



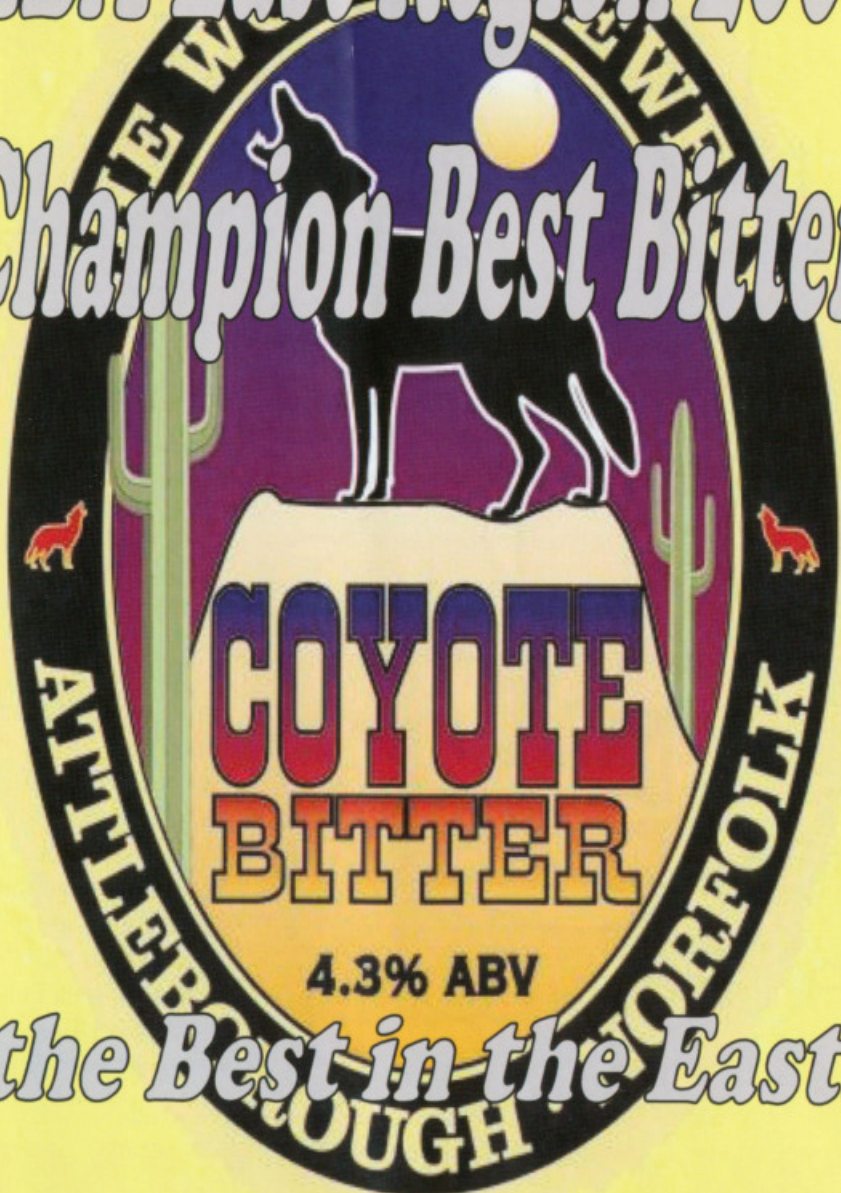
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PROGRAMME

SIBA East Region 2008

Champion Best Bitter



the Best in the East!

www.wolfbrewery.com

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 £2.30 -- or 23 tokens -- a pint). You can get a refund on unused tokens. A Starter kits of Glass and tokens at £7.50 and £10 are available.
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

This Programme will help you find and select your beer, as well as provide lots of information to help you enjoy the festival, read it.

THE FESTIVAL COMPLEX



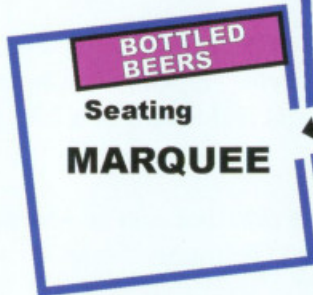
**INFORMATION ABOUT
CAMRA, MEMBERSHIP,
PRODUCTS AND STAFFING.**



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



Toilets



**EMERGENCY
EXITS** →

Marquee exits will be marked



Meeting point

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

**TOMBOLA
PUB GAMES**

FOOD

NORFOLK BAR

BLACKFRIARS HALL



Stage

ST ANDREWS HALL

MAIN BAR



Seating

U-O-W-R

**ENTRANCE
& EXIT**



**GLASSES
TOKENS**

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Norwich Beer Festival is
organised and run by unpaid
volunteers who are members
of the
Norwich and Norfolk Branch
of the

Campaign for Real Ale Ltd. 230
Hatfield Road, St Albans, Herts.



Printed by

BD&H Limited

37 Europa Way, Martineau Lane,
Norwich, NRI 2EN

Email: mail@bdandh.co.uk

01603 620780





I welcome you to our 31st, beer festival at the St Andrews and Blackfriars venue in Norwich.

We have a wide variety of beer and ciders available, a choice of over 400 different

drinks so there must be something for you to really enjoy, but please do enjoy them safely and responsibly, and look after friends who may have over indulged.

We're usually well supported with customers, but if you can spare time to help out in any way, even if only for a few hours, then speak to our staffing manager. You won't need experience, just enthusiasm, a willingness to learn (fairly quickly!) and an ability to enjoy yourself. (Oh, and liking real ale helps as well). We do it so it must be fun.

Des O'Brien, Branch Chairman

ST. JOHNS HEAD

*Serving Fine Ales
for Over 400 Years*

THE ST. JOHNS HEAD REAL ALE HOUSE

4 Cask Ales

*Always Available Plus
Addlestones Cask Cider
Camra Good Beer Guide Listed
Open All Day..... Every Day*

**58 North Quay
Great Yarmouth**

REAL ALE HOUSE

01603
627772

FREE HOUSE

**THE
ALEXANDRA
TAVERN**

STAFFORD STREET * NORWICH

A family run freehouse with a warm friendly welcome
We stock a wide selection of real ales, guest beers, lager and cider

Pool Table Open log fire

General Beer Festival Information

Opening times

Date	Lunchtime	Evening
Monday 27th October	Closed	5.30-11.00
Tuesday 28th	11.30-2.30	5.30-11.00
Wednesday 29th	11.30-2.30	5.30-11.00
Thursday 30th	11.30-2.30	5.30-11.00
Friday 31st	11.30-3.00	5.30-11.00
Saturday 1st November	11.30-3.00	6.30-11.00

Glasses

Souvenir pint and half-pint glasses with the festival logo are available. If these glasses run out towards the end of the week, other glasses are used instead. 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.

ANOTHER YEAR, ANOTHER BEER FESTIVAL

Preparations for the 31st Norwich Beer Festival started almost immediately the last one finished, and it's taken almost a year to deliver, amidst growing uncertainty about the future viability of hosting such an event.

It is well known that the future of the Halls as a viable concern for hosting events has been under some scrutiny especially in the financial climate we are now in. It is those matters, I wish to address in the following paragraph or two.

Norwich & Norfolk CAMRA have no plans to move away from such a fantastic venue, although we do acknowledge its limitations, as the festival has grown in size over the years and the cost of hiring increased. Should we move away to a bigger site, we seem to have an endless debate about this every time the subject is brought up, currently there are no suitable alternative venues within easy walking distance from the City Centre. One suggestion is to move to the Norfolk Showground on the outskirts of the city. Certainly there is more space, but at a cost to getting people out there, the transport infrastructure would certainly have to be improved by an order of magnitude at least to even contemplate it. Other spaces/buildings in the centre of the city are either too small or cannot be made available at the current time of year we hold the festival.

So back to St Andrews Hall, currently as stated in the media, the long term future is decidedly upbeat with plans being put forward for the redevelopment of the site, but how long will these take to come to fruition. There are many things to debate about this, and undoubtedly these certainly will be discussed at great length. We as a branch will support this debate, but obviously subject

to detailed proposals being made available. Anything that increases capacity will be made very welcome, as some of the suggestions seem to indicate. As the largest customer of the Halls we do hope the powers that be will consult us at all stages

So onto next year, the 32nd Norwich Beer Festival, yes it is going to take place, as I have been given assurances (99.9999%) that it is ok to hold one at St Andrews for 2009, following year still a little up in the air, of which both us and the Halls management don't have any control over.

But it will only take place if we have enough volunteers to staff it, so get in touch now or come along this year, you know it might grow on you. See our jovial staffing manager for all the information you need.

Martin Ward

Norwich Beer Festival Organiser

October 2008

SQUADRON LEADER
JACK STEEL
AND THE STARDLADE

*Jack Steel supports the
Norwich Beer Festival.
Listen to his thrilling adventures
in a free six part podcast at
jacksteel.itsatrap.co.uk*



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.

Speciality soft drinks are also available in the Marquee. These include apple juices and quality soft drinks. Apple juice is also available on the cider bar. 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"

THE Champion PUBLIC HOUSE

for 'CHAMPION'
Quality Ales in the
City Centre



Some of the select ales that
we will be offering during the
week of Norwich Beer Festival

Batemans **Autumn Fall**
Batemans **Valiant**
Woodforde's **Wherry**
Batemans **XB**
Woodforde's **Nelsons Revenge**

Saltaire
Batemans **Victory Ale**
Batemans **XXXB**

Entertainment on
Alternate Thursdays:
Kingston Daddy and Friends
or
Soulfull Sounds and
Caribbean Rhythms

On Draught : **Liefmans Kriek**
Leffe Blonde
Staropramen

Good selection of wines
and whisky available

Free Wi-Fi

The Champion
101 Chapelfield Road
Norwich NR2 1SE
Tel: 01603 765611



Located across the road at the top of St Stephen's Street

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 possible more interesting.

Those who say they don't like beer, typically a lager drinker, just haven't found a beer to their taste, but when they do life will never be the same again. You will also find that you won't get that gassy distended feeling in the stomach.

So to help you here is a guide to the principal types of cask beer to be found at this festival. Elsewhere you will find a guide to bottled beer types.

Mild Ales

Perhaps the style most closely related to historic English ales due to the low amount of hops used. Mild doesn't have to be dark or low in alcohol. Milds at the turn of the century were around 5% ABV. They have a lower hop rate than bitters and the style was developed for industrial and agricultural workers who drank large amounts to quench their thirsts, and provide energy.



After wartime restrictions mild developed as a low alcohol drink, around 3.5% ABV, low in bitterness and anything from pale golden such as Taylors Golden Best to black. The colour comes from the use of crystal, brown and black malts which give roast notes and chocolate aromas, sometimes a nutty flavour, even hints of coffee and caramel. Not very bitter.

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

India Pale Ale

Pale ales developed in the 19th century when it became possible to produce a sparkling clear beer, designed for drinking from a glass rather than pewter tankard. They were high in alcohol, around 6%, and heavily hopped.

Originally developed in Burton on Trent where the groundwater is high in sulphates. High in alcohol and hops these beers keep well and so could be transported by rail and sea. Though called pale ale, they are more copper coloured.

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



Bitter

Bitter is a 20th century beer, a commercial version of the export pale ales, e.g. India Pale Ale (IPA), from the last century. The success of pale ale led to the production of beers that were ready to drink a few days after leaving the brewery. Bitters today vary from 3.5% to 5.5% ABV.

This heritage is reflected in some bitters

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

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

Porter and Stout

This style has revived dramatically in recent years. Porter was originally a blend of brown and old ales and was in enormous demand in the 18th century. The strongest or stoutest version of porter evolved into a distinctive style of its own, especially in Ireland, smoother and less bitter. Porter almost disappeared in Britain during World War II 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.

10 Years of Cracking Good Ales HUMPTY DUMPTY BREWERY ==Reedham, Norfolk==

Hop Harvest Gold 2008

Our autumn seasonal, featuring Goldings hops from the 2008 harvest, rushed from the field to the brewery for the freshest flavour.



A pale golden ale with 5.2% abv



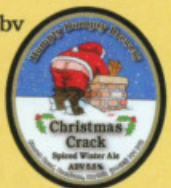
Little Sharpie, 3.8% abv

Light session bitter with a refreshing hop finish

"Beers of the Year"
CAMRA Good Beer Guide 2009

Christmas Crack, 5.5% abv

Belgian style brown ale with a mix of spices, vanilla and orange



Our Christmas special

OPEN HOUSE WEEKEND

December 6-7, 2008 12 Noon - 5PM

Meet the team Tour the brewery
Taste the Beers!

Bring this advert to the open weekend to enter our special prize draw

FARMERS MARKETS

Beccles Heliport	Aylsham Town Centre
First Saturday	Third Saturday
9AM - 1PM	9AM - 1PM

BREWERY SHOP AUTUMN HOURS

Our shop is open weekends to Christmas
12:30PM - 4:00PM
and weekdays when brewery is operating

CAMRA Members:

10% Discount With Membership Card

Humpty Dumpty Brewery
Church Road, Reedham
Norfolk NR13 3TZ
(01493) 701818

www.humptydumptybrewery.co.uk

DRINKAWARE.CO.UK



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 eye opener to the lager drinker, as to the sort of flavour his tipple should have.

Golden Ales

A style of beer typified by Hopback Summer Lightning or Woodforde's Great Eastern, this is a strong but lighter bodied beer, brewed with mainly pale malts and often using some pilsner type hops, giving a crisp clean taste. An easy drinking beer. Some brewers have also been producing lower strength versions of this type as Summer Ales, though other summer ales are just brewed with English hops. Varying in strength from about 4%ABV to 5%ABV. The use of mainly pale malt produces a beer that is light coloured and with a clean refreshing mouth feel. 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/-.



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.

The Gatehouse Pub

391 Dereham Road, Norwich NR5 8QJ

01603 620340

FOUR REAL ALES

Live Music, Friday & Saturday
Large garden overlooking
River Wensum

OPEN

Mon-Thurs: 12-11

Fri & Sat: 12-12 • Sunday: 12-11

Plenty of parking space



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YOU”


You are invited to our East England

Launch Party

To find out more and confirm your attendance go to;

www.officialbeerclub.com/grainparty

Beer, food & entertainment
provided by;

grain 
norfolk brewery



Official Beer Club is the new online community for beer drinkers, servers & makers www.officialbeerclub.com

The Beers

Abbeyle

Sheffield, South Yorkshire



Brimstone 3.9 %abv

Russet brown beer made with Amarillo hops. Tastes of malt loaf, marmalade and apricot.



Black Mass 6.6 %abv

Aromas of dark chocolate, coffee and burnt toast. Deliberately brewed to an ABV of 6.66%, decadent and black this one

Adnams

Southwold, Suffolk



The Bitter 3.7 %abv

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



Old 4.1 %abv

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



Explorer 4.3 %abv

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



Tally Ho 7.0 %abv

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

Ascot

Camberley, Surrey



Alligator Ale 4.6 %abv

An American Pale Ale with a hoppy nose and crisp finish.



Oktoberfest 4.8 %abv

An authentic version of a German Oktoberfest beer.

Banks & Taylor

Shefford, Bedfordshire



Black Dragon 4.3 %abv

Strong dark mild with nice roast flavours.



SOD 5.0 %abv

Rich fruity old style beer, slight caramel flavour.

Colour Key to Beers and Gravity Cards



Dark Milds, Old Ales, Stouts Porters and Barley Wines



Light Milds, Bitters and Special Bitters



Golden Ales



Speciality, Flavoured and Fruit Beers

Batmans

Wainfleet, Lincolnshire



Mild 3.0 %abv

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



XB 3.7 %abv

A distinctive, well balanced bitter, with a refreshing dry bitterness and almost vanilla like flavour.



Salem Porter 4.7 %abv

A porter with a dry roast, nutty palate and a rich malty aftertaste.

Batham

Brierley Hill, West Midlands



Mild Ale 3.5 %abv

Fruity dark brown mild, slightly sweet to the taste.



Best Bitter 4.3 %abv

A pale yellow fruity, sweetish bitter in the traditional Black Country style.

Beeston

Beeston, Norfolk



Worth the Wait 4.2 %abv

Golden brown in colour with a citrus and honey nose followed by a dry almost orangey finish, last year's festival winner.



On the Huh 5.0 %abv

Dark reddish brown in colour with a smoky malt taste.



Norfolk Black 6.0 %abv

Dark rich stout from the wilds of Norfolk.

Belhaven




Dunbar, Lothians



80/- 4.2 %abv

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

Blackfriars Gt Yarmouth, Norfolk

-  **Yarmouth Bitter** 3.8 %abv
Amber coloured fruity bitter.
-  **Springtide** 4.2 %abv
Dark rusty orange, well balanced with malt and hops.
-  **Charter** 4.5 %abv
New brew.
-  **Audit Ale** 8.0 %abv
Deep red coloured barley wine with a slight roasty feel and a hint of spice.
-

Brains Cardiff, Glamorgan

-  **Dark** 3.5 %abv
Tasty dark brown mild, good mix of hops, roast and caramel.
-  **Rev James** 4.5 %abv
Easy drinking bitter with faint malt and fruit aroma.
-

Brandon Brandon, Suffolk

-  **Old Rodney** 4.0 %abv
Mr Dent is now into brewing, well I never.
-  **Rusty Bucket** 4.4 %abv
Traditional best bitter smooth on the palate and is noted for its soft, but surprisingly fruity flavour.
-

Brown Cow Selby, North Yorkshire

-  **After Dark Coffee Porter** 5.0 %abv
Full flavoured porter with a not so subtle hint of coffee.
-



Buffys Tivetshall St Mary, Norfolk

-  **Norwich Terrier** 3.6 %abv
Refreshing gold coloured bitter with fragrant peachy aroma and dry finish.
-  **Beaufort** 3.8 %abv
A festival special. Made with home grown hops.
-  **Bitter** 3.9 %abv
Deep amber coloured traditional bitter, slightly nutty in flavour.
-  **Norwegian Blue** 4.9 %abv
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** 4.0 %abv
A Copper coloured beer, intense hop flavouring, finishing with a clean dry bitter aftertaste.
-



Caledonian Edinburgh, Lothians

-  **XPA** 4.1 %abv
Bittersweet golden ale with slight peppery notes.
-  **Smoky Pete's** 4.3 %abv
Made by careful blends of lightly-peated malt to produce an amber beer with an intriguing combination of subtle smoky roast to complement a fruity, raisony hop.
-

Castle Rock Nottingham, Nottinghamshire

-  **Harvest Pale** 3.7 %abv
Refreshing zesty, citrus flavoured golden ale.
-  **Screech Owl** 5.5 %abv
One of the wildlife trail beers.
-


Copper Dragon Skipton, North Yorkshire

-  **Best Bitter** 3.8 %abv
Refreshing amber coloured beer not just for Northerners.
-  **Challenger IPA** 4.4 %abv
Traditional ale more of a best bitter than an IPA, fruity and full bodied.
-


Cotleigh Wiveliscombe, Somerset

-  **Tawny Owl Bitter** 3.8 %abv
Well balanced light copper coloured bitter.
-  **Buzzard Dark** 4.8 %abv
A deep brown beer with berry fruit. The taste is oaty, toasty and full bodied.
-

Crouch Vale South Woodham Ferrers, Essex

-  **Brewers Gold** 4.0 %abv
Superb award winning ale, golden in colour with soft fruity notes of orange and lemon, and dry aftertaste.
-  **Wild Hop** 4.1 %abv
This year it has been brewed with freshly-picked wild hedgerow hops from Earls Colne, Bures, Wakes Colne and Coggeshall.
-

Dorset Weymouth, Dorset

-  **JD 1742** 4.2 %abv
Burnt golden coloured ale with slight spiciness.
-  **Durdle Door** 5.0 %abv
Clean tasting with hints of marmalade, full bodied. Named after the limestone arch on the Jurassic Coast near Lulworth in Dorset.
-



Elgoods are pleased to be suppliers of
Award Winning Cask Ales to Norwich Beer Festival
www.elgoods-brewery.co.uk • Tel: 01945 583160

Downton

Downton, Wiltshire



Downton IPA

6.8 %abv

Deep blonde coloured ale with aroma of grassy leafy hops.

Elgood's

Wisbech, Cambridgeshire



Golden Newt

4.1 %abv

Spritzzy golden ale with good citrus taste. Name is taken from the colony of great crested newt's in the brewery gardens.



Festival Special

4.5 %abv

A light coloured fruity bitter, with bite.



Old Black Shuck

4.5 %abv

A ghostly black dog is said to roam the graveyards, crossroads and forests of East Anglia, so with a bit of luck we will see it at Norwich



North Brink Porter

5.0 %abv

Dark ruby red porter with a hint of coffee like dryness complemented by Fuggles hop.



Greyhound

5.2 %abv

Copper red strong bitter with a distinct malty aroma, dry with soft berry flavours.

Kings Head

Horsham St Faith



A traditional country pub serving real ales and good quality home made food.

Real Ales!

real home made food!

real pub!

Sunday Lunch £7.95 two courses

Saturday Night Special £12.95 three courses

Special occasion?

Book our party room, seats up to 20 people and we will prepare a set menu to meet your needs.



Christmas menus now available!



Find us in Hidden Places of East Anglia Guide and CAMRA Good Beer Guide 2009



01603 898911

Kings Head, Back St, Horsham St Faith, Norwich, NR10 3JP

Elmtree Snetterton, Norfolk

-  **Bitter** 4.2 %abv
Sweet fruity amber beer with a light touch of butterscotch.
-  **Golden Pale Ale** 5.0 %abv
Light golden ale with a hint of lemon to the taste.
-  **Nightlight Mild** 5.7 %abv
New beer for those dark autumnal evenings.


Exmoor Wiveliscombe, Somerset

-  **Ale** 3.7 %abv
Light chestnut-brown session beer has a fresh, grainy, biscuity nose with a hint of fresh citrus fruit in the background.
-  **Gold** 4.5 %abv
The original single malt golden ale, soft and mellow with a hint of citrus hop.

Fat Cat Brewery Norwich, Norfolk

-  **Bitter** 3.8 %abv
Standard bitter in the "Cat" range with a slight hint of citrus hop.
-  **Honey Cat** 4.3 %abv
Mid orange amber beer with a dry honey taste and grapefruit citrus flavours.
-  **Marmalade Cat** 5.5 %abv
Deep orange coloured premium ale with good flavour of well, err, marmalade!, except you can't spread on your toast.
-  **Old Cat** 6.5 %abv
New brew.

Felinfoel Felinfoel, West Wales

-  **Double Dragon** 4.2 %abv
Premium welsh beer, malty and fruity, just like a certain postman we know!

Fox Heacham, Norfolk

-  **Heacham Gold** 3.9 %abv
Dry fruity golden ale brewed with lager and wheat malt.
-  **Cerberus** 4.5 %abv
A dark black to brown stout with reddish flashes in the light. The taste is bittersweet liquorice and burnt sugar but with a smooth ripe fruit flavour
-  **Nelsons Blood** 5.1 %abv
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.

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www.eastanglianbrewers.co.uk





East Anglian
BREWERS



Front Street Binham, Norfolk

-  **Callums Ale** 4.3 %abv
Dry copper coloured ale with a crisp malty toffeeish flavour.
-  **Ebony Stout** 4.5 %abv
Dark and black.
-  **Tsar** 8.5 %abv
An imperial style stout, deep black in colour, with liquorice and cloves nose and a slightly spicy orange roast flavour.

Fugelestou Ales Fulstow, Lincolnshire

-  **Pride of Fulstow** 4.5 %abv
Good hop balance with a dry finish and blackcurrant fruit notes.
-  **Sledgehammer Stout** 8.0 %abv
Old fashioned imperial stout with bite.

Fuller's Chiswick, London

-  **Chiswick** 3.5 %abv
Easy drinking beer with a little sweetness but nice mix of Goldings hops at the end.

The Angel Swanton Morley Beer Festival

Friday 21st - Sunday 23rd November
At least 20 cask ales and ciders

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Sun: 12 noon - 10pm

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Norfolk, NR20 4LX

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ESB

5.5 %abv

ESB was launched in 1971 to replace a beer called Old Burton Extra, full of flavour this award winning beer has a rich mahogany colour with intense fruit character.



1845

6.3 %abv

Exclusive to this festival. !!! A rich beer with a fruit cake aroma, spices and nutmeg from malt and hops resulting in a dry, fruity finish



Golden Pride

8.5 %abv

Full flavoured, and reminiscent of sweet orange oil, toasted grains, and bread. Exclusive to festival.

Grain

Harleston , Norfolk



Oak

3.8 %abv

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



Blackwood Stout

5.0 %abv

Traditional black stout with a burnt toast flavour and a hint of coffee.

Grainstore

Oakham , Rutland



Rutland Panther

3.4 %abv

A red-black mild with lots of roast and malt for it's strength



Winter Nip

7.3 %abv

A classic barley wine with a hint of brandy and plum.

Green Jack

Lowestoft , Suffolk



Canary

3.8 %abv

Immensely hoppy golden ale with a hint of spice.



Orange Wheat

4.2 %abv

Multi award winning wheat beer made with real oranges.



Lurcher Stout

4.8 %abv

New to us.



Mahseer IPA

5.0 %abv

A classic IPA very drinkable for it's strength.



Ripper

8.5 %abv

Brewed in the style of a Belgium Triple this beer does not disappoint.



Warthog

13.5 %abv

More than a barley wine, it's a warthog.

Greene King Bury St Edmunds, Suffolk

-  **IPA** 3.6 %abv
Best selling cask beer in the uk, often castigated but never ignored. Clean tasting and hoppy when served correctly.
-  **Old Speckled Hen** 4.5 %abv
Sweet malty beer.
-  **Abbot Reserve** 7.0 %abv
A distinctive full-bodied smooth and mature beer, bursting with rich fruit cake and toffee flavours.
-



Hampshire Romsey, Hampshire

-  **Strong's Best Bitter** 3.8 %abv
Named after the original Romsey brewery, tawny coloured bitter with predominantly malty taste.
-  **Ironside** 4.2 %abv
Amber coloured beer with crisp hop aroma and clean finish.
-


Harviestoun Dollar, Clackmannanshire

-  **Bitter and Twisted** 3.8 %abv
Bitter & Twisted is a sharp, blond beer with a superb, fresh hop profile combining aromatic Hallertau Hersbrucker with spicy Challenger
-  **Schiehallion** 4.8 %abv
Schiehallion is crisp, dry and airy with a beautifully fresh, grapefruity taste. Named after the misty mountain near Pitlochry.
-



Hawkshead Hawkshead, Cumbria

-  **Bitter** 3.7 %abv
A pale, hoppy, fruity and bitter session ale, with the distinctive aroma of Slovenian hops.
-  **Lakeland Gold** 4.4 %abv
Hoppy bitter golden ale, Champion Best Bitter SIBA 2005.
-





Hereward Ely, Cambridgeshire

-  **Bitter** 3.5 %abv
A golden, quite subtle and fruity beer.
-



Highgate Walsall, West Midlands

-  **Davenport's IPA** 4.0 %abv
Subtly blended with citrus hops and a variety of malts, light and drinkable.
-  **Highland Whisky Ale** 4.4 %abv
Orange coloured bitter with a full on whisky flavour, quite sweet.
-

Highwood Barnetby, Lincolnshire

-  **Tom Wood's Best Bitter** 3.5 %abv
An easy drinking bitter with a fresh dry hoppy flavour.
-  **Tom Wood's Dark Mild** 3.5 %abv
A deep ruby coloured Northern style mild, with aromas of caramel and fruit.
-  **T'ale** 4.5 %abv
New seasonal brew.
-  **Tom Wood's Jolly Ploughman** 5.0 %abv
A chestnut red beer, slightly hoppy aroma mingled with fruity berries.
-


Hogs Back Tongham, Surrey

-  **HBB** 3.7 %abv
A light amber session bitter, biscuity flavour with fragrant hops.
-  **OTT** 6.0 %abv
Old Tongham Tasty is a strong black beer with rich and complex aromas. An old ale of distinction.
-

Holt Cheetham, Gt Manchester

-  **Bitter** 4.0 %abv
Copper coloured, uncompromisingly bitter beer.
-



Hook Norton Hook Norton, Oxfordshire

-  **Hook Dark** 3.2 %abv
A dark chestnut coloured ale with dry hopped East Kent Goldings.
-  **Old Hooky** 4.6 %abv
Classic and full of flavour.
-

Hop Back Salisbury, Wiltshire

-  **Spring Zing** 4.2 %abv
Made with lemongrass, slightly bitter golden ale.
-  **Entire Stout** 4.5 %abv
A rich dark stout with a strong roasted malt flavour
-  **Thunderstorm** 4.6 %abv
Brewed with malt, wheat and maize, this soft, pale, lightly-hopped beer is packed with orangey and grapefruity flavours.
-

Hornbeam Denton, Gt Manchester

-  **Black Coral Stout** 4.5 %abv
A smooth dry roast malt, dark and full bodied, satisfying with subtle bitterness.
-  **Dark Domination** 6.0 %abv
Complex and subtle use of chocolate and roast barley, balanced with moderate bitterness. Strong and satisfying.
-



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Humpty Dumpty Reedham, Norfolk

-  **Little Sharpie** 3.8 %abv
Golden yellow bitter with a delicate
hoppy aroma leading to a light clean
tasting pleasant finish.
-  **Hop Harvest Gold** 5.2 %abv
Unique seasonal beer brewed using
"new season" hops, so no tasting notes
as it's different every year.
-  **Golden Gorse** 5.4 %abv
Very light in colour and with a balanced
hoppy finish a Norfolk Blonde Ale.
-  **Porter** 5.4 %abv
Traditional London style porter, full
bodied with nice chocolate coffee notes.
-  **10** 9.2 %abv
"10" is a ruby-coloured ale with a strong
hoppy bitterness, brewed to celebrate the
10th anniversary of brewery.

Hydes Manchester, Gt Manchester

-  **Light Mild** 3.5 %abv
Classic light mild ale, with a fresh lemon
fruit taste.
-  **Original Bitter** 3.8 %abv
Pale brown beer with malty nose yet still
bitter at the finish.



Iceni Mundford, Norfolk

-  **Raspberry Wheat** 5.0 %abv
An American style ale, delicately
flavoured with summer fruits. Made with
Hersbrucker hops, wheat and lager malt.



Lees Middleton Junction, Gt Manchester

-  **Moonraker** 7.5 %abv
A firm festival favourite, rich malty and
fruity.


Little Valley Cragg Vale, West Yorkshire

-  **Hebden's Wheat** 4.5 %abv
A white hazy beer with aromas of
coriander and lemon.
-  **Stoodley Stout** 4.8 %abv
Rich black stout containing chocolate
malt mixed with oats and wheat.


Mauldons Sudbury, Suffolk

-  **Silver Adder** 4.4 %abv
Brewed to celebrate the company's 25th anniversary, a light coloured bitter with fine hop and malt combinations.
-  **Black Adder** 5.3 %abv
Caramel, malt, blackcurrant and more in this award winning beer.
-

Mersea Island East Mersea, Essex

-  **Yo Boy** 3.8 %abv
A session bitter with Maris Otter and Crystal malt accompanied by Fuggles, Challenger, Phoenix & Cascade hops.
-  **Oyster** 5.0 %abv
This brew has local Mersea Island Oysters added to it, giving it a distinct unique flavour.
-


Mighty Oak Maldon, Essex

-  **Oscar Wilde** 3.7 %abv
Dark ruby amber mild with a hint of coffee and chocolate aroma and slight bitterness.
-



Milestone Newark, Nottinghamshire

-  **Shine On** 4.0 %abv
Lightly tropical with hints of Zesty freshness made with American hops.
-  **Raspberry Wheat** 5.6 %abv
Continental Style Fruit Beer, Mouth filling fruit, with zingy finish
-


Milton Milton, Cambridgeshire

-  **Minotaur** 3.3 %abv
Rich dark mild with good character.
-  **Mammon** 7.0 %abv
This dark and mysterious brew is the ideal beer for a chill winter evening, very flavoursome.
-  **Marcus Aurelius** 7.5 %abv
Imperial Roman Stout - an enormous, luscious and velvety stout. Bursting with dark, roasty flavour with an underlying vanilla richness
-





Moorhouses Burnley, Lancashire

-  **Pride of Pendle** 4.1 %abv
Well balanced amber best bitter.
-  **Pendle Witches Brew** 5.1 %abv
Dark full bodied ale with plenty of malt, complex and popular.
-

Museum Burton upon Trent, Staffordshire

-  **White Shield** 5.6 %abv
Clean, fresh flavour and full bodied, balanced bitterness.
-  **No 1 Barley Wine** 10.5 %abv
A proper barley wine, deep mahogany in colour with an aroma of sweetness and hops balanced by distinctive treacle toffee almost marmite flavour. Aged for a year.
-



Nethergate Clare, Suffolk

-  **IPA** 3.5 %abv
Amber bitter that is surprisingly drinkable for it's strength.
-  **Umbel Ale** 3.8 %abv
Winner of numerous beer festivals, full of coriander goodness.
-  **Essex Border** 4.8 %abv
A new golden beer with fruity and spicy overtones.
-  **Umbel Magna** 5.0 %abv
The addition of coriander to the Old Growler wort completes the original 1750s recipe for this distinctive dark beer.
-

Norfolk Square Great Yarmouth, Norfolk

-  **π** 3.8 %abv
Light amber ale with a fresh hoppy, citrus aroma
-  **Scroby** 4.2 %abv
Amber coloured bitter with a sweet malty flavour, named after the Scroby Sands windfarm.
-  **Stiletto** 4.5 %abv
Refreshing golden ale with a honey twist
-

Oakham Peterborough, Cambridgeshire

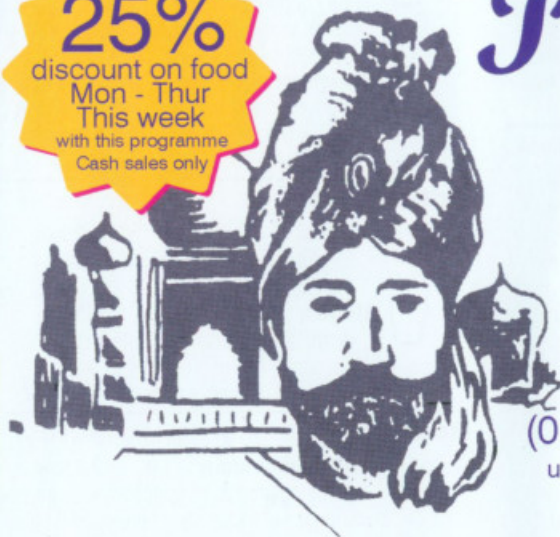
-  **Bishops Farewell** 4.6 %abv
A strong premium beer dominated by elaborate fruity hop notes, with a grainy background and dry finish.
-  **Hawse Buckler** 5.6 %abv
Dark coffee flavoured porter.
-

Oakleaf Gosport, Hampshire

-  **Piston Porter** 4.6 %abv
A dry rich Porter with initial chocolate and toffee flavours, brewed with liquorice root.
-  **I Can't Believe it's Not Bitter** 4.9 %abv
Clean and crisp with a fruity aftertaste
-

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Whimple, Devon

-  **Yellow Hammer** 4.0 %abv
Smooth pale and yellow, golden ale.
-  **Gold Blade** 4.0 %abv
Sweetish golden wheat beer
-  **Royal Oak** 5.0 %abv
Classic deep amber pale ale with a
caramel maltiness.

Old Chimneys

Market Weston, Suffolk

-  **Black Rat Stout** 4.5 %abv
Classic milk stout with excellent
chocolate flavours.
-  **IPA** 5.6 %abv
An authentic hoppy IPA
-  **Good King Henry** 9.0 %abv
An imperial stout, deep black with
blackberry and liquorice flavours. Very
popular.

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Olde Swan Dudley, West Midlands


 **Original** 3.5 %abv
Straw coloured light mild with a tangy flavour.

 **Black Widow** 6.7 %abv
A real winter warmer, black brown beer with dry chocolate/coffee flavours.


Otley Pontypridd, Glamorgan


 **01** 4.0 %abv
Straw coloured pale ale the first brew from this welsh brewery.

 **Garden** 4.8 %abv
Fruity style wheat beer


 **08** 8.0 %abv
A very pale and very strong ale, deceptively smooth and friendly.


Oulton Ales Oulton Broad, Suffolk

 **Bitter** 3.5 %abv
Fruity and well balanced.


 **Nautilus** 4.2 %abv
Amber coloured bitter with balanced finish.

Palmer Bridport, Dorset

 **Copper Ale** 3.7 %abv
A fruity, hoppy, West Country session ale


 **200** 5.0 %abv
Complex ale, originally done to celebrate 200 years of brewing in Bridport.

Potbelly Kettering, Northamptonshire

 **Redwing** 4.8 %abv
A full bodied ruby red bitter

 **Crazy Daze** 5.0 %abv
Champion Strong Ale at SIBA National Beer Competition 2007, very drinkable, light and golden.


Purple Moose Porthmadog, North West Wales

 **Glaslyn** 4.2 %abv
Fruity taste with lemon and grapefruit flavours, named after the mighty Afon Glaslyn which flows from 'yr Wyddfa' (Snowdon) to Porthmadog.


 **Mysterious Myrtle** 4.2 %abv
Slightly sweet stout brewed with bog myrtle and hops to give an unusual but refreshing finish.


Railway Tavern Brightlingsea, Essex

 **Crab & Winkle Mild** 3.6 %abv
Very famous, very dark, rich, with lots of burnt, smoky malt. Hopefully we will get some this year.


 **Bladderwrack Stout** 4.7 %abv
We went there on our summer trip, didn't have any then so we thought we would try it now.

Robinson's Stockport, Cheshire

 **Hatters** 3.3 %abv
Light oak coloured mild with interesting malt flavours.

 **Old Tom** 8.5 %abv
Warming peppery notes with a dark chocolate feel of molasses to finish. Graham likes this, can't see why chuck.


Roosters Knaresborough, North Yorkshire

 **Outlaw Wild Mule** 3.8 %abv
Stunning aromas of gooseberries, grapes and guava. Moderately bittered and pale in colour.


 **YPA** 4.3 %abv
Pale gold colour, with a raspberry aroma and citrus hop finish.

Saffron Henham, Essex

 **Chestnut Grove** 4.8 %abv
Nutty and bitter/sweet toffee flavours with refreshing bitterness in the finish.


 **Silent Night** 5.2 %abv
Very dark ruby Porter, the addition of Ruby Port and pure red grape juice along with Fuggles and First Gold hops create a soft fruity and spice finish.

Saltaire Shipley, West Yorkshire

 **Yorkshire Pale Bitter** 3.8 %abv
Yorkshire Pale Bitter, featuring malts from Castleford, and a fresh hay like aroma and breadly undertones.

Sarah Hughes Sedgley, West Midlands

 **Sedgeley Surprise** 5.0 %abv
Bittersweet hoppy ale.

 **Dark Ruby Mild** 6.0 %abv
A dark ruby strong ale with rich malty flavour. Very popular with a certain landlord we know.



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Severn Vale Cam, Gloucestershire

 **Vale Ale** 4.0 %abv
Amber coloured session bitter, clean and refreshing.

 **Seven Sins** 5.2 %abv
A wonderfully dark, malty stout full of roasted barley

Shepherd Neame Faversham, Kent


 **Canterbury Jack** 3.5 %abv
Light amber colour. Caramel and apple nose. The flavour is a mix of caramel paired with a hoppy bitterness


 **Late Red** 4.5 %abv
A deep sweetness combining burnt notes with toffee and honey characterise this Autumn ale.

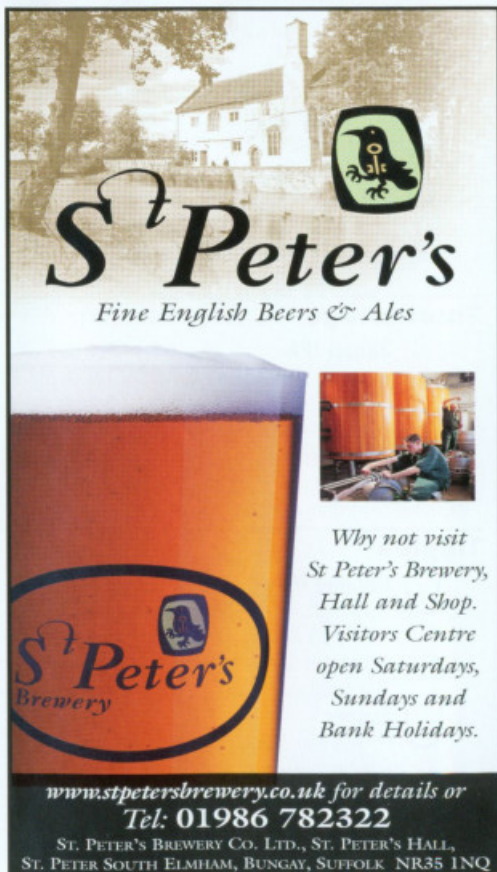
Spectrum Tharston, Norfolk

 **Light Fantastic** 3.7 %abv
A light bitter with a refreshing tartness, very drinkable

 **Dark Fantastic** 4.5 %abv
Dark ruby coloured beer with caramel and toffee aroma and hints of berry fruit

 **5X** 5.2 %abv
One more x than 4x, I'm Andy will be only to pleased to tell you about it.

 **Old Stoa**wobbler**** 6.0 %abv
Complex brew of dark chocolate, morello cherry and raisin vying along with banana, malt and hops. Favourite of the cellar team, for some unknown reason.



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St Peter's South Elmham, Suffolk

-  **Organic Ale** 4.5 %abv
Refreshing ale brewed with organic Target hops.
-  **Grapefruit** 4.7 %abv
Grapefruit is added to a wheat base beer to produce this distinctive ale.
-  **Honey Porter** 5.1 %abv
A traditional English porter made with honey for a truly unique aroma and taste. A delicious mellifluous beer.
-



Taylor Keighley, West Yorkshire

-  **Golden Best** 3.4 %abv
Clean tasting light mild with a slight hint of fruitiness alongside background malt and hops. Again another popular choice of our regular customers.
-  **Ram Tam** 4.3 %abv
Dark brown beer with reddish tinge and sweet chocolate toffee flavours.
-



Theakston Masham, North Yorkshire

-  **Mild** 3.5 %abv
Rich and smooth with an almost liquorice taste follow a good dose of hops and malt.
-  **Old Peculiar** 5.6 %abv
Full bodied dark brown strong ale with roast coffee and complex fruitiness. Popular in San Diego so I am let to believe.
-

Thornbridge Ashford in the Water, Derbyshire



-  **Jaipur IPA** 5.9 %abv
Award winning IPA with a fine blend of citrus fruits mixed together with a sweet bitter finish.
-  **St Petersburg** 7.7 %abv
Full blooded Imperial stout with a rich mixture of coffee, liquorice and malt.
-

Tipples Acle, Norfolk

-  **Hanged Monk** 3.8 %abv
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.
-  **Topper** 4.5 %abv
Traditional stout, deep red and black in colour, with good chocolate flavourings.
-

-  **Lady Evelyn** 4.7 %abv
Very pale, straw coloured ale with a long dryish finish and a beautiful floral hop aroma. I like it.
-  **Crackle** 6.5 %abv
Dark malty ale with fruity hop notes and added spice.
-  **Barley Twist** 10.0 %abv
Kept back especially for us, thanks Jason.
-




Triple FFF Four Marks, Hampshire

-  **Altons Pride** 3.8 %abv
Clean tasting golden brown session beer, malty with a hint of citrus. CBOB 2008.
-  **Stairway to Heaven** 4.6 %abv
Pale brown ale with a flavour of summer fruits, well balanced with a long finish
-

Tryst Larbert, Central Scotland

-  **Buckled Wheel** 4.1 %abv
Traditional style ale made with fuggles and goldings hops.
-  **Zetland Wheatbeer** 4.5 %abv
A toffee coloured German Wheatbier brewed with malted wheat, Munich and pale malts. Nice banana aroma.
-


Tydd Steam Tydd St. Giles, Cambridgeshire

-  **Piston Bitter** 4.4 %abv
Golden Brown bitter with a good mix of flavour and aroma.
-  **Piston BOB** 4.6 %abv
Hmm what's a piston bob.
-  **Armageddon** 5.0 %abv
An premium style bitter with fruity yeasty character.
-

Vale Haddenham, Buckinghamshire

-  **Black Beauty Porter** 5.2 %abv
Complex black coloured porter, with good roast flavours.
-

Wagtail Old Buckenham, Norfolk

-  **English Ale** 4.2 %abv
Cross between an old and porter. Slightly bitter but good toffee malt flavour.
-

Don't forget to vote for the beers and ciders of the Festival.



The Spread Eagle Inn

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SPREAD EAGLE INN



Waveney Brewing Earsham, Norfolk

 **East Coast Mild** 3.8 %abv
Top rated mild with biscuity malt
flavours.

 **Rocky Myrobalan** 4.2 %abv
Was a goin' on boy.

 **Cassis Clay** 4.5 %abv
Now what's this all about!

Wells/Youngs Bedford, Bedfordshire

 **Winter Warmer** 5.0 %abv
Rich, ruby-coloured beer, almost red in
bright light. Complex fruity nose with
hints of candy.

Whitstable Grafty Green, Kent

 **Raspberry Wheat** 5.2 %abv
It's raspberry and made using wheat!!
Went very quickly last year.

Why Not Norwich, Norfolk

 **Chocolate Nutter** 5.5 %abv
Chocolate malt dominates this dark,
brown coloured beer.

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Wickwar Wickwar, Gloucestershire


 **Mr Perretts Traditional Stout** 5.9 %abv
A powerful stout with liquorice & chocolate bursting throughout, and a very long finish. Dedicated to Arnold Perrett & Co. who brewed on the same site Circa. 1860/1954.


 **Station Porter** 6.1 %abv
A smooth, dark ruby brown ale with an aroma of roast malt, coffee and rich fruit Champion winter ale.


Williams Alloa, Central Scotland

 **Roisin Tayberry** 4.2 %abv
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
Derived from a blend of American, Slovenian and English Hops, slight banana/ toffee flavour follows a hoppy bitterness.


 **Genius** 4.3 %abv
Could well be, an Irish style stout.


 **From the Ashes** 5.2 %abv
Nothing to do with a cricket competition.

Wissey Valley Stoke Ferry, Norfolk


 **Wild Widow** 3.6 %abv
Gentle chocolate mild, with hints of vanilla.


 **Rampant Horse** 4.2 %abv
Right up our street well pretty close.


 **Golden Rivet** 5.0 %abv
Fruity golden ale, slightly sweet to the taste.


 **Cherrypickers Stout** 6.0 %abv
Black brown in colour, toasted malt will a subtle hint of cherries, then chocolate.

Colour Key to Beers and Gravity Cards

 Dark Milds, Old Ales, Stouts Porters and Barley Wines


 Light Milds, Bitters and Special Bitters

 Golden Ales


 Speciality, Flavoured and Fruit Beers


Wold Top Wold Newton, East Yorkshire


 **Falling Stone** 4.2 %abv
The name 'Falling Stone' is inspired by the first UK recorded meteorite which fell on a neighbouring farm, The Wold Cottage, in 1795


 **Wold Gold** 4.8 %abv
Soft fruity ale with a hint of spice.

Wolf Attleborough, Norfolk


 **Golden Jackal** 3.7 %abv
Very popular golden ale, with a hint of lemon amongst the hops.


 **Coyote** 4.3 %abv
Crisp easy drinking ale, complex but well balanced.

 **Granny Wouldn't Like It** 4.8 %abv
Dark red, rich and fruity, hints of pepper and apple in the finish, sweet burnt caramel aroma.


 **Wold Moild** 4.8 %abv
Dark brown and creamy strong mild, with a bitter finish to complement the taste of molasses.

Woodforde's Woodbastwick, Norfolk

 **Wherry** 3.8 %abv
Top notch pale amber beer with a slight hint of sulphur on the nose along with a zesty grapefruit bitter finish.

 **Nelsons Revenge** 4.5 %abv
Outstanding complex ale with a fruity aroma of berries leading to deep hidden maltiness balanced with citrusy hops.


 **Norfolk Nog** 4.6 %abv
Well balanced dark brown beer with a heavy roast feel and plenty of sweetness and caramel.

 **Headcracker** 7.0 %abv
Fruity orange aroma, pale in colour, but full bodied barley wine. Many times an award winner.

Wychwood/Marston's Witney, Oxfordshire

 **Brakspear Bitter** 3.4 %abv
Amber beer with a slightly spicy aroma.

Wylam South Houghton, Northumberland

 **Bohemia Pilsner** 4.6 %abv
Deep gold in colour with a heady bouquet of malt and hops, and a deep finish of fruit.

Yates

Ventnor, Isle of Wight



Undercliff Experience 4.1 %abv

Takes its name from the address where the brewery is situated, amber ale with a bittersweet malt and hop taste.



St Lawrence 5.0 %abv

Very dark stout like bitter, but with plenty of fruitiness.

Yetmans

Holt, Norfolk



Orange 4.2 %abv

Dryish full flavoured hoppy beer.



Green 4.8 %abv

Strong with a fruity sweetness, dark in colour.

Don't forget to vote for the beers and ciders of the Festival.

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Beer Festival Bands 2008

Your A-Z Guide

Monday

Evening -- Matthews Norfolk Brass

Tuesday

Lunchtime -- Mike Capocci Quartet

Evening -- Music-free evening

Wednesday

Lunchtime -- Gallery String Quartet

Evening -- Mollyhawk; Cawston Band

Thursday

Lunchtime -- Mike Capocci Quartet

Evening -- Rum Brothers; The Norfolk Wherry Brass Band

Friday

Lunchtime -- Minstrels Gallery

Evening -- The Harvs; Steeletto's Steel Band

Saturday

Lunchtime -- Cromer Smugglers

Evening -- Stone Cold Sober; Cawston Band

Mike Capocci Quartet

Tues. & Thurs (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. An almost permanent fixture at Norwich Beer Festival!

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.

Cromer Smugglers

Saturday (Lunch)

A warm welcome back to this happy little band of musicians & singers who, in recent years, have shared stages with a large proportion of the great and the good of the folk world. They have a fine and wide repertoire delivered with rich & warm harmonies and, it has to be said, a great



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sense of fun. With recent tours to France and the Netherlands under their belts they should be ready to tackle Norwich and win!

Refreshing the vocal chords.



Gallery String Quartet

Wed (Lunch)

A traditional string quartet that was established in 1997 Gallery are a young dynamic group with a line up of two violins, viola & cello. They 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!

Matthews Norfolk Brass

Monday (Evenings)

Formed in the early part of the 20th century as the Reepham Temperance Band by the 1930's they had dropped the temperance (look, blowing brass instruments is thirsty work OK?) to become the Town Band. In the early 1970's the band underwent a revival, improved upon its technical skills and gained entry into national competitions with some success as it has reached the finals (of the National Brass Band Championship) on four occasions, the Southern Region Open Championship (First Section) on three and was Champion Band of E. Anglia on 16 occasions between 1986 & 2005. Since the '80's the band has received the financial support of a certain local poultry producer and changed their name in appreciation.

Minstrels Gallery

Friday (Lunch)

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 was established to bring early music to a new, and not normally classical concert going, audience. They play 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!

Mollyhawk

Wed. Evening (Early)

Mollyhawk are a 5 piece band performing mainly traditional Irish music on Uilleann pipes, bodhran, fiddle, flute, guitar & whistle. A classic case of, heard them by accident, listened some more, liked them, waited till the end of a stonking set and booked them, nuf said!

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.

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Evening meals:

6.30pm to 9pm Weds to Sat
(*Booking is advisable*)

Beer garden & ample parking

performed some prestigious concerts and raised substantial amounts for charity. A warm welcome back for this, their third year at the Festival.

Rum Brothers



Thursday Evening (Early)

Yee-haa! The Rum Brothers have made it to the Beer Festival at last. Get ready for an eclectic and electric mix of fabulous tunes and songs played in the Rum Brothers' own

“Country & Irish” style.

The three faux-siblings, Johnny, Mick and Tim, have been picking, fiddling and strumming their way around Norfolk for the past couple of years, infecting weddings, parties and pubs with their foot-tapping, body shaking rhythms and paint-stripping vocals. Their repertoire is littered with smashing cover versions of songs by the likes of Johnny Cash, The Pogues, Steve Earle, Snoop Dog and The White Stripes, Irish traditionals, and a fistful of tight and touching originals.

The Rum Brothers: born, bred and brewed for playing music at beer festivals. When a band's play-list includes originals like 'Forgive & Forget (like an elephant)' and 'Ghosts in the Dugout' before sliding off in the direction of some Kerry Polkas and then hitting tunes and songs from the Levellers, David Bowie, The Pogues, Chuck Berry and that traditional 'oirish singer Snoop Dog they have to be heard!

Steeletto's Steel Band

Friday Evening (Late)

Steeletto'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.

Stone Cold Sober

Sat. Evening (Early)

Stone Cold' are one of the tightest and brightest classic rock covers bands to come out of Norwich in a long time. They deliver



the big sound of some of the best from the '70 & 80's with a great mix of memorable tunes with the odd surprise thrown in. This is guitars, drums oohs & ahhs and then more guitars!

The 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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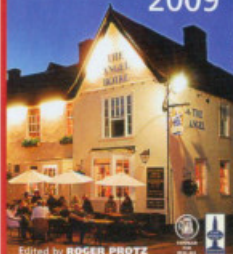
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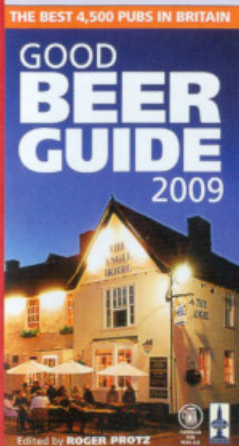
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www.therailwaypub.com

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.

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

Ales

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

Abbey Beer

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

Altbier

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

Amber Ale

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

Barley Wine

Strong ales, sometimes golden, but more 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 beer from Northern Germany. Of low gravity, with characteristically refreshing lactic sourness.

Bière de Garde

Northern French ales of any colour from straw pale, through amber & russet to brown, ma-



tured for a period of weeks or even months.

Brown Ale

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

Double/Dubbel

Usually sweetish dark beer inspired by Westmalle Trappist Dubbel.

Fruit Beer

Non-lambic fruit beers may be based on



The Kings Head

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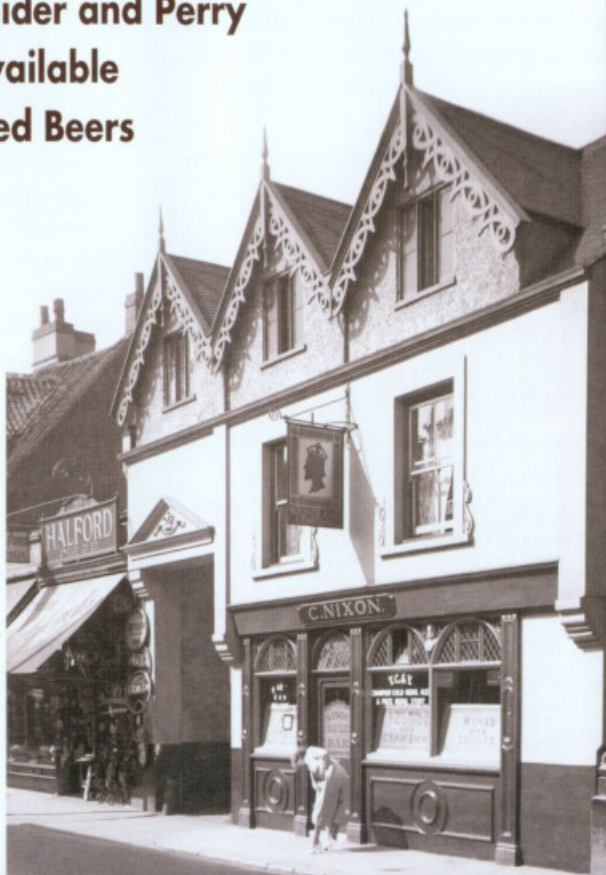
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Circa 1930 ➤



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www.kingshead.gb.com

almost any beer style, but possibly the best known are the brown ale derived cherry & raspberry beers from Liefmans. Also try the intensely fruity blonde ale based Ter Dolen Kriek or Brussels Frambozen from Van Steenberghe.

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 Great Divide.

Kölsch

Produced in and around the city of Cologne, these use the mash and hopping of a pilsner, but are fermented as an ale, giving a slight fruitiness, complemented by floral hops.

Pale Ale

In the UK often a bottled version of a bitter. In Belgium it has similar character, but at around 5% ABV. Try Bruegel.

Porter

Rich, dark ale with roasted character. Developed in London, but also popular in the Baltic States.

Scotch Ale

Introduced to Belgium by troops in the first World War, based on Scottish Heavy. A sweet, malty brew of up to 9% ABV. An interesting example is McChouffe.

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 like De Dolle Special Extra Export.

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.



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 produces classy blond and brown ales. Orval have a single, incredibly hoppy golden ale for general consumption. Rochefort, in the forests of the Ardennes, make 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.

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 had long maturation in oak vats, sometimes 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 Grand Cru or Duchesse de Bourgogne.

Wheat Beer (White Beer)

A group of old fashioned top fermented styles that are rapidly gaining in popularity again. In Belgium they are often spiced with orange peel and coriander and may exhibit a characteristic white haze. In Germany, they may

The Kings Arms

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GUIDE 2008**
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in it!

be pale or dark and, although unspiced, can develop tastes of cloves or banana, depending on the yeast strain. High strength versions such as Schneider Aventinus are called Weizenbock.

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.

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.

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 that will seem familiar to drinkers of British cask bitter. St Georgen produce one of the best.

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. Try 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.

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.

Faro

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

Oude Kriek

Lambic blended with cherries and bottled like Gueuze.

Frambozen/Framboise

From a lambic base with added raspberries, sometimes sweetened

Peche

Use of peaches gives a sweet, fruity blend.

Foreign & Bottled Beer Bar Rules

For health and safety reasons, bottles are not allowed over the bar. All drinks MUST be served in glasses.

Large bottles are to share – They will only be served if 2 or more glasses are presented (See above). Some beers due to volume, or lively head, must be served in pint glasses. We will gladly exchange glasses as required.

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.

Not all beers in the program will be available at any one time, and there may be others that are not listed here. Please consult the lists at the bar for the current selection.

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

If in doubt, ask. If not too busy, our knowledgeable staff will try and help you. They like talking about beer.

Enjoy yourselves

BOTTLED BEERS

Australia

Coopers

Sparkling Ale 5.8 %abv - 37.5cl
Spritzzy golden ale balancing fruity malt with lasting hops

Little Creatures

Little Creatures Pale Ale 5.2 %abv - 37.5cl
Hop-laden golden ale with loads of character. A gem from down under

Belgium

Abbaye des Roccs

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

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

Achel

Achel Blonde 8.0 %abv - 33cl
Well-made, tasty blonde triple from the newest of the Trappist breweries

Achel Bruin 8.0 %abv - 33cl
Firm, balanced brown of distinction

Achouffe

La Chouffe 8.0 %abv - 75cl/½ pint
Initial orange citrus on the nose passes over the tongue, caressing the palate to leave a glorious lingering aftertaste

McChouffe 8.5 %abv - ½ pint
Strong dark ale from well respected village brewery in the Ardennes

Anker

Gouden Carolus Classic 8.5 %abv - 33cl
Full sweet and port-like chestnut-coloured ale with warming raisin finish

Gouden Carolus Triple 9.0 %abv - 33cl
Drier than the colour & aroma of golden syrup would suggest, with a hint of spicy hops

Binchoise

Bière des Ours 8.5 %abv - 33cl
Quality strong sweet honey beer from the village that gave us the word binge

Boon

Mariage Parfait 8.0 %abv - 37.5cl
Smooth dry oud gueuze which is a very good introduction to the style, traditional without being too sour

Bosteels

Tripel Karmeliet 8.0 %abv - 33cl/½ pint
Spritzzy 3 grain triple which develops distinctly pleasant apricot notes

Caracole

Saxo 8.0 %abv - 33cl
Strong golden ale with just a hint of malt sweetness & distinctive citric hopping

Caulier

Bon Secours Blonde 8.0 %abv - 33cl
Strong candied blond that drinks like a delicately hopped triple

Dolle Brouwers

Arabier 7.5 %abv - 33cl
Pale and dry-hopped. Giving strong aromatic nose, spicy hops on the palate with a dry but almost honeyed finish

Dulle Teve 10.0 %abv - 33cl
"Mad Bitch" is a complex, intense, bittersweet golden barley wine with distinct honey notes. The brewer's mother is a lovely lady

Oerbier 8.0 %abv - 33cl
Mad brewer, artist and architect Kris Herteleer's original mid-brown vinous brew he describes as wet and strong with taste evolution

Special Extra Export Stout 9.0 %abv - 33cl
Even the rich rum molasses nose does not prepare you for the onslaught of Java coffee & more molasses on the palate. A dark taste sensation

Dubuisson

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

Dupont

Saison Dupont 6.5 %abv - 75cl
Golden, smelling of hay meadows with intense hop flavour, this is a classic saison

Halve Maan

Brugse Zot 6.0 %abv - ½ pint
Bruges Fool. Easy drinking blonde with subtle peardrop flavours and gentle hops at the end

Brugse Zot Dubbel 7.5 %abv - 33cl
Sparkling red-brown ale with toffee notes drying to end pleasantly dry & hoppy

Hanssens

Oudbeitje 6.0 %abv - 37.5cl
Unusual, traditionally blended, delicate & refreshing strawberry lambic

Kerkom

Bink Blond 5.5 %abv - ½ pint
Incredibly intense for a beer of this modest gravity with hops predominating

Bink Bruin 5.5 %abv - ½ pint
Dry but malty full-flavoured reddish brown ale

Kerkomse Tripel 9.0 %abv - ½ pint
Full, rich well hopped golden nectar

Lefebvre

Barbar 8.0 %abv - 33cl
Honeyed strong pale

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

Liefmans

Frambozen 4.5 %abv - ½ pint
Strong raspberry nose, Not as sour as their other brown ale based beers

Kriek 6.0 %abv - ½ pint
Fruity sourness from aged brown ale base

Malheur

Malheur 8° 8.0 %abv - 33cl
Hazy gold with clever hopping lending an almost sour note

Martens

Sezoens Blonde 6.0 %abv - ½ pint
Classic Limburg blonde ale with aromatic peppery hopping

Moortgat

Duvel 8.5 %abv - 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

Orval

Orval 6.2 %abv - 33cl
Massively hop-laden, deep golden Trappist ale of immense style

Ranke

XX Bitter 6.2 %abv - 33cl
Hops, hops and more hops, on the nose, the palate and in the afterburn

Regenboog

Guido 8.0 %abv - 33cl
Interesting dubbel sweetened with raisins & honey

't Smisje Dubbel 9.0 %abv - 33cl
Dryish & surprisingly refreshing full-flavoured mid-brown dubbel brewed with honey & dates

't Smisje Fiori 7.0 %abv - 33cl
Aromatic pale amber spiced with vanilla & coriander

't Smisje Tripel 9.0 %abv - 33cl
Well hopped tripel balanced by candy sweetness from small brewery with interesting ideas in suburbs of Bruges

Rochefort

Rochefort 6 7.5 %abv - 33cl
Mid-brown dryish Trappist ale. A more delicate version of its big brothers, that slips down very easily

Rochefort 8 9.2 %abv - 33cl
The vinous aroma leads to a smooth, rich palate with the reddish brown ale hinting at dark chocolate and raisins

Rochefort 10 11.3 %abv - 33cl
Possibly the richest of all beers. Perfect to finish the evening, or try with chocolate.

A Norfolk Born Hero of Real Ale



This high ranking cask ale is all about flavour - comprising of rich, floral and fruit aromas, mixed with sweet malts and a burst of citrus hops to embody this international award-winning premium beer. You can enjoy Nelson's in your local by asking your landlord to get a cask, or you can order an 18 or 36 pint beerbox, and 500ml bottles by calling our own brewery shop on:

01603 722218 or online at woodfordes.co.uk

Do your duty!

Woodforde's Norfolk Ales, Woodbastwick, Norfolk NR13 6SW Please drink sensibly - drinkaware.co.uk

Rodenbach

Grand Cru 6.0 %abv - 33cl
Oaky, sour but rounded brown ale aged for up to 2 years

St Bernardus

Abt 12 10.0 %abv - 33cl
Luscious, dark barley wine packed with rich fruit flavours

Triple 7.5 %abv - 33cl
One of the best "abbey" triples - sweet, bitter and coriander laced

St Jozef

Limburgse Witte 5.0 %abv - ½ pint
Unfiltered white beer with distinct refreshing grainy flavours

Ter Dolen

Ter Dolen Blond 6.1 %abv - ½ pint
Smooth but bitter stylish blonde

Ter Dolen Kriek 4.5 %abv - ½ pint
Rich, sweet & classy, with strong aroma and flavour of morello cherries and bitter almond

Ter Dolen Tripel 8.1 %abv - ½ pint
Fulsome bittersweet & fruity with generous hopping

Timmermans

Timmermans Pêche 4.0 %abv - ½ pint
Sweet and peachy

Van Eecke

Poperings Hommelbier 7.5 %abv - 25cl
Packed to the brim with the harvest of the Flanders hop gardens around Poperinge

Watou Wit Bier 5.0 %abv - 25cl
Dry but refreshing cloudy wheat beer with distinct citrus peel notes

Don't forget to vote for the beers and ciders of the Festival.

Van Steenberge

Bios Vlaamse Bourgogne 5.5 %abv - 25cl
Flemish aged red ale with classic sweet & sour flavours

Bruegel 5.2 %abv - ½ pint
Characterful amber with fruity malt and herbal citric hopping

Brussels Framboos 3.8 %abv - ½ pint
Thirst quenching intense raspberry fruitiness with good acidity to balance & not too sweet

Celis White 5.0 %abv - ½ pint
Recipe from the originator of the Belgian wheat beer revival, Piere Celis, founder of Hoegaarden. Characterful sweet refreshing wheat beer with lashings of orange peel & coriander

Gulden Draak 10.5 %abv - ½ pint
Deep, dark and potent with herbal hops

Piraat 10.5 %abv - ½ pint
Deep golden barley wine with orange citrus flavours

Tripel van de Garre 11.0 %abv - ½ pint
Rich, luscious, well-rounded golden tripel with orange flavours. House beer of that most civilised of beer cafes, De Garre in Bruges

Vapeur

Cochonette 9.0 %abv - 33cl
Pale amber, sweet but spicy and tangy. Brewed by steam

Verhaeghe

Duchesse de Bourgogne 6.2 %abv - 33cl
Well-respected sweet and sour aged brown ale

Echte Kriek 6.8 %abv - 25cl
Distinctive cherry beer with dry, woody aftertaste from 8 months barrel maturation

Westmalle

Westmalle Dubbel 7.0 %abv - 33cl
Dry fruit flavours and gentle roastiness make this the classic dubbel

Westmalle Tripel 9.5 %abv - 33cl
The original golden triple and still the standard against which others are judged

Czech Republic

Budjovický Budvar

Budweiser Budvar Dark 4.7 %abv - 50cl
Smooth but roasted dark lager with slight sweetness but dry finish

France

Duyck

Jenlain Ambrée 6.5 %abv - 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 %abv - 75cl
Possibly the finest French beer. Pale, dry and vinous, good head and fresh bread aromas

Germany

Andechs

Andechser Bergbock Hell 6.9 %abv - 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 Hell 4.8 %abv - 50cl
Biscuit malt aroma & slight sweetness give way to lingering hops in this straw pale Monastic brew

Andechser Spezial Hell 5.9 %abv - 50cl
Dangerously quaffable strong pale lager starting with honeycomb malt but with fresh hops at the end

Andechser Weissbier 5.5 %abv - 50cl
Clove aromas with grain joining in the flavour

Bayreuther Bierbrauerei

Action Zwick'l Kellerbier 5.3 %abv - 50cl

Unfiltered golden-amber brew with fresh bread & flowery hop aromas. Light carbonation brings out a fine malt & hop balance with both lingering on the palate

Bischofshof

Weltenburger Barock Hell 5.6 %abv - 50cl

Golden lager with gentle meadow hop aroma and soft refreshing citrus flavours

Weltenburger Pils 4.9 %abv - 50cl
Some malt sweetness with aromatic hops at the end

Weltenburger Urtyp Helle 4.6 %abv - 50cl
Crisp, fresh and light but full-bodied

Boltens

Alt 4.9 %abv - 50cl
Deep copper coloured top fermented beer that is malty on the nose with a touch of floral hops. Dry malt balances hop bitterness

Heller

Aecht Schlenkerla Rauchbier Märzen 5.1 %abv - 50cl
Intense smokiness from malt kilned over smouldering beechwood

Aecht Schlenkerla Rauchbier Weizen 5.2 %abv - 50cl
Smoke, vanilla & bananas. Traditional wheat beer with the Bamberg smoked slant. An unusual, but wonderful combination

Jever

Jever Pils 4.9 %abv - 50cl/½ pint
Intense hop bitterness and aroma leading to dry finish

Kaltenberg

König Ludwig Dunkel 5.1 %abv - 50cl
Full-tasting dark lager that re-popularised the style in Germany

Kuppers

Kuppers Kölsch 4.8 %abv - ½ pint
An ale that looks like a pale lager, gentle floral hops and refreshing taste.

Maisel

Hefe Weiss Bier 5.4 %abv - 50cl/½ pint
Fuller, stronger and deeper in colour than most German pale wheat beers

Schneider

Aventinus 8.0 %abv - 50cl
Strong fruity malt flavour marks this original dark weizenbock

Weisse Original 5.4 %abv - ½ pint
Classic Bavarian cloudy wheat beer, amber in colour. Fruity malt with dry finish

Schultheiss

Berliner Weiss 3.3 %abv - 33cl
Refreshing lactic sourness sometimes offset by the addition of flavoured syrup - Red (raspberry) or Green (woodruff)

St Georgen Bräu

St Georgen Helles 4.6 %abv - 50cl
Grassy hops, soft malt & a bitter finish

St Georgen Kellerbier 4.9 %abv - 50cl
Chestnut coloured, well attenuated fruity malt, rounded hops and gentle carbonation from bottle conditioning give a character reminiscent of an English cask premium bitter

St Georgen Pilsener 4.9 %abv - 50cl
Pale gold with dry lemony hops

Weltenburger

Kloster Asam-Bock 6.5 %abv - 50cl
Full malty aroma & flavour leads to a surprisingly dry finish. From the one of the world's oldest breweries

Ireland

Guinness

Extra Stout 8.0 %abv - 33cl
Intensely roasty export stout. Brewed in Dublin for the Belgian market

Latvia

Aldaris

Gaisais 4.5 %abv - 50cl
Refreshing lager with gentle honeycomb malt and delicately peppery hops

Pilzenes 4.5 %abv - 50cl
Latvian version of the Pilsner style. Subtle hay aroma with crisp hoppy flavour

Lithuania

Utenos

Utenos Porter 6.8 %abv - 50cl
Smooth, gently roasted, deep red-brown coloured porter

Netherlands

Gulpen

Korenwolf 5.0 %abv - 33cl
Dryish hazy wheat beer with citrus & coriander. The name means hamster

Ij

Scharrel Wit 7.0 %abv - 33cl
Fruity rather than spicy pale amber wheat beer. Refreshing despite its strength

Speciale Vlo 7.0 %abv - 33cl
Fruity vinous aroma gives way to a surprisingly dry nutty & hoppy flavour in this classy amber

Zatte 8.0 %abv - 33cl
Organic tripel with hints of apple & honey finishing softly spicy

Jopen

Adriaan 5.0 %abv - 30cl
Pale wheat beer based on an old Haarlem recipe using a spice mix called gruit giving a distinctly pleasant fruity flavour

Haarlems Hoppenbier 6.8 %abv - 30cl
Sweet & floral aroma continues in the mouth before ending with bitter grapefruit hops

Schelde

Lamme Goedzak 7.0 %abv - 33cl
Hazy golden nectar with distinctly spicy hopping & almost honeyed malt flavours

Oesterstout 8.5 %abv - 33cl
Quality stout with rich dark fruity malt, a hint of the sea from filtration over oyster shells & dry roast notes to finish

St Christoffel

Christoffel Blond 6.0 %abv - 33cl
Arguably the best pale lager from the Low Countries, dry but characterful with assertive hop bitterness

Robertus 6.0 %abv - 33cl
Caramel-coloured, smooth & malty lager in the Munich style

Texel

Skuumkoppe 6.0 %abv - 33cl
Sweet & malty amber wheat with notes of spice & butterscotch

UK

Melbourn Bros

Samuel Smith Organic Cherry 5.1 %abv - 35.5cl

Cherry fruit richness backed by marzipan

Samuel Smith Organic Raspberry 5.1 %abv - 35.5cl

Massive fresh fruit aroma & flavour without excessive sweetness

Samuel Smith Organic Strawberry

5.1 %abv - 35.5cl

Strawberry jam in the glass, sweet but with acidity to balance

USA

Anchor

Liberty Ale 5.9 %abv - 35.5cl

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

Steam Beer 4.8 %abv - 35.5cl

Unique San Francisco pale ale with Marmite yeast extract aroma, an almost raspberry-like fruitiness, a touch of caramelised malt & a bitter hop finish

Brooklyn

Black Chocolate Stout 10.6 %abv - 35.5cl

As it says on the bottle. Black as the ace of spades with chocolate aroma & flavours with a prune like sweetness

East India Pale Ale 6.9 %abv - 35.5cl

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

Flying Dog

Doggie Style Pale Ale 4.7 %abv - 37.5cl

Classic amber ale with creamy head, malty aroma and grapefruit hop flavours

Old Scratch Amber Lager

5.5 %abv - 35.5cl

Fermented warmer than usual, bringing out a biscuity malt character

Snake Dog India Pale Ale

7.1 %abv - 35.5cl

The classic hop smack of an IPA offset with sweet malt & citric touches



The Nelson

A Community Pub run by devotees of real ale
Opening Times: 12 - 11.30 Sun to Thur, 12 - 12 Fri & Sat.

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01603 626362 www.nelsonpub.co.uk

Food Served: 12 midday to 2pm and 5.45 to 8.15pm Mon to Sat
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6 Real Ales usually available

Large Beer Garden and Car Park

Folk, Rock and Skiffle Music presented regularly

Sunday night Pub Quiz

Sky Sports - Santanta Sports

Find us in the CAMRA Good Beer Guide 2009



Goose Island

India Pale Ale 5.9%abv - 35.5cl
Described by the brewery as "a hop-lover's dream" and who are we to disagree

Great Divide

Titan IPA 6.8%abv - 35.5cl
Big aggressively hopped ale with pine aromas, citrus hop flavours, full malt sweetness & crisply bitter finish

Harpoon

UFO 4.8%abv - 35.5cl
Golden US hefeweizen with citric rather than spicy flavours

Sierra Nevada

Pale Ale 5.6%abv - 35cl
Great bottle-conditioned ale with fragrant meadow aroma, lasting malt and green hop bitterness

Porter 5.6%abv - 35cl
Dark, ruddy-hued & chocolaty



Branch Charity Update

2008

This year our Branch Charity for 2008 is Assist Trust. The Charity is based in Norwich and helps over 100 people with learning difficulties to gain confidence and work towards greater independence. It supports people who want to explore the job market as well as providing assistance in all aspects of independent living. They have offices in Sprowston and the City Centre and have a website www.assist-trust.co.uk

The Trust was established in 1995 to offer day services to adults with learning difficulties. They are based at the Lazar House, Sprowston Road, where as well as the administration of the trust, a wide range of activities are undertaken with individuals to develop their personal skills and confidence. The Trust also uses premises in Upper Goat Lane, to develop work and independence skills including:

- Job preparation.
- Job coaching and supported employment.
- Benefits advice and support.
- Employer's advice.
- Money advice.
- Housing advice and support
- Social and leisure time advice.
- Advocacy services.
- Liaison with parents / carers / health and social care professionals.

A new development in by the Assist Trust is in Colegate where assistance in independent living will be given, including training flats for those living on their own for the first time.

We hope you will support the Charity at the Festival, either by making a donation for the programme or with your left over tokens or Glass refund cash. The trust will receive the full value of every token donated..

2007

Our Branch Charity for 2007 was Nelsons Journey which provides a service to children and young people who have experienced the death of a significant person in their life.



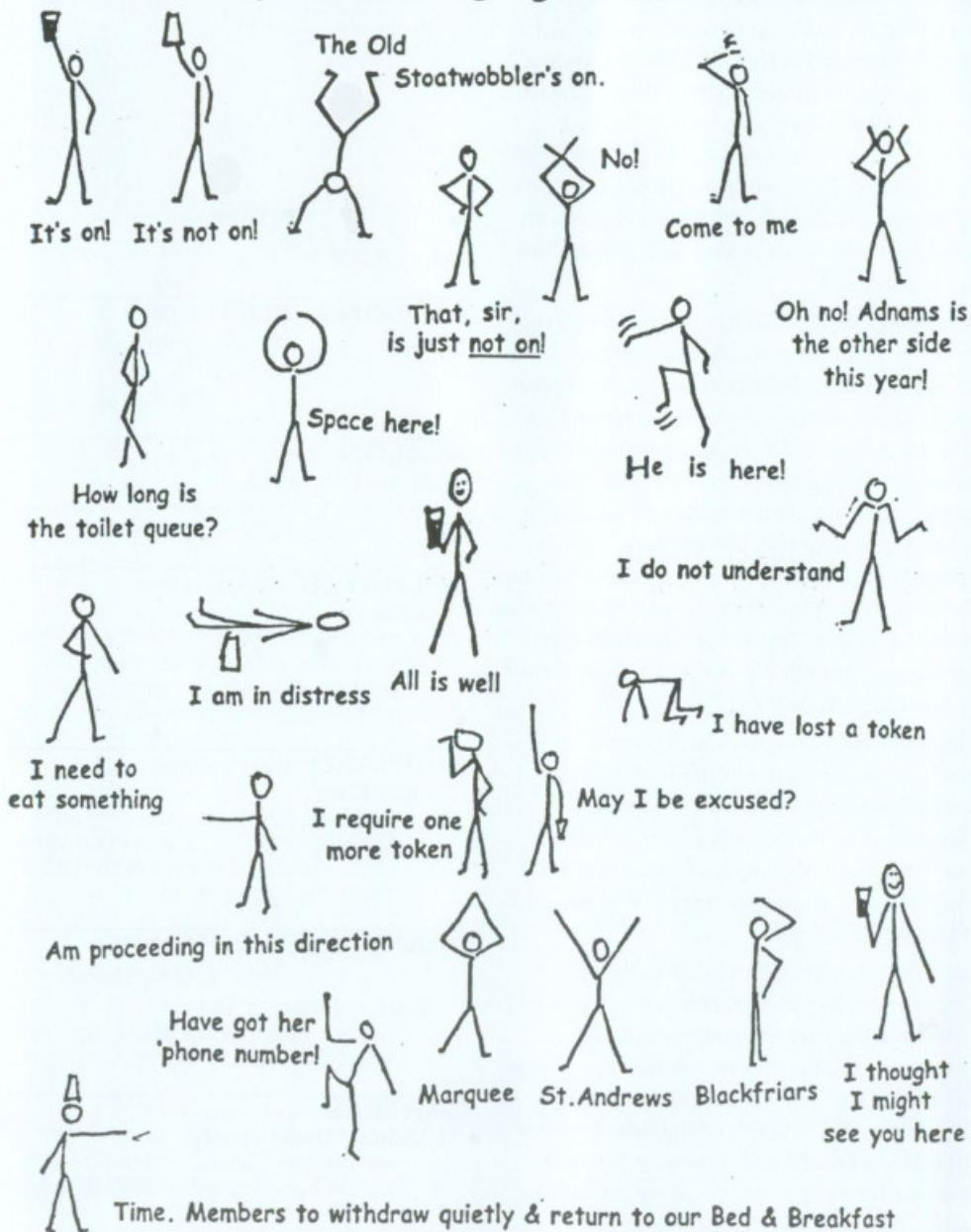
Chris & Kim Came along to support Nelsons Journey, they can be seen during a break enjoying refreshment

Nelsons Journey had a stall in Blackfriars Hall and circulated with collection buckets. With your generous help we were able to donate £3050 and we express our appreciation for the work the charity does.



The Arthur Summer Outing (1972)

To ensure that members enjoy the Festival quietly and responsibly the following signals are to be used:



CIDER 2008

Another year and another festival comes' around. However, once again we have searched far and wide to bring you the best of British cider and perry. We have new producers and old favourites nestling alongside each other. All will have been lovingly crafted using the same tried and trusted, centuries old methods. If you read the notes you will find dynasties of cidemakers, ancient equipment, and elderly orchards mixing with new enthusiastic producers.

One thing they will all have in common. They will call a perry a perry. Fermented pear juice is called PERRY. Pear cider, which now apparently comes in many colours, is a figment of the advertising executive imagination and does their customer a disservice. Do they think their customers are not intelligent enough to understand what they are drinking? We, on the other hand, have no such qualms. You are reading these notes at the festival because you want to be here, appreciate traditional cider and perry, and will ask our highly trained staff if you have any queries.

Treat our cider and perry with respect. It is not just the strength but the flavour. Each one will be different and may surprise you. We have used the Norfolk Cider Scale to assist you. Each offering has been tasted and assessed by our experts. Feel free to ask for a taste before you try.

We hope that the ciders listed in the programme are the ones on offer for you. Although they are the ones we ordered sometimes a different one will turn up. This is all part of the fun. Cider making and drinking, although a serious commitment for some people is a relaxed and somewhat laid-back pastime for most of us. So as we say in Norfolk, "Dew you carry on a'drinking bor".



AMAZING CIDER CO

nr Ledbury, Herefordshire

?

A real mystery. Any information welcome!

AVALON West Pennard, Somerset

Straw Pressed Blend

Set up in 1981 this organic vinyard produces cider, wine, fruit wine, mead and liquers.

BOLHAYES Clayhidon, Devon

Blend

Production started in 1988 using apples from the Blackdown Hills. Siater company Vigo Lts csells sells codermaking equipment to both professional and amateur cidemakers.

BURNARD Banham, Norfolk

Cider Blend

Cidermaker Ryan Burnard is landlord of the Cidershed in Norwich. His ciders and perry can be obtained here as well as tjhe Fat Cat and in other selected outlets

CAM VALLEY ORCHARD

Meldreth, Cambridgeshire

'Punters Pleasure' Blend

A Norwich debut for Tim Elbourn. Over 20 varieties of apples are grown in his orchards.

CARTERS Boxted, Essex

'Spartan' single variety

Another first for Norwich. Carter's Vinyards also produce a large range of English wines.

CASSELS Great Shelford, Cambridgeshire
'Dabinett/Red Stock' blend

Owner Sinclair Stevenson has won several awards already. Unsprayed, hand pressed, West Country, dessert and culinary apples are used.

CASTLINGS HEATH
Boxford, Suffolk

'Organic' blend

John Norton makes his organic cider in old oak casks. Now the site of the Mill Gren Brewery.

CHUCKLEHEAD Shillingford, Devon
blend

Michael and Liz Dinnage have been producing cider since 1993 at Sourh Hayne Farm. They now operate an internet mail order service.

CRONES Kenninghall, Norfolk
'Special Reserve' 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.

DAYS COTTAGE
Brookthorpe, Gloucestershire

blend

Fermented and stored on oak barrels. Also produces a range of juices.

DUNKERTON'S Luntley, Herefordshire
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.

GREENWOOD Carlton Rode, Norfolk
blend

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

CAMNRA award winning Welsh producer. The ciders have been fermented in oak casks since 2001

HARTLAND Tirley, Gloucestershire
blend

A family run business passed down through three generations to current owner Dereck.



H. Rumsey Wells
THE BOOZER

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01603 614858

HECK'S

Street, Somerset

'Kingston Black' & Hangdown' single varieties

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

'Cambridgeshire Sweet' blend

The award winning ciders come from the home of the Hereward brewery.

HOLDER

Oxenton, Gloucestershire

blend

New to Norwich and this scribe!

HUNT

Yalberton, Devon

blend

The Hunt family have been making cider for 200 years. the last 100 of them using the same cider press.

JONTY'S CIDER

Banham, Norfolk

Cider Blend

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

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

LYME BAY

Shute, Herefordshire

blend

Recently voted Devon Life 'Drinks producer of the year'. Also produces wines, liquers, cordials, preserves, cider brandy and vinegar.

MALVERN MAGIC

Ledbury, Herefordshire

blend

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

MILLWHITE

Boxmore, Hertfordshire

'Premium Rum Cask' blend

Another new producer. new to Norwich as well.

NEW FOREST

Burley, Hampshire

blend

Founded in 1988. Their steam powered travelling cider press is powered up each October to help press the crop.

OLIVER

Ocle Pychard, Herefordshire

single variety

Now in the 10th year of production, Tom Oliver sources apples and pears from the three counties of Herefordshire, Worcestershire and Gloucestershire

OSTLER

Barnstaple, Devon

'Scrumpy Black' blend

A cider vinegar producer as well. Able to trace their ancestors back to the 1530's.

PICKLED PIG

Streatham, Cambridgeshire

'Porkers' Snout'

An award winning East anglian producer. first time at Norwich.



DUKE of WELLINGTON

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2008 & 2009

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ROSS ON WYE

Peterstowe, Herefordshire

Cider Blend

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

SANDFORD ORCHARDS

Crediton, Devon

blend

Barry Butterfield began making cider in 2003 and now produces 4 ciders, Devon Red, Traditional Farmhouse, Old Kirton and Vintage. Which one will it be?

WHIN HILL

Wells, Norfolk

'Dabinett' single variety and blends

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

WHITE GATE

Broadland, Norfolk

'White Gate Gold' & 'Whitegate Pale' blends

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

WILKINS

Mudgley, Somerset

blend

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

**Don't forget to vote for
the beers and ciders of
the Festival.**

Branch Socials - Competitions

During this summer members of Norwich & Norfolk CAMRA participated in two competitions.

The first, which took place in July, was our annual bowls match at Waterloo Park against a team from the Duke Wellington Pub. The competition as usual turned out fairly one sided with Norwich CAMRA being well beaten by a very strong and experienced opposition who beat us by a considerable margin. Never the less everyone enjoyed the game and on this afternoon for once the weather was hot and sunny which was a change from last year's washout. Afterwards we adjourned to the Duke of Wellington for drinks and a buffet. Thanks once again to Doug and his staff for the hospitality and superb buffet spread that was laid on for us.

Our second competition took place at The Queens Head in Earsham in early September against Suffolk CAMRA. Normally at this time of year we have an annual bowls match with Suffolk to see who will win "The Rowly Bowly" cup but unfortunately this year the



Earsham Queens Head

green in the nearby park where this event is held was being relayed and was not in use. We were unable to find another suitable venue so rather than cancel the event we arranged a pub games competition in lieu of the bowls. Five different games were organised, which included; Pool, darts, skittles, "shove ha'penny" and "shut the box. The Norfolk and Suffolk teams organised themselves into pairs and during the afternoon set about playing the games.



Broome Artichoke

After about two hours with most of the games having been completed, we adjourned and travelled a short journey to the nearby Artichoke in Broome where the competition continued. This time it was a general knowledge quiz kindly compiled for us by Bob Didwell. At the end of the afternoon the scores of the games and the quiz were aggregated and Norwich CAMRA were the victors by a fine margin.

Warren Wordsworth

N&N CAMRA

Summer Trip –

14 June 2008

On a sunny June morning 15 members of CAMRA Norwich & Norfolk branch set off for Colchester and Brightlingsea for our annual Summer Outing.

We met at John Lewis' at 9am and embarked on Smith's Coaches, Noel driving, and set out for Essex. An uneventful journey, we arrived at Colchester Castle at 1015 and disembarked to have a photo shoot.

The decision was what to do next. There was some debate and eventually we split-up with some going for something to eat, others sightseeing and the majority heading for a pub !!! No surprise there. The Fat Cat here we come. We passed several pubs on the way and some time later and after a short walk we arrived at the said pub to find it closed, it was after all only 1045! Not knowing what time it opened I peered through the window for a clue and there peering back at me was the barmaid. She waved at me and came to the door and I inquired

when she opened. She smiled and said, "You all look pretty thirsty, I'll open now". We immediately headed for the bar. A pub not unlike our own Fat Cat and run in the same manner, with ales from Norwich (Where's the Cat), Crouch Vale (Brewers Gold) and Mauldons Silver Adder, Wherry, Adnams and a range of Belgian Beers. An altogether nice traditional pub with a welcoming barmaid. A good start to the day.

After a refreshing stop we again set out on a route march through the Garrison in search of our next outpost, The Odd One Out, on St Johns Street. We got a little lost and had to ask directions from a local gentleman for directions. He set us off in the right direction, round the next bend and there we were. This is another gem of a pub in the traditional style. Low ceilings and a relatively small bar. A lovely garden at the rear where we sampled some fine ales from their cellar. These included: Archers Golden, Mauldons Black Adder (Martin liked this), Nethergate Vixen and Batemans Middle Wicket. We then found it was time to head back to the bus for the second leg of the outing.

Arriving in Brightlingsea we stopped outside the Famous Railway Tavern, as described in the GBG. Unfortunately we must have got it on a bad day. The modern brewery was not brewing, the barman made us less than welcome, he even had a go at Sue Wells for "trying to rush him" and told her to wait her turn. I was quite taken aback! Accordingly we did not stay long. We set off again through the town and soon arrived at the Rose. This was another welcoming pub with a wonderful view from the rear garden looking over the estuary to Mersea island. All too soon it was time to make our way to the bus for our trip home. All-in-all an excellent day out as everyone agreed.



THE CHANGING NORWICH PUB SCENE

In last year's Festival programme I wrote an account on the Norwich pub scene and how it had altered in recent decades, highlighting pubs that had changed and listing the many that had shut. Even in this short period of twelve months there have been changes and new developments.

Not all is gloom! In the City Centre area three of the pubs previously listed as closed have re-opened. Almost immediately after our Festival closed The Horse & Dray on Ber Street which had been "mothballed" by Adnams in 2005 opened its doors again to the public in the first week of November



2007. On sale here are a range of Adnams beers plus usually one guest.

In July 2008 The Red Lion, St Georges, immediately next door to our Festival site here at St Andrews, finally and after a very long period of closure, has re-opened under a new name of The Dog House. There have been massive internal changes including a bar on the first floor in addition to the ground floor. Those familiar with The Red Lion as was will notice a major alteration to the ground floor. Gone are all the soft furnishings and carpets which have been replaced by wooden



floor boards, free standing bar style stools, high tables and a new elliptical shaped bar. In fact the only surviving internal feature that I could recall from the original is the old brick faced fire place at one end. The new pub offers three cask ales that are dispensed by gravity.

Finally, the most recent re-opening has been The White Lion on Oak Street. Real ale drinkers from Norwich of a certain age will almost certainly have fond memories of this





THE WHITE LION

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pub which in the 1980s and in the early 90s was one of Norwich's premier real ale pubs. After a sad decline in the late 1990s this pub closed in 2004 and was boarded up until Milton Brewery of Cambridge purchased the property this summer. It finally opened its doors to business in the first week of October. I and a group of fellow Branch members visited the pub on our October "First Friday Five". We were delighted to see that the interior of the pub, with the exception of some re-decorating is virtually unchanged from the 1980s. On the night we visited a range of seven cask ales were available which included five Milton beers and two guests.

Latest news that I have just received is that The Vine on Dove Street is to re-open in November. It is reported that the new pub will

have a bar downstairs selling a range of real ales and a restaurant on the first floor. Work has started with a new bar being installed at the back where it originally was. New toilets are being provided upstairs.

Meanwhile the St Andrews Tavern is about to open in time for the beer festival as the Rumsey Wells. This is the name it had 20 years ago. Brother and sister team Dan and Katie Searle will be managing the pub. They



will be offering real ale and live music, as well as all the best drinks brands. Entertainment wise they want to provide more niche music including jazz, folk and funk, and even a pianist for lunchtimes.

Unfortunately the trend of City centre pubs has not been reflected in other parts of the city. In the suburbs there have been closures. In May The Canary on Heartsease estate closed and within about a week of closure it was badly damaged by fire. It seems unlikely that it will ever re-open. In the northern suburbs The Elm Tavern on Magdalen Road closed as has the James I on Drayton Road. The long term future of both these pubs is uncertain. The Galley Hill, also on Drayton Road, having being closed for some time is now a hair and beauty salon! As this article goes to press an application to convert The Shoemakers in Earlham to private dwelling is pending with Norwich Planning Council.

Nearer the city centre The Magpie still remains closed. The Steam Packet has been another victim closing earlier in the summer and is at present up for sale.

Finally, controversy still surrounds The Ferry Boat on King Street. Greene King closed it in July 2006. In March 2007 at Norwich & Norfolk CAMRA's AGM concern was raised about its

*The Ferryboat
A listed building boarded up,
but also being vandalized
whilst Greene King
determines its future.*

length of closure and it was decided to launch a campaign to encourage Greene King to re-open it. We sent letters to Greene King and to Norwich City Council, a "Save the Ferry Boat" website was set up and articles were placed in the local press urging something to be done about this historic and King Street's last remaining pub. Finally in January of this year Greene King submitted a planning application to Norwich City Council. Their plans for the new Ferry Boat are very bold and ambitious. Greene King intend to double the size of the pub by using much of the extensive car park and garden space to create an extension wrapping round the side and rear of the existing building. The original 300 year old grade II listed building will remain largely unaltered and used as private function rooms and accommodation for manager/staff.

These plans were approved by Norwich Council in March but as yet there is no sign of them being implemented and the building still remains in a sorry state. We can only hope that Greene King will start refurbishment in the near future.

Warren Wordsworth



Now Available... THE GOOD BEER GUIDE 2009

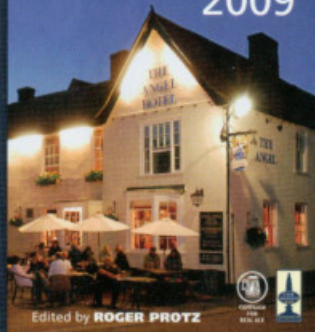
The *Good Beer Guide* is the long-established pub guide which is beloved by beer enthusiasts. The Guide contains 4500 of the top real ale pubs in the UK including details of which beers they serve, opening hours and address and additional information on food, amenities for families and atmosphere.

As well as being a pub guide, the book contains details on all the country's breweries from the largest companies to the smallest microbreweries. It also includes tasting notes for the vast majority of beers brewed in the UK. *This guide is indispensable for beer lovers and includes a selection of features on beer, brewing and pubs.*

You can buy the *Good Beer Guide* from bookshops but CAMRA makes more money which we then plough back into campaigning if you buy directly from us.

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CAMRA is launching a new mobile phone service to help you track down the best real ale pubs from the *Good Beer Guide*. This new service will coincide with the launch of the 2009 *Good Beer Guide* and will feature full contact details, pub descriptions and maps sent direct to your phone.

A new satellite navigation service is also available featuring *Good Beer Guide* pubs for TomTom devices. Further information at www.camra.org.uk/gbg

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Brewing Beer

Traditional Beer is made from four primary ingredients.

Barley, Water, Hops and Yeast.

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

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

MALTING

Barley grains are steeped in water so that they begin to germinate. Traditionally germination continues on the floor of the maltings until green roots and shoots are produced from the grain. The grain has produced enzymes to convert the starch into sugars for the plant to use. The grain is heated in a kiln to stop germination but not so as to destroy the valuable starches, sugars and enzymes in it. The result is malt. Selected malt may be heated to higher temperatures or even roasted to give speciality malts for colour and flavour in the final beer.

Brewing consists of three elements: Mashing, Boiling and Fermentation

MASHING

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

BOILING

The wort is boiled in a large boiler, called by the brewer a copper, from the metal it traditionally is made of. Hops are added to give

beer bitterness and to enhance its preservative qualities. Boiling also destroys enzymes and proteins in the wort which would affect the final beer. After boiling the spent hops are filtered off and the resulting wort cooled and passed to fermentation

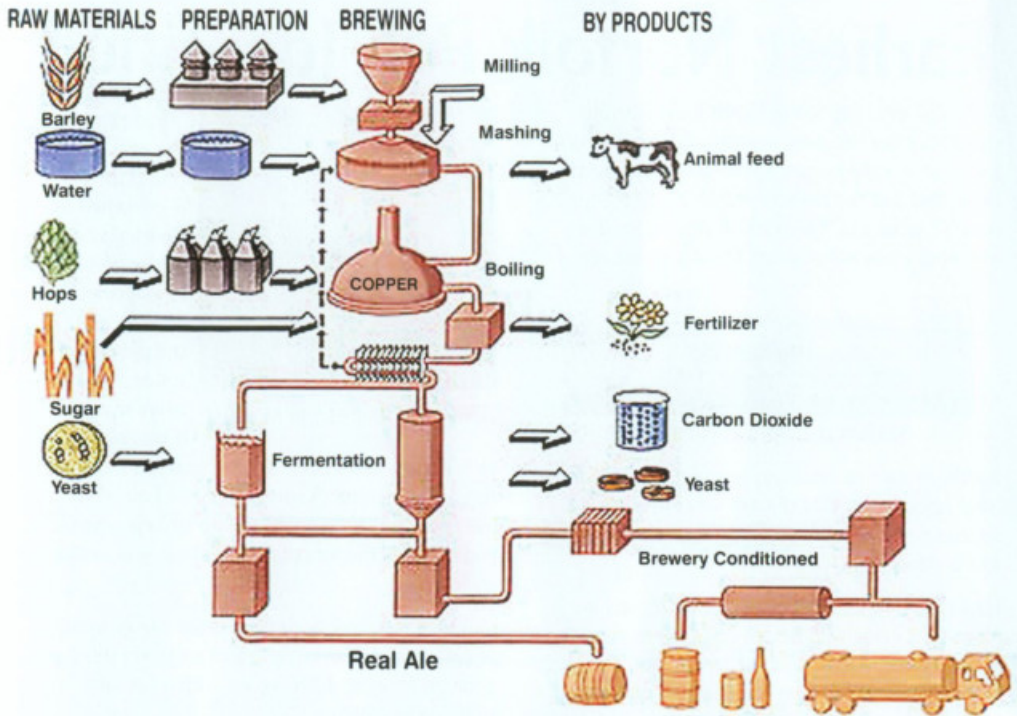
FERMENTATION

Fermentation, involves the addition of yeast to break down the natural sugars from the malt into alcohol and carbon dioxide gas. It is carried out in fermentation vessels which can be open or closed so that the carbon dioxide can be collected. Yeast is collected and sufficient kept for subsequent brews.

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

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

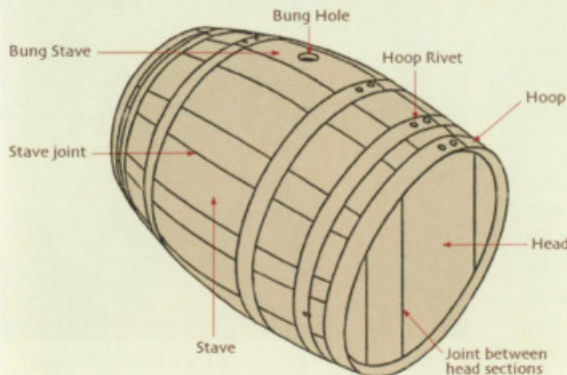
In the case of keg beer after fermentation the beer is further processed, filtered, pasteurised, etc. to give it a long life. Unfortunately this processing often ruins the flavour and stops the development in cask of the complex flavours found in cask conditioned beers. It



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

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

The Parts of a Traditional Wooden Beer Cask



Draught Beer is kept in casks. Traditionally casks came in different sizes, A barrel is but one size, that is a cask containing 36 gallons.

Other sizes were

pin = 4½ gallons

firkin = 9 gallons

kilderkin = 18 gallons

barrel = 36

Hogshead = 54 gallons

Earliest Norfolk Pub Identified

At Holme next the Sea in North West Norfolk there have been found a number of timber structures. One, called Seahenge by some, has been excavated and the timbers preserved. Seahenge is 4057 years old. There has also been evidence of timber track ways across the salt marsh and



Seahenge before excavation

another structure enclosed in a wicker fence. Some have conjectured that the site was of religious significance, perhaps involving ceremonies relating to the dead.

However, Charles Nocerous, archaeological imbibor, has come to different conclusions. The site at Holme he believes was the ferry point across to Lincolnshire, avoiding the fens and wash area, which was much larger before the drainage which has taken place over the past 2000 years. He believes that the timber remains found were of early beer bars, offering refreshment to weary travellers waiting for the boat. He pointed out that these people were known as the "Beaker People" from the decorated pottery vessels they used, perhaps a forerunner of the beer festival glass.

The structure known as Seahenge consists of a circular enclosure made of halved timbers and a central up turned tree stump. Charles Nocerous believes that the stump provided a stillage for casks of ale. There is one part of the wall where a Y timber is used, this he asserts was a serving point for the ales. Parts of the wooden circle are missing and more than one serving point may have existed.

A structure has been identified nearby consisting of two large oak timbers placed horizontally side by side, with the tops squared off, surrounded by a wickerwork fence. This Charles says is another bar, with the timbers for the casks. He suspects there may be more in the area as there must have been many potential customers waiting for the ferry.



Timbers in Kings Lynn Museum

The reason for the enclosure round the bar is explained by Charles as one of the problem of exchange. Money, even the proverbial token, had not been invented. It was necessary

to barter for ones beer. A large beaker of ale for three eggs maybe. A round could be half a bronze axe head. All these goods had to be kept secure, and this was the function of the timber or wicker enclosures.

This area has long been famous for the growing of barley, and Charles' research suggests this has gone on for over 4000 years, with a brewing tradition to match.

The remains of Seahenge can be seen in a new display in Kings Lynn Museum, which has free admission during the winter months. The museum is located next to the Bus Station, handy for those with a bus pass. After you have seen it, please tell the museum the reason for your visit and that you read about it here.

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Replica of Sea henge in Kings Lynn Museum

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## The Story of the Festival Glass

Fully revised and totally unexpurgated 2008

Festival gasses are now collected by many thousands of people. Early glasses can fetch £25 or more in Car Boot sales. This is an update on the item published five years ago, which in turn updated one of five years before that.

The first Norwich Beer Festival, held in Blackfriars' Hall in October 1977. It was scheduled to have a souvenir glass. Unfortunately a strike at the manufacturers meant they were never delivered, and logo glasses from Fullers brewery were used instead. This festival was a great success, with the hall packed all the time. Unfortunately a loss was made because customers simply could not get in to drink the beers available. The following year the festival moved to St. Andrew's Hall, with some 42 beers available, but souvenir glasses were not ordered. My memory of this event being that the 42nd and last beer came on Saturday lunchtime, and I had managed to sample them all. Saturday evening the beer range soon became limited,

Ruddles County Bitter at 2p a pint, or Norwich Castle Bitter at 1p a pint.

There was no festival in 1979. In 1980 the festival had the first issued glass, known popularly as the Green Dragon glass. It used a Snap logo with a reverse CAMRA logo on a Nonic glass. Good examples of this glass are rare, the screen printing wears off easily, and a dishwasher can seriously damage the printing. When these were ordered we were asked if we wished to have the first festival glasses cheaply. A sample case of 24 duly arrived, with about 16 glasses not broken in it. This was rather appalling, a heavy one pint "Tudor" tankard, with a CAMRA logo and the words "The First Norwich Beer Festival, 1977" in white lettering. We said we would have them. Meanwhile the manufacturer broke up for skillet the remaining stock. So the glass that was never issued is a rare beast.





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By 1981 the Norwich & Norfolk Branch had adopted a logo, and this was used on the 1981 glass, with the year added. The following year the same logo, with 1982 was used on a 24 fluid ounce lined glass, selected as the "glass of the year" by the festival glass collectors society. The branch also produced a glass for an Old Time Wind Up, which never sold in quantity, and acted for many years as a reserve supply. Available from the souvenir stall were festival pottery mugs. The latter were surprisingly capacious, but also had a tendency for the handles to fall off. Now when I first wrote this I believed no half pints were produced for 1981 or 1982, but I have managed to find one of each year for my own collection, but the quantity produced must have been quite small, perhaps a few hundred only, if that.

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

*Opposite - Norwich Festival Glasses and other glasses used by Norwich & Norfolk CAMRA. Recent 1/2 pints could not be fitted into the cabinet.*

1985 saw a very good graphics logo, black on yellow, but no dragon. This is the only year there has not been a dragon on the glass. The glass used is a Crown Viking. This year the logo was the result of an open competition for people to enter their ideas. This has continued to this day with a prize being awarded to the winners and runners up. The winners also get a selection of items with the logo on it. Incidentally it's the idea that matters, the graphics are often worked up to something we can use.

In 1986 the dragon returned on a tulip glass. The glasses were screen printed, and not very dishwasher safe. Due to an error by the makers rather a lot of half pint glasses were made, which were sold off cheaply to Branch members by the case. The dragon has remained as part of the logo ever since.

In 1987 we moved to three colours and transfer printing, but on a Nonic glass which makes positioning the logo difficult. Though more expensive transfer printing enabled better quality, fine detail and more use of colour. These glasses are also more resistant to the dishwasher (though we would always recommend hand washing your commemorative glasses).

In 1988 the Glass was a Crown Viking. In 1989 the glasses used were conicals, but unfortunately as many collectors have found, these break

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

The sharp eyed will have noticed that in 1993 we had two different glass designs, pints and halves. This was because the manufacturers did not have sufficient stock of the glass we asked for. The purist collector should of course have four glasses from 1993 a Crown Viking and a Tulip. A Tulip glass was also used in 1994 and 1995. In 1996 conicals had been redesigned and made much stronger, and as these take a logo very well we used these for some years, not being able to get 22oz tulip glasses any more. The 1999 half is however a Nonic. 2000 used a conical again.

Sadly manufacture of beer glasses then ceased in the U.K., so now we have to use imported glasses. Technology has also improved with methods for printing on Glasses which means that we have used printed glasses with a more dishwasher resistant ink. However the quality is not as good as the much more expensive transfer printed glasses we used to use, and they certainly don't like frequent washing in harsh detergents.

In 2001 a conical pint was supported by a tall thin conical half, which proved very popular and we rapidly sold out of halves. The following year Willie Belcher design was chosen, followed by Tulip in 2003 and Willie Belcher in 2004. 2005 A conical, 2006 a tulip, and 2007 and 2008 are conicals.

We have also had a number of special glasses made. Notably one for the CAMRA National AGM held in Norwich in 1990, and a limited edition Norwich 800 glass, to celebrate the 800th Anniversary of the City of Norwich being granted its first Charter. Finally the Norwich and Norfolk Branch adopted as its logo an adaption of the 1991 glass (dragon drinking) and a few glasses branch glasses were made as the previous reserve glasses (with white logo) went rapidly when we had to use them one year. This current reserve glass had to be used on 2003, 2005 and 2007. 2007 was the closest we have been to running out of glasses altogether, at one stage the glasses stall having less than 100 glasses to supply to customers. Special mugs were made for the 10th anniversary of Norwich and Norfolk Branch and also the 10th anniversary of Norfolk Nips, our regular newsletter. There have also been a few limited edition mugs produced which have mainly been sold to staff.

pt

## Drink responsibly, Drink Safely

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.

*Alcoholic drinks should be enjoyed, not endured.*

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

# The Enditorial

Well I finish just as the Festival gears up. Looking back ,it's my seventh programme, year by year the programme has improved. As always it's the advertisers who bring you the programme. We only invite the best to advertise with us, so please support them.

Despite difficult times in the Licenced Trade we have been well supported, though some large breweries are noticeably absent despite being invited. What does surprise me is how few of our local breweries advertise. The Festival is a shop window for them, but they don't seem to want to promote themselves to you. After all there are many who come to the Beer Festival and discover that not all beer is the same, and want to know where they can find it locally.

At times it is almost as if some breweries take the festival for granted, yet how many would survive without one of the most active CAMRA branches in the country and Norwich Beer Festival?

My thanks again to Warren for his assistance, and Martin for chasing up those who don't know

what a deadline is. As always I welcome suitable contributions.

Over the past few years I have had my moans.

Still why is table service not available, when it is the norm abroad. If someone want to open up a different pub then think about proper table service in at least one bar. Table service, good ale and the ability to talk with good company is all I want

My other moan, the appalling lack of toilet facilities in Norwich hasn't got far. The closed facility outside this hall may become a bin store. So after spending several hundreds of thousands pounds to make a public place outside the Halls a basic need will not be catered for. Norwich tries to promote itself as a tourist location, but just try to find relief on a Sunday Morning.

Finally next year will be 25 years since Watneys closed the major brewery left in the city. I hope we recall those days when the majority of pubs were controlled by one company, and their tenants had no choice but to sell pretty indifferent beers to their customers. We must not forget, least the evil returns.  
pt

## BEER, CIDER & BOTTLED BEER OF THE FESTIVAL

PLEASE PRINT CLEARLY

Use this form to vote for your favourite beers, ciders, perries and bottled beers of the Festival  
Voting closes 11pm Friday

### BALLOT BOX ON GLASSES STAND

The information point has spare copies of this form if you do not wish to deface your programme.

Five entrants selected at random will receive CAMRA prizes.

### ONLY ONE FORM PER PERSON

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