



CAMPAIGN FOR REAL ALE

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Celebrating the Real Ale Scene in Sussex Sussex Drinker

Summer 2014
Free



HAVING FUN AT HOVE



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

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POTY: TBC

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

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POTY: Wilkes Head, Eastergate

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Beer Festival: Worthing, 17-18 Oct 2014

POTY: Parsonage Bar & Restaurant, Tarring

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Beer Festival: Ardingly Vintage Vehicle Show, 11-13 July 2014

POTY: Jolly Tanners, Staplefield

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Beer Festival: Lewes, 20-21 June 2014

POTY: Gardener's Arms, Lewes

COTY: Constitutional Club, Lewes

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Beer Festival: Eastbourne, 9-11 Oct 2014

POTY: Dolphin Inn, Hastings

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

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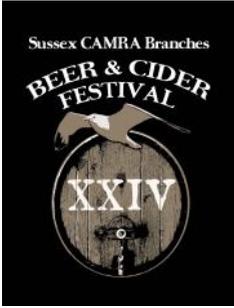
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Real ale certainly seems to be booming in the county with most of our forty or more breweries represented at this year's Sussex CAMRA Beer & Cider Festival. Real

ale is also on the radar nationally - the festival was mentioned on BBC Radio 2 on the Thursday afternoon. Again, as in previous years, there wasn't much beer and cider left when we closed on Saturday night. The attendance was much the same as in 2013 with nearly 4400 punters drinking their way through an excellent selection of beers, ciders and perries. Kissingate Brewery and Twickenham Fine Ales shared the prize for Beer of the Festival with their collaboration brew Nooksack APA. Runner-up was Arbor Ales Triple Hop while the Cider of the Festival was Dorset Nectar. The Bev Robbins Award for the Best Sussex Beer was won by Harveys Prince of Denmark. The London & South East Regional round of CBOB judging, held on the Saturday morning, was won by Kent Twelfth Night.

Festivals do not run themselves: it is the unpaid volunteers who give up their spare time and holidays that make the festival run smoothly. A big thank you goes to all who worked at Hove this year and we hope to see you at the 2015 festival, albeit at a different venue. A special mention must go



to John Kirkland, Joint Festival Organiser and Treasurer; John's assistant Paul Radley;

24th Sussex CAMRA Beer & Cider Festival Report

Ali Mitchell, Staffing Officer, who was ably assisted by Ingrid and Alice Sharp; Jo Buckland for the ticket sales; Jackie Johnson who organised the Cider and Perry Bar; Tony Griffin for the catering; Steve Leyfield, (Paul Rudolph Simons, Byron and Kim Berridale-Johnson, the cellar crew; the Bar Managers and their deputies, Steve Pardoe, Steve Lucas (also the Set Up

The 2015 festival in our Silver Jubilee Year will be held in a different venue as the Hove Centre will be closed for renovation.

Manager), Phil Kay and Paul Free who not only ran the Sussex Bar but selected a superb choice of beers for the festival; Mark Lawday for the bottled beer bar; Keith Newell and Roger Johnson for the membership stand; Pete Coppard for the merchandise stall; the ticket outlets and all the Hove Centre Staff who helped make the festival run smoothly.

Thanks to the generosity of those who attended, a total of £1616 was raised to be divided between the two festival charities, St. Peters & St. James Hospice, Chailey and the Rosemary Mount Care Home, Worthing. Special thanks must go to Kissingate and Long Man breweries who both donated casks of beer with the proceeds being passed on to the two charities. On a sad note, the 2015 festival in our Silver Jubilee Year will be held in a different venue as the Hove Centre will be closed for renovation. Keep an eye on the festival website and in future issues of the *Sussex Drinker* for the new venue and date.

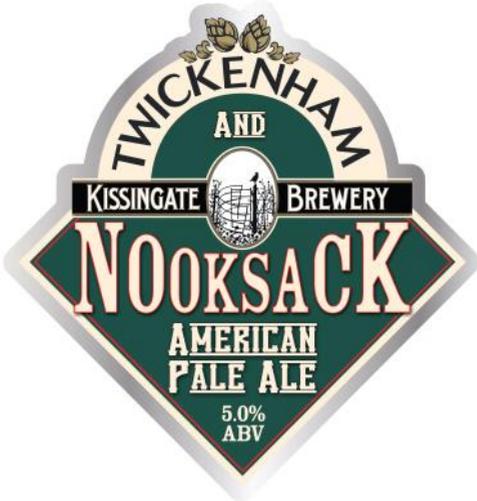
Peter Mitchell
Joint Festival Organiser

Nooksack APA Beer of the Festival

Ales, especially during the rugby, the team is looking into working with a partner to supply their beer into the county.



Pictured from left to right: Stuart Medcalf (Twickenham Head Brewer & Director), Dave Hall (Twickenham Second Brewer) and Gary Lucas (Kissinggate Brewery)



The Kissinggate Brewery and Twickenham Fine Ales collaboration brew, Nooksack APA, won Beer of the Festival at this year's Sussex Beer & Cider Festival. The idea for the collaboration, beer style and recipe came from Twickenham's Head Brewer Stuart Medcalf and Kissinggate's Gary Lucas. The team at Twickenham, including Steve Brown (Managing Director) and Ben Norman (Marketing Director), felt the time was right for the two breweries to share their creativity and produce an authentic American Pale Ale that had a fresh and prominent hoppy character with a subtle residual sweetness. The hops used in the brew were all from Washington State, USA. The name 'Nooksack' was given to the beer after the Native Americans who live in the area.

All 100 casks of the beer brewed were sold out just three weeks after its official launch at the festival. Although both breweries have won many awards for their beers, neither one could have anticipated such success. The Nooksack will be brewed again in late July. Orders have already been taken! Also, due to a demand in Sussex for the beers of Twickenham Fine

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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.

■ BARCOMBE



The thriving village pub the **Royal Oak** (Harveys) always impresses with very good Mild, IPA, Sussex

Best Bitter and Old Ale on a recent BtTP (Sussex Bus to the Pub Group) visit.

■ BERWICK

The **Berwick Inn** has a 'Request and Text' voting system in place for selecting its guest ale.

■ BOGNOR REGIS

The **William Hardwicke**, closed since November, reopened after Easter thanks to an investment of more than £100K. Two hand pumps offer Caledonian Deuchars IPA and a house beer. All-day and evening food and night-time entertainment will be provided. New licensee Alan Frith has for the last four years run both the Vestry and the Fountain in Chichester.

■ BRIGHTON



A joint venture between Brighton Bier and Late Knights Brewery saw the Prince Arthur, 38 Dean Street, reopened on 10 April as the

Brighton Beer Dispensary. There are four ales and four ciders on hand pump and up to a further six from gravity dispense, plus three keg beers, an extensive bottle selection and no nonsense. The pub will be hosting regular 'Meet the Brewer' events and other crafty, beer-related fun.



The Indigo Pub Company has acquired the Enterprise Inns free-of-tie lease of the **Hare and Hounds** in the regeneration area

of London Road. There are six hand pumps, of which five were in use selling Sussex-brewed beers on an Easter visit. The 360° West Coast IPA was sampled in excellent condition. Popular Mexican street food restaurant La Choza runs the kitchen, while Meantime Brewing Company launched its 'Brewery Fresh' beer (or 'tank beer') in Brighton for the first time at the pub. Fresh London Lager is delivered by specially modified tankers direct from the maturation tanks at the brewery into specially engineered tanks, installed in the pub, from where it is dispensed.



The **Crown Inn**, Grafton Street, is now free-of-tie and offering four well-kept beers on hand pump, which recently were Harveys Best Bitter and Old Ale, Dark Star APA and Fuller's London Pride. An interesting collection of guest ale

pump clips feature behind the bar.

It is always a pleasure for the BtTP group to visit the superb little boozer, the **Hand in Hand**, with two excellent beers from the in-house Kemptown arm of Brighton Bier.

The last visit found the more-ish Thirty Three, while the Red and the Black have also been well received. There is also an interesting selection of guests.

Work is now in progress in the building next to the **Lord Nelson**, to provide more cellar and kitchen space for the pub.



The **Lion & Lobster** has been bought off-market by the Chelsea-based City Pub Company (David ‘Firkin’ Bruce’s

latest vehicle) for £4.5m, according to *M&C Report*.

The freehold for the **Cuthbert** has been sold and the pub ceased trading on Easter Sunday. An application has been made by Insite Planning to convert the **Newmarket Arms** into housing.

■ BURGESS HILL

A new J D Wetherspoon outlet opened on 29 April on the site of the former British Bookshops and Currys retail premises in Church Walk. The **Six Gold Martlets** cost £1.2 million and is to create up to forty new jobs.

■ BYWORTH

As always the Flower Pots Bitter was in superb form on a recent visit to the **Black Horse** by the BttP group.

■ CHICHESTER



Since owner Ben Miles has stepped up a gear in the provision of top-quality beers, the **Belle Isle** has

become a ‘must-visit’ spot for any members seeking to titillate their palates with something out-of-the-ordinary. Alongside their house beer Pacific Ale (apparently brewed by Sunny Republic) are two chang-

ing guests, which have recently included Abbeydale Moonshine, Red Willow Pale Ale and First Chop MIA. There is a discount scheme obviously aimed at patrons who can visit regularly. Open an account there by providing your name and a valid email address. Put in £20 and they will top it up to £22 (effectively a 10% discount); you are given a Belle Isle key-fob, which not only gives you access to your account, but on production of it will get you free tea and coffee (some time limits may apply during the day). Every subsequent addition of £20 to your account will become £22.

■ CRAWLEY

The **Coaching Halt** (Marston’s) opened in November 2013 and can be found in Maid-enbower, just off the M23. Large, bright and spacious, there is plenty of room for both diners and drinkers in this new pub. Four regularly-changing ales from the Marston’s empire are stocked and quality has been good when visited.

■ CRAWLEY DOWN

Bad news for the residents with the **Royal Oak** closing at the end of March due to the familiar story of the rent charged by Punch making the pub unviable. Let us hope that a solution can quickly be found for this community pub.

■ CROWBOROUGH

The **Boar’s Head** regularly serves Westerham Grasshopper Kentish Bitter alongside Fuller’s London Pride and Harveys Best. Under relatively new ownership, the **Wheatsheaf** continues to offer a good range of Harveys’ beers and the May and October Beer Festivals also continue. The **Cooper’s Arms** continues its beer festivals in winter and at Easter, serving all the beers from twelve hand pumps.

■ CROWHURST

Alongside Harveys Best and Sharp’s Doom Bar, there is a guest ale at the **Plough**, usually from the Hastings Brewery.

■ DANEHILL

The **Coach & Horses**, tucked away down a

lane off the A275, continues to serve very well-kept Harveys Best, plus a guest ale. By the time you read this Black Pig Cider should be available again.

■ EARTHAM



The **George** is now the second pub in the Western Sussex Branch area to offer an ale discount to CAMRA members on

production of a valid membership card. Medium and strong strength ales currently priced at £3.40 and £3.60 respectively will be discounted to the lower ABV ale price of £3.20, giving a respective saving of 20p and 40p per pint.

■ EASTBOURNE



In September last year the Harveys tied house, the **Terminus**, suddenly closed. One reason for this is the number of pubs in the vicinity selling cheap beer. A pub since the Victorian era, it appeared in the

GBG eleven times, the first in 1980 and the last in 2012. In its best days it was a place in which to enjoy a large selection of Harveys' beers, as well as pub food, in a prime position in the town centre. The building has been leased for twenty years to Bill's. This all day cafe-restaurant, part of an expanding regional chain, will have opened by the time you read this. Their menu shows they'll serve bottled beers and wine, but no real ale.

The **Rodmill**, Rangemore Drive, is a Flaming Grill pub, owned by the national Spirit Pub Company. The landlady, Julie, is pas-

sionate about the ever-changing ales on rotation. At least one Sussex-brewed beer (both East and West) is always available. A recent visit found Arundel Stronghold and Beachy Head Legless Rambler with Thwaites Wainright on the third pump, all served to very high standard. Card-carrying CAMRA members are entitled to a 10% discount for all real ales.



GBG-listed and *LocAle* accredited, the **Buccaneer** is well worth a visit, located beside the Congress Centre, Winter Gardens and

Devonshire Theatre, near to the seafront, in an area with local hotels, guest houses and residential apartments. Food is served from 12noon to 9pm. A nice touch is the printed tasting note sheets, which show details for the current and imminently arriving beers. Their house 'Buccaneer Ale' is Arundel Gold, £3.25 a pint, which went down very well on a recent branch visit. Harveys Best Bitter is usually on, too, plus two or three guests. The pub is dog friendly; thousands of pounds have been collected over the years for their pub charity, Canine Partners. CAMRA members can receive a 20p a pint discount by showing their membership cards.

■ EAST ASHLING

Good news about the Western Sussex Branch area's best-value *GBG* pub, the **Horse & Groom**, which is now open 12noon-11pm every day, bar Sunday (12noon-6pm).

■ EAST GRINSTEAD

At the southern end of the town, **Old Dunning's Mill** usually serves four ales from Harveys. There are two beer festivals planned this year, 27-29 June and 12-14 September.

■ EAST WITTERING



It was lamentable to note that Chichester Council, at their planning meeting on Wednesday 9 January, granted permission for

Southern Co-Ops to bulldoze the listed **Royal Oak** to create yet another Co-op food store. The licensee was served notice to quit by the owning pubco (claiming it was unviable as a pub) and the pub closed on New Year's Day.

■ EWHURST GREEN

Along with one of their regular beers, Old Dairy brews the house beer, Top Dog, for the **White Dog Inn**. Three other ales are also served.

■ FRAMFIELD

As well as Harveys Best, two guests are offered at the **Hare & Hounds**, at least one from a local micro brewery.

■ HOVE



A new venture has been launched in the back streets of the Brunswick area at 16 Lower Market Street, just behind The

Old Market venue. Formerly the Conqueror Inn it is now called **Bottom's Rest**. This friendly local was serving Harveys Best, Arundel Gold and Westons Rosie's Pig cider on hand pump during an Easter visit.

■ LANCING

By the time you read this Steve Bennett of the award-winning Stanley Arms, Portslade, will have put in an application for change of use to turn 5 Queensway into their first micro pub, the **Stanley Alehouse** - no music, no televisions, no lager, just great real ale, real cider, English vodka and gin, international bottled beers, and conversation.

■ LITTLEWORTH



The **Windmill** (originally King & Barnes, subsequently Hall & Woodhouse) recently reopened as a free house under the man-

agement of Dave Lennon, son of the popular long-time former tenant Mike. It is currently selling Harveys Sussex Best and IPA with a Long Man guest beer. The barman reported that they aim to have five hand pumps in use eventually. As part of the refurbishment, a new restaurant area has been created and B&B accommodation will shortly open, but the rustic public bar remains intact.

■ MAYFIELD

Both the **Carpenters Arms** and the **Rose & Crown** offer Harveys Best. The former pub offers a guest from a local micro brewery, while the latter obtains its guest from the Westerham Brewery.

■ OLD HEATHFIELD



Alongside Harveys Best, two changing guests are offered at the **Star Inn** from breweries large and small, local or national.

■ PAGHAM

Graham and Suzanne Godwyn have been at the **Bear Inn** for two years. The pub and restaurant have recently had a complete makeover; there are three outside drinking areas, a beer garden, side decking and front patio areas. Two ciders and five ales are available, currently Fuller's London Pride and Gale's HSB, Shepherd Neame Spitfire, Wells and Young's Courage Best and Sharp's Doom Bar. They also sometimes stock Bowman Wallops Wood.

■ PETWORTH

This fine old stone-fronted pub, the **Grove**

Inn, situated a fifteen minute walk south of the town centre, reopened last year after a period of closure having become primarily a restaurant. It is now offering two well kept local ales from the likes of Downlands, Bowman or Andwell, served from a stillage behind the bar and which can be enjoyed in a pleasant area adjacent to the bar, separate from the conservatory restaurant.

■ PEVENSEY

Following a successful start by new proprietors, a third hand pump has been installed at the **Royal Oak and Castle**. The offering is Harveys Best, a varying national beer and a changing guest from within a thirty mile radius.

■ POLEGATE

After installing Long Man Best Bitter, sales of real ale have gone through the roof at the **Royal British Legion Club**, Victoria Road. And with the installation of a second pump, a different guest ale is being offered every weekend, usually local, but occasionally from further afield. A beer festival earlier in the year was so successful that another one is currently being planned. This family-friendly club welcomes new members who do not have to have been in the armed forces to join. CAMRA members and anyone interested in joining the club are welcome to come and try the beer and facilities anytime.

■ RINGMER



The **Anchor Inn** is under new management. Stuart and his team look forward to welcoming you. Three real

ales are available: Harveys Best and two other regularly changing Sussex beers.

■ RYE

Three varying beers are served at the **Ship**; breweries regularly offered include Old Dairy, Rother Valley and Long Man.

Alongside these at least two ciders or perries are available.

■ SEAFORD



Excellent Dark Star Hophead and APA were enjoyed in the **Wellington**, a Greene King pub near the seafront, on a

BttP trip.

■ SHEFFIELD PARK STATION

An end of February visit to the Bluebell Railway and the **Bessemer Arms** found 360 Degree Sussex Bitter on sale, and you can't get more local than that!

■ SLAUGHAM

The welcoming Drink in Brighton pub the **Chequers** has on Laine Best and either Langham Halfway to Heaven or Laine Black Rock Stout (when available) plus Krusovice Czech lager on tap and a small selection of Belgian bottles. A third ale will be available in the summer months

■ SOUTHWICK

The **Schooner** on the A259 coast road is no longer a Greene King pub but a free house having been acquired by an owner from Brighton and reopened in March. It has been nicely refurbished and even sports a baby grand piano. The owner, the manager and the barman are an enthusiastic trio of guys who want to promote local real ales, and when the pub is up to speed will start doing food. There are four hand pumps, two of which are currently in use offering beers from Brighton Bier Co. Both were in excellent condition and the experienced manager has a policy of cleaning the lines every time a cask is changed. Well worth a visit, the pub is just three minutes east of Southwick station and very handy when your train is delayed or cancelled!

■ SPECIAL SHEPS SCRATCHINGS

Several Shepherd Neame pubs in East Sussex sell Harveys Sussex Best Bitter outside

the tie, due to demand, but have to pass on the premium to customers. These include the **Plough**, **Upper Dicker**, **Horse & Groom**, **Rushlake Green** and the **Best Beech Inn**, **Wadhurst**.

■ ST LEONARDS-ON-SEA

The **Bull Inn** serves the largest range of Shepherd Neame beers of any tied pub in the area, often with six available. The **Royal Albert** offers Otter Ale and a rare chance to play Russian or Pyramid Billiards.

■ THREE OAKS



The **Three Oaks Inn** offers Harveys Best and two changing guests, three at busy times.

■ TICEHURST

The **Bell Inn** is well worth visiting for its unusual interior alone, but the presence of two guest ales from local micro breweries increases the attraction.

■ TURNERS HILL

An excellent thirty-two cask beer festival took place at the **Red Lion**, with a special Harveys' ale brewed to mark the fortieth anniversary of the inaugural meeting in the pub of the CAMRA North Sussex Branch.

■ WADHURST



The **Greyhound** serves a beer from a local micro brewery, usually Old Dairy, alongside Harveys

Best. The **Old Vine** sells Otter Amber.

■ WARNINGLID

The **Half Moon** seems to have improved a lot recently and four well kept ales are available. Harveys Best is a regular,



while the guests usually include a couple from other Sussex brewers. The new auto-tilt cask system was working well, judging by the quality ale sampled at the Charity Quiz night and branch social in March.

■ WESTFIELD

Work continues on the refurbishment of the **New Inn** (formerly the Old Courthouse), which is due to open in the coming months. The nearby **Plough Inn** was serving a guest beer on a recent visit (Dark Odyssey from The Beer Studio), a welcome addition for this Shepherd Neame pub.

■ WORTHING

The **Beach House** bar-café opened in Marine Parade, just to the west of the Dome cinema, in the premises previously occupied by Al's Diner. We understand the intention is to offer only Sussex beers. Four hand pumps on the bar were dispensing Harveys Best, Dark Star Hophead, Long Man Long Blonde and Copper Hop.

Nick and Paula will be undertaking an approximate two-month refurbishment of the premises at 38 South Farm Road to convert it into the **Brooksteed Alehouse** micro pub. Follow their progress over the coming weeks on Facebook and Twitter @sussexmicropub.

The **Downview** opposite West Worthing station was 100% local ale when visited in early April, their three hand-pumps serving Arundel Trident and Sussex Gold plus Hammerpot Brighton Belle.

Flicker photo credits: Adam Burt, Greyhound at Wadhurst; Deb Collins, Old Star at Heathfield; John Law, George Inn at Eartham and Half Moon at Warninglid.

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:

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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).



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; meet noon at George (JDW) then onwards at 12.45

Wednesday 21 Sx PotY pub; meet from noon in Selden Arms (GBG) then onwards

Friday 30 to Petworth, Graffham & Selham; 11.05 Stagecoach 1 from W'tg to Angel then 13.15 Compass 99 to Foresters Arms (both GBG) then footpath & lane walk (approx. 3m) to Three Moles



June

Wednesday 4 West Chiltington & Thakeham; 11.05 Stagecoach 1 from W'tg to Fir Tree Lane for short road walk to Five Bells then onward walk 🥾 (approx. 30 mins or bus option) to White Lion (both GBG) and then footpath & lane walk 🥾 (approx. 35 mins) to Ashington for return bus

Wednesday 11 around Hove; meet from noon in Neptune (GBG) then Brunswick, Holland Road south, and Sussex Cricketer

Wednesday 18 to Compton & East Ashling; 12.03 train from B'ton (12.25 from W'tg) to Chi for 13.05 Ems & Dist. 54 from outside bus stn. To Coach & Horses then return via Horse & Groom (both GBG)

Saturday 28 to Milton Street & Wilmington; meet Churchill Sq. for 10.30 B&H 12 to Seaford then 11.42 CV 47 bus to Sussex Ox, then walk 🥾 to Long Man (and possibly Cricketers' Arms, Berwick)



July

Thursday 3 to Petworth & Eartham; 11.05 Stagecoach 1 to Angel (GBG), then 13.15 Compass 99 to George. Return via Chi. (or Petworth may be possible)

Wednesday 9 to Worthing's latest micro pub; meet from 11.30 in the Richard Cobden then short walk to the new Brooksteed Alehouse

Wednesday 16 to Danehill & Colemans Hatch; 10.23 Metrobus 270 from B'ton Old Steine (Stop D) to Coach & Horses then onto Hatch Inn via Forest Row (both GBG)

Friday 26 to Seaford; meet Churchill Sq. for 11.00 B&H 12 to Wellington & others

Wednesday 30 around Brighton; meet Hand in Hand, Kemp Town from noon then onwards



August

Monday 6 to Elsted; 09.33 train from Brighton (09.57 from W'tg) to Chichester for 10.50 Emsworth & Dist. 54 to South Harting then road & footpath walk 🐾 (approx. 2m) to Three Horse-shoes (GBG, with one of the best gardens & views); return either as outward via Harting to Chi or walk 🐾 to Nyewood (approx. 2m) for bus to White Horse (GBG) Rogate then onto Midhurst & Swan (GBG).

Friday 15 around Shoreham; meet from noon in Piston Broke (ex-Lazy Toad) then Old Star micro-pub & Duke of Wellington (GBG)

Wednesday 20 around Bexhill & Hastings; Meet Brighton Stn for 10.32 train (buy ticket to Hastings) for Albatross Club & White Rock (both GBG) etc

Wednesday 27 around Worthing; meet noon at Anchored in Worthing then onwards

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

BttP Pub of the Year Presentations

The CAMRA in Sussex Bus to the Pub Group have for the past four years run a Pub of the Year competition in which people vote for the best pubs that they have enjoyed visiting on BttP trips during the preceding year. The spring issue published the 2013 'top ten' pubs in order of voting popularity. Certificates have since been presented to both the winner and runner-up.



Congratulations to Trevor Brown and his team at the Wilkes Head, Eastergate. Trevor is pictured above holding his winner's certificate in the company of Stuart Elms, BttP Co-Organiser (far left), and other CAMRA members.



Congratulations also to Clive and Sara Blunden of the Royal Oak, Friday Street. Clive is pictured above having been presented his runner-up certificate by Stuart Elms.

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
Work has been completed on the Old Forge cold-conditioning room, which now maintains a stable all-year temperature of 10° Celsius, and has also been completed on the Hayloft barley store, so refreshing the brewery can now begin. There are also plans to give the King's Head pub next door an external clean and re-oil the original wood. The beers are now sold in many more local outlets. **Hop Pocket** (3.7%) will now be available all year round and **Sacred Solstice** (4.3%) will be back again following very good sales in 2013. Look out for the new **Lammas Ale** (4.2%) pump clip, designed by local artist Keith A. Pettit.

David Platt

360 DEGREE

Sheffield Park,
01825 722375.



www.360degreebrewing.com
Following strong demand, new equipment has been purchased to double the brewing capacity. A bulk bottle-order has been fulfilled with an online specialist who is shipping during March. The brewery has just been put on the supplier list for a number of pubs in Brighton and is also working with a wholesaler to obtain distribution to London pubs and another in the north west of England. The brewery was also the featured new brewer for Castle Rock in March. New beer **West Coast IPA** is now being distributed, 5.6%, light in colour, hoppy and bitter, balanced in flavour, in the style of an American Pale Ale. Regular pubs outlets include the Sloop, Scaynes Hill, and the Griffin, Fletching. Bottles are available in the following off-licences amongst others: Grape & Grain, Haywards Heath;

Noble Wines, Uckfield and Tunbridge Wells; Cork & Keg, Crowborough.

Jason Phillips

ADUR

Steyning, 01903 867614.
www.adurbrewery.com
Merry Andrew was well received at the Sussex Beer & Cider Festival, Hove, as was **Hop Token Citra** (4.0%); with a zest of lime, citrus and tropical fruits this is a new addition to the Hop Token range of light hoppy beers, alongside **Amarillo** and **Summit**. The portfolio also includes **Ropetackle Gold**, **Velocity**, **Black William Stout** and **Steyning Bitter**. Adur beers continue to sell well at both the Shoreham and Steyning Farmers' Markets and will be available at the Crawley Beer Festival, 30 May-1 June, and the Ardingly Vintage Vehicle Show Beer Tent, 11-13 July. Work continues on improvements to the brewery and the beers are now being brewed more frequently by the volunteer work force.

Nigel Bullen

ANCHOR SPRINGS

Littlehampton, 01903 719086,
www.anchorsspringsbrewery.com.
The most recent additions to the portfolio, **Neptune** and **Anchors Aweigh**, are proving so popular that brewing is taking place twice daily to keep up with demand. The brewery shop should be up and running not long after you read this. Bottled beers and branded

merchandise are currently, and will continue to be, available from the pasty shop next door to the Crown Inn brewery tap.

The Quaffer

ARUNDEL

Ford, nr Arundel, 01903 733111.

www.arundelbrewery.co.uk

A re-branding sees **Heritage IPA** renamed **Sussex IPA**, and **Old Knucker** renamed **Sussex Dark**. While **Sussex Gold** remains unchanged, all three beers have new point-of-sale material to help launch them as national brands.

Springtides is the new seasonal (March to May). Big news is a link-up and recipe swap with the Wild Heaven Craft Brewery in Atlanta, Georgia, who have received the recipe for the award-winning **Black Stallion** mild in return for the recipe to their Let There Be Light, which Arundel is calling **Wild Heaven APA**; this 5.2% American Pale Ale was launched at the trade session of the Sussex Beer & Cider Festival, where its blend of Citra, Summit, Sorachi Ace and Nelson Sauvin hops was well-received. The team is brewing a house beer for the Dolphin & Anchor (JDW), Chichester, called **Anchor Bitter** (an authentic brew and not just a re-badging exercise), and is experimenting with kegging beers such as the Viennese style lager for the Brighton 'craft' scene. The new-look website has gone live.

Jeff Vinter

BALLARD'S

Nyewood, 01730 821362.
www.ballards-brewery.co.uk
The brewery is busy and working on a second batch of the seasonal **Trotton Bitter**, 3.6%. The Western Sussex Branch will be making a visit to brew another special beer in time for the Yapton Beerex. Francis the head brewer will oversee the process. The Brighton and Hove based Indigo Pub Company with fifteen outlets is currently taking **Wassail**, **Best Bitter** and **Golden Bine**. **Duadekademion** is planned for later in the year.

Barry Woodward

BASELINE

Small Dole, 01903 879111.
www.baselinebrewing.co.uk
The brewery is using a new yeast that is forming a tight, compact sediment, ensuring that the beer has excellent clarity and can now be racked and served much the same as fined beer. **Baseline Best** (4.0%) has proved popular: the Selden Arms, Worthing, Tweeted it as "wonderful beer" at their Winter Beer Festival. It has joined regular beers **Dark Matter** (5.5%, complex dark ale) and **Halcyon Hop Haze** (4.0%, Chinook-laden pale ale, which is having more dry hopping and a hop tea as it is too clear with the new yeast!) Spring will see **Englander Weissbier**

(4.5%) return together with some sunshine hopefully!

BLO TBC

BEACHY HEAD

East Dean, 01323 423313.
www.beachyhead.org.uk
Three has been a large increase in sales recently, due to which brewer Roger Green is looking to possibly contract out bottling, thus freeing space at the Sheep Centre and also allowing more time for brewing. The ales are becoming more widely available mainly because the brewery is more actively promoting its products and more people are getting a taste for **Legless Rambler**: the Old Plough at Seaford is selling up to three nines of it a week.

Tony Harman

BEDLAM

Albourne, 07955 684041.
www.bedlambrewery.co.uk
Porter is going down very well and it has been decided to stock it all year round; it is hoped it will be available through Indigo pubs from April. Another beer will be brought into the portfolio soon.

Peter Mitchell

BLACK CAT

Groombridge, 07948 387718.
www.blackcat-brewery.com
Original, hoppy amber bitter, is available all year round, currently in the Crown, Groombridge; Hatch Inn, Colemans Hatch; Cooper's Arms, Crowborough and, appropriately, Cat Inn, West

Hoathly. Seasonals are **Hopsmack**, hoppy, citrus, golden summer ale; **Black Cat**, dark well-rounded winter warmer; and **Green Hop**, autumn brew from freshly-harvested green hops.

David Moore

BRIGHTON BIER

The Hand in Hand, Brighton, 07967 681203. www.brightonbier.com Brighton Bier is excited to confirm the opening of the Brighton Beer Dispensary. Brighton Bier is now available to order in tied pubs via the SIBA Direct Delivery Scheme, which is proving very helpful in getting the beer into more venues on home turf. As well as the core range of beers, expect to see more 'Special Edition' brews this spring and summer and the return of some old favourites including the latest in the 50 Ways (to Leave Your Lager) pale ale series.

Jim Hawkins

BURNING SKY

Firle, 01273 858080. www.burningskybeer.com Currently brewing two days a week, three cask beers are produced: **Plateau**, 3.5%, **Aurora**, 5.6% and **Devil's Rest**, 7.0%. A fourth may be introduced but a test brew will be produced before a final decision is made. Two keg brews, **Saison á la Provision** (6.5%), and **Saison Le Printemps** (4.2%) are aimed largely at the key keg and bottled-conditioned market. The

latter was brewed using nettle tips, picked from the South Downs by brewer Mark Tranter as he walked to work. The brewery has also produced 5000L of **Flanders Red**, a Rodenbach style beer, which will condition and age either in oak or ex-burgundy barrels for at least a year. When ready, some will be sold and some kept back to blend in future years with different vintages. A fourth fermenter has been ordered, making it easier to supply both the 'pales' and the 'Saison'. A cold store will also be added, just over the road from the brewery, to house filled casks, aiding distribution and giving more room in the brewery itself. All the beers (cask and keg) are available from the unofficial 'brewery tap', the Snowdrop, Lewes; whilst the cask ales (plus some keg) can be found locally at various free houses. The bottled conditioned beers are available from Trafalgar Wines, Brighton, but sell out very quickly.

Ruth Anderson

DARK STAR

Partridge Green, 01403 713085. www.darkstarbrewing.co.uk The brewery has outgrown its site and is busy looking at options within the mid-Sussex area. It would ideally love to stay in Partridge Green but nothing is firmed up yet. The tiny test brew kit is up and running and has already resulted in a single firkin of **Craft Star**,

3.5% pale ale with Citra, Galaxy and Moteuka hops, designed and brewed with a very enthusiastic bunch of twenty staff from the Craft Beer Co pubs, under the watchful eye of brewer Andy. The brew muscled in among the beers at the Craft 100 Beer Festival in Clapham. Brewer James was especially pleased that one of his brews, the dark brown **Bock**, brewed in collaboration with Saltaire Brewery, won the Beer of the Festival at Wigan. (In doing this he has unwittingly laid down a gauntlet to the other brewers in the team). A few tweaks to the recipe for the 2013 vintage of **Critical Mass** resulted in the award of Winter Beer of the Festival at the Gosport Winterfest. Success has also been achieved in the CAMRA London & South East Regional round of the Champion Beer of Britain Competition (CBOB) in the following categories:

2013/14: Original, Gold - Old Ales and Strong Milds; **Critical Mass**, Bronze - Barley Wines and Strong Old Ales; **Hophead**, Bronze - Golden Ales; **Revelation**, Bronze - Strong Bitters. **2014: Critical Mass**, Silver - Barley Wines and Strong Old Ales; **Hophead**, Gold - Golden Ales.

Clive Watson

DOWNLANDS

Small Dole, 01273 495596. www.downlandsbrewery.com The **Pale** series is receiving a lot of positive feedback with three versions so far brewed: Amarillo/

Cascade, Simcoe/Marynka and Waimea/Pacific Jade. A new beer, **APA**, is not an American Pale Ale but an Anglo Pale Ale, using only UK grown malts and hops. Look out for two special beers. The first, **Cloud Physics**, is for a local Sussex band called the Galleons. This 4.1% pale hoppy beer was produced with the help of the band to tie in with the launch of their album on Saturday 29 March. The second, for the Brighton Rockers Roller Derby League, is to be named **Off Your Rocker** and will be vegan. The new fermenter being built by Ghost Engineering should be installed by the end of March. The brewery has now signed up to SIBA and is sorting out participation in the Direct Delivery Scheme with a view to supplying local pubs and increasing the availability of Downlands beers.

Roger Coton

FIL0

Hastings, 01424 420212. www.filobrewing.co.uk
The beers are finding their way into more outlets, both local and further afield. A beer festival was held over Easter from Thursday 17 to Monday 21 April. 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

A new best bitter, **Malty Focused**, should be on the market in late-May to join **Paleface** and **Heritage** as part of the normal cask ale range. Seasonal beers are now available via the Indigo group, which currently include **West** (4.7% American amber beer with US hops/yeast) and, to follow, a lighter, mid-strength golden ale **No. 79**. Bottled beer sales continue to grow, with a new Weissbier, **Fireweisse**, being a particular favourite. This should also be available in cask from June. The onsite shop sales are doing well. Two new 10-barrel fermenters are now installed and part of the working plant. The construction of a 'bar' area also moves forward as time allows. Key keg is being considered, in particular for Euro-type beers that are being produced. The web site should be up by the end of April, and will include the launch of a brewery club – more details to follow.

BLO TBC

FRANKLINS

Bexhill, 01424 731066. www.franklinbrewery.co.uk
The Ale & Arty beer festival was a very successful event. A good time was had by all when Franklins were invited along to the Dolphin, Eastbourne where the Curious Beer Club has their monthly meetings (see article p. 30).

Mac McCutcheon

GOLDMARK

Poling, nr Arundel, 07900 555415 / 01903 297838. www.goldmarks.co.uk
After a highly successful first year, the brewery now has eight core beers: **Amber**, 3.5%, **Ebony**, 3.5%, **Hop Idol**, 3.7%, **Liquid Gold**, 4.0%, **Phoenix**, 4.1%, **American Hop Idol**, 4.4%, **Warrior**, 4.5%, and **Hercules Citra**, 5.6%. Seasonal brews of **Secret Santa** and **Golden Bunny** have also proved popular. A recently-introduced bottling plant has been working at capacity to satisfy orders from local pubs and beer sellers. All of these fine beers can now be found at festivals and in pubs nationwide.

Jim Waterston

GOLDSTONE

Ditchling Common, 01444 257053 / 07748 153735.
The following beers are available all year round: **Beacon Best** (4.2%), amber best bitter; **Old Charm-er** (4.1%), golden ale; **Ruddy Duck** (4.1%), dark ale with notes of caramel, chocolate and coffee. Also available are **Amarillo** (4.5%) and **Cascade** (4.5%), single hop variety golden ales using American hops. Unfortunately, the brewery was unable to supply the Sussex Beer & Cider Festival because the building used to condition the beer was affected by the recent storms.

Paul Free

GRIBBLE

The Gribble Inn, Oving, nr Chichester, 01243 786893. www.gribbleinn.co.uk
The brewery is now in its 25th year at Oving. Plans are afoot for a special brew at 4.3% for St. George's Day, as well as a light and well-hopped summer ale for later in the year. **Sussex Quadhopper** was well received at the Sussex Beer & Cider Festival and is now a regular at the Gribble Inn. The new bottling plant is on hold just now.

Chris Wright

HAMMERPOT

Poling, nr Arundel, 01903 883338. www.hammerpot-brewery.co.uk
A quiet time at the Vinery at present but with sales picking up as the weather eases. April and May will unleash the 3.6% **Martlet** session bitter, **Copper Bitter**, 3.7%, and a first venture into the Colonies, the 4.1% **American Pale** and **Australian Pale**. Also on show will be the creamy 4.6% **Mocha Mild** and the 3.7% **Summer Ale**. Additionally, **Red Hunter**, 4.3% of ruby smoothness, is back in bottles from Easter. Enjoy!

Tim Walker

HARVEYS

Lewes, 01273 480209. www.harveys.org.uk
Some special beers are being brewed this spring. A **1040 Special** was for the 40th anniversary of the North Sussex Branch, celebrated at the Red Lion,

Turners Hill. A beer will be produced for the anniversary of the Battle of Lewes (Wednesday 14 May) and another for Sussex Day (Monday 16 June). The latter will use six varieties of Sussex hop. **Dark Mild** won Gold in the Milds category in the CBOB London & South East Regional round, while **Sussex Best Bitter** won Silver in the Best Bitters category. For the second year running **Prince of Denmark** won the Bev Robbins Award for the best Sussex beer at the Sussex Beer & Cider Festival. The future of the Bridge Inn, Newhaven is still 'on hold', but it is still intended to brew a 'Thomas Tipper Ale' on the micro brewery. Harveys is passing on the 1p budget cut in beer duty to all its pubs, as indeed they did last year. Whether this will see a reduction in price at the pumps, we will have to wait and see!

Jack Wilkinson

HASTINGS

St Leonards-on-Sea, 01424 850961 / 07708 259342. www.hastingsbrewery.co.uk
The brewery achieved success in March at the SIBA National Beer Competition with **Porter** picking up the overall Silver Supreme Champion award in addition to the Gold award in the Porter, Stouts, Old Ales & Strong Milds category. The Handmade range grows once more. **Handmade 13** is a Slovenian India Brown Ale, 6.5%, with

caramelized brown sugar and Slovenian Aurora and Bobek hops. **Handmade 14**, 3 Cs American Pale Ale, 5.5%, is brewed with authentic US yeast, and uses large amounts of classic US citrus hops, Cascade, Centennial, and Columbus. **Handmade 15**, 4.8% pale ale, is hopped with Mosaic, giving it a powerful tropical fruit aroma. **Handmade 16**, 5.4%, is an Ella & Green Bullet Black IPA. It is intended produce two new Handmade beers each month, both in cask to pubs and bottles to home drinkers. Plans include a hop-forward session IPA at around 3.7%, a strong robust stout, a range of 6.5% -ish hoppy IPAs, and more Pale Ales, American Pale Ales, Black IPAs, and India Brown Ales. The bottled beers are now available from a number of outlets, including 1066 Cake Stand, Penbuckles, and Judges Bakery, Hastings; Moose's Kitchen, St Leonards; Trafalgar Wines and Butlers Wine Cellar, Brighton; ArtisVin, Eastbourne; Middle Farm, Firle; Hailsham Cellars, Hailsham.

Peter Page-Mitchell

HEPWORTH

Horsham, 01403 269696. www.hepworthbrewery.co.uk
Hepworth have won the Sussex Drink Producer of the Year for the third time, which considering the increasing competition is an impressive record. The planning application for a

new, green site, purpose-built brewery has been approved - more news in the coming months. Meanwhile two new 60-barrel conditioning tanks have been installed to cope with the increase in sales of ales and lagers. **Dark Horse** (3.8%) will be available in April, and watch out over Easter for a new beer tent at Piazza Italia, Horsham: fine (and expensive) Italian cars and motorbikes, food, and of course quality beer.

Andrew Wilson

HIGH WEALD

East Grinstead, 07836 291430.

Andy@highwealdbrewery.co.uk

The beers have been available more widely since the larger kit has been bought into operation. They appeared at the Sussex Beer & Cider Festival and the North Sussex CAMRA Spring Equinox Festival and are lined up for various local and not so local festivals. They are also sold in an increasing number of free houses both in the East Grinstead area and on the coast, including Anchored in Worthing. All four beers are on sale at the Market Square shop, East Grinstead.

Jonathan Samways

HURST

Hurstpierpoint, 07866 438953.

www.hurstbrewery.co.uk

With two new brews added to the list, the range is:

Hurst 700 Summer Ale (3.9%), light-coloured hop-

py beer; **Founder's Best Bitter** (4.2%), light-coloured bitter with a rounded malty taste and subtle caramel flavours; **Winter Watchtower** (5.5%), black London porter, with a rich, creamy bit-terness created by highly roasted malts; **Keeper's Gold** (4.4%), smooth, amber gold ale with a floral aroma and citrus notes balanced with a subtle infusion of South Downs honey. The beers are now available in South London. There are plans to increase the brewery size by taking over new premises.

Steve Floor

ISFIELD

Framfield, 01825 750633 / 07803 716758.

enquiries@isfieldbrewing.co.uk.

Sales are increasing, especially of **Straw Blond**, **Premium Blond** and **Isfield Bitter**. The brewery is looking to develop some other seasonal or one-off specials during the course of this year.

Peter Adams

KEMPTOWN

The Hand in Hand, Brighton, 07967 681203. Founded in 1989, Kemptown is the smallest commercially operating tower brewery in the world. The beers are brewed by the team behind Brighton Bier and include regular favourites **Thirty Three** (3.3%), **Gold** (4.0%) and **Red** (4.5%), with occasional sightings of **Black** (4.5%), **Cascadian** (4.5%) and

IPA (6.0%). Exclusively available on-site at the Hand in Hand brewpub, they sit alongside an ever-changing selection of guest cask ales from the UK's finest micro breweries and an extensive bottle selection.

Jim Hawkins

KING

Horsham, 01403 272102.

www.kingbeer.co.uk

The team had a hugely successful bar at Craft Beer Rising in the old Truman brewery in London in February, as a result of which **Northern Lights** (4.1%) is now to be brewed year round. **Black Symphony**, a 5.1% porter with wood aged juniper, also proved very popular. Both, along with the new IPA, **Lost Kingdom** (5.2%), also sold well at the North Sussex CAMRA Spring Equinox Festival. A huge thank you goes from the branch for the logistical support given.

Mike Head

KISSINGATE

Lower Beeding, 01403 891335.

www.kissingate.co.uk

Kissingate and Twickenham Fine Ales teamed up in February to design and brew 100 casks of

Nooksack APA. The hops used were all from Washington State USA where the Native American Nooksack tribe live (hence the name). The collaboration was a great success as this 5.0% American Pale Ale won Beer of the

Festival on its official launch at the Sussex Beer & Cider Festival. **Black Cherry Mild** recently achieved Silver in the Speciality Beers category of the CBOB London & South East Regional round. The brewery shop continues to do well selling beers direct from the cask. Trade has increased and so have visitors to the brewery. A busy summer schedule is planned, most notably the Kissinggate Annual Spring Festival on Saturday 24 May. Also a midsummer walk, beer & BBQ on Saturday 21 June organised by Jill Shuker from Horsham Area Walks. For more details email Jill.shuker@horsham.gov.uk.
Roy Bray

KITCHEN GARDEN

Sheffield Park, 01825 790775.

www.kitchengardenbrewery.co.uk
The brewery is brewing in very limited quantities at present. Stocks can still be obtained from the brewery direct and at Middle Farm, Firle.

Jason Phillips

LAINÉ

The North Laine, Brighton, 01273 683666.

www.drinkinbrighton.co.uk/north-laine
The brewery currently has four regular beers; **IPA**, 5.0% made with American Hops; **NZPA**, 4.6% brewed exclusively using New Zealand hops; **Imperial IPA**, 7.5%; **Amber Sky**, 3.7%. It also sells Laine's Best, 4.0%, brewed by Kings. **Hooker**, 4.0%, was again produced during the Six

Nations Rugby. Now being produced is **RPA (Random Pale Ale)**, 4.6%, using a different hop in each brew: the latest used Keyworth hops. New brews are **Brighton Bräu**, 5.2% cask lager using imported German ingredients; and **Crazy 8**, 5.3% dry-hopped black IPA. 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.

Ruth Anderson

LANGHAM

Lodsworth, Petworth, 01798 860861.

www.langhambrewery.co.uk
Busy times up at Lodsworth where the building works have now been completed and the two new fermenters are now in place. A new cold store has been added, which will keep fresh all the many types of hops used. Seasonal beers for April till July will be **Triple XXX**, 4.4% dark mild; **Flor-Ale**, 3.9% pale golden zesty; and, a new departure for the brewery, a **Saison**, a farmhouse style of beer, 3.9%, pale, yeasty, very slightly hazy; we like it!

Peter Luff

LISTER'S

Ford, 07775 853412.

The brewery has rented out and is refurbishing an ex-dairy outbuilding on a farm in Ford Lane. The fully-automated 3.5 barrel plant is due to become

operational around mid-May. If all goes to schedule, a firkin of **Best Bitter** will be supplied to the Yaptan Beerex and a pin to Anchored in Worthing.

BLO TBC

LONG MAN

Litlington, 01323 871850 / 07976 777992.

www.longmanbrewery.com
The brewery has just celebrated its second birthday. With six fermenting vessels, eight beers and a few more staff, a lot has happened in a short space of time! Sales of the spring seasonal **Copper Hop** have surpassed expectations, so much so that it might become available all year round. June will see the launch of the brand-new craft kegged range, starting with the 4.1% **Crafty**

Blonde.

Scott O'Rourke

NAKED

Lancing, 01903 791230.

nakedbeerco@gmail.com
A new beer has been added to the range, **Freudian Slip** (6.5%), dark coloured with a smooth yet smoky nose carrying a slightly nutty body followed by a lasting sweetness. A German-style wheat beer is in the pipeline for late May. The brewery is proud to be supplying the Wandering Goose, Worthing, with their house APA.

Roy Bond

PIN UP

Unit 3, Block 3, Chalex Industrial Estate, Manor

Hall Road, Southwick, BN42 4NH
www.pinupbrewingco.com
 The brewery moved to the above West Sussex address at the start of April. This will enable the installation of bigger tanks and redesign of the set up. Casks are now selling on rotation in Batemans' pubs, Nottingham, Newcastle and the East Midlands.
Milk Stout and Pale Ale are now in 330ml bottles and have been listed with online stores, bars and shops across the UK. The brewery now currently operates bars selling casks in Alexandra Palace and the Roundhouse, Camden. All the beers are still to be found within the InnBrighton group and free houses across East Sussex.

Adrian Towler

RECTORY

Streat, 01273 890570.
 Look out for "Father Godfrey's Righteous Ales" to include the following:
Plumpton Cross Strong Ale (5.0%), traditional strong ale brewed to celebrate the 750th Anniversary of the Battle of Lewes;
O Valiant Hearts (4.7%), strong light mild reminiscent of those brewed just before the beginning of the First World War;
St Michael's Golden Ale (4.1%), slightly sweet, golden ale with a good hop feel;
Cross Keys Bitter (4.2%), best bitter which celebrates the links between Plumpton & East Chilington and the Cluniac monks of St Pancras Pri-

ory, Lewes. Next, Godfrey will be in collaboration with Harveys to produce a beer for the Battle of Lewes anniversary celebrations.

Paul Free

ROTHER VALLEY

Northiam, 01797 252922 / 07798 877551.

Beers for spring include the new **Easter Ale**, while also available for April and May is **Well Sprung**. Bottled **Boadicea** now has a longoverdue new label that appears to have improved sales.

Dawn Lincoln

TOP NOTCH

The Top-Notch Brewing Company, Haywards Heath, West Sussex, RH16 1UQ, 07963 829368
topnotchbrewing@hotmail.com
 The 0.5-barrel brewery is situated in a converted outbuilding in a residential area. Two beers have been produced: **Royal Fanfare**, 4.6% special bitter, and **Hop Festival**, 3.9% blonde beer. Both beers are for bottles and casks. The latter was the fastest selling Sussex beer at the Sussex Beer & Cider Festival.

BLO TBC

TURNERS

Ringmer, 08456 892689.
www.turnersbrewery.com
sales@turnersbrewery.com
 The brewery has released their four new beers with great success, the **APA** being a permanent feature at the Bedford, Tunbridge Wells. The next big project is to release two craft lagers after the successful

installation of their carbonating tanks. Brewery tours, open evening tastings and barn dances will be available from April through till October with a number of weekends already booked. Contact the brewery on the above details to book. The brewery is looking for an assistant brewer/driver to help out with their increased production; they welcome applications to: jayneanne@turnersbrewery.com
Jason Phillips

WELTONS

Horsham, 01403 242901.
www.weltonsbeer.co.uk
 The brewery now has a Business Development Manager and is exporting **Pride 'n' Joy** to Sweden!
Horsham Pale, 3.7%, is now a regular beer using Zeus and Apollo US hops. Beers for May include **Black Dragon Mild**, 3.8%, **Magog**, and **Buckland Shag**, while in June we are to be treated to a **Strawberry Cream Stout**, **Elizabeth II 6X**, and **US Congress**, a four hop 5.0% beer available in M&B pubs. Ray Welton has been invited to speak at the FAB Food and Beer Festival, Richmond, in August. Due to the fact that several Weltons' beers now travel to London and beyond Ray feels that it is time CAMRA reconsiders the LocAle policy which restricts some pubs from taking his beer if they are just beyond the arbitrary radius. A thought perhaps...

Nigel Bullen



CIDER HOUSE NOTES

SMALL IS BIG...

There is a great profusion of small cidemakers in Sussex at the moment, so instead of focussing on just one of them this issue I have decided to review four. They range from the really micro – Marcus Ciders in Worthing, just started up with about 150 litres produced from last year's harvest – to mini, still producing under the duty limit of 7,000 litres or 1,500 gallons, which includes South Downs, Dreymans, and Uncle Stoat's.

Marcus Ciders, David and Deborah Marcus, Worthing, West Sussex

David and Deborah Marcus (pictured at their wedding in January) have been making



cider in only the last two years and it is just the two of them. They have produced two flagship ciders: Beechwood Katy, made with a mixture including

some Katy and some Gladstone apples; and Beechwood Old Convent, using apples from an old convent orchard. Some of the trees have several varieties grafted onto the same tree, so the mix is unpredictable, but some balance is maintained between eating and cooking apples. David and Deborah live in central Worthing with one apple tree. Last year the apple tree produced around a cwt of fruit, which was added to the mix. They also use any other apples available and a couple of pounds of crab apples, although last year the juice was tannic enough.

The press is a fruit press very similar to the

one at Middle Farm, Firle, so they do not need to use Middle Farm's; they are considering pressing other people's apples in the future. Last year they produced over 150 litres and intend to double that this year. They have sold a couple of barrels to Anchored in Worthing, who have asked for more, while Beer Tent have also requested some. They do not have a problem with selling cider, only in producing more!

Dreymans Cider, Deborah Booth, Main Road, Nutbourne, West Sussex, PO18 8XA, 07584 260778,

Deborah@homegrownhunnys.co.uk

Again, only two people are running this enterprise – Deborah and her other half, with a handful of volunteers for back-up at apple-picking time (paid in cider, of course!). They are based on a unique shoreline orchard in Nutbourne, near Chichester. They picked their very first apple in 2012, and currently produce 5000 litres per year, looking to increase to 7000 litres.

Each cider has its own unique blend of Cox's, Discovery and Russets – 80% desserts, 20% culinary, and all apples are hand-picked, hand-washed and quality checked. There is a hydraulically assisted cheese press and, after pressing, the apple juice is allowed a slow natural fermentation. The ciders are Golden Squirrel, 6.4%, Wasp's Blood, 5.9%, and Chilli Squirrel, 6.1%, (no squirrels added!) though I think this last one has now been discontinued.

They do have a low-key shop outlet, and you can order direct from them or go and enjoy their ciders at Middle Farm, Firle; Anchored in Worthing; Havant Brewery; and a few other outlets. For further information, try their website which should be up and running by the time you read this – www.homegrownhunnys.co.uk

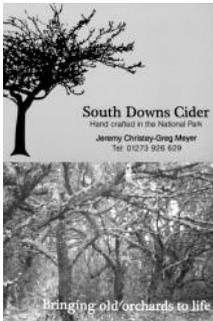
South Downs Cider, Jeremy Christey and Greg Meyer, Wilmington, East Sussex, 01273 926629 / 07900 464867, contact@greg-meyer.com or jeremychristey@me.com

South Downs Cider formed in 2013, and is based in Wilmington, East Sussex, being run, again, by just two people, Jeremy



(pictured pruning) and Greg. They produced 1000 litres of cider in 2013 and anticipate producing 7000 litres from the 2014 crop.

They source their apples from a number of different orchards, one of which is the old Merrydown orchard in Horam, and all the while they are uncovering more old apple-trees by removing brambles and other undergrowth.



As they source from several different orchards their apple varieties vary, but use roughly 50% cider types with the rest made up of culinary and juicing apples with some crab apples added if needed to increase tannin levels. They are currently selling a limited amount of still cider on tap at the Giants Rest, Wilmington, but anticipate this year selling still and sparkling ciders through local pubs, farm shops, and off licenses.

In 2013 they used a modern stainless-steel apple mill and rack press but will be upgrading for 2014 to larger washing, milling and pressing-equipment, which is currently being fabricated in-house. They also plan to produce cider and malt vinegar, and a mulled cider for the winter season.

Uncle Stoa's Hand Crafted Sussex Cider, Peter Robinson and Martin Sharp, Hassocks, East Sussex, 07538 174184, Probinson711@btinternet.com

Peter and his neighbour Martin started over fifteen years ago in Hassocks within sight of the Jack and Jill windmills. They are making cider from his windfall apples, using mainly dessert but with a few cookers and also cider apples. Dabinett and Michelin are their favourites but all cider apples are used when available to give some depth and complexity. They usually press and ferment what is available when they get it and can then blend for sale to give better consistency. They usually produce up to 200 gallons a year fermenting in 50 gallons fruit juice barrels. It would be nice to get to the 7000 litre limit but they need to find somewhere else as they would need more room to do that.

Their equipment is many and varied - plastic boxes, hose, dustbin, garden shredder, poking stick, home-brew fermenters, formica-topped table, plastic box, racks, cloths, press plate, screw press, wine fermenter, 55-gallon barrel, wheelbarrow, yard brush, siphon or small pump (depends), 5-gallon barrel. The press is homemade by Peter from recycled oak among other things; it looks lovely and works well but it's not big enough. They can press 70 gallons on a good day and don't drink any cider at lunchtime. Definitely need an upgrade of kit if they're going to make more...

They sell through Middle Farm - Rod Marsh has been very supportive of what they do - or they will deliver preferably at weekends as they are not yet full time cidermakers so have to do other jobs. And the crowning glory at the moment is that they have just won the Regional Cider Competition for Surrey and Sussex!

Jackie Johnson

Surrey and Sussex

Regional Cider Coordinator



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Beer Tent



www.ale-inatent.co.uk

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
Saturday 24th – Monday 26th May

Shoreham Dogs Trust Open Day, Dogs Trust Rehoming Centre, Brighton Road, Shoreham, West Sussex BN43 5LT
Sunday 25th May 11.30am - 4pm

Floral Fringe Fair, Knepp Castle, West Grinstead, West Sussex RH13 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

Arun & Adur Recreational Ground Fun Day, Shoreham-by-Sea, West Sussex
Sunday 29th June 12 noon - 4pm

Fontwell Park Racecourse, Fontwell, West Sussex, BN18 0SX
Saturday 26th & 27th July

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

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.

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

May 16-19 Beer Tent Event: The Magical Faerie Festival, Pleasant Rise Farm, Alfriston, BN26 5TN, 07778 551352,
www.ale-inatent.co.uk

May 17-18 Beer Tent Event: Bill Target Memorial Steam Rally, Highbridge Farm, Highbridge Road, Eastleigh, Hants, SO50 6HN, 07778 551352, www.ale-inatent.co.uk

May 22-Jun 1 Norwich City of Ale 2014,
www.cityofale.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,
peteb@custardtowers.plus.com

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

May 23-24 11th Annual Southwick Beer Festival, Southwick Community Centre, 24 Southwick Street, BN42 4TE, 60 ales and ciders sourced by Steve Bennett from the Stanley Arms, 01273 592819,
www.southwickbeerfestival.co.uk

May 23-25 2nd Beer & Cider by the Sea, Western Lawns, Eastbourne, BN21 4UH, 01323 412000, www.visit-eastbourne.com/events/beerandciderbythesea.aspx

May 23-26 Kings Arms First Beer Festival, 36 Tarrant Street, Arundel, BN18 9DN, 01903 882312

May 23-26 Thomas A Becket Second Annual Beer Festival, 146 Rectory Road, Worthing, BN14 7PJ, 01903 266643

May 24 Spin Up in a Brewery: static roller 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, 12noon-8pm, Pole Barn, Church Lane Farm Estate, Church Lane, Lower Beeding, RH13 6LU, 01403 891335, www.kissingate.co.uk

May 24-26 Beer Tent Event: A Countryside Celebration, Hollycombe Working Steam Museum, Iron Hill, Liphook, Hants, GU30 7LP, 07778 551352, www.ale-inatent.co.uk

May 25 Beer Tent Event: Shoreham Dogs Trust Open Day, Dogs Trust Re-homing Centre, Brighton Road, Shoreham, BN43 5LT, 07778 551352, www.ale-inatent.co.uk

May 25 Ale Trail Launch Night, from 8pm, Queen Victoria, 54 High Street, Rottingdean, BN2 7HF, 01273 302121

May 30-June 1 Glastonwick Beer & Music Festival, Church Farm, Coombes, north of Lancing College, BN15 0RS,
www.cask-ale.co.uk/beerfestival.html

May 30-June 1 2nd Crawley Beer Festival, Three Bridges Football Club, Jubilee Walk, Crawley, RH10 1LQ, www.kissingate.co.uk/CrawleyBeerFest.html

May 31-June 1 Beer Tent Event: Floral Fringe Fair, Knepp Castle, East Grinstead, BN13 8LJ, 07778 551352,
www.ale-inatent.co.uk

May 31-June 1 Worthing Regatta and Worthing Town Regatta; enjoy the rowing with a pint from the newly-refurbished bar overlooking Splash Point at Worthing Rowing Club, Marine Parade, Worthing, BN11 3PN,
www.worthingrowingclub.com

June 8 Beer Tent Event: Hailsham Lions Club, Country Food and Game Fayre. Broad Farm, Hellingly, Hailsham, BN27 4DU, 07778

551352, www.ale-inatent.co.uk

June 13-14 KENT & EAST SUSSEX RAILWAY BEER FESTIVAL, Tenterden Town Station, TN30 6HE, Fri 6pm-10.30pm, Sat 11am-10.30pm, 01580 240104, www.camra-afm.org.uk

June 13-15 Chichester Inn Beer Festival; from midday each day enjoy some of the finest real ales from Sussex brewers plus selected guest beers and ciders from around the UK. 38 West Street, Chichester, PO19 1RP, 01243 783185, www.chichesterinn.co.uk

June 13-15 Stanley Arms Summer Beer Festival, to coincide with the start of the World Cup, 47 Wolsey Road, Portslade, BN41 1SS, 01273 430234, www.thestanley.com

June 14 Burgess Hill Town Football Club Beer Festival, 2pm till late, The Green Elephants Stadium, Leylands Park, Maple Drive, Burgess Hill, RH15 8DL, contact Dave Bradbury, 07794 799850, thedavebradbury@gmail.com, www.bhtfc.co.uk

June 20-21 18th SOUTH DOWNS BEER & CIDER FESTIVAL, Lewes Town Hall, BN7 2Q5, see p. 36 feature and www.brightoncamra.org.uk

June 20-22 Three Moles Annual Beer Festival; real ale, cider, food and music; guess the guest ale; open from Fri 4pm and Sat/Sun 12noon, Selham, GU28 0PN, [facebook.com/TheThreeMoles](https://www.facebook.com/TheThreeMoles)

June 21 Ashstock Beer and Bands Festival, 12noon-11pm. John Pears Field, Wall Hill, Ashurst Wood, RH19 3TQ. Free entry. Bar including 10 cask ales from breweries within 20 miles of Ashurst Wood; all day BBQ; music from local bands. Parish Council 01342 823770 or www.ashurstwoodparishcouncil.gov.uk

June 21 Northiam Midsummer Festival, including a small beer festival with ten beers from local breweries, Playing Fields, Main Street, Northiam, TN31 6LP, 01797 253375, www.northiambonfiresociety.co.uk

June 21-22 Beer Tent Event: Dene Steam Rally, Starter Gate Farm, Charlwood Lane, Monkwood, Ropley, Hants, SO24 0HA, 07778

551352, www.ale-inatent.co.uk

June 27-29 Rose in June 7th Annual Charity Folk & Beerfest, 102 Milton Road, Portsmouth, PO3 6AR, 02392 824191, www.theroseinJune.co.uk

June 29 Beer Tent Event: Arun & Adur Recreational Ground Fun Day, Shoreham-by-Sea, BN43 5LT, 07778 551352, www.ale-inatent.co.uk

July 5 Worthing Rugby FC Beer Festival and 7s Tournament, The Rugby Park, Roundstone Lane, Angmering, BN16 4AX, 01903 784706, www.worthingrfc.com

July 12 Train to London Pubs, TTL18: Possibly following part of 'Riverbus Pub Hop-scotch' from the new edition of *CAMRA's London Pub Walks* by Bob Steel. Contact Pete Brown, 01243 552908, peteb@custardtowers.plus.com

July 11-13 26th ARDINGLY BEER FESTIVAL, North Sussex CAMRA Beer Tent at the Vintage and Classic Vehicle Show, South of England Showground, Ardingly, RH17 6TL, www.northsussexcamra.org.uk, www.ardinglyvcvshow.org.uk

July 18-20 Cricketers Annual Summer Beer Festival, 66 Broadwater Street West, Worthing, BN14 9DE, 01903 233369, www.cricketersworthing.co.uk

July 26-27 Beer Tent Event: Fontwell Park Racecourse. Fontwell, BN18 0SX, 07778 551352, www.ale-inatent.co.uk

Aug 12-18 GREAT BRITISH BEER FESTIVAL, Olympia, London, W14 8UX, gbbf.org.uk

Aug 22-25 Tudor Close 3rd Annual Beer Festival; 6pm start Friday, open all day over the weekend; 20 plus Sussex real ales from all over the county; Ferringham Lane, South Ferring, BN12 5NQ, 01903 243155, www.tudorclose.co.uk

Aug 29-31 Ale at Amberley 9, Amberley Museum & Heritage Centre, Houghton Bridge, BN18 9LT, www.AleatAmberley.co.uk



The Curious Beer Club has its secrets, like all clandestine organisations. For a start they won't tell you which brewer (or brewers) they'll be presenting at monthly meetings, what beer you'll taste or what food your £20 will get you. In fact going at all is all a bit of a punt. But to them, that's just it. The hidden liquid delights of an untested pump are what lie directly behind the micro brewery industry's success, and, er, 'tapping' into the pure pleasure of discovery is really just recognising the allure of life as real beer lover.



"What's better than a bit of trepidation?" said Adam McNaught-Davis, co-founder of the

Curious Beer Club. "As long as you know it's going to be good, what kind of good isn't important. In fact, to me, not knowing is much more fun." As well as six unique beers, some fine locally-sourced and home-cooked food (like popcorn cockles or lamb scrumpets) and the odd quiz or game along the way, guests know the unexpected and delightful are likely – just like the wedding-like 'favour' members receive for sustenance on their way home. Brewers talk about their beers and share anecdotes in a loose format which often changes - another element of the unknown.



"Rachel and I sort of know what's going to happen next", said Adam. "Like which brewer and which beers. But we don't overly plan

The Curious Beer Club

the event; it's supposed to be very relaxed and just as appealing to enthusiasts as ale experts." Members, 95% of which have rated the events so far at 4 or 5 out of 5, vote for the night's favourite beer, which is published afterwards online. Downlands Pale and Long Man Copper Hop were runaway winners for the February and March events respectively, both earning over 50% of the vote.

Members' Quotes

- *A really great night all round; excellent atmosphere, hearty grub and lovely hops.*
- *Loved the change in format; stops things getting samey. Can't come to the next one - Boo Hoo! - but looking forward to May. Just keep 'em coming.*
- *A completely brilliant evening; I have never had such fun with my clothes on and no drugs. My friend from Sweden wants to move here.*
- *Best night ever!! Well done the boys from Long Man and the Curious Beer Club. Big thanks to the Dolphin staff, you are awesome.*
- *Excellent evening; really enjoyed it. The brewers were great - really informative and friendly.*
- *Good evening all round; excellent beer, food and company.*

The Curious Beer Club.

At the Dolphin, 14 South St, Eastbourne, BN21 4XF.

BOOK NOW! (£20)

www.curiousbeerclub.co.uk
curiousbeerclub@gmail.com

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At the beginning of March, the publicans of the five pubs in South Street, Eastbourne, joined together to demonstrate to their customers just how much tax they were paying on their pints of beer after a 42% rise in the duty on beer over the last four years. They aimed to offer pints of real ale at the duty free price for an entire day on Tuesday 18 March, the day before the annual budget. The publicans involved were Rachel Ainsley of the Dolphin (*GBG*), Shoes Simes of both the Dew Drop Inn (*GBG*) and the Eagle (*GBG*), Jack Visick of Maxims and Toby Allchorn of Bibendum, who, between them, employ sixty-five people and contribute to the local economy as well as supporting local commerce and charities. Rachel and Shoes issued a press release in which Rachel explained, “although the scrapping of the Beer Duty Escalator and 1p reduction in the 2013 budget was gratefully received and helped boost confidence and employment in the hospitality industry, it cannot stop there. We are calling for the government to freeze beer duty in the upcoming budget as it is essential for the future of our industry.”

A photo opportunity was arranged with all four publicans for Friday 14 March, in the Dolphin, to which the press and local TV were invited.



Stephen Lloyd MP, pictured above, Member of Parliament for Eastbourne and

V.A.T. ... Venues Against Taxation!

Willingdon, was also in attendance to show his support for the publicans. There was a discussion about the various issues and the publicans emphasised how the rises in duty were having an adverse effect on their industry by driving people away from pubs which contributed to the average, over the UK, of twenty-six pubs a week being closed. The great British pub is at the heart of the community; they bring people together, provide a safe environment for supervised drinking, and play a unique role in our social lives and national identity.

Some local CAMRA members who were present, having been asked to help publicise the event, also urged Stephen Lloyd to press the Government to continue supporting small industries and the 50% beer duty reduction for small brewers. Stephen Lloyd was then interviewed by local TV and concluded by saying “I have urged the Chancellor and Chief Secretary to the Treasury to listen to the calls from our pub trade to freeze beer duty this year. It would be a huge lift to an important industry, bring a smile to people’s faces and help grow numbers employed in the industry. We are blessed with some fantastic pubs and bars in Eastbourne and it would be a real boost to them and our town.”

The publicans were all very grateful to their suppliers and brewers who gave their generous support to this initiative. The real

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TUESDAY 18TH MARCH - ALL DAY

We will be offering all pints at real ale at the DUTY FREE PRICE! We are calling for the Government to freeze Beer Duty in the upcoming budget. Join us for great beer at a great price. Light to freeze beer duty and support your local!

ale drinkers were very appreciative of the publicans' generosity and showed their delight at learning how much duty they were saving by visiting all the pubs involved!

Touring the pubs also brought back memories for people

who used to perform the old South Street Shuffle, which included the same five pubs.

We now know that the Chancellor has responded by reducing the beer tax by a further 1p! Anyone know the date of next year's budget?

Paul Bangs

South East Sussex Branch

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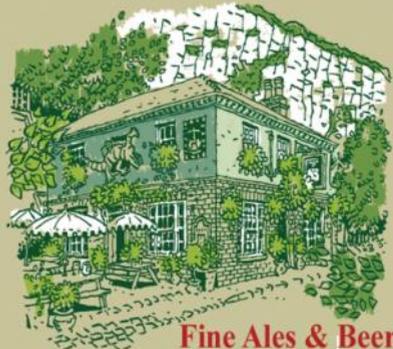
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The North Sussex Branch had for a while been thinking about organising something to keep the membership amused. Last October, whilst on a social visit to the Cooper's Arms at



Crowborough (in the South East Sussex Branch area), we noted a poster displayed in the pub

advertising their annual Winter Ales Festival, being held over the first weekend in February. A decision was taken there and then that we were going to organise a minibus trip to the event. Initially there was uncertainty as to how many branch members would be prepared to undertake such a daunting journey to the other side of the Ashdown Forest, so Social Secretary Vanessa decided it might be a nice idea to make it a joint effort with members from the East & Mid Surrey Branch, just north of the county border. A visit to their POTY - the excellent Surrey Oaks at Newdigate - to see if there was any interest, gained some support.

It was therefore decided that the trip was definitely going ahead and approaches were made to firms to obtain quotes for some transport. Eventually an offer was made of either a twenty or thirty-five seater; so after a few weeks, with the odd bit of arm-twisting and gentle bullying, we had around thirty bods booked on the trip. At the same time, I'd been in contact with our neighbours in the West Kent Branch to see if they would like to come along and make it a three-branch social. For them it is an easy bus journey from Tunbridge Wells to Crowborough, and a positive reply indicated that they were interested in

A Grand Day Out

coming along. With a week to go the minibus had grown into a double-decker, so a few more names were added and we were away.



An ex-London Transport Routemaster bus was our steed for the day. After setting out from Horsham there was

a trip via Newdigate and Crawley to East Grinstead to pick up the last few slightly-chilled passengers. There followed a pleasant trip down the A22 and across the Ashdown Forest to arrive at the Cooper's Arms slightly later than planned. The group spread out through the pub, mingling with the members from other branches, including Peter Page-Mitchell, the Sussex Branches Area Organiser, who had turned up to represent South East Sussex Branch. For some of those present, it was the first time that they had met members from the other branches and, hopefully, some friendships were formed.



Our hosts, Dave and Judith, had ensured that an interesting and eclectic selection of ales, mostly dark, were available for all

to sample. Sensibly there were some session-strength ales on offer - otherwise it could have got very messy! There were also snacks provided to soak up the beer. Sadly the Holden's Old Ale was off when tapped, but there were brews from Black Dog, Cotleigh, Deeside, Elland, Fyne,

Highland, Okells and Orkney, all in fine condition. From nearer to home, a cask of Dark Star Critical Mass had been maturing in the cellar for over a year and was in superb nick; whilst a Belgian beer of loony -juice strength was also available.



Sadly, after around four and a half hours, we had to leave. After thanking our hosts for an excellent afternoon, we managed to pour ourselves back on the bus (and amazingly not leave anyone behind) and head off into the night, although our first port of call was the Anchor in Hartfield, for a comfort stop

and wind-down pint. After an hour, we were back on the bus, calling first at East Grinstead and then onto other locations.

All in all, a successful and very enjoyable day and thanks go to Vanessa Mason-Hill for getting the trip off the ground and her excellent organisation; to hosts Dave and Judith for running a brilliant pub (if you've never been, do visit) and for feeding and watering us; to all the members from the North Sussex, East & Mid Surrey and West Kent Branches for supporting the trip and turning up; and finally to the bus crew, who must have had an even longer day out. Grateful thanks also to Jon Collins from West Kent Branch for remembering to bring a camera and supplying the photos.

Peter Spooner

North Sussex Branch



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Summer Beer Festival

Friday 25th - Sunday 27th July 2014

The 18th South Downs Beer & Cider Festival will take place at the usual venue, Lewes Town Hall, on Friday 20 and Saturday 21 June 2014. The event is organised by the Brighton & South Downs Branch of CAMRA. It is a special year for the branch, as we are celebrating our 40th anniversary and this will be reflected on the festival glass. There will be around seventy cask beers to sample, along with a range of bottled beers, ciders and perry. Non-alcoholic drinks will also be available, along with a range of hot food and snacks, including vegetarian options. The festival will as usual be music-free.

All sessions will be admission by ticket only, except after 17.00 Saturday. Tickets will be on sale from 1 May 2014, at the Gardener's Arms, Harveys Brewery Shop and the Brewers Arms, Lewes, and the Evening Star, Brighton. Alternatively, please apply by post to: South Downs Beer Festival Tickets, 139 Elm Grove, Brighton, BN2 3ES, stating session required and enclosing a SAE and cheque, payable to "South Downs Beer & Cider Festival".

The ticket prices are:

Friday 20 June	11.00 - 15.00	£4.00
Friday 20 June	17.00 - 22.30	£6.50
Saturday 21 June	11.00 - 17.00	£4.00
Saturday 21 June	17.00 - 20.00	*Free!

* Or as long as the beer lasts!

Customers will receive a free festival glass (not Saturday evening), very kindly sponsored by Harveys Brewery, and a programme with tasting notes. In addition, CAMRA members will receive £2.00 in beer tokens per session (not Saturday evening) on production of their valid membership card at the membership table. The venue is easy to find. From the railway station turn right, climb the hill to the traffic lights, cross over and it is on the right.

18th South Downs Beer & Cider Festival

The town boasts a number of excellent pubs that are well worth seeking out if you have the time, or indeed the capacity to do so.

Last year's festival was attended by over 1300 people who, from donations of unused beer tokens, bucket cash collections, and scratch card sales, very kindly raised £427.63 for the festival charity the Sussex Air Ambulance. Charity Organiser Mark Tester and my good self as Beer Festival Organiser went to Marden, Kent, one of the



two homes of the Sussex, Surrey and Kent Air Ambulance to present them with the cheque. While we were talking to the pilot and paramedic they received an emergency call, so we got to see the helicopter leave and Mark was photographed with the cheque in front of a trailer with the helicopter on the side.

Ruth Anderson

Festival Organiser

Sussex Wild Hop

At last year's South Downs Beer & Cider Festival, the Cider of the Festival was from Black Pig Orchards of Danehill, Sussex, while Harveys Sussex Wild Hop was voted Beer of the Festival. Sussex Wild Hop was also voted LocAle of the Festival at last year's Yapton Beerex. A new beer at the time, Sussex Wild Hop is now available all year round following a successful trial period. Brewed with the aptly named Sussex

Hop, originally discovered growing wild in a hedgerow in Sussex but now cultivated as a variety in its own right, the 3.7% blonde beer is supplemented with Cascade hops grown in the UK.

On Saturday 2 November 2013, a party of South Downs Beer & Cider Festival workers were present at the Bridge Wharf Brewery, Lewes, to enjoy the usual generous hospitality of Harveys. The enjoyable tone of the occasion was set by Mr Miles Jenner, Head Brewer and Joint Managing Director, as he and his wife arrived at the brewery in their 1934 Austin Seven. Festival Beer Orderer Paul Free (pictured left in blue)



then presented Mr Jenner with the Beer of the Festival certificate. Following the

presentation, the party adjourned to the John Harvey Tavern, where a first-class buffet lunch financed by the festival was consumed, and thanks were given to Festival Organiser Ruth Anderson.



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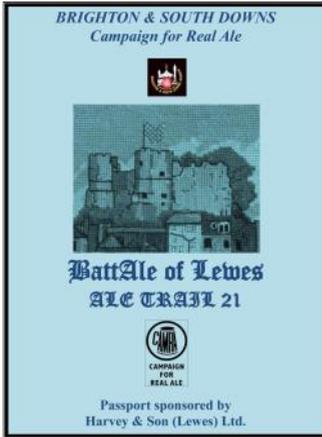


In the Good
Beer Guide
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Ale Trail 21

DITCHLING: White Horse; FALMER: Swan Inn; FULKING: Shepherd & Dog (C); HOVE: Brunswick, Neptune, Sussex Cricketer, Westbourne (C); HURSTPIERPOINT: Poacher (C); ISFIELD: Laughing Fish (C); LEWES: Black Horse (C), Brewers Arms (C), Elephant & Castle (C), Gardener's Arms (C), John Harvey Tavern, Lewes Arms, Rights of Man, Snowdrop (C); NEWHAVEN: Hope Inn (C); NEWICK: Crown Inn; PORTSLADE: Stanley Arms (C); RINGMER: Cock Inn; ROTTINGDEAN: Queen Victoria (C); SCAYNES HILL: Sloop Inn (C); SEAFORD: Wellington Hotel; SHOREHAM-BY-SEA: Buckingham Arms (C), Duke of Wellington (C), Piston Broke (C); SOUTH CHAILEY: Horns Lodge (C); UCKFIELD: Alma (C); WIVELSFIELD GREEN: Cock Inn (C).

The Brighton & South Downs CAMRA Ale Trail 21 is to be launched from 8pm on Sunday 25 May at the Queen Victoria, Rottingdean, and will run until the end of September. Come along to get your free passport, sponsored once again by Harvey & Son, Lewes. If you cannot make it on the night then passports are available at all forty participating pubs. This year's theme is BattAle of Lewes, marking the 750th anniversary of the Battle of Lewes on 14 May 1264 when the confederated barons of Simon de Montfort emerged victorious over the army of King Henry III and his son Prince Edward, later King Edward I.

Prizes are a themed t-shirt and sweatshirt or souvenir glass, depending on whether 20, 30 or 40 stamps are collected. Check the Brighton & South Downs branch website for updates and more details. The participating pubs are as follows: a (C) after the name indicates that it is also on the Cider Rider.

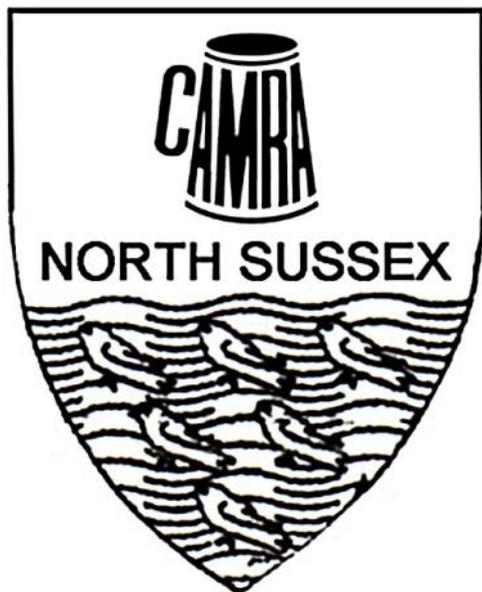
BARCOMBE: Royal Oak; BRIGHTON: Basketmakers Arms, Battle of Trafalgar, Craft Beer Co, Evening Star (C), Hand in Hand (C), Mitre Tavern (C), Prestonville Arms, Prince Albert (C), Victory Inn (C);

Clean Sweep for the Albatross

The Albatross (R.A.F.A.) Club scooped three CAMRA awards in 2013: South East Sussex Branch Club of the Year, Sussex Branches Club of the Year, and Surrey & Sussex Regional Club of the Year. The club serves constantly-changing beers from local and national micro breweries and holds a twice-yearly beer festival. Show your CAMRA membership card for entry to this friendly and popular club at 15 Marine Parade, Bexhill-on-Sea. Our



photograph shows Geoff Wentworth, club steward, with his bar staff and the three awards.



26th Ardingly CAMRA North Sussex Beer & Cider Festival 11-13 July

As last year, if you just fancy a drink, you can get **FREE** access to the Showground on Friday and Saturday evenings from 7pm on presentation at the gate of your CAMRA membership card. There is live music both evenings. If you fancy going to the show, open from 10am to 5pm on Saturday and Sunday, the voucher below will get you £2 off 1 adult admission at the gate, on presentation of your CAMRA membership card. Note that the voucher will need to be given up. If you do not wish to tear your copy of the *Sussex Drinker*, a photocopy will suffice as long as you take the magazine along with you.

Daytime bus services run between Crawley and Haywards Heath stopping at the Showground, and there is ample car parking on site. Extra pairs of hands to work behind the bar Friday to Sunday always welcome. For more information, please email ardfest@btinternet.com.

Mike Head

North Sussex Branch

After the huge success of last year, we will be running the refreshments tent for the 26th time at this event, with a full bar featuring over sixty beers plus about fifteen ciders and perries, mainly from local suppliers. Fingers crossed the weather will be as kind again. The show offers great fun for all the family, with free circus training for kids this year joining the Heavy Horses and all the vehicles, old-time fun fair, craft stalls and much more. Sunday afternoon includes a Spitfire flying display. More information, "Kids go free" voucher and ticket details at www.ardinglycvvshow.org.uk.

PRESENT THIS VOUCHER FOR A £2 DISCOUNT FOR 1 ADULT ADMISSION TO THE 2014 SHOW, ON PRESENTATION OF CAMRA MEMBERSHIP CARD AT THE GATE.

Saturday 12 and Sunday 13 July 2014, 10am to 5pm





It is immensely satisfying to report that our first Equinox festival in Horsham was a great success. We set out to achieve four main things: raise the profile of our local breweries and cider producers; raise money for a local charity; raise

the profile of CAMRA and raise some campaigning funds; have fun! We are delighted to say that we achieved all of them, including the raising of over £350 for Springboard Project.

To sell out the two Saturday sessions in the first year was extremely pleasing, and gives us the confidence to plan the event for

1st Spring Equinox Festival Report

many years to come. Music on the Saturday evening and Sunday afternoon also worked well in the Drill Hall. A huge thank you goes to all the volunteers and musicians, and particularly to Gareth Jones of Beer Essentials for his invaluable support and advice, to the team at Kings Beer for their logistical support, and to Gareth, Kings, and Sam at the Malt Shovel for ticket sales.

If anyone has any comments, or wants to get involved in CAMRA in North Sussex or future festivals, please contact us on camra.equinox@gmail.com.

Mike Head
North Sussex Branch

The Red Lion, Turners Hill, held its second beer festival at the end of March, which coincided with the 40th anniversary of the inaugural meeting in the pub of the North Sussex Branch.

Four of the founders, Tony Cocklin, Martin Sutton, Jack Loker-Lampson and John Roberts joined in the celebrations and



were presented with a commemorative

Happy Birthday North Sussex Branch

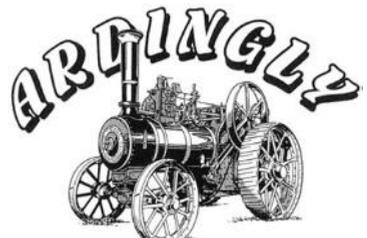
plate by Graham and Lorna, and which they are now proudly displaying in the pub.

The founders are pictured with Chris Stringer, Regional Director, and Mike Head, Branch Treasurer.

Thanks to Alan Goldsmith for the photo. Graham and Lorna also expressed their thanks to Harveys for brewing a special beer to mark the occasion and for their support with the festival.

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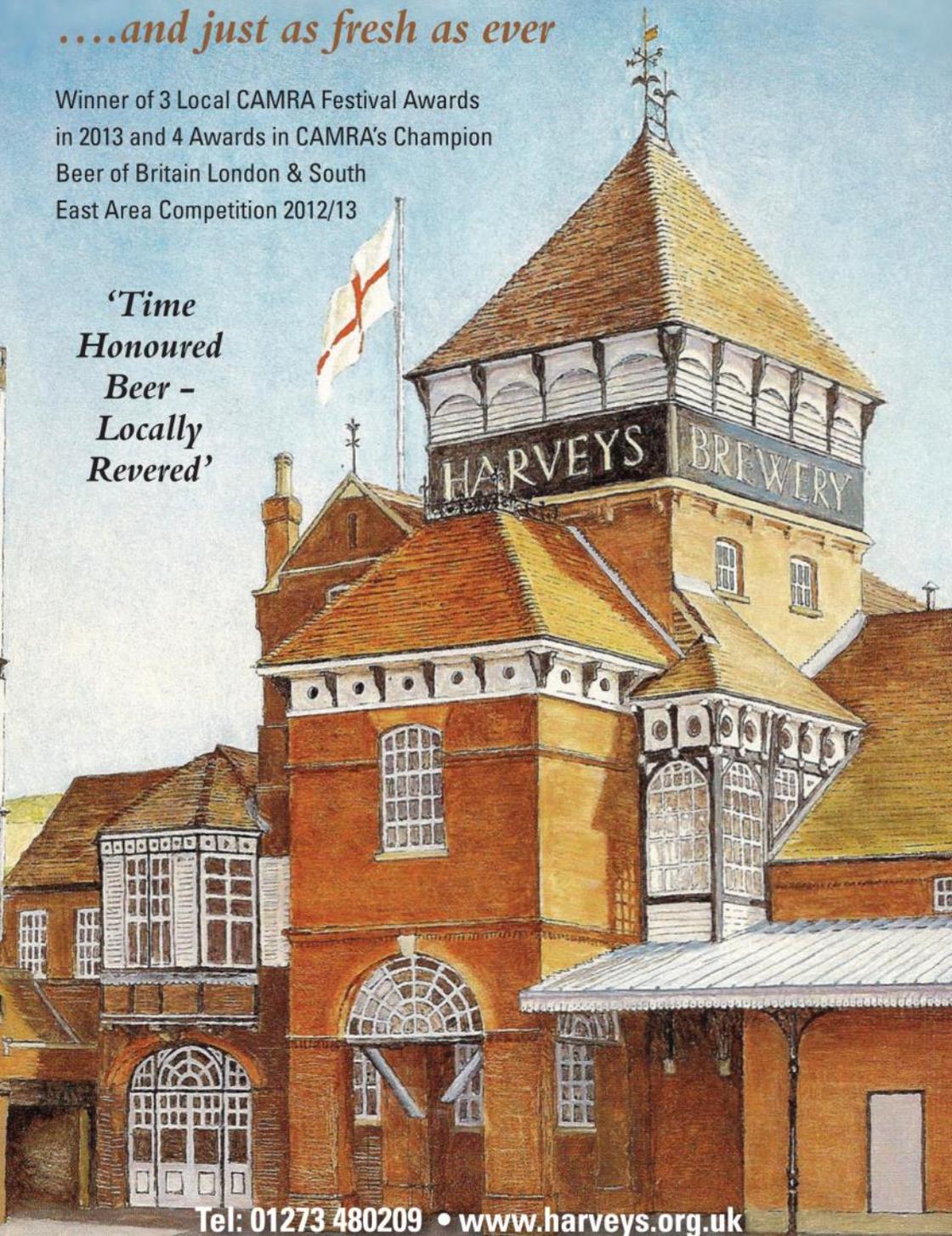
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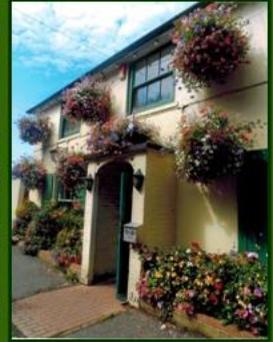
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- ◆ **Sunday afternoon:** Live music from Willie Austen

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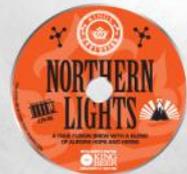
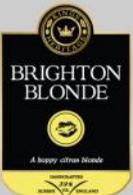
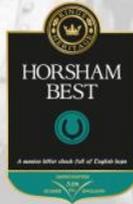


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Beer choices: fast forward to **January 1963** when I left school; Worthing's pub scene was dominated by four of the five national brewers. **Tamplins** from Brighton (Watney)



owned the largest number of pubs with their excellent Sussex Bitter and rare BMA, the latter being a particular favourite in the **Rose & Crown**; then came **Kemp Town**

also from Brighton (Bass Charrington); **Brickwoods** from Portsmouth (Whitbread) whose Mild and Best Bitter (later



Pompey Royal) were drawn from the cask in the **Maltsters** and **Wigmore Arms**; and **Friary Meux** from Guildford



(Allied) who brewed a tasty mild. All still offered a range of tasty cask ales from bitters, best bitters to milds, and a range of bottled beers (which were widely mixed as mild & bit, light & bit, stout & mild/bit etc.), plus some wicked barley wines such as Tamplins Stingo and the potent Brickwoods Little Bricky.

We were also blessed with a healthy number of free houses and hotel bars selling the likes of Bass, Worthington E, Courage Directors, plus the **Brunswick** in Thorn Road (originally the **King & Queen** c. 1839 and now the **Bay**), which was a far flung Scottish & Newcastle outpost.



Of the free houses, the **Ship** (of late a West Cornwall Pasty shop) owned by Websters, a London Wine Merchants,

sold huge quantities of Bass, Worthington E and Young's Mild - deliv-

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

ered from Worthing Station by British Rail's unusual Scammell Scarab 'mechanical horse' dray - and was a



particular personal favourite given not only its proximity next door to my first place of employment but also its rear entrance down a service alley! Later I worked there as a part-time evening barman from 1968 to 1974 to supplement my income and pay for our Saturday night out!

Roberts & Sons wine merchants owned two of the most popular pubs in town. The **Vintners Arms** (a.k.a. **Thieves Kitchen**) which



opened in 1808, had a smallish flag-stoned lower bar with beer drawn by electric pump from the wine cellars below, whilst above that was the heavily beamed, multi-roomed upper bar that was *the meeting place in town* for a night out; on the seafront the **Wine Lodge** built in pre-war Art Deco style was not only a large pub popular with locals of all ages, but also with holiday makers and the coach loads of day trippers. A top-class restaurant was an added attraction.



Below the upmarket seafront Warnes Hotel was the **Frog Pond**, a popular basement cellar bar where Ruddles, with the then revered County Bitter, and other delights were popular from the late-60s.

Probably my all-time favourite though was the seafront **Edlin's Stanhoe Hotel**, where I first acquired the taste for Bass drawn straight from the cask. The flag-stoned ground floor bar was popular with retired ladies and gents where, from the latter, I learned to mix a third of the draught Bass No. 3 with my bitter in winter. Upstairs was a panoramic saloon bar and restaurant with sea views.



Sadly, by the early 1960s, the local council had started to embark on a disastrous poorly thought out plan to open up the town to the car, first creating an inner ring road *that wasn't* and then destroying several small streets, home to artisan businesses and the communities who worked in them, all to create the High Street multi-storey car park and the *white elephant* that is the Guildbourne Shopping Centre! In Market Street we lost the **Dragoon** and **Royal George**, in Ann Street a theatre and several flourishing businesses.

Next came the process of allowing the re-development of the prime seafront area opposite the Bandstand (now Lido), on which still stands the monstrosity that is the Grafton multi-storey car park. This, coupled with the modernisation of the main Montague Street shopping area and with adjacent side streets, has resulted in a soulless windswept concrete *clone* of every other second-rate town in the country. The resulting loss of some fine pubs including the **Albion** and **Spaniard** in Portland Road, the **Running Horse** in Paragon Street, in Montague Street itself the **Victoria**, **Buckingham Arms**, **White Hart** and **Kings Arms** (and the **Stanhoe Hotel** accessed down its side alleyway), proved to be a veritable disaster as soon the town centre drinking culture at night for people of all

ages and from all walks of life all but disappeared.

Not surprisingly, **by the mid 1970s** not only was the town centre becoming a relative beer desert with little choice - a situation exacerbated by the introduction of keg beers and lagers and the subsequent loss of the **Ship** and later the **Wine Lodge** and several of the hotel bars - but also a place where at night it was easy not to feel safe.

However, by 1979 choice had started to improve slightly with Charrington's having already agreed short-term leases with **King & Barnes** for the **Swan** and **Jolly Brewers** and **Gale's** for the **Ball Tree Inn**, Sompting. Then Colin Brown purchased the freehold of the **Selden Arms** from Whitbread, with Gibbs Mew Bishop's Tipple and other new delights proving very popular.



Today, **Michele Preston and Bob McKenna at the Selden Arms** not only have six hand pulls offering a variety of choice from local and other micro breweries, which is rarely matched, but the walls of the pub are adorned with Michele's personal collection of local pub photographs.

With membership of CAMRA growing steadily **during the 1980s**, aficionados of the cause found themselves not only venturing into the countryside in search of **Gale's** and **King & Barnes** beers but also further afield to places such as Salisbury, from 1987, after the **Vine** in Tarring introduced us to Summer Lightning from John Gilbert's new Hop Back brewery at the Wyndham Arms. Watneys also made **King & Barnes** beers available in some of their **Tamplins** houses.

The 1980s saw the introduction across the country of a number of now long-

standing micro breweries such as Butcombe, Cotleigh and, here in Sussex, **Ballard's** (sold at the Vine). CAMRA joined the campaign to widen choice by advocating the big six national brewers allow their tied houses to have a guest beer. Sadly, this admirable aspiration was dashed by the 'unintended consequences' of the resultant Beer Orders. The national brewers simply reinvented themselves as property companies (Pubcos), quickly realising that, after selling off their breweries to the multi-nationals, they could make greater profits selling to their lessees and tenants a limited range of often bland national beers - bought at huge discounts but sold to them at a considerably higher price than those same beers could be bought by free traders - as well as imposing hefty surcharges for any guest beers allowed under the former lease, all in addition to profit related rentals that made it difficult for many to make a living!

During the 1990s, one blessing came when **Harveys** and **King & Barnes** forsook their 'gentleman's agreement' not to trade in each other's territory and the former's superb Sussex Best Bitter became widely available, first in the former Bass Charrington pubs and then in several of the other pubco houses, albeit not delivered direct from Lewes. However, the takeover of King & Barnes by Hall & Woodhouse in 2000 was a mighty blow made all the worse when the latter immediately closed the Horsham brewery, not only depriving us of Festive, Old Ale and the pioneering, innovative range of monthly specials introduced by Andy Hepworth but then tried to kid us that the superb low gravity K&B Sussex would taste the same brewed in Blandford! To compound this, they then went on a buying spree of free houses that included the **Vine** in Tarring Village.

So, where are we now? Both Pubcos are

slowly recognising the increasing demand for wider choice giving some access to a more interesting range of guest beers and also allow certain lessees to run beer festivals with often imaginative choice - as do Fuller's - albeit at a price. However, across Worthing, many still tend to offer the same limited range of 'national bland's', although the odd beer from one of the regional brewers such as Adnams or Ringwood, Fuller's London Pride and the occasional micro brewery beer bought under the SIBA Direct Delivery scheme can be found.

Of the few remaining genuine free houses, variety of choice is restricted to the likes of the **Castle**, **Charles Dickens**, **Parsonage Bar** (2014 CAMRA local PotY), **Selden Arms**, and **Wandering Goose**, plus the **Sir Timothy Shelley** and **Three Fishes** (both JDW) and the Ember Inns **North Star**. The town's first micro pub, **Anchored in Worthing**, opened its doors at West Buildings in August 2013 selling only beers brewed in Sussex and traditional ciders, while the **Brooksteed Ale-house**, nearby to Central Station, is due to open this May and there is the possibility of a 'Stanley' micro pub in Lancing becoming a third!



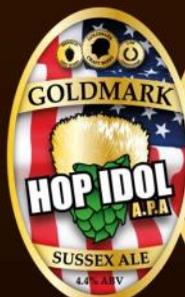
Although much of this article reflects historical knowledge and reminiscences gained over some fifty years of local drinking, I am indebted to Jimmy Hastell and Colin Walton of the **WorthingPubs.com** website for their generous permission to crib both information and photographs, several of which are on loan from **Michele Preston**. Thanks to Bill Francis for the Friary Meux image.



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