How about a Beer Festival with a Gin Bar? Maybe some KeyKegs? Bars manned by the brewers. Lots of real ales (over 100) plus a guy who appears from nowhere playing the organ, and then people start to sing! Unbelievable?
No, it happens in Worthing and everyone loves it. You should go this year if you have never been.

This year’s, the 23rd Festival, will take place on Friday 25th & Saturday 26th of October at the Assembly Hall, Stoke Abbott Road, Worthing opposite BN11 1HF.

As in previous years there will be plenty of space and seating. The aim is for around 106 beers and 15 ciders.

(continued on page 3)
Harvey’s Brewery is proud to announce the following awards at CAMRA’s London & South East Area Champion Beer of Britain Competition 2018

Old Ale
GOLD
Old Ale and Strong Mild Winner

Imperial Extra Double Stout
JOINT SILVER
Real Ale in a Bottle Category

Sussex XX Mild Ale
BRONZE
Mild Category

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www.harveys.org.uk
Also special to Worthing are the local breweries which have their own bars in the Hall. Your glass will be returnable so if you don’t take it home you won’t need a plastic bag – all this reduces energy and waste.

The Piggery and Magpies Magnificent Pies will be returning to provide a selection of food to accompany the drinks. The Beach House Band will play on Saturday night. Care for Veterans is this year’s Festival charity. They provide long term nursing care, rehabilitation, respite and award-winning end-of-life care to disabled ex-Servicemen and women.

**Times & Prices**

Friday (25 Oct.) 11am to 4pm, £5.50  
Friday (25 Oct.) 5pm to 11pm, £6.50  
Saturday (26 Oct.) 11am to 9:30pm (or until beer runs out) £6.00  
Late entry on Sat. after 5pm, £2.00.

Free £3 Beer Voucher for CAMRA members. OVER 18s ONLY; ID may be required.

**Tickets & Info**

on [worthingtheatres.co.uk website](http://worthingtheatres.co.uk), in person from the Box Office and from: Anchored in Worthing, Brooksteed Ale House, Green Man Ale & Cider House and Selden Arms in Worthing; The Georgie Fin, Goring by Sea; The Steam Packet, Littlehampton; The Duke of Wellington, Shoreham; The Evening Star, Brighton.  

The venue is only a 10-minute walk from Worthing station with several nearby bus stops: Chapel Road, Richmond Road, High Street near Waitrose.

For up-to-the-minute information please see our website: [aaa.camra.org.uk/wbfest2019.html](http://aaa.camra.org.uk/wbfest2019.html) or Facebook page: [worthingbeerfestival](https://www.facebook.com/worthingbeerfestival) or follow us on Twitter: [@CAMRA_WBF](https://twitter.com/CAMRA_WBF) #wbfest2019
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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 p30 applies to all items.

**ADVERSANE**
The **Blacksmiths Arms** was down to one cask ale, Greyhound Amber Eyes recently.

**ALFRISTON**
The **Tavern on the Tye**, is now operating as a pub with a small bar although with only Harveys Sussex Best on offer. Shrubbery at the rear has been cleared to provide a good view of the church from the garden.

**BERWICK**
Peter Brown and his wife Claire, who have run the **Cricketers** since the 1980s, retired at the end of June with best wishes from regulars. Harvey’s have let the pub to a new tenant who is now in place.

**BEXHILL-ON-SEA**
Congratulations to Karen and her staff at the **Albatross Club** for their recent superb Beer Festival. The Sussex Hotel in London Road is boarded up; newspapers suggest repossession by the landlords.

**CLAPHAM**
The **Coach & Horses**’ new Boutique Hotel opened just in time for Easter and there were five hand pumps in use, with a good range.

**BOGNOR REGIS**
The Pier Bar is closed and shows no signs of life beyond a ‘To Let’ sign.

**BRIGHTON**
The **Ladies Mile** in Patcham held its annual ‘Milefest’ on 6th July, raising funds for the Mind charity. A gin bar, seafood counter, live bands and children’s mini fun-fair complemented three real ales (Marston’s Lancaster Bomber, Long Man Sleeping Giant and Young’s Special) plus three real ciders. As ever with events at the Mile, it was well patronised by locals.

The **Quadrant** (photo above) is currently closed for refurbishment. We are assured that its Regional Inventory interior (Grade II) will be retained.

The Dowd family has owned The **Basketmakers Arms** in Gloucester Road since the late 1980s but now Peter ‘Blue’ Dowd has retired, saying “It is sad that we have eventually come to retirement age, but it happens” and the pub, which was a regular in the Good Beer Guide, has been sold.

The lease for the **Battle of Trafalgar**, Guildford Road, runs out on 28th November. It is to be closed (for a while)
BLOCK PAVING EXPENSIVE?

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and reverts back to direct management by Ei Group. The current landlady Mel Heath has been at the pub for the last 14 years, and is devastated to be leaving. Fearing the loss of its community atmosphere, a petition has been set up by Lizzi Humphreys on change.org to save the pub from whatever fate may lie in store for it.

The proposed plans for The Dyke in Dyke Road, involve using the western end of the previous pub; hopefully open the first week of August.

PUBS (or Leases) FOR SALE: The Druid’s Arms at the Level (currently closed). The Freshfield Inn, Freshfield Road. The Jolly Brewers, Ditchling Road (‘under offer’). The Railway Bell, Surrey Street £125,000 leasehold. The former Restoration, East Street, £1.55m. The Tipsy Bear in Preston Street has closed – having only reopened its doors in July 2018.

CHILGROVE
Three Marston’s beers were on at the White Horse including their newest creation, 61 Deep, a reference to the depth of the well at the Burton brewery!

COMPTON
The Coach and Horses is now almost a year into new ownership and remains a very pleasant place to drink and eat. Harvey’s Best is supplemented by two or three other ales, sourced locally. The bar has undergone a minor make-over with some low seating and attractive, quirky lighting, but without destroying its character. Bed & Breakfast accommodation has been added upstairs and the pub is now open all day (closed Mondays). If there’s no room to park in the square, go up the lane towards the church!

CROWBOROUGH
The Cooper’s Arms (Good Beer Guide for 16 years!) has Harvey’s Sussex Best now supplemented with three changing guests. The pub hosts regular ‘tap takeovers’ for the nearby Engineer Brewery, generally on the last Saturday of the month when three or four Engineer beers are added to the handpumps. Check recently-changed opening times on WhatPub website.

DONNINGTON
The Blacksmiths Arms is reportedly for sale for £850,000 (freehold). Two real ales are usually available, often including Arundel. And not too far away in FUNTINGTON, after ‘ten successful years’ the co-owners of the Grade II listed Fox & Hounds have put their remaining 11-year lease (with Wellington Pub Co) up for sale at £145,000.

EASTBOURNE
The Belgian Cafe, just off the seafront, usually offers up to six of their Belgium-style craft draught keg beers, brewed on the premises. Happy Hour is from 5 to 7pm, (not Sat.) when pints are £2.99 and halves £2.

EAST GRINSTEAD
The Engine Room, 45 London Road, is gaining popularity as the High Weald Brewery Tap, plus guest ales and local ciders.

FAIRLIGHT
The Cove, closed since 2016 is now owned by the owner of the Crown in Hastings Old Town and being redeveloped as a pub with holiday accommodation.

FAYGATE
The Frog & Nightgown (signposted off the A264) can be busy; four ales feature here, recently one from Crafty Brewing. Some customers have been scouring charity shops for ceramic frogs to add to the pub’s growing collection!

FULKING
The Shepherd & Dog (annual rent £75,000) has its remaining 10-year lease for sale.
The Sussex Oak
2 Church Street
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**HAILSHAM**
The George hosted their first ‘tap takeover’ with a range of brews from Kent Brewery over the May Bank Holiday. It certainly created interest and manager Tom told us that this will not be their last!

**HASSECKS**
The Friar’s Oak, in London Road, after ‘significant’ refurbishment, was due to re-open in mid-July,

**HASTINGS**
Hopefully the East Sussex Tasting Panel is now up and running after the visit of Christine and John Cryne on May 16th to the White Rock Hotel for an afternoon of concentrated and instructed Beer Tasting. The Duke of Wellington in the Old Town is closed with solicitor’s letters in the windows.

**HERSTMONCEUX**
The Brewers Arms is now a Free House and proving more popular. There is usually a choice of at least three beers, at least one being a local beer from Gun or Long Man.

**HORSHAM**
The Anchor Tap now closes at 6pm on Sundays. Although Dark Star brews don’t feature as much now, Franklins and Gun regularly appear. Wetherspoons’ Lynd Cross has seen beer range and quality improve recently. In the Carfax, a new pub, The Red Deer opened at the beginning of June. It’s part of White’s Brasserie chain, food-led, and the four ales, all served through sparklers, are mainly national brands although Surrey Hills Shere Drop was on.

**LEWES**
FOR SALE: Kings Head, Lease £16,750; annual rent £35,000.

The Lamb, tenancy with Greene King

£16,800; annual rent £24,000.

**NUTHURST**
The landlord of the Black Horse says he’s proud to be a Sussex man (and CAMRA member), born and bred. So his four cask ales are always from Sussex or, occasionally, a neighboring county. Long Man Best Bitter and Dark Star Hophead are regulars, plus (at time of printing) Long Man Copper Hop and Hog’s Back T.E.A. Regular visitors have included Long Man’s Old Man (winter) with Long Blonde and American Pale Ale in summer. Bedlam Pilsner is very popular with the lager drinkers, and their bottled Nuthurst Orchard cider is made less than ¾ mile away.

**PETT**
Photo left shows landlord Mark Fleischer (right) at the Two Sawyers receiving the award for being the South East Sussex Champion Pub in the National Beer Scoring Scheme during 2018. Peter Page-Mitchell, Sussex Area Organiser, presented the award.

**PETT LEVEL**
The Smuggler is closed. Despite rumours that a local resident was going to reopen it as a pub, a planning application has been submitted by a local doctor to convert it into a surgery and café.

**PULBOROUGH**
The Lantern micropub at 3 Swan corner (of the A29 and A283) opened in May initially offering two cask ales from the nearby Greyhound brewery. Owners Keyur Chandorkar & Oliver Lanham have already built up a healthy trade in their welcoming,
The Hampden Arms
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The Old Granary, Lodsworth, South Downs GU28 9BU - 01798 860861
The 16th century Oddfellows is enjoying a new lease of life under its latest landlord.

**ROBERTSBRIDGE**
The George held a Meet the Brewer evening in May with Cellar Head’s owner Chris McKenzie and the Head Brewer, Dave Berry.

**RUSPER**
The Plough has had mixed fortunes but seems safe now, with a couple of local brews available, Chapeau and Goldmark recently. The Star is the other pub (Ei Group) with three beers from national brewers; London Pride very good on last visit.

**ST. LEONARDS-ON-SEA**
The former Norman Arms, in Norman Road, which had been closed for four years recently opened as the Piper, a music venue and bar. The music and performance stage is upstairs with a general bar on the ground floor.

**SEAFORD**
FOR SALE: The Wellington, lease £41,650, quote from website “This is an exciting opportunity for an operator who would like to work with Greene King on a refurbishment scheme.” The White Lion Hotel, freehold £1.15m.

**SELEY**
The Crab Pot now has its own Best Bitter, and a German-style lager, brewed by Brew Studio. In the near future, Edward is hoping to move to slightly bigger premises a few doors down the High Street – Planning Committee permitting! Still a micropub, he will then be able to offer food.

The bright & airy bar and the hourly Stagecoach No.1 Worthing-Midhurst bus stops nearby.

**SHIPLEY**
The Countryman pub & restaurant has a longstanding publican who is also a guest ‘foodie’ contributor on the Friday afternoon shows on BBC Radio Sussex.

**SHOREHAM-BY-SEA**
The sale of the Old Star, after being drawn out, went through in June.

**SOUTHWICK**
Not many pub interiors still look like the Ship these days. With its 1963 Watneys/Tamplins refit very much unchanged, this friendly local is a stone’s throw from Southwick station. Still retaining two bars, it has three regular ales plus one guest.

**STORRINGTON**
The Moon, which previously could have up to three cask ales sourced through SIBA’s Direct Delivery Scheme, now only has ales from their Pubco.
WASHINGTON
Frankland Arms: This popular village pub (which closed May 2018) reopened in late April with new landlords. Harvey’s Sussex Best & Fullers London Pride were on.

WISBOROUGH GREEN
The Three Crowns shut rather suddenly in late June, having received, according to The Morning Advertiser, a “near 200% business rates hike". Tim Skinner and his father had been running the pub for eight years but said, “Business rates impact everyone in the trade – it went from approximately £24,000 to £70,000 in one fell swoop” and with also a huge rent increase (which they tried to renegotiate) they were served with a forfeiture notice and it was just too much for them to survive. We wish them well.

WORTHING
The town gained yet another micropub on July 19th when Jo & Mike Saveen, each of whom has previously worked in other local micropubs, opened the Fox & Finch in Littlehampton Road (near the Thomas-a-Becket). From the 12-cask stillage there will be 6 cask ales, 5 craft keg beers and 4 or 5 ciders, perry & mead, Belgian & German bottles and UK cans. Open (not Mondays) from noon to 9.30 (to 5.30 Sundays).

Wax Cactus is a new town-centre bar at 114 Montague Street, not far from the Anchored micropub. It has no cask ale but has craft keg, bottled & canned beers, with spirits of course.
The Sussex Bus to the Pub Group

**Join us on our travels!**

The Sussex Bus to the Pub group (BttP) has been running since May 2009 and attracts participants from many areas of the county, so if you enjoy visiting different pubs with fine ales 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. Please see our page on the Sussex branches website [sussex.camra.org.uk/BttP](http://sussex.camra.org.uk/BttP) for more details. 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 1st Arundel & Littlehampton;** 10.47 Stagecoach 9 from Littlehampton Anchor Springs (stop C) to Arundel Riverside for Norfolk Tap (hotel), later catch S/C 9 to Crossbush for Arundel Brewhouse Project. Much later return for George and Steam Packet.

**Friday 9th Hastings;** 10.31 train from Brighton Station for John Logie Baird at noon, then onto Twelve Hundred Postcards (micro pub) followed by other pubs mainly GBG ones.

**Thursday 15th Tarring & West Worthing;** 11.45 Stagecoach 5 from Worthing South St to Thomas-a-Becket stop for Fox & Finch micro pub. Later 10 minute walk or Compass 7 to Parsonage.

**Wednesday 21st Forest Row, Upper Hartfield & East Grinstead;** 10.20 Metrobus 270 from Brighton, Churchill Sq for Brambleye. Then 12.56 Metro 291 for Gallipot and then 15.08 291 for Engine Room.

**Friday 30th Laughton & Ringmer;** 11.10 Compass 143 from Lewes bus station for Roebuck then 14.34 to Anchor.

**September**

**Thursday 5th Washington & Findon;** 11.05 Stagecoach 1 from Worthing South St for Frankland Arms. Then Metro 23 or S/C 1 for Gun and Village House.

**Wednesday 11th East Ashling & Chichester;** 11.42 Stagecoach 700 (bay 9) to Bosham Roundabout then 1.7 mile road / country path to Horse & Groom. Then 15.05 S/C 54 to Chichester Inn + others.

**Friday 20th Brighton;** Noon at Prince George (Trafalgar St) then Freehaus (Howards Rd) finishing at Holler Brewery Tap.

**Saturday 28th Cuckmere Valley Walk;** 11.20 Rambler bus 47 to Plough at Littlington. Then either 12.33 bus or walk to Milton Street for Sussex Ox. Later onwards to Alfriston.

**October**

**Wednesday 2nd Buxted & Uckfield;** 10.35 B&H 29 from Churchill Sq to Uckfield then 11.50 Lewes Community bus 249 to Buxted for Buxted Inn & White Hart. Then 13.37 LCB 248 for Alma Arms.

**Thursday 10th West Chiltington & Pulborough;** 11.05 Stagecoach 1 from Worthing South St for 10 minute walk to Five Bells. Then r/t to bus stop for S/C 1 for White Horse and Lantern (micro pub).

**Friday 18th Spa Valley Railway beer festival;** meet from noon onwards.

**Friday 25th Worthing beer festival;** Lunch Time session starting 11am.

**Thursday 31st Selsey, Nyetimber & Chichester;** 11.20 Stagecoach 51 from Chichester bus station (bay 5) for Crab Pot. Then S/C 51 to Mundham Corner and cross the road for S/C 600 for Inglenook. Much later r/t to Chichester to visit GBG pubs.

**November**

**Friday 8th Seaford;** Meet noon at Old Boot, then Wellington finishing at Steamworks.

**Wednesday 13th East Preston & Ferring;** 11.25 Stagecoach 700 from Worthing Marine Parade to East Preston (Fairlands stop) then 10 minute walk to Clockhouse and Seaview. Later S/C 700 back for Henty Arms.

For all enquiries about trips please contact me on max.malkin@mypostoffice.co.uk or phone me on 01243 828394.
Hurst, Kissingate and Gun Are The Winners

Brewery Liaison Officer Steve Floor (right in photo on the left) presents Duncan Lane, owner and Head Brewer at Hurst Brewery with their award for Silver in the London & South East Champion Beer of Britain 2018. The presentation took place at the South Downs Beer & Cider Festival in Lewes on June 21st. In case you are not ‘acquainted’ with the winning beer, Old Acquaintance (6.5%) here’s the Brewery description: “Our take on the classic old ales which provide warmth and vitality through the cold months. It is a full-bodied beer exploding with myriad flavours of dark fruits, currants, sherry, spicy marmalade, toffee and more besides! This old ale pulls no punches and is the perfect companion through the long dark Winter nights. Our Old Ale is a seasonal brew made in small batches as a luxury addition to the core Hurst Brewery range.”

South East Sussex Beer Of The Year Awards

The highest-scoring beers in CAMRA’s National Beer Scoring System for South East Sussex pubs can receive a ‘Beer of the Year’ award. One award covers beer from breweries in the whole of Sussex, won in 2018 by Kissingate’s Blackeyed Susan. Several members went to the Brewery at Lower Beeding, near Horsham, to present the award.

Another award, for the highest-scoring beer in the S.E. and N.E. Sussex Branch areas, was won by Gun’s Zamzama IPA for the second year running. The award was presented on June 15th to brewery owners Toby and Mark by Steve Obey, their Brewery Liaison Officer and Chairman of the North East Sussex sub-branch. The event was attended by Branch members and brewery staff, families and friends. They were treated to a superb barbecue, as well of course to a selection of the brewery’s excellent beers.

So what are the winning beers like? Blackeyed Susan (6.8% abv) is a ‘strong mild with notes of chocolate, sweet malt and vanilla’. Gun’s Zamzama IPA is strong too (6.5%) with ‘a rounded malt body which meets an avalanche of hops’.

The photo shows the presentation with staff members Lou, Ben and Pete with Steve, Toby and Mark. Thanks to all at Gun for their generous hospitality and a thoroughly enjoyable day out.
Good Beer & Fireworks
Where to get good beer and fireworks in Sussex? Well, Lewes of course and many of the pubs would be pleased to serve you.

But increasingly “the authorities” are shutting off the town. Public transport is effectively closed down. They don't want you to go – unless you live in Lewes of course.

Maybe, like me, you need your annual ‘fix’ of a good firework display around November 5th and I’ve enjoyed quite a few. Last year I went to Worthing, and if you want an excellent free 15-minute firework display, fired from the Pier over the sea and viewed from the promenade, I can highly recommend it. Unlike Lewes, they would like you to visit.

We sat in The Egremont until 7.25pm then strolled down the side street to the seafront and had a great view of the 7.30pm fireworks display.

Yes it was busy, but the capacity of Worthing promenade is massive and of course, the display is largely aerial so you see (and hear!) it all. It’s free but there were a few collecting buckets going around, not intrusive, and we did contribute.

A return to The Egremont saw the bar very busy but the staff coped well and things soon settled down. Of course there’s a big selection of interesting pubs, and micropub, in Worthing now, some quite close to the seafront and well-placed for November 5th. So grab a bus or train into Worthing – not overcrowded – this year and ... see you there!

Adrian Towler

The Worthing Lions Bonfire celebrations presents an excellent opportunity to visit a whole host of the best public houses in town that offer real ale and are within easy walking distance of the seafront :-

1) Brighton Road area :-
   a. Selden Arms (GBG) near the hospital
   b. the Egremont (GBG)
   c. The Old Bike Store (new micro-pub opposite the Egremont
   d. Corner House (GBG) near to the Selden
   e. Goose craft bar on the seafront
   f. Beach House Café bar also on the seafront

2) West of the Pier :-
   g. Anchored in Worthing (GBG) micro-pub
   h. others as well

GBG - Good Beer Guide

Palm Court Beer Festival
Anchored in Worthing landlord and micropub pioneer Nigel Watson has selected the 12 local real ales, the ciders and craft ales for the first Beer Festival by Worthing’s Palm Court Pavilion, 6th & 7th September. Where is that, I hear you say? The Pavilion is in the middle of Beach House Gardens between Lyndhurst Road and Brighton Road, A259, postcode BN11 2DB. The festival will be in a large Marquee on the old bowling green on the north side of the Pavilion. They hope to make it an annual event. It’s part of the Beach House Park Summer Music Festival, with Ska heroes The Gangsters playing on Friday 6th.

The Beer Festival is 12 noon to 11pm on Saturday 7th and is only £1 entry. Children are welcome until 8p.m. and a fun inflatable will be available. Disabled access; check about toilets. Parking is free after 6p.m. In the evening Vertical Rooster play classic pop & rock from the past 40 years, and most importantly are real ale afficionados. Tickets and info at the Palm Court Pavilion, or via www.palmcourtpavilion.co.uk, tel. 01903 212011.
How to open a Micropub

by David Brumley, Proud owner of ‘Twelve Hundred Postcards’, 80 Queens Road, Hastings

In 2012 following fifteen years of London life I moved to Brighton. I had grown tired of my Corporate job and I wanted to work for myself. My first idea was to set up a microbrewery. I have always loved beer. However, I didn’t know how to brew (although this doesn’t stop everyone!) and in 2016 I began to undertake the Institute of Brewing Beer Academy exams to extend my knowledge. The courses gave me a real appreciation of beer styles and I met interesting people who loved beer as much as I do. Some have also gone on to set up beer-related businesses. That year in March I attended the Sussex Beer Festival for the first time at Brighton Corn Exchange and, rather late in the evening, and as a result of several enjoyable beers, managed with difficulty to complete the application form to join CAMRA.

I grew up in Peterborough and had attended the huge event on Peterborough embankment several times before I moved away. But this was my first beer festival since those days. Soon after joining CAMRA I learnt that the Great British Beer Festival relied on CAMRA members to volunteer. Accommodation was provided at local student halls and volunteers could work on all aspects such as stewarding, giving out glasses, setting up the bars, even working on the bars themselves. This was an opportunity that both excited and scared me to death in equal measures. I had never served beer before, I had never been to any CAMRA meetings and didn’t know much about the organisation. Would I enjoy working at the event? My contract at work was due to end two weeks prior to the festival and I knew that if I ever was going to do it – then this was the time.

Having signed up I found myself one Monday morning on the train to Kensington Olympia with a full week working at GBBF stretching out in front of me. I had jumped in with both feet as this was not any old beer festival but the biggest and best in the UK. The whole experience of working at the event blew me away, from helping out with the construction of the bars, serving on the Bier Sans Frontiers bar, learning how to pour real ale using a beer engine, then most of the festival working on Laura’s Bar with a great set of people of all ages. From that point I began to look into the possibilities of opening a micropub and I began to research my idea whilst continuing to earn my crust through contracts in offices. I worked at the GBBF again in 2017; however time was ticking by.

The original micropub was set up by Martyn Hillier in 2005 following a change to the law that allowed shops to change their use and to become public houses. Micropubs specialise in real ale, they do not have TVs or fruit machines, don’t sell lager and encourage their customers to talk to each other. By 2017 there were hundreds in existence. I visited several and the owners were kind enough to share their experience with me. I began to develop a business plan. There are several aspects that have to be addressed to set up a micropub.

Planning: Change of Use

Commercial premises are classified according to their usage. Class A1 is the classification for a general shop. A micropub requires a commercial class of A4 drinking establishment. To make the change, an application with floor plans, waste management plans etc. has to be made to the relevant Local Authority.
Planning Department. The intended change has to be advertised next to the actual premises and if the Planning Department support the change and there are less than five objections, the change will be permitted. But if there are five or more objections it is passed to the Planning Committee to decide.

Alcohol Licences
Both a personal licence and a premises licence need to be obtained. I undertook the BIIAB Award for Personal Licence Holders and passed the exam at the end of the day. I then applied for and was awarded a personal licence from the local authority. The premises licence also had to be obtained from them, with local police and environmental health being consulted for their opinions, plus various stipulations such as a requirement for CCTV.

Finding a site
This can take months, even years. Whether to buy or rent, to take a long-term or short-term lease, and how to obtain suitable break clauses? Will the site attract enough people and generate enough income? I looked at many sites in different towns and the first I secured was in Bexhill-on-Sea. I spoke to the agents for the property, the landlady was happy and for a deposit they would hold the site while I embarked on the Change of Use Planning Process. But having achieved it, the Landlord changed their mind and I had to start all over again. This losing sites is a problem that has scuppered the chances of many a micropub. However, I managed to find the perfect site in Hastings to keep the project alive.

Fitting Out the Bar and Cellar
A reasonable amount of building work was required, including a new ceiling, rewiring and new lighting. I found that by finding individual tradesmen rather than employing a large building firm, the work could be completed more cheaply. I was lucky to find some excellent tradesmen who were available at a reasonable price. They completed the main building work whilst I painted everything that didn't move. The cellar was a key element as the beer has to be excellent. I decided to invest in a state-of-the-art chiller system so that the beer could be kept at the ideal temperature of 12 degrees, served via gravity dispense and a large window behind the bar to let customers see me serve the beer. The final element was to get the tall benches (to allow barrels to be stored underneath) and tall tables. Amazingly, with a lack of fanfare, we had a busy first night, 1st November 2018. We were running a micropub!

In an environment where 25% of the nation’s pubs have closed since 2001 a huge bonus is that there are now estimated to be over 2,000 micropubs in the UK. What does the future hold and will they continue to grow? I am a huge fan; they are not easy to start up or run but they offer an excellent opportunity for someone to set up in the pub trade and have a fair chance of succeeding. The other much less attractive option is to become a manager of a tied pub, under arrangements where you must purchase beer from the Brewery who own the pub, often at high prices and limited in the beers on offer. It is my belief that whilst the number of pubs will continue to fall the number of micropubs will increase.

However, micropubs themselves are beginning to evolve. The original ones only served real ale with soft drinks for others, shunned all forms of electronic entertainment and music and often were named according to the previous use of the building. Now they have often started to sell wine and spirits, some double-up as Coffee Houses in the daytime, some specialise in keg beer and often (like mine) they play music. They are developing, therefore, more to resemble the pubs that they are replacing. They are becoming more diverse, but still listening to customers and being a part of the local community.
IRVING & CO BREWERS LTD
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email: irvingbrewers@btconnect.com

26th Woking Beer Festival
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NEW FOR 2019 Wine Bar and Gin Bar
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Tickets on sale late August 2019
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Seacider.co.uk
Reports here from the Brewery Liaison Officers (BLOs) and edited by Peter Adams. These breweries are still operating in Sussex but have no news to report at the moment: 360 Degree; 81 Artisan; Adur; Beer Me; Bestens; Brewing Brothers; Brick House; Brolly; Dark Star; Downlands; FILO; Goldmark; Good Things; Goodwood; Gribble; Heathen; Hepworth; Holler; Kiln; Laine; Langham; Little Monster; Long Man; Lost & Found; Lost Pier; Loud Shirt; Missing Link; Old Tree; Pin-Up; Rectory; Rother Valley; Top Notch; Unbarred; at Watchmakers Arms.

1648
East Hoathly, 01825 840830
www.1648brewing.co.uk
The usual range will be available for the later summer months. These ales are also available, at various times, in the adjacent King’s Head pub. Some are for sale in bottles; full tasting notes can be found on the Brew Pub’s website.

BLO Philip Bannister

ABYSS
Framfield, 01825 840561, 07919 445345
The brewery continues to be very busy, new equipment awaits installation to increase capacity. In addition to its four regular beers, four new ones will be available during the coming weeks. These are Pale de Luxe, (5%), Dank Marvin Juicy IPA (5.8%), The Future, Version 2 (6.3%), a modern West Coast IPA, and Kool Thing (5%), a steam beer top-fermented with Kolsch yeast. The beers remain only available in KeyKeg or cans at the moment.

BLO John Quick

ARUNDEL
Ford, nr Arundel, 01903 733111
www.arundelbrewery.co.uk
Arunel produced cask versions of three of their craft range for Yapton Beerex and the Maple Stout won in both LocAle of the Festival and Beer of the Festival categories.

Arun D.C. has approved the Brewhouse sign, thanks to the many people who backed this campaign. Summer opening hours at the Brewhouse mean that on Thursdays it opens until 8pm and on Fridays & Saturdays until 10pm. Battle of the Oats is a new beer, an oat cream IPA brewed in collaboration with Abyss Brewing, a new American style for Arundel.

BLO Glenn Johnson

BATTLE
Battle, 01424 772838
hello@battlebrewery.co.uk
Battle Brewery continues to grow sales with new beers extending the cask and bottle ranges. Most recent additions include Alan The Red, a red rye ale, a New England style IPA and a collaboration brew with Hastings micropub, Twelve Hundred Postcards. Golden Ale was well received at both the pub and the brewery bar.

BLO Mac McCutcheon

BEDLAM
Ditchling, 07955 684041
www.bedlambrewery.co.uk
Delight at the brewery with winning Beer of the Festival at Lewes with Amagansett American Pale Ale (5%) and excitement that their beers will be at the to the Great British Beer Festival! For summer, Wilde (4.4%) is a limited edition, unfiltered East Coast Pale Ale, which uses Simcoe, Citra and Idaho 7 hops and fresh fruit
The White Dog Inn

Welcome to The White Dog Inn. A traditional family run village inn – enjoyed by visitors and regulars alike – and always offering a warm, inviting and friendly atmosphere.

The White Dog Inn has something for everyone, whether it’s a quiet drink by the open fire, a lazy day in our garden with the children or some superb pub food.

We are a family run country pub overlooking Bodiam Castle offering B&B en-suite accommodation, tipi camping, tipi marquee weddings, functions, local ales, local produce, and outside pizza oven.

Village Street
Ewhurst Green
Robertsbridge
East Sussex
TN32 5TD

Open: Mon-Fri 12-11.00pm,
Sat 12-11.30pm, Sun 12-11pm

Meals served: Mon-Fri 12-2, 6.30-9,
Sat 12-2.30, 6.30-9.30,
Sun 12-2.45, 6.30-9

01580 830264

www.thewhitedogewhurst.co.uk

thewhitedoginn
thewhitedogpub

Winner of the ‘Muddy Stilettos’ Pub of the Year award 2017
purees, giving a passionfruit and guava character. As well as cask and keg, this will be the first in the new can range, followed by **Brou HaHa** (4.4%), a Vienna Lager with a rich, German style malt aroma and a smooth, crisp finish. This uses Vienna, Pilsner, Munich, Crystal and Cara Pils malts with the Hersbrucker hop. The early autumn will see the launch of **Boneshaker**, a brown ale celebrating the association between craft beer and biking. **BLO Peter Mitchell**

**BREW STUDIO**
Sompting, 07980 978350  
Facebook daBrewStudio
Following excellent sales in late May, the brewery released its kegged hybrid **West Coast NEIPA** in early July. A new cask brew, **Oat so Tropical**, with tropical fruit flavours and aromas and a smooth oat haze, was all pre sold before casking up. A first sour beer **Bohemian Raspberry** (4.1%), a raspberry Berliner Weiss, is being launched at the opening of Worthing’s latest micropub, The Fox and Finch. The beer launch at the Selden Arms has been postponed until late August. With new brews almost every week, Brew Studio hopes to be reaching a wider audience.  
**BLO Lee Argent**

**BREWHOUSE & KITCHEN**
Horsham, 01403 788140, horsham@brewhouseandkitchen.com
Oliver has taken over as head brewer, and has been making adjustments to the recipes of the beers to put his own stamp on them, his version of Skarfoolkes has impressed.  
**BLO Terry Shouler**

**BRIGHTON BIERHAUS**
www.brightonbier.com
Brighton Bier has recently expanded with the addition of a 4th 15bbl FV. The brewery won two medals at the recent International Brewing Awards for **Brighton Bier** and **Imperial Freshman**. A major event was the opening of their third pub, The Freehaus in Howard Road, (BN2 9TP); claiming the largest range of draught ciders in Brighton, see the WhatPub website for details. Along with the two other Brighton Bier pubs, it offers 10% discount to CAMRA members and will accept the new CAMRA Voucher Scheme.  
**BLO Peter Mitchell**

**BURNING SKY**
Firle, 01273 858080.  
www.burningskybeer.com
To complement their core cask ales and regular seasonals, **Summertime** (4.5%) in cask is a first new seasonal beer, with another planned for autumn. **Porter** (4.8%) should be available in November. They will also be launching a bottle conditioned Saison using pressed grape skins and containing some grape juice. Planning permission has been granted to convert an adjacent barn to provide further capacity for barrel aging, work should be completed by late autumn, which will in turn increase the brewing area. **BLO Ian Hodge**

**CELLAR HEAD**
Flimwell, 07391 557407.  
www.cellarheadbrewing.com
Cellar Head are developing brews to keep pace with customers taste buds. New additions are **Red Rye IPA** (4.5%) and **Plus Three**, a session bitter which will augment the Session Bitter and Sub Three offerings. Double dry hopping is being employed in several brews of the Hop Project series to showcase the uniqueness and diversity of English hops. Cask sales are up by 50% so far this year and keg and cans are planned for some of the range.  
**BLO Barry Blewitt**

**CHAPEAU BREWING**
Horsham
Recently introduced is a golden ale, **Freewheeler** (3.7%). **BLO Paul Sanders**

**ENGINEER**
High Hurstwood, 07841 669096  
theengineerbrewery.co.uk  
john_packer@mac.com
The tap takeovers on the last Saturday of each month at the Cooper’s Arms,
Crowborough have continued with enthusiastic support from the customers. They feature a different four beers each month, supplementing the usual offering. Two beers, **Irish Red Ale** and **May Mild**, featured at Beer and Cider by the Sea, Eastbourne and were well received, they will feature at the Eastbourne and Spa Valley Beer Festivals, both in October.

**BLO Richard Saunders**

**FIREBIRD**

Horsham, 01403 823180
firebirdbrewing.com

The bar and the shop are now open until 9:30 on Friday evenings, but food is no longer available. A new staircase makes the climb to the bar less precipitous; there are also tables downstairs. The Horsebox bar will be present at The Big Nibble and Americarna events in Horsham. It is also available to hire for private functions.

There are many varied events held in the Brewery, including the next Brewfest in November, check the website/facebook for details and dates.

**BLO Dave Sharp**

**FRANKLINS**

Ringmer, 01273 814447.
franklinsbrewery.co.uk

Franklins rebrand and new website was launched at the Dark Star Yard Party in June along with a couple of new keg beers - **Purple Jaze**, a collaboration with Ascension Cider and **Nitro-Cino Stout**. All well received, so expect more keg and cask beers and collaborations later in the year.

**BLO Mac McCutcheon**

**GREYHOUND**

Smock Alley, West Chiltington, 01798 815822
greyhoundbrewery.co.uk
f:greyhound_brewery
t:@greyhoundbrew

Greyhound & Ballards will be back at the GBBF with the brewery bar mixing favourites and ales. It may be early to think about Christmas, but please note 22nd December for a bigger Christmas Jumper event, a very popular brewery open day.

**BLO Roger Kille**

**GUN**

Gun Hill, Heathfield, 01323 700200
www.gunbrewery.co.uk
beer@gunbrewery.co.uk

Zamzama IPA (6.5%) won the S.E. Sussex ‘Beer of the Year 2018’ – see article on page 14. **Chummy Bluster Best Bitter** (4.4%) is now a regular beer and Golden Ale (6.2%) brewed with help from Rob Jones, the founder of Dark Star, was launched in May at his pub The Duke of Wellington in Shoreham. A new double fermenter is on order to keep pace with demand.

**BLO Steve Obey**

**HAMMERPOT**

Poling, nr Arundel, 01903 883338
hammerpot-brewery.co.uk

Bottle Wreck Porter won Silver in the CAMRA South East Champion Beer of Britain to add to its many awards. Summer offerings include the also award winning Pale Ale (3.7%) with zesty citrus and exotic fruit flavours. Along with the line-up available all year, Coastal (4.0%) a session IPA, Regular Nebular (5.5%) NEIPA and Baltic Porter (7.4%) are all sold in 30 litre KeyKegs. The KeyKegs are collected and recycled.

**BLO Rob Gowland**

**HAND BREW**

Brighton, 07508 814541
handbrewpub.com

Brewing is at full capacity so brewing continues additionally at Loud Shirt. Recent new beers were **Jasper** (5%), an American style pale ale in cask using organic Cascade and Centennial from the family’s Canadian hop farm, **Corna** (5.2%) a heavily hopped pale ale in keg using Citra, Mosaic and Amarillo hops. Beers planned are a 3% table beer in keg and a single hopped Citra blonde ale in cask.

**BLO Peter Mitchell**

**HARVEY’S**

Lewes, 01273 480209.
harveys.org.uk

Work on improved washrooms, disabled facilities and new sampling room are well advanced and it is hoped to launch events in...
the new facilities next year. There was a Harvey’s bar at the Great British Beer Festival in Olympia, with Head Brewer Miles Jenner at the Trade Session. Wharf IPA was dispensed in both cask and keg for comparative tasting to spark debate. Tin Lizzie was also available on keg for the first time.

To celebrate the recent royal birth, **Sussex Top Tier** is a 5.8% amber beer in keg and bottles, a blend of the original Sussex Nuptial Ale, Georgian Dragon and Tom Paine, resulting in three varieties of malted barley and seven of hops. A new 4% IPA using American variety hops but grown in England is a current experiment. In September. A centrifuge plant will replace the micro-brewery, to make beer options for vegans. The flexibility to do smaller experimental brews will be maintained within the main brew house.

Harveys won three awards in the 2018 London & South East Area competition: **Old Ale**, Gold in the Old Ale & Strong Mild Category; **Imperial Extra Double Stout**, Joint Silver in the Real Ale in a Bottle Category and **Sussex XX Mild Ale**, Bronze in the Mild Category.

**BLO Ian Hodge**

**HIGH WEALD**

East Grinstead, 07836 291430
andy@highwealdbrewery.co.uk

The latest beer, **Sussex Special Bitter** (4.6%), was launched at The Engine Room, East Grinstead at the end of June, a smooth, full flavoured traditional best bitter with interesting Bramling Cross hop notes, which may become a regular brew. It is hoped that production of the full range for festivals and ever more pubs will not prevent some experimental brews being tried.

**BLO Jonathan Samways**

**HURST**

Hurstpierpont

**Old Acquaintance** (6.5%) was awarded silver in CAMRA’s London and South East Champion Beer of Britain 2018 in the Barley Wine and Strong old Ale Category. See page 14.

**BLO Steve Floor**

**KISSINGATE**

Lower Beeding, 01403 891335.
kissingate.co.uk

The new **Ripple Raspberry Stout** (4.0%) has been well received and an En Plus version (7.0%) has been commissioned to be launched at October’s Ascot Racecourse Beer Festival. The small batch special **Utter, Utter Nutter Hazelnut Stout** (5.4%) was best beer of the Kingston Beer & Cider Festival in May. Kissingate’s October Festival will be held on 12th October, showcasing several strong beers including Murder of Crows Imperial Stout (10%) and a special Stout brewed by Brolly Brewing. BBQ and food will be available, and events, beers and opening times can be found on the web site.

**BLO Roy Bray**

**LARRIKIN**

The Urchin Pub, Hove

A new brewery downstairs at The Urchin, Belfast St., Hove

**BLO tbc**

**LISTER’S**

Ford, 07775 853412

Innovation continues, adding beers to the core range with **Summertime** (4%), lightly hopped and **Pride of Sussex** (4.2%). 5p from every pint sold will go to the LGBT Foundation in support of the 74 Pride events happening across the country.

**BLO Glenn Johnson**

**POLARITY**

Worthing, 07872 105300
polaritybrewing.co.uk

Previously popular **The Elder**, a refreshing, floral beer for summer has been brewed again and was close to all being pre sold. Brewing of one small batch per month continues, these have also been very popular.

**BLO Gemma Mackay**

**RIVERSIDE**

Upper Beeding, 01903 898030
riversidebreweryltd.co.uk

The canning line is operational, the new craft lager **Tuns of Fun, Dirty**
CAMRA, North East Sussex, Pub of the Year 2019

Award winning Ales Always on

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The Kings Head, East Hoathly
01825 840238
www.thekingshead.org

The Three Moles, Selham, West Sussex, GU28 0PN
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Friday from 5pm to midnight, Saturday from 12 noon to midnight, Sunday from 12 noon to 5pm

REAL ALES  REAL CIDER  LIVE MUSIC  BBQ

www.thethreemoles.co.uk
Arthur and Tangmere Tower are in 330ml cans, while production of all beers in casks and bottle continues. Their beers will be served at the Worthing Summer Cinema open air event 9th-11th August. The brewery will be open for tours on Saturday 7th September and the annual Steyning Beer Festival in conjunction with Adur Brewery will be at the Cricket Club 20th-22nd September.

BLO Ian Bolt

SOUTH BREW
Ringmer
A new brewing outfit, brewing at Franklins brewery.

BLO tbc

SPENCER’S
Chichester
Spencer’s brewery is now closed.

BLO Jerry Goodman

SUSSEX SMALL BATCH
Poling, 07718 222425
ssbbrewery@outlook.com

Reece’s Stout (5.5%) is now available in 440ml cans; along with Zucotto it is selling well throughout the UK and rates >4 on social media sites. Three beers were supplied to The Steam Packet beer festival in June, all being well received. Whisky Cask Stout was available at the opening the Worthing micropub, The Fox and Finch, on 19th July, while Tiramisu was available on cask at The Brunswick, Hove beer festival on the same date.

BLO Stuart Elms

THREE LEGS
Brede, 07939 997622
thethreelegs.co.uk
info@thethreelegs.co.uk

Recently added is IPA (around 6%), a modern unfined vegan friendly keg hazy beer.

BLO Peter Harrison

VINE
Tarring, 01903 201121

Vine’s own bitter is still proving extremely popular, outselling others in the pub.

BLO Gemma Mackay

WELTONS
Horsham, 01403 242901.
weltonsbeer.co.uk

There are many wooden whisky casks stored in which to age the new Special Reserve range of popular beers. Ray’s Whisky Wood Porter and Kentucky Rooster were first, Topper Mild and Churchillian Stout will be ready in September. US Congress APA will also receive the treatment. Regular beers will continue as well, Coconut Porter will be available in August and Gareth’s Dark Ruby Mild at the September Horsham Beer Festival in memory of Gareth Jones, the sadly missed owner of Beer Essentials in Horsham. An 11% stout is planned as a tribute to Fred Martin.

A surprise experimental beer is planned for the brewery’s Friday Pub Evening on 6th September and the popular Old Evening will be on 4th October.

BLO Nigel Bullen
We were greatly saddened to hear the news of Gareth’s death in June. Gareth will be known to many of you as the proprietor of the Beer Essentials Shop in Horsham, and also as the organiser of the Horsham Beer Festival each September.

He opened Beer Essentials following being made redundant by King & Barnes when the brewery closed, having run the brewery shop for nearly 13 years. Soon afterwards, on his 40th birthday, he launched the Beer Essentials Shop in Horsham.

The move to the bigger venue allowed him to meet the demand, and give more room for the Broadwood Morris Men who became an integral part of the afternoon events at the festival. He was delighted that a local team has come forward to continue running the event this September, where a tribute to Gareth is planned.

Gareth lived by the maxims of “work hard”, “play nicely” and “have fun”. He was a hugely knowledgeable, a gentle and generous soul.

The Horsham beer community has lost an Institution, but more importantly, a great supporter and good friend.

Mike Head
North Sussex branch
North Sussex Branch Help Out at Isle of Man Beer Festival

For the sixth year in a row, North Sussex and East & Mid-Surrey CAMRA members went to Douglas in the Isle of Man as volunteers at the Beer Festival at Villa Marina in April. It’s always a good chance to socialise with volunteers from other UK branches and local members.

The night before the Festival, there’s a Quiz at the Prospect Hotel in Douglas with 23 teams taking part this year. The following day, the Festival opened for invited guests and CAMRA members, before the official opening by the legendary (well, on the island anyway) Purple Helmets Motorcycle Display Team on the lawns outside. Over the next three days nearly 3,000 people enjoyed an eclectic selection of 150 ales from across the country, plus ciders, meads and fruit wines. The first ale sold out in about three hours, which was Odin Laxey Pale, from a new Manx Brewery.

Sussex was represented by 360 Degrees, Arundel and Dark Star with their popular Revelation, and cider from Seacider and South Downs. Beer of the Festival was Beartown Crème Bearlee Stout. When not working at the festival and for a few days afterwards, some of us spent time travelling around the island visiting the excellent pubs, and watching the seals near Port Erin!

The cheapest beer we found was Bushy’s Ruby Mild, £2.40 a pint in a couple of places. Public transport is still reasonably priced and a seven-day ‘Go Explore’ Ticket costs £50 which covers all the railways, trams and bus routes on the island. Next year, the Beer Festival will be taking place Thurs. 9th to Sat. 11th April, which is also the Easter Weekend. So if you would like to visit somewhere different there are plenty of flights, with ferries from Liverpool and Heysham. The locals are friendly, and the beer is excellent.

Peter Spooner
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 the contacts page. For up to date information on beer festivals and other beer and cider related events in Sussex, please visit the Sussex Branches website, sussex.camra.org.uk/festivals.

**9-11 Aug** Plough Inn, Crowhurst, Summer Beer Festival.

**22-26 Aug** Duke of Wellington Shoreham By Sea, Riverfest Beer & Music Festival. 30 Beers & 10 Ciders; BBQ food all weekend provided by EAT FOOD LOVE FOOD; entertainment every day - a plethora of world folk styles. See dukeofwellingtonbrewhouse.co.uk.

**23-25 Aug** Three Moles, Selham Beer Festival.

**24-26 Aug** Wheatsheaf Inn, Willingdon, Beer Festival.

**24 Aug** Langhams Mini Beer and Music Festival 1-11pm, langhambrewery.co.uk

**24-26 Aug** Wheatsheaf Inn, Willingdon, Eastbourne, Bank Holiday Beer Festival, 01323 502069


**6-7 Sep** Palm Court Beer Festival, Beach House Gardens, Worthing (see page 15)

**6-8 Sep** Big Green Cardigan Music Festival, Cripps Corner, near Sedlescombe, free camping, beers from the Langham and Battle Breweries www.biggreencardigan.com

**13-15 Sep** Tiger Inn, East Dean (between Seaford and Eastbourne) First Beer and Gin festival, 16 Sussex ales, 2 local craft beers, 5 ciders, 6 Sussex gins. Morris dancers & live entertainment every afternoon

**19 Sep** Train to London Pubs – TTLP49: Area & venues TBA. To be included on mailing list please contact Pete Brown, peteb@custardtowers.plus.com

**20-22 Sep** Old Barn Autumn Equinox Real Ale and Cider Festival. 12 real ales and 2 ciders, live music at evening sessions, 42 Felpham Road, Felpham, PO22 7DF, 01243 868899.

**20-22 Sep** Steyning Beer Festival, Steyning Cricket Club, Charlton Street BN44 3LE.

**4 Oct** Old Evening at Weltons Brewery, Horsham, 01403 242901

**31 Oct - 4 Nov** Beer Engine, Southwick - Britain’s Finest 16 Cask Ales Fest.

**15-17 Nov** Albatross Club (RAFA), Bexhill Beer Festival.

**15-17 Nov** Brewers Arms, Lewes, Annual Beer Festival. Selection of cask and keg beers and ciders.

**15 Nov** Train to London Pubs – TTLP50: Area & venues TBA. (see 19 Sep).

Sussex Ale Works

A statement of fact, but also a brewery. Don’t worry that you’ve missed a new opening on your doorstep; this is Sussex, Canada, a small town in New Brunswick. On the main street stands the micro-brewery and taproom where Rick Lockhart has been brewing craft ales since last year. Anyone who enjoys micropubs will feel instantly at home there. During a visit in June I enjoyed a delicious Sussex Pale, brewed with English malt, English yeast and German hops, and The Honourable Member Red which is named for Rick’s wife who is an MP and likes red ale.

Canada’s Maritime Provinces are an attractive destination for anyone wanting to expand his or her beer-drinking horizons. New Brunswick has more than 50 craft breweries, Nova Scotia more than 40. Most have a tap of some sort to sample the wares, which I found to be both varied and of consistently high quality.
Join up, join in, join the campaign

Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today – enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at www.camra.org.uk/joinup

*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates
Contact Information

Sussex Branches of CAMRA
Surrey & Sussex Regional Director:
Paul Sanders, 07778 035971
RD.SurreySussex@camra.org.uk

Sussex Area Organiser:
Peter Page-Mitchell, 01424 547049,
(St. Leonards-on-Sea),
area.organiser@sussex.camra.org.uk

Website: sussex.camra.org.uk

Beer Festival: Brighton, March 2020
*PotY: TBD, *CotY: TBD

Arun & Adur
Pete Barlow, 07902 166071,
branch.contact@aaa.camra.org.uk,
www.aaa.camra.org.uk

Beer Festival: Worthing, Oct 2019
PotY: Green Man Ale and Cider House, Worthing
CPotY: Green Man Ale and Cider House, Worthing;
COTY: none

Brighton & South Downs
John Kirkland, 01293 519844
john.kirkland@btinternet.com
www.brightoncamra.org.uk

Beer Festival: South Downs, June 2020
PotY: Brighton Bier Haus, Brighton
CPotY: Old Star Ale & Cider House, Shoreham-by-Sea;
CotY: none

North Sussex
Paul Sanders, 07778 035971
paul.s.sanders@btinternet.com
www.northsussex.camra.org.uk

Beer Festival: Equinox, 6-7 March 2020
PotY: White Horse, Maplehurst
CPotY: Brewery Shades, Crawley;
CotY: none

North East Sussex
(Sub Branch of South East Sussex)
John Packer, 07841 669096,
john_packer@me.com
www.northeastsussex.camra.org.uk

PotY: King’s Head, East Hoathly;
CPotY: King’s Head, East Hoathly CotY: none

South East Sussex
Phil Cozens, 01323 460822
contact.camra.sesusx@gmail.com
www.southeast-sussex-camra.com

Beer Festival: Eastbourne, May 2020
PotY: Tower, St Leonards
CPotY: George Hotel, Hailsham;
CotY: Albatross Club (RAFA), Bexhill on Sea

Western Sussex
Max Malkin, 01243 828394
max.malkin@mypostoffice.co.uk
www.westernsussexcamra.org.uk

Beer Festival: Yapton, May 2020
PotY: Hornet Alehouse, Chichester
CPotY: none
CotY: none

*PotY: Pub of the Year; CPotY: Cider Pub of the Year;
CotY: Club of the Year
Welcome To The Hole In The Wall - Chichester’s new local pub!

We’ve got the biggest selection of beers and gins, a delicious seasonal menu including home-smoked meats and the best roasts in Chichester.

Our 8 real ales, 4 hand-pulled ciders and 20 keg beers are sourced from the most progressive breweries as well as our own Big Smoke Brew Co.

Pop in and see us for a pint soon!

NOW INTRODUCING OUR SUNDAY SHARING ROASTS

<table>
<thead>
<tr>
<th>Mondays</th>
<th>Tuesdays</th>
<th>Thursdays</th>
<th>Sundays</th>
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<tbody>
<tr>
<td>2-4-1</td>
<td>Home Smoked BBQ Ribs</td>
<td>Steak Day Rib-eye or Fillet</td>
<td>The Best Roasts in Chichester</td>
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<tr>
<td>Handmade Pizzas</td>
<td>+ Drink</td>
<td>+ Drink</td>
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Sussex Drinker Cask Ale Offer – All Casks £3.50
Monday to Friday 12 – 5pm
ASCOT

AUTUMN RACING WEEKEND & ASCOT BEER FESTIVAL

Friday 4th & Saturday 5th October

Enjoy top class Flat racing on the track, then toast the unmissable occasion at the Beer Festival in association with CAMRA with a choice of over 200 real ales, perries and ciders.

CAMRA Member Discount of over 40%

Friday 4th October - Tickets £10.50 per person (standard price £19)
Saturday 5th October - Tickets £14.00 per person (standard price £26)

Book at ascot.co.uk and quote CAMRA2019
(max. 4 tickets per person, valid for Queen Anne Enclosure tickets only, must be booked in advance)