

Programme



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but a donation
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- Great Wine list
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Beer Festival

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THE RIBS
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BY THE RIVER

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. Starter kits of Glass and tokens at £8 and £13 are available. You can buy more tokens at any time, and they are refundable.
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, and how much - pint, half or third, hand over the correct amount of tokens -- and there's your first drink!

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.

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

(M) Meeting point

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



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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

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01603 620780



General Beer Festival Information

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

Glasses

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

Available on the goods stall there are 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

The 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.

Chairman's Welcome



It gives me great pleasure to welcome you to the 34th Norwich Beer Festival organised and run by the Norwich & Norfolk Branch of the Campaign for Real Ale. Yet again we are in the legendary St Andrews and Blackfriars Halls. If this is your first time to our Festival I'm sure you will be impressed by the venue.

Once again we have on offer over 200 Real Ales, 30+ Ciders/Perries and the ever popular continental style beers in the Marquee. I don't think a week goes by without I'm being told of another Brewery starting up in Norfolk. We have 32 Breweries at the last count and I hope we have been able to give you a great choice of local beers this year. I know you will find some beers you have not tasted before so don't forget to vote for

your Beer of the Festival. It might even win.

As you walk around the Festival you will meet our enthusiastic staff who are always willing to assist you. They are all unpaid volunteers and come in many colours. How many can you spot? I like the ones in red overalls who prepare the beers but the orange and green ones help you get where you want to go. If you are interested in becoming a volunteer, ask to speak to Mark Stimpson our Staffing Manager.

Our Branch Membership is now over 2300 which is one of the highest in CAMRA. It must be something to do with the local beers! This large membership helps us in our various Campaigns and if you are interested in joining then please visit us on the our Membership Stand near the main entrance. This year Fullers Brewery have sponsored our New Membership Stand, so why not drop by to see what offers it has on.

This year our Charity is the Priscilla Bacon Centre for Palliative Care. More information is available throughout the venue and also page 42 of this programme. Please give generously to a good cause. Any spare tokens can be donated to this charity when you leave.

Some of our customers have asked why do we close during the day? This is because we need to safely replace the empty casks with more full ones and prepare for the next session. During this time why not visit our numerous pubs in Norwich. A recent survey by us showed Norwich had more different beers on offer than any other UK City so I'm sure you will enjoy the experience. Then when we re-open I look forward to seeing you again and again and again.

Graham Freeman
Branch Chairman

Prince of India



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(not drinks or takeaway
with this programme
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19 PRINCE OF WALES ROAD, NORWICH

Festival Organiser



Hello everyone and welcome to the 34th Norwich Beer Festival. Doesn't October come round quickly, it only seems like a couple of weeks back when we were taking down the stillage and putting it away for another year.

This years planning started as usual in February with the logo competition and hasn't stopped since then. Looking back on a successful festival, you try not to make too many changes to a formula that mostly works, of course you have to make minor tweaks here and there, but its more evolution than revolution. This year brought a few dilemmas manly due to the economic climate we are all in at the moment, costs have gone up, but

hopefully you regard the event as good value for money. It certainly seemed that way as our "Advance Tickets" sold out very quickly again, with Friday evening's allocation going within a week of the tickets going on sale.

Since then interest has risen every day, thanks to newer avenues of communication like social media pages on Facebook etc.

This year we have introduced a couple of changes, firstly Natural Nosh are back at the helm in the kitchen, many of you will remember their "stint" from a few years back, serving quality food at reasonable prices. This year for the first time , we are introducing tutored tastings of beer and cider, please let the organising committee know if you want to see more of this kind of thing at the festival, we hope it will give you an insight in what actually goes into a beer or cider to give it such a remarkable range of tastes and styles.

Also new is the change from a ½ pint glass to a ½ pint tankard, I hope you like the style, the main reason for change is that the "glass" version has become not quite an popular as it used to be. Once again we are doing ½ pint measures on pint and half pint glasses, these proved very popular last year. We will also have a "souvenir" ½ pint glass for sale but numbers for these are limited.

In keeping with the response to the well received beer range last year, we are again offering, we hope an even better combination of styles and flavours, please let me know your feedback on this, positive or negative as it does help in planning for the following year.

Now at the end of my little bit, I would like to thank my fellow committee colleagues for there help and support, as well as all the brewers and landlords who have contributed their time and assistance throughout the year. Thanks to

Helen, Jabba, Mark, Warren, Des, Graham, Dave C, Sheena, Barry, Dawn, David R, Chris T, Sally and colleagues @ Cottage, The Humptys, Sara and her colleagues @ Take 5, The Staff @ St Andrews Halls, Colin K and Staff @ Fat Cat, Jon, Roland & Simon @ Kings Head plus any body else who knows me(In October that seems like half of Norwich). Special thanks to HLF.

Martin Ward

Norwich Beer Festival Organiser 2011 (again)

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unpaid Volunteers
Please treat them
with Courtesy**

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Just order your food to be delivered to the pub or bring it in and we provide plates, knives, forks and environment.



We even have the menu's available - Indian, Chinese, Fish and Chips etc.

CAMRA Good Beer Guide Listed
Open

Monday to Saturday 12noon to 11pm
Sundays 12noon to 10.30pm

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14 REAL ALES

GRAVITY SERVED

available all year round from our glass fronted tap room

6 MORE ALES

ON HAND PUMP

Many Christmas Beers during December



Come and enjoy our Tap Room with a selection of Belgian bottled beers, Budvar, Erdinger and Riegele all on Draught.

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.

Beeston		<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	£2.40	
Half:	12 Tokens	£1.20	
Third:	8	£0.80	

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.



**WHATEVER YOU DO,
TAKE PRIDE.**

BRITISH BEER TYPES

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, just haven't found the right beer, 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, including many foreign styles.

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 are mild because 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 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

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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



Finding the right drink is part of the fun of a beer festival.

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 fairly recent style of beer. Most vary in strength from about 4% ABV to 5% ABV. Lighter bodied than a corresponding strength bitter ale. Brewed with mainly pale malts and sometimes using just English hops, whilst other brewers use some pilsner type hops or more recently American hops; giving a crisp clean taste often with a pronounced citrus note, often with peppery character.

These beers were first developed as a refreshing summer drink, and may be drunk a little cooler than most cask beers, when the full thirst quenching character will come out. So popular that now even the lager brewers want to brew a golden lager.

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 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 Belgian 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.

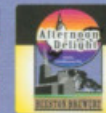
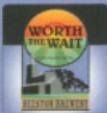
This type of beer is often found bottled. Many of the Belgian beers on sale at this festival will have had fruit or other flavouring added.

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/-.



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**CAMRA's Good Beer Guide Listed
1996 to 2012**

*Good Food
Good Beer
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where else?

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The Cask Beers

Please remember that only beers with a cask label on are available for sale.

Adnams

Southwold, Suffolk

Spiced Winter

4.0 %abv - - Spice

Dark brown in colour, aromas of orange, cinnamon and chocolate followed through on the palate with a good orange peel bitterness.

Old Ale

4.1 %abv - - Old

A traditional speciality winter warmer. An old recipe dating back to 1890. Flavour of fruit, malt and roast grain, with a hint of caramel.

Tally Ho

7.0 %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.

Amber

Ripley, Derbyshire

Chocolate Orange Stout

4.0 %abv - - Stout

Stout, with extra chocolate malt, Curacao orange peel and vanilla pods added into each cask. CBOB winner 2010, 2011.

VOTED
BREWERY
OF THE YEAR
2011

ADNAM'S
SOUTHWOLD

Spiced Winter, Old Ale and
Tally Ho available at the bar.

adnams.co.uk

Winter Ruby

5.1 %abv - - Old

A rich, ruby ale. The biscuit tasting, malty base is balanced with a subtle flavour of Saaz hops.

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.

Art Brew

Chideock, Devon

Art Nouveau

3.9 %abv - - Golden Ale

Full flavoured beer with distinctive amount of four different hops.

Spanked Monkey

6.4 %abv - - Spice

Take Monkey IPA then add the bite of root ginger and chilli to this hoppy beer.

Banks & Taylor

Sheffield, Bedfordshire

Black Dragon Mild

4.3 %abv - - Dark Mild

A Strong Dark mild with pronounced roast flavour.

Fruit Bat

4.5 %abv - - Fruit

A straw coloured beer, malty and fruity, lightly hopped and tasting of Raspberries

Don't forget to vote for the Beer, Bottled Beer and Cider of the Festival. Form at back of Programme

Barneys

Falkirk, Stirlingshire

Good Ordinary Pale

3.8 %abv - - Golden Ale

Slightly malty golden ale with citrusy pineapple flavours.

Decidedly Dark

4.0 %abv - - Bitter

Dark red-brown coloured malty brew with burnt toffee notes, smooth.

Batemans

Wainfleet, Lincolnshire

Mild

3.2 %abv - - Dark Mild

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

Lincolnshire

4.2 %abv - - Bitter

A spicy, grainy flavoured bitter with four different hops.

XXXB

4.5 %abv - - Bitter

Classic English bitter with complex flavours and a background of fruit and honey.

Victory

5.9 %abv - - Bitter

Full flavoured and aromatic strong pale ale with a taste of oranges and pear drops.

Bitter

4.3 %abv - - Bitter

Traditional Black Country style of bitter, straw-coloured and slightly sweet.

Bees

Walcott, Norfolk

Three Bees

4.8 %abv - - Bitter

Smooth drinking ruby red ale.

Wobble

5.0 %abv - - Stout

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

Honey

5.2 %abv - - Bitter

Dark amber beer with a taste of honey, biscuity malt, good balance.

Beeston

Beeston, Norfolk

Squirrels Nuts

3.5 %abv - - Dark Mild
Smooth nutty and a little fruity. Super

Afternoon Delight

3.7 %abv - - Golden Ale
Medium yellow in colour with distinct hints of marmalade and grapefruit. Great.

Village Life

4.8 %abv - - Bitter
Full on Amber bitter with a an abundance of interesting hop character. Certainly NOT an average session ale.

Old Stoatwobbler

6.0 %abv - - Stout
What's this then, legendary silky black ale returning to win more awards.., Andy Mitchell has assisted in continuing with this exceptional beer.

Binghams

Ruscombe, Berkshire

Twyford Tipple

3.7 %abv - - Bitter
An easy drinking tawny coloured bitter which has a satisfying malty flavour with a citrus hop finish.

Ginger Doodle Stout

5.0 %abv - - Spice
A dark stout with a delicious blend of dark malts to provide a complexity in character with added ginger.

Blackfriars

Gt Yarmouth, Norfolk

Whyte Angel

4.5 %abv - - Wheat
A wheat type beer with fragrant hop tastes.

Maritime

5.0 %abv - - Bitter
A robust full bodied best bitter.

Audit Ale

8.0 %abv - - Barley Wine
Based on an old Lacons recipe, dark rich barley wine with rich roast flavours.

Blue Monkey

Giltbrook, Nottinghamshire

Evolution

4.3 %abv - - Golden Ale
A well balanced beer with a lingering bitterness and subtle aromas of grapefruit and orange

Ape Ale

5.4 %abv - - IPA
A complex and sophisticated IPA, using assertive American hops Simcoe and Chinook.

Bowland

Clitheroe, Lancashire

Sawley Tempted

3.7 %abv - - Bitter
A copper coloured session bitter with rounded fruit flavours, spicy finish.

Hunters Moon

3.7 %abv - - Dark Mild
A deep chestnut mild with dark fruit, nuts and chocolate flavours.

Brandon

Brandon, Suffolk

Royal Ginger

4.1 %abv - - Spice
Hoppy bitter is dominated by pronounced ginger tones.

Wee Drop of Mischief

4.2 %abv - - Bitter
A well balanced beer, with an hoppy aroma and citrus notes

Brecon

Brecon, Powys

Pale Beacons

3.9 %abv - - Bitter
A light bronze pale ale, full bodied, with plenty of hop flavours.

Gold Beacons

4.2 %abv - - Golden Ale
Deep golden ale brewed with Progress and Sovereign hops for a soft yet well defined bitterness.

Bright Beacons

4.5 %abv - - Bitter
A very pale straw coloured best bitter.

Wandering Beacons

5.0 %abv - - Bitter
A dark chestnut hued strong best bitter.

The King's Head

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Brentwood

Brentwood, Essex

Maple Mild

3.7 %abv - - Dark Mild

A dark brown mild, with a hint of maple syrup coming through at the end.

Chockwork Orange

6.5 %abv - - Old

A deep chocolate coloured coloured old ale with added orange.

Brewshed

Bury St Edmunds, Suffolk

Porter

0.0 %abv - - Porter

No tasting notes yet

Best Bitter

4.3 %abv - - Bitter

A firm darkish bitter with touches of fruit and plenty of bitter hops.

IPA

5.5 %abv - - IPA

Brimstage

Brimstage, Cheshire

Sandpiper Light Ale

3.6 %abv - - Bitter

Session beer brewed with the Citra hop, to a slightly tropical fruit flavour.

Brodies

Leyton, Gt London

Citra

3.1 %abv - - Golden Ale

Low strength, pale golden beer, with a hint of mango and pineapple.

Weizen

4.2 %abv - - Bitter

Massive flavour of opal fruits, and a starburst of tropical fruit.

Brown Cow

Selby, North Yorkshire

Bitter

3.8 %abv - - Bitter

Copper coloured bitter with a slightly fruity mouthfeel and hints of butterscotch.

Special

4.4 %abv - - Bitter

Buffys

Tivetshall St Mary, Norfolk

Norwich Terrier

3.6 %abv - - Bitter

A gold coloured bitter with a peachy aroma.

Bitter

3.9 %abv - - Bitter

A pale brown beer with nice flavour of hops and a distinct maltiness.

Norwegian Blue

4.5 %abv - - Bitter

Complex and fruity and a generous helping of malt.

9X

9.0 %abv - - Barley Wine

Oh err, handle with care.

Buntingford

Royston, Hertfordshire

Twitchell

3.8 %abv - - Bitter

A 'Twitchell' is a dialect name for an alleyway, a bitter sweet pale session bitter.

Oatmeal Stout

4.4 %abv - - Stout

Not quite as roasty as most stouts, and brewed as the name says with oatmeal.

Castle Rock

Nottingham, Nottinghamshire

Harvest Pale

3.7 %abv - - Golden Ale

Award winning golden blonde ale, with distinct hop flavour.

Preservation

4.4 %abv - - Bitter

Traditional East Midlands brown reddish bitter with a slightly sweet feel.

Chalk Hill

Norwich, Norfolk

Tap

3.6 %abv - - Bitter

Hoppy session bitter

Gold

4.3 %abv - - Golden Ale

Popular malty straw coloured ale, refreshing.

Flintknappers Mild

5.3 %abv - - Dark Mild

Strong mild with a distinctive bitterness, dark red in colour.

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Cliff Quay

Ipswich, Suffolk

Bitter

3.4 %abv - - Bitter

Hints of marmalade and toffee balanced with a refreshing bitterness combine in this amber coloured bitter.

Docks Bollards

5.0 %abv - - Bitter

Bursting with the flavours of lemon and grapefruit with a full malty flavour in contrast.

Coniston

Coniston, Cumbria

Bluebird

3.6 %abv - - Bitter

Very pale bitter beer, but with a tangy fruit flavour. Past CBOB winner.

Thurlstein Pilsner

4.8 %abv - - Real Lager

Thurlstein was the name given to Coniston Water by Norse settlers in the Dark Ages, an authentic crisp, clean, Continental style beer.

Crouch Vale

South Woodham Ferrers, Essex

Blackwater Mild

3.8 %abv - - Dark Mild

Smooth and malty dark mild.

Yakima Gold

4.2 %abv - - Golden Ale

Very pale with delicious Amarillo hops, therefore earthily aromatic and highly drinkable.

Dark Star

Haywards Heath, West Sussex

Over the Moon

3.8 %abv - - Dark Mild

A dark mild with a distinctive hoppiness, very quaffable, hints of fruit and chocolate.

Festival

5.0 %abv - - Bitter

A chestnut bronze-coloured bitter with a smooth mouth feel and freshness, a Dark Star version of Festive.

Derby

Derby Brewing, Derbyshire

Business as Usual

4.4 %abv - - Bitter

A well rounded malty, easy drinking traditional amber beer. SIBA Gold winner.

Penny's Porter

4.6 %abv - - Porter

A rich, very dark, robust brew, with a fine hop balance.

Dow Bridge

Catthorpe, Leicestershire

Bonum Mild

3.4 %abv - - Dark Mild

Complex, dark, full flavoured traditional mild, with strong malt & roast flavours.

Praetorian Porter

5.0 %abv - - Porter

Dark, rich, full bodied seasonal porter. Slightly sweet with hoppy undertones.

Downton

Downton, Wiltshire

Pumpkin Ale

4.2 %abv - - Fruit

A beer with a nutty sweetness and distinct orange hue derived from the added organic pumpkins.

Black Cherry

5.0 %abv - - Fruit

Brewed as a one off for a pub beer festival.

Dunham Massey

Dunham Massey, Cheshire

Dunham Light

3.8 %abv - - Light Mild

A creamy, malty, easy drinking, light mild

Porter

5.2 %abv - - Porter

A classic old style English porter, dark, creamy and full bodied

*Don't forget to vote for
the Beer, Bottled Beer and
Cider of the Festival.
Form at back of Programme*

Elgood's

Wisbech, Cambridgeshire

Golden Newt

4.1 %abv - - Golden Ale

Award winning pale, easy drinking beer with refreshing citrus aroma and delicate hop flavour.

Indian Summer

4.8 %abv - - Bitter

Medium yellow orange beer with a warm mouth feel and bittersweet spice character.

North Brink Porter

5.0 %abv - - Porter

Dark ruby red porter, full coffee maltiness complemented by a slight hoppy feel.

Elland

Elland, West Yorkshire

Beyond the Pale

4.2 %abv - - Golden Ale

A pale golden bitter brewed with a touch of Munich Malt and a pronounced floral aroma.

Brewers Reserve

4.7 %abv - - Wheat

Monthly special. golden in colour, with a distinct malty wheat flavour and fruity bitterness

Elmtree

Snetterton, Norfolk

Burston Cuckoo

3.8 %abv - - Golden Ale

Excellent blonde ale with citrus notes and long dry finish.

Festival Special

4.5 %abv - - Bitter

A dark amber ale with generous malt aroma and clean hop bitterness

Golden Pale Ale

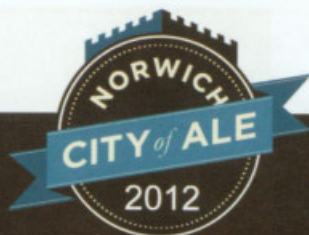
5.0 %abv - - Golden Ale

A pale ale with a long dry biscuit finish that is enhanced by the subtle citrus aromas

Nightlight Mild

5.7 %abv - - Dark Mild

Liquorice hints balance the lasting nutty finish in this strong award winning dark mild.



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Budweiser Budvar UK**

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**Darren Norbury,
British Guild of Beer Writers**

www.cityofale.org.uk

Fat Cat Brewery

Norwich, Norfolk

Cougar

4.7 %abv - - Golden Ale
American hops, lager malt, results in a fresh citrus flavoured pint very quaffable.

Lemon Wheat Beer

4.7 %abv - - Wheat
Newest beer in the range, a classic wheat beer with a touch of lemon and ginger.

Wild Cat

5.0 %abv - - Golden Ale
A straw-coloured ale with light, fruity sweetness and a dry finish.

Marmalade

5.2 %abv - - Bitter
Burnished copper coloured, with a markedly bitter finish smooth and full bodied.

Felinfoel

Felinfoel, West Wales

Double Dragon

4.2 %abv - - Bitter
Got to keep him happy somehow.
Cheers Alan.

Fox

Heacham, Norfolk

Heacham Gold

3.9 %abv - - Golden Ale
A pale yellow beer with a surprisingly malty nose and fruity finish

Fox

Heacham,

Binham Cheer

3.9 %abv - - Bitter
Fresh clean tasting bitter, brewed with local malt.

Front Street

Binham, Norfolk

Callums Ale

4.3 %abv - - Bitter
A copper coloured ale, which offers a dry, full bodied flavour with a good hop finish

Unity Strong

5.0 %abv - - Bitter
Deep mahogany in colour, this ale offers a wonderfully complex sweet malty flavour.

Fuller's

Chiswick, London

Chiswick

3.5 %abv - - Bitter
This brew boasts a refreshing, highly drinkable flavour, dry hopped with Goldings.

Gales Seafarers

3.6 %abv - - Bitter
Thirst quenching popular session ale.

Bengal Lancer

5.0 %abv - - IPA
The beer is pale in colour, full-bodied with a distinctive hoppiness that marks it out as a true India Pale Ale.

Past Masters Double Stout

7.4 %abv - - Stout
Thanks to Colin K for securing this 1893 recipe stout that is full of flavour, spicy, dark fruit chocolate and coffee.

Vintage

8.5 %abv - - Bitter
Rare in cask, this is the 13th vintage brew from Fullers.

Fyne

Cairndow, Strathclyde

Jarl

3.8 %abv - - Golden Ale
Light golden ale with a hint of melon and grapefruit, quite dry.

Vital Spark

4.4 %abv - - Dark Mild
A dark rich beer that shows glints of red. The taste is clean, slightly sharp with a hint of blackcurrant.

Golden Triangle

Norwich, Norfolk

City Gold

3.8 %abv - - Golden Ale
Champion beer of the City of Ale, blonde golden style ale with a refreshing citrus taste, and a slightly dry mouth feel.

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Grain

Harleston, Norfolk

Oak

3.8 %abv - - Bitter

Well balanced session beer uses Maris Otter pale ale malt to give a light amber colour.

Redwood

4.8 %abv - - Bitter

Premium award winning bitter (SIBA 2011). A dark, malty, traditional ale, smooth with light bitterness.

Blackwood Stout

5.0 %abv - - Stout

Smooth and smoky with burnt toast dryness and a hint of coffee. In wood hopefully.

Grainstore

Oakham, Rutland

Rutland Panther

3.8 %abv - - Dark Mild

A refreshing well balanced dark mild, whose chocolate and fruity flavours compliment its roasted bitter finish.

Phipps IPA

4.2 %abv - - Golden Ale

Brewed to an authentic 1930s recipe, is a golden beer with a hoppy after taste

Green Jack

Lowestoft, Suffolk

Canary

3.8 %abv - - Golden Ale

A delightful straw-coloured pale ale with a big flowery hop

Lurcher Stout

4.8 %abv - - Stout

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

Gone Fishing

5.5 %abv - - Bitter

A strong, deep amber coloured ale, fruity and malty very drinkable for it's strength

Harveys

Lewes, East Sussex

Sussex Best

4.0 %abv - - Bitter

A superbly balanced session bitter with a prominent hop character.

Old XXXX

4.3 %abv - - Old

A Victorian style dark winter brew

Harviestoun

Dollar, Clackmannanshire

Bitter & Twisted

3.8 %abv - - Golden Ale

A hint of honey and twist of lemon define this very popular blonde beer.

Ola Dubh 12

11.0 %abv - - Old

Based on Old Engine Oil, with a style based on a classic Imperial porter this has been aged in malt whiskey casks from Highland Park Distillery

Ola Dubh 30

11.0 %abv - - Old

Aged in 30 year old malt whisky casks, deep black in colour with hints of coffee an liquorice, plus whisky

Harwich Town

Harwich, Essex

EPA 100

3.8 %abv - - Golden Ale

Very hoppy golden ale, with hints of orange and grapefruit.

Redoubt Stout

4.2 %abv - - Stout

Rich jet black stout, slightly smokey with a hint of milk chocolate.

Phoenix APA

5.1 %abv - - Bitter

Notes of barley sugar, slightly sweet maltiness in this American Pale ale.

High House Farm

Matfen, Northumberland

Auld Hemp

3.8 %abv - - Bitter

Amber coloured traditional bitter with a fresh malty aroma

Matfen Magic

4.8 %abv - - Bitter

Traditional premium ale has a beautiful aroma of blackberries and autumn fruits.

Life.

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DON'T LIKE **CHANGE IT!**

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BE OPEN TO CHANCE &

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YOU LOVE.

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- TELL THE TRUTH

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CREATIVITY.

DON'T WALK AWAY WITH YOUR HEAD DOWN
STRIVE FOR THE BEST IN YOURSELF
& BRING OUT THE BEST IN OTHERS

LIFE IS **SHORT**

DON'T WASTE IT ON GROTTY PUBS,
BAD SERVICE & RUBBISH BEER

This napkin was found on the 8th October 2011 in Norwich

Author, Unknown

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Highland

Birsay, Orkney

IPA

4.8 %abv - - IPA

A modern style IPA with plenty of hop character

Orkney Blast

6.0 %abv - - Bitter

Premium ale with a earthy woody feel, and slight hint of honey.

Hop Back

Salisbury, Wiltshire

Heracles

2.8 %abv - - Bitter

New beer

Entire Stout

4.5 %abv - - Stout

A rich dark stout with a strong roasted malt flavour and long, smooth aftertaste.

Hopshackle

Market Deeping, Lincolnshire

Historic Porter

4.8 %abv - - Porter

Roasty bitterness and hints of chocolate and liquorice in this dark brown flavoursome porter.

Hopnosis

5.2 %abv - - Bitter

A golden amber beer with an intense aroma of malt and fruit with a background hint of banana

Houston

Houston, Renfrewshire

Peters Well

4.2 %abv - - Golden Ale

Golden beer with a mildly fruity aroma, and a dry hopped flavour. CBOB 2011.

Black & Tan

4.3 %abv - - Porter

Black and Tan is traditionally a mix of Stout and Pale Ale. A beer with smouldering smokey, oaky flavour followed by dry roasted bitterness.

Humpty Dumpty

Reedham, Norfolk

Festival Special

3.6 %abv - - Bitter

Pale easy drinking session beer, hopped with Summit and Cascade varieties.

Nord Atlantic

3.8 %abv - - Bitter

A darkish amber coloured session bitter, extremely drinkable, hopped with Target and Centennial

Swingbridge Stout

4.1 %abv - - Stout

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

Broadland Sunrise

4.2 %abv - - Bitter

Red orange in colour brewed with the addition of rye, with a citrus hop bouquet and a crisp refreshing finish.

Ilkley

Ilkley, West Yorkshire
Black

3.7 %abv - - Dark Mild
Medium sweet traditional dark mild
with a blend of 5 malts.

Gold

3.9 %abv - - Golden Ale
A golden session ale with floral
aromas emanating from the blend of
Celeia and Cascade hops

Jo's

Barsham, Norfolk
Norfolk Kiwi

3.9 %abv - - Bitter
A very quaffable session bitter.



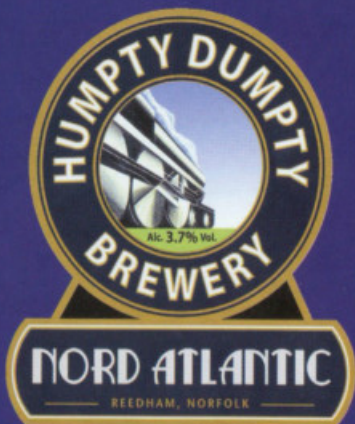
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Kingstone

Tintern, Monmouthshire

Classic

4.5 %abv - - Bitter

A distinctively hoppy, dry ale with a floral nose and smooth well-balanced finish

1503 Tudor

4.8 %abv - - Old

A deep ruby red beer, quite different to modern beers, lightly hopped and full of complex malt overtones.

Lees

Middleton Junction, Gt Manchester

The Governor

3.8 %abv - - Bitter

All malt beer created in association with Marco Pierre White, named after a family greyhound that was rescued.

Coronation Street

4.2 %abv - - Bitter

This crisp moreish premium ale has a rich auburn glow and a hoppy, malty smell.

Magic Rock

Oakes, West Yorkshire

Curious

3.9 %abv - - Golden Ale

A beer with a floral/grassy aroma and citrus flavours which combine with a defined malty character to make a moreish beer.

Rapture

4.6 %abv - - Bitter

A full bodied, hoppy red beer. 5 types of malt and 6 types of hops are used to give aromas of grapefruit and pine along with a citrusy malty body.

Marble

Manchester, Gt Manchester

Pint

3.9 %abv - - Golden Ale

Nice butter and floral nose. Citrus hop background, easily drinkable golden ale.

Chocolate

5.5 %abv - - Stout

Ooh chocolate and stout could be a winner...

Mauldons

Sudbury, Suffolk

Silver Adder

4.2 %abv - - Bitter

A light coloured bitter with fine hop and malt combinations giving a refreshing crisp finish.

Blackberry Porter

4.8 %abv - - Porter

A full-bodied, black porter, with a balanced hop aroma and rich blend of chocolate and roast flavours not to mention the subtle blackberry flavour.

Black Adder

5.3 %abv - - Stout

A dark bitter stout. Roast and nut aromas with a fruity balance of hops and dark malt.

Mighty Oak

Maldon, Essex

Oscar Wilde

3.7 %abv - - Dark Mild

A wonderfully mellow, nutty, morish dark mild. Brewed using Maris Otter Pale, Crystal and Black malts and gently hopped with Challenge. CBOB 2011

Captain Bob

3.8 %abv - - Bitter

A traditional deep amber coloured bitter brewed with Nelson Sauvin hop from New Zealand.

Mill Green

Edwardstone, Suffolk

White Horse Bitter

3.6 %abv - - Bitter

A classic Bitter with a ruby glow, brewed with bitter English hops balanced with sweet crystal malt.

Tornado Smith

4.3 %abv - - Bitter

A pale ale with fruity flavours.

Moles

Bowerhill, Wiltshire

Landlords Choice

4.5 %abv - - Bitter

A dark strong, smooth hoppy bitter, with a rich fruity palate and malty finish

Mole Catcher

5.0 %abv - - Bitter

This copper coloured ale has a delightfully spicy hop aroma and taste with a long bitter finish.

Norfolk Square

Great Yarmouth, Norfolk

Scroby

4.0 %abv - - Bitter

A refreshing pale amber ale with a delicious hoppy aroma, no sand used.

Sunshiny

4.5 %abv - - Golden Ale

A single hop golden ale with a honey twist.

Northcote

Norwich, Norfolk

Golden Spire

4.5 %abv - - Golden Ale

A refreshing and hoppy beer, brewed with American hops and pale malts for a fruity and crisp citrus taste

Jiggle Juice

5.8 %abv - - IPA

A real IPA, light in colour and packed with Citra hops for the fullest of tropical fruit flavours.

Murphy's Paw

6.0 %abv - - Stout

New brew from Jenni and Adam, their first dark beer, named after a certain dog.

Norwich Bear

Norwich, Norfolk

Classic

3.8 %abv - - Golden Ale

A light, hoppy and refreshing beer, well balanced.

Poo Bear

4.2 %abv - - Bitter

A easy drinking beer with a gentle orange tang and amber coloured body.

Nookie Bear

4.5 %abv - - Wheat

It's a little bit fruity according to an esteemed landlady, with added cherries.

The Cottage

freehouse

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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.

Oakleaf

Gosport, Hampshire

Heart Of Oak

4.5 %abv - - Bitter

Initial strong, fruity hop flavours lead to a bittersweet aroma, balanced by a warm chocolaty finish

I can't believe It's Not Bitter

4.9 %abv - - Real Lager

Clean and crisp with a fruity aftertaste

Old Chimneys

Market Weston, Suffolk

Great Raft

4.0 %abv - - Bitter

Named after Britain's largest and rarest spider, amber coloured, slightly sweet bitter with a touch of maltiness

Scarlet Tiger

4.7 %abv - - Bitter

Full bodied, malty & fruity premium bitter

Good King Henry

9.0 %abv - - Stout

Dark chocolate with a trace of coffee. Well balanced tangy dark fruits underneath, wow.

Good King Henry Reserve

11.0 %abv - - Stout

Awesome stronger version of GKH ...

Oldershaw

Grantham, Lincolnshire

Grantham Stout

4.3 %abv - - Stout

A rich, smooth and playfully delicious stout. Nuanced aromas, subtly complex flavours and darkly seductive in appearance.

Ole Slewfoot

Hainford, Norfolk

IPA

4.0 %abv - - IPA

No tasting notes

Redwing Flemish

5.1 %abv - - Bitter

Strong malty like a traditional red ale from Belgium with sweet/sour flavours of berries.

Oak Cask

6.3 %abv - - Golden Ale

Belgian Gold dubbel style beer

Friend of the Devil

8.4 %abv - - Barley Wine

Very easy to drink Belgian style ale with flavours hinting at brandy, calvados, pears and apples.

Opa Hay

Aldeby, Norfolk

Porter

5.0 %abv - - Porter

A porter with a good, lingering smoky/ashy bitter finish.

Oktoberfest

6.0 %abv - - Bitter

Rich Bavarian Style beer with a malty aroma and a hint of sweetness.

Ossett

Ossett, West Yorkshire

Silver Link

4.6 %abv - - Real Lager

Dry and bitter with an intense grapefruit hop character

Panther

Reepham, Norfolk

Black Panther

3.7 %abv - - Stout

A deep brown body with roasty mouth feel and slight bitterness.

Don't forget to vote for the Beer, Bottled Beer and Cider of the Festival. Form at back of Programme

Ginger Panther

4.5 %abv - - **Spice**

A mid amber bitter with added ginger and a slight hint of chilli, quite refreshing.

Purity

Great Alne, Warwickshire

Mad Goose

4.2 %abv - - **Golden Ale**

Named after the fearsome Geese that patrol the Brewery, light copper in colour with citrus overtones.

UBU

4.5 %abv - - **Bitter**

A distinctive Premium amber coloured beer.

Ramsgate

Broadstairs, Kent

No 7

3.8 %abv - - **Bitter**

A consistent hoppy brew, good session ale.

Dark Conspiracy

4.9 %abv - - **Porter**

Deep brown, US-style porter, with a combination of the blackcurrant Willamette and pineapple Cascade hops.

Redemption

Enfield, Gt London

Trinity

3.0 %abv - - **Golden Ale**

Crisp and dry with plenty of flavour for its gravity.

Hopspur

4.5 %abv - - **Bitter**

Fruity malty bitter with hoppy flavour and hints of caramel

Riverhead

Marsden, West Yorkshire

Sparth Mild

3.6 %abv - - **Dark Mild**

Experimental brewery associated with Osset, a dark ruby mild with berryish fruit body.

White Moss

3.6 %abv - - **Light Mild**

A rare light mild with hints of elderflower and peach.

THE ANGEL INN

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Try our five breeds to suit all palates. Seek out the Ginger and Black Panther at today's 34th Norwich Beer Festival



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Brewery Shop opening times

Mon - Fri 9am - 6pm, Sat 10am - 3pm

Panther Brewery, Unit 1, Collers Way, Reepham, Norfolk NR10 4SW

Riverside

Wainfleet, Lincolnshire

Witches Wallop

4.4 %abv - - Bitter

Seasonal beer from Mr Dixon.

Desert Rat

4.8 %abv - - Bitter

Dryish copper coloured beer, with a bitter taste.

Salopian

Shrewsbury, Shropshire

Shropshire Gold

3.8 %abv - - Golden Ale

Golden ale, with a flora aroma and a full hoppy flavour

Darwins Origin

4.3 %abv - - Bitter

Brewed to celebrate Shrewsbury's most famous son Charles Darwin, crisp, tart, fruity and refreshing

Sambrooks

Wandsworth, Gt London

Junction

4.5 %abv - - Bitter

I never thought it would happen ..., a traditional English bitter.

Powerhouse Porter

4.9 %abv - - Porter

Classic London style porter with a rich, dark chocolate flavour and an aroma of toasted malt and winter fruits.

Sarah Hughes

Sedgley, West Midlands

Dark Ruby Mild

6.0 %abv - - Dark Mild

Who ordered this...

Spectrum

Tharston, Norfolk

Disorder

7.1 %abv - - Barley Wine

hmm

Don't forget to vote for the Beer, Bottled Beer and Cider of the Festival. Form at back of Programme

St Peter's

South Elmham, Suffolk

Mild

3.7 %abv - - Dark Mild

Sweetness balanced by bitter chocolate malt to produce a traditional dark mild.

Wheat

4.7 %abv - - Wheat

Produced in a European style with Bavarian Weiss ale yeast to give a traditional tropical fruit taste and aroma.

Cream Stout

6.5 %abv - - Stout

An aromatic, strong, dark chocolate cream stout

Steel City

Sheffield, South Yorkshire

Escafeld Red Ale

5.2 %abv - - Bitter

American Red Ale dry hopped as well, brewed in collaboration with Raw brewery.



12 Ales of Christmas Festival from December 19th

THE RAILWAY
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Open All Day Every Day
At Least 5 Local Real Ales Always On Tap
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Station Rd, North Elmham Tel: 01362 668300

Coldham Hall



Christmas Menu now available for dates throughout December for private or corporate parties. Two courses £18.50 or three courses £22.50.

SOUTH NORFOLK COMMUNITY PUB OF THE YEAR 2011



All of our meals are freshly prepared on the premises and use locally sourced produce wherever possible. Our suppliers include Swannington Farm to Fork, Lowestoft Shellfish Company and Green Pastures at Bergh Apton.

Local real ales poured directly from the cask including **Woodfordes Wherry** and our own ale **Yareside 4.3% abv** supplied exclusively to us by Greene King at **£2.80** a pint

Opening Hours: 12pm - 3pm & 5:30pm - 11pm Monday - Friday
12pm - 11pm Saturday, 12pm - 6pm Sunday.

Food served:
12pm - 2pm & 6pm - 9pm Monday - Saturday. 12pm - 3pm Sunday

Coldham Hall Camser, Surlingham, Norfolk, NR14 7AN
Tel: 01508 538366.

E-mail: enquiries@coldhamhalltavern.co.uk.
Website: www.coldhamhalltavern.co.uk



Taylor

Keighley, West Yorkshire

Golden Best

3.5 %abv - - Light Mild
Amber coloured beer makes a refreshing session ale, very popular.

Ram Tam

4.3 %abv - - Old
A 'Winter Warmer'. Wholesome and satisfying, this mellow beer has body and depth.

Thornbridge

Bakewell, Derbyshire

Sequoia

4.5 %abv - - Bitter
Citrus and pine notes that come from Amarillo, Centennial and Chinook hops. Smooth and velvety with hints of roasted hazelnut, toffee and caramel.

St Petersburg

7.7 %abv - - Stout
Rich and dark with smoke, subtle peatiness and flavours of molasses, liquorice and chocolate.

Tipples

Acle, Norfolk

Hanged Monk

3.8 %abv - - Dark Mild
A traditional dark red/brown mild, extremely drinkable.

Sundown

3.9 %abv - - Bitter
Ruby red bitter.

Jacks Revenge

5.8 %abv - - Bitter
A very complex, malty ale with vine, chocolate and berry notes. One of a trilogy of beers based upon ghost stories from the Norfolk Broads.

Indian Hills

6.5 %abv - - IPA
Deep amber coloured with grapefruit, tangerine & peach aromas.

Tring

Tring, Hertfordshire

Phantom Monk

4.0 %abv - - Golden Ale

Crisp easy drinking golden ale with good hop aroma

Jack o' Legs

4.2 %abv - - Bitter

Copper coloured beer with fruity and hoppy bitterness.

Triple FFF

Four Marks, Hampshire

Altons Pride

3.8 %abv - - Bitter

Clean tasting, award winning traditional amber bitter brewed using water from the Hampshire chalk hills.

Pale Ale

4.8 %abv - - Bitter

Dry hopped for an intense spicy hop aroma, sweet citrus fruit notes balance the bitter edge of hops, lingering and moreish.

Waen

Penstrowed, Powys

Blackberry Stout

3.8 %abv - - Stout

Rich, dark, hoppy stout with very subtle flavour of autumn fruit.

Tidy Pint

4.0 %abv - - Bitter

Medium hopped session beer with cascade hops.

Waveney Brewing

Earsham, Norfolk

Lightweight

3.9 %abv - - Bitter

Amber coloured bitter with aroma of orange and strawberry, and light malty, dry finish.

Welterweight

4.2 %abv - - Bitter

Deep gold, very quaffable session bitter with slight caramel and fruit finish.

Westerham

Crockham Hill, Kent

Little Scotney

4.0 %abv - - Bitter

This best bitter is hopped with undried green hops from the National Trust's hop garden at Scotney Castle.

Audit Ale

6.2 %abv - - Bitter

Award winning tawny brown complex ale brewed to an old 1938 recipe from the Black Eagle Brewery.

Wibblers

Mayland, Essex

Apprentice

3.9 %abv - - Bitter

Amber in colour, hoppy nose and definitely a session beer.

Dengie Devil

4.0 %abv - - Bitter

A deep red traditional ale with New Zealand hops and a blend of English Malts.

Windsor & Eton

Windsor, Berkshire

Windsor Knot

4.0 %abv - - Bitter

Originally brewed to commemorate the wedding of HRH Prince William and Kate Middleton. Fruity and hoppy.

Conqueror

5.0 %abv - - IPA

a rich, complex and very distinctive ale. It is brewed with a careful blend of 5 speciality malts along with Summit and Cascade hops to produce an intense combination of roasted flavours balanced with full fresh pine hop aroma.

Don't forget to vote for the Beer, Bottled Beer and Cider of the Festival. Form at back of Programme



Award Winning Real Ale Pub

We Don't Have a Big Screen TV, Food Or a Juke Box

We do have 17 handpumps, with Real Ale from far and wide,
2 Real Ciders and 2 Real Ales From gravity, a large car park, large beer
garden With heated smoking shelter, darts, pool, quizzes And crib.

We now serve morning coffee from 11am, children are welcome.

The Royal Oak lies at the heart of the community and new
customers are always welcome. Come along and get a real
welcome from a real pub selling real ale!!!!!!

Nick, Delia And The Team would love to see you soon.



Beer Festival 28 - 31st October

Live Music:

Fri night *Stuart Morrison*

Sat night - *Tosh & Nick*

The Old Favourites

A dream of a pub situated in the village of
Poringland on the B1332 road to Bungay.

The main bus route from Norwich stops right outside.

Norwich And Norfolk
Pub Of The Year 2007

Norfolk Pub Of
The Year 2007

13 years in the
Good Beer Guide!

44 The Street, Poringland, Norwich, Norfolk NR14 7JT

www.poringlandroyaloak.co.uk

Tel: 01508 493734

Winter's

Norwich, Norfolk

Golden

4.1 %abv - - **Golden Ale**

Award winning golden ale.

Geniuss

4.1 %abv - - **Stout**

Dark brown stout, chocolaty sweet with a touch of liquorice.

On the Beer City

4.4 %abv - - **Bitter**

Crisp lemon, marmalade & grapefruit citrus overtones with a balancing biscuity malt base.

Wold Top

Wold Newton, East Yorkshire

Against the Grain

4.5 %abv - - **Bitter**

A premium, full flavoured bitter beer with a good, creamy head, refreshing bitterness and a citrus hop after taste. Gluten Free.

Wolf

Attleborough, Norfolk

Moonlight

2.8 %abv - - **Golden Ale**

Easy drinking light bodied ale with subtle fruit bitterness.

Ale

3.9 %abv - - **Bitter**

Copper coloured ale with lots of bite!

Lupus Lupus

4.2 %abv - - **Bitter**

A clear, golden orange beer with tangerine and floral aromas.

Woodforde's

Woodbastwick, Norfolk

Once Bittern

4.0 %abv - - **Bitter**

Copper coloured ale that has a distinct aroma of rich spice and citrus fruits.

Nelsons Revenge

4.5 %abv - - **Bitter**

Rich and floral aromas, sweet Norfolk malts and a burst of 'citrus' hops.

Headcracker

7.0 %abv - - **Barley Wine**

Pale but strong and full-bodied.

Carries an intricate combination of plums and damsons countered by an abundance of 'citrus' hopping.

Norfolk Nip

8.5 %abv - - **Barley Wine**

Based on the Steward & Patteson recipe of 1929, brewed to celebrate the 30th anniversary of the brewery.

Yetmans

Holt, Norfolk

Orange

4.2 %abv - - **Bitter**

A dry, full flavoured and hoppy beer

Stout

4.2 %abv - - **Stout**

Creamy, dry and full bodied, with a toasted, malty nose.

the bell

Proud to be associated with the
34th Norwich Beer Festival

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COMMUNITY PUB

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of the year 2010

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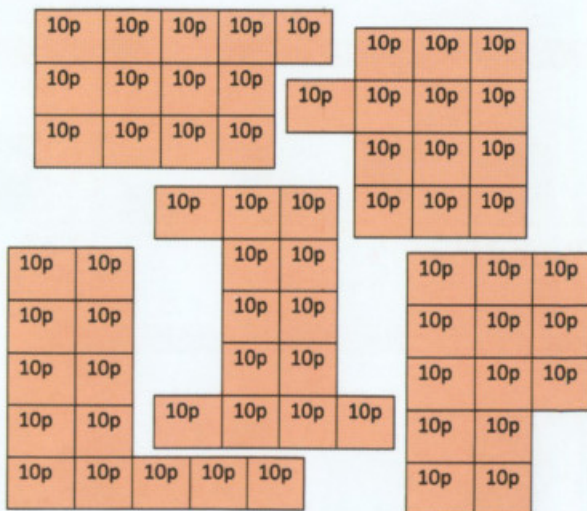
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Winter's Brewery, 8 Keelan Close, Norwich, NR6 6QZ

NORWICH BEER FESTIVAL TOKEN GUIDE

No cash can be taken on the bars and so you will need to buy tokens which are worth 10p each. This year we have added larger perforations on the £1.00 vertical boundary of the £5 sheets to assist. Please help the bar staff to serve everyone as quickly as possible by getting your tokens ready when you order your drinks. And to help you further, here are a few examples of the various combinations for paying £1.30 for a half of a pint, with the equivalent worth in tokens:







Norwich Beer Festival Glasses

The Story of the Festival Glass

Fully revised and totally unexpurgated 2011

About every 5 years I have updated this article on Norwich Beer Festival Glasses. These are now collected by many thousands of our customers. Early glasses can fetch quite a lot of money, some turn up as bargains in Car Boot sales, and I was once served in an hotel bar with a glass over 20 years old.

The first Norwich Beer Festival, held in Blackfriars' Hall in October 1977. It was scheduled to have a souvenir glass. Unfortunately a strike at the manufacturers meant they were never delivered, and logo glasses from Fullers brewery were used instead. This festival was a great success, with the hall packed all the time. Unfortunately a loss was made because customers simply could not get in to drink the beers available. The following year the festival moved to St. Andrew's Hall, with some 42 beers available, but souvenir glasses were not ordered. My memory of this event being that the 42nd and last beer came on Saturday lunchtime, and I had managed to sample them all. Saturday evening the beer range soon became limited, Ruddles County Bitter at 2p a pint, or Norwich Castle Bitter at 1p a pint.

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

By 1981 the Norwich & Norfolk Branch had adopted a logo, and this was used on the 1981 glass, with the year added, and a few half pint glasses also produced, and half pint glasses were sold in every subsequent year. The following year the same logo, with 1982 was used on a 24 fluid ounce lined glass, and matching half. This was selected as the "glass of the year" by the festival glass collectors society. The branch also produced a glass for an Old Time Wind Up, which never sold in quantity, and acted for many years as a reserve supply. Available from the souvenir stall were festival pottery mugs. The latter were surprisingly capacious, but also had a tendency for the handles to fall off.

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

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

In 1986 we again had a graphics logo, but the dragon returned on the back of the tulip glass. The glasses were screen printed, and not very dish washer safe. Due to an error by the makers

rather a lot of half pint glasses were made, which were sold off cheaply to Branch members by the case. The dragon has remained as part of the logo ever since.

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

In 1988 the Glass was a Crown Viking. In 1989 the glasses used were conicals, but unfortunately as many collectors have found, these break very easily. 1990 saw us return to a tulip glass. 1991 we moved to four colours and again used Crown Viking. This was a very popular glass. Its logo has been adapted to serve as the Branch logo. This year also saw the return of the lined glass. As we were able to get 22 fluid ounce glasses lined at a pint for the first time, and we have continued with this size. 1992 used for the first time a 22oz tulip glass.

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

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

In 2001 a conical pint was supported by a tall thin conical half, which proved very popular and we rapidly sold out of halves. The following year Willie Belcher design was chosen, followed by Tulip in 2003 and Willie Belcher in 2004. In 2005 a conical, whilst in 2006 a tulip was used, but these proved to break rather easily, and so we reverted to conicals in 2007 to this year. 2011 also marks a departure as for the first time since 1977 we have a mug, albeit just for the halves.

We have also had a number of special glasses made. Notably one for the CAMRA National AGM held in Norwich in 1990, and a limited edition Norwich 800 glass, to celebrate the 800th anniversary of the City of Norwich being granted its first Charter. Finally the Norwich and Norfolk Branch adopted as its logo an adaption of the 1991 glass (dragon drinking) and a few glasses branch glasses were made as the previous reserve glasses (with white logo) went rapidly when we had to use them one year. This current reserve glass had to be used on 2003, 2005 and 2007.

2007 was the closest we have been to running out of glasses altogether, at one stage the glasses stall having less than 100 glasses to supply to customers. Special mugs were made for the 10th anniversary of Norwich and Norfolk Branch and also the 10th anniversary of Norfolk Nips, our regular newsletter. A glass was also made for the Branch's 25th Anniversary. There have also been a few limited edition mugs produced which have mainly been sold to staff, and recently a very small number of 1/3 pint glasses.

I am often asked which is my favourite glass. Well I liked 1997 for using a septagon, I think 1996 sums up the festival, but I think I plump for 1995, which looks good, and I remember how it evolved with little touches to the original design based on a traditional pub hanging sign. The ironwork at the top changed to a CAMRA Logo, the date in the corners was I recall a last minute change.

Norwich & Norfolk CAMRA Branch Charity 2011

Our Branch Charity for 2011 is

Priscilla Bacon Lodge

This organisation's objective is to provide inpatient palliative care and support to those with life limiting illnesses and their relatives and carers. More details can be found in a display in Blackfriars Hall.

Your donation of unused tokens or donation for the programme will go 100% to this charity's funds. Please play your part. You will find collecting boxes throughout the halls, and a large box on the glasses stall. All tokens placed into these boxes will be converted into 100% of their cash value.

Last year's Branch Charity Norwich Door To Door. received a cheque for over £2000 from your token donations.

This was in addition to several thousand pounds raised from the charity's own collection boxes. They have asked us to thank you for your generosity.



When selecting a charity for the year the Branch looks for a local charity where our contribution can make a significant difference. We often favour those who rely upon local volunteers but which find fund raising difficult. We do ask that you have a significant presence during the beer festival.





Priscilla Bacon Lodge



Priscilla Bacon Lodge has been providing inpatient palliative care for more than 25 years. We provide specialist advice and treatments for people with life-limiting illnesses and support patients, their relatives and carers.

Some people think that palliative care is for someone who is dying, but it is much more than that. It is about maintaining quality of life, independence and control, and being able to make choices.

Services we offer include:

- Rehabilitation
- Emotional support
- Chaplaincy
- Community services
- Social workers
- Managing symptoms
- Pain relief
- Emotional support
- Physiotherapy
- Complimentary therapies

To donate to NCH&C Priscilla Bacon Lodge charitable fund, please visit:
www.virginmoneygiving.com/charities/PriscillaBaconLodge

'Priscilla Bacon Lodge is not the end of the road. It's just one place in a long journey...'

Colin Byrne, Hevingham

'It's not just a place to die. I've been in and out of PBL three times...'

Mike Reeve, Sprowston

'It's such a marvellous place to be. We are so lucky to have a place like PBL...'

Val Ramsbottom, Taverham

CIDER LIST 2011

Cider is fermented apple juice. Perry is fermented pear juice. Pider is a mix of the two. That is the basic facts of the beverage. However there are all manner of variations once you get beyond the above three statements. What you will drink at this festival is traditional cider. The juice has been left to ferment using the naturally occurring yeasts present after the fruit has been crushed. Possibly sugar or honey may have been added when fermentation has ended to give a degree of sweetness but in essence it is a natural product.

As such the first sup can be a shock to the beginner. The flavours are varied, complex, and take no prisoners. Any effervescence and condition is entirely natural. The beauty is that each tub will be different even though they come from the same fermentation. The cider maker who knows his craft will, after pressing and racking, allow nature to take its course with the minimum of interference.

Using the Old Norfolk Cider Scale we can only give a rough guide as to the cider you will taste. Utilising our years of experience we have sampled each of the ciders on sale, discussed out tastings, and eventually reached a gentleman's agreement on the rating. Each of us has a different taste profile and we keep ours honed to perfection through constant testing. You too can do the same by ordering real cider whenever it is on offer in the pub.

Our staff will be happy to answer questions and discuss anything to do with cider and cider making. We even have views on the current crop of ersatz liquids doing the rounds in pubs, clubs and supermarkets near you. Pear cider indeed!!! We will all be drinking Babycham next. Incidentally did you know there is a campaign to save Babycham? Visit <http://www.savebabycham.com> and join.

There is a strong and growing cider making industry throughout the British Isles and all I ask is that you support it in the best way possible. Keep supping at every opportunity!

Alan Edwards

REAL CIDER



SOLD HERE



AMPLEFORTH ABBEY

Ampleforth, Yorkshire

Cider

Made by monks at the abbey. It is the largest Benedictine community in Britain.

APPLE COTTAGE

Baldock, Hertfordshire

Bishop of Lincoln & Rumble (Rum Cask)

New to Norwich, Paul & Gayle Edwards started small, but are growing in both volume and popularity. They are starting to win awards.

BORDER ORCHARDS

Ross on Wye, Herefordshire

Foxwhelp (SV)

A new one for Norwich. Any info welcome!

BRIMBLECOMBE

Dunsford, Devon

Straw Pressed

From the Teign Valley on the east side of Dartmoor. All ciders are straw pressed.

BUFFOON

Canwedon, Essex

Ribcracker

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

Don't forget to vote for the Beer, Bottled Beer and Cider of the Festival. Form at back of Programme

Ye Norfolk Cider Scale

- 1 ABSOLUTELY SWEET
 - 2 VERY SWEET
 - 3 SWEET
 - 4 SWEET WITH A HINT OF MEDIUM
 - 5 MEDIUM SWEET
 - 6 MEDIUM WITH A HINT OF SWEET
 - 7 MEDIUM
 - 8 MEDIUM WITH A HINT OF DRY
 - 9 MEDIUM DRY
 - 10 DRY WITH A HINT OF MEDIUM
 - 11 DRY
 - 12 VERY DRY
 - 13 ABSOLUTELY DRY
-

BURNARD

Banham, Norfolk

Oakie Dokie, Old Hardy

Ryan Burnard makes his cider in deepest South Norfolk.. His ciders and perry can usually be obtained in the Fat Cat Brewery Tap as well as the Fat Cat and in other selected outlets

CAM VALLEY ORCHARD

Meldreth, Cambridgeshire

blend

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.

CARTERS

Boxted, Essex

Gala (SV)

A working vineyard with shop and tours. Carter's Vinyards also produce a large range of English wines.

CASSELS

Great Shelford, Cambridgeshire

Sweet Stock

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

CASTLING HEATH

Boxford, Suffolk

Organic Original (Rum Cask), Organic New Crop (Whisky Cask)

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

CROMWELL

Hemmingford, Huntingdonshire

Olivers Sweetheart cider, Sweet William perry

Prizewinner at the Cambridge Beer Festival in 2009 & 2010

CRONES

Kenninghall, Norfolk

Owld Norfolk cider, Norfolk 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.

CROSSMAN

HEWISH, Somerset

Home Orchard Special

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

DELVIN END

Sible Hedingham, Essex

Pheasant Plucker

Dawn & Adam Leworthy have been making cider since 2004, and have just moved their production in to a new barn.

DOUBLE VISION

Boughton Monchelsea, Kent

Perry

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

EAST NORFOLK CIDER

Martham, Norfolk

blended cider

New to both commercial cider making and the beer festival.

EVERSHED

Odell, Bedfordshire

Cider

Elisabeth Evershed is new to cider making, making small batches of cider and perry from whatever apples and pears she can get hold of.

GLEBE FARM

Kings Ripton, Cambridgeshire

Side-R

Made entirely from apples grown within Cambridgeshire. The farm has been run by the Rayner Family since 1970.

GREENWOODS

Carlton Rode, Norfolk

Orchard Medium

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.

HARTLAND

Tirley, Gloucestershire

Perry

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

HECK'S

Street, Somerset

blended cider

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

HEREWARD

Ely, Cambridgeshire

Cambridgeshire Cider, perry

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

Early Night

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

MAD HATTERS

Stockport,

Rum Cask

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

MAY'S

Kynaston, Herefordshire

Traditional

Made from a mixture of Dabinet and Yarlington Mill apples.

MILLWHITE

Boxmore, Hertfordshire

Scrumpy, Rum Cask, Whisky Cask

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

MOORE

Upton St Leonard, Gloucestershire

Pider

Apparently only produces perry. No other details known. Any information welcome.

*Don't forget to vote for the Beer, Bottled Beer and Cider of the Festival.
Form at back of Programme*



Makers of a range of award-winning organic ciders, including: User Friendly, Original, Ould Norfolk (East Anglia's best cider 2011), Special Reserve and our Rum Cask.

Also Norfolk Perry (subject to availability) And 'Cider Nouveau' when the season allows

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Live Music, Friday & Saturday
Large garden overlooking the
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Mon - Thurs 12-11
Fri & Sat 12-12 • Sunday 12-11

MOORLANDS FARM

North Newbald, East Yorkshire

blend

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

NEW FOREST

Burley, Hampshire

Kingston Black (SV)

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

NEWTON

Leominster, Herefordshire

Blended cider

Organic cider first made in 2000

NORFOLK CIDER COMPANY

Hoveton, Norfolk

Norfolk Dry

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

OLIVER

Ocle Pychard, Herefordshire

single variety

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

New This Year

We are asking you to nominate

Norfolk Cider Pub of the Year

Further information and forms are available at the Cider Bar in St Andrews Hall.

PAGLESHAM PUNCH

Canewdon, Essex

Cider

Gary Ross and Tony Legget have been making cider for a couple of years now, but only make a small amount.

PICKLED PIG

Streatham, Cambridgeshire

Porkers' Snout, Rum Cask, New Season Porker

An award winning East Anglian producer using locally sourced apples.

PURE NORTH CIDER

Holmfirth, Yorkshire

Valley Gold

Rob North is an organic producer and started 3 years ago with 15 trees.

REDDAWAY

Luton, Devon

Blended cider

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

ROSS ON WYE

Peterstowe, Herefordshire

Rum Cask perry

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

SAM'S

Winkleigh, Devon

Blended cider

Sam Inch started the business after the First World War. Bulmers took over the firm in the 1990's and eventually closed the site. Cidermaking returned when former Inch's cidemaker David Breidgeman bought part of the site.

SHEPPY

Taunton , Somerset

Blended cider

The Sheppey family have farmed Three Bridges Farm since 1917. Many single varieties and blends are on offer at the farm.

SPRINGHERNE

Ross on Wye , Herefordshire

Perry

Another first for Norwich. Information much appreciated.

STOCKMOOR

Stockmoor , Somerset

White Norman (SV), perry

We are not even sure we have the location correct!, but real perry is difficult to source.

UDDERS ORCHARD

Huddersfield , Yorkshire

Blended cider

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

WHIN HILL

Wells , Norfolk

Medium blend, Major (SV), 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

WILKINS

Mudgley , Somerset

Blended cider

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

A warm welcome from Ben and Becky awaits you at

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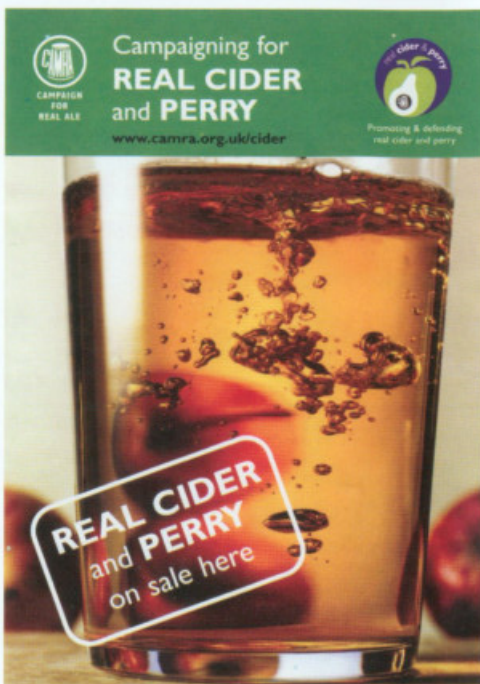
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10mins WALK FROM THE BEER FESTIVAL

individualpubs.co.uk/whitelion - [facebook.com/whitelionnorwich](https://www.facebook.com/whitelionnorwich)



Where Can I find Real Cider?



An increasing number of pubs are stocking at least one real cider all the time. CAMRA is publishing on its website those it knows of. Listed below are the pubs our Cider Representative believes to be selling the “real stuff” in Norfolk. Below you will see the current list for Norfolk, but check CAMRA’s website for updated details.

Norfolk Cider Pubs

Champion, 101 Chaplefield Road, Norwich, NR2 1SE
Coach and Horses, 82 Thorpe Road, Norwich, NR1 1BA
Cottage, 9 Silver Road, Norwich, NR3 4TB,
Duke of Wellington, 91-93 Waterloo Road, Norwich, NR3 1EG
Fat Cat Brewery Tap, 98-100 Lawson Road, Norwich, NR3 4LF,
Fishermans Return, The Lane, Winterton on Sea, Norfolk, NR29 4BN,
Glasshouse, 11-13 Wensum Street, Norwich, NR3 1LA,
King’s Head, 42 Magdalen Street, Norwich, NR3 1JE
Lattice House, Chapel Street, King’s Lynn, Norfolk, PE30 1EG,
Live & Let Live, 18 Windsor Road, Kings Lynn, Norfolk, PE30 5PL,
Lord Rosebery, 94 Rosebery Road, Norwich, NR3 3AB,
Plough, 58 St Benedicts, Norwich, NR2 4AR,
Railway Arms, Downham Market Station, Downham Market, PE38 9EN
Ribs of Beef, 24 Wensum Street, Norwich, NR3 1HY
Take 5, 17 Tombland, Norwich, NR31HF,
Trafford Arms, 61 Grove Road, Norwich, NR1 3RL,
Whiffler, Boundary Road, Hellesdon, Norwich, NR6 5JB
White Hart, Bridge Street, Downham Market, PE38 9DH,
White Lion, 73 Oak Street, Norwich, NR3 3AQ,

*Pubs in **BOLD** have supported the Beer Festival by advertising in this programme*

This list is those pubs we know to sell real cider, others we do not know of. Believed correct at the time of writing, if you know of a pub that should be included please contact us, or let us know if a pub stops selling real cider.

NORFOLK NIPS & CASK FORCE

Norfolk NIPs and Cask Force – The Newsletter of the two CAMRA Branches representing Norfolk.

Described by current Norfolk NIPS Editor, Mike Baldwin as “Possibly the best free read in Norfolk”, the magazine goes from strength to strength.

With a circulation of 12,000 copies, it is

the second largest in the UK, delivered to pubs, clubs and breweries throughout the county by a willing band of unpaid volunteers.

An eclectic mix of new and regular contributors ensures that the quarterly publication is informative, entertaining and as up to date as it can be.

Joint Editors Mike and Chris (Stig) Lucas make sure that the interests of both Norwich & Norfolk and the West Norfolk Branches are represented. The Winter Edition is now produced by The West Norfolk Branch. Mike admits that Stig “does Christmas” with more flavour and style – and gives the Norwich Branch the chance to recover from the Beer Festival!

The Norwich Branch Newsletter started in 1972 under the acronym RAINBOW (remember what that stood for?) before becoming Norfolk NIPS in Spring 1982. Cask Force started in 1990 before merging with Norfolk NIPS in Spring 2009.

That means that Norfolk NIPS is celebrating its 30th Birthday next year, so some celebrations are in order.

New features have been introduced over the past year, including “The Whiteboard” a double page spread which has all the important stuff, events, dates, etc. in one place.

The page content has been increased to a regular 72 pages – and we still can't fit everything in! We will, however, stick to the popular A5 portrait format, much easier to read and slip into the pocket.

There are some exciting times ahead for the magazine, which the Editorial team hope will continue to inform, entertain and delight you, the readers.

Copies of the latest edition should be available throughout the week, and the Products Stand may have some recent Back Issues.

Please let us have your opinions and any ideas and suggestions that you may have for Norfolk NIPS and Cask Force, and if you are inspired, why not pen an article or write to the Editors. Photographs are always welcome.

We would love to hear from you!

Norfolk NIPS and Cask Force
norfolkknips@yahoo.co.uk



Also inside:

NORWICH IS THE CITY OF REAL ALE • PUB NEWS • POST ITS
34TH NORWICH BEER FESTIVAL • ANIMAL CRACKERS • CAMRA NEWS
CIDER AND PERRY IN NORFOLK • THE FISHERMANS RETURN

Newsletter of the Norfolk Branches of the Campaign for Real Ale



Day by Day Entertainment

Monday 24th

Evening – Dereham Band

Tuesday 25th

Lunchtime – Minstrel's Gallery

Evening – Music-free evening

Wednesday 26th

Lunchtime – Tommy Thomas

Evening – Early: Hayley Moyses and
The Bluegrass Forum;
later: Cawston Band

Thursday 27th

Lunchtime – Gallery String Quartet

Evening – Early: Crumbs For

Comfort;

later: Taverham Band

Friday 28th

Lunchtime – Dave Thomas (blues)

Evening – Early: Stone Cold Sober;
later: Norfolk Wherry Brass

Saturday 29th

Lunchtime – Norwich Ukulele Society;
Sheringham Shantymen

Evening – Early: The Harvs;
later: Cawston Band

Beer Festival Bands 2011 Your A-Z Guide

(Actually C –T but it doesn't sound as good)

Cawston Brass Band

Wed & Sat (Evenings)

Cawston Band was founded in 1886; unsurprisingly in a pub, the Bell Inn at Cawston village. Contesting has always been an important part of band life and in those early days the band won 176 prizes in 11 years – at one point they garnered 14 prizes in 4 days! These days the band competes three times a year and is graded nationally as First Section. It is also currently the East Anglian Brass Band Associations champion band! The rest of the year is just as busy as they are available to play weddings, concerts, specials like the annual 'Proms on the Pitch, themed events and a certain CAMRA beer festival. The band receives no regular sponsorship and is a registered charity.

www.cawstonband.co.uk

Crumbs 4 Comfort

Thursday Evening (Early)

To quote Grapevine magazine: 'East Anglia oozes from Crumbs for Comfort. Cut them and they'll bleed North Sea; squeeze them and the sweet smell of tilled earth fill the air. In the same way as the tunes of Seth Lakeman and Show of Hands summon up the West Country the song-writing of

Mike Capocci 1929-2011

The entertainment guide for the 34th Norwich Beer Festival this year is sadly missing an entry for someone who was described in previous beer festival programmes as "*an almost permanent fixture*" at the event. Mike Capocci, Norwich's Jazz King, started playing jazz from the age of twelve and in his long career played with some of the cream of the British scene. He was instrumental in establishing and supporting local jazz clubs in Norfolk, latterly at the Rackheath Green Man, and his group were a class act attracting fans from far and wide. Mike was a purveyor of laid back lunchtime sounds at the festival and we salute a versatile and accomplished all round jazz pianist whose absence this year will be noted. Please raise at least one drink during the festival this year to his memory.

The Whalebone Freehouse

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Ben & Alex bids East Anglia to tune. But this is no exercise in nostalgia; the history and heritage only inform these musicians whose modern indie-folk-rock sound may put you in mind of Munford & Sons whilst leaving you in no doubt they can cut their own furrow'

www.crumbsforcomfort.com

Dereham Band

Monday Evening

Playing on the opening night, and their second appearance at the N&N CAMRA Beer Festival, the Dereham Band was founded 75 years ago as 'The Dereham British Legion Band' The band developed a flourishing youth section in the seventies and eighties, which developed into a thriving youth band, this in turn, prepared many of the current

www.thewillowhouse.co.uk

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serving members for life in the senior band. These days the main musical efforts are centred on their extensive concert engagement diary. Two larger scale concerts are held at Christmas and in the spring for the benefit of band funds. During all its seventy-five years the Band has remained self financing via member subscriptions, donations and engagements. Every year they carry out carol playing to raise money for their annual nominated local charity. This happens at evenings and weekends outside shops and supermarkets in the town. The band is pleased to contribute over a thousand pound per year to such charities as the "Macmillan Cancer Charity" and the "East Anglian Air Ambulance".

www.dereham-band.co.uk

Gallery Quartet.

Thursday (Lunch)

With new format for this year festival; Gallery String Quartet have morphed into a piano and string quartet. In string quartet mode they first played to the festival in 2000 and received such a warm reception we kept asking them back but this year changes are being rung. One thing has not changed however they are still masterful interpreters of fine classical music. Enjoy. www.galleryquartet.co.uk

The Harv's

Sat Evening (Early)

No real introduction is needed to Ian & Liam (Pere et fils) who together comprise Saturday night'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

Hayley Moyses Bluegrass Forum

Wed Evening (Early)

This is an innovative four-piece of Norfolk musicians playing a wide spectrum of material from old pop classics to songs plucked from contemporary charts mixed

with classic bluegrass breakdowns. With an easy professional musical style they seem to straddle several different genres with three part harmonies, guitar, fiddle, dobro, banjos, mandolin & double bass and they released their first cd, 'From Norfolk to Nashville, in Nov '09. www.bluegrassforum.co.uk

Minstrels Gallery

Tuesday (Lunch)

With a time frame stretching from the end of the 11th century to the English Civil War (pay attention at the back I will be asking questions later) the band was established to bring early music to a new, and not normally classical concert going, audience. They play with a rhythmic vivacity and smooth melody creating a tapestry of sound evoking long-gone eras. This is a living history from songs & ballads, madrigals & lute songs, and more instruments than you can shake a weasel at!

www.minstralsgallery.com

Norfolk Wherry Brass

Friday Evening (Late)

The Band was formed early in 2004 by a group of amateur and professional musicians from across Norfolk & Suffolk, to make great music and to enjoy a new experience in 'banding' in East Anglia. In its first year the band won a series of concert prizes, performed some prestigious concerts and raised substantial amounts for charity. 2005 saw them promoted to the local championship section. A warm welcome back for this, their fifth year at the Festival.

www.norfolkwherrybrass

Norwich Ukulele Society

Saturday (Lunch)

Sharing the Saturday lunch slot with regular performers The Sheringham Shantymen the NUS are playing their second N & N CAMRA Festival. There is an instrument, which has, in the very recent past, gone from being, in this country anyway, a half forgotten 1940's joke played by brylcremed lamppost leaners' to a popular, character-full, addition to the music scene. Nationally the uber-cool Ukulele Orchestra of GB has been raising the profile of the instrument and many junior schools have been promoting the uke as a less painful (to

listeners) alternative to the recorder! O, and I nearly forgot; they all say it is great fun!
norwichukelelesociety@gmail.com

Sheringham Shantymen

Saturday (Lunch)

The Sheringham Shantymen are immensely proud to wear the RNLI badge on their uniforms, the only organisation, other than the Institutes' own branches that is allowed to do so. They support the RNLI in a myriad of ways donating a significant percentage of their yearly fundraising income directly as well as supporting & performing at lifeboat stations around the UK and Ireland.

Apart from this home ground the Shantymen have performed around mainland Europe and North America contributing to their 1000 performances since 1990, not to mention recording three videos and five CD's. www.shantymen.com

Stone Cold Sober

Friday Evening (Early)

Stone Cold are one of the tightest & brightest classic rock covers bands to come out of Norwich in a long while. They deliver the big sound of some

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CAMRA
Good Beer
Guide Listed



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

www.myspace.com/stonecoldsobermusic

Taverham Band

Thursday Evening (Late)

A welcome return for the Taverham Band. Formed in 1974, with second hand instruments from the then recently folded Stibbard Band, the rather tired brass-work was replaced firstly with a piece by piece self-funded operation and completely, in the '90's, with the assistance of a National Lottery grant. With support from sponsorship and performance fees the band has also been able to raise considerable funds for national and local charities including Cancer Research UK and the EAA Ambulance. Specialising in concert work and with a healthy junior section the band uses the full range of the latest music available to appeal to audiences in the 21st century.

www.taverhamband.org/

Dave Thomas

Friday (Lunch)

Dave's musical career started early – singing in the local Welsh Baptist Chapel and learning harmonica at the age of seven so, no great surprise, that by the age of twelve he was hooked on the blues and joined his first band, Skid Row, the same year. By eighteen he had been recruited to join Blond on Blond as lead singer just missing out on their slot at the 1969 Isle of Wight festival a fact that he regrets to this day! If you want to know the rest of a very interesting story check out his web site for the full unexpurgated details. This is traditional blues with feeling; Dave Thomas on guitar and James Goodwin on keyboards'

www.thedavethomasband.co.uk

Tommy Thomas

Wednesday (Lunch)

The Tommy Thomas Organisation features a wealth of jazz experience from early standards to the 1960's sung by TT at the Hammond organ. The engine room is supplied by Jeff Gordon on drums, Bob Dore on bass and, on lead guitar, Lee Vasey.

www.tommythomas.co.uk

Stage Sound

Can't hear my monitor & Co.

A Message from the Balloon Platoon:

Hello, Norwich!!

Once again, from wednesday evening until the end of the festival, we'll be patrolling the halls and cloisters on a mission to create bespoke wacky balloon hats, bracelets and glass-adornments for you upon request. Keep an eye open for our well-known turquoise t-shirts.. There will be plenty of "post that photo on facebook now..!" moments I promise!!



Over the years, we've become a kind of tradition or custom at selected camra festivals, where we throw ourselves at the mercy of the discerning drinking public [and you guys..] Trusting you to show your customary generosity.

Just like all the other camra members who volunteer to make this festival happen, we have created space in our diaries to come and play!! Please note: we accept only basic expenses and volunteer perks *hic* from CAMRA. We are not charging the festival organisers a fee for our unique walkabout entertainment.

Whether you choose to have a balloon creation or not.. We hope that we are able to add some festive to the ale and that you enjoy our antics!!

Best wishes, frogs, toads and fishes!

Grommet ~The Balloon Wyzzyrd

~ Performance character and latex twiddologist of some repute ~

Dm trinder ba(hons) ;ity [iyb map] T/as "antics!"

Mail@balloonwiz.Co.Uk

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The World in a Glass

- A Matter of Style

Beer is undoubtedly the oldest alcoholic beverage in the world, having been around for at least 6000 years. During that time it has developed into a multitude of diverse styles, some of which many drinkers would barely recognise as beer at all. All of these different types of beer may be grouped into just 3 categories, according to how they are brewed; ales, lagers and Spontaneous Fermentation. 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 usually 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 style from Northern Germany. Of low gravity, with characteristically refreshing lactic sourness, sometimes served with a dash of raspberry or woodruff syrup.

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 a USA microbrewery such as 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 usually 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. The style developed in London, but is also popular in the Baltic States.

Saison

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

Scotch Ale

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



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www.fatcatpub.co.uk



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 or Flying Dog Gonzo.

Strong Golden Ale

Pale golden Belgian ales of around 9% with strong fresh hop aroma, often with a demonic name. Duvel 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 amber 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. Chimay are perhaps the most commercial of the Belgian Trappist breweries and their beers are often seen in the UK. They have also started brewing for the Mont des Cats monastery in France. Westvleteren are the smallest and most secretive with their beers only available at the monastery and its In de Vrede café. Koningshoeven are the only Dutch Trappist brewery and produce beer in a wide range of 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 lagers usually over 6% ABV which may be pale, amber or dark. Even stronger versions may be termed double or 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.

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.

Faro

Lambic sweetened with candy sugar to spark refermentation and give a refreshing balance of sweet & sour flavours.

Frambozen/Framboise

From a lambic base with added raspberries, sometimes sweetened

Pêche

Use of peaches gives a sweet, fruity blend.



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Food served Monday to Friday
12.00 to 3pm and 5.30 to 10.00pm,
and on Saturday from 12.00 to 10.00pm
"A little piece of Belgium here in Norwich"



BOTTLED BEER LISTINGS

AUSTRALIA

Coopers

Sparkling Ale

5.8 %abv - 37.5cl

Spritzzy golden ale balancing fruity malt with lasting hops

Little Creatures

Little Creatures Pale Ale

5.2 %abv - 37.5cl

Hop-laden golden ale with loads of character. A gem from down under

BELGIUM

Abbaye des Rocs

Abbaye des Rocs

9.0 %abv - 33cl

Deep amber brew balancing dryish malt, spice and hops

Altitude 6

6.0 %abv - 33cl

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

Blanche des Honnelles

6.0 %abv - 33cl

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

Montagnarde

9.0 %abv - 33cl

Luscious Wallonian spiced amber triple

Spéciale Noel

9.0 %abv - 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 - 33cl

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

Achel Bruin

8.0 %abv - 33cl

Firm, balanced Trappist brown of distinction

Achouffe

Tripel

9.0 %abv - 75cl

Straw gold & ultra-hoppy in the modern US style. Classy with a massive hop punch

La Chouffe

8.0 %abv - 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 - 33cl

Strong dark ale from well respected village brewery in the Ardennes

Anker

Gouden Carolus Classic

8.5 %abv - 33cl

Full sweet and port-like chestnut-coloured ale with warming raisin finish

Boon

Faro Boon

5.0 %abv - 25cl

A refreshing blend of old lambic, young "meerts" beer and a dose of brown candy sugar giving a sprizy sweetness

Geuze Mariage Parfait

8.0 %abv - 37.5cl

Smooth dry oud gueuze which is a very good introduction to the style, traditional without being too sour

Kriek Boon

5.0 %abv - ½ pint

Lambic based cherry beer lightly sweetened to enhance strong fruit flavours

Bosteels

Tripel Karmeliet

8.0 %abv - 33cl/½ pint

Spritzzy 3 grain triple which develops distinctly pleasant apricot notes

Cantillon

Gueuze Lambic

5.0 %abv - 37.5cl

Dry, slightly bitter traditional gueuze with delicate lemon juice character

Rosé de Gambrinus

5.0 %abv - 37.5cl

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

NOTE: NO BOTTLES MAY BE TAKEN FROM THE BOTTLED BEER BAR

SEE BAR RULES FOR MORE DETAILS.

Chimay

Chimay Triple

8.0 %abv - ½ pint

Golden Trappist tripel. Initial candy notes lead to final bitterness

De Koninck

De Koninck

5.0 %abv - ½ pint

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

De Ranke

Guldenburg

8.5 %abv - 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 - 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 - 33cl/½ pint

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

Dolle Brouwers

Arabier

8.0 %abv - 33cl

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

Dulle Teve

10.0 %abv - 33cl/½ pint

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

Oerbier

9.0 %abv - 33cl

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

Special Extra Export Stout

9.0 %abv - 33cl

Even the rich rum molasses nose does not prepare you for the onslaught of Java coffee & more molasses on the palate. A dark taste sensation

Dubuisson

Bush Pêche Mel

8.5 %abv - 33cl

Strong peach aroma & flavour but dry and very robust.

the PLAYHOUSE Bar



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Dupont

Bons Voeux

9.5 %abv - ½ pint

With the best wishes of the brewery. Powerful golden seasonal brew with characteristic strong hopping & dry but fulsome malt

Moinette Blonde

8.5 %abv - 33cl

Well rounded and tasty with a characterful hop finish

Monk's Stout

5.2 %abv - 33cl

Flavoursome stout that balances dry roasty malt with fruitiness and a touch of blackcurrant flavours from the hops. Made to a revived 1950s recipe

Saison Dupont

6.5 %abv - ½ pint

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

Ecaussinnes

Cookie Beer

8.0 %abv - 33cl

Sweet Speculoos biscuit flavours with a touch of ginger and a predominating full maltiness

Glazen Toren

Canaster Winterscotch

8.7 %abv - 75cl

Rich warmer for long winter evenings with butterscotch muscovado sugar & vine fruit flavours & aromas

Jan de Lichte

7.0 %abv - 75cl

All the usual Belgian wheat beer flavours of grain coriander & Curacao orange but concentrated & intensified

Ondineke

8.5 %abv - 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 - 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 - 33cl

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

Straffe Hendrik Quadrupel

11.0 %abv - 33cl

Rich dark & sweet warmer with a slightly nutty finish

Straffe Hendrik Tripel

9.0 %abv - 33cl

Starts soft & sweet with pronounced pear-drop notes but with a lingering hop finish

Hanssens

Oude Kriek

6.0 %abv - 37.5cl

Cherry fruit and lambic sourness that dry with age

Jandrain-Jandrenouille

IV Saison

6.0 %abv - 75cl

Enticing green hop aroma continues on the palate in this elegant cross between a classic saison & an IPA

V Cense

7.0 %abv - 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 - ½ pint

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

Kerkomse Tripel

9.0 %abv - ½ pint

Full, rich well hopped golden nectar

Lefèbvre

Barbar

8.0 %abv - 33cl

Honeyed strong pale

Blanche de Bruxelles

4.5 %abv - 33cl

Sweet cloudy wheat beer with orange peel and coriander spicing

Liefmans

Kriek

6.0 %abv - 37.5cl

Fruity sourness from aged brown ale base

Lindemans

Pecheresse

2.5 %abv - 25cl

Fresh & fruity with a hint of lambic sourness to back the peach sweetness

Malheur

Malheur 6

6.0 %abv - ½ pint

Hazy blond with strong hop presence giving greater character than its strength implies

Orval

Orval

6.2 %abv - 33cl

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

Proef

Reinaert

7.0 %abv - 33cl

Malty amber pale ale with some sweetness & hop bitterness at the end

Reinaert Grand Cru

9.5 %abv - 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 - 33cl

Stylish pure malt recipe golden triple that balances good hops with an almost honeyed sweetness

Rochefort

Rochefort 10

11.3 %abv - 33cl

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

Rochefort 6

7.5 %abv - 33cl

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

Rochefort 8

9.2 %abv - 33cl

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

Rodenbach

Rodenbach Grand Cru

6.0 %abv - 33cl

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

Senne

Taras Boulba

4.5 %abv - 33cl

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

Zinne Bir

5.5 %abv - 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 - ½ pint

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

Smisje

Guido

8.0 %abv - 33cl

Interesting dubbel sweetened with raisins & honey

Smisje Kerst

11.0 %abv - 33cl

Delicately speckled malty Christmas beer with rich aroma and equally rich finish. Sweeter on draught than in the bottle

Smiske

7.0 %abv - 33cl

Earthy hop flavours balance malt fruitiness from the house yeast

St Bernardus

Abt 12

10.0 %abv - 33cl

Luscious, dark barley wine packed with rich fruit flavours

Tripel

7.5 %abv - 33cl

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

Witbier

5.5 %abv - 33cl

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

Struise

Pannepot

10.0 %abv - 33cl

Rich sweet & spicy molasses flavours which linger warmingly

Tsjeeses

10.0 %abv - 33cl

Golden amber with full on spice aroma & rich sweet fruity golden syrup flavours

Ter Dolen

Ter Dolen Blond

6.1 %abv - ½ pint

Smooth but bitter stylish blonde

Ter Dolen Kriek

4.5 %abv - ½ pint

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

Ter Dolen Tripel

8.1 %abv - ½ pint

Fulsome bittersweet & fruity with generous hopping

Timmermans

Timmermans Peche

4.0 %abv - ½ pint

Sweet and peachy

Timmermans Strawberry

4.0 %abv - ½ pint

Sweetened to bring out fruit rather than lambic character

Urthel

Urthel Saisonnière

6.0 %abv - ½ pint

Sweetish saison style with very floral hopping but refreshing finish

Van Eecke

Kapittel Abt

10.0 %abv - 33cl

Flavour packed strong golden triple

Kapittel Blonde

6.2 %abv - 33cl

Rounded, easy drinking blonde with some sweetness

Kapittel Pater

6.5 %abv - 33cl

Refreshing brown ale

Poperings Hommelbier

7.5 %abv - 33cl

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

Watou Wit Bier

5.0 %abv - ½ pint

Dry but refreshing cloudy wheat beer with distinct citrus peel notes

Van Steenberghe

Bruegel

5.2 %abv - 33cl

Characterful amber with fruity malt and herbal citric hopping

Brussels Framboos

3.8 %abv - ½ pint

Thirst quenching intense raspberry fruitiness with good acidity to balance & not too sweet

Celis White

5.0 %abv - ½ pint

Recipe from the originator of the Belgian wheat beer revival, Piere Celis, founder of Hoegaarden. Characterful sweet refreshing wheat beer with lashings of orange peel & coriander

Gulden Draak

10.5 %abv - ½ pint

Deep, dark and potent with herbal hops

Klokke Roeland

11.0 %abv - 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

Sparta Pils

4.8 %abv - ½ pint

Crisp & refreshing but malty unpasteurised golden lager with a dry finish & gentle hop bitterness

Verhaeghe

Duchesse de Bourgogne

6.2 %abv - 33cl/½ pint

Well-respected sweet and sour aged brown ale

Echte Kriek

6.8 %abv - 25cl/½ pint

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

Vichtenaar

5.1 %abv - 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 - ½ pint

Dry fruit flavours and gentle roastiness make this the classic dubbel

Westmalle Tripel

9.5 %abv - 33cl

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

CZECH REPUBLIC

Budějovický Budvar

Budweiser Budvar Dark

4.7 %abv - 50cl

Smooth but roasted dark lager with slight sweetness but dry finish

DENMARK

Mikkeller

1000 IBU Light

4.9 %abv - ½ pint

A contender for World's hoppiest beer with rich pine resin and citric aromas & intense long lasting hop bitterness

2011

8.0 %abv - ½ pint

Full bodied porter that presents roast coffee spice & chocolate flavours with balancing hops

Monk's Elixir

10.0 %abv - ½ pint

Inspired by the Trappist brews of Rochefort & Westvleteren displaying rich fruity malt with a hint of cocoa and subtle hops

Not Just Another Wit

7.6 %abv - ½ pint

In the Belgian style but concentrated with full bitter orange & coriander flavours reinforced by strong hopping

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FRANCE

St Sylvestre

Gavroche

8.5 %abv - 33cl

Stylish, tangy strong amber ale from one of the finest breweries in French Flanders

Trois Monts

8.5 %abv - 75cl

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

GERMANY

Andechs

Andechser Bergbock Hell

6.9 %abv - 50cl/½ pint

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 Doppelbock Dunkel

7.1 %abv - ½ pint

Monastic brew with blackcurrant jam & smooth malt flavours, rich but not overly sweet & surprisingly refreshing

Andechser Dunkel

4.9 %abv - 50cl

Aromas of treacle & fruit carry on the tongue but any sweetness is well balanced by controlled hopping

Andechser Dunkles Weissbier

5.5 %abv - ½ pint

Sweet caramel bananas cloves & bubblegum aromas and flavours

Andechser Hell

4.8 %abv - 50cl/½ pint

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

Andechser Spezial Hell

5.9 %abv - ½ pint

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

Andechser Weissbier Hell

5.5 %abv - 50cl/½ pint

Clove aromas with grain joining in the flavour

Berliner Kindl

Berliner Weiss

3.0 %abv - 33cl

Refreshing fruity sourness gives remarkably full flavour for this gravity

Göller

Göller Dunkel

5.2 %abv - 50cl

Treacly aroma & sweet malty flavours are offset by controlled roast coffee & hop bitterness

Göller Kellerbier

4.9 %abv - 50cl

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

Göller Original

4.9 %abv - 50cl

Quality Pils with a touch of malt sweetness supporting herbal hops

Göller Rauchbier

5.2 %abv - 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 - 50cl

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

Hasen-Bräu

Scheyern Kloster Doppelbock Dunkel

7.4 %abv - 50cl

Sweet & malty with hints of dried fruit and molasses

Scheyern Kloster Gold Hell

5.4 %abv - 50cl

Fresh hay meadow hopping & gentle honeyed malt make for a refreshing thirst quencher

Scheyern Kloster Weisse Hell

5.2 %abv - 50cl

Sweet fruity banana flavours with a dash of spicy hops to finish

Heller

Märzen

5.1 %abv - 50cl

Intense smokiness from malt kilned over smouldering beechwood

Aecht Schlenkerla Rauchbier Weizen

5.2 %abv - 50cl

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

Schneider

Aventinus

8.2 %abv - 50cl

Strong fruity malt flavour marks this original dark weizenbock

St Georgen Bräu

St Georgen Helles

4.6 %abv - 50cl

Grassy hops, soft malt & a bitter finish

St Georgen Kellerbier

4.9 %abv - 50cl

Chestnut coloured, well attenuated fruity malt, rounded hops and gentle carbonation from bottle conditioning.

St Georgen Pils

4.9 %abv - 50cl

Pale gold with dry lemony hops

Weltenburger

Kloster Asam-Bock

6.5 %abv - 50cl

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

IRELAND

Guinness

Extra Stout

8.0 %abv - 33cl

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

NETHERLANDS

Eem

Eem Bitter

6.8 %abv - 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 - 33cl

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

Klein Duimpje

Hillegomse Hangkous

8.5 %abv - 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 - 33cl

Unpretentious smooth Trappist blonde ale

UK

Brew Dog

5am Saint

5.0 %abv - 33cl

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

Punk IPA

6.0 %abv - 33cl

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

Melbourn Bros

Samuel Smith Organic Cherry

5.1 %abv - 35.5cl

Cherry fruit richness backed by marzipan

Samuel Smith Organic Raspberry

5.1 %abv - 35.5cl

Massive fresh fruit aroma & flavour without excessive sweetness

Samuel Smith Organic Strawberry

5.1 %abv - 35.5cl

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

St Austell

Proper Job

5.5 %abv - 50cl

Modern style IPA blending Cornish Maris Otter malt with citric American hops

White Shield

Worthington White Shield

5.6 %abv - 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 - 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

Flying Dog

Doggie Style Pale Ale

4.7 %abv - 37.5cl

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

Gonzo Imperial Porter

8.7 %abv - 35.5cl

Actually in the Imperial Stout style, aromatic rich & fruity with toasty liquorice flavours with a good hop bitterness

Old Scratch Amber Lager

5.5 %abv - 35.5cl

Fermented warmer than usual, bringing out a biscuity malt character

Snake Dog India Pale Ale

7.1 %abv - 35.5cl

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

Sierra Nevada

Bigfoot Ale

9.5 %abv - 35cl

Drinks like a cross between a barley wine & an IPA, big malt fruitiness but with powerful hop punch

Pale Ale

5.6 %abv - 35cl

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

Don't forget to vote for the Beer, Bottled Beer and Cider of the Festival. Form at back of Programme

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Social Secretary's Welcome

As Social Secretary for the Norwich and Norfolk branch of CAMRA my role involves organising campaign trips, brewery visits, branch meetings and other social events.

On the 1st Friday of every month, Adrian Hennessey organises visits to 5 pubs within Norwich (First Friday Five). Branch Meetings are held on the 3rd Tuesday of every month (excluding October) and I endeavour to spread these evenly between City and County pubs. On the last Friday of every month (excluding October and December) a Campaign Trip takes place where we visit 5 rural pubs promoting and drinking real ale.

This year we have had a number of additional meetings and trips. In June, our Summer Trip took us to North Norfolk visiting pubs in Weybourne, Binham, Wells, Stiffkey, Blakeney and Alby.



Below decks in the Albatros, in Wells, a bar in a Dutch Barge. Someone sampled the Dutch Breakfast.

Bottom Right: Red Lion Stiffkey



In September we enjoyed an afternoon of bowls at the Caxton Club in Beccles with Suffolk branch where following various recounts it was declared a draw and as holders Norfolk retained the Rowly Bowly Cup.

Earlier this month we enjoyed an Inter Branch Social with our friends from West Norfolk at the Whitwell & Reepham Railway Beer Festival.



The Social at Whitwell included a train ride.



Mouldons were most hospitable with the chance to sample three beers, more than once, just to make sure.



Inside Elgoods Brewhouse

In July I organised my first brewery visit to Mauldons and apparently everyone enjoyed an excellent trip (I was on holiday in Germany at the time – bad planning me thinks!!). Since then we have enjoyed visits to the Chalk Hill Brewery in August, Elgoods in September and



Our reliable transport from Smiths Coaches with Sam our Driver

have a trip to Adnams arranged in November.

I trust this gives you an insight to the sort of activities that as a branch we organise and it would be good to see you if you wish to join us on any forthcoming events. We normally hire a 26 seater coach for our trips outside Norwich and therefore to guarantee a place booking is absolutely essential.



Smallburgh Crown was a recent stop on our Monthly Campaign Trip



September's Branch Meeting was hosted by Humpty Dumpty Brewery, which provided another opportunity to check the beers were up to their usual high standard

To find out more about forthcoming events please refer to Norfolk Nips, our website or pop along to a branch meeting in the near future.

Once again, enjoy the festival and hope to see some of you on our social events over the coming months.

Michael Phillips

MEETINGS FOR NOVEMBER & DECEMBER 2011

- Friday 4th November 8pm
First Friday Five (starts Kings Head)
- Saturday, 5 November - all day
Treasure Hunt in Gt. Yarmouth
- Saturday 12th November
Visit to Adnams Brewery
- Tuesday, 15 November 20:00
Branch Meeting (Beehive, Norwich)
- Friday, 25 November 19:15
Campaign Coach Trip
- Friday 2nd December 8pm
First Friday Five (TBA)
- Friday 16th December
Christmas Crawl (TBA)
- Tuesday, 20 December, 8pm
Branch Meeting & Quiz
(Railway, N. Elmham)

Note: for most meetings held outside Norwich transport is available from Norwich. Updated details of meetings and pick up points for coaches see the website

www.norwichcamra.org.uk

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East Anglian



Brewing Beer

Traditional Beer is made from four primary ingredients. Barley, Water, Hops and Yeast.

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

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

MALTING

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

Brewing consists of three elements: Mashing, Boiling and Fermentation

MASHING

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

BOILING

The wort is boiled in a large boiler, called by the brewer a copper, from the metal it traditionally is made of. Hops are added to give beer bitterness and to enhance its preservative qualities. Boiling also destroys enzymes and proteins in the wort which would affect the final beer. After boiling the spent hops are filtered off and the resulting wort cooled and passed to fermentation

FERMENTATION

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

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

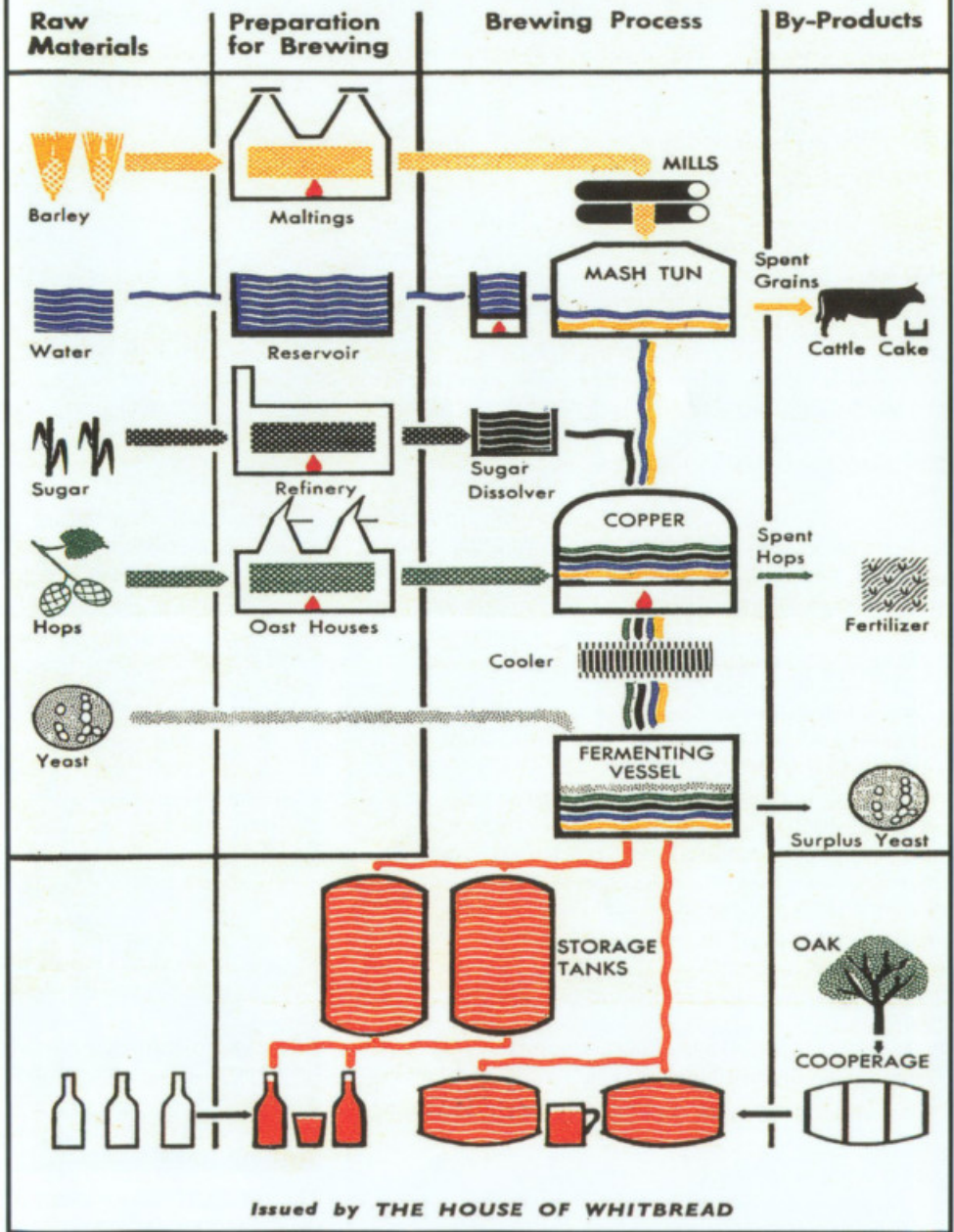
When the cask is filled finings are added. The yeast still in the beer continues to ferment, naturally conditioning the beer in the sealed cask with carbon dioxide. Hence the term cask conditioned. Finally as the yeast stops working the finings make it drop to the bottom of the cask to give a good clear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

In the case of keg beer after fermentation the beer is further processed, filtered, pasteurised, etc. to give it a long life. Unfortunately this processing often ruins the flavour and stops the development in cask of the complex flavours found in cask conditioned beers. It also enables the brewer to use poor quality ingredients, such as grains other than barley.

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

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

THE BREWING PROCESS



This diagram was produced by Whitbread, and probably dates from the 1950's or even earlier. Note the use wooden casks and bottles. No keg beer here.

Take care, Be Safe, Look after others

CAMRA supports responsible drinking. Clearly becoming drunk can be dangerous, not least from the greatly increased risk of accidents, and that some people are predisposed to violence when drunk.

Regularly becoming drunk has serious health risks. It is often not realised how fine the line is, especially for inexperienced drinkers, between being drunk and having alcoholic poisoning, which can kill.

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

CAMRA does not condone drinking and driving.

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

Calling all Young Members...

Were you at the Beer Festival last year? Did you have a good time? You are here again? If you answered "yes" to these questions, here is another one - "Where have you been?"

Nationally, CAMRA is trying to encourage Young Members (18 - 30's) to get more involved.

The Norwich and Norfolk Branch is helping the cause. At the last AGM, David (Pugs) Rackham was appointed as our Young Persons Rep and he wants to hear from you.

He has set up a page on Facebook.

The Branch has an extensive programme of events, but we realise that these are not to everyone's taste. David wants to know what you would like to see happening, what type of events you would be interested in - A Young Persons First Friday Five (no one over 30

allowed) or Introduction to Real Ale Tasting Sessions perhaps?

Let him know. Join the Facebook Group -

www.facebook.com/groups/141049285967022

or just search for "Norwich and Norfolk Young Members" and get involved.

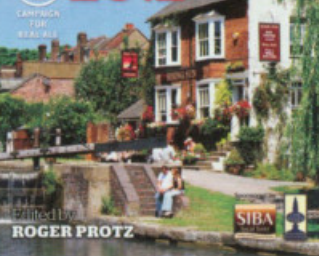
You know you will enjoy it!

UK's Best-Selling Beer & Pub Guide

CAMRA's **GOOD**

**BEER
GUIDE**

2012



The 2012 GBG is available on the CAMRA GOODS stand. There is a discount rate, and if you buy this way all profits go to help the campaign

A Campaign of Two Halves



Fair deal on beer tax

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Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

Postcode _____

Email address _____

Tel No(s) _____

Direct Debit Non DD

Single Membership £20 £22
(UK & EU)

Joint Membership £25 £27
(Partner at the same address)

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

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

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

12/10

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today - www.camra.org.uk/joinus



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

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

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To the Manager _____ Bank or Building Society

Address _____

Postcode _____

Name(s) of Account Holder _____

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Bank or Building Society Account Number _____

Reference _____

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

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

Membership Number _____

Name _____

Postcode _____

Instructions to your Bank or Building Society

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

Signature(s) _____

Date _____



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
 - If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

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

The Enditorial

Well the programme is full, so many beers to list, ciders too. Snippets on this and that, all going to help make a good read whilst supping ale. I like to include something on how beer is brewed traditionally, and this year I was able to scan in something new. Bits on our Charity this year, finding beers, as well as the traditional welcome to the event from the Branch Chairman and Festival Organiser. Even more on cider availability locally. Space is found for a membership form as well as the voting form for beers and ciders of the festival. An updated feature on Norwich Beer Festival Glasses for Collectors, with a new image of the set.

All this is possible because of the support from our advertisers, it pays for the printing of the programme so we can give it to you at no charge. As well as promoting their own enterprise advertisers are also showing their support for the work we do as volunteers over the years. I think it says something of these businesses that are willing to put something back into the campaign, a campaign that started 40 years ago because the very existence of real ale was threatened. I hope you will also give your support our advertisers. Next year it would be nice if a few more of the breweries and pubs, who benefit so much from the Festival and our Campaigning, would give something back.

This programme will be available to download from the Branch website, and we may even have a beer listing for your smartphone. But I suspect you prefer to have the paper version in your hand, it mops up small spillages, can be dropped several times without breaking, is easily annotated with a pen and of course is cheap to replace when "borrowed". In these days of facebook and tweets I still think it is better to go into a pub and talk to people face to face over a good pint, rather than send an IM to followers about the beer you have just sampled at home, alone.

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.

The flavour of Nelson's county



Order at woodfordes.co.uk or 01603 722218

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

Trafford Arms

19th Valentine Beer Festival
Mon 13th - Sun 19th February
Theme: Merrie Men

Raising money for Big C



Chris and Glynis invite you to the Trafford Arms
61 Grove Road, Norwich

01603 628466

www.traffordarms.co.uk