



# FESTIVAL PROGRAMME BEER & CIDER LISTS

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## A Beginners Guide To Getting Your First Drink.

On entering the Hall you will see a short queue on your left, and if you watch you will see people exchanging money for a glass and pieces of paper. Yes, this is the Glasses and Tokens area.

To get a drink you need a glass. We have stocks of special 16th Norwich Beer Festival glasses. You pay a deposit for each glass, pint or half pint. You can keep the glass as a Souvenir, or before you leave return to the area and hand in the glass for a refund, or to change it for a different size one. This is the glass you will use for drinking, so look after it, as some people have been known to borrow them. All glasses are line measure ensuring you are served with a full pint, even though the beer may not come to the top of the glass.

To get beer into your glass you will need tokens. All beer is sold at reasonable pub prices, but cannot be purchased with coins or notes. Tokens come in units of 10p, so £5 will buy you 50 tokens. Beer is priced in tokens as well as money, so when you order your tippie be ready to hand over the required number of tokens. For example, Bateman's Mild at £1.20 per pint would require 12 tokens to be handed over. Unused tokens can be cashed back before you leave. More tokens can be bought at any time. Staff are not allowed to take any cash over the bar, not even 10p because you are one token short. Should you wish to order a half pint of a beer costing £1.30 per pint you will be asked for seven tokens and given change of 5p. Confused as to how many tokens to buy. Well you can buy any amount, but a good way to start is with a £5 kit of glass and tokens, sufficient for 1½ to 2 pints depending on the beer you buy.

Having got your glass and tokens move to the bar. Here you will see displayed "gravity cards" with the names of beers on them. When you see the card of a beer you wish to sample, go to that area of the bar and ask our helpful staff to serve you. Hand over the required number of tokens.

Raise glass to lips, open mouth slightly and sample with care.

## How to Choose a Beer

With over 130 beers on the list to choose from you could get confused. Finding a beer that you like is in some way part of the fun of a beer festival. The descriptions on the beerlist are to guide you only. Cask conditioned beers do vary, as they age they will dry out and some flavours and bitterness become more pronounced. Milds and old ales tend to be sweeter than bitters or porters. Gold beers tend to be very light tasting with a clean palate. Many strong beers are heavy and sweetish. In general it is best to work up from weaker beers to the stronger brews.

With the range of beers on the list we are unable to have them all on sale at one time, but we aim to have at least seventy different brews available during each session, and often have many more, but remember beers will sell out and new beers will be put on during the sessions. We have two or three casks of most brews. Some are in short supply because some of the smaller home brew pubs are able to supply only a small amount, for example we are taking half the weekly output of one brewery. Other beers can take a long time to become ready to serve. If you want to try a particular beer you will have to try to catch it. When a beer is ready to serve we put it on sale.

When a beer is on sale a "gravity card" will be displayed, either on the cask or if the beer is on handpump a card is placed on the stillage

If you don't normally drink real ale we would suggest you try one of the lighter sweeter beers, perhaps a subtle hoppy brew or a mild, but avoid the bitter bitters and think twice about very strong brews.

It is not considered clever to drink five pints of strong beer, fall over and become ill. Remember most keg bitters and lagers are between 3% and 3.7% ABV. enjoy your session, and come and visit us again.

Low alcohol beers are available at low prices, or try the range of non-alcoholic apple & pear juices.

## Key to the "Gravity Card" and Beer List

Gravity cards are fixed to the end of casks on sale or onto the stillage for hand pumped beers. On the cards and in the beerlist you will find the following information:-

The name of the producing brewery and in the beerlist the county where the brewery is situated, followed by the year the brewery was established e.g.. **ADNAMS**, Suffolk, 1890.

The name of the beer, e.g.. **Extra**

The original gravity (OG) of the beer, one of the measures of strength, e.g.. (1040). In this case the ten forty beer has a specific gravity of 1040, with water being 1000. OG is a measure of the amount of sugars in the wort before it is fermented to make beer.

The alcohol by volume (ABV) of the beer, e.g.. (4.0). A newer way of indicating the strength of a beer by indicating how much alcohol there is in it. The relationship between OG and ABV can be an indicator of the sweetness of a beer.

In the beer list you will then find my personal description of the beers, as a guide only. Please remember beers do change, and some brewers may keep a name but change a recipe. The cautions are there to help you!

On the "gravity card" we have put the selling price and the equivalent number of tokens required.

<b>BREWERY NAME</b>	
<b>BEER NAME</b>	
Strength OG - Original Gravity ABV - Alcohol by Volume	Price in money and tokens Beer is purchased with tokens

### A "Gravity Card"

More details about most of the breweries and beers can be obtained in the 1994 Good Beer Guide, on sale at the CAMRA Goods Stall

# THE BEERS

Please remember all staff are unpaid volunteers. They will serve you as quickly as possible, but when we are busy please don't ask staff to serve you beers away from your bar area. This takes a long time, creates congestion behind the bar, and is unfair on other customers who have moved to the correct area.

## ADNAMS, Suffolk 1890

**Bitter** - (1036) (3.6) - Refreshing, hoppy, bitter, long dry aftertaste.

**Old** - (1042) (4.1) - Winter old ale, plenty of roast, quite fruity.

**Extra** - (1044) (4.3) - Fruity, very bitter, 1993 Champion Ale of Britain

**Tally Ho** - (1075) (9.0) - Over a year old, rich, mellow and very strong dark beer.

## ARCHERS, Wilts. 1979

**Black Jack Porter** - (1046) (4.6) - Very dark, roast malt brew, quite dry.

## ARKELL, Wilts.

**BBB** - (1039) (4.0) - Nutty full bodied bitter.

## ARUNDEL, Sussex 1992

**Best Bitter** - (1040) (4.0) - Well balanced hoppy bitter

**Old Knucker** - (1055) (5.5) - A dark fruity beer.

## ASH VINE, Somerset 1987

**Global Warming** - (1052) (5.0) - Special one off brew for charity.

## BALLARDS, Hants. 1980

**Trotton Bitter** - (1036) (3.5) - Refreshing light but full flavoured bitter.

## BANKS & TAYLOR, Beds. 1981

**Shefford Bitter** - (1038) (3.8) - Clean tasting hoppy session beer.

**Dragon Slayer** - (1045) (4.5) - Straw coloured, malty clean tasting beer.

**SOS** - (1050) (5.0) - Full bodied fruity bitter.

## BARRONS, Devon

**Exe Valley** - (1040) (4.1) - Distinctive full flavoured bitter.

## BATEMAN, Lincs 1874

**Mild** - (1033) (3.0) - A fruity roast malt mild, quite hoppy.

**Valiant** - (1042) (4.2) - A new brew, slight sweet, full bodied, hoppy.

## BELHAVEN, Lothian 1719

**80/- Export** - (1042) (4.1) - Full bodied Scottish Heavy

## BERROW, Somerset 1982

**Topsy Turvey** - (1055) (6.0) - Strong dryish very pale hoppy beer.

## BLACK SHEEP, N Yorks. 1992

**Best** - (1038) (3.8) - Excellent session bitter ale.

**Special** - (1047) (4.7) - Full flavoured, hoppy, slightly sweet brew.

## BRIDGEWATER, Somerset 1993

**Amber Ale** - (1040) (4.0) - A sweetish hoppy brew.

**Sunbeam** - (1055) (5.7) - Excellent dryish strong hoppy beer.

## BROUGHTON, Borders 1980

**Oatmeal Stout** - (1040) (3.8) - A sweet stout.

## BUNCE'S, Wilts 1984

**Pigswill** - (1040) (3.9) - A sweetish hoppy bitter.

## BUTCOMBE, Avon 1978

**Bitter** - (1039) (4.1) - Crisp, dryish malty, fruity brew.

## CANNON, Hereford 1993

**Light Brigade** - (1034) (3.2) - A light mild, quite fruity.

**Special** - (1044) (4.2) - Sweetish bitter, full bodied.

## CHILTERN, Bucks 1980

**Beechwood** - (1043) (4.3) - Dryish, nutty, full bodied brew.

## COTLEIGH, Somerset 1979

**Tawny Bitter** - (1040) (3.8) - Hoppy full bodied well balanced brew, dryish finish.

## CROPTON, N. Yorks. 1984

**King Billy** - (1038) (3.8) - New bitter brew, quite dry.

## CROUCH VALE, Essex 1981

**Millennium Gold** - (1042) (4.2) - Malt and hops predominate with this golden brew.

## DONNINGTON, Glos. 1865

**Best Bitter** - (1036) (3.5) - Excellent well balanced session beer. Clean and bitter.

**XXX** - (1036) (3.5) - Subtle mild, slightly fruity, quite dry and malty.

## ELGOOD, Cambs. 1791

**Cambridge Bitter** - (1036) (3.8) - Malty hoppy beer, quite dry finish.

**Barleymeade** - (1045) (4.5) - Golden, very hoppy, full bodied, quite sweet.

**Greyhound Bitter** - (1048) (5.2) - Strong, bitter sweet brew, not very hoppy.

## EVERARDS, Leics. 1849

**Beacon** - (1036) (3.8) - Golden hoppy brew, not too bitter.

## EXMOOR, Somerset 1980

**Exmoor Gold** - (1045) (4.4) - Slightly sweet golden beer, plenty of malt and hops.

## FOXLEY Wilts 1992

**Best Bitter** - (1038) (3.8) - Excellent bitter brew.

## FULLER London 1845

**Hock** - (1032) (3.2) - Famous brew, reintroduced this year by Fullers.

## GASTONS (Little Avenham), Lancs. 1992

**Frickled Priest** - (1036) (3.5) - Unusual distinctive, brew.

**Torchlight Bitter** - (1051) (5.0) - Strong and full flavoured.

## GIBBS MEW, Wilts 1898

**Deacon** - (1051) (5.0) - Light full flavoured premium bitter.

## GREEN DRAGON, Suffolk 1991

**Chaucer Ale** - (1037) (3.6) - Excellent quaffing session brew. Malty and fruity.

**Bridge St Bitter** - (1044) (4.2) - Excellent, sweetish fruity bitter.

## GREENE KING, Suffolk 1799

**Mild** - (1032) (3.0) - A real chocolate, slightly fruity mild.

**IPA** - (1036) (3.6) - Refreshing session bitter, can be quite hoppy.

**Abbot Ale** - (1049) (5.0) - Complex, strong ale, sometimes slightly too sweet, quite bitter.

## GUERNSEY, Guernsey 1865

**Britannia** - (1042) (4.0) - Unusual brewery blend of mild and bitter, very malty, sweet.

## HADRIAN, Tyne & Wear 1987

**Gladiator Bitter** - (1039) (4.0) - Smooth well rounded hoppy bitter.

## HALL AND WOODHOUSE, Dorset 1777

**Tanglefoot** - (1048) (5.0) - Excellent very fruity beer, bittersweet. Now difficult to obtain outside tied estate..

## HAMPSHIRE BREWERY, Hants 1992

**Arthur Pendragon** - (1047) (4.9) - Dryish fruity brew, quite bitter.

## HANBY, Salop 1988

**Black Magic Mild** - (1033) (3.3) - Dryish mild, rich and quite bitter.

**Cherry Bomb** - (1080) (8.5) - A rare beer. Pale strong ale, bitter sweet, full of cherry flavour, like a sweet Belgian Kriek.

## HARDINGTON, Avon 1991

**Old Lucifer** - (1060) (6.6) - Rich complex fruity and quite dry tawny coloured brew.

## HEXAMSHIRE, Northumberland 1992

**Low Quarter Ale** - (1035) (3.5) - Excellent well balanced session ale.

**Devils Water** - (1041) (4.1) - Rich slightly sweet, well hopped ale.

## HOGS BACK, Surrey. 1992

**Traditional English Ale** - (1044) (4.3) - Excellent hoppy but well balanced premium bitter.

## HOLDEN, W Midlands 1916

**Mild** - (1037) (3.6) - Smooth, full bodied with plenty of roast malt.

## HOPBACK, Wilts. 1987

**Wheat Beer** - (1050) (5.0) - Smooth, sweetish with hint of coriander.

## JENNINGS, Cumbria 1828

**Oatmeal Stout** - (1040) (3.8) - Excellent bitter sweet traditional stout.

**Cumberland Ale** - (1042) (3.8) - A slightly sweet, hoppy golden bitter.

## KELHAM ISLAND, S Yorks. 1990

**Pale Rider** - (1043) (4.4) - Full flavoured, hoppy, dryish pale ale.

**Bete Noire** - (1050) (5.2) - Strong, well balanced, distinctive brew.

**Wheat Beer** - (1044) (4.2) - Crisp, refreshing flavoursome ale, sometimes hazy.

## LASTINGHAM N Yorks 1993

**Church Bitter** - (1038) (3.9) - Excellent session beer, well balanced bitter.

## MACLAY, Central Scotland 1830

**70/-** - (1035) (3.6) - Excellent traditional Scottish 70/1 Ale.

## MANSFIELD, Notts. 1855

**Old Bailey** - (1045) (4.6) - Malty fruity beer, like a Scottish heavy.

## MARSTON, Staffs 1890

**Burton Bitter** - (1037) (3.6) - Excellent sulphurous Burton beer, quite dry. Perhaps the last time to try this beer?

## MARSTON MOOR, N Yorks. 1983

**Brewers Droop** - (1050) (5.0) - Light coloured, but potent bitter and dry.

## MASONS ARMS, Cumbria 1990

**Amazon Ale** - (1038) (4.0) - Well balanced dry hoppy bitter.

**Great Northern** - (1047) (5.0) - Strong dry full flavoured bitter.

## MAULDON, Suffolk 1982

**White Adder** - (1055) (6.0) - Excellent golden brew, well hopped, slightly sweet.

## MITCHELL'S, Lancs. 1880

**Olde Priory Porter** - (1033) (3.2) - Full flavoured, dry and hoppy.

**ESB** - (1044) (5.0) - Creamy brew, full of malt and fruity flavours.

**Old Clog** - (1045) (4.2) - Dry roasted malt and fruity.

**Single Malt** - (1070) (7.5) - Very malty, bitter sweet. Very drinkable and strong.

## MOLE, Wilts. 1982

**IPA** - (1035) (3.5) - Dry malty flavoursome brew.

## MOORHOUSE, Lancs. 1978

**Pendle Witches Brew** - (1050) (5.0) - A sweet, malty and very fruity brew.

## MORRELLS, Oxen. 1782

**Graduate** - (1048) (5.2) - Lots of roast malt and hops with a bitter finish.

## NETHERGATE, Suffolk 1987

**Bitter** - (1039) (4.1) - Dry, nutty and very hoppy beer. Bitter finish.

## NIX WINCOTT, Beds. 1987

**Turvey Bitter** - (1035) (3.5) - Full flavoured session ale, well hopped.

**NORTH YORKSHIRE, N Yorks. 1990****Yorkshire Brown** - (1040) (4.0) - Traditional rich malty brown ale.**OAKHAM ALES, Rutland 1993****Jeffrey Hudsons Bitter** (1042) (4.1) - A well balanced malty brew..**Celebration Porter** (1055) (5.1) - Second Brew of the new brewery.**ORKNEY, Orkney 1988****Raven Ale** - (1038) (3.8) - Smooth mellow Malty ale, distinctive.**Dragon Head Stout** - (1040) (4.0) - Rare dry stout, quite bitter, full bodied.**PARADISE, Cornwall 1980****Millers Ale** - (1044) (4.5) Well balanced, hoppy bitter ale.**PILGRIM, Surrey 1982****SPA** - (1038) (3.7) - Pale fruity beer, not too bitter.**REEPHAM, Norfolk 1983****Rapier Pale Ale** - (1043) (4.4) - Well balanced, dry, fruity, malty and quite bitter.**Velvet Stout** - (1045) (4.3) - Full bodied, sweet, roast malt and well hopped stout.**Barley Wine** - (1070) (6.8) - Sweetish, pale full flavoured barley wine. Brewed to celebrate the brewery's 10th anniversary.**REINDEER, Norfolk 1987****Mold** - (1039) (3.8) - Rich dark sweet mild.**Reindeer Bitter** - (1047) (4.9) - Dryish well hopped and bitter brew.**Gnu** - (1044) (4.4) - Malty clean tasting brew, hoppy but not bitter.**Storer's Special Strong** - (1072) (7.2) - A special brew in Memory of Terry Storer who recently died.**RIDLEYS, Essex 1842****IPA** - (1034) (3.5) - Hoppy bitter with a dry bitter finish.**SX** - (1042) (4.2) - New stronger brew, full flavoured and well balanced.**Porter** - (1044) (4.2) - We hope to have some of the first batch of this new brew.**RINGWOOD, Hants. 1978****Best Bitter** - (1038) (4.0) - Dryish malty brew, clean tasting and very drinkable.**RISING SUN, Staffs. 1989****Setting** - (1045) (4.4) - Excellent well balanced, slightly sweet beer.**ROOSTER, N Yorks. 1992****Yankee** - (1042) (4.2) - Excellent full flavoured distinctive brew.**Rooster** - (1046) (4.7) - Well hopped and dry strong bitter.**ROYAL CLARENCE, Somerset 1983****Best Bitter** - (1036) (3.6) - Dry well hopped session ale.**SAMUEL SMITH, N Yorks. 1758****Museum Ale** - (1047) (5.2) - Sweetish winey beer full of fruity flavours.**SCOTT'S, Suffolk 1989****Blues & Bloater** - (1038) (3.7) - Hoppy and sometimes very bitter.**William French** - (1045) (4.5) - well balanced, malty fruity golden brew, hoppy, but not too bitter.**SHEPHERD NEAME, Kent 1698****Master Brew Bitter** - (1036) (3.8) - Distinctive hoppy brew, bitter finish.**SNOWDONIA, Gwynedd 1993****Mel y Moelwyn Bitter** - (1038) (3.8) - Distinctive smooth malty brew.**Porter** - (1042) (4.1) - Rich dark bitter sweet.**ST AUSTELL, Cornwall 1851****Tinners Bitter** - (1040) (3.8) - Sweetish, malty beer with plenty of hops present.**Crippledick** - (1104) (11.7) - Exceptionally strong, sherry notes, aged brew. Quite sweet, very much an aquired taste.**SUMMERSKILLS, Devon 1990****Ninja** - (1050) (5.2) - Excellent new brew, well balanced hoppyness.**TAYLOR, W Yorks. 1858****Golden Best** - (1033) (3.5) - A rare fruity dry light mild, wonderfully drinkable.**Best Bitter** - (1037) (4.0) - Amber very hoppy flowery dry bitter ale.**THOMPSONS, Devon 1981****Best Bitter** - (1041) (4.2) - Strong hoppy bitter taste, quite dry.**TOLLY COBBOLD, Suffolk 1723****Mild** - (1032) (3.2) - Roast malt predominates in this full bodied mild.**Tolly Shooter** - (1043) (4.4) - New stronger, slightly sweet but well hopped brew.**Old Strong** - (1046) (4.5) - Dark roast flavours, quite bitter and dry.**TRING, Herts. 1992****Ridgeway Best** - (1040) (4.0) - Distinctive dryish bitter ale.**ULEY, Glos. 1985****Pigs Ear** - (1050) (5.0) - Pale strong, hoppy and very bitter.**WADWORTH, Wilts. 1885****Henry Wadworth IPA** - (1034) (3.8) - A gentle hoppy delicate beer, slightly malty.**WELLS, Beds. 1876****Eagle Bitter** - (1035) (3.6) - Clean dry hoppy bitter brew.**WEST COAST BREWERY, Manchester 1989****Dobbin's Dark Mild** - (1032) (3.0) - Full bodied fruity dark mild.**Yakima Grande Pale Ale** - (1050) (6.0) - Strong hoppy distinctive beer, very dry and bitter.**Ginger Beer** - (1055) (5.0) - Sweetish ginger beer, very alcoholic.**Extra Special Bitter** - (1060) (7.0) - Powerful, complex beer, quite dry and very hoppy.**WILLIAM CLARKE, N Yorks. 1993****XXX Pale Ale Special** - (1050) (5.1) - First brew from a new Brewery. Your comments please.**WILLYS, Humbs.****Bitter** - (1038) (3.6) - Well balanced session bitter.**WOODFORDE, Norfolk 1980****Mardlers Mild** - (1036) (3.5) - Award winning mild ale. (Best mild 1993 Great British Beer Festival)**Wherry Best Bitter** - (1039) (4.0) - Distinctive hoppy beer, slightly sweet bitter.**Gold** - (1044) (4.5) - A new brew for the festival.**Headcracker** - (1069) (7.5) - Strong, fruity, toffee beer. Quite dry and bitter.**WYE VALLEY, Hereford 1985****Supreme** - (1043) (4.4) - A malty and quite bitter beer.**YOUNG'S, London 1675****Winter Warmer** - (1055) (5.0) - A dark sweet fruity winter ale.

*In addition, at the end of the week we have arrangements to restock with some additional beers not on this list, so drink up and the range will get even larger.*

## Ciders

### The Grading System

All our ciders are traditional living ciders and each cask may differ slightly. To more clearly indicate the sweetness and dryness of Ciders we are this year grading them all on a scale of 1 to 12, 1 being very sweet and 12 very dry. The Cider bar staff are very knowledgeable about cider and will grade each cask before it goes on sale. They will willingly help you find a cider to your taste.

# CIDERS

Note - the terms dry medium etc. below have been provided by the suppliers, see the note on grading and the numbers on casks on sale for a more accurate guide.

The strength of the ciders in terms of alcohol by volume is a guide only, as a living product traditional cider dries out and becomes stronger. Each cask will be slightly different.

### Local Ciders

*After many years with little cider traditional cider being produced we now have an increasing number producing this traditional Norfolk drink.*

#### Burnards, Banham Norfolk

Sweet (6.5%) Full flavoured;

Medium (6.5%) excellent refreshing award winning cider.

Dry (6.5%) A peppery hint.

Freshly Pressed Apple Juice (0.0%)

#### Castling Heath Cottage Cider, Boxford, Suffolk.

Dry (7.1%) distinctive, natural cider.

#### Crones Cider, Kenninghall, Norfolk

User Friendly (6.2%), Cloudy pleasant cider.

Original (8.0%), stronger &amp; full bodied. Hazy

Lemon Cider (8.0%) Unusual, sharp clear taste. Very Popular

Organic Apple Juice (0.0%)

#### James White, Helmingham, Suffolk

Dry (8.0%) Distinctive, clear, wine like cider.

Juice (0.0%) - Bramley, Cox and Pear

#### Kingfisher, Gasthorpe, Norfolk

Medium (8.0%) well established deservedly popular.

Sweet Perry (12.5%) a rare strong perry.

#### Potmere Farm Cider, Attleborough, Norfolk.

Dry (8.2%) A quality blend of 3 cider apples to produce this distinctive cider.

Medium/Dry (8.2%) Sharp but easy drinking cider has won a number of awards.

#### Reedcutter, Ranworth, Norfolk

Dry (6.0%), A light, clear, discintive cider made with local apples.

### From Elsewhere

#### Coombes, Mark, Somerset

Sweet - agolden cider from three apple varieties.

#### Crosmans, Weston S.M. Somerset

Medium - long established producer.

#### Franklins, Little Malvern, Hereford & Worces.

Sage Perry &amp; Lavender Perry. Very dry seasonal variations.

#### Goverds

Medium Perry

#### Rich's, Somerset

Sweet, refreshing easy drinking.

#### Wilkins, Mudgeley, Somerset

Sweet - Golden coloured.

Medium, very refreshing.

*- in addition a range of other ciders, mainly sweet or medium from across the country.*

## Dates & Opening Hours

25th - 30th October 1993

St Andrews Hall, Norwich.

11.30am - 2.30pm & 5.30pm - 11pm

Saturday Night Party 7pm to late (Admission by advance ticket or first 200 on the door)

Admission Prices (Held to last years rates)

Lunchtime 40p

Evenings £1.50 (£2 Friday)

- before 6pm only 75p

Saturday Night Party advance tickets £3.50

Refunds on Glasses and tokens can only be given up to the end of drinking up time.

### Could you design a logo for the Festival?

Every year we hold a prize competition for our logo. If you have the idea then please enter. We don't insist on finished artwork, though it helps.

You can get details from the Membership stall.

## Entertainment

### Monday Evening

Bayern Kapelle Oompah Band

### Tuesday

Lunch - Jonathan Wyatt Quartet

Evening - Sole Bay Jazz Band

### Wednesday

Lunch - Three Busketeers

Evening - Drayton Band (Brass)

### Thursday

Lunch - Lee Vasey trio

Early Evening Way out West

Evening - Aylsham Silver Band

### Friday

Lunch - Derek Warne Sextet

Early Evening Red Beans & Rice

Evening - Jonathan Wyatt Big Band

### Saturday

Lunch - Hot Mustard Seed Orch.

### PARTY NIGHT

Lucas & his Soul Band /

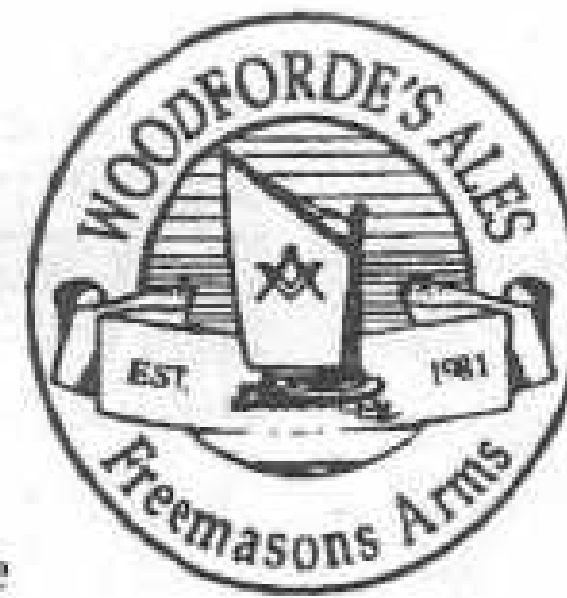
The Confederates

Derek Warne & Friends will be filling

early evening spots Mon, Tue & Wed.

Dick LeGrice on the Concert Organ. Tue

& Fri. Lunch and Wed. & Thur. Evenings.



A considerable amount of detailed planning goes into the Norwich Beer Festival. We would like to thank David & Heather of the Freemasons Arms, Hall Road, for the use of their function room for our monthly Beer Festival meetings, which are refreshed by their excellent range of Woodforde's beers.

## The Real Ale Selection At This Years Festival

Before selecting beers for this years festival we looked at the beers we have had over the past six years. We decided it was time to give some regulars a rest enabling us to bring more that are new to the Festival. Missing as usual are the mass produced, mass advertised products of the National Brewers, such as Theakstones Bitter, which despite the image portrayed by the brewery advertising, is almost all brewed in a large modern brewery in Newcastle. We provide at the festival a range of beers from our local breweries and a selection from across the whole country. Beer from the long established to new micro breweries, and a selection from hard to get brewpubs. We offer a wide choice of beer styles and strengths. The one thing they all have in common is that they are real ales, each with its own character and qualities.

To brew a good real ale requires skill and quality raw materials. The big brewers wanted us all to drink their mass produced keg beers, and British lagers with foreign names. To gain market share they took over and closed many smaller regional breweries, replacing their traditional regional brews with beer trucked in from modern beer factories. By raising

public awareness of what has been happening and demanding consumer choice CAMRA has been protecting our brewing heritage. But if independent breweries are to flourish they must be able to sell their products. Festivals such as this one give you the chance to taste some of the best beers in the country and discover the wide range of beer types, each its own distinctive character. If you normally drink lager or keg beer you will probably notice a considerable difference, and not just in the strength of the beer. Keg beer and lager is pumped full of carbon dioxide, which when you drink the beer can hide the almost total lack of flavour, as well as making you bloated. Often you will have a headache in the morning, not due to excess, but rather the inferior ingredients used, such as excessive sugar, which contribute to hangovers in the morning. At the festival you can discover just how good real ale is, and how much more pleasant it is to drink. When you leave the festival make sure you keep drinking real ale and get your friends to join you. If you find one of the local brews to your taste why not ask your local landlord to stock it?

Whilst every care has been taken in compiling this programme we cannot guarantee that any particular beer or cider will be served, or that any entertainment or other service or facility will be provided.

Edited by Philip Tolley

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Norwich & Norfolk CAMRA

We would like to thank SGB for their support of the Norwich Beer Festival. Their Cuplok system is used by many CAMRA festivals as it provides an easily erected, very strong and very stable scaffolding, even when carrying the considerable weight of beer that it has to for our event.



## Staff Needed

All staff working at the Norwich Beer Festival are unpaid volunteers. Please help them as much as you can. If you think you could help at the Beer Festival please have a word with our staffing officer by the Membership stall. She can tell you all you need to know. The fact that so many people help each year must say how much fun it is. You don't need to spend all week working, we are grateful of any time you can spend, a single lunchtime or evening session worked will help ensure the festival can be held each year. No experience required.

## CAMRA GOODS

From the goods stall you can get festival clothing, the Good Beer Guide, Local Beer Guides and many other products.

### Your Difficult Questions Answered.

Q. Why are you charging for beer when the brewers give it to you?

A. Almost all the beer has to be bought by us. We not only have to pay for the beer but also the high overheads of collecting a few casks of beer from each brewery and bringing it to Norwich. However we also aim to keep our prices very competitive.

Q. Why do you charge for admission, pubs don't?

A. Sadly we have very high overheads, paying for the hall, cask storage, transport, equipment, entertainment etc. All these costs have to be recovered in one week, unlike a pub which is open all year. Without charging for admission we would be unable to run the festival. All admission prices have been held to the same as last year. However if you are coming for a number of sessions, why not join CAMRA and get free admission to all sessions? With membership there is no need to queue up at the entrance.

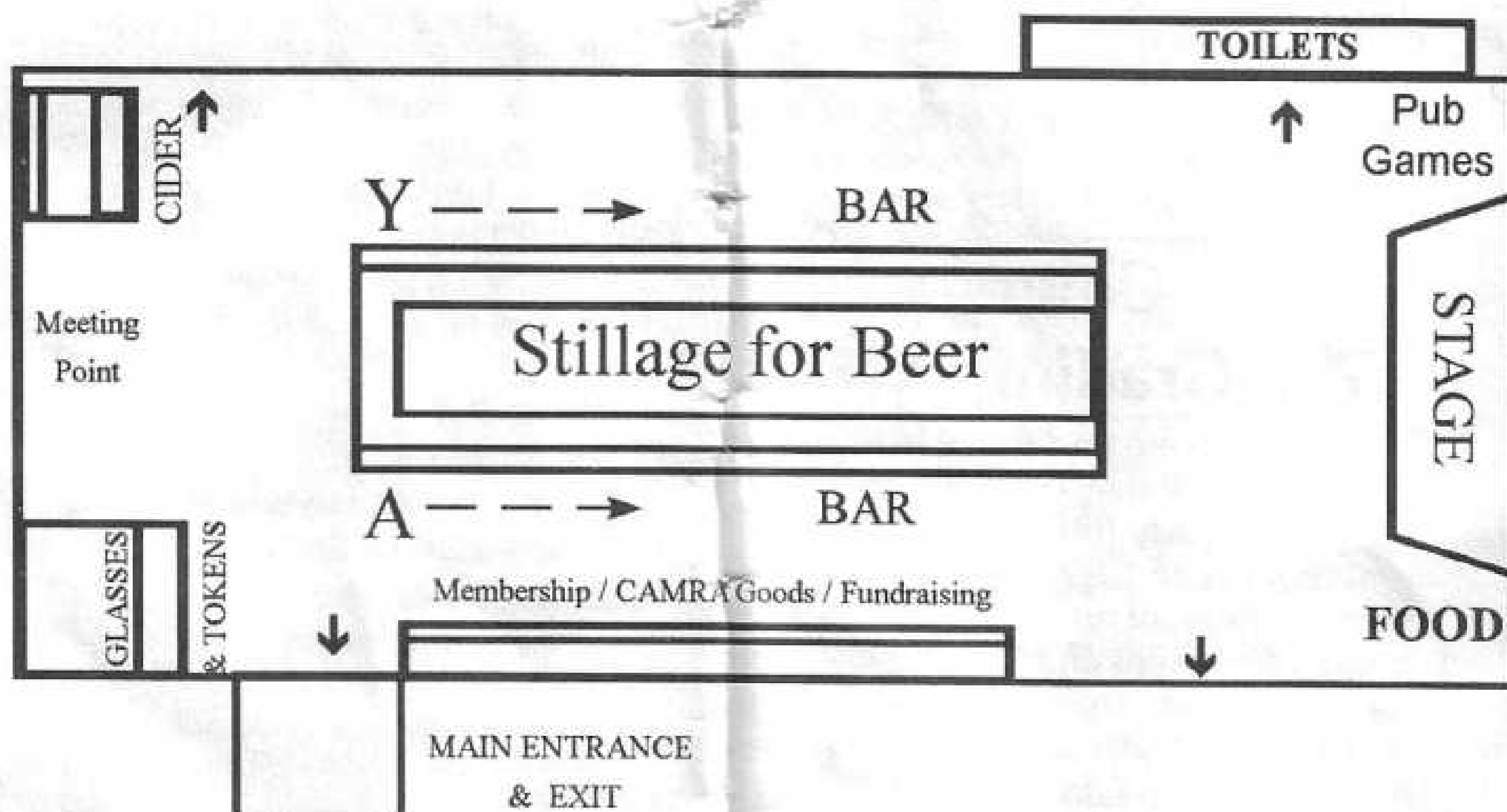
Q. Why has the cost of glasses increased.

A. Unfortunately the manufacturers increases and VAT have caught up with us. We held our previous price for six years, despite going for a more expensive transfer printed glasses. This year we had to cover the increased costs, and increased to the nearest suitable unit. Part of the increase has enabled us to have a five colour logo for the first time.

## PLAN OF ST. ANDREWS HALL FOR BEER FESTIVAL

↑ EMERGENCY EXIT

♿ Disabled Toilets - see staff by toilets for access



## HOW TO FIND YOUR BEER

Beers are arranged in approximately alphabetical order by brewery. To find a beer look in the general area where other beers with the same initial letter are to be found. At the start of the week we go anti-clockwise A to Y. As casks are replaced during the week we try to keep to the system, but unfortunately it becomes less organised as beers have to be fitted into vacant spaces, and odd beers could appear anywhere on the stillage.

If a beer is ready for sale a "Gravity Card" is displayed with the name of the beer on it. When the cask is empty the card is turned round or taken off.

Not all beers will be on sale all of the time.