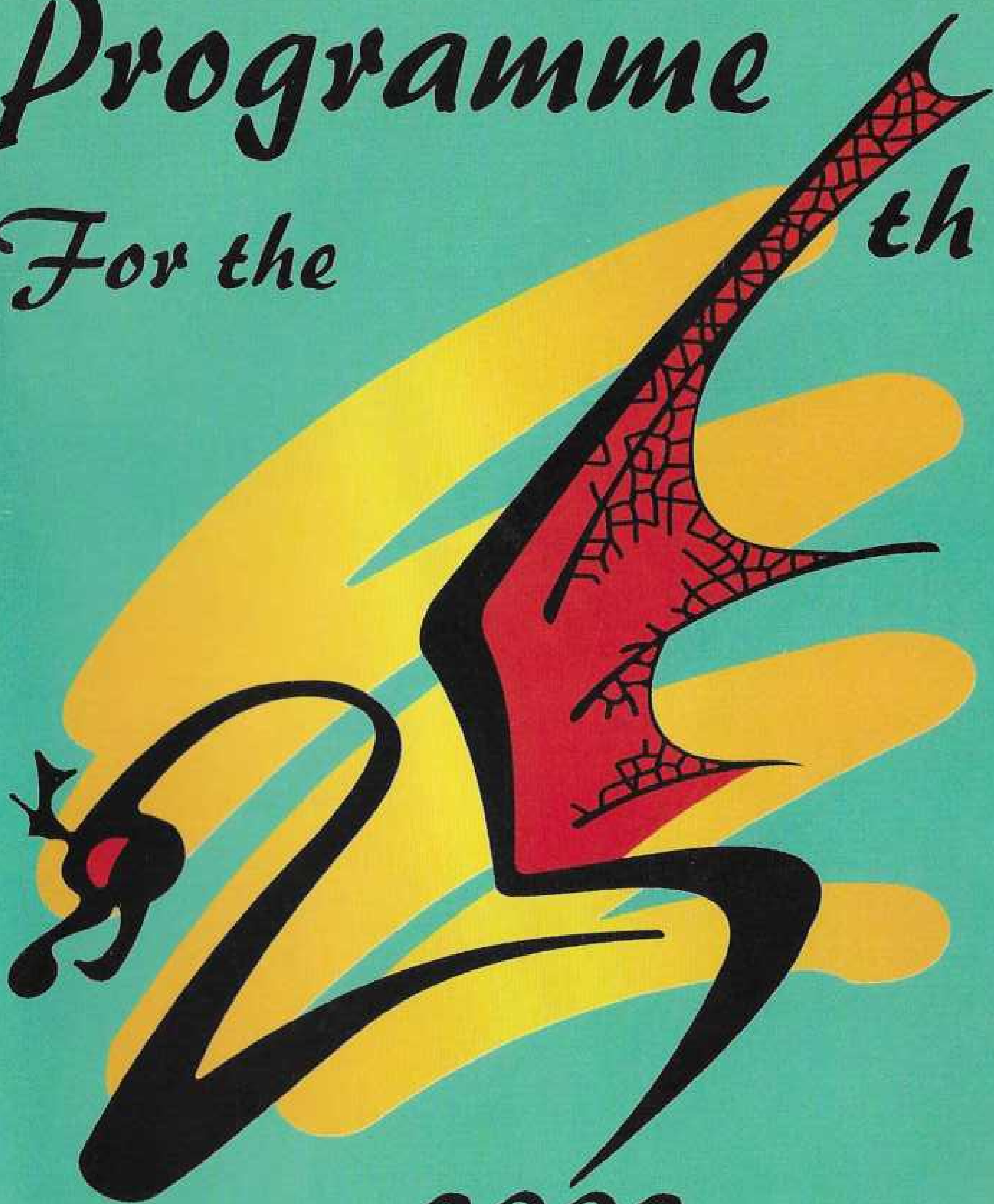


Programme

For the

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2002

NORWICH

Beer Festival

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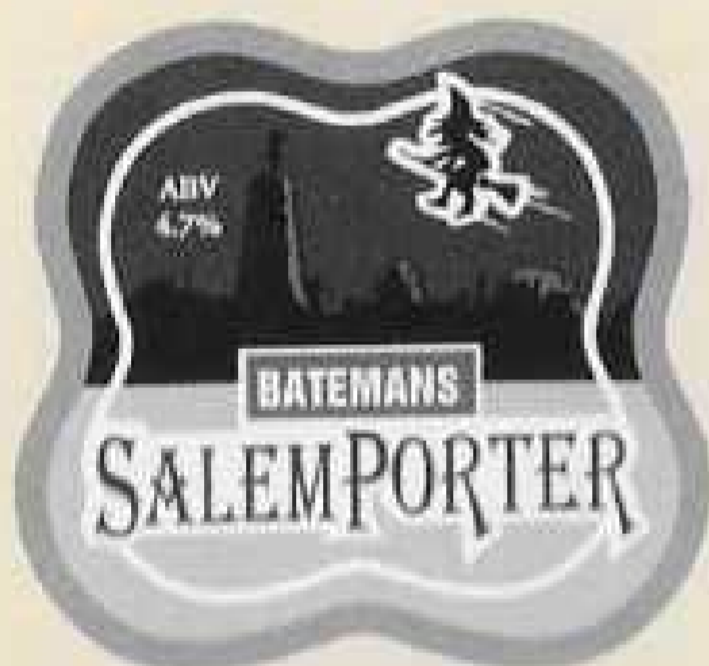
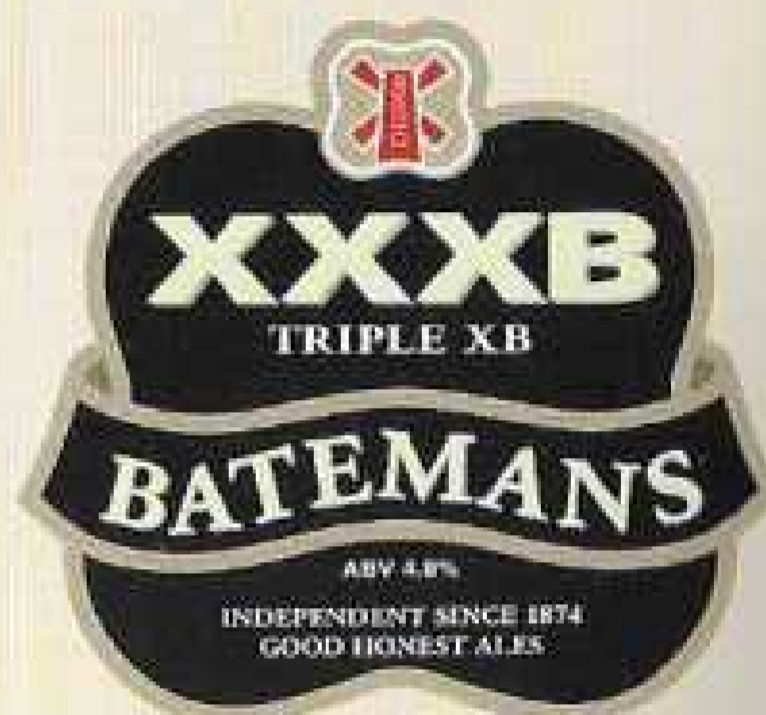
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Telephone: 01263 513545



The Programme

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**YOU NEED GLASSES AND TOKENS
BEFORE YOU CAN GET A DRINK
NO CASH OVER BARS**

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Norwich Beer Festival is organised entirely by
Norwich and Norfolk Branch of the Campaign for Real Ale,
part of the Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts.
All staff are unpaid volunteers, working to promote Real Ale.

Printed by BD&H Ltd, Norwich. Tel. 01603 620780 Fax 01603 630186

WELCOME

FROM THE FESTIVAL ORGANISER

Welcome to the 25th Norwich Beer Festival. In the twenty six years since the first festival the death knell of real ale has sounded many times. Look around and see the reality. Traditional ale is still being sold in considerable quantities in all manner of places. Keg beer, lager, alcopops, smooth widgets and designer beers have all been tried, and failed, to replace Real Ale in the nation's consciousness. Like John Barleycorn, Real Ale has been 'served barbarously' but has survived and flourished. Starved of investment, under advertised and willfully neglected by the international financial organizations that shamefully hide behind once respected brewery names, it has been left to enthusiastic individuals to ensure the future of Real Ale. Successive governments have failed to help protect the industry from takeover and closure as well as

shamefully allowing consumers to be legally served with less than the pint they pay for.

Against this background of gloom and turmoil the future has never looked brighter. New breweries are opening with a pleasing regularity, pubs both old and new are becoming more customer-friendly and you are drinking at the best beer festival in the world, probably. The finest examples of all types of traditional ale can be found here, served by willing and ever helpful volunteers. And that, dear reader, is the magic ingredient. Volunteers, working with belief and passion, have defied the odds and ensured the survival of those traditional British icons, pubs and ale.

Cheers

Alan Edwards Festival Organiser

Editorial

It has been some five years since I last put together the festival programme. I hope you find this an interesting read, much more than just beer and ciders listings.

The beer listings have been compiled by Martin Ward and Wendy Parker, Alan Edwards sorted out the Ciders. Apart from where otherwise acknowledged it's my responsibility, so sorry about the grammar and long sentences! I would also like to thank Warren Wordsworth for help with the photographs.

The festival programme is extensively supported by our advertisers, and I hope you will give them your support. Those local breweries who have helped to bring the programme to you also have their logo in the beer list. Similarly there are many good pubs who have also supported us and so enabled you to have this programme free. As you will see on the back cover is the complete collection of glasses used at Norwich Beer Festival over the past 25 years. Unfortunately it is

difficult to show, at this scale, both the shape of the glass and the logo where white is used. I have also updated the feature on the history of the festival glass. Perhaps next year we can have the detailed logo's in colour? The feature on beers styles has also been extended, and Belgian beers added. Another innovation this year is the shorter guide to Norwich Pubs, a guide to some of the best pubs we have, but I hasten to add, by no means a comprehensive listing. I have also redrawn the plan of the festival, not least to include the marquee, which should give us more space for you and beer. I hope some of you will support my campaign for the return of the public toilet and urinal, those walking home after a good session may well be more understanding than some I know.

Finally, I thank our printers for the excellent service provided, and willingness to take on the work with such a tight timescale, from disk to print in under a week.

Philip



BEER FESTIVAL CHARITY

Quidenham Hospice Chosen

Quidenham Children's Hospice has been chosen as the nominated charity for the 25th Norwich Beer Festival. The Hospice is one of three run by the East Anglia Children's Hospices. The Hospice provides care and support for children who have life threatening or life limiting conditions and their families.

In Memory of Martin Saunders

It was chosen in memory of Martin Saunders. Martin, a longstanding branch member, whose sudden death in January this year at the age of 35 came as a shock to all who knew him. Martin was a popular member of the Branch and did sterling work at many previous festivals. He was often on the CAMRA fundraising stall. He also was seen by many over the years driving the lorry for our float at the Lord Mayor's Street Procession.

We are pleased that the festival charity has strong local connections and to have one with which Martin also had links enables us remember him.



Last Year's Charity

A major source of funds for the festival charity is from the surplus beer tokens and spare change that are placed by festival goers into the charity boxes. £1000 was raised last year for the Caister Volunteer Lifeboat from this source. Additional money came from Nick Stimpson's sponsored session and the Charity Auction.

See page 56 for details of this years Charity Auction including Brewer for a Day

The Stammers Family welcome you to

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17th Century Former Coaching Inn

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Beer/ General quiz Sunday**

Nominated Charity MIND

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YOU NEED GLASSES AND TOKENS BEFORE YOU CAN GET A DRINK

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

To get a drink you need a glass.

We have stocks of special 25th Norwich Beer Festival glasses. You pay a £2 deposit for each glass, pint or half pint. You can keep the glass as a Souvenir, or before you leave return to the area and hand in the glass for a refund, or to change it for a different size one. This is the glass you will use for drinking, so look after it, as unfortunately some people have been known to borrow them when left standing on the bar unattended. All glasses are line measure, ensuring you are served with a full pint.

To get beer into your glass you will need tokens.

All beer is sold at reasonable pub prices, but cannot be purchased with coins or notes. Tokens come in units of 10p, so £5 will buy you 50 tokens. Beer is priced in tokens as well as money, so when you order your tippie be ready to hand over the required number of tokens.

For example, a beer at £1.80 per pint would require 18 tokens to be handed over. Unused tokens can be cashed back before you leave. More tokens can be bought at any time. Staff are not allowed to take any cash over the bar, not even 10p because you are one token short. Should you wish to order a half pint of a beer costing £1.70 per pint you will be asked for nine 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 2 pints or so depending on the beer you buy, or a £10 kit should do most customers for the evening, with a few tokens to cash back in after. More tokens can be bought at any time.


Having got your glass and tokens move to the bar.

Here you will see displayed "gravity cards" with the names of beers on them. When you see the card of a beer you wish to sample, go to that area of the bar and ask our helpful staff to serve you. Hand over the required number of tokens. If there is no card displayed then that beer is not on sale at this point, and please don't ask staff to get beer from more than the next bay of stillage.

St Andrew's & Blackfriars' Halls.

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

i INFORMATION ABOUT CAMRA, MEMBERSHIP, PRODUCTS AND STAFFING.

 FACILITIES FOR DISABLED INCLUDE LIFTS, RAMPS AND TOILETS. ASK STAFF FOR ASSISTANCE

EMERGENCY EXITS
➔



We are asking everyone not to smoke in Blackfriars' Hall.

St Andrew's Hall

X - meeting point.
Please meet here rather than at the doorway causing congestion

Festival Sessions

Monday 28th	5.30 to 11
Tuesday to	11.30 to 2.30
Thursday	5.30 to 11
Friday	11.30 to 3.30
Saturday lunch	5.30 to 11
Saturday Party	11.30 to 2.30
	7 to 11.30

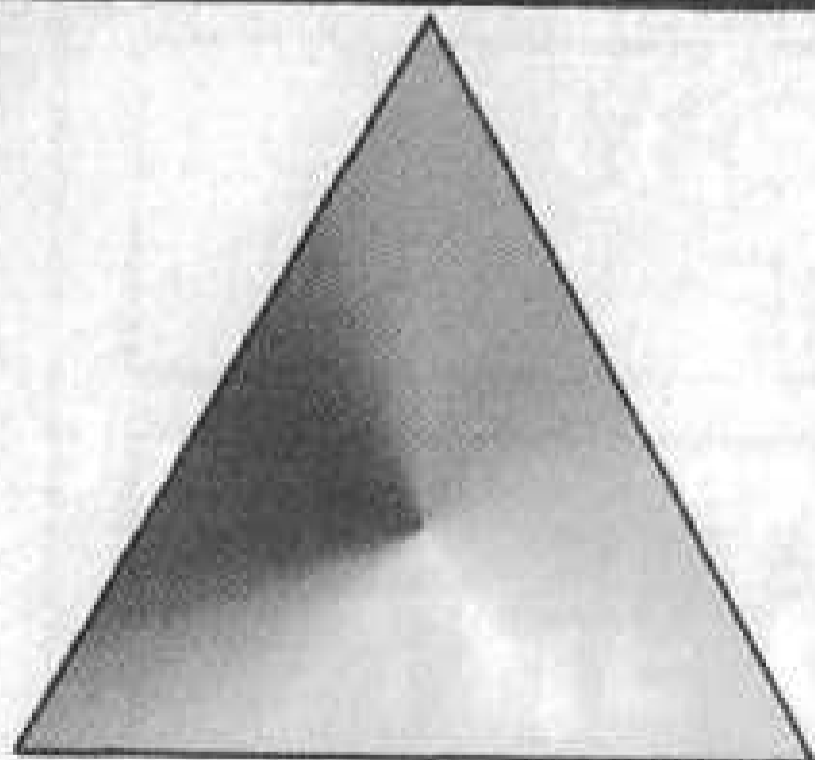
Admissions

Lunchtimes	£1
Mon/Tue Eve	£3
Wed/Thur/Fri Eve	£3.50
Sat Party	£6

Norwich Beer Festival is organised by Norwich & Norfolk Campaign for Real Ale, part of the Campaign for Real Ale, 230 Hatfield road, St Albans, Hertfordshire, AL1 4LW

Answers to your Frequently Asked Questions

- 1 No we cannot make announcements from the stage for you. You should arrange to meet friends at the specified point.
- 2 We do not sell tobacco products.
- 3 There are no passouts from the festival.
- 4 For security reasons there is no public access to the stage or area above it.
- 5 There is no public coat deposit area.
- 6 Yes there is disabled access to all parts of the complex. Please ask a steward for assistance.
- 7 No you don't need to drink all of a drink if it's not to your taste. The bar staff can dispose of it for you, so please don't pour it elsewhere. When leaving the Hall the door staff have a bucket for disposal of any dregs.
- 8 No, we don't get the beer free.
- 9 We are not allowed to permit you to remove alcohol in open containers, such as glasses. Please don't try to walk out with a half full glass.
- 10 We cannot tell you when any particular beer will be available, or where you can find it. If you cannot see a gravity card it's not available in this area of the bar, and bar staff won't know when it will be.
- 11 Yes you can cash in your glass and unused tokens before you leave, however these tills close 20 minutes after time is called, so don't delay it too long. Unused tokens may also be donated to charity in the boxes provided on the tokens desk. Last year you donated over £800 in tokens to Caister lifeboat.



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The only East Anglian brewery to exclusively brew from organic malt & hops.

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HOW TO FIND YOUR BEER, CIDER AND SOFT DRINKS

We have two halls, the cloisters and for the first time this year a marquee. Both halls have beer bars in them, and bottled beers and non alcoholic drinks are available in the marquee. The Blackfriars' Hall bar will have most of the Norfolk brews. St. Andrew's Hall houses all the other cask 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. Andrews Hall also houses the Cider Bar, where ciders and perries are available.

In the Marquee you will find a selection of our local breweries bottle conditioned beers. Also in the marquee are Belgian and other foreign bottled beers, to drink here. Soft drinks are also available in the Marquee. These include apple juices and botanically brewed soft drinks. Please see signs in this area for more details.

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!

When a beer is on sale a "gravity card" will be displayed, either on the cask or placed on the stillage so that you can see the beer is available.

No gravity card means that a beer is not on sale in this area of the bar, so choose another to try.

A
"Gravity Card"

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

Key to the "Gravity Card" and Beer List

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

The name of the producing brewery and in the beer list the county where the brewery is situated:

e.g.. ADNAMS, Suffolk,

The name of the beer, e.g. Extra

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

In the beer list you will then find a description of the beers, these are a guide only. Please remember beers do change, and some brewers may keep a name but change a recipe. Others keep a recipe and change the name. Unfortunately sometimes this may result in a beer bearing no resemblance to the description. The cautions are there to help you! Not to act as a challenge for the foolhardy.

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

We've dumped the fruitmachine,
banished the cobwebs,
and cleared the dross.

Come and see the results for yourself.
Some of the best wines in East Anglia,
4 Cask Ales in superb condition,
Good Food and above all,
witty conversation!

Julian, Morag, Bryan, Winston and Cleo...

THE QUEENS HEAD
Foulsham

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How to Choose a Beer

With over 200 beers on the list to choose from you could get confused. Finding a beer that you like is in some way part of the fun of a beer festival. The descriptions on the beer list are only a guide. Cask conditioned beers do vary, as they age they will dry out and some flavours and bitterness become more pronounced. Milds and old ales tend to be sweeter than bitters or porters. Gold beers tend to be very light tasting with a clean palate. Many strong beers are heavy and sweetish. In general it is best to work up from weaker beers to the stronger brews. For more details see the article on beer Styles.

With the range of beers on the list we are unable to have them all on sale at one time, but we aim to have at least ninety different brews available during each session, and often have many more, but remember beers will sell out and new beers will be put on during the sessions. We may not have all 90 on sale at once. We have two or three casks of most brews. Some are in short supply because some of the smaller breweries and home brew pubs are able to supply only a small amount. Other beers can take a long time to become ready to serve. If you want to try a particular beer you will have to try to catch it. When a beer is ready to serve we put it on sale. We are unable to say when a particular beer will be on sale, or if it has sold out already.

Bottled Beers will be found in the Marquee. This year a large range of locally brewed bottle conditioned beers is available, many with fruit or other flavours. We also have a collection of Belgian and other foreign beers, for something really different.

Ciders can be found on the cider bar. Each cider continues to work in its container. We have given in the cider listing a description. We encourage you to ask the cider staff for advice to find a cider to your taste.

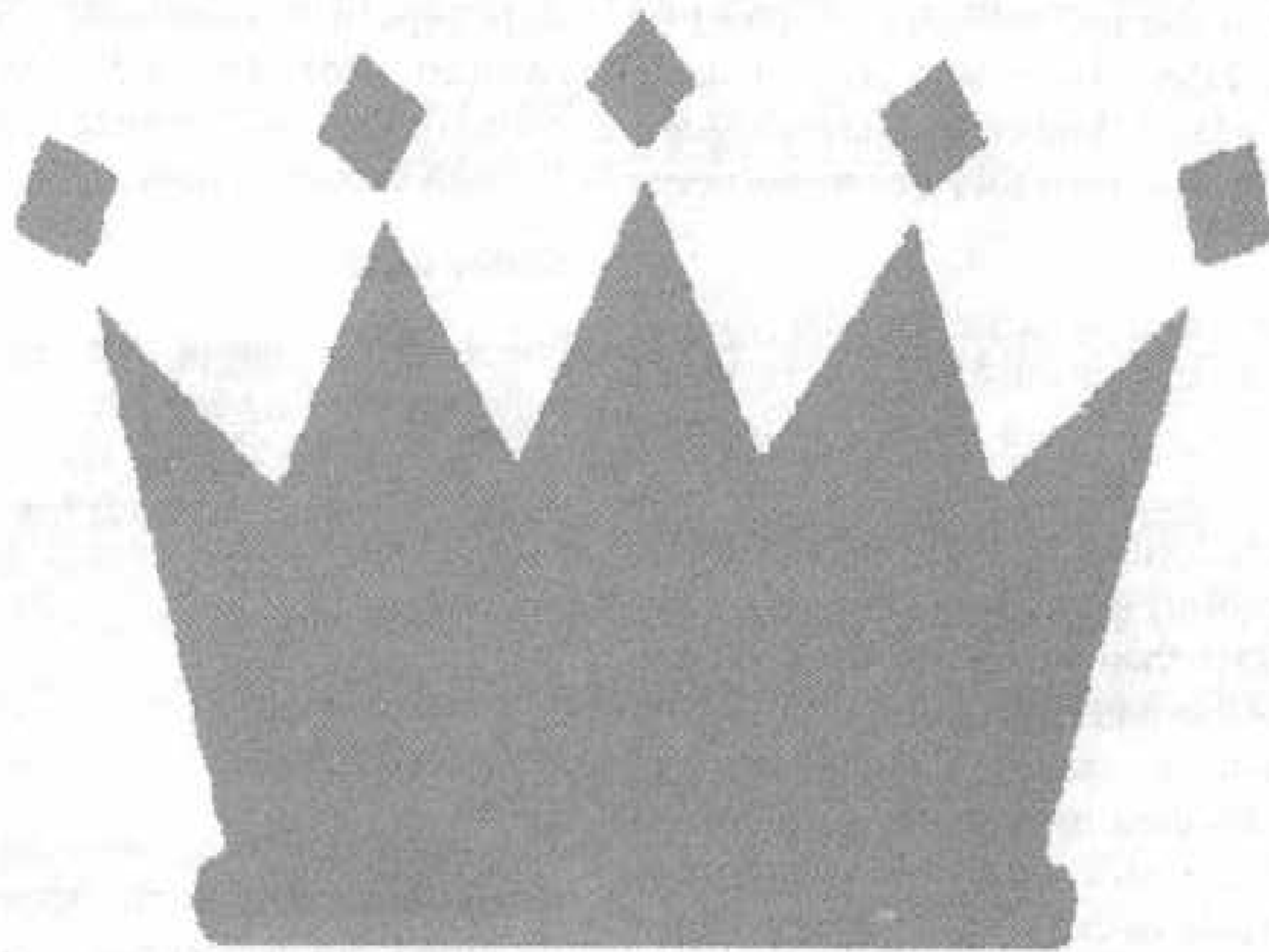
We have a range of non-alcoholic apple juices, and the botanically brewed beverages from Fentimans. Brings taste back to non alcoholic dinks.

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

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

See the feature on beer styles and belgian beers for further information on different types of beer and their taste.

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**100% Award in 2000,
2001 & 2002.**

*Nothing more to say except
wishing the 25th Norwich Beer
Festival and all the helpers a
well deserved successful event*

BEER TYPES FOR ALL

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

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

Mild Ales

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

Bitter

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

Porter and Stout

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

Old Ale

This beer is usually brewed and drunk in winter. A true

old ale is strong, over 6% ABV, fruity but balanced with hops. However most Olds are now strong sweetish milds, 4% to 5% ABV. Indeed some are brewed to old mild formula. Colours vary from pale through copper to dark.

Barley wines

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

Flavoured Beers

The tradition of using herbs and fruits has revived in recent years. Any of the above beer types may be flavoured, but in most cases the base will be a strong bitter or Old Ale. This year's festival features a number of these beers. This type of beer is often found bottled.

Pilsner Styles

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

Hybrid beers.

A style of beer typified by Hopback Summer Lightning or Woodforde's Great Eastern, this is an strong but lighter bodied beer, brewed with mainly pale malts and using some pilsner type hops, giving a crisp clean taste, an easy drinking beer. Some brewers have also been producing lower strength versions of this type as Summer Ales, though other summer ales are just brewed with English hops, but to give a crisp, dryer and often citric character.

Organic Beer

All beer styles are increasingly available as organic beer. At last organic barley and hops grown in Britain are available. Similarly, traditional finings (added to remove the yeast from the beer and leave a clear liquid) though not consumed by the customer, have been based on fish swim bladders. Some beers are now available where alginates from seaweed are used alone to fine the beer.

THE RAILWAY TAVERN

REEDHAM

The railway tavern would like to thank all the people that supported the beer festival this time and will look forward to you all coming back during the next six months before the next beer festival. If you phone us the team will be happy to let you know about any interesting beers or events coming up in the future.

PHONE 01493 700340

EMAIL REEDHAMBEERFEST@AOL.COM

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01603 766361

CAMRA East Anglian

Pub of the Year 1999



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Good Selection
of Fine Wines



Over 60 Scottish
Malt and Irish
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

“YOU DON'T LIKE A BIG HEAD THEN SIR”

This is what was said to me by the barman at one of our larger City pubs, you know, they have a chain of hundreds all over the country, but call themselves a free house.

20p short

I had asked for my glass to be filled correctly. I wanted my 20p's worth of beer that had been replaced by a mass of gas bubbles. I had asked for a pint, but been offered much less.

When we go to the garage we don't accept short measure on our petrol. The garage doesn't squirt the petrol through small nozzles to make it foam and seem like more. The milkman doesn't give you less than a pint because he is "short staffed" today. Indeed buy a bottle of beer and it has to contain the amount of liquid stated on the label. So why is it that with draught beer we are expected by many of the "big boys" in the trade to accept short measure?

It can be done

Now let's be clear, most good publicans aim to serve a full pint. A brim measure glass on average holds 20²/₃ fluid ounces (and 20 fluid ounces make an imperial pint). So a pint can be served in a brim measure glass with care. Of course it's easier to serve full measure when, as at this festival, one uses lined glasses, which hold 22 fluid ounces.

Intentional Big Heads

It's no accident that certain pubs serve short measure through giving you a pint in a brim measure glass with a big head of foam on it. Gas is cheap and you don't pay excise duty on it. It's all about extra profit. The traditional handpump in our area has a short spout and the sparkler on it puts just enough head on the beer to cover the top and add to its visual appeal. In recent years we have seen the introduction of the swan neck spout, designed to dip into the beer and as beer is forced out through small holes produce a large gas head, sadly taking out of the beer many of the subtle flavours of the beer. Some beers even have additives to stabilise this extra foam.

Basic Consumer Right

Getting what you pay for is a basic consumer right. Whether you are buying bread, potatoes, petrol or any myriad of products, a kilogram should be a kilogram, a litre a litre, and of course a pint a pint. It's fair to expect that when you order a pint of beer in a pub you should get exactly that - 100% liquid - an honest pint. Unfortunately because of loopholes in the law, the reality is often different.

Research carried out by Trading standards Officers shows that many pubs serve short measures. The results are startling.

- * 8 out of 10 pints served are less than 100% liquid.
- * The average pint served contains less than 95% liquid.
- * Short measures cost the drinker over £1 million every day.

Some unscrupulous pub companies place unreasonable demands on pub managers to get as much beer from a cask as possible to increase profits. It's been known for managers to be told to achieve 75 pints from a firkin, whereas one would be lucky with wastage and ullage in the cask to get 69, the full cask holding nominally 72 pints. This can only be achieved by serving short measure.

Industry View

The British Beer and Pubs Association, which represents the pubs industry, denies that there are consumer complaints and thinks it is acceptable to serve 95% liquid and give a top up to only those who demand it. Even worse, the government which promised at the last election to give drinkers a fair deal agreed with this. The trade argues that the cost of moving to lined glasses would be too much. Yet glasses have only a limited life in a pub, and each and every night in some establishments, new glasses would be paid for by the short measure customers get in that night alone.

Totally Unfair on Good Publicans

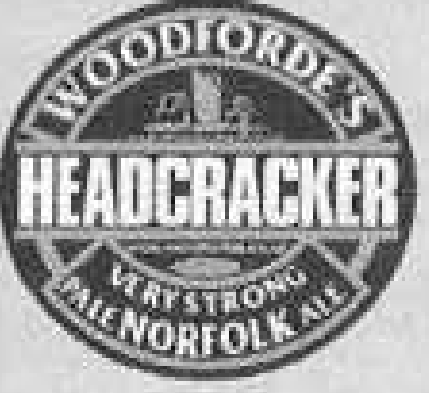
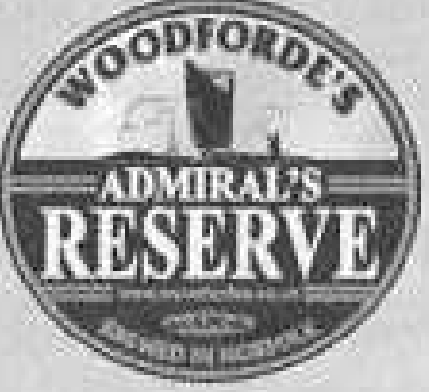
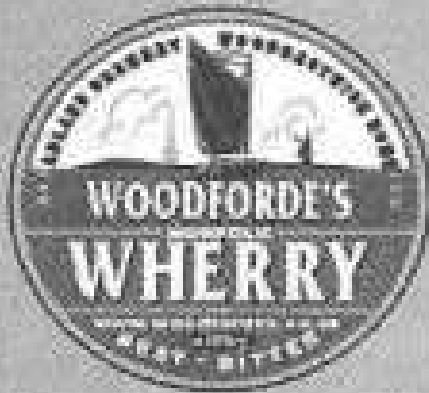
The present situation is totally unfair on those good publicans who do serve full measure. Why should they lose out because they are honest by their customers? Why should they appear to charge more for their beer, when in fact they may be offering much better value than the short measure pub?

CAMRA, the beer consumers' champion believes this is unacceptable and there is a clear need for consumers to be protected by the law, and for a fair and level playing field for all publicans.

The trade suggests that if you are served a short measure you should ask the bar person for a top-up, which they should give with good grace. This is an unsatisfactory solution to a growing problem. In a busy pub on a Friday night, one is really popular making the staff top up pints, if everyone did it would cause chaos.

We believe the law must be changed so that it is the publican's responsibility to serve you a full pint of liquid every time. It should not be up to us, the consumer, to ask for a top-up - we've asked for a pint already, and we should get it.

Philip



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tel: 01603 722218

e-mail: beerbox@woodfordes.co.uk

FREE MEMBERSHIP TO THE WOODFORDE'S CLUB

The Woodforde's Club was launched earlier this year as part of our 21st birthday celebrations.

Membership is FREE and benefits include a personal membership card, regular newsletters keeping you up to date with the company, its pubs, and its beers. Members will also benefit from exclusive offers and promotions throughout the year.

Please send completed application from to: Broadland Brewery, Woodbastwick, Norwich, NR13 6SW

membership application form

title: _____ name: _____

address: _____

postcode: _____

tel: _____

e-mail: _____

NchBF1102

Cider Making

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

Most people have an idea of how to make beer but what about cider?

Apple Pulp Pressed

First the apples are crushed to a pulp. The pulp is then taken and placed on cloth or a straw bed. This is then covered with a layer of cloth or straw and so on until a multilayered sandwich is formed, often four feet high. This sandwich, which is traditionally known as a "cheese", is then pressed slowly so that the juice runs out.

Fermentation

The juice is then put into containers to ferment. The fermentation is caused by naturally occurring yeast on the fruit which is then transferred to the juice on pressing. The length of the fermentation

time will alter according to whether the cider is to be sweet or dry. Dry cider can take up to a year.

Apple Types

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

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

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

Sharps: high in acid, low in tannin.

Sweets: low in acid and tannin.

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

Local Ciders

After many years with little traditional cider being produced we now have an increasing number producing this once very common Norfolk drink. Sadly only a small number of pubs take this excellent product, and this festival provides one of the rare chances to see what is available locally.

**Don't forget to
vote for your
Cider of the
Festival.
Voting form
inside Back
Cover.**



Within CAMRA is a grouping of members interested in traditional cider and its preservation and promotion. They call themselves Apple. "What's Brewing" the campaign's newspaper regularly carries a supplement on traditional cider.

Norfolk Nips

Norfolk Nips is the magazine of the Norwich and Norfolk Branch of CAMRA and is currently produced every two months, but in 2003 it is intended to produce it every three months.

We print 8500/9000 copies and these are mostly distributed to pubs in our branch area, so it is one of our main ways of reaching the drinking public in the county all year round.

In 1995 the format of Nips changed from A4 to A5 page size, and the number of pages was increased to 16. This change in format led to an increase in advertising, which has subsequently led to 20 and 24 page issues being produced.

Clearly, our regular advertisers see Nips as a worthwhile platform to promote their businesses, and we also get one-off advertisements for events such as pub beer festivals and the like. If you would like to advertise in Norfolk Nips why not contact Adrian Hennessy on 0779 067 5057 for more information.

Editorially, Nips reports on the activities of the branch (such as our First Friday Fives and county trips) and also welcomes feedback from readers on all issues to do

with pubs, real ale and, of course, Norwich Beer Festival.

If you have any news, comments, bouquets or brickbats, please send them to Norfolk Nips, 1 Colman Gate, 63a Pottergate, Norwich NR2 1DY, or email norfolkknips@mail.com. We cannot guarantee that your contribution will be published but we welcome any input to the magazine.

Norfolk Nips can also be sent to you by post if you cannot find a copy in your local pub (or live outside the county). To receive 6 issues of Norfolk Nips please send eight first class stamps to the address above, not forgetting to include your name and address.

Norfolk Nips is produced and distributed by volunteer members of the branch, who give up their spare time to put it together and then deliver copies to local pubs. If you would like to help distribute Nips, call Adrian on 0779 067 5057. And if any pub landlords would like to receive copies of Nips for display in their pubs please 'phone the same number.

Adrian Hennessy

Norfolk Nips Editor

Let us remember Terry Storer, who died in 1993.

As we celebrate the landmark of the 25th Norwich Beer Festival, let us remember the man, who in the early days of the Branch, did so much. Without Terry there may not have been a Norwich Beer Festival today.

A native of Burton on Trent, the brewing capital of Britain, Terry devoted much of his life to spreading the message of real ale.

After the first two loss making festivals, it was Terry Storer who badgered the Branch into having another festival in 1980. Without his enthusiasm and nagging would we have had another festival? Maybe sometime, but we would have missed that golden period in the early eighties when the festival developed into the event it is today. It was Terry who did the odd jobs often away from the Festival fun, because they had to be done.

Time consuming tasks like delivering festival posters across Norfolk, would be taken on with gusto, and completed, albeit by pedal cycle. For many years at the festival Terry would be working in the kitchens making filled baps and bread rolls. It was Terry who persuaded Batemans to bottle Victory Ale for our tenth festival.

The Norwich Beer Festival has always been organised and staffed just by unpaid volunteers, but Terry went beyond the call of duty.

The 25th Beer Festival, is a milestone that few of us in the early years of the festival even dreamt about. Let us remember we may not be having our annual reunion here but for Terry. So join me in drinking to his memory and the future of real ale, for that's what he would have wanted.

Philip

The Story of the Festival Glass

Festival glasses are now collected by many thousands, of people. Early glasses can fetch £10 or more in Car Boot sales. This is an update on the item published five years ago. On the back of the programme are photographs of all the glasses we have used over the years at the Beer Festival. White does not reproduce well on the photograph so those logos are not easily seen.

This is a brief collector's guide. The first Norwich Beer Festival, held in Blackfriars' Hall in October 1977. It was scheduled to have a souvenir glass. Unfortunately a strike at the manufacturers meant they were never delivered. This festival was a great success, with the hall packed all the time. Unfortunately a loss was made because customers simply could not get in to drink the beers available. The following year when the festival moved to St. Andrew's Hall, with some 42 beers available, but souvenir glasses were not ordered.

There was no festival in 1979. In 1980 the festival had the first issued glass, known popularly as the green dragon glass. It used a Snap logo with a reverse CAMRA logo on a Nonic glass. At the same time we were asked if we wished to have the first festival glasses cheaply. A sample case of 24 duly arrived, with about 16 glasses not broken in it. This was rather appalling, a heavy one pint "Tudor" tankard, with a CAMRA logo and the words "The First Norwich Beer Festival, 1977" in white lettering. We said we would have them. Meanwhile the manufacturer broke up for skillets the remaining stock. So the glass that was never issued is a rare beast.

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

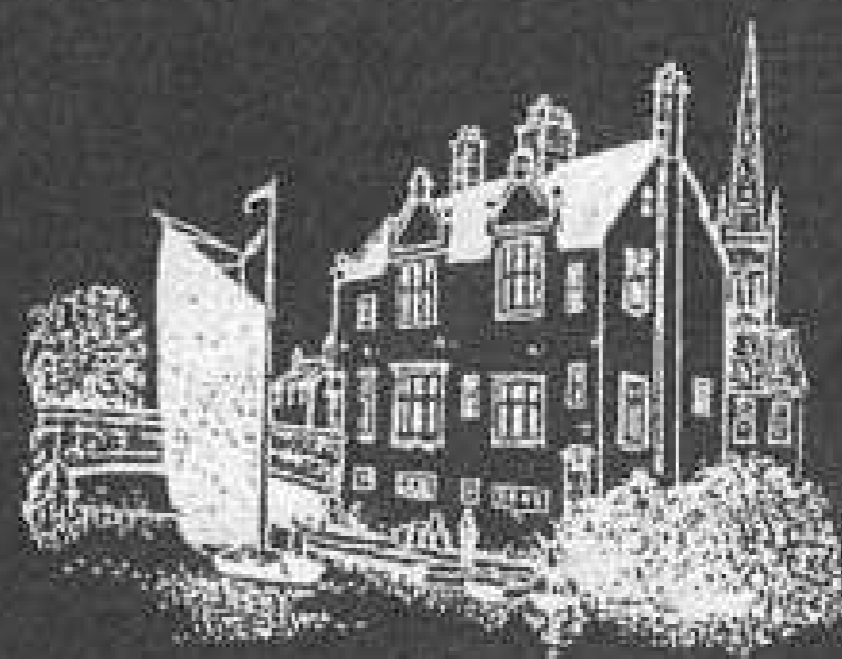
The 1983 event was the start of the annual festival logo, a dragon on a beer cask, black and red. It was also the first year when we also had half pints. 1984 was a white snapdragon on a tulip glass. Also produced at this time were a batch of reserve glasses with just the branch name on it, which has become something of a collectors item as well. Only 1200 were ever made.

1985 saw a very good graphics logo, black on yellow, but no dragon. This is the only year there has not been a dragon on the glass. The glass used is a crown viking. In 1986 the dragon returned on a tulip glass. The glasses were screen printed, and not very dishwasher safe. Due to an error by the makers rather a lot of half pint glasses were made. In 1987 we moved to three colours and transfer printing, but on a Nonic glass which makes positioning the logo difficult. Though more expensive transfer printing enabled better quality, fine detail and more use of colour. These glasses are also more resistant to the dishwasher (though we would always recommend hand washing your commemorative glasses).

In 1988 the Glass was a Crown Viking. In 1989 the glasses used were conicals, but unfortunately as many collectors have found, these break very easily. 1990 saw us return to a tulip glass. 1991 we moved to four colours and again used Crown Viking. This was a very popular glass. Its logo has been adapted to serve as the Branch logo. This year also saw the return of the lined glass. As we were able to get 22 fluid ounce glasses lined at a pint for the first time, and we have continued with this size. 1992 used for the first time a 22oz tulip glass.

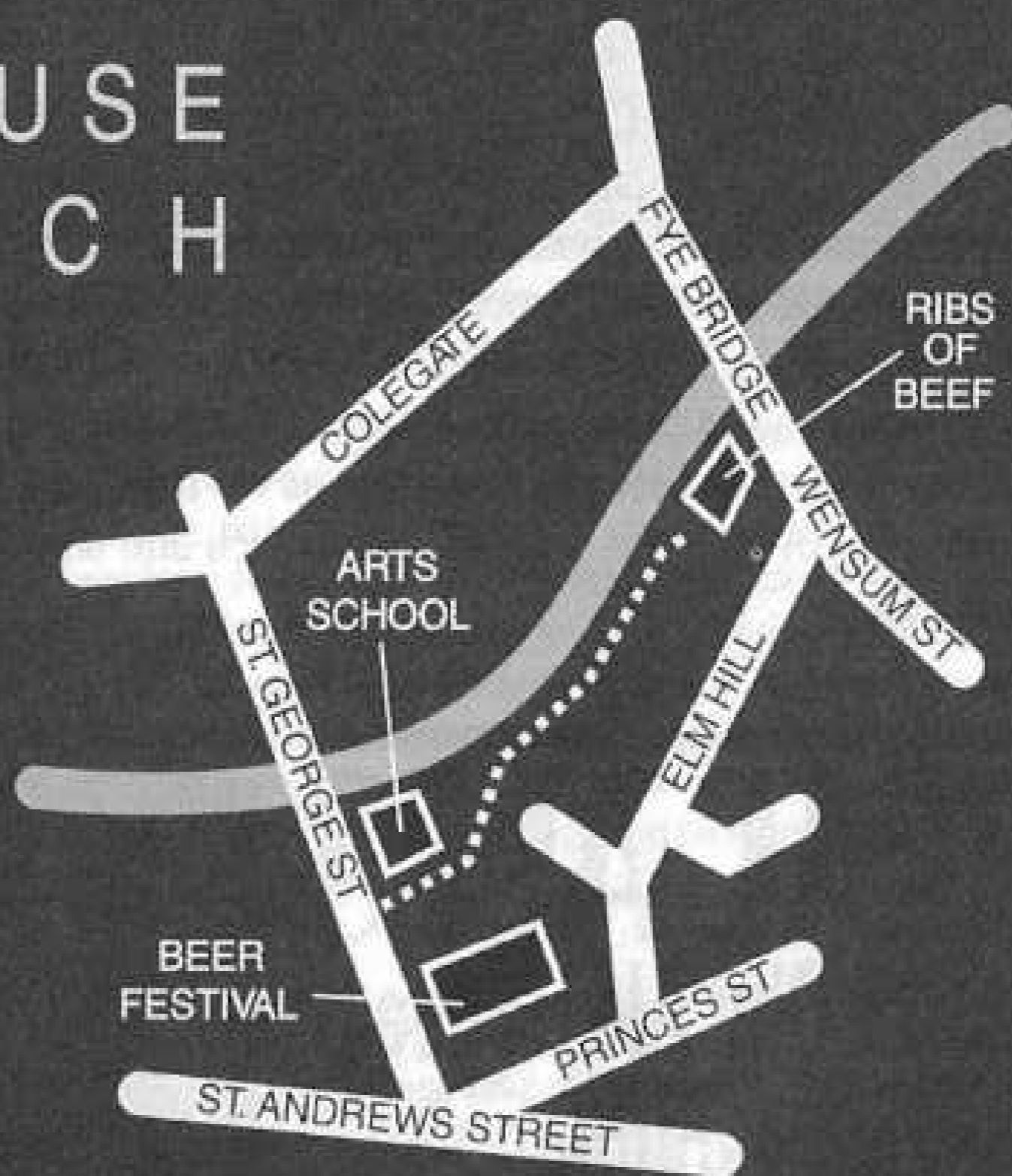
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THE RIBS



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The sharp eyed will have noticed that in 1993 we had two different glass designs, pints and halves. This was because the manufacturers did not have sufficient stock of the glass we asked for. The purist collector should of course have four glasses from 1993 a Crown Viking and a Tulip. A Tulip glass was also used in 1994 and 1995. In 1996 conicals had been redesigned and made much stronger, and as these take a logo very well we used these for some years, not being able to get 22oz tulip glasses any more. The



1999 half is however a Nonic. Sadly manufacture of beer glasses has ceased in the UK, so now we have to use imported glasses. Last year's conical pint was supported by a tall thin conical half, which proved very popular.

We have also had a number of special glasses made. These are at the bottom of the photograph. Notably one for the CAMRA National AGM held in Norwich in 1990, and a limited edition Norwich 800 glass, to celebrate the 800th Anniversary of the City of Norwich being granted its first Charter. Finally the Norwich and Norfolk Branch adopted as its logo an adaption of the 1991 glass (dragon drinking) and a few glasses branch glasses were made as the previous reserve glasses (with white logo) went rapidly when we had to use them one year. This current glass has never been issued at the festival, but we have used them as presentation glasses as we travel the country. Special mugs were made for the 10th anniversary of Norwich and Norfolk Branch and also the 10th anniversary of Norfolk Nips, our regular newsletter.

Philip

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Social and Campaigning activities of the Branch.

The last twelve months as in common with most years has been another busy one on the campaigning and social front. Here is a resumé of some of the main activities that the Branch has recently undertaken, along with some of our future plans.

Branch Meetings

Branch meetings take place on the third Tuesday of each month (except October when we are working hard to put the beer festival on). The venues are split roughly 50/50 between city and county locations. When a county location is selected a free coach service is provided with various pick up points around the city (and drop offs often closer to members' homes). Recent county branch meetings have taken us to Old Red Lion Aldborough, (North Norfolk), White Horse, Neatishead, the Nelson, Gorleston and The Ploughshare, Beeston (near Dereham). Future county branch venues are to include The Grange Ormesby and The Railway, North Elmham. It is at these meetings that most of our branch and campaigning issues are discussed and decided. Recently we have split our meetings and after a short business session continue the second half of our meeting by having quizzes, talks, and slideshows on various loosely beer, pub and brewery related topics. To find out about future branch meetings and pick up points for county meetings please refer to Norfolk Nips or the branch diary section of this programme.

Mystery Coach Trips

Mystery coach trips are one of the more popular branch activities, so much that we have to have tickets, which are available at Branch meetings, or on the bus if sufficient space. These take place most months of the year on the last Friday of the month. We usually visit five pubs in a particular area of the county. For example recent trips have taken us to central Norfolk around the Swanton Morley, North Elmham and Bintree areas. Another saw us north of the city around the Horsham, Hainford and Buxton areas, and our most recent trip took us south east of Norwich just south of the river Yare and the Langley marshes area of Norfolk. The trips depart from the Wig and Pen Public House in central Norwich at 7.15 pm., also picking up at selected spots around the city beforehand, (see branch diary for picking up points and how to book seats).

First Friday Fives

On the first Friday of each month we have a pub crawl around five different pubs in a pre-selected area of the city centre or outskirts of the city. We start at 8pm. and move on to new pub about every 30 minutes. Please refer to branch diary section or Norfolk Nips to find out our future First Friday Five routes.

Summer Boat Trip

This year for the first time in six years we decided to have a boat trip for our summer outing. The idea proved very popular as nearly sixty of us took part including members from Suffolk and Cambridgeshire CAMRA branches.

We started at Norwich Yacht Station and sailed downstream, complete with five beers from Woodforde's and Buffy's on board, on the river Wensum and River Yare, admiring the scenery, flora and fauna. Our first pub stop was at the Beauchamp Arms, about eleven miles downstream from our start. We then cruised down to stop at Hardley Cross, an important landmark designating the end of the port of Norwich's jurisdiction on the River Yare. Next we turned into and sailed the full length of the New Cut before turning onto the River Waveney. Sadly the Bell was closed (on a Summer Saturday afternoon). We therefore continued past Burgh Castle and then back onto the River Yare at the entrance to Breydon Water to have our "dinner stop" at Berney Arms. This pub handled the unexpected influx with



Members inspecting Hardley Cross, no bar, but we are interested in some things other than beer

great spirit and within an hour all who wanted one, were served with a hot meal. We had planned to stop at Reedham, but lack of moorings meant our last pub stop was at The Red House at Cantley before we cruised back to Norwich in the twilight arriving back at about 11 pm. after cruising a total distance of approximately 40 miles.

A great day was had by all, and we are looking forward to another outing again in the future!

Bowls match and summer camping



The Norfolk CAMRA bowls team

though had a good afternoon with a buffet provided and plenty of real ale available including Old Chimney's wonderful Rowly Bowly, a special brew made just for this occasion.

Next Year

No doubt our Social Secretary will find a few breweries to visit. Then there is the official beer tasting panel, such arduous duties. Hopefully we will get our act together and have our usual float in the Lord Mayor's Street Procession. What else? Why an "Ale Trail" to do. Surveys for the Good Beer Guide no doubt. One or two presentation evenings, planning meetings for the Beer Festival, maybe the odd pub opening. No doubt a party of us will go to Exeter for CAMRA's AGM. All with good company and a drink or two..... - just think what you are missing by not joining us.

Warren

Branch Meetings

This is a selection of the meetings being held over the next few months. All are welcome. For more details see "What's Brewing", "Norfolk Nips" or the Branch website.

Tuesday 19th November - Branch Meeting
*The Grange Hotel, Ormesby St Margaret.
Will include a talk on Yarmouth Pubs.

Friday 29th November - Mystery Trip
*Last of the year, and promises to be an adventure as usual.

Tuesday 17th December - Branch Meeting
*Railway, North Elmham.
Includes Christmas Quiz and buffet.

Friday 20th December - Annual Norwich Crawl
Tuesday 21st January 2003

Branch AGM - Norwich Arts Centre?
Tuesday 18th February - Branch Meeting and voting for pubs to go into GBG.

Jan to March - An ale trail around Norfolk for you to try.

*Coach leaves Wig and Pen 7.15. Book for mystery trip, see membership stand for further details

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

The BEERS



Adnams

Southwold, Suffolk

Broadside, ABV 4.7%

A mid brown beer with well balanced flavour of fruit, malt and hops. Beer of Festival 1995.

Snapdragon Stout, ABV 4.5%

Classic stout. Beer of Festival 1996.

Southwold Bitter, ABV 3.7%

Excellent drinking beer, dry and hoppy, winner of many awards.

Alewife

Harleston, Norfolk

Dark Skies Stout, ABV 4.6%

A smooth stout with lashings of chocolate malt and a subtle bitterness from a new craft brewery.

Festival Ale, ABV 6.5%

Dark fruity ale, matured for several months.

Archers

Swindon, Wiltshire

Village Bitter, ABV 3.5%

Dry well balanced beer with goody body for it's gravity.

Arran

Brodick, Isle of Arran

Arran Ale, ABV 3.8%

Deep amber ale. Subtle but a slightly bitter beer.

Arran Dark, ABV 4.3%

Well balanced malty beer.

Ballard's

Nyewood, West Sussex

Nyewood Gold, ABV 5%

Robust golden brown strong bitter, very hoppy and fruity.

Bank Top

Bolton, Gt Manchester

Flat Cap, ABV 4%

Nowt known about this beer.

Barge & Barrel

Elland, West Yorkshire

Bargee, ABV 3.8%

Pale bitter with a slightly sweet citrus taste.

Barnsley

Elsecar, South Yorkshire

Trick or Treat, ABV 3.7%

Light golden colour with biscuity flavour rounded off with fruity overtures and a hoppy finish.

Bartrams

Felsham, Suffolk

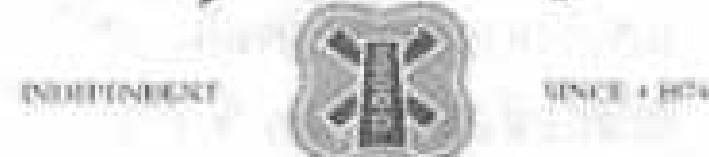
Red Queen, ABV 3.9%

Reddish in colour?

Stingo, ABV 4.5%

Organic Honey Beer

BATEMANS



GOOD HONEST ALES

Batemans

Wainfleet, Lincolnshire

Combined Harvest, ABV 4.7%

Another fine seasonal ale from this excellent brewery. Multi grain blend of barley, oats, rye and wheat. No wurzels in site.

Salem Porter, ABV 4.7%

Ruby black, with a subtle hint of dandelion and burdock.

Battersea

Battersea, Gt London

Battersea Bitter, ABV 4%
Mid brown quaffing beer

Biddy Early

County Clare, Eire

Black Biddy, ABV 4.2%
Fruity Irish stout with rich malty aroma, hoppy palette and sweet bitter finish

Red Biddy, ABV 4.9%
Strong Irish Red Ale brewed using pale ale, chocolate and crystal malts with Bog Myrtle used instead of flavouring hops.

Blanchfield

Fakenham, Norfolk

Black Bull Mild, ABV 3.6%
Reddish brown mild with a powerful beefy flavour.

Raging Bull, ABV 4.9%
Blackberries on the nose then a bitter-sweet finish.

White Bull Wheat Beer, ABV 4.4%
Excellent wheat beer from this small brewery.

Blue Moon

Barford, Norfolk

Dark Side, ABV 4.5%
Slightly scented with fruit, this dark brown strong mild has good body.

Hingham High, ABV 5.2%
Rich, red and rounded with traces of treacle and raisins amongst the malt.

Moondance, ABV 4.7%
light in colour more highly hopped than other beers from this brewery said to make you feel like dancing.

Brains

Cardiff, Glamorgan

Red Dragon Dark, ABV 3.5%
Good traditional mild with a bitter sweet mix of caramel, roast and malt flavours.

Bridge of Allan

Bridge of Allan, Stirlingshire

Glencoe Stout, ABV 4.5%
A stout with a toasted oatmeal flavour.

Stirling Brig, ABV 4.1%
Full bodied rich and malty. Dark ruby in colour with a creamy head.

Bryn Celyn

Ystalyfera, Glamorgan

Buddy Marvellous, ABV 4%
Robust tasty blend of malt and roast flavours. From the Holly Hill brewery, with a capacity of 2.5 barrels a week, all the beers have a Buddy Holly theme. Champion Beer Of Wales 2002.



Buffy's

Tivetshall St Mary, Norfolk

9X, ABV 9%
9x by name, 9x by nature. Extra Strong Ale. Drink with caution.

Bitter, ABV 3.9%
Well balanced bitter with a good range of flavours.

Polly's Extra Folly, ABV 4.9%
Stronger version of Polly's Folly with a copper colour and strong smooth taste.

Bullmastiff

Cardiff, Glamorgan

Gold, ABV 3.8%
Champion Beer of Wales 1999 and 2000. \runner up 2002. Fine blend of hops, fruit and malt.

Son of a Bitch, ABV 6%
Powerful amber beer. Very drinkable for it's strength.

Burton Bridge

Burton upon Trent, Staffordshire

Knight Rider, ABV 4.5%

A ruby red, fruity beer with a pleasant berry fruit aroma and a distinctive hop bitterness provided by Pacific Gem and Pilgrim hops.

Bushy's

Braddan, Isle of Man

Old Bushy Tail, ABV 4.5%

reddish brown beer with a pronounced hop and malt aroma, the malt tending towards treacle, slightly sweet and malty on the palate with distinct orangey tones. The full finish is malty and hoppy with hints of toffee.

Ruby (1874) Mild, ABV 3.5%

Excellent ruby mild from the Isle of Man. All beers from this brewery are brewed to the stipulations of the Manx Brewers' Act of 1874.

Cairngorm

Aviemore, Inverness-shire

Cairngorm Gold, ABV 4.5%

Golden beer with good balance between continental hops and Scottish malt.

Highland IPA, ABV 3.6%

A light ale with a crisp freshness from the amalgamation of Aviemore and Tomintoul breweries.

Caledonian

Edinburgh, Lothians

Deuchars IPA, ABV 3.8%

CBOB winner 2002. Excellent amber session beer with a slightly hoppy aftertaste.

Trick or Treat, ABV 4.5%

Dark brown in colour with a kaleidoscope of flavours from use of the malted rye in the beer. These range from Ovaltine to raisiny to Jack Daniels.

Carlow

Carlow, Eire

Molings Red, ABV 4.3%

Inspired by the Celtic monks of St Molings, this fruity and aromatic beer has a distinctive coffee like finish.

O'Hara's Stout, ABV 4.3%

Full bodied and smooth, nutty and buttery. Superb.

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BLACK ADDER Champion Beer of Britain 91/92

A dark bitter stout. Roast and nut aromas with a fruity balance of hops and dark malt provide an excellent lingering finish.



DICKENS

A light coloured bitter with a fine distinctive hop nose. It delivers a refreshingly dry fruity finish.



MAULDONS BITTER

A traditional session bitter brewed with Maris Otter pale and wheat malts, Styrian Goldings hops resulting in a strong floral nose with a lingering bitter finish.



Chalk Hill

Norwich, Norfolk

CHB, ABV 4.2%

A light flowery hoppiness is sustained to a quick bitter finish. Beer of Festival 2000.

Dreadnought, ABV 4.9%

Full bodied ale with a mid brown colour.

Flintknappers Mild, ABV 5%

Strong coffee roasty aroma to this strong mild. Leading to short hoppy finish.

City of Cambridge

Cambridge, Cambridgeshire

Darwin's Downfall, ABV 5%

A blended, ruby-golden coloured beer. Hoppy with a refreshing citrus aftertaste.

Rutherford's IPA, ABV 3.8%

Fresh amber coloured session beer made with a blend of two yeasts. Named after the man who discovered the structure of the atom.

Coach House

Warrington, Cheshire

Gingernut, ABV 5%

Well hopped with a real taste of ginger.

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OF THE FESTIVAL AND
ENTER A FREE PRIZE
DRAW
USE THE FORM INSIDE
THE BACK COVER**

Craigmill

Strathaven, Lanarkshire

Swallow IPA, ABV 4%

Light and fresh golden ale with a soft malt character

Crouch Vale

South Woodham Ferrers, Essex

Anchor Street Porter, ABV 4.9%

Strong full flavoured porter lots of roast.

Brewers Gold, ABV 4%

Impressive hoppy beer with slight grapefruity taste. Refreshing and light.

Conkeror, ABV 4.3%

Deep coloured and smooth autumnal ale

Cwmbran Brewery

Upper Cwmbran, Gwent

Double Hop, ABV 4%

Light quaffing ale with a large bitter bite due to twice the amount of hops than their other beers.

The Full Malty, ABV 5.2%

Copper coloured full amlt beer which due to the absence of late hopping brings out its malty characteristics using the main hops of fuggles and north down.

Darwin

Crook, Durham

Penshaws Pint, ABV 4.2%

A light tan coloured beer, with both malt and fruit in the taste. Brewed with Fuggles and Goldings hops to give sharp bitterness and hoppy aftertaste.

Smugglers Mild, ABV 4.2%

A strong sweetish mild.

Dent

Dent, Cumbria

Rambrau, ABV 4.5%

A cask conditioned lager

Lambourghini, ABV 4.5%

Light amber colour with light bitterness and subtle sweetness.

Dwan

Tipperary, Eire

All Rye Paddy, ABV 5%

An Irish theme to these beers.

Turn Hemp Lager, ABV 4.3%

Traditional Irish Lager.

Earl Soham

Earl Soham, Suffolk

Sir Roger's Porter, ABV 4.1%

Full flavoured dark brown malty beer with a fruity after taste.

Victoria Bitter, ABV 3.6%

Lots of character in this session bitter. Tangy aftertaste.

Elgood's

Wisbech, Cambridgeshire

Black Dog, ABV 3.6%

Ruby black dry mild with a multitude of flavours, liquorice, raisin and fruit predominate. Winner of many awards inc Norwich 1997.

Old Black Shuck, ABV 4.5%

Old and black but no shucks, stronger version of the mild but slightly thin in character.

Pageant, ABV 4.3%

A premium beer with good aroma of hops and malt. Slightly bittersweet.

Exmoor

Wiveliscombe, Somerset

Gold, ABV 4.5%

Yellow gold in colour. Sweet and malty but very drinkable.

Felinfoel

Felinfoel, Carmarthenshire

Double Dragon, ABV 4.2%

Malty bitter with a slight sulphurous aroma with crisp apple/fruit flavours.



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Fenland

Chatteris, Cambridgeshire

Code Name Roz, ABV 3.8%

Refreshingly bitter pale ale.

Doctors Orders, ABV 5%

A russet best bitter made with First Gold hops and three varieties of malt.

Sunset, ABV 4.2%

according to Rob the colour reflects the sun setting over the Fenland 'hills' with a deep aroma and bitterness of hops.

Fernandes

Wakefield, West Yorkshire

Ale to the Tsar, ABV 4.1%

Pale and smooth with a good balance of malt and fruit.

To Be Joyful, ABV 4.3%

Extremely fruity and hoppy beer. Pale in colour

Fox

Heacham, Norfolk

Heacham Gold Extra, ABV 4.6%

Light golden premium bitter made with first gold hops.

Red Knob, ABV 3.6%

amber coloured easy drinking session bitter

Fullers

Chiswick, Gt London

ESB, ABV 5.5%

Strong pale brown ale, rich and hoppy.

London Pride, ABV 4.1%

Well balanced golden brown beer, hoppy aroma leading to a sweetish malt finish.

Fyne Ales

Cairndow, Argyllshire

Highlander, ABV 4.8%

Traditional strong ale with full malt flavours and a citrus aroma.

Glastonbury

Somerton, Somerset

Golden Chalice, ABV 4.8%

An Arthurian theme?

Mystery Tor,

ABV 3.8%
All aboard.

Goose Eye

Keighley, West Yorkshire

Golden Goose, ABV 4.5%

Golden pale ale from this Yorkshire micro.

Green Dragon

Bungay, Suffolk

Bridge Street Bitter, ABV 4.5%

Rich malty bitter

Chaucer, ABV 3.8%

A sweetish session ale,

Hambleton

Holme-on-Swale, North Yorkshire

Bolt from the Blue, ABV 4.0%

mid brown colour with a distinctive malty finish.

Hardy & Hansons

Kimberley, Nottinghamshire

Kimberley Best, ABV 3.9%

Flowery and hoppy with a little fruitiness on the taste.

Kimberley Classic, ABV 4.8%

Light brown beer, bitter with a fruity hop nose.

Harveys

Lewes, East Sussex

Sussex Best Bitter, ABV 4%

Dry full bodied brown coloured bitter with good balance between hops and malt.

Sussex XXXX Old Ale, ABV 4.3%

Rich and dark with a complex blend of caramel, roast malt fruit and hops.

Harviestoun

Dollar, Clackmannanshire

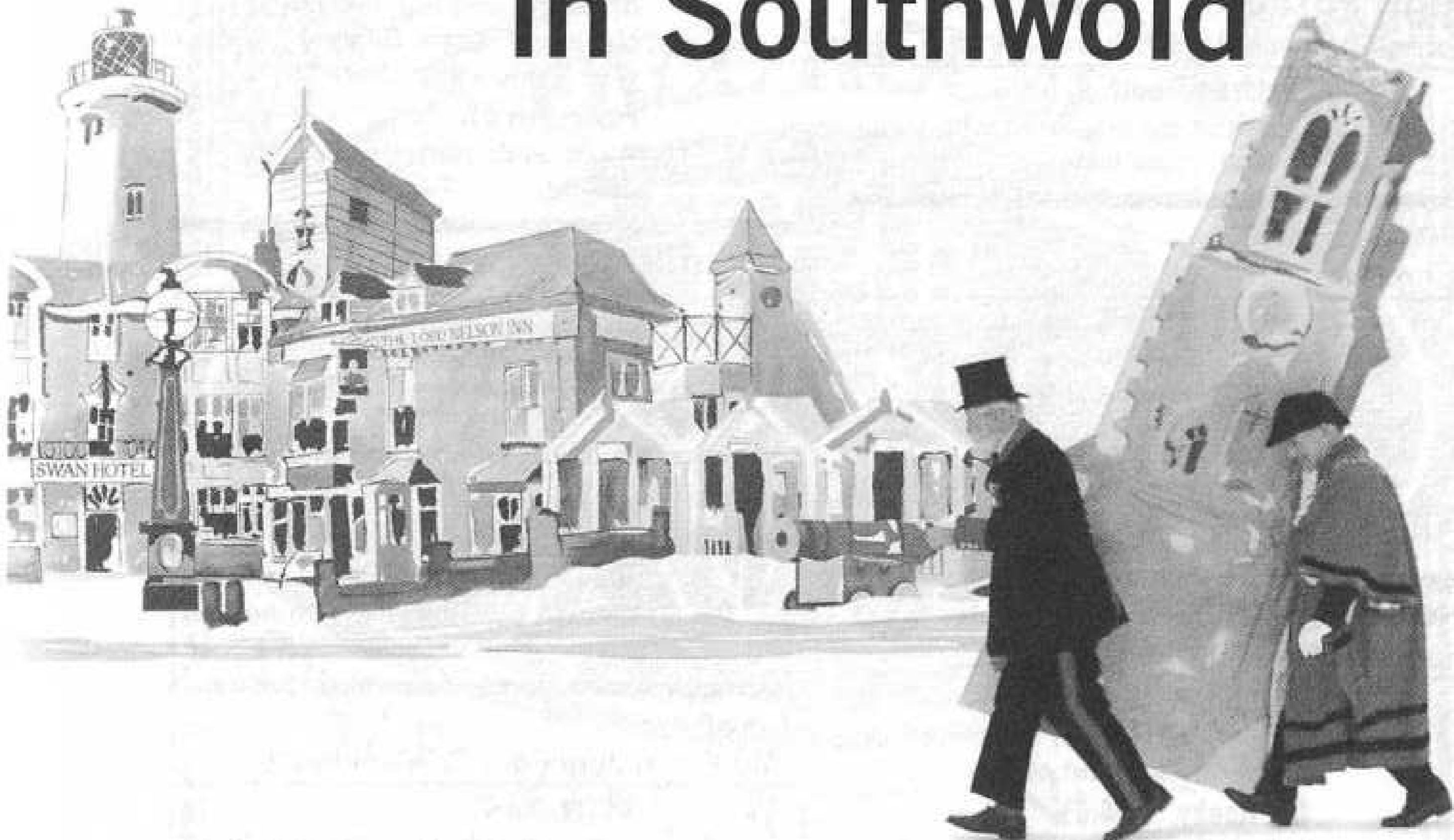
Gremlin, ABV 4.3%

Cheeky blonde beer with spicy citrus orangey tang.

Schiehallion, ABV 4.8%

Scottish lager with floral hoppiness using Hersbrucker hops and lager yeast. Very drinkable.

Relax, you're practically in Southwold

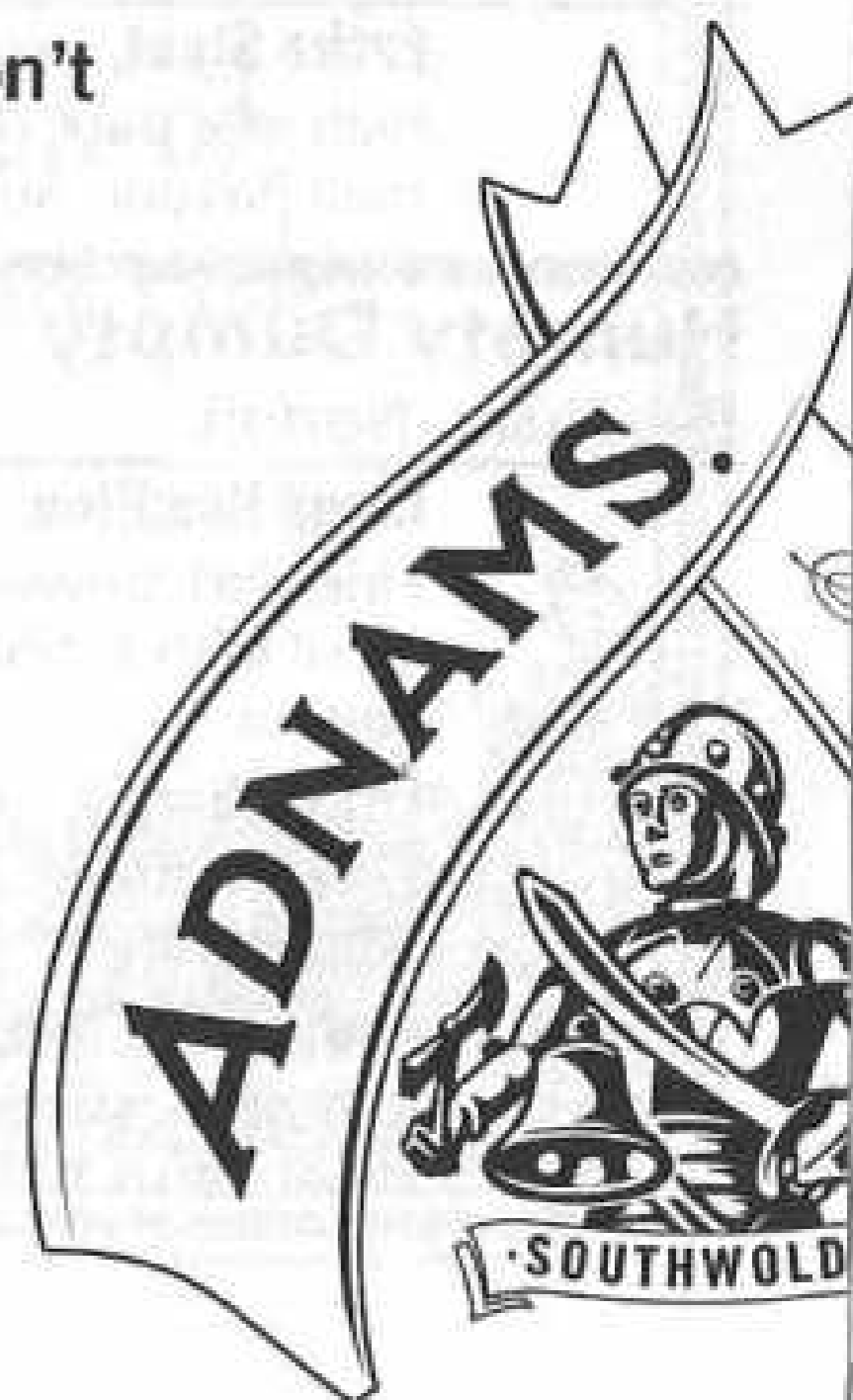


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Hebridean

Stornaway, Isle of Lewis

Islander, ABV 4.8%

Brewed with special coloured Scots malt, deep ruby in colour and complex.

High Force

Forest-in-Teesdale, Durham

Cauldron Stout, ABV 5.6%

Dark and creamy stout with a smooth roast taste.

Hogs Back

Tongham, Surrey

Hop Garden Gold, ABV 4.6%

A malty pale golden ale with hints of banana and pineapple.

TEA, ABV 4.2%

Traditional English Ale is a pale brown, well crafted bitter-sweet beer with slight fruit aroma.

Hook Norton

Hook Norton, Oxfordshire

Best Bitter, ABV 3.4%

Well crafted amber bitter with a moderate amount of malt.

Old Hooky, ABV 4.6%

Pale copper coloured beer, well balanced with pale and crystal malts.

Hop Back

Downtown, Wiltshire

Entire Stout, ABV 4.5%

Rich and dark with strong roasted malt flavour. Suitable for vegans.

Humpty Dumpty

Reedham, Norfolk

Claud Hamilton, ABV 4.3%

Fine dark brown old style oyster stout with a hint of toffee to the flavour.

Little Sharpie, ABV 3.8%

Sweet lagerish style golden yellow bitter.

Railway Sleeper, ABV 5%

Mid brown strong bitter with a slight citrus hop aroma.

Iceni

Ickburgh, Norfolk

Fine Soft Day, ABV 4%

Amber coloured ale surprisingly full bodied for it's strength.

Amber Fields, ABV 4.5%

Red amber colour traditionally brewed using fuggles and challenger hops. Slightly sweet with a good hop character.

Porter, ABV 0%

A old style porter, with a dry palette.

Jennings

Cockermouth, Cumbria

Cumberland Ale, ABV 4%

Creamy amber-gold malty ale with fruity notes.

Kelburn

Barrhead, Strathclyde

Goldihops, ABV 3.8%

Golden coloured ale with hoppy taste?

Lees

Middleton Junction, Gt Manchester

Bitter, ABV 4%

Clean dry classic with a slight metallic taste.

Moonraker, ABV 7.5%

Reddish brown strong ale with plenty of flavour. Rich and sweet.

LIDSTONES
Cask
Conditioned
Ales

Lidstones

Wickhambrook, Suffolk

Kingston Bitter, ABV 4.4%

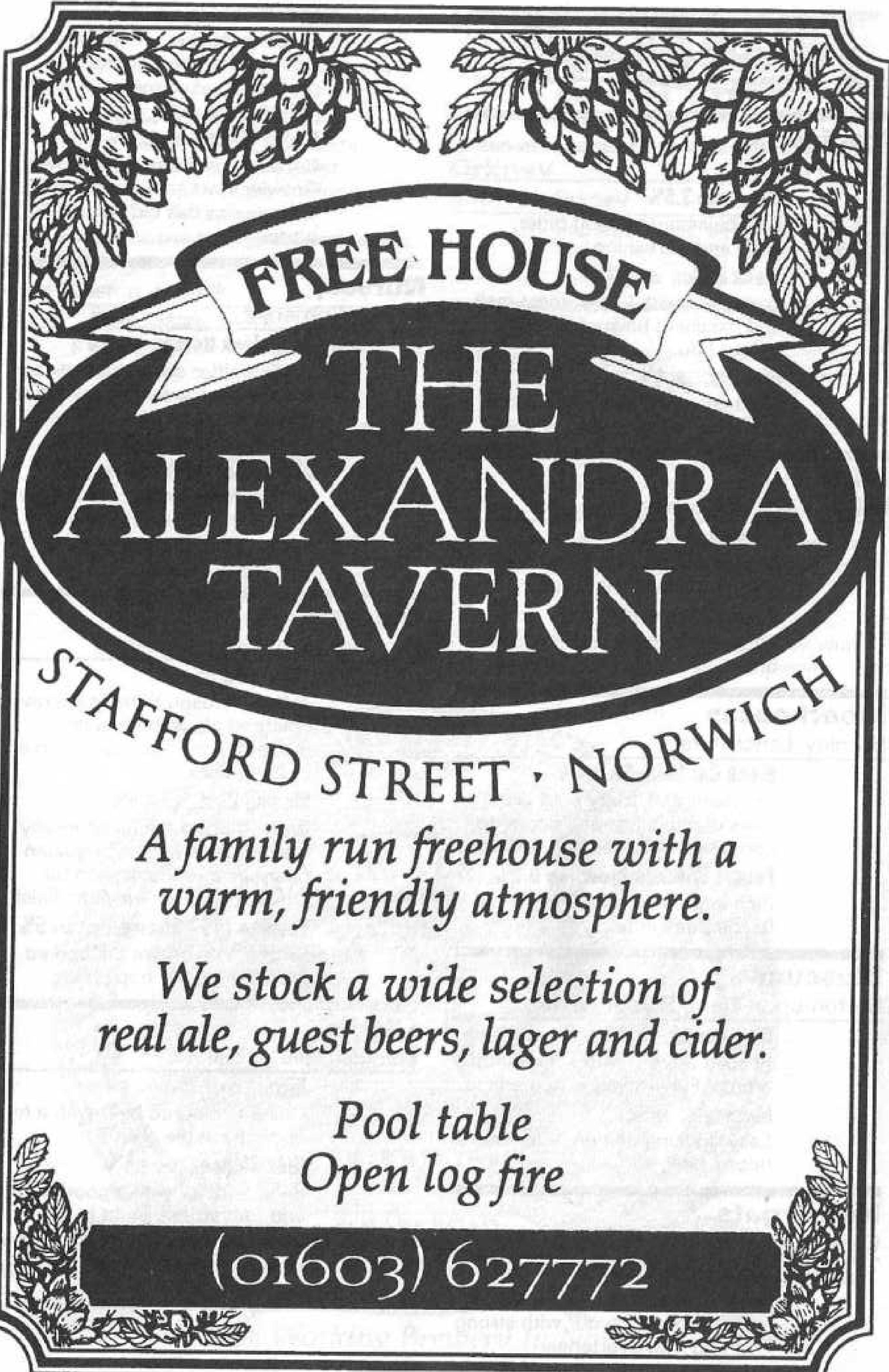
Named after the award winning pub in Cambridge.

Lucky Punter, ABV 4.3%

Golden ale with a hint of banana in the nose and a slight grapefruit flavour.

Rawalpindi IPA, ABV 5%

Pale and smooth with a slight citrus aroma and taste.



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Mauldons

Sudbury, Suffolk

Bitter, ABV 3.6%

Well balanced session bitter, crisp and refreshing.

Black Adder, ABV 5.3%

Dark stout with lots of roast malt and excellent balance. Drink it before I do.

Dickens, ABV 4%

Light coloured bitter with a fine hop nose and a dry fruity finish.

Milton

Milton, Cambridgeshire

Babylon, ABV 4.8%

Lots of chocolate and liquorice in this new brew. Dry finish.

Pegasus, ABV 4.1%

Long fruity finish to this majestic brew.

Moorhouses

Burnley, Lancashire

Black Cat Mild, ABV 3.4%

Excellent dark fruity mild with hints of chocolate and coffee to complement the bitter aftertaste.

Pendle Witches Brew, ABV 5.1%

Rich and sweet with a slight nutty flavour, delightful.

Museum

Burton-upon-Trent, Staffordshire

Duty Bound, ABV 4.5%

Russett brown, with a floral hop aroma. Full-bodied with medium

Massey's, ABV 4.1%

Easy drinking golden bitter with a hoppy bite

Nethergate

Clare, Suffolk

Monk's Habit, ABV 4.2%

Tawny coloured ale with robust well balanced flavour with strong hop and fruit overtones.

Suffolk County, ABV 4%

Formerly Nethergate bitter with less emphasis on the bitter providing a well rounded combo of hops and malt.

Umbel Magna, ABV 5.5%

Coriander is added to the Owld Growler wort adds a powerful spiciness to this old style (1750) porter.

Nursery

Bristol, Somerset

Little Jack Horner, ABV 4.8%

Golden bitter ale with a delicate but not overpowering flavour of victoria plums in the back of the mouth, refreshing dry finish.

Old Mother Hubbard, ABV 5.2%

Well crafted dark brown old ale with black cherry, clove and coffee amongst the many flavours.

Oakham

Peterborough, Cambridgeshire

JHB, ABV 3.8%

Jeffery Hudson Bitter is a straw coloured ale with hints of grapefruit and kiwi leading to a dry aftertaste.

Mendip Gold, ABV 4.5%

Brewed using the finest locally malted barley, this rich golden beer has a well balanced full smooth taste with a clean finish.

Yeoman 1767 Strong Ale, ABV 5%

Strong pale brown full bodied bitter with floral hop palate.

Okells

Douglas, Isle of Man

Bitter, ABV 3.7%

Golden coloured beer with a hint of honey in the aroma.

Olde Skipper, ABV 4.5%

Biiter and dry with a good hop and fruit aroma. Light in colour.

Old Cannon

Bury St Edmunds, Suffolk

Best Bitter, ABV 3.8%

Excellent session bitter with crisp grapefruit aroma due to the use of Styrian Goldings hops.

Powder Monkey, ABV 4.7%

Substantial, thirst-quenching copper-coloured ale. Crisp tasting, spicy hop taste from Styrian Goldings.

Old Chimneys

Market Weston, Suffolk

Hairy Canary, ABV 4%

new 2002 refreshing lemon & ginger ale named after a small rare yellow fly

King Henry's Imperial Stout, ABV 9%

Excellent strong ale, dark and rich with lots of flavours including coffee and chocolate. Beer festival winner 2001.

Military Mild, ABV 3.4%

Rich dark mild with good body and sweet toffee flavour.

Old Laxey

Laxey, Isle of Man

Bosun Bitter, ABV 3.8%

Crisp and fresh.

Orkney

Quoyloo, Orkney

Red MacGregor, ABV 4%

Tawny-red ale, full bodied and complex.

Oulton Ales

Oulton Broad, Suffolk

Sunrise, ABV 4%

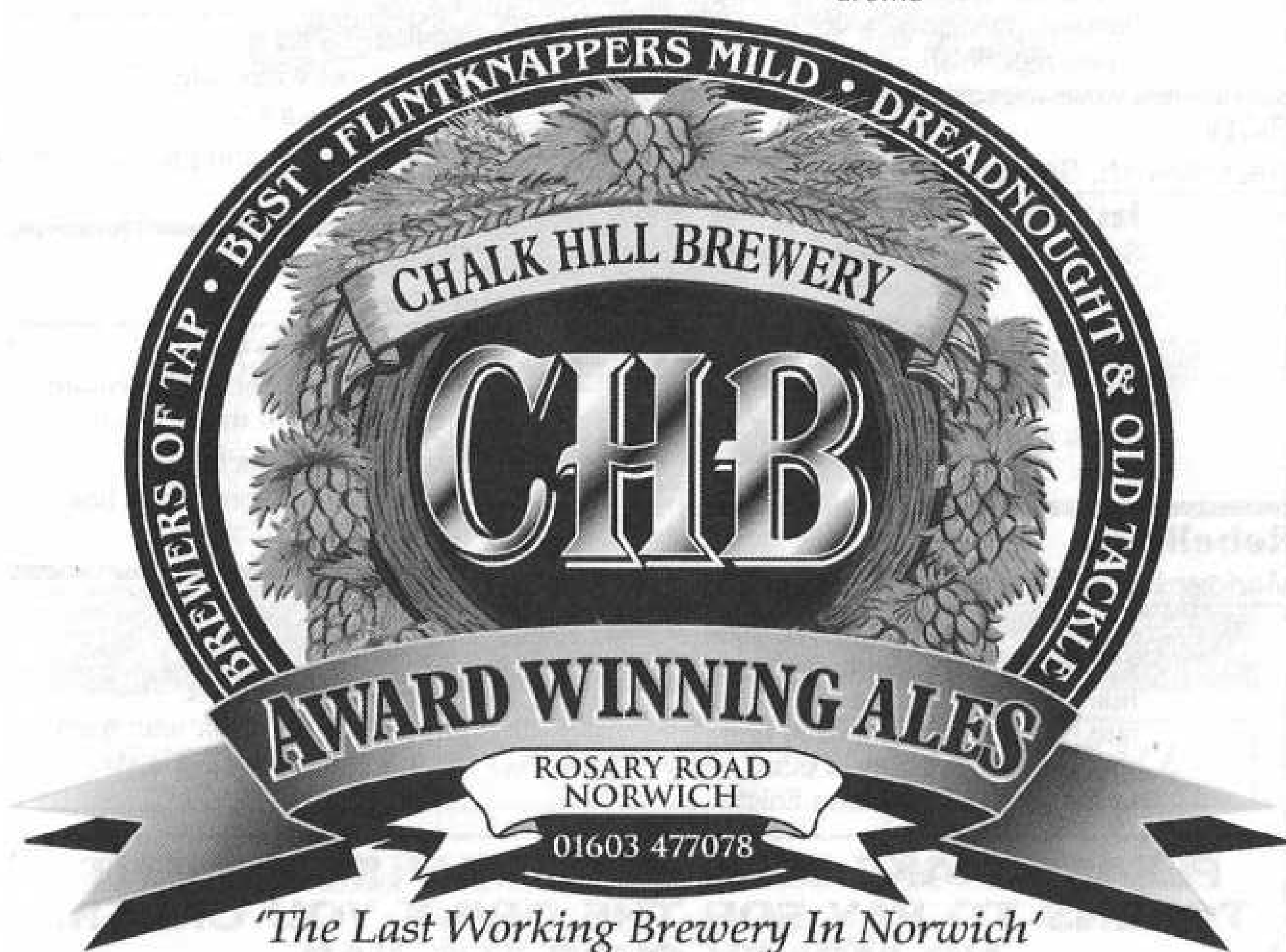
Golden bitter made with fresh elderflowers from the Suffolk countryside to give a flowery long flavoursome bitter.

Sunset, ABV 4.5%

Sunset - Light fresh bitter brewed using crushed wheat, malt, fresh oranges and -ist gold hops.

Windswept, ABV 4.5%

Copper coloured best bitter with subtle sweetness and gentle aroma



Oxford

Kidlington, Oxfordshire

Cavalier, ABV 3.9%

Clean tasting, bronze in colour.
First beer from this new brewery.

Draught Ale, ABV 4.4%

A rich ox blood colour that
ushers the drinker to a
profundity of malt & hops

Phoenix

Heywood, Gt Manchester

Navy, ABV 3.8%

Full malt and delicate hop
flavours; surprisingly full-bodied
drinking. Initially dry finish with
developing malt notes.

Uncle Fester, ABV 4.5%

- A pale brown beer with a
frightening bitterness and a
sinister hop character.

Picks

Green Howarth, Lancashire

Bedlam Bitter, ABV 3.9%

Complex, sour and barley sugar
flavours. Red-gold in colour with
a peppery finish.

RCH

West Hewish, Somerset

East Street Cream, ABV 5%

Superb premium ale, pale brown
in colour with hints of chocolate
in well crafted beer.

Hewish IPA, ABV 3.6%

Light and hoppy with a slight
citrus aroma in this pale amber
beer.

Rebellion

Marlow, Buckinghamshire

Pickled Ghoulies, ABV 4.3%

combines amber and roasted
malts to make for a deep red ale
late hopping with cascade and
mounts hood results in a full
bodied flavour and long finish.



Reepham

Reepham, Norfolk

Rapier, ABV 4.3%

Golden beer with hints of
chocolate, soft and clean taste.

Raspberry, ABV 5%

Pale brown with hints of rasp-
berry in taste and aroma.

Velvet Stout, ABV 4.5%

Coffee bean aroma, with flavour
of black cherries in this award
winning stout. Beer of the
Festival 1991 and 1993

Ridleys

Hartford End, Essex

Old Bob, ABV 5.1%

Sweet beer with malty after taste.

Prospect, ABV 4.1%

New beer. Rich and golden with
floral aroma.

Ring O'Bells

Launceston, Cornwall

Bodmin Boar, ABV 4.3%

Full flavoured darkish premium
ale with a slight malty finish.

Sozzled Swine, ABV 5.5%

3 little pggies went to the beer
festival.

Ringwood

Ringwood, Hampshire

Old Thumper, ABV 5.6%

Mid brown in colour with fruity
aroma and bitter after taste.

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TOKENS TO PAY FOR THE DRINK YOU ORDER.
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PUB OF THE YEAR
WINNER
1999-2000



EVENING NEWS
PUB OF THE YEAR
RUNNER UP
2000-2001

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Robinson's

Stockport, Cheshire

Hartleys XB, ABV 4%

Sweet and malty bitter with citrus peel fruitiness and a hint of liquorice in the finish.

Rooster's

Harrogate, North Yorkshire

Five Horseshoes, ABV 4.1%

a light beer with floral and grapefruit citrus notes.



Spectrum
Brewery

Spectrum

Barford, Norfolk

Bezants bitter, ABV 4%

Golden hoppy bitter, late hopped with New Zealand Hallertau Aroma hops

Old Stoatwobbler ABV 6.0%

Strong, dark & legendary

St Austell

St Austell, Cornwall

Tinners Ale, ABV 3.7%

Popular golden beer with good aroma.

Tribute, ABV 4.2%

Pale amber coloured beer but full bodied with a slight citrus aroma.

St Peter's

South Elmham, Suffolk

Golden Ale, ABV 4.7%

With Halycon malts and Goldings hops produce a highly distinctive light golden beer.

Lemon & Ginger Spice, ABV 4.7%

Traditional English ale with citrus and ginger aftertaste. Festival winner 1999.

Organic Best Bitter, ABV 4.1%

Vegetarian beer with malted barley from Scotland and organic Target hops.

Swansea

Swansea, Glamorgan

Mumbles Light, ABV 3.9%

Pale coloured easy drinking session bitter

Three Cliffs Gold, ABV 4.7%

Hops and fruit aroma lead to moderate bitterness.

Taylor

Keighley, West Yorkshire

Golden Best, ABV 3.5%

Clean tasting amber mild with a small amount of fruitiness.

Ram Tam, ABV 4.3%

Winter version of landlord.

Three B's

Blackburn, Lancashire

Bobbins Bitter, ABV 3.8%

Full fruity flavour with a light finish.

Knocker Up, ABV 4.8%

A porter with exotic ebony texture with plenty of barley and chocolate malt on the palate.

Thwaites

Blackburn, Lancashire

Best Dark Mild, ABV 3.3%

a rich dark mild presenting a smooth malty flavour and a pleasant slightly bitter finish. Beer of the Festival 1994

Bitter, ABV 3.6%

Clean tasting session bitter with slight biscuity flavour.

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

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AVAILABLE THROUGHOUT DECEMBER**



Tindall

Ditchingham, Norfolk

Ditchingham Dam, ABV 4.2%

Still can't find this dam, beer no problem! Mid brown coloured with a rich malty aroma and a hint of treacle toffee.

Mundham Mild, ABV 4%

Mild full bodied traditional mild.

Norwich Dragon, ABV 4.6%

Norwich Dragon light coloured ale brewed using cascade hops for a fruity finish. Very drinkable.

Titanic

Burslem, Staffordshire

Captain Smith's, ABV 5.2%

Full bodied dark red/brown beer with slight malty taste. Named after the captain of the Titanic.

Gardeners Retreat, ABV 4.7%

Seasonal ale from Burslem.

Triple FFF

Four Marks, Hampshire

Moondance, ABV 4.2%

Amber coloured beer with huge hop aroma and taste.

Alton's Pride, ABV 3.8%

Thirst quenching bitter, with a citrus tang and toffee caramel aroma

Valhalla

Baaltasound, Shetland

Simmer Dim, ABV 4%

a light golden bitter named after a Shetland twilight

Sjolmet Stout, ABV 5%

Full of malt and roast barley, not as dry as some stouts.

Ventnor

Ventnor, Isle of Wight

Sunfire Bitter, ABV 4.3%

Distinctively bitter amber beer.

Wight Spirit, ABV 5%

Pale hoppy beer with no ghoulies in sight!

W J King & Co

Horsham, West Sussex

Horsham Best Bitter, ABV 3.8%

Bitter and full bodied.

Warcop

Wentloog, Gwent

Pit Prop, ABV 3.8%

Dark brown beer with lots of fruit and roast.

Steelers, ABV 4.2%

Light red malty tasting beer.

Winters

Norwich, Norfolk

Golden, ABV 4.1%

Refreshing yellow golden ale with a tangy citrus flavour.

Revenge, ABV 4.7%

It well could be! Golden coloured and well hopped with a distinctive bitterness.

Storm Force, ABV 5.3%

Light amber coloured slightly sweetish brew.

Wolf

Attleborough, Norfolk

Coyote, ABV 4.3%

Pale brown bitter with a crisp citrus like finish.

Edith Cavell, ABV 3.7%

Rich amber colour made with blackcurrants leaving a more-ish finish.

Granny Wouldn't Like It, ABV 4.8%

Full bodied and fruity, with a slight red tinge. Beer of the Festival 1998

Lupine, ABV 4.5%

Rich chestnut colour, full bodied with a subtle malt undertone.



Woodforde's

Woodbastwick, Norfolk

Admiral's Reserve, ABV 5%

New chestnut coloured beer launched last April, very drinkable for its strength.

Mardlers, ABV 3.5%

Dark red mild with a soft malty aroma.

Nelson's Revenge, ABV 4.5%

Rich fruit cake like feel to this full bodied ale.

Norfolk Nips, ABV 8.5%

a very special aged dark strong beer, full of flavour. Beer of the Festival 1992

Wychwood

Witney, Oxfordshire

Pumpkin, ABV 4.7%

a light ruby colour with a fine fruity aroma and a flavour reminiscent of dried fruits balanced with a rich heady hoppy flavour

Young's

Wandsworth, Gt London

Special, ABV 4.6%

Smooth fruity beer with good balance between hops and malt.

Waggledance, ABV 5%

Beer brewed with honey, bought from Vaux in 1999.

Zero Degrees

Blackheath, Gt London

Czech Black Lager, ABV 4.6%

It's lager and it's black not too sweet.

WIT Wheat Beer, ABV 4.2%

Belgian style wheat beer.

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Collers Way, Reepham,
Norfolk, NR10 4SW**

**CRAFT BREWERY BEERS
WORTH SEEKING OUT**

An introduction to Belgian Beer

This year's Norwich Beer Festival will have a Foreign Beer Bar, mostly selling Belgian Beer. The following notes on Belgian beer, from a variety of sources, are designed to act as an introduction to the 400 or so different beers available in Belgium, most bottle conditioned, so watch the sediment.

Unlike Britain, in Belgium most beer is bottled with only major brands on draught, with a few exceptions. This bottled tradition established itself in the 1930's, and results in very small breweries surviving and brewing a range of traditional beer styles. Notable however is the strength of these beers, 5%abv is a weak beer, and 10%abv not uncommon. Some beers are very like British beer, others lager like, whilst some have no comparison with anywhere else in the world. Sample and enjoy, but beware, just like bitter, some Belgian beers are very much an acquired taste, but once acquired a whole new world of beer is open to you. These beers are not for "knocking back", more to be drunk slowly appreciating the qualities of each. The beers you try are supposed to taste as they do, they are not off. The knowledgeable bar staff will assist you, time permitting, to select a beer, otherwise a description and tasting notes for each beer will be available.

LAMBIC ALE

The most distinctive, most unusual, and most difficult to acquire a taste for. The acidic Lambic style can trace its roots back over 400 years, and has remained mostly unchanged from its introduction. The first written lambic recipe is dated 1516. The oddities of the style are many, the grist is composed of as much as 40% unmalted wheat. The hops are aged to reduce the introduction of hop character. The fermentation is also wild, the wort is left open to the air for inoculation by wild yeasts giving a lactic fermentation. Lambic requires several years to come of age.

GUEUZE: The blending of old and young pure lambic and bottle ageing is the traditional way to make gueuze, but artificial carbonation is not uncommon. Filtration and pasteurization can occur. Gueuze is golden to light amber in color. They are sour, acetic and sometimes harsh, usually without bitterness.

FARO: Character of young lambic with slight candy sugar sweetness.

KRIEK: Orangey to deep red in color. Combines the character of gueuze with fresh fruit and pit aromas and some residual sweetness. Usually flavoured with syrups, but better brands use real cherries, and you can taste the difference.

FRAMBOISE: Ruby red with huge raspberry aroma. Traditionally dry and astringent, but today often rather sweet.

PECHE: Made with peaches.

CASIS: Made with black currants. Very aromatic and rich.

TRAPPIST ALE

There are six Trappist breweries in the world, all in Belgium. They are Westmalle, Westvleteren, Chimay, Rochefort, Orval and Achel. No other breweries are entitled by law to apply that name to their product.

Between the six abbeys about 20 beers are brewed. All are top-fermenting, medium to very strong, and all bottle conditioned ales.

ORVAL: The Notre-Dame d'Orval has a long history of being destroyed and rebuilt. The single beer they produce is the driest of the Trappist ales.

CHIMAY: The most commercial of the Trappist brewing entities, this monastery has a history of taking beer production very seriously. After World War II the brewing scientist Jean De Clerck helped the reestablishment of the brewery. 3 beers are available.

WESTMALLE: The originator of the widely imitated triple style. The abbey's full name is Our Lady of the Sacred Heart. Founded in 1794, it began brewing beer in the early 19th century, commercially in 1920.

WESTVLETEREN: The smallest producer of the brewing abbeys. This is a rare example of a beer with both Trappist and abbey affiliations. St. Bernardus is made by a secular brewer under licence from the Abbey of St. Sixtus in the town of Westvleteren. The abbey of St. Sixtus makes the Westvleteren ales in a Trappist capacity.

ROCHEFORT: Actually Notre-Dame de Saint-Remy (located near the town of Rochefort). Their 3 beers are ale dark and fairly sweet ales.

ACHEL: The newest Trappist brewery - resembles a brewpub. It has a cafeteria line where you get your food and beer and tables both inside and on the outdoor patio.

ABBEY ALES

Though only six Trappist breweries still exist in Belgium, the number used to be greater. The last to cease production was the Benedictine monastery at Affligem (during WWII). Their classic Doubles and Tripples are still made by the De Smedt brewery under license of Affligem. Abbey ale is a term associated with beer by non-monastic brewers, frequently under license. These beers cannot be called "Trappist", but often derive their name from a shrine or a church or some other religious icon. It is typical for abbey ale to mimic the styles of Trappist beer. Doubles and triples, such as appear in Westmalle's line, are very popular. Some beers, like St. Bernardus, are more similar to the dark, profoundly powerful brews of Rochefort and Westvleteren.

WITBIER

Wit, or white, bier is a pale golden, tart, refreshing style thick with sediment and with a high level of condition. With the pale malts, unmalted wheat and lack of filtration it's no surprise that it bears some resemblance to German HefeWiesse. The greatest different between Wit and its German cousin is the addition of spices, classically coriander and bitter Curacao orange peel.

OULD BRUIN AND FLANDERS RED ALE

Another type of Belgian sour beer, Flemish brown ale - or Oud Bruin - can boast the same lactic character of the lambic beers but generally without the dryness. Another variety of

sour ale is referred to as "Flander's red ale". Oud bruin and Flanders red are really the same style, the difference between red and brown ale being regional.

Blending is part of oud bruin production. Ageing oud bruin makes it tart. The malty sweetness comes because younger beer has been blended with a lesser amount of aged, sour beer. The hop character of these beers is small compared with the sweet and sour nature of the beer.

BELGIAN BROWN ALE

There is a loosely defined style of brown ale from Belgium that cannot be accurately called "oud bruin", just "bruin". Brown ale is lacking in any acidity, maltier and little hop character.

SCOTCH ALE

This style is produced in Scotland for export to several places including Belgium. It is typically very strong with a wonderful caramel-like maltiness and almost no perceivable hop character.

AMBER ALE

The thing that most differentiates amber from red ale is amber beers lacking of red's lactic acid character. Amber ales are mostly pleasant easy drinking beers, not particularly high in alcohol and are not at all sour. As with most Belgian beer the hop rates are on the low side, although of all Belgian styles - excluding pils - it is probably the hoppiest.

BELGIAN GOLDEN ALE

Belgian golden ale is characterised by a very high ABV, around 9%. It bears a resemblance to the abbey style tripel but has several significant differences. Tripels are frequently cloudy whereas these are quite clear (although it is bottle conditioned). It is a touch paler in color than Westmalle tripel and has a less fluffy, dense head. It also has a cleaner taste, revealing malt and hops rather than fruity esters or the character of yeast in triples.

SPECIALITY BEERS

One brewery specifically worthy of mention is De Dolle Brouwers. I feel this is one of the most unique producers in Belgium as their beers are unusual even within a Belgian context. Thier standard beer, Oerbier, is similar to an oud bruin but has a character unto itself. They produce two seasonal beers - Stille Nacht (Silent Night) is a Christmas ale and Boskeun, is for Easter. On the lighter side is Arabier. All have a similar tartness and several are also pretty sweet.

On the stronger side are beers like Bush, Piraat and Gulden Draak. All are blonde and they are 12%, 10.5% and 10% ABV respectively. These brews could loosely be called barley wines.

**NOT ALL BEERS MENTIONED IN
THIS INTRODUCTION ARE AT
THIS FESTIVAL**

NORWICH & NORFOLK
campaign for Real Ale

Winter
Ale Trail
2003

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On sale in the Marquee

BOTTLE CONDITIONED BEERS

The condition of a beer is its carbonation or fizziness. Bottle conditioned beers contain yeast and sugar in a fermentable sediment to allow fermentation to occur in the bottle, this produces carbon dioxide, creating a natural spritzy sparkle. Apart from wheat beers one should avoid pouring the sediment into the drinking glass. Our staff will pour for you unless requested otherwise.

At this year's Norwich Beer Festival we have some absolutely amazing and delicious bottle conditioned beers across an incredible range of different beer styles. Belgian, Dutch, German and Czech, as well as some of our local breweries' products.

SPECIAL RULES FOR THE BOTTLED BEER BARS

Welcome to our Foreign Beer Bar at the Norwich Beer Festival, something that has been missing for several years.

Please do experiment by trying different beers, and feel free to ask for a copy of the Foreign Beer Bar Programme.

Unfortunately we do have to have a few bar rules.

- 1 No drinking from the bottle. All beer will be poured into your glass. No glass, no service.
- 2 Bottles DO NOT leave the bar opened. This is a safety measure designed to protect you, as well as the bottle costing us a deposit. Please do not ask to take an opened bottle away from the bar as a refusal often offends.
- 3 ENJOY yourselves. If you have any questions, and we are NOT busy, then please ask. The staff like talking about beer!!

**Don't forget
to vote for your
bottled beer of the
Festival.
Use the form inside
the back cover.**

Belgian & Foreign Beers

BLOND ALES

de Dolle Arabier	8%ABV
de Dolle Dule Teve (Autumn)	10%ABV
Ij Columbus	9%ABV
Kwelchouffe	8.5%ABV

TRAPPIST

Achel Blond	8%ABV
Achel Donker	8%ABV
Chimay Blue	9%ABV
Chimay Red	7%ABV
Orval	6.2%ABV
Rochefort 10	11.2%ABV
Rochefort 8	9.2%ABV
Westmalle Dubbel	7%ABV
Westmalle Tripel	9.5%ABV

LAMBIC BEER

Fruit Flavoured Beers

Timmermans Cassis	4%ABV
Timmermans Kriek	4%ABV
Timmermans Peche/Cassis	4%ABV
Vichte Echte Kriek (Cherry)	6%ABV

GUEUZE

Cantillon Gueuze	5%ABV
Boon Geuze Mariage Parfait	8%ABV

AMBER/BROWNS AND REDS

Christoffel Robertus	6%ABV
Duchesse de Borgogne	5.5%ABV
Petrus oud Bruin	5.5%ABV
Schele Os Dubbel	7%ABV

BELGIAN STRONG ALES

Barbar (Honey)	8%ABV
Duvel (nm)	8.5%ABV
Pavel Kwak (N)	8%ABV
Popperings Hommelbier	7%ABV
Tripel Karmileit	8%ABV

ANGLO BELGIAN

Gordons Scotch (N)	8.6%ABV
Guinness Special Export	8%ABV

BELGIAN AND DUTCH WHEAT BEER

Brugs Tarwe	5%ABV
Dentergems	5%ABV
Steendonk	4.5%ABV

NETHERLANDS

Alfa Super Dort	7.5%ABV
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GERMANY

Paulaner Weisse/DunkelRoggen	5.5%ABV
Erdinger Weisse	5%ABV
Jever	4.9%ABV

CZECH BEERS

Pernstein Porter	8.5%ABV
Lobkowicz Pils)	5%ABV

Amongst the Bottle Conditioned Beers from our local breweries you will find beers from these breweries.

Alewife
Blanchfields
Humpty Dumpty
Iceni
Old Chimneys
Tindall
Wolf
Woodforde's

We would have liked to give you a proper listing of these beers with tasting notes, but two weeks before the festival a reasonably complete listing has not been available. Use the space below to make your own notes.

Norwich beer festival relies upon unpaid volunteers. If it is to continue it needs more people who are willing to give up a little of thier time.

We make it enjoyable, and if a group of you come from a club we can usually make a donation to your club funds. If you can help us please ask for details at the staffing point, next to the glasses and tokens stall.

If we cannot get the helpers there will be no festival for any of us to enjoy.

THE CIDERS

By their very nature traditional ciders and perries vary from batch to batch. The notes below are for guidance only. Each barrel will be tasted by our staff and given a rating based on the Norfolk Cider Scale. This rating will be shown on the cask label. Please ask our staff for advice and a possible tasting before ordering your choice. Don't forget to vote for your cider of the festival. Form is inside back cover.

OLD NORFOLK 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
- 8 MEDIUM WITH A HINT OF DRY
- 9 MEDIUM DRY
- 10 DRY WITH A HINT OF MEDIUM
- 11 DRY
- 12 VERY DRY
- 13 ABSOLUTELY DRY

BANHAM, NORFOLK
FARMHOUSE SWEET 5.6
RUM CASK MEDIUM 6.0
NOUVEAU 6.0

Local producer of 10 years standing with own outlet, The Cider Shed, at Banham. Ryan Burnard's cider is made from a blend of cider and culinary apples.

CASSELLS, CAMBRIDGESHIRE
SWEET 7.0%
MEDIUM 7.0%

Devonian Jim Cassels and his wife Lucy founded Cassels Cider in 1995. Jim has planted a small orchard of West Country cider apples and blends these with local Cambridgeshire apples to produce fine organic ciders. A winner this year at the Cambridge Beer Festival.

CASTLING HEATH, SUFFOLK
MEDIUM 7.0%
COTTAGE CIDER

John Norton uses organic apples and no additives at all as the unfiltered cider matures in oak hogsheads.

CRONE, NORFOLK
USER FRIENDLY 6.2%
ORIGINAL 7.5%

Cabinet maker Robbie Crone started part time cider making in 1984 before going full time in 1989. A fully organic set-up producing a wide range of apple juices as well as cider.

CROSSMAN, SOMERSET
TREMLETTS BITTER 6.0

Ben Crossman uses only traditional Somerset apple types to produce his unfiltered farmhouse ciders. This is a single variety cider from an ancient English apple.

GREENWOODS, NORFOLK
MEDIUM 6.0%
DRY 6.0%

Although apple juice forms the bulk of Trevor Greenwood's production, cider provides a welcome diversion. Using mainly dessert apples from his own family orchards the cider is fermented with Norfolk yeast and is served unfiltered. A previous winner at the Norwich festival.

HANCOCK, DEVON
6.0%

Five generations of Hancock's have won numerous prizes for their ciders. One of the first producers to use hydraulic presses over 50 years ago

HARTLAND, GLOUCESTERSHIRE
6.0%

Wolves supporter Derek Hartland stores his ciders in oak barrels. A rare local apple, Corse Hill, is used with other traditional varieties to produce a delicate balance of fruitiness and tannin.

HECKS, SOMERSET
MEDIUM 6.0%

Established in 1896 the cider is a blend of apples from their own and local orchards. Several single variety cider and perries are produced but we hope to have a Bramley and honey blend.

KINGFISHER, NORFOLK
MEDIUM SWEET 7.5%
DRY 7.5%

Produced locally at Wroxham Barns by Stephen Fisher, the Norfolk Cider Company is the counties longest established cider maker. Using an 'Ingenio' apple mill from the 1870's and a wooden nineteenth century Norfolk box press the cider produced has won several awards.

MATCHING GREEN, ESSEX

MOLLY DANCER 7.0%

OLD MOLDER 7.5%

For over ten years Steve DeLarre has been using culinary apples for traditional East Anglian cider using commercial yeast. The Molly Dancer has a high tannin content giving a West Country feel to the cider.

MERRYLEGS, GREATER MANCHESTER

8.0%

Fermented and matured in Stockport this is one of the most northerly known cider makers.

NEON VALLEY, HAMPSHIRE

A newly discovered small producer from an unusual area for cider.

PERRY, SOMERSET

6.0%

In 1923 the village blacksmith started producing cider in a sixteenth century barn and the tradition has continued ever since.

SHEPPEY, SOMERSET

6.0%

After 200 years the Sheppey family are one of the largest Somerset producers. 42 acres of traditional cider apples including Kingston Black, Stoke Red and Tremletts Bitter are used to produce blended and single variety ciders.

THREE COUNTIES, MIDDLESEX

ST MARY'S 7.0%

For 14 years Richard Ives and Michael Jones have been scouring the orchards and gardens of Buckinghamshire, Middlesex and Hertfordshire for the apples to produce their distinctive ciders.

TYPSY GYPSY, ESSEX

MEDIUM

A new producer with no known history.

VICKERY, SOMERSET

6.5%

Traditional farm cider from a very small local producer.

WESTONS, HEREFORD

OLD ROSIE 7.3%

Much respected independent with history back to 1878. Several ciders are produced at Much Marcle, after touring the Cider Mill one can visit a shop and eat in the Scrumpy House Restaurant.

WHIN HILL, NORFOLK

SWEET 6.0%

MEDIUM 6.0%

The northernmost of the Norfolk producers with their own shop at Wells-next-the-Sea. Jim Fergusson and Pete Lynn produce cider, mainly from their own recently planted orchards. Juice from traditional varieties such as Dabinett, Major and Browns Apple are used with no water, yeast, sugar or artificial sweeteners being added.

WHITE GATE, NORFOLK

DRY 6.5 %

FARM CIDER

Produced in East Norfolk by a publicity shy co-operative from their own apples any profits from the enterprise are donated to local charities.

WILKINS, SOMERSET

6.0%

Started by his grandfather in 1917 Roger Wilkins keeps the family tradition going. Traditional scrumpy style cider is one of Rogers's specialities.

PERRY

BARKERS, WORCESTERSHIRE

Produced on a working farm by John Barker from unsprayed fruit and using no artificial preservatives.

COOMBES, SOMERSET

7.0%

First produced in 1919 at Japonica Farm production still continues in traditional style. Christopher Coombes has added a cider museum, children's play area and tea shop.

HARTLAND, GLOUCESTERSHIRE

6.0%

See cider notes for details.

HECKS, SOMERSET

6.0%

See cider notes for details. Small museum for visitors. It is hoped to have two single variety perries.

NEWTON, HEREFORDSHIRE

6.5%

Very small local producer. Not often found at CAMRA festivals

WESTONS, HEREFORDSHIRE

COUNTRY PERRY 4.5%

See cider notes for details

The First Programme

This copy of the First Norwich Beer Festival Programme has been sponsored by Norfolk's Oldest Brewery,

REEPHAM BREWERY - BEERS WORTH FINDING.

THE CAMPAIGN FOR REAL ALE NORWICH & NORFOLK BRANCH

THE FIRST NORWICH BEER FESTIVAL

Welcome to the first Real Ale Festival organised by the Norwich & Norfolk Branch of CAMRA (The Campaign for Real Ale). This is one of a number of such festivals held all over the country by the local branches of CAMRA. There are almost 40 different beers on sale from 25 breweries, mainly from the Midlands and Home Counties.

Although the cost of collecting the beers and returning the empty casks is fairly high, we feel that we have managed to maintain the selling prices at a reasonable level, similar to public house prices in the area.

The prices charged per pint, with half pint prices in brackets, are as follows: Mild - 25p (13p); Strong Mild - 35p (18p); Bitter up to 1039 O.G. - 30p (15p); Bitter over 1039 O.G. - 35p (18p); Theakstons Old Peculier - 45p (23p).

Below is a list of the beers available, together with the original gravity and a brief description of each beer.

- ADNAM'S - Bitter (1036) Well hopped and distinctive.
- BANKS' - Bitter (1037.4) Fullbodied and well hopped.
- BASS - Mild (1035.1) Medium dark, smooth and malty.
Bass (1044) A distinctive bitter, lightly hopped.
Worthington B.B. (1036) A pleasant, refreshing brew.
- BATEMAN'S - XXXB(c1051) Strong bitter brewed for the Silver Jubilee.
XB (1037) A distinctive, malty and well hopped bitter.
- COURAGE - Directors Bitter (1047) A distinctive, malty brew.
- DAVENPORT - Bitter (1038) Well balanced and hoppy.
- ELGOOD - Bitter (1037) Refreshing and lightly hopped.
Mild (1030) Dark and slightly sweet.
- EVERARD - Old Original (1050) A malty and finely hopped bitter.
- FULLER - ESB (10555) Full bodied, well hopped bitter.
London Pride (1041.75) A pleasant, fruity bitter.
Hock 10315.) A dark, malty mild.
- GREENE KING - Abbot Ale (104.8) A distinctive, well balanced bitter,
IPA (1035) A well balanced, light bitter.
XX Mild (1030.8) Dry and dark.
- HOLDEN - Bitter (1039) A sweetish brew.

- HOOK NORTON - Best Bitter (1036) Distinctive and hoppy.
Mild (1032.)- Dark and fruity.
- HOSKINS - Bitter (1039) A full flavoured bitter.
- McMULLEN - Country. Bitter (1041). Sharp and fruity.
AK Mild (.1033). A pleasant light mild..
- MARSTON - Pedigree (1043)A full. bodied, smooth bitter.
Merrie Monk (1043) The strongest mild in the country.
- MORLAND - Best Bitter. (,1042) A well hopped and full bodied bitter.
- MORRELL - Pale Ale (1035) A well balanced bitter.
Varsity Bitter(1040.6) Well balanced, though malty.
- PAINE - EG (1.048) A full bodied, malty and slightly sweet bitter.
- RIDLEY - Bitter. (1034) Pleasant and lightly hopped.
- RUDDLE - County (1050) A full flavoured, sweetish bitter.
- SHEPHERD NEAME Best Bitter (1039) Well hopped and sweet.
- THEAKSTON - Old Peculier (1060.3) Rich and heavy.
- TOLLY COBBOLD - Cantab (1041) A sweet bitter.
Bitter (1034) Subtle and pleasantly, dry.
- WELLS - Fargo (1051) A dark smooth bitter.
Eagle (1036) A distinctive bitter,
- WETHERED - Special Bitter .(1038.2) A well hopped bitter.

It was hoped that the only real ale brewed in the county would be available as originally promised by Norwich Brewery Ltd. (Watney's), but it was withdrawn at short notice. This beer, Fined Bitter, is brewed in Norwich but is only marketed in London and the Home Counties.

The main function of CAMRA is to promote real ale and the Norwich Branch, formed in 1975, has seen the, number, of real ale pubs in it's area increase from 12 in 1974 to over 130 at the present time. The branch has produced a guide which lists all the real ale outlets in the county for the last two years. This festival is the culmination of several years efforts and it is hoped to make it an annual event.

Together with copies of the Norfolk real ale guide (price 40p) there are on sale numerous guides to other parts of the country and also copies of the national Good Beer Guide.

We thank you for your support at this festival and hope to see you at future events organised by this branch.

Please note. Sadly only some of these beers are available today. We are unable to sell and are not offering to sell any beers at the prices quoted on these two pages. This list is reproduced for historic interest only.

I-Spy at the Beer Festival

The following guide to Festival History is supplied by our old friends from The Arthur Summer Outing (1972) and is based upon the extensive knowledge derived from their continued attendance since the first festival held in Blackfriars' Hall in September 1977. (Anyone capable of the arithmetic necessary to check that this is the 25th festival should note that there wasn't one in 1979).

Unusual glasses (3 points): Occasionally a glass gets misprinted; collectors will happily give all their tokens for one. (Minus 3 points if you encounter anyone who tells you about "a batch with predominant lateral hatching almost 2 microns thicker on the obverse").

Stillage (0 points; well you could hardly miss it!): The structure with the beer on. Not to be confused with "spillage". Erected by CAMRA members as a way of proving their abilities extend beyond what is often said of them.

Benjamin Nuthall (4 points): Pause (from idle chit chat, not from drinking) to admire the portraits adorning this fine setting. Over the years we've learned it's wise to establish an Official Muster Point for your party (unless permanent dislocation is your intention). Although it would be unwise to give the precise location of ours we tend to point our members in Benjamin's direction. Note how in less enlightened times, as with many of the portraits, the pint glass has been painted out. (See also Walter Boldboots, founder of the Norwich Anagram Society - 5 points).

Bods in Red Boiler-suits (2 points each): These are the stillage people (not to be confused with the Village People who were quite different). They look after the beer so be nice to them.

Bods in Green Sweatshirts (1 point each): These volunteer helpers supervise the many doorways and patrol the circulation areas so you don't get lost (or visit The Wrong Toilets). If you can't find a particular beer they will be pleased to tell you where to go.

Bods in Yellow Sweatshirts (1 point each): Volunteer helpers without much to do. They can usually be spotted sitting above the stage eating biscuits or chatting to young ladies at the main doorway.

Exponent of the ancient oriental art of Origami (2 points): Some customers are addicted to leaving their remaining tokens in an aesthetically pleasing shape when paying for their beer. "...buying a half costing 9 tokens means you can tear 5 from the top and 4 from the side of a block of 20 and still leave a rectangle..."

Alan "Percy" Edwards - Festival Supremo (1 point, but only if he's not looking anxious): Circulates constantly; will be pleased to "try" your beer if you're not sure about it

The Arthur Summer Outing (1972) charabanc (2 points): tasting notes compiled on various scraps of paper and filed behind the back seat comprise a database archive of national importance

Goats (9 points): A tricky score as they have not been allowed in the Halls since the 1986 incident.

Old Stoatwobbler (10 points): Rare brew that usually sells out in half a session. Usually to be found "round the other side" or "in the other hall". Five points for Old Goatnobbler (a lightly hopped low-grade kerosene, abv 26ish); minus two points for Weasale (abv 1.1)

Memorabilia (points by negotiation): The first Beer List is much sought after. There were 39 beers (excluding Old Stoatwobler which was ex-directory). In 1978 there was a daily newsletter (the Festival Rainbow) - "the scaffolding presented us with some problems. After a couple of barrels were heaved on, it all started to tip over"; "Friday 27" - the beer may soon run out altogether". Happy days!

Exotic tasting notes (1 point each): some enthusiasts progress beyond ticks, stars, or marks out of ten. Last year's I-Spy winner spotted on gentleman's beer list noting the following - bulghur wheat hints, vibrant foretaste, nosy, mellow, luscious, creosote, redolent (2 points), antiseptic, makes yer ears ring, nectarines, pithy, is it supposed to taste like that, mouthfeel, mincemeat, nice

Old codgers reminiscing (1 point each): So many memories - George Bateman's lengthy (he'd had a half of Victory) speech, the night when the queue reached the Magdalen Street flyover, the man from Die Bayern Kapelle Oompah Band with a beer mat stuck down his tuba.

Unsuccessful queue jumpers (half a point): "But I am the Duke of Edinburgh", "I am from Norway & have left my fish paste sandwiches in the vestibule", "I am Alan Edwards' chiropractor". It won't work.

One born every minute (1 point): And Another Winner on the Tombola! You could have cashed in those last 5 tokens, but were beguiled. Every One's A Winner (but usually only of a pile of old beer mats).

Members of The Arthur Summer Outing (1972) (1 point each): The world's longest running charabanc journey; "We took a wrong turn, we just kept going". They provide invaluable assistance to the Festival organisers and will let you (discretely) buy them a drink in appreciation.



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Brewing Beer

Traditional Beer is made from four primary ingredients.

Barley, Water, Hops and Yeast.

The only additive is finings, a natural product to make the yeast drop to the bottom of the cask.

Before the barley can be used in the brewery it must have the starches in the grain turned into sugars, by the process called malting.

MALTING

Barley grains are steeped in water so that they begin to germinate. Traditionally germination continues on the floor of the maltings until green roots and shoots are produced from the grain. The grain has produced enzymes to convert the starch into sugars for the plant to use. The grain is heated in a kiln to stop germination but not so as to destroy the valuable starches, sugars and enzymes in it. The result is malt.

Selected malt may be heated to higher temperatures or even roasted to give speciality malts for colour and flavour in the final beer.

Brewing consists of three elements: Mashing, Boiling and Fermentation

MASHING

Malt is milled to a powder called by the brewer grist. Grist and hot liquor (brewers call the water used in brewing liquor) are mixed together in the mash tun. The enzymes in the malt convert most of the starches to sugars. The sugars are dissolved in the water to produce a solution called wort.

BOILING

The wort is boiled in a large boiler, called by the brewer a copper, from the metal it traditionally is made of. Hops are added to give beer bitterness and to enhance its preservative qualities. Boiling also destroys enzymes and proteins in the wort which would affect the final beer. After boiling the spent hops are filtered off and the resulting wort cooled and passed to fermentation

FERMENTATION

Fermentation, involves the addition of yeast to break down the natural sugars from the malt into alcohol and

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carbon dioxide gas. It is carried out in fermentation vessels which can be open or closed so that the carbon dioxide can be collected. Yeast is collected and sufficient kept for subsequent brews.

After up to a week the beer can be passed direct to fill casks, or kept for a while in a conditioning tank where much of the yeast will settle out.

When the cask is filled finings are added. The yeast still in the beer continues to ferment, naturally conditioning the beer in the sealed cask with carbon dioxide. Hence the term cask conditioned. Finally as the yeast stops working the finings make it drop to the bottom of the cask to give a good clear drink when served.

In the case of keg beer after fermentation the beer is further processed, filtered, pasteurised, etc. to give it a long life. Unfortunately this processing often ruins the flavour and stops the development in cask of the complex flavours found in cask conditioned beers. It also enables the brewer to use poor quality ingredients, such grains other than barley.

In lager production the beer was traditionally kept in cold storage for many months whilst impurities from the use of poor quality ingredients slowly formed a sediment. Today most lagers available use filters to achieve the same result, as well as other additions to the process to try to remove impurities.

Some real ales are conditioned in the cask or larger vessels and then bottled. If bottled with yeast the beer will ferment a little in the bottle and continue to develop flavours. These are known as bottled conditioned beers. Though they need pouring from the bottle with care, the quality of the flavour makes the extra effort worthwhile.



HALLOWEEN BEER FESTIVAL

THE ROYAL OAK



© PORINGLAND

**23 REAL ALES
AND
4 REAL CIDERS**

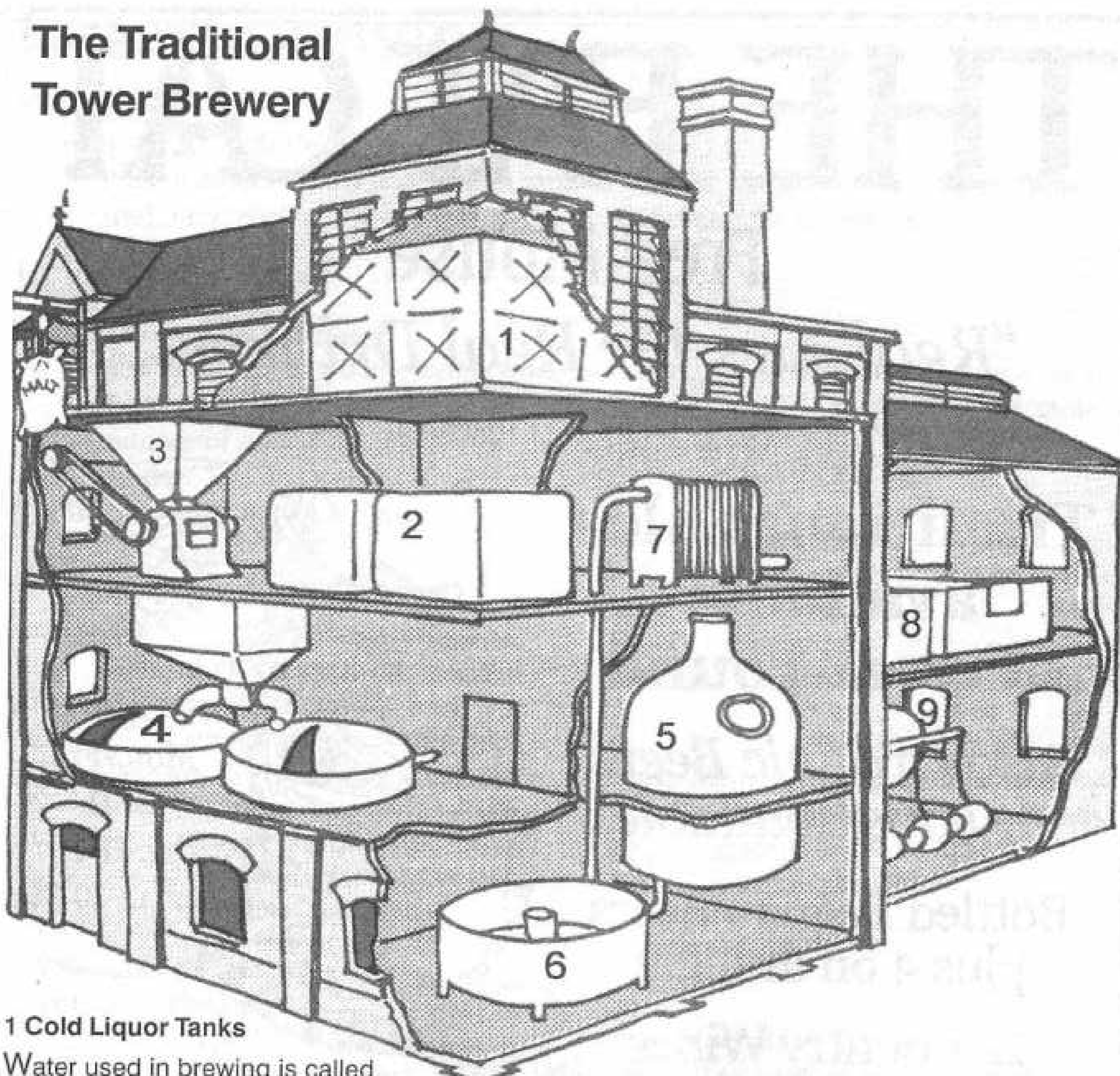


THURSDAY 31st OCTOBER ——— THURSDAY 7th NOVEMBER

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The Traditional Tower Brewery



1 Cold Liquor Tanks

Water used in brewing is called liquor by brewers. Water, often from the breweries own wells is pumped up to the top of the brewery ready for use.

2 Hot liquor Tanks

The water is heated and kept here. Often heating is assisted by filling these tanks with the water used to cool the beer after boiling in the copper.

3 Malt Mill

Malted barley is ground into the powder called grist. The spent malt is used as animal feed.

4 Mash Tun

The grist and hot liquor are mashed together to produce wort.

5 Copper

The wort is run into the copper and hops added to make the beer bitter.

6 Hop Back

Wort is drained through here to remove spent hops, which are then used as fertiliser for farmers.

7 Wort Cooler

The wort temperature is reduced to about 18° C. Cooling water runs to the hot liquor tank.

8 Fermenting Vessels

Yeast is added and the wort ferments for several days to produce beer.

9 Conditioning and racking.

Beer is allowed to drop most of its yeast before racked into casks, or processed into canned and keg beers.

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CAMRA National Pub of the Year 1999

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Entertainment

Monday

Evening — Scratch the Cat

the 8 member band cover songs from the 60's to the present and styles from soul, jazz, rock'n'roll, rock and indie. Something for everyone.

Tuesday

Lunchtime — Mike Capocci

Mike Capocci is a name synonymous with quality Jazz keyboards as a session musician with some of the cream of the jazz world. He has also brought about a number of jazz clubs locally. In his various sessions he will be supported by his duo, trio and quartet.

Evening — Mollyhawks; Pants

Wednesday

Lunchtime — Gallery String Quartet

A traditional string quartet with a wide repertoire stretching from Vivaldi to more recent chart successes.

Evening — Cawston Brass Band

Cawston & District Silver Prize Band, to give them their original title, were formed in 1886. The band is currently graded as a 2nd Section Band nationally. They are now a self financing brass band based at Horsham St Faiths.

Thursday

Lunchtime — Mike Capocci

Evening — Mooncoin;

With a repertoire drawn from across Europe, Mooncoin's diverse range of music encompasses many folk traditions as well as contemporary influences. Mooncoin create an exciting and distinctive sound which is entertaining, and yet emotive. Aylsham Silver Band

Formed in 1929. A 30 strong Brass Band with a repertoire that includes many festival favourites. A Festival institution, they have appeared at nearly all Norwich Beer Festivals. - Note the song sheet for those wishing to sing along.

Friday

Lunchtime — Mike Capocci

Evening — Cleaving Heavages

Ever popular with a high energy and slightly risqué but very entertaining sax and song.

Plus performances at various times during the week on the St. Andrew's Hall organ. Installed in 1884, subsequently upgraded to a full concert organ. It had a major rebuild in the 1980's.

Saturday

Lunchtime — Sheringham Shantymen

since thier formation in 1990, they have completed some 300 appearances, and due to this popularity, they have produced their third recording. They have given thousands of pounds to Local and National Charities raised through profits from the sale of their videos, tapes and books. They just love singing.

+ Charity Auction and announcement of the Beer of the Festival Winners.

Saturday Night is Party Night, and to celebrate 25 years of the Beer Festival we are going back to the 70's

Fourplay

One of the regions hardest working bands, having clocked up over 1000 performances in the last 10 years and performing all over the U.K. and Europe in the top venues. They play tribute to the musical icons of our era, from Hendrix to Slade, Stones to The Steve Miller Band

B C Sweet

Top Sweet tribute band, 70's glam rock.

So get you tickets, put your dancing shoes on, and join us on Saturday Night for the special celebration of 25 years of Norwich Beer Festival

Friday and Saturday Lunchtimes

CHARITY AUCTION

**in aid of Quidenham
Hospice.**

**your chance to bid for early
beer guides, old festival
glasses, rare bottled beers
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2003**

and lots of other goodies

Those wishing to join in the singing with the Brass Bands may find the following three set of words, for Jerusalem, Rule Britannia and Land of Hope and Glory helpful.

Rule Britannia

*a song by Thomas Augustine Arne, 1740
When Britain first at Heav'n's command
Arose from out the azure main;*

*This was the charter of the land,
And guardian angels sang this strain;*

Rule, Britannia! Britannia, rule the waves:

Britons never will be slaves.

The nations not so blest as thee,
Shall in their turns to tyrants fall;
While thou shalt flourish great and free,
The dread and envy of them all.

Rule, Britannia! Britannia, rule the waves:

Britons never will be slaves.

Still mor majestic shalt thou rise,
More dreadful from each foreign stroke;
As the loud blast that tears the skies,
Serves but to root thy native oak.

Rule, Britannia! Britannia, rule the waves:

Britons never will be slaves.

Thee haughty tyrants ne'er shall tame,
All their attempts to bend thee down
Will but arouse thy generous flame;
But work their woe, and thy renown.

Rule, Britannia! Britannia, rule the waves:

Britons never will be slaves.

To thee belongs the rural reign;
They cities shall with commerce shine;
All thine shall be the subject main,
And every shore it circles thine.

Rule, Britannia! Britannia, rule the waves:

Britons never will be slaves.

The Muses, still with freedom found,
Shall to thy happy coast repair;
Blest Isle! With matchless beauty crowned,
And manly hearts to juide the fair.

Rule, Britannia! Britannia, rule the waves:

Britons never will be slaves.

Brewed locally for you using only the



CASK AND BOTTLE CONDITIONED

TINDALL BEST BITTER	3.7% ABV
ALL TIME	4% ABV
TINDALL EXTRA	4.5% ABV
MILD	3.7% ABV
DITCHINGHAM DAM	4.2% ABV
NORFOLK 'N' GOOD	4.6% ABV

TINDALL ALES BREWERY

Toad Lane, Seething, Norwich, Norfolk, NR35 2EQ

LIDSTONES
Cask
Conditioned
Ales

Rowley Mild 3.2%

Session Bitter 3.7%

Lucky Punter 4.1%

Kingston Bitter 4.4%

Rawalpindi IPA 5.0%

Coltsfoot Green, Wickhambrook, Newmarket
Suffolk CB8 8UW

Tel 01440 820232 Mob 07985 341021

LAND OF HOPE AND GLORY

The music is Sir Edward Elgar's Pomp and Circumstance March No. 1 of 1902.
Dear Land of Hope, thy hope is crowned.
God make thee mightier yet!
On Sov'ran brows, beloved, renowned,
Once more thy crown is set.
Thine equal laws, by Freedom gained,
Have ruled thee well and long;
By Freedom gained, by Truth maintained,
Thine Empire shall be strong.

**Land of Hope and Glory,
Mother of the Free,
How shall we extol thee,
Who are born of thee?
Wider still and wider
Shall thy bounds be set;
God, who made thee mighty,
Make thee mightier yet.**

Thy fame is ancient as the days,
As Ocean large and wide:
A pride that dares, and heeds not praise,
A stern and silent pride:
Not that false joy that dreams content
With what our sires have won;
The blood a hero sire hath spent
Still nerves a hero son.

JERUSALEM

And did those feet in ancient time
Walk upon England's mountains green?
And was the Holy Lamb of God
On England's pleasant pastures seen?
And did the countenance divine
Shine forth upon our clouded hills?
And was Jerusalem builded here
Among these dark satanic mills.

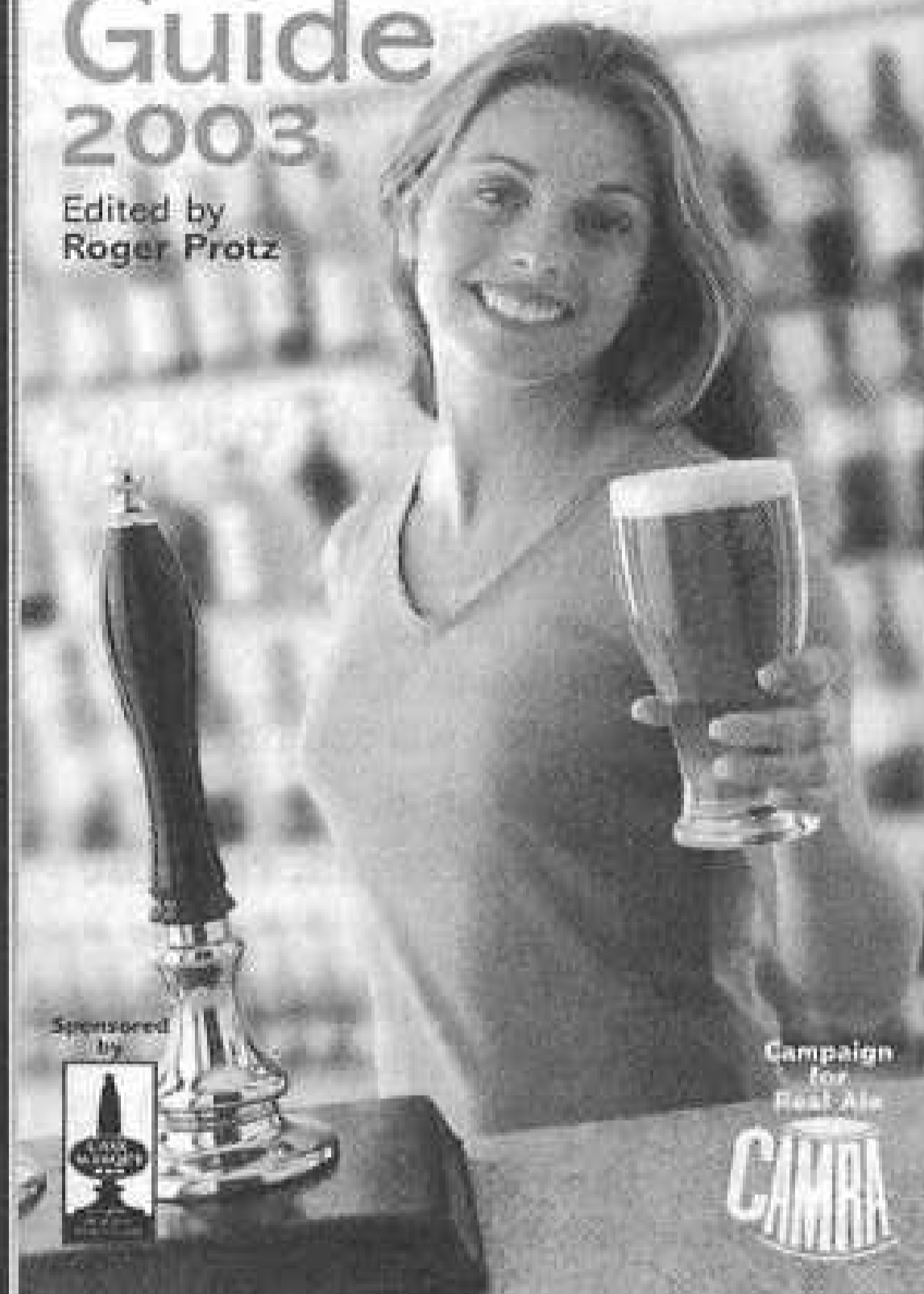
Bring me my bow of burning gold!
Bring me my arrows of desire!
Bring me my spear! O Clouds unfold!
Bring me my chariot of fire!
I will not cease from mental fight
Nor shall my sword sleep in my hand
Till we have built Jerusalem
In England's green and pleasant land!

THIRTIETH EDITION

Good Beer Guide 2003

Edited by
Roger Protz

Britain's
Best Pubs



**ON SALE ON THE
PRODUCTS STALL
DISCOUNT FOR
CAMRA MEMBERS**

Customer Care Notice

We all know you could run the festival better than us, especially once you have tried the six strongest beers available and still we haven't got your favourite.

To assist us please put your ideas down in writing and hand them to the staff on membership where they will be filed away for future reference.

The Demise of the Public Urinal

For 22 of the 25 Norwich Beer Festivals the public toilets outside of the St. Andrew's and Blackfriars' halls were open to provide much needed relief for many customers of the Festival. Now they stand boarded up, a plywood door, a disgrace to the city. Yet no one will say why or when they will reopen if at all.



At CAMRA Branch meetings whenever I raise the issue of urinals in Norwich I am greeted with laughter. The females present complain of unequal treatment. However, I would like to put my point, and maybe, with your support, we can achieve a change of policy.

First, let me say that yes women may be not provided for by urinals. Unfortunately it is men,

especially middle aged and older men, who tend to need to relieve the pressure in their bladder more often (I accept pregnant women also have these needs). There must be many men, who having visited the toilets here, leave the hall, and ten minutes later are in need again. If we are to encourage continued use of City centre pubs by all the community then there is a problem that must be dealt with.

Now this need used to be recognised, with provision provided on all the major streets and foot routes out of the City Centre. For the last 25 years there has been a steady closure, one this year, another next. The temporary closure because of "vandalism" never leads to a reopening. As well as the urinals outside these halls, there were some at St. Catherines Plain, Chapelfield Roundabout, St. Crispins Road, Whitefriars' Bridge, and Bishopgate amongst others, which have all been closed, as have public toilets on Barn Road, Prince of Wales Road, and elsewhere. Other public toilets are locked up at night. Riverside does not have a public toilet! Yet the City centre is promoted as an entertainment centre for East Anglia. The result, a city centre at night with shop doorways and pavements streaming with urine. Further out from the centre in dark corners, alleyways and elsewhere it's obvious that people are urinating where they can. This cannot be right.

Public policy is to encourage people to walk or use public transport. Yet Castle Meadow the major interchange for 'buses is totally without toilet provision. St. Stephen's Street has provision locked up in the early evening. Indeed the night time provision across the City is almost restricted to a few "tardis" machines.

If people are to be encouraged to walk home at night after a night out "in the City" then surely provision

should be made with toilets open all night to provide relief. It used to be so, but not now. Whilst this closure pattern has been a national trend as local authorities seek savings, in Norwich, a major City and Tourist attraction, we have one of the worst provisions in the country.

Recently the City Councils planning department informed me that the provision of public toilets was not a planning matter. Where nightclubs, pubs, restaurants and takeaways are sited is a planning matter, but not the facilities that will be required after the use of these premises.

The closure policy has also led to the appalling neglect of some important buildings. The toilet outside St. Andrews Hall has some fine terracotta work. It's a listed building, sited next to the ancient monument of St. Andrew's and Blackfriars' Halls. The plywood doorway is a poor advertisement for the City. Yet this until



recently proved most useful to customers leaving the Hall, it certainly wasn't closed because of lack of use. The early concrete urinal on St. Crispins by the river bridge. For years the City has neglected this important, in terms of technology, monument. Other fine examples of Victorian porcelain have been destroyed.

Excuses of course abound to justify closure. Surprisingly cost is rarely mentioned, though the small savings made are often the true motive. Sometimes vandalism causes temporary closure, but modern design or security can solve much of this problem. Misuse by cottaging is often quoted, but the closure of one facility moves this issue to another, leading to the daisy chain of closure excuses we have today. If this is a problem it could be dealt with in an enlightened way.

As users of the City pubs we should be making our views known. We would not tolerate it if the City Council stopped collecting our refuse bins, so why do we accept the closure of these facilities and human waste on our pavements. I suspect it's the subject, we don't like to talk about it especially when the usual cottaging excuse is given.

We need more public toilets, and closed ones reopened. We have a new Liberal administration in the city, perhaps they will take the provision of public toilets seriously.

Philip

This article is the personal opinion of the writer, and not necessarily of CAMRA or Norwich and Norfolk Branch

Between Sessions - a shorter pub guide

Why not take a break when the festival is closed? Here is a list of city centre and nearby pubs that you may care take a look at while visiting Norwich Beer Festival. This feature has been supported by pubs advertising in the programme.



1

1 The Nelson, (Nelson Street), recently refurbished, and again selling real ales. Woodfordes and Adnams. Food



2

2 The Fat Cat (West End Street). CAMRA National Pub of the Year 1999, this famous pub is like an all round beer festival in itself selling over 20 real ales at any one time. It also has a large range of bottled Belgian beers plus a couple on draught.



8

3 Alexandra (Stafford Street) Victorian corner local, with traditional feel, which serves beers from the Chalk Hill Brewery and several guests.

4 City Gate - Wetherspoons - good ladies toilets.

5 Former Reindeer Bry!

6 White Lion.

7 Golden Star, Greene King, friendly.

8 Ribs of Beef. (Wensum Street) The Ribs is a bustling City Centre pub with a wide range of real ales from around the country. Voted, Evening News Pub of The Year in 2001 A good selection of local beers.

9 Wig and Pen (St Martin's at Palace Plain). The pub usually has Buffy's Bitter + up to three guest ales from the smaller breweries many from East Anglia.

10 Adam & Eve - Old pub.

11 Ketts Tavern, Free House, inc Buffy's beers. Branch pub of the year, 2002

12 The Rosary Tavern (Rosary Road) Small, cosy and very friendly local selling a wide range of real ales from around the country.

13 Coach and Horses (Thorpe Road) A large one bar pub which is the home of the Chalk Hill Brewery but also has one or two guest ales.

14 Steam Packet, Adnams Tied House

15 Ferry Boat, Greene King Tied House

16 Horse & Dray, Adnams Tied House

17 Ber St Gates - Pubmaster, good interior

18 Billy Bluelight - Woodfordes' tied house

19 King's Arms (Hall Road) CAMRA East Anglian Pub of the Year 1999. This pub has over a dozen real ales, many of them from local breweries. It has a policy of allowing customers to bring in their own food to consume on the premises. Several takeaways nearby. Courtesy mini bus from the hall at the end of the lunch-time sessions.



24



19

20 Trafford Arms (Grove Road) Selling about ten real ales, including a mild. It's own house beer Barley Boy is brewed by Woodfordes. Food is also available at lunchtimes and early evenings.

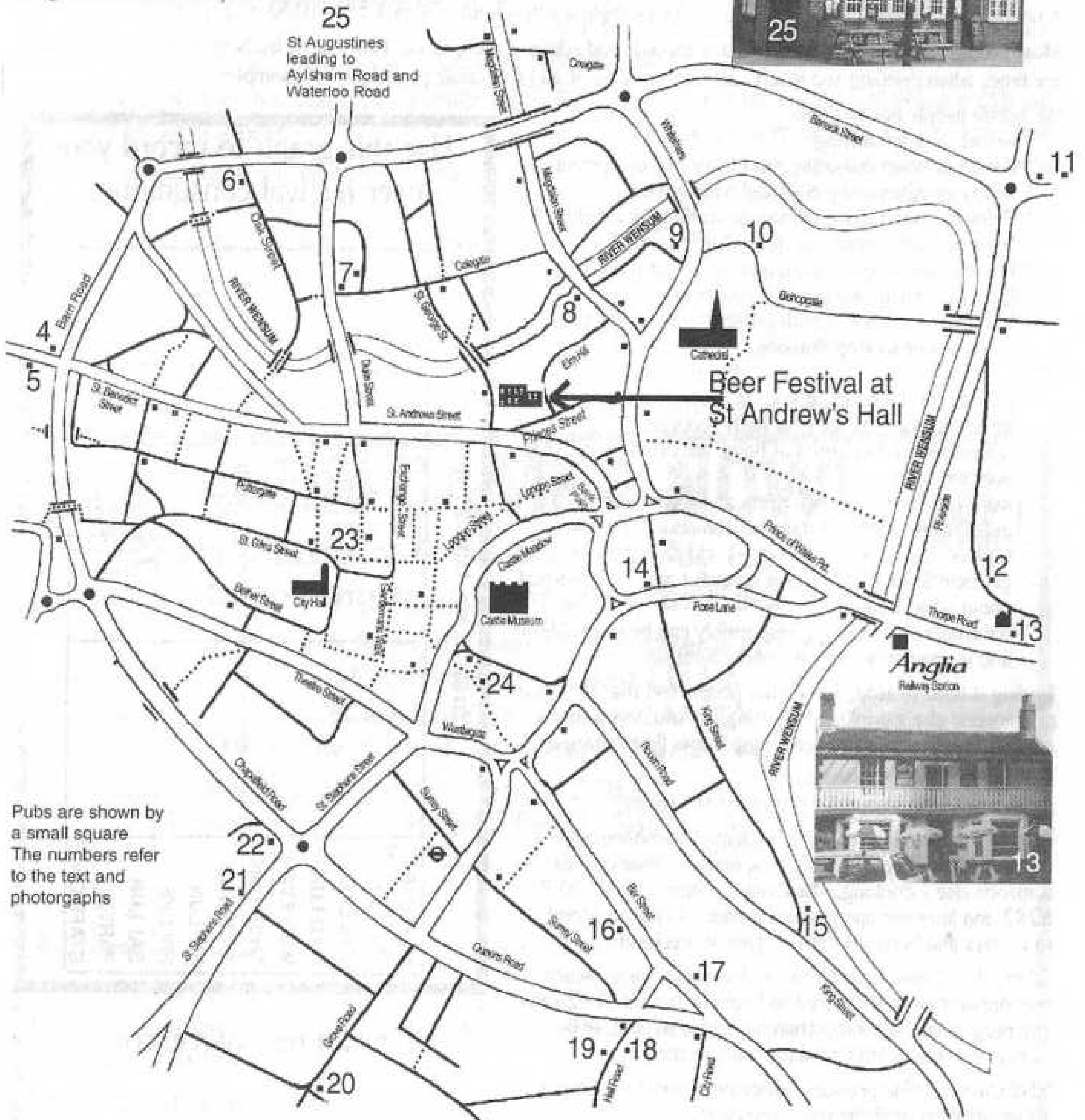
21 The Coachmakers Wolf beers + guests.

22 The Champion (Chapelfield Road) Just situated at the top of St Stephen's Street on the other side of the roundabout this pub has Elgood's Black Dog and Buffy's Bitter as regulars, always a good selection of ales. Well worth a visit

23 The Vine - a small Adnams pub.

24 The Murderers (Timber Hill) - long established free house right in the heart of the City, 7 real ales. Icenis, Buffy, Woodfordes. Cafe Bar adjoining and outside seating as well.

25 Duke of Wellington, (Waterloo Road) A walk away, Norwich's newest alehouse (ex Iron Duke if getting a taxi) Good range of ales and Belgian Beers. Recently well renovated.



Sensible Drinking

CAMRA supports sensible drinking.

Alcohol is something to be enjoyed and most of the time, drinking doesn't cause any problems. But drinking too much or at the wrong time can be harmful. The important thing is to know where the benefits end and the risks begin.

The Department of Health advises that men should not drink more than 3 - 4 units of alcohol per day, and women should drink no more than 2 - 3 units of alcohol per day. These daily benchmarks apply whether you drink every day, once or twice a week, or occasionally. For men aged 40 and over there is evidence that drinking one to two units a day, but no more, can reduce the risk of coronary heart disease. After the menopause there is evidence that drinking one to two units a day, but no more, can protect against the risk of coronary heart disease.

UNITS

One unit of pure alcohol = about half a pint (284ml) of ordinary strength lager, beer or cider, typically 3.5% alcohol by volume (ABV); a 25ml pub measure of spirit, typically 40%ABV; a small glass of 9% ABV wine.

A unit = volume in ml X ABV / 1000 - for example a pint, about 550ml X 5% / 1000 = 2½ units

Most people enjoy drinking and find it a sociable and relaxing thing to do. Normally it leads to no harm. But there are times when drinking too much - or even drinking at all - can cause problems. For example:

We advise people not to drink:

- * Before or when driving
- * Before or when operating machinery and equipment
- * Before or when using electrical equipment
- * Before or when using ladders or working at heights
- * When it might affect the quality of your work
- * Before swimming or taking part in active sport
- * Before or when taking certain medicines
- * If a doctor or other health professional advises you to cut down or to stop drinking.

Do...

- * abstain for 48 hours, if you do have an episode of heavy drinking, to let your body recover
- * remember drinks poured at home are often bigger than pub measures
- * work out how much you drink and try to stick to the guidelines - which are daily benchmarks not weekly targets
- * get help from a doctor or a specialist agency if worried about your drinking
- * remember that drinking responsibly can be enjoyable and is compatible with a healthy lifestyle.

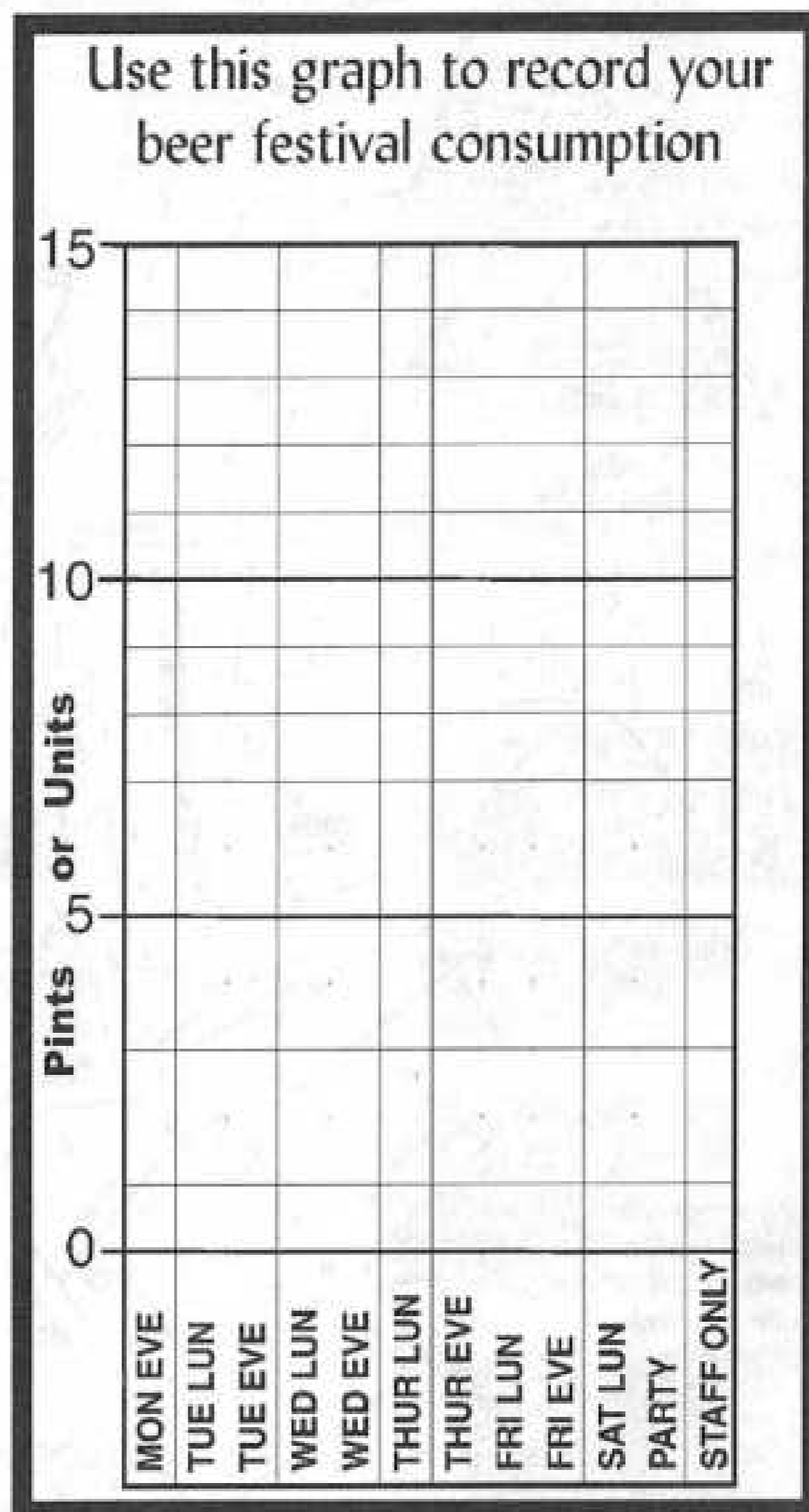
Finding it hard to stop. Sometimes people feel that their own or someone else's drinking is getting out of control. If you are concerned, you should seek help in the first instance from your GP.

As well as visiting your GP you might like to try:-

Calling Drinkline, a free and confidential telephone helpline for people who need help and support with their own or someone else's drinking. The Drinkline number is 0800 917 8282 and lines are open between 9am - 11pm on Mondays to Fridays and between 6pm - 11pm at weekends.

Taking the "Down your Drink" online programme, which tells drinkers what they need to know to stay drinking safely. The programme takes less than an hour a week over 6 weeks. It's free, confidential and part of the NHS.

NHS Direct Online provides advice on sensible drinking and information on other healthy lifestyle choices.



FESTIVAL DRINKING RECORD

Join CAMRA here at the Festival!

This year all members joining at the Beer Festival will be entitled to participate in a prize draw. There will be prizes galore! In order to qualify for the draw you must sign up as a new member at the Membership Stall by the close of session on Friday night. The draw will take place on Saturday lunchtime. A list of the prizes to be won will be displayed at the Membership Stall.

What do you get if you join CAMRA?

First and foremost you are joining an organisation of over 65,000 people who are dedicated to the survival of traditional beer and pubs.

Every month you will receive your own copy of *What's Brewing*, CAMRA's lively newspaper packed with hard news from the world of beer.

As a member of CAMRA you are entitled to many discounts and special offers. For example once a member you will be admitted to all sessions of this Festival **FREE OF CHARGE**. The same or reduced entry prices apply to most other CAMRA beer festivals taking place up and down the country throughout the year. You are also entitled to discounts on many CAMRA books and products. For example you can purchase

this year's newly published CAMRA Good Beer Guide at the discounted price, a big saving on the normal shop price of £12.99. For this and other CAMRA offers please see the Products Stall (adjacent Membership Stall).

The chance to participate in our many campaigning and social activities. Throughout the year the Norwich and Norfolk Branch has a full calendar of functions and events including monthly coach trips around the county, pubcrawls in the city, visits to breweries and other ad hoc social and campaigning activities. Please see the Branch Diary and Social Activity sections of this programme for a more detailed list of all Branch activities.

And of course don't forget the chance to participate in this year's prize draw!

Subscription rates for joining CAMRA are £16 per year Single Membership, £19 for Joint Membership and £9 for concessions. You can get three months free membership if join by Direct Debit

So why not join CAMRA now?

If you would like more information about joining CAMRA don't hesitate to see me at the Membership Stall where I will be happy to help you.

Warren Wordsworth

Branch Membership Secretary



JOIN CAMRA NOW!



**Help protect Britain's Real Ale Heritage
by joining the Campaign for Real Ale**

Fill in this form and send it, together a cheque
made payable to CAMRA Ltd.), to:

**Membership Secretary, CAMRA,
230 Hatfield Road, St. Albans, Herts., AL1 4LW**

Membership rates: Single £16 Joint £19
Under 26 £9 Retired £9 Retired Joint £12
Overseas £20 Overseas Joint £23

Name

Address

..... Postcode

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

I enclosed a cheque for £.....

NORWICH & NORFOLK

This page may be used to make notes.

It has been specially treated so that changes cannot be made to exaggerate either the quantities consumed or expenses claimed. It is not possible to use this page as an emergency token. However it is handy for writing out IOU's or recording rounds to be bought.

If you wish to avoid cutting your souvenir programme the membership stand has supplies of both membership forms and voting slips

BEER & CIDER OF THE FESTIVAL

This form may be used to vote for your three favourite beers, ciders or perries and a bottled beer, from the selection at this years festival

Please vote by the **end of the Friday evening session. Place in box on the glasses/token stand.**

The results will be announced during the Saturday lunchtime session. You must include your name and address. Five entrants will receive CAMRA prizes. **ONLY ONE FORM** per person. Duplicates or suspected duplicates will be disqualified

PRINT CLEARLY

1 -----

2 -----

3 -----

Bottled Beer -----

Name -----

Address -----

Postcode -----

Email: -----

Please indicate sweatshirt size S / M / L / XL

Can we contact you with information about CAMRA and its Events Yes / no

Do you wish to join our email list. Yes / No

Beers by Design



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**25 YEARS OF
BEER FESTIVAL
GLASSES**



**NORWICH
BEER FESTIVAL
2002**