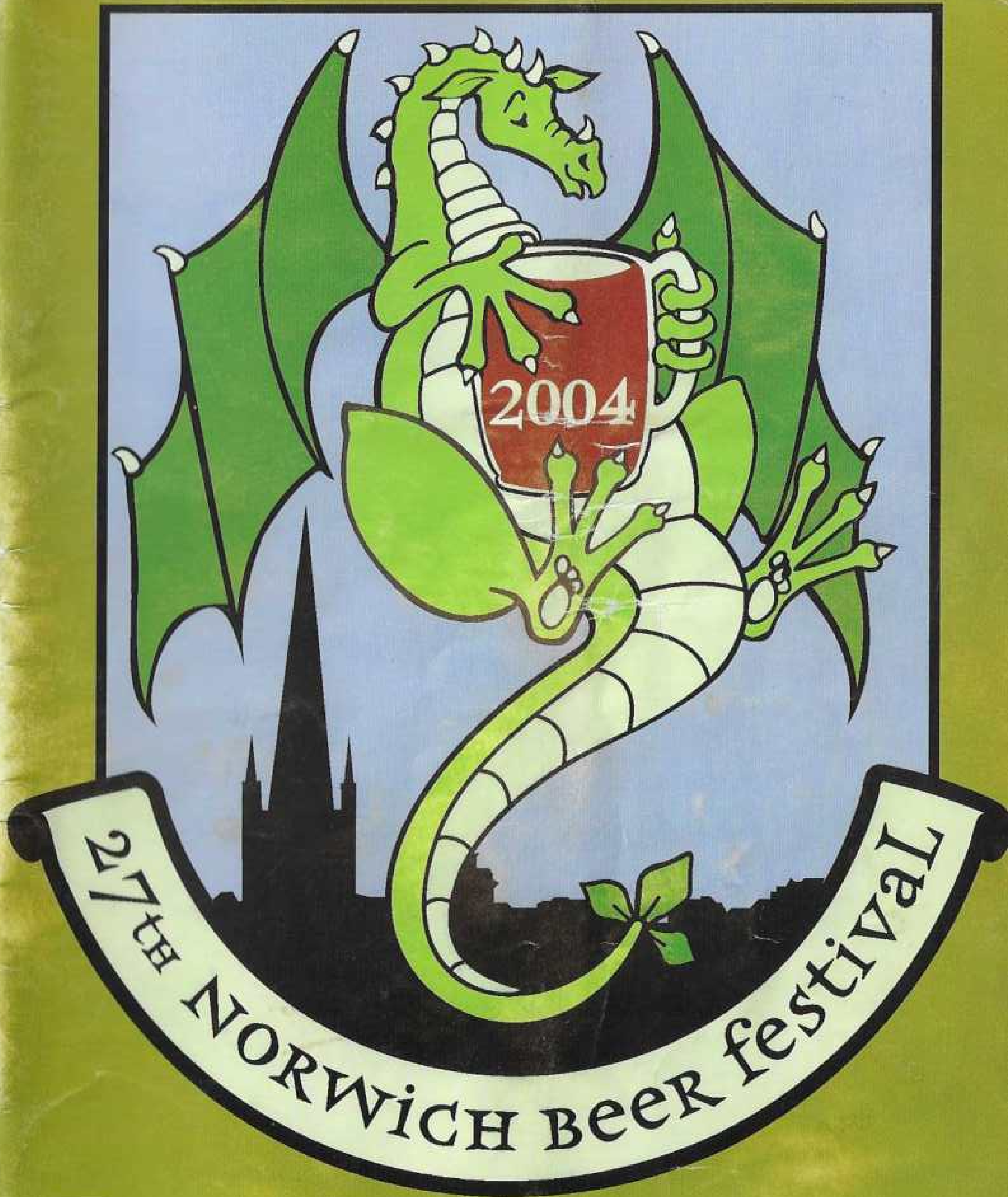
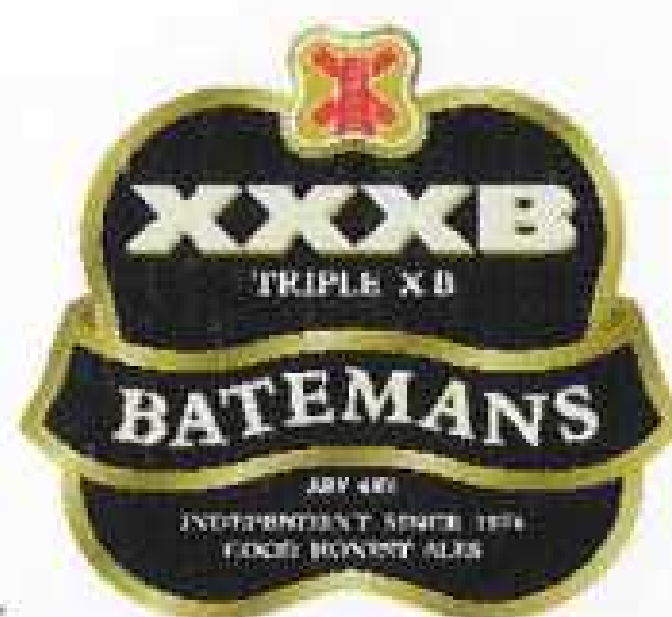




The Programme

Free, but please make a donation to our charity



INDEPENDENT

BATEMANS



SINCE 1874



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*We Would Like To Wish Norwich CAMRA Every
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82 1/2s
83
85

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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

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.

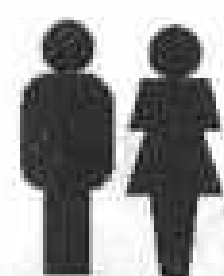
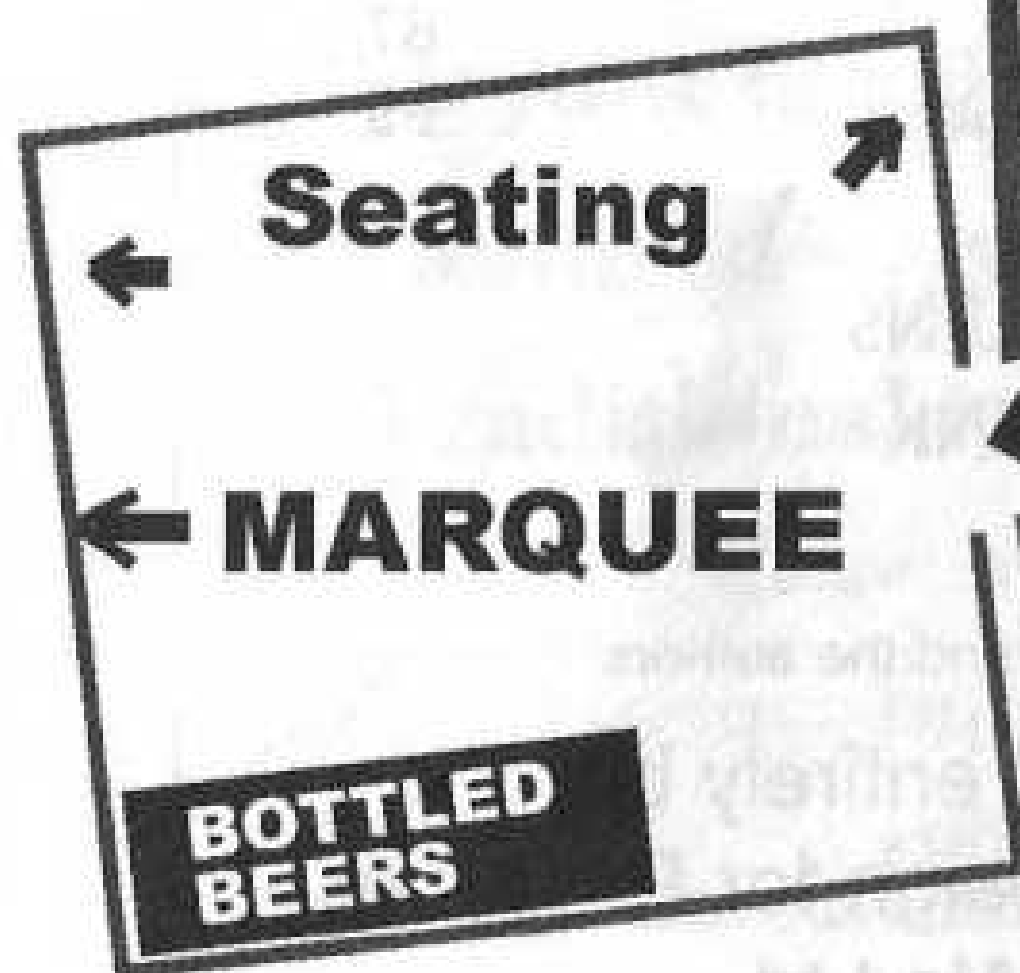


**INFORMATION ABOUT
CAMRA, MEMBERSHIP,
PRODUCTS AND STAFFING.**



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

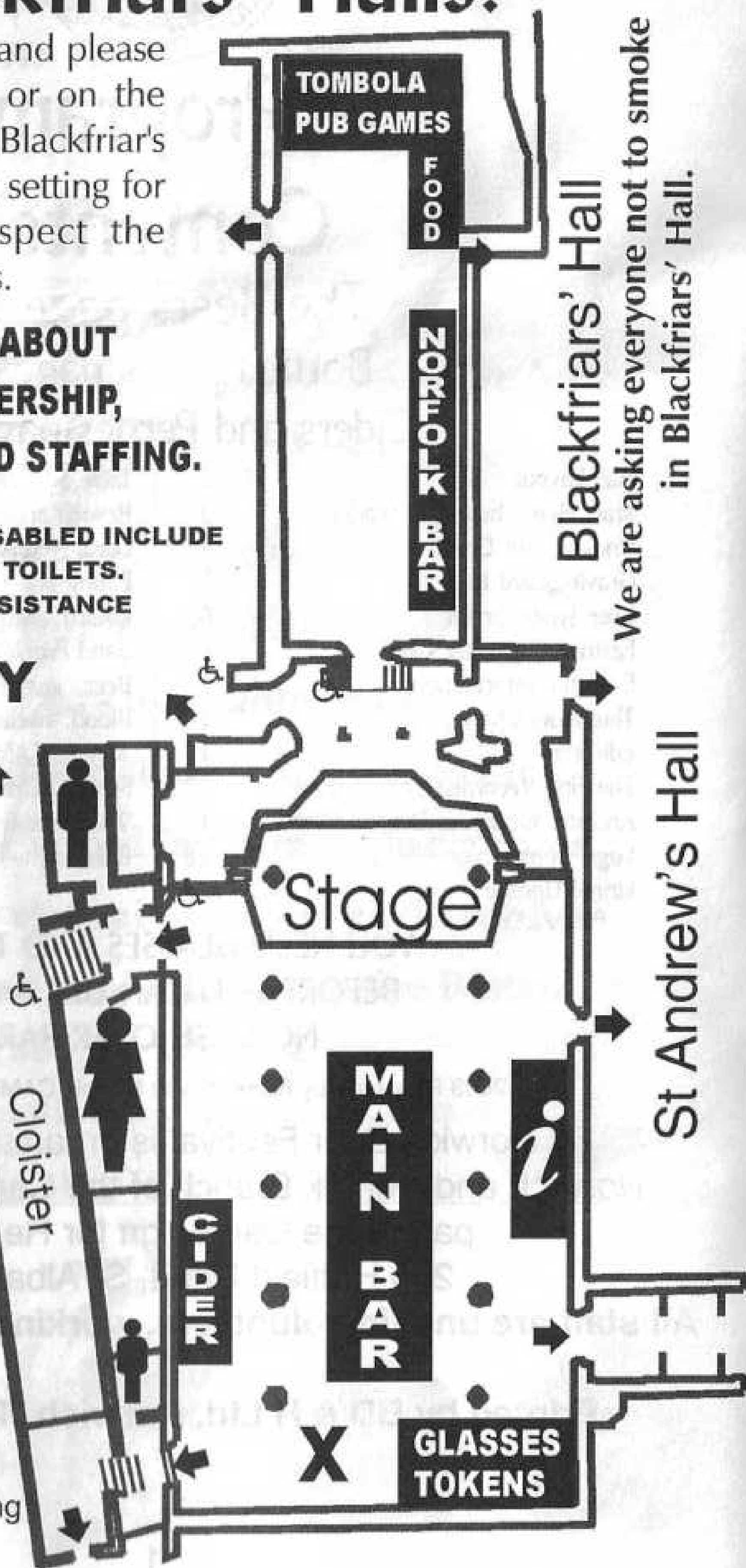
**EMERGENCY
→ EXITS**



Toilets

X - meeting point.

Please meet here rather than at the doorway causing congestion



START HERE

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 27th Norwich Beer Festival glasses. You pay a £2.50 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 kit of glass and tokens, sufficient for 2 pints or so depending on the beer you buy, or a £10 kit should do many 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.

HOW TO FIND YOUR BEER, CIDER AND SOFT DRINKS

We have two halls, the cloisters and 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, perries and apple juice are available.

In the marquee are Belgian and other foreign bottled beers, and a selection of english bottle conditioned beers, to drink here. Soft drinks are also available in the Marquee. These include apple juices and quality soft drinks including botanically brewed ginger beer. 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 starting page 39, 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.

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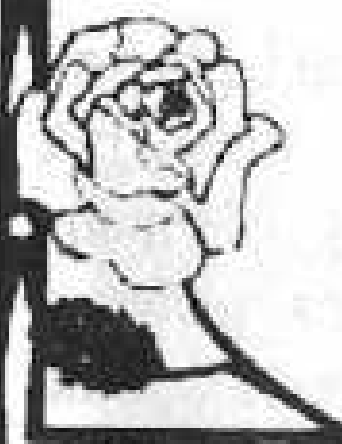
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BEER TYPES FOR ALL

Traditional cask beers such as we have at this festival are not all similar. Different styles have evolved to cater for different tastes. Traditional ale is not brewed to be bland and inoffensive. Some beers are soft and gentle, easy drinking, others may be more demanding, and possibly more interesting.

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. In some cases the flavouring is a subtle note, in others it will dominate the flavour. This year's festival features a number of these beers. This type of beer is often found bottled. Several of the Belgian beers have fruit or other flavouring added.

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 eye opener 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 often 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.

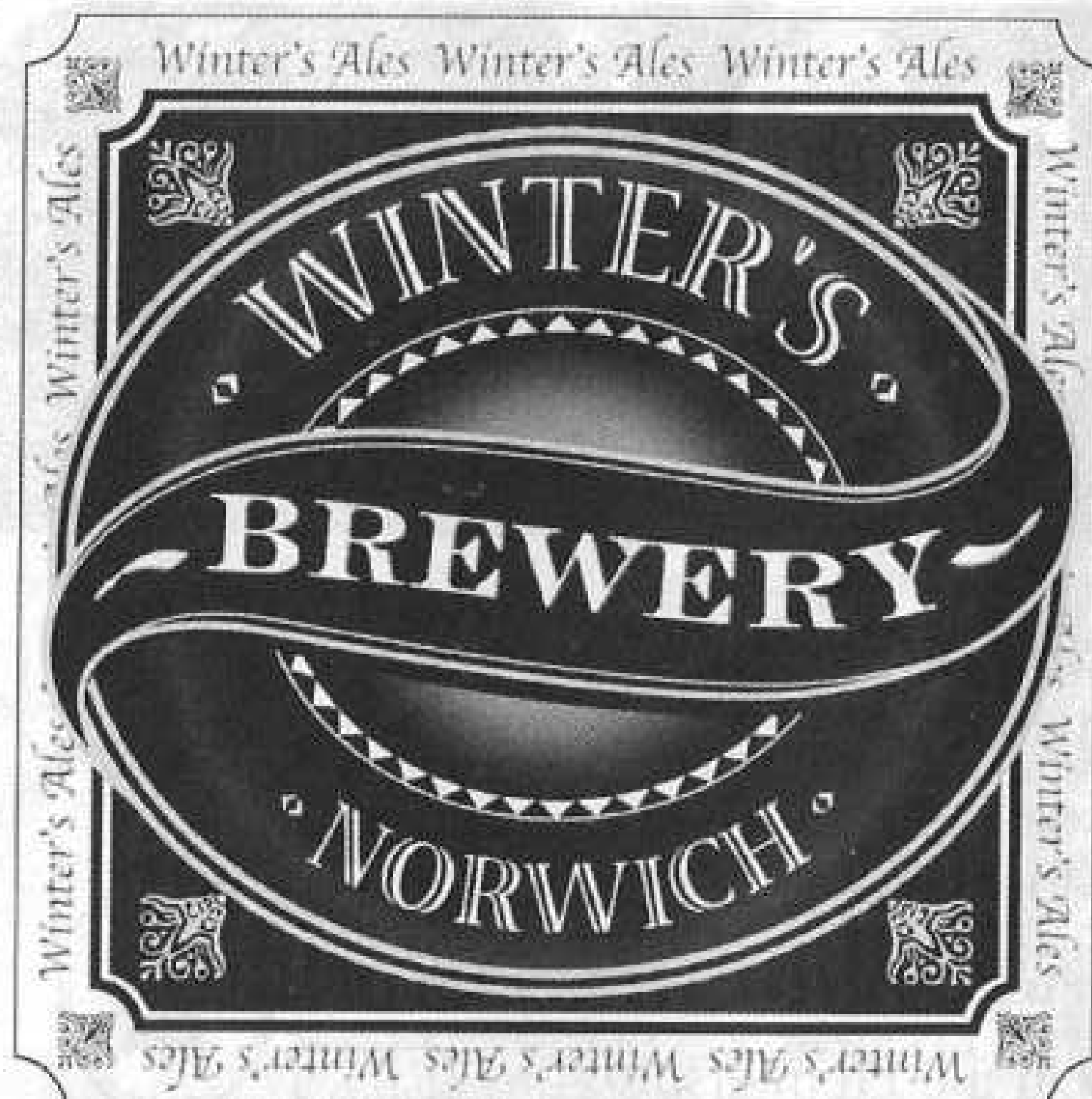
**DON'T FORGET
VOTE FOR THE BEERS
OF THE FESTIVAL
USE THE FORM INSIDE
THE BACK COVER**

**Friday and Saturday
Lunchtimes**

CHARITY AUCTION

at 1.30pm

your chance to bid for
early beer guides, old
festival glasses, rare
bottled beers and other
beer and brewery
related items. See
display for special
items



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Festival Organiser's Bit

Hello again, it doesn't seem a year ago that I first put some words together about the 2003 Festival and here we are in 2004. This year we have an animal theme to the range, with beers like Holy Cow, Ram Rod to name but a few. An addition to the festival this year will be cask conditioned Spanish Ales, first again! We should have three different ales from the Cervesera Atesana brewery which is situated somewhere near Barcelona (me thinks). Please give them a try and see what you think any feedback will be much appreciated. Although we get a lot of feedback from customers who go to our festival, (thankfully most of it is positive) the festival does not appear overnight and then suddenly disappear back into it's little black box, ready for next year. It takes a huge amount of organising, starting almost from the day after the last one finishes. We rely solely upon volunteers who give up their time, and often take a holiday for the week of the festival. Why am I saying this, well there are over 1,000 members of CAMRA in Norwich & Norfolk

Branch alone. How many turn up to offer a small amount of their free time, about 40-50 I would estimate, these are our core staff plus about 100 others who are not CAMRA members but like to give something back. Many of our core staff have been with us for a long time and feel like it's time for somebody else to help out, because if we can't get enough volunteers, we WON'T have a festival in the future, think about it! Back to the present, I hope you enjoy your time at the festival, if you have any comments positive or negative let me know, you can find my e-mail address on our web site.

Last bit, big thanks to Wendy, Ray, Mike, Ann, Percy, Warren, Ian, Philip, Graham, Des, Andrew F, Andrew S, Adrian, Andrew H, the Staff @ St Andrews Hall, various Landlord and Ladies, especially Craig, Dougie, John, Colin, The Nelson Crew, Ian, Clive, and the obligatory anybody else who knows me.

Martin Ward
Festival Organiser 2004



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– Find us in the CAMRA Good Beer Guide 2005 –



Opening times

Date	Lunchtime	Evening
Monday 25th	Closed	5.30-11.00
Tuesday 26th	11.30-2.30	5.30-11.00
Wednesday 27th	11.30-2.30	5.30-11.00
Thursday 28th	11.30-2.30	5.30-11.00
Friday 29th	11.30-3.30	5.30-11.00
Saturday 30th	11.30-3.00	6.30-11.00

Saturday is not ticket-only as in previous years, but we will sell advance tickets to individuals, so those who are travelling or cannot make it in the week can be sure of admission. Tickets for Saturday on sale at Membership stand by the main door.

Please note: Last admissions are 30 minutes before the closing times shown above.

Glass and token stall closes for refunds 20 mins after time is called

Special thanks go to Beer Seller, Crouch Vale, Flying Firkin, Fullers, Youngs, Hook Norton, Archers, Caledonian, Beers of Europe, Wolf Brewery, and Belgian Monk.

Entertainment

Monday supported by Ridley's Brewery
Evening — Night Train

Tuesday supported by Mouldon's Brewery
Lunchtime — **Mike Capocci Quartet & Gina Brown**

Evening — Dynamite

Wednesday Supported by Bateman's Brewery

Lunchtime — **Mike Capocci Trio**

Evening — Harvs; Cawston Band

Thursday Supported by Nethergate Brewery

Lunchtime — **Mike Capocci Trio**

Evening — Von Krapp Family;
Pavilion Big Band

Friday Adnams Brewery

Lunchtime — **Gallery String Quartet**

Evening — Mooncoin;
Emma Hall Band

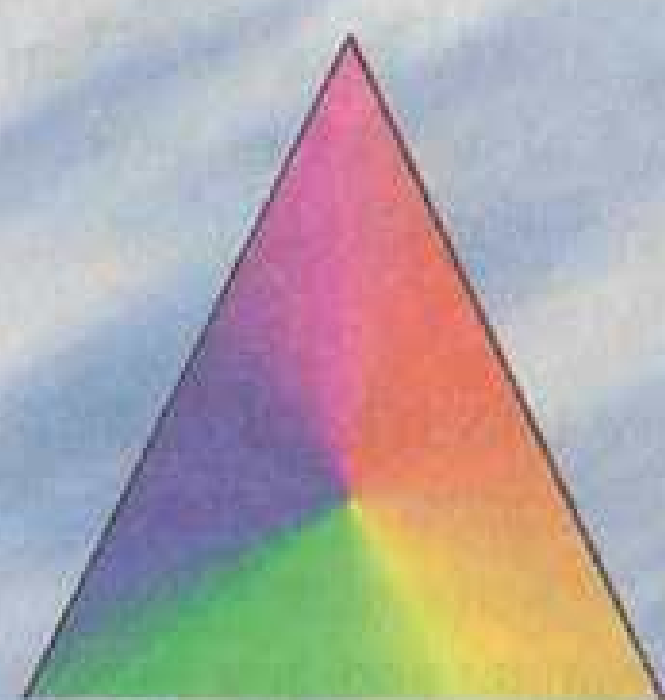
Saturday

Lunchtime — **Cromer Smugglers**

Evening — Groove Train; Gary
Freeman & The New Contours

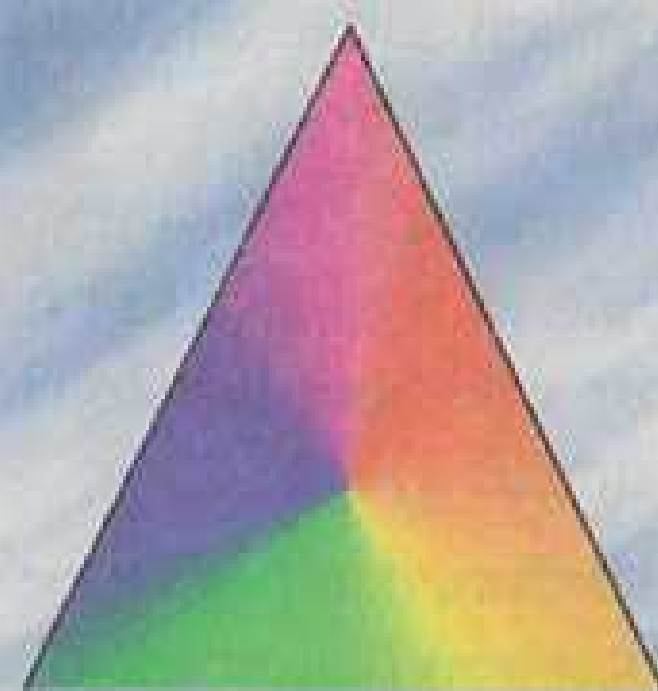
Auction 1.30 Friday and Saturday lunchtime
See page 50 for all band details

We would like to thank all the local breweries for their support, without whose help we could not have managed the trade session



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Bezants

Wizzard

Black Buffle

42

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This Year's Branch Charity

Every year CAMRA supports a local charity during the Beer Festival.

This year we have selected the Norfolk Deaf Association.

This local charity provides vital services to the community.

It works to improve the lives and wellbeing of deaf, deafened and hard of hearing people through providing information, support, education, awareness and communication.

The services that they supply are:-

Norfolk Hearing Support. A volunteer service for NHS hearing aid users. A team of 40 volunteers visit clients in their homes to clean and advise on basic maintenance of the equipment.

Befriending. Providing volunteer support for people with all levels of hearing loss, primarily those who have become isolated through deafness.

Deaf Community Centre. Managed by NDA at Johnson Place behind the Vauxhall Centre. People with all levels of hearing loss meet for social, education, sport and youth events.

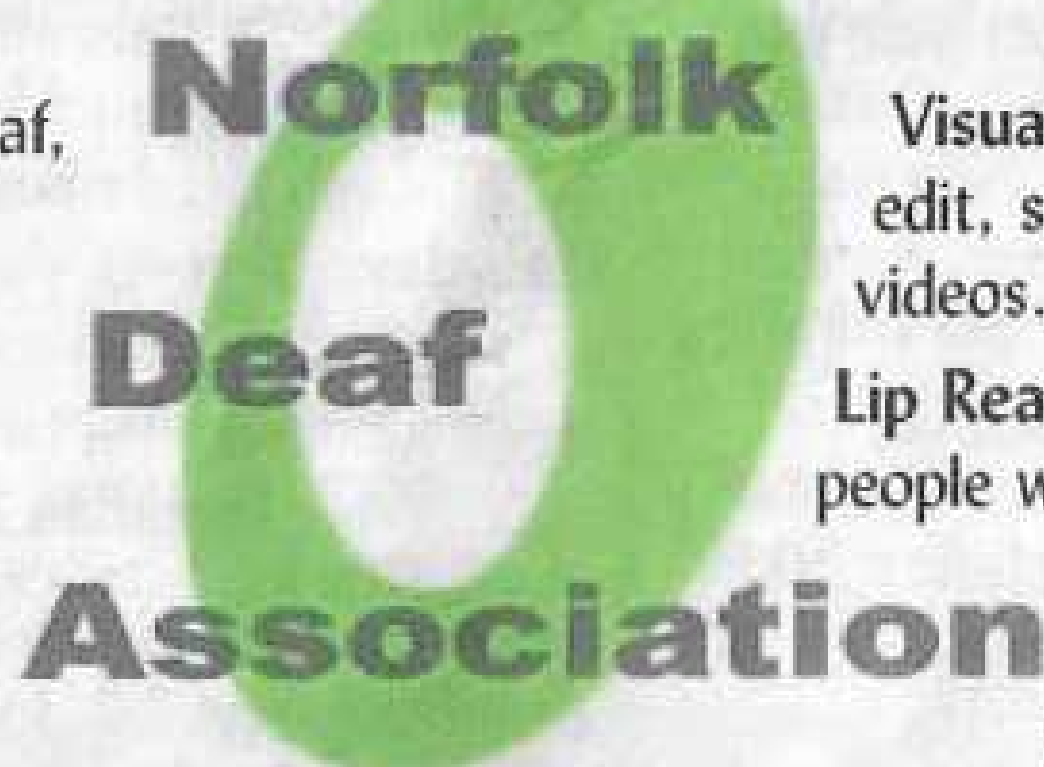
Training and Advice on technical equipment to improve communication and quality of life.

Access Audits and Disability Awareness

Training. We audit the accessibility of buildings, goods and services. Installing loop equipment and deliver staff training throughout Norfolk.



Some of the volunteers of NDA



Visual Language Media. NDA produce, edit, subtitle and sign language interpret videos.

Lip Reading Classes. Free classes to help people with a hearing loss to cope with communication in everyday situations. Run in conjunction with Adult Education.

British Sign Language Courses in partnership with Adult Education. Classes include one to one, BSL level 1, 2 and 3.

Membership. For the annual fee of £16 each member receives the quarterly issue of "Deaf News". A magazine full of articles of interest to Deaf, hard of hearing people and their families.

To fund all of the above they rely on a mix of volunteers, awards, donations, partnerships and fundraising events. Remember your donation for the programme and any spare tokens donated go to NDA this year.

If you would like more information about them or their services contact

The Norfolk Deaf Association, 217 Silver Road, Norwich, NR3 4TL.

Voice/Minicom 01603 404440, Fax 01603 404433

Email nda@norfolkdeaf.freemove.co.uk



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As I sit writing this after midnight, tomorrow we go to the printers, so I must get it right. Tight deadlines mean more accurate listings.

Well this year we have much more colour, and this has been enabled by the advertisers who have taken space. I hope you will support them, especially the restaurants who have been invited to advertise for the first time.

Though the advertisers cover most of the cost, the programme will this year still cost us about £1000 net to produce. We are not charging for it, but we do ask you to make a donation to our branch charity.

By keeping most of the space for editorial we are able to give clear and very comprehensive listings, not only of the real ales, but also bottled beer and ciders. We also have several feature articles, and I hope you will read these and find them interesting.

Our staffing Officer pleads for help, and we

Editorial

really hope some of you will turn out. Without new blood we will have to consider the future of the festival, it may get smaller, it may just pass into history. Our

fixed costs are much higher than most CAMRA beer festivals, so smaller may not be an option..

I need to thank a few people. Warren for supplying many photographs and other information. Adrian for some graphics. Percy, Wendy, Keith and Martin for listings and other copy.

The advertisers, especially those who managed to get copy to me by the deadline.

Jan for proof reading, but all errors are mine, unless in the listings, in which case someone else is to blame.

Finally I would like to say a big thank you to our printers, B D & H both for their flexibility, but also willingness to take on a job with such tight deadlines. They have a week to produce the programme from my copy, and they do it in a most professional way.

Philip



THE FIRST RECORDED BEER FESTIVAL

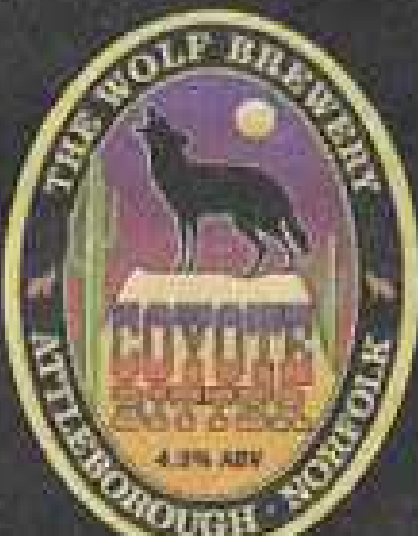
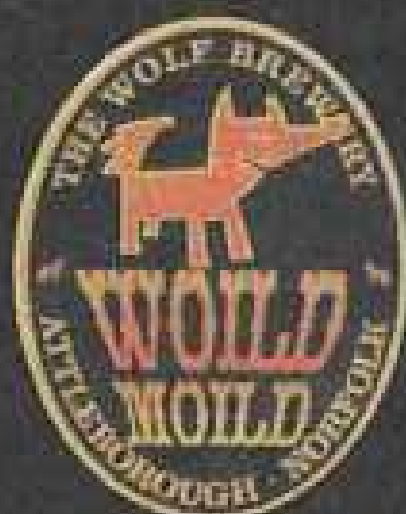
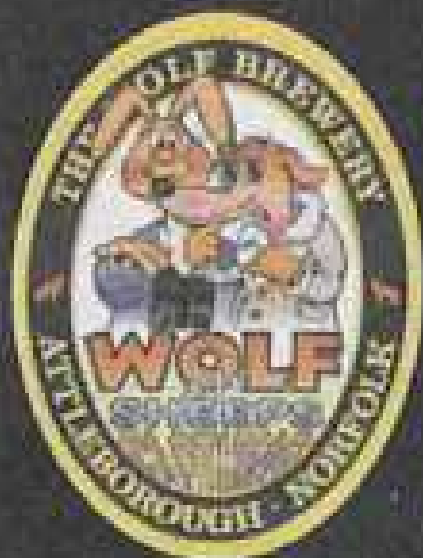
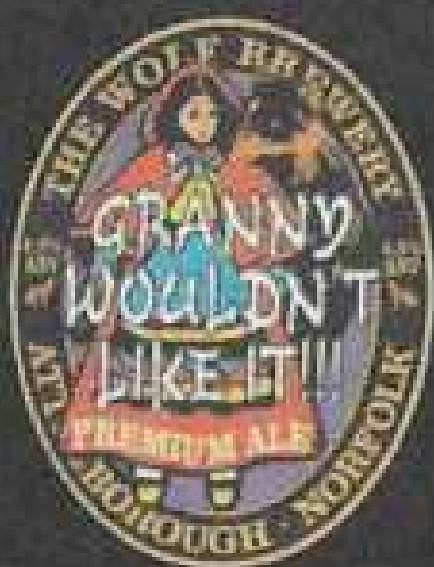
c. 1065

The earliest depiction of a Beer Festival has been identified in the Bayeux Tapestry.

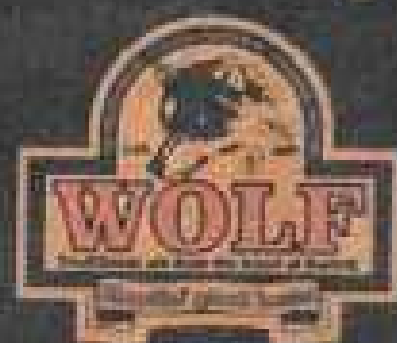
Recent research has shown that Harold went to a beer festival shortly before he was shipwrecked and landed up in France. There he boasted to Duke William about the quality of English Ale compared with foreign rubbish. William became determined not to miss out on the fun of drinking real ale, and so started a campaign for real ale, and the rest is, as they say, history.

Discription: On the left men are seen entering an old church (Ecclesia).

The next scene shows the men in the former church, possibly known as St Andrew's Hall. The men in the hall are drinking ale. Some have special souvenir horns with dragon drawings on them. The man in the middle is sampling Old Stoatwobbler from a wide beaker, because this particular beer has a large foamy head. Facing him is a man reading the Festival Programme, who is pontificating on the merits of dark beers, even though he never drinks it himself. On the table is a festival bap. The men on the steps are pointing to the large queue forming outside. Note the security man in his orange jerkin.



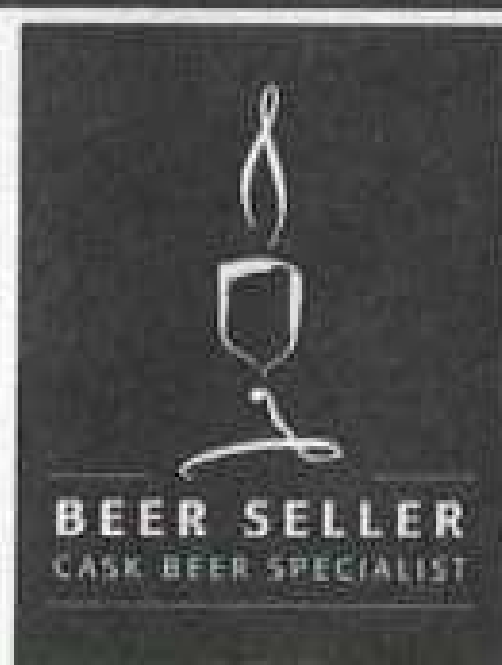
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An introduction to Belgian Beer

Norwich Beer Festival has 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 usually only major brands on draught. Some of the smaller breweries do put a little beer into bigger containers for draught dispense. 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.



Reepham Brewery

For 21 years we have brewed with our wooden cased vessels,
using local water, floor malted Marris Otter barley,
Worcestershire hops and our own yeast.

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CAMRA's Great British Beer
Festival as well as local festivals
across the country.

REEPHAM BREWERY

Collers Way, Reepham, Norwich

Tel: 01603 871091

Contact : Ted Willems

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 Triples 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

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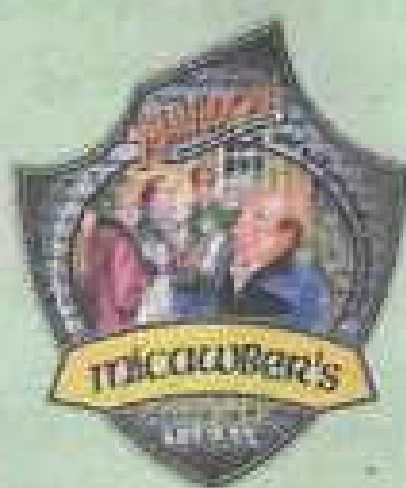
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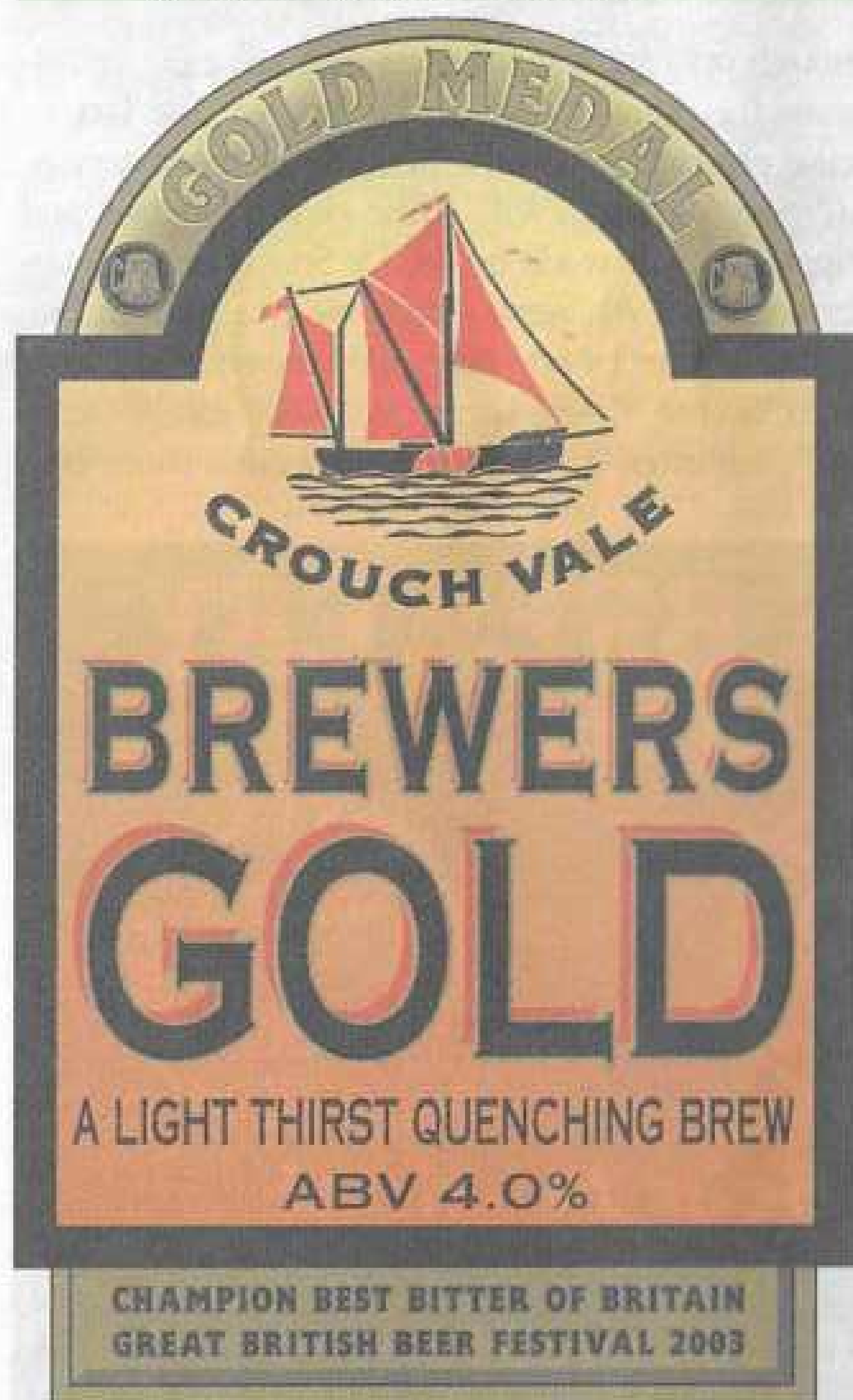


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church or some other religious icon. It is typical for abbey ale to mimic the styles of Trappist beer. Doubles and triples, such as appear in Westmalle's line, are very popular. Some beers, like St. Bernardus, are more similar to the dark, profoundly 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 bares 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.

OLD BRUIN AND FLANDERS RED ALE

Another type of Belgian sour beer, Flemish brown ale - or Oud Bruin - can boasts the same lactic character of the lambic beers but generally without the dryness. Another variety of sour ale is referred to as "Flanders' 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. Their 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.

German Beer Styles

There is a wide range and diversity of German beer types, some restricted to small localities, and some such as Kolsch have even made it to designated place of origin status.

Some examples of German styles.

Kolsch – Unlike other Pilsner style lagers, beers from the Cologne area are less bitter with an ale like fruitiness albeit very light. This style of beer gains its special character from a top fermenting yeast, is very delicate, soft and digestible.

Altbier – The nearest to English beer not only in colour but also in the method of production. These copper coloured north western German beers are really ales in that they are made with top fermenting yeasts. Alt is the German for “old” and these beers are still loyal to the old style of brewing resisting the switch to the Pilsner style beers dominant in the south easterly cities.

Dark Wheat Beers – This type of beer combines the toffeeish taste of dark malts with the fruity sharpness of wheat that blend well with the spiciness of Bavarian top fermenting yeasts. Often served with a sediment of yeast (*Hefe*). Sometimes referred to as black (*Schwarze*) or more commonly dark (*Dunkel*).

Hefeweizen – The unfiltered, cloudy, yeast sedimented version of the southern wheat beer. *Hefe* meaning with yeast. The Bavarians call it a “breakfast beer” because it is light, cleansing and digestible, is often served with a morning snack.

Kristel Weissbier (White Beer) – From the area around Munich these beers are thirst quenching with flavours of apples, plums, bananas, cloves and bubble-gum result of the wheat's interaction with the region's local yeasts. These beers are filtered.

Helles – a golden lager, originally made in Munich, they are less bitter than the famous golden style of Pilsen. They have a sweetish, malt accent but a delicate balance of spicy hop.

Bock/Doppel Bock – Traditionally a strong German beer but now brewed in many other countries. Some are launched in October/November with a few at Christmas and the New Year others being available all year. Those sold as “Winter Warmers” the beers are rich and malty, sometimes sweet and sustaining.

Pilsner – Many golden lagers call themselves Pilsner but this term should be reserved only for a truly hoppy examples. This means a flowery bouquet and an dry finish. The best examples arouses the gastric juices when drunk as an appetiser. The name is derived from the Bohemian city of Pilsen home to the world's first golden lager in 1842.

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



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 normally should avoid pouring the sediment into the drinking glass. Our staff will pour for you unless requested otherwise. If you want the sediment included, say so.

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, French, German, Polish, Russian, American and Czech, as well as some of our local English products.

SPECIAL RULES FOR THE BOTTLED BEER BARS

Welcome to our Foreign Beer Bar at the Norwich Beer Festival,

Please do experiment by trying different beers,

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 Large bottles are to share – They will only be served if 2 or more glasses are presented
- 4 Some beers due to volume or lively head must be served in pint glasses. We will gladly exchange glasses as required.
- 5 ENJOY yourselves. If you have any questions, and we are NOT busy, then please ask. The staff like talking about beer!!!

Some of these beers are very strong, both in alcohol content and flavour. Please treat them with respect

BOTTLED BEERS

Belgium

3 Fonteinen

Oude Gueuze - 5.0 % , 37.5cl
Complex traditional gueuze. Dry with gentle bitterness and grapefruit flavours

Abbaye des Rocs

Abbaye des Rocs - 9.0 % , 33cl
Deep amber brew balancing dryish malt, spice and hops

Blanche des Honelles - 6.0 % , 33cl
Wallonian slant on the cloudy wheat beer, stronger than usual with malted oats in the mash

Montagnarde - 9.0 % , 33cl
Luscious Wallonian amber spiced triple

Noel - 9.0 % , 75cl
Slightly sweeter, richer and spicier than the regular brew. Drink by itself in front of the fire or serve with roast duck or goose

Achouffe

La Chouffe - 8 % , ½ pint
Initial orange citrus on the nose passes over the tongue, caressing the palate to leave a glorious lingering aftertaste

McChouffe - 8.5 % , 75cl
Strong dark ale from well respected village brewery in the Ardennes

Anker

Mechelschen Bruynen - 6.0 % , 33cl
Elusive brown ale in the Mechelen style

Bavik

Petrus Oud Bruin - 5.5 % , 25cl
Gently aged oak character from 20 months in the vat

Bie

Helleketel - 7.0 % , 33cl
Tasty spiced golden - amber ale

Binchoise

La Binchoise Blonde - 6.2 % , ½ pint
Floral nosed herbal blond of distinctive character

La Binchoise Brune - 8.2 % , 33cl
Dark brown malty complex brew with hop aftertaste

Cantillon

Rose de Gambrinus - 5.0 % , 37.5cl
Delicate extra - dry pale pink raspberry gueuze. An acquired taste, but one well worth acquiring

De Koninck

De Koninck - 5.0 % , 33cl
The classic Belgian pale ale

Dolle Brouwers

Oerbier - 7.5 % , 33cl
Mad brewer, artist and architect Kris Herteleer's original mid - brown vinous brew he describes as pure and strong with taste evolution

Dubuisson

Bush Ambree - 12.0 % , 25cl
We may now have to call this great barley wine "Scaldis, but how could anyone mistake this for American rice beer?

Hanssens

Oude Kriek - 6.0 % , 37.5cl
Cherry fruit and lambic sourness that dry with age

Lefebvre

Barbar - 8.0 % , 33cl
Honeyed strong pale

Barbar Winter - 8.0 % , 33cl
Rich dark toasty Winter honey beer, brewed from October to February

Liefmans

Frambozen - 4.5 % , 37.5cl
Strong raspberry nose. Not as sour as their other brown ale based beers

Jan van Gent - 5.5 % , 25cl
Grainy pale nodding slightly in the direction of the house aged character

Kriek - 6.0 % , 37.5cl
Fruity sourness from aged brown ale base

Moortgat

Maredsous 8 - 8.0 % , 33cl

Abbey - style dark beer . Rum - like molasses taste in the finish

Orval

Orval - 6.2 % , 33cl

Massively hop - laden, deep golden Trappist ale of immense style

Palm

Steendonk - 4.8 % , 25cl

Soft and sweetish. Subtle coriander and curacao spicing

Rochefort

Rochefort 10 - 11.3 % , 33cl

Possibly the richest of all beers. Perfect to finish the evening or try with chocolate or Christmas pudding

Silly

Scotch Silly - 8.0 % , 33cl

The strong Scotch ale style is still popular in Belgium and this is a fine example

St Bernadus

Saison Dupont - 6.5 % , 25cl & 75cl

Golden, smelling of hay meadows with intense hop flavour, this is a classic saison

Pater 6 - 6.7 % , 33cl

Big tasting dark, roasty, sweetish double

Triple - 7.5 % , 33cl

One of the best "abbey" triples - sweet, bitter and coriander laced

Ter Doolen

Ter Doolen Blond - 6.1 % , ½ pint

Draught

Stylish blonde - smooth but bitter

Ter Doolen Kriek - 4.5 % , ½ pint

Draught

Classy, with strong aroma and flavour of morello cherries and bitter almond

Timmermans

Timmermans Faro - 4.0 % , 33cl

Lambic sweetened with brown candy sugar

Timmermans Framboise - 4.0 % ,

25cl

Real raspberry taste and some sweetness

Timmermans Peche - 4.0 % , 25cl

Sweet and peachy

Van den Bossche

Pater Lieven Blonde - 6.5 % , 33cl

Characterful golden ale

Pater Lieven Dark - 6.5 % , 33cl

Well - made dry but malty straightforward brown ale

Pater Lieven Triple - 8.0 % , 33cl

Unspiced but aromatic triple

Van Eecke

Poperings Hommelbier - 7.5 % , 25cl

Packed to the brim with the harvest of the Flanders hop gardens around Poperinge

Watou Wit Bier - 5.0 % , 25cl

Dry but refreshing cloudy wheat beer with distinct citrus peel notes

Van Steenberge

Bucanneer - 11 % , ½ pint Draught

Originally brewed for the Italian market.

Golden with good malt and hop character imparted by 3 special yeast strains

Vapeur

Cochennette - 9.0 % , 33cl

Pale amber, sweet but spicy and tangy. Brewed by steam

Verhaeghe

Echte Kriek - 6.8 % , 25cl

Distinctive cherry beer with dry, woody aftertaste from 8 months barrel maturation

Czech

Herold

Herold Black Lager - 5.2 % , 50cl

Style of lager that deserves to be better known outside its homeland

Plzensky Prazdroj

Pilsner Urquell - 4.4 % , 33cl

The original golden lager with delicate floral hopping. This is the beer that gave us the Pilsner

Velke Popovice

Kozel - 5.0 % , 50cl

Deep golden hoppy lager

France

Blanch de Cambrai

Blanch de Cambrai – 5%

A lemony wheat beer

Brassin Robespierre

Brassin Robespierre – 7.5% 75cl

A strong alcohol character dominates the relative complex beer bitter and fruity.

Saint - Sylvestre

Trois Monts – 8.5 % , 75cl

Possibly the finest French beer. Pale, dry and winey, good head and fresh bread aromas

Germany

Erdinger

Weiss Bier (Alcohol Free) – 0.0 % ,

50cl

Alcohol - free version of popular Bavarian wheat beer

Fruh

Kolsch (Alcohol free) – 0.0 % , 50cl

Alcohol - free version of a style unique to the Cologne area

Heller

Aecht Schlenkerla Rauchbier – 5.1

% , 50cl

Intense smokiness from malt kilned over smoldering beechwood

Jever

Jever Pils – 4.9 % , 50cl

Intense hop bitterness and aroma leading to dry finish

Kaltenberg

Konig Ludwig Dunkel – 5.1 % , 50cl

Full - tasting dark lager that re - popularised the style in Germany

Kuppers

Kolsch – 4.8 % , 50cl

An ale that looks like a pale lager, gentle floral hope and refreshing taste.

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Lowenbrau

Triumphator - 7.6 % , 50cl

Dark doppelbock tasting of toffee and noticeable alcohol flavours

Maisel

Maisel Hefe Weiss Bier - 5.7 % , 50cl

Fuller stronger and deeper in colour than most German pale wheat beers

Paulaner

Salvator - 7.5%

Deep amber, buttery-malty aroma and toffeeish flavour.

Schlosser

Alt - 4.8%

Flavours of brown sugar, becoming nuttier, firmer and drier in the finish.

Schneider

Aventinus - 8 % , 50cl

Strong fruity malt flavour marks this original strong dark weisse

Schultheiss

Berliner Weiss - 3.3 % , 33cl

Refreshing lactic sourness sometimes offset by the addition of flavoured syrup - Red (raspberry) or Green (woodruff)

Weltenburger

Hefe-Weiss Dunkel - 5%

Spicy chocolate aroma with a spicy nutty taste, dry finish

Ireland

Guinness

Extra Stout (Antwerp) - 8.0 % , 33cl

Intensely roasty export stout. Brewed in Dublin for the Belgian market

Poland

Zywiec

Zywiec - 5.7 % , 50cl

Popular Polish interpretation of a Pilsner

Russia

Baltika

Baltika - 4.8 % , 50cl

England

Greene King

Strong Suffolk - 6.0 % , 50cl

Rare and interesting example of a vatted ale

Harveys

Imperial Stout - 9.0 % , 33cl

Dark and sweet with liquorice flavours.

Woodfordes

Norfolk Nip - 8.5 % , 33cl

Dark barley wine based upon Steward & Patteson recipe of 1929

USA

Alaskan

Smoked Porter - 6.5 % , 47.3cl

Brewed with malt smoked over alder wood and water from the Juneau Ice Field. Dark, smokey and robust

Dixie

Blackened Voodoo - 5.3 % , 33cl

American dark lager

Goose Island

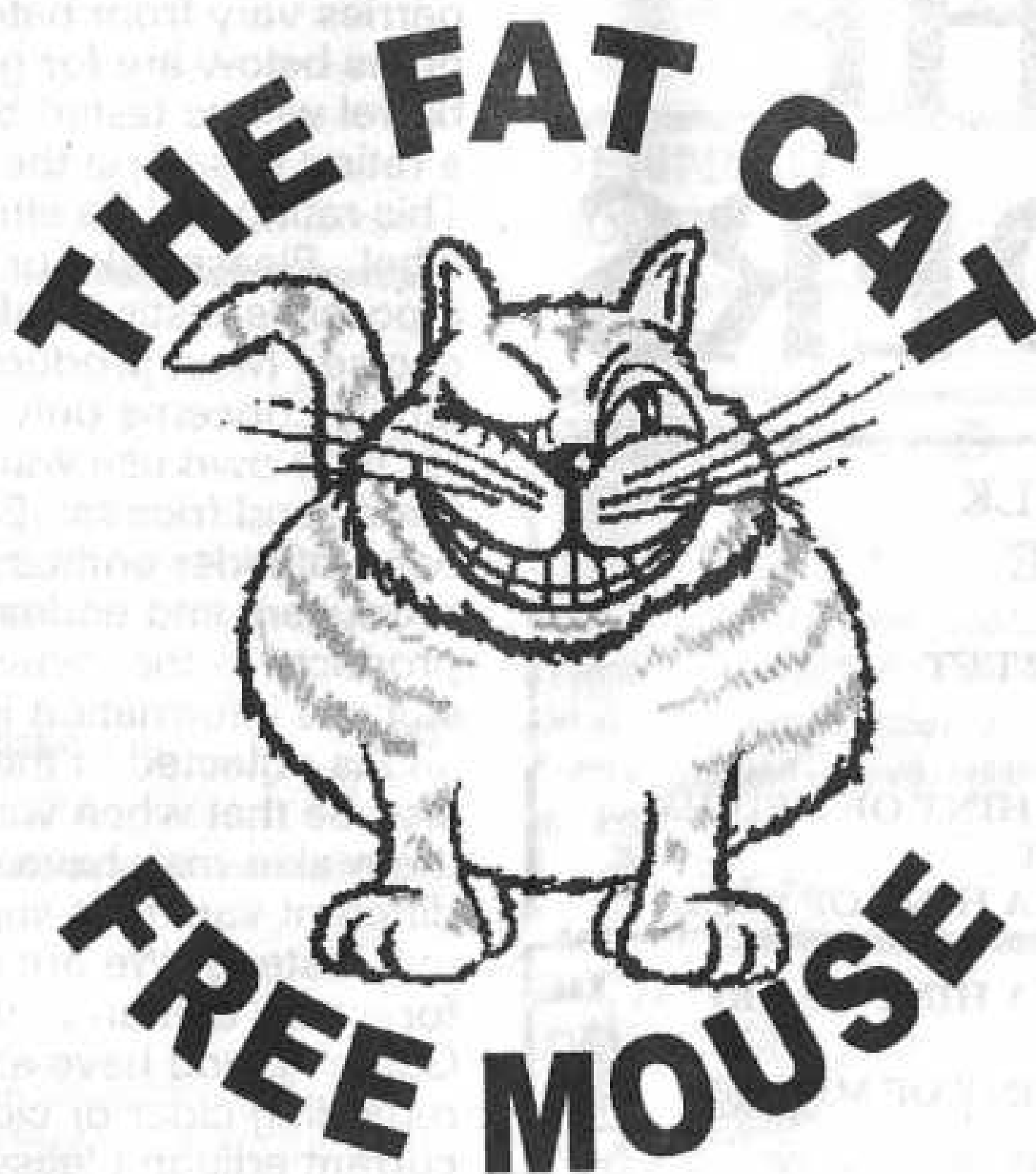
Honkers Ale - 5 % , 35.5cl

Interesting Chicago - brewed pale ale. Strong but balanced malt and hops

India Pale Ale - 5.9 % , 35.5cl

Described by the brewery as "a hop - lover's dream" and who are we to disagree

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THE CIDERS

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

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 their 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.

If you cannot help in the week remember we also need bodies to set up and especially take down the Festival on Sunday.

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. Most producers of cider are small family concerns only producing enough for their own use with a little left over for family and friends. Each year our hardy band of cider enthusiasts discover new producers and endeavour to bring their products to the festival. In such circumstances information is necessarily scarce and is reflected in the notes below. It may also be that when we collect the orders the maker may have decided that a different variety is superior and will send that instead! We are currently researching for a new edition of the 'Good Cider Guide', if you have any information regarding cider or cider-makers not in the current edition please see any member of the cider bar.



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AVALON

SOMERSET

Avalon, 6.5

Hugh Tripp has been making his organic cider since 1986. He uses a trin screw press and straw cheeses.

BANHAM CIDER

NORFOLK

Farmhouse, sweet 5.6

Local producer of 10 years standing with own outlet, the Cider Shed, at Banham. Ryan Burnard produces his cider from a mixture of cider and culinary apples.

Rum Cask, medium 6

Farmhouse, medium 6

BROOME FARM

HEREFORDSHIRE

Broom Farm, 7

Stored on a cool cellar, the bottled versions of Mike Johnsons ciders are considered by some to sport the finest labels in the country. The actual cider, as available here, isn't so bad either! We are lucky to have some of the limited production perry a

BURROW HILL

SOMERSET

Burrow Hill, 6.5

Julian Temperley has produced cider for the last 30 of the farms 150 years of production. Over 40 varieties of apples are grown on the farms own orchards and is are blended and served unfiltered. In 1989 Julian was granted the first cider distilling licence.

CASSELS

CAMBRIDGESHIRE

Dabinett, med dry 8.3

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. The only known commercial producer in Cambridgeshire

Yarlington Mill, dry 8.4

CRONES

NORFOLK

User Friendly, med dry 6.2

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.

Original, med dry 7.5

DENNING

SOMERSET

A newly discovered producer from near Yeovil. Investigations continue into this uniquely flavoured product.

GREENWOODS

NORFOLK

Medium, 6

Although apple juice forms the bulk of Trevor Greenwood's production, cider provides a welcome diversion. Using mainly dessert apples the cider is fermented from Norfolk yeast and is served unfiltered. Last years winner at this festival.

Dry, 8

HUNT

DEVON

Hunt, 6

A family concern producong cider from their own 20 acre orchard since 1954.

KINGFISHER

NORFOLK

Sweet, 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.

Bone Dry, dry 7.5

dry and acidic.

MALVERN MAGIC

HEREFORDSHIRE

Cognac Barrel,

The only detail known is that this cider is fermented in old brandy casks.

MOORE

GLOUCESTERSHIRE

A small producer who lets their product speak for itself.

PERRY'S

SOMERSET

Perry's Special, 6

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

SHEPPY

SOMERSET

Oakwood Special, 6.5

A producer of over 200 years standing, the family moved to the present site in 1918. A visitor centre and shop at the Bradford on Tone farm and museum adds to the attraction. The Oakwood Special is normally only available in bottles so the festival has been lucky to get some.

WHIN HILL

NORFOLK

Sweet, 7

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.

Dabinett, med/dry 8.2

Medium, 7

WHITE GATE

NORFOLK

Philanthropists Choice, med dry 6.5

Produced in East Norfolk by a publicity shy co-operative from their own apples, any profits from the enterprise are donated to local charities. This year, for the first time, they have allowed us to show two distinct blends.

Good Cause, med 6

WILKINS

SOMERSET

Traditional, 6.2

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

WINKLEIGH

DEVON

Autumn Scrumpy, 7.4

Rising Phoenix-like from the ashes of the late lamented Inch's cider, Winkleigh began life in 1999. David Johnson had 30 years cider making experience before branching out on his own on part of the old Bulmer owned site. All cider is fermented in the former site.

PERRY

BROOK FARM

GLOUCESTERSHIRE

Cook's Choice, 7

Enthusiast Bob Cook started with a single 40 gallon barrel in 1998 and has grown each year since. The names change every year depending on the blend.

BROOME FARM

HEREFORDSHIRE

Perry, 6.5

Stored on a cool cellar, the bottled versions of Mike Johnsons ciders are considered by some to sport the finest labels in the country. The actual cider, as available here, isn't so bad either! We are lucky to have some of the limited production perry and cider.

HARTLAND

GLOUCESTERSHIRE

Old Oak, 6

Wolves supporter Dereck Hartland stores his produce in oak barrels. A family concern of 50 years standing

HECKS

SOMERSET

Judge Amphlett, 6.5

Established in 1896 in Street the cider and perry is fermented in wooden barrels. Judge Apphlett is a single variety perry.

MALVERN MAGIC

HEREFORDSHIRE

New Meadow,

Single variety. See cider for producer details.

TROGGI

MONMOUTHSHIRE

Troggi, 7.5

Only known producer in Monmouthshire. Pathologist Michael founded the concern in 1986 and still used a press dating from 1892

WHIN HILL

NORFOLK

Medium, 7

See cider notes for details

FREE HOUSE

THE
ALEXANDRA
TAVERN

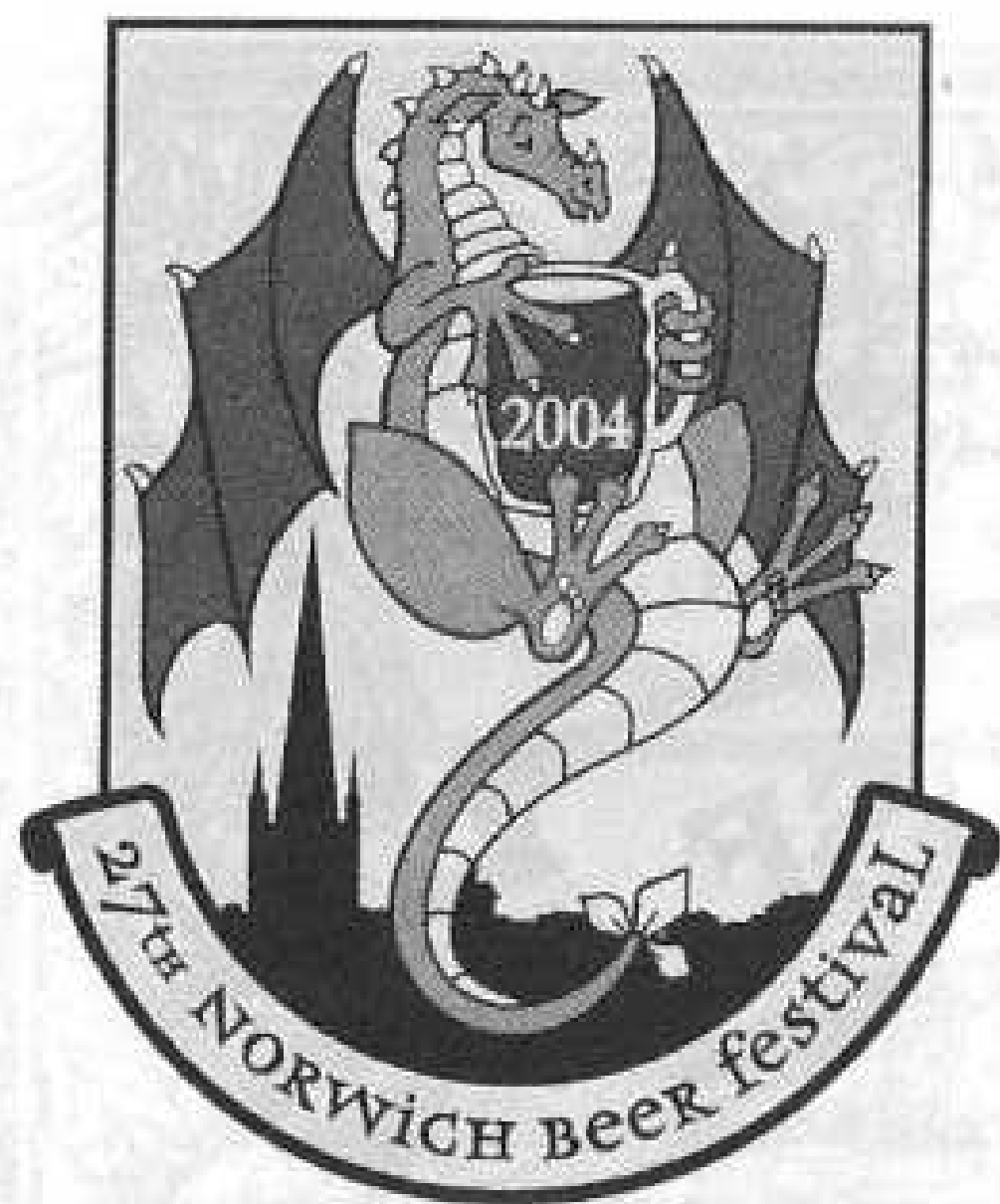
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Open log fire*

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Entries are invited for the competition to design a logo for the 28th Norwich Beer Festival. The festival will run from the 24th to 29th October 2005 here in St Andrews & Blackfriars Halls. We are looking for a design that reflects the culture of Norwich and Norfolk in conjunction with drinking Real Ale and contains all, or part of a dragon. The latter is important as it is now an established part of festival logos. 2005 is the 200th of the Battle of Trafalgar so a logo

LOGO COMPETITION

with a nautical theme could be relevant. It is likely the festival theme will be related to Nelson or Trafalgar. If there are any other relevant anniversaries or celebrations in 2005 that can be incorporated then so much the better.

We are not looking for a ready made final, full colour version. A rough idea that can be worked on is just as worthy of consideration.

Entries, which should be on A4 paper, can be in black and white or up to four colours and should be sent to: Beer Festival Logo Competition, 5 Hill Street, Norwich, Norfolk, NR2 2DT to arrive before February 15th. The winner will receive £100 and a selection of products bearing their logo as well as the satisfaction of seeing their logo displayed over most of Great Britain. The logo will be decided at the first Beer Festival meeting of 2005. If you would like to be involved in this or any other area of the festival watch the press or Norfolk Nips for details.

Urinal update.

Regular readers (no pun intended, honest) will recall that last year we reported on the removal of the railings from the early concrete urinal on St Crispins Way. The urinal, a listed building, is owned by Norwich City Council. When refurbished last year the railing attached to the building were removed without listed building consent. When I enquired I received, too late for inclusion in the programme the following information from an officer of the City Council ".... Specialist contracts T Gill & Sons carried out refurbishment to the main structure this year and the railings are currently being restored."

In fact I have heard that a decision was made to remove the railings and let them go for scrap. No application for listed building consent was deemed necessary for this work. I have asked English Heritage for their opinion on this.

This beer festival marks the third anniversary of the plywood door to the toilets outside St Andrews Hall. How long before they are converted to a money making coffee shop rather than provide a service needed by many.

Is it any wonder shop keepers complain about people using their doorways as toilets when facilities are closed? The City council



want people to use the City centre, so how about providing toilet facilities. Anyone waiting for a bus in Castle Meadow or St Stephens now has no access to a public toilet in the evening. Interesting to know even the toilets in City Hall are no longer accessible to the public.

Philip

Table Service.

One of my regular moans (yes I admit it) is that nowhere can one get table service in a pub in Norfolk. Well not to my knowledge. Now in pubs that have avoided the "refit" one can often see in the lounge bar where once the bell push was. I recall some 25 years ago a pub in Nottingham where one had to be seated to be served in the lounge. A few other pubs I have been in also had true table service. In one the man with an apron took your order, filled glasses from handpumps fixed on the wall, and brought the beer it to your table. So table service was once fairly common in the lounge of British pubs.

When we travel to Europe almost every bar offers table service. Indeed going to the bar is quite uncommon, unless one is actually drinking at the bar.

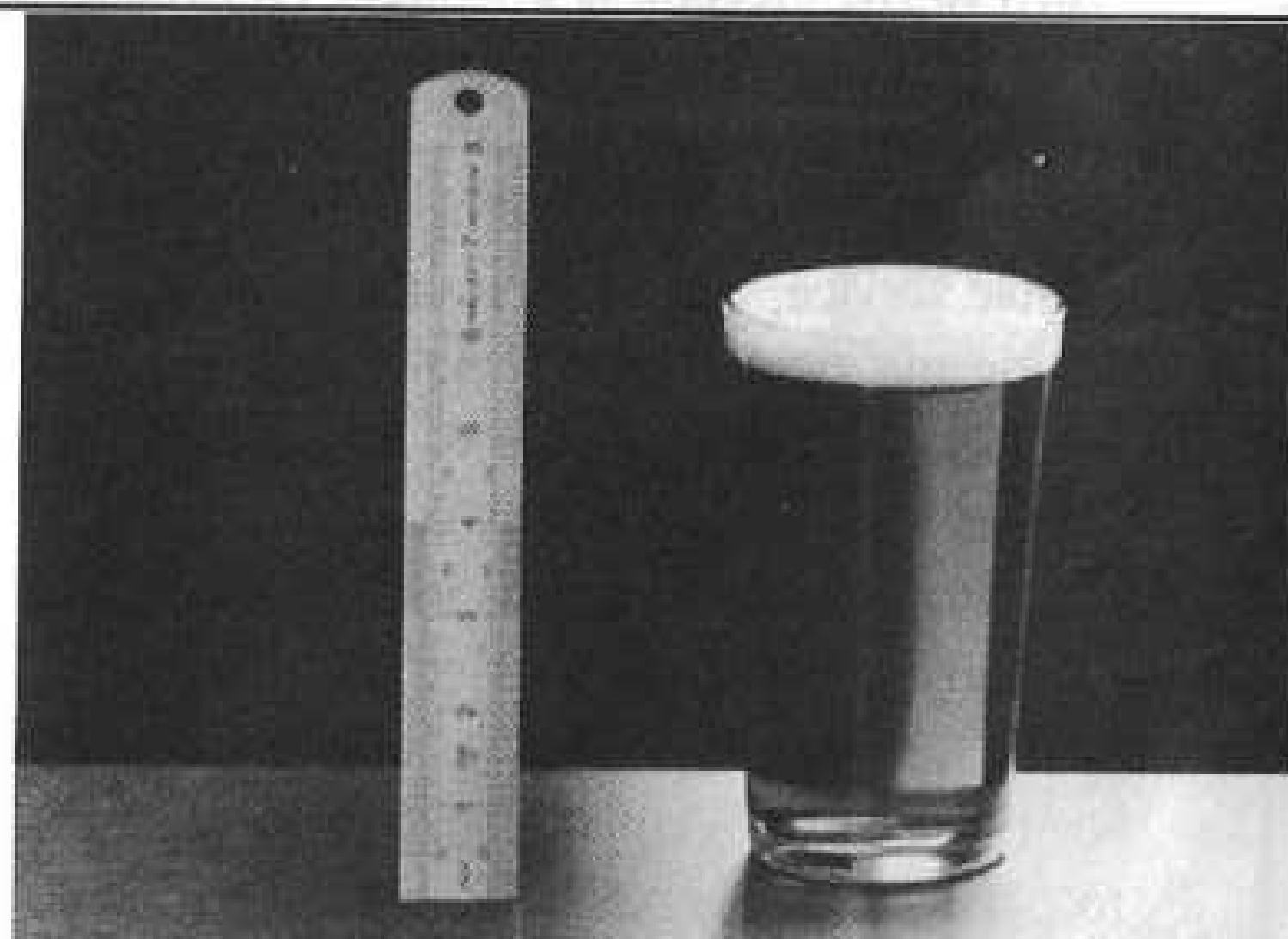
So why is it in these days when customer

service is recognised as important does nobody offer table service? When the unique selling point is sought, but nobody offers better service. I cannot be alone in wishing to remain comfortably seated with my friends; and when my glass is empty having a waiter ask me if I want another. Now as I write this I struggled for the term waiter, abroad there are a number of titles given to the skilled man who keeps supplies flowing to the table.

Table service must help retain customers, after all by the time one has got to ones feet one may as well "move on". Table service can also personalise the service. Advice on beer choice is easier to give without the barrier of the bar and curt "who's next". Those with disabilities don't have to struggle to carry their round from the bar.

So if you run a pub, why not think about table service in one room? In these days it might help to soften the blow of the £2.50 pint?

Philip



HOW DOES YOUR PINT MEASURE UP?

- Short beer measures cost drinkers £1 million a day
- 8 out of 10 pints are less than 100% liquid
- Pledge your support for an Honest Pint Law at

www.camra.org.uk or
call 0845 60 30 20 8



The new Logo to look out for on bottled beer.

Sadly many famous real ales are sold in supermarkets without the yeast in the bottle, to bottle condition them. Whilst better to drink than most of the National brands they are in our opinion not as good as the cask version. To encourage brewers to produce and sell more real ale in the bottle, that is in bottled conditioned form, CAMRA has produced a special logo. It will only be found on beers which conform to our standards, so look for it when shopping.

Branch and other Social Activities

The Campaign for Real Ale, CAMRA, is a national organisation, but at Local level, we all belong to one of over 150 local Branches. It is at local level that lots of social activities as well as some campaigning occur. It is also at branch level that surveys are undertaken and entries for CAMRA guides sorted out. We also of course organise and run Norwich Beer Festival.

Though based in Norwich we have 1300 members spread throughout our 2/3 of Norfolk (West Norfolk Branch cover Thetford, Swaffham, Burnham Market, Kings Lynn, and all points west).

Finding a venue for our annual general meeting is increasingly a problem with 50 or more attending this and the GBG voting meeting held in February.

CAMRA PRODUCTS STALL

FESTIVAL T SHIRTS

FESTIVAL RUGBY SHIRTS

FESTIVAL BADGES

CAMRA BOOKS

CAMRA ITEMS

**THE GOOD BEER GUIDE
2005**

and lots of other goodies

Our monthly branch meetings vary in attendance from 20 to 35. About half are held in a Norwich pub, and the remainder in the County, one of which is in the Great Yarmouth area. Branch meetings are where members can discuss things, both in the formal meeting where pub and brewery news is a popular item, and afterwards when informal talk is often about, err..... beer, pubs and breweries. Well actually, we are very much a social group, so a lot more is discussed. We also plan any local activities in support of National campaigns. Some branch meetings are more successful than others, that held at the Wolf Brewery (thanks to Wolf Witham) was perhaps rather unsuccessful in campaigning terms, as discussion of the excellent qualities of the Peach beer on offer seemed to take over.

Usually when meeting away from Norwich a coach to the meeting is provided, very handy as at the end of the night members are dropped off on either the inner or the outer ring roads. Thanks to Smiths Coaches for the reliable service, and understanding drivers. Talking of Coaches, about eight times a year the Social Secretary organises a Friday night mystery tour. We set off by coach from Norwich and visit five pubs in the evening, sometimes finding unexpected gems, and on a few occasions no real ale.

For those of us living in Norwich the ability to get out into the country without having to drink and drive is a real bonus.

Elsewhere you can read about the market town survey trips.

We have also continued our FFF's. The First Friday Five, when members have a mini pub-crawl round five Norwich pubs.

What else do we get up to? Well a group of us usually manage to get to CAMRA's national AGM in some area of Britain. Often we combine this with a visit to historic pubs

in the area the AGM is being held in, with "What's Brewing" pub expert Mick Slaughter as our guide.

We have had a camping weekend, members were able to enjoy a weekend at a country pub, with walks & cycle rides in the area. We have had our annual bowls match, this year at Earsham, where we narrowly lost to Ipswich Branch. However, N&N Branch won



Wolf brewery

on beer consumption.

We also organised an Ale Trail for January to March, and this year we are Launching at the Festival the new trail with organised jointly by us, Wherry and Bittern line Community Rail Partnership and one, which will run from 1st November to 31st March, and all pubs on it accessible by public transport. Now what have I missed out, The Christmas Quiz, Christmas Pub Crawl, visits to breweries, beer tasting, surveys for the Good Beer Guide,



our faithful charabang

pub awards, surveys for national pub of the year, visits to other beer festivals, and I am sure a lot I have forgotten about. So much, we didn't have time to enter a float in the Lord Mayor's street procession. Did I mention planning Norwich Beer Festival 2005?

Philip



Railway, North Elmham, venue of our Christmas Quiz

The Runners up in the Bowls Match, however we won for sartorial elegance



Local Guides, Pub Walks and Market Town Trips.

The last local guides produced by the branch covering the whole of the county were produced in 1993 and a revised Norwich a guide was produced in 1996.

In January 2003 we visited Great Yarmouth & Gorleston and surveyed many of the pubs there. From the results of these surveys in April 2003 we produced a mini guide entitled "Real Pubs in Great Yarmouth, Gorleston and Caister on Sea". This guide was not a comprehensive list of all pubs in the area but just those which provided customers with a choice of drinking cask conditioned beer.

Following the successful launch of this publication the branch committee had a discussion on the way forward to cover guides for other parts of our county. We eventually decided that it was not feasible to try and produce a comprehensive guide of all pubs, but we would produce a series of "pub walks" taking in pubs on selected routes. We decided to tackle Norwich first. As I had recently been appointed Branch Pubs Officer I was given the job of co-ordinating this.

During the latter half of last year and the first half of this year between us we have devised six pub routes around various parts of the city centre and suburbs of Norwich. Those of you who were at last years Beer Festival may recall display boards in Blackfriars Hall with pictorial examples of how three of the pub walks would look. This has now been completed and six walks have been published in leaflet form, with a map of the route, a colour photo and description of each pub. They are now available for purchase at The Products Stall.

At our last Branch AGM in January a motion was passed that we should make periodic trips to local Norfolk market towns as part of our campaigning. The reason behind this motion being that at present our calendar of events in-

volves "Friday Fives" where we visit five pubs in Norwich on the first Friday of each month. We also have "County Mystery Trips" when we hire a coach and go visiting rural pubs around the county. Pubs though in the market towns though tended to get left out with no or very few visits to them at all. By introducing Market town trips we are plugging that gap.

So far we have visited Cromer, Diss, to Wells, Blakeney and Sheringham on a summer day trip and most recently, Attleborough. We have used these trips as the basis for compiling pub walks for county locations to add to the city ones already completed. So far three pub walks have been compiled. These being Cromer, Diss and Wells-next-the-Sea. Examples of these are displayed in Blackfriars Hall. The Attleborough and Sheringham ones are still to be made. If you have any ideas for your own town please let me know on E-mail w.wordsworth@ntlworld.com or by post 16 Grove Avenue Norwich NR1 2QD

Warren Wordsworth

The first page of four, walk 5

Pub Walks Around Norwich

No 5 South Norwich

Starting in St Stephens Street, one of the main shopping areas in the city, walk up the road on the left hand side towards Queens Road. The short walk will take you past parts of the old medieval city wall, some of which can be seen to your left as you look towards the current development of the bus station.



The Champion

Original pub sign had boxer Daniel Mendoza on it, I suspect the first landlord liked bare fist fighting. Pub sign still has Lacons Ales on it. Was a Lacons Pub for many years and run by the same landlady for nearly thirty years. 1999-2000 Evening News Pub of the year.

At the roundabout take the underpass and cross diagonally. At the far end of the underpass, bear right up the steps and you will see The Champion on the left hand side. From here you can see the extensive development taking place on the site of the old Nestle/Macintosh sweet factory plus an extensive section of the old city wall which runs almost the entire length of Chapelfield Road.



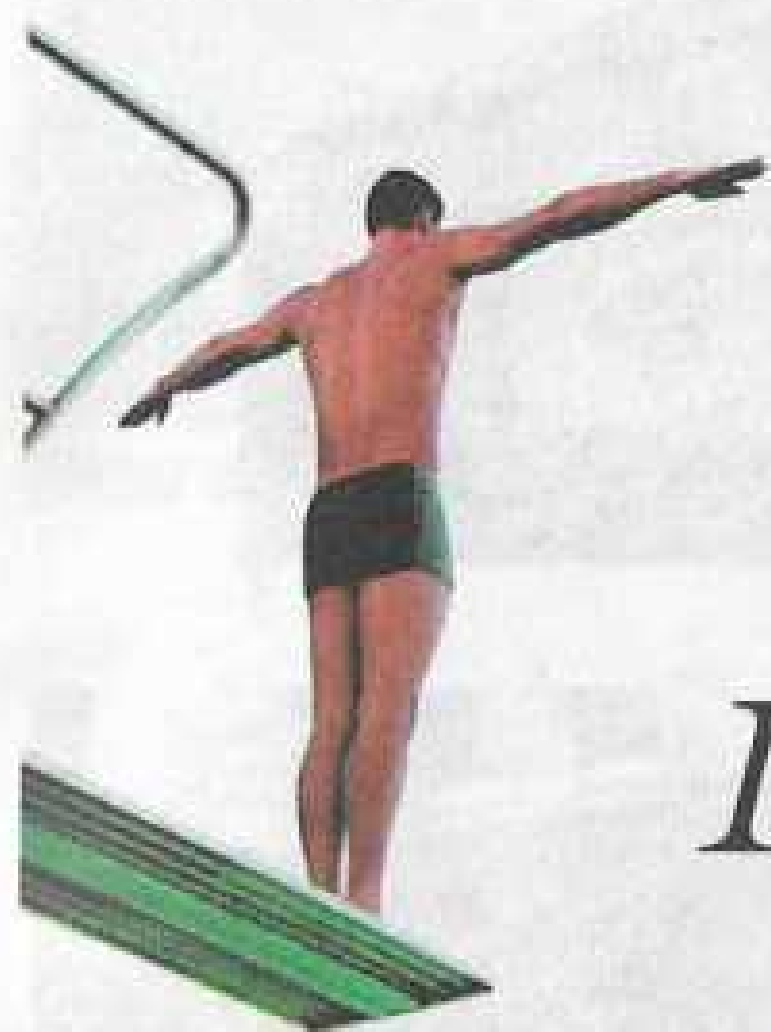
The Coachmakers Arms

It is reported that this was once a leper house. On the exterior is a casting of St. Stephens Gate, taken from a book dated 1791. There is a flint partition inside with a casting of St. Stephen. Re-opened October 1999 after extensive refurbishment.

When leaving The Champion, turn right and bear right into St Stephen's Road. The Coachmakers Arms is immediately on the right. Note the large mural on the wall above the entrance to the Nedeham Court bar depicting an historic picture of St Stephen's Gate, which was one of the old gatehouses into the medieval city. On leaving the Coachmakers, turn right and cross St Stephen's Road and walk along Victoria Street to the T-junction with Grove Road. Turn right and cross at the pelican crossing, and continue along Grove Road.



Trafford Arms



Drink *Different*

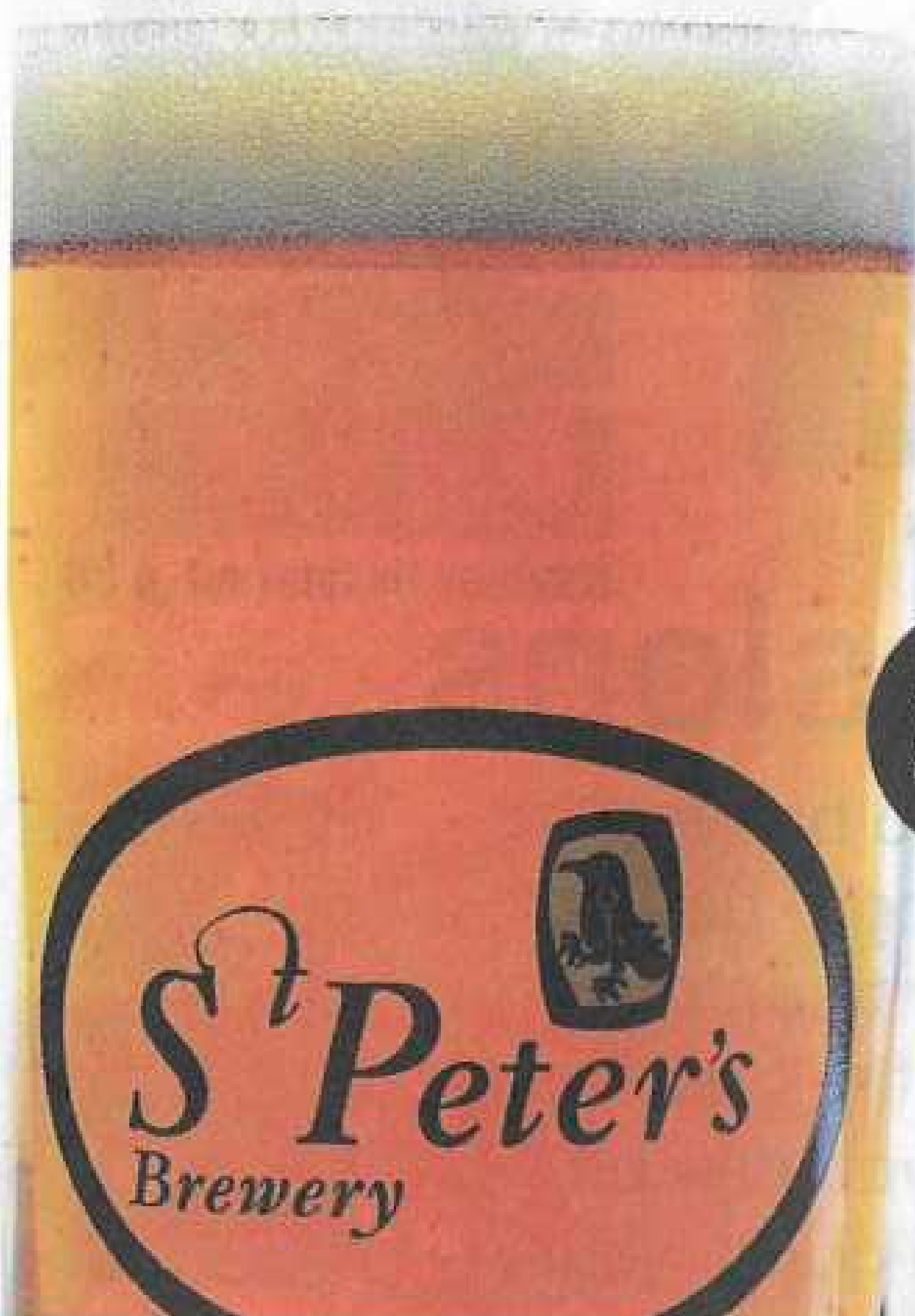
Whether drawn from the Landlord's pump or poured from our unique bottle, with St Peter's you'll soon taste the difference.

Maybe it's down to the water, filtered through chalk deep beneath our brewery.

Or, could it be the unique balance of East Anglian malt, carefully selected hops and the time-honoured skill of the Master Brewer?

How about the inspiration created by our historical surroundings - a beautiful 11th Century moated medieval hall situated in the heart of rural Suffolk?

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in quality
freehouses
throughout
Norfolk



Fat Cat p 23

This section is about half scale of the city centre map follow St Benedict's road out of city centre, cross to Dereham Rd.



Nelson p8



Alexandra p 27

City pubs at the time the original map was drawn

Footways or pedestrianised streets



Bengal Spice p 11



Reindeer p 54



Bombay Restaurant p 58

Between Sessions

Some suggestions of where to go between, before and after sessions. For more details look at the relevant advertisements on the pages indicated. We only invite the best establishments to advertise, so you can be assured of a warm welcome and good value.



Champion p 14



Duke of Wellington p 51

14

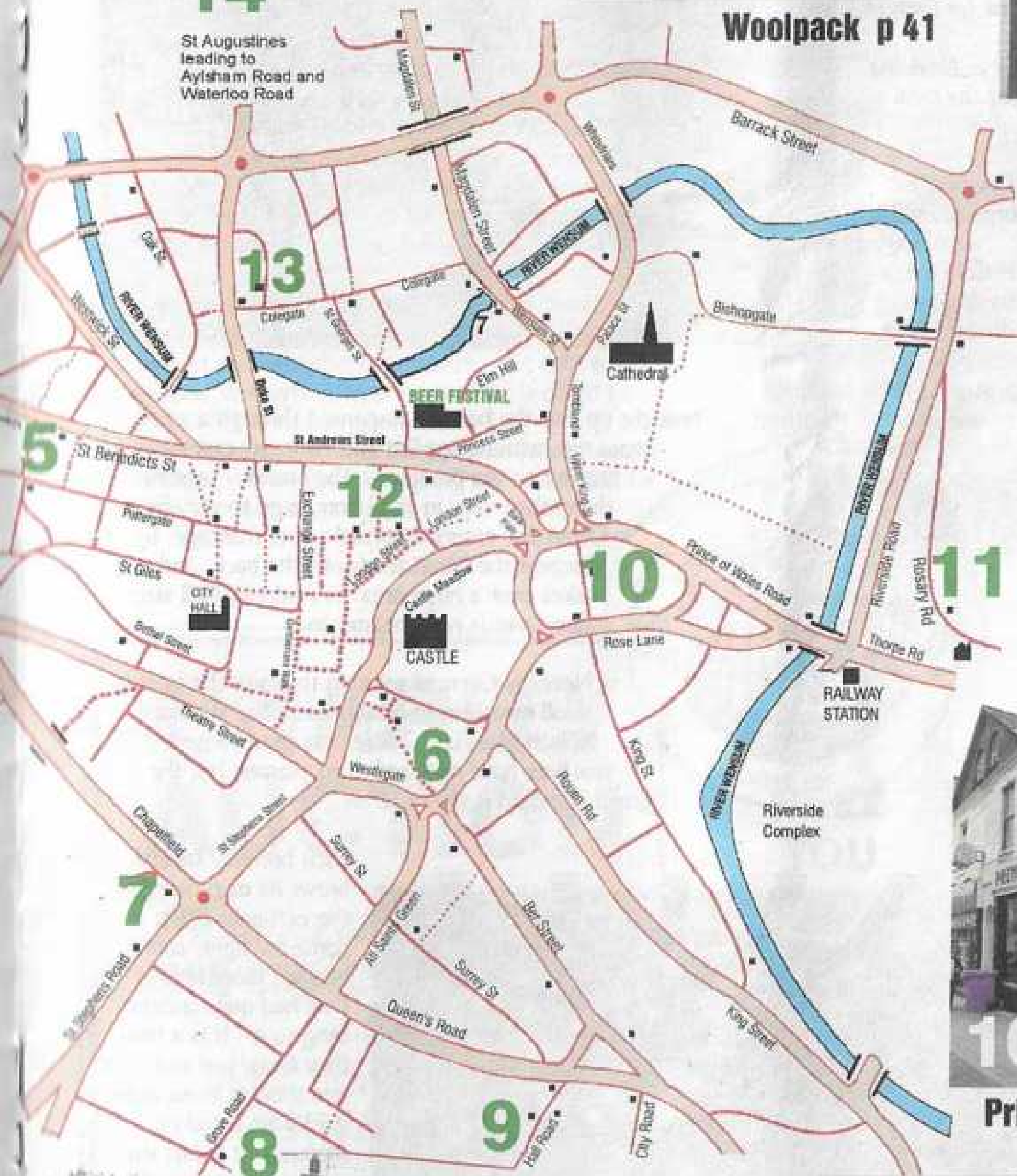
St Augustines
leading to
Aylsham Road and
Waterloo Road



Woolpack p 41



Thai Lanna p 55



Rosary Tavern p 5



Prince of India p 24



p45



Trafford Arms - back cover



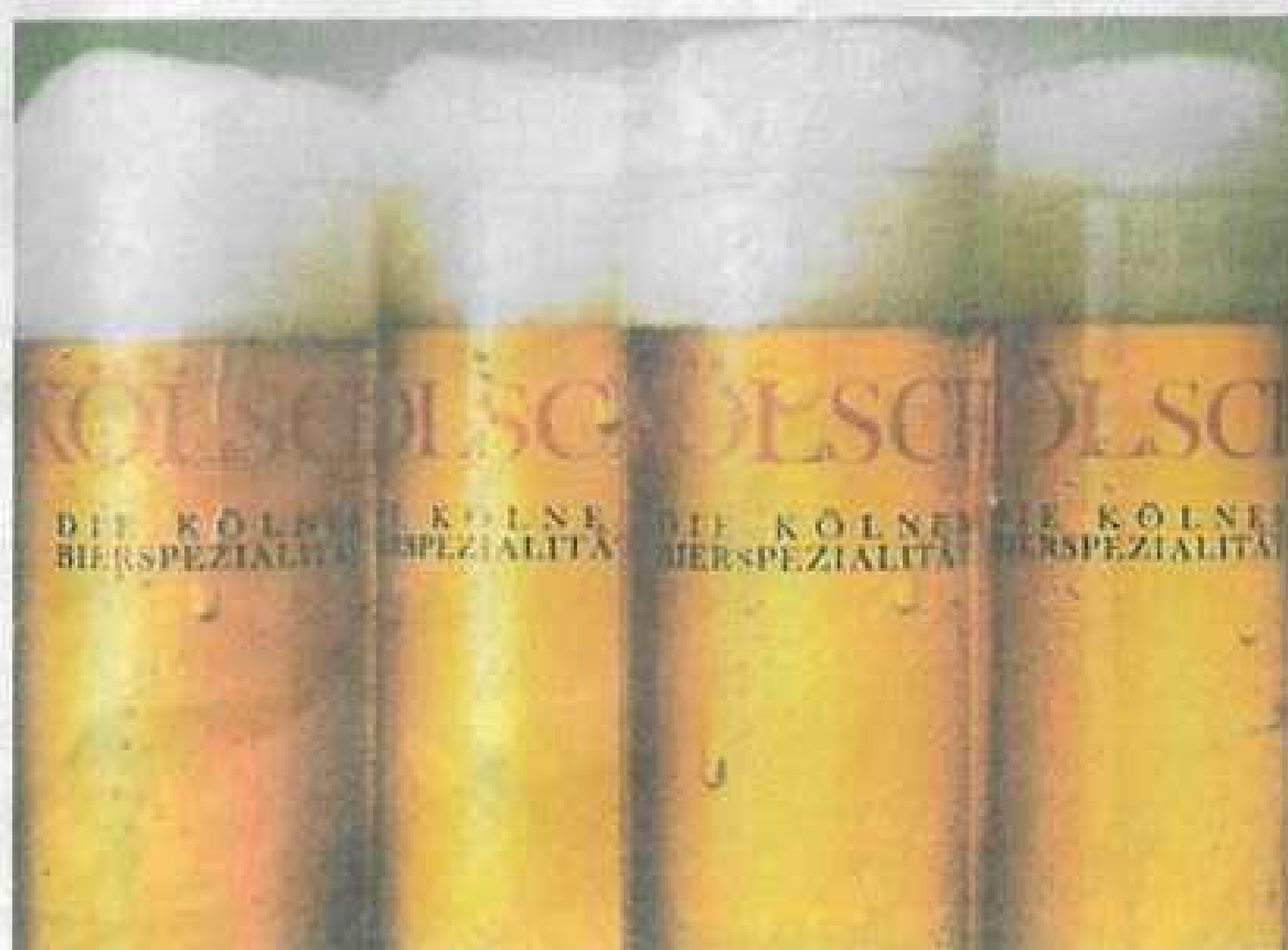
Kings Arms p 21

KÖLSCH

With cheap air fares it is now easy to visit a European city for just a weekend. My Birthday trip was to Cologne. Flying from Stanstead by German Wings (£52 each with taxes), in less than an hour we were out of the airport clutching a 48 hour museum and travel pass (£14). 40 minutes later we were in our large hotel room (£48 including breakfast for both of us). Soon we were off to explore the City. Now the point of this feature is to talk about the local beer called Kölsch.



This beer is brewed by 24 brewery houses in Cologne or the immediate surroundings. It is now a protected name, in that no one may call their beer



brought up into the bar and dispensed through a small brass tap, with no applied gas. In most cases it is brewed on the premises. The brewery taverns themselves vary in size, from large to very large. Often one enters a normal street frontage, to discover the bar extends out the back, and takes over a huge area. St Andrews Hall size floor area is not uncommon.

Kölsch unless it is brewed traditionally in the area.

The beer itself is a top fermented beer, that is naturally conditioned in wooden or metal casks. The beer is



Now the German solution to warm flat beer is small measures in a tall glass. The standard Kölsch glass is 0.2 litre, less than 1/2 pint. A few bars have midi and maxi glasses, but the agreed standard is the 0.2l.



Each brewery tavern brews its own beer, and the certainly differ. Some are light, some heavier, more malty. One had quite a citric tang to it. It is a beer they brew, just one beer, and though a few other drinks are listed on the menu, it is just the one beer most people were drinking.

One enters the bar, and finds a seat, in less than a minute a waiter comes to serve you. He goes off to the bar, where a cellerman will fill glasses freshly as required, and these are then transported to ones

table in a circular holder with spaces for a dozen or so glasses. On delivery a note is made of the number of glasses delivered, in most cases by ticking a beer mat. As soon as the glass is drained one is asked if another is required. Steadily the number of ticks on the beer mat build up. The beer is about 5% ABV and it works out at about • 1.10 a glass, something over £3 a pint. Not bad considering the service. The waiters clearly entertain in their serving technique.

Of course all this drinking soon makes one peckish, and food is available at very reasonable cost. A good meal for less than • 10, a feast for less than • 20. The food tends to be traditional German, with the odd concession to international cuisine, such as a pasta dish.

Now I could give my opinion of the brew houses we visited, but that would be unfair, as some for some reason I seem to recall less clearly than others. My favourite was Paffgen, a beer with plenty of flavour, and the building was quite cosy. The food looked excellent value as well.

What else of the weekend? Well Colonge is the cultural capital of Rineland, with many art galleries and museums. It is also an excellent shopping centre. We only scratched the surface, so maybe a return sometime is called for.

The flight home was on a modern airbus, just as quick and efficient. All in all, a very good weekend break for someone who likes a good beer.

Philip



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YOU
TO
HELP
RUN
THIS
FESTIVAL**

**OR
NEXT
YEAR
NEITHER
OF US
WILL BE
HERE**

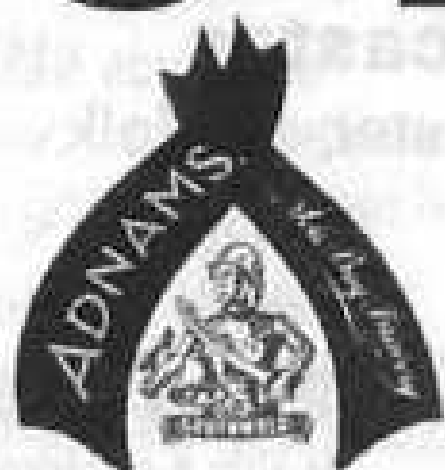


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The Beerlist



Adnams

Southwold, Suffolk

Southwold Bitter abv 3.7 %

A definitive hoppy aroma with malty echoes. This continues through with a satisfying balance of flavours to a long, sustained finish that slowly turns to raspberry dryness.

Barleymow abv 4.5 %

Strong pale bitter.

Fisherman abv 4.5 %

Rich and complex, but clean and refreshing, deep copper-red ale. Roasted nuts and dark chocolate dominate the aroma, with lingering flavours of liquorice and dried fruits.

Anglo Dutch

Dewsbury, West Yorkshire

No Doubt it's t'Stout abv 5.2 %

A red-black stout full of malt and roast barley.

Spikes on 't 'way abv 4.2 %

Pale bitter with citrus/orange flavour and dry, fruity finish.

Archers

Swindon, Wiltshire

Autumn Ale abv 4.5 %

Fruity autumnal ale.

Madge Wildfire Steam abv 4.2 %

Ghost Train abv 4.3 %

His Lordship's Whiskey abv 5.2 %

Beer with whiskey added.

Atlas

Kinlochleven, Argyll

Latitude abv 3.6 %

Dry, bitter summer ale with an intense hoppiness throughout. Refreshing with a taste of grapefruit and a slightly astringent finish.

Tempest Cloudy Wheat abv 4.9 %

Cloudy wheat beer.

Banks & Taylor

Shefford, Bedfordshire

FLY

Black Dragon Mild abv 4.3 %

Dark, rich in flavour, with a strong roast barley finish.

Phantom Thirst abv 4.5 %

One of B & T's Spooky range of beers. Pale gold and hoppy.

Barum

Barnstaple, Devon

Original abv 4.4 %

Copper Coloured beer with a fruity palette and bitter sweet aftertaste.

Barnstablaster abv 6.5 %

Strong winter warmer style beer.



Batemans

Wainfleet, Lincolnshire

WY 1/2

Mild abv 3.1 %

One of the classic mild ales, with a slightly bitter finish, a ruby-black gem.

XB abv 3.7 %

A mid-brown balanced session bitter. The taste is dominated by the house style apple hop.

THE 2

Salem Porter abv 4.7 %

Ruby black beer. The aroma is liquorice with a subtle hint of dandelion and burdock. Smashing.

Victory abv 5.9 %

A full flavoured and aromatic Strong Pale Ale, with a predominantly fruity aroma with a malty palate balanced with an exquisite hop character deceptively drinkable.

Bazens

Salford, Gt Manchester

Red Shed abv 3.8 %

A version of Pacific Bitter but redder in colour. This is brewed for Forever Reds - the fundraising group for Salford City Reds Rugby League Club.

Flying Zebra abv 4.3 %

Seasonal ale.

Beartown

Congleton, Cheshire

Bear Ass abv 4.0 %

Dark ruby-red, malty bitter with good hop nose and fruity flavour.

Bearskinful abv 4.2 %

A tawny, malty beer, with a clean hop finish.

Black Sheep

Masham, North Yorkshire

Black Sheep Special abv 4.4 %

A well-rounded and warming bitter beer with a good helping of hops and fruit in the taste and aroma.

Riggwelter abv 5.9 %

A fruity bitter, with complex underlying tastes and hints of liquorice and pear drops leading to a long, dry, bitter finish.

Blue Moon

Barford, Norfolk

Easy Life abv 3.8 %

A pale brown, easy-drinking session beer. Gentle toffee and malt aroma.

Sea of Tranquillity abv 4.2 %

Mid brown complex bitter with solid malty taste.

HoneyMoondance abv 4.7 %

Amber-coloured, with a rich elderberry aroma, matched by a solid fruity taste. Now with added honey.

Hingham High abv 5.2 %

Red-brown coloured with a good balance of hops and bitterness.

Bowland

Clitheroe, Lancashire

Bowland Oak abv 4.0 %

Copper coloured fruity bitter with marmalade flavours throughout.

Sawley Tempted abv 3.7 %

hmmm! We could well be.

Brancaster

Brancaster, Norfolk

IPA abv 3.7 %

Pale ale from new brewery.

Old Les abv 5.0 %

Is this a customer?

Brewster's

Melton Mowbray, Leicestershire

Hop a Doodle Do abv 4.3 %

Seasonal ale.

Lola abv 4.8 %

Surely a wicked woman, Mr Davies.



Buffys

Tivetshall St Mary, Norfolk

Norwich Terrier abv 3.6 %

Light and crisp with a refreshing hoppy character and grapefruit notes.

Bitter abv 3.9 %

A comfortable, easy-drinking beer, with a slight blackcurrant fruitiness.

Hopleaf abv 4.5 %

An easy drinking amber brew with a hint of vanilla and honey overtones. SIBA Champion in 2003.

Caledonian

Edinburgh, Lothians

Deuchar's IPA abv 3.8 %

Extremely tasty refreshing beer with oodles of flavour. CBOB winner 2002.

80/- abv 4.1 %

A predominantly malty, copper-coloured beer.

Golden Promise abv 4.4 %

The original organic beer, pale in colour, with pronounced hop character. Floral and fruity on the nose.

Castle Rock

Nottingham, Nottinghamshire

Harvest Pale Ale abv 3.8 %

A pale beer brewed with a gently-kilned malt and an aromatic blend of American hops.

Bank Vole abv 3.9 %

Brewed in support of the local Wildlife Trust. Pale and refreshing, the grist contains malted oats.

Cervesera Atesana

Barcelona, Spain

St Batracio's Ale abv 4.3 %

Zhykuta Ale abv 5.1 %

Cabo Verde Ale abv 5.7 %

We have no idea what these Spanish ales taste like, give it a try you might be pleasantly surprised.

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Chalk Hill

Norwich, Norfolk

Tap abv 3.6 %

A copper-coloured session beer, with a malty, hop-based aroma.

CHB abv 4.2 %

An even-tasting brew, tawny-coloured with equal amounts of malt and hops and slight honey notes.

Flintknapper's Mild abv 5.0 %

Dark brown, rich flavoured mild. Light roast malt aroma with chocolate overtones fading to a slight sweetness.

Church End

Nuneaton, Warwickshire

Goats Milk abv 3.8 %

Church End started brewing in a former coffin shop next to the Griffin Inn, Shustoke.

Pooh Beer abv 4.3 %

A bright golden beer brewed with honey. Sweet, yet hoppy.

City of Cambridge

Chittering, Cambridgeshire

Rutherford IPA abv 3.8 %

Satisfying session bitter with a soft hoppy, bitter-sweet balance. water. Crisp golden ale.

Sunset Square abv 4.4 %

The brewery holds a conservation award for the introduction of native reed beds at its site to naturally treat its brewery

Copper Dragon

Skipton, North Yorkshire

Dark Ale abv 3.5 %

A recipe from days gone by. The use of coloured and roasted malts give a unique rich and luscious flavour.

Best Bitter abv 3.8 %

A refreshing amber coloured best bitter, with a well-balanced malty and hoppy flavour.

Country Life

Bideford, Devon

Old Appledore abv 3.7 %

Chestnut coloured brew with nutty bitter taste.

Golden Pig abv 4.7 %

Golden coloured beer made with Challenger hops, smooth and slightly sweet.



FINE ESSEX ALES

Crouch Vale

South Woodham Ferrers, Essex

Brewer's Gold abv 4.0 %

Striking grapefruit nose leads to a beer of generally citrus hoppy character, underpinned by a perfumed sweetness and an aftertaste of orange wine gums. Which is nice.

Brewer's Extra Gold abv 4.5 %

Stronger version of Brewers Gold. Winner at Norwich last year.

Anchor Street Porter abv 4.9 %

A strong and substantial dark ale, brewed using roasted malts and dry-hopped for a fuller flavour.

Dent

Dent, Cumbria

Windy Weather abv 4.5 %

Seasonal ale from this brewery

Ramsbottom abv 4.5 %

Complex mid-brown beer with unusual combination of flavours.

Doghouse

Scorrier, Cornwall

Cornish Corgi abv 4.5 %

Established in the former dog rescue kennel at Startrax Pets Hotel in 2001, the five barrel brewery produces a wide range of products all with a dog theme.

Dingo Lager abv 5.0 %

Lager with a doggie theme.

Downtown

Downton, Wiltshire

Chimera Gold abv 4.3 %

Amber gold beer brewed with organic First Gold hops.

Chimera Wheat abv 4.7 %

Golden wheat beer with clean aftertaste and slight citrus flavours.



Elgood's

Wisbech, Cambridgeshire

Black Dog abv 3.6 %

Muscular ruby/black, dry mild with a defined liquorice character. Multi award winner.

Old Black Schuck abv 4.5 %

Darkness fans rejoice. Well balanced cask conditioned stout with a smooth dry finish.

Winter Warmer abv 7.5 %

Satisfying winter ale.

Enville

Stourbridge, West Midlands

White Dwarf abv 4.2 %

A clean, well-balanced, golden, sweet bitter, light in flavour.

Ginger abv 4.6 %

Ginger beer how it's supposed to be. A brewery based on a picturesque Victorian farm complex, using recipes passed down from the proprietor's great-great aunt.

Exmoor

Wiveliscombe, Somerset

Wild Cat abv 4.4 %

Warming brown beer, dry and hoppy with a touch of autumn berries.

Beast abv 6.6 %

Complex porter style beer, brewed with liberal use of chocolate and crystal malts.

Facer's

Salford, Gt Manchester

Crabtree abv 4.3 %

Part of the Salford brewing syndicate along with Bazens brewery.

Landslide abv 4.9 %

A mid brown beer with a nice fruity aroma which follows through into the taste (black cherries).

FL 2 1/2

SL 2 1/2

Arthur
FL Black Velvet 4%

Fenland

Chatteris, Cambridgeshire

Amber Solstice abv 4.1 %

Amber coloured malty beer with glorious citrus and pine nut overtones.

Sparkling Wit abv 4.5 %

Award winning wheat beer. Slightly sweet.

Fox

Heacham, Norfolk

Norfolk Nectar abv 4.3 %

A new brew.

Cerberus Norfolk Stout abv 4.5 %

Cerberus was the fierce dog that guarded the entrance to Hades.

Branthill Pioneer abv 5.0 %

Brewed with pioneer hops.

Freeminer

Cinderford, Gloucestershire

Speculation abv 4.8 %

An aromatic, chestnut-brown, full-bodied beer with a smooth, well-balanced mix of malt and hops, and a predominately hoppy aftertaste.

Fuller's

Chiswick, London

Mr Harry abv 3.9 %

Classic, available again after a ten year absence.

Honeydew abv 4.3 %

Honey Dew is a refreshing golden beer which is brewed entirely from English organic malt and hops and is laced with the finest organic honey, which lends the beer not only a wonderfully aromatic nose, but also outstanding smoothness.

Gale's

Horndean, Hampshire

Trafalgar abv 4.2 %

Seasonal ale from this long established family brewer. Golden brown, specially brewed to celebrate the Royal Navy's finest battle. A beer to savour by a true connoisseur.

HSB abv 4.8 %

Horndean Special Bitter (HSB) was first brewed in 1959 to meet a growing demand for a higher strength bitter. A mid-brown beer with a fruity aroma. Sweet.

Glastonbury

Somerton, Somerset

Holy Thorn abv 4.2 %

An amber beer with a rich complex malt flavour. Brewed with vanilla, chocolate and French orange liqueur to give a subtle flavour.

Hedge Monkey abv 4.6 %

A ruby bitter with toffee/coffee undertones that give way to a medium hopped, spicy aftertaste supplied by Goldings hops.

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Goacher's

Maidstone, Kent

Fine Light Ale abv 3.7 %

A pale, golden brown bitter with a strong, floral hoppy aroma and aftertaste.

Crown Imperial Stout abv 4.5 %

A classic Irish-style stout with a clean palate and satisfying aftertaste from Kent Fuggles hops.

Goose Eye

Keighley, West Yorkshire

Barn Pot Bitter abv 3.8 %

Hops and fruity flavours dominate the aroma and taste of this golden session beer.

Golden Goose abv 4.5 %

A straw coloured beer light on the palate with a smooth and refreshing hoppy finish.

Grainstore

Oakham, Rutland

Rutland Panther abv 3.4 %

Mild with a bite to it.

1050 abv 4.5 %

This full-bodied, tawny beer is hoppy and fruity right into the aftertaste.

Tupping abv 4.5 %

Bright golden coloured beer with sulphury aroma, and juicy hop flavour.

Grand Union

Hayes, Middlesex

Gold abv 4.2 %

A yellow-coloured beer brewed with East European, German and American hops, giving fruity hop notes on the nose and in the flavour. The aftertaste is crisp and dry.

Stout abv 4.8 %

A sweetish black beer balanced with a dry, clean finish.

Green Dragon

Bungay, Suffolk

Chaucer abv 3.7 %

Copper coloured beer. Some butter and caramel notes in the aroma. Dry and malty.

Bridge Street abv 4.5 %

Good strongish bitter with pleasant finish

Green Jack

Lowestoft, Suffolk

Orange Wheat abv 4.2 %

Wheat beer with loads of orange flavours.

Premier Canary abv 5.0 %

Brewed for Norwich's elevation to the premiership??. Stronger version of Canary.

Cherry Popper abv 8.5 %

Cherry beer.

Greene King

Bury St Edmunds, Suffolk

Suffolk Summer abv 4.3 %

Light summer style ale.

Hampshire

Romsey, Hampshire

Ironsides abv 4.2 %

Pale brown in colour. CBOB winner 2004. Solid fruity taste with lasting hops and malt finish.

Harveys

Lewes, East Sussex

Old abv abv 4.3%

A soft full beer with a nutty palate

Star of Eastbourne 5.5%

A new beer to try

Bonfire Boy abv 5.8 %

Harveys first brewed and bottled Bonfire Boy as a tribute to the emergency services, following the fire in July 1996 which destroyed the brewery shop and offices. The brew has a subtle smoky character.

Harviestoun

Dollar, Clackmannanshire

Ptarmigan abv 4.5 %

A well-balanced, bitter-sweet beer in which hops and malt dominate. The blend of malt, hops and fruit produces a clean, hoppy aftertaste.

Hereward

Ely, Cambridgeshire

Bitter abv 3.6 %

Standard bitter, new brewery to the festival.

Oatmeal Stout abv 4.2 %

Stout with some oats added.

The Champion Freehouse

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Hook Norton

Hook Norton, Oxfordshire

Steamin' On abv 4.4 %

A dark reddish – brown ale with a slightly smokey flavour, due to the addition of Peated Malt, normally used in Whisky Old Hooky abv 4.6 %

A well-balanced and full-bodied pale copper beer that is fruity with pale and crystal malt and hops on the aroma and taste. The hoppy character gives way to a sweet and fruity finish.

Hop Back

Salisbury, Wiltshire

Entire Stout abv 4.5 %

A rich, dark stout with a strong roasted malt flavour and a long, sweet and malty aftertaste.

Humpty Dumpty

Reedham, Norfolk

Lemon & Ginger abv 4.0 %

Light refreshing ale with citrus notes and a hint of ginger.

Swallowtail abv 4.0 %

Subtle bitter brew.

Claud Hamilton abv 4.1 %

With its dark brown colouration, this old-style oyster stout is a stirring mix of roast fruity sweetness.

Iceni

Mundford, Norfolk

Elevden Forest Gold abv 3.9 %

Light golden ale brewed with Brewers Gold hops.

Fen Tiger abv 4.2 %

Brewed with a hint of coriander, golden in colour.

Festival Special abv 4.5 %

What's this then Brendan?

Jennings

Cockermouth, Cumbria

Red Breast abv 4.5 %

Brewed with two classic English cone hops and naturally coloured malt, drinks with a full flavour for a warming glow.

Kelham Island

Sheffield, South Yorkshire

Pale Rider abv 5.2 %

A full-bodied, straw pale ale, with a good fruity aroma and a strong fruit and hop taste. CBOB Gold 2004.

Keltek

Lostwithiel, Cornwall

First Brew abv 4.5 %

New brew.

King abv 5.0 %

Pale amber coloured beer with subtle banana-orange flavour.

Lees

Middleton Junction, Gt Manchester

Bitter abv 4.0 %

A full strength all-malt brew, made from Maris Otter malted barley and East Kent Goldings hops.

Ruddy Glow abv 4.5 %

Ruddy glow is a rich ruby ale brewed with a high proportion of crystal malt to give a sweet ale with a hint of liquorice.

Marston's

Burton upon Trent, Staffordshire

Old Empire IPA abv 5.7 %

Old Empire is made to a traditional recipe and with its pale appearance and strong hoppy taste has all the characteristics of a genuine IPA.



Mauldons

Sudbury, Suffolk

lingering finish. Brilliant.

Micawbers Mild abv 3.5 %

Champion Beer at Peterborough BE. Full bodied for a mild. 100 % Amarillo hops.

Mid Autumn Gold abv 4.2 %

Light crisp beer, brewed with East Anglian barley and First Gold Hops.

Octoberfest abv 5.0 %

Seasonal ale. Smooth beer with soft hoppy aroma.

Black Adder abv 5.2 %

A dark stout. Roast malt is strong in the aroma and taste, but malt, hop and bitterness provide an excellent balance.

Mighty Oak

Maldon, Essex

Th ✓ **Til Death do Us Part** abv 4.1 %

One of the "phrases and sayings" range of beers. Brewed with Maris Otter, pale and oat malts, jet black in colour

Simply The Best abv 4.4 %

Complex and fruity best bitter with a solid, meaty taste, with a creamy chocolate head.

Milton

Milton, Cambridgeshire

Pegasus abv 4.1 %

Clean-tasting amber best bitter with a malty, fruity and slightly sulphury start, augmented by a gentle mix of hops and toffee in the mouth that persists in the sustained bitter ending.

Ur abv 9.5 %

Seasonal brew, after having a pint of this you will probably wonder what season.

Nethergate

Clare, Suffolk

Umbel Ale abv 3.8 %

Wort is percolated through coriander seeds to give a wonderful, warming, spicy fruit tang to both the taste and aroma.

Augustinian abv 4.5 %

Pale refreshing complex bitter with a hint of citrus overtones.

Old Growler abv 5.0 %

A complex and satisfying porter, smooth and distinctive. Sweetness, roast malt and fruit feature in the palate, with bitter chocolate lingering. The finish is powerfully hoppy.

Newby Wyke

Little Bytham, Lincolnshire

Kingston Topaz abv 4.2 %

golden yellow ale, with hoppy aroma.

White Sea abv 5.2 %

Pale beer with grapefruit and citrus taste from Chinook and Mount Hood Hops.

Oakham

Peterborough, Cambridgeshire

White Dwarf abv 4.3 %

Full-bodied yellow-golden beer with a well-defined citrus hop, rounded off with a gentle underlying malty sweetness in the mouth but ending bone-dry with hops holding up well.

Bishops Farewell abv 4.6 %

A well-rounded, full-bodied strong bitter, yellow in colour with a strong hoppy aroma joined by floral fruity flavours in the mouth with a grainy background and a dry, fruity finish.

O'Hanlon's

Whimple, Devon

SE **Wheat Beer** abv 4.0 %

1999 & 2002 SIBA Champion Wheat Beer of Britain has a fine citrus taste.

Old Chimneys

Market Weston, Suffolk

Golden Pheasant abv 4.5 %

Golden ale!

Widgeon abv 4.6 %

A widgeon is a fresh water duck, and there are several varieties.

Good King Henry abv 9.0 %

Former winner at Norwich, dark deep and dangerous.

Oldershaw

Grantham, Lincolnshire

Ermine Ale abv 4.2 %

Golden brown with a fruity hop the dominant feature on nose and taste giving a bitterness that lasts.

Isaac's Gold abv 4.5 %

Golden coloured brew, with distinct tangy hop aroma.

Osset

Ossett, West Yorkshire

Black Bull abv 3.9 %

Named after the brewery's first pub in Liversedge.

Fine Fettle abv 4.8 %

A strong yet refreshing pale ale with a crisp clean flavour and citrus fruity aroma.

Oulton Ales

Oulton Broad, Suffolk

Nautilus abv 4.2 %

Deep amber coloured beer with solid maltiness.

Windswept abv 4.5 %

Lightly aromatic with hints of caramel and toffee.

Roaring Boy abv 8.5 %

Strong yet deceptively drinkable.

Phoenix

Heywood, Gt Manchester

Arizona abv 4.1 %

Yellow in colour with a fruity and hoppy aroma. A refreshing beer with citrus, hop and good bitterness, and a shortish dry aftertaste.

Struggling Monkey abv 4.7 %

Pale coloured, well balance beer with New Zealand and English hops.

Princetown

Princetown, Devon

Dartmoor IPA abv 4.0 %

Yellow in colour with a fruity and hoppy aroma. A refreshing beer with citrus, hop and good bitterness, and a shortish dry aftertaste.

RCH

West Hewish, Somerset

Steam Fair abv 4.5 %

Light brown bitter with Fuggles and Progress hops.

Old Slug Porter abv 4.6 %

Chocolate, coffee, roast malt and hops with lots of body and dark fruits. A complex, rich stout, dark brown in colour.

Reephams Brewery

Reephams

Reephams, Norfolk

Rapier abv 4.2 %

Refreshingly clean tasting bitter with a delightful strawberry and hop nose. The first taste is overtly hoppy with smoky overtones and a soft, fruity background.

Velvet Sweet Stout abv 4.5 %

A heavy roast influence in aroma and taste. A smoky malt feel to the taste produces an interesting combination that is both creamy and well-defined.

Willems Way abv 5.5 %

Previously Raspberry Ale, re-named after the brewers father who passed away recently.

Ridleys

Hartford End, Essex

Witchfinder Porter abv 4.3 %

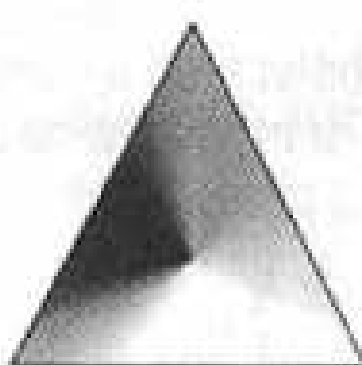
Seasonal Ale. A fruity full-bodied porter with a juicy malt character and liquorice tones.

Rumpus abv 4.5 %

Sweet red beer, with a slight dry biscuity aftertaste.

Old Bob abv 5.1 %

Lightly hopped, full-bodied, grainy bitter with a very fruity taste, dominated by cherry fruits. Liquorice comes through towards the finish.



Spectrum Brewery

Spectrum

Barford, Norfolk

Light Fantastic abv 3.7 %

Thirst-quenching light bitter.

Miss Scarlet abv 4.5 %

A Irish red beer. Suitable for vegans.

Old Stoatwobbler abv 6.0 %

Wonderfully complex brew with dark chocolate, morrello cherry, raisin and banana vying for dominance alongside hops and malt.

St Peter's
Brewery

St Peter's

South Elmham, Suffolk

Ruby Red abv 4.2 %

Red ale.

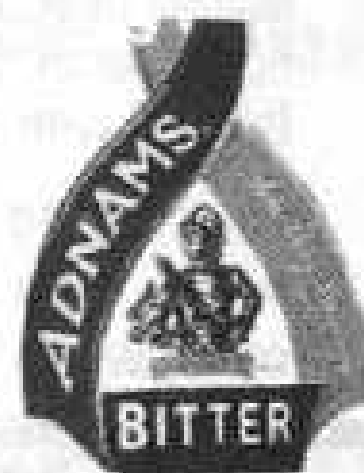
Golden Ale abv 4.7 %

English Halcyon malts are used together with lager malts. Golding hops provide the bitterness and aroma. The result is a highly distinctive light, golden ale similar in character to a full bodied Czech lager.



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TO
FRIDAY 5th NOVEMBER
2004



Stonehenge

Netheravon, Wiltshire

Spire Ale abv 3.8 %

Golden beer, with plenty of hop character. A new beer in "spired" by Salisbury cathedral. Brewed with a new hop variety call Pam.

Heel Stone abv 4.3 %

A crisp clean refreshing bitter, deep amber in colour with a blackcurrant nose.

Taylor

Keighley, West Yorkshire

Landlord abv 4.3 %

An increasingly dry, bitter finish complements the spicy, citrus hop character and complex fruitiness of this full-flavoured and well-balanced beer.

Ram Tam abv 4.3 %

Dark strong beer, a "winter warmer" feel, yet still mellow.



Tindall

Seething, Norfolk

Best Bitter abv 3.7 %

Copper-coloured and easy drinking. A hint of cocoa can be found in the light malty nose.

Alltime abv 4.0 %

A complex blend of flavours, none dominate but all contribute to give a light, grainy feel. Dark brown with a gentle nose comprising roast, malt and vine fruits lend a sweetness that provides depth and balance.

Norfolk 'n' Good abv 4.6 %

A stronger ale brewed with Cascade hops. Light in colour and a fruity finish.

Titanic

Burslem, Staffordshire

Iceberg abv 4.1 %

Hoppy and fruity with a touch of malt. Strongly bitter, intensifying to a hoppy finish and supporting astringency.

Rule Britannia abv 4.2 %

Let this golden hoppy beer slip down and enjoy those halcyon days once more when Britain ruled the waves.

Triple FFF

Four Marks, Hampshire

Pressed Rat & Warthog abv 3.8 %

Rather hoppy for a mild. Dry, roasty and ruby in colour with a good body and hints of blackcurrant and caramel.

Dazed and Confused abv 4.6 %

A strongish bitter, pale yellow in colour, with pale and lager malts plus a suggestion of elderflower. Refreshing and only moderately bitter.

Waveney

Earsham, Norfolk

East Coast Mild abv 3.6 %

Dark brown with a thick persistent cream head. Roasted malts as well as loads of dark chocolate bitterness

Lightweight abv 3.9 %

Pale and very drinkable

West Berkshire

Yattendon, Berkshire

Dr Hexter's Wedding Ale abv 4.1 %

There are hints of grapefruit in this pale-coloured beer, with strong hop aromas and a long, bitter finish.

Speed the Plough abv 4.3 %

This tawny-coloured beer has been brewed with Pale, Crystal, Wheat and specialist malts together with the new season's hops, well balanced.



Winter's

Norwich, Norfolk

Golden abv 4.1 %

Golden in name and colour, this refreshingly fruity beer has a light but satisfying character. An aroma redolent of citrus fruits leads into an array of differing but well balanced flavours.

Geniuss abv 4.3 %

Could well be!!!

Revenge abv 4.7 %

Well-balanced and fruity with a smoky, mellow character. A plummy malt body underpins a wide-ranging taste spectrum.

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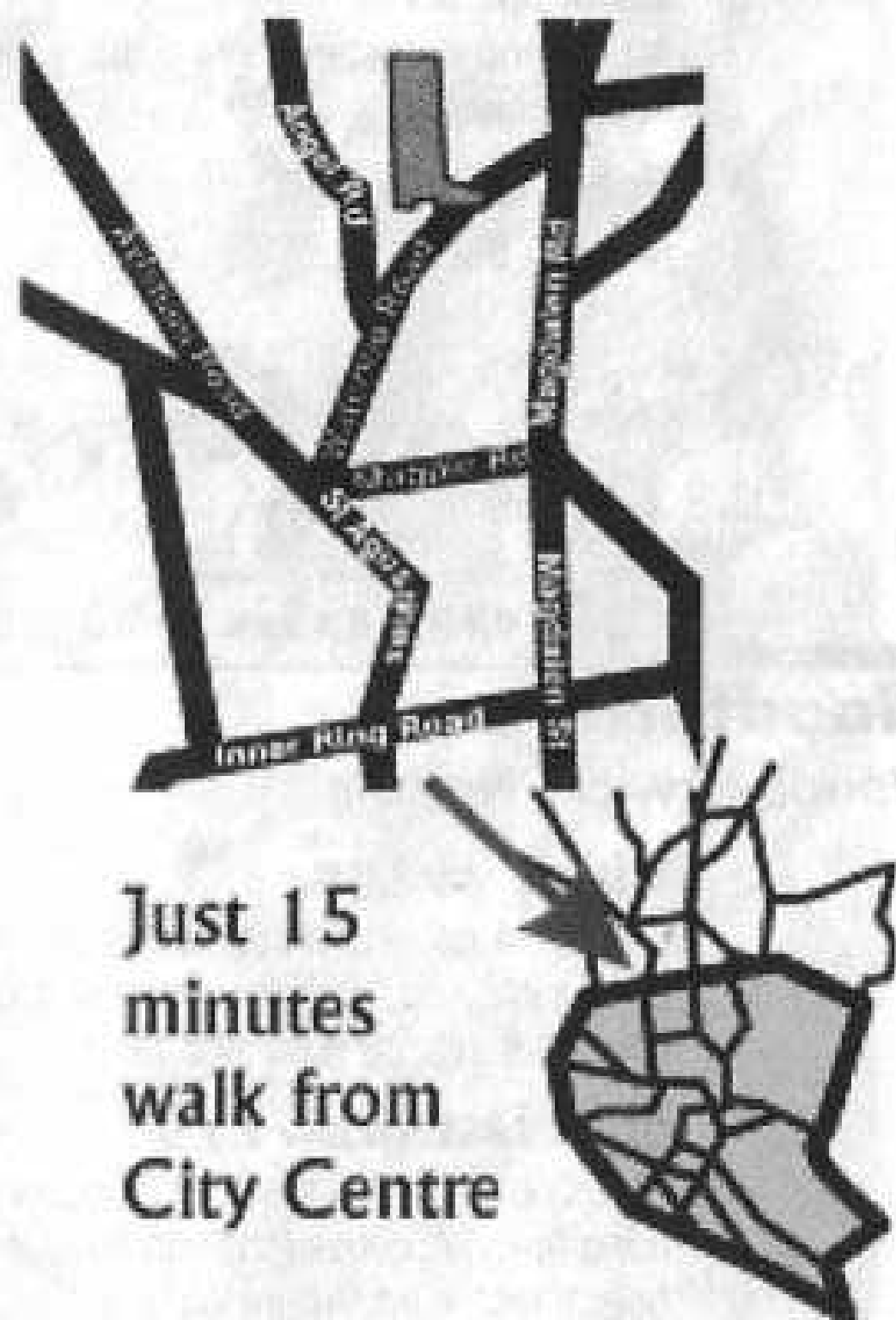
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Wissey Valley

Stoke Ferry, Norfolk

Bitter abv 3.9 %

Capt. Grumpy's Best.

Busted Flush abv 4.5 %

Dark amber coloured beer.

Golden Rivet abv 5.1 %

Strong golden style beer brewed with Phoenix hops.



Wolf

Attleborough, Norfolk

Golden Jackal abv 3.7 %

With a colour fitting the name, this well-balanced session bitter starts with a light honeyish aroma and a bitter-sweet hoppiness.

Werewolf abv 4.2 %

So this is what Derek gets up to!

Strawdogs abv 4.5 %

Pale and refreshing wheat beer brewed in the German style.

Wood

Craven Arms, Shropshire

Quaff abv 3.7 %

A pale and refreshing light bitter with a clean, hoppy finish.

Holy Cow abv 4.5 %

Monthly Beer.



Woodforde's

Woodbastwick, Norfolk

Wherry abv 3.8 %

Easy drinking with a consistent character. Pale brown in colour with a sustained fruity character in both nose and taste.

Great Eastern abv 4.3 %

Citrus notes are to the fore in this golden-hued brew. A consistent hop flavour gives this beer a clean, easy-drinking feel.

Nelson's Revenge abv 4.5 %

A rich fruity beer with a good balance of flavours. The sultana sweetness is challenged by a dry bitterness that gives a rich, filling mouth feel.

Youngs

Wandsworth, London

Chocolate Stout abv 5.0 %

More chocolate than Willie Wonka's factory. A dark, ruby coloured stout, almost black from a distance. A distinctive chocolate flavour with a smooth and velvety finish.

Ram Rod abv 5.0 %

Named after the Dorset Horn ram that lives in the brewery stables in Wandsworth, and on which the company's trademark is based. A Pale brown, fruity, vinous, hoppy beer.

Waggledance abv 5.0 %

An amber coloured beer with some honey on the nose and palate, good balance between sweetness and hops.

Non Alcoholic Drinks

The Bottle Beer Bar has a selection of non alcoholic drinks available, including Fentimans Organic Drinks, including a brewed ginger beer, natural orange juice and traditional lemonade and a distinctive cola drink.

There also is a non alcoholic beer.

We also have a selection of apple juices from named apple types.

Cold bottled water is also available.

Apple juice is also available on the cider stall

All are sold at fair prices

YOUR OWN

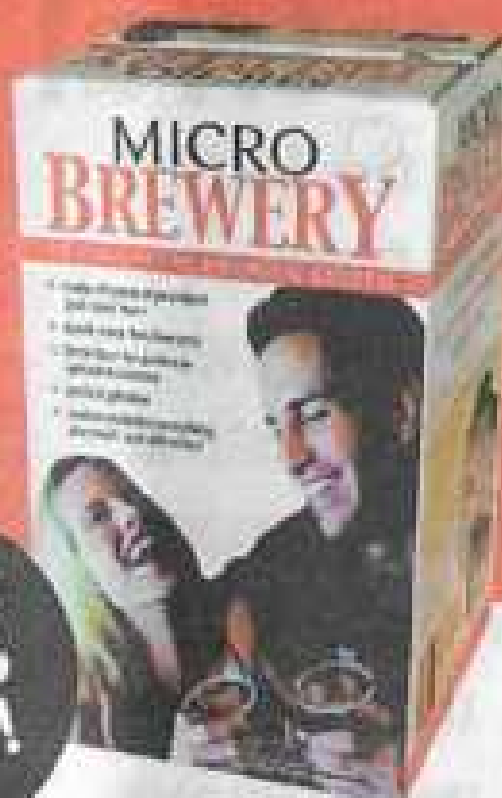
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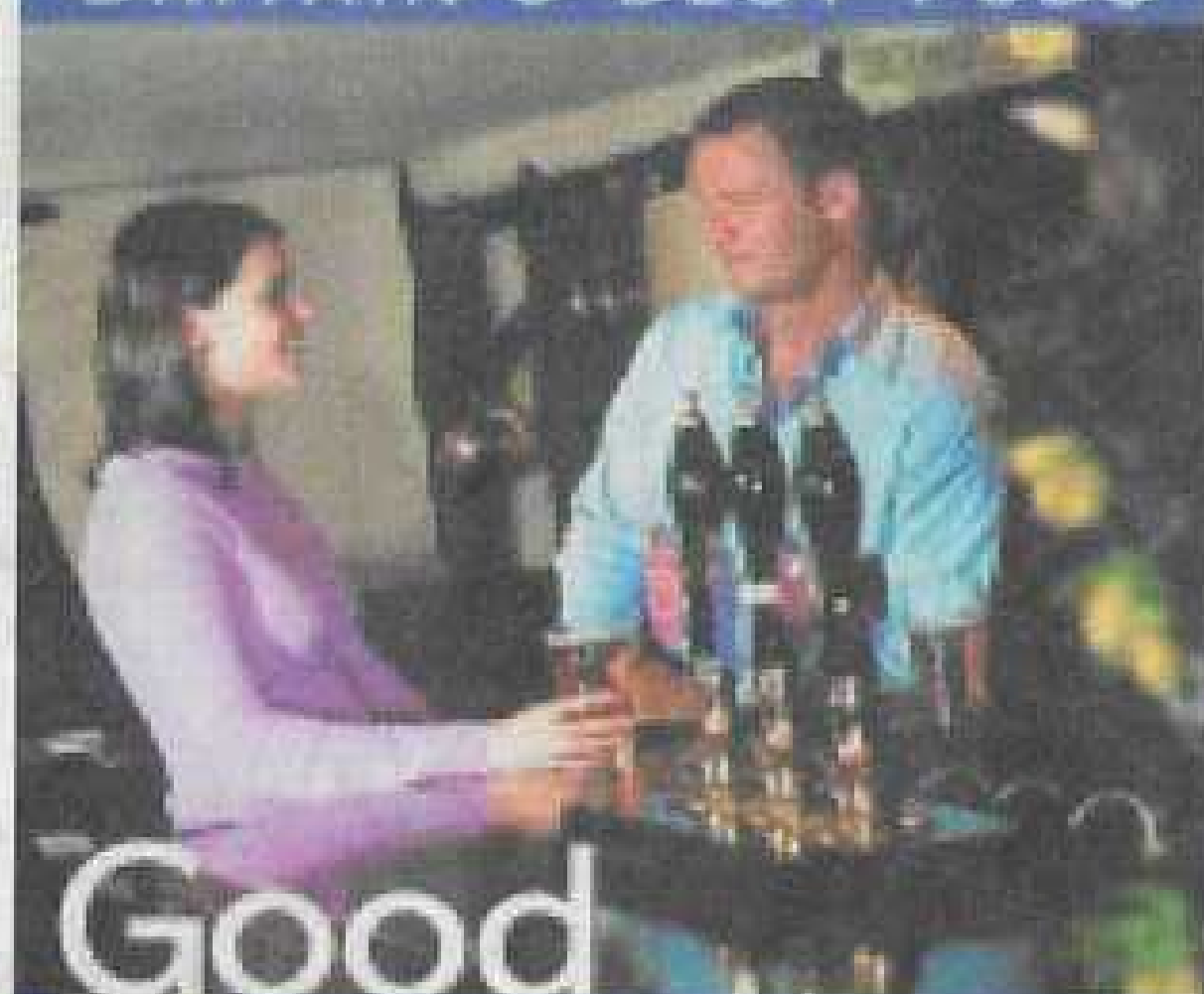
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Good Beer Guide 2005

EDITED BY ROSEAN PROBY



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Beer Festival Bands 2004

Just as with the beer offerings at the festival we have invited back some of the previous years favourites while welcoming some new (to the festival) bands. This year our festival virgins are, Night Train on Monday, Dynamite on Tuesday and Groove Train on Saturday night, enjoy yourselves people, the audience don't usually bite, well not too much anyway.

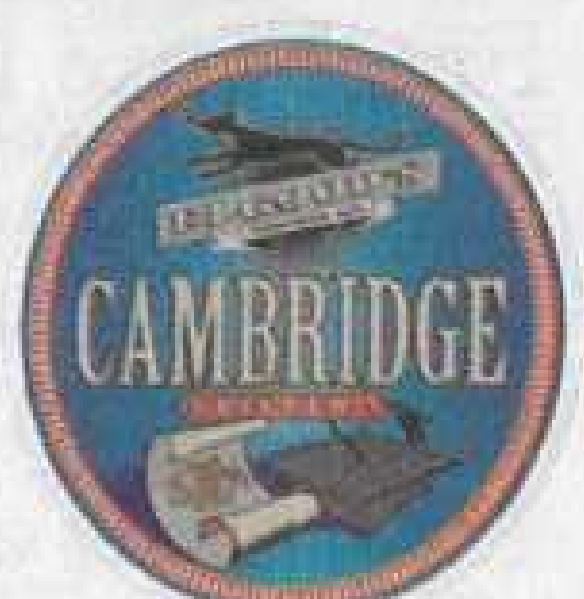
As usual we have received far more requests to play than there are slots so my thanks to all the bands for the letters, cd's ,tapes and everyone who made recommendations, there is always, deities willing, next year. Wass heil! Drink heil!

JonK

Pavilion Band



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Your A-Z Guide of entertainment

Mike Capocci & Friends

Tues. Wed. Thurs Lunchtimes

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 along a number of Jazz Clubs in the local area. In his lunchtime sessions he will be supported by, on Tuesday, Suffolk based vocalist Gina Brown and through all sessions by his trio.

Cawston Band

Wednesday Evening (Late)

Graded nationally as a 2nd Section band Cawston was founded in 1886, unsurprisingly, in a pub, the Bell Inn at the village which for those of you who don't know is 11 miles north of Norwich. According to their web site in the early days the band were rather keen on competitions and at one point garnered 14 prizes in 4 days! These days they seem happy enough to play competitions from Cardiff International to Wembley, O' and a certain non-competitive Beer Festival.

www.cawstonband.co.uk

Cromer Smugglers

Saturday Lunchtime

Formed in 1993 by Paul Webb, the mechanic of the town's lifeboat the Smugglers have not only been successful ambassadors for Cromer but have raised over 50k for charities including the purchase of an inshore lifeboat, the 'Cromer Smuggler' for a Tyneside station. They have played Shanty & seafaring festivals from Brittany to Cork via Ijmuiden and have shared stages with some of the best known names in English Folk.



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The Harves entertaining at last year's festival

Dynamite

Tuesday Evening

I'll save those crap jokes about 'exploding onto the scene & blowing you away' for another time. These are local musicians with a good sound, good vocals and the sort of nice people who put two of my favourite tracks onto their demo tape. Their play list stretches from 'Born to be Wild' to 'Living next door to Alice' via 'Crazy little thing called Love'. Eclectic or what.

Gallery String Quartet

Friday Lunch

A traditional string quartet that first played to the festival in 2000 and received such a warm reception we keep asking them back! Well known throughout the eastern counties they have a wide repertoire stretching back to the times of Pachelbel and Vivaldi and specialise in work within the Wedding ceremony to business function orbit.

Gary Freeman and the Contours

Saturday Evening (Late)

Formed in the 1960's and touring in Britain and the mainland till they called it a day in the late '70's the band was re-formed by Gary in 1995. With a completely new line up

of local musicians they have gone on to success with a new generation of fans who appreciate the bands take on, soul, blues, pop and classic rock. The band is working on a new cd that they hope to release this Autumn.

Groovetrain

Saturday Evening (Early)

With danceable material from the likes of Stevie Wonder, Rose Royce, Bill Withers and straying into the output of Van Morrison, Ian Drury &

Santana this line-up of extremely competent musicians play because they love to play! Not just a collection of fine musicians, but a real band.

Harv's

Wednesday Evening (Early)

Ian and Liam (Pere & fils) are the Harv's who with guitar and mandolin (mostly) make a sound far bigger than the sum of their parts (pardon?). With a play list that meanders from the Frankies 'The Power of Love' via the Levellers '100 years' to the Pogues 'Fairytail' not forgetting a Van Morrison tune or two I won't attempt to describe them further, enjoy.

www.cre8design.co.uk/theharvs

Friday

Evening (Early)

From the Celtic fringe to the Balkans, from Scandinavia to France Mooncoin's repertoire encompasses many folk traditions as well as contemporary influences. With three cd's under their collective belts and having recently expanded to a five piece with the addition of bassist Cesar this is a band of brilliant musical ability combined with a well developed sense of humour.

www.mooncoin.org.uk

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Night Train

Monday Evening

This years Start the Week band are Night Train a nine piece funk, soul and rock'n'roll band who play good dancing music with more than a hint of the Commitments, Van Morrison, James Brown & the Blues Brothers.
www.nighttrainlive.com

Pavilion Band

Thursday Evening (Late)

Back for their second year at the festival Pavilion are a 15 piece ensemble that have been together for the past four years. They play the music of the 1940's with that big band / swing sound whilst making the occasional excursion to the '50's & '60's.



Mooncoin

The St Andrews Hall Organ

Mon. evening Sat. lunch

After missing a couple of years a welcome return to this most excellent instrument. Installed in 1884 as a church style instrument the organ was repaired in 1924 and upgraded to concert standard. In the mid 1970's a combination of age and central heating resulted in a rebuild costing £120k raised with sponsorship from local companies and the Carnegie Trust. It was re-commissioned in 1984.

This year's organist is local CAMRA member Robert Woodcock.

von Krapp Family

Thursday Evening (Early)

No one is called von Krapp, they are not a family and if they show any signs of breaking into a 'Selection of Favourites from the Sound of Music' leave quickly! That aside this is a group of musicians who have been appearing at multitudinous city venues since the dawn of recorded history with pipes, guitar, fiddles and melodeon enjoying themselves, sampling the brews and entertaining the populous in a suitably traditional manner.

Stage Sound

That's him up there on the sound desk Mr. G aka Stuart Graham Facilities

Beer - so just what is all this stuff about Real Ale?

The basics of beer

There are a vast number of different beers, with a whole range of tastes and strengths. British brewers alone produce over 2,000

real ales and numerous keg beers and lagers. Brewing has taken place ever since the first people began to grow grain - 5000 BC in the Middle East. Yet brewing is a complex process requiring skill and care.



barley the basis of beer

What is beer?

All beer is brewed from malted barley, hops, yeast and water - though other ingredients can be used. Yeast ferments the sugars in the malt to alcohol. Hops provide bitter flavour and aroma.

The difference between ales and lagers is mainly the type of fermentation. Lager beers use a bottom-fermenting yeast, one which sinks to the bottom of the fermenting vessel. Fermenting at a lower temperature, which should be followed by a long period of cool conditioning.

The ale family includes stouts, milds, bitters, old ales and barley wines. Ales are fermented at a warmer temperature, it is a shorter more vigorous fermentation, and the yeast forms a thick head at the top of the fermenting vessel. It is what happens after fermentation which decides whether an ale is traditional real ale or not.

The flavour of the beer depends on many things; the types of malt and hops used, the use of other ingredients, and the yeast variety used is also crucial, as each variety leaves its own distinctive influence on the beer.



grains of barley

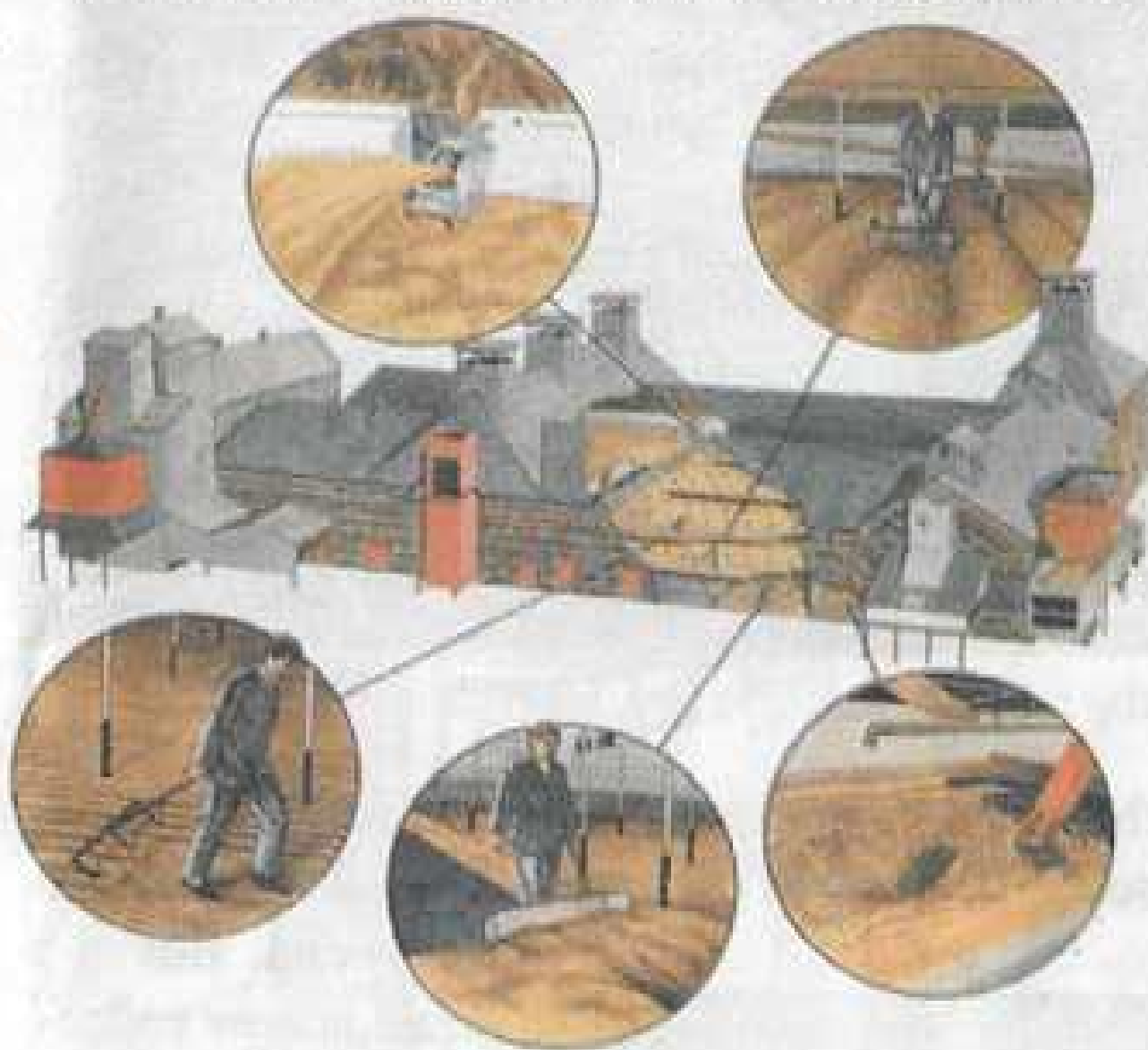
Making malt

Brewing starts with barley. The starches in barley cannot be fermented, so they must be converted into a fermentable form, by malting. The



after germination

grains of barley are soaked in water and allowed to germinate. Then they are heated and turned regularly, either in the traditional



'floor' maltings (above) or in huge rotating drums in the modern drum maltings.

When germination has unlocked the rich



natural sugars in the barley, the grains are heated in a kiln, which stops germination. The degree of heat affects the type of malt produced and its flavour - high heat produces dark roasted malts, lighter heats lighter coloured malts. Malt does not just

give the wherewithal to produce alcohol, it also gives colour and the body of flavour of the beer. Brewers do use other ingredients such as sugars and fermentable starches. Some ingredients improve the appearance of the head, assist fermentation, or act as preservatives. CAMRA has long argued that brewers should declare the ingredients they use.

graphics on this page
The Maltsters Association of Great Britain

Brewing

The malt is now ready for brewing. In the brewery, malt is crushed into a powder, and then mixed with hot water. The thick porridgy liquid is left in a vessel called a mash tun for several hours while the sugars in the malt dissolve. When



Mash tun in the Tolly Bry, Ipswich

the liquid has absorbed as much sugar as possible, it is run off through the slotted base of the vessel. This



perforated plates in mash tun

liquid is now called wort. Hops were introduced to Britain in the 15th century by Dutch brewers; they add bitter flavour and aroma to the beer, but also

act as a preservative. Wort is boiled with hops in a vessel called a copper for at least an hour. The most traditional brewers use the whole flowers



Coppers in former Morgans Bry, King St, Norwich

of the hop. After boiling, the hopped wort is run over a bed of the boiled hops as a filter. The wort is then cooled and run into fermentation tanks, where yeast is added.

Fermentation

Yeast is a microscopic fungus which feeds off the fermentable sugars, producing alcohol and carbon dioxide. Yeast cells divide and grow rapidly in this warm sugary liquid. Within a few hours a scum appears on the top of the wort, and this rapidly builds up into a great foamy yellowy-brown crust - though fermentation takes place throughout the liquid. British ales are



Head of yeast in fermenting vessel - Morgans Bry

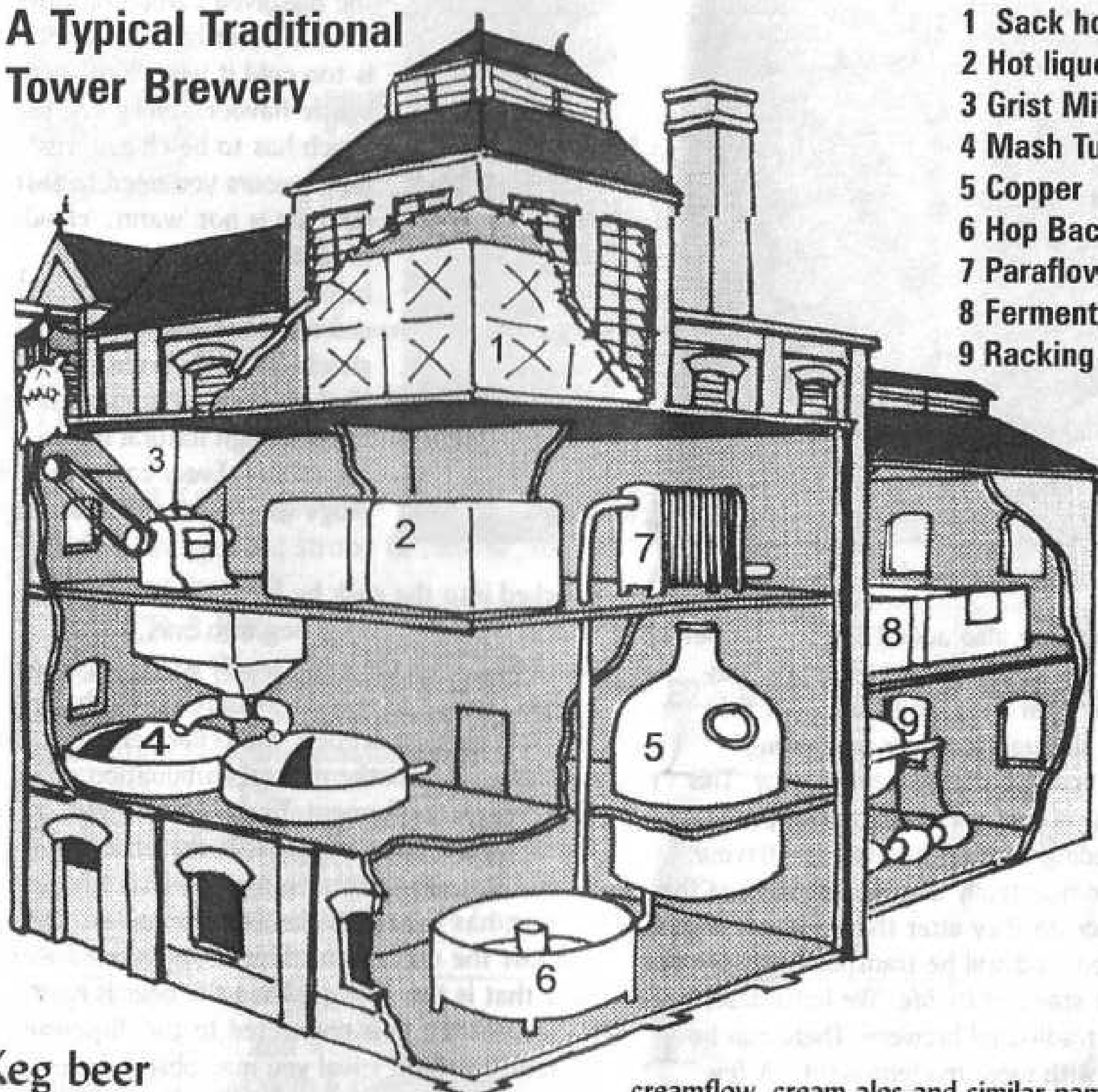
brewed with strains of the ale yeast *Saccharomyces cerevisiae*, at a temperature of about 20° C. Brewers go to great lengths to retain their own specific yeast variety uncontaminated, as each one produces different flavours during the fermentation process.



Row of fermenting vessels, Morgan's Bry

When fermentation has finished, the 'green beer' is run into conditioning tanks for a few days. The remaining yeast continues to turn sugar into alcohol, and also helps purge the beer of rough after-tastes. It is how the beer is treated now that determines whether it is traditional cask conditioned ale ('real ale') or a brewery conditioned product.

A Typical Traditional Tower Brewery



- 1 Sack hoist
- 2 Hot liquor tanks
- 3 Grist Mill
- 4 Mash Tuns
- 5 Copper
- 6 Hop Back
- 7 Paraflow cooler
- 8 Fermenting vessels
- 9 Racking line

Keg beer

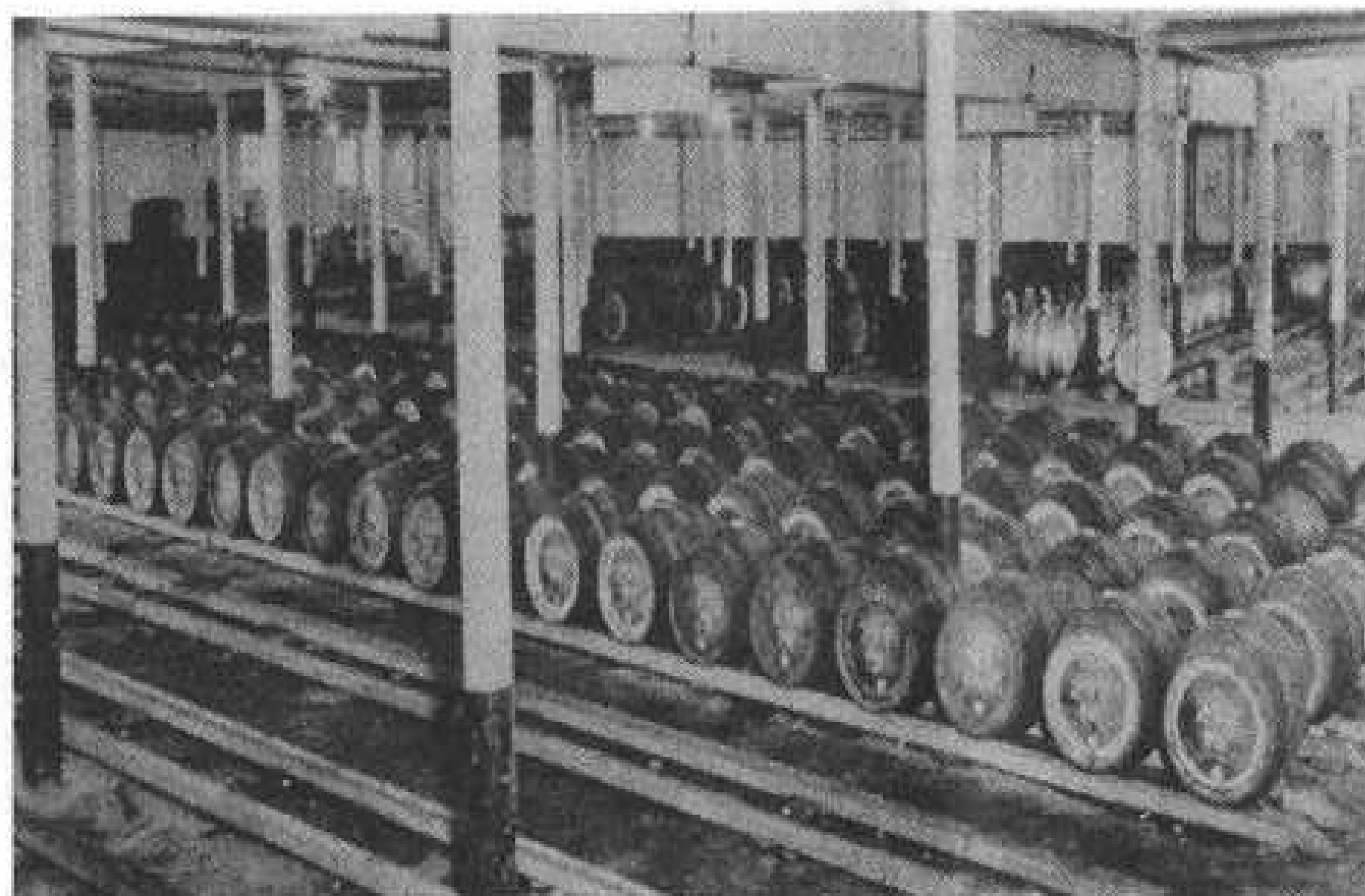
To produce a product with a long shelf life, which is ready to drink as soon as it leaves the brewery. The conditioning in the brewery is completed, the beer is chilled and filtered to remove all the yeast, and pasteurised to make a sterile product. The beer is put into a sealed metal container, the keg. Filtration and pasteurisation remove flavour and character from the product, and pasteurisation adds distinctive flavours of its own - a sort of burnt sugar flavour. In order to make the beer lively, and also to dispense it, the beer is made fizzy with excess carbon dioxide. Some beers such as Guinness and the nitrokeg beers do not use carbon dioxide alone, but a mix of this and nitrogen gas. This produces a creamier and less fizzy beer, and tends to produce a distinctive head. However nitrogen tends to eliminate bitterness, making for a blander product still. (Nitrokegs are also called smoothflow,

creamflow, cream ales and similar names.). All canned beers, all draught keg beers, a lot of bottled beers, and nearly all draught lagers undergo these processes.

Real Ale

There is a clear contrast with real ale. Real ale is a living fresh beer that undergoes a natural second fermentation in the cask. Like any natural product, the beer will age and go off, and therefore must be drunk within a strict timescale. It requires care in handling on its way to the pub, and care within the pub to bring it to perfection. However, real ale can reach its full flavour potential, without filtration, pasteurisation and added gas.

The difference starts in the brewery. Real ale is put in casks, which nowadays are usually metal but a few brewers still use wood. A small dose of sugar is added to encourage further fermentation and some beers are dry-hopped - a fistful of hops is added, to produce an extra dose of



Beer Casks in former Bullards Brewery, Norwich.

aroma. Finings are also added to the beer before it is sent to the pub. This is a glutinous substance made from the swimbladders of fish. Finings sink through the beer, attracting particles of yeast, until the beer is clear. This natural process ensures an attractive product without needing to filter and remove flavour. Finings are not actually drunk, remaining in the sediment, nor do they alter the flavour. The cask is now sealed, and will be transported to the pub for the next stage of its life. We have described a generally traditional brewery. There can be differences with more modern plant. A few breweries also bottle their beer with yeast present to continue fermentation in the bottle, so it's called Bottle Conditioned, and may bear CAMRA's new logo.

In the pub

Keg beer is simply connected to a cylinder of gas and served. Real ale is a very different matter. When the beer arrives at the pub it needs to undergo its secondary fermentation before it can be served. The usual practice is for the casks to be placed in a cool deep cellar. Some pubs keep their beer in a special cool room on the ground floor, a few keep their beer behind the bar - preferably nowadays with some modest external cooling system. Real ale is served at cellar temperature about 13°C, which is somewhat cooler than room temperature. If real ale is too warm it is not appetizing, it loses its natural conditioning (the liveliness of the beer due to

the dissolved carbon dioxide). On the other hand if the beer is too cold it will kill off the subtle flavour. Unlike keg beer which has to be chilled, real ale has flavours you need to taste! Real ale is not 'warm', 'cloudy', or 'flat'. Real ale is served below room temperature, like red wine; served properly it should be entirely clear; if it kept and served properly it will have enough natural life to be appetizing. Every cask has two plugs where instruments can be

knocked into the cask by force. The cellar person knocks a small wooden peg into one. A hard wood peg seals the cask, a soft wood peg allows carbon dioxide to escape. By alternating hard and soft pegs as needed, the cellar person carefully controls the natural carbonation of the beer. When the fermentation is about right, a tap is knocked into the cask at the other entry point. The cellar person will check that the beer is clear, has the right level of carbonation, and has lost the unpleasant flavours associated with beer that is too young. When the beer is ready to serve, the tap is connected to the dispense system. At the festival you may observe the cellar team carrying out these tasks.

Lager

'Lager' is the German for store and refers to the lengthy conditioning which bottom fermented beers need. The process developed as a way of brewing a clear beer with inferior malt, as the climate in central Europe is not ideal for low nitrogen strains of barley, as grown in East Anglia for use in British ales. CAMRA has no objection to the high quality traditional lager beers of the Continent. What we do object to is the inferior products fobbed off on many British drinkers. Frequently, the product sold in Britain is brewed under licence from a foreign brewer, but is weaker and brewed to a different recipe than the original product.





WINTER'S BREWERY

REAL ALE IN BOXES

ORDER FORM

6th April 2004



BEERS AVAILABLE	18 PINTS	No. Req	36 PINTS	No. Req
MILD 3.6% Mild in strength but strong in flavour, roast tones come through.	£21.30		£40.40	
BITTER 3.8% A true British Beer of East Anglian malted barley, East Kent Golding and Fuggle hops makes for a delicious session drink.	£22.10		£41.85	
GOLDEN 4.1% A refreshing yellow golden ale with nicely balanced malt, hop and light tangy citrus flavours, derived from a blend of American, Slovenian and English Hops.	£23.30		£44.30	
REVENGE 4.7% Golden coloured and well-hopped, for a distinct bitterness with a sweetish finish that makes this a warmer beer.	£24.20		£46.20	
STORM FORCE 5.3% Light amber, malty, sweetish brew with a delicate hop aroma and a moderate bitter finish.	£24.90		£47.60	
TEMPEST 6.2% I'm in two minds to tell you about this one, wait for the typhoon to come through.	£26.35		£49.95	

ORDER FROM YOUR LANDLORD OR THE BREWERY

NAME & ADDRESS	TEL:	REQ BY:
	POST CODE	

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sales@wintersbrewery.com www.wintersbrewery.com

(New) Blood, Sweat (Shirts) and Beers

Are you sipping comfortably? Then I'll begin .

... well, actually, you will. Think back on how many people have made it possible for you to be standing/sitting there with your tippie of choice. (If you're not at the Festival pat yourself on the back for reading through the programme but you can still do this - remember).

Right, how many people? Security, in the Yellow, on the Main Door. Taking your entrance fee. Handing over a glass and tokens. Pouring your pint (or half). There wasn't only one person in each area, was there.

And you know what, they are all VOLUNTEERS! That's right, they've given up their time so you can enjoy yours. So, I hope I don't need to remind you to say 'Thank You'.

If you roamed the Festival before choosing your first drink then you should have seen more bar staff as well as the Stewards, in Green, around St. Andrew's, Blackfriar's and the Marquee. To the right of the Main Door there are people there in case you need information, CAMRA membership - or a sweatshirt. The cellar team are checking the quality and quantity of the beer. Have you had a go on the Tombola? Or a traditional Pub Game? Yup, they're all volunteers, too.

Don't forget 'behind the scenes'. Cleaning up after you leave. The crew that set everything up. Those working throughout the year to make sure all the elements (Beers, bars, glasses - even this very programme) are ready for the doors to open on Monday afternoon. Volunteers all - and I'd like to take this opportunity to say - THANKS - to them. I could be thanking you, too. If you are reading this during the Festival, then you

could decide to spare us some time this year. We require help until the 31st (especially on Sunday if you are feeling strong and would like to aid in the packing away). Even a session's help during the week is appreciated. Come along to the Staffing Point (past the Merchandise section on the 'Information' block on your map - the end near the stage) to find out more/fill in a form.

"There's always 'next year'" you might think. Well, there *probably* will be - IF we get enough help to arrange everything. We do need 'New Blood' (see, the title does make sense in the end) to ensure the continuation of the Festival in years to come. You could be that 'infusion'! Otherwise it could be 'Beer Today, Gone Tomorrow!' and we don't want that, do we. Instead think "Volunteer today, Fun tomorrow!" because there is a lot of enjoyment to be had from being part of the Festival Family.

You can leave your details at the Staffing Point, but you can also tick the box on the form (at the back of this programme) when you vote for the Beer and Cider of the Festival and we will be in touch in 2005. Give it some thought . . .

Andrew

P.S.

Nobody gets paid for the festival work they do. However staff are fed and watered, so to speak. Those who turn up on Sunday 31st may even get some beer to take home, if the public and staff party haven't drunk us dry. And if you work all week you may even get the special sweatshirt. We also have a scheme for groups of volunteers from local charities and voluntary groups, whereby a donation is made to their funds in recognition of their labour - well its more enjoyable than collecting jumble or selling raffle tickets, yet again, to your work friends. For details ask at our staffing point.



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

CAMRA Membership

CAMRA has been called 'Europe's most successful consumer organization' – but we still need your help. We're a not-for-profit body run locally and nationally by elected unpaid volunteers. CAMRA is completely independent of any commercial interest, and relies totally on people like you for funds and support.

Help us stand up for the rights and choice of ordinary drinkers.

Join 'The Campaign for Real Ale'

For just an amazing discounted rate of £16 a year, that's less than a pint a month, you can become a member of CAMRA and receive the following benefits:

- * A monthly colour newspaper informing you on beer and pub news and detailing events and beer festivals from around the country

(Include Picture of new membership pack. To the right of the above text)

- * Festival Notice & Discounts

Advance notice of the 140+ annual CAMRA beer festivals around the country and reduced admission prices.

- * Branch Social Activities
Nationwide socials and brewery trips, with national and regional groups.

- * Active Campaigning
Have the chance to campaign to save pubs under threat of closure, for pubs to be open when people want to drink and a reduction in beer duty that will help Britains brewing industry survive.

- * Product Discounts
You are entitled to discounts on many products, including CAMRA's best-selling, annual Good Beer Guide. Click here to view CAMRA books and products.

- * Up-to-date Information
You will receive up-to-date information about new beers and breweries, take-overs, closures and campaigns via What's Brewing.

So why not join today? You will be helping to actively support the British Brewing industry as well as enjoying the benefits of CAMRA membership.
Don't Just Think About It

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.

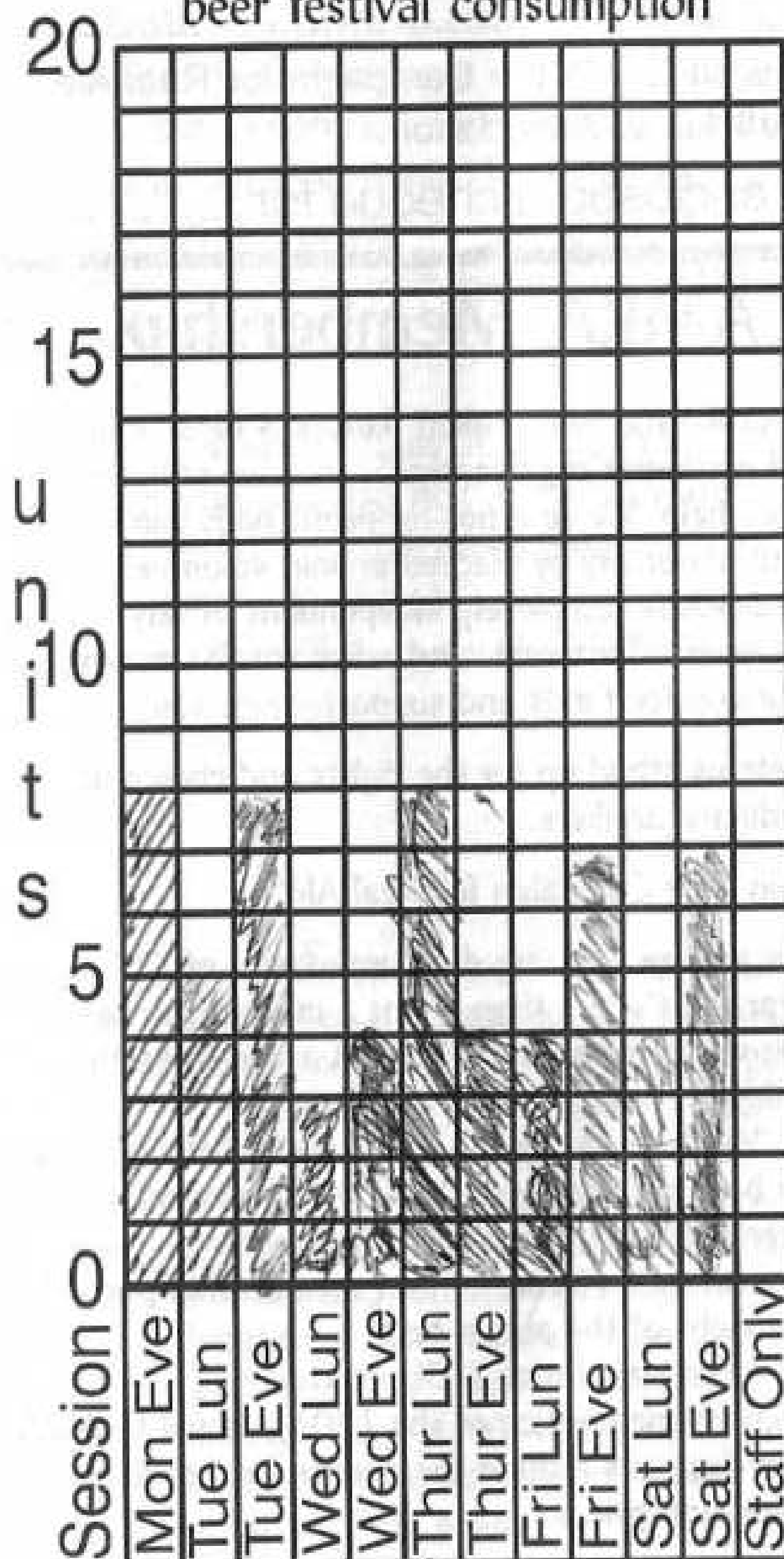
As well as visiting your GP you might like to try:-

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.

Use this graph to record your beer festival consumption



WIN

The Best British Beers of 2004

To win a case of beer from the Gold, Silver and Bronze medal winners from this year's Great British Beer Festival, simply complete the questionnaire and post into the beer of the festival box provided (or send to British Beer Competition, PO Box 82, Woodstock, Oxon, OX20 1WX)

Closing date for entries is 8th November 2004

Please tick appropriate bottle

1. Are you a CAMRA member?

Yes ☒ No

2. Do you have access to the internet?

Yes ☒ No

3. How often do you shop for beer?

Daily Weekly ☒ Monthly Rarely

4. How often do you buy beer on the internet?

Daily Weekly Monthly Never ☒

5. Would you join a beer club supplying a different mixed case of real ale every month?

Yes Definitely Yes if the price is right No I am already a member of a beer club

6. What is the maximum price you would pay for a mixed case of beer?

£20 - £25 £25 - 27.50 £27.50 - £30 £30 - £32.50 £32.50 - £35

Your Name Please

How would you like us to contact you if you win?

Phone

Post

Email

Contact details will only be used to notify the competition winner and will not be passed on to a third party. One winner will be picked at random and will be notified by 15th November 2004. The winner will receive one case of Kelham Island Pale Rider (12 x 500ml), one case of Greene King IPA (12 x 750ml) and one case of Hampshire Ironside (12 x 500ml)



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 & survey form.

BEER & CIDER OF THE FESTIVAL

PRINT CLEARLY

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

Our decision is final

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

We do not sell or pass on your personal information, but we may keep it on our computer.

Now fill in the survey on the back and win 36 bottles of beer. The form should then be posted in the Beer of Festival box, we will sort out and forward your entry for the prize draw.

BREWERY SHOP & VISITOR CENTRE

Woodbastwick, Norwich

01603 722218

Woodforde's
Norfolk Ales

Beerboxes - 18 & 36 pints

Bottled Beers

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Souvenirs

Luxury Gift Hampers

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Homebrew Supplies

Local Produce

Guided Brewery Tours - prebooked

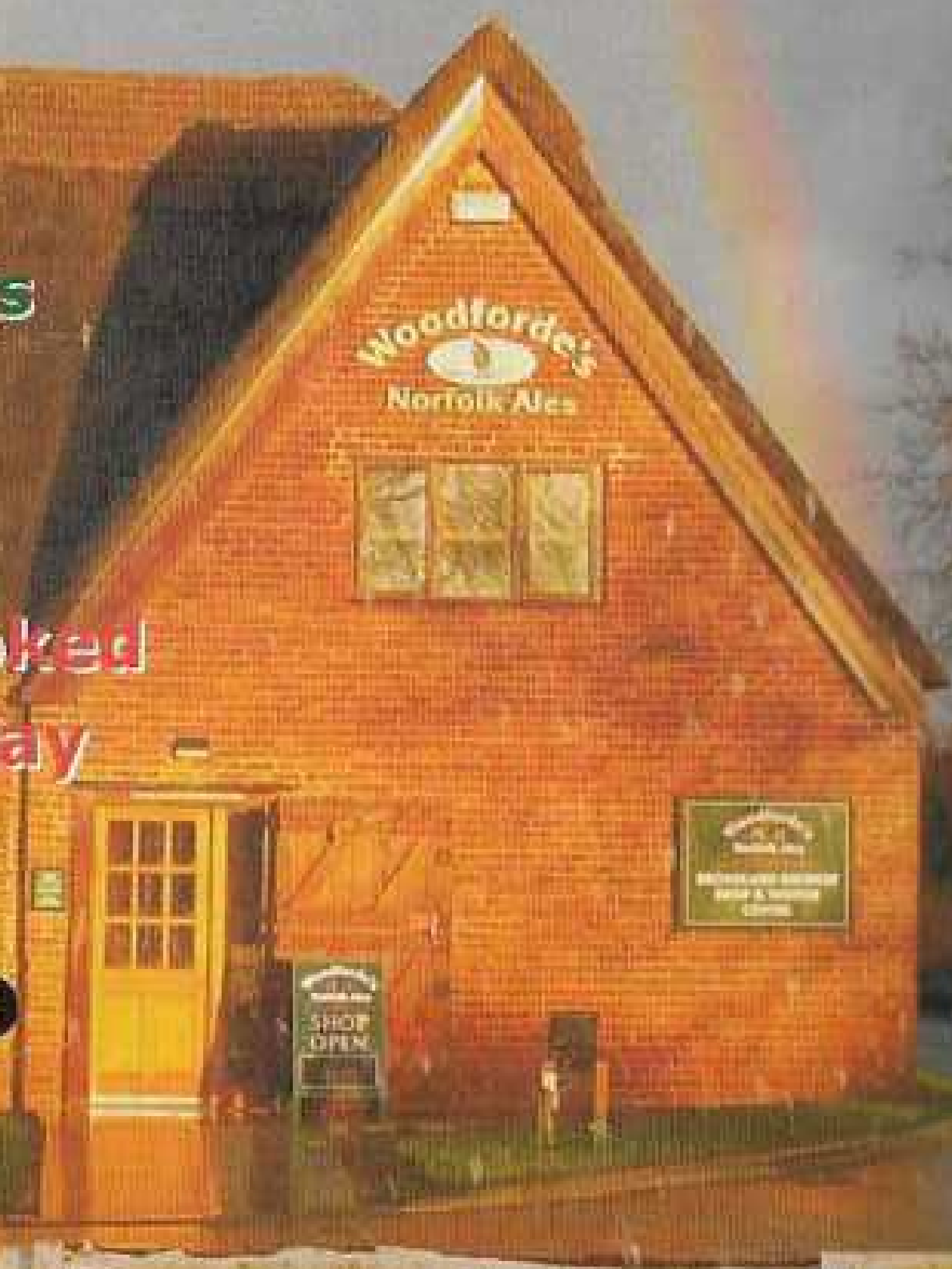
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weekdays 10:30 - 4:30

weekends 11:30 - 4:30



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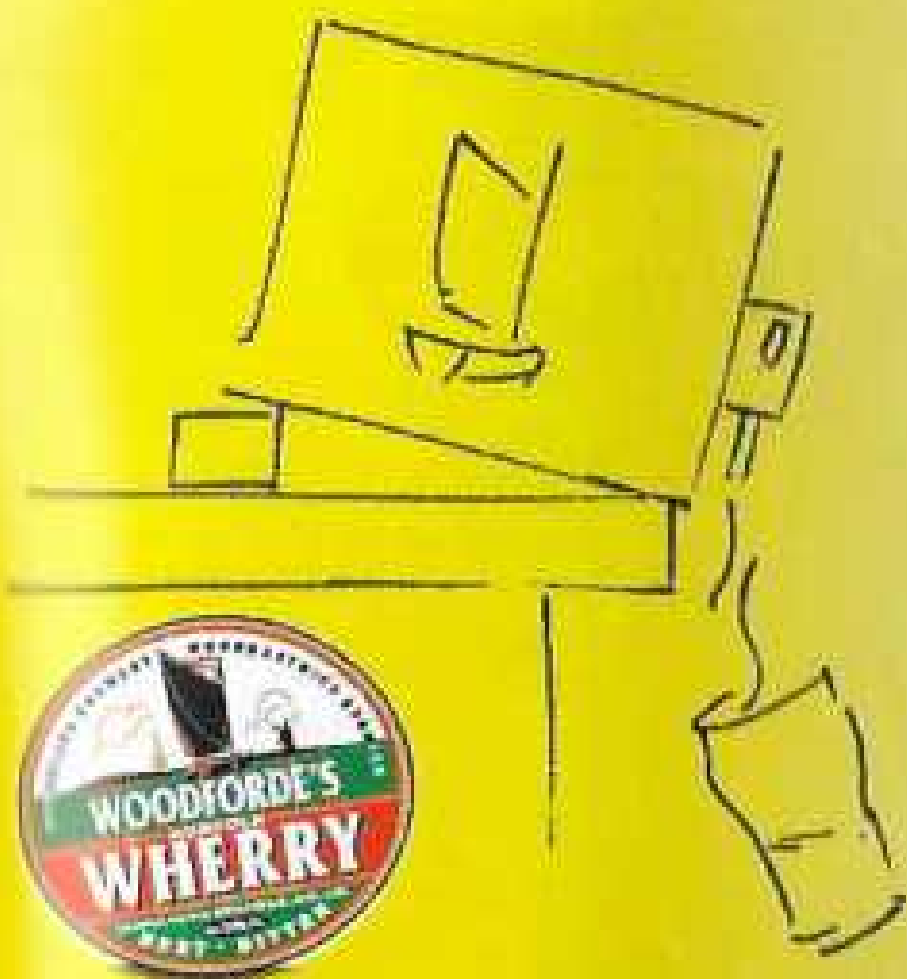
PRESENTS - PARTIES - CHRISTMAS TREATS

leave to settle for 24 hours, will keep
for up to 2 weeks from time of opening

call 01603 722218

email beerbox@woodfordes.co.uk

or ask your local landlord



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