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Sussex Drinker

Winter 2018
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6th CAMRA Spring Equinox Festival Horsham Drill Hall, March 1st & 2nd 2019

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CAMRA NORTH SUSSEX BRANCH

Friday 1st
Saturday 2nd
March 2019
Horsham
Drill Hall

DETAILS FROM:
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WORLD'S BEST

Old Man
Original Old Ale

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6th CAMRA Spring Equinox Festival

Horsham Drill Hall, March 1st & 2nd 2019

We are delighted to announce that the 2019 CAMRA North Sussex Equinox Beer & Cider Festival will again start with a Friday evening session, followed by two Saturday sessions. The venue remains the Drill Hall, Denne Road, Horsham town centre, RH12 1JF, which is about 15 to 20 minutes' walk from the railway station and less from the bus station.

With record ticket sales last year we anticipate that the Saturday afternoon session will again sell out several weeks in advance.

We are looking for additional individual or corporate sponsors for 2019, a handful of which will be able to nominate a beer (if we can get it), as well as early access to the hall at 5.30pm on the Friday before the festival doors are opened at 6. If you are interested, please email us at camra.equinox@gmail.com.

The beer list will have over 50 beers, with the usual balanced mix of Winter and Spring ales. Given that the Friday is St David's Day, we plan to have several beers from Wales to sample. All our excellent Branch brewers will be featured, plus other local favourites and gems from further afield. If all goes to plan, both last year's beers of the festival from Brolly and Cerne

Abbas will again be on the list. Those who like cider and perry will also find a strong selection available.

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

Tickets for the Friday 6-10pm session are £6, Saturday 11:30-4.30pm session £7 and Saturday 6:30-10pm £4. Your entry fee includes a souvenir glass and a free pint for card-carrying CAMRA members. Hot and cold food and snacks will be available at all sessions, from a different caterer than previous years due to the caterer's retirement.

Tickets can be purchased in Horsham from Beer Essentials, the Malt Shovel and the Anchor Tap, from the Brewery Shades in Crawley. They will also be available online at www.northsussex.camra.org.uk/equinox. Online sales will be subject to a small booking fee. Postal applications (cheques payable to CAMRA North Sussex) can be made to The Treasurer, 19 Felbridge Avenue, Crawley, West Sussex, RH10 7BD. For more info, including a beer list in due course, contact: camra.equinox@gmail.com, or www.northsussex.camra.org.uk, or facebook [@northsussexcamrabranch](https://www.facebook.com/northsussexcamrabranch), or twitter [@camraequinox](https://twitter.com/camraequinox).



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 p50 applies to all items.

■ ASHURST WOOD

The **Three Crowns** has a new owner who intends to refurbish and reopen the pub. A planning application has been submitted to add an extension and any necessary repairs to the structure of the building.

■ BEXHILL ON SEA



The **Denbigh** in Little Common serves three beers in good form: Wells Bombardier,

Long Man Long Blonde and Harvey's Best. It's a locals' pub with good food.



The award-winning **Albatross Club** has been very busy since the introduction of all day

opening on Fridays; often many CAMRA members can be found during this session. The club's always popular Beer Festival is on 23-25th November.

■ BRIGHTON



The **Dyke Tavern** has been sold for just over £1 million, however the Save The Dyke

Pub group had vowed to fight the new owners 'all the way' if they chose to develop the building. The group have recently met the new owners who are in the process of trying to find a lessee for the ground floor. The new owners seemed approachable, friendly and willing to work with the community which was very encouraging. They are open to all types of lessee, including pub and restaurant operators, and are open to all interested parties. The group have pledged to help support them in spreading the word. There will be initial set up investment costs. The Council have confirmed that reverting back from retail to A4/A3 usage will be viable.

The former **Hiker's Rest**, now the Ruby Indian restaurant is undergoing building work with the eating area on one side of the building and a bar on the other.

The **Milkmaid Pavilion**, on Brighton seafront, which has been operating as an Italian restaurant, has been bought from Brighton & Hove City Council by the City Pub Co. The company which also owns the Lion & Lobster and the Walrus in Ship Street, has pubs stretching across the country from Exeter to Norwich via London, 6 of which operate as brew-pubs.

The **Station Hotel**, Hampstead Road, Brighton (near Preston Park station) is closed for refurbishment.



The former Southover, Southover Street, has been taken on by Brighton Bier and renamed **Haus**

on the Hill. Like the sister-pub Brighton Bier Haus, the range of real ales will be mainly but not exclusively from Brighton Bier.



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Shortly after the re-opening the beers included West Pier, South Coast IPA and No Name Stout from Brighton Bier and guests from breweries including Bristol Beer Factory.

■ CATSFIELD



The **White Hart** was visited recently and has three beers

available. Timothy Taylor's Landlord was found to be very satisfying. Classic pub food is served in the bar and dining area: Curry Night is on Mondays.

■ CHICHESTER

The **Hornet Alehouse** will be holding an Autumn beer festival from November 7th - 11th. It is planned to hold a beer festival every 3 months with a seasonal slant to the beers on offer.

■ CRAWLEY



The **Swan** has had scaffolding up for work to be done on the roof. Owner Ei Group are still seeking a new landlord.

■ DEANLAND



Park Home complex Deanland Wood Park is set in quiet countryside one kilometre south of the A22 at Golden

Cross. Its own pub, the **Inn on the Park**, is a 'free house' by the entrance, which until recently had been partly ignored by local CAMRA members. However, a recent visit

revealed that it serves real ale with the ubiquitous Harvey's Best Bitter appearing alongside a changing ale. Their menu depends on the day of the week with fish and chips every Friday. Live bands perform every Saturday evening, and there's a pool table and darts board. Further details, including opening and food times, can be found on WhatPub.

■ EASTBOURNE

Well known music venue **Buskers Bar** reopened a few months ago but initially had no real ale. This has been rectified, now there's at least one and often two changing ales from around the country. Previously it opened at the end of the afternoon but is now open from 11am every day.



The **Hurst Arms** in Willingdon Road is less than half a mile north from the Old Town and well worth a

visit. Since they don't serve meals they concentrate 100% on the quality of the drinks and serve up to six real ales from the Harvey's range in top condition. Football and Rugby fans can see all the important matches from Sky and BT; there's also pool, darts and live bands, usually on a Friday.

■ EAST GRINSTEAD

The **Engine Room** is a new micropub and will primarily be a tap room for High Weald Brewery and will also sell guest cask and keg beers plus real cider, wines and up market spirits. Currently they are awaiting solicitors to finalise lease, and hope to be in the property before the end of September with a view to opening in November.

■ FELPHAM

The former Fullers tied house, the **Thatched House**, has reopened. Four beers were available when visited, Fullers London Pride

THE CRAB POT

MICRO PUB

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and Gales HSB alongside Arundel Sussex IPA and Arundel Red Handed, the latter a guest ale which will change regularly.

■ GATWICK AIRPORT

The Nicholas Culpeper is a new pub at the North Terminal, on the landside departures level. It has two hand pumps.

■ HAILSHAM

For a town of more than 20,000 inhabitants, Hailsham only has five pubs to satisfy its residents. Fortunately, four of them continue to offer well-kept real ales in good condition.



Both the **King's Head** (Cacklebury) and the **Grenadier** are Harvey's tied houses and usually serve Sussex Best Bitter plus a seasonal ale to a consistently good standard. Lewes Castle Brown Ale was a popular



choice with regulars at the King's Head while Southdown Harvest at the 'Grenny' was particularly well received on a recent visit by local branch members. Old Ale is now available during the winter at both pubs.

For drinkers looking for something other than Harvey's, the **Railway Tavern** is a backstreet local tucked away off the main route in town and it continues to offer Long Man Best Bitter in good condition.

The **George Hotel** (JDW) is a favourite with local branch members serving two or three rotating guest ales alongside the regular 'Spoons line-up of Greene King Abbot Ale



and Ruddles Best, plus Sharp's DoomBar. It is LocAle accredited with Old Dairy beers featuring

regularly and Red Top was in fine form when the same group visited recently. The number of real ciders on offer has further increased with at least seven and up to eleven available at any one time, all served from a dedicated cool room. Deservedly the George is South East Sussex CAMRA's Cider and Perry Pub of the Year.

■ HALLAND



In September Mark Fox took over as the new manager of the **Blacksmith's Arms**. Mark is looking to

increase footfall and introduce additional cask beers to the range. On a recent visit Harvey's Best Bitter was found in fine form.

■ HORSHAM



The **Anchor Tap** recently celebrated Oktoberfest, with all ten of the keg taps featuring a German bier.

There are a number of events planned for the future, including a Tap Takeover by the Siren Craft Brewery, when for four days, all handpumps and keg taps will be used for their products. The pub continues to feature brews from other Sussex Brewers, with Firebird, Franklins, Gun, Holler and Kissinggate appearing recently.

A new **Brewhouse & Kitchen**, (38 East Street), opened on the 27th August, with four hand pumps and loads of keg taps. They have installed a lovely shiny brew line but currently have no license to brew.



At the **Kings Arms**, there is a bit of a surprise, as licensee Colin who reopened the pub in March was moved to

a new site in September. We wish Colin and his wife well for the future. The new custodian is Sue McGovern.

Some drinkers will remember the **Horse & Groom**, at the junction of East Street and Denne Road, which closed as a pub back in 2008. The Horse & Groom was closed based on a joint decision by owner Punch and the local licensing committee due to the disorderly behaviour of some pub users, and not due to drug use, as was reported in the last edition of *Sussex Drinker*. The licensees of the Horse & Groom continued to run another pub, the Coot, for many years after 2008.

■ HOVE

The former Slug & Lettuce, George Street, became the **George Street Tap** in April, and when visited it had three real ales on sale; Harvey's Sussex Best, Ringwood Boondoggle and Sharp's Doom Bar.

■ LEWES



This December sees the 10th anniversary of Andy Fitzgerald selling the **Gardeners Arms** to Johnny Marshall. There will be a celebration over the weekend of 14th-16th December with at least one 10% ale. The

pub will be holding its third Dark Festival on the 8th to 10th March 2019 – the Dark Star Imperial Stout is already ageing in the cellar.

The **King's Head**, Southover High Street is closed at the time of writing, but reopening is expected to take place soon.

The **Snowdrop** is on the market for £800,000 (freehold).

■ LOWER HORSEBRIDGE

This small village to the northwest of Hailsham still retains two pubs. The **King's**



Head is well known for its food offer with a restaurant, large function room and

Sunday carvery. Real ale hasn't been overlooked with the permanent Harvey's Best Bitter and Sharp's DoomBar plus a third handpump which recently featured ales from Marston's and Theakston. The Harvey's was in good condition when local branch members called in recently.



The **White Hart** was under threat of closure and demolition a couple of years ago but planning consent was

refused and the pub was saved. It is now in the ownership of a local resident and, with the real ale offer increasing from two to three handpumps, is once again at the heart of the community. Harvey's Best Bitter is permanent with Long Man Long Blonde a very regular feature. The third handpump has seen a guest beer from local breweries including Franklins, Cellar Head and Old Dairy as well as some from further afield such as Fuller's and Timothy Taylor. The

layout of the bar has been altered so unfortunately the handpumps are slightly obscured behind a pillar as you enter the pub, but they are there!

■ LOXWOOD

At the **Onslow Arms**, Hall & Woodhouse are looking for new tenants to run this pub.

■ NETHERFIELD



Welton's Horsham Pale Ale was enjoyed in good condition at the **White Hart** along

with Harvey's Best Bitter. It's an unpretentious small friendly pub that takes pride in meals and service. The pub enjoys stunning views across to the Downs and out to sea.

■ NEWHAVEN



According to Miles Jenner of Harvey's, work is still being carried out on the **Bridge**, High Street with the intention

of the pub re-opening in the future.

■ NORTH CHAILEY

Now that the planning application has been approved to convert the first floor of the **Kings Head** to apartments, it is thought most unlikely that a pub with apartments above it will prove viable, and therefore a conversion of whole building to residential use will probably follow.

■ PETT LEVEL

A planning application to demolish the beachside **Smugglers Inn** has attracted a great amount of opposition. Built in the 1930's as the clubhouse of the 'old' Beach



Club the pub sadly closed last year. The proposal is for two substantial houses on the site and,

perhaps as an attempt to quell dissent, a small 'pub' in the corner, constructed from five adapted shipping containers. Rother District Council are due to decide within weeks: by mid-October they'd already received 100 written comments, mainly objections from outraged local residents.

■ PORTSLADE



After the proposed sale of the **Stanley Arms**, Wolseley Road had fallen through, the pub was sold

by auction in September. The new owner has been reported to say that she wishes to keep the premises operating as a pub.

■ ROBERTSBRIDGE



The **George** and the **Salehurst Halt** remain good destinations to head for in the area; both have a choice of some excellent local beers and superb menus.



■ RUSHLAKE GREEN



The **Horse & Groom** is now a free house after being sold by Shepherd Neame. Harvey's Best Bitter is

served along with two guest beers. On a recent visit these were a Cornish seasonal beer from Skinner's and Harvey's Old Ale.

■ ST LEONARDS ON SEA



The award-winning Tower raised over £300 for Macmillan Nurses with a cake sale recently. Their second Beer and Cider Festival, not to be missed, will

be on 22-24th February 2019.

■ SHEFFIELD PARK STATION

At the Bluebell Railway, the **Bessemer Arms** had High Weald Chronicle available during a recent visit.

■ SHOREHAM-BY-SEA



The **Buckingham Arms**, Shoreham-by-Sea, reportedly closed for six weeks from September

for a complete refurbishment, including moving the bar area.

■ SOUTH CHAILEY

The **Horns Lodge** is up for sale, and it is understood that a local community group is

investigating the possibility of making a bid for the pub.

■ SUTTON



The delightful **White Horse** is a magnet for walkers dropping down from the South Downs Way, and is due to re-open in early November

after extensive refurbishment and being closed for a long period.

■ UPPER HARTFIELD



The **Gallipot** continues to offer three well-kept ales, with Harvey's

Sussex Best and Larkins Traditional being the regulars on the bar. The guest ale is usually from a local source, an exceptionally good Larkins Green Hop Best was sampled recently, other guests noted of late have come from Cellar Head and Holler.

■ WADHURST



The **White Hart** changed hands last Autumn and under new licensee Sam has considerably improved.

Their regular beer is Greene King's Abbot Ale, with a guest from the Greene King range. Recently this was Morland Original, found in fine form. The White Hart is now more food led with hearty homemade

meals served every lunchtime and evening, except Sunday evenings, but customers just dropping in for a drink are catered for and welcome too.

■ WALBERTON



Chef Steve Williams took over as manager of the **Holly Tree** in October. Steve has managed

houses for a number of breweries including Morlands and Greene King, as well as a number of Rosette level restaurants. He will continue to promote the range of cask ales on 4 hand pumps with a permanent ale and three rotating ales. CAMRA card will obtain a 5% discount.

■ WEST CHILTINGTON



Arguably two of the longest serving publicans in the county, Bill and Joan

Edwards first came to the **Five Bells** (then King & Barnes) in 1983 and, apart from a short spell at another now closed K&B pub in Horsham, they returned having bought the freehold. A regular in CAMRA's *Good Beer Guide* and current local branch Country Pub of the year, five well kept ales are available with always a Mild, often an Old, and three everchanging Bitters.

■ WOODMANCOTE

The **Wheatsheaf**, (on the B2116) has latterly been operating mostly as a restaurant, has been noticed selling Harvey's Sussex Best Bitter and Lewes Castle via handpumps.

■ WORTHING

The **Brookstead Alehouse** continues to add to its reputation for an ever changing choice of cask ales, keg craft beers, ciders,

mead, wines and 'pop-up' street foods plus regular promotions across the offering.



The **Selden Arms** are in contact with The Berry (Walmer, Deal, Kent) which is a multiple pub of the year

winner, to swap some canned beer from Time & Tide brewery and others with Sussex beers to the benefit of both pubs.



The **Thomas A'Becket**, Tarring is a large busy Fuller's pub & restaurant, situated on the A2031/A2032 junction that has periodic beer festivals, has now added Dark Star Hophead alongside two or three ales from



Chiswick. With Hophead now being distributed by Fuller's it is available to all of their publicans.



The delightful Art Deco **Southern Pavilion** on Worthing Pier is primarily a café and live music venue but nonetheless offers a bottle conditioned APA. first brewed by Ballards, it now comes from the excellent Langham Brewery.



The **Charles Dickens** now has Harveys Best as a permanent with three further handpumps rotating with

Gun, Goldmark and a selection of out of county ales. During Happy Hour there is at least one ale on at £2.50. At other times the CAMRA card will obtain a 5% discount.

■ ALCISTON

The Rose Cottage reopened earlier this year but at the beginning of October customers found a note on the door saying that it had again closed as it was not a viable business. However, it appears that the B&B and self catering business is still continuing. The pub continues to be listed for sale (£ 750,000 according to Rightmove).



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The Sussex Bus to the Pub Group



Join us on our travels!



The Sussex Bus to the Pub group (BtTP) has been running since May 2009 and 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

November

Thursday 1st Southwick; Meet Schooner at noon then later walk to Beer Engine (micropub). Possibility of going on to Portslade for Stags Head and / or Stanley Arms.

Wednesday 7th Turners Hill & East Grinstead; Catch 12.09 Metrobus 272 from HH Perrymount Rd for Red Lion (Harvey's) or / and Crown. Then 13.54 Metrobus 84 for Open Arms (micropub).

Friday 16th Brighton; Meet Hand in Hand at noon. Then Bierhaus (Brighton Bier) and Pump House.

Thursday 22nd Selsey, Nyetimber & Chichester; Catch 11.20 Stagecoach 51 from Chichester bus station for Crab Pot (micropub & Branch PotY). Then S/C 51 to Mundham Corner bus stop to change on to S/C 600 for Inglenook Hotel. Later r/t to Chichester for Chichester Inn or / and Hornet Ale House (micropub).

Wednesday 28th East Preston & Ferring; Catch 11.15 Stagecoach 700 from Worthing Marine Parade to East Preston (Fairlands stop) then 10 minute walk for Clockhouse and Seaview. Then back to Ferring via S/C 700 for Henty Arms and Tudor Close.

Stagecoach December

Wednesday 5th Horsted Keynes & Lindfield; Catch 12.24 Metrobus 270 from HH Perrymount for Crown or / and Green Man (GK) then 14.39 for Red Lion or / and Stand Up Inn. Return to HH at 16.00.

Thursday 13th Singleton & Charlton; Catch 11.43 Stagecoach 60 from Chichester bus station for Partridge. Later short road walk to Fox goes Free. Then walk back to Singleton for return bus to Chichester on a 30 minute frequency.

Friday 21st Shoreham; Meet Royal Sovereign at noon then onto Marlipins and onwards.

Friday 28th Worthing; Meet Anchored at noon then onto Hare & Hounds (Portland Road), and onwards.



January

Friday 4th Lewes; Meet noon at Swan (Southover High St) then to Kings Head (if open) then to the Lansdowne, and onwards.

Thursday 10th Littlehampton & Arundel; Meet Steam Packet at noon. Later a choice between a pub crawl around Littlehampton or catch Stagecoach 9 to Arundel to visit various pubs.

Friday 18th Chichester; Catch 11.43 Stagecoach 60 to Bell (Broyle Road) then very short walk to Rainbow (St Paul's Road). Then retrace steps and head back to Northgate & Street.

Friday 25th Brighton; Catch B&H 5 or 5A to Preston Drove bus stop for Crown & Anchor at noon then to Park View and others.

Wednesday 30th Staplefield & Haywards Heath; Catch 11.09 Metrobus 271 from HH Perrymount Rd for Jolly Tanners then 14.12 return to Haywards Heath for Lockhart Tavern (Dark Star).

COMPASS TRAVEL *February*

Friday 8th Seaford; Meet noon at Steamworks then on to Old Boot and Wellington. Option of going to Newhaven for Jolly Boatman on way back.

Thursday 14th Findon & Broadwater; Catch 11.35 Stagecoach 1 from Worthing South St for Village House and Gun. Later return to Worthing via Broadwater for Cricketers.

Thursday 21st Bosham; Catch 11.47 Stagecoach 56 from Chichester bus station for Berkeley Arms (Fullers). Later short walk to Anchor Bleu. Then either 14.00 or 15.20 to White Swan (on A259).

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 the 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

A new beer available for the New Year is **La Brunette** (4.2%), dark, smooth and fruity, brewed by our French brewer Yanick. It will be available from January through to March, alongside **Warrant** (4.8%) which is a porter with a hint of coffee and chocolate. Also available will be **Gold Angel** (5.0%), a full bodied golden ale with citrus finish, plus our regular beers **Hop Pocket** (3.7%), **Triple Champion** (4.0%) and **Signature** (4.4%).

BLO David Platt

360°

Sheffield Park,
01825 722375.



www.360degreebrewing.com

BLO Jason Phillips

81 ARTISAN

Lavant

BLO tbc

ABYSS

Framfield, 01825 840561,
07919 445345

Although availability of the brewery's beers in cask remains sometime in the future, they are making more of their beers available in cans as well as keg. Two new beers, offered in both formats, are **Holy Pale** (3.7%), a hoppy session beer, and **Super Fuzz** (5.6%), which is a hazy IPA. Development work on the Spanish-inspired Project Entroido, (not 'Emtroido' as previously reported), continues apace. In addition to Lewes, Brighton and Worthing, the brewery's products are now available from selected outlets in

Hastings and Tunbridge Wells. On Sunday 9th December the brewery is supporting a craft fair held on behalf of a local housing charity at the Brunswick pub in Hove, where a selection of its beers will be on offer.

BLO John Quick

ADUR

Steyning, 01903 867614.

www.adurbrewery.com ,

info@adurvalleycoop.com

Adur are always looking for new members of the Co-operative. Beers can be found at both Shoreham and Steyning Farmers Markets on a regular basis.

BLO Nigel Watson

ARUNDEL

Ford, nr Arundel,
01903 733111.

www.arundelbrewery.co.uk

There is good news from Arundel and their brewhouse project. Issues around the lease have been resolved and the lease begins on 1st November. There is a huge amount of work to be done on site so there will be no opening before Christmas so look out for a big opening early in the new year. Arundel continue to get high ratings for all of their craft beer range on Untappd, the social media App, and the latest one to be launched is **Fruity AF**, a toasted coconut and mango New England IPA. This was launched to great acclaim in early October at various locations along the South Coast including the

Brewdog Bar in Southampton.

BLO Glenn Johnson

BATTLE

Battle, 01424 772838

hello@battlebrewery.co.uk

The busy months have continued for the brewery and tap room, highlights include the supply of beer to a number of local events, including the Keane concert in Battle Abbey, and welcoming members of South East Sussex CAMRA to the brewery for a lunchtime visit. We are very grateful for the continued support of our local CAMRA team and it was a pleasure to so see them enjoying our beers in the brewery. Looking forward, our schedule is looking busier than ever with the launch of a new limited edition beer brewed specially for Battle Festival. We shall be brewing some seasonal ales for the festive period. A number of events are planned at the brewery in the lead up to Christmas. Greg is to become a fulltime brewer in January.

BLO Mac McCutcheon

BEDLAM

Ditchling, 07955 684041.

www.bedlambrewery.co.uk

An eventful summer at Bedlam which saw them win four Gold Medals for their cask beer at the South East SIBA Awards, including Overall Champion for **Phoenix** (3.9%), pale ale. The relocation to Ditchling and their newly built

brewery, clearly not having interrupted the process or quality, there is much to look forward to. This includes the launch of new seasonal brews **Salem** and **Hibernation**, which will only be available for October & November and December & January respectively, supported by the award-winning **Porter**, back in cask for the winter season. Summer also saw the arrival of new head brewer, Steve Munro, from West Berkshire Brewery, who will no doubt be a hugely welcome addition to both the commercial and home brewing scene in Sussex. We look forward to the meet the brewer sessions and of course the beers that will mark his appointment. Exciting times ahead!

BLO Peter Mitchell

BEER.ME

Eastbourne, Belgian Café, 01323 729967

www.thebelgiancafe.co.uk

Another brite tank was plumbed in during October, increasing the output and creative possibilities even further! The Christmas beer is well under way and should be available in December.

BLO Scott O'Rourke

BESTENS

Lower Beeding, 01403 892556

www.bestensbrewery.co.uk

A new brewery that started brewing in September, located on Church Lane Farm Estate in Lower Beeding, just around the

corner from Kissinggate Brewery. Bestens brew fresh, unfinned, unfiltered, unpasteurized naturally hazy beers. A percentage of the sale of every beer is donated to a community fund which supports local charities and initiatives. They are a IBBL small batch brewery, but expect to expand the brewhouse within the next 12 months. Beers are all vegan and currently available in keg and cans. These are: **Session Pale Ale** (3.5%), **South Pacific Pale Ale** (4.0%), **American Pale Ale** (5.0%) and **West Coast IPA** (5.5%). There is a brewery tap and shop which is open on Saturdays from 12-6pm.

BLO John Goodsell

BREW STUDIO

Sompting, 07980 978350
f:[daBrewStudio](https://www.facebook.com/dabrewstudio).

BLO Lee Argent

BREWING BROTHERS

Hastings,

www.brewingbrothers.org

Brewing Brothers will shortly be celebrating their 100th brew; up to seven beers, on cask and keg, are normally available. However, the once popular **Stallones** has now been discontinued. They are no longer using key kegs because of difficulties with recycling.

The excellent **Half Man Half Brother** remains a top seller at the Half Man Half Burger burger chain.

Future plans include **Hibiscus Pale** (4.5%), which

will be crisp but not too sharp, **Mango Pale** (6%), a Black IPA with sloes and a strong ale for Christmas, which will also see the launch of a special offer including take-away Growler, festive glass and seasonal hat. A brewing experience will be launched in the New Year, more details about this in the next Sussex Drinker.

BLO Robin Hill

BRICK HOUSE

Patcham, Brighton.

brickhousebrewingco@gmail.com

Nothing new to report.

BLO Paul Free

BRIGHTON BIER

www.brightonbier.com

Brighton Bierhaus (www.brightonbierhaus.pub), the brewery's tap room, has been named in the 2019 *Good Pub Guide*. The brewery has also recently opened a second pub in Hanover. They have taken over the old Pub With No Name at 58 Southover Street and reopened this as the Haus on the Hill, www.hausonthehill.pub. The new pub is in the heart of the Hanover community, a great neighbourhood pub with a large range of beers from both Brighton Bier and guest breweries, including imported German wheat beers and lagers. It has function rooms for hire and also serves food with award winning Dizzy Gull taking over the kitchen.

BLO Peter Mitchell

BROLLY

Lowfold Far, Wisborough Green

The brewery is currently awaiting delivery of 24 new casks so it can increase capacity. Brook has just brewed his always popular seasonal oatmeal porter, **Aurora Brollyalis** (6%). A collaboration brew with Brew Studio is happening this month and another is planned with Little Monster Brewery.

The brewery tap continues to be well attended at weekends; a recent new brew, **Dave Juniper Porter** (4.2%) proved very popular.

BLO John Goodsell

BURNING SKY

Firle, 01273 858080.

www.burningskybeer.com

In September Burning Sky celebrated their fifth birthday as artisan brewers and blenders. The mini-milestone was marked with the small-scale national release of their first ever coolship beer – inoculated over night with micro flora specific to their locale, then spontaneously fermented and barrel aged. To say that they are happy with this beer would be an understatement. It represents the culmination of their wildest dreams and aspirations. A beer made with more than a passing nod to the great Lambic producers of Brussels and Pajottonland, a dream beer. Brewed early in 2017, it followed a turbid mash

schedule with malted barley, wheat and un-malted heritage grains. An extended boil with aged hops followed, before transferring to the coolship overnight. This then went into barrels the following day, where it stayed until bottling on 30th July. This is a mono blend, i.e. not a blend of different vintages. The beer is being released with a gentle carbonation level (two volumes of CO2); they expect this to build as the beer ages. The beer is already showing great complexity, with a pleasing acidic, slight cider/ natural wine notes and a dry finish. As with all their special releases, it can be drunk now and/ or cellared. The beer was released on 29th September, the fifth anniversary of their first ever brew, Saison Provision, a mixed fermentation beer, which seemed somewhat fitting.

With other celebratory events having taken place they continue to refine and pay particular attention to their core beers, to satisfy their many adherents.

BLO Ian Hodge

CELLAR HEAD

Framfield, 01825 890078.

www.cellarheadbrewing.com

BLO Phil Dixon

CHAPEAU BREWING

Horsham

BLO Paul Sanders

DARK STAR

Partridge Green,
01403 713085.

www.darkstarbrewing.co.uk.

It has been a busy month at Dark Star, Hopfest went off with a bang, with record numbers attending. Six months after the Fuller's deal, it was clear that the brewers have lost none of their innovative flair. They showcased the widest range of beers in one place not just since the Fuller's deal, but in their 25 year history, with beers including **Green Hop** and the new **Holy Vible** beer, one that is used to raise awareness of mental health issues and raise funds for the mental health charity CALM. There are also have several beers from their test brewery on show including: **Brut Saison**, **Plum and Orange Blossom Sour**, **Peach Iced Tea IPA** and **White Russian**.

Hopfest was also when Peter Adams, Branch Chair of South East Sussex CAMRA, presented Dark Star with their branch's Sussex Beer of the Year for 2017, for **Crème Brûlée**. Dark Star MD, James Cuthbertson, commented, 'Many people have speculated what will become of Dark Star post Fuller's and whatever we said, people should of course look for actions as well as words. With our widest range of beers ever on display at Hopfest, a new 10 year lease signed at Partridge Green and

significant investment to add a canning line and barrel ageing room, I think we have walked the walk thus far and very much kept our independence'.

BLO Clive Watson

DOWNLANDS

Small Dole, 01273 495596.

www.downlandsbrewery.com

Nothing new to report from this brewery.

BLO Peter Mitchell

ENGINEER

High Hurstwood,
07841 669096

www.theengineerbrewery.co.uk,

john_packer@mac.com

We are delighted to report that the Coopers Arms in Crowborough is now taking our beers on a regular basis. A standard bearer for real ale and a fixture in the GBG for many years, it is good to know that our beers will be offered in peak condition. The Hurstwood continues to be a great supporter and we now occupy one of their handpumps permanently with a rotation of regular and seasonal brews. We are now producing bottled beers which are stocked in Cuculo of Heathfield and Five Ash Down Post Office with the intention of finding one other local outlet.

BLO Richard Saunders

FILO

Hastings, 01424 420212.

www.filobrewing.co.uk

No news to report, FILO's regular beers remain popular in pubs throughout

Sussex and Kent.

BLO Bill Turner

FIREBIRD

Horsham, 01403 823180.

www.firebird.beer

It has been a busy summer for Firebird with new cask beers, **Citra** (4.1%) and **Amarillo** (4.1%), doing very well. The latest craft keg, a New England IPA called **Work Ethic** (5%) is hugely popular, so much so it will soon be going into 440ml cans. Old Ale will be available from 1st November. The brewery's new converted horse box bar has been at quite a few events over the summer and is already being booked for next year. The brewery shop will soon be able to offer take home cask and craft keg beers in glass swing top growlers. The annual Winter Brewfest will be on Sat 24th November.

BLO John Goodsell

FRANKLINS

Ringmer, 01273 814447

www.franklinsbrewery.co.uk

Since taking on new brewer Jaye Arbuckle, Franklins will be utilising her skills and knowledge to develop a solid range of sour beers in keg. Our first sour brew, **Redcurrant Sour**, a collaboration with Pig and Porter and Tom's Tap and Brewhouse in Crewe was well received all over the country after its launch in The Black Dove. Keep an eye out for a new Berliner Weisse and hopefully a new fruit sour each month, using

locally foraged fruits where possible. We will also be brewing a new seasonal cask brew each month, experimenting with flavours and putting a spin on old classics. Our taproom is open for bookings and we have had several successful events throughout the summer; keep an eye out for pop up bars and other events.

BLO Mac McCutcheon

GOLDMARK

Poling, nr Arundel, 01903 297838 / 07900 555415.
www.goldmarks.co.uk
During the winter months, Goldmark continue with their monthly specials, which include **Bat Bitter** (3.5%), **Secret Santa** (4.6%) and **Mermaids Pale** (6.8%). All the beers will be in cask and bottle formats. Fresh beer is available from the brewery but customers should telephone beforehand. The brewery is stopping the use of plastics; metal Kegstar kegs and reusable bottles will be used instead.

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
Greyhound and Ballards beers were well represented at the Great British Beer Festival at London's Olympia with six ales. At the beginning of September, Greyhound was also at the 'Big Nibble' in Horsham to mark the start of the Horsham Food and Drink Festival. At the end of the festival on 29th September, they held a busy open brew day with demonstrations in the sunshine, with four local ciders, street food and bluegrass music all day, washed down with a plentiful supply of beer. Greyhound had a brewery bar at the Worthing Beer Festival with six cask ales plus their new and highly sought after **Cosmos APA** in keg, to be available in bottle very soon. The popular - try before you buy - Come and Collect your Christmas Beers event is on Friday 21st December, 12 noon to 6:30pm. On Saturday 22nd, a fun gathering from 11:30am until about 8pm promises to turn into an annual party with music, ales and ciders plus sausage rolls and mince pies. There are a couple of all day events planned at the Brewery in 2019, 19th April (Good Friday), and 25th May (Bank Holiday Saturday). See their Facebook page or send them an email for details.

BLO Roger Kille

GRIBBLE

The Gribble Inn, Oving,
01243 786893.

www.gribbleinn.co.uk

Things are going well with the brewery as a new beer is added to the list; **Flint's Full Glory** (4%) is available now, named after the pub's charming dog.

BLO Chris Wright

GUN

Gun Hill, Heathfield,
01323 700200.

beer@gunbrewery.co.uk

Parabellum Milk Stout

(4.1%) won the brewery yet another award, at the Derby Beer Festival in July.

The brewery's beers can now be found in the Rye area and in other pubs in the east of the county.

BLO Steve Obey

HAMMERPOT

Poling, near Arundel,
01903 883338.

www.hammerpot-brewery.co.uk

Looking forward to these seasonal beers: **Baltic Porter** (7.4%) and **Shepherd's Warmer** for November and December, followed by **Australian Pale** (4.1%) for December and January. Others are in the pipeline but have not come to fruition yet. As ever a priority is getting beer sold.

BLO Rob Gowland

HAND BREW

Brighton, 07508 814541

www.handbrewpub.com

Three new fermenters have been installed at the Hand in Hand taking us to a total of five tanks, nearly doubling

capacity. Considerable building works have been taking place in the cellar by knocking down three walls and lowering the floor 4 inches in places to make a brand new fermentation cellar of which Bev Robbins would be proud. While this has been going on we have been at half capacity and recently brewed a few batches of our core cask range at Loud Shirt Brewery and Franklins to help keep up with demand. Once all is finished we will start brewing some of our dark seasonals including a cold brew porter, **Tamper Man** and an old ale, **A-OK**.

BLO Peter Mitchell

HARVEY'S

Lewes, 01273 480209.

www.harveys.org.uk

Harvey's have had a very successful few months on the awards-front. For the second successive year they have been named UK Brewer of the Year at the International Beer Challenge Awards in London, having secured the most points of any UK brewery in the medals table. Their tally included three Gold and three Silver awards.

Additionally, Harvey's were named 'Joint Supreme Champions' in the Design & Packaging section of the competition for their Craft Can Range, which featured designs from local artist Susan Lynch. They also received the New Product Trophy for their **Tin Lizzie**,

using a design by local artist Malcolm Trollope-Davis. At the World Beer Awards 2018 they achieved gold medals for their **Christmas Ale**, **Prince of Denmark** and **Imperial Extra Double Stout**. At the British Bottlers Institute (BBI) competition they won Gold for **Lewes Castle Brown Ale** and **Tin Lizzie**, Silver for **Old Ale**, **Sussex Nuptial Ale**, **Christmas Ale**, **Wharf IPA** and **Diploma** (Bronze equivalent) for **Armada Ale** and **1859 Porter**. Worth noting that Christmas Ale was runner up to Tin Lizzie, and that Porter was third place to Lewes Castle Brown's first place.

The much anticipated arrival of Old Ale (4.3%) was celebrated in traditional fashion with a Harvest Festival service at St Thomas' Church (with the notable Beer Sommelier Jane Peyton reading the first lesson). This was followed as usual by the Dancing-In of the Old in the Brewery Yard. Old Ale is now widely available until next spring. **Bonfire Boy** (5.8%) should be available until about the end of November. Christmas Ale is available in bottles now and should be available on draft from December.

The brewery supplied a wide range of beers to the Norwich Beer Festival in late October, including Prince of Denmark, some of which may still be available on draft. For visitors to Harvey's

shop, Nuptial Ale is still available in bottles. Plans for the new micro-brewery using a steam-fired copper are work in progress as are plans for enhanced toilet-facilities to improve the brewery visit experience.

BLO Ian Hodge

HEATHEN

Haywards Heath,
07825 429428.

www.heathenbrewers.co.uk

It has been a fairly quiet summer for the brewery, but keep an eye out for further information regarding Christmas and Winter brews. Following the unprecedented heat wave this summer additional cooling facilities have now been put in place at the brewery. Experimentation continues with a well received **Tangerine IPA** released in September and a new stout due shortly.

BLO Paul Free

HEPWORTH

Pulborough, 01403 269696.

www.hepworthbrewery.co.uk

BLO Chris Stringer

HIGH WEALD

East Grinstead,
07836 291430.

andy@highwealdbrewery.co.uk

Work continues towards opening High Weald's Tap Room & Bar in East Grinstead, (keep an eye on local media); The Engine Room will be selling plenty of our own beer as well as beers, wine and gin from other local producers. There will be a good selection of

gluten free bottled beers on offer permanently, and gluten free casks and kegs at times.

In addition to Ashstock Summer Buzz, (a honeyed adaptation of Chronicle), High Weald have come up with a couple of new brews. Single Hop Citra (4.2%) was well received and may be repeated, and for the first time Green Hop (4.2%), with Challenger hops, was made and received great feedback.

BLO Jonathan Samways

HOLLER

Brighton, 01273 894563
www.hollerboysbrewery.co.uk
We have now been brewing for over a month on our new 10bbl plant in the centre of Brighton. The taproom has been a great success with cask beer being at the front of it all. It has five cask lines and with such strong sales, and good old cellar-womanship the beer is always in perfect condition. The extra brewing capacity has meant that we have been able to bring some favourites back in stock **Miami**, our Berliner-Weisse, and **Duck Saison** are back in the frame as well as all of our core range in keg and cask. Our Christmas beer is on its way. We have also added Gary, previous head brewer at Long Man and Eric from Track/Brixton Brewery to beef up the brewing team.

BLO John Packer

HURST

Hurstpierpoint

The brewery has been sold and is back in operation

BLO Steve Floor

KILN

Burgess Hill, 07800 556729.

www.thekilnbrewery.co.uk

The brewery teamed up with Burgess Hill Rugby Football Club on 27th October to hold an 'Oktoberfest' promising beer, sausages and leather shorts!

BLO Paul Free

KISSINGATE

Lower Beeding,
01403 891335

www.kissingate.co.uk

Kissingate's October Festival was very busy with visitors from near and far enjoying a warm and sunny day at the brewery. Among the 14 beers on the stillage where the new brews **Raisin the Bar Imperial Stout** (14%) and **5 Smokes a Day** (5.0%). There were also some interesting re-brews to such as **Old Tale Porter** (4.5%), **Undertakers Varnish** (6.0%) and **Nooksack APA** (5.0%), originally produced in collaboration with Twickenham Fine Ales, now being brewed to the original recipe. The annual Christmas Festival will be held on Saturday 15th December from 11am to 9pm; full details can be found on the brewery's web site.

BLO Roy Bray

LAINE

The North Laine, Brighton,
01273 683666.

www.drinkinbrighton.co.uk/north-laine

The North Laine Brewhouse has a new brewer, Liam, recently with the Brewhouse & Kitchen chain, a keg brewery, but previously with real ale brewery, Otter. His first brew will be the autumn version of **Hop Bomb**.

Russian Imperial (stout, around 9%), should be available in the brewhouse in mid-November, after aging in sherry and whisky casks in the brewhouse cellar for many months, of which two versions will be produced. The ale offering will then be mainly darker ales, including a winter warmer (around 6.5%) and a stronger Christmas ale from early December.

BLO Billy Tipping

LANGHAM

Lodsworth, 01798 860861.

www.langhambrewery.co.uk

14th October saw a mix of rain and sun for the 10th Annual Conker Tournament @ Langhams. The stage was set with bands and food in the brewery yard and hardy competitors battling to be Senior & Junior champion. About £700 was raised for Chestnut Tree House, many thanks to all. The Top Bonker this year was Isle of Wight resident Nigel Turner, a long time beer taster for the brewery. As we move towards winter beers become darker and stronger, the first new brew for the season is **Autumn-Ale** (4.4%), a golden slightly

sweetish ale; next up will be **Christmas Cracker** (4.5 %), dark with added fruit and spicy flavours. A new batch of our strong **AEGIR Black Smoky** (7.4 %), a Baltic Porter style will be brewed in mid October.

BLO Peter Luff

LISTER'S

Ford, 07775 853412.

www.listersbrewery.com

Premium Gold (5%), a new beer has been added to the core range. It is an Export Strength beer based on the ever-popular **Golden Ale**.

Lister's now has a distribution depot in Southport and is continuing to supply many premises up and down the country and now including Lancashire.

BLO Glenn Johnson

LITTLE MONSTER

Tillington, Petworth

The brewing company was set up by award-winning brewer Brenden Quinn, formerly of Gipsy Hill, Fourpure and Arundel. He has done a number of collaborations and more are on the way. Contract brewing should start in December until a new brewery is set up next year.

BLO Tom Priestley

LONG MAN

Litlington, 01323 871850 / 07976 777992.

www.longmanbrewery.com

The brewery said a fond farewell to our Head Brewer Gary, who joined as a trainee brewer nearly 6 years ago. We also warmly welcome Ali

Somers to the team as Head of Production, Ali brings a wealth of brewing experience and will be responsible for some very exciting new beers coming soon. The team is enjoying the new, freshly renovated offices and, after a complicated project refurbishing a 200 year old building, the shop and tasting rooms are nearing completion. There will be a pop up shop in place for December. The full visitor experience will open early. **Gunpowder Stout** makes its entrance in the Small Batch range as a first foray into the cask stout market and 2019 will see a host of new and exciting beers in some very different styles. Watch this space!

BLO Scott O'Rourke

LOST & FOUND

BLO Mike Head

LOST PIER

BLO tbc

LOUD SHIRT BEER

Brighton, 07901 856436

www.loudshirtbeer.co.uk; [f, t, i: @loudshirtbeer](https://twitter.com/loudshirtbeer)

The latest new cask beers are: **Mesmerise Rye** (3.9%) rye, wheat and barley malts and fruity cascade and mosaic hops; **Hypnosis Pale** (4.5%) light malts and dry hopping and **Euphoria Red** (4.8%) slightly sweet with cara amber malt and bramling cross hops.

BLO Keith Newell

MISSING LINK

West Hoathly

www.missinglinkbrewing.com

BLO Mike Head

OLD TREE

Brighton, 07413 064346.

BLO Andrew Coleman

PIN UP

Southwick, 01273 411127.

www.pinupbrewingco.com

The Tap Room is still very much part of the plan but probably will not happen until Spring 2019. Two new fermenting vessels are due to add an extra third more capacity. Much bottling is being done this year for various clients. A new oat stout is coming out to replace milk stout and **Blood White IPA** has been a great success, so will be brewed more regularly.

BLO Adrian Towler

POLARITY

Worthing, 07872 105300

www.polaritybrewing.co.uk

Still being stocked is **APA** and **Mobius SIPA**. Work is going on behind the scenes as always and the new year will see some new beers.

BLO Gemma Mackay

RECTORY

Streat, 01273 890570.

The first brew of the newly re-commissioned plant is described as a traditional **Best Bitter** (4.1%). It is planned to be available from the end of October.

BLO Paul Free

RIVERSIDE

Upper Beeding,

01903 898030

www.riversidebreweryltd.co.uk

A successful joint beer festival was held in Steyning with Adur Brewery.

A new fermenter with temperature control is now in use; the new canning line still in development.

Tangmere Tower Ale, launched in October, is raising funds for the Save the Tower campaign at the former RAF Tangmere Airfield, where the 1944 control tower needs restoration work.

A new range of gift boxes now available for the Christmas markets.

BLO Ian Bolt

ROTHER VALLEY

Northiam, 01797 252922 / 07798 877551

www.rothervalleybrewery.co.uk
sales@rothervalleybrewery.co.uk

A new beer **Missing Link** (4.8%), a golden ale brewed with Jester Hops, is available in bottle and cask. This is the fifth in a series of beers brewed to help fund a project to rebuild locomotive 4253 on the local Kent and East Sussex Railway.

BLO Dawn Lincoln

THREE LEGS

Brede, 07939 997622

www.thethreelegs.co.uk
info@thethreelegs.co.uk

After nearly a year being matured in malt whisky casks, **Dark Extra** (6%), is soon to be bottle conditioned and for sale. Please check availability with the brewery as this

beer is a limited edition and likely to sell very quickly.

Dark (4%) and **English IPA** (5.5%) are soon to be bottled again but not the other beers. However, all available beers can still be bought in refillable containers. **Session IPA** (4.5%) is now also available in cans.

BLO Peter Harrison

TOP NOTCH

Haywards Heath, 07963 829368.

www.topnotchbrewing.co.uk

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 also brews great classic ales such as **IPA** (5.7%) and **Pale Ale** (4.5%). He continues to work with other brewers on collaboration projects and also keenly supported Brighton Beer Week at the end of August, notably with a collaboration beer with Dark Star. There may be a few cans still available from Dark Star's brewery shop.

BLO Mike Head

VINE

Tarring, 01903 201121

The next brew is to be a blonde ale.

BLO Gemma Mackay

(Brewery at the)

WATCHMAKER'S ARMS

Hove, 01273776307

Brewing is now weekly and expect to see some really special small batch beers in collaboration with local brewers over the next few months.

BLO Peter Mitchell

WELTONS

Horsham, 01403 242901.

www.weltonsbeer.co.uk

On Friday 7th December the Okey Dokey Band will again entertain the revellers at the brewery. Beers in November will include **Falling Leaves IPA** (3.9%), a dark amber beer with citrus flavours. There will, as always, be a substantial range of Christmas beers, including many old favourites. **Black Cherry Santa** (4.4%) is a new fruity black porter, while **Horsham Old** is going down well. Look out also for the return of the **Headless Horseman** (6.0%) and **Churchillian Stout**, (6.6%) with charcoal flavours and hints of treacle toffee.

Hartleys off licences sell Weltons beers and will have **Hoedown** in bottles, while Beer Essentials off licence has **Dr. French's Remedy** (8.2%). Three Weltons beers were recently to be found on gravity in the Open Arms micropub in East Grinstead.

BLO Nigel Bullen

THE GARDENERS ARMS THE DARK FEST 2019

THE GARDENERS ARMS



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654796

“THE HOUSE OF ALE REPUTE”



PRESSING NEWS

SICA

First up, good news for small cider producers in the form of a new association which is working with the EU and our government on cider duty. The Small Independent Cidermakers Association has been formed

www.smallindependentcidermakers.co.uk.

First of all they have arrived at a definition of craft cider. Second they have worked with the EU to give cider a separate definition under the tax law. The interesting thing about that is that although it is a European definition it will be active from this December (2018) and would be transferred into UK law after Brexit. This would give the UK government more leeway in how cider is taxed, and relief applied to producers. The net effect is that it is hoped more people will start making cider (much as has happened in real ale area where tax relief has kicked off many new breweries) and also encourage producers to make the next step in expanding their business.

National Cider Trip 2018

Each October the National Cider Trip is run and this year the trip was run in the West Midlands region and was centred on



Worcester. It was a celebration of Worcester makers and the life of Sally Lavender who

was the Regional Cider Co-ordinator in the West Midlands and who sadly died earlier this year before she could complete organising this year's trip, and was a huge loss to her family, friends and the campaign. Incidentally she was posthumously awarded CAMRA's Campaigner of the Year at this year's members conference.



Steve Cooper of Tardebigge in his orchard

maker walked us around his orchard and mill describing his operation. We were royally entertained and hearty repast was provided by Steve's wife Christine.

We visited two cider makers, Tardebigge Cider, an artisan or craft cider producer who produces cider, perry and cider vinegar. Steve Cooper the head cider



The 130 year old Swiss made Press at Tardebigge still making juice in 2018

Next we moved 15 miles west to visit a very different maker in Barbourne Cider. This is a family run business but on a larger scale. They also produce both cider and perry, they make both blends, and produce interesting single variety cider and perry, some of which is also made and aged on whiskey barrels. We were lucky to be able to sample some of these, and we spent an enjoyable hour and half sampling their wares.

Cider Pub of the Year

Over the next few months many members will be visiting pubs for evaluation for the next edition of the *Good Beer Guide* and to nominate their Pub of the Year. Please don't be afraid to spot those selling real cider and notify your CAMRA branch cider representative, so they can evaluate the branch Cider Pub of the year (CPotY). Remember the more the merrier.

Wassail



Well, this issue will be current during the festive period and early new year, those dark days in early January it is tradition to fete the trees that provide the fruit for our cider, and ward off evil spirits. It is time to Wassail. Look out for local cider

producers holding Wassail events in their orchards and local pubs, these are always great friendly occasions, so please seek them out. Wassail!

Paul Sanders

Regional Cider Coordinator

It's A Brum Do

There's a new cider life in and around Birmingham!

I've just been on a canal trip round the area, and found some promising cider outlets in the centre of the city – as follows.

At The Stable, 115 John Bright Street, the bar has one or occasionally two real ales on, and the rest is about 10 different ciders from all parts of the country. It is one of 17 locations for a chain of Stables, starting life in Bridport, Dorset, which then spread to Bristol, London and Birmingham as well as several West Country sites, serving up pizza as well as cider. For more info go to www.stablepizza.com.

Next up is Post Office Vaults, 84 New Street, which is my favourite in the whole of Birmingham. Bit difficult to find in the midst of extensive roadworks for the new tram system, but well worth the effort. About 12 different ciders and perries, but a very different range from The Stable. We made 2 visits to this pub – and I still didn't manage to drink all the ciders I wished to! Very knowledgeable and friendly bar staff, and

pleasant atmosphere.

Normally, I would enjoy the Wellington in Bennetts Hill, but on this visit they only had 1 cider on, something called Thrown Hat which was good, but previous visits this pub has had up to 3 ciders/perries on. Also on Bennetts Hill is the Briar Rose (Wetherspoons), but again disappointing this trip as no proper cider.

And finally, a bit further out from the centre of Brum, in Digbeth, The Woodman, New Canal Street, is a rising star among cider pubs. Recently lovingly restored, it serves a very good array of decent ales and ciders (can't remember how many, but I had 2 different Hogans ciders). Definitely worth a visit, if only for the relatively quiet streamed rock music, and helpful lady behind the bar who knew all the tracks

Jackie Johnson

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Spotlight on

BREWERIES

First World War Centenary Armistice Ale

By David Berry, Head Brewer of Cellar Head

For some time now I have been interested in historic beers, particularly from breweries that are no longer in existence, of which there are too many to count. Very few have stood the test of time but the main reason for their disappearance is commercial gain. Most were bought by the bigger ones and thus rapidly faded into nostalgic reminiscence. When you ask people of a certain age they will recall with fondness how a beer used to taste and how it does not taste like it now.

Going back a hundred years or so, every single city, town and sometimes village had a brewery they could call their own and more often than not, they had a plethora of them to their name. So this is where my journey began.



Being a Kent boy all my life the name that stood out for me was Fremlins, which was born in the county town of Maidstone. Now, I'm not so old that I actually ever drank a true pint of Fremlins, or even a substitute, but the name and the iconic logo of the elephant stuck with me; although I do recall visiting Maidstone before the brewery was turned into a shopping mall and witnessing

the pure grandeur of the old brewery building sitting just a stones throw from the banks of the river Medway.

When I first cut my teeth in the brewing industry some 7 years ago, my then Head Brewer at The Old Dairy Brewery in Tenterden, Ed Wray, was and still is, an encyclopedia of information. He developed a beer called an AK, which was a recipe from 1911 - a barley wine, as well as one of the best Imperial Stouts I've ever tasted. His interest in historic recipes must have rubbed off on me even then as a brewery assistant.

Fast forward 5 years and before Cellar Head was even a twinkle, I visited the Kent History and Library Centre in Maidstone to view the brewing records of the Fremlins Brewery. These records were very graciously donated to them by the huge Whitbread company. It is a real historic shame that Whitbread no longer have any involvement in brewing, but prefer to deal in coffee shops and hotels. At one time they owned the biggest hop farm in the world - such is the price of progress I guess. Someone in Whitbread's fortunately had the foresight to think that over 100 years of brewing information was worth saving and we are forever grateful to that person.

So, in October 2016, I booked my place at the Kent Archive and selected the various records I would like to view. To be honest the records in the early days, we're talking 1860's here, are a mine field even to a relatively experienced brewer - everything is in a brewers code and it is a real stab in the dark to even comprehend what ingredient has been used and when. But something changed at the turn of the 20th

Century, maybe new head brewers, maybe different management. So at this point in time, all, well mostly all, becomes quite clear: Malts are listed, strength of beer is apparent, timings of brewing and the like are all well documented. The only thing that still evades is the hops where the only information given is the quantity and the farmer. Hop growing then was very secretive - no farmer would reveal which hop merchant he sold his hops to or which brewery had bought them. Surprisingly the tradition still exists today, but being so few farmers left now it is just that, a tradition. As there are only 50 hop farmers left in the country, everyone knows everyone but the quirky tradition, is I think, an endearing one.

The records I looked at then fascinated me and I promised myself I would return at some point. So when we were approached by our local cricket team in March of this year to brew a special beer for the Armistice Centenary Celebrations, my interest in the archives was immediately reawakened. Whilst they are a rural village team, their heritage is something special. Having lived in and around the villages of Matfield and Brenchley all of my life I knew that our most famous resident was the renowned World War One poet and writer, Siegfried Sassoon. The cricket team still hold a commemorative match every year in his honour. Suddenly everything clicked - what if I could find an historic recipe that may have been drunk way back then possibly even in our villages? Fremilns were the dominant local brewery in 1918, but a couple of others were also prominent. Those being Style and Winch, which were located on the south side of the river in Maidstone across from Fremilns and Jude, Hanbury & Co based in Watlington. With further research I found that The Bull in Brenchley (sadly no longer a pub) was tied to Style & Winch as well as The Standings Cross in Matfield. The Walnut Tree (now a private dwelling) which lies almost halfway between the two villages was tied to Jude, Hanbury & Co. Much time was spent trying

to find more on these two breweries but to no avail - the brewing records were not kept, although some information was found, it is of no significance to a brewer. So the next best bet was Fremilns.

In April I visited the Kent Archives again with a view to find a recipe of significance. I spent many hours studying records during the years of World War One. Despite what history may have documented, it appears that beer sales did not fall during this period and brewing continued with vigour. It seems nothing comforts more than a pint of good English beer. I thought long and hard about what beer would be appropriate, but then I looked at the records for 11th November 1918. Beers were consistent and the names the same, but at no other time could I find the brewery had brewed three times on the same day other than this one. Two of the beers were the staple, but the third was an occasional as far as I could see. It had to be significant. I don't know if they knew peace was coming but they must have known somehow.

And so this is where the inspiration for the commemorative beer has come from - a



beer brewed 100 years ago and with a little artistic licence has been reborn. The malts may differ slightly as the maltsters listed bare no records anymore. The hops are at a

best a guess, but as 75% of Kent hops were a Fuggle back then, I say it's a pretty good bet, also helped along with a dash of Kent Goldings. What better way to commemorate the sacrifice of our great grandfathers and grandmothers than with a fine traditional English Bitter.

South East Sussex Branch Awards

The White Rock Hotel Hastings has been the recipient of several branch awards since owners Laurence Bell and Catherine Parr took it on and made the decision that the ales in their bar would be exclusively from Sussex, (although Laurence admitted that they have occasionally strayed from this, but this can be quietly overlooked). It quickly established itself in the *Good Beer Guide* and since that first appearance in 2007 it has been in the Guide every year to date. In 2008 it was awarded Branch Pub of the Year and with its LocAle credentials and consistently good beer it achieved Branch LocAle Pub of the Year in 2013 and 2016.



In 2018 it was awarded this for a third time, our picture shows the award being made to Laurence.

The Sussex Branch Beer of the Year was awarded to Dark Star for one of its seasonal beers of the winter, Crème Brûlée. This is judged looking at beers' averages on CAMRA's National Beer Scoring System as assessed in pubs in the Branch area, with the same proviso as above, that it has been assessed at least ten times through the year by a minimum of four CAMRA members. The top Sussex beer which complies gets the award.

At the end of September twenty one South East Sussex branch members, including six from the North East Sussex branch, joined a minicoach at various points, heading for

Dark Star's brewery in Partridge Green, West Sussex, the award to be made at Dark Star's HopFest. We arrived earlier than most punters to receive a warm welcome from Managing Director James Cuthbertson who kindly provided us with free entry to the festival and some complimentary beer tokens.



Between musical acts, the presentation was made; the picture shows James proudly holding the certificate surrounded by members of the Branch.

Another pub which is a previous winner of the Branch Pub of the Year award, having won it in both 2013 and 2014 is the Dolphin in Hastings Old Town; in 2018 it was voted Branch Community Pub of the Year. The Dolphin is situated on the seafront at Rock-a-Nore, facing the fishing huts and is at the heart of both the Old Town and fishing communities.



Branch members gathered at the pub at the beginning of October to present the award. It is a family run pub, Mark, Maureen, Laura,

Louise and Frazer were all named on the certificate and the picture shows Peter, the Branch Chair, presenting the award to the family behind their bar.

Brighton & South Downs Branch Awards

Brighton & South Downs Branch recently made two presentations which both related to the South Downs Beer & Cider festival.



The first photo (above) shows Festival organiser Peter Mitchell presenting to Miles Jenner of Harvey's brewery the certificate for Beer of the festival awarded for their Nuptial Ale.



The second photo shows the presentation of a ceremonial cheque by members of the festival sub-committee to Emma Brockhurst of Albion In The Community (the festival charity) at the American Express Community Stadium in Falmer.



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Arun & Adur
CAMRA Country Pub of the Year

2016

2017

2018



www.thefivebellsinn.com

An advertisement for Irving & Co Brewers Ltd. It features a large anchor logo at the top. Below the anchor are several beer labels with ship-themed designs: 'IRVING FRIGATE', 'IRVING ADMIRAL', 'IRVING INVINCIBLE', and 'IRVING TYPE 42'. The text 'IRVING & CO BREWERS LTD' is prominently displayed in large, bold letters. Below this, it says 'Invincible Ales from Portsmouth'. At the bottom, it provides the address 'Unit G1 Railway Triangle, Walton Rd, Portsmouth, Hampshire PO6 1TQ', the telephone number 'Tel: 02392 389988', the website 'www.irvingbrewers.co.uk', and the email 'email: irvingbrewers@btconnect.com'.

2018 Horsham Beer Festival

The four week long Horsham Food & Drink Festival was held in September and Gareth Jones organised the Beer Festival in the Drill Hall in Denne Road. This year (8th & 9th September) was the sixteenth to be held and, attracted a lot of interest from those seeking to sample both local beers, plus some from further afield.

The tickets for the two Saturday sessions sold out in advance. Over one hour before opening time, the queue of thirsty drinkers was already starting to form. The doors were opened at Midday to reveal around fifty different ales to choose from, together with a small selection of ciders and perries.



There were a number of beers from local and other Sussex-based brewers, but from further afield there were some from brewers making their first appearance in the town, these included Hooded Ram (Isle of Man), Three Daggers (Wiltshire) and Windswept (Scotland). There was an interesting selection of beer styles to suit everyone, a mixture of light and dark. Only one mild featured this year, which came from St. Peter's Brewery in Suffolk.



Throughout the Saturday, the bar staff were kept very busy and during the evening, the first to sell out was High Weald Citra, although there were a few others that came close. On the Sunday, things were a bit

quieter and there were still plenty of tickets left and there were still around forty beers to try on opening up, however by close of play, there were just half this number and some of these only had a pint or two left.

Although it's not a CAMRA event, attendees are asked to vote for their Beer of the Festival and votes were cast for nearly all the beers on offer. The winner this year was once again Titanic Plum Porter, although Kissingate Blue Murder came a very close second. Gareth thanks all those who assist with the festival and no doubt, planning will start in the New Year for the 2019 event. Thanks go to John Goodsell for providing the photos.

Peter Spooner

Eastbourne Beer Festival on Tour - 2018



'Eastbourne Beer Festival On Tour' kicked off in September at the Lamb Inn, Old Town, with an enjoyable launch night: Festival favourites including Harvey's Star of Eastbourne were on tap and Festival Passports distributed. It's being taken 'On Tour' to 32 pubs in the area, which extends to Seaford, Polegate and Pevensey, as

building work prevents the usual Festival being held.

The tour has been organised by Eastbourne Borough Council's Events Team, with help from South East Sussex CAMRA Branch and Shoes Simes, landlady of the Eagle and Dew Drop Inn pubs in the town and has been sponsored by Harvey's Brewery. Participants have their Passports stamped when they buy Real Ale or Cider as they tour the pubs: if they obtain a stamp from 20 or more they can claim a free t-shirt and with 25 there's a chance of a free Harvey's brewery tour. If you're reading this in November there's still time to join in: Festival Passports can be obtained in any of the participating pubs and the two month Festival concludes with a special Closing Night at the Eagle in South Street on Monday 26 November. Have a look at www.eastbournebeerfestival.co.uk for full details, including a list of the 32 festival pubs.



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Visit to Battle Brewery



Still the newest brewery in the South East Sussex Branch area, in mid August twenty one branch members assembled in the spacious bar area, which is under the same roof as the brewery, for a lunchtime visit.

After a complimentary welcome pint kindly provided by the Greg and his colleague Rob and a buffet lunch brought in by our members for the occasion, Greg correctly guessed that those present would know all about the brewing process, members being brewery visiting veterans. So the company settled down to hear his eloquent and interesting account of the story so far, the picture shows Greg on his malted perch.



The brewery has already moved from a neighbouring farm where it originated, expanding in the process, and the decision has been made that the two couples running the operation cannot give more time to allow it to expand further, so Greg is going full time.

Certainly there is plenty of local enthusiasm for their products, a testament to this was the invitation received by the brewery to provide the bar that evening at a special concert given by the band, Keane, the members of which were once at school together in Battle. So CAMRA's visit was

probably not the highlight of the brewery's day.

In fact Greg was very pleased to welcome us to the brewery; he has been grateful for the support CAMRA has given. While many of the group were making their first visit to the brewery, most were not unfamiliar with the beers which had already graced Eastbourne Beer Festival 2017, Sussex CAMRA Branches Festival and Beer and Cider by the Sea in 2018.

At each event they went down well with CAMRA members and public alike. So after a few questions and a vote of thanks from the Branch Chair, members settled down for the early afternoon to further pints at the competitive standard brewery tap price of £3, after which it was time to leave the brewery to prepare for its big evening.

Peter Adams



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A Day Out In Maidstone

Back in September 2016, North Sussex CAMRA Branch organised a day out to Maidstone, the county town of Kent. Our branch members were joined by some from other branches, so quite a sociable event.

The Chairman of the Isle of Man Branch, Martyn Anderson, lived in the town for many years and retains family connections there, and we were delighted this July to meet up again and for him to lead us astray, visiting some of the excellent pubs in the town.

It was a nice sunny day and not too hot, so after meeting some West Kent members at Maidstone Barracks station, we headed for the first pub, which was the agreed meet-up point. This was the **Society Rooms** (Wetherspoons), located close to Maidstone East station. This is a GBG-listed pub and always seems to have a good selection of ales to choose from, both local and from further afield. We'd decided to spend about 75 minutes here, so that people could eat if they wished to and sample the beers. While we were at the pub, we were joined by other members, including some from the local branch. When it came to the beer, the Harviestoun Bitter & Twisted was my choice and it was so good, I had to have a second one to make sure. Other brews on the pumps came from Ilkley, Loddon, Milestone and Nelson breweries and I was told that these were in good nick too.

As it turned out, we were going to visit another four pubs today, all listed in the



2018 GBG, so it was a ten minute stroll to the **Flower Pot** (96 Sandling



Road), a free house which has won several CAMRA awards in recent years and card-carrying CAMRA members get a discount. There's up to nine different beers available at this pub, plus three ciders, so plenty to choose from. It has been a regular outlet for the (very) local Maidstone Brewery since 2015, so one of their beers was available. Sadly we were told that they had ceased brewing and there was one more cask left in the cellar. The other beers available included some from Brew Buddies, Cellar Head, Goacher's, Oakham, Saltaire, Torrside and Wild Card, so that kept the tickers happy. By this time we'd been joined by a couple of South West London members, so that meant that representatives from eight different CAMRA branches were taking part.

After about 90 minutes here, we thanked our hosts and headed back to the town centre, to visit an old favourite, the Goacher's Brewery owned **Rifle Volunteers** (28 Wyatt Street), now open all day on Saturdays and with four of their beers available. A new team had recently taken over the running of the pub, but the beer quality remains excellent.

After an hour and a bit of sampling the reasonably-priced offerings in this gem, we once again thanked our hosts and headed to the **Olde Thirsty Pig** (4a Knightrider Street). This is a Grade II listed free house, one of the oldest buildings in the town and



once a farmhouse. There are four regularly changing beers available, nearly always from small Kent brewers. Today, products from Millis (Dartford Wobbler), Old Dairy and Tonbridge breweries were on

offer and we sat outside the pub to enjoy the sunshine for an hour or so. This is another pub that offers card-carrying members a discount.

From here we headed off to the final pub of the day, the **Cellars Alehouse** (Buckland Road). This pub can be found in the old barley wine cellar, of what was once the Style & Winch Brewery. Up to five beers are available, served on gravity, from both local



brewers and from further afield, so again the tickers would be very happy. The Elusive

Sphere Of Destiny was an interesting little number, to say the least! Again card-carrying CAMRA members get a discount here.

Sadly time was marching on and all too soon, it was time to call a halt to proceedings and head off to the various railway stations in order to get home. Many thanks go to all those members from the various CAMRA branches, who turned out for the day, also to Thomas Black for providing some photos.

Peter Spooner



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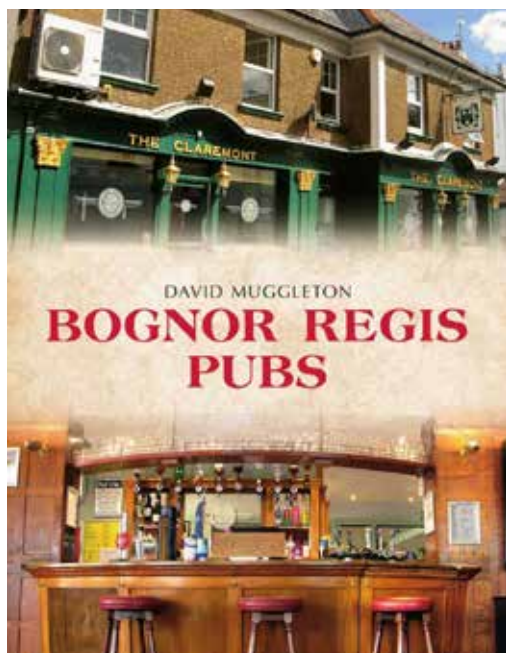
Bognor Regis Pubs by David Muggleton

At 20,000 words with 100 illustrations across 96 pages, this local history book details all the known past and present pubs in Bognor Regis and the surrounding areas of Pagham, Nyetimber, Aldwick, Bersted and Felpham. Brimming with quirky tales and fascinating facts about these hostelrys and those who used to run them, it also mentions pub architects and local brewers.

Amberley Publishing of Stroud, Gloucestershire, ISBN 9781445681092, price £14.99.

Due out January 2019 but pre-order online at a special price of £13.49 at

www.amberley-books.com/coming-soon/bognor-pubs.html



29th Sussex Branches Beer and Cider Festival

The runners and riders for the 29th Sussex Branches Beer and Cider Festival are being drawn up, the stalls will be loaded at Brighton Racecourse, Elm Grove, BN2 9XZ on Friday 22nd March and Saturday 23th March 2019. There will be three sessions; Friday lunch 11am – 3pm, £6; Friday evening 5pm – 10pm, £8; and Saturday 11am – 7pm, £5.

We are returning to the venue again as we feel it provides excellent facilities to show case the beer and cider that our local producers provide and plenty of seating which we are always ask for. The Sussex Bar will saddle up again where we will showcase all that is best about real ale in Sussex. With my other hat I have to mention that Cider and Perry will be running on the rails and many of these will be from makers in the county.

News on ticketing outlets will follow in the next issue of the *Sussex Drinker*.



What Ails Real Ale?

This article is adapted from an article in the Autumn edition of *Out Inn Cheshire* is reproduced here with the author's kind permission. So does this apply to Sussex?

"ANYONE with an interest in beer or pubs cannot have failed to notice the recent storm of comment about CAMRA, the Campaign for Real Ale. Partly stimulated by the recent Revitalisation Project – and the resultant votes to clarify its aims – much of the comment has been negative.

Tired old clichés have been trotted out – like the beards & sandals image dreamt up by a lazy journalist in the Seventies! CAMRA has been blamed for everything and vilified on a regular basis. CAMRA-bashing has become something of a sport.

Perhaps we should sit back and take a cool-headed look at one of the key elements in this. Certainly, there is a school of thought within the Campaign that cask beer is good and everything else is bad. I don't agree.

Depressingly often, I am served uninteresting cask beer in poor condition by bar staff with no idea what it is about and unequipped to know whether it is in good condition or not.

Real Ale – the stuff that you see typically on a hand pump – has the potential to be absolutely superb. Well-brewed by a caring artisan, tended with skill and care by a competent cellarman and served by an experienced licensee, it can knock spots off the industrial products of the multi-national conglomerates with their huge advertising budgets and accountant-controlled brewing factories.

Why does it fall short of this nirvana? Lots of reasons:

- Too many brewers chasing a limited market are forced to cut corners (and margins) and are often afraid to

experiment for fear of losing sales.

- Too many established large brewers with tied estates are complacently knocking out the same boring beers, or minor variations thereon, to their captive audience.
- Too many licensees lack the knowledge of how to care for cask beer and do it a disservice.
- Too many bar staff are poorly-trained minimum-wage youngsters with no knowledge or passion for real ale.
- Too many pubs are so tight on margins that they are reluctant to pull beer through the pipes before serving the first one and unwilling to take a barrel off when the beer has reached the end of its life.

Is it any wonder then, that lots of people are put off real ale by a boring or downright bad experience and seek out something more interesting, more reliable? Craft brewers of many kinds are producing adventurous beers and selling them to an appreciative audience.

But it's not that simple. Empirical evidence suggests that the market for craft beers may be limited and predominantly urban. Not all beer-lovers are prepared to switch to craft beers, put off by the generally lower temperatures at which they are served and the higher levels of carbonation.

The real rival for Real Ale is not craft beer, it is real ale itself. Unless its quality can be improved, consistently, drinkers will fail to be satisfied by it. I feel that this is an issue that must be addressed by brewers, pub-owners and licensees alike.

Training, awareness and a love for the product are essential. When I visit specialist beer bars in Australasia or North America, I am served by well-informed bar

staff who know what the beer tastes like, appreciate its flavouring and are authoritative and enthusiastic.

I can count on the fingers of one hand the number of Cheshire pubs that have impressed me in that way. *Out Inn Cheshire* is neutral on the technical debates around 'keykeg', real ale in a can, yeast counts and the like.


What we do care about is good beer, and we are dismayed at the potential being lost by the trade by serving low quality cask beer. It can be so much better.

Please, brewers and pubs, nurture and promote the unique selling point that is British real ale and present it in gorgeous condition so that customers come back for more! "

George Symes

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Mumming and Morris Dancing in Steyning

Due to the recent closure of The Frankland Arms in Washington, Chanctonbury Ring Morris Men will be dancing and performing the popular Mumming play at a 'new' venue, The White Horse in Steyning at 12.30pm on Boxing Day. This is in fact just a return to our roots, as our annual Mumming Play is actually called 'the Steyning Tipteers play' performed in the 1950's and 60's at The White Horse.



'Tipteering' is the Sussex term for what is generally known elsewhere as 'Mumming'. Each locality had its own play, with slight variations in text, length, characters etc.



Tipteering in 1964



Tipteering in 1957

the Brighton based Victorian historian Fred Sawyer. Since 1956, Chancs have become the custodians of this play, and perform it each year on Boxing Day.

Tipteering gangs travelled around their local area, performing the play at houses and pubs in exchange for beer, food and coins! The text was first published in the Folk-Lore Journal (Vol2, no 1) in 1884, in an article by

See more about what Morris Dancing is on YouTube - do a search on Chanctonbury Ring Morris Men, or visit our website at www.crmn.org.uk or Facebook Chanctonbury-Ring-Morris-Men/358140227176 or Tweet us @crmm1953 or simply email bagman@crmm.org.uk

The Morris Men are Back!

For many years, The Chanctonbury Ring Morris Men ('Chancs') practised through the winter months at the Woodmancote Parish Hall, now sadly closed. After last winter's unsatisfactory move to Southwick, the men are now back, at the Catholic Church Hall in Henfield!

Call for new dancers

Although some of the men are from around Henfield, Chancs have team members from as far-afield as Bognor to the west, Seaford to the east, and Dorking to the north. Like many local clubs, we are looking for more men to come and join the team.

There's no age limit - but between 16 and 60 is ideal! Beginners can easily learn one or two simple dances ready for the summer when we dance out on Wednesday nights, mainly at pubs, and at events on the occasional weekend.

Drop in and talk to us at the Catholic Church Hall. It's in the centre of Henfield, just beyond St Peters church in Church Lane off Church Street. We dance there from 8-10pm every Wednesday through the winter and then have a beer or two at a local pub.

Calling all Musicians

Of course, we also welcome musicians - men or women- to join us too; and men dancers or musicians from any other Morris sides who fancy a change of 'tradition', or who have recently moved to the area.

Ballard's Beer Walk

The annual Ballard's Brewery Beer Walk has been a feature of the West Sussex calendar for at least 30 years, whereby fresh-air-loving drinkers would gather at the brewery on the morning of the first Sunday in December to sample the various beers before setting off across the chilly countryside on a selection of routes to visit several local pubs. When Ballard's finally closed their brewery at Nyewood in September 2017 we thought both the beers and the Walk might have gone forever, but happily it was not to be.

The rights to Ballard's brands and recipes were soon acquired by the Greyhound Brewery of West Chiltington, and with the co-operation of Carola Brown the original owner one last walk was held from the Nyewood site last December.

Now the tradition of the annual Walk will remain unbroken in 2018 because Fran Weston, the former Ballard's Head Brewer, is organising a new Ballard's Walk to be

based around the famous Three Moles pub at Selham near Midhurst on Sunday 2nd December. As before Ballard's beer will be on sale from 10am, refreshments will be available and there is a choice of other local pubs to walk to later on via a suggested route using both tarmac lanes and country paths through attractive countryside at the foot of the Downs:

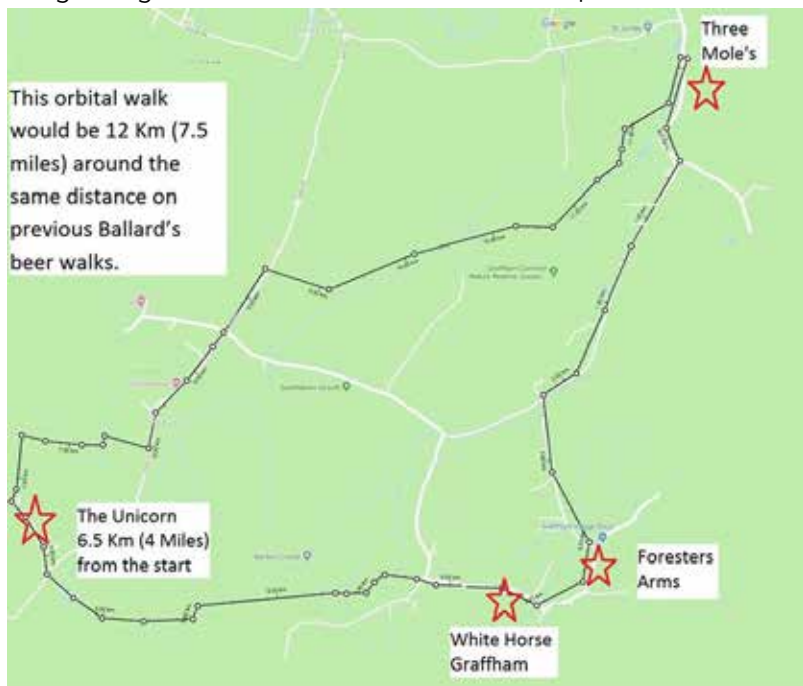
- Foresters, Graffham
- White Horse, Graffham
- Unicorn, Heyshott

A circular walk of about 7.5 miles is possible, visiting all these and returning to the Three Moles for a final pint, but shorter walks are available using tarmac only, if preferred. For more details about the Walk please contact: Three Moles, Selham on 01798-861303, contact@thethreemoles.co.uk

N.B: The Western Sussex Branch of CAMRA may be organising transport to and from the Walk from the Chichester area if there is enough demand. Cost per head would depend on demand. If you are interested in

joining us please contact: Pete Brown: peteb@custardtowers.plus.com and get your name on the list. It is also possible, with extra walking, to reach both the Three Moles and the Unicorn by service buses (yes, even on a Sunday!). See: www.stagecoachbus.com/timetables, routes 1 and 60.

Pete Brown



Keeping WhatPub Up to Date

CAMRA's WhatPub website and *Good Beer Guide* App are the most useful and widely used pub search tools, accessible to all, not just CAMRA members. WhatPub is visited by over 400,000 people every month, and the vast majority of these visits are not from CAMRA members.

The smart phone app (iOS or Android) doesn't just highlight *Good Beer Guide* pubs but also shows details from the WhatPub database for all pubs as well as further information about breweries and their beers. WhatPub and *Good Beer Guide* App users can easily search, for example, for a list of nearby pubs which serve lunch or have a garden.

WhatPub's database contains information on over 47,000 pubs and over 8,000 clubs nationwide. Each pub has a photograph, details of opening hours, an indication of beers that are likely to be available and a short description. WhatPub has a default setting that shows **pubs** where real ale is available, but types of licensed premises (including clubs) and pubs that do not serve real ale are also accessible (by unchecking the *Search only for pubs that serve real ale* checkbox).

With nearly 1,200 pubs and clubs in Sussex the ongoing maintenance of the pub information is a monumental task. Pub licensees often comment that the details for their pub are out of date. Licensees, here's how you can update your pub's information. This is the means to keep the factual information about your pub up to date. Visit www.whatpub.com, enter your PUB NAME, TOWN (or just the TOWN or VILLAGE) into the search box, then scroll down until you see your pub.

Select your pub, examine the opening hours, food hours, telephone number, email and website address on this page. Access the other tabs to check information about your beers, buses that pass close to your

pub and facilities that your pub offers, as this all helps people plan a visit to you.

If the information is wrong or just out of date use the SUBMIT UPDATES option and your new information goes to the relevant CAMRA branch for consideration and updating.

If you own or manage the pub then why not register your pub with CAMRA? As part of the registration process you will be required to provide your name and contact details. CAMRA will store these securely in accordance with the Data Protection Act. Once registered, adverts for beer festivals, barbecues, quiz nights, charity events, etc, can be submitted.

(adapted from an original article by Roger Mayhew in *Ed's Pint*, CAMRA's East Dorset Branch magazine).

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Our current selection boasts over 170 different ales and beers, including a large variety of local Sussex products.

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Southwick

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- Community focused
- A showcase and champion for good beer that is full of flavour
- A place for connecting locals who haven't met
- A place for people to relax and forget a challenging day or celebrate a great one
- A place for just a simple gathering over a few drinks with friends
- A place for the best of humanity to come together over a beer.
- A safe environment for singles of all ages colour and race to enjoy a well earned drink or two
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why we joined.
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Join us, and together we can protect the traditions of great
British pubs and everything that goes with them.

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entry to beer festivals and exclusive member offers. Learn about
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campaigns to save pubs, clubs, your pint and more.

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*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**

BEER FESTIVALS AND OTHER DELICHTS

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 50. 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 Festivals page on the Sussex Branches website, sussex.camra.org.uk/festivals.

9 Nov Train to London Pubs – TTLP44 will be a third visit to the South Eastern suburbs of London to catch up on the latest additions to their growing list of micropubs, plus to return to some of those that we have enjoyed in the past. Some likely target areas are Eltham, Bexley, Sidcup and Hayes. To be included on mailing list contact Pete Brown, peteb@custardtowers.plus.com.

16-18 Nov Wilkes Head, Eastergate (1.3miles from Barnham station) – Beer & Sausage Festival with 18 well-chosen beers. Starts at noon on Fri 16th.

23-25 Nov RAFA Albatross Club, Marine Parade, Bexhill on Sea, Autumn Beer Festival, Friday 11am to 11pm; Saturday 11am to 11pm; Sunday 25 Noon to 5pm. 15 Cask Beers, five or more Ciders, food, free entry to all. 01424 212916.

2 Dec Ballard's Beer Walk. See page 35.

15 Dec Kissinggate's Christmas Festival at the brewery, 11am to 9pm. No tickets required, details at www.kissinggate.co.uk.

1-2 Feb 6th Tonbridge Juddians Rugby Club Beer Festival, The Slade, Tonbridge, Kent TN9 1HR. Selection of 24 real ales, plus cider. Free admission. www.tj-beerfest.com.

2 Feb Train to London Pubs – TTLP45: To West London and the M4 corridor around Brentford, Hanwell & Northfield to some newly-opened pubs plus a re-visit to some micropubs including the excellent Dodo and the Owl & Pussycat brewpub. To be included on mailing list contact Pete Brown, peteb@custardtowers.plus.com

22-24 Feb Tower, London Road, St Leonards on Sea, Beer and Cider Festival, around 16 ales and eight real ciders, from 11am each day, 01424 721773

1-2 Mar **CAMRA Spring Equinox Festival**, Horsham Drill Hall, Horsham. See page 3.

22-23 Mar **29th Sussex Branches Beer and Cider Festival**, Brighton Racecourse, Brighton. See page 41.

8-10 Mar Gardeners Arms, Lewes - Dark Festival

Chichester's First Micropub



Seasonal Beer Festivals
featuring a selection of 10
real ales and 6 ciders

Autumn Festival
7 - 11 November

Winter Festival
6 - 10 February

Open: Tuesday - Saturday Noon - 9:30pm

The Hornet Alehouse, 23 The Hornet, Chichester PO19 7JL

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, March 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, Oct 2019

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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Copy Submissions:

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

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