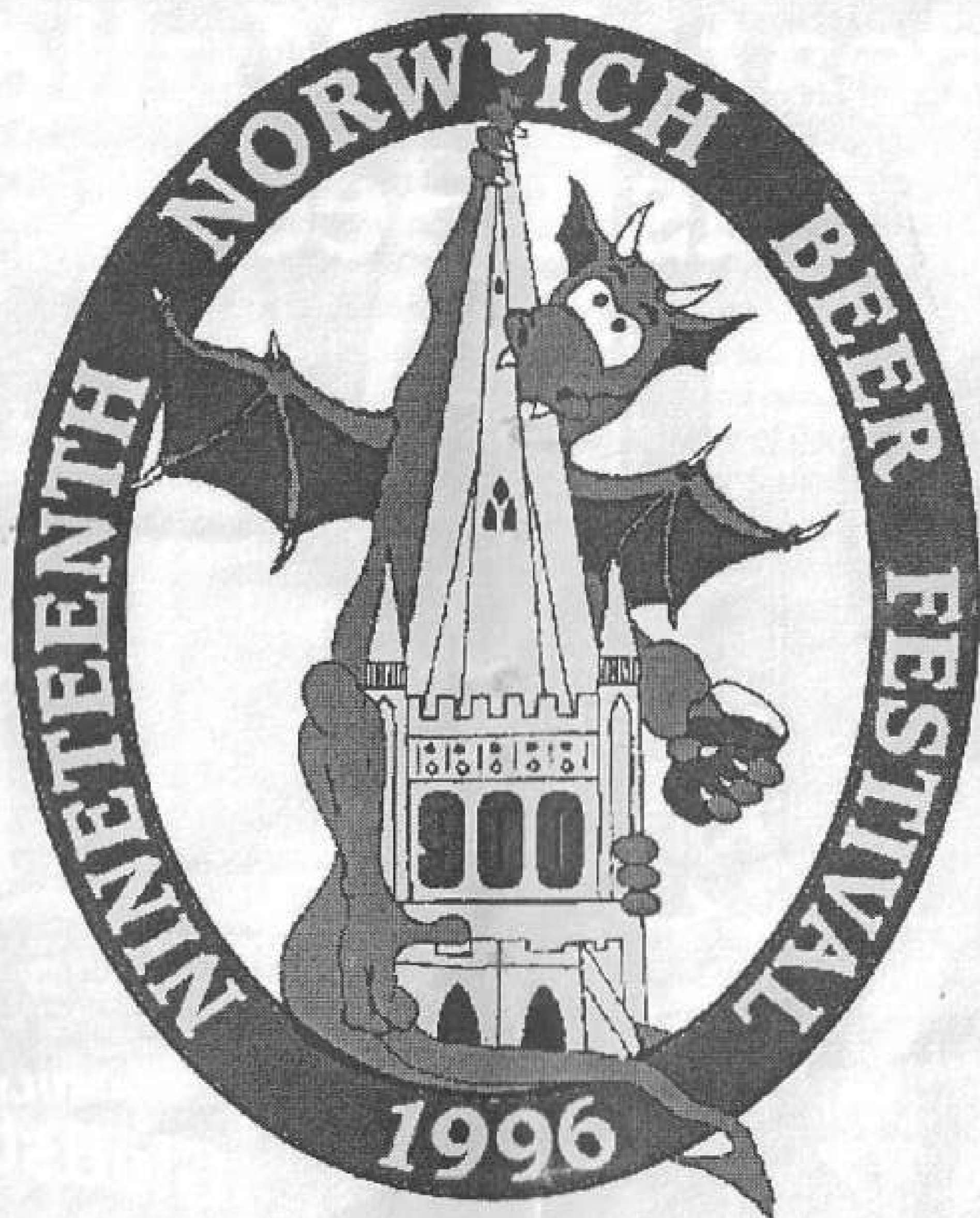


NORWICH & NORFOLK
CAMPAIGN FOR REAL ALE

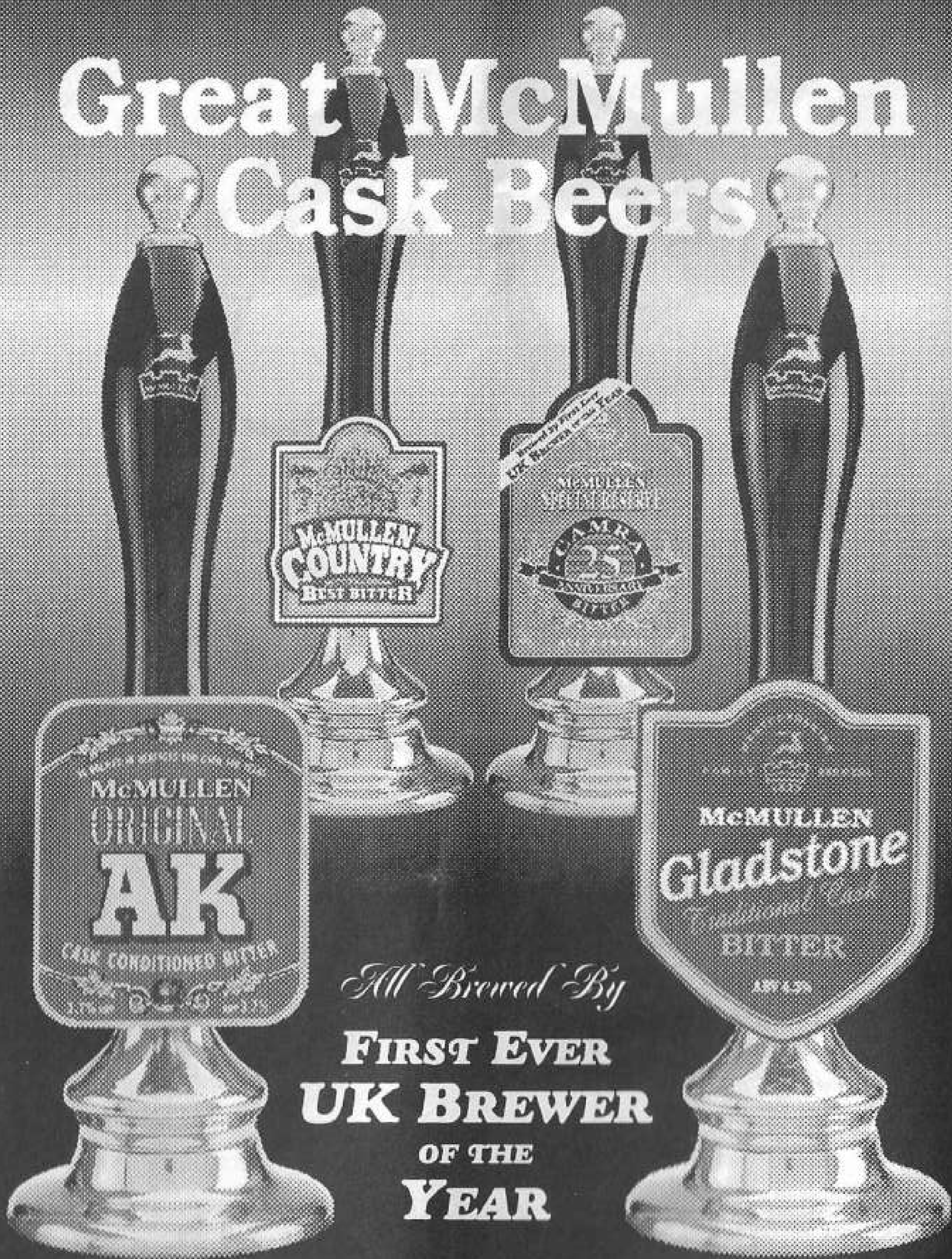


**FESTIVAL
PROGRAMME**

Including the
BEER & CIDER LISTS

32 Pages
only 20p

Great McMullen Cask Beers



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FIRST EVER
UK BREWER
OF THE
YEAR



McMULLEN HERTFORDSHIRE FAMILY BREWER

Welcome to Norwich Beer Festival

Every year we try new things at the festival, trying to make things better. We also listen to your comments and complaints. We are very conscious of our customers waiting in queues, so for example we have limited the number of advance tickets for coach parties that we issue each night. We have also seen increases in the advance sale of Saturday night tickets, and now only half will be available for sale before the festival, the remainder for sale only whilst we are open, so that everyone has a fair chance to come to our special night.

This year the beer selection has many new and unusual brews. To make room for these we have had to drop, for this year, many of our regulars. We are sorry if your favourite is not here, but we are sure that you will find something to interest you amongst the record number of over 200 beers. Many of these beers are from smaller breweries who are particularly at risk from threats to the Guest Beer. Please let us know, is this the direction the festival should go in, or

would you like us to have more beers from the more established breweries.

We are not going to give short measure just to lower prices. We are not going to fit bits of plastic to tight sparklers to make sure lots of creamy head full of air is served. We cannot compete on price with those pubs who treat beer festivals as a loss leader to get customers into a pub which for the rest of the year offers little choice other than National brands. We will, as always, offer value for money, full pints of good correctly served beer.

Finally to those of you who would like us to be an even bigger festival, how about helping us. All our staff are volunteers. Without them there would be no festival. We could have more space for more people, but only if we can find the staff to serve the customers. Perhaps if you, and a few others, could give us one evening of your time, we may be able to grow. You may even find out how much fun it can be working at the festival.

Alan Edwards, Festival Organiser

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A Beginner's 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 19th 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 tippie be ready to hand over the required number of tokens. For example, Bateman's Mild at £1.40 per pint would require 14 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 £1.50 per pint you will be asked for eight tokens and be 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 £6 kit of glass and tokens, sufficient for at least 2 pints depending on the beer you buy as well as your glass deposit..

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 beerlist 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 eighty different brews available during each session, and often have many more, but remember beers will sell out and new beers will be put on all the time 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 to start with.

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 juices for a refreshingly different drink..

HOW TO FIND YOUR BEER

We have two halls both of which have a beer bar in them. The Blackfriar's Hall bar will have all Norfolk brews from our six Norfolk Breweries, including Festival specials. Blackfriars bars will also have beers from the Wavney Valley Breweries. Be warned, this bar has some rather strong beers on it.

In the St. Andrews 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.

It is our policy to put beers on as soon as they are ready, not keep them for later sessions. We aim for at least 80 different beers in a session to be available, and sometimes we may have over 140 at one time.

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,

In some cases a **P** or **N** has been added to indicate a small pub brewery or a new brewery started up in about the last year.

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 Andrews Tavern, St. Andrews Street** for providing meeting places for planning the Norwich Beer Festival.

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

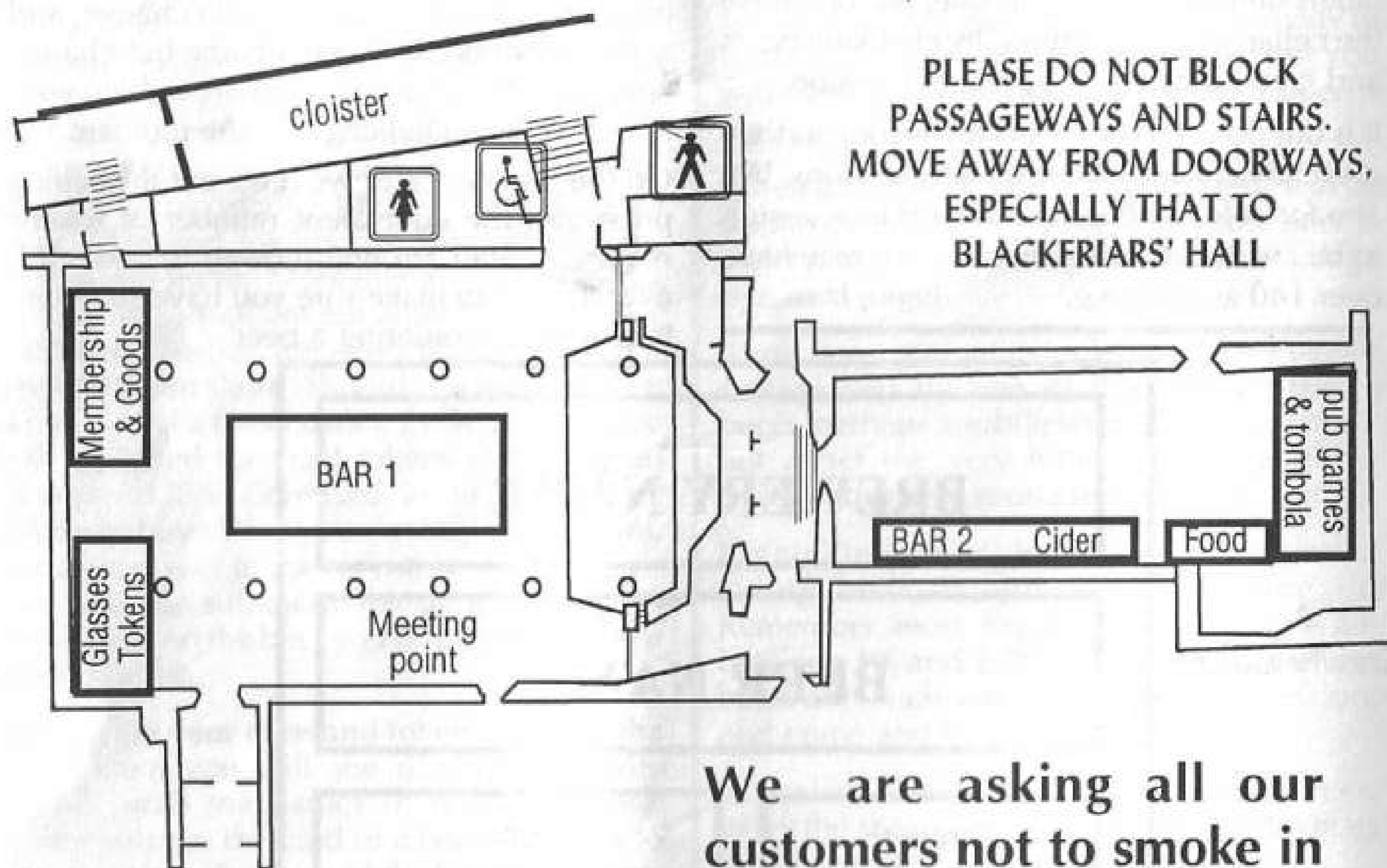
St Andrew's & Blackfriars' Halls.

Take great care on steps and please don't sit in passageways or on the steps. St. Andrew's and Blackfria's' 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.



PLEASE DO NOT BLOCK PASSAGEWAYS AND STAIRS. MOVE AWAY FROM DOORWAYS, ESPECIALLY THAT TO BLACKFRIARS' HALL

We are asking all our customers not to smoke in Blackfriars Hall.

Dates & Opening Hours

28th October - 2nd November 1996

St. Andrews 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 £2,

Wednesday, Thursday & Friday £2.50,

Evenings before 6pm - £1 reduction

Saturday Night Party advance tickets £4.50

Tickets will be on sale only during festival opening hours.

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. Note that in the past few years we have been able to admit about 50 people at about 9pm, but we cannot guarantee to be able to do so.

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

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.

Enamel Badges

Previous Festival Beer
Glasses

The 1997 Good Beer
Guide

The New Norwich local
Guides.

& Lots of other items



Always at least six real ales and
Theobalds' cask cider available.
FOOD

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Great Yarmouth come to

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THE BEER SELECTION

One of the most arduous tasks undertaken by members is touring the country seeking out new rare brews. Before ordering we must find out what the products of the many new breweries are like.

We start ordering some beer early, already the Adnams Tally Ho is maturing in the brewery cellars for next year. Other winter ales will soon be ordered.

A new old matured this year is from Elgoods, a brewery which has taken a new lease of life producing some fine new beers. The Wenceslas Winter warmer has spent over ten months maturing for this event. Gales also produced a strong ale in March for CAMRA's AGM, and a small amount of this has been kept for us.

This year there were several CAMRA special brews for the 25th Birthday celebrations, and we have a selection of these one off brews. Norwich & Norfolk Branch has this year celebrated its 21st Birthday, and for this Adnams have brewed us a special stout, which will also be available in a few selected pubs. This is a single brew, so try it whilst you can.

Looking through the list you we see a number of beers from small own brew pubs, some of which rarely supply events such as ours. Sample them while you can, or you may have a long journey to find them again.

One nice pub brewery we have obtained is beer from the Three Tuns, Bishops Castle. This is one of three long established pub breweries in the country. It closed last year, but fortunately it has been bought by

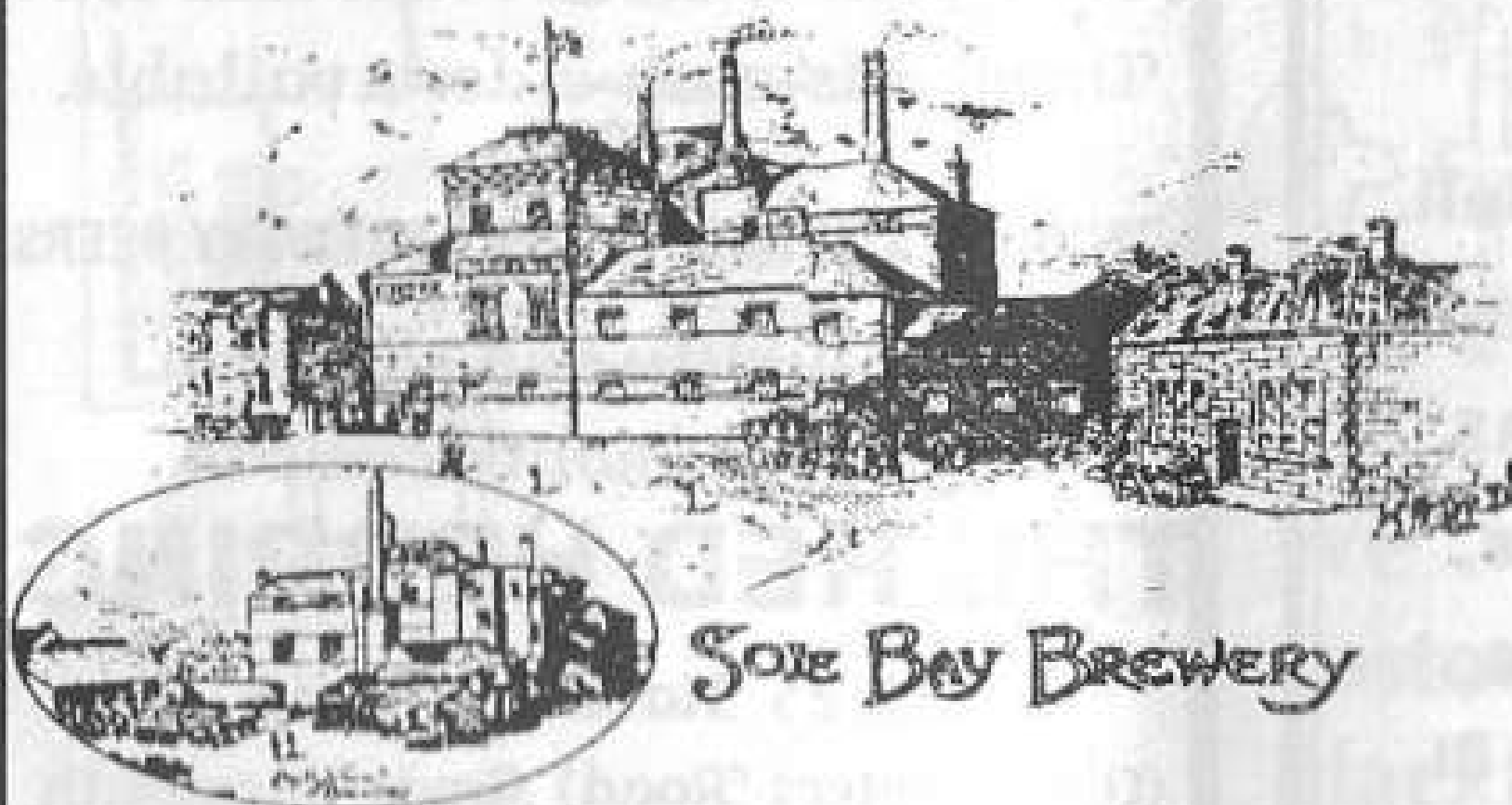
local residents and reopened six months ago. The Winter Ale is a new brew from them.

An East Anglian brewery whose beers are not seen often outside their own pubs is McMullens. After a dozen of us visited the brewery to check out the beer we were pleased to place an order with them. Their best seller, AK, has been brewed for over 100 years by them, and is a very easy drinking session ale.

We are pleased to welcome two more local breweries to the Festival, Wolf and St. Peters. Two years ago we had all 32 Norfolk Brewed beers available, now in Norfolk and the Waveney Valley we can get over 70 regular brews. Amongst local breweries we have Woodfordes, who this year carried of the Title of Champion Beer at the Great British Beer Festival with Wherry Bitter. Woodfordes have also produced for us another brew of the 900 Beer for the Cathedral Anniversary, an event also celebrated on the Festival logo on the glasses etc.

Mild continues its comeback in popularity. There are now many more strong milds available, showing that just because a beer isn't bitter it does not need to be lacking in flavour or strength.

Seasonal brews have also developed over the past few years. This has allowed some of the brewers in the long established regional and family brewers to experiment, with the result that we have some most interesting brews. We have a mixture of Autumn Ales some of which have been specially kept for us, and new winter brews. Good luck with your sampling.



Sole Bay Brewery

From Suffolk's
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Britain's
Finest Beer.

Adnams & Co PLC, Sole Bay Brewery, Southwold, Suffolk, IP18 6JW. Telephone (01502) 727200

THE BEERS

Beers are listed in alphabetical order. In addition to those below there will be late entries which will appear anywhere.

N = New Brewery set up in last year.

P = Brewery based at a pub.

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

ABBEYDALE, S Yorks, N.

Matins, 3.6, A fruity traditional bitter

Absolution, 5.3, Strong drinkable Ale

ADNAMS, Suffolk.

Bitter, 3.7, Excellent clean tasting, dry hoppy bitter. Excellent long finish.

Old, 4.2, Rich dark winter ale, full of warming roast flavour

Snapdragon Stout, 4.5, A stout from Adnams, brewed as a one off for N & N CAMRA's 21st Birthday.

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

Tally Ho, 9.5, Christmas Ale, kept for over a year in cask in the Brewery cellar.

ARUNDEL, Sussex.

Footslogger, 4.4, A new beer from this well respected micro.

ASHVINE, Somerset.

Rebel without a drink, 5.0, Strong but easy drinking seasonal brew.

BALLARDS, Hampshire.

Summer Stunner, 7.7, A very strong beer in the light clean tasting style which many seasonal summer beers follow.

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.

BARNESLEY, South Yorkshire.

IPA, 4.2, A very fruity hoppy bitter.

BATEMANS, Lincolnshire.

Dark Mild, 3.0, A complex clean tasting dark mild, with roast malt and bitterness

Farmers Quencher, 4.6, Autumn Seasonal brew, hoppy clean tasting and less bitter than many Batemans brews.

Waynflete Draymans Tipple, 5.0, New Brew, flavoured with whisky. We will be the first in England to sell it.

BATH, Somerset, N.

Gem, 4.1, Premium bitter from this new brewery.

BEARTOWN, Cheshire.

Ambeardextrous, 3.8, A brown sweetish complex bitter, moderately hopped.

Bearskinful, 4.2, Well balanced hoppy brew.

Bruins Ruin, 5.0, Strong enough to knock the stuffing out of your bear.

BISHOPS, London.

Mitre, 4.2, Excellent Premium Ale

Willy's Revenge, 4.9, New brew from this two year old London Brewery

BRANDYCASK, Worcestershire, P.

Brandy Snapper, 4.2, A very hoppy pungent brew, with a strong aftertaste.

Ale Mary, 4.7, A special brew for CAMRA from this small pub brewery.

BRANSCOME VALE, Devon.

Branoc, 3.8, Amber coloured well balanced bitter with pronounced hoppy character.

BUFFY'S , Norfolk.

Bitter, 4.0, Amber bitter hoppy brew, very drinkable, with a very clean palate and long aftertaste.

Polly's Folly, 4.3, A distinctly bitter beer with pronounced hop flowery aroma.

Mild Ale, 4.4, An old fashioned mild, strong and full of flavour but with a smooth richness.

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

Original Surprise Oatmeal Stout, 6.0, A new Brew for the festival,

Strong Ale, 6.5, A rich complex fruity beer, hoppy and bitter but very drinkable and without undue sweetness.

Festival 9X, 9.0, Specially brewed for us again. Very strong, very drinkable, special version of strong ale.

BUSHYS, Isle of Man.

Bitter, 3.8 A hoppy bitter

Celtibration, 4.0, A spicy bitter, flavoured with cumin.

Manannan's Cloak, 3.8, A pale hoppy ale.

Buffy's

*Worth seeking
out*

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

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 9X	9.0 ABV

CAINS, Liverpool.

Dark Mild, 3.2, A dry roasted malt dark mild

CALEDONIAN, Edinburgh.

Tyne Castle Brown Ale, 4.4, As it says, a cask conditioned brown ale.

CAMBRIAN, Gwynedd, N.

Original, 3.7, A well balanced bitter from this brewery which started in June.

Premium, 4.8, A slightly sweet hoppy premium bitter.

CHALK HILL, Norfolk, P.

Tap Bitter, 3.6, A malty very bitter brew.

CHB, 4.2, Well balanced, quite subtle bitter

Dreadnought, 4.8, Amber coloured, full bodied, full flavoured strong bitter.

Mild, 5.0, A new brew, for the revival of milds as a style, much stronger than many milds. Very drinkable

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

CHURCH END, Warwickshire, P.

Grave Diggers Mild, 3.3, A deep red chocolate full flavoured mild.

What the Foxes Hat, 4.2, Complex malty bitter, very drinkable, fruity notes.

Pooh, 4.3, Golden sweetish bitter beer brewed with honey.

Rest in Peace, 8.0, Sweetish premium bitter, quite malty.

CLARKS, Wakefield.

Dreadnought, 8.2, Exceptionally strong, matured barley wine.

COTLEIGH, Somerset.

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

Old Buzzard, 4.8, Dark old ale, lots of roast and hops.

Osprey, 5.0, Autumn seasonal brew, kept for us and matured for two months in cask.

CROPTON, N Yorkshire, P.

Special Strong Bitter, 6.0, Rich powerful Christmas type ale.

CROWN

BUCKLEY,

Carmarthenshire.

Rev James Original Ale, 4.5, A malty sweetish full bodied fruity bitter.

The Railway Tavern

at REEDHAM, a Freehouse
17 The Havaker, REEDHAM, NR13 3HG

*We always have "on" an interesting
and varied selection of real ales,
incl. from "small Craft Brewers"
CAMRA Good Beer Guide Listed
'94/95/96/97*

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- *Mardlers Mild*
- *Broadsman Bitter*
- *Wherry Bitter*
- *Great Eastern*
- *Nelsons Revenge*
- *Norfolk Nog*
- *Baldric*
- *Headcracker*

Bookings now being taken for Christmas Parties, and tappits and polypins

Listed in the 1997 Good Beer Guide

FUR & FEATHER INN

Woodbastwick
Norwich
NR13 6HQ

Telephone 01603 720003

DARK HORSE, Hertford, N.

Dark Horse Ale, 3.6, Light but nicely balanced bitter.

Fallen Angel, 4.0, Ginger beer, brewed with wheat and malt.

Sunrunner, 4.1, Fruity full flavoured beer with a excellent bitter finish.

St Elmo's Fire, 4.6, Complex wheat beer brewed with German hops.

ECCLESHALL, Staffordshire, P.

Slaters Original, 4.0, Fruity light amber bitter.

Premium, 4.2, Creamy dry premium bitter

ELDRIDGE POPE, Dorset.

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

ELGOOD'S, Wisbech.

Black Dog Mild, 3.5, Malty dark mild with plenty of roast notes, quite a clean dry finish.

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

Golden Newt, 4.6, New brew this year which has taken off, light hoppy well balanced complex premium bitter.

Barleymead, 4.8, A seasonal autumn brew, sweet and fruity.

Wenceslas Winter Warmer, 7.5, A Christmas ale, kept in cask for us in the brewery cellars to mature for a year.

EXMOOR, Somerset.

Gold, 4.5, A golden subtle flavoured premium bitter.

FOX & HOUNDS, Shropshire, P.

Mild, 3.4, A small pub brewery, this is a traditional dark Black Country mild.

Wust, 3.7, Excellent standard session bitter.

FREEMINER, *Gloucestershire.*

Bitter, 4.0, Light hoppy bitter, wonderful nose and dry finish.

Speculation Ale, 4.7, A smooth beer, with a balance of malt and hops, quite fruity.

GALES, *Hampshire.*

Butser Brew Bitter, 3.4, Light bitter, excellent lunchtime or session drink.

Festival Mild, 4.8, New strong mild, dark red, hoppy and fruity but without bitterness.

CAMRA 25th AGM, 8.2, A special strong ale brewed for CAMRA's 25th AGM in April, and kept by the brewery for us.

GIBBS MEW, *Wiltshire.*

Bishops Tipple, 6.5, A full flavoured barley wine, weaker than most, but still matured, full flavoured and sweetish.

GOFFS, *Gloucestershire.*

Jouster, 4.0, Very drinkable fruity bitter, malty rather than bitter.

GREEN DRAGON, *Suffolk, P.*

Chaucer, 3.6, Slightly sweet, standard bitter.

Bridge St Bitter, 4.2, Malty hoppy brew.

Dragon, 5.0, Sweet yet bitter strong ale, full of fruit notes.

GREEN JACK, *Suffolk.*

Mild, 3.0, Very full flavoured, refreshing dark mild.

Grasshopper, 4.0, Full bodied, fruity bitter.

Bramble Bitter, 4.8, Excellent fruit brew, flavoured with blackberries

Gobsmack, 7.5, Brewed in the Belgian manner of a blonde beer.

Ripper, 8.5, A Belgian style brown, strong, sweetish and very drinkable.



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Harbour Road Ind. Est.,
Oulton Broad, Suffolk
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A la Carte Restaurant

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THE BURSTON CROWN

Mill Road, Burston, Diss, Norfolk

(01379) 741257

GREENE KING, Suffolk.

IPA, 3.6, A best seller, light bitter, easy, drinking.

Abbot Ale, 5.0, Revamped last year, now brewed for seven days, and no longer flavoured with hop oil. A return to Abbot of old.

Mad Judge, 5.0, Autumn seasonal brew flavoured with cranberries.

GUERNSEY, Guernsey.

Brays, 3.7, Full flavoured malty bitter, bittersweet finish.

Sunbeam, 4.2, Golden fruity beer.

HANBY, Shropshire.

Cherrybomb, 6.0, A strong pale ale flavoured with cherry. May naturally be hazy

HARDY & HANSON, Nottinghamshire.

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

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

HART, Lancashire, P.

Nemesis, 4.5, A light sweetish fruity bitter.

Squirrels Hoard, 4.0, A smooth nutty brew. Very malty and sweet. Normally only available at the pub.

HARVEYS, Sussex.

Sussex Pale, 3.5, A light bitter with lots of hoppy notes.

Armada Ale, 4.5, A full bodied, dry hoppy bitter.

HARVIESTOUN, Clackmannonshire.

Schiehallion, 4.8, A cask conditioned lager!

HIGHGATE, W. Midlands.

Mild, 3.1, A dark Black Country mild, malty with roast notes.

Saddlers Bitter, 4.0, A fruity sweetish bitter with plenty of hops.

HOBSONS, Worcestershire.

Town Crier, 4.5, Hoppy straw coloured bitter.

Old Henry, 5.2, A dark winter brew.

HODGES, Durham.

Traditional, 3.7, A well balanced hoppy bitter.

Original, 4.0, A sweetish malty premium bitter.

HOOK NORTON, Oxfordshire.

Old Hookey, 4.6, A old fashioned tawny beer. Lots of malt and fruity notes but little bitterness.

HOP BACK, Wiltshire.

Thunderstorm, 4.8, A wheat beer, with only a little bitterness.

ICENI, Norfolk.

Something Different, 3.9, A new fragrant 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.

Something very different, 4.9, Distinctly different from other iceni brews.

ISLE OF SKYE, Skye, N.

Young Pretender, 4.0, A new bitter beer.

Red Cullin, 4.2, Full bodied premium bitter.

**Beerlist is
continued on
page 18.**

Whig And Pen

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OPEN MONDAY TO SATURDAY FROM 11.30 am UNTIL 11.00 pm.
SUNDAY 12.00 TILL 4.00 pm.



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 beer pumps, including two milds.

Open All Day, Every Day

Chris & Glyn - your hosts within

Invite you to their

Fourth Valentine Beer Festival

"SIMPLY THE BEST"

A Real Beer Festival, one week, over 60 Beers.

February 1997

Branch Activities

Many of you reading this will have joined CAMRA for the first time, if you did it purely to gain entry to the beer festival that's fine, but why not come along to some of our activities and see what we get up to the rest of the year. Contrary to what you were told as a child, we do talk to strangers and we try to make new members feel welcome. You never know next year you could be working here as a volunteer.

FIRST FRIDAY FIVES

Started about three years ago our aim was to visit every pub within the city and immediate suburbs and this we have now done. As the name suggests we meet at 8pm on the first Friday of each month and visit 5 pubs in close proximity. You do not have to be a CAMRA member to join us and you begin to appreciate just how good some pubs are when you visit the more dubious ones.

BRANCH MEETINGS

These are held on the third Tuesday of every month (excluding October) and are probably the most important of all the activities. This is where we make decisions like should we have a beer festival! We try to divide ourselves evenly between county and city locations in the vain hope that we can induce new members to join us. We do provide a free coach to the county meetings so there's no excuse not to attend. The most successful meeting as far as attendance was concerned this year had to be our summer barbecue held at Buffy's brewery. We were joined by West Norfolk and Suffolk branches as well several new members from Reedham who spurred on by Ivor (Railway Tavern) who hired a minibus to bring them into the city to join our coach.

Any landlords with a function room that we could use for about two hours please let me know.

COUNTY TRIPS

For those of you who live beyond the ring road you already know that life does exist but for those of our members who live within the city limits some thought the earth was flat and they would fall off the edge if they ventured any further. With this in mind

we introduced our county trips about two years ago and they have proved to be very popular.

They are usually held on the third Friday of each month between March and August but next year we are aiming at February to November (excluding October when we all seem to be busy doing something else). Both members and non-members are made welcome but we do make a small charge for the coach but we very often put on a small buffet so the evening is very good value.

We aim to visit five pubs but our record to date is nine. We have always received a warm welcome and have never been refused entry, perhaps it's because we drink a lot of beer.

Our first two trips this year were eventful, in March we broke down and after bounce starting the coach we were left in the Lion at Thurne for nearly two hours until a replacement turned up. In April we simply got lost, the poor landlord at the Mustard Pot, Whinburgh, probably thought he would have to eat all the sandwiches himself, after that they just got better.

25TH BIRTHDAY BOAT TRIP

This year saw the 25th Birthday of CAMRA nationally and to celebrate the occasion we had a boat trip. We set off from the Ribs of Beef at 11.30 in glorious sunshine and the day just got better. We made our way down to Reedham stopping at several places on the way including a photocall at Hardley Cross. Our destination was the Railway Tavern where Kathy and Ivor provided us with a superb barbecue and some really good ale, but all too soon we had to board the boat again for our return to Norwich. Do we have to have an excuse before we do this again, it really was an excellent day out.

SUMMER OUTING

Two weeks later and a season apart as far as the weather was concerned our summer outing on the 29th June was cold and wet but undeterred we set off for Stamford at 9.30am. We decided against a picnic choosing instead to lunch in one of the excellent pubs on offer. We were given a list of recommended hostelries by the

Peterborough branch (many thanks for that) and what an excellent choice we had. If anyone has any suggestions for 1997 outing let me know (Ray Parker 01603 300292)

LORD MAYORS STREET PROCESSION

We once again entered a float in the procession thanks to Martin and I am sure many of you saw us. We might not win but I think everyone who takes part thoroughly enjoys the day and we do get a lot of support from the crowd.

BREWERY VISITS

This year we have had several visits starting with Adnams in January This was followed by Tolly Cobbold Brewery in March. We always receive a warm welcome here and were able to sample the entire beer range including the 250 Special.

August saw us visiting Hook Norton. The brewery was well worth the memorable journey getting there. Next on the agenda was McMullens in September and our latest was Wolf Brewery earlier this month. We hope to continue with more visits next year.

EURO VISIT

With the demise of the Felixstowe/ Zeebrugge ferry our annual Belgium trip was not possible so we decided instead to sail to the Hook of Holland and Amsterdam was lucky enough to have us visit.

Our other activities have included a beer tasting workshop, (that probably sounds ridiculous as we are CAMRA members but we all know what we like but why - is the hops, malt, sweetness, bitterness? Various presentations, surveying of pubs for GBG and local guides, a pedal and pint with West Norfolk branch, a nitro keg tasting (ugh), coach to Larling beer festival. Finally I would like to thank all the landlords, landladies and customers who have had to put up with having their quiet drink disrupted by us, especially on the county trips and to our two coach drivers who have to put up with our requests to 'just go down here, it does get wider'.

So come along and get good return on your subscription, you never know you might even renew it for next year. Our next meeting is in Cromer so look out for details in Norfolk Nips or What's Brewing. Look forward to seeing you.

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 pelican crossing, turn right, 100 yards.

Listed GBG 1995, 1996 & 1997

Venue for N & N CAMRA Committee Meetings

JOLLYBOAT, *Devon.*

Plunder, 4.8, Excellent strong ale, full bodies and hoppy.

JUWARDS, *Somerset.*

2 **Bitter**, 3.9, Well balanced traditional bitter ale.

Premium, 4.6, Excellent, sweetish, premium bitter.

MARCHES ALE, *Herefordshire.*

Best, 3.8, A well balanced full flavoured bitter.

William Montague HPA, 4.8, New premium ale, full bodied and flavoursome.

MARSTONS, *Staffordshire.*

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

MAULDON, *Suffolk.*

Black Adder, 5.3, A dark stout with lots of roast malt, plenty of hops give a balance of bitterness and fruit.

MCMULLENS, *Hertfordshire.*

2 **AK**, 3.7, Pale surprisingly full bodied light bitter.

Gladstone Bitter, 4.3, Smooth, malty sweetish premium bitter.

2 **CAMRA Anniversary**, 5.0, A special brew, specially reserved for the Norwich Festival.

MOLES, *Wiltshire.*

Barley Mole, 4.2, An autumn ale from this well respected micro brewery.

MORDUE, *Tyne & wear.*

2 **Five Bridges**, 3.8, A crisp hoppy bitter.

MORLAND, *Oxfordshire.*

1 **Independent IPA**, 3.4, Brewed following the unsuccessful takeover bid from an East Anglian Brewery.

Beechnut, 4.5, New seasonal ale, brewed to a old recipe.

NETHERGATE, *Suffolk.*

Nethergate Bitter, 3.8, Very malty but not at all sweet, session bitter, with hints of nuts and fruit.

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

O'HANLONS, *London, N.*

2 **Irish Stout**, 4.2, In the tradition of a large keg brewery, brewed in London.

OLD CHIMNEYS, *Suffolk.*

2 **Military Mild**, 3.4, Excellent well balanced mild ale.

Swallowtail IPA, 3.6, Clean crisp dryish bitter.

2 **Polecat Porter**, 4.0, An occasional brew, rounded nutty taste.

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

PALMERS, *Dorset.*

2 **200 Ale**, 5.0, Brewed to celebrate 200 years of brewing, excellent premium bitter.

PEMBROKE, *Pembroke.*

Off the Rails, 5.1, Dryish strong winter ale.

Main Street Bitter, 4.1, Excellent premium bitter.

PHOENIX, *Manchester.*

Spooky Brew, 5.0, Dark porter like brew.

POOLE, *Dorset, P.*

Bed Rock Bitter, 4.2, Special autumn brew.

REBELLION, *Buckinghamshire.*

IPA, 3.8, Refreshing sweetish pale ale with a dry finish.

Mutiny, 4.5, Full bodied malty beer, with lots of hops.

REEPHAM, *Norfolk.*

Granary, 3.8, Full bodied, malty fruity bitter

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

Velvet Stout, 4.5, A rich smooth well balanced award winning brew.

Strong Ruby Ale, 5.0, New for the festival, a strong rich sweetish ale.

RINGWOOD, *Hampshire.*

Fortyniner, 4.8, Well balanced fruity premium brew.

RYBURN, *Yorkshire.*

Rydale, 4.4, A malty bitter.

Coiners, 6.0, Sweetish strong bitter ale.

The
**Mariners
Tavern**

Our 15th Beer Festival

Thurs 14th to Sat 16th November

Featuring

Unexpected Ales from Yorkshire

We do not use swan necks

7 Cask Ales always available

Including:

Woodfordes wherry @ £1.50 pint

Woodfordes Norfolk Nog @ £1.70 pint.

69 Howard Street South,

Great Yarmouth

Tel 01493 332299

A 1995, 1996 & 1997 GBG listed pub.

PARVA FORMOSA EST

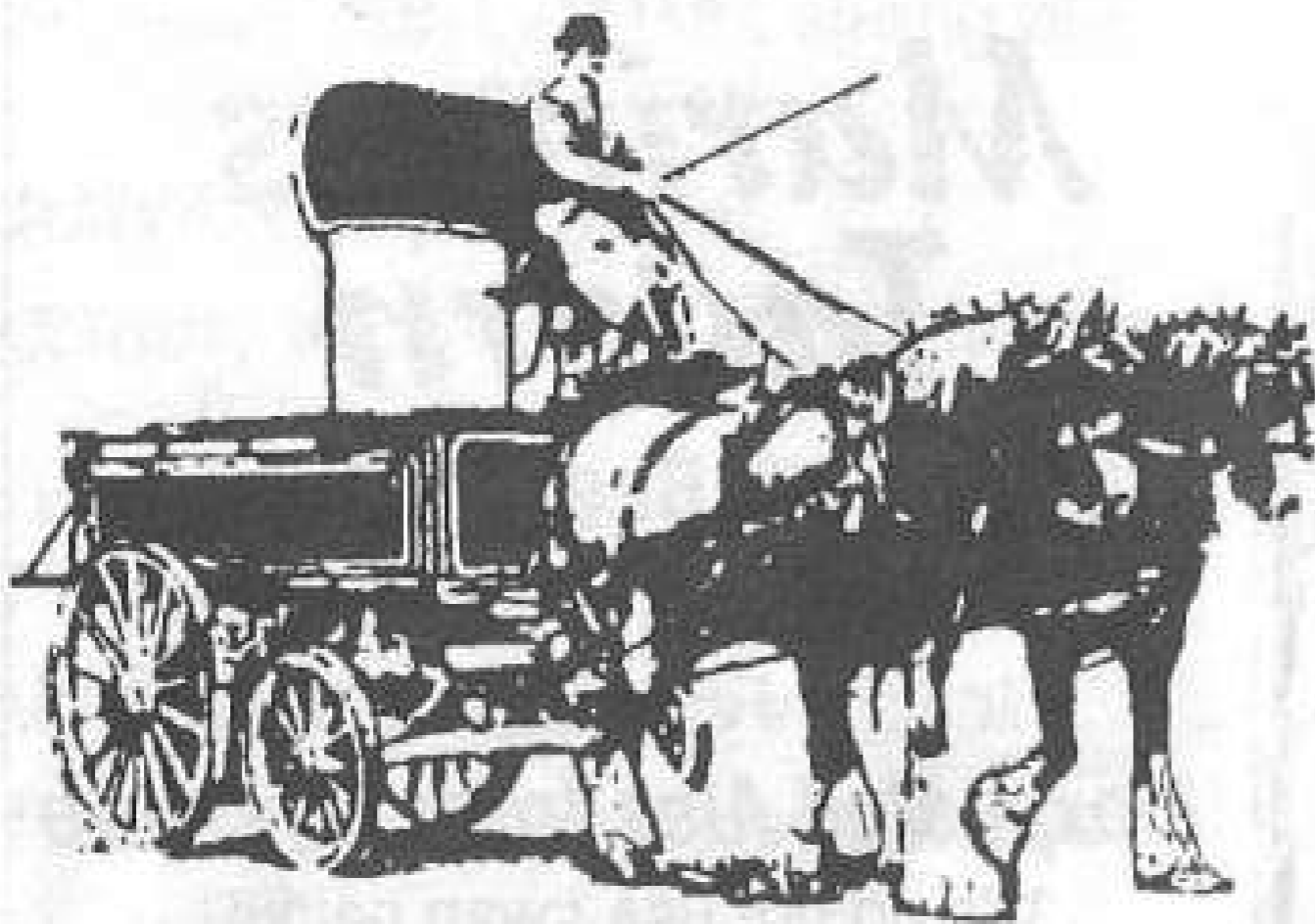
The Vine Tavern offers an excellent selection of **ADNAM'S ALES** and fine guest beers in friendly surroundings

Listed in the 1996 and 1997 CAMRA Good Beer Guides

Open 10.30 - 11pm daily
Sundays 12 noon - 10.30pm

The VINE TAVERN

DOVE STREET, NORWICH
(OFF THE MARKET PLACE, BY THE GUILDHALL)



LISTED IN CAMRA's 1996 & 1997
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 & Real Fire in Winter.

137 Ber Street, Norwich

(01603) 624741

The FAT CAT Free Mouse



Beer Emporium

Always 20 quality ales
available

Porters, Old Ales, Milds,
Stouts, House beers.
including 10 beers on
gravity

Probably the largest
selection of real ales in
East Anglia!!!

A PERMANENT BEER FESTIVAL

Always the odd roll and cup o' tea available!!

47 West End St, Norwich

01603 624364



The KINGS HEAD

Hethersett

6 Cask Ales

Traditional Food

A warm welcome awaits you at
this fine 17th century pub.

1997 Good Beer Guide

1997 Good Pub Food Guide

NO Pool Table NO Juke Box

The Kings Head

Old Norwich Road, Hethersett

Telephone John or Sally

01603 810206

SALOPIAN, *Shropshire*.

Monkmoor, 4.0, A complex malty bitter with lots of hop character.

Gingersnap, 4.7, A ginger flavoured bitter.

Shropshire Spires, 5.0, dark malty, caramel, bitter ale.

SARAH HUGHES, *West Midlands*.

Ruby Mild, 6.0, Dark, very fruity and hoppy rich ale.

SCOTTS, *Suffolk*.

Golden Best, 3.4, Golden, very hoppy bitter.

East Coast Ale, 4.0, A sweetish hoppy bitter.

Mild, 4.4, strong full bodied mild.

Hopleaf, 4.5, A dryish full bodied, well hopped bitter, notes of fruit notes.

William French, 5.0, Beautifully balanced, delicate but flavour-some strong bitter.

Festival Stagger, 6.0, Light, strong, matured, dry bitter. Specially brewed for us.

SHEPHERD NEAME, *Kent*.

Best Bitter, 4.1, An easy drinking, malty bitter.

Spitfire Ale, 4.7, Well balanced, full flavoured premium bitter.

SP SPORTING ALES, *Herefordshire*

Doves Delight, 4.0, An interesting brew full flavoured and malty.

ST PETERS, *Suffolk, N.*

Mild, 3.5, Dark chocolate mild, smooth and full flavoured, hoppy but not bitter.

Wheat Beer, 3.5, A light, slightly hazy beer, flavoursome, soft and refreshing.

Fruit Beer, 3.6, A raspberry beer.

Best Bitter, 3.6, A clean tasting well hopped bitter beer.

Extra, 4.5, A smooth complex premium beer.

Strong, 5.0, Full flavoured rounded strong bitter.

STANWAY, *Gloucestershire*.

Lords a Leaping, 4.5, A well balanced, less bitter brew than the bitter.

Stanney Bitter, 4.5, Very bitter, dry and clean tasting brew.

SUMMERSKILLS, *Devon*.

Menacing Dennis, 4.5, New seasonal brew.

SUTTONS, *Devon*.

Eddystone Light, 5.0, Dryish premium bitter.

Wheatablitz, 5.0, Seasonal brew for the harvest, a wheat beer.

TEIGNWORTHY, *Devon*.

Reel Ale, 4.0, Well balanced session brew.

THREE TUNS, *Shropshire, P.*

Mild, 3.5, A traditional mild brewed to old recipes.

Bitter, 4.3, The session brew of this old pub brewery.

Winter Ale, 5.7, A new strong winter brew.

THWAITES, *Lancashire*.

Dark Mild, 3.0, A smooth malty beer with a clean bitter finish. A winner of our Beer of the Festival two years ago.

Musketeer, 5.0, Seasonal brew, with a kick.

Low Alcohol Beers available from beer bars. Or try refreshing non-alcoholic apple juice on the cider bar



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



**WHERE
 EVERY
 DAY
 A
 BEER
 FESTIVAL**

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

TOLLY COBBOLD, Suffolk.

Mild, 3.2, Award winning fruity dark mild.

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

Evening Star Pride, 5.0, Excellent special brew from this revitalised brewery.

Old Strong, 5.0, Dark rich old ale, plenty of roast malt. Full of complexity.

TOMINSONS, Yorkshire.

Hermitage Mild, 3.7, Sweetish flavoursome traditional dark mild.

TOWNES, Derbyshire.

Sunshine, 3.6, Light session beer, with plenty of flavour.

VIKING, Kent.

Equine, 4.2, A new brew to us as well.

WILD'S, Yorkshire.

Redhead, 4.5, Full bodied hoppy beer.

Beast, 4.0, A new brew from this respected brewery.

Animal, 4.4, Another first for Norwich.

Blonde, 4.5, Pale, subtle, gentle, wonderful. If you don't like beer try this, it may change your mind.

WOLF, Norfolk, N.

Bitter, 3.8, Very malty with caramel notes, full bodied bitter.

Strong, 4.5, Malt predominates over the complex hop character in the background.

Granny Wouldn't Like It. 4.8, Balanced premium brew, less malt and more hops and bitterness come through with dryer finish.

WOODFORDE'S, Norfolk.

Mardlers Mild, 3.5, Deep red fruity mild.

Wherry, 3.8, Distinctive hoppy, slightly sweet bitter. Judged 1996 Champion beer of Britain.

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

Nelsons Revenge, 4.5, Strong fruity aroma, quite a malty bitter.

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

Nine Hundred Ale, 5.0, Special brew for the Cathedral's 900 Anniversary, rebrewed for us.

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

WYE VALLEY, Herefordshire, P.

Glowing Autumn Ale, 4.5, Dryish full flavoured hoppy bitter.

WYRE PIDDLE, Worcestershire.

Piddle In the Hole, 4.0, Very malty bitter ale.

Piddle In the Wind, 4.5, Sweetish malty full flavoured brew with complex notes.

YORK, Yorkshire, N.

Stonewall, 3.7, A refreshing session bitter.

YORK TAVERN, Norfolk, P.

Old Duke Bitter, 4.0, Full bodied, dry session bitter.

Old Nick, 5.0, New premium beer, quite dry and bitter.

END OF BEER LIST

CAMRA GOODS

Festival T-shirts

Festival Sweat Shirts & Rugby Shirts.

Badges

Norwich 800 Beer Glasses

The 1995 Good Beer Guide

The Norfolk Local Guides.

& Lots of other items

What's Happening in Brewing

The term "Real Ale" was coined by CAMRA members to describe traditional British beers brewed and served by traditional means. Real Ale is now officially the drink of the nineties, even the big brewers say so. Keg beer is fading fast and lager is past its peak.

Real Ale is spreading

Not since the early 1960's have so many pubs sold real ale, and the choice in many is as never before. But we must not be complacent. We used to talk about the big six dominating the market, now its the big two and half, Bass, Scottish Courage and Whitbread just half their size. There is a real danger that Whitbread will join the take-over trail, looking for larger regional breweries to gobble up. Already Whitbread pubs sell extensively beers such as Marstons and Wadworths. Will these go the same way as Boddingtons? Locally is Greene King safe?

Quality Matters

To many people Bass and Scottish Courage have ruined many classic beers. Do you read the press advertisements for Theakstons All about how tradition is preserved at Masham. Look closely at the bottom, and you will see that beers are brewed both at Masham but also in the vast modern brewery in Newcastle. If you drink these beers from a can or bottle they certainly came from Newcastle, and unless you go to Yorkshire you're unlikely to get a pint of Theakston's brewed in Masham. Bass is concerned that its flagship brand has falling sales. Bass used to be brewed by the Burton Union system, no longer.

Bass used to advertise how the Union system was essential to the beers flavour. No longer do they do so. Now they wonder why people don't drink it as they used to. Perhaps if they brewed it as before people might just drink it as before?

Whitbread having taken over Boddingtons now brew a bland insipid beer compared with Boddingtons of the past. They see it as a brand to be sold and promoted by any method. The same name on a handpump, keg font, nitro keg beer and cans. Exploiting a name for all its worth.

Bland Beer

Bland insipid beers are cheaper to brew, just promote them with advertising. Is it any wonder the same brewers are marketing alcoholic soft drinks? Selling expensive bottled concoctions at very high prices. They've realised they can cut out the brewing altogether, having convinced those with indiscriminating palates that image is all that matters in the pub. It takes one back to Watneys and the Red Revolution in the 1970's.

Too Many Ales?

The number of pubs serving real ale in our area continues to increase, but 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, complacency can be fatal. We would prefer to have a pub in the Good Beer Guide which sells just one good real ale consistently well rather than have one trying to sell six ales, two well past their best. Sadly some publicans look too much at the cost of a beer rather than its quality. If its an indifferent beer from a national brewer is it any wonder sales are lower? Is it any wonder it goes off in three days? Is it any wonder customers who only find poor bland beer in their local stay at home and drink from supermarket cans?

Short Measure Rip Off

Several other disturbing trends need to be fought. Brim measure glasses that can lead to short measure. If the milk man delivered the bottle with only 19 fluid ounces rather than 20 would you be annoyed? Yet we have a government that is allowing the licensed trade to do so. The big brewers have agreed that so long as you get most of what you ask for when asking for a pint of beer its all right providing they give you the rest if you ask for it! And our government goes along with them.

Next time you Pay

If a pint had to be a pint then everyone would be on a level playing field, as it is those who do give full measure see others making extra profit by selling air. Would they accept £1.40 for a pint priced at £1.50. Of course not. But they are asking you to accept £1.40 worth of beer for £1.50.

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.

Sparkler Distraction

It's to make sure there is a good head and so plenty of foam on top of a "pint" that big brewers are so keen to see swan neck dispense through a tight sparkler. Air is much cheaper than beer. For purveyors of bland beer the fact that tight sparklers ruin flavoursome hoppy brews doesn't matter.

If they convince publicans to use tight sparklers to dispense all beers then even the quality beers will taste bland. If you don't believe us, when you next have a pint through a tight sparkler think how it tastes, and then ask to be served with a the same beer without sparkler. Result, full measure and full flavour.

Nitrokeg replacing keg

Conditions are perfect for a big push on nitrokeg ales, both standalone brands such as Caffreys and nitro versions others 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. The high turnover of licensees and the lack of cellar training in the industry makes nitrokeg an attractive proposition for the pub trade. Add the effect of swan-necks, low cellar temperatures

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.

and increasingly bland national brands and the public is ready to accept nitrokeg ales as similar to the real thing, when they have had to put up with poor real ales in their local. Which is why, to CAMRA, the message is quality real ale.

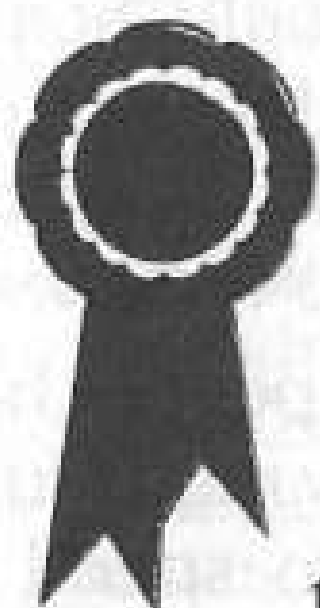
Complain

If your local fits a nitro keg font complain. If it hits sales of cask beer then sooner or later you will get a bad pint, or worse, no real ale at all. Complain even more if you see it listed alongside the cask ales because its not a real ale, and its up to us all to make sure its not passed of as one, otherwise one day it may be the closest we can get to a real ale in many pubs. Don't let the keg revolution happen again, we might not win next time.

If you have to ask for a top up it has to be given with good grace.

If your pint is short measure ask for a top up every time.

Woodforde's Norfolk Ales



**AWARD WINNING
BEERS**

Wherry Best Bitter

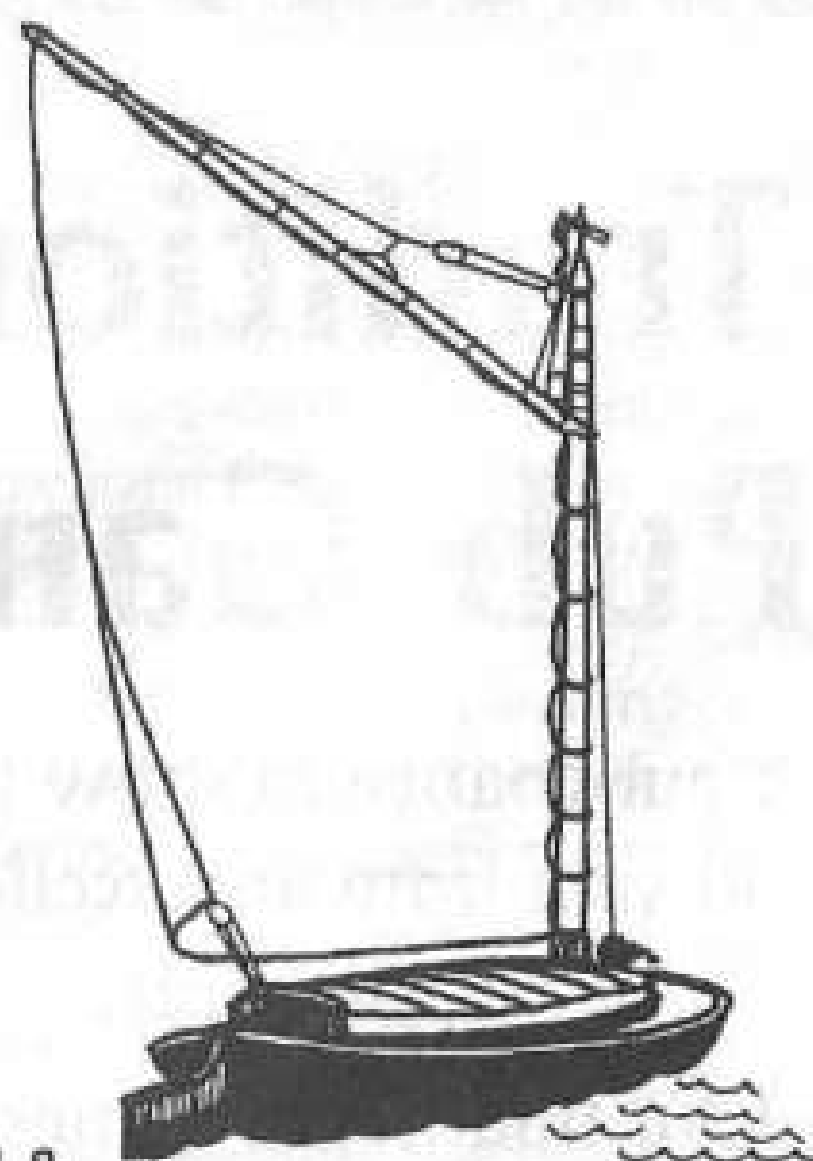
1996/97 "CHAMPION BITTER OF BRITAIN" &

"SUPREME CHAMPION BEER OF BRITAIN"

Norfolk Nog - Headcracker Strong Ale

Mardler's Mild - Nelsons Revenge

Great Eastern Ale - 900 Celebration Ale



INFORMATION ON LATE TRAINS HOME

Is transport home a concern after spending an enjoyable and carefree evening at the Nineteenth Norwich Beer Festival? Then let Anglia Railways take the worry out of your homeward journey with our late evening train services to Great Yarmouth, Ipswich, Lowestoft and Sheringham. Anglia Railways operate fast and frequent local train services throughout the day from Great Yarmouth, Lowestoft, Cromer and Sheringham to Norwich, and InterCity train services from London to Norwich, calling at Ipswich, Stowmarket and Diss.

Norwich station is handily placed for the Norwich Beer Festival, just a leisurely 10-12 minutes stroll away.

Last trains back for Festival goers depart for Cromer and Sheringham at 20.50. This service calls at Salhouse, Hoveton & Wroxham, Worstead, North Walsham, Gunton, Roughton Road, Cromer, West Runton and Sheringham. The last Lowestoft service departs at 22.40, calling at Brundall Gardens, Brundall, Cantley, Reedham, Haddiscoe (by request), Somerleyton, Oulton Broad North and Lowestoft.

If Great Yarmouth is your destination our final service departs at 23.00, calling at Brundall, Lingwood, Acle and Great Yarmouth. A late service also departs at 23.00 for Colchester, calling at Diss, Stowmarket, Ipswich, Manningtree and Colchester. Train services from Norwich to Cambridge are provided by Central Trains. A late evening departure leaves Norwich for Cambridge at 22.20 (Saturdays excepted). This service calls at Wymondham, Attleborough, Thetford, Brandon, Ely and Cambridge.

For more information on train services to get you to and from the festival and details on ticket prices, please enquire at your local staffed station or call National Rail Enquiries on 0345 484950.

There are many evening buses serving Norwich & surrounding areas. There are late buses home, in many cases leaving Castle Meadow just after 11pm.

For information ring free on

0500 626116

9.30am to 5pm Monday to Saturday

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.

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.

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.

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.



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.

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.

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.

Burnards, Banham Norfolk

Sweet (6.5%) Full flavoured;

Norfolk Oak, Sweet, 7.0. A Vatted cider.

Medium (7.3%) excellent refreshing award winning cider.

Dry (7.8%) A peppery hint.

Perry, (8.0%) made with pears.

Burtons Cider, Wymondham, Norfolk

Norfolk Whiskey Barrel. Dry (8.8%)

Castling Heath Cottage Cider, Boxford, Suffolk.

Bitter Sharp, Dry (7.5%) distinctive, organic, natural cider.

Sharp, Dry (7.5%) Organic cider

Crones Cider, Kenninghall, Norfolk

User Friendly, Medium (6.2%), Cloudy pleasant cider.

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

Special Reserve, Medium Dry (8.0%) A connoisseurs cider. Made from organic cider 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.

Norfolk Cider Company, Riddlesworth, Norfolk

Kingfisher Medium (8.0%) well established deservedly popular.

Reedcutter, Ranworth, Norfolk

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

James White, Helmingham, Suffolk

Medium, (8.0%) Very drinkable smooth cider.

Whin Hill Cider, Wells-next-the-Sea

Whin Hill, Medium Dry, (5.5%)

APPLE JUICE

James White, Helmingham, Suffolk

Juice (0.0%) - Bramley Dry and Pea

Greenwoods, Norwich

Freshly pressed Apple Juice

Norfolk Apple Juice, Ranworth

Dry, Medium and sweet varieties.

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.

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. We don't get the discounts large regular customers can obtain. 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.

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.

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

To reduce theft from individuals we reserve the right not to refund for more than one glass or sheet of tokens per individual.

NORFOLK REAL ALE GUIDES

The first comprehensive guide to all of Norfolk's public houses and bars. Published in five volumes. First edition has almost sold out.

NORWICH

Second Edition

**completely resurveyed
updated and revised.**

Published October 1996

On Sale on Goods stall.

LOGO REQUIRED

Could your design win next years festival logo competition?

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 us to judge it. We are able to add lettering, colour 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, but they are not essential.

It is the idea that is important, and we may wish to modify the design to fit our requirements.

Send your entry to the Beer Festival Office, 5 Hill Street, Norwich by Mid March.

Full details of the competition and rules can be obtained from the same address.

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

IN 200 YEARS WE'VE NEVER SOLD OUT.

Since 1799 the name Greene King has been synonymous with fine ales. Over all those years, we've fiercely defended our independence and our brewing traditions. It means we've been able to consistently produce some of the finest ales in the country. We haven't sold out. But our beers often do.



Diary Dates

All members and prospective members are welcome.

November:-

- Fri 8th First Friday 5 - Bell, Bostons, Woolpack, Thorn, Surrey Tavern.
- Tue 19th Branch meeting, 8pm Cromer. The Anglia Court Hotel.
- Fri 22nd County Trip to 5 mystery pubs.
- Fri 29th Meeting with Euro MP, 7pm Labour Club.

December:-

- Fri 6th First Friday 5 - Norwich Station, Hotel Nelson, Prince of Wales, Shirehall, Wig & Pistle.
- Tue 17th Branch meeting, 8pm Mariners, Gt Yarmouth. Coach as below
- Fri 20th Christmas Crawl. Our annual crawl that puts others to shame.
- Tue 31st New Years Social.

January 1997

- 21st AGM Billy Bluelight, Hall Road, Norwich. Closing date for GBG Nominations.

February 1996

- 20th GBG Voting Meeting. See Norfolk Nips or What's Brewing for details. Only members may vote.

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 and maybe even closer on the return journey.

Tuesday trips aim to arrive back at Norwich before midnight.

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

IMPORTANT

Sadly some individuals have developed the nasty habit of collecting customers glasses and tokens when placed on the bar. To minimise this theft the organisers reserve the right to pay a refund on only one glass and one sheet of tokens per customer.

Please help us by taking care of your glass and tokens.

Action will be taken against any person found to be stealing glasses

A big thank you to our advertisers who have enabled us to produce the programme for sale at such a low cost.
Please support them.



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

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Beer Festival Office, 5 Hill Street, Norwich

Entertainment

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

Evenings

Monday	Way Out West
Tuesday	Sole Bay Jazz Band
Wednesday	Drayton Band
Thursday	Aylsham Silver Band
Friday	Jonathan Wyatt Big Band
Saturday Party	Yarebeats & Lucas & his band

Lunchtimes

Tuesday	Three Busketeers
Wednesday	Three Busketeers
Thursday	Gallery String Quartet
Friday	Derek warne Sextet
Saturday	Die Bayerne Kapelle Oompah Band

Other sessions are with Spot the Coyote, Hunky Dory, Rhythm 'n' Reeds, Derek Warne on Piano and Dick le Grice on the concert organ.

FOOD

Food is again provided by Eat-Well, Catering Contractors.

Food is available in Blackfriars' Hall during all sessions

The following price list has been provided to us:-

Portion of Chips	£1.10
Filled Rolls	£1.50
Hot Pies	from £1.60
Jumbo Burgers & Chips	£1.70
Sausages & Chips	£1.70
Hot Pork Rolls	£2.10

In addition there will be vegetarian alternatives.

Speciality seafood will also be available.