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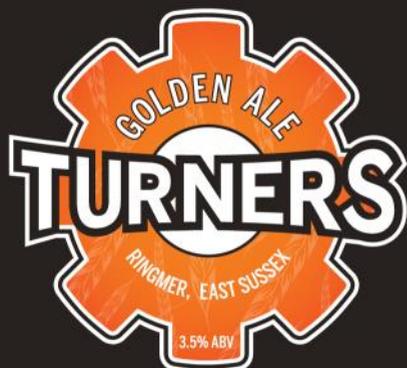
SHOREHAM-BY-SEA, WEST SUSSEX

**BROOKSTEED
ALEHOUSE**

MORE MICROPUBS

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TIME FOR A CHANGE



HOPPY, LIGHT, REFRESHING

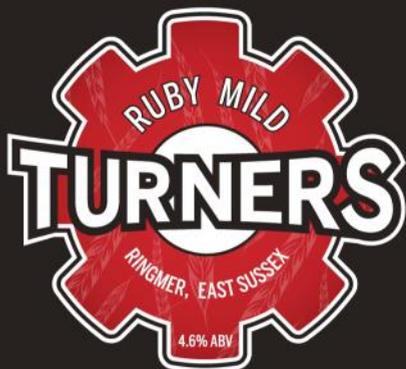


FRUITY, FLORAL, FUN

TIME FOR A TURNERS



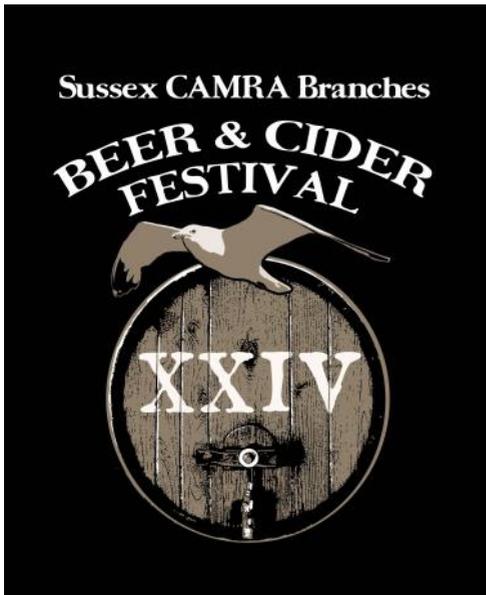
TRADITIONAL, MALTY, SATISFYING



RICH, CHOCOLATEY, SMOOTH

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24th Sussex Beer & Cider Festival

The entertainment on Saturday night is the Wessex Pistols. This year there are two festival charities: St Peter & St James Hospice, Chailey, and the Rosemary Mount Care Home, Worthing. For further information go to www.sussexbeerfestival.co.uk, call 07450 656148 or email camrahove@btinternet.com.

At last year's festival, the Bev Robbins Trophy for the best Sussex beer was awarded to Harveys Prince of Denmark.



Photograph shows John Kirkland (left) and Paul Free (right) having made the presentation to Head Brewer and Joint Managing Director, Miles Jenner (centre) at Harveys Brewery in July 2013.

Peter Mitchell and John Kirkland
Joint Festival Organisers

There are now over forty breweries in Sussex, a record number, so if you want to try ales from 360 Degree and Burning Sky they will be on sale at the LocAle bar at the 24th Sussex Beer and Cider Festival, 6- 8 March, Hove Centre, Hove. There will be over 230 beers on sale plus an excellent selection of ciders, perries and bottled beers.

The festival sessions, with ticket prices, are as follows:

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

(£3 concessions)

The ticket price includes a festival programme and for CAMRA members £2 worth of beer tokens on production of their valid membership card. Saturday night sees half-price admission for students buying tickets at the door with a Student Union Card. If you look under 25, please bring ID.

HARVEYS

The Sussex Brewers

are delighted to have achieved the following awards at local CAMRA festivals during 2013



Bev Robins Shield 'Best Sussex Beer' Sussex Beer Festival, Hove
- 'Prince of Denmark'

'LocAle of the Festival' Yapton Beerex - 'Wild Hop'

'Beer of the Festival' South Downs Beer & Cider festival, Lewes - 'Wild Hop'



Additionally the brewery took six awards at the British Bottlers' Institute Competition and won the 'Best Stout or Porter Trophy' at the International Beer Challenge 2013.

Time Honoured Beer - Locally Revered

Tel: 01273 480209 • www.harveys.org.uk

FINE SUSSEX ALES
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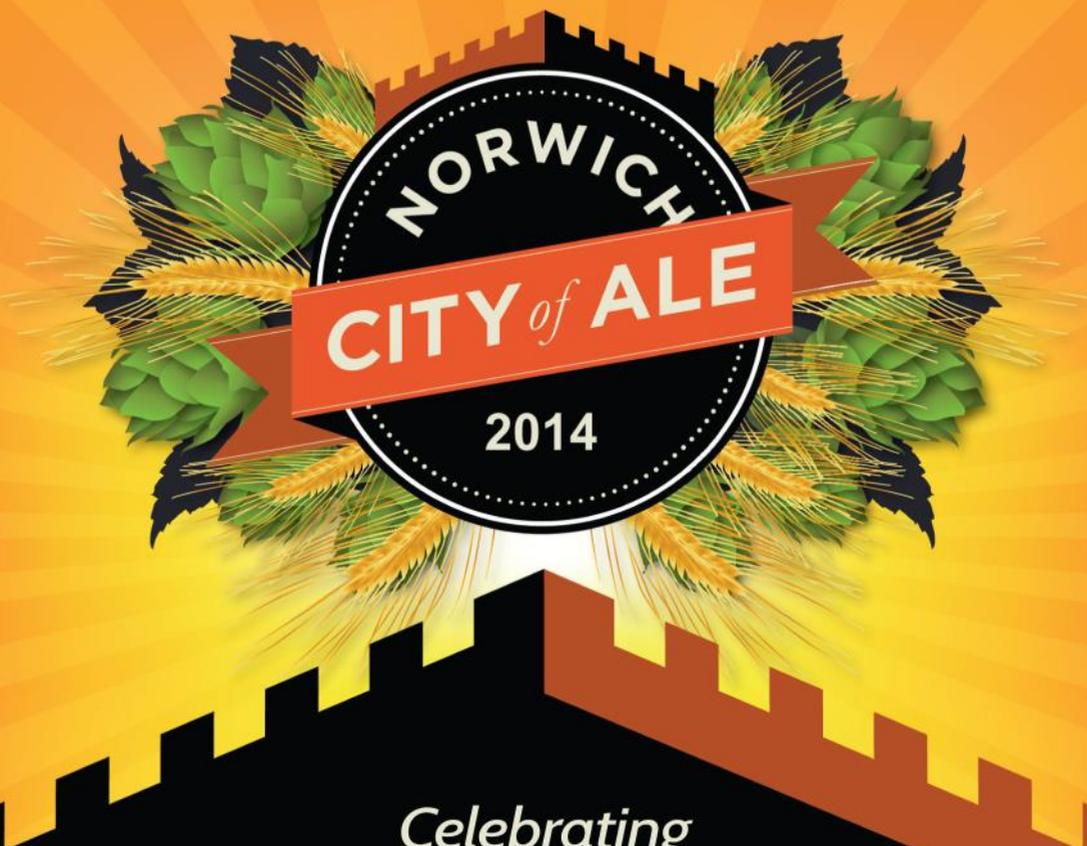
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Bull Inn, Battle



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 norwichcityofale2014.wordpress.com

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SUSSEX PUB SCRATCHINGS

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.

■ BARNHAM

Opposite the station, the **Barnham Bridge Hotel** is closed and boarded up.

■ BATTLE



Top Bull, the house beer at the **Bull Inn**, is brewed by Old Dairy. There is also a guest from a local micro.



A recent visit to the **Squirrel Inn** found Pig and Porter Ashburnham Pale as a guest served alongside two regulars.

■ BEXHILL

CAMRA members can be signed in to the **Bexhill Rowing Social Club**, on Channel View East. Two hand pumps serve an ever-changing choice of beers, the selection of which is according to club members' votes.

The **Sportsman** has two changing guest beers, including one from a local micro - Hastings when visited - at very reasonable prices.

■ BODLE STREET GREEN



The **White Horse Inn** is a charming free house in a quiet rural location. Nel and Ian have been here

for ten years and have given the pub a reputation for the high quality of its ales. Harveys Best Bitter is a permanent alongside a carefully chosen guest beer, often from Cornwall and usually from a micro. Reasonably priced food is served at both lunchtime and evenings, except on Mondays and on Sunday evenings. A Folk Evening is hosted every other Monday attracting a variety of traditional and contemporary folk, blues, and country singers, blue grass bands and jug bands.

■ BOGNOR REGIS

Alex Kirby was previously a most successful and enthusiastic manager of the Sir Timothy Shelley (JDW), Worthing, ensuring high quality and widening the availability and



choice of LocAles. Alex has now taken over at another JDW outlet, the **Hatter's Inn**, which was already committed to stocking locally-brewed ales, with Arundel, Goldmark, Langham, Weltons and King all well-represented.

The **William Hardwicke** (formerly Sussex Hotel) is closed at the time of reporting. A board on the exterior wall states that the pub lease is for sale - apply to StarPubs (leased pub business of Heineken in the UK, formerly S&N Pub Co.).

■ BRIGHTON



The **Hanover** hosted a CAMRA Beer Tasting Session on Monday 14 October. Four beers, all local, were sampled and marked accordingly

on the Beer Tasting Cards provided.

On a gloomier note, the year 2013 saw some sad losses among the city's pubs.

The **Northern Tavern**, Ditchling Road, became an accommodation agency.



In New England Street, the **Cobblers Thumb** (2006 Ale Trail; 2007 *GBG*) was demolished.

Once tied to Brighton's now defunct Kemp Town Brewery, its original name, the New England Inn, was engraved into the masonry on the wall.



Another ex-Kemp Town Brewery pub razed to the ground was the **Stag Inn** (2000, 2001 *GBG*). This

pub in Upper Bedford Street narrowly escaped destruction by the Luftwaffe on 14 September 1940 only to succumb to property developers seventy-three years later.

■ CHICHESTER

After a guessing game of 'Will it? Won't it?' the fate of the **Hope** was finally sealed towards the end of 2013 when it became a Co-operative Store.

■ COCKING

After a short period of closure, the **Blue Bell** has reopened under new management. The most recent visit found the tables laid out for dining and Ballard's Best served from the stillage. Just one or two beers will normally be on.

■ CROWHURST



John Saunders, landlord of the **Plough**, grows his own hops on a trellis outside the pub. The crop this year was so

good that Colin Smith, brewer at Rother Valley, used them to brew a special 4.2% bitter called Old Jack, named after John's father who drank in the pub for forty-five years or more. The beer was certainly very hoppy. Also on were Harveys Best Bitter and Old Ale plus Sharp's Doom Bar, all in good nick.

■ EASTBOURNE

What was formerly the Royal Sovereign has been refurbished and reopened under new management as the **Town House**. Fuller's London Pride and Sharp's Doom Bar are currently served, but it is hoped to extend the range if real ale sales justify it.

The dress code displayed in the **Comfield Garage** (JDW) and mentioned in the autumn issue has now been removed.



The **Cavalier Inn**, Carlisle Road, has been given a makeover by new owners. Three ales are now on offer.

New tenants of the tied-Harveys pub, the **Hurst Arms**, are moving it back towards its former glory. Usually four beers are available, although a recent visit found five.

The final three items are all from South



Street. After a closure of a few weeks, **Maxims** reopened in October with new owners. This cosy bar and restaurant has three

hand pumps and on a late-December visit all were serving beers from Goldmark brewery, including their (4.6%) seasonal Secret Santa.

The autumn issue reported the installation of a fourth hand pump at the **Dolphin**. A fifth has now been added. Alongside the regular beers on a recent visit were two from Downlands brewery: Devils Dyke Honey Porter and Truleigh Gold Extra Pale Ale.

Congratulations to the **Dew Drop Inn** who



are very proud to have been awarded Pub of the Year 2013 by local radio station Sovereign FM. Described in nominations as a “typical English pub with a warm welcome”, the inn was highly praised for its quality and price

of its food, in particular its specialty burgers, and for its great selection of real ales and fine wines.

■ FRIARS GATE

What was formerly the Half Moon was purchased some months back and has been extensively refurbished and renamed the **Deerstalker**. This free house tucked away just above Crowborough seems to be geared up for the food trade but ale drinkers will not be disappointed. The Harveys Best was in very good condition on a recent visit with the guest ale on that occasion being Fuller’s Traitors’ Gate. The pub is closed on Mondays and Tuesdays but is well worth seeking out.

■ GATWICK AIRPORT

Airside in the North Terminal, the **Red Lion** (JDW) has been named best worldwide airport bar at the Airport Food and Beverage Awards. After being given a contemporary industrial design in the summer, two guest ales have joined the three regulars. The guest beers are priced from £3.25 and CAMRA vouchers are accepted on top of that.

■ HARTFIELD

The **Anchor** continues to offer a range of quality ales and a recent visit found Brighton Bier West Pier in excellent condition. The guest ales change frequently and are usually from a local source. Another ale festival will be held over the early May bank holiday weekend.

■ HERSTMONCEUX

The **Brewers Arms** has been under new management since October. It is part of the

Greene King Local Heroes scheme, stocking three from Greene King and three varying local beers, including one from Long Man.

■ HOVE

The **Brunswick** is a free house and live music venue at the seafront end of Holland Road. The four hand pumps serve only Sussex ales, changing on a weekly basis. An end of the year visit found Brighton



Bier, Burning Sky, Franklins and Goldmark as the breweries represented. Every Wednesday is Ale Club with any pint/half at £2.90/£1.50. Monthly Meet the Brewer sessions are also held.

Displayed above the bar of the **Station** is an interesting collection of guest ale pump



clips from breweries including Downton, Langham, Otter, Bath Ales, Full Moon and Tiny Rebel. A

late-December visit found Harveys Best Bitter, St Austell Tribute and Adnams Christmas Cheer Beer on the three hand pumps.

In September, the **George Payne** was



named “Best Turnaround Pub” at the BT Sport Great British Pub Awards, organised by the trade paper

Publican’s Morning Advertiser. The judges noted how the pub had been transformed from “a run-down unloved premises” into a “welcoming community pub”. To celebrate the achievement, Downlands brewed a

4.0% hoppy beer, Payne's Pride, exclusively for the pub.

■ JEVINGTON

The **Eight Bells** has recently been bought by a village resident. It offers four beers, including one guest, which in the winter is usually Harveys Old Ale.

■ LAUGHTON

Closed for refurbishment at the time of reporting, the **Roebuck Inn** will reopen around March. Tony and Dominic, who also run the Snowdrop Inn, Lewes, will be at the helm and intend to keep up their reputation for well-kept real ales and excellent home-cooked food.

■ LEWES

The **Black Horse** in Western Road is under new management. The new landlord is Dec Rowell, who some readers will remember from the Elephant & Castle when he was joint-manager there. All reports are that the beer quality has improved enormously in the short time since he took over. A recent visit found three Greene King beers and four Sussex-brewed guest beers. A Bid-denden cider was also available. Now the festive season is over, Dec will review the number of beers on offer as he would rather have quality than quantity. We wish him well in his new venture.

■ LITTLEHAMPTON

The **Locomotive** was rebuilt in the late 1920s by architects Clayton and Black for the Kemp Town Brewery. After several years of closure, this pub adjacent to the railway station was demolished in June 2013.

■ LITTLEWORTH

I visited the **Windmill** on 31 December, my first visit, and saw it had a for sale sign up. On speaking to the barman I was told that new owners were taking over on Monday,



and that it was to be a free house [previously Hall & Woodhouse and before that King & Barnes – Ed.]. Extensive work is to take

place, particularly the building of five bed and breakfast rooms, and extending the restaurant. The superb public bar is to remain unchanged, so they say, but I fear the entrance hall area may well be done away with in the extension.

■ PEVENSEY

The **Royal Oak and Castle** is under new management.



They are starting with two real ales: Harveys Best and one from a micro within a twenty mile radius.

■ POLEGATE

The **Thoroughbred Inn** has a changed beer offering of one from Long Man and a rare appearance in this part of the county of a Hammerpot beer.

■ RINGMER

Ringmer Wine Store is now selling Turners beers from the cask.

■ SHEFFIELD PARK

Good to see the **Bessemer Arms** at the Bluebell Railway supporting Sussex ales. Between travelling to East Grinstead and back at the end of November, it was noted that Harveys Best had been replaced by Goldmark Best Bitter.

■ SHOREHAM-BY-SEA

What used to be the **Lazy Toad** is now called the **Piston Broke**. New owner Graham is stocking five real ales, usually two from Shepherd Neame and two from Long Man plus other guests. He also has a real cider, currently JB from Maplehurst. Recent visits have found a very friendly wel-

come and beers and cider in good condition.

Suter's Yard now has four hand pumps and seems as if they are selling a selection of beers from Downland and Long Man, amongst others.



We hope that the **Old Star Ale & Cider House** Micropub will be ready to open around the time this issue is published, if not before.

■ SOUTH HARTING



The **White Hart** has been acquired by Upham Brewery of Hampshire. Following refurbishment the pub reopened on 28 November.

■ ST LEONARDS-ON-SEA

Rapidly gaining a reputation as a new real ale venue is the **St Leonard**. The three hand pumps all serve guest beers.

■ WESTFIELD

Former branch Pub of the Year, the **Old Courthouse** sadly closed in 2012 and its future seemed uncertain. It seems it is now due to reopen in the late spring/early summer of this year after extensive refurbishment (currently underway) and under its original name of the New Inn. After fears that it would follow the path of so many other pubs and be converted into residential or retail use, this is welcome news indeed.

■ WINDMILL HILL

At the **Horseshoe Inn**, alongside Harveys Best, Otter Ale makes an unusual appearance in this area of the county.

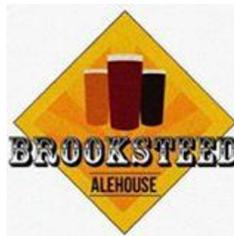
■ WITHYHAM

The **Dorset Arms** finally became a free house in mid-November. Harveys Best remains available but ales from Dark Star, Hepworth and Larkins have also been noted with quality remaining good.

■ WORTHING



Wandering Goose opened on 21 October at 18a Marine Parade. It is run by Nathan Wright, formerly of the Geese Have Gone Over the Water, Brighton, hence the name. Three real ales appear alongside an excellent range of craft keg and bottled beers. On hand pump during an autumn visit were beers from Burning Sky, Dark Star and a new Somerset brewery, Wild Beer Co. A superb Magic Rock Chipotle Chocolate Porter was a post-New Year highlight.



Excellent news regarding **Brookstead Alehouse**: the Micropub change of use was approved at a council committee meeting on Thursday 28 November, with the requested 9.30pm closing time also granted. The councillors all viewed the application positively and regarded the Micropub as being an asset to the community. An April opening is the likely forecast at this early stage.

■ YAPTON

The **Olive Branch** (formerly the Black Dog) is closed at the time of reporting. The freehold is for sale through Savills for £325K with “Development potential”.

Flickr photo credits: Phil Clarke, Bull Inn at Battle; David Howard, Squirrel Inn at Battle; John Law, Plough at Crowhurst; Trevor Hall, Station at Hove; Werner Wittersheim, White Hart at South Harting.



Crawley Beer & Cider Festival 2014

Three Bridges Football Club, Jubilee Walk, Crawley, West Sussex, RH10 1LQ

FRIDAY 30TH MAY 17.00 ~ 22.30 ADVANCE TICKET £3.00

SATURDAY 31ST MAY 11.00 ~ 22.30 ADVANCE TICKET £3.00

SUNDAY 1ST JUNE 11.00 ~ 15.00 ADVANCE TICKET £2.00



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The **Sussex Bus to the Pub** Group

Join us on our travels!



The Sussex Bus to the Pub group attracts participants from many areas of our fine county and has been running for some five years, so if you too would enjoy visiting different pubs with fine ales in friendly, informal and 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 see a walking boot symbol.

With so many good pubs struggling to survive in the current economic climate and County Council budget cuts threatening the subsidised bus services that serve many rural communities, join us in 'supporting them'.

Local Bus timetables can be found at:

Brighton & Hove www.buses.co.uk
Compass Bus www.compass-travel.co.uk
Emsworth www.emsworthanddistrict.co.uk
Metrobus www.metrobus.co.uk
Renown www.renowngroup.co.uk
Stagecoach www.stagecoachbus.com/south
Sussex Bus www.thesussexbus.com

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).



February * *Note Date Change*

Wednesday 5 to Goddards Green & Burgess Hill; 10.35 Sussex Bus 40 from Churchill Sq. to Burgess Hill for 11.23 Compass 100 to Sportsman then back to Quench Bar (GBG).

Wednesday 12 BtTP PotY Presentation to Wilkes Head (GBG); 10.05 Stagecoach 700 from B'ton (11.02 from W'tg) to Yapton for Stagecoach 66 to Eastergate.

Monday 17 to East Wittering & West Itchenor; 10.03 train from B'ton to Chi for 11.01 Stagecoach 52 to Shore then 13.25 Compass 150 to Ship (both GBG) and easy lane walk (approx. 1.5m) for return bus to Chi.

Friday 28 * to Turners Hill & West Hoathly; 10.23 Metrobus 270 from B'ton Old Steine (stop D) to Hay. Heath Perrymount Road (adj. stn.) for 11.42 Metrobus 82 to Red Lion (GBG), then 13.58 M'bus 84 to Cat.



March * *Note Date Changes*

Wednesday 5 * Worthing & Arundel; meet noon at Anchored in W'tg, on to Wandering Goose then 13.30 Compass 85 to Arundel.

Monday 10 * to Barcombe & Lewes; 10.55 B&H 29 from B'ton to Lewes Prison for 11.42 Compass 125 to Royal Oak then return to Snowdrop (both GBG).

Wednesday 19 * to Byworth & Eartham; 11.05 Stagecoach 1 to Black Horse (GBG), then 13.15 Compass 99 to George. Return via Chi.

Friday 28 * BtTP PotY R'up Presentation to Royal Oak, Rusper (GBG); Either 10.00 Stagecoach 17 from B'ton, or 10.27 Metrobus 23 from W'tg, to Horsham Bus St. for 11.49 Metrobus 93 to Kings-

fold for footpath  walk (35min. approx. with some stiles) to pub.



April * Note Date Change

Wednesday 2 to Nyetimber & Bognor Regis; 10.33 train from B'ton (Change at Barnham) to Bognor for 11.45 Stagecoach 60 from High Street to Inglenook Hotel then return to Hatter's (JDW).

Friday 11 * Awayday to Snargate; the Red Lion (GBG) is a truly superb preserved rural National Inventory pub. 10.32 train from Brighton to Appledore (Kent) then approx. 1.5m road walk to pub. *Not to be missed!*

Wednesday 16 to Sx PotY (TBA)

Thursday 24 to Brencley; in memory of David Vaughan, 10.15 B&H from Churchill Sq. to Tunbridge Wells stn. for 12.15 Renown 297 to the Halfway House. Return via TW pubs.

Wednesday 30 to Sx PotY (TBA)



May

Wednesday 7 to Ditchling & Hurstpierpoint; 10.35 Sussex Bus 40 from Churchill Sq. to Burgess Hill for 11.25 Compass 824 to Bull Inn & White Horse then return via Poacher.

Monday 12 to Littlehampton; 10.05 Stagecoach 700 from B'ton to meet noon at George (JDW) then onwards around 'LA' from 12.45.

Wednesday 21 to Sx PotY (TBA)

Friday 30 to Petworth, Graffham & Selham; 11.05 Stagecoach 1 from W'tg to Angel then 13.15 Compass 99 to Foresters (both GBG) then footpath & lane  walk to Three Moles and onto Halfway Bridge for return buses via Petworth (approx. 3.5 miles).

For further info or to join our mailing list, email stuartelms@ntlworld.com or ring 07817 058928

Bus to the Pub, Pub of the Year

During the course of 2013 the Sussex Bus to the Pub (BttP) group visited some 120 pubs around the county. Inevitably there were a few old favourites that we returned to - some more than once or twice - and, yes, we also managed to find a few new ones, all of which helped to make the voting for our Pub of the Year (PotY) more than a tad interesting!

After a very close vote, we are pleased to announce that the Wilkes Head, Eastergate, is the Sussex Bus to the Pub group PotY for 2013 with the Royal Oak, Friday Street, Rusper, the runner-up.

The top ten pubs are:

- 1st. Wilkes Head, Eastergate
- 2nd. Royal Oak, Friday Street, Rusper
- 3rd. Gardener's Arms, Lewes
- 4th. Snowdrop Inn, Lewes
- 5th. Brewers Arms, Lewes
- 6th. Duke of Wellington, Shoreham-by-Sea
- 7th. Neptune, Hove
- 8th. Ship, Whitemans Green, Cuckfield
- 9th. Horns Lodge, South Chailey
- 10th. Tower, St Leonards-on-Sea

Some twenty-eight pubs featured in the voting and it was particularly pleasing to see several new faces including, in no particular order: Tower, St Leonards-on-Sea; Rights of Man, Lewes; Halt, Salehurst; Wellington, Seaford; Empress, Littlehampton; Angel, Petworth; Piries Bar, Horsham; Three Horseshoes, Elsted; and Anchored in Worthing.

The presentation to Sonia and Trevor at the Wilkes Head will take place on Wednesday 12 February and that to Sara and Clive at the Royal Oak on Friday 28 March. All are most welcome to join us in the celebrations and on our travels during 2014.

Stuart Elms and Mike Jacomb

Bus to the Pub Organisers

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 London & South East Area is Peter Page-Mitchell.

1648

East Hoathly, 01825 840830.

www.1648brewing.co.uk
Once again another 'best year ever' was achieved on cask ale production and sales, while the bottled beer is also selling better than ever before, with newly designed labels providing more information on the product. **Spiced Frog** (5.2%) and **Black Velvet Extra Oatmeal Stout** are now available bottled. After the success of **Sacred Solstice** in the summer, **Winter Solstice** (4.3%) was offered for the winter. The brewery was very proud to sponsor a video made at the Eastbourne Beer Festival for the Visit Eastbourne group; it is available to watch on the brewery website.

David Platt

360 DEGREE

Sheffield Park, 01825 722375.
www.360degreebrewing.com
The beer recipes are now finalized and excellent feedback is being reported from pubs. The full range is **Pale**



Ale (3.9%), **Sussex Bitter** (4.2%), **Pacific Pale Ale** (4.9%) and **IPA** (5.9%). The brewery has launched the Ninety Degree Club, the first of their social clubs as a means of building a rapport with regular purchasers of their bottled beer and mini casks. Membership costs £45 and includes a mini cask delivered to your home, a discount of 10% on future orders from the website and an invitation to a summer event.

Jason Phillips

ADUR

Steyning, 01903 867614.
www.adurbrewery.com
Brewery visits have begun now that the third fermenting vessel is in place and the brewery has been successfully reorganized to allow for more production on the 5-barrel plant. The co-operative volunteers broke their monthly brewing record by doing four brews in November. The co-operative has gained two new members and is cur-

rently interested in recruiting 'active' members who can afford to commit time and a little investment into this very worthwhile and enjoyable project.

Nigel Bullen

ANCHOR SPRINGS

Littlehampton, 01903 719086,
www.anchorsspringsbrewery.com.
The 4.8% American Pale Ale mentioned in the last issue is now on sale as **Liberty**. Two more new beers to the range are **Anchors Aweigh** (4.0%, amber ale with a red tinge) and **Nep-tune** (4.4%, chestnut-coloured fruity bitter). All three are available in both cask and bottle-conditioned form. Bottles are available singly or in packs of three, four, eight or a dozen from the pasty shop next to the Crown Inn brewery tap. The adjacent, former pet shop is in the process of being converted to a pub with an estimated Easter opening date. Branded merchandise is now available from the brewery shop. A new website is up and running as above.

The Quaffer

ARUNDEL

Ford, nr Arundel, 01903 733111.
www.arundelbrewery.co.uk
The company continues to showcase its beers to a wider audience. The big pre-Christmas event, 'Arundel by Candlelight', was a sell-out with wholly positive feedback from customers. Sponsored days at Worthing Rugby Club have continued to be very successful, while the brewery takes a regular

stand in the farmers' markets held on the third Saturday of every month in Arundel Town Square. An unusual autumn departure was **QPH Bitter** (Queens Park Hops), flavoured with Fuggles grown by a keen home brewer in the Queens Park area of Brighton, and dried on site in the brewery. A rebranding will be rolled out in the New Year, together with a fresh new range of seasonal and occasional brews. Some new products will be developed, which it is hoped will appeal to a younger market while still retaining the underlying 'keep it real' philosophy.
Jeff Vinter

BALDY

Parham House Estate, Pulborough, 07718 641195. www.thebaldybrewery.co.uk Having started a new career within engineering, which is going very well, Keith Donoghue is putting the Baldy Brewery to sleep for the time being. The brewery was always run parallel to his full time day job for the last two years, and will be resurrected in the near future with the experience recently gained. Keith would like to thank everyone who helped and supported him throughout and looks forward to that future date!
Ray Pilkington

BALLARD'S

Nyewood, 01730 821362. www.ballards-brewery.co.uk A good Christmas saw strong sales and bottling is now underway to replenish depleted stocks. The brewery has a new van. The annual Ballard's Walk was

very popular with £400 raised to support the Hayling Island Gorseway Community Care Home's replica "Pub" project, designed to offer their residents a trip down memory lane with friends and family. The 8.0% barley wine walk brew, **Lost in Space**, was No. 25 in the Old Bounder series. The Swan Inn (JDW), Haslemere, has a firkin each of **Best and Golden Bine**.
Barry Woodward

BASELINE

Small Dole, 01903 879111. www.baselinebrewing.co.uk **Decibel DnB Ale** is currently available (5.3%, Dark n Black Hop Ale in the Black IPA style). Sales have been increasing and unfiltered beer is catching on with landlords, beer festivals and beer drinkers. There are no plans for expansion at the moment and the brewery is looking forward to another good year of trading.
BLO TBC

BEACHY HEAD

East Dean, 01323 423313. www.beachyhead.org.uk **The Famous Christmas Ale** was well received at the Eastbourne Beer Festival and is selling briskly throughout Sussex; Middle Farm, Fittle, sold out twice. The brewery has enjoyed quite a successful year with the ales available at a large number of pubs across the county. Expansion continues to be an option and, hopefully, 2014 will see this matter resolved.
Tony Harman

BEDLAM

Albourne, 07955 684041. www.bedlambrewery.co.uk To compliment the long, dark evenings, **Porter** is now on sale, full bodied, rich and dark at 5.0%. Sales are going well and bottles have been delivered to some new outlets including the Wine Stand, Burgess Hill, and the Grape and Grain, Haywards Heath. More casks have also seen sales increase. Although only brewing on a weekly basis, the brewery is pleased that their beers are now more widely available in local pubs and beer festivals.
Peter Mitchell

BLACK CAT

Groombridge, 07948 387718. www.blackcat-brewery.com Marcus is once again working full time with the airline so has less time for brewing and can supply only four pubs: the Crown, Groombridge; the Cooper's Arms, Crowborough; Hatch Inn, Colemans Hatch; the Cat, West Hoathly. The **Black Cat** dark winter warmer recipe has been changed slightly this year to make it a little less sweet. The brewery is now a limited company with Marcus's wife a co-director.
David Moore

BRIGHTON BIER

The Hand in Hand, Brighton, 07967 681203. www.brightonbier.com The last two months of 2013 saw the brewery launch at Craft Beer Co. plus Meet the Brewer nights at Pub du Vin, Brighton and the Brunswick, Hove. The new range

of beers - including **West Pier Pale Ale** (4.0%) and the small brew run 'Special Edition' **Alt Red Rye** and **Grand Havana Smoked Porter** - received excellent feedback from these events and from pubs across Kent, Surrey, Sussex and London. The new best bitter, **Underdog** (4.2%), was launched in January, from which point the beers will also be available through SIBA.

Jim Hawkins

BURNING SKY

Firle, 01273 858080.

www.burningskybeer.com

Three cask beers continue to be brewed: **Plateau** (3.5%, pale ale), aimed mainly at the local market and hopped at different stages of the brew using a mix of US and New Zealand hops; **Aurora** (5.6%, strong pale ale); and **Devil's Rest** (7.0%, IPA). **The Saison L'Automne** (4.2%), **Saison L'Hiver** (4.2%) and **Saison à la Provision** (6.5%), using local, seasonal ingredients, are all aimed largely at the key keg and bottled conditioned market. The latter of these beers, aged in French oak tanks for three months, is to be bottled in mid-January using equipment kindly loaned by Hopdaemon Brewery, Kent. The beers are available at the unofficial 'brewery tap', the Snowdrop Inn, Lewes, whilst the cask ales (plus some keg) can also be found locally at various free houses. The Magic Rock brewer recently visited Mark in a collaborative attempt to replicate a true India Pale Ale; this is currently in the

oak conditioning tanks and, hopefully, will be ready around April. A dark brew at 7.0% using Belgium Roeselare yeast, is also conditioning in a red wine tank from Italy and may not be ready to drink for more than twelve months.

Ruth Anderson

DARK STAR

Partridge Green, 01403 713085.

www.darkstarbrewing.co.uk

From a very unscientific (and probably rigged) poll on Twitter, **Seville**, brewed with bitter orange, Curacao peel and orange blossom, was voted the favorite beer from the Dark Star back catalogue of recipes. And for that reason it will be brewed again for March. Some Twitterers (?) have very long memories as votes were also cast for some of the brewery's first brews. The Dark Star Foundation, which the brewery set-up mid 2013, was able to donate over £6k to local charities and good causes. Much of those funds were raised through the many generous people on the Saturday brewery visits, perhaps as appreciation or perhaps to escape being told over and over again about the beauty of the Cascade hop.

Clive Watson

DOWNLANDS

Small Dole, 01273 495596.

www.downlandsbrewery.com

The brewery has been working pretty much to capacity with Assistant Brewer Dave helping to match output to demand. A new 10-barrel fermenter is now on

order to increase capacity. The existing 5-barrel fermenters on site will be used as conditioning vessels. Brewery Rep Phil Ayling has left to join Long Man Brewery and will be sadly missed, having done so much to build up trade.

Pyecombe All Ye Faithful and **Christmas Pud** sold well and the winter seasonal, **Migration Song** (4.6%) also proved popular. Following the success of the first limited edition beer (Pale), there are plans to produce more single gyle beers, the next for February.

Roger Coton

FILO

Hastings, 01424 420212.

www.filobrewing.co.uk

The year 2013 was a busy one with the brewery running at near full capacity. FILO beers are available in many local pubs, as well as further afield in other parts of East Sussex and West Kent. The seasonal offering was **Our Auld Ale**, a 6.5% winter beer. Regular beers - **Churches Pale**, **Crofters**, **Gold**, **Cardinal** and **Old Town Tom** - remain as popular as ever.

Bill Turner

FIREBIRD

Rudgwick, 01403 823180.

www.firebirdbrewing.co.uk

Old Ale XXXX has been added since the last issue to the 2013 launch beers, **Heritage XX Best Bitter**, **Paleface American Pale Ale**, and **Bohemia Pilsner Lager**. The New Year will see a pale beer using New Zealand single hop variety Pacific Gem, as well as a Weissbier, complete with

the yeasty, zesty tones so typical of this Munich speciality. Subsequent plans are to produce many seasonal ales and world classics including Porter, Alt Bier and Belgian Pale Ale. Two new fermenters are also scheduled for delivery in January. Bill King and Richard Peters are grateful for the fantastic support they've received from all quarters and want to take this opportunity to wish every one of their fans a happy and prosperous 2014.

BLO TBC

FRANKLINS

Bexhill, 01424 731066.
www.franklinsbrewery.co.uk
The run up to Christmas was very busy. **English Garden** (3.8%) won the Beer of the Festival at the Worthing Beer Festival in October. The award was presented at the brewery on Saturday 11 January. Franklins is the main sponsor of the Ale & Arty Beer Festival at the De La Warr Pavilion, 21-22 March. The event is put on by Bexhill Rotary Club.

Mac McCutcheon

GOLDMARK

Poling, nr Arundel, 07900 555415 / 01903 297838.
www.goldmarks.co.uk
The brewery had the best month trading in December, boosted by the success of **Secret Santa**, (4.6%) dark-coloured with orange, cinnamon and clove notes and a smooth velvet finish. A new assistant brewer, Ben, started in December. The local CAMRA branch made a brewery visit, which was great fun. Three new beers

brewed in mid-January will be available by the time you read this: **American Hop Idol**, 4.4% APA, very expensive to make with crazy amounts of hops; **Phoenix**, 4.1% new twist on a best bitter with scarce Phoenix hops; **Warrior**, 4.6% dark brown ale. **Liquid Gold**, **Best Bitter** and **Hop Idol APA** are all starting to be bottled.

Jerry Marchant

GOLDSTONE

Goldstone Brewery Ltd, The Forge, Streat Lane, Ditchling Common, West Sussex, BN6 8SG, 01444 257053 / 07748 153735.

This new brewery is seeking outlets in local pubs and into Brighton and Hove. Four beers so far brewed, all at 4.2%, are **Beacon** (Best Bitter), **Ruddy Duck** (Rich Dark Ale), **Old Chamer** (Golden Ale), and **Amarillo** (American Pale Ale).

GRIBBLE

The Gribble Inn, Oving, nr Chichester, 01243 786893.
www.gribbleinn.co.uk
The full range of beers is distributed locally. Real draught cider is now available in the pub. Plans are now advanced for installation of a bottling plant alongside the brewery. A brewery visit took place in December for local branch members.

Chris Wright

HAMMERPOT

Poling, nr Arundel, 01903 883338.
www.hammerpot-brewery.co.uk
The New Year at the Vinery brings a slew of new entries and re-releases to get the

year going and combat post-Christmas ennui. **Oyster Pond Stout** (4.2%) and the new **Mocha Mild** (4.6%) will be available by the time you read this. **Martlet** (3.6%, light ale) and **This England** (4.0%, town bitter) will both be returning around Easter. Finally there is the new and as-yet-unnamed IPA, a deep gold 5.4% brew with a touch of the Cascade about it, due to hit the bars in mid-February.

Tim Walker

HARVEYS

Lewes, 01273 480209.
www.harveys.org.uk
HM The Queen and HRH The Duke of Edinburgh visited the brewery on 31 October. On the same day Harveys unveiled their new horse-drawn dray. Every Friday since then it has visited the pubs in Lewes, while during the lunchtime of Thursday 19 December the dray visited thirteen Brighton pubs. Harveys are seeking to maintain this unique tradition by featuring the horse and dray at events around Sussex in 2014. Seasonal ales to take us up to the next issue will be **Kiss** (February), **Porter** (March), **Georgian Dragon** (April), **Olympia** (April to September) and **Knots of May**.
Jack Wilkinson

HASTINGS

St Leonards-on-Sea, 01424 850961 / 07708 259342.
www.hastingsbrewery.co.uk
The Handmade range of beers now numbers a dozen: **Handmade 11** is a 5.4% Black IPA single hopped with Ella; **Handmade 12** is a version of the 4.8% pale ale

recipe, hopped with Green Bullet. Both are unfiltered, in common with all Hastings beers. Meanwhile, **Handmade 5: Galaxy Pale Ale** (4.8%) scooped Beer of the Festival at the Eastbourne Beer Festival in October and achieved the same accolade the following month at the York Brewery Beer Festival. As a result, it will join the core range in 2014, so will always be available in cask. London is now the largest market for Hastings beer, with the Handmade range and **Porter** proving especially popular. Permanent and regular pub stockists closer to the brewery are the Jenny Lind, the Whistle Trago (formerly Revolver Bar) and the White Rock Hotel, Hastings; the Inkerman Arms, Rye Harbour; the Albatross Club, Bexhill-on-Sea; and the St Leonard, St Leonards-on-Sea.

Peter Page-Mitchell

HEPWORTH

Horsham, 01403 269696.
www.hepworthbrewery.co.uk
Hepworth is again a finalist in the Sussex Food & Drink Producer of the Year. An application has been made for planning permission to build a new brewery, shop, and visitor centre at Brinsbury on a 1.8 acre site. The complex will include a lot of green technology, much improved buildings as well as sufficient space to cope with the next ten years of expansion. A new seasonal cask beer coming out in February is **Russian Red**, developed for sale in Moscow and now to reach the

most distant parts of Sussex.

Andrew Wilson

HIGH WEALD

East Grinstead, 07836 291430.
Andy@highwealdbrewery.co.uk
The big tanks are up and running and the brewery is working at 2.5 barrels whilst the business builds, with full capacity eventually to reach 4 barrels. New outlets are being sought for the four cask and bottle conditioned ales - **High Weald Best** (3.8%), **Greenstede Gold** (4.0%), **Wealden Pale Ale** (4.1%) and **Charcoal Burner Oatmeal Stout** (4.3%) - which are regularly available at the Market Square shop, East Grinstead, and are often to be found at free houses in surrounding towns and villages, for example, the Curious Pig in the Parlour, Copthorne, and Horley Football Club bar. The brewery has joined SIBA and may be looking at their Direct Delivery Scheme.

Jonathan Samways

HURST

Hurstpierpoint, 07866 438953.
www.hurstbrewery.co.uk
Two new beers are now available. **Keeper's Gold** (4.4%) is smooth, amber-golden ale with a floral aroma and refreshing hoppy finish. Brewed to celebrate the long history of beekeeping along the South Downs, its citrus notes are balanced by a subtle infusion of honey from the hives of local beekeeper Philip O'Connell. **Winter Watchtower** (5.5%) is a strong, dark classic porter with a rich, creamy

head and distinctive bitterness from highly roasted malts.

Steve Floor

ISFIELD

Framfield, 01825 750633 / 07803 716758.
enquiries@isfieldbrewing.co.uk
Isfield Bitter and **Straw Blond** are selling well, as are the current seasonal **Flapjack** (5.3%, stout) and the new **Premium Blond** (5.2%, a.k.a. Straw Blond with attitude).

Peter Adams

KEMPTOWN

The Hand in Hand, Brighton, 07967 681203.
The range continues to expand and is exclusively available at the Hand in Hand. **Gold** (4.0%) and **Red** (4.5%) are regularly on alongside alternating specials including **Black** (4.5%), **Cascadian** (4.5%), **IPA** (6.0%) and the latest pale ale **Thirty Three** (3.3%).

Jim Hawkins

KING

Horsham, 01403 272102.
www.kingbeer.co.uk
The new "Kings" logo and the "Heritage" and Evolution" brands should by now be familiar, the latter beers with distinctive pump clips made from recycled CDs. **Green Bullet** (4.4%) was the first Evolution beer, followed by **Warrior Kiwi Pale Ale** (4.8%) and **Northern Lights**, a (4.1%) spiced fusion white beer. On the Heritage side, **Poachers Moon**, a 4.1% autumn brew was in big demand. **Wonderland** (4.1%) is the Christmas Heritage offering, using Cascade hops and more than a hint of orange.

Most of the **Northern Lights** and a special 5.3% mulled version of **Festive** were bottled and may still be available from the brewery shop.

Mike Head

KISSINGATE

Lower Beeding, 01403 891335.

www.kissingate.co.uk
Nine CAMRA branches attended the Kissinggate annual Christmas Festival - a fitting end to a very successful year for the brewery. October saw the following beer festival awards: second place for **Black Cherry Mild** at both Eastbourne and Croydon & Sutton; and a first place at Twickenham for CAMRA South East Gold Winner, **Six Crows**. Kissinggate are brewing to capacity: **Mandarina Red** and **Toffee Cog** have been ordered along with **Six Crows** for the National Winter Ales Festival, Derby. Two new beers are to be launched in mid-March. The brewery shop is now open. Gary and Bunny are concentrating on the hospitality side of their business with bookings for brew days, corporate events and away days. Several ticketed brewery events are planned for 2014 such as beer and curry evenings, and a brewery history evening with David Muggleton (The Quafer). Details of all events, including the annual Springfest, can be found on the brewery website. See also this issue's diary dates.

Roy Bray

KITCHEN GARDEN

Sheffield Park, 01825 790775.

www.kitchengardenbrewery.co.uk
The brewery continues to concentrate on producing small volumes of high-quality bottle conditioned beers for supply to a limited number of outlets, available at the brewery shop and the Hastings 1066 Market amongst others. All of the beers are suitable for vegetarians and some for vegans.

Jason Phillips

LAINÉ

The North Laine, Brighton, 01273 683666.

www.drinkinbrighton.co.uk/north-laine
Two new beers since the last issue are **Amber Sky** (3.7%) and **Ruby Sipper** (5.0%). Every day the brewpub chooses a different beer and reduces it in price by an amount totaling the duty and tax, as a protest to the taxman and a special offer to the customer. Take home your favourite Laine Brewery beer in a nine-pint mini keg. Brewery tours are now being organized, Monday to Thursday only. Also spend a day helping to brew one of their ales and take home a keg when it is ready.

Ruth Anderson

LANGHAM

Lodsworth, Petworth, 01798 860861.

www.langhambrewery.co.uk
The busiest Christmas yet up at Lodsworth. Extra space is now being taken in the next unit to give room for the new fermenters.

Black Swallow (6.0%,

Black IPA) is now a regular beer, while **Triple XXX** (4.4%, dark mild) is the winter seasonal ale. The brewery has entered into a Co'ALE'ition with The Monster Raving Loony Party in which **Arapaho** (4.9%, APA) will have an alternative (optional to landlords) branding in the run up to the May 2015 General Election as **Co'ALE'ition Gold**. The beer has been selected as part of an ALE alliance, involving four other micros, by Alan 'Howling Laud' Hope, the new leader of TMRLP, who has been in the pub trade for thirty years.

Peter Luff

LISTERS

Ford, 07775 853412.

Brewing is no longer taking place at the Little Coffee House and Bistro, Littlehampton, as Lister's is moving to dedicated premises on Ford Lane near Ford Station. The brewery will be 1.5 barrels and fully automated. **Best Bitter** will be available again hopefully by mid-February with plans for a golden/summer ale to follow.

LONG MAN

Litlington, 01323 871850 / 07976 777992.

www.longmanbrewery.com
Spring seasonal beer **Copper Hop** (4.2%) is a new addition to the range, available in March. Kegging is also in the pipeline, with beer hopefully being ready for Easter. Due to this and demand increasing in general, a sixth, 20-barrel fermenting vessel is on its way. Welcome to Phil

Ayling, the newest member of the team, in a sales role.

Scott O'Rourke

NAKED

Naked Beer Company, Unit F, Modern Moulds Business Centre, 2-3 Commerce Way, Lancing, BN15 8TA, 01903 791230.

nakedbeerco@gmail.com
Robert Thomas (previously with Ascot brewery) and Deniz Oz have set up a new brewery on a Lancing industrial estate. They will be using a 5-barrel kit and plan to start with two brews, **Streaker** (4.0%, IPA) and **Indecent Exposure** (4.5%, porter). In their own words, "our goals are to challenge the stigmas and perceptions of craft beer through the use of exotic flavours and abstract brewing techniques. In doing so we hope to invite both the beer drinkers and non-beer drinkers to expand their drinking horizons."

BLO TBC

PIN UP

Stone Cross, Crowborough, 01892 611411.

www.pinupbeers.com

The brewery is looking for new premises to expand and more local to Brighton. Five beers are available throughout the year and it is hoped to be kegging some of the range soon. Wholesale is on a more nationwide basis this year and it is intended to push forward the bottling market: **Pale Ale** and **Milk Stout** are available in 330ml bottles.

BLO TBC

RECTORY

Streat, 01273 890570.

The Brewers Arms, Lewes, held a Meet the Brewer night on Wednesday 2 October where Godfrey gave a well-received talk on the links between brewing and the church, illustrated with overhead slides. The forty or so attendees were entitled to two halves of the available supplies of **Harvest Ale** (4.5%) or **Reactor's Revenge** (5.0%) and buffet food. Available in the November-December period were **Bonfire Toffee Ale**, **Old Ale**, and **Christmas Ale**, all at 5.0%. An article in the CAMRA magazine, *BEER*, states there are tentative plans to do bottled versions of some beers.

Paul Free

ROTHER VALLEY

Northiam, 01797 252922 / 07798 877551.

Specially brewed for the Plough, Crowhurst was a 4.2% bitter, **Old Jack**, named after the landlord's father. Rother Valley's three thousandth brew will take place in February: a special one off beer called **3000** will be available in March.

Dawn Lincoln

TURNERS

Ringmer, 08456 892689.

www.turnersbrewery.com

sales@turnersbrewery.com
The brewery has employed an apprentice brewer and, in conjunction with Turners Farm and Plumpton College, is looking to create more apprentices in the agricultural, farming and business development areas. This is part of a move to expand the business further and will include the planting of hops on the farm in 2014.

The beer range is to be increased with new recipes planned for an IPA, APA, porter and a blonde. These may be available early in 2014. The launch of two exclusive beers for JD Wetherspoon has been a great success. In addition to being permanent fixtures at JDW pubs in Brighton and Hove, they are also on the beer list for all JDW pubs in Kent, Surrey and Sussex, leading to many additional sales.

Jason Phillips

WELTONS

Horsham, 01403 242901.

www.weltonsbeer.co.uk

The Christmas ales went down a treat in pubs and at a special evening at the brewery. **Broadwood Was-sail** (6.1%, stout) also went down well in January at the White Horse, Maplehurst. **Headless Horseman** (6.0%, oatmeal stout), **Topper Mild** (4.0%) and **Winter Heat** (4.9%, stout made with dry chilli) are all available now. There will be eight beers in February as usual for the Six Nations rugby, and a wood aged **Churchillian Stout** (6.6%) to remind us that Imperial Russian Stout was in fact a British recipe brewed originally for export! There will be a range of golden ales brewed for the spring equinox including **Ossie's Folly** (3.9%), **Equinox Gold** (4.3%), **Golden Springtide** (4.7%) and **Spring Burst** (5.0%). Alex continues to brew the beers and the brewery has just taken on a new salesman with a passion for beer.

Nigel Bullen



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**St George's Day Beer Festival, George & Dragon, Tarring, BN14 7NN
Friday 25th – Sunday 27th April**

**Bentley Medieval Festival, Bentley Wildfowl & Motor Museum, Halland, Lewes BN8 5AF
Saturday 3rd - Monday 5th May**

**Bill Target Memorial Steam Rally, Highbridge Farm, Highbridge Road, Eastleigh, Hampshire SO50 6HN
Saturday 17th & Sunday 18th May**

**A Countryside Celebration, Hollycombe Working Steam Museum, Iron Hill, Liphook, Hampshire, GU30 7LP, UK
Saturday 24th – Monday 26th May**

**Floral Fringe Fair, Knepp Castle, East Grinstead, West Sussex BN13 8LJ
Saturday 31st May & Sunday 1st June**

**Dene Steam Rally, Starter Gate Farm, Charlwood Lane, Monkwood, Ropley, Hampshire SO24 0HA
Saturday 21st & Sunday 22nd June**

**England's Historical Spectacular, Pippingford Park, Nr. Nutley, East Sussex TN22 3HW
Saturday 26th & Sunday 27th July**

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CIDER HOUSE NOTES

Cider in the Heart of Sussex

In the heart of mid-Sussex, halfway between Horsham and Henfield as the crow flies, lies the one-pub, one-cidermaker village of Maplehurst; and these two singularities are linked, as the cider from JB's orchard is available in the local pub, the White Horse, only 200 yards down the same lane. The cidermaker is John Batchelor, who has lived in Maplehurst for the last thirty-six years. He planted up the orchard close to the house at The Orchard (very appropriate!) with cider apple trees early on, acquiring about two further acres later to plant up more, approximately 200 trees in all. So he has been producing cider for quite a few years now, and all from proper West Country cider apple varieties (twelve different ones), though his cider tastes different from the West Country ciders due to the different terroir (geography, geology, weather conditions etc.). The apple varieties are Somerset Redstreak, Hereford Redstreak, Improved Redstreak, Sweet Coppin, Sweet Alford, Michelin, Porters Perfection, Harry Masters Jersey, Chisel Jersey, Kingston Black, Dabbinet, Yarlington Mill.

JB Cider is only produced in relatively small amounts (never more than the 1500 gallons, and frequently less than 1000 gallons, allowed free of duty) so John is truly an artisan cidermaker. His first press, which lasted through till about four years ago and still sits in the corner of his Cider Shed, was a single screw wooden press from Nuthurst Farm, and until John bought it hadn't been used since before the Second World War, when the then farmer used to charge the locals a penny a gallon for

pressing their own apples. It bears the logo "return to Lochinver", referring to his love for fishing on that part of the West Coast of Scotland. Now he has a hydraulic press from Vigo, and a scrapper (apple crushing machine) to help him extract the precious



fruit juice which is then left to ferment and be stored for up to three years. He has no help from family, only from friends and neighbours in apple-picking in the autumn, with an occasional mini-

bus full of helpers from one of the local CAMRA branches, and everyone is paid in cider!

An important event in the calendar each year is the Broadwood Morris Wassail,



when the Morris men and women dance down at the White Horse and then lead the public up the lane to the orchard to Wassail the oldest apple trees to ensure a good crop in the coming year. This has

been happening for about the last twelve years, with increasing numbers attending in all weathers – it takes place as close as possible to the Twelfth Night on 5 January each year, and about three years ago eight

inches of snow fell during the course of the evening, though that didn't deter everyone processing up to the orchard, including a BBC film crew which happened to be featuring the event for the local news programme!

John's cider has won several 'Cider of the Festival' awards at various CAMRA branch festivals, and even won the first Super Regional Cider Competition for South of England, held at the Pig's Ear Festival, London, 2008. As the 'Region' encompassed Surrey and Sussex, Kent, Central Southern and Wessex areas, with there being about thirty-two possible submissions from cidemakers in all, that was a rare accomplishment!



We now have separate Regional Competitions for the above areas, the local one covering just Surrey and Sussex; Oakwood won in 2013.

When John isn't busy with the orchard, he spends his time tending his garden and vegetable crops, cycling (including in France), and when he has a chance, fishing, though he hasn't done this for a few years now. He used to have a lovely black and white sheep dog called Badger, but sadly he passed away about four years ago; John does still have the company of his daughter's dogs, though, who live next door. Oddly enough, he doesn't have much spare time – and rarely drinks his own cider, though he does enjoy a tippie occasionally.

Jackie Johnson

Surrey and Sussex

Regional Cider Coordinator

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For this competition, any traditional (i.e. made from freshly-pressed apples and not micro-filtered, pasteurised or artificially carbonated) cider produced in Surrey or Sussex is eligible. Only one cider per producer will be judged, so makers are asked to nominate which of their ciders is entered. Producers need to be able to provide at least a 10-litre box on the day, as although we only need a small amount for judging, the public will want to drink the winning cider and other entries after the final judging!

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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BEER FESTIVALS AND OTHER DELICHTS

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 7-9 Stanley Arms Winter Beer Festival, 47 Wolseley Road, Portslade, BN41 1SS, 01273 430234, www.thestanley.com

Feb 19-22 NATIONAL WINTER ALES FESTIVAL, The Roundhouse, Pride Park, Derby, DE24 8JE, www.nwaf.org.uk

Feb 21-22 Ropetackle Centre Beer Festival, Little High Street, Shoreham-by-Sea, BN43 5EG, 01273 464440, www.ropetacklecentre.co.uk

Feb 21-22 WINTERFEST XXII, Thorngate Halls, Bury Road, Gosport, Hants, PO12 3PX, www.psehcamra.org.uk/Winterfest.php

Feb 21-23 Rose in June Winter Beer Festival, 11 Real Ales, 102 Milton Road, Portsmouth, PO3 6AR, 023 9282 4191, www.theroseinjune.co.uk

Mar 5 Meet the Brewer, Gary Lucas of Kissingate, and brewery historian David Muggleton (The Quaffer). Join us for an evening of great beer, nibbles and a fascinating insight into the history of at least four 19th century breweries in Crawley. Quiz & prizes too! 8pm at the Jubilee Oak (JDW), 6 Grand Parade, Crawley, RH10 1BU, 01293 565335

Mar 6-8 24th SUSSEX BRANCHES BEER & CIDER FESTIVAL, Hove Centre, Norton Road, Hove, BN3 4AH, 07450 656148, www.sussexbeerfestival.co.uk

Mar 13 Train to London Pubs, TTLP16: To South East London including, hopefully, the brand new Waterloo Tap, SE1 and the Ivy House, SE15, famously saved from destruction by community action and finally a community buyout. Contact Pete Brown, 01243 552908, peteb@custardtowers.plus.com

Mar 15 An Evening with The Quaffer:

David Muggleton gives a talk on the history of Sussex brewing including a fascinating insight into Crawley's rather hidden brewing past! Quiz & prizes. 6.00pm start. Tickets £15.00, includes a complimentary drink on arrival, plenty of nibbles and 1990s priced beer. Kissingate Brewery, Pole Barn, Church Lane Farm Estate, Church Lane, Lower Beeding, RH13 6LU, 01403 891335, www.kissingate.co.uk

Mar 21-22 Ale & Arty Beer Festival, De La Warr Pavilion, Marina, Bexhill-on-Sea, TN40 1DP, 01424 229111, www.bexhillbeerfestival.com

Mar 22-23 NORTH SUSSEX CAMRA SPRING EQUINOX BEER FESTIVAL, Drill Hall, Denne Road, Horsham, RH12 1JF, camra.equinox@gmail.com

Apr 12 SUSSEX BRANCHES LIAISON MEETING, Maypole Inn, Maypole Lane, Yapton, BN18 0DP, 01243 551417

Apr 25-27 CAMRA MEMBERS' WEEKEND & AGM, The Spa Complex, Scarborough, YO11 2HD, www.camraagm.org.uk

May 2-5 Dean Ale & Cider House Inaugural May Bank Holiday Beer Festival, West Dean, Nr. Chichester, PO18 0QX, 01243 811465, www.thedeaninn.co.uk

May 2-5 Anchor Inn May Bank Holiday Beer Festival. All nine pumps will again be in use and around twelve ales will be available during the weekend; Church Street, Hartfield, TN7 4AG, 01892 770424, www.anchorinnhartfield.co.uk

May 16-18 25th YAPTON SILVER JUBILEE BEEREX, Yapton & Ford Village Hall, BN18 0ET; See back page advert and www.westernsussexcamra.org.uk

May 23 Train to London Pubs, TTLP17: To West London including, hopefully, the

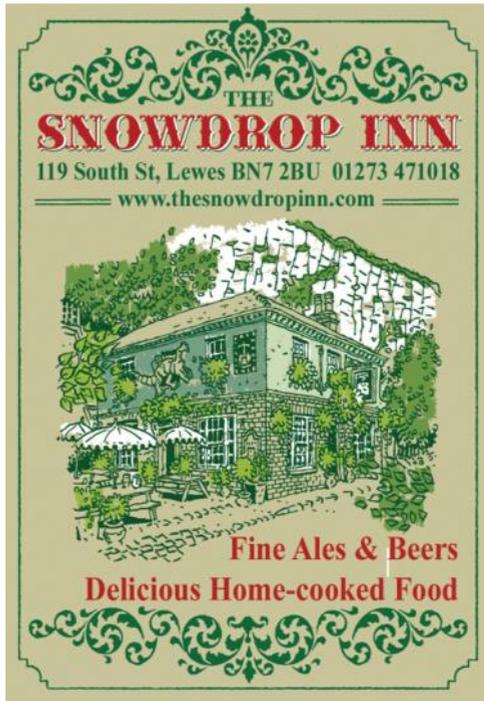
Twickenham Brewery Tap plus others tba.
Contact Pete Brown, 01243 552908, pe-
teb@custardtowers.plus.com

May 23 Bluebell Railway Real Ale and
Jazz Event (also on June 20, July 25 and
Aug 1); Sheffield Park Station, TN22 3QL,
01825 720800, [www.bluebell-railway.com/
event/rail-ale-evenings/](http://www.bluebell-railway.com/event/rail-ale-evenings/)

May 24 Spin Up in a Brewery: static roll-
er racing, world class BBQ and beer of
course. Dark Star Brewery, 22 Star Road,
Partridge Green, RH13 8RA, 01403 713085,
www.darkstarbrewing.co.uk

May 24 Kissingate Brewery Springfest,
11am-8pm, Pole Barn, Church Lane Farm
Estate, Church Lane, Lower Beeding, RH13
6LU, 01403 891335, www.kissingate.co.uk

May 30-Jun 1 2nd Crawley Beer Festi-
val, Three Bridges Football Club, Jubilee
Walk, Crawley, RH10 1LQ, 01403
891335/07791 872289,
www.kissingate.co.uk/CrawleyBeerFest.html



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Horsham Drill Hall 22-23 March

Tickets for the first CAMRA North Sussex Equinox Beer & Cider Festival are selling well. The proven excellent beer festival venue is the Drill Hall, Denne Road, Horsham, RH12 1JF, which is in the town centre about a twenty minute walk from the station. Tickets are available from Beer Essentials, the Malt Shovel and Kings Brewhouse, all in Horsham. Postal applications (cheques payable to CAMRA North Sussex) to The Treasurer, 19 Felbridge Avenue, Crawley, West Sussex, RH10 7BD.

The beer list is almost finalised, with over fifty to choose from. All six of our excellent branch brewers will be featured, plus other local favourites, a number of the new breweries that have opened in the few months, and some gems from further afield. A healthy mix of winter and spring ales will be available, as you would expect on the weekend of the Spring Equinox. There will also be a great selection of local cider and perry. The more tickets we sell, the more beers we will be ordering, so if you have not bought your tickets yet, help us to get the beer order to over sixty.

Sessions are Saturday 12noon-4pm and 6-10pm, then Sunday 12noon-4pm. Tickets are £6 for the Saturday sessions, £5 for Sunday, and include a souvenir glass, plus a free pint for card-carrying CAMRA members. Hot and cold baguettes and snacks will be available at all sessions. A number of musicians are lined up to provide entertainment for the Saturday evening and Sunday afternoon sessions. A £1 donation will be made by the branch to a local charity for any returned souvenir

CAMRA Spring Equinox Festival

glasses, along with the value of any donated surplus tokens.

For more info, including a beer list, contact camra.equinox@gmail.com, or twitter [@camraequinox](https://twitter.com/camraequinox), or visit www.northsussexcamra.org.uk.

Mike Head

North Sussex Branch

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gribble brewery

The Western Sussex Branch of CAM-RA was invited to visit the Gribble Brewery by Simon Wood, licensee of the Gribble Inn and owner of the adjacent brewery. Fourteen members gathered in Oving at lunchtime for the visit on Saturday 7 December. The Gribble Brewery began operations in 1979 as a 5-barrel plant and remains the same today, being the longest serving micro brewery in the branch area.

Rob Cooper has been brewer here since taking over from his father, fifteen years ago. Rob can claim credit for such popular brews as Reg's Tipple, Pig's Ear and, perhaps most notably, Fursty Ferret, an ale Rob created while the brewery was owned briefly by Hall and Woodhouse, who then went on to successfully market Fursty Ferret nationwide, as a bottled beer. No mention however of the origin in the Gribble Brewery, sad to say. Reg's Tipple was named after a regular customer, alas no longer with us, but at 5.0% the beer remains popular with the current crowd.

We were able to taste the range of Gribble beers before adjourning to the brew house for a chat from Simon (pictured far left in white top). Despite the age of the brew vessels all looked as good as new and spotless. Beers for tasting included ChiPA (3.7%), Fuzzy Duck (4.3%), Plucking Pheasant (5.0%) and the formidable Wobbler, which at 7.2% finds regular use by a local baker to produce unique artisan bread. Quadhopper, utilising four bittering and aroma hops was not available as this is a



Gribble Brewery Visit

popular summer seasonal offering. All beers tasted were in fine condition.

Simon explained some of the difficulties producing this range of beers for the pub and a number of local outlets, while at the same time keeping the taxman happy. He explained that there is no intention to extend production beyond the existing five barrels per week. There are plans, however, to provide a bottling plant, as there is strong renaissance for a variety of bottled beers, and space has been set aside to incorporate this development. After Simon fielded several rounds of questions we returned to the pub for filling snacks and a few more beers before dispersing by bike or the sparse public transport. Our thanks go to Simon for a most enjoyable outing.

Chris Wright



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HARVEYS



Her Majesty the Queen and HRH the Duke of Edinburgh visited Harveys Brewery in Lewes when they came to Sussex on 31 October 2013. The Royal party toured the brewery with Head Brewer & Joint Managing Director, Miles Jenner, and Chairman & Joint Managing Director, Hamish Elder.

On the mash tun floor, the Queen started the steel's masher to initiate a brew of Elizabethan Ale. Originally brewed to celebrate her coronation in 1953, Harveys has continued brewing it to the present day. The Royal visitors paused to sign the Brewing Book containing the day's entries before visiting the copper house, fermenting room, racking cellar and bottling line where the day's activities continued as normal.

Royal Mash at Harveys



Staff congregated at different stages en route and spontaneous applause greeted the Royal progress. Miles Jenner commented: "The Queen and The Duke of Edinburgh took an avid interest in both the process and the jobs that staff were performing. It was a very relaxed tour."

The Royal party joined guests of the Lord Lieutenant of East Sussex at a luncheon, hosted by Harveys, in a marquee erected for the visit in the brewery yard. The eighty guests, representing voluntary sector organisations and those involved in public service, enjoyed a meal comprised entirely of Sussex fare including Brill from Newhaven fish market, Sussex Best Bitter and Sussex wines. The Loyal Toast was proposed by Hamish Elder and the Royal visitors left Lewes through streets thronged with well-wishers. As they departed, the Royal Stand-ard, which had been flown over the brew house as they arrived, was duly lowered.



We are often blessed with unseasonably fine weather for this annual event and Sunday 1 December 2013 was no exception. The previous ten days had been dry, promising firm going in the fields and footpaths through which we would be walking during the afternoon, and although the sunshine of the previous day had sadly gone it was not even cold, not by the standards of some other years!

CAMRA Western Sussex branch usually arranges a fifty-seater bus to collect people from various points along the coast and take us to and from the brewery in Nyewood. This year, by a piece of luck, we were treated to a ride in a most luxurious coach borrowed from Stagecoach – air suspension and all – not quite what we are accustomed to! Although minor mechanical troubles meant a late start from Worthing, the performance of this vehicle allowed us to make up most of the time and we were at Ballard's brewery by 10.20am, to find the yard already full of hundreds of prospective walkers enjoying the brewery's products.



The whole range of Ballard's cask-conditioned beers was available including this year's new winter beer from the 'Old Bounder' series: Lost in Space (8.0%). This lovely beer was on sale from the cask as well as in bottles to take away, and was universally enjoyed.

Ballard's Brewery Walk



We eventually set off walking in the direction of Elsted and the Three Horseshoes, where we had a couple of pints in the delightful garden before walking down the lane to the Elsted Inn, busy with its customary BBQ going at the front. Others decided to walk down to South Harting to visit the newly-reopened White Hart, now run by the Upham pub group from Hampshire.



Our bus started its pick-ups from the various pubs at 3.20pm and took us on to the White Horse at Rogate where we were very happy to find Harveys Christmas Ale (7.5%) on hand pump as well as Bonfire Boy (5.8%).

On our way back home we stopped off for a quick one or two at the Coach & Horses, Compton which rounded off the day nicely. Not a day for the abstemious, but a



celebration of some of the fine strong Sussex ales that help to make winter tolerable. Our thanks go to Carola and Fran and all at Ballard's for organising the day - as a result of which £400 was raised for local charities - and to our long-suffering driver Chris for getting us there and home again. We will be there again for the next walk on Sunday 7 December 2014.

Peter Brown

Western Sussex Branch

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Three additional Pub of the Year (POTY) awards were made at the end of last year by the South East Sussex Branch. The Halt at Salehurst won the Country Pub of the Year. Formerly called the Eight Bells, and renamed after an adjacent railway stop on a hop picking line, this family-run pub just outside Robertsbridge was saved from redevelopment in 2006 and has been a *GBG* entry since



2008. Our picture left shows the landlord Andrew Augarde and staff, with Peter Page-

Mitchell, CAMRA Sussex Area Organiser, raising a glass.

The Wheatsheaf at Willingdon won the Community Pub of the Year. Originally two flint cottages, this pub to the north of Eastbourne is an integral part of their Downland village. They host a number of charitable and entertaining community events and also hold an annual August Bank Holiday Beer Festival. Branch chair



Peter Adams is pictured (left), with landlord Martin Hughes (right),

and pub supporters (centre) holding the award.

The White Rock Hotel in Hastings won the LocAle Pub of the Year. This seafront hotel has a stylish bar that overlooks the town's pier. The four real ales available are always from independent Sussex breweries. The

South East Sussex Branch Pub of the Year Awards, 2013

hotel, which has been *GBG* listed since 2007, is no stranger to POTY awards, having won the overall branch Pub of the Year in 2008. Among other branch members, chair Peter Adams is pictured behind the Old Ale hand pump with hotel proprietor Laurence Bell holding the award.




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Eastbourne Beer Festival Report

I just wanted to thank everybody for their efforts in ensuring the success of the 11th Eastbourne Beer Festival (10-12 October), with particular thanks to those who set up and took down. We sold 94.1% of the beer, a good result, with the Thursday and Saturday evening consumption up and the other two sessions the same as last year. 4184 punters drank 13616 pints, (with a little bit of help from us). The number of punters was 210 down from the previous year, with a drop in the Thursday attendance accounting for the change.

The following awards were made. Beer of the Festival: Hastings Handmade Number 5. Sussex Micro Beer of the Festival: Beachy Head Legless Rambler. Sussex Exemption Beer of the Festival: Pictish Brewers Gold. The Champion Beer of

Britain heats:
Speciality:
first,
Bingham
Vanilla

Stout; second, Kissingate Black Cherry Mild (two excellent dark beers); Golden Ales: first, Tillingbourne Falls Gold; second, Brakspear Oxford Gold.

With Peter Page Mitchell, I then visited Hastings Brewery where the Slough, Windsor & Maidenhead Branch of CAMRA were presenting their Beer of the Maidenhead Festival for the Porter. Amongst them was the Bingham's Brewer. So while Peter was able to tell Brett of Hastings about another win, I was able to give Bingham's the good news.

Peter Adams



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Real Ale & Jazz at the Bluebell Railway

head towards East Grinstead and the connection to the national railway, which makes it very easy to get to the Bluebell Railway from London.

I have been a member of the railway since the early 1980s and in that time have only been on the footplate twice. So I am surprised when two of our party who are not railway enthusiasts manage to blag their way onto the footplate. The train departs from East Grinstead and it is now time to sample another beer. This time I go for High Weald Best Bitter, brewed in the town. The line meanders through the rolling Sussex countryside; certainly a relaxing way to spend a Friday night. Eventually we arrive at Sheffield Park, where we have Bangers and Mash. There is a choice of two beers here and I opt for Timothy Taylor Golden Best.



We leave Sheffield Park and make our way back to Horsted Keynes, where the New Orleans

Echoes Jazz Band strikes up on the platform. They are our main entertainment for the evening. Based locally in Sussex, they play a mix of Trad Jazz tunes, much to the enjoyment of everyone. A fresh beer in hand from the Urban Fox brewery sees me leave the party as I go through the subway to Platform 2 where I set up my tripod for some atmospheric photos of the loco. Eventually, with pictures taken, I make my

We are all friends from the Westbourne pub, Hove. Although not all of our group are railway enthusiasts, 2014 will mark our fourth year of enjoying the Real Ale & Jazz Evenings at the Bluebell Railway, a volunteer-run steam railway with a line from East Grinstead to Sheffield Park in the heart of Sussex. What follows is an account of our experience of these great, entertaining evenings.



On arriving at Horsted Keynes station, we are met by Deborah Salmon, who thrusts

beer tokens into our hands. Our first pint here is in the station bar, where there is a choice of three. I opt for Clipper IPA from Broughton Brewery of the Scottish borders. This pint probably tastes the best of those we drink this evening – it's free! We move outside for our group photo. Our train arrives, hauled by BR Standard 2-10-0 No. 92212. The loco was built in 1959 and adds to the charm of this bucolic steam railway. We find seats close to the bar, where again we have a choice of three beers, including Hammerpot Woodcote Bitter. On leaving Horsted Keynes, we

way back to the party and chat to our Bluebell friends, Deborah, Richard and Tony, together with Roger Garman who has the enviable task of organising tonight's event. The Jazz Band has everyone tapping their feet to the music, smiling and laughing.

By the time 10pm comes around, the evening is almost over; like all visits to the Bluebell Railway it goes too quickly. There is much slamming of doors and the whistling from the guard is responded to by the driver of the loco, whereupon the 9F is taking the train back to East Grinstead and it is time for us to bid farewell to the Bluebell Railway, concluding another enjoyable trip to the Bluebell Railway Real Ale & Jazz.

If you haven't tried the Rail Ale specials before, I can thoroughly recommend them. The ticket includes your first pint, Bangers

and Mash, the music and a trip on the line. There is a choice of three beers on the train, three at Horsted Keynes and two at Sheffield Park. With enough beer to sink a battleship, it certainly is a fun-filled, friendly evening, so why not give it a go? Pete summed up the evening by saying that it was so relaxing, all his cares disappeared when he was at Horsted Keynes watching the Jazz Band. I am still not sure if that was the steam railway atmosphere or the beer!

In 2014 the Railway will have four Real Ale and Jazz events on the following Fridays: 23 May; 20 June; 25 July; and 1 August. Advance booking is essential as these evenings sell out very quickly. Contact 01825 720800, www.bluebell-railway.com/event/rail-ale-evenings/

Neal Ball

Head Brewer Ian Burgess continues to produce a fine selection of Heritage handcrafted ales at the Kings Brew House. Supported by Shaun Smith who skillfully heads up the Evolution brand.

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Dear Sir

I refer to Philip Wildsmith's letter, *Sussex Drinker*, Spring 2014. I had not intended to add to my previous letter (*Sussex Drinker*, summer 2013) about the origins of CAMRA branches in Sussex. I think, however, that some clarification is needed. Let me assure Philip that the Protestant Work Ethic is still very much alive and well here in Crawley. I would not dream of deserting my post, even for a pub lunch, until I had finished my research at CAMRA HQ.

Put simply, I wished to establish, for my own reasons, which one of the five present-day Sussex branches was the first to be founded. Without equivocation, this honour fell to Midhurst and District in July 1973. This was quick and easy to establish in the archives. Personally, I have always felt that a CAMRA branch is as old as its oldest component part: Midhurst and District in the case of the present day Western Sussex Branch. By now, however, fascinated, I stayed on and read through two full years of Branch Diary Reports up to September 1974, a

period that covered the formation of the second and third branches: North Sussex and Brighton, respectively. This was sufficient for my purposes. They say time flies when you are having fun, and I had been in the archives for a good two hours before taking lunch.

My time in the archives left me curious about the Shamrock Inn at Bepton. I knew that it was always popular with the Irish navvies when the railways came through Sussex. It must also have been popular with David Carmichael when CAMRA came through Sussex some years later. As the venue for the formation of the first CAMRA branch in Sussex it is, effectively, the birthplace of CAMRA activity in this county, a fact that seems to have been overlooked with the passage of time. It was this simple observation that led me to suggest that a forty-year anniversary would now be appropriate at this historic country inn.

Cheers

John B. Keller

Dear Editor

Beers? We love them - especially on 'the dark side'!

We at the Jolly Tanners, Staplefield, have been involved in setting up beer festivals for many years. Last year we really pushed the boat out and had one for every Bank Holiday over the spring and summer.

An interesting phenomenon has developed and that is how many 'dark beers' are involved and offered for sale. For the August Bank Holiday weekend, for example, we had eighteen beers available, of which eight were on the 'dark side'. Crucially at the end of the weekend there was very little waste, my marker for success or failure. Oddly the only bit of beer poured away (about ten pints total) was the magnificent Lewes Castle Brown Ale. I have kept the faith [*quite right - Ed.*] and have another one of these for the enjoyment of very shortly!

I am sure your readers will agree with me that

the beers on offer in any particular outlet reflect the taste, or otherwise, of the incumbent landlord or landlady. The last few years has, to me at least, seen quite a dramatic rise in interest in beers from the 'dark side'. Or is this just me viewing trends according to my own taste in beers? I have definitely become more interested in 'dark side' beers, helped initially by my friends from Horsham who would only come over if I had something 'dark and interesting'!

Last year's GBBF winner was ... a porter! Recently there have winners from different milds and so there does seem to be a distinct move to the 'dark side'. How long this lasts will be interesting to monitor. I hope some of your readers will agree that it is fun while it lasts.

Anyway I hope this is of interest, and well done for producing a great publication for all the beer and cider drinkers of Sussex,

All the best

Chris and Sigrun Brazier

Micropub Site Sought

Steve Bennett of the award-winning Stanley Arms, Portslade, is currently on the lookout to lease/rent a suitable site to open a Stanley Micropub in the Shoreham, Lancing, Worthing, or possibly Hove area. It needs to be an area of approx 600 sq feet, ideally with A3 consent or a good possibility of A3 being granted. In harmony with the Micropub philosophy, the idea is to sell just ales from a cooled stillage, sourced from micro breweries around the UK; no TV, no music, hopefully just good people, good conversation and good drinking. If anyone has any knowledge of a possible site, please let Steve know on 01273 430234 or through the website: www.thestanley.com.

Bill's Postcard

Bill Edwards, mine host at the Five Bells, Smock Alley, West Chilmington, has unearthed a very old, framed Cyclists Touring Club postcard of his old family pub, the Queens Head, Barns Green. Bill descends from a family line of several

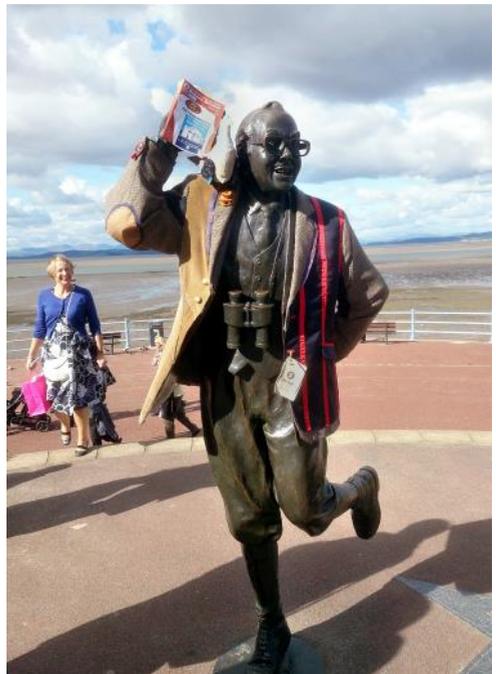
generations of Sussex publicans and was born at the Queens Head. As can be seen from our photograph of the postcard, it presents a very attractive aspect indeed.



Bring me Sunshine ... and the *Sussex Drinker*

Now here's an idea for a competition, no prizes, just a test of your ingenuity. What's the most inappropriate place to find a copy of the *Sussex Drinker*? Jim Waterston of the Arun & Adur branch gets us started with this photo of the Eric Morecambe statue, draped in Oxfam jacket, copy of the autumn issue in hand, with the hills of Cumbria in the background across from Morecambe Bay. Can you beat that? Send your entries to the editor, contact details on p. 3.

Ed's note: this competition is intended to be light-hearted fun, not an incitement to risk life and limb or to commit trespass. The Sussex Branches of CAMRA will accept no responsibility for injury or arrest arising from any outlandishly inventive attempts to find the most inappropriate place for a copy of this magazine.



The closure of the iconic Frog and Nightgown free house at Faygate, outside Horsham, has created an aching void in the local community. The Frog, as it is affectionately known, was not only a great character pub with guest ales, but a community activity centre, a venue for Easter egg hunts and tobogganing for the children, tugs of war for their parents and family barbecues, bonfire nights and carol singing. Popular, too, were the classic car shows, the April fool uphill cycling challenge, wine tastings, monthly quizzes, music nights and Morris dancing. There was also an informal golf society and special anniversary events, like St George's and St Patrick's days. All these were well attended convivial gatherings and great fun, but sadly the outstanding watering hole closed after landlady Janet died on New Year's Eve last year, not long after the death of her husband, Jim, a Second World War bomber pilot.

It was first a pub over a hundred years ago and when Jim bought it in 1984 he renamed it in memory of his favourite comedian, Ted Ray, who frequently mentioned going to the fictional Frog and Nightgown on his radio show. Now the Frog is up for sale and former customers – the froglets - have established DFAG, The Displaced Froglets' Action Group, to save it. With welcome backing and advice from CAMRA, DFAG has just been advised that the local council have awarded the Frog 'Asset of Community Value' status, the application having been supported by over forty customers. The vendors accepted an offer to buy the building to convert it into two houses but this was withdrawn when the council made it clear that permission was unlikely to be granted for that.

DFAG chairman Trevor Hamilton says: "There is a real loss of a valued community

Save the Frog!

amenity here, especially because the Frog provided an opportunity for a complete cross-section of ages to get together to enjoy a unique range of diverse activities – and there's also been a loss of employment." Real friendships blossomed at the Frog, customers raising funds for charities and enjoying holidays together. The intimate character of the building actively encouraged and promoted conversation and was especially popular with walkers, cyclists and dog owners. The road forms part of the official Horsham to Crawley safe cycling route, the Frog being a treasured stopping-off point for a friendly welcome and refreshing pint. The Frog was special enough to make customers walk out from Horsham, a round trip of over four miles to savour a drink or two in the pleasant garden, or in winter by the roaring fire, and it was the sort of pub where customers coming in on their own would soon find themselves chatting to a few of the interesting locals.

To bridge the gap a Facebook site has been created to enable frequent meetings of the froglets to continue – see www.facebook.com/TheDisplacedFroglets. In the estate agents' details the vendors say: "It was always a friendly and happy pub, where the locals were more like family. They often used to have music evenings where the customers used to bring their own instruments; you can imagine the mayhem and laughs we used to have ..."

There is a growing determination and commitment to see the Frog and Nightgown

reopened as a great, unpretentious pub and a thriving home for much appreciated local activities, rather than surrender it to conversion into two dwellings. Further information on the campaign can be obtained from: t.g.hamilton@btinternet.com. Offers have been made to purchase the property with the express intention of running it as a viable pub. We intend to Save the Frog and see it returned to its former glory under



dedicated, imaginative new ownership - so watch this space! Our photo shows customers amassed outside the pub at

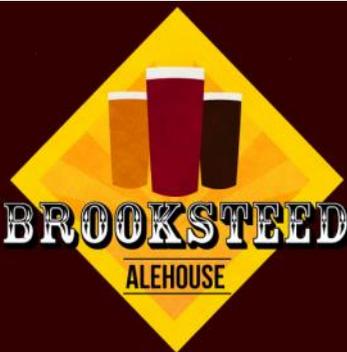
a millennium party.

Martin Read

Return the Lickfold to the Fold

Easebourne and Lodsworth councillor Elizabeth Hamilton made a heartfelt Christmas plea to BBC presenter Chris Evans to return the Lickfold Inn, near Lodsworth, to the community.

The Grade II-listed former coaching inn, brought by Evans in 2007, has been deteriorating since its closure in 2010. The parish council had applied to have the Lickfold Inn registered as a community asset under the localism act but council officers were unable to gain interior access to the pub to ascertain its condition due to it being boarded up.



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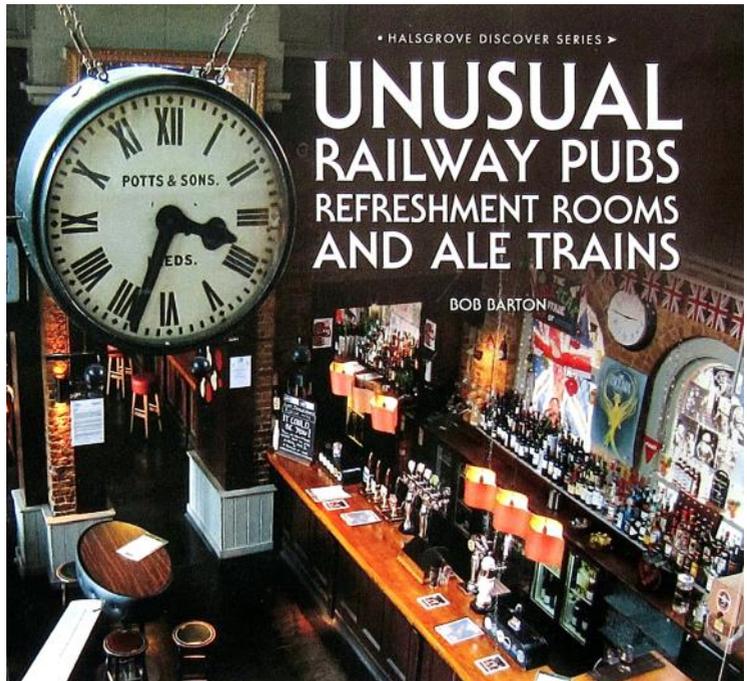
Real ale and railway enthusiast and CAMRA member Bob Barton realised there wasn't a book combining his passions. Five years, quite a few pints and thousands of miles by train later, he has produced a lavishly illustrated book, *Unusual Railway Pubs, Refreshment Rooms & Ale Trains*. The Bluebell Railway's Rail Ale Train and its station pubs get a write-up, and the railway beers of Adur, Hepworth and Rother Valley are all featured. Elsewhere, bars include those in a vintage wooden carriage and signal-cabin to palatial Edwardian waiting rooms. You don't even need a ticket for the original Brief Encounter refreshment room and micropub at Carnforth.

This is more than a guide to pubs on existing and former railway stations in Britain, though that fills a big chunk of the 144 pages. Synergies between rail and ale extend much further than public houses. So there are railway themed ales; breweries in railway buildings; a calendar of beer festivals in engine sheds and goods yards; and the phenomenon of steam-hauled ale trains on heritage railways. The history of the subject includes the decline of coaching inns, the birth of new types of refreshment places for rail travellers and how the iron horse transformed the brewing industry. Even London's St. Pancras station once housed a massive beer cellar.

The title will be popular both with

On Track for Unusual Pubs and Bars via the Bluebell Railway

readers who want to sample some eclectic drinking places (most of which can still be reached by train) or indulge in nostalgic armchair excursions infused with hops and steam. Book details: Halsgrove Publishing, ISBN 978 0 85704 173 9, hardback, 144 pages, published June 2013, price £16.99, www.halsgrove.com/proddetail.php?prod=9780857041739; Contact Denise Lyons, Halsgrove Publishing, tel. 01823 653 775, email: denisel@halsgrove.com. Bob Barton is a freelance travel writer and former senior press officer at tourist board VisitBritain.



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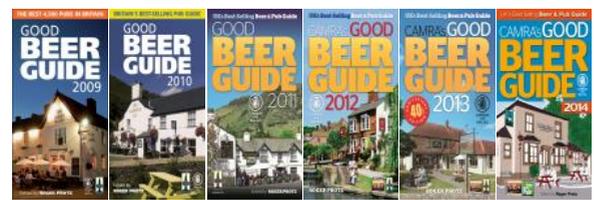
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The development of modern Worthing only really began in the mid-18th century with its growing popularity as a seaside health resort - the sickly Princess Amelia visited in 1798 - and the Worthing Town Act of 1803.

What we now know as the town centre and seafront was an area originally given mainly to agriculture and fishing, being part of the parish of Broadwater which, along with Heene and Tarring and to a lesser extent Goring and Salvington, were the earliest settlements, some dating back to Saxon times.

With the arrival of the railway in 1845, Worthing's economy continued to develop rapidly, already reflected not only in the new beerhouses, inns, and hotels but also breweries and other businesses that had sprung up to meet the demands of visitors until the disastrous typhoid epidemic of 1893 called a temporary halt.

Beerhouses, Inns and Pubs: for those who can remember the history – if not, then please do take a good look at the Worthing Pub History website at www.worthingpubs.com – the town was blessed at an early stage of its development with a wide selection of beerhouses, inns and hotels that met every need.



Whilst the **Anchor Inn** (now the **Stage**), High Street, is reputedly Worthing's oldest (remaining) inn dating from 1811, the **New**

Inn (later **Marine**) opposite the pier dat-

A Reflection on the History of Worthing's Pubs and Breweries, Part One

ed from c. 1780, the **Nelson Inn** built 1785 in South Street (with Shades Bar down a side passage), the **Spaniard Hotel** originally c. 1790 (but rebuilt in Tudor style in 1936), the **Royal George** in Market Street c. 1810,



and the **Albion Hotel** built c. 1800 on the site of a livery stables in Chapel Street (now Portland Road) all predate it.

Almost certainly other long gone beerhouses existed prior to the turn of the 19th century and the later wave of new inns and pubs such as the **Volunteer** c. 1820 (later **Dragon**) in Market Street.

In nearby Ann Street both the **Celestial Empire** c. 1840 and also a beer shop and brewery c. 1833 were to the rear of what is now the **Warwick** in the street of that name. In Montague Street stood the **Kings Arms** c. 1830 or earlier, the **Buckingham Arms** and **White Hart** both c. 1835, whilst a little farther west was the **Montague Arms** c. 1868 (with brewery c. 1885).

In Chapel Street could also be found the **Feathers** beerhouse and the once single-roomed **Hare & Hounds** c. 1852, whilst in High Street the **Swan** (c. 1849) was, along with others, originally built as a large Victorian family house. Sadly, only the **Warwick**, **Swan**, **Hare & Hounds** and the **Bay** (previously **Brunswick**, see part two of this

article) still exist as pubs today.

Slightly away from the centre, in Rich-



mond Road was the **Wheat-sheaf** c. 1835, while in Clifton Road, could be

found the archetypal small street-corner locals' pub the **Cobden Arms** c. 1868 (now **Richard Cobden**) and its near neighbours the **Brewers Arms** c. 1839 with the later

New Town Brewery (now the **Jolly Brew-**



ers and the only remaining building of the original New Town) and the recently demolished **Clifton Arms** c. 1853.

With a large fleet of in-shore and channel fishing boats, a number of beerhouses and pubs close to the seafront were the haunts



of the fishermen including the **Half Brick** c. 1835 on the East Worthing seafront.

Others were, in Paragon Street both the **Fisherman** by 1830 and **Running Horse** by 1835, in Montague Street the aforementioned **Kings Arms**, the **Rose & Crown** by

1863 and the **Rambler** c. 1830 in nearby West Street.



There are fine examples of the early railway hotels from the Victorian era such as the **Central** built in 1898 well after the arrival of the railway and the **Downview Hotel** in Tarring Road built 1891 for the opening of West Worthing Station, as well as the large 1930's community pubs such as the **Crabtree**, Lancing, built by J. L. Denman for the former Kemp Town Brewery.



Tarring had at varying times five beerhouses - the **White Horse** (now the **George & Dragon**) in Tarring High Street dating from 1610 and possibly earlier, the **Ship** (c. 1650) and **Black Horse** (later **Black Lion** c. 1770) both in Church Road, the **(Old) Castle** (c. 1762) and the more modern **Vine** (a beer shop and Parsons Brewery from 1843) also in the High Street, together with a malthouse.



In Broadwater the **Maltsters Arms** (now the **Broadwater**) dates from c. 1690; in Salvington the **Lamb** dates from 1809, the long closed **Half Moon** from c. 1854, the **Spotted Cow** (now the **John Selden**) from c. 1887; whilst on the A27 on the borders of Clapham the **Rose & Crown** built 1741 (now **Coach & Horses**) was a staging post from 1785.

Breweries: apart from those small beer-houses and shops who brewed their own beer of which there are but scant records, the earliest brewer in the town was one George Greenfield who built the **Egremont Hotel** and adjoining tower brewery in 1835. Subsequently it became the **Worthing Steam Brewery** in 1870, later being ac-



Brewery in 1924.

Adjoining the **New Street** beerhouse (c. 1832), Slaughter established a brewery of that same name c. 1861 (bought by George Pacy in 1863) and it later became known

acquired by Harry Chapman in 1880 and renamed the **Tower Brewery** until bought and closed by the Brighton **Kemp Town**



locally as ‘Pacy’s blood-hole’ on account of the local fishermen being allowed to use a sluice area to gut their catches.

Other small breweries included

Clock (possibly also known as the **Crown**) at the north end of Chapel Road where Bunce’s now stands, **Cannon** in Chatsworth Road, **Carter**, which is variously recorded as near to the **Fountain** on the corner of Chapel and Chatsworth Roads or even at the **Railway** where a publican of that name is recorded who also took over **Ann Street** (formerly the **Warwick Brewery**), and **Patrick’s** somewhere in Heene. Richard **Tamplin** had a large malt-house in East Street (now Park Road) and a brewery which he sold in 1885. There was also a brewery c. 18th century in outbuildings on the site of **Offington Manor**.

Although much of this article reflects historical knowledge and reminiscences gained over some fifty years of local drinking, I am indebted to Jimmy



Hastell and Colin Walton of the **WorthingPubs.com** website for their generous permission to crib both information and photographs,

several of which are on loan from **Michele Preston**.

The second and final part of this article, on beer choices, will appear in the summer issue.

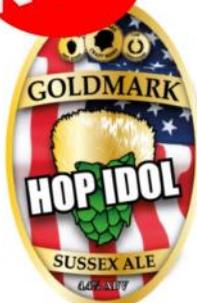
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