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Sussex Drinker

Spring 2018

Free



28th Sussex Beer & Cider Festival
Thu 22 - Sat 24 March 2018
Brighton Racecourse

SUSSEX CAMRA BRANCHES
BEER & CIDER
FESTIVAL



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Sussex Bar Back at the 28th Sussex Beer & Cider Festival - 22-24 March 2018

We are off again for the Sussex CAMRA Branches 2018 Festival. The 28th Sussex Beer & Cider Festival will be at Brighton Racecourse, Freshfield Road, Brighton BN2 9XZ from Thursday 22 to Saturday 24 March 2018.

To show case the 60 breweries in the county we are pleased to reinstate the ever popular Sussex Bar.

A variety of food will also be on sale, including vegetarian, vegan options and soft drinks.

This year, all the beer will be cooled throughout the festival. This means that it should be in the same excellent condition on the Saturday evening as it is when we open on Thursday.

Opening times and prices:-

- Thursday 5.00pm - 10.00pm £5
- Friday 11.00am - 3.00pm £6
5.00pm - 10.00pm £8
- Saturday 11.00am - 7.00pm* £5
3.30pm - 7.00pm* £2.50 **

(*on door only & with NUS card) *or until the beer runs out

If you are lucky enough to look under 25 years old, please bring photo ID and note that you must be over 18 to gain admission. A minimum of 50 tickets for each session will be available on the door, 20 minutes after the start of each session. So those who buy their tickets in advance will enter the venue first. The ticket price includes a souvenir glass and programme.

Card carrying CAMRA members can also obtain beer tokens valid for two half pints at the CAMRA membership stand. If you join CAMRA on the day, you will also receive beer tokens valid for two pints. NB, the joining promotion is valid for each membership; joint membership will be counted as one membership and the offer will only be valid for new members not for

existing members re-joining Please bear in mind that the popular beers sell very quickly, and, as it takes at least 48 hours for beers to settle, cannot be replaced.

Advance tickets will be available from Monday 22 January to Friday 18 March from the following outlets: Evening Star, Brighton; Gardener's Arms, Brewers Arms Lewes; Duke of Wellington, Shoreham-by-Sea; Selden Arms, Worthing; Beer Essentials, Horsham; Eagle, Eastbourne; Tower, St.Leonards. For postal sales, please state which session(s) you require and enclose a 9x4 SAE with your cheque, made payable to "Sussex CAMRA Beer & Cider Festival" and send to SBB&CF Ticket Sales, 16 Connell Drive, Woodingdean, Brighton, BN2 6RT. No refunds will be processed after the 14 March 2018.

All bars will operate a token system. Token refunds will be given for whole £'s only and before 'time' is called at the bar. Surplus tokens may be deposited in the charity box and will be passed on to our Festival Charity, Sussex Heart.

The number 2 and 22 buses pass the venue and there will be a shuttle bus to and from Brighton train station. The free shuttle bus will stop at Bus Stop D in Queens Road, Brighton. Anybody new to Brighton, walk straight out the station as if going to the sea and the stop is on the left hand side of Queens Road.

The venue is fully wheelchair accessible.

For more information, see the festival website www.sussexbeerfestival.co.uk.

If you would like to volunteer to work at the festival and have not done so in the past, please see the website.

All enquiries to: camrahove@btinternet.com or 07450 656148.

Twitter@SussexBeerFest

Peter Mitchell

*Publicity Officer for
Sussex Beer & Cider Festival*

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 p38 applies to all items.

■ ALFRISTON

The Old Smugglers Inn, which dates back to 1358, is at the heart of this picturesque village and has steadily improved under the ownership of Lisa Thompson, who took over two years ago. The pub offers reasonably priced pub food every day and accommodation. The real ales are noteworthy with a range of rotating local ales, typically from Burning Sky, Long Man, Holler Boys and Harvey's.

■ AMBERLEY

The Sportsman at Amberley has now sadly closed. We hope it will re open in the spring / summer but it highlights the huge challenge that country pubs face, even with the superb beers and wonderful food all at affordable prices it was consistently delivering. At the time of closing, the Sportsman headed the Arun and Adur branch's list on WhatPub and could even have gone on to become the Branch Pub of the Year!

■ BOGNOR REGIS

The Hothampton Arms, are now selling Adnams Ghost Ship as a core beer.

TAO, is a large new modern bar opened in the High Street (41-43) in a former fast-food outlet. Three real ales on sale, all from Sharp's - Doom Bar, Atlantic and Sea Fury. The pub is operated by Slades bars, and advertises TV sport, DJs and live music.

The Victoria Inn (Charlwood St), has added a second hand pump now selling Sharp's Atlantic in addition to Doom Bar.

■ BRIGHTON

The Constant Service, Islingword Road, is

listed by Harvey's as being under offer with regards to being let under tenancy.

The North Laine, Gloucester Place, is offering CAMRA members a discount.

The Jolly Brewers in Ditchling Road was selling two different ales, Old Man and Exmoor Gold when last visited. In addition, they have a permanent house beer brewed by Goldmark, all priced at £3-60 per pint.

The Jolly Poacher (ex Roundhill Tavern), also Ditchling Road re-opened on 16 December 2017 after being bought by Enterprise Inns. Emily & Alex are now running the pub. They plan to open the kitchen in the New Year and install free Wi-Fi.

The Mitre Tavern, Baker Street, has been listed by The Argus Pub Spy as one of his favourite Brighton pubs.

The West Quay (Wetherspoon's) Brighton Marina, has won a gold rating in the Loo of the Year Awards 2017. The awards, celebrating their 30th anniversary this year, are aimed at highlighting and improving standards of away from home toilet provision across the UK.

■ BUXTED



The White Hart now has two varying guest beers alongside the regular, Harvey's Sussex Best Bitter. A recent visit found

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beers from Gun and Long Man: both were in good form. All the guest beers are now from local breweries. The pub is just a three-minute walk from Buxted Station.

■ CHICHESTER

The Gatehouse (JD Wetherspoon) is a popular and busy pub situated in the leisure complex to the south of the City - also the cheapest pub in Chichester by a margin - but it will close on 27th January as Wetherspoon are not renewing the lease.

The Hornet Alehouse is a new micropub which is being established by Glenn Johnson, Chairman of Western Sussex CAMRA, with help through the planning and set up stages from Nick Little formerly of the Brooksteed Alehouse in Worthing. Situated at 23 The Hornet, formerly Crossmeads estate agents, planning consent for change of use has been granted by Chichester District Council; Glenn is now planning to open in mid to late March. The pub will sell beer, cider and wine, but no spirits. There should generally be about four ales and four craft keg beers on at any time, with opening hours from 12 noon to 9:30pm daily. There will be a seating area upstairs, raising the total capacity to 45 seated and ten standing. This is the first micropub in Chichester City and the second in the District after the well-loved Crab Pot at Selsey.

■ CRAWLEY



Swan Inn (credit: The Voice of Hassocks)

Excellent news is that the Swan in West Green, now has real ale back on, with two free of tie handpumps alongside some Enterprise regulars. Rob is planning to feature local breweries, with Kissingate and Dark Star beers both appearing over Christmas and the New Year.

■ EAST GRINSTEAD

The Ounce & Ivy Bush (JD Wetherspoon) hosted a Meet The Brewer session in early January, featuring High Weald Brewery. A small group were able to sample some of their ales, which feature regularly at the pub. Down towards the railway station, the Open Arms has now designated Mondays (open 5pm to 9pm) as Happy Mondays, with all real ales and ciders £3 a pint. Well worth a visit.

■ FAYGATE

At the Frog & Nightgown, there are always four well-kept ales available, mostly locally brewed. The pub recently hosted Chapeau Brewery, from nearby in Horsham, who took over the taps for the evening, their beers proving to be popular. The café end of the pub (Toad Hall) gets regular custom and offers good quality food, all freshly prepared. There are various events organised weekly or monthly, such as a Thai food night.

■ HAILSHAM



Back street local, the Railway Tavern, has been overlooked and possibly a little

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EastbourneBeerFestival.co.uk

*Discounts available to CAMRA members and students

unloved in recent times; indeed many people thought it had closed. Under new ownership, this traditional 'wet' pub has benefited from a major refurbishment, mainly to the interior but also with the addition of new engraved windows that make for a more attractive frontage. Situated opposite the site of the former railway station, it's the only pub now on the line of the walking and cycling route known as the Cuckoo Trail. This surfaced path uses the former railway route from Polegate to Heathfield. Long Man Best Bitter is the one permanent real ale currently being offered, though a second hand pump is available should demand increase.

■ HEATHFIELD



We reported the opening of the Heathfield Tavern in the last issue. Formerly the Prince of Wales, it's been reincarnated inside with a clean modern look; there's a spacious bar, open kitchen and separate restaurant section. Now much busier than the Price of Wales used to be, the pub's open 12 to 12, every day. On the real ale front, the pub is free of tie, and the four handpumps serve a changing selection of beers from around the country as well as Harvey's Best.

■ HORSHAM

Some news about two former King & Barnes pubs.

The Kings Arms in the Bishopric was purchased by Richard Grady and Peter Birdsall towards the end of 2017 and is now free of tie. After a brief closure, during which the pub will be refurbished, it will reopen as a traditional pub, focussing on

local ales and British food.

The Rising Sun in Pondtail Road closed last June and a planning application was submitted for change of use and conversion to a nursery. Several residents and committee members have raised concerns about the impact of extra traffic and the application was deferred to await a review of the road safety audit carried out by West Sussex CC. Let's hope for a positive outcome as to its future.

Redevelopment work started in Pirie's Place late last year and one of the casualties was B-52s, which closed on New Years' Eve. Although not a real ale outlet, it does mean that another drinking establishment has gone for good. Please note that Pirie's Bar is not affected by the redevelopment work and remains open, with three ales on offer and card carrying CAMRA members get a discount on cask beer.

■ LEWES

The Lamb, Fisher Street is under temporary management of Declan Rowell from the Black Horse.

■ PAGHAM

The Lamb is now selling two changing guest beers, with the quality found to be good.

■ POLEGATE



Dinkum (credit: Paul Gillett)

The Dinkum, a Harvey's house, is now Locale listed as the brewery is easily within the prescribed 30 mile radius and the quality is excellent.

They generally serve three beers through the handpumps, usually including one of Harvey's special seasonal brews.

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■ ROTHERFIELD



The King's Arms continues to offer interesting guest beers alongside its regular offering of Harvey's Best. On a recent visit both Skinner's Betty Stogs and Gun Parabellum Milk Stout were enjoyed.

■ ST LEONARDS ON SEA

The Horse and Groom in Mercatoria, a side lane a couple of streets inland from the seafront, had a very busy Christmas and New Year with Long Man Innkeeper in good form on a recent visit. The pub has an unusual horseshoe-shaped bar. It's a quiet, atmospheric, dog friendly pub where you can enjoy good conversation.

The lease owner at the Dripping Spring is now in charge so the beer range should be improving. Tony is keen to have a better selection of beers available.

The award winning Tower is gearing itself for its first beer festival on 23 -25th February. Make sure you don't miss this!

■ SCAYNES HILL

Father and son team Michael and Jack Willis have recently opened the doors of The Farmers in Scaynes Hill. The pub has reverted to its previous name after being called the Inn on The Green for several years. The pub has seen numerous attempts with various results at running it over the last ten years, but the duo says they are here to stay. Real ales include offerings from Gun, Harvey's, and Long Man. "We

fought hard to sign a 20-year lease with the owners," Michael commented. "We will make a success of the pub, but we know that takes time. We are committed to invest in the business over the long-term." The pair have already made a success of their first pub together, The Barley Mow in Selmeston, which is approaching its third anniversary.

■ SHEFFIELD PARK



At the Bluebell Railway, the Bessemer Arms at Sheffield Park station has two Harvey's beers available, one of which is Halt (3.5%), the other is either Sussex Best or one of the seasonal ales.

■ WALBERTON



The Holly Tree is being taken over by Andy and Carol Fox-Hilderley, formerly of the Fox at Felpham but probably still best known for their stint at the Cabin in Elmer which resulted in an award for most improved pub from Western Sussex CAMRA. They have also brought in to their team Richard

Winch, who was cellarman at the Wilkes Head in Eastergate through its run as three-time branch pub of the year and one-time regional pub of the year. Andy and Carol start on 27th January and are already planning for at least one beer festival later this year as well as stocking a good varying range of guest ales at all times.

■ WEST WITTERING

The Old House at Home has now closed its doors again.

■ WORTHING

The Grizzly Bear, 33 South Street, Tarring, Worthing is now selling real ale alongside a wide range of craft beers.

■ YAPTON

The Maypole is now under new ownership with the team of Ian, Sam, Tony, Morgan, Merlin and Peg the pug who have made a positive difference right away. They have installed a brand new bank of six handpumps dispensing mainly Sussex ales and the quality is very good.



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The Sussex Bus to the Pub Group



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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

February

Thurs 1st West Dean, Cocking & Midhurst;

Catch 11.13 Stagecoach 60 from Chichester bus station to Dean. Then on to Greyhound* - later to Swan*

Wed 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*

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

Wed 21st Littlehampton & Arundel; Meet George (W/spoons) from 11.00 then 12.47 Stagecoach 9 to Arundel for Red Lion, Kings Arms etc.

Stagecoach

March

Thurs 1st Balcombe; catch 11.40 Compass 33 from Haywards Heath Perrymount Rd for Half Moon, then 13.27 to Cuckfield for Talbot or White Harte. Later r/t to HH.

Wed 7th Portslade & Hove; Meet noon at Railway Inn, later to Hove for Sx Cricketer* and other pubs inc Watchmakers*

Wed 14th Littleworth & Mockbridge; Catch 11.00 Stagecoach 17 from Churchill Sq then short road walk to Windmill. Later back to Mockbridge for Bull.

Fri 23rd Brighton; Social Meeting at Sx beer festival at racecourse full details in Sx Drinker.

Thurs 29th Stoughton, Walderton & East Ashling; Meet Chichester bus station (layby opp Foundry pub) for 10.55 Emsworth & District 54 to Walderton then 1.25m road walk for Hare & Hounds*. R/t to Walderton for Barley Mow.



April

Thurs 5th Plumpton & Ditchling; Catch 11.55 Compass 166 from Lewes bus station for Half Moon (tell driver). Then 13.34 Compass 167 to Ditchling for Bull & White Horse*

Wed 11th Brighton; Catch 11.26 B&H 50 to Ditchling Rd (Rugby Rd stop) for Jolly Brewers later back to Gladstone (Lewes Rd).

Thurs 19th Walberton & Yapton; Meet Barnham Station (bus stop opp) for 10.36 Compass 66a for Holly Tree. Later catch Compass 66c to Maypole Lane for Maypole.

Thurs 26th Heathfield & Framfield; Catch 10.48 Compass 31 from HH Perrymount Rd to Uckfield then change on to Seaford & District 231 to Heathfield for Heathfield Tavern, then 13.07 back to Framfield for Hare & Hounds.

COMPASS TRAVEL May

Wed 2nd Warninglid & Bolney; Catch 12.17 Compass 89 from HH Perrymount Rd for Half Moon. Then either 1.75m road & footpath walk or 89 bus to Bolney for Bolney Stage + other pubs if time permits.

Wed 9th West Chiltington & Thakeham; Catch 11.05 Stagecoach 1 from Worthing South St then short road walk to Five Bells*. Later footpath & road walk to White Lion.

Mon 14th Seaford; Meet noon at Steamworks micropub (tbc) then on to Plough. Option of going back to Newhaven for Jolly Boatman.

For any queries on the above trips either email max.malkin@mypostoffice.co.uk or phone Me on 01243 828394. Please note that the mailing list is suspended until further notice.

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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
With spring upon us, we have some old favourites back: **Saint George** (4.5%), full bodied traditional English ale, **Sacred Solstice** (4.3%), lightly spiced with a hint of elder-flower and **Three Threads** (4.3%), a deep brown, full bodied mild. There will also be some new pump clips to look out for, redesigned to make them more eye catching and **Hop Pocket** (3.7%), light, bright and hoppy, is one of the pump clips that have had a makeover. 1648 will also be doing a selection of its ale in 4.5 gallon casks. Please call the brewery for more information.

BLO David Platt

360°

Sheffield Park, 01825 722375. www.360degreebrewing.com
Four members' events have been held throughout the year proving to be very popular due to the excellent entertainment provided and the free beer! Members got to try out a new brew India Porter this Christmas which mixed the flavours of a



dark malt winter porter with the flavours of a vibrantly hopped pale ale. I hope this is brewed again for wider distribution. Club membership enquiries to johns@360degreebrewing.com
BLO Jason Phillips

81 ARTISAN

Lavant
BLO tbc

ABYSS

Lewes, 01903 867614
BLO tbc

ADUR

Steyning, 01903 867614.
www.adurbrewery.com
BLO Nigel Watson

ARUNDEL

Ford, nr Arundel, 01903 733111. www.arundelbrewery.co.uk
Arundel are looking ahead to 2018 with exciting plans they have been working on with Edgumbe Coffee. They are now in the planning permission phase to turn the former Crossbush Farm Shop site on the outskirts of Arundel into an innovative brewhouse. It will be a café and bar where customers

will be able to enjoy great beer and coffee, both brewed onsite, as fresh as it can possibly be. The plans will also include a community space that will be available for fundraisers, workshops, exercise classes or whatever the local community wants. This will be an exciting development for Arundel and it will be a fantastic addition to the local beer scene.

There is more happening. Great beer is heading into town too. Arundel are also working with the new owners of the Norfolk Arms Hotel to turn their town bar into a beer taproom and coffee shop. This will bring great craft beer into the heart of Arundel. The Norfolk Tap will be a showcase for the excellent Arundel beers and other high-quality keg beers courtesy of seven taps. Refurbishments will take place in January / February with an opening planned for March.

New beers include **Red Handed** (4.5%), Arundel's first red ale and **Cherry Stout** (5.5%). Both of these are available in cans from the brewery shop and have been extremely well received.

The next brewery social evening will be held on Wednesday March 7th and can be booked via the website and the fun begins at 6.30pm.

BLO Glenn Johnson

BARTLEBYS

Brighton, 01273 275012
info@bartlebysbrewery.com
Despite several attempts to contact the brewery, no reply has been forthcoming.

BLO Sean Burke

BATTLE

Battle, 01424 864235
hello@battlebrewery.co.uk
The last few months were a very busy period for the brewery.

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The new Christmas Beer, **Winter Spiced Ale**, was very well received. A seasonally brewed deep tawny ale offered a subtle spiciness reminiscent of dried fruits and Christmas cake. A blend of roasted malts, three British hops, and plenty of festive spices, made a well rounded beer with a sweet cinnamon finish.

BLO Mac McCutcheon

BEDLAM

Albourne, 01273 978015.
www.bedlambrewery.co.uk
Just when everyone was teased into thinking that Bedlam was just another craft brewer it produces an age old English style without an American hop or Saison yeast in sight. This is an oak aged rye porter called **Three Threads** at a respectable 5.6%; it is a beer that would have been more at home in the Hoxton of 1818 rather than 2018. Having taken up valuable tank space for months while the oak flavours were being absorbed and mellowed, brewer Fabio was forbidden to produce a second brew and with only 50 firkins made, you'll be lucky to find it - but it'll be worth the search. The local CAMRA branch enjoyed a pleasant tour on a foggy November evening, thanks to Paul and staff for all the beer.

BLO Peter Mitchell

BEER ME

Eastbourne, Belgian Café.
01323 729967, thebelgiancafe.co.uk.
Both the **Mango Saison** (5.7%) and **Oyster Stout** (5.8%) are now available in bottles and on tap. The **Belgian IPA** (5.7%) continues to sell well at the café. Production continues to increase, with several local bars and restaurants now serving beer.me beer. The brewery is

also hoping to supply some local beer festivals with beer.me beer this year. The brewery launched its own YouTube channel at the end of last year.

BLO Scott O'Rourke

BEERCRAFT

Hove
www.beercraftbrighton.co.uk
Production at the Watchmakers came to a bit of a stand still over the festive period due to Jack's commitments at Hand Brew Co. Plans as they currently stand are to merge the two breweries while still keeping the kit at the Watchmakers in place and continue to use it as a pilot kit for trialling new recipes and improving processes and techniques.

BLO Peter Mitchell

BREW STUDIO

Sompting, 07980 978350
There were three beers at the Selden Arms festival at the end of January: **Xmas Pud** (9.2%) a one off Imperial Stout; **Acoustic** (4%), a session pale ale that will be the fourth core beer and **Hey You get off of that cloud** (6.5%) an IPA.
The core beers are: **Headliner** (5%) an IPA; **Unplugged** (4.8%) unfinned APA and **Show Time Porter**.

BLO Lee Argent

BREWING BROTHERS

Hastings, www.brewingbrothers.org
Brewing Brothers has been brewing since September 2016 in the Imperial Queens Road Hastings. The brewery has a 2.5 barrel capacity with 4 fermenting vessels. A wide range of brother themed beers have been brewed to date including a core range of seasonal beers and a collaboration with Half Man Half Burger. All their beers are

available in either cask or keg. In January 2018, six of their own beers were on at the same time at the Imperial, two in cask and four in keg.

BLO Robin Hill

BRICK HOUSE

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

BLO Paul Free

BRIGHTON BIER

www.brightonbier.com
Brighton Bier are launching a new pale ale on 2nd February 2018 called **Mabiera** (4.0%). The beer has been brewed specifically for Brighton Council's *Save Madeira Terrace* campaign and Brighton Bier will be donating 25% of their profits from the beer to the campaign to restore this wonderful historic Brighton landmark.

BLO Peter Mitchell

BROLLY

Lowfold Far, Wisborough Green
Brook is now brewing at full capacity, three local pubs regularly take his ale: Three Crowns, Wisborough Green; Kings Head, Billingshurst and Horseguards, Tillington. His core beers are: **Lowfield Wissy**, a Sussex Best; **C.O.W.**, a hazy pale ale with oats; **Aurora Brollyalis**, an oatmeal porter and **Chub IPA**, a session IPA that has just been released and will be available at the Horsham Equinox Beer festival at the beginning of March. A New England IPA called **Hollypops**, will mostly be delivered in keykeg, although casks will be produced for beer festivals. An application has been submitted to open a brewery tap at the brewery, hopefully by mid-February. The plan is to



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BLO John Goodsell

BURNING SKY

Firle, 01273 858080.

www.burningskybeer.com

The brewery continues to be very busy with Plateau and Aurora remaining extremely popular. Recent releases of its specialised barrel aged beers have included a barrel aged black beer with sour cherries version of **Monolith** (8%). A rarity, **Wild Voyage IPA** (7%), is a special release of their tribute collaborative IPA to mutual friend Ruth Anglezarke that was aged in a single Burgundy barrel with their house brettanomyces, (yeast), for three months and then re-fermented in the bottle. The result is a wild and funky IPA with tropical fruit and watermelon notes. Another recent discovery is **Pretty Mess IPA** (7%), unfiltered and unpasteurised, full of juicy, fruity aroma hops, crossing boundaries to create a drinkable modern IPA. Long may their innovation and success continue!

BLO Ian Hodge

CELLAR HEAD

Framfield, 01825 890078.

www.cellarheadbrewing.com

BLO Phil Dixon

CHAPEAU BREWING

Horsham

After the opening at the end of October a number of pubs in the North Sussex area have been selling beer from the core range, **Open Road** (Milk Stout), **Hard Yards** (Best Bitter), **Slip Stream** (English Session Bitter), and **Summit** (Pale Ale). Joining these over the Christmas period was **Noel** (Spiced Dark Ruby

Ale).

BLO Paul Sanders

DARK STAR

Partridge Green, 01403 713085.

www.darkstarbrewing.co.uk

2018 promises to be another interesting one for Dark Star. 2017 saw them release a record number of new small batch beers out of their Partridge Green site, whilst their obsession with maintaining the quality of staples like **Hophead** and **APA** remained front of mind, but it has not been without its struggles. They are still having to work around issues with their current site, not least running out of room. The team are currently looking at ways to expand including sizing-up to include neighbouring buildings, but have promised that 2018 will “break new ground”, and will see them brew *the widest and most exciting range of beers in their history* including a few interesting collaborations. Having raised money for The Dark Star Foundation in 2017, January will see the brewery give these funds to local good causes, the sixth year they will be doing this and want to extend their thanks to all that attended the likes of their Hopfest event who played their part in raising the funds, with the entrance fee of £5, which included a pint, all going to the Foundation.

BLO Clive Watson

DOWNLANDS

Small Dole, 01273 495596.

www.downlandsbrewery.com

No fresh news from the brewery.

BLO Peter Mitchell

ENGINEER

High Hurstwood

www.theengineerbrewery.co.uk

This tiny garage-based *hobby that's out of control* provides variety rather than volume to a small number of local pubs and retail outlets, as well as bespoke ales for beer festivals and special events. Beers can be supplied in cask, keg or bottle as required.

The range of beers on offer include a **Dark Mild** (3.0%),

English Pale Ale (4.2%), **US**

Amber Ale (5.0%) and **Imperial**

Russian Stout (6.8%)

Special event and seasonal beers include **Spiced Pumpkin Ale**, **80/-**, **Irish Red**, **Winter Ale**, **Christmas Ale**, **Green-Hopped Beers**, **Smoked Apple Ale** and **St George's Bitter**.

BLO Richard Saunders

FILO

Hastings, 01424 420212.

www.filobrewing.co.uk

Nothing new to report, FILO

Beers still remain as popular as ever in pubs throughout Sussex and Kent.

BLO Bill Turner

FIREBIRD

Rudgwick, 01403 823180.

www.firebirdbrewing.co.uk

Parody IPA is proving popular as part of the core range and is appearing in pubs across the county. A new Citra single hop has been brewed and will be ready for distribution in February and March. **Festive 52** (4.5%), a strong winter ale is on sale through the winter and is Firebird's take on the old K&B Festive. All beers are now gluten free with the exception of the **Fireweisse**. **Bohemia** and **Parody** are now available in cans and more canned beers will follow.

The brewery is planning a re-branding and a re-launch of their website, including more social media activity. There are also plans for a mobile outside



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bar which can be used at events.

BLO John Goodsell

FRANKLINS

Bexhill, 01424 731066.

www.franklinsbrewery.co.uk

Franklins are excited about 2018 and welcomed the year with **Benjamin** a nutty American Brown Ale. Monthly seasonals, a new can and keg range and some exciting side projects are other things to which to look forward. Their new taproom space is now open for brewery tours, parties and bespoke events.

South East Sussex CAMRA Branch had a very good trip to Franklins at the beginning of December, a good time was had by all.

BLO Mac McCutcheon

GOLDMARK

Poling, nr Arundel, 01903

297838 / 07900 555415.

www.goldmarks.co.uk

Goldmark is working to capacity and is looking for a larger site. The brewery may not be taking on new pub customers and works with freehouses only. Spring monthly specials will be **Red IPA** (4.4%) a hoppy west coast IPA balanced with red caramelised malts, **Oldmark** (5.6%) dark old ale and **Gold Bunny** (4%) Mosaic and Amarillo pale ale for Easter. Can production has stopped in favour of 500ml bottles to maintain quality and prevent over carbonation.

BLO Jim Waterston

GOOD THINGS

West Hoathly

www.goodthingsbrewing.co.uk

BLO tbc

GOODWOOD

Pulborough

BLO tbc

GREYHOUND

Smock Alley, West Chiltington,

09793 625510

www.greyhoundbrewery.co.uk

f@greyhoundbrewery.co.uk

t@greyhoundbrewery.co.uk

The transfer of Ballard's beer recipes has been completed and Greyhound are now brewing a selection of Ballard's beers alongside their own. Greyhound continue to produce their full range of permanent beers and now that spring is on its way the popular wheat beer **White Bird** (5.2%) will be available again too!

A well attended successful event took place at the brewery just before Christmas with all beers, including Ballard's, available for drinking and take-away. Planning has started for their first Beer Festival featuring Beers from a range of Sussex breweries, (curated by Nick Little of Brookstead fame), to be held at the brewery on 30th and 31st March. See website for details

BLO Roger Kille

GRIBBLE

The Gribble Inn, Oving, 01243

786893. www.gribbleinn.co.uk

The strong seasonal ale, **Santa's**

Sack brewed in October, was hand bottled for Christmas and sold out by new year.

Quadhopper is now available, back by popular demand. Free of tie, both the brewery and pub are waiting for amicable agreement with Hall and Woodhouse on issues with the lease. Hopefully agreement will be reached in the New Year.

BLO Chris Wright

GUN

Gun Hill, Heathfield, 07900

683355.

beer@gunbrewery.co.uk

Imperial Whisky Stout (7.4%)

won the Sussex Micro Beer of

the Festival award at Eastbourne in October; the second win for the brewery in that category in three years. Additional casks and kegs have now arrived which will help keep pace with demand. January sees the expansion of the cold storage facilities along with the installation of a new British made, canning machine. Mark Berry from the brewery said, "We are a bit obsessed with cold storage. It is really important that every beer that leaves here does so in peak condition, so whether that is in cask, keg or can, we make sure it is kept cold. We ordered the canning line a while ago and are very excited about its imminent arrival. It will give us great flexibility, allowing us to can our core beers more frequently, ensuring even greater freshness. It will also allow us to can more of our Small Batch specials, something to which we are really looking forward."

BLO Steve Obey

HAMMERPOT

Poling, nr Arundel, 01903

883338.

www.hammerpot-brewery.co.uk

Hammerpot had strong bottle sales in the Christmas period so catching up is going on with production now. Spring will see **This England** (4.0%), **Oyster Pond Stout** (4.2%), **Belgian IPA** (5.2%), a new **Session IPA** (3.7%) and **English Hopped IPA** (around 5%) at various points through the quarter. There will be another run out for **Australian Pale** (4.1%) which proved a popular antidote to all the festive beers around Christmas

BLO Rob Gowland

HAND BREW

Brighton, 07508 814541

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www.handbrewpub.com
A really busy festive period at the brewery which included the launch of the Pilsener, **Hans**, only available at the Hand in Hand, and an Old Ale, **A-OK**, both of which sold out incredibly quickly. The beginning of the new year will see the return of some older revamped recipes including the Red IPA, **Quicker Than The Eye**, and Oatmeal Stout, **Tomahawk Chop**. Also a new breakfast stout will be released in keg with coffee beans and cocoa nibs added during the conditioning process and clocking in at around 6.2%.

BLO Peter Mitchell

HARVEY'S

Lewes, 01273 480209.

www.harveys.org.uk
2017 was a demanding year at the brewery as the six yearly maintenance programme commenced on the fabric of the building in April and just managing to get the scaffolding down for Christmas. They also applied, and were awarded, Safe and Local Supplier Accreditation (SALSA) which they anticipate simplifying supply chain arrangements. They finished 2017 celebrating the 60th anniversary of their yeast, with production volumes intact and with sales of Christmas Ale having doubled over the last twelve months. It is a source of great pride to Harvey's that they have bottled beers, without interruption for over one hundred years and that the investment in new bottling, bottle-washing and kegging equipment over the past decade has been more than justified. Planning for the installation of a new, steam-fired, copper in their micro-brewery continues. This will enable a series of one-off brews

along the lines of the beers showcased during the *County Town Hop* in 2015.

In an ever competitive market, sales of keg and canned products accounted for over 1,000 barrels of their overall output. This has included some new branding, such as the introduction of Tin Lizzie (7.5%), a strong barley wine reminiscent of the *October Ales* which were brewed in domestic brewhouses during the reign of Elizabeth 1.

Waiting times for their much lauded Brewery Tours is now less than 12 months with more key personnel on hand to guide visitors around the brewery and with plans under consideration for other enhancements to the experience.

Miles Jenner will be demonstrating his alternate persona by performing the world premiere of *If I catch Alphonso, Tonight!* at the pub theatre opened at the Lamb, Eastbourne from 9th to 12th May.

BLO Ian Hodge

HEATHEN

Haywards Heath, 07825 429428.

www.heathenbrewers.co.uk
A new version of **Heathen Xmas** (5.3%) was available in bottles and draught at The Grape and Grain for Christmas 2017. This time mince pie filling was added to the fermenters after the initial fermentation and the result was a moreish winter beer. There is plenty left for maturing for this year's festive season.

BLO Paul Free

HEPWORTH

Pulborough, 01403 269696.
www.hepworthbrewery.co.uk
Hepworths are launching the former seasonal **Export Red**

(4.5%) in bottles. There will also be a new American style pale ale later in the year using imported hops. A new **Solar Lager** will be the first to be cooled by a beer source heat pump using solar panels.

Goodwood Brewery is now up and running in the last of the three small brewhouses on the Hepworths site.

BLO Chris Stringer

HIGH WEALD

East Grinstead, 07836 291430.
andy@highwealdbrewery.co.uk
Andy has been busy keeping up with growing demand from local and not-so-local pubs for the core range of High Weald cask ales, which has grown to the stage where he is stopping most bottled beer production for the time being. Notable events include a very popular and successful brewery bar at the CAMRA Worthing beer festival, inclusion in an autumn festival, (Sussex and Surrey stillage), at the Brood @ VinQuatre pub in Leicester, (well worth a visit if you are in the city), and a 'Meet the Brewer' at Wetherspoon's in East Grinstead. Andy is still hoping to introduce more new brews when time and capacity permit.

BLO Jonathan Samways

HOLLER BOYS

Blackboys, 01342 824272
www.hollerboysbrewery.co.uk
Increasing demand means that Steve has taken on a full-time brewer and commissioned five new 10bbl tanks. They have been doing trials at getting all of the beers vegan friendly by removing the traditional fish based cask finings and clearing the beer in the tanks. All of the tests have been great so all of our brews from now on will be vegan-friendly.



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Heighton Road, South Heighton, BN9 0JJ - 01273514529

They are launching a new IPA, **Loot**, at the end of January; this will be in both keg and cask. It is a Vermont style IPA with a lot of dry hops and hazy New England style goodness.

BLO John Packer

HOP YARD

Forest Row, 07769 313410
hopyardbrewing.co.uk
raphy@hopyardbrewing.co.uk
No major changes since the previous report. There are no plans to introduce new beers although their only cask-conditioned beer, **Golden Ale**, remains available throughout the year. The brewery shop hours have been extended.

BLO John Quick

HURST

Hurstpierpoint, 07866 438953.
www.hurstbrewery.co.uk

BLO Steve Floor

KILN

Burgess Hill, 07800 556729.
www.thekilnbrewery.co.uk
Kiln have been expanding their canned and key keg range, (see Facebook and Twitter for details), whilst consolidating their cask range to four beers: **Mischief Maker** (3.8%), **Session IPA** (4.4%), **Bricks & Porter** (5.6%) and **Southern Pale** (5.0%). All the cask beers are fined using vegan methods.

BLO Paul Free

KISSINGATE

Lower Beeding, 01403 891335
www.kissingate.co.uk
Kissingate's Christmas Festival was well attended despite the bitter cold. New beers such as **Chocolate & Vanilla Oatmeal Stout** (4.8%), **Tutti Bun Raspberry Porter** (5.5%) and **Nooksack Double IPA** (7.2%) sold out on the day along with guest beer **Magic Rock High Wire** (5.5%). Another festival

win for **Black Cherry Mild** (4.2%) and a third place too for **Six Crows** (6.6%) at the Redhill Beer Festival ended 2017 on a high note. The brewery team were proud to receive an order for Six Crows for this year's Great British Beer Festival Winter in Norwich. It will be the second time their flagship stout has been selected for this festival. There are two new brews ready for launch for the spring season. Also a very special commemorative Royal Wedding beer is in the pipe-line and will be available at the brewery and selected pubs from May 19th. The brewery extension has taken much longer than expected to complete. However the wait has all been worth it (say Gary and Bunny) who have worked hard to make use of more production space, and create a delightful Kissingate tap room too. Beer & Curry Nights, Artisan Gin Evenings and Cream Tea Afternoons are as popular as ever.

Kissingate's annual Spring Festival will be held on Saturday 12th May from 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

The new conditioning tank is now likely to be installed in February 2018 to provide for increased production and the number of real ale handpumps to be increased from eight to twelve. The beers served will all be Laine beers, (nearly all brewed on site), except for the occasional guest. Spring ales, brewed on site, should be

available from February to May, including **Lemon & Rosemary Pale Ale** and **Orange & Cardamom Amber Ale**, (using lighter coloured malts). All real ales are £3.50 to CAMRA members.

BLO Billy Tipping

LANGHAM

Lodsworth, 01798 860861.
www.langhambrewery.co.uk
Busy times with spring coming, the beers become lighter and the season for the great zesty taste of **Flor-Ale** (3.8%), light blond with floral hop notes and a pleasant, sweet finish. Hop contracts are done again we will have Jester & Godiva leaf hops. New for 2018 is another bit of kit called a Hop Rocket for extracting even more flavour from the hops. Congratulations are due, as XXX is featuring at the Liverpool SIBA Beerex National Competition in March.

BLO Peter Luff

LISTER'S

Ford, 01903 885950 / 07775 853412.
www.listersbrewery.com
At the end of 2017 Lister's produced its first ever seasonal beer, **Christmas Ale**, and along with the core beers in the range has proven to be very popular. Lister's has further increased its popularity in all parts of the country and is very proud to have **Best Bitter** as the 'house bitter' for a Regional CAMRA Pub of the Year, The Cricketers in St. Helens. Lister's continues its partnership with Battersea Dogs & Cats Home and has recently produced a new beer, Battersea Tailwagger, which will see 10p from every pint sold given to the animal charity.

BLO Glenn Johnson



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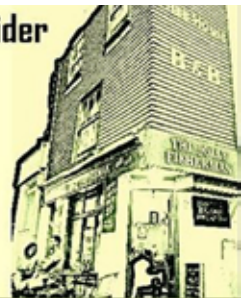


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LONG MAN

Litlington, 01323 871850 / 07976 777992.

www.longmanbrewery.com
Congratulations to Gary Brandon who has been recently appointed Head Brewer having worked his way through the ranks from brewery assistant. The previous Head Brewer, Jamie Simm, has taken an executive role overseeing brewery operations. Plans are being finalised on Church Farm for the conversion of an historic flint cart lodge into a new front of house, tasting rooms and retail outlet. It is hoped this new venture will open in the second half of 2018

A new keg beer **Rising Giant** (4.8%) a premium pale ale was launched in November. Plans are afoot to expand the range of bottled beers in 2018 by bottling a selection of the Small Batch Range, the first being **Wild Man**. A newly designed and refreshed website should also be arriving early 2018.

BLO Scott O'Rourke

LOST & FOUND

The team are continuing to release new versions of their core range of pale ales, with recent versions including IPA **R2 C-The Mango**, a 5.6% tropical IPA.

BLO Mike Head

LOST PIER

A new brewery starting at the Vine in Tarring.

BLO tbc

LOUD SHIRT BEER

Brighton
www.loudshirtbeer.co.uk

BLO Keith Newell

MISSING LINK

West Hoathly
www.missinglinkbrewing.com

BLO Mike Head

OLD TREE

Brighton, 07413 064346.

Due to the redevelopment of the Preston Barracks site, Old Tree has now moved to a new site in central Brighton. They are now based at the Yacht Werks, 28-29, Richmond Place.

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
Pin-Up goes from strength to strength. They are bottling in-house and recently acquired an extra industrial unit three doors away. The **White IPA** released last year sold well. House beers are brewed for some pub chains and restaurants in London, e.g. Yosma in Baker Street. With their first pub in Chelmsford (The UB) they are now looking to acquire another, or open a tap room, possibly at the brewery as people seem to like drinking in industrial premises and they are quite close to Fishersgate station.

BLO Adrian Towler

POLARITY

Worthing, 07872 105300
www.polaritybrewing.co.uk
It has been a very successful first year for Polarity, beers have been well reviewed and business has continued to grow. Plans for 2018 include new beers, the first being a pale ale to become part of the core range in early spring, and there are also plans to start alternative product packaging for later in the year. So get ready for this year, as it is going to be even better than the last!

BLO Gemma Mackay

RECTORY

Streat, 01273 890570.

Health problems endured by Godfrey have meant that the proposed re-launch of the brewery at Streat Hill Farm has been delayed. He is hopeful that brewing will re-commence in February.

BLO Paul Free

RIVERSIDE

Upper Beeding, 01903 898030
www.riversidebreweryltd.co.uk

BLO Mick Bullen

ROTHER VALLEY

Northiam, 01797 252922
www.rothervalleybrewery.co.uk
Rother Valley Brewery celebrate 25 years of brewing later this year and are starting the year with the first of four beers being produced to mark this anniversary. **Furious Bru** (6%) is a red ale using rye malt and English cascade hops. it will be available in February and March.

BLO Dawn Lincoln

THREE LEGS

Brede, 07783 973161
www.thethreelegs.co.uk
info@thethreelegs.co.uk
Another batch of **Dark Extra** has been brewed, some of which is available at the Brewery Tap on draft. However, two former malt whisky barrels have been filled, and will be allowed a long period of maturation. They may not be ready until Christmas but will most certainly be worth the wait.

BLO Peter Harrison

TOP NOTCH

Haywards Heath, 07963 829368.
www.topnotchbrewing.co.uk
Top-Notch enters 2018 with a collaboration for #Tryanuary with Unbarred, a tongue-in-

cheek pop at #Dryanuary with a detox orange, ginger and beetroot NEIPA, **Betox Juice** (5.6%), available in keykeg format for the first time at The Lockhart Tavern, Haywards Heath, The Watchmakers Arms, Hove and The Brookstead Alehouse, Worthing. Having been successful with keykeg, **DIPA** (7.5%) planned for over a year and Flare-Path and other new beers will be in this format. A cask version of the DIPA (**E-qui-Nox**) will be at the Horsham Equinox Beer Festival. A small-batch of **XPA** (4.6%) is in pubs, a larger batch will be available in early March, including at the Sussex Branches Festival.

BLO Keith Newell

TWO TRIBES

Horsham, 01403 272102
www.twotribesbrewing.com
Two more new beers are

currently available in keg and can. **Island Records Rock Steady Pilsner** (4%) is the third beer launched under the Island Records brand, with **Tao Oatmeal Stout** (5.2%) joining the Two Tribes range.

BLO Mike Head

UNBARRED

Hove, 07850 070471.
www.unbarredbrewery.com
unbarredbrewery@gmail.com

BLO Mike Head

WELTONS

Horsham, 01403 242901.
www.weltonsbeer.co.uk
Weltons Brewery is going green. Plans are afoot to banish as much plastic as possible from the brewery and start encouraging the use of returnable bottles and refillable 2 litre growlers and 750ml swing top style bottles. The plan is that anyone visiting the

brewery on one of their open nights, held every first Friday of the month, can take home a bottle and then return it to be refilled next time. This will also allow drinkers to take away up to four of their favourite Weltons beers. Six or more are normally available. Bottling continues and will include more of the Dr. French's beers. A new one, **Old Imperial** (10%) will be ready in December.

Old Cocky, (the brewery's biggest seller), **Old Harry** and **Churchillian Stout** are all available in bottles. As always, Beer Essentials in Horsham stocks the beers. Follow Weltons on Twitter @weltonsbrewery or on their website.

BLO Nigel Bullen

The Crown

Family friendly community pub in the heart of Eastbourne Old Town.

Large enclosed rear garden and children's play area.

Six real ales: Harveys Sussex Best Bitter, Shepherd Neame Spitfire, Wadworth 6X, Young's Special and two guest beers.

Open Mon-Thu 11am-11pm,
Fri & Sat 11am-midnight,
Sun 12 noon-11pm.

South East Sussex CAMRA
Community Pub of the Year 2016

**22 Crown Street, Old Town, Eastbourne,
BN21 1PB, (01323) 724654**



Easter Beer Festival
Thu 29th March – Mon 2nd April
Live music

DYKE PUB LATEST

Save The Dyke Pub (STDP) campaigners want to make a bid to buy the entire property in Dyke Road, Brighton, to reopen it as a pub and save it as space for the community.

Dyke Pub Preservation Society (DPPS), a group within STDP, has been set-up solely to concentrate on pursuing the goal to buy the property. The group will create a community benefit society. DPPS chairman, Woody Alva, said: "Even after all the twists and turns, there is still huge support for a community purchase of the Dyke pub. There is still a lot to do but we are committed to finding a way for the current owners to agree to sell to us."

Current owner Mr Martin Webb stated that the pub had been withdrawn from the market because of what he called harassment by concerned locals. An STDP spokeswoman said: "To be crystal clear, our primary – and only – concern is to preserve the integrity of this historic building and ensure that any alterations are in accordance with what can and cannot be carried out. Nothing we have done or said in the past year has been personal, or illegal. Our focus is solely to get the Dyke pub up and running again."

"We know the DPPS supporters are passionate about raising the money to make an offer to the owner and we wish them all the best in their community bidding process and look forward to an outcome that works for everyone."

The pub was Grade II listed by Historic England in November 2017, after being nominated by campaigners concerned about protecting the historic building from any changes by Mr Webb or future owners.

THE GREYS



The aim is to raise at least £300,000 to keep The Greys pub in Southover Street, Hanover, Brighton, as a

community asset. But fundraising was going slowly, with less than £30,000 donated online. Therefore, The Friends of The Greys team were delighted to hear another Brighton pub donating a fifth of its takings towards the campaign.

Brighton Bierhaus, Brighton Bier's brewery tap in Edward Street, hosted a Day for The Greys on Wednesday 20th December. Brighton Bier director Stephen Whitehurst said the company felt a solidarity with the community bid, having earlier this year bought the Bierhaus, formerly The Jury's Out, from Ei group, the giant pub landlord firm that has now put The Greys up for sale. He said: "We strongly believe Brighton needs more independent freehouse pubs that can give people choice and quality when it comes to beer."

During the first three weeks of December, the Friends of the Greys have been successful in attracting more than 60 investors who share their vision to recreate this iconic Brighton pub and music venue as a community-owned asset. In addition to the many individuals who have backed this exciting project, they have been amazed by the level of positive support received from the community, the Hanover ward councillors, MP Caroline Lucas, and from many local businesses, with some pledging financial as well as moral support.

According to The Friends of The Greys Crowdfunder page they have heard from the "More Than a Pub" Programme and they have agreed to give them a grant of £50,000 (dependant on successful £50,000 loan application from them). On Friday 5th January, Fleurets, the estate agent acting for the owners of The Greys – Ei group, have reduced the asking price from £375,000 to £360,000.

As of Jan 31st the crowdfunding had raised £46,000 out of the required £60,000 with 28 days to go until the deadline.

Paul Free

Ashstock goes to Leicester ...

Well not quite, perhaps, but here's what actually happened ...

If you go down to the village of Ashurst Wood on the right Saturday in July (this year it will be on the 7th - details are in the festivals page of the Sussex website - sussex.camra.org.uk/festivals) you will find a field full of people, food, stalls, music, and a selection of about 16 ales from breweries within about 25 miles - yes; it's the annual Ashstock festival, run by the Village Council. As a Councillor, I have the arduous task during the year to research, sample, and select the beers, and I do my best to come up with an interesting list packed with ales from new small breweries to delight the thirsty crowd.

One day last August I happened, as one does, to be in the Brood@VinQuatre pub in Leicester - an excellent pub which runs three festivals a year. I was showing the 2017 Ashstock beer list to a friend who isn't from Sussex, and our discussion came to the notice of Steve Thatcher, the landlord. It turned out that he was planning to feature beers from Sussex and Surrey at the next festival in November and could do with some help in contacting a few brewers, which I was pleased to offer to do.

And so, as the festival approached, I was asked to get in touch with some of our smaller local brewers, come up with some suggestions, and arrange for the chosen ones to be taken to a couple of handy pick-up points for Steve to collect from. As luck would have it, at about this time the brand new Chapeau! brewery in Horsham had its launch, and while there I was able to secure a cask of theirs to join the others which were, from Sussex, Holler Boys, Cellar Head, High Weald, Ewhurst and Top-Notch as well as Godstone and Oxted from Surrey and a good selection which Steve had sourced from other parts of the country.

It would have been rude not to go along, so



on the Thursday of the festival I was to be found next to the stillage serving the occasional pint and telling people all about our local brews. The Brood has built up quite a reputation for its festivals in the last year or so, and there

was such an enthusiastic attendance from near and far that all 23 casks sold out in two days. Lots of good feedback to report, too!

Thanks go to all the brewers mentioned above (I'll probably be in touch before July!), Steve from the Brood who goes to great lengths to seek out new breweries for his festivals, and not forgetting Mark from the Maypole Inn in Ashurst Wood who runs the Ashstock beer tent.

Jonathan Samways





CIDER HOUSE NOTES

At the beginning of a new year, this is a combination of snippets and reviews of the previous year and thoughts of the year ahead.

The main issue for me has been the health of John Batcheldor and the continued development of his cider. John is still with us, and while he is still capable is determined to continue with production; for the future, there is a small core of 4 of us working very hard to keep everything going, and although we are succeeding, any extra help in harvesting and especially in marketing the cider would be appreciated.



The smart new board above entrance to the Cider Barn

If interested in helping, please contact me (johnsonjackiem@aol.com). There are plans to start bottling his cider, and the new vintage is a return to a very palatable dry cider, but of uncertain strength as it still has to ferment out.



New cidemakers Russ and Cathy Sherry, at Wassail on the 6th January.

Cider makers are still on the increase in Sussex, some of them re-inventing

themselves after creating a niche product and needing to move on (Sea Cider's Matt went on to start up Ascension cider, leaving Mark of Goldstone Brewery to continue with SeaCider), others starting from scratch.

If I continue to write Cider House Notes, it will be from a different standpoint as I am no longer either Regional Cider Coordinator (RCC) or Cider Rep for Brighton and South Downs Branch - hopefully, Paul Sanders as RCC will continue his Pressing News to keep you updated! And please welcome in the new Cider Rep for Brighton and South Downs, Steve Leyfield. Wassail....

Jackie Johnson

Cider Rep, Brighton & South Downs





PRESSING NEWS

National Cider and Perry Trip 2017

Every October sees the National Cider and Perry trip. This year it was arranged to visit two cider makers in Sussex, the itinerary saw 51 eager travellers gather at Crawley railway station.

We boarded a coach which conveyed us to Wobbligate Cider in Bolney, where we spent an hour and a half in the company of Tom Stephens, MD of Wobbligate, who talked about the history of the family farm and how they began cider production to find an outlet for the apples that were no longer required in the fresh fruit market. We were shown around the site to see where fruit is milled for their fruit juice and ciders, we also sampled the company products.

We then moved onto Kissingate Brewery at Lower Beeding, near Horsham, for lunch, where cider and perry from Black Pig; and ciders from Village Green were available to accompany our repast.

Our next and final stop was Village Green Cider in Turners Hill, where Ben Fairall and his family and friends entertained us. Here we watched their home made traditional style press at work, and of course we sampled Ben's Medium and dry ciders. We then boarded the coach for the final time to return our now happy day trippers to railway stations in Crawley for their journey home.

Look out for next year's trip to the West Midlands which will be advertised in Whats Brewing. If you enjoy cider it is a good day out with likeminded drinkers.

Co-ordinator ramblings

Have you wondered why fruit ciders often have a low ABV (4%) against normal

cider. Well it is all down to tax! The definition of cider as a product lists permitted ingredients (apples and pears) when other fruit is added the tax man views the end product as a made wine and thus incurs higher tax which makes the product unattractive in mark from a price perspective.

I have heard of another venue that stocks a range of cider, if you are down Lancing way, check out the Stanley Ale House.

Saturday 6th of January was the day a group of cider drinkers met for the wassail at JB's orchard. A group of thirty or so met at the White Horse, Maplehurst, we were joined by the Broadwood Morris Men who lead a torch lit group to the orchard where we frightened off the evil spirits. We then retired to the cider barn to toast this years' cider. We all had a pleasant evening, Thank you to Beth and Simon at the White Horse for your hospitality.

Seasonal Reminder

The Cider pub of the year (CPoty) is now in it's 14th year, and again we search for the best pubs for cider. If you know of a pub selling great real cider in good condition encourage your branch to consider it for the 2018 competition. Nominations for Branch Cider Pub of the year need to be submitted to me by branches by 11th March 2018.

Don't forget that there will be 30 ciders and perries at the Sussex Branches Beer and Cider festival at the Racecourse, Brighton 22-24th March 2018.

Paul Sanders

Regional Cider Coordinator

Spotlight on

BREWERIES

Harvey's Tin Lizzie



Tin Lizzie, is the newest addition to Harvey's popular can range. Limited to just 5,000 cans, Tin Lizzie is based on the iconic Elizabethan Ale, a 7.5% abv barley wine with a full, malty palate, that has been in production at Harvey's for over 65 years.

Dark Star Brewing managing director James Cuthbertson said the beer was born out of demand for craft lager as drinkers turn away from mainstream brands.

"There's no doubt that the 'craft lager' sector is in steep growth and we're seeing that demand coming through in our own pubs," he said. "This, coupled with the amount of interest we're seeing in our launch since we started talking to customers about it, makes us certain that this trend is set to continue.

"Consumers who are lager fans are just looking for something different from the the big generic brands."

On the production process of the lager, Cuthbertson added: "We've been looking to introduce our own lager for almost two years now, but it was vital that we arrived at a product we are really proud of, and this Helles style lager is exactly that.

"As with cask beer, drinkers can tell if you take shortcuts on ingredients or process, after all, to be true to the lagering process, great lager takes time, so as with our cask beer, we've dedicated ourselves to creating a product that we think can be considered best in class."

Dark Star launches craft lager



Dark Star has launched its own lager in 330ml cans and in keg. Created in just over 18 months of development, the beer is described as "a true Helles style" – clean

tasting with some sweetness from the German pilsner malt, with an authentic noble hop aroma from the Hallertau Mittlefruh hops

Brighton Bier brew up support for Madeira Terrace campaign



Brighton Bier have launched a special beer "MABIERA" to raise funds for the city's "Save Madeira Terrace" campaign, and plans for a significant expansion of the

brewery.

The crowdfunding campaign, led by Brighton & Hove City Council, exceeded its target in November 2017 raising more than £464,000 that will now be spent on restoring three of the historic Madeira Terrace arches to their former glory. Due to public demand a restoration fund has now been set up to allow the city to continue to raise money towards the restoration of the whole terrace.

“We would love to one day be brewing Brighton Bier on Brighton beach as part of a restored and revitalised Madeira Terrace seafront area, and realised we could help immediately by brewing a beer specifically for the restoration campaign,” said Brighton Bier Founder and Brewer Gary Sillence.



Brighton Bier Founder and Brewer Gary Sillence

So 25% of the profits from the sale of Brighton Bier's new 4% ABV pale ale “MABIERA” will be donated to the Madeira Terrace Restoration Fund. The beer will launch in keg and can on Friday 2nd February at the Brighton Bierhaus (161 Edward Street, BN1) and subsequently be available in outlets across the city.

A hop forward pale ale, the recipe for “MABIERA” includes subtle nods to the challenge of restoring and modernising the areas surrounding Madeira Terrace. The beer pairs classic American hop variety Centennial with a newer experimental variety bred by the Hop Breeding Company and known simply as HBC431, and is fermented with a combination of an historic

flavourful English ale yeast and a modern West Coast American strain.

With their existing brewery long since at full capacity, Brighton Bier are now looking for a location and investment to open a new brewery in the city that would increase brewing capacity 400% to approximately 1,000,000 litres per year. The new site would include a destination bar/restaurant, outdoor beer garden, visitor centre and shop, alongside state of the art brewing and packaging facilities. As well as being a significant tourist attraction, the new brewery would create 20 new jobs, training opportunities and apprenticeships for local people.

Brewing Returns to Tarring High Street with the installation of a New Vine Brewery

Firstly, some background history deserving of this historic Tarring Village High Street with origins that can be traced back to Saxon times.

In 1843 one Richard Parsons is first recorded as a Beer Retailer in premises situated at 27-29 High Street, although the building itself dates from the 17th century.



Vine & Tarring High Street

In the absence of definitive records, it has long been assumed that the aforementioned date is when Parsons first started

brewing on the premises although one local historian records that the beer shop only became known as the Vine Brewery from circa 1887, the stucco frontage dating from this time too.

By 1901 Henry Parsons is recorded as the brewer right up until 1936 when brewing ceased although the Parsons family are also

recorded as running the Vine Pub until 1940.

Fast forward then to 1962, when this author can first recall being taken to the pub by his Father, when it purveyed ales from the Guildford Brewery Friary Meux. In 1983 John and Judy Chambers purchased the Freehold of the pub from the then Allied Brewery conglomerate for the princely sum, it is believed, of circa £80k.

As a free of tie pub, John soon introduced beers from the likes of Ballards, King & Barnes, Hall & Woodhouse (H & W), Ringwood and later John Gilbert's fledgling Hop Back brewery in Salisbury, that soon saw Summer Lightning usurp H & W's Tanglefoot, thereby ensuring that it quickly became the 'go-to' pub in Worthing for discerning aficionado's of the real ale cause. By 1991 John and Judy had sadly separated with John employing one 'Birmingham Bob' as manager whilst he spent time in France, to where he was to later emigrate.

1991 saw Bob introduce the first Vine beer festival held in a borrowed boy scouts' tent in the pub's back garden that saw several drinkers tripping over the guy ropes !



By 1993 this October festival had grown to one offering some 23 beers in a large marquee, with a firkin and a kilderkin of each on the top and bottom

row of the stillage respectively. Local CAMRA Branch chair, one Keith Freak and this author, then took on the role of cellar men for John. 1995 saw an additional festival on VE Day and it continued until 1996, where the sheer numbers trying to squeeze into the marquee rendered it potentially unsafe, thereby alerting the fire brigade and other agencies who imposed a capacity that John decided rendered the festival unviable.

Two years later John sold the pub to Hall & Woodhouse, much to the consternation of its many customers, who simply took their custom back along the High Street to the George & Dragon. Unsurprisingly, a succession of managers found it difficult to attract new customers.

Fast forward to 2016, when well known local publican and one of the town's longest serving - Gary Williamson - aka Gary Cox from his previous pubs, the John Selden, Charles Dickens, Swan, Half Brick, Gi Gi's bar, George & Dragon & Cellar Bar had taken on the lease of the Vine with aspirations of resurrecting the Vine Brewery.

In early 2017, with the support of Hall & Woodhouse, these plans moved forward, as Gary approached Mat Hicks, who was already brewing with the local Polarity Brewery, to set up the brewing kit. By mid-summer the kit - a 1 bbl (brewers barrel) system - featuring a hot liquor tank, mash tun, copper and two fermenting vessels - sourced in Italy had arrived. The new brewery is situated on the opposite side of the pub's yard to the original tower one - in what was once John Chamber's garage for his preserved Alvis Speed 25 - with the brewing kit located on a raised platform to the right of the brewery doors.

Test brewing, with fellow Polarity brewer Lee Tweed, of an 4% abv amber ale started in late November, and finally appeared in the pub as Parsons First Brew just before Christmas.



For 2018 beer wise, Gary has in mind an Academy Ale to reflect more Tarring history of a school that, in earlier times, stood on the site,

while Mat and Lee also have their own ideas fermenting.

So, 2018 is very much an exciting time for both the Vine Brewery and the Vine pub, not least with Gary hopeful that he can agree with H & W the present lease becoming 'free of tie'.

Stuart Elms : Tarring



Lee & Mat at Vine Brewery



Mat outside the Vine Brewery

Est. 2005

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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. For up to date information on beer festivals and other beer and cider related events in Sussex, please visit the Sussex Branches website, sussex.camra.org.uk/festivals.

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

24-25 Feb Petersfield Beer and Cider Festival at Festival Hall, Heath Road, Petersfield. A commercially promoted festival which includes real ale and cider, craft keg beer and a secondary bar with wine and gin. Live music and hot and cold food. For session times, ticketing information and prices see www.petersfieldfest.com

Mar 2-3 CAMRA Spring Equinox Beer & Cider Festival, Drill Hall, Denne Road, Horsham, RH12 1JF. Friday 6-10, Sat 11.30-4.30; 6.30-10. Contact camra.equinox@gmail.com for more details, and to check availability on the door.

2-4 Mar The Gardeners Arms, Lewes will be holding its second annual Dark Fest Beer Festival on the 2nd – 4th March – welcoming all to sample the Dark Side with a special selection of our favourite strong dark beers. The lineup will have 12 cask ales and 4 craft keg, and will include some lighter ales if only to maintain some contrast.

15 Mar Train to London Pubs – TTLP40 will be a visit to some new places in North/East London, e.g. the Hackney area and beyond. To be included on mailout list contact Pete Brown, peteb@custardtowers.plus.com.

22-24 Mar **Sussex Beer and Cider Festival**, Brighton Racecourse. www.sussexbeerfestival.co.uk

30-31 Mar Greyhound Brewery at West Chilington, opposite the Five Bells, Arun and Adur Country Pub of the Year. The festival will showcase both Greyhound and Ballards beers as well as other local Sussex brews. www.Greyhoundbrewery.co.uk,

01798 815822

20-22 Apr George at Earham, Spring Beer Festival

25-28 Apr Spring Beer Festival at The Victoria Inn, West Marden. See victoriainnwestmarden.co.uk, or call 02392 631330 for more details.

11 May Train To London Pubs – TTLP41 will take us to the 'Far North' suburbs of London e.g. N21, N22, Winchmore Hill, Palmers Green, Barnet, Enfield etc. To be included on mailout list contact Pete Brown, peteb@custardtowers.plus.com.

May 12 Kissingate Spring Beerfest from 11am to 8pm at the brewery in Lower Beeding. No tickets required. For more details call 01403 891335 or see their website www.kissingate.co.uk.

18-20 May Yapton Beerex 2018. The 2018 CAMRA Yapton Beerex will take place from Friday, May 18 to Sunday, May 20 in Yapton Village Hall: this is situated on the B2233, 1.6 miles south east of Barnham railway station. The nearest bus stop is for the Stagecoach 700 service, 200 yards across the green at Sparks Corner. We plan to have over 60 beers from small, independent breweries around the Country. We will be featuring new and established Sussex breweries. There will also be ciders and perries and a range of bottled beers, both British and imported. Opening hours are: Friday: 6pm to 11pm (admission £5); Saturday: 11am to 9pm (admission £6 all day, £3 after 5pm); Sunday: 12pm to 3pm (free admission, £1 charge for glass). There will be no music this year. Refreshments of filled rolls, burgers and hot dogs will be available, including Sunday.

25-27 May Eastbourne Beer & Cider By

The Sea, Western Lawns, King Edwards Parade, Eastbourne, East Sussex, BN21 4UH. 15 min walk from railway station. Next to the Wish Tower. 60 + Real Ales, 30+ Ciders & Perries + range of foreign bottled beers, Wine & Cocktails. Live music entertainment on all sessions. Set under large Marquee on the Seafront with outside seating area. Hot & cold food available. Open Fri 5.30-10.30pm, Sat 10.30-3.30pm, 5.30-10.30pm. Sun 12-7pm. Fri £8 (CAMRA £7) Sat Day £7 (CAMRA £6) Sat Night £8 (CAMRA £7) Sun £7 (CAMRA £6) Prices may be subject to alteration.

www.eastbournebeerfestival.co.uk or phone ticket office on 01323 410611. Non-ticket enquires to contact.camra.sesusx@gmail.com

26 May Second Adur Valley Beer Walk This was quite popular in 2017 so... we're doing it again, on Saturday 26th May. Yes it's the Bank Holiday weekend, and this year it will be during the Steyning Festival. Just

start at one of the two breweries, Adur or Riverside, which will be open from noon to 6pm where you can sample their beers. Then walk from one to the other, passing up to eight local pubs en route. The No. 2 bus to Steyning from Brighton & Shoreham stops right outside Riverside. Footpath details will be on leaflets nearer the time (at the breweries and pubs) and on the brightoncamra.org.uk website. We hope you'll join us.

1-3 Jun Glastonwick 2018, Adur's 23rd Annual Beer, Music, Poetry, and More Beer Festival, Church Farm, Coombes, BN15 0RS, 07756 956483 (from late April), 80 mostly innovative cask ales, free shuttle bus (see website for times). www.cask-ale.co.uk/beerfestival.html.

22-23 Jun South Downs Beer & Cider Festival, Lewes Town Hall, Lewes, see www.brightoncamra.org.uk for more details.

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COMMUNITY PUBS CAMPAIGN

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

***CotY:** Albattross 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, 22-23 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, 2-3 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, 25-27 May 2018

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

Western Sussex

Max Malkin, 01243 828394

ifitraisinitisanastyday@mypostoffice.co.uk
www.westernsussexcamra.org.uk

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.

Standard Disclaimer:

Views expressed in this magazine are those of the individual authors and not necessarily supported by the editor or CAMRA.

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Your local Trading Standards Offices are:

East Sussex:

St Mary's House, 52 St Leonards Road,
Eastbourne, East Sussex, BN21 3UU
Tel: 01323 418200 Fax: 01323 418227

Email: consumer.advice@eastsussexcc.gov.uk

Website: www.eastsussexcc.gov.uk

West Sussex:

Details of all complaints are passed to
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,
Brighton, East Sussex, BN1 1JP

Tel: 01273 292523; Fax: 01273 292524

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

Website: www.brighton-hove.gov.uk

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



UK BREWER OF THE YEAR



Brewer of the Year

At the International Beer Challenge, Harveys were named UK Brewer of the Year, having achieved the most points in the medal table. Among its tally of medals, Christmas Ale and Imperial Stout were both awarded Gold and the latter went on to take the Best Stout or Porter Trophy. It 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. CAMRA's Brewery Liaison Officer with Harvey's, Ian Hodge, commented "perhaps their recent successes demonstrate the wisdom of traditional values while moving with the times."



18th -20th May 2018

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TICKETS: S.A.E to -WSC, 19 Canal Road, Yapton, W. Sussex, BN18 0HD

Cheques to: CAMRA Western Sussex Branch (by post only) or at these PUBS:

MAYPOLE (Yapton), WILKES HEAD (Eastergate), NEW INN (Littlehampton), CHICHESTER INN (Chichester),
SELDEN ARMS & BROOKSTEED ALEHOUSE (Worthing), INGLENOOK (Pagham), CRAB POT (Selsey)

VINTAGE BUS FROM BARNHAM STATION SATURDAY

