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Celebrating the Real Ale Scene in Sussex

Sussex Drinker

Winter 2017
Free



Anchored in Worthing

Surrey & Sussex Regional Pub of the Year



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Anchored in Worthing - Regional Pub of the Year



Chris Stringer presenting Regional Pub of the Year Certificate to Anchored in Worthing.

Left to right in photo are: Chris Stringer, CAMRA Regional Director for Surrey and Sussex, Nigel Watson and Deborah Blakely landlords of Anchored in Worthing.

Anchored in Worthing were the proud recipients of the Surrey and Sussex Regional Pub of the Year 2017, awarded on Saturday 21st October 2017 by Chris Stringer in front of an enthusiastic crowd of regulars at the pub.



Anchored in Worthing was the first micropub to open in Sussex and has been at the vanguard of the micropub revolution since opening in August 2013. Anchored supports all Sussex breweries, cider makers and

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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.

■ ARUNDEL

The **King's Arms** is the oldest pub in Arundel (circa 1625), tucked away in the heart of the town, just a short walk away from the High Street along Tarrant Street. Owner Charley Malcolmson continues to offer four well kept LocAles as well as numerous well supported community events including a Meet the Brewer evening with sausages!

■ ASHURST WOOD

The **Three Crowns**, just off the A22, has been closed and boarded up for some time. It's had mixed fortunes in recent years, but there's hope that someone might take it on, renovate it and the pub has now been added to the Mid-Sussex DC ACV list.

Tucked away within the village itself, the **Maypole** continues to prove popular with the locals and three, usually local, ales are available.

■ BEXHILL ON SEA



CAMRA's National Club of the Year for 2016, the Albatross Club, held its Autumn Beer Festival in October. It was widely acclaimed as one of the Club's best festivals yet due to an imaginative beer selection. First to sell out was Orkney Best, a light ale with

American and Polish hops from Swannay brewery - swiftly followed by Juice Rocket, a hoppy session IPA from the Three Blind Mice brewery in Ely, Cambridgeshire. It took the Festival Committee three months to carefully select the beers as they aim to include a broad range of strengths and styles. Their next Festival will commence on Beer Day Britain and continue into Sussex Day, so pencil it into your diary: Friday 15th to Sunday 17th June 2018.

■ BILLINGSBURST

The **Kings Head** became a free house a couple of years ago and offers a good selection of ales. During a visit one wet September night, it was good to see ales from Crafty Brewing and Dorking Brewery available. The selection changes regularly, so one worth visiting.

■ BOGNOR REGIS

At the **Hatters** (Wetherspoon), manager Alex Kirby has moved to the Dolphin and Anchor, Chichester.

The **Orlando** (formerly Oxford) has now been re-re-named as the Punch and Judy. It is now part of the Craft Union Pub co, which is part of EI (formerly Enterprise Inns).

The **Charley Purley** is a new pub built on the site of the old LEC factory at the entrance to Sainsburys. The pub is named after the man who was chairman of LEC for many years. The pub is owned by Marston's, and is expected to be a family pub with cask ales from the Marston's range and an emphasis on dining.

The **Prince of Wales** has now been sold, and there is a rumour that the new owner is the nearby nursing home.

■ BRIGHTON

The **Bevy**, Hillside has teamed up with Holler Boys brewery of Blackboys to provide a special beer for the pub. The

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Beast of Bevendean is 4.2% ABV, red-coloured Rye ale. Legend has it that a sandy-coloured cat - larger than a dog - roams the Bevendean Down, according to superstitious locals. A number of sightings of 'the beast' have been reported by walkers in recent years, along with the savaged remains of animals such as rabbits. The beer is being sold across Sussex and a percentage of the profits will be used to support the pubs' community projects such as cookery classes for children and lunches for local older people.

The long-standing landlady of the **Constant Service**, Islingword Road, Elisa Uludag is due to leave the pub at the end of January having looked after the pub since 2009. She is leaving the pub to spend time looking after her two young children.

The **William IV**, Church Street, has re-opened and is selling 2 Sharps beers and a lot of keg craft ales.

Fullers had apparently removed their branding (signage etc.) from the **Sir Charles Napier**, Southover Street, although it retains a Fullers tie with the landlord having to buy all his beer from them.

The **Jolly Poacher** is closed and boarded up.

■ CHICHESTER

The new manager at the **Dolphin & Anchor** (Wetherspoon) is Anthea, previously at the Brighton Marina, who is also joined by Alex Kirby from the Hatters, Bognor Regis. There is talk of reinstating the popular Meet the Brewer evenings in the future, so look out for publicity when visiting.

There has been a recent change of management at the **Park Tavern**. Initial reports are that the beer quality has now improved.

A change of use application has been submitted to Chichester DC for what will hopefully be Chichester's first micropub. It will be called the **Hornet Alehouse** and it is

anticipated to be opening in March 2018.

The **Boat House Café** at Chichester Marina opens until 10.30pm every evening as a bar and has one real ale, a house beer (Boat House Bitter) brewed by Itchen Valley.

■ CHIDDINGLY



Harvey's Best Bitter was enjoyed by our correspondent at the LocAle accredited **Six Bells** in Chiddingly.

Courage Best Bitter is their other regular beer with the guest, Project Babylon, from Gun. Gun's brewery is just one mile away!

■ EAST HOATHLY



A campaign to save the historic **Foresters Arms** may have failed after Wealden Council's

Planning Committee narrowly voted to approve a scheme to convert the pub into residential accommodation. After the tenanted pub closed in May incensed and disappointed villagers formed the 'Keep the Foresters Open' campaign, making it onto the front page of the Sussex Express and local radio. More than six hundred signed an online petition and hundreds joined their Facebook group. Owners Harvey's Brewery claim that while they empathise with the people of East Hoathly "in simple terms it has succumbed to the widespread plight of village pubs across the county as people don't use pubs as they did a generation ago". They say they can demonstrate that the company has not profited from owning the Foresters Arms for at least a quarter of a century and one year the already modest rent was set at zero in order to attract a competent operator.



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'Keep the Foresters Open' disagree: they've seen financial statements from former tenants showing that the pub was profitable. They urge Harvey's to either appoint a new tenant or sell the pub as a going concern to a new operator.

From 2012 to 2016 Julian Plummer was landlord: Julian's remarkable improvements led to it featuring, two years running, in CAMRA's *Good Beer Guide*, which lists the very best pubs in the country. *Sussex Drinker* wrote about the pub favourably in this column too at the time.

■ FELPHAM

The **Fox**, has now been taken over by Andy & Carol Fox-Hilderley, formerly of the Cabin, Elmer. The Cabin won a special most improved pub award from Western Sussex CAMRA earlier this year, under their care, so their career at the Fox is much anticipated.

■ HASTINGS

The **Clarence** in the pedestrianised area has reopened after a refit and change of management. Offering discounted drinks, Fuller's London Pride featured on one of the two handpumps at £1.98 a pint recently!

In the Old Town the **Jenny Lind** continues to showcase local breweries alongside their regular offerings, with beers spotted from Kiln, Downlands, Cellar Head & Ewhurst, amongst others.

The Old Town continues to offer an excellent choice with the **Crown** and the **Dolphin** being in top form, the **Jolly Fisherman** still offering two local ales alongside its four ciders, the **First In Last Out** offering Filo's own range and the **Royal Albion** stocking Dark Star Hophead, Harvey's Sussex Best and a local guest.

■ HEATHFIELD

Good news for the pub-starved thirsty residents of Heathfield town: their only pub has reopened after being closed for more than a year. It's been transformed and is



now named the **Heathfield Tavern Pub and Restaurant**: previously it was the Prince of Wales.

The Hailsham Road venue is now operated by the same team that run the Wheel in Burwash. Five handpumps dispense local ales and there's a good food offering. We'll have a full report in the next edition.

■ IDEN

The new owners of the **Bell Inn** are selling Harvey's Best and two changing beers from either Whitstable, Romney Marsh, Three Legs or Old Dairy.

■ LANCING

At the **New Sussex Hotel**, owners Andy and Fiona Kempa offer three regular LocAles Dark Star APA, Harvey's Sussex Best and Long Man Best Bitter, with a fourth LocAle being changed weekly.

The flourishing *Good Beer Guide* listed micropub the **Stanley Ale House**, run by Steve Bennett, recently celebrated its third anniversary.

■ LAUGHTON

The **Roebuck**, a steampunk-themed pub run by Tony Leonard and Dominic McCartan has been named as the best Free House in the UK in the John Smith's Great British Pub Awards, the winner being announced by the Morning Advertiser's Ed Bedington. Mr Bedington said that the awards celebrate everything that is so great about the Great British Pub. With regard to the Roebuck he said, "This is a pub that clearly stood out against a very competitive field and its recognition is much deserved."

■ LEWES

The **Crown Inn**, which was first put on the market in March, was under offer, but is now back on the open market with Fleurets and Cradick Retail. The former landlady Karen Lloyd ended her lease with Ei Publican Partnerships in July.



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■ LITTLEHAMPTON

At the **Locomotive Wick** the new lessee is reported as offering beer from the local Goldmark Brewery.

■ MARK CROSS



The **Mark Cross Inn** has risen from the ashes, reopening after a four month closure due to a nasty fire. Extensive

renovations were carried out at this gastropub by owner Whiting & Hammond.

■ NEWHAVEN

The **Flying Fish** at Denton is now being run by the same husband and wife team running the near by Hampden Arms. Shepherd Neame and Harveys Sussex Best beers available, always in good shape. An attractive food menu, with separate restaurant, all at reasonable prices. Quiz night every Wednesday, always room for more teams! Trade is reasonably steady but obviously the coming winter will prove challenging as so many village pubs now find. All in the area wish the new team all the very best as this little pub is highly regarded and special.

The **Hampden Arms**, as always, is the typical village pub and has Sussex Best and a rotating alternative, always in good order. Music most weekends and food also available. Quiz night first wednesday of the month and occasional charity fundraising quizzes. A very friendly local well worth a visit.

The currently closed **Bridge Inn** is now very slowly being worked on by the owners Harveys Brewery, but to date there is still unfortunately no obvious major activity.

The **Hope Inn** is always busy and no wonder. Good beer, about three to four offerings, always in good order with an attractive and full menu with daily specials. Fantastic

location with regular music, and Wednesday quiz night.

■ POLEGATE

The tenancy is being advertised for the **Junction Tavern**.

■ PILTDOWN



The **Lamb** now has three changing beers. On a recent visit local breweries were well represented with beers from

Dark Star: Hophead, Arundel: Sussex Gold, as well as Skinner's Cornish Knocker.

■ ROBERTSBRIDGE

The **George** offers three beers, often from nearby microbreweries, all being in fine form on recent visits.

■ RUSTINGTON

The **Lamb** is now offering beer from the local Goldmark Brewery.

■ ST LEONARDS ON SEA

Since the **Welcome** reopened trade has been increasing week by week. Three Long Man beers are always in good form at this large pub.

The award winning **Tower** is to hold its first Beer Festival on 23-25th February 2018. A cake sale for St Michael's Hospice raised over £300 recently.

■ SALEHURST

A recent burger night at the **Halt** attracted a full pub with the winning burgers already on the menu. With two ever-changing guest ales available you are always promised something different.

■ SEAFORD.

The **Old Plough Inn**, is a very attractive recently renovated pub with a good range of beers, generally in good condition. Extensive food menu with special offer nights. Monday sees all real ales at £2.25 a



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pint. Regular quiz nights on Sundays.

The **Crown Inn**, almost adjacent to the Old Plough, is a sports bar which offers all the usual sporting events. Serves Hophead, Doombar and Sussex Best, always in tip top condition and at very competitive prices. Always a lively atmosphere with plenty of banter. An excellent watering hole indeed.

All that needs to be said about the **Wellington Hotel** is that this pub effectively provides a permanent mini beer festival, offering 10 real ales on a constantly changing list. All beers are in good order. Food is also excellent with daily specials. Although under the Greene King ownership, many non Greene King beers are provided, from both local micros and regionals.

■ STAPLEFIELD

The **Jolly Tanners** has featured in the *Good Beer Guide* numerous times in the past couple of decades. A new cellar cooling system was added during September and five light and three dark ales are available. In addition, there are a number of ciders (plus the occasional perry) to choose from. It's worth checking the pub website as there are occasional beer festivals, music sessions and so on. It's also a convenient place to view classic vehicle runs between London and Brighton.

■ TELSCOMBE CLIFFS

If you are out for a walk from Brighton along the cliff top it is no longer necessary to make that detour on to the A259 at Telscombe Cliffs, as the footpath through the wastewater site has re-opened. Having worked up a thirst you can reward yourself at the far side at the **Smugglers Rest** (Vintage Inns - Doom Bar plus guests) or the **Tavern** (Harveys plus guest(s)). Both hosteleries include outside seating areas with views over the coast and sea to be enjoyed in the warmer months.

■ UCKFIELD

'Casual Dining' pub, the **Ringles Cross**, on

the northern edge of Uckfield, changed hands in the spring. Robinson's Trooper was recently enjoyed as a guest beer, as well as the regular beer, Harvey's Sussex Best Bitter.

■ WEST CHILTINGTON

At the *Good Beer Guide* listed **Five Bells**, landlord Bill Edwards, always features a dark beer in Autumn, in addition to his ever changing mild ale, with Tring 7.2% Death or Glory proving very popular.

The **Queens Head**, run by the Brand family, who also have the lease of the White Hart Stopham Bridge, are now resident in this *Good Beer Guide* listed locals' pub.

■ WILLINGDON

The **Wheatsheaf** is turning its Saloon Bar into a Coffee Shop to improve daytime custom.

■ WORTHING

The **Brookstead Alehouse** recently had a 'BrooktOberfest' where in addition to their usual offerings, they had an outside bar with a good selection of German beers, with Steins available if you wanted. The staff dressed for the occasion and food was available from neighbouring businesses. They are also planning a Christmas market on December 9th as a community event - see their Facebook page for details.

The **Green Man Ale & Cider House**, in Tarring, held a mini-festival to celebrate one year since opening, with Les giving a thank you to customers by having 10 cask beers available all at £3 a pint. Unsurprisingly it was a popular event.

The **Grizzly Bear** is a new small bar in South Street Tarring opened in the Summer by Ollie John. It is a short walk north of West Worthing railway crossing, a few doors up from the Green Man Ale and Cider House. It can be identified by a metal sign hanging outside and has large opening windows that fold back to give a view on to the street. Inside it has wooden tables, chairs

and benches with seating for about 30 people. The interior features large LED light bulbs and the rear of the room is a long bookcase, a section of which opens to give access to the rear of the building and toilets. The bar has a selection of craft beers, ciders plus Guinness and a lager. There are two handpumps, but at present no cask ale. It quickly became popular and is often very busy at weekends. One thing to note- payment is by card ONLY.

The **Richard Cobden** is a street corner locals pub, just out of Worthing town centre which first opened in 1868. It closed in early 2017 and many people were concerned that it would not re-open. It has undergone significant refurbishment and opened on Thursday 29th June for locals and neighbours, with the official opening on July 1st. It is now run by Angie and Andrew (who also run the Smugglers Return in Worthing.) They intend to keep the pub

traditional with a warm welcome for old and new customers and a good selection of drinks. The refurbishment has given the interior a bright update for 2017, but many features - such as the clock- have been retained. The original pub sign and many old photographs adorn the walls, including a photo of one very special former customer, Sid Wakeham (Father Christmas to many). There is a picture from 1911 with customers standing outside the pub, which was reproduced in 2011 and another taken at the re-opening is due be on display soon. New picnic bench tables are now in the courtyard garden. Three good bitters and a traditional cider were available at the opening, with a plan to ask customers to suggest guest ales. The pub has been described as the traditional home of Sompington Village Morris, so they were present on the official opening and intend to be there on new years day as usual.



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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
We are look forward to our winter beers which will be: **Winter Warrant** (4.8%) offering a hint of chocolate and coffee; **Signature** (4.4%) sporting a redesigned pump clip and our spiced beer **Winter Solstice** (4.3%) also sporting a redesigned pump clip which by popular demand will be available for a longer period this year. The brewery will be having some more work done to bring it up to date.
BLO David Platt

360°

Sheffield Park, 01825 722375.
www.360degreebrewing.com
The brewery is fully committed to continuing to produce real ale and bottle conditioned beers for sale to pubs across Sussex and from its brewery shop in Sheffield Park. In response to a supply agreement to a chain of London based licensed premises the brewery is expanding its production of Pilsner Lager and has ordered greater capacity cold fermenting vessels. This lager beer is supplied in filtered and pasteurised in kegs but is also available in bottles from the brewery.
The brewery's Owners Club has proved very popular with high levels of attendance at the quarterly social events. Events are usually hosted at the brewery and



include quiz nights, live music and BBQs. Future events will include more formal tours of the brewery. Membership costs are £4 per month and includes a 10% discount on all beer purchased direct from the brewery. More info is available if you send an e-mail.

BLO Jason Phillips

81 ARTISAN

Lavant
BLO tbc

ABYSS

Lewes, 01903 867614
Abyss Brewery took over the Black Cat Brewery premises from Thursday 28th September.
BLO tbc

ADUR

Steyning, 01903 867614.
www.adurbrewery.com
Aside from regular brewing activities, Adur Brewery held an open day at the brewery as part of the Steyning Food & Drink Festival. We welcomed many visitors with draught and bottled beers. The recent 3rd Steyning Beer Festival which Adur Brewery co-hosted with Riverside Brewery was held at Steyning Cricket Club. Five of the twelve casks were drained by the end with **Heathen's India Session Ale** (ISA) being the first to go

during the evening of the second day. The brewery is now focusing on fulfilling Christmas orders.

BLO Nigel Watson

ARUNDEL

Ford, nr Arundel, 01903 733111.
www.arundelbrewery.co.uk
As always, there is plenty going on at Arundel. On the cask beer front the popular **Autumn Breeze** has been brewed with local pumpkins from Slindon and is now available. There is much beer going into cans. **Strawberries & Cream IPA** (6.0%) is another collaboration with Bison Beer of Brighton. This is to be the first in a series of dessert based beers. Also available is the new lager, **Lucky Swallow** (4.5%). It is a fine continental-style lager lightly hopped with Mittelfruh to give herby floral notes. The swallow is the symbol of the town of Arundel. Following brewer Brendan's US trip, the first of his new beers will be a New England IPA called **Uptown** (7.2%). Available in cans, this beer uses an imported Vermont yeast to produce a hazy hoppy beer with limited bitterness. In time for Christmas and winter, Arundel are brewing the **Smokehouse Porter** and **Coffee Stout** again along with a **Cherry Porter** in a series of canned dark beers. The next brewery open evening, (November 8th,) will feature the entire new craft range including the new **Uptown IPA**, a new version of **Wild Heaven** and a new version of **Smokehouse**.
BLO Glenn Johnson

ASHDOWN ALES

Withyham, 01892 770532
greatbeers@ashdownales.co.uk
BLO Jason Phillips

BALLARD'S

Nyewood, 01730 821362.
www.ballards-brewery.co.uk
At the time of going to press, Greyhound Brewery is in the final stages of buying the rights to the Ballard's name and beers. Fran Weston, Ballard's brewer for many years, will oversee the transfer of the beer recipes which will be brewed there. It is pleasing that the great brewing tradition will live on

under the stewardship of this award winning brewery. The Ballard's brewing kit has been sold to a brewer outside the U.K. and the premises at Nyewood are up for sale. The Ballard's Walk on the first Sunday in December will be honoured by Nick and Sarah at Greyhound.

BLO Barry Woodward

BARTLEBYS

Brighton, 01273 275012
info@bartlebysbrewery.com
BLO tbc

BATTLE

Battle, 01424 864235
hello@battlebrewery.co.uk
After a very busy couple of months they have completed a move to larger premises, The Calf House, Beech Farm, North Trade Road, Battle, TN33 0LL. This gives them the required space to install the new equipment and provide a better experience for their customers. They have created an area to sit and enjoy the sights and smells of brewing and a new Bottle Shop area, where selected craft beers are available and they have longer opening hours; 11 am to 7 pm, Fridays and Saturdays. The plan is to install a five barrel plant before the end of the year. At time of writing a special one off brew for Battle Festival was in the pipeline, a very nice darkish amber ale.

BLO Mac McCutcheon

BEACHY HEAD

East Dean, 01323 423313.
www.beachyhead.org.uk
R.I.P. Beachy Head Brewery. With deep regret Roger Green has announced the closure of his brewery after 11 years. The main reasons are that major investment is required to bring the brewery in line with current legislation, coupled with the present difficult economic climate and that Roger planned to retire in the near future with no one to continue in his position. Over the years many people have been impressed with the quality ales particularly **Legless Rambler** best bitter, which somewhat ironically won Beer of the

Eastbourne Festival 2017. Locally Legless Rambler is held in the same sort of high esteem as the legendary King & Barnes Festive bitter.

Best wishes to Roger, watch this space for a new business venture on the way. A big thank you from Sussex drinkers for the pleasure his beers have given us.

BLO Tony Harman

BEDLAM

Albourne, 01273 978015.
www.bedlambrewery.co.uk
On a warm evening in September a group of beer lovers from Crawley's Brewery Shades pub took up the challenge of trying to drink the brewery dry, but failed. In an impromptu ceremony a convert to **SMaSH** was presented with a pumpclip. It is hoped this will be repeated in 2018 to see Bedlam in its new brewery. The group generously donated to Bedlam's adopted charity, The Multiple Sclerosis Centre, in Shoreham.

BLO Peter Mitchell

BEER ME

Eastbourne, Belgian Café. 01323 729967, thebelgiancafe.co.uk.
The brewery is pleased to announce 4 new beers! **Saison** (5.7%) is an amber coloured beer with mango and cardamom flavours. The **Triple** is only bottled, matured for over 6 months, weighing in at 8.3%. Also in bottles, the **Sour** has a fantastic initial sour hit, balanced out by sweet aftertaste. The popular **Christmas** beer is brewing away, and should be available in December. Finally, the **IPA** should also be back on tap in November. The brewery is expanding due to high demand for the beer, with 4 new tanks being installed in October.

BLO Scott O'Rourke

BEERCRAFT

Hove
www.beercraftbrighton.co.uk
Plans for the winter are to move away from some of the hoppiest pales and IPAs produced into the summer into darker beers and a few lagers. Beers on the list include

a Breakfast Stout with lactose, chocolate and coffee, a Double Red Ale, a Baltic Porter and a few different lager styles including Munich and Pilsner. All will be available in keg and possibly cask at The Watchmakers Arms and most of the remainder at The Hand in Hand.

BLO Peter Mitchell

BREW STUDIO

Sompting
Brew Studio is a new small batch micro-brewery that made its debut earlier in the summer with brewer Ian Venton's Headliner IPA (5%). The second beer, Unplugged (4.8%), was launched at the Selden Arms on 22nd September to great acclaim, with the all three firkins emptied before the end of the day!

BLO tbc

BREWING BROTHERS

Hastings, www.brewingbrothers.org
Seven brother-themed beers have been brewed to date, all available on either cask or keg. All beers are suitable for vegans. Beer was recently sold in the Bison Beer Craft House in Brighton; the first time outside the Imperial. The brewery has now considerably increased capacity by installing three new fermentation vessels. A collaborative brew is being worked on with local burger restaurant Half Man Half Burger.

BLO Robin Hill

BRICK HOUSE

Patcham, Brighton.
brickhousebrewingco@gmail.com
No further news on when brewing may recommence.

BLO Paul Free

BRIGHTON BIER

www.brightonbier.com
Brighton Bier won a Silver Medal in Japan at the International Beer Cup in Yokohama for their signature pale **Brighton Bier** (4.0%). Also won was Best UK Black IPA for **Lucky Boy** and a gold medal for **Old Skool** at the World Beer Awards 2017, along with two other medals at the International Beer Challenge 2017. At the brewery

owned pub the Brighton Bierhaus there is a 10% discount for CAMRA members on any of the cask or keg Brighton Bier. As well as a large, fresh range of Brighton Bier, there are also several guest ales and ciders on cask and keg. The pub also has the largest range of imported German lagers and wheat beers in Brighton.

BLO tbc

BROLLY

Lowfold Far, Wisborough Green Brolly Brewing is up running and has turned out 3 brews so far. The Lowfold Wissy is the regular brew and is a Traditional Sussex Bitter appearing in a number of pubs around the Wisborough Green (locally know as Wissy) area, including Jodie Kidd's pub the Half Moon in Kirdford where it is the house brew and badged as Half Moon Eclipse. It uses 5 different malts and three different hops, including one hop only discovered in 2005 native to Sussex called... Sussex. Brook has also brewed a very hazy pale ale called C.O.W. (Citra, Oats and Wai-iti), which is unfined. This went down really well at the recent Kissingate Oktoberfest. Next up is his Aurora Brollyalis an oatmeal porter at 6% ABV, named after the breweries neighbour, a firework company called Aurora Fireworks. Brook also has plans to open a brewery tap in the near future.

BLO John Goodsell

BURNING SKY

Firle, 01273 858080.
www.burningskybeer.com
Still very much a real 'brewer's brewery', in it for the long game, it continues to be very busy. The restoration is complete of the Grade 2 listed barn has provided space for the installation of a bespoke coolship, a traditional vessel used for cooling hot wort, a long-held dream, the full story is on the website. The second brew of their collaboration beer with Harvey's, **Anglezarke IPA**, proved a great success at the GBBF. It was available in bottles under the label **Last Voyage**, again in memory of Ruth. Mark very kindly donated a

case distributed to many of her family and friends. Burning Sky continue to refine and pay particular attention to their core beers.

BLO Ian Hodge

CELLAR HEAD

Framfield, 01825 890078.
www.cellarheadbrewing.com

BLO Phil Dixon

CHAPEAU BREWING

Horsham

A new micro brewery, it has a six barrel plant producing four regular beers: Summit a pale ale; Hard Yards, a best bitter; Open Road a milk stout and Slip Stream, an amber session bitter.

BLO Paul Sanders

DARK STAR

Partridge Green, 01403 713085.
www.darkstarbrewing.co.uk
Dark Star's Hopfest once again attracted several thousand people to the brewery to sample their Green Hop Beer brewed to celebrate the hop harvest and enjoy it alongside live music and street food. The event raised thousands of pounds for the Dark Star Foundation supporting local causes, more about which can be found on their website. In beer news, the brewery famed for new beers launched **Hazelnut and Chocolate Stout** and promises of some exciting collaborations in the months to come.

BLO Clive Watson

DOWNLANDS

Small Dole, 01273 495596.
www.downlandsbrewery.com

BLO Roger Coton

ENGINEER

High Hurstwood
The brewery is now supplying regularly to two pubs, the Hurstwood in High Hurstwood and The Hatch in Colemans Hatch. Beers were available at the Eastbourne, Worthing and Spa Valley Railway Beer Festivals. The brewery provides beers that are out

of the ordinary, including **Spiced Pumpkin Ale** and **Green-Hopped US Honey Amber Ale**, both available at the Spa Valley Festival. An extensive range of bottled beers will be available at the Christmas Food and Drink Fair in High Hurstwood on 25th November 2017.

BLO Richard Saunders

FILO

Hastings, 01424 420212.
www.filobrewing.co.uk
Local CAMRA branch (SE Sussex) presented Head Brewer Tony Champion with their 'Champion Local Beer 2016' for FILO Gold in September. With winter approaching, we can look forward to the return of the popular **Our Auld Ale** for the festive period, to supplement the regular favourites.

BLO Bill Turner

FIREBIRD

Rudgwick, 01403 823180.
www.firebirdbrewing.co.uk

BLO John Goodsell

FRANKLINS

Bexhill, 01424 731066.
www.franklinsbrewery.co.uk
Their new brewery and tap room were opened up on 7th October to coincide with the brewery's 5th birthday. These will now be working on new beers for the winter months and to get their long awaited keg range off the ground. Pleasingly **English Garden** earned a gold award at the SIBA regional cask festival in the summer.

BLO Mac McCutcheon

GOLDMARK

Poling, nr Arundel, 01903 297838 / 07900 555415.
www.goldmarks.co.uk
Goldmark sponsored the Saturday morning sing-a-long with the mighty Worthing Wurlitzer, and premiered a new IPA called **Pitch Shifter** (5%) at the recent Worthing Beer Festival. November's special is **Strawberry Stout** (4.5%), December will see the return of **Secret Santa** (4.6%). Following the success of **Vertigo Pilsner** (4.8%), Mark is also launching a new lager called **Goldvior** (4%). The brewery

will be phasing out cans in favour of 500 ml bottles.

BLO Jim Waterston

GREYHOUND

Smock Alley, West Chilton, 07973 625510

www.greyhoundbrewery.co.uk

f:greyhoundbrewery

t:@greyhoundbrew

BLO Ray Pilkington

GRIBBLE

The Gribble Inn, Oving, 01243

786893. www.gribbleinn.co.uk

Business as usual, **Swift Swallow** is back by popular request and the Christmas brew is maturing. As last year this latter will be available in bottles as **Santa's Sack**.

BLO Chris Wright

GUN

Hawthbush Farm, Gun Hill, Heathfield, 07900 683355.

beer@gunbrewery.co.uk

July saw **Imperial Whiskey Stout** (7.4%) pick up both the 2017 SIBA South East Award for Small Pack Speciality Mid to Dark Beers and Overall Champion of Small Pack, (then later it won Sussex Micro Beer of the Festival at Eastbourne). The beer will now go forward to SIBA's National Championship (Beer X) in Liverpool in March 2018. In September a successful trade open day was held which included samplings, brewery tours and an interesting talk by Toby and Pete on the brewing process. Sales growth remains steady, with the team looking forward to the arrival of a canning machine in October. Bringing canning in house will be a great move, it allows canning more of the small batch specials brewed, as well as ensuring all beers are packaged at their freshest, tastiest, juiciest best.

BLO Steve Obey

HAMMERPOT

Poling, nr Arundel, 01903 883338.

www.hammerpot-brewery.co.uk

BLO Mike Taylor

HAND BREW

Brighton, 07508 814541

www.handbrewpub.com

A lease has just been taken on 100

new casks to meet demand for the beer and have the ability to maintain a core range of four beers. Sales of the newest core beer **High Five** (4.6%), a modern dry hopped pale with a rotating selection of US and NZ hops, are going very well. The conditioning tanks were installed in early August by removing the floor of the pub and lowering them into the cellar; the first beers from them should be available in keg by the end of September. Plans for upcoming beers include a **Breakfast Stout** and an **Old Ale** for the colder winter months.

BLO Keith Newell

HARVEY'S

Lewes, 01273 480209.

www.harveys.org.uk

Harvey's was named UK Brewer of the Year at the International Beer Challenge, having achieved the most points in the medal table.

Christmas Ale and **Imperial Stout** were both awarded Gold. Imperial Stout went on to take the Best Stout or Porter Trophy and was also named World's Best Imperial Stout at the World Beer Awards 2017.

Malt Brown, Wharf IPA, Georgian Dragon and **Star of Eastbourne** were all Gold Medal Winners in their respective classes at the British Bottlers' Institute Awards 2017. On a lighter note, a Swedish importer on holiday in Lewes submitted samples of Christmas Ale to the Systembolaget, a government owned chain of liquor stores in Sweden, who awarded it 25 out of 25. They went on to place an initial order for 20,000 bottles, a new experience for Harvey's. The Dancing in of the Old took place on 7th October. At the time of writing, Star of Eastbourne is being delivered on draft and **Bonfire Boy** will be available in good time for the celebrations. The brewery linked up with Dea Latis to host a beer dinner for women with sommelier Jane Peyton presenting Harvey's and Burning Sky beers at the John Harvey Tavern during the recent Octoberfest. The brewery team is delighted to report that the local hop crop looks extremely promising and they are looking to

take supplies in shortly. In an age when many companies are relocating to alternate sites and constructing automated and more cost effective, Harvey's continues to feel their heritage is well worth protecting and maintaining. Behind its brick facade lies a production area that has been maintained over the centuries to reflect a time honoured brewing process.

Maintenance work continues, but it is hoped that the scaffolding will be down for Christmas. Perhaps their recent successes demonstrate the wisdom of traditional values while moving with the times.

BLO Ian Hodge

HEATHEN BREWERS

Haywards Heath, 01444 456217 / 07825 429428.

www.heathenbrewers.co.uk

The newest beer is **Indian Session Ale** (4.4%), amber coloured and full of hops. The pump clip incidentally shows the beer abbreviated to \$A.

BLO Paul Free

HEPWORTH

Horsham, 01403 269696.

www.hepworthbrewery.co.uk

BLO Chris Stringer

HIGH WEALD

East Grinstead, 07836 291430.

andy@highwealdbrewery.co.uk

Production and sale of the core range keeps the brewery busy.

Hoppy Couple (4.4%), a new beer mentioned in the previous report, was very well received at the wedding for which it was designed and at a small number of selected outlets. It may make another appearance in due course, and other new recipes are also being worked on. High Weald was pleased to be asked to have a stall at October's Worthing beer festival.

BLO Jonathan Samways

HOLLER BOYS

Blacboys, 01342 824272

www.hollerboysbrewery.co.uk

A new beer **The Beast of**

Bevendene brewed with the Bevy, (the community pub in Bevendene), is a red rye IPA, with 10p out of every pint going to their community fund for their

community engagement events. To launch it there was a festival at the pub early in October. Also a beer was brewed with the Brunswick in Hove, a one off DIPA called **Big Guy**, which will be on sale at the tap takeover taking place there at the beginning of December.

BLO John Packer

HOP YARD

Forest Row, 07769 313410.

raphy@hopyardbrewing.co.uk

There have been no developments since the last report.

BLO John Quick

HURST

Hurstpierpoint, 07866 438953.

www.hurstbrewery.co.uk

BLO Steve Floor

KILN

Burgess Hill, 07800 556729.

www.thekilnbrewery.co.uk

Although **Session IPA** (4.4%) cask beer is still being promoted, a couple of canned beers have just been released; **Roll With It** (4.4%), a New Zealand hopped Pilsner and **Break Out IPA** (5.9%). Being brewed is a new red coloured Halloween beer, although there are no details yet of whether this will available on cask.

BLO Paul Free

KISSINGATE

Lower Beeding, 01403 891335

www.kissingate.co.uk

Over 400 guests attended Kissingate's October Festival on what turned out to be a warm and sunny day. New beers such as unfined hazy barley wine **Lazy 10** (10%) and imperial stout **Dial M for Murder** (12%) made their debut. Guest beer Brolly Brewing hazy **C.O.W. IPA** was enjoyed by many and sold out by late afternoon. The new extension was put to good use as a large seating area complete with a pop-up artisan gin bar! Gary and Bunny hope the new tap room will be completed by Christmas along with a larger cold store and production area. Two new conditioning tanks and a filling line are on order to cope with increasing demand for bottled beers. Kissingate continues to

develop as a venue and holds regular events. Considerable investments are being made to create more welcoming spaces with a focus too on increasing beer output into the future.

The annual Christmas Festival will be held on Saturday 16th December 11am to 8pm, no tickets 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

A new conditioning tank due to be installed at the end of October will allow increased production. The number of real ale handpumps will consequently be increased from 8 to 12. The beers served will all be Laine beers, nearly all brewed on site, except for the occasional guest. From late November the emphasis will be on darker ales such as winter warmers and a special Christmas brew.

BLO Billy Tipping

LANGHAM

Lodsworth, 01798 860861.

www.langhambrewery.co.uk

As we move towards the winter solstice the Langhams tasty beer portfolio is getting darker and stronger. The season starts with **Autumn-Ale** (4.4%) , with local hops and golden honied nose; then **Black Swallow Gold Winning** 6% Black IPA. December brings some new treats, **Christmas Cracker** (4.5%) with added fruit and spicy flavours and the super smooth smoked Baltic Porter, **Aegir**. A heart warming 7.5%!! And watch out for a new limited edition ...have you been Arapahohohohed? p.s. The brewery would like to thank all who came along to their 10th Birthday BIGGEST ever Bonkers 4 Conkers which raised a record breaking £800 for the Chestnut Tree House! Bonkers Date for next year's diary 14th Oct! p.p.s Watch this space...BIG news at t'brewery for the next Sussex Drinker!!!

BLO Peter Luff

LISTER'S

Ford, 01903 885950 / 07775 853412.

www.listersbrewery.com

Lister's Brewery was shortlisted for best Corporate Responsibility from the Beer & Cider Marketing Awards 2017 for their charitable work with Battersea Dogs & Cats Home. The partnership continues and there are some exciting developments in the coming months. The core range of six beers is joined by a new one, the **Westmoreland Dark Mild**, perfect for the winter months and sure to be popular with Lister's fans in the North of England.

BLO Glenn Johnson

LONG MAN

Litlington, 01323 871850 / 07976 777992.

www.longmanbrewery.com

The brewery has received a massive haul of six awards at the World Beer Awards and International Beer Challenge in 2017. The complex yet balanced dark ale, **Old Man** was named World's Best Dark Mild Beer!

Long Man are brewing their first ever porter with the launch of the **Shotgun Porter** (4.8%) in November, that month also welcomes in the second kegged beer, **Rising Giant** (4.8%) is a full flavoured, hoppy beer packed with American hop varieties. December will see the return of our festive brew **Inn Keeper** (4.8%), a fruity winter warmer.

BLO Scott O'Rourke

LOST & FOUND

Lost and Found have moved their brewing from the Arundel kit to the Two Tribes kit in Horsham, where they will continue to brew their range of keg and can beers, specialising in pale ales.

BLO Mike Head

MISSING LINK

West Hoathly

www.missinglinkbrewing.com

Brewing has now started brewing on the new 5BBL kit, which is also being used by Unbarred, Kiln and Lost Pier. The initial range comprises an APA and a Pilsner (4.9%), with an IPA due shortly. The

beers are available in can and keg, and are unfiltered and unpasteurized. Plans include running a brewing school and having events at the brewery.

BLO Mike Head

OLD PRENTONIAN

Sompting, 07708 690237.

www.opbrewing.co.uk

BLO tbc

OLD TREE

Brighton, 07413 064346.

BLO Andrew Coleman

PELLS BREWING CO-OP

The Elephant and Castle, Lewes.

www.pellsbrewingcoop.org.

BLO TBC

PIN UP

Southwick, 01273 411127.

www.pinupbrewing.co.com

BLO Adrian Towler

POLARITY

Worthing, 07872 105300

www.polaritybrewing.co.uk

Polarity have two new beers arriving this month! **Elder Pale Ale**, (4.5%), single hopped with Nelson Sauvin, with added elderflower and lemon rind. Crisp, fruity and very a-peel-ing. Also **Proton Brown Porter** (4%), a traditional British recipe, with chocolate and roast notes, delicately hopped for a very easy drinking ale. These, along with **Rosetta's Comet**, could be found at Worthing Beer Festival for the lucky few to try them before they ran out - but fear not, they will be in other local venues shortly!

BLO Gemma Mackay

RECTORY

Streat, 01273 890570.

This brewery is currently not brewing.

BLO Paul Free

RIVERSIDE

Upper Beeding, 01903 898030

www.riversidebreweryltd.co.uk

Having just celebrated its second birthday, the brewery is moving forward. They now have their own delivery van, with some great sign

writing! We are actively looking for and obtaining more outlets for our beers so all is looking good for year three. We have a new beer **Dirty Arthur** (4.9%). It was originally commissioned to brew this beer to celebrate the 150th anniversary of St Mary's School in Washington, but it was liked so much and added to the range. It has been dry hopped and has a great citrus/orange flavour. For the remainder of the year there are Christmas Farmers' Markets, two more Beer Festivals and two more tours, talks and tastings. Bookings for next year for the pop-up bar service are being taken.

BLO Mick Bullen

ROTHER VALLEY

Northiam, 01797 252922

www.rothervalleybrewery.co.uk

BLO Dawn Lincoln

THREE LEGS

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

Experimental brews often do not make it to the core range, for various reasons. Nevertheless some are sold at the Brewery Tap and the brewers are very grateful for feedback. There are some really interesting beers available that way, recent offerings being a hugely hopped version of **Pale** and a green hopped Fuggle version of **Red**. The Tap will be open this year on 24th December for those last minute purchases, in addition to the regular days of Thursday to Saturday.

BLO Peter Harrison

TOP NOTCH

Haywards Heath, 07963 829368.

www.topnotchbrewing.co.uk

Cappuccino Milk Stout (5%) brewed with cold-infused coffee and sweet lactose is available at The Lockhart Tavern and The Watchmakers Arms in November. Also being brewed is **SMaSH2 Mosaic** for wider distribution prior to Christmas. Expect more **Flare-Path** and **Fanfare** in the next few months. Keg **DIPA** is still being worked on for the New Year.

BLO Keith Newell

TWO TRIBES

Horsham, 01403 272102

www.twotribesbrewing.com

unbarredbrewery@gmail.com

New brewing kit is arriving shortly, replacing the old WJ King kit which has been sold to Battle Brewery. The range of keg beers has now increased to six, with both the new 2017 beers, **Simply Red IPA** and **New England IPA** selling well, while the **Island Records Session IPA** continues as the mainstay beer. Some small batch beers, for bottle/can only are in the pipeline, likely to include a bubble gum Saison.

BLO Mike Head

UNBARRED

Hove, 07850 070471.

www.unbarredbrewery.com

unbarredbrewery@gmail.com

Jordan has now scaled up UnBarred brewery to meet demand. He has teamed up with Missing Link Brewing along with a co-operative of brewers from around Sussex. His **Pineapple Soda IPA** was a hit over the summer, and it highly likely to be brewed again next year. Twitter is a good place for current news @UnBarredBrewery, as well as his revamped website, which includes stockist details.

BLO Mike Head

WELTONS

Horsham, 01403 242901.

www.weltonsbeer.co.uk

Weltons is gearing up for the Advent Beer Festival at the brewery on 3rd November, with some of the Christmas beers ready to try, also available on 1st December. Good news for lovers of dark beer as **Persian Princess** (6%) an award winning coffee porter and **Churchillian Stout** (6.6%) with burnt charcoal flavours will both be available. There are also plans to brew **Headless Horseman** (6%), an oatmeal stout once again. There will be eight beers for Christmas this year, including **Xmas Maximus** (7.4%) a chocolate orange stout, as well as other hoppy and spicy favourites. Follow Weltons on Twitter @weltonsbrewery or on their website.

BLO Nigel Bullen

CAMRA's LocAle Scheme

The aim of the scheme is to get publicans to stock at least one cask beer that comes from a local brewery. Some CAMRA branches determine that it should travel no further than 20 miles away, but on the coast, half of that radius would be in the sea, so various Sussex branches allow either 30 or 35 miles. The scheme also encourages publicans to use the Beerflex scheme run by SIBA, the Society of Independent Brewers. SIBA members deliver direct to pubs in their localities instead of going through the central warehouses of pub-owning companies.

The aim is a simple one: to cut down on 'beer miles'. Research by CAMRA shows that food and drink transport accounts for 25 per cent of all HGV vehicle miles in Britain. Taking into account the miles that ingredients have travelled on top of distribution journeys, an imported lager produced by a multi-national brewery could have notched up more than 24,000 'beer miles' by the time it reaches a pub.

Supporters of LocAle point out that £10 spent on locally-supplied goods generates £25 for the local economy. Keeping trade local helps enterprises, creates more economic activity and jobs and makes other services more viable. The scheme also generates consumer support for local breweries. Support for LocAle has grown at a rapid pace since it was created in 2007. It has been embraced by pubs and CAMRA branches throughout England and has now crossed the borders into Scotland and Wales.

For more information, see the CAMRA website www.camra.org.uk and type 'locale' into the search window.

What is CAMRA LocAle?

It is an initiative that promotes pubs which sell locally-brewed real ale.

The scheme builds on a growing consumer

demand for quality local produce and an increased awareness of 'green' issues.

Everyone benefits from local pubs stocking locally brewed real ale...

- Public houses, as stocking local real ales can increase pub visits
- Consumers, who enjoy greater beer choice and locally brewed beer
- Local brewers who gain from increased sales and get better feedback from consumers
- The local economy, because more money is spent and retained in the local economy
- The environment, due to fewer 'beer miles' resulting in less road congestion and pollution
- Tourism, due to an increased sense of local identity and pride - let us celebrate what makes our locality different.

LocAle in Sussex

All of the Sussex CAMRA branches monitor the beers in the pubs in their areas as part of their *raison d'être*. As part of this they can award LocAle status to a pub which always carries at least one LocAle qualifying real ale in good condition. This can be signified by stickers and pump labels in the pub, is shown on CAMRA's on-line guide to pubs, WhatPub at whatpub.com. Additionally for pubs in the Good Beer Guide, all included LocAle pubs are clearly shown with a large 'L' symbol.

South East Sussex Branch has made a 'LocAle Pub of the Year' award for the last five years, these have been made to the following pubs: 2013 and 2014, White Rock Hotel, Hastings; 2015 The Crown, Eastbourne; 2016 White Rock Hotel, Hastings and 2017 The Standard Inn, Rye. All of these awards have been received with enthusiasm by the publicans involved. The most recent award to the Standard Inn is proudly displayed in a front window of the



pub for all to see (left). The award was made by branch member and Sussex Area Organiser, Peter Page-Mitchell, pictured left with joint pub owners Tim and Rajh (below).



Champion Beers of the Year in Sussex

South East Branch has also introduced awards for brewers who produce the highest rated beers in their branch area and in Sussex. Real ales are rated by CAMRA members using the National Beer Scoring Scheme's website throughout the year. The beer with the highest average score at the end of the year awarded in the branch area's pubs is the champion. These awards are not made by panels of 'experts' at beer festivals or special events but reflect the experience of drinkers in pubs throughout the year.

The top beers for 2016 were for the Sussex award - Downlands Brewery's beer Black Seven Four and for the South East Sussex area - FILO Brewery's beer Gold. Downlands is located in Small Dole in West Sussex; FILO is in the Old Town of Hastings. When the awards were made both brewers told us that they were flattered, as there are now so many good beers in the county from which we could select.

The pictures show the presentations at Downlands Brewery during their open day and the FILO pub, down the road from the brewery.



Downlands Brewery



FILO Brewery

Some of the other Sussex CAMRA branches are considering introducing similar awards for pubs and brewers. Watch this space.



Rudgwick RH12 3EB

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selection of "Southern Ales"



Kings Head, Church Street, Rudgwick RH12 3EB
01403 822200 kingsheadrudgwick.co.uk

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. 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'. Please see our page on the Sussex branches website sussex.camra.org.uk/BtTP for more details.

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).

METROBUS November

Thursday 2nd Uckfield & Isfield; 10.45 B&H 29 from Churchill Sq to RinglesCross then to Highlands.

Thursday 9th Lindfield & Haywards Heath; Meet noon at Red Lion* then to Stand Up Inn. Catch 13.48 Metrobus 270 to HH for Lockhart Tavern.

Thursday 16th MicroPub special; Meet Watchmakers* Hove at noon. Then walk down to sea front for Stagecoach 700 to Shoreham for Old Star*, later rejoin S/C 700 to Worthing for more Micro pubs.

Thursday 23rd Bognor, Felpham & Nyetimber; Meet Hatters* from 10.30, then 11.41 Stagecoach 600 to Felpham village for Fox, then to Old Barn. Later to Inglenook Hotel*

Wednesday 29th Brighton Preston Park; Catch 5 / 5a to Preston Drove bus stop for Crown & Anchor and Park view.



December

Monday 4th Ringmer; 10.55 B&H 29b from Churchill Sq to Cock then onto Anchor.

Wednesday 13th Stopham & Petworth; 11.05

Stagecoach 1 from Worthing South St for White Hart. Later to Petworth for Stonemasons.

Thursday 21st Worthing; Meet Anchored* at noon. Later walk or S/C 700 to Egremont*

Thursday 28th Shoreham; Meet Hare & Hounds from 11.30 then onto Old Star* and Duke of Wellington*



January

Thursday 4th Lewes; Meet Swan at noon. Then onto Kings Head and Lansdowne.

Wednesday 10th Lancing & Sompting; Meet New Sussex Hotel at noon. Then short walk to Stanley Ale House*. Later Compass 7 to Marquis of Granby.

Thursday 18th Fishbourne, Nutbourne & Emsworth; 11.02 Stagecoach 700 from Chichester bus station for Bulls Head. Then on to Barley Corn. Later S/C 700 for Blue Bell* & Coal Exchange*

Wednesday 24th Hove; Meet Neptune* at noon then to Westbourne*. Later to Portslade for Stags Head* & Stanley Arms*.



COMPASS TRAVEL February

Thursday 1st West Dean, Cocking & Midhurst; Catch 11.13 Stagecoach 60 from Chichester bus station to Dean Then onto Greyhound*, later to Swan*.

Wednesday 7th Newdigate & Crawley; 12.15 Metrobus 21 from Crawley bus station (stop H) to Parkgate (Newdigate) for Surrey Oaks* then r/t to Crawley for Brewery Shades*

Thursday 15th Falmer; 11.45 B&H 29 from Churchill Sq for Swan*. Later back to Lewes for choice of good GBG pubs.

*Star denotes GBG pubs. Inglenook Hotel is a Branch POTY and Anchored is the Regional Pub of the Year.

Please be aware that, due to this programme being planned months in advance, changes may be necessary and 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.



CIDER HOUSE NOTES

When you receive this edition of SD, October Cider and Perry Month will already have finished, and more than the usual amount of cider and perry will have been consumed across the country by those on their pilgrimage to their local cider makers to either help in the processing of this year's harvest, or watch others doing so while imbibing cider from previous years.

You might have been picking up the apples in the orchard, or washing and scratting (crushing) the fruit, then pressing the cheeses of crushed fruit to produce this year's batch of golden liquid ready to be fermented in large containers for next year – which normally takes about 6 months before it is ready to drink. And so the cycle of cider making goes on.....

Cider making normally starts in September, and, depending on when the apples ripen (some cider apples are late maturing, such as Porters Perfection), can continue into December. The rest of the year is spent looking after the orchards, keeping the trees healthy by pruning, protecting against disease, and grafting on new stock to help diversify production. And of course keeping the grass under control under the trees, so that when harvest comes around you can actually see the apples on the ground! So regular grass cutting is required. There is always plenty to do, but also time for moments of great beauty, such as when you see the apple blossom adorning the trees in Spring – it can look like a wondrous cloud of pink candyfloss.

And of course we need to drink the cider, so that the cider makers can afford to keep on producing (and, of course, we need to drink up the old stuff to make space for fermenting the new....). Which means that, in October, we also celebrate cider by attending events such as Cider Crawls round the pubs (or, if you are lucky enough to have several producers close to each other, a

Crawl around the producers!). Camra's APPLE committee organises a National Cider and Perry Trip each October, visiting a different region each year, and this year it is – or rather, was, as you will be reading this after the event – in Sussex. So hopefully there will be a write up on it by someone who attended, as I'm afraid I was out of the country at the time. In fact, I was grape-picking in a French vineyard, but don't tell anyone!

Wassail....on which note, the next wassail at JB's cider orchard in Maplehurst, Mid Sussex should be Saturday 6th January, but this still needs to be confirmed by Broadwood Morris who oversee proceedings and start it all off from the White Horse pub in Maplehurst at 7.30pm.

Jackie Johnson

Cider Rep, Brighton & South Downs

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Laughton

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01323 811 244 theroebuckinn.pub

Spotlight on

BREWERIES

Riverside Brewery

What do you do when you retire? SAGA holidays, get an allotment, join the bowls club, all good things to do BUT what about, set up your own brewery. Three of us made a bold decision to set up a brewery, one of us has homebrewed for ages, two of us had experience of being involved with a commercial brewing set up and the third found a shilling at the bottom of his glass.

The three main requirements to get the brewery off the ground are:- regulatory approval, brew kit and somewhere to brew. We did very well with two of them, I will leave you to work out the one that gave us the most headaches.



Brew kit in the brewery on day one (above), it took us a while to configure the kit so that we were happy with our complete brew process. The wish list of new kit though is a bit on the long side.

We were so fortunate with our brew premises, a brand new light industrial site was built in the South Downs National Park just as we made the decision to 'go for it'. In the

summer it's a lovely 15 minute walk to work along the river bank, hence the name we chose of Riverside Brewery.

Our policy was to start with four beers so that we could ensure we always had a stock of beer when anyone ordered, and then add additional brews as time went by.



Our four core beers:- Tubbers Tipple - 5.6% premium bitter; Sneaky Steamer - 5.1% hoppy beer; Beeding Best - 4.2% session bitter; Steyning Stinker - 4.0% smoked beer.

We now have 7 beers in our range full details can be found on our website www.riversidebreweryltd.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 the contacts page.

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

Dec 1 Christmas beer night at Weltons brewery, Horsham

Dec 8-10 Festival of Christmas Ales at The Victoria Inn West Marden. Approx 12 different Christmas ales both local and from afar, Christmas Prize Draw and Mummers play. Call 02392631330 for more details or visit victoriainnwestmarden.co.uk

Dec 16 Christmas open day at Kissingate brewery, Lower Beeding

Jan 6 Wassailing in Maplehurst. Meet 7.30 at White Horse, then on to JB's orchard.

Jan 13 Train to London Pubs – TTLP39 is not yet planned but as it's a Saturday there may be one or two Brewery Taps on the agenda. Hopefully this year some of them will have heated, indoor areas! To receive details and updates please contact Pete Brown, 01243-552908, peteb@custardtowers.plus.com.

Jan 26-28 Coopers Arms, Coopers Lane, Crowborough. See Coopers Arms Facebook and Twitter nearer the time.

Feb 9-10 6th Tonbridge Juddians Rugby Club Beer Festival, The Slade, Tonbridge, Kent TN9 1HR. Selection of 24 real ales, plus cider. www.tj-beerfest.com.

Feb 23-25 The Tower, St Leonards on Sea, first ever Beer Festival. 01424 721773.

Mar 2-3 Equinox Beer & Cider Festival 2018, Horsham, camra.equinox@gmail.com for more details

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

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Chichester Pubs by David Muggleton

Chichester derives its name from the Saxon 'Cissa's ceaster', although it retains its grid-street plan and city walls from the original Roman fortified settlement of 'Noviomagus Reginorum'. As a principal market town, many inns and taverns were established here at an early date, including those offering hospitality for pilgrims travelling to the cathedral for worship at the thirteenth-century shrine of St Richard. Of nearly all the medieval houses - such as the Tabard, the Star, and the Plough - nothing survives except names in old documents. The surfeit of pubs and beerhouses in late-nineteenth century Chichester was culled in the period up to 1939, beginning with the infamous 'massacre' of 1903 when seventeen premises surrendered their licenses.

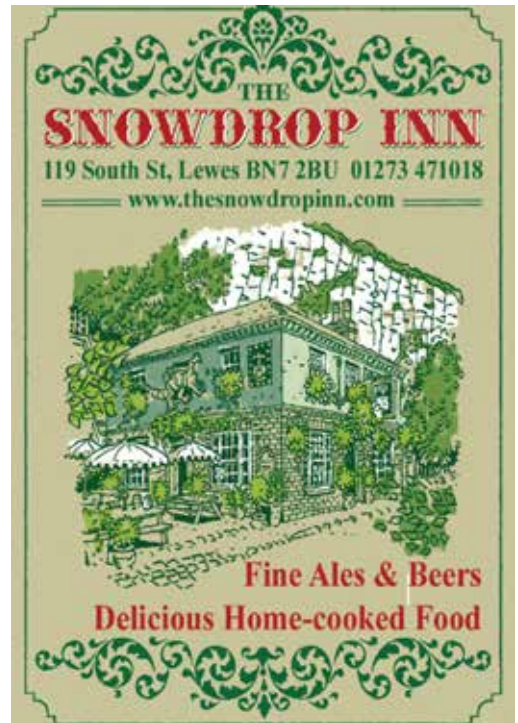
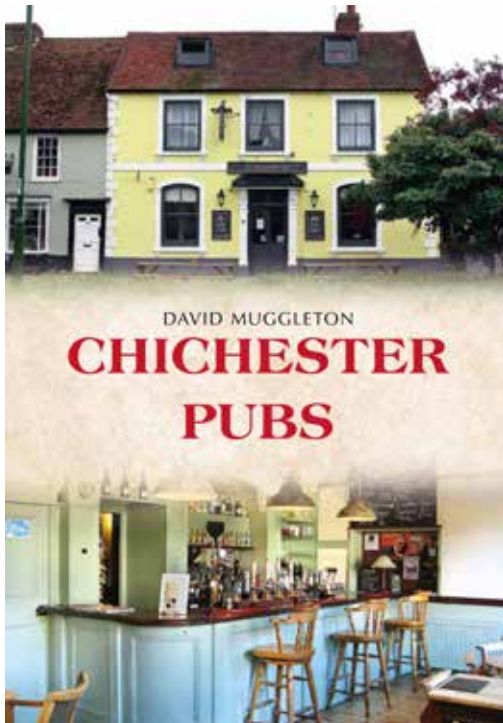
Following a forty-year lull, the number of pub closures has escalated since the 1980s. Yet Chichester still has at least three pubs

continuously trading since the eighteenth century, while several others now closed retain original architectural features worthy of note. The deregulation of the trade has also seen the emergence of contemporary café-bar-pubs, such as the Belle Isle. David Muggleton takes us on a tour of this compact but elegant city, taking in the classical-Georgian Ship Hotel, where General Eisenhower stayed in the lead-up to D-Day; the mid-Victorian Four Chesnuts and the mystery of its missing 't'; the gabled and jettied mock-Tudor Nags Head of 1925; and the Duke & Rye, recently established in a Gothic-revival church building.

96 pages and 100 images; available on: Friday 15th December 2017.

Pre-order at

www.amberley-books.com/chichester-pubs.html



Eastbourne Beer Festival



The fifteenth Eastbourne beer festival was held at the Winter Garden from the 5th to 7th October, it had been expected that there would be no festival this year due to the redevelopment of the Devonshire Park, but a change in schedule means that this will be the case in October 2018 instead. However due to building works this year's maximum capacity was reduced from 1200 to 1100 people and when it reopens, hopefully in time for October 2019, we do not know how the capacity will have been affected by the redevelopment.



The total number of tickets sold was 3534, with Friday and Saturday evenings sold out as usual, but

fewer people attended on Thursday evening and Saturday lunchtime, meaning about 300 fewer drinkers overall. Less beer was provided, a choice of 160+ ales was reduced to 140+; 9701 pints of beer were consumed and 2456 pints of cider and perry, a drop in the former but an increase in the latter.

The festival accommodation was divided into two, one area having a stage from which bands with a local following perform and the other was a quiet space which

accommodating popular pub games such as Toad in the Hole.

Three awards are voted for by those attending. The Beer of the Festival was Legless Rambler, by Beachy Head, the closest brewery to the festival with a keen local following. This was its second such award, but it will be its last, as brewer Roger Green retired in late October and the brewery is no longer operating, the presentation of the award by South East Sussex CAMRA Branch was the last event at the brewery. The Beer of the Festival from a. Sussex Microbrewery was Gun's Imperial Whisky Stout, a second Eastbourne award for the brewery, but the first for the beer. Gun is at Gun Hill, 14 miles from the festival. The third award, for the best beer brewed outside Sussex, went to Brass Castle, a brewery from Malton in North Yorkshire for its Bad Kitty. This was a second consecutive award for the beer, as it was Beer of the Festival in 2016.



CAMRA holds an annual Champion Beer of Britain competition. Members nationwide vote for their favourite

beers in a number of different categories. When the votes are totalled up, the top beers in each region are tasted by panels of judges at various beer festivals. The top two go through to the next round from where the winners are tasted in the final at The Great British Beer Festival in August. A tasting heat was held at Eastbourne, for Bitters up to 4% alcohol by volume. The top two were Old Dairy Brewery's Red Top, from just over the Kent border in Tenterden, with runners up Reunion's Opening Gambit, the brewery from Feltham, Middlesex, which was founded in summer 2015.

Peter Adams

2017 Horsham Beer Festival



For several years the market town of Horsham has hosted a four-week Food & Drink Festival, which is held from the beginning of September.

Along with the various eating establishments, there are numerous outlets within the town, which promote local produce and hold events throughout the festival. One of these events is the Horsham Beer Festival organised by Gareth Jones, who runs Beer Essentials in East Street.

This year's event was the fifteenth to be held at the Drill Hall in Denne Road and this annual two-day festival is a firm favourite amongst the towns' real ale drinkers.

Whilst it isn't a CAMRA organised event, it retains a loyal following, not only from the drinkers, but also the number of CAMRA members who assist behind the bar, also with the set-up and take-down.

There are two sessions on the Saturday, tickets for which sell out very quickly, the Sunday session is a bit quieter, but there's always plenty of ale (and cider) for that session.

This year (9th & 10th September) found some very keen locals queueing up over one hour before opening time and this year

there were fifty different ales to choose from.

There were several from Sussex-based brewers, with the rest from neighbouring counties and a few from further afield.

Notable this year, were a good number of dark beers, including some milds and a couple of favourites, including Titanic Plum Porter (which was voted Beer of the Festival).

For the cider and perry fans, there was an interesting selection of these to try as well. If you've never been to the one before, maybe consider a visit next year.

Thanks to Ed Jones for this photo.

Pete Spooner



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5th CAMRA Spring Equinox Festival

Horsham Drill Hall, March 2nd & 3rd 2018

We are delighted to announce that the 2018 CAMRA North Sussex Equinox Beer & Cider Festival will again start with a Friday evening session, followed by two Saturday sessions. The venue remains the Drill Hall, Denne Road, Horsham town centre, RH12 1JF, which is about 15 to 20 minutes' walk from the railway station and less from the bus station.

We are looking for additional sponsors for 2018, a handful of which will be able to nominate a beer (if we can get it), as well as access to a 'Sponsors' Hour' at 5pm Friday before the festival doors are opened at 6. If you are interested, please email us at camra.equinox@gmail.com.

The beer list will have over 50 beers, with a balanced mix of Winter and Spring ales. All our excellent Branch brewers will be featured, plus other local favourites and gems from further afield. Beers from the Isle of Man and Cumbria are highly likely after sampling them on Branch visits to beer festivals during the year – we do get about you know! Those who like cider and perry will find a strong selection available.

Two significant changes this year are that the Saturday afternoon session will be an hour longer, starting at 11:30am. The other is that there will not be live music at any sessions.

A £1 donation will be made by the Branch to a local charity for any returned souvenir glasses in addition to the value of any donated surplus tokens.

Tickets for the Friday 6-10pm session are £6, Saturday 11:30-

4.30pm session £7 and Saturday 6:30-10pm £4. Your entry fee includes a souvenir glass and a free pint for card-carrying CAMRA members. Hot and cold baguettes and snacks will be available at all sessions.

You can purchase your tickets in Horsham from Beer Essentials, the Malt Shovel and the Anchor Tap, and from The Dark Star Brewery in Partridge Green. Postal applications (cheques payable to CAMRA North Sussex) to The Treasurer, 19 Felbridge Avenue, Crawley, West Sussex, RH10 7BD. For more info, including a beer list in due course, contact: camra.equinox@gmail.com, or www.northsussex.camra.org.uk, or facebook @northsussexcamrabranch, or twitter @camraequinox.

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CAMPAIGN FOR
REAL ALE

NORTH SUSSEX

The Exciting Beer Scene in Worthing

Readers of the quarterly Sussex Drinker Magazine may recall an article in the Autumn 2016 entitled **Worthing - a new real ale mecca in Sussex** that came about following an early summer visit from the North Sussex branch who were impressed by the diverse range and quality of beers they found in the pubs that we took them to.

At that time, we had the continuity provided by some old GBG favourites such as The Selden Arms, The Parsonage Bar in Tarring High Street and several country pubs such as the Five Bells West Chiltington. There was also the first micro-pub in Sussex - Nigel Watson's Anchored in Worthing, closely followed by the arrival of Nick & Paula Little's award winning Brooksteed Alehouse.

Since then, the re-furbished Castle Alehouse, the Egremont, the Corner House, and the Beach House Café continue to offer an interesting range of changing guest ales. New arrivals include four more micro-pubs; the Green Man Ale & Cider House in Tarring, The Stanley Ale House in nearby Lancing, and Georgi Fin in West Worthing and the recently opened Grizzly Bear in Tarring. The re-opening of the Richard Cobden was a plus after it was feared that it might be lost when the Lessee relinquished his lease.

Around our branch area the Queens Head in West Chiltington returns to the GBG and a variety of LocAle beers can be found in several other country pubs and others such as the Gardeners Arms Sompting, New Sussex Hotel Lancing and the Cricketers Broadwater

We have also gained two new micro-breweries in Polarity and Brew Studio in nearby Sompting, both of which have impressed so far. Over in Tarring Village, the long promised new micro-brewery in the Vine pub is said to be not far

It is not easy for many publicans to make a reasonable living, let alone a good one, especially for those whose 'pub-co' leases

often restrict the range of beers and other drinks available to them.

So it is in Storrington where, at the Moon, one



longstanding Punch pub-co lessee has recently taken advantage, at some considerable cost, of the SIBA direct delivery

scheme and can now offer his customers three well kept LocAles from the likes of 360 degrees, Greyhound and Langham. This has not only boosted his trade but also made his pub more attractive to the growing number of discerning ale drinkers.

On the down side, we have lost Wetherspoon's GBG listed Sir Timothy Shelley and the Ale House and kitchen and its small in-house brewery.

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Peter Mitchell presenting the certificates for Beer of the Festival at the South Downs Beer & Cider Festival, Anglezarke IPA, to Miles Jenner of Harveys Brewery (top) and



Tranter of Burning Sky Brewery (bottom) at the Brewers Arms, Lewes. Photos courtesy of Mark Lawday



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Dyke Pub Latest

Martin Webb, the owner of the Dyke Pub, Dyke Road, Brighton, has withdrawn his planning application for the pub and put the pub on sale for £1.25 million. He claims that "rumours" and "fanatics" had scuppered his chances re-opening it. The application attracted more than 400 objections from residents who wanted the entire pub opened. The Save The Dyke Pub group said that the reason for Mr Webb withdrawing the application because he knew he stood little chance of having it approved by the city council. The group would like interested parties who will buy the building and run the whole of it as a pub. As the Save the Dyke Pub group managed to get the pub recognized as an Asset of Community Value, they will be able to make a bid for the pub.

The Greys

The Friends of the Greys; a group of Hanover residents, are attempting to raise £400,000 to save the Award-winning pub located in Southover Street, Brighton. The group is calling on residents to raise the money by the end of December to keep the doors open and to create Hanover's first community-owned Free house. The Friends of the Greys intend to reinvent the Greys as social enterprise owned and run by residents of Hanover and the wider public of Brighton and beyond.

The sale of the pub was announced by the Ei Group who have sold the Horse and Groom, The Albion Inn, The Cuthbert and The Rose Hill Tavern in Brighton in the past five years.

Former Downsman Site

The former pub the Downsman, in Hangleton Way, Hove, is to be demolished and replaced by 33 homes, including a 4-story block of flats. Brighton and Hove City Council's planning committee approved the proposal which includes "affordable homes". Following the closure of the pub three years ago, a campaign was set up to save it from development. The pub was designated as an Asset of Community Value in July 2015, but attempts to keep it open as a pub had failed.

Paul Free

Late Summer North Sussex Branch Mystery Bus Tour

The North Sussex Branch had planned to organise a second bus trip during 2017, following the always popular day out, earlier in the year, to the Winter Ales Festival at the Coopers Arms in Crowborough. Initially it had been proposed to run a trip in May, but as it was to Yapton Beer Festival, it worked out a lot better to do that one by train.

After some discussions, it was decided that we should run a tour on Saturday 2nd September, as it seemed that the Dark Star bus would be available that day, so I was tasked with planning a day out. There was one particular venue that I'd had in mind for some time, the advantage being that I knew it possessed a large car park capable of accommodating a bus. It's also won many CAMRA awards over the past few years and there are always several ales of different styles available, together with a couple of ciders thrown in for good measure.

Luckily the ales sold at this particular pub are nearly all sensible strength session ones and I wanted to give people a day out to remember. That's because when we go to Crowborough, most can't remember much or anything about the day afterwards!

Once the itinerary had been finalised, a plan just detailing the pick-up locations and times was made available and people signed-up to come along. What was good that this time some new faces came along, having found out about the trip from various sources. In the end, there were thirty-six on the bus, including myself.

As it was a Mystery Bus Tour and I was the only person who knew where it was going, I thought it might be a good idea to actually turn up myself. I nominated Vanessa Mason-Hill, to be the clippie for the day, knowing that she's very good in that role. Starting off in Horsham, calling in at Crawley and Three Bridges, when the bus arrived in East

Grinstead, first surprise of the day was that it was a different one to that expected, the Dark Star bus not being very well. However all those who had signed up were present and once we'd picked up one remaining passenger in Forest Row, we were on our way, across country into Kent. As expected, there were a few cries of 'Are we there yet?', but after passing through Tunbridge Wells and joining the traffic jam on the A21, we turned off and after traversing a couple of narrow-ish roads, we arrived at the first pub of the day, the **Halfway House at Brenchley**.



There was a slight problem when the bus grounded itself entering the car park, but once that issue had been resolved, everyone was quickly inside the pub.

There were ten different beers available, all served straight from the cask. As it was planned to spend most of the afternoon here and it was such a nice day, some chose to sit outside in the garden. There was a good selection on the food menu and lunch was taken on a leisurely basis throughout

the afternoon. Sadly after a few hours we had to start heading back and after thanking Sam Allen and his team for their hospitality, we all re-boarded the bus and set off for the second stop.

After entering **Tunbridge Wells**, I could hear murmurings among some of the passengers, who were speculating as to where we were going. Anyway, they were all wrong and when we pulled into the Salvation Army car park and I asked everyone to vacate the bus, there were several bewildered looking people, who thought they weren't going to get a beer.

All was not lost, as I then directed them across the road and through the rear entrance of the **Royal Oak**, a free house that is a new entry in the GBG. There was a selection of mostly local beers available, plus cider and perry and the bar billiards table proved popular. We had just over an hour here, so time for a couple (at least),

before re-boarding the bus (checking that everyone was present) and heading back out of town and into East Sussex for our final stop.

This time it was the one pub that appeared on the itinerary, the **Anchor** at **Hartfield**, where we stopped for an hour, so that bladders could be emptied (and refilled), before heading off again to drop people off where they had joined.

Thanks go to all those who came along, supporting the trip, we hope to see you again. Special thanks go to Gary from Sussex Coaches for his driving skills and patience, also to the licensees for supplying us with some excellent ales and food and thank you to Vanessa for being the clippie, keeping people under control and also for supplying the photo.

Pete Spooner

The Stags Head

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Sussex is Twinned with a Polish Mega-Brewery

You've probably heard of Zywiec beer – it's Polish and pronounced Jiv-i-etch; I believe Wetherspoons used to sell it.

Mostly it's a half-decent lager, normally in cans but available on draught at The Duke of Wellington in Shoreham-by-Sea. Zywiec is the name of the town where it's brewed (in colossal quantities, using the local mountain spring water).



Our Sussex group enjoying a beer in the cellar bar of the Tyskie Brewery after an exhausting visit.

And the connection with Sussex is simply this: Shoreham-by-Sea's Twin Town is Zywiec in southern Poland, and

for three years now several CAMRA members have joined a local Shoreham Society group and visited in early August to enjoy the lovely climate, the hospitality of the people, the annual folk festival, Polish food and of course the beer (which is remarkably cheap, being Poland!)



CAMRA members Mark Geeson (left), Brighton Branch Chairman Keith Newell with Peter J – a visitor from Hong Kong – enjoying a beer together at the Tyskie Brewery in southern Poland

Zywiec is not too far from Krakow, which has the airport that you fly into. It's a wonderful Eastern European city which needs no introduction here, with

interesting brew-pubs and the group from Shoreham normally spend three nights

there as part of the holiday. From Zywiec it's a short minibus trip to the famous Salt Mines, the Tyskie brewery (another mega-giant!) and of course Auschwitz which not everyone wants to see.

When Roger Protz went to Zywiec a few years ago (see his *A Life On The Hop*) as part of a group of journalists he extolled greatly about the Zywiec Porter, which is dark and delicious (but 9.5%) rather than the lager which he was meant to write about. And of course when you visit the brewery all their different beers are on tap or in bottles which you don't normally see exported.

Shoreham is now looking towards its other twin town of Riom in France where the local product is Volvic water (well – maybe some wines too). However if you are interested in joining a group to Zywiec in 2018 please e-mail adrian.towler@waitrose.com.

Adrian Towler.



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Sussex Branches of CAMRA

Surrey & Sussex Regional Director:

Chris Stringer, 01403 270505, (Horsham)

RD.SussexSussex@camra.org.uk

Sussex Area Organiser:

Peter Page-Mitchell, 01424 422128, (St. Leonards-on-Sea), area.organiser@sussex.camra.org.uk

Website: sussex.camra.org.uk

Beer Festival: Brighton Racecourse, 22-24 March 2018

*PotY: Anchored, Worthing

*CPotY: TBC

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

Arun & Adur

Peter Brereton, 07595 871409

branch.contact@aaa-camra.org.uk

www.aaa-camra.org.uk

Beer Festival: Worthing, Oct 2018

PotY: Anchored, Worthing

Brighton & South Downs

John Kirkland, 01293 519844

john.kirkland@btinternet.com

www.brightoncamra.org.uk

Beer Festival: South Downs, June 2018

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

North Sussex

Paul Sanders, 07778 035971

paul.sanders@btinternet.com

www.northsussex.camra.org.uk

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

Phil Cozens, 01323 460822

contact.camra.sesux@gmail.com

www.southeast-sussex-camra.com

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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Copy Submissions:

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

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Your local Trading Standards Offices are:

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Tel: 01323 418200 Fax: 01323 418227

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Website: www.eastsussexcc.gov.uk

West Sussex:

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

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Email: trading.standards@brighton-hove.gov.uk

Website: www.brighton-hove.gov.uk

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It may not have gone unnoticed that the brewery has been shrouded in scaffolding since April.

Every six years we undertake redecoration works, painting the wood, iron work and signage to maintain the appearance of our Grade II listed building. It gives us a chance to examine every element of the fabric and, inevitably, attend to the constant wear and tear that occurs with the passage of time.

A programme of works, involving stone masons, joiners, roofing contractors, lead workers and glaziers has ensued under the supervision of our maintenance staff and consultant architects



The brewery was rebuilt in 1881 by Messrs Card & Son of Lewes from designs of the eminent brewery architect William Bradford of Carlton Chambers, Regent Street, London. During construction work, they unearthed the weather vane that sits on the top of the brewery tower. Dated 1621, it is believed to have originally graced St Thomas a Becket's Church in Cliffe High Street. In 1985, the smaller tower was added to the original in order to increase our production capacity. Built in the exact style of the existing building, it was the recipient of a Civic Trust Award and our listed status followed shortly afterwards.

In many ways, Harvey's is a 'heritage site'. Behind its brick façade you will find a production area that has been maintained over the centuries to reflect a time honoured brewing process. Sacks of UK grown malted barley and bales of locally grown hops are held within the original stores and brewing equipment has been maintained or replaced to perpetuate a method of production that has withstood the test of time. It takes a large number of dedicated staff to ensure that standards and procedures are maintained.

In an age where many companies are relocating to alternative sites and constructing breweries that are more automated and cost effective, we feel that the heritage of Harvey's is well worth protecting and maintaining. We are fortunate that many devoted customers share these same ideals and continue to enjoy a range of our award winning local beers.

We are very proud to remain brewing in the heart of Lewes.



www.harveys.org.uk



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