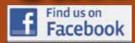


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NAME EMAIL



Worthing Beer Festival will take place on Friday 14th and Saturday 15th October at Assembly Hall on Stoke Abbott Road in Worthing, just a five minute walk from Worthing station. The

event will feature our largest selection of real ale and cider to date selected by Sussex Pub of the Year, Brooksteed Alehouse.

Our customers like plenty of seating so we have hired the Richmond Rooms, which is directly connected to Assembly Hall where the main beer hall will be set up, and dedicated it entirely to tables and seating. We have also taken the decision not to provide music this year as the general opinion is that it is not wanted.

We will also be introducing something new to Worthing Beer Festival this year in the form of six Sussex brewer stands showcasing a range of their own wonderful cask real ales and one or two KeyKegs too.

The Worthing real ale scene is thriving and so CAMRA Arun & Adur see Worthing Beer Festival as the perfect opportunity to put Worthing on the map and show that we can support a larger beer festival that appeals to CAMRA members and the general public from all over Sussex and beyond. We are spoilt for choice of Sussex brewers and many of these will be present at the festival and we are as committed as ever in promoting LocAles. There will also be many ales from further afield that will really get the taste buds going.

There will be four sessions this year all of which will be admission by ticket only. The sessions will cost £5 each with the exception of Saturday evening which will be just £2. CAMRA members will receive £2 of tokens on arrival on presentation of their CAMRA membership card which essentially makes Saturday night free. All tickets

prices include a festival glass, kindly sponsored by Dark Star, and a programme. The session times are as shown below:

- Friday 14th October between 11am and 4pm
- Friday 14th October between 5pm and 11pm
- Saturday 15th October between 11am and 4pm
- Saturday 15th October between 5pm and 11pm

Tickets will be on sale from Monday 1st August and can be purchased in the following ways:

- Visit one of three Worthing Theatres box offices around the town namely Assembly Hall, Connaught Theatre or Worthing Dome
- Online at www.worthingtheatres.co.uk (please note there will be a small charge for delivery or you can collect in person at time to suit you)
- From our pub outlets that include Brooksteed Alehouse (Worthing), Selden Arms (Worthing), Anchored in Worthing (Worthing), Evening Star (Brighton), Henty Arms (Ferring), New Inn (Littlehampton), Duke of Wellington (Shoreham-by-Sea) and Stanley Ale House (Lancing)

Please note that this is an over 18's only event and please bring photo ID if you are 18-25.

Our chosen charity this year is Worthing Scope who have been actively supporting the needs of disabled people in West Sussex, especially Cerebral Palsy, since 1960's. They have done a lot of very good work and so the proceeds from our tombola, auction and the value of any spare tokens that customers leave behind as they leave will be donated to this very local and worthy cause. You will notice their logo on our festival T-shirts that Goldmark Craft Beers are kindly sponsoring.

The countdown is on and we are all very excited so we hope you'll be there to join us. If you have any queries relating to Worthing Beer Festival 2016 please contact us at worthingbeerfestival2016@outlook.com or see our website at www.worthingbeerfest.co.uk

Mike Taylor

Arun & Adur Branch Chair / Beer Festival Organiser



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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. 46 applies to all items

BOGNOR REGIS

A new bar called the **Tank** has opened in the old Macdonalds premises in the High Street. The proprietor Dan Slade is currently offering only bottled beers, but we hope he will offer real ale in the future. At a total of 102 sq ft (including the bar area) it is Britain's smallest bar and as no one has previously claimed the title of Europe's smallest bar they are calling themselves that as well, which has been apparently been verified by Guinness World Records.

The **Alex** in London Road will be closed for a short period to allow for a refurbishment. Hopefully by the time you read this it will be open again. There will also be a 4th handpump installed which will have a changing guest beer on it to complement the current line up of Doom Bar, London Pride and Bath Gem.

BRIGHTON

Kate Confrey, previously manageress at Craft Beer Co Brighton, is now running the Caxton Arms with a corresponding improvement in the ambiance and beer quality at this Shepherd Neame tied house.

The **Bulldog**, St James's Street, is up for sale with the feehold available for £1.1 million. The **Crown Inn**, Grafton Street, has reportedly been sold, but there appears to no real change to the pub with it still stocking real ales from Harveys and Dark Star as "regulars". The **Lord Nelson**, Trafalgar Street, is being taken over by Lisa Martin from the John Harvey Tavern in Lewes.

The **Mitre**, Baker Street (Harveys), has a tenancy available; minimum capital requirement £20,000. Estimated rent £25,000 - £30,000 per annum. The **West Quay**, Brighton Marina, will have Brighton Bier Co's West Peir as a permamently available beer.

BURGESS HILL

The **Block & Gasklet**, Church Rd, is offering CAMRA members a 5% discount and is selling reasonably local brews including beers from Dark Star, Dorking and Long Man.

CHICHESTER

At the **Chichester Inn**, the front bar is currently being redecorated. Also the water supply to the basin in the gents has been improved (both taps now work).

CROWHURST

The new owners of the **Plough** are doing well and are busy refurbishing the pub. A chef has joined the team so food should be available by the time you read this, but please check opening and dining times before travelling.

DENTON

The Flying Fish (Shepherd Neame) has the tenancy available for £15,000.

EASTBOURNE

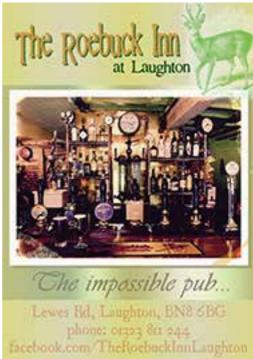


Chris and Amy at the **Townhouse**, Seaside Road in the town centre, now have six hand pumps for various national,

regional and local brews. St Austell's Proper Job was sampled recently: very enjoyable it was too. There is live music every Saturday evening with free entry.

Wetherspoon's London and County opposite





The Crown

Family friendly community pub in the heart of Eastbourne Old Town.

Large enclosed rear garden and children's play area.

Six real ales: Harveys Sussex Best Bitter, Shepherd Neame Spitfire, Wadworth 6X, Young's Special and two guest beers.

Open Mon-Thu 11am-11pm, Fri & Sat 11am-midnight, Sun 12 noon-11pm.

South East Sussex CAMRA LocAle Pub of the Year 2015



Autumn Beer Festival Thu 13th – Mon 17th October Live music and 20+ ales

22 Crown Street, Old Town, Eastbourne, BN21 1PB, (01323) 724654

the station is no stranger to being mentioned in this column and has kindly hosted local CAMRA branch meetings in the upstairs bar. It is a Lloyd's No 1 venue which means that as well as the same range of food, drinks, real ale and value for money, in the evening there is music. On Friday and Saturday a DJ and lighting create a clubby atmosphere, popular with the younger crowd; door staff are on duty after 8pm until the 1am closing time just on these days: they enforce a 'smart' dress code.

EAST HOATHLY

Traditional village local, the Foresters, has a young and keen new landlord who is carrying on the tradition of serving excellent quality ales. Four Harvey's beers were on the hand pumps with Tom Paine and Sussex Best Bitter having been quaffed by our members who were passing through very recently.

FAYGATE

The Frog & Nightgown in Wimlands Lane, reopened towards the end of May. Having been closed for four years, it's had a refurbishment and to begin with, just three ales plus a couple of ciders are available. See WhatPub for opening hours and regular updates.

HAILSHAM

The King's Head, South Road, threw an excellent beer festival at the beginning of July with twelve carefully chosen casks from around the country, set up on stillage in the garden. Inside three Harvey's beers, including Tom Paine, featured on the hand pumps, with real ciders and a perry too. Pictured are members of the South East Sussex CAMRA branch: some



of them travelled from Eastbourne and Bexhill not just once but for a second day too as they regard

this as one of the best pub beer festivals in the area.

HARTFIELD

The Gallipot now has a house beer supplied by the Ashdown Brewery. This and the regular Harveys Best and Larkins traditional are all well kept.

HASTINGS

The beers in the **Havelock** in the town centre are becoming more consistent in quality again with Timothy Taylor's Landlord as a regular and usually two guest beers.

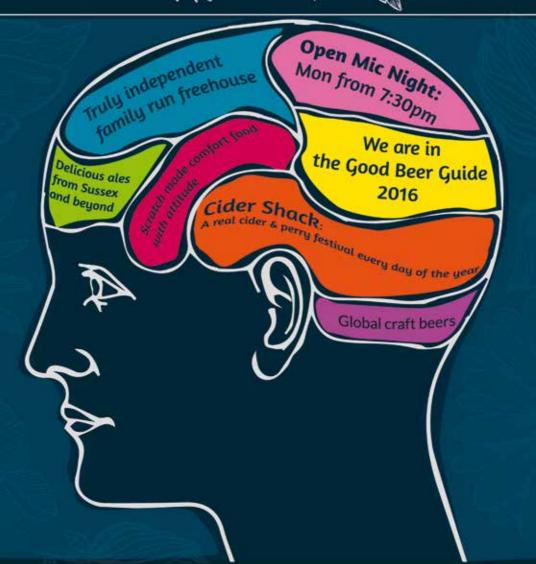
In the Old Town the Royal Standard has been refurbished and has a range of four Shepherd Neame beers. The Spitfire Gold was in good condition on a recent visit. Opposite, the Lord Nelson, in East Bourne Street, has both Young's Bitter and Courage Directors. The Directors is more popular and is consistently in excellent condition. The **Dolphin** continues to have a good range of beers in good condition and the Crown often has a good local ale. The range at the **Jenny Lind** is still wide with up to nine beers available.

By the time you read this the **Conqueror's** March should be the first Marston's pub in the town and is promising a range of their beers. It's a sizeable new build on the edge of town on Stonestile Lane and the Ridge. Further west along the Ridge, and in St Leonards, the Harrow Inn is a greatly improved family run pub and had Spitfire Gold during our correspondent's recent visit.

HORSHAM

The Anchor Tap in East Street has performed well since reopening. Four Dark star beers are available, together with a couple of guest ales. Brews from Bristol Beer Factory, Cloudwater, Great Heck, Gun, Marble and Saltaire are amongst those noted. There is also a good range of key keg beers available. Sadder news from





















the other end of town, was the demolition of the Fountain, a former King & Barnes pub, which now deprives the area of a pub. A sad loss.

HOVE

The Poets Corner (formerly the Eclipse) has been taken on by the people running the Railway, Portslade and the George Payne, Hove.

LEWES

The Gareners Arms, is offering a 5% discount to CAMRA members, although long-standing landlady Lisa has left the pub.

NORTH CHAILEY

A planning has been submitted to build on the site of the King's Head, which has been closed following unsuccessful attempts to find a buyer.

MIDHURST

The Bricklayers Arms have currently got a guest beer - Skinners Betty Stoggs.

■ PETWORTH

The **Grove** is well worth visiting and the lease is up for sale.

RIPE

The **Lamb Inn** featured in the last issue, has been sold at auction for £ 367,000. As we go to press it's not known who has bought it or what their intentions are

RYE

The Ship, a former South East Sussex Cider Pub of the Year, continues to offer a cider and a perry along with three Sussex beers. The Standard and the George both had beers on from the local Three Legs Brewery on a recent visit. Goacher's Dark was also enjoyed in the excellent Globe Inn Marsh. The ever popular Ypres Castle Inn offers up to six beers, including the sought-after Larkins Brewery Best Bitter, from Chiddingstone, Kent.

ST LEONARDS ON SEA

The Bohemia area remains a must for real ale lovers with the North Star, Dripping Spring and Tower offering up to 18 beers, many of which are ever changing. The **Tower** is once more South East Sussex Pub of the Year: Louisa and her staff are to be congratulated in achieving this prestigious award for a second consecutive year. The St Leonard remains very busy with three ever changing guest ales; Franklins South Pacific APA, 5.5% was excellent on a recent visit

SCAYNES HILL

The **Sloop Inn**, was a brisk business when visited. The landlord Gary is pro CAMRA and won awards whilst at his previous pub, the Priory Arms, Stockwell.

SEAFORD

Lisa Osborne formerly of the Gardeners Arms, Lewes is taking on the Bay Tree Inn, Pelham Road.

SHOREHAM-BY-SEA

The Crown & Anchor, High Street, Shorehamby-Sea, has been sold to Shepherd Neame.

SOMPTING

The funeral of Mick, the late Landlord of the Gardeners, took place on 25th July. It is understood that his widow will be taking on the lease of the pub.

SOUTHWICK

The Schooner, Albion Street, is offering a discount of 35p per pint (approximately 10%) to CAMRA members.

STEYNING

During June, it was announced that Shepherd Neame had purchased some pubs from Enterprise Inns, one of these is the Chequer Inn in Steyning.

TARRING

The Vine has been taken on by Gary Cox of the





We are a country pub situated deep in the heart of Sussex. Here you will find a large selection of local and national ales on 8 hand pumps.

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Plus one changing craft keg beer, Hacker Pschorr genuine Munich lager, and Westons Old Rosie Cider on gravity.

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Arun & Adur CAMRA Country Pub of the



www.thefivebellsinn.com



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20 minute walk (1.3 miles) from Barnham mainline station Six Ales always on tap • In the *Good Beer Guide* Cask Marque Approved • Secluded beer garden Open Every Day All Day. Food 12-2.30, 6.30-8.30.



Sussex CAMRA Pub of the Year 2014 Swan in Worthing and remains a Hall and Woodhouse pub. There may be some swapping of ales between the two. Worthing Borough Council's licencing sub-committee has granted a premises licence for a new micro-pub in South Street, which is still being decorated and currently has no name or opening date.

UCKFIELD

Uckfield's pubs have been transferred from CAMRA's Brighton and South Downs branch to South East Sussex's North East Sussex subbranch. Pictured at dusk on a warm July evening are CAMRA members from both branches standing outside the Alma Arms,



Uckfield. Peter Adams (left), Chair of South East Sussex Branch, shakes hands with Keith Newell, Chair of

Brighton & South Downs Branch.

WADHURST

A pop up pub in Jempson's Café at Wadhurst is



the newest real ale outlet in the village. Featuring a continental café style atmosphere with table service, three beers

from Ewhurst Ales are served straight from the cask. The pub is only open on Thursday, Friday and Saturday evenings from 5pm until 9.30pm. At the nearby White Hart there are usually six beers on offer, with at least three being from Kent and Sussex breweries. The Musket Brewery's Fife & Drum was found to be in good condition on a recent visit.

WARNHAM

The Sussex Oak has been acquired by Shepherd Neame during June, from Enterprise Inns. At a recent branch meeting there we found Spitfire and Whitstable Bay Pale, alongside 4

guests including a lovely pint of Bedlam Porter

WEST CHILTINGTON

Excellent ales are reported at the Queens Head where Theresa, formerly of the Black Horse in Byworth and the Sportsman in Amberley is now in charge

WEST DURRINGTON

The Coach and Horses now has an interesting range of ales on rotation including several local ales.

The Brooksteed Alehouse will be able to stay

open every afternoon following a decision by

Worthing Borough Council's planning

WORTHING

committee to approve a variation of the micropub's opening hours. The Golden Lion near Durrington Station is seeking a variation in its premises licence to allow for a "full internal and external refurbishment". It is to be hoped that the revamped pub will continue to offer an everchanging guest beer in addition to the usual Greene King brands on the other two handpumps. The Bennett family who run the Stanley Arms, Portslade and Stanley Ale House, Lancing will soon reopen the Castle, Newlands Road, Worthing. It has been renamed the Castle Ale House, and will offer real ales, real ciders, and craft ales and lagers and eventually will offer food. They will not have Carling, Guinness etc, or TVs and gaming machines, but will have live music from time to time. The **Corner House** in the High Street are revamping their range of beers. The Alehouse and Kitchen also in the High Street is looking for a local brewer. Worthing Pubs are thinking about leading some tours around Worthing. Please contact them direct to express interest (www.worthingpubs.com). The former Oasis/ Cellar bar is mooted to be reopening as a members' arts club, but there is no news on what beer it will offer.

The Sussex Bus to the Pub Group traveline



south east & anglia

Join us on our travels!



The Sussex Bus to the Pub group (BttP) has been running since May 2009 and now attracts participants from many areas of our fine county, so if you too would enjoy visiting different pubs with fine ales in and informal convivial company without the constraints of the car, then BttP may just appeal! Itineraries and the number of pubs visited vary but often it is possible for participants to dip in or out of a trip to suit. 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 **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 Seaford & Dist. www.journeysolutions.co.uk Stagecoach www.stagecoachbus.com/south Sussex Bus www.thesussexbus.com Cuckmere Valley www.cuckmerebuses.org.uk

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).



August

Thursday 4 Ditchling; 10.05 29B B&H from Churchill Sq. to Lewes bus station, then 11.00 Compass 167 (towards Burgess Hill) arrive Ditchling I I.24 OR train to Burgess Hill for 11.45 Compass 167 (towards Lewes) from Church Rd. Possibility of going on to Hurstpierpoint for White Horse and/or Poacher.

Friday 12 Snargate; 10.32 train from Brighton to Appledore, for Red Lion approx 1.5 mile road walk. Anyone who has a Yellow Hi-viz jacket, please bring it with them.

Thursday 18 West Chiltington & Barns Green: Meet Horsham bus station for 12.35 Compass to West Chiltington for Queens Head. Then 14.45 to Storrington for Moon or Anchor. From there catch Compass 74A to Barns Green for Oueens Head, Return to Horsham on 17.33 Compass 74A.

Friday 26 Fulking: 10.55 B&H 77 from Brighton Palace Pier or 11.02 from Churchill Sq. to Devils Dyke – bear left down slope to bottom into pub garden, Shepherd & Dog, with a beer festival on the day. Return same route up to 18.00 B&H 77 from Dyke Hotel.



September

Thursday 1 West Marden, Compton & East Ashling; Meet Chichester bus station (in the front lay by opp railway station / Foundry pub) for 10.55 Emsworth & District 54 to West Marden for Victoria (GBG) then 0.9 mile pavement walk to Compton for Coach & Horses (GBG). Catch 14.57 E&D 54 back to East Ashling for Horse & Groom (GBG). Return to Chichester on 17.30 E&D 54, alternatively walk 1.7 miles 🥾 (may be muddy) to Bosham Station or

roundabout for Stagecoach 700.

Thursday 8 Worthing; Meet Dave O at Brooksteed from midday. Then either a walkabout to various good pubs or a short bus ride to a pub(s) decision taken on the day.

Saturday 17 Berwick area; Meet Seaford library at 11.30. Catch Cuckmere Buses CB 47 at 11.42 to Wilmington for Giants Rest. Rejoin CB 47 at 13.03 to Berwick for Cricketers (Harveys on gravity). Walk fields **(muddy if wet)** to Alciston for Rose Cottage. Then either a I mile road walk or use footpaths to Selmeston for Barley Mow. Return to Lewes 15.13 Compass 125 or 1.5 mile walk to Berwick station via road & footpath.

Saturday 24 Hastings walkabout; 10.32 Train from Brighton, meet at John Logie Baird (w/ sp) at 12 noon. Decide on day which pubs to visit.

Thursday 29 Withyham, Hartfield & East Grinstead; 11.06 Metrobus 291 from Three Bridges to Withyham for Dorset Arms. Then 13.09 Metrobus 291 to Hartfield for Gallipot. Then 14.12 Metrobus 291 to East Grinstead for Open Arms (micro pub). Return to Three Bridges on Metrobus 291.



Friday 7 Eastbourne walkabout; meet Dolphin (GBG) 11.30 onwards.

Thursday 13 Plumpton; Meet at JHT (GBG) Lewes from noon. Then catch 13.00 Compass 167 from Lewes bus station to Plumpton for Half Moon. Catch 14.51 Compass 166 to Plough. Either 16.08 Compass 166 or walk to Fountain. Return to Lewes via Compass 166.

Friday 21 Spa Valley R/W beer festival; Catch B&H 29 from either Churchill Sq at 10.15 or 10.54 at Lewes Waitrose.

Friday 28 Goddards Green; Meet Quench (GBG) Burgess Hill from 11.00 then catch Compass 100 to Gatehouse lane for short walk to Sportsman. Then walk to Hickstead to catch the 13.27 Metrobus 273 to Sayers Common for Duke of York. Afterwards options include going to Hurstpierpoint White Horse etc or return to either hassocks or Brighton.

November **METRO**BUS

Thursday 3 Lewes; Lewes & Barcombe: meet Lewes bus station for 11.35 Compass 122 to Barcombe for Royal Oak. Return to Lewes on 13.55 Compass 122 to Brewers Arms (GBG) in search of Harveys Bonfire Boy.

Thursday 10 Lagness & Bognor; Meet Chichester bus station to catch 11.38 Stagecoach 600 to Lagness for Royal Oak (Fullers) then carry on into Bognor for Hatters (GBG). Later back to Nyetimber for Inglenook (GBG & Branch POTY). Return to Chichester via Stagecoach 600 which runs every 20 minutes until 18.40.

Wednesday 16 Billingshurst &

Horsham; Either 10.27 Metrobus 23 to Washington for 11.12 Compass 100 to Billingshurst OR 11.03 train from Barnham. Visiting both the Kings Head & Kings Arms. Buses depart for Horsham hourly at 58 past the hour for Malt Shovel (GBG) or Anchor Tap (Dark Star).

Wednesday 23 Brighton; Meet Quadrant from 11.30 onwards. Choice of pubs to visit decided on the day by the participants.

Please be aware that, due to this programme being planned months in advance, bus time tables could be changed or, worse still, cut completely by the time any trip actually takes place.

All members on the mailing list will be notified of any changes as soon as I know about them. It is for this reason that it is in your best interest to join the mailing list at: beermatsRus.max@ mypostoffice.co.uk, alternatively phone Max on 01243 828394.





Bru News

The Sussex Breweries Pages

Information here is generally supplied by the Brewery Liaison Officers (BLO) named at the end of each report. The Brewery Liaison Coordinator for London & South East Area is Peter Page-Mitchell. This report is compiled and edited by Peter Adams, Deputy Brewery Liaison Coordinator for Sussex.

1648

East Hoathly, 01825 840830. www.1648brewing.co.uk The enjoyable brews of Hop Pocket (3.7%) and Gold Angel (5.0%) will be making a welcome return this autumn, along with Winter Solstice (4.3%) and the ever popular Black Velvet Stout (5.5%). There will also be a new brew for the winter season. It is yet to be named, but keep a look out for it. Also after the sell out success of our stout enriched Christmas puddings last year, they will also be available again this year from the brewery tap, (King's Head, East Hoathly), and will once again be made using Black Velvet Stout.

BLO David Platt

360°

Sheffield Park, 01825 722375. www.360degreebrewing.com The brewery has completed its move to their new larger premises and is fully operational in the new site. The Dampfbier is back on sale in cask, it went down very well at the Brewer's Arms, Lewes in its first week. The limited run of a stronger 5.4% IPA has now sold out. The next seasonal brew will be a Rye Amber available in late July. The brewery has one cask ale - Pale #39 - in contention for



SIBA awards in June and two of their very good keg craft beers, Project Gemini and Mercury Seven nominated.

BLO Jason Phillips

ADUR

Steyning, 01903 867614. www.adurbrewery.com Adur Brewery held its AGM on 25th June 2016 at the Castle in Bramber, West Sussex. May has been a good month for the brewery with beers represented at Glastonwick Festival and various events in the Steyning Festival. We have our annual Beer Festival at Steyning Cricket Club, Memorial Playing Fields, Steyning BN44 3LE, 16th 17th and 18th of September. Opening hours are Friday 18:00 to 22:00, Saturday 12:00 to 22:00 and Sunday 12:00 until the beer runs out! Six Adur ales plus six guest ales and a BBQ by local renowned Steyning company, Sussex Produce. Adur Brewery can be found at many local farmers' markets, and in many pubs in the area.

BLO Nigel Watson

ALEHOUSE & KITCHEN

Worthing, 01903 238392.

Brewing continues weekly using their guest brewer, although the pub is keen to secure the services of a local brewer if possible. It normally has six hand pumps all dispensing their own beer, and prices have been set to be amongst the cheapest in town.

BLOTim Walker

ARUNDEL

Ford, 01903 733111. www.arundelbrewery.co.uk The recently introduced

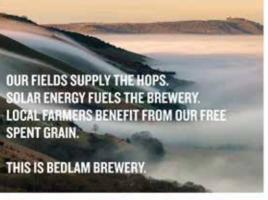
Smokehouse Porter has continued to build trade in all formats, (cask, can and keg), after being selected by Melissa Cole for her Beer52 selection box. If you don't know about Melissa, visit letmetellyouaboutbeer.co.uk. Recent specials have included Gin and Tonic IPA, brewed using botanicals from Chilgrove Gin; a batch of Sussex Bier, the company's Viennese Pilsner, lagered for a whopping six months: and a citrus double IPA called Dirty Rascal brewed in collaboration with the Bison Beer Crafthouse, a beer shop in Brighton. In May and early lune, the company's flagship cask ale, Sussex Gold, was brewed again with the original yeast strain from 2006, this batch being available exclusively in the brewery shop, (I Quay House, River Road, Arundel), in order to collect customer feedback; some free one litre 'fills' ensured public interest! Some very lucky fathers enjoyed the special Fathers' Day Brewery Tour on Sunday 19th June. The current seasonals are Summer Daze (4.7%) then Autumn Breeze (4.6%), accompanied by a different special for each month between June and September. Ones to watch out for are Sussex Saison No. I (4.6%), in July using Belgian yeast and Sussex elderflowers and the hoppy Bullseye (4.6%), in September).

BLO Jeff Vinter

ASHDOWN ALES

greatbeers@ashdownales.co.uk This brewery has now gained its excise license to recommence









brewing using the former Turner's Brewery equipment at Ringmer. It can be contacted for enquiries on greatbeers@ashdownales.co.uk. BLO Jason Phillips

BALLARD'S

Nyewood, 01730 821362. www.ballards-brewery.co.uk **BLO Barry Woodward**

BARTLEBY'S

Brighton, 01273 275012 info@bartlebysbrewery.com BLO Allen White

BEACHY HEAD

East Dean, 01323 423313. www.beachyhead.org.uk Sales of all beers have held up well and increased into the summer months. Brewery tours have also been a growing line with several local groups and some from further afield partaking.

BLOTony Harman

BEDLAM

Albourne, 01273 978015. www.bedlambrewery.co.uk Cask sales have doubled in the last year and the brewery continues to see similar sales growth. A newly launched keg beer, Pale Ale brewed using only UK grown hops and malts is also selling well. Since the last Sussex Drinker report the brewery has shown at festivals around Sussex, including the South Downs Beer & Cider Festival. Brighton and Hove Food and Drink

Festival, Sussex County Cricket Ground beer festival, Horley Cricket Club Beer Festival and the Funk The Family music festival in Hove Park. The new online shop will have been launched this summer where all the bottled beers and branded clothing are available directly from the brewery for the first time. A new brewery tour programme has been launched which can now be booked online at the Bedlam Brewery

website. Tours include a tutored tasting with one of the brewers, a tour of the farm estate and a branded glass to take home.

The brewery has entered the SIBA South East Beer 2016 competition with the best bitter brew.

Benchmark. They are also hoping to be representing Sussex at the GBBF at Olympia, in what would be their first national event.

BLO Peter Mitchell

BEERCRAFT

www.beercraftbrighton.co.uk The pilot brewing plant for this brewery is situated in the Watchmakers Arms Micro pub in Goldstone Villas, Hove. A variety of beers are being produced please use the following to obtain more information of current brews: Twitter or Facebook.

BEER ME

Eastbourne, Belgian Café. 01323 729967.

Demand for the beer is still ever growing, with the last two seasonals, IPA 21 and White Strawberry, selling exceptionally well, (so much so that the White Strawberry sold out in 5 days!). A new fermenting vessel is now planned for the brewery to keep up with demand. Expect to see two special new seasonal brews between now and Christmas time. The brewery has said a fond farewell to brewer Damien, who has now been replaced by Frere Dominique from Grimberg. There are also plans for the brewery to host an Oktoberfest towards the end of October at the Café.

BLO Scott O'Rourke

BLACK CAT

Framfield, Uckfield. www.blackcat-brewery.com The brewery has now expanded its core range to include a new 'steam' ale, a cross between a lager and a beer called Crossale. At 5.1% this bright amber ale aims to appeal to everyone, and perhaps tempt lager drinkers to try something slightly different. Six ales are offered all year around including the Tsar Russian Stout, a limited production at 6.8% matured in the cask for at least six months. It won the Beer of the Festival award at this year's South East Region Beer Competition, held by the Society of Independent Brewers (SIBA), in early July in Tonbridge. Black Cat continues to expand into new areas, such as Hove and Brighton.

BLO John Packer

BRICK HOUSE

Patcham, Brighton. brickhousebrewingco@gmail.com At the moment, Brick House is only producing I firkin per week of Requiem IPA and that is going by prior agreement to the Long Man of Wilmington in Brighton.

BLOTBC

BRIGHTON BIER

www.brightonbier.com **BLO James Eddleston**

BURNING SKY

Firle, 01273 858080. www.burningskybeer.com The brewery has produced its first Imperial Stout, that is currently maturing in the wood, which I am sure will be excellent in time. The brewery kindly sent the Brighton and South Downs Beer Festival in Lewes a one-off blend of Monolith and Imperial Stout. It was so popular that it had to be rationed to ensure there was some left for the Saturday

BLO Ruth Anderson

crowd!

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DARK STAR

Partridge Green, 01403 713085. www.darkstarbrewing.co.uk More beer, now in cans, bottles, key kegs and, of course, casks is being brewed and distributed out of the same brewery that seemed so cavernously large six years ago but is now full from floor to roof. Saturday brewery tours are always started with the same apology: "sorry for anyone thinking they were on a brewery tour there isn't a great deal of touring to do, we can only stand in one place and look". This year's Seville has been adjusted after concerns that it was overly bitter last year, which gave the brewers a chance to try out the magnificently named Mandarina Bavaria hop, which is renowned for its orange aroma. The brewers were also ready to adjust the Hylder Blonde this year if needed to ensure that the elderflowers came through with that lovely Chardonnay type flavour, however, the spring weather this year has meant that the local elderflowers are the best ever and the beer reflected that without any adjustment to the recipe.

Over the years, changes have become a constant at Dark Star and at the end of July we say farewell to one of the head brewers, Alex, who is getting his mid life crisis done early as he goes off to convert an old horsebox into a home in Norfolk, Meanwhile, Headmaster Paul, who is getting his mid life crisis done late, will be off to try something new.

DOWNLANDS

BLO Clive Watson

Small Dole, 01273 495596. www.downlandsbrewery.com Good news for the brewery as their Bramber (4.5% American amber) is at the GBBF this year. Other new and revised beers appear frequently. Elektron (3.2% session amber) was launched at the South Downs Beer Festival and was well received. Papa Jr (4.4% passionfruit APA) and

Liberty-Delta (5.6% IPA) are recent or current new beers. Northern Hemisphere (4.8% pale ale) replaces Southern Hemisphere for the second half of the year. **Hop** Contract 4 (4.2% pale) is the latest in a series of beers using different mixes of hops and malts. Look out for Hidden Colour (end of August) and Red October later this year. **BLO Roger Coton**

EWHURST ALES

Ewhurst Green, 01580 830049. www.ewhurstales.com This is a new brewery situated on a hill overlooking Bodiam Castle.The White Dog pub next door in Ewhurst is the brewery tap. A micropub has been launched in Wadhurst, Bakes & Ales in Jempson's Café, opening hours are 5.30 to 9.30pm, Thursday to Saturday. **BLO Kris Cymer**

FILO

Hastings, 01424 420212. www.filobrewing.co.uk Following a busy spring with brewing near capacity, FILO beers remain popular in various pubs throughout Sussex and Kent. Regular beers; Crofters, Gold, Old Town Tom and Churches being supplemented by occasional special brews. **BLO Bill Turner**

FIREBIRD

Rudgwick, 01403 823180. www.firebirdbrewing.co.uk The brewery hosted a very successful BBO evening combined with a North Sussex CAMRA formal meeting with 25 branch members attending. After the meeting the proprietors Bill King & Richard Peters welcomed the branch members to sample the wide range of brewery ales while enjoying the BBQ. The branch congratulated the brewery on their Fireweisse winning the Specialist Beer category at the Indie Beer Can festival. The brewery has had a very busy summer with Summer Sorachi exceeding

all expectations, while sales of the other regular ales held up well. Following the success of the brewery's fresh 250 litre tank, 4.8% Bohemia Pilsner lager was in two establishments in Brighton. A London pub L'Affaire in Wandsworth High Street has also agreed to sell this Firebird favourite in this large tank format. The brewery will be represented at the Big Nibble in Horsham on the 3rd and 4th September, with a good selection of ales available. During October and November Old Ale at 4.8% will once again be brewed, the regular Firebird ales listed on the brewery website will also remain available and can be purchased from the well stocked shop. The next event scheduled for the brewery is the October beerfest proposed date 1st October. This date is to be confirmed on the brewery Facebook page...

BLO Roger Tofts

FRANKLINS

Bexhill, 01424 731066. www.franklinsbrewery.co.uk Franklins have recently brewed Optimist, a 5.0% amber, in conjunction with Bagleman of Brighton, using surplus bagels in the malt grist in an effort to help reduce food waste. The beer will be available in bottles across Sussex from the end of June. It is also part of a larger project aimed at tackling the food waste problem. In addition to this, their first keg product, A Bitter Pils To Swallow has been received very well and will be followed by Pulp and Rind, a 6% grapefruit pale. An announcement on new premises is expected by the end of the summer.

GOLDMARK

BLO Mac McCutcheon

Poling, nr Arundel, 01903 297838 / 07900 555415. www.goldmarks.co.uk **BLO Jim Waterston**

GOLDSTONE

Ditchling, 01444 257053 / 07748

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The South Downs Beer & Cider Festival was supplied with Midnight Rambler (6.5%), a chocolate mild using chocolate nibs and 5 different malts and Uncle Sam (4.5% ABV); a golden-coloured American style pale ale. Most of the brewery plant at the time of writing is being used for the production and blending of the Seacider brands. The effect of this is that off-site brewing facilities may be required for continued, regular beer production.

BLO Paul Free

GREYHOUND

Smock Alley, West Chiltington, 07973 625510

www.greyhoundbrewery.co.uk f:greyhound brewery t:@greyhoundbrew The Brewery is outreaching, two of

their core beers, Blonde Bird (3.9%) and Amber Eyes (4.2%) have been going down very well in Brighton thanks to their inclusion on the Indigo Pub Group list since the beginning of April. Whilst closer to home it's good news for Enterprise Inns customers -

Good Ordinary Bitter (3.8%) and Amber Eyes will be on the guest beers list from September! As well as their limited edition super hoppy summer special Tree Frog (4.9%) which is available throughout July, August and September, the brewery is planning to do a second green hopped beer On Target (4.0%) in September and newly developed high octane APA Rainbow Eyes (5.2%), both will be available through the autumn with further new beers planned for the end of the year.

GRIBBLE

BLO Ray Pilkington

The Gribble Inn, Oving, 01243 786893. www.gribbleinn.co.uk The long-standing range of Gribble beers continues to be requested by customers, in the pub and beyond. The Pukka Mild has been chosen, once again, to feature at the GBBF

Olympia this year. **BLO Chris Wright**

GUN

Hawthbush Farm, Gun Hill, Heathfield, 07900 683355. beer@gunbrewery.co.uk The start of summer saw the installation of two new fermenters. allowing the brewery to keep pace with sales growth. The latest addition to the small batch range is Kombucha (2.0%). A bottle conditioned beer brewed using pale malts and American hops, it is then fermented using a colony of Japanese yeasts and bacteria. The result is a very zingy refreshing, slightly tart brew of just 2%; very unusual and worth seeking out. Outlets include Symposium in Lewes, Middle Farm at Firle and Seven Cellars, Brighton as well as pubs including the Snowdrop, Lewes and the Trevor Arms, Glynde. **BLO Steve Obey**

HAMMERPOT

Poling, nr Arundel, 01903 883338. www.hammerpot-brewery.co.uk It has been a great summer so far with Mosaic Pale, HPA, Red Hunter and Summer all selling really strongly. Autumn will see Northbrook Harvest 4.8% (September) and R.I.P.A. 5.0% (October) available as specials. The bottle range will also see some changes with Mosaic Pale and Brighton Belle being launched. R.I.P.A. will also be available in a limited special bottled edition during late September and October.. **BLOTim Walker**

HARVEYS

Lewes, 01273 480209. www.harveys.org.uk A new beer, Sussex Champion, was available at the Brighton & South Downs beer festival and at Harvey's Sussex Day celebrations. The latter also saw the launch of Harvey's first keg beer since the 1960s. It is a keg version of Olympia. The Sussex

Champion may be a one-off brew, a decision on that has yet to be taken. The Hop Bar will again be taken to GBBF where several different beers from their current range will be available. The company will be launching a new range of pump clips over the summer.

Beer of the Festival at Cambridge was Prince of Denmark. It also won Beer of the Festival at last year's Eastbourne beer festival and the presentation for this will be in September. 'Star' was also promoted at the City Beer Festival held in Guildhall yard. This was during Miles lenner's year as Master of the Brewers' Guild. In what has been a very busy year for Miles another highlight was being invited by brewer Frank Boon to the Brussels Brewers' House, the equivalent of Brewers' Hall in London. Harvey's newest London pub. the Phoenix in Stockwell is 'finding its feet', while the other two, the Cat's Back in Wandsworth and the Royal Oak at Borough, continue to do well. Rumours of possible changes at the Royal Oak have been denied.

BLO lack Wilkinson

HASTINGS BEER CO

St Leonards-on-Sea, 01424 572050 / 07708 259342...

www.hastingsbrewery.co.uk Still no news of a possible re-start. **BLO Peter Page-Mitchell**

HEATHEN BREWERS

Haywards Heath, 01444 456217 / 07825 429428. www.heathenbrewers.co.uk The team at Heathen Brewers was delighted to hear that their Hoppler Effect, a 5.8% hoppy pale ale was voted Beer of the Festival at the recent Brighton & South Downs Beer and Cider Festival in Lewes. Following successful trials of the two collaboration brews with Top Notch

anniversary of the railway coming to

Brewery to celebrate the 175th

The Stags Head

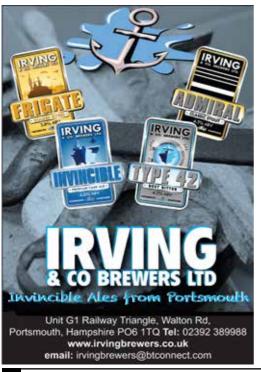
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Kings Head, Church Street, Rudgwick RH12 3EB 01403 822200 kingsheadrudgwick.co.uk

Chuffer smoked beer was brewed using one of Heathen's three new stainless steel fermenters. This will be bottled conditioned. The second brew, Old Chuffer, a 5% smoked draught ale, will also be produced for quaffing at the September celebrations. Their bottled beers are often available in the excellent Grape & Grain deli, in Haywards Heath **BLO Ruth Anderson**

HEPWORTH

Horsham, 01403 269696. www.hepworthbrewery.co.uk After 15 years at the Beer Station, the move to the new Brewery at Brindsbury has been made. The new address is: The New Brewery, Stane Street, North Heath, Pulborough, RH20 I DI.

BLO Chris Stringer

HIGH WEALD

East Grinstead, 07836 291430. andy@highwealdbrewery.co.uk The single hop First Gold IPA has proved popular at pubs and festivals and is now a regular in the High Weald range. A wider distribution network has enabled more CAMRA festivals to be supplied including, for the first time, Ealing and Chelmsford. Two trial brews Ealu (a foraged-herb pale ale) and Off the Chart (an American pale ale) appeared at the Glastonwick festival. Bottled (non bottled conditioned) sales have been doing well at local shops, markets and other events. The brewery has again outgrown its premises and by the time you are reading this, will have moved to larger premises (albeit on the same farm). High Weald is also in the process of joining SIBA's BeerFlex scheme which will allow the brewery to sell to many more pubs in the area. **BLO Jonathan Samways**

HOP YARD

Forest Row, 07769 313410. raphy@hopyardbrewing.co.uk The brewery and associated hop bar and shop have reopened following a

very successful event on the 27th May. Golden Ale (5.0%) is in full production using plant at the Westerham Brewery. The Forest Row 100 litre plant is used for the bottleconditioned version and test brews. Production of **Blonde** is suspended until a reliable source of hops is identified. It is hoped to produce further beers in the future. In the meantime, the bar and shop are now open seven days a week and offer a range of beers, most of which are not locally available elsewhere. Ciders are also available. Golden Ale continues to be supplied to local outlets. **BLO John Quick**

HURST

Hurstpierpoint, 07866 438953. www.hurstbrewery.co.uk The brewery continues to expand with two new staff being taken on, including an additional brewer. Bottled beer sales continue to do well. At the end of the month they will be adding Keeper's Golden Ale to their range. Summer 700 Ale and Slugbite Cider will be going to this year's Great British Beer Festival. A new pale ale is planned for later this

BLO Steve Floor

ISFIELD

Framfield, 01825 750633 / 07803 enquiries@isfieldbrewing.co.uk. **BLO Ian Hartwright**

KEMPTOWN

Brighton, 07967 681203 garysillence@hotmail.co.uk Still looking for a brewer, still not brewing at present. **BLO Keith Newell**

KILN

Burgess Hill, 07800 556729. www.thekilnbrewery.co.uk Brewlin Rouge (5.1%), a complex red ale with strong malt and multiple hops and Bricks and Porter (5.6%), a porter brewed with seven different varieties of malt and a single hop variety were supplied to South Downs Beer & Cider Festival during June. Both seemed to be popular with the Bricks and Porter just outselling the Brewlin Rouge.

BLO Paul Free

KING

Horsham, 01403 272102. www.kingbeer.co.uk Due to the success of the new brands being brewed on the new kit at Horsham, Niki and Justin have decided to cease brewing the King range of beers.

BLO Mike Head

KISSINGATE

Lower Beeding, 01403 891335 www.kissingate.co.uk It's been another successful year for the brewery with Kissingate's Black Cherry Mild winning best offshore beer at the Isle of Man Beer Festival. Murder of Crows (10% imperial stout) won best Sussex beer at the Sussex Beer Festival and for the second time the coveted Bev Robbins Shield will take pride of place at the brewery. Brewing capacity has been stretched to the limit due to increased demand from some of the UK's biggest beer festivals and increased sales in the free house and venue sector. An increasing range of bottled beers are available exclusively from the brewery shop as well as fresh from the cask beer. Gary & Bunny are delighted to announce that Black Cherry Mild will be on show for the fifth year running at the Great British Beer Festival, Olympia. Kissingate's Micro Club Nights are now well established and are held on the last Friday of each month.A variety of brewery events are scheduled for the 2016 season including Octoberfest on Saturday 1st October, More information can be found on the brewery 'Events' page. **BLO Roy Bray**



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LAINE

The North Laine, Brighton, 01273 683666.

www.drinkinbrighton.co.uk/north-laine You may just catch a Saison brewed by the Staff at the North Laine pub called

The Lock In - Staff Brew Saison. The crew certainly enjoyed it once it

was ready to drink!

New beers coming up in the next few months are: a cask, hoppy Pilsner using juicy New Zealand hops; a Peach and Bitter Orange Kettle Sour and a Weiss beer for Oktoberfest called Weiss Weiss Baby.

Continuing the Single hop beer theme, the next two casks will be a Cascade followed by a Mosaic, to highlight the particular qualities of each of these hops.

BLO Ruth Anderson

LANGHAM

Lodsworth, 01798 860861. www.langhambrewery.co.uk Busy times up at Lodsworth as the two new fermenters and a new conditioning tank have arrived to increase capacity and this is soon to be followed by a keg filling and washing system. Our newest beer lester E.P.A. sold well but as all the hops have been used up that is it for this season. There have been two new awards to the brewery the first from Woking CAMRA for the ever popular Saison which won speciality beer of fest and an award from Western Sussex CAMRA for Jester E.P.A. for winning Locale Beer of Festival at Yapton. The next event up at Lodsworth will be a Langham Live on Saturday 27th August, see our web site for details.

BLO Peter Luff

LISTER'S

Ford, 01903 885950 / 07775 853412. www.listersbrewery.com Lister's Brewery continues to extend its core range with the addition of Lister's IPA (4.3%), following on from the hugely successful Limehouse

Porter (4.1%). All the beers continue to be wholesaled around the country. supplying the South East and London, the beer is available throughout the East of England, Midlands, Yorkshire and the North East, Lister's is increasing capacity, taking delivery of new fermenters directly from their suppliers in Italy and is welcoming new members to the team to help promote and market the products. **BLO Glenn Johnson**

LITTLEHAMPTON

Littlehampton, 01903 715111. www.littlehamptonbrewery.co.uk. BLOTBC

LONG MAN

Litlington, 01323 871850 / 07976 777992. www.longmanbrewery.com Golden Tipple had a very successful

spring season; a brand new beer, Podium (4.4%) a full bodied amber ale, is replacing it for the summer. Copper Hop received its first ever award, this was from SIBA in July. picking up bronze in the best bitters and pale ales category. The brewery's new events trailer bar made its debut at the charity festival Alfest in Alfriston in July. Expect to see the trailer at further events through the

BLO Scott O'Rourke

NAKED

festival season!

Lancing, 01903 791230. nakedbeerco@gmail.com **BLO Phil Boiling**

OLD PRENTONIAN

Sompting, 07708 690237. Old Prentonian finally has premises secured and their bigger plant is now in use. They forecast producing 2000 litres a month, but will seek to ramp this up over time as the brand grows. Most recently they have enjoyed rave reviews about the Special Edition beers supplied to the Glastonwick Beer Festival at Coombes; all of which sold out. They continue largely to

target festivals at this point, but will be relaunching their efforts to supply local pubs in late summer early autumn. If landlords and landladies would like to contact Old Prentonian. they can do directly on 07708 690237 or via Twitter/ Facebook (they are purposely holding off on a web page). The brewery will also be launching a Youtube channel shortly.

BLO Tim Walker

OLD TREE

Brighton, 07413 064346. Preston Barracks, Lewes Road. Brighton. **BLO Andrew Coleman**

PELLS BREWING CO-OP

The Elephant and Castle, Lewes, 01273 473797. www.pellsbrewingcoop.org

House IPA (6.4%) was supplied to the South Downs Beer & Cider Festival in June. At this time the vast majority of their output is being bottled, with only the occasional cask being available.

BLOTBC

PIN IIP

Southwick, 01273 411127. www.pinupbrewingco.com The brewery continues to prosper, but nothing new to report. Members of the local CAMRA Branch have a brewery visit on the evening of 15th September.

BLO Adrian Towler

RECTORY

Streat, 01273 890570.

The Rev. Godfrey has recommenced brewing at his traditional brewhouse high up on the South Downs. It was hoped that the newly re-opened brewery at Streat Hill Farm, would be able to supply to the South Downs Beer & Cider Festival in June. Unfortunately when the brews were tasted they were of insufficient quality to be delivered.

BLO Jack Wilkinson



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RIVERSIDE

Unit 6, Beeding Court Business Park, Shoreham Road, Upper Beeding, West Sussex, BN44 3TN, 01903 898030 www.riversidebreweryltd.co.uk To celebrate the Queen's 90th birthday, a light refreshing summer ale called Rambling Monarch, 3.6% was produced. It was named after Monarch's Way which passes through Bramber and Upper Beeding, following the route of King Charles II's escape to France from Shoreham in 1651.

The brewery has been going for nearly a year now and the brewers would like to thank everyone who has stocked their ales and drunk them.

They are now looking ahead to the second year.

An application has been made to HMRC for a licence to brew mead. They are also in the midst of licencing the brewery for the sale of alcohol, with a view to have regular monthly 'open days' for viewings, tastings and

A test brew kit is being set up and the recipe is being finalised for a Christmas themed beer: strong, dark and spicy is the remit.

BLO Phil Boiling

ROTHER VALLEY

Northiam, 01797 252922 / 07798 877551

www.rothervalleybrewery.co.uk sales@rothervalleybrewery.co.uk A new beer brewed this season. Keyworth, will be added as a permanent beer from September due to its popularity and will be renamed Keyworth Gold. Meanwhile Summertime Blues 4.1% is

available all summer. **BLO Dawn Lincoln**

THREE LEGS

Udimore Road, Brede, East Sussex thethreelegs.co.uk info@ thethreelegs.co.uk A new regular beer is now available, Red, 4.2%, a fruity beer with a lifting bitterness and balance between four hops and four malts.

Also available in bottle only is a limited edition Imperial Stout. 6.8%. Production of Gold and Amber have now ceased to allow sufficient of the other beers to be brewed. The addition of tables and seating, beyond the bar, has created the Brewery Tap. This has proved very popular, especially Friday and Saturday

Opening times are Thursday 10am to 6pm, Friday and Saturday 10am to

Beer sales remain very good, both to pubs and at the brewery and are consuming the present full production capability.

BLO Peter Harrison

TOP NOTCH

Haywards Heath, 07963 829368. www.topnotchbrewing.co.uk My personal favourite and definitely on the re-brew list is Mayday (4.3%) Oatmeal Red.

Well received at The Watchmaker's Arms one year anniversary mini-beer festival.

It was also a guest beer at Kissingate Brewery Springfest.

Virago Blonde (4%) was well received at Lewes Beer Festival and Anchored in Worthing. A new beer coming soon, Risky Shift (4.8%) is a hop-backed and dry hopped pale ale.

Risky Shift, the observed tendency to make more daring decisions when you are in a group, than when you are alone, riskily, hoppy beer! Coming in September; 1841 Vintage

Old Chuffer (7.5%), a bottled collaboration smoked brew with Heathen Brewers to commemorate 175 years of the railway in Haywards Heath, in association with Haywards Heath Town Team.

BLO Keith Newell

TWO TRIBES

Horsham, 01403 272102 www.twotribesbrewing.com unbarredbrewery@gmail.com Two Tribes are brewing a range of beers, available in key keg and can, under their own label and in collaboration with others, notably Island Records and Bison Beer. They are also brewing a range of cask

beer, under the Two Tribes Unbarred name, with a 5% American IPA and Jago IPA at 4.2%, named after Head Brewer Jordan's new son.

(Congratulations, Jordan). Two Tribes have also recently welcomed lan Vernon, who has joined as Assistant Brewer, having previously worked at Naked.

BLO Mike Head

UNBARRED

Hove, 07850 070471. www.unbarredbrewerv.com Jordan Mower is currently brewing UnBarred beers at the Two Tribes (formerly King Beer) plant. BLOTBC

WELTONS

Horsham, 01403 242901. www.weltonsbeer.co.uk The bar is nearly finished now and should be ready for Old Friday on 7th October. The Old Ale for this will be

brewed at a special open day at the brewery on Saturday 17th September. See website for details. Weltons beers will also be available at the Stout House during Horsham Food & Drink festival, starting with the Big Nibble on 3rd September and at Beer Essentials Beer Festival at the Drill Hall in Horsham on 9th and 10th September. More good news is that Weltons are brewing a 7.4% whiskyaged beer in bourbon barrels, but of course this will take a year to mature! In the meantime, the Plough in Lower Beeding is a good place to sample Weltons beers, of which English Pride is the current best seller,

closely followed by Horsham Pale and Old Cocky.

BLO Nigel Bullen



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Local fine ales, lager, and a selection of local bands. Food available throughout. Tepee's available for hire.





CIDER HOUSE NOTES

'SeaCider' has taken Sussex by storm since setting up their cider operation in Ditchling just over a year and a half ago. Mark Francis who owns Goldstone Brewery employed Matt Billing to help him out in the Brewery and to dip his toe in the water of Cider making. Both ethically minded they set out to discover apples that are being unused and going to waste. After contacting supermarket suppliers they were put in touch with farmers who have hundreds of tonnes of apples left on their tree's unsold because they were either too small, too large or not the right colour. Mark said 'we now save these slightly 'wonky' apples which taste as good as any supermarket apples from going to waste. It seems ludicrous that not necessarily the consumer but the supermarket deems these apples not to be fit for public consumption.'

On top of this Matt adds 'We also won't use any Sulphites as they can have health risks to the consumer and no artificial ingredients. It is just great apples, yeast and a small amount of sugar to get the correct sweetness in the blend.'

As well as their three straight apple ciders (4.6%, 5.8% and 7.3%) they have produced some interesting flavoured ciders all at 4%. These include Rhubarb, Strawberry, Mango, Marmalade and even a Cherry Pie flavour!

SeaCider is going from strength to strength, as well as collecting numerous CAMRA awards for their cider they are distributing throughout Sussex, London and even Italy!

Here is to the continued success of a homegrown Sussex enterprise creating a great tasting product out of a wasted resource. Lets raise a glass of 'SeaCider' to these two budding Cider-makers!

If you would like to order any of their Cider you can call Mark or Matt on 01444 257053.



Presentation to Matt Billing of SeaCider for the Cider of the Festival award from the Sussex **Branches Beer** and Cider Festival at **Brighton Corn** Exchange in March 2016



Presentation to Mike Fishlock of Black Pig for the Perry of the Festival award from the Sussex **Branches Beer** and Cider Festival at **Brighton Corn** Exchange in March 2016



Presentation to Big Nose and Beardy for Runner up in the Regional (Surrey and Sussex) Cider Competition for their Oast Toast Cider 2016

Beer festivals and other beliekts

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. 46.

Aug 9-13 GREAT BRITISH BEER

FESTIVAL, Olympia, London, W14 8UX, 0844 412 4640, www. gbbf.org.uk

Aug 12-14 The Hope, West Pier, Newhaven. Beer Festival in aid of Taylor Made Charity, with 16 real ales & 5 real ciders. Live music throught the weekend. 01273 515389.

Aug 12-14 New Beach Club Pett Level Beer Festival, Card-carrying CAMRA members welcome. TN35 4EH, 01424 812080, www.thenewbeachclub.co.uk

Aug 25-29 Duke of Wellington, Shorehamon-Sea, Beer & Music Festival, 30 beers from 30 breweries.

dukeofwellingtonbrewhouse.co.uk

Aug 26-29 Beer Festival at the Jolly Tanners, Staplefield. 20+ beers and a range of ciders. www.jollytanners.com

Aug 26-29 Crown, 22 Crown Street, Eastbourne Old Town. 20+ ales and live music.

Aug 27 Live@Langhams! A full day of festival fun, full of frolics and fine food in Midhurst from 1pm-11pm. www. langhambrewery.co.uk

Aug 27-29 Tudor Close Beer Festival, Ferringham Lane, South Ferring, BN12 5NQ, 01903 243155, www.tudorclose.co.uk

Sep 2–4 Beer Festival at Amberley Museum, next to Amberley station. 01798 831370 www.aleatamberley.co.uk

Sep 2–4 White Dog Inn, Ewhurst Green. Beer, music and tepee festival. Local ales and a selection of local bands.

Sep 3-4 Harvesting The Old Fashioned Way,

Beer Tent Event, Oldwick Farm, West Stoke, Chichester, PO18 9AA, 07778 551352, www.ale-inatent.co.uk, www.facebook.com/Harvestingtheoldfashionedway

Sep 8-10 Brooksteed Alehouse Second Anniversary Beer Festival. 38 South Farm Road, Worthing BN14 7AE. 07786 084020. 10+ cask ales, cider, perry & snacks. www.brooksteedalehouse.co.uk

Sep 9-11 6th Big Green Cardigan Music Festival with real ales from Langham, Lodsworth, and West Sussex breweries. www. biggreencardigan.com.

Sep 9-11 Stanley Arms Beer Festival, 47 Wolseley Rd, Portslade, BN41 1SS, 01273 430234, www.thestanley.com

Sep 10-11 Eastbourne SteamPunk Festival, Beer Tent Event, Eastbourne Seafront on the Green by The Wish Tower, BN21 4BY, 07778 551352, www.ale-inatent.co.uk

Sep 10-11 Horsham Beer Festival at the Drill Hall, Denne Road, Horsham. 50 beers and 10 ciders at this long running annual event. www.thebeeressentials.co.uk

Sep 22 Train to London Pubs, TTLP31. Micropubs of SE London and NW Kent. For mailout list contact Pete Brown, 01243-552908, peteb@custardtowers.plus.com.

Sep 22-Oct 2 Cask Ale Week, www.caskaleweek.co.uk

Sep 30-Oct 2 Snowdrop, South Street, Lewes. Beer Festival, with beers chosen by Mark Tranter, including a dedicated Burning Sky Brewery Bar. This forms part of the Lewes Octoberfest. A Home Brewing Contest will be held on the Sunday, for details contact the pub on 01273 471018.

Oct 1-2 Dark Star Hopfest. The annual brewery weekender returns, with live music, a wide selection of beers and food, all raising cash for the Dark Star Foundation. www.darkstarbrewing.co.uk/events

Oct 1 Kissingate October BeerFest from 11am to 8pm at the brewery in Lower Beeding. For more details call 01403 891335 or see their web site: www.kissingate.co.uk

Oct 6-8 EASTBOURNE BEER

FESTIVAL, Winter Garden, Compton Street, Eastbourne, BN21 4BP, 01323 412000, www.visiteastbourne.com/beer-festival

Oct 6-9 Stags Head Beer festival, 37 High St, Portslade Old Village, BN41 2LH, 01273 416058

Oct 7 Old Night at Welton's brewery in Horsham. Come along for a first taste of this year's Old, from 7pm.

Oct 14-15 WORTHING BEER

FESTIVAL, Assembly Hall (inc. Richmond Rooms), Stoke Abbott Road, Worthing, BN11 1HQ. Worthing's biggest festival to date with beer selected by Sussex Pub of the Year. Brooksteed Alehouse and six Sussex brewer stands. Tickets can be purchased from Monday 1st August. Email worthingbeerfestival 2016@ outlook.com or website www.worthingbeerfest. co.uk

Oct 21-23 6th SPA VALLEY/WEST KENT CAMRA BEER & CIDER

FESTIVAL, Spa Valley Railway, West Station, Royal Tunbridge Wells, Kent, TN2 5QY, 01892 537715.

www.spavalleyrailway.co.uk/events

Oct 22 SUSSEX CAMRA BRANCHES LIAISON MEETING, Chichester Inn, Chichester at 12midday.

Oct 29-30 Beachy Head 10th Anniversary Bash. Brewery open 10am-5pm. www.beachyhead.org.uk.

Nov 11-12 WOKING BEER FESTIVAL.

Woking Leisure Centre and Pool in the Park, Woking Park, Kingfield Road, Woking, Surrey, GU22 9BA, 01483 771122,

www.wokingbeerfestival.co.uk

Nov 18 Train to London Pubs, TTLP32. West London: Acton, Ealing and Hanwell including the Aeronaut and other micropubs. For mailout list contact Pete Brown, 01243-552908. peteb@custardtowers.plus.com

Dec 4 Ballard's Brewery Annual Charity Walk. Brewery open for beer sales from 10am, followed by walk to several pubs. Bus will run from Worthing and points along the coast to the Brewery. For more info and to book bus seats please contact Pete Brown, 01243-552908, peteb@custardtowers.plus.com.



The Jolly Fisherman on East Beach Street in Hastings has returned to its old pub name and served its first pint of ale in 57 years. Oliver and Becky Bostwick have moved from Lewes to transform the former Pie and Mash shop. Oliver says: "We both come from pub backgrounds so when we got married it was always our dream to run our own place together. Our search for a premises began with conventional pubs but we became frustrated by the limits of a tie when there are so many great little brewers in our area. We became enthused by the back to basic approach and intimacy of the micropub concept and it gave us the belief that we could do something that wasn't quite conventional. Our vision kept evolving as we visited as many different licensed venues as we could, including weekends in Thanet, where we enjoyed the diversity that has developed from the original micropub concept. Some have music, some have food, some have keg beers, one had a vintage car parked in the snug, one has straw bales for chairs! When we first saw Foyles for sale we fell in love with the location in the heart of Old Town and the history. Learning that it had been a pub called the Jolly Fisherman was the icing on the cake. When buying an existing cafe business, food always had to be incorporated (and it would have been a shame to waste Beckys' cooking talents!) so we are also find ourselves somewhere in between a café and a freehouse with bed and breakfast too! We racked our first ale for pirates' weekend: Pale Ale by Gun Brewery, which was well received, but we won't have a permanent ale selection until our racking is built, cooling sorted and we are fully open to ensure it is always in great condition. We do always have three draught real ciders, though and a collection of bottles beers from near and far. We aren't far away now, things are in a good decorative state overall. Scaffolding will go up this week and the last evidence of its brief pie & mash past will be gone!"

The Jolly Fisherman Returns!

Deeds show that the building dates back to 1769 when smuggling was rife here. Before it was licensed in 1834, this building was almost certainly involved in this nefarious activity. Due to the proximity of the beach and with boats arriving and sailing night and day the house would have been a first port of call for many a smuggler.

By the 1840s the Jolly Fisherman had acquired a lease for a part of the stone beach opposite, including traditional rope and net shops for the use of its customers. This was common practice among the fishing pubs and from the 1840s to 1900 at least, beach leases were held by the Cutter, London Trader, Jolly Fisherman, Eagle and the Dolphin, among others. In 1868, for example, a lease was issued by Hastings Corporation to landlord Robert Swain at a rent of 5s per annum. And in the 1880s a lease was issued to 'fisherman and landlord' William Adams, His son, Thomas Adams, was a wholesale fish salesman trading in the nearby Fish Market. Running the Jolly Fisherman had become a secondary occupation.

Fishing families had allowances in the pub providing credit until the skipper paid the bill on a 'day of settlement'. Wives also had allowances with the butcher and the baker, who were paid in the same way.

The fishing community was a pub based community and until 1855 pubs opened throughout the day and night. The licensing laws of 1855 and 1872 attempted to reform opening hours and created a new category of customer the bona fide traveller. This gave travellers the right to be served upon request. Fishermen returning from trips were quick to take advantage. But the 'boy ashore', a member of the crew who worked ashore, and men

employed unloading and delivering fish to the market, were excluded. This anomaly caused a lot of trouble.

In 1856, for example, the landlord was charged with 'disturbing the peace' when a police inspector claimed a fracas had developed when he asked him to close at 12.20am. Several witnesses said the inspector was drunk and 'had some little ill feeling towards the Jolly Fisherman and its landlord'. The landlord claimed he was outside the pub only 'to see if the brig was ashore'. And in the previous year a woman charged with disturbing the peace at 3am claimed she had just left the Jolly Fisherman 'in consequence of a collier being ashore'. These cases demonstrate that the fishing pubs opened and closed on demand to serve the crews of colliers, London traders, brigs and fishing trawlers. Pub opening hours were further controlled from 1869, so when the fish market opened in 1870, the pubs around it were granted 5am licences. The Jolly Fisherman got its early morning licence in 1875 but subsequently lost it. When pub opening hours were further restricted during the First World War, the Jolly Fisherman asked for its early licence back, but was refused.

In 1900 some fishing pubs lost their 5am licences on the basis that the fishing industry was in decline due to traditional sailing trawlers being out-classed by new steam trawlers. On the outbreak of war in 1914 this part of Hastings was described as 'very crowded when the fish come in'. Imagine the scene in the early morning when boat crews, the 'boy ashore', and fish buyers sheltered in the pub with their pint waiting for fishermen looking for 'sole buyers' and 'cod buyers'. Other customers included boat owners, skippers and mates. In 1925 the Jolly Fisherman again applied for an early morning licence from 6.30am to 8.30am, on the basis that 'several hundred people are out and

about at the fish market during these hours' and if the pub was closed 'fishermen wouldn't get their glass of milk and whisky'. The landlord said there were 30 big boats, 45 small boats and in addition steam trawlers from Rye put into the harbour. But again the application was turned down

The declining fishing industry prompted the start of the Hastings Winkle Club a self help charity for poor fishing families with successive headquarters in various pubs. The Jolly Fisherman was its headquarters from 1954 until 1959. In 1942 the pub, being on the front line, suffered from enemy bombs. Although not directly hit it closed for the remainder of the war. "In 1945 we moved in when it reopened", recalled Tommy Read, son of the landlord. "Nearly all of our custom was from the fishing community. I remember two in particular; Bodger Barton and Buller Griggs, sitting on the wooden benches discussing the fishing. The funny thing was they had different accents. One spoke in a typical Hastings accent, the other in a Folkestone harbour accent". Fifty-seven years ago, in 1959, the London Trader, a beer house a few doors away, applied for the transfer of the Jolly Fisherman licence. The application was successful and the Jolly Fisherman closed down. In the application the landlord of the London Trader pointed out that half his customers were fishermen. In reply the magistrates' clerk remarked, "If the application is granted, they will all be jolly fishermen". The transfer was granted. The London Trader now occupies all three buildings between its original corner plot and The Jolly Fisherman.

Since 1959 the building has functioned as a boarding house, leathercraft shop and Cornish café. The bar has been divided to provide access to the upstairs letting room and a kitchen. Let's hope the The Jolly Fisherman has returned for many years to come.

CAMRA members and branches across Sussex have been busy selecting their branch Pub of the Year, and the overall Sussex Pub of the Year. CAMRA gives these annual awards to the pubs with the best combination of good real ales and ciders, style, service, community focus and atmosphere. Alignment with CAMRA principles is also considered. CAMRA hopes the awards will inspire operators of other pubs to emulate these qualities.

Arun and Adur branch chose the **Brooksteed Alehouse**, **Worthing** as it's Pub of the Year.



Nick and Paula Little (shown above) were thrilled to become the first micropub in Sussex to win a CAMRA branch PotY award. But it didn't stop there as this little gem of a drinking hole went on to be crowned Sussex County PotY putting Brooksteed firmly on the CAMRA map. This is a real accolade and Arun & Adur branch are very proud of what they've achieved since they opened in 2014. The Brooksteed Alehouse now progresses to the next stage of the competition to select the Surrey and Sussex Region Pub of the Year.

The members of Brighton and South Downs branch have voted the **Gardeners Arms**, **Lewes** as their pub of the year for 2016. The pub came second in last years' vote trailing the Brewers Arms, Lewes, which was runner up this year.

Pub of the Year 2016



The picture shows
Edmund Jenner, of
Harveys Brewery,
presenting the
Anthony Jenner
shield to Lisa
Osborne, the
Manager of the
Gardeners Arms,
with Jack Wilkinson
of CAMRA; much to
the delight of the
regulars and
CAMRA members.



The second picture shows Branch
President presenting the POTY runner-up trophy to Liam
Griffin, Bar Manager at the **Brewers Arms**. A Lewes pub

has won this award for the past five years.

In addition and more good news for pubs in the Lewes District, the Branch voted the **Laughing Fish**, **Isfield** as their Country Pub of the Year. In



the photo on the left is Steve Pardoe Chair of the PotY Committee, and holding

the certificate landlord Andy Brooks.

North Sussex branch have awarded their Pub of the Year to the **Malt Shovel** in **Horsham**. Sam and his team have revitalised the pub, with up to seven real ales now available, along with a warm welcome, great atmosphere and regular music nights.



In the photo above, from left to right, are Paul Sanders, North Sussex Branch Chairman, and Sam Clayton, the landlord.

Runners up this year were the **Brewery Shades** on Crawley High Street as well as the winners from the least two years, the White Horse at Maplehurst and the Jolly Tanners in Staplefield.

The South East Sussex has chosen the Tower. St Leonards on Sea as it's Pub of the Year for a second consecutive year. The Tower has also been awarded Cider and Perry Pub of the Year. The Tower is a street corner local serving an ever-changing range of real ales which are very competitively priced.



In the photo of the presentation on the 21st of June are Peter Adams (left, Branch Chairman), and landlady Louisa Gover.

The Western Sussex branch Pub of the Year award has gone to the Inglenook Hotel, Pagham who have won the award for the second year running. A splendid buffet was laid on for the occasion, which was well-attended by members of the local branch, also Brighton & South Downs and East Sussex, supporting the regulars at Nyetimber, Pagham.



Pictured above, left to right are Glenn Johnson (branch chair), Gary Crossley (cellar manager) and landlord Tony Honour – with branch members in the background.

Brighton and South Downs branch recently presented another award for Club of the Year to the Keymer and Hassocks Club.



The presentation was made by the chair of the Club of the Year committee Jason Phillips to bar manager Gordon Allen.

Brighton and South Downs would like to hear from you if your club sells excellent real ale. Nominations are being accepted for the 2017 competition now and are welcomed from CAMRA members and from clubs themselves. Please email pubsofficer@brightoncamra.org.uk



The Anchor Inn at Ringmer is one of the forty pubs on this year's Brighton & South Downs CAMRA Ale Trail. The following is an account of the Inn's connection to a mysterious drowning in the village 178 years ago.

In May 1841, Superintendent Francis Fagan of the recently formed East Sussex Constabulary received an anonymous letter, cryptically hinting at the guilt of four men implicated in an incident at Ringmer nearly three years earlier. It had been early in the morning of 2 June 1838 that itinerant peddler Hannah Devonshire, known as Hannah Smith, being the common-inlaw wife of one William Smith, left her Lewes home with a pack of rags slung on her back and a basket of trinkets over her arm, ready for a day's hawking of her wares at Ringmer. Not a great deal of selling had been done by 9am, the time she arrived at Elizabeth Stephens' beer shop near Ringmer Green. There she gained a companion, General Washer, a 56-year old farm labourer with a quaint Christian name given after his father's service in the militia.

Smith and Washer remained at the beer shop supping on beer and eels until around 2pm when they moved onto the Green Man. After another six hours or so of drinking they arrived at the Anchor where at some point they were joined in the taproom by three other men, all in their 20s, Charles Briggs, a labourer, Stephen Steadman, a whitesmith, and John Pockney, a blacksmith. The landlady of the Anchor, Ann Stanford, chose to close up at 11pm and enquired of Hannah Smith whether she was

The Anchor Inn, Ringmer, 2 June 1838

afraid of the road back to Lewes late at night. Smith replied that she had been on the road too many times to be afraid and, according to Stanford, appeared to depart steadily despite what had been a fourteen-hour drinking session. 'No one will hurt me', were Smith's parting words.



Around 6am the next morning Hannah Smith was found in the pond behind the vicarage by John Gaston, gardener to the local curate. Gaston summoned help and a futile attempt was made to revive the retrieved body, including sending to the Anchor for brandy. This group of witnesses including Henry Weller, the parish constable, noted that a willow tree growing around the pond's edge showed signs of damage and that the surrounding grass had been trampled, footmarks being clearly visible in the morning dew. Smith's basket was discovered nearby but contained little of her wares – she had been too busy drinking to sell them, so had most likely been robbed. After the news of the incident spread, General Washer was one of those who came to view the corpse lying by the pool. Smith's body was then taken in a wheelbarrow and stored in the shed of the Briggs family, Charles Briggs having been another of the other men last seen with her.

Despite the suspicious circumstances surrounding Smith's death, the coroner's inquest at the Anchor that same afternoon could only reach the open verdict of 'found drowned'. There was in those days no such concept as a 'crime scene' and the body had been only perfunctorily examined after it was clear there were no obvious marks of violence on the upper parts. The subsequent investigation, such as it was in the era before forensic science and professional policing, came to nothing, despite Steadman, one of the four men drinking with Smith on that fateful night drawing attention to himself by departing the village very suddenly. Now nearly three years later, Pockney was another of the four to leave Ringmer in a hurry, no doubt panicked by Superintendent Fagan's own enquiry, set in motion by that tip-off via the anonymous letter.

Fagan was no bumbling country amateur. After serving on the Bow Street Foot Patrol he'd been commissioned into the Metropolitan force as Inspector. During October 1841 Fagan arrested all four of Smith's final night drinking companions. But with the accused having given their testimonies - often conflicting and contradictory, either non-committal or designed to attribute blame to others, sometimes retracted - it became clear at the trial on 3 March 1842 that there was insufficient evidence to proceed against all four men with the preferred changes of murder and larceny. The case against General Washer had already been dropped, while the judge directed the jury to exonerate Briggs on the basis that no prisoner could be convicted only on the evidence of his said accomplices, a point correct in law in those days.

Both Pockney and Steadman were found guilty of larceny and sentenced to two years, and eighteen months hard labour, respectively. But not only did they escape a more serious charge

of assault, their same actions today would have seen them stand trial for rape. So what did happen on that evening of 2 June? The testimonies are clear that the three young men had repeated 'connections' with Hannah Smith in the field above the pond. Pockney claimed he agreed this with her in the Anchor beforehand but Steadman suggested Smith to be so much in drink as to be unaware of the 'assault on her person' that was taking place. Either way, Smith remained insensible enough to be robbed of her basket of trinkets, the proceeds of which were divided up in the churchyard. The near-empty basket was then returned to where she had passed out.

The inference as to her death is that Smith awoke in the field and, still deep in drink, slung her pack of rags over her shoulder. Unbalanced by the weight, she staggered and slid down the slope into the pond, clutching desperately at the willow branches at the side before slipping below the surface of the eight-foot deep water.



Hannah Smith is buried in Ringmer churchyard. She was referred to by both General Washer and Stephen Steadman as 'the old woman'.

She was but 43 vears old.

The Quaffer

Sources

Johnson, W. H. (2005) Sussex Murders, Stroud: Sutton Publishing.

Kaye, J. (1986) 'The Ringmer Vicarage Sex Murder Mystery', Ringmer History, No. 4.

A CAMRA 'Flying Squad' and local expertise has helped save a troubled Sussex Beer Festival.



ONYER BIKE... going for a beer at Amberley
Ale at Amberley, held in the trades & transport
museum there, had been running well for nine
years, But with a change of organisers it was
taking too long to get served, the music was
loud, food was poor, the souvenir glass was
boring and some of the special buses had been
cancelled. There were no engines in steam and
the queue to get glasses and tokens was very
long. The list of complaints was growing. Some
people said they would not be returning next
year, even though the beers were still good.

Enter the local CAMRA Branch to sort it out! With extra staff, especially on the busy Friday night, the service is now much smoother, CAMRA's taps speed dispense, a fair organ and local musicians improved the atmosphere and the food became more interesting with 'Canadian chips', pasties and a barbecue. Morris dancers appeared and the glass design was an early printing press which the Museum owns.

So – trade having picked up – they are looking forward to an even better year this September: Friday 2nd to Sunday 4th. And as a 'thank-you' all CAMRA Members can go in free on Sunday afternoon to help drink up any beer or cider

CAMRA saves ailing beer festival

that's left, and at reduced prices (£2.40 pint). That means they can wander round the 36-acre site to all the exhibits, ride on the buses and narrow-gauge trains completely free when normal price is £11.50.

As the Museum is next door to Amberley station, it's easy to get back without drinking and driving. Let's hope the weather is good, although there are plenty of buildings to go into if it rains.

*CAMRA members free from 2pm Sunday. Admission £5 on Friday and Saturday nights. Over 80 real ales and ciders. Two special buses run on Friday night. See www.aleatamberley.co.uk for details.

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THE CROWN INN

22 Church Road Newick, BN8 4JX 01825 723293



The branch has been out and about making three presentations in recent weeks for the Beers and Cider of the Festival



First up was the excellent Annual Springfest at Kissingate in May, where branch chair Paul Sanders (above left) presented the runner up prize to Gary and Bunny Lucas.



Our second presentation was to Ben Fairall of Village Green, whose Dry Cider was voted Cider of the Festival. The presentation took place at the Brewery Shades in Crawley, with Nicki the landlady being a particular fan of their range of ciders.

North Sussex 3rd **Spring Equinox Festival Award presentations**



Final one was a hugely enjoyable day out in London, starting at the Ealing Park Tavern which is Long Arm's brewery tap.

Paul completes his hat trick of photos, presenting the Dark Beer of the Festival to head brewer Vlad Schmidt and the Long Arm team, who were delighted to receive their first CAMRA award since they started brewing 18 months ago.

One final trip awaits, to Dorset to present the Light Beer of the Festival to Sixpenny.

Planning for the 4th Spring Equinox festival is already under way, and likely to be the last weekend of February 2017, starting with a Friday evening session for the first time. We hope to see you there.

Mike Head

Festival Organiser

With apologies to Fairport Convention for borrowing the title to one of their early albums, this is what a few CAMRA members from Surrey & Sussex did just after Easter. The 5th Isle of Man Beer Festival took place in the Villa Marina in Douglas, from 7th to 9th April. An excellent venue, with views across Douglas Bay, this was the third year running that myself and a few members from the North Sussex and East & Mid-Surrey Branches had travelled across to the island, to help out with the beer festival.

These visits have forged a lot of friendships, not only with members from the Manx branch, but also with those from the other branches who annually help out. This year was to see the beer order increased to 200 different ales and there was a request from the organisers to arrange for a couple of pallets of Surrey & Sussex beers to be shipped over, as there was to be a separate bar for those.

As the choice available these days is quite extensive, it was left to a wholesaler to put together a selection from both counties. At the end of the day, we just couldn't take everything! In the end, Arundel, Crooked Brook, Dark Star, Downlands, Firebird, Franklins, Harveys, Hepworths, Kissingate, Langhams, Long Man and Weltons beers were the Sussex representatives available for the punters to try.



From the start, the Surrey/ Sussex bar was busy and there was a lot of interest shown

over the three days the festival was open. I suppose this was because most of these brewers hadn't been seen on the island before, but also because there were only two Old Ales at the festival and we had them both. Our customers

What we did on our holidays

came from all regions of the UK, including a small group from Crawley who made the trip.

The official opening of the Festival on the Thursday was performed by Her Worship, The Mayor, Sara Hackman, which included her pulling the first pint of a special beer brewed by Bushy's Brewery.



At the Surrey/Sussex bar, we were visited by the Mayoress, Mrs. Carol Malarkey, who is seen in the photo, pulling a pint of Kissingate Black Cherry Mild. This was

also the first beer to sell out on the bar.

When we weren't working at the festival, time was spent doing touristy things around the island, which included visiting some excellent pubs. The locals are very friendly and it's easy to get about using the various forms of transport and not very expensive. If anyone fancies doing something different, maybe consider attending the festival next year (dates TBA) and have a holiday at the same time. The three main brewers on the island produce some really good beers between them and the Manx Cider Company have got some nice products too. Lastly, there were two awards for the Beer Of The Festival. The one for an Island Brew went to Hooded Ram Brewery in Douglas for their Hoppy Poppy (6.4%), but we were really pleased that the most votes for Off Island Beer Of The Festival went to Kissingate Black Cherry Mild. Thanks to Chris & Penny Stringer for the photos.

Peter Spooner

CAMRA members from the Sussex branches are planning to visit breweries in Bermondsey, on what is known as the Bermondsey Beer Mile, on Saturday 8th October. This is an annual trip that has taken place for several years. If you would like to join this trip please let Jon Gadd know jongadd@aol.com and he will let you know the expected meeting time & venue in due course.

The journey involves travelling to East Croydon, changing for London Bridge then taking the Jubilee Line to Bermondsey.

The plan for this trip will be to visit seven small breweries plus a bottle shop, all lying roughly in a straight line alongside (and often underneath) the railway between London Bridge and South Bermondsey in South-East London. These venues are part of a fairly recent move among some of the new small breweries in London to throw open their premises to the drinking public as temporary pubs on Saturdays. Most of these breweries are housed in converted railway arches, although some are in industrial estate units, and the facilities on offer vary somewhat. Some have no seating at all.

Two things must be pointed out: Firstly, there is more than the average amount of walking in this tri, secondly, not all of these breweries produce cask-conditioned beer.

Here is the most likely route, but this will be confirmed by Jon Gadd nearer to the date.



We will probably start at Fourpure Brewery, Bermondsey Trading Estate, Rotherhithe New Rd, London SE16 31.L

Then we move South-East to Partizan Brewery, Arch 8 Almond Road SE16 3LR.

Bermondsey Beer Mile 2016



From here we will catch a bus back to the top end of the Beer Mile and visit the **Brew by Numbers** Brewery, 79 Enid Street SE163RA.

Next the Bottle Shop, 128 Druid Street SE1 2HH followed by the Anspach & Hobday and Bullfinch Breweries, 118 Druid Street SE1 2HH.



Finally we shall head for the Southwark Brewing Co., 46 Druid Street SE1 2EZ



Known locally as Wipers this 17th century pub offers five

Nestled behind Ypres Castle the pub is ideally located to enjoy the surrounding views from the pretty beer garden.

Live music is provided every Friday & Sunday Ypres Castle Inn Gungarden Rve East Sussex **TN317HH** 01797 223248



Whilst Worthing has unquestionably always had some excellent pubs, looking back to the 90's, only a very few were genuine free houses, so it was no surprise that the town was seen by some as a beer desert. Those looking for interesting and different choice had to venture elsewhere, or to the few local pubs that were able to offer ales from the likes of Ballard's, George Gale, Hall & Woodhouse (Badger), King & Barnes (K & B) and Morland. Indeed, it was only after the takeover of K & B by Badger in 2000 that we began to see Harvey's as there had been a longstanding gentleman's agreement between the two Sussex breweries not to trade in the side of the county where the other was based. From 1983 the Vine in Tarring High Street was the most popular free house for choice and also renowned for its tented beer and music festivals during the 90's until 1998, when it was sadly sold to Badger. Around the same time the Castle briefly became O'Connor's and offered several beers from Scotland's Heather brewery and John Gilbert's Hop Back microbrewery, leading to it being voted the Arun & Adur branch Pub of the Year in 1999.



The Selden Arms was another popular pub that became a free house in the late 80's.

During the noughties under the present owners, Michele & Bob, it was to become a serial branch Pub of the Year. Also, around this time some Pubco lessees were able to obtain a guest beer right, the George & Dragon, also in Tarring High Street, being just one. Whilst the pub and beer scene has always evolved alongside changes in society, in recent decades the pace has been at a much faster rate, driven by customers' rising expectations and life experiences. The effect of this has led to the closure of many of the traditional community pubs particularly where the tenant or lessee has

Worthing - a new Real Ale Mecca in Sussex

struggled to make a living when tied to one of the larger pub companies. By the midnoughties, fuelled by the growing popularity of CAMRA beer festivals - and with it consumer exposure to an ever widening choice from the products of the new wave of micro-breweries, who not only introduced different beer styles but had started using new world hops in ever increasing quantities - pressure for greater choice forced the two major pubcos to allow their publicans access to guest beers, albeit from a limited list sourced by the pubco themselves and bought at huge discounts but sold to them at premium prices often greater than those available on the open market. In 2005, Martyn Hillier opened the Butcher's Arms in Herne, East Kent, the very first micropub. Later, when people began to realise its significance, it was formally recognised as the birthplace of the micro-pub revolution thereby creating yet another landmark in the history of the British pub; in essence taking us back to the 19th. Century era of small local beer shops, of which Worthing reputedly had many, a rare record being that in 1843 Richard Parsons was a beer retailer and brewer at the Vine (above).



Again in Tarring, the listed **Parsonage** restaurant had by 2011 created

a cosy bar in its former reception area serving Sussex beers and cider, which was to prove such a success, it was voted branch Pub of the Year in both 2014 & 2015.



This decade also saw experienced publicans Matt & Tim Taylor open the **Beach House** café bar on the seafront and then purchase the former Anchor - the oldest surviving pubs in town, later reopening it

as the Corner House after extensive refurbishment including a large patio



garden. Also on seafront, the former Sunshine Bar and Thai restaurant became the Goose Bar offering both cask and craft beers and a sun trap patio overlooking the prom.

Nigel Watson was behind a significant landmark in the history of the town's pub scene when in August 2013 he opened the first micro-



pub in Sussex. Anchored in Worthing, to be found in a small former

shop in West Buildings, just off the seafront. Offering three ever changing Sussex beers, local cider & perry, Debbi's Sunday cheese board and much friendly banter, with the man himself always to the fore.

2014 saw the arrival of first the Chapman group's

Alehouse and Kitchen café

bar with its own micro-brewery.



Then the town's second micro-pub, with Nick & Paula Little opening the Brooksteed Alehouse in South Farm Road, just north of



Worthing station. Offering up to five ever changing

ales from all over the country including LocAles, an extensive range of British and continental bottles, ciders, perry, quality wines and more, it was an immediate success (see below).



Over in nearby Lancing, Steve and Hannah Bennett created the Stanley

Ale House, situated in a small precinct just north of Lancing station, having spotted an opening in the market.

Into 2015, the Egremont, once home to

Chapman's **Tower Brewery** - reopened after extensive tasteful refurbishment by owner Greg



Grundy offering six ales. Initially there were plans for an onsite nano brewery but currently the two house beers are being brewed at Goldmark in Poling.

During February 2016, the local branch hosted a tour of Worthing's best pubs and bars for their friends from the North Sussex branch, who were overwhelmed with the quality and choice available.



August will see yet another micro-pub, with Les Johnson's. as vet

unnamed, venture to be found just north of West Worthing station in South Street Tarring on the corner with St. Dunstan's Road. Look out for an interesting old stained glass window in the stillage room.

As we go to press, we learn of yet another planning application for a micro-pub nearby.

Hopefully, the enterprising Bennett family will



shortly be reopening the Castle as their second Alehouse; whilst

several pubco houses - such as the Alexandra and others – are now regularly offering customers more interesting choice as well as beer festivals.

Finally, to cap an amazing few years in the resurgence of our town's pub scene, we share the delight of many that Nick & Paula at the **Brooksteed Alehouse**, having already received the Arun & Adur branch Pub of the Year award



for 2016, have now also won the Sussex Pub of the Year after seeing off the challenge of

the winning pub from each of the other four branches in the county.

This is a magnificent achievement and a first for our branch. Brooksteed now progresses to the Regional round in a 'head to head' with the Surrey Oaks in Newdigate for a place in the final sixteen in CAMRA's National Pub of the Year competition. Whatever their fate, this resurgence surely confirms that Worthing is indeed truly a real ale mecca!

Stuart Elms

Tarring (Arun & Adur branch)







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POTY: Brooksteed Alehouse, Worthing

COTY: Albatross RAFA Club, Bexhill-On-Sea

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Beer Festival: South Downs, Lewes, June 2017

POTY: Gardener's Arms, Lewes **COTY:** Keymer and Hassocks Club

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POTY: Malt Shovel, Horsham North East Sussex

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POTY:Tower, St Leonards-on-Sea
COTY:Albatross RAFA Club. Bexhill-On-Sea

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POTY: Inglenook, Nyetimber



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The Editor invites submissions that celebrate the real ale scene in Sussex.
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Please use plain text or Word files.
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