



33rd Norwich Beer Festival

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Good luck to CAMRA for the
33rd Norwich Beer Festival
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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 £2.60 -- or 26 tokens -- a pint). You can get a refund on unused tokens. A Starter kits of Glass and tokens at £7.50 and £12.50 are available. You can buy more tokens at any time.
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 up to the end of drinking up time 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
- * The bar staff or door staff will safely dispose of any beer you cannot drink.

This Programme will help you find and select your beer, as well as providing lots of information to help you get the most out of the festival. Enjoy the festival, but drink responsibly, many of the beers on sale are very strong. Get home safely, and visit us again.

General Beer Festival Information

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

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



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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.



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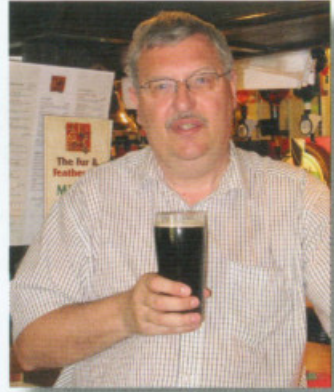
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Chairman's Welcome

Once again I welcome you to the 33rd Norwich Beer Festival organised and run by Norwich and Norfolk Branch of the Campaign for Real Ale. Fortunately we are still in the magnificent St Andrews and Blackfriars Halls, and we are promised this venue for the next few years.

You'll find there are over 200 Real Ales, 30+ Ciders/Perries and the specialist continental style beers which are exceedingly popular. We have again concentrated on the micro-breweries which have enabled us to offer you a greater choice of beer. I'm sure you'll find a favourite, and don't forget to vote for the Beer of the Festival on the form provided inside the back of the programme.



We are staffed by unpaid volunteers who have given their time and effort to assist you, so please be courteous. They are there to help you, and if in return you'd like to help us then please contact Mark Stimpson our Staffing Manager. It's a lot of fun and our volunteers come back year after year. Maybe it's something to do with the beer?

This year our Charity is Norwich Door to Door, a specialist transport solution to enable social inclusion for severely disabled children, disabled adults and older mobility impaired people. More information is available throughout the venue and we ask you to give generously to a good cause.

Since last year we have increased our Branch Membership to over 2100 and if you are interested in joining us then please visit our Membership stand. Having a large membership helps us in our Campaigning Strategy when we oppose Pub closures. We also have various trips to Breweries and monthly Campaigning trips to our local Pubs. The introduction this year of our LocAle scheme promoting Pubs to sell local beers has gone from strength to strength.

We hope you enjoy the music arranged by Jon Knight who has done a remarkable job under the excessive restrictions imposed on amplified music. Hopefully this will change for future events.

Overall please enjoy your visit to our Beer Festival, and we look forward to seeing you again next year.

Graham Freeman

Branch Chairman

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For regular updates find us on:

Facebook - 'Norwich Bear', 'KettsTavern Norwich' & 'Rose Queens Road'
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A Message from the Festival Organiser



Hello and welcome as David Frost would say, the festival just suddenly seems to creep up on you, first it's 8 months away when the planning starts with the entries to the logo competition, then its August and beer discussion's start earnestly, then as I'm writing this it's only 3 weeks away and getting ever closer.

If you read Norfolk Nips/Cask Force, which of course you do don't you..., you will have seen my little article in the magazine commenting on the future of the festival at St Andrews Hall, we as a branch have been told that we can make use of the facilities until 2012, with provisional bookings up to 2015, subject to confirmation of dates etc. This is great news for us, as it means we can relax a little, but it increases my worries a little in how I am going to fit you all in.

In response to the success of revamping our choice of beer and cider offerings last year, we are happy to continue along the same lines. Offering, what we hope is a "well balanced" range from session beers to those at the stronger end of the spectrum. Again we have had more beers and breweries to chose from, which makes life pleasant but "difficult and irritating" sometimes as my Beer Ordering officer would probably comment. Sourcing different beers from around the country can be very time consuming especially when people "forget", "not sure about dealing with supplier X", "Can't get my casks back", "Might get paid sometime next year". Hopefully you like the range.

New this year, after much consultation, deliberation and stuff, we have new bars which hopefully are sturdier, easier to carry, and will last for another few years, not sure about the colour though, maybe it will grow on me. I would like to thank Alex who built the lot, and Steve who did most of the technical stuff and liaison.

Finally, I'll close with a some sad news, we have many unsung heroes who help out both during the festival week and throughout the year, doing odd jobs here, a bit there. One of the aspects that does go unnoticed is the production of the logo, which typically takes quite a long time from the initial winning entry to the final computer ready design. For many years this "little job" was undertaken by my friend Andrew Farman with a little cajolement and promises of something black (both to wear and drink), he typically undertook the job with gusto and virtually no resentment, when asked to make yet another change to the design. Andrew passed away in August, I for one will miss him. There is a pint of Tally Ho on the bar, not sure when it will be ready though.

Martin Ward
Festival Organiser 2010

The Vine

01603 627362

Thai Cuisine
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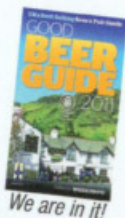
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Beer Festival
January
25th- 30th 2011**



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 (as we call 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 bottled beers, to drink here.

Speciality soft drinks are also available in the Marquee. These include apple juices and speciality soft drinks. Apple juice is also available on the cider bar. Basic soft drinks are also available cheaply on all 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.

<i>Beeston</i>		<i>Golden Ale</i>	
<i>Beeston, Norfolk</i>		3.7 %	
Afternoon Delight		<small>Medium yellow in colour with distinct hints of marmalade and grapefruit.</small>	
Pint:	24	<small>£2.40</small>	
Half:	12 Tokens	<small>£1.20</small>	
Third:	8	<small>£0.80</small>	

The gravity card on the cask ends 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. Extra cards may be placed on the stillage for casks on the bottom row.

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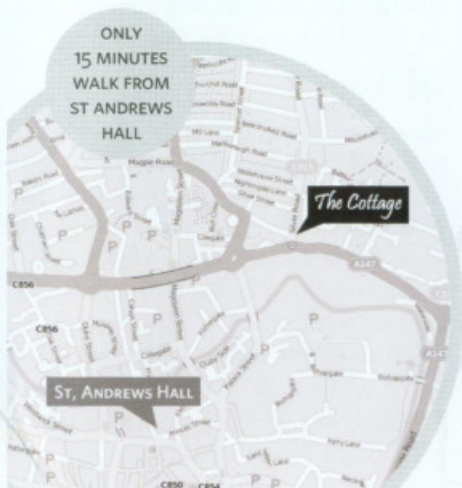


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BEER TYPES FOR ALL

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

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

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

Mild Ales

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

Mild doesn't have to be dark or low in alcohol. Milds at the turn of the nineteenth 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 lower 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. These are not very bitter with definite sweetness and smooth body. More recently we have seen a revival in strong 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 kept 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. They often have hints of spice and, of course, should be quite bitter. IPA was associated with a premium ale and over time became applied to the best bitter or even the standard bitter of some brewers.

In recent years there has been a revival in the true style of IPA, a strong distinctive bitter, brewed with pale malts, well hopped and a dry finish. These may be above 5% abv.

Bitter

Bitter is a 20th century beer, a commercial version of the export pale ales, e.g. India Pale Ale (IPA), from the nineteenth 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 typically brown, tawny, copper, or amber but can be paler, generally brewed with pale malt together with crystal malt

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adding colour as well as flavour. Bitters often have complex malty flavour profiles, often with a fruity note, and plenty of hop character, and bitterness, especially in a drying finish. Some hop varieties add a strong citrus note to the beer.

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.

Light bitters or "boys' bitters" are light bodied and low in alcohol but with evident hop character and bitterness; a light malt character may be present.

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

Porter and Stout

This style has revived dramatically in recent years. Porter was originally a blend of brown and old ales and was in enormous demand in the 18th century. The strongest or stoutest version of porter evolved into a distinctive style of its own, especially in Ireland, smoother and less bitter. Porter almost disappeared in Britain during World War I when the use of dark malts was banned as they were less efficient to make than pale malts. 20 years ago there were only one or two cask conditioned stouts, and only one porter. The most common stout was bottled Guinness which used to be real, but is now killed by pasteurisation to prolong its shelf life.

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

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

Old Ale

This beer is usually brewed and drunk in winter. A true old ale is strong, over 6% ABV, fruity but balanced with hops. However most Olds are now strong, sweetish mild ales, 4% to 5% ABV, though sometimes much stronger. Some are brewed to old mild formula, before 20th century restrictions reduced their strength. Many of the family breweries produce these beers for the trade around Christmas. Colours vary from pale through copper to dark. These beer have a complex flavour profile, roasted grain, malt, fruity, sometimes sweetish.

Barley Wines

The modern name of a strong ale and there is an indistinct dividing line between barley wine and old ale. Barley wines are usually at least 6.5% ABV but can reach 12% ABV. A special feature is that they have a long maturation before being ready to drink, and have very complex flavour profiles. Sometimes maturation can give a unique tart character to the beer. From pale brown to deep red in colour. many have a high residual sweetness due to residual sugars. Alternatively some barley wines are fermented to dryness. In many barley wines estery and fruity characteristics are counter-balanced by medium to assertive bitterness and extraordinary alcohol content. Strong old ales have similar characteristics but are typically dark brown or black and may have a very rich malty character with light roast malt in aroma and taste.

Barley wines can have a malty sweetness, sometimes a citrus note, often pear drops and

peppery. Often 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 recent style of beer, strong but lighter bodied, brewed with mainly pale malts and often using some pilsner type hops, giving a crisp clean taste.

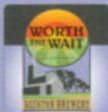
An easy drinking beer. Some brewers have also been producing lower strength versions of this type as summer ales, though other summer ales are just brewed with English hops. Most vary in strength from about 4% ABV to 5% ABV.

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.

Speciality 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 with fruits, herbs, honey, cereals other than malted barley and flowers other than hops, but in most cases the base will be a strong bitter or Old Ale. In some cases the flavouring



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is a subtle note, in others it will dominate the flavour.

Wheat beers - Not just beers using wheat in their grist but beers with the spicy and fruity flavours arising from the activities of a wheat beer yeast. Are often dry and refreshing and may be served cloudy with yeast and/or protein haze.

Herb beers produced with little or no hop and evident flavour of added herbs, either singly or in combination. Are often malty and strong in body or floral and light.

Very strong alcohol versions may show Belgium beer characteristics and have very fruity flavours from specific Belgium yeast strains.

Spiced beers produced with the addition of spices such as ginger and coriander. In some cases these can be extreme and dominate the character of the beer. Balancing factors of body, bitterness and fruit characters may be required to provide complexity.

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/-.

Norwich & Norfolk CAMRA Branch Charity 2010

Our Branch Charity for 2010 is Norwich Door To Door.

This organisation's objective is to enable social inclusion for severely disabled children, disabled adults and older mobility impaired people who are on low income and find they are unable to use mainstream transport or the volunteer car schemes.

Your donation of unused tokens or donation for the programme will go 100% to this charity's funds. Please play your part.

When selecting a charity for the year the Branch looks for a smaller local charity where our contribution can make a significant difference. We often favour those who rely upon local volunteers but which find fundraising difficult.

Last year's Branch Charity received a cheque for £2300

Our Branch Charity for 2009 was Norfolk Accident Rescue Service (NARS), a group of volunteer doctors and paramedics who work alongside the Ambulance Service providing extra specialist skills at accidents throughout Norfolk.

Their aim is to save lives and prevent further injury happening prior to admission to the Accident and Emergency Department, through what is part of a national network of schemes that provides what is known as "pre-hospital care".

NARS currently has some 20 doctors and paramedics working in Norfolk. All the members offer their services free of charge and the organisation is funded solely by donations. They receive no Government or Health Service grant.

They benefited from money raised through various activities, but mostly through donations from customers at the 32nd Norwich Beer Festival.



Norwich Door to Door

Equality | Access | Community

NORWICH
DOOR TO
DOOR

Norwich Door to Door is a welfare charity and voluntary organization that offers essential, accessible and affordable minibus transport for children, adults and older people with severe mobility problems who are on low income in Greater Norwich & districts.

Our beneficiaries need a high level of assistance and specialist equipment so that they can leave their own homes to travel out and about. It is proven



that social inclusion is important for our “well-being” and quality of life experience and it is a simple matter of social justice that all our citizens have the opportunity to access the services and amenities of our community.

We have been operating since 1992 and there are 500 people who rely on our services, we are planning for our future.

We are building our networks to strengthen us in these austere times. We seek more volunteers, that's trustees to help direct the affairs of the charity, ensure it remains solvent and well run, mini bus drivers and passenger assistants to look after our passengers,

practical help with our event and fundraising programme; please contact us for a full role profile of each position. If you would like to make a donation or visit our base we are at Norwich Community Hospital, Room 134 Woodlands House, Norwich NR2 3TU We can change lives by working together who cares, we do join us.

Come visit us as the CAMRA charity of the year at our stall in Blackfriars. or call Jill, Zandra or Rosemarie on Norwich 776735



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Norwich & Norfolk CAMRA Branch Events and Socials

Members of Norwich & Norfolk CAMRA have as usual engaged in a busy schedule of events during the past year. These include our regular Branch Meetings which take place on the third Tuesday of each month in pubs either in Norwich or in villages and towns in Norfolk, and our regular monthly socials "First Friday Fives" and "Campaign County Coach Trips".

'First Friday Fives' are pub crawls taking place on the first Friday of each month visiting five pubs in an area of Norwich or the immediate suburbs. Our other regular social is the Campaign County Coach Trip. While First Friday Fives take place in Norwich, Campaign Coach Trips, (scheduled on the last Friday of each month) take us into the more rural parts of the county visiting village pubs or occasionally pubs in market towns. Recent trips have taken us to south and west Norfolk, around Broadland and to villages along the Norfolk coast. Highlights of the past year have included a visit to a pub beer festival at The Pelican in Tacolneston and last February we visited the newly restored Whitwell & Reepham Railway Station during their winter beer festival.



Team Photograph, Joint Branch meeting at the Lord Nelson, Burnham Thorpe



Our Chairman thanking Bob Urry of Whitwell Railway for specially opening the Whitwell Beer Festival for us a day early, evening.

tour round the town visiting some of their historic pubs before boarding a train on The Mid Norfolk Railway to Wymondham where we visited a few more hostleries before returning back to Norwich.

All the events listed above are open to members and non members alike so why not give some of these a try?

Events on our future Branch Calendar include:

5th Nov, First Friday Five. Starting at The Bell (Wetherspoons), 8pm (where they are hosting a beer festival). Then Walnut Tree Shades, Coach & Horses (Bethel St), Micawbers and finishing at The White Lion in Oak Street.

In addition to our regular events the last year has seen us have an inter Branch Social with our colleagues from West Norfolk CAMRA. This trip first visited The Jolly Farmers in North Creake before adjourning to The Lord Nelson at Burnham Thorpe (Nelson's birthplace) where we enjoyed more drinks and a buffet. Later we visited The Jolly Sailors at Brancaster Staithe where we were able to sample some of the brews from the newly reopened Brancaster Brewery. Unfortunately our originally planned summer outing in June, a visit to The Nene Valley Steam Railway near Peterborough coinciding with the railway's annual beer festival had to be cancelled at short notice. A replacement trip was hurriedly put in place that started with a bus journey to Dereham, then a



The beer selection at the Whitwell Beer Festival, it made a change to go to a festival and drink.

16th Nov, Branch Meeting, at The Crown in Banningham 8pm.

26th Nov, Campaign Coach Trip. Another ride into rural Norfolk to discover some more great country pubs. The route is still to be decided.

3rd Dec, First Friday Five. Route to be decided.

17th Dec, Christmas pub crawl. Route still to be decided.

21st Dec, Christmas Branch Meeting at The Railway, North Elmham, including a quiz and buffet, 8pm.

7th Jan 2011, First Friday Five.

18th Jan, Branch Meeting at The Nelson, Norwich. 8pm



We also intend to have some trips to local breweries in the New Year but at time of going to press the dates and venues have not yet been arranged.

A coach is booked for 'Campaign Coach Trips' and Branch Meetings that are in venues outside Norwich with pick up and times and places: - 6.47 p.m. junc. Southwell Rd. /Grove Rd.; 6.55 junc. Old Palace Rd. /West End St.; 7.02 junc. Mile Cross La. /Eversley Rd.; 7.06 Sprowston Fire Stn.; 7.10 Heartsease (Harvey Lane bus stop); 7.15 Norwich Railway Stn. (Thorpe Rd. bus stops). We will drop you off where we pick you up, or if possible somewhere more convenient

For more information on branch events and socials please see our website www.norwichcamra.org.uk, where details are regularly updated. Our quarterly magazine Norfolk NIPS also contains a branch calendar.

For more information contact Tim MacDonald (Social Secretary) on email socialsecretary@norwichcamra.org.uk or tel 01603 865505.

The BEERS - 2010 listing

Adnams

Southwold, Suffolk

Lighthouse

3.4% abv Bitter

A classic amber beer lightly fragranced, with malt flavours and long hoppy after palate.

Spiced Winter

4.0% abv Spice

Dark brown in colour, aromas of orange, cinnamon and chocolate.

Innovation

6.7% abv IPA

An American style IPA, brewed with a blend of Wheat and Pale Ale malts to give a spicy, biscuity undertone.

Tally Ho

7.5% abv Barley Wine

Tally Ho is dark Mahogany red in colour with a rich, fruity aroma and a heart warming sweet raisin and biscuit palate. 1 yr old. For Andrew.

An Teallach

Garve, Ross and Cromarty

An Teallach Ale

4.2% abv Bitter

A full bodied ruby ale with a malty chocolate flavour, with a slight hoppy finish

Crofters Pale

4.2% abv Golden Ale

A lager styled, lager coloured crisp & refreshing beer, hopped with both Phoenix & First Gold.

Suilven

4.3% abv Bitter

An amber beer with a light hop finish.

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Bateman's

Wainfleet, Lincolnshire

Dark Mild

3.0% abv Dark Mild

A creamy mild with a fruity palate, some roast character and a hoppy finish.

Salem Porter

4.7% abv Porter

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

Bees

Walcott, Norfolk

Elderflower

4.5% abv Fruit

Golden coloured beer with hints of elderflower and citrus.

Navigator

4.5% abv Bitter

Amber coloured beer with slight hints of toffee and tea.

Wobble

5.0% abv Stout

A dark brown black stout with slight hint of honey and coffee.

Beeston

Beeston, Norfolk

Afternoon Delight

3.7% abv Golden Ale

Medium yellow in colour with distinct hints of marmalade and grapefruit.

The Dry Road

4.8% abv IPA

India Pale Ale made with single variety hops. Robust & refreshing

On the Huh

5.0% abv Bitter

Strongish copper coloured beer with a malty, nutty taste.

Norfolk Black

6.0% abv Stout

A dry fruity stout with slight bitterness.



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Beowulf

Brownhills, Staffordshire

Finns Hall Porter

4.7% abv Porter

Dark, smoky, hoppy and not too sweet.

IPA

7.2% abv IPA

A IPA with bite, and plenty of citrus marmalade flavours.

Blue Monkey

Giltbrook, Nottinghamshire

Original

3.6% abv Bitter

A classic, copper coloured session ale.

Guerrilla

4.9% abv Stout

A hearty beer full of malty complexity balanced by a robust bitter bite.

Bowman

Droxford, Hampshire

Swift One

3.8% abv Golden Ale

A pale, golden quaffing ale with excellent flavours for its strength.

Quiver

4.5% abv Bitter

Rich golden in colour and with a wonderful mown grass aroma

Brandon

Brandon, Suffolk

Saxon Gold

4.0% abv Golden Ale

Clean pale golden beer with a hint of tangerine in the finish.

Grumpy Bastard

4.5% abv Bitter

Who could this be referring to?

Breconshire

Brecon, Brecknockshire

Brecon County

3.7% abv Bitter

An amber-hued traditional Bitter, well hopped and full flavoured.

Baroque

4.0% abv Bitter

New Brew from Buster.

Ramblers Ruin

5.0% abv Old

Dark amber, malty and well hopped with a beautifully balanced aftertaste.

Brentwood

Brentwood, Essex

Spooky Moon

3.8% abv Bitter

A dark brown bitter with a sweet fruity finish.

Chestnut Stout

4.0% abv Stout

Easy drinking stout, well rounded, brewed with local chestnuts

Brewdog

Fraserburgh, Aberdeenshire

5am Saint

5.0% abv Bitter

A red ale with character

Punk IPA

6.0% abv IPA

A fresh, full flavoured beer, a tribute to the classic IPAs of yester-year.

Bristol Beer Factory

Bristol, Avon

Acer

3.8% abv Bitter

Ripe tangerines, resinous hops and a blast of citrus play around on a solid bready malt backbone.

No 7

4.2% abv Bitter

Toffee malt flavours balanced with smooth hop bitterness and aroma.

Brown Cow

Selby, North Yorkshire

Mrs Simpson's Thriller in Vanilla

5.1% abv Porter

Complex porter, with intense chocolate and vanilla flavours.

the
plough
st benedicts



hop festival
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near and far



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Buffys

Tivetshall St Mary, Norfolk

Bitter

3.9% abv Bitter

Pale brown and dry, with strong malty aroma.

Mild

4.2% abv Dark Mild

Deep red in colour, with a hint of blackcurrant among the distinct malty taste

Pollys Folly

4.3% abv Bitter

Well balanced, with good mixture of hoppiness and citrus fruit.

Cambridge Moonshine

Cambridge, Cambridgeshire

Harvest Moon

3.5% abv Dark Mild

Distinctive dark mild. Smooth fruit notes combine with coffee and chocolate flavours, lightly hopped.

CBI

4.2% abv Bitter

Based on an old recipe once brewed by a former brewery housed in the CBI postcode of the city.

Red Watch

4.5% abv Fruit

Light red coloured, blueberry flavoured bitter with malty undertones.

Castle Rock

Nottingham, Nottinghamshire

Harvest Pale

3.7% abv Golden Ale

Champion beer of Great Britain, nuff said.

Preservation

4.4% abv Bitter

Mid brown-reddish beer, full flavoured and easy drinking.

Cliff Quay

Ipswich, Suffolk

Bitter

3.4% abv Bitter

Fragrant honey sweet aroma with hints of citrus fruits, and hints of marmalade and toffee.

Black Jack Porter

4.2% abv Porter

A rich roasted aniseed aroma, heralds a complex and intriguing porter with a twist.

Coach House

Warrington, Cheshire

Flintlock

4.4% abv Golden Ale

A very pale golden beer, light on the palate with a touch of sweetness in the finish.

Cherry

5.0% abv Fruit

One of a large range of coach house fruit beers, intriguing.

Crouch Vale

South Woodham Ferrers, Essex

Essex Boys Bitter

3.5% abv Bitter

A pale brown beer with plenty of pleasing malt and hop flavour.

Brewers Gold

4.0% abv Golden Ale

A classic, well thought out golden ale.

Downton

Downton, Wiltshire

Elderquad

3.9% abv Golden Ale

A pale generously hopped session beer. Hints of sweetness, and a subtle elderflower aroma.

Chocolate Orange Delight

5.8% abv Fruit

Distinctive chocolate and orange flavour, rich and hoppy.

Earl Soham

Earl Soham, Suffolk

Gannet Mild

3.3% abv Dark Mild

Dark, fuggley and can be slightly sweet.

Albert Ale

4.4% abv Bitter

Darkish copper coloured bitter with hints of biscuit and fruity hop aroma.

Elgood's

Wisbech, Cambridgeshire

Golden Newt

4.1% abv Golden Ale

A pale golden ale with prominent hop flavour and citrus aroma.

North Brink Porter

5.0% abv Porter

A traditional style English cask porter, with heaps of character.

Elland

Elland, West Yorkshire

Bargee

3.8% abv Bitter

A full flavoured bitter made with four different malts, and hops from England and America

1872 Porter

6.2% abv Porter

Based around an original 1872 recipe, very dark and rich with a complex bittersweet palate.

Elmtree

Snetterton, Norfolk

Burston Cuckoo

3.8% abv Golden Ale

A glorious nasal feast of floral hops with a tantalising hint of citrus, rounding off into a refreshingly long dry finish.

Bitter

4.2% abv Bitter

A well balanced copper coloured crisp beer.

ELMTREE
BEERS



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Golden Pale Ale

5.0% abv Golden Ale

A pale ale in the traditional style that is initially malty and delicately bittered.

Fat Cat Brewery

Norwich, Norfolk

Bitter

3.8% abv Bitter

A straw coloured bitter, with a distinct floral, spicy aroma, well balanced.

Cougar

4.7% abv Bitter

A new beer, strongish but eminently drinkable.

Honey Cat

5.5% abv Spice

A mid-brown coloured ale, combining the full flavour of English malts with Norfolk honey.

Special 50th Brew

6.5% abv IPA

A beer in the Belgian Style.

Felstar

Crix Green, Essex

Crix Forest

4.0% abv Dark Mild

Subtle undertones of fresh raspberries shows among the gentle toastiness of this dark mild.

Lord Essex

5.3% abv Old

An old ale with a hint of Belgium in it.

Fox

Heacham, Norfolk

Best Bitter

4.2% abv Bitter

A quaffing best bitter.

Wheat Beer

5.0% abv Wheat

A new beer.

Front Street

Binham, Norfolk

Fledgling

3.9% abv Dark Mild

A new dark mild.

Callums Ale

4.3% abv Bitter

A copper coloured ale which offers a dry, full bodied flavour with a good hop finish.

China Gold

5.0% abv Bitter

Premium mid amber coloured beer with a fruity bitterness.

Fuller's

Chiswick, London

Chiswick

3.5% abv Bitter

Popular session strength ale, with well developed hop characteristics.

Gales Seafarers

3.8% abv Bitter

A beer full of spicy hop notes with a fruity maltiness.

Trafalgar

5.0% abv Bitter

A spectacular deep brown ale, brewed with molasses for a sweet, satisfying flavour.

London Porter

5.4% abv Porter

Rich, dark and complex, and outstanding depth of flavour.

1845

6.3% abv Barley Wine

A rich beer with a fruit cake aroma, spices and nutmeg from malt and hops resulting in a dry, fruity finish

Brewers Reserve 2

7.0% abv Bitter

Oak aged for a year in Cognac casks, has a delicious marmalade palette, and a smooth warming finish. Thanks to John and Ron.

Grain

Harleston, Norfolk



Oak

3.8% abv Bitter

Well balanced, light amber coloured beer.

Blonde Ash

4.0% abv Wheat

Based on the Belgian wit bier style, this cloudy wheat beer has flavours of bubblegum, orange and coriander.

Porter

5.2% abv Porter

An old-style porter. Smooth and creamy, spiked with port to give the flavour of dark berries.

Grainstore

Oakham, Rutland

Phipps Red Star

3.8% abv Bitter

A deep red, nutty 3.8% bitter based on the old NBC recipe.

Ten Fifty

5.0% abv Bitter

A full strength mahogany coloured beer with a fine balance of pronounced hop bitterness & aroma.

Green Jack

Lowestoft, Suffolk

Hop Harvest

4.0% abv Wheat

A bright Wheaten Ale brewed with "green" wheat straight from the combine harvester and "green" freshly picked hops.

Lurcher Stout

4.8% abv Stout

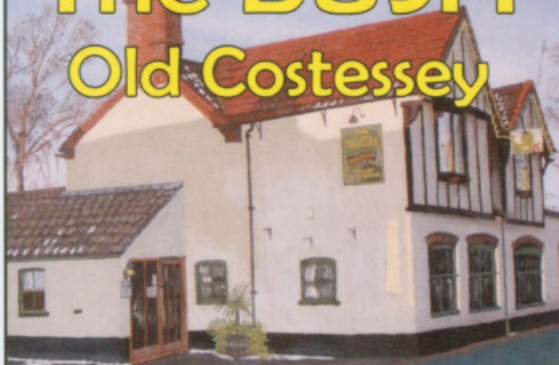
Fruity, chocolaty, rich and fulsome, well-balanced with hops.

Fruit Bat

5.5% abv Fruit

Fruit Bat Extra Special Bitter with a taste of plums, scary enough for Halloween!

The BUSH Old Costessey



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Hambleton

Melmerby, North Yorkshire

GFA

4.8% abv Bitter

A tawny ale, specially prepared dark sugars provide full bodied initial sweetness giving way to pronounced fruit and hop character. Described as gluten free.

Harwich Town

Harwich, Essex

Ha'penny Mild

3.6% abv Dark Mild

Smooth traditional mild, with a very deep reddish hue. Sweet tasting and mildly hopped.

Misleading Lights

4.0% abv Bitter

A slightly different version of leading lights, brewed longer and with more hops.

Redoubt

4.2% abv Stout

Rich, dark and silky smooth, jet-black stout.

Hop Back

Salisbury, Wiltshire

GFB

3.5% abv Bitter

Clean and tasty, session ale

Taiphoo

4.2% abv Golden Ale

A pale gold beer with hints of lemongrass and coriander

Ginger Stout

4.5% abv Stout

Interesting, ginger and stout.

Hopfest

4.6% abv Golden Ale

Fresh and zesty.

Hopshackle

Market Deeping, Lincolnshire

Historic Porter

4.8% abv Porter

A dark beer with deep ruby highlights and an aroma of malt, grain and fruit.

Ruby Mild

5.9% abv Dark Mild

A very dark ruby colour with a powerful malty, fruity aroma and a intense fruity sweet finish

Resination

7.0% abv IPA

True IPA brewed with American hops giving an intense hoppy flavour

Humpty Dumpty

Reedham, Norfolk

Little Sharpie

3.8% abv Bitter

Light golden in colour and with a fresh but balanced hop flavour.

Swallowtail

4.0% abv Bitter

Named after the butterfly found mainly in the Norfolk Broads, light and refreshing.

Swingbridge Stout

4.1% abv Stout

A full-bodied smooth stout with a flavour balanced between roasty notes and a refreshing hop palate.

Wherryman's Way IPA

7.4% abv IPA

Launched to help promote the 35-mile Wherryman's Way long-distance footpath. An American style pale ale with bite.

Ilkley

Ilkley, West Yorkshire

Black

3.7% abv Dark Mild

A dark and velvety mild made with chocolate and roasted malts.

Gold

3.9% abv Golden Ale

A refreshing light golden ale with a floral citrus aroma.

Kelburn

Barrhead, Strathclyde

Goldihops

3.8% abv Golden Ale

Golden, hoppy, clean on the palate and leaving a long lingering after-taste.

Carte Blanche

5.0% abv Golden Ale

Named after Paisley's river, White Cart Water, this golden full-bodied ale smacks of flavour.



Loddon

Dunsden, Oxfordshire

Hoppit

3.5% abv Bitter

An excellent session ale with good balance of hops and malt.

Ferrymans Gold

4.4% abv Golden Ale

A fruity, hoppy golden ale with a hint of lime in the aftertaste.

Marble

Manchester, Gt Manchester

Bitter

4.2% abv Bitter

Bitter by'eck, what's this then.

J.P. Best

4.3% abv Bitter

A good malty bitterness in this pale tawny coloured beer.

Mauldons

Sudbury, Suffolk

Bitter

3.6% abv Bitter

A very flavoursome session bitter.

Silver Adder

4.2% abv Bitter

A light coloured bitter with good hop and malt combinations, now a permanent member of the range.

Blackadder

5.3% abv Stout

A dark bitterish stout with a slight blackcurrant feel, good roast and nut aromas.

Meantime

Greenwich, Gt London

London Pale

4.3% abv Bitter

Pale in colour, with a heady mix of spearmint and fresh-cut grass in the aroma, and a dry finish.



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Milk Street

Frome, Somerset

Funky Monkey

4.0% abv Bitter

Dry finish with developing bitterness and an undertone of citrus fruit.

Amarillo

4.3% abv Bitter

Brewed with American hops to give the beer floral and spicy notes. Initially soft on the palate the flavour develops to that of burnt oranges and a pleasant herbal taste.

Mill Green

Edwardstone, Suffolk

Good Ship Arbella

5.4% abv Golden Ale

Named after the 'Good Ship Arbella' which was the flag ship of a 18 vessel fleet that set sail from Great Yarmouth carrying puritan John Winthrop to Salem Massachusetts in the 1630's

Hedgerow Porter

5.4% abv Porter

Black porter with flavours of Bourneville chocolate and coffee.

Moorhouses

Burnley, Lancashire

Blonde Witch

4.5% abv Golden Ale

This beer is as light as you can get with a lager colour. For Alexis.

Pendle Witches

5.1% abv Bitter

A full malty flavoured beer with a crisp sweet fruity aftertaste.

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Newby Wyke

Little Bytham, Lincolnshire

Kingston Topaz

4.2% abv Golden Ale

A 100% Golden Yellow Ale, with a hoppy aroma.

Bear Island

4.6% abv Golden Ale

A blonde beer brewed with four different types of high alpha acid hops to give a wonderfully mellow flavour.

Norfolk Square

Great Yarmouth, Norfolk

Pride

4.2% abv Bitter

A refreshing pale ale with a delicious hoppy aroma.

Scroby

4.2% abv Bitter

Scroby is an amber coloured bitter with a smooth and sweet malty start leading to a more bitter finish.

Winklepicker

5.0% abv Porter

Slight roasted flavour is imparted from the chocolate and crystal malts accompanied by a gentle vanilla aroma that will excite the taste buds.

Northumberland

Bedlington, Northumberland

Original

4.3% abv Bitter

The original dark and mysterious Northumberland ale

McRorys Stout

4.8% abv Stout

A very smooth creamy stout.

Norwich Bear

Norwich, Norfolk

Classic

3.8% abv Golden Ale

A refreshing golden ale.

Legend

4.3% abv Bitter

A copper-coloured fruity beer.

Platinum Blonde

5.0% abv Bitter

A full flavoured hoppy ale. Hmm wonder who that's named after.

Nottingham

Radford, Nottinghamshire

Rock Bitter

3.8% abv Bitter

First brewed by Nottingham Brewery in the 1800's as a refreshing quaffing ale for the thirsty factory workers in the city.

Extra Pale

4.2% abv Golden Ale

A light coloured, exceptionally well balanced smooth ale with a light fragrant hop finish.

Oakham

Peterborough, Cambridgeshire

Inferno

4.0% abv Golden Ale

This light igniting ale flickers complex fruits across your tongue leaving a dry fruity bitter finish.

Akhenaten

4.9% abv Bitter

Pharaoh's Gold in colour with an aroma rich with kiwi fruit.

Oakleaf

Gosport, Hampshire

Nupt' ale

4.2% abv Golden Ale

Crisp pale ale with delicate hop flavours and light maltiness. Refreshing and easy drinking

I can't believe It's Not Bitter

4.9% abv Real Lager

Clean and crisp with a fruity aftertaste. The use of Saaz hops gives this lager a citrus finish that lingers on.

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Old Cannon

Bury St Edmunds, Suffolk

Bitter

3.8% abv Bitter

An excellent session beer brewed using Bobeck hops giving a nice crisp taste

Gunners Daughter

5.5% abv Bitter

A well-balanced strong ale with a complexity of hop, fruit, and sweetness.

Old Chimneys

Market Weston, Suffolk

IPA

5.6% abv IPA

An authentic IPA, with distinctive hop bitterness and aroma

Brimstone

5.9% abv Real Lager

Fruity and floral lager/wheat beer.

Good King Henry

9.0% abv Stout

An imperial stout, nuff said.

Good King Henry Special Res

11.0% abv Stout

Even better....

Oldershaw

Grantham, Lincolnshire

Pearl

3.0% abv Bitter

A light golden full bodied quaffing ale packed with flavour and hop aroma

Alchemy

5.3% abv Golden Ale

A golden premium beer, easy drinking for its strength.

Ole Slewfoot

Hainford, Norfolk

White Dove

3.7% abv Wheat

White Dove is a Belgian style White beer with ginger and other spices added at the end of the boiling process.

Halloween

4.0% abv Bitter

Is it that time of year, spooky.

Orange Blossom Special

4.4% abv Fruit

If I said there was an orange flavour to it, you wouldn't believe me.

Opa Hay

Aldeby, Norfolk

Fruity Little Number

3.9% abv Bitter

I know a few of those.

Matildas Revenge

4.2% abv Bitter

Named after the ghost at the King's Head in Beccles.

Oktoberfest

6.0% abv Bitter

Malty with a hint of sweetness

Orkney

Quoyloo, Orkney

Red McGregor

4.0% abv Bitter

A session beer with a stunning balance of hops and malt.

Dark Island

4.6% abv Old

A very dark beer with a deep ruby tint with chocolate, coffee and roast malt flavours.

Osset

Ossett, West Yorkshire

Silver King

4.3% abv Real Lager

Dry citrus lager style Pale Beer with a crisp, dry flavour and a fruity, citrus aroma.

Excelsior

5.2% abv Bitter

A strong mellow yet full flavour with fresh hoppy aroma.

Otter

Honiton, Devon

Witch Otter

5.0% abv Old

A dark ruby beer with a well balanced flavour with a bittersweet chocolate edge.

Head

5.8% abv Barley Wine

It has a well balanced aroma that reflects its taste and is deep red brown in colour.

Quantock

Wellington, Somerset

Sunraker

4.2% abv Golden Ale

A very light, straw coloured beer which is delicately hopped with German Perle hops.

Quantock Stout

4.5% abv Stout

A dry dark stout, SIBA regional winner.

Raw

Staveley, Derbyshire

Pale Blonde

3.9% abv Golden Ale

Refreshing Pale ale with German hops for a dry lager style.

Dark Peak

4.5% abv Stout

Easy drinking stout with plenty of malt flavours.

RCH

West Hewish, Somerset

PG Steam

3.9% abv Bitter

This complex multi layered ale has a floral hop aroma with medium bodied hop, bitter taste with some fruit and sweetness.

Pitchfork

4.3% abv Bitter

The name comes from the Pitchfork rebellion of 1685 the last battle to be fought on English soil of the Civil War.

Red Rat

Denham, Suffolk

Crazy Dog Blonde

4.0% abv Golden Ale

Looks like lager but with taste, aroma and body.

Rock Ape

5.0% abv Golden Ale

A strong Golden Ale

Crazy Dog Stout

6.0% abv Stout

Packed with all sorts of complex flavours and is a favourite amongst beer connoisseurs as well as tramps

Redemption

Enfield, Gt London

Pale

3.8% abv Bitter

The first brew from this newish brewery, a session bitter.

Urban Dusk

4.6% abv Bitter

A red amber premium bitter, sweetish with malty overtones.

Riverside

Wainfleet, Lincolnshire

Major

3.9% abv Bitter

A nice session bitter

Witches Wallop

4.4% abv Bitter

A seasonal brew.

Rudgate

Tockwith, North Yorkshire

Viking

3.8% abv Bitter

An easy drinking session bitter.

Battleaxe

4.2% abv Bitter

A robust and smooth drinking premium bitter.

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Guide Listed

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Salopian

Shrewsbury, Shropshire

Darwins Origin

4.3% abv Bitter

Crisp, tart, fruity and refreshing but also with a juicy malt background.

Lemon Dream

4.5% abv Wheat

A wheat beer very much in the modern English style.

Sambrooks

Wandsworth, Gt London

Wandle

3.8% abv Bitter

A session ale with a distinctive hoppy taste and aroma.

Junction

4.5% abv Bitter

Named after the local railway station, a strong premium ale.

Sarah Hughes

Sedgley, West Midlands

Dark Ruby Mild

6.0% abv Dark Mild

Award winning classic.

Skinnners

Newham, Cornwall

Spriggan

3.8% abv Bitter

A light golden hoppy bitter with a distinctive Goldings aroma, well balanced with a smooth bitter finish

Betty Stoggs

4.0% abv Bitter

Classic pale amber mid strength bitter with distinct hoppy overtones

Spectrum

Tharston, Norfolk

Light Fantastic

3.7% abv Bitter

A golden drinking bitter with a crisp bitterness & a soft hop character.



4.3% abv Bitter

Best bitter with a gentle but distinct hoppiness. One better than 42, if not more

Captain Scarlet

4.5% abv Bitter

A 'red ale', made with a proportion of Chocolate Rye malt in the grist.

Old Stoatwobbler

6.0% abv Stout

Strong, dark, luscious & notorious.

Spire

Staveley, Derbyshire

Dark Side of the Moon

4.3% abv Dark Mild

Luscious dark mild, packed with toffee malt flavour and a hint of 'roastiness'.

Sgt. Pepper Stout

5.5% abv Stout

Award-winning stout laced with ground black pepper

St Peter's

South Elmham, Suffolk



Bitter

3.7% abv Bitter

A full-bodied ale with distinctive fruity caramel notes

Bitter

3.7% abv Bitter

A full-bodied ale with distinctive fruity caramel notes

Mild

3.7% abv Dark Mild

Sweetness balanced by bitter chocolate malt to produce a traditional Mild.

Summer Wine

Honley, West Yorkshire

Dambusters

3.5% abv Dark Mild

A gentle dark mild with roast a little hop character.

Project VI

6.6% abv IPA

An IPA brewed with 6 different varieties of hops.

Thornbridge

Ashford in the Water, Derbyshire

Kipling

5.2% abv Golden Ale

Golden blonde beer with an exquisite passion fruit, gooseberry and mango aroma. Balanced by a lasting grapefruit-like bitter finish.

Tipples

Acle, Norfolk

Ginger

3.8% abv Spice

A bright, amber-coloured pale ale with a hint of ginger.

Hanged Monk

3.8% abv Dark Mild

A sweetish mild with gently malt taste.

Hey Pesto

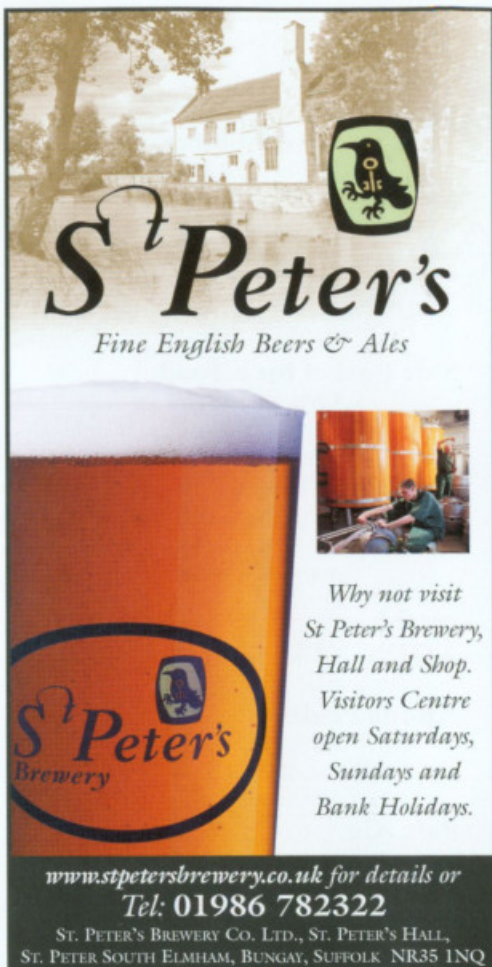
4.3% abv Spice

According to the brewer this has a distinctive peppery taste.

Brewers Progress

4.6% abv Bitter

A full bodied smooth premium bitter with a slight lemony zing.



St Peter's
Fine English Beers & Ales

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St Peter's Brewery,
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Visitors Centre
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Sundays and
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Tel: 01986 782322

ST. PETER'S BREWERY CO. LTD., ST. PETER'S HALL,
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Light Fantastic Champion Bitter Of Norfolk 2009.

Old Stootwobbler Champion Old Ale Of Norfolk 2009.

TRIP HAZARD Champion Barley Wine Of Norfolk 2009.

Also..... **Bezants** **43** **Black Buffle** **WIZZARD**
Dark Fantastic

(07949) 254383 www.spectrumbrewery.co.uk

Titanic

Burslem, Staffordshire

Steerage

3.5% abv Bitter

A clean drinking, hoppy golden bitter

Iceberg

4.1% abv Stout

A zesty wheat beer.

Tring

Tring, Hertfordshire

Side Pocket for a Toad

3.6% abv Bitter

An old Hertfordshire saying alluding to the uselessness of anything.

Death or Glory

7.2% abv Barley Wine

Brewed to commemorate the anniversary of the Charge of the Light Brigade.

Triple FFF

Four Marks, Hampshire

Altons Pride

3.8% abv Bitter

A traditional amber bitter, full and clean tasting

Pale Ale

4.8% abv IPA

Crisp India Pale Ale.

Tryst

Larbert, Central Scotland

Blackjack IPA

5.0% abv IPA

A reddish-chestnut coloured ale with a nice malt backbone

Raj IPA

5.5% abv IPA

A full-strength traditional India Pale Ale

Carron Oatmeal Stout

6.1% abv Stout

A full bodied stout recreated from a Scottish Edwardian recipe.

Uncle Stuarts

Lingwood, Norfolk

Norfolk Beauty

3.8% abv Bitter

A mid orange amber coloured beer.

Natures Best

11.5% abv Barley Wine

A strong belgian style beer.

Waveney Brewing

Earsham, Norfolk

East Coast Mild

3.8% abv Dark Mild

Dark brown well balanced mild, with notes of dark fruit and toasty malt.

Lightweight

S

3.9% abv Bitter

Well rounded bitter that's packs a lot flavour

Myrobalan

4.2% abv Fruit

A beer with Prunus cerasifera in it.

West Berkshire

Yattendon, Berkshire

Old Father Thames

3.4% abv Bitter

A low gravity beer retaining a full-bodied flavour for its strength

Aucherius

4.3% abv Bitter

Full malt flavours combined with berry fruit flavours from local hops. Aucherius was second Abbot of Reading.

White Horse

Stanford In The Vale, Oxfordshire

Brewery Bitter

3.7% abv Bitter

A golden coloured bitter.

Flibbertigibbet

4.3% abv Bitter

A tawny coloured bitter with slightly musty, sweet orange fruit flavour.



the

FAT CAT

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49 West End Street, Norwich, Norfolk, NR2 4NA (01603) 624364

A Beer Festival all year round!

Up to 30 Real Ales

50 Bottled Beers

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Traditional Ciders & Perries



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1998 & 2004

The Good Pub Guide

Beer Pub of the Year

1998, 2003, 2008 & 2010

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Up to 15 Real Ales including the Fat Cat range:

Fat Cat Bitter 3.8% Honey Ale 4.3% Fat Cat Wild Cat 5.0%

Stout Cat 4.6% Marmalade Cat 5.5%

& Seasonal Specials

www.theshednorwich.co.uk



Wibblers

Mayland, Essex

Hop Harvest

4.1% abv Bitter

Golden in colour with a fresh hop flavour.

Darker Mild

4.3% abv Dark Mild

A deep red mild, with a good body and smooth finish.

Winter's

Norwich, Norfolk

Bitter

3.8% abv Bitter

A session bitter with good depth.

Geniuss

4.1% abv Stout

Slightly sweet stout, with fruity overtones.

Golden

4.1% abv Golden Ale

Award winning golden ale.

Revenge

4.7% abv Bitter

Dark amber beer with just a touch of marmalade.

Voluptuous Vicky

4.4% abv Dark Mild

A dark, smooth and slightly malty ale.

Against the Grain

4.5% abv Bitter

A premium, full flavoured bitter beer, gluten free.

Wolf

Attleborough, Norfolk

Golden Jackal

3.7% abv Golden Ale

Golden Ale A award winning hoppy, thirst quenching golden bitter.

Battle of Britain

3.9% abv Bitter

Brewed to commemorate the Battle of Britain.

The Windham Arms

Freehouse



Real Ales - CAMRA Listed

Traditional Food Served Daily

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Public and Lounge Bars

Function Room available – Licensed Bar • Catering up to 75 people, 40 seated
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www.thewindhamarms.co.uk

Howler

4.2% abv Bitter
New beer from the Wolf stable.

Straw Dog

4.5% abv Wheat
Pale and refreshing, this clear wheat beer is brewed in the German style.

Woodforde's

Woodbastwick, Norfolk

Mardlers

3.5% abv Dark Mild
Dark mild with delicate sweet roasted malt flavour.

Sundew

4.1% abv Golden Ale
Subtle golden beer - pale in colour and light on the palate.

Nelsons Revenge

4.5% abv Bitter
Rich and floral aromas, and a burst of 'citrus' hops embody this mouth-watering premium beer.

Nog

4.6% abv Old
Smooth, rich and rounded 'Old Ale' with a velvety texture and hints of chocolate, treacle and liquorice.

Yetmans

Holt, Norfolk

Red

3.8% abv Bitter
Dry golden coloured bitter with good fruit feel.

Amber

4.2% abv Bitter
Perhaps next year we will get pink beer.

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BEERS OF THE
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Cracking Real Ales Since 1998

HUMPTY DUMPTY BREWERY



Christmas Crack 2010
New recipe this year
Strong Brown Ale
Alc. Vol. TBC



Broadland Sunrise
Norwich & Norfolk
CAMRA 2010
Overall Champion
Alc. 4.2% Vol.

Don't miss our annual
OPEN WEEKEND

11-12 December 2010
12 Noon - 5PM

A great opportunity to meet the brewers,
try the beers and tour the brewery

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See our website for winter
shop opening times

Find Tasting Notes for all of our current range on our web site

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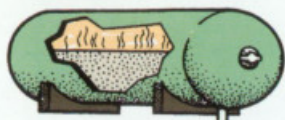
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Brewing Beer Traditionally.

Water or Liquor as brewers call it is heated in a tank. Some of the heat will be recovered during cooling of hot worts.



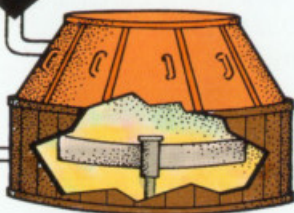
HOT WATER



GRIST CASE/
MALT MILL

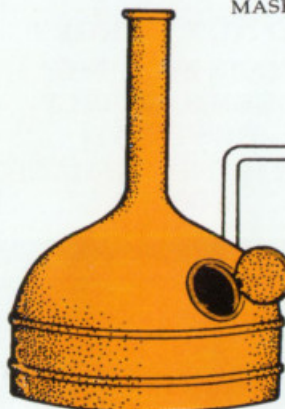
Malted barley is crushed in a malt mill to produce grist. A variety of malts may be used, but the main ones are pale malt and crystal malt, whilst darker beers may have chocolate or roast malt.

MASH TUN



The grist is mixed with hot liquor to form mash in the mash tun. Enzymes in the malt turn starches into sugars. The process is critical for the final sweetness and body of the beer.

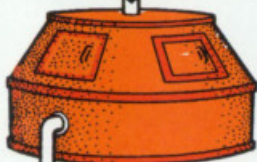
COPPER



After 1 to 2 hours the sweet wort from the mashing process is run into the copper. The mash is sprayed to extract as much sugar as possible.

In the copper the wort is boiled. Also hops are added. Boiling helps remove proteins from the beer that would make it cloudy, and also extracts oils and other flavour components from hops, including acids that make the beer bitter. A number of different hop varieties may be used.

HOP BACK



The hop back removes the spent hops. Brewing sugars may be added here.

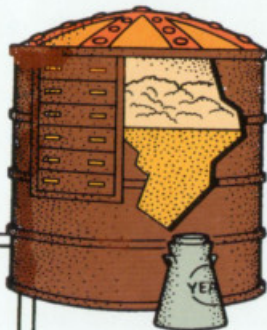
COOLING



The filling of casks is called racking. To encourage fermentation in the cask some sugars may be added, and extra hops added to the beer to improve flavour.



RACKING



FERMENTING
VESSEL

The cooled wort runs into the fermenting vessel. The brewers yeast is added and over 4 to 7 days the sugars ferment and the wort turns to beer. As fermentation slows the beer can either be conditioned in another tank, or run directly into casks.

We are proud to serve
locally-brewed real ale

CAMRA LOCAL[®]

Help support our local
economy by drinking
locally-brewed real ale



Drinking locally-brewed
real ale also helps the
environment by
reducing the distance
your beer travels from
brewery to bar!

Please spread the word that we sell
Quality local beer

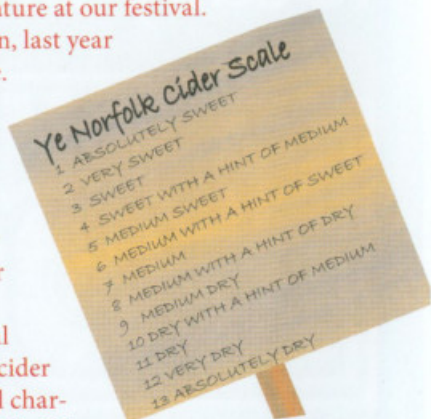


CIDER 2010

There has been a resurgence of interest in cider over the past few years. This may have been as a result of the vast advertising campaigns for fizzy apple and pear based liquids that we are all now bombarded with. I personally think the above grew out of the awareness of a growing popularity of traditional cider and perry. This can be seen in the number of East Anglian cider makers that now feature at our festival.

In 2005 we had seven cider makers from the region, last year there were sixteen, and this year we hope for more.

We have become more aware of producers through the CAMRA organised competitions for bottled and draught ciders from this region. We have been introduced to more cider makers and conversely they have had greater exposure for their products. Even so their outlets are small beer compared to the virtual monopoly the aforementioned fizzy versions have. If you do see traditional ciders in your local try it and see. The vagaries of cider making mean that each tub has its own individual characteristics. This is one of the joys of the traditional drink. The cider and perry may be made the same way by the same producer every year but the single ingredient, be it apple or pear, relies on Mother Nature. She, as we all know, has a volatile character and her fruits differ year on year. The cider maker takes this into account as they blend the juices to suit their own style but once in the tub nature once again takes over. One thing you can be sure of is that the traditional cider maker is both proud and committed to their product so drink up and enjoy!



CAMRA and CIDER

Real cider is a long-established traditional drink found in the past in many traditional public houses. It is produced naturally from apples and is neither carbonated or pasteurised. However real cider is in a similar situation to that which faced real ale some 30 years ago with the number of outlets for real cider is diminishing, even in the West Country. The situation with perry (which is made from pears) is even worse, as it is rarely available away from the farm gate. It is unfortunate that many of the most well known ciders in the UK are cold, fizzy keg products which have been produced artificially rather than naturally. The term pear cider is new, introduced to market a mass market keg product developed to exploit a market niche.

It is well worth you tracking down some real ciders and perries. More and more people are discovering for themselves how deliciously mellow, aromatic and intoxicating the flavours of naturally produced real cider can be.

As a result of the difficulties facing real cider, CAMRA set up a cider and perry committee within CAMRA to inform consumers about the choice of real cider and perry available and to encourage the producers to continue production. All CAMRA beer festivals have a selection of real traditional ciders.

ASHILL

Ilminster, Somerset

Farmhouse

Mrs House produces 'cider with a kick' and that's all we know!

BUFFOON

Canweton, Essex

Ribcracker

Trevor Buffett is a new small scale maker whose 'Ribcracker' reached the final of the 2009 CAMRA cider competition.

BURNARD

Banham, Norfolk

Monty's Double & Oak Cask

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

CAM VALLEY ORCHARD

Meldreth, Cambridgeshire

Spartan

Tim Elbourn is the fifth generation to farm in the area around Melbourn and Meldreth. The first was in 1864. Over 20 varieties of apples are grown in his orchards and sold in the farm shop.

CAREY ORGANICS

Carey, Herefordshire

Cider

No information at present. we would welcome your input.

CARTERS

Boxted, Essex

Gala

A working vineyard with shop and tours.

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.

CASTLING HEATH

Boxford, Suffolk

'Organic' blend

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

CHARTERHOUSE WINE CO

Spalding, Lincolnshire

JW's Fen cider

Grown from handpicked apples, no fallen ones used.

COUNTRYMAN

Milton Abbott, Devon

Cider

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

CROMWELL

Hemmingford, Huntingdonshire

Olivers Sweetheart & Sweet William Perry

Prizewinner at the Cambridge Beer Festival in 2009 & 2010

CRONES

Kenninghall, Norfolk

User Friendly, Old Norfolk and perry

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.

DELVIN END

Sibil Hedingham, Essex

Pheasant Plucker

Newcomer to Norwich. Commercial production began in 2004.

DOUBLE VISION

Boughton Monchelsea, Kent

Cider

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

EAST NORFOLK CIDER

Martham, Norfolk

Autumn Gold

New to both commercial cider making and the beer festival.

FARMER FEAR'S

Mountsorrel, Leicestershire

Thirsty Farmer

Farmer Andrew Fear works with Budgens to bring locally produced products to the consumer.

GREEN VALLEY

Clyst St George, Devon

Cyder

Founded in 1989 following the closure of the nearby Whiteways Cyder Company

GREENWOODS

Carlton Rode, Norfolk

Cider

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.

GREGGS PIT

Much Marcle, Herefordshire

Flakey Bark perry & Aylton Red/ Blakeney perry

James Marsden produced his first perry in 1994. The name derives from a marl pit in one of the orchards.

GWYNT-Y DDRAIG

Llantwit Fardre, Glamorgan

Pyder

CAMRA award winning Welsh producer. A mix of apple and pear juice matured in oak casks.

HECK'S

Street, Somerset

Kingston Black single variety

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

Medium Sweet & Medium Dry blends

The award winning ciders come from the home of the Hereward brewery. Made with a mixture of eating, cooking, and crab apples.

JONTY'S CIDER

Banham, Norfolk

Rum ol' Night

Based at the Banham Barrel opposite Banham Zoo. A renown live music venue.

KENNFORD

Kennford, Devon

Cider

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

MAD HATTERS

Stockport,

Cider

All we know it is made in Stockport. Rumoured to have links with the Stockport Hat Works.

MILLWHITE

Boxmore, Hertfordshire

Rioja Cask and Mixed Scrumpy ciders.

Over 100 years of experience goes into producing cider in Hertfordshire from apples grown in Somerset.

MOORLAND FARM

North Newbald, East Yorkshire

Medium Sweet & Medium Dry cider

A new producer who sought advice from the cider-making monks of Ampleforth Abbey.

NORFOLK CIDER COMPANY

Hoveton, Norfolk

Kingfisher Sweet & Kingfisher Bone Dry

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.

PICKLED PIG

Streatham, Cambridgeshire

'Porkers' Snout & Jewels Perry

An award winning East Anglian producer using locally sourced apples.

RALPH

New Radnor, Radnorshire

Perry

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

RATHAYS

Sutton St Nicholas, Herefordshire

Old Goat Cider and Painted Lady perry

A first for Norwich. The cider is named after the herd of Angora goats that graze in the orchards.

RICH

Highbridge, Somerset

Legbender

Family concern of 50 years standing. Matured in oak vats. One holds 10,000 gallons.

ROSS ON WYE

Peterstowe, Herefordshire

Cider & Perry

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

SKIDBROOKE CYDER COMPANY

Louth, Lincolnshire

Medium and Vintage Ciders

Guy and Kate Williams started making cider as a way to use up their surplus apples. Now they are planting their own orchards.

SWALLOWFIELD

Ross On Wye, Herefordshire

Single variety perry

New small scale producer. Rumoured to be an offshoot of Harechurch Cider. Any info welcome.

THATCHER'S

Sandford, Somerset

Cider Blend

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

THREE CATS

Brackley Gate, Derbyshire

Cider Blend

Camra members Sue and Chris Rogers have planted a new orchard of cider trees.. While waiting for these to mature a mixture of cookers and eaters are being used to produce an East Anglian Style cider.

TOTHAM

Great Totham, Essex

Original

Made with fruit from their own orchards.

UDDERS ORCHARD

Huddersfield, Yorkshire

Huddersfield Cider

A new producer making cider and perry picked from the gardens of Huddersfield.

VENTON

Clyst St. Lawrence, Devon

Cyder

The juice is pressed on straw by a home made twin screw oak press. It is then matured on oak ex-whiskey barrels.

WHIN HILL

Wells, Norfolk

Blended cider and blended perry.

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

WHITEGATE

Broadland, Norfolk

'White Gate Gold'

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

WOODMAN

London Colney, Hertfordshire

Cider

Another newly discovered producer. Any information welcome.

**DO NOT FORGET
VOTE FOR THE
BEERS AND CIDER
OF THE FESTIVAL
FORM INSIDE BACK
COVER**

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.



CAMRA
supports

REAL
CIDER
AND
PERRY



Entertainment Diary

Monday 25th

Evening -

Dereham Band

Tuesday 26th

Lunchtime -

Minstrel's Gallery

Evening -

Music-free evening

Wednesday 27th

Lunchtime -

Mike Capocci

Evening -

**early: Haley Moyse &
Blue Grass Forum**

later: Cawston Band

Thursday 28th

Lunchtime -

Gallery String Quartet

Evening -

early: The Floozies

later: Norfolk Brass

Friday 29th

Lunchtime -

Minstrels Gallery

Evening -

early: Rum Brothers;

later: Norfolk Wherry Brass

Saturday 30th

Lunchtime -

Sheringham Shantymen

Evening -

early: The Harvs

later: Cawston Band

Beer Festival Bands 2010 Your A-Z Guide

Mike Capocci Quartet

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

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.

www.cawstonband.co.uk

Dereham Band

A Norfolk based band playing music for the people of Dereham and the surrounding areas, celebrated its 75th year in 2006

Floozies

This three piece band, based in Suffolk is fronted by singer/songwriter Daisy Windsor on guitar accompanied by Paula Welham on saxophone and flute and Sue Szymanski, bodhran and percussion.



The Angel Swanton Morley **Beer Festival**

Friday 26th - Sunday 28th November
25 cask ales and 4 ciders/perry

Session Times:

Fri & Sat: 12 noon - 12 midnight

Sun: 12 noon - 6pm

BBQ all sessions and live music

Friday: Dog Days Of Summer

Saturday: Polaris

FREE entry and FREE tasting



Normal Winter Opening Hours

Monday - Saturday: 12 noon - 11pm

Sunday: 12 noon - 6pm

66 Greengate
Swanton Morley
Norfolk, NR20 4LX

Tel: 01362 637407
Fax: 01362 638316
www.theangelpub.co.uk

The Victoria Free House **Hockering**

The 12 Beers Of Christmas

Friday 17th - Sunday 19th December

BBQ all sessions and live music

Session Times: Fri & Sat 12 noon - 12 midnight. Sun 12 noon - 6pm.

FREE entry and FREE tasting

Just off the A47. Regular X1 bus service 7 days a week.

Monday - Saturday: 12 noon - 3pm & 6pm - 11pm. Sunday: 12 noon - 6pm.

The Street, Hockering, Dereham, Norfolk, NR20 3HL. Tel: 01603 880507

www.victoriafreehouse.co.uk

They play a blend of folk and acoustic jazz. An intoxicating band to watch with their mix of haunting vocals, cool jazzy riffs and sensitive percussion, they are as well known for their lively, contemporary, jazz tinged folk as their stage humour. They have played in venues all over East Anglia including the prestigious Cambridge Folk Festival. To date they have recorded two CDs with a third soon to be released.

www.myspace.com/the_flooziesmusic

Gallery String Quartet

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.

www.galleryquartet.co.uk

The Harv's

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!

www.cre8design.co.uk/theharvs

Minstrels Gallery

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!



Norfolk Brass

(formerly Matthews Norfolk Brass) is a registered charity that enjoys the reputation of being one of the most consistent high standard Brass bands in the East Anglian area.

The Band's professional conductor is David Stowell, a conductor and composer, who studied at the Royal Military School of Music and has continued his career as a professional musician in the UK. He has appeared with several leading Orchestras and Brass bands including the City of Birmingham Symphony Orchestra, the Black Dyke Mills Band, Kennedy Swinton, Brighouse & Rastrick and the Grimethorpe Colliery Band.

Under David's direction, in 2009, the Band won the London & Southern Counties area First Section area contest, and subsequently went on to achieve third place in the National Brass Band Championships in Harrogate. From 2010, the band is competing in the Championship Section of the National Brass Band Championships of Great Britain.

The Band actively promotes the education of music to young people and its ensemble includes young players to enable them to progress careers in music. The band has achieved the satisfaction of sending at least four members going on to become members of the National Youth Brass Band of Great Britain.

By an agreement between the Band and Norfolk County Council schools, the band's percussion equipment is made available daily to a number of young players training to be percussionists at school under the direction of Ian Chopping, a peripatetic teacher and the band's lead percussionist. The band also has a young person trust and makes an award to a young band member each year when funds permit.

The Band plays various concerts primarily in and

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around Norfolk. Our repertoire is wide and varied and spans the popular, light classical, operatic and film genres.

Norfolk Wherry Brass

The Band was formed early in 2004 by a group of amateur and professional musicians from across Norfolk & Suffolk, to make great music and to enjoy a new experience in 'banding' in East Anglia. In its first year the band won a series of concert prizes, performed some prestigious concerts and raised substantial amounts for charity. A warm welcome back for this, their third year at the Festival.

www.norfolkwherrybrass.org.uk

Rum Brothers

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!

www.rumbrothers.co.uk



Sheringham Shantymen

The Sheringham Shantymen were formally launched in 1990 having been started some two years earlier in 1988 by a group of local lifeboat men and friends celebrating the 150th Anniversary of the private sailing and pulling Sheringham lifeboat the 'Augusta'.

Over the years the group developed their own style of performing songs of the sea constantly refining the music and always trying to entertain the public whilst raising funds for charity.

The group has remained true to its roots and still maintains a very close connection with the RNLI which is reflected in its membership. The Sheringham Shantymen are immensely proud to wear the RNLI badge on their uniform and the only organisation, other than RNLI branches, that is allowed to use the RNLI badge. They support the RNLI in a myriad of ways donating a significant percentage of their yearly fundraising income directly to the RNLI, as well as supporting and performing at lifeboat stations around the United Kingdom and Ireland.

The St. Andrews Hall Organ

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.

I can't hear my monitor & Co.

Stage Sound

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The Brewery and Beer Name Game



Above is a selection of historic logos from breweries and in a few cases beers and errr maybe something else. Taken from the cover of an early (1978?) Good Beer Guide. Most have fallen to takeover and merger during the past 30 years. Many of the breweries have been closed and beers discontinued. How many can you identify. And how many are still in production? A clue, well they are in a sort of alphabetical order.

The answers will be posted on the Branch website at some time in the future, after we have worked them out.

Editorial

Rants and Observations

The views and observations expressed here are of the Editor, alone, and may not reflect CAMRA official policy.

My thanks to Warren for material on Branch Socials, the Chairman and Festival Organiser for getting their bits to me early, also Martin, Keith and Alan for producing the listings spreadsheets on time. Not sure what Alan was on, maybe it was after the taste panel meeting but his cider listings did have some novel words and phrases. Martin and Jan for reading the end product, though errors are all due to me or the dog. Once again our printers are producing the programme in under a week, enabling the listings are as accurate as possible.

It is perhaps interesting to note that at the end of the nineteenth century there were about 15 breweries in Norfolk, these diminished to just one in the 1970s. In 1981 we saw the start of change. Woodforde's Brewery was established at Drayton, and Reepham Brewery at Reepham. As documented elsewhere in this programme the major brewery, Watney's Norwich Brewery closed in 1985, 25 years ago.

Incredibly in those intervening years we have seen the independents prosper. Woodforde's has grown and grown, whilst across the county new breweries have been established. Some are now quite substantial businesses such as Wolf, Humpty Dumpty and Blackfriars, whilst others remain one or two person establishments. Of course it could be better, and some pub chains are difficult for smaller breweries to supply.

A recent development has been that some smaller breweries have acquired their own public houses, including Grain Brewery with the Plough. Also the Fat Cat and now Bear breweries are businesses that started as pubs which have now decided to brew their own beer.

In the space of 30 years Norfolk has gone from a beer desert to Nirvana. About 31 breweries are currently operating in Norfolk, it's difficult to keep track of them all. Lack of a real ale on a Norfolk pub bar is rare, though too frequently it comes from a large brewery from outside the county. The LocAle initiative is helping here, reminding customers that local beer also means local jobs and is good for the environment.

Norwich and Norfolk CAMRA has always been an active campaigning Branch. It rightly can claim credit for introducing many to quality real ale, especially at the Norwich Beer Festival. The role of the Beer Festival over the years as a shop front for Norfolk breweries, helping them become known has been very important. It is perhaps unfortunate that some of our local breweries seem to want to give little back to the Festival. As an example only eight of the 21 Norfolk brewers with beers at the festival have felt able to support the programme by advertising in it!

Right, rant over, looks like there are some good beers on, time to have a drink.

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. Here are some that you may taste at the Foreign & Bottled Beers Bar.

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, matured 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 almost any beer style. Try the intensely sweet & fruity blonde ale based Ter Dolen Kriek or Brussels Frambozen from Van Steenberge.

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. For the traditional style try Worthington White Shield, or for a more contemporary approach have one from USA microbreweries such as Brooklyn or Flying Dog.

Old Red & Brown Ales

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.

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.

Saison

Seasonal brew originating in Wallonia with high hopping rates to keep through the hot summer months

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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 McCouffé.

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.

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 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 lager of over 6% ABV which may be pale, amber or dark. Even stronger versions may be termed double or even triple bock.

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.

Lagerbier

Sometimes confusing for English speakers, in Germany this term can refer to a beer from straw pale to deep amber, hoppy to malty. Usually used for a brewery's everyday house beer but having a fuller flavour than a British lager.

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 British drinkers think of when they refer to lager. Usually below 5% ABV. Try one of our selection from Franconia.

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. Brewed as Lagerbier, Weisse, Märzen and Bock.

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.

Oude Kriek

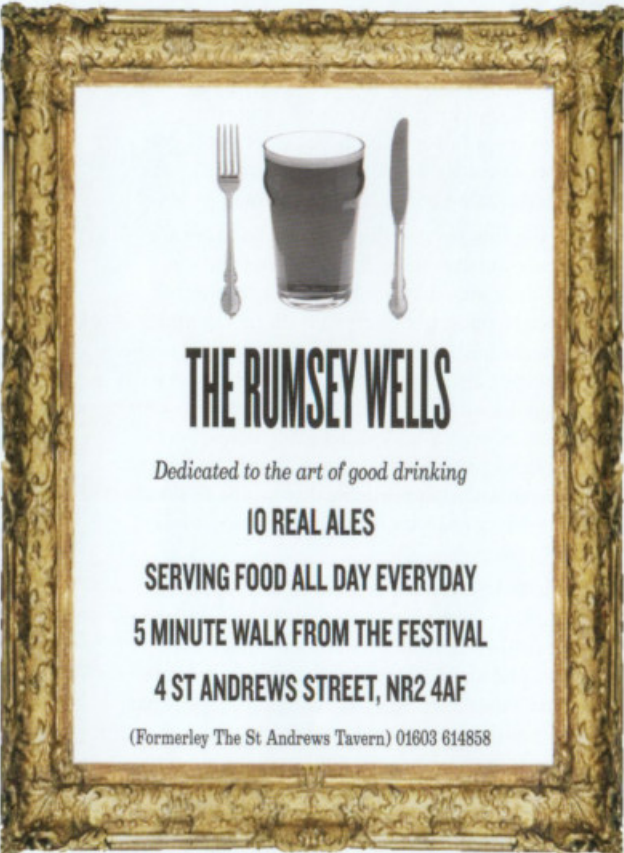
Lambic blended with cherries and bottled like Gueuze.

Frambozen/Framboise

From a lambic base with added raspberries, sometimes sweetened

Pêche

Use of peaches gives a sweet, fruity blend.



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Foreign & Bottled Beer Bar

How do we stand the pace? All of this chasing around searching out new and interesting brews from Europe and beyond certainly generates a healthy thirst! And we certainly have some amazing brews to quench yours.

For the first time we have managed to source a range of beers from Bamberg and the surrounding area, mainly from microbreweries and brewpubs, to be served both on tap and from the bottle. Among these are several of the local speciality, rauchbier, which is brewed with smoked malt to give a distinctive flavour. This comes in several styles including wheat beers and strong rich bocks. There should be around 30 German beers available during the Festival in a variety of styles from pale Pilsners to dark rich bocks.

From Belgium there is a wonderful selection including all the old favourites from pale hoppy blonds through golden triples to sweet fruit beers and classic Trappists. As usual, we have mainly sourced beers from small, independent and family-run breweries with a reputation for producing distinctive & flavoursome ales. With around 80 to choose from there should be something to suit every taste

The range of draught beers has been increased to introduce some wonderful delights and the selection will change throughout the Festival to maintain a balance of styles and strengths. Unfortunately, with only 8 lines to serve over 40 beers, we cannot guarantee which beers will be available at any particular time.

Customers are sometimes surprised that the strength of a beer is not always related to the price. Many of our lower strength beers, especially the fruit beers and highly hopped specialities use expensive raw ingredients, whilst Gueuze and old brown & red ales may be have to matured for several years, increasing the costs of production.

My thanks go to Andreas Gänstle of Beck-Bräu of Trabelsdorf, near Bamberg, for organizing the supply of rarities from his region, not forgetting his own smoked triple bock Affumicator. Without Colin Smith of The Railway,

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 programme 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

North Elmham and Wolf Brewery, we would not be able to serve draught beer. And last, but not least, the Beer Gnomes, whose tireless dedication to the serving of great beers makes this all possible.

Keith Loney, Foreign & Bottled Beers Manager

AUSTRALIA

COOPERS

Sparkling Ale

5.8 % abv, size 37.5cl
Spritzzy golden ale balancing fruity malt with lasting hops

LITTLE CREATURES

Little Creatures Pale Ale

5.2 % abv, size 37.5cl
Hop-laden golden ale with loads of character. A gem from down under

BELGIUM

ABBAYE DES ROCS

Abbaye des Rocs

9.0 % abv, size 33cl
Deep amber brew balancing dryish malt, spice and hops

Blanche des Honnelles

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

Montagnarde

9.0 % abv, size 33cl
Luscious Wallonian spiced amber triple

Spéciale Noel

9.0 % abv, size 33cl
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, size 33cl
Well-made, tasty blonde triple from the newest of the Trappist breweries

Achel Bruin

8.0 % abv, size 33cl
Firm, balanced brown of distinction

ACHOUFFE

Chouffe Houblon Dobbelen IPA Tripel

9.0 % abv, size 75cl
Straw gold & ultra-hoppy in the modern US style. Classy with a massive hop punch

La Chouffe

8.0 % abv, size 33cl/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, size 33cl
Strong dark ale from well respected village brewery in the Ardennes

ALVINNE

Alvinne Extra Restyled

7.0 % abv, size 33cl
Hop-laden almost to the point of sourness but not excessively bitter. Long lingering aftertaste from the choicest US hop varieties

Alvinne Tripel

8.7 % abv, size 33cl
Classy full-flavoured & well hopped golden triple in the classic style

Podge Belgian Imperial Stout

10.5 % abv, size 33cl
All the expected coffe & dark chocolate flavours without being too burnt & retaining just a touch of sweetness

BOON

Kriek Boon

5.0 % abv, size ½ pint
Lambic based cherry beer lightly sweetened to enhance strong fruit flavours

BOSTEELS

Tripel Karmeliet

8.0 % abv, size 33cl/½ pint
Spritzzy 3 grain triple which develops distinctly pleasant apricot notes

CANTILLON

Gueuze Lambic

5.0 % abv, size 37.5cl
Dry, slightly bitter traditional gueuze with delicate lemon juice character

Rosé de Gambrinus

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

DE RANKE

Guldenburg

8.5 % abv, size ½ pint
The honey & herb aroma does not prepare you for the massive peppery hop assault on the tongue. Stylish but uncompromising

Kriek de Ranke

7.0 % abv, size 75cl

Clever but uncompromising blend of old Flemish beer & lambic with 25% cherries added. Nicely balances strong tart fruitiness with a dryish finish

XX Bitter

6.2 % abv, size 33cl/½ pint
Hops, hops and more hops, on the nose, the palate and in the afterburn

DOLLE BROUWERS

Arabier

8.0 % abv, size 33cl
Pale and dry-hopped. Giving strong aromatic nose, spicy hops on the palate with a dry but almost honeyed finish

Boskeun

10.0 % abv, size 33cl
Special golden-amber Easter beer with a generous addition of honey giving rich texture and flavour but clever hopping avoids cloying sweetness

Dulle Teve

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

Oerbier

9.0 % abv, size 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, size 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

DUPONT

Bons Voeux

9.5 % abv, size ½ pint
With the best wishes of the brewery. Powerful golden seasonal brew with characteristic strong hopping & dry but fulsome malt

Saison Dupont

6.5 % abv, size ½ pint
Golden, smelling of hay meadows with intense hop flavour, this is a classic saison

ELLEZELLOISE (LÉGENDES)

Hercule Stout

8.4 % abv, size 33cl
Black, but not overly roasted stout with a backtaste that hints at blackcurrant & liquorice. Dangerously easy drinking for its strength

GLAZEN TOREN

Canaster Winterscotch

8.7 % abv, size 75cl
Rich warmer for long winter evenings with butterscotch muscovado sugar & vine fruit flavours & aromas

Cuvée Angélique

8.3 % abv, size 75cl
Robust ruddy amber dubbel with full-on fruity flavours followed by a touch of roast malt and aromatic hops

Jan de Lichte

7.0 % abv, size 75cl
All the usual Belgian wheat beer flavours of grain coriander & Curacao orange but concentrated & intensified

Ondineke

8.5 % abv, size 75cl
Powerfully flavoured golden triple with enough sweetness to balance a double addition of Hallertau Mittelfrüh hops from Aalst

Saison d'Erpe-Mere

6.9 % abv, size 75cl
Flemish ale inspired by the Hainaut saison style. Lively golden ale with generous spicy hopping balanced by peachy malt with a delicate hint of apricot

HALVE MAAN

Brugse Zot

6.0 % abv, size 33cl
Bruges Fool. Easy drinking blonde with subtle peardrop flavours and gentle hops at the end

Straffe Hendrik Tripel

9.0 % abv, size 33cl
Starts soft & sweet with pronounced pear-drop notes but with a lingering hop finish

HANSENS

Oudbeitje

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

JANDRAIN-JANDRENOUILLE

IV Saison

6.0 % abv, size 75cl
Enticing green hop aroma continues on the palate in this elegant cross between a classic saison & an IPA

V Cense

7.0 % abv, size 75cl
Amber to brown with a well balanced malt & hop aroma reminiscent of an IPA but that drinks more like a sturdy pale ale

KERKOM

Bink Blond

5.5 % abv, size ½ pint
Incredibly intense for a beer of this modest gravity with hops predominating

Kerkomse Tripel

9.0 % abv, size ½ pint
Full, rich well hopped golden nectar

LEFEBVRE

Barbar

8.0 % abv, size 33cl
Honeyed strong pale

LIEFMANS

Kriek

6.0 % abv, size 37.5cl
Fruity sourness from aged brown ale base

MALHEUR

Malheur 12

12.0 % abv, size ½ pint
Full caramel flavoured ruddy brown ale with sweetness well balanced by hops & roast malts

Malheur 6

6.0 % abv, size ½ pint
Hazy blond with strong hop presence giving greater character than its strength implies

MARTENS

Sezoens Blonde

6.0 % abv, size ½ pint
Classic Limburg blonde ale with aromatic peppery hopping

ORVAL

Orval

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

PROEF

Reinaert

7.0 % abv, size 33cl
Malty amber pale ale with some sweetness & hop bitterness at the end

Reinaert Grand Cru

9.5 % abv, size 33cl
Packed with full sweet malt caressing the tongue with just the right amount of hops to prevent it becoming cloying. Reminiscent of Cuvée de l'Ermitage as it used to be

Reinaert Tripel

9.0 % abv, size 33cl
Stylish pure malt recipe golden triple that balances good hops with an almost honeyed sweetness

ROCHEFORT

Rochefort 10

11.3 % abv, size 33cl
Possibly the richest of all beers. Perfect to finish the evening, or try with chocolate or Christmas pudding

Rochefort 6

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

Rochefort 8

9.2 % abv, size 33cl

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

RODENBACH

RodenbachGrand Cru

6.0 % abv, size 33cl

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

SENNE

Stouterik

4.5 % abv, size 33cl

All the usual roast coffee & dark chocolate flavours powerfully expressed in a brew of conventional gravity

Taras Boulba

4.5 % abv, size 33cl/½ pint

Powerful hop punch dominates this light but classy blond with a surprisingly long bitter finish

Zinne Bir

5.5 % abv, size 33cl

Flavour packed golden ale which drinks well above its strength due to the forceful yet interesting hop blend

SILLY

Saison Silly

5.3 % abv, size ½ pint

Fruity deep amber brew that not only has sweetness but some hop bitterness

SMISJE

Guido

8.0 % abv, size 33cl

Interesting dubbel sweetened with raisins & honey

Sleedoorn

6.0 % abv, size 33cl

Delicate dry & fruity with a flush of pink from 2 months maturation on sloe berries

Smisje Tripel

9.0 % abv, size 33cl

Well hopped tripel balanced by candy sweetness from small brewery with interesting ideas

Wostyntje

7.0 % abv, size 33cl

Dryish deep blonde triple with mustard seed in the mash which, with the hops, gives a final spicy note

ST BERNARDUS

Abt 12

10.0 % abv, size 33cl

Luscious, dark barley wine packed with rich fruit flavours

Triple

7.5 % abv, size 33cl

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

Witbier

5.5 % abv, size 33cl

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

ST JOZEF

Limburgse Witte

5.0 % abv, size ½ pint

Unfiltered white beer with distinct refreshing grainy flavours

TER DOLEN

Ter Dolen Blond

6.1 % abv, size ½ pint

Smooth but bitter stylish blonde

Ter Dolen Kriek

4.5 % abv, size ½ pint

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

Ter Dolen Tripel

8.1 % abv, size ½ pint

Fulsome bittersweet & fruity with generous hopping

TIMMERMANS

Timmermans Peche

4.0 % abv, size ½ pint

Sweet and peachy

Timmermans Strawberry

4.0 % abv, size ½ pint
Sweetened to bring out fruit rather than
lambic character

VAN EECKE

Kapittel Abt

10.0 % abv, size 33cl/½ pint
Flavour packed strong golden triple

Kapittel Blonde

6.2 % abv, size 33cl
Rounded, easy drinking blonde with
some sweetness

Poperings Hommelbier

7.5 % abv, size ½ pint
Packed to the brim with the harvest
of the Flanders hop gardens around
Poperinge

Watou Wit Bier

5.0 % abv, size ½ pint
Dry but refreshing cloudy wheat beer
with distinct citrus peel notes

VAN STEENBERGE

Bruegel

5.2 % abv, size ½ pint
Characterful amber with fruity malt
and herbal citric hopping

Brussels Framboos

3.8 % abv, size ½ pint
Thirst quenching intense raspberry
fruitiness with good acidity to balance
& not too sweet

Celis White

5.0 % abv, size 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, size ½ pint
Deep, dark and potent with herbal hops

Klokke Roeland

11.0 % abv, size ½ pint
House beer of Waterhuis aan der
Bierkant in Ghent. Piraat with attitude
& added Munich malt giving amber
colour. Full & luscious with spicy notes
giving way to residual sweetness

VERHAEGHE

Duchesse de Bourgogne

6.2 % abv, size ½ pint
Well-respected sweet and sour aged
brown ale

Echte Kriek

6.8 % abv, size 25cl/½ pint
Distinctive cherry beer with dry,
woody aftertaste from 8 months barrel
maturation

Vichtenaar

5.1 % abv, size 25cl
Refreshing easy drinking old brown ale
with good mouth feel and enough oak
character from 8 months in the vat to
keep it interesting

WESTMALLE

Westmalle Dubbel

7.0 % abv, size ½ pint
Dry fruit flavours and gentle roastiness
make this the classic dubbel

Westmalle Tripel

9.5 % abv, size 33cl
The original golden triple and still
the standard against which others are
judged

CZECH REPUBLIC

BUDĚJOVICKÝ BUDVAR

Budweiser Budvar Dark

4.7 % abv, size 50cl
Smooth but roasted dark lager with
slight sweetness but dry finish

FRANCE

ST SYLVESTRE

Gavroche

8.5 % abv, size 33cl
Stylish, tangy strong amber ale from
one of the finest breweries in French
Flanders

Trois Monts

8.5 % abv, size 75cl
Possibly the finest French beer. Pale,
dry and vinous, good head and fresh
bread aromas

GERMANY

ANDECHS

Andechser Bergbock Hell

6.9 % abv, size 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, size 50cl

Biscuit malt aroma & slight sweetness give way to lingering hops in this straw pale Monastic brew

Andechser Weissbier

5.5 % abv, size 50cl

Clove aromas with grain joining in the flavour

BECK

Affumicator

9.6 % abv, size ½ pint

Richly smoked amber triple bock that uses full malt sweetness to carry the peat & ham smokiness

Beck Kellerbier

4.9 % abv, size ½ pint

Hazy amber with a subtle aromas of soft fruit & meadow hops leading to a smooth textured finish of soft malt & grassy bitterness

BERLINER KINDL

Berliner Weiss

3.0 % abv, size 33cl

Refreshing fruity sourness gives remarkably full flavour for this gravity

BOLTENS

Ur-Alt

4.8 % abv, size 50cl

Altogether more rounded than the filtered version, top fermented & bottle conditioned. Rich dry malt fruitiness offset by strong hops. Packed full of flavour to punch well above its weight

FÄSSLA

Gold Pils

5.5 % abv, size ½ pint

Coloured as the name suggests with herby hop bitterness & malt to cover

Lagerbier

5.5 % abv, size ½ pint

Deep golden with sweetness balanced by perfumed hops to a bitter finish

Weizla Dunkel

5.0 % abv, size 50cl

Dark wheat beer with banana toffee & caramel flavours

Weizla Hell

5.0 % abv, size 50cl

Banana flavours & aromas with a sweet grainy finish

Zwergla

6.0 % abv, size 50cl

Reddish Brown Märzen oozes sweet toffee malt with some roastiness & a touch of herbal hops

GÖLLER

Göller Kellerbier

4.9 % abv, size 50cl

Unfiltered golden-amber with initial full sweet malt but a long generous hop finish

Göller Rauchbier

5.2 % abv, size 50cl

Pale amber with aromas of wood smoke and honey. On the tongue the restrained smokiness is well balanced by soft malt and hops, leaving a pleasant lingering aftertaste

Steinhauer Weisse

4.9 % abv, size 50cl

Banana & butterscotch aromas are continued in the taste with any sweetness balanced by subtle hopping

GREIFENKLAU

Lagerbier

4.8 % abv, size ½ pint

Deep golden with enticing hop aromas & flavours backed by grainy notes

HELLER

Aecht Schlenkerla Rauchbier Märzen

5.1 % abv, size 50cl

Intense smokiness from malt kilned over smouldering beechwood

Aecht Schlenkerla Rauchbier Weizen

5.2 % abv, size 50cl

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

Schlenkerla Helles Lagerbier

4.3 % abv, size ½ pint

Without smoked malt but picking up a slight smokiness from the house yeast to support pale malt flavours

KEESMANN**Herren Pils**

4.6 % abv, size ½ pint

Fruity citrus hops & slightly honeyed pale malt

KLOSTERBRÄU**Brauns Weisse**

4.9 % abv, size 50cl

Classic pale wheat with hints of banana citrus & fresh bread

Schwärzla

4.9 % abv, size ½ pint

Sweet maltiness with touches of chocolate & coffee

SCHNEIDER**Aventinus**

8.2 % abv, size 50cl

Strong fruity malt flavour marks this original dark weizenbock

SPEZIAL**Rauchbier Lagerbier**

4.5 % abv, size ½ pint

Golden with a mild smokiness & crisp malt

Rauchbier Märzen

5.3 % abv, size 50cl

Malty flavours complement controlled smokiness

Rauchbier Weissbier

5.3 % abv, size 50cl

Gentle bitterness combines with banana & cloves but with a softly smoky twist

ST GEORGEN BRÄU**St Georgen Helles**

4.6 % abv, size 50cl

Grassy hops, soft malt & a bitter finish

St Georgen Kellerbier

4.9 % abv, size ½ pint

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, size ½ pint

Pale gold with dry lemony hops

WELTENBURGER**Kloster Asam-Bock**

6.5 % abv, size 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, size 33cl

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

LITHUANIA

UTENOS**Utenos Porter**

6.8 % abv, size 50cl

Smooth, gently roasted, deep red-brown coloured porter

NETHERLANDS

EEM**Eem Bitter**

6.8 % abv, size 33cl

Golden amber that has full malt but is driven by hops that are at first grassy passing to peppery before finishing with long bitterness. An IPA in all but name

Eem Blond

6.2 % abv, size 33cl

Full flavoured with substantial malt balanced by clever hopping giving citrus spice & herbal bitterness

KLEIN DUIMPJE

Bollenstreek Ale

7.0 % abv, size 33cl

Well made tasty golden amber ale with restrained spicing and grapefruit hop flavours

Hillegomse Hangkous

8.5 % abv, size 33cl

Described as a Scottish ale this carries all the full malty aromas & flavours that you would expect with a subtle touch of spice & peppery hops to end

KONINGSHOEVEN

La Trappe Blonde

6.5 % abv, size 33cl

Unpretentious smooth Trappist blonde ale

UK

BREW DOG

5am Saint

5.0 % abv, size 33cl

Ruby ale with 5 malts and no less than 6 hop varieties giving great character for its strength

Punk IPA

6.0 % abv, size 33cl

Powerfully flavoured in the modern style with some malt sweetness and lashings of grapefruit hops

FULLERS

1845

6.3 % abv, size 50cl

Rich fruity malt balances punchy Goldings hops rounded by 100 days maturation

MELBOURN BROS

Samuel Smith Organic Cherry

5.1 % abv, size 35.5cl

Cherry fruit richness backed by marzipan

Samuel Smith Organic Raspberry

5.1 % abv, size 35.5cl

Massive fresh fruit aroma & flavour without excessive sweetness

Samuel Smith Organic Strawberry

5.1 % abv, size 35.5cl

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

TITANIC

Titanic Stout

4.5 % abv, size 50cl

Well balanced bottle conditioned stout with fruity flavours that has twice won CAMRA champion bottled beer of Britain

WHITE SHIELD

Worthington White Shield

5.6 % abv, size 50cl

Rich malty flavours and aromatic hops are given a spicy twist by a two strain yeast in this classic IPA

USA

ANCHOR

Steam Beer

4.8 % abv, size 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, size 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, size 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, size 37.5cl

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

Old Scratch Amber Lager

5.5 % abv, size 35.5cl

Fermented warmer than usual, bringing out a biscuity malt character

Snake Dog India Pale Ale

7.1 % abv, size 35.5cl

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

SIERRA NEVADA

Pale Ale

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

Porter

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

**DO NOT FORGET
VOTE FOR THE
BEERS OF THE
FESTIVAL
FORM INSIDE BACK
COVER**

Ever thought about volunteering to work at the Norwich Beer Festival?

Norwich Beer Festival is organised and run by unpaid volunteers. We are always looking for volunteers, both old and new, to join us. As a volunteer you get to join a friendly community, make new friends, meet hundreds of people who love beer and have a lot of fun into the bargain! We also give you free beer and food.

It can be hard work, but it's a great experience, which is why so many of our staff come back year after year.

If you'd like to help out, whether just for a few hours one evening or everyday of the Festival, you will be made most welcome. No experience is necessary as training will be given.

We have a wide range of jobs available including:

- Serving at the bars - beer, cider or foreign beer
- Selling entry tickets
- Selling glasses and tokens
- Driving
- Stewarding
- Set-up and take-down

How do I Sign Up

If you are interested in volunteering at the 2011 Norwich Beer Festival then please email bfstaff@live.co.uk for more information.

We look forward to welcoming you as a volunteer.



What We Wanted Wasn't Watney's

A retrospective look back, 25 years after Watney's closed the last Norfolk Brewery with a large tied estate

Some of the younger people who come to Norwich Beer Festival have grown up in a Norwich and Norfolk where almost all pubs, outside Great Yarmouth, sell real ale. Norwich is now perhaps one of the best cities to drink real ale in. There is a huge number of pubs selling a wide range of beers. Maybe twenty or more pubs selling eight or more cask beers, some many more than that. There are also many true Free Houses where the licensee can choose the beers they wish to sell, as well as others where the pub owning company allows a wide choice of beer to be sold.

For these people it may be difficult to imagine the Norfolk we knew in the late 1960s and 1970s. A Norfolk where drinkers choice was almost absent, a monopoly owner of almost all pubs selling what I would call overpriced rubbish masquerading as beer.

In 1961 Norwich's largest two brewers, Bullards and Steward & Patteson, took over Morgans King Street Brewery. The only other brewery in Norfolk was Lacons in Yarmouth, which was taken over by Whitbread in 1963 and closed 1967.

Bullards and Steward & Patteson divided the public houses amongst themselves and then sold the brewery to Watney Mann. They then sat down together and set about closing half the pubs in Norfolk, with little regard to the historic character of the pub or indeed the local community. The legacy of this and later Watney era closures and gutting of pubs is a dearth of historic pub interiors in Norfolk.



In buying the King Street Brewery Watney's had bought what was then a modern flexible brewery, just ten years old. They required the brewery to supply the extensive free trade they had built up supplying keg beers, especially their premium keg beer, Red Barrel.

In 1963 Watney Mann took over the Steward and Patteson brewery, followed in 1964 by Bullards. At the time of the takeover the public were assured that the traditional brews would continue "as long as demand existed." Bullards ceased brewing in 1968 and Steward and Patteson in 1970.

Meanwhile the King Street brewery was extensively expanded, with the addition of large conical fermenters and extensive bottling, kegging and transport facilities across the road. A new company, Watney Mann (East Anglia) Ltd., was established to run the whole of this operation, which had a virtual monopoly over much of Norfolk as well as extensive operations into Suffolk and Cambridgeshire.

Now the original Watney beers such as Red Barrel were premium products. However the greed of monopoly soon developed. The quality malt produced in Watney Mann Maltings across East Anglia was sold elsewhere, and cheaper raw materials supplied to the brewers. The marketing men soon realised that rather than produce a premium product they were in a position to produce new cheaper beers which could be sold at the same premium prices, using advertising to tell

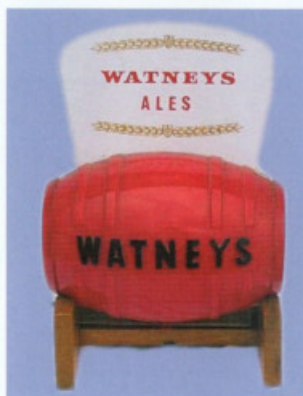
the public to be modern and change to the new beers.

All the old brews went, even Red Barrel became an export only beer, though brewed in Norwich until 1984.

Instead we had the Red Revolution. Mass television advertising costing a fortune. The new beer was Watney's Red a weaker, sweeter and less bitter

beer, "more suited to East Anglian tastes."

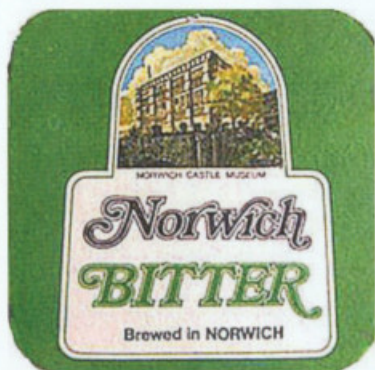
Now East Anglia had been very much a mild ale drinking area. However the new keg beers were to be bright and sparkling for the new generation. To complement Watney's Red the replacement standard beer was Starlight Bitter and a sweet clawing mild, called Special Mild, which had nothing special about it at all. Of course what was being pushed was Lager, or rather British



Lager, brewed weaker than continental lagers with the same names because of course "we prefer it that way." Lager is of course much cheaper to make than traditional top fermented beers, and can be sold for more.

Meanwhile pub closures continued, after all, if you own nearly all the pubs why keep them open? Drinkers will have little option but to go to another Watney pub. Watney's also set about all the signage of pubs, removing the old brewery names and signs bearing them. Instead we had a red and white colour scheme on every pub. Well I suppose at least it warned us what to expect should we venture in. Inside many of these refurbished pubs one would find they had had been gutted, often knocked into a single bar.

All seemed to be going well for the marketing men until 1971 when disaster struck. The Sunday Mirror exposed the fact that these new very expensive beers (compared with the prices charged elsewhere where the monopoly did not exist) were rather weak. Indeed it turned out that Starlight Bitter was just 2.4% proof. This equates to about 1.4% abv. Now a 2% proof shandy could be sold to children. It was so weak it was almost impossible to get drunk on it. So weak it could have been sold in America during prohibition. At the time beers did not have to display their strength. Of course this beer was not only cheap to brew but also paid the minimum of duty.



In 1976 Watney Mann (East Anglia) Ltd became the Norwich Brewery Company. This enterprise now adopted an oak tree logo, symbolising the four Norwich breweries (Bullards, Sterward and Patteson, Morgans and Youngs, Crawshay, Youngs). Somehow they managed to claim on the new logo that they were "local brewers since 1844". I have never been able to work out where this date came from, the closest is that Morgans took over the Old King Street

However there was certainly no customer loyalty, and Watney Mann failed to avoid being taken over in 1972 by Grand Metropolitan Hotels, essentially a property company.

After the debacle of the Red Revolution the beers were eventually replaced by Norwich Bitter and Norwich Mild, supposedly brewed to local tastes. From memory the bitter was a grainy rather insipid beer with little bitter character. This change of beer was accompanied by the use of Norwich Castle as a logo.



Brewery from Thompson in 1845.

For some years a real ale, Fined Bitter was brewed in Norwich for Watney's London pubs, but they wouldn't allow it to be sold in Norfolk. Eventually in 1978 Castle Bitter was launched as a real ale. However it was supplied in kegs with a spear apparatus to extract the beer for dispense. This was not a good system in a busy cellar. The beer was

sadly



of local pubs sold Castle Bitter at some time. In 1981 a cask beer called Bullards Mild was launched. This was much more palatable, but mild was now a minority drink, and many pubs which tried to sell it also kept on the Keg Norwich Mild, diluting sales of the cask product. Low turnover was made worse by this decision resulted in many poor pints and after an initial period sales plummeted.

In the early 1980's Courage started to promote John Smith's Yorkshire Bitter. So Yorkshire bitter became the trendy beer, and in 1982 Websters Yorkshire Bitter (Watney's had taken

nothing special, and of course real ale fans were already, as the first Good Beer Guide suggested they should, avoiding Watney's like the plague.

However maybe 20%



over Websters

as well) started to be tankered in, killing off Castle Bitter and Bullards Mild. For some reason, which I am sure you can make a guess at, the Websters Yorkshire bitter we were supplied with was not the same brew as that for Webster's local trade.

Meanwhile pub closures continued. The brewing industry had been threatened with action from the Office of Fair Trading if they didn't stop restricting the use of former pubs by restrictive covenants. Watney's way round this was to sell a lease, offering to convert to a freehold when the building had



been changed. In the early 1980's we saw some of our classic pubs such as the Fritton Three Nags closed. The villagers in Rushall tried to make the Half Moon a community pub, but whilst the brewery played along with this they stripped much of the interior out. When I asked why I was told to "protect the fittings." I didn't get an answer to the followup question - "why did you make a



bonfire of them in the car park!"

In November 1983 Bullards Old was launched as a special winter beer, to much acclaim by the local CAMRA Branch. (At the launch the Branch Committee drank our polypin and half of the one set aside for the Press Launch the following day). Sadly this beer did not continue, but it did demonstrate that good beer could be brewed in Norwich.

In 1984 the brewery brewed a beer called S&P Bitter, a reference to Steward and Patteson's.

Unfortunately once again they failed to brew

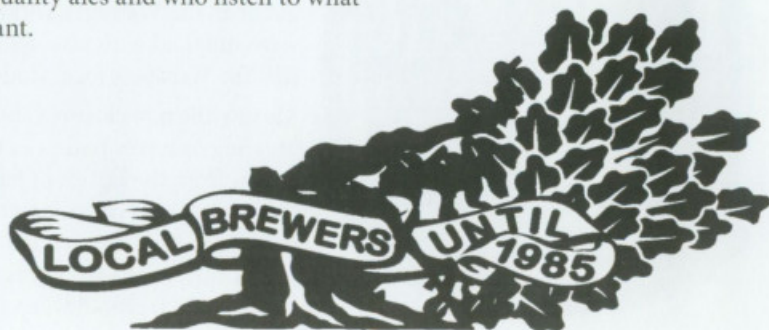


a distinctive bitter brew. It was also brewing as cask beers Manns IPA for the Northampton estate, and a beer called Ruddles Bitter.

In 1985, following a review of operations, the Brewery was closed. Within a few days the brewery was gutted of its equipment. A sad loss, maybe, but now we can enjoy a huge range of local beers from new small brewers. Brewers who brew often with local malt quality ales and who listen to what local drinkers want.



PT



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Forename(s)

Date of Birth (dd/mm/yyyy)

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Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

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I enclose a cheque for

Signed Date

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0799



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HISTORIC NORFOLK BREWERIES EXHIBITION

This year Norwich and Norfolk CAMRA has sponsored an exhibition put on for National Heritage Week by the Norfolk Industrial Archaeology Society. In this the Industrial Archaeology Society's 40th year, the Society wanted to show some of its records. It was not surprising therefore to find that several large display boards were on the brewing history of Norfolk. We hope to have some of these on display during the beer festival, probably near the glasses area. During the preparation of the display it became apparent that there are very few photographs of the historic smaller breweries of Norfolk. The Industrial Archaeology Society keeps an archive and would welcome additions from the public, so if you have item of interest email: info@norfolkia.org.uk. The Society's web site can be found at www.norfolkia.org.uk. It contains lots of information about it including its meetings and publications.



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

Duplicates, suspected duplicates or suspected organized block voting will be disqualified.

NNCAMRA decision is final.

Top 1

3 2

Beers 3

Top Bottled Beer

Top Cider or Perry

Name

Address

Post Code

Email:

Shirt Size (for Prize) S / M / L / XL

Would you like to join our email list to hear about local beer festivals and CAMRA events YES / No

We do not pass on your personal information to anyone, but it may be kept electronically.

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