

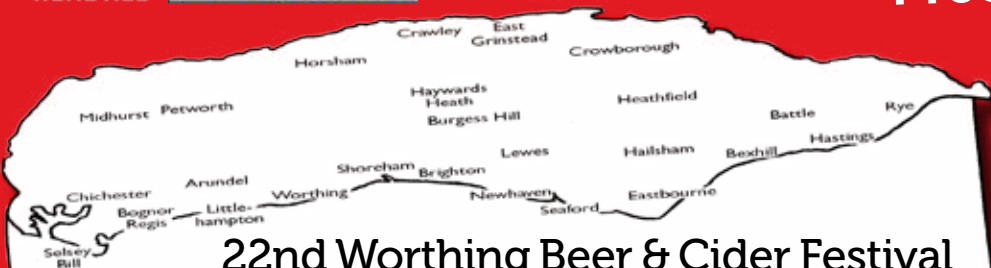


CAMPAIGN
FOR
REAL ALE

Celebrating the Real Ale Scene in Sussex

Sussex Drinker

Autumn 2018
Free



22nd Worthing Beer & Cider Festival
Assembly Hall Worthing
Friday 26th and Saturday 27th of October 2018



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



CAMPAIGN
FOR
REAL ALE



FRI 31ST AUGUST, SAT 1ST SEPTEMBER
AND SUN 2ND SEPTEMBER 2018

Good food, real ales and
local musicians

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This year's festival will take place on the 26th & 27th of October 2018 at the Assembly Hall Worthing, Stoke Abbott Road, Worthing BN11 1HQ.

As in previous years there will be plenty of space and seating. We are aiming for around 103 beers, 25 ciders and the Egremont Gin Bar will be returning.

We will be supporting the breweries in the Arun & Adur Branch area by providing brewery bars offering their beers.

As usual a souvenir Pint glass will be included in the ticket price and the beer and cider will be available in thirds, halves or pints (there will be no extra cost for halves or thirds). The first 100 CAMRA members for each session will also receive £2.50 in beer tokens on production of their membership card.

The Piggery and Magpies Magnificent Pies will be returning to provide a good selection of food to accompany your drinks.

There is a slight change to the running order of the festival. The Friday will remain the same with 2 sessions, but on the Saturday there will be just one session (see below for details)

Tickets go on sale on the 1st of August and are available from the Worthing Theatres website: <https://worthingtheatres.co.uk/>. Or in person from the Box Office as well as from the following pubs:

Anchored in Worthing
 Brookstead Ale House, Worthing
 Green Man Ale & Cider House, Worthing
 The Selden Arms, Worthing
 The Georgie Fin, Goring by Sea
 The Henty Arms, Ferring
 The Stanley Ale House, Lancing
 The New Inn Littlehampton
 The Duke of Wellington, Shoreham
 The Evening Star, Brighton

For up to the minute information please see our website:

<https://aaa.camra.org.uk/worthingbeerfestival.html>

Facebook page: www.facebook.com/worthingbeerfestival/

Or follow us on Twitter: [@CAMRA_WBF](https://twitter.com/CAMRA_WBF)

Session times and pricings are shown below:

- Friday 26th October, 11am – 4pm (£5.50)
 - Friday 26th October, 5pm – 11pm (£6.50)
 - Saturday 27th October, 11am – 9:30pm* (£6.00)
 - Late entry on Saturday 27th October, after 5pm (£2.00)
- * or until the beer runs out

The venue is easy to find and is only a 10 minute walk from Worthing Station.

Closest bus stops are in:
 Chapel Road – outside Worthing Town Hall
 Richmond Road – outside Worthing Library
 High Street – near Waitrose

For more details see the Worthing Theatres website.

This year we have chosen St Barnabas House as our festival charity. St Barnabas House provides specialist palliative care to adults with life-limiting illnesses, both within the hospice and in the comfort of patients' homes across West Sussex.

Please note over 18s only, If you are lucky enough to look under 25, please bring photo ID.



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Explosive Cask Stout

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Opening late 2018, our visitor centre will offer tours, tastings and merchandise.
Plus an exclusive members club. Keep an eye on our social media feeds for more information.

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 p47 applies to all items.

■ BATTLE



During the World Cup large crowds gathered at **Battle Brewery's Taproom** to watch the action on a big screen.

Their three core beers were on draught, all in excellent condition, plus the new Imperial Russian Stout in bottles. This all added up to a great atmosphere at the brewery.

■ BELLS YEW GREEN



In April Digby and Katie Furneaux took over the **Brecknock Arms**, close to Frant

Station. Their focus is more on food than before but they are mindful of a loyal clientele of regulars at this traditional Harvey's village pub. Therefore, while the restaurant section has been upgraded with new furniture and it's now much brighter, the bar area and seating remain largely as they were. Opening times have been considerably extended. As would be expected, beers are from the Harvey's range - Sussex Best Bitter and IPA with an additional alternating ale. When visited, the Sussex Best was in excellent form.

■ BOGNOR REGIS



Bognor's first micropub the **Dog & Duck** opened at the beginning of June in a former small shop unit in

Norfolk St, just off the western end of the High Street and within sight of the sea. The interior is cosy and features tall pine tables, enough space having been found for a bar counter at the rear with beers served by gravity from cooled casks stillaged behind. At least 3 local beers are available, increasing to 6 at busy times, and real cider comes from boxes in the fridge. In common with many micropubs they are closed completely on Mondays, but they open 12-10pm Tues-Sat and 12-6pm Sundays. For full details see their entry on whatpub.com.

The **Alex** re-opened in early July with Sharp's Doom Bar and Bath Gem on the hand pumps, which is what the previous tenant had on.

■ BRIGHTON



The **Hanover**, Queens Park Road; the owners were

given permission to knock it down and build nine houses on the site in 2002. Only three houses were built, on the pub's beer garden, but this means that the whole permission is still valid. Now, they have applied for a variation on the permission, moving the position of the houses earmarked for the building's footprint



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forward to create back gardens. The Pearce family says they are just adjusting the permissions in case Indigo Leisure, which runs The Hanover, decide to stop operating it as a pub and there are no immediate plans to proceed with demolition.

The **Ranelagh**, St James's St has a tenancy available with an ongoing cost of £10,250 and a rent of £31,000.

■ BURGESS HILL



The **Watermill Inn**, Leylands Road has re-opened and at the time of the visit, was selling the regular

Harvey's Best Bitter, with guests Robinsons Dizzy Blonde and Sambrook's Wandle. The pub will close for a few days in October to enable a new bar counter area to be installed, this will replace some the timber and mirror fittings on the left-hand side of the bar when viewed from the front of the pub, with stainless steel providing a hygienic food preparation area.

■ BURY



The **Squire & Horse**, situated at the foot of Bury Hill on the A29, is a pleasant roadside pub, with a patio

garden to the side, and usually has Harvey's Sussex Best, Arundel Gold and or another LocAle.

■ COCK MARLING

The **Plough**, on the Udimore Road out of Rye, has three beers on including Cellar Head and Three Legs. The latter was

enjoyed on a recent visit.

■ COOLHAM



The **Selsey Arms** is an unspoilt village pub on the A272, which abounds with local

history, was the local branch Pub of the Year in the 1990's, and has a pleasant suntrap garden. Ei Group Lessees Kenny Easton and Belinda Grover offer Harvey's Sussex Best and Long Man Long Blonde

■ CRAWLEY

At the time of writing the **Swan**, Horsham Road is closed until Ei Group can find a new tenant. Rob Brindley the long term licensee of the Swan has left, and we thank him for his contribution to the pub tapestry of Crawley, and wish him well for the future.

The **Railway**, Brighton Road, now has some real cider alongside the range of real ale.

■ CROWBOROUGH



After being in the same hands for more than thirty years traditional country pub the **Boar's Head Inn** has

new management. Licensees Megan and Gary plan to expand their cask ale offer to four beers. Harvey's Best Bitter remains as the regular with up to three guests, mainly from local breweries. It's just one mile north of Crowborough on the A26.

The **Blue Anchor** recently changed hands again with a new licensee, Amy. This large restaurant-type pub usually has two, sometimes three, cask beers from the Shepherd Neame portfolio.



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■ **DIAL POST**

The **Crown** is an excellent welcoming village pub, found just off the A24, and has much to offer as well as well kept Downlands Best and two other changing LocAles.

■ **EASTBOURNE**



After being closed for repairs and redecoration for five months the former Buccaneer in

Compton Street reopened in June with a new name - the **Stage Door**. This council-owned pub is now managed by Devonshire Park Catering, who run the restaurants, cafes and bars in the adjacent theatres and conference centre. A new menu and range of drinks have been introduced with Real Ale now from Harvey's and Long Man, however it's now one of the more expensive pubs in town. A new outdoor area at the side of the front entrance has tables with umbrellas while inside there's more comfortable seating.

■ **EAST CHILTINGTON**

More details have emerged about the **Jolly Sportsman**; the freehold is available for £695,000.

■ **EAST GRINSTEAD**

Good news for East Grinstead. The **Engine Room, Brewery Tap and Bar** has been granted their license. The pub will primarily be the brewery tap for High Weald Brewery, and it is hoped that they will open in September.



The **Dorset Arms** in the High Street is a large Greene King pub, with up to five ales available.

Card-carrying CAMRA members get a discount in here.



On the outskirts of town, **Old Dunnings Mill** is a large Harvey's pub with four of their ales to choose from,

during May it was good to see both types of Mild available.



A recent visit to the **Crown** on East Grinstead's High Street had a well-kept Adnam's Lighthouse (3.4%) on tap,

as well as Landlord and Harvey's Best. There is a well-priced menu available all day and friendly service. The pub has Cask Marque accreditation.

■ **EAST PRESTON**



The **Seaview Hotel**, situated close to the beach, is a popular Spanish style bar and restaurant which has

Fuller's London Pride, Goldmark Microbus & Mosaic and Harvey's Sussex Best

■ **FELPHAM**



The **Thatched House** has been purchased from Fullers, and is currently closed and being refurbished.

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■ FRAMFIELD



New licensees Peter and Lorraine took over the fifteenth century **Hare and Hounds** in April. Like many village

pubs they focus on food and offer an upgraded menu in the restaurant. There's also a comfortable area for drinkers and bar food. Outside the car park has been extended and new decking in the garden has been installed for live music. Harvey's Sussex Best Bitter is the regular with a changing beer, often from Gun Brewery.

■ GRAFFHAM



The **Foresters Arms** has reopened after being closed for two years. The pub has been refurbished,

and now offers good food, regular live music, and a choice of three real ales.

■ HAMMERPOT

The **Woodman Arms** is a splendid and



popular roadside Fuller's pub which has recently changed

hands and is now in the good hands of Colin and Karen Bradshaw - who also have the GBG listed Clockhouse in nearby East Preston, and their business partners, well known Master Chef Dan and Sophie Clarke. Alongside a couple of the house beers, they also offer Dark Star Hophead.

■ HARTFIELD



New licensee Simon Briggs took over the **Anchor Inn** in April. Now there's improved access with wider steps, a

new outside terrace, refurbished B&B facilities and an updated cellar. Harvey's Sussex Best and Larkin's Traditional are the regulars as well as a third changing beer. The pub is close to Pooh Bridge in the Ashdown Forest, which attracts visitors from around the world.

■ HASTINGS



The **Jenny Lind** continues to offer friendly service and a wide range of real ales on their ten hand pulls. Seven

are constantly rotating with an emphasis on Sussex and Kent breweries. You'll also find a selection of at least four traditional ciders from local suppliers South Downs, Seacider and Battle Organic, as well as from further afield. The winter loyalty card will return in October and a Monday Ale Club reward card has been introduced. Taster beer flights of thirds of a pint can be sampled on weekdays.



After two years of work the **Jolly Fisherman** is now officially a pub again, nearly 60 years after it closed, and

it's Hastings' first micropub. Visitors can

find three cask ales, real cider, over 40 bottled beers (about half of which are Belgian), homemade bar snacks and traditional pub games, including toad-in-the-hole.

■ HAYWARDS HEATH

Shortly after the re-opening of the **Fox & Hounds**, in Fox Hill Village was reported in the last issue of *Sussex Drinker*, a lorry ploughed into the toilet block of a pub and severely damaged the building, although miraculously nobody was seriously injured in the crash. The manager Mark Ellis said at the time, "The ladies toilets are completely gone, but the gents is intact as is the pub itself." The pub re-opened on the following Thursday.

■ HORSHAM

Some drinkers will remember the **Horse & Groom**, at the junction of East Street and Denne Road, it closed as a pub back in 2008, following some issues relating to drug use on the premises. After a period of closure, it became a Wabi Japanese Restaurant and continued as this until the end of May this year, when very short notice was given that it was closing. The building had been sold to Brewhouse & Kitchen and by the time you're reading this, it should have reopened and various beers will be brewed on the premises.



On 6th October North Sussex branch are supporting a big Sussex Meet the Brewer at the **Kings Arms**

(Bishopric) where up to 6 local (to Horsham area) brewers will be on hand to take us on a journey with their beers.

■ HORSTED KEYNES

There are two pubs in this village, both overlooking the green. The **Green Man** is a

Greene King pub these days, stocking two GK ales, plus a couple of guests from larger independent brewers. The **Crown Inn** is a freehouse and has up to three ales available, including Harvey's Sussex Best, which features in virtually every pub in the area. They do have a house beer, Horsted Keynes Best Bitter (4.2%), although it's a secret as to who brews it.

■ LEWES

The **White Hart**, previously marketed by Fleurets, is now being marketed by Oakley who now include the words "Land/Development" on their blurb.

■ MAPLEHURST

Simon & Beth at the White Horse are delighted to have been named CAMRA 2018 Sussex Pub of the Year, and are looking forward to a busy evening on August 18th when they will be presented with their certificate. All welcome.

■ PAGHAM

The **Lamb** is only a few hundred yards from the former Western Sussex Pub of the Year the Inglenook and has been quite good for beer lately. It is a popular pub and on a recent visit, beers included Sharp's Doom Bar, Greene King Abbot, Fuller's London Pride, Adams Ghost Ship and Castle Rock Harvest Pale. The latter two were tasted and were in good condition.

■ PEACEHAVEN



Jerry and Lyn Dudeney are due to celebrate 50 years running the **Dewdrop Inn**, Peacehaven on the 24th September.

The interior was last changed when they took over in 1968 and the pub is on the Sussex Regional Inventory of Historic Pub Interiors.



■ PETWORTH



The **Star** is easily missed in this former market town's narrow streets. This small cosy Fuller's pub

with a small side patio, now also offers Dark Star Hophead.

■ PEVENSEY



The **Royal Oak and Castle Inn** has been LocAle accredited by the local CAMRA branch. It's a

friendly family run establishment with a sizeable beer garden. Good affordable pub food is served every day of the week. From the handpumps Harvey's Sussex Best Bitter, Wadworth 6X and a changing beer are served in top form. The pub is located just by the main Castle entrance.

■ ROGATE



The **White Horse** re-opened at the end of May under a 3-year free-of-tie tenancy arrangement with owners

Harvey's. A recent visit found the pub in fine order despite having been closed and for sale since August 2017. The oak-beamed bar area is happily unchanged apart from the Harvey's pumpclips being replaced by national brands including Taylors Landlord and Fuller's London Pride. New landlady Wendi is determined to restore the White Horse to profitability and to its former position as the focal point of village life. She

is attracting new business with long opening hours: 10-midnight (1.30am Fri & Sat) and 10-11 Sun, and breakfast served 7 days a week (from 8am weekdays!). The local community must be delighted to have their pub finally open again, and we assume that efforts to raise the cash for a community buy-out (as reported in *Sussex Drinker* Summer issue) will continue.

■ RYE

As a real ale destination the town improved even more when the first micropub in



CAMRA's South East Sussex area opened its doors in May. The **Waterworks** is handily not far from the

station at the junction of Rope Walk and Tower Street in a historic building which had been a water pump-house for 300 years as well as having been a soup kitchen, public convenience and antique shop. In fact the antique shop connection hasn't been entirely severed as any furnishings not nailed down have price tags as they're all for sale! It leads to an ever-changing environment. Eight rotating cask ales, all brewed within twenty miles, are served directly from barrels stored in a large refrigerated glass cabinet along with four local ciders. It's an impressive addition to the Rye scene, which already has three pubs in the 2018 *Good Beer Guide*.

■ SHEFFIELD PARK STATION



During May, it was good to see Harvey's Sussex Dark Mild available in the **Bessemer Arms**,

alongside the regular Harvey's Halt Bitter.

Another recent guest was Long Man's Wild Man (5.2%).

■ SOUTHWICK

A new micro pub; the **Southwick Beer Engine**, 2 Southwick Square, Southwick, BN42 4FJ, opened on 6th July it is larger than most other micro pubs with a capacity of 50 persons. Regular opening hours are 2pm, until 11pm from Monday to Thursday and 11.30pm on Friday and Saturday.

■ TURNERS HILL



The **Red Lion** (Harvey's) continues to stock up to six of that brewers ales. Probably one of the few Harvey's pubs

to sell Dark Mild all year round, at the end of June, it was a surprise to see that Old Ale was still available. The pub hosts a quiz night fortnightly, on Wednesdays, which is always popular.

■ ST LEONARDS ON SEA



Traditional local, the **Horse and Groom**, served an excellent pint of Exmore Stag on a recent visit.

Early last year (2017) this column reported on grand plans for the **Norman Arms** from pub company Star Pubs and Bars. However, after years of being empty the building has now been sold. It's understood that new owners intend to keep the downstairs as a pub, also serving food, with a music venue upstairs. We'll report again if and when there's news of reopening.



Seddlescombe Road North.

A fourth pump is to be installed ready for a guest ale from local breweries at the **Welcome**, in



brewed beers.

Garry, Jan and Laura at the **Dripping Spring Alehouse** now have local beers joining the nationally

■ WASHINGTON



a notice on the front door that this popular Ei Group leased pub had closed for the foreseeable future !

At the **Frankland Arms** just days after our delivery of the summer edition of this magazine, we learned from

■ WEST WITTERING



Old House at Home has reopened following a purchase by a group of locals.

■ WORTHING

The **Bottle & Jug Dept** was the first local outlet to stock the rather good alcohol free range of Big Drop Beers.



and Brew Dog Nanny State.



Big Drop Milk Stout.



LocAles. During the summer period on Tuesday to Saturday lunchtime they also offer a £10 garden menu that includes either a burger or fish with a pint of cask ale or glass of wine.



ale brewed in collaboration with Gary Lucas at Kissinggate Brewery. Nigel Watson and Gary believe this will be a unique ale, using a single hop and single pale malt. The unique bit, they believe, is that half of the hops have been gently smoked over Plum

Across the road, **Brooksteed Alehouse** also offer three Big Drop beers

The ever popular **Selden Arms** with it's wide choice of cask ales and Belgian bottles, now also has the

The **Parsonage Bar**, Tarring has Burning Sky Plateau, Harvey's Sussex Best and two rotating

Anchored in Worthing, the first Sussex micropub, celebrates its fifth anniversary on August 23rd with a one off

Wood chippings to impart a light smokiness in a pale gold beer. If others know better please let them know!

Worthing looks set to be having more micropubs; Richard Butterworth of Worthing has submitted a planning application to convert the former Bike Shop at 65 Brighton Road, Worthing to a micropub; Gareth Harries and Gemma Clegg are opening a small specialist bottle shop and micropub on Brighton Road, Worthing near the well known Chipwick Chipshop.



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The Sussex Bus to the Pub group (BtTP) has been running since May 2009 and attracts participants from many areas of the county, so if you 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. 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

August

Thurs 2nd Snargate; Meet Brighton station for 10.01 Eastbourne train on arrival (at EB) change onto Ashford diesel to Appledore then 1.5 mile road walk to Red Lion. Please bring AND wear Hi Viz yellow jackets as it's a very fast, narrow, winding road.

Thurs 9th Isfield & Lewes; Catch 10.35 B&H 29B for Laughing Fish, later return to Lewes for Snowdrop and other *Good Beer Guide* pubs.

Thurs 16th West Marden, Compton & Chichester; Catch 11.25 Stagecoach 54 from Chichester bus station (bay 7) for Victoria then short walk to Coach & Horses. Return to Chichester at 14.47 for Hornet Ale House Micro Pub.

Thurs 23rd Durrington & West Worthing; Catch 11.45 Stagecoach 5 from Worthing South St to Park View. Then Compass 7 to North Star, later on to Green Man via Tarring.

Thurs 30th Horsham; Meet Anchor Tap (Dark Star) at noon. Then onto Piries Bar and finally to Malt Shovel.

September

Thurs 6th Clapham & Angmering; Catch 11.32 Stagecoach 9 from Worthing Marine Parade to Angmering for 20 minute walk to Fox and World's End at Clapham. Then bus back to Spotted Cow.

Sat 15th Littleington, Berwick & Alfriston; Catch 11.42 Cuckmere Valley Ramblerbus 47 from Seaford Library for Plough & Harrow. Then to Berwick Inn & Smugglers at Alfriston.

Fri 21st Uckfield; Catch 10.45 B&H 29 from Churchill Sq for Highlands and Alma (Harvey's) then return to Lewes for various GBG pubs.

Thurs 27th Halnaker, Oving & Eastergate; Catch 11.25 Stagecoach 55 from Chichester Bus station to Anglesea Arms. Then return to Tangmere (55) and walk across disused airfield to Gribble Inn, later on to Wilkes Head.



October

Thurs 4th Fittleworth & Byworth; Catch 11.05 Stagecoach 1 from Worthing South St then 15 minute walk to Swan. Then r/t to bus stop and on to Black Horse.

Thurs 11th South Harting, Rogate & Stedham; Catch 11.25 Stagecoach 54 from Chichester bus station (bay 7) for White Hart (Upham) then 13.42 to White Horse. Then 14.41 Stagecoach 92 to Hamilton Arms.

Fri 19th Spa Valley Railway Beer Festival (Tunbridge Wells West) at noon.

Fri 26th Worthing Beer Festival - Lunch time session from 11am.

COMPASS TRAVEL November

Thurs 1st Southwick; Meet Schooner at noon then later walk to Beer Engine (new pub). Possibility of going on to Portslade later.

Wed 7th Turners Hill & East Grinstead; Catch 12.09 Metrobus 272 from HH Perymount Rd for Red Lion and / or Crown. Then 13.54 Metrobus 84 for Engine Room & Open Arms (both Micro Pubs).

Fri 16th Brighton; Meet Hand in Hand at noon. Then Bierhaus followed by Pump House.

Thurs 22nd Selsey, Nyetimber & Chichester; Catch 11.20 Stagecoach 51 from Chichester bus station for Crab Pot (Micro pub). Then S/C 51 to Mundham Corner bus stop to change on to Stage Coach 600 for Inglenook Hotel. Later r/t to Chichester for Chi Inn / Hornet Ale House. For any queries on the above trips either send an email to max.malkin@mypostoffice.co.uk or phone me on 01243 828394.

Many of these pubs are in the current edition of the *Good Beer Guide*. To see which ones are in the guide, please purchase a copy of the guide from shop.camra.org.uk or try the new GBG App (iOS or Android).

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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. Where percentages are shown after beer names, this is the alcohol by volume, (ABV). The Brewery Liaison Coordinator for London & South East Area is Peter Page-Mitchell. This report is compiled and edited by Peter Adams, Deputy Brewery Liaison Coordinator for Sussex.

1648

East Hoathly, 01825 840830.

www.1648brewing.co.uk

After selling very well last year, we will see a welcome return of **La Blonde** (4%) which will be available from early autumn. Alongside it will be **Festival** (3.8%) and **Bee Head** (4.6%). With log fires and dark nights closing in we will be on to the 'dark stuff', so look out for **Black Velvet** (5.5% - extra oatmeal stout and **Winter Solstice** (4.3%), smoked barley with a hint of ginger. Our full range of bottle conditioned beers is always available.

BLO David Platt

360°

Sheffield Park, 01825 722375.

www.360degreebrewing.com



[com](http://www.blojasonphillips.com)

BLO Jason Phillips

81 ARTISAN

Lavant

BLO tbc

ABYSS

Framfield, 01825 840561, 07919 445345

The brewery's beers have been well received in recent months and efforts have been focused on keeping up with demand. The new canning facility should be running soon with the beers available sometime in August. The brewery is interested in experimental beers and work is proceeding on a new speciality beer, **Project Entroido**, which reflects the brewery's links with Northern Spain. As mentioned in the previous report, Abyss beers are currently key keg but it is hoped to offer cask versions

in future.

BLO John Quick

ADUR

Steyning, 01903 867614.

www.adurbrewery.com,
info@adurvalleycoop.com

BLO Nigel Watson

ARUNDEL

Ford, nr Arundel, 01903 733111.

www.arundelbrewery.co.uk

Latest news on the Brewhouse Project at Crossbush is that Arundel have received their licence approval so they just need to complete some of the planning conditions before work gets underway with the refurbishment of the site. Arundel have launched an exciting Crowdfunding campaign aimed at raising £10,000 towards the cost of this project. A new range of low-strength beers themed around the project will be launched towards the end of July.

There was success for Arundel at the recent Yapton Beerex. The event was used to showcase two new prototypes. One of these, **Maple Stout** (5.4%), won Locale of the Festival and this is already available in key keg.

BLO Glenn Johnson

BARTLEBYS

Brighton, 01273 275012

info@bartlebysbrewery.com

This brewery is due to move to Belper, Derbyshire, so will not feature in this report in future.

BLO Sean Burke



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www.thefivebellsinn.com



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email: irvingbrewers@btconnect.com

BATTLE

Battle, 01424 772838

hello@battlebrewery.co.uk

Production of their main beers **Abbey Pale**, **Conquest** and **Black Arrow Porter** continues to grow in line with increasing demand from existing and new customers. Over the course of the last few months, they have also had some fun with some trial beers. **Caldbec Copper** was kegged and sold in the tap room and they launched a very special limited edition **World Cup Beer**. Based on traditional

eighteenth century export recipes brewed for Russian Nobility, a full bodied Russian Imperial Stout with coffee, chocolate and roast flavours designed to help you celebrate the highs and remediate the lows of the World Cup.

More seating has been added to the tap room, with picnic benches outside so people can enjoy the views whilst soaking up the aromas of the latest batch being brewed.

BLO Mac McCutcheon

BEDLAM

Albourne, 01273 978015.

www.bedlambrewery.co.uk

Exciting times at Bedlam which has seen them move to their new brewery located on a farm near Ditchling Common. This allows them to vastly increase the brewing capacity, introduce a retail store later in the year, whilst expanding their successful

tour programme. Recent new brews have included **Browski**, **Amangansett** along with **Killington Peak** all focussing on American hops, with **Wilde**, a grapefruit pale ale to be launched in late July in both cask and keg. This range is supported by a permanent presence of British beers, including **Benchmark**, their Sussex best bitter and **Porter**, the SIBA gold medal winning brew.

BLO Peter Mitchell

BEER ME

Eastbourne, Belgian Café.

01323 729967,

thebelgiancafe.co.uk

Regular beers **IPA**, **Saison**, **Big Blonde**, **Cherry Popper** and **Oyster Stout** can be found on tap and in bottles in the café and other outlets in Eastbourne throughout the summer.

BLO Scott O'Rourke

BEERCRAFT

Hove

www.beercraftbrighton.co.uk

This will be the last report for Beercraft Brighton as they have merged with Hand Brew and the plant sold to the owners of the Watchmaker's Arms, Hove.

BLO Peter Mitchell

BREW STUDIO

Sompting, 07980 978350

f:[daBrewStudio](https://www.facebook.com/daBrewStudio).

Brew Studio is adding another fermenter to the line up which will allow the output to increase by 50%. Upcoming is a new extra

pale **E.P.** (3.6%). Also a new range of SMASH beers is coming out called **Smash Hit** which will feature a different popular hop every brew.

BLO Lee Argent

BREWING BROTHERS

Hastings,

www.brewingbrothers.org

Brewing Brothers are currently brewing up to eight different brother themed beers at the Imperial in Hastings; mainly keg, although at least one cask beer is always available, often **Charltons Bitter** (4%).

The **Kelly's Pacific Ale**

(4.5%) made with the addition of New Zealand and Australian hops has been a big seller during the recent heatwave.

Plans to continue showcasing their beers at a monthly pop up bar on Hastings Pier have been abandoned following the recent controversial change of ownership of the pier.

The excellent **Half Man Half**

Brother (4.7%), a refined single hop Mosaic, is a big seller at the Half Man Half Burger restaurants in Eastbourne and St. Leonards.

BLO Robin Hill

BRICK HOUSE

Patcham, Brighton.

brickhousebrewingco@gmail.com

No further news this time.

BLO Paul Free

BRIGHTON BIER

www.brightonbier.com

No news from this brewery.

BLO Peter Mitchell**BROLLY**

Lowfold Far, Wisborough Green

The Brewery Tap bar is now open, Friday evenings and Saturday & Sunday afternoons. Sample freshly brewed beers and watch the brewing process in action. Brolly is now supplying the Kings Arms, Horsham, with their house beer **Bishop's Pric** (3.6%), a New England Pale.

Some collaboration brews are planned for the year and the brewery is hoping to be present at more local and regional beer festivals.

BLO John Goodsell**BURNING SKY**

Firle, 01273 858080.

www.burningskybeer.com

Mark and his team were delighted to win the 2018 BBC Radio Four Food and Farming Awards "Best Drinks Producer" category following an extensive judging process. They have also won a medal at the equally prestigious biennial World Beer Cup in Nashville, USA. which had over 8000 entries over the different categories That award was for their bottle conditioned Saison Anniversaire 6.2% ABV. This year marks their 5th year as Artisan Brewers and Blenders and to celebrate they are having a beer festival at the Prince Albert pub in Trafalgar Street, Brighton from, 31 August to 2 September at the kind invitation of

landlord Chris Steward. Representing the 'best of modern British brewing' entry is free and there will be a bar in each of the pub's quirky rooms. This coincides with the first ever Brighton and Hove Beer Week, running from 24 August to 2 September, so there will be lots of other activities around the Prince Albert. Burning Sky plans to release various limited beers, including the first release from their cool ship, a traditional vessel used for cooling hot wort that is used to produce 100% spontaneously fermented beers. Alongside Elwood's, they are the first British brewery to do so in recent times and the beer will be presented in champagne bottles. The Brewery has also taken part in the seventh and final year of the International Rainbow Project involving seven US and seven UK brewers celebrating the various colours of the rainbow. Paired with 3 Floyds brewery, their allotted colour is orange and the beer will be an innovative barrel-aged, bottle conditioned Barley Wine. They are also planning a southern hemisphere-type version of **Aurora** (5.6%) using New Zealand hops, hopefully available in late summer. The projects mentioned in the previous edition of the Sussex Drinker, (collaborations with Olivers Cider, Mills Brewing

and The Kernel and also with Phil Markowski of Two Roads Brewing,USA), have gone ahead and are now aging in barrels.

BLO Ian Hodge**CELLAR HEAD**

Framfield, 01825 890078.

www.cellarheadbrewing.com

Cellarhead goes from strength to strength and their main problem has been to satisfy demand. They are purchasing a new 10bbl brewery and have been double brewing on their 5bbl plant. They will be moving to a new 5000sq ft brewery site by the Flimwell Crossroads in the autumn with a tap room and shop. They now have a low abv 2.7% ale and their single hop 4.6% pale is very popular, proving that their USP (unique selling proposition) of using local English hops and unfinned beer is very successful.

BLO Phil Dixon**CHAPEAU BREWING**

Horsham

The brewery released two new summer beers, **Summer Flamme Rouge** (4.2%), a ginger pale ale, an orange gold colour with a subtle hint of ginger, a refreshing summer drink. The second is **Attrition** (5.5%), a hazy APA with a generous hop forward aroma and flavour, complemented by a spicy rye finish.

BLO Paul Sanders

DARK STAR

Partridge Green, 01403 713085.

www.darkstarbrewing.co.uk.

"You will be pleased to hear that the sun didn't fall out of the sky, post Fuller's

acquiring us. It's been a busy few months with the integration and we have not got it all right yet. There have been a few distribution problems as the team merges, but I think we are

pretty much over these now and I am delighted to report that beer is still flowing out of Partridge Green and the recipes are all staying the same and we are staying put, in fact I am just about to sign a new 10 year lease extension. For those of you that predicted that Fuller's would change us, you were right. They have already

invested heavily in the site and I can reveal that we shall be adding a barrel aging room to the brewery in the coming months, along with more capacity and a canning line. We've also just completed a collaboration with UnBarred, which will be due out next month. If anyone is concerned or has any questions about the

Fuller's Thing just call me 07841742678 rather than wonder if gossip is true. To social matters, we have our Hopfest on 28th-30th September this year, with a wide range of our beers plus guest beer from Downland Brewery, more on that on the website. I have also agreed to host Pete Brown's

Beer and Music matching event at the brewery in November, more on that in due course." - James Cuthbertson, MD

BLO Clive Watson

DOWNLANDS

Small Dole, 01273 495596.

www.downlandsbrewery.com

There is no fresh news from the brewery.

BLO Peter Mitchell

ENGINEER

High Hurstwood, 07841 669096

www.theengineerbrewery.co.uk,
john_packer@mac.com

Cask beers continue to be supplied to the Hurstwood at High Hurstwood, the Open Arms in East Grinstead, the Hatch at Colemans Hatch and the Coopers Arms in Crowborough. These outlets also now sell Engineer beers in bottle as does the Cuculo deli and wine merchants in Heathfield.

Beers were supplied to both the Lewes Beer and Cider Festival and the CAMRA beer tent at the Tunbridge Wells County Cricket event, very well received at both. The website lists all the beers available with more information or contact John as above.

BLO Richard Saunders

FILO

Hastings, 01424 420212.

www.filobrewing.co.uk

FILO's seasonal beer **Thirst of May** to celebrate the Jack in the Green weekend proved very popular

recently, and their regular range of beers continue to remain popular in pubs throughout Sussex and Kent.

BLO Bill Turner

FIREBIRD

Horsham, 01403 823180.

www.firebirdbrewing.co.uk

Shokata Elderflower

Summer Ale is selling well, with **Bohemia**, **Two Horses**, **Parody**, **Paleface** and **Coffee Porter** now available in cans. Work Ethic, the new **New England IPA** is currently available as craft keg and will be in 440ml cans by the end of the summer.

Outside events are going well with the newly converted horse box/craft beer bar now finished. It will be at this year's Horsham Big Nibble event in early September.

BLO John Goodsell

FRANKLINS

Ringmer, 01273 814447

www.franklinsbrewery.co.uk

Franklins now have a full keg range of **Go Man Go**, **A**

Bitter Pils to Swallow,

Optimist NEIPA and

Epiphany, which is the latest

in the range and is a 2.2% Table Beer. They have also welcomed Jaye Arbuckle to the team, qualified cicerone and former brewer on the pilot kit at Brew Dog. Jaye has been helping with recipe development and sales.

Expect to see an out pouring of exciting new beer in cask, keg and can. They have hosted a number of

successful events in their tap room with many more to come.

BLO Mac McCutcheon

GOLDMARK

Poling, nr Arundel, 01903 297838 / 07900 555415.
www.goldmarks.co.uk
 High demand for **Microbus Pale Ale** and **Moshpit IPA** in cans has kept the brewery busy. The seasonals, **Pitch-Shifter, Wah Wah** and **Liquid Gold** are available in cask or bottle conditioned; **Hop Idol, Vertigo Lager** and **Mandarin Orange Wheat Beer** are also available in keg.

In between brews, Mark has been asked to don his biochemical analyst's hat and is collaborating with an American company to develop new yeast strains.

BLO Jim Waterston

GOOD THINGS

West Hoathly
www.goodthingsbrewing.co.uk

BLO tbc

GOODWOOD

Pulborough
BLO tbc

GREYHOUND

Smock Alley, West Chiltington, 07973 625510
www.greyhoundbrewery.co.uk
 f:greyhoundbrewery
 t:@greyhoundbrew
 The brewery's second mini beer festival at the end of May was a great success so thanks to everyone's support. For 2019: 19th April (Good Friday) and 25th May (Bank Holiday Saturday);

these will become regular festival dates, so note them in your diaries!

The new beer, **Cosmos**, (4.5%), a very light premium APA, has been well received, becoming a firm favourite with many drinkers. Greyhound and Ballards have six pumps at the GBBF this year and plan to have someone there for most of the time to greet people. They are launching a new ale there too and plan to have a special give-away for anyone with an Arun and Adur CAMRA membership card, so if you have, make yourselves known. There will also be a chance to be in a draw for a free cask donated to you or a local cause or pub of your choice. From 10:30 on Saturday 29th September there is an open day and brew day, a fun and casual event open to everyone, so go along, drink some ales, take a few away and see the team brewing beer.

BLO Roger Kille

GRIBBLE

The Gribble Inn, Oving, 01243 786893. www.gribbleinn.co.uk
Lazy Buzzard is increasingly popular, particularly in the recent hot weather. Unfortunately administrative issues may mean its exclusion from GBBF 2018. Beer sales continue strongly and after the success of the spring festival another is proposed for late summer.

BLO Chris Wright

GUN

Gun Hill, Heathfield, 07900 683355.

beer@gunbrewery.co.uk

The new canning line is now fully installed and operational. This is a big step forward in small pack for the brewery, as it means the beer can now be packaged at just the right time to capture all the hop aroma and fresh taste. Two new fermenters have also been installed to help keep pace with demand. Following the meticulous refurbishment of their bar, The George Inn at Eartham now run a number of Gun Brewery beers on a permanent basis. Whether eating or drinking this is a great pub and well worth a visit.

The brewery website has now also been updated with beer now available for sale online. Delivery is free for orders over £45.

BLO Steve Obey

HAMMERPOT

Poling, near Arundel, 01903 883338.
www.hammerpot-brewery.co.uk
BLO Rob Gowland

HAND BREW

Brighton, 07508 814541
www.handbrewpub.com
 The brewery is currently running at capacity and awaiting the delivery of three new fermenters at the end of August, which are being manufactured in the UK. There will be substantial

building work done in the pub cellar to fit them in. Also two new serving tanks from which they will serve the German style **Pilsener Hans** straight to the bar from tank. The core cask pales, **Low Five** and **High Five** continue to sell really well and are generating good feedback. After the installation of the new tanks they will start to produce the seasonal dark beers again for the autumn.

BLO Peter Mitchell

HARVEY'S

Lewes, 01273 480209.

www.harveys.org.uk

There was delight that **Sussex Nuptial Ale** (6%) was voted Beer of the Festival at June's South Downs Beer and Cider Festival, a date for the presentation is to be arranged. While this was a one-off brew to celebrate the wedding of the Duke and Duchess of Sussex in May, consideration is being given to producing more, possibly for further bottling or even in cans.

The Brewery will have their usual stand at the Great British Beer Festival in August with three light and three dark beers available. Seasonal beers to come are in August, **Lewes Castle**, a traditional brown ale, foraging for fresh hops will begin for **Southdown**

Harvest (5 %) for September, before the return of **Old Ale** (4.3%) in October. This, will be celebrated with the usual

church service at St Thomas' followed by dancing in the Brewery Yard.

The expensive replacement of the wooden flooring of the first floor Malt Room has been completed, probably for the first time since 1927, as part of their continuous programme of maintenance of the large listed building.

There are plans for subtle upgrades to brewery tour facilities, including improved access, changes to the sample-room area and better cloak-room facilities. This is subject to the necessary listed building consents and reflects the desire to ensure visitors continue to experience the uniqueness of Harvey's. Progress with the micro-brewery remains work-in-hand, as does the possible introduction of gluten free beer(s).

Plans are in the early stages for their own beer festival, hopefully in conjunction with CAMRA, and in celebration of independent brewing, maybe in 2019, but avoiding clashes with other well-established festivals and events.

The shop continues to be very popular, with the new 5 litre keys selling well and with Harvey's Malt Gins back on the shelf.

BLO Ian Hodge

HEATHEN

Haywards Heath, 07825 429428.

www.heathenbrewers.co.uk

June was a busy month for

festivals, including Glastonwick where special beers **Earl Grey**, **Vintage Droughtbuster**, **Chilli Ginger ISA** and **Mince Pie** featured, while at the South Downs Beer & Cider Festival it was represented by the more regular brews **ISA** and **Honeyed West Coast**.

BLO Paul Free

HEPWORTH

Pulborough, 01403 269696.

www.hepworthbrewery.co.uk

BLO Chris Stringer

HIGH WEALD

East Grinstead, 07836 291430.

andy@highwealdbrewery.co.uk

Exciting news is that High Weald will be opening its own Tap Room & Bar in East Grinstead town centre in the autumn, The Engine Room. It will be selling their own beers, alongside beers, wine and gin from other local producers. There will be a good selection of gluten free bottled beers and often GF cask and keg beer.

Watch this space for more information.

Otherwise, High Weald are very busy with beer orders. A special Duke & Duchess of Sussex Royal Ale was made for the Half Moon in Balcombe and as well as the pub trade, beers have been ordered for many local festivals including Oxted, Godstoneberry, the Spa Valley and Bluebell Railways, and a special for Ashstock.

BLO Jonathan Samways

HOLLER

Blackboys, 01342 824272

www.hollerboysbrewery.co.uk

At the beginning of September our new brewery and taproom will open in central Brighton. We will be doubling our capacity to be able to produce 150 casks a week. We are really looking forward to joining the wonderful brewing scene in Brighton and our taproom will be open five days a week with beer to drink in or take away. Also this month has seen the launch of our summer beer **Um-Bunko** (4.2%) a fruity New England pale ale and next month we launch our **Black IPA** (6%) in cask also.

BLO John Packer

HURST

Hurstpierpoint, 07866

438953.

www.hurstbrewery.co.uk

BLO Steve Floor

KILN

Burgess Hill, 07800 556729.

www.thekilnbrewery.co.uk

Following a search for new premises, Kiln has linked up with Missing Link brewery. Although there appears to be a stronger focus on supplying keg and canned beer, cask beer is continuing to be brewed with **Bricks and Porter** being supplied to the South Downs Beer & Cider Festival and new **Session IPA** (4.4%) in the style of an American amber ale being launched shortly.

BLO Paul Free

KISSINGATE

Lower Beeding, 01403

891335

www.kissingate.co.uk

The brewery team are proud to announce that **Black Cherry Mild** (4.2%) and its higher ABV relative **Black Cherry en plus** (7%) have both been selected for this year's Great British Beer Festival. The summer months have placed high demand on Kissingate's lighter beers such as **Storyteller** (3.5%), **Kissingate Sussex** (4%), **Pernickety Pale** (4.5%), **Moon** (4.5%) and **Chennai IPA** (5%). However sales of dark beers have been higher than usual this season too.

The new brewery taproom has become a very popular watering hole for local villagers and those from further afield. Events such as Curry Nights, Vintage Cream Tea Afternoons, Arts & Crafts Days, Gin Evenings and Wine Tasting Evenings ensure that the brewery social calendar is full. The annual October Festival will be held on Saturday 13th October 11am to 8pm, no tickets required. See website for details of all events.

BLO Roy Bray

LAINÉ

The North Laine, Brighton, 01273 683666.

www.drinkinbrighton.co.uk/north-laine

Following the 'conglomeration' of Laine and Punch Taverns by a hedge fund investor, Laine

beers will now be more widely available in Punch Houses. The Brewhouse was refurbished in July 2018 and the kitchen and menu have consequently been expanded. On 24th August the Brewhouse will be hosting the launch of the Brighton Beer Week, and Laine will be collaborating with many other East Sussex breweries to produce some jointly badged brews. From August onwards darker autumnal and winter brews will become more prominent in the Brewhouse's offering.

BLO Billy Tipping

LANGHAM

Lodsworth, 01798 860861.

www.langhambrewery.co.uk

BLO Peter Luff

LISTER'S

Ford, 01903 885950 / 07775 853412.

www.listersbrewery.com

Brewing continues apace at Lister's current site but with 'change of use' permission granted for the new, larger premises plans are well underway for a move in the very near future. As summer rolls in, the core range of beers continue to be popular, with the lighter ales being in particular demand. A fantastic article in 'Taste West Sussex' magazine rounds off another successful few months for Lister's.

BLO Glenn Johnson

LONG MAN

Litlington, 01323 871850 / 07976 777992.

www.longmanbrewery.com

The brewery is growing its team over the summer as they gear up ready for the brewery shop and tasting rooms to open; the build is coming along nicely, old beams and flintwork have been repaired and sandblasted and electrics and plumbing are being installed for an autumn launch. The website will soon show information on this and online tour bookings will also start in due course. Lots of planning is going on for a series of launch events too, keep an eye on social media feeds for updates on progress. Popular seasonal beers **Copper Hop** and **Sleeping Giant** appeared bottled in June as part of the brewery's commitment to continue to brew and bottle a selection of the Small Batch beers to augment the usual range. The SIBA South East Beer Awards saw the brewery win three new awards including a Gold for the previously mentioned Copper Hop in bottle.

The small batch range continues for the rest of the year with **Session IPA**, **Sussex Pride**, **Sleeping Giant**, **Gunpowder Stout** and **Inn Keeper** taking us through until Christmas.

BLO Scott O'Rourke

LOST & FOUND

BLO Mike Head

LOST PIER

BLO tbc

LOUD SHIRT BEER

Brighton, 07901 856436

www.loudshirtbeer.co.uk

Four new beers have been added to the range, **Hypnosis Pale** (4.5%), **Bohemian Gold** (5.3%), **Transcendence Pale** (5.0%) and **Insomnia Black IPA** (5.8%).

BLO Keith Newell

MISSING LINK

West Hoathly

www.missinglinkbrewing.com

Jeremy the brewer is continuing to expand capacity at West Hoathly. More details next time.

BLO Mike Head

OLD TREE

Brighton, 07413 064346.

The brewery has mainly been concentrating on brewing low alcohol Kombucha which is selling well from the Duke of Wellington, Shoreham-by-Sea and the under new management, the Jolly Brewers, Ditchling Road, Brighton.

BLO Andrew Coleman

PIN UP

Southwick, 01273 411127.

www.pinupbrewingco.com

The brewery has expanded a little, with two new bigger fermenters and a larger heat exchanger to cope with speed of transfer. A larger cold room has been created and a Tap Room is likely to come along at the end of the summer, but they are too

busy with festivals and concerts at the moment!

Stout and Session IPA

bottles are in The Ivy Restaurant in the Brighton Lanes and kegs are still making up 80% of sales. A new **Blood Orange White IPA** was on the way in June
BLO Adrian Towler

POLARITY

Worthing, 07872 105300

www.polaritybrewing.co.uk

A couple of recent additions to Polarity's line up have appeared. **Mobius** (4.5%), a session IPA with big fruity flavours and low bitterness, as well as **Trinity** (4.4%), an APA with refreshing, citrus flavours, a classic American pale ale and a very popular beer this summer.

BLO Gemma Mackay

RECTORY

Streat, 01273 890570.

The brewery was due a visit from the Environmental Health Officer in the last week of June, to check that all is well and they can re-commence brewing. The hope is to re-open the brewery in September.

BLO Paul Free

RIVERSIDE

Upper Beeding, 01903 898030

www.riversidebreweryltd.co.uk

We have been awarded some funding from West Sussex County Council which will be spent on a new can filling/seaming machine, another fermenter and many more firkins. This will allow us to continue to

increase production and meet demand for our beers, we will also be looking to increase our workforce. Our **Bee Ding Mead** was launched at the start of June to some rave reviews. We have a new collaboration with the campaign, Save Tangmere Tower, to produce a golden ale with all British hops. The beer will support the campaign to restore the iconic WW2 RAF control tower at Tangmere Airfield. Planning has already begun for our Beer Festival jointly run with the Adur Brewery at Steyning Cricket Club on 28th to 30th September. We are expecting to have a few more beers than last year, some cider, live music and hot food.

BLO Ian Bolt

ROTHER VALLEY

Northiam, 01797 252922
www.rothervalleybrewery.co.uk
sales@rothervalleybrewery.co.uk
 Nothing new to report; sales remain good.

BLO Dawn Lincoln

THREE LEGS

Brede, 07939 997622
www.thethreelegs.co.uk
info@thethreelegs.co.uk
 No news this time.

BLO Peter Harrison

TOP NOTCH

Haywards Heath, 07963 829368.
www.topnotchbrewing.co.uk
 Homebrew winner **Dance Commander Imperial Stout** (8.5%) brewed in collaboration with Tommy Bowen and Rick Evans from

The Watchmaker's Arms, Hove. It has been fairly quiet over the summer months, but looking forward to September and brewing **Equinox DIPA** (8.6%) again, also something special for Top-Notch's fifth anniversary with 5 malts/5 hops at 5%. The keg offering continues to expand to include **#BONZER Dark IPA** (5.9%). Expect another in the SMaSH series of cask ales in the late autumn
BLO Keith Newell

TWO TRIBES

Horsham, 01403 272102
www.twotribesbrewing.com
BLO Mike Head

UNBARRED

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

In addition to his own innovative modern beers, Jordan continues to work with other brewers on collaboration projects. For Brighton Beer Week, he brewed a coffee sour with Pharmacie coffee roasters from Hove, and there might be some of July's **Peaches & Cream** (7%) brewed with Brixton bottle shop Ghost Whale still available in keg and can.

BLO Mike Head

VINE

Tarring, 01903 201121
 The Vine brewery is now running with a 1bbl setup, they are continuing to produce a cask ale once a month under the watchful

eye of Mat & Lee from Polarity.

BLO Gemma Mackay

(Brewery at the) WATCHMAKER'S ARMS

Hove, 01273776307
 Their first beer is an American Pale brewed with German pilsner malt. That should be available in cask around the middle of July. They expect to brew two casks, of varying styles, every week going forward.
BLO Peter Mitchell

WELTONS

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

Three Lions IPA sold out very quickly during the World Cup. Weltons always brew a hoppy IPA and in August this will be **Spinnaker PIA** (4.1%), with tropical fruit flavours, as part of a sailing theme with Cowes Regatta in mind.

Schooner Blonde, (6.6%), a sweet summer ale will also be brewed, as well as **Capstan**, (5.0%) a clear German style wheat beer. Horsham Beer Festival will feature **Fruitburst IPA** (6.0%). **Pebble Beach IPA** (4.1%) and **Coconut Porter** will also be available in September/October. The brewery open nights remain popular on the first Friday of each month. Look out for Old Night in October.

BLO Nigel Bullen



PRESSING NEWS

Regional Cider pub of the year



This year's Regional Cider Pub of the year is from Sussex and is the Brewery Shades in Crawley. Well done to Nicki and her team. You will find The Brewery Shades on the High Street in Crawley. The competition was close and most of the pubs nominated in the region scored well.

Regional Cider Award



Bignose & Beardy's Hedgerow was selected as runner up in this year's competition at the Racecourse in March. Pictured here is Steven Stark at

their barn (missing is business partner Phil Day).

Seasonal Reminder

While this issue is on the bars of your local we will be entering the apple picking season, many of our local makers running picking days on various weekends during September and October, those known to do this are Village Green (Turners Hill), JB (Maplehurst), Bignose & Beardy (Framfield, enquiries@bignoseandbeardy.com).

Incidentally B&B have supplied me with their dates (9/9, 23/9 and 7/10) helpers will get fed on these days and there may be some cider to sample.

Picking days are always good fun and a great way to get young people out in the fresh air. Most makers run a website or Facebook page with more details and I will post some events on <https://www.facebook.com/CAMRACiderSurreySussex>.

30 years and counting

This October marks thirty years of the Apple committee which is the part of CAMRA responsible for campaigning for real cider and perry. Over the next few months you will see some articles in *What's Brewing?* about the committee. One thing that we are hoping to do is have an anniversary perry made from this years fruit which will be available to festivals next spring.

Paul Sanders

Regional Cider Coordinator

Join up, join in, join the campaign



From
as little as
£25*
a year. That's less
than a pint a
month!

Discover
why we joined.
[camra.org.uk/
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Join us, and together we can protect the traditions of great
British pubs and everything that goes with them.

Become part of the CAMRA community today – enjoy discounted
entry to beer festivals and exclusive member offers. Learn about
brewing and beer and join like-minded people supporting our
campaigns to save pubs, clubs, your pint and more.

Join the campaign today at
www.camra.org.uk/joinup

*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates



**CAMPAIGN
FOR
REAL ALE**

Spotlight on

BREWERIES

Langham brews up funding for South Downs National Park Trust

Langham Brewery has released the first bottles of its classic South Downs Best Bitter to support work in the South Downs National Park, including a campaign to raise funds for critical repairs on the South Downs Way national trail.



Lesley Foulkes, co-founder of Langham Brewery and Andy Gattiker, South Downs Way manager, toast the launch of South Downs Best Bitter

Five pence from every bottle sold will go to the South Downs National Park Trust's 'Mend our Way' campaign to fix broken sections of the South Downs Way.

The independent craft microbrewery, which produces cask conditioned real ales and keg beers including Halfway to Heaven, Hip Hop and Arapaho, is based within the National Park on the Cowdray Estate, near Petworth, West Sussex. Langham became the first corporate partner of the South Downs National Park Trust, which launched last year.

Lesley Foulkes, the brewery's co-founder said: "We're thrilled with our South Downs Best Bitter which features a striking image inspired by the beautiful South Downs on its label. We are aiming to raise a significant amount over the next couple of years towards projects in the National Park, including vital restoration of sections of the

South Downs Way."

She added: "We have welcomed the opportunity to collaborate with the trust to raise awareness of the fabulous countryside that surrounds us, and to lead the way in raising funds to conserve the much-loved South Downs Way for future generations."

New South Downs information point

The steam heated brewery is also creating a South Downs National Park Information Point at the brewery and has signed up to the National Park Authority's new Cyclists and Walkers Initiative.

Foulkes said: "The information point will be a place where weary cyclists, walkers and people just passing by can drop in and enjoy refreshments in convivial surroundings and discover the delights and possibilities of the National Park, the South Downs Way and surrounding countryside."

Andy Gattiker, who manages the South Downs Way, said: "Langham Brewery are award-winning local producers, based right in the heart of the National Park – it would be hard to find a more a natural partner to the new charity. The new beer looks and tastes great and we are really grateful for their support of the 'Mend Our Way' appeal and other future work.

"Fifteen thousand pairs of boots, 10,000 bicycle tyres and 800 hooves travel the length of the trail each year, and millions more will enjoy a section of it, causing a lot of wear and tear! Langham Brewery's donations will help us with significant projects on more remote sections of the path which, are too expensive to tackle using existing funds."

Range extended with new keg beers

The launch of South Downs Best Bitter comes hot on the heels of Langham Brewery's Triple XXX beer taking the silver award in the 'Cask Champion Standard Mild and Brown Ales' category at the SIBA National Independent Beer Awards 2018, adding another win to its already impressive trophy cabinet.

Now the brewery is extending beyond cask and bottled ales with the launch of six new craft keg beers including three unfiltered from its cask range, which provides real ale with all the advantages of keg, and three new brews.

The three new keg beers available this summer are - Lodsteiner, an authentic German Pils; O'Reallys an authentic Irish stout and a powerfully hopped fruity New England IPA called Rocket Juice.

Beer alchemist and co-founder James Berrow said: "Our passion is to produce innovative, distinctive and flavoursome real ales using the finest quality ingredients and traditional craft skills. As we are completely independent we are not constrained in our recipes. The beer always comes first."

He adds: "We pride ourselves on our modern brews with a traditional twist and our new craft keg beers are no exception. We have invested in a state of the art kegging plant and taken our time to ensure we are completely satisfied with our new beers. You can't hurry a good brew!"

Langham Brewery was one of the first four breweries in England to gain a Cask Marque and SALSA plus Beer accreditation for its quality brewing processes and performance and still secondary cask conditions its ale.

South Downs Best Bitter (4.5% ABV) is available in 500ml bottles. It is a tawny-coloured classic best bitter with well-balanced malt flavours, finished with a hint of blackcurrant and a slightly spicy, sweet aroma.

Bedlam's brought it home!



at the SIBA National Independent Beer Awards, which recently took place in Tonbridge.

Bedlam Brewery took home a haul of 4 Gold Medals including Overall Cask Champion for Phoenix



Bedlam Phoenix, Porter and Amagansett beers also won Gold awards

within their Cask categories.

"We're incredibly proud to have beaten such tough competition to bring home a total of 4 medals from this South East competition!" said Ops Manager, Oliver Marsh, "we were up against the likes of Hammerton, Redemption Brewing and Andwell Brewing; all of whom are really good and we love what these guys are doing."

These awards mean so much to Bedlam as they're judged by brewing peers, industry experts and beer journalists, local CAMRA members and beer enthusiasts and very much seen as the prestigious 'Brewers' choice Awards by the industry.

Phoenix 3.9% is an extra pale American ale with some of the boldest US hops: Citra, Amarillo and Cascade. Top fermenting yeast used in many of the iconic American craft beers is imported and pitched to give its characteristic dry, soft, smooth and clean finish.

To find out more about Bedlam Brewery visit their website

<https://bedlambrewery.co.uk/>

South East Sussex Awards

South East Sussex, North East Sussex and Western Sussex Branches met for a joint social at the Gun Brewery. On a dry day our hosts fired up the barbecue, treating us to a sausage lunch and plenty of beer, including samples of the two award winners.

Steve Obey, CAMRA's Brewery Liaison Officer for Gun, presented the Sussex Microbrewery Beer of the Festival from Eastbourne 2017. The popularity of Gun beers at the festival was reflected in the fact that five of their casks were on the stillage and that the festival drinkers, CAMRA members or not, voted for the award. Steve rightly praised the quality of the beers and the winning beer, Imperial Whisky Stout, in particular. In return, Mark of the brewery said that they were delighted to host a CAMRA group and were grateful for the support that CAMRA had always given them.

The second award, presented by the Branch Chair, Peter Adams, was for the South East Sussex Branch Beer of the Year for 2017, the champion beer being Zamzama IPA.



The picture shows, left to right: Toby and Mark from the brewery, Peter, Branch Chair; Pete from the brewery and Steve, Brewery Liaison Officer.

This is awarded to the beer brewed and drunk in the Branch area with the highest average score on CAMRA's National Beer Scoring System, with the proviso that it has been assessed at least ten times through

the year by a minimum of four CAMRA members. This means that it is an award based on people's experiences in pubs, where most real ale is consumed. In accepting the two awards for the brewery, Mark valued each highly and was pleased with the latter for the reason that it reflected people's opinion of the beer throughout the year.

The South East Sussex Branch Pub of the Year for 2018 is the Standard Inn in Rye, the first ever branch pub of the year award in the town, in which there is an improving range of real ale pubs.

The Standard dates from the fifteenth century; it was sympathetically re-vamped and re-opened by owners Tim Brown and Rajh Siva in November 2014.

It now sells four cask ales including house beer Standard Farmer Ale, a beer from Old Dairy Brewery unique to this pub, the others are a selection of beers from Three Legs, there is invariably a range of beer styles on offer.

Recently Rajh left the business for pastures new and when we arrived for the presentation in July, it appeared that Tim had too, but a phone call soon brought him to the bar and all enjoyed a selection of the ales as the presentation was made.



South Downs Beer Festival

The World Cup and hot weather didn't deter drinkers enjoying themselves at this year's festival. Two very busy Friday sessions boosted the attendance to nearly 1200.

Those attending voted as their Beer of the Festival Harvey's Nuptial Ale a 6 % described as an amber coloured ale brewed using barley from Arundel, hops from Bodiam, Burwash, Robertsbridge and Wadhurst. The honey used in the brew came from Hassocks.

The cider and perry drinkers really enjoyed themselves as there was hardly any left. A difficult choice for Cider of Festival this year but Harry's Cider Scrummage from Somerset was voted the winner and the Perry of the Festival was Skyborry based in Powys.

Our festival charity chosen this year was AITC, Albion in the Community raised nearly £400 by the kind donation of unused beer tokens and cash.

A huge thanks go to the pubs selling tickets the Gardeners Arms, Brewers Arms, Harvey's Brewery shop Lewes and the Evening Star, Brighton.

A special thank you must go to the organising committee, all the volunteers and Town Hall staff who made the festival such a success.

See you next year 21 - 22 June 2019.

Peter Mitchell
Festival Organiser



1st Beer Festival at Holly Tree, Walberton

Andy and Carol Fox-Hilderley held their first-ever Beer Festival at the Holly Tree, Walberton (near Barnham, West Sussex) over the weekend of 1st - 3rd June. Since taking over the pub last January with complete freedom in buying choice they have already gained a reputation for their beer range with 4 pumps dispensing a rotating selection of mainly local brews.



Andy had described this first festival as "dipping a toe in the water", with a small selection of beers and ciders available on a stillage in the right-hand bar (see photo), but after the event both he and Carol expressed their delight at the response and declared that not many months would pass before their pub would see another, larger festival.

The Holly Tree is in the centre of Walberton and is a short bus ride or a 1.3mile walk from Barnham station. See their entry on www.whatpub.com for more details.

Isle of Man 2018

In April, a group of North Sussex and East & Mid-Surrey Branch members returned to the Isle of Man, to volunteer their services at the 7th Isle of Man Beer Festival, held once again in the Villa Marina in Douglas.

This was the fifth consecutive year that some of us had travelled across and we all look forward to it. It gives us a chance to have a holiday and to visit some of the island pubs at the same time. We always meet up with others who attend each year and socialise with them, notably at the pre-festival quiz night, held in the Prospect Hotel in Douglas.

The 2018 festival took place Thursday to Saturday, 12th to 14th April and this year featured nearly 170 beers, together with 50+ ciders and perries, with some fruit wines and meads thrown in for good measure.

Each year, the festival raises money for one of the islands good causes, this year, the Manx Wildlife Trust was the beneficiary and Bushy's Brewery produced a beer, Swift One, especially for the occasion. This was on sale at the festival and at pubs around the island, with 10p from the sale of each pint going to the charity.

Once again, there were four bars, three of which had some handpumps, with a stillage to the rear. The main bar featured the Manx beers, plus an eclectic mix of beers from the mainland, of varying styles. Additionally there was another smaller bar which featured beers named after birds and various animals, then there was the third bar featuring a selection from Northern Ireland breweries, which generated a lot of interest. Finally there was the Cider Bar, which always takes a hammering, this year being no exception.

Sussex breweries appearing this time around were 360 Degrees, Dark Star and Harvey's. At 2pm on the Thursday, the doors were opened and there was a steady

flow throughout the afternoon, with the official opening taking place at 6.30pm. This year, it was opened by the Hollywood actor, John Rhys-Davies, a Manx resident, who arrived at the event aboard the Okells Brewery double-deck horse tram. For those who don't know, he's been in the business for over fifty years appearing in films, television and on stage. Probably best known for playing the role of Gimli in the Lord Of The Rings film trilogy, he's got a very impressive imdb listing and he willingly stayed behind to talk to people, sign autographs and for the obligatory selfies to be taken.



Over the next three days, nearly 2900 people passed through the doors, around 500 of whom had travelled across to attend the festival. By the time the doors had closed at 11pm on the Saturday night, a lot of the beer had been consumed, virtually all the cider and perry had disappeared, together with all the fruit wine and mead.

The beer of the festival was a Porter from Tyneside, Brinkburn Street Brewery House of the Rising Sun (7.2%). The cider of the festival was Farmer Jim's Rhubarb Bob (4.0%), from Devon. Needless to say, we're already looking forward to 2019, the dates have yet to be confirmed, but if you're interested in visiting, you won't regret it.

When not working at the festival, time was spent touring the island, we kept bumping into people who were over for the festival,



including a group from Peterborough CAMRA. It's easy to get around, the cost of a seven day Go-Explore ticket has not changed at £47 and it's valid on all the transport on the island, a real bargain. There is an excellent bus service, with the added interest of travelling on the steam, electric and Snaefell Mountain Railway's, also the horse trams in Douglas now start earlier in the year.

On the Monday, a small group of us headed out on a pub crawl around the south of the island, starting in Port Erin and working our way back to Douglas, visiting eight different pubs in twelve hours. There is a good selection of pubs listed in the current *Good Beer Guide* and yet, there are still some good ones that don't feature, but are worth visiting.

The first micro-pub on the island should have opened by the time you read this, in Peel on the west coast of the island. Hopefully this article might interest you enough to come over next year, possibly the chance to visit somewhere new and attend a great festival.

Thanks go to Thomas Black for providing the photos.

Peter Spooner

Save Your Pub

Obituary

DYKE PUB LATEST

The whole of the activity around the pub, appears to be very quiet with the Save The Dyke Pub campaigners getting behind protests regarding the removal of train services from Preston Park station, but not making any comments about the pub. Likewise the owner appears to be maintaining a silence.

THE GREYS

The situation regarding the Greys seems to be all good at the moment with the Friends of the Greys happy with the way the pub is going. The musical acts continue to regularly perform, and the pub continues to sell a range of beer, including that from Sussex brewers like Gun. The Friends of the Greys intend to keep to active and support the new owners Paul & James in making the pub successful.

Paul Free

PAUL SIMONS

News broke during the South Downs Beer & Cider Festival of the early and unexpected death of Paul Simons, also known as Rudolph.

Although a member of Bexley branch, he became resident for a while in Sussex, then he moved away following the break-up of a relationship.

He will be remembered for working at beer festivals throughout the UK. He believed that beer festivals were the best way to promote real ale.

Our condolences go out to his family and friends.

Four go mad in Pompey

Several years ago, the North Sussex Branch spent a day in Portsmouth, visiting a number of interesting and historic hostelrys within the city. For some time, there had been talk of revisiting and as the pub scene had probably changed a bit during the intervening years, maybe visit a few pubs not previously visited. A date was selected and the Social Secretary went down several weeks earlier to have a mooch around, selecting a few pubs to visit. A few weeks before, it dawned that the date selected, clashed with Lewes Beer Festival. Not to be deterred, three of us decided to go with the original date and on Saturday 23rd June, headed off for a day at the seaside, not that any of us saw the sea.

Meeting at Fratton railway station, we set off to visit the first pub on the list. However within five minutes, the heat of the day was having an effect (well, that's our excuse) and thirsts needed to be slaked, as we found outside the Fawcett Arms (176 Fawcett Road). Peering through the window, we noted four handpumps, three of which displayed Titanic clips, the other being Woodfordes Wherry. A split-second decision was made that it would be rude not to call in at this unplanned stop, which is a Grade II listed street corner pub, once part of the Brickwoods estate. While we were inside, we were chatting to a local couple who gave us some tips on other places worth a look, when we espied another North Sussex member wandering by, heading for what should have been the first port of call.

We thanked the locals, sank our pints and headed out of the door, to the Lawrence Arms (63 Lawrence Road) arriving at the bar, just as the fourth member of the group was getting his wallet out, perfect timing! This is another Victorian-built street corner pub and has six ales available, including some interesting ones which change regularly. Some of us settled on the Revolutions Swoon Chocolate Fudge Stout,



an interesting little number to say the least. Fans of cider will love this place, as up to ten different are available.

After a pleasant hour in here, following a tip we'd received earlier, cabs were ordered and we headed out to pay a visit to the Staggin' Good Brewery, which can be



found on an industrial estate in the north of the city. They have a taproom, where it's possible to sample their products, be it cask, keg, bottles or cans.

There is a dinosaur theme to their beers and we spent another hour in here, the only cask beer available was Post Impact Porter, which was pleasant enough.

Having by this time, consumed a few stronger beers, it was decided to book another cab and head back into town, to try and pick up the itinerary and visit the Merchant House (9-11 Highland Road). This

is a small modern street corner pub, which offers four regularly changing beers from small independent brewers and a selection from Arbor, Marble and Siren Craft were available, so a couple of session-strength beers were welcome.

Leaving here, we walked down the road for a few minutes, until we reached the Phoenix (13 Duncan Road), an interesting two-bar community pub, displaying a large collection of autographed photographs of stars, past and present, who had appeared at the nearby Kings Theatre. Just three beers available here, but one from Irving Brewery stood out and was sampled. Carrying on from here, we headed to the Hole In The Wall (36 Great Southsea Street), a freehouse which is one of the smallest pubs in the city and an interesting and regularly changing selection of beers is available. Out of the five on offer, I settled on Abbeydale Deception NZ Pale, an easy

drinking ale.

Time was marching on and we were keen to get to one more pub, the Brewhouse & Kitchen (26 Guildhall Walk). Located a short distance from Portsmouth & Southsea railway station, we called in to find that up to five cask ales are brewed on site, plus some keg products. A couple of beers were tried, all pleasant enough and something to look forward to, especially when their pub opens in Horsham.

Here we called it a day and headed off to catch trains home. Many thanks to Thomas Black for organising the day out (and for the photos), also to Jonny Coates and Keith Nichols for coming along. By the time you will have read this, the branch will have had a day out in Maidstone and planning is underway for a tour of micro-pubs in North West Kent.

Peter Spooner



The Hampden Arms Newhaven's Secret Pub

Hidden away on the hill above Newhaven, The Hampden boasts a log fire in the winter and a beautiful garden in the summer

One Regular Ale
One Guest Ale

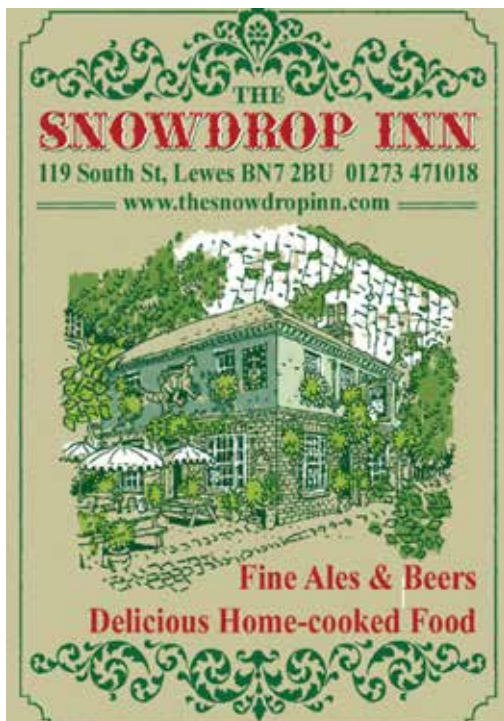
Home-Cooked food and a
Sunday Roast.

Variety of Spirits & Wines Dogs & Children Welcome

Live Music

Monthly Quiz Nights.

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BEER FESTIVALS AND OTHER DELIGHTS

CAMRA EVENTS IN BOLD. For FREE inclusion in this column and on the Sussex Branches website, contact the Editor; for PAID advertisements contact Neil Richards. Copy-by date and contact details on the contacts page 47. For up to date information on beer festivals and other beer and cider related events in Sussex, and often more details than appear here in print, please visit the Beer Festivals page on the Sussex Branches website, sussex.camra.org.uk/festivals.

10-12 Aug The Dolphin, South Street, Eastbourne, Summer Beer Festival, 01323 746622

11-12 Aug Plough Inn, Crowhurst, near Battle, Beer Festival. 01424 830310.

16-19 Aug Lewes Tap Takeover Weekend. Four Lewes pubs (Elephant & Castle, Patch, Brewers Arms, Black Horse) will invite six of the country's best breweries to take over their cask and keg lines for the weekend. See Facebook: The Lewes Tap Takeover.

18 Aug Sussex Pub of the Year presentation evening at the White Horse, Maplehurst

24-26 Aug Wheatsheaf Inn, Willingdon, Bank Holiday Beer Festival.

23-27 Aug RIVERFEST Beer & Music Festival, at the Duke of Wellington, Shoreham-by-Sea. 30 Beers & 10 Ciders. Trade Day Thursday at 4pm to have a chat with brewers. BBQ food. Entertainment every day (world folk styles)

24-27 Aug 5th Annual Real Ale and Cider Festival at The Victoria Inn, West Marden. 20+ Ales and 10+ Ciders, live music, dog show and more. First half free for Card carrying CAMRA Members.

24-27 Aug The Huntsman, Eridge Green, Bank Holiday Beer Festival with local ales, local bands and BBQ, 01892 864258

25 Aug Live at Langhams, 1pm-11pm. Food, award winning ales, live music and a friendly atmosphere. See langhambrewery.co.uk.

25-27 Aug The Smugglers, Alfriston, Bank Holiday Beer Festival, www.smugglersalfriston.co.uk

25-27 Aug The New Inn, Westfield, 30 beers (all from within 40 miles), BBQ and

Hog Roast, free entry, live music, www.newinnwestfield.com

25-27 Aug Partridge Inn, Singleton, Music & Beer Festival

31 Aug - 2 Sep The White Dog Inn, Ewhurst Green, Beer and Music Festival, local ales and bands, food, www.thewhitedogewhurst.co.uk

7-9 Sep Big Green Cardigan Music Festival, Cripps Corner, near Sedlescombe, award winning ales from Langham and the Battle Breweries, www.biggreencardigan.com

8-9 Sep Horsham Beer Festival, Drill Hall, Horsham. Tickets from Beer Essentials, East Street Horsham. Details at www.thebeeressentials.co.uk

15 Sep Lewes Sausage 'n' Cider Festival, Lewes Town Hall. Commercial Square Bonfire Society are running their Sausage 'n' Cider festival on the 15th September in Lewes Town Hall from 4pm until 10:30pm, selling a good range of cider (both local and further afield) along with craft ales/lagers and of course Harveys.

22 Sep Train to London Pubs - TTLP 43 has been planned on a Saturday so that we can visit some of the South-East London Brewery Taps that were closed because of the cursed 'Dry January' effect post last Christmas and New Year. Details TBA. To be included on mailing list contact Pete Brown, peteb@custardtowers.plus.com.

28-30 Sep The Berwick Inn, adjacent to Berwick Station, Beer Festival, 01323 870018

28-30 Sep Fourth Steyning Beer Festival, jointly run by Riverside and Adur Breweries and held at Steyning Cricket Club.

28-30 Sep 3rd Emsworth Beer Festival, Emsworth Community Centre. 30+ real ales, ciders, organic apple juice, meet-the-brewer, live music nightly.

6 Oct Kings Head Horsham Meet the Brewers day, including award winning local beers from CAMRA Equinox festivals

14 Oct Bonkers for Conkers at Langhams, 1pm. Extreme sports for fearless contestants. Plenty of ale, plus music, steam engines, stalls, hog roast...and much more!!!

19-21 Oct 8th CAMRA Spa Valley Railway Real Ale & Cider Festival. West Kent CAMRA and Spa Valley Railway will be holding their 8th Beer Festival from 19th – 21st October. 150 Real Ales and Ciders, Over 25 Green Hop Beers, Keg Bar, Wine, Gin, and soft drinks. Beer/cider on all trains and Stations. Open from 11am until 10.30pm, Sunday 11am until 6pm. Live Entertainment

Friday night and throughout Saturday/ Sunday and buskers on trains and in rail shed. Thai Street Food, BBQ and more. Find more on <http://www.spavalleyrailway.co.uk/product.php/19/beerfestival2018> or Facebook [WKCamraSVRFest](https://www.facebook.com/WKCamraSVRFest).

26-27 Oct 22nd Worthing Beer Festival, Assembly Hall, Worthing. See page 3 for more details.



9 Nov Train to London Pubs – TTLP 44 might possibly be a catch-up on the latest micropubs to open in the London area, plus some re-visits to those we have enjoyed in the past. To be included on mailing list contact Pete Brown, peteb@custardtowers.plus.com.

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produce the
UK's best beer
& pub guide

The First 'Brighton & Hove Beer Week'

Brighton & Hove is set to celebrate all things beer and brewing with the city's first beer week. Brighton & Hove Beer Week will run from Friday 24th August – Sunday 2nd September 2018 and will showcase the very best that the city has to offer beer lovers. More than twenty of the city's beer venues – including The Evening Star, Brighton Beer Dispensary and The Watchmaker's Arms – are coming together to offer a series of exciting events over the ten-day period.

They're pairing up with breweries both within the city – including Brighton Bier, Hand Brew Co. and Loud Shirt Brewing Co. – and throughout Sussex – such as Burning Sky, Harvey's and UnBarred – to ensure the city is full to the brim of the freshest, tastiest beer. There will be no festival wristbands or lanyards, and no central beer tent: just a whole city full of great beer to explore and enjoy.

Brighton and Hove Beer Week's founder and coordinator is award-winning beer writer and broadcaster, Emma Inch. She produces Fermentation – the UK's only regular beer and brewing show on FM radio – for Brighton's Radio Reverb, and has made the city her home for the past twenty-five years and. She says,

"This event is about world-class beer served where it should be: in the pubs, bars, restaurants and bottle shops that bring it to you all year round. There'll be tap takeovers, brewery open days, walking tours, a homebrew competition, tastings, exclusive brews, music, food, and some more quirky events that will demonstrate why drinking beer in Brighton & Hove is so different to drinking beer in any other city. We'll be celebrating what makes us unique in terms of our heritage, our diversity, our 'green credentials' and everything else we have to offer as a one-of-a-kind city by the sea. It's going to be quite a party!"

Beer Weeks are becoming increasingly popular in cities across the UK – including

Manchester, London, Norwich and Sheffield – as ways of showcasing and celebrating beer and brewing. This will be Brighton & Hove's first beer week.

The venues involved and the events during the week are listed on the Brighton & Hove Beer Week website –

www.brightonandhovebeerweek.com.



Sussex Branches of CAMRA**Surrey & Sussex Regional Director:**

Chris Stringer, 01403 270505, (Horsham)
RD.SurreySussex@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, 2019

*PotY: TBD, *CotY: TBD

Arun & Adur

Pete Barlow, 07902 166071

branch.contact@aaa.camra.org.uk
www.aaa.camra.org.uk

Beer Festival: Worthing, 26-27 Oct 2018

PotY: Green Man, Worthing; CPotY: Green Man,
Worthing; CotY: None

Brighton & South Downs

John Kirkland, 01293 519844

john.kirkland@btinternet.com

www.brightoncamra.org.uk

Beer Festival: South Downs, June 2019

PotY: Brewers Arms, Lewes; 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 2019

PotY: White Horse, Maplehurst; 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 Arms, Rotherfield;

CPotY: King's Head, East Hoathly; CotY: None

South East Sussex

Phil Cozens, 01323 460822

contact.camra.sesux@gmail.com

www.southeast-sussex-camra.com

Beer Festival: Eastbourne, May 2019

PotY: Standard Inn, Rye; CPotY: George, Hailsham;

CotY: Albatross RAFA Club, Bexhill-on-Sea

Western Sussex

Max Malkin, 01243 828394

max.malkin@mypostoffice.co.uk

www.westernsussexcamra.org.uk

Beer Festival: Yapton, May 2019

PotY: Crab Pot, Selsey; CPotY: None; CotY: None

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

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Editor:

Andy Shaw

Email: drinker@sussex.camra.org.uk

Advertising:

Neil Richards MBE

Email: N.Richards@btinternet.com

www.matelotmarketing.co.uk

Tel: 01536 358670 Mobile: 07710 281381

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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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Campaign for Real Ale Ltd

230 Hatfield Road, St Albans, AL1 4LW

Tel: 01727 867201 Fax: 01727 867670

Website: www.camra.org.uk



HARVEY'S BREWERY

*Harvey's Brewery is proud to announce
the following recent awards*

CAMRA's Gosport Winterfest 2018

Sussex Old Ale

was judged

Winner of the Old Ales and Strong Milds

CAMRA's South Downs Beer & Cider Festival 2018

Sussex Nuptial Ale

brewed with local barley, local hops and local honey

was voted

Beer of the Festival

*"Something Old, Something new,
Sussex gathered, Sussex brewed!"*

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