



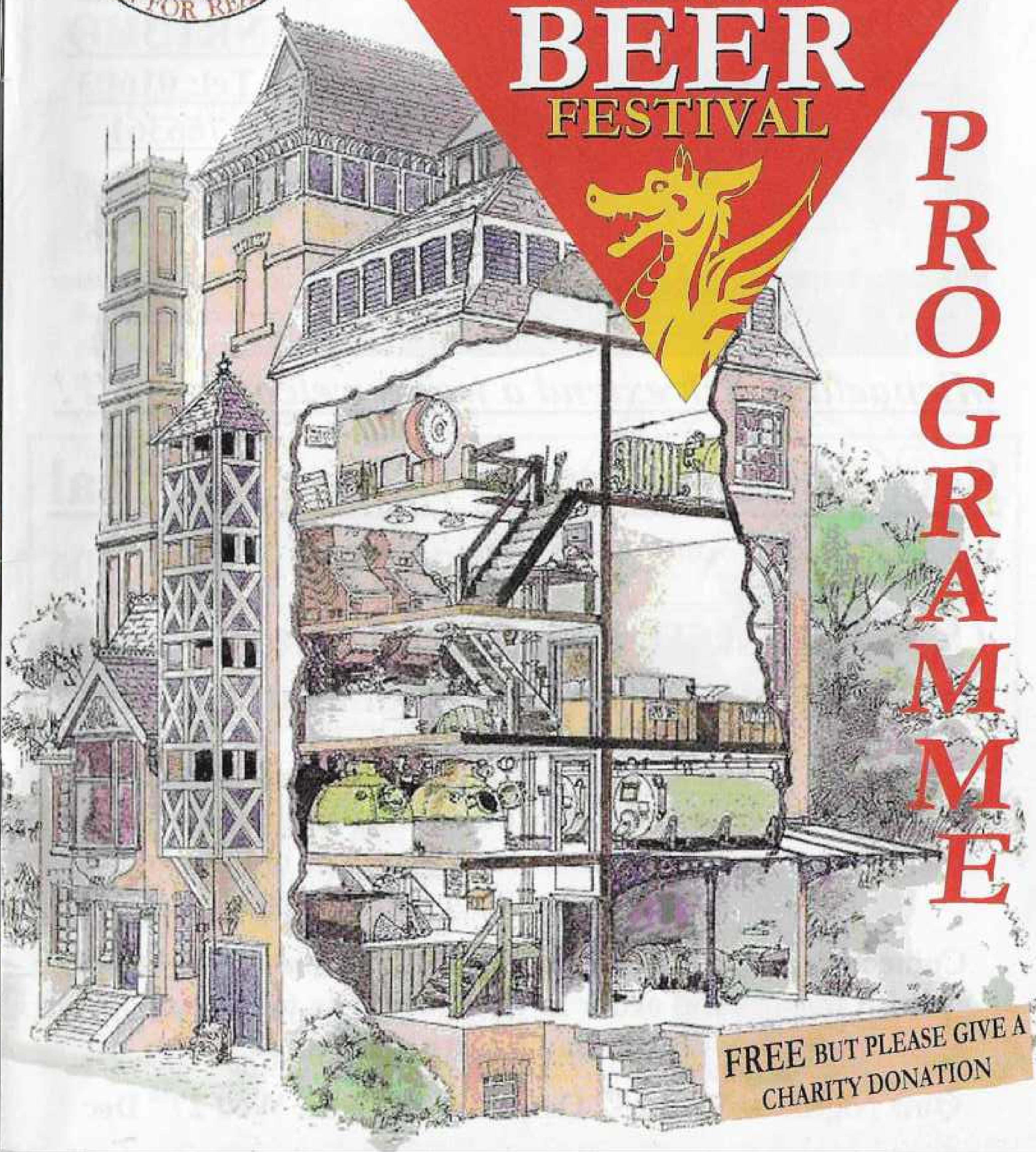
2006

Twenty Ninth

NORWICH BEER FESTIVAL



PROGRAMME



FREE BUT PLEASE GIVE A
CHARITY DONATION

The Kings Arms



22 Hall Rd
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Tel: 01603
766361

kings-arms@
tiscali.co.uk

*CAMRA Good Beer
Guide 2007
We are in it !*

Michaela & Rik extend a warm welcome to all !

Second Anniversary Beer Festival

Wednesday 22nd – Sunday 26th November 2006

Over 40 Cask Ales of all styles, bitters, stouts, milds, porters and cider from near and far.

13 Real Ales always served from Batemans, Adnams and Wolf breweries plus many other local and national beers. Always serving a mild plus a stout, porter or old. 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 !

Now serving Sunday Roasts every Sunday !

Quiz Nights! – Wed 25th Oct, Wed 29th Nov, Wed 27th Dec

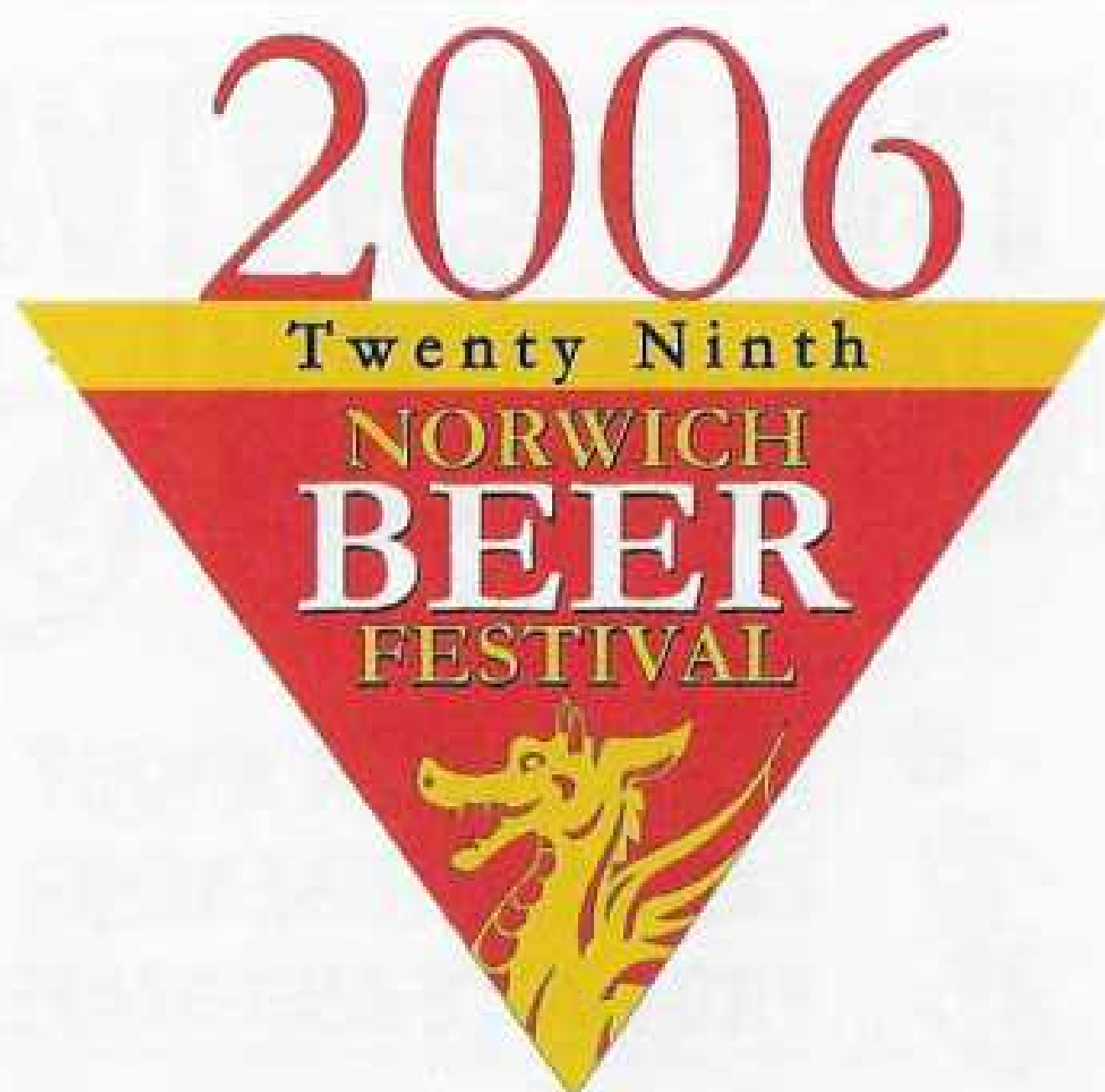
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The Programme is free, paid for by the generosity of our advertisers who we ask you to support.

You may however like 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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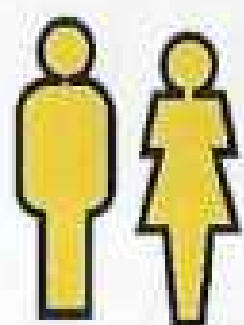
THE FESTIVAL COMPLEX



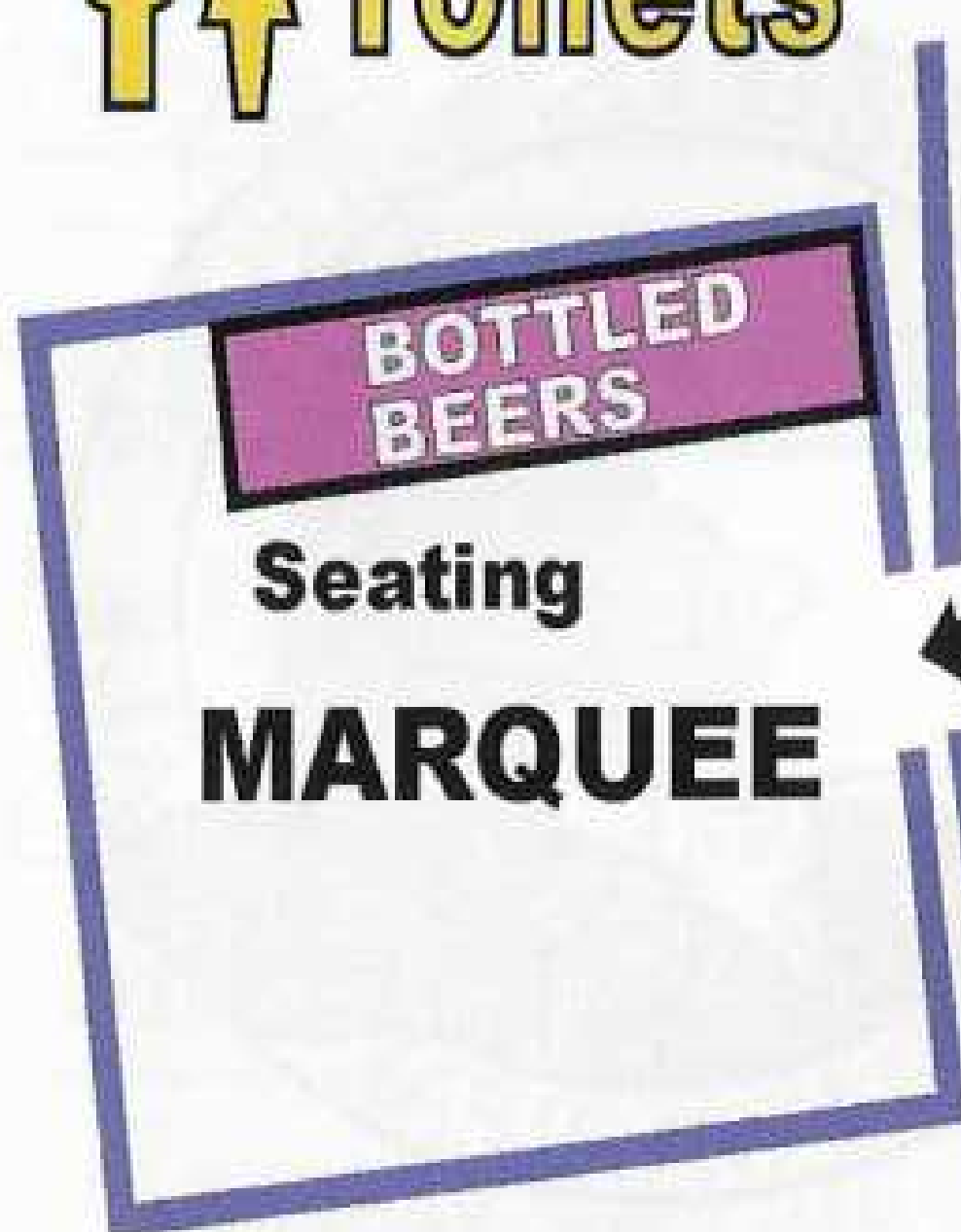
**INFORMATION ABOUT
CAMRA, MEMBERSHIP,
PRODUCTS AND STAFFING.**



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



Toilets



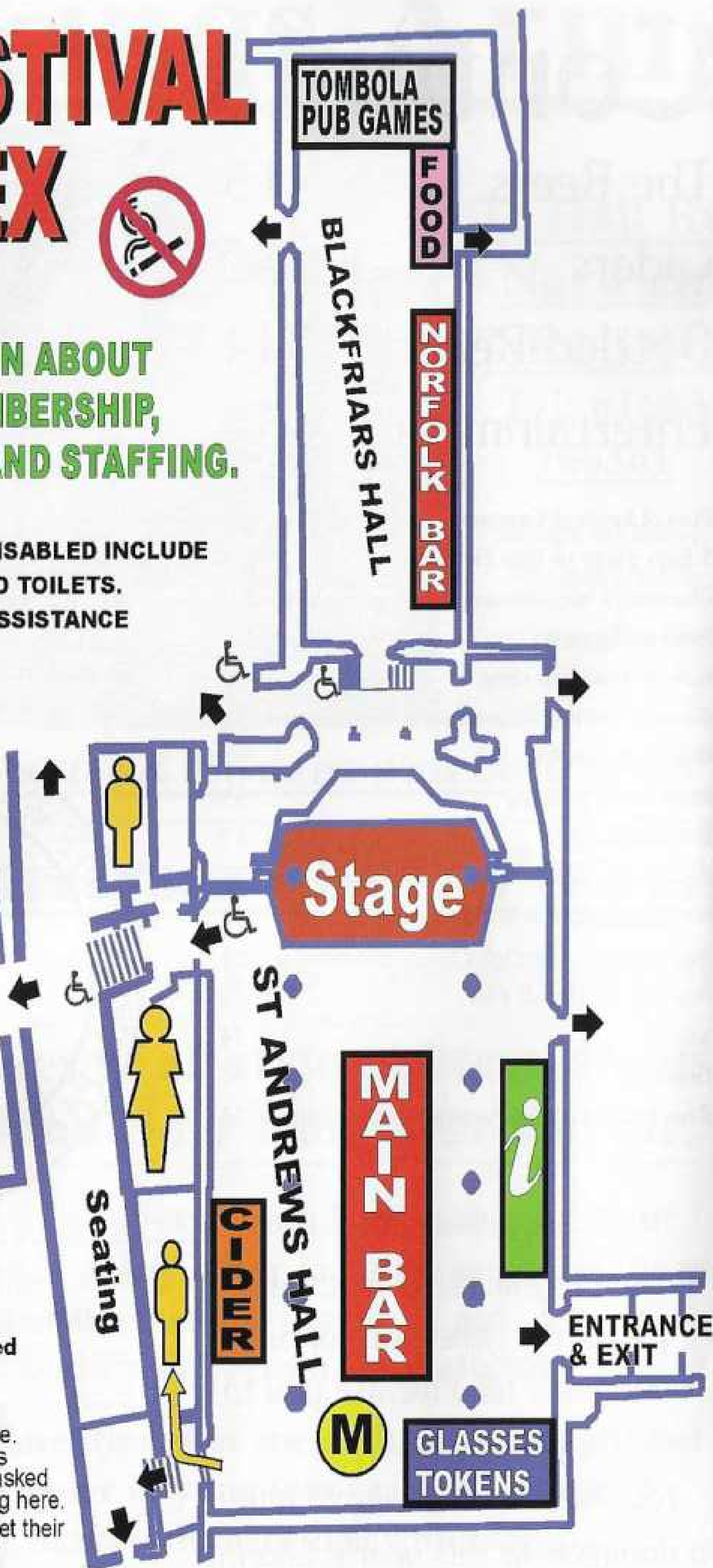
**EMERGENCY
EXITS ➔**

Marquee exits will be marked



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 in 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 29th Beer Festival. I hope you all enjoy your visit because we certainly enjoy organising the event even when we do have to overcome a few hurdles.

The Norwich and Norfolk branch is an active branch and we have many social as well as campaigning events. It is true to say the socials get a lot more support but we all have a good time and would welcome any new members to join us. We are friendly, don't bite and will do our best to make you feel part of the campaign.

This year we visited the new Mauldons Brewery which was very impressive and were made very welcome by Steve and Alison especially when our coach got a puncture and we had to stay longer – we're still looking for who let the tyre down.

We are hoping to visit the new Wolf Brewery in the very near future and also plan to organise brewery visits for new members and a separate brewery trip for young members.

We have had even more new breweries open in our area e.g. Grain, Whynot, and Bullbox. It is very hard to keep up with the growing number but at least we have not seen any close. In order for all these breweries to survive we need you to keep drinking cask ales.

Sadly the same cannot be said for pubs in our area, we have

lost The Railway at Reedham, The Forge at Billington, The Angel Gardens, The Mill Tavern, The Cygnet, The Norfolk Dumpling and the Earl of Leicester in Norwich. Many more are boarded up or applications have gone in to change them into houses or demolish them altogether and build on the site. We do campaign to save pubs from closure but without much success. One pub has bucked the trend, The Queens Head at Thurlton has been bought by the villagers and is being run by them and we wish them the very best of luck.

Other events we have had this year include a charity cycle ride from Norwich to Aylsham where we raised £363.00 for our charity of the year BUILD.

Some members were heavily involved with NORJAM the international scout jamboree and helped with both the beer order and serving.

We had a camping weekend at The Locks – Geldeston and were well looked after by Colin and Theresa, a pity they couldn't do anything about the weather.

Sadly we lost the Bowls match challenge against Suffolk branches so had to console ourselves at the Queens Head, Earsham but 'bring it on' for next year when we will do our best to win back the cup. We could do with a few better players as we also lost the match against the Duke of Wellington but what a great day.

We are always ready to listen to any ideas you may have either to do with the festival or the branch in general so either contact Martin the festival organiser or myself
wendy.parker26@ntlworld.com



This year's festival

Hello and welcome to the 29th Norwich Beer Festival. The build up to this years festival has been a little more haphazard than usual, let me explain, first we have the decision to make the venue totally non-smoking and secondly the entertainment/noise issue which deserves an article to itself.

The smoking ban has not come as too much of a surprise to many people, especially with the upcoming legislation from the current government. As a result of the policy decision of the city council to make all it's buildings non-smoking, we have to respect and implement this. Unfortunately due to the physical layout of the hall and logistics, i.e we don't have the room, no area is available for customers who smoke, i hope this will not put you off enjoying the festival in any way.

Although we have no theme to the festival this year, (30th anniversary next year) we hope to offer as wide a range of different

styles of beer as possible, along with many classic brews from far and wide. Indeed Norfolk has gained a few more small breweries, although we cannot feature all of them, again simply too many!, we hope you find your favourite amongst them.

Please bear a thought for the staff, who make the festival possible, all are unpaid volunteers who give up their time and even holiday, to make the event so enjoyable for you the customer, indeed if you would like to help out, even for a few hours please do not hesitate to contact me, you will probably find me lurking around the Blackadder cask or ask any other member of staff, who will point you in the right direction.

Finally thanks to all the committee members, CAMRA member, staff and brewers who will undoubtedly make this another successful festival.

The Gatehouse Pub

391 Dereham Road, Norwich NR5 8QJ

01603 620340

FOUR REAL ALES

Live Music
Friday and Saturday

OPEN ALL DAY
12-11 Mon. to Sat.
12-10.30 Sunday

Plenty of parking space



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, but we do our best to keep them in the right area of the stillage.

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 beers, to drink here.

Soft drinks are also available in the Marquee. These include apple juices and quality soft drinks. Basic soft drinks are also available on the bars.

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.

BREWERY NAME	
BEER NAME	
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"

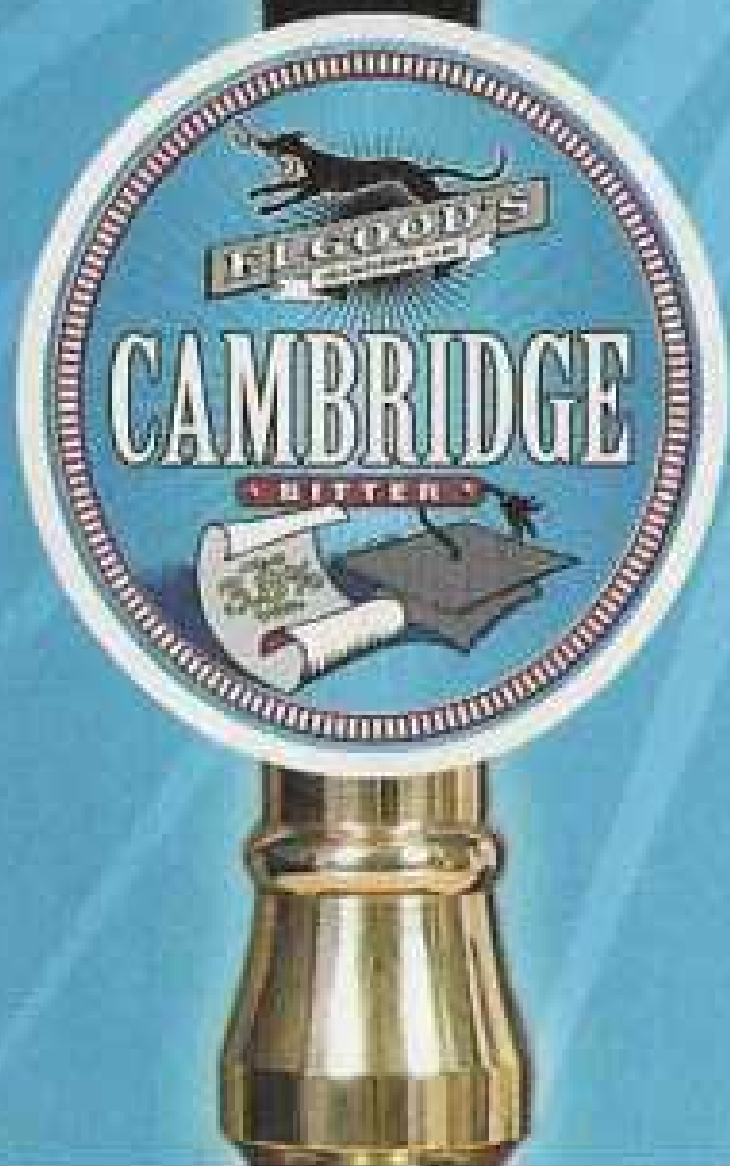


CAMBRIDGE

• BITTER •

3.8% abv

GOLD AWARD



Champion
Bitter of
Britain 2006

General Beer Festival Information

Opening times

Date	Lunchtime	Evening
Monday 23rd	Closed	5.30-11.00
Tuesday 24th	11.30-2.30	5.30-11.00
Wednesday 25th	11.30-2.30	5.30-11.00
Thursday 26th	11.30-2.30	5.30-11.00
Friday 27th	11.30-3.30	5.30-11.00
Saturday 28th	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 includes such items as filled rolls, hot pies, burgers, sausages and portions of chips

Soft Drinks

Speciality soft drinks are available in the marquee. Apple juice is also available from the cider stall. Lemonade and other basic soft drinks are available on all bars.



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Mon - Sat 12noon to 2.30pm

6pm to Midnight

Sun 6pm - Midnight

Take Away Menu

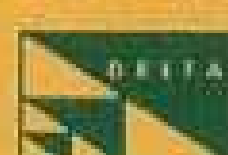
15% Discount on Take Away

10% Discount for Students

(Monday to Thursday - Cash Transactions only)

24 Hour Booking Line

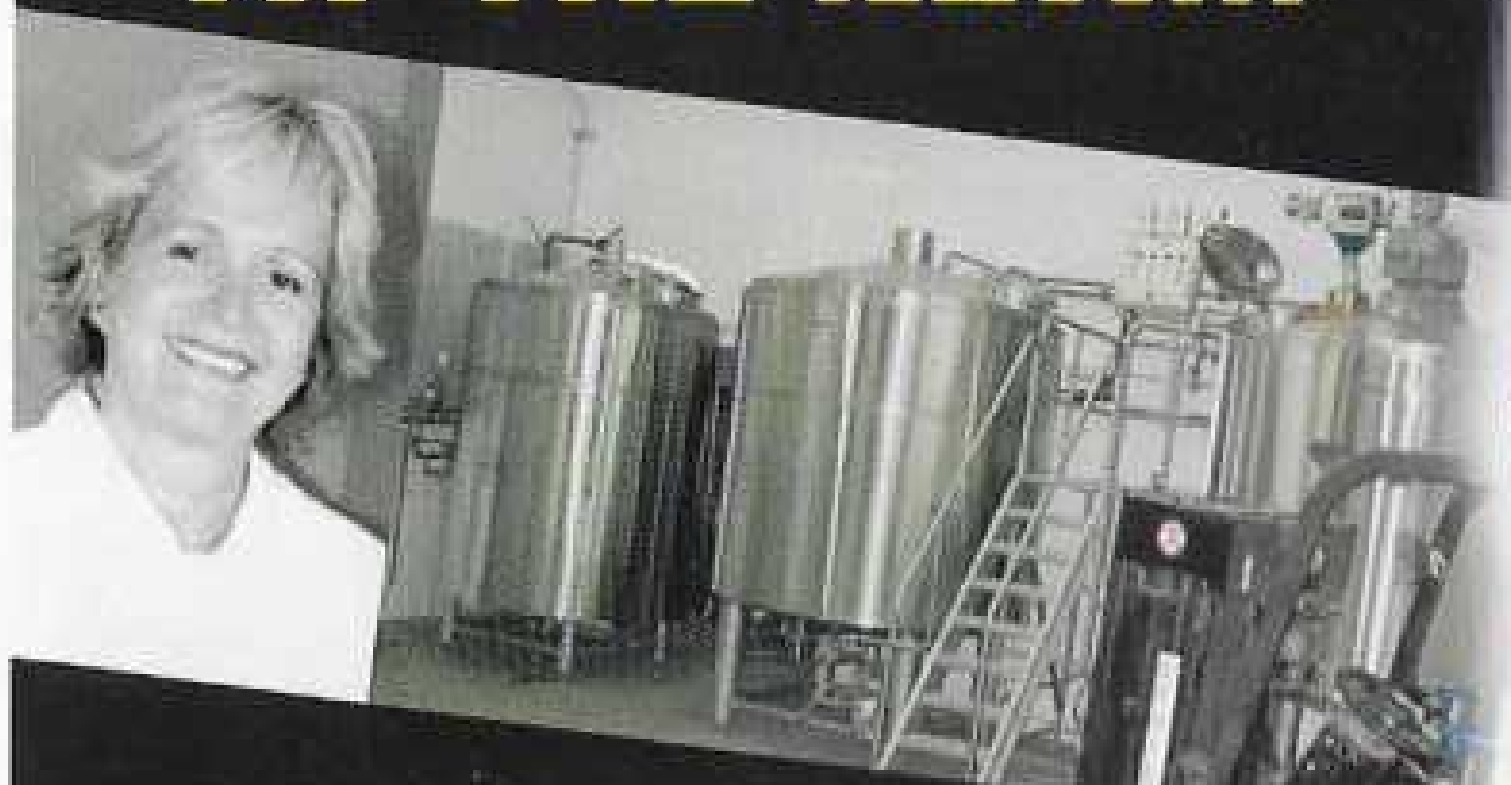
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For group bookings, a deposit of £5 per head is required.

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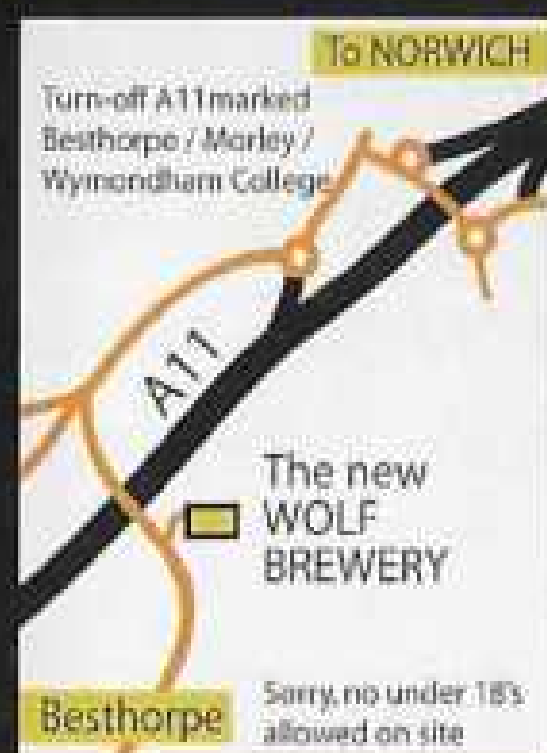
WOLF BREWERY GRAND OPENING

Sat. 25th and
 Sun. 26th Nov. 12.00-6pm

In aid of the
**EAST
 COAST
 TRUCKERS**
 Children's
 Charity

www.ect-charity.co.uk

**Come and see how we make Norfolk's finest beer
 in our all-new, state-of-the-art brewery**



Ticket includes: Guided Brewery Tour, 2 pints of award winning ale, a commemorative souvenir and entry into a 'Howlin' Good' raffle.

- See the 'Gaymers Room' celebrating Attleborough's long cider making history
- Licensed bar and meeting room
- Browse the shop for unique Christmas gifts.
- Try our new range of bottled beers

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THE DUKE OF WELLINGTON, Waterloo Road, Norwich, 01603 441182. **THE BEEHIVE**, Leopold Road, Norwich, 01603 451628. **THE KINGS ARMS**, Hall Road, Norwich, 01603 766361. **THE LONDON TAVERN**, Church Street, Attleborough, 01953 457415

Further information: Wolf brewery 01953 457775 email info@wolfbrewery.com www.wolfbrewery.com

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 cask beer to be found at this festival. Elsewhere you will find a guide to bottled beer types.

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

Pale ales developed in the 19th 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. Originally 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 20th 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 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 tippie 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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20 REAL ALES

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14 more on gravity**

from glass fronted tap room

Norfolk traditional cider

Large range of Belgian Beers

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minutes
walk from
city centre*



**A traditional
real ale house
CAMRA Good Beer
Guide Listed**

*Traditional Pub Games
Cycle Parking*

**CAMRA's Norfolk
Pub of the Year 2003**



THE BEER LIST

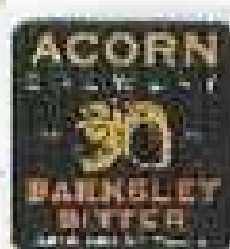
ACORN

Wombwell, South Yorkshire

Barnsley Bitter

3.8 %ABV, Bitter

Chestnut in colour, brewed using Maris Otter malt, well rounded



ADNAMS

Southwold, Suffolk

Explorer

4.3 %ABV, Golden Ale

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



Old

4.1 %ABV, Old

Traditional Autumnal ale.

Tally Ho

8.0 %ABV, Barley Wine

Rich and complex barley wine, matured for a year especially for us.

The Bitter

3.7 %ABV, Bitter

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.

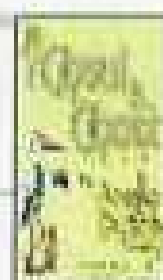
ANGLO DUTCH

Dewsbury, West Yorkshire

At 't' Ghou! & Ghost

5.2 %ABV, Golden Ale

Pale golden ale, with strong citrus and hoppy aroma.



Spikes on't way

4.2 %ABV, Bitter

Pale Bitter with citrus notes and dry fruity finish

ARKELL'S

Swindon, Wiltshire

2B

3.2 %ABV, Bitter

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



Moonlight

5.0 %ABV, Golden Ale

This beer has been brewed using a special blend of malts and English Fuggles and Susan hops to give a beautiful golden colour, lingering taste and toasty aroma.

BANK TOP

Bolton, Lancashire

Flat Cap

4.0 %ABV, Bitter

Amber ale with modest fruit aroma and hoppy citrus finish.

BATEMANS

Wainfleet, Lincolnshire

Mild

3.0 %ABV, Mild

Classic mild with orchard fruit nose and ruby black in colour.



Miss Voluptuous

4.2 %ABV, Bitter

Well rounded, hoppy ale.

XXXB

4.8 %ABV, Bitter

Classic russet tan brown beer with a faint banana saltiness.

BATHAM

Brierley Hill, West Midlands

Best Bitter

4.3 %ABV, Bitter

A pale yellow fruity, sweetish bitter.

BEARTOWN

Congleton, Cheshire

Bear Ass

4.0 %ABV, Bitter

Dark ruby red bitter with dry aftertaste.



Ginger Bear

4.0 %ABV, Fruit

With added root ginger, nice blend of hops and malt to give a thirst quenching finish.

BELHAVEN

Dunbar, Lothians

60/-

2.9 %ABV, Mild

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

80/-

4.2%ABV Bitter

One of the few original Scottish 80/- ales left.

BLACKFRIARS

Gt Yarmouth, Norfolk

Sygnus

4.0 %ABV, Bitter

A Golden bitter with fruity flavours.

Yarmouth Bitter

3.8 %ABV, Bitter

The session bitter from bloater town.



BLUE MOON

Barford, Norfolk

Dark Side

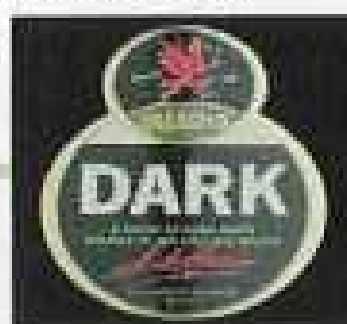
4.8 %ABV, Mild

Dark brown strong mild with plenty of body and caramel sweetness.

Hingham High

5.2 %ABV, Bitter

Well balanced malty ale with mellow fruitiness and chocolate toffee undertones. Norfolk Beer of the Year 2006.



BRAINS

Cardiff, Glamorgan

Dark

3.5 %ABV, Mild

Tasty dark brown mild, good mix of hops, roast and caramel.

Rev James

4.5 %ABV, Bitter

Easy drinking bitter with faint malt and fruit aroma.



BRAKSPEAR

Witney, Oxfordshire

Bitter

3.4 %ABV, Bitter

Classic copper coloured pale ale, with a tangy fruitiness.

BRANDON

Brandon, Suffolk

Breckland Gold

3.8 %ABV, Golden Ale

A combination of Goldings and Fuggles hops which give a delicate, smooth, slightly spicy taste and a dry, lingering malty finish.

Gunflint

4.2 %ABV, Bitter

A dark amber beer. Roasted malts are used to give a gentle whiff of gun smoke in the aroma.

Slippery Jack

4.5 %ABV, Stout

Complex but well balanced flavours of roasted grain and hop bitterness. Dry with a lingering, but pleasantly bitter finish.

BROWN COW

Selby, North Yorkshire



After Dark

Coffee Porter

5.0 %ABV, Porter

Just like liquid coffee wow.

BUFFYS

Tivetshall St Mary, Norfolk

Mucky Duck

4.5 %ABV, Porter

Slightly sweet porter with a bitter edge.

Norwegian

Blue

4.9 %ABV, Bitter

Complex beer with a pale brown colour and gentle hoppy nose. Good mix of hops, malt and bitterness.

Norwich Terrier

3.6 %ABV, Bitter

Refreshing gold coloured bitter with fragrant peachy aroma and dry finish.

Rogers Ruin

6.2 %ABV, Barley Wine

Winter warmer style, with just a little added spiciness.



BULL BOX

Fordham, Norfolk

Bull Box Bitter

4.0 %ABV, Bitter

Copper coloured bitter with lingering finish.

BULLMASTIFF

Leckwith, Glamorgan

S.O.B.

6.0 %ABV, Bitter

Complex warming amber ale with good blend of hops and fruitiness. Champion Beer of Wales 2005/6.

BUTCOMBE

Butcombe, Avon

Blond

4.3 %ABV, Bitter

Crisp and refreshing hoppy best bitter, floral and fruity. Made with lager malts.
ale.



CAIRNGORM

Aviemore, Highlands & Islands

Trade Winds

4.3 %ABV, Fruit

Champion Beer of Scotland 2004, intense fruity beer with strong hop character and grapefruit notes throughout.

CALEDONIAN

Edinburgh, Lothians

Double Amber

4.6 %ABV, Bitter

Amber coloured (naturally). Toasted nutty aroma with a spicy hop perfume. Sweet, nutty chocolate with a hint of malt in the aftertaste.

CAMBRIDGE MOONSHINE

Cambridge, Cambridgeshire

Moonrakers Golden Ale

5.0 %ABV, Golden Ale

Regular golden from this small Cambridge based brewery.

Winter Moon Stout

4.5 %ABV, Stout

Another regular beer.

The Angel Free House Swanton Morley

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CHALK HILL

Norwich, Norfolk

Golden

4.3 %ABV, Golden Ale

Newest beer in the Chalk hill portfolio.
Light and refreshing.

Tap

3.6 %ABV, Bitter

Pale brown brew with gentle fruity nose.

COTLEIGH

Wiveliscombe, Somerset

Buzzard Dark Ale

4.8 %ABV, Bitter

Traditional deep copper red ale. The chocolate malt gives a dry nutty flavour with hints of amaretti biscuit. The finish in the mouth is dry with a smoky but smooth finish.

Tawny Bitter

3.8 %ABV, Bitter

Well balanced tawny coloured bitter with plenty of malt and fruitiness.



CROUCH VALE

South Woodham Ferrers, Essex

Brewers Gold

4.0 %ABV, Golden Ale

Superb award winning ale, golden in colour with soft fruity notes of orange and lemon, and dry aftertaste.

Brewers Gold Extra

5.2 %ABV, Golden Ale

Stronger version of Brewers Gold.

The Conkeror

4.3 %ABV, Bitter

Deep-coloured and smooth autumnal ale.



DARK STAR

Haywards Heath, West Sussex

Best Bitter

4.0 %ABV, Bitter

Traditional Sussex style, bronze coloured bitter with a hint of rye malt and the classic Goldings hops.

Hophead

3.8 %ABV, Golden Ale

Light straw coloured bitter with fully hoppy aroma and clean crisp bitterness from Cascade hops.

DENT

Dent, Cumbria

Aviator

4.0 %ABV, Bitter

Medium bodied amber ale with nice citrus flavour.

Baarister

4.5 %ABV, Bitter

Monthly special from the deepest part of the dales.



DONNINGTON

Stow-on-the-Wold, Gloucestershire

SBA

4.4 %ABV, Bitter

Dry premium bitter, with lots of malt flavour.

DOWNTON

Downton, Wiltshire

Chimera Quadhop

3.9 %ABV, Golden Ale

Four varieties of hops used, East Kent Goldings, Pioneer, Challenger, Styrian Goldings producing a golden coloured beer with a complex range of flavours.

ELGOOD'S

Wisbech, Cambridgeshire

Barleymead

4.8 %ABV, Golden Ale

Light golden autumnal ale with sweet malt background.

Black Dog

3.6 %ABV, Mild

Reddish black with liquorice rounded by hints of roast malt. Classic award winner.

Cambridge

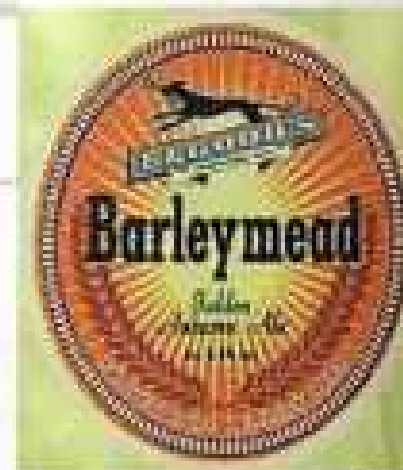
3.8 %ABV, Bitter

Thirst quenching copper coloured bitter with distinct biscuity malt presence.

Festival Special

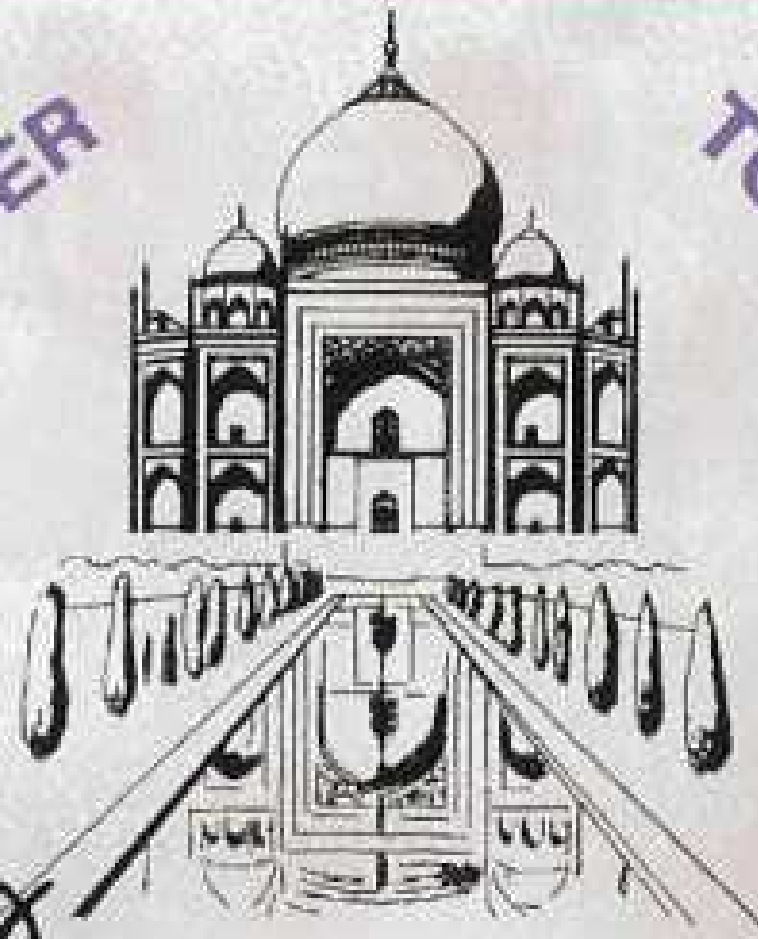
4.8 %ABV, Bitter

An Alan Pateman special what will he come up with?



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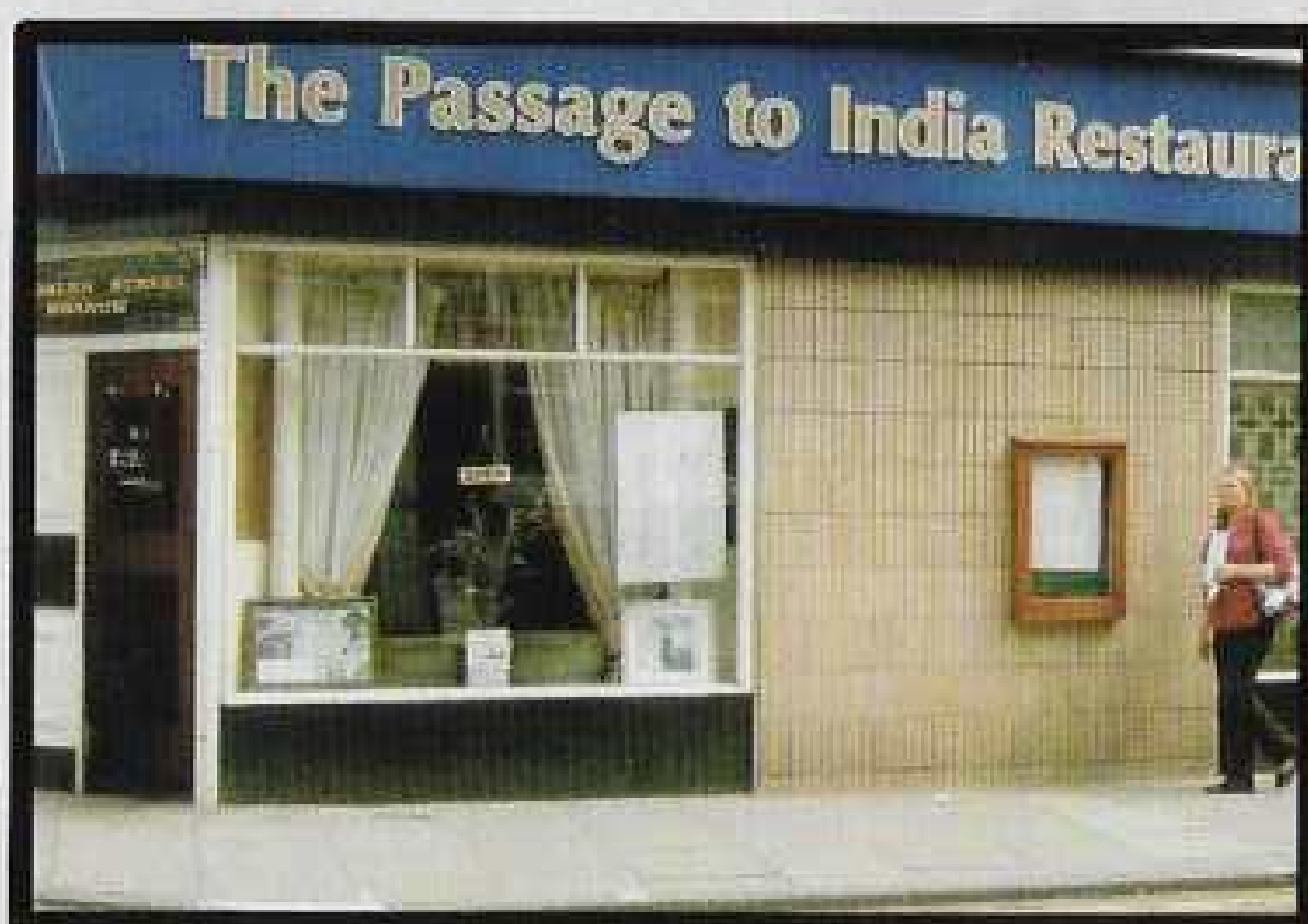
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END OF NOVEMBER

Golden Newt

4.1 %ABV, Golden Ale

Golden ale with floral citrus hop aroma and satisfying bitterness.

EVERARDS

Enderby, Leicestershire

Beacon

3.6 %ABV, Bitter

Burton style beer, light and refreshing.

Pitch Black

4.3 %ABV, Stout

Pitch Black delivers what you would expect with roasted malt and dark, bitter tastes prominent. The ideal drink to toast the rugby season.

FAT CAT BREWERY

Norwich, Norfolk

Honey Ale

4.3 %ABV, Fruit beer

Made with added real Norfolk Honey.

Marmalade

5.5 %ABV, Bitter

Orangey style beer made with real Chivers Marmalade?, Colin won't tell.

Stout

4.6 %ABV, Stout

Dark stout, full of roast flavours.

FELINFOEL

Felinfoel, West Wales

Double Dragon

4.2 %ABV, Bitter

Pale brown malty beer with fruity flavour.

FELSTAR

Crix Green, Essex

BonnyB Mild

3.8 %ABV, Mild

New Brew from the Essex vineyards.

Haunted Hen

6.0 %ABV, Barley Wine

Another seasonal ale from those Essex boys.

FOX

Heacham, Norfolk

Cerberus Stout

4.5 %ABV, Stout

Dark, fruity and easy drinking with a mellow, creamy, coffee aroma, plus a hint of blackberry.

Festival Special

4.4 %ABV, Bitter

Based on an old recipe, who knows what Mark will brew.

LJB

4.0 %ABV, Bitter

Dark amber ale with a hoppy nose. The taste is hoppy and quenching, with a light, malty sweetness.

Nelsons Blood

5.1 %ABV, Bitter

Unique slightly spicy flavour with a hint of rum! The blend works brilliantly to produce a truly unique and delicious beer.

FRONT STREET

Binham, Norfolk

Binham Cheer

3.9 %ABV, Bitter

Light fruity golden-ish ale

Callums Ale

4.3 %ABV, Bitter

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

Ebony Stout

4.5 %ABV, Stout

A new Stout.

FULLER'S

Chiswick, London

Chiswick

3.5 %ABV, Bitter

Pale brown beer, flowery and fresh.

Vintage Ale

8.3 %ABV, Barley Wine

Limited edition in cask form, aren't they nice to us.

GEORGE WRIGHT

Rainford, Merseyside

Roman Black Winter

4.7 %ABV, Stout

Old and stoutish.

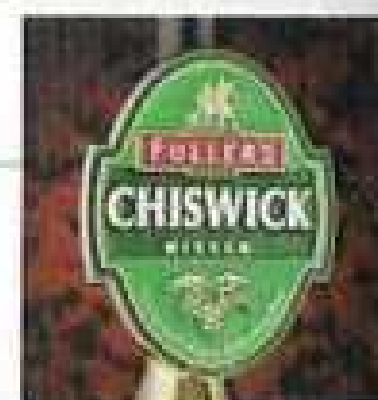
GRAIN

Harleston, Norfolk

Oak 38

3.8 %ABV, Bitter

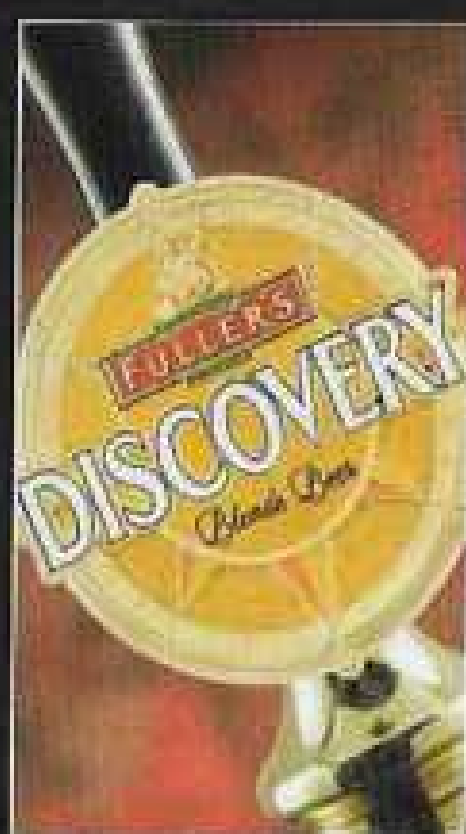
New brewery, well balanced session beer.



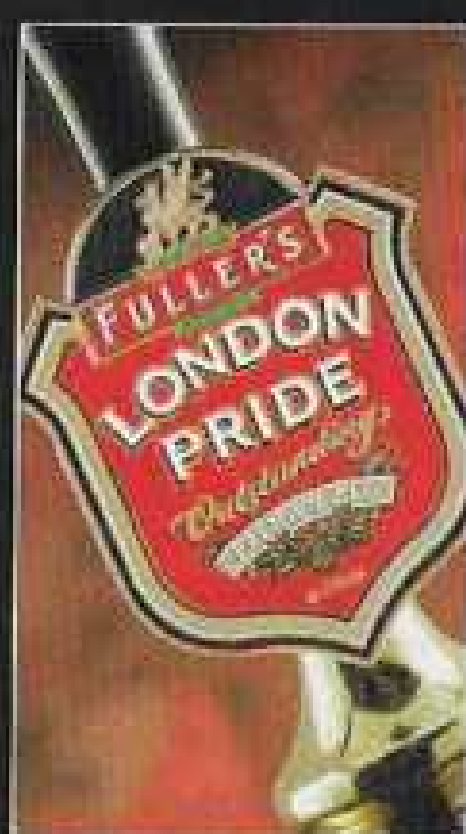
No one cask beer can
satisfy everyone.
These five just might.



Highly drinkable
local hero. Light
golden colour with
crisp hop flavour.



Our popular blonde
beer. Light, fruity and
thirst quenching.



The classic premium
ale. Rich, smooth
and malty.



Renowned dark beer.
Rich, sweet and
very fruity.



The Champion Ale.
Uniquely rich and
deliciously fruity.

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GRAINSTORE

Oakham, Rutland

1050

5.0 %ABV, Bitter

Full bodied mid brown strong bitter well balanced

Winter Nip

7.7 %ABV, Barley Wine

Smooth and warming barley wine with a good balance of sweetness and bitterness.

GREEN JACK

Lowestoft, Suffolk

Big Dog

4.7 %ABV, Bitter

Darkish bitter named after a local ferry.

Canary

3.8 %ABV, Golden Ale

Straw coloured pale ale with a flowery hop.

Orange Wheat

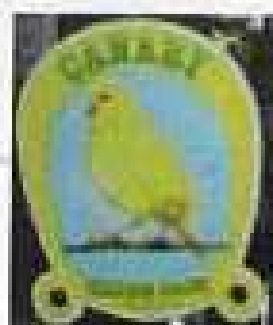
4.2 %ABV, Wheat

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

Raspberry Blower

8.5 %ABV, Fruit

Ripper with added raspberries which impart a reddish colour and sweetness.



GREENE KING

Bury St Edmunds, Suffolk

Morland Original

4.0 %ABV, Bitter

Dark honey brown coloured beer, with slight flowery taste.

HALL & WOODHOUSE

Blandford St Mary, Dorset

Original

3.8 %ABV, Bitter

Pleasantly bitter with a smooth finish.



HARDYS & HANSONS

Kimberley, Nottinghamshire

Bitter

3.9 %ABV, Bitter

Golden brew with good balance between hoppiness and sweetness

Mild

3.1 %ABV, Mild

Deep ruby coloured mild, well balanced. Could be the last brew?

HARVEYS

Lewes, East Sussex

Sussex Best Bitter

4.0 %ABV, Bitter

Full bodied brown bitter, hoppy aroma and malty taste.

XXXX Old

4.3 %ABV, Old

Soft, full beer with a nutty palate.

HEREWARD

Ely, Cambridgeshire

Bitter

3.8 %ABV, Bitter

Small brewery based in Ely, have a chat with the brewer at the festival.

Oatmeal Stout

4.3 %ABV, Stout

Stout with a small amount of oatmeal.

HOLT

Cheetham, Gt Manchester

Bitter

3.7 %ABV, Bitter

Copper coloured bitter, very distinctive taste.

HOOK NORTON

Hook Norton, Oxfordshire

Copper Ale

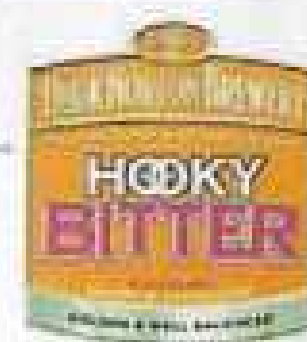
4.8 %ABV, Bitter

A premium dark red ale with a strong, dry and slightly spicy palate. Originally brewed to celebrate the 150th anniversary of Hook Norton Brewery.

Hookey Bitter

3.4 %ABV, Bitter

Hoppy and fruity session bitter



HUMPTY DUMPTY

Reedham, Norfolk

Golden Gorse

5.2 %ABV, Golden Ale

New seasonal ale.

Little Sharpie

3.8 %ABV, Bitter

Clean tasting bitter with delicate hoppy aroma.

Railway Sleeper

5.0 %ABV, Bitter

Full bodied tawny ale with a rich fruity nature.



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HYDES

Manchester, Gt Manchester

Dark Mild

3.5 %ABV, Mild

Dark brown/red in colour, a complex mild.

Original Bitter

3.8 %ABV, Bitter

Pale brown beer with a good malty nose.

ICENI

Mundford, Norfolk

Fen Tiger

4.2 %ABV, Fruit

Red/Golden coloured, a malty beer brewed with coriander.

Fine Soft Day

4.0 %ABV, Golden Ale

A distinctive blend of maple syrup and hops give a delicate and well-balanced bittersweet aftertaste

Raspberry Wheat

5.0 %ABV, Wheat

An American style ale, delicately flavoured with summer fruits. Made with Hersbrucker hops, wheat and lager malt.

LANCASTER

Lancaster, Lancashire

Duchy

3.9 %ABV, Bitter

Smooth-tasting bitter with a delicate sweetness.

LEADMILL

Denby, Derbyshire

Celtic Porter

4.5 %ABV, Porter

Stout

Old Mottled Cock

4.2 %ABV, Bitter

Now situated in a converted stable block after setting up in a pig sty! A Mottled Cock is a type of hen.

LEES

Middleton Junction, Gt Manchester

Moonraker

7.5 %ABV, Bitter

Rich and sweet, reddish brown beer with strong malty fruit aroma.

LODDON

Dunsden, Berkshire

Hoppit

3.5 %ABV, Bitter

Light coloured session bitter with hint of malt and fruit.

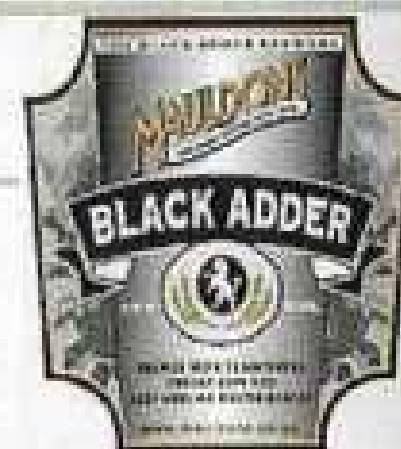
Oarsome

4.6 %ABV, Bitter

A tantalising aroma of citrus and flowers prepares you for a generous earthy bitterness. The rich nutty malts provide the perfect balancing act.

MAULDONS

Sudbury, Suffolk



Blackadder

5.3 %ABV, Stout

Dark bitter stout, with roasted nut aroma and a gentle hint of blackcurrant in the mouth. Where am I hiding it this time?

Broomstick

4.0 %ABV, Bitter

Darkish bitter, Pearl and Maris Otter malts, and styrian Goldings for a distinctive hoppy aroma and balanced bitterness.

Dickens

4.0 %ABV, Bitter

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

Micawbers Mild

3.5 %ABV, Mild

A dark mild brewed with pale, roasted barley and crystal malts and 100% Amarillo hops.

Volunteer

Everyone involved with our festival is a volunteer, so be extra nice to them.

Why not do the same?

We always need more help to keep the festival running, especially this week but also at other times.

So even if its only a few hours you can spare this week or maybe next year, visit us at the information point, or write to

15a St Agustines St. NR3 3BY or
email beer.fest@ntlworld.com or

VOTE FOR THE BEERS OF THE FESTIVAL
INSIDE THE BACK COVER

MCMULLEN

Hertford, Hertfordshire

Country Best Bitter

4.3 %ABV, Bitter

Full bodied beer with a well balanced mix of malt, hops and fruit.

Festive Ale

4.8 %ABV, Bitter

Seasonal ale from Hertfordshire.

MIGHTY OAK

Maldon, Essex

Dead Ahead

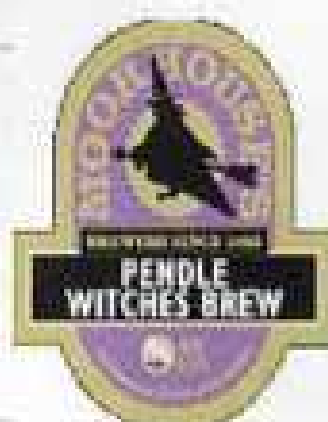
3.9 %ABV, Bitter

A beer in their seasonal range which has a maritime theme.

Oscar Wilde

3.7 %ABV, Mild

Dry roasty mild with a dark red hue, taste is dominated by coffee and chocolate.



MOORHOUSES

Burnley, Lancashire

Black Cat

3.4 %ABV, Mild

Dark mild style beer with a crisp bitter finish

Pendle Witches Brew

5.1 %ABV, Bitter

Full bodied malty premium bitter.

Pride of Pendle

4.1 %ABV, Bitter

Well balanced amber bitter with mellow body.

MORDUE

North Shields, Tyne & Wear

Autumn Tyne

4.0 %ABV, Bitter

Copper coloured like falling leaves. Single variety hopped with cluster hops from the USA, giving a fruity flavour with a bitter finish



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NETHERGATE

Clare, Suffolk



Augustinian

4.5 %ABV, Bitter

Pale refreshing but complex best bitter with fruity aroma.

Umbel Ale

3.8 %ABV, Spice

Pale bitter infused with coriander.

Umbel Magna

5.0 %ABV, Spice

Coriander is added to Old growler to produce this distinctive beer, recipe dates back to the 1750's.

NEWBY WYKE

Little Bytham, Lincolnshire

England Expects

4.6 %ABV, Golden Ale

Golden ale with a peachy nose.

Norwind

5.0 %ABV, Bitter

Special ale dedicated to Ran the Norse goddess of storms.

NORTHERN

Runcorn, Cheshire

Renegade

4.3 %ABV, Bitter

A hoppy bitter, named with a northern soul theme.

O'HANLON'S

Whimble, Devon

Dry Stout

4.2 %ABV, Stout

Dark malty stout with plenty of roast and fruit flavours.

Firefly

3.7 %ABV, Bitter

Malty and fruity light bitter with hints of orange in the taste.

Yellow Hammer

4.0 %ABV, Bitter

Well balanced pale yellow beer with good hop and fruit nose.

OKELLS

Douglas, Isle of Man

Castletown

4.0 %ABV, Golden Ale

A straw coloured ale, with citrus aroma, clean dry finish.

Bitter

3.7 %ABV, Golden Ale

Malty with good amount of hops in the aroma with a hint of honey in the taste.

Mild

3.4 %ABV, Mild

Reddish brown mild with a hint of blackcurrant and orange in the taste.

OLD CANNON

Bury St Edmunds, Suffolk

Bitter

3.8 %ABV, Bitter

Session bitter with crisp grapefruit aroma.

Gunners Daughter

5.5 %ABV, Bitter

Well balanced strong ale with good complexity.

OLDE SWAN

Dudley, West Midlands

Original

3.5 %ABV, Bitter

Straw coloured light mild.

OULTON ALES

Oulton Broad, Suffolk

Bitter

3.5 %ABV, Bitter

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

Excelsior

4.6 %ABV, Bitter

Named after the Trust.

Herringbone

3.9 %ABV, Bitter

New brew, get it here first.

Wet & Windy

4.3 %ABV, Bitter

Let it not be.

PALMER

Bridport, Dorset

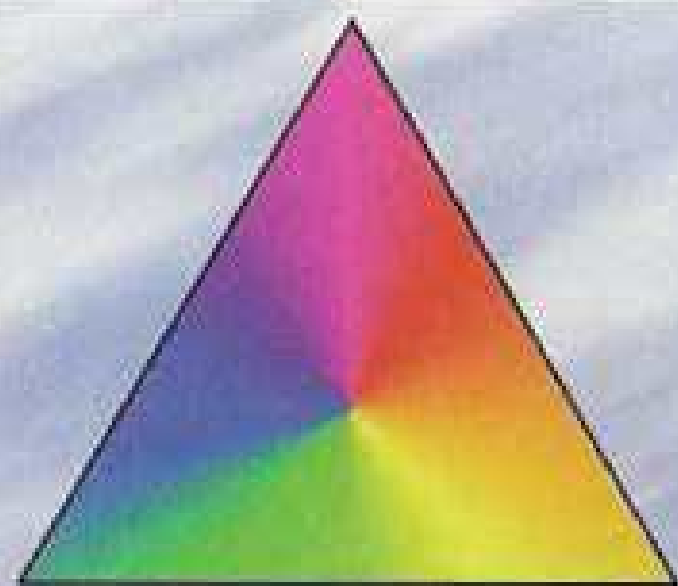
200

5.0 %ABV, Bitter

First brewed to celebrate the 200th anniversary, full bodied but not exces-

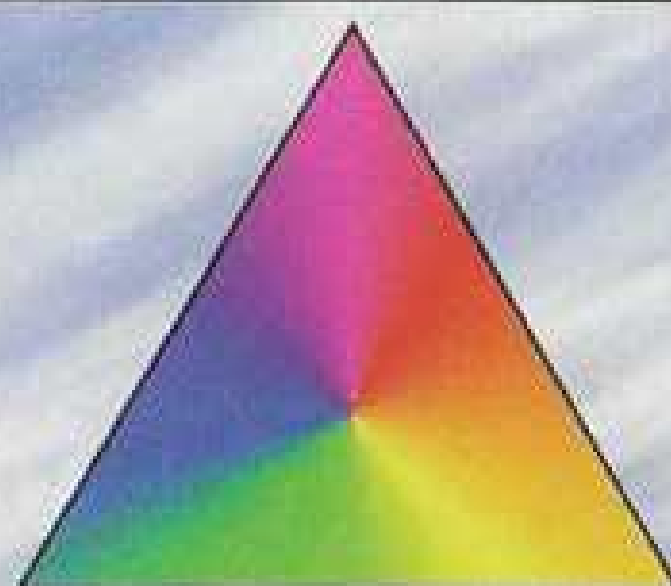


To avoid congestion behind the bar, when it is busy please only order beers near your area of the bar



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THE NEW EXCITING
WTL
4.4% ABV
Willem's Traditional Leger



&

COMING
LOCAL HERO 1805
4.8% ABV
Irish Style Ale

sively bitter.

Copper Ale

3.7 %ABV, Bitter

Well balance session ale with gentle fruit and caramel on the nose, sweetish taste.

POTBELLY

Kettering, Northamptonshire

Beijing Black

4.5 %ABV, Mild

A strong dark mild.

Pigs do Fly

4.4 %ABV, Golden Ale

Originally a festival special for Leicester beer festival, single hopped brew using Styrian Goldings.

Sunny Daze

5.5 %ABV, Bitter

A very light golden Bitter with hidden strength.

QUARTZ

Kings Bromley, Staffordshire

Crystal

4.2 %ABV, Bitter

Copper coloured, fruity tasting beer with a hedgerow bitterness.

QUAY

Weymouth, Dorset

Harbourmaster

3.6 %ABV, Bitter

Light easy drinking session bitter with a hint of citrus.

JD 1742

4.2 %ABV, Bitter

A clean tasting easy drinking bitter.

REBELLION

Marlow, Buckinghamshire

Red

4.7 %ABV, Bitter

This premium ale reflects the colour and intensity of Autumn. Its deep reddish hue derives from the addition of crystal malt in the grist.

REEPHAM

Reepham, Norfolk



Tyne

Brown

4.6 %ABV, Bitter

Brewed in the style of Newcastle Brown to show support for the Tyneside brewery.

Velvet Stout

4.5 %ABV, Stout

A smoky maltiness feel gives way to a creamy roast taste.

SAFFRON

Henham, Essex

Chestnut Grove

4.8 %ABV, Bitter

Warming malty beer brewed with a variety of pale, crystal, chocolate malts and Goldings hops for light bittering. Nutty and bitter/sweet toffee flavours with refreshing bitterness in the finish.

SARAH HUGHES

Sedgley, West Midlands

Dark Ruby

6.0 %ABV, Mild

Dark ruby strong beer with good balance of fruit and hops, none for you Mr Clarke.

Pale Amber

4.0 %ABV, Bitter

Well balanced beer, slightly sweet initially.

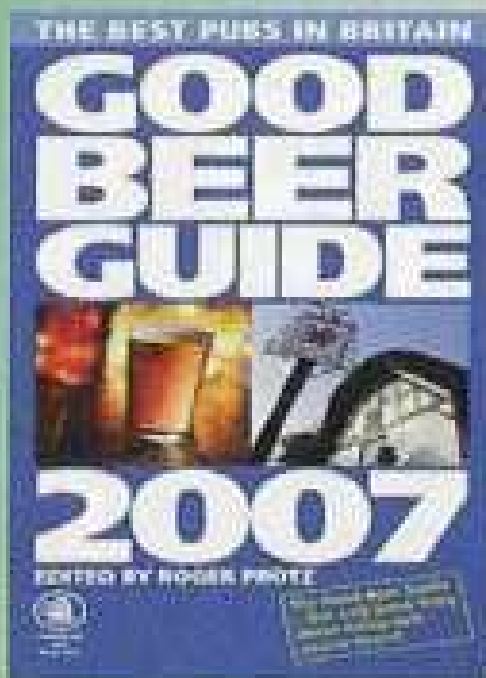
Sedgeley Surprise

5.0 %ABV, Bitter

Bitter sweet medium bodied hoppy ale.

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Coming Soon! A sister pub for The Railway, we have now acquired The George and Dragon at Thurton in Norfolk which is now closed for a total refurbishment, opening early next year, we plan to offer a similar style pub with an emphasis on a varied selection of Real Ales and superb traditional home cooked food, keep an eye on The Railways web site for future developments



SPECTRUM

Barford, Norfolk

42

4.2 %ABV, Bitter

Pale brown beer with blackcurrant fruitiness and strong malty base.

Bezants

4.0 %ABV, Bitter

Well hopped clean tasting bitter with a little maltness leading to long dry aftertaste.

Black Buffle

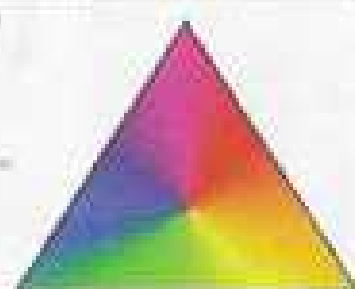
4.5 %ABV, Stout

Dark brown stout with a rich chocolate background and liquorice hints

Old Stoatwobbler

6.0 %ABV, Bitter

Complex brew with hints of morello cherry, raisin and banana leading to a malty soft finish.



ST PETER'S

South Elmham, Suffolk

Best Bitter

3.7 %ABV, Bitter

Complex well balanced hoppy brew with supporting malt notes.

Grapefruit

4.7 %ABV, Fruit

Refreshing zesty beer

Lemon & Ginger

4.7 %ABV, Fruit

Traditional English ale with light citrus aroma and delicate ginger aftertaste.

TAYLOR

Keighley, West Yorkshire

Dark Mild

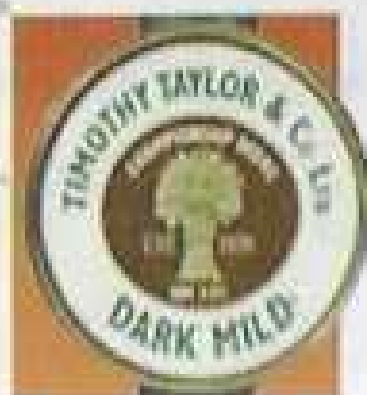
3.5 %ABV, Mild

Malt and caramel dominate the aroma is this classic mild.

Golden Best

3.5 %ABV, Mild

Clean tasting Pennine light mild with delicate hoppy taste.



THEAKSTON

Masham, North Yorkshire

Mild

3.6 %ABV, Mild

Rich smooth mild ale with creamy body.



Old Peculiar

5.6 %ABV, Bitter

Full bodied dark brown beer, slightly malty with hints of roast coffee, then fruit, finally leading to a bitter chocolate finish. One for our American friend.

THORNBRIDGE

Ashford in the Water, Derbyshire

Jaipur IPA

5.9 %ABV, Bitter

Complex well balanced IPA with fine blend of citrus and other fruity flavours.

TIPPLES

Acle, Norfolk

Crackle

6.5 %ABV, Winter Ale
a dark, spiced ale

Ginger

3.8 %ABV, Spice

Ginger is a bright pale amber coloured ale, nicely hopped with not too much bitterness. Fresh ginger is added near the end of brewing to give a light, fresh but not overpowering ginger flavour.

Jacks Revenge

5.8 %ABV, Bitter

Jack's Revenge is a very deep, dark strong ale with a long malty finish. Its strength is well balanced by a carefully chosen hop blend. Goes well with roast beef

Lady Evelyn

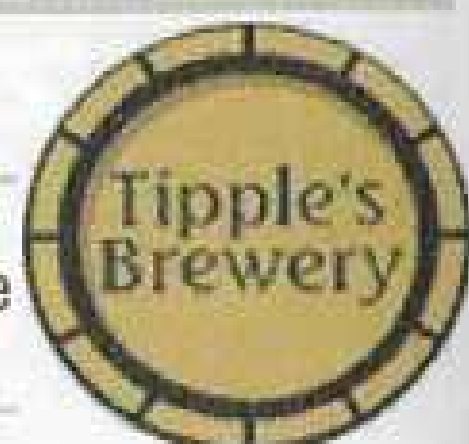
4.1 %ABV, Golden Ale

Lady Evelyn is a very pale, straw coloured ale with a long dryish finish and a beautiful floral hop aroma

Longshore

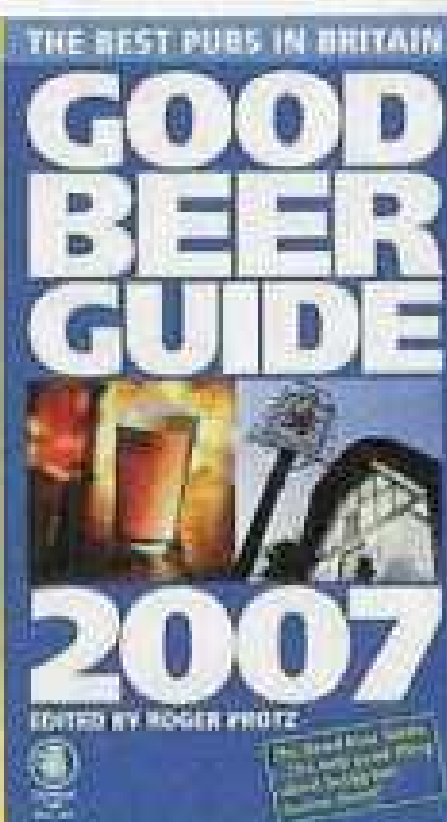
3.6 %ABV, Bitter

light, session bitter. Pale amber in colour with a good balanced malt flavour and nicely hopped to give a light, fresh finish



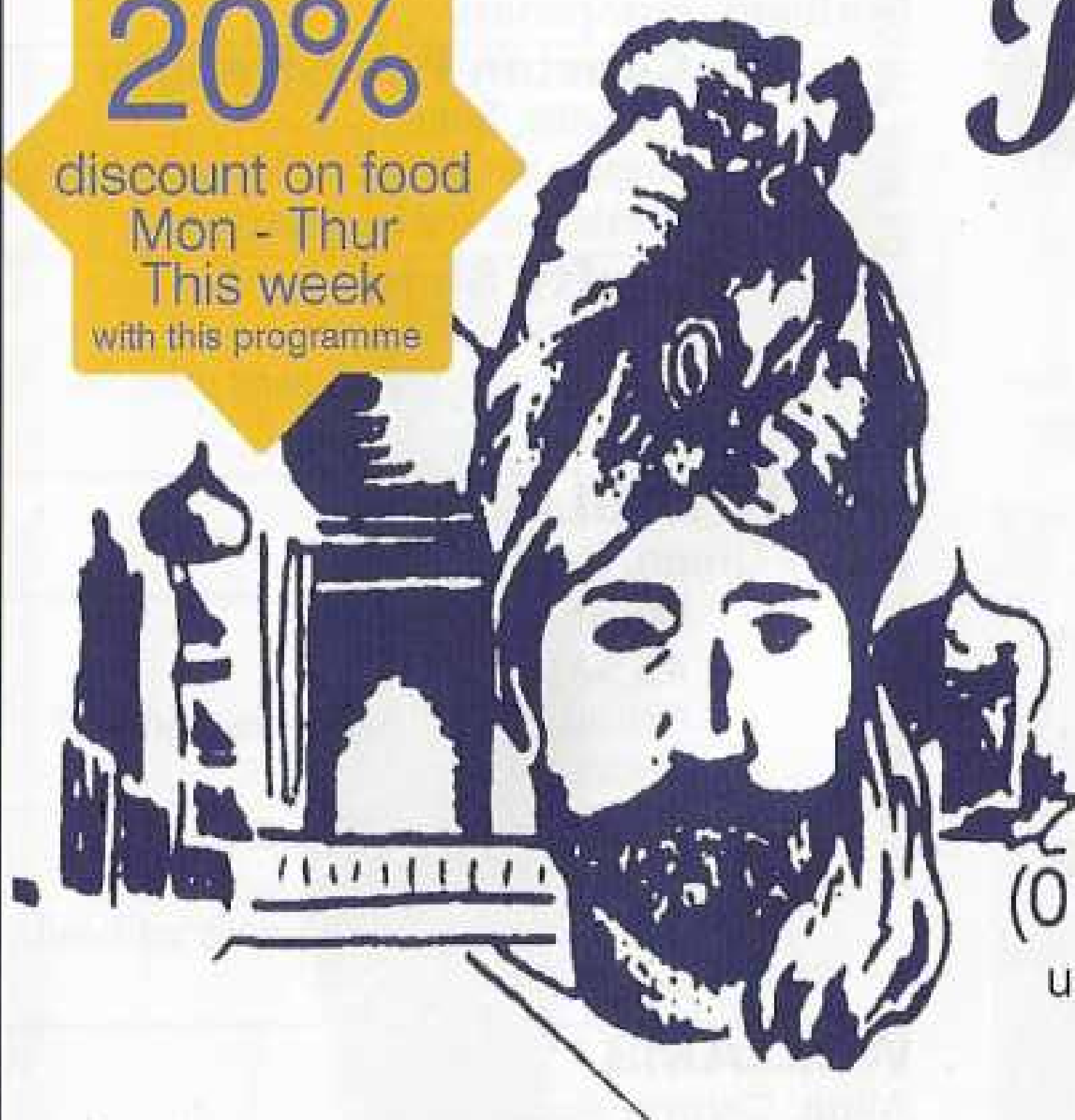
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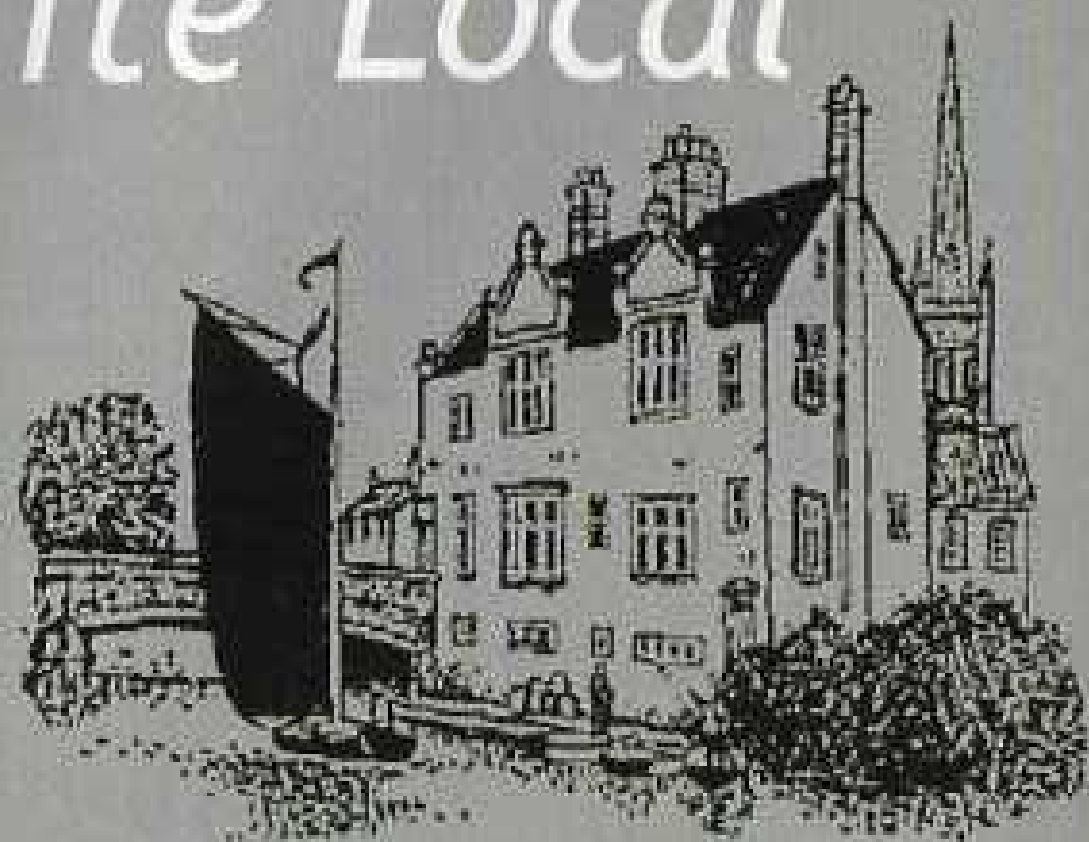
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Four Marks, Hampshire



Afterglow

4.0 %ABV, Bitter

Golden coloured and nicely hoppy, a hint of honey in the finish

Little Red Rooster

5.0 %ABV, Porter

A complex combination of pale and dark malts provide this rich, dark beer with it's subtle chocolatey aftertaste.

Moondance

4.2 %ABV, Golden Ale

An amber coloured best bitter, wonderfully hopped, with a huge aromatic, citrus hop nose, balanced by a biting bitterness and dryness in the mouth

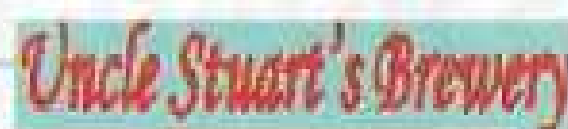
Pressed Rat & Warthog

3.8 %ABV, Mild

Too hoppy and bitter to be a classic mild but never the less delicious. Ruby in colour, a roast malt aroma with hints of blackcurrant.

UNCLE STUARTS

Lingwood, Norfolk



Autumn

Haze

5.5 %ABV, Fruit beer.

Special brew for us, with autumn fruits added.

Buckenham Woods

5.6 %ABV, Bitter

I've never found them have you? A Ruby coloured beer.

Excelsior

4.5 %ABV, Bitter

Mid brown nutty ale.

WAVENEY BREWING

Earsham, Norfolk



East Coast

Mild

3.8 %ABV, Mild

Traditional East Anglian mild with distinctive roast malt aroma and red brown colouring.

Lightweight

3.9 %ABV, Golden Ale

Golden hued ale with distinctive strawberry and cream nose.

The Other Half

4.2 %ABV, Bitter

Brewed to commemorate the wedding to the other half.

WHITE STAR

Northam, Hampshire

Capstan Full Strength

6.0 %ABV, Bitter

Smooth dark ale with spicy aroma of blackberries and blackcurrants.

Crafty Shag

4.1 %ABV, Real Lager

A pilsner style beer brewed using German Hops

WHITSTABLE

Grafty Green, Kent

Oyster Stout

4.5 %ABV, Stout

Rich and dry with deep chocolate and mocha flavours.

Raspberry Wheat

5.2 %ABV, Wheat

Wheat beer with raspberries sold well last year.

WILLIAMS

Alloa, Central Scotland

Roisin-Tayberry

4.0 %ABV, Fruit

Interesting beer using ingredients from Scotland

WINTER'S

Norwich, Norfolk

Golden

4.1 %ABV, Golden Ale

Award winning golden ale with strong bitter backbone and grapefruit dryness.

Mild

3.6 %ABV, Mild

Dark brown mild with gentle roast aroma, dry fruity background.

Storm Force

6.5 %ABV, Bitter

Rich pale brown beer with blackcurrant notes.

WISSEY VALLEY

Stoke Ferry, Norfolk

Benjy's Bitter

3.8 %ABV, Bitter

A good session bitter

Khaki Sergeant

6.7 %ABV, Stout

Superb rich dark stout.

Nazli's Dream

4.2 %ABV, Bitter

A complex bitter ale



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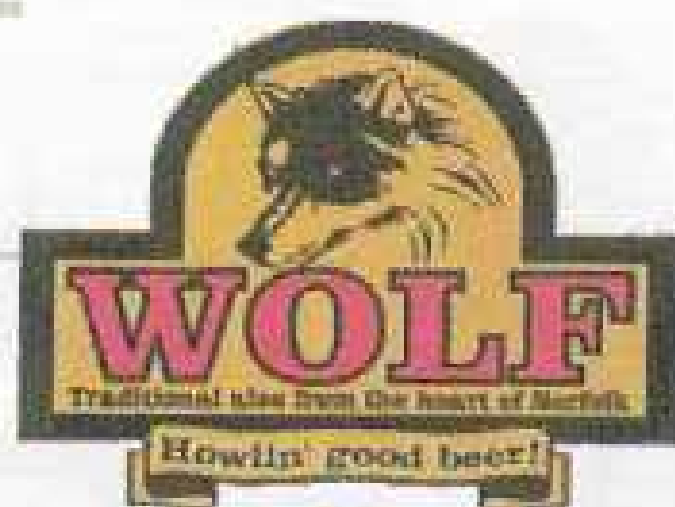
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WOLF

Attleborough,
Norfolk



Bitter

3.9 %ABV,

Bitter

Well balanced bitter with some citrus notes that fade.

Golden Jackal

3.7 %ABV, Golden Ale

Lemon notes enhance the dominant hop flavour, which lasts. SIBA Award winner 2005.

Straw Dog

4.5 %ABV, Wheat

Very popular wheat beer with good fruitiness.

SINGAPORE

桜

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夢

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WOODFORDE'S

Woodbastwick, Norfolk



Norfolk Nog

4.6 %ABV, Old

Dark red with deep roast character, dried fruit finish.

Ove Fundin's

Champion Brew

4.3 %ABV, Bitter

Brewed to mark Ove's return to Norwich, as a Freeman of the City.

Wherry

3.8 %ABV, Bitter

Refreshingly hoppy with a good balance of citrus and malt. Multi award winner.

YETMANS

Holt, Norfolk

Red

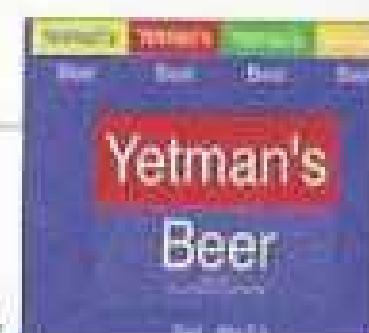
3.8 %ABV, Bitter

Full bodied and hoppy. Brewed with Goldings hops

Stout

4.6 %ABV, Stout

Newish brew first seen at Cambridge Beer Festival.



YOUNGS

Wandsworth, London

Bitter

3.7 %ABV, Bitter

Well balanced light brown bitter with fruity citrus notes.

Special

4.5 %ABV, Bitter

Dry bitter aftertaste with a touch of toffee characterises this well known beer.

Winter Warmer

5.0 %ABV, Old

Full flavoured ruby black brown beer with raisins, caramel and dark roast notes

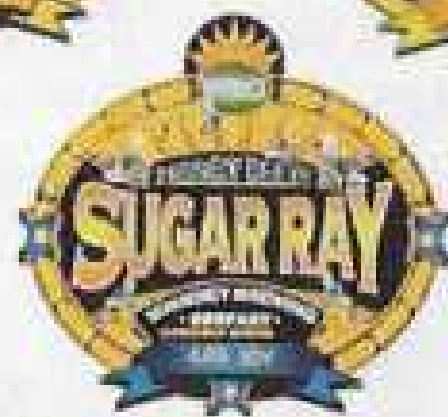
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Take care, Be Safe, Look after others

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 the 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.

NorJam 2006

Norwich & Norfolk Branch recently assisted in the running of the bars at the International Scout & Guide Jamboree, known as NorJam 2006, which was held at the Norfolk Showground. There were over 6000 attending during the week from 20 different countries. Now before you say they were a bit young for recruiting, it was in respect of the 1500 adults evening entertainment. We provided Norfolk beers from Spectrum, Tipples, Wolf & Woodfordes, together with Norfolk ciders. There was no keg beer or keg lager, as only imported bottles were supplied. We even provided bottled beers from the 20 countries represented at the event, and held 3 beer tasting sessions led by Bullbox, Woodfordes & Wolf. These were warmly received and very educational, especially to the Scout who attended for his 18th Birthday present. Hopefully he was converted for life. A number of new CAMRA members were recruited, and overall the benefits of Real Ale was spread throughout the World. Next Year the Scout Association will celebrate it's Centenary at Hylands Park, Chelmsford, Essex where 40,000 will attend. Hopefully, CAMRA will be invited, as it will be another innovative opportunity for the Campaign.



CAMRA members Andrea Kirkby & Graham Freeman who unfortunately had not yet mastered the Scout's salute. Below, Beer Tasting session



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BRANCH CHARITY 2006

This year our chosen Branch Charity is BUILD. A well established Norfolk based Charity that supports around 150 adults and young people with learning difficulties and other disabilities. As a registered Charity the majority of BUILD's trustees have learning difficulties themselves but are supported in making decisions about the activities and expenditure that affects the Charity.

BUILD hosts a number of core services which include Wednesday Club – a weekly activity that provides social and independent living skills through a range of activities ranging from art and craft to discos and karaoke, home cooking and a specialist women's discussion group. This club is run by MTV, the Member To Volunteer scheme, where adults with learning difficulties are trained and supported to plan and implement the weekly programmes, in effect run the Wednesday Club.



BUILD Youth Group supports young people between 13 and 19 to integrate into mainstream youth activities, as well as dedicated activities just for those with disabilities. Your support will allow BUILD to continue to support people with learning difficulties, and other disabilities, with a range of opportunities that help them build their own self confidence and play a positive part within their own communities.

To find out more about BUILD call 01603 618029 or visit www.buildnorwich.org.uk

Please look out for the BUILD stall at our Beer Festival, which will provide more information on the Charity. Also if you have any of those left over tokens, instead of redeeming them why not put them in our Charity Box. CAMRA will donate the equivalent amount to BUILD. We thank you for your support.



Last year we raised money for the Nancy Oldfield Trust who take disabled and disadvantaged children and young people sailing on the Norfolk Broads.

Thanks in a large part to the generosity of 2005 festival attendees, we were able to present a cheque for £2,928.24 to the charity. A big thank you to those who made a donation to charity for the programme or donated unused tokens at the end of a session.

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A pub with real ales, real spirits, and real characters





Nelson p51



Fat Cat p63



Gatehouse p3



Alexandra p23

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.



Thai Lanna p33



Duke of Watford



Reindeer p67



Bengal Spice p9



Behive p45



Trafford - back cover

17



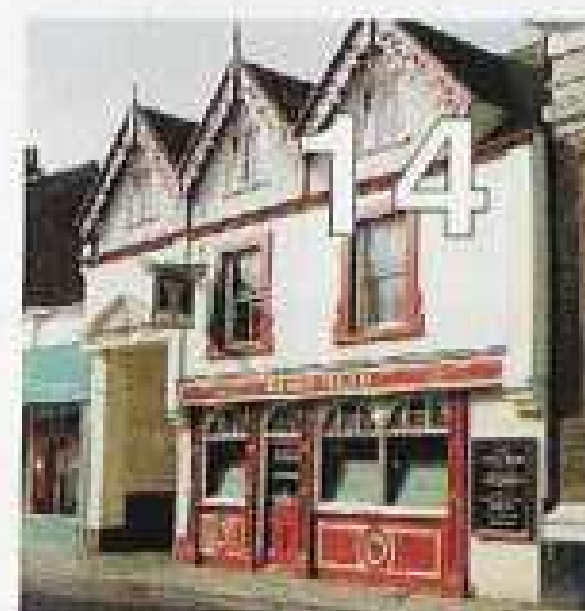
Wellington p 14



Passage to India p19



Aubergine p53



Kings Head p47



Ribs of Beef p31



Rosary p 63



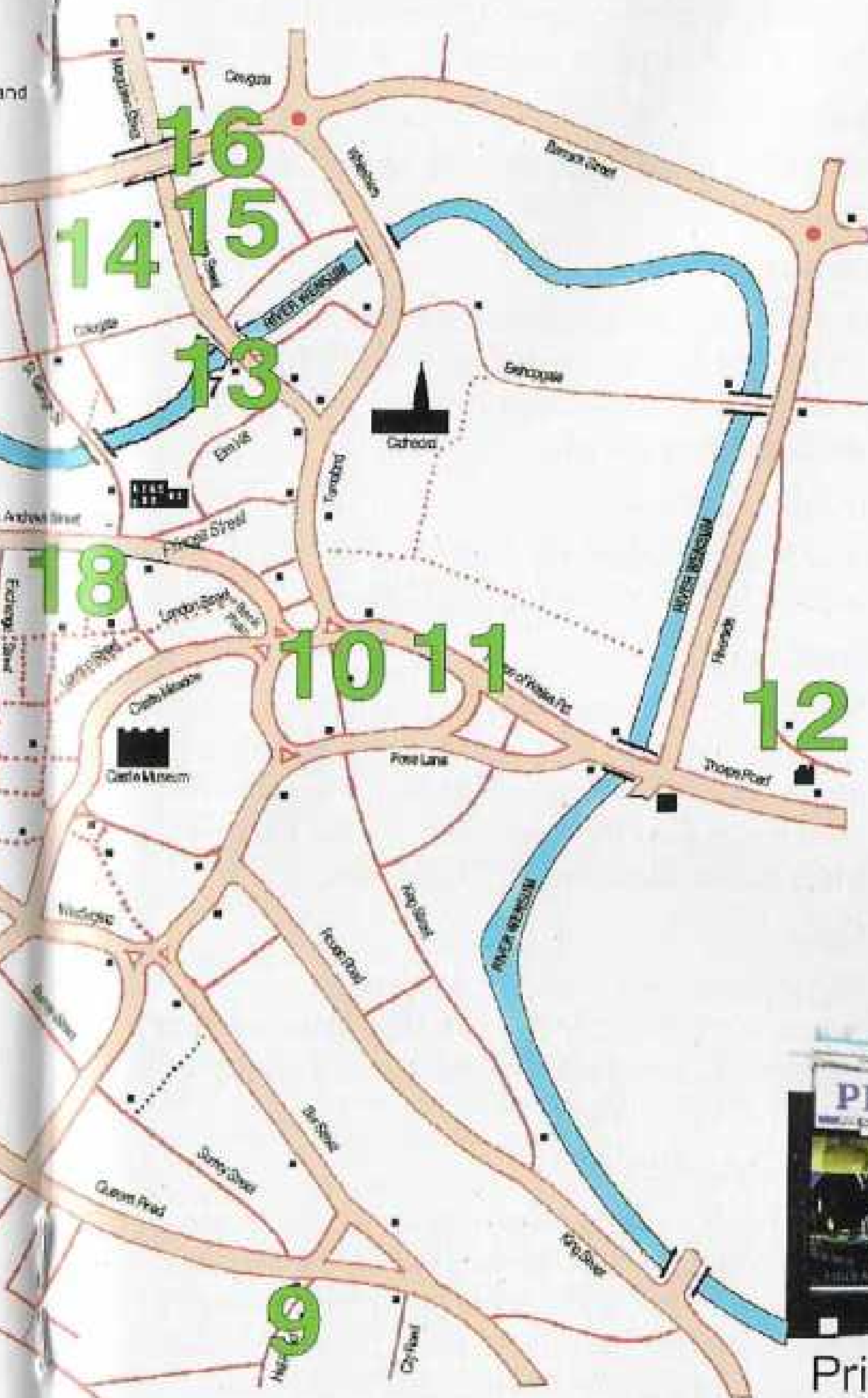
Prince of India p31



raj villa - p13



Kings Arms - Inside front cover



BETWEEN NEWSSES

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An Introduction to World Beers

Beer is undoubtedly the oldest alcoholic beverage in the world, having been around for at least 6000 years. During that time it has developed into a multitude of diverse styles, some of which many drinkers would barely recognise as beer at all.

The one thing that all these different drinks have in common is that they are based on cereal grains that contain starches, which may be converted into sugars, which in turn, when dissolved in water, may be changed by the action of microorganisms such as yeasts into alcohol. Over the centuries many different grains have been used for beer making, including millet, sorghum, buckwheat, spelt, rye, oats and corn, but today the main cereal in use is barley, with wheat also becoming more popular again. The resulting fluid may be additionally flavoured with the addition of herbs, spices and fruit to improve the flavour and to provide preservative effects.

Perhaps surprisingly, most of the major beer styles popular in the world today originated in just 4 countries, Belgium, the Czech Republic, Germany and Great Britain. Of these great brewing nations Belgium, followed by Germany maintain the greatest diversity of beer styles today.

All of these different types of beer may be grouped into just 3 categories, according to how they are brewed.

Ales

These are produced by fermentation at warm temperatures using yeasts that work at the top of the beer. They are characterised by a fruitiness, and often complex malt flavours. Includes most British cask and Belgian bottled beers.

Abbey Beer

Beers produced by secular brewers, either under licence from an abbey or, more often, in imitation of the Trappist ales.

Altbier

Top fermented German style that has similarities to an English bitter, but with greater carbonation.

Amber Ale

Belgian brews, similar in colour to Pale Ales, but stronger and sometimes spiced.

Barley Wine

Strong ales, usually amber to dark in colour, which balance rich malt with high hop rates and which often develop vinous notes over time.

Berliner Weisse

Wheat beers from Northern Germany, of low gravity, around 3%, with a characteristic refreshing lactic sourness. Often served with a dash of fruit syrup to sweeten.

Bitter

The classic British cask ale, well hopped with some malt character.

Brown Ale

In the UK usually sweet and of comparatively low gravity, the bottled equivalent of mild. Belgian examples tend to be much stronger, often over 6% and sometimes spiced.

Double/Dubbel

Usually dark Belgian beer, with roasted malts, inspired by Westmalle Trappist Dubbel.

Fruit Beer

Non-lambic fruit beers may be based on almost any beer style, but possibly the best known are the brown ale derived cherry & raspberry beers from Liefmans of East Flanders. Also try the intensely fruity blonde ale based Ter Dolen Kriek.

Gose

Slightly sour spiced wheat beer originating in Goslar in the Hartz Mountains, but popularised in Leipzig. As with Berliner Weisse, often served with a dash of fruit syrup.

India Pale Ales (IPA)

Strong pale to amber ales with very high hopping rates, originally to preserve them on the long sea journey to India. Now some of the best examples come from USA microbreweries such as Brooklyn or Goose Island, but Worthington White Shield is still a classic UK example. Alcazar Brewery in Nottingham also produces several fine examples showing the effect of using different combinations of hops.

Kölsch

Produced in and around the city of Cologne, these use the mash and hopping of a pilsener style

beer, but are fermented as an ale, giving a slight fruitiness, complemented by floral hops.

Mild

Sweetish and malty, with a low hopping rate, mild is a gentle refreshing drink which may be pale or dark and of variable strength.

Pale Ale

In the UK this is often a bottled version of a bitter. In Belgium it has a similar character, but of around 5% ABV, De Koninck being the classic of the style.

Porter

Rich, dark ale with roasted character. Developed in London, but also popular in the Baltic states where some fine examples are now produced.

Roggen

German style made with a proportion of malted rye, usually also containing barley & wheat malts. Similar in style to a Hefewizen Dunkel, but sweeter & maltier.

Saison

Wallonian beer with strong hopping to preserve it through the summer months. Now available all year round. Saison Dupont is a fine example.

Scotch Ale

Introduced to Belgium by troops in the first World War, this is based on Scottish Heavy and is a sweet, malty brew of up to 9% ABV. Interesting, but very different examples are Scotch Silly & McChouffe.

Speciality Beer

A loose term used to describe otherwise uncategorisable ales of character. Try anything from De Dolle Brouwers, La Chouffe, Barbar honey beer or one of the Abbaye des Rocs brews.

Stout

Very dark ales with high content of roasted malt or barley, originally stronger versions of porter, but now developed into a variety of sub-groups including dry Irish stout, sweet milk stout (with added lactose) and the strong imperial Russian stouts, such as that produced by Harvey's.

Strong Golden Ale

Pale golden Belgian ales of around 9% with strong fresh hop aroma, often with a demonic name. Duval was the original of this style, and is still one of the best.

Trappist

The beers produced by 7 monasteries in Belgium & the Netherlands where brewing is under the direct control of the monks. Achel is the newest of the Trappist breweries and is already producing classy blond and brown ales. Chimay beers seem initially less interesting than they once were, but a year or two aging in the bottle improves them immensely. Koningshoeven (La Trappe) have recently been allowed to use the Trappist label again and produce a wider range of ales than the other monasteries, including a quadruple. Orval produce a single, incredibly hoppy golden ale for general consumption, plus a lighter 3.5% ABV version for the monks and their brewery tap, L'Ange Gardien. Rochefort, in the forests of the Ardennes, produce 3 dark contemplative brews of 7.5%, 9.2% & a massive 11.3%. Westmalle, the largest of the Trappist brewers were the originators of the golden tripel and dark dubbel styles. Westvleteren are the smallest, most secretive and, many would say the best of the brewing monasteries. They produce a hoppy blonde at 5.8% ABV, the dark 8% Extra and the even darker, intense, incredibly complex Abt at 10.2% ABV. To try them, you must make the pilgrimage to the monastery and its Café In de Vrede.

Triple/Tripel

Usually refers to a deep golden strong ale of at least 7.5%, with pear drop like esters. The style originated at the Westmalle Trappist monastery.

Vatted Ale

Beer that has been matured for a long period in oak vats. This stock ale is often blended with younger beers to give some aged character to the finished product without being too intense. Includes Flemish red and old brown ales such as Rodenbach or Duchesse de Bourgogne. A rare British survivor is Greene King's Strong Suffolk.

Wheat Beer (White Beer)

A group of top fermented styles that are rapidly gaining in popularity. In Belgium, following the example of Hoegaarden, they are often spiced with orange peel and coriander and may exhibit a characteristic white haze. In Germany, they may be pale or dark, bottled with yeast (Hefeweizen) or without (Kristal). Although unspiced, they can develop tastes of cloves or banana, depending on the yeast strain used. High strength versions called Weizenbock also exist.

Lagers

From the German verb "To Store", lagers are fermented at low temperatures using a bottom fermenting yeast and, ideally, are cold matured for several weeks or even months. This tends to give them a clean, crisp flavour profile. Includes most German & Czech styles.

Bock

Strong, usually dark, lager of over 6% ABV. Some, especially in the Netherlands tend to be Winter or Spring seasonal brews, but others are available all year round. Even stronger versions may be termed Doppelbock such as Paulaner Salvator. Eisbock has the water content reduced by freezing and may exceed 12% ABV.

Dortmunder/Export

Golden coloured, maltier & less hoppy than a Pilsener but drier than Münchener Helles. Usually around 5.2% ABV.

Dunkel

The German term for a dark lager, usually sweeter and maltier than a Helles.

Hell/Helles

Generic German term for a pale beer, usually maltier than a pilsener.

Kellerbier

Unfiltered, well hopped amber brews with low carbonation which will seem familiar to drinkers of British cask bitter. St Georgen produce one of the best.

Kräusen

Unfiltered beer, to which a small quantity of fresh wort is added to spark off a secondary fermentation.

Märzen

Stronger version of Helles, brewed in spring with more hops, to keep through the hot Bavarian summer.

Pilsener/Pilsner/Pils

The original golden lager, with noticeable hop character. What most drinkers think of when they refer to lager. Usually below 5% ABV. I recommend the dry, hoppy Jever Pils.

Rauchbier

Speciality of Bamberg in Franconia, these are made with malt that has been smoked over wood chippings, usually beech. This smokiness is often the predominant flavour. Try Heller's Aecht Schlenkerla Rauchbier Märzen.

Schwartzbier

Literally "Black Beer", the darkest of German lager styles with loads of roasted malt, but little bitterness.

Spontaneous Fermentation

Possibly the oldest surviving group of beers. These are fermented with wild yeasts that land in the cooled beer. The slow, unpredictable nature of this process means that these beers need to be matured for long periods and have to be blended to maintain consistency in the finished product. A speciality of the Payottenland region around Brussels, but also brewed in the UK by Melbourne Bros. of Stamford, Lincolnshire.

Lambic

Unblended naturally fermented beer with a high proportion of unmalted wheat in the mash, usually served straight from the cask, but occasionally bottled. Hops are aged to reduce bitterness whilst maintaining preservative qualities. Very low carbonation, with a characteristic sourness and sometimes musty notes, make this an acquired taste, but well worth trying if you get the chance.

Oude Gueuze

A blend of Lambics of different ages and characters that undergo further maturation in the bottle and which may continue to improve for many years. According to the blend, they may develop citric, oaky or even mushroom-like flavours, and are incredibly complex. Your first taste may be off-putting, but continue to discover one of the great secrets of the beer world. Try Cantillon, 3 Fonteinen or De Cam for the authentic, traditional taste. Boon for a slightly more contemporary approach.

Faro

Lambic sweetened with candy sugar, which also gives it more sparkle.

Oude Kriek

Lambic blended with cherries and bottled like Gueuze. Hannsens is one of the best with De Cam improving year by year.

Frambozen/Framboise

From a lambic base with added raspberries, sometimes sweetened. For the authentic taste try the dry, delicate Rosé de Gambrinus from Cantillon.

Pêche

Use of peaches gives a sweet, fruity blend.

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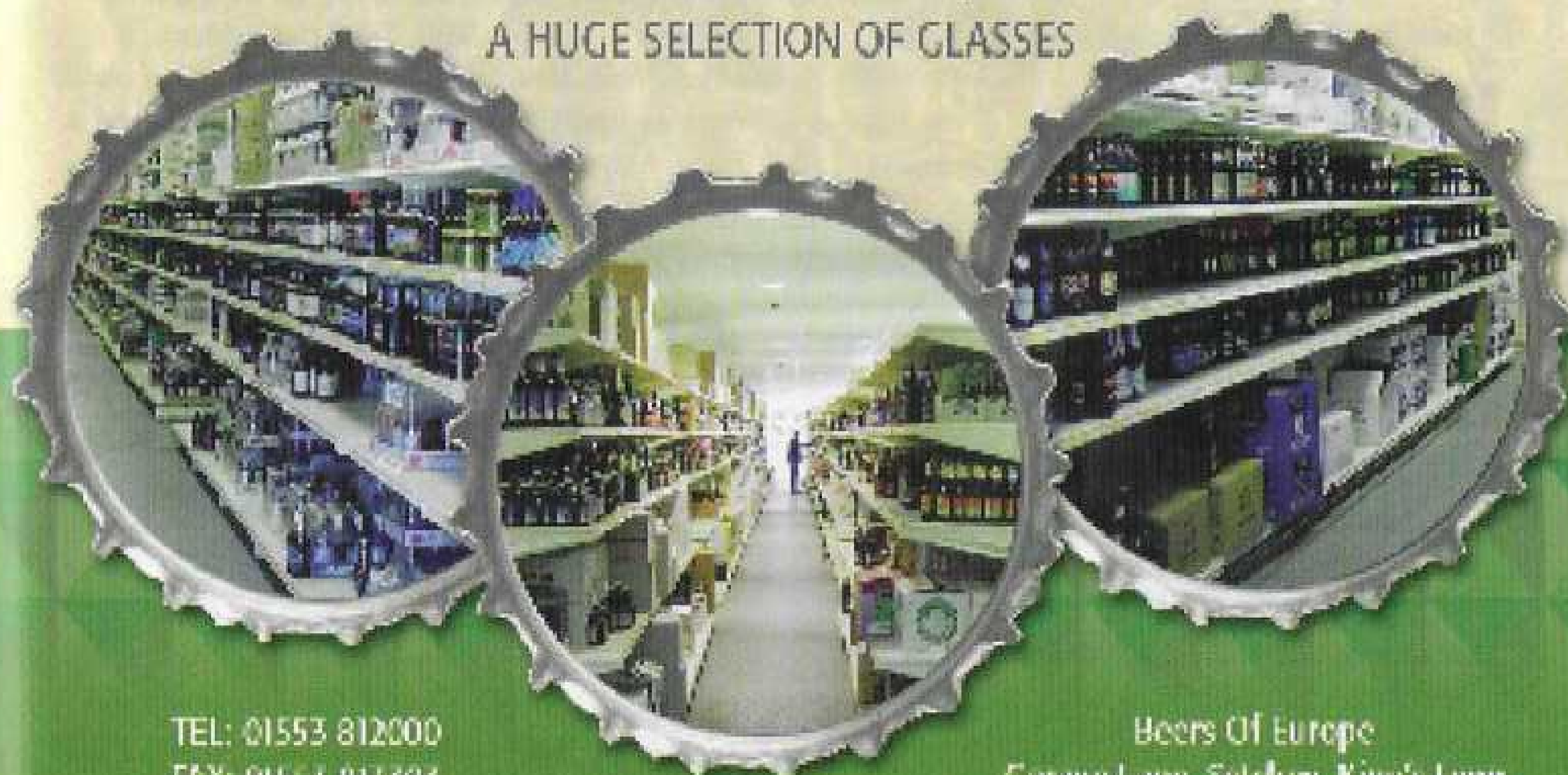
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to have a few bottled beer**

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 Bottle conditioned beers have a yeast sediment. They may be poured clear or cloudy according to style or personal taste. Please feel free to state a preference.**
- 6 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.

Introduction

For those of you who want to try something a little different, or who simply want a change from the excellent range of cask ales in the main halls, a visit to the marquee in the cloister garth may provide the answer. Here the Foreign and Bottled Beers Bar will be providing a selection of over 100 different beers to show the vast range of styles available to beer drinkers today.

Bottled beers from local microbreweries will sit alongside brews from closed Belgian breweries, monastic beers, fruit beers, unique specialities, interesting lagers (dark as well as pale) and beers laced with gin. These will be joined by draught ales from Belgium and Germany, most of which are unfiltered and unpasteurised. As a matter of policy we do not serve draught lager.

Not all beers will be available at all sessions and there will be additions (no list of local micro breweries bottled beers was available by press date). Please check the lists at the bar for current availability.

The organisers would like to extend their thanks to Beers of Europe, Wolf, The Belgian Monk, & Libra Drinks for managing to source some of our rarer or more unusual requests and to the Kings Head, Magdalen Street, for allowing us to hold our extended staff training and beer tasting session and still letting us back in.

AUSTRALIA



COOPERS

SPARKLING ALE

5.8 %abv, - 37.5cl

Spritzzy golden ale balancing fruity malt with lasting hops

BELGIUM



ABBAYE DES ROCS

BLANCHE DES HONELLES

6 %ABV, - 33cl

Wallonian slant on the cloudy wheat beer, stronger and fuller bodied than usual, with malted oats in the mash

ACHEL

ACHEL BLONDE

8 %ABV, - 33cl

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

ACHEL BRUIN

8 %ABV, - 33cl

Firm, balanced brown of distinction

ACHOUFFE

LA CHOUFFE

8 %ABV, - 1/2 pint

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

McCHOUFFE

8.5 %ABV, - 1/2 pint

Strong dark ale from well respected village brewery in the Ardennes

ANKER

MECHELSCHEN BRUYNEN

6 %ABV, - 33cl

Elusive brown ale in the Mechelen style

BAVIK

PETRUS OUD BRUIN

5.5 %ABV, - 25cl

Gently aged oak character from 20 months in the vat

PILAARBIJTER BLONDE

7.5 %ABV, - 33cl

Spicy, golden, lightly-sedimented ale

PILAARBIJTER BRUNE

6.5 %ABV, - 33cl

Sedimented brown ale with pleasant caramel flavours

WITTEKERKE

5 %ABV, - 25cl

Pleasantly refreshing, lightly spiced white beer

The Beehive



Independent Freehouse
30 Leopold Road Norwich
Tel 01603 451628



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

BIE

ZATTE BIE

9 %ABV, - 33cl

Massive, intensely roasted black stout

BINCHOISE

BINCHOISE BLONDE

6.2 %ABV, - 33cl

Floral nosed herbal blond of distinctive character

BOSTEELS

TRIPEL KARMELIET

8 %ABV, - 1/2 pint

Spritzzy 3 grain triple which develops distinctly pleasant apricot notes

CANTILLON

GUEUZE LAMBIC

5 %ABV, - 37.5cl

Dry, slightly bitter traditional gueuze with delicate lemon juice character

CARACOLE

CARACOLE AMBRÉE

8 %ABV, - 33cl

Spicy & malty, surprisingly easy drinking.

DOLLE BROUWERS

DULLE TEVE

10 %ABV, - 33cl

"Mad Bitch" is a complex, intense, bittersweet golden barley wine with distinct honey notes

OERBIER

7.5 %ABV, - 33cl

Mad brewer, artist and architect Kris Herteleer's original mid-brown vinous brew he says is pure and strong with taste evolution

DUBUISSON

BUSH AMBRÉE

12 %ABV, - 25cl

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

DUPONT

BIERE DE MIEL BIO

8 %ABV, - 25cl

Organic beer with honey & malt nicely balanced with hops

SAISON DUPONT

6.5 %ABV, - 25cl

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

HAALVE MAAN

BRUGSE ZOT

6 %ABV, - 33cl

Bruges Fool. Easy drinking blonde with subtle peardrop flavours and gentle hops at the end

KERKOM

BINK BLOND

5.5 %ABV, - 1/2 pint

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

BINK BRUIN

5.5 %ABV, - 1/2 pint

Dry but malty full-flavoured reddish brown ale

KERKOMSE TRIPEL

9 %ABV, - 1/2 pint

Full, rich well hopped golden nectar

LEFEBVRE

BARBAR

8 %ABV, - 33cl

Honeyed strong pale

BARBAR WINTER BOCK

8 %ABV, - 33cl

Rich dark toasty Winter honey beer, brewed from October to February

LIEFMANS

FRAMBOZEN

4.5 %ABV, - 1/2 pint & 37.5cl

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

KRIEK

6 %ABV, - 1/2 pint & 37.5cl

Fruity sourness from aged brown ale base

MARTENS

SEZOENS BLONDE

6 %ABV, - 1/2 pint

Classic Limburg blonde ale with aromatic hopping

MIBRANA

LA NAMUROISE AMBRÉE

7 %ABV, - 33cl

Malty & spicy aroma, sweet & fruity gaining Madeira tastes with age. From now defunct brewpub

MOORTGAT

MAREDSOUS 8

8 %ABV, - 33cl

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

The Kings Head

KEG FREE HOUSE

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

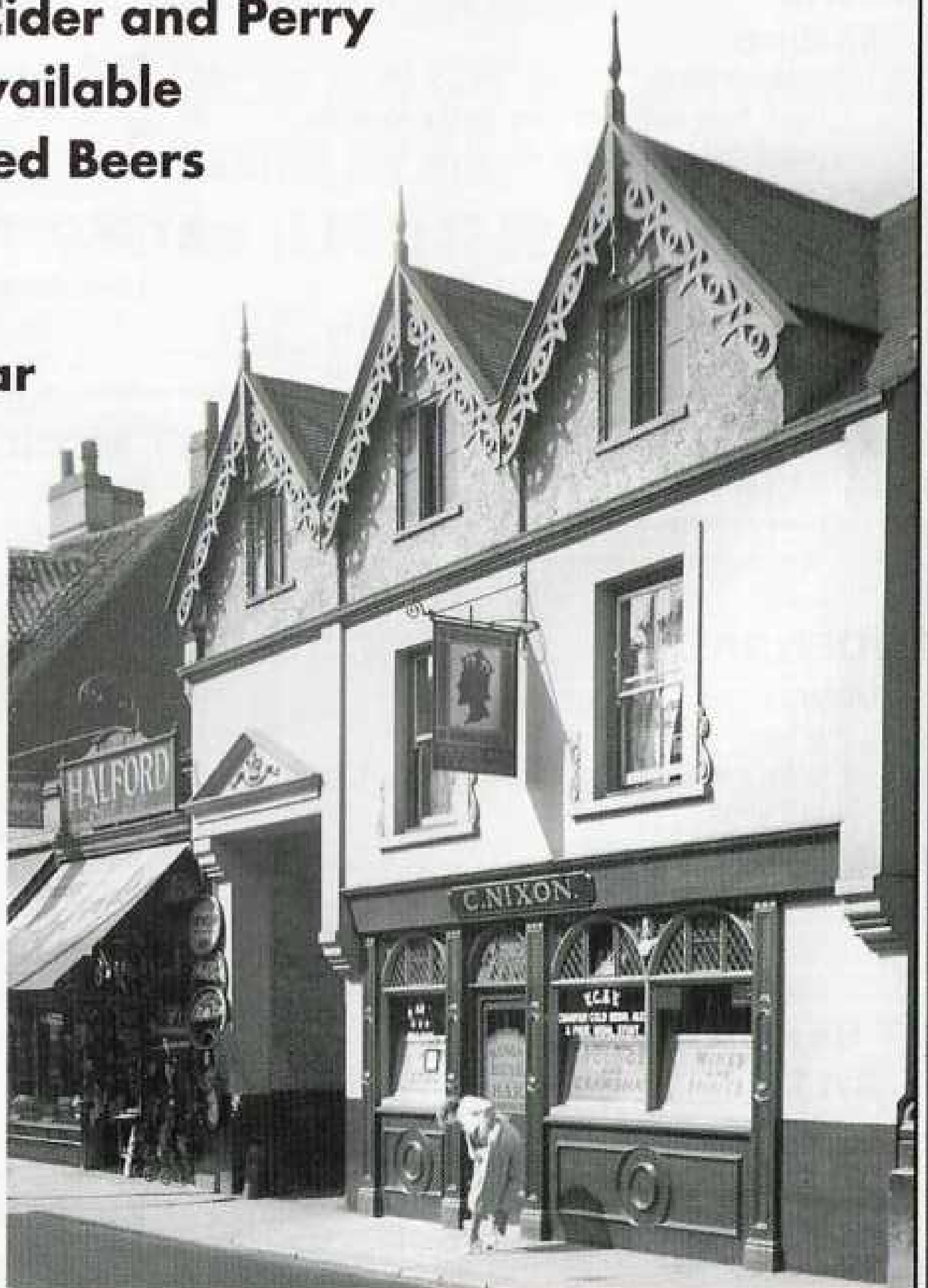
Run by enthusiastic drinkers and **CAMRA** members.

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- **European Bottled Beers**
- **Belgian Beers**
- **Bar Billiards**
- **No Smoking Bar**
- **Television-free**

CAMRA Norfolk Pub of the Year 2006

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

ORVAL

ORVAL

6.2 %ABV, - 33cl

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

LOUD BEERSEL

OUDE GUEUZE

6 %ABV, - 37.5cl

Traditional blend of lambics with gentle sourness and a hint of apples

OUDE KRIEK

6 %ABV, - 37.5cl

Full fruit aroma is followed by gentle bitter cherry flavours

RANKE

XX BITTER

6 %ABV, - 33cl

Hops, hops and more hops, on the nose, the palate and in the afterburn

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

ROCHEFORT 6

7.5 %ABV, - 33cl

Mid-brown dryish Trappist ale. A more delicate version of its big brothers, that slips down very easily

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

ST BERNARDUS

ABT 12

10 %ABV, - 33cl

Luscious, dark barley wine packed with rich fruit flavours

GROTTENBIER

6.5 %ABV, - 33cl

Brewed in Watou & matured in caves at Kamme at the opposite end of the Country. Distinctive, dry but full-flavoured amber ale

PATER 6

6.7 %ABV, - 33cl

Big tasting dark, roasty, sweetish double

PRIOR 8

8 %ABV, - 33cl

Excellent sweet, dark, ester-laden abbey beer

TRIPLE

7.5 %ABV, - 33cl

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

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, - 1/2 pint

Unfiltered white beer with distinct grainy flavours

ST MONON

ST MONON AMBRÉE

6.5 %ABV, - 33cl

Fruity & spicy amber ale. Initially sweetish, but with drying finish

TER DOLEN

TER DOLEN BLOND

6.1 %ABV, - 1/2 pint

Smooth but bitter stylish blonde

TER DOLEN KRIEK

4.5 %ABV, - 1/2 pint

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

TIMMERMANS

TIMMERMANS PECHE

4 %ABV, - 25cl

Sweet and peachy

VAL-DIEU

RADER AMBRÉE

10.5 %ABV, - 33cl

Competent amber ale, with added Genever (Belgian Gin), which comes through strongly on the nose, with a warming, malt alcohol aftertaste

Fantastic range of Christmas Ales available from November



The Little Beer Shop

BLOFIELD



Blofield Leisure Village, 58 Yarmouth Road, Blofield, Norwich NR13 5LQ
Tel: 01603 717197 Email: littlebeershop@aol.com

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Norwich, NR13 4PD*

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Email: stuartsbrewery@aol.com

Brewers of Premium Traditional Norfolk Real Ales

*For further details of our bottle conditioned ales please contact Stuart Evans
Cask beers are available in limited quantities*

Ales available at the 29th Norwich Beer Festival

Excelsior - A well balancer ruby coloured best bitter.

Buckingham Woods - A dark Ale with added spices.



VAL-DIEU

RADER BLONDE

6.5 %ABV, - 33cl

Intensely aromatic gin-laced blonde. Medicinal juniper notes with a drying finish

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 %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 STEENBERGE

BOUCANIER GOLDEN ALE

11 %ABV, - 33cl

Originally brewed for the Italian market. Golden with good malt and hop character imparted by 3 special yeast strains

GULDEN DRAAK

10.5 %ABV, - 33cl

Deep, dark and potent with herbal hops

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 %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 HEROLD

HEROLD BLACK LAGER

5.2 %ABV, - 50cl

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



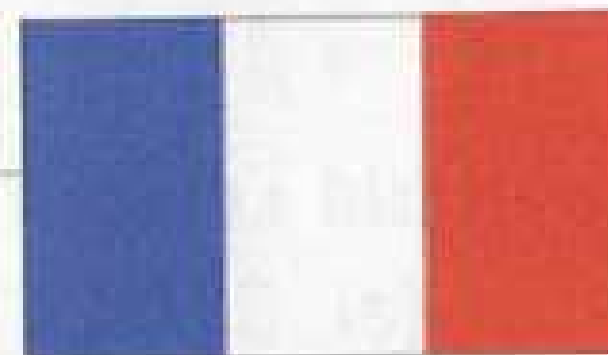
FRANCE

DUYCK

JENLAIN AMBRÉE

6.5 %ABV, - 75cl

Unpasteurised amber bière de garde with powerful malt and 3 varieties of hop lending spicy notes, matured for 40 days



GAYANT

BIÈRE DU DÉSERT

6.2 %ABV, - 33cl

Strong, aromatic golden lager originally brewed to celebrate the Paris - Dakar Rally in 1986

GERMANY

BOLTENS

ALT

4.8 %ABV, - 50cl

Quality top-fermented beer brewed near Düsseldorf since the 1890s



ERDINGER

DUNKEL WEISSE

5 %ABV, - 1/2 pint

Dark, malty unfiltered wheat beer with clove notes

FRUH

KÖLSCH (ALCOHOL FREE)

0 %ABV, - 50cl

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

HELLER

AECHT SCHLENKERLA RAUCHBIER

5.1 %ABV, - 50cl

Intense smokiness from malt kilned over smouldering 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

SPEZIAL HELL

5.6 %ABV, - 50cl

Pale golden, stronger than average bitter-sweet lager

KUPPERS

KUPPERS KOLSCH

4.8 %ABV, - 1/2 pint

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

MAISEL

HEFE WEISS BIER

5.4 %ABV, - 1/2 pint

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

SCHNEIDER

AVENTINUS

8 %ABV, - 50cl

Strong fruity malt flavour marks this original dark weizenbock

ST GEORGEN BRÄU

ST GEORGEN KELLERBIER

4.9 %ABV, - 50cl

Chestnut coloured, well attenuated fruity malt, rounded hops and gentle carbonation from bottle conditioning give a character reminiscent of an English cask premium bitter

WELTENBURGER

KLOSTER ASAM-BOCK

6.5 %ABV, - 50cl

Full malty aroma & flavour leads to a surprisingly dry finish. From the one of the world's oldest breweries

IRELAND



GUINNESS

EXTRA STOUT

8 %ABV, - 33cl

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

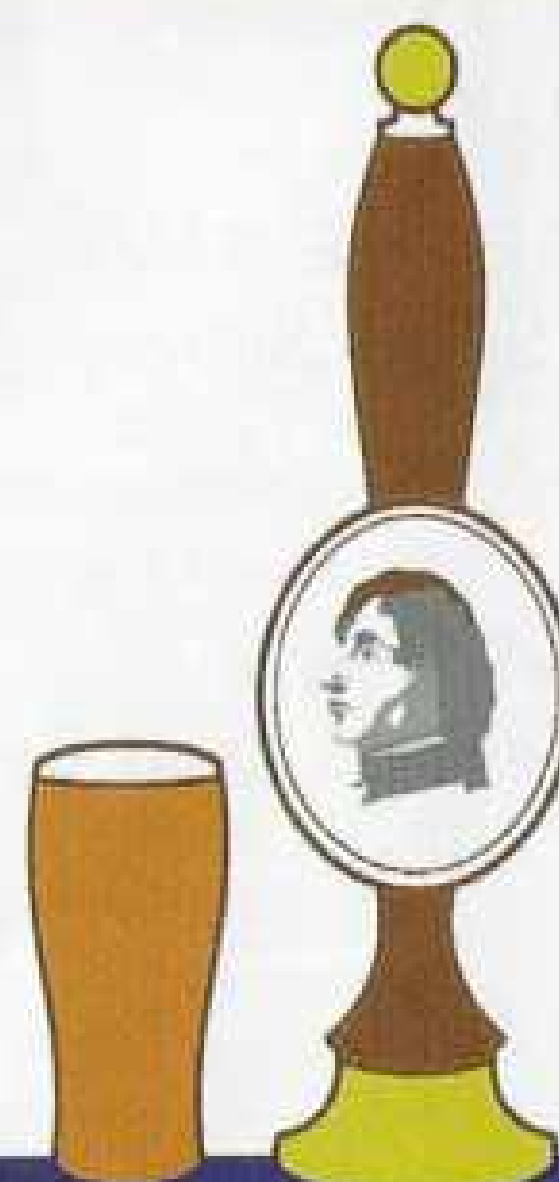


The Nelson

Run by enthusiastic CAMRA members
Open 12 - 11, Sundays 12 - 10.30

122 Nelson Street, Norwich NR2 4DR
Tel: 01603 626362 www.nelsonpub.co.uk

- **6 Real Ales** always available
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 - **Music:** Folk every Sunday, Tuesday and Thursday
Regular Live Bands
 - Sunday night **Pub Quiz**
 - **Sky Sports** - Premiership Plus
Watch City in the Championship
- Find us in the **CAMRA Good Beer Guide 2006** -



LITHUANIA

UTENOS

UTENOS PORTER

6.8 %ABV, - 50cl

Smooth, gently

roasted, deep red-brown coloured porter



NETHERLANDS

KONINGSHOEVEN

LA TRAPPE BLONDE

6.5 %ABV, - 33cl

Unpretentious smooth

Trappist blonde ale

LA TRAPPE QUADRUPEL

10 %ABV, - 33cl

Smooth & clean dangerously drinkable deep amber malty barley wine from the only Dutch Trappist brewery



ST CHRISTOFFEL

CHRISTOFFEL BLOND

6 %ABV, - 33cl

Arguably the best pale lager from the Low Countries, dry but characterful with assertive hop bitterness

ROBERTUS

6 %ABV, - 33cl

Caramel-coloured, smooth & malty beer in the Munich style

RUSSIA

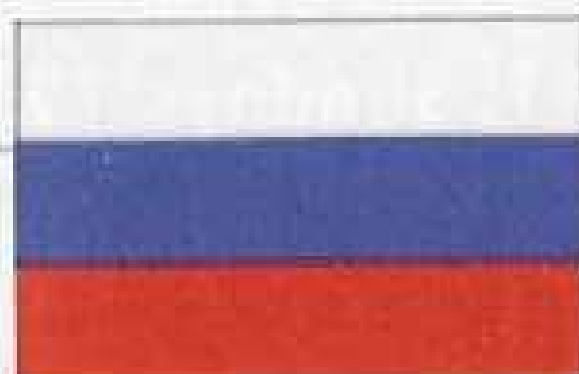
OCHAKOVO

OCHAKOVO PREMIUM

SVETLOE

4.5 %ABV, - 50cl

Straightforward pale gold light-flavoured lager



UK

GREENE KING

STRONG SUFFOLK

6 %ABV, - 50cl

Rare and interesting example of a vatted ale



HARVEYS

IMPERIAL EXTRA DOUBLE STOUT

9 %ABV, - 33cl

Dark, sweet & complex with rich liquorice flavours, gently conditioned in a corked bottle

MELBOURN BROS

MELBOURN APRICOT

3.5 %ABV, - 35.5cl

Spontaneously fermented, matured at least a year, packed with apricot flavour. Dryish & fruity

MELBOURN STRAWBERRY

3.5 %ABV, - 35.5cl

The colour and smell of fresh strawberries but dry fruit in the mouth is balanced by refreshing acidity from spontaneous fermentation

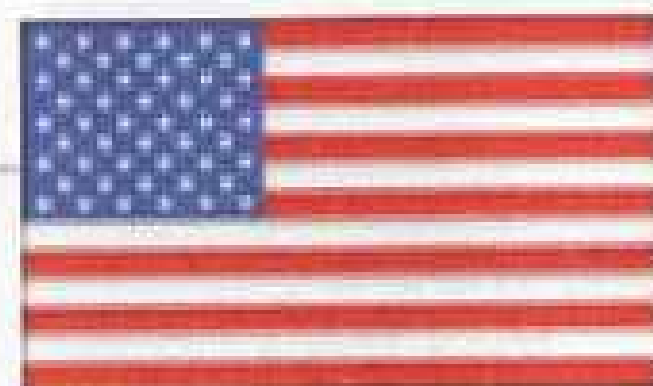
USA

ANCHOR

PORTER

5.6 %ABV, - 35.5cl

Rich & creamy porter from San Francisco's oldest brewing company



DIXIE

BLACKENED VODOO

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

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, - 35cl

Dark, ruddy-hued & chocolaty

Festival Staffing

The Norwich Beer Festival is staffed entirely by willing volunteers, many of whom take a week's holiday to be here. 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.

Ambergine

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Finest Indian Cuisine

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Beer Festival week
with this programme



*All our dishes
are freshly cooked
using a classic range of
delicate herbs and tender
spices to bring to you some
of the most mouthwatering
curries that India has to offer.
Whether you are having a
quiet night in entertaining
friends and family, select from
our fantastic classic range of
cuisine and add some spice to
your evening.*

Beer Festival Bands

Entertainment Day by Day

Monday

Evening -- St Andrews Hall Organ
Norfolk Wherry Band

Tuesday

Lunchtime -- Gallery String Quartet
Evening --

Wednesday

Lunchtime -- Mike Capocci Trio
Evening -- Cawston Band

Thursday

Lunchtime -- Mike Capocci Trio
Evening -- Mooncoin
Aylsham Silver Band

Friday

Lunchtime -- St Andrews Hall Organ
Mike Capocci Trio
Evening -- Red Herrings
Pavilion Band

Saturday

Lunchtime -- Steeletto's Steel Band
Evening -- Cawston Brass Band

If you have followed the local media over the last year you'll be aware that 'restrictions' have been placed on the performance of live music in the St. Andrews & Blackfriars Halls complex and as a consequence no amplified music is permitted after the time of 20.00. This has unfortunately limited the selection of music that we can offer.

I hope you will enjoy the offerings from some familiar names and this year's festival virgins; on Monday the Norfolk Wherry Brass and on Saturday lunchtime the Steeletto Steel Band.

I'm sure we've all read of the moneyed classes, moving into their perfect country cottage, and then loosing not a moment in complaining about 'agricultural' aroma's. Or perhaps it is the dinky little 'barge cottage' that has annoying boaters passing by. However I never thought that someone would move to the centre of a thriving city and complain about background noise!

No one, least of all your local CAMRA branch, wants to be considered a bad or noisy neighbour and we have gone to considerable lengths to avoid causing annoyance or grief for others but central Norwich is not and hopefully never will be, a silent, dead place bereft of the life and colour that live entertainment brings.

This week over 15000 individuals will have their enjoyment and entertainment curtailed because one man wants to be able to have quiet in the city centre. The whole viability of the Halls is threatened by the restrictions imposed. Soon, after 450 years, the people of Norwich may lose its largest city centre venue, and with it the Beer Festival you have each year come to enjoy.

Your A-Z Guide



Aylsham Silver Band

Thursday Evening (Late)

In 1928 a group of Salvation Army musicians got together to form the Aylsham Fellowship Band. Starting off rehearsing in the grim sounding surroundings of the Primitive Methodist Sunday school room they gravitated to the Red Lion & Black Boys and in 1939 the band was to change to its present name. They celebrated their 75th anniversary in 2003 and perform in a wide range of venues from village fetes, Christmas craft fairs, shows and an annual Christmas concert on their home territory in Aylsham Town Hall.

Cawston Brass Band

Wednesday & Saturday Evenings



Graded nationally as a 2nd Section band Cawston Band 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 the web site, in their early days the Band was keen on competitions winning 176 prizes in 11 years and at one point garnered 14 prizes in 4 days! These days they seem happy enough

to play competitions from Cardiff International to the Royal Albert Hall, for weddings, concerts and specials like 'Proms on the Pitch', 40's themed events and a certain CAMRA Beer Festival.

Mike Capocci Trio

Wed. Thur's & Fri Lunchtimes

Mike Capocci is a name synonymous with quality Jazz keyboards as a session musician with some of the cream of the jazz world he has also brought along a number of Jazz Clubs in the local area. In his lunchtime sessions he is accompanied by, on guitar: Mick Betts and joined on Wednesday by, on clarinet / double bass, Derek Cubitt; on Thursday by Pete Oxborough and on Friday by Bill Skinner.

Gallery String Quartet.

Tuesday 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.

Mooncoín

Thursday Evening (Early)



With a repertoire drawn from across Europe, Mooncoín's diverse range of music encompasses many folk tradition's as well as contemporary influences. With a line up of two fiddles, guitar, electric bass, whistles, melodeon and other assorted instruments the 5 piece creates an exciting and unique sound. A welcome return, this year, to the Beer Festival with a new line-up Mooncoín is Chris on vocals, melodeon & whistle, Paul on fiddle & percussion, Cesar on bass guitar with newcomers Mike on fiddle & Bev on guitar.

Norfolk Wherry Brass

Monday Evening

The Band was formed early in 2004 by a group of amateur and professional musicians from across Norfolk & Suffolk, under the musical direction of Andy Craze, to make great music and to enjoy a new experience in banding in East Anglia. In its first year the band won a series of concert prizes, performed some prestigious concerts and raised substantial amounts for charity.

Pavilion Band

Friday Evening (Late)



The Pavilion Band was formed in 1998 by a group of talented East Anglian musicians with a common interest in reviving the sounds of the dance band era. Although the band plays music from the 20's to the 1980's it specialises in dance music from the 30's & 50's with the 'Big Band' sounds of that time, from Ellington to Keyton & Glenn Miller from a Tango to a Waltz.

Red Herrings

Friday Evening (Early)

The 'Herrings play a range of folk music, from French Canadian and Cajun tunes to Scottish & English melodies including some very local material. They have honed their style through pub performances and ceilidhs over the past decade. Between them the band play a range of instruments from guitar, fiddle, sax, mandolin, keyboards & whistle to Cajun triangle & musical saw most melodiously!

Steeletto's Steel Band

Saturday Lunch

Steeletto's was formed as an all-female steel band

early this year and now consists of seven musicians from a variety of musical backgrounds and performing experiences. Steel pan music is fun & uplifting with a range from pop standards through the Latin classics of La Bamba & Guantanamera to Caribbean melodies of 'maica Farewell and Yellow Bird. They will bring a welcome reminder of warmer beach time weather to October in Norwich.



The St Andrews Hall Organ

Mon. evening & Friday Lunch

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

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

Stage Sound

Stuart Graham Facilities.

www.voicetracking.co.uk

ROSARY



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7 Real Ales, 28 Whiskies, 28 Wines of the world

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~~Black Sheep and Golden Jackal House Beers~~

Food Served Mon-Fri: 12pm to 2pm and 6pm to 9pm

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Good Beer Guide recognised, Again!

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REAL ALES AND THIS
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NORFOLK

Live Folk and Irish
Music on Friday and
Saturday Night



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GOOD BEER GUIDE LISTED, NO JUKE BOX, NO BIG SCREEN T.V, NO FOOD.
JUST A REAL WELCOME FROM A REAL PUB

01508 493734

Cider - a mysterious art?

The making of traditional cider is an inexact science, more of an art than a science. Thus, whilst regular drinkers will be aware of the vagaries of each tub, the newly initiated will require some explanation. Real cider and perry is made from naturally fermented apple, and in the case of perry, pear juice. There is no other aid to fermentation added. This means that each year the ciders produced are subject to the whims of both nature and the weather. So it can be seen that ciders and perries from the same source may differ year upon year. This is further compounded by the way that, once decanted into a tub or bottle, the fermentation process continues at its own pace making the finished product dryer, sweeter, fruitier etc. But rest assured, each tub on sale here has been rigorously tested by our own highly trained Cider and Perry Quality Assurance Personnel (CAPQAP). These noble volunteers ensure that the product offered to you is of the highest quality.

We are lucky to have a thriving cider and perry industry in East Anglia. Perhaps not so well known as the West Country makers our own producers can more than hold their own in terms of knowledge and quality. We are proud to offer the best of their wares here. Our contacts outside East Anglia have sourced us several rare ciders from small producers



who, in some cases, make little more than is sufficient for their own immediate needs. Excise duty is liable on all producers who make more than 1500 gallons a year. This means that many makers produce less than this to save the paperwork and treat it as a hobby rather than a business. There is a school of thought that considers anyone who makes over 365 gallons as year to be in business. The logic being that anything over a gallon a day must be produced for someone else to drink!

As stated earlier all the cider on offer has been tasted and a grading as to the flavour made. This is shown as a number on the cask label. The number equates to a grading on the Old Norfolk Cider scale which goes from Absolutely Dry to Absolutely Sweet. We like to think that our scale, with its 13 grades is an improvement over the 12 grade Hereford version in that we have an actual 'Medium' grading.

Brief details of the producers are shown here but, in some cases, information is sparse especially regarding the smaller makers. The cask labels will give details as to the type and strength as, at the time of printing, some details may not be known. Any further information regarding any of the producers here would be gratefully received.



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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.

AVALON

East Pennard - Somerset

Straw Pressed

blend 6.5 %abv

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

BANHAM BARREL

Banham - Norfolk

Cider

blend 6.4 %abv

New Norfolk producer based at the former Cider Shed in Banham. A finalist in the CAMRA best cider and perry pub.

BURNARD

Banham - Norfolk

Pider

Perry/Cider mix 6.4 %abv

Cidermaker Ryan Burnard is now landlord of the Cidershed in Norwich. His ciders and perry can be obtained here and in other selected outlets

CASSELS

Great Shelford - Cambridgeshire

Cider

blend 7 %abv

New owner Sinclair Stevenson has won several awards already. Unsprayed West Country, dessert and culinary apples are used.

CASTLINGS HEATH

Boxford - Suffolk

Cider

blend 7.2 %abv

John Norton makes his organic cider in old oak casks

CRONES

Kenninghall - Norfolk

Original

blend 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.

Special Reserve

blend 7.5 %abv

DAYS COTTAGE

Brookthorpe - Gloucestershire

Morgan Sweet

single variety 7 %abv

Small producer using apples from an orchard established in 1912.

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First display about 7.15pm

Main display about 8.15pm

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Subject to weather. For safety don't bring your own fireworks

PREMIUM SOFT DRINKS ARE AVAILABLE IN THE MARQUE
APPLE JUICE ALSO AVAILABLE FROM THE CIDER STALL
LEMONADE IS AVAILABLE ON ALL BARS.

GREENWOODS

Carlton Rode - Norfolk

Cider

blend 6-8 %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.

HAYE FARM

Saint Veep - Cornwall

Straw Pressed

blend 7 %abv

Small producer with their own orchards.

HAYLES FARM

Winchcombe - Gloucestershire

Badgers Bottom

blend ? %abv

Camping & caravan facilities, shop and restaurant in this farm. What more could a cider drinker wish for?

HECKS

Street - Somerset

Yarlington Mill

single variety 6.5 %abv

Although cider making 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.

JBS'

Maplehurst - West Sussex

Cider

blend 7 %abv

John Batcheldor makes his cider using 10 different varieties of apple grown in his own orchards.

KINGFISHER

Hoveton - Norfolk

Bone Dry cider

blend 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 prizes.

Cider

blend 7.5 %abv

NAISH

West Pennard - Somerset

Cider

blend 6 %abv

Frank Naish has 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 ciders folklore.

OLD BILLS'

Coltenham - Cambridgeshire

Cider

blend 8 %abv

New to the festival. Rumoured to be made by a village co-operative.

PARSONS CHOICE

West Lyng - Somerset

Cider

blend 6 %abv

Made on the Somerset Levels for the last 10 years. A small shop attached to the farm sells their own produce.

PERRY

Dowlish Wake - Somerset

Redstreak

single variety 6 %abv

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

REDDAWAY

Luton - Devon

Cider

blend 6 %abv

John Reddaway continues the family tradition. Take your own container, or he will happily sell you one.

THATCHERS

Sandford - Somerset

Cider

blend 6 %abv

One of the larger independant producers. Increasingly available in supermarkets and other outlets nationwide.

WHIN HILL

Wells - Norfolk

Dabinett

single variety 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, with traditional varieties such as Dabinett, Major and Browns Apple.

Cider

blend 6.5 %abv

WHITE GATE

Broadland - Norfolk

Good Cause

blend 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. This year, for the first time, they have allowed us to show two distinct blends.

Philanthropists Choice

blend 6.5 %abv

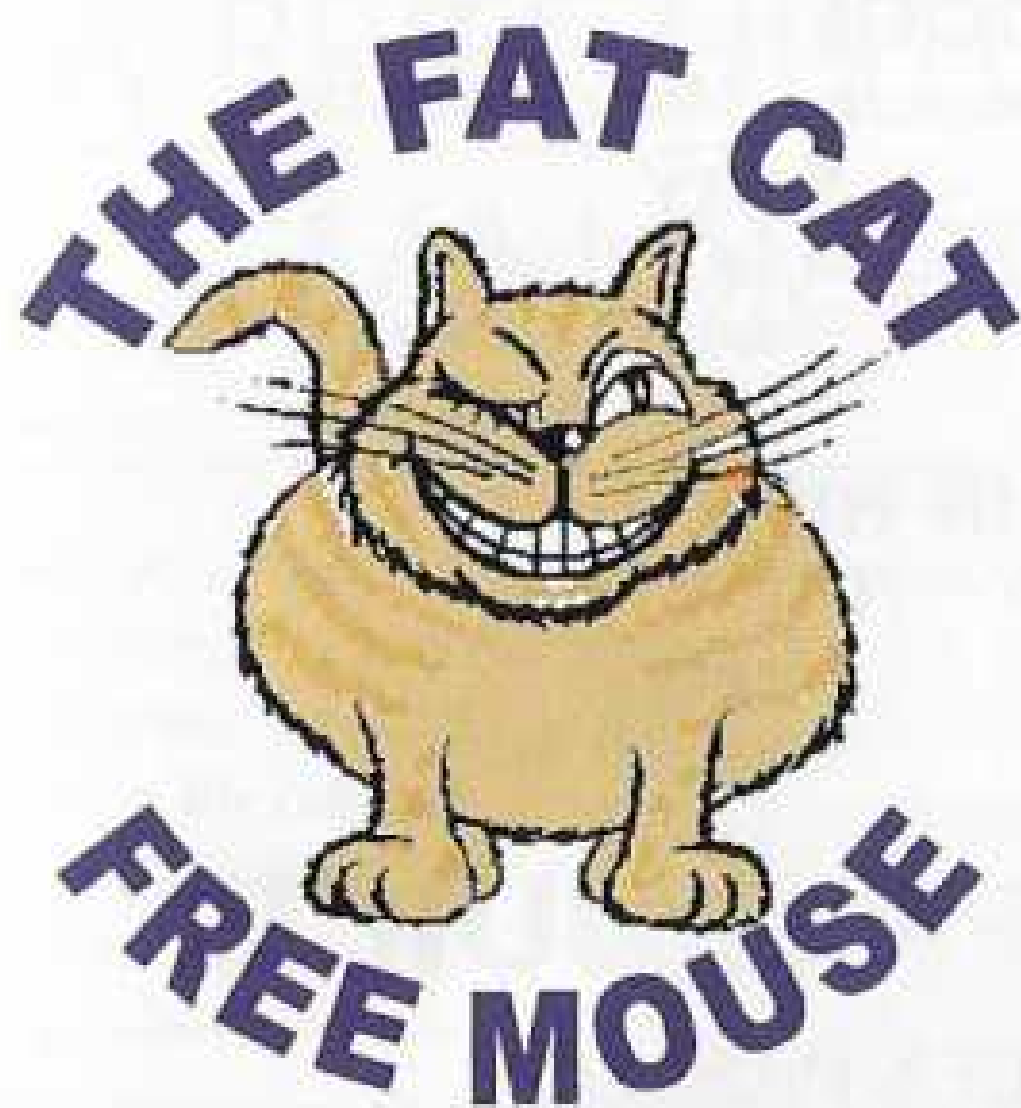
WILKINS

Lands End - Somerset

Cider

blend 6.2 %abv

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



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Extensive Wine List including 12 Fruit Wines

Continental Lagers

4-pint and 2-pint jugs always available to take away

*Plus 17-pint Tappits and 34-pint Polypins available
at short notice all year round - phone for details*

WINKLEIGH

Winkleigh - Devon

Cider

blend 6 %abv

David Bridgeman and family continues cidermaking on the site of the late lamented Inch's cider, bought and eventually closed by Bulmers in the 1990's

PERRY

BURNARD

Banham - Norfolk

Perry

blend 6.8 %abv

See cider

DAYS COTTAGE

Brookthorpe - Gloucestershire

Brown Bess

single variety 7 %abv

See cider

GWYNT Y DDRAIG

Llantwit Fardre - Glamorgan

Perry

blend 7 %abv

Welsh cider and perry makers since 2001

HARTLAND

Tirley - Gloucestershire

Perry

blend 7 %abv

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

NEWTON

Leominster - Herefordshire

Perry

blend 6.5 %abv

Tom and Paul Stephens, a father and son team produce cider and perry from some of the oldest orchards in the country.

OLIVER

Ocle Pychard - Herefordshire

Perry

blend 6 %abv

Could be any one of the seven different perrys offered by this perry specialist.

TROGGI

Earlswood - Monmouthshire

Perry

blend 7.1 %abv

Founded in 1984 Troggi Seidr now has its' own cider house.

WHIN HILL

Wells - Norfolk

Perry

blend 6.5 %abv

APPLE JUICE

GREENWOODS

Carlton Rode - Norfolk

Early Cox

Dry 0 %abv

Discovery

Medium 0 %abv

Worcester

Sweet 0 %abv

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A BRIEF HISTORY OF NORFOLK's MAJOR BREWERIES PART I

Introduction

We now have about 23 breweries in Norfolk. There haven't been as many since the mid nineteenth century. Yet this is a recent phenomena, for 140 years there was a steady reduction in the number of breweries, culminating in there being only one brewery in Norfolk.

In 1783 there were 9 breweries in Norwich alone, for a population of about 35000. Most market towns had one or two. Difficulty in transporting a product as bulky and heavy as beer meant production was local. In the early 19th century expansion of the city also lead to an increase in the number of breweries. In 1827 some 26 being recorded in Norwich alone. From this time on however the number of breweries started decreasing and the average size increasing. In 1858 takeovers had reduced the number to 12, and by 1875 just 7.

Transport improvements made it possible to deliver beer over longer distances. Changes in brewing methods brought greater efficiency and consistency of quality. Investment in mechanisation brought with it large volume production. As a result the Norwich breweries were serving an ever greater area. From the journey which could be covered by a horse drawn dray distribution expanded until in the 1920's a lorry could reach anywhere in Norfolk.

At the same time the vertical intergration brought about by the tied house system encouraged merger and takeover of smaller breweries. The tied house guaranteed a market for ones beers. As the value of the business was increasingly concentrated in the public houses rather than the brewery so the takeover of smaller breweries just to get their public houses and market share became the norm.

Although some breweries were taken over as a result of financial problems, the great majority were sold or merged on a voluntary basis. That is voluntary as far as owners and directors were

concerned, tenants and customers had little say, as the beer that their local served changed.

Usually we find that the smaller firm's brewery was shut down, and its pubs added to the tied estate of the buyer, which supplied them from its own production capacity. By the 1920s only four breweries were left in Norwich, but all of these survived into the 1950s. In Norfolk Lacons in Yarmouth and the small Trunch Brewery also continued into the 1950's.

The Norwich Breweries

Bullard's began as a partnership in 1837, and their Anchor Brewery at Coslany reached major



*Bullards Brewery - Fermenting block and chimney
-about 1972*

Below Interior when working, 1930's

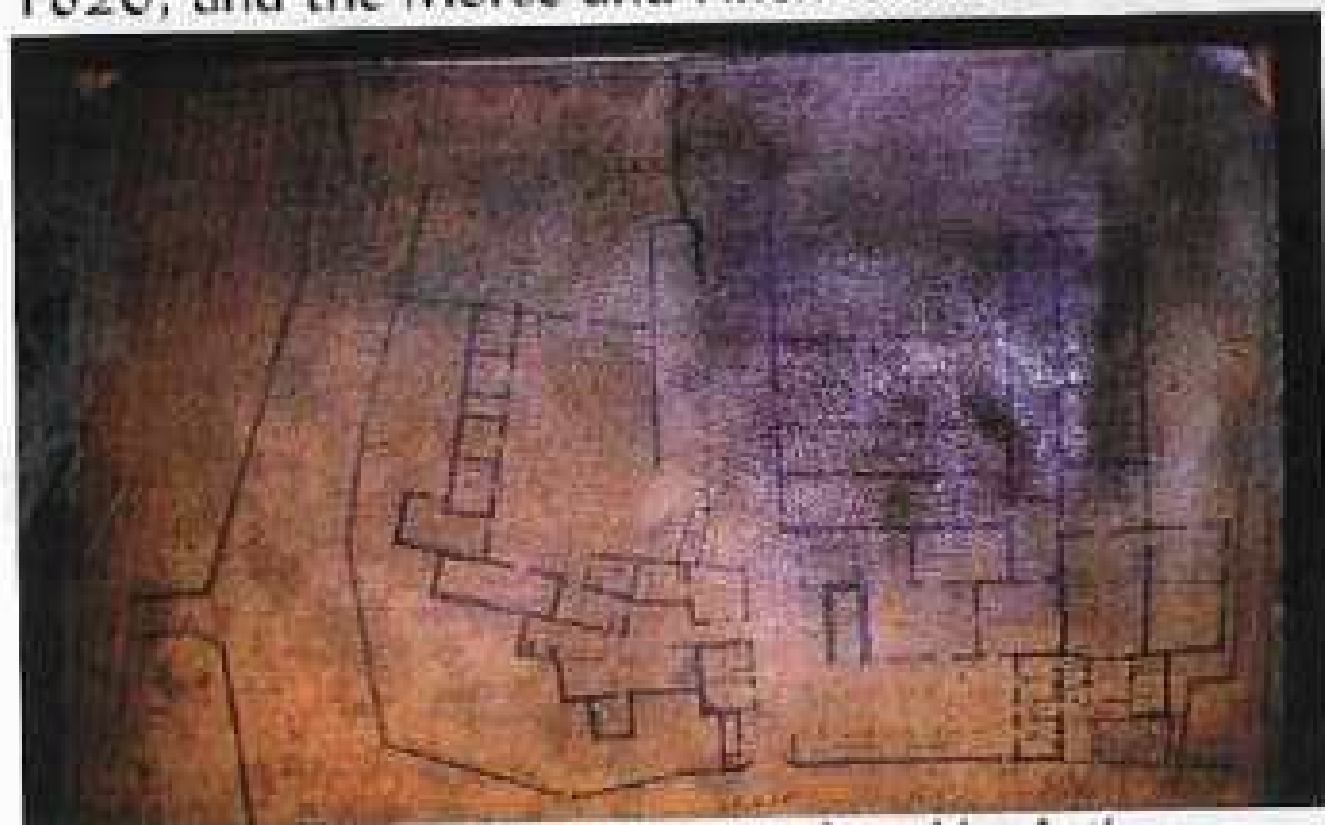


*Below - Chimney & site of boiler house and brewhouse
c.1972. Right Coppers in brewhouse, 1930's*

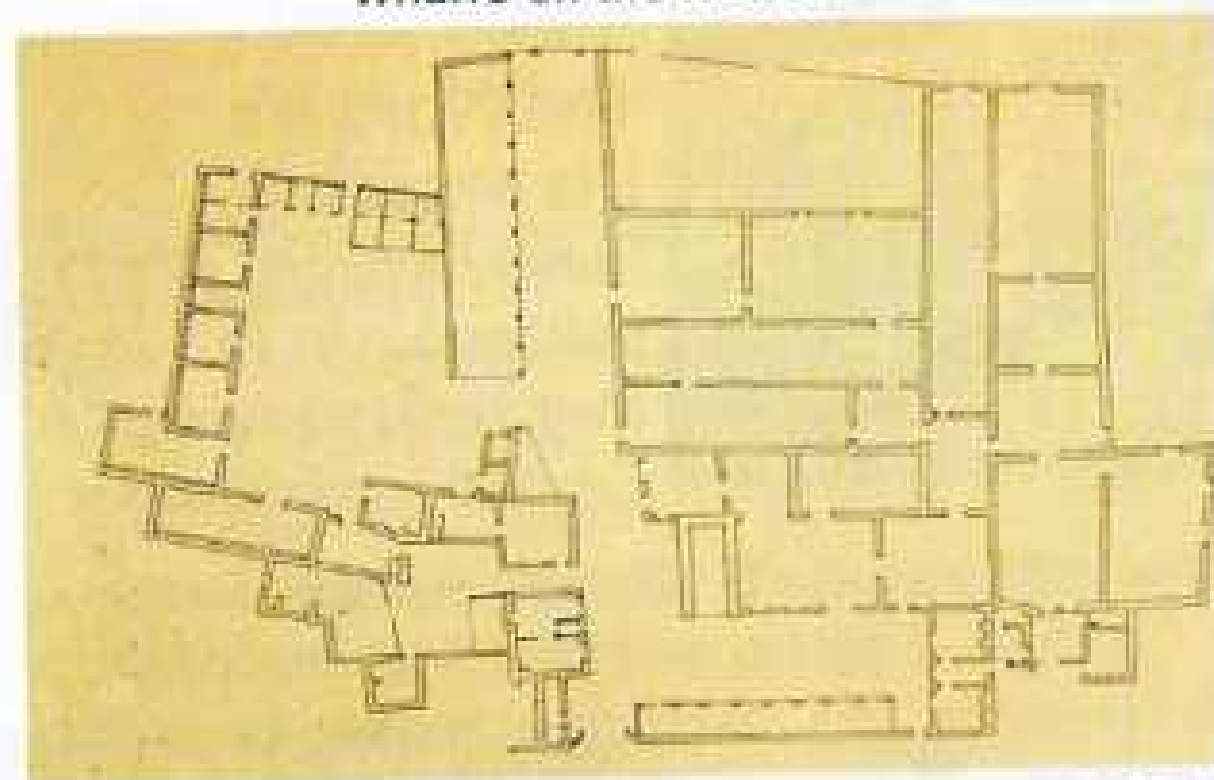


dimensions in the 1860's. By 1895, now a limited company with capital of £650, 000, Bullard's controlled 441 pubs. The company continued to expand after the First War, and acquired several smaller Norfolk breweries, including Bidwell's of Thetford in 1924, and Hogge and Seppings of Wormegay in 1928. By the mid 1950's Bullards was a substantial regional brewery with pubs stretching from Spalding to Chelmsford.

Steward and Patteson originated in 1793 when John Patteson bought Greaves' brewery. He expanded by buying two more breweries a few years later. Two Stewards were partners by 1820, and the Morse and Finch families became



Plan of Brewery 1828, above as found by Author on a rubbish heap on the floor of S&P's Boardroom, and below a section redrawn. Showing the large size of the brewery even at this early date. Over the road were stores and a wharfe on the riverside



associated with the brewery in 1830 and 1837. The Pockthorpe brewery had by the mid nineteenth century enjoyed considerable success in supplying markets as distant as Newcastle and London. When the firm was incorporated in 1895, there were 489 pubs. Ten years later, Steward and Patteson had more than 300 employees, and a dozen malt houses in Norwich, which made them almost self-sufficient in malt. Acquisitions in the nineteenth century included Bell's of Gorleston, the Reepham Brewery in 1878, and Morse and Woods' Swaffham brewery in 1895.

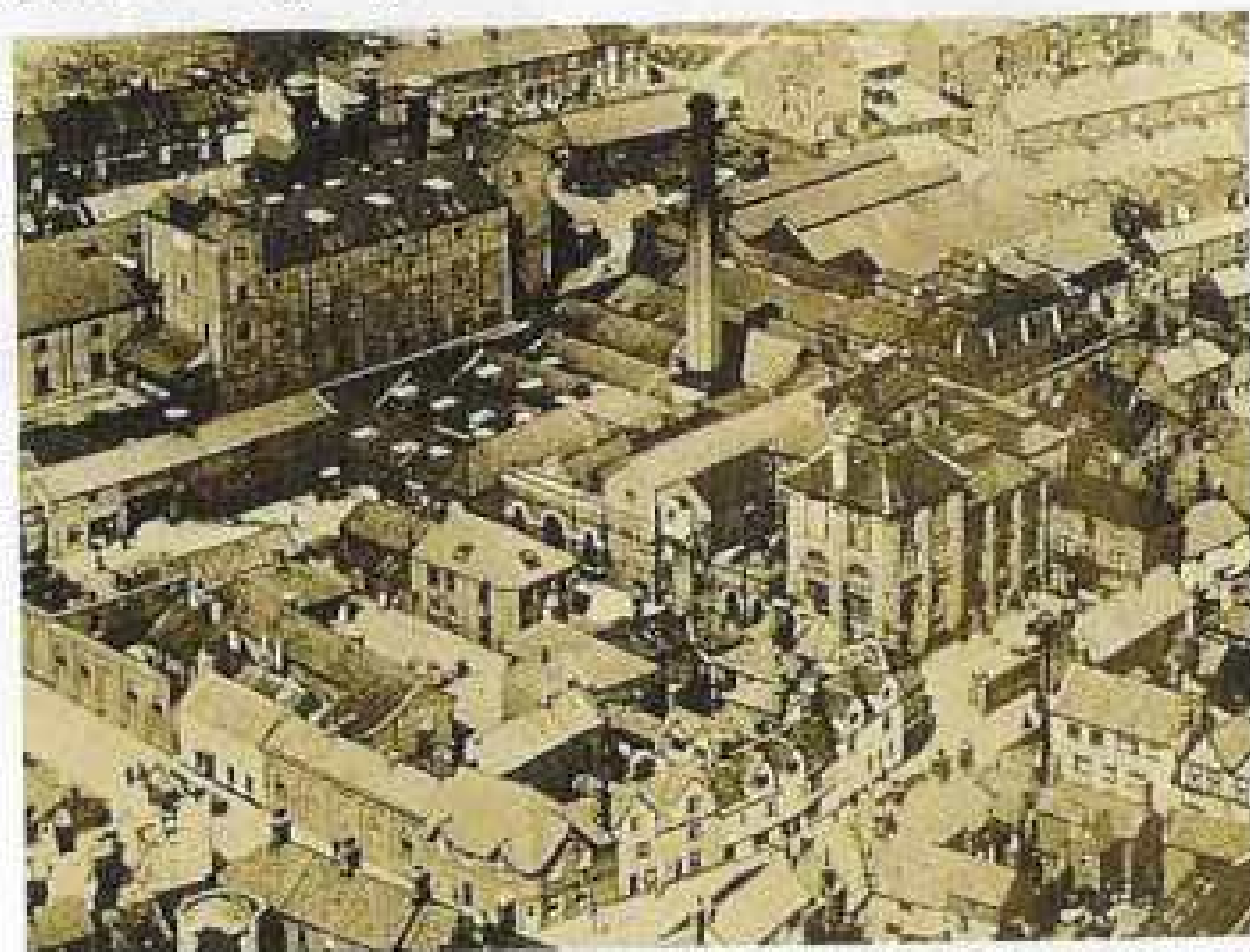
Among later purchases were the Fakenham Brewery, Charles Pearse's Crown Brewery, East



The Edwardian Brewhouse of S&P, from Barrack Street/ Below the Brewery Yard in 1971



Dereham, in 1922, Edward Everard's of King's Lynn in 1929, Soames of Spalding in 1949, and the East Anglian Brewery Company of Ely and Huntingdon in 1950. A deal with Flowers in 1957 brought in a further 60 pubs. By now Steward and Patteson with its one thousand pubs, was almost a giant among regional breweries..



A view of S&P brewery from the air - showing how large it was

Youngs, Crawshay, and Youngs had its origins in two early nineteenth century partnerships — Davey and Youngs which ended 1814 and Youngs and Burts in the 1830s. The latter merged with Charles Crawshay, and were later joined by another Youngs brother at the Crown Brewery in King Street. Youngs, Crawshay and Youngs became

a limited company in 1897. By the 1930s there were five maltings, and 250 pubs, mainly in East Norfolk and North East Suffolk.



Youngs Crawshay & Youngs brewery as shown in 1935 guide book. Below the mashing room in the brewhouse.



The fourth major Norwich brewery, Morgan's, started in 1845, and owned 188 pubs by the time it became a limited company in 1887. Growth in the twentieth century was partly by acquisition, including Eyre's of King's Lynn. Morgan's King Street brewery was severely damaged during the Second War, and after rebuilding in the late 1940s became the most modern and flexible in the region. By the 1950s Morgans controlled around 400 pubs, spread over a wide area into Suffolk, Lincolnshire and Northants.



Reindeer Ale House

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Paul and Gill welcome you to the Reindeer,
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*Above the
Coppers in the
rebuilt Morgans
Brewery, left the
fermenters.
Photographed
c.1979*



Yarmouth

Outside Norwich the county's largest brewery was Lacon's of Yarmouth. The firm had been established in 1760, although brewing on the site dated back to 1640. In the mid nineteenth century Lacon's beer, especially their mild, sold as far afield as Plymouth, Newcastle, and particularly in London, to where it was sent first by water, then by rail. A number of pubs were retained in London, even after the decision to concentrate mainly on East Anglia. Take-overs by Lacon's included Taylor and Dyson of Diss in 1897, and Youngman and Preston of Lowestoft in 1919. Blocks of pubs were also bought in Cambridge in the 1890's and Colchester in 1926. Eventually the firm controlled nearly 350 tied houses, including a number in Norwich.

Final Consolidation

In 1958 Bullards took over Youngs, Crawshay and Youngs, increasing their total of pubs to over 700.

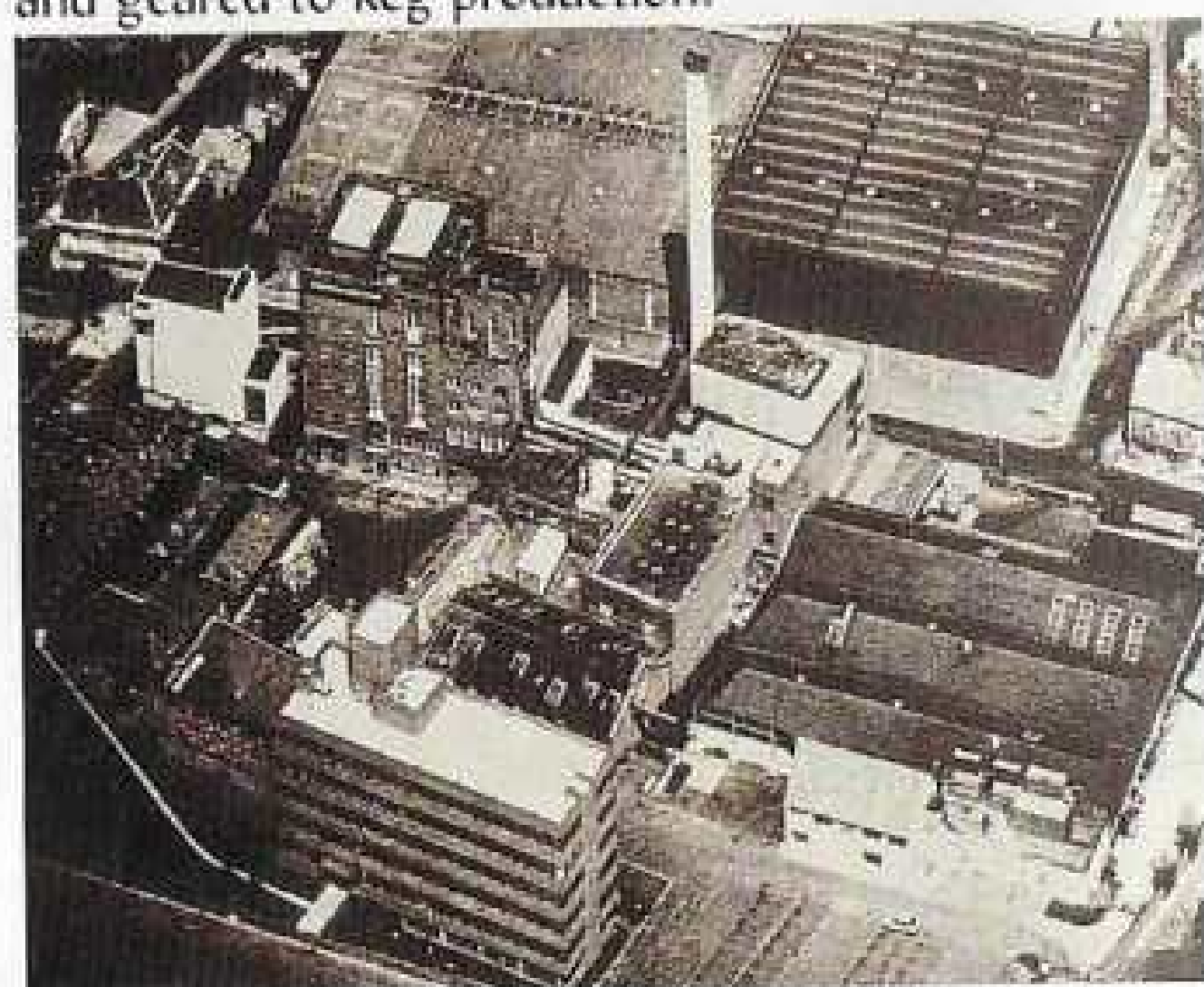
Then in 1961 Bullards and Steward and Patteson mounted a joint operation at a cost of about three million pounds to take over Morgan's. The latter's pubs were divided among the two larger concerns, whose respective chairmen cut a pack of cards to ensure fair play in the distribution. Later, realizing there were too many pubs and they were competing against each other for a declining market, they set up a joint committee to solve the problem. This set about closing a huge swathe of pubs across Norfolk, based on current sales or the age of existing tenants, but with little regard to the history and tradition of the pubs, or the

community they served.

Enter Watney

The King Street brewery was sold to Watney's. Built after the war the former Morgans brewery was designed to be flexible in what it could produce. In 1963 after Watney's had bought a substantial stake in both Bullards and Steward and Patteson's, the chairmen of both breweries asked Watney's to make a proper bid. The resulting deal valued Bullards (over 800 pubs by now) at around six million pounds, and Steward and Patteson (about 1,200 pubs) at about four and a quarter million pounds. This at a time when Bullards had been making annual profits of over half a million, and Steward and Patteson of nearly three quarters of a million. With hindsight the valuations were incredibly low, but of course there had been little investment in the tied estate yet alone breweries since the 1930's.

The usual public statements were made about maintaining the separate identities of the two firms and extending choice for the customers. Bullard's brewery was closed in 1968 and Steward and Patteson's in 1970. Both were replaced by a new £2.2 million brewing complex developed by Watney's on the old Morgan's site in King Street, and geared to keg production.



Former Morgans King ST Brewery, as the site was developed by Watney's

Meanwhile over in Yarmouth the directors of Lacon's had got under the Whitbread "umbrella" in 1957, leaving the latter with around 20% of the shares. In late 1965, another agreed bid of

£3.2 million gave Whitbread full control of Lacons. Brewing in Yarmouth ended in 1968, with about 150 redundancies, when Whitbread supplied ex-Lacon pubs from their new keg factory at Luton.



In the early 1970's Norfolk then saw the Red Revolution as all Watney pubs were given identical signing, and the beer made weaker and weaker. The local brews were replaced by Starlight Bitter, 2.5%abv. Despite the

heavy advertising spend what drinkers wanted was not Watney's.

Norwich Brewery Company

In the mid 1970's there was a rebranding with Norwich Brewery Co being formed to supply local needs (but controlled centrally by Grand

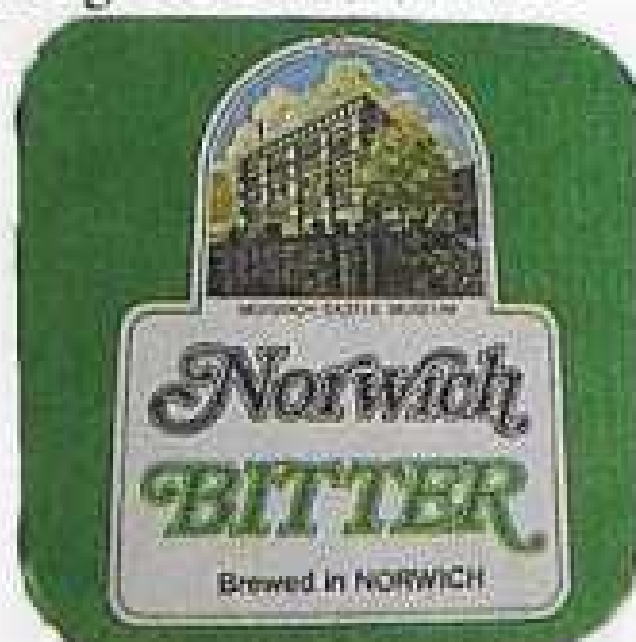


Metroplitan who by now had taken over Watney's and Truman breweries). They chose as a symbol an oak tree with four branches symbolizing the four Norwich

Breweries, and claimed foundation in 1844!

The Struggle for Real Ale

In 1975 there were just 20 pubs or hotels selling real ale in Norfolk. The Watney monopoly in Norwich was such that, partly as a result of submissions by CAMRA, there was a forced exchange of pubs with Courage of Bristol, where a similar monopoly had developed. This gave some choice in Norwich at last, not least as cask Courage Directors was made available in the Courage pubs. Norwich Brewery was used to brew a cask beer for Watney's London market, but it was not made available locally. They would not even let the First Norwich Beer Festival have any. We were expected to tolerate Norwich Bitter. Eventually in 1978 "Norwich Castle Bitter" was launched. However



in a climate where the Malt produced by Watney's Norfolk maltings was sold off at a premium, and local brewers had to contend with malt and other materials bought cheaply, the beer struggled. However by 1980 over 25% of Norfolk pubs were selling a cask beer, by far the most common being Castle Bitter. In 1981 Norwich Brewery launched Bullards Mild, a dark beer. The great bulk of the output from the old Bullards Brewery had been Mild, and to be honest, the new brew was quite drinkable. But the mass market for mild had gone.

Meanwhile a few former Lacon's pubs now branded Whitbread, had started selling Wethered's Bitter from Marlow in Buckinghamshire. This proved to be a flavoursome beer, with a hoppy floral nose.

Following Courage's success with John Smiths Yorkshire Bitter our "local" Norwich Brewery began supplying Websters Yorkshire Bitter – well an insipid version of it suitable for us southerners. This killed off both Castle Bitter and Bullards Mild. In due course this was followed by S&P bitter, supposedly in the style of Steward and Patteson bitter, but of course not so bitter because "tastes have changed". At this time the King Street brewery was also brewing Mann's IPA as a local beer for the Northampton area, as well as Watney's Red Barrel for the export market.

The End

Then following a review of operations the last of the major Norwich breweries was closed in 1984. The oak tree of Norwich brewery was cut down. However by this time the new micro brewery revolution had started, first with Woodforde's, closely followed by Reepham and Turners Star Brewery. But that is another story.



Readers who have found this interesting may like to know of the Norfolk Industrial Archaeology Society, www.norfolkia.org.uk and of the Norfolk Pubs Group www.norfolkpubs.co.uk

This feature draws upon Gerald Crompton's pioneering work in 1978 for CAMRA, "The Making of a Beer Desert" as well as the authors own researches.

Images from authors collection, the original source of pre 1970 photographs may be unknown, but includes those copied courtesy Norwich Brewery.

BREWING THE PERFECT PINT

The basics of beer

There are a vast number of different beers, with a whole range of tastes and strengths. British brewers alone produce over 2,000 real ales and numerous keg beers and lagers. Brewing has taken place ever since the first people began to grow grain - 5000 BC in the Middle East. Yet brewing is a complex process requiring skill and care.



What is beer?

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

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

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

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

Making malt

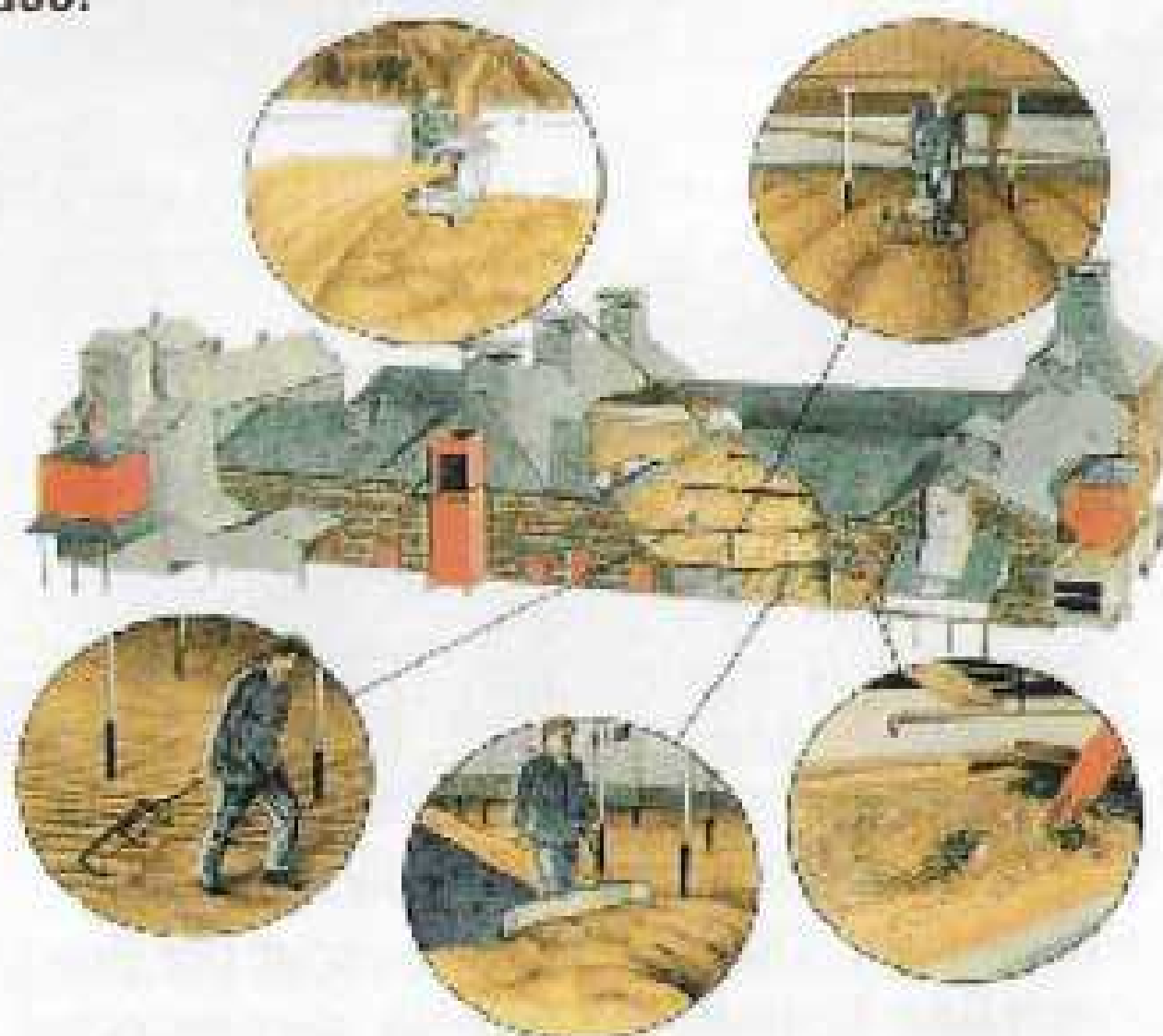
Brewing starts with barley. The starches in barley cannot be fermented, so they must be converted into a fermentable form, by malting. The grains of barley are soaked in water and allowed to germinate. Then they are heated and turned regularly, either in the traditional 'floor' maltings (below) or in huge rotating drums in the modern drum maltings.

When germination has unlocked the rich natural sugars in the barley, the grains are heated in a kiln, which stops germination.

The degree of heat affects the type of malt produced and its flavour - high heat produces dark roasted malts, lighter heats lighter coloured malts. Malt does not just give the wherewithal to produce alcohol, it also gives colour and the body of flavour of the beer. Brewers do use other ingredients such as sugars and fermentable starches. Some ingredients improve the appearance of the head, assist fermentation, or act as preservatives. CAMRA has long argued that brewers should declare the ingredients they use.



Traditional Floor Malting



Inside the Maltings



*Barley grains before
malting*



Barley after

During the malting process the hard grains are turned into a softer and sweet tasting grain.

Hops

The second important ingredient in traditional beer is hops. Hops came into use during the 16th century to add bitterness and flavour to beer and also improve its keeping qualities. They are traditionally grown in Kent and Herefordshire where the climate is most suitable. Ales require much more hops than astrigent types used in lagers. This is another reason why big brewers have encouraged lager drinking, they save on the cost of hops.



Hop flowers



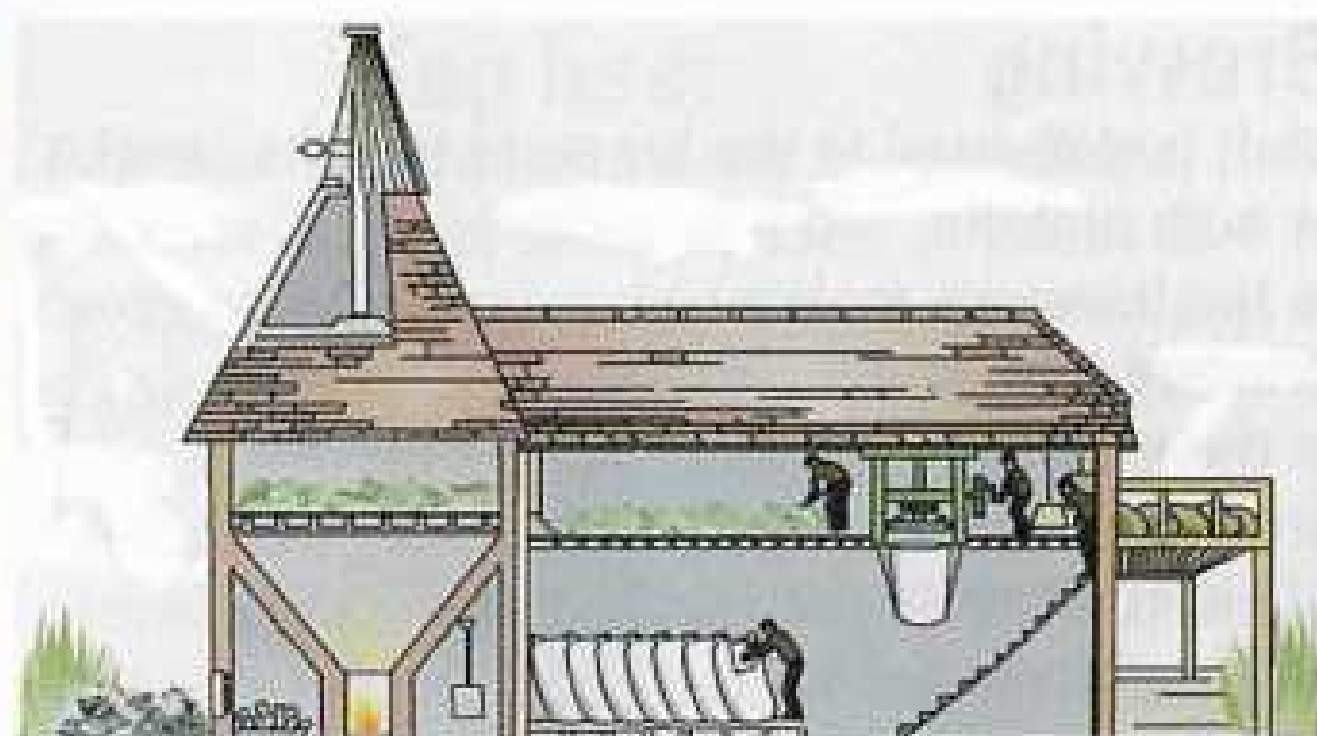
Hops growing on wires

the ground.

The harvested hops are taken to the oast house to be dried and packaged. These traditional buildings were common in Kent, but many have been converted

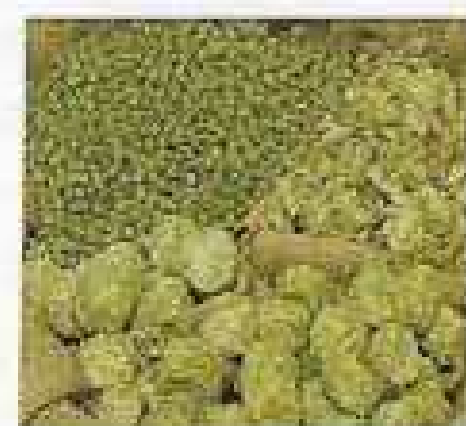


Kent Oast House



into luxury homes.

Inside the oast house the hops are dried in a kiln, spread out to cool before being pressed into the hop pocket, a traditional large sack for hops. Some are now processed into pellets, which are foil vacuum packed for a long life.

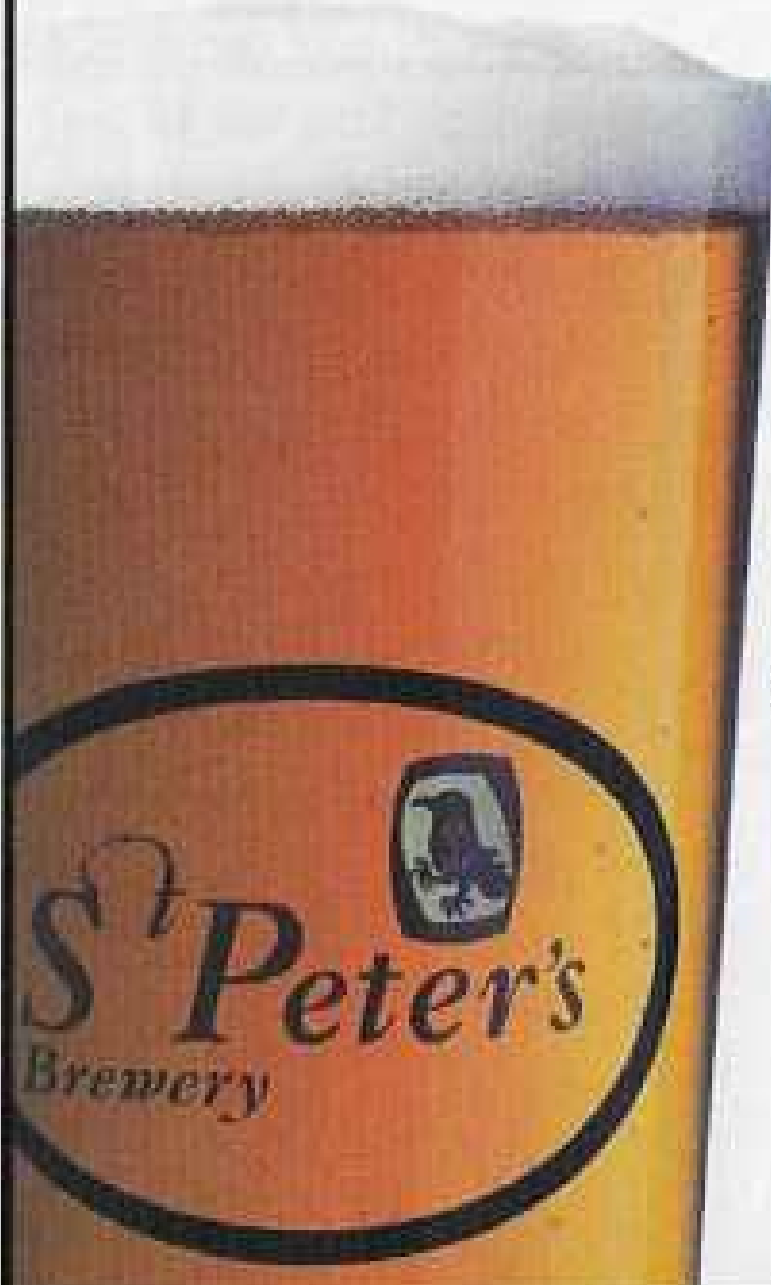
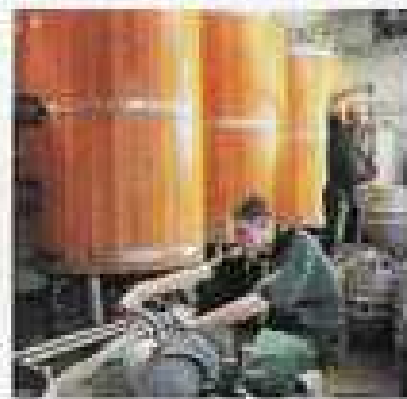


Hop Pellets



St Peter's

Fine English Beers & Ales

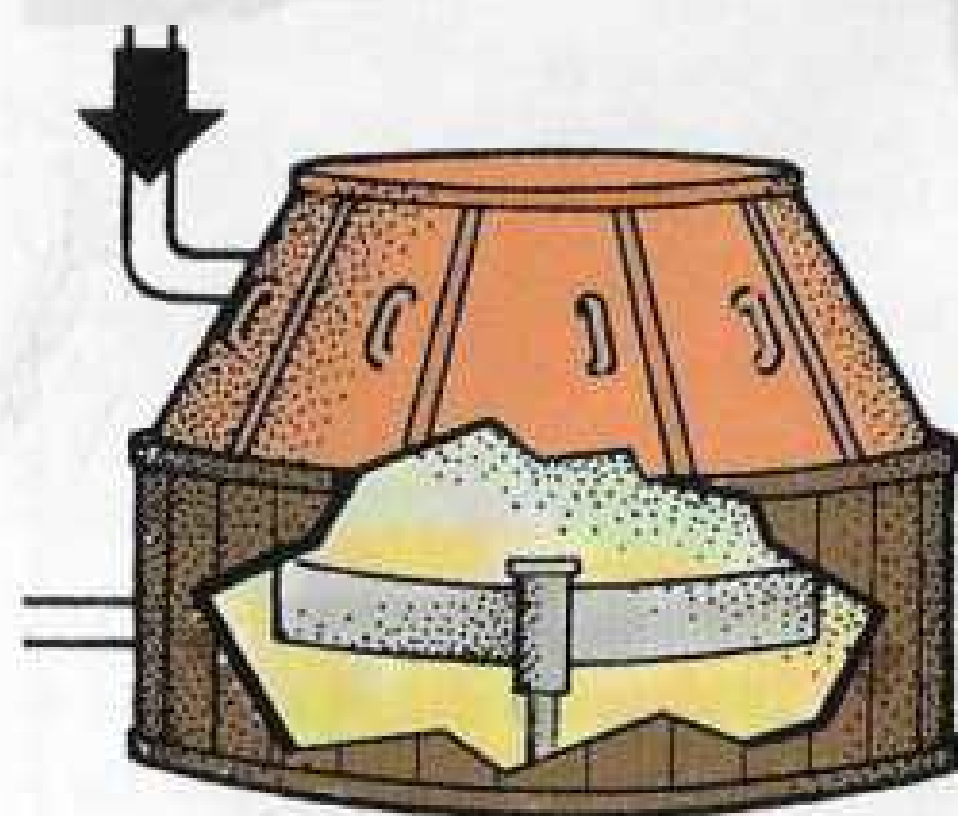
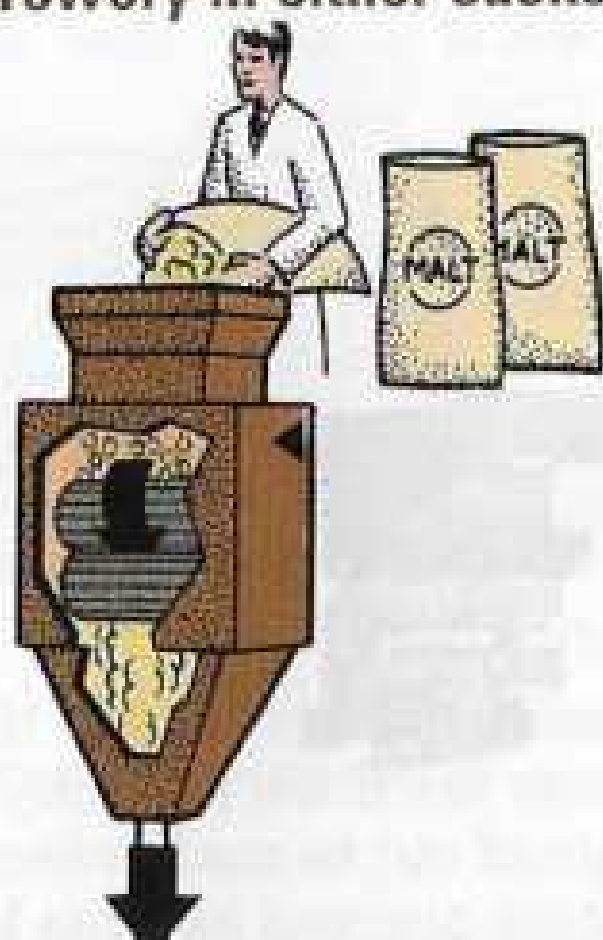
*Why not visit
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Hall and Shop.
Visitors Centre
open Saturdays,
Sundays and
Bank Holidays.*

www.stpetersbrewery.co.uk for details or
Tel: 01986 782322
ST. PETER'S BREWERY CO. LTD., ST. PETER'S HALL,
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Brewing

Malt is delivered to the brewery in either sacks or bulk tankers.

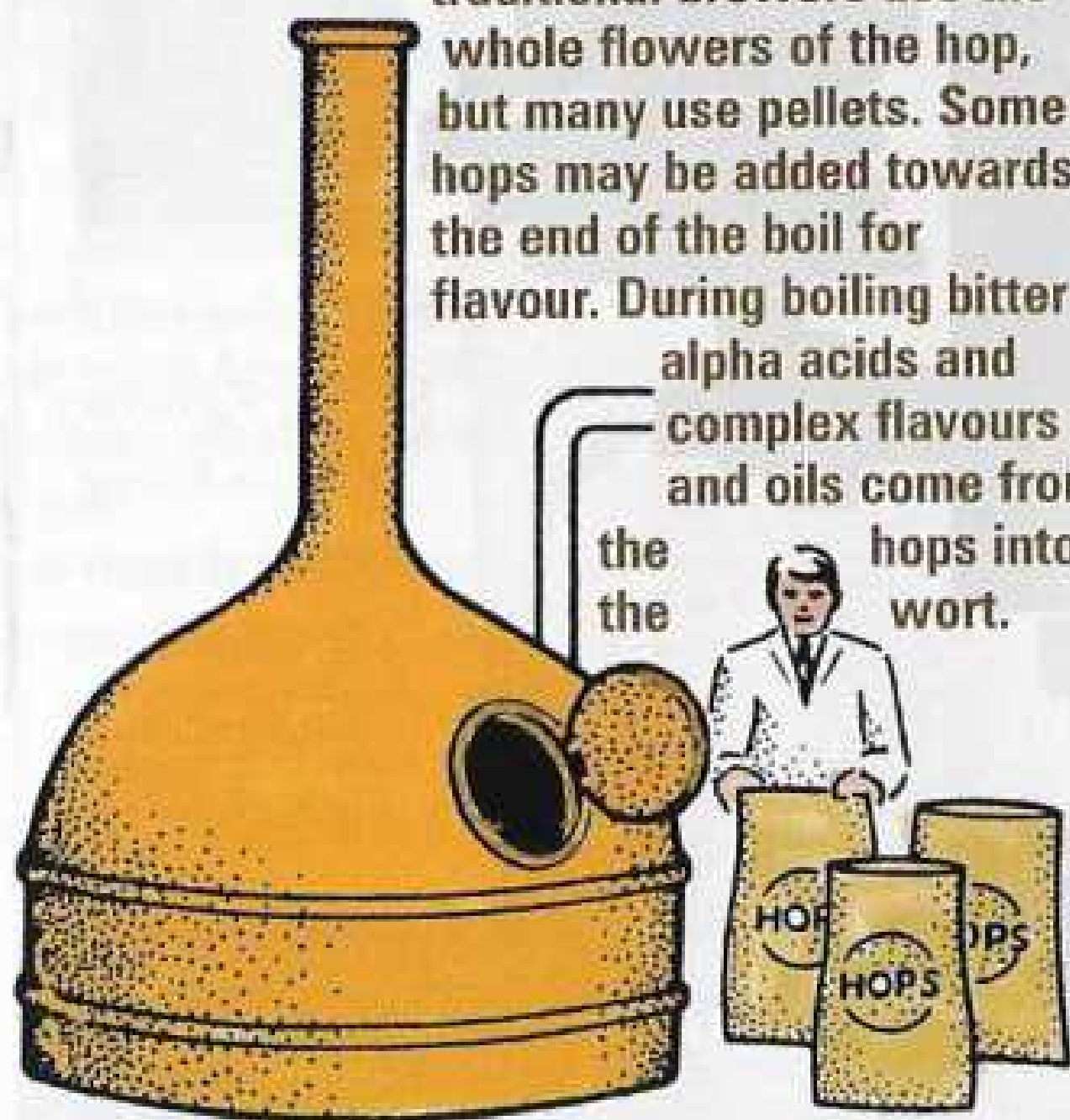
In the brewery, malt is crushed into a powder in the malt mill. The brewer will use a mix of different malts for different brews. The resultant grist is then mixed with hot water. The thick porridgy liquid is left in a vessel called a



mash tun for several hours while the sugars in the malt dissolve. The liquid is now known as wort. When the liquid has absorbed

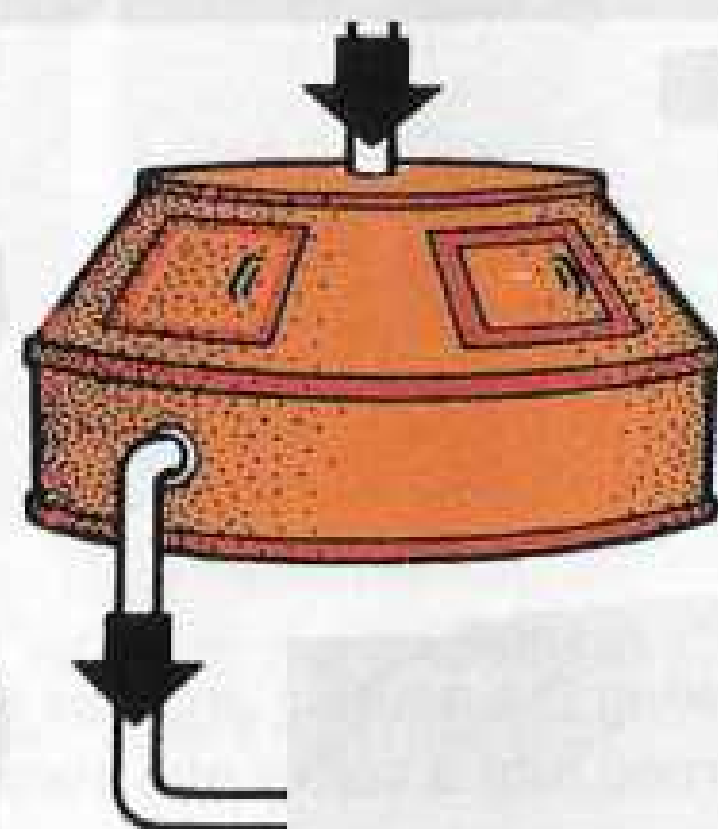
as much sugar as possible, it is run off through the slotted base of the vessel into the Copper, so called because it was traditionally made of copper. The grains in the mash tun are washed to remove as much sugar as possible by spraying the top, a process known as sparging. The wort is now boiled in the copper with hops for between one and two hours. The most

traditional brewers use the whole flowers of the hop, but many use pellets. Some hops may be added towards the end of the boil for flavour. During boiling bitter alpha acids and complex flavours and oils come from the hops into wort.



Also the wort produces precipitates unwanted protein material. After boiling, the hopped wort is run over a bed of the boiled hops as a filter in the vessel known as the underback.

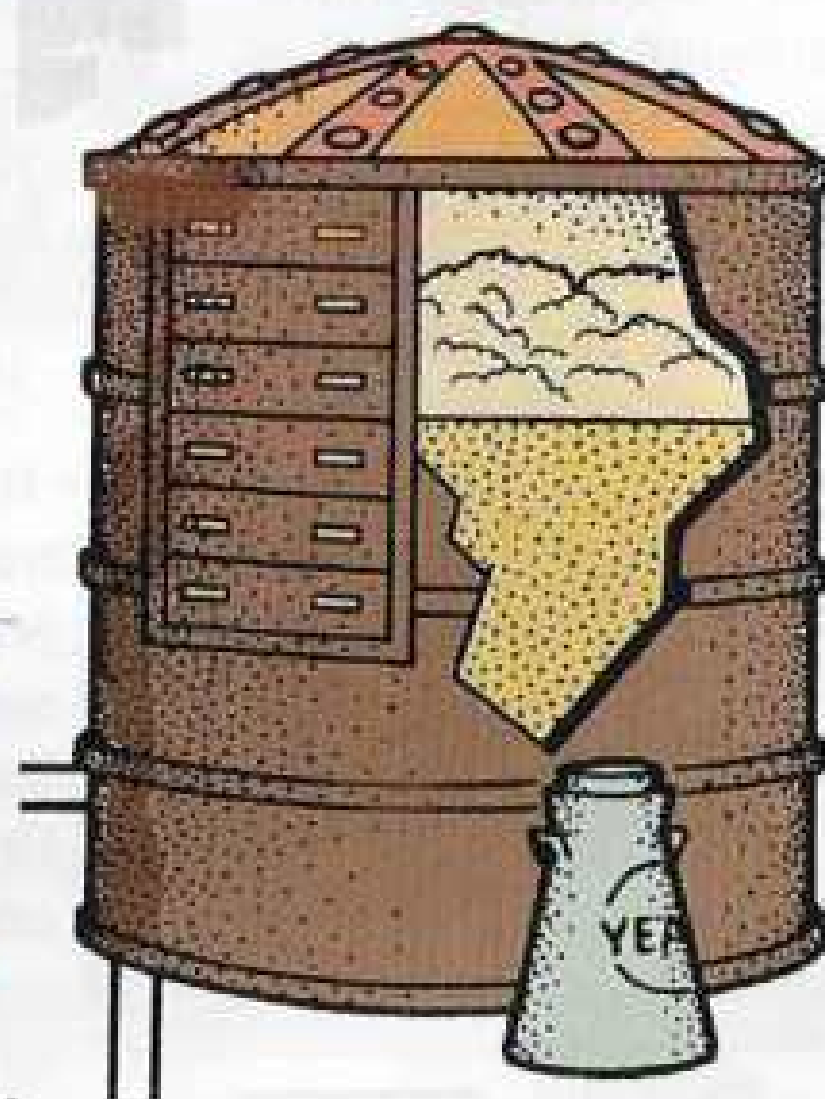
The wort is then cooled by passing it through a heat exchanger, the hot water produced being used for the next brew. and



run into fermentation tanks, where yeast is added.

Yeast is a microscopic fungus which feeds off the fermentable sugars, producing alcohol and carbon dioxide.

Yeast cells divide and grow rapidly in this warm sugary liquid. Within a few hours a scum appears on the top of the wort, and this rapidly builds up into a great foamy yellowy-brown crust - though fermentation takes place throughout the liquid. British ales are brewed



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

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

conditioned beer the beer, still with live yeast in it is run into casks. Sometimes a little wort or sugar solution is added to help the yeast work again. Bitter beers may have a few hops added for extra aroma.

Finings are also added to the beer before it is sent to the pub. This is a glutinous substance made from the swimbladders of fish. Finings sink through the beer, attracting particles of yeast, until the beer is clear. This natural process ensures an attractive product without needing to filter and remove flavour. Finings are not actually drunk, remaining in the sediment, nor do they alter the flavour.

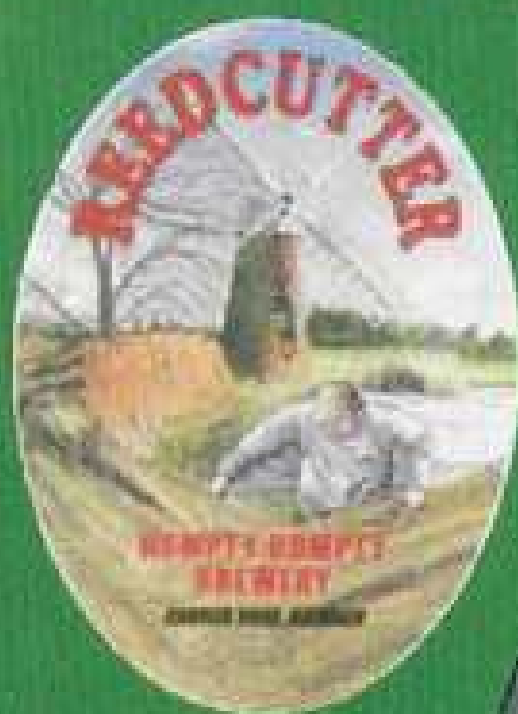
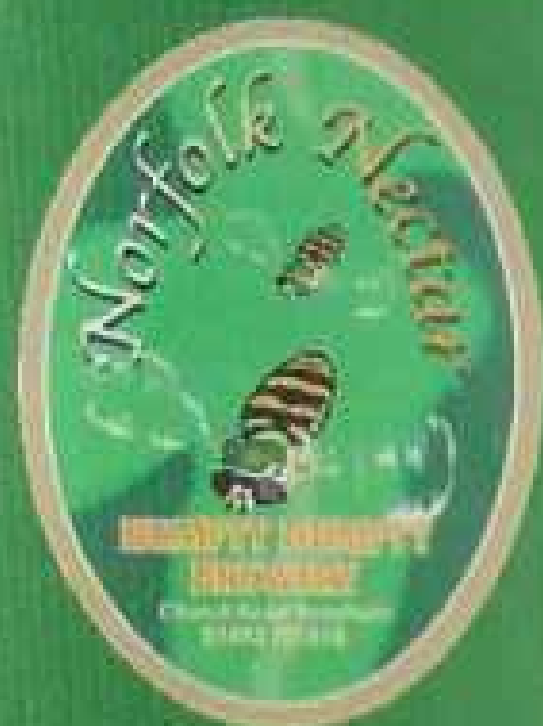
The cask is now sealed, and will be transported to the pub for the next stage of its life. Here the cask will be placed in the pub cellar where the yeast will continue to work. When required the excess carbon dioxide will be vented off through a porous piece of wood or spile. This encourages the yeast to fall to the bottom of the cask, and the beer becomes ready to serve. We have described a generally traditional brewery. There can be differences with more modern plant. A few breweries also bottle their beer with yeast present to continue fermentation in the bottle, so it's called **Bottle Conditioned**.

Keg beer

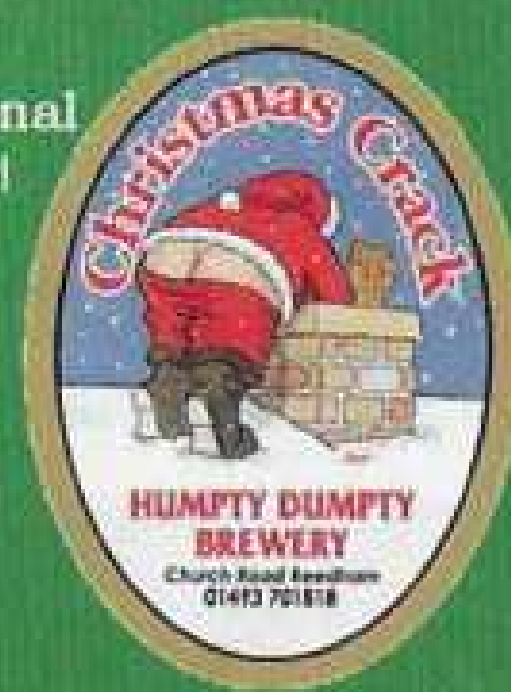
To produce a product with a long shelf life, which is ready to drink as soon as it leaves the brewery. The conditioning in the brewery is completed, the beer is chilled and filtered to remove all the yeast, and pasteurised to make a sterile product. The beer is put into a sealed metal container, the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

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The Norwich and Norfolk CAMRA Branch now has nearly 1600 hundred members. At last years Beer Festival we successfully signed up our 1500 member. This year we would like to reach 1700 members and sign up our 500 female member.

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Nationally we have over 82500 members, who are of all ages and interests, all who have a common love of Real Ale.

So why not join today? You will be helping to actively support traditional British Brewing and Pubs as well as enjoying the benefits of CAMRA membership. Without CAMRA would cask ale be available, yet alone having a beer festival to celebrate it?

I look forward to welcoming you as a new Member

Andrew



DIARY DATES

Monday 6th November - Young Members Social - Fat Cat 8 PM.

Tuesday 21st November - Branch Meeting - Mariners, Gt Yarmouth. Free transport from Norwich but contact Social Secretary Ray Parker (01603 300292) or email socialsecretary@norwichcamra.org.uk in advance to book your seat.

Friday 24th November - Mystery Coach Trip - Visiting several pubs in the Norfolk countryside. Tickets £3 from previous meetings or contact the Social Secretary to reserve seats.

Friday 1st December - First Friday Five - Details from Social Secretary.

Friday 15th December - Norwich Christmas Crawl. Details from Social Secretary.

Tuesday 19th December 8pm - Branch Meeting - Team Quiz - Buffet - Christmas Ales Festival - at the Railway, North Elmham. Free transport from Norwich, book your seat with the Social Secretary.

Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) or for Three Months Free membership (for those renewing or joining by Direct Debit) complete the Direct Debit Form. All forms should be addressed to membership secretary, Camra, 230 Hatfield Road, St Albans, Herts, AL1 4LW. Alternatively you can join online at www.camra.org.uk. Rates for single membership are £18 and joint £21. Concession rates are available on request.

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