Celebrating the Real Ale Scene in Sussex



Sussex Drinker

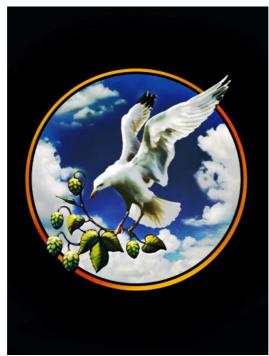
CAMPAIGN FOR REAL ALE



Spring 2013 Free



SEE YOU AT HOVE



FINANCED
BY THE
SUSSEX
BRANCHES
OF THE
CAMPAIGN
FOR
REAL ALE

PUBLISHED

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TIMEFOR A TURNERS

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COTY: Albatross R.A.F.A. Club. Bexhill-On-Sea

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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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23rd SUSSEX CAMRA **BEER & CIDER FESTIVAL**

HOVE CENTRE, HOVE, 28 FEBRUARY - 2 MARCH 2013

s the demand for real ale shows no sign

of slowing down there will be a record number of beers, nearly 240, on sale at the 23rd Sussex Beer and Cider Festival, from 28 February to 2 March at Hove Town Hall. An excellent selection of ciders, perries, country wines and bottled beers from both Britain and abroad will be available. The downstairs LocAle bar will only be selling beers from Sussex breweries.

The festival sessions with ticket prices are:-

Thursday evening 5pm - 11pm £5Friday lunchtime 11am - 3pm £4 Friday evening 5pm - 11pm £8Saturday lunchtime 11am – 3pm £5 Saturday evening 5pm - 10pm £6 (£3 concessions)

Tickets will be on sale from 14 January until 22 February from the Brighton Centre (booking fee applies for online or telephone orders), Evening Star, Sir Charles Napier, Brighton; Beer Essentials, Horsham; Bell, Hove; Gardener's Arms, Lewes; Bucking-



ham Arms, Shoreham-by-Sea; Selden Arms, Worthing. To apply by post send a 9 x 4 SAE to SCBCF 16 Connell Drive, Woodingdean Brighton BN2 6RT, stating which session tickets are for and make cheques payable to CAMRA Sussex Beer Festival.

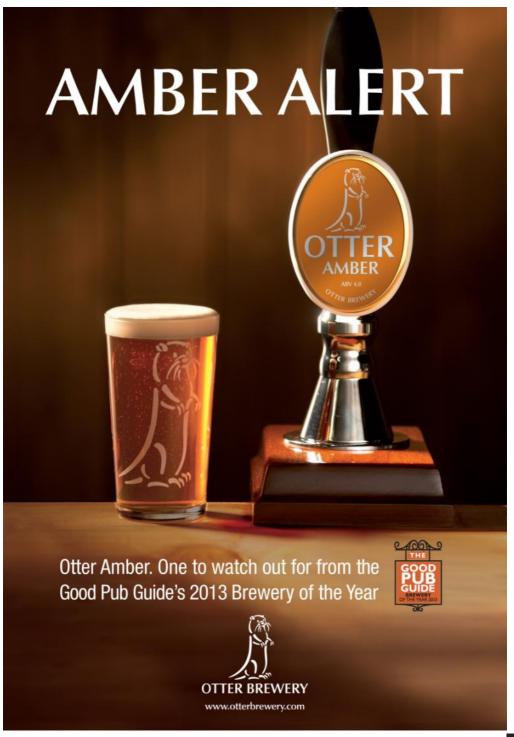
... there will be a record number of beers on sale

Tickets for the festival always sell very quickly so to avoid disappointment on the day it is advisable to buy tickets for all the sessions. The ticket price includes a festival programme and for CAMRA members £2 worth of beer tokens on production of their membership card. On Saturday night half price admission will be available to students buying tickets on the door on production of a Students Union card. If you look under 25 please bring ID.

The entertainment on Saturday night will be provided by the Sex Pirates. This year the festival charity is Dolphin House based in Brighton. The Hove Centre has full disabled facilities and is well served by public transport. Anybody interested in helping out at the festival or with organising it beforehand, please get in touch to find out more. For further information go to www.sussexbeerfestival.co.uk or call 07450 656148 or email camrahove@btinternet.com.

Ingrid Sharp

Festival Organiser



RATCHINGS

While the Sussex Branches of CAMRA are pleased to acknowledge the following news items, the Scratchings section does not constitute an exclusive list of officially recommended pubs, nor does it consist of critical customer reviews. News of new developments and updates on the Sussex pub scene will be gratefully received by the Editor for consideration in Scratchings. The standard disclaimer on p. 3 applies to all items.

ANGMERING

Worthing Rugby Football Club plays at Roundstone Lane, Angmering. A regular supporter of their National League 2 South 'Raiders' team, with some of her family, friends and customers, is Michele Preston of the Selden Arms. Michele has recently started to help the club expand their range and choice of ales on match days with a selection of local beers sourced from the likes of Arundel, Downlands, Oakleaf and Flack Manor, all of which have been enthusiastically received. In the planning stage is a summer beer festival to be held at the club in conjunction with a family weekend and Mini Sevens tournament.

■ AMBERLEY

An appeal has been lodged by the owner of the Black Horse against Horsham District Council's decision to refuse a change of use to the premises. The Black Horse Action Group is most grateful for all the generous help it has received from other publicans in putting together its comprehensive business plan. The plan demonstrates that continuing use as a pub would appear to be viable. The appeal takes place in Horsham on 27 March.

BATTLE

The **Bull Inn** in the High Street is a free house with beers in excellent condition from local micro breweries Franklin's. Rother Valley and Old Dairy. At Lower Lake in the southern part of town, the Chequers has changed hands and is now with an improved beer range including, from another local micro. Westerham.

■ BERWICK

Next to the railway station, the **Berwick** Inn has been purchased by a local businessman. Two beers are now on hand pump, one from the nearby Long Man brewery, the other Wychwood Hobgoblin. Down in the village, the Cricketers' Arms continues to be popular. This flint cottagestyle pub serves a range of beers from Harveys by gravity from the tap room behind the bar.

BILSHAM

Depressing news is that Punch Taverns and the developer have won their appeal against Arun District Council's refusal of a planning application to demolish the **Lamb Inn** and build fourteen houses on the site. We expect Punch to conclude the sale to the developer immediately and for the pub to close for last time and be demolished shortly thereafter.

BOGNOR REGIS



The freehold of the Claremont is for sale. Tucked away off West Street, this is a very decent locals' pub with two

traditional bars. It only requires a keen

owner to install a couple of real ales and keep them in good condition.

BRIGHTON



Following the departure of Chris and Gill, the **Greys** continues under the lease ownership of Nathan Wright from the

'Geese' directly over the road. Mark Robinson, manager of the Greys for the past five years, has been retained to keep the pub free of undesirable changes. The Belgian beers have been secured; a new menu is now available from a chef producing tapas-style food; and a rotating guest-ale has been added to the two regulars, Harveys Best and Timothy Taylor Landlord. Live music is also a component part of the identity of the pub and that should be back by the time you read this.



The **Prince Albert** near the railway station has six hand pumps, four for Sussex beers and two for guest ales. Quality is good and the pub usually very busy.

■ BURGESS HILL

A December 'Bus to the Pub' visit to the LocAle accredited **Quench Bar** found four hand pumps dispensing the regular Harveys Bitter but also Kent Brewery KGB and Cobnut plus Downland Three Rings. All cost £3.30 apart from Downlands Pyecombe All Ye Faithful at 7.4%, which was being delivered by the brewer as the BttP contingent imbibed at the bar.

■ CRAWLEY

The anticipated return of cask ale to the **Black Dog**, as previewed in the autumn 2012 issue, has unfortunately not been realised and the licensee has now left the pub.

DUNCTON

An early January visit to the **Cricketers** found King Horsham Best, Downlands Truleigh Gold and Triple fff Moondance plus Thatchers Cider.

■ EASTBOURNE

The number of ales at the Dolphin has in-



creased to three; the two regulars are Harveys Best and Brakspear Oxford Gold: the

third beer alternates between Dark Star and Hastings breweries.



After the Harveys house and once Branch Pub of the Year, the **Hurst Arms**, went down to the one ale in the summer, recent visits have seen a choice of three.

EAST HOATHLY

The Harveys tied house, the **Foresters Arms** has a new tenant, Julian Plummer, previously of the *GBG*-listed Anchor Inn, Ringmer, who maintains a number of ales in good condition. The four available during a Christmas visit were Best Bitter, Mild, Old Ale and the award-winning Christmas Ale.

■ GODDARDS GREEN

The **Sportsman** is advertising on its website a 34p discount on a pint of real ale for card-carrying CAMRA members: www.thesportsmanpub.com/Ales-and-Lagers.html

HASTINGS

The **General Havelock** now offers a menu and the beer range continues to be very good.

The White Rock remains a must for Sussex beers: Rock Star, a joint effort from Dark Star and Magic Rock, was a real find.



Hastings Blonde has been on in both the **Dripping** Well and Frank's Front Room.

while real ale drinkers are flocking to the



Jenny Lind. now a free house with Hastings Blonde, Hastings Porter or Pale Ale

and three other beers on, the choice and quality excellent. The **Dolphin** and the



First In Last Out, regular GBG entries, remain superb. As a correction to and retraction of the report in the last issue, the Lord Nelson, in the Old Town, is very much open and trading and, indeed, is for the most part the local fishermen's

favourite haunt during the day. Courage Directors and Best are very popular. The self-styled 'Chess Club' plays their chosen game on a Wednesday while Thursday is the night the locals come down to play Shove ha' penny until midnight.

HEATHFIELD

The **Prince of Wales** at the junction of Station Road and Hailsham Road has new management who took over in November. They have improved the range and quality of the ales with three beers currently on hand pump: Harveys Best, Long Man Blonde plus Wells and Young's Courage Directors. The 51 Stagecoach bus stops right outside the pub, which is a couple of hundred yards from the start of the Cuckoo Trail.

HORAM

The May Garland has reopened under new management. There is real ale from Harveys and the landlord is also trying local micro breweries.

■ HORSHAM

Long Man Sussex Pride now sits alongside the long-standing Dark Star Hophead at the



GBG-listed Piries Bar, where cardcarrying CAMRA members are offered 10% discount on pints and half pints of real ale, valid throughout 2013. The Lynd Cross (Wetherspoon) is now fully LocAle accredited and displaying the promotional pump crowns on King beers. Twenty-five Sussex Drinkers left there for the first time were snapped up by eager punters within one week! Enterprise Inns continue to advertise the lease of the Malt Shovel.

HOVE

The Palmeira is offering 10% discount on both pints and halves of real ale on production of a valid CAMRA membership card. A late-December visit found Harveys Best, Fuller's London Pride, Sharp's Doom Bar and a seasonal guest from Adnams in very

good condition.

■ NEWHAVEN

The **Hope Inn** continues to impress. This



riverside pub is now offering three regularly changing guest beers as well as

Thatchers Heritage cider on hand pump. Breweries represented over Christmas included Harveys, Batemans and Brains.

RYE

The **Queen's Head** has reopened after a short interlude with two beers from the Caledonian brewery. The new licensees also run the nearby **Standard Inn**.

SALEHURST

The Halt remains superb for range and



quality of beers, often from local breweries. The Mexican Movember night was a huge success.

■ ST LEONARDS-ON-SEA

The **St Leonard** continues to build up trade and its ever-changing range of beers often features local breweries such as Hastings and Rother Valley. The Wed to Sat opening times published in the last issue should have read 5-11pm. A beer festival is being planned, possibly in February. The **Dripping Spring** welcomes back Robin and Joan Young who, when last here, restored the fortunes of the pub back to its glory days of 2000. Locals are being asked for their favourite beers as it is anticipated that Robin will have a much fuller list of breweries available. Joan's cooking has already

been in evidence! The **Tower** remains popular with real ale drinkers and is planning a beer festival in the New Year.

SOUTH CHAILEY

The Horns Lodge is up for sale. After four



and a half years at their award -winning free house, Mike and Linda Lethem

have decided it is time to move on. We will be sad to see them go but wish them well. Until the pub is sold it is business as usual.

■ SOUTH HARTING

It is sad to report that a proposal for a change of use from drinking establishment to dwelling house has been made for the **Ship Inn**, not so long ago a *GBG*-regular.

■ STONE CROSS (PEVENSEY)

The Harveys tied house, the **Red Lion**, changed tenancy few months ago; Ron and his team have made great improvements with three ales available in very good condition. A new chef also started at the change-over and the food is of good quality and price.

■ TWO MILE ASH

The **Bax Castle** reopened on Thursday 6 December after refurbishment and is now serving Wychwood Hobgoblin and Ringwood Best Bitter. The new licensee is hoping to negotiate with Marston's the provision of a local ale. The *Sussex Drinker* is once more available there.

■ WARTLING

Since its reopening, the **Lamb Inn** has served three beers, mostly from Harveys, including seasonal offerings, but Turners was found on one visit. All reports indicate good quality.

■ WILLINGDON

New management at the **Red Lion** has



doubled the number of ales at this Hall and Woodhouse/ Badger pub from two to four. With

this, plus redecoration and a new food menu, the pub seems busier.

WORTHING (TARRING)

Regulars at the cosy and increasingly wellregarded Parsonage Bar enjoyed during December a veritable feast of seasonal dark beers, viz. Harveys Old Ale and Christmas Ale; Downland Devils Dyke Porter and Pyecombe All Ye Faithful, in addition to the regular Young's Bitter and Harveys Best, all of which bodes well for 2013. Across the road, Arundel Old Ale was found at the George & Dragon, while the Vine Inn held an ale and cider festival in early January.

■ YAPTON

All change at the Maypole Inn where out-



going licensee Kelly Townshend held her leaving do on New Year's Eve We wish

Kelly, husband Stuart and family all the best for the future. We also welcome new licensee Wendy Parker and her family and wish them every success in their new venture.

■ SPECIAL SHEPS' SCRATCHINGS

Shepherd Neame own several pubs in Hastings Old Town so it was of much interest that three of them - the Hastings Arms, the Royal Standard and the Stag



Inn - had been selected to have a special. temporary guest beer brewed for them on the Pilot micro

plant at the Favershambased brewery. Landladies were invited to choose the strength and style of the beer, travel to the brewery and help with the brewing. Each



pub then had four casks delivered with pump clips to their individual choice and the beer was in the pubs week-commencing 19 November.



The Hastings Arms had South Downs Premium Ale, the Royal Standard had Standard Man Brew and the Stag Inn had Black Sal. All were a 4.0% slightly-dark bitter, with good hop bitterness. Pubs and locals were really

pleased with this beer. It was also noted that guest beers from Red Squirrel, York and Acorn Breweries were also on in more than one of these pubs.



Grateful thanks to Michael DeFroand at the

Shepherd Neame Press Office for supplying the pump clip images.







perception

noun

Definition - a belief or opinion, often held by many people and based on how things seem.

That we only sell really expensive beers.

fact

noun

Definition - something that actually exists; reality; truth

We probably have Brighton's cheapest pint at £2.95.



f course we sell some amazing beer from around the World and we don't intend to undervalue these beers or the craftsmanship behind them. However, if you fancy a couple of pints, we can still serve

you great beer at just £2.95 - we think that might be a contender for Brighton's cheapest pint!

Join the Sussex Bus to the Pub Group on our travels

For further information or to join our mailing list Email: stuartelms@ntlworld.com or 07817 058928

Having visited well in excess of 120 great pubs on our travels last year throughout Sussex, including many old favourites and a good few new delights - and enjoyed some excellent ales along the way - we hope that our programme for 2013 will continue to please. So, if you too would enjoy visiting different pubs with fine in friendly convivial company without the constraints of the car, then 'Bus to the Pub' (BttP) may just appeal!

Often there is a short paved or metalled road walk from the nearest bus stop to the pub. If it is more than an half mile then we will show an approximate distance and if it is across footpaths which could be muddy or uneven, then you will also walking boot symbol.

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 p. 27). With so many good pubs struggling to survive in the current economic climate and County Council budget cuts threatening subsidised bus the services that serve many rural communities, it is now very much 'use them or lose them time' .



February

Friday 15: Tillington, Petworth & Byworth; Either 11.05 Stagecoach 1 from Worthing South St. connecting at Petworth with 10.45 Compass 99 from Chichester, to the Horseguards, then Angel & Black Horse (all GBG).

Wednesday 20: Isfield, Ringmer & Falmer; 10.45 B&H 29 from Brighton Churchill Square to Laughing Fish, then Cock Inn & Swan Inn (all GBG).

Wednesday 27: around Littlehampton; Stagecoach 700 (for Arundel) at 10.15 from B'ton Churchill Sq., 11.17 from W'tg, to Rustington Church for 12.12 Compass 12 to Norfolk Road for New Inn (GBG) then Nelson, Empress & Crown (GBG).



Friday 8: our BttP PotY presentation to the Ship Inn, Whitemans Green (GBG); 10.48 Metrobus 271 from B'ton Churchill Sq. Later onwards to the cosy Jolly Tanners, Staplefield.

Friday 15: around Worthing; visiting the Swan (GBG): then west to North Star (GBG) and finally the Parsonage Bar in historic Tarring Village; 10.45 Stagecoach 700 (for Arundel) from B'ton to Steyne

Gardens then short walk north along the High Street to first pub.

Monday 18: Crawley & Bolney; either 10.27 Metrobus 23 from W'tg Pier or 10.48 Metrobus 271 from B'ton to Brewery Shades then return to Eight Bells (both GBG).

Wednesday 27: to Nuthurst & Partridge Green; 11.00 Stagecoach 17 from

Churchill Sq. to Monk's Gate then road walk (appox. 1.5m) to Black Horse then 13.42 Compass 108 to Partridge (both GBG).



Thursday 4: will visit the Pub of the Year of one of our local branches. Details from Stuart in due course.

Friday 12: our BttP PotY Runner-Up presentation to the Wilkes Head, Eastergate (GBG); 10.05 Stagecoach 700 (for Southsea) from B'ton, 11.02 from W'tg., to Yapton then 12.07 Stagecoach 66 to War Memorial then short walk to pub.

Wednesday 17: to Arundel & Thakeham;

visit to the Red Lion and rural White Lion (GBG). Either 09.45 Stagecoach 700 from Churchill Sq. (10.42 from W'ting Pier), or 10.45 Compass 85 from Chichester West St. to Arundel: then 13.33 Compass 71 to Thakeham; returning via footpaths & country lanes to Ashington (approx. 2 miles).

Wednesday 24: will visit the Pub of the Year of one of our local branches, Details from Stuart in due course.

Monday 29: walk around Brighton; meet noon in Lord Nelson, Trafalgar St. (adj Stn) then Basketmakers Arms (both GBG) & Hand in Hand.



Thursday 9: will visit the Pub of the Year of one of our local branches. Details from Stuart in due course.

Monday 13: South Chailey & Barcombe;

10.55 B&H 29 from B'ton to Lewes Prison for 11.32 Compass 121 to Horns Lodge then footpath walk (appapprox. 2.5m) to Royal Oak (both GBG).

Wednesday 22: will visit the Pub of the Year of one of our local branches, Details, from Stuart in due course.

Thursday 30: Ditchling & Keymer: 10.35 B&H 28 from Churchill Sq. to Lewes Prison for 11.20 Compass 824 to Bull Inn & White Horse then bus or walk back to Grevhound.





It is quite unusual for the BttP (Bus to the Pub) Group to be out and about on a Saturday, as we like to take advantage of the less-crowded pubs and (sometimes) more frequent buses during mid-week. On 20 October, however, we made an exception as we boarded a 29 bus in Brighton en route to the Spa Valley Railway, a standard-gauge preserved line that straddles the Kent border in the north-east corner of Sussex.

The 29 must be one of Brighton & Hove's longest routes, serving Falmer, Lewes, Uckfield and Crowborough on its way to Tunbridge Wells. Nonetheless it runs at a creditable half-hourly interval through most of the day, Monday to Saturday. After a journey of 1hr 45mins we piled out at Sainsbury's Tunbridge Wells, more than ready for a pint, and quickly found the Spa Valley's Tunbridge Wells West station across the car park. The main venue for the



Beer Festival was in the Loco Shed just next to the platform, where we could gaze at coaching stock and a simmering tank

loco while supping our beer.

This was a new festival for me, as it is jointly organised by West Kent Branch of CAMRA and so does not appear on the Sussex Branches calendar, but as I was soon to discover it is a great event with a fine selection of (mainly) local beers spread over the entire length of the line and also available on the trains. It was quite possible to purchase a pint at Tunbridge Wells,

board the next train with half-finished pint in hand, then finish it on board and either purchase more beer on the train or alight at Groombridge, or the western terminus at Eridge, and find a further selection of beers waiting on the platform. A common system of beer tokens was in operation throughout, with all the station booking offices on the line ready to sell you more.

A look at the programme revealed a list of almost fifty beers of which only four were not from either Sussex or Kent, a testament



to the huge range of small breweries that are now operating in our part of England. An added attraction

was the considerable number of Green-Hop beers that were on sale, indicated by a special symbol on the cask-end labels. The majority of them had been brewed for the Green Hop Beer Fortnight (http://kentgreenhopbeer.com/) organised by the Kent breweries for the Canterbury Food & Drink Festival in September. As a confirmed Hop Freak I was really enjoying these, and I hope that this is an idea that will take root and spread across Sussex in future years.

In between sups of good beer I was enjoying the Railway, too: I never thought I



would get misty
-eyed over a
Diesel loco, but
our train for the
day (it was designated a Diesel
Day) was

topped-and-tailed by an English Electric type 3 and an old BRC&W type 3, known in the south as a 'Crompton'. The sight and sound of the latter's big Sulzer straight-

eight engine took me right back to a former life on the Railway, although at that time I was more used to a different 'Crompton', the Midland Region's pet name for the earlier type 4 'Peaks', later known as classes 44 and 45. Both locos were working hard, each in turn hauling the other in 'idling' mode at the back of the crowded five-coach train, according to direction of travel.

All in all it was great day out, and this is one Beer Festival I do not intend to miss in 2013, assuming that the format stays the same. This was a perfect combination of trains and beer that together made up the longest (and most interesting?) 'pub' so far featured on the BttP programme!

Photos and logo used by kind permission of Spa Valley Railway.

Pete Brown

Western Sussex Branch



uring 2012 the intrepid Sussex Bus to the Pub group (BttP) visited some 122 + pubs throughout the county, several more than once or twice, as well as sneaking over the border into Kent to visit the Red Lion at Snargate - listed on the CAMRA National Inventory of Heritage Pubs - and the Spa Valley Railway.

Now in its third year our Pub of the Year 2012 voting featured some 36 of those pubs visited with only four points separating the top three. The top ten are as follows:

- 1. Ship Inn, Whitemans Green
- 2. Wilkes Head, Eastergate
- 3. Royal Oak, Friday Street
- 4. Snowdrop Inn, Lewes
- 5. Brewers Arms, Lewes
- 6. Horns Lodge, South Chailey
- 7. Duke of Wellington, Shoreham-by-Sea
- 8. Five Bells, West Chiltington
- 9. Coopers Arms, Crowborough
- 10. Neptune, Hove

The dates for the presentations to Bill & Vicky Parke at the Ship and Trevor Brown & his partner Sonia at the Wilkes Head are Friday 8 March and Friday 12 April respectively.

Stuart Elms & Mike Jacomb



Bru News

The Sussex Breweries Pages

Information here is mostly supplied by the Brewery Liaison Officers named at the end of each report. The **Brewery Liaison Coordinator** for Sussex, Kent and Surrey is Peter Page-Mitchell.

1648

The Kings Head, East Hoathly, 01825 840830. www.1648brewing.co.uk Laughing Frog will remain on due to popular demand. Extra Saint George will be brewed this year after running short in 2012. The brewery has secured the Old Forge, opposite the premises, and transformed it into a new cool room providing twice the size capacity to cope with increasing demand. A new website will be up and running soon.

David Platt

ADUR

Steyning, 01903 867614. www.adurbrewery.co.uk Sales over Christmas were very good on core beers Velocity, Ropetackle Gold. Black William Stout. Hoptoken Amarillo and Merry Andrew, while also doing well is the 9.2% winter warmer, Very Merry Andrew. New beer Steyning Special, a 5.5% strong bitter, has been very well received and another batch is currently in production. It is



anticipated that all core beers will be available over the coming months. The brewery relies on the hard work of its members to brew. bottle, cask and deliver the beers to pubs and offlicences, mainly in the Brighton area. Adur beers will be available at the Stanley Arms Beer Festival, Portslade, 8 to 10 February. **BLO TBC**

ANCHOR SPRINGS

Littlehampton, 01903 719086. Brewing of **Undercurrent** (4.2%) and Yard Arm (4.3%) has been suspended. The permanent core range is now IPA (4.0%), Worthing Best (4.0%), **Mild** (3.8%), Mothers Ruin (6.0%), Hornblower (4.5%), Riptide (4.1%), and L.A. Gold (3.7%). Also currently brewed is the seasonal porter Black Pearl (5.2%). The last five named beers are also available in bottleconditioned form. Permanent outlets are the brewery tap, the Crown, Littlehampton,

and the Spy Glass, Worthing. The Quaffer

ARUNDEL

Ford, nr Arundel, 01903 733111.

www.arundelbrewery.co.uk

The brewery is pleased with progress during 2012. Draught Arundel Special Bitter has metamorphosed into Heritage IPA - an evolutionary development, but with more emphasis on the hops: the changes have gone down well in the trade and boosted sales. The seasonal Old Ale has been selling well, while Old

Scrooge is set to follow suit throughout December, with Wetherspoon having ordered 600 firkins, Business volumes have kept the older dray (earmarked for Valhalla) on the road, and the brewery continues to expand its sales area, especially northwards. Jeff Vinter

BALDY

Parham House, Storrington 07718 641195. www.thebaldybrewery.co.uk Since moving to Parham House the brewery is now supplying many of the local pubs. Main core ales are Brewers Best (Bitter, 3.8%). S.S.B. Sussex Special Bitter (Premium 5.4%), Blonde Bombshell (Blonde Ale, 4.7%), Fiery Redhead (Ruby Ale. 4.2%). Southwater Gold (Golden Ale, 4.5%), Shotgun (Stout, 4.0%), Hops Save The Queen (Indian Pale Ale, 4.7%), Kiln Dust (Porter, 5.0%), Sussex XX Superior Mild (5.4 %). Sussex Mild (3.5%), Wedding ESB (Extra Special Bitter, 4.2%),

Cheeky Porter (Sweet and Smooth Porter, 5.0%). It is hoped to have available soon a selection of bottled ales in various outlets, to include a limited edition (9.0%) Matrons Porter - for medicinal purposes of course! You may find bottled Bombay Gold, an Indian Pale Ale (4.7%), available in some Indian restaurants in the area.

Ray Pilkington

BALLARD'S

Nvewood, 01730 821362. www.ballardsbrewery.org.uk Another successful year at Ballard's closed with the 25th annual Beer Walk, Excellent weather and the return of the popular The Prize Old Mummers helped to ensure one of the best turnouts for some years, with approximately 350 walkers. This year's 'Old Bounder' walk offering was In the Drink. Pitched just below the tax threshold at 7.4%, it was delicious with barley sugar sweetness at the front of the palate followed by a long, dry hoppy finish. All the local pubs benefited from the event - although sadly no longer on the list was the (closed) Ship, South Harting - and Carola will be making a donation from the proceeds to this year's chosen charity, Huntingdon's Disease Association, Thanks to Pete Brown for arranging coach transport, and to the local Scouts for bacon sandwiches.

Barry Woodward

BASELINE

Small Dole, 01903 879111. www.baselinebrewing.co.uk

The year 2013 will see a number of new beers including a replacement (rather than re-tweaking) for Thunderbolt. This was a good traditional English bitter but the name perhaps led people to expect a hopfest. Some more casks are coming; KeyKegs will be used to broaden the market beyond the local area: and it is also planned to use ECasks to hopefully engage some distributor-led sales. Peter Mitchell

REACHY HEAD

East Dean, 01323 733603. www.beachyhead.org.uk Brewery sales in 2012 were considerably higher than the previous year. Brewing more frequently or increasing capacity is being considered for 2013. The Famous Christmas Ale was brewed twice and has flown out of the door. Bottled Legless Rambler sold particularly well in the pre-Christmas period.

Tony Harman

REDLAM

Albourne, 07955 684041. www.bedlambrewery.co.uk Bedlam Best Bitter (4.0%) is the newest ale on the market. on sale around Sussex and Surrey. Hoppy Golden Ale (4.2%) is now available as a bottle-conditioned beer. Brewed as a traditional English session bitter, it has a good balance of American Summit and Cluster hops gently added late in the boil. and a touch of roasted barley to give it an inviting copper colour. South Downs Cellars. Hurstpierpoint, are selling both draught and bottled

beers

Peter Mitchell

BLACK CAT

Groombridge, 07948 387718. Despite going part-time with his airline iob. Marcus can supply only five pubs on a regular basis due to limited capacity, although he probably could supply more beer in winter. Tempted to expand further he recently looked at an industrial unit but this would be a big step to take with the airline job still ongoing. Regular suppliers are the Coopers Arms. Crowborough; Hay Waggon, Hartfield; Spotted Dog, Smarts Hill: Nevill Crest & Gun, Eridge Green; and recently, the Crown, Groombridge. Due to transport problems, Marcus has switched his Maris Otter malt supplier from his favoured traditional floormalted Warminster Maltings to Muntons, which is quite a bit cheaper.

David Moore

BRIGHTON BIER CO

The Hand in Hand, Brighton, 01273 699595.

The ales will hopefully be distributed regionally this year through a local distributor called WithSoul. Please contact Gary if interested at info@brightonbier.com.

Jim Hawkins

DARK STAR

Partridge Green, 01403 713085.

www.darkstarbrewing.co.uk Perhaps for the first Christmas ever, Dark Star was prepared for the festive season. This was because the four new 45-bbl fermenting vessels,

purchased and fitted in readiness for the demand from spring 2013 onwards. were brought into service early and shoehorned into the far end of the brewery. the last remaining space. The annual 'what shall we brew next year?' argument has been had, and the 2013 beer list has been agreed, without the need for Ban Ki-moon to intervene (copies available from stockists county-wide). Dark Star's love of the absurd shines through in the printed tasting notes with a hint that perhaps Leonardo De Vinci could have been a brewer back in the days when art met science. The new permanent beer is a dark bitter with the overly pretentious title of The Art of Darkness: at 3.5% it is hoped that Darkness (for short) will challenge any remaining colour prejudice among ale lovers that believe that dark = heavy. Monthly specials for the first quarter of 2013 are Hophead Galaxy, a single hop variant of their most popular beer (January) and old favourites Sussex Extra Stout (February) and Six Hop (March). Stuart Elms

DOWNLANDS

Small Dole, 01273 495596. www.downlandsbrewery.com After the Christmas ale. Pvecombe All Ye Faithful (7.4%), sold out in double quick time, a second seasonal ale was produced, Christmas Pud (5.0%). which sold four times the expected amount. The next planned is a spring seasonal, provisionally called Whapple Way, due to be 4.4%, light

and hoppy. Red Spider Rye (5.4%) will hopefully be the first of a number of brews for a new events company called Pig and Porter, A collaboration with Waen Brewery led to Sick and Twisted, a coconut stout, being brewed in Wales, with Waen Down, a coffee stout, due to be brewed in Sussex. Other swapping/distribution arrangements are in place with Hastings Brewery and Kent Brewerv. Roger Coton

FILO

Hastings, 01424 425079. www.filobrewing.co.uk Following the brewery's 2011 expansion into new premises, 2012 was an exciting year with FILO beers finding their way into a number of local pubs. A few special brews to mark various local events supplemented the regulars Churches Pale Ale. Crofters, Gold and Old Town Tom. We look forward to seeing what 2013 will bring!

Bill Turner

FRANKLIN'S

Bexhill, 01424 731066. www.franklinsbrewery.co.uk Following the success of 2012, which saw the brewery under new ownership and the launch of three new beers, the year begins with a new (as yet unnamed) best bitter and it is intended to compliment the range further by adding another brand-new beer every couple of months. Bottle-conditioned ales covering the full range will be available very soon. Franklin's are also looking to invest in a new brew house and are seeking suitable

premises for this splendid new brewery. Exciting times ahead! Finally. Franklin's is pleased to announce its involvement on 22-23 March in Ale & Arty, a charity-raising beer festival held in conjunction with the local Rotary Club at the De La Warr Pavilion, Bexhill, Mac McCutcheon

FULL MOON

Catsfield, 07832 220745. www.fullmoonbrewerv.co.uk Sales are steady but are perhaps less than usual because a rebrand will soon happen, following which there will be an advertising campaign to kick-start things. so watch out for the ads. Extra vessels are being installed to allow more beer to be held for bottling. another new initiative. As this will necessitate rearranging the brewery, it is hoped this will be begin before March 2013.

Peter Harrison

GRIBBLE

The Gribble Inn, Oving, nr Chichester, 01243 786893. www.gribbleinn.co.uk The Christmas special was Wobbler, well received at 7.6%. Gribble beers are now distributed locally and as far as Dorking. The pub is now home to the Oving Village General Store. Planning permission to extend the brewery, to include a bottling plant, has been received. Watch this space.

Chris Wright

HAMMERPOT

Poling, nr Arundel, 01903 883338. www.hammerpot-brewery.co.uk The year 2012 will be

remembered as a difficult one for trading, but with some highlights: most notably, the supply of beers to Asda and the Brighton Dome, draught **Bottle Wreck Porter** scooping Gold in the National Winter Ales Festival and the bottled version taking Bronze in the SIBA South East Region Competition. We will be sharing with you a number of new and exciting developments as the year unfolds. Here's to a better and brighter year in 2013. Tim Walker

HARVEYS

Lewes, 01273 480209. www.harvevs.org.uk Harveys have renamed their new, Lewes pub acquisition, Rights of Man (formerly Lincolns, originally the Rainbow). It has been given a complete makeover to create a traditional ale house with cosy old fashioned booths and wood panelling. No new developments on the beer front, but seasonal ales to take us up to the next issue will be Kiss (February. 4.8%). Porter (March. 4.8%). Georgian Dragon (April, 4.7%). Olympia (April to September, 4.2%) and Knots of May (May, 3.0%). Jack Wilkinson

HASTINGS

St Leonards-on-Sea, 01424 205437.

www.hastingsbrewery.co.uk The brewery had great success selling 500ml bottles and 5-litre (eight and a half pint) minicasks of Best Bitter, Blonde, HPA and Porter at the Christmas Market in Priory Meadow, Hastings. The three and fourbottle gift packs were especially popular when sold with an etched Hastings Brewery logo pint glass. This is the first time that the brewerv has sold their beer in bottles and they proved very popular. The new T-Shirts also sold well. The New Year will see Hastings Brewery Handmade Real Ale, a small run of limited-edition beers. A mild and a stout are going to be available from January in both bottles and minicasks. Peter Page-Mitchell

HEPWORTH

Horsham, 01403 269696. www.thebeerstation.co.uk The 2.5% ale previously known as Olympian has been renamed The Games. It sold very well when first introduced last year, and will now be a regular part of the portfolio. The SIBA 'Beer Ex' will be held this year at Sheffield and will include a beer festival. Pullman cask ale, plus Conqueror Stout, and Blonde lager in keg form are all being entered. Hepworth won the gold medal last year for their cask version of Conqueror Stout. Andy feels that bottled beer and lager will fuel growth for Hepworth this year.

John Keller

HURST

Western Road, Hurstpierpoint, West Sussex, BN6 9SP, 07866 438953. www.hurstbrewery.co.uk hurstbrewery@hotmail.co.uk The outhouse on the Western Road side of the White Horse pub has been refurbished as a 4-barrel brewery. Hurstpierpoint Brewing Company was launched in

summer 2012 with the (3.9%) light-coloured, hoppy Hurst 700 Summer Ale. brewed to mark both the 700th anniversary of the granting of a charter for the village's St. Lawrence fair and the 150th anniversary of the opening of the original Hurstpierpoint Brewery in Cuckfield Road. The (4.2%) winter brew. Founders Best Bitter, so called after the founder of the original Hurst Brewery. George Saltmarsh, is lightcoloured with a rounded malty taste and subtle caramel flavours. Available at the White Horse brewery tap. the beer will also appear in other local Sussex pubs and. hopefully, at some forthcoming local beer festivals.

Steve Floor

ISFIELD

Framfield. 01825 750633 / 07803 716758. enquiries@isfieldbrewing.co.uk Straw Blond (4.1%) is proving the company's best seller, closely followed by Toad in the Ale (4.8%). This was reflected at the brewery's debut at the Eastbourne Beer Festival. where Straw Blond was virtually sold out at the start of the final session. Toad in the Ale sold out soon after and Imperial Pale Ale (4.2%) lasted no more than half way through that session. Flapjack (5.3%), a seasonal oatmeal stout, was launched in December and has generated plenty of interest. Isfield beers are now distributed more widely by W. J. Armstrong of East Grinstead, but enquiries and orders are still welcome at

enquiries@isfieldbrewing.co.uk Peter Adams

KEMPTOWN

The Hand in Hand, Brighton, 01273 699595. www.kemptownbrewery.com Red (Amber Ale, 4.5%) is back on at the brew pub alongside Black (Chocolate Winter Ale 4.5%) and Gold. Jim Hawkins

KING

Horsham, 01403 272102. www.kinabeer.co.uk By now, many of you will have had a chance to sample the wonderful return of Festive. If not, the even better news is that lan and the team will be brewing it all year round. Not only are the beers winning awards, but so is the team. Orla Lambe. Marketing Director and coowner, has won the "Success Story of the Year" award at the Sussex Woman of the Year Awards 2012. In addition to Old Ale through to March, the seasonal ales for February will again be IPA, Scrummy and Five Generations, followed by Market Porter in March, and Cascade and Spring Ale in April.

Mike Head

KISSINGATE

Lower Beeding, 07909 975664. www.kissingate.co.uk 2012 was a successful and busy year for the brewery. Eight CAMRA branches visited over the year, plus dozens of clubs, companies and societies, all of whom were met with excellent food and hospitality. The "Best New Business Award" was received at the Gatwick

Diamond Business Awards. Also won by the brewery was a number of certificates and awards for their heers at festivals around the country. The annual SpringFest will be held at the brewery in May: details will be posted to the website.

The recent investment in two brand-new fermentation vessels brings the total brewing capacity to 24-bbl. This will help keep up orders for best sellers Black Cherry Mild, Storyteller and Chennai IPA, while enabling larger scale brewing of rare beers Six Crows. Stout 'Extreme' and Mary's Ruby Mild. These will be more widely available to free houses in the further reaches of Sussex, Surrev. Hampshire and Kent, New on the Christmas bar was ToffeeCoa (5.5%), which received great reviews; it is also planned to brew it on a larger scale. Roy Bray

KITCHEN GARDEN

Sheffield Park, 01825 790775.

www.kitchengardenbrewery.co.uk. The brewery continues to develop new beers whilst attempting to meet demand for their existing range. The seasonal Red Robin sold out within weeks and another batch is due soon. Honey Ale (4.0%) is now available: made with locally sourced honey this is an excellent new addition to the line up. Feedback on the (4.7%) Vintner's has been very positive, so try some before they all go! Additional outlets to report are the Sloop, Scaynes Hill and the Real

Eating Co. in both Brighton and Lewes.

Jason Phillips

LANGHAM

Lodsworth, Petworth, 01798 860861.

www.langhambrewery.co.uk Busy times up at Lodsworth with lots of beer sold at the brewery shop on the run up to Christmas and the New Year. Very popular again in 2012 was Christmas Cracker, 4.5%, tawnycoloured with added plum and a spicy finish - one more brew may take place in early January. The next seasonal beer will be the 4.4% mild. Triple XXX, due out at the end of January .The brewery now has a 70-litre test brew kit for trying new recipes: a low strength (2.8%) very hoppy Hip-Hop was great! The brew in the fermenter as of mid-January is a dark IPA style at about 6.0%. Due out for the spring equinox will be Flor-Ale, at 3.8%, using Cascade plus other high alpha value hops.

Peter Luff

LONG MAN

Litlington, 07976 777992. www.longmanbrewery.com info@longmanbrewery.com Long Blonde is now available in bottles, from various pubs and outlets across Kent and Sussex, at an increased ABV of 4.1%: bitterness and aroma have been upped accordingly. American Pale Ale (4.8%) and Best Bitter (4.0%) will be available in bottles by early February. Also look out for a brand new seasonal recipe, already being trialed for a spring launch! Scott O'Rourke

NORTH LAINE

The North Laine, 27 Gloucester Place, Brighton, BN1 4AA, 01273 683666 www.drinkinbrighton.co.uk/north-laine northlaine@drinkinbrighton.co.uk The 5-barrel plant is supplying only the brewpub. So far produced has been Porter (first beer launched. 4.6%). IPA (using Columbus hops, 5.0%), and Silent Night (Christmas ale. 6.9%). The latest is the amber ale (as yet unnamed, 4.0%). **Doug Wooding**

PIN UP

Stone Cross, Crowborough, 01892 611411 www.pinupbeers.com Milk Stout featured on three of the main bars at Winter Wonderland in Hyde Park. Good to see an English beer at this German-style festival that more than a million people pass through over Christmas. It was also the first time that a cask ale has featured at this event and both sales and feedback were very good. All the ales appeared at the Model Engineering & Modelling Exhibition, 18-20 January, held at the Alexandra Palace. where the brewery had its own bar in the great hall. **BLO TBC**

RECTORY

Streat, 01273 890570. Arguably the most important news of last year is the collaboration between Rectory and Harveys that sees Godfrey Broster brewing on the Harveys micro-plant. Godfrey and Miles Jenner are clearly enjoying working together and there are plans to sort a 2013 brewing calendar for

the micro-brewery. Rectory will retain Streat Hill Farm at the moment with the possibility of some improvements being made to the site: the premises were also used for the brewing of the Stanley Craft Ales. All Saint's Tipple (4.5%) and Old Ale (5.0%) have been provisionally ordered for the 23rd Sussex CAMRA Beer & Cider Festival. Christmas Ale (5.0%) was renamed Ale St Thomas (after St Thomas a Becket) for the post-Christmas period. Paul Free

ROTHER VALLEY

Northiam, 01797 252922. This summer will see the 20th anniversary of the brewery. Some special beers will be brewed for the celebrations. Watch this space.

Dawn Lincoln

TURNERS

Ringmer, 07710 581042 / 08456 892689. www.turnersbrewerv.com davidelford@turnersbrewerv.com The brewery had a very busy 2012, developing four recipes, all of which have proved popular and well received. The premises licence is now in place, the beers are accredited by Cyclops and approved by the SIBA DDS, so the beer range can be offered to a number of groups: the products are available via the brewery's online ordering system to the retail market and are ideal for parties, weddings and all sort of celebrations where It's Time for a Turners, New bottling equipment is arriving from the USA and bottles will

be available from the end of

January. To celebrate 2013 a few more recipes will be developed soon, including a new pale ale, an English/ Sussex dark ale and an exciting wheat beer. Turners would like to thank all of their customers who have placed their faith in the beers and keep coming back for more and more! Here's also to a successful 2013 to all their new and existing landlords.

Ruth Anderson

WELTON'S

Horsham, 01403 242901. www.weltonsbeer.co.uk. Welton's had a busy end to the year despite some pubs not doing so well. JD Wetherspoon remains a major customer and the brewery supplied 360 casks for their autumn festival! The George & Dragon, Dragons Green and the White Horse, Maplehurst are good outlets for Welton's beers, which can also be found in some Spirit pubs. Beers in February for the Six Nations will include Johnny English, Le Cog. Azzurri, Molly Mallone Irish Stout. Triple Crown and two new beers. Golden Taff, and a citrus beer called Ginger Beard. Look out for a brown ale/wheat beer (!) called Black Water Snake, brewed for the Chinese New Year. You can now tweet the brewer (if you dare!) on twitter @weltonsbrewerv for some interesting news and opinions! You can also meet the brewer at the Stout House, Horsham during the Day of Dance festival in May. Nigel Bullen



CIDER HOUSE NOTES

At one of our recent branch (Brighton & South Downs) socials, I was handed details of a book which sounded interesting -Apples and Orchards in Sussex - so I duly ordered and received a copy of it. Trawling through it I found references to cider and wassails, which inspired me to research more on the local Sussex version of wassailing – Apple-Howling or Youling, or Yuling (origin lost in the mists of time).

As most of you know by now, the more commonly known celebration of wassailing



traditionally takes place on Twelfth Night, which is on or about 5 or 17 January (depending on whether you follow the Julian or Gregorian calendar), and involves a night-time visit to an orchard, making a

'hullabaloo' to dispel evil spirits, anointing apple trees with cider and singing wassail songs to ensure a good apple crop the next season.

Of some Sussex wassails, that at Old Mill



Farm, Bolney, is led by Morris dancers and revellers carrying burning torches, and equipped with saucepan lids

and trumpets to make that 'hullabaloo', and the Maplehurst wassail involves firing off a shotgun, too - enough noise to drive off any demons present! So with all this noise, including shouting on the part of the revellers, it's no wonder that in this part of the country at least it is known as AppleHowling.

Here followeth a brief history lesson:

Wassailing is first recorded at Fordwich, Kent, in 1585, and reappears in Devon in the 1630s, mentioned in a poem by Robert Herrick:

"Wassail the trees, that they may bear You many a plum, and many a pear..."

It appears to feature again in the diary of a Sussex parson in 1670 and is frequently recorded thereafter, including an article in the West Sussex Gazette, 1906, which reported that Mr Richard 'Spratty' Knight had led the Duncton Gang for fifty-four years, dressed in rainbow-ragged costume and heading a procession of villagers,

"carrying horns and such lowly musical types as bits of gas piping."

The term Apple-Howling appears in Brand and Ellis's Popular Antiquities of Great Britain, with a mention in vol. 1, p.12:

"...in several counties, the custom of apple -howling (or Yuling) ... is still in observance. A troop of boys go round the orchards in Sussex. Devonshire and other parts and forming a ring about the trees, they repeat these doggerel lines:

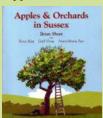
Standfast root, bear well top Pray God send us a good howling crop Every twig, apples big: Every bough, apples enou: Hats full, caps full, Full quarters sacks full."

So really, in conclusion, there's no difference between a wassail and an Apple-Howling – except, perhaps, that the latter is noisier. They both serve the same purpose,

to scare away evil spirits and encourage a good apple crop in the forthcoming year.

Oh, and to return to that book that I mentioned at the beginning:

Apples and Orchards in Sussex is an excel-



lent book to guide you through the different types of Sussex apples and where they are grown, with an in-depth history of apple-growing in the county, but don't expect any great empha-

sis on cider. The book just describes what it says on the cover, with some reference to cider and cidermakers, but not dwelling on them. Beautifully presented and researched; shame about the misspelling of John Batcheldor's name, though.

References:

Brian Short, with Peter May, Gail Vines and Anne-Marie Bur (2012), Apples and Orchards in Sussex, Lewes: Action in Rural Sussex and Brighton Permaculture Trust.

William Carew Hazlitt, 'Faith and Folklore - a Dictionary of National Beliefs, Superstitions and Popular Customs, Past and Current ... ' forming a new edition of John Brand and Henry Ellis (1905), The Popular Antiquities of Great Britain, 2 vols. London: Reeves and Turner.

Jackie Johnson Surrey and Sussex Regional Cider Coordinator



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To enter your own, or nominate a cider, please contact direct the Regional Cider Coordinator – Jackie Johnson, Email: johnsonjackiem@aol.com Tel. 01273 202730.



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On Tuesday 20 November the South East Sussex branch presented their Club of the Year award to the seafront Albatross (R.A.F.A.) Club, Bexhill-on-Sea.

From left to right in photograph are Phil Cozens, Peter Adams (Branch Vice-Chair and Chair, respectively), Club Steward Geoff Wentworth and members of his Bar Team

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St George's Day Beer Festival, George & Dragon, Tarring, BN14 7NN Friday 19th - Sunday 21st April

Brinsbury Show & Country Fayre, Pulborough, West Sussex RH20 1DL Sunday 19th May 11am - 4pm

Shoreham Dogs Trust Open Day, Adur Recreation Ground, Shoreham, West Sussex BN43 5LT Sunday 26th May

> Floral Fringe Fair, Knepp Castle, East Grinstead, West Sussex BN13 8LJ Saturday 1st & Sunday 2nd June 10am - 5pm

Arun Yacht Club Mini Beer Festival, Riverside West, Littlehampton, BN17 5DL Saturday 8th June 12noon - 11pm

07778 551352 / info@ale-inatent.co.uk

BEER FESTIVALS AND OTHER DELIGHTS

CAMRA EVENTS IN BOLD. For FREE inclusion in this column, contact the Editor; for PAID advertisements contact Neil Richards. Copy-by date and contact details on p. 3.

Feb 8-10 Stanley Arms Winter Beer Festival, 47 Wolseley Road, Portslade, 01273 430234, www.thestanley.com

Feb 22-23 Ropetackle Centre Beer Festival, Little High Street, Shoreham-by-Sea, 01273 464440. www.ropetacklecentre.co.uk

Feb 28-Mar 2 23rd SUSSEX **BRANCHES BEER & CIDER** FESTIVAL, Hove Centre, Norton Road, Hove, see p. 5 article and www.sussexbeerfestival.co.uk

Mar 21 Train to London Pubs. TTLP10. north London, e.g. Islington, plus any parts not visited or beers not found from the Hackney area on TTLP9; further details from Pete Brown, 01243 552908, peteb@custardtowers.plus.com

Mar 22-23 Ale & Arty, beer festival, De La Warr Pavilion, Bexhill, raising money for various charities, tickets from 01424 229111, www.DLWP.com

Mar 28-Apr 1 FILO Easter Beer Festival, First In Last Out, 14-15 High Street, Old Town, Hastings, 01424 425079, www.thefilo.co.uk

Apr 13 Sussex Branches Liaison Meeting, Brewery Shades, 85 High Street, Crawley, 01293 514105

Apr 19-21 CAMRA MEMBERS' WEEKEND & AGM. St Andrew's & Blackfriars Halls, Norwich, www.camraagm.org.uk

Apr 19-21 Beer Tent Event, St George's Day Beer Festival, George & Dragon,

Tarring, Worthing, 07778 551352, info@ale-inatent.co.uk

May 2-6 FILO May Day Beer Festival (also Hastings Jack in the Green weekend), First In Last Out, 14-15 High Street, Old Town, Hastings, 01424 425079, www.thefilo.co.uk

May 17-19 24thYAPTON BEEREX,

Yapton and Ford Village Hall, see back page advert and www.westernsussexcamra.org.uk

May 19 Beer Tent Event, Brinsbury Show & Country Fayre, Pulborough, 11am-4pm, 07778 551352, info@ale-inatent.co.uk

May 24 Train to London Pubs, TTLP11, further details from Pete Brown, 01243 552908, peteb@custardtowers.plus.com

May 25 Spin Up in a Brewery, Dark Star Brewery, 22 Star Road, Partridge Green, 01403 713085, www.darkstarbrewing.co.uk

May 26 Beer Tent Event, Shoreham Dogs Trust Open Day, Adur Recreation Ground, Shoreham-by-Sea, 07778 551352, info@ale-inatent.co.uk

June 1-2 Beer Tent Event, Floral Fringe Fair, Knepp Castle, East Grinstead, 10am-5pm, 07778 551352, info@ale-inatent.co.uk

June 8 Beer Tent Event, Arun Yacht Club Mini Beer Festival, Riverside West, Littlehampton, 12noon-11pm, 07778 551352, info@ale-inatent.co.uk

June 21-22 17th SOUTH DOWNS BEER & CIDER FESTIVAL, Lewes Town Hall, www.brightoncamra.org.uk



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estern Sussex Branch Chair, Philip Wildsmith, was busy making presentations to breweries following the branch's 23rd Yapton Beerex, last May. Eleven members in total visited Surrey Hills Brewery, Dorking, on



18 August to see Philip (pictured right) present a certificate for the Inaugural LocAle of the Festival award

for Greensand IPA (The award was won jointly with Langham Brewery).

On 22 September, eleven (again) members visited Brodie's Brewery at the King William the Fourth, Leyton, London E10, for



the presentation of the certificate for the Beer of the Festival award for Citra (3.2%) to James Brodie (pictured in

orange). James and Lizzie, sibling brewer and brewster, then conducted a tour of the brewery. The visit was arranged by Brewery Liaison Officer Marion Robbens of the East London & City branch (ELAC).

Marion and other members of ELAC then took the Sussex contingent on a tour of East London Brewing Co and London Fields Brewery - two of the new wave of breweries springing up in and around Hackney, in the East End of London. This was followed by a tour of some of the best pubs in the area. Western Sussex branch are looking for an opportunity to reciprocate the kind help of Marion and the ELAC by arranging for them to tour some local Sussex breweries sometime in the New Year.

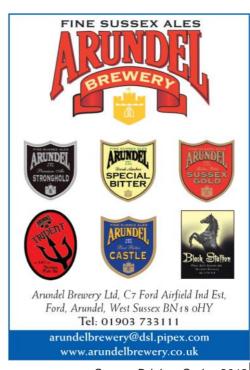
WESTERN SUSSEX PRESENTS ...

Eleven (yes, really!) members then visited the nearby Langham Brewery, Lodsworth,



on 17 November to make the other joint award for the inaugural LocAle of the Festival, for Flor-Ale (3.8%).

Lesley Foulkes is pictured receiving the certificate from Philip. Our back page for this issue advertises the 24th Yapton Beerex, due to be held from 17-19 May at the usual venue of Yapton & Ford Village Hall. Which breweries will the Western Sussex branch be visiting to present their awards this year, we wonder?



SPOTLIGHT ON

Kings Festive

WJ King brings back the taste of a bygone



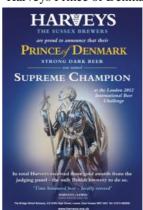
era with the launch of Kings Festive. The inspiration came from Festive Ale that was originally brewed by King & Barnes to celebrate the Festival of Britain in 1951. Kings Festive (4.7%) was made permanently available

from mid-November in pubs all across the South East of England to be enjoyed once again. Full-bodied with distinct vinous fruit flavours reminiscent of plump raisins and currants, it is a deep red copper colour with a fine creamy head. There is a deliciously rich, smooth mouthfeel and some great lacing on the glass.

Marketing Director Orla Lambe commented: "the original Festive Ale is probably the beer most talked about when customers visit our brewery when they reminisce about bygone days and I believe this new Kings Festive will be a very welcome sight on the bar from loyal fans of WJ King and equally a great beer for newcomers to the ale market." Ian Burgess, Head Brewer said that "this classic English premium ale with mild-tempered bitterness uses only the finest of local hops and malt. We are very pleased with this result of a retake on an old favourite.'

Princely Beer

Harveys Prince of Denmark, a strong, dark



beer of great complexity and depth, not only won a Gold Medal but was named 'Supreme Champion' at the 2012 International Beer Challenge. The beer was previous winner of the International Beer Challenge

Best Stout/Porter Trophy 2009, Gold Medal 2009 and 2010. Harveys were the only British Brewery this time to receive three gold awards from the judging panel: the two others were for Old Ale and Imperial Double Extra Stout, Head Brewer

Miles Jenner said: "This is a tremendous achievement for our entire workforce. Although we look no further than satisfying our local market, it is good to



know that we can compete on an international stage."

Star News

Dark Star was unable to make it to the National Champion Beer of Britain awards lunch in Burton-on-Trent so the certificates were finally presented to them on Saturday



15 December by Regional Director Chris Stringer. Chris, pictured in bright blue, has with him, from left to right, Head Brewer Mark Tranter, Chairman Peter Halliday and Director Rob Jones. APA won gold in the Golden Ales category, Festival gold in the Strong Bitters category while APA also took bronze in the final Supreme Champion judging. The presentation picture in the winter issue was for the awards made at the London & South East Regional stage of the judging.

To cope with the increasing demand for its



wide range of beers Dark Star has increased its brewing capacity by 50%. Dark Star MD, Paul Reed (pictured) said, "It's a great time to be a craft brewer and Sussex

is a great county to be based in. I grew up loving the beers from Harveys and King & Barnes, who set the standard for quality throughout the whole county. Our recent expansion will mean that we can start to consider supplying more customers throughout the south east without losing touch with our long standing regulars, some of which have been with us ever since our early days of producing a barrel or two out of the cellar of the Evening Star pub, Brighton. It was a hobby then and it remains so now - just a rather bigger train set!"

2013 looks like being a busy year for the brewery as along with increased capacity, they will be continuing their close relationship with cyclists through their Spin Up in a Brewery on 25 May, while Hopfest, a celebration of beer, music and fun returns on 27-29 September.



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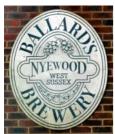
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charity walk is held annually on the first Sunday of December from Ballard's Brewery, Nyewood, to launch the new beer in the 'Old Bounder' series. This year we

were blessed with fine weather - blue skies, sunny and warm (for December!). A multitude, a throng - well, hundreds - assem-



bled in the brewery yard to sample this year's 'Old Bounder' - In the Drink, at 7.4% a complex and very fine winter ale. I

am not alone in thinking that the enforced reduction in ABV (to avoid the punitive duty on beers above 7.5%) has led to an improvement in the 'Old Bounder'. Previous beers in the series really needed layingdown for a long time before reaching maturity and were, in consequence, too young when launched

We were treated to a play put on by The Prize Old Mummers

(www.prizeoldmummers.weebly.com) in



which, I am happy to report, St George again triumphed over a Dragon, a Frenchman and the Devil as-

sisted by the Doctor and a comely wench of uncertain age and VERY uncertain virtue! They were followed by a trio of Bagpipe players (research among the audience failed to agree on an appropriate collective noun!) (Ed's note – I believe a small number is a Poverty of Pipers, more being a Skirl or March).

BALLARD'S BEER WALK

Thanks to an early morning frost the



'going' across the fields was firm on the surface and certainly far better than if the walk had taken place a week earlier. All

the pubs on the route had made a special effort to make the walkers welcome and some cracking ales were sampled. Follow-



ing the walk proper those on the Western Sussex coach repaired to the White Horse. Rogate, for

some Harveys Christmas Ale and thence to the Coach & Horses, Compton, for 'one-for -the-road'. Arun & Adur branch also sent a



mini-bus, as did Chichester Hockey Club (They claimed it was a fire engine but it had Selsey Community Bus embla-

zoned along the side!)

This year's charity is the Huntingdon's Disease Association, Sussex Branch, and judging by the efforts being made by the drinkers at the brewery they should receive a very respectable sum! Grateful thanks to Pete Brown and Chris Bleach for the photos.

Cheers!

Philip Wildsmith

Western Sussex Branch Chair

It is with regret that the North Sussex branch learned of the death on New Year's Day of Janet Reynolds, licensee and owner of The Frog & Nightgown, Faygate, near Horsham. The pub was originally the Royal Oak where there was only a licence to sell bottled beer (King & Barnes) from what was the front parlour. This was frequented by walkers and cyclists. The pub was bought by Jim Reynolds, an ex-Bomber Pilot twice awarded the Distinguished Flying Cross. Jim renamed the pub the Frog and Nightgown and installed three hand pumps. He died in March 2012 but the pub remained a local icon with the atmosphere of drinking in the front parlour retained. It was possible to play vinyl records on a turntable in the bar. It attracted a very loyal and local clientele who donated funds to replace the pub sign. At the time of writing North Sussex do not know what will be the future of the Frog & Nightgown. We very much hope that it will continue as a pub with a unique character.

Allen Bartram

North Sussex Branch Chair





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YPRES CASTLE INN GUNGARDEN. www.yprescastleinn.co.uk info@yprescastleinn.co.uk

Dear Editor

John Keller's article in the winter issue about the Red Lion, Turners Hill, and the birth of CAMRA in Sussex, stirred some nostalgic memories of my own.

I joined CAMRA in 1974 and, as I then lived in Worthing, my nearest branch was Midhurst. They met monthly on Sunday lunchtime and their Chairman was an amiable fellow called David Carmichael who worked in the Patent Office in London, Another regular attendee was Frank Ballie who had then recently published The Beer Drinker's Companion, a very useful reference work in the early days of the Campaign.

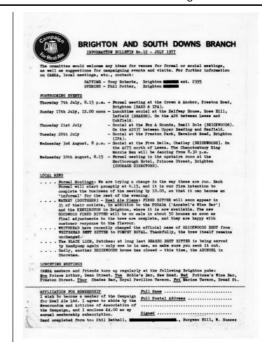
The meetings were nearly always held in a Gale's or a King & Barnes pub and so there was little need to ensure much active campaigning in that area. This and the fact than a sizeable number of attendees worked for BT in Brighton, a real ale desert at the time, meant it was felt a new branch should be set up to meet the needs of members in and around Worthing and Brighton.

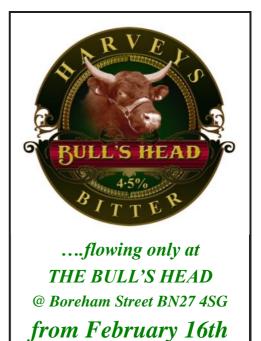
A sounding meeting was held in the Shades Bar of the Royal Pavilion Hotel, chosen as one of the few places that sold real ale (Bass) in Brighton. Over a hundred members turned up, as a result of which the Brighton & South Downs Branch was formed. A recent visit to the city left me amazed at how far real ale has come since those days, not only in the variety of breweries represented but the range of places to sample them. It is always a great day out for us out-of-towners.

Best wishes Ian Mihell

East Dorset Branch

Ed's footnote: I am grateful to Alison Saville for the Brighton and South Downs Branch bulletin from 1977 that made such a fitting accompaniment to this letter.







n their home town of Lewes, Harveys have opened their latest pub, Rights of Man. Named after the 1791 work by one-time Lewes resident Tom Paine, in which he responded to his friend

Edmund Burke's attack on the French Revolution, it currently consists of the front bar (that is, the one opening onto the High Street) of the pub previously named Lincolns Bar but much better known in its original guise as the Rainbow.

Miles Jenner of Harveys said it was nice to once more have a presence in the High Street of Lewes, as the last Harveys' pub to operate there was the Unicorn, situated adjacent to the White Hart Hotel and closed around 1910. Mr Jenner also said that, by coincidence, the wooden panelling and screens in the Rights of Man were a reflection of the décor of the pub when he and his father, Tony Jenner, would have lunch there in the 1960s. The look of the new pub is very much down to Hamish Elder, Joint MD and Chairman, and Geoff Denne, Tied Estate Manager.

Although it will share the same name, the rear bar of the building will be a separate pub with its own character and the only



entrance to this separate pub would be via an entrance from Pope's Passage, which links the High Street and Castle Ditch Lane. It will, however, be possible to have access from the back to the front because, at first at least,

there will be only one set of toilets! There is also a roof terrace, which will be laid with Astroturf to provide a pleasant place

Rights of Man



to sit if and when we get any decent weather. Access to the roof garden is via the staircase in the front bar. It was expected that the 'second' pub would open mid-2013; both of the new pubs will also share a common kitchen.

Rights of Man, 179 High Street, Lewes, Lewes, East Sussex, BN7 1YE: tel. 01273 486894.

Opening Hours: Monday to Saturday, 12noon - 11pm. Closed Sundays as we go to press but this may change, so please enquire.

Paul Free and Jack Wilkinson Brighton & South Downs Branch



The following are changes to the composite 2012 list published in the previous issue:

Additions - Alfriston: Star Inn: Bells Yew Green: Brecknock Arms; Eastbourne: Buccaneer; East Wittering: Shore Inn; Horsham: Lynd Cross; Pevensey: Smugglers; Rye: Ypres Castle: Shoreham-By-Sea: Royal Sovereign; St Leonards-On-Sea: Horse & Groom; St Leonard: Wilmington: Giant's Rest.

Deletion - St Leonards-On-Sea: Silverhill Tavern (closed)

LocAle - the local branch initiative that became a national campaign - has its own symbol in the GBG 2013. Ask your local publican to source any of the superb range of beers available within 30 miles of their pub from the Sussex breweries listed in Bru News. Pubs closer to the Sussex border will naturally be able to source beers from any of the qualifying breweries in east Hants, south Surrey or west Kent as appropriate to gain LocAle accreditation.





WHATEVER YOU DO, TAKE PRIDE.

Wilkes Head, Eastergate is Surrey & **Sussex Regional Pub of the Year**



ur winter issue featured the CAMRA Sussex Pub of the Year award made to the Wilkes Head, Eastergate. This superb village local has also been voted 2012 Surrey &

Sussex Regional POTY; and so it was that on Saturday 24 November over thirty members attended the regional award presentation made by Chris Stringer, Regional Director (pictured far left) to landlord Trevor Brown and his staff. Trevor opened an hour early to cope with the

throng and not only put on a wonderful selection of beers for all to try but also provided a very welcome hot buffet for the occasion. Heartiest congratulations to one of the sixteen premier pubs in the country!





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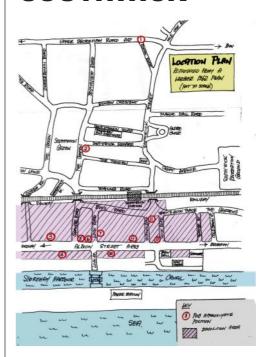
Editor's Introduction

I was contacted by Lewis Whitby, a Brighton & South Downs branch member, who had rediscovered some old photos of eleven Southwick Pubs that had since been demolished. They were given to Lewis by a friend some years ago and he obtained them from his brother-in-law Ted Heasman, a reputable local historian and collector of old photos. Lewis would like to share the memories rekindled by this find with all Sussex Drinker readers, particularly those too young perhaps to remember these pubs, while the photos may also provide some nostalgia for the not-so-young readers who may well remember them (or at least some of them – like Lewis). The approximate position of each pub is located on a reproduced section of a 1962 map of the area - a time when some, or the ruins of some were still standing. All photos were provided by Ted Heasman, as were the descriptions, with inserts on the breweries by the editor and grateful acknowledgement to Loz Aslett whose own two-part series 'The Pubs of Southwick Past and Present' appeared in Sussex Drinker, issues 12 and 13, in 1998.

Southwick Reconstruction

Southwick is situated on the South Coast of West Sussex between Hove and Shorehamby-Sea. Separated from the seafront by a canal and a foreshore strip of land, access to the beach, canal and locks of the Port of Shoreham is via slip roads off Albion Street (A259). Most of the lost pubs featured here were south of the railway line along Albion Street or in the adjoining side roads, and had names reflecting Southwick's association with shipbuilding, seafaring and the railway. As part of the proposed post-war redevelopment of Southwick it was decided to widen the A259 into a dual carriageway and in 1958 a compulsory purchase order was obtained to demol-

LOST PUBS OF SOUTHWICK



ish the whole of the north side and most of the south side of Albion Street, together with some of the side streets. Construction of the new Southwick Square shopping centre began in 1961 and many Albion Street businesses were transferred to the Square when it was finally completed in 1963. Albion Street (A259) was never widened as planned; the Upper Brighton Road (A27) was widened instead. The Schooner was the only pub to survive the early-1960s Albion Street mass demolition and the Pilot was the only one built - in 1970 in Station Road - to replace all those that were lost.

The Lost Pubs

1. We start with the most northerly pub, the Windmill Inn. Our photo shows the original pub of this name on the north side of



the Old Shoreham Road, It was built c. 1860. last licensed in

1935 and demolished in the early 1970s after use as a fish shop. Following roadwidening, the second pub was built in 1937 by the Kemp Town Brewery at 180 Old Shoreham Road, now the A270, diagonally opposite the first pub and on the east side of the junction with Roman Road (bottomleft in photo). This second pub was finally demolished and replaced with residential development in 2010.

2. Moving south-west on our map locates the Cricketers Inn, 18 The Green. There



have also been two pubs of this name. The first was built sometime prior to

1855 at a site then adjacent to the Co-Op Dairy. Our photo shows the fascia advertising celebrated Rock Ales, which dates it to before 1927/8 when this Brighton brewery was acquired by Portsmouth and Brighton United Breweries. Brickwoods had become the owners by the time Cricketers was demolished in 1963. The new pub opened a year later, built further back from the road. Its first landlord was Wally Pack, a middleweight boxing champion who displayed his trophies in a glass case next to the bar.

3. Our most westerly pub was at the eastern end of a long terrace of houses on the north side of Albion Street. The Mariners Arms

Inn at 1 Adur Terrace was near the Mission



to Seamen. between Grange Road and Kingston Lane. Built c. 1860, it was ac-

quired in 1899 by Tamplins from the West Street Brewery, Brighton. Our photo shows it with a 1930s tiled frontage to the ground floor and entrances to a Saloon Bar, Public Bar and Bottle & Jug Department. The building may have survived until the early 1970s but the rest of Adur Terrace was demolished the previous decade.

4. Moving eastwards, the **Victory Inn**



stood at 80 Albion Street, on the south side about thirty yards west of

Grange Road. Originally called the Anchor, it had been a Tamplins house since 1828. The pub was not in the redevelopment area but suffered structural damage soon after a sewer trench was dug close by. The pub foundations became unstable and cracks appeared in the walls and on the relief panel of the ship shown in the photo. After being closed for safety reasons, the pub stood propped-up and empty for several years before being demolished c. 1960.

5. The **Railway Tavern** was at 77 Albion Street, on the north side, adjacent to a garage, between Grange Road and Lock Road. It was built in the early-Victorian period when the rail station ticket office was on the western end of the platform and could be accessed from the west side of the pub, which probably accounts for the hotel



accommodation we see advertised in our photo. Owners Abbey & Sons, later the Kemp Town Brewery, sold the pub in 1940 and the property became offices before being demolished c. 1963.

6. The Commercial Inn was at 81 Albion



Street on the north side at the west corner with Lock Road. Built in

the 1860s, it was owned by Tamplins from 1896. Our photo shows the Saloon Bar along the Lock Road side and 1930s tiling on the ground floor. The pub was part demolished between 1962 and 1964; the shell was finally demolished in 1970.

7. The **Sir Robert Napier** was a beer



house (no wine or spirits license) at 2 Lock Road. near the junction of Albion Street. It stood

at the south end of the terrace that made up the east side of Lock Road. Along that elevation was a north door to a Public Bar and a south door to a Private Bar. Around the side was a Bottle & Jug Department and, beyond that, the Saloon Bar (the arrow sign pointing to which can be seen in our photo). Although named after the leader of

the British Army's Expeditionary Force to Abyssinia, the pub was locally known as "Sally Potts", after a long-serving landlady. It was built in 1868, acquired by Tamplins from Kidd & Hotblack in 1926, but was a Watnevs house when demolished in 1962.

8. The **Sea House** stood at 97 Albion.



Street, on the north side between Lock Road and Station Road. It was set back from the buildings on either side and had a small forecourt with a low brick wall. Built prior to 1855 it was until 1870 called the Seahorse. When demolished c. 1962 it

was a Brickwoods house. The last landlord was Waldo Humphries, who later had pubs in Portslade.

9. The Shipwrights Arms was at 107 Albion Street, opposite the Town Hall. The Public Bar was accessed from Albion Street and the door to the Saloon Bar was on Rock Road. Our photo shows it when it



also had a corner entrance and was advertising Worthington's Pale and

Strong Ales and Bass. It was a Kemp Town Brewery pub by the early 1930s and was demolished in 1962.

10. The **Sawyers Arms** at 20 Albion Street was on the south side within a parade of shops, east of the lock approach road. It started life as a beer house, possibly in 1859 and was later owned by the Rock Brewery. It was two storeys at the front,

three at the back and had a single narrow



bar, Behind the pub was a sawpit in a shipbuilder's yard, which probably accounts

for the pub's name. It closed as a pub in 1922 and in 1925 became a receiving office for the Star Model Laundry. Our photo shows it owned by Sussex Industrial Chemicals before being demolished in the early 1960s.

11. The **Station Hotel** was on the north east corner of Station Road. Its north side facing the railway arch had two doors, the easterly one for the Bottle & Jug Department, the one close to the corner was the Public Bar, while the door on Station Road was to the Saloon Bar, Built c. 1877, it was acquired in 1892 by Tamplins from the



Albion Brewery, Brighton. It was known as the Joiners Arms until 1899.

when the rail station ticket office was moved to the eastern end of the platform. The Hotel was another casualty of the early -1960s demolitions.

That concludes our look at these lost pubs. The current situation is that Southwick has four pubs open and trading – the Romans, Cricketers, Ship and the Schooner – plus real ale at the Pebbles Bar and Restaurant. but the Pilot is closed, empty and covered with Estate Agents boards. A planning application has been lodged to build flats on the site.





e knew things would be different this time, with Peter Thompson passing away, our Chairman Bruce Bird in hospital and festival stalwarts Del Sisson and Chris Jones recovering

from serious operations, but we were not allowed to dwell on any regrets. 2012 proved to be one of our most successful festivals, with over 1200 people piling through over the two days. The range of seventy-five beers and ciders was eagerly put away - the ciders embarrassingly disappeared around eight o'clock Saturday night! This was the first time our new stillage system had been used at Worthing and it was a great success: easy to put up and dismantle and with no complaints (bar one) regarding serving levels.

Friday night was once again charity night and we managed to raise £776 for Worthing Boys' Club, including £26 for a Boggarts t-shirt. Pictured are Worthing Festival staff, Ray and Debbi Pilkington (front-left) and my good self (right) presenting Nikki



Holdaway and boys with their cheque.

Worthing Beer Festival 16

Arun & Adur CAMRA

We thought a fresh approach was needed for the music on Saturday night, so instead of old fogey rock-cover bands, we went for



local upandcoming young bands. This proved very popular as they brought

their friends along and the average age of the audience considerably dropped. Some of them even drank the beers! With the increase in consumers, staffing levels just about coped and so a big thank-you to all the volunteers who worked so hard to make the festival such a success.

On the beer side of things, our featured region was London, Essex and Hertfordshire, these beers proving to be very popular with our more discerning drinkers. One of the first beers to go, however, was the new, Sussex-brewed, Goldmarks Liquid Gold. Mark Lehmann, owner-brewer of Goldmarks, was working behind the bar on Friday night. Beer of the Festival was Crouch Vale Yakima Gold, followed by Redemption Big Chief and Kent Going for Gold. St Paul's is proving to be a popular Worthing venue and we look forward to another successful festival on 18-19 October 2013, when our featured region will be Cumbria.

Roy Bond

Worthing Beer Festival 16 Organiser



he 10th annual Eastbourne Beer Festival was held from 4 to 6 October at the superb venue of the town's elegant Winter Garden. The overall attendance over the four sessions dropped slightly in 2012 compared to the previous year, from

4532 to 4394. The consumption of 3.0 pints per head was similar, so there was a correspondingly slight drop in beer sales from



86% to 84%, 159 different ales were on offer, of which 89 had not been found at the 2011 festival, which still left 70 old favour-

ites for regulars to enjoy. The proportion of Sussex beers rose because the number of Sussex breweries had increased and many were producing a greater range. Several were among the fastest sellers.

Eastbourne Beer Festival 10

The overall Beer of the Festival was Fyne Ales Jarl. Sussex Microbrewery Beer of the Festival (sponsored by Harveys of Lewes) was Beachy Head The Famous Christmas Ale. Beer of the Festival Sussex Exemption (sponsored by H.T. White) was Thornbridge Jaipur IPA. Congratulations to all. A London & South East Region Champion Beer of Britain heat was once again held at the festival, this time for the beer style of Dark Mild. It was pleasing to see a Sussex beer triumph when Harveys Dark Mild finished a clear winner over five other entrants, all of which had been voted for by CAMRA members across the area.

Peter Adams

South East Sussex Branch Chair



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s you may have heard, CAMRA is fighting hard to persuade the Government to abandon their Beer Duty Escalator which automatically, year by year, increases the duty on beer by 2% above the rate of inflation. This cruel and iniquitous tax has since 2008 caused beer duty to increase by 43% to the point where at least £1 from each £3 pint now goes to the government.

In response to a call from the CAMRA National Executive for members to talk to their MPs in a Mass Lobby on Wednesday



12 December, a small delegation of Western Sussex Branch members set out for central London. We had

planned to arrive at the rallying point between 1 and 2pm but thanks to disruption on the railways, caused by ice on the third rail, at 2pm we were just pulling into Victoria, well over an hour late! A dash to Westminster resulted in the arrival in the Central Lobby of the House of a sweaty wreck in no fit state to talk to anyone, but at least I had made it in time for my appointment with Nick Herbert MP, with a few minutes to spare.

There were three of us to see Nick Herbert at 3pm, and we were made very welcome.



In the absence of a meeting room space we were shown to the House of Commons café. which in sum-

mer months opens on to the riverside terrace. Having been supplied with coffee we began a long and interesting exchange of views with Nick, who said that he is entirely behind us in trying to stop the current

Save Your Pint!

dreadful loss of pubs, even though he personally is now teetotal (for medical rea-



sons); but also that he recognises the need for the government to raise revenue where it can.

CAMRA believes that the government (and the country) would be better off overall if the Escalator were to be scrapped, and Nick agreed to study the background information cited by CAMRA that supports this assertion.

After our meeting we returned to the nearby rally to hear rousing speeches by various personalities, including several



MPs. The day was declared a success, with over 1,200 delegates travelling from all corners of Brit-

ain to lobby over 300 MPs and make it quite clear that the Beer Duty Escalator should be scrapped. Our evening, however, was not so successful - 5.15pm on a weekday a fortnight before Christmas is a bad time to try to get into a central London pub, and our attempts to find room in any of several nearby completely failed. We ended up squeezing into a Wetherspoons near Victoria. Never mind, the main objective of the day had been achieved, and is it possible that 12/12/12 will go down in the history of CAMRA as the day we turned the tide? We can only keep our fingers crossed on that.

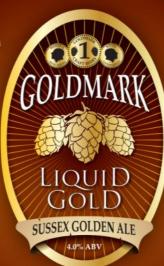
Pete Brown

Western Sussex Branch

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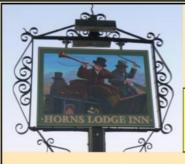
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ack in September, Philip Wildsmith, Pete Brown and my good self, Dave Chapman, all of the Western Sussex Branch, and in the company of another CAMRA friend from Bath, were engaged in a serious ten-day beer tour of the American north-west. We were drinking IPAs in a rather splendid little tap-house, the 16 Tons, in Eugene, Oregon, when the knowledgeable young lady behind the bar, Emily 'Em' Sauter, revealed in conversation that she was a beer cartoonist. Em took a photo of us four English guys, with a view to using our approximate likenesses in a cartoon.

The English Guys

We told her about the Sussex Drinker and said that if she sent us the cartoon, we would see if it could be included in a forthcoming issue. By now, Em will be working in an East Coast brewery and would be positively delighted to receive a copy of the Sussex Drinker featuring one of her cartoons; she would also probably be able to provide a link to the magazine on her website. Ed's note: I am delighted to feature Em's splendid cartoon of our intrepid English guys. More beer cartoons by Em can be found at

www.pintsandpanels.com

Dave Chapman

Western Sussex Branch







In Appreciation of Angus

everal Arun & Adur Branch members recently attended an informal gathering at the Snooty Fox - the bar at the Findon Manor Hotel - to present a certificate to long-serving licensee, Angus Charlton, who was about to depart for pastures new, albeit not that far away.

The certificate expressed the branch's appreciation of Angus's skills and efforts in ensuring that the beers on sale at the Snooty Fox had been of a consistently high enough standard to merit continuous entry in the GBG from 2003 through to 2013.



Photo shows Angus (left) receiving his certificate from branch member Allan Moores.

Adur CAMRA





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When you are drinking Harvey's beer you are seldom far from a hop garden that has helped craft this time honoured brew. Moreover, it is Harvey's belief that the wide range of new domestic hop varieties present every opportunity for enhancement and innovation. Central to this wealth of heritage, the brewery continues to perpetuate the age old interaction between local rural and urban economies to the benefit of all.

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- Arthur Young's 'Agriculture of Sussex' (1813)

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Yapton & Ford Village Hall

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Fri May 17

6:00 - II:00

Sat May 18

11:00 - 5:00

7:00 - II:00

NEWTIMES

Sun May 19

12:00 - 3:00

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65+ Real Ales Real Cider & Perry

Food available

Music Sat evening: the Selham Ramblers

Admission £5 Fri, Sat afternoon; £4 Sat evening

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Concession for CAMRA members

see also www.westernsussexcamra.org.uk

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(at the door subject to availability)

or by post from: Western Sussex CAMRA 22 Kingsmead Road Middleton-on-Sea PO22 6NG

(no callers please)

Send SAE and cheque payable to CAMRA Western Sussex