

PROGRAMME

CAMERA





# The Kings Arms

22 Hall Rd Norwich Tel: 01603 766361  
email: [kings-arms@tiscali.co.uk](mailto:kings-arms@tiscali.co.uk)

*CAMRA Good Beer Guide 2006*  
*We are in it!*

## 1st Anniversary Beer Festival!

**Wednesday 23<sup>rd</sup> – Sunday 27<sup>th</sup> November**

**Around 40 Cask Ales from near and far !  
Bitters, Milds, Stouts and Porters all with an Anniversary  
theme ! Something for everybody ! Evening B-B-Q !**

**Michaela & Rik extend a warm welcome to all !**

**13 Real Ales always served from Batemans, Adnams  
and Wolf breweries plus many others local and national beers.  
Always serving a mild plus a stout or porter. A range of  
Belgian Ales and Fruit beers now available !**

**Come and try our lunchtime bar menu or have a night out  
with friends and order in your favourite take-away !**

**Quiz Night ! - The last Tuesday in every month !**

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*The Programme is free, but we do ask you to give a donation to this year's Charity*



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The Beer Festival is organised and run by unpaid volunteers who are members of Norwich & Norfolk Branch of the Campaign for Real Ale Ltd., 230 Hatfield Road, St Albans, Herts.



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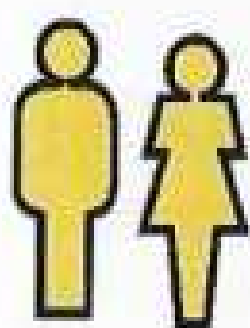
# THE FESTIVAL COMPLEX



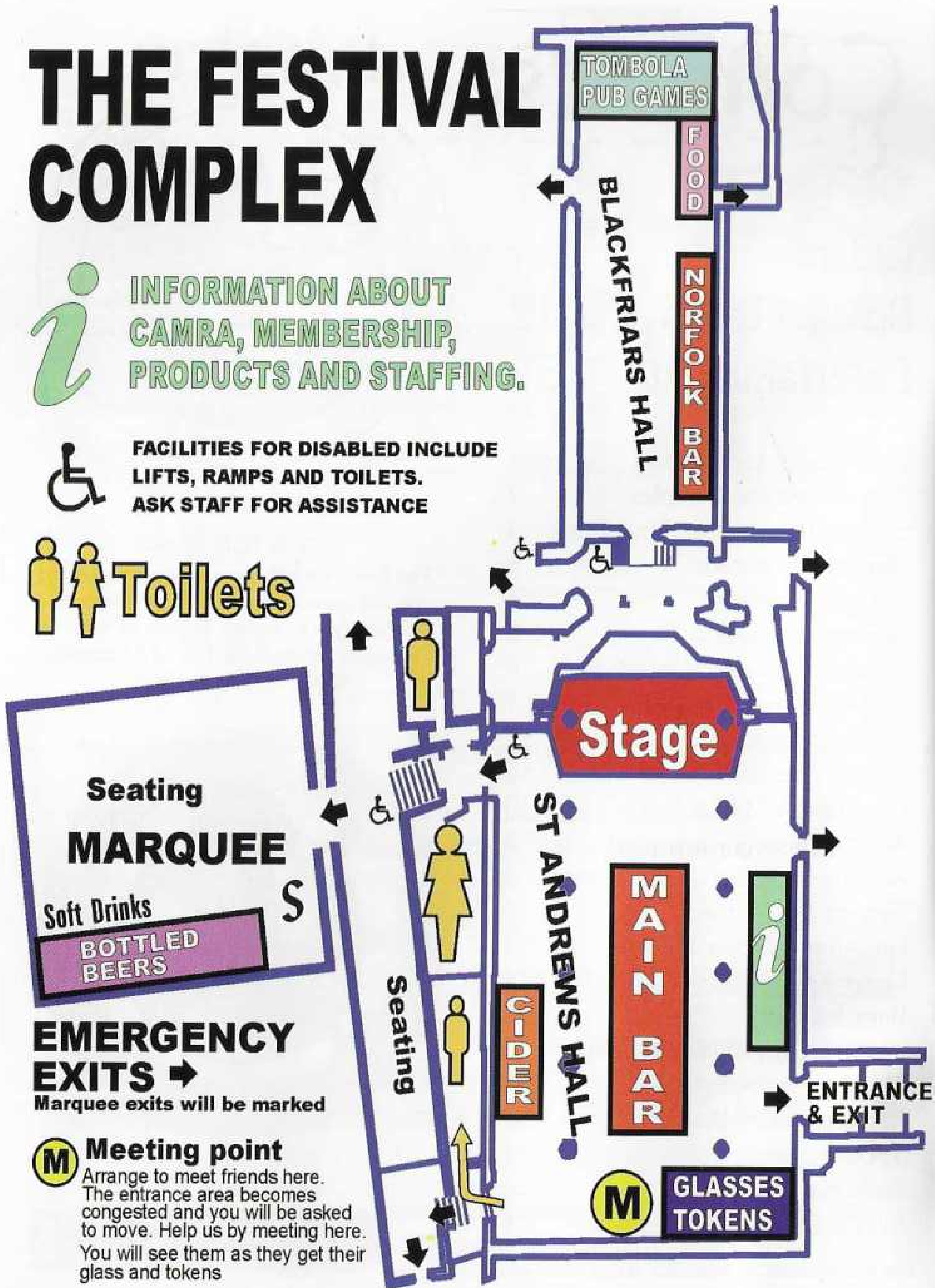
INFORMATION ABOUT  
CAMRA, MEMBERSHIP,  
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FACILITIES FOR DISABLED INCLUDE  
LIFTS, RAMPS AND TOILETS.  
ASK STAFF FOR ASSISTANCE



Toilets



**EMERGENCY EXITS** →  
Marquee exits will be marked

**M Meeting point**  
Arrange to meet friends here.  
The entrance area becomes  
congested and you will be asked  
to move. Help us by meeting here.  
You will see them as they get their  
glass and tokens

# Five Easy Steps to Getting your first drink

In order to get a drink at the festival you will have to pay a deposit on a glass and purchase beer tokens -- no cash is accepted over the beer or cider bars.

**Just follow these pointers and you won't go wrong:**

1. On entering the hall, turn left to the GLASSES and TOKENS area.
2. Purchase a glass (1 pint or half pint). You can get a full refund on this if you return the glass before the close of the festival.
3. Purchase some tokens (each token is worth 10p and average strength beers will be around £2.00 -- or 20 tokens -- a pint). You can get a refund on unused tokens.
4. Move to the bar (there is a beer bar each hall. The cider bar is in St Andrews's Hall and the bottled beer & soft drinks bar in the marquee).
5. Each beer that is ready for drinking has a card displayed showing the brewery name, beer name, alcoholic strength and price in tokens as well as real money. Ask for your beer, hand over the correct amount of tokens -- and there's your first pint!

**And don't forget -**

- \* You can purchase more beer tokens during your visit, not just when you arrive.
- \* You can get a refund on unused tokens at the end of each session or you can place them in the charity box.
- \* You can get a full refund on the price of your glass if you return it before you leave

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

# Chairman's Welcome

As Chairman of the Norwich & Norfolk branch I would like to welcome you all to our 28<sup>th</sup> Beer festival.

Believe or not there are a few people working here that have been involved in every one of those festivals and without whose hard work and knowledge this wouldn't be the event it is today. I have only been involved for 20 years so I still have 'lots to learn'.

This year the branch celebrated its thirtieth anniversary and we held a special buffet reception to thank all the landlords and brewers who have supported us throughout those years.



*George Bateman presented an engraved Tankard to the Branch to commemorate our 30th Anniversary and the special relationship between the Branch and Batemans Brewery*

It has been an exciting year with several new breweries setting up in our area, Tipples, Yetmans, Front Street, Blackfriars and of course another brewery for Norwich, the Fat Cat Brewing Co. So all those landlords who say they cannot sell real ale as there is no call for it, maybe have not yet found the right beer for their customers so keep looking and trying.

We are also proud to have the only pub to date to win the prestigious 'National Pub of the Year' twice so well done to Colin and Marjorie of the Fat Cat. To finish the year The Real Ale Shop in Wells-next-the-sea has been

*Chris & Glynis with their certificate for the Trafford Arms, Norwich & Norfolk Branch's and also CAMRA's Norfolk Pub of the Year*



voted Best Independent Retailer 2005 by CAMRA for Real Ale in a Bottle. We have had several new members join this year and some have even got involved with branch activities which is encouraging however we would still like to see some new faces even if you only want to join in the socials.

Above all enjoy your visit to the festival, its rewarding to know that all the hard work has been worth it when we see you enjoying yourselves. If you have any comments please feel free to seek out either myself or Martin Ward (festival organiser) we'll be here somewhere.

Wendy Parker



*Bob Stukins of CAMRA's National Executive presents Colin and Marjorie with the winners plaque, Fat Cat CAMRA's National Pub of the Year 2004*

# This year's festival

Another year, another festival, a little bit older, and its October time again for the 28<sup>th</sup> Norwich Beer Festival. This year's theme is of a nautical nature, which just so happens to coincide with that of the 200<sup>th</sup> anniversary of the battle of Trafalgar. Hopefully we will have beers such as Nelsons Revenge, Trafalgar, Local Hero, and Flagship amongst many others for you to enjoy.

As usual the festival, contrary to some people's thinking doesn't magically appear overnight on Sunday, ready and in pristine condition for Monday evening's opening. It takes an awful lot of planning and hard work by a small group of people who invest their spare time to help out. Planning for a festival, the size of Norwich starts almost immediately the last one has finished, so I say a big thanks to all those involved in the organisational process.

Norfolk now has 22 real ale breweries, most of which will be represented at the festival, squeezing so many in, is a logistical night-

mare, so if your favourite is not in don't be too disappointed as I'm sure they will be back next year.

This year also sees some changes to our caterers; we welcome Natural Nosh, who I'm sure will provide an excellent service to staff and customers alike.

Finally a big thank you to the committee for their hard work in making my life just a little bit easier during the lead up to the festival, and to the brewers and publicans who make go that little bit extra to help, but most of all to you the customer for coming along and making Norwich such a successful festival.

Any comments or suggestion, please feel free to contact me, either during the festival (probably lurking near the Blackadder) or via the usual channels.

Martin Ward

Festival Organiser 2005

# Yetman's

# Beer

Yetman's Brewery Holt Norfolk 01263 713320

# HOW TO FIND YOUR BEER, CIDER, BOTTLED BEER OR 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 traditional 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.

Beers, ciders and perries available for sale will have a 'gravity card' displayed on or close to 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.

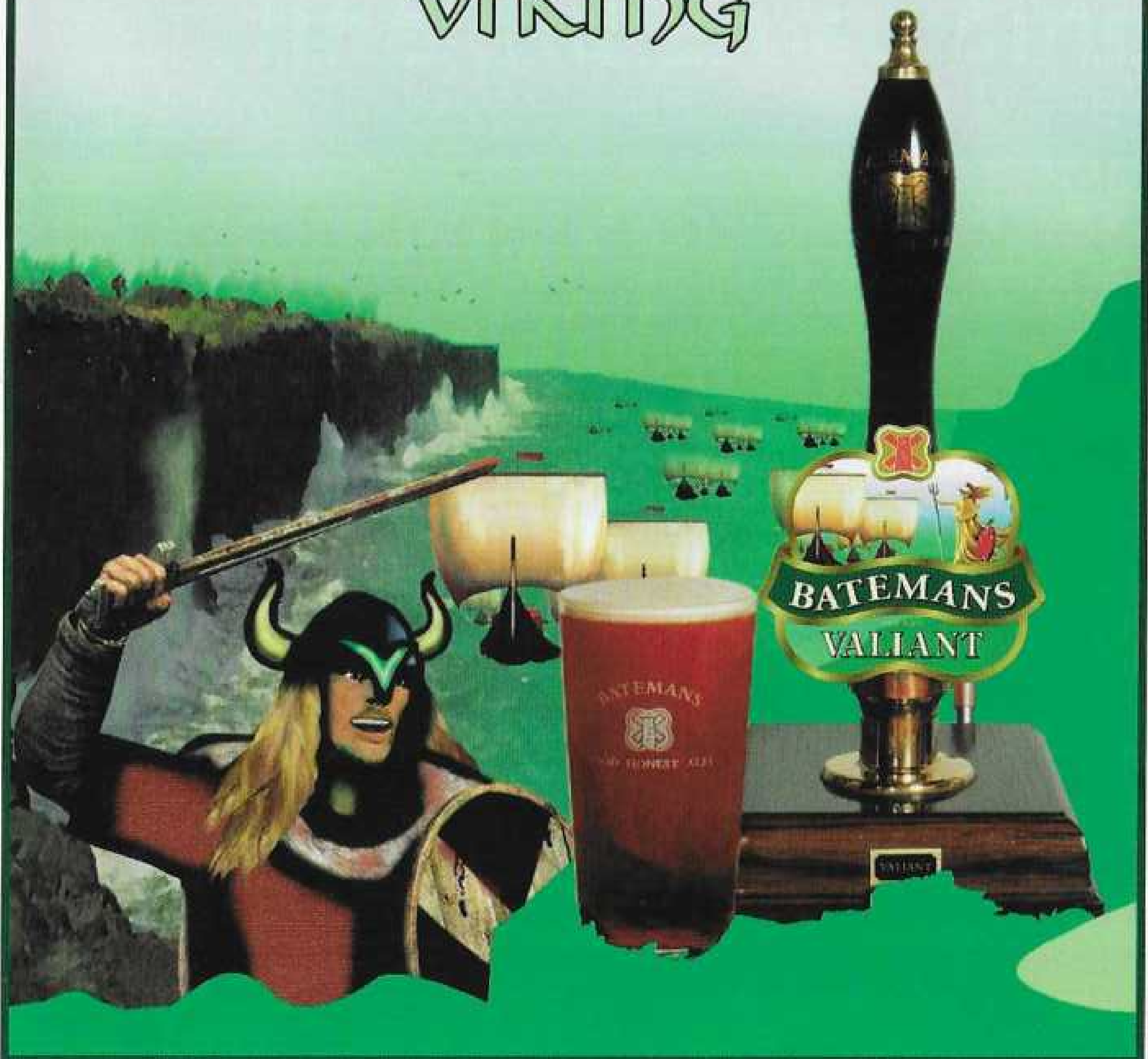
When we are busy please don't ask our volunteer staff for beers away from their area of stillage, it creates congestion and slows everyone's service down.

<b>BREWERY NAME</b>	
<b>BEER NAME</b>	
Strength ABV - Alcohol by Volume	Price in money and tokens

*The gravity card will tell you the brewer or cider producer, beer or cider name and the cost in money and tokens. Remember no cash over the bar.*

A "Gravity Card"

# DEVELOP A LIKING FOR A VIKING



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**Lord Nelson**  
33 Trafalgar Road West, Gorleston,  
Great Yarmouth NR31 8BS

# General Beer Festival Information

## Opening times

Date	Lunchtime	Evening
Monday 24th	Closed	5.30-11.00
Tuesday 25th	11.30-2.30	5.30-11.00
Wednesday 26th	11.30-2.30	5.30-11.00
Thursday 27th	11.30-2.30	5.30-11.00
Friday 28th	11.30-3.30	5.30-11.00
Saturday 29th	11.30-3.00	6.30-11.00

## Glasses

Souvenir pint and half-pint glasses with the festival logo are available. If these glasses run out towards the end of the week, other glasses are used instead. Also, glasses from some previous festivals are available on the CAMRA Goods stall.

## Full measures

Norwich Beer Festival uses oversized, lined glasses -- so ensuring that a full pint is served every time.

## CAMRA Goods

On the goods stall there are available T-shirts, sweatshirts, rugby shirts and enamel pins with the festival logo, and also a selection of CAMRA books -- including the CAMRA Good Beer Guide.

## Membership

A CAMRA membership stand is in St. Andrew's Hall. CAMRA members can enter free at all sessions (subject to space restrictions).

## Food

Food is available in Blackfriars' Hall during all sessions. The range available includes such items as filled rolls, hot pies, burgers, sausages and portions of chips

## SOFT DRINKS

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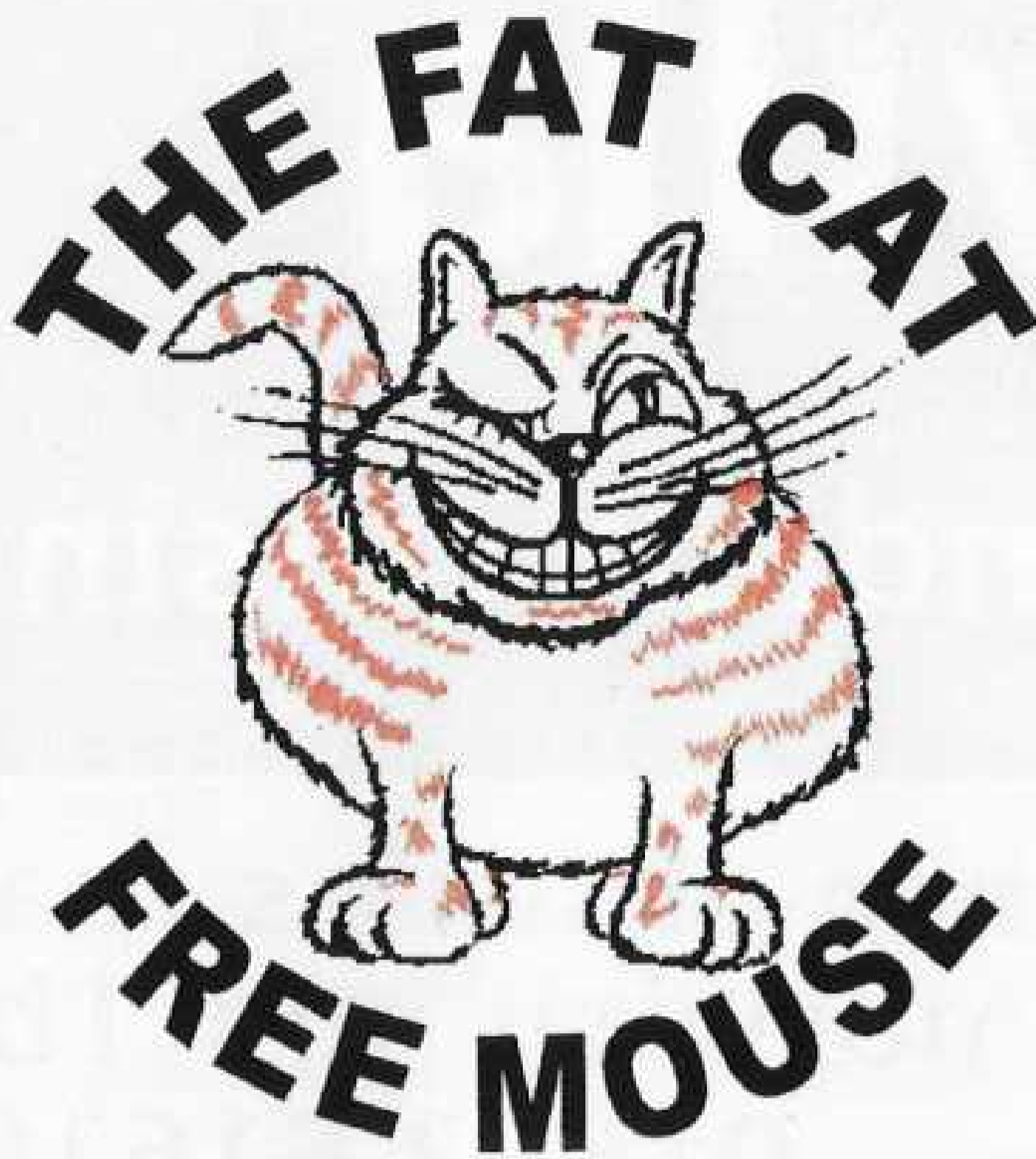
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*Real Ales for Real Drinkers...Real Ales for Real Drinkers...Real Ales for Real Drinkers*

# 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, as most national brands are, 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. You will also find that you won't get that gassy distended feeling in the stomach.

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

## Mild Ales

Perhaps the style most closely related to historic English ales due to the low amount of hops used. 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.

After wartime restrictions mild developed as a low alcohol drink, around 3.5% ABV, 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 notes and chocolate aromas, sometimes a nutty flavour, even hints of coffee and caramel. Not very bitter.

More recently we have seen a revival in milds, with a strength between 4% and 5% being common, a few even stronger.

## India Pale Ale

These were the first pale ales to be developed in the 19<sup>th</sup> century when it became possible to produce a sparkling clear beer, designed for drinking from a glass rather than pewter tankard. They were high in alcohol, around 6%, and heavily hopped. The originals developed in Burton on Trent where the groundwater is high in sulphates. High in alcohol and hops these beers keep well and so could be transported by rail and sea. Though called pale ale, they are more copper

coloured. Malty with plenty of citrus and vine fruit flavours. Often hints of spice and, of course, quite bitter.

## 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. 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.



This heritage is reflected in some bitters being called IPA. Bitters are generally copper coloured due to the use of crystal malt together with pale malt, and often have complex malty flavour profiles, often with a fruity note, and plenty of hop character, and bitterness, especially in a drying finish. Often a brewery would brew a stronger bitter, with perhaps more hopping, called a best bitter. Nowadays most bitters are probably called by their brewers "best bitter", and some brew extra special bitter – ESB as the stronger version.

Perhaps the most commonly found of traditional beer styles, demonstrating just how much variety there is with just one style of beer

## 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. 20 years ago there were only one or two cask conditioned stouts, and only one porter. The most common stout was bottled Guinness which used to be real, but is now killed by pasteurisation to prolong its shelf life.

Recipes and strengths vary but porter should be black from the brown and black malts used. The beer is hoppy, rich and bitter. There are strong flavours, often of the roast or chocolate malts used, and a vine fruitiness.

Stouts are often stronger (originally stout porter meaning strong porter) and can be sweeter, and with a smooth creamy character.

## 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 mild ales, 4% to 5% ABV, though sometimes much stronger. Some are brewed to old mild formula before 20<sup>th</sup> century restrictions reduced their strength. Many of the family breweries produce these beers for the trade around Christmas. Colours

vary from pale through copper to dark. These beer have a complex flavour profile, roasted grain, malt, fruity, sometimes sweetish.



## Barley wines

The modern name of a strong ale and there is an indistinct dividing line between barley wine and old ale. Barley wines are usually at least 6.5% ABV but can reach 12% ABV. A special feature is that they have a long maturation before being ready to drink, and have

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Pool Table      Open log fire

very complex flavour profiles. Sometimes maturation can give a unique tart character to the beer. From pale brown to deep red in colour. With a malty sweetness, sometimes a citrus note, often pear drops and peppery. They can be very floral and hoppy.

## Pilsner Styles

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

## Golden Ales

A style of beer typified by Hopback Summer Lightning or Woodforde's Great Eastern, this is a 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. Varying in strength from about 4%ABV to 5%ABV. The use of mainly pale malt produces a



beer that is light coloured and with a clean refreshing mouthfeel. Often distinctively hoppy, with hops chosen to impart a citrus and peppery note. These beers may be drunk a little cooler than most cask beers, when the full thirst quenching character will come out.

## Flavoured Beers

The tradition of using herbs and fruits to add extra flavours has revived in recent years. The discovery of Belgian beers by the British has encouraged local brewers to experiment.

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. Honey is added to some beer to impart a distinctive flavour note.

This type of beer is often found bottled. Many of the Belgian beers on sale at this festival will have had fruit or other flavouring added.

## 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.

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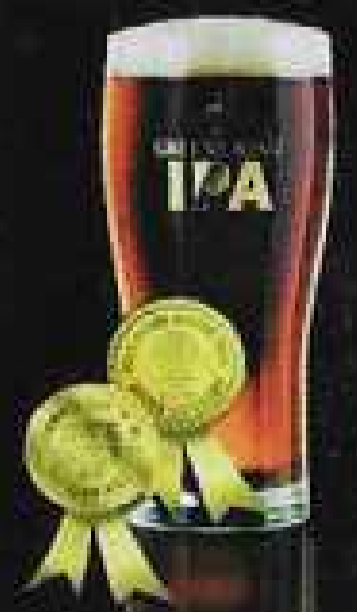


GREENE KING

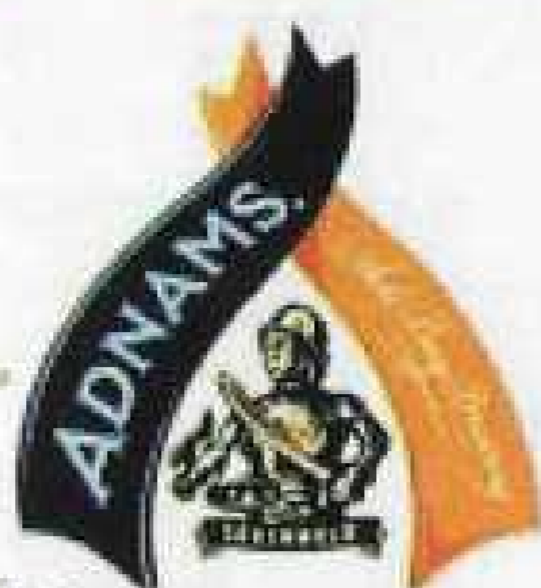
*Celebrate Real Beer™*



*Supporting Norwich  
Beer Festival*



# THE BEER LIST



## Adnams

Southwold, Suffolk

### **Explorer** - 4.5%abv

Using Columbus in the copper and Chinook in the cask, this golden bitter is suffused with the aromas of a grapefruit grove.

### **Flagship** - 4.3%abv

Flagship has been brewed exclusively to commemorate the 200th anniversary of the Battle of Trafalgar, with fragrant aromas of hops and spices and hints of banana and traces of pepper, dark fruits and caramelized orange.

### **Southwold Bitter** - 3.7%abv

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.

### **Tally Ho** - 7.5%abv

Rich and Complex.

## Anglo Dutch

Dewsbury, West Yorkshire

### **Kletswater** - 4.0%abv

A slightly coloured full-session bitter - not too heavily hopped.

Kletswater is Dutch for Waffle Water (to talk endlessly - to 'whitter' on).

### **Tabatha the Knackered** - 6.0%abv

Golden Belgian style Tripel with a strong hoppy and bitter character. Named after one of the brewers cat.

## ARKELL'S

## Arkell's

Swindon, Wiltshire

### **2B** - 3.2%abv

Formerly called BB or John Arkell Bitter, light brown in colour, malty with good body.

### **Kingsdown** - 5.0%abv

'Kingsdown', which is named after the area of Upper Stratton where the brewery is situated, was originally brewed as a special beer to commemorate Swindon FC League Cup triumph in 1969. Rich in colour, with a ripe fruit 'nose'.



## Batemans

Wainfleet, Lincolnshire

### **Mild** - 3.0%abv

Classic mild with orchard fruit nose and ruby black in colour

### **Valiant** - 4.2%abv

A delicious golden beer, clean, crisp & zesty.

### **Victory** - 5.9%abv

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

Descriptions of the beers 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.

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## Batham

Brierley Hill, West Midlands

### **Bitter** - 4.3%abv

A pale yellow fruity, sweetish bitter.

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## Bazens

Salford, Gt Manchester

### **Blue Bullet** - 4.5%abv

One in a range of themed ales, using green bullet hops.

### **Knoll Street Porter** - 5.2%abv

Very complex malt flavours form the basis of this multi-grained dark beer. Velvety smooth with a drying fruity hop finish.

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## Beartown

Congleton, Cheshire

### **Pandamonium** - 4.8%abv

A very dark stout with a hint of Blackcurrant.

### **Wheat** - 5.0%abv

Golden coloured wheat beer which slides down far too easily for it's gravity. Crisp, floral & citrus notes dominate the finish.

---

## Belhaven

Dunbar, Lothians

### **60/-** - 2.9%abv

Bitter sweet example of a Scottish light ale, reddish brown in colour, with a hint of roast and caramel.

### **80/-** - 4.2%abv

Complex with many flavours in this Scottish classic.

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## Blue Anchor

Helston, Cornwall

### **Jubilee** - 4.6%abv

nice

### **Spingo Middle** - 5.1%abv

Deep copper red beer, with a large fruity aroma.

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## Blue Moon

Barford, Norfolk

### **Easy Life** - 3.8%abv

Pale brown easy drinking session beer, with gentle toffee and malt aroma.

### **Henrys Ale** - 4.5%abv

New ale from Barford

---

## Brains

Cardiff, Glamorgan

### **Buckley's Best Bitter** - 3.7%abv

Amber coloured bitter.

### **Dark** - 3.5%abv

Award winning classic mild, dark brown in colour.

---

## Brakspear

Witney, Oxfordshire

### **Bitter** - 3.4%abv

Classic copper coloured pale ale with a slight orange fruit aroma.

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## Brancaster

Brancaster Staithe, Norfolk

### **IPA** - 3.7%abv

Pale IPA style ale.

### **Old Les** - 5.0%abv

Named after a customer.

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**BREWSTER'S  
BREWERY**

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## Brewster's

Melton Mowbray, Leicestershire

### **Daffys Elixir** - 4.2%abv

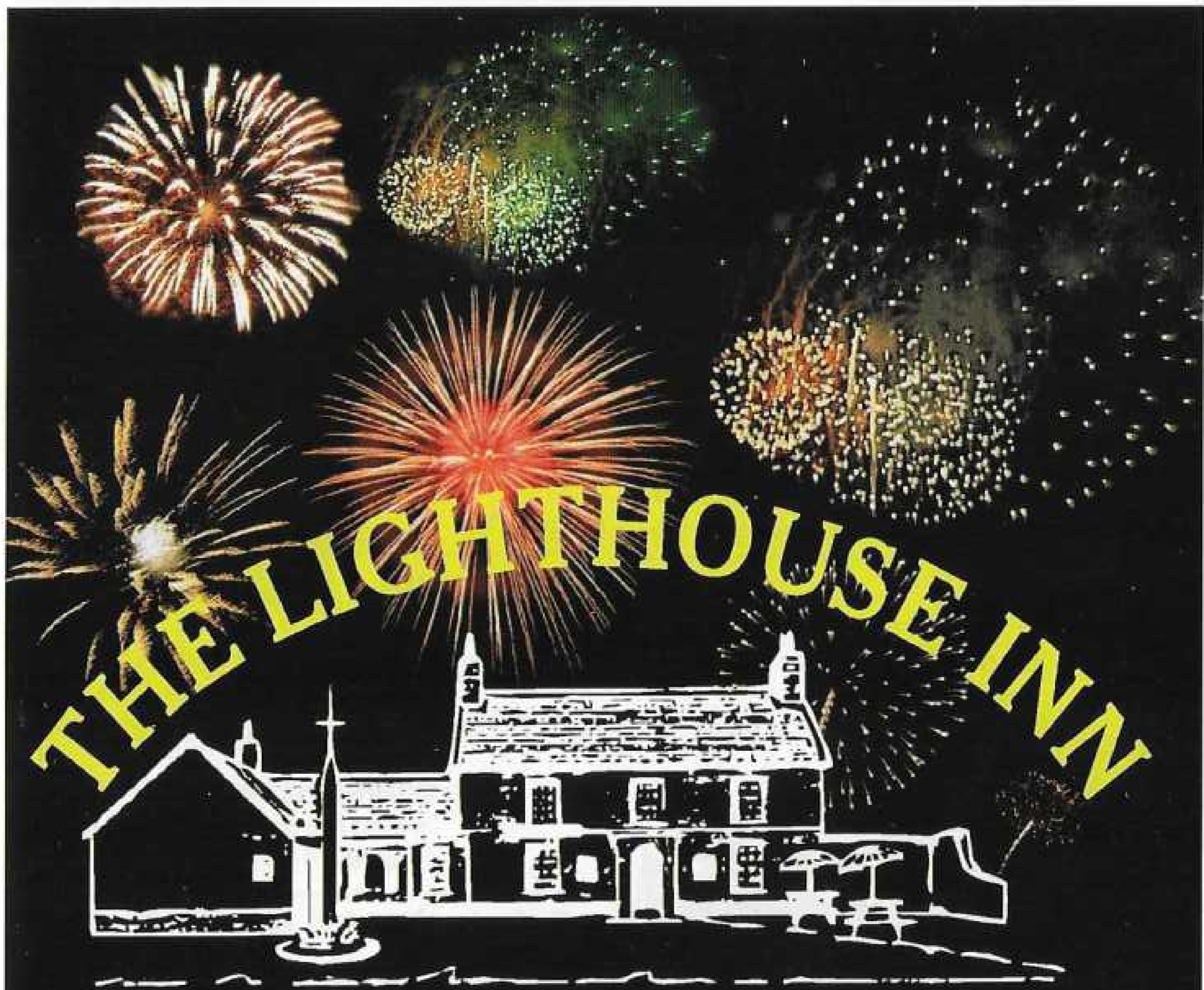
The Reverend Daffy was an eccentric 17th Century Vicar from the Vale who sold his elixirs as "cure alls".

### **Wicked Woman** - 4.8%abv

Witch one will it be this year.

---

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



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BRIDGE OF ALLAN  
BREWERY

## Bridge of Allan

Bridge of Allan, Central Scotland

### Glencoe Stout - 4.5%abv

This traditional stout has a creamy, toasted oatmeal flavour and is gently hopped.

## Broughton

Broughton, Borders

### 80/- - 4.2%abv

New brew from a traditional Scottish ale maker.

## Brown Cow

Selby, North Yorkshire

### Suddabys After Dark Porter - 5.0%abv

Wow real coffee and beer, hmm.



## Buffys

Tivetshall St Mary, Norfolk

### Bitter - 3.9%abv

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

### Mucky Duck - 4.5%abv

New brew, this dark smooth beer is full of chocolate and roasted tones. Brewed using Maris Otter and Pale malts, coupled with Willamette and Styrian Golding hops to give a wonderfully balanced and subtle combination of flavours.

### Norwich Terrier - 3.6%abv

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

## Bullmastiff

Leckwith, Glamorgan

### Son of a Bitch - 6.0%abv

A warming amber ale, very easy drinking for it's strength

## Bushy's

Braddan, Isle of Man

### Ruby Mild - 3.5%abv

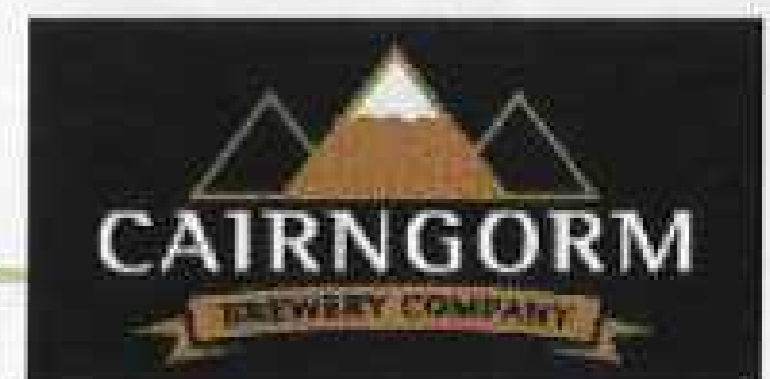
Deep red in colour, the flavour is well balanced, a fine aroma of crystal malt and fuggles and challenger hops complements.

## Cains

Liverpool, Merseyside

### Formidable Ale - 5.0%abv

Sharp clean and dry. Pale in colour.



## Cairngorm

Aviemore, Highlands & Islands

### Trade Winds - 4.3%abv

Champion beer of Scotland 2004, intense fruity beer with grapefruit notes and elder flower on the nose.

### Wildcat - 5.1%abv

Strong, deep amber coloured ale with a complex malt, fruit and hop flavour.

## Caledonian

Edinburgh, Lothians

### 80/- - 4.1%abv

The russet-brown colour of autumn leaves. Robustly malty-fruity aroma, with suggestions of raspberry, smooth and creamy.

### Deuchars IPA - 3.8%abv

Tasty, golden coloured session ale, with distinctive fruity taste.

### Golden Promise - 5.0%abv

Made entirely from organic materials and certified by soul association. The original organic beer!

### Porter - 4.1%ABV

Coffee and roasted maltaroma in this black coloured beer.



## Cameron's

Hartlepool, Durham

### Bitter - 3.6%abv

Well balanced light bitter.

# The Kings Head

KEG FREE HOUSE

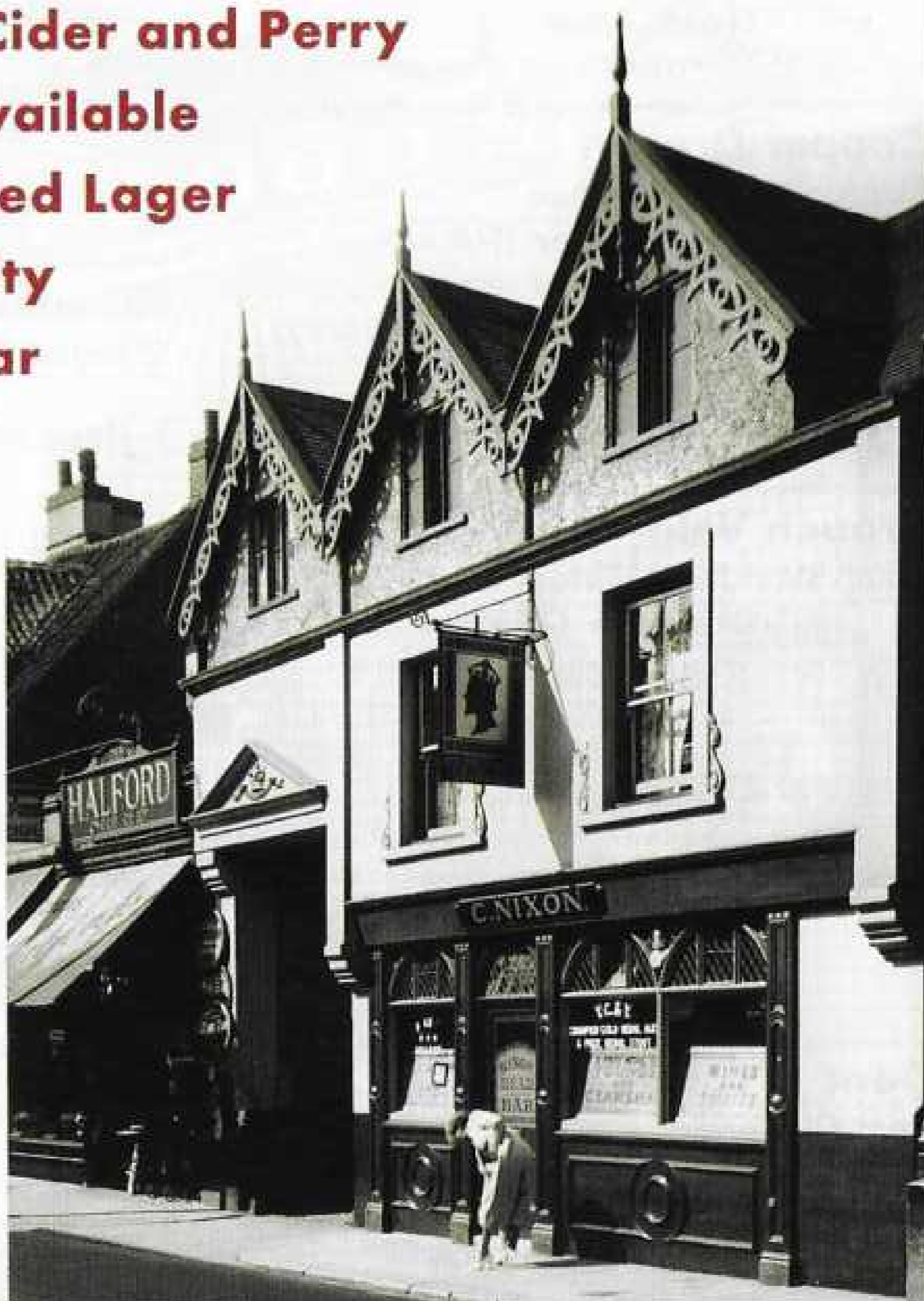
Open 12.00noon - 11.00pm Monday to Saturday  
12.00noon - 10.30pm Sunday

Run by enthusiastic drinkers and **CAMRA** members.

- **Keg Free Zone** ● **14 Hand Pumps**
- **Norfolk Ales, Cider and Perry**
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- **Beers on Gravity**
- **No Smoking Bar**
- **Belgian Beers**

Re-open after almost 18 months closure, during which time it has undergone extensive internal and external renovation work. Dating from the 14th century, the pub has been restored to a Victorian style.

The Kings Head,  
Circa 1930 ➤



The Kings Head, 42 Magdalen Street, Norwich, NR3 1JE - Telephone 01603 620468  
[www.kingshead.gb.com](http://www.kingshead.gb.com)

---

## Carlow

Northern Island

---

### **Molings** - 4.3%abv

Traditional Irish red ale, slightly sweet.

### **O'Haras Stout** - 4.3%abv

Award winning stout from deepest Ireland.

---

## Chalk Hill

Norwich, Norfolk

---

### **CHB** - 4.2%abv

Former champion beer, copper coloured with good fruitiness.

### **Flintknappers Mild** - 5.0%abv

Superb rich and smoky, red in colour with a kaleidoscope of flavours.

### **Gold** - 4.3%abv

New brew for just down the road.

---

## Copper Dragon

Skipton, North Yorkshire

---

### **Challenger IPA** - 4.4%abv

Traditional amber coloured best bitter, fruity with subtle hoppy undertones.

### **Scotts 1816** - 4.1%abv

Well balanced copper coloured premium bitter.

---

## Crouch Vale

South Woodham Ferrers, Essex

---

### **Brewers Gold** - 4.0%abv

Simply the best, CBOB GOLD & Supreme champion 2005. Light fruity with a hint of grapefruit and melon.

### **Essex Boys** - 3.5%abv

Pale brown beer with plenty of pleasing malt and hop flavour despite the low gravity. Graham's favourite.

### **Oregon Best** - 4.2%abv

Light brown and hugely aromatic.

---

## Dent

Dent, Cumbria

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### **Baarister** - 4.5%abv

Current seasonal ale

### **T'owd Tup** - 6.0%abv

A rich full flavoured, strong stout with a roast coffee aroma.

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## Dorset

Weymouth, Dorset

---

### **JD 1742** - 4.2%abv

Formerly Quay Brewery, clean tasting easy drinking bitter.

---

## Elgood's

Wisbech, Cambridgeshire

---

### **Golden Newt** - 4.1%abv

The name is taken from the colony of great crested newts who reside in the lake in the brewery gardens. Light golden and refreshing.

### **Old Black Shuck** - 4.5%abv

Dry stout, with five different malt used in the brewing process. Named after a devil hound that is reputed to roam around Norfolk.

### **Wenceslas Winter**

#### **Warmer** - 7.5%abv

Deep rich and full of fruitiness. Kept specially for us.

---

## Elveden

Elveden, Norfolk

---

### **Ale** - 5.2%abv

Strong ale

### **Stout** - 5.0%abv

Stoutish

---

## Everards

Enderby, Leicestershire

---

### **Beacon** - 3.8%abv

Light and refreshing amber ale.

### **Equinox** - 4.8%abv

Seasonal offering from the brewery, light and golden in colour.

### **Old Original** - 5.2%abv

Full bodied mid-brown strong bitter.

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## Facer's

Salford, Gt Manchester

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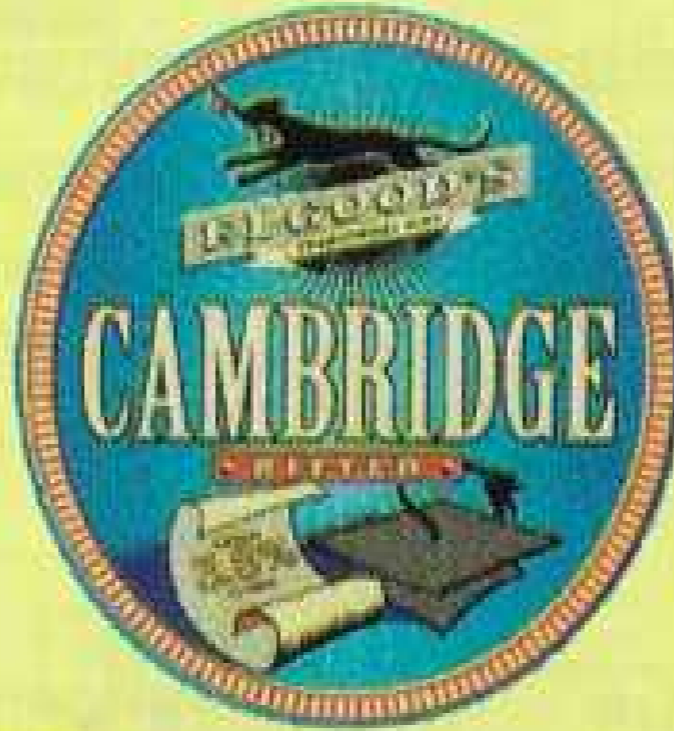
### **Twin City** - 3.3%abv

Dark with a slight blackcurrant taste.

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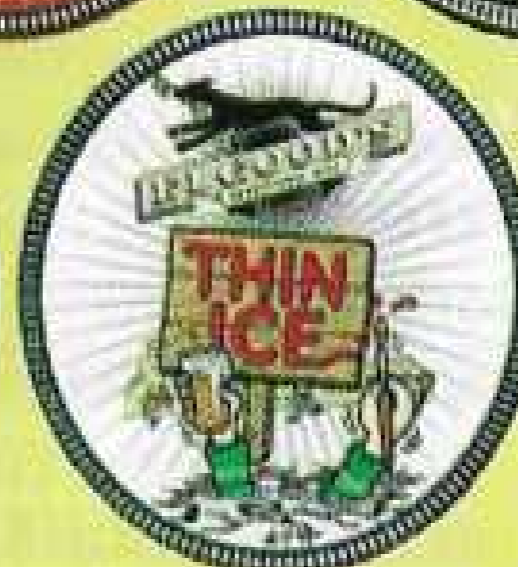
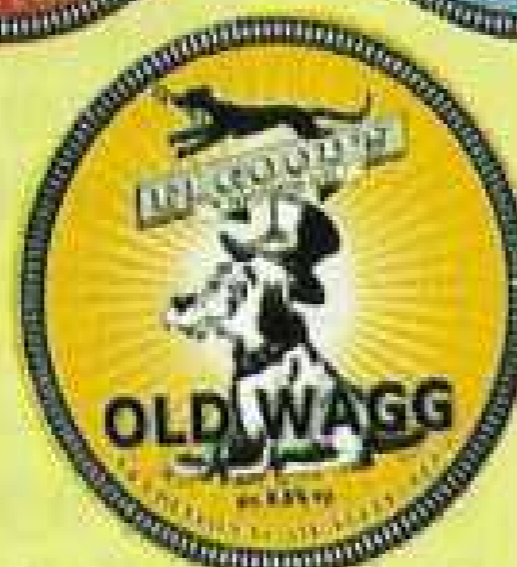
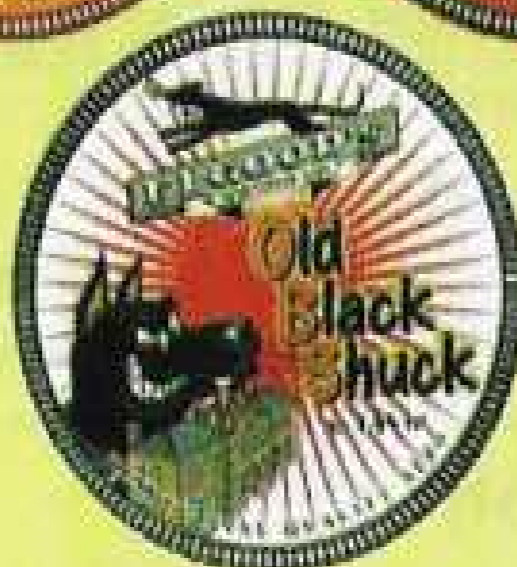
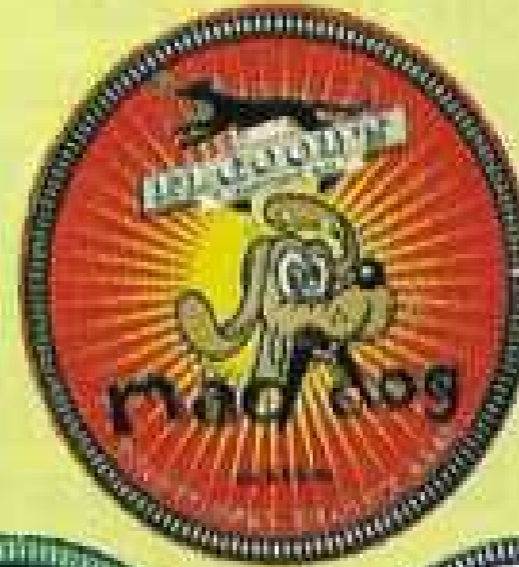
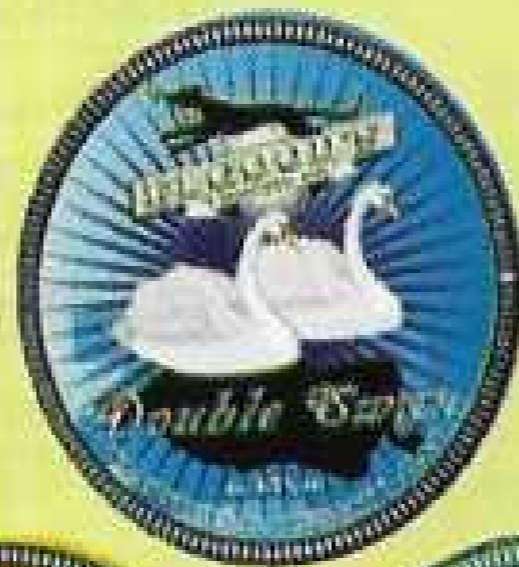
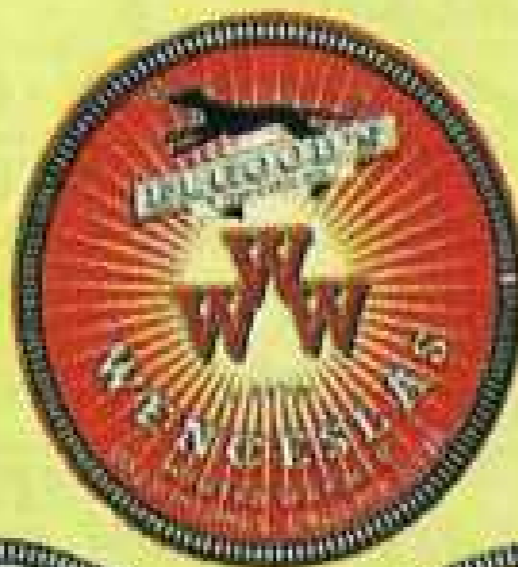
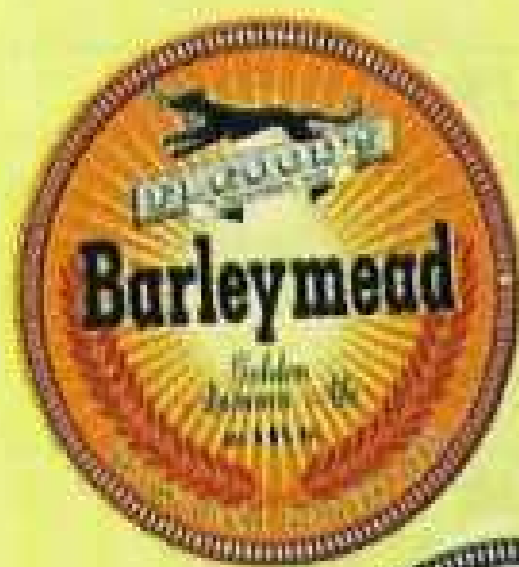
No gravity card means that a beer is not on sale in this area of the bar, so choose another to try.

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North Brink Brewery, Wisbech, Cambridgeshire Tel: 01945 583160

*and even more to look out for*



Thin Ice - Jan/Feb; Old Wagg - Mar/Apr; Double Swan - May/June  
 Mad Dog - July/Aug; Barleymead - Sept/Oct; Old Black Shuck - Nov;  
 Snicklmas - Dec; Wenceslas Winter Warmer - Dec.  
 Occasional Brews: North Brink Porter - Nov; Straw Beer - Jan.

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## Fat Cat Brewery

Norwich, Norfolk

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### **Fat Cat** - 3.8%abv

Light & golden, brewed at The Shed, Norwich by former Woodfordes founder Ray Ashworth. Very drinkable.

### **Red Ale** - 4.5%abv

Brewed for us.

### **Top Cat** - 5.0%abv

Stronger than Fat Cat and slightly sweeter.

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## Felinfoel

Felinfoel, West Wales

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### **Double Dragon** - 4.2%abv

Full drinking Welsh ale, with lots of fruit and malt.

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## Fox

Heacham, Norfolk

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### **Branthill Best** - 3.8%abv

Brewed with malt from nearby Branthill Farm Wells next the Sea.

### **Cerberus Stout** - 4.5%abv

Dark doggy stout.

### **IPA** - 5.2%abv

Traditional strong IPA.

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## Freeminer

Cinderford, Gloucestershire

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### **Trafalgar IPA** - 6.0%abv

Pale in colour, with hints of sunset browns in the colour. Empire style IPA.

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## Front Street

Binham, Norfolk

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### **Callums Ale** - 4.3%abv

A reddish/copper coloured ale with a moreish flavour and bitter hop finish.

### **Unity Strong** - 5.0%abv

A mahogany coloured strong ale with a full malt flavour nicely balanced with a good hop finish.

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## Fuller's

Chiswick, London

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### **Chiswick** - 3.8%abv

Pale brown beer, flowery and fresh

### **ESB** - 5.5%abv

Tawny coloured, marmalade, hops and malt combine to produce a rich complex beer, with hints of orange, lemon and gooseberry fruit.

### **Trafalgar** - 5.0%abv

Commemorative brew.

### **Vintage** - 8.5%abv

Very Rare in cask form. A taste to savour.

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## Gale's

Horndean, Hampshire

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### **Festival Mild** - 4.8%abv

Black with a red tinge, sweetish with a hint of toffee.

### **Trafalgar** - 4.2%abv

Strong and hoppy.

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## Garton

Driffield, East Yorkshire

---

### **Liquid Lobotomy Stout** -

8.0%abv

Excellent stout, strong and dark.

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## Goacher's

Maidstone, Kent

---

### **Best Dark** - 4.1%abv

Bitter with a complex aftertaste.

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## Grainstore

Oakham, Rutland

---

### **Cooking** - 3.6%abv

Smooth copper coloured beer, full bodied.

### **Rutland Panther** - 3.4%abv

Black brew with the drink ability of a mild and the flavours of a stout.

---

## Green Dragon

Bungay, Suffolk

---

### **Chaucer** - 3.7%abv

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

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## The Chequers Inn

Front Street, Binham, Fakenham  
Norfolk, NR21 0AL  
Tel: 01328-830297

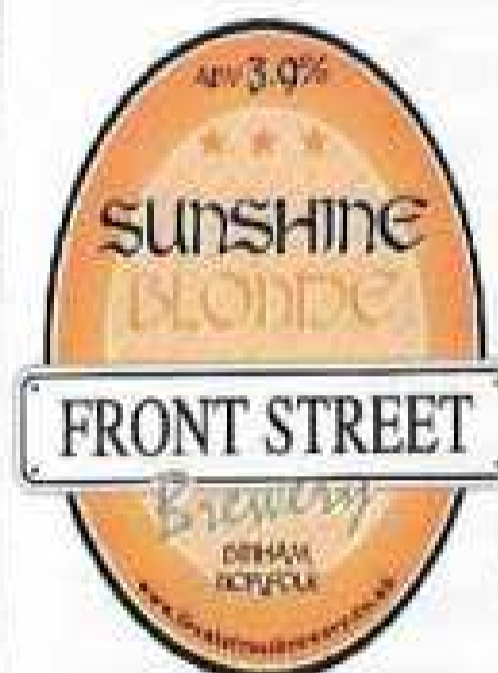
For quality & variety, a changing range of real ales and fresh food cooked to order.

Come along & try our extensive range of bottled beers from home and abroad.

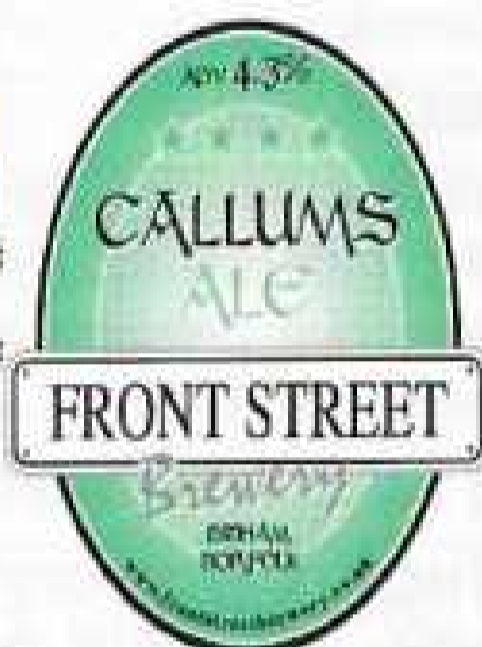
Open 11:30 to 14:30 and 18:00 to 23:00 Mon to Sat  
And 12:00 to 14:30 and 19:00 to 22:30 Sunday

Open for food 12:00 to 14:00 and 18:00 to 21:00 Mon to Sat  
And 12:00 to 14:00 and 19:00 to 21:00 Sunday

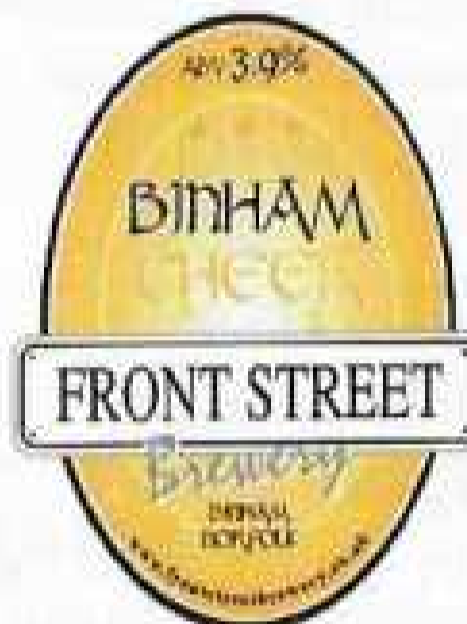
Now home to the Front Street Brewery



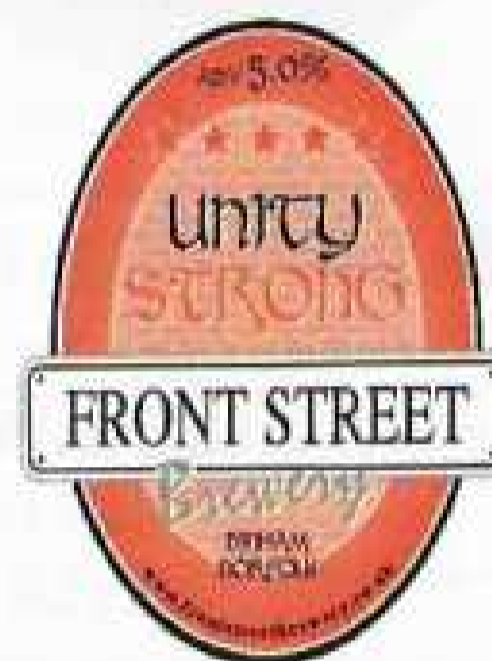
A glorious straw coloured blonde beer made with quite a lot of wheat malt to offer an excellent flavour with specially selected hops this one offers a clean crisp, hoppy aroma and flavour with a long hop finish. 3.9% abv



A wonderful copper hue to this ale with wheat malt added to the grist to impart a good full mouthfeel. 4.3% abv



A classic bitter, made with the best Marris otter pale malt and a hint of crystal to offer a biscuity finish. East Kent Goldings hops are used to give a smooth delicate spiciness. 3.9%



Deep mahogany colour, this ale offers a wonderfully complex sweet malt flavour which predominates this strong beer yet it's well balanced with the addition of liberty, pilgrim, and saaz hops. 5.0% abv



### Green Jack

Lowestoft, Suffolk

#### Golden Sickle - 4.0%abv

Golden ale with typical GJ bitterness

#### Orange Wheat - 4.6%abv

Wheat beer in an orange stylee, mandarin fruitiness with pleasant hopiness.

#### Ripper - 8.5%abv

Barley wine by the bucketful, malty with a slight toffee feel, isn't that so Chris.



### Greene King

Bury St Edmunds, Suffolk

#### Abbot - 5.2%abv

Greene King's flagship ale, full bodied and distinctive.

#### Morland Original - 4.0%abv

Dark honey brown coloured beer, with slight flowery taste.

#### Ruddles Best - 3.8%abv

Dark amber session bitter.

#### XX Mild - 3.0%abv

Classic mild.

**SOFT DRINKS ARE AVAILABLE IN THE MARQUE  
APPLE JUICE ALSO AVAILABLE FROM THE CIDER STALL**



---

## Hall & Woodhouse

Blandford St Mary, Dorset

---

### Badger First Gold - 4.0%abv

A rich citrus fruitiness of orange zest and dried apricots which balances the hop and malt notes to give a clean, fresh and slightly spicy flavour.

---

## Hanby

Wem, Shropshire

---

### Drawwell - 3.9%abv

Amber coloured bitter, and hoppy.

### Joybringer - 6.0%abv

Ginger ale, by the bucketful, deceptively drinkable.

### Nutcracker - 6.0%abv

Very full tawny ale, distinctive.

---

## Hardys & Hansons

Kimberley, Nottinghamshire

---

### Bitter - 3.9%abv

Golden brew with good balance between hopiness and sweetness.

### Mild - 3.1%abv

Deep ruby coloured mild, well balanced.



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## Harveys

Lewes, East Sussex

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### Sussex Best Bitter - 4.0%abv

Classic bitter, champion best bitter at CBOB 2005.

### Trafalgar 200 - 10.0%abv

Commemorative brew for the Trafalgar anniversary.

### XX Mild - 3.0%abv

Dark traditional mild, sweet caramel finish.

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## Highgate

Walsall, West Midlands

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### Mild - 3.6%abv

Traditional dark mild from the Black Country

### Saddlers Premium -

4.3%abv

Named after the local saddle making industry, copper in colour with a slight liquorice flavour.

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## Hogs Back

Tongham, Surrey

---

### Tea - 4.2%abv

Traditional English Ale, pale brown malty bitter with slight fruity aroma

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## Holden's

Dudley, West Midlands

---

### Black Country Bitter -

3.9%abv

A light well balanced bitter with hoppy finish.

### Black Country Mild - 3.7%abv

A refreshing red/brown mild with good blend of hops and malt.

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## Holt

Cheetham, Gt Manchester

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### Bitter - 4.0%abv

Copper coloured bitter, very distinctive taste.

---

## Holt

Cheetham, Gt Manchester

---

### Humdinger - 4.0%abv

Refreshing ale with a hint of honey now in cask form

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## Hook Norton

Hook Norton, Oxfordshire

---

### Hooky Bitter - 3.6%abv

Complex well crafted bitter, amber in colour, long bitter sweet finish.

### Old Hooky - 4.6%abv

Well rounded bitter, fruity and slightly sweet.

---

## Hopdaemon

Sittingbourne, Kent

### Golden Dove - 5.0%abv

Blonde in colour, with the aroma of artichokes!!

### Skrimshander - 4.5%abv

Flavoursome copper coloured ale with a hint of cherry.

## Hydes

Manchester, Gt Manchester

### Dark Mild - 3.5%abv

Dark brown/red with a hint of berry fruit and chocolate, good complex mild.

### Trad Bitter - 3.8%abv

Earthy hopiness predominates in the taste, pale brown in colour.

## Itchen Valley

Alresford, Hampshire

### Fort Nelson - 3.8%abv

Commemorative brew.

## Lees

Middleton Junction, Gt Manchester

### GB Mild - 3.5%abv

Red brown mild, with creamy feel and chocolate overtones.



## Maldon

Maldon, Essex

### A Drop of Nelsons Blood

- 3.8%abv

Red hued, initially sweet but becoming fairly bitter in the aftertaste.

## Marston's

Burton upon Trent, Staffordshire

### Old Empire - 5.7%abv

Genuine IPA, stylish with slight sulphur

# ROSARY



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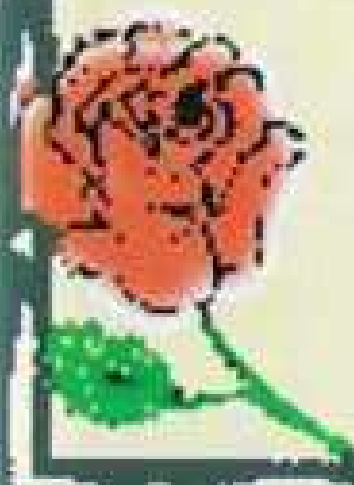
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# MAULDONS

AWARD WINNING TRADITIONAL SUFFOLK BEERS

## Mauldons

Sudbury, Suffolk

### Blackadder - 5.3%abv

No it hasn't gone away, I'm not telling u lot where it is. Distinctive dark bitter stout with a hint of blackcurrants.

### Micawbers Mild - 3.5%abv

This traditional beer has a full round flavour with a slight but distinctive bitter finish

### Mid Autumn Gold - 4.2%abv

An amber coloured beer with a fine balance of malt and selected hops to give a smooth full bodied finish.

## McMullen

Hertford, Hertfordshire

### AK - 3.7%abv

Distinctive dryish bitter with good mix of hops and malt.

### The 1805 - 4.0%abv

An autumn ale, amber in colour.

## Milestone

Newark, Nottinghamshire

### Black Pearl - 4.3%abv

An Irish style stout, derived from an authentic recipe for southern Ireland.

## Millstone

Mossley, Gt Manchester

### Windy Miller - 4.1%abv

Originally brewed to celebrate Saddleworth's Whit Friday Brass Band Contest. Pale with crisp hoppy aroma. Nothing to do with Camberwick Green.

## Milton

Milton, Cambridgeshire

### Jupiter - 3.5%abv

A golden session beer with a delicate hoppy flavour leading to a satisfying bitter finish.

### Mammon - 7.0%abv

Rich dark stout. Very flavoursome.

## Mordue

North Shields, Tyne & Wear

### IPA - 5.4%abv

Brewed with Horizon hops from the U.S.A. giving the beer a dry bitterness, that is reminiscent of a traditional IPA of yesteryear.

### Radgie Gadgie - 4.8%abv

A strong, easy drinking northern ale, with balanced hops, fruit and malt and a long, lingering finish.

### Workie Ticket - 4.5%abv

Complex and tasty bitter, former CBOB winner in 1997.

## Museum/White Shield

Burton upon Trent, Staffordshire

### 1744 - 4.4%abv

Mid brown ale with slight fruity aroma.

### P2 - 8.0%abv

Superb stout, with Christmas pudding aroma and dry finish.

### Victory at Sea - 5.6%abv

Special brew to commerate Battle of Trafalgar.

## Nelson

Chatham, Kent

### Nelsons Blood - 6.0%abv

Formerly the Flagship brewery, Garnet & wine in colour. Resembles more of a barley wine than a strong ale.



## Nethergate

Clare, Suffolk

### 3.9 - 3.9%abv

Light amber coloured beer.

### Jolly Roger - 4.2%abv

New brew from the boys on the border.

### Lemon Head - 4.0%abv

Beer with added citrus taste of lemons.

### Umbel Ale - 3.8%abv

Coriander predominates in this warm spicy ale.

---

## **Newby Wyke**

Little Bytham, Lincolnshire

---

### **England Expects** - 4.6%abv

Special ale brewed to celebrate each Trafalgar Day 21st October.

---

## **Northern**

Runcorn, Cheshire

---

### **All-Nighter** - 3.8%abv

Refreshing session ale produced from three types of barley and three hop varieties.

---

## **Oakleaf**

Gosport, Hampshire

---

### **Blakes Gosport** - 5.2%abv

Strong, dark and intensely malty. Lots of berry fruits and almost Belgian in style.

### **Heart of Oak** - 4.5%abv

Initial strong, fruity hop flavours lead to a bittersweet aroma, balanced by a warm chocolaty finish, brewed specially for Trafalgar anniversary.

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## **O'Hanlon's**

Whimble, Devon

---

### **Port Stout** - 5.0%abv

A black stout with a slight hoppy bitterness to it.

### **Royal Oak** - 4.8%abv

Well balanced copper coloured beer with strong fruit aroma.

---

## **Okells**

Douglas, Isle of Man

---

### **Bitter** - 3.7%abv

A golden coloured beer with a full malt and hop aroma, with a long lasting dry-ish hoppy complex finish.

### **Mild** - 3.4%abv

A dark reddish brown genuine mild with a fine rich malt aroma with a hint of Seville oranges.

---

**VOTE FOR THE BEERS OF THE  
FESTIVAL  
INSIDE THE BACK COVER**

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---

## Old Chimneys

Market Weston, Suffolk

---

### **Golden Pheasant** - 4.5%abv

Golden hoppy ale.

### **Good King Henry** - 9.0%abv

Superb recreation of classic Imperial stout, rich dark and a beer to be savoured, so no quaffing Mr Farman.

### **Military Mild** - 3.3%abv

Rich dark mild with good body for it's gravity

---

## Olde Swan

Dudley, West Midlands

---

### **Dark Swan** - 4.2%abv

Sweet dark mild.

### **Original** - 3.5%abv

Straw coloured light mild, smooth but tangy.

---

## Oulton Ales

Oulton Broad, Suffolk

---

### **Bitter** - 3.5%abv

Amber coloured bitter with slight orangey aroma, clean and refreshing.

### **Sunrise** - 4.0%abv

Powerful hop aroma, pale straw coloured ale. Good floral notes.

### **Wet 'n Windy** - 4.5%abv

Certainly can be on the broad in the winter time.

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## Palmers

Bridport, Dorset

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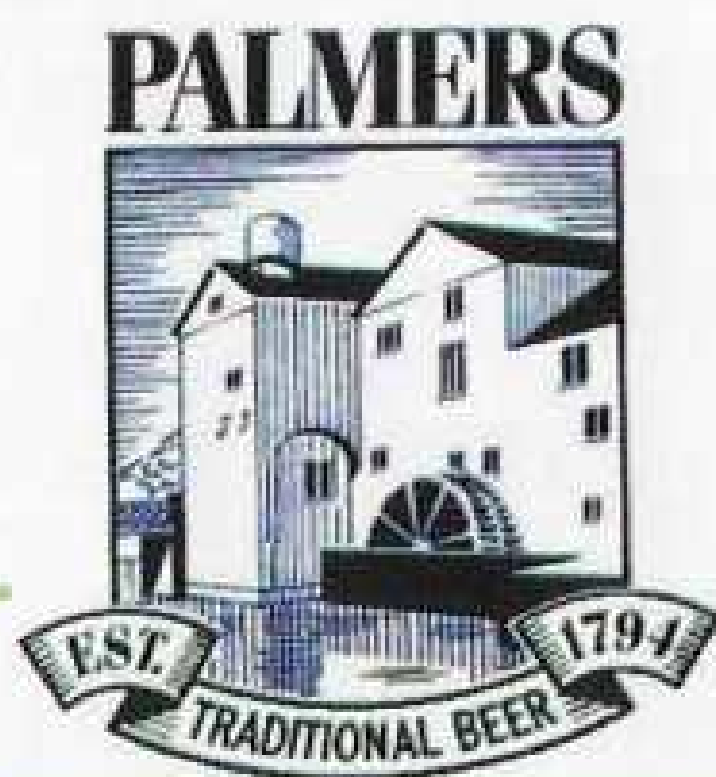
### **IPA** - 4.2%abv

A full-drinking, well-balanced beer with a delicious hop character.

### **Tally Ho** - 5.5%abv

A strong nutty full-strength dark beer that delivers a deep, distinctive and long-lasting taste.

---



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## Phoenix

Heywood, Gt Manchester

---

### **Arizona** - 4.1%abv

Yellow in colour, refreshing with citrus and hop bitterness.

### **Double Dagger** - 5.0%abv

Pale brown malty brew quite dry for its gravity.

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## Potbelly

Kettering, Northamptonshire

---

### **Aisling** - 4.0%abv

New to us, old gold in colour with toffee and malt notes.

### **Sunny Daze** - 5.5%abv

All the way from Kettering, strong golden brew with good fruity notes.

---

## Railway Tavern

Brightlingsea, Essex

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### **Crab'n Winkle** - 3.7%abv

Dark, full bodied mild, rarely seen outside Essex.

---

## Randalls

St Peter Port, Guernsey

---

### **Cynful** - 3.5%abv

From Guernsey's only brewery, a dark brown coloured mild, fairly sweet.

### **Envy** - 4.8%abv

Amber beer, with a chocolate, malty aroma, strong dry and slightly caramel flavour.

---

## Rebellion

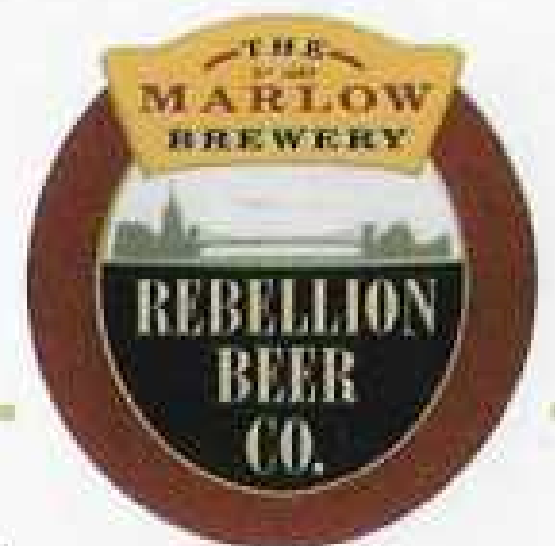
Marlow, Buckinghamshire

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### **IPA** - 3.7%abv

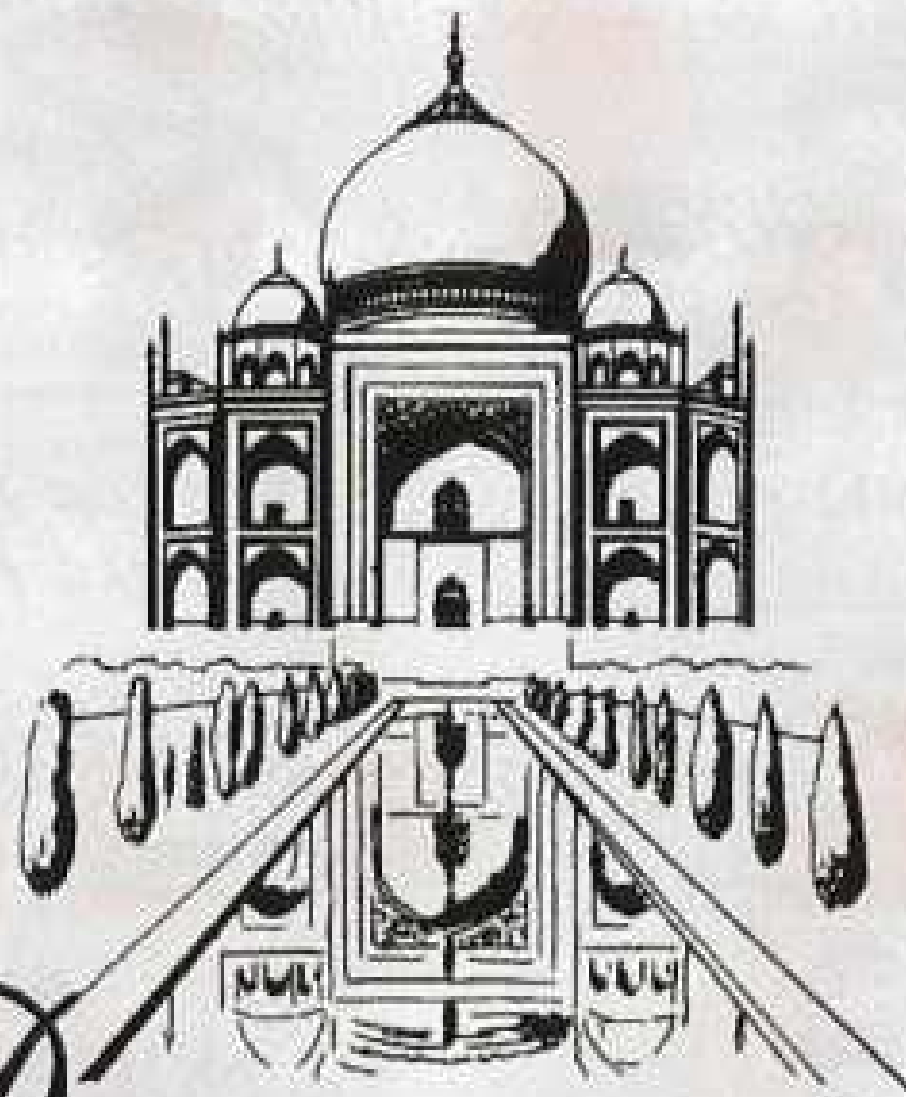
Copper coloured bitter, sweet and malty with red apple flavours.

---



**To avoid congestion behind the bar, when it is busy please only order beers near your area of the bar**

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Licensed**



**Established  
1992**

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# Reepham Brewery

## Reepham

Reepham, Norfolk

**Local Hero** - 4.4%abv

Special brew for Trafalgar.

**Rapier** - 4.2%abv

Pale brown ale with a swirling citrus and malt nose, refreshingly dry.

**Velvet Stout** - 4.5%abv

Heavy roast influence and smoky malt feel. Subtle sweetness soon fades.



**RIDLEY'S**  
THE ESSEX BREWER  
EST. 1842

## Ridley's

Hartford End, Essex

**Old Bob** - 5.1%abv

Possible the last brew from hartford end r.i.p. Rich, spicy, bittersweet flavour.

## Sarah Hughes

Sedgley, West Midlands

**Ruby Mild** - 6.0%abv

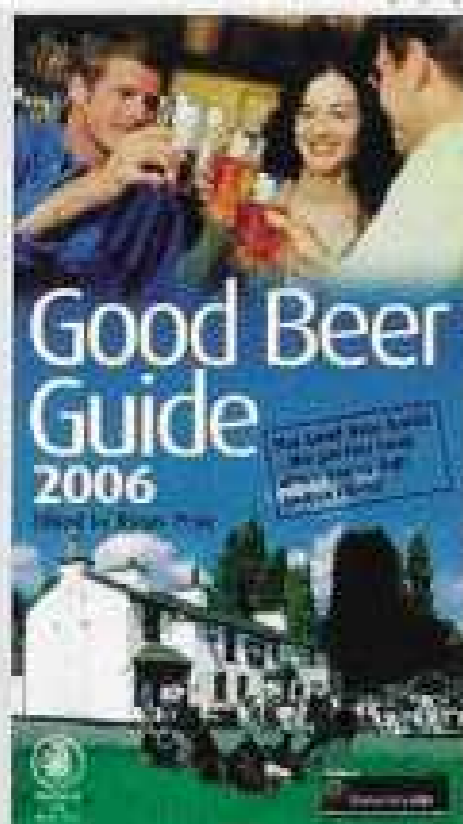
A dark ruby strong ale with a good balance of hops and fruit. Don't drink too much Douglas.

## Shardlow

Shardlow, Leicestershire

**Narrow Boat** - 4.3%abv

Pale amber bitter with a short crisp hoppy aftertaste.



**The Good Beer Guide** contains listings of breweries and beers as well as 4500 detailed pub descriptions

Look at a copy on the CAMRA Goods Stall

# Reepham Brewery



... at last it's Official!

**REEPHAM**  
HAS THE  
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**BEERS**

IN  
**NORFOLK**

(CAMRA Tasting Panel)



Brewed at

**THE REEPHAM BREWERY**

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Telephone 01603 871091

NORFOLK'S OLDEST BREWERY

**1st**

Willem's Way  
**RASPBERRY ALE**  
5.2% ABV  
First Brewed October 2000

**2nd**

**RAPIER PALE ALE**  
Best Bitter  
4.2% ABV  
First Brewed October 1987

**&**

THE NEW EXCITING  
**WTL**  
4.4% ABV  
Willem's Traditional Lager



**&**

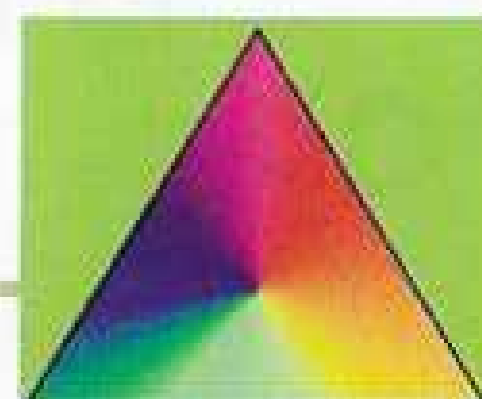
COMING  
**LOCAL HERO 1805**  
4.8% ABV  
Irish Style Ale

## Shepherd Neame

Faversham, Kent

**Master Brew** - 3.7%abv

A distinctive, mid-brown bitter ale.



## Spectrum

Barford, Norfolk

**Blinder** - 8.5%abv

Ho hum, what is this one all about Andy?.

**Captain Scarlet** - 4.5%abv

& the Mysterons, indestructible ... oops it's a red ale really.

**Light Fantastic** - 3.7%abv

Thirst quenching light bitter.

**Stoatwobbler** - 6.0%abv

The return of this legendary stout, complex with dark chocolate and morello cherries alongside banana and raisin.

---

## St Austell

St Austell, Cornwall

### **Admirals** - 4.2%abv

A delicious ale brewed to celebrate the 200th anniversary of Nelson's victory at Trafalgar.

---

## St Peter's

South Elmham, Suffolk

### **Best Bitter** - 3.7%abv

A traditional Best Bitter, with distinctive fruity caramel notes.

### **Golden** - 4.7%abv

Highly distinctive golden ale with good mix of malt and hops.

### **Ruby Red** - 4.3%abv

A tawny red ale with subtle malt undertones and a distinctive spicy hop aroma from Styrian Goldings.

### **Winter Ale** - 6.5%abv

A deep ruby red strong ale with an excellent balance of malt sweetness and hop bitterness.

---

## Taylor

Keighley, West Yorkshire

### **Golden Best** - 3.5%abv

Amber coloured Pennine light mild, very refreshing.

---

## Ram Tam

 - 4.3%abv

A dark, strong beer that has a reputation as a 'Winter Warmer' style beer.

---

## Three Rivers

South Reddish, Gt Manchester

### **Oxbow** - 4.5%abv

A robust and powerful hoppy bitter with a prominent aroma and a notable citrus aftertaste.



---

## Tindall

Seething, Norfolk

### **Best** - 4.0%abv

Dry bitter with grainy mouth feel.

### **Ditchingham Dam** - 4.2%abv

Strong ginger and malt notes in this mid brown brew, nice bouquet of flavours lingering to the end.

### **Honey Do** - 5.0%abv

Light coloured ale, laced with Norfolk honey to give a distinctive taste.

### **Norwich Dragon** - 4.6%abv

Dark orange in colour, anyway where is the dragon?

# Spectrum BREWERY

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Light Fantastic

XXXX

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WIZZARD

Black Buffle

42

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---

## Tipples

Acle, Norfolk

---

### **Battle** - 4.3%abv

Another commemorative brew.

### **Ginger** - 3.8%abv

Ginger beer with good body for it's gravity.

### **Longshore** - 3.6%abv

New Brewery from Norfolk, good pale amber in colour, with a balanced malty flavour and nicely hopped. A good session beer.

### **Trade 1** - 0.1%abv

---

## Tipsy Toad

St Saviour, Jersey

---

### **Jimmys** - 4.2%abv

All the way from Jersey.

---

## Titanic

Burslem, Staffordshire

---

### **Red Ensign** - 4.3%abv

Ruby red beer part of the brewery's concept range.

### **Stout** - 4.5%abv

True old fashioned stout, ultra black in colour.

---

## Traquair

Innerleithen, Borders

---

### **House** - 7.2%abv

World classic ale, rich and dark, oak fermented.

---

## Do You Have a Dark Side ?

Would you like something Dark and Mysterious? Well Milds, Porters & Stouts.

If so, are you interested in a Winter Ales Beer Festival being held in Norwich?

I imagine your answer will be "Yes Please" However, as this will be Norwich & Norfolk CAMRA's first venture into what could be a Black Hole, we would welcome your comments/views.

If you are interested then please come and visit Ian & Graham, the Cellar Team in Blackfriars Hall, and complete our Survey Form.

We look forward to hearing for you even if you are a CAMRA member or not.



---

## Triple FFF

Four Marks, Hampshire

---

### **Altons Pride** - 3.9%abv

Clean tasting golden brown session bitter, full bodied for it's strength.

### **Pressed Rat & Warthog** - 3.8%abv

Complex hoppy and bitter mild with hints of blackcurrant and chocolate, ruby in colour.

### **Witches Promise** - 6.0%abv

Cooper coloured strong ale that delivers a generous honey sweetness amongst pronounced nut and toffee overtones.

---

## Uncle Stuarts

Lingwood, Norfolk

---

### **Excelsior** - 4.5%abv

This ale takes its name from the fishing smack built in 1921, where the grandfather of the brewer was a crew member. Golden well hopped ale.

### **Local Hero** - 4.7%abv

Nelson ale.

---

## Ventnor

Ventnor, Isle of Wight

---

### **Admirals** - 4.0%abv

This special Ale has been produced by Xavier the Master Brewer at Ventnor Brewery to celebrate the 150th America's Cup yacht race.

---

## Waveney Brewing

Earsham, Norfolk

---

### **Lightweight** - 3.8%abv

Golden hued ale with a distinctive strawberry and cream nose.

### **Sugar Ray** - 4.4%abv

Light coloured ale with honey added, not too sweet.

### **Saucy Temeraire** - 4.5%ABV

---



## West Berkshire

Yattendon, Berkshire

### Doctor Hexters Wedding

**Ale** - 4.1%abv

Dry and pale, almost lagerish, with dwarf English hops First Gold.

### Mr Chubbs Lunchtime

**Ale** - 3.7%abv

This beer is named in memory of the brewer's father, who was the lock-keeper at Whitchurch-on-Thames, and sometimes nick-named Mr Chubb.

## Whitstable

Grafty Green, Kent

### East India Pale Ale

 - 4.1%abv

Formerly Swale ale, now owned by the Whitstable Oyster Fishery Company. Stout with oyster.

### Raspberry Wheat

 - 5.2%abv

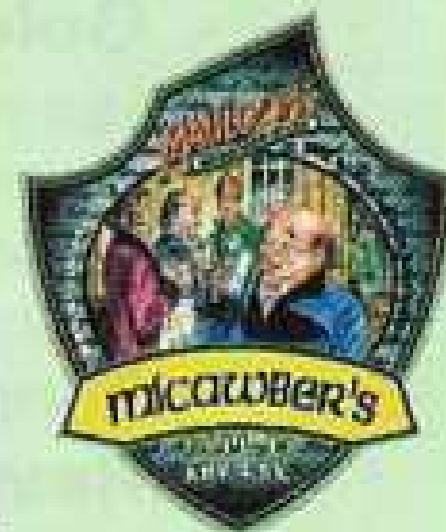
Wheat beer with raspberries.

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# The Nelson

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**Open 11 - 11, Sundays 12 - 10.30**

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Tel: 01603 626362 [www.nelsonpub.co.uk](http://www.nelsonpub.co.uk)

- **6 Real Ales** always available
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- **Music:** Folk every Tuesday and Thursday
  - Sunday night **Pub Quiz**
- **Sky Sports** – watch City in the Championship

– Find us in the CAMRA Good Beer Guide 2005 –



---

## Winter's

Norwich, Norfolk

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### **Genius** - 4.3%abv

A nice stout, something akin to .. No can't remember.

### **Golden** - 4.1%abv

Last years winner, 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

### **Revenge** - 4.7%abv

Golden coloured and well-hopped, for a distinct bitterness with a sweetish finish that makes this a warmer beer with blackcurrant notes.

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## Wissey Valley

Stoke Ferry, Norfolk

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### **Best Bitter** - 3.9%abv

Session bitter

### **Khaki Sergeant** - 6.7%abv

Dark oak colour. Espresso coffee and liquorice aroma. Heavy camp coffee presence in the aroma with roast malt.

---

## WJ King

Horsham, West Sussex

---

### **Red River** - 4.8%abv

Full flavoured mid brown beer with a red tinge, very malty.

---



## Wolf

Attleborough, Norfolk

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### **Edith Cavell** - 3.7%abv

A Dry, Smooth, Hoppy beer brewed with Crystal Malt and Challenger Hops.

### **Golden Jackal** - 3.7%abv

Refreshing golden ale with a lemony aroma and grapefruit character, well balanced.

### **Woild Moild** - 4.8%abv

Dark, rich & fruity Norfolk mild.. "I'll h'a a point o' moild bo'r!!!" big roast coffee bean aroma and liquorice bitterness.

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## Woodforde's

Woodbastwick, Norfolk

---

### **Admirals Reserve** - 5.0%abv

Malt and hops mix with strawberry jam and dark roast to give a kaleidoscope of flavour.

### **Nelsons Revenge** - 4.5%abv

Rich brown brew, heavy with blackcurrant fruitiness.

### **Wherry** - 3.7%abv

Refreshingly hoppy with a good balance of citrus and malt. CBOB champion bitter.

---



## Yetmans

Holt, Norfolk

---

### **Orange** - 4.2%abv

Stronger beer with slight sweetness and dark colour. Uses Northern Brewer hops

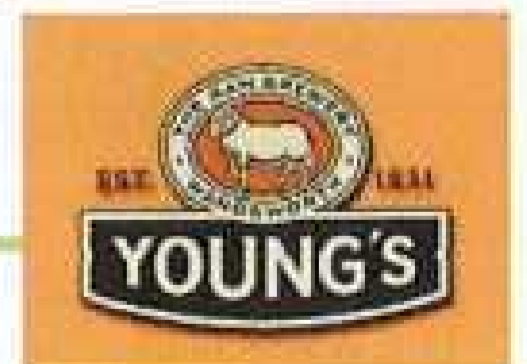
### **Red** - 3.8%abv

Full bodies and hoppy. Brewed with Goldings hops

### **Yellow** - 3.5%abv

The beer names are related to the label/pump clip colours from this new brewery A light, refreshing beer brewed using Cascade hops.

---



## Youngs

Wandsworth, London

---

### **Bitter** - 3.7%abv

Young's Bitter is an easy to drink, refreshing cask ale with a fresh, fruity aroma that leaves a long, satisfying bitter finish.

---



## **The Spread Eagle Inn, Norwich, Norfolk, NR11 7QA**

**Tel; 01263 761591**

We are a traditional family run village pub, with real home cooked food at affordable prices, children and dogs (resident Basset called Dillon) are more than welcome as long as they are sociable and stay in your care. We boast five real ales and fine wines from around the world, live music, pool table, sky sports LCD TV, non smoking dining room and a huge save beer garden. There is something here for everyone! With a warm welcome and friendly natives Billie and her family look forward to seeing you again and again.

## **Festival Sponsors.**

This year as costs continue to spiral we have made a special effort to gain sponsorship for various aspects of the festival.

Greene King have provided our volunteer workers with special beer festival tee shirts. They are a brewery committed to cask ale, and brew an excellent range of beers that would be sorely missed if they were not about.

Another sponsor is Batemans Brewery. They have been supplying Norwich Beer festival for all of the 28 years we have been going. A firm favorite with the branch and we consider the present Chairman 'Mr George' to be a good friend. They have helped sponsor the Trade session and the refurbishment of the stillage, a vital part of the festival otherwise where would we put the beer. Many of you will also have noticed the new 'Batemans' meeting point. There is nothing worse than arranging to meet friends in a crowded hall and not being able to spot them. A lot of people congregate by the entrance and this does cause problems for the staff.

You will notice we have lots of new signs around the hall thanks to St Peters Brewery – we think

they look clear, colourful and hope they help you find your way around.

We have Woodfordes and Adnams to thank for sponsoring some of the entertainment brought to you this year.

We would like to thank all the breweries who have supported us, Buffys, Elgoods, Fat Cat, Front Street, Mauldens, Museum, Nethergate, Oulton Ales, Old Chimneys, Spectrum, Tindall, Tipples, Uncle Stuarts, Wissey Valley, Wolf and Yetmans together with all those who have advertised in our programme.

Lastly I would like to thank Colin and Marjie Keatley from the award winning Fat Cat without whose help and support we would not be able to hold our charity auctions on Friday and Saturday lunchtime.

Any Company wishing to sponsor any aspect of next years festival please contact Wendy Parker (01603 300292 or email [wendy.parker26@ntlworld.com](mailto:wendy.parker26@ntlworld.com))

Wendy Parker -Branch Chairman



**Nelson p37**



**Fat Cat p12**

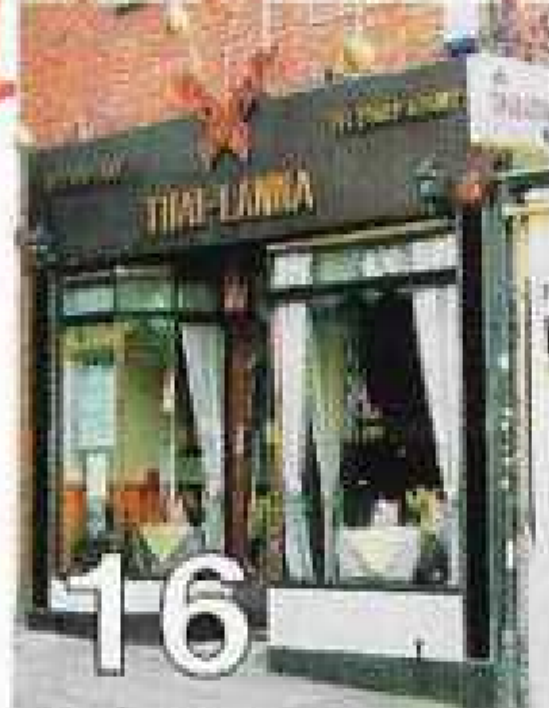


**Alexandra p15**

## Between Sessions

Some suggestions of where to go between sessions or after your visit. 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. Don't forget to show your programme for possible discounts.

**5**



**Thia Lanna p59**



**Raj Villa p 11**

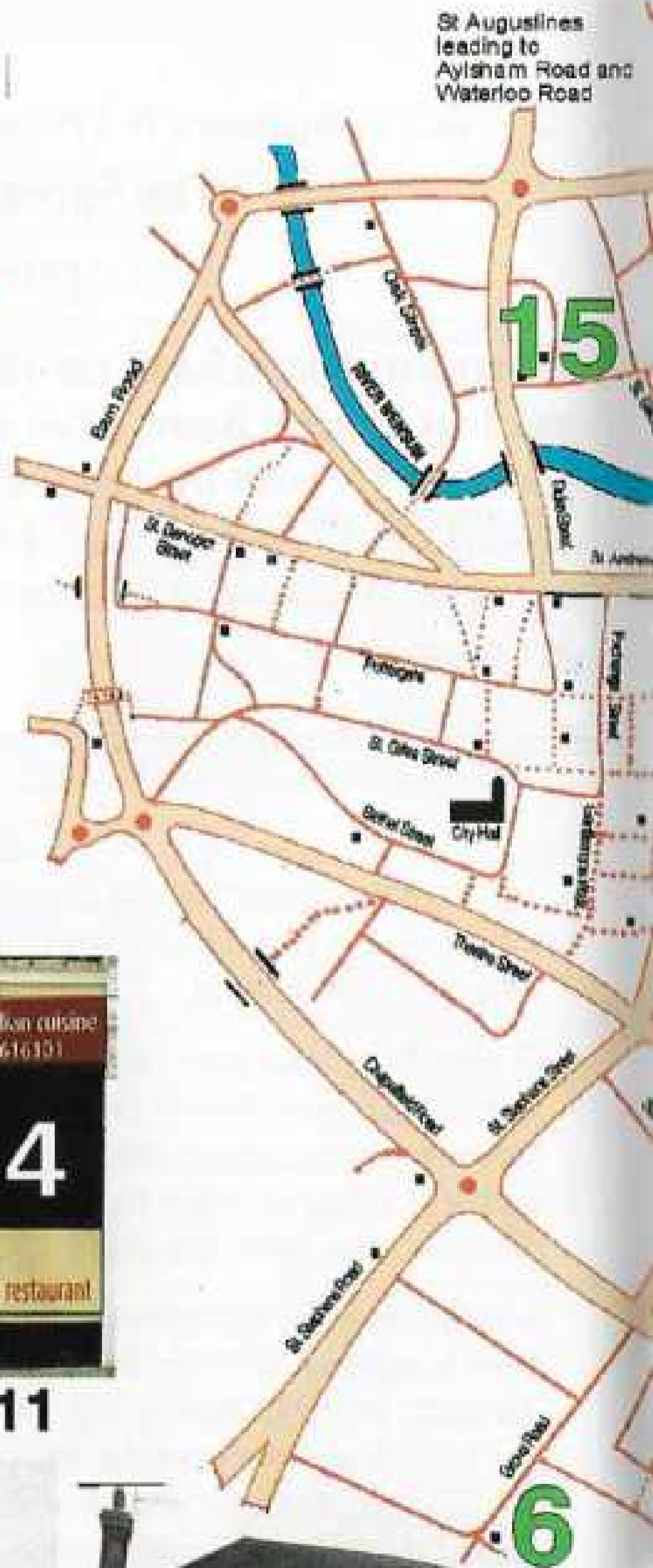


**Behive p43**



**Woolpack p69**

Duk



St Augustines leading to Aylsham Road and Waterloo Road



**Trafford - back page**

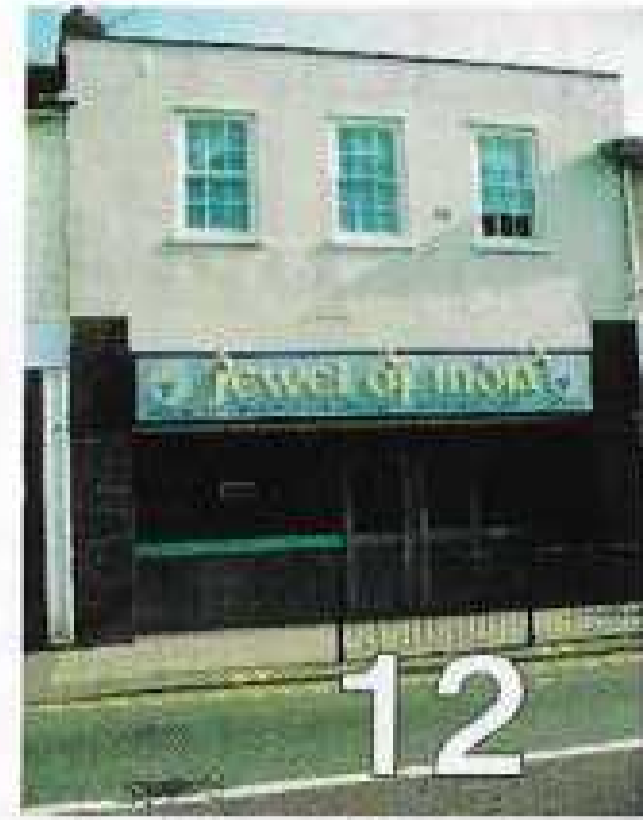
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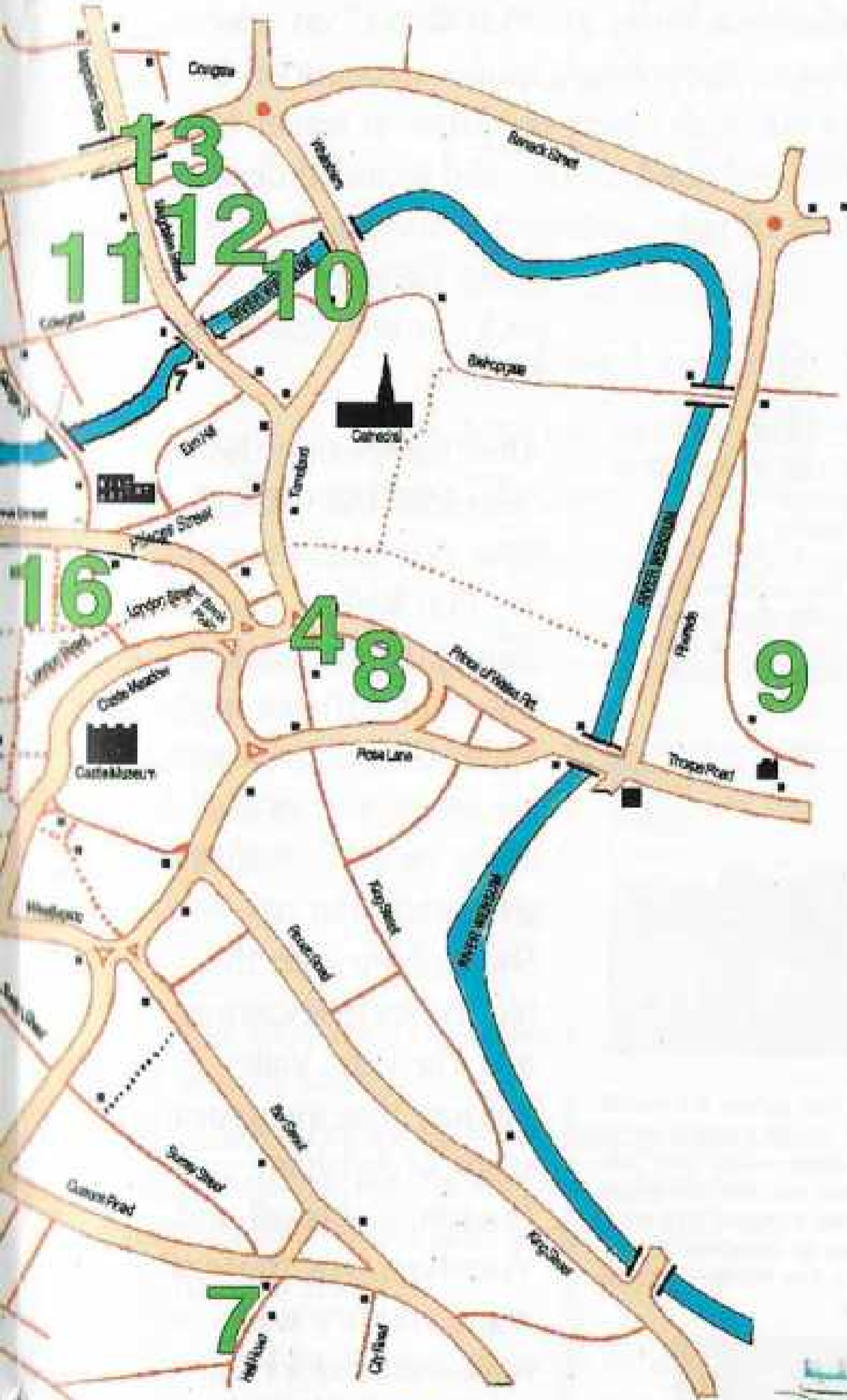
King of Wellington p 53



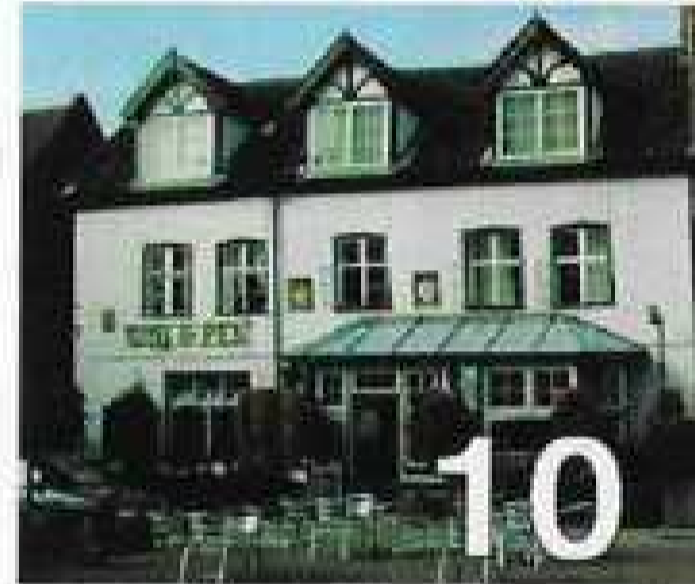
Passage to India p33



Jewel of India p75



Kings Head p23



Wig & Pen p31



Rosary p 29



Kings Arms p2



Prince of India p67

BETWEEN SESSIONS

# Local Guides, Pub Walks and Market Town Trips

## Update - October 2005.

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.

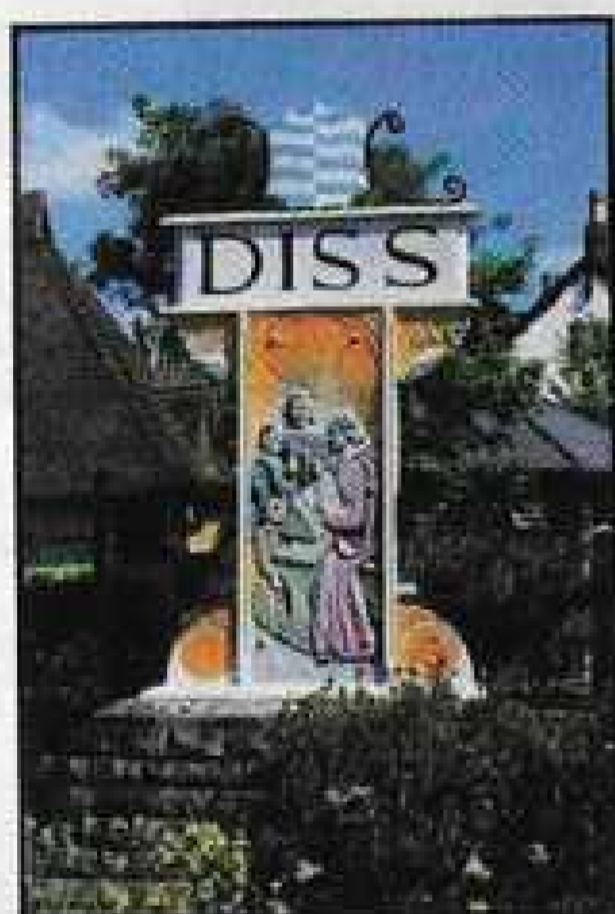
Later in 2003 our branch committee considered a similar survey of Norwich Pubs. However it was soon realised that it was not possible to produce a comprehensive guide and instead, as a compromise it was agreed to produce a series of "Pub Walks" on selected routes. Accordingly routes were surveyed and six pub walks were published in leaflet form that described routes, and included descriptions of pubs, coloured photos and maps.

These were sold as leaflet packs at last year's Beer Festival.

After completing the "Norwich Pub Walks" we have extended the range of "Pub Walks" into the county, to the market towns of Attleborough, Wells, Diss and Cromer. A survey of Wymondham is in the pipeline. Railways also feature as at Sheringham with the North Norfolk Railway and The Bure Valley Railway that incorporates stops at Aylsham, Buxton, Coltishall and Wroxham. For those who enjoy country walks we have included a rural ramble round Cley, Wiveton and Blakeney.

Together with updated and revised Norwich Walks there will be fourteen Pub Walks, each

### DISS PUB WALK



The Town Sign

Diss is a market town, situated on the Norfolk Suffolk border about mid distance between Norwich, Ipswich and Bury St Edmunds. The original settlement, which dates back to medieval times surrounds 'The Mere', a small lake, about 10,000 years old which dates back to the end of the last ice age. Although the town has grown over the centuries it is around this area that our pub walk takes place, finishing at Fair Green, just to the south west of the town centre.

#### Getting There

The most convenient way of travelling to Diss by public transport is by train. Diss is well positioned being on the main Norwich to London (Liverpool St) mainline, although there is nearly a mile walk from the railway station to the town centre. If you are travelling to Diss by bus the bus station is on Park Road (marked 'B') on map close to the start of the walk. Alternatively if you are coming by car the most convenient car park to use is the

one on Park Road (A1066, marked CP on map).

#### The Walk

The walk starts at the bottom of Mere Street at the junction with Park Road and Victoria Road. Walk up Mere Street in the direction of St Mary's Church. Before you arrive at



Diss Mere

the first pub pause just before the tourist information office where there is a viewpoint of The Mere where you can admire the view and see the numerous ducks and geese that frequent this area. Continue a few yards up the street and on the left you come to The Waterfront, the first pub of the route.



The Waterfront

# The Beehive



Independent Freehouse  
30 Leopold Road Norwich  
Tel 01603 451628



[www.beehivepubnorwich.co.uk](http://www.beehivepubnorwich.co.uk)  
Camra Good Beer guide listed 2006

## 8 Real Ales on Handpump

From Local & National Brewers  
5 Lagers with other Keg & Bottled Beers  
Function Room, Beer Garden, Darts, Pool, Cribbage  
Themed Wine Tasting Nights  
Quiz Night Every Wednesday

with descriptions of routes, pubs and sketch maps. There are coloured photos of each pub and often included are notes and pictures of historic buildings and attractions.

You can view the pub walks completed on our branch website,  
<http://www.norwichcamra.freemove.co.uk>  
which includes the six revised, updated Norwich Pub Walks and some of the county pub walks.

If anyone has any suggestions or ideas please don't hesitate to contact me on [warrencamra@yahoo.co.uk](mailto:warrencamra@yahoo.co.uk) or by post to

16 Grove Avenue, Norwich, NR1 2QD.

Warren Wordsworth

The Stammers family welcome you to

## THE ANGEL INN



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Look out for the Angel Inn / East Harling signs off the A11 near Snetterton

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Catering for parties up to 25

Five real ales and guests including Mild  
Good selection of whiskys  
Real Fires     En Suite Accommodation

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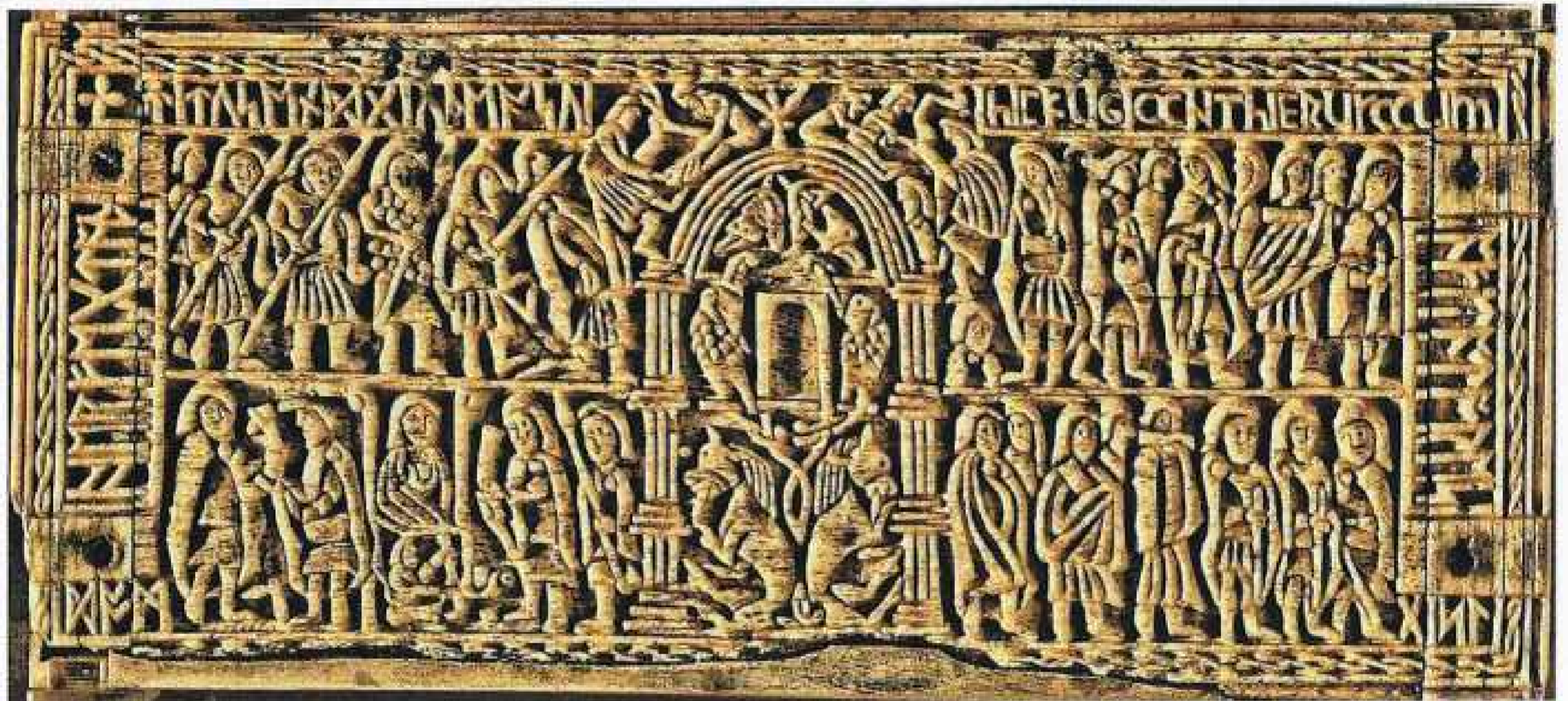
# EARLY BEER FESTIVAL DISCOVERED

Last year we reported research which had found evidence in the Bayeux Tappistry of an early beer festival. Our expert, Sir Charles Nocerous, has continued his researches.

His recent re-examination of the Franks Casket, pictured right, has produced amazing evidence of an early beer festival, and in doing so has explained the purpose of this enigmatic object. This Anglo Saxon treasure is now in the British Museum. It dates from the first half of the 8th century, and was made in the North of England. Of



Whale bone, it has carved panels, and is about 9 inches wide, 8 inches deep and 6 inches high.



Some of the panels have religious scenes, making some think the casket was a religious and not a secular object. The panel above has been interpreted as depicting the sack of Jerusalem. However there are no sacks in the picture. In the bottom left it has men standing round talking, holding drinking horns and special sticks. Sir Charles believes this to be an image of an early beer festival. Now some interpret the sticks as spears and swords, but they are of course Festival Tally sticks, obtained by the exchange of a coin, a notch being cut in each for a small horn full of beer and two notches for those like the man, four from bottom left, with a large horn. This is a time before the paper token came into use in 1614. Top left is a queue for the bar. You can see in the middle the stillage made from wooden scaffolding, with long haired cellar men wondering if there will

be enough beer. Other members of the cellar team are climbing up the top layer with mallets in hand. Top right are men proudly wearing their new festival souvenir cloaks. The inscription some consider refers to people leaving Jerusalem, but of course this is a reference to the Chariot party, organised by Arthur, from Nottingham, which had met up at the famous pub "*Ye Old Trip to Jerusalem*". The pub is called after Arthurs Mystery trip, which took rather longer than most expected when they boarded on a Friday evening. The next panel provides conclusive evidence. At the left side is a depiction of the entrance, with a person seated ready to hand out tally sticks to customers. Next to him is a doorman, ready to marshal unruly chariot parties. He has a large gong to summon help and act as a badge of office, as radios were not available. Both are wearing silly hats, so it



must be Fancy Dress party night. In the middle is an inflatable horse skin, used to promote the products of the "Bay Horse Brewery", thought to have been in Hexham. Next can be seen a man with his Festival tally stick and Special Festival Goblet.

There is then a group discussing the relative merits of Old Stoatwobbler as against Titus's Ram Tam Ale. They too are wearing the distinctive souvenir festival cloaks.

The text has been the subject of much discussion, but becomes clear when put into the context of the festival. It is a lament to over indulgence. It says roughly "*Hos suffers distress, a wretched den of sorrows and torments of her mind*". Clearly she had been on the strong cider.

You can also see three words amongst the images. The first is *riser* meaning rush or movement. Then we have *wudu* meaning wood, no doubt referring to the wooden casks for beer. By the horses head is *Bita* meaning bitter, the Bitter Beers. Suddenly it is clear, the casket was made in the early 8th century for some movement that was holding a beer festival in order to promote bitter beers from wooden casks. At this time the Vandals and Huns from central Europe were lager drinkers. No doubt the event was popular and so held in the largest building available, a church, explaining the religious scenes on some of the

other panels of the casket. Sir Charles believes the casket was used to for keeping the movements membership records in, as shoe boxes were not invented until the 19th century.

## NETHERGATE Brewery

INDIA PALE ALE  
I.P.A.

Prior  
mild

SUFFOLK COUNTY  
BEST BITTER

Augustinian

UMBEL  
ALE

UMBEL  
MAGNA

OLD  
GROWLER

AWARD WINNING ALES INDIVIDUALLY BREWED  
IN THE STOUR VALLEY

Further information contact:  
**ROGER CLARK or TOM KNOX**

Tel: 01787 283220 Fax: 01787 283221

tomknox@nethergate.fsnet.co.uk

# An introduction to Belgian Beer

Norwich Beer Festival has a Bottled 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 are available after this section.

## 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 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. 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.

## ABBAY ALES

Abbey ale is a term associated with beer by non-monastic brewers, sometimes under license from an abbey. These beers cannot be called "Trappist", but often derive their name from a shrine or 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.

## 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.

## OUD 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.

## 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

## TINDALL ALES BREWERY

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Brewed with Cascade hops for a fruitier finish, this light ale is very popular with our Norfolk real ale drinkers.



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All the above available at the  
28th Norwich Beer Festival

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.

Monday - Saturday  
9AM - 6PM

Sundays & Bank Holidays  
10AM - 4PM



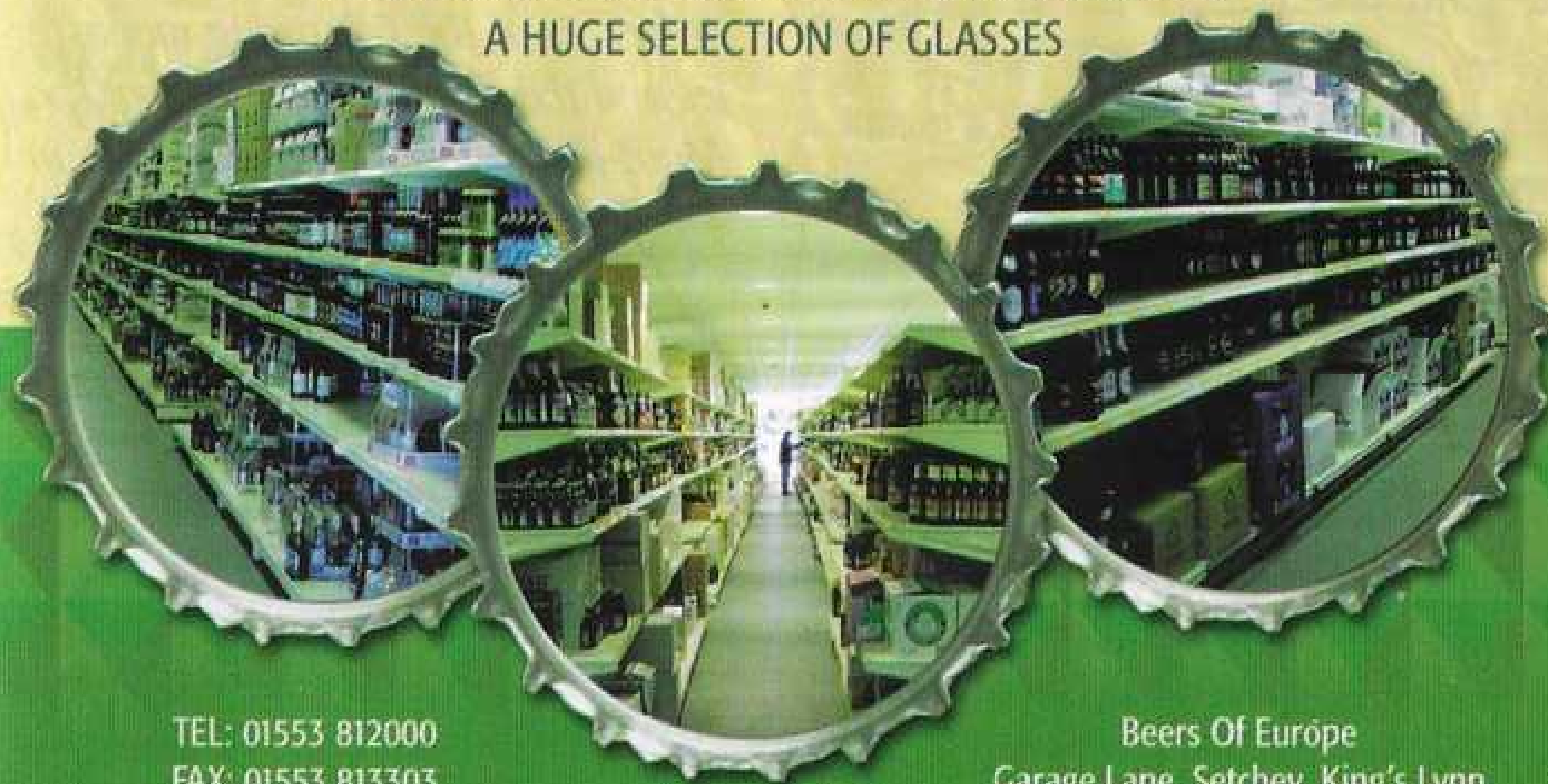
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Unfortunately we do have  
to have a few bottled beer

# 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.**

**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**

# Foreign & Bottled Beers Bar

*Norwich Beer Festival brings you a wide selection of foreign beers to demonstrate the incredible variety of tastes available to beer drinkers.*

*This year we focus on the independent breweries of the Belgian province of Limburg which, although little known for brewing, actually produces some of the most interesting Belgian beers. Some of these will be available here on draught for the first time in the UK*

*We also plan to feature a good range of Trappist beers, with examples from at least 5 of the 6 brewing monasteries and the complete range from the Mont Blanc brewery in Chamonix in the French Alps, as featured in the October 2005 edition of "What's Brewing"*

**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.**

# BELGIUM

---

## 3 Fonteinen

Oude Gueuze - 5.0 %ABV

37.5cl - Complex traditional gueuze. Dry with gentle bitterness and grapefruit flavours

---

## Achel

Achel Blonde - 8.0 %ABV

33cl - Well-made, tasty blonde triple from the newest of the Trappist breweries

Achel Bruin - 8.0 %ABV

33cl - Firm, balanced brown of distinction

---

## Achouffe

La Chouffe - 8 %ABV

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

McChouffe - 8.5 %ABV

½ pint - Strong dark ale from well respected village brewery in the Ardennes

---

## Anker

Mechelschen Bruynen - 6.0 %ABV

33cl - Elusive brown ale in the Mechelen style

---

## Bie

Helleketel - 7.0 %ABV

33cl - Tasty spiced golden-amber ale

Zatte Bie - 9 %ABV

33cl - Massive, intensely roasted black stout

---

## Bocq

La Gauloise Brune - 8.5 %ABV

33cl - Strong brown ale with a hint of caramelised fruit flavours

---

## Bosteels

Tripel Karmeliet - 8 %ABV

½ pint - Spritzy 3 grain triple which develops distinctly pleasant apricot notes

---

## Chimay

Triple - 8 %ABV

33cl - Initial candy notes lead to final bitterness

---

## Dolle Brouwers

Arabier - 7.5 %ABV

33cl - Pale and dry-hopped. Giving strong aromatic nose, spicy hops on the palate with a dry but almost honeyed finish

Oerbier - 7.5 %ABV

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 %ABV

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

---

## Dupont

Saison Dupont - 6.5 %ABV

25cl - Golden, smelling of hay meadows with intense hop flavour, this is a classic saison

---

## Hanssens

Oude Kriek - 6.0 %ABV

37.5cl - Cherry fruit and lambic sourness that dry with age

---

## Kerkom

Bink Blond - 5.5 %ABV

½ pint - Incredibly intense for a beer of this modest gravity with hops predominating

Bink Bruin - 5.5 %ABV

½ pint - Dry but malty full-flavoured reddish brown ale

Kerkomse Tripel - 9 %ABV

½ pint - Full, rich well hopped golden nectar

---

## Lefebvre

Barbar - 8.0 %ABV

33cl - Honeyed strong pale

---

## Liefmans

Frambozen - 4.5 %ABV

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

Kriek - 6.0 %ABV

37.5cl - Fruity sourness from aged brown ale base

---

## Martens

Sezoens Blonde - 6 %ABV

½ pint - Classic Limburg blonde ale with aromatic hopping

---

## Moortgat

Maredsous 8 - 8.0 %ABV

33cl - Abbey-style dark beer. Rum-like molasses taste in the finish

---

## Orval

Orval - 6.2 %ABV

33cl - Massively hop-laden, deep golden Trappist ale of immense style

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## Palm

Steendonk - 4.8 %ABV

25cl - Soft and sweetish. Subtle coriander and curacao spicing

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## Rochefort

Rochefort 10 - 11.3 %ABV

33cl - Possibly the richest of all beers. Perfect to finish the evening or try with chocolate or Christmas pudding

---

## Rodenbach

Grand Cru - 6 %ABV

33cl - Oaky, sour but rounded brown ale aged for up to 2 years

---

## Roman

Ename Tripel - 9 %ABV

33cl - Easy drinking unspiced golden triple

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**Sint Jozef**

St Gummarus Tripel - 8 %ABV

½ pint - Smooth golden triple with good mouth feel and a candy finish

---

**St Bernadus**

Pater 6 - 6.7 %ABV

33cl - Big tasting dark, roasty, sweetish double

Triple - 7.5 %ABV

33cl - One of the best "abbey" triples - sweet, bitter and coriander laced

---

**St Bernardus**

Abt 12 - 10 %ABV

33cl - Luscious, dark barley wine packed with rich fruit flavours

Prior 8 - 8 %ABV

33cl - Excellent sweet, dark, ester-laden abbey beer

Watou Tripel - 7.5 %ABV

33cl - Luscious mellow triple with spicy hop notes

Witbier - 5.5 %ABV

33cl - Developed under the supervision of Pierre Celis, the man who single handedly reinvented the Belgian wheat beer style with Hoegaarden. A fine example of the style

---

**St Feuillien**

St Feuillien Noel - 9 %ABV

33cl - Christmas pudding flavours in a glass, without being overly sweet

---

**St Jozef**

Limburgse Witte - 5 %ABV

½ pint - Unfiltered white beer with distinct grainy flavours

---

**Ter Dolen**

Ter Doolen Blond - 6.1 %ABV

½ pint - Smooth but bitter stylish blonde

Ter Doolen Kriek - 4.5 %ABV

½ pint - Rich & classy, with strong aroma and flavour of morello cherries and bitter almond

---

**Timmermans**

Timmermans Framboise - 4.0 %ABV

25cl - Real raspberry taste and some sweetness

Timmermans Peche - 4.0 %ABV

25cl - Sweet and peachy

---

**Union (SCAM)**

Hapkin - 8.5 %ABV

33cl - Hoppy golden ale that seems to have survived a brewery move intact

---

**Van den Bossche**

Pater Lieven Blonde - 6.5 %ABV

33cl - Characterful golden ale

Pater Lieven Dark - 6.5 %ABV

33cl - Well-made dry but malty straightforward brown ale

Pater Lieven Triple - 8.0 %ABV

33cl - Unspiced but aromatic triple

---

**Van Eecke**

Poperings Hommelbier - 7.5 %ABV

25cl - Packed to the brim with the harvest of the Flanders hop gardens around Poperinge

---

**Van Steenberghe**

Gulden Draak - 10.5 %ABV

33cl - Deep, dark and potent with herbal hops

Piraat - 10.5 %ABV

33cl - Deep golden barley wine with orange citrus flavours

---

**Vapeur**

Cochennette - 9.0 %ABV

33cl - Pale amber, sweet but spicy and tangy.

Brewed by steam

---

**Verhaeghe**

Duchesse de Bourgogne - 6.2 %ABV

33cl - Well-respected sweet and sour aged brown ale

Echte Kriek - 6.8 %ABV

25cl - Distinctive cherry beer with dry, woody aftertaste from 8 months barrel maturation

---

**Westmalle**

Westmalle Dubbel - 7.0 %ABV

33cl - Dry fruit flavours and gentle roastiness make this the classic dubbel

Westmalle Tripel - 9.5 %ABV

33cl - The original golden triple and still the standard against which others are judged

---

**CZECH REPUBLIC**

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**Herold**

Herold Black Lager - 5.2 %ABV

50cl - Style of lager that deserves to be better known outside its homeland

---

**Zatecky Pivovar**

Zatec - 4.6 %ABV

33cl - Pale golden lager from the home of the Saaz hop

---

**FRANCE**

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**Mont Blanc**

Bilberry & Violet - 4.7 %ABV

33cl - Sweet and fruity brew with unusual flavourings

Blanche - 4.7 %ABV

33cl - Refreshingly spicy with coriander and curacao orange flavourings

Blonde - 5.8 %ABV

33cl - Bottle conditioned full-bodied blonde in the Flemish style

Genepi - 5.9 %ABV

33cl - Flavoured with Alpine herbs and green in colour - A beery version of Chartreuse

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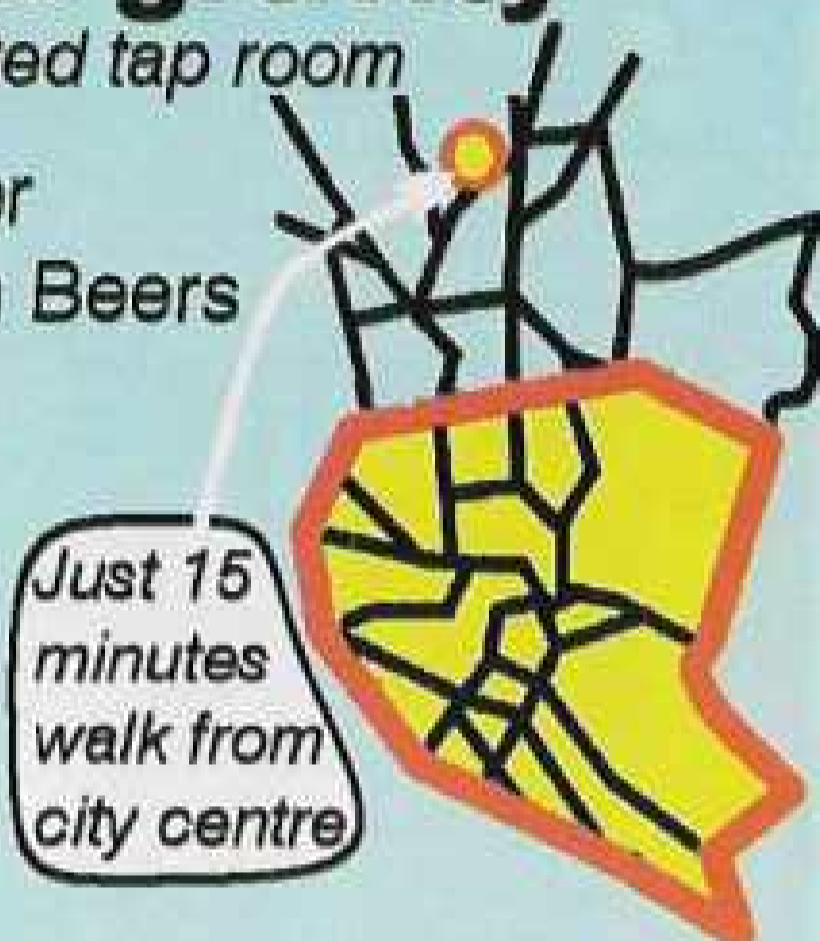
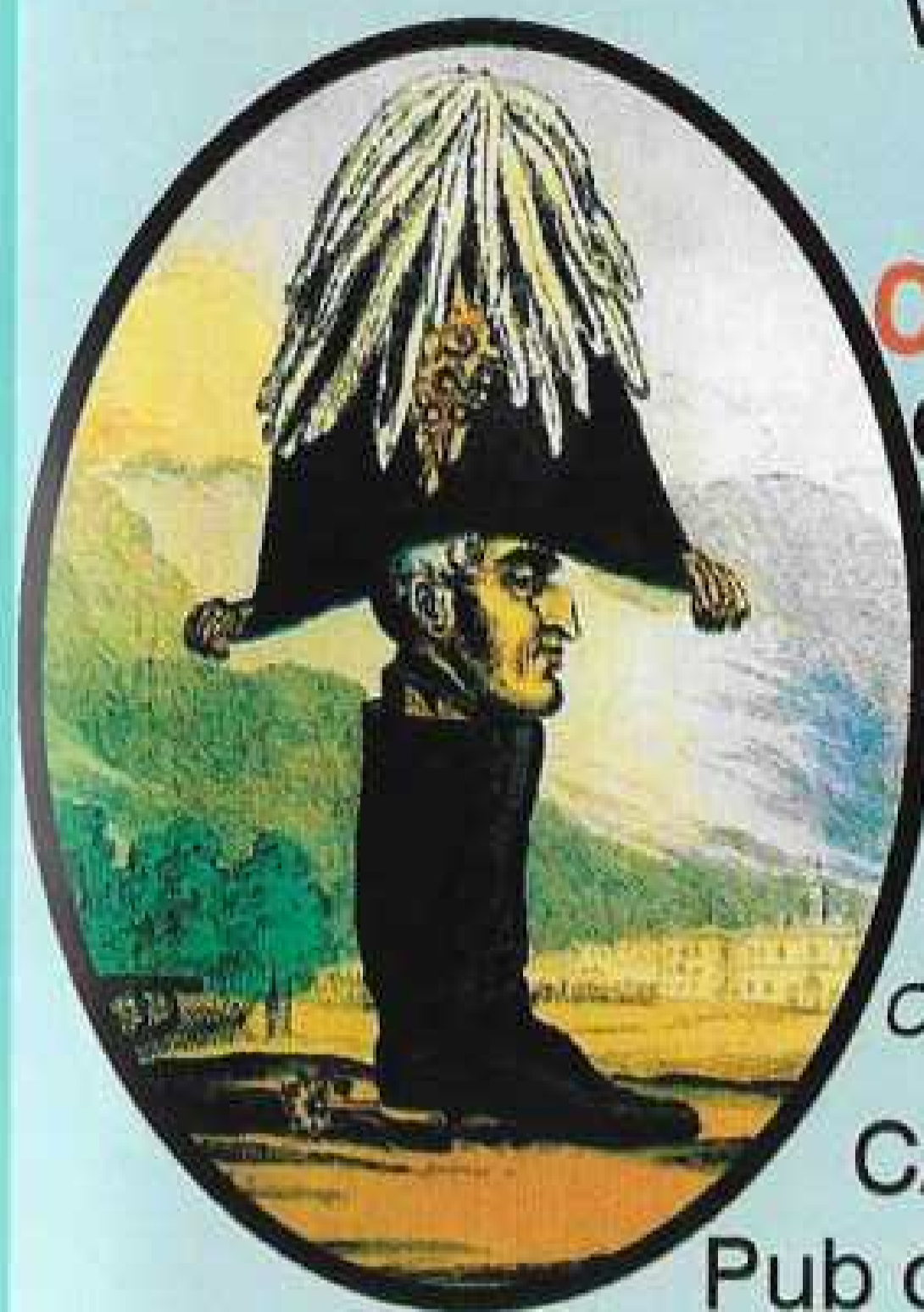
Large range of Belgian Beers

Traditional Pub Games

Cycle Parking

CAMRA's Norfolk

Pub of the Year 2003



## GERMANY

### Boltens

Ur-Weizen - 4.8 %ABV

50cl - Unfiltered wheat beer from Dusseldorf area

### Erdinger

Dunkel Weisse - 5 %ABV

50cl - Dark, malty unfiltered wheat beer with clove notes

Weiss Bier (Alcohol Free) - 0.0 %ABV

50cl - Alcohol-free version of popular Bavarian wheat beer

### Frankenheim

Altbier - 4.8 %ABV

- a dry beer a bit roasted with a faint smoke background that lingers into the finish

### Furstenburg

Pils - 4.8 %ABV

- One of the hoppiest beers in Germany - Full hop aroma - full body and well developed head. Lingering dry aftertaste

### Heller

Aecht Schlenkerla Rauchbier - 5.1 %ABV

50cl - Intense smokiness from malt kilned over smoldering beechwood

### Jever

Jever Pils - 4.9 %ABV

50cl - Intense hop bitterness and aroma leading to dry finish

### Kaltenberg

Konig Ludwig Dunkel - 5.1 %ABV

50cl - Full-tasting dark lager that re-popularised the style in Germany

### Kombacher

Pils - 4.8 %ABV

- Smooth malty aroma with a hint of slightly sweet hops - mellowing out with a hint of melony fruit

### Kuppers

Kuppers Kolsch - 4.8 %ABV

½ pint - An ale that looks like a pale lager, gentle floral hops and refreshing taste.

### Maisel

Maisel Hefe Weiss Bier - 5.7 %ABV

50cl - Fuller, stronger and deeper in colour than most German pale wheat beers

### Schneider

Aventinus - 8 %ABV

50cl - Strong fruity malt flavour marks this original strong dark weisse

Weisse Original - 5.4 %ABV

50cl - Classic Bavarian cloudy wheat beer, amber in colour. Fruity malt with dry finish

---

## **Spaten**

Octoberfest - 5.9 %ABV

50cl - Brewed since 1872, this amber brew balances roasted malt and hops

---

## **IRELAND**

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### **Guinness**

Extra Stout (Antwerp) - 8.0 %ABV

33cl - Intensely roasty export stout. Brewed in Dublin for the Belgian market

---

## **POLAND**

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### **Zywiec**

Zywiec - 5.7 %ABV

50cl - Popular Polish interpretation of a Pilsner

---

## **UKRAINE**

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### **Obolon**

Obolon Porter - 7 %ABV

50cl - Full-flavoured malty brew, ruddy brown in colour with coffee aftertaste

Obolon Weizen - 5 %ABV

50cl - Unfiltered wheat beer with hints of fruit and spice flavours

---

## **USA**

---

### **Anchor**

Porter - 5.6 %ABV

- a unique brew introduced in early 1970's specially roasted malts along with top fermenting yeast - the brew is hopped at a very high rate.

---

### **Alaskan**

Smoked Porter - 6.5 %ABV

47.3cl - Brewed with malt smoked over alder wood and water from the Juneau Ice Field. Dark, smokey and robust

---

### **Brooklyn**

East India Pale Ale - 6.9 %ABV

35.5cl - Extremely dry, with the aroma of a hop-pocket and flavours reminiscent of lemon-grass

---

### **Dixie**

Blackened Voodoo - 5.3 %ABV

33cl - American dark lager

---

### **Goose Island**

Honkers Ale - 5 %ABV

35.5cl - Interesting Chicago-brewed pale ale. Strong but balanced malt and hops

India Pale Ale - 5.9 %ABV

35.5cl - Described by the brewery as "a hop-lover's dream" and who are we to disagree

Root Beer - 0 %ABV

35.5cl - Vanilla-tinged, light and creamy

---

### **Sierra Nevada**

Pale Ale - 5.6 %ABV

35cl - Great bottle-conditioned ale with fragrant meadow aroma, lasting malt and green hop bitterness

Porter - 5.6 %ABV

- Medium bodied, smooth flavour malty with hints of caramel comes from a blend of deep roasted barley malts.

---

## **ENGLAND**

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### **Fullers**

1845 - Bitter - 6.3 %abv

Toffee and caramel are predominant in this strong ale, a rich beer with a fruit cake aroma, spices and nutmeg from malt and hops resulting in a dry, fruity finish.

---

### **Greene King**

Strong Suffolk Old - 6 %abv

This is believed to be the only remaining Old Ale brewed to a traditional blend of two beers. '5X' is brewed to a strength of 12%, and matured in oak vats for two years, before being 'married' with BPA, a dark fresh beer, immediately before bottling. The result is unique dark, strong ale, in which some drinkers can detect figs, and vine fruits, with an excellent balance of hops.

Morland Hens Tooth Bitter - 6.5 %abv

Initially on the palate a dry, lively, hoppy flavoured bitter ale, giving way to a contrasting and more complex fruity sweet mellow aftertaste.

---

### **Iceni**

Raspberry Wheat - Fruit - 5 %abv

Brewed in the lager style and stored to mature in taste for up to 10 weeks at 3 degrees C. A mellow flavour of hops & raspberries.

---

### **Old Chimneys**

Black Rat Porter - 4.5 %abv

A rich dark smooth porter, full-bodied with lots of roast character.

Hairy Canary Fruit - 4.2 %abv

A Lemon and Ginger fruit beer

---

### **Oulton**

Sunrise Golden - 4.2 %abv

A light fruity golden beer.

Roaring Boy Barley Wine - 8.5 %abv

An amber coloured barley wine, with pronounced fruit notes. Rich and warming.

---

### **Tindall**

Alltime - Bitter - 4 %abv

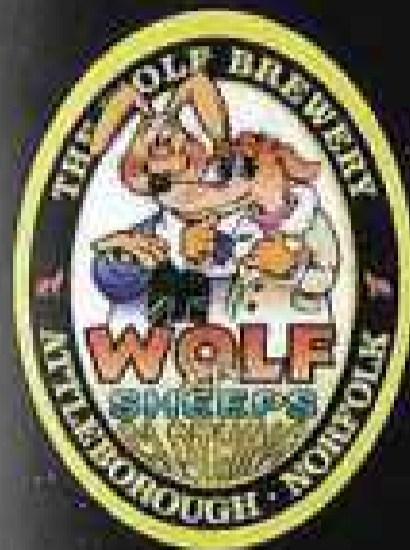
A complex blend of flavours, none dominate but all contribute to give a light, grainy feel. Dark brown with a gentle nose comprising roast malt and vine fruits which lend a sweetness which provides depth and balance.

Liberator Golden - 3.8 %abv

A Yellow bitter with a flowery bouquet.



Our PRESTIGE RANGE of  
Bottle Conditioned Beers  
keeps on growing



# Wolf Ales

are

## 'Howlin' good'



The Wolf Brewery, 10 Maurice Gaymer Road, Attleborough, Norfolk, NR17 2QZ  
Telephone: 01953 457775 - email: info@wolfbrewery.com - web: www.wolfbrewery.com

### Tipplles

Redhead Bitter - 4.2 %abv

Robust malty flavour and a rich copper colour. Good hoppy aroma and a sweet nutty aftertaste.

Moonrocket - Bitter - 5 %abv

A hoppy pale ale, very fruity and with a floral note of hops.

### Wolf

Granny Wouldn't Like it - Bitter - 4.8 %abv

Dark brown, quite fruity, sweet and malty ale, made with pearl pale malt, crystal malt, chocolate malt, wheat malt. Goldings and Challenger hops.

Straw Dogs - Wheat - 4.5 %abv

A pale and refreshing wheat beer, brewed in the German style.

It's a Peach - Fruit - 4.5 %abv

Dry and refreshing, with a subtle peach flavour.

### Woodfordes

Headcracker - Barley Wine - 7 %abv

The pale copper colouring and a mellow nose are pleasantly deceptive. A full-bodied plummy flavour with a palatably bitter edge from a good hop rate

Nog - Old - 4.6 %abv

A dark fruity ale with slightly sour notes to a well hopped finish

VOTE FOR THE BEERS OF THE  
FESTIVAL  
INSIDE THE BACK COVER



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Do your Christmas Shopping  
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**FREE PARKING**

# LIFE AFTER THE BEER FESTIVAL

So here we are again, the Beer Festival fairy has waved her magic wand and with the help of 150+ volunteers the 28<sup>th</sup> Norwich Beer Festival is underway. So what happens after the festival? Apart from the fairy performing her magic again and everything disappearing until this time next year what else do we do. The Norwich & Norfolk Branch is one of the largest branches in the country in both area covered and number of CAMRA members. Generally we are a fairly sociable crew and try to organise a full programme of events throughout the rest of the year. These are advertised in Norfolk Nips, Whats Brewing and also on our website [www.norwichcamra.org.uk](http://www.norwichcamra.org.uk).

On the first Friday of

every month we have a First Friday Five (the name is a bit of a give away).

This entails visiting five pubs across the city and sometimes we even venture out as far as the suburbs. The point of the Friday Fives is twofold, they are both social and campaigning. It helps us to keep track of what is happening to some of the less well known pubs, even those that do not serve real ale. This information goes towards enabling us to raise objections to building alterations and changes of use. It may not be your



*FFF in the Horse & Dray*

local which is under threat but it is somebody's and yours could be next. Despite the recent groundswell of local opinion and the somewhat belated press campaign to save it, the Earl of Leicester, Dereham Rd. is an example of what can happen to your local pub. With similar aims we also run monthly coach trips out into the county when for a modest outlay of £3.00 you get to visit five pubs somewhere outside of Norwich.



*The coach that reaches parts of Norfolk unknown to other coaches*

They run for six to eight months of the year around the last Friday of the month. As with the Friday Fives non-members are welcome to join us but booking is advisable for the coach.

Our only other regular meeting is the monthly Branch Meeting which takes place on the third Tuesday of every month, for obvious reasons excluding October. We try and strike a balance between the city and the county for these meetings, a free coach being provided for the county meetings. These meetings can be a little more formal but we try not to get too involved in the minutiae of CAMRA politics.

In addition to the regular meetings we do organise other events. For the last few

years we have organised a bowls challenge match against the Suffolk Branches for the Rowly Bowly Cup. N&N are the current cup holders as well as emerging worthy winners of the pubs games evening which took place against the Suffolk Branches. Despite the fact that they did not turn up for



*Bowls - The two teams -  
in standard CAMRA uniform*

*Nine spots makes it more difficult,  
or was it the nine pints?*

the games evening due to a mix up with the transport they generously awarded the evening to us and we accepted in good grace.

Other events which we have organised this year are a summer coach

**continued over**

# CAMERAS & REAL ALE



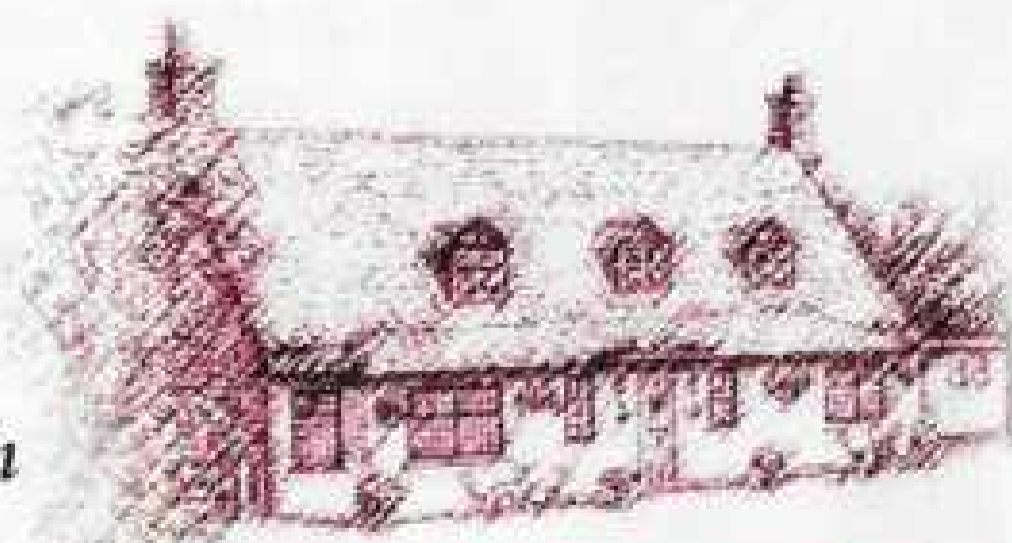
## *The Positive Beer Festival*

*Fine ales, good food, live music, and  
an exhibition by local photographers*

**FRIDAY 25<sup>th</sup> NOV – SUNDAY 4<sup>th</sup> DEC**

*(And ales— did we mention those?)*

*Only 6 miles  
from Norwich  
City Centre*



## **THE BELL INN**

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trip to Southwold wandering back through rural Suffolk; a summer BBQ to enable those members who cannot normally attend our regular meetings to catch up on what is happening in the branch; market town crawls which test the availability of public transport and have resulted in a number of very informative walks being posted on our website; brewery visits which always seem to be very popular and trips to other beer festivals in the area.



*Looking towards Belgium, from Southwold Pier.*

Now you may think that all of these activities are beer related and you are most probably correct but also in the years that I have been involved I have met and made several friends within CAMRA and the pub and brewery trades. So why not come along and join us and see what you think about life after the Beer Festival.

**Ray Parker**  
Social Secretary



*In a nice country pub, somewhere in Suffolk - Well we had been on the trip for over six hours.*

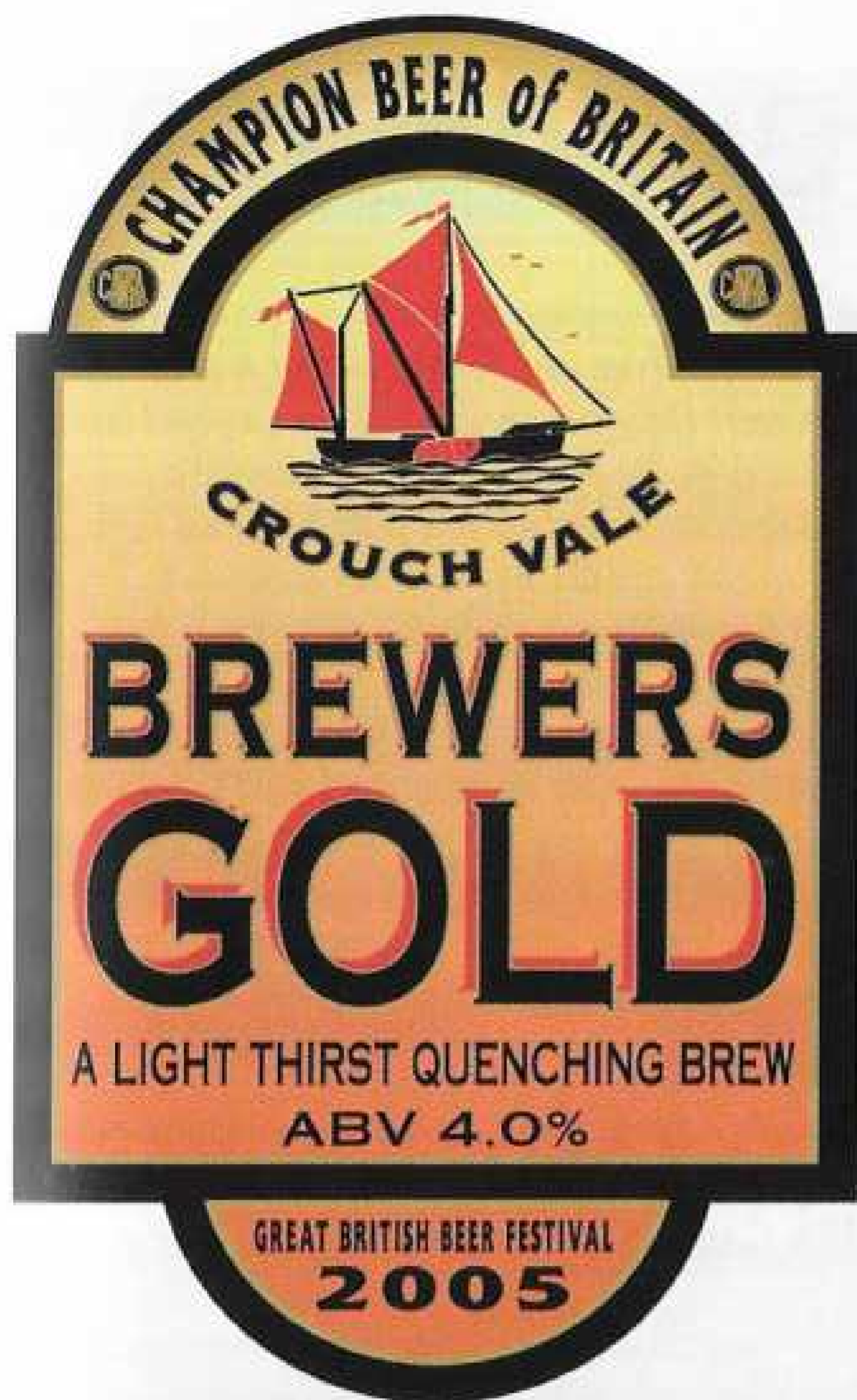


*Woodfordes made us most welcome, again!*



*One member got lost on her way back to the coach and had to get down from the top of Southwold lighthouse by a different route*





## Festival Staffing

The Norwich Beer Festival is staffed entirely by willing volunteers, many of whom take a week's holiday to be there. The only paid staff are those involved in managing the halls. We do have a scheme which enables volunteers to fund raise for a recognised charitable, sporting or similar organisation.

Volunteer staff are needed at all public sessions of the beer festival, and also for setting up and taking down, so your help is needed — even if you can only manage a few hours.

You do not have to be a CAMRA member to work at Norwich Beer Festival — but you do have to be 18 years of age or over.

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# Beer Festival Bands 2005

## Entertainment Day by Day

### Monday

Evening -- Klunk

### Tuesday

Lunchtime -- Mike Capocci Trio

Evening -- Dynamite

### Wednesday

Lunchtime -- Mike Capocci Trio

Evening -- Cawston Band

### Thursday

Lunchtime -- Mike Capocci Trio

Evening -- Von Krapp Family;  
Pavilion Big Band

### Friday

Lunchtime -- Gallery String Quartet

Evening -- Matt Hodges Band;  
Groovetrain

### Saturday

Lunchtime -- Sheringham  
Shantymen

Evening -- Ugly Dog Skiffle;  
Harvs

*Your taste in music is often as uncompromising as your taste in beer, one persons nectar is another's dishwasher! Hopefully we have chosen a good cross section of styles and influences to provide a suitable background for this year's Festival from Jazz to Folk and Rock to Classics there should be, again hopefully, something for everyone in the course of the week. This years festival virgins are, on Monday Klunk, on Friday The Matt Hodges Band & on Saturday evening the Ugly Dog Skiffle Band (hey that's not bad Klezmer, Jazz & Skiffle in one sentence) just give them a warm Festival welcome...Enjoy.*

*Wass heil! Drink heil!  
JonK*

### Your A-Z Guide

**Mike Capocci & Friends** *Tues. Wed. Thur's  
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 Tuesday will be the quartet with Derek Cubitt (Sax & Clarinet), Mick Betts (Bass) & Barry Wilson (Drums) while Wednesday & Thursday will feature the trio with Bill Skinner/Pete Oxborough (Sax & Clarinet) & Mick Betts.*

**Cawston Band** *Wednesday Evening*

*Graded nationally as a 2<sup>nd</sup> 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.*

**Dynamite** *Tuesday Evening*

*Norwich based Dynamite make a welcome return to this year's festival. This six piece band, which is usually found in the surrounds of corporate events,*

# Sound Connections

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weddings and balls has a repotouire that spans some 50 years and really know how to make an evening special. Good all-round entertainment but remember, dancing with a full pint can be a dampening experience!

**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.

**Groovetrain** *Friday Evening (Late)*  
Back for their second year at the festival, 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** *Saturday Evening (Late)*  
The Harvs - Ian & Liam- father & son. Yes they are family and they genuinely enjoy playing together. They both have very wide & eclectic tastes and that shines through in their choice of material played in a roller coaster of styles and arrangements. Someone said recently that they produced a sound much greater than the sum of their parts but a





*simpler view is that one of them plays mandolin and the other plays guitar mostly it's like that anyway.*  
[www.cre8design.co.uk/theharvs](http://www.cre8design.co.uk/theharvs)

**Matt Hodges Band** *Thursday Evening (Early)*

*Those who attended that splendid evening of musical entertainment to raise funds for the Tsunami Appeal back in January may well have heard this band (in one of its manifestations) on the stage in Blackfriars Hall. Being of a generous*

*nature we thought that they might like the chance to play next door and give those of you who didn't make that occasion a chance to hear some really inspiring modern Jazz. Goo on you knows you want to.....!*

**Klunk** *Monday Evening*

*And now for something rather different! Folk music has changed more than somewhat in recent years, especially with the growth of interest in music from further afield than the next county even going so far as dipping its toes in that bit of water 'tween us and the mainland. Local band Klunk have harvested their music from the rich crop of material in eastern Europe with Klezmer (Jewish) and Gypsy sourced songs of protest & love, joy & sadness.*

**Pavilion Band** *Thursday Evening (Late)*

*Back for their third year at the festival Pavilion are a 15 piece ensemble that have been together for the past five years. They play the music of*

*the 1940's with that big band / swing sound whilst making the occasional excursion back to the '20's and on to the '50's & '60's. Big Band is undergoing a revival at the moment bringing a whole new generation to the great sound of Swing.*

[www.pavilionbigband.org.uk](http://www.pavilionbigband.org.uk)

**Sheringham Shantymen** *Saturday Lunchtime*

*Launched (if I can get away with that term) in 1990 after a couple of 'one off' concerts by a*

# Take a bite at The Cherry Tree



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group of local lifeboat men the Shantymen have maintained their connection with the RNLI and proudly wear its emblem on their stage uniform. As well as hundreds of local performances they have appeared at prestigious Maritime festivals from N.America to Western Europe and have just returned from Cork in the Republic of Ireland. Over the years they have raised prodigious amounts (on average £4-5000 a year) for local & national charities and are in the process of fund raising for a new D class lifeboat. They may even remember to bring the odd copy (or two) of one of their 3 video's or 5 CD's for sale if the mood takes them!  
[www.shantymen.com](http://www.shantymen.com)

### **The St Andrews Hall Organ** Mon. evening

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.

### **Ugly Dog Skiffle Band** Saturday Evening (Early)

Made up from the cream of Norfolk's rockin' scene the band have moved a 1950's style of music into the 21<sup>st</sup> century while incorporating a number of other influences from Rock, Country & Folk. With a variety of instruments, guitar, banjo, harmonica, washboard, ukulele, drums and bass in-fact anything that someone else hasn't nailed down they are a group of self-confessed nutters who just play goodtime, good fun music. [www.skiffledog.co.uk](http://www.skiffledog.co.uk)

### **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

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# St. John's Head

## 4 Cask Ales

## Always Available

Addlestone Cask Cider

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## Good Beer Guide Listed

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# Some lesser known facts about Nelson

Nelson lost the sight of his right eye at the Siege of Calvi in 1794. He never wore an eyepatch and his eye looked quite normal.



He lost his right arm at the attack on Santa Cruz de Tenerife in 1797



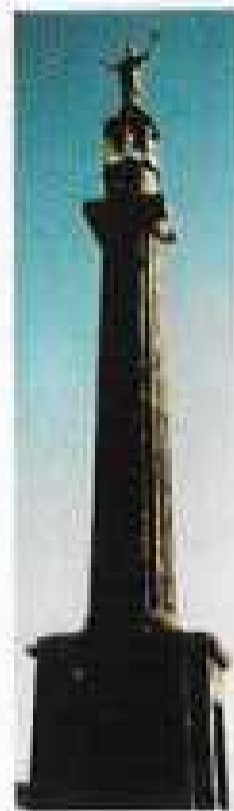
The Old Council Chamber in Norwich Guildhall displays the sword surrendered by the Spanish admiral Don Xavier Francisco



Winthuysen at the Battle of Cape St Vincent.

It was 1843 before London's Nelson's Column was built, and Trafalgar Square wasn't completed until 1867.

However The Norfolk Pillar in Great Yarmouth, a 144 feet high column, was erected in 1819. It features a huge figure of Britannia on a pillar surmounted by gilded victories,



dolphins, a galley and oars. The pillar is hollow, you can climb up 217 steps for a view out across Norfolk & the North Sea, the figure looks across the haven and Norfolk.

It is often said that Nelson's last words were *"Kiss me Hardy"*. In fact they may have been *"I'll miss me Hardy's"*, a reference to William Hardy's Brewery at Letheringsett.

This liking for local beer is why so many Norfolk pubs are called after Nelson. Subsequent biographers have tried to keep secret Nelson's preference for a good pint of Norfolk beer.

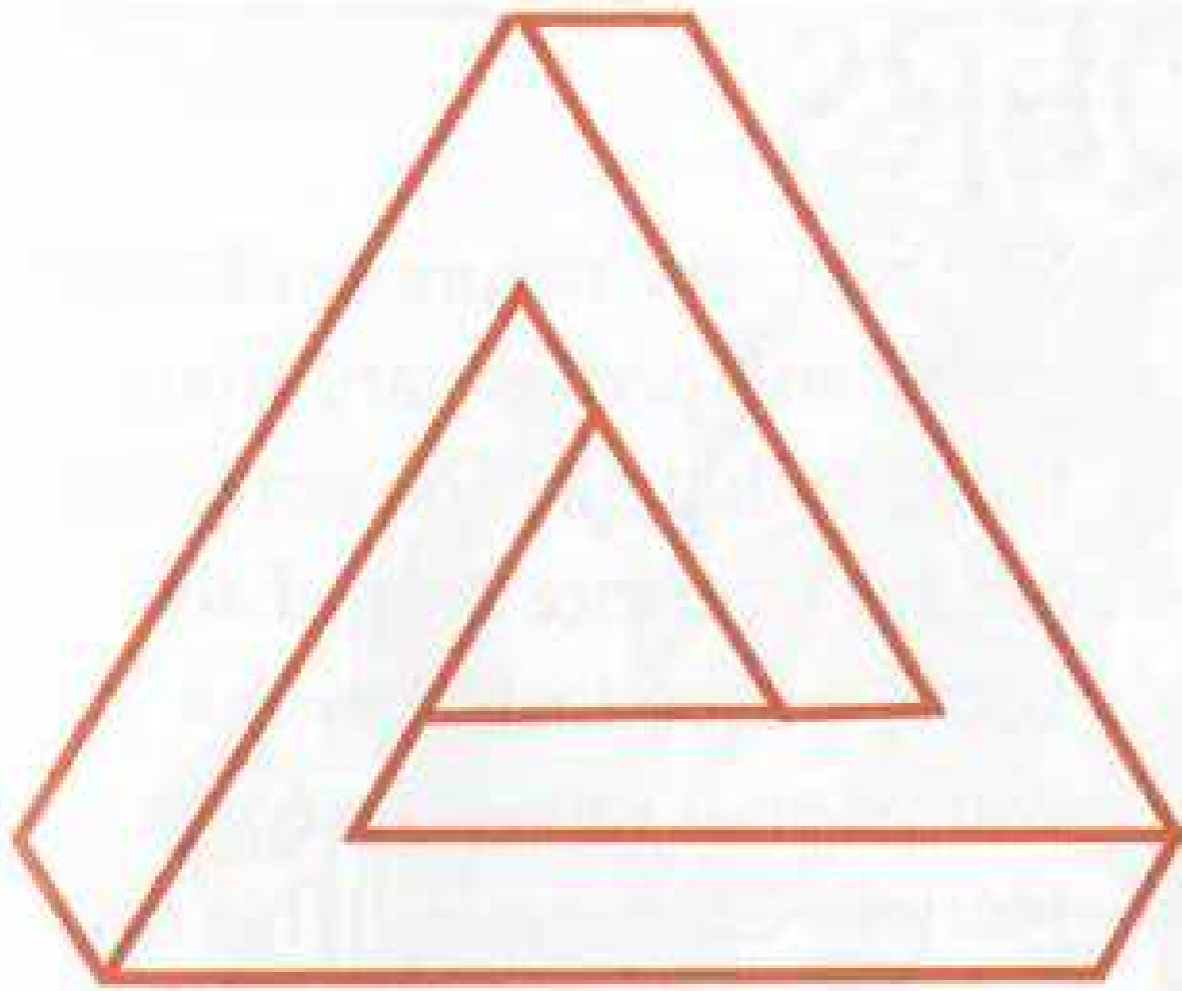


## THE LOCKS INN GELDESTON

### FREE PINT OF GREEN JACK ALE

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Limit - one pint per customer per day, one pint per programme.



# THE TRIANGLE TAVERN

29 ST PETERS ST LOWESTOFT

## 6th Christmas Beer Festival

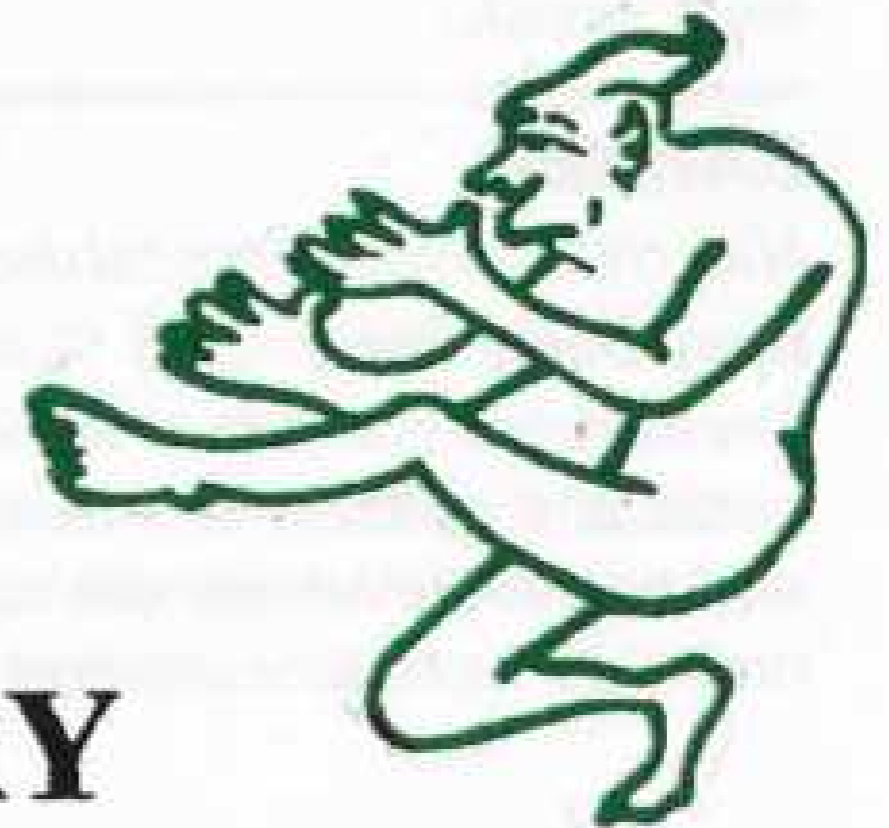
Sun 18th Dec - Sun 1st Jan

**Live Music** Thurs 22nd Raoul Fri 23rd The Harvs Xmas eve Murphys Lore  
Thurs 29th Egypt Fri 30th The Hex New Years eve Kenley Padlock  
**50 ALES You probably haven't tried before ?**



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# THE CIDERS

## Ye 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

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.

---

### **BANHAM CIDER**

*BANHAM , Norfolk*

*Farmhouse - sweet - 5.6 %abv*

*Rum Cask - medium - 6 %abv*

*Farmhouse - medium - 6 %abv*

Former art teacher Ryan Burnard has been making cider for over 10 years in the Appleyard in Banham. A Cornishman, Ryan uses locally grown traditional varieties such as Kingston Black, Dabinett and Red Streak.

---

### **BARKER**

*HALLOW , Worcestershire*

*Upsy-Daisy Perry - 6.5 %abv*

Greenstreet Farm is a working farm with cattle and sheep. The fruit is unsprayed and no preservatives are used. The orchards were first planted around 1850.

---

### **BROOK FARM**

*CIRENCESTER , Gloucestershire*

*Single Variety Perry*

Brook Apple Farm Cider and Perry was set up in 1998 by Bob Cook who now works alongside his son William. Two single variety perries, Moorcroft and Blakeney Red are produced. We wait with eager anticipation to see which one arrives!

---

### **BROOME FARM**

*PETERSTOW , Herefordshire*

*Single Variety*

Over 40 apple and 20 pear varieties are grown on this farm. Bulmers did not extend the farms contract so in 1993 the owners decided to start their own production. The farm offers a shop, cream teas, B&B and a restarant to the visitor



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---

## **CASSELS**

*GREAT SHELFORD , Cambridgeshire  
Sweet*

*med dry - 7 %abv*

*Robdab dry - 7 %abv*

*Now under new ownership, cider has been produced here since 1995. A small orchard of West Country cider apples form the basis for the ciders. These are blended with local Cambridgeshire apples to produce fine organic ciders. The only known commercial producer in Cambridgeshire*

---

## **COUNTRYMAN**

*MILTON ABBOT , Devon*

*Cidermaking started in 1858 on a hand powered mill and press. This was finally replaced in 1972 with a hydraulic one but remains on display on the farm. The cidermaking is based in 15th century stables and the apples come mostly from the Tamar Valley.*

---

## **CRONES**

*KENNINGHALL , Norfolk*

*User Friendly - med dry - 6.2 %abv*

*Vintage*

*med sweet - 7.5 %abv*

*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. The Vintage is a mixture of 2 and 4-5 year old ciders.*

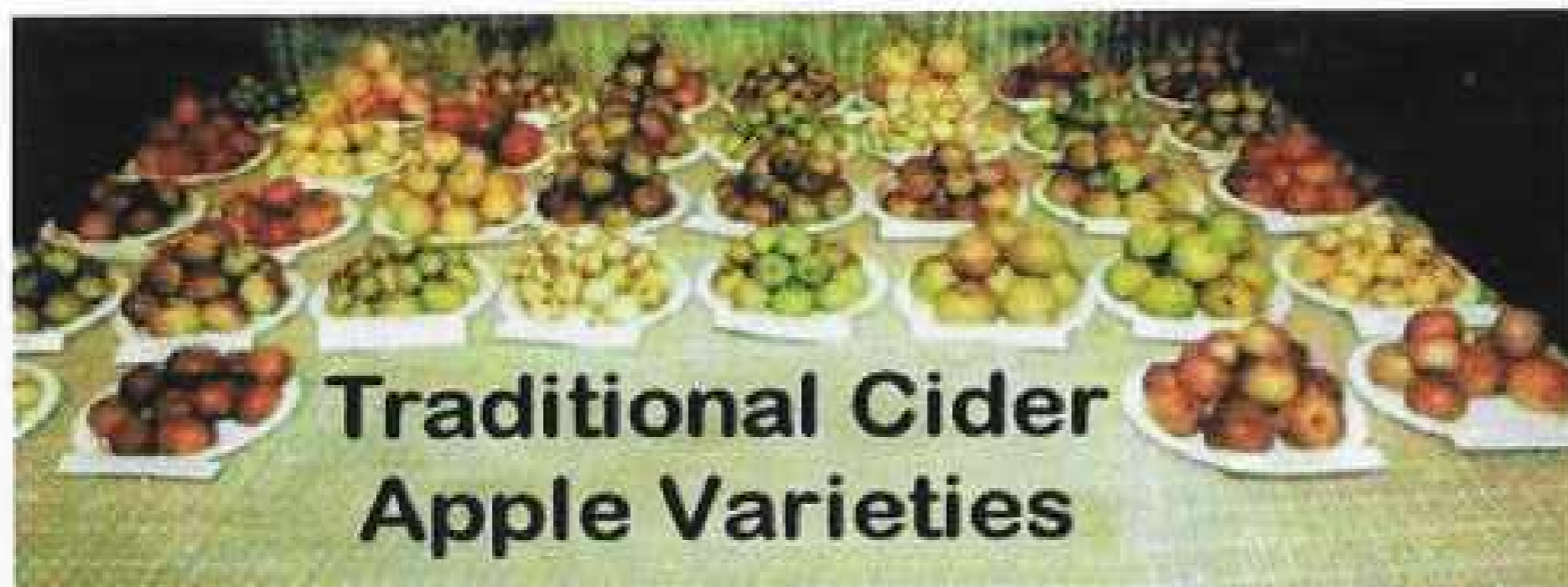
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## **CROSSMAN**

*HEWISH , Somerset*

*- 6 %abv*

*Ben Crossman uses a wide range of Somerset apples including Harry Masters, Chisel Jersey and Redstreak in his traditional unfiltered farmhouse cider.*



*Not all cider is the same, traditional varieties are used to make distinctive and very different tasting blends*

### **GREENWOODS**

*CARLETON RODE , Norfolk***NORFOLK**

**Medium - 6 %abv**

**Dry - 8 %abv**

*Former insurance worker Trevor Greenwood uses apples from the family orchards for the bulk of his cider and juice making. Using mainly dessert apples Trevor also offers a pressing service for those with apples but no means of pressing.*

### **HECKS**

*STREET , Somerset*

**Brown Snout Single Variety - 6.5 %abv**

**Morgan Sweet - Single Variety - 6.5 %abv**

*Although cidermaking started in 1840 the current site has only been in operation since 1896. All the apples used are grown in their own orchards and are matured in oak barrels.*

### **HOLDER**

*OXENTEN , Gloucestershire*

**perry**

**Single Variety**

*A recently discovered producer. We know nothing other than two single variety perrys have been obtained for your delectation.*

### **KENNFORD**

*KENNIFORD , Devon*

**- 7.5 %abv**

*Roy Baker, grandson of the founder, continues cidermaking on the same site it started 60 years ago. Cider is made from whatever apples are available and so changes from year to year.*

### **KINGFISHER**

*HOVETON , Norfolk*

**Sweet - 7.5 %abv**

**Medium - 7.5 %abv**

**Bone Dry - dry - 7.5 %abv**

*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.*

### **MILL TOP**

*COMBEINTEIGNHEAD , Devon*

*Cider is produced from new orchards planted in 1996-1998. A great variety of apples grow here including Browns' Apple, Mitchelin and Katy. Which one will it be?*

### **MOORE**

*UPTON-UPON-SEVERN , Gloucestershire*

*Another new name. No details are available. Try some and make your own mind up.*

### **NAISH**

*WEST PENNARD , Somerset*

**- 6 %abv**

*Harold and Frank Naish have been making cider on Piltdown Farm since 1937. Fruit is milled, pressed and barrel fermented in the traditional manner and is served unfiltered. Now part of cider folklore.*

---

## **NEW FOREST**

*BURLEY , Hampshire*

*Moorcroft*

*Single Variety perry*

A cidemaker since 1987, the wares can be found at farmers markets, country fairs, steam rallies and all sorts of other events in the Hampshire area.

---

## **PRINKNAISH ABBEY**

*CRANHAM , Gloucestershire*

*- 6 %abv*

Brother Giles is in charge of the cidermaking. Bulmers Norman, Brown Snout and Sweet Coppin are the main varieties used. A gift shop on the site sells the cider.

---

## **UREN MALVERN MAGIC**

*LEDBURY , Herefordshire*

*Dry - 6.5 %abv*

Produced in oak barrels by Rob Uren, a contract pruner. Knotted Kernel, Stoke Red, White Beech and Kingston Black apples are use.

---

## **WHIN HILL**

*WELLS , Norfolk*

*Sweet*

*- 7 %abv*

*Dabinett - med/dry - 8.2 %abv*

*Medium - 7 %abv*



*Cider Mill rather than a cider press.*

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a superb  
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---

## **Perry - Medium - 7 %abv**

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 available at their shop in Wells.

---

## **WHITE GATE**

*BROADLAND , Norfolk*

*Philanthropists Choice - med dry -*

*6.5 %abv*

*Good Cause - med - 6 %abv*

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

# Branch Charity 2005

Our Branch Charity for 2005 is the Nancy Oldfield Trust which is based on the Norfolk Broads. They provide a variety of activities including sailing, canoeing, motor boating, fishing, bird-watching and environmental studies, available for anyone who is disadvantaged or has a disability be it physical, mental or emotional,

temporary or permanent, living anywhere in the country.



A wide range of disabilities are catered for including: arthritis, cerebral palsy, hearing impairments, Down's syndrome, multiple sclerosis, personality disorders, visual impairments, challenging behaviour, depression, epilepsy, muscular dystrophy, and schizophrenia.

The Trust owns 8 sailing craft - a Randmeer, a Yare

and Bure One Design, 2 Falmouth Bass Boats, 1 Yeoman, 2 Illusions, and a traditional four berth gaff-rigged Broads yacht. People can be taken out to just enjoy the fun and freedom of sailing as well as participating in courses and taking Nancy Oldfield Trust or the Royal Yachting Association certificates. The Trust has a variety of canoes and kayaks to suit different needs and abilities. Many people enjoy the feel and challenge of being in a kayak because they are in sole charge. Canadian Canoes rafted up, provide a similar challenge and sense of achievement for those who are more nervous or who may have a severe disability.



## Last year's Branch Charity

Our Branch Charity in 2004 was the Norfolk Deaf Association. They received a sum of £2510, the majority of which was from donations by visitors to the 27th Norwich Beer Festival, and the Charity Auction.

Thank you to all who donated for the free programme or put spare tokens in the collection box.

Please help again this year.



## CHARITY AUCTION

FRIDAY & SATURDAY LUNCHTIMES

SEE POSTERS FOR DETAILS

ALSO CHARITY RAFFLE



NICK AND DELIA WELCOME YOU

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MUSIC AND  
BEER QUIZ**



# @ PORINGLAND HALLOWEEN BEER FESTIVAL

FRIDAY 28TH OCTOBER 2005

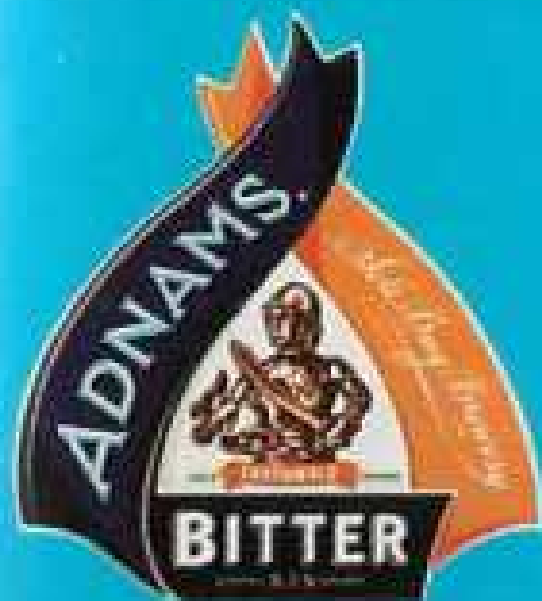
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FRIDAY 4TH NOVEMBER 2005

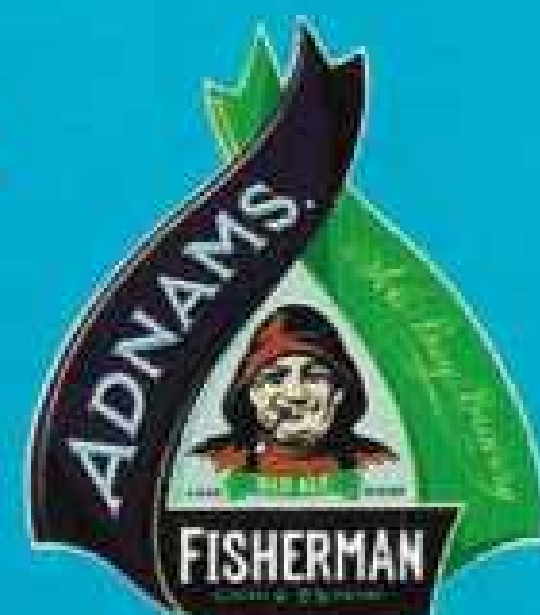
RING 01508 493734 FOR DETAILS

## A choice from the coast

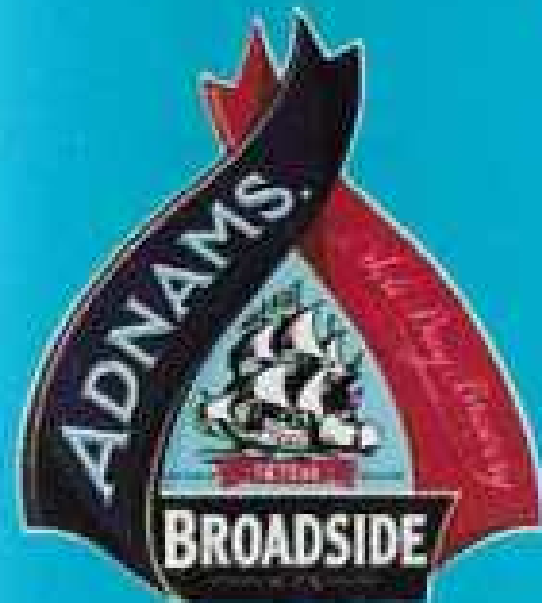
[WWW.BEERFROMTHECOAST.CO.UK](http://WWW.BEERFROMTHECOAST.CO.UK)



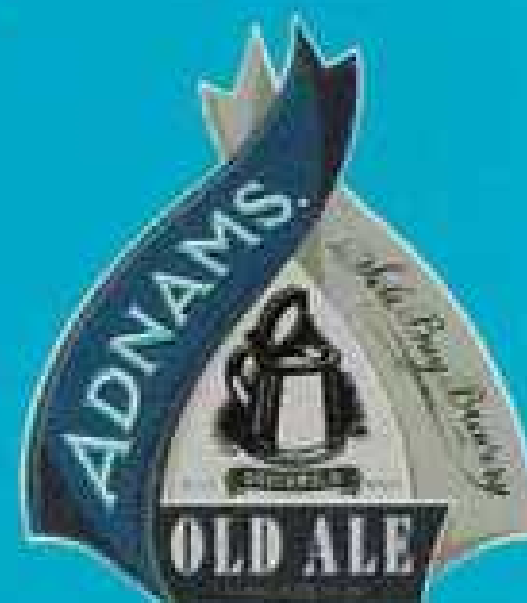
Always Available



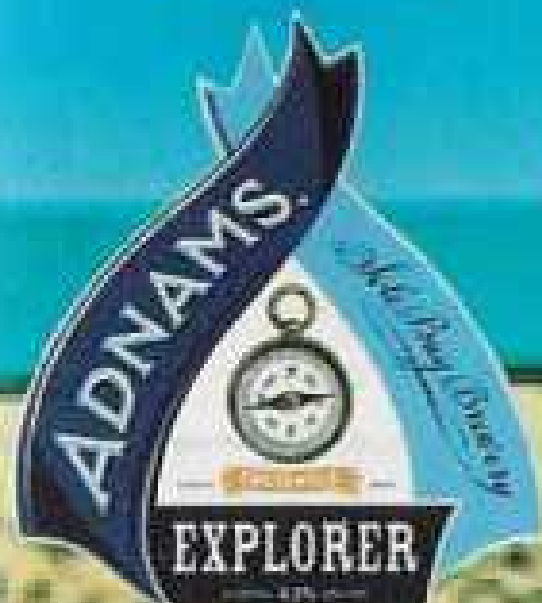
Available Oct-Dec



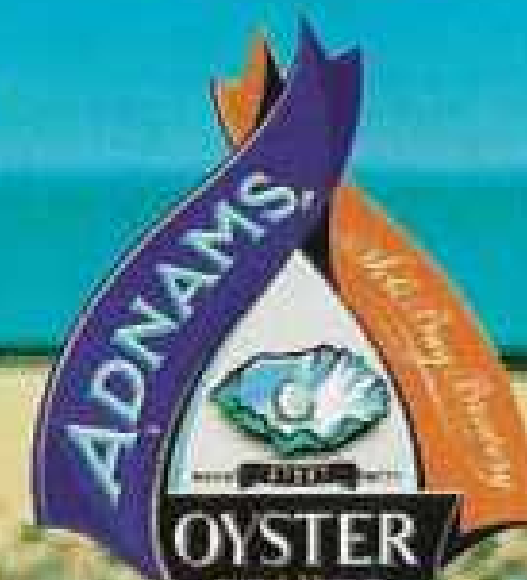
Always Available



Available Dec-Feb



Always Available



Available Feb-Mar

### The Liquor Tank

Water, called liquor by brewers is stored at the top of the traditional tower brewery.

### 1 The Mill

Here malted barley bought from the maltsters is crushed in a roller mill to form grist.

### 2 Grist Case

Used to hold and mature the grist.

### 3 Mash Tun

The grist is mixed with hot liquor, and enzymes in the malt are released to breakdown the starches in the grain and in about 2 hours produce a sweet sugary liquid called wort by brewers. After this time the wort is drained off through slotted plates in the base of the mash tun. The the spent grains are sparged by having water sprayed over them to wash out remaining sugars.

### 4 The Underback

Used in some breweries to add special brewing sugars to the wort.

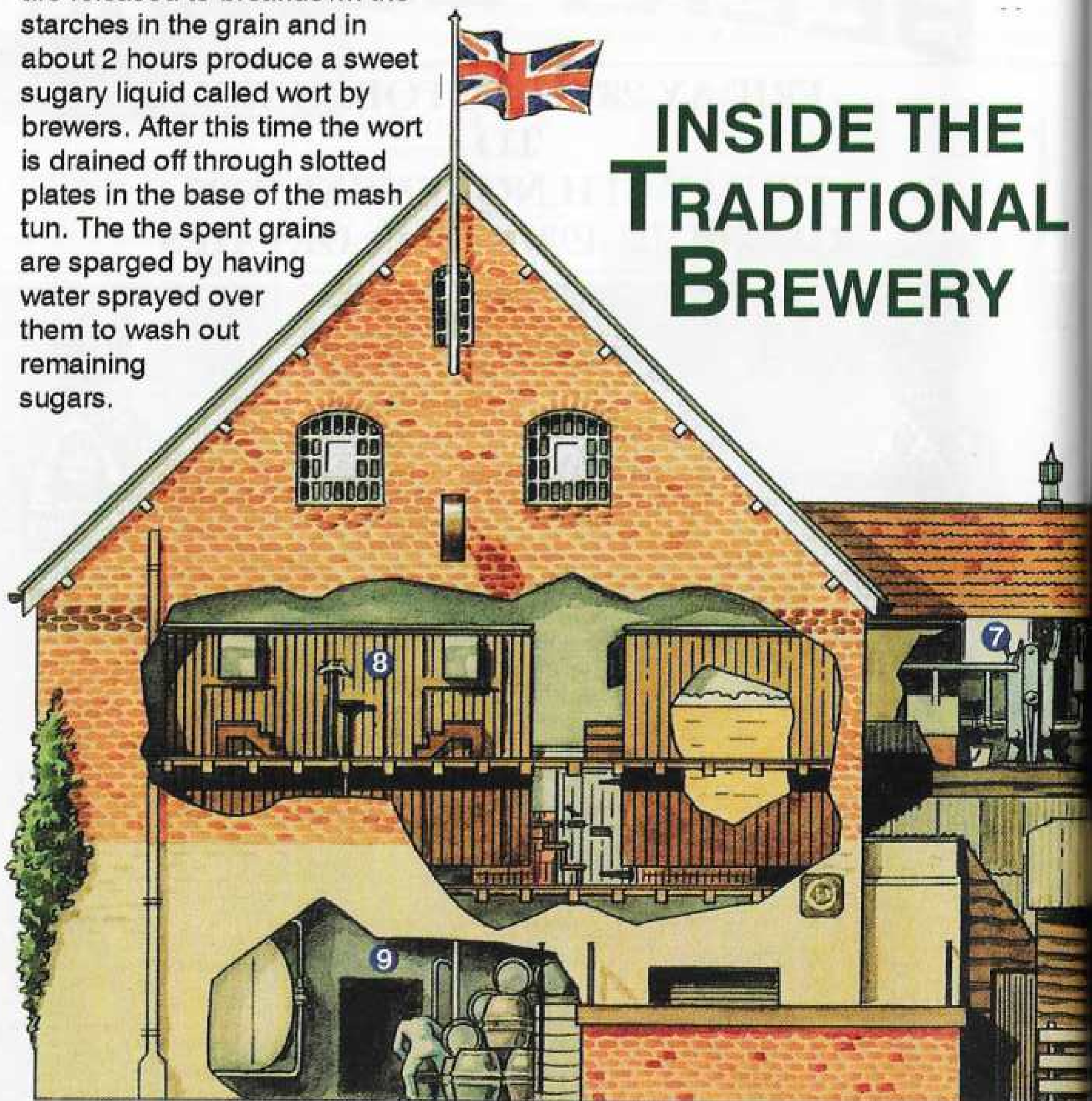
### 5 The Copper

Like a large kettle, here the wort is boiled and hops added to the mixture. Boiling sterilises the wort, extracts the oils from the hops and helps the clarity of the final beer.

### 6 The Hopback

Here the spent hops are drained off.

## INSIDE THE TRADITIONAL BREWERY



**7 The Paraflow**

Used to cool the wort by exchanging its heat which is used to heat the liquor for the next brew.

**8 The Fermenting Vessels**

Here the yeast is added to the cooled hopped wort. The yeast is special to each brewery, for as it turns the sugars into alcohol it also contributes to the final flavour of the beer.

**9 Cask Racking**

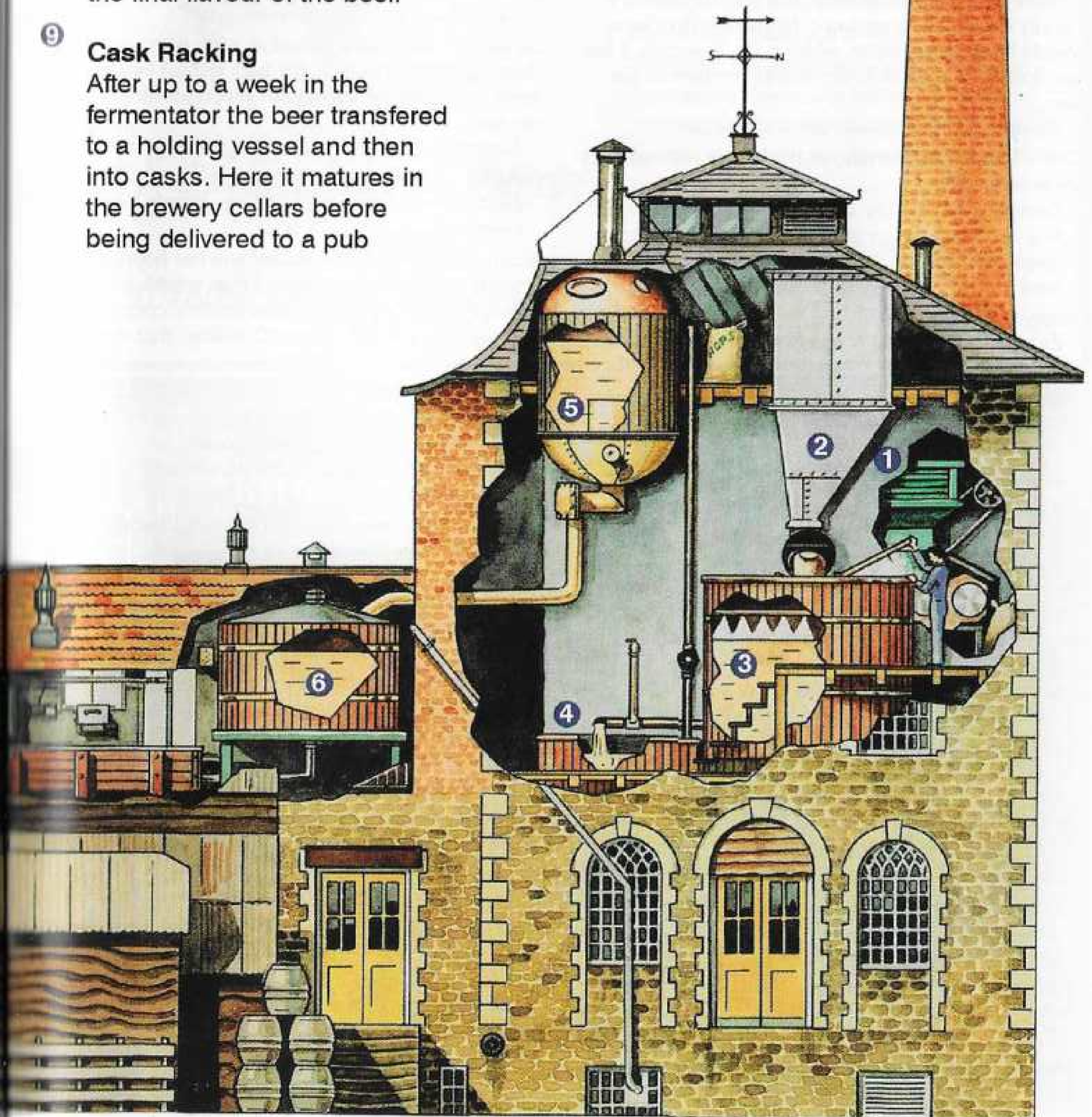
After up to a week in the fermentator the beer transferred to a holding vessel and then into casks. Here it matures in the brewery cellars before being delivered to a pub

**ARKELL'S**

EST **BREWERY** 1843

*Family Brewers since 1843*

*This drawing is reproduced with the kind permission of Arkells Brewery, and represents their very traditionally operated brewery.*



# The Bluffers Dictionary for Beer Festivals

By adding the right word here and there into conversation you can become an instant beer expert. This dictionary will help you. After each definition we give an example of use which you can slip into conversation and seem like an instant expert.

Ale - posh way of referring to beer

*Example - That was a nice Ale.*

Bitter - bitterness in beer comes from the hops.

Bitterness makes a beer seem less sweet, gives a drying finish, and makes one want more to drink.

*Example:- Very bitter, perhaps a little over hopped.*

Cloudy - beer should be clear. If it's a little cloudy it usually has no effect on taste, but a little cloudiness should be remarked upon, whilst a lot, especially if bits are floating in it as well may require a return to the bar.

*Example:- a little cloudy, but it tastes ok.*

Dry - Not raining outside, or the beer is not sweet, or there is no beer.

*Example :- As it's dry tonight I will walk home. That way I can stay longer and find a nice dry one to finish with, in case they run dry by the end of the week.*

Empty - Nothing in it

*Example :- My glass is nearly empty, what shall I have next.*

Floral - Smells when put to nose of something similar to a rape field in flower or old socks.

*Example :- nice floral nose to this one.*

Glass - receptacle for holding beer in the transit between cask and mouth

*Example :- Nice design on the glass, think I will keep it this year.*

Gravity - an older way of expressing a beer's strength, really original gravity, very roughly a 4%ABV beer would be a 1040 original gravity beer. Used to show you were drinking before ABV came into use.

Instantly conveys you know all about beer.

*Example :- I prefer the higher gravity beers.*

Hops - Hop cones are used to add bitterness and flavour to beer. There are a number of varieties, such as fuggles, golding, challenger and first gold. Grown in Kent or Worcestershire.

*Example :- the Worcestershire fuggles really shows its character.*

Lively - somewhat gassy, maybe with a big head.

*Example :- now that's a lively beer.*

Malt - the basic ingredient of real ale, malted barley. Can impart a sweetish biscuity taste, think of Horlicks, but beware of showing your age.

*Example :- a nice malty brew.*

Member - a member of CAMRA, who gets "What's Brewing" and so knows it all.

*Example :- I'm a member and so I got in free.*

Practice - repeated action that helps to perfect the required result.

*Example :- Think I had better come to the festival tomorrow and get some more drinking practice in.*

Regular - The sulphate in most bitter beers helps keep one regular

*Example :- Two pints a day keeps me regular as clockwork.*

Round - The group one is in for buying drinks. For some unexplained reason your round always costs more than everyone else's.

*Example :- It can't be my round again.*

Sack Race - the game played at work when one is delayed for two hours at the beer festival lunchtime session, turning up late for an important afternoon meeting.

*Example :- I was taken ill with a vomiting sickness.*

Sample - a small amount for testing'

*Example :- I drink halves so I can sample a lot more beers.*

Scottish Beer - Sweeter, darker and less hopped than English and Welsh beer. Rather than referring to the strength the Scots refer to how much it costs, so you can get a pint of 60, 70 or 80 shilling, that is 60/-, 70/- and 80/-.

*Example :- It's my round, lets all try the 60/-.*

Token - a valuable piece of paper that can be exchanged for beer or CAMRA goods.

*Example :- I am going to the glasses stall to get some more tokens.*

Under 26 - a person who gets reduced membership of CAMRA

*Example :- I'm going to join, it's only £10 for me as I am under 26.*

"What's Brewing" - CAMRA's newspaper read assiduously from cover to cover by Beer Bores. Full of useful information about beer and cider. As it comes in a clear plastic wrapper the expert can read all they need without even opening the wrap.

*Example :- I see from "What's Brewing" that there is a new brewery in Suffolk.*

Wheat Beer - beer made with wheat, which is cloudy. When in France beware.

*Example :- No, I said witbier, not huit bier.*

X - old form of showing strength of beer XB ordinary bitter, XXXB for strong bitter.

*Example :- I don't care, it's a XXXXXXXX good beer.*

Zzzzzzzz - sleeping it off. Lunchtime drinking can make one somewhat sleepy.

*Example :- Zzzzzzzzzz zzzzzzzzzzz zzzzzz zzzzzzzzzzzzzzz zzzzzzzzzz.*

*more next year, lets have your suggestions*



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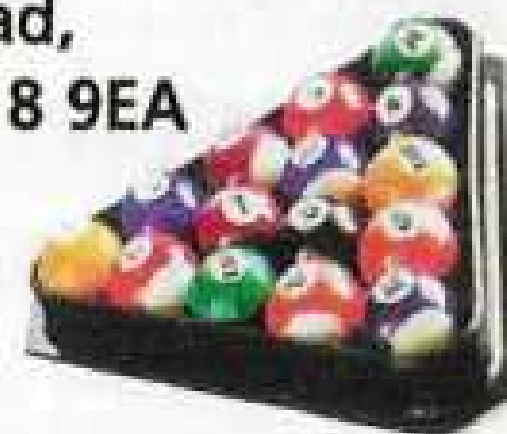
The CAMRA Goods stall has plenty of gifts, books and festival clothing.

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## BE SAFE - BE A RESPONSIBLE DRINKER

CAMRA supports responsible drinking. Clearly becoming drunk can be dangerous, not least from the greatly increased risk of accidents, and that some people are predisposed to violence when drunk. Regularly becoming drunk has serious health risks. It is often not realised how fine the line is, especially for inexperienced drinkers, between being drunk and having alcoholic poisoning, which can kill.

Often safe levels of drinking are quoted in units of alcohol, where roughly a pint of 4%abv beer is two units, 5%abv three units. It is considered safe for men to drink 21 units spread over a week, women 14. Levels in the area of 40 units a week for men, or 15 for women may be considered risky increasing risk of stroke, high blood pressure and liver damage. Levels over 50 units a week for men, or 35 units for women are considered to be harmful.

CAMRA does not condone drinking and driving. CAMRA believes we should take responsibility for each other when out drinking; we should look after anyone who has had too much, and should not encourage someone who has reached their limit to continue drinking.

The Bottle Beer Bar has a selection of non alcoholic drinks available. 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.

# Will you be our 1500 CAMRA Member?

The Norwich & Norfolk CAMRA Branch has nearly reached a total membership of 1500, and it is expected that we will exceed this amount at this year's Beer Festival.

So would you like to be our 1500 Member?

We have decided that apart from all the amazing benefits of being a CAMRA Member, we are offering prizes to the person who becomes our 1500th Member.

It could be you, so please visit our Membership Stand and join today.

You will receive the following benefits:

- A monthly colour newspaper informing you on beer and pub news and detailing events and beer festivals around the country.
- Reduced entry prices to over 140 national, regional and local beer festivals. Most, like us, will give free entry to CAMRA members. Reductions on the cover price of CAMRA publications, including the Good Beer Guide.

- The opportunity to campaign to save pubs and breweries under threat of closure, for pubs to be open when people want to drink and a reduction in beer duty that will help Britain's brewing industry survive.

- You can come along with us and take part in our local activities such as mystery tours, first Friday fives, social trips, brewery tours, pub surveys and of course help organise the Norwich beer festival. Or maybe you would like to sort out a float for us in the Lord Mayor's Street Procession?

Nationally we have over 77000 Members, who are of all ages and interests who, above all, enjoy celebrating their favourite product – Real Ale.

Our 1500 Member will be announced at this Beer Festival, so make sure you visit our Membership Stand and join us. I look forward to presenting the prizes to the winner and welcoming all new Members.

Graham Freeman

Membership Secretary

## Membership Application Form

Please fill in and help safeguard your pint, your pub and your festival.

Type of Membership - Single @ £18  Joint @ £21  *Both must be eligible for joint concessonary rates to apply.*  
*Tick one box* Under 26 @ 10  Joint Under 26 @ £13   
 Over 60 @ £10  Joint over 60 @ £13

Title  Surname

Forename (s)

Address

Post Code

Date of Birth\*  Email Address

Signature  Please tick if you would like to receive occasional emails from CAMRA - your details will not be released to a third party.

*If Joint membership Partners details*

Title  Surname

Forename (s)

Date of Birth\*  Email Address

Signature  Please tick if you would like to receive occasional emails from CAMRA - your details will not be released to a third party.

\* Optional but it helps us. CAMRA may require proof of age from those claiming a concessonary rate. Life membership details available on request.



# For all your Christmas Gift Ideas



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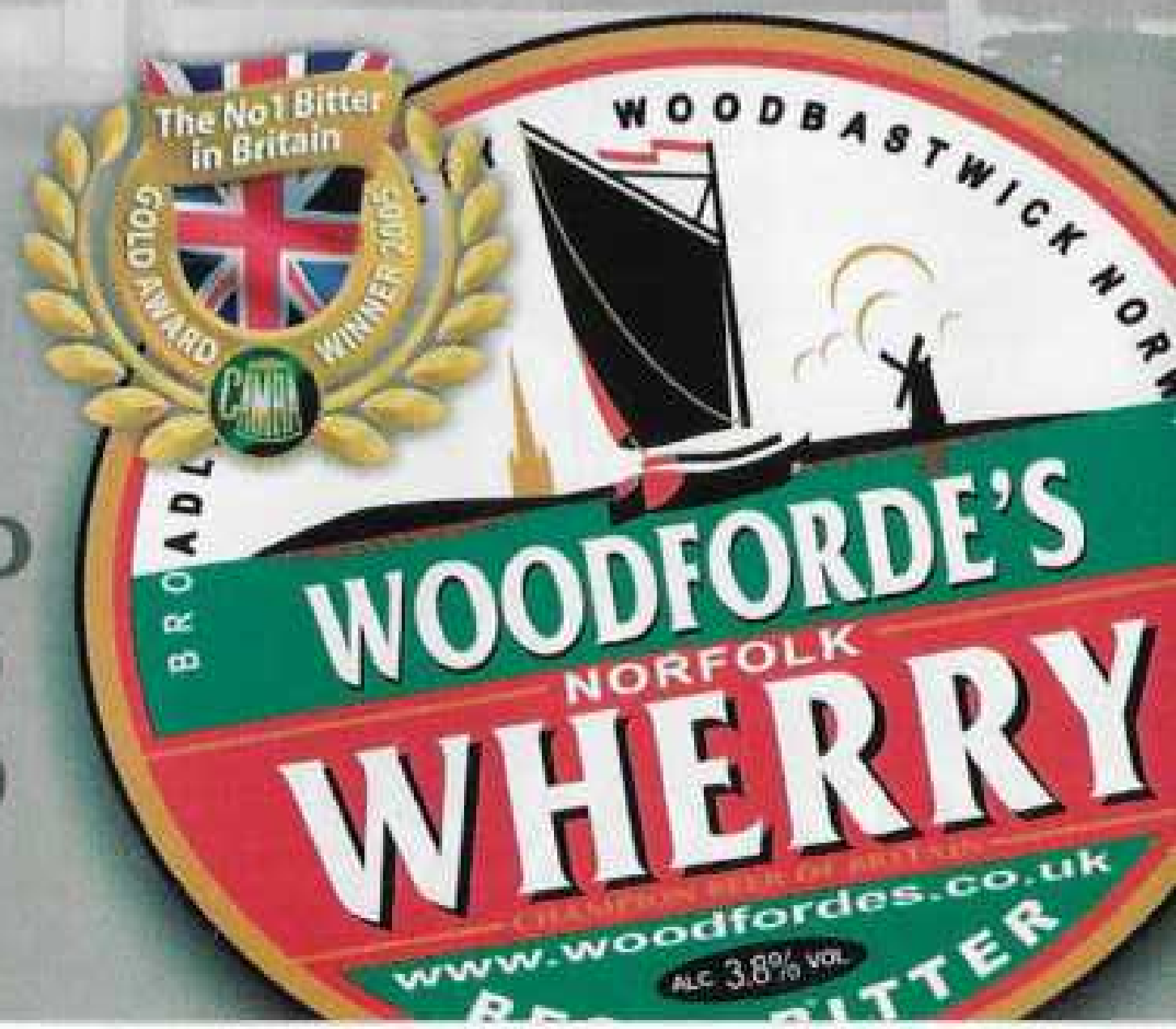
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