

NORWICH & NORFOLK
CAMPAIGN FOR REAL ALE



**FESTIVAL
PROGRAMME
BEER & CIDER LISTS**

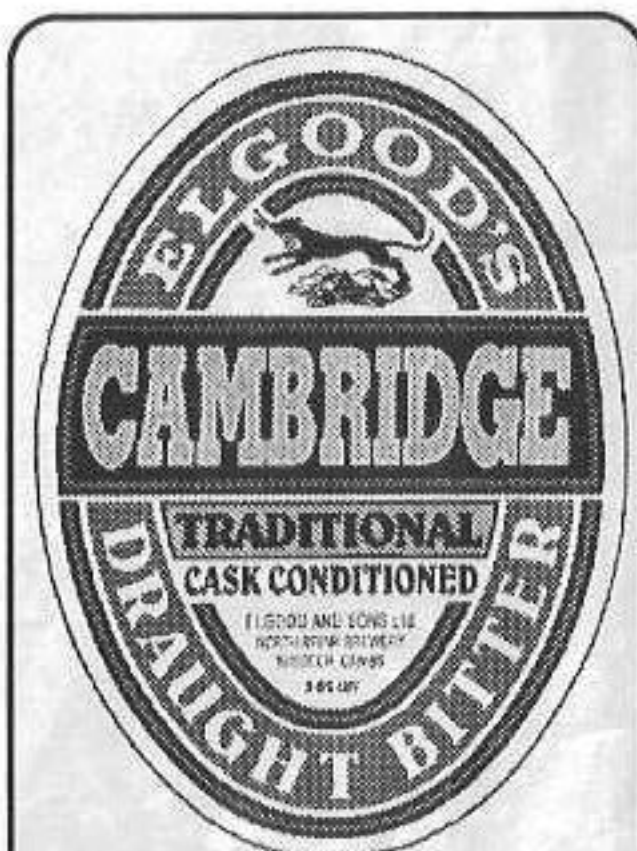
Entertainment
Opening Hours
A Beginners Guide to Getting The First Drink
Key to the Gravity Card and Beer List
Layout of the Hall
History of the Festival Glass
Beer Types.
CAMRA Activities

32 Pages



**Discover the Real Taste of Ale
in more than 70 pubs in
Norfolk and Suffolk**

Scott's Brewing Company, Crown Street East, Lowestoft, Suffolk NR32 1SH.
Telephone 01502 537237



ELGOODS

On the occasion of our
Bicentenary as a family
brewery that has never
stopped brewing real
ale

WE WISH EVERY
SUCCESS TO
NORWICH &
NORFOLK
CAMRA.
and the
18th NORWICH
BEER FESTIVAL

ELGOODS, *Cambridgeshire*

Bicentenary Ale, 4.3, Brewed for the 200th anniversary of the brewery, excellent balance, much less sweet than most Elgoods brews.

Barleymead, 4.6, A seasonal autumn brew, sweet and fruity.

Greyhound, 5.2, A robust well hopped malty brew, plenty of fruity notes.

ENVILL, *W Yorks*

Gothic Ale, 5.2, A dark stout like beer, fruity and lots of roast malt.

EXE VALLEY, *Devon*

Autumn Glory, 4.5, A golden fruity hoppy beer, quite dry.

EXMOOR, *Somerset*

Exmoor Ale, 3.8, An fine dry fruity bitter. Very popular.

XV Anniversary Ale. A special brew to celebrate 15 years of brewing by what is now Somerset's largest brewery.

FROG ISLAND, *Northamptonshire*

Natterjack, 4.8 A rich premium bitter.

FULLERS, *London*

Chiswick, 3.5, Distinctive, hoppy refreshing beer, lasting aftertaste.

ESB, 5.5, Classic, strong and aromatic brew, very fruity and quite bitter.

GALES, *Sussex*

Butser Brew, 3.4 Golden sweetish easy drinking ale.

5X, 4.2 A fruity traditional old ale.

GIBBS MEW, *Wiltshire*

Salisbury Best, 4.2. A full bodied, sweetish grainy beer.

Bishops Tipple, 6.5, Full bodied, malty barley wine.

GOFFS, *Gloucestershire*,

We hope to get two brews from this excellent small brewery.

Welcome to Norwich Beer Festival

Welcome to our largest Festival ever. This year you will find over 180 beers listed on the following pages. A special feature are flavoured brews, orange, strawberry, cherry, vanilla, herbs such as coriander and gale, and wheat beers. As always we are only able to get a small amount of some brews, and others will be popular and sell out quickly, so come often to make sure you get the beers you want, as only a selection of the beers can be on sale at any one time. As last year we are using lined glasses to make sure you get a full pint. The space above the line on our glasses is 10% of the volume of the glass, so when you get a pint in a brim measure glass with a big head think how much you have paid for the beer you don't get.

Sadly, for the first time we have no Greene King Beers. We decided not to stock these after their recent advertising campaign suggesting that one can get real ale in a can with a widget. You cannot, they know it, but still say it whilst keeping quiet about other modern practices such as using hop oils and cask breathers.

We also have no Charles Wells beers, this typically southern brewery is moving over its tied estate to swan neck dispense with a tight sparkler. This destroys most of the flavour of subtle beers, and is to be deprecated.

Take great care on steps and please don't sit in passageways or on the steps. St. Andrew's and Blackfriars' Halls makes a wonderful setting for the festival, please respect the building and its contents, we want to be able to return next year. Remember many of our beers and ciders are very strong, take it steady and enjoy yourself, it's not considered clever to drink more strong beer than your companions, only to become ill and fall over.

Success means we require even more volunteers. Without the people who give up time to help us the festival could not be run. We don't pay any staff, but we do our best to make it enjoyable. If you want the festival to continue, and in particular if you are a CAMRA member, think about working at least one session of the festival.

Alan Edwards, Festival Organiser.

Programme Contents

A Beginners Guide To Getting Your First Drink.....	4	Beer Types, an introduction.....	25
How to Choose a Beer.....	4	The History of the Festival Glass ..	26
HOW TO FIND YOUR BEER.....	5	THE CIDERS.....	28
Key to the "Gravity Card" and Beer List.....	5	How Cider is Made.....	29
Hall layout, bars toilets etc.....	6	The Cider Grading System.....	29
Dates & Opening Hours.....	7	Questions Answered.....	30
THE BEERS.....	9	Logo Required.....	30
Branch Activities.....	16	Forthcoming Meetings.....	31
What are they up to?.....	22	ENTERTAINMENT.....	32

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. This is the Glasses and Tokens area.

To get a drink you need a glass. We have stocks of special 18th Norwich Beer Festival glasses. You pay a £2 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 when left standing on the bar unattended. All glasses are line measure ensuring you are served with a full pint.

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 tipple 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.

How to Choose a Beer

With over 180 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 beer list are only a guide. 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. 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 (see next page)

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 very 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 whilst a lot of our beers are much stronger. 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.

How to Find Your Beer

This year we have two halls both of which have a beer bar in them. The Blackfriar's Hall bar will have all 33 Norfolk brews from our five Norfolk Breweries, including Festival specials. This bar will also have a selection of more unusual brews and some late additions which have escaped the beer list. Some of these we will have only one cask of, so keep a good look out.

In the St. Andrew's Hall bar you will find most of the other beers, 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 either stillage. Beers available for sale will have a "Gravity card" displayed.

Other beers, even if you can read suppliers labels on them are not on sale, but of course the cellar staff are continually checking beers and it could come on during the session.

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:
e.g. **ADNAMS**, Suffolk

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

The alcohol by volume (ABV) of the beer, e.g. **4.4**
This is now the legal way of indicating the strength of a beer, by saying how much alcohol there is in it.

In the beer list you will then find my personal description of the beers, these are 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, not to act as a challenge for the foolhardy.

On the "gravity card" we have put the selling price and the equivalent number of tokens required. Staff are not allowed to take cash over the bar so make sure you have sufficient tokens before ordering a beer.

A
"Gravity Card"

BREWERY NAME	
BEER NAME	
Strength ABV - Alcohol by Volume	Price in money and tokens

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, strong and very stable scaffolding, even when carrying the considerable weight of beer that it has to for our event.

The organisation of the Beer Festival requires many meetings. Norwich & Norfolk CAMRA would like to thank the **Billy Bluelight, Hall Road** and **The St Andrew's Tavern, St. Andrew's Street** for providing meeting places for planning the Norwich Beer Festival.



St Andrew's & Blackfriars' Halls.

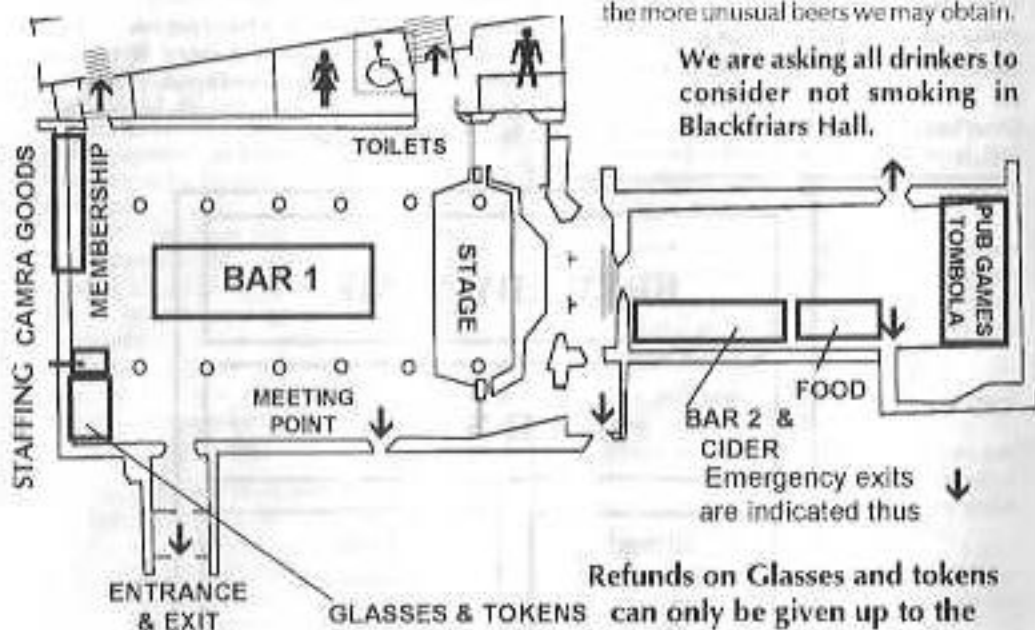
Take great care on steps and please don't sit in passageways or on the steps. St. Andrew's and Blackfriars' Halls makes a wonderful setting for the festival, please respect the building and its contents.

There is no public access to the main stage.

If meeting friends please do so at the meeting point shown. Waiting close by the door creates congestion and you will be asked to move.

The beers are spread over two bars. Bar two contains most of the Norfolk Brews and will also feature casks of some of the more unusual beers we may obtain.

We are asking all drinkers to consider not smoking in Blackfriars Hall.



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

Dates & Opening Hours

23rd - 28th October 1995

St. Andrew's Hall, Norwich.

11.30am - 2.30pm & 5.30pm - 11pm

Saturday Night Party 7pm to late

(Admission by advance ticket
or first 250 on the door)

Admission Prices

Lunchtime 50p

Evenings- Monday & Tuesday £1.50,

Wednesday, Thursday & Friday £2,

- before 6pm Monday to Friday only £1

Saturday Night Party advance tickets £4,

On Saturday Night there is a guaranteed 250 admissions on the door. First come first in. Persons arriving after that number, including CAMRA members can only be admitted subject to both space and beer availability.

Admission to all sessions is free to CAMRA members. After 6.30 members have to join any queue there may be for admission.

The Aprons and Overalls used by our staff are laundered daily by
Half Road Laundromat,
Half Road, Norwich.

The World Famous CAMRA TOMBOLA

Located in Blackfriars' Hall.
A chance to win rare and
unusual brewery items,
treasured mementoes,
or CAMRA leftovers.
Tickets only 30p, or 3 for a £1,
(10p donation to charity)

CAMRA GOODS

Festival T-shirts
Festival Sweat Shirts &
Rugby Shirts,
Badges
Beer Glasses
The 1996 Good Beer Guide
The Norfolk Local Guides,
& Lots of other items

FOOD

EAT-WELL are again the
catering contractors.
Food is available in
Blackfriars' Hall.

HOG IN ARMOUR St Andrew's Street

(At junction with St Benedict's Street)
Serving from a range of 21 real ales
during the festival.
We always have Whitbreads
Seasonal Beers.
We are perhaps the cheapest City
Centre Real Ale House.



FROM SUFFOLK'S OLDEST BREWERY
BRITAIN'S FINEST BEERS

WHEN YOU HAVE TRIED THE REST
YOU WILL WANT TO COME BACK TO
THE BEST



THE BEERS

Beers are listed in alphabetical order. In addition to those below there will be late entries which will appear on the Blackfriars' Hall Bar.

Only those beers for which a "gravity card" is displayed are on sale.

ADNAMS, *Suffolk*

Mild, 3.2, Classic dark mild, fruity, hint of sulphur, bitter sweet with a dryish finish.

Old, 4.2, Rich dark winter ale, full of warming roast flavours.

Extra, 4.3, A very bitter fruity beer, Champion Ale of Britain in 1993

Broadside, 4.7, Robust full flavoured, slightly sweet malty brew.

Tally Ho, 9.0, Christmas Ale, kept for a year especially for us in the Brewery.

ARKELL, *Oxfordshire*

BBB, 4.0, A very distinctive bitter, with a distinct nutty taste.

Kingsdown Ale, 5.0, Powerful malty fruity brew, dry aftertaste.

ARUNDEL, *Sussex*

Gold, 4.2 Malty light golden beer, soft, lightly hopped.

BATEMANS, *Lincolnshire*

Mild, 3.0, Dark mild, full of roast malt, quite bitter and dry.

XB, 3.8, Very bitter fruity brew.

Yellow Belly, 4.0, Seasonal brew, flavoured with vanilla, some would say bananas.

Strawberry Fields, 4.2, For lovers of fruit liquors. This has been kept specially for us so we hope it will have dried out as early brews were very sweet. We advise it as a last beer of a session, so strong is the flavour.

Please remember all our staff are unpaid volunteers. They will serve you as quickly as possible, but when we are busy don't ask staff to serve you beers that are away from your area of the bar. This wastes a lot of time, slows service for everyone else and makes it congested behind the bar, and is unfair on the other customers who have moved to the correct serving area.

XXXB, 5.0 A distinguished strong hoppy fruity beer, well respected.

BLACK SHEEP, *N Yorks*

Bitter, 3.8 A delicate well balanced malty beer.

BLACKAWTON, *Devon*

Nell Gwyn, 4.7 We are told this new brew has an orange flavour!

BRAINS, *S Glamorgan*

Bitter, 3.7, Distinctive pale bitter, dry finish.

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

Buffy's

Worth seeking
out

Mild Ale	4.4 ABV
Bitter	4.0 ABV
Polly's Folly	4.3 ABV
Polly's Extra	4.9 ABV
Buffy's Ale	5.5 ABV
Festival 8X	8.0 ABV

Buffy's Brewery
Mardle Hall,
Rectory Road,
Tivetshall St. Mary
Norwich NR15 2DD
Tel: 01379 676523

The Stammers Family
welcome you to

The ANGEL INN LARLING FREEHOUSE

(A 17th Century former Coaching Inn)

On the A11

Why go past Us?

Stop for once and surprise yourself.

*Four Real Ales including
Two Ever-changing Guests.*

Morning Coffee ■ Function Room,
Quality Meals ■ Beer Gardens
Childrens Area

A Good Selection of Wines
En Suite Accommodation

Tel (01953) 717963

BREAKSPEARS, *Oxfordshire*

Old Dark Ale, 4.3 A malt sweet fruity
old ale, roast notes.

Special, 4.3, A classic dryish, well
hopped premium bitter.

BRIDGEWATER, *Somerset*

Coppernob, 4.4, A rich, sweetish, full
bodied beer.

Sunbeam, 5.4 An excellent example
of the "summer" beer, clean tasting,
easy drinking.

BUFFY'S BREWERY, *Norfolk*

Bitter, 4.0, Amber bitter hoppy brew,
very drinkable.

Mild Ale, 4.4, An old fashioned mild,
new for the festival.

Polly's Folly, 4.3, Well balanced,
more malty brew, normally reserved
for UEA Graduate Students.

Polly's Extra, 4.9, Full bodied, well
hopped fruity beer, clean aftertaste.

Buffy's Ale, 5.5, Powerful
surprisingly dry and bitter. Very
drinkable.

Festival 8X, 8.0, Specially brewed for
us again, Very strong, very
drinkable, special version of strong
ale.

BUNCES, *Wiltshire*

Gale Force 5, 5.0, A new brew,
flavoured with the herb gale.

BURTONWOOD, *Warrington*

Mild, 3.0, Smooth dry, nutty mild,
some roast notes.

Almond Original Stout, 4.2. A
dryish, complex stout.

BUTTERKNOWLE, *Durham*

Black Diamond, 4.8, Rich pungent
sweet brew, only lightly hopped.

CAINS, *Merseyside*

Dark Mild, 3.2, A dry roasted malt
dark mild.

Formidable Ale, 5.0, A dry bitter
hoppy beer.

50/2
CALEDONIAN, *Lothian, Scotland*
70/- Ale, 3.5 A traditional Scottish light.

CHALK HILL, *Norfolk*
Tap Bitter, 3.6, A malty very bitter brew.

CHB, 4.2, Well balanced, quite subtle bitter.

Dreadnought, 4.8, A new amber coloured, full bodied, strong bitter.

Old Tackle, 5.6, A complex fruity deep red fruity brew. Quite dry for its strength.

CLARK'S, *W Yorks*
Festival Ale, 4.2, A smooth hoppy beer with a clean aftertaste.

Rams Revenge, 4.6, Dark brown fruity beer, full of roast flavours.

Dreadnought, 8.2, Exceptionally strong, matured barley wine.

COMMERCIAL, *W Yorks*
Keighlian Best Bitter, 3.7, Clean tasting fruity beer full of astringent hops.

COTLEIGH, *Somerset*
Barn Owl, 4.5, A full flavoured, fruity beer.

COTTAGE, *Somerset*
Norman's Conquest, 7.0, Strong dark beer, full of fruit and roast flavours. Won this year Beer of Britain at the Great British Beer Festival.

DALESIDE, *N Yorks*
Leg Over, 4.1 Sweetish hoppy bitter, hoppy and fruity.

ELDRIDGE POPE
Dorchester Bitter, 3.3, A light hoppy session brew.
Royal Oak, 5.0, Full bodied, sweet fruity bitter, very distinctive.

More details about most of the breweries and beers can be obtained in the 1996 Good Beer Guide, on sale at the CAMRA Goods Stall



TAP ^{3.6}
BITTER

CHB ^{4.2}

^{4.8}
DREADNOUGHT

OLD ^{5.6}
TACKLE

CHALK HILL BREWERY
THORPE HAMLET, NORWICH, NR1 4DA

GREEN DRAGON, Suffolk

Chaucer, 3.6, Slightly sweet, standard bitter.

Bridge St Bitter, 4.2, Malty hoppy brew.

Dragon, 5.5, Sweet yet bitter strong ale, full of fruit notes.

GREEN JACK, Suffolk

Bitter, 3.5, Full bodied, fruity bitter.

Old Thunder Box, 4.8, A new old ale, launched at this festival.

Golden Sickle, 5.0, Very drinkable, light but strong summer ale.

Norfolk Wolf Porter, 5.2, Exceptional porter, full of roast and fruity bitterness.

Lurcher, 6.0, Deceptively strong clean tasting brew.

GREENWOOD, Berkshire

Mild, 3.5, A new traditional mild with a growing reputation.

Hop Pocket, 3.8, A light, hoppy slightly sweet bitter.

Prohibition, 4.8, Excellent, full bodied, fruity brew.

HANBY, Shropshire

Cherry Bomb, 6.0 A strong pale ale flavoured with cherry.

HARDY & HANSONS,

Nottinghamshire.

Kimberley Mild, 3.1, Dark ruby sweet fruity mild, with lots of roast notes.

Kimberley Classic, 4.8, Well balanced but very bitter premium brew.

HARVIESTOUN, Clackmannanshire, Scotland.

Waverley 70/-, 3.7, a malty light session ale.

Ptarmigan 85/-, 4.5 Strong ale with a very distinctive hop character.

Schiehallion, 4.8, A cask conditioned lager!



Green Jack

Oulton Broad Brewery, Harbour Road Ind. Est., Oulton Broad.
Brewery bar at the Brewery,
and at the
Triangle, St Peters St., Lowestoft.
and other fine free houses

**JOLLY
FARMERS
INN**



Swanton Abbott

North Walsham, Norfolk. NR10 5DW

Tel 01692 538542

**FOUR REAL ALES
OPEN ALL DAY**

the iceni BREWERY

NORFOLK'S NEWEST
BREWERY, WITH A
RANGE OF
DISTINCTIVE QUALITY
ALES.

BOADICEA - 3.8, CELTIC QUEEN
- 4.0, DEIDRE OF THE
SORROWS - 4.4, ROISIN DUBH -
4.4, ICENI GOLD - 5.0



BRENDAN MOORE,
THE ICENI BREWERY,
ICKBURGH,
MUNDFORD, NORFOLK,
IP26 5HJ
01842 878922

HIGHWOOD, *Humberside*

Harvest Ale, 4.3. A new Autumn
brew from a new brewery.

HOLDENS, *W. Midlands*

Stout, 3.6, Rare, traditional English
stout, full bodied, rich and dark.

XB, 4.1, A sweetish but clean tasting,
hoppy bitter

HOOK NORTON, *Oxfordshire*

Best Mild, 2.9, A very drinkable, dark
red, malty, traditional mild ale.

Best Bitter, 3.4 A deservedly popular
sweetish bitter, well hopped.

ICENI, *Norfolk*

Boadicea, 3.8, Malty, full bodied,
fruity bitter.

Celtic Queen, 4.0 Well balanced, full
flavoured, slightly sweet bitter.

Deidre of the Sorrows, 4.4, A lighter,
dryish amber bitter.

Roisin Dubh, 4.4, Dark, strong and
mysterious.

Iceni Gold, 5.0 A strong golden ale.

JENNINGS, *Cumbria*

Cumberland Ale, 4.0, A light hoppy
and creamy smooth ale.

Cockerhoop, 4.8, Well balanced, not
too sweet and very drinkable.

KELHAM ISLAND, *S. Yorks*

Wheat Beer, 5.0, A true wheat beer,
slightly astringent, hazy.

Pale Rider, 5.2, Fruity, slightly sweet
dry hoppy ale.

KINGS HEAD, *Devon*

Kings Ransom, 4.0 Fine drinking
bitter.

Golden Goose, 5.0 Another straw
coloured hoppy fruity beer.

LEATHER BREECHES, *Derbyshire*

Ashbourne Ale, 4.4, Excellent dryish
premium bitter.

MACLAY, *Clackmannanshire*

70/- 3.6, Malty and quite fruity for a
Scottish light.

CALEDONIAN, *Lothian, Scotland*

70/- Ale, 3.5 A traditional Scottish light.

CHALK HILL, *Norfolk*

Tap Bitter, 3.6, A malty very bitter brew.

CHB, 4.2, Well balanced, quite subtle bitter.

Dreadnought, 4.8, A new amber coloured, full bodied, strong bitter.

Old Tackle, 5.6, A complex fruity deep red fruity brew. Quite dry for its strength.

CLARK'S, *W Yorks*

Festival Ale, 4.2, A smooth hoppy beer with a clean aftertaste.

Rams Revenge, 4.6, Dark brown fruity beer, full of roast flavours.

Dreadnought, 8.2, Exceptionally strong, matured barley wine.

COMMERCIAL, *W. Yorks*

Keighlian Best Bitter, 3.7, Clean tasting fruity beer full of astringent hops.

COTLEIGH, *Somerset*

Barn Owl, 4.5, A full flavoured, fruity beer.

COTTAGE, *Somerset*

Norman's Conquest, 7.0, Strong dark beer, full of fruit and roast flavours. Won this year Beer of Britain at the Great British Beer Festival.

DALESIDE, *N. Yorks*

Leg Over, 4.1 Sweetish hoppy bitter, hoppy and fruity.

ELDRIDGE POPE

Dorchester Bitter, 3.3, A light hoppy session brew.

Royal Oak, 5.0, Full bodied, sweet fruity bitter, very distinctive.

More details about most of the breweries and beers can be obtained in the 1996 Good Beer Guide, on sale at the CAMRA Goods Stall



TAP ^{3.6}
BITTER

CHB ^{4.2}

^{4.8}
DREADNOUGHT

OLD ^{5.6}
TACKLE

CHALK HILL BREWERY
THORPE HAMLET, NORWICH, NR1 4DA

Autumn Ale, 3.6 Brewed for the autumn!

Oatmalt Stout, 4.5. Rich dark and nourishing.

MARSTONS, Staffordshire

Old Rodger, 7.6, Dark barley wine, winery fruity flavour.

MAULDON, Suffolk

Bitter, 3.8, Crisp dry bitter.

Broomstick Bitter, 4.0, Special for the season.

White Adder, 5.3, A strong spicy fruity beer.

MITCHELL'S, Lancashire

Lancaster Bomber, 4.4, Excellent new stronger beer from this family brewery.

MOORHOUSES, Lancashire

Black Cat Mild, 3.2. Excellent full flavoured mild ale.

Pendle Witches Brew, 5.1, Very drinkable hoppy sweet brew with a balance of bitterness.

MORLAND, Oxfordshire

Tanners Jack, 4.4, The latest from the brewers of Old Speckled Hen.

MORRELLS

Mild, 3.7 Full bodied, fruity dark mild. The 2

Varsity, 4.3, Malt and Hops rather than bitterness predominate.

NETHERGATE, Suffolk

Bitter, 4.0, A dry very bitter brew with underlying maltiness.

Umble Ale, 3.8, An ancient recipe, using coriander for body, bitterness and flavour.

Umble Magna Porter, 5.5, Rich and dark, with the bitterness of coriander.

CRICKEY
Remembered Stout 5.0 The 2
Beerlist is continued

on page 18.



The Trafford Arms

61 Grove Road, Norwich. Tel 01603 628466

On the junction of Grove Road and Trafford Road. (Near Queens Road Sainsburys)

For lovers of quality cask conditioned beers served in a fraternal atmosphere, look no further than the Trafford Arms - more than just a pub.

Nine cask beerpumps including two milds.

Open All Day, Every Day

Chris & Glyn - your hosts within

Invite you to their

THIRD VALENTINE BEER FESTIVAL

Commencing Monday 12th February

for one week, over 60 beers.

Work up a thirst for when Winter's at its worst.



Branch Activities

Many of those working here this week are volunteers from clubs and organisations without whose help the festival would not happen. The remainder, often working behind the scenes (and into the early hours of the morning during festival week), are members of the local Branch of CAMRA, who not only cause the festival to happen but work throughout the year to further the aims of CAMRA, enjoying themselves as they do so.

"What do they do for the rest of the year?" is the question often asked. I can confirm that we are not stored in the vaults beneath the hall for the remaining 51 weeks of the year, there is life beyond St. Andrew's Hall.

Actively participating in CAMRA meetings, committees, beer festivals and social events at both local and national level, we are also involved in the surveying and selection of pubs for the Good Beer Guide, national price surveys and the publishing of local guides.

If we look to our calendar for the year to date these are just some of the events we have been involved in.

Winter Ale Trail

Starting on 1st January, its aim is to remind drinkers that pubs still exist in what is a naturally quite period. This as in previous years, the trail was well received by publicans and generously supported by breweries. The object of the trail is to visit a minimum of 25 out of 40 pubs over a three month period so as to qualify for trail goods and to enter a prize draw. This year the Windmill at Great Cressingham was voted pub of the trail by "trailers" and it was presented with a special engraved mirror, which provided an excuse for another social evening.

First Friday Fives.

Started about two years ago, the "Friday Fives", as the name suggests, are held on the first Friday evening of each month, visiting five pubs within Norwich or its immediate suburbs. With over 200 pubs to visit everyone will be visited by 1997. Thankfully most have real ale available, albeit some of dubious quality. In those few pubs not serving real ale, "we have no call for it" the landlord has

watched 15 to 20 paying customers turn and walk out.

Branch Meetings

Held on the third Tuesday of every month, excluding October, these are probably the most important of all branch activities. Meeting at various licensed premises in Norwich and the county we discuss matters affecting CAMRA at both local and national level. Pub and brewery news is always the most popular item on the agenda. Around 40 members come along to these meetings. Unfortunately though we arrange meetings as far afield as Fakenham, Gt Yarmouth, Sheringham etc. we rarely see members from those areas. Free transport is arranged from Norwich, so regulars don't miss out.

Our most successful meeting this year was at Buffy's Brewery, where we were joined by members from West Norfolk and Suffolk Branches for a social evening and BBQ. We would like to extend our thanks to Rodger and Julie for a memorable evening (for those who can remember it).

County Trips

Held on the third Friday of the summer months we set off from Norwich with map, compass and 52 seater coach, to find pubs, some well off the beaten track. Our aim is to visit at least five, but the record is currently nine in one evening. These have proved very successful, but this may be due to the chips at the end of the evening.

Summer Outing

Every year we have a Saturday Day Away. This year to Cambridge where, in amongst the numerous Greene King houses, we managed to find some pubs worth visiting. On our return we stopped at The Prince Albert, Stow cum Quy, which claims the record for featuring the greatest number of guest ales, currently well over 1000.

Brewery Visits

There always appears to be a great demand for brewery visits. I am never sure whether this is due to a genuine interest in the intricacies of the brewing process, or the opportunity to

sample the products at the end of these exhausting investigations. So far this year we have visited Fullers, Buffy's, Adnams and Icen, with Nethergate and Tolly Cobbold to follow. Unfortunately most breweries restrict the size of parties, so tickets for these trips go quickly at branch meetings.

Lord Mayor's Procession

Once again we entered a float, a sterling effort from a few stalwarts. This year's theme was "PEACE". Whilst the peace of a country pub may have been lost on the general melee of the procession I feel that all those who took part should be congratulated.

Finally I would like to take this opportunity to apologise to some and offer thanks to others. Firstly I would apologise to all landlords, landladies and customers who have had their peace shattered by the unannounced arrival of between 20 and 30 thirsty souls wishing to be served. Two to be singled out for special attention must be the landlady of the Rose & Crown, Frettenham, who had her early evening nap interrupted; and the landlord of the Gardenhouse, Mundham. If there had been

an official timekeeper present he would now be in the Guinness Book of Records for the short time he took to clean his pipes when we descended early one Friday evening.

Thanks must be to all who have endured our imposition on the peace of their pint and made us welcome during our fleeting visits, and most of all to Noel, our long suffering and little complaining coach driver. He has, on occasion, been asked to take his coach down some narrow country lane, with grass up the middle, only to be told "I had no trouble getting through on my motorbike".

If, after having read this, you feel that you may like to become involved then why not come along to one of our meetings. We are a reasonably sociable group, of all ages, both sexes, single, married and divorced. Like most clubs and societies, if you persist in turning up to our meetings we may even talk to you.

Look forward to seeing you.

Ray Parker

St Andrews Tavern

**Tired, Listless, In between beer festival sessions?
Lost and nowhere to go?**

**During Beer Festival Week we are open all day with a
wide range of cask beers and are serving food 11-7**

No Smoking Cellar Bar

Out of St Andrews Hall, cross St Andrews Street on the the pelican
crossing, turn right, 100 yards.

Listed GBG 1995 & 1996 .

Venue for N & N CAMRA Committee Meetings

OLD CHIMNEYS, Suffolk

Military Mild, 3.4 A new beer launched at this festival.

Swallowtail IPA, 3.6, Clean crisp dryish bitter.

Great Raft Bitter, 4.2, A sweeter, malty best bitter.

Natterjack Premium Ale, 5.0 Full bodied rich and fruity strong ale.

PALMERS, Dorset

Bridport Bitter, 3.2, A classic light ale, subtle, clean tasting and well balanced.

IPA, 4.2, A distinctive dry bitter beer, quite complex.

PILGRIM, Surrey

Saracen Stout, 4.5 Rich bitter sweet roast malt stout.

RCH, Somerset

East Street Cream, 5.0, Smooth sweetish rich brew.

REBELLION, Buckenhamshire

IPA, 3.8, Clean tasting full of malt and hops.

ESB, 4.5, Slightly sweet, well hopped bitter.

RECKLESS ERICS, Mid Glamorgan

Retribution, 3.4, Light, pleasing well balanced bitter.

REEPHAM, Norfolk

Granary, 3.8, Full bodied, malty fruity bitter.

Rapier, 4.2, Exceptional clean tasting, well balanced bitter.

Norfolk Wheaten, 4.7, A wheat beer brewed specially for the festival.

Smugglers Stout, 4.8, A return of this fruity, rich dark beer.

RIDLEY, Essex

ESX, 4.3, A well balanced, hoppy brew.

Spectacular, 4.6, Sweetish, light summer beer.



The Ribs of Beef

Fye Bridge, Norwich

City Centre Riverside Freehouse

Open all day for locally brewed ales, bottled beers and coffee.

Delicious lunches and bar snacks 12 - 2 every day.

Wherry room by the jetty.

Listed in the 1996 Good Beer Guide.



The HORSE AND DRAY

An Adnams House

(with independent brewers guest ales)

Excellent Beer

Excellent Food

Excellent Company

Separate dining area.

Garden in summer & a Real Fire in Winter.

Listed in

CAMRA's 1996 GOOD BEER GUIDE

The RAILWAY TAVERN Reedham

A FREE HOUSE by the Rly. Station

GBG listed 1994, 1995 & 1996

After a "staggering"

4th REEDHAM BEER FESTIVAL

We shall be purveying for your

PLEASURE this AUTUMN

a variety of high gravity WINTER ALES.

OPEN ALL DAY FRIDAYS,
SATURDAYS & probably SUNDAYS too
- log fires, jugs and hot poker at the
ready for mulled ales.

Reach us by Road, River or Rail

(30 trains stopping at Reedham Daily)

Tel Kathy or Ivor : 01493 700340

Good Food & En suite B & B.

STOCKS, *S. Yorkshire*

Wheat Beer, 4.7, A very dry, golden wheat beer.

St Ledger Porter, 5.1, A black nutty, dryish porter.

TAYLORS

Golden Best, 3.5, A soft sweetish delicate brew, back by popular demand.

Best Bitter, 4.0, Exceptional clean tasting, fruity and very bitter.

Ram Tam, 4.3, Dark, dry hoppy with lots of fruity notes.

THWAITE'S, *Lancashire*

Best Mild, 3.3, A smooth malty beer with a clean bitter finish. A winner last year.

Craftsman, 4.5, A dry hoppy golden premium beer.

Big Ben, 5.0, New seasonal brew from this long established brewery.

TOLLY COBBOLD, *Suffolk*

Cobbold IPA., 4.2, A sweetish fruity best bitter, with citrus notes.

Launched this year.

Old, 5.0, Dark rich old ale, plenty of roast malt. Now stronger than in previous years.

Tollyshooter, 5.0, Rich complex ruby ale, well balanced, and easy to drink.

Moonshine, 6.0, A specially reserved supply of this strong dark ale.

ULEY, *Gloucestershire*

Bitter, 4.0, A dry hoppy bitter.

USHERS, *Wiltshire*

Autumn Frenzy, 4.2, Excellent seasonal brew.

Founders Ale, 4.5, Sweetish but quite bitter, full bodied malty brew.

More details about most of the breweries and beers can be obtained in the 1996 Good Beer Guide, on sale at the CAMRA Goods Stall

WADWORTH, Wiltshire

IPA, 3.8, A classic gentle, delicate, and very complex IPA.

WILD'S, W. Yorkshire

Session, 3.8, Excellent light hoppy bitter.

Oats, 4.1, Stronger, full bodied, bitter ale.

Blonde, 4.5, Pale, subtle, gentle, wonderful.

Thing, 5.0, Light coloured, full flavoured, hoppy bitter.

WOODFORDE'S, Norfolk

Broadsman, 3.5, Slightly fruity, session bitter.

Mardlers Mild, 3.5, Deep red fruity mild.

Wherry, 3.8, Distinctive hoppy, slightly sweet bitter.

Old Bram, 4.1, Traditional amber old ale.

Great Eastern, 4.3, Excellent well balanced clean tasting premium bitter.

John Browne's Bitter, 4.4, A very malty, sweetish beer, only lightly hopped.

Nelsons Revenge, 4.5, A strong fruity aroma, quite a malty bitter.

Victory Ale, 4.5, brewed for VE day, a second brew for us. A nutty old fashioned type of beer.

Norfolk Nog, 4.6, A old fashioned traditional Norfolk brew. Dark and complex.

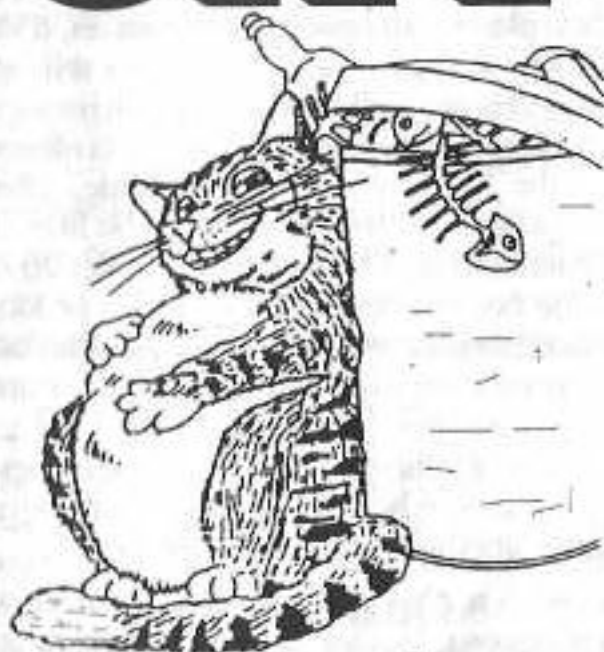
Phoenix, 4.8, Arising again, strong and very drinkable bitter.

Baldric, 5.6, A strong old style ale, sweet and complex.

Head Cracker, 7.0, A champion. Strong, fruity, quite dry and bitter.

Additional Beers will also be making an appearance during the week.

The FAT CAT



*Norwich's
Beer Emporium
Always 18 Cask Ales
available
specialising in independent
brewers beers.*

*(12 guest brews on gravity from
our cooled cellar).*

*A Real Free House
47 West End St, Norwich
01603 624364*

What are they are up to.

Real Ale is spreading

There has been a remarkable increase in the number of real ale breweries in recent years, with many new producers entering the Independents section of the 1996 Good Beer Guide. British ales are unique the world over, and it is good to see new breweries countrywide carrying on that tradition. Whilst the bigger brewers are closing breweries, the micros are taking their place with new small breweries, 85% of pubs in England and Wales now sell real ale. All is not well however. Small brewers are disadvantaged by huge discounts offered by the big boys to the free trade, often subsidised by the tied estate. The likes of Whitbread and Allied-Domecq offer 20 or more beers, often with the names of long closed breweries attached, to a landlord who signs up with them for a big discount. This is not choice for the customer, who has no way of telling the origin of some of these beers, before he parts with his money and tastes another indifferent bland beer.

Quality Matters

CAMRA also seeks quality real ale not just its availability - a badly served pint of real ale can put people off trying another, for life.

Drinking some of the overpriced national brands can do the same, the drinker missing out on the wonderful diversity and variety of traditionally crafted beers. At this festival you will only find these traditionally brewed ales.

Short Measure

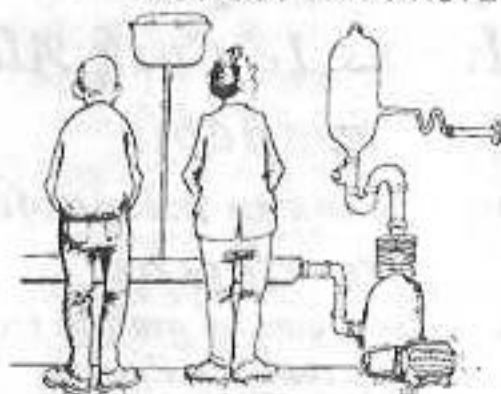
CAMRA is seeking to get rid of short measure in pubs. Brim measure glasses that can lead to the loss of 20p or more of beer for each and every pint you buy. Next time you are out just think how much that head has cost you. We would never accept short measure for other goods, so why should we for beer.

Poor Dispense

There is now a fashion for swan-necks dipping down into the beer and tight sparklers on handpumps. Developed to provide a smooth creamy taste by removing most of the dissolved gas. These are now being used for serving southern beers, where the advantage of the tight head to assist short measure is not lost on some brewers and landlords. Southern beers should have a loose head, with most of the natural carbon dioxide remaining in the beer. Contrary to popular belief, southern beers are not flat. If

you see a tight sparkler serving southern beer ask for it to be removed. You are paying for your pint, and should get the best possible pint, not one with all its life knocked out of it. On the subject of swan necks handpumps, how often do you get a fresh glass every time. If you don't it's likely that the person before didn't either, and your pint will have a little from his glass. A little what I leave to your imagination!

CUT OUT THE WASTE



WITH THE
LATEST
AMBER
NECTAR
RECYCLING
UNIT

IT CHILLS,
DILUTES
AND PUTS
BACK THE
GAS

WARNING! NOT SUITABLE FOR PUBS SELLING REAL ALE AS
EVEN WHEN RECYCLED IT HAS FAR MORE FLAVOUR THAN
YOU KNOW WHAT

TRADITIONAL PUB GAMES

Your chance to show that skill will win from an excellent range of prizes.

Our traditional games section will bring from you a display of amazing hand and eye co-ordination.

Located in Blackfriars' Hall.

Nitrokeg replacing keg

In the trade CAMRA faces another major battle ahead with the introduction of the nitrokeg ales. You may have seen the appearance of Caffreys Irish Ale in your pubs. This is not a stout as you may think but a new style, keg bitter produced by Bass which is filtered and pasteurised and served by a mixture of nitrogen and CO₂. IT IS NOT A REAL ALE. A canned version with the dreaded widget is planned and an export strength version is being brewed for Italy and Spain.

Less fizzy than old style keg beer, the mixed gas nitro keg beers are pushed to the bar by a mixture of carbon dioxide and nitrogen. Conditions are perfect for a big push on nitrokeg ales, both standalone brands such as Caffreys and nitro versions of other beers, including cask beer brands such as John Smith's. With a long shelf life, little waste, and a big head, nitrokeg ales are as efficient and profitable as old style keg. Add the effect of swan-necks, low cellar temperatures and increasingly bland national brands you have the marketing man's dream.

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. 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 for you to enjoy. No experience required.

Trade Agrees

The Publican newspaper agrees as they say that "The big brewers are looking to cut costs and make stocking and service of beers as easy as possible. Nitrokeg is a way they can cut corners." Nitrokeg won't fool the experienced real ale drinker. But it's still a threat because it might fool new drinkers.

Complain

Bass suggest that nitrokeg ales such as Caffreys are the price we have to pay for too many cask ales, which is nonsense. It is bland, but if a pub puts it on, and diverts trade from cask ales those will suffer from a lower turnover. Then with a cry that "real ale does not keep" you will see your favourite beers go from the bar, to be replaced by keg.

So when your local fits a nitro beer complain, complain even more if you see it listed alongside the cask ales because it's not a real ale, and it's up to us all to make sure it's not passed off as one.



POMPEY ROYAL
WOODFORDE'S WEASELPIS'
ABBOT ALE
LONDON PRIDE
ADDLESTONES CIDER



**WHERE
EVERY
DAY,
A BEER
FESTIVAL**

ADNAMS
BRAKSPEARS
BODDINGTONS
FLOWERS O'B
MORLANDS
O.S.H

BEER TYPES FOR ALL

Traditional cask beers such as we have at this festival are not all similar. Different styles have evolved to cater for different tastes. Those who say they don't like beer, typically a lager drinker, just haven't found a beer to their taste, but when they do life will never be the same again.

So to help you here is a guide to the principal types of beer to be found at this festival.

Mild Ales

Mild doesn't have to be dark or low in alcohol. Milds at the turn of the century were around 5% ABV. They have a lower hop rate than bitters and the style was developed for industrial and agricultural workers who drank large amounts to quench their thirsts, and provide energy. Modern milds tend to be low in alcohol, around 3.5% ABV, often low in bitterness and anything from pale golden such as Taylors Golden Best to black. The colour comes from the use of crystal, brown and black malts which give roast malts and chocolate aromas.

Bitter

Bitter is a 20th century beer, a commercial version of the export pale ales, e.g. India Pale Ale (IPA), from the last century, were beers designed to be stored in casks for many months. They were high in alcohol, around 6%, and heavily hopped. The success of pale ale led to the production of beers that were ready to drink a few days after leaving the brewery. Bitters today vary from 3.5% to 5.5% ABV. They are generally copper coloured due to the use of crystal malt together with pale malt, but there has been a recent trend for lighter golden beers, especially for the summer trade.

Porter and Stout

This style has revived dramatically in recent years. Porter was originally a blend of brown and old ales and was in enormous demand in the 18th century. The strongest or stoutest version of porter evolved into a distinctive style of its own, especially in Ireland, smoother and less bitter. Porter almost disappeared in Britain during World War I when the use of dark malts was banned as they were less efficient to make than pale malts. Recipes and strengths vary but porter should be jet black from the brown and black malts used. The beer is hoppy, rich and bitter.

Old Ale

This beer is usually brewed and drunk in winter. A true old ale is strong, over 6% ABV, fruity but balanced with hops.

However most Olds are now strong sweetish milds, 4% to 5% ABV. Indeed some are brewed to old mild formula. Colours vary from pale through copper to dark. Tolly Cobbold Old is an example.

Barley wines

The modern name of a strong ale and there is an indistinct dividing line between barley wine and old ale, except that barley wines are brewed all year round. They are usually at least 6.5% ABV but can reach 12% ABV. These beers often have a "tart" sweetness, and are often improved with keeping some months. Try our Tally Ho as an example.

Flavoured Beers

The tradition of using herbs and fruits has revived in recent years. Any of the above beer types may be flavoured, but in most cases the base will be a strong bitter or Old Ale. This year's festival features some fine examples.

The Story of the Festival Beer Glass.

Festival glasses are now collected by many thousands of people. Early glasses can fetch £10 or more in Car Boot sales. This is a brief collectors guide.

The first Norwich Beer Festival, held in Blackfriars' Hall in October 1977 was scheduled to have a souvenir glass. Unfortunately a strike at the manufacturers meant they were never delivered. This festival was a great success, with the hall packed all the time. Unfortunately a loss was made because customers simply could not get in to drink the beer available, and so the following year when the festival moved to St. Andrew's Hall, with some 42 beers available, glasses were not ordered. There was no festival in 1979.

In 1980 the festival had the first issued glass, known popularly as the green dragon glass, it used a snap logo with a reverse CAMRA logo. At the same time we were asked if we wished to have the first festival glasses cheaply. A sample case of 24 duly arrived, with about 16 glasses not broken in it. Though rather appalling, a heavy one pint "Tudor" tankard, with a small CAMRA logo, we said we would have them.



Meanwhile the manufacturer broke up for skillets the remaining stock. So the glass that was never issued is a rare beast.

By 1981 the Norwich & Norfolk Branch had adopted a logo, and this was used on the 1981 glass, with for the first time the year. This was also the first year when festival half pints were available. The following year the same logo, with 1982 was used on a 24 fluid ounce lined glass. The branch also produced a glass for an Old Time Wind Up, which never sold in quantity, and acted for many years as a reserve supply. Available from the souvenir stall were festival pottery mugs.

The 1983 was the start of the annual festival logo, a dragon on a beer cask, black and red. 1984 was a white snap dragon. Also produced at this time were a batch of reserve glasses

with just the branch name on it, which has become something of a collectors item as well.

1985 saw a very good graphics logo, black on yellow, but no dragon. In 1986 the dragon returned, glasses were screen printed, and not very dishwasher safe. Due to an error by the makers rather a lot of these glasses were made.

In 1987 we moved to three colours and transfer printing. This though more expensive enabled better quality, fine detail and more use of colour. This has continued with each year, four colours in 1991 and 1994 five colours.

1991 also saw the return of the lined glass, as we were able to get 22 fluid ounce glasses lined at one pint for the first time.

Each year we have a debate about the shape of glasses, we started with nonics, moved to tulip, crown Viking and conicals. In recent years we have mainly had tulip glasses as we can get these as 22 oz.



glasses, and they are quite strong. Conicals have a tendency to be fragile. The sharp eyed will have noticed that in 1993 we had two different glass designs, pints a halves. This was because the manufacturers did not

have sufficient stock of the type we asked for. The purist collector should have four glasses from 1993.

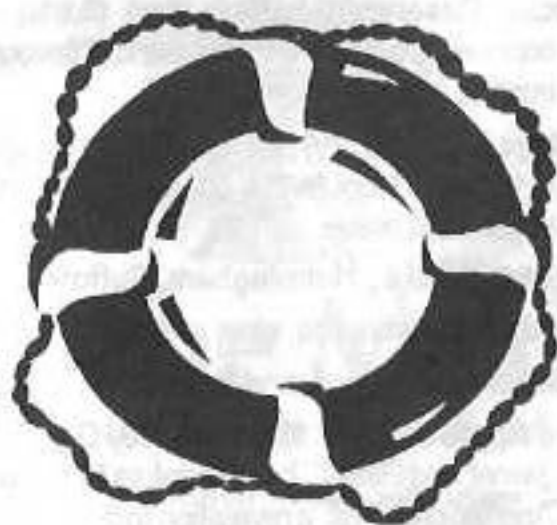
We have also had a number of special glasses made. Notably one for the CAMRA National AGM held in Norwich in 1990, and last year a limited edition Norwich 800 glass.

National AGM



**Norwich
1990**

**BEER IS BAD FOR YOU?
TOO MUCH FUN IS BAD ALSO?
WELL
DON'T GO TO**



**THE DOCK TAVERN
DOCK TAVERN LANE
GORLESTON
GT TARMOUTH
TEL 01493 442255**

**LISTED IN THE 1996
GOOD BEER GUIDE**

WOODFORDE'S
AT THE
**NORWICH
BEER FESTIVAL**
NORFOLK'S OLDEST ESTABLISHED BREWERS
TRY THE FULL RANGE INCLUDING
VICTORY ALES



This year's Festival Special
brewed to a 1940s recipe
and the fabled

PHOENIX XXX



**WOODFORDE'S
NORFOLK ALES**

**BROADLAND BREWERY, WOODBASTWICK, NORWICH, NR13 6SW
TEL: 01603 720353 FAX: 01603 721806**

THE 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 traditional cider being produced we now have an increasing number producing this once very common Norfolk drink. Sadly only a small number of pubs take this excellent product, and this festival provides one of the rare chances to see what is available. We are always interested to hear of new producers in the County.

Burnards, Banham Norfolk

Sweet (6.5%) A rich fruity tang with a warming aftertaste.

Norfolk Oak (6.5) A sweet cider, with the mellow notes of oak maturation.

Dry (7.8%) Classic Norfolk cider, smooth and golden with a rustic nose.

Apple Juice (0.0%) Freshly pressed in the traditional manner.

Castling Heath Cottage Cider, Boxford, Suffolk.

Dry (7.5%) Delicate but tasty.

Rum Barrel (7.5%) Matured in rum casks to produce a stronger warmer glow. Smoother than most dry ciders.

Perry (Medium) (7.5%) A new venture this season.

Crones Cider, Kenninghall, Norfolk

User Friendly, (Medium) (6.5%), Fruity bite that develops into a solid flavour.

Original, (Medium) (8.0%), stronger & full bodied.

Special Reserve, (Medium dry) (8.0%) A connoisseurs cider. Wonderful blend of flavours leading to a long dry finish.

Vintage (medium dry) (8.5%) The heavyweight of the brand, not for the timid, but will richly reward the brave.

James White, Helmingham, Suffolk

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

Medium (8.0%) Launched this season.

Pure Apple Juice (0.0%) - Bramley Dry, Cox Sweet and Pear Three varieties from East Anglian orchards, a revelation to those used to drinking "supermarket juice".

Norfolk Cider Company, Riddlesworth, Norfolk

Kingfisher Medium (8.0%) Award winning and consistent blend of East Anglian apples.

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%), Satisfying smoothness which develops into a distinct and strong dryness.

Apple Juice (0.0%) Summer Dry, Autumn Medium, Winter Sweet. Each of these juices has its own character, light dryness of summer, mellowness of autumn and the heavy richness of winter.

White Gate, Broadland, Norfolk.

Dry, (6.0%) Available for the first time at this festival from a new producer. A crisp flavour with a hint of actuarial dryness.

From Elsewhere

We are having a collection from West Country farmhouse producers just before the weekend. As this is the start of the season we are not sure what we will be able to get from each. Signs on the Cider stall will tell you what is available. We hope to have about 16 different West Country ciders.



The Making of Cider

Apples - The Ingredient

Real traditional cider has even less ingredients than beer. Just apples. Even the yeast that turns the sugar in the apples to alcohol is not added but natural.

Most people have an idea of how to make beer but what about cider? First the apples are crushed to a pulp. The pulp is then taken and placed on cloth or a straw bed. This is then covered with a layer of cloth or straw and so on until a multilayered sandwich is formed, often four feet high. This sandwich, which is traditionally known as a "cheese", is then pressed slowly so that the juice runs out.

Fermentation

The juice is then put into containers to ferment. The fermentation is caused by naturally occurring yeast on the fruit which is then transferred to the juice on pressing. The length of the fermentation time will alter according to whether the cider is to be sweet or dry. Dry cider can take up to a year.

The Cider 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. Most of the cider bar staff are knowledgeable about cider and will grade each cask before it goes on sale. They will willingly help you find a cider to your taste.

Apple Types

The taste, of course, depends on the variety of the apples used. There are hundreds of different varieties but many are sadly disappearing. In essence there are four types:

Bittersweets: low in acid, high in tannin and sugar. The most widely used type.

Bittersharp: high in acid, tannin and sugar; low in flavour.

Sharps: high in acid, low in tannin.

Sweets: low in acid and tannin.

There are few apples that can make a good cider on their own. Most are blended to get a round and balanced flavour. As a consequence, the variety of different tastes is limitless and of course will vary from year to year with different season's apple crops.

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

Your Questions Answered.

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

A. 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 as low as possible. However if you are coming for a number of sessions, why not join CAMRA and get free admission to all sessions?

Q. Why do you use tokens?

A. Tokens make it much quicker to serve you at the bar, avoiding the problems of working out and giving change.

Q. Why do you have so many beers from the local breweries.

A. Because many of our customers like to drink them. Over 20% of festival visitors come from outside Norfolk. In addition many of the brews we feature from local brewers are normally available in only a few outlets.

Q. Why do you always have the same beers apart from my favourites.

A. When selecting beers for the festival we try to ring the changes whilst at the same time recognising that for some people it would not be the same festival if certain beers were not on sale. Every year we aim at over 50 brews we have never had before, and to change at least 50 beers from the previous year. This year we have made a special effort to obtain some of the seasonal brews which many of the well established breweries have started to produce.

The Good Beer Guide is your guide.

Do you know a pub that should be in the Good Beer Guide? If so make sure you nominate it, don't leave it to others. If you are a member, turn up and vote for the pubs of your choice.

We Use Lined Glasses



Norwich Beer Festival supports CAMRA policy to use lined 22 fluid ounce glasses, so ensuring our customers get a full pint when they ask for a pint. Remember this when comparing prices.

LOGO REQUIRED

Could you design a logo for the Festival?

Every year we hold a £100 prize competition for our logo. If you have the idea then please enter. We don't insist on finished artwork, we are able to add lettering etc. The only specification is that it should be successful when small, as on the glasses, and when used on posters or T-shirts. Logos with dragons often get selected, and next year is the 900th anniversary of the Cathedral, which could be combined with a dragon. Send your entry to the Beer Festival Office, 5 Hill Street, Norwich by early March.

Full conditions are available on application to the above address, and apply to all entries.

*Something
different
Our Quality
Apple Juices
make a very refreshing
non alcoholic
drink
available from
the cider bar*

Diary Dates

All members and prospective members are welcome.

Full details of all meetings are published in "What's Brewing" the campaign newspaper sent to all members.

November:-

- Fri 3rd Friday Five, Ferryboat, Kingsway, Strikers, Clarence Harbour, Coach & Horses, start 8.00pm, all welcome.
- Wed 15th Nethergate brewery trip, Tap & Spile only 5.30pm, places limited to ~ 20, Tickets only.
- Fri 17th Beer Festival Workers Party, by invitation, see staffing officer.
- Tue 21st 8pm. Branch meeting, Wyndham Arms, Sheringham, coach at normal pick-up times, see below.

December:-

- Fri 1st Friday Five, Micawbers, Ten Bells, Premises(Art Centre), Plough, Anchor Quay Wine Bar.
- Tue 12th Branch meeting details to be confirmed
- Fri 15th Christmas Crawl, route to be planned see Christmas Norfolk Nips.

January 1996

- 16th AGM Billy Bluelight, Hall Road, Norwich. Guest Speaker, Food Etc. Closing date for GBG Nominations.

February 1996

- 20th GBG Voting Meeting.
- All coach trips above depart at these times
- 6.45- Top Long John Hill, via Riverside, Ketts Hill to
- 7.00- Heartsease Roundabout & Sprowston Firestation.
- 7.15- Tap & Spile (White Lion) Oak Street.
- Unless otherwise indicated
- Coaches to Branch meetings free, others £1 to £5, depending on distance and venue. Discounts for members. Drop off outer and inner ring roads.

VISIT

TOLLY COBBOLD

FOR FULLY
GUIDED

BREWERY TOURS



Taste the malt, and smell the hops on a fully guided tour of this magnificent Victorian Brewery. Marvel at the art of brewing and enjoy a complimentary glass of superb cask ale in **THE BREWERY TAP.**

This pub is open to the public, with delicious, freshly prepared snacks and meals served at normal times. Tea and Coffee always available.

MAY- SEPTEMBER:

Tours every day at 12 noon,

OCTOBER- APRIL:

Tours every Friday at 12 noon,

Party bookings by arrangement any day 10am - 8pm.

For brochure or menus: Tel: 01473 231723(day)
01473 281508 (evenings) or fax: 01473 280045

or write to:

Tolly Cobbold, Cliff Road, Ipswich. IP3 0AZ

**PRESENT THIS ADVERT & YOU'LL
QUALIFY FOR 2 places for the price of 1**

Reepham Beers
Distinctively Different
Worth Seeking Out.



Whilst every care has been taken in compiling this programme we cannot guarantee that any particular beer or cider will be served, or that it will in any way correspond with the description of beers. nor can we guarantee that any particular entertainment or other service or facility will be provided.

Edited by Philip Tolley

© 1995 Norwich & Norfolk CAMRA

Beer Festival Office, 5 Hill Street, Norwich

Entertainment

A feature of the Norwich Beer Festival is the live entertainment at all sessions.

Monday Evening

Derek Warne Duo.

Way Out West

Tuesday Lunch

Lunch - Three Busketeers

Tuesday Evening

Feels Like Rain

Sole Bay Jazz Band

Wednesday Lunch

Lunch - Three Busketeers & Derek Warne

Wednesday Evening

Folklaw.

Drayton Band (Brass)

Thursday Lunch

Lee Vasey trio

Thursday Evening

Hunky Dory

Aylsham Silver Band

Friday Lunch

Derek Warne Sextet

Friday Evening

Rhythm 'N' Reeds

Jonathan Wyatt Big Band

Saturday Lunch

Die Bayern Kapelle Oompah Band

SATURDAY PARTY NIGHT

The Yarebeats

Lucas & his Soul Band

Derek Warne & Friends will be filling early evening spots Mon, Tue & Wed.

Dick LeGrice on the Concert Organ. Tuesday, Thursday & Friday lunchtimes and Wednesday & Thursday Evenings

NEXT YEAR

1996

**19th NORWICH
 BEER FESTIVAL**

Monday 28th October to
 Saturday 2nd November