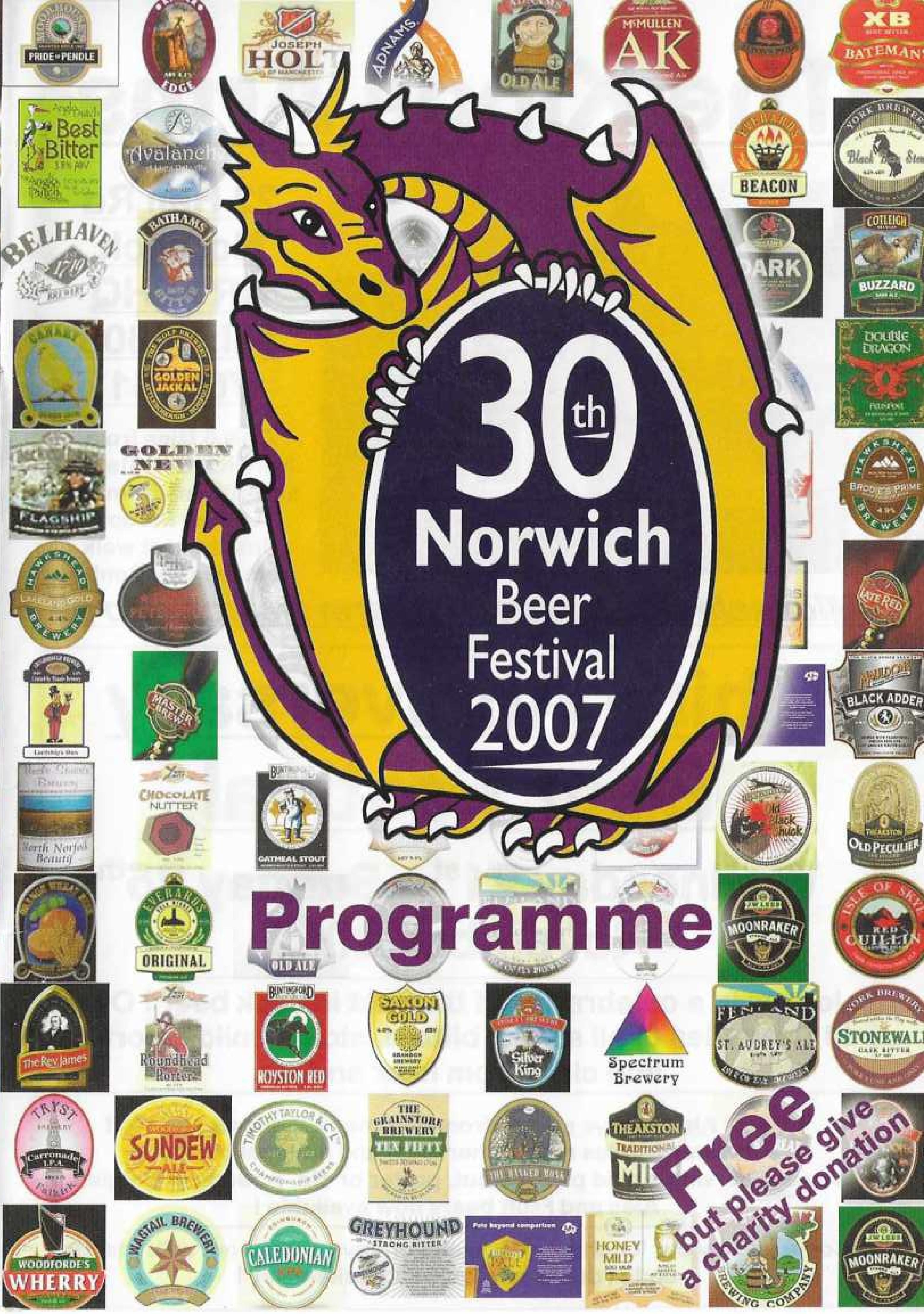




Programme



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The Kings Arms



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Michaela & Rik extend a warm welcome to all

Third Anniversary Beer Festival

Wednesday 21st – Sunday 25th
November 2007

**Join us in a celebration of the best in cask beer ! 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 !**

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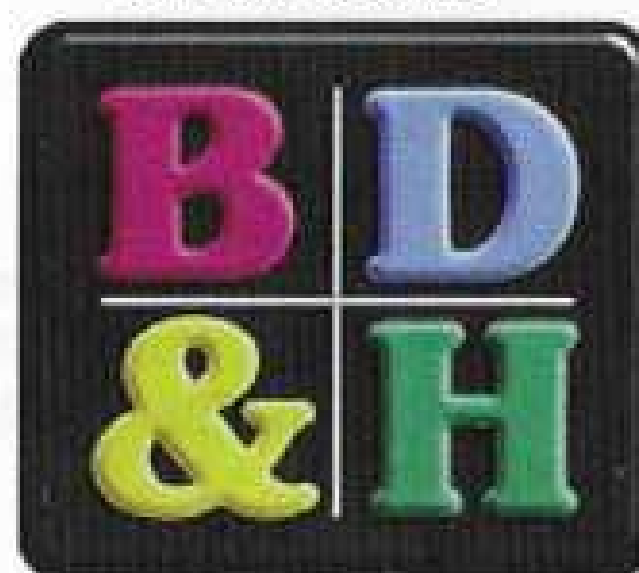
You may however like to give a donation to this year's Branch Charity, Nelson's Journey.



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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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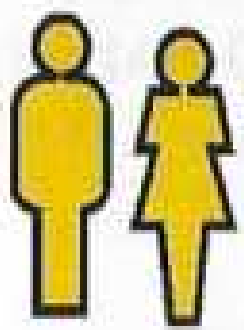
THE FESTIVAL COMPLEX



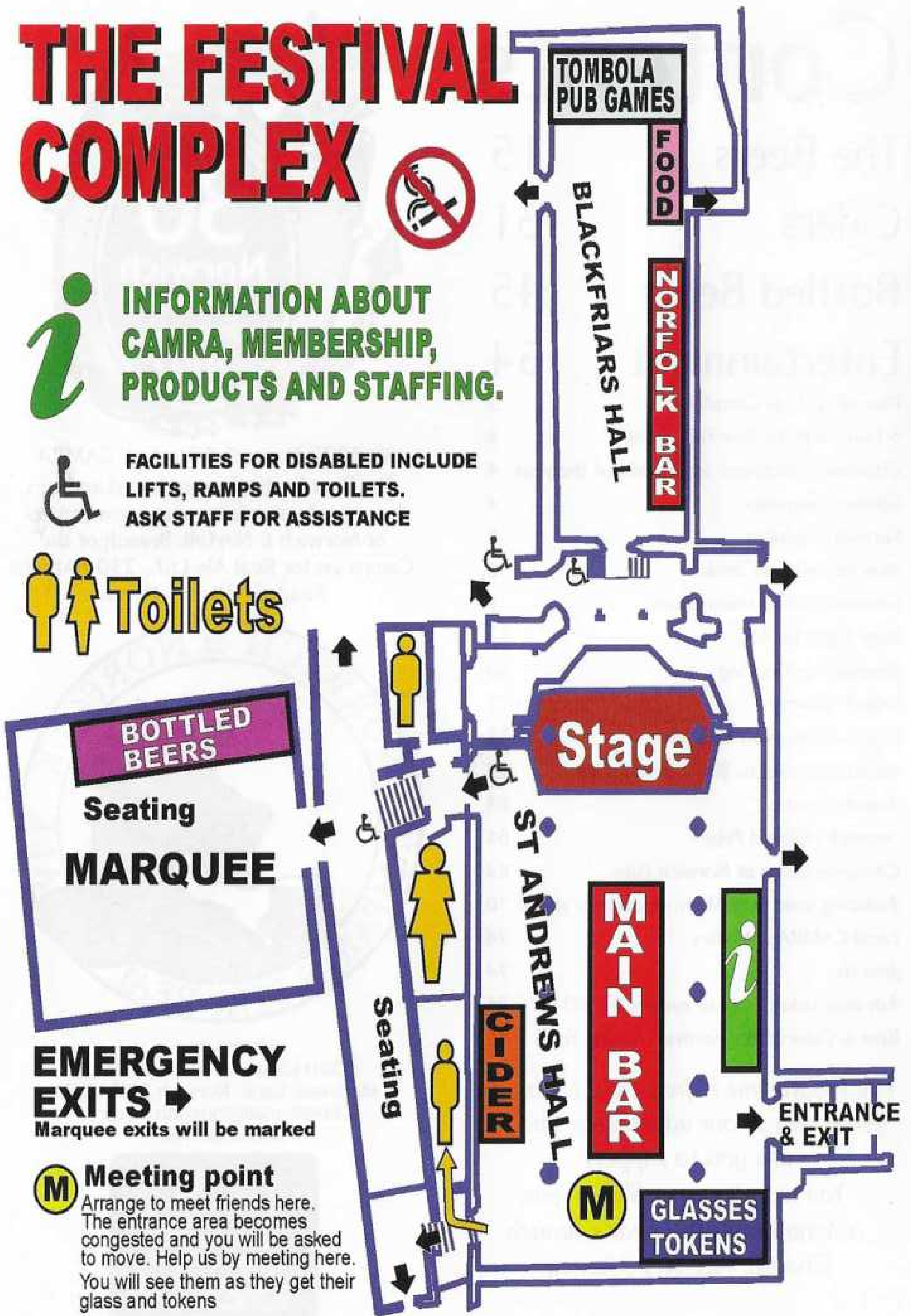
**INFORMATION ABOUT
CAMRA, MEMBERSHIP,
PRODUCTS AND STAFFING.**



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



Toilets



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:

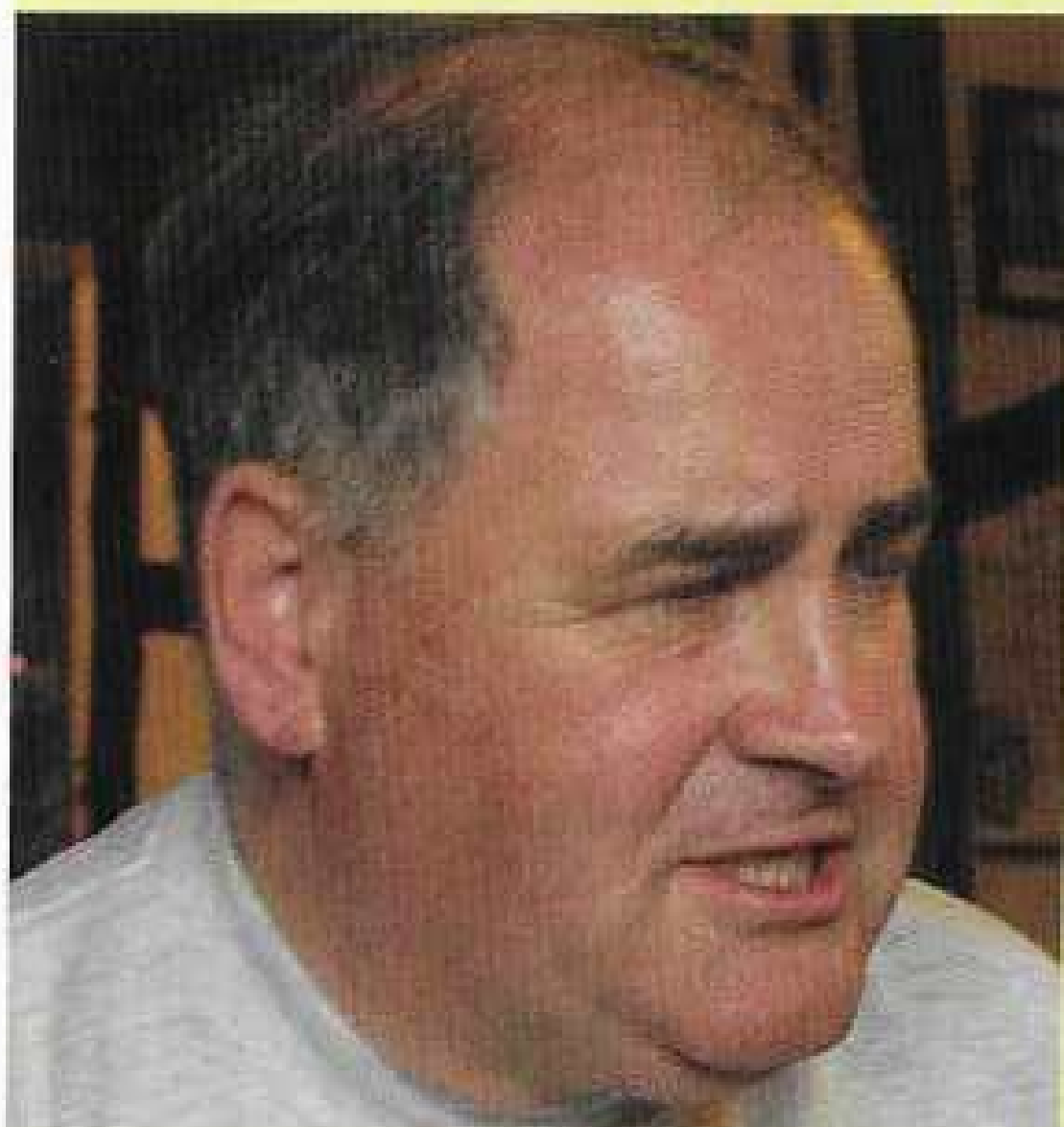
1. On entering the hall, turn left to the GLASSES and TOKENS area.
2. Pay a deposit on a glass (pint or half pint). You can keep the glass or get a full refund if you return the glass before the close of the festival.
3. At the same time purchase some tokens (each token is worth 10p and average strength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

And don't forget -

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

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

Chairman's Welcome



Welcome to the Thirtieth Norwich Beer Festival. I hope you will have a great time sampling the Ales, Ciders and foreign beers on offer in these halls.

A thirtieth anniversary is an excuse for a historical note; looking back, thirty years ago, real ale was not widely available in Norwich, so news of a pub selling ale spread like wildfire, with the inevitable result that unless you were one of the lucky few, it had all gone by the time you got there. The main brewers that served Norfolk, meanwhile, were beginning to chant their 70's/80's/90's/ 00' mantra 'there's no demand for it'. To ensure this 'essential truth', landlords who attempted to sell real ale without the brewery's permission could confidently expect to lose their pub tenancy, even if the ale was the brewery's own product!

The CAMRA answer was the first Norwich Beer Festival, held in Blackfriars Hall. We were literally swamped by the demand. So many people crowded in that customers could hardly move, let alone get to the bar and buy a drink. We learnt from that, but not so the major brewers, who continue, in denial, to insist that all the public want is low quality fizzy keg products. Our next festival did have more space available, and over the years the Norwich Beer festival has, through your support, become the fourth largest Beer festival in the country.

On a final note, all our festival staff are all volunteers – if you've ever thought of joining them, please leave us your name and address, even if you cannot help this year we'll certainly be in contact next. Better still, join CAMRA – the biggest consumer organisation in Western Europe, and reap the benefits at our membership stall.

Des O'Brien Branch Chairman

Editorial

Well another beer festival so another programme. First may I thank the advertisers for their support, it does enable us to produce a quality programme, with detailed listings as well as a mix of other editorial. I hope you will support them. The two restaurants listed have always been used by us, there is no better recommendation. The same for the pubs, most of which are in the Good Beer Guide, or reach that standard and would be in but for space limitations. The major breweries I also thank, Batemans in particular. It would be nice if more of our Norfolk breweries felt able to support us, after all the Festival is a major promotion for them, though I accept that some support the festival in other ways.

My thanks to Warren, Alan, Martin, Keith and Adrian for images and text.

New features this year include a look at the changing pub scene in Norwich. A third of our pubs have closed in the past 20 years. We have also featured the Beer shops and Brewery visitor centres which have sprung up in Norfolk. Most are well worth visiting, and not just to get stocks in for Christmas.

Finally, when plans eventually get announced for improving St Andrews & Blackfriars Hall's I hope you will make your views known. As well as being great fun for us all, the Beer Festival brings considerable economic benefits to Norfolk. It would be sad if the venue turned its back on you, the loyal customers of ours, and left the festival without a home. We are the largest single community use of the Halls, but have yet to be consulted on any proposals. We think the Halls should remain multipurpose, and not be filled with fixed seating and other structures.

PT

This year's festival

Thirty years and still going strong!. Welcolme to the Norwich Beer Festival which celebrates it's Pearl anniversary this year. As usual we hope to bring you a wide range of cask conditioned ales and natural ciders from around the country. This year has been interesting, with the problem of trying to fit as many local breweries products into such a small space. There are now twenty seven breweries producing Real Ale in Norfolk which makes a little bit of a logistical nightmare. Hopefully you wouldn't be disappointed in the choice on offer, if your favourite beer/brewery isn't there, it probably will be next year!.

The workload in organising a festival of this size doesn't seem to get any lighter, even with the accumulation of knowledge gained from previous years. Key people drop out for many reasons and it takes time to train newcomers up, but if we don't continue to replenish our "willing volunteers" at a faster rate, we as a branch will not be able to put on quite the show that you the customer have become accustomed to. But enough of the doom and gloom, yes their will be a festival next year, but after that who knows?, Especially with the options coming up for the council on the future of the hall complex.

I'll leave you to enjoy your festival now, and just say a word or two of thanks to all the brewers/publicans and especially our volunteer staff both this year and the previous thirty who have suffered gracefully in making the Norwich Beer what it is, the best festival in the country.

Martin Ward

Festival Organiser 2004 -present.

The DOVE Street Inn

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OUR NEXT BEER FESTIVAL



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to Sun 2nd DEC.



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Ady, Karen & team.

Runner up to CAMRA PUB OF THE YEAR 2006

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 (the structure the beer casks are stored on). At the end of the week local beers may also appear on the St Andrews Bar

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"

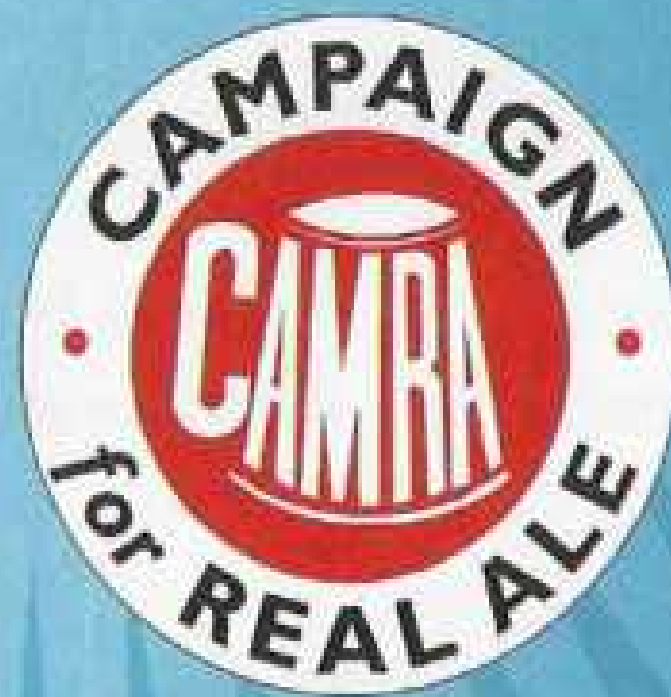
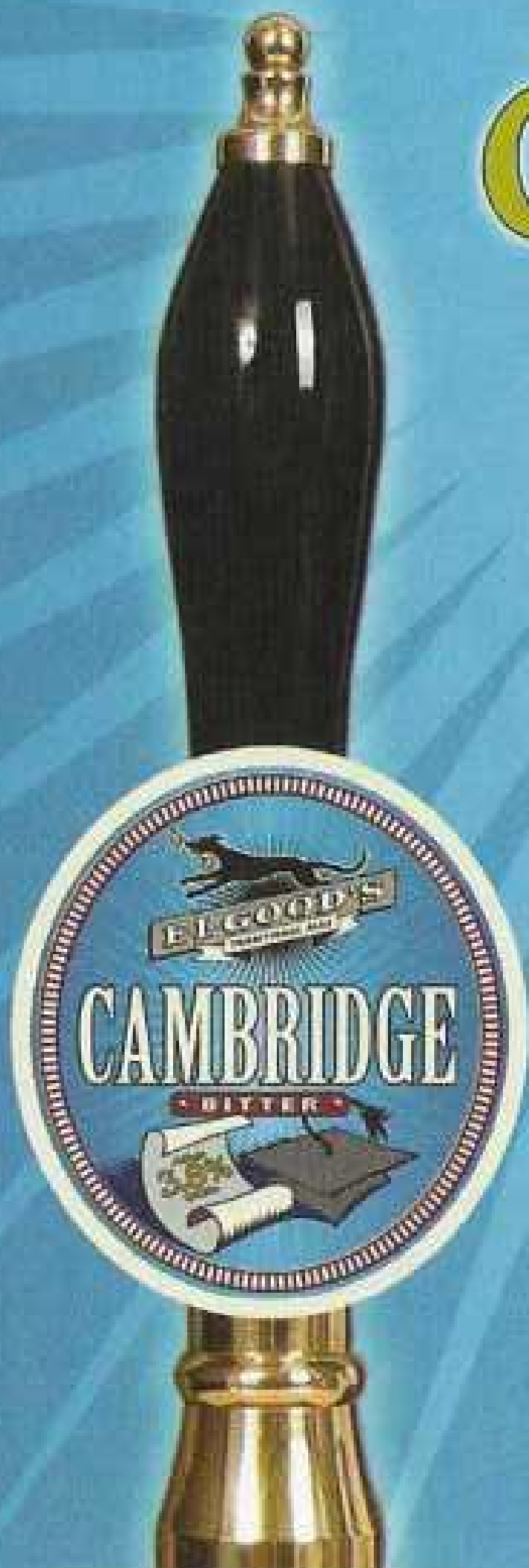


CAMBRIDGE

• BITTER •

3.8% abv

GOLD AWARD



Champion
Bitter of
Britain 2006

General Beer Festival Information

Opening times

Date	Lunchtime	Evening
Monday 22nd	Closed	5.30-11.00
Tuesday 23rd	11.30-2.30	5.30-11.00
Wednesday 24th	11.30-2.30	5.30-11.00
Thursday 25th	11.30-2.30	5.30-11.00
Friday 26th	11.30-3.00	5.30-11.00
Saturday 27th	11.30-3.00	6.00-11.00

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. Glasses from some previous festivals are available on the CAMRA Goods stall for collectors.

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). You can also get information and questions answered here.

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

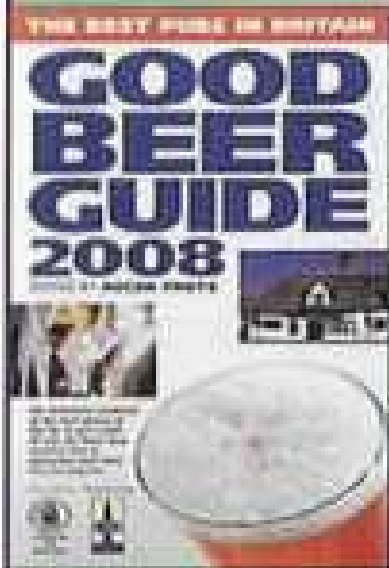
Speciality soft drinks are available in the marque. Speciality apple juice is also available from the Cider stall. Lemonade and other basic soft drinks are available on all bars at just £1 a pint.

The Railway

The Railway is a Traditional Family Pub, easily reached from Wymondham Town Centre and very close to Wymondham Railway Station. Serving a good selection of Real Ales, Fine Wines and Excellent Home Cooked Food. We have large Beer

Gardens and a new Courtyard Terrace where smoking is permitted.

We are also proud to be included in the 2008 Good Beer Guide



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www.therailwaypub.com e-mail: info@therailwaypub.com

At last there is a choice of two Independent Freehouses for all the family, offering superb standards in Real Ales Fine Wines and Traditional Home Cooked Food

The George & Dragon

The George and Dragon has recently opened following an extensive restoration throughout and is now a sister pub to the The Railway. With history going back to the fourteenth century this beautiful pub for all the family offers the same high standard of traditional home cooked food, with a large selection of Real Ales and Fine Wines. We are situated just 10 minutes from Norwich on the Lowestoft Road



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2 The Street, Thurton, Norfolk, NR14 6AL
www.thegeorgeanddragonpub.co.uk e-mail: info@thegeorgeanddragonpub.co.uk

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



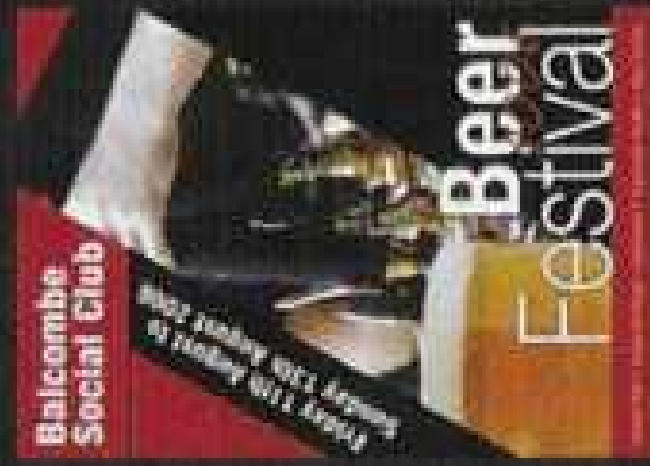
Organising a Beer Festival?

Why not let us take the strain

We can source, manage and deliver your beers (cask and bottled) and even provide an added value service of



• Barrel Ends •



• Posters •



• Tasting Sheets •



Selection Advice

Technical Support

WaverleyTBS - Passionate about Cask

Why not give Noel Ryland, our Cask Festival Manager a call on: 07771 933654 who will be happy to discuss your requirements or e-mail: noel.ryland@waverleytbs.co.uk

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.



Scottish Beer

Traditionally these have been darker and sweeter and with fewer hops than English beers, reflecting the colder climate and the need for a "warming ale". Historically beers were called by the price of a cask, so milds were known as 60/-, bitters 70/- and best bitters 80/-.



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Large range of Belgian Beers

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real ale house**

**CAMRA Good Beer
Guide Listed**

*Traditional Pub Games
Cycle Parking*

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

THE BEER LIST

ADNAM'S

Southwold, Suffolk

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.

Old

4.1 %abv, Old

Classic old ale, deep ruby brown in colour, slightly sweet and hints of plum fruitiness.

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.

TallyHo

8 %abv, Barley Wine

Rich and complex barley wine, matured for a year especially for us. Hints of sherry and complex fruitiness.

ANGLO DUTCH

Dewsbury, West Yorkshire

Best Bitter

3.8 %abv, Bitter

Malty brew with a citrus after bite. A real Northern session brew.

BATEMANS

Wainfleet, Lincolnshire

Mild

3 %abv, Dark Mild

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

XB

3.7 %abv, Bitter

A mid-brown well balanced session bitter.

Victory

5.9 %abv, Bitter

Full flavoured and aromatic strong pale ale. First brewed for our 10th Beer Festival as a bottled beer.

BATHAM

Brierley Hill, West Midlands

Mild

3.5 %abv, Dark Mild

Fruity dark brown mild.

Bitter

4.3 %abv, Bitter

A pale yellow fruity, sweetish bitter.

BEESTON

Beeston, Norfolk

Afternoon Delight

3.7 %abv, Golden Ale

Fruity golden ale.

Worth the Wait

4.2 %abv, Bitter

Golden brown in colour with a citrus and honey nose followed by a dry almost smokey bitter finish.

On the Huh

5 %abv, Bitter

Dark reddish brown in colour with a smoky malt taste.

BELHAVEN

Dunbar, Lothians

80/-

4.2 %abv, Bitter

Complex malty beer, one of the few remaining 80/- beers.

BLACKFRIARS

Gt Yarmouth, Norfolk

Yarmouth Bitter

3.8 %abv, Bitter

Amber coloured fruity bitter, last years Beer of the Festival.

Whyte Angel

4.5 %abv, Bitter

Fragrant hoppy bitter with honey notes.

Old Habit

5.6 %abv, Bitter

Strong bitter from Yarmouth.

VOTE FOR THE BEERS OF THE FESTIVAL
INSIDE THE BACK COVER

BRAINS

Cardiff , Glamorgan

Dark

3.5 %abv, Dark 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 orange fruit aroma.

BRANDON

Brandon , Suffolk

Saxon Gold

4 %abv, Golden Ale

A pale golden beer with a subtle hoppy aroma.

Rusty Bucket

4.4 %abv, Bitter

Traditional best bitter smooth on the palate and is noted for its soft, but surprisingly fruity flavour.

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.

BROUGHTON

Broughton , Borders

Clipper IPA

4.2 %abv, Bitter

Light coloured crisp hoppy beer.

Exciseman

4.6 %abv, Bitter

Dark malty brew, a traditional 80/- cask ale.

BROWN COW

Selby , North Yorkshire

After Dark Coffee Porter

5 %abv, Porter

Full flavoured porter with a not so subtle hint of coffee.

BUFFYS

Tivetshall St Mary , Norfolk

Norwich Terrier

3.6 %abv, Bitter

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

Bitter

3.9 %abv, Bitter

Pale brown beer with hoppy nose and dry bitterness.

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.

BULL BOX

Fordham , Norfolk

Bull Box Bitter

4 %abv, Bitter

A Copper coloured beer, intense hop flavouring, finishing with a clean dry bitter aftertaste.

BUNTINGFORD

Royston , Hertfordshire

Oatmeal Stout

4.4 %abv, Stout

Brewed with malted oats, and even malted rye, this is a traditional beer style without the roasted flavours normally associated with modern stouts.

Royston Red

4.8 %abv, Bitter

A ruby-red ale, with a cocktail of hops to give a pleasantly fruity hoppiness.

CAIRNGORM

Aviemore , Highlands & Islands

Black Gold

4.4 %abv, Stout

A smooth medium bodied Scottish stout with subtle bitterness giving way to late sweetness and underlying roast barley hints.

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

The Artichoke at Broome

FREEHOUSE

We always offer

8 Real Ales (4 on gravity)

3 Belgian Fruit Beers

Excellent Fine Wine List

Outstanding Selection of Malts

Open 12 - 11 All Day

(Closed Mondays except Bank Holidays)

12 - 12 Friday and Saturday

Lunches served 12noon - 2.30pm

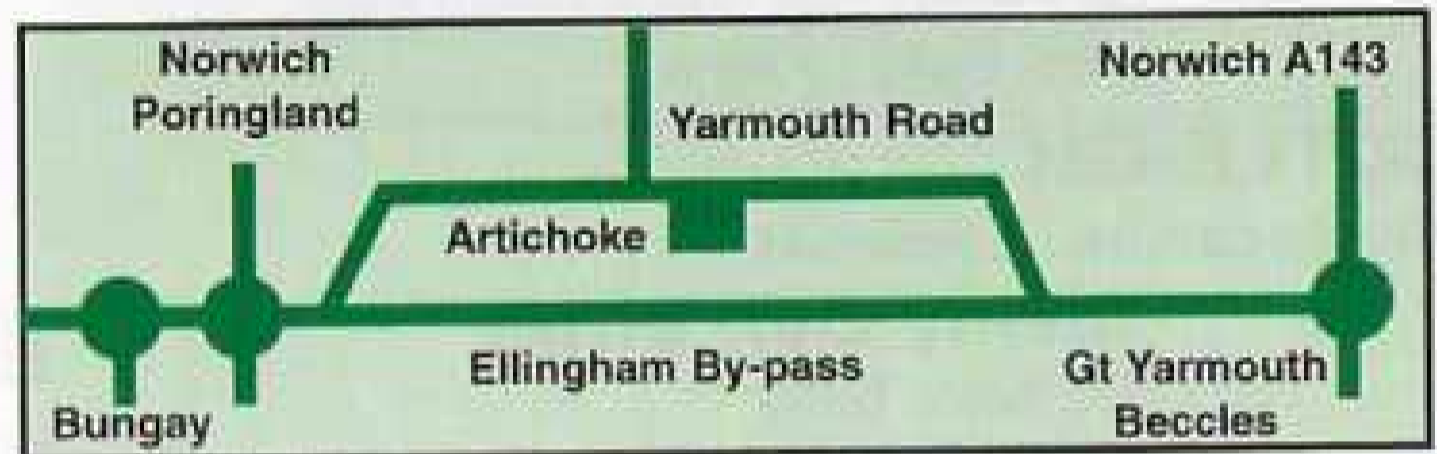
Sunday 12noon - 4pm

Evening Meals Wed - Sat 7pm to 9pm

(booking advisable)

BEER GARDEN

AMPLE PARKING



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1st ANGEL BEER FESTIVAL

Friday 16th - Sunday 18th November

Friday & Saturday: 12 noon - 12 midnight

Sunday: 12 noon - 5pm

25 cask ales & 4 ciders/perry

BBQ all sessions (by the R.A.O.B. with proceeds going to a children's charity)

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*at The Angel
Swanton Morley*



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Fax: 01362 638316
www.theangelpub.co.uk

CALEDONIAN

Edinburgh , Lothians

XPA

4.1 %abv, Golden Ale
Bittersweet golden ale from those lads up north.

Trick or Treat

4.5 %abv, Bitter
Will it be?.

CASTLE ROCK

Nottingham , Nottinghamshire

Harvest Pale

3.8 %abv, Golden Ale
Refreshing zesty citrus flavoured golden ale.

Nottingham Dark Stout

4.5 %abv, Stout
Dark heavy well hopped stout from Robin Hood country.

COTLEIGH

Wiveliscombe , Somerset

Tawny Owl Bitter

3.8 %abv, Bitter
Well balanced light copper coloured bitter.

Buzzard Dark

4.8 %abv, Old
A deep brown beer with berry fruit. The taste is oaty, toasty and full bodied.

COTTAGE

Lovington , Somerset

Normans Conquest

5 %abv, Bitter
Deep raisiny plummy fruits, subtle malts and almonds predominate.

CROUCH VALE

South Woodham Ferrers , Essex

Brewers Gold

4 %abv, Golden Ale
Superb award winning ale, golden in colour with soft fruity notes of orange and lemon, and dry aftertaste.

Top Sail

4.4 %abv, Golden Ale
A full-flavoured yet easy-drinking beer with U.S. Cascade hops

DORSET

Weymouth , Dorset

Steam Beer

4.5 %abv, Bitter
Complex best bitter with good malty taste and chocolate undertones.

ELGOOD'S

Wisbech , Cambridgeshire

Golden Newt

4.1 %abv, Golden Ale
Spritzzy golden ale with good citrus taste. Name is taken from the colony of great crested newts in the brewery gardens.

Old Black Shuck

4.5 %abv, Stout
Dry stout with five different malts, "And a dreadful thing from the cliff did spring, and its wild bark thrill'd around, His eyes had the glow of the fires below, 'twas the form of the spectre hound"

Giant Killer

4.5 %abv, Old
Festival Special.

Greyhound

5.2 %abv, Bitter
Copper red strong bitter with a distinct malty aroma, dry with soft berry flavours.

ELMTREE

Snetterton , Norfolk

Bitter

4.2 %abv, Bitter
New brewery based at Snetterton, Norfolk.

Dark Horse Stout

5 %abv, Stout
Strikingly different stout.

EVERARDS

Enderby , Leicestershire

Beacon

3.8 %abv, Bitter
Burton style pale amber bitter, light and refreshing.

Old Original

5.2 %abv, Bitter
Full bodied mid brown bitter with well balanced maltiness.

When we are Busy please dont ask for beers a long way from your area of the bar, and after service move away to allow others to be served

The Kings Head

KEG FREE HOUSE

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

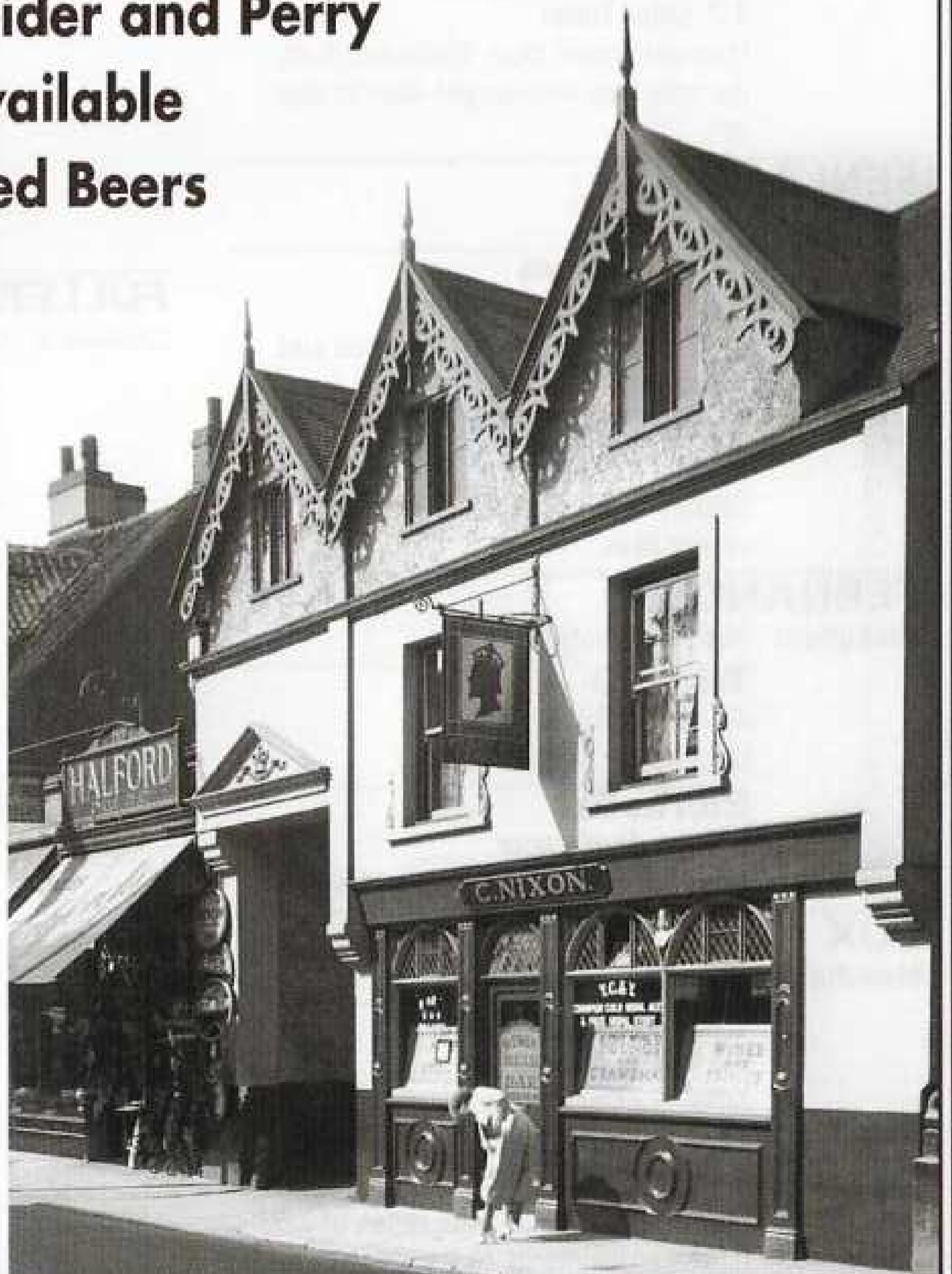
Run by enthusiastic drinkers and **CAMRA** members.

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- **Norfolk Ales, Cider and Perry**
- **Mild always available**
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- **Belgian Beers**
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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

FAT CAT BREWERY

Norwich , Norfolk

Where's The Cat

4.2 %abv, Bitter

Festival special brewed for us.

Fat Cat Stout

4.6 %abv, Stout

A bittersweet stout with a taste of burnt toast, caramel and liquorice, and a smooth malty finish.

Marmalade Cat

5.2 %abv, Fruit

One of last year's award winners. Colin can you put any of this on yer toast?

FELINFOEL

Felinfoel , West Wales

Double Dragon

4.2 %abv, Bitter

Premium welsh beer, malty and fruity, the only way we can get Alan to shut up!

FENLAND

Ely , Cambridgeshire

St Audreys

3.9 %abv, Bitter

An IPA style ale, amber coloured and well rounded hoppy bitter.

Sparkling Wit

4.5 %abv, Wheat

Slightly sweet and citrus flavoured wheat beer.

FERNANDES

Wakefield , West Yorkshire

Triple O

4.1 %abv, Bitter

Light hoppy session beer.

Bierkeller

5 %abv, Real Lager

A European lager, brewed in Wakefield

FOX

Heacham , Norfolk

Festival Special

4.3 %abv, Bitter

Xmas special with hazelnuts.

Green Bullet

5.1 %abv, Bitter

Unusual fruit aroma with notes of wild strawberries, malty to the taste.

Nelsons Blood

5.1 %abv, Spice

A deep reddish orange coloured ale with a malty, yet spicy aroma of cough candy, cloves, cinnamon and liquorice plus a rich molasses, rum-like taste.

IPA

5.2 %abv, Bitter

Nineteenth century recipe with a dry zesty fruit aroma and buttery malt taste.

FRONT STREET

Binham , Norfolk

Binham Cheer

3.9 %abv, Golden Ale

Deep golden ale, good flavour for it's strength.

Callums Ale

4.3 %abv, Bitter

Dry copper coloured ale with a crisp malty toffeeish flavour.

China Gold

5 %abv, Golden Ale

Pale coloured beer, flavoured with Chinese spice and a hint of ginger

FULLER'S

Chiswick , London

Chiswick

3.5 %abv, Bitter

Easy drinking beer with a little sweetness but nice mix of Goldings hops at the end.

Mr Harry

4.8 %abv, Bitter

Rich nutty beer, a firm favourite.

London Porter

5.4 %abv, Porter

Smooth rich and chocolately with a hint of coffee in the aftertaste.

Vintage

8.5 %abv, Barley Wine

Limited brew, get it here while you can, full of fruitiness with a good dry hop finish.

FYNE

Cairndow , Strathclyde

Maverick

4.2 %abv, Bitter

Reddish mahogany in colour with warm roast malt flavours.

Avalanche

4.5 %abv, Bitter

Light pale ale with citrus aroma of tropical fruits leading to a hoppy bitter finish.



Christmas 2007

May we take this opportunity to tempt you to book with us for your Christmas get together. Our restaurant dining room will sit up to 40

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CHRISTMAS MENU

Glass of mulled wine on arrival

Starters

Roasted butternut squash & chilli soup with crusty farmhouse bread Rich chicken liver, bacon & brandy pate, caramelised onions & crostini
Baked flat bread with feta cheese, olives, rocket and balsamic

Mains

Roasted breast of turkey, stuffing & the finest pork chipolatas wrapped in bacon with sweet cranberry gravy
Fillet of beef Wellington wrapped in parma ham with a rich béarnaise sauce
Baked salmon fillet with a shallot & champagne sauce
Slow roasted marrow filled with a leek, lemon & parmesan risotto. Finished with melted mozzarella

Dessert

Traditional Christmas pudding with a rich brandy sauce
Dark chocolate & Baileys torte with Chantilly cream
Selection of mature cheeses, biscuits & apple
Fresh coffee & mince pies to finish

GEORGE WRIGHT

Rainford , Merseyside

Pipe Dream

4.3 %abv, Bitter

Light and fruity ale with a hint of grapefruit.

GRAIN

Harleston , Norfolk

Oak

3.8 %abv, Bitter

Well balanced session beer with a hint of spiciness, goes well with sausages apparently.

Festival Special

4.5 %abv,

Tamarind IPA

5.5 %abv, Bitter

Nice amber orange coloured IPA with a hint of citrus to the flavour.

GRAINSTORE

Oakham , Rutland

Gold

4.5 %abv, Bitter

Orange coloured bitter with complex blend of malt and sweetness.

1050

5 %abv, Bitter

Full bodied mid brown beer with bitter sweet finish. Brewed somewhere in Rutland?

GREEN JACK

Lowestoft , Suffolk

Canary

3.8 %abv, Golden Ale

Immensely hoppy golden ale with a hint of spice.

Orange Wheat

4.2 %abv, Wheat

Very popular wheat beer with a mandarin flavour. Keep on peelin' Tim.

Mahseer

5 %abv, Bitter

An IPA.

Ripper

8.5 %abv, Barley Wine

Sweet fruits and toffee predominate in this award winning ale, not for novices eh Chris.

GREEN OAK OF JACKHAM

Lowestborough , Suffoshire

Warthog

13.5 %abv, Barley Wine

Is it a beer?, definitely one for the connoisseur, drink very carefully.

GRIBBLE

Oving , West Sussex

Bashful Beaver

4.3 %abv, Bitter

Amber coloured beer with a smooth toffee and nutty malt flavour.

Plucking Pheasant

5.2 %abv, Bitter

A light dry hopped beer

HAMPSHIRE

Romsey , Hampshire

Strong's Best Bitter

3.8 %abv, Bitter

Named after the original Romsey brewery, tawny coloured bitter with predominantly malty taste.

Pride of Romsey

5 %abv, Bitter

Strong citrus aroma leads to a well balanced mixture of fruit and hops.

HARVEYS

Lewes , East Sussex

Best Bitter

4 %abv, Bitter

Full bodied brown bitter with dry aftertaste.

Old

4.3 %abv, Old

More like an old style mild, dark and nutty.

HARVIESTOUN

Dollar , Clackmannanshire

Ptarmigan

4.5 %abv, Bitter

Well balanced bitter sweet beer, hoppy and malty.

Old Engine Oil

6 %abv, Bitter

Smooth strong and dark, chocolately but bitter, just like engine oil...

VOTE FOR THE BEERS OF THE FESTIVAL
INSIDE THE BACK COVER



MARINERS

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Christmas Beer Festival

25 Christmas Beers

Come and see Santa empty his sacks early

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Great Yarmouth's premier ale house

8 real ales

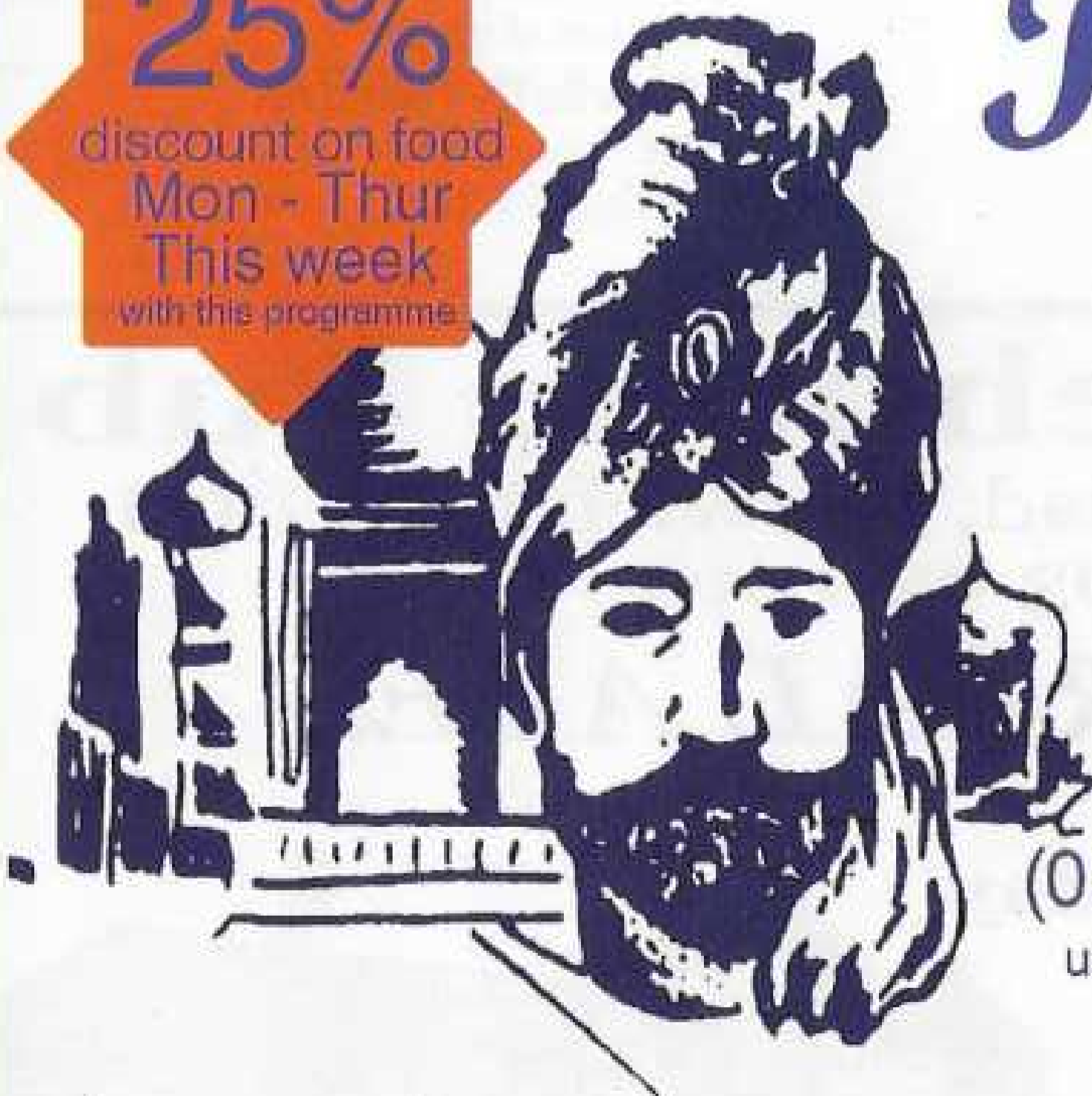
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19 PRINCE OF WALES ROAD, NORWICH

HAWKSHEAD

Hawkshead, Cumbria

Lakeland Gold

4.4 %abv, Golden Ale

Hoppy bitter golden ale, Champion Best Bitter SIBA 2005.

Brodies Prime

4.9 %abv, Old

A dark premium beer with an unusual medley of flavours. It is rich and malty with a roasted stout-like edge, yet also light and dry with spiciness and fruit.

HEREWARD

Ely, Cambridgeshire

Bitter

3.5 %abv, Golden Ale

Golden fruity beer.

HIGHGATE

Walsall, West Midlands

Davenports Original

4 %abv, Bitter

Based on the original Davenports recipe, this classic copper coloured ale is full-bodied, with a palate rich in malt and fruit, balanced by a satisfying bitter finish.

HIGHLAND

Birsay, Orkney

Dark Munro

4 %abv, Stout

Very drinkable stout with lots of roast and an aroma of summer fruits.

HIGHLAND

Birsay, Orkney

St Magnus

4.5 %abv, Bitter

Complex tawny coloured bitter.

HOLT

Cheetham, Gt Manchester

Bitter

4 %abv, Bitter

Copper coloured, uncompromisingly bitter beer.

HOOK NORTON

Hook Norton, Oxfordshire

Hooky Bitter

3.4 %abv, Bitter

Classic golden session bitter, hoppy and fruity.

Flagship

5.3 %abv, Bitter

Flagship is an India Pale Ale style of beer – strong in alcohol, and very hoppy. Admiral hops contribute to a full fruity mouth feel, and a sweet fruity aroma

HUMPTY DUMPTY

Reedham, Norfolk

Lemon & Ginger

4 %abv, Fruit

Amber coloured beer with a refreshing bitterness with a taste of citrus lemon and hint of ginger.

Norfolk Nectar

4.6 %abv, Golden Ale

Malty golden ale.

The Gatehouse Pub

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01603 620340

FOUR REAL ALES

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Friday and Saturday

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12 to 11 Sunday to Thursday

12 to 12 Friday and Saturday

Plenty of parking space



Hop Harvest Gold

5 %abv, Golden Ale

New Festival special, straw coloured ale using the first batch of WTB Goldings hops.

Porter

5.4 %abv, Porter

Traditional London style porter with chocolate and coffee notes leading to nice delicate hop finish.

HYDES

Manchester , Gt Manchester

Light Mild

3.5 %abv, Light Mild

Classic light mild ale, with a fresh lemon fruit taste.

Original Bitter

3.8 %abv, Bitter

Pale brown beer with malty nose yet still bitter at the finish.

ICENI

Mundford , Norfolk

Honey Mild

3.6 %abv, Dark Mild

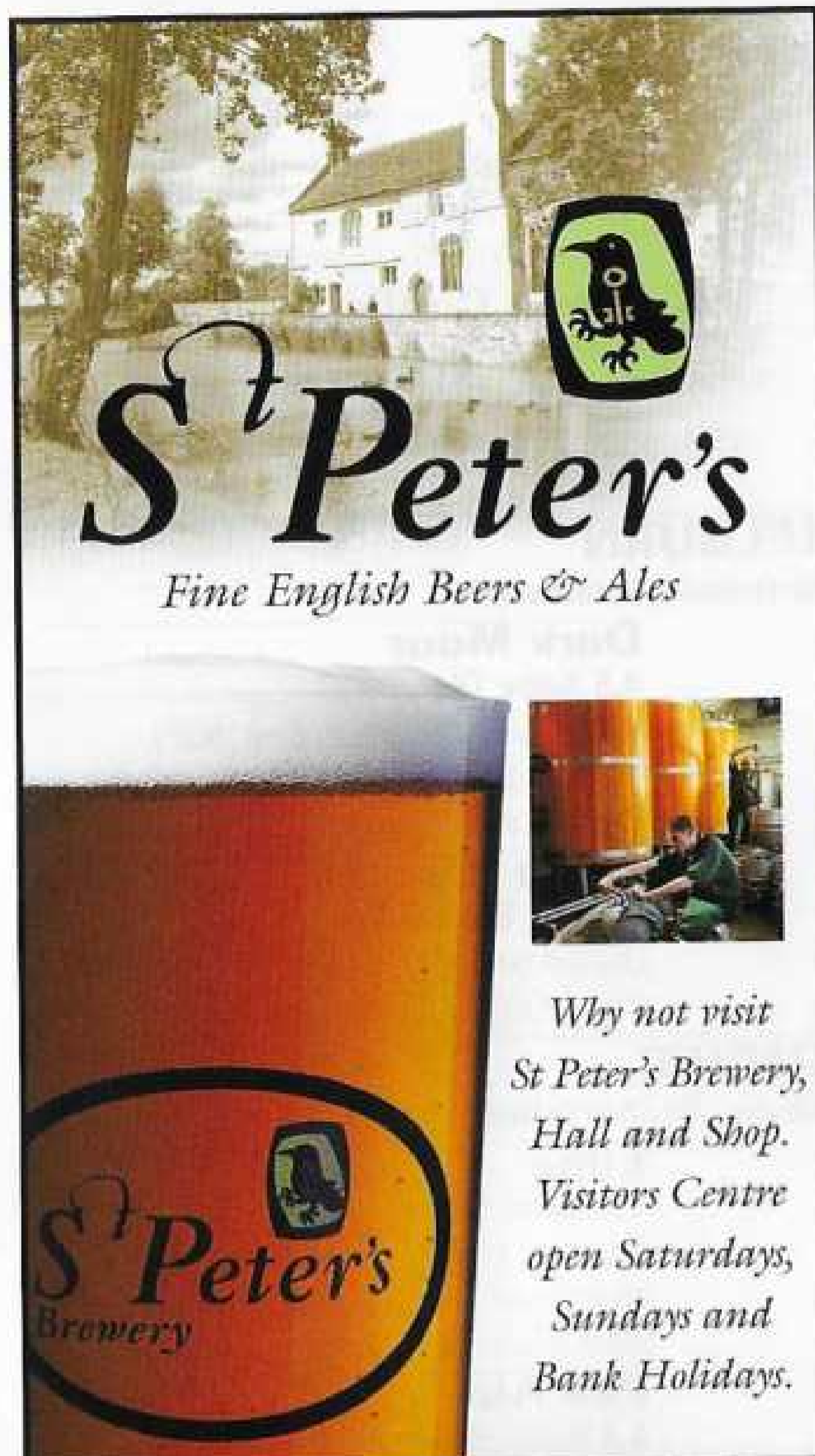
A dark mild charged with honey.

Raspberry Wheat

5 %abv, Wheat

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

VOTE FOR THE BEERS OF THE FESTIVAL
INSIDE THE BACK COVER



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ISLE OF SKYE

Uig , Isle of Skye

Red Cuillin

4.2 %abv, Bitter

A light and fruity tawny red coloured ale.

Black Cuillin

4.5 %abv, Old

Full bodied Scottish old ale with complex flavour of malt and fruit to be discovered.

KELBURN

Barrhead , Strathclyde

Dark Moor

4.5 %abv, Old

A beautifully balanced dark, fruity ale with undertones of liquorice and blackcurrant.

Carte Blanche

5 %abv, Golden Ale

Dry full bodied golden ale named after Paisley's river, White Cart Water.

KINVER

Kinver , Staffordshire

Edge

4.2 %abv, Bitter

Copper coloured ale with good hoppy aroma and a flowery fruity taste. Named after a local beauty spot.

Pail Ale

4.4 %abv, Bitter

Very pale bitter ale with a hint of citrus.

LEES

Middleton Junction , Gt Manchester

Moonraker

7.5 %abv, Barley Wine

A firm festival favourite, rich malty and fruity.

MARSTON'S

Burton upon Trent , Staffordshire

Bass

4.4 %abv, Bitter

Pale brown beer with fruity aroma

MAULDONS

Sudbury , Suffolk

Silver Adder

4.2 %abv, Bitter

Brewed to celebrate the company's 25th anniversary

Octoberfest

5 %abv, Bitter

A smooth strong bitter beer with a soft hoppy aroma that gives a lingering finish.

Black Adder

5.3 %abv, Stout

Wouldn't be a festival without this, now would it?. Caramel, malt, blackcurrant and more.

MCMULLEN

Hertford , Hertfordshire

AK

3.7 %abv, Mild

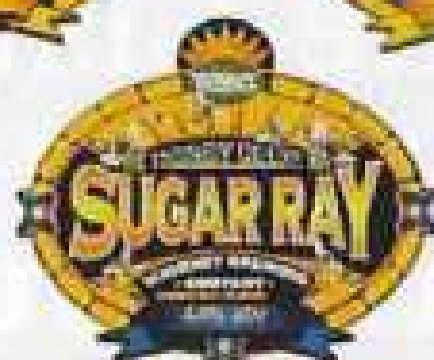
A rare light mild. A carefully balanced mixture of pale ale and chocolate malts to give a soft malty taste, while WGV hops give a light fragrant aroma and clean finish.

WAVENEY BREWING COMPANY

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Good Choice of Guest Beers

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Hope & Glory

4.1 %abv, Golden Ale

Subtle blend of Progress whole leaf hops combined with pale ale malt and crystal malt give the beer a rich golden colour and distinctive taste.

MIGHTY OAK

Maldon , Essex

Oscar Wilde

3.7 %abv, Dark Mild

Dark ruby amber mild with a hint of coffee and chocolate aroma and slight bitterness.

Maldon Gold

3.8 %abv, Golden Ale

Golden yellow colour, fruity with a citrus lemon tang and biscuit malt after taste.

MOORHOUSES

Burnley , Lancashire

Pride of Pendle

4.1 %abv, Bitter

Well balanced amber best bitter.

Pendle Witches Brew

5.1 %abv, Bitter

Dark full bodied ale with plenty of malt, complex and popular.

MUSEUM

Burton upon Trent , Staffordshire

Worthington 'E'

4.8 %abv, Bitter

An aroma of apples and bananas followed by a slightly sweet buttery flavour, a lost classic.

No 1 Barley Wine

10.5 %abv, Barley Wine

A proper barley wine , deep mahogany in colour with an aroma of sweetness and hops balanced by distinctive treacle toffee almost marmite flavour.

NETHERGATE

Clare , Suffolk

Pub Boar

4.3 %abv, Bitter

We all know one of these?

Essex Border

4.8 %abv, Golden Ale

A golden beer, drinking more like a best bitter than its strength suggests.

Umbel Magna

5 %abv, Spice

Brewed to a 1750 recipe, this is Owld Growler with added coriander, a classic.

Stour Valley Porter

6.2 %abv, Porter

Dark ruby red porter, that is matured for three months, full of flavour.

OAKHAM

Peterborough , Cambridgeshire

JHB

3.8 %abv, Golden Ale

Light citrus flavoured golden style bitter, very popular.

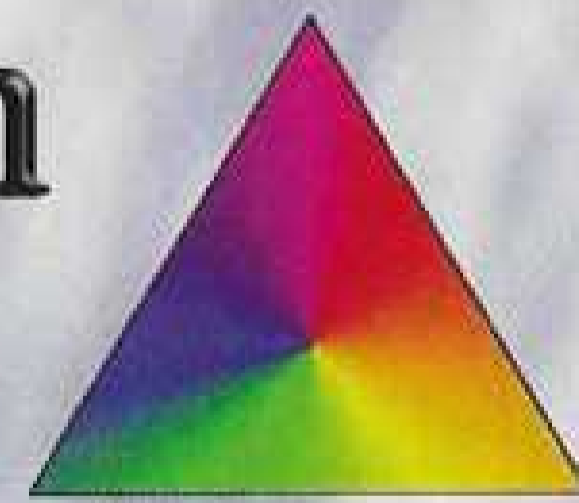
3 Witches

4.4 %abv, Bitter

Gentle orange aroma, soft caramel melts to a drying finish.



Spectrum BREWERY



Brewers of Organic and award winning quality ales.

Old Stoatwobbler Champion Beer Of East Anglia 2006

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Dark Fantastic

Light Fantastic

XXXX

Bezants

WIZZARD

42

Black Buffle

TRIP HAZARD

Now available in bottles too!

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O'HANLON'S

Whimble , Devon

Firefly

3.7 %abv, Bitter

Malty and fruity bitter with hints of orange.

Yellow Hammer

4 %abv, Golden Ale

Very popular last year, smooth pale and yellow, might even get to try some myself.

Dry Stout

4.2 %abv, Stout

Dark and malty with plenty of roast flavour's, reminds you of a certain well know Irish beer.

OKELLS

Douglas , Isle of Man

Mild

3.4 %abv, Dark Mild

Dark reddish brown mild with a hint of Seville oranges.

OLD CHIMNEYS

Market Weston , Suffolk

Natterjack

5 %abv, Bitter

Full bodied premium ale with a hint of spice and caramel.

Pale Ale

6.5 %abv, Bitter

Midway between bitter a and an IPA, golden amber in colour with sweetish taste.

Good King Henry

9 %abv, Stout

An imperial stout, deep black with blackberry and liquorice flavours, not for you Douglas.

OLDE SWAN

Dudley , West Midlands

Original

3.5 %abv, Light Mild

Straw coloured light mild with a tangy flavour.

Entire

4.4 %abv, Bitter

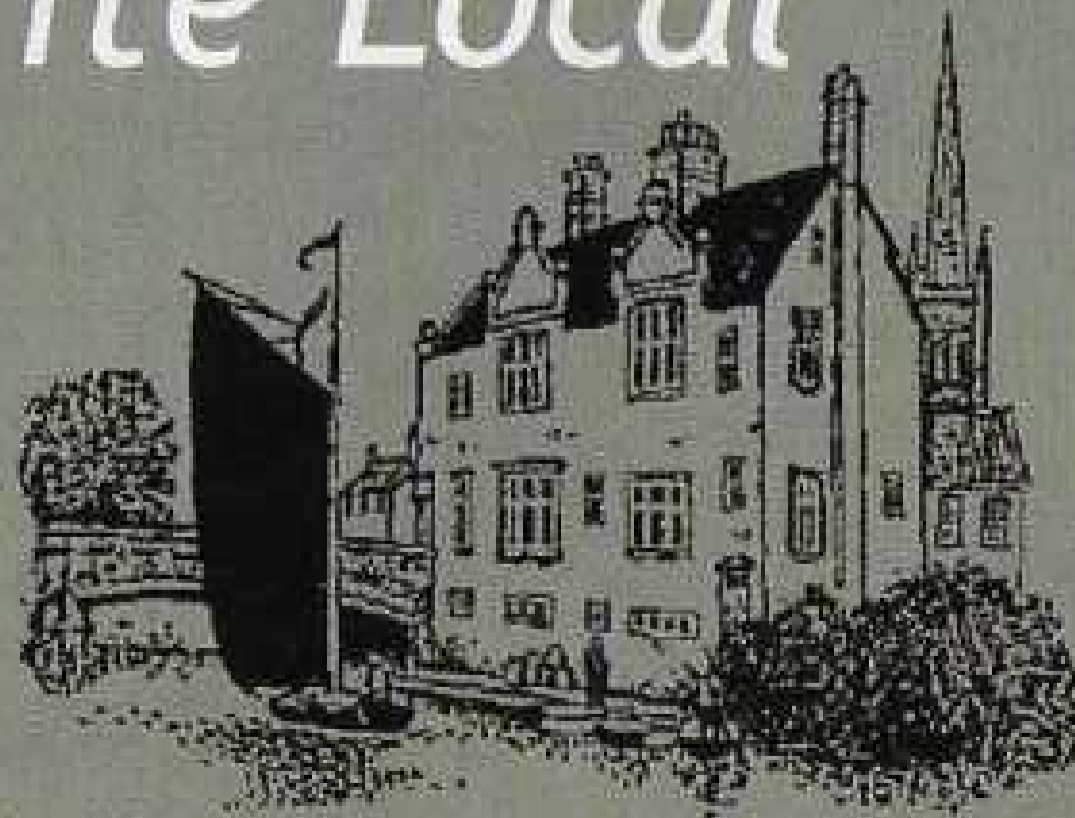
Amber coloured premium bitter with a slight sweetness to it.

THE RIBS

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OSSET

Ossett , West Yorkshire

Silver King

4.3 %abv, Real Lager

Crisp, dry flavour and citrus fruity aroma in this real lager.

Warhorse

5 %abv, Bitter

A powerful dark bitter, brewed using the Cascade hop. Citrussy and robust.

OULTON ALES

Oulton Broad , Suffolk

Bitter

3.5 %abv, Bitter

Fruity amber coloured bitter.

Wet & Windy

4.3 %abv, Bitter

Oulton broad certainly is in October.

Gone Fishing

5 %abv, Bitter

Dark brown bitter with slightly citrus taste.

PITFIELD

Colchester , Essex

1850 London Porter

5 %abv, Porter

Dark brown almost black beer with a chocolate malty flavour.

IPA

7 %abv, Bitter

New beer from this well established micro.

POTBELLY

Kettering , Northamptonshire

Ambrosia

4 %abv, Light Mild

Amber coloured mild with fruit and caramel notes.

Eastfield IPA

7.5 %abv, Bitter

Named after a local punk band, notes of green apple and citrus, with an almost grape like taste.

ROSARY



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95 ROSARY ROAD, NORWICH

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Good Beer Guide recognised, Again!

PURPLE MOOSE

Porthmadog , North West Wales

Glaslyn

4.2 %abv, Bitter

Fruity taste with lemon and grapefruit flavours, named after the mighty Afon Glaslyn which flows from 'yr Wyddfa' (Snowdon) to Porthmadog.

RAILWAY TAVERN

Brightlingsea , Essex

Crab & Winkle Mild

3.7 %abv, Dark Mild

Very famous, very dark, rich, with lots of burnt, smoky malt.

Fireside Porter

4.3 %abv, Porter

A new beer from Brightlingsea.

REEPHAM

Reepham , Norfolk

Rapier

4.2 %abv, Bitter

Complex amber coloured brew, with smoky bitter overtones.

ROBINSON'S

Stockport , Cheshire

Unicorn

4.2 %abv, Bitter

Fruity sweet golden bitter

Old Tom

8.5 %abv, Barley Wine

Warming peppery notes with a dark chocolate feel of molasses to finish.

SARAH HUGHES

Sedgley , West Midlands

Sedgeley Surprise

5 %abv, Bitter

Bittersweet hoppy ale.

Dark Ruby Mild

6 %abv, Dark Mild

A dark ruby strong ale with rich malty flavour.

SHEPHERD NEAME

Faversham , Kent

Masterbrew

3.7 %abv, Bitter

A clean, dry, refreshing, session bitter, having a touch of sweetness.

Late Red

4.5 %abv, Bitter

A deep sweetness combining burnt notes with toffee and honey characterise this Autumn ale

SPECTRUM

Tharston , Norfolk

Dark Fantastic

3.5 %abv Dark Mild

Dark ruby coloured beer, with caramel toffee aroma and hints of berry fruit.

Black Buffle

4.5 %abv, Porter

Dark chocolate and liquorice are present in this deep red porter along with coffee dryness.

Old Stoatwobbler

6 %abv, Old

Complex brew of dark chocolate, morello cherry and raisin vying along with banana, malt and hops.

Blinder

8.5 %abv, Bitter

Brewed only twice an year and we have some again aren't we lucky.

ST AUSTELL

St Austell , Cornwall

Black Prince

4 %abv, Old

Malty brew with caramel sweetness and slight hint of toffee.

The Stammers family welcome you to

THE ANGEL INN



Freehouse Larling Norfolk

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

An amazing 3 course Christmas Menu

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Good selection of whiskys

Real Fires En Suite Accommodation

15th Annual Beer Festival 2008

31st July to 2nd August 2008- Live Music etc.

Telephone **01953 717963**

Proper Job

4.5 %abv, Bitter

Proper Job is dedicated to the 32nd (Cornwall) Regiment who stoutly defended their garrison during the Indian Mutiny in 1857-58. An authentic IPA brewed with Cornish spring water and malt.

ST PETER'S

South Elmham , Suffolk

Mild

3.7 %abv, Dark Mild

Bitter but sweet traditional mild

Organic Ale

4.5 %abv, Bitter

Refreshing ale brewed with organic Target hops.

Golden

4.7 %abv, Golden Ale

Amber coloured full bodied golden ale with strong hop bouquet.

TAYLOR

Keighley , West Yorkshire

Golden Best

3.5 %abv, Light Mild

Clean tasting light mild with a slight hint of fruitiness alongside background malt and hops.

Ram Tam

4.3 %abv, Old

Dark brown beer with reddish tinge and sweet chocolate toffee flavours

THEAKSTON

Masham , North Yorkshire

Mild

3.5 %abv, Dark Mild

Rich and smooth with an almost liquorice taste follow a good dose of hops and malt.

Old Peculiar

5.6 %abv, Bitter

Full bodied dark brown strong ale with roast coffee and complex fruitiness. Isn't that correct Alexis?

VOTE FOR THE BEERS OF THE FESTIVAL
INSIDE THE BACK COVER



The Nelson

A Community Pub run by devotees of real ale

Opening Times: 12 midday to 12 midnight Mon to Sunday

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THORNBRIDGE

Ashford in the Water , Derbyshire

Jaipur IPA

5.9 %abv, Bitter

Award winning IPA with a fine blend of citrus fruits mixed together with a sweet bitter finish.

Saint Petersburg

7.7 %abv, Stout

Full blooded Imperial stout with a rich mixture of coffee, liquorice and malt.

TIPPLES

Acle , Norfolk

Hanged Monk

3.8 %abv, Dark Mild

Named after a ghost story from the Norfolk Broads. Deep colour and gently hopped to give a sweet mild flavour and a good malty nose.

Elm Hill Gold

4 %abv, Golden Ale

News to me that there is, perhaps it's a shop.

Lady Evelyn

4.7 %abv, Golden Ale

Very pale, straw coloured ale with a long dryish finish and a beautiful floral hop aroma

Jacks Revenge

5.8 %abv, Bitter

Deep, dark strong ale with a long malty finish named after another ghostly going on.

Black Moth

8 %abv, Stout

Russian stout.

TITANIC

Burslem , Staffordshire

Mild

3.5 %abv, Dark Mild

Classic dark mild, lots of roast with a hint of bitterness.

Lordships Own

5 %abv, Bitter

Rich and smooth the complexities of a fine Christmas Pudding, ruby red in colour, fierce spicy hops and mellow roast barley.

TRIPLE FFF

Four Marks , Hampshire

Altons Pride

3.8 %abv, Bitter

Clean tasting golden brown session beer malty with a hint of citrus.

Witches Promise

6 %abv, Bitter

Brilliantly complex brew, mid brown, with an essence of dried fruits, leading to a toffee, slightly nutty flavour.

TRYST

Larbert , Central Scotland

Brockville Mild

3.8 %abv, Dark Mild

A dark ruby coloured full tasting session ale with hints of liquorice and roasted grains plus an edge of bitterness giving character to this ale.

Carronade IPA

4.2 %abv, Bitter

Packed full of citrus flavours from the distinctive Washington state hops used, combined with pale malt and Carron valley water.

UNCLE STUARTS

Lingwood , Norfolk

North Norfolk Beauty

3.8 %abv, Bitter

A Light Refreshing Session Ale.

Pack Lane

4 %abv, Dark Mild

A dark reddish brown mild with a hint of spice.

Norwich Cathedral

6.5 %abv, Bitter

Strong bitter

Christmas

7 %abv, Old

Xmas by mane xmas by nature but with loads of coffee flavour and medium bitterness.

VALE

Haddenham , Buckinghamshire

Black Beauty Porter

4.3 %abv, Porter

Complex black coloured porter, with good roast flavours.

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WAGTAIL

Old Buckenham , Norfolk

English Ale

4.2 %abv, Porter

Cross between an old and porter.

Black Shuck

4.5 %abv, Stout

Named after the Beast of Bungay.

WAVENEY BREWING

Earsham , Norfolk

East Coast Mild

3.8 %abv, Dark Mild

Lovely jubbly, helped us win the rowly bowly cup.

Lightweight

3.9 %abv, Golden Ale

Light and golden coloured with a hint of strawberries.

Festival Special

4.1 %abv, Bitter

Yet to be sampled - let us know what you think.

WHITSTABLE

Grafty Green , Kent

Bohemian

4.9 %abv, Real Lager

Cask conditioned lager.

Raspberry Wheat

5.2 %abv, Wheat

It's raspberry and made using wheat!!.

WHY NOT

Norwich , Norfolk

Roundhead Porter

4.5 %abv, Porter

A traditional deep ruby old London porter style beer.

Chocolate Nutter

5.5 %abv, Old

Chocolate malt dominates this dark, chocolate brown coloured beer.

WILLIAMS

Alloa , Central Scotland

Roisin Tayberry

4.2 %abv, Fruit

Very nice this one try it, a ginger coloured beer. The aroma has elderberry and pleasant sweet fruit. The taste is subtle sweetness of tayberry.

WINTER'S

Norwich , Norfolk

Golden

4.1 %abv, Golden Ale

Derived from a blend of American, Slovenian and English Hops, slight banana/toffee flavour follows a hoppy bitterness.

Revenge

4.7 %abv, Bitter

Pale brown in colour, with blackcurrant notes and a bittersweet background.

WISSEY VALLEY

Stoke Ferry , Norfolk

Capt Grumpy's Best

3.9 %abv, Bitter

Late hopped this is a full flavoured amber coloured session ale.

Festival Special

5.3 %abv, Bitter

????

Cherry Stout

6.3 %abv, Stout

Black brown in colour , toasted malt will a subtle hint of cherries, then chocolate.

WOLF

Attleborough , Norfolk

Jackal

3.7 %abv, Golden Ale

Very popular golden ale, with a hint of lemon amongst the hops.

Bitter

3.9 %abv, Bitter

Well balanced mix of hops and malt with a grainy feel.

Straw Dog

4.5 %abv, Wheat

Award winning wheat beer with hints of grapefruit and lemon amongst the slight bitterness.

Wild Moild

4.8 %abv, Dark Mild

Dark brown and creamy strong mild, with a bitter finish to complement the taste of molasses.

When we are busy please dont ask for beers a long way from your area of the bar, and after service move away to allow others to be served

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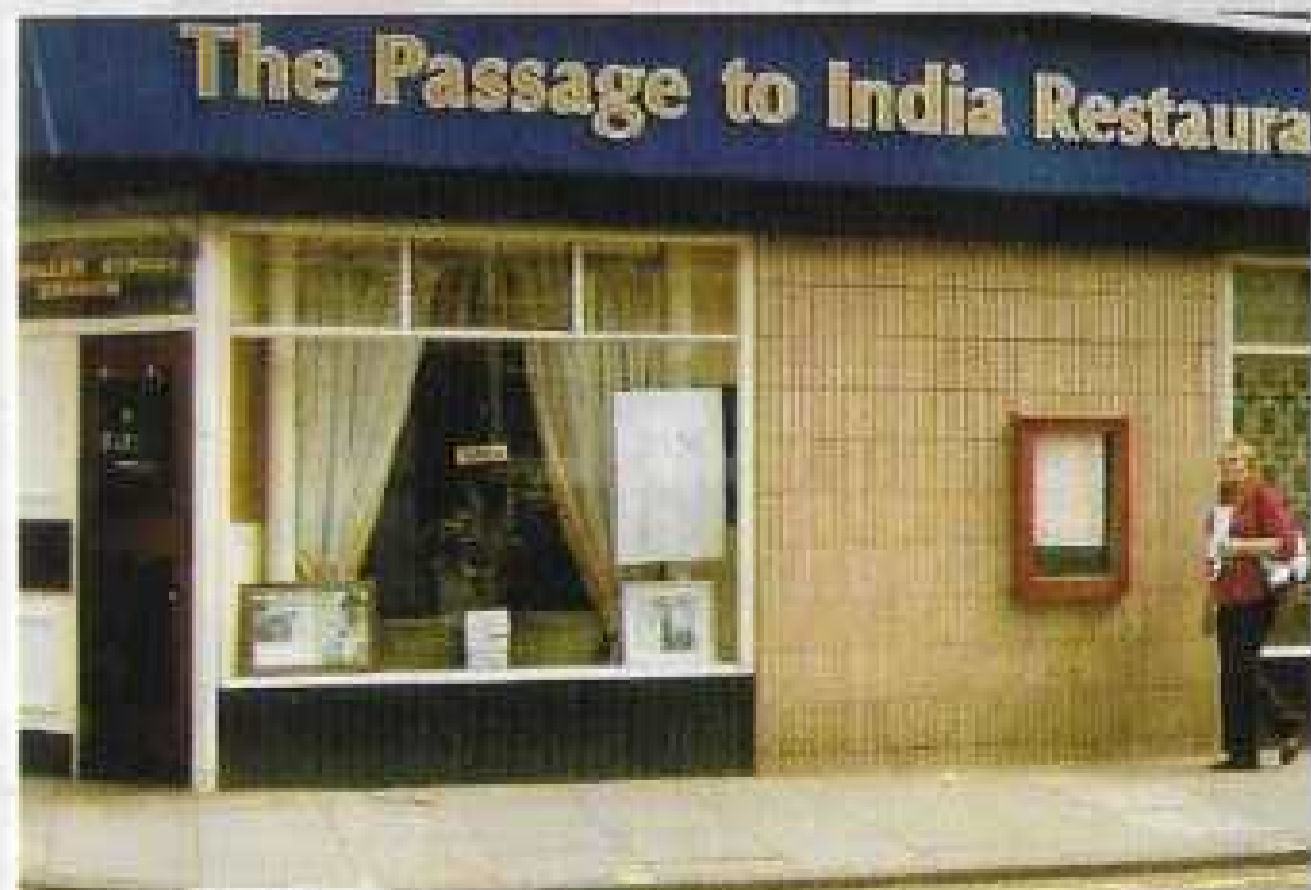
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WOODFORDE'S

Woodbastwick, Norfolk

Wherry

3.8 %abv, Bitter

Top notch pale amber beer with a slight hint of sulphur on the nose.

Sundew

4.1 %abv, Golden Ale

Pale golden beer very drinkable, with a slight honey and vanilla taste.

Norfolk Nog

4.6 %abv, Porter

Well balanced dark brown beer with a heavy roast feel and plenty of sweetness and caramel.

YETMANS

Holt, Norfolk

Red

3.8 %abv, Bitter

Chestnut coloured bitter.

Orange

4.2 %abv, Bitter

Malty copper coloured beer, with a slight tangy hop flavour.

Stout

4.6 %abv, Stout

Stouty.

YORK

York, North Yorkshire

Stonewall

3.8 %abv, Bitter

Well balanced amber coloured session bitter.

Black Bess Stout

4.2 %abv, Stout

Dark brown dry stout with a peppery, sausage feel.

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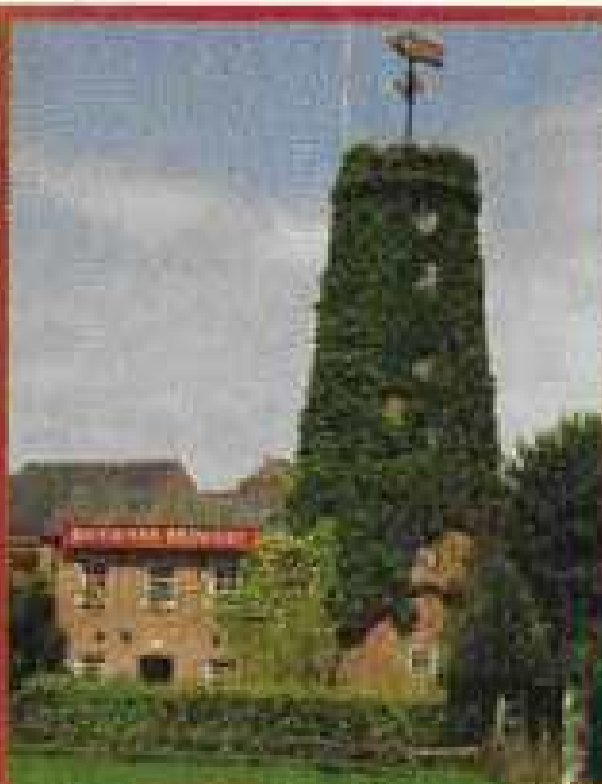
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98-100 Lawson Rd

Trafford Arms
61 Grove Rd

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51 St Benedict's St

These stamps should not be collected
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Foreign & Bottled Beers – Introduction

Once again, our Beer Gnomes have been scouring the world (well, mainly Belgium) to source an interesting and varied selection of foreign & bottled beers for you to sample and enjoy. But what is this thing about Belgium you may ask.

For the beer lover, Belgium is paradise. There are more different styles of beer than anywhere else, more breweries per capita and a selection of bars to equal or better anywhere else. You can go to restaurants where each dish is cooked with and served with an appropriate beer. Even an ordinary street corner local will probably have a range of at least a dozen beers and might just do food to die for (ask me about the hare in 3 sauces). And they have not had a national government for 4 months. And the chocolate.....

But obsessions aside, we have managed to find a range of very different beers light and dark, sweet and dry, hoppy and fruity, sour and smooth, to tempt any palate. Even if you don't think that you

like beer, heaven forbid, we will find something to tempt you.

So 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, make your way to the marquee in the cloister garth. Here the Foreign and Bottled Beers Bar will be providing a stunning selection of over 100 different beers to show the vast range of styles available to beer drinkers today.

Not all beers will be available at all sessions and there may be additions. Please check the lists at the bar for current availability. Our knowledgeable staff will be pleased to advise you on a beer to suit your taste.

The World in a Glass – A Matter of Style

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 flavoured with the addition of herbs, spices or 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



A specially imported member of staff perhaps
beer styles.

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, under licence from an abbey or, more often, in imitation of the Trappist ales.

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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.

Bière de Garde

Northern French ales of any colour from straw pale, through amber & russet to brown. Usually of 6% ABV or more, they are matured for a period of weeks or even months.

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 Oudenarde, 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 beer style made with a proportion of malted rye, usually also containing barley & wheat malts. Similar in style to a Hefeweizen 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 classic 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

Streekbieren in Dutch/Flemish. 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 old fashioned top fermented styles that are rapidly gaining in popularity again. 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 hop 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.



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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.

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.

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Australia

COOPERS

Sparkling Ale - 5.8%, 37.5cl

Spritzzy golden ale balancing fruity malt with lasting hops

Belgium

ABBAYE DES ROCS

Altitude - 6%, 33cl

Sweet smelling but dryish, full-flavoured Summer ale with malty finish

Blanche des Honelles - 6.0%, 33cl

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

Montagnarde - 9%, 75cl

Luscious Wallonian spiced amber triple

ACHEL

Achel Bruin - 8.0%, 33cl

Firm, balanced brown of distinction

ACHOUFFE

La Chouffe - 8%, 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%, 1/2 pint

Strong dark ale from well respected village brewery in the Ardennes

ANKER

Gouden Carolus Triple - 9.0%, 33cl

Drier than the colour & aroma of golden syrup would suggest, with a hint of spicy hops

Mechelschen Bruynen - 6.0%, 33cl

Elusive brown ale in the Mechelen style

BAVIK

Petrus Oud Bruin - 5.5%, 25cl

Gently aged oak character from 20 months in the vat

Pilaarbijter Blonde - 7.5%, 33cl

Spicy, golden, lightly-sedimented ale

Wittekerke - 5%, 25cl

Pleasantly refreshing, lightly spiced white beer

BIE

Zatte Bie - 9%, 33cl

Massive, intensely roasted black stout

BOCQ

Gauloise Ambrée - 5.5%, 33cl

Flavoursome, with malty aroma and spicy, bitter finish. Drinks above its gravity

Deugniet - 7.5%, 75cl

Golden Tripple with honey flavours and gentle bitter hops

BOSTEELS

Tripel Karmeliet - 8%, 33cl

Spritzzy 3 grain triple which develops distinctly pleasant apricot notes

CANTILLON

Kriek 100% Lambic - 5.0%, 37.5cl

Rich cherry fruit gives the colour of a fine red rose and tart fruit flavours balanced by dry lemony lambic

Rose de Gambrinus - 5%, 37.5cl

Delicate extra-dry pale pink raspberry gueuze. An acquired taste, but one well worth acquiring

CARACOLE

Caracole Ambrée - 8%, 33cl

Spicy & malty, surprisingly easy drinking for its strength

Saxo - 8.0%, 33cl

Strong golden ale with just a hint of malt sweetness & distinctive citric hopping

CAULIER

Bonsecours Blonde - 8.0%, 33cl

Strong candied blond that drinks like a delicately hopped triple

CHIMAY

Chimay Blue - 9%, 33cl

Soft, dark Trappist ale which gains some complexity with age

DE KONINCK

De Koninck - 5.0%, 1/2 pint

The classic Belgian pale ale brewed in Antwerp, reminiscent of a British premium bitter. In Belgium just ask for "een bolleke" which refers to the glass it is traditionally served in

DOLLE BROUWERS

Arabier - 7.5%, 33cl

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

Dulle Teve - 10.0%, 33cl

"Mad Bitch" is a complex, intense, bittersweet golden barley wine with distinct honey notes. The brewer's mother is a lovely lady

Oerbier - 7.5%, 33cl

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

DUBUISSON

Bush Ambrée - 12.0%, 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%, 25cl

Organic beer with honey & malt nicely balanced with hops

Saison Dupont - 6.5%, 25cl

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

HALVE MAAN

Brugse Zot - 6%, 33cl

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

Brugse Zot Dubbel - 7.5%, 33cl

Sparkling red-brown ale with toffee notes drying to end pleasantly dry & hoppy

KERKOM**Bink Blond - 5.5%, ½ pint**

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

Bink Bruin - 5.5%, ½ pint

Dry but malty full-flavoured reddish brown ale

Kerkomse Tripel - 9%, ½ pint

Full, rich well hopped golden nectar

LEFEBVRE**Barbar - 8.0%, 33cl**

Honeyed strong pale

Barbar Winter Bock - 8.0%, 33cl

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

LIEFMANS**Frambozen - 4.5%, ½ pint**

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

Frambozen - 4.5%, 37.5cl

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

Kriek - 6.0%, ½ pint

Fruity sourness from aged brown ale base

Kriek - 6.0%, 37.5cl

Fruity sourness from aged brown ale base

MARTENS**Sezoens Blonde - 6%, ½ pint**

Classic Limburg blonde ale with aromatic peppery hopping

MOORTGAT**Duvel - 8.5%, 33cl**

The original strong golden ale has a dense white head, with fresh grassy hops and a peppery touch, leading down to the devilishly quaffable straw coloured liquid

Maredsous 8 - 8.0%, 33cl

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

ORVAL**Orval - 6.2%, 33cl**

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

LOUD BEERSEL**Oude Gueuze - 6%, 37.5cl**

A hint of sweetness offsets bramley apple acidity in this fine traditional gueuze

PALM**Steendonk - 4.8%, 25cl**

Soft and sweetish wheat beer. Subtle coriander and curacao spicing

RANKE**XX Bitter - 6%, 33cl**

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

ROCHEFORT**Rochefort 10 - 11.3, 33cl**

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

Rochefort 8 - 9.2, 33cl

The vinous aroma leads to a smooth, rich palate with the reddish brown ale hinting at dark chocolate and raisins

RODENBACH**Grand Cru - 6%, 33cl**

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

ST BERNARDUS**Abt 12 - 10%, 33cl**

Luscious, dark barley wine packed with rich fruit flavours

Grottenbier - 6.5%, 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%, 33cl

Big tasting dark, roasty, sweetish double

Prior 8 - 8%, 33cl

Excellent sweet, dark, ester-laden abbey beer

Triple - 7.5%, 33cl

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

Witbier - 5.5%, 33cl

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

ST FEULLIEN**St Feuillien Noel - 9%, 33cl**

Christmas pudding flavours in a glass, without being overly sweet

ST JOZEF**Limburgse Witte - 5%, ½ pint**

Unfiltered white beer with distinct refreshing grainy flavours

ST MONON**St Monon Ambrée - 6.5%, 33cl**

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

TER DOLEN**Ter Dolen Blond - 6.1%, ½ pint**

Smooth but bitter stylish blonde

Ter Dolen Kriek - 4.5%, ½ pint

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

Ter Dolen Tripel - 8.1%, ½ pint

Fulsome bittersweet & fruity with generous hopping

TIMMERMANS**Timmermans Peche - 4.0%, ½ pint**

Sweet and peachy

VAL-DIEU**Rader Ambrée - 10.5%, 33cl**

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

Rader Blonde - 6.5%, 33cl

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

VAN DEN BOSSCHE**Pater Lieven Blonde - 6.5%, 33cl**

Characterful golden ale

Pater Lieven Dark - 6.5%, 33cl

Well-made dry but malty straightforward brown ale

Pater Lieven Triple - 8.0%, 33cl

Unspiced but aromatic triple

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OF THE YEAR 2007**

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Live Irish Music on Saturdaynight with Murphys Lore

Friday 26th October to

Thursday 1st November 2007

VAN EECKE

Poperings Hommelbier - 7.5%, 25cl

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

Watou Wit Bier - 5.0%, 25cl

Dry but refreshing cloudy wheat beer with distinct citrus peel notes

VAN STEENBERGE

Gulden Draak - 10.5%, 33cl

Deep, dark and potent with herbal hops

Piraat - 10.5%, 33cl

Deep golden barley wine with orange citrus flavours

VAPEUR

Cochonette - 9.0%, 33cl

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

VERHAEGHE

Echte Kriek - 6.8%, 25cl

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

WESTMALLE

Westmalle Dubbel - 7.0%, 33cl

Dry fruit flavours and gentle roastiness make this the classic dubbel

Westmalle Tripel - 9.5%, 33cl

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

Czech Republic

BUDEJOVICKÝ BUDVAR

Budweiser Budvar Dark - 4.7%, 50cl

Smooth but roasted dark lager with slight sweetness but dry finish

France

DUYCK

Jenlain Ambrée - 6.5%, 33cl

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

ST. SYLVESTRE

Trois Monts - 8.5%, 75cl

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

Germany

ANDECHS

Andechser Bergbock Hell - 6.9%, 50cl

At first look & taste this strong pale lager seems innocuous enough. It is only later that the full malt, subtle hopping & noticeably drying alcohol creep up on you

Andechser Spezial Hell - 5.9%, 50cl

Dangerously quaffable strong pale lager starting with honeycomb malt but with fresh hops at the end

BOLTENS

Ur-Alt - 4.8%, 50cl

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

ERDINGER

Dunkel Weisse - 5.0%, 50cl

Dark, malty unfiltered wheat beer with clove notes

HELLER

Aecht Schlenkerla Rauchbier - 5.1%, 50cl

Intense smokiness from malt kilned over smouldering beechwood

Aecht Schlenkerla Rauchbier Weizen - 5.2%, 50cl

Smoke, vanilla & bananas. Traditional wheat beer with the Bamberg smoked slant. An unusual, but wonderful combination

JEVER

Jever Pils - 4.9%, ½ pint

Intense hop bitterness and aroma leading to dry finish

KALTENBERG

König Ludwig Dunkel - 5.1%, 50cl

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

KUPPERS

Kuppers Kölsch - 4.8%, 50cl

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

MAISEL

Hefe Weiss Bier - 5.%, 50cl

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

SCHNEIDER

Aventinus - 8%, 50cl

Strong fruity malt flavour marks this original dark weizenbock

Weisse Original - 5.4%, 50cl

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

Weisse Original - 5.4%, ½ pint

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

ST GEORGEN BRÄU

St Georgen Kellerbier - 4.9%, 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%, 50cl

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

Kloster Urtyp Helle - 4.6%, 50cl

Crisp, fresh and light but full-bodied

Ireland

GUINNESS

Extra Stout (Antwerp) - 8.0%, 33cl

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

Netherlands

KONINGSHOEVEN

La Trappe Blonde - 6.5%, 33cl

Unpretentious smooth Trappist blonde ale

La Trappe Quadrupel - 10%, 33cl

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

ST CHRISTOFFEL

Christoffel Blond - 6%, 33cl

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

Robertus - 6%, 33cl

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



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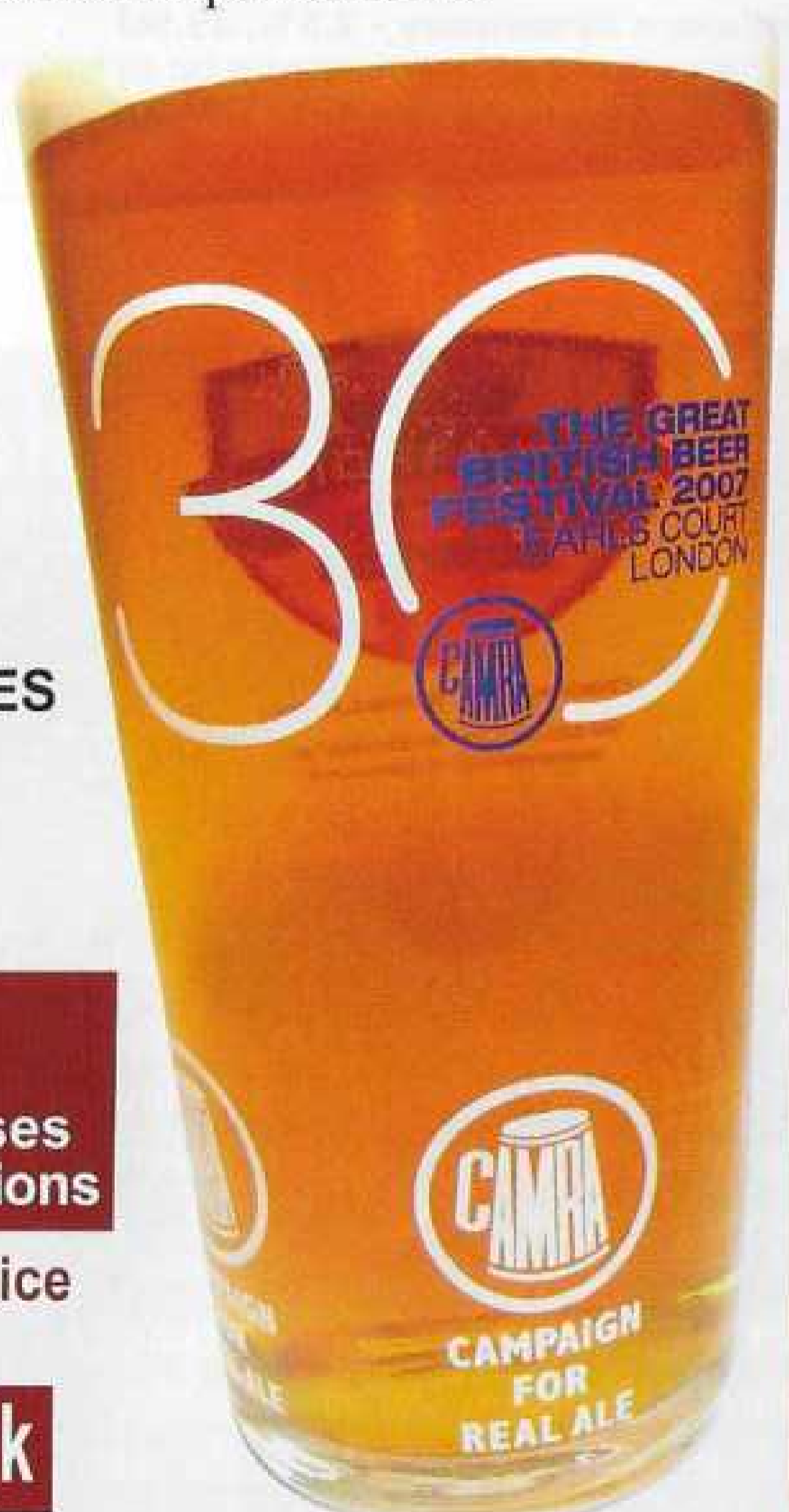
Branded glass has fast become the number medium to promote your brand or event.

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Festival glass is an independent glass decorator supplying high quality branded glass to SIBA and Camra throughout the UK.

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Russia

OCHAKOVO

Ochakovo Chernoe Legkoe - 3.9%, 50cl

Black lager with hints of star anise, cinnamon, caramel & blackcurrant jam

UK

GREENE KING

Strong Suffolk - 6.0%, 50cl

Rare and interesting example of a vatted ale

HARVEYS

Imperial Extra Double Stout - 9.0%, 33cl

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

MELBOURN BROS

Melbourn Apricot - 3.5%, 35.5cl

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

Melbourn Cherry - 3.4%, 35.5cl

Produced by spontaneous fermentation with whole cherries & added cherry juice. Deeply coloured with a rich, tart cherry fruitiness & a hint of dry almond-like cherry stones

Melbourn Strawberry - 3.5%, 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

Liberty Ale - 5.9%, 1/2 pint

Dryish spritzzy pale amber ale with a hint of butterscotch malt rapidly overtaken by swelling green herb & pepper resin hops

BROOKLYN

East India Pale Ale - 6.9%, 35.5cl

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

GOOSE ISLAND

Honkers Ale - 5%, 35.5cl

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

India Pale Ale - 5.9%, 35.5cl

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

SIERRA NEVADA

Pale Ale - 5.6%, 35cl

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

Porter - 5.6%, 35cl

Dark, ruddy-hued & chocolaty

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.

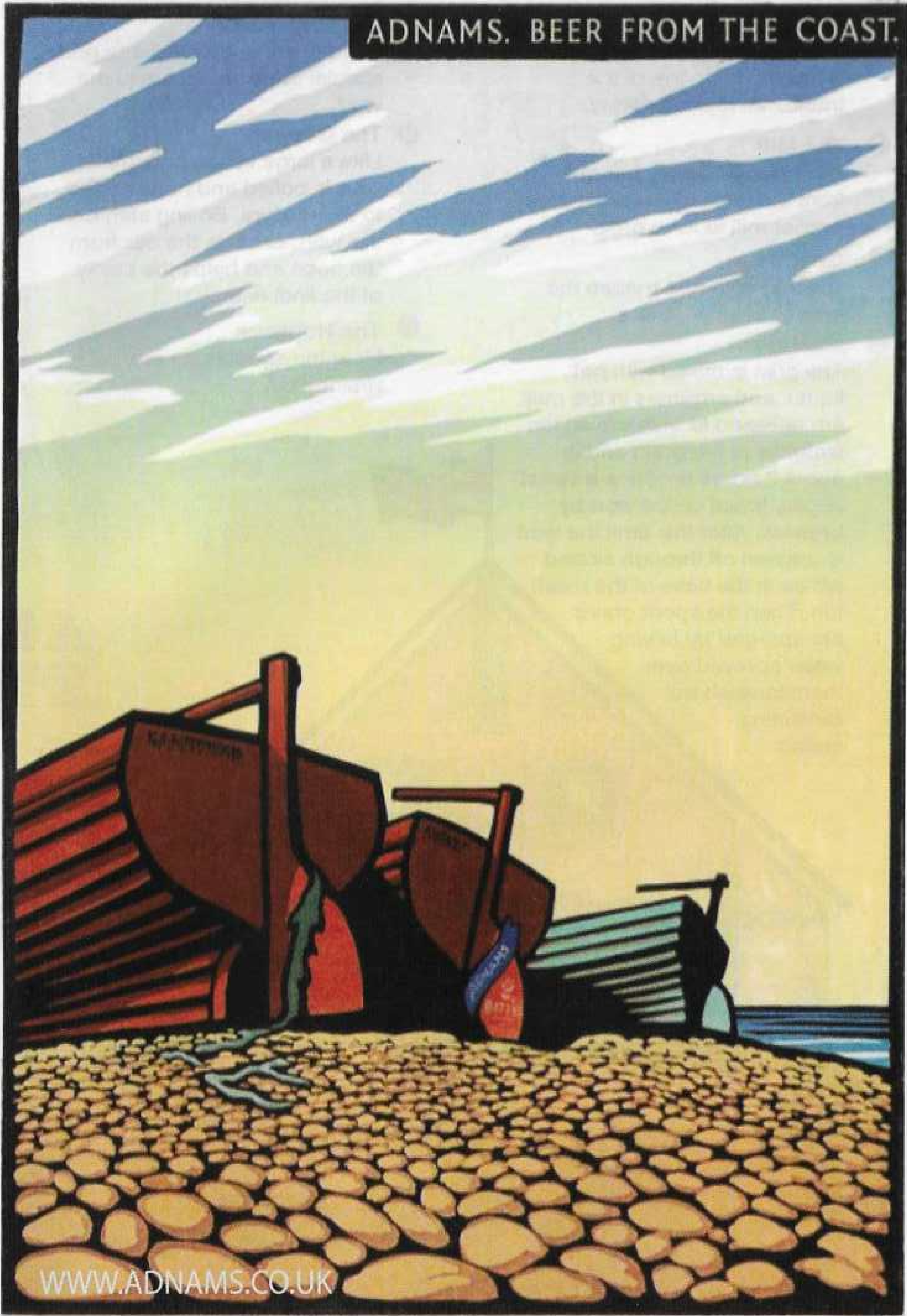
Often safe levels of drinking are quoted in units of alcohol, where roughly a pint of 4%abv beer is two units, 5%abv three units. It is considered safe for men to drink 21 units spread over a week, women 14.

Levels in the area of 40 units a week for men, or 25 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

ADNAMS. BEER FROM THE COAST.



WWW.ADNAMS.CO.UK

The Liquor Tank

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

1 The Mill

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

2 Grist Case

Used to hold and mature the grist.

3 Mash Tun

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

4 The Underback

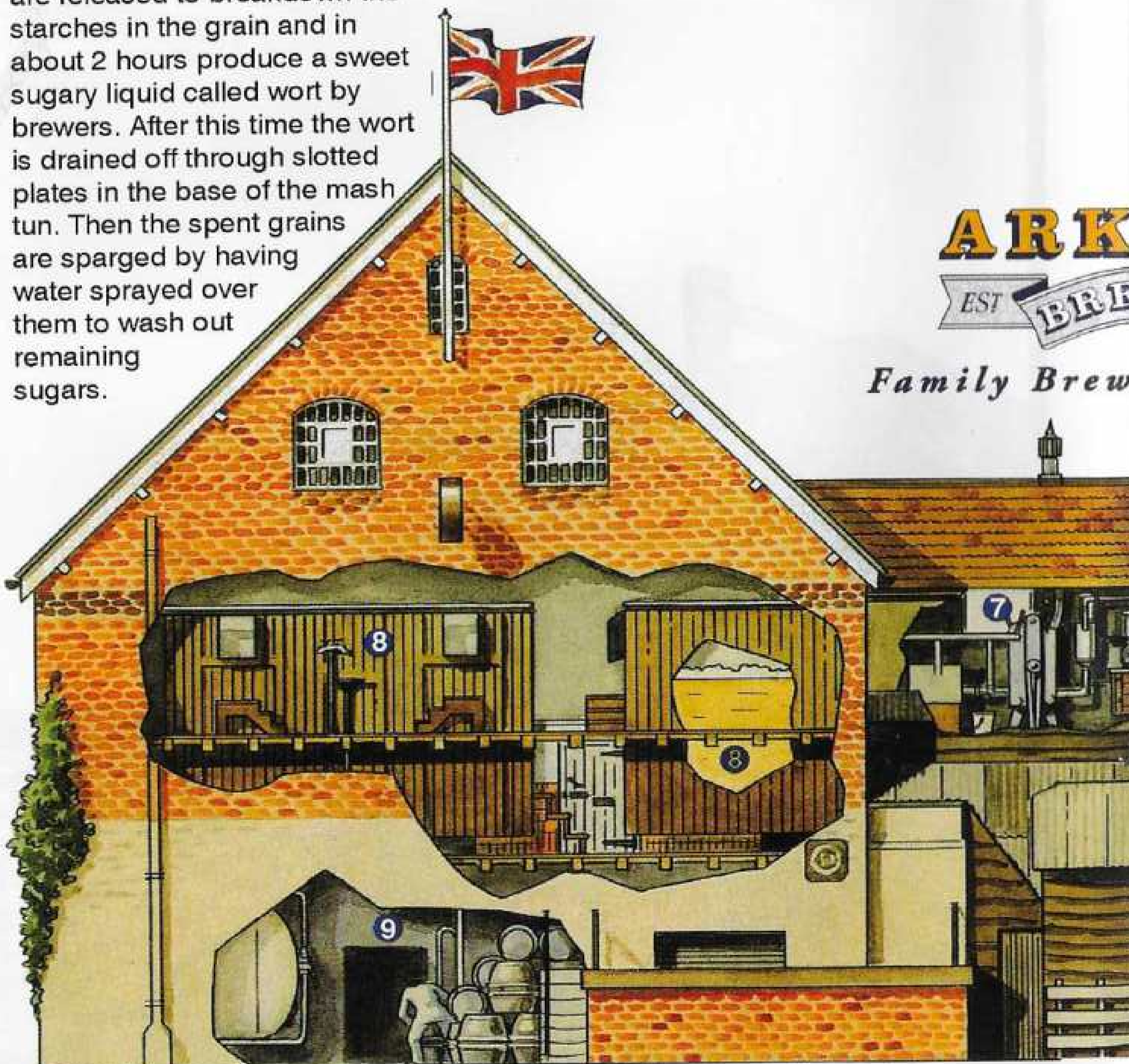
Used in some breweries to add special brewing sugars to the wort.

5 The Copper

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

6 The Hopback

Here the spent hops are drained off.



Inside The Traditional Brewery

7 The Paraflow

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

8 The Fermenting Vessels

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

9 Cask Racking

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

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Beer Festival Bands

Entertainment Day by Day

Monday

Evening -- Richard Woodcock on the
St. Andrew's Hall Organ;
-- Taverham Band

Tuesday

Lunchtime -- Mike Capocci & Friends
Evening -- Music-free evening

Wednesday

Lunchtime -- Gallery String Quartet
Evening -- Cawston Band

Thursday

Lunchtime -- Mike Capocci & Friends
Evening -- Steeletos Steel Band

Friday

Lunchtime -- Mike Capocci & Friends
plus Richard Woodcock on the St.
Andrew's Hall Organ
Evening -- The Harvs;
-- The Wherry Band

Saturday

Lunchtime -- Sheringham Shantymen
Evening -- Ugly Dog Skiffle Band;
-- Cawston Band

Beer Festival Bands 2007

If you have followed the local media over the last year or so you'll be aware that restrictions have been placed on the performance of live music in the St. Andrews & Blackfriars Halls complex.

Mr Hardman, a local resident who moved to the area, has opened a bed and breakfast at No 3 Princes Street, opposite to the Halls.

He has lead objections to the Halls operating in the way they have for years. Very unfortunately, as a consequence, no amplified music is permitted after 8pm unless played through a sound limiter set at a level that it would trip due to the background conversation in the hall. No amplified music is allowed at all after 10.30.

Whilst many may feel that one man and his paying guests should not deprive the many thousands who visit the festival of their pleasure, that is the way the law appears to work. There is to be a review of the Licensing Act, and you might like to give your views on this aspect.

These restrictions limit the selection and timing of music that we can offer, but we hope you will enjoy the entertainment from some familiar names, some returnees from previous years, and this year's festival virgins – Minstrels Gallery (Thursday night).

Your A-Z Guide

Mike Capocci Quartet

Tues.Thurs & Fri (Lunchtimes)

Mike Capocci is a name synonymous with quality Jazz keyboards. As a session musician he has played with some of the cream of the jazz world, he has also helped to develop a number of Jazz Clubs in the local area. In these lunchtime sessions he is accompanied by, on guitar, Mick Betts and on drums by Barry Wilson while on Clarinet / Sax the quartet will feature Pete Oxborough (Tuesday), Bill Skinner (Thursday), and Derek Cubitt (Friday).



Cawston Brass Band

Wed & Sat (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 - at one point they 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.

Gallery String Quartet.

Wed (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.



The Harv's

Fri Evening (Early)

A welcome return to Ian & Liam (Pere & fils) who together comprise tonight's band the Harv's. They have very wide and eclectic tastes and that shines through in both their choice of material and arrangements. Someone said that they produce a sound much greater than the sum of their parts but a simpler view is that one of them plays mandolin and the other plays guitar, well mostly it's like that anyway!

Minstrels Gallery

Thurs Evening (Early)

With a time frame stretching from the end of the 11th century to the English Civil War (pay attention at the back I will be asking questions later!) the band embraces music from the courts of medieval Europe to the palaces of Tudor England and from the stage of Shakespeare's performances to celebrations on the village green. All this is played with a rhythmic vivacity and smooth melody creating a tapestry of sound evoking long-gone eras. This is a living history from songs & ballads, madrigals & lute songs, and more instruments than you can shake a weasel at!



Norfolk Wherry Brass

Fri Evening (Late)

The Band was formed early in 2004 by a group of amateur and professional musicians from across Norfolk & Suffolk, 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. A warm welcome back for this, their second year at the Festival.



Sheringham Shantymen

Sat (Lunch)

Launched (if I can get away with that term) in 1990 after a couple of 'one-off' concerts by local lifeboat men, the Shantymen have maintained their connection with the RNLI and wear its emblem on their stage uniform. As well as hundreds of local performances they have appeared in prestigious maritime festivals from North America to mainland Europe and raised prodigious sums for national & local charities - including fund raising for a new D' type lifeboat. If you are very determined you might persuade them to sell you a copy from their increasing collection of CDs and visual media...



Steeetto's Steel Band

Thurs Evening (Late)

- Steeetto's was formed as an all-female steel band early in 2006 and now contains seven musicians from a variety of musical backgrounds and performing experiences. Steel pan music is fun and uplifting, with a range from pop standards through the Latin classics of La Bamba and Guantanamera to the Caribbean melodies of 'maica Farewell and Yellow Bird. They will bring a welcome reminder of warmer beach time weather to October Norwich.

St Andrews Hall Organ

Mon. Evening & Fri Lunch

Installed in 1880 as a church style instrument by the makers Bryceson Brothers & Ellis, the organ was repaired in 1927 and upgraded to concert standard. In the mid 1970s, a combination of age and central heating drying out the organ timbers necessitated a rebuild by Hill, Norman & Beard. This cost £120k, which was raised with sponsorship from local companies and the Carnegie Trust, and the organ was re-commissioned in 1984. Technical note, this is a 3-manual organ with a total of 2,976 pipes, with over 50 stops and reversing thumb pistons. Bet you didn't know that!

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

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- Batemans **Salem Porter**
- Woodforde's **Wherry**
- Woodforde's **Nelsons Revenge**
- Batemans **XB**

• Events this week

Tuesday 23rd **QUIZ**

Thursday 25th **SKA NIGHT**

Sunday 28th **Music QUIZ**

Wednesday 31st **Halloween Party**

Good selection of wines and whisky available.

Food Mon to Sat 12 till 2.30p

Homemade (with mostly local produce). Why not try our homemade scotch eggs or famous Gloucester Old Spot organic pork pies.

- Wychwood **Hobgoblin**
- Batemans **Victory Ale**
- Batemans **XXXB**
- Wolf's **Golden Jackal**
- On Draught
- Liefmans **Kriek**
- Leffe **Blonde**
- Peetermans **Artois**

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Taverham Band

Mon. Evening (Late)

Formed by local villagers in 1974, Taverham began its playing career with a collection of second-hand instruments purchased (with the aid of donations and loans) from the then defunct Stibbard Band. By 1996, having replaced the rather tired original instruments one by one, they completely re-equipped the Band with the aid of a grant from the National Lottery. The Band currently has some 38 members, with an additional 6 brass learners, and a Junior teaching section playing an important part in the long-term future of the Band. Charitable fund raising is an important part of the Band's activities, and to date this has exceeded £30k for a variety of local causes.

Ugly Dog Skiffle Band

Saturday evening (Early)

Made up from the cream of Norfolk's 'rocking' scene the band has moved a 1950s style of music into the 21st century, while incorporating a number of other influences from Rock to Country via Folk and various points in between. With a variety of instruments - guitar, banjo, harmonica, washboard, ukulele, drums and bass (in fact anything that someone else hasn't nailed down) - they are a group of self-confessed nutters who play goodtime, good fun music.

www.skiffledog.co.uk

Stage Sound -

I can't hear my monitor & Co.

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.

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

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

Why do we do it, well we must enjoy it. Perhaps the only way to realise why and how we enjoy it, is to talk to the staffing manager. He can be found at the end of the products stall, unless distracted into providing staff with essential refreshment.

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paul.leech3@ntlworld.com



CIDER 2007

Cider existed before the advertising magnates discovered Magners and Bulmers Original. What we have on offer here is traditional cider and perry, pressed and fermented naturally by small producers in a manner unchanged for many years. This is not cider designed to be poured over ice, artificially carbonated and neutered to appeal to even the blandest of palates. No, what we have is a product that stands on its own merit, has subtle flavours and aromas that change with each barrel, indeed within each barrel. Many types of apple and pear, ancient and modern, have been pressed into service. Each gives something different, sometimes sweetness, sometimes dryness but each one a natural phenomenon. This is a small but flourishing industry that has no-doubt benefited from the aforementioned designer ciders but one that is still in need of recognition and support.



Many old orchards have disappeared with precious few replacements. Once lost a tree, never mind an orchard, cannot be replaced overnight. We know of several amateur cidemakers who collect from friends and neighbours. Each time a tree is lost we lose a part of our heritage and, eventually, a skill. Here is a part of our heritage that can be enjoyed by amateur and professional alike. The only way most of us can support it is to drink the product whenever possible. Traditional cider is available in many pubs. It is easy to keep so how about asking



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

your landlord to try a tub of local cider? Bottled cider is also now becoming more widely available. The major supermarkets now stock a good range, smaller local shops and food stores are also increasing their offerings and the growing number of farmers markets are also well worth a look. We give you a chance to sharpen your appreciation with the ciders and perries on offer here.

Our trained tasters have heroically tried each cider here and graded it according to the 'Old Norfolk Cider Scale'. This differs from other scales in that, with the sense you would expect from Norfolk people, it has an actual 'medium' grade. They have savoured and discussed each cider, and have finally agreed on a grading from '1 Absolutely Sweet' to '13 Absolutely Dry'. If in doubt our highly trained bar staff will happily advise and offer tasters to enable you to make your choice. Rather a taste than a wasted pint.

The strength of cider is sometimes off-putting but by pacing your self, having haves a pleasant session can be had. Starting with the higher numbered dryer ciders and perries before working down to the lower sweeter numbers will enable you to fully experience the delights on offer. Be prepared for enlightenment!

THE CIDERS

BANHAM BARREL

Banham, Norfolk
Cider Blend

Based at the former Cider Shed in Banham. A renown live music venue.

BROOK FARM

Wigmore, Herefordshire
Cider Blend

Set up in 1997 by Peter Keame. He thought it was a shame to let the sheep eat all the apples!

BURNARD

Banham, Norfolk
Cider Blend

Cidermakers 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

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

CASTLINGS HEATH

Boxford, Suffolk
Cider Blend

John Norton makes his organic cider in old oak casks.

COUNTRYMAN

MILTON ABBOT, DEVON
Cider Blend

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

CRONES

Kenninghall, Norfolk
Cider Blend

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.

DOUBLE VISION

Boughton Monchelsea, Kent
Cider Blend Perry Blend

Moved to current sit in 1994. Uses only traditional Kent apples. Unfiltered.

DUNKERTON'S

Luntley, Herefordshire
Cider Blend

Started in 1982 and gained Soil Association organic status in 1985. Recently planted 153 ancient varieties in the largest pear orchard in the county for over a century.

GREENWOODS

Carlton Rode, Norfolk
Cider Blend

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.

GWYNT Y DDRAIG

Llantwit Fardre, Glamorgan
Cider Blend Perry Blend

Produced in Oak casks since 2001

HAYE FARM

Saint Veep, Cornwall

Straw pressed cider blend

Small producer with their own orchards.

HECK'S

Street, Somerset

Single variety cider and perry

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.

HEREWARD

Ely, Cambridgeshire
Cider Blend

Second year of production for the brewery of the same name. East Anglian Cider of the Year 2006.

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www.mauldons.co.uk sims@mauldons.co.uk

HOGAN

Hasletor, Warwickshire

Cider Blend

First time at Norwich. a cidemaker of 10 years standing using only locally sourced apples.

KINGFISHER

Hoveton, Norfolk

Cider Blend

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

NEWTON

Leominster, Herefordshire

Cider Blend

Organic cider first made in 2000

OLIVER

Stanksbridge, Herefordshire

Perry Blend

Producer since 1999 using only unsprayed organic Herefordshire pears, oak barrels, and wild yeasts.

PALMERSHAYES

Calverleigh, Devon

Cider Blend

Aubrey Greenslades family have been producing cider for over 100 years. Uses mainly old traditional varieties of apple

PARSONS CHOICE

West Lyng, Somerset

Single Variety Cider

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

RALPH

New Radnor, Radnorshire

Cider Blend Perry Blend

Started over 20 years ago by Ralph Owen using White Norman apples from his own orchard. Now produces a number of different ciders and perries.

ROSS ON WYE

Peterstowe, Herefordshire

Cider Blend

Linked with Broome Farm cider for many years. Over 70 varieties of apples are used.

SUICIDER

Colyton, Devon

Cider Blend

Made by Winscombe Cider using 2 horses to pulp the apples before they are crushed in a single 7ft screw.

THATCHER'S

Sandford, Somerset

Cider Blend

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

WESTCROFT

Brent Knoll, Somerset

Cider Blend

Janet's Jungle Juice is this years national champion. Enough said!

WHIN HILL

Wells, Norfolk

Cider Blend and Single Varieties

The northernmost of the Norfolk producers with their own shop at Wells-next-the-Sea. Jim Fergusson and Pete Lynn produce cider mainly from their own recently planted orchards. Juice from traditional varieties such as Dabinett, Major and Browns

WHITE GATE

Broadland, Norfolk

Cider Blend

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

YARDE

Stoke Gabriel, Devon

Cider Blend

Still produced on a farm that has buildings dated from around 1650. Organic and free from additives.

APPLE JUICE

GREENWOODS

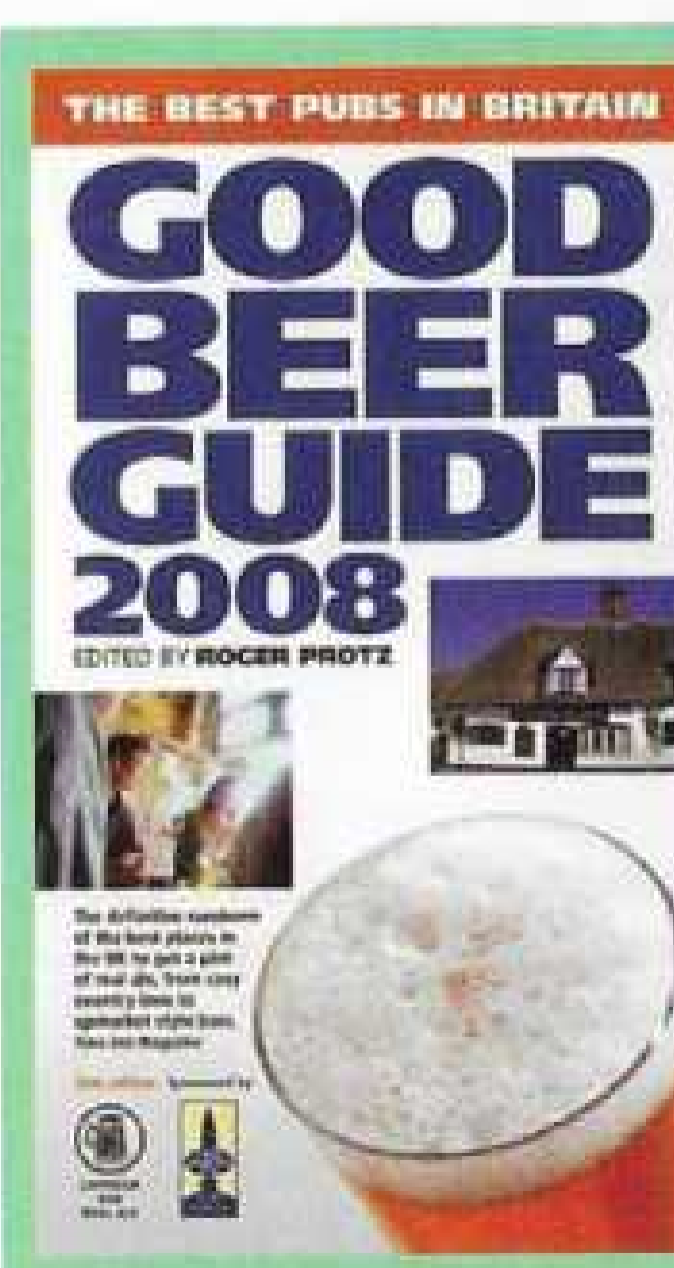
Carlton Rode, Norfolk

Early Cox

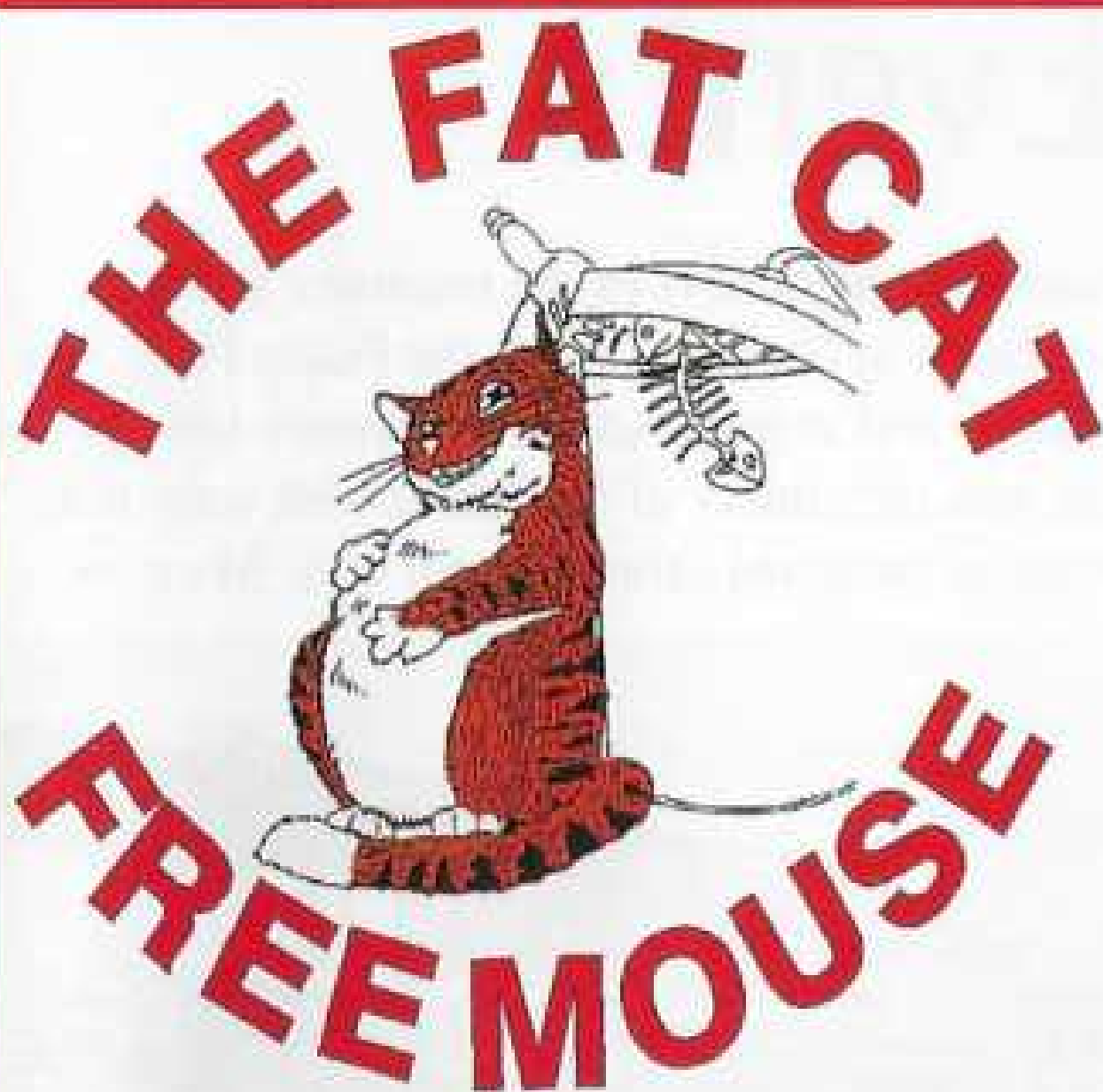
Single variety apple juices freshly squeezed

Discovery

Worcester



On sale on the goods stall with lots of other gifts and goodies



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CIDERSHED



NORWICH



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Marmalade Cat	5.5%

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Branch Events

As well as hosting this annual Beer Festival, Norwich & Norfolk CAMRA also runs a full programme of campaigning and social events during the other 51 weeks of the year. Below is a resume of some of the main events that the branch has undertaken over the current year.

Branch Meetings

Central to our Branch activities are our monthly Branch meetings which take place on the third Tuesday of each month (except October when we are organising The Beer Festival). They are held at a variety of different pubs in Norwich and in the County of Norfolk. When the meetings are held in the county a free coach service picking up at various locations around the city is available. Recent venues have been Swanton Morley Angel, Poringland Royal Oak, Walcott Lighthouse, Trowse White Hart and in Norwich The Nelson, The York Tavern and The Murderers

First Friday Fives

A tradition of this branch which has continued for well over a decade is the First Friday Fives which is a pub crawl taking place on the first Friday of each month visiting five different pubs in an area of



Members on a fff

Norwich or the immediate suburbs. We are able to visit around 60 pubs per year and with around just under 200 pubs in this area our aim is to cover each pub about once every three years.

Mystery Trips

To complement our Friday Fives, another popular event on the branch calendar are The Mystery Coach Trips. Although we are The Norwich &

Norfolk branch most of the members attending are based in Norwich. While the Friday Fives take place in and around Norwich, Mystery trips get us out into the county of Norfolk to visit pubs that many of us would otherwise not visit. Many of



Smiths Coaches who provide a reliable service for many of our trips into the County of Norfolk the pubs visited have been suggested for inclusion in the Good Beer Guide, or have been selected in the past. These trips provide the opportunity for members sample pubs which may be nominated for The national Good Beer Guide.

These take place usually six times per year. Recent Mystery trips have seen us visit the eastern end of our branch to Ormesby, Caister and Gorleston, and to the upper Wensum valley to include Ringland,

Lyng, Swanton Morley and Lenwade. To north east Norfolk we have visited Happisburgh, Bacton, Trunch and Smallburgh and to the south west visiting Wicklewood, Hingham, Rockland, Morley and Deopham. In July we



Taking it easy at a stop on a Mystery trip into furthest Norfolk

enjoyed a trip to Lowestoft which gave us the chance to meet and have a social with members of The Waveney Branch of CAMRA.

Boat Trip

This summer our annual summer outing was by popular request after a gap of five years, a boat trip on The River Yare.

A group of over 30 set off from Norwich Yacht Station stocked up with some polypins

of Woodforde's ales and some Bottles of "Why Not" beer kindly donated by brewer Colin Emms.



During this trip we visited Bramerton Woods End, Coldham Hall, and Beauchamp Arms with our last stop being at The Reedcutters in Cantley, before heading back upstream home to Norwich
Bowls Matches

This summer members of our branch entered into two bowls competitions.

The first was against The Duke of Wellington at Waterloo Park in July. Unfortunately this event was a victim of the very poor summer we have just experienced and the match was abandoned after just a few ends when the rain poured down. The social in The Duke of Wellington after the aborted game was very well received by everyone and on behalf of the branch I would like to thank Doug and his staff for the buffet and warm welcome we received even if the weather did its best to ruin the match itself

Our second game was our annual fixture against Suffolk CAMRA at The Queens Head in Earsham.



The victorious Norwich & Norfolk team celebrate with the trophy awarded

A coach party of over 20 of us travelled down to south Norfolk to partake in this annual event. Luckily the weather was much kinder to us this time and we were the victors in a closely matched game with our Suffolk rivals and brought "The Rowly Bowly Cup" back to Norfolk. Once again on behalf of the branch thanks goes to John and staff at The Queens Head for providing with some of



his Waveney Beers to drink at bowling ground and a buffet back in the pub afterwards.

For The New Year the branch committee are examining the feasibility of reviving our popular weekend trips abroad which lapsed in the mid 1990's. This time we intend going to Lille in France via Eurostar when the London terminal moves to St Pancras making the journey time shorter and cheaper.

Also following the popularity of last summer's boat trip we are considering repeating this venture again next summer

if there is sufficient interest and we can negotiate the right deal.

Warren
Wordsworth



*Above - Taste Panel at work - well someone has the arduous task of tasting all the brews produced by our local breweries
Below - Branch visit to Fullers Brewery*



A pub for every ~~day~~ ^{WEEK} of the year and a church for every week.

Well every Norwich person likes to tell visitors that there used to be a pub for every day of the year and a church for every week. Well Norwich once had over 800 pubs, but since the mid nineteenth century the number has been falling. As Norwich expanded into the suburbs so licences were transferred to new pubs built amongst the terraced houses. Almost every street in the City had at least one pub, and many several. Only in the 1950's did the number fall below 365, as the breweries connived at closures.

In the early 1970's there was just one Free House in Norwich, the Maids Head Hotel selling Adnams Bitter and Greene King Abbot. The Wild Man in Bedford Street, was tied to Tolly Cobbold, and sold Tolly Original and in winter Tolly Old. A real ale pub crawl in the in Norwich was rather short. All the other pubs were owned by Watney's (who had taken over the two surviving Norwich Breweries) and Whitbread (who had taken over Lacon's of Yarmouth).

Whilst outside the City centre there were few closures in the 1970's and early 80's, within the centre commercial area large numbers of pubs were closed as they were worth more in other commercial use, especially shops and in

the 1980's offices.

From the mid nineteen eighties onwards we have seen closures increase, especially as developers have seen them as potential building plots. One pub with car park and garden can mean a small block of flats, sorry *apartments*. Others have just been converted into residential use. Often these pubs have been very important to the area; important in giving a sense of place; important to the history of the area; important to the street scene; important in providing a community focus to meet other people in. Pubs also provide local employment for local people.

In 1986/8 there were about 200 pubs in Norwich. By a pub we mean a bar where one can sit and drink without having to eat. Of those pubs about 63, or a third have closed as pubs in the last 20 years. Over 50 of these closures were of pubs outside the city centre. At this rate the corner local will soon become a thing of the past. Within the walls of the medieval City only 52 pubs of those open in 1987 remain open as pubs. If it were not for some of the new "trendy" bars opened, the city centre would not even have one pub for each week yet alone each day of the year.

The Norwich Pub Picture Company



www.norwichpub.co.uk
www.studioart.org.uk



Limited edition prints of paintings of local pubs by local artists. Check us out and let us know the pubs we should include.



The list below gives the pubs in Norwich we think were still open in 1986/8. There may be some omissions, and we hope not too many errors. The pubs listed in red are, at the time of writing, believed to be closed. Some may reopen, some have been demolished. Not included are some hotels, clubs and smart wine bars.

If you find a bar listed closed that is not or has reopened please let us know. Some name changes have also taken place. In just 20 years a third of Norwich's pubs have closed.

Adam and Eve	Earl of Leicester	Maid Marian	Surrey Tavern
Albert Tavern	Eaton Cottage	Maids Head Hotel	Ten Bells
Alexandra	Edith Cavell	Marlborough Arms	Thorn
Alexandra Tavern	Elm Tavern	Marlpit	Trafford Arms
Anchor Quay Wine Bar	Exchange Tavern	Maxwells	Trowel and Hammer
Angel Gardens	Farmhouse Tavern	Merchants of Colegate	Tuckswood Inn
Bakers Arms	Fat Cat	Mill Tavern	Tuns
Bakers Arms	Ferry Boat	Mischief Tavern	UEA - The Hive
Barn Tavern	Fiveways	Mitre	UEA - The Pub
Bedfords Brasserie & Bar	Forge	Morning Star	University Arms
Beehive	Freed Man	Morrison Lodge	Unthank Arms
Bell Hotel	Freemasons Arms	Mustard Pot	Vauxhall Tavern
Belle Vue	Fruiterers Arms	Muswells Cafe Bar	Victory
Berstrete Gates	Galley Hill	Nelson	Vine
Bird Cage (ex Pottergate)	Garden House	New Inn	Volunteer
Black Horse	Gardeners Arms	Norfolk Dumpling	Walnut Tree Shades
Blueberry	(Murderers)	Norfolk Tavern	West End Retreat
Boltz	Gate House	Norkie	Whalebone
Bostons Wine Bar	Gibraltar Gardens	Oval Rock House	White Cottage
Boswells	Golden Star	Park House	Wig and Pen
Boundary	Good Companions	Perseverance	Wild Man
Branford Stores	Greenhills	Plasterers Arms	William IV
Bread and Cheese	Grove	Plough	Windmill
Bricklayers Arms	Heartsease	Post House Hotel	Windmill
Brickmakers Arms	Heath House	Prince of Denmark	Woodcock
Bridge House	Hector's House	Prince of Wales	Woolpack
Britannia	Hog in Armour	Prospect	Woolpack
Canary	Horse and Dray	Quebec Tavern	Yeoman
Castle Tavern	Hotel Nelson	Queen Charlotte	York Tavern
Cat & Fiddle	James I	Queens Arms	Champion
Catherine Wheel	Jubilee	Red Lion	Chicago Rock Cafe
Cellar House	Ketts Tavern	Red Lion	Stores (ex Provision Stores)
Cider Shed (ex Wherry)	Kimberley Arms	Red Lion	Clarence Harbour
Coach and Horses	King Edward VII	Redan	Constitution
Coach and Horses	Kings Arms	Refreshers	Cottage
Coach and Horses	Kings Arms	Ribs of Beef	Crawshay Arms
Coachmakers	Kings Head	Robin Hood	Delaneys
Cock Inn	Kingsway	Roebuck	Fountain (ex Pickwick)
Compleat Angler	La Rouen	Romany Beer House	Henrys
Cricketers Arms	Lacon Arms	Rosary Tavern	Indulge
Cricketers Rest	Larkman	Rose	Kings (ex Nags Head)
Crown	Last Resort	Rose Tavern	Mad Moose (ex warwick)
Cygnets	Last Wine Bar & Bistro	Rose Valley	Marquee (ex Shirehall)
Denmark Arms	Lawyer	Shoemaker	Marsh Harrier
Dial	Leopard	Sir Garnet Wolseley	Micawbers (Seamus O'rourke)
Dolphin	Lillie Langtry	Southwell Arms	Old white Lion
Duke of Connaught	Lion and Castle	Sportsman	Pig & Whistle
Duke of Norfolk	Little John	Spread Eagle	Reindeer
Duke of Wellington	Lord Raglan	St. Andrew's Tavern	Take Five
Dyers Arms	Lord Rosebery	Stanley	
Eagle	Magpie	Steam Packet	

The Changing Scene of Norwich Pubs

As Pubs Officer of Norwich & Norfolk CAMRA I sometimes pause and reflect on today's changing scene and what is happening to our pubs. The pub is a national institution, unique to England, and famed throughout the rest of the world. We all of course know what a pub is but how would you define one? A pub is certainly more than just a place to have a drink. It is easier to say what a pub is not. You may have a drink at a licensed restaurant, or a wine bar, or at a night club along The Riverside at Norwich much favoured by the younger generation of Norwich, but these are not pubs. Today nearly all pubs serve food, often very good, and this has given rise to a hybrid, a pub which has a bar, but is mostly a restaurant. It gets confusing.

Of course there have been great changes. The



The Old White Lion, a classic pub, once a regular GBG entrant, now closed and with an uncertain future.



Once the Brewery Tap of Bullards. The 1980's conservation scheme kept it as a pub. However a few years ago permission was given to turn it into residential as it caused a nuisance to those who had bought houses nearby.

Victorian and early 20th century pub was a "local" patronised by familiar faces who lived in streets close by. A pint, a fag or pipe, and a game of darts or dominoes and a chat filled a satisfying evening. It was not unusual to see two or even three generations of a family in the same pub. In those days a large part of the population of Norwich lived in back to back streets, attended a local



The former Morning Star on Southwell Road, now in use as a hostel.

school and worked for a living close by. There was a close community and the local was an integral part. Most pubs were owned by Norwich breweries and served local beers.

It was once famously said that Norwich had a pub for every day of the year and a church for each Sunday. As far as pubs were concerned this was a gross underestimation. Derek McDonald, in his



The former Ironmongers Arms, it lost all its fine glass when converted without consent into a trendy bar. Still open.

excellent book "A Pub Walk with a Difference in 1883" lists over 550 in Norwich. This was to alter at the end of the Second World War. Change to housing, standards of living, leisure time, views together with affluence and mobility have combined to create a lifestyle alien to that of past



The Kingsway - view from the river.

generations. One could argue that the "local" is a thing of the past.

Not surprisingly there has been a decline in numbers of Norwich pubs. In 1988 our CAMRA database identified just over 220 pubs in the City of Norwich. My present day research shows that only around

150 of those are still open and some are barely recognisable as having been converted to café bars or restaurants. There follows a review of the outstanding changes that have occurred.

Housing developments accounts for much of the demise of the 70 odd establishments that have been lost over the last two decades. Some such as The Kingsway on King Street and The Clarence Harbour on Carrow Road have succumbed to the bull dozers to make way for large new housing projects while others such as The Crown, Goldwell Road, Denmark Arms, Sandringham Road and Mill Tavern on Angel Road are still standing but have been converted to private dwellings. A few have become retail premises such as The New Inn on Finklegate which is now an electrical store and The Tuckwood, now a petrol station and Mac Donalds takeaway. The Earl of Leicester on Dereham Road was recently demolished without any application to change being made to the Planning Authorities and to date no application has been approved. So there stands an empty site.

Since 1988 there have been a few new pubs open such as The Castle Gate on Timberhill and Wetherspoon's have opened The Glasshouse, The City Gates(although this has now been sold) and Lloyds No One, now renamed The Queen of Icen

There are also quite a number of pubs that are closed and boarded up where their future is uncertain. Examples of these include The Old White Lion on Oak Street, which in the 1980's was one of Norwich's premier real ale pubs is now boarded up and looking in a very sorry state. The Ferry Boat on King Street remains boarded up and although Green King maintain they have "fairly impressive proposals, to build a quality public house on the site", to quote their Property Developer. They are still dragging their heels into



The Vine, Norwich's smallest pub no more?

divulging the plans. Other recent closures include The Magpie on Magpie Road, The Vine in the City Centre and The Shoemakers in Earlham. Will any of these reopen as public houses or will they face the bull dozer or be converted into flats? Others under threat include The

Angel Gardens, which although still trading the owners have been granted planning permission by Norwich City Council to demolish and build dwelling units on the site.

When considering these changes we may ask are we witness to the demise of the English pub? Not so. There may be fewer but the best are thriving. We can still find a good pub and recognise it instantly as a descendant of the "local" when we enter. There we find a bar and pint glasses with real ale dispensed in the traditional way. But there is much more to a pub than a drinking place. There is conviviality, a warm smiling welcome, a relaxing atmosphere, some chi chat with the bar maid and ease with which a conversation may start with a stranger. It is the atmosphere that makes a pub and the owner who maintains it. A pub may not easily be defined but is instantly recognised by a visitor walking into it.

Warren Wordsworth



The Ferry Boat. Will it remain a pub or become a restaurant with a bar?

Reducing your Beer Miles

The supermarket shelves are stacked with a range of bottled beers, but most of them are not real ale in a bottle, instead they are often the products of large breweries. Often named to appear like the product of a small brewer, you have to look to the small print to find out just where its from.

The alternative is to locally brewed beers. Many of these are brewed using locally grown barley, malted in a Norfolk maltings. If you are concerned about food miles, or should I say beer miles, this is a solution.

Across Norfolk we have seen speciality beer shops open. Many are run in conjunction with a brewery, providing an important additional outlet for the beers. Some of these beer shops are also branching out into local craft foodstuffs.

Teddy Maufe, a farmer, has opened the **The Real Ale Shop** near Wells-next-the-Sea. It is situated on a classic north Norfolk malting barley farm, which supplies much of the malt for the micro brewers stocks in the shop. Teddy gets his barley malted locally. The shop stocks over 50 ales, all bottled conditioned from 15 local brewers.



The Real Ale Shop at Branthill Farm, near Wells on Sea.

Woodforde's Brewery Shop is open all year round. Much of the shop is filled with beerboxes, bottled beers - hand bottled in the Brewery, and exclusive to the Shop - home brew kits, brewery clothing and memorabilia; and the rest is devoted to a display of the malting and brewing processes, and various items of brewing interest. A video of the Brewery at work is played for visitors throughout the day, and the entrance foyer of the Shop is devoted to the CAMRA "Champion Beer of Britain" awards won by the Brewery over the past 20 years.

Grain Brewery, at South Farm, Alburgh, South Norfolk has a shop. The brewery and shop are open: Tuesday to Friday 10am - 5pm, Saturday 10am - 1pm. You can buy your favourite Grain beers direct from the brewery. You can also pick up wines, ciders and chutneys and other foodstuffs from a hand-picked selection of local suppliers. The shop is located in a converted farm building.



Above - the Grain brewery shop is open.



Left - Inside the Grain Brewery, a traditional small brewery.

Tipples Brewery Shop, at 32 Elm Hill, Norwich has just opened. Stocking its own range in bottle, polypins, 4 pint takeaways of draught cask beer. The shop will also stock guests from other breweries and a selection of belgian beers, as well as brewery merchandise. The shop is open 10am to 6pm Monday to Saturday, and 11am - 4pm Sundays

Humpty Dumpty Brewery have a large shop on their site near Pettits of Reedham. In summer they are open every day, winter at weekends mainly, though you will often find someone at the brewery to open up for you. They are also having a special open weekend in November. They currently have a full range of their own beers in stock and are increasing the range of other East Anglian brewers. In addition to beers, Belgian beers, ciders and country wines, they are also boosting a range of gourmet food products from East Anglian producers.



Two views of Humpty Dumpty's large shop at Reedham


The Little Beer Shop in Blofield Leisure Village, is a family owned business and runs alongside the micro brewery 'Uncle Stuart's', in Lingwood, Norwich. It offers a good value selection of real ales from many of the Norfolk breweries.

Beers of Europe, Setchey, are mainly importers of beer, but they also sell ales.


Cracking Good Ales Since 1998

HUMPTY DUMPTY BREWERY


Reedham, Norfolk



Hop Harvest Gold
2007 First Hop Ale



Humpty Dumpty
Porter



Christmas Crack
Is Back

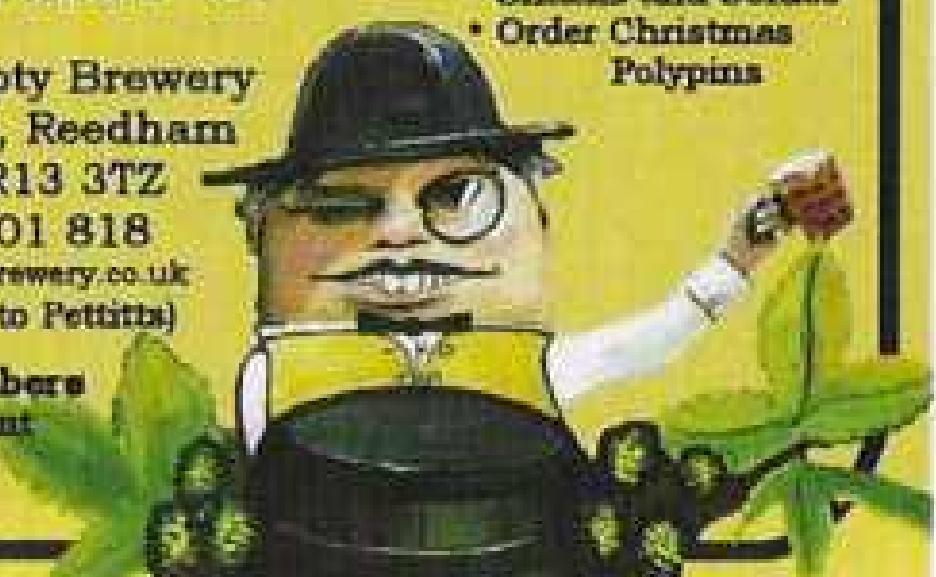
Don't miss our **OPEN WEEKEND**
24-25 November, 12-5PM

Brewery shop winter hours:
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Saturday / Sunday: 12:30PM - 4PM

- Tour the Brewery
- Meet the Brewer
- Taste our Beers
- Mulled Norfolk Cider
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- Order Christmas Polypins

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(01493) 701 818
humptydumptybrewery.co.uk
(Follow signs to Pettits)

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Or the **Brewery Shop**
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tel: 01603 666306
www.tipplesbrewery.com

Fine Ales from the Norfolk Broads

Breckland Wines, in Watton stock a large selection of craft beers many of which are bottle-conditioned.

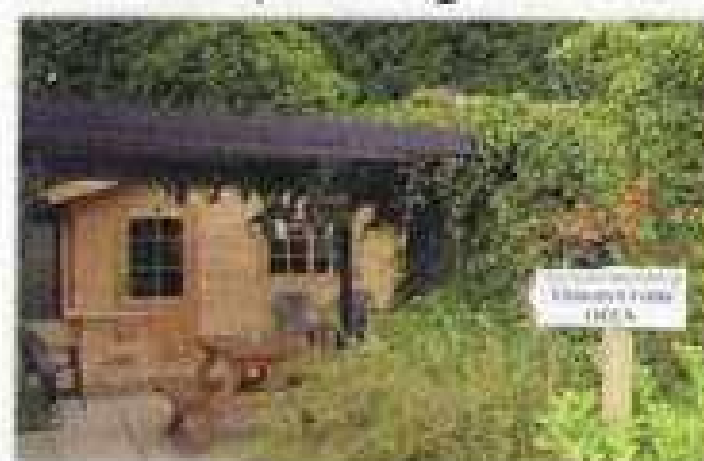
Wolf Brewery has an extensive shop selling not just its beers but also a good range of traditional brewery souvenirs. As well as individual bottles, selection packs are available. A full range of the very attractive "Wolf Brewery" branded clothing is stocked. The shop is open Monday to Friday 9 - 5, Sat and Sun 10 - 4. Visitors can often join a brewery tour. See the advertisement for more details.

Below - some of the souvenir range available at the Wolf Brewery shop.



Wolf Brewery - the large well stocked shop

Iceni Brewery has its own shop and visitor centre, which includes a hop garden. Please ring 01842 878922 to check opening times.



Iceni Brewery Visitor Centre

Nelson's Journey

This year our Branch Charity for 2007 is Nelson's Journey.

Nelson's Journey is a registered charity (No. 1065775) and has been in operation since November 1997. The charity provides a service to children and young people who have experienced the death of a significant person in their life such as mother, father, sibling etc. We work with children up to the age of 17yrs (inclusive).

It is estimated that each year there are approximately 280 children in Norfolk who experience a close personal bereavement. We are currently able to help up to 90 of these children.

We offer a range of services including: advice and information service to bereaved families, a comprehensive assessment of the needs of bereaved children, We also have activity days and weekend camps.

Nelson's Journey, 215 Sprowston Road
Norwich, NR3 4HX

Our Branch Charity for 2006 was BUILD, a charity providing support for adults and young people with learning difficulties.

At the Norwich Beer Festival Awards Night at the King's Head, Norwich, on January 11th, 2007, branch chairman Wendy Parker was pleased to present BUILD Chief Executive James Kearns with a cheque for £2909.60 – money raised through various activities, including last year's cycle ride and donations from customers of both tokens and for the programme at the Beer Festival..



Unique Gifts and Guided Tours

THE WOLF BREWERY and VISITOR CENTRE

You'll find a **WARM WELCOME** and **UNIQUE GIFTS** in our brewery shop



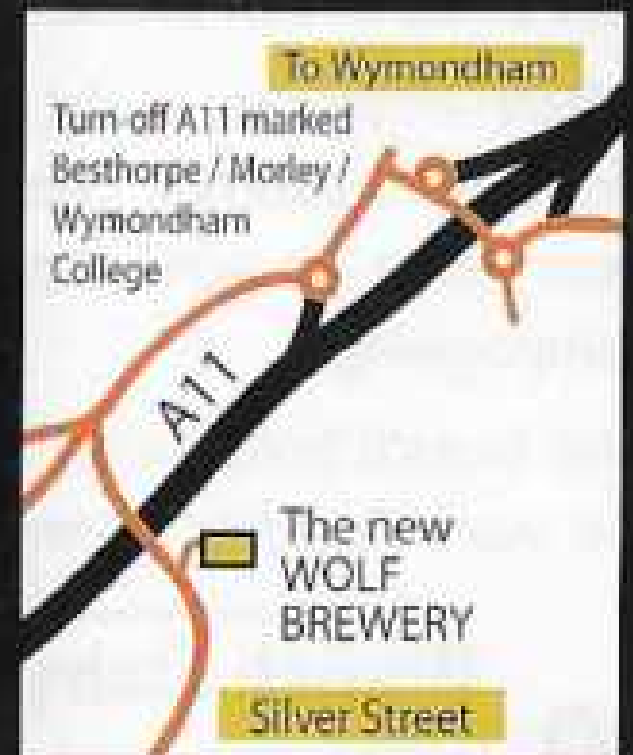
WOLFE SAYS:

"Make sure you leave time for one of our Guided Tours of the Brewery"

RING US FOR TOUR TIMES

Easy to find - just off the A11

Open: Weekdays 9am-5pm and Sat/Sun 10am-4pm



The Wolf Brewery, Rookery Farm, Silver Street, Besthorpe
Attleborough, Norfolk NR17 2LD Tel. 01953 457775
Email: info@wolfbrewery.com www.wolfbrewery.com

BUY YOUR REAL ALE HERE

The Whalebone

Freehouse

144a Magdalen Road

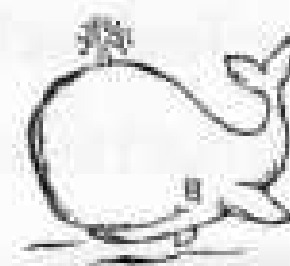
Nowich NR3 4BA

Tel 01603 418775

www.whalebonefreehouse.com



The Whalebone built circa 1840 has maintained many original features whilst recently being extended to meet the needs of today.



- **Cask Marque**
- **Ten Cask Ales**
- **Conservatory Bar**
- **Heated Patio Area**
- **Friendly Service**
- **Independent Ownership**

We wish CAMRA & Members a successful 30th Beer Festival

Why not join us?

Did you pay to enter? CAMRA membership entitles you to free or discounted entry to all CAMRA beer festivals throughout the country. Whats Brewing a free monthly newsletter, which is the mouthpiece of the campaign and keeps you up to date with all that happens in industry. Being a part of the countries largest single cause consumer organisation with over 90000 members nationally and 1700 in this branch alone.

Wherever you are in the UK there are AMRA Branches organising events throughout the year. Some are purely social, whilst others are campaigning.

This branch holds many social events throughout the year, including brewery visits, bowling matches

and quiz nights that all members are welcome to attend. See the feature on Branch Activities to see what you are missing out on.

At last years beer festival we recruited a record 125 people to the campaign, this year I would like to see to this record broken. In particular this year we would like to recruit more young people. Especially somebody who would like to advise on or organise events for the younger members.

If you would like to join CAMRA, you can fill in the form opposite and send it to CAMRA, or

Sign up online at www.camra.org.uk/joinus, or easier still, come and see us at the membership stand in the main hall, and get a temporary ticket to get in free the rest of the week when you join.

DIARY DATES

Branch Dairy Dates until Christmas

Friday November 2nd. First Friday Five- pm Bell, (Orford Place), Traffik, (ex Owens Café Bar), Murderers (Gardeners Arms), Woolpack, Horse & Dray.

Tuesday November 13th. Social with West Norfolk Branch. At The Fox & Hounds, Heacham. There will be a brewery tour round Fox Brewery and a buffet.

Tuesday November 20th Branch Meeting Champion, Chapelfield Road, 8pm

Friday December 7th First Friday Five Itinerary to be arranged.

Tuesday December 18th Branch Meeting. Railway North Elmham. 8pm including our traditional Christmas quiz and buffet. (normal coach pick ups.)

Friday 21st December Christmas Pub Walk. Itinerary to be arranged.

Meetings outside Norwich will have coach transport - contact the Social Secretary for details and to book a seat.

Social Secretary Tim MacDonald, tel 01603 865505.

E-mail socialsecretary@norwichcamra.org.uk



It takes all sorts to campaign for real ale

Save money by paying by Direct Debit

Join CAMRA today...

Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.



Your Details

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Address

.....

..... Postcode

Email address

Tel No (s)

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Please state which CAMRA newsletter you found this form in?

	Direct Debit	Non DD
Norwich Beer Festival Programme		
Single Membership (UK & EU)	£20 <input type="checkbox"/>	£22 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>

For concessionary rates please visit www.camra.org.uk or call 01727 867201.

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

I enclose a cheque for

Signed Date

Applications will be processed within 21 days



Instruction to your Bank or Building Society to pay by Direct Debit



Please fill in the form and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

Originators Identification Number

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and, if so will be passed electronically to my Bank/Building Society

Signature(s)

Date

Name(s) of Account Holder (s)

.....

Bank or Building Society Account Number

.....

Branch Sort Code

.....

Reference Number

.....

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

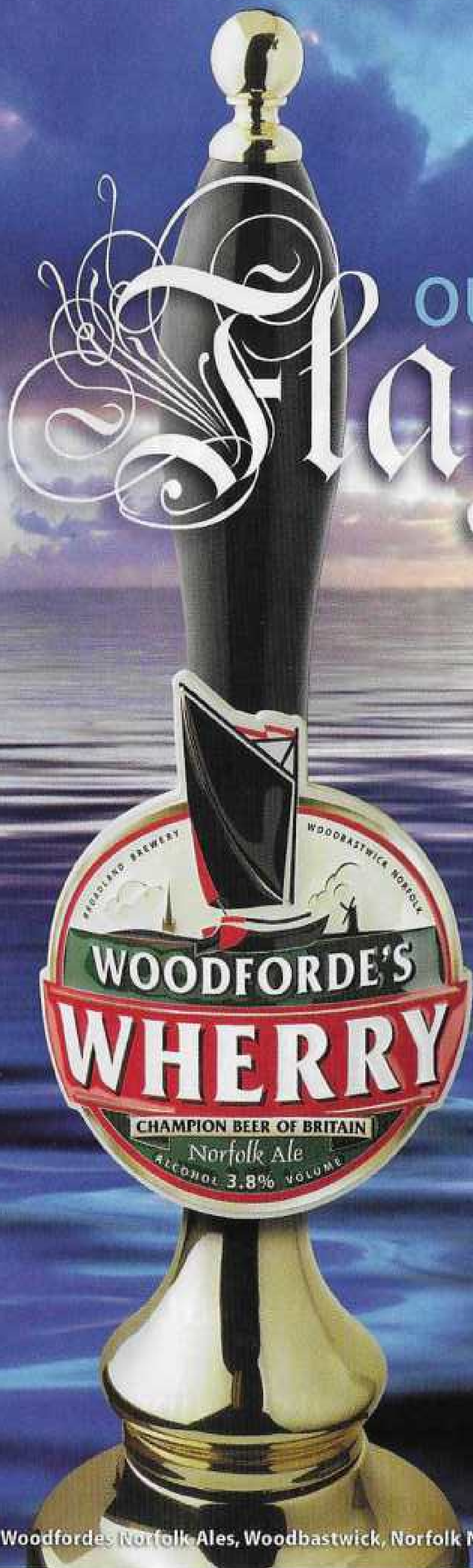


This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.
- If the amounts to be paid or the payment dates change CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.
- If an error is made by CAMRA or your Bank or Building Society, you are guaranteed a full and immediate refund from your branch of the amount paid.
- You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.

detached and retained this section



our Flagship ale

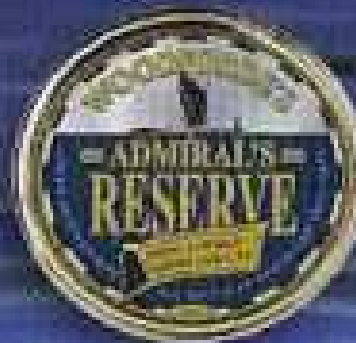
...from a quality fleet
of ales brewed using



the finest ingredients

including Norfolk grown

barley, water from our
own bore hole and



whole hops that are hand

selected each year for

their unique qualities.



All our ales are now

available at woodfordes.co.uk

or from our shop: 01603 722218



WOODFORDE'S
Norfolk Ales

Chris & Glynis invite you to the...

TRAFFORD ARMS

15th Valentine

BEER FESTIVAL

"Tried & Tasted"

Feb 11th - 17th Inc. 2008

Food Available

Nominated Charity: Lupus

www.traffordarms.co.uk mail@traffordarms.co.uk

61 Grove Road, Norwich, 01603 682466