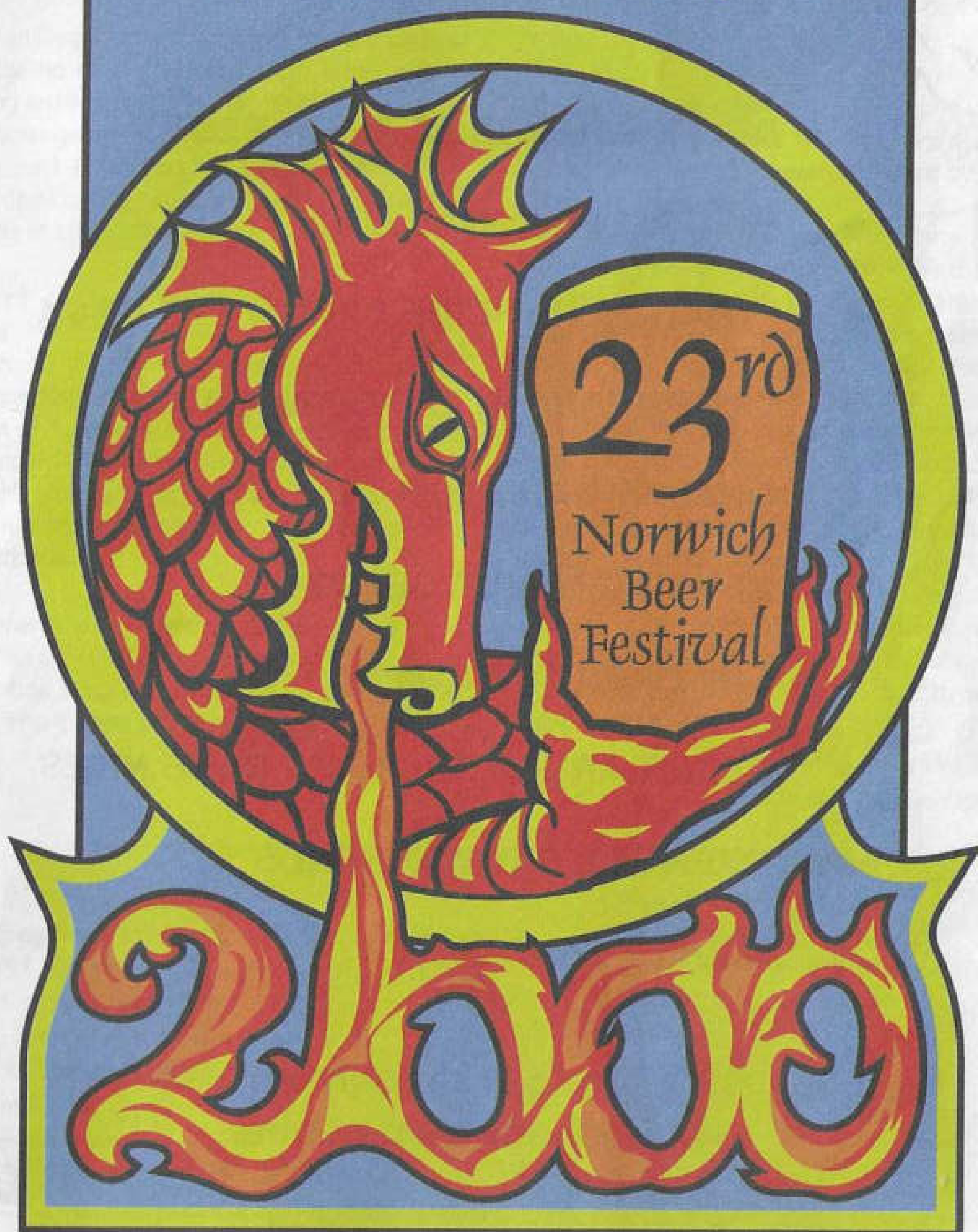


Norwich & Norfolk
CAMRA



PROGRAMME

2000 Welcome

In the twelve months since I penned the welcome notes for the last festival programme, the pace of change in the licensed trade and brewing industry has continued unabated.

Direct influences include price increases, pubs closing or being renamed, 'mine hosts' changing with a rapidity resembling Norwich City managers, breweries opening and closing and an almost infinite number of beers appearing, disappearing or simply changing in character.

Indirect influences include proposed changes to licensing hours, VAT on beer, changes to the rating system and other measures to help protect the country pub. Any one of these issues could, and probably does, provide enough material for a learned thesis, as well as being the basis for endless discussion in both the pub and the unreal world outside.

This event provides a focal point for discussion of all of the above but, more than that, it has become a seemingly unchanging jewel in the crown of Norwich events.

I know that not all of you are 'Beer Warriors' and many are just here for the beer, but so what? You are here to enjoy yourself, relax in the warm, friendly ambience and explore the wonderful world of Real Ale, the beer that you can actually taste.

If you go away feeling happy and content after sampling some of our islands' finest brews then we will have achieved our aim. I don't suppose many of you will go back to your local and demand that they replace ****'s Creamflowsmoothchilled with a handpump selling a real ale from a local brewery. But the seed has been sown and, maybe, just maybe, you will be the one to join us in our quest for the Holy Ale. It's a long journey with many a pint along the way and many a hostelry to be visited. The fellowship constantly changes and healthy discussion abounds, but at the end of the day the proof is here, all around you.

Raise a glass with me, preferably full, and toast the hard working members of the Norwich and Norfolk Branch of the Campaign for Real Ale.

Alan Edwards

Beer Festival Organiser

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Festival dates and opening hours



October 23rd to October 28th 2000,
St. Andrew's & Blackfriars' Halls,
St. Andrew's Plain, Norwich



Monday
5.30pm-11pm

Tuesday-Friday
11.30am-2.30pm and 5.30pm-11pm

Saturday
11.30am-2.30pm
Saturday Night Party 7pm to late

Saturday night tickets will be on sale at the festival during opening hours. On Saturday night, there are a guaranteed 250 admissions on the door, which includes CAMRA members seeking free admission. People arriving after that number can only be admitted subject to space and beer availability.

Admission prices:

Lunchtimes	50p
Evenings:	
Monday and Tuesday	£2.50
Wednesday-Friday	£3.00
Evenings before 6 pm	£1 reduction
Saturday Night Party Tickets	£5.00

Admission to all sessions is free to CAMRA members. After 6.30pm, members are asked to join any queue if we are full.

Admission to over 18s only. Proof of age may be requested.

**Next Festival: Same place,
October 22nd to 27th 2001**

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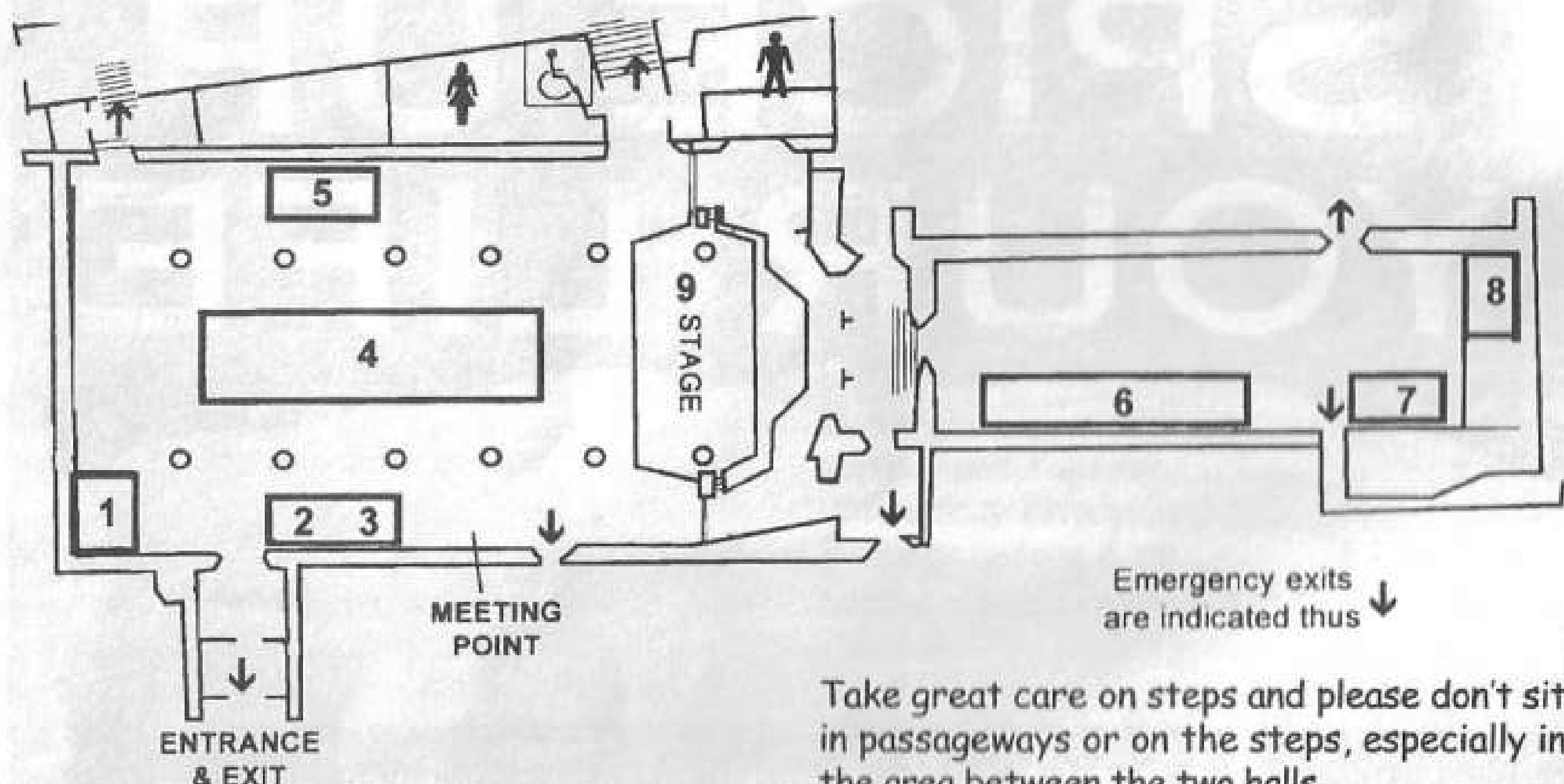
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St. Andrew's & Blackfriars' Halls



Layout of stands and bars:

- 1 Glasses & Tokens
- 2 Staffing point
- 3 CAMRA Membership and Products
- 4 St. Andrew's Bar
- 5 Cider Bar
- 6 Blackfriars' Bar
- 7 Food
- 8 Tombola & Games
(CAMRA Fundraising)
- 9 Stage

The beers are spread over the two halls: Blackfriars' Hall is a strict 'no smoking' area and has most of the Norfolk and Waveney valley brews. St. Andrew's Hall holds the rest of the beers. Ciders, perries and apple juices can also be found in St. Andrew's Hall, at the Cider Bar.

Please note:

All our staff are unpaid volunteers who have given up their time to serve you. Please be patient when the halls are full and the bars are busy.

The bar staff can dispose of any unwanted drink. Please do not pour liquids into light fittings or into the floor heating grilles.

Take great care on steps and please don't sit in passageways or on the steps, especially in the area between the two halls.

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.

There are no pass-outs from the festival. We do not sell tobacco products.

5 STAR TAXIS

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NO EXTRA CHARGE
AFTER MIDNIGHT**

Getting your first drink

On entering St. Andrew's Hall, turn to your left and go to the Glasses & Tokens stand.

Glasses

To get a drink you need a glass. The special 23rd Norwich Beer Festival glass is available in pint and half pint sizes. You pay a £2 deposit for each glass, which you can keep as a souvenir or, before you leave, return to the Glasses & Tokens stand for a refund or to change it for a different size.

This is the glass you will use for drinking, so look after it, as some people have been known to "borrow" them when they are left standing on the bar unattended.

All glasses are line measure — ensuring you are served with a full pint - or full half pint!

Tokens

To get drink into your glass, you will need tokens. All drinks are sold at reasonable pub prices, but cannot be purchased with coins or notes. Staff are not allowed to take any cash over the bar, not even 10p because you are one token short.

Tokens come in units of 10p, so £5 will buy you 50 tokens. Drinks are priced in tokens as well as "real" money so, when you order your drink, be ready to hand over the required number of tokens. For example, a beer priced at £1.80 per pint would require 18 tokens.

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 drink you buy, as well as your glass deposit. More tokens can be bought at any time.

Unused tokens can be cashed back before you leave, or placed in the collection box for our nominated charity (see right).

Having got your glass and tokens, move to one of the bars.

Bars

We have two halls, both of which have a beer bar in them. The Blackfriars' Hall bar will have most of the Norfolk and Waveney valley brews. St. Andrew's Hall houses all the other beers, arranged in approximately

alphabetical order by brewery. At the start of the week we go anti-clockwise, A to W, although this system breaks down during the week as the beers are restocked into vacant spaces. St. Andrew's Hall also houses the Cider Bar, where ciders, perries and apple juices are available.

Drinks

With over 250 beers and over 30 ciders and perries to choose from, you could get confused. In general, it is best to work up from the weaker to the stronger ones. Beers, ciders and perries available for sale will have a "gravity card" displayed on them. When you see the gravity card for a drink you wish to buy, go to that area of the bar and ask our helpful volunteer staff to serve you. Hand over the required number of tokens — and there's your drink!

Beer list - page 20
Cider, Perry and
Apple juice list -
page 31

MUCH NEED!

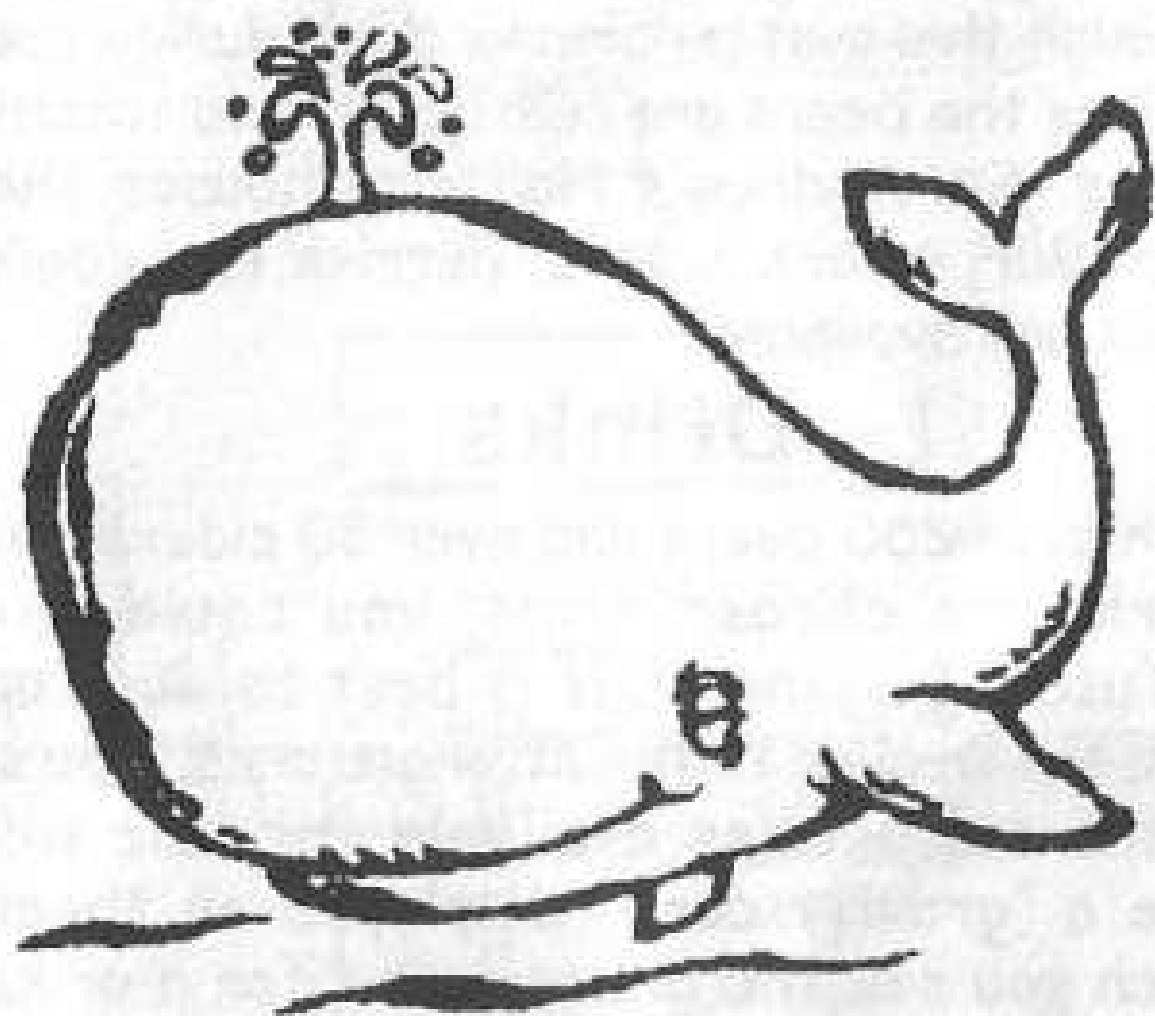
support our worthy cause
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DAY SERVICES

Sproston day Services provide activity-based programmes for over 160 adults with learning disabilities, all in the local area, enabling them to lead as normal a life as possible.

Your leftover tokens will be converted to cash, which will help provide additional equipment and special leisure activities. Just put your leftover tokens in the box provided on the Glasses & Tokens stand. Every token counts.

Thank you

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WHERE FROM WHY HOW

we order the beer

This year we will have over 250 different beers from over 120 breweries across the British Isles. How do we go about obtaining such a wide array of beers? Here's the story. As usual, the organising of the festival starts around March/April time with the choosing of the logo. After this has been done, we badger our tame graphics designer person (thanks, Andrew) to turn the winning artwork into a design suitable for the festival glasses, t-shirts, badges and other promotional items.

After going through what worked last year and what didn't, and making any necessary changes which we think will improve the running of the festival, our thoughts then turn towards beer.

Around the beginning of August, we start to acquire lists from beer agencies, wholesalers and distributors. This gives us an idea about the number and styles of beers available and which part of the country they cover. There is some overlap so, by the middle of August, we slim the number of major suppliers down to three or four.

It is now late August and time to choose the breweries and beers. How do we do it?

We get reports from people who attend other regional, national and local festivals on:

- * Old favourites
- * New breweries
- * New beers from existing breweries
- * Breweries we've never had at the festival
- * Specials from local breweries.

Continued on page 11

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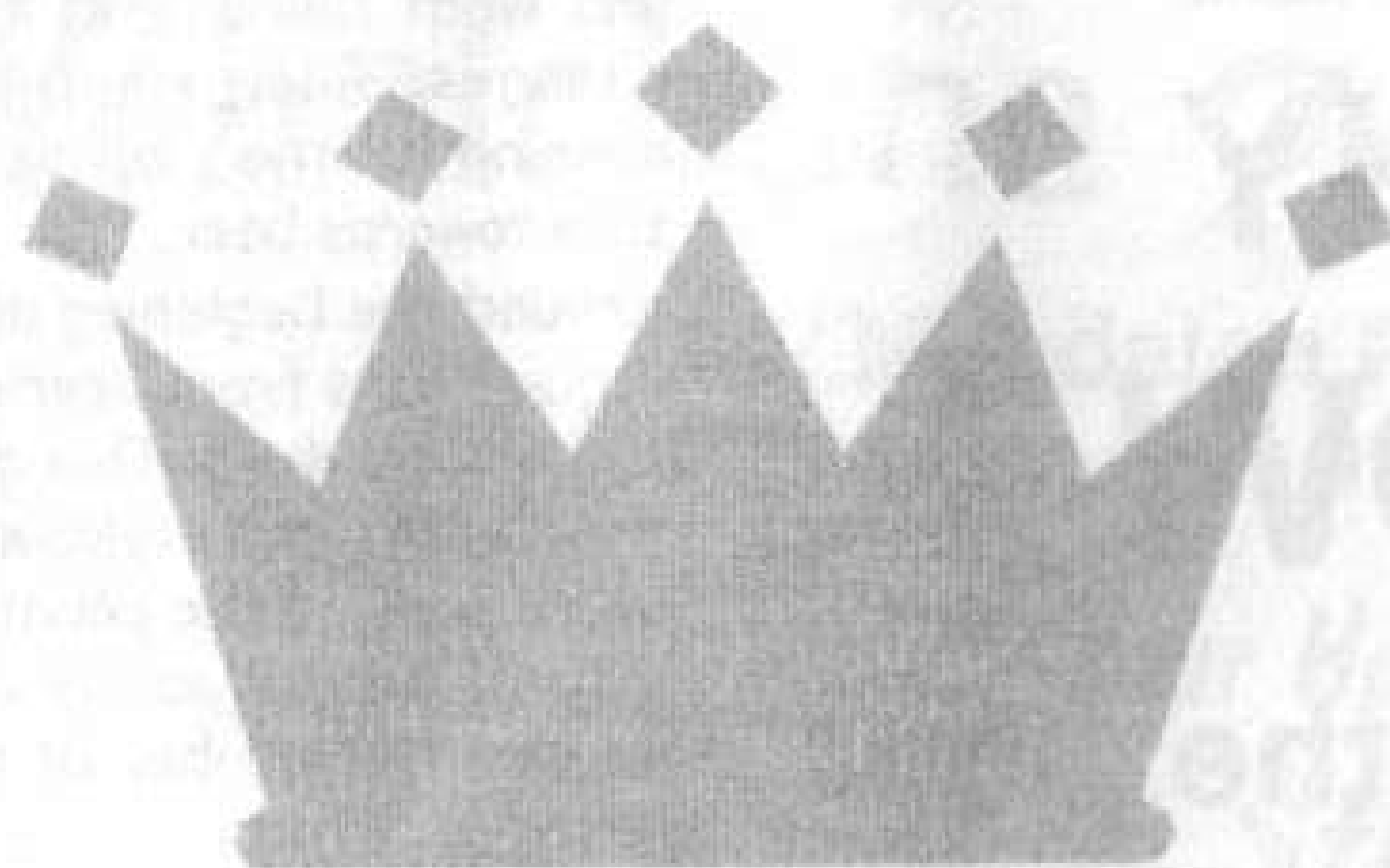
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We try to balance the range of beers by including milds, bitters, porters, stouts, barley wines and speciality beers, with ABV's (Alcohol by Volume) from around 3.0% all the way up to 10-11%.

Because of the time of year that we have the festival, the range of beers available can change overnight with the introduction of autumn seasonal beers to replace summer ales. At times, we are forced to cross off a beer which we would like to have because it is no longer being brewed.

Various brewers like us to stock a particular beer from their range and, providing it doesn't contradict the above criteria, we are happy to do so. A fair number of local breweries also offer to brew a festival special for us.

So, by the middle of September, we have a range of beers and breweries and we start to think about quantities. We base this on last year's sales and order the appropriate quantities - more of beers that are established favourites or that we think will

sell, less for those that are "unknown and untried". If we find that a particular beer or brewery does sell well, we make a note for next year's festival.

Breweries change their schedules, so some beers become unavailable. We then try to find a replacement from the same brewery or from another source.

This year we have a range of beers from Scotland, most of which you probably haven't had the chance to try before.

Thanks to the team of people who helped decide upon the beers, especially Wendy who has done all the actual ordering. Thanks also go to the big four suppliers, Crouch Vale, East-West, Flying Firkin and Tavern Wholesale, as well as to the many small breweries in East Anglia who supply us direct.

Biggest thanks go to those brave people who help year after year at the festival. Without them it wouldn't be the success it is.

Martin Ward

Branch Chairman and erstwhile Stock Controller



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THE BULL, FAKENHAM

The home of:

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Norwich Beer Festival

Black Bull Mild 3.6% ABV

Gold Medal Award

Peterborough Beer Festival

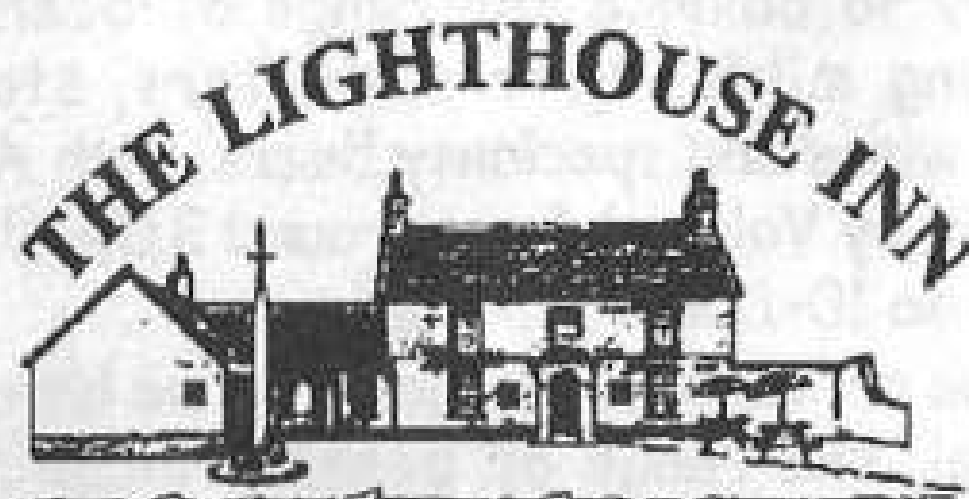
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4.4% ABV

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A pub walk with a difference memories

I had searched very hard to find photos of my Grandparent's pub, the Bishop Bridge Tavern, but had met with very little success.

Eventually, thanks to the late Geoffrey Goreham and George Plunkett, I did manage to obtain some but, because it was so difficult, this led me to doing research to find out just how many pubs we have lost.



The Bishop Bridge Tavern

I managed to obtain (from Norfolk Reference Library) copies of 1883 maps, and these show where the pubs were then. I was amazed at the amount of pubs - it makes you wonder how they ever made a living. So, I decided to write the book, "A Pub Walk with a Difference in 1883".

I started the pub walk and, to make it easier for both the older and younger generations, I tried to show what had taken the place of the pub where it has been demolished. It was quite fun really, trying to imagine what it was like in 1883 with 542 pubs, the reasons why we don't have them today and the various name changes.

A lot of people would think that the Second World War was to blame, but it wasn't. Although some 130 pubs were damaged, only about 10 were actually destroyed. Slum clearance after the war was responsible for the disappearance of a great many pubs, even though this didn't happen until the early sixties - after all, money was scarce. Then we have the various road widening schemes

and, perhaps, the one cause that is still affecting pubs today, economics.

I didn't want to make money from the book, but wanted proceeds to go to a local charity. I chose the Big "C" Appeal, as my grandfather, who kept the Bishop Bridge Tavern, finished up with cancer, so I suppose it was fitting that I donated everything to that.

I was lucky I had George Plunkett, Philip Standley and Basil Gowans, all of whom have old photographs - then there were people like Derek James of the Eastern Evening News, Richard Bristow and many other people. I also had great help from University Copy shop with the first publication. Demand was so great that I had to go to a publisher, and that is where Gallpen Colour Print came to the rescue.

So far, I have sold about 2,000 copies - and I still haven't visited all the local pubs!

A Pub Walk with a Difference in 1883



by Derek McDonald

of Norwich pubs



*My grandparents behind the bar at
the Bishop Bridge Tavern*

I have already started another book which I am going to call "Another pub walk in 1883", but this one will be from the city walls out to various places like Trowse, Old Lakenham, Eaton, Costessey, Drayton, Old Catton Sprowston and Thorpe. There are still plenty of pubs to cover and I have some photographs, especially a good selection of Costessey pubs. I will also include photos of private houses that were once pubs. You'll be surprised at where they are.

If anyone has old photos of pubs that are no longer with us, I would like to use them in my book. I promise you that they will be looked after and you'll get them back within a day or so. I can be contacted on 01603 629108.

Cheers! Happy reading.

Derek McDonald

**Get your copy of
"A Pub Walk with a
Difference in 1883"
from the Products stall**

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BIG "C" APPEAL**

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*CAMRA East Anglian
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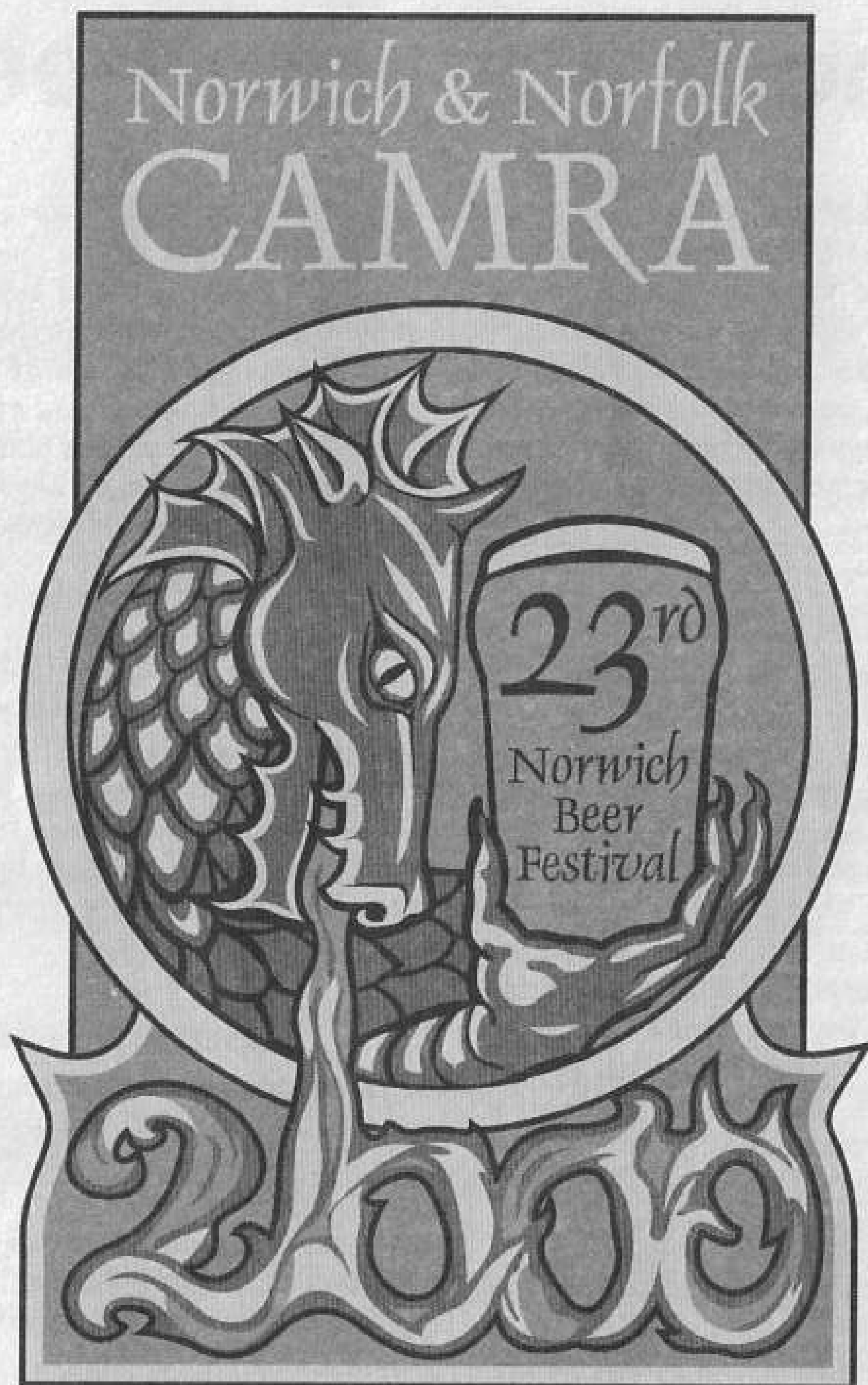


During Norwich Beer Festival week:

HEY DIDDLE DIDDLE BEERS FROM THE MIDDLE!

A celebration of Midlands Breweries
and a History of Brewing

**LOOK OUT FOR OUR FREE! MINIBUS LEAVING
ST. ANDREW'S EVERY 15 MINS., FROM 2.00 p.m.**



**THE
BEERS,
CIDERS, PERRIES
and
APPLE JUICES**

Choosing your beer

Traditional cask beers, such as we have at this festival, are not all the same. Different styles have evolved to cater for different tastes. Those who say they don't like beer, typically lager drinkers, just haven't found a beer to their taste, but when they do life will never be the same again. 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 this 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 Timothy Taylor's Golden Best) to black. The colour comes from the use of crystal, brown and black malts which give roast malt and chocolate aromas.

Bitters

Bitter is a 20th century beer, a commercial version of the export pale ales (such as India Pale Ale - IPA) from the 19th century, which 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 in 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 One 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 recipes. 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 been 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.

Pilsner styles

A number of small breweries are now brewing Continental style beers with quality ingredients, including speciality hops. The result is a beer interesting to real ale lovers for the variety of the hop character found, and an eye-opener to the lager drinker as to the sort of flavour their tipple should have.

Key to the "Gravity Card"

Gravity cards are displayed for each beer which is on sale. East Anglian beers have an orange card - all the others have a yellow card. The cards (and the beer list) contain the following information:

The name of the brewery: e.g. Adnams

The name of the beer: e.g. Extra

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

In the Beer list, you will also find the location of the brewery and, where available, a short description of each beer. You should treat these as a guide only, as beer recipes can change, but the name remains the same!

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 drink.

Example of a "Gravity Card"

BREWERY	
BEER NAME	
Strength % ABV	Price in £ No. of tokens

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Beer list

Beers are listed in alphabetical order by brewery.

Not all beers will be available at every session. Only those with a "gravity card" on display are on sale. In addition to those listed there may be late arrivals. Unfortunately, some beers don't arrive at all. We are sorry if a particular beer you are looking for is not available.

Abbeydale

Sheffield, South Yorkshire

Absolution (5.3 %) Probably very pale, and almost certainly good.

Black Mass (6.6 %) Strong, black and plain dangerous.

Adnams

Southwold, Suffolk

Southwold Bitter (3.7 %) Classic session bitter.

Fisherman Ale (4.5 %) Is it old? NO, it's the new red coloured brew from Southwold.

Tally-ho chaps!

Broadside (4.7 %) Fruity and well balanced.

Alcazar

Old Basford, Nottinghamshire

Brush Bitter (4.9 %) Basil's favourite.

Vixen's Vice (5.2 %) The dog's b*****s?

Ales of Kent

Chatham, Kent

Smugglers Mild (3.9 %) Dark, nutty ale with hoppy bite.

Contraflow (5.0 %) You might get this on the M20.

Arran

Broddick, Isle of Arran

Dark (4.3 %) Dark 'Scots heavy', rich in malt and fruit.

Blonde (5.0 %) Floral hop and citric fruit notes. Well balanced.

Arundel

Arundel, West Sussex

ASB (4.5 %) Golden brown beer with roast hoppy and fruit notes.

Aviemore

Aviemore, Highland

Sheepshaggers (4.5 %) Well I never. We do get them.

Wee Murdoch (4.8 %) From the shadows of the Cairgorms.

Bartrams

Thurston, Suffolk

Thurston Quencher (4.0 %) New brew from the boy Mark.

Cherry Stout (4.8 %) Cherries, and hopefully black.

Batemans

Wainfleet, Lincolnshire

Autumn Fall (4.0 %) New seasonal brew.

Mild (3.0 %) Award winning chocolatey mild

Salem Porter (4.7 %) Rich complex and dark with hints of dandelion and burdock.

Beckett's

Basingstoke, Hampshire

Old Town Bitter (3.7 %)

Golden Gale (4.5 %)

Beer Engine

Newton St Cyres, Devon

Piston Bitter (4.3 %) Pleasant mid brown, sweetish bitter.

Sleeper Heavy (5.3 %) Red coloured with a fruity sweetness.

Belhaven

Dunbar, East Lothian

80/- (4.2 %) Malty and sweetish. Typical of an increasingly uncommon style.

St Andrew's Ale (4.9 %) Full bodied and fruity, just like its namesake, we hope.

Belvoir

Old Dalby, Leicestershire

Star Bitter (3.9 %) A replica of the old Shipstone's Bitter.

Beaver Bitter (4.5 %) Light brown bitter that's malty, with developing hoppiness and fruity overtones.

Beowulf

Yardley, West Midlands

Heroes Bitter (4.7 %) Nutty, golden, hoppy and slightly sweet.

Berrow

Berrow, Somerset

BBBB (3.9 %) Pale brown session bitter with fruit aroma.

Millennium Mash (4.5 %)

Black Sheep

Masham, North Yorkshire

Best (3.8 %) Hoppy and fruity, from the real "Theakston" brewery.

Riggwelter (5.9 %) Complex with hints of liquorice and pear drops.

Blackpool

Blackpool, Lancashire

Bitter (4.0 %) Very new. Come dancing anyone?

Blanchfields

Fakenham, Norfolk

Black Bull Mild (3.6 %) Rich and interesting.

Badger (4.1 %) New brew.

White Bull (4.4 %) Norfolk wheat beer.

Blue Moon

Barford, Norfolk

Sea of Tranquility (4.2 %) Pale brown quaffable with fruity notes.

Hingham High (5.2 %) Fruityish strong bitter.

Boat

Allerton Bywater, West Yorks

Man in the Boat (3.5 %) The man in question is Ron, aka ELB. Good brew.

Red October (4.2 %) No submarines in this beer. Fancy a pint, Sean? Don't mind if I do, Alec, old chap.

Border

Berwick-on-Tweed, Northumberland

Farne Island IPA (4.0 %) Full bodied, hoppy and fruity with a fine nose.

Noggins Nog (4.2 %) Dark brown and robust, with good mix of roast barley and hops.

Bridge of Allan

Bridge of Allan, Stirlingshire

Stirling Mild (3.2 %) Dark mild.

IPA (4.2 %) Don't battle over this.

Broadstone

Retford, Nottinghamshire

Fletchers Ale (4.2 %) New at Norwich this year.

Charter Ale (4.6 %) Ditto, let us know what you think of it.

Broughton

Broughton, The Borders

Merlins Ale (4.2 %) Well hopped, balanced and fruity.

Ghillie (4.5 %) Superb, hoppy ale.

Buffy's

Tivetshall St. Mary, Norfolk

Mild (4.2 %) Stronger and a little hoppier than average mild.

IPA (4.6 %) Refreshing, full bodied and hoppy.

Norwegian Blue (4.9 %) Fruity aroma and well balanced. Definitely not deceased.

9X (9.0 %) Very strong and fruity. Do not mess with this beer.

Bullmastiff

Leckwith, Cardiff

Cardiff Dark (4.2 %) And dry, probably.

Mogadog (10.0 %) Balanced, but powerful!

Burton Bridge

Burton-upon-Trent, Staffordshire

Old Expensive (6.5 %) Tasty and satisfying barley wine.

Camerons

Hartlepool, Tyne & Wear

Strongarm (4.0 %) Well rounded and balanced ruby-red ale.

Cannon Royall

Uphampton, Worcestershire

Brodies Plonker (3.8 %) Is he really?

Buckshot (4.5 %) Plenty of malt flavours in this premium beer.

Carlow

Ceatharlach, Eire

Celtic Stout (4.3 %) Proper Irish stout.

Curim Gold (4.3 %) Recreation of ancient Celtic wheat beer.

Castle Eden

Castle Eden, County Durham

XXXX (4.4 %) Paleish, hoppy, bitter and drinkable. Aka Nimmos XXXX.

Chalk Hill

Norwich, Norfolk

CHB (4.2 %) Mid brown and malty with a little fruit.

Dreadnought (4.9 %) Flavoursome and redolent of mince pies.

Flintknapper's Mild (5.0 %) Dark ruby red with soft malty flavour and bitter finish.

Church End

Shustoke, Warwickshire

Goats Milk (3.8 %) No idea on this, but the brewer does do some strange things.

Gravediggers Mild (3.8 %) Premium mild, almost a porter.

City of Cambridge

Cambridge, Cambridgeshire

Boathouse Bitter (3.8 %) Copper brown and hoppy.

Atom Splitter (4.7 %) Robust strong bitter.

Cox & Holbrook

Great Finborough, Suffolk

Crown Dark Mild (3.6 %)

Stormwatch (5.0 %)

Cox's Yard

Stratford-upon-Avon, Warwickshire

Jester (3.8 %) Brewed in visitors' centre. No laughing, please.

Crouch Vale

South Woodham Ferrers, Essex

Brewers Gold (4.0 %) Light, easy drinking beer.

Conkeror (4.3 %)

Anchor Street Porter (4.9 %)

Dark Star

Brighton, East Sussex

Autumn Ale (3.8 %) Seasonal, autumn ale!

Dent

Dent, Cumbria

Aviator (4.0 %) Amber ale with strong citrus and hop flavours.

T'owd Tup (6.0 %) Rich, full flavoured stout.

Durham

Bowburn, County Durham

Magus (3.8 %) Hoppy bitter with background malt.

Westoe (4.5 %) Pale ale/bitter, brewed in a 1900 style.

Earl Soham

Earl Soham, Suffolk

Gannet Mild (3.3 %) Full tasting mild, with bitter finish.

Low House (4.0 %) Brewed for the Low House in Laxfield.

Elgood's

Wisbech, Cambridgeshire

Black Dog Mild (3.6 %) Excellent award winning mild, well balanced and dry.

Golden Newt (4.6 %) Hoppy bitter with citrus notes.

Barleymead (4.8 %) Well balanced strong bitter.

Wenceslas Winter Warmer (7.2 %) Strong and dark with unplumbed qualities. 1999 brew which has been saved for us.

Enville

Enville, West Midlands

Saaz (4.2 %) Czech style beer, using a single hop variety.

Ginger (4.6 %) Refreshing ginger beer.

Exe Valley

Silverton, Devon

Devon Glory (4.7 %) Fruity mid-brown coloured beer.

Fenland

Chatteris, Cambridgeshire

Paranoia (4.0 %) Nice session beer ... everyone's out to get it.

Fernandes

Wakefield, West Yorkshire

Lord Rodney (4.1 %) We know him!

Odd Fellows (4.3 %) Get a lot of these at a beer festival.

Fisherrow

Edinburgh

Golden Heavy (4.0 %) Malty, with delicate hoppiness.

Export IPA (5.2 %) A refreshing pale ale, hoppy and fruity.

Flagship

Chatham, Kent

Spanker (4.2 %) Fruity ale here!

Crows Nest (4.8 %) Straw coloured with fruit and hops.

Freeminer

Coleford, Gloucestershire

Deep Shaft Stout (6.2 %) Complex black stout.

Fullers

Chiswick, London

Chiswick (3.5 %) Refreshing session beer.

ESB (5.5 %) Strong, dry hopped pale ale with great character.

Fyfe

Kirkcaldy, Fife

Widow Maker (7.3 %) Dunno. Probably black, but definitely to be respected.

Gales

Horndean, Hampshire

Trafalgar (4.2 %) Uses ingredients typical of those used 200 years ago.

HSB (4.8 %) Full bodied beer, laden with sweet malty fruitiness.

Goldfinch

Dorchester, Dorset

Midnight Blinder (5.0 %) Complex palate leading to marvellous bitter, hoppy finish.

Green Dragon

Bungay, Suffolk

Chaucer Ale (3.8 %) Session bitter.

Bridge Street Bitter (4.5 %) That's where they brew it.

Green Jack

Oulton Broad, Suffolk

Old Thunderbox (4.0 %) An old style beer.

Grasshopper (4.2 %) Copper coloured, hoppy bitter with balancing malt.

Orange Wheat (4.2 %) English style wheat beer with orange notes.

Ripper (8.5 %) A year old, warming and potent brew. Could rip your head off ... at an awkward moment.

Green Tye

Much Hadham, Hertfordshire

IPA (3.6 %) Their regular brew.

Wheel Barrow (4.3 %) New brew to us.

Guernsey

St Peter Port, Guernsey

Braye Ale (3.7 %) Surprisingly full flavoured and complex for a beer of this strength.

Winter Warmer (5.8 %) Should well be!

Hanby

Wem, Shropshire

Scorpio Porter (4.5 %) Well, Scorpio is the beer festival's star sign...

Cherry Bomb (6.0 %) Cherry flavoured and sells like one! Be quick.

Harveys

Lewes, East Sussex

Sussex XX Mild (3.0 %) Dark copper brown. Roast malt flavours with sweet caramel finish.

Sussex XXXX Old Ale (4.3 %) Complex, rich dark beer.

Armada (4.5 %) Hoppy and fruity amber best bitter.

Harviestoun

Dollar, Clackmannanshire

Hi Jack (3.9 %) An October special from this Scottish micro (darkish, we think).

Original (4.1 %) Flavoursome bitter with faint toffee notes.

Schiehallion (4.8 %) Real lager, this one, and nice too.

Heather Ales

Strathaven, Lanarkshire

Ebulum Elderberry Black (6.5 %) Dark, sweetish and flavoured with elderberries.

Hesket Newmarket

Hesket Newmarket, Cumbria

Blencathra Bitter (3.3 %) A mild and mellow bitter.

Pigs Might Fly (4.3 %) Indeed they might. Also well balanced and tasty.

Hook Norton

Hook Norton, Oxfordshire

Old Hookey (4.3 %) Pale copper beer of less strength than a few years back.

Houston

Houston, Renfrewshire

Killellan (3.7 %) Light and refreshing drinking beer.

St Peter's Well (4.2 %) Wee Derek's first Champion Beer Of Britain award winner.

Humpty Dumpty

Reedham, Norfolk

Tender Behind (4.0 %) You might well have after too many of these.

Brief Encounter (4.3 %) Celia Johnson was wonderful. Hope this beer is too.

Iron Duke (4.6 %) Wellingtons required?

Hydes' Anvil

Greater Manchester

Light Mild (3.5 %) A touch of lemon in this amber coloured mild.

Iceni

Ickburgh, Norfolk

Fine Soft Day (4.0 %) Light coloured beer, very quaffable!

Peter Brewer (4.2 %) Brewed specially for Peterborough Beer Festival.

Raspberry Wheat (5.0 %) Wheat beer with raspberries in it. Nice.

Inveralmond

Perth, Perth & Kinross

Ossian's Ale (4.1 %) Golden with fruity flavour and hoppy aroma.

Lia Fail (4.7 %) The Stone of Destiny, you look it up. Dark, robust and full bodied.

Isle of Skye

Uig, Isle of Skye

Red Cuillin (4.2 %) Award winner. Reddish beer with loads of fruity malt character.

Blaven (5.0 %) Powerful and full bodied golden ale.

Jennings

Cockermouth, Cumbria

Dark Mild (3.1 %) Dark mild with roast and bitter flavours.

Cumberland (4.0 %) Creamy amber gold beer and perennial favourite.

Cross Buttock Ale (4.5 %) A Westmorland wrestling manoeuvre essayed by John Noakes many, many years ago. Down, Shep.

Larkins

Chiddingstone, Kent

Chiddingstone (4.0 %) Copper red, slightly fruity bitter.

Porter (5.2 %) Complex, full flavoured and potent black winter beer.

Lidstones

Wickhambrook, Suffolk

Session Bitter (3.7 %) It's exactly what it says it is. No, it's not in a tin it's real ale, remember?

Rawalpindi IPA (5.2 %) Proper IPA.

Maclays

Alloa, Stirlingshire

Kanes Amber Ale (4.0 %) Commemorates contribution made by the late Dan Kane to Scottish brewing.

Mallard

Carlton, Nottinghamshire

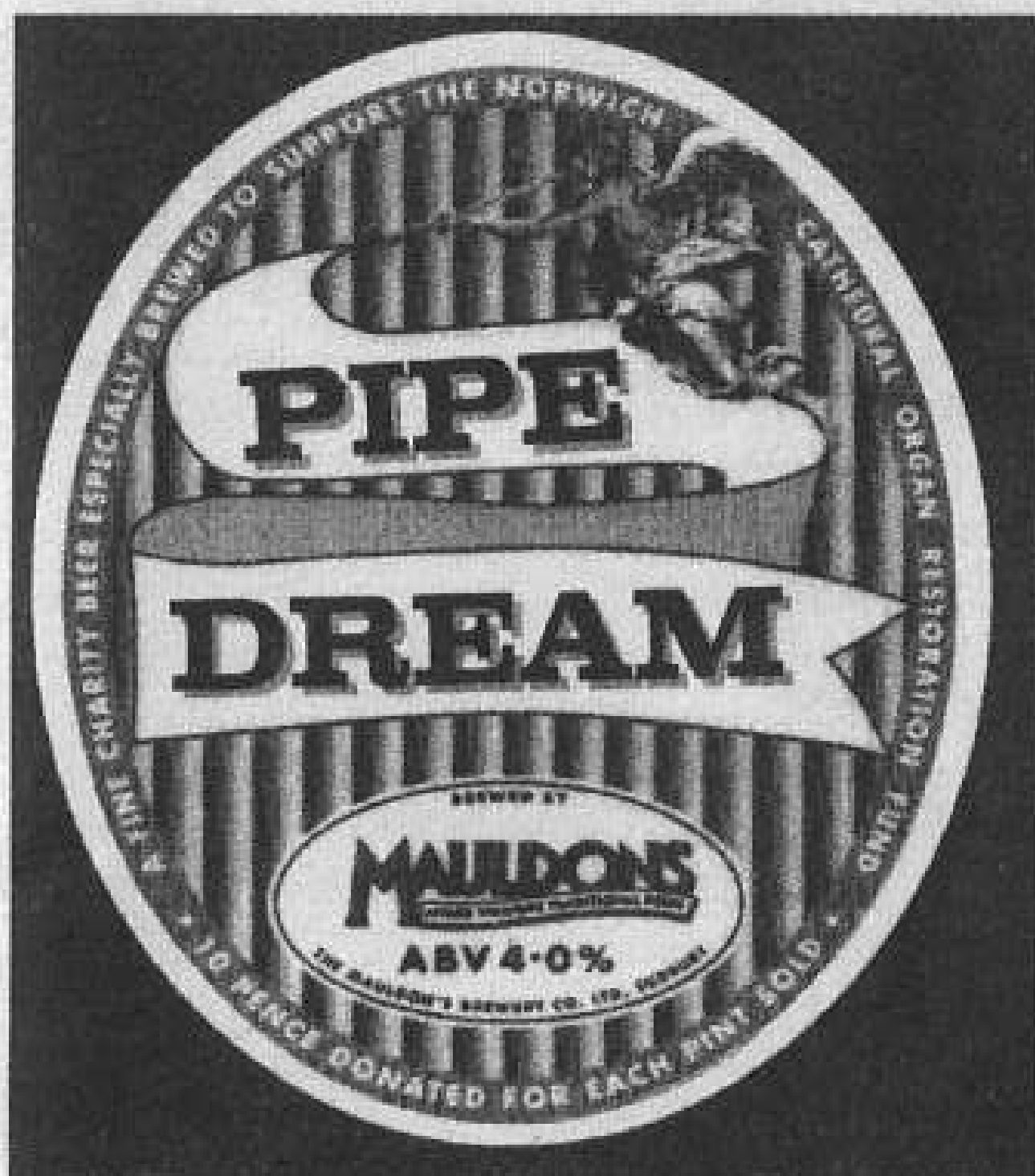
Duck and Dive (3.7 %) Single hopped with First Gold. Bitter in taste.

Waddlers Mild (3.7 %) Dark ruby mild with chocolate undertones.

Mauldons

Sudbury, Suffolk

Pipe Dream (4.0 %) Brewed to help support the Norwich Cathedral Organ Restoration Fund. Norwich & Norfolk CAMRA are donating 10p for every pint sold here.



Peggottys Porter (4.1 %) Nicely balanced and flavoursome.

Black Adder (5.3 %) Very dark and lots of dry, roast flavour.

Maypole

Newark, Nottinghamshire

Lions Pride (3.9 %) Brewed for the Red Lion pub opposite the brewery.

Poleaxed (4.8 %) Full bodied, slight hint of damsons.

McGuinness

Rochdale, Lancashire

Special Reserve (4.0 %) Sweet and malty.

Tommy Tod Porter (5.0 %) Winter warmer with roast, malt and fruit flavours.

Mighty Oak

Brentwood, Essex

Brass Monkey (4.1 %) New beer. Hope your balls don't fall off.

Ticker Treat (4.4 %) Bitter or sweet? Or just good for the heart?

Milk Street

Frome, Somerset

Zig Zag (5.2 %) Try walking in a straight line after this.

Millennium Ales

Dunno, sorry.

Golden Fox (4.1 %) Dunno the beer, either.

Milton

Milton, Cambridgeshire

Jupiter (3.5 %) By Jove! Session beer with delicate hoppy flavour.

Pharos (4.6 %) New brew, which is being launched at the festival. Available from Tuesday evening.

Moor

Bridgewater, Somerset

Old Freddie Walker (7.3 %) An interesting little number with a certain headblowing piquancy.

Moorhouses

Burnley, Lancashire

Black Cat Mild (3.4 %) Champion Beer Of Britain 2000, nuff said.

Pendle Witches Brew (5.1 %) Full bodied and fruity, but light in colour.

Museum

Burton-upon-Trent, Staffordshire

Summit (4.1 %)

5 Hides (4.5 %)

Picasso (4.5 %)

Nethergate

Clare, Suffolk

Suffolk County (4.0 %) New brew this year.

Scutchers Ale (4.3 %) What's a scutcher?

Old Growler (5.0 %) Complex and satisfying porter.

Northumberland

Bedlington, Northumberland

Secret Kingdom (4.3 %) Dark and malty ale.

Oakham

Peterborough, Cambridgeshire

JHB (3.8 %) Award winning ale from a brewery under threat from developers. They can't knock it down ...for an underground car park criminal.

Old Cannon

Bury St Edmunds, Suffolk

Best Bitter (3.8 %) New brewery in Suffolk.

Gunners Daughter (5.0 %)

Old Chimneys

Market Weston, Norfolk

Galingale (3.9 %) Another beer named after an endangered species.

Black Rat Stout (4.4 %) Dry black stout.

2001 A Spice Odyssey (4.8 %) Anyone's guess, except the brewer. He knows.

Winter Cloving (6.0 %) Wow. Rich, spicy, fruity, full bodied and matured for nearly a year. Just for us.

Old Forge

Hastings

Cuddle (3.8 %) That would be nice

Brothers Best (3.9 %) Hoppy, amber coloured session beer.

Old Laxey

Old Laxey, Isle of Man

Bosun (3.8 %) Made in a former stable.

Old Luxters

Hambleden, Buckinghamshire

Barn Ale (4.0 %) Fruity and aromatic.

Oldershaw

Grantham, Lincolnshire

High Dyke (3.9 %) Session bitter. Rather good, just like all Oldershaw beers (not that we're biased, of course).

Grantham Stout (4.3 %) It's stout from Grantham. Probably excellent, too.

Regal Blonde (4.4 %) Straw coloured and well balanced lager style beer.

Orkney

Stromness, Orkney

Northern Light (3.8 %) Seasonal bitter.

Raven (3.8 %) Pale brown drinking bitter.

Ossett

Ossett, West Yorkshire

Elderado (4.5 %) Is this made with Spanish elderberries? Let us know.

Passageway

Liverpool, Merseyside

Genuine Blonde (4.7 %) A wheat beer.

St Arnold (5.0 %) Like a Belgian brown ale.

Phoenix

Heywood, Greater Manchester

Thirsty Moon (4.6 %) Slightly malty with crisp hop finish.

Spooky Brew (4.7 %) Nearly Halloween.

Pitfield

London

Eco Warrior (4.5 %) Organic best bitter, non-vegan version.

Potton

Sandy, Bedfordshire

Village Bike (4.3 %) Something for everyone, no doubt.

Reepham

Reepham, Norfolk

Raspbeery (4.5 %) Brewed with raspberries.

Velvet Stout (4.5 %) Dark brown and fruity sweet winter stout.

Brewhouse (5.0 %) Strong winter ale.

Robinsons

Stockport, Cheshire

Hatters Mild (3.3 %) Excellent, light mild from a well established family brewer.

Best Bitter (4.2 %) Pale brown bitter with hoppy aroma.

Rudgate

Rudgate, North Yorkshire

Dolly Mixture Bitter (4.0 %) Me, I prefer liquorice allsorts.

Odin's Choice (4.5 %) Brewery located on a airfield.

Ryburn

Halifax, West Yorkshire

Luddite (4.8 %) Sweet black stout.

Coiners (6.0 %) Strong, sweetish bitter.

Salopian

Shrewsbury, Shropshire

Ruby (4.2 %) *12*

Ginger Snap (4.6 %) Takes the biscuit.

Sarah Hughes

Sedgeley, West Midlands

Dark Ruby Mild (6.0 %) Dark, sweet and fruity. Also, somewhat notorious.

Sharps

Wadebridge, Cornwall

Eden Ale (4.4 %)

Six Bells

Bishop's Castle, Shropshire

Cloud Nine (4.2 %) Pale and well hopped, with a citrus finish.

Skinnners

Truro, Cornwall

Betty Stogs Bitter (4.0 %) A bitter with hoppy overtones.

Cornish Knocker Ale (4.5 %) Strong and clean tasting golden ale. I'll have a pair, please, Bob.

Spinnaker

Lancing, West Sussex

Black Rock (5.5 %) Dark, roast malt aplenty.

Tidal Wave (7.0 %) Dry tasting and dark. Don't spill any!

St. Peters

St Peter South Elmham, Suffolk

Grapefruit (4.7 %) Scrummy, light, citrus beer.

Cream Stout (6.5 %) Smooth stout.

Spiced Ale (6.5 %) With cinnamon and apple.

Summer Ale (6.5 %) Refreshing, pale and hoppy, as well as potent.

Winter Ale (6.5 %) Enough to warm your cockles, mate. Dark and strong.

Summerskills

Billacombe, Devon

Menacing Dennis (4.5 %) A seasonal beer.

Timothy Taylor

Keighley, West Yorkshire

Golden Best (3.5 %) A top quality light mild.

Dark Mild (3.5 %) Very like the Golden Best, only dark.

Landlord (4.3 %) A classic golden best bitter.

Tindall

Ditchingham, Norfolk

Alltime (4.0 %) Local new brew.

Ditchingham Dam (4.3 %) Is there? No it's all about those chickens!

Extra (4.5 %) Or should it be 'eggstra'?

Tolly Cobbold

Ipswich, Suffolk

Poppy Pride (3.5 %) Brewed in support of the Poppy appeal. Has proved very 'poppyular', too.

Tomintoul

Mill of Auchriachan, Banffshire

Stag (4.1 %) Malty bitter with lingering aftertaste.

Nessie's Monster Mash (4.4 %) Monster, mahogany coloured, malty beer!

Tring

Tring, Hertfordshire

Colley's Black Dog (5.2 %) Never knew he had one, see Mr Elgood.

Triple FFF

Four Marks, Hampshire

Pressed Rat & Warthog (3.8 %) Award winning beer! Tastes just like a mild should.

Dazed & Confused (4.6 %) Surely not, with this very quaffable brew.

Witches' Promise (5.0 %) Sing it again, Jethro.

Warcop

St Brides, Gwent

Oilers (5.0 %)



West Berkshire

Frilsham, Berkshire

Skiff (3.6 %) Pale brown session bitter of good balance.

Dr Hexter's Wedding (4.1 %) Pale, hoppy bitter with hints of grapefruit.

Wicked Hathern

Loughborough, Leicestershire

WHB (3.8 %) Wicked Hathern Bitter, anyone?

Soarhead (4.8 %) We hope not.

Wickwar

Wickwar, Gloucestershire

Coopers WPA (3.5 %) Well balanced, light and refreshing.

Cotswold Way (4.2 %) Over yonder.

Olde Merryford (4.8 %) Strongish, fruity bitter.

Wolf

Attleborough, Norfolk

Best Bitter (3.9 %) Well balanced bitter.

Coyote (4.3 %) Amber coloured, hoppy beer.

Timberwolf (5.8 %) Strong winter brew.

Wood

Craven Arms, Shropshire

Woodcutter (4.2 %) Seasonal beer.

Wonderful (4.8 %) If you think it is, vote for it. Fruity with malt flavours.

Woodfordes

Woodbastwick, Norfolk

Mardlers Mild (3.5 %) Deep red, malty mild.

Wherry (3.8 %) Award winning, distinctive bitter.

Nelson's Revenge (4.5 %) Full flavoured, fairly bitter, amber ale with hoppy finish.

Wychwood

Witney, Oxfordshire

Shires XXX (3.7 %) Copper coloured session beer, with good body.

Hobgoblin (5.5 %) Powerful award winning beer with roast and hop flavours, and fruit.

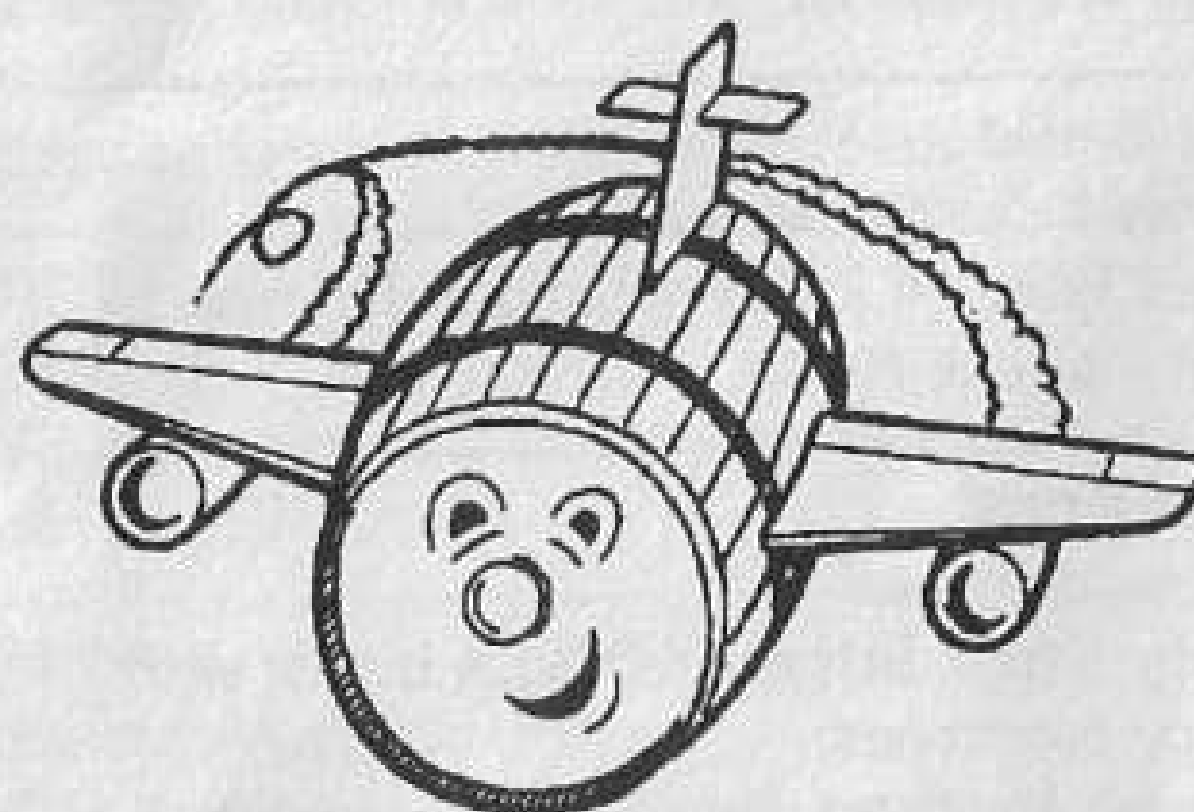
Wye Valley

Hereford, Herefordshire

Big Bang (5.0 %) Dorothy Goodbody again?

End of list

FLYING FIRKIN DISTRIBUTION LTD.



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Choosing your cider

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 grade them all on a scale of 1 to 12, using the Hereford Cider Scale - see below.

Our cider bar staff are knowledgeable about cider and perry and will grade each cask before it goes on sale. They will willingly help you find one to your taste.

THE HEREFORD CIDER SCALE

- | | |
|----|-----------------------------|
| 1 | Absolutely sweet |
| 2 | Very sweet |
| 3 | Sweet |
| 4 | Sweet with a hint of medium |
| 5 | Medium sweet |
| 6 | Medium with a hint of sweet |
| 7 | Medium with a hint of dry |
| 8 | Medium dry |
| 9 | Dry with a hint of medium |
| 10 | Dry |
| 11 | Very dry |
| 12 | Absolutely dry |

Like the beers, gravity cards are displayed for each cider or perry on sale. The cards tell you the name of the producer, the name of the cider or perry and its percentage alcohol by volume (ABV).

APPLE

Within CAMRA there is a group of members who are interested in traditional cider and perry and their preservation and promotion.

This group is called APPLE (the Apple and Pear Product Liaison Executive).

"What's Brewing", CAMRA's monthly members' newspaper, regularly carries a supplement on traditional cider.



We also show the selling price and the equivalent number of tokens required.

In the Cider, Perry and Apple juice list, you will find a short piece telling you about each producer.

Example of a "Gravity Card"

PRODUCER	
CIDER NAME	
Strength % ABV	Price in £ No. of tokens

Cider - east or west ?

Many people visiting CAMRA festivals may wonder why West Country cider tastes and looks so different to cider made in the East, or indeed, why is cider made in the East at all? Is it something that happened recently, a pursuit of enthusiasts?

In fact, cidermaking has an ancient and individual history going back centuries, most notably in Kent and Sussex, Norfolk and Suffolk. Surprisingly, the earliest written record we have for cidermaking in this country comes from Norfolk, when in 1204 the parish of Runham paid their annual manorial title in 'two mues of pearmain cider'. This is not to say that the cidermaking tradition in the West Country is not older. I believe it is. The indigenous Celts seemed to have held the apple tree in high regard, it is certainly a good host for mistletoe. With the invasion of the beer drinking Anglo-Saxons, the Celts were pushed into the West which remained their stronghold.

Cider is mentioned in the 6th century in Brittany, another notable Celtic region, and it is more than coincidence that the third great area for cidermaking, the Basque region of northern Spain, is also a Celtic region.

As for cider in Eastern England, I think it was reintroduced with the Normans following 1066, who must have imported many new varieties of apples. The costard was a popular mediæval apple that gave us the word costermonger - a fruiterer.

In 1533, Henry VIII sent the Royal Fruiterer, Richard Harris, to Normandy and

he returned with a large collection of pippins and apples suitable for culinary and dessert purposes. He established orchards in Kent and began that county's reputation as the Fruitbasket of England. So it was these new varieties of apples that were being predominantly planted in the East.

The mid-17th century saw the height of appreciation for cidermaking in this country, with all classes of people taking a keen interest, most importantly in tasting the quality, but also in the propagation and grafting, diseases and their control, the fermentation process, the qualities of different varieties, and, for the first time, studies of soil conditions.

There were three great ciderists of the day: Lord Scudamore, a pioneering orchardman; Sir John Evelyn, who sung the praises of Herefordshire cider and that of the neighbouring counties and, in 1664, published *Pomona*; and John Worlidge of Sussex, champion for cider made in the East, who published *Vinetum Britannium* in 1676 - a bible for cidermakers for 200 years.

So, what makes the cider from the two regions so different? Apples fall into four categories: Sharps, which are our culinary apples, Bittersharps and Bittersweets which are the cider apples, and Sweets the dessert apples, depending on their acid and tannin levels and, to some extent, the sugar level.

Sharps and Sweets are low in tannin, whereas Bittersweets and Bittersharps are high in tannin, which gives the lovely rosy colour to West Country cider. The tannin also gives the astringency to the taste. It seems to take the moisture out of your mouth. However, it is the tannin that contributes to a hangover and that is why I prefer to drink cider made in the East from culinary and dessert apples - even though I come from Devon!

Stephen Fisher

Kingfisher, Old Buckenham



Cider, Perry and Apple juice list

This list should include most East Anglian producers. Some others are known to us but they did not, for a variety of reasons, feel able to release any of this year's production. We believe that there are still more out there we don't know about. So, if you are an East Anglian producer or know of any others, please let us know. We also have a wide selection of ciders and perries from the 'nether regions', although, at the time of printing, we do not have precise details regarding types or strengths.

Please ask at the Cider bar if you would like more information. Alternatively, the 'Good Cider Guide' is available from the Products Stall.

Banham Cider

Banham, Norfolk

Large local producer with own outlet at Banham Cidery opposite Banham Zoo.

Rum Cask Sweet (5.6 %)

Farmhouse Sweet (5.6%)

Rum Cask Medium (5.6%)

Brains

Littledean, Gloucestershire

Small local producer.

Cider

Cassels

Great Shelford, Cambridgeshire

Established 1995, cider is hand pressed from a blend of West Country and local varieties.

Sweet (7.0%)

Medium (7.0%)

Castling Heath Cottage Cider

Boxford, Suffolk

Small producer using only organic local apples.

Organic Sweet (8.5%)

Organic Dry (6.5%)

Crones

Kenninghall, Norfolk

Well established cidemaker offering several varieties of cider and apple juice. Perry occasionally available.

Original Medium Dry (7.5%)

User Friendly Medium Dry (organic 7.5%)

Apple juice: Bramley - Dry

Franklin

Little Hereford, Herefordshire

Started producing in 1984, but is sadly retiring at the end of the year, so this is one of your last chances to try it.

Perry

Gray

Tedburn St Mary, Devon

The Gray's family have been cidemakers for over 300 years.

Cider

Greenwoods

Carleton Rode, Norfolk

Both cider and apple juice, single variety and blended, flow from the presses of this local maker.

Medium (6.0%)

Dry (8.0%)

Apple juices: Russet - Sweet,

Worcester Pearmain - Medium

Groveland

Roughton, Norfolk

Family concern offering produce from own fruit farms in NE Norfolk.

Apple juices: Greensleeve - Sweet,

Cox - Medium

Hartland

Tirley, Gloucestershire

Well known perry, seen at many CAMRA festivals. Derek Hartland is a Wolves supporter.

Perry

Hecks

Street, Somerset

A family business since 1896. We hope to have a straw pressed cider made from Kingston Black apples.

Cider

Home House

Combeinteignhead, Devon

Produced by an orthopaedic surgeon since the early 1980's.

Cider

James White Suffolk Apple Juice

Ashbocking, Suffolk

Once legendary cidermakers have undergone several changes of ownership. Now settled and producing juices and two types of cider.

Medium (7.5%)

Dry (7.5%)

Apple juices: Apple & Cinnamon,

Apple & Blackberry

Kingfisher

Old Buckenham, Norfolk

Local producer of long standing with own outlet at Wroxham Barns.

Medium Sweet (7.5%)

Bone Dry (7.5%)

Lower Whiddon

Ashburton, Devon

Small local producer.

Cider

Lyne Down

Much Marcle, Herefordshire

Award winning perry from producer close to Weston's cider factory.

Perry

Perry

Bowlsh Wake, Somerset

Commercial producers, the family have made cider for many generations.

Cider

Ranworth Farms

Woodbastwick, Norfolk

Nearest known producer to Norwich. Mostly apple juice, with occasional cider.

Apple juice:

James Grieve/Katy/Discovery - Dry

Sam's

Winkleigh Devon

Second year of production. Took over part of Inch's premises when they were bought, and subsequently closed, by Bulmers.

Cider

Sheppey

Bradford-on-Tone, Somerset

One of the largest Somerset producers, who also have a museum of old cidermaking equipment.

Cider

Summers

Halmore, Gloucestershire

Established in 1882. No artificial pesticides, fertilisers, etc. are used.

Perry

Troggi

Chepstow, Monmouthshire

First appearance at Norwich for this Welsh producer.

Perry

Veryan

Tregenna, Cornwall

Family business who have been producing cider since the mid-eighties.

Cider

Whin Hill

Wells, Norfolk

Most northerly of the Norfolk producers with own shop in Wells.

Medium Sweet (5.8%)

Medium (6.2%)

White Gate Farm Cider

East of Norwich, Norfolk

Cider produced by publicity-shy co-operative. All profits donated to local charities.

Medium Dry (6.5%)

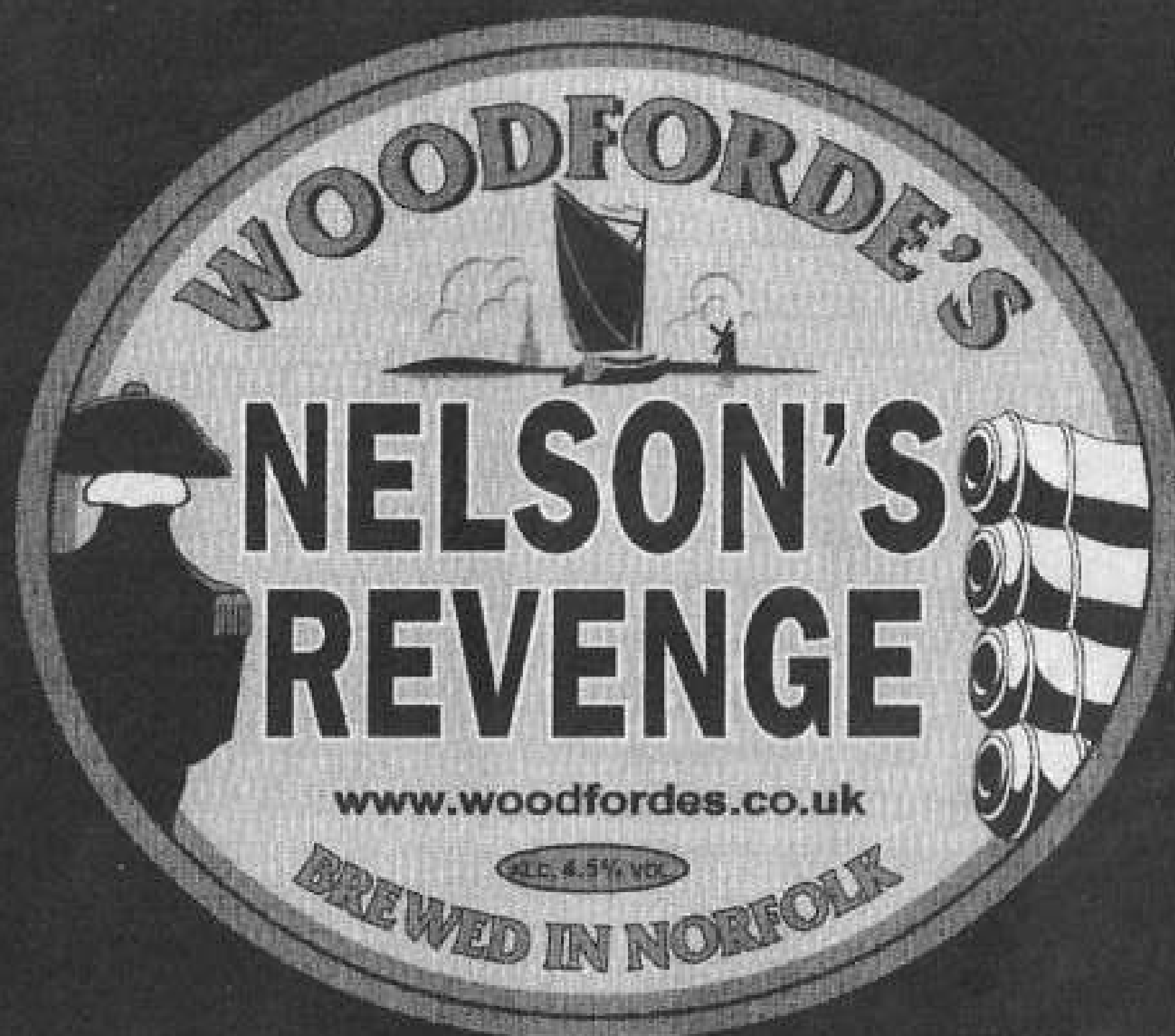
Wilkins

Mudgley, Somerset

Well known farm producer seen at many CAMRA festivals.

Cider

End of list



Drink me Hardy!

We would like to thank all the advertisers who have supported this year's programme, enabling us to provide it to you free of charge. Please support them in return.



Billy Bluelight

27 Hall Road,
Norwich
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Traditional Sunday Lunch 12.30-4.00
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Retail therapy!

As in previous years, this year's festival has a Products stall. Among the many items available for sale are the ever-popular sweatshirts, rugby shirts and T-shirts featuring this year's festival logo.



Adrian is the first to sport this year's little black number sorry, T-shirt

We are also selling several different items of CAMRA branded clothing.

A good selection of current beer and pub related books is on sale including, of course, the "2001 CAMRA Good Beer Guide", edited by renowned beer writer, Roger Protz. So, when you buy it, you'll have no excuse for not visiting some of the best pubs in the country.

And, if you're a CAMRA member (you can join at the adjacent Membership stall) there are good discounts on all CAMRA books.

If you're looking for glasses from previous Norwich Beer Festivals, take a look at our selection. We have many available from festivals over the last 10 years, but please don't ask for last year's pint glass - they were completely sold out!

The Products stall will be open throughout all sessions, including Saturday night.

Adrian Hennessy
Products

Why you should join CAMRA

CAMRA is an organisation dedicated to the survival of traditional beer and pubs.

The national organisation was created in 1971 by a small number of dedicated real ale enthusiasts. Since then, through nearly three decades, membership has grown until, in May of this year, national membership reached 56,500. We still need new members.

Our Norwich & Norfolk branch has a membership of around 900. During the year, branch members participate in campaigning and social activities.

There are advantages of joining CAMRA here at Norwich Beer Festival. Subscriptions normally cost £14 single or £17 joint, but by

joining here, there is a reduction of £2. And, members are admitted free to all sessions!

CAMRA produces an excellent range of publications. Most of these are offered to members at a reduced price. The most popular buy is the "CAMRA Good Beer Guide". The 2001 edition is priced at £11.99, but is available to members for £7.50 - a massive reduction of £4.49! These are available at the Products stall.

If you are interested in joining CAMRA or would like further info, pop over to see me at the Membership stall.

Warren Wordsworth
Branch Membership Secretary

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Wolf
Brewery
Limited**



**The
Wolf Brewery
Limited**

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summer ale.
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SHEEP'S CLOTHING'**
A genuine brown beer.
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'WOLF'
The Best Bitter.
3.9% ABV



'COYOTE'
Full bodied straw pale ale.
4.3% ABV



**'GRANNY
WOULDN'T LIKE IT'**
Dangerously drinkable!
4.8% ABV



'WOULD MOILD'
Norfolk Strong Mild.
4.8% ABV

THE FAT CAT

Free Mouse

CAMRA National Pub of the Year 1998

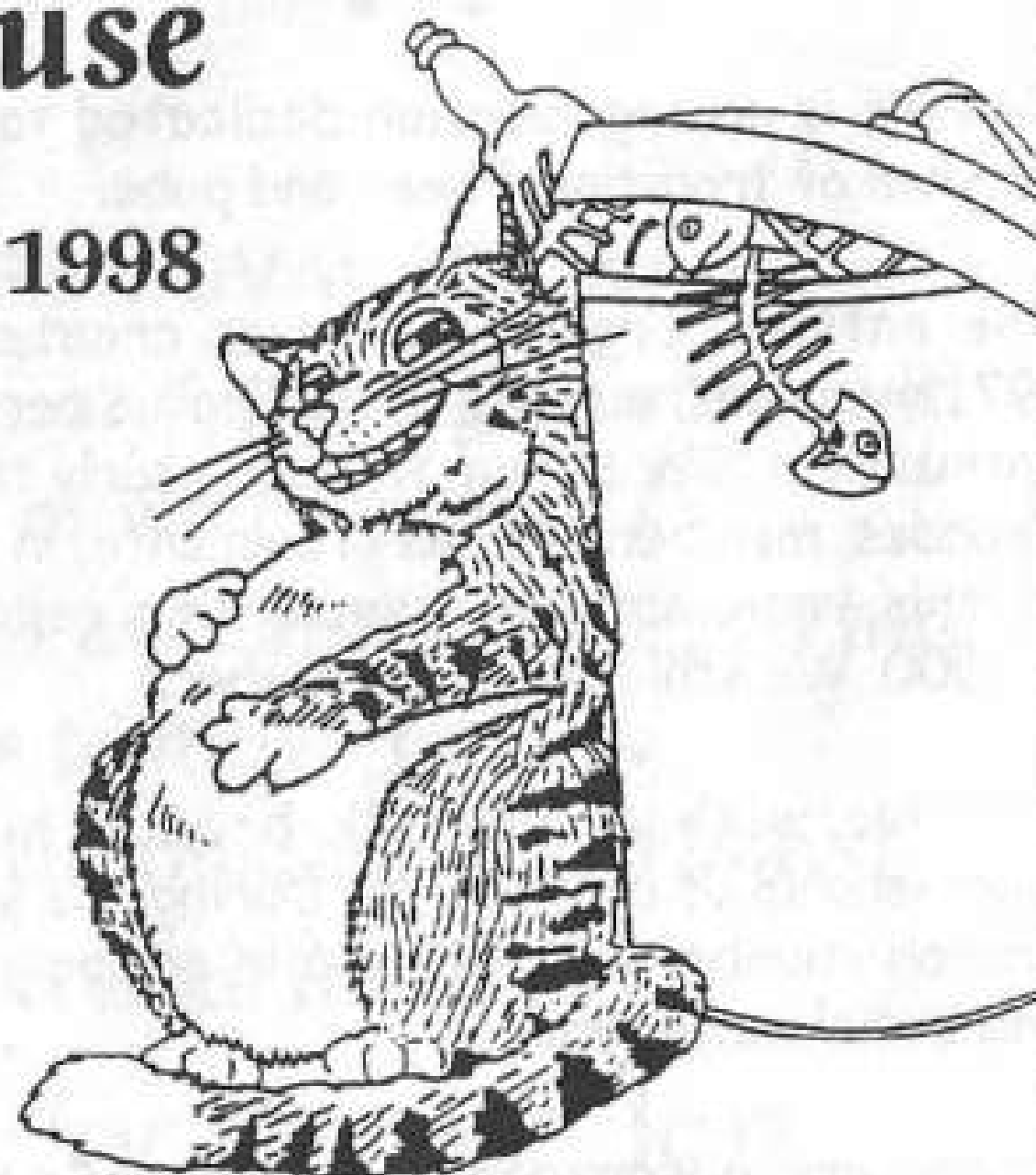
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Wheat beers

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OPEN all hours ?

The Licensing Hours
debate:
Should our pubs be open
24 hours a day,
7 days a week?

A CAMRA person's view

Whenever the subject of licensing law reform is discussed, I am reminded of an old cartoon by Giles.

It featured three wizened old farm workers sitting outside a pub reading a newspaper and speaking to an equally wizened barmaid. The headlines read "NEW LAWS ON PUB OPENING?". One drinker was saying to the barmaid, "Ere Gladys, 'ole Charlie hev got these new pub opening hours sorted. The Black Lion will open between four and midnight, the Rose and Crown between midnight and eight, and the Railway between eight and four."

This view is probably not far from that of many who do not have more than a passing acquaintance with pub culture. The view from within is probably very different. With a finite amount of money, work, other entertainment, plus family responsibilities to compete against, 24 hour opening may be a faraway dream. All previous advances, including all day opening and extended Sunday hours, have not resulted in wholesale drunken debauchery and there is no reason to believe future improvements will be any different.

The licensed trade, and all that goes with it, is a complex subject and is very much entwined with society as we know it. The basic CAMRA principal is for freedom of choice for all concerned on a basically level playing field.

On the subject of opening hours, we feel that, subject to local conditions, pubs should be free to open the hours they choose. Pub

locations, catchment areas, type and number of customers vary immeasurably. The only person in a position to judge what is viable is the landlord. Licensing authorities, in whatever guise they may be, should have the power to impose reasonable restrictions where local conditions justify but, in general, the licensees should be trusted to know their trade.

A few points to consider in favour of a more relaxed approach are:

- 1 Reduced tendency to "binge drink" as closing time approaches.
- 2 Public services are not overwhelmed by a lot of people in a short space of time.
- 3 Pubs are better able to meet local needs and those of families, tourists and workers.
- 4 Less alcohol related disorder.
- 5 No significant increase in alcohol consumption.

In return, the one issue CAMRA insists on is that opening hours must be clearly visible from the outside of the building. What other service, with the possible exception of public transport, keeps its customers in the dark about when their services are available?

Alan Edwards

Norwich & Norfolk CAMRA



PUB HOURS - A LANDLORD'S OPINION

Freedom of choice or giving the customer what he or she wants. A concept close to my heart - and also close to the till.

The proposals being mooted to alter licensing hours, if utilised with some thought, can indeed offer greater consumer choice, but to suggest all pubs should open 24 hours per day is not a panacea. I doubt whether, economically or environmentally, it would be either profitable or practicable.

A logical step forward, certainly for many sociable (ie local) pubs, would be to offer a 12 o'clock finish on a Friday and Saturday night. Earlier in the week, this would probably not be utilised except for special occasions.

From experience over the years, the half hour extension on bank holidays and at Christmas rarely generates huge increases in sales. In fact, what used to occur was the "regular last hour of the evening customer" just delayed their arrival time by half an hour. Any professional landlord would put on a brave face and put this down to good old fashioned customer service.

With the advent of all day availability, there was initially a hue and cry about drunkenness and anti-social behaviour. These fears were unfounded and, like all changes, eventually a pattern emerged of venues which successfully utilised the extra time and ones which either deemed it unprofitable or unworkable. I utilised the extra hours from the word go, and the only grumble I regularly came across was that, quite often, customers would journey to a place and discover it closed. Perhaps today, there could possibly be a mandatory requirement to display outside the minimum hours which your premises will be open. Plus a CAMRA-inspired hours directory, county by county, updated as and when.

There is no doubt that, as we become more Euroised, Globalised and dot.comised, the world is a 24 hour place and I feel sure that

there are venues, particularly city based, which have the infrastructure and the financial muscle to offer 24 hour service. One slight concern - when would they get out the vacuum cleaner and the spray polish? They could probably just do away with carpets and go for self-cleaning brasses and glass. Easy really.

Chris Higgins

The Trafford Arms

Norwich

Festival entertainment

Monday	<i>Evening:</i> Cleaving Heevages
Tuesday	<i>Lunchtime:</i> Mike Capocci Quintet <i>Evening:</i> Albert's Blues and Boogie Band
Wednesday	<i>Lunchtime:</i> Gallery String Quartet <i>Evening:</i> Mike Capocci Duo Cawston Band
Thursday	<i>Lunchtime:</i> Mike Capocci Septet, with April Pond The Busketeers <i>Evening:</i> Aylsham Band
Friday	<i>Lunchtime:</i> Vintage Hot Orchestra <i>Evening:</i> Mike Capocci Duo Jonathan Wyatt Orchestra, with vocalist
Saturday	<i>Lunchtime:</i> Cromer Smugglers Mike Capocci Quartet <i>Party Night:</i> The Offbeats with Stuart Mackintosh Gary Freeman and The New Contours



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Beamed bars and restaurant

Jazz every Friday lunchtime

Prize quiz nights

Black Dog



CAMRA Champion Beer of East Anglia 1998

CAMRA Peterborough Beer Festival – Champion Mild 1998, '99 & 2000

CAMRA Peterborough Beer Festival – Champion Beer 1998 & 1999

CAMRA Great British Beer Festival – Silver Medal 1998 & 1999

CAMRA Norwich Beer Festival – Champion Beer 1997

*A cask conditioned, traditional dark mild. Well balanced
malt and hops give a pleasant aroma and taste, with roasted
bitter flavours.*

North Brink Brewery, Wisbech. 01945 583160

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Good Beer Guide listed 1994 to 2001
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(3 years running)

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(brewery tours by arrangement)

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Over 80 interesting Whiskies, Whiskeys,
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15th Reedham Beer Festival
16th – 25th March 2001

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Friday & Saturday 11 am till 11 pm
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Full English Breakfast 10am till 12.30pm

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Thur., Fri. & Sat.

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Comfortable en-suite B&B accommodation
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Improve your social life

- and maybe drink a beer or two

These are just a few things we've been up to this year, on behalf of the Norwich & Norfolk branch of CAMRA. It's tough, but someone has to do it

Ale Trail

This year, as it was the start of a new Millennium, we decided to resurrect the ale trail. Every pub was accessible by public transport - a point proved by landlord John Craft and a few regulars from the Kings Arms! Although it was intended that this be a one-off, it was so successful and we had the added bonus of a volunteer to organise a trail for 2001 (nice one Kim), so you can all do it again next year. See below for more info.

Fancy a challenge for the New Year?

'WINTER ALE TRAIL - 2001 ODYSSEY'

Starting on 5th January 2001, the Trail is being launched at The Champion, Chapelfield Road at 7.30pm. It runs until 31st March 2001.

To complete the Trail, you have to visit 30 pubs (14 in Norwich and 16 around Norfolk) and, on the purchase of a beer (or soft drink for the driver), you will get your card signed by the bar staff. Once you have visited all 30 pubs, you are eligible to enter the prize draw, which will take place in April. Prizes kindly donated by local breweries. Souvenir T-shirts and sweatshirts will be available at a nominal charge.

**Complete the trail and
brighten up your
dark winter nights!**

First Friday Fives

These walkabouts still attract a steady band of followers - not so steady at the end of the evening. We meet at 8pm, moving on every 30 minutes to visit our selection of five pubs. This year has seen some new venues as new bars and cafes open. Unfortunately, they do not all sell real ale, but we do walk in, and in some cases walk out again.

You don't have to be a CAMRA member to join in, just read Norfolk Nips diary page for our starting point and come along. This year, we even had two American war veterans join us - and they had only come over for a World War 2 reunion.

Mystery Coach Trips

Although these are great fun, as organiser it can be a very difficult job. This year has seen an increase in the numbers taking part. At present, these trips are not restricted to CAMRA members, but due to their popularity and very full coaches, this may change next year. So don't be left behind. Go and see Warren now on the Membership stall.

Brewery visits

Needless to say, very popular - this year has seen us visit St Peters, Wolf, Woodfordes, Buffys and Elgoods. We do appreciate the support we receive from both the local and regional brewers and would like to take this opportunity to thank them all.

Summer trip

It is said that the sun shines on the righteous but in our case it could be the riotous. June saw us visit Peterborough - not a mecca for real ale drinkers, it has to be said but, nevertheless, we found plenty to tantalise the taste buds. We had our youngest passenger ever in 1 year old Emily Escott. She was very

Continued overleaf

well behaved - it was dad who got in a mess with the chocolate. The trip wasn't as well supported as in other years. Something to do with a football match, I think.

Bowls match against Suffolk branches

Our second year at this event and our first win. Thanks to everyone who took part and to the Crown at Burston, who put on a small beer festival to coincide with our day and provided a very welcome lunch. This is a really good day out, not taken too seriously and, by the end of the afternoon, quite silly. I hope this event will continue for a few years yet but we do need more players. Once again, we sampled Rowly Bowly Bitter thanks to Alan at Old Chimneys.

Summer BarBQue

This hasn't been the best of summers weather wise, but it remained dry - the weather, that is, and we had another really good night at Buffy's. Thank you, Julie and Roger. This is becoming a tradition as far as local branches are concerned. It is limited to CAMRA members - another good reason to join. The evening was rounded off by the presentation of the Rowly Bowly Cup by Nigel Smith, of Ipswich & East Suffolk branch, who carried out this task with good humour, blaming his absence for the Suffolk defeat.

CAMRA Quiz League

As sponsors of the Sunday Quiz League, we thought it proper that we should enter a team for the first time. A respectable mid-table position was achieved and filled us with enthusiasm for the coming year. Our home base for this year will be The Steam Packet, Norwich. Anyone interested in taking part, please contact me on 01603 300292.

Mild Month of May

You may think on reading this that we have lots of social events, and it is true. But we also have a serious campaigning side. May is the CAMRA Mild Month and this year we invited readers of Norfolk Nips to nominate

pubs and brewers who had done most to promote mild. Once we had our list, we set off on a beautiful sunny Saturday to judge the entries. The standard was very high in all the pubs visited but, alas, we could only choose one county and one city pub. The Fisherman's Return, Winterton and the Trafford Arms, Norwich were the lucky winners. As Woodfordes were the winners of the brewery class, we invited John & Kate (Fisherman's Return) and Chris & Glynis (Trafford Arms) to join us at the brewery where all the certificates were presented. Well done, all of you.

*Wendy Parker
Social Secretary*



Join CAMRA and come along
one of our forthcoming events
- diary dates are on page 45

After the Festival why not visit the **EATON COTTAGE**

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LIVE MUSIC ON
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**8th Valentine
Beer Festival**

TRAFFORD ARMS

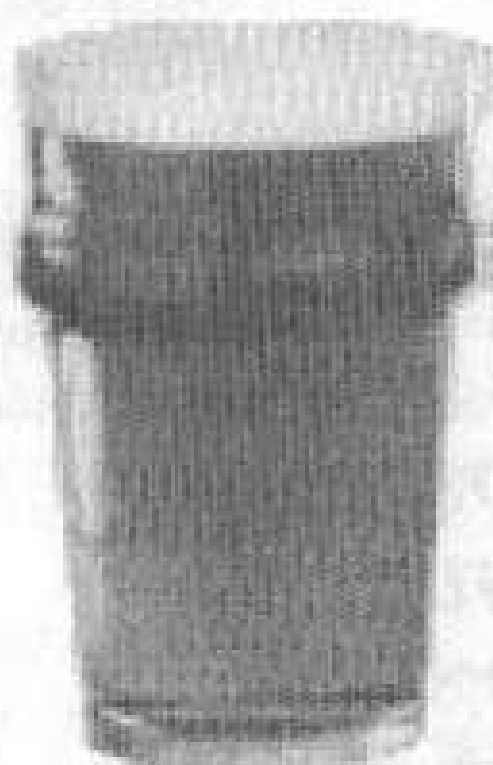
**Lunchtime Monday 12th to
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Theme:

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**Open all day every day
Food always available**

Music nights



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Fine selection of Wines**

CELLAR BAR WITH ADNAMS ALES, INCLUDING FISHERMAN

Open all day every day

Beer Garden

FOOD SERVED MON-SAT 12-2.30PM

Takeaway Polypins, Tappits, 4 pt. Jugs and 2pt. Cartons always available

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We offer the finest selection of

*TABLEWARE - CRYSTAL - CUTLERY & GIFTWARE
in East Anglia*

*OUR PRICING POLICY ENSURES THAT YOU CANNOT
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*We guarantee to match the price of our competitors
or refund the difference on recent purchases*

*We offer free delivery in Norfolk, Suffolk and Cambridgeshire,
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Branch Diary Dates

Friday, November 3rd 2000

First Friday Five — George Hotel, Newmarket Road (8 pm) then Unthank Arms, Eaton Cottage, Mad Moose, Mitre.

Tuesday, November 21st

Branch Meeting — Gardener's Arms (Murderer's), Timber Hill (8 pm). New members especially welcome.

Friday, November 24th

County Mystery Coach Trip — Destination unknown! Coach pick-ups opposite, £2.

Friday, December 1st

First Friday Five — Hogshead, Queen Street (8 pm) then Cafe d'Art, Bedfords, Pottergate, Hog in Armour.

Friday, December 15th

Christmas Pub Crawl — We'll be visiting 12 pubs around Norwich, starting at 5 pm at City Gate, Dereham Road, then (every 30 mins) Finnesko & Firkin, Pickwick, Black Horse, Lily Langtry, Rose Valley, Eaton Cottage, Rose Tavern, Champion, Trafford Arms, King's Arms and Billy Bluelight.

Tuesday, December 19th

Branch Meeting and Christmas Quiz - North Elmham Railway (8pm). Coach pick-ups opposite.

Friday, January 5th

Launch of 'Winter Ale Trail 2001 Odyssey' - Champion, Chapelfield Road (7.30pm), followed by *First Friday Five* (8pm) - route yet to be arranged.

Tuesday, January 16th

Branch Annual General Meeting — Norwich Arts Centre bar (8 pm). Card carrying members only.

Friday, February 2nd

First Friday Five — Route to be arranged.

Tuesday, February 20th

Branch Meeting and Good Beer Guide 2001 Voting — Venue to be arranged.

Pick-up times for coaches:

6.45 Top of Long John Hill; 6.47 junc. Southwell Rd./Grove Rd. (nr. Trafford Arms); 6.55 junc. Old Palace Rd./West End St.; 7.00 Boundary (junc. Mile Cross La./Eversley Rd.); 7.04 Sprowston Fire Stn.; 7.08 Heartsease (Plumstead Rd. bus stop); 7.15 Wig & Pen, Palace Plain (off Tombland).

Festival Food

Food will be available in
Blackfriars' Hall
at all sessions

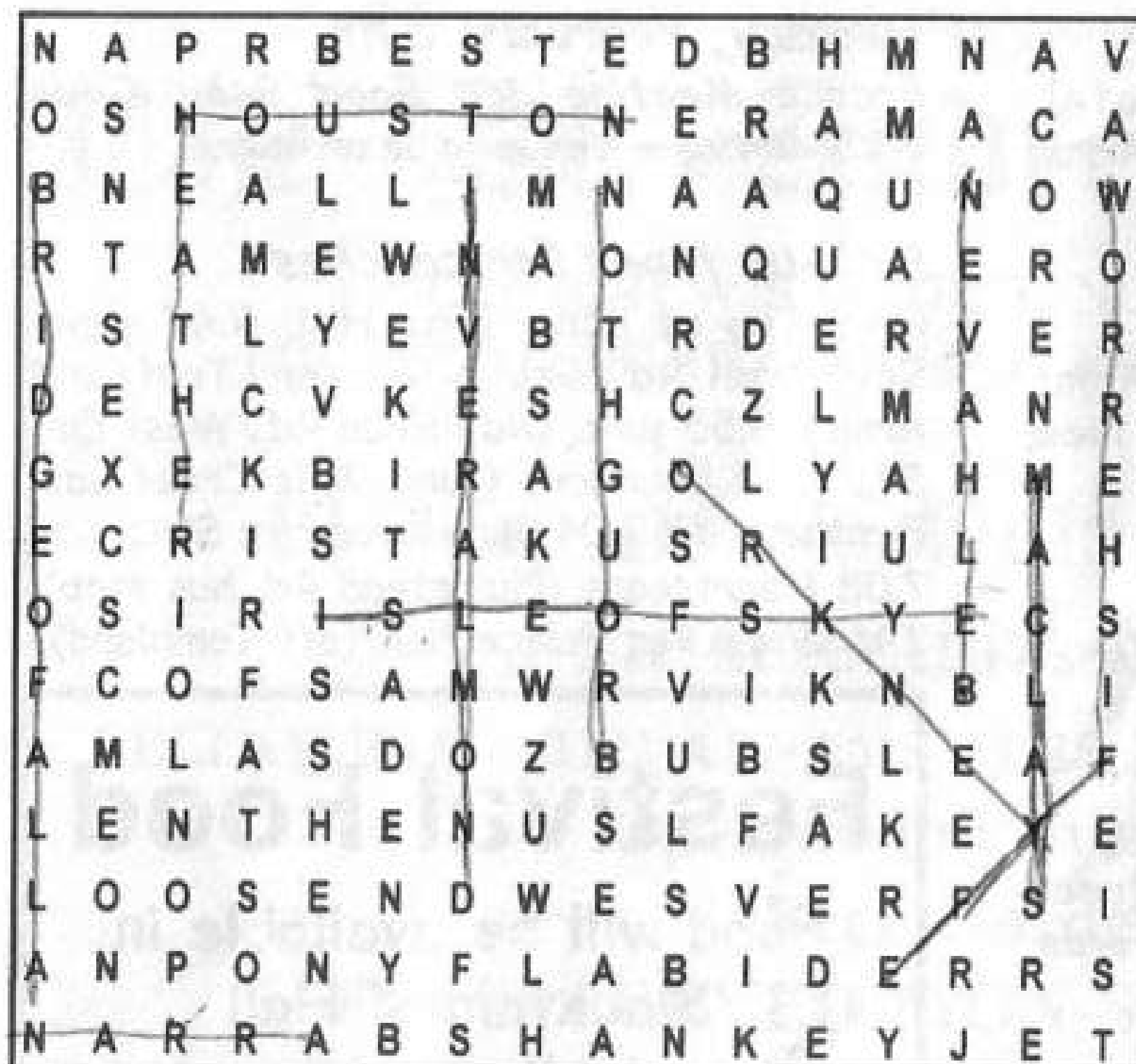
11.30am-2.00pm and
5.30pm-10.30pm

This year's menu is:

Chicken curry & rice	£3.00
Sausage and chips	£2.50
Beefburger in a bap	£2.40
Jumbo hot dog and onions	£2.40
Chickenburger in bap	£2.30
Giant filled baps (various fillings)	£2.00
Bacon roll	£1.85
Cornish pasty	£1.60
Chips	£1.20
Mushy peas	80p
Buttered roll	70p

Taste of Scotland

Wordsearch



The grid on the left hides the names of 12 Scottish breweries, who all have beers at this festival, so the names can be found by reading the Beer list (starting on Page 20).

Fill in the entry form opposite with the 12 brewery names, plus your own name and address.

One correct entry will be drawn and the lucky winner will receive beer festival/CAMRA goodies. The prize will be posted to the winner after the festival and their name will be announced in Norfolk Nips issue 112 (December/January 2001).

Logo required

We are looking for a logo for the 24th Norwich Beer Festival, which will be held October 22nd-27th 2001, in St. Andrew's & Blackfriars' Halls.

If you have an idea, please send it on A4 paper to **Logo Competition**, 5 Hill Street, Norwich NR2 2DT, by March 1st 2001.

The logo must feature all or part of a dragon somewhere in the design, otherwise there are no rules! It can be in black and white or up to five colours.

We do not expect it to be camera-ready — a basic idea is all that we need. All entries become the property of Norwich & Norfolk CAMRA.

If you win, you will gain fame, a cheque for £100 and a selection of goods bearing your finished logo.



Norwich & Norfolk branch

Chairman: Martin Ward
Tel: 0783 397 1894 (mobile)

Secretary: Mike Andrews
Tel: 01603 408856

Social Secretary: Wendy Parker
Tel: 01603 300292

Membership: Warren Wordsworth
Tel: 01603 665557

Branch website:
www.norwichcamra.freemove.co.uk

This programme was:
Printed by Gallpen Colour Print
01603 624893
Designed by Mitchell & Frost
01603 612014

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Taste of Scotland Wordsearch entry form

Name

.....

Address

.....

.....

.....

Postcode

Are you a CAMRA member?
Yes/No (delete as applicable)

Names of the 12 Breweries:

1

2

3

4

5

6

7

8

9

10

11

12

Don't forget, if you are at the festival between Monday and Friday,
you can also vote for

Beer of the Festival

by completing the voting form overleaf. Votes must be cast
BEFORE THE END OF THE FRIDAY EVENING SESSION.

Tear off this complete perforated page and place it in the
box provided on the Glasses & Tokens stand.

If you'd like to make any comments on the festival, or if you have
any suggestions for next year, please write them below.

We hope you've enjoyed yourself!

Comments:

23rd Norwich Beer Festival

BEER OF THE FESTIVAL

Voting Form

Just write down up to three of your favourite beers, ciders or perries from the selection at this year's festival.
The results of the Beer of the Festival voting will be announced during the Saturday lunchtime session.

1

.....

2

.....

3

.....

Name

Address

.....

Postcode

Are you a CAMRA member? Yes/No (delete as applicable)

Place this voting form in the box provided
on the Glasses & Tokens stand
**BEFORE THE END OF THE
FRIDAY EVENING SESSION**
and you will be entered into a
FREE PRIZE DRAW.

Five lucky winners will receive

Norwich Beer Festival and/or CAMRA goodies.
Fill in your name and address to make sure you
are entered into the draw.

