



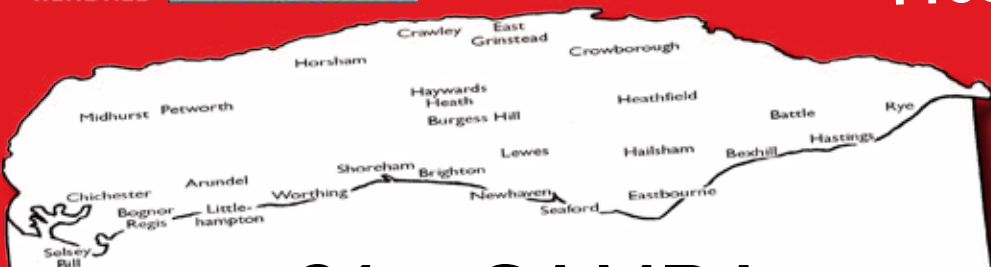
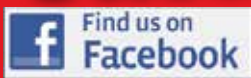
CAMPAIGN
FOR
REAL ALE

Celebrating the Real Ale Scene in Sussex

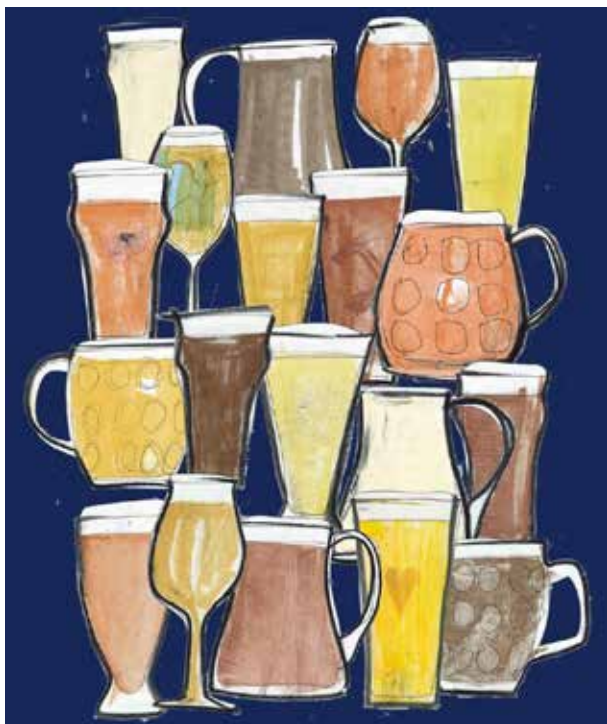
Sussex Drinker

Autumn 2017

Free



21st CAMRA Worthing Beer Festival 20th-21st of October 2017



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Taking place on the 20th& 21st of October at the Worthing Assembly Hall (which held the sell-out sessions last year) there will be plenty of space and seating for what is set to be the biggest festival yet!

After the success of last year's festival, there will be a range of around 108 beers on offer this year and a further 30 ciders/ perries. This year there will also be a gin bar.



Included in those, there will be 8 local brewers stands so you can chat with the brewers and drink some of their delicious beers made right here in Sussex.

These include Langham, Downlands, High Weald, Hammerpot, Riverside, Polarity, the ever popular Harvey's and also Greyhound who have done a fantastic job on our artwork this year, and will be sponsoring our T-Shirts.

Pint glasses will be included in the ticket price and will wear Dark Star's logo as the festival glass sponsor this year. You can fill yours up from as little as £3.50 and there will be no extra cost for halves or thirds (for



CAMRA Worthing Beer Festival is Back and bigger than ever!

those of you who like to leave room to try more beers!).

All of this will be thirsty work, so we will have some rather good local food vendors in attendance to ensure you have a selection of tasty grub to choose from between drinks.

The festival will run as 4 sessions, with both a day and an evening session on Friday & Saturday so the choice is yours – tickets go on sale 1st of August and are available on Worthing Theatres website as well as local pubs. For an up to date list please see our website www.worthingbeerfest.co.uk and Facebook page www.facebook.com/worthingbeerfestival2017

Session times and pricing are shown below:
Friday 20th October, 11am – 4pm (£5.00)
Friday 20th October, 5pm – 11pm (£5.00)
Saturday 21st October, 11am – 4pm (£5.00)
Saturday 21st October, 5pm – 11pm (£2.00)

There will be a few more surprises announced over the coming weeks as well, so like our Facebook page, follow us on twitter and check our website for updates.

We hope to see you there (we can't drink all that beer ourselves!)



SUSSEX PUB SCRATCHINGS

News of new developments and updates on the Sussex pub scene will be gratefully received by the Editor for consideration in Scratchings. The standard disclaimer on p. 50 applies to all items.

■ ALCISTON

The pretty **Rose Cottage Inn** abruptly closed in July with the owner claiming it wasn't viable, according to his message on a travel review website. It's now for sale through a Brighton agent: pub with restaurant area, gardens, holiday apartments and owner's accommodation, but it's a bit odd that the owners closed it just as the peak holiday season is getting underway if they're trying to sell it as a going concern. Six months ago we reported that they'd been told by South Downs National Park that they couldn't convert it to residential use. We very much hope that a new keen owner will take over and this doesn't develop into a case where they're trying to persuade the planners to change their minds.

■ AMBERLEY

The **Bridge Inn** is conveniently situated alongside the station, Amberley Working Museum and the River Arun, serving well kept Harvey's Sussex Best, Long Man Blonde and a guest, sometimes Harvey's Old in season.

■ BALCOMBE

Nick Madgett formerly of the Open Arms, East Grinstead has taken on the **Half Moon** on a five-year lease on the pub. The range of beers on offer should increase over time.

■ BEXHILL ON SEA

The huge, just opened, **Picture Playhouse** (JDW) in Western Road looks spectacular: it's decorated in an Art Deco and cinematic style. Wetherspoons spent three million pounds on the project converting two adjoining buildings, both having been



cinemas at different times in the past. Two original projectors left on site are on display.

It's managed by Becky Dunkley who



transfers from the George Hotel, the Good Beer Guide listed Wetherspoons in Hailsham. Becky and the

team members we talked to are very enthusiastic about their real ale offer and we were rightly impressed with what we sampled from the twelve handpumps.

As well as stocking the three usual JDW



national ales, two or more are locally sourced, generally from Old Dairy, Franks and Long Man. Then

there's at least three continuously varying guests from around the country to maintain our interest. All the local and guest ales are £2.79 a pint.

This must be one of the largest Wetherspoons in the county with a variety of seating areas at different levels and at the top a large roof garden complete with tables, ash trays and overhead netting to ensure it's a seagull free zone!

■ BILLINGSHURST

Hall & Woodhouse have the **Six Bells** on the market.



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■ BOGNOR REGIS

The Hothampton Arms is the new name for a pub that for many years was the Railway. The pub as well as having new name also has new tenants Lucy & Dan. Lucy previously ran another pub in Bognor so has plenty of experience in the pub trade. The pub is now bright, friendly and welcoming. There are three handpumps dispensing Sharps Doom Bar & Bath Gem plus one changing guest beer. They have live music on Friday Evening & Sunday afternoon.

■ BOLNEY

Wobblegate plan to open a shop and micropub at their Old Mill Farm premises.

■ BRIGHTON

The **Bulldog**, St James's Street, attracted no takers when it put up for sale at £1.1 million last year, so now the owner has tried a new approach with a £90,000 per year lease being advertised. The top has been closed with plans to convert the upper floors of the building into flats.

Brighton Bierhaus, Edward Street on a recent visit was selling Brighton Bier West Pier, South Coast IPA; Thornbridge Brock (Stout), and Peverel IPA. Also ciders; Ascension Pilot and Harry's Scrummage.

Craft Beer Co, Upper North Street, is continuing to showcase London breweries; when visited recently it was selling 5 real ales from Redemption and 1 from Weird Beard.

Foundry Arms, Foundry Street, has reopened with new owners; Richard Carter and Graham Shepherd after being closed for 6 weeks. The new owners say they wish to reinstate and even expand the range of drinks and food on offer in the pub.

Pub Du Vin, Ship Street has had all of the handpumps removed and therefore is no longer offering a CAMRA discount.

The **Greys**, Southover Street, has been put for sale for £375,000. Ward councillors

have vowed to fight to keep the pub as community pub and music venue. Labour councillor Emma Daniel said that she was really sad about the move and did not know what it meant for the long-term future of the pub which has an asset of community value (ACV) listing. The pub, which on a recent visit had no real ale on sale, is being sold by El Publican Partnerships (formerly Enterprise Inns). Pub regulars have spoken to founders of Brighton's first community pub The Bevy in bid to keep the pub open. Warren Carter from the Bevy Community pub project has met with some of the regulars to offer advice. He stressed that the community bid will have to go out and raise funds by offering shares in the project, he also said that it would be important for the community bid to identify what will make The Greys stand out from other pubs in the Hanover area. He suggested that with social isolation being recognised as a major problem perhaps the pub could offer help in that area.

The **Prestonville Arms**, Hamilton Road is operating under new management and is concentrating of food sales with Fullers Gales HSB as the only real ale offering when recently visited.

The **Royal Pavilion Tavern**, Castle Square, birthplace of the Brighton & South Downs Branch of CAMRA, has had plans submitted by Mitchell & Butlers to convert the upper three storeys into nine flats; this involves the current first floor nightclub converted into five flats, whilst office space, staff accommodation and other areas will also be converted. The pub operator claims that this will ensure the long-term future of the Grade II listed building.

■ CHELWOOD GATE

The **Red Lion** (Shepherd Neame) also has Harvey's Sussex Best as a regular beer, alongside one of two of the Kent brewers products. This sometimes includes brews from No.18 Yard.

The Stags Head

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■ CHICHESTER

Muchos Nachos, a Mexican restaurant and bar which has occupied the former **Crown Inn** in Whyke Road for some years, has been the subject of a planning application to convert it to three dwellings and to build two more dwellings in the car park. The former Greene King pub is grade II listed and is reckoned to have been a pub for at least 400 years. The first that the restaurateur knew of the application was reading the notice on a lamppost outside! After a barrage of local objections from users of the premises Chichester District Council refused the application in June on grounds which included unsympathetic conversion of the listed structure and the unsuitable design of the new dwellings. Current owners Grace Holdings are expected to re-apply.

■ CRAWLEY

Sadly, the **Black Dog**, Northgate is now a Turkish restaurant.

The **Swan**, West Green does not serve real ale any more, just bottled beers at £3.30 each.

Dark Star have sadly decided not to proceed with their planned General Store in the High Street

■ CRAWLEY DOWN

There has been a management buy-out at the **Haven Centre**. Sky TV has been removed, as has the pool tables & dartboards, and there is no music now.

■ CROWHURST



Garri & Julie Burt are doing a grand job at the **Plough** in Crowhurst as the picture above

confirms. As well as good beer the food is top notch, so much so that they've received 'Best Eatery' award from local station More Radio, formerly Arrow FM. Their beer festival is on the weekend of 12th August.

■ EASTBOURNE



Eastbourne Borough Council have bought the **Buccaneer** from national pub operator M&B. It seems the Council want to

incorporate the Victorian pub into the redevelopment of their Devonshire Park estate. Currently the staff and offering remain the same while the local newspaper reports that the Council are exploring ways to improve catering and the interior. £44m is being spent on refurbishment of the adjacent Congress Theatre, Devonshire Park Theatre, the tennis centre and Winter Garden.

The LocAle accredited **Dolphin** in South Street has not only recently scored five out of five from Cask Marque for the condition of their pub cellar, but also they've replaced all five handpumps and all beer lines with brand new items.

■ FAYGATE

The **Frog & Nightgown** continues to grow in popularity, with three or four well-kept cask beers available. The café/tearoom is also well supported. Special events held at this pub have included a Vintage Tractor Rally, a popular event with some of our members.

■ FINDON

The **Village House** currently offers Harvey's Sussex Best, Long Man Blonde, Sharps Cornish Coaster and a guest.

■ FLECHING

The **Rose & Crown**, is closed and the freehold is up for sale for £500,000 according to Fleurets.

■ HIGH HURSTWOOD

The **Hurstwood** has already established an excellent reputation for food and regular events in their lovely garden. Now they have reinforced their commitment to buying local and supporting real ale by stocking

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beers from the nearby Engineer Brewery. The plan is to feature contemporary and unusual beers as well as old favourites so call in to see what's on.

■ HORSHAM



The Rising Sun

Hall & Woodhouse closed both the **Rising Sun** and the **Queens Head** late in June with little

or no warning. In the case of the Rising Sun this was a surprise as new manager had only recently arrived. H&W will not be reopening these pubs, but The Rising Sun is listed as available on the McCoys site, and the Queens head will be sold although it is not currently listed.

The **Kings Arms** is operating erratic opening hours.

■ HOVE

What was the **Iron Duke**, Waterloo Street, is now called the Southern Belle having been refurbished. Four Sussex beers remain and a Bedlam ale that was sampled was in very good condition.

The **Watchmaker's Arms**, Goldstone Villas, is celebrating cask-ale week, 21st September - 1st October with various events including a home-brew competition in which the winner gets to brew with Beercraft/Hand brewer Jack Tavare and a food/beer pairing evening in conjunction with The Great British Charcuterie Company.

■ KIRDFORD

Celebrity culture is coming to a village near you the **Half Moon** has been bought by a consortium including the model, Jodie Kidd and will be reopening in the near future.

■ LAMBS GREEN

The Lamb has demolished its conservatory and replaced it with a very attractive outdoor eating and drinking area.

■ LOWER BEEDING

The **Plough** is selling local ales.

■ MAPLEHURST

The **White Horse** is now closed on Sunday evenings.

■ MILLAND

Plans to convert the **Black Fox** pub in Milland to a children's nursery have been considered by the South Downs National Park Authority (SDNPA). The Authority have published an informal report regarding pre-application advice on proposals by Green Roots Nursery of Emsworth. The report states "the applications for a change of use, which would result in the loss of a community facility, will only be permitted where it can be demonstrated to the satisfaction of the planning authority there is no longer a demand for the facility within the area and the premises have been marketed for a reasonable period of time at a price which reflects the existing use, size and condition of the property".

The pub is identified as a community meeting place in the Milland Neighbourhood Development Plan, which aims to protect existing community uses. The SDNPA warns that the nursery would be a "private use and in a different form to that of a public house".

They would require an application to provide evidence of a 'robust marketing campaign' and evidence of it lasting for at least 18 months prior to the application - to demonstrate the community facility was 'no longer required'. They would also "need to be satisfied there would be no adverse impact on highways safety and parking along the frontage of the building" which is directly onto the B2070 - the former A3. A number of other conditions relating to the building and the activity on the site are also listed.



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■ NEWHAVEN

The **Hope Inn**, West Pier is holding its Annual Beer Festival on August 11th, 12th, 13th with great beers and Fantastic music across the weekend. This year they will be raising money for the Denton Island Downs Syndrome Support Centre and Newhaven Cornish Gig rowing club.

■ OFFHAM

The **Blacksmiths Arms**, is up for sale for £550,000. The pub, which is on the Brighton & South Downs branch Ale Trail, dates from the 18th century and includes a restaurant and four double letting rooms.

■ PORTSLADE

Pub company Punch Taverns have built a single-storey retail unit as an extension to the **Mile Oak Inn**, in Mile Oak Road, Portslade. The development also includes relocating the pub kitchen from the basement to ground floor. The shop has opened as Co-op store, which will also be collecting money for the Mile Oak Recreation Action Group.

■ ROGATE

The **White Horse** was granted ACV listing by Chichester District Council in late April which should have given much-needed breathing space to the Rogate Community Group who, with the help of the Plunkett Foundation, are organising themselves to raise in excess of £400,000 to purchase the pub. Unfortunately CDC have stated that any sale of the pub by Harvey's to another pub operator would not be covered by the ACV rules and therefore such a sale could go ahead unhindered. The pub re-opened in May under a temporary management arrangement which was intended to aid the Community Group's fund raising, but the latest information is that Harvey's may not allow this to continue much longer. The community of Rogate desperately wants to own and run its own pub, but to organise such a purchase takes much time and effort and it would be tragic if it were to be defeated by the Council's negative

interpretation of the Localism Act.

■ ROTTINGDEAN

Ye Olde Black Horse has won the first ever Argus Pub of the Year award. Landlords Declan Clancy and John Towler said that they were delighted but shocked to win and thanked their loyal customers. Readers of the paper voted by sending in vouchers printed in the Argus. Since taking over the pub five years ago it has been transformed to a thriving centre of the community. The landlords have also been recently recognised for their charity work by receiving from the Prime Minister a Point of Light award.

■ RUDGWICK

The **Kings Head** has four ales available, usually including one or two from local Surrey and Sussex brewers. Beers from nearby Crafty Brewing have been sampled here.

■ RUSPER

The **Plough & Attic Rooms**, formerly just the Plough, was rescued by the Time Well Spent Group last year and has been refurbished from a near derelict state. Whilst more food led, drinkers are not forgotten and are also made welcome. Three well-kept beers are available from national brewers.

■ RYE



CAMRA SE Sussex Branch voted the **Standard Inn** at Rye their 'LocAle Pub of the Year 2017' for consistently

offering a range of locally brewed ales in excellent condition. Pictured is Sussex Area Organiser & local branch member Peter Page-Mitchell awarding the certificate to Tim Brown & Rajh Siva. On the evening of the presentation in July, four ales were available: Old Dairy 'Standard Farmer Ale',



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and three from Three Legs: Red (4.2%), English IPA (5.5%) and Pale (3.7%).

■ ST LEONARDS ON SEA

The busy **Horse and Groom** had award winning Pale Ale Gadd Number 3 from Ramsgate Brewery on tap, which was rated highly by our correspondent.



Now called the **Welcome**, the former Welcome Stranger in Silverhill has reopened, no

longer being owned by Enterprise Inns. At the relaunch in mid-July two Long Man beers were on: the Long Blonde was excellent. Outside and inside have been greatly improved so it's well worth a visit.

With two beers from Franklins and Dark Star's Hophead the very popular **St Leonard** remains worth a visit.

The **North Star** remains a very busy pub. Rudgate Ruby Mild was enjoyed during a recent visit.

At the **Dripping Spring** the choice of beers has improved at this formerly award winning Pub of the Year.

■ SALEHURST

Over the late May Bank Holiday a Cider and Perry festival was held at the **Salehurst Halt** which proved so popular that many of the ciders and perries had to be replaced during the weekend.

■ SELSEY

From a first viewing in April this year, Edward (Vic) Sye, has pulled off one of the fastest openings of a Micropub that we have heard of to date. Just 4 months from seeing the property to opening.

On Thursday the 20th of July, the **Crab Pot Ale House** opened its doors to the public for the first time at 5p.m. Normal opening hours are 12 noon to 9p.m. Tuesday to Saturday and 12 noon until 5p.m. on Sunday.

Named after, and remembering, Selsey's famed historic industry, this latest edition to the burgeoning Sussex Micropub scene will be providing the discerning drinkers with a selection of ales sourced from a 45-mile range of Selsey. This means that Vic will be showcasing ales from Hampshire, Surrey and Sussex as demonstrated with his opening line-up of ales from Vibrant Forest, Franklins and Tillingbourne as well as a selection of fine wines and a locally distilled Gin from Itchenor.

If you don't know Vic, he was at the recent opening of Worthing's fourth Micropub, The Georgi Fin, pouring ales all night in the cold room. To quote Vic "This was just the sort of baptism I needed into the pressures of serving ale to a thirsty public".

His background in project management has meant that he had a plan in place and a complete schedule of works sorted even before finding the right property. Once the property was sourced and a heads of lease arrangement agreed he was able to apply for the Planning and Licencing applications within a fortnight of each other. The planning application was supported fully by the Selsey Town Council and that obviously helped when the proposal was submitted to the District Council for approval. Vic would also like to thank the local members of CAMRA, and members of the public, for their support for his application.

The Crab Pot Ale House can be found at 145 High Street, Selsey, West Sussex, and joins the counties other micropubs: Anchored in Worthing, the Brooksteed Ale House (Worthing), the Old Star (Shoreham), the Watchmakers Arms (Hove), the Open Arms (East Grinstead), the Green Man (Worthing) and the Georgi Fin (Worthing).

So, come on readers of the Sussex Drinker, stop bemoaning the lack of decent drinking establishments in your town or village and follow Vic's example. Open your own before someone beats you to it.

■ SOUTHWATER



Some good news for a pub that has been closed for a while is that the **Cock Inn** has reopened. They are

planning to hold Street Food Evenings on Saturday nights. The pub is an Enterprise Inns (EI Group) tied house but has Harvey's and Doom Bar available.

■ TICEHURST



The **Cherry Tree Inn** in Ticehurst reopened under new ownership in early June. The interior has

been renovated but they've kept the layout intact. Harvey's Best Bitter was in good condition and guest beers are promised in due course.

■ WESTFIELD

The **New Inn** now has five handpumps, including the recently introduced Long Man 'New Inn House Brew'. This, together with Harvey's Best, Rother Valley Sandhurst and Vale Pale Ale have all been all been found to be in excellent condition on recent visits.

■ WORTHING

The **Alexandra** is a popular community pub near the hospital offering Harvey's Sussex Best, Sharp's Doom Bar and a changing guest such as Titanic Plum Porter.

At the **Brooksteed Alehouse** the new lessees Aaron and John have introduced a few well received initiatives with a cheese board on Sundays, outside drinking on the front patio with three folding tables seating up to 24 people and an artificial grass carpet, two local brewery 'meet the brewer' and 'tap takeover' evenings together with

two upcoming beer festivals (see Diary Dates listings pages 32-33)

The **Corner House** is a popular pub that has one of the best sun trap patio gardens in town as well as offering four well kept ales, with Harvey's Sussex Best and Shepherd Neame Whitstable Bay Pale Ale always on together with the likes of Burning Sky Plateau, Arundel Sussex IPA, Bedlam Phoenix, Gun Pale and Long Man Blonde seen recently. Also the likes of Burning Sky Easy Answers and Brewdog Punk IPA on tap!

Their seafront sister business - the **Beach House Cafe & Bar** - has a range three or four of the same ales.

The **Charles Dickens** just off the seafront to the west of the town is a large rambling pub that has three or four ales with Long Man Copper Hop, Timothy Taylor and a house beer Principle Pale brewed by Adnams for the Pleasure group.

The **Georgi Fin**, a new micro pub opened its doors in May, on Goring Road in West Worthing. Just a short distance from the West Worthing station Craig and Helene have crafted a welcoming pub from a former clothes shop. This brings a total of four micropubs all within access of each other in Worthing, with more likely to follow shortly.

The **Downsview**, a former railway hotel opposite the west Worthing station has now closed and is very unlikely to reopen.

The **Wheatsheaf** has sadly closed, is now boarded up and appears unlikely to reopen !




The Sussex Bus to the Pub Group



Join us on our travels!



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

With so many good pubs struggling to survive in the current economic climate and County Council budget cuts threatening the subsidised bus services that serve many rural communities, join us in 'supporting them'.

Local Bus timetables can be found at:
Brighton & Hove www.buses.co.uk
Compass Bus www.compass-travel.co.uk
Emsworth www.emsworthanddistrict.co.uk
Metrobus www.metrobus.co.uk
Seaford & Dist. www.journeysolutions.co.uk
Stagecoach www.stagecoachbus.com/south
Sussex Bus www.thesussexbus.com
Cuckmere Valley www.cuckmerebuses.org.uk

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

August

Thursday 3 Jevington; Meet Brighton Churchill Sq stop E for 11.00 B&H 12X to East Dean for Tiger Inn (GBG). Then 2 mile road or 3.6 mile downland walk to Jevington for Eight Bells. Then 15.27 Cuckmere Buses 41 to Eastbourne for a choice of GBG pubs. If planning to do the road walk please wear a Hi-Viz jacket as it's a very fast narrow road.

Monday 7 Henley; Meet at Chichester bus station for 10.43 Stagecoach 60 to Midhurst bus stand. Then 12.00 Stagecoach 70 to Henley for Duke of Cumberland (GBG). After this there are two options. Option (1) is a 4 mile cross-country walk to Lodsworth for Hollist Arms (GBG). Option 2 is a return to Midhurst bus stand then catch Stagecoach 1 (hourly on the half hour) to Halfway Bridge for Halfway Bridge Inn then a 1 mile road walk to Selham for the Three Moles. Return to Midhurst on Stagecoach 1 (last bus is 18.33) then Stagecoach 60 back to Chichester.

Thursday 17 Fulking & Poynings; Meet Brighton Churchill Sq stop N to catch 11.30 B&H 77 to Devils Dyke then descend down steep slope to Shepherd & Dog (stout shoes with good tread required!!). Later road road walk to Poynings for Royal Oak. Then catch Stagecoach 17 from the A281 bus stop to Brighton.

Thursday 24 Barnham, Yapton & Eastergate; Meet at Murrell Arms (Fullers) from 11.00 then catch Compass 66C to Maypole Lane for Maypole (GBG). Then 15.08 66A to Eastergate for Wilkes Head (GBG). Return to Barnham station on the 16.51 Compass 66C or 17.56 Compass 66A, otherwise a 1.3 mile road walk.

Wednesday 30 Hove; B&H 6 from Brighton station to Norfolk Sq for Parish House (ex Western Hotel) 21 Western road to meet Mike J at noon., then to other pubs to be decided on the day.



September

Thursday 7 Angmering & Rustington; Meet Worthing Marine Parade (pier stop D) for 11.32 Stagecoach 9 to Spotted Cow. Then onto Rustington for Windmill. Back to East Preston on Stagecoach 700 for Clockhouse Bar (GBG).

Saturday 16 Cuckmere Valley Walk; Meet at Seaford Library to catch 11.42 Cuckmere Rambler bus 47 to Litlington for Plough & Harrow (GBG). Then either walk (if fine or bus if wet) to various other pubs in the area ending at Berwick before catching 17.22 CB47 to return to Seaford.

Friday 22 Seaford & Newhaven; Meet Alan at Old Boot, South St at noon. Then visiting other

pubs inc the Wellington (GBG). Later catch 12 / 12A to Newhaven and a road walk to Hope (GBG).

Thursday 28 Brighton; Meet Queens Head (opp front of station) from 11.30 then on to Basketmakers (GBG). Heading up to the Southover area for a visit to Southover (GBG) opens 3pm.



COMPASS TRAVEL October

Wednesday 4 Hunston, Donnington & Selsey; Meet Chichester bus station for 11.20 Stagecoach 51 to Hunston Post Office for Spotted Cow (Fullers). Then walk along canal towpath (maybe muddy) & road for 1.2 miles to Blacksmiths. Later return to Hunston for S/C 51 to Selsey for Crab Pot (Micro Pub). Later return to Chichester.

Wednesday 11 Forest Row, Hartfield & East Grinstead; 10.20 Metro 270 from Brighton Churchill Square or 11.24 from Haywards Heath Perrymount road to Brambletye Hotel. Then 12.56 Metro 291 to Colemans Hatch for a 5 minute road walk to Hatch. Then 14.03 291 to Hartfield for Anchor (GBG). Then 291 to East Grinstead for Open Arms (Micropub). Return to Haywards and Brighton 16.25 Metro 270. There is a later 270 at 17.30 but only to Haywards Heath.

Saturday 21 Tunbridge Wells; Spa Valley Railway beer festival. Catch B&H 29 from either Churchill Sq at 10.15 or from Lewes Waitrose at 10.54

Thursday 26 West Chiltington & Storrington; Catch 11.05 Stagecoach 1 from Worthing South St to Storrington bus stand, then 12.12 Compass 74 to West Chiltington for Queens Head. Then 13.35 back to Smock Alley for Five Bells (GBG). Then either 15.08 or 16.08 Stagecoach 1 to return to Storrington for Moon.



Stagecoach November

Thursday 2 Uckfield & Isfield; Catch 10.45 B&H 29 from Churchill Sq or 11.24 from Lewes Waitrose to Ringles Cross then onto the Highlands. Later return to Laughing Fish.

Thursday 9 Lindfield & Haywards Heath; Meet Red Lion from noon then down the road to Stand Up Inn. Then 13.48 Metro 270 to HH for Lockhart Tavern and / or Savannah.

Thursday 16 Micro Pub special. Meet Watchmakers (GBG) Hove at noon. Then walk down to seafront to catch Stagecoach 700 to Shoreham for Old Star (GBG) then back on to

S/C 700 to Worthing for Anchored (GBG) then walk up to Brookstead (GBG) then across to Green Man, finishing at Georgi Finn.

Thursday 23 Bognor, Felpham & Elmer; Meet Hatters (GBG) from 10.30 then 11.41 Stagecoach 600 to Felpham Village for Fox (Waterloo Road) then short walk to Old Barn. Then back on S/C 600 to Elmer for Cabin. Either return to Bognor or stay on the bus to Nyetimber for Inglenook (GBG & Branch Poty).

Please be aware that, due to this programme being planned months in advance, bus time tables could be changed or, worse still, cut completely by the time any trip actually takes place. Also, the ever continuing industrial action being taken by the rail unions on Southern Rail also means, that trips can be completely impossible at worst or risky at best. This can mean other trips are substituted at very short notice. It therefore is in your best interest to join the mailing list at: beermatsRus.max@mypostoffice.co.uk, alternatively phone Max on 01243 828394.



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Bru News

The Sussex Breweries Pages

Information here is generally supplied by the Brewery Liaison Officers (BLO) named at the end of each report. The Brewery Liaison Coordinator for London & South East Area is Peter Page-Mitchell. This report is compiled and edited by Peter Adams, Deputy Brewery Liaison Coordinator for Sussex.

1648

East Hoathly, 01825 840830.

www.1648brewing.co.uk

After the upgrade to the brewery in the summer, the next thing is to upgrade the pump clips which have been around for 10 years. We shall be making them easier to read and brighter in colour. The logo will still remain the same. The new brew La Blonde 4.0% and made with champagne yeast sold very well this summer. Now for the winter months we have **Festival** (3.8%), **Black Velvet** (5.5%) and **Winter Solstice** (4.3%) along with more of **Hop Pocket** (3.7%) and **Gold Angel** (5.0%) as well.

BLO David Platt

360°

Sheffield Park, 01825 722375.

www.360degreebrewing.com

BLO Jason Phillips

81 ARTISAN

Lavant

Although the local CAMRA branch has contacted this new brewery, unfortunately to date no reply has been received.

BLO tbc

ABYSS

Lewes, 01903 867614

BLO tbc

ADUR

Steinying, 01903 867614.

www.adurbrewery.com

BLO Nigel Watson



ARUNDEL

Ford, nr Arundel, 01903 733111.

www.arundelbrewery.co.uk

Since the Walker family took over, Arundel Brewery has become very adventurous, and its 'craft' offerings now account for about one-third of overall production. Interesting partnerships continue, with bespoke beers going into The Pond pub and 64 Degrees restaurant in Brighton: **Pondwater Pale** (3.5%) is a smooth and fruity pale ale, while **64 Degrees**

(the beer, not the restaurant) is a traditional pilsner lager with a clean, crisp flavour and a complex aftertaste. These 'specials' appear in the brewery shop, (Quay House, River Road, Arundel), where complimentary cans are often available for members of the Brewery's Beer Club. Recently, brewer Brenden Quinn has been on a fact-finding mission to the USA, spending two weeks at the Wild Heaven Brewery (in Atlanta), which is the progenitor of Arundel's best-selling Wild Heaven APA. Brenden has returned with some great ideas for updating the recipe, and is also working on a special IPA which will appear during the summer. The brewery's next quarterly open evening is on 2nd August, (book online or at the shop), while it is again supporting the Arundel Festival on 19th August when a beer in a very distinctive can designed by

local artist Oliver Hawkins will be unmissable!

BLO Jeff Vinter

ASHDOWN ALES

Withyham, 01892 770532

greatbeers@ashdownales.co.uk

BLO Jason Phillips

BALLARD'S

Nyewood, 01730 821362.

www.ballards-brewery.co.uk

BLO Barry Woodward

BARTLEBYS

Brighton, 01273 275012

info@bartlebysbrewery.com

BLO tbc

BATTLE

Battle, 01424 864235

hello@battlebrewery.co.uk

Following the launch at the end of February, the brewery has continued to grow at a steady rate. They have been actively looking for a new premises to start the second phase of the growth plans and are hopeful that an agreement will be signed soon. **Black Arrow**, a full bodied, chocolatey, dark ale, with a hint of liquorice, with roasted malt and a pleasantly hoppy finish, has now joined **Conquest** and **Abbey Pale** to be a permanent member of the beers from Battle Brewery.

BLO Mac McCutcheon

BEACHY HEAD

East Dean, 01323 423313.

www.beachyhead.org.uk

Beachy Head brewery continues to prosper although times are very challenging for the brewing industry. For several years Roger has been asked by fans of his beers to send some **Legless Rambler** to the Great British Beer Festival. This year he has agreed to send three eighteens to the festival. This will be a huge opportunity to raise the profile of Beachy Head beers and hopefully result in increased orders.

BLO Tony Harman

BEDLAM

Albourne, 01273 978015.

www.bedlambrewery.co.uk

This time it was the turn of the Evening Star Brighton to be the venue for launching **Bedlam Phoenix** (3.9%) a full on hop beer

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The Watchmaker's Arms

84 Goldstone Villas
Hove
BN3 3RU

- Think your home brew is good enough to be on sale in a pub?
- Enter our Home Brew Competition to win a brew day with Jack Tavare of Beercraft Brighton.
- Entries must be delivered to The Watchmaker's Arms by Tuesday 19th September.
- Judging will take place during Cask Ale Week 21st September-1 October.
- Winning entry will be on sale at The Watchmaker's Arms in either cask or keg.
- NB: Beer must be commercially viable
-Ts&Cs apply.Ask at the bar for more details.

loaded with Citra, Amarillo and Cascade hops. It is obvious that making a beer so late in the hop year, when nearly all the sexy hops have long since been bought and the last few pockets being sold for unbelievable prices, that Phoenix would be a commercial disaster. This disaster was compounded by the enthusiasm from every beer lover who tried it, forcing this once only brew to be brewed four times. A massive thank you to the Evening Star and in particular the pub's sommelier, curator and manager, Sarah for being such an excellent host. There is always another brew in the trial kit but there will be attempts to keep the next launch secret to try and avoid bankrupting the business.

BLO Peter Mitchell

BEER ME

Eastbourne, Belgian Café. 01323 729967, thebelgiancafe.co.uk. The new **Tripel** beer is now available in bottles. This strong (8.5%) golden coloured beer has a beautiful rich and spicy taste, and has been brewing for six months! Bottle conditioned **Sour IPA**, matured for two months in wooden casks should be available soon.

BLO Scott O'Rourke

BEERCRAFT

Hove
www.beercraftbrighton.co.uk
Exciting times as the Watchmakers Arms now has two keg lines meaning a lot more beer brewed on the premises will be available to drink there. Pales and IPAs are the continuing theme for the summer exploring different hopping rates, techniques and processes. Plans to move over to Belgian style pales and saisons are being explored for the autumn.

BLO Peter Mitchell

BLACK CAT

Framfield, Uckfield.
www.blackcat-brewery.com
The brewery equipment is being sold and so is no longer in beer production, so this is the last report from it. The company is now producing Tom Cat gin.

BLO John Packer

BREWING BROTHERS

Hastings, www.brewingbrothers.org
Brewing Brothers have brewed seven brother-themed beers to date, with the last three, Wright's, Gallagher's and Stallone's also available on keg. All their beers are suitable for vegans. Their beer has recently been sold in the Bison Beer Craft House in Brighton, the first time outside the Imperial. Watch out for the latest version of the Jackson 5 Pale series brewed with the addition of Ekuanot hops. The brewery has plans to significantly increase capacity by the addition of three new fermentation vessels.

BLO Robin Hill

BRICK HOUSE

Patcham, Brighton.
brickhousebrewingco@gmail.com
No further news to report.

BLO Paul Free

BRIGHTON BIER

www.brightonbier.com
The last few months have been a whirlwind. The Brighton Bierhaus, (www.brightonbierhaus.com), was opened in April; this Brighton Bier brewery tap has 19 beer and cider lines across cask and keg, along with fresh baked pizzas every day. The pub always has a strong line-up of Brighton Bier along with a range of excellent beers from across the UK, Europe and further afield. The new pub is on this year's Brighton & South Downs Branch Ale Trail and every Sunday all cask ales and ciders are £3.20 a pint

BLO tbc

BURNING SKY

Fire, 01273 858080.
www.burningskybeer.com
The brewery continues to be very busy. **Anglezarke Ale** (6.7%) was recently brewed in collaboration with Harvey's Brewery, Lewes, in memory of our much loved and missed Ruth Anglezarke (aka Ruth Anderson). This was brewed specially for the Lewes Beer Festival, although it has been available at a number of local pubs. The three barrels available at the Festival sold very well and indeed it was voted Beer of the Festival. It has also proved popular at its other outlets. A

further brew is expected to be available in time for the Great British Beer Festival where it will be sold on the Harvey's Hop Bar.

BLO Ian Hodge

CELLAR HEAD

Framfield, 01825 890078.
www.cellarheadbrewing.com
Cellar Head has taken over the assets of the Isfield brewery and is now up and running with four of their own ales. **Session Bitter** (3.5%), **Golden Ale** (4.3%), **Single Hop Ale** (4.6%) and **IPA** (5.0%). They are selling to pubs in Sussex and Kent, including their local pub, the Hare and Hounds. They are also selling mini-casks and are also starting to bottle their beers. Currently brewing twice a week (38 casks), they are hoping to expand later in the year.

BLO Phil Dixon

DARK STAR

Partridge Green, 01403 713085.
www.darkstarbrewing.co.uk
The team has been busy on the test kit in the past few months and those brews hailed as a success from that are now coming through, (others will never be talked about again), **Tropical KO** and the playfully named **Not into Yoga** pina colada style beer, to mention two of them, with much more to come. After years of plotting and eight months in development, the brewery are also launching their own Helles style Lager, something that's very much been a labour of love for the brewing team who believe lagers can be great if they're given the right ingredients and plenty of time...but drinkers as always will be the judge of that. Plans are underway for Hopfest that falls across 30th September and 1st October this year - a not-to-be-missed mixture of great music, food and of course, beer, held at the brewery.

BLO Clive Watson

DOWNLANDS

Small Dole, 01273 495596.
www.downlandsbrewery.com
The current beers include the standard range and a series of



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specials. **Hidden Colour** (4.2%) replaces Cloud Physics in the Pale range. Single hop IPAs currently include **Cascade** and **Motueka** (both 5.0%). In the Hop Contract series **No 3** (4.3%) uses Mosaic, Summit and Sorachi Ace hops. Latest in the dark beers is **Dark Life** (4.5%) a session oatmeal stout.

BLO Roger Coton

ENGINEER

High Hurstwood

'Nano brewery' is a description already used by some, but perhaps 'pico' is a more appropriate term for a brewery that produces only around 150 litres a week! Being so small The Engineer Brewery is able to produce a very wide range of traditional and contemporary brews and is looking to feature these in two or three local pubs, beer festivals, heritage railways and local food fairs. Bespoke beers for special events will also be available.

The first two pubs will be the Hurstwood in High Hurstwood and the Hatch in Colemans Hatch, bespoke beers have already been produced for the Ashstock Beer and Music Festival in Ashurstwood and for the Spa Valley Railway, and we look forward to supplying something out of the ordinary for the Eastbourne Beer Festival in October.

BLO tbc

EWHURST ALES

Ewhurst Green, 01580 830049.
www.ewhurstales.com

BLO Kris Cymer

FILLO

Hastings, 01424 420212.

www.filobrewing.co.uk

Following a busy spring, FILO beers remain popular in various pubs throughout Sussex & Kent. Regular beers; **Gold** (CAMRA SE Sussex 'Champion Local Beer 2016'), **Crofters**, **Old Town Tom** and **Churches** being supplemented by occasional special brews.

BLO Bill Turner

FIREBIRD

Rudgwick, 01403 823180.

www.firebirdbrewing.co.uk

Firebird continues to have a very

busy year with the launch of a number of new beers and packaging formats. A new summer ale, **Summer Dayz**, has been brewed and **Two Horses** is now gluten free. Plans are in place to make all Firebird ales gluten free over the next six months. The perennial favourite, **Sorachi Ace** has been and gone, having literally 'flown off the shelf'. The next new single hop ale being **Styrian Wolf**, (Slovenian Hop). By the time of reading **Firebird Pilsner** and **Parody Session IPA** will be available in 330ml Cans. The refurbishment of the upstairs bar is an ongoing project with the current focus on new lighting and a new wooden floor.

BLO John Goodsell

FRANKLINS

Bexhill, 01424 731066.

www.franklinsbrewery.co.uk

Work is nearing completion at their new site in Ringmer allowing them to increase capacity and bring a new range of keg beers out towards the end of the summer, including the return of their much loved Pilsner. Look out for additions to the Optimist range, the first being **Optimist Pale**, a thirst quenching pale ale. Brewery tours and visits soon to be available, please contact the brewery for details.

BLO Mac McCutcheon

GOLDMARK

Poling, nr Arundel, 01903 297838 / 07900 555415.

www.goldmarks.co.uk

Ex-biochemist and rock singer Mark Lehmann began commercial brewing in 2013 using an 11-barrel plant. Available are **Ebony Mild** (3.5%), a black spicy mild with hints of chocolate, coffee and toffee; **Liquid Gold** (4.0%), a refreshing, full-bodied, golden-coloured beer with bursts of fruit and citrus; **Phoenix** (4.1%), a brown-coloured ale with hints of toffee, caramel and a smooth hop finish; **Red IPA** (4.3%), **American Hop Idol** (4.4%), a pale ale using six American hop varieties balanced with roasted malt; **Black Lion Porter** (4.8%), a rich, smooth and satisfying black porter with chocolate hints and a coffee end note and **Moshpit IPA** (5.6%), amber coloured IPA with bursts of tropical

fruits, cactus and cucumber..

BLO Jim Waterston

GREYHOUND

Smock Alley, West Chiltington,

07973 625510

www.greyhoundbrewery.co.uk

f:greyhoundbrewery

t:@greyhoundbrew

The brewery now has ten beers, the two new ones developed this spring and summer are **White Bird** (5.1%) a cloudy Belgian style Witbier and **K-9** (3.1%) a low ABV seriously tasty and easy drinking session bitter - not available yet but is being launched at Worthing Beer Festival, (with a sneak preview at the brewery tap!). The first 3 months of the brewery tap, The Sportsman Inn, Amberley, has been fantastic. They have five Greyhound beers on rotation with the first guest ales and lagers coming on in the very near future - with so many great Sussex beers to choose the Sportsman has got to be a destination for any fan. Greyhound is excited to be part of the Great British Beer Festival this year with their **Tree Frog** (4.9%), hoppy pale ale. The brewery is looking forward to having a stand again at this year's Worthing Beer Festival in October which, if last year is anything to go by, will be a brilliant weekend showcasing the very best of Sussex brewing alongside beers from all over the UK

BLO Ray Pilkington

GRIBBLE

The Gribble Inn, Oving, 01243

786893. www.gribbleinn.co.uk

Free of tie at last for the Gribble Brewery and the pub, which is once more a free house, after a number of years. This is good news all round and will be celebrated with a Great Gribble Beer Festival on 11th to 13th August. All the Gribble beers will be on plus a dozen guests and a selection of ciders and perries. Make a weekend of it.

BLO Chris Wright

GUN

Hawthbush Farm, Gun Hill,

Heathfield, 07900 683355.

beer@gunbrewery.co.uk

The two new fermenters and an upgraded cooling system have now been installed at the brewery. This



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will allow the brewery to keep pace with demand and continue to improve consistency and quality. The latest special to be released is

Vermont Pale (4.4%). **How's the serenity?**—available in keg only—has been extremely well received. A cloudy, smooth, mega hoppy, juice bomb of a beer, look out for it! **Scaramanga Extra Pale** (3.9%) is now officially gluten free. Previously, due to the way it was brewed and the malts that were used, it was naturally very low in gluten. To take it below the 20 parts per million recommended by Coeliac UK and to make it legally gluten free, was therefore quite a straightforward process and one that has not affected the flavour one iota. The brewery have been brewing it as gluten free and rigorously testing every batch for a few months now and thought the time was right to start telling everyone about it. So if you are after a delicious hoppy pale ale that also happens to be vegan and gluten free, look no further.

BLO Steve Obey

HAMMERPOT

Poling, nr Arundel, 01903 883338. www.hammerpot-brewery.co.uk The brewery is now FSQ accredited, SIBA's Food Safety and Quality scheme. The award winning special **Australian Pale Ale** (4.1%) containing Ella and Topaz hops will be available in August. **RIPA**, the delightful black IPA will be available in bottles in September. You can now find out where your local stockist is using the new interactive map at www.hammerpot.hypedev.co.uk/stockists and a delivery service is now available enabling anybody to have cask ale delivered to their home or party venue.

BLO Mike Taylor

HAND BREW

Brighton, 07508 814541 www.handbrewpub.com The brewery is getting busier week on week with sales of the new core beer **Dap** (3.8%), a session pale with Citra, Columbus, Chinook and Cascade going very well. The new conditioning tanks are ready and should be installed sometime late July. Also due to its popularity our **Cold Brew Coffee Porter** (5.2%) will

be produced year round and also be available in keg once the tanks are in.

BLO Keith Newell

HARVEY'S

Lewes, 01273 480209. www.harveys.org.uk Having only recently taken over the BLO role from our much missed Ruth Anglezarke, I was pleased to meet Miles Jenner and his immediate team for an introductory meeting recently. Much is happening at the Brewery, with scaffolding in place as part of their six-yearly maintenance cycle. Miles reminded me that as well as being very much a working brewery and important town landmark the site is a Grade 2 listed building with all the associated responsibilities that that entails. Visible works are likely to continue for some months to come. Work on a new microbrewery is in hand, with the team looking at designs for a possible steam-fired copper that will allow further experimentation. Currently they are busy with all their regular and seasonal brews while preparing to take the Hop Bar to the Great British Beer Festival; where they anticipate the availability of a further collaboration brew of the **Anglezarke Ale** (6.6%) with Burning Sky. That was voted Beer of the Festival at the Lewes Beer Festival in June. The much respected **Prince of Denmark, Best, Armada, Lewes Castle, Mild and Wharf IPA** being available in cask should all be available at the Great British Beer Festival. The brewery shop remains as popular as ever, with good sales of their increasingly popular canned beers, which make a useful addition to any fridge at this time of year.

BLO Ian Hodge

HASTINGS

St Leonards-on-Sea, 01424 572050 / 07708 259342.. www.hastingsbrewery.co.uk There is still no sign of the brewery getting restarted. **Hastings Mosaic** (5.0%) has been tasted recently, and was excellent, it is being brewed by Franklins.

BLO Peter Page-Mitchell

HEATHEN BREWERS

Haywards Heath, 01444 456217 / 07825 429428.

www.heathenbrewers.co.uk **Pale** (5.9%) and **Sussex Genie** (6.5%) were supplied the South Downs Beer & Cider Festival in Lewes, both of which appeared to go down well with the Pale slightly outselling the Sussex Genie. Heathen was also represented at the Savannah Bar beer festival held in early June

BLO Paul Free

HEPWORTH

Horsham, 01403 269696. www.hepworthbrewery.co.uk The Brewery is now ready for tours. Please contact them directly for bookings. Their solar panels are up and running producing 28 kw of power, which makes them the third largest solar producing brewer in the UK, and 44th in the world. The heat recovery off their beer chillers is producing 3000 litres a day of hot water for brewing. Their first container of over 1000 cases of beer has gone off to New Zealand, so let's hope it inspired the Lions. The Goodwood Brewery should be up and running on one of the adjoining units in August. The seasonal beer is **Red Export** (4.5%).

BLO Chris Stringer

HIGH WEALD

East Grinstead, 07836 291430. andy@highwealdbrewery.co.uk High Weald continues to balance supplying the demand for the popular core range, (Chronicle, Greensteed, Charcoal Burner and the Pilot series), from local and not-so-local free houses with production of new beers to showcase different hop varieties. At time of writing the latest was **Mosaic Pale Ale** (4.2%) which featured at pubs and festivals in May and June, to be followed in July and August by a special single malt (Maris Otter) double hop (Cascade/Galaxy) pale ale called **Hoppy Couple** (4.4%). Further new brews are expected to follow these on a fairly regular basis.

BLO Jonathan Samways





HOLLER BOYS


Blacboys, 01342 824272 www.hollerboysbrewery.co.uk Steve set up Holler Boys Brewery in October 2016 after setting up and working Late Knights Brewery in South London. He also created the

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Brighton Beer Dispensary as well as a number of craft beer pubs in London in his time with Late Knights and Fullers.

Now settled back in Sussex, Steve and the rest of the Holler Boys are creating some great beers in cask, keg and bottle focusing on the Sussex market. His focus is on creating great beers across the wide genre of 'beer' so as well as his **Pale** and **Golden Ales**, you'll see some **Flemish Red Ales** and highly hopped **IPAs**. As is traditional with Steve we expect to see some Holler Boys pubs in the near future.

BLO John Packer

HOP YARD

Forest Row, 07769 313410.
raphy@hopyardbrewing.co.uk
Hop Yard began brewing in 2014 using a 100-litre beer plant at Forest Row. However, cask-conditioned Golden Ale is now brewed at the Westerham Brewery (qv) while the bottled version is currently unavailable. The original plant remains available for test brews. The brewery's own beer is only available at its Forest Row bar.

BLO John Quick

HURST

Hurstpierpoint, 07866 438953.
www.hurstbrewery.co.uk
The brewery being sold, no news as yet.

BLO Steve Floor

KILN

Burgess Hill, 07800 556729.
www.thekilnbrewery.co.uk
Mischief Maker Version 2 (3.8%) and **Boardwalk -Transatlantic Pale Ale** (4.5%) were both supplied to the South Downs Beer & Cider Festival in Lewes. The version 2 of Mischief Maker is described as 'a cheeky little beer with a perfect balance of roasty toasty malts and fruity hops producing an easy drinking session beer'. A new session **IPA** (4.4%) is also now ready, after the first batch was slightly over-carbonated. Kiln were also in evidence at the Savannah Bar beer festival held in Haywards Heath in early June.

BLO Paul Free

KISSINGATE

Lower Beeding, 01403 891335

www.kissingate.co.uk
Kissingate's annual Spring Festival was another huge success with over 400 visitors attending throughout the day. Members of East London & City CAMRA branch travelled down to present Gary, Bunny and the team with their certificate for winning best beer at the 2016 Pigs Ear Beer Festival with **Black Cherry Mild 'En Plus'** (7.0%). Also there was a presentation made by Coventry & District CAMRA for fastest selling beer at the 2017 Coventry Beer Festival with **Black Cherry Mild** (4.2%).

For the sixth year in succession the brewery will have beer in show at the Great British Beer Festival at Olympia. This year **Stout Extreme Jamaica** (6.0%) will be on the public bar and **Chennai IPA** (5.0%) has been selected for the Volunteer's Arms.

Core beers continue to dominate the brewing schedule. However, demand for one-off specials requires creativity and ensures the brewery remains at 'full stretch'. A double mash **IPA** (10.0%) has been brewed which will be available from mid October. **Kissingate Moon** (4.5%) has been re-launched as an extra pale version of its predecessor. A wider range of bottled beers is now available direct from the brewery, there are plans to increase production pending ongoing investments.

The brewery continues to manage a busy social calendar with brewery tours, brew days and private functions as well as Micro Club Nights held every last Friday of the month.

Kissingate's annual October Festival will be held on Saturday 14th October, 11 am - 8 pm. No tickets are required. Details of all events can be found on the brewery website 'Events' page.

BLO Roy Bray

LAINE

The North Laine, Brighton, 01273 683666.
www.drinkinbrighton.co.uk/north-laine
Because of the small scale of the brewing facility in the pub, the brewhouse tends to only brew unique beers on site, the other well

known brands on their eight handpumps, being brewed elsewhere. The fruit beers and herb infusions referred to in the last report are still doing well, and on-going. At Germany's Oktoberfest time the brewhouse will be producing German-style beers. From 6pm on the first Wednesday of every month there is a 'live brew' evening - you can go along and get involved in brewing a beer of your own! CAMRA discount: all beers are £3.50 to CAMRA members, representing a discount of 17-21%
BLO Billy Tipping

LANGHAM

Lodsworth, 01798 860861.
www.langhambrewery.co.uk
Busy times up at Lodsworth, in July we won overall beer of the festival at the South East S.I.B.A. Juddians Beer Festival in Tonbridge with our **Triple XXX Mild** (4.4%). It is fantastic to have won with this traditional dark mild. See this and all the range of beers up at the next Langham Live at the brewery yard on the 26th August, look forward to live entertainment and a hog roast early evening till late.

BLO Peter Luff

LISTER'S

Ford, 01903 885950 / 07775 853412.
www.listersbrewery.com
As well as the full range of six beers now available in cask and 500ml bottles Lister's **Limehouse Porter** and **American Pale Ale** are available in keg. Both can now be served extra cold to give deep flavoured refreshing beers. Lister's partnership with Battersea Dogs & Cats Home continues to be a successful part of the business with a programme of summer events planned to support the charity around the country.

BLO Glenn Johnson

LONG MAN

Litlington, 01323 871850 / 07976 777992.
www.longmanbrewery.com
A virtual reality brewery tour was filmed in May and it is now available to view on the website. Well worth a watch!
Old Man was awarded a bronze medal at the International Brewing Awards. The brewery was also

Graham Davis

Graham Davis, one of Sussex CAMRA's most elderly members died in May at the age of 94. Graham had long been a fan of jazz and real ale and was a familiar sight in several pubs in Brighton and Hove where he could enjoy both. He enjoyed meeting his friends at beer festivals, particularly at Hove and Lewes but also making the journey to various London festivals during the 1990s and early 2000s. He was moderate in his consumption but always marked his programmes with carefully composed notes on his analysis of the different brews sampled.

Having lived in Manchester and the Potteries before the war Graham always had a fondness for mild which was hard to find in Sussex, when he first retired in 1982. He always headed off to sample a few such brews at any beer festival he attended. Such events also meant that he made many new friends during his retirement. He also continued to visit a variety of

Wetherspoons pubs as well as his favourite pub in Worthing, the Selden Arms, until after his 90th birthday when reduced mobility ended such trips. When finally living in a care home in Tarring he still enjoyed keeping up with events in 'What's Brewing' and the 'Sussex Drinker'.

Graham had no family but he will be much missed by his friends everywhere.

Paul Roberts



oakham ales

www.oakhamales.com Tel 01733 370500

delighted to receive two accolades at the recent SIBA South East awards. **Best Bitter** got a Silver in Cask Best Bitters & Pale Ales and Old Man achieved a Silver in Cask Porters, Stouts, Old Ales, Strong Milds & Strong Brown Ales. The monthly Small Batch range continues to be a success. Following the quick sell outs of the light mild, **Mild Man**, and a return for new look **Copper Hop**, July saw a great reception for the new pale ale, **Sleeping Giant**. Long Man will launch their first ever American Brown Ale in August, **Colossus**, (5.2%). The traditional IPA, **Wild Man**, (5.2%) will be back for a month by popular demand in September
BLO Scott O'Rourke

OLD PRENTONIAN

Sompting, 07708 690237.

www.opbrewing.co.uk

BLO tbc

OLD TREE

Brighton, 07413 064346.

Old Tree is making an apple and blackcurrant cyder from locally harvested fruits, (some from on-site), some lovely soft drinks as well as their normal brews like an **IPA** and **Elderflower Bubbly**. They are also hosting green film and other events at their base, Field on the Lewes Road, Brighton, (next to B&Q).

BLO Andrew Coleman

PELLS BREWING CO-OP

The Elephant and Castle, Lewes.

www.pellsbrewingcoop.org.

BLO TBC

PIN UP

Southwick, 01273 411127.

www.pinupbrewingco.com

BLO Adrian Towler

POLARITY

Worthing, 07872 105300

www.polaritybrewing.co.uk

Polarity have been busy little robots brewing with well renowned local breweries. There are two new beers on the horizon, a single hopped elderflower pale and a fruity session beer. **Rosetta's Comet IPA** continues to make welcome appearances in and around the Worthing to Brighton areas.

BLO Gemma Mackay

RECTORY

Streat, 01273 890570.

Godfrey had hoped to supply both **Reactor's Light Relief** and **Reactor's Revenge** to the South Downs Real Ale & Cider Festival, unfortunately he was let down by the people who should have delivered the beer. However Rectory Ales should now be available to pubs.

BLO Paul Free

RIVERSIDE

Upper Beeding, 01903 898030

www.riversidebreweryltd.co.uk

BLO Mick Bullen

ROTHER VALLEY

Northiam, 01797 252922

www.rothervalleybrewery.co.uk

The first crop of elderberries was very early this year so Ebulem Elderberry Porter will be available from end of August. A dark premium bitter, The Jolly Rother-(4.3%) was launched at the Beer and Music Festival at the White Hart, Newenden.

BLO Dawn Lincoln

THREE LEGS

Udimore Road, Brede, East Sussex
thethreelegs.co.uk

Brewing is still at capacity with sales to match. Another beer has been added, **Columbus Pale** (4.2%), orange and grapefruit zesty pale ale with an American hop bitterness. Their beers are already booked for the upcoming Eastbourne and Hastings Seafood festivals.

BLO Peter Harrison

TOP NOTCH

Haywards Heath, 07963 829368.

www.topnotchbrewing.co.uk

Top Notch has been supplying a steady flow of beer festivals, micro pubs and private events over the summer. We are looking forward to the autumn/winter when we traditionally brew and supply more beer. Coming up are **Cappuccino Milk Stout**, **SMAsh Series Part 2**, a double IPA in keg and possibly collaboration with another Sussex brewery (tbc).

BLO Keith Newell

TWO TRIBES

Horsham, 01403 272102

www.twotribesbrewing.com

unbarredbrewery@gmail.com

The team are now focussing entirely on the keg and can market, with no plans to provide cask ale for the foreseeable future. In addition to the **New England IPA** (5.2%), launched in the Spring, a **B Town Pale Ale** (5.0%) is available for the summer.

BLO Mike Head

UNBARRED

Hove, 07850 070471.

www.unbarredbrewery.com

unbarredbrewery@gmail.com

Jordan is back working full time brewing UnBarred, predominantly doing can and keg, (all natural carbonation), with the occasional cask for selected pubs. Four beers are currently in the range. **PA** (5.4%) is an unfinned pale ale, **OPA** (4.7%), a norange infused pale ale, **3B's** (6.3%), a Belgian style IPA and **Brighton Strong** (8.0%), a Belgian style beer. Twitter is a good place for current news @UnBarredBrewery.

BLO Mike Head

WELTONS

Horsham, 01403 242901.

www.weltonsbeer.co.uk

A new look for Weltons! Look out for the distinctive new pump clips, which make it easier to identify a Weltons beer at the bar. Great news! **Dr. French's Old Remedy** and also **Dr. French's Whisky Rye** are now available in bottles at around 8.2% from off licences such as Beer Essentials in East Street in Horsham. **Dreadlock Porter** with coconut flavour will be available to try at Horsham Beer Festival at Drill Hall on 10th and 11th September. Other September beers include **Hopburst Extreme** (6.6%), a heat haze wheat beer and a new beer with Dinalli US hops, with a hint of pineapple. Weltons always brew an **IPA** at around 5.0% and the best local pubs to find them are the Plough in Lower Beeding, Lamb Inn at Rusper, White Horse in Maplehurst, Lynd Cross in Horsham and the Jubilee Oak in Crawley. The regular pub nights continue at the brewery in Foundry Lane, Horsham on the first Friday of every month.

BLO Nigel Bullen

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CIDER HOUSE NOTES

WATER, WATER EVERYWHERE....

Another canal trip this year, with a select band of Brighton and South Downs Branch members. This time we barged around the Cheshire Ring, and it was a tale of two halves, days when it poured down and days of full sun. And ironically, one of the days of pouring rain, the locks actually lacked water, making moving up the Marple flight of locks very difficult.

Of course the boys went for the real ales at the canalside (and further afield) hostelryes, but I did find some decent cider outlets too, notably as follows:-

Central Manchester – Port St Brew House, micro pub – interesting hopped cider, Purity Brewery/Westons collaboration Pure Hopped Cider, 4%, very agreeable.



Romiley, Marple – Jake's Bar micro pub (photo above) BIG cider list, tried a couple, entertaining eponymous bar manager.

Marple – The Samuel Oldknow micro pub – opened Easter 2016 – another big list of ciders and perries. I had a Gwynt y Ddraig perry.

Congleton – Barley Hops micro pub (bit of a theme going on here...) – no draught ciders, but an incredible range of bottled ciders at reasonable prices. I enjoyed a bottle of Dunkertons organic cider & I could have stayed there all evening, lovely place.

Congleton – Young Pretender – enjoyed a

Sandford Orchards Dorset Mist

Middlewich – White Bear – beautiful Rosie's Pig Cloudy Damson, didn't expect to like it!

Middlewich – King's Lock – Orchard Pig Hogfather.

Marston – Salt Barge Inn – drank an interesting bottle of cider produced by Tatton Brewery, called Big Hands, very pleasant, while being entertained by the pub dog Mable (an enormous St Bernard).

As a result of this trip, I have learned to enjoy bottles of cider; I normally insist on just drinking halves of draught cider. And ALWAYS investigate micro pubs, you never know what you might find!!

Jackie Johnson

Cider Rep, Brighton & South Downs

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PRESSING NEWS

Regional cider pub of the year 2017



I had immense pleasure to present the award for Regional Cider Pub of the Year to Vince and Katye Glen of the **Radius Arms, Whyteleafe** pictured with Paul Sanders (Centre).

There were many worthy pubs in the competition with the **Star** (Godalming), **Anchored in Worthing** and the **Brewery Shades** (Crawley) being in close contention. Please be on the look-out for pubs serving good real cider and nominate them for your Branch Cider Pub of the Year.

Co-ordinator ramblings

I have been out and about in Sussex and visited the **Crown Inn, Horsted Keynes** (rhymes with canes) taking a 30 minute walk up from the Bluebell Railway station through the country. Once there I found **Village Green** medium on one of their hand pulls, a great advantage as it was cellar temperature.



I also visited **Anchored in Worthing** where I found both **Black Pig Perry** and

Southdowns cider on gravity.

Please let me know if you find a pub serving great cider especially if it is local.

Seasonal Reminder

This issue's reminders are aimed at cider makers in Sussex.

First: do you have any autumn events, such as public pressing events or apple picking? If so, then please let me know (paul.s.sanders@btinternet.com).

Second: do you produce cider in tubs or bag in box that conform to CAMRA's definition as real cider, and would like to put your cider forward to regional competition to be held at the Racecourse, Brighton in March 2018? If so, then please let me know (paul.s.sanders@btinternet.com).

Paul Sanders

Surrey & Sussex Regional Cider Coordinator



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

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

Live music is provided every Friday & Sunday night.

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Gungarden
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East Sussex
TN31 7HH

01797 223248

www.yprescastleinn.co.uk



BEER FESTIVALS AND OTHER DELICENTS

CAMRA EVENTS IN BOLD. For FREE inclusion in this column, contact the Editor; for PAID advertisements contact Neil Richards. Copy-by date and contact details on p. 50.

Aug 8-12 GREAT BRITISH BEER

FESTIVAL, Olympia, London

www.gbbf.org.uk.

Aug 11-13 The Plough Inn, Crowhurst, Beer Festival with 15-20 ales, 01424 830310.

Aug 24-28 Duke of Wellington, Shoreham, Ales of the Riverbank Beer and Music Festival. Raise a glass to the Adur this August. Over thirty beers and a dozen ciders/perries over the five days, and entertainment from the likes of Ruby & The Revelators and Vintage Hot Five.

Aug 25-28 2nd Old Star Cider Festival, Old Star Ale & Cider House, Church Street, Shoreham-by-Sea, BN43 5DQ.

www.oldstarshoreham.co.uk

Aug 25-27 Plough and Harrow, Litlington, Bank Holiday Beer Festival with over 50 ales, live music, sheep racing, traditional stalls and games,

www.ploughandharrowlitlington.co.uk

Aug 25-28 4th Annual Real Ale event West Marden Fest 2018 @ The Victoria Inn. August Bank Holiday weekend Fri 25th to Mon 28th. Great choice of real ales and ciders, live music every day, BBQ, dog show and more. CAMRA members get their first half pint free! Suggestions for ales for us to feature should be sent to our email:

enquiries@victoriainnwestmarden.co.uk

Aug 26-27 Brooksteed Alehouse, Worthing - Summer Fiesta

Aug 26-27 The New Inn, Westfield, 26 beers, BBQ and Hog Roast, free entry, live music, www.newinnwestfield.com

Sep 1-3 Ale at Amberley 12, Station Road, Amberley, Near Arundel, West Sussex, BN18 9LP. A fine selection of ales, ciders and perries and the usual attractions including live music and morris dancing. Daytime

sessions enable customers to enjoy the museum's exhibitions and facilities. Evening sessions on Friday and Saturday are for the more serious drinker.

Sep 1-3 White Dog, Ewhurst Green, Beer & Music festival - local ales and bands, food, www.thewhitedogewhurst.co.uk.

Sep 8-10 Big Green Cardigan Music Festival, Cripps Corner, near Sedelscombe, beers from Langham and the local area, www.biggreencardigan.com

Sep 14 Train to London Pubs - TTLP37 will be a wander around North London, to include the recently-restored and conservation award-winning Scottish Stores in Kings Cross, plus local Branch POTY the Wenlock Arms in Hoxton. To be included on mailout list contact Pete Brown, 01243-552908, peteb@custardtowers.plus.com.

Sep 23-24 Chiddingly Beer and Cider Festival, Chiddingly Village Hall

Sep 29-Oct 1 2nd Emsworth Beer & Cider Festival, Emsworth Community Centre

Sep 30-Oct 2 Hopfest at Dark Star brewery. Starts Friday evening at 6 with a concert by David Ford. Friday tickets £15 incl a pint. Sat and Sun as previous years.

Oct 5 - Launch of Roger Protz's latest book at the Dark Star Brewery, starting 7.30pm. Tickets £18 include the book, a tour and beer tasting. For tickets contact the Steyning Bookshop, call 01903 812062 or email info@steyningbookshop.co.uk.

Oct 6-8 Steyning Beer Festival at the Cricket Club jointly organised by the Adur & Riverside breweries

Oct 5-7 Eastbourne Beer Festival, Winter Garden, www.eastbournebeerfestival.co.uk

Oct 5-8 Stags Head Portslade, 5th Beer Festival, 16 beers and 4 bands in 4 days.

Oct 7 Brooksteed Alehouse, Worthing - Brooktoberfest 2017

Oct 13-15 Albatross Club, Bexhill on Sea, 16 real ales, live music Saturday and Sunday, food, Friday and Saturday 11-11, Sunday 12-5, www.bexhillrafa.co.uk

Oct 14 Kissinggate Brewery October Festival, 11am - 8pm

Oct 20-21 Worthing Beer Festival, Assembly Hall, Stoke Abbott Road, Worthing, BN11 1HQ. Friday 11am-4pm, 5pm-11pm, Saturday 11am-4pm, 5pm-11pm. Over 100 real ales, lots of cider and perry, Sussex brewer stands. See www.worthingbeerfest.co.uk for details.

Oct 20-22 Spa Valley Railway/West Kent CAMRA Beer and Cider Festival, 160 beers, 30 Ciders, Tunbridge Wells West Station, www.spavalleyrailway.co.uk

Oct 26-29 Crown, Newick - Winter Beer Festival, 17 Real Ales and Ciders, thecrownatnewick.co.uk.

Oct 28 Elsted Inn, Elsted Marsh - an all day Halloween event with food, entertainment - a fun day for all the family.

Nov 10 Train to London Pubs - TTLP38 includes a return visit to West London to see the two new micropubs in the Hanwell area that we just missed on TTLP32 last year. Details TBA. To be included on mailout list contact Pete Brown, 01243-552908, peteb@custardtowers.plus.com.

Nov 10-12 Brewers Arms, Lewes BN7 1XN. Second annual beer festival with a selection of local and national cask and keg beers, and ciders. Tel: 01273 475524. www.brewersarmslewes.co.uk

Mar 22-24 Sussex Beer & Cider Festival 2018, Brighton Racecourse



An ever changing range of five cask conditioned ales that always includes one mild, one session bitter, two best bitters and one strong bitter.

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

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01403 822200 kingsheadrudgwick.co.uk

27th Sussex Beer & Cider Festival

For such a well established festival moving to a new, bigger venue does sometimes present the organisers with unforeseen problems. But fortunately these were overcome and over 2600 drinkers from all parts of the county braved the high winds to attend the 27th Sussex Beer & Cider Festival held at Brighton Racecourse.

Local producers did well at the festival with the Bev Robbins Award for the Sussex Beer of the Festival being won for the second year in a row by Kissinggate Brewery's Murder of Crows, a complex 10% Imperial Stout.

The Beer of the Festival was Settle Blood Orange IPA. Based in Settle, North Yorkshire the beer is described as being packed with fresh blood oranges and American hops.

Sussex cider producer Seacider of Ditchling won Cider of the Festival with Seacider Mango and the Perry of the Festival was Welsh based Gwynt Y Ddraig Two Trees.

The chosen festival charity was St. John Ambulance celebrating their 140th anniversary and thanks to the generosity of the festival goers £1832 was raised by cash and unwanted beer tokens.

A big thank you to all the volunteers, the ticket outlets and particularly our sponsors Dark Star, Langham and Harvey's breweries for their continued support.

It was a great shock to all that the festival organizer, Ruth Anglezarke suddenly and unexpectedly passed away, she will be sadly missed by all who knew her.

Peter Mitchell

21st South Downs Beer & Cider Festival

The festival this year was tinged with sadness due to the sudden and untimely passing of our long time festival organiser Ruth Anglezarke. Having adopted Lewes as

her home town she was always keen to make the festival a success.

Another face missing this year was Terry Goodwin who manned the front desk for many years, sadly passed away in May.

Despite being one of the hottest weekends of the year, the festival goers nearly but not quite drank all the cooled beers and ciders.

Those attending voted as their Beer of the Festival, a collaboration ale between Harvey's and Burning Sky breweries. Anglezarke IPA a 6.5% ale brewed using a mixture of old and new types of English hops was a special memorial beer for Ruth. All three firkins were sold so a fitting a tribute to her.

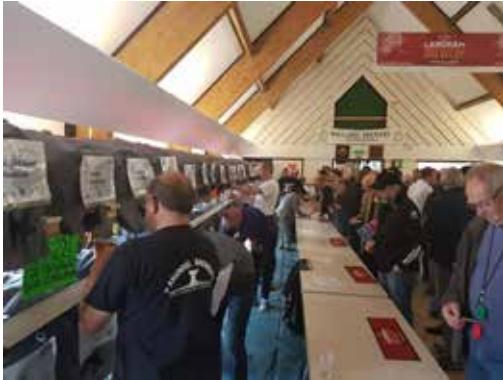
Joint winners of the Cider of Festival were Merry Moon Dark Cider the Moon based in Kent and Yarde Real Cider from Devon.

Our festival charity chosen in memory of Ruth was the Cats Protection League and thanks to the generosity of the festival goers over £1139 was raised by sales of products, cash and unwanted beer tokens.

A huge thanks go to the pubs selling tickets the Gardeners Arms, Brewers Arms, Harvey's Brewery shop and the Evening Star. A special thank you must go to all the volunteers and Town Hall staff who made the festival such a success.



Yapton Beer Festival



The 2017 Yapton Beerex took place from Friday, May 12 to Sunday, May 14, 2017, as usual in Yapton Village Hall with over 60 ales and 10 ciders and perries. Also as usual, we were blessed with fine and dry weather on the middle Saturday which meant that many customers were able to spread out on the grass outside. There were a number of changes from previous years, without changing any of the essentials which make Yapton a happy and successful event.



The most noticeable up front is our change to the hours on the middle Saturday, changing from separate daytime

and evening sessions, to having a single long session from 11am through to 9pm. I'm pleased to report that this was a resounding success with 769 attendees over the day, a 14% increase on the previous year. The ability for people to stagger their arrival and departure times according to their travel arrangements without missing out on having a good and enjoyable time at the festival really seemed to be appreciated. Overall we had a 6% increase in customers on 2016 with more people on the Sunday and fewer on the Friday. The Sunday increase is against the trend of most other beer festivals which seem to be starting and

finishing earlier in the week.

The other changes which our customers really liked included the upgrade to the cask cooling, with coolers from CAMRA in the main hall and from the Wilkes Head in the rear bar. We managed to reduce the average cask temperature by 3 degrees on last year and will be looking for a further enhancement next year based on our experience gained. Customers also really liked our stemmed glasses and in particular our beer takeouts which contributed towards record beer sales and little ullage, with cider and perry also selling strongly once again. This may have led to a reduction in bottle sales and in unused tokens. Nonetheless the festival raised £82 for Stonepillow, which supports homeless and vulnerable people.



We also welcomed a number of new volunteers this year in all areas of putting on our festival from the organising

committee through the set up and take down to bar staff and helping out around the venue. All did a fine job and are greatly appreciated and we couldn't have done it without you. I hope we see all our volunteers and customers back in force next May. We also recruited 22 new CAMRA members, who are much welcomed.

Finally, you may be wondering what our favourite beers were: this year; the plaudits go to Siren Craft Brew whose White Tips came out on top in both the LocAle and the Beer of the Festival contests. White Tips is a white IPA using a wit yeast with spices, citrus peel and a healthy dose of IPA hops. The award is planned to be presented on 30th September with a branch visit to the brewery. Our top cider or perry is Crafty Cider Smoak Matured.

See you all next year

SPOTLIGHT ON BREWERIES

Bedlam Brewery

Bedlam Brewery recently appointed Oliver Marsh as Operations Manager. He will chiefly be responsible for sales, distribution and production. Oliver joins Bedlam having



worked for 9 years at Ridgeview Estate Winery, the local, multi-award-winning English

wine producer.



Bedlam Brewery also had good news recently. Bedlam's brewer Ricky was delighted to pick up the South East region SIBA award for the Bedlam Porter. Ricky told *Sussex Drinker*: "This award is very special because

it's judged by our peers, the other Independent Brewers"

Hand Brew: Brewing Resumes at the Hand in Hand, Brighton



A visit to the Hand in Hand, St. James's Street, Kemp Town, Brighton on 17th June found three of their Hand Brew beers on the bar. The tiny corner pub was

crowded (good to see) with a music act appearing as part of a charity event but I managed to squeeze a seat at the bar and have a half of all three beers. Writing tasting notes was difficult with precious space on the counter and little room to manoeuvre but I managed to jot the following in my little black book:

DAP: Session Pale (3.8%), mango and tropical fruit flavours, delicate, well-balanced with a dry finish, not overly hoppy.

Tickler: Irish Red (4.2%), soft caramel-toffee

nose, bold dark fruit flavours against a biscuit malt backbone – hint of chocolate in the finish.

Session IPA: Citra Ahtanum (4.5%), toffee-apple and apricot nose, pear and apple fruits at first followed by lemon-zest and citrus aftertaste, not overly assertive.

The Tickler was my personal favourite. Pump clips on the wall showed other Hand Brew beers to be Quicker than the Eye: Red IPA (5.0%) and Shaka: Pale Ale (4.0%).



The brewer is Jack Tavaré who also brews under the Beercraft brand at the Watchmakers Arms, Hove.

Brewing at the Hand in Hand began in 1989 when Bev Robbins installed a tower brewery and adopted the name Kemptown Brewery and the old dolphin brand image of the pub's once former owners.

The Kemptown name continued until 2012 when Brighton Bier Co was launched at the pub as a gypsy brewery with Gary Sillence as brewer. Brewing at the pub lapsed after Brighton Bier obtained premises at the Bell Tower Industrial Estate in October 2014, so the new venture, which first brewed on 4th August 2016, is an especially welcome development.

<http://www.handbrewpub.com/>
<https://www.facebook.com/handinhandbrewpub/>

The Quaffer

Success for Harvey's at International Competition



Harvey's Brewery have won five awards, including four golds and one silver, for their bottled and

canned beers at the British Bottler's Institute 2017 competition.

Harvey's won the most golds compared to other British brewers, and were the only Sussex brewer to be commended.



Left to right: Georgian Dragon, Malt Brown, Christmas Ale, Wharf IPA and Star of Eastbourne.

The following prizes were awarded:

Wharf IPA - **Gold** - IPA (ABV 4.0% - 5.4%)

Georgian Dragon - **Gold** - Ales (ABV 4.5% - 4.9%)

Star of Eastbourne - **Gold** - Ales (ABV 6.0% - 7.4%)

Malt Brown - **Gold** - Stouts, Porters or Dark Ales (ABV 4.5% - 5.9%)

Christmas Ale - **Silver** - Ales (ABV 7.5% and above)

Bob Trimm, Sales and Marketing Manager, said, "We are thrilled with the result, and it is a tremendous achievement for the whole Harvey's team. We are also thankful to our local hop suppliers and the premium products they provide us with."

Langham Brewery wins Gold!

A small and completely independent steam powered micro brewery in the South Downs National Park has beaten off all the fierce competition from other breweries in the South East of England to become overall GOLD winner of the regional SIBA South East competition at Tonbridge.



Langham Brewery took home the overall Gold in the cask competition with their 'Triple XXX', a smooth dark traditional malty mild.

Commenting on the results SIBA Chairman Buster Grant of Brecon Brewing, who presented the awards,

"The South East is a fast growing and vibrant beer scene and the beers in the competition reflected exactly that, with some fantastic beers entered across a diverse range of categories. These two beers (Gun brewery won the small pack section) have fought off tough competition to take the overall Golds and should certainly be considered the best of the best."

Martyn Constable represented Langham Brewery and was quoted as follows: "It's fantastic to win. It's my personal favourite of our beers, a stunning dark mild that is very well rounded in flavour and it's also great to see a very traditional British style beer winning this competition against the huge range of styles entered - including some very modern heavily hopped styles."

Everyone at this friendly, small and passionate local brewery is over the moon about the award. Langhams was also amongst the first four breweries in the country, including Meantime and Windsor and Eton (much bigger breweries) to



achieve the quality certificate, SALSA plus Beer for its production and quality operations,

processes and customer standards.

Langham has over 37 awards for its tasty ales, which range from traditional bitters to another SIBA SE Gold Winner, the stunning super hoppy black IPA, Black Swallow. An ale for everyone!



Visitors are always welcome to the brewery, and don't miss their fabulous Open Day, Live@Langhams on 26th July, part of the Madhurst celebrations, with 10 excellent live Bands, local hog roast from Richline Farm Shop, Cocking, and of course 14 tasty ales... including the award winning Triple XXX. Live at Langhams is in aid of The South Downs Way, who are bringing their Rangers and childrens' activity van along for the day.



Another key event in the busy Langhams calendar is 'Bonkers for Conkers' this year celebrating

its 10th anniversary on the 8th October, 1pm-6pm.

The event is in aid of Chestnut Tree House, a children's hospice.



Dyke Pub Latest News

As previously reported in *Sussex Drinker*; the Dyke Pub & Kitchen, Dyke Road, Brighton closed overnight in September 2016. In October the campaign group Save the Dyke Pub (STDP) submitted an Asset of Community Value (ACV) application to Brighton & Hove City Council, which the council agreed to in December 2016. This means that if the owner wants to sell the pub, a community group can trigger a 6 month moratorium to enable the group to raise funds to buy it. In March the owner Martin Webb reveals plans for two townhouses in the beer garden and to reopen half of the pub. In April 2017 the Dyke Pub Preservation Society (DDPS) makes an offer of £965,000 based on an independent valuation, but it was rejected as the owners wanted £1.6 million at the time.

Planning permission is now being sought to reopen half of the pub and create two new flats in the loft space. The plans are to reopen half of the pub as a pub/pizzeria with seating for than 100 people, the other half of the ground floor will remain as an antiques store.

The STDP campaign believe that a small dark 'new' pub with a tiny outdoor space and limited kitchen will not be sustainable. Such a plan, designed to fail, is widely known as a Trojan Horse scenario. In this case lack of sustainable trade or complaints from the residents above could lead to pub closing and the building becoming retail or and residential.

Mr Webb claims that the two townhouses were removed from his plan because people objected to them as over-development of the site, and feels that the pub will be of manageable size.

Signalman, Ditchling Rise, Brighton

In March a planning application was submitted by Inn Brighton Properties Ltd to erect a three-storey building containing three two bedroom flats on what the application states is the "former beer garden of The Signalman public house". Nearly 200 people

registered objections and the planning application was subsequently withdrawn. The Signalman pub issued a statement that "the development of the beer garden is not our decision, it is that of our landlord".

The withdrawal of the application was welcomed by the Ditchling Rise Area Residents Association (DRARA), although the plan for steps from the pub to the yard at rear of the pub stands, neighbours of the pub are also concerned about the newly installed powerful LED lighting that has appeared on the walls and future implications this may have for use of this yard.

Plans For The Former Lectern Pub Site

The planning application was submitted by developer CKC Properties, seeking permission to build almost 200 new student rooms on the site of The Lectern in Lewes Road, Brighton, which has been out of use for two years. The Coombe Road Local Action Team (LAT) have raised concerns about the planned £42 million conversion and the University of Brighton's £150 million plans to develop Preston Barracks into student accommodation. Coombe Road LAT chairwoman Rebecca Barkaway questioned whether the Lewes Road area needed any more student accommodation, saying it was already heavily populated by students.

CKC Properties, state that their plan is focused on providing quality accommodation for students and the same time relieving pressure on houses in multiple occupation (HMOs). They also claim that by providing more student accommodation in the area they are also freeing up more houses to be used by families that would perhaps have been rented to students.

Nearby, the new development on the site in middle of what is known as the Vogue Gyratory, formerly occupied by the White Crow. (Previously the Hub, Dugout, No man's an island, Counting House, Allen Arms) will shortly being welcoming its first student residents.

Paul Free

North Sussex Branch on tour!

It soon comes around again - the 2017 Isle of Man Beer Festival took place the weekend before Easter, at the Villa Marina, on the Promenade in Douglas. This was the fourth year in a row that a small group of North Sussex and East & Mid-Surrey Branch members had volunteered their services to assist at what is an excellent beer festival. Despite concerns that because the 2017 AGM & Members Weekend was being held at the same time in Bournemouth, staffing numbers would be depleted, in the end it all worked out well. Compared to last year, there was a change to the lay out in the Royal Hall, as two bars with forty handpumps were constructed, together with the stillage behind those bars, offering another 120 beers to try. For any cider and perry fans, there was a selection of 53 to choose from, plus there were several bottles of fruit wine and mead available.

The set-up sessions went well and there were no panics, all the drink had arrived in time, as had all the glasses, programmes etc, which meant that some of us hopped on a bus and went to visit Bushy's Brewery on the outskirts of Douglas for a couple of hours. Thursday 6th April was opening day, the caterers had arrived to set up in a side room and at 2pm, the doors opened.

This year there was a bar featuring mostly beers from Kent, which included some which I'd never tried and it certainly generated a lot of interest from locals, with the mild ales proving very popular. Unlike last year, there was just one beer from Sussex, Dark Star Revelation, which did sell out on the second day.

The official opening was performed by the Lieutenant Governor of the island, Sir Richard Gozney, who arrived at the venue by horse tram (he came in, the horse and tram had to stay outside) and after a speech, pulled the first pint of a beer, brewed especially for the event by the local Hooded Ram Brewery.

This year's charity is the Alzheimer's Society and they benefited to the tune of 20p from the sale of each pint. The first day ticked over very nicely and to show that the Beer Festival was such a romantic location, someone proposed to his girlfriend during the evening. I can only assume he was fully aware of what he was doing and I hope they live happily ever after! The following two days also went very well, with the Friday night and Saturday daytime sessions being very busy.

By the time the event closed on Saturday night, more than 3000 people had passed through the doors and the beer sales had surpassed the previous year, virtually all the cider and perry had run out, the fruit wines and mead had definitely all gone. The 2017 beer glasses had run out, so some from the previous years had to be used and the caterers were very happy too, as they had run out of their wonderful pies. The Beer of the Festival went to Titanic Brewery for their Chocolate & Vanilla Stout, whilst the Cider of the Festival was Cockbird Cockeyed Cider from Devon.

As it was also a holiday, we were able to spend time travelling around the island on buses, steam & electric trains, horse trams and the now annual trip up Snaefell on the Mountain Railway. It was blowing a gale and raining sideways at the summit, so shelter was taken in the café. Public transport is good on the island and a seven day Go Explore ticket costs £47 and offers unlimited travel.

Virtually all the pubs are easily accessible by bus or train and there are some real gems. The cheapest pint appears to be Bushy's Ruby Mild at £2.40, but whilst you will see plenty of Manx beer, don't be surprised to see brands commonly seen on the mainland. One thing you definitely won't find is a Wetherspoons pub.

Over the past few years, we have made some good friends on our visits, not only from the local CAMRA branch, but also

volunteers from other branches, who like us, return each year, to help out. I suppose if we didn't enjoy it, we wouldn't do it. It's a chance to socialise and have a bit of a laugh at the same time. I'm already looking forward to next year, provisional dates for the 7th Beer Festival are Thursday to Saturday, 12th to 14th April 2018.

Thanks go to Thomas Black for providing the photos and also accompanying me on an all-day pub crawl that started in Ramsey and ended in Douglas.

Pete Spooner

South East Sussex PotY Trip

On Saturday 13 May we had our annual minibus excursion to visit the Pubs of the Year (PoTY) of the other four Sussex Branches as our contribution to deciding the overall PoTY for Sussex, for which a standard and detailed CAMRA scoring system is provided, capturing the whole pub experience, not just the beer.

The minibus started at 9.30am from our PoTY, The Tower in St. Leonards, but not before an initial drink there, having persuaded the pub to open very early in honour of this special occasion.

Others joined the minibus at Bexhill, Eastbourne and Lewes but had to remain thirsty until nearly 12.00 before we arrived at our first destination, The Inglenook Hotel in Pagham. Various beers were sampled, from the five on offer, all in very good condition. We also enjoyed a very pleasant lunch there, sitting outside in the sunshine. Quite unusual to find a hotel offering such a good range of real ale.

Next up was The Anchor Tap in Horsham, a Dark Star pub. The owner, Horsham Council, wanted very much for the building to be preserved as a pub, rather than being converted to another use as often happens. Consequently after many years as a shoe shop and coffee shop it was reverted back to its original use as a pub in Spring 2016

and now offers 6 hand pumps plus 10 keg taps. Our stay there was shorter but again several of their beers were tried, from the extensive offerings, detailed on the prominent board on the bar wall. However, we stuck to the cask offerings, again finding them all in fine condition.

Traveling back South, we next visited Anchored in Worthing, a micro pub just off the sea front. By now it was middle to late afternoon and we made our selections from the three or four ever changing local Sussex beers. Not surprisingly, for a Saturday afternoon, it was standing room only but we weren't bothered as conversation flowed freely between everyone there. There is no bar as such but the owner, Nigel, provided a very efficient waiter service from the casks in the back room. Again the beers were in very good form.

Our final pub was the Brighton Beer Dispensary. There are 9 hand pumps, 6 for beer and the others for cider. In addition there are 9 keg taps. Another very good beer choice but this time national as well as local and for the location, very reasonably priced. All beers tried were pronounced in very good condition and it was with some regret that we finally left the last pub on our trip. Thanks to our guest Barry for taking the photo as we waited for the minibus.

Particular thanks goes to Bill for organising the day and the transport and also to our driver Brian. He not only managed to negotiate narrow side streets and drop us off outside most of the pubs (only exception being Horsham where we had to walk all of 100 yards through a pedestrian precinct) but also drove nearly 200 miles in the process.

We now await the results from the other four Sussex Branches before learning the overall Sussex PoTY.

Peter Harrison

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Beer Festival: Brighton Racecourse, 22-24 March 2018

***PotY:** Anchored, Worthing

***CPotY:** TBC

***CotY:** Albatross RAFA Club, Bexhill-On-Sea

Arun & Adur

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Beer Festival: Worthing, Oct 2017

PotY: Anchored, Worthing

Brighton & South Downs

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Beer Festival: South Downs, June 2018

PotY: Beer Dispensary, Brighton; CPotY: Old Star, Shoreham; CotY: None

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Beer Festival: Equinox, March 2018

PotY: Anchor Tap, Horsham; CPotY: Brewery Shades, Crawley; CotY: None

North East Sussex

(Sub Branch of South East Sussex)

John Packer, 07841 669096, john_packer@me.com

PotY: King's Head, East Hoathly

South East Sussex

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Beer Festival: Eastbourne, May 2018

PotY: Tower, St Leonards-on-Sea; CPotY: George, Hailsham; CotY: Albatross RAFA Club, Bexhill-On-Sea

Western Sussex

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Beer Festival: Yapton, May 2018

PotY: Inglenook, Pagham; CPotY: None; CotY: None

*PotY: Pub of the Year; CPotY: Cider Pub of the Year; CotY: Club of the Year

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Eastbourne, East Sussex, BN21 3UU
Tel: 01323 418200 Fax: 01323 418227

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Website: www.eastsussexcc.gov.uk

West Sussex:

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West Sussex Trading Standards Service by CACS
Citizens Advice Consumer Service

Tel: 03454 040506

Website: www.citizensadvice.org.uk/index/getadvice/consumer_service.htm

Brighton & Hove:

Bartholomew House, Bartholomew Square,
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Email: trading.standards@brighton-hove.gov.uk

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Brewers collaborate in memory of a dear friend

Local brewers Burning Sky and Harvey's have produced a 'collaborative brew' in memory of a dear friend. Ruth Anglezarke, a prominent member of Brighton and South Downs CAMRA was the branch liaison officer for both breweries. When she died earlier this year they decided to combine their skills to produce a beer in her memory.

"Anglezarke's IPA" was awarded 'Beer of the Festival' at the 21st South Downs Beer & Cider Festival in June and will be available at the Great British Beer Festival.

Only a few miles between Lewes and Firlé separate the two breweries and they are close friends. Miles Jenner, Head Brewer of Harvey's, said "We are both passionate about brewing and have a great liking for each other's beers. Between us we cover a very broad range of styles."

Mark Tranter, Head Brewer of Burning Sky, suggested producing a strong IPA.

The two brewers then came up with a recipe which combined their malts, hop varieties and yeast strains.

The beer was brewed at Burning Sky with the brewing teams of both breweries present throughout.

Mark said "The juicy malt base of Maris Otter barley, oats and Cara malts support the rich aromas of spiced orange and mango. We are all delighted with the result."



Photograph : (L-R) Miles Jenner, Peter Yarlett and Mark Tranter.

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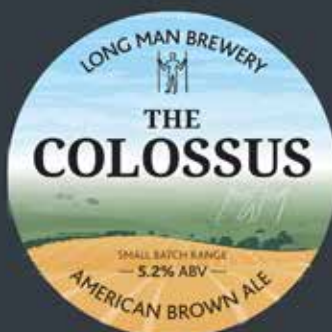
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