

Norfolk NIPS

& CASK FORCE

No.181

Summer 2017



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Magazine of the Norfolk Branches of the Campaign for Real Ale



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CAMRA Manifesto 2017

#pledgeforpubs

Beer, brewing and pubs support nearly 900,000 jobs in the UK, and contribute £23.1bn to the UK economy annually.

Pubs are a uniquely British institution which showcase our nation's brewing tradition and also provide essential community facilities for those that use them. Research from Oxford University found that people who regularly use a local pub have more friends, are happier and more trusting of others and feel more engaged with their communities.

Pledges:

CAMRA is asking General Election candidates to pledge their support for Britain's pub goers and beer drinkers by committing to do the following if elected:

- 1. Beer:** Celebrate and promote Britain's 1,540 breweries
- 2. Pubs:** Support action to help pubs thrive
- 3. Consumers:** Represent the interests of pub goers, beer and cider drinkers

Pulling together for pubs and clubs:

Pubs face a huge tax burden, including VAT, excise duties,

business rates, corporation tax and other pub-specific regulatory costs. In total £9.7bn in taxes are paid across the beer and pubs sector per year. Tax makes up around one third of the cost of a pint sold in a pub.

Pubs pay 2.8% of the total amount paid in business rates, but account for only 0.5% of total business turnover. The Pubs Business Rate Relief Scheme in England goes some way to alleviating the business rates burden on pubs. The Pubs Relief Scheme should be made permanent and extended to £5,000 per pub per year.

Britain's expected departure from the EU will present opportunities for the UK Government to re-balance the tax differential between the on-trade and the off-trade, and demonstrate support for the vast majority of consumers who drink responsibly and in social environments.

Consideration should be given to introducing a more favourable rate of VAT for on-trade alcohol and food service which will ease the tax burden specifically for on-trade licensed venues.

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TRAFFORD

10 ROLLING REAL ALES

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A lower rate of duty for draught beer sold in pubs should be introduced to alleviate disproportionate taxation and recognise the social benefits of alcohol being consumed in regulated, social environments.

In 2016 the Government introduced a Pubs Code and Adjudicator in England and Wales to govern the relationship between large pub companies and their licensees.

This followed many years of CAMRA's campaigning against the short term business practices of large pub companies which led to underinvestment in pubs, pub closures and high prices. The Pubs Code must remain in place, and support for licensees should be further improved. In addition the behaviour of the large pub companies should be kept under active review.

Pulling together to support beer and cider:

Three consecutive cuts in beer duty from 2013-

2015, followed by a freeze in 2016, gave the sector a huge boost. However the brewing sector and the jobs it supports are under pressure following the 2p a pint increase announced in the 2017 Spring Budget. In order to support the industry and protect consumers, there should be a beer duty freeze for the whole of the next Parliament. Support for small breweries has been critical to their success. The number of small brewers more than doubled in the last decade to 1,540. Britain's smallest breweries currently pay 50% less beer duty than large breweries in recognition of the higher costs associated with small scale production. Small Breweries' Relief should be retained and improved to address current disincentives to brewery growth and investment.

Current European restrictions on duty will be lifted, allowing the UK Government greater freedom to apply lower duty to lower strength beer. The UK Government should extend the current 50% duty reduction for beers at or below 2.8% abv

to all beers with an abv at or below 3.5%, a more realistic level which reflects the range of beers available in most pubs.

Cider makers who produce less than 7,000 litres a year are currently exempt from paying alcohol duty which enables small scale production to flourish. The existing duty exemption for small cider producers should be retained, alongside action to encourage growth with a sliding scale of duty relief for cider producers above this limit. Finally, as well as seizing the opportunities it presents, the Government should take steps to identify any potentially adverse impacts on the UK's beer and pub sector of our exit from the European Union, and put in place measures to address these. How candidates can sign up and pledge their support:

Visit:

www.camra.org.uk/pledgeforpubs

Email:

campaigns@camra.org.uk

Phone:

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Subscriptions

We have a growing number of postal subscribers to Norfolk Nips and Cask Force, and I would like to send my thanks for the kind comments and best wishes from those who have renewed their subscriptions recently.

If you would like to join them in receiving the next 4 issues by post, send 10 first class stamps or £7 cheque payable to **West Norfolk CAMRA, 91 Tennyson Road, Kings Lynn, Norfolk, PE30 5NG**. The magazine is also viewable online at issuu.com

Pub and Brewery News



Inside The Rose, Norwich

Ian Stamp's News

Norwich

Under the terms of the ACV listing for the **Windmill, Knox Road** owners Greene King invoked the six-week moratorium in early March. As far as I'm aware, no interested party came forward.

The **Bell Hotel**, one of Norwich's four Wetherspoon pubs, closed in February for a major renovation, and is planned to reopen in July.

The **Magpie**, which has been closed for years, is for sale £500,000 with planning permission, and the Bull in Hellesdon, an Enterprise Inns pub has closed again.

On the brighter side, the **Rose** on Queens Road has had a complete refurb at the hands of owner Dawn Hopkins, who has returned to run the pub,

after her current tenants decided to move on. The pool table and fruit machines have gone, and both interior and exterior now have a strong music theme, complete with a snare drum table, cymbal and drum lights, and a full drum kit! There were six ales on at the launch at the start of May, from some of the more exciting microbreweries around the country. There will also, Dawn tells me, be up to six ciders, a range of gins, and food will be available all day (except Mondays when the pub opens at 5pm).

Over at the **Kings Arms** on **Hall Road**, Steve Perllman and Karen Fiske have won the Bate-mans Cellar Mangement award and also came runner up for their summer floral display. The pair are currently in the process of taking on the **River Garden** pub on **Yarmouth Rd**, plans are to develop the already lovely gardens and to

increase and improve on the range of ales.

County

Jason Tipple, owner of Tipples Brewery (which we're happy to say, contrary to rumour, is not closing) has taken on the **Brickmakers Arms** at **Horsford**. Tipples Longshore is a permanent ale on the bar, with the other Tipples beers rotating on the remaining handpumps. Guest beers will be introduced as demand increases.

The **Lion Inn** at **Thurne** has been sold to Rick Malt, owner of the White Horse at Neatishead, a former Branch Rural Pub of the Year. The pub is expected to be open by the time we go to print, with six cask ales, including beers from the Neatishead Brewery, six or more real ciders and perries, and a dozen keg lines, some of which will be KeyCask beers (i.e. real ale). For hop lovers, they'll also be stocking their

own 'Hopton' gin, flavoured with East Kent Goldings and Cascade! There's plenty of moorings, a large beer garden, it's dog-friendly and they'll be serving food every day.

Terry Holt, long-time owner of the Kings Head at Lingwood, has bought the **Bell at Salhouse** from Enterprise Inns, which will hopefully secure the long-term future of the pub. The fact that the pub was listed (by the Parish Council) as an Asset of Community Value (ACV) may well have saved it from conversion to housing.

The **Queen's Head at Burgh Castle**, threatened with demolition, has been listed as an ACV. The **Olive Branch at Tunstead** reopened as a pub in May, using its former name of the **Horse and Groom**. The pub last operated in that name back in 2006, and was closed for a year and a half until it opened as the Olive Branch restaurant in 2008. New landlady Gilly Foulds intends it to be a typical village pub with traditional pub grub. Negotiations are ongoing at the **Berney Arms** with the owner looking for substantially more than is currently being offered for the business. However the pub is being lived in, the areas surrounding have been cleared, and it is believed a cafe has been operating, although no details are available.

The **White Horse at East Barsham** has reopened as the **Barsham Arms** after several months of restoration, with new owner John Bingham

styling the pub as "country-vintage", focusing on local food and accommodation, as well as beer.

Also reopening, this time in **Dereham**, is the **Rusty Tap**, better known as **Cockers** or the Cock Inn, but which had been run as a Thai tapas bar, Lolitas, for the last several years.

The **Carpenters at Wighton** reopened in late April, after a major refurb.

And topping off the good news, the **Three Horseshoes at Warham All Saints**, which has an interior listed in CAMRA's National Inventory, will (we are assured) be reopening in July, with cask ales behind the bar, and after a bit of tender loving care from the new owners, in the shape of a sensitive refurbishment.

News from the West



After the huge success of last year, The **Rotary Club** of King's Lynn is planning its second Three Day Charity Beer Festival. On the 8th-10th September The Hanse House on the South Quay will host this event at which there will a huge range of local specialist beers

and ciders on offer, backed with live music and entertainment.

Money raised by the event will go to three different Charities - carefully chosen for support by the Club.

The **Victory at Clenchwarton** was in danger of closing for good a few years ago, and then along came Wayne. He transformed it in to brilliant village local with good food cooked in the refurbished kitchen and served in the extended dining room. Decking was added in the garden and guest beers appeared alongside the Elgoods ales. Events such as mini beer festivals and regular quiz nights attracted people from the village and further afield and the pub gained a regular spot on the branch shortlist for the Pub of the Year. Wayne has decided to move on, but the good news is that the pub continues. The new landlord is Gary Brookes, whose daughter in law has been one of the excellent waitresses in the pub. Gary has 25 years of experience in the pub business in Hertfordshire, so hopefully the combination of local knowledge and expertise in the trade will result in the Victory continuing to be up with the best in the area.

There is a similar story close by in **Wiggenhall St Germans**, where local couple Robert and Theresa Shoebridge are calling on their 20 years of experience working in the

Continued Overleaf

trade in South London as they take the helm at the **Crown and Anchor**.

Indeed, it seems that these are positive signs for the local pubs. Massive refurbishment should be complete at the **Ffolkes Arms in Hillington** by the time you read this, and a lot of money has been spent on the former Chicago's in **Lynn** which has become **Bar and Beyond**, a Shoreditch style venue. My guess is that there is a better chance of a pint of real ale at Hillington, but I would be delighted to hear differently. Work is continuing on the **Wenn's Hotel** on Saturday Market place in **Lynn**, which has been closed for a couple of years. Lucy and Richard Golding, who own the Market Bistro next door (The Recruiting Sergeant up until 1907), are transforming it into an ale house and deli. They are quoted as saying "It will be light and airy and we won't be selling the normal beers on tap, it will be craft ales, premium gins and wines. There will also be bar snacks such as sausage rolls and Scotch eggs. All food and drinks will be locally produced." Upstairs there will be eight rooms available for holiday lets.

At the other end of the High Street, the former Jessops shop is waiting for planning permission to be converted into Lynn's first micro pub. If you have yet to experience this concept, try the **Drayman's Son** on Fore Hill in Ely to get a

flavour of the concept. Also in Lynn, Anthony and Jeannette Goodrich of the Bank House and Rose and Crown in Snettisham are reported to have agreed a deal to purchase the probation offices on the Purfleet. The plan is to develop up to 10 new bedrooms on the site, as well as a new function room, bar and cafe area.

There are still opportunities out there. The **Lord Kelvin** by the bus station in Lynn is on the market at £165,000 and although it might need considerable work as it has been empty for several years, it has a prime location. On St James Street, the former RAOB club was granted planning permission for a change of use to a bistro in November 2015, but little has happened since, while the **House on the Green** in North Wootton seems to be stuck in a permanent limbo, though if the signs outside are to be believed, by the time you read this, it will be up and running again. Out at Stradsett, the **Foldgate** is also up 'To Let'

As for our long running issues, the future of the **Ouse Amateur Sailing Club** seems to have been resolved. At an EGM in April, the members present voted overwhelmingly for the separation of the social club from the sailors. I believe that the legal formalities are now happening and the club will then be renamed. A couple of open days were held for those interested in the **Railway Arms** on Downham station. I am

assured that the aim is to reopen as a bar and that and rumours of a national chain coffee shop moving in are not true. I have no word on the progress of the refurbishment of the Lord Nelson in Burnham Thorpe, but I am assured that the intention is to reopen as soon as possible.

Ian, the former landlord of the **Railway Arms** is now running **The Drivers Club** above the classic car showroom at Tottenham. It is open on Friday and Saturday evenings and sells cider alongside the beer. Ian has an exciting new project in the pipeline, but I am sworn to secrecy until the official press release.

Another possible battle is in Thetford, where a change of use has been applied for to turn the **Rose and Crown** into housing. I have filed a letter of objection, but there seems to be little interest amongst the residents of Thetford in attempts to save the pub.

In the last three months, of the 53 pubs surveyed, the top beer scores for West Norfolk were achieved by Thetford Warrener, Narborough Social Club and Thompson Chequers (all 4.5/5) followed by Great Hockham Eagle (4.38) and Kings Lynn Stuart House (4.33). Thanks to all the members who have contributed scores. By doing so, you have gained entries into the quarterly CAMRA draw for supporters of the scheme.

Jeff

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The Ed'lines

As we approach Summer I always get my diary up to date to include all the Beer Festivals I want to attend. I try to make them all but sometimes it is just not possible. The main difficulty is that there are now getting to be so many to choose from it is hard to decide which will be graced with my company. Also our own Norwich & Norfolk branch have so many other social events in the Calendar that I find some dates clash and I have to make a serious decision on where I'm going to spend my precious drinking time. It can be quite difficult sometimes. You will have noticed we have been having the Midweek Strolls which have proved very popular as they usually finish about teatime and people can get home at a convenient time for a change. This has even developed into a Lunchtime Coach Trip which we have a report on inside.

We also have our famous City of Ale event which runs from 25th May until 4th June, and 42 pubs and 36 brewers are taking part. This year Woodfordes have done Norfolk proud again with a charity beer called Hope in the Hop a 4.2% mid golden ale, zesty with crisp floral flavours. I can't wait to sample a few.

Now whilst up north recently I noticed another City had started something similar to our City of Ale and were doing surveys of their local beers. When Dawn Leeder and Phil Cutter thought up the idea years ago who would have believed how it would affect the other Cities. I still tell my northern friends that Norwich was first so they should come on down and see how it should be done.

Of course we have just had another major event with the National Winter Ales Festival in February. I have got to say as it was our first year we learnt a lot which will help us to improve for next year. We have had a lot of feedback and

please keep this coming in as we need your views on what you liked and disliked. Personally I felt the main aspect is the view that all we had on offer were dark winter beers. I admit there were numerous dark beers in Blackfriars Hall but they were under the cooling system as they were to be judged for the Champion Beer competition. What many did not realise is that the majority of the other beers were of the golden, bitter and other varieties which most of us prefer. The issue was that our customers were not made fully aware of this and we will definitely make sure they do for next February 2018. So put it in your new diary when they come out later.

“Now whilst up north recently I noticed another City had started something similar to our City of Ale and were doing surveys of their local beers.”

Finally, I would like to congratulate the King's Head, Magdalen Street, Norwich on winning our Branch Pub of the Year 2017. I was able to attend the presentation and thank them for their kind hospitality. It also looks like a great time was had at The Star, Lessingham who won our Branch Rural Pub of the Year 2017. I missed out on that one. Now the King's Head is in the next stage of voting for the Norfolk Pub of the Year 2017 and they are up against the King's Arms, Shouldham and the King's Head, Brockdish. Well at least some King or other will win into the next round.

Graham Freeman



Stig's Words

Welcome to edition 181 of Norfolk Nips. Plenty of news this month with our pub and club of the year being announced and having their certificates presented to them.

Congratulations to the Kings Arms in Shouldham who have become our pub of the year for the second consecutive year a true example of a community pub with a back story that has inspired other local communities to follow a similar path via ACV and public appeal. We wish them success.

The Peddars Inn at Sporle has been close runner up for the last two years so we have awarded them a certificate to recognise their achievement, check them out you will get a discount on your pint if you are a CAMRA member.

Our club of the year Runcton Holme Social Club is delightful and well worth a visit.

Some thoughts on volunteering for CAMRA events feature plus a tale of a search for a decent beer that takes us to the ends of the earth, quite literally!

We welcome the addition of news and contributions from the newly formed East Norfolk sub branch based around the Yarmouth area.

We have a programme of branch meetings arranged that extends almost to autumn and believe it or not a date for our Christmas tour in Norwich!

My own beer travels have been limited by some health problems and have consisted of a couple of days at The London Drinker festival and obviously the National Winter Ales Festival in Norwich, which despite my Schrödinger's cat approach to it in my last editorial was very enjoyable with a range of ales including plenty of dark ones of all strengths and flavours. It featured all day opening which I prefer and this came in handy trying to avoid the storm outside! The attendance was a little quiet but considering the completely new dates for Norwich drinkers and the weather conditions I feel acceptable.

With a year of good will and good memories I think it will go from strength to strength. Unfortunately it moves every three years and has to start again... Personally I enjoyed it enormously and will be back, a great effort by the Norwich Branch, well done.

I did attend one more beer fest this was the St George's festival at the black Horse in Thetford run under canvas at the back of the pub it was well attended with great music and a good choice of beers with burgers and hot dogs from an unruly barbeque. A lot of fun, long may it continue.

There I got through the whole thing without alluding to the season the election or brexit – D'oh, well almost!

The usual thanks to all our contributors and all those who take the trouble to read Nips when it appears in pubs.

Stig

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A Note for your Diary

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Awards Galore!

Many of you will be aware that CAMRA likes to give awards. You may even have seen rows of certificates on the walls of certain pubs. (Yes, I'm thinking of the late lamented Railway Arms in Downham Market, with many awards, both local and national, as Cider Pub of the Year. In fact, the loss of this gem has left the local branch without a worthy successor to nominate, and so the position remains unfilled this year. We are currently compiling a list of West Norfolk pubs that sell real cider. If you know of any, please contact the branch.)

The whole selection process starts at branch level. It goes without saying that a winner of the branch Pub of the Year or Club of the Year has to sell exceptional real ale. Then other factors come into play – community focus, sympathy with CAMRA aims, etc.

This year's West Norfolk Pub of the Year is the King's Arms at Shouldham. Well known to many, and a previous winner, this pub was revived by the local community some five years ago and has gone from strength to strength. At the presentation of the award, branch chairman Steve Barker referred to the pub as the heart of the village, and landlord Ian Skinner paid tribute to the whole team at the pub; staff, volunteers, and shareholders.

For the past two years, the Peddars Inn at Sporle has achieved excellent scores in the judging. On each occasion, it has just missed out on top spot. In view of its consistently good showing, the branch decided to make an extra award of Highly Commended to



Elisabeth Iles-Hunt and the team at the Peddars. On accepting the certificate, Elisabeth highlighted the amazing work that regulars do in raising money (over £3,500 last year) for local and national charities. She also spoke of the regular music nights, and pointed out the 'dog-friendliness' of the establishment. This pub is also a LocAle member, with at least one local brew available all the time.

With so many village pubs having closed, other venues are coming to the fore. However,



Photos by Michael Fysh Photography and John Hobden

Runcton Holme Social Club has been a social hub for many years, and has consistently sold good real ale. The stewardess, Jenny Edwards, has been in post for almost thirty years and knows that her members expect to find well-kept beers on offer. They are not afraid to let her know what they like! At the presentation of the Club of the Year award, Jenny was additionally presented with flowers by the committee, who know how hard she works. Jenny thanked the members, saying that without them, their darts teams and their music nights the club would not be the success it is. She also said that the club was always looking for new members.

So, three excellent establishments, well worthy of support. All provide a warm welcome and excellent beer. They await your visit. The Kings Arms and the Runcton Holme Social Club now go forward to the next round of judging.



Norwich and Norfolk Branch goes POTY for The Kings Head!

Members of the Norwich & Norfolk branch of CAMRA have selected The Kings Head (Magdalen Street, Norwich) as their 2017 City Pub of the Year and also the Branch's overall Pub of the Year. Landlords Stephen and Lesley George took over the pub in 2013 and the couple are also owners of the Humpty Dumpty Brewery, based in Reedham.

Stephen said 'We are delighted the King's Head has been named Norwich & Norfolk CAMRA branch pub of the year for the third time. The King's Head is a special place – a showcase for Norfolk's many microbreweries, wonderful regulars who are keen to try the ever-changing range of beers in a historic pub setting in the middle of Norwich's antique and vintage shopping area. It's a place where people engage in the old art of conversation. The award reflects the hard work and passion of Alison, Charlie and the whole team, who are all about serving up great real ales in a lovely old pub. We couldn't be more proud.'

The Manager of the Kings Head, Alison White also commented that she is delighted to hear of the news.

The Norfolk & Norfolk CAMRA 2017 Rural Pub of the Year has also been announced and has been won by The Star Inn in Lessingham. Owners of the pub, Sue Winter and Mick Yaxley, are also former customers of the pub, so they know the pub inside and out!



"Sue and I are absolutely thrilled that we have won this award. Firstly, we would like to say a huge thank you to the many CAMRA members who voted for us. Secondly, a massive thank you to our lovely loyal customers who have supported us throughout the years. And thirdly, to our staff, thank you for all your hard work -



team work really does pay off. Thank you again everyone, we truly are overwhelmed!"

The Norwich & Norfolk CAMRA Branch have also awarded the 2017 Cider Pub of the Year, won for the sixth time by The White Lion, Oak Street, Norwich. Alex Waters, landlord of the pub which is run by Individual Pubs, the trading arm of Milton Brewery, said "We are delighted to win this

award again which demonstrates our commitment to providing a range of quality local and traditional ciders for our customers". The White Lion now goes up against other Norfolk winners to find the overall Norfolk Cider Pub of the Year.

The runner up for the City Pub of the Year and the overall Pub of the Year 2017 has been won by the Fat Cat Brewery Tap, another real ale pub very popular with CAMRA members and is owned by Colin Keatley and managed by Mark and Laura White.

The Norwich & Norfolk Pub of the Year is chosen from the winners of the Branch's Rural and City Pubs of the Year. The Kings Head pub now goes into a head-to-head in the next round with the West Norfolk and Mid Anglia's winning pubs, if that pub is in South Norfolk, with the victor progressing to the Norfolk round and then on to the Regional – East Anglian - level of the competition – before entering the Super Regional finals and then the National stage of the competition. The same rounds of the competition also apply to the Cider Pub of the Year, so the White Lion in Norwich will progress to the next stages.

Voting for the Pub of the Year awards was completed using a dedicated online scoring,

allowing more members to vote than when voting was completed at Branch meetings. The voting uses the same scoring categories as the subsequent rounds of the competition to make sure our winner has the best chance of chance of progressing further.

Ian Stamp, the Norwich and Norfolk Branch Chairman said "Congratulations to the Kings Head on winning this year's Norwich City Pub and Branch Pub of the Year against very stiff competition! Stephen and Lesley, Ali and Charlie can be justly proud of the pub and the quality and range of beer they serve, which is obviously much appreciated by CAMRA members and all their regulars. The Kings Head is all about beer and conversation, as is the Star at Lessingham, where Mick and Sue took an isolated country pub and made it into the success it is today by concentrating on quality beer and a friendly welcome - congratulations to them on winning the Branch Rural Pub of the Year! Also our congratulations to Alex of the White Lion for winning the Cider Pub of the Year once again."

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Around Breweries

News from the Brewery Liaison Coordinator



Spring is here and summer is around the corner, which for all the breweries is the busiest time of the year, with the City of Ale from 25th May to 5th of June, where the Norfolk breweries and Norwich pubs will proudly show off the wonderful Norfolk ales!

We had the opportunity to celebrate with all the breweries at Norfolk CAMRA's Beer Awards Ceremony at Epic at the end of March. The awards were in different categories, including Cask Beer of the Year, Bottled Beer of the Year, Beer of the (Norwich Beer) Festival. It was a great night sharing the success and talking to **Elmtree**, **Fat Cat**, **Golden Triangle**, **Grain**, **Humpty Dumpty**, **Lacon's** and **Poppyland** all showing proudly their awards, some of them with five or more!

The end of March saw the launch of **Blimey!** brewery at the Lord Rosebery with their first brew **First Born IPA**, a complex, refreshing and robust 5.2% IPA. Available soon will be also **The Paleface APA**, 4.5% In the meantime, the head brewer, Adrian Bryan, is brewing at **Golden Triangle** and he is already planning the next brew, so watch the space!

Belinda Jennings, head brewer for **Woodforde's** and Tracy Smith, Brewery Liaison Officer for **People's** brewery are collaborating to produce a Black IPA which will be ready to sample at the Plasterers FemAle festival during the City of Ale week, so watch out for it and don't miss it.

Carrying on with the collaborations as per previous years, **Poppyland's** Martin Warren and **Norfolk Brewhouse's** David Halliday have each produced a beer for the City of Ale, using Crisp's Chevalier malt, an 1824 Heritage malt selected by Dr John Chevalier, and Ernest hops, a variety selected in 1921 by Professor Ernest Salmon, hence its name. For more on this please see the article on page 25.

Panther are thrilled with their new bottling line, which will allow them to bottle and export beer into other countries like Germany, as well as bottling for other breweries. For the City of Ale, they have brewed a 3.3% Mild coinciding with CAMRA's Mild in May campaign. A summer ale is also on the way, Summer Daze containing German, American, New Zealand and English hops on a malt base.

Boudicca beers are now also available in bottles, in several outlets around the county, including Rainbows, North at Eye Bridge, and the Kings Head at Magdalen Street.

Wolf are also very busy with their seasonal beers and currently looking for a new head brewer.

Tipples' seasonal beers are now available, **Aurous**, a 4% Golden ale and **Sea Lantern** a 4.1% golden brown beer with subtle notes of toffee and golden syrup, finished with smooth hop notes.

Lacon's brewery expansion plan is well under way, with entirely new equipment being installed, and coming into use in few months increasing their brewing capacity. Head Brewer Will Wood recently attended the International Brewing Awards at London's Guildhall to collect several awards for their beers, including Gold for **Encore** in the Cask Ale 2.9%-3.8% category and Bronze for **Old Nogg** in the 4.9%-6.9% category.

Golden Triangle have a new cask washer and are also increasing production. Brewer Kevin Tweedy has produced a new beer **City Gold Six**, a 6.6% single hopped golden ale celebrating six years of successful brewing.

Wildcraft are having a Launch Party on the 3rd of June from 2pm until 11pm at Foragers' Rest, Coltishall Road, Buxton, Norwich, NR10 5JD, tickets at £5 including the first pint are available at www.wildcraftbrewery.co.uk. All beers after that will be at £2.50 a pint.

Finally, **Humpty Dumpty** are working on a new beer to celebrate Beer Day Britain on the 15th June. It will be a special recipe with English malt and "exclusive" hops!

On Saturday 17th June, the brewery will be opening their doors with a beer and brewery tour to help with fundraising to reinstate the Wherryman's Way through Reedham.

As in previous years the brewery will have a bar at the Royal Norfolk Show, and they are also holding their annual Reedham Beer Festival from the 21st to the 23rd July, not to be missed!

If you are a CAMRA member and would like to liaise with a brewery, there are a few breweries in need of a Brewery Liaison Officer (BLO). A BLO is a volunteer who is in contact with a brewery and collects and updates information that will appear later in the *Good Beer Guide*, and on this page. If anyone is interested in being a BLO for **Yetman's** (Holt), **Dancing Men** (Happisburgh) or **S&P** (Horsford) or want more information, please email to breweries@norwichcamra.org.uk.

Cheers!

Oli Fernandez

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Who's Brewing?

In the brewing chair is Andy Mitchell, Head Brewer, Boudicca Brewery, The Old Store, Walsingham Road, West Barsham, Fakenham, Norfolk, NR21 9NP.



What did you do before brewing?

I was in IT and worked for Norwich Union and received my release papers in 1998. I then worked in IT in Galway for a few months and then ended up brewing. I did home brewing before and even had the luxury of a nano brewery in an old outhouse which was converted into a 9/10 gallon kit.

What got you into Commercial brewing?

I had the opportunity to take a move after leaving NU and applied for MSC in brewing and distilling and got my first gig a few months later. I went to see John Otway at Fat Paulys in Anglia Square and bumped into Roger and Julie from Buffys and got my first job with them. Then I went off to get the MSC which took a year and then I looked for other work.

I then worked for Peter Fairhall down at Lidstones, Newmarket in his mother's luxury shed which had a 4 barrel plant in it. I then went to Icenj, Ickburgh and then Blue Moon behind The Cock in Barford. Whilst I was doing that I also started up Spectrum in 2002. I set that up on the cusp of Small Brewers Duty release being introduced. It helped me start brewing the end of May that year with my first beer out in June. A few months later Old Stoatwobbler 6% appeared for the first time and did quite well. I think this was possibly the first vegan beer in Norfolk. So I have been brewing vegan beers since 2002 so I am an early trendsetter. Spectrum ran for about nine years and I had been brewing and bottling with organic ingredients having obtained the certification

and the lovely floor malts from Warminster Maltings.

Later I went to Jo C's and did that for 4 years and other bits and pieces for others until somebody had the bright spark to set up Boudicca Brewery. I had been brewing the Boudicca beers on the Jo C's plant and when Jo decided to give up brewing it made sense for Boudicca to buy the kit. I did the first brew in October 2015 just in time to get the beer out to come 3rd overall at the Norwich Beer Festival with Spiral Stout 4.6%. Not a bad start. Normally we run the plant at 8.5 barrels but it will go up to 13 barrels so to give a bit of flexibility which is nice.

How do you go about choosing the style of beers you brew?

I just started with a few styles as you want a little bit of range and variety. I started with the Spiral Stout 4.6%, Golden Torc 4.3%, Three Tails Bitter 3.9% then Queen of Hops 3.7%. We decide what we want and I have to make it happen with the recipes.

How do you choose your ingredients?

The water comes straight out of the bore hole on the estate which is pretty consistent. The malt we get organic floor malted from Warminster Maltings which I have used for years and they are excellent. They are able to do just what we want. The hops I get from Faram Hop Merchants and are mixed UK, Continental and New Zealand. I do not use American hops. I find them a bit harsh, a bit too much in your face with the hops taste and everyone else seems to be doing them. I use a lot of hops in the Golden Torc and use

late hopping to get the complex blend to get the lasting finish. I use the normal dried yeast which I've known from experience works nicely in bottles as well.

Are you planning any changes to the brewery?

We have 3 beers in bottles already and hope to expand the range in the future. We take the beers to Panther Brewery for bottling which is very convenient and you get a really good bottle conditioned beer. There is no intention at present to have mini casks like Jo C's although we still have a few around the brewery which are used for some sampling. I do some of the darker beers in keg as it works for some pubs which have a low dark beer turnover.

You do seem to have won a few awards over the years?

The awards go back to the Spectrum Old Stootwobbler which won overall Gold at the Norwich Beer Festival in 2002. It also won Champion Beer of East Anglia and has been place in the National Winter Ales Beer Festival. Jo C's also have won awards and hopefully there will be a lot more for Boudicca.

What is your favourite Boudicca beer?

Prasto's Porter 5.2% which is named after Boudicca's husband Prasutagus which had the name Prasto on his coins. It's a porter with dark fruit and hops on the nose with a hint of roast malt.

What is your favourite Local, National and International beer?

Locally I liked Beeston Norfolk Black, Grain Lignum Vitae and of course Green Jack Baltic Trader. Nationally I like beers from Arbor in Bristol and Five Points in Hackney, London. Internationally there is Rochefort 10, Tripel Karmaliet, De Ranke XX.



Finally is there anything you want to add?

I'm looking forward to developing new beers with Boudicca although I am on CAMRA's Technical Advisory Group, Head of Technical at the Great British Beer Festival, Head of Technical at the National Winter Ales Beer Festival, Cellar Manager at Norwich Beer Festival and BLO for a couple of breweries.

So an interesting insight into Boudicca Brewery which was set up by Emma Pinder, Simon and Helen St Ruth which showcases their beers for Vegans Vegetarians and all beer lovers. I have to say they are very fortunate to have somebody as passionate and talented as Andy producing their beers.

Graham Freeman
Warren Wordsworth - Photos



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Quality Real Cider in Pubs - From Simple Beginnings

Since I discovered real cider at my first CAMRA beer festival in the late 80's the availability of the product in pubs has dramatically increased. At the time the nearest pubs to me where I could enjoy a real cider or perry were 50 miles away in Norwich or Cambridge!

Thankfully it is a very different situation now, with not only most real cider drinkers being able to find a pub nearby where they can enjoy their favourite tippie, but the number of producers has also increased with most areas of the country having at least a few that they could call local.

One reason for the increase in availability of real cider in pubs is, no doubt, the fact that they can buy it in a bag-in-box. This means that the producers don't have to get their tubs back and there is less likelihood of spoilage due to the air getting in to the container in which the cider is kept. It is also much easier for a pub to keep a box at the back of the bar than a tub.

Whilst the cider in a box is unlikely to spoil due to air getting in to it, it still needs some care and one of the most common problems that I come across is cider that has not been kept at the right temperature. You may find it convenient just to put your box of cider on the bar and leave it there but you are very likely to find that, unless you are selling it very quickly, the quality of the cider will deteriorate. In fact, I have spoken to at least one producer who has refused to sell his cider to a pub which does this because he was worried about the quality of his cider at point-of-sale.

So, what temperature should you keep your cider at? Real cider is best kept at cellar temperature. I realise that it is not possible for all pubs to keep their cider in the cellar at all times but the quality is likely to be better and it could reduce wastage due to cider going off. One of the ways some pubs deal with this is they only have the boxes on the bar during the hours that they are open.

Hopefully having good quality real cider available for customers will give more people the opportunity to visit their local pub and enjoy a product that has been produced in Britain for many years.

Andrea Briers



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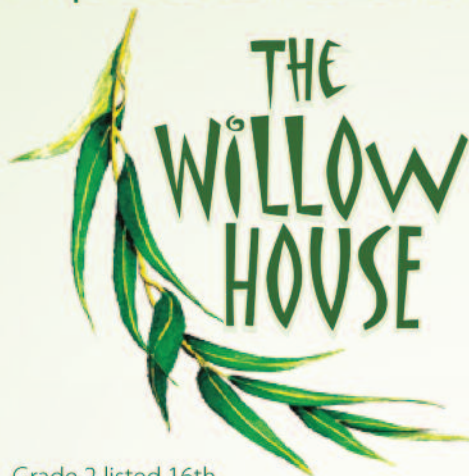
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Bird's Eye View: A Breath of Fresh Air?

So there I was, sitting in one of the 'best beer gardens in the UK' (according to the Daily Telegraph), after having been dragged on a ten-mile trek by The Chap. I was hot. I was tired. My feet were sore. In fact I looked a right mess. Why had I agreed to this? Ah yes, the pub stop at the end of the walk. After a lovely pint of Adnam's Oyster Stout and a light lunch of homemade hummus, olives and pitta bread my spirits soon lifted. The pub in question was the Eel's Foot in Eastbridge, and it did indeed have a glorious garden; a large grassed area which included a 'Ghost Ship' for kids, a landscaped section, and a sheltered patio. All within walking distance of the RSPB's Minsmere Nature Reserve - ideal for a bit of twitching, if that's your thing. But this was Suffolk. We have equally lovely pubs and gardens in Norfolk, don't we?

I'm a city girl, and when the sun comes out you'll often find me in one of Norwich's truly wonderful pub gardens; shorts on, beer in hand, topping up my tan. For the benefit of visitors to the city who are reading this, or Norfolk drinkers that are not familiar with Norwich pubs, here are the Beer Bird's Top Pub Gardens, in no particular order:

The Plough; an upper grassed garden, a lower patio with sheltered booths, and outdoor heaters!

The Playhouse; a groovy riverside location, some fancy lighting, and colorful furniture!

The York; a large grassed garden, a great kid's play area, and hammocks!

The Georgian Townhouse; a walled garden, a croquette lawn, and herbs!

The Garden House; a big lawn with picnic benches, plenty of patio seating, and a water feature!

The Eagle; a tree-lined garden, a climbing frame, and a dog menu! And there are more.

The fabulous riverside locations of **The River Garden**, **The Town House** and **The Rushcutters**. And then there are the inner-city gems like **The Wig and Pen** where you can just sit outside and watch the world go by, **The Sir Garnet**, an ideal spot for people watching, and **The Lamb**, an oasis of quiet and calm, only a stone's throw from all hustle and bustle of Primark (other retailers are available).



If you like a cigarette with your beer, whilst you're out in the fresh air, you may have been disturbed by recent headlines that suggested local councils may soon ban smoking in pub gardens. The sensationalist reporting of Haringey Council's investigation into improving mental health by strengthening licensing powers around alcohol and tobacco had smokers up in arms. The smokers' rights group Forest claimed that "... extending the smoking ban to beer gardens would be an outrageous attack on people's rights to smoke in the places where they are not harming anyone else." And the Minister for Local Government, Marcus Jones, called Haringey Council 'municipal killjoys'. The council responded by saying they hoped to extend smoke-free areas "to protect public health, and added their policy would involve pub gardens and restaurant 'alfresco dining areas', saying 82% of Brits back current "smoke-free" legislation.

So where do I stand on this one? Well I admit, I used to smoke. Not 40 a day, but I did enjoy lighting-up with my mates. A few drinks, a bit of a giggle, a couple of ciggies. These days I really don't appreciate cigarette smoke, particularly when I'm eating, something that I love doing in a pub garden in the summer months whilst topping up my tan (see above!). However, I don't think it is realistic to ban smoking entirely. With apparently one in five people still smoking it wouldn't be right, nor fair, nor proper. But I do think that if a pub has a kid's playground, or a designated outdoor dining area, it would be reasonable to not to smoke in the vicinity. Most of the top Norwich pubs I've mentioned have gardens large enough to be able to allocate smoking and non-smoking areas. That's where I stand. What d'ya reckon? My shorts are on, I'm off to the pub. "A packet of crisps and a pint of suntan lotion please landlord!"

Cheers

The Beer Bird

My blog:

<https://thenorfolkbeerbird.blogspot.co.uk/>



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Pictured outside The Norfolk Brewhouse are Martin Warren (left) and David Holliday (right)

A Golden Revivale

Two North Norfolk brewers resurrect an ale by literally using ingredients back from the dead.

Poppyland Brewery, in Cromer and Hindricham based Norfolk Brewhouse thought it fitting to craft a drink which showcased two ingredients once thought lost to the brewing fraternity – in a new brew to celebrate the Norwich City of Ale.

During a chance meeting with Norfolk Maltsters Crisp Maltings, the subject of Chevallier malt was discussed as David Holliday from the Norfolk Brewhouse explains:

“This is a fascinating story of heritage malt, first grown in the 1824 – in Suffolk – from grain selected by Dr John Chevallier. The malt went on to become established the world over as one of the leading brewing malts. However, it was to last be grown commercially in the UK in the 1930s. That is until a couple of years ago when, thanks to collaboration with The John Innis Centre, in Norwich and Crisp Maltings, the malt was slowly and surely resurrected.”

So, with resurrected malt forming the backbone of the beer the two brewers set about

finding a suitable hop to add flavour and bitterness and it seemed only fitting that resurrected malt deserved a resurrected hop. Another chance meeting, this time with hop merchants Charles Faram introduced the brewers to a hop called Ernest which fitted the bill perfectly:

“It really was a lucky coincidence to discover this hop variety which was first selected in 1921 and eventually trialled at Wye College in Kent in 1957 and 1958. However, the brewers at the time rejected the variety as been ‘too American’ – and far too aromatic and tasty for their British bitters! Oh, how times change but thankfully it is now grown commercially for Charles Faram’s and is admired for its New World flavours.”

Putting the two ingredients together made perfect sense and the brewers created two distinct versions. The Norfolk Brewhouse brewed a cask version which is a pure blend of the resurrected ingredients, using just Chevallier Malt and the Ernest hops. As such it will be golden in colour at 5% abv. The bottled version of the collaboration, will be slightly stronger at 6% abv and also include some coloured malts to create a delightfully robust and fruity American Red Ale. Martin at Poppyland also used a third resurrected ingredient – namely kveik – an ancient strain of Norwegian yeast. This version of the beer is appropriately named; Back from the Dead.

Two beers, born from the same idea, but distinctly different. A great example of how local producers get together to create great produce.



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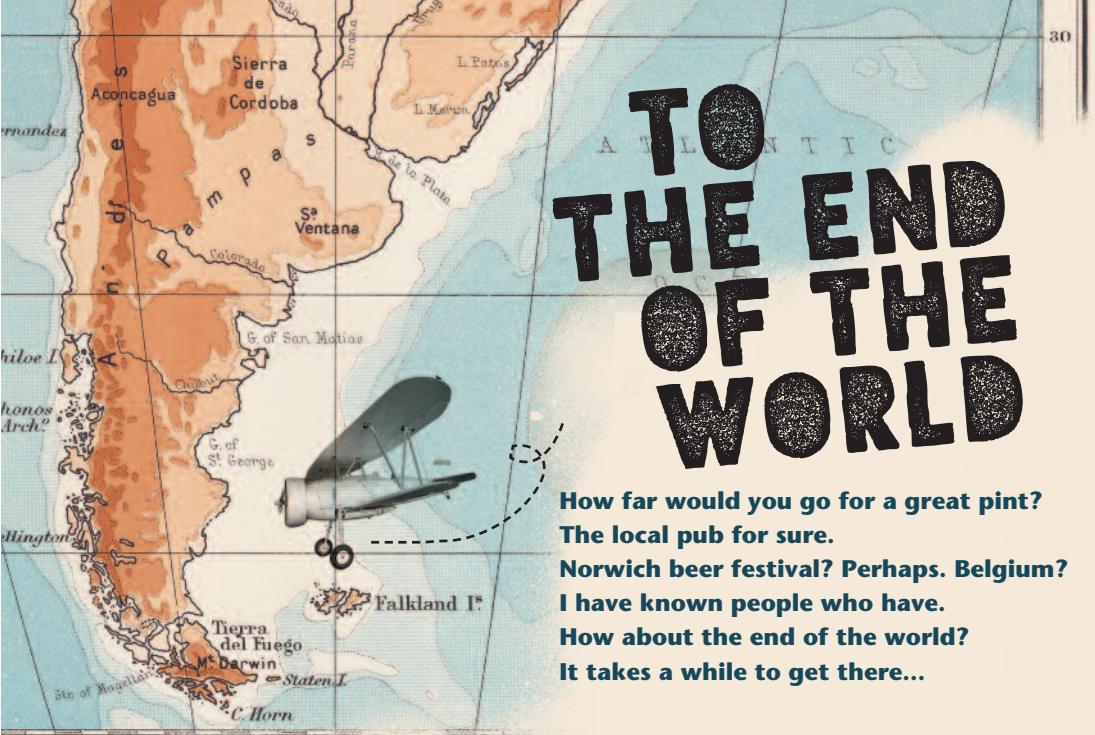


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TO THE END OF THE WORLD

How far would you go for a great pint? The local pub for sure. Norwich beer festival? Perhaps. Belgium? I have known people who have. How about the end of the world? It takes a while to get there...

First a 12 hour flight to Sao Paulo followed by another 5 hours to Santiago. From there it's another few hours down to Punto Arenas, and as dusk falls, it's onto the coach to head three hours up the Ruta Del Fin De Mundo to our stopping place at Puerto Natales, located at the head of the Última Esperanza (Last Hope) Sound.

Apparently, the hotel that was to provide our overnight resting place has great views, but my best picture is one of the rains gushing up through a manhole cover. Still, they did have a bar, and despite the late hour, we piled in. As always I asked for a bottle of the local ale and was rewarded with a bottle of Polar Imperial Stout, a strong dark beer which was full of flavour. I took a picture of the bottle much to the amazement of the barman, so the bar wife explained that I write a column on beer for my local paper.

A couple of minutes after we had retired to our table to eat our excellent sandwich, the barman sent over a bottle of Austral lager on the house for me. It's good to know that after five and a

half years my literary efforts have finally received a tangible reward at the Southern tip of Chile, and I have no hesitation in recommending the Hotel Costaustralis if you are passing that way. I felt after that I should complete the tasting of the available beers with a taste of the Yagan Dark ale and the Calafate Fruit beer which I particularly enjoyed. A couple of days later we passed through Puerto Natales again on the way back from the Torres del Paine National Park, and this time the sun was out, the views great, and the Rainbow Warrior Greenpeace ship was tied up as part of an educational tour., but there was no time to stop as we were heading back down to Punto Arenas, the southernmost city on mainland South America.

We experienced a slight delay due cracked windscreen and a couple of stops to fix a broken fan belt on the coach, but fortunately we not only had a very able driver, but an engineer in our party who had been responsible for surfacing the A17 bypass and the runway at Marham, so we were soon on our way. The

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highlight of Punto Arenas for me was the bar in the hotel where Shackleton recuperated after his epic rescue mission. It is a beautiful wood panelled place with a series of drawings of incidents from his journey. It also serves the most wonderful beers from the local Hernando de Magallanes brewery, a superb stout and a Pale Ale. For me, this is one of the great bars of the world, and if you become a little disoriented on the way out, you will get a glimpse of other parts of this stylish hotel, though you may have to endure the questioning looks of the gentlemen in military uniforms in their private dining area.

Chile might not be the first place you consider visiting, but I have a lot going for it, not least the beer. In the Lakes area, Chester's produce a fine range, and up in the Atacama Desert look out for the Guayacan brewery, and for those who like it, they even make wine.

On Sunday, April 5th, 1722 the Dutch explorer Jacob Roggeveen became the first recorded European visitor to the Island that he named Paasch-Eyland. It has many other names; the official name is Isla de Pascua and the current Polynesian name is Rapa Nui, but we know it best as Easter Island. For me, the most amazing thing is that when Roggeveen arrived, the Island was inhabited. At some indeterminate time in the past, settlers had arrived with their families, animals and plants. No mean feat as it is 1289 miles from the nearest inhabited speck of land, Pitcairn Island which itself is no bustling metropolis, with only about 50 inhabitants, and it is almost 2200 miles from continental South America. You can visit by ship, with about 10 cruise ships a year scheduled to stop by, but as there is no harbour it is possible that passengers will not be able to land due to poor weather. He flew. After my initial misgivings about the pilot being unable to find the Island in the paper and string plane, it was a nice surprise to find that the scheduled daily flight is by Dreamliner and the runway at Mataverí International Airport, was extended to provide an emergency landing site for the space shuttle, and is now 4.5 kilometres long, stretching from coast to coast, which



Easter Island treat.

sits incongruously alongside the open thatched terminal building.

Obviously, the thing to see is the big stone heads or moai. These are not what they seem. At one time each of the 15 tribes had a platform, on which they erected their moai, but sometime in the 19th century, the religion changed and all the statues were pulled over. The erect ones were either abandoned between the quarry and the platforms or have been re-erected fairly recently, the first by Thor Heyerdahl of Kon Tiki fame in 1955.

Still, there is only so much history one can look at, and after a hard day's tourism it was back to town where we were lucky enough to be staying next to the Island's all weather football pitch where the 16 teams play their fixtures each weekend. The game we watched was a thrilling 4-4 draw and then it was off for dinner. Fish as you might imagine plays a big part in the diet and the ceviche (fresh raw fish cured by lime juice) is especially popular. But essentially we are here for the beer, and amazingly, there is a brewery on the Island. The Mahina (Moon) brewery was started in 2010 by one time underwater diving champion Mike Rapu, architect

Fernando Undurraga and Andrés Martínez. The bottles states that the beer is produced under a full moon using an ancient recipe from the wise man Paca, though I am not convinced about that. I tracked down a couple of their products.

The stout weighs in at 6.8% abv. The chocolate and coffee flavours might not be everyone's choice with raw fish, which is perhaps why our companions drank Sol, but I thought it was delicious. Their other beer proved harder to find.

The restaurants advertising local beers were not exactly accurate. I eventually found some on our final day. Was it worth the trip? Sat there outside the café with an empanada and a glass of unfiltered American Pale Ale in the sub-tropical sunshine, I was, just for a few moments, persuaded that it was the best beer in the world. It is apparently Easter Islands only export, so there is a faint chance that you will come across it somewhere. I hope it travels well.

Jeff

A version of this appeared in the Lynn News.



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Champion Winter Beer of Britain

Moor Brewery's Old Freddy Walker has been crowned Champion Winter Beer of Britain at the National Winter Ales Festival in Norwich. After over a year of local tasting panels and regional heats leading up to the finals, CAMRA has announced that Old Freddy Walker is the winner of the Best Winter Beer in Britain at The Halls, Norwich on Tuesday 21 February.

Festival Organiser, Rob Whitmore commented "Old Freddy Walker is a very worthy winner of one of CAMRA's highest accolades. Our judges in Norwich were impressed with the quality in each category.

"We can all raise a glass to the great team of volunteers, brewers and judges here in Norwich, as well as the Fringe Festival host publicans, for launching the 2017 National Beer Festival in style."

The old ale was crowned the Winter Champion over a host of other finalists in four different beer categories (barley wine & strong old ales, old ales & strong milds, porters and stouts), including beers from both small microbrewers and large regional brewers. This year's runner up went to Sulwath's Black Galloway, while Dark Arts by Magic Rock took home the Bronze award.

Nick Boley, CAMRA's National Director responsible for the competition, commented on the winning ale, Old Freddy Walker, "We were very impressed with the balance of the beer with fruity and chocolate flavours – the perfect dessert beer".

Ian Stamp, Chairman of Norwich & Norfolk CAMRA added, "We are delighted local brewers received awards in their own categories, with Green Jack's Ripper Tripel winning a silver and Adnams Old Ale winning a joint bronze'.

Local brewers Adnams and Green Jack received awards with Green Jack receiving a silver award in the Barley Wines & Strong Old Ales category for their Ripper Tripel and Adnams secured a joint bronze award in the Strong Milds and Old Ales category with their Old Ale.

Here are the CAMRA National Winter Beer of Britain 2017 winners:



Overall winners:

Champion Winter Beer of Britain:

Moor, Old Freddy Walker

Silver and runner up:

Sulwath, Black Galloway

Bronze: Magic Rock, Dark Arts

Barley Wines & Strong Old Ales:

Gold: Moor, Old Freddy Walker

Silver: Green Jack, Ripper Tripel

Bronze: Orkney, Skullsplitter

Strong Milds & Old Ales:

Gold: Grainstore, Rutland Beast

Silver: Sarah Hughes, Dark Ruby Mild

Joint Bronze: Old Dairy, Snow Top together with Adnams, Old Ale

Porters:

Gold: Sulwath, Black Galloway

Silver: Elland, 1872 Porter

Bronze: Tavy Ales, Tavy Porter

Stouts:

Gold: Magic Rock, Dark Arts

Silver: London Brewing Co, 100 Oyster Stout

Bronze: Loch Lomond, Silkie Stout

Hello from the new NWAFF Organiser

I've been asked to put in a few words for Norfolk Nips in my new role as National Winter Ale Festival Organiser.

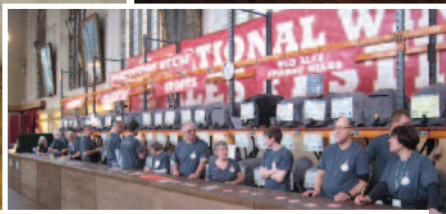
First up a few words about me, many Norwich & Norfolk branch members will know me already but for those outside the county here is a little precis. I was first introduced to Real Ale many years ago in my late teens, a pint of Courage Directors if my memory serves me well. I then became a student in that London in the late 70's and early 80's, frequenting the few real ale houses in Hampstead and Highgate, including the much missed Nag's Head. Coming back to Norwich was a little bit of a shock, not so much choice, Castle Bitter anyone. I became a CAMRA member in the early 90's and was seconded on to the committee after pulling some pints at the Norwich Beer Festival (thank you Percy). I then became our longest serving Chairman to date for 8 years, most give up after 2 or 3. After Alan Edwards stepped down, I put myself forward for running the Norwich Beer Festival, which I did for 11 years.

Apparently people seem to think I know what I was doing after 25 years on the Branch Committee, but enough of that.

Next year, 2018 will be the second time N&N CAMRA will be running NWAFF (Thanks to Rob Whitmore for getting it off the ground and running), last year was getting used to a slightly different way of doing things compared to NBF and although a lot was done right there are some areas which we can improve upon. Although NWAFF is held in February, it's not all about dark beers (stouts and porters etc), we aim to have a slightly more representative sample of beers of the lighter styles. Feedback is always welcome on any aspect as long as it is constructive and thoughtful.

Martin Ward





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Lunchtime Coach trip

On Friday 21st April, Norwich & Norfolk CAMRA embarked on its first weekday social coach trip. We have enjoyed many weekend and bank holiday daytime coach trips before but never one on an ordinary working day so our Social Secretary, Michael Phillips was mildly surprised to have no less than thirty four people booked on to it.

This first inaugural trip took us round Broadland pubs starting at The White Horse in Upton near Acle. This small village pub was recently saved from closure by being bought out by local residents and it is now a community owned pub, one of only a handful in the county. It also has a local community shop adjacent the beer terrace. Beers available here were Fuller's London Pride, Adnams Broadside and Woodforde's Wherry. There were also two ciders and a perry available. One of the ciders, 'White Horse Cider' abv 6.9% is exclusively made for the pub by Russell Watson of East Coast Cider from desert and culinary apples that come from his orchard at the marsh at Martham.

Our next stop was at The Ship in South Walsham where we also had a meal break. This two roomed pub has recently been taken over by Steve and Ali Lucas who are well known by local CAMRA members as organisers of the very popular Ranworth village Hall beer festival which takes place each August in nearby Ranworth. Beers on offer here were Green Jack Golden Best, Wibblers Hop Black, Nottingham Legend and Goths Tournament. Complements here go to all the staff here especially the chef for sorting out the excellent food here so efficiently and quickly.

Next, was a very short ride to The Maltsters in Ranworth. This charming old pub although dating from the 17th century has a very modern spacious one bar interior. It is situated adjacent to the charming Ranworth Broad. The beer range seemed to have increased since my last visit in summer 2016 and there are now four available – Woodforde's Wherry, Adnams Ghost Ship, Humpty Dumpty Little Sharpie and Wells Bombardier.

On next to Woodforde's flag ship pub, The Fur & Feather in Woodbastwick originally made up from a row of working means cottages and cited next to the brewery. I don't think many introductions are needed here to this pub which I'm sure is well known to most NIPS readers. Arriving here in the middle of the afternoon we found the pub was not very busy being

between lunch and evening meal time. Woodforde's have recently introduced some new beers to their range and this reflected in what was now available. As well as the usual Wherry, Nog, Nelson's Revenge, Bure Gold etc were Reedlighter, (4.2%) abv, a light golden beer introduced last year, Norada (4.3%) abv, described as an American style IPA and Simcoe Pale, (3.6%) abv a light pale ale.

Our last port of call was The Sole & Heel in Rackheath. This rather unusual art deco designed pub with its flat roof was originally built by Bullards in the 1930s. At the time we visited they were just finishing their Easter Week beer festival so there was a fantastic choice of about 15 beers available and two ciders. This is far too many to list here. Many of them were Welsh and to us East Anglian's were difficult to pronounce with their unfamiliar spellings such as 'Cwrw' brewed by Evan Evans.

All in all then a very successful start to trips like this, the first one of this type and I look forward to many more in the future!

Warren Wordsworth

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THE *Great Anglian* BREW OFF!

CAMRA and the Anglian Craft Brewers have joined forces to promote both organisations, as well as amateur and home-brewing, with a competition which will see beers created by ACB members, using their own brewing kit, being scaled up in collaboration with commercial brewers, and sold to the public at the Norwich Beer Festival in October.

Entries have been invited from ACB members, who are expected to submit over twenty beers, brewed in small batches and bottled. These will be judged blind, with bottles only identified by a letter code, over the next three months by the local CAMRA Tasting Panel, who will pick three as their favourites. Then the fun starts as the three winners pair up with local commercial brewers to work out how to brew the same beers at a much bigger scale - to give you an idea, most amateur brewers will brew between 25 and 50 litres at a time, whereas a typical 'micro' brewery would brew over 800!

Scaling up a recipe isn't just a matter of multiplying all the amounts by a single number though, as the physics and chemistry of brewing a large quantity are significantly different from a small quantity, and things like the exact composition of the water ('liquor' in brewing terms!) and the shape and size of the vessels used will affect the ultimate flavour and aroma of the beer.

The collaboration brews will be available in local pubs, and also at Norwich Beer Festival (October 23-28), where the public will be asked to decide which beer becomes Champion Collaboration Beer of the Year!

The idea for the collaboration between the two groups came from Ashley Carr, chairman of the ACB, who meet regularly in Norwich and across East Anglia, who explains below how he became an "obsessive" craft brewer, how much the world of home brewing has changed in the last 40 years, and describes his brewing kit.

Ian Stamp, chairman of Norwich & Norfolk CAMRA, welcomed the idea: "Something I've wanted to do for a while now was to get amateur brewers involved in the Beer Festival, so when Ashley suggested working together, the first thing I thought of was a competition! Brewing your own beer is a fantastic way to learn about and appreciate your favourite drink. And to anyone thinking 'how does home-brewing help brewers and pubs' I would say that most small-batch brewers I know sample all sorts of beers in their local pubs for inspiration - it's very rarely simply a cost-saving exercise".

The winners of the first round will be announced in August, the collaboration partnerships a few weeks later, and the overall winner will be announced at the Beer Festival.

Home Brewing and the Anglian Craft Brewers



When CAMRA members my age were discovering or lamenting the loss of Real Beer, the alternative was to brew your own. Unfortunately the home brew market was early kit beers, and 'all grain' brewing was almost unheard of. Most of us didn't have access to a dedicated home brew shop and relied on Boots the chemist to supply a single can of hopped malt extract, to which a bag of sugar would be added. The result was truly terrible, and so many of my generation's experience of home brew, either as brewer or drinker, became a joke.

That view still persists with many lovers of beer, even though the home brew industry has made extraordinary strides, and the choice of ingredients and equipment is now on a par with commercial breweries.

In the last decade the explosion of new breweries has largely been driven by home brewers stepping up to commercial ambitions, the guys behind BrewDog are just one example, with a company now valued at over a billion pounds! This growth is now a world-wide phenomenon, with the USA leading the way - the revival of the IPA style is almost completely down to them.

The appeal of highly aromatically-hopped beers with the marketing buzz that BrewDog picked up on, has propelled beer and brewing into the consciousness of most beer drinkers, and social media and apps like BeerAdvocate, Rate Beer and Untappd have captured the imagination of younger drinkers.

Both CAMRA and to a lesser extent the ACB need attract new members, and the idea of getting together was to promote both organisations, my belief being that "if you enjoy drinking beer you will appreciate and understand it more if you make it yourself"!

Getting into making your own beer has never been easier or more satisfying. Even the humble beer kit is capable of producing a fabulous pint for as little as 50p. One of our local maltsters, Muntons of Stowmarket, has pioneered the production of beer kits based on well-known beers, one of the first being Woodforde's Wherry, the kit most likely to be suggested to the absolute beginner. The growth of internet forums dedicated to home brewing, and clubs like the ACB, mean that information, encourage-

Continued Overleaf



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ment and advice is very simple to obtain, so that whatever level of involvement you want help is there. As hobbies go not only is it a lot of fun but you get to drink beer as well!

And you don't need a lot of expensive kit to produce terrific beer. Less than £50 worth of equipment and a Woodforde's kit will produce 40 pints of something that will surprise even the most discerning. But if you want beer to compare with some of the finest you can buy in a pub then going 'all grain', just like the commercials, is the way to go.

My own kit (pictured above left) is what happens when an obsession gets a little out of hand! It follows the typical set up for a commercial enterprise, and consists of the following, from right to left:

- an insulated mash tun for converting malted barley and hot water to a sugar solution known as 'wort'
- the hot liquor tank that supplies the water for sparging (spraying) the grains to get the last of the sugars out
- the copper, or kettle, in which the sweet wort is boiled with the hops
- two cylindro-conical fermenters capable of fermenting up to 50 litres at a time. Above each is a heater/cooler that maintains the beer at the ideal temperature.

If you'd like to know more about the Anglian Craft Brewers, please visit our website at groupspaces.com/AnglianCraftBrewers. The branches hold all their meetings in pubs, as they are keen to follow trends and experience new beers, above all they want to gauge how close their efforts are getting to the "real thing", as well as competing against their fellow brewers as to who can brew the best beer. So, far from home-brewing stopping them going to the pub, the reality is they probably go more often!

Ashley Carr, Norfolk ACB Chairman

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The following local businesses offer a discount for CAMRA members (usually on presentation of a Membership Card):

Albion, Cromer: 10% off ales, draught and bottled

The Bell, Norwich: 20% off all food. 50p off a pint (with your CAMRA vouchers).

The Black Horse, Norwich: 10% off (not Tuesday)

The Bob Carter Centre, Drayton, 30p off pints

Brickmakers, Horsford: 10p off a half, 20p off a pint of real ale.

Compleat Angler, Norwich: 10% off all real ales

Grange Hotel, Ormesby St. Margaret, Norwich: 10% off all real ales

Green Gate, Caister-on-Sea: 20p off a pint of real ale

London Tavern, Attleborough: 20p off a pint of real ale

Leopard, Norwich: 10% off all real ales

Lollards Pit, Norwich: 10% off

Red Lion, Drayton: 10% off

Oliver Twist, Great Yarmouth: 10% off across the board - please show card before ordering

Railway, North Elmham: 10% off B&B and camping

Glasshouse, Norwich: 20% off all food. 50p off a pint (with your CAMRA vouchers).

Plasterers, Cowgate, Norwich: 10% off all real ales (available to all customers on Mondays)

The Rose, Queen's Rd, Norwich: 15p off pints

The Rosebery, Rosebery Rd, Norwich: Selected beers at £2.50/pint on Mondays

Lighthouse Inn, Walcott: 10% off all real ales

Cherry Tree, Wicklewood: 30p off a pint of Buffy's

The Ugly Bug Inn, Colton: £1 off per full pint

The Vine, Norwich: 10% off food and drinks (not Early Bird Menu) on Mondays

The Whiffler, Norwich: 50p off a pint (with your CAMRA vouchers)

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The St Andrews Brewhouse, Norwich: 10% of their own real ales

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If your pub or business offers a discount to CAMRA, but isn't on this list, please contact pubsofficer@norwichcamra.org.uk and let us know the details (including any restrictions).

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Here is a current list of all the pubs in Norfolk which are part of the CAMRA Local scheme. New entries are in Bold.

Alby, Alby Horse Shoes Inn
 Aldborough, Black Boys
 Attleborough, London Tavern
 Banningham, Crown Inn
 Barford, Cock Inn
 Binham, Chequers Inn
 Blofield Heath, Heathlands Social Club
 Brooke, Kings Head
 Broome, Artichoke
 Caister-on-Sea, Green Gate
 Cantley, Reedcutter
 Catfield, Crown Inn
 Clenchwarton, Victory
 Cley-next-the-Sea, George Hotel
 Cley-next-the-Sea, Three Swallows
 Clippesby, Muskett Arms
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 Cromer, Albion
 Cromer, Cottage
 Cromer, Red Lion Hotel
 Dereham, Royal Standard
 Drayton, Bob Carter Centre
Elsing, Mermaid Inn
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 Emneth, Queens Head
 Fakenham, Bull
 Felthwell, Wellington
 Foulsham, Queens Head
 Freethorpe, Rampant Horse
 Geldeston, Locks Inn
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 Gorleston, Dock Tavern
 Gorleston, Mariners Compass
 Great Yarmouth, Barking Smack
 Great Yarmouth, Mariners
 Great Yarmouth, Oliver Twist
 Great Yarmouth, Red Herring
 Great Yarmouth, St. Johns Head
 Great Massingham, Dabbling Duck
 Happingburgh, Hill House

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 Hethersett, Kings Head
 Hickling, Greyhound Inn
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Hoveton, Hotel Wroxham
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 Lyng, Fox
 Morston, Anchor Inn
 Neatishead, White Horse
 Newton Flotman, Relish Restaurant
 & Bar
 North Elmham, Railway
 North Walsham, Orchard Gardens
 Northrepps, Foundry Arms
 Norwich, Adam and Eve
 Norwich, Angel Gardens
 Norwich, Beehive
 Norwich, Cellar House
 Norwich, Champion
 Norwich, Duke of Wellington
 Norwich, Earham Arms
 Norwich, Eaton Cottage
 Norwich, Fat Cat
 Norwich, Fat Cat and Canary
 Norwich, Fat Cat Brewery Tap
 Norwich, Garden House
 Norwich, Gatehouse
 Norwich, Jubilee
 Norwich, Kings Head

Norwich, Lawyer
 Norwich, Leopard
 Norwich, Lollards Pit
 Norwich, Maids Head Hotel
 Norwich, Murderers
 Norwich, Plasterers Arms
 Norwich, Quebec Tavern
 Norwich, Red Lion (Bishopgate)
 Norwich, Ribs of Beef
 Norwich, Rosebery
 Norwich, Sir Garnet
 Norwich, Temple Bar
 Norwich, Trafford Arms
 Norwich, Vine
 Norwich, Wig and Pen
 Norwich, York Tavern
 Overstrand, White Horse
 Poringland, Royal Oak
 Reedham, Ferry Inn
 Reedham, Lord Nelson
 Reedham, Ship
 Reepham, Kings Arms
 Ringland, Swan
 Sheringham, Lobster
 Skeyton, Goat
 Sporle, Peddars Inn
 South Walsham, Ship
 Sprowston, Blue Boar
 Sprowston, Sprowston Manor
 Hotel & Country Club
 Surlingham, Ferry House
 Syderstone, Lynn Arms
 Thetford, Red Lion
 Thetford, Black Horse
 Thorpe Market, Gunton Arms
 Thurlton, Queens Head
 Upton, White Horse
 Wicklewode, Cherry Tree
Wimbotsham, Chequers
 Wiveton, Wiveton Bell
 Worstead, White Lady
 Wymondham, Green Dragon

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Issue Number 108 – April/May 2000

Winter Beer Winner

Old Tom from Stockport brewer Robinsons has been named the Supreme Champion Winter Beer of Britain 2000 at CAMRA's national winter celebration of beer in Manchester. The 8.5% barley wine is described in the millennium edition of the Good Beer Guide as a "full bodied dark fruity beer. The aroma is fruity and mouth watering, the aftertaste is bitter sweet with an alcoholic kick".

At the announcement CAMRA North West Regional Director Steve Prescott congratulated Robinsons on their ability to produce beers to perform on the national stage with companies a hundred times their size. He said "At a time when the bigger brewers are flooding the market with bland over-hyped and mass-produced beers, it's great to see a traditional family brewer leading the pack on quality. The silver prize went to Scottish Courage with their Theakston Old Peculiar and the Bronze went to Wye Valley in Hertfordshire for their splendid Dorothy Goodbody's Wholesome Stout.

Pub News

The Gibraltar Gardens in Heigham Street, Norwich reopened towards the end of March after a £500,000 refurbishment by Jo and Irvin Verrett (familiar to many through the York Tavern and Eaton Cellar House). Their eldest daughter Debbie Williams will be in charge of the much enlarged "Gib". Peter Turner (of Blue Moon Brewery fame) has bought and reopened the Barford Cock and is selling an interesting range of local beers from the smaller breweries.

The White Elephant, Diss is now offering a house beer (which will change with the seasons) brewed by Old Chimneys Brewery "Spring Bitter 4.2% is the current offering. The White Horse, Chedgrave has gained Cask Marque accreditation in recognition of the consistent quality of their real ales.

The King's Arms, Hall Road, Norwich now has a hand pump dedicated entirely to fruit beers. St Peters Lemon & Ginger Spiced, Hanby Cherry Bomb and Leatherbritches Raspberry Bitter are among the first to be featured. Puffers Bar is now open at Dereham Railway Station in Station Road on the Mid Norfolk Railway. It is located in a restored bar coach and is open on Friday evenings, all day Saturday and daytime on Sundays selling Woodfordes Wherry and Great Eastern. Reedham Railway Tavern's beer festival will probably be featuring beers from the Museum Brewery, Burton on Trent, and will also be the first place where many people will be able to try Humpty Dumpty Brewery's new wheat beer Tender Behind 4.0%.

Winter Ale Trail heroes

Oh ye of little faith, you sceptics said it couldn't be done – well it has been. After 332 miles and 52 hours on Norfolk's finest buses and trains we finally completed the CAMRA 2000 Winter Ale Trail. The return to Norwich Bus Station of the 58A from Poringland saw our victorious octet of Paul Barrett, John Craft, Stuart Ferguson, Dale and Martin Futter, Ian and Andrew Gibson and Paul Shingfield celebrate in style with bottles of Wolf Newshound 2000 before being asked to move on for drinking on the bus station premises.





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CRAFT ALES & LAGER FROM NORTH NORFOLK



My First Time - Confessions of a beer festival volunteer

For years I have been thinking about volunteering at the Norwich Beer Festival but always found a reason not too. However, when I saw a CAMRA email asking for volunteers at the Winter Ale Festival I thought....why not!

As I was responding to the email, entering the dates and times I would be available, I was thinking; "Do I really want to do this?" Even after I had clicked send, I thought - they won't pick me - I have no experience. So you can imagine my surprise when I received a reply informing me of the shifts I had been selected for.

My first session was on Tuesday, this was a session for CAMRA members only. As I was walking to St Andrews Hall the nerves started to kick in. On arrival at the staff entrance, I was greeted with a smile and escorted to the staffing area. There sat the lovely Jane Edrupt who gave me a badge, pointed me towards the t-shirt, and most importantly of all, gave me my beer glass for the evening. Boy was I desperate for a drink!

On arrival at the St Andrews bar, I listened to the bar manager who told me what to do. I then made my way to an area of the bar to start my shift. The other staff who were working on the night were very friendly and helpful. I got to work. In between serving we chatted about volunteering and my colleagues discussed the beers they'd had tasted. It wasn't until that moment I realised I had not yet sampled any beer - disaster. This was soon rectified by my first tipple; Electric Milk Stout. What a lovely beer - dark, creamy, smooth and tasty. My next beer was Thornbridge Vanilla Stout, this was a whopping 6.4% but it certainly didn't taste like

other 6.4% beers I had sampled in the past. My third ale was Harvey's XXXX, another outstanding beer. Before I knew it, it was 10.30pm and my shift was nearly over. A clean down of the bar area and cooling of the barrels and I would be off. It had been fun and I was actually looking forward to my next shift.

On the Wednesday I returned keen and eager to get stuck in. When I arrived I was informed that the turnout during the the day had been low and that it was still not busy. As I was walking to the bar, I was surprised by the low turnout and wondered why it was so quiet. This time round I was more outgoing during my shift, and began to chat to the customers. I asked about their favourite beers, why they had come to the festival, and why they thought it was so poorly attended, at least in comparison with the annual October festival which is always jam-packed. Throughout my conversations it became apparent that many people assumed a Winter Ale fest would only feature porters and stouts, and even a lot of real ale drinkers don't drink dark beers. In actual fact, the event had the usual vast array of different beer types from all over the country, it's just that there were more beers of the darker variety than you'd expect at a traditional festival.

So for all of you who have ever thought about volunteering, stop thinking about it and do it. I met and worked with a nice bunch of people and sampled some excellent beers. Roll on October so I can once again serve all you wonderful beer drinkers!

Cheers

The Beer Bird

Beer Festivals Calendar

16-18 June Jolly Sailors 8th Ale & Music fest
30 Real Ales, Brancaster Staithe PE31 8BJ

29 June-2 July Beehive Summer Fest
30 Beers, Charity BBQ - Leopold Rd, Norwich

11-16 July Heathlands Beer Festival
18 Ales, 2 Ciders, Gin and Cocktail Bar

14-16 July 16th North Norfolk Railway Beer Fest
120 different brews, Sheringham Station NR26 8RA

15-16 July Catfield Crown Annual Beer Fest
Live Music and BBQ. Catfield, Nr Great Yarmouth

21-23 July Crusaders RUFC
30 ales and ciders, Beckhithe Nr Hethersett

27 July 20th King's Lynn Beer Fest
Stuart House Hotel, 35 Goodwins Rd PE30 5QX

3-4 Aug Angel, Larling

4-5 Aug North Walsham Beer Festival
50 beers and ciders, Scout Hut, Midland Rd

8-12 Aug CAMRA Great British Beer Festival

25 Aug Ranworth 8th Beer Festival
20+ beers and ciders, Ranworth Village Hall

25 Aug Duke of Wellington, Norwich
10 day beer festival

25-28 Aug Chequers Bank Holiday Beer Fest
Church Rd, Wimbotsham PE34 3QG

25-28 Aug Green Dragon Beer Fest
Church St, Wymondham NR18 0PH

8-10 Sept Kings Lynn Rotary Club
Charity Beer Festival, Hanse House, South Quay

15-16th Sept Jolly Sailors, Brancaster Staithe

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Introducing the East Norfolk CAMRA Sub-Branch



Since November last year East Norfolk sub-branch has organised meetings and socials in both Yarmouth and Gorleston and the surrounding countryside. We have a thriving membership and a lot of work to do. We have reorganized the distribution of *Norfolk Nips*, conducted visits for the *Good Beer Guide*, updated WhatPub and have set up the Great Yarmouth Ale Trails for this summer.

You will find us on our website or on Facebook. There you can download details of the Ale Trail guide or keep a look out for free copies in pubs in Yarmouth. Come and join us!

About Yarmouth

Great Yarmouth is an ancient market town with the second most complete medieval town walls in the country, the largest parish church in England, a thriving market place and is also the biggest seaside resort in East Anglia, attracting millions of tourist per year to its sandy shores.

Summer East Norfolk CAMRA

This summer East Norfolk CAMRA has organised Ale Trails around the Borough. Discover the history and interest in old Yarmouth. There are several trails taking in Real Ale pubs for the pleasure of both locals and holidaymakers alike.

There will be a varied selection. Some with food, some for families and some with up to 10 Real Ales on. But all with good beer available for your pleasure. Many of the pubs will be putting on special events to coincide with the Ale Trails so look out for those.

There is a free guide which is available through the Great Yarmouth tourist information office, or to be found in many of the pubs on the trails.

It can also be downloaded from the East Norfolk CAMRA website along with details of meetings and socials.

www.eastnorfolkcamra.org.uk

www.great-yarmouth.co.uk

*Patrick Smith - Chairman
East Norfolk Sub Branch CAMRA*





NORTH NORFOLK RAILWAY

16th Annual Beer Festival

Fri 14th - Sun 16th July 2017

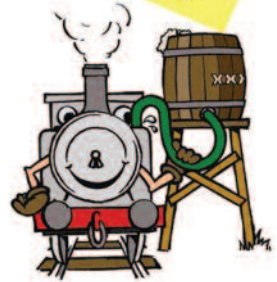
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2
Ciders

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Registered Charity: 303909

Beer Festival Tuesday 11th-Sunday 16th July 2017

Session Times: Tues, Wed, Thurs 7.30pm 'til late. Fri 5.30pm 'til late. Sat 12noon 'til late & Sun 12noon-8pm. Gin & Cocktail Bar on Friday 14th and Saturday 15th

ENTERTAINMENT

Thursday - Blofield Heath Jammers 8pm 'til late. Friday - EGYPT 7.30-11pm.
Sat - O'Fenders 7.30-11pm.

Summer Fair on Sunday 16th: Large Raffle, Indian Street Food, BBQ, Tea & Cake Ten Centre Ring: Bollywood Dancers, Dog Demonstration, Dimension School of Dance, Fairground Rides, Police Car, Blood Bike, Plant Stall, Tombola, Bottle Stall, Beat the Goalie, lots of other stalls and games.

All Events Free Admission and Everyone Welcome.

For more information, please Tel: 07818 466473 or 01603 714164

www.heathlandscommunitycentre.org.uk





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You are just moments away from a year in beer heaven!

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Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinup or call 01727 798440. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

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Title Surname	Single Membership £25 <input type="checkbox"/>	£27 <input type="checkbox"/>
Forename(s)	(UK & EU)	
Date of Birth (dd/mm/yyyy)	Joint Membership £30.50 <input type="checkbox"/>	£32.50 <input type="checkbox"/>
Address	(Partner at the same address)	
..... Postcode		
Email address	*For information on Young Member and other concessionary rates please visit www.camra.org.uk/membership-rates or call 01727 798440.	
Tel No(s)	I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at camra.org.uk/memorandum <input type="checkbox"/>	

Partner's Details (if Joint Membership)

Title Surname	
Forename(s)	
Date of Birth (dd/mm/yyyy)	Signed
Joint member's Email	Date
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www.northwalshambeerfestival.com

North Walsham Beer Festival

4th August, 6pm to 11pm and
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Up and Coming Events at The Artichoke

Quiz Night (every 2nd Tuesday of the Month: 13th June, 11th July, 8th August, 12th September, 10th October, 14th November and 12th December. £1pp, proceeds going to All Hallows Hospice.

Summer Events

August 1st : Morris Dancers

August Bank Holiday Weekend (25th- 28th August) : Summer Beer Fest

More information regarding the Beer Festival to follow on Facebook:
The Artichoke At Broome.



*The Artichoke
At Broome*



The Artichoke at Broome is a traditional village pub serving 8 Real Ales (4 on gravity), Fruit Beers and a selection of Wines, Whiskies and Gins. We serve fresh food Tuesday-Saturday (12-2.30 and 6pm -9pm and Sunday Lunches from 12-3.30pm.

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Eventually Spring will start, although I know not when! Even with the clocks changing, still no decent spells of weather. I am sure some hardy souls have braved the barbeque with takeouts of real ale, not me I am afraid, definitely a fair-weather barbeque person.

Since I last conversed with you several events have happened in the branch. Pub of the Year is the Kings Arms at Shouldham once more. A very close second was The Peddars Inn at Sporle, which we also made a presentation to. Club of the year was Runcton Holme Social Club, our presentation was on one of their entertainment night. It seemed quite bizarre doing the presentation in between Jim Reeves classics, but an enjoyable night nevertheless.

I understand that the Members Conference was a somewhat quieter affair than last year. Everyone I have spoken to enjoyed it and the peripheral events probably more!!

The Lord Nelson is still closed, but Greene King have applied for planning to enlarge it prior to reopening later in the year. The Ouse Amateur Sailing Club is now a stand-alone Club. I am sure this Club will go from strength to strength with its new found independence.

In April I went to Meantime Brewery in Greenwich with my Nephew. He did a little research and concluded that there were two guides that had rave reviews. As luck would have it Big Al was our guide. I had reservations about him speaking for about 80 minutes, but the time flew by. Everyone in the room had to face the lashing from Al, but always in a friendly and humorous manner. My crime was saying 'like' a better description was required! Eight 1/3rd pint samples were consumed, which was their entire range, all good, but some better to my taste than others. Their beers are described as naturally carbonated, but I still cannot quite get my head round the pump that would usually have lager through it. Their beers are matured for around 14 days. Has it changed my mind to be comfortable with craft beer – not sure, maybe I need another visit!

Enjoy the many festivals this summer.

A plug for Narborough Sports & Social Club who are having a beer festival over the late May Bank Holiday, CAMRA members welcome at all times.

Enjoy the summer and keep drinking.
Cheers

Steve Barker - W.N. Chairman

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CAMRA Branch Calendar

Norwich and North Norfolk Branch

Friday 26th May

Campaign Trip – 7.15pm Castle Meadow
visiting up to 5 pubs. Booking essential.

Friday 2nd June

First Friday Five - 8.00pm start Duke of
Wellington.

Wednesday 7th June

Lunchtime Coach Trip – depart Castle
Meadow 11.30am.

Saturday 10th June

Summer Social – Trip to Chelmsford.

Thursday 22nd June

Midweek Stroll – Noon start Lollards Pit, Red
Lion, Adam & Eve, Cottage, Leopard.

Wednesday 29th June

Beer Festival Planning meeting – 8pm Take 5.

Friday 30th June

Campaign Trip – 7.15pm Castle Meadow
visiting up to 5 pubs. Booking essential.

Friday 7th July

First Friday Five – 8.00pm start Unthank Arms,
Eaton Cottage, Beehive (Beer Festival)

Thursday 20th July

Branch Meeting and Social
– White Horse, Neatishead

Tuesday 25th July

Midweek Stroll – Noon start Duke of
Wellington, Angel Gardens, Rosebery, Whale-
bone, Fat Cat Brewery Tap.

Friday 28th July

Campaign Trip – 7.15pm Castle Meadow
visiting up to 5 pubs. Booking essential.

Friday 4th August

First Friday Five – 8.00pm start Rushcutters.

Friday 11th August

Lunchtime Coach Trip depart Castle Meadow
11.30am

West Norfolk Branch

13th June

Crown in Gayon

11th July

Beddingfeld Arms, Oxborough

8th August

Union Jack Roydon

12th September

Lifeboat thornham

16th December

Christmas crawl of Norwich (details tba)

Note: All Tuesday meetings start 8pm and
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Acle Bridge Inn, Old Road, Acle, NR13 3AT

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Deputy Treasurer: June Parsons

Membership Secretary: Jeff Hoyle

Press and Publicity: Ros Harre

Pubs Officer: Claire Harvey

Pub Protection Officer: Jeff Hoyle

Webmaster: Nige Nudds

Cider: Andrea Briers

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www.norwichcamra.org.uk

www.camra.org.uk/wnorfolk

www.midanglia.camra.org.uk

Branch mailing list web page:

Branch Facebook Page:

facebook.com/groups/NorwichCAMRA

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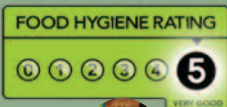
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