

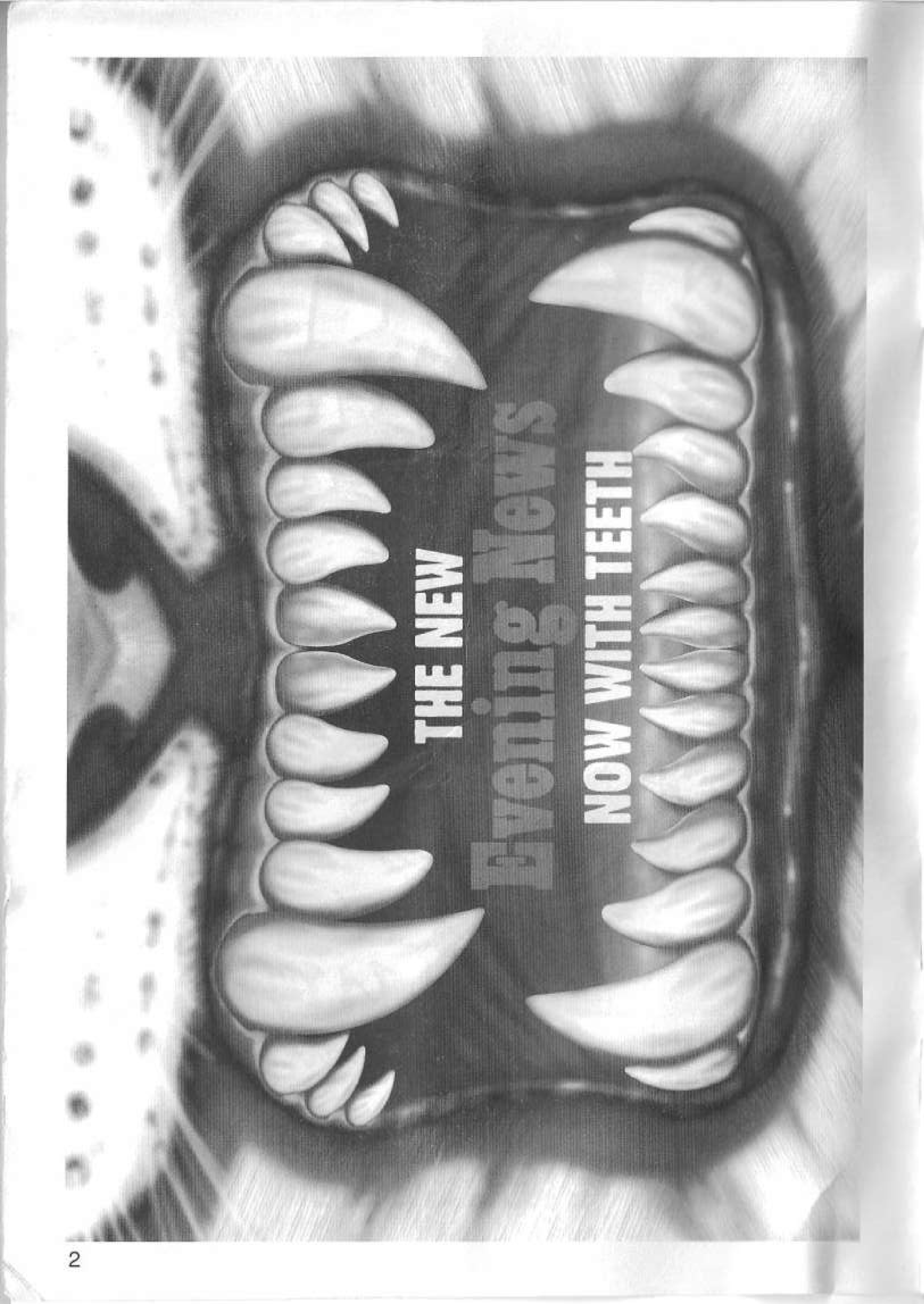
NORFOLK & NORWICH CAMRA 2001

24TH NORWICH BEER FESTIVAL



Never
Turn
Back

PROGRAMME



THE NEW

Evening News

NOW WITH TEETH

2001 Welcome

Another year has passed, with the doom and gloom merchants still forecasting the ultimate demise of real ale. Yet we are still here with a fine array of beers from all corners of the kingdom. The basic theme this year is 'East Meets West', as this year's range draws heavily on beers from the western extremities of our sceptred isle.

That said, I am sure that expatriates from wherever will find something to remind them of home. The local brewers are well represented and many of you, even those living locally, will be surprised at the range of beers brewed in East Anglia.

It is almost impossible to keep abreast of developments in the brewing and pub industries. We take a look at freehouses in this programme, something that this area is lucky to have a large number of. This is only one aspect of a large and

multifaceted subject. The Norwich & Norfolk branch of the Campaign for Real Ale tries to maintain a balance between the campaigning aspect of ensuring the survival of pubs and breweries, and actually going out and enjoying the fruits of our labours. If we can combine both, as at this Festival, then we believe we are succeeding. We are realistic enough to know that change and evolution cannot be stopped, that not every pub can remain open, that not every new brewery will succeed. We continue to fight for consumer choice, a level playing field for all brewers and a balanced view between preservation and progress. You have already helped us by coming to this Festival, if you are moved to join CAMRA and further help us in our efforts welcome aboard for a bumpy, but ultimately enjoyable, ride.

Alan Edwards
Festival Organiser

3	2001 welcome	44	Test your pub knowledge
4	Festival dates and opening hours	46	Festival entertainment
7	St. Andrew's & Blackfriars' Halls	49	Cider-next-the-sea!
9	Getting your first drink	51	Get social!
12	The future of the freehouse	52	Branch diary dates
17	Derek goes to Number 1!	56	Next year's big event - The 25th Norwich Beer Festival
40	Caister Volunteer Rescue Service - our Charity of the Year	58	Festival food
41	2000 logo competition winner	59	Join CAMRA now
43	Shopping time	60	Vote for your favourites

INDEX

23 The Beers, Ciders and Perries:

24 Choosing your beer

25 Key to the "Gravity Card"

26 Beer list

35 Choosing your cider

36 Cider and Perry list

**All publicity material for the 24th Norwich Beer Festival
is supported by the Evening News**

Festival dates and opening hours



October 22nd to October 27th 2001,
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-11.30pm

Admission prices:

Lunchtimes £1.00

Evenings:

Monday and Tuesday £3.00

Wednesday-Friday £3.50

Mon-Fri evenings before 6 pm £1 reduction

Saturday Night Party Tickets £6.00

Admission to all sessions is free to CAMRA members, but they must join the queue at all times.

Only advance ticket holders are guaranteed entry. Admission to over 18s only. Proof of age may be requested.

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.

Lidstones

keeping it real^{ale}



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☛ Rowley Mild | 3.2% ABV

Judged champion mild by CAMRA at Cambridge & Ipswich beer festivals 1999. An easy drinking dark mild, brewed with chocolate malt & roasted barley

☛ Session Bitter | 3.7% ABV

Traditional straw coloured bitter – hoppy, malty & aromatic

☛ Lucky Punter | 4.3% ABV

Light bitter style with highly distinctive taste & aroma. Brewed with a combination of English & American hops

☛ Colquhoun's Dark Mischief Oat stout | 4.6% ABV

Judged overall champion by CAMRA at Cambridge beer festival 2001. Black, dry stout, aromatic & comforting

☛ Rawalpindi IPA | 5.0% ABV

Judged premium champion by CAMRA at Norfolk & Norwich beer festival 2001. Traditional strong India Pale Ale

For further details contact Peter Fairhall on 07951 939607

TRAFFORD ARMS



9th Valentine Beer Festival

Mon 11th – Sun 17th February 2002 inclusive

Theme: Flavourites

(as voted by customers: send us a list of your favourite top ten ales).

Open all day...every day Food always available

Music nights Beer Quiz: Sun 17th 8pm



*'Taylors and Adnams,
Woodfordes and Hop Back,
Mauldons and Fullers,
Black Sheep and Green Jack
Trafford Arms Beer Fest my Valentine fling
These are a few of my flavourite things*

*When the head aches
When the liver quakes
When my heart is sad
I simply remember my flavourite things
And then I don't feel so bad'*

(with apologies to Julie Andrews)

Charity: Parkinson's Disease

61 Grove Road, Norwich
(Nr city Sainsbury's)
Tel: 01603 628466 / Bar 767873

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3RD ANNUAL BEER FESTIVAL

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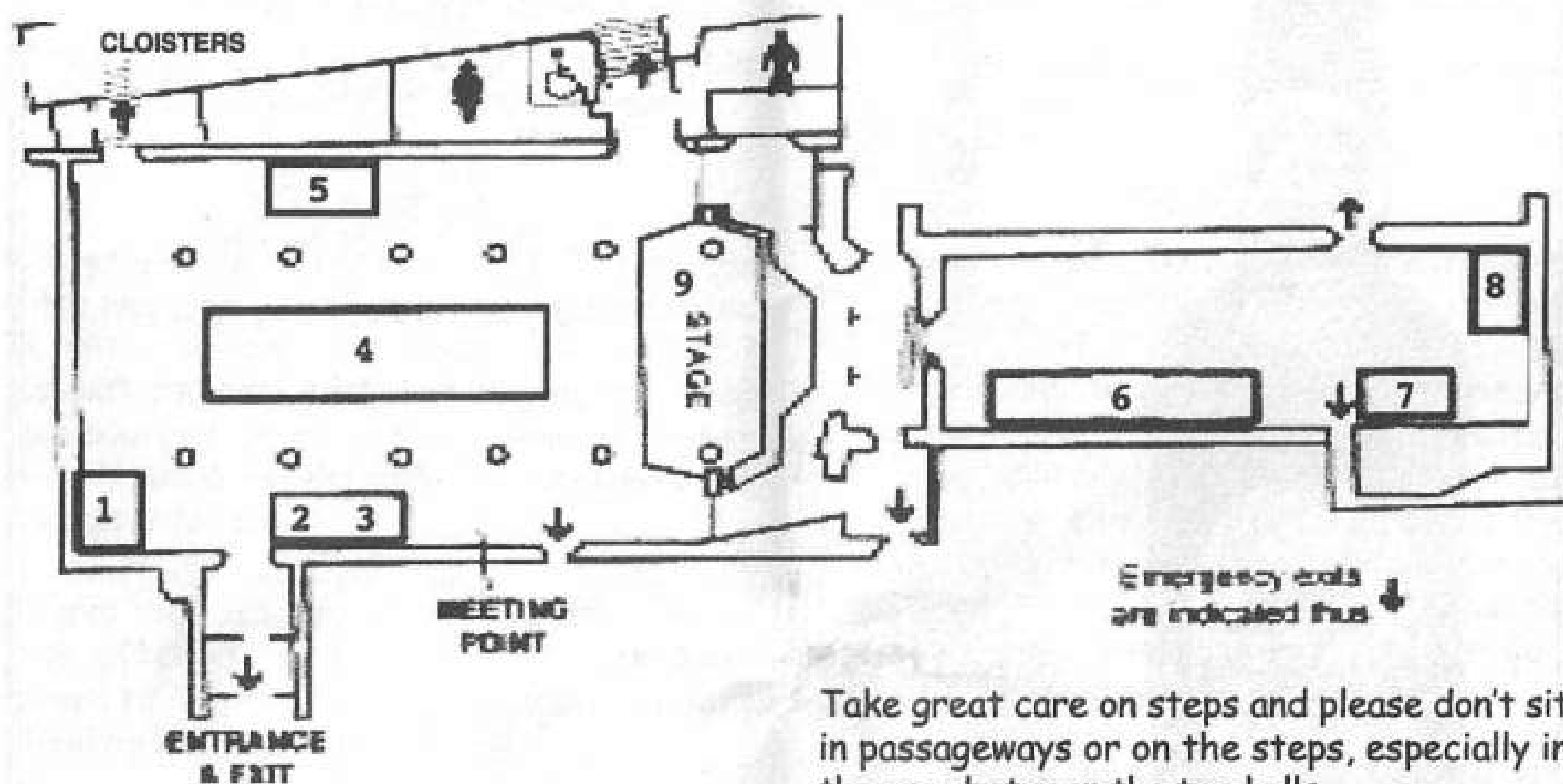
No big screen T.V. Large garden and car park.

30p DISCOUNT PER PINT TO CAMRA
MEMBERS DURING FESTIVAL WEEK



To be sure of your supplies of our cask or bottled ales, why not ask your favourite pub to invite us as a regular guest beer?
St. Peter's Brewery Co. Ltd. St. Peter's Hall, St. Peter South Elmham, Bungay, Suffolk Tel: 01986 782322
www.stpetersbrewery.co.uk email: beers@stpetersbrewery.co.uk

St. Andrew's & Blackfriars' Halls



Layout of stands and bars:

- 1 Glasses & Tokens
- 2 Staffing point/CAMRA
Membership and Products
- 3 Soft drinks, including Apple Juices
- 4 St. Andrew's Bar
- 5 Cider and Perry 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 brews.

St. Andrew's Hall holds the rest of the beers. Ciders, perries and soft drinks can also be found in St. Andrew's Hall.

The Cloisters will be open each evening as a quiet area for reflection and conversation.

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.

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gentlemen, please!

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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 24th 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 page 40 for more information on how you can help support this valuable service.

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 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 Z, 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 and perries are available.

Soft drinks are also available in St. Andrew's Hall. These include apple juices and botanically brewed soft drinks.

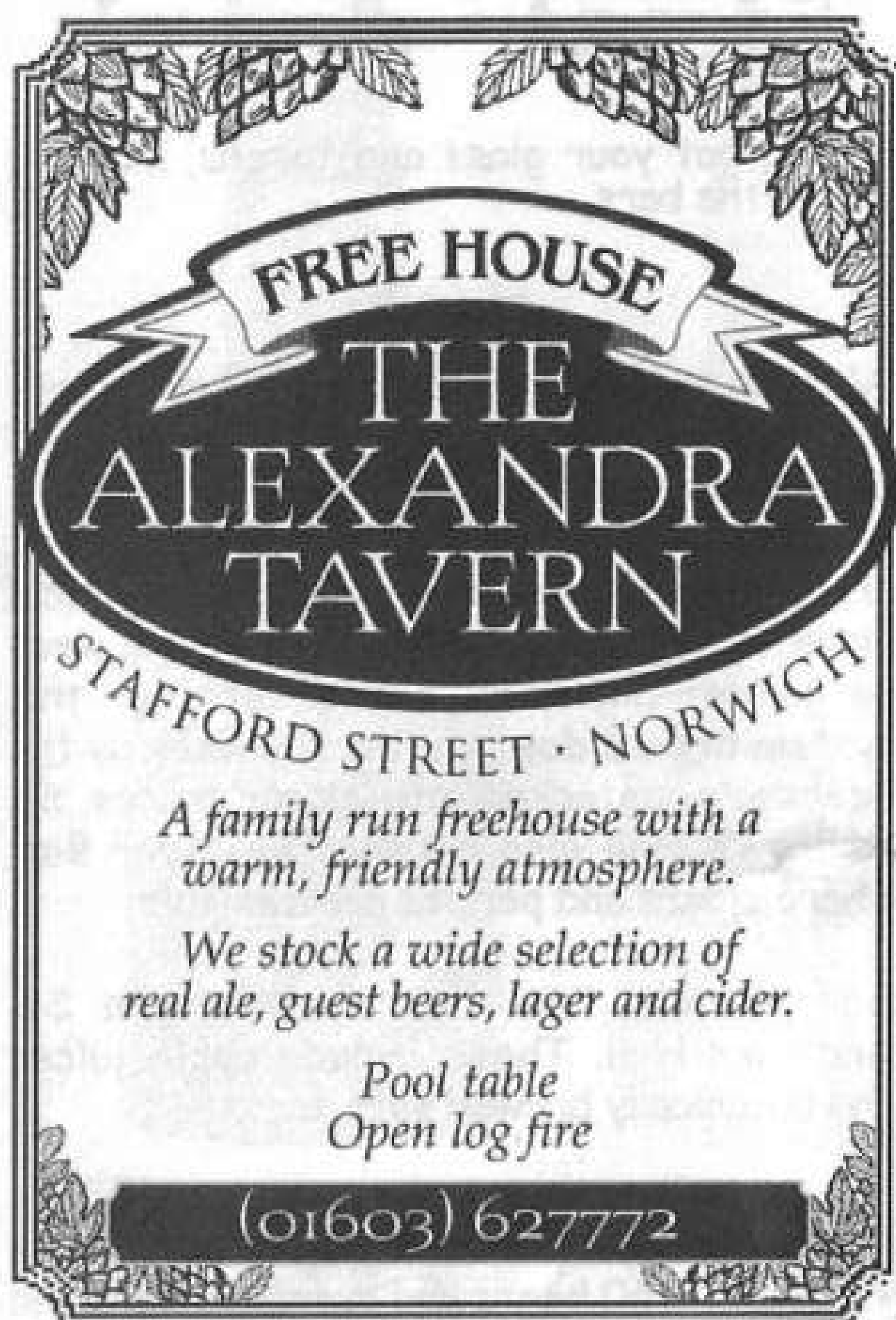
Drinks

With over 250 beers and over 35 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 26
Cider and Perry list -
page 36

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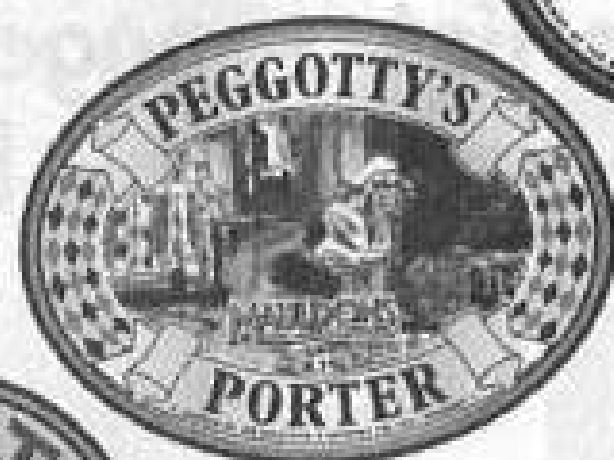
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The future of the freehouse?

We look at two different views of what the future could hold for the freehouse ..

What is a freehouse? Typically, it is a public house free from any total supply deal with a brewery, usually freehold (although leasehold properties are more and more common) and independent. This sound like the local. It could also mean a Wetherspoon's, a pub owned by Enterprise Inns or even your local Firkin. All offer a range of cask ales, packaged beers, wines and spirits, and all are run professionally, yet all are pubco owned, either managed or tenanted, all reporting centrally.

So, we need to know whose future we are worried about. I believe all the above can look after themselves. We need to look at the sole trader or partnership, with one pub selling a range of beers, wines and spirits bought from a variety of sources, in city, town or country, who make their own decisions, stand or fall by them, with no one around to pick up the pieces - these are the endangered species!

The problems besetting pubs today are numerous and onerous. Government red tape is a real problem, with VAT, minimum wage, health and safety and rating issues at the top. For the destination, food-led freehouse, drink driving legislation changes could be the nail in the coffin, whilst in town and cities, supermarkets and off-licences generally offer a range of products cheaper than the local pub. Combine this with the ever expanding variety of take-away food outlets and the proliferation of satellite and TV channels, and we wonder if it is worth the effort. Couple all these factors to the threat of an economic slowdown and everything else happening in the world. Globalisation is really upon us. Suddenly a week away with the mother-in-law looks attractive!

And yet, the future is not all doom and gloom. You only have to look at this city to see that ex-brewery pubs, given up in despair, have

been taken over by entrepreneurs with vision and transformed into thriving businesses. Given good investments, enthusiastic landlords and staff, good choice of beers and food, these freehouses can knock spots off the stereotyped chains, pubco houses or brewery tenancies. The advent in recent years of Cask Marque has helped raise the awareness in both publicans and the public of the importance of beer quality. All of this leads on to the VFM factor - value for money. Offer this and freehouses will prosper.

The final part of this equation helping the freehouse is the brewer. The number of new breweries coming onto the market with interesting and well kept ales is increasing - look at those here at the Festival - this, in turn, helps make the freehouse an altogether better place to go.

Well, what of the future? There is a future, it is bright, not quite orange, more of a new dawn. But it is out there. The freehouse needs to provide for a niche market, for that something different, be it beer, food or entertainment, that little extra, something not found in the high street. It needs to be well run, look and feel professional, ooze quality and value for money, offer choice and customer satisfaction, be personal but discreet and cater for all ages. All pubs are different, but this pub is more different, this pub will weather the storm, because this pub is a FREEHOUSE.

*Colin Keatley
The Fat Cat, Norwich*

I want to be free (house!)

The term 'Free House' is a much used, and abused, term. To the uninitiated, it conjures up a vision of a public house completely free of any ties or obligations to either breweries or pub groups (pubcos). This is, of course, cloud cuckoo land. The truth is that as there

Continued on page 15



The Billy Bluelight

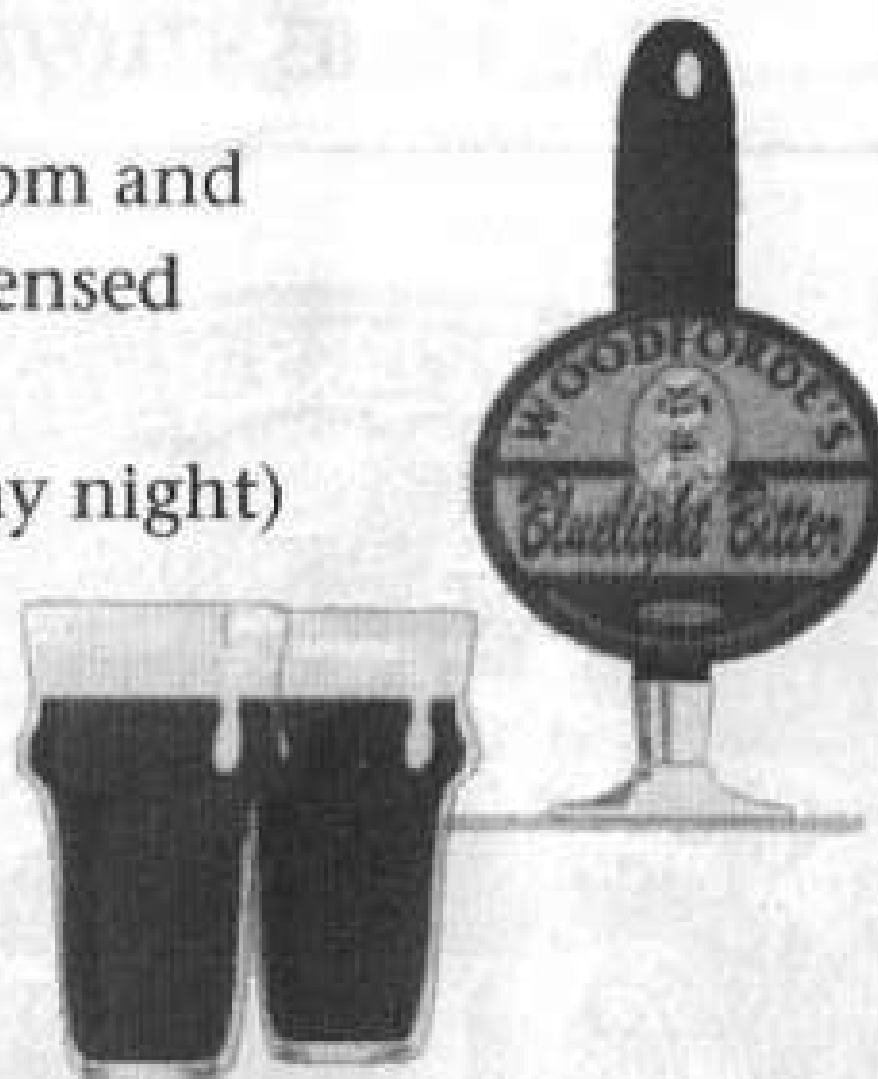
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Continued from page 12

is no legal definition of the term, and both Trading Standards Officers and the Government fight shy of investigating the same. Anyone can advertise their establishment in this way. You may be wholly owned by a brewery or pub group, you may have a restrictive list of suppliers, you may have a large loan from a source that specifies how much of a certain beer you must order, or any other form of restriction, but you may, if you so desire, call yourself a Free House.

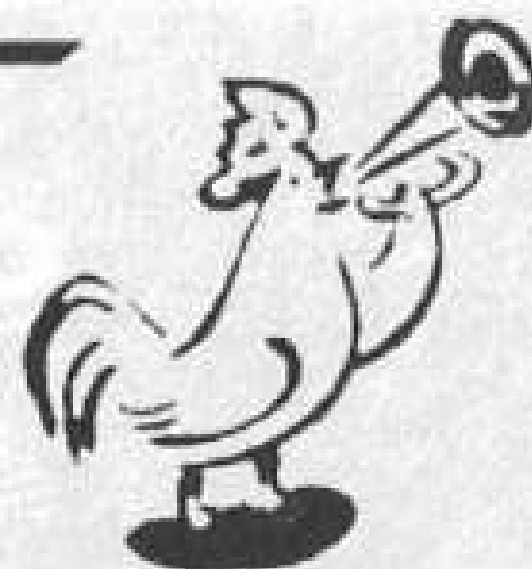
It defies logic that one can walk down the road and see a sign proclaiming, 'A (well known national brewery, in the Midlands, once producing a classic ale by the Burton Union System) Free House'. Surely, if you state your parentage to a brewery you are also stating you are no longer free. I know that in the modern business world things are never as simple as they seem, but surely the consumer can rightly expect that a so-called Free House has the basic right to purchase its beers, ciders, wines and lagers wherever and however it chooses.

To enter an outwardly welcoming Free House to be confronted by a selection of products from one brewer, or the same bog standard range as in another outlet 200 miles away from the same pubco, is one of life's minor inconveniences.

I am not decrying the standards of tied houses or pubcos. Many of them offer a uniform standard of cleanliness, good value food, hospitable surroundings and quality beers. What I am concerned with is the choice available. Surely you have a right to expect local beers in local pubs, but many small brewers will tell you of the enormous difficulties in selling beer in their immediate surroundings. As pubcos strengthen their grip on pubs they can dictate terms and conditions to their suppliers. You might rejoice at a 99p pint, but will you still rejoice when a local brewery goes under due to the difficulty of selling beer at an economic price.

Alan Edwards

Norwich & Norfolk CAMRA



Peter & Margaret Beeslee

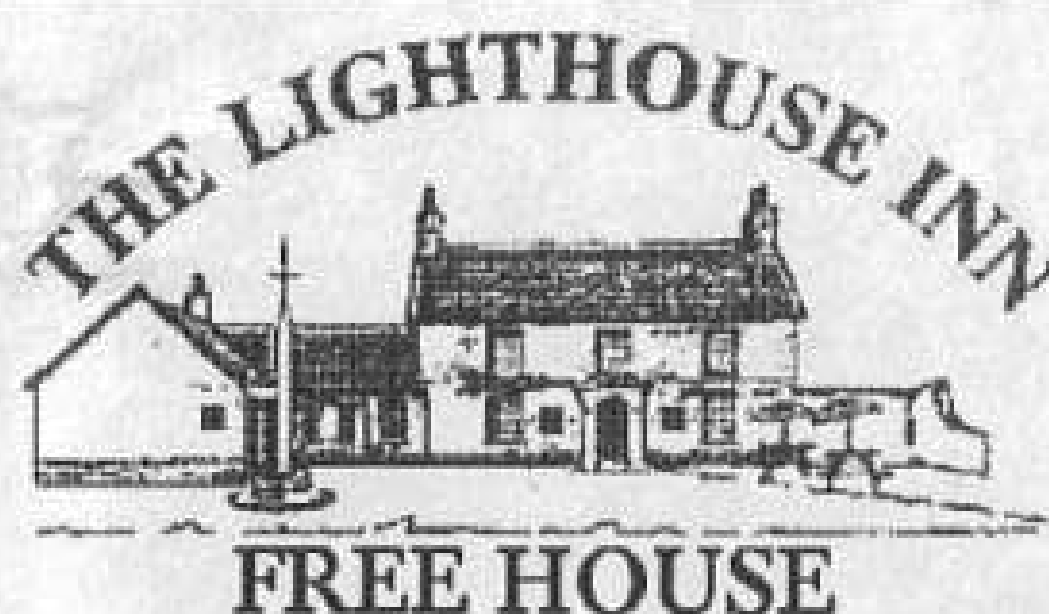
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serious about colour

Derek's reaches No. 1!

Following on from my previous book, *A Pub Walk with a Difference*, I decided that my next book would be on similar lines, but this time about Pubs Over The City Walls in 1883. This includes pubs in places like Trowse, Old Lakenham, Eaton, Costessey, Catton and Thorpe.



The Redan, Thorpe Road, is now a Chinese restaurant

As with my previous book, the problem was finding photographs, but, once again, I had Philip Standley of Wymondham to thank for some. I also had the assistance of Ken Chapman, Richard Barham and Richard Bristow. The photographs donated by Richard Bristow are the ones marked in the book www.norfolkpubs.co.uk - a website well worth visiting.

I have to also give a big thank you to Gallpen Colour Print, Starling Road, Norwich for their support in producing the book.

Because of the distance covered in this book, I had to rely on the good

old horse and buggy. As before, a lot of the pubs have gone due to rebuilding or economical reasons. The fun is trying to locate the pubs that are still here but used for other reasons. Thanks to Peter Mann, I was able to produce a good chapter on Costessey.

Since the book was launched in June, it has sold very well. It has been No.1 local book in Jarrolds for 4 weeks, something I did not think it would achieve, so I feel a bit proud of this. I thank Jarrolds, along with Waterstones and Black Horse Bookshop, for selling the book, plus the various watering holes that are selling it, and, of course, the two Big C Appeal shops.

Once again, I am donating the entire proceeds to the Big C Appeal. I feel this is a worthwhile cause, more so since the sad loss of our colleague, Stuart Ferguson, to whom I have dedicated this book.



I have enjoyed doing both books. I feel that this is part of our heritage and there are some fine buildings.

Continued on page 21

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Beer Festival Special

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Buffys Bitter
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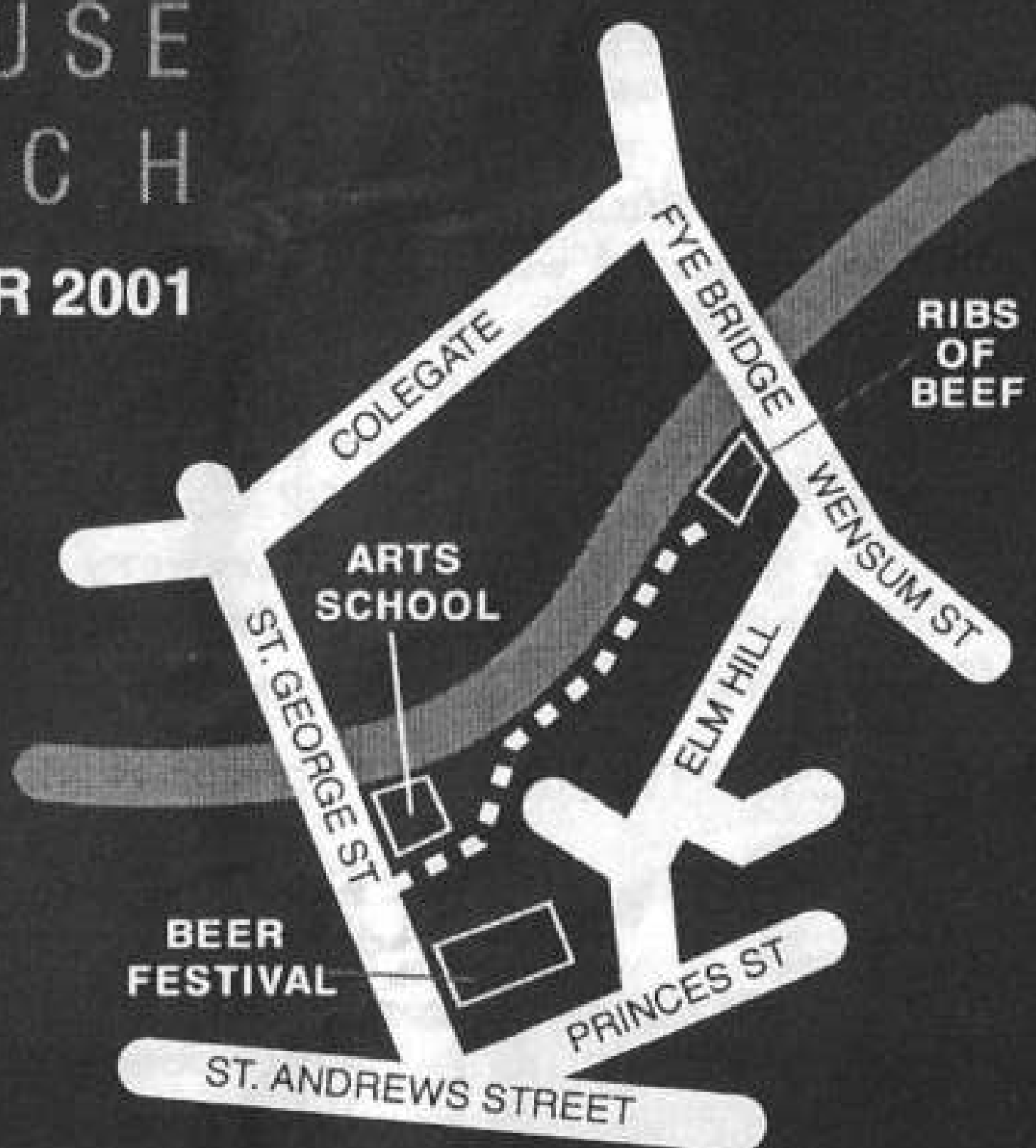
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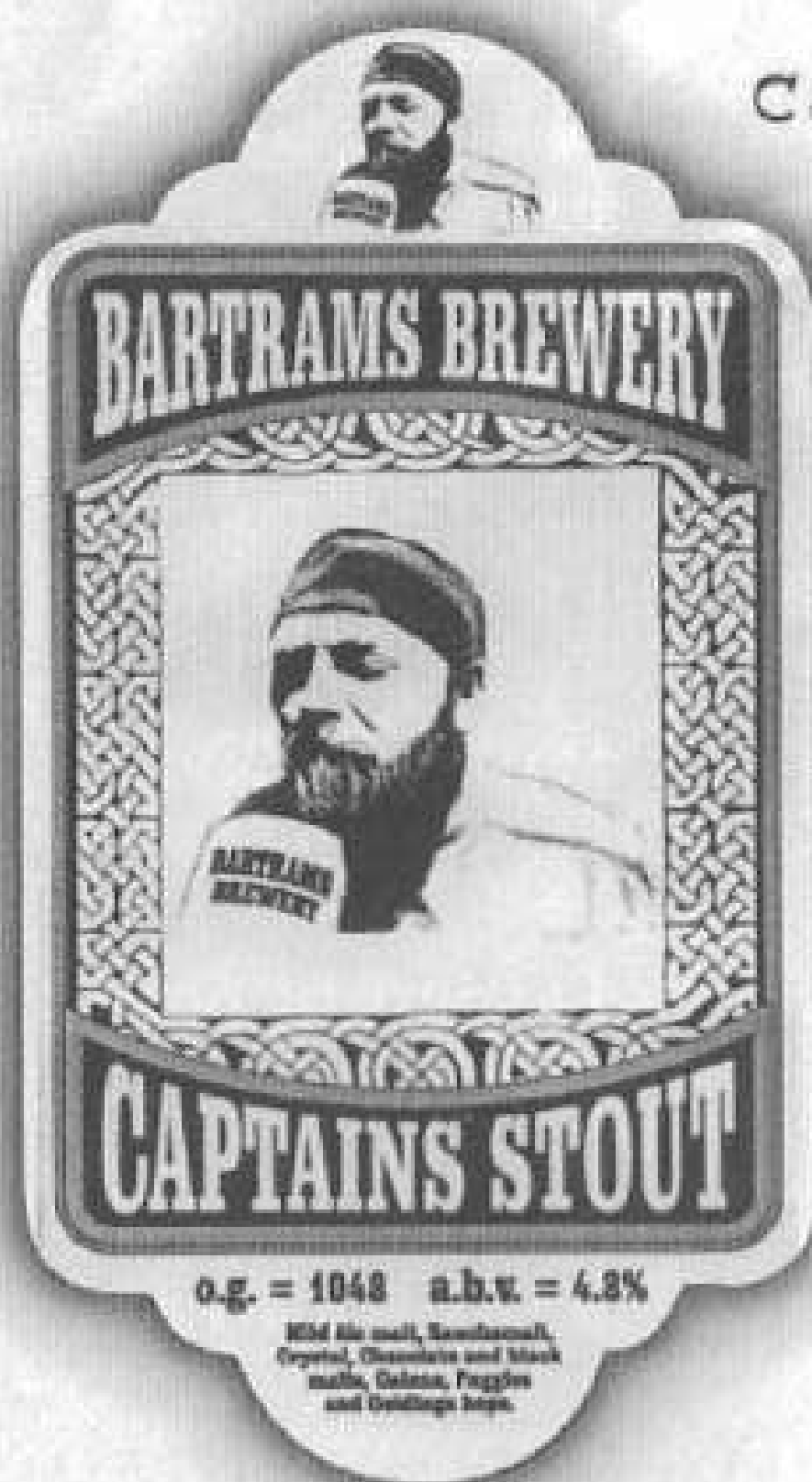
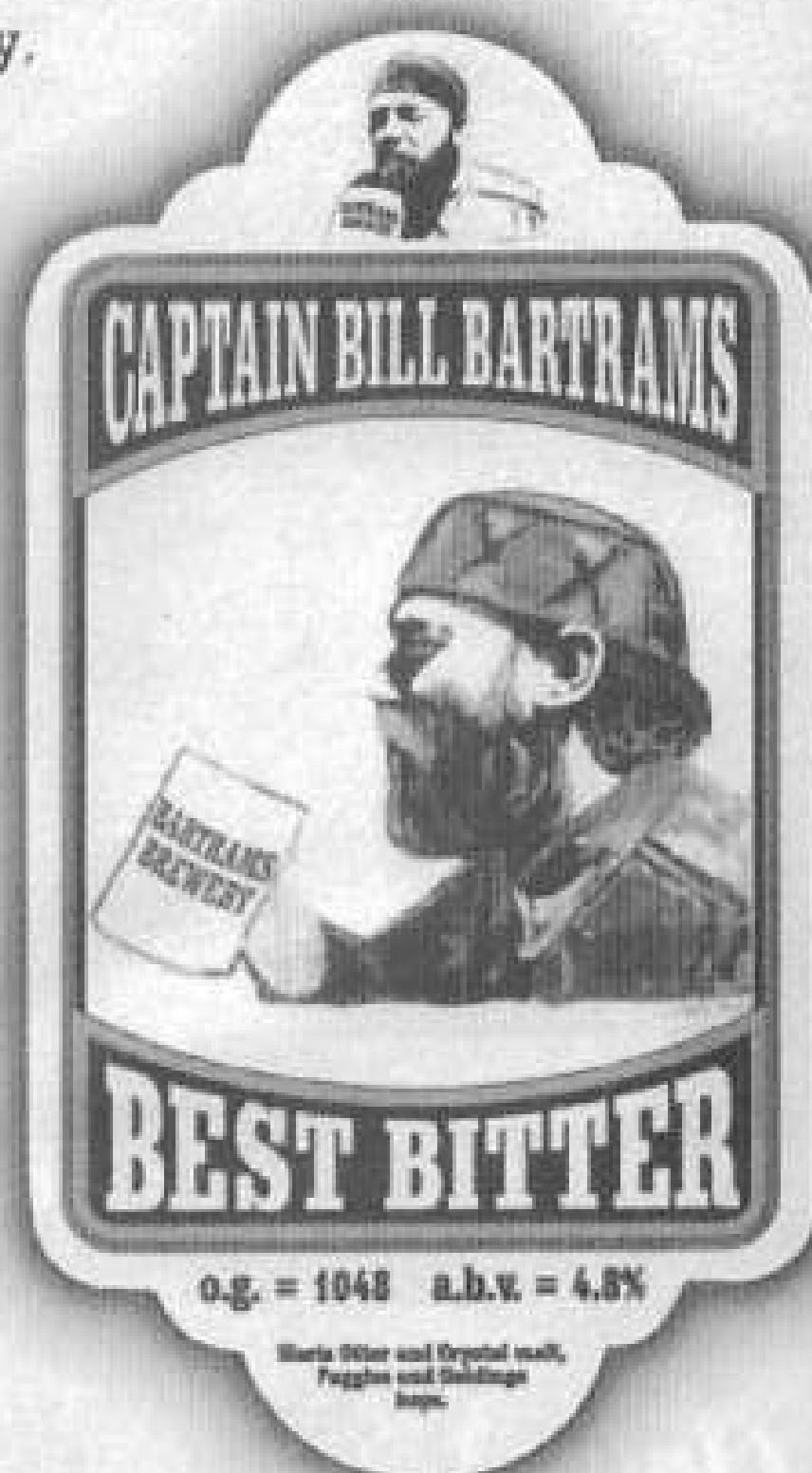
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THE RIBS OF BEEF, FYE BRIDGE, NORWICH
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Captain Bill Bartram, man of legend, mystery, Adventure and romance. I have heard tales told Of how Captain Bill was a cabin boy on the Trafalgar and as such was responsible for Lord Admiral Nelson's impressive collection of optical fashion accessories. It can now be told that the great seafarer's oft misquoted last words to the young Bill - "Kismet, Hardy", being the Kismet design from that seasons Hardy Amies Ocular collection. It is also said that Captain Bill was Kitchener's batman and was cashiered when he Allowed the celebrated statesman's mustachio Wax to become contaminated with bromide thus Causing the great man's face fungus to wither and Droop during a particularly stimulating oration. What history does tell us is that between 1894 and 1902 Captain Bill ran the original Bartram Brewery in Tonbridge thereby providing the Inspiration for today's venture.



Captain Bill Bartrams Best Bitter: modified from a turn of the century recipe using only the finest floor malted Maris Otter coupled with Goldings and Fuggles hops, send your taste buds for a walk down memory lane with the Captain's favourite tipple. Captain's Stout: again drawn from an old recipe using specially imported Bavarian Rauchmalz to provide a smoky backdrop to this full bodied stout. Winner of the Doncaster Beerex, where it was proclaimed champion stout. Also available flavoured with either cherry or damson, each already prizewinners in their own right. So take a drink at the Captain's table with Bill Bartram's distinguished ales.

Continued from page 17

I am in the process of compiling a compendium of Norwich pubs which will list every single pub there has ever been in Norwich, this will include Breweries, Licensees, pub name changes and press cuttings.



I do not know if it will ever get published because of the size, but I suppose it could go on a CD, once again with assistance from Richard Barham, Richard Bristow and Ken Chapman. Richard Bristow's web site is doing a similar thing but also including Norfolk.

I hope you enjoy the new book.
Cheers all.

Derek Mc Donald

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THE KINGS ARMS
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TAKE 5

THE TRAFFORD ARMS

THE WHALEBONE

THE ST. ANDREWS TAVERN

OUT & ABOUT

THE CROWN, TRUNCH

MUSTARD POT, WHINBURGH

FOX & HOUNDS, FILBY

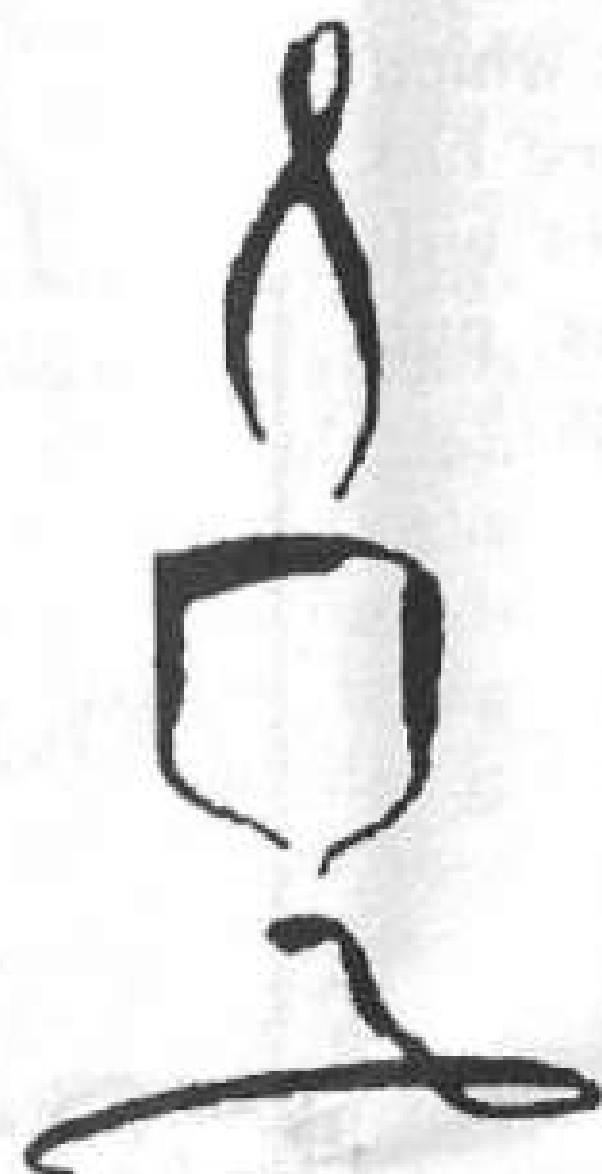
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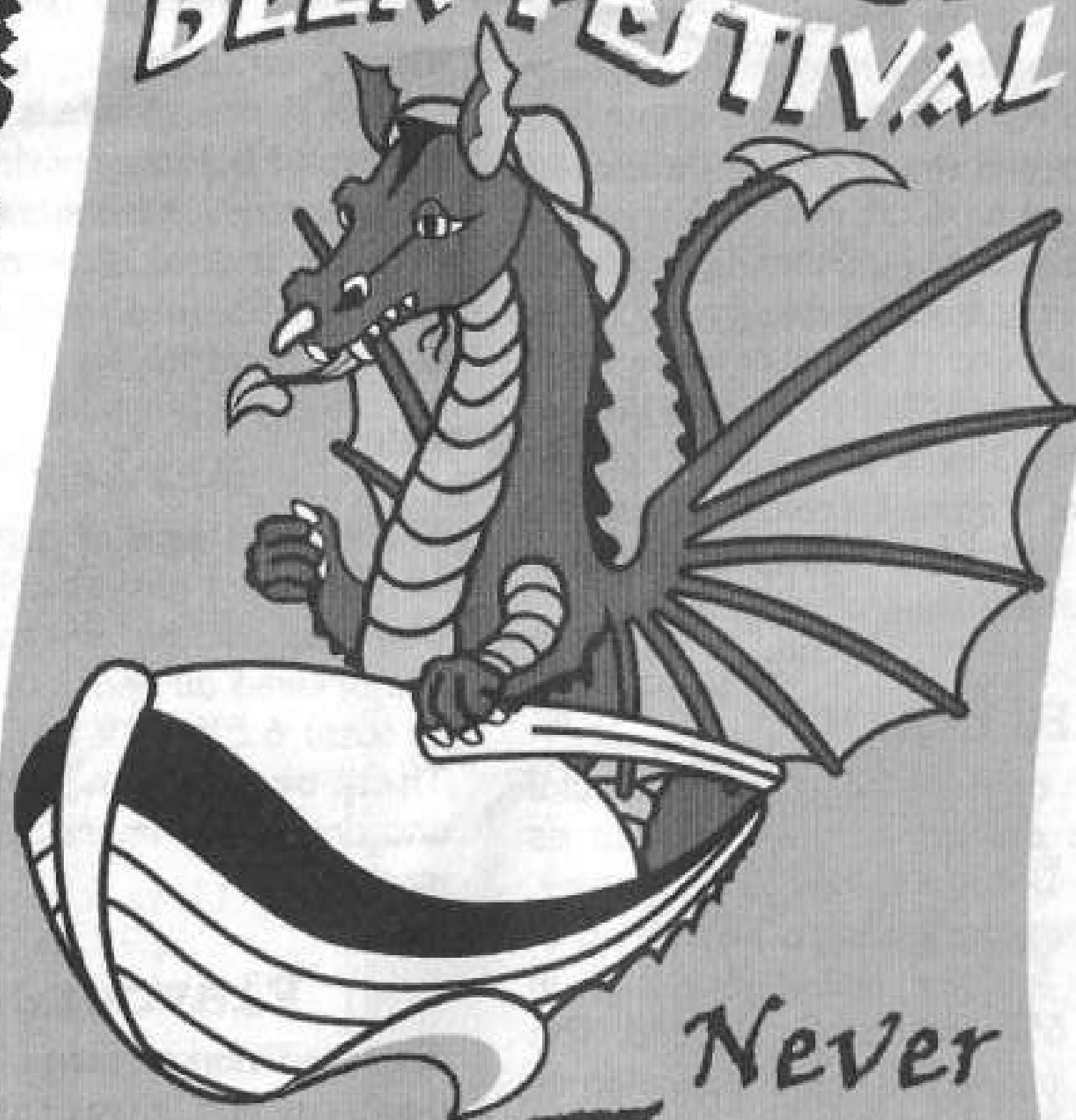
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NORFOLK & NORWICH CAMRA 2001

24TH NORWICH BEER FESTIVAL



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Back*

**THE BEERS,
CIDERS AND PERRIES**

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. The cards (and the Beer list) contain the following information:

The name of the brewery: e.g. *Dent*

The name of the beer: e.g. *Aviator*

The percentage alcohol by volume (ABV) of the beer, e.g. 4.8%. This is 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%) Pale, fragrantly hoppy and rather pleasant.

Adnams

Southwold, Suffolk

Bitter (3.7%) Excellent drinking beer, Silver Award Winner (bitters) at GBBF 2001.

Fisherman Ale (4.5%) The replacement for Old. Dark, flavoursome, malty and full bodied.

Broadside (4.7%) Well balanced with lots of fruit, malt and hops.

Ales of Kent

Chatham, Kent

Old Ma Weasel (3.6%) Their other beers are good...

Wealden Wonder (3.7%) ... but we don't know much about these two.

Archers

Swindon, Wiltshire

Black Jack Porter (4.6%) A black winter beer with lots of roast malt flavours.

Golden Bitter (4.7%) Straw coloured, full bodied, hoppy and bitter.

Arkell's

Swindon, Wiltshire

2B (3.2%) Lunchtime beer this one, good body for its gravity.

Kingsdown (5.0%) Malty and fruity, with plenty of hops in the aftertaste.

Arran

Brodick, Isle Of Arran

Ale (3.8%) And a good one it is, too.

Blonde (5.0%) Top quality wheat beer.

Dark (4.3%) Dark, malty and easy to drink.

Arundel

Ford, West Sussex

Classic (4.5%) Certainly is.

Banks & Taylor

Shefford, Bedfordshire

Aragon (4.7%) Unknown quantity.....

Barnsley

Elsecar, South Yorkshire

Black Heart Stout (4.6%) Black stout, chocolatey and hoppy.

IPA (4.2%) Yellowish in colour, distinctly hoppy, distinctly bitter.

Bartram's

Thurston, Suffolk

Beerelsiebub (4.8%) Devilish beer.

Damson Stout (4.8%) Captain's Stout flavoured with real damsons.... yum!

Pierrot (4.0%) Hercule? Investigate this beer.

Batemans

Wainfleet, Lincolnshire

Blackbeard (3.6%) Blackish, seasonal beer.

Salem Porter (4.7%) Ruby black, an aroma of liquorice and a hint of dandelion and burdock....

XXXB (4.8%) Strong bitter with a faint banana maltiness and a bitter bite.

Black Dog

Whitby, North Yorkshire

Rhats (4.6%) A dark and malty bitter.

Schooner (4.2%) Medium coloured, autumnal beer.

Black Sheep

Masham, North Yorkshire

Best Bitter (3.8%) Hoppy and fruity.

Riggwelter (5.9%) Fruity, complex with a hint of pear drops.



Blanchfield

Fakenham, Norfolk

Bull Best Bitter (3.9%) Distinctive, hoppy bitter with a quick finish.

High Hop Bitter (4.1%) A persistent kaleidoscope of flavour, balancing hops, bitterness and sweet fruitiness.

Raging Bull (4.9%) Old fashioned beer with a strong malty nose.

Blue Moon

Barford, Norfolk

Dark Side (4.5%) A reddish, fruity strong mild reminiscent of Merrie Monk (1978).

Madonna Intacta (4.2%) Light, hoppy, aromatic and fruity.

Milk of Amnesia (5.3%) In the style of an old English mild, with a hint of cinnamon.

Brakspear

Henley-on-Thames, Oxfordshire

Bitter (3.4%) Classic, archetypal English ale, copper coloured with a spicy bitterness.

Hop Demon (4.2%) Some interesting hops in this one.

Brewster's

Stathern, Leicestershire

Belly Dance (5.2%) Dunno. Maybe it just makes you wobble?

Broadstone

Retford, Nottinghamshire

Honey Dripper (4.2%) Honey beer?

Charter Ale (4.6%) Premium ale. We had it last year too.

Bryncelyn

Ystalyfera, Glamorgan

Buddy Marvellous (4.0%) One of two beers from this big Buddy Holly fan.....

O Boy (4.5%) ... the name of the brewery means 'Holly Hill'. Otherwise, we know nothing.

Buffy's

Tivetshall St Mary, Norfolk

Bitter (3.9%) Clean and refreshing.

Polly's Folly (4.3%) A booming fruit nose introduces a gooseberry fruitiness. Sweet and malty.

9X (9.0%) Very, very strong and fruity - maybe just a half, though.

Bushy's

Braddan, Isle of Man

Ruby (1874) **Mild** (3.5%) Brewed in accordance with the Manx Brewers Act of 1874.

Old Bushy Tail (4.5%) Full flavoured best bitter.

Cains

Liverpool

Dark Mild (3.2%) Smooth and dry.

Dr Duncan's IPA (3.5%) Pale & hoppy.

Carlow

Ceatharlach, Éire

Curim Gold (4.3%) Worth travelling to the end of the rainbow for. A recreation of an ancient Celtic wheat beer.

Molings Red (4.3%) Fine example of a traditional Irish Red.

O'Hara's Stout (4.3%) Proper Irish stout.

**DON'T FORGET
YOUR COPY OF
THE
GOOD
BEER
GUIDE**

**AVAILABLE AT THE
PRODUCTS STALL**

Castle Rock

Nottingham

Snow White (4.2%) Maybe a wheat beer.
Probably good - like their other beers.

Chalk Hill

Norwich

Tap (3.6%) Session bitter.

CHB (4.2%) Chalk Hill Bitter. It was our Beer of the Festival last year. Will it win again?

Dreadnought (4.9%) Like a fruit cake, robust and strong.

Charles Wells

Bedford

Bombardier (4.3%) Gentle citrus hop with some malt.

City of Cambridge

Cambridge

Boathouse Bitter (3.8%) Copper brown and hoppy with fruity notes.

Hobsons Choice (4.1%) Highly drinkable, golden brew.

Coach House

Warrington, Cheshire

Gingernut Premium (5.0%) Ginger and absolutely nuts.

Innkeeper's Special Reserve (4.5%)

Darkish and full flavoured. Quite fruity with bitter aftertaste.

Cottage

Lovington, Somerset

Gt. Western (5.4%) Stronger version of their Somerset & Dorset Ale, well hopped.

Our Ken (4.5%) We dinna ken!!

Cottage Spring

Upper Cwmbran, Gwent

Draymans Choice (3.8%) Standard beer from this craft brewery.

The Full Malt (5.0%) Strong and malty.

Cox's Yard

Stratford upon Avon, Warwickshire

Jester (3.8%) Brewed using former equipment from the Ancient Druids at Cambridge.

Cropton

Cropton, North Yorkshire

Yorkshire Moors (4.6%) New one.

Haunting Hank (4.9%) Another new beer.

Crouch Vale

South Woodham Ferrers, Essex.

Brewers Gold (4.0%) Light and golden. Easy drinking

SAS (4.8%) Strong Anglian Special, full bodied and tawny coloured.

Anchor Street Porter (4.9%) Tasty, dark and rather pleasant. *FLY/2*

Dark Horse

Hertford, Hertfordshire

Ale (3.6%) Tasty beer for its strength.

Death Wish (5.0%) Charles Bronson, anyone?.

Darwin

Crook, Durham

Ghost Ale (3.8%) A beer with spirit?

Dent

Dent, Cumbria

Aviator (4.0%) Medium bodied, amber ale, with strong citrus and hop flavours.

TowdUp (6.0%) Like a fruit cake this one. A strong stout with a coffee aroma. *THE*

Derwent

Silloth, Cumbria

Whitwell & Marks Pale Ale (4.4%) New IPA?

Dwans

Thurlas, Tipperary, Éire

Rich Ruby (4.6%) Rich and ruby. *WE/2*

An Dubhain Stout (5.0%) Superb stout.

Tiger's Eye Cloudy Wheat (5.0%) A cloudy wheat beer, perhaps?

Elgood's

BlackBard *ST*
Wisbech, Cambridgeshire

Black Dog (3.6%) Award winning mild, classic. *THE/2*

Old Black Shuck (4.5%) Special for us, almost.

Barleymead (4.8%) Seasonal brew. Well balanced, strong bitter.

Wenceslas Winter Warmer (7.5%) As it says, it's old and warm. Strong and dark, with unplumbed qualities.....

Exmoor

Wiveliscombe, Somerset

Gold (4.5%) Yellow and malty. Highly drinkable.

Beast (6.5%) Certainly is a beast of a beer. Dark and black.

Felstar

Felstead, Essex

Hop Hop Hurray (4.0%) A hoppy bitter, brewed by the Italian brothers.

Felstar Glory (5.0%) A strongish bitter.

Fenland

Chatteris, Cambridgeshire

Paranoia (4.2%) Seasonal feelings perhaps?

Drayman's Delight (4.5%) New one for you to taste, mid brown.

Doctors Orders (5.0%) Certainly is what we ordered. Another, please.

Fernandes

Wakefield, West Yorkshire

October Beer (3.9%) It is, and it is.

Empress Of India (6.0%) Victorious, hoppy and glorious?

Fiddle & Bone

Somewhere in Lancashire

Fiddler's Feather (3.8%) We don't know anything about these beers either

Bone Ale (4.0%) ... so, enjoy!

Forth

Alloa, Central Scotland

Puffer Ale (4.2%) Untried ale from this two year old brewery.

Fullers

Chiswick, London

Chiswick (3.5%) Champion Beer of Britain 1989. Refreshing session bitter.

Red Fox (4.3%) Seasonal beer.

Fyfe

Kircaldy, Fife

First Lyte (4.3%) Dunno, try this one for yourself

Fyfe Fyre (4.8%) and this one.

Goose Eye

Keighley, West Yorkshire

No Eyed Deer (4.0%) Neither have we! Golden coloured beer.

Grainstore

Oakham, Rutland

Rutland Panther (3.4%) Bound to be good.

Steaming Billy Bitter (4.3%) Another new one for this Festival.

Green Dragon

Bungay, Suffolk

Chaucer (3.8%) Session beer.

Bridge Street Bitter (4.5%) From Bungay, this one.

Dragon's Gold (5.0%) New brew.

Green Jack (Oulton Ales)

Oulton Broad, Suffolk

Excelsior (4.6%) Oh my, what have we here?

Ripper (8.5%) Strong and seriously drinkable.

Summer Dream (4.0%) Light and straw coloured.

Greene King

Bury St Edmunds, Suffolk

XX Dark Mild (3.0%) Classic mild, much maligned.

Hadrian & Border

Newcastle

Flotsam (4.0%) Brewed by the River Tyne.

Jetsam (4.8%) No fog here.

Hanby

Wem, Shropshire

Cherry Bomb (6.0%) Lotsa cherry flavourin' this. It sells quickly, be warned

October Gold (4.5%) A seasonal special.

Hardy & Hansons

Kimberley, Nottinghamshire

Kimberley Mild (3.1%) Deep ruby coloured mild.

Classic (4.8%) Bitter and hard to find.

Strong and hoppy.

Harviestoun

Dollar, Clackmannanshire

Bitter & Twisted (3.8%) Aggressively hoppy, with fruit. Champion Beer of Scotland 1999.

Schiehallion (4.8%) Real lager in the cask.

Highwood

Melton Highwood, Lincolnshire

Lincolnshire Long Wall (4.4%) Mid-brown fruity bitter with First Gold hops.

Bomber County (4.8%) Coffee, hops caramel, and apple fruit.



Hogsback

Tongham, Surrey

Hair of the Hog (3.5%) Pale brown session beer.

Hop Garden Gold (4.6%) Hints of pineapple and banana in this beer.

Hook Norton

Hook Norton, Oxfordshire Thly

Mild (3.0%) Dark red-brown mild. ✓

Old Hookey (4.6%) Well balanced, fruity beer.

Hop Back

Downtown, Wiltshire Wt

Entire Stout (4.5%) Rich and dark stout. ✓

Summer Lightning (5.0%) Pleasurable pale bitter with good fresh hoppy aroma and intense bitterness.

Humpty Dumpty

Reedham, Norfolk

Nord Atlantic (3.7%) Copper brown bitter with toffee overtones. FE

Peto's Pleasure Porter (6.0%) Named after the gardens. ✓

Reedcutter (4.2%) Relatively new brew.

Hydes

Greater Manchester FE 2 Dark Mild 3.5 Th 2

Light Mild (3.5%) Refreshing lemon fruitiness.

Bitter (4.3%) Well flavoured bitter with fruity nose.

Iceni

Ickburgh, Norfolk

Fine Soft Day (4.0%) Light, soft and smooth.

Róisín Dubh (4.4%) Dark, dryish, and drinkable. Oh, my Dark Rose.

Cask Lager (5.0%) One for the LADs.



Jennings

Cockermouth, Cumbria

Bitter (4.0%) Tawny brown and malty.

Snecklifter (5.1%) Strong and red in colour.

Kelham Island

Sheffield, South Yorkshire

Sheffield Best (4.0%) Dry, fruity flavour.

Pride of Sheffield (4.5%) They are, it is.

J.W. King

Horsham, Sussex

Red River (4.8%) Mysterious just float away

Leyden

Nangreaves, Greater Manchester

Black Pudding (4.3%) Eh, by gum, goodie, goodie, yum yum.

Crowning Glory (6.8%) Could well be.

Lidstones

Wickhambrook, Suffolk

Lucky Punter (4.3%) Hoppy bitter.

Bookies Revenge (4.6%) A stronger hoppy bitter.

Rawalpindi IPA (5.0%) True India Pale Ale and award winner.

Mauldons

Sudbury, Suffolk

Dickens (4.0%) New brew introduced in 2000.

Black Adder (5.3%) Wouldn't be a Festival without this classic. Thly 2

October Fest (5.0%) That's what we have every year.

Milton

Milton, Cambridgeshire

Electra (4.5%) Classic(ale)! Pale & hoppy.

Claudius (4.9%) And another one.

Museum

Burton-upon-Trent, Staffordshire

E (4.8%) E's a good 'un. It usually is from this excellent brewery.

Joules (4.1%) Another classic recreation.

Nethergate

Clare, Suffolk Wt

Old Growler (5.0%) Complex porter. ✓

Suffolk County (4.0%) Formerly Nethergate Bitter.

Umbel (4.3%) With coriander, yum! Shy

Not Dark!

Northumberland

Bomarsund, Northumberland

Sheepdog (4.7%) From an old traditional recipe, a very hoppy, amber thirst-quencher with a dry aftertaste.

Nursery

Bristol, Somerset

Little Jack Horner (5.0%) Sit in the corner to drink this!

Old Mother Hubbard (4.2%) But not in the cupboard...

Oakham

Peterborough, Cambridgeshire

JHB. (3.8%) Champion Beer Of Great Britain 2001. Need we say more?

Five Leaves Left (4.5%) Seasonal beer.

Old Cannon

Bury St Edmunds, Suffolk

Autumn Ale (4.2%) Chestnut coloured, dry ale made with American hops. Not very hoppy.

Gunners Daughter (5.2%) Dark with a sweet fruity taste and hoppy aftertaste.

Old Chimneys

Market Weston, Suffolk

Corn Cleaver Ale (4.3%) Another excellent brew, Alan.

King Henry's Imperial Stout (9.0%) Dark, rich and satisfying. Also incredibly dangerous.

Military Mild (3.3%) Good body for such a low gravity.

Old Swan

Dudley, West Midlands

Dark Mild (3.9%) Mild and dark. Who could ask for more?

Oldershaw

Grantham, Lincolnshire

High Dyke (3.9%) Session bitter and rather good too.

Grantham Stout (4.3%) Not Margaret, surely?

Organic

Helston, Cornwall

Lizard Point (4.0%) Pale golden ale... and it's organic.

Serpentine (4.5%) Dark ... and organic, of course!

Orkney

Quoyloo, Orkney Islands

Raven (3.8%) Pale brown and fruity.

Red MacGregor (4.0%) Full bodied, tawny red ale.

Ossett

Ossett, West Yorkshire

Excelsior (5.2%) Mellow, yet full, flavour which develops into fruity dryness on the palate. Fresh hoppiness with citrus, toffee and floral characteristics. Beat that!

Hurricane (4.5%) An autumn wheat beer with subtle chocolate malt and a spicy blackcurrant hop aroma. A seasonal special.

Phoenix

Heywood, Greater Manchester

Black Bee (4.5%) For you to try.

Struggling Monkey (4.7%) Struggling Martin, more likely!

Pictish

Rochdale, Lancashire

Brewers Gold (3.8%) From the brewery set up by ex-Firkin man, Richard.

Spellbound (4.8%) Siouxsie's finest beer.

Rebellion

Marlow, Buckinghamshire

Cash Free (4.3%) Just tokens allowed, but definitely worth paying for.

Red Oktober (4.7%) In the style of a German Altbier.

Redruth

Redruth, Cornwall

Steam Brewed Beer (5.0%) You will be steaming after a few of these.

Reepham

Reepham, Norfolk

Rapier (4.3%) Crisp and hoppy.

Velvet Stout (4.5%) Slightly sweet, dark brown and fruity. A true award winner.

St Agnes (4.6%) Their killer app!

Ring O'Bells

Launceston, Cornwall

Bodmin Boar (4.3%) Moor, please.

Ringwood

Ringwood, Hampshire

XXX Porter (4.7%) Black with hints of coffee and fruit.

Old Thumper (5.8%) Surprisingly bitter for this strength.

Salamander

Bradford (we think), West Yorkshire
Titus Tipple (5.3%) Groan.

Shepherd Neame

Faversham, Kent
Late Red Autumn Hop Ale (4.5%) Seasonal offering from the Kentish experts.

Slaters

Eccleshall, Staffordshire
Top Totty (4.0%) Very good, tasty, hoppy bitter. Oh, and blonde.

St George's

Callow End, Worcestershire
Enigma (4.2%) We don't know anything about this beer.
Nimrod (4.5%) Named after the plane?

St Peter's

South Elmham St Peter, Suffolk
King Crut Ale (5.0%) Don't get your feet wet.
Mild (3.8%) Dark mild. Good stuff. *WE 2*
Organic Best Bitter (4.1%) Organic, their best bitter.

Sulwath

Castle Douglas, Dumfries & Galloway
Cuil Hill (3.6%) Somewhere near?
Knockendoch (5.0%) Again?

Sutton

Plymouth, Devon
Sutton Comfort (4.4%) Strong, dark mild, brewed to an 185 year old recipe!

Timothy Taylor

Keighley, West Yorkshire
Golden Best (3.5%) Amber coloured mild. Top quality.
Ram Tam (4.3%) Dark brown, winter beer. *WE 2*

Tindall

Ditchingham, Norfolk
Ditchingham Dam (4.2%) Still can't find the dam, or the chickens...
Norfolk n' Good (4.6%) Of course we are, you tractor boys!
Norwich Dragon (4.6%) Have you seen it? Yes, it's in the lifeboat!

Tisbury

Dinton, Wiltshire
Stonehenge (3.8%) Golden, amber coloured beer. Full bodied.
CSB (4.5%) From the small brewery with the big taste.

Titanic

Burslem, Staffordshire
Black Ice (4.1%) Don't let this one slip through your fingers.
Dogwatch (4.4%) Not cool for cats?

TollyCobbold

Ipswich
Poppy Pride (3.5%) Seasonal charity ale, brewed in support of the Poppy Appeal.
Poppyular at the Fest last year.

Tower

We don't know where this is. Do you?
Malty Towers (4.4%) Basil no, malt yes.

Triple FFF

Four Marks, Hampshire
Alton's Pride (3.8%) A full flavoured, hoppy session bitter.
Stairway to Heaven (4.6%) A very fruity, hoppy, traditional English ale.
Little Red Rooster (5.0%) Jaggeriffic! A dark, strong, full flavoured beer with chocolate aftertones.

Vale

Haddenham, Buckinghamshire
Black Bess Porter (4.3%) Yummy porter! *Th 2*
Hadda's Autumn Ale (4.5%) Autumnal offering.

Valhalla

Baltasound, Shetland Isles
White Wife (3.8%) Malty mate.
Auld Rock (4.5%) All the way from Shetland, our most northerly brew.

Wentworth

Wentworth, South Yorkshire
Oatmeal Stout (4.8%) Bucketfuls of roast in this.
Rampant Griffin (6.8%) Strong and golden.

White Hart

Machen, Glamorgan

Machen Best Bitter (4.2%) From way out west.

Gordon the Gofer (5.2%) Eat your heart out, Scofield.

Wolf

Attleborough, Norfolk

Edith Cavell (3.7%) Especially ordered for all you nurses out there!

Coyote (4.3%) Excellent, well rounded and hoppy amber/golden ale.

Newshound 2001 (4.5%) Late final, or early edition. Wolf's Evening News special.

Woodforde's

Woodbastwick, Norfolk

Gt. Eastern (4.3%) Uses pale and lager malts giving fruity bitterness.

Nelson's Revenge (4.5%) Amber ale reminiscent of Dundee cake, sultana fruitiness and a hoppy finish.

Norfolk Nog (4.6%) Dry, reddish beer with a hint of roast. *WE/L*

Wychwood

Witney, Oxfordshire

Shires XXX (3.7%) Copper coloured session beer.

Hobgoblin (4.5%) Powerful.

Wylam

Heddon on the Wall, Northumberland

The Haugh (5.1%) Very pleasant, darkish, strong bitter.

Yates

Westnewton, Cumbria

No. 3 (4.2%) We don't know what happened to numbers 1 and 2.

Young's

Wandsworth, London

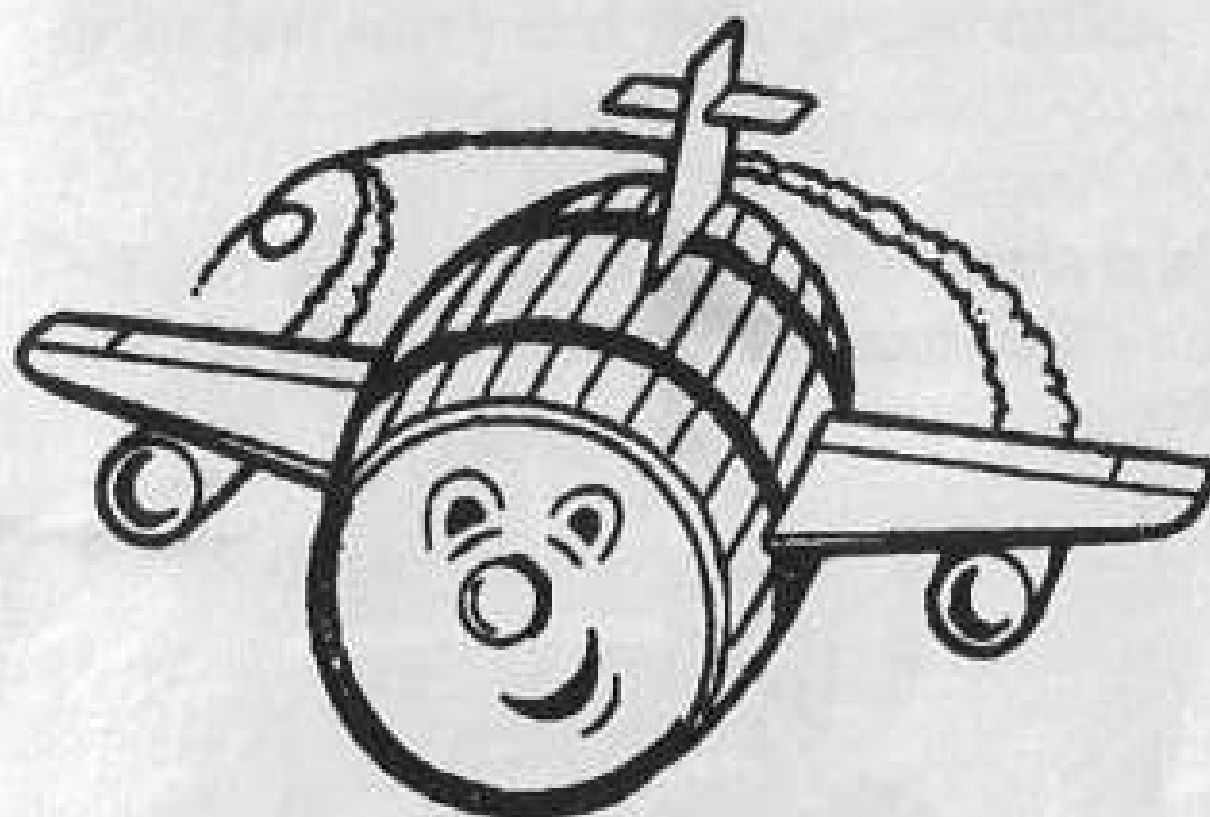
Special (4.6%) Malty and fruity. Bitter-sweet finish.

End of list

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NOTES OVERLEAF**

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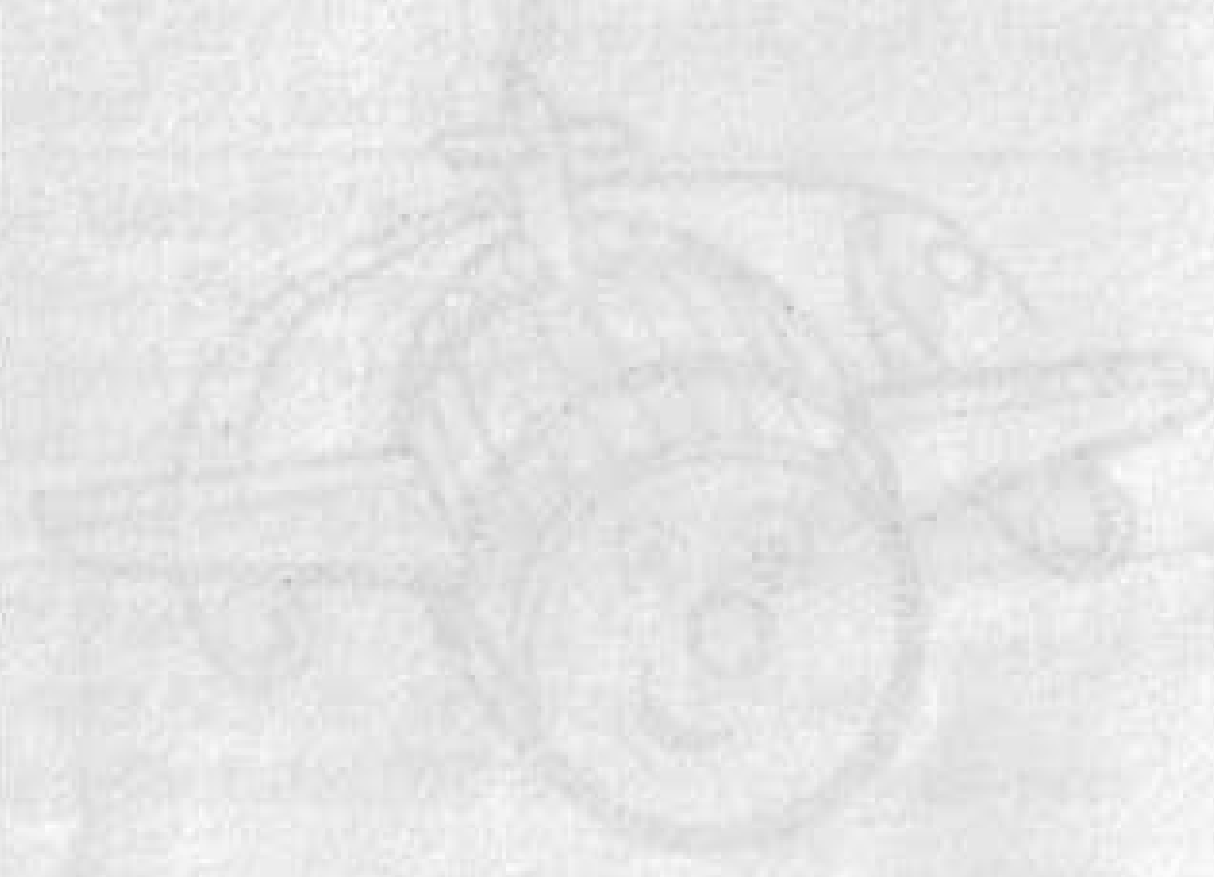
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Blank area for writing beer tasting notes.

MAKE YOUR OWN TASTING
NOTES OVERLEAF

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 |

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).



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).

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

In the Cider and Perry 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 and Perry 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.

Cider - Farmhouse Sweet (5.6%)

Cider - Rum Cask Medium (6.0%)

Cider - Old Hardie Sweet (7.0%)

Broome Farm

Peterstow, Herefordshire

Producer since 1988. Also grows apples under contract for H P Bulmer.

Perry (6.5%)

Cassels

Great Shelford, Cambridgeshire

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

Cider - Sweet (7.0%)

Cider - Medium (7.0%)

Coombes

Mark, Somerset

Family producers since 1919.

Perry (7.0%)

Countryman

Milton Abbot, Devon

Now run by Vernon and Theresa Chutler, the Lancasters first made cider here in 1858.

Cider - Gold Label Special (7.0%)

Crones

Kenninghall, Norfolk

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

Perry occasionally available.

Cider - User Friendly Medium Dry (7.5%)

Cider - Special Reserve Medium Dry (7.5%)

Crossman

Hewish, Somerset

Uses a wide variety of Somerset cider apples, including Harry Masters, Babinett and Chisel Jersey

Prime Farmhouse Cider (6.0%)

Felstar

Felstead, Essex

Reputedly produced by two Italian brothers.

Cider - Medium

Greenwoods

Carleton Rode, Norfolk

Single variety and blended cider flows from the presses of this local maker.

Cider - Medium (6.0%)

Cider - Dry (8.0%)

Gwatkin

Abbey Dore, Herefordshire

After a 50 year gap, Dennis Gwatkin restarted production in 1992. We hope to have a single variety Kingston Black cider.

Farmhouse Cider (8.0%)

Hartland

Tirley, Gloucestershire

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

Perry (6.0%)

Hecks

Street, Somerset

A family business with their own greengrocers. We hope to have two single variety ciders.

Farmhouse Cider (6.5%)

Kingfisher

Old Buckenham, Norfolk

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

Cider - Medium Sweet (7.5%)

Cider - Bone Dry (7.5%)

Knight's

Storrige, Herefordshire

The first of 200 acres of orchards were planted by Keith Knight in 1973. The first cider was produced in 1979.

Traditional Cider (6.0%)

Lyne Down

Much Marcle, Herefordshire

Owner, Jean Nowell, is about to retire, so this is possibly her last batch.

Draught Perry (7.0%)

Matching Green

Moreton, Essex

Producer of 10 years standing, using culinary apple varieties.

Cider - Molly Man (6.2%)

Cider - Old Molder (6.2%)

Prinknash Abbey

Cranham, Gloucestershire

A Benedictine Roman Catholic community with a gift shop for selling their cider.

Cider (7.5%)

Reddaway's

Luton Chudleigh, Devon

John Reddaway follows in his father's and grandfather's footsteps, using apples from the family farm.

Prinknash Abbey Cider (7.0%)

Rich's

Watchfield, Somerset

Gordon Rich's daughter continues the family tradition of maturing cider in giant oak vats, the largest of which, named Gog, holds 10,000 gallons.

Farmhouse Cider (6.0%)

Summers

Halmore, Gloucestershire

Established in 1982. No artificial pesticides, fertilisers, etc. are used.

Perry - Medium (6.0%)

Thatcher's

Sandford, Somerset

Started in 1904 by William John Thatcher, great-grandson Martin continues the family tradition. One of the top five cidermakers with an annual production of two million gallons!

Traditional Cider (6.0%)

Tilley's

Gotherington, Gloucestershire

Retired musician, Peter Tilley, has been making cider for 35 years, "just for fun".

Cider (4.8%)

West Croft

Brent Knoll, Somerset

Founded in 1922. John Harris continues, like his grandfather before him, the traditional methods. The range includes Janet's Jungle Juice and several single variety specials.

Cider (6.0%)

Weston's

Much Marcle, Herefordshire

Renowned cidermakers since Henry Weston started business in 1878. Still fiercely independent.

Cider - Old Rosie (7.3%)

Perry - Herefordshire Country Perry (4.5%)

Whin Hill

Wells-next-the-Sea, Norfolk

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

Cider - Sweet (5.8%)

Cider - Medium (6.2%)

Perry - Medium Dry (6.2%)

White Gate Farm Cider

East of Norwich, Norfolk

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

Cider - Medium Dry (6.5%)

End of list

**MAKE YOUR OWN TASTING
NOTES OVERLEAF**

MAKE YOUR OWN CIDER AND PERRY TASTING NOTES HERE

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AWARD WINNING STRONG VINTAGE

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CIDER

LITRE

ABV 7.5%



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MADE WITH FRESH APPLE JUICE & NATURAL SUGARS
NO ADDITIVES • NO PRESERVATIVES

WROXHAM BARNS

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THE APPLE SHOP

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GET YOUR COPY
OF THE
GOOD
CIDER
GUIDE**

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PRODUCTS STALL**

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THE COCK INN



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CAISTER LIFEBOAT

SAVING LIVES FOR OVER 200 YEARS

Each year, Norwich & Norfolk CAMRA nominate a charity, usually local, and during the year raise money for that cause, both at the Festival and at other events such as our annual breweriana auction in May. This year, our nominated charity is Caister Volunteer Rescue Service Ltd. - commonly known as Caister lifeboat!



The village of Caister has provided a rescue service to seafarers for over 200 years, commencing with the formation of the Caister Beach Company in 1791. This became part of the Norfolk Shipwreck Association in 1845 and was subsequently adopted by the RNLI in 1857. The RNLI closed the Caister station in 1969 as part of a cost saving exercise, despite fierce opposition from the village. A public meeting resulted in a committee being set up to initiate a volunteer rescue service a local fisherman loaned a sixteen foot dinghy and Caister Lifeboat station continued to be run, independently.

Today, the station has two lifeboats, the Bernard Matthews and the Jim Davidson, both names you probably recognise! It is the only privately run lifeboat in Britain and continually seeks to promote itself in the public eye. Three TV documentaries have been made about the station, to which both Bernard Matthews and Jim Davidson are regular visitors.



James Haylett Snr

**Last year Norwich & Norfolk
CAMRA raised £900 for
SPROWSTON
DAY SERVICES**

The present crew maintains the tradition of long-shore fishing and, from that background, they graduate to the lifeboat crew. all the crew have full time jobs, but drop everything when paged by HM Coastguards.

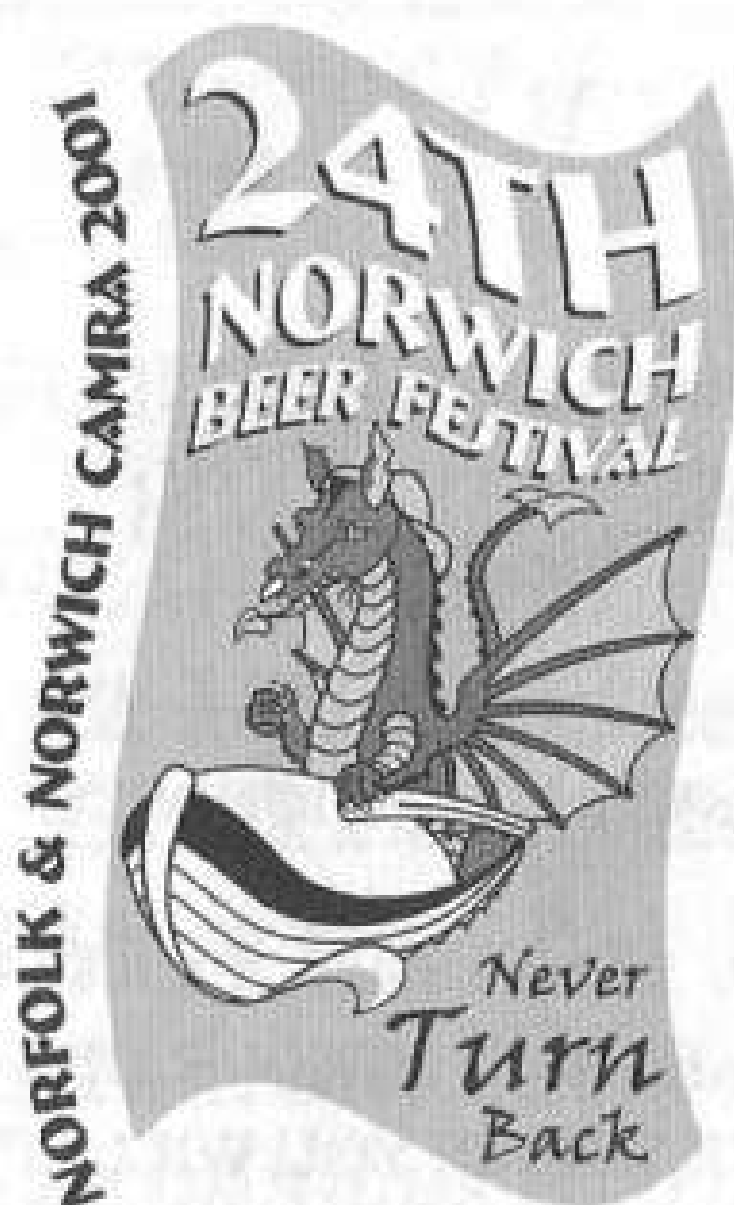
2001 will see not only the anniversary of the 1901 disaster, but will also commemorate the 20 lifeboatmen who have given their lives in the service of lifesaving at Caister.

To date, the station has saved a total of 2,066 lives, more than any other station in the UK. It is entirely dependent upon the generosity of the public.

So, support our worthy cause. Your leftover tokens will be converted to cash, which will help support this valuable service.

Just put your leftover tokens in the box provided on the Glasses & Tokens stand. Every token counts.

Thank you.



**This year's Beer Festival
logo was designed by
Beryl Antony
of Norwich.
Congratulations, Beryl!**

BLANCHFIELDS

• BREWERY •

THE BULL • FAKENHAM

THE HOME OF
RAGING BULL 4.9% ABV
A FULL BODIED BITTER

BULL BEST BITTER 3.9% ABV
WINNER OF BITTER CATEGORY
NORWICH BEER FESTIVAL

BLACK BULL MILD 3.6% ABV
GOLD MEDAL AWARD
PETERBOROUGH BEER FESTIVAL

WHITE BULL WHEAT BEER
4.4% ABV

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HERE TODAY**

BEER TO THE TRADE PLEASE PHONE
01328 862560

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 cool 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

DOUGIE & BERNIE WELCOME YOU TO...

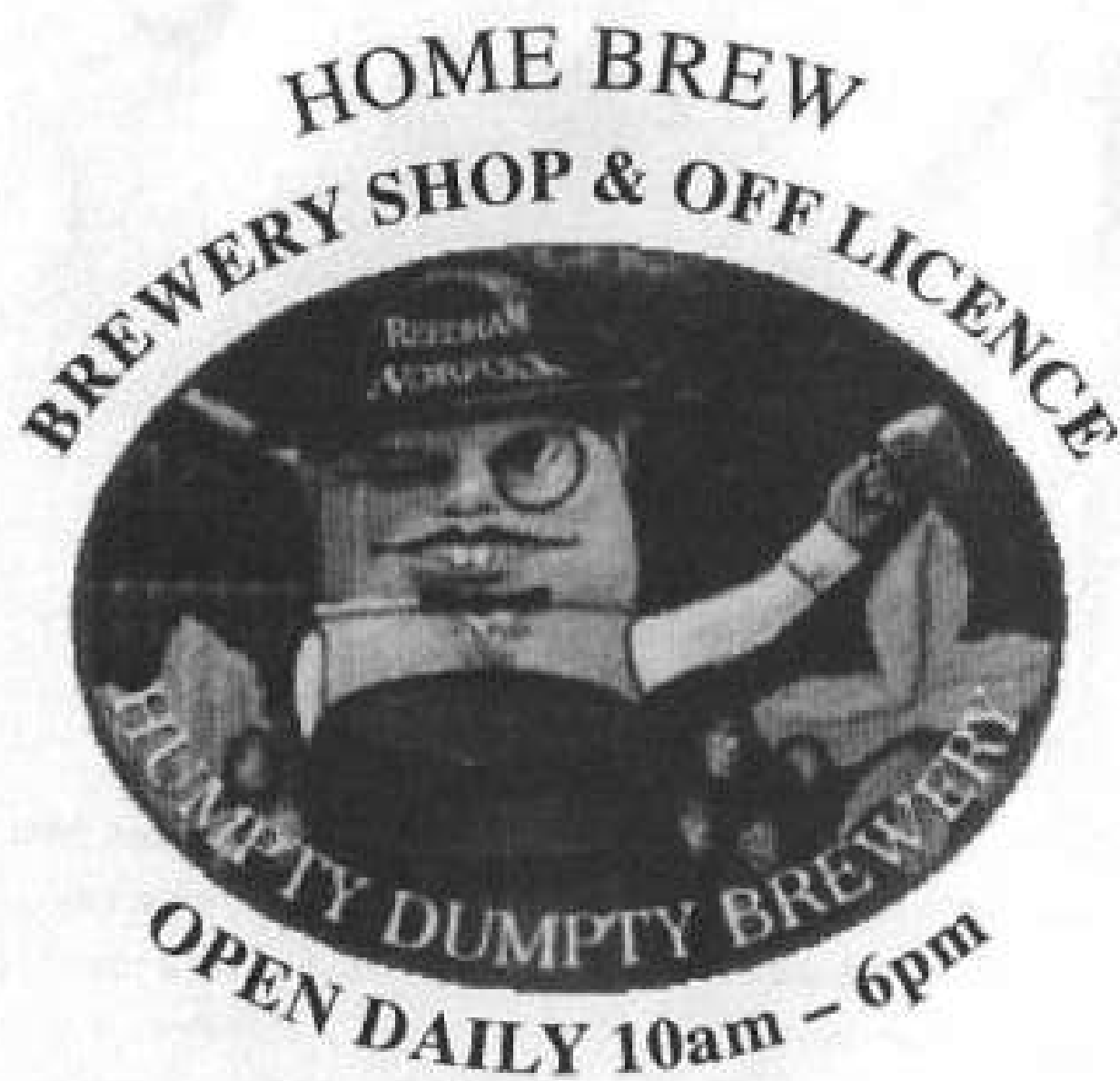
THE IRON DUKE 6

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CASK ALES
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Please contact Mick or Ann

e-mail: mick@humptydumptybrewery.com

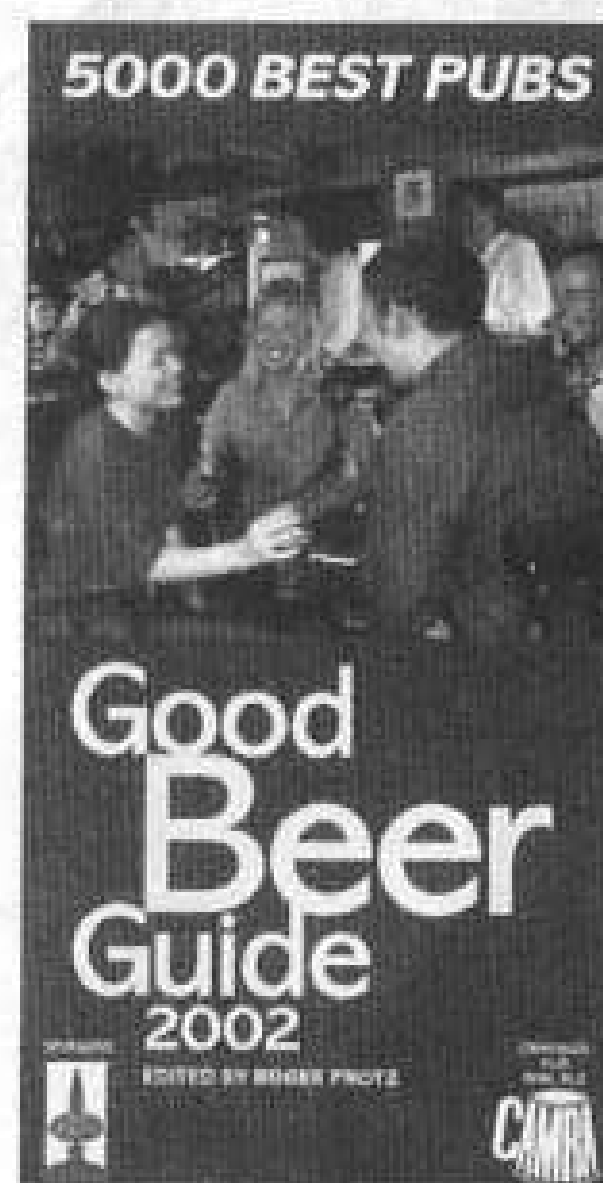
Shop while you drink

Don't forget to visit our Products stall this year. As usual, we have the ever-popular sweatshirts, rugby shirts and T-shirts featuring the Festival logo. We are also selling several different items of CAMRA branded clothing.

you up to date on both new ones and those which have disappeared. Get your copy now! If you're a CAMRA member (you can join at the adjacent Membership stall), you can get a good discount on this and all other CAMRA books.

A good selection of current beer and pub-related books is on sale including, of course, the 2002 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. The 2002 guide has been redesigned from start to finish. There are longer and more useful pub descriptions, telling you about the beer, the food, the history and the amenities of each entry - but it still includes 5,000 of the very best cask ale houses in the country. Plus, the Guide's unique Breweries section lists all of the breweries and keeps

If you're looking for glasses from previous Norwich Beer Festivals, take a look at our selection. We have many available from most festivals over the last 10 years. The Products stall will be open throughout all sessions, including Saturday night.



The King's Arms

22 Hall Road, Norwich 01603 766361

*CAMRA East Anglian
Pub of the Year 1999*

**12 Real Ales, featuring
East Anglian Brewers**

“SMALL IS BEAUTIFUL”

Beers from Brew-pubs during Beer Festival Week

Free minibus every lunchtime from St. Andrew's Hall

**Good Selection
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**Over 60 Scottish
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Whiskies available**

*Eat your favourite take-
away with a decent pint*



*We provide plates, cutlery
and all your sauces*



**Homemade Rolls
at lunchtime**



**Secluded
Beer Garden**

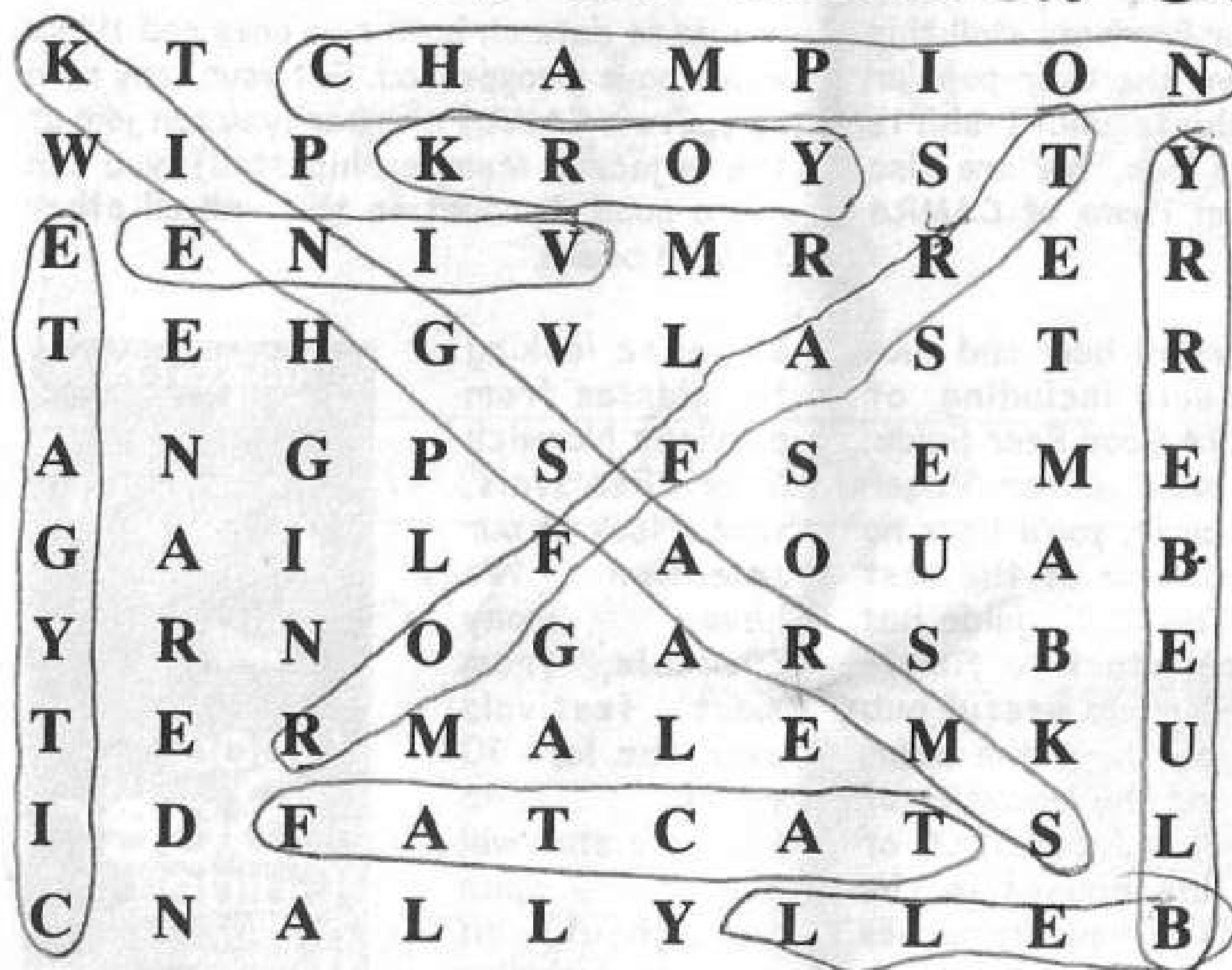


Cycle Parking



**All major Sports
shown on TV**

Wordsearch



The grid on the left hides the names of 10 NORWICH REAL ALE PUBS.

Just for fun, test your knowledge.

(Answers on page 58)

THE FAT CAT

Free Mouse

CAMRA National Pub of the Year 1998

Visit during Beer Festival week for
UP TO 12 ORGANIC BEERS

plus:

Beers from the wood

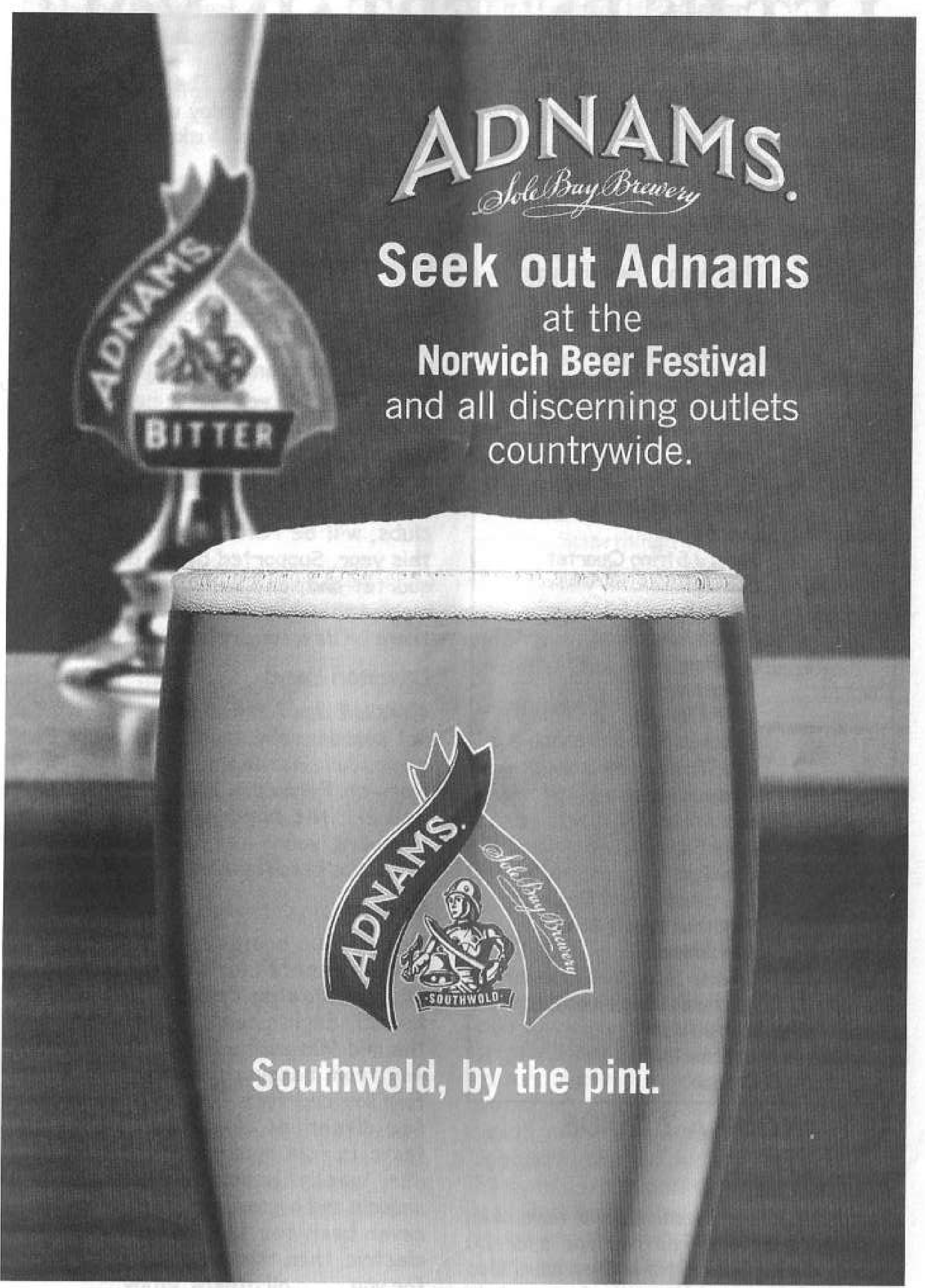
Wheat beers

4 draught Belgian beers

49 West End Street, Norwich NR2 4NA

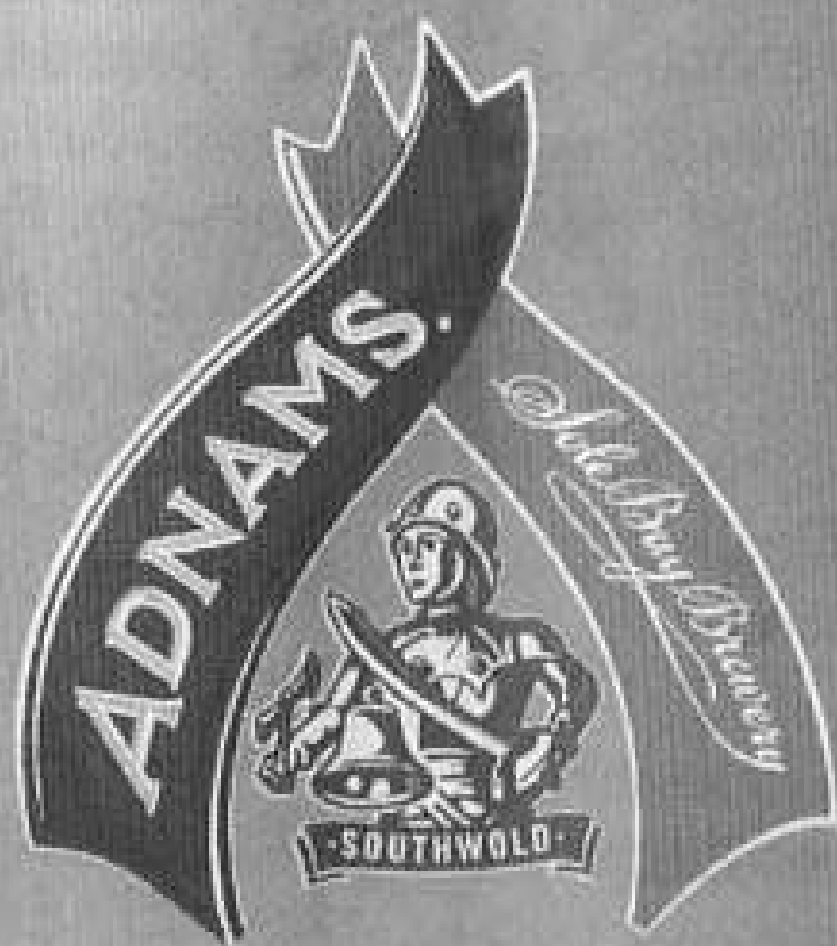
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Norwich Beer Festival
and all discerning outlets
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Southwold, by the pint.

LET US ENTERTAIN YOU!

This year we have a superb mix of entertainment for you, skillfully selected by Jon Knight.

Entertainment timetable

Monday	Evening: 6pm - Official opening with The Nimmo Twins (brought to you by Adnams) St. Andrews Hall Organ Cleaving Heevages
Tuesday	Lunchtime: Mike Capocci Quartet & Gina Brown Evening: Xim Scratch the Cat
Wednesday	Lunchtime: Gallery String Quartet Evening: St. Andrews Hall Organ Chris Woods Band Cawston Band
Thursday	Lunchtime: Mike Capocci Duo Evening: Babelfish Aylsham Band
Friday	Lunchtime: Mike Capocci Trio Evening: St. Andrews Hall Organ Jonathan Wyatt Band
Saturday	Lunchtime: Cromer Smugglers (sponsored by the Evening News) Party Night: Dynamo Hum Celtica

YOUR A-Z GUIDE

Aylsham Band

Formed in 1929, *Aylsham Band* have been a feature of the Festival for over 20 years, during which time they have also managed to provide music for certain

local Royal occasions. The 30 strong band will appear on Thursday under the baton of conductor Phillip Muskett.

Babelfish

Take one New Zealander (vocals, classically trained violinist) add two Englishers (vocals and guitars). Stir and add a blend of gypsy rhythms, Irish tunes, jazz standards, own compositions, traditional folk and classical music. Leave to prove and chill. Enjoy.

Mike Capocci

Mike Cappocci, a name synonymous with quality Jazz keyboards as a session musician to some of the cream of the Jazz world, and instigator of local jazz clubs, will be returning to the Festival this year. Supported by his duo, trio and quartet and, on Tuesday lunchtime, the memorable vocals of *Gina Brown*. Be there or be a compressed rectilinear.

Cawston Band

Cawston Band are a self-financing (ie. not commercially sponsored) Brass Band based at Horsham St. Faiths near Norwich. Formed in 1886 at the Cawston Bell PH, the band now has 27 playing members, young and not quite so young, under the baton of Alan Broadbent.

Celtica

Not the easiest of bands to compartmentalise, *Celtica* have been happily blowing crowds away (in the friendly English sense of the word) since the mid-90s with a blend that makes its way from banging trance to traditional folk sourced from Ireland to Asia and a few diversions along the way. If your taste in folk music involves fingers in ear, woolly jumpers, socks worn in sandals and a conviction that things have never been the same since Dylan went electric, then this band may not quite be for you all others, enjoy.

Cleaving Heevages

The ever popular *Cleaving Heevages*, plus support, open up the first night yet again with their high energy, wickedly entertaining sets of risque and educational sax and song. Don't miss it.

Cromer Smugglers

Formed by Paul Wegg, mechanic of the Cromer lifeboat, in 1993, the *Smugglers* have since managed to raise over £50k (including the purchase of an inshore lifeboat for the Teignmouth station) for local and national charities with their mixture of shanties, Folk & Country vocals, accompanied by guitar, fiddle, whistle and bodhran. With two successful CDs and a string of tours behind them, the *Smugglers* are back again for the Saturday lunchtime session.

Dynamo Hum

The Clash, Ramones, any bells starting to ring? Was *God save the Queen* really 24 years ago? From the time when popular music underwent a rather dramatic, if shortlived, upheaval, *Dynamo Hum* will roll back the years to the late 70s when bin liners were a fashion statement and you could still get into those bondage trousers.

Gallery String Quartet

Well known throughout the eastern counties, the *Gallery* are a traditional string quartet with a wide repertoire stretching from the time of Pachelbel and Vivaldi to more recent chart successes. After an enthusiastic reception at last year's Festival, they make a welcome reappearance.

Nimmo Twins

They're not twins and they're not named Nimmo, but they are two of the funniest comedians to sprout from East Anglian soil. Currently starring in Adnams TV commercials, the *Nimmos* are a "not to be missed" highlight of the Festival.

St Andrews Hall Organ

Organists: Barry Newman (Mon), Dick le Grice (Weds), Brian Ellum (Fri). Installed in 1884 as a church style instrument, the *St. Andrews Hall Organ* was repaired in 1924 and upgraded to concert standard. In the mid -70s, a combination of age and central heating resulted in a rebuild costing £120k, raised with sponsorship from local companies and the Carnegie Trust. It was recommissioned in 1984.

Scratch the Cat

With a range of material that encompasses their version of early 60s Pop via the B52s to Chaka Khan, *Scratch the Cat* have built up a reputation based on talented musicianship, well reported enthusiasm and, if their website is to be believed, at best a marginal contact with reality! Something for everyone here.

Chris Woods Band

Two experienced local musicians come together for the Festival with a range of material from the past four decades.

Jonathan Wyatt Big Band

As a dance band recreating the sights and sounds of the Big Band/Swing era, *Jonathan Wyatt* will be covering material from the likes of the Ted Heath Orchestra, Count Basie and Duke Ellington among other influences from *the day before yesterday*.

Xim

The unique sound of *Xim* has been sending waves through the UK folk festival and club scene for the past two years. Their original tunes played on hurdy-gurdy, bass guitar, bagpipes, melodeons, flute, whistle and percussion make up a vibrant range of brand new material that broadens the span of contemporary folk music. European traditional dance rhythms, new melodies, fascinating instrumentation and compelling musicianship make *Xim* a band not to be missed.

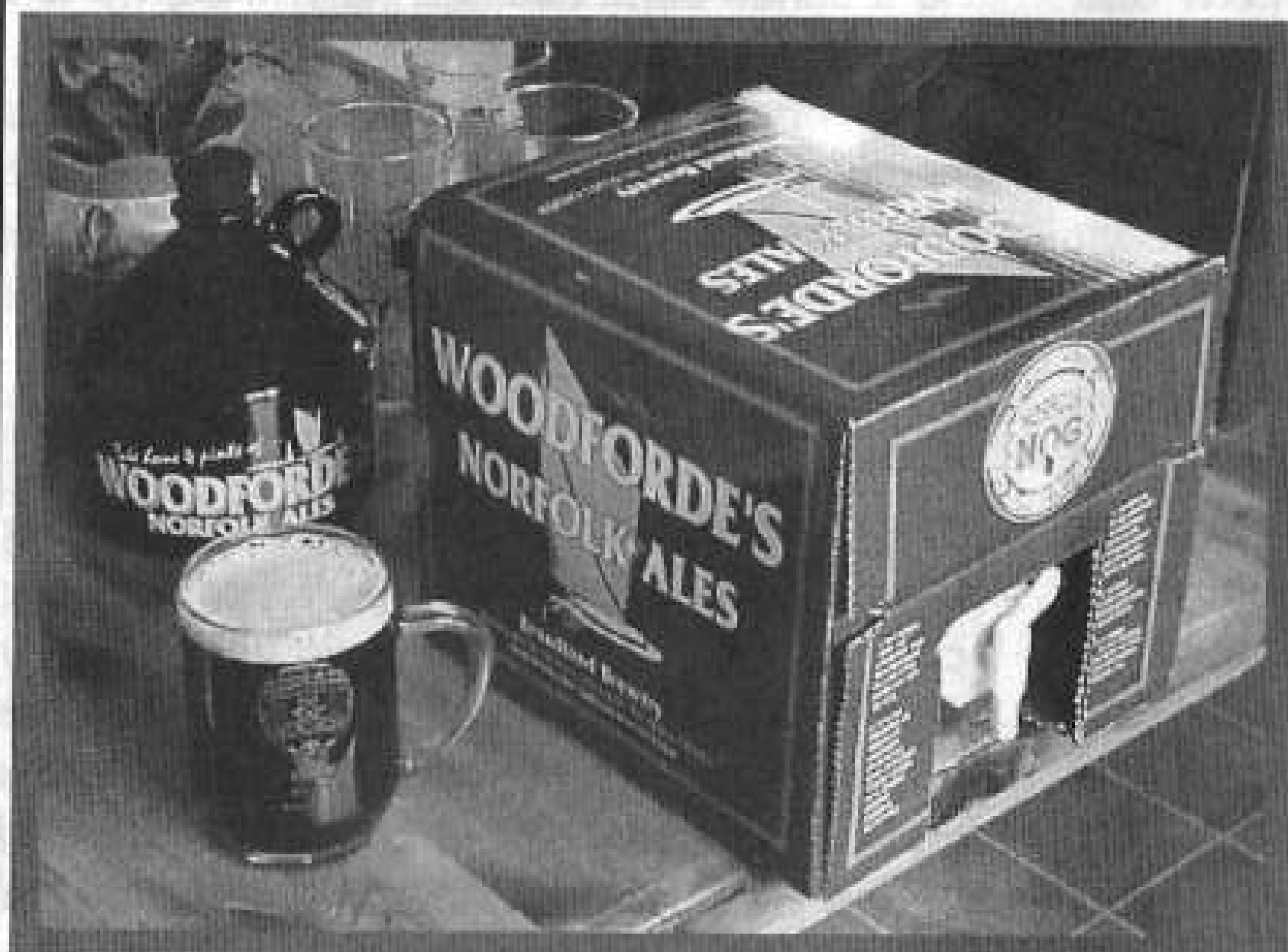


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Cider- next-the-Sea!

Whin Hill Cider Ltd
Norfolk Traditional Cider & Apple Juice

It all started about 15 years ago, when we bought a house with a few apple trees in the garden. We didn't know what sorts they were or what to do with all the apples, so we bought a small press and made a few gallons of cider.

The cider turned out surprisingly well, so we made more the next year by getting extra apples from friends and relatives in exchange for cider and apple juice! This continued for a few years, until we reached a stage in 1993 when we decided to go commercial ...

... we bought some commercial cidermaking equipment and started selling cider at the Three Horseshoes in Warham. We also decided to buy some land and plant it up with proper cider apples, which we did in the winter of 1994-5. As we were still both working, we had to plant 1,000 trees at weekends, with the help of a friend who was very well qualified, as he was the local gravedigger!

Over the next few years, we increased our output and expanded into apple juice, based on local apples, mainly Cox and Bramley, until our own orchards of cider apples started producing in 1999. We found it increasingly difficult to market our products through pubs, so we looked



for a premises in Wells-next-the-Sea, where we could sell direct to the public. Fortunately, we found an old barn on the main car park in Wells which seemed ideal and had enough space for a production area and a selling area.

We are now self sufficient in cider apples and have both given up our jobs to concentrate on making cider full time. Needless to say, we are now working a lot more hours and earning a lot less money, but are much happier - at least that's what we keep telling ourselves!

Well, that's a short history on how Whin Hill Cider came to be where it is now. All that remains is to hope that you will taste and enjoy our cider or perry at the Cider Bar, or visit us at Wells to taste the full range of our products.

We are only open from Easter to the end of October, but if you wish to taste at any other time, just give us a ring on 01328 711033.

Jim Fergusson & Pete Lynn

The
**Wolf
Brewery**
Limited



The
Wolf Brewery
Limited

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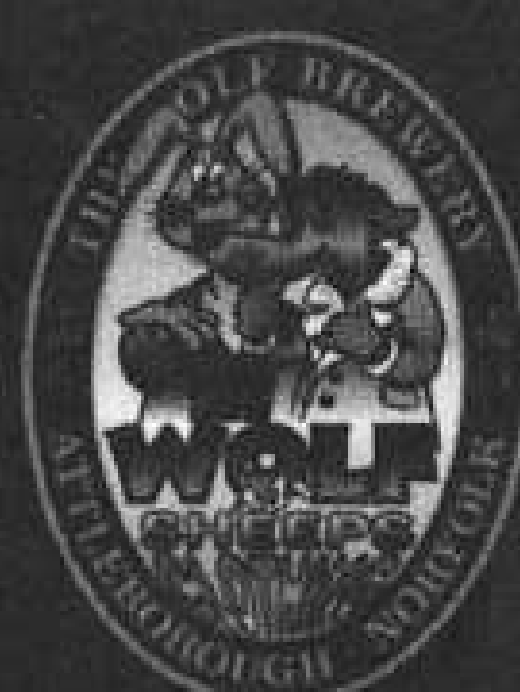
e-mail: info@wolf-ales.co.uk
web site: www.wolf-brewery.ltd.uk



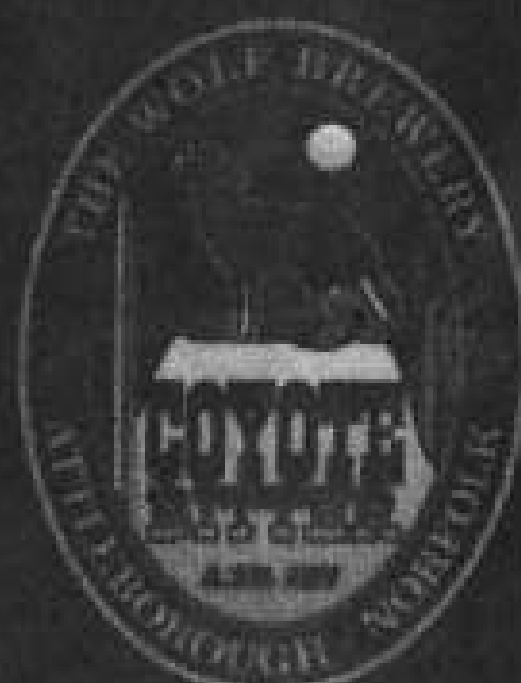
GOLDEN JACKAL
Golden hoppy
summer ale.
3.7% ABV



'WOLF'
The Best Bitter.
3.9% ABV



**'WOLF IN
SHEEPS CLOTHING'**
A genuine brown beer.
3.8% ABV



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



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



**'NEWS HOUND
2001'**
Now with more bite.
4.5% ABV

DON and PAT
welcome you to

The Champion Freehouse

101 Chapelfield Road, Norwich
01603 765611

Evening News Pub of the Year 1999-2000

OPEN ALL DAY

Situated close to Bus Station and St. Stephens

HAPPY HOURS 5.00 p.m.-7.00 p.m.

Social campaigning.... fun in 2001!

Our Social Secretary, Wendy Parker, reports on this year's activities:

ALE TRAIL

We started the year with another ale trail. This year it was organised by Kim and Tim Eden, who did an excellent job. It was very nice to take part in a trail that I had had no part in organising and can now understand why people enjoy them so much.

FIRST FRIDAY FIVES

First and foremost, you do not have to be a CAMRA member to take part. We meet at 8pm on the first Friday of each month, moving on every 30 minutes to visit our selection of five pubs. Look at Norfolk Nips diary page for our starting point and just come along and join us. Not all of the pubs sell real ale, but we see this as a campaigning opportunity.

MYSTERY COACH TRIPS

Because of the number of people that came on these trips, we introduced a ticket only scheme this year with a limit of 32. We didn't know how well this would be received, but I am pleased to say it has worked very well and we can now get to some of the smaller pubs who could not cope with 50 people arriving all at once.

BREWERY VISITS

Needless to say, very popular – this year has seen us visit Woodfordes, Buffy's, Mauldons, Crouch Vale and Old Chimneys. We do appreciate the support we receive from both the local and regional brewers and would like to take this opportunity to thank them.

SUMMER TRIP

This year saw a return to Cambridge. The weather was very warm and sunny, ideal for boating. Of course, not all bothered to go on the river - some were happy with just doing a pub crawl - but our staffing queen, Debs, was very decadent in the front of a punt, drinking her wine and letting someone else do all the work.



BOWLS MATCH AGAINST SUFFOLK BRANCHES

A sad day. We lost and had to relinquish the cup we had held for the last year. Thankfully, the beer and buffet provided by the Crown at Burston was very good and helped us through our sad time. We thought at one stage Martin may need counselling, but then we found a 10 year old who wanted to play bowls and, at last, Martin won a game – all was well again. This really is a splendid day out.

SUMMER BAR B QUE

Another great evening, thanks to Julie and Roger at Buffy's. This event is limited to CAMRA members, so why not join now and come along next year. We meet with other branches and always enjoy good beer and food.

continued overleaf

continued from overleaf

CAMRA QUIZ LEAGUE

As sponsors of the Sunday Quiz League, we once again entered a team and, although we didn't do very well, I would like to thank everyone who gave up their Sunday evenings to take part. Our home base is The Steam Packet, Norwich. Anyone interested in taking part, please contact me on 01603 300292.

CAMPING WEEKEND

Our first camping weekend, and hopefully not our last, saw us visit The Fighting Cocks at Winfarthing. Our thanks to both landlord for the entertainment on Saturday evening (it was hard to believe it wasn't Agnetha from ABBA) and the landlady for the excellent breakfasts.

CAMPAIGNING EVENTS

Purly social events, although very enjoyable, are not what we are really about - we campaign - and our most popular event is May Mild month. We again asked readers of Norfolk Nips to nominate the pub they thought had done most to promote mild and, once we had the list of nominees, we set off on a lovely, hot, May Saturday to judge the entries. It was very difficult to choose a winner, as the standard was high but, eventually, we unanimously agreed on The Red Lion, Kenninghall and the Trafford Arms, Norwich. Woodfordes were once again voted the Brewery who have done most to promote mild. Together with Bruce and Mandy (Red Lion) and Chris and Glynis (Trafford), we gathered at Woodfordes in Woodbastwick for the presentation. Keep up the good work.

The 'Ask if it's Cask' campaign has been well received in this area and we have done our best to hand out literature on all the trips we do.

Wendy Parker, Social Secretary

Branch Diary Dates

Friday, November 2nd 2001

First Friday Five — City Gate (8 pm) then Micawbers, Coach & Horses (Bethel Street), Rat & Parrot, Bell Hotel.

Tuesday, November 20th

Branch Meeting — Fox & Hounds, Lyng. Coach pick-ups as below. New members especially welcome.

Thursday, November 22nd

Beer Festival Debrief Meeting — Rosary Tavern, 8pm.

Friday, December 7th

First Friday Five — Earl of Leicester (8 pm) then Alexandra, Peasants & Poets, Finnesko & Firkin, Ten Bells.

Friday, December 14th

Christmas Pub Crawl — visiting 12 pubs around Norwich, starting at 5 pm at Fat Cat, 5.30 Alexandra, 6.00 Black Horse, 6.30 Micawbers, 7.00 St. Andrews, 7.30 Ribs of Beef, 8.00 Wig & Pen, 8.30 Steam Packet, 9.00 Lloyds No. 1 (new Wetherspoon's), 9.30 Coach & Horses (Thorpe Road), 10.00 Rosary, 10.30 Ketts Tavern.

Tuesday, December 18th

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

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).

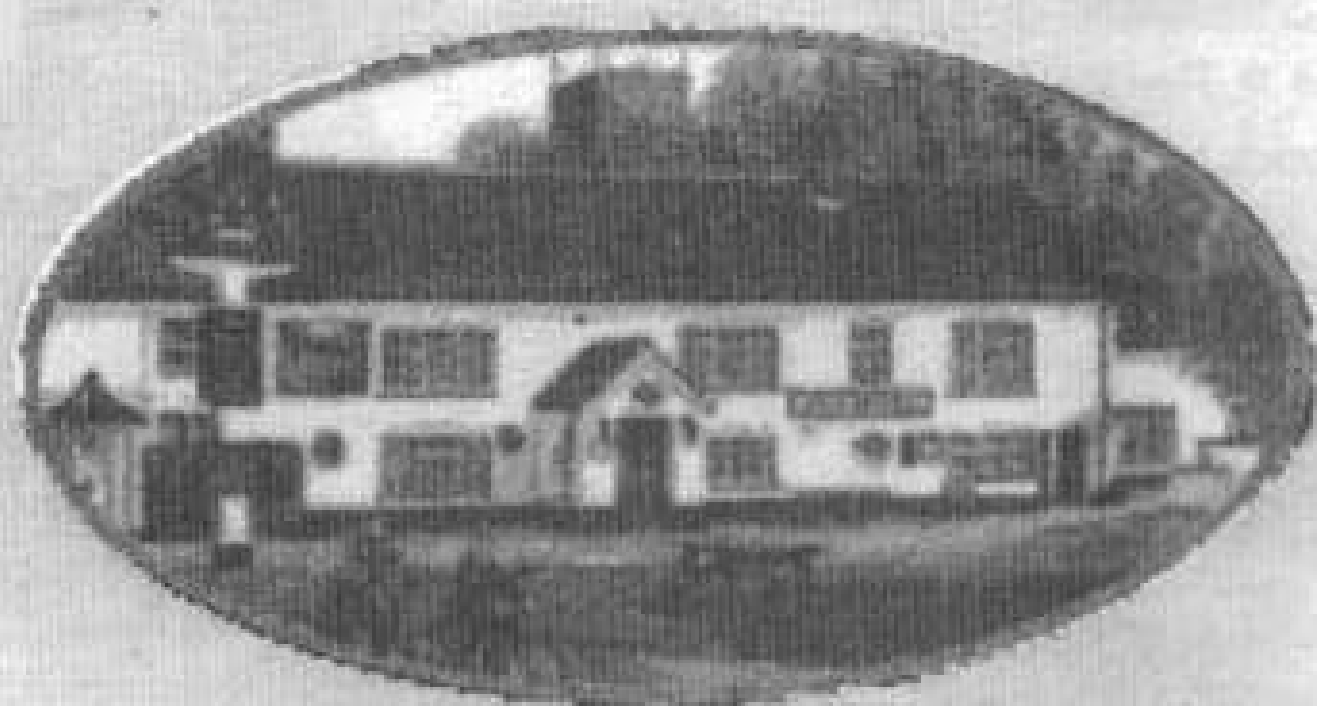
Our customers

say:

"Serving food like this,
you should be packed
every night of the week"

We will be

"I'm so glad I saw your advert in Norfolk Nips-
you've got a great pub here"



"When's Lee Vasey
coming back?"

Soon we hope

Fox & Hounds

Lyng, Norfolk - 01603 872316

"Thank you for keeping such superb mild on pump"

Buffy's 4.2% ABV

"Live Jazz on a Friday Lunch Time -
you must be bonkers" **We are**

Oak beams - 6 real ales - log fire

SKIRMISH

PAINTBALL

The ideal fun experience and team-building strategy game for anyone over 13 years old

FOXWOOD
IS LESS THAN AN
HOURS DRIVE
FROM NORWICH
CAMBRIDGE
KINGS LYNN
& IPSWICH

THE SITE

- 50 Acres of woodland
- 11 Different battle sites
- Semi-automatic guns
- Bridges, Bunkers
- Tunnels & Villages
- Refreshments/w.c

THE DEAL

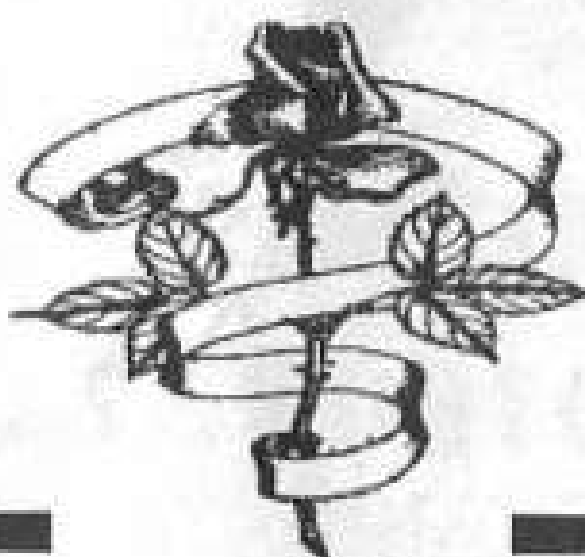
- Individuals, groups & corporate events
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- 7 day availability



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*Just 3 minutes walk from Norwich Railway Station
7 Real Ales, including locals, plus Real Cider.*

Extra ales during Norwich Beer Festival Week

Open all day...every day

*Beer Garden ~ Traditional Pub Games
Food served lunchtimes, including Sunday lunch.*

A friendly welcome guaranteed

95 ROSARY ROAD NORWICH

01603 666287



Excelsior Ale

by

OULTON ALES LIMITED



*Brewed in association with
The Excelsior Trust & Lowestoft Porcelain
to celebrate Lowestoft's maritime heritage*

PUBLIC ANNOUNCEMENT

GREEN JACK BREWING CO. LTD

WILL SHORTLY BE CHANGING

ITS NAME TO

OULTON ALES LTD.

TEL 01502 587905

24 down one to go

Next year is a very important year in our calendar. Norwich & Norfolk CAMRA will be staging the 25th Norwich Beer Festival! We want to make our 25th anniversary a very special event and to do that we need your help!

Among our ranks are some dedicated people who were involved in the very first Norwich Beer Festival.....but there are many others who have got involved in CAMRA since then, maybe only very recently. All of the work put into this event does not just happen during Festival week, but over many months, in many different ways.

Norwich Beer Festival is staffed entirely by our members and other volunteers who give freely of their time. Without them, it wouldn't be the hugely enjoyable event it is. If you have enjoyed your visit to the Festival this year, why not come along and work? We are always looking for extra people to help out and it is never too late to volunteer.

For example, if you'd still like to help this year or would like details of how to get involved next year, come to the Staffing point by the main entrance and have a chat with one of the staffing team. They'll be pleased to help.

25th Norwich Beer Festival

St. Andrews & Blackfriars' Halls
Monday October 28th -
Saturday November 2nd 2002



2002 LOGO COMPETITION

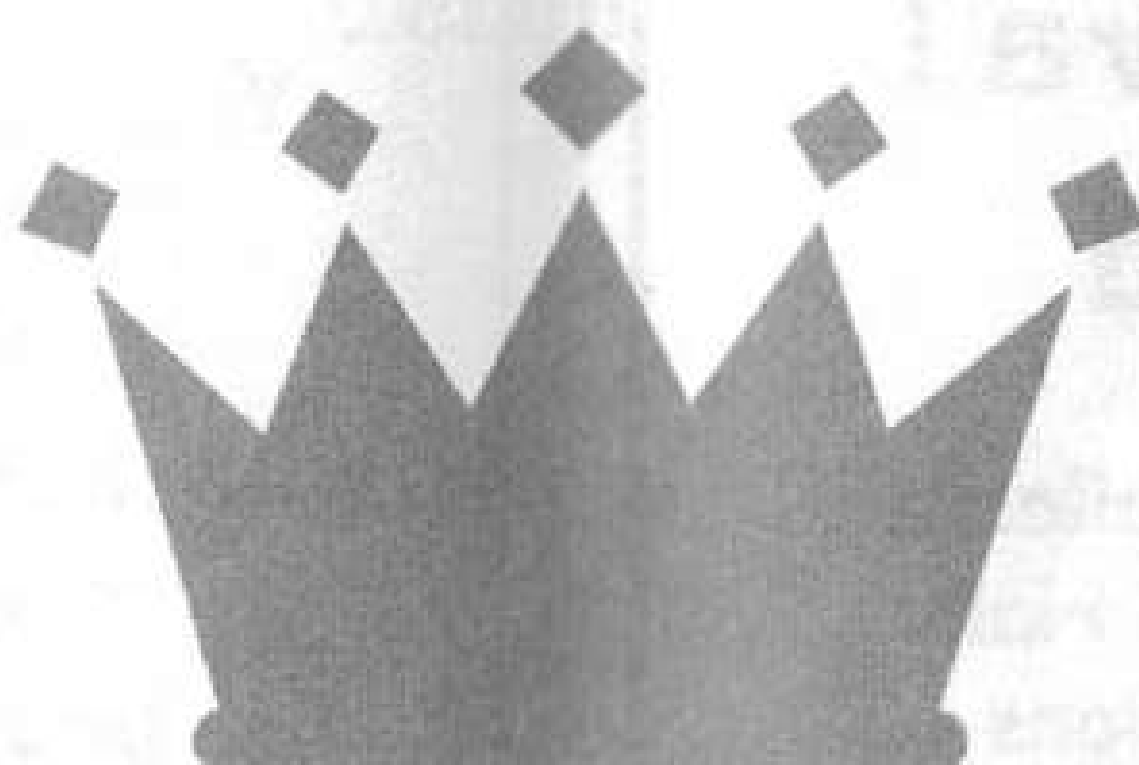
We are looking for a logo for the 25th Norwich Beer Festival, which will be held October 28th-November 2nd 2002, in St. Andrew's & Blackfriars' Halls.

There are no rules! Just design what you want! Your logo can be in black and white or up to four colours.

The design can commemorate a historic anniversary, a feature of Norwich or Norfolk life, brewing or pubs, or can simply be an abstract design or pattern. We set no limits for the imagination of the entrants and all entries will be judged on their merits. There will be separate sections for adults and children (anyone under 18 on 28th October 2002).

We do not expect your design to be camera-ready (or CAMRA ready!) — a basic idea is all that we need. If you have an idea, please send it on A4 paper to Logo Competition, 5 Hill Street, Norwich NR2 2DT, by February 1st 2002. 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. Runners up will receive complimentary tickets to the Festival, and children will win a small prize.



**THE CROWN INN
TRUNCH
(BETWEEN NORTH WALSHAM AND
MUNDESLEY)**

*Chris and Jan Cudmore invite you to their small country
inn situated amongst the quiet lanes of Norfolk.*

*5 real ales on at all times, Mild and Guinness plus lagers.
(over 800 real ales offered last year)*

*Good home cooked food lunch times and evenings 6-8pm.
(no food Sunday evening or Mondays)*

No juke box or television

Holders of Cask Marque Award

Listed in the Good Beer Guide

*Hours Mon – Sat 12.00 – 2.30pm & 5.30 – 11.00pm
Sundays 12–3pm and 7 – 10.30pm*

Telephone: 01263 722341

www.thecrowninntrunch.co.uk

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	£2.75
Beefburger in a bap	£2.40
Jumbo hot dog and onions	£2.40
Veggie hot dog and onions	£2.40
Chickenburger in bap	£2.40
Giant filled baps	£2.25
Bacon roll	£1.85
Cornish pastie	£1.70
Cheese and onion pastie	£1.70
Chips	£1.25
Mushy peas	80p
Buttered roll	70p

Wordsearch Answers (from page 44)

Champion, Blueberry, Kings Arms,
Trafford, Vine, City Gate, Rosary, Fat
Cat, Bell, York

We would like to
thank all the
advertisers
who have supported
this year's
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them in return.



**Norwich
&
Norfolk
branch**

Chairman: Martin Ward
Tel: 07833 971894 (mobile)

Secretary: Mike Andrews
Tel: 01603 408856

Social Secretary: Wendy Parker
Tel: 01603 300292

Membership: Warren Wordsworth
Tel: 01603 665557

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

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Campaign for Real Ale

Comments

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, earlier this year, national membership topped 60,000.

Our Norwich & Norfolk branch has a membership of around 900 - we still need new members. 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, with reduced rates for OAPs and under-26s, but by joining here, there is a reduction of £2. And, members are admitted free to all sessions!

Join CAMRA today!

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 2002 edition is priced at £12.99, but is available to members for £9 - a massive reduction of £3.99! These are available at the Products stall.

If you are interested in joining CAMRA, just fill in the form overleaf, tear it off and either bring it to me at the Membership stall, or send it to CAMRA HQ. You won't regret your decision! If you'd like more information, I'll be happy to help you.

Warren Wordsworth
Branch Membership Secretary

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 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)

Sweatshirt size S/M/L/XL (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**. Tear off this perforated half page and place it in the box provided on the Glasses & Tokens stand. Five lucky winners will receive Norwich Beer Festival and/or CAMRA goodies.

If you'd like to make comments on the Festival, or if you've suggestions for next year, please write them overleaf. We hope you've enjoyed yourself!

JOIN CAMRA NOW

Why don't you take this opportunity to join CAMRA? Just fill in the form below, tear it off at the perforations and take it to the Membership stall. Alternatively, you can send it, with a cheque (payable to CAMRA Ltd), to Membership Secretary, CAMRA, 230 Hatfield Road, St. Albans, Herts, AL1 4LW. Rates are Single £14, Joint £17, OAP £8 (joint £11), Overseas £18 (joint £21), Under 26 £8 (joint £11).

Title Surname

Forenames Date of birth

Partner Title..... Surname

Forenames Date of birth

Address

..... Postcode

Telephone no(s)

I wish to join the Campaign for Real Ale and agree to abide by the Memorandum and Articles of Association. I enclose a cheque for £.....

Signed Date

Applications will be processed within 21 days