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FOR
REAL ALE



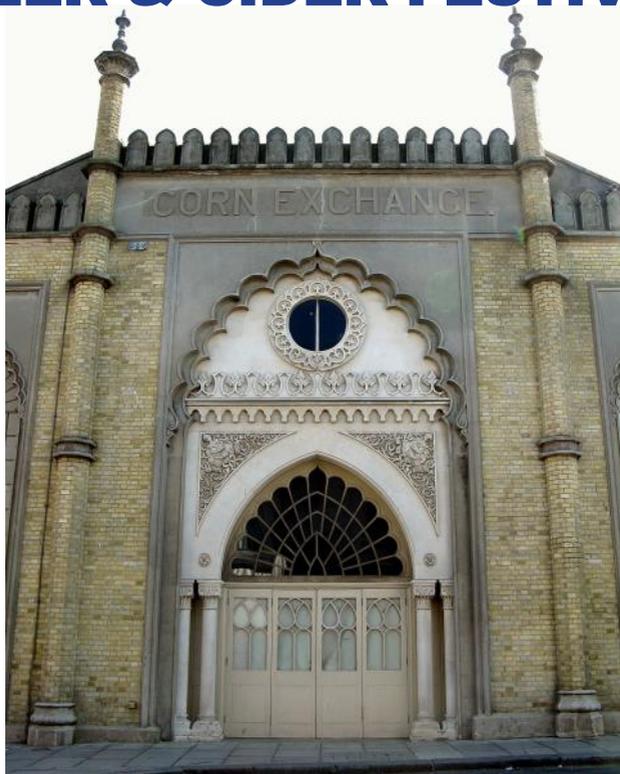
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Autumn 2014
Free



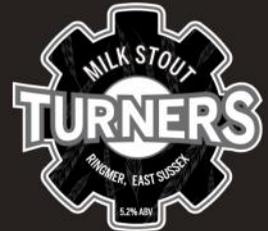
SUSSEX CAMRA BRANCHES 25th BEER & CIDER FESTIVAL



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POTY: Wilkes Head, Eastergate

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

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POTY: Wilkes Head, Eastergate

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POTY: Parsonage Bar & Restaurant, Tarring

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Beer Festival: Ardingly Vintage Vehicle Show, July 2015

POTY: Jolly Tanners, Staplefield

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Beer Festival: Lewes, June 2015

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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Copy Submissions:

The Editor invites submissions that celebrate the real ale scene in Sussex. Please keep to a maximum of 700 words.

Please use plain text or Word files.

Please send good quality pictures separately, preferably in JPG format.

Standard Disclaimer:

Views expressed in this magazine are those of the individual authors and advertisers and not necessarily supported by the editor or CAMRA.

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Your local Trading Standards Offices are:

East Sussex:

St Mary's House, 52 St Leonards Road,

Eastbourne, East Sussex, BN21 3UU

Tel: 01323 418200 Fax: 01323 418227

Email: consumer.advice@eastsussexcc.gov.uk

Website: www.eastsussexcc.gov.uk

West Sussex:

Details of all complaints are passed to West Sussex Trading Standards Service by CACS

Citizens Advice Consumer Service

Tel: 08454 040506

Website: www.citizensadvice.org.uk/index/getadvice/

consumer_service.htm

Brighton & Hove:

Bartholomew House, Bartholomew Square,

Brighton, East Sussex, BN1 1JP

Tel: 01273 292523; Fax: 01273 292524

Email: trading_standards@brighton-hove.gov.uk

Website: www.brighton-hove.gov.uk

Campaign for Real Ale Ltd

230 Hatfield Road, St Albans, AL1 4LW

Tel: 01727 867201 Fax: 01727 867670

Website: www.camra.org.uk



Friday 17 and Saturday 18 October sees the return of the Worthing Beer Festival to the St Paul's centre, Chapel Road, a walk of just a few minutes from the town's central railway station.

Under the stewardship of Roy and the late Bruce and Pete, the festival has steadily grown in stature, outgrowing the Richmond Rooms in 2011 and requiring a move to the wonderful St Paul's. In 2003 there were forty-four beers and two ciders available. This year, the new organisers, Debbi, Ray and Jim, hope to increase the numbers to over seventy-five beers and sixteen ciders and perries, the latter which for the first time will have their own dedicated bar. As the number of breweries in the county has grown, the Sussex bar will be located in the main hall to allow an increased range to be made available. The two other bars will feature the best beers from micro breweries around the country and beyond.

Saturday entertainment will feature jazz from Andy Woon's Vintage Hot Five from 2.30-5pm, while from 7.30pm, the record-breaking international singer-songwriter Tensheds and his band will perform (www.tensheds.com). Session times: Friday 11am-3.30pm (£3.50) & 5.30-11pm (£5); Saturday 11am-4pm (£4) with £3.00 entry from 4-11pm or until the beer runs out. Tickets will be available from mid-August, at the venue, St Paul's, and from the Selden Arms, Worthing; the Gardeners Arms, Sompting; Henty Arms, Ferring; New Sussex Hotel, Lancing; Duke of Wellington, Shoreham-by-Sea; and the Evening Star, Brighton. Tickets are subject

18th Worthing Beer Festival

to availability on the door. Postal applications can be made to: The Treasurer, The Boathouse, Shospdam Road, Lancing, BN15 8ES; please make cheques payable to "Arun & Adur CAMRA". Friday evening and Saturday sell out very quickly, so advance booking is advised.

For more details visit www.aaa-camra.org.uk/wbf18

Debbi, Ray and Jim
Arun & Adur Branch



Arun & Adur CAMRA

New Venue for the 2015 Sussex Branches Festival

In what will be its Silver Jubilee year, the Sussex CAMRA Branches Beer & Cider Festival will be held at the Brighton Corn Exchange.

The venue has been booked from Tuesday 17 March until Monday 23 March 2015.

The festival will be open from Thursday 19 to Saturday 21 March.

A planning meeting will be held in early September.

PURVEYORS

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SUSSEX PUB SCRATCHINGS

News of new developments and updates on the Sussex pub scene will be gratefully received by the Editor for consideration in Scratchings. The standard disclaimer on p. 3 applies to all items.

■ ASHURST WOOD

Just south of East Grinstead, the **Maypole Inn** is tucked away at the rear of this village. The original pub was much larger but was part converted to residential use a few years ago, leaving a single bar. Harveys Best is the regular ale on the three hand pumps, with two guests invariably offering local ales, one from High Weald being noted on a recent visit. Quality is good at this free house.

■ BEXHILL-ON-SEA

West Station, a family-run bar-restaurant, has one changing guest beer, which is served to a very good standard.

■ BOGNOR REGIS

Despite the best efforts of a local support group to save the **Ship Inn** and despite owners Enterprise Inns stating they had long-term plans to keep it open as a viable business, this pub was sold off and is due to become a supermarket convenience store. This is a sad loss to the Aldwick community.



group to save the **Ship Inn** and despite owners Enterprise Inns stating they had long-term plans to keep it

■ BRACKLESHAM BAY

Another vessel sunk is the **Lively Lady**. Opened 1968 and named after the yacht in which Sir Alec Rose sailed single-handed around the world, it is now Dom Italian Restaurant.

■ BRIGHTON

The **Cyclist Refreshment Room** opened at the end of June in Brighton Railway Sta-



tion, with decor focused on vintage materials. Rupert and Jo Clevely (founders of Geronimo Inns) are behind the venture with their family-run business Greenwell & Tipple. Their aim is to provide delicious, quick, fresh, seasonal food at sensible prices, with the vast majority of the beers and ciders being locally sourced. An excellent Brighton Bier West Pier has been sampled here. Opening hours are 7am-11pm Mondays to Saturdays and 8am-10pm Sundays.

At 87-93 Dyke Rd, **Coggings & Co** is a burger restaurant that sells Harveys Best and Hepworth Blonde Organic Lager on draught, plus a number of bottled beers.



Enterprise Inns have sold the **Rose Hill Tavern**. The pub is currently closed but, following the advice of your editor and

Mick Slaughter during our April visit, a local action group successfully petitioned Brighton and Hove City Council to have it listed as an Asset of Community Value. It was rebuilt in 1934 by architect Stavers Hessel Tiltman for the Portsmouth and Brighton United Breweries and is a contender for the CAMRA Regional Inventory.

The **Allen Arms**, more recently known as the White Crow and closed for some time, has now been demolished.

■ BURGESS HILL



Following the opening of the new JDW outlet, the **Six Gold Martlets**, CAMRA Weth-

erspoon vouchers are now also accepted on pints of real ale at the **Quench Bar**.



A successful beer festival was held over the May Bank Holiday weekend at the **Railway** (Greene King).

■ BURWASH

The **Bear Inn** has two regular beers, Harveys Best and Sharp's Doom Bar, plus two ever-changing guests.

■ CAMBER



Close to the beach at Camber Sands, the **Green Owl** serves Young's Bitter plus two other real ales at least one of

which is a local guest. There is home-cooked food and accommodation is available.

■ COLEMANS HATCH

The **Hatch Inn** continues to support local brewers. Larkins Best is a regular ale but Black Cat and High Weald ales also feature at this *GBG* pub.

■ COMPTON

The Sussex Bus to the Pub group returned to one of our favourite rural pubs, the **Coach & Horses**, set in glorious countryside in the far north west of the county, where we were pleased to find Burning Sky Plateau alongside Fullers ESB and two beers from Bowman Brewery.

■ DONNINGTON

What was formerly the Blacksmiths Arms has reopened, renovated, after a long period of closure, and is now called, simply, **Blacksmiths**. Although food-led, a couple of local real ales are on the bar. Note that the pub is closed all day Mondays and Tuesdays, and Sundays from 5pm.

■ EASTBOURNE

The **Alexandra Arms** has reopened following major refurbishment and is now part of

the Greene King Meet & Eat, Pub & Grill Chain, opening at 9am for breakfast with a main menu available from 12noon-9pm. Greene King IPA plus one guest are on offer.



On the sea-front near the pier, another Greene King pub, the **Crown & Anchor** is looking smart

after external redecoration and much improved on the beer front, now selling four ales including one or two ever-changing guests.



The Old Town is a quiet area, a short walk from the town centre, with some good pubs. The **Crown**, run by Andy and Jo, is a popular, recom-

mended local with a good mix of, now six, national, local and rotating guest real ales, all served in top condition. Sunday lunchtime is a good time to visit as, until 3pm, real ales are discounted to £2.60 a pint and complimentary bar snacks are served. Good quality home-made pies, quiches, pasties, scotch eggs, etc, are always available behind the bar.



Just round the corner, the **Star** has reopened with new management after renovation. It serves two or more ales, including Harveys Best and

Young's Special. There is regular live music, usually on a Friday night. The pub is all that remains of the Star Brewery, which closed in 1967.

The nearby historic **Lamb Inn** has improved of late with three or more Harveys

ales on the hand pumps. Opposite is the **Prince Albert** with a refurbished restaurant featuring a classic gastro menu; the real ales are Harveys Best, Long Man Sussex Pride and a guest.

■ FRIDAY STREET (RUSPER)



Well-kept local ales from Surrey and Sussex continue to feature on the bar of the **Royal Oak**. The guests

frequently come from the West Country, with ales from Bays, Box Steam, Bristol Beer Factory and Otter recently appearing. Occasionally they are from further afield, with Growler and Saltaire ales also noted.

■ GRAFFHAM

The Sussex Bus to the Pub group enjoyed a very pleasant sojourn at the fine, rural **Forsters Arms**, nestling just below the South Downs, where we found excellent Langham Flor-Ale, Harveys Best and Long Man Copper Hop.

At the time of reporting (June) the **White Horse** is closed pending refurbishment.

■ HAILSHAM



Well respected landlord, Darren Lawrence, left the **Kings Head** (Harveys) at the end of April. It had gained an excellent reputation as a local

community pub after Darren's arrival in 2006, especially renowned for the quality of its ales, winning the local CAMRA branch Pub of the Year award in 2011. On his last night the pub was full for the send off, which included surprise live-music from a local band. Incoming tenants Mark and Anita have got off to a very good start as the beer is as good as ever. A warm welcome awaits you during the opening hours of 12noon-11pm, seven days a week.

■ HARTFIELD

The **Gallipot** continues to gain in popularity, not only as a pub. You can also call in for tea and coffee and the homemade cakes come highly recommended. There are usually three ales on offer, sometimes one served from a stillage behind the bar. Harveys and Larkins are the regular brews, but Tonbridge Brewery beers have also been noted. The food is also very good.

■ HASTINGS

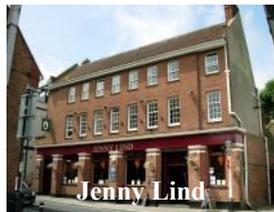
Hastings continues to provide a variety of outlets for real ale. In the town centre the **John Logie Baird** (JD Wetherpoon) has improved the consistency level of its ales. It provides a welcome complement to the **Havelock**, directly opposite, which offers a variety of LocAle brews plus Timothy Taylor Landlord, with 50p off on Thursdays, too!

The Old Town has some outstanding pubs, with a new outlet in the **Whistle Trago** in



George Street. It is already LocAle accredited with two Hastings beers on, which went down extremely well during a recent visit. The **Lord Nelson** now has three hand pumps and both the Courage Directors and Young's Bitter were found in excellent condi-

tion. The **Stag** serves Shepherd Neame beers to a consistently high standard. The



Dolphin, local branch Pub of the Year, and the **Jenny Lind** both serve an excellent array of ales, while the **First In Last Out** stocks

a fine range of its own beers, too.

■ HAYWARDS HEATH

The **Star**, although a Greene King pub, serves decently kept Dark Star Hophead as a permanent beer and at the time of a late-

June visit also had on Copper Dragon Golden Pippin.

■ HEATHFIELD

The **Prince of Wales** is currently closed (June) with new tenants being sought.

■ HOVE

Planning permission has been granted for the conversion of the former York House Wines off-licence, Richardson Road, into a micro pub to be called the **Lion Mews Tavern**. It is due to open in the summer, serving locally-sourced beers and ciders.



A full refurbishment, with lighter and brighter paintwork, has taken place at the **Bell**. A new summer menu has food deals during lunchtimes and evenings, including a curry, burger and fish nights. Sunday roasts are served. There is a



heated garden and private functions are catered for. Harveys Best, Bass and a regularly-changing guest ale are available with a 30p a pint discount for card-carrying CAMRA members.

■ IDEN



The **Bell Inn** is a friendly, village free house with beers from Harveys, Old Dairy and Sharp's, all in good condition.

■ LICKFOLD



The **Lickfold Inn** was successfully listed as an Asset of Community Value by Chichester District Council at the beginning of February. This

prompted owner Chris Evans to immediately put the pub back on the market at a price of £775K. It has since been purchased by a publican from Surrey who had a previous pub for several years. So it is hoped that the Inn will once more open its doors.

■ MAYFIELD

The **Carpenter's Arms** has closed for the last time. It is being converted into three cottages, leaving the village residents with two remaining pubs.

■ MIDHURST

Long-serving landlady Jan has left the **Swan** to join her husband Harvey at the nearby Wheatsheaf (H&W/Badger). Harveys brewery is advertising the vacant tenancy. The pub is currently being run by a temporary, holding manager and the Harveys Best is still very good.

■ MILTON STREET



The **Sussex Ox**, set in an elevated position with beautiful views of the Downland countryside, has been under

new ownership since April. The pub offers Harveys Best and two Sussex guests. Long Man and Burning Sky have featured, while the Brighton Bier South Coast IPA was in excellent form during a visit by the Sussex Bus to the Pub group.

■ NYETIMBER

The Sussex Bus to the Pub group greatly enjoyed our first visit to the **Inglenook Hotel** where we were warmly welcomed into one of several small cosy bars and enjoyed excellent Dark Star Hophead and two of the stronger guest beers that this fine hotel is noted for.

■ PAGHAM

Fuller's are in negotiation to sell the **Kings Beach Hotel** to a supermarket, believed to be the Co-op. According to the report in the *Bognor Regis Observer* of 6 March, the

tenant has been told his last day will be 15 August. A petition has been set up to save it, which one assumes can be signed at the pub.

■ PETWORTH



Ian and Tracey have celebrated their first year at the **Stonemasons**. There is always a

good selection of real ales at this LocAle accredited pub. Sharp's Doom Bar is a permanent fixture alongside guest beers from Sussex brewers such as Langham, Arundel, Long Man, Hammerpot and King. A beer festival was held over four days earlier in the year, featuring over twelve Sussex real ales and ciders.

■ ROWFANT

Rowfant House is now a real ale venue once again. All the pumps have been serviced and Kissingate Ruby Plum Porter and Moon were on for the last weekend in June. Other beers from micros near and far will be subsequently available and, as trade builds up, so the range will be increased. Please pass the word on if you can as Rowfant House is fighting to stay open as a venue. Any support we can give them would be greatly appreciated.

■ RUDGWICK

The **Kings Head** has recently changed hands and locally-brewed Firebird ales are available.

■ RYE

Notable pubs visited recently in this historic town include the 17th-century free house, the **Queen's Head**, where Franklins Citra IPA was found in excellent condition. Beers seemed to be selling well there, especially the local ones. Card-carrying CAMRA members get a 20p per pint discount and 10p off halves.

The **Globe Inn Marsh** has recently reo-

pened with four hand pumps after refurbishment. The beer range includes local Sussex breweries and Old Dairy.



The **Ypres Castle Inn** has new management. Of the five beers on, Old Dairy and Larkins Best Bitter were sampled and found to be excellent. The other beers were from Harveys, Adnams and Cottage.

The High Street hotel, **The George in Rye**, was serving four Sussex and Kent beers. The Dark Star APA was excellent. Prices are a bit higher here.

■ SALTDEAN

The **Spanish Lady** is undergoing a major refurbishment. They hope to reopen with six real ale pumps.

■ SELMESTON

The **Barley Mow** has been closed but should have reopened with new management by the time you read this.

■ ST LEONARDS-ON-SEA

The **Tower** now has five hand pumps and serves interesting guest ales, generally pale or golden, at very reasonable prices.

■ WORTHING

The **North Star** (Durrington) is offering 20p a pint discount for card-carrying CAMRA members.

■ WITHYHAM



The **Dorset Arms** reopened during May after some refurbishment. The original bar area remains as such, although there is now an opening towards the restaurant area. Harveys Best and Larkins Traditional are the regular beers, with up to two

guests also on offer (Hepworth has been noted here).

Flickr photo credits: Jeff Banks, Stonemasons at Petworth

THE COOPERS ARMS

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Don't forget...

our "Dark & Delicious" festival returns for 2015 , Friday January 30th - Sunday February 1st.

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' (BtPP) may just appeal!

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

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

Local Bus timetables can be found at:

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

Some of you reading this may also be interested in Pete Brown's bi-monthly Trains to London Pubs (TTLP) group (see the Diary Dates).

Important note: many of the rural routes we use are subsidised by local councils. With government funding to County Councils continuing to be reduced each year, cuts can and do occur at short notice. Just as we submitted this programme at the end of June, East Sussex CC announced the possibility of significant further cuts in the months to come that, if confirmed, would inevitably affect us. **Any changes to this programme will be advised to those on our mailing list so do please join (see below).**



August

Monday 4 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 Horseshoes (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 (if open) & 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 11.30 at Brooksteed Alehouse then Anchored in Worthing and onwards



September

Wednesday 3 South Chailey & Lewes; 10.55 B&H 29 from B'ton to Lewes Prison for 11.30

Compass 121 to Horns Lodge then return to Brewers Arms (both GBG)

Wednesday 10 to Pett; 10.32 train from B'ton to Hastings then 12.10 Stagecoach 347 for Royal Oak & Two Sawyers (both GBG)

Saturday 20 to Henley & Lodsworth; either 10.05 Stagecoach 1 from W'tg, or meet Chi Bus Stn for 10.44 St'coach 60 to Midhurst, then 12.00 St'coach 70 to Duke of Cumberland (GBG) then woodland walk (approx. 3m) to Hollist Arms

Wednesday 24 to Littleworth and Partridge Green; 11.00 Stagecoach 17 from B'ton to Windmill then onto Partridge (GBG) with the option to return via Steyning



October

Wednesday 1 to Royal Oak Friday Street (GBG); either 10.00 Stagecoach 17 from Brighton, or 10.27 Metrobus 23 from Worthing to Horsham Bus Stn then 11.49 Metrobus 93 to Kingsfold for footpath walk with some stiles (approx. 35 mins) to the pub

Wednesday 8 to Turners Hill & Lindfield; 10.23 Metrobus 270 from Old Steine B'ton (Stop D) to Perrymount Road HH (adj. Stn) for 11.42 Metrobus 82 to Red Lion (GBG) then return to HH for local bus to Stand Up

Wednesday 15 to Yapton & Eastergate; Stagecoach 700 from B'ton or W'tg (check Autumn timetable noting the need to poss. change buses at Littlehampton) to reach Sparks Corner in time for 12.15 St'coach 66 to Maypole Lane for Maypole then onto Wilkes Head (GBG)

Saturday 25 to Spa Valley Railway Beer Fest; 10.15 B&H 29 from B'ton Ch. Square to Sainsbury's Tunbridge Wells for short walk to West Stn. for the 'green-hopped' beer festival

Friday 31 to Crowborough; 10.45 B&H 29 to Cr'boro Cross then walk or poss. local bus to

Coopers Arms (GBG) London Beers Fest



November

Wednesday 5 to Crawley & Staplefield; either 10.27 Metrobus 23 from W'tg or 10.48 Metro 271 from B'ton to Brewery Shades then 13.20 Metro 273 to Jolly Tanners (both GBG) or option from there for lane walk (1m) to Chequers Slougham

Wednesday 12 to Laughton* & Lewes; meet Lewes Bus Stn. for 12.20 Compass 143 to Roebuck then return for Lewes pubs. *subject to pub reopening so please check with Stuart

Wednesday 19 Brighton & Hove; meet from noon at Evening Star (GBG) then Hand in Hand, Dispensary and onto Lion Mews Tavern (micro pub if opened) in Richardson Road

Thursday 27 to Hope Carshalton Winter Beer Fest; Train to meet 11.00 at East Croydon then 157 bus from Bus Stn (adj. West Stn.) to West Street (stop opp. pond)



December

Wednesday 3 to Shoreham & Portslade; meet noon at Old Star micro pub adj. to new footbridge then Duke of Wellington and onto Stanley Arms (both GBG)

Wednesday 10 around Lancing (if Stanley micro pub opened) & Worthing; for Wandering Goose, Anchored, Brooksteed Alehouse, Selden etc

Friday 19 around Lewes; meet from 11.00 in Brewers Arms then onwards in search of Harveys Xmas Ale

Monday 29 to Nyetimber & Chichester; meet Chi. Bus Stn. for 11.43 Stagecoach 60 to Ingle-nook Hotel then return to Bull (GBG) and other Chi. pubs

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

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
It has been a very good summer with **Sacred Solstice** (4.3%) and **Lammas Ale** (4.2%). **Black Velvet** (5.5%), a creamed oatmeal stout very popular from last year, will once again be available in both cask and bottle. **Very Special Old Ale**, with the addition of dark rum, will also make a welcome return.

David Platt

360 DEGREE

Sheffield Park, 01825 722375.

www.360degreebrewing.com
The brewery has built a steady network of pubs stocking their range, including the Indigo pub company, Brighton. There are early plans to develop a real lager, an oatmeal stout and a porter. Extra space has been obtained adjacent to the brewery to facilitate opening a retail



space as their location next to camping sites and the Sheffield Park Bluebell Railway provides an excellent opportunity to sell direct to the public.

Jason Phillips

ADUR

Steyning, 01903 867614.

www.adurbrewery.com
Production has increased and the co-operative brewery has been very busy supplying various beer festivals – Crawley, Ardingly, Glastonwick - where special beers were produced, and also the White Horse, Steyning. The members have been heavily involved with the Steyning Festival both as beer supplier and providing brewery tours. A very successful tasting session was also run for one of their newer outlets. Eleven different beers from the range are currently available at

local farmers' markets and good pubs in the area.

Nigel Bullen

ANCHOR SPRINGS

Littlehampton, 01903

719086,

www.anchorspringsbrewery.com.

A new beer is **Black Bart** (3.8%), a revised version of the mild with a hint of blackberry. The other three most recent additions to the range, **Liberty** (4.8%), **Neptune** (4.3%) and **Anchors Aweigh** (4.0%), continue to sell very well.

The Quaffer

ARUNDEL

Ford, nr Arundel, 01903

733111.

www.arundelbrewery.co.uk

A brewery shop is now open at 1 Quay House, River Road, Arundel. It will sell the brewery's cask and bottled beers plus branded merchandise. It is planned to stock a range of unusual world beers and some local sparkling wines. The seasonal cask beers are being rebranded; new ones have been added, such as **Sea Dog** (June), while some established ones will be renamed. A fourth bottled beer has been launched - **Sussex Bier** is a paler version of the cask-conditioned Viennese style lager – while a fifth is in the planning stage. The brewery is again the main sponsor of the Arundel Festival (August) and will be producing high-quality collectible beer mats to mark the occasion.

Jeff Vinter

BALLARD'S

Nyewood, 01730 821362.
www.ballards-brewery.co.uk
Summer sales are going well, notably to the Indigo pub company, Brighton. Bottled beer is also selling strongly, and can be found at The Tower of London and Hampton Court Palace (4.2%, golden, brewed especially for them). Other English Heritage sites currently stock bottled **Wassail** but customised with their own labels. Western Sussex CAMRA visited the brewery in April to brew **Jubilee**, a 4.3%, hoppy, special celebration beer for Yapton Beerex, under the expert guidance of head brewer Fran Weston. **Du-adekademon** (5.5%) is planned for August/September.

Barry Woodward

BASELINE

Small Dole, 01903 879111.
www.baselinebrewing.co.uk
The brewery has been bottling their beers since May. This opens up a much wider market as there does appear to be, according to the brewer, excess competition in Sussex with far too many breweries all chasing the same outlets. On phoning local pubs they are well stocked with surplus beer in the cellars.

Peter Mitchell

BEACHY HEAD

East Dean, 01323 423313.
www.beachyhead.org.uk
The brewery, like many others, is facing challeng-

ing times. Sales are average at present and fluctuate quite considerably.

Tony Harman

BEDLAM

Albourne, 07955 684041.
www.bedlambrewery.co.uk
New beers available soon are a traditional IPA, probably close to 6.0%, well hopped with fruity character, and a light, hoppy pale ale. Different versions of the **Porter** are to be developed, including a batch with the introduction of vanilla character by using American oak rather than French oak.

Peter Mitchell

BLACK CAT

Groombridge, 07948 387718.
www.blackcat-brewery.com
The following pubs are those supplied on a regular basis: the Cat, West Hoathly; the Crown, Groombridge; and the Nevill Crest & Gun, Eridge, all stock **Original**; the last two of these pubs, plus the Cooper's Arms, Crowborough, have **Hopsmack**.

David Moore

BRIGHTON BIER

The Hand in Hand, Brighton, 07967 681203.
www.brightonbier.com
Funding and premises have been secured for the new brewery and this year will see a transition from a gypsy brewery to one with their own Brighton-based site. New beers to be launched in celebration include **Dealer's Choice**

IPA, Fat Boy Stout and a Belgian-inspired **The Tripel Lindy**. The 3.3% **Thirty Three**, originally brewed as a tribute to our hosts at the Hand in Hand and sold exclusively on-site, has now joined the stable of core Brighton Biers and will be heading to a wider audience including this year's Great British Beer Festival (GBBF). **Red Rye** and the **50 Ways** (to Leave Your Lager) pale ale range are now both also back and available in rotation. Watch out for some single cask specials brewed on the pilot brewery that will be exclusively available at the Brighton Beer Dispensary.

Jim Hawkins

BURNING SKY

Firle, 01273 858080.
www.burningskybeer.com
The summer 'Saison' brew used elderflowers, picked from the South Downs, and gooseberries. A special release of **Saison À La Provision** (6.5%), fermented in Chardonnay barrels, will soon be available in champagne-type bottles. A new 4.4% session IPA, **Arise**, is now available in Key Keg but appeared as a one-off cask at the recent South Downs Beer & Cider Festival. It is also available as the 'house' beer at The Curry Leaf Café, Brighton. The brewery has been invited to the Borefts Beer Festival, Netherlands in September; this is a rare honour for such a new brewery. It will also appear at

the Indy Man Beer Festival, Manchester in October; this showcases the most progressive, forward-thinking breweries from across the UK, Europe and the USA. Mark Tranter has ordered six further 750L oak tanks from Italy, to be used for more experimental brews.

Ruth Anderson

DARK STAR

Partridge Green, 01403 713085.

www.darkstarbrewing.co.uk
July is about baking!

James Morton, a finalist in both the National Homebrewer Awards and 'The Great British Bake-Off', is scaling up to brew his pale ale at Dark Star. It will become the brewery's August special. Meanwhile, Dark Star brewer James is off to the Hungry Guest, Petworth, to learn how to bake with beer writer Pete Brown. Will we see a recreation of Wild Beer Co.'s Sourdough Beer, or maybe just Beer Soured Dough? Dark Star launches its Beer Club in July. Numbers will have to be limited, but the idea (largely stolen from their friends at Rebellion Brewery) is to give access to special events, tastings, discounts and other stuff. See www.darkstarbrewing.co.uk/beerclub.

Clive Watson

DOWNLANDS

Small Dole, 01273 495596.
www.downlandsbrewery.com

The brewery is celebrating after winning Beer of the Festival with **Devil's Dyke Honey Porter** at both the Yapton Beerex and Crawley Beer Festival. Head Brewer widdi and Assistant Brewer Dave have now been joined by a second Assistant Brewer Ian and brew dog Wu-Tang. The long-awaited third fermenter is finally in the brewery as a kit of parts being assembled on site.

Roger Coton

FIL0

Hastings, 01424 420212.
www.filobrewing.co.uk
The brewery is currently running at full production, with many beers selling out. As well as the many outlets in Sussex and Kent, FILO beers also featured at both the Hastings Midsummer Fish Festival and the Hastings Beer Festival. While the regular beers remain as popular as ever, occasional special brews such as **Boume Blonde** always create much interest.

Bill Turner

FIREBIRD

Rudgwick, 01403 823180.
www.firebirdbrewing.co.uk
The brewery remains very busy and has added two part-time members to the team. Weiss-bier, **Fireweise**, has been a huge success, as has summer ale **Saison D'Ete**. Both **Full English** and **No.79** have been added to the permanent ales list, while **Pacific Gem**, which will return

from mid-July, may also join them. Two more specials on the way are a Polish ale using Marynka hops, and a Belgian pale ale.

Andrew Wilson

FRANKLINS

Bexhill, 01424 731066.
www.franklinsbrewery.co.uk
After featuring at the July meeting of the Curious Beer Club, Eastbourne, Franklins will be participating at the Bexhill Festival of the Sea and will also provide the bar for the Big Green Cardigan Festival, Cripps Corner, both events the first weekend in September. The team experiment with new beers: a brand new **Mama Knows Best** (4.1%) has been produced, as well as **Smoked Chilli Porter** (5.0%), and couple of hybrid beers, **Pale** (4.0%) and **Regaler** (4.7%), which have been cold-fermented using lager yeast. More are to come while new ways are being considered to package the beer. Expect to see some of these new beers bottled by the end of the summer. The beer is appearing much further afield, in the West Midlands, Wales, the North West, Yorkshire and even Scotland!

Mac McCutcheon

GOLDMARK

Poling, nr Arundel, 07900 555415 / 01903 297838.
www.goldmarks.co.uk
Celebrating the brewery's first year saw a 50% in-

crease in sales over the summer months; another brewer, David Eastwood, was needed and joins the team. Bottles of Sussex Ales range are now available from the website and good wine shops. Mark has brewed a new milk stout, a porter and the **Secret Santa** (4.6%). These are being aged to be available for Christmas in bottles and for cask pub sales. They can be reserved by contacting the brewery.

Jim Waterston

GOLDSTONE

Ditchling Common, 01444 257053 / 07748 153735. **Amarillo** (4.5%) and **Ruddy Duck** (4.1%) were on sale at the South Downs Beer & Cider Festival; both had sold out by the end of the Friday session. The brewery is continuing to build up trade in East and West Sussex. The Brighton & South Downs Branch have arranged a brewery visit for Saturday 6 September.

Paul Free

GRIBBLE

The Gribble Inn, Oving, nr Chichester, 01243 786893. www.gribbleinn.co.uk The pub's summer beer festival went well with eight of the brewery's beers and ten others available plus ciders. A special brew for the Football World Cup, **The Brazilian** (4.3%) was also well received. **Gribble Ale**, **Reg's Tipple**, **Pig's Ear** and **Wobbler** have been selected for the Der-

by Summer Beer Festival, July, while **Sussex Quadhopper** will feature at the GBBF.

Chris Wright

HAMMERPOT

Poling, nr Arundel, 01903 883338.

www.hammerpot-brewery.co.uk

The brewery will be busy at many events and farmers' markets in the coming months, while their South American distribution/UK Salsa Bar deal is almost complete. On the beer front, **American Pale** and **Australian Pale**, both 4.1%, are getting great feedback, with the latter selling out in a week! More of both will be available over the summer months along with **Beautiful Game**, 3.7% tan bitter for the World Cup, and **Summer**, 3.7% golden ale, single hopped with Australian Summer hops. Beers developed for autumn have a couple of stronger and darker options in the line-up.

Tim Walker

HARVEYS

Lewes, 01273 480209.

www.harveys.org.uk

Of two new beers mentioned in the last issue, that for the Battle of Lewes was **Priory Ale**, (6.0%) only available in bottles and brewed using ingredients that would have been available to the monks of the Cluniac Order at the Priory of St. Pancras in Lewes in 1264 where a brew house was known to exist. The

second beer was **St. Richard's Ale** (5.0%). At the launch on Sussex Day (16 June) the Reverend Godfrey Broster (of Rectory Ales) gave a short speech about St Richard, the patron saint of Sussex, a band played 'our' national anthem, 'Sussex by the Sea', and a flag was raised on the flagpole by Edmund Jenner. The beer was voted joint Beer of the Festival at the South Downs Beer & Cider Festival. Although presently only available on draught, a bottled version may be produced if there is demand. A new regular beer is **HarveysR**, ruby-coloured at 2.8%, launched in early July. The Harveys Trailer Bar will be in attendance at the GBBF again this year.

Jack Wilkinson

HASTINGS

St Leonards-on-Sea, 01424 850961 / 07708 259342.

www.hastingsbrewery.co.uk

It is planned to ramp up production in order to sell to wholesalers across the UK. There have also been export enquiries for the beer in bottles and Key Keg from distributors in Italy and Finland. Following its Silver Supreme Champion award in March at the SIBA National Competition, **Porter** will appear on the SIBA stand at the GBBF. Two ales have recently been brewed for local charities. The Hastings Beer & Music Festival, run by Hastings Round Table, com-

missioned **Pier Beer** (4.0% hoppy pale ale), 30p per pint of which will be donated to the Hastings Pier charity. The other beer was produced for Carnival FM, the radio station for Hastings Old Town Carnival week, who were raising money for St Michael's Hospice in St Leonards-on-Sea. The **Handmade** range has once more expanded and full details can be found in the Spotlight on Breweries section.

Peter Page-Mitchell

HEPWORTH

Horsham, 01403 269696.
www.hepworthbrewery.co.uk
Summer Ale, light, refreshing, slightly citrus, is on sale until end of August and available at the GBBF. A green hop **Harvest Ale** will be brewed soon, available in early September. **Saxon** lager is now available in bottle. Work still continues on the planning of the brewery move.

Andrew Wilson

HIGH WEALD

East Grinstead, 07836 291430.
Andy@highwealdbrewery.co.uk
Following the successful expansion in brewing volume, Andy is looking at further growth in beer varieties and bottling capacity, which would need more space than there is in his current unit. One-off stronger and hoppier versions of **High Weald Best** and **Greenstede Gold** have joined the regular range for local festivals. **Ashurst**

Gold (4.7%) may become a regular brew, and there are plans to launch a new bottled beer in the autumn.

Wealden Pale Ale (4.1%) has not been brewed for a while, but is likely to appear again at some point.

Jonathan Samways

HURST

Hurstpierpoint, 07866 438953.

www.hurstbrewery.co.uk

What was Winter Watchtower is now brewed all year round, so has been renamed, simply, **Watchtower** (5.5%). **700 Summer Ale** was available throughout June as the Beer of the Month at the Green Dragon, Croydon.

Founder's Best Bitter and **Keeper's Gold** both featured at the South Downs Beer & Cider Festival. The brewery is currently in the process of refurbishing their Cold Room.

Steve Floor

ISFIELD

Framfield, 01825 750633 / 07803 716758.

enquiries@isfieldbrewing.co.uk. Sales are growing steadily. Brewed for the summer, June to August is **Dr Rudi's Summer Ale**, a light, hoppy 3.6%, single hop variety beer. In the permanent range, **Premium Blond** at 5.2% is Straw Blond's big sister with a tropical fruit aroma, marketed as "dangerously drinkable".

Imperial Pale Ale is no longer in production.

Peter Adams

KEMPTOWN

The Hand in Hand, Brighton, 07967 681203. Brewing continues at the smallest commercially-operating tower brewery in the world, including regular favourites **Thirty Three** (3.3%), **Gold** (4.0%) and **Red** (4.5%), with occasional brewings of **Black** (4.5%), **Cascadian** (4.5%) and **IPA** (6.0%). The beers are exclusively available on-site at the Hand in Hand brewpub, 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

Hopa Cabana, the World Cup special, with lots of hops and lime, proved a big success, and had to be brewed three times in a week to meet demand.

Long Hop Summer, multi-hop 4.1% ale, will be available through August and September. Look out in September for the annual open day, as part of the Horsham Food and Drink Festival, plus the return of the multi-award winning **Old**.

Mike Head

KISSINGATE

Lower Beeding, 01403 891335.

www.kissingate.co.uk

The brewery continues to manage a very busy brewing schedule with in-

creased demand from JD Wetherspoon and a third summer season with the Drink In Brighton pub group. Supplies to the free house trade have increased as more pubs in the South East region stock Kissington beers. The beers have also showcased in most of the major UK festivals throughout 2014. The team was particularly proud to win joint beer of the South Downs Beer & Cider Festival with their **Stout Extreme Jamaica**. In show for the third year running at the GBBF will be **Black Cherry Mild**. The brewery's annual Spring Festival was well attended; their Octoberfest is on Saturday 25 October.
Roy Bray

KITCHEN GARDEN

Sheffield Park, 01825 790775.
www.kitchengardenbrewery.co.uk
Production has been suspended indefinitely.
Jason Phillips

LAINE

The North Laine, Brighton, 01273 683666.
www.drinkinbrighton.co.uk/north-laine
The brewery has brought back its 3.5%, light, bright, pale, session beer, perfect for a summer's day, this year called **Summer Sessions**. A new 4.0% beer, **Gold Standard**, is available, made using Amarillo and Brewers Gold hops. **RPA** was rebranded for the World Cup as **COPA** (4.6%, using Mosaic hops). **Crazy 8** (5.3% Black IPA)

is still available. Autumn will bring an IPA using British hops, and possibly a coffee porter in partnership with a local coffee roaster.
Ruth Anderson

LANGHAM

Lodsworth, Petworth, 01798 860861.
www.langhambrewery.co.uk
Busy times up at Lodsworth with the new beer, **Sussex Saison**, (3.8%, cloudy, zesty, pale golden, farmhouse-style) winning LocAle Beer of Festival at the Yapton Beerex. The brewery now has SALSA accreditation (Safe and Local Supplier Approval). Trips out to Sussex pubs for Meet the Brewer evenings are still proving popular.
Peter Luff

LISTER'S

Ford, 07775 853412.
The brewery is moving into what will be a 5-barrel plant on Ford Lane. Philip Waite is waiting for equipment to arrive and hopes to be up and running in August when he will introduce a golden ale alongside his current **Best Bitter**.
Glenn Johnson

LONG MAN

Litlington, 01323 871850 / 07976 777992.
www.longmanbrewery.com
After its popularity as the spring seasonal, **Copper Hop** (4.2%) has now become a permanent beer. Award-winning **Golden Tipple** (5.0%) has made a welcome summer return,

running until September. The new kegged craft ale, **Crafty Blonde** (4.1%), was launched a month ahead of schedule to positive reviews. Bottled sales are continuing to grow, helped by the new designed gift box; the range so far includes **Best Bitter**, **Long Blonde** and **APA** and will likely be added to by a few more later in the year. The brewery has expanded into the farm with a new, bigger cold store, warehouse, and a new van. Will Daniels has joined as the newest member of the team, another experienced bar/cellarman seeking to gain more knowledge of the brewing side of things.
Scott O'Rourke

NAKED

Lancing, 01903 791230.
nakedbeerco@gmail.com
Three new beers will be out before the end of September: **Intergorse**, a 5.5% IPA with freshly foraged gorse from the South Downs; a 5.0% wheat beer in Hefeweizen style; and a 4.6% fresh peach lager. The brewery has added two conditioning tanks and switched from their own plastic casks to CBR steel rentals.
Roy Bond

PIN UP

Southwick, 01273 411127.
www.pinupbrewingco.com
The two owners, Jonny and Laurie, are settling into their spacious unit at Southwick. They brought

their 5-barrel plant with them from Crowborough and are having the three temperature-controlled fermenters enlarged. Four regular beers are **Pale Ale** (5.1%), **Milk Stout** (4.5%), **Red Head** (4.2%) and **Honey Brown** (4.0%), with about a quarter of the output of the first two being bottled off-site, in 330ml bottles. These seem to find a ready market in London-area bars! They are not taking brewery visits yet, though the local branch is hoping to book one later. They appreciate the role that CAMRA has played in the hugely expanding small-brewery market. Much output goes out through wholesalers (pallets of E-Casks!), some to the Drink In Brighton pub group and sometimes to the nearby Stanley Arms. There is still a bit of an Essex connection, having had their very first brews done at Harwich Town Brewery.

Adrian Towler

RECTORY

Streat, 01273 890570.

O Valiant Hearts and **Rector's Revenge** were supplied to the South Downs Beer & Cider Festival. The first of these beers is reverting to its original recipe to produce a dark rather than a light-coloured beer as appeared at the Sussex Branches Beer & Cider Festival. Godfrey and the brewery were featured in the June edition of *Viva Lewes* magazine under the headline 'Man of the Froth'.

Paul Free

ROTHER VALLEY

Northiam, 01797 252922 / 07798 877551.

Following from its connections with the Kent and East Sussex Railway, the brewery produced a new bottled beer, **Old Tank Water**, to assist in raising funds towards the restoration of GWR tank engine 4253. The profits on the sale of this beer to date exceed £2000. The restoration project recently passed a milestone with the completion of one of the engine's two water tanks and, to celebrate this event, the brewery produced another new bottled beer, **New Tank Engine**, released at the end of July.

Dawn Lincoln

TOP NOTCH

Haywards Heath, 07963 829368

topnotchbrewing@hotmail.com

Flare-Path, 5.5% American Amber Ale, debuted to popular demand (drank-out in the top five) at the South Downs Beer & Cider Festival. It is available in limited quantities in cask and 500ml bottles.

Keith Newell

TURNERS

Ringmer, 08456 892689.

www.turnersbrewery.com

sales@turnersbrewery.com

A new Citra hop beer is on its way, while a real lager is in its final stage of testing and will also be available soon. Highfield Farm, where the brewery is

based, has a smoke house used to smoke meat for the on-site butchers. Turners will be experimenting with smoked grains for new beers over the coming weeks. A beautiful field for growing hops has also been set aside on the farm. If anyone out there is interested in getting involved in this fantastic project, please get in touch. The brewery also offers bar hire, pump installations and cellar services.

Jason Phillips

WELTONS

Horsham, 01403 242901.

www.weltonsbeer.co.uk

Extra casks have been bought to keep up with demand, and some unusual hops acquired, such as Canterbury-grown North Downs and Zeus from the USA, as Weltons continue to brew hoppy beers alongside the more malty ones.

Regular beers are **Pride 'n' Joy** (2.8%), **Sussex Pride** (4.0%), **Old Cocky** (4.3%), **Export Stout** (4.7%), **Old Harry** (5.2%), and the new **Horsham Pale** (3.7%, and already selling very well). Look out in August for **Hurricane** (4.1%), **Gladiator** (4.6%), **Ice Cool Beer** (5.0%) and **Cherry Blond** (5.4%). Brewed for the Horsham Beer Festival, 13-14 September, is **Hammerpond Dark** (6.3%). See this issue's diary dates page for brewery-related events.

Nigel Bullen



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CIDER HOUSE NOTES

IT'S NOT ALL PIE IN THE SKY...

Village Green Cider Company, Ben Fairall, Turners Hill, West Sussex, 07731 324871, benfairall@gmail.com



Yet another small cidemaker has burst onto the scene, and with an impressive first batch, though he has been making on a very small scale for a little while. Ben Fairall's Village Green Cider Company started with a modest nine-pint demijohn of cider in 2008, being born out of a need to stop his mum making too many apple pies, and inspired by a tour of a cider farm. He kept on experimenting and increasing his production until he was happy enough with the cider to "go commercial", though he is still only producing 800 pints (only almost 90 times his first batch!).

Ben is a mere stripling at only 23, his main job being supporting IT systems for the NHS (can you persuade the NHS to provide cider on prescription, Ben?), and cidermaking is his hobby. He spends as much time as possible being involved in local projects and helping local people with either IT issues or turning their apples into juice/cider. He studied at UEA where his business plan for Village Green Cider was one of the finalists for the EUREKA business plan competition.

I'll let him tell you a bit about his business in his own words:

"This is my first year as a commercial cider maker, although I did start crafting it in 2008. As its popularity grew so did the scale. Last year, I invested in a 'cider house' that from the outside looks like a garden shed, but on the inside there are easy to clean surfaces and also my pride and joy - a home made 20-ton hydraulic cider press. This year I was very lucky with apples, getting a mixture of cookers, crab apple varieties from my back-garden five trees as well as from a small farm in Cuckfield (another five trees). These are all mature trees that produce a large number of apples. Getting a good-tasting cider is all about getting this mix right, which can be more challenging when there are not lots of specific cider varieties on your door step. I am always looking for good quality supplies of apples".

"I have sold mainly direct to pubs and festivals; this has allowed me to get as much feedback on the cider as possible as this little project begins to grow. The better links I can have with local landlords the better I can support the pub industry, as well as allowing as many people as possible to enjoy Village Green cider - although that has become harder this year as I have now sold out all but two kegs! If anyone would like to have a tour of the cider house or get involved in production, then I would be happy to show them the ropes. Just get in touch on the Village Green Cider Facebook Page."

I wish Ben all the best in his venture, as he is doing it for all the right reasons and producing some well-crafted cider at the same time; I tried his Dry and his Medium at Crawley Beer & Cider Festival, and both were very good.

Slugbite Cider, David John Troake, Slugwash Brewing Co, Hurstpierpoint, East

Sussex, 07971 954357,
troake@hotmail.co.uk

Another new cidemaker, David John Troake, of Hurst Brewery, about ten years ago also thought that “you can only eat so many apple pies”, and started converting the apples from his apple tree into cider. He did some research and bought a Vigo Beam press and a Fruit Shark and with the pamphlet from Middle Farm got started. The cider made from his tree and a few other donations was drinkable but only just, so in the second year they became more professional. Getting the Andrew Lea book, *Craft Cider Making*, was invaluable and selecting the correct apples made all the difference. As such, the tree in the garden has been relegated to juice only.

They currently produce between 600-800 litres a year. David and his team ferment out in small casks, allowing blending without spoiling of the whole production run. They have produced cider using both the addition of yeast and natural fermentation, the latter being the current preferred method as the addition of an outside yeast made the cider very dry. The apples now come from several Sussex gardens as more people have become aware of the project. Apples also come from David’s father’s orchard in Devon and from a cider apple orchard attached to an ex-pub in his village, the Red Lion. This pub was famed for its in-house cider production before it closed in the 1960s, and thankfully the orchard was not grubbed out as so many were.

They use a combination of about two-thirds eating apples and one-third cider apples. Five years ago they increased production sufficiently to put some cider into festivals just for the fun of it and as an excuse to attend (not that one was needed!). Due to the limited supply, the cider is only available in local festivals, mostly in mid-Sussex and Brighton, so there are no general sales to the public at the moment. To do this they set up the Slugwash Brewing Co, called

after Slugwash Lane in mid Sussex, and the name “Slugbite” was created. Along with most other Sussex cidemakers, David’s Slugbite was available at the Sussex Branches Beer & Cider Festival at Hove in March, being served unusually from a stainless steel cask – I must admit to thinking that it was an ordinary steel cask, and worried that the cider would rot the steel and taste metallic, but although quite tart it was fine! May Slugbite continue to be ‘slugged’ by many cider drinkers.



On a different note, the South Downs Beer & Cider Festival was held at Lewes on 20-21 June and, for once, the cider ran out before the beer! Cider of the Festival was Uncle Stoa’s (which, incidentally, is already Regional Surrey and Sussex Cider of the year), and Perry of the Festival was Black Pig Orchards. Any trips to present certificates will probably have already happened by the time you read this, but if you have any ideas for events for October Cider and Perry Month, please get in touch with me: I will probably organise a Lewes Cider Crawl again, and an Apple Picking trip to JB’s orchard in Maplehurst.

Jackie Johnson
Surrey and Sussex
Regional Cider Coordinator



In the heart of the South Downs National Park

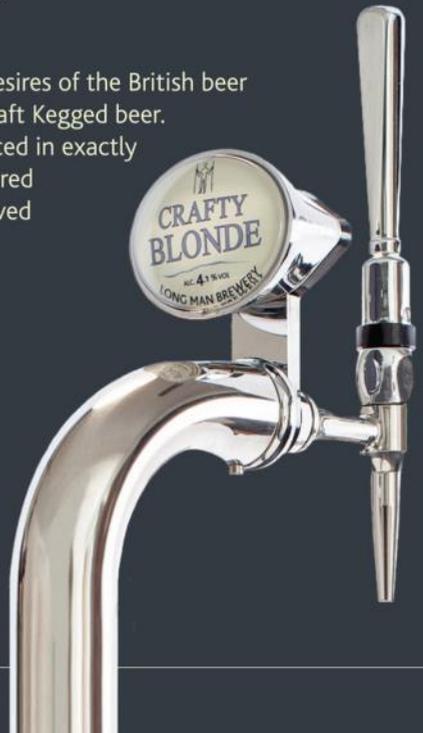
The Long Man Brewery is an intrinsic part of both the community and landscape of the Cuckmere Valley, nestled in the heart of the South Downs National Park at Church Farm, Litlington, and named for the famous chalk figure cut into a nearby hillside, Long Man began brewing in 2012. To help give Long Man beers their wonderful flavour and character everything the brewery uses is sourced locally, including Spring Barley grown on the adjoining farm and even their workforce! Based in a converted flint barn, environmental sustainability is of obvious importance; the brewery is powered by solar energy generated on the farm, spent grain fed to the livestock and waste water used for irrigation. Driven by a desire to create the ales that today's discerning drinkers expect, this is no better demonstrated than with the brewery's range of cask conditioned bitter.

Kegging

Always keen to adapt to the ever changing wants and desires of the British beer drinker, 2014 saw the launch of the first in a range of Craft Kegged beer. Crafty Blonde is a 4.1% crisp, clean, golden bitter produced in exactly the same way as cask conditioned beer only further filtered and then packaged into 30l stainless steel kegs. Best served cool, Jamie Simm (Head Brewer) commented *'this is an additional feather in our cap, and allows us to supply handmade, local, quality beer to outlets not equipped to sell real ale.'* However cask is still king in my eyes!'

TO ORDER CALL
LONG MAN BREWERY
01323 871850

OR EMAIL
INFO@LONGMANBREWERY.COM





Guest Ales

From its humble beginnings the Long Man Brewery now boasts an ever increasing portfolio of cask ales; the core range includes the Sussex staple Long Man Best Bitter, 4.0%, light golden and hoppy Long Blonde, 3.8%, the multi award winning American Pale Ale, 4.8%, and following its huge success these are joined by Copper Hop, 4.2%. As well as this a number of 'Limited Craft Editions' have been produced and October sees the re-launch of Scary Man, 4.3% described as a malty monster of a beer!



Future

So what is the future of this up and coming brewery?

Well aside from the company mantra to continually and consistently brew 'Finest Sussex Ales', projects on the horizon include a fully refurbished brewery shop and visitor centre with the provision to cater for brewery tours, as well furthering the commitment to environmental sustainability with the drilling of a borehole to supply all brew house liquor.



BEER FESTIVALS AND OTHER DELICENTS

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.

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

Aug 14-17 Joint summer Beer and Cider Festival by the five pubs and bars of South Street, Eastbourne, BN21 4UP; the Dew Drop, the Eagle, Bibendum, the Dolphin and Maxims will be offering a great selection of live music, DJs and special food offerings on the weekend of Airbourne, the annual, seafront air show

Aug 15-17 King's Head annual summer Beer Festival, South Road, Hailsham, BN27 3NJ, 01323 440447

Aug 15-17 Stags Head Beer Festival, The Square, Westbourne, PO10 8UE, 01243 372393, www.stagsheadwestbourne.co.uk

Aug 15-17 Victoria Inn West Marden Beer Festival, 20 (mostly locally sourced) beers/ciders, music Sat 7-9.30pm and Sun 3.30-6pm, off B2146, PO18 9EN, 02392 631330, www.victoriainnwestmarden.co.uk

Aug 22-25 Duke of Wellington Bank Holiday Beer Festival, 368 Brighton Road, Shoreham-by-Sea, BN43 6RE, www.dukeofwellingtonbrewhouse.co.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 26 Kings Meet the Brewer Event, from 7.30pm when all ales will be £1.99, Dolphin and Anchor, West Street, Chichester, 01243 790280

Aug 29-31 Ale at Amberley 9, Amberley Museum & Heritage Centre, Houghton Bridge, BN18 9LT, 01798 831370, www.AleatAmberley.co.uk

Sept 5-6 PORTSMOUTH CAMRA BEEREX, University of Portsmouth Union Building, Cambridge Road, Portsmouth, PO1 2EF, www.portsmouthcamrabeerex.co.uk

Sept 5-7 Big Green Cardigan Festival, Bar by Franklins Brewery, Hawkhurst Road, Cripps Corner, East Sussex, TN32 5SA, 07881 485771, www.biggreencardigan.co.uk

Sept 6 Weltons Meet the Brewer Event, from 12noon, Ye Old Stout House, 29 Carfax, Horsham, RH12 1EE, 01403 267777, www.stouthouse.co.uk

Sept 6 Ashstock Beer and Bands Festival, 12noon-11pm, free entry, John Pears Field, Wall Hill, Ashurst Wood, RH19 3TQ. Bar including 10 cask ales from breweries within 20 miles of Ashurst Wood. All day BBQ, music from local youth bands, with Euphoria headlining. Parish Council 01342 823770, www.ashurstwoodparishcouncil.gov.uk (*This is a revised date; apologies to anyone who turned up in June; regrettably we were obliged to postpone at short notice*)

Sept 12-14 Stanley Arms Autumn Beer Festival, 47 Wolseley Road, Portslade, BN41 1SS, 01273 430234, www.thestanley.co.uk

Sept 12 -14 Prestonville Arms Charity Beer Festival 12noon-midnight every day with 15 ales plus cider, 64 Hamilton Road, Brighton, BN1 5DN, 01273

701007, www.theprestonvillearms.co.uk

Sept 13-14 Big Bite Artisan Food Festival, Hotham Park, Bognor Regis, PO21 1HW, is expected to have a beer tent featuring ales from five local micros and a presentation tent holding Meet the Brewer events at set times, including conversation and free samples, 10am-6pm, 01243 839316, www.bigbitefestival.co.uk

Sept 18 Train to London Pubs, TTLP19, North London, details TBA, Contact Pete Brown, 01243 552908, peteb@custardtowers.plus.com

Sept 20 Meeting and AGM of the Association for British Brewery Collectables, from 11.30am at the Bull Inn, 4-5 Market Road, Chichester, PO19 1JW. Bring your brewery-related artefacts for an Antiques Roadshow-style valuation and possible sale to other collectors.

Sept 20 Weltons Brewery Beer Festival; ten beers at the brewery from 1pm, tutored tastings at 2pm and live music at 9.30pm. 1 Mulberry Trading Estate, Foundry Lane, Horsham, RH13 5PX, 01403 242901, www.weltonsbeer.co.uk

Sept 26-28 Dark Star Brewery HopFest, celebration of hops and brewing with free beer tastings, live music, local food and loads more! 22 Star Road, Partridge Green, RH13 8RA, 01403 713085, www.darkstarbrewing.co.uk/hopfest

Sept 26-28 Southdowns Folk Festival, Hotham Park, Bognor Regis, PO21 1HW, is expected to include a real ale feature with local micros, 01243 820187, www.southdownsfolkfest.co.uk

Oct 4 Weltons Brewery Old Ale evening from 7pm; five dark ales plus Morris Dancers and folk music, 1 Mulberry Trading Estate, Foundry Lane, Horsham, RH13 5PX, 01403 242901,

www.weltonsbeer.co.uk

Oct 9-11 12th EASTBOURNE BEER FESTIVAL, Winter Garden, Compton Street, Eastbourne, BN21 4BP, 01323 412000, www.visiteastbourne.com/beer-festival

Oct 17-18 18th WORTHING BEER FESTIVAL, St Paul's, Chapel Road, Worthing, BN11 1EE, www.aaa-camra.org.uk/wbf18

Oct 18-19 BEER AND VINTAGE BUS WEEKEND ON THE ISLE OF WIGHT; IOW CAMRA in conjunction with IOW Bus Museum, editor@wightwash.org.uk, www.iwbeerandbuses.co.uk

Oct 24-26 4th ANNUAL SPA VALLEY/CAMRA BEER & CIDER FESTIVAL, Spa Valley Railway, West Station, Royal Tunbridge Wells, Kent, TN2 5QY, 01892 537715, www.spavalleyrailway.co.uk/events

Oct 25 Kissingate Brewery Octoberfest, 11am-9pm, an extensive range of beers, two local ciders and a BBQ for the hungry! Pole Barn, Church Lane Farm Estate, Lower Beeding, RH13 6LU, 01403 891335, www.kissingate.co.uk

Oct 25 Sussex Branches of CAMRA Liaison Meeting, John Harvey Tavern, Bear Yard, Lewes, BN27 2AN, 01273 479880, www.johnharveytavern.co.uk

Nov 14-16 Prestonville Arms 15th Anniversary Beer Festival, 12 noon - midnight every day with 15 ales plus cider, 64 Hamilton Road, Brighton, BN1 5DN, 01273 701007, www.theprestonvillearms.co.uk

Nov 21 Train to London Pubs, TTLP20, details TBA, contact Pete Brown, 01243 552908, peteb@custardtowers.plus.com



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Sussex CAMRA
Pub of the Year 2014

Rowfant House is a captivating 468 years old, Grade II-listed Elizabethan manor set in twenty-three acres of idyllic parkland with its own fishing lake and charming walled-garden. The estate has strong links to some of the most exciting periods of Britain's history and its key figures, Sir Winston Churchill amongst them. The house is now under threat of being sold and, potentially, lost to the local community forever. The hospitality business continues as usual until the end of September this year, but at this moment in time there are no guarantees as to what happens after that.

The management team, headed up by Lisa Porter (CEO), Claire O'Neill (Marketing & Events Manager) and Janet Finch (House & Catering Manager), have decided, however, to change all that is on offer in the two main bars at the venue. Instead of providing beers from large national breweries, they are now in the process of supplying to genuine micro brewers. They were inspired by the Rowfant House Easter Beer Festival, which showcased twenty-five different beers from breweries such as Kissington, Siren, Brodies, Dark Star, Magic Rock, Arbor, Animal, XT, Tillingbourne, Burning Sky and King, to name just a few.

Following on from the success of the

Real Ale at Rowfant House

festival, and with the help of Kissington Brewery, the Rowfant team have transformed the delightful Courtyard Bar into an exciting new beer venue. Bar activity has increased significantly as news spreads of the beers that are now on offer. If that is not enough, the Rowfant House kitchen is well renowned for preparing great food and updating the Courtyard Bar menu with tasty new treats on a regular basis. With a carefully thought out survival plan there is growing confidence that this magnificent venue will stay open. Indeed, as pub closures continue to dominate the news, it is heart warming to hear that a great new beer venue is in the making. It is now up to members of the beer-loving fraternity to support this new and exciting venture.

Rowfant House, Wallage Lane, Rowfant, Crawley, West Sussex, RH10 4NG, Tel: 01342 714869, www.rowfanhouse.co.uk. Open Tuesday to Friday, 12noon-3pm and 5-11pm; Saturday 12noon-11pm; Sunday 11am- 9pm.



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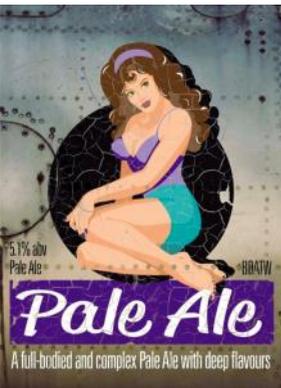
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SPOTLIGHT ON

BREWERIES

Another Kid on the Block

Another great new brewery hits Brighton: Pin-Up. Well Southwick actually, on the western edge and not far from one of our favourite pubs, the Stanley Arms. So close it could almost be the Brewery Tap – but it's not. Lots of well-hopped, well-crafted beer is pouring out of Pin-Up but not a lot of it is seen locally. And the 5-barrel brewery is not that new, in that it relocated from Crowborough earlier this year. Before that, they were brewing at Harwich Town Brewery, Essex. One of the two owners, Laurie, still lives in the Chelmsford area and travels in several times a week. Head Brewer Jonny does live locally but a lot of the beer goes in the London (and Essex) direction and indeed all over the country via the wholesalers they mainly use for distribution; it is more convenient and, by using E-Casks which do not have to be shipped back, there is less risk of loss.



Both the Stanley Arms and South Downs Beer & Cider Festivals did, however, have Pin-Up; and much of it goes to the Drink In Brighton pub group so you will see it in their pubs. The

gutsy 5.1% Pale Ale is full of complex flavours and some of it gets bottled – not on site – in the 330ml size bottles along with the 4.5% Milk Stout. Both have a ‘pin-up’ on the label, of course, but not outrageous like the Fallen Angel labels used to be! So where did the name come from? Both owners used to be involved with the yachting trade, in warmer climes than Sussex, and, like wartime aircraft, many of the boats displayed fanciful paintings on the side of, well, pin-ups. And boats are, of course, female. This gave them the idea of a name when they started brewing, as they did not want to be labelled with a local name, such as, for example, Adur or Arundel. Since they have already brewed in three different places, that decision is probably quite wise.

Oh, the other two draught beers are the 4.2% Red Head at 4.2% and the 4.0% Honey Brown. There are occasional ‘specials’ like the 4.8% Summer Blonde seen at the South Downs Beer & Cider Festival, but they do not plan to have many of these. Will they be doing brewery visits? Well not yet, but maybe for the chosen few later on. After all, it is very convenient to get to. So if you look to the north as you're speeding through Fishersgate station you might just catch a glimpse of their premises although they are somewhat buried amongst the other businesses. Follow your nose, however, to the soft malty aromas and it is there.

Hastings Handmade



The list of Hastings Handmade beers has grown once again: number 17 is Citra and Cascade Session Pale (3.7%); 18 is Citra/

Chinook/Simcoe Red RyePA (6.0%); 19 is East Kent Goldings British IPA (6.0%); 20 is Simcoe Centennial American Pale Ale (5.5%); 21 is Columbus India Brown Ale (6.5%); 22 is Waimea Pale Ale (4.8%). Several early numbers in the range are also being regularly re-brewed: number 5 is Galaxy Pale Ale (4.8%), a permanent addition to the beer portfolio; 9 is Citra Pale Ale (4.8%), 13 is Slovenian India Brown Ale (6.5%), 14 is 3 Cs APA, using Cascade, Centennial & Columbus hops (5.5%), 15 is Mosaic Pale Ale (4.8%), and 16 is Ella & Green Bullet Black IPA (4.8%).

There are now several strands to the range: Session Pales (3.7%) are refreshing, full-flavoured and hoppy; Pale Ales (4.8%) are powerfully single-hopped with New World varieties; Black IPAs (5.4%) are hop-forward, with a subtle roasted malt backbone; APAs (5.5%) use American yeast and combinations of classic American hops; British IPAs (6.0%) are hop-forward, bitter, use solely English hops, and drink well under their strength; and India Brown Ales (6.5%) have complex sweet caramel flavours, and are hop-forward and moderately bitter. As with all Hastings beers, every Handmade is unfinned. All are brewed to cask, with many also available in bottles. There are typically half a dozen beers in the range available to pubs at any one time.

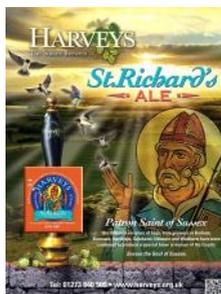
SIBA Successes



360 Degree Pale #39 took Silver overall in the SIBA South East Region Beer Competition held in Tonbridge in July, also winning Gold in the Standard Bitters

category. Other Sussex award winners were Arundel Black Stallion (Bronze, Standard Mild Ales) and Trident (Silver, Strong Bitters) and Sussex Dark (Bronze, Porters, Stouts, Old Ales and Strong Milds); Dark Star Hophead (Silver, Standard Bitters); Hammerpot Australian Pale (Silver, Best Bitters), Weltons Churchillian (Gold, Premium Strong Beers); King Black Symphony (Silver, Speciality Beers); Hastings Handmade 15: Mosaic Pale Ale (Silver, Bottled Beers and Gold, Bottled Gold Beers) and Handmade 13: Slovenian India Brown Ale (Silver, Bottled Bitters over 5.0%); Long Man American Pale Ale (Bronze, Bottled Bitters up to 4.9%); Firebird Old Ale XXXX (Bronze, Bottled Porters, Milds, Old Ales & Stouts). Congratulations to all the breweries.

Joint Honours



Harveys and Kissinggate breweries shared the Beer of the Festival award with their following two entries at the South Downs Beer & Cider Festival, Lewes, in June. Harveys St. Richard's Ale is a new, 5.0% beer that combines six different varieties of

hops from Bodiam, Burwash, Northiam, Salehurst, Udimore and Wadhurst, to champion the hop growers of Sussex. Kissinggate Stout Extreme Jamaica is a 6.0% fulsome bitter and slightly less sweet stout. Its intense liquorice, coffee, molasses and subtle rum flavours are balanced with fruit bitterness derived from Pacific Jade hops. Each cask is heavily dry hopped to add intensity to the drinking experience.

Jumping the Gun

The Gun Brewery, Hawthbush Farm, Gun Hill, Heathfield, TN21 0JY, has been registered as a business. We hope to have more to report on this in the winter issue.

Thanks to Adrian Tower and Peter Page-Mitchell for the Pin Up and Hastings news respectively.

Dear Editor

Regarding beer quality and choice, the rapid growth of both CAMRA and pub beer festivals, which helped spawn the surge in local micro breweries and introduced more and more discerning drinkers to an unprecedented diverse range of quality flavoursome beers, has presented many publicans - in particular those who may not have sufficient or have fluctuating turnover at quieter times during the week - with the dilemma of how can they provide choice without affecting the quality and condition of the product which is so essential to customer satisfaction.

Whilst the longevity of cask ale can and does vary considerably according to a number of factors - ranging from the brewing and conditioning process, its style and strength and the all-important cellar skills of the publican in looking after a living product - to remain in tip-top condition the contents of each cask on offer typically need to be consumed within three to four days. So, with most real ale being supplied by the brewer in

Roy Barber



Roy Barber, who sadly passed away in February after enduring ill-health for several years following retirement, was one of those unsung CAMRA members who for many years could regularly be

found quietly working at local beer festivals from Ardingly to Yapton, Hove and, of course, Worthing. Roy was a true gentleman of the old school, but at branch meetings - when the occasion demanded - he could always be relied upon not to mince his words and to call a spade a spade, as befits the proud ex-Royal and Merchant Navy man that he was.

Stuart Elms

On behalf of Arun & Adur Branch

firkins, a cask containing 72 pints, the dilemma of the publican is all too apparent!

For many such publicans - and also those wishing to grow their trade and quality offer - the answer to this dilemma can be the 'pin', a cask containing 36 pints. Unfortunately the cost to the brewer of purchasing a pin can be almost as much as a firkin and with the delivery costs remaining the same, the accountant may well say it is uneconomic. Encouragingly, brewers large and small in Sussex are increasingly recognising that, with the quality and condition of the product at point of sale being all important, their reputation too can be at stake. By making pins available, the publican may then very well order two or more pins which not only ensures quality and condition and offers the choice that the customer demands but also potentially gives greater exposure to the brewer's range!

A win, win solution for all!

Stuart Elms

Tarring

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The-Sussex-Oak-at-Wareham



25th (Silver Jubilee) Yapton Beerex Report

Classic Yapton weather, warm and sunny, greeted the 1050-plus festival goers who visited this year's Yapton Beerex at Yapton & Ford Village Hall. Over 500 of them took advantage to arrive or depart via the classic Southdown double-decker, open-top bus which plied the route between the hall and the Murrell Arms, Barnham, near the railway station, on the Saturday of the festival. The most popular session was Saturday lunch time when 565 attended (of which 37% were CAMRA members), a larger number than the total for the whole festival in its first year of 1990. Festival goers donated over £300 to this year's festival charity, The Alzheimer's Society.

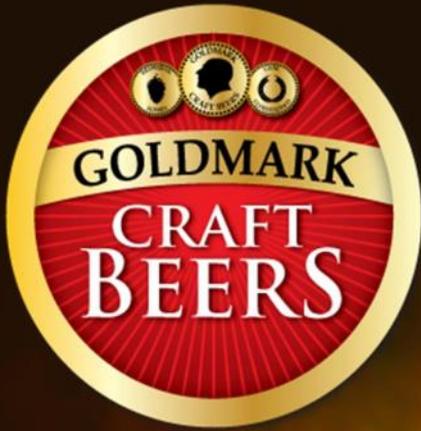
As the festival was celebrating its Silver Jubilee, the breweries of Arundel, Ballard's, Langham and Sawbridgeworth all very kindly produced Jubilee beers. There were sixty-five beers from thirty-nine breweries including twenty-two new to the festival (there were only twenty in total at the first festival in 1990). The number of ciders and perries was increased by 50% from last year but ran out again; so even more will be needed in 2015.

Beer of the Festival, as voted for by the festival goers, was Downlands Devil's Dyke Honey Porter (5.0%), which clearly demonstrates that people will drink dark beers in the sunny spring season if given the opportunity. LocAle of the Festival was Langham Jubilee Sussex Saison (3.9%),

available in both a fined and un-fined version. An emergency re-supply of the un-fined version was required due to its popularity. The LocAle of the Festival certificate was presented (pictured below) to Langham Brewery outside the Dolphin & Anchor, Chichester, during one of their Meet the Brewer evenings. The presentation to Downlands has been scheduled for August.



Many thanks are due to the hard-working staff, especially our friends from Arun & Adur Branch whose help is invaluable. We accept help from anywhere and everywhere, including this year our good friend Christer who visited us from Sweden. So please join us again next year from 15-17 May 2015 for YBX26 (Wednesday 13 May for those who would like to help us set-up) when the fun will continue!



We have a
passion





Happy 40th Anniversary Brighton & South Downs Branch

The Brighton branch of CAMRA was formed on Friday 13 September 1974. A meeting called to assess support had well over a hundred people attending, certainly proving that a branch was justified, and so it was set up under the chairmanship of the late Ray Walder. The availability of real ale in Brighton & Hove was, at that time limited to six pubs with only three brews available, Bass, Courage Best and Whitbread Mild. The only independent beers on sale were Gale's and Harveys, both of which were on top pressure.

That formation date of Friday 13 clearly was not an unlucky day as this year will see the 40th anniversary of the branch. To celebrate, the Brighton & South Downs Branch will be holding a social commencing 6pm on Wednesday 24 September at the Swan Inn, Falmer. A buffet and some complimentary beer will be provided and we would like to extend an invitation to all ex- and current, past and present branch members. Anyone interested in attending please contact either peter.mitchell39@btopenworld.com or petecoppard139@tiscali.co.uk.



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Friends of the Froth Blowers at the Watermill Vat

been secured for charity.

We were pleased to attend the annual plaque wetting of the AOFB on 10 May at what was the premier Vat No. 0, Swan Inn, Fittleworth, West Sussex. The £60 we raised was donated to our locally supported charity, The St Peter & St James Hospice. Since forming we have been able to obtain the following original AOFB artifacts and merchandise: Member's Booklet No. 345957, with an address in Hampstead; Blaster and Tornado badges plus a couple of branded playing cards; all full members have AOFB cuff links, while a female associate member is the proud owner of a Fairy Belle wristlet. We all also have a copy of David Woodhead and Ian Brown's (2012) *The Zestful Gallopers*, a full history of the AOFB.

As this is the 90th year since the formation of the AOFB we will be attending a special celebratory lunch in London in September. We have our own Facebook Page: Froth Blowers at the Watermill Vat Burgess Hill. Join to keep up to date with future meetings. The next one at the Watermill is scheduled for Wednesday 27 August, 6.30pm.

Our Facebook page is:
www.facebook.com/#!/frothblowerswatermillvat?fref=ts.

Information on the history of the AOFB is available at www.frothblowers.co.uk.

Bob Oliver
bob.oliver@virgin.net



The Friends of the Froth Blowers at the Watermill Vat held their inaugural meeting last November at the Watermill, Leylands Road, Worlds End, Burgess Hill. Three meetings later we have full and associate members who are keen to keep alive the memory of the Ancient Order of Froth Blowers (AOFB), founded in 1924 by ex-serviceman Mr Bert Temple, in conjunction with eminent surgeon Sir Alfred Fripp as a way of raising funds for the latter's "Wee Waifs"

FRIENDS OF THE FROTH BLOWERS AT THE WATERMILL VAT

HONOURING THE ANCIENT ORDER OF FROTH BLOWERS 1924-1931

Lubrication In Moderation

ARE YOU A FROTH BLOWER? IF NOT! WHY NOT?



charities for deprived and invalid children. Branch meetings took place in pubs, clubs and hotels, humouredly referred to as "Vats", where beer was drunk in jovial accordance with rites, rituals and regalia of a spoof Fraternity Organisation or Masonic Lodge. By the time of the AOFB's demise, in 1931, an astounding £100,000 had



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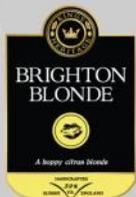
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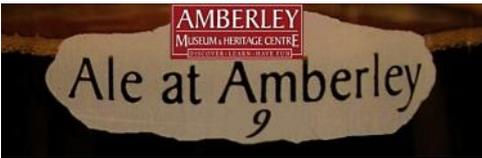
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This is the ninth year of Ale at Amberley, a three-day Ale, Food and Music Festival, from Friday 29 to Sunday 31 August, in the beautiful, rolling Sussex Downs. Over seventy real ales, ciders and perries, many locally produced, will be available with a selection of hot food and a variety of music to keep your feet tapping. For Friday, Saturday and Sunday daytime sessions the bars are open from 12noon-4pm. Friday and Saturday evening sessions are from 6-10pm. Sunday sees the drink-up offer for card-carrying CAMRA members who can enter free from 2pm, with last entry to the museum at 3.30pm.

Tickets cost same as last year with normal museum entry for afternoon sessions, so these can be purchased on arrival from 10am to enjoy the full museum at no extra cost, which is open until 5pm: prices £11 adult, £10 over-60 or student, £6.60 children. Evening session tickets are in advance only (unless some left on the gate), £5 over-18s only. Buses will be run with £10 bus and entry tickets plus £1 p&p per advance booking (however many tickets). For tickets phone 01798 831370.



Ale at Amberley 9

For further and updated details see www.AleatAmberley.co.uk or www.amberleymuseum.co.uk.

Ruth Dewdney
*Amberley Museum
 Communications Manager*

LocAle

The following LocAle accreditations are additions to the lists published in previous issues.

Alfriston: George Inn; **Berwick:** Berwick Inn; **Bexhill-on-Sea:** Sportsman; **Bodle Street Green:** White Horse Inn; **Bognor Regis:** Hatter's Inn; **Burpham:** George at Burpham; **Chichester:** Dolphin & Anchor, Rainbow; **Clapham:** Coach & Horses; **Eastbourne:** Hurst Arms; **Eartham:** George; **Felpham:** Old Barn; **Hailsham:** Grenadier Hotel; **Hastings:** Havelock; **Jevington:** Eight Bells; **Petworth:** Stonemasons; **Wardling:** Lamb.
 LocAle - the local branch initiative that became a national campaign – has its own symbol in the *GBG*. Ask your local publican to source any of the superb range of beers available within thirty miles of their pub from the Sussex breweries listed in Bru News. Pubs closer to the Sussex border will naturally be able to source beers from any of the qualifying breweries in east Hants, south Surrey or west Kent as appropriate to gain LocAle accreditation.

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of Two Halves

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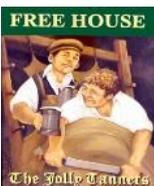
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Warm & Friendly

The Arun & Adur branch chose as its POTY the Parsonage Bar & Restaurant, Tarring, Worthing. Wayne Lowrey (left) holds the certificate having had it presented to him by Branch Chair Tim Walker.



Brighton & South Downs branch voted the Gardener's Arms, Lewes as its POTY. Lisa Osborne receives the Anthony Jenner Memorial Shield from Miles Jenner (left) of Harveys Brewery, and the certificate from Branch Social Secretary Jack Wilkinson (right).



For the second year running and the third time in four years, the North Sussex branch chose the Jolly Tanners, Staplefield as their POTY. The presentation to

Sussex Pub of the Year Awards 2014

Chris and Sigrun Brazier had still to take place by the time this issue went to press.

South East Sussex branch for the second year running selected as their POTY the Dolphin, Hastings. Mark Little holds the certificate having had it presented to him and his staff by Branch Chair Peter Adams (in white shirt behind Mark).



For the third consecutive year the Western Sussex POTY is the Wilkes Head, Eastergate. Branch Chair Philip Wildsmith (left) is delighted to present the award to Trevor Brown. The pub secured another hat-trick when for the third year running it was also voted the overall Sussex Branches POTY. Double congratulations!



The Brighton & South Downs branch also presented a Country Pub of the Year award. For the fourth year running this was made to Mike and Linda Le- them at the Horns Lodge, South Chailey.

As it was a beautiful, sunny June afternoon, the event took place in the garden where the



members were able to enjoy the excellent beers, cider and perry available.

David Muggleton PhD

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Dave Platt, Pubs Preservation Officer for South East Sussex Branch, with the assistance of English Heritage and the Eastbourne Society, has successfully obtained Grade II-listed status for the Tally-Ho, Church Road, Old Town, Eastbourne. It was completely rebuilt in 1927 under the supervision of J. L. Denman & Son for the Brighton-based Kemp Town Brewery, one of the pioneers of public house reform. Over a quarter of their tied-house stock was either newly built or rebuilt during the interwar period.



Houses of Repute in Sussex: J. L. Denman and the Tally-Ho, Eastbourne

Based upon a philosophy of fewer and better, the Improved Public House Movement attempted to replace male-dominated disreputable 'drinking dens' with civilised environments providing amenities other than alcohol, appealing to a broader section of the population and encouraging moderate consumption. As the Kemp Town Brewery's (1932) publication, *"Houses" of Repute in Sussex*, states, in sentiments that although now sound patronising nonetheless make clear the principle of respectability, "a comparison with the old 'Tally-Ho' prior to reconstruction shows a tremendous advance: here is a place to which a man can take his women-folk without any fear of introducing them to unsuitable surroundings."



Eagle, Eastbourne

John Leopold Denman FRIBA (1882-1975), in-house architect for the Kemp Town Brewery, designed practically all the brewery's improved pubs, of which those buildings still extant include, in Eastbourne, the Eagle, Railway Arms (now the Dolphin); in Brighton, Lion and Unicorn, Devonshire Arms (both now housing),

Caxton Arms, Lamb & Flag (now Crowns), Admiral Napier (now the Cornerstone), Queens Park Tavern (now the Hanover) Richmond Hotel (now a Youth Hostel); in Shoreham, Duke of Wellington; in Worthing, Jolly Brewers, and the Old House at Home.



This prolific architect, who had offices in Queens Road, Brighton, was reported to have been disappointed with his vernacular Arts and Crafts design for the Tally-Ho, thinking the resulting building “vulgar”. It did mark something of a departure in style for him.

Although Denman was schooled in Arts and Crafts he was more famously known as “the master of the neo-Georgian” with most of his buildings, such as the Brighton and Hove Herald Offices (now All Bar One), expressing a refined elegance at odds with the eclectic dressiness of the Tally-Ho.



Nonetheless, Denman was doing his design of the Tally-Ho a disservice. The fine and largely unchanged exterior is constructed in stretcher bond brickwork and stone. Particular features of note are the chequerwork knapped flint panels, the repeated insignia of the Kemp Town Brewery in the form of dolphins and the letters KTB, and the metal and plaster hunting-themed frieze above the recessed corner entrance.



On the Green Street elevation is a Wine Office off-licence. That table wine could be obtained for home-use from a pub was a civilised and forward-looking feature for the 1920s. Several improved Kemp Town Brewery pubs, such as the Clyde Arms, Brighton, Green Jackets, Shoreham and the Wheatsheaf, Cuckfield, were fitted with Wine Offices.

The Tally Ho closed as a pub in 2011 and today trades as a Steakhouse, the Two Bulls at the Tally Ho. It was and remains an impressive building, one now rightfully protected.



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