & Chichester; either 11.03 train from B'ton (change at Barnham for 12.03) to Bosham then short walk to White Swan (GBG), or direct to pub by 11.48 Stagecoach 700 from Chi. Return by 700 to the Chichester (GBG) & Belle Isle (new)

Friday 30 November: 'BttP' West Sussex Explorer to West Chiltington, Nutbourne & Findon; 11.05 Stagecoach 1 from Worthing South Street to the Five Bells, Smock Alley (GBG) then onto Rising Sun, with a short walk to/from pub and back to Gun Inn, Findon

Thursday 6 December: 'BttP' Mid Sussex Explorer to Whitemans Green (Cuckfield) & Staplefield; meet B'ton Churchill Sq. for 10.48 Metrobus 271 to the Ship (GBG) then onto Jolly Tanners with possible return via Crawley

Thursday 13 December: West Sussex Explorer 'BttP' to Royal Oak, Friday Street; either 11.00 Stagecoach 17 from

B'ton Churchill Sq., or 11.28 Metrobus 23 from W'tg Pier, to meet Horsham Bus Stn. for 12.35 Compass 52 to Rusper then short footpath walk to pub. Return via Owl, Kingsfold (GBG)

Wednesday 19 December: 'BttP' Exploring Lewes to savour Harveys Christmas Ale; 10.45 B&H 29 from Churchill Sq. to meet at Brewers Arms (GBG) from 11.15 then onwards from approx. Noon

Thursday 27 December: 'BttP' East Sussex Explorer to Rottingdean & Kemp Town; meet Dyke Road (stop K) opp Imperial Arcade for 11.44 Compass 47 to Queen Victoria & Black Horse then return to Hand in Hand & Royal Oak (GBG).

Friday 4 January: 'BttP' Western Sussex Explorer to Yapton, Barnham & Eastergate; Stagecoach 700 (for Southsea) at 10.05 from B'ton; or 11.05 from W'tg Pier, to Yapton Sparks Cnr. for walk to Maypole (GBG) (or 12.07 Stagecoach 66 from Barnham Stn. direct to Maypole Lane); then 13.37 S.66 to Murrell Arms & again the 66 at 15.11 to Wilkes Head (GBG).

Wednesday 9 January: 'BttP' West Sussex Explorer to Sompting & Worthing; meet W'tg South Street for 11.45 Compass 7a to Gardeners Arms (GBG) then return to Selden Arms (GBG) and

onto Castle from 5pm

Thursday 17 January: 'BttP' Mid Sussex Explorer to Hurstpierpoint; meet Churchill Sq, for 11.48 Metrobus 273 to White Horse brewpub then Poacher (GBG)

Wednesday 23 January: 'BttP' East Sussex Explorer to East Dean & Seaford; meet Churchill Sq, for 10.50 B&H 12 to Seaford for a quick pint then onwards to Tiger Inn (GBG) and return to Cinque Ports (GBG) & other Seaford pubs

Thursday 31 January: 'BttP' Adventure to the Tewkesbury Winter Ales Festival; by through train from Brighton and staying at the Royal Hop Poles (GBG). Further info From Stuart

Wednesday 6 February: 'BttP' Mid Sussex Explorer to Ringmer & Lewes; meet Churchill Sq, for 10.55 B&H 28 to Anchor (GBG) then return to Snowdrop (GBG)

Friday 15 February: 'BttP' West Sussex Explorer to Tillington, Petworth &

Byworth; either meet W'tg South Street for 11.05 Stagecoach 1, or West St. Chi for 10.45 Compass 99 with connection at Petworth, to Horseguards Inn (GBG); then back to Angel Inn (GBG) and onto to Black Horse (GBG)

Wednesday 20 February: 'BttP' Mid Sussex Explorer to Isfield, Ringmer & Falmer; 10.45 B&H 29 to Laughing Fish (GBG) then Cock Inn (GBG) and back to Swan (GBG)

Wednesday 27 February: 'BttP' West Sussex Explorer to Littlehampton; Stagecoach 700 (for Arundel), at 10.15 from B'ton, 11.17 from W'tg., to Rustington Church for 12.12 Compass 12 to Norfolk Road and the New Inn (GBG) then onto Nelson, Empress Bar & Crown (GBG)

For more info or to join our mailing list: Email stuartelms@ntlworld.com or ring Stuart on 07817 058 928

The BttP programmes can also be found on the Arun & Adur Branch website at: www.aaa-camra.org.uk

Very Best Hospitality



Many publicans - in particular those in remote rural areas - are greatly appreciative of the lengths that the intrepid BttP group go to get to their pubs by bus, none more so

than Bill and Vicky Parke at the **Ship Inn**, Whitemans Green, Cuckfield. To overcome a glitch in our BttP planning, Bill and Vicky very kindly opened their pub on what would normally have been their day off, Wednesday 15 August, and also surprised us by providing our very large group with an excellent selection of sandwiches with chips!

Vicky is well known locally in her other role as the Mayor of Cuckfield and our group picture shows her resplendent in her red ceremonial robes.

Stuart Elms

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 Sussex, Kent and Surrey is Peter Page-Mitchell.

1648 BREWING CO

The Kings Head, East Hoathly, 01825 840830.

www.1648brewing.co.uk

The popular summer/autumn brews, **Britannia** and **Laughing Frog**, were held over for longer. The new winter brew, **VSOA**, has added rum! The traditional dark ales, **Ruby Mild**, **Winter Warrant**, **Ginger No. 1**, and **Smoked Ale** are all back. All brews are now brewed with only Sussex barley.

David Platt

ADUR

Steyning, 01903 867614.

www.adurvalleycoop.com

The Adur brewery co-operative continues to produce the original range of Adur beers, including **Black William**, and now has a delivery van for wider distribution. There is great optimism among the thirty members as the brewery sets about commissioning a third fermenter and embarks on a series of improvements. The beers can be found locally in farmer's markets, pubs and other outlets such as the Sussex Produce store, Steyning. Keep an eye out for more news on the new website shortly to be launched.

The Quaffer



ANCHOR SPRINGS

Littlehampton, 01903 719086

The 4.0% **IPA** recipe has been revised to produce a darker version with extra EKG hops.

The seasonal porter, **Black Pearl** (5.2%), will be on sale from October to March, having been conditioning at the brewery since January. It is also available permanently as a bottle-conditioned beer, as are **LA Gold** (3.7%); **Riptide** (4.1%); **Hornblower** (4.5%) and **Old Mothers Ruin** (6.0%).
The Quaffer

ARUNDEL

Ford, nr Arundel, 01903

733111.

www.arundelbrewery.co.uk

This year's unpredictable weather, together with the Olympics, seem to have dented the pub trade's summer season, but contracts from three major pubcos kept the brewery very busy. A fourth such deal has just come through: collectively, these agreements will extend considerably the geographical reach of 'Arundel Ales'. **Heritage IPA** at 4.5% has now joined the core range of beers: it is an

evolution of the popular ASB – still amber, but with more hops. The review of branding continues, with yellow lettering replacing gold on the **Sussex Gold** pump clips and labels, which now stand out far more effectively than before.

Jeff Vinter

BALLARD'S

Nyewood, 01730 821362.

www.ballardsbrewery.org.uk

The brewery has enjoyed a busy summer, is thriving, and the new website is up and running. The bottling plant is able to bottle small batches with custom labels. Locals from the nearby Hampshire village of Buriton recently enjoyed a brewery visit to brew their own beer. The standard range of beers continues to sell well, as did **Diamond Jubilee**, both draught and bottled. **Fran's Hot Hot Hot Chilli Beer** was also popular at the recent bank holiday Chilli Festival at West Dean House. Ale At Amberley saw three 'specials': **Engineerium Mild** and **Polar Bear**, both recognisable to Ballard's regulars, and **Fruit Blush**, so special that even Fran did not recognise it! Brewing **On the Hop** was planned for 6-7 September and early plans for the annual **Old Bounder Beer Walk** brew are being laid. The walk takes place on 2 December.

Barry Woodward

BASELINE

Small Dole, 01903 879111.

www.baselinebrewing.co.uk

A second fermenter has recently been added. A new brew soon to be available is **Halycon Hop Haze**, a 4.0% pale ale made with Warminster Maris Otter pale malt and Chinnook hops. Another brew in the pipeline is **Flying Fortress**, a 9.0% Imperial IPA, which

should be available in 750 ml bottles with limited stocks in cask. A planned open day and a licence for a brewery shop are still on-going.

Hugh Robinson

BEACHY HEAD

East Dean, 01323 733603.
www.beachyhead.org.uk

After a busy summer things have quietened down at the brewery. Stocks are well up after a few close calls during the last few months. All the ales will be available at the Eastbourne Beer Festival, including **Christmas Ale**. The **Famous Ale** is available in pils and bottles and a second brew with a slightly higher ABV will be released at the end of November. The brewery's beers will be featured at this year's Hanover Beer Festival, Brighton.

Tony Harman

BEDLAM

Albourne, 07955 684041.

www.bedlambrewery.co.uk
Brewing is finally fully underway with two beers already brewed, both variants of pale ales, known as **Brew One** (4.8%) and **Brew Two** (4.2%). The latter is mostly being brewed to keep up with demand and has been available at the Sportsman, Goddards Green; the Poachers, Hurstpierpoint; and the Half Moon, Plumpton. It was also on sale at the Hurst Festival Beer Experience, from where the brewery received very positive feedback. More beers are in the pipeline, new outlets are being sought and promotional material will be available soon.

Peter Mitchell

BLACK CAT

Groombridge, 07948 387718.
The brewery is in steady production. There are no new pub

outlets and Marcus has been too busy with his airline job to increase output at the present time. He is about to brew a green hop beer for the Kent event of that name and also hopes to do a winter beer later on in the season.

David Moore

BRIGHTON BIER CO

The Hand in Hand, Brighton, 01273 699595.

Beers will be available in the Hand in Hand from October, with a full launch soon after. The first beer will be a **Maple Porter** to be followed by No.1 in the 'hopped up pale ale' series, entitled **50 Ways to Leave Your Lager**. Also planned in the run up to Christmas is a special event at the Hand in Hand that will feature a range of new Brighton Bier Co ales - watch this space!

Jim Hawkins

DARK STAR

Partridge Green, 01403 713085.

www.darkstarbrewing.co.uk
Another speciality beer, **Belgian IPA**, has been bottled. You may have been lucky enough to have spotted this in cask as there was an overrun when the brewers (accidentally on purpose!) brewed more than was needed and that very exclusive few casks found their way onto a few bars. Beers to look out for over the next few months include **Green Hopped IPA** (also in bottle), brewed with the very first of the season's Simcoe hops fresh from the bine; then for November there is the rather pretentious sounding **Rock Star**, which is really an opportunity for Dark Star and Magic Rock brewers working together to use some obscure specialist malts with an overdose of hops; and finally, to finish the

year, December brings a return of **Winter Solstice**.

Stuart Elms

DOWNLANDS

Unit Z (2a), Mackley Industrial Estate, Small Dole, West Sussex, BN5 9XE, 01273 495596.
www.downlandsbrewery.com / info@downlandsbrewery.com
The SouthDowns brewery has changed its name to Downlands brewery with a new website as above. All brewing is now taking place at Small Dole. An open day was held there at the end of September to celebrate the move to their own premises and to launch their fourth beer, **Three Rings**. Named after the three Sussex Rings - Chancetonbury, Cissbury and Lancing - this 5.2% pale ale is infused with fruity flavours. A limited run of Christmas beer, strong and dark at 7.4%, is currently mellowing and will be available from mid-December.

Roger Coton

FALLEN ANGEL

East Hoathly, 07549 638021.
www.fallenangelbrewery.com
A reliable source informs us that Fallen Angel is no longer operational, that the new owners no longer wish to keep the brewery running and are to sell off the equipment. There has been no response to answerphone messages requesting updates.

BLO TBC

FILO

Hastings, 01424 425079.
www.filobrewing.co.uk
Two new special brews, **Pirate Gold** (5.6%, brewed for Hastings Pirate Day) and **Bourne Blonde** (4.0%, for the Seafood and Wine Festival) have been so well received that they are to be added to the brewery's portfolio. Regular beers - **Churches Pale Ale**, **Crofters**,

Gold and Old Town Tom - remain as popular as ever.

Bill Turner

FRANKLIN'S

Bexhill, 01424 731066.

www.franklinbrewery.co.uk
There is a new partner/head brewer, Steve Medniuk. Steve has been a brewer for some time and joins Franklin's after a couple of years at Dark Star. There are plans to expand the brewery in the not-too-distant future with a 10 or possibly a 15 barrel plant. New pump clips have been designed and look rather splendid, resembling bottle tops. New beers that have appeared are **English Garden** (3.8%), **Pudding Stout** (4.2%) and **Citra IPA** (5.5%).

Mac McCutcheon

FULL MOON

Catsfield, 07832 220745.

www.fullmoonbrewery.co.uk
In addition to the regulars **Hopdance** and **Celestial Blonde**, a new beer, **Red Pacific** is now available. At 4.8% and based on an American amber ale, it is brewed with German red, crystal and Vienna malts as well as Maris Otter to give a red ale with a malt taste without being overly rich. It is then heavily hopped with a shed load of Australian hops and fermented with American yeast to give a beer that is dry and fruity. It is hoped to bring out a darker beer later in the year, perhaps a stout although details are still undecided. Sales are increasing slowly and the brewery recently provided all the ale at the Over the Moon Festival in East Sussex as well as their two regular beers to the Eastbourne Beer Festival.

Peter Harrison

GRIBBLE

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

www.gribbleinn.co.uk

The bank holiday beer festival was a success offering four ciders and twelve cask ales, with a predominantly canine theme. Beers such as Bullmastiff Son of a Bitch and Marston Moor Mongrel were complemented with an extra Gribble brew, **Flint's Ultimate Full Glory**, a 6.0% special in honour of the brewery's mutt. Ten Gribble ales in total contributed to the event. A planning application is under way to extend the brewery to include additional storage and a bottling plant, amongst other improvements to the pub. We wish Simon and Nikki well with this.

Chris Wright

HAMMERPOT

Poling, nr Arundel, 01903 883338.

www.hammerpot-brewery.co.uk

The big news out of the Vinery this month is that the brewery has concluded a deal for their beers to be distributed through a limited number of Asda stores - a clear improvement in the average quality of Asda beer but also the cue for frantic bottling operations that are ongoing! Otherwise things remain relatively routine; summer business was somewhat affected by the Olympics and other distractions; but demand remains strong, the seasonal beers are on their way and a progressive updating of the brewery kit is well underway as well.

Tim Walker

HARVEYS

Lewes, 01273 480209.

www.harveys.org.uk

Prince of Denmark was named Supreme Champion at the 2012 International Beer Challenge, London, where in the final round it was up against nine other beers from around the world. **Lewes Cas-**

tle Brown Ale won the Gold Award at the Peterborough Beer Festival in the Porter/Stout/strong dark beer category. Harveys will be sponsoring the Battersea Beer Festival in February, where draught **Prince of Denmark** will be available - a good reason to attend the festival if ever there was one!

Jack Wilkinson

HASTINGS

St Leonards-on-Sea, 01424 205437.

www.hastingsbrewery.co.uk

The number of brews per week is being increased due to demand and the brewery's beers are appearing as far as Brighton (The Setting Sun), Royal Tunbridge Wells (The Bedford) and Carshalton (The Hope). Polypins are being sold online and beer also sold to the public in 5-litre minicasks. All four of the standard beers were at the Eastbourne Beer Festival: **Best**, **Blonde**, **HPA** and **Porter**. The latter is now sold all year round and is proving very popular.

Peter Page-Mitchell

HEPWORTH & CO

Horsham, 01403 269696.

www.thebeerstation.co.uk

Andy is pleased that the company is generally buoyant, with cask sales up 20% and bottled sales up 22%. He notes that generally, through talking to other brewers in the trade, the smaller, quality brewers are also doing well. Launched in June, the 2.5% **Olympian Ale** sold very well. It is to continue as a regular part of the portfolio but renamed - watch this space. **Harvest Ale** at 4.5% is the autumn seasonal ale and was launched at the end of September. **Conqueror Stout** at 4.5% is currently on sale during September and Octo-

ber, to be followed by **Old Ale** which, this year, is to be launched at a function in the Carfax at Horsham. The popular **Christmas Cracker Ale**, a 4.8% spiced version of Old Ale, will again be available thorough November to December.

John Keller

ISFIELD BREWING CO

Framfield, 01825 750633 / 07803 716758.
enquiries@isfieldbrewing.co.uk
Sales of **Imperial Pale Ale** and **Straw Blond** have increased throughout August and September, especially of the latter beer, which is particularly popular at the Laughing Fish, Isfield, and the Cock Inn, Ringmer among other outlets. **Toad in the Ale**, a 4.8% dark, premium bitter was launched in early October with the Toad in the Hole fraternity in mind. A

seasonal brew for November or December will be **Flapjack**, a 5.3% oatmeal stout. The website given in the last issue is not yet up and running but other contact details are as above.

Peter Adams

KEMPTOWN

The Hand in Hand, Brighton, 01273 699595.
www.kemptonbrewery.com
Kempton ales are available exclusively at the Hand in Hand brewpub where **Gold** (4.0%, pale ale) and **Red** (4.5%, amber) are currently on tap, with the new stout, **Black**, coming soon.

Jim Hawkins

WJ KING & CO

Horsham, 01403 272102.
www.kingbeer.co.uk
A well attended open day in September as part of the Hor-








sham Food and Wine Festival saw the launch of **Old**, which is also already available in bottles. The team's bottled beers won three gold awards at the recent annual Great Taste awards and the brewery is again a finalist in the Sussex Food and Drinks Awards. At long last, Kings is available again in Horsham, with both the Anchor (previously Bar Vin) and the Crown now selling it. Ian also continues to run regular 'Meet the Brewer' evenings, including a recent one at Pub du Vin, Brighton. Look out for **Old Smokey**, a new 5.1% beer for the Bonfire Season using malt smoked in Arundel, and **Merry Ale** at Christmas.

Mike Head

KISSINGATE

Lower Beeding, 07909 975664.
www.kissingate.co.uk
It was no surprise that Kissin-

FINE SUSSEX ALES

Arundel Brewery Ltd, C7 Ford Airfield Ind Est,
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www.ballards-brewery.co.uk

gate's first appearance at the Great British Beer Festival was with **Black Cherry Mild**. Four kilderkins were quickly consumed at this year's event. Gary explained that "it was a fantastic week for us as newbies. Our presence there did much to promote our brewery". **Six Crows** (6.6%) and **Mary's Ruby Mild** (6.5%) have also made it to the final of the Barley Wine/Strong Old Ale Category in the CAMRA London & South East 'heat' of the Champion Beer of Britain Competition. New beers for the winter season are **Stout 'Extreme'** (6.0%) and **Toffee Cog** (5.0%). Sales of core beers remain high within an ever-increasing portfolio of free houses. Kissinggate also supply the pubcos Wetherspoon, Indigo and DrinkinBrighton. The brewery itself continues to attract visitors from near and far. Gary and Bunny have recently invested in new fixtures and fittings and particularly enjoy developing this side of the business.

Roy Bray

KITCHEN GARDEN

Sheffield Park, 01825 790775.
www.kitchengardenbrewery.co.uk.
Three new beers are available for this autumn: **Hazel** (4.5%) is an extra special bitter brewed with Hazelnuts giving chocolaty undertones. This rich ale uses Brambling Cross and Goldings with some wheat added. **Vintner's** (4.7%) is brewed with champagne yeast and New Zealand Nelson Sauvin hops - an incredible hop that gives a cool-climate white-wine gooseberriness. Young vine shoots are also added to the boil. **Bonfire** (5.7%) is a powerful copper-coloured bitter with a smoky, burnt aftertaste. It is brewed with a mixture of Vienna, Munich and Pilsner malts with Tettnanger and

Saaz hops, so is a sort of Octoberfest.

Jason Phillips

LANGHAM

Lodsworth, Petworth, 01798 860861.
www.langhambrewery.co.uk
Sunday 7 October saw the sun shining on the 5th Annual Conker tournament at the brewery. The stage was set with five bands playing in the shadow of the fermenters, (named Fanny, Fatima, Freda and Fiona - I kid you not!) and over sixty competitors battling to be Senior and Junior Champion. Steam engine and steamroller rides; hot food and bar; and a collection of rural craft stalls that had adults weaving willow wands and children decorating cupcakes, all of which helped to raise over £400 for Macmillan Charity! On the beers front, **Autumn-ale** is brewed with Horsham hops and fermented with honey; there is the usual **Christmas Cracker** surprise (what will it be this year?) and **XXX** is the 4.4% winter warmer. **Flor-ale** was awarded joint winner of LocAle of the festival at this year's Yapton Beerex and the brewery is looking forward to welcoming Western Sussex CAMRA to Lodsworth in November to make their presentation. Some fresh surprises for the spring are being trialed on the new test brew kit and a few experimental recipes are lined up ... so watch this space.

Peter Luff

LONG MAN

Litlington, 07976 777992.
www.longmanbrewery.com
info@longmanbrewery.com
A fourth fermenting vessel has now been installed to keep up with demand. The beers are now available in Cornwall and Lincolnshire thanks to brewer-

ies in those local areas. Two new beers have been added to the range: a seriously hopped **American Pale Ale** at 4.8%, and the old ale, **Old Man**, at 4.3%.

Scott O'Rourke

PIN UP

Unit 2, Rocks Farm Business Centre, Burnt Oak Road, Stone Cross, East Sussex, TN6 3SJ, 01892 611411
www.pinupbeers.com /
info@pinupbeers.com
The following beers are being brewed: **Pale Ale** (5.1%), **Milk Stout** (4.5%), **Red Head** (4.2%), **Honey Brown** (4.0%), **The Brunette** (4.0%), **Natural Blonde** (3.8%). On the brewery website can be viewed the accounts where the beers are on sale. Cask versions are currently available at Drinkin-Brighton outlets, although not in all their pubs at all times (check out the situation at www.drinkinbrighton.co.uk). Bottled beers are sold through Nicolas Wine Stores, London.

BLO TBC

RECTORY

Streat, 01273 890570.
Rector's Light Relief (4.5%) brewed with Harveys' yeast was well received at the Great British Beer Festival. Godfrey said the second batch of the **Diamond Jubilee Ale** (6.0%) was brewed in readiness for his birthday! **Rector's Revenge** (5.0%) was available in September and the **Old Ale** (5.0%) on sale in October. **Bonfire Toffee Ale** (5.0%) will be making its usual appearance in November; Godfrey tells me he has firm orders all ready. Godfrey and Miles Jenner hosted joint tours of Harveys' brewery on 4 October in conjunction with the Snowdrop Inn Beer Festival.

Paul Free

ROTHER VALLEY

Northiam, 01797 252922.

To satisfy demand, **Golden Valley**, a 4.2% wheat beer, is now available all year round. A new brew, **Ruby Wheat Beer**, dark at 4.5% and made with challenger hops, has also proved popular and a second batch will be available in October. This year's hops look extremely good due to a dry harvest period.

Dawn Lincoln

TURNERS

Ringmer, 07710 581042 /
08456 892689.

www.turnersbrewery.com
davidelford@turnersbrewery.com
Steady progress is being made in having the brewery fully installed and operational at Highfield Farm on The Broyle in Ringmer. A few minor inconveniences with National Power have caused a slight delay, but it is expected to be fully opera-

tional by the time you read this. The successful **Summer Ale** is now replaced by **East Sussex Bitter**, 3.9% and available in Pins and Firkins. Also now available for order is the new **Ruby Mild**, 4.6% with a smooth chocolaty finish. Completing the four beers currently available are **Golden Ale**, 3.5%, and **Best**, 4.1%. Please contact David Elford (details as above) to order any of these fantastic four from the brewery.
Ruth Anderson

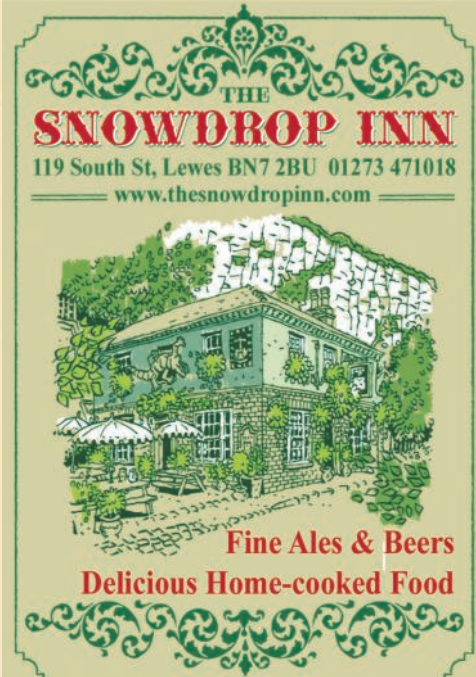
WELTON'S

Horsham, 01403 242901.
www.weltonsbeer.co.uk.

Welton's continue their busy period with an order to brew 23,000 pints for the Wether-spoon Autumn Beer Festival at the end of October, including a special beer called **Autumn Shades**. **Pride 'n' Joy** is now at the Queens Head, Barns Green while the Sir Roger

Tichborne, Alford Bars, likes to have the darker Welton's beers. The new brewer may leave the brewery if his rock band gets a recording deal but if not, look out for **Headless Horseman** in November and **Dreadnought** to follow. There will be fifteen Christmas beers this year including the following five: **Deep & Crisp & Even**; **St. Stephen**; a German **Stille Nacht** wheat beer with coriander flavours; a version of the ever popular **Horsham Old** with nutmeg; and also **Imperial Festive** at 9.0%, which will be available in bottles.

Nigel Bullen



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CIDER HOUSE NOTES

Well, here's a fine to do! No big apple crops this year, in fact a very sorry state in our orchards nationally due to the poor summer (!?) weather, which doesn't bode well for cider drinkers in the next couple of years. Some cider makers release their cider as soon as it has stopped fermenting, as early as March-April following the harvest; but others only release it after a couple of years, which is what JB of Maplehurst does – hence we won't have much cider from him in about 2015. So start storing some cider for the future! Mind you - that is easier when it's the bottled stuff, as otherwise the precious juice doesn't keep very well. And JB's cider is now available in bottles, through the Horsham brewery of Ray Welton, and it tastes beautiful! Proper bottle-conditioned stuff, too, so approved of by CAMRA.

I hope you have been enjoying any beer and cider festivals around you over the last few months, as there was a profusion of small festivals due to the Royal Wedding, Royal Jubilee, and the Olympics. I managed in August to get along to the Dew Drop and Eagle Joint Cider Festival at Eastbourne, which had a very reasonable selection on between the two pubs; about twelve ciders and perries if I remember correctly (hic!). And then there were the regular Beer and Cider Festivals of Ardingly (7-8 July), Amberley (30 Aug-1 Sept), and Horsham (15-16 Sept), with Eastbourne (4-6 Oct) and Worthing (19-20 Oct) still to happen as I write.

October is CAMRA's Cider and Perry month, so I organised a couple of events, which will also have happened by the time



you read this – my traditional Lewes Cider Crawl (pictured) on 14 October, and a trip to pick apples at JB's on 28 October (though, as mentioned earlier, there won't be much of a crop to pick up!). Here's hoping that you enjoy any events that you discover around you.



Of course, the next event to look forward to in the cider calendar is the Wassail – tra-

ditionally the evening of 5 January (Twelfth Night), which is when Broadwood Morris men will be wassailing JB's orchard, though nowadays it can happen at any time throughout January. Look out for your local ones and try it out for yourself – any opportunity to savour one of our favourite national drinks should be grabbed!

Wassail

Jackie Johnson

*Surrey and Sussex Regional
Cider Coordinator*

Horns Lodge: National Cider Pub of the Year Finalist

Congratulations to Mike and Linda Lethem at the Horns Lodge, South Chailey!

They won through to the final round of only four pubs in this year's National Cider Pub of the Year Competition. For a pub that serves one cider all year round, with an additional perry or cider in summer, this is all the more a tremendous achievement when being judged against pubs which serve a wide range of ciders and perries. But it is, of course, the quality of the product - and the service, welcome, and knowledge of the staff - that is of paramount importance.



Mike and Linda were presented on Saturday 6 October with their finalist certificate by Jackie Johnson, Regional Cider Coordinator for Surrey and Sussex. They were overwhelmed by their success and enormously pleased to receive the award.



As mentioned in the last issue, the Horns Lodge has also been voted the Brighton and South Downs Branch Country Pub of the Year and received the Runner-Up certificate in that same branch's overall POTY competition. So this makes it a hat-trick of awards this year!





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Our last issue featured all five of our local Pubs of the Year for 2012 in Sussex as voted for by their respective CAMRA branches. The Western Sussex branch choice, the **Wilkes Head**, Eastergate, has since won both the overall Sussex Branches Pub of the Year and the Surrey & Sussex Regional POTY awards. Pho-

SUSSEX

PUB OF THE YEAR

tograph shown landlord Trevor Brown (centre) holding the Sussex Branches POTY certificate at the presentation on Saturday 25 August. Trevor is flanked by Peter Page-Mitchell, Sussex Area Organiser, and Philip Wildsmith, Western Sussex Branch Chair (left and right in pale blue) along with a contingent of other branch members. We will have another photograph for you in the next issue because the Regional POTY presentation is to take place at the Wilkes Head on Saturday 24 November; please note the 11am pub opening on that date.



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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 20 South East Sussex CAMRA COTY Presentation to Albatross R.A.F.A. Club, 15 Marine Parade, Bexhill-on-Sea, 01424 212916, *please note 8pm time*

Nov 23-25 Constitutional Club 3rd Open Annual Beer Festival, 139 High Street, Lewes, 01273 473076, www.lewesconclub.com

Nov 24 CAMRA Regional Surrey & Sussex POTY Presentation to Wilkes Head, Church Lane, Eastergate, 01243 543380, *please note 11am opening on that day*

Dec 2 Ballard's Walk; meet 10am at the brewery, the Old Sawmill, Nywood; for

coach details please contact Pete Brown on 01243 552908 (H), 07790 627378 (M), or by email at peteb@custardtowers.plus.com.

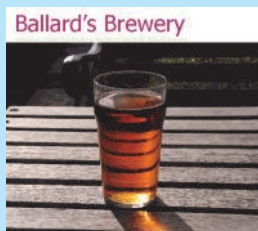
Jan 12 Sussex Branches Liaison Meeting, Bull Inn, 4-5 Market Road, Chichester, 01243 792432

Jan 25-27 12th Selden Arms Winter Beer Festival, 41 Lyndhurst Road, Worthing

Feb 8-10 33rd Stanley Arms Beer Festival, 47 Wolseley Road, Portslade, 01273 430234, www.thestanley.com

Feb 28-Mar 2 23rd SUSSEX BRANCHES BEER & CIDER FESTIVAL, Hove Centre, Norton Road, Hove (see inside feature and back page advert)

BALLARD'S BEER WALK



A charity walk is held from Ballard's Brewery on the first Sunday of each December (this year, Sunday

2 December) to launch the new beer in the Old Bounder series. The brewery is open from 10am to 12noon; all our beers and merchandise are on sale and a third of the proceeds are donated to a local charity. The route through the West Sussex lanes and footpaths can vary according to choice from two and a half to approx seven miles, taking in up to four local pubs. There will be a Mummers play per-

formed at the brewery and some of the pubs. All comers are welcome but wear suitable footwear!

Courtesy of Chris Pearce, the Western Sussex branch will again be running a bus to-and-from the walk, calling at Worthing, Littlehampton, Yapton, Barnham and Chichester, also visiting a couple of pubs on the way back. Tickets for the coach are now on sale at £10 per seat. Please contact Pete Brown on 01243 552908 (H), 07790 627378 (M), or by email at peteb@custardtowers.plus.com.

Philip Wildsmith and Pete Brown
Western Sussex Branch

The advertisement features a central illustration of five beer bottles (Hornblow, A.C., Riptide, Pearls, and Ruin) with a dynamic splash of golden beer erupting from the center. The bottles are surrounded by four cartoon pirates: a man in a blue hat at the top left, a man in a red hat at the bottom left, a man in a red hat at the top right, and a woman with orange hair at the bottom right. The background is a textured, parchment-like yellow.

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Brewery Co. Sussex

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LOCALE ACCREDITATIONS, 2012

LocAle - the local branch initiative that became a national campaign – has its own symbol in the GBG 2013. Ask your local publican to source any of the superb range of beers available within 30 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.

North Sussex Branch

Barns Green: Queens Head; **Bolney:** Eight Bells; **Broadbridge Heath:** Broadbridge Heath Village Club; **Colmans Hatch:** Hatch Inn; **Cowfold:** Coach House, Hare & Hounds; **Crawley:** Brewery Shades, Frogshole Farm, Swan; **Danehill:** Coach & Horses; **Dragons Green:** George & Dragon; **East Grinstead:** Sportsman; **Handcross:** Red Lion, Royal Oak; **Hartfield:** Anchor Inn; **Horsham:** Anchor Hotel, Beer Essentials, Black Jug, Malt Shovel, Puries Bar; **Kingsfold:** Owl; **Lambs Green:** Lamb Inn; **Maplehurst:** White Horse; **Nuthurst:** Black Horse; **Rowfant:** Rowfant House; **Rowhook:** Chequers Inn; **Sharpthorne:** Vinols Cross; **Southwater:** Cock Inn, Hen & Chicken; **Staplefield:** Jolly Tanners; **Warnham:** Sussex Oak; **Warninglid:** Half Moon; **Withyham:** Dorset Arms

Arun & Adur Branch

Amberley: Sportsman; **Houghton (Amberley):** Bridge; **Angmering:** Spotted Cow; **Ashurst:** Fountain; **Byworth:** Black Horse; **Dial Post:** Crown; **Duncton:** Cricketers; **East Preston:** Clockhouse; **Findon:** Snooty Fox; **Littlehampton:** Crown, New Inn, Nelson; **Partridge Green:** Partridge; **Petworth:** Angel; **Shipley:** Countryman; **Sompting:** Gardeners; **Steyning:** Chequer; **Stopham:** White Hart; **Thakeham:** White Lion; **West Chiltington:** Five Bells; **Worthing:** Castle Tavern, Cricketers, Parsonage Bar & Restaurant, Selden Arms, Spy Glass, Swan

South East Sussex Branch

Berwick: Cricketers' Arms; **Bexhill-on-Sea:** Albatross R.A.F.A. Club; **Boreham Street:** Bulls Head; **Cade Street:** Half Moon; **Crowborough:** Coopers Arms, Wheatsheaf; **Eastbourne:** Counting House, Crown, Eagle, Ship, Victoria; **East Dean:** Tiger Inn; **East Hoathly:** Kings Head; **Hadlow Down:** New Inn; **Hailsham:** King's Head; **Hastings:** First in Last Out, White Rock Hotel; **Herstmonceux:** Brewers Arms; **Icklesham:** Robin Hood; **Littlington:** Plough and Harrow; **Lower Willingdon:** Wheatsheaf; **Maynards Green:** Runt in Tun; **Milton Street:** Sussex Ox; **Robertsbridge:** George; **Rye:** Queen's Head, Ship; **Salehurst:** Halt; **St Leonards-on-Sea:** Dripping Spring, Silverhill Tavern

Brighton and South Downs Branch

Barcombe: Royal Oak; **Brighton:** Battle of Trafalgar, Colonnade Bar, Evening Star, Greys, Hand in Hand, Mitre Tavern, Pump House, Royal Oak, Victory Inn; **Burgess Hill:** Quench Bar; **Cuckfield (Whitemans Green):** Ship; **Falmer:** Swan Inn; **Five Ash Down:** Pig & Butcher; **Hove:** Cliftonville, Neptune; **Hurstpierpoint:** Poacher; **Isfield:** Laughing Fish; **Lewes:** Brewers Arms, Constitutional Club, Elephant & Castle, Gardener's Arms, John Harvey Tavern, Snowdrop Inn; **Plumpton:** Half Moon; **Ringmer:** Anchor, Cock Inn; **Rottingdean:** Olde Black Horse; **Queen Victoria;** **Scaynes Hill:** Sloop; **Seaford:** Cinque Ports, Old Plough, Wellington Hotel; **Shoreham-by-Sea:** Duke of Wellington; **South Chailey:** Horns Lodge; **Uckfield:** Alma; **Wivelsfield Green:** Cock Inn.

Western Sussex Branch

Bosham: White Swan; **Chichester:** Bull Inn, Chichester Inn, Four Chesnuts; **Compton:** Coach and Horses; **East Ashling:** Horse and Groom; **Eastergate:** Wilkes Head; **Halnaker:** Anglesey Arms; **Henley:** Duke of Cumberland Arms; **Midhurst:** Swan Inn; **Milland:** Black Fox; **Oving:** Gribble Inn; **Rogate:** White Horse; **Selsey:** Seal Hotel; **Stoughton:** Hare and Hounds; **Westbourne:** Stag's Head; **Yapton:** Maypole

SPOTLIGHT ON BREWERIES

Star Awards and Attractions

While Team GB athletes were taking gold medals at the Olympics, Dark Star brewery was taking gold awards at Olympia in the Champion Beer of Britain Competition. American Pale Ale (APA) won Gold in the Golden Ale category, while Festival did likewise in the Strong Bitter category. And just to add to this already magnificent achievement, APA also won bronze in the overall CBOB judging. At the London & South East Regional stage of the 2011/12 CBOB competition leading up to these Olympia awards, Dark Star were awarded Gold for APA, Festival and Bottled Imperial Stout; and Bronze for Hophead, Saison and cask Imperial Stout, all in their respective categories. Also secured was overall



Regional Winner, which Kevin Travers, Regional CBOB Coordinator, is pictured (left) presenting to head

brewer Mark Tranter with Brewery Liaison Officer Stuart Elms on the right.

Dark Star is now the proud owner of a bus, which had its first outing during the recent Hopfest. Prompted by their accountant Nigel Hartley - himself an enthusiast – the brewery purchased an ex-Southdown Bris-

tol VRT, fleet no. 638 of 1978 vintage.



Now repainted in traditional leaf green and cream, with added brewery adverts, the bus will be based at the

Amberley Museum. The 638 is pictured with a nonchalant Nigel Hartley.

The three-day Hopfest event saw well over a thousand people visit the brewery to en-



joy tast-
ing ses-
sions,
music
and a few

words from Mark Tranter. Visitors were treated to the launch of the 6.5% 2012 Green Hopped IPA as well as sampling American Pale Ale, Partridge Best, Festival, Dark Star Original and of course, Hophead. Festivities were spread between the brewery and the Brewery Tap, the Partridge, where live music kept the drinkers' toes tapping. Others ventured out on the brewery's vintage bus for a tour to Hepworth brewery in Horsham and then on to see Ross at Surrey Hills brewery before returning to the Partridge. It was great to see such a large number and sheer range of people attending and Dark Star hope that

next year's Hopfest will be even bigger and better.

Dark Star has always enjoyed being at the centre of rumours and they have been flattered of late by the concern that they are selling their Shoreham-by-Sea pub, the Duke of Wellington. The truth is far more interesting. With a strong feeling of history



repeating itself, Rob Jones will be taking over the pub with a plan to build a

microbrewery in the cellar. For any reader that is too young to remember the history of Dark Star, it was Rob that started the whole thing with a tiny brewery in the cellar of the Evening Star, Brighton. Rob was responsible for developing the aromatic, hoppy Dark Star style, and probably responsible for enlightening many beer lovers to the extreme variety of ales possible. Rob remains very careful not to give any indication of when we can expect the first brew but he is warning everyone not to expect anything soon.

The Great Taste of WJ King

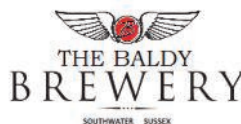
Congratulations to WJ King whose Horsham Best, Red River and Brighton Blonde all took gold at the coveted Great Taste 2012 awards after being judged by a panel of 350 of the nation's most discerning food and drink experts over forty-five days. Judges this year included Pete Brown - 'the

beer drinker's Bill Bryson'; Charles Campanion - restaurant critic and Masterchef judge; and over 300 food buyers from leading food halls, delicatessens and farm shops, including Harrods, Selfridges and Fortnum & Mason.

To achieve Gold in Great Taste is a significant achievement for any food or drink producer and results are always eagerly awaited. The scheme, run by the Guild of Fine Food, has been described as the epicurean equivalent of the Booker Prize and in 2012 a total of 8,807 different food and drink products were entered. 'This means a lot to us here at WJ King', said Ian Burgess, Head Brewer. 'It is the first time that we have entered any of our beers into these awards and are thrilled to have won gold stars for Horsham Best and Red River, two of the old favourites that have been with us for over ten years, and for Brighton Blonde, the latest beer to be added to our cabinet of some of the finest real ales in Sussex.'

Baldy Movements

Things are moving on well for our recently established Baldy Brewery. The Ale at Amberley festival went splendidly for them



and the Horsham Beer Festival gave owner-brewer Keith Donoghue some very good reviews. The brewery has now moved down from Southwater into a small barn on Parham House Estate. By the time you read this, a new stainless kit will have arrived and production restarted. Some upcoming open days and events are planned, so keep an eye on the brewery website: www.thebaldybrewery.co.uk

Stanley Craft Ales

A new venture from the award-winning





is presently taking place at the Rectory Ales site. The first beer, Barbs Belter (4.0%), was launched to great acclaim in June at the South Downs Beer and Cider Festival, Lewes. The Belter has proved very popular and is a regular on the hand pumps at the Stanley alongside their second beer, Brenchley Best (4.3%). Named after their trainee brewer Sam, this is slightly darker, slightly sweeter, a tad maltier and going down very well. Owner Steve Bennett is planning further brews and is hoping to find his own premises and equipment.

Goldmark

Long-term home brewer and trained bio-chemist Mark Lehmann intends have a new 10-barrel brewery fully operational in the Littlehampton/Rustington area by next spring. Goldmark Craft Beers are influenced both by the finest British ales and the best of what the rest of the world

has to offer. Plans are to have the range of beers finalised by the end of the year. Mark's own recipes are currently being contract-brewed and his 4.0% Goldmarks Liquid Gold debuted at the Worthing Beer Festival in October.



Seasons Greetings!

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After a week of strong winds and heavy rain, Saturday 29 September dawned as a beautifully calm and sunny autumn day. What better to do than visit a brewery? We set off over the Downs for a brisk two-hour walk, passing Devils Dyke and the Shepherd & Dog pub in Fulking (alas no time to stop) before crossing some fields and through a very muddy wood to reach the Mackley Industrial Estate in Small Dole.

Lurking amongst the drab buildings of the estate we found the Downlands Brewery. What, you may ask, yet another new Sussex brewery? Well, yes and no. Downlands is the new name of the former SouthDowns Brewery, run by brewer widdi, and today was their official opening day.

We were greeted by the sight of a temporary scaffolding stillage loaded with the brewery's wares.



Four of the beers we already knew – Ruskin's Ram; Truleigh Gold; Devils Dyke Porter and its honey variant. But there were also new beers to sample. Devils Dyke Camp & Spicy (5.0%) another, lightly spiced version of the Porter; Green Hops (4.4%) a one-off special for the opening, brewed with this season's hops collected in Fulking village; and Three Rings (5.2%) a strong pale ale, a new addition to the beer list and which should be soon appearing in

Downlands Brewery Open Day

pubs.

One further item completed the display – an anonymous unmarked 10-litre beerbox. Enquiries of the bar staff revealed this to be an early sample of their, as yet unnamed, Christmas beer. Expected to come out at 7.4%, this was an inky black full-bodied beer with tastes of coffee, chocolate, malt and spice. With a further two months to spend in the conditioning tank this was immature, but the potential was already obvious – I can't wait for December!



Looking amongst the assembled visitors I saw a familiar face – Phil Ayling, the Harveys Brewery Rep. What was he doing here and sporting a smart new Downlands Brewery t-shirt? It turns out that after twenty years at Harveys he has decided to try pastures anew and will soon be the rep

for Downlands Brewery. If you run a free house in Sussex expect him to be visiting you soon!



Behind the stillage was something not usually seen in a brewery – crates of apples. Off to one side, Geoff, owner of the Shepherd & Dog, was feeding apples into an oversized garden shredder and the resulting mush into a water-powered press. The apple juice will be left to ferment at the brew-

ery over the winter and should produce a cider next spring. Look out for it at the pub sometime next year.

After a pleasant afternoon sampling the



beers and chatting to people, we realised we were the last visitors left and it was time to make our way home. A gentle stroll over fields and along the banks of the River Adur took us to Upper Beeding. By now it was getting dark

and a full moon was just peeping over the horizon. The welcome sight of the lights of a Brighton bus appeared along the road and soon conveyed us home to Hangleton - the end of a perfect day out.

Roger Coton and Jackie Johnson
Brighton and South Downs Branch

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CAMRA TASTING PANELS

With so many new breweries in Sussex it is helpful if their beers are officially tasted so that they can be placed in the correct category and good, accurate tasting notes are



available. For some time there has not been an official tasting in Sussex so these issues have not been addressed. A member of South East Sussex Branch, Scott O'Rourke, has agreed to chair the East Sussex Tasting Panel. Following a good session in

Eastbourne recently, Scott is planning another session, this time in Hastings at the White Rock Hotel on 7 November.

Once members have undertaken the session they will be encouraged to take tasting cards, fill in a card where and whenever they find locally-produced real ale, and return the completed card to Scott. Attendance at further meetings is optional and there is no time limit for filling in the cards. After several tastings of the same beer have been recorded, a true idea of style and character will be established.

Peter Page-Mitchell

South East Sussex Branch and Sussex Area Organiser

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12 GUEST ALES

Live Beer Drinking Music from
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Standing at the bar in the Red Lion, Turners Hill, surrounded by the chatter of modern-day conversation, you could be forgiven for not knowing that the building has a history stretching back almost 200 years. 1818 was only three years after the Battle of Waterloo, and, of course, the very year that the great revolutionary thinker, Karl Marx was born.

Records show that the Red Lion opened its doors for the first time

in March of that year, owned by one William Gardner. The house was to change hands more than a dozen times in the next hundred years, until around the time of the First World War when it was owned by Alice Smith, in whose family it remained for some time. In the various Deeds and Documents available, there is curiously very little reference to the actual pub.

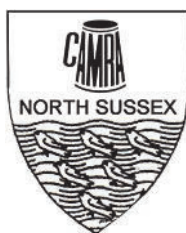
What seemed of more importance was the “half an acre of land more or less” on which it stood. A grudging acknowledgement was eventually found in those early records to the public house “known by the Sign of the Red Lion.” Thankfully Harveys were a good deal less grudging in 1929 when they purchased the pub from the Smith family for the princely sum of £1,500.

No account of the Red Lion would be complete without mention of its links to CAMRA. The pub was under the tenancy of Les Shrimpton, a keen supporter of

Known By the Sign of the Red Lion

‘working beer’, when the local branch of CAMRA was formed here on Friday 29 March 1974 and Turners Hill resident John Roberts became its first Chairman.

At the time, and for the next six months, North Sussex Branch was the first and only



CAMRA branch in Sussex. The Red Lion can therefore reasonably claim to be the birthplace of CAMRA activity in the county. It is worth remembering that at this time, in the mid-1970s, of the *three* pubs in the vil-

lage, only the Harveys-owned Red Lion sold cask-conditioned beer; the other two houses promoted keg products.

Another connection between CAMRA and the Red Lion is Bill O’Hagan, a very early and active CAMRA member and a regular drinker at the pub in those pioneering days. Bill would later find fame as the colourful founder of the O’Hagan Sausage Company, now based at Sidlesham, Chichester, and whose excellent speciality sausages continue to grace the menu of many a good pub throughout Sussex and beyond.

The present-day Red Lion is in many ways the archetypal British village pub, small and cosy with plenty of oak beams. It has that ‘lived-in’ feel which only comes with the passing of years. The single bar is split-level. Harveys Sussex Bitter is the resident ale with their Mild, Hadlow, Armada and Tom Paine also in attendance on a recent visit.

Graham and Lorna Martyn arrived in April 2012 with a good pedigree, having been

involved with the Lamb, Lambs Green, the White Hart, Ardingly, and, more recently, the Gate, Ifield. Graham and Lorna brought with them some new ideas. With their encouragement Harveys repainted the outside of the pub and refurbished the old stables, installing stillage suitable for beer festivals.

Accordingly, the first-ever Red Lion beer festival took place from 2-9 September this year, featuring thirty ales from many different breweries. One further idea suggested by Graham is the creation of a 'servery' area at the rear of the pub, large enough to hold meetings. At the time of writing Harveys are considering this idea. Graham does not, however, wish to create a restaurant. He is mindful of the fact that the Red Lion is wet-sales-led, so although food is sold seven days a week, it is good traditional pub-fare in keeping with the nature of the house.

The Red Lion has always been the smaller of the two surviving pubs in the village. Being hidden away down Lion Lane has meant that it perhaps has been more inclined to attract the 'locals' who knew of its whereabouts; it is to this day very much at the centre of local village life.

Posters at the bar advertise the annual Summer Jazz barbeque, the annual marbles competition between the Red Lion and the Greyhound, Tinsley Green, and, of course, this year's annual beer festival. The pub is also home to the village football team and the badminton club. Events at the pub have raised much money for local charities over the years.

It is not surprising with a pub as integral to village life as the Red Lion that Graham should wish to write a detailed account of the pub's past, subject of course to his having the time. The Red Lion has a fascinating history and, with Graham and Lorna at

its helm, an equally promising future is guaranteed.

As for me, I am also looking forward - to the bi-centenary celebrations in 2018.

The Red Lion, Lion Lane, Turners Hill, West Sussex, RH10 4NU; tel. 01342 715416

John Keller

North Sussex Branch



(External pub photo credit, John Law)

Duke of Wellington

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It is with deep regret that we have to announce the sudden death of Peter Thompson, long time CAMRA stalwart and Worthing Beer Festival Co-Organiser.

Peter was a CAMRA member from the very beginning and was at the inaugural meeting of the original Brighton branch at the Royal Pavilion Shades bar in 1974. Later, he was very much involved in the formation of an Arun & Adur sub-branch in the late 1980s and was, we believe, the first branch secretary and one of the organisers of the first beer festival held in Worthing, in a small upstairs room in the, then, Central pub. He continued in that role in 1992 when Arun & Adur became a fully-fledged branch.

Peter remained as secretary until 1998, when he took on the role of Brewery Liaison Officer for the now-defunct Brewery on Sea, Lancing. He also held the post of Pub Preservation Officer and was instrumental in fighting - together with the Findon Society - Whitbread's proposed closure and redevelopment of the Gun Inn, Findon: a hard-earned victory from which he took great pride and satisfaction.

A bar manager at both the Sussex and Worthing beer festivals, where he was instantly recognisable by his trademark hand-knitted

PETER THOMPSON

turquoise CAMRA jumper, his passion for beer made him almost indispensable. He had a thorough understanding of the workings of the brewing industry and was acutely aware of the machinations of the big brewers and pubcos.

Thoughtful, laconic, very much a traditionalist, always willing to help and to advise, Peter was a real gentle giant of a man and will be sorely missed.

Our condolences go out to his wife Linda, daughter Kathy and sons Glenn and Martin.

Roy Bond and Stuart Elms

On behalf of the Arun & Adur Branch



The Red Lion

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7 days a week

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Live Music - Paul Cox

*Graham and Lorna welcome all old
and new customers.*



Not another pub closure? Sadly, yes. As many, no doubt, will be already aware, the Black Horse, Amberley, closed in March following its sale by Admiral Taverns. Within weeks the new owner had submitted a planning application for change of use - an all too familiar story - hoping to convert the 200-year-old pub into two houses. Sitting at the heart of the picturesque village described as the 'pearl of Sussex', the Black Horse was a popular watering hole for walkers, cyclists and mountain bikers using the South Downs Way, and for the many tourists who visit Amberley, which is now part of the newly-formed South Downs National Park,

For many years the pub was the home of the Amberley Folk Club, which attracted musicians and singers from far and wide. Its closure has come as a bitter disappointment to residents and visitors alike. Having the only licensed function room in the vil-

lage it also provided the venue for wedding receptions, wakes, parties, meetings and other gatherings. The Black Horse was also home to a rare collection of sheep bells, donated

to the pub by the last shepherd on the South Downs above Amberley. Their future is also a matter for concern.

After an energetic campaign, the applica-

Saving the Black Horse, Amberley

tion for change of use was turned down by Horsham District Council, with almost 200 objections having been registered. The new owner can appeal against the decision but it is hoped he might be persuaded to lease the pub to someone who is prepared to step in and rebuild the business to the flourishing establishment it once was. There can be little doubt about the potential. Do you know of anyone who is looking for such a challenge? If so, please get in touch on the contact details below.

Mike Toynbee

miketoyntee@btconnect.com

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As a paean to the Stand Up Inn, Lindfield, which ceased trading as a Dark Star pub on Sunday 29 April 2012, we trace back its first association with a brewery. Customers of the pub may recall the name Fanny Sara Durrant (b. 1845, d. 1922) etched on the old signboard next to her photograph above the bar counter.

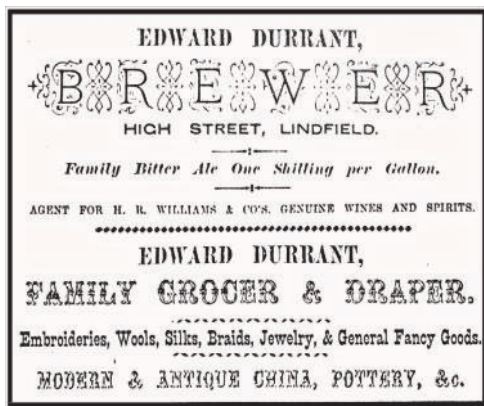


It was her husband, Edward Durrant (b. 1821, d. 1902) who by the 1880s had built the Stand Up as a beerhouse. Edward was the proprietor of the Lindfield Brewery, located just to the rear of the passageway that connected the Stand Up to his other business, a drapery, grocery and glassware shop.

The name of the pub arose from its lack of chairs and tables, for Edward wanted his

The Lindfield Brewery

workforce to return promptly to their duties and not sit lingering over their drinks. "Let



'em stand up and drink up!' he was reputed to have said.

There were, it seems, two breweries in Lindfield for a period during the 19th century. The other extended from the Bent Arms to Malling Priory, an early-Georgian house on the east side of the High Street. The Brewery, as it was simply referred to in some records, was from c.1784 to 1885 in the sometime ownership of the Wichelos and the Bent families, whereas Durrant's Lindfield Brewery on the west side of the street may have been established by 1814 by a Richard Buckley Stone.

What is certain is that the Lindfield Brewery was acquired in July 1820 by common brewers Thomas Wileman and William Durrant. William, father of Edward, was prominent in the village church and is listed as sole brewer from 1828 to 1839. Edward had taken over by 1845.

Upon the death of Edward, Fanny Sara



was eventually sold with its four-pub estate on 29 September 1909 to Ballard & Co. of Lewes.

The only Durrant's Ale that anyone may recall today is the one brewed by Dark Star to commemorate the centenary of the July 1906 closing of the Lindfield brewery. In Edward's time there was a Harvest Beer at two pennies per quart, disparagingly known as 'Apron Washings'.

A London Porter and Double Porter were also reported to have been brewed, while locally advertised at one shilling per gallon was a Family Bitter Ale. The remaining brewery buildings have recently been converted to residential use while the open sided horse gin has been restored and re-erected in the garden of the Red Lion pub in the village.

The Quaffer

Durrant had owned and run the Stand Up for four years with son Bartley acting as the brewer until he emigrated. The brewery



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Great Atmosphere

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Opening Hours
Sunday 12 noon - 12 midnight • Mon - Thurs 11 am - 12 midnight
Friday & Saturday 11 am - 1 am

SUSSEX OAK PRESENTATION



Congratulations to Peter and Angela Nottage of the Sussex Oak, Warnham, who have just celebrated ten consecutive years in the CAMRA Good Beer Guide. On Saturday 8 September,



North Sussex Branch Chair, Allen Bartram (pictured above in red) presented Peter with a commemorative mirror to mark the event.



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— AT WARNHAM —

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www.thesussexoak.co.uk

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An intense winter Porter, packed with complex coffee, chocolate and nutty flavours.
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I have been an Ale Trailer since the 1990s when there were only twenty pubs on it.

Since then it has been very apparent that we now have a greater choice of beers than ever before. With microbreweries springing up everywhere,

times are very interesting. On the downside, prices are not always fair and sometimes we do not get value for money. We are able to combat this by down marking some Ale Trail pubs that are not all that they should be.

This year I decided to make my Ale Trail more interesting by sampling forty different beers in forty pubs. I felt that this would be challenging, particularly as there were six Harveys pubs included. Several people predicted that this might be my downfall. I felt that by spreading these pubs out I might just do it. An early mistake came when I chose Timothy Taylor Landlord in the Elephant & Castle, Lewes. I reckoned that the Greys, Brighton, with only Harveys Best and Timothy Taylor Landlord might then prove difficult.

PETER GUY'S ALE TRAIL CHALLENGE 2012

By late July I had thirty pubs completed including only two of Harveys. I had been ignoring Harveys Best and keeping it as a backup. Of the next Harveys pubs, the Royal Oak, Barcombe had Dark Mild and then it was off to the Alma, Uckfield. I nearly came a cropper at the Pig & Butcher, Five Ash Down with only two beers on, but which luckily included the excellent Lewes Castle Brown Ale. In the Alma I sampled a pint of Bloomsbury Brown.

I then decided to leave the six remaining Ale Trail pubs till September. The Stanley Arms beer festival was followed by the Mitre, Brighton where I sampled one of my favourites, Harveys Armada - brilliant! The three Shoreham pubs were then followed by the fortieth of the Ale Trail, which was the Greys, and finally my pint of Harveys Best.

For me this Ale Trail has been the most rewarding and I wonder if others will try this feat next year.

Peter Guy

THE GRIBBLE INN

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Christmas Bookings now being taken.

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Village Shop now open in "The Gribble Inn"

Wishing everyone a Happy Christmas and Happy and Prosperous New Year, 2013

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All beers served in oversized glasses

The Craft Beer Co. (Clerkenwell) is CAMRA award winning
City Pub of the Year 2012



perception

noun

Definition - a belief or opinion, often held by many people and based on how things seem.

That we only sell really expensive beers.

fact

noun

Definition - something that actually exists; reality; truth

We probably have Brighton's cheapest pint at £2.95.



Of course we sell some amazing beer from around the World and we don't intend to undervalue these beers or the craftsmanship behind them. However, if you fancy a couple of pints, **we can still serve you great beer at just £2.95** - we think that might be a contender for Brighton's cheapest pint!



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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 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



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



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



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Saturday 11 am – 3 pm £ 5.00

5 pm – 10 pm £ 6.00 or £3.00 concs.

**All Enquiries: camrahave@btinternet.com, 07450 656148
www.sussexbeerfestival.co.uk**

MORE ABOUT THE FESTIVAL ON PAGE 4-5