

# Norfolk NIPS

## & CASK FORCE



CAMPAIGN  
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No.182

Autumn 2017



# Record -breaking Beer Festival in Reedham

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REPORT INSIDE**



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The graphic features two beer labels: 'LACONS PATRIOT' on the left and 'LACONS PHANTOM' on the right. The text is written in a chalk-like font on a dark background.



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## The Only Micro-Pub in Norfolk

It was a sunny evening in April 2015, when Nigel, Richard, Sue and Jane sat in a small pub in Nottingham having just attended a session at the CAMRA AGM. As with all these things, I can't honestly remember who said it but I remember the words – We could run something like this, couldn't we? And so, the idea was born. Norfolk's first Micro Pub. We had intended it to be in Norwich itself, but gaining planning proved to be very difficult and whilst we were being turned down, a Micro Pub opened on Diss Railway Station and another in Downham Market.

Just when we thought it was never going to happen, we spotted this lovely little place in North Walsham. It was serendipity. Small and cosy, this place offers everything we need. Since we started the places in Diss and Downham Market have sadly closed but this now leaves us as the only Micro Pub in Norfolk.

We are offering a good range of cask ales – usually around 5 or 6, together with real ciders, bottled beers and wine. There are no fruit machines / music/ TV's or any other distractions. We don't have WIFI either, so you just have to talk to each other! This seems to be just

Continued Overleaf

# DUKE OF WELLINGTON

*CAMRA Good Beer Guide Listed | Traditional Real Ale House*

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*Thanks to everyone who supported the Beer Festival  
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## WELL DONE

to Wendy & Ray for creating lovely baskets & pots for the pub and receiving 2nd place in Norwich in Bloom Pub Garden Award

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what North Walsham needed and the locals have welcomed us with open arms.

So, if you find yourself out and about and fancy a trip to North Walsham (the train goes direct from Norwich), then pop in to the Hop In on Market Street, you won't be disappointed. <https://www.facebook.com/Hopinpub/>

*Jane Edrupt*

Well having received an invite like this from Jane I thought it would be good idea to investigate further. A micro pub is defined as a small freehouse which listens to its customers, mainly serves cask ales, promotes conversation, shuns all forms of electronic entertainment and dabbles in traditional pub snacks.

Our first attempt to visit was cancelled due to lightning striking the railway signals in North Walsham. As it doesn't strike in the same place twice

**“A micro pub is defined as a small freehouse which listens to its customers, mainly serves cask ales, promotes conversation, shuns all forms of electronic entertainment and dabbles in traditional pub snacks”.**

we arrived on the next Tuesday as the Hop In is closed on Mondays. It used to be a taxi office and before that a florist. It is Grade 2 listed so considerable care has been taken in the refurbishment. We even found out it has a reputation for being haunted but as far as we saw no spirits were being served.

There were five cask beers from local breweries, ciders and continental beers on offer but no Ghost Ship. There is also a room upstairs for about 20 customers so a bit like a Tardis.

The food was basic snacks as the Hop In is in the town centre and there are lots of local food outlets. You are allowed to bring food inside and the plates and cutlery are provided. Although I suggested they may need bigger plates if somebody goes in with a Chinese banquet. The beer is served on gravity and as expected was in excellent condition.

So overall it is well worth taking up their offer and I'm sure the famous four will give you a very warm welcome.

*Graham Freeman  
& Warren Wordsworth*





# The Ed'lines

Is it just me but did we actually have a Summer this year. Of all the Beer Festivals and pubs I've visited I can't remember sitting out in the sunshine much. However what I've noticed is that a lot of pubs that have not tried before are now having beer festivals. I was told over the August Bank holiday we had 17 beer festivals in Norfolk that you could visit. Obviously I visited a few myself but it is good to know real ale is still very popular.

In the last few years we have all seen the rise of the craft keg beers and have been worried we may lose our real ales. My view is that we have a lot of support from our Norfolk brewers who still brew a great choice of real ales. My mission is to drink as many as I can before they change their mind. So if you want to know what all the fuss is about our Social Secretary Michael has arranged a crafty crawl for the December First Friday Five. All I can add is go along and try a craft keg beer but you may need a serious bank loan to pay for them.

This year you may have noticed that Norwich Beer Festival has reached the 40th anniversary. It is organised by Norwich & Norfolk CAMRA branch and will be held at St Andrew's and Blackfriars Halls from October 23rd to 28th October 2017. Over 200 cask-conditioned Real Ales from Britain's independent brewers will be on sale along with draught and bottled beers from Continental Europe. There will be a large range of traditional ciders and perries with over 40 varieties mostly from East Anglia.

To celebrate the event we will be having some beers from the wood to remind you of the olden days. Also there will be some special posters with all the 40 logos which I'm sure will sell out quickly. Why not come along and volunteer for the first time as I know you will enjoy the experience.

You will note David Martin volunteered for the first time when he decided to help judging the East Anglia Pub of the Year competition. You can read what he said about his enjoyable trip. I was pleased he decided to write to us as I'm still looking for any articles from you about our activities and beer and cider related matters.

Our congratulations go to Winters Brewery for their Mild which won the Bronze in the mild category at the Great British Beer Festival. I still ask why do they not order more beers from Norfolk for judging when you look at the fantastic beers we produce in our county. I feel a letter to the National Chairman coming on.

**“I was told over the August Bank holiday we had 17 beer festivals in Norfolk that you could visit. Obviously I visited a few myself but it is good to know real ale is still very popular.”**

We have news of a micro pub the Hop In which I visited and hopefully so will you. I think we have about 400 micro pubs in the UK and I ask why did they have so much trouble with Norwich City Council when they tried to open one in Norwich. They say they promote new businesses but put obstacles in the way when we have a new venture like this. It seems they would rather have empty shops than try something new. If it is ignorance then I suggest they pop up and visit the Hop In and find out what it is all about. Well do you think they will?

*Graham Freeman*



# Stig's Words

Every issue it becomes harder to be original in an editorial, beer festivals come and go seasonally then of course there are large events you can refer too, sporting or sometimes royal and if all else fails there's always the weather!

So let's have a go at something else, obviously drinking a few down the local isn't the answer to the world's or indeed life's problems but it is noticeable that when terrible things happen in the world many find themselves gravitating to the pub/ club etc to talk things over, watch a news event on the TV ( I was camping on the South coast during 9-11 and in those days you couldn't just watch on your phone so I found a pub, I can still remember the pint of Hopback Summer Lightning I drank whilst watching the towers fall), or just to have a good rant.

**“It is noticeable that when terrible things happen in the world many find themselves gravitating to the pub/ club etc to talk things over, watch a news event on the TV, or just to have a good rant”**

There are those in this world who see all light hearted interaction and socialising in general as unacceptable, fun is simply not on the menu, If we let people force us to think or behave in a certain way then we have lost our claim to be a free society and pub culture and the right to use it (or not) is part of our tradition of open society.

Having said that, the only thing that should be

brewing in a pub is beer not hatred and we must recognise that there are limits to what is acceptable in public (or private for that matter!).

So keep using the pub (lest you kill it by your absence), keep having discussions with your countrymen and you help to keep Western values alive. As a wise man once said: “You've got to fight for your right to PARTY!”

This edition brings you the normal pub news (many braincells died to bring it to you), plus Jeff's thoughts on several issues (I'm sure my punctuation is being checked at this very moment).

Also we hear of the dangers of the beer camping interface and a mega pub crawl and brewery visit in the midlands.  
Enjoy, Stig out.

(This issue includes material from many contributors all of whom I thank, likewise those who distribute it, finally thanks for taking the time to read it)

*Stig*

## 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](http://issuu.com)

*Jeff*

# Pub and Brewery News

## Norwich & Norfolk Pub News

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A lot of news from Norwich this quarter, not so much from the county, so a plea to those of you reading this anywhere, please check out the pubs you know at [WhatPub.com](http://WhatPub.com), and if you find any errors or omissions, or the beer list or opening hours are incorrect, please do let me know, either via the feedback form on the [WhatPub](http://WhatPub.com) entry for the pub, or direct at: [pubs@norwichcamra.org.uk](mailto:pubs@norwichcamra.org.uk).

Starting in Norwich, **Kings** (previously various names including Tusk, Barrio and the Nags Head) is to be renamed **Last Pub Standing** when it reopens in September/October, reflecting the fact that it is the last of at least fifty pubs which used to exist along King St. New owner Darren Fennah has gutted the 200-year old building inside, discovering hidden gems along the way, including the remains of a passageway between the two separate house it used to be, which had been (and will be again, unfortunately) hidden behind the back bar.

Darren plans to convert the first floor into a restaurant, serving high-quality dishes from various cuisines, and to make the ground floor a "good pub" for local businesspeople

and residents, with the emphasis on quality products, including real ales and craft beers from Grain Brewery.

**Take 5** has been refurbished and reopened as the **Louis Marchesi**, returning to the name used between 1976 and 2004. The slightly jazz-influenced French style of Take 5 has been modernised and smartened up, in a more cafe-bar style, and there's now occasional live music. There are three ales on the bar, and a 10% discount for CAMRA members.

On that subject, the 20% discount on food at the **Bell Hotel** and the **Glass House** has been discontinued since July, on the instructions of Wetherspoons HQ. I'm not at all surprised as it was incredibly generous and, given their prices, somewhat unnecessary! They are of course still accepting the 50p off a pint vouchers (which all CAMRA members receive each year, to the value of £20) in common with all other Wetherspoons pubs.

The **Bell** reopened in August after a massive extension and refurb, costing in excess of £2m (and yes that is two million, not a typo!). The patio garden has been levelled, slightly extended, and new furniture added, and the downstairs bar partly given over to

kitchens and loos (there are now toilets on all floors). The upstairs bar entrance is now on the corner of the building, as the old side entrance is now for goods, and has had a (public) lift installed, again to all floors. The main bar has been lengthened to stretch all the way to the Timberhill windows. All this has reduced the amount of space in the 'old' bars, but this is more than compensated for by a massive extension into what used to be offices, above Santander bank, accessed via a passageway to the right of the bar, and consisting of several rooms, seating between twenty and a over a hundred people. The largest has large windows with great views across Orford Hill to Orford Place, and along Red Lion St.

All the bars, old and new, have been completely refitted, as has the cellar, which has also been extended into the old kitchen, and boasts significant extra space for ales and other beers, which should allow beers to be cellared properly before serving.

Everything looks very smart, and will I'm sure be extremely popular - it was packed at my last visit, and Wetherspoons apparently expect to recoup their investment in under two years. But it does seem rather cramped in places, with too many tables for the size of the rooms, and the beer selection,

which used to be pretty good, has been disappointing, with only one local brewery, Wolf, among a number of 'big brand' ales from Adnams, Greene King, Marston's etc. Unfortunately, it seems the company are happy to spend big on refurbishments, but are only willing to buy beer at prices well below what all but the biggest breweries can afford.

The **Mitre** in Earlham Road, Norwich has been taken over and refurbished at a cost of around £600,000 by the church next door, St Thomas's. Initially the cafe / bar will be open from 8.30am to 4pm only, but the intention is to extend the hours to 9pm within a couple of months of opening. Breakfasts and lunches will be served, alongside a selection of bottled craft beers. The pub is thought to be unique in being owned and run by a religious establishment - unless anyone knows better!?

The **Woolpack Yard** in Muspole St has reopened, and has three ales, usually including one from Lacon's.

The **Stanley** on Magdalen Road has closed and reopened, amid rumours that owners Punch planned to convert it into a "smokehouse", whatever that is.

The **Kimberley Arms**, Trory St, may be reopening as **NR2**.

The **Mulberry**, or to older readers the **Rose Tavern**, has been renamed again, and is now the **William & Florence**.

From outside the city, the **Parson Woodforde** at Weston Longville, a Punch Taverns pub, has closed indefinitely, we understand.



And last but not least, although possibly first and maybe smallest, four CAMRA stalwarts have opened a new micro pub in an old taxi office! The **Hop In**, on Market St, North Walsham is the result of a long search conducted by two couples, Nigel Davies and Jane Edrupt, and Richard Cornwall and Sue Squires, who were initially looking to open a micro pub in Norwich, but were unable to find anywhere to the satisfaction of the council and their budget. The Hop has a large bay window looking down Market Street, with a small beamed bar serving up to five ales (depending on demand), real cider, wine and selected soft

drinks, and seating for up to a dozen people. Upstairs there's further seating. Open every day except Monday, the owners are looking to expand real ale horizons in the town, with beers from smaller breweries, both local and from further afield. Congratulations guys, and Good Luck!

## News from the West

It was time for the delivery of the summer edition and when we returned home one evening we found a pallet on the doorstep with 290 kilos of the magazine. A couple of days later I packed up the envelopes containing around 7 of these kilos to take to the Post Office in Lynn to mail to our subscribers.

Unfortunately, the computer system was down and if didn't seem fair to queue for 45 minutes and then occupy the only counter for half an hour while the rest of the customers slowly fume. I returned later the same day to find the situation unchanged. Three days later I was back again, and still the situation had not been resolved, though the engineer was expected that afternoon. After I threw a morale check, they decided that they could process the envelopes if I paid cash (no option for buying stamps for me to stick on myself), so I joined the line and eventually I handed over the money. Apologies for the late delivery, and any associated problems. I hope the

Continued Overleaf

computers will be fixed by the time I mail the autumn edition, but am not confident.

We had a free day earlier in the summer, so we decided to find somewhere we had never been before and ended up at the **Caley Hall Hotel** in Old Hunstanton, which served a good pint of Marston's Pedigree. Emboldened, we headed for **Heacham Manor Hotel** and along the way somehow

Beers of Europe at Setchey now adjoins the largest Steiff shop in East Anglia with over 500+ different teddy bears/animals available in store. If you want a bear with your beer, this is the place for you.

When the **Railway Arms** at Downham closed, Ian moved to the Driver's Club at Tottenham. This is now closed to the general public, but is available for private hire. However there

The **Lynn Arms** at Syderstone, which had a domino team second only to the Seven Sisters back in the mid 80's has just undergone the latest stage in a £140,000 refurbishment. This has added five guest bedrooms and improved the kitchen and garden area.

The **Ffolkes Arms** at Hillington reopened in May and I have received several reports from people who have been along for a look. One included a picture of the price list which raised my eyebrows. Another described the quirky nature of the bedrooms decorated with interesting items. She was particularly taken by room 3.

The team from the award winning **Duck Inn** at Stanhoe has taken on the Hunworth Bell, which closed in January. Known to many as the Hunny Bell, it is owned by the Stody Estate. The four strong team is made up of Sarah and Ben Hadley, brother Sam Handley and chef Andrew Waddison and they will split their time between both premises once the minor refurbishment at the Bell is complete.

In June, I was contacted with news that three local pubs closed suddenly, **The Black Horse** at Castle Rising, the **Bull** in Fakenham and the **Black Swan** at Little Dunham. The **Black Swan** is currently being advertised on the Fleurets website, and looks a



took a wrong turn and found ourselves in the **Avocet Barn**, which appears to be to clubhouse for the golf course. No matter. They were happy to serve us even though we were not members and offered a choice of Greene King IPA and Speckled Hen. A quick look in the bar at the hotel revealed hand pumps, a delight for a future occasion.

I have at least two friends who take their teddy bears to the pub, and I have met one bear wearing a CAMRA life member's badge. If that is your thing, there is good news.

is a good reason for this. Ian has joined forces with John from Two Rivers Brewery to open the **Blackstone Engine House Bar** at Denver Windmill. It features the full range of Two Rivers beer and ciders from the Downham Cider Co, plus a guest beer, cider and perry. Opening times are Monday & Tuesday – closed, Wednesday & Thursday -12.00 - 20.00, Friday, Saturday & Sunday 12.00 - 22.00, and by the time you read this there should be a café open on site.

Continued Overleaf

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good bet, as a major refurbishment was carried out recently.

In Lynn, work has been progressing over the summer on the **Nip and Growler**, a micropub situated on the High Street, near the Tuesday Market. By the time you read this, I expect that it will be open.



In West Acre we hear news of a new brewery. Brewer Derek Bates and his wife Miranda Hudson are launching **Duration Brewing** and hope to be open and developing new beers next year with the early offerings including a pale ale and an IPA ale followed by pilsner lagers.

Just when I was getting all excited at the prospect of a new brewery over our side of the county, the Bar Wife returned home with a present from one of her colleagues of a bottle of beer from the **Malt Coast** brewery, based at Branthill Farm, near Wells. Their Pale Ale and IPA use malted barley from the farm. At a guess I reckon that they will be

available from the excellent real ale shop also located on the farm.

We finally managed to find a pint of Boudicca beer, brewed at the old Jo C's brewery. Called Golden Torc it was wonderful. The only problem for us in the west was that it was at the **Vine**, just over the border in Suffolk. Come on guys – send some our way!

Stan tells me that the **Bluebell** in Stoke Ferry is to reopen and he spotted banners advertising for staff in July.

Meanwhile he reports that there is new management, headed by Colin at the **Berney Arms** in Barton Bendish, who is looking to experiment with some local beers alongside the regular Adnams.

Up at Gaywood, the **White Horse** has been refurbished, with the inside being opened out and a new sign proclaiming that it is a 'Craft Union Free House'. This is a division of the Ei Company, formerly Enterprise Inns and they announce that 'The Craft Union Pub Company aims to be the pub of choice for locals to meet up and watch their favourite sports. These pubs are generally smaller with no food offering, but have excellent audio visual equipment, with sports and entertainment being football drivers' and I am told, very competitive prices.

A similar exercise has been carried out on **Bar Red** on Norfolk Street in Lynn, which has now reverted to one of its former names, and is once again the **Eagle**.

Not so good news in Thetford, where a change of use application is being considered by the planning department for the **Rose and Crown**. Despite my best efforts, I can find nobody interested in fighting this case. There are, however people trying to secure the future of the **Crown** at Northwold and the **Lattice House** in Kings Lynn. Mark Vanderstay has organised a community group to attempt a buyout of the pub and can be contacted at [m.vanderstay@gmail.com](mailto:m.vanderstay@gmail.com).

I believe that they are making good progress, but that their application for an ACV listing has been refused by West Norfolk District Council. The person leading the Lattice House team is Peter Lawrence, and he can be contacted at [peter.lawrence@gmx.com](mailto:peter.lawrence@gmx.com) if you are interested in the latest news or becoming involved.

Jeff



# East Anglia Pub of the Year Awards 2017

It was an honour to be invited on the trip to judge the best pubs in East Anglia. The day was long and very special, the local pubs always have amazing community connections. I was told the judging criteria which includes Beer Quality, Atmosphere/Style, Welcome, Community, CAMRA Aims, Overall impression. Then I was left to make my own decisions.

The King of the Belgians, Huntingdon had a fascinating history as the pub was previously named the King of the Persians and this changed after the war. I personally thought the pub had a strong community bonding and was situated in a local street in the town. The beer was good and the bar staff were friendly and the manager welcomed us into their local pub.

The Black Lion, Leighton Buzzard was a historical pub in the centre of the town. The beer and pork pies were amazing as if they were made for each other. The pub had easy access as the bus stop was a few steps down the road.

The Land of Liberty Peace and Plenty, Heronsgate was a rural pub and I guess a majority of the people who use the pub know where it is situated off the M25



motorway. The scenery was amazing and there was a large choice of beers of a high standard. There was even music available to play from Elton John if requested.

The New Inn, Colchester had a different feel to it as very quiet and families were made welcome. The pub had lots of rooms if you wanted a chat and the feel of local community friendly connections.

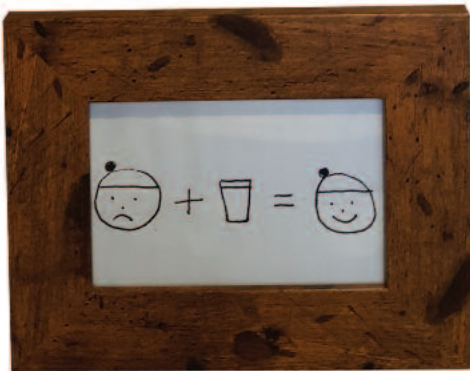
The Stamford Arms, Lowestoft had a good welcome and the pub was quiet and spacious. The pub is likely to be busy on football days and difficult to find unless you know where the pub is situated.

East Anglia has a large selection of excellent pubs and a majority could be considered for the pub of the year. The real ale was amazing and the trip gave me the opportunity to meet people and travel to places I would be unable to see.

I thank the organisers of the trip and the publicans and drinkers for a great time. I hope to get more involved with CAMRA as I really enjoy the whole life style. If you are interested next year in helping with the judging then I'm sure you will have a wonderful time.

*David Martin (Shawn)*

PS – The winner of the POTY 2017 for East Anglia is Stamford Arms. (Ed)



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# Around Breweries

## News from the Brewery Liaison Coordinator

Summer has been very busy and successful for our local breweries, none more so than **Winter's**, who won the Bronze Award in the Mild Category of the Champion Beer of Britain with their **Winter's Mild 3.6%**, judged at the Great British Beer Festival in Olympia at the beginning of August.

If you're wondering how beers get to be entered in the Champion Beer of Britain (CBOB), it is very simple and if you are a CAMRA member your vote can give your favourite beers/breweries a chance of winning an award. The voting to choose CBOB will open online later this year, and you will receive a reminder email. The beers with most votes get put forward to be judged regionally, and the winners will be judged either at the Great British Beer Festival Winter in February, if they are milds, stouts, porters or barley wines; or at Olympia at the Great British Beer Festival in August. So if you are a CAMRA member and you believe there are beers out there that deserve an award, please take your time and vote!

And talking about awards, **Lacons** are celebrating again, this time a "hat trick" in the World Beer Awards held in London, so many congratulations to Wil Wood and all the Lacons team! After a three round judging process held in the UK by an international panel of experts from each country and chaired by industry expert Adrian Tierney-Jones, Lacons Audit Ale won Gold, Old Nogg received Silver and Legacy was named the UK Overall Winner of the Pale Beer - Golden Category.

In July, the **All Day Brewing Company** took delivery of a 1966 vintage Wolf hopfenpflückmaschine ('hop picking machine'). You will be able to see it in action at this year's Norfolk Hop Festival, to be held at the brewery on the 9th September. August saw the launch of the inaugural Norwich Craft Beer Week, which they sponsored, as well as judging the homebrew competition and collaborating with BrewDog Norwich to create a Cascadian Dark Lager. They are looking forward to the CAMRA/Anglian Craft Brewers 'Great Anglian Brew Off', and hope to



Left and Above: Scenes from the ever-popular Reedham Beer Festival

be involved as collaboration partners with this event too. A Fruit Porter will be brewed specially for the Norwich Beer Festival.

**Tombstone** will be having a cider festival at the Tombstone Saloon during the Great Yarmouth Maritime Festival (8th-10th September) with 20 ciders on. There will also be ten ales available as usual. They are also looking to stock bottled beers from around the world, and are planning to brew a cherry wheat beer, around the 4.4%, watch this space.

**Humpty Dumpty** had a record-breaking 10th Annual Reedham Beer Festival, and Lesley and Stephen George would like to say a big thank you to all the Norwich & Norfolk CAMRA volunteers who helped with the running of it, and to BLO Jane Edrupt for her help with the organisation of the festival. Head Brewer Ian along with Tom, Sean and Steve are moving into the autumn programme of brews, with favourites such as Nord Atlantic, Humpty Dumpty Ale and Railway Sleeper to make an

Continued Overleaf

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appearance in cask and bottle. They are also looking forward to hosting the September local CAMRA branch meeting at the brewery and preparing for Norwich Beer Festival.

**S&P** have two new beers to add to their range. **Summer Sauvín** at 4% is a light beer with two hops, Nelson Sauvignon and Simcoe, just right for a hot summer's day. The beer was first seen at the **Hop In** at North Walsham for their launch. Second is CPA at 5.6%, and similar to the Summer Sauvín but more robust. Five beers were also delivered to the 5th North Walsham beer festival, held on the 4th and 5th of August - a busy time for this small brewery.

Also at North Walsham it was great to drink some of Icení's Fine Soft Day - not often seen in cask nowadays.

**Wildcraft** have expanded and invested into infrastructure to enable consistent brews since they started last October. After Wild Thing, a 4.5% raspberry wheat beer, has proved popular, the brewery has decided to produce Wild Card 5.0% a rich stout brewed with English blackberries, and Wild Towers a 4.5% ale brewed with yarrow flowers.

**Wolf** has a new brewer, and they are designing new pump clips, so keep an eye out for them!

**Poppyland** have been engaged in new projects. The much vaunted Back from the Dead collab with Norfolk Brewhouse did not ferment as expected, so the majority of it has been put into wood with a dose of *Brettanomyces Bruxelensis* (Tois), but one kilderkin was aged a little and now bottled. That will be available in a few outlets quite soon (168 bottles only). The rest could take six months or more, and there will be 200 litres if it turns out alright.

There will be a new release of a one year aged Flowers of the Field saison 6.3%. Also Martin has produced a new beer for, and named after an organisation called Walkers Are Welcome: a 5.2% tasty, thirst-quenching herbed saison with the Super-Styrian Golding hop Aurora and the

classic American Cascade, plus rosemary and fennel. It will be available for sale in August.

**Norfolk Brewhouse** were delighted to be represented at this year's **GBBF**. David and Rachel will be launching in the next months Raspberry Gold a 4.2% golden ale infused with raspberries, very fresh and fruity!

Also good news for people who are allergic to gluten and like to sample their beers, as they will be launching a **gluten free** Pacific Pale Ale 3.9%.

John from **Two Rivers** has taken over the Denver windmill site from the Trust and has opened up the engine room as a bar, run by Ian Pincher (who previously ran the Railway Arms on Downham Station). It is now called the Blackstone Bar, with reference to the Lister Blackstone engine that lived there. John has more plans for the windmill when the present restoration work is completed next year. This will be the only tied outlet for all of the Two Rivers ales.

I have been informed of a new brewery, **Malt Coast** at Branthill Farm, near Wells-next-the-Sea, who are brewing a 4.2% Pale Ale and a 5.2% IPA. I understand the brewery is an extension of the well known real ale in a bottle shop.

I would like to thank the BLOs for most of the information provided above, as well as the breweries for letting me know what are they up to. If you are a CAMRA member and want to be a Brewery Liaison Officer, **Tipples, Yetman's, Dancing Men, Oakwood** and **Malt Coast** are in need of one. If interested or you have any news about breweries please email [breweries@norwichcamra.org.uk](mailto:breweries@norwichcamra.org.uk)

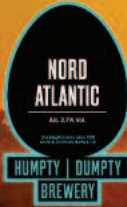
Cheers!

*Oli Fernandez*

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# Who's Brewing?

**In the brewing chair is Ian Case, Head Brewer, Humpty Dumpty, Church Road, Reedham, NR13 3TZ.**



## **What did you do before brewing?**

Immediately before I started brewing I was teaching at the City College in Norwich. I was there for a year and before that I taught in Essex and was in the Army for 25 years as an electronics technician. I've always liked to brew my own beer at home out of kits but not with the raw materials.

## **What got you into Commercial brewing?**

It was just one of those really strange coincidences. I used to go to the Nelson on my way home and drink with Fraser from Humpty Dumpty who was working with Craig at the Brewery. One day Fraser announced he was quitting from the Brewery to move away and I asked if there were any jobs going. I went for an interview and they said yes come along and be a Brewer. That was 7 years ago and at the time there were the 4 partners Steve and Lesley George and Craig and Mary Anne Fermoy. Craig taught me the ropes the first week and then went on holiday and left me to it. And I've been here ever since. I learnt the mechanics of how to brew and then the background later. I've not done any courses as I learnt on the job from the people around me. I have Steve who is on the Chemistry side and Tom Farrell who is a full Herriott Watts trained Brewer. He is an invaluable part of the team as he brings the real knowledge to the brewing and is a huge asset. I'm just the bloke who shouts to make sure everything happens. But really I have a great team with Tom and Sean Junker who was at Blackfriars Brewery.



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

The style of beers have been set ever since I came here. We have about 15/16 beers in the range and brew the odd different beer. They are all traditional ales and based on what we would like to drink.

It has to be driven by our tastes and what we want to brew but also by the market which is predominately light and hoppy beers at the moment. I like to get some dark bitters and more robust beers out there. We brewed Best of British bitter which was a one off unique experiment which we were able to brew from ingredients nobody else could get. The hops were grown by a local farmer who grew in one batch 2 new varieties which he invented and named after his grandchildren. The flavour was unique English hop flowers which we put into the mash and spun into the copper which we had not done

before. Together with local Maris Otter grain it was a one off local beer which had gone in a week. We had a lot of people asking for more but it was gone forever. It was the brewers having a bit of fun and it was enjoyable to brew something new. We still have our 4 core beers Little Sharpie 3.8%, Swallowtail 4.0%, Lemon & Ginger 4.0%, Broadland Sunrise 4.2% and then the Seasonal and Occasional Ales.

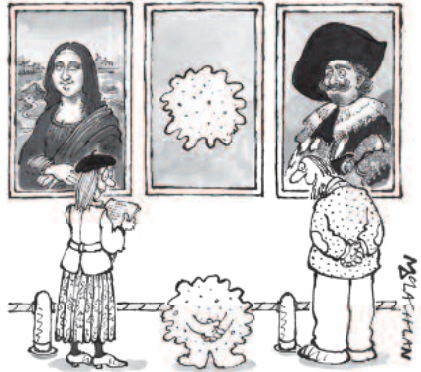
We brew the first two every week and the others every other week. We have Nord Atlantic 3.7% coming back on in the Autumn which was the first beer I brewed on my own. I'll never forget that day. Some of the beers are still named after trains and railway connections which is a legacy from the original owner Mick. We had a re-branding a few years ago but made sure we maintained the quality of the beers. We try to keep a local connection with names like Swingbridge Stout 4.1%, and Red Mill 4.3% and Black Mill 5.0% which are along the riverside.

**How do you choose your ingredients?**

Our water comes straight from the mains and gets Burtonised with a 3 month check on quality. Our grain is supplied by the local Crisp Maltings who are reliable and the quality is consistent. Hops are mainly supplied through Farums. We also have hops for Hop Harvest Gold 4.5% grown at a farm in Sussex who send us a 10kg bale of flowers. We use American, New Zealand and English hops depending on the type of beer. I'm not into that whole thing that you have to use these hops because that is how it works.

There is that whole argument about craft beer and real ale. I say they are the same thing but one is more pretentious than the other. As far as I'm concerned its being snobbish. If its not a good beer its not a good beer no matter what you call it. To me craft beer is just real ale as I'm in here crafting away brewing the beer. We will not go down the keg route as we brew tradi-

Continued Overleaf



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Taster cups will be available, so there's no excuse not to test your taste buds! For designated drivers, and those who prefer wine and spirits, the 'new' bar will have wine, soft drinks and a range boutique gin and rums.

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tional real ale in cask and bottles. Fortunately we have Panther Brewery bottling for us. We supply a 1000 litre container of beer and the bottles come back on pallets and straight into our shop. It's so efficient and quick as we used to have 6 people on a production line bottling by hand.

**Are you planning any changes to the brewery?**

There is major work going on at the moment as we upgrade the Brewery but we do not have any plans to expand. We are still an 11 barrel plant. On average across the year we brew 3 times a week which is about 35 barrels a week depending on the time of year. We normally brew Monday, Tuesday, Wednesday and rack on the Friday, Saturday, Sunday. We then brew again on the Monday but if we do a 4th brew it can be a bit intensive as we are racking as well. You also have beers that don't drop in that cycle. We are already planning the Christmas beers like Christmas Crack 7.0% which I brew in September to get it over to be bottled and be ready for the shops in October. I don't tell the beer how long it takes as the beer tells me how long it takes. I listen to the beer as its in charge not me. You can't flowchart the beer.

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

We have a number of awards this year. Broadland Sunrise which was CAMRA overall Gold Champion beer of Norfolk. Swallowtail which got Silver for best bitter. Christmas Crack got Bronze in Champion beers of East Anglia and Shaltai Boltai 8.2% won overall Bronze in Champion bottled beers of Norfolk. This makes us very proud to have won awards with all the hard work we put into brewing. We did win a local award for our silly named Pan-galactic Gargle Blaster 4.6% but still had trouble trying to get the Romulan Ale to turn blue. Everyone enjoys a laugh.

**What is your favourite Humpty Dumpty beer?**

Little Sharpie. Its a good honest beer, crisp, fresh, clean and a great session beer. You cant go wrong with it.

**What is your favourite Local, National and International beer?**

Locally - I like most of the Wolf and Fat Cat beers. I quite like Panther but you don't find it on draft that very often. Grain and Lacons have at least one beer that I like and I do especially like Mosaic City from Golden Triangle.

Nationally - I love a pint of Fullers London Pride especially if you are in London. I don't really have any favourites as if I like a beer then I like it and will keep drinking it.

International – I like my Belgium beers as there is a good honesty about their beers. Budvar and some American craft beers which are a bit big on gravity are very good.

**Finally is there anything you want to add?**

I've had a great 6 years with Craig who taught me everything I know about brewing. I'm quite pleased our team have managed to maintain the quality and output of the beers. We have picked up awards since he left and I'm very proud of the team I've got here at Humpty Dumpty.

*Graham Freeman  
Warren Wordsworth - Photos*





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# Larling Angel Beer Festival

A short report on the perennially popular Angel Inn beer festival



Held from the 3rd to the 5th August in and around the small barn opposite the pub the festival with it's mix of real ale, cider, burgers and bands proved as popular as ever, if not a little more so!

A measure of the robustness of this annual event is that for the first time a brewery chose to launch a beer at the festival.

Oakham brewery launched their "Hangar 17" ale on the first day and it sold like wildfire. This was a general trend and about a hundred firkins of ale and real cider were sold.

Lacon's Audit won the beer of the festival although I am surprised many could remember it at 8% abv! (My personal favourite was Fyne Ales Jarl, incredibly drinkable).

The normal avalanche of burgers and hot dogs were shifted from the constantly hot BBQ.

The beer notes were as hilarious as ever with a cynical eye on many things. The music consisted of varying styles with BUZZ (70's/ 80's rock & roll)

Thursday, Hingham Vintage, Hollow Box and Viktori Friday and BACKTRAKIN (vintage pop) on Saturday. The weather during the festival was good with the exception of the thunderstorm on the Saturday as the Norwich branch bus arrived. Not a coincidence? You may very well think that, I couldn't possibly comment!

*Stig*



All photos by Nigel Nudds

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## Bird's Eye View: Beer: It comes at a price

So there I was, sitting in the sun at the Latitude Festival, trying to decide if I wanted a healthy avocado on toast or a plateful of big fat cheesy chips. It was hot, the sun was shining, and I'd just come out of the greenhouse (OK, not actually a greenhouse, but that's what the comedy tent had felt like for the last hour).

After plumping for the healthy lunch option (those chips smelt sooo good!), I desperately needed a drink. The beer options were good; Hektor's, Woodforde's and Lacons. But all priced at £5 a pint! Yes, you heard me right, £5! I like my beer, but at that price I decided I'd have to go easy over the weekend (not a phrase you hear me say very often). On-site bars have a captive audience, so I guess they charge whatever they can get away with. For the punters there is no alternative, as you can't take your own alcohol on to the festival site (trust me, I've tried, but there is a limit to what a girl can fit in her bum-bag). With weekend tickets costing the best part of £200, the additional costs of food and drink make for a very expensive few days. Still, it was all worth it.

Sunday watching the Divine Comedy (featuring the truly divine Neil Hannon), followed by Fat Boy Slim, was a night to remember. The fact is, I could remember it all because I hadn't drunk very much!

The price of beer is always newsworthy, and this year we've had more than our fair share of scare stories; "Drinkers face a 5p hike in the price of a pint of beer after a 'crippling' 19 per cent rise in business rates." (Daily Mail), "Drinkers face a 5p hike in the price of a pint of beer after a 'crippling' 19 per cent rise in business rates." (The Guardian), "No cheers! Price of beer in UK pubs to go up 6p a pint." (Daily Express).

But it is not all doom and gloom (apparently); "Brexit could slash the price of a pint by 20p if pubs are unleashed from Brussels' red tape." - so says the Daily Express - who were quoting Wetherspoons Tim Martin - who was quoting CAMRA (apparently). Really? I'm pretty confident that alcohol will be more expensive after Brexit. It's not Europe's fault that beer is so expensive. The EU sets minimum taxes on alcohol, unlike the UK. If the government really wanted to, it could reduce the tax on beer at a stroke. Still, what do I know? I'm just a girl who likes her ale.

Having recently been on pub crawls in London and Brighton, I'm glad that beer prices here in the East are quite reasonable (in comparison). I shouldn't be, but often am, both surprised and annoyed that the price of a standard bitter can vary considerably depending on location. At some city-centre and riverside pubs you may pay £4 for your pint. Perhaps we must expect to pay more at nicer or more convenient locations. Fair enough, I get it. But does the beer taste any better?

In Norwich, there are real beer bargains to be had if you hunt around. Decent session pints like Fat Cat Bitter and Chalk Hill Tap both come in at well under £3. On mid-week nights in the Fat Cat you'll often find premium beers around the £3 mark. Several city pubs offer 'All real ales at £3 a pint' on Mondays or Tuesdays. And if you are a CAMRA member there are discounts to be had at many city pubs (13 at the last count).

So get out there and grab yourself a bargain. Beer - it's as cheap as chips (well almost).

Speaking of chips, I really fancy some of those big fat cheesy ones....

Cheers

*The Beer Bird*



If you want to make great beer, obviously the ingredients are important. Your malt may come from Norfolk, with some local brewers using locally grown varieties such as Maris Otter as a selling point for their product, especially if it is malted at a nearby firm such as Crisps at Great Ryburgh.

Hops are also becoming more high profile, especially with the trend towards very heavily hopped American style IPA, and many beer lovers will be familiar with New World varieties such as Cascade as well as old English favourites such as Fuggles. Water plays an important part and breweries will test and maybe treat their supply to ensure consistency, perhaps imitating the water that originally made IPA such as classic beer, a process known as Burtonisation, and then there is yeast.

Who knows anything about yeast? If you are a home brewer you may well purchase generic 'Brewer's Yeast', perhaps marketed for the style of beer you wish to brew, and think no more about it. For a commercial brewer, this is not good enough. The specific type of yeast that is used will contribute to the distinctive flavour the brewer wishes to create and it is an integral part of the brewing process. During fermentation, the yeast cells multiply and a portion can be retained for the next batch while the rest is

converted to products such as Marmite. Given that the yeast collected is checked carefully for mutations, the same strain can be stored and used for generations. One of the most important brewing yeast was called *Saccharomyces carlsbergensis*, formerly designated Carlsberg yeast no 1 in 1884, and although recent reclassification has resulted in a name change, it continues to be used in lager production.

**“For brewers prepared to pay an annual fee, they also have confidential safe deposits, where only the depositor is allowed access to the yeast”.**

Clearly the loss or corruption of a brewery's strain of yeast could be a disaster, so what should they do in case of fire or a flood such as that which affected the Jennings brewery in Cockermonth in 2009? The answer is to call Norwich! Specifically, the NCYC or National Collection of Yeast Cultures. Situated on the Science Park, close to the University, the collection holds over 4,000 strains of yeast. They operate open deposits, where they will accept donations from anyone, especially strains

# AST

mentioned in scientific papers, new strains, those from unusual environments or those implicated in spoilage of foodstuffs.

For brewers prepared to pay an annual fee, they also have confidential safe deposits, where only the depositor is allowed access to the yeast. In this way, a brewer can store a backup of their yeast in a safe environment which can be called on if needed. Samples are kept with on-site security, with a duplicate sample stored in a geographically separate location, with only the depositor able to gain access. The yeast cells are both freeze dried and stored in liquid nitrogen and are available to be reactivated if necessary.

You can also purchase strains of yeast, some which may have been deposited here as long ago as the 1920's. A sample may cost around £175 for commercial use and the 521 varieties of brewer's yeast available can be searched for characteristics such as head formation and clarity of final product. It is probably beyond the scope of a home brewer, but commercial producers wanting to recreate beer from historic recipes can take a step closer to being truly authentic.

Given that the nearby Sainsbury's centre at UEA was used as a location for a recent Avengers film, maybe the next cinematic blockbuster could see masked characters breaking into the NCYC, to

steal the yeast used in the legendary Crudgington's Old Invincible.

[bar.man@btinternet.com](mailto:bar.man@btinternet.com)

*A version of this article appeared in the Lynn News*

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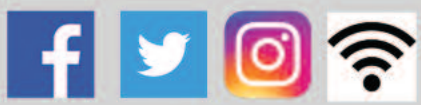
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# Horticultural Society 'hoppy' to help create Norfolk ale

A truly North Norfolk ale is on its way thanks to The Sheringham Horticultural Society and Hindringham based The Norfolk Brewhouse who've teamed up to plant a hop garden in the coastal town.

Norfolk is famed for its top quality malting barley, particularly Maris Otter, which thrives in the coastal climate and soils, but as for another key ingredient for real ale – hops – well that is usually the associated with Kent and other countries.

However, all that is set to change as the local team of enthusiastic amateurs have created their very own hop garden and planted 30 plants, as Society Chairman Ian Hudson explains:

"We invited The Norfolk Brewhouse along to present a talk to our Society last year, and David was incredibly passionate about Maris Otter barley and what it meant to Norfolk, not just in terms of making beer, but also in terms of putting our county and its farmers on the global map."

"However, he also expressed his sadness at the lack of Norfolk hop growers and the huge cost it takes to grow the crop commercially, despite massive demand. When he said he would love to create a beer which was truly North Norfolk in a glass a few of us took up the challenge."

As keen horticulturalists it was seen as a great idea, combining a hobby and a passion with bringing the community together and celebrating with a local ale.

As well as Ian, five other members; Paddy Corden, Ralph Smith, Bob Wilkinson, Kevin Coleman and Tony Chadwick identified a plot of land that had lay unused at Beeston Allotments.

Meanwhile David at the brewery sought the help of his hop merchant Charles Faram for guidance on which hops would grow best bearing in mind the soil conditions and coastal climate. It was agreed that traditional British varieties of Goldings, Fuggles, Challenger and Cascade would thrive the best.

The plants are now in the soil, and the first main crop will be harvested in September 2018 and give rise to Sheringham's own Norfolk ale, brewed by David at The Norfolk Brewhouse: "It's a really exciting project." David commented:

"We will get a real sense of community and local pride in procuring the beer as we will literally use only ingredients from North Norfolk"

"We intend to produce a green hop beer which is very traditional in Kent. Essential green hops mean using them in the beer as soon as they are harvested, without drying them. You really can't get a fresher flavour than that."

Regular updates on the crop's progress will be posted on the brewery's website.



*Sheringham Horticultural Members; Ian Hudson, Paddy Corden, Ralph Smith, Bob Wilkinson and Tony Chadwick pictured with David Holliday of The Norfolk Brewhouse*

# CARRY ON CAMPING!

## A weekend at the Happisburgh Beer Festival



For years The Chap and I have said "We must go to a beer festival this year which offers camping!". However, by the time we get around to

organising it, the ones that have nearby camping are always fully booked. This year we decided to 'book early' (as Fred Pontin used to say) to ensure we could enjoy a beer festival in the Norfolk countryside without one of us being the designated driver (a dry old job, let me tell you). So, in mid-June, tent at the ready, we made our way towards the coast for the Solstice Beer Festival at the Hill House Inn, Happisburg.

There is a camp site just behind the pub (Manor Caravan Park), on the cliffs overlooking the beach, so only a short crawl to bed after a few beers. We had two nights of camping and two nights at the beer festival. On arrival, the campsite was pretty empty. After pitching our tent facing the sea I was ready for my first beer. The Chap, on the other hand thought otherwise; he thought we should do a long walk and earn our beer (sometimes I do wonder....).

After a very silent coast walk to Mundesley, we waited for a bus back to Happisburgh. Boy was I parched. On the bus, we got chat-

ting to a lady called Mary. She had travelled from Reepham, via Norwich, to get the festival. If Mary was prepared to travel all that way then the beer must be good.

On the first evening, opening night, I thought I would ease myself in gently and start with Adnams Freewheel, a lovely light summer beer with fruit notes. The next little delight was Black Sheep's Monty Python's Holy Grail, a quirky little number. Next up was Skinners Ginger Tosser - this beer really packs a punch! This was followed by Sonnet 43's Raven Bourbon Milk, a cask conditioned Stout with a silky finish. My final beer of the night was Amber's Chocolate Orange Stout, a smooth dark chocolate ale with a subtle hint of orange. This, in my opinion, was the best beer of the festival.





Lots more beer was consumed on the second day of the festival (lunchtime and evening!). It was Friday and the pub was packed. Visitors from far and wide arrived by bus, bike and coach. Even Elvis turned up (the wonderful Peter King). I tried several new beers and downed a few old favourites. From what I can remember, and it is a little hazy I must admit, I drank Buffy's, Beartown, Elgoods, White Horse, Green Jack and Harviestoun. After all that beer, I should have slept soundly, but sadly, late-night revellers returning to their tents disturbed my beauty sleep. Oh well, only to be expected I guess.

A strong cup of coffee and a good fry-up sorted us out the next morning. The Halt Coffee Shop, which is accessed via the courtyard from the pub, is a real bonus for bleary-eyed campers. Feeling refreshed, if not completely recovered, I helped The Chap pack up the tent. I longed for a hot bath and my nice warm bed, whilst casually mentioning "We really must do this again next year"!

*The Beer Bird*

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# June midweek Coach trip



After the success of our first midweek daytime coach trip, which took place at the end of April, we decided to embark on a second daytime trip in early June. This time we concentrated on pubs along the east coast of Norfolk to the north of Great Yarmouth.

Our first stop was at The Nelson Head near the Broadland coastal village of Horsey. The pub is situated along a narrow lane just off the B1159 coast road and only a few hundred yards from the sand dunes which form the gateway to the popular Horsey beach. It is a rural gem with a rambling old exterior complete with traditional red telephone box at the front of the building. The interior is multi roomed and is full of memorabilia celebrating old activities which once took place in this area. These include traps, old fishing equipment, punt guns, various agricultural implements and many old photos and paintings depicting scenes from the area's agricultural and fishing past. The pub boasts a very impressive beer range which includes Woodforde's Wherry and Nelson's Revenge, Billericay Blond, Norfolk Brewhouse Mad Dog and Tombstone Stage Coach.

On to our next stop in Winterton, which is another east coast village where we visited The Fisherman's Return. The pub is situated in the centre of this popular small seaside village and was busy with both locals and tourists. Beers on offer here were Adnams Ghost Ship, Greene

King IPA, Woodforde's Wherry and a house beer.

Another mile or two down the B1159 took us to the village of Hemsby where we visited The Kings Head; set someway inland from the coast. The pub is an old 18th century building with a red tile roof. We found this to be very much a locals pub rather than a tourist orientated pub. The multi roomed interior has seen plenty of recent refurbishment and appears very modern compared to its traditional exterior. Beers sold here were Greene King IPA, Adnams Ghost Ship and Lacons Falcon.

Pub number four was The California Tavern situated in the heart of the California Beach resort just above the cliffs and overlooking the sea. The current pub is an enlarged fisherman's cottage with a spacious interior. It has been a pub since the 1930s replacing a previous pub of the same name which was destroyed by the sea in the 1920s. Unlike the last pub visited, this certainly is a tourist pub situated among numerous chalets, caravans and amusement arcades. We had our meal break here as the pub has an extensive food menu and being early in the summer season was fairly quiet. Beers available here were Greene King IPA, Woodforde's Norfolk Nog and Summer Blast, a house beer apparently brewed by Greene King.

On next to the Grange Hotel at Ormesby St Margaret, an early 19th century large listed building set someway from the main road in spacious gardens. The interior like the exterior is also very impressive with big rooms which have high ceilings. The beers on sale here were Hancock's HB, Greene King IPA and Abbot and Adnams Ghost Ship.

On the way home back to Norwich we had time for a brief detour and a stop at The Kings Head in Blofield.

*Warren Wordsworth*



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# THE GREAT ANGLIAN BREW OFF WINNERS ANNOUNCED!

Back in January CAMRA challenged the home brewing members of the Anglian Craft Brewers to brew beers worthy of placing before the discerning palates of the patrons of the Norwich Beer Festival. The challenge - created to achieve a greater awareness of how far home brewing has come, and to encourage this growing phenomenon to become a closer part of the Campaign for Real Ale - was to find the three best amateur brewed beers in three groups, separated by ABV: 3.5-4%, 4.1-4.5% and 4.6-5%, with no constraints on style.

A total of 25 beers were entered into the competition, and a series of tastings were scheduled over the Summer to decide the winners. The tasting panels judging the beers were drawn from members of the Norwich & Norfolk CAMRA Tasting Panel, some of whom also judge the World Beer Awards. The intention was not to judge against style, but to find the beer the judges enjoyed the most, with the primary concern being "would you happily drink a pint, and would you want another"!

Pleasing these critics is no easy task even for commercial breweries, but the feedback from the judges was extremely good, many drawing favourable comparisons with some of the best commercially available bottled beers. Alan Edwards, Chair of the Tasting Panel, said "We were very appreciative of the quality of the beers submitted, all of them found a champion in some of the judges. The overall balance and depth of flavour of the entries showed what can now be achieved by using quality ingredients and proven methods".

The winners of each category were Mark Cade, with Moonshadow a 3.7% speciality beer with black pepper, coriander seed and star anise; John Watson, with Mosaical Chairs, a 4.4% pale ale hopped with, you guessed it, Mosaic; and Charles Abbott, with Oatmeal Stout, 4.7%.

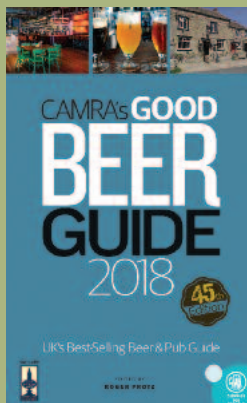
Charles began brewing with his neighbour Jason, after they started their own 'pub at home' when their local was converted into a Tesco. Having not brewed since the 80s, they wanted to ensure that if the beer didn't turn out as expected, no blame could be attributed to the equipment, so managed to invest in a 100 litre all grain system from Elite Stainless in Swindon (pictured above).



They have now been brewing at least once a month for the past two years, and have managed to win a few awards at local, regional and national levels. Their next step will be to register as a brewery, and sell beers at local farmers markets.

The search is now on for local brewers to team up with the winners, to brew a commercial batch, some of which will be available at Norwich Beer Festival, where the public will determine the overall winner - so come along to the Beer Festival and judge for yourself what the home brewer is now able to achieve.

# Nominate your favourite pubs for the Good Beer Guide and Pub of the Year



The 2018 Good Beer Guide is out shortly, in the middle of September - or earlier if you're a CAMRA member who has signed up to get an advance copy! - but we're already looking for nominations for the 2019 edition, and the 2018 Pub of the Year!

Remember, every pub must be nominated

afresh every year - we don't carry over GBG entries from one year to the next. And don't think someone else is bound to nominate it - please check first! We may have thousands of members, but only a handful actually nominate pubs, so if you think a pub should be in the running to be in the Guide, or Pub of the Year, please go to [www.norwichcamra.org.uk/gbg](http://www.norwichcamra.org.uk/gbg) or [www.norwichcamra.org.uk/poty](http://www.norwichcamra.org.uk/poty) to nominate it.

You have until the end of November to nominate pubs for the Good Beer Guide, and until the end of January next year to nominate pubs for the Pub of the Year, but we want to give members as much chance as possible to visit these pubs so they can decide how to score them.

If you have any questions at all about the process, please do get in touch, via [pubs@norwichcamra.org.uk](mailto:pubs@norwichcamra.org.uk), and if you haven't already got your copy of the 2018 Good Beer Guide you can get one at [www.camra.org.uk/gbg](http://www.camra.org.uk/gbg)

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# A TALE OF TWO CITIES

**(Well one city, two towns, four breweries and twenty seven pubs!)**



Some time ago Andrew Stammers and his partner Liz went on a pub visit to Bristol and upon returning he mentioned that they had visited 21 pubs.

So when he decided to organise a visit to Thornbridge (Jaipur, there's your second city) brewery in Bakewell, Derbyshire the participants decided to attempt to beat the pub count.

The trip commenced with six people heading to Nottingham by train then meeting four more in the city, this was on a Monday two nights were then spent in Nottingham with a day and a half of crawling, I'm not going to list the pubs individually but the *Good Beer Guide* and local information sources were put to use.

Interestingly the famous Olde Trip to Jerusalem was visited and surprisingly had no Greene King beer on sale, but did have Oakham Green Devil a favourite amongst the crew.

Wednesday dawned and a train led the Angel assault team to Matlock for a quick pub visit then on to Bakewell for the pre-arranged visit to Thornbridge. A superb visit followed with a great deal of detail and conversation, in fact

Andrew bought an eighteen firkin pallet of their beers for the Angel. Upon their arrival at the Angel he tells me they sold like bakewell tarts!

The train took the group back to Matlock as there was unfinished business two more beer guide pubs, the second was visited but the last was closed during the day so the original was visited again and fish and chips acquired by the female contingent whilst the last was finally crossed off the list!

Now back to Nottingham and the train home? Oh no, another night in the city with visits to the Blue Monkey brewery tap The Organ Grinder, where all were treated to a marvellous welcome by Verity, with many thanks.

Then on to the Castle Rock tap The Vat & Fiddle the food at Anne's Burger Shack, don't panic it has ten handpumps and Andrew tells me a most individual style plus a choice of thirty different world class burgers.

Next day home. 27 pubs, 1 brewery, 4 taps and a burger can't be bad. Now, where do I book my ticket for the next adventure?

Stig

# Punctuation

The Bar Wife is a stickler for punctuation and spelling. No matter how many times I tell her that every time she corrects my grammar I love her a little bit fewer, she says 'You are not funny' and proceeds to put me right anyway. It has become a bit of a game that when we go out for a meal, we can't eat anything that is spelt incorrectly on the menu. No mackerel or brock-olli. If we have panini, it has to be at least two, and the rules did prevent me having a pint of cheap larger I saw advertised at a pub in Liverpool. Most of the time this is not too onerous, after all it is difficult to spell steak or pie incorrectly, but it could have become an issue in the Globe. Nothing wrong with the menu or the drinks, but later in the evening comes the time when one is ready for a trip out the back.

There is no problem finding the toilets, but when you arrive it is labelled 'Gentlemen's'. Is it an attempt at a plural possessive which lacks an

apostrophe or simply a mistake? Who knows? Needless to say, this was one occasion where the rules were ignored.

Apostrophes are tricky things. When I write about breweries I am never sure whether the correct form is Adnams or Adnam's, Elgoods or Elgood's or Batemans/Bateman's. I was in Nottingham recently when this very topic caused a heated debate. One of the great breweries in the city was Shipstones or Shipstone's or even Shipstone. As it happened we were staying with Cathy, who has amassed a collection of Shipstone breweriana over the years and it was easy to look at the various advertising material, letter heads and old documents to come up with the definitive answer. Except there isn't one. Over the years all three forms have appeared on various documents and objects, so we are none the wiser. Why does it matter? In a sense, it doesn't unless you have the mind of an



adolescent schoolboy. Shipstone is an anagram of 'On the piss', but it doesn't work with the extra 's'.

So, in the end, does it matter that much if we get a letter wrong or misplace an apostrophe? It may make a company look a bit foolish and unprofessional, but no real damage is done. Or is it? In 2007 the auction site eBay listed for sale an extremely rare bottle of 'Allsops' Arctic Ale, full and corked, with a wax seal' This attracted two bids and sold for \$304. A few weeks later the same bottle was re-advertised as 'Museum quality ALLSOPPS' ARCTIC ALE 1852 SEALED/FULL'. This listing attracted 157 bids and sold for over half a million dollars. Did you notice the difference? In the first listing, the vendor had missed a letter p from the name of the brewery and therefore most of the collectors did not pick up the sale using the site's search engine.

Was this the most expensive mistake ever? Nowhere near. Look up how the Pacific Bell Yellow Pages listed a travel agent as a specialist in erotic travel instead of exotic travel and had to pay \$19 million as compensation for loss of bookings. Check out how Chile issued a 50 peso coin in 2008 with the countries name spelt as Chiie, or how copy mistakes in navigation tables lead to the loss of 4 battleships and 2000 men in the English Channel in 1707.

Perhaps the Bar Wife has a point.

**bar.man@btinternet.com**

*A version of this piece appeared in the Lynn News.*



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# DISCOUNT SCHEME

## Grab a CAMRA Discount at your local!

The following local businesses offer a discount for CAMRA members (usually on presentation of a Membership Card, discounts are on real ale only unless stated). Full details of all pubs can be found at [WhatPub.com](http://WhatPub.com). If your pub or business offers a discount to CAMRA, but isn't on this list, please contact [pubs@norwichcamra.org.uk](mailto:pubs@norwichcamra.org.uk) and let us know the details (including any restrictions).

Please note: We believe the discounts listed are offered at the time of going to press, however pubs may of course withdraw or change offers at any time!

**Albion, Cromer:** 10% off (draught and bottled)

**Bell, Norwich:** 50p off a pint (with your CAMRA vouchers). Not December. Note: 20% off food discontinued as from July.

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

**Brickmakers, Horsford:** 10p off a half, 20p off a pint

**Bob Carter Centre, Drayton:** 30p off pints

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

**Compleat Angler, Norwich:** 10% off

**Glasshouse, Norwich:** 50p off a pint (with your CAMRA vouchers). Not December.. Note: 20% off food discontinued as from July.

**Green Gate, Caister-on-Sea:** 20p off a pint

**Leopard, Norwich:** 10% off

**Lighthouse Inn, Walcott:** 10% off

**London Tavern, Attleborough:** 20p off a pint

**Lollards Pit, Norwich:** 10% off

**Louis Marchesi, Norwich:** 10% off

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

**Peddars Inn, Sporle:** 10% off real ales.

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

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

**Red Lion, Drayton:** 10% off

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

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

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

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

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

**Woolpack, Golden Ball St, Norwich:** 10% off

**Woolpack Yard, Muspole St, Norwich:** 15% off food and drink Mondays and Tuesdays from September 2017

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# Wolf Brewery's Crafty Wolf wins Award



*Simon Davey, Assistant Manager of the Duke Of Wellington pub in Norwich and his colleague Ezmegate celebrate with a pint of Crafty Wolf.*

Crafty Wolf, brewed by Wolf Brewery has won the gold medal in SIBA's Eastern Region Standard Lagers and Pilsners competition for 2017

Another one of Wolf Brewery's beers has won a prestigious award. Crafty Wolf has won the gold medal in Standard Lager and Pilsners up to 4.4% in SIBA's Eastern Region

SIBA, the Society of Independent Brewers Association is the national association for craft beer breweries. Its awards are extremely prestigious and are much sought after by brewery's.

Crafty Wolf is Wolf Brewery's flagship craft lager and is available in 30 litre kegs. It is a 4.2% uniquely flavoured blonde craft lager brewed using fruity hops to create a jam-packed flavour-some pint.

Wolf Manager Will Edwards said "We are very pleased to receive further confirmation of the outstanding quality of our beers and recognition like this will spur us on to continue to create a great range of beers. It is especially good news that our beers continue to gain regular recogni-

**"This is great news for Wolf and for all our regular customers, we will be stocking Crafty Wolf permanently from now on".**

tion for their quality and taste so that more pubs stock them and the public have more opportunity to try award winning craft beers.

The gold award will be used by Wolf Brewery in its forthcoming advertising and branding and continues Wolf's outstanding performance in winning a continuing series of national and regional awards for its beers. Simon Davey, Assistant Manager of the Duke Of Wellington pub in Norwich said "This is great news for Wolf and for all our regular customers, we will be stocking Crafty Wolf permanently from now on as we like to give our customers the best in local craft beers."



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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  
 Coltishall, Red Lion  
 Colton, Norfolk Lurcher  
 Cromer, Albion  
 Cromer, Cottage  
 Cromer, Red Lion Hotel  
 Dereham, Royal Standard  
 Drayton, Bob Carter Centre  
 Elsing, Mermaid Inn  
 Erpingham, Erpingham Arms  
 Emneth, Queens Head  
 Fakenham, Bull  
 Felthwell, Wellington  
 Foulsham, Queens Head  
 Freethorpe, Rampant Horse  
 Geldeston, Locks Inn  
 Geldeston, Wherry  
 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

Heacham, Fox & Hounds  
 Hethersett, Kings Head  
 Hickling, Greyhound Inn  
 Hickling, Pleasure Boat Inn  
 Hillborough, Swan  
 Hockham, Eagle  
 Hockering, Victoria  
 Honingham, Buck  
 Hopton, White Hart  
 Horsey, Nelson Head  
 Horsford, Brickmakers Arms  
 Horsham St. Faith, Elm Farm  
 Country House  
 Hoveton, Hotel Wroxham  
 Kings Lynn, Live and Let Live  
 Lessingham, Star Inn  
 Loddon, Swan Inn  
 Ludham, Dog Inn  
 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, Earlham 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  
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# From the Archives (February - April 1982)

A look back through some of The Branch minutes from 35 years ago.

The February Branch Meeting was held on 9th February at The Rose on Queens Road, Norwich. The minutes show they were trying to organise a sub branch around the Thetford area but recent attempts had been poorly organised.

In the Pub and Brewery news section it was reported that the Star (I assume this must be 'The Golden Star') was now producing a dark mild, Courage beers were being sold in The Rosary. Norwich Brewery were shortly to issue a list of their local pubs which were currently selling cask ale.

The Branch had just published a local beer guide. Although sales were going well around pubs it was proposed that in order to boost sales that they must widen the market and approach booksellers, boatyards and other branches regarding selling the guide. A request for volunteers to help was put out.

A minibus had been arranged to take members to the forthcoming National CAMRA AGM and all the places were now full. The Branch Meeting for March 1982 was held at The White Lion, Palace Plain, Norwich (now of course renamed The Wig & Pen) on 9th March.

Although sales of the local beer guide were going well, it was reported that they were still £1,200 short of breaking even on this pub guide. More help in boosting sales was requested.

Forthcoming socials would be going to Thetford and to The Tolly Brewery in Ipswich. A Regional Meeting was also being scheduled held at The Station Hotel in Ipswich in the near future, although the minutes didn't give the date.

Pub and Brewery News this month reported that The Merchants of Colgate was now open again selling Courage Best and Directors. The Plasterers were selling 'Old Strong' and that The Oval on Dereham Road was being converted into a Berney Inn. Customers were encountering problems with Norwich Brewery pubs in that some were selling Webster's Bitter in both keg and cask and the customers were having difficulty distinguishing before purchase which was which. (Presumably there was a problem identifying the dispense?)

The April Branch Meeting was held on 13th April again at The White Lion, Palace Plain, Norwich. Items discussed here included the local beer tents that Norwich Branch were going to organise this coming summer and the venues proposed were for Drayton, Barford and Tunstead. A request for help to staff run these tents was issued.

This month's Pub and Brewery news stated that sales of Woodforde's new 'Broadsmen' were going well. Bass Worthington beers were being trialled in a number of local pubs. It was also reported that Watneys were shortly to test market a new cask mild. It was also reported that the venue for the next few Branch meetings would be at The Surrey Tavern, Norwich.

**Warren Wordsworth**



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# CIDER IN WEST NORFOLK

The number of pubs where real cider and perry is available is increasing throughout the country and it came to light recently that it has been some time since West Norfolk reviewed the list of pubs where these drinks could be found. So I set myself the not unpleasant task of finding out which pubs in the area provide 'real' cider and perry.

But first, what is 'real' cider and perry? For the purist, CAMRA's website provides information and a not-exhaustive list of not 'real' and there are some surprises. This article is not an adjunct to CAMRA's lists.

Below is a list of places that I found serving non-carbonated cider and perry, some bottled (B), some handpump (H), some gravity (G). Many places offer changing ciders, others keep the same. I report here what I found when I visited one or more times between Feb and April 2017. I was pleased to find diversity as well as Norfolk's own Whin Hill and Downham Cider.

- **The Coach and Horses, Dersingham;** Scrumpy Wasp's Overcast (H)
- **Union Jack, Roydon;** Weston's Old Rosie, Weston's Flat Tyre, Weston's Country Perry (all G)
- **The Fenman, King's Lynn;** Sandringham Cider (B)
- **The Lattice House, King's Lynn;** Weston's Rosie Pig, Weston's Wyld Wood, Thatcher's Heritage, Gwynt Y Ddraig Black Dragon (all G)
- **Live and Let Live, King's Lynn;** Farmer Jim's Dry, Thistly Cross Whisky Cask (not CAMRA real), Weston's Rosie Pig, plus Downham and Whin Hill (all G)
- **Ouse Amateur Sailing Club, King's Lynn;** Weston's Wyld Wood (G)
- **The Cock, Wiggshall St. Mary Magdalen;** Gwynt Y Ddraig Black Dragon,

Weston's Old Rosie, Thistly Cross Whisky Cask (not CAMRA real), Cockeyed Cock Bird (all G)

- **Drivers Club, Tottenhill** (to relocate to Denver Windmill later); Downham Cider Tickle, Downham Cider Woodhall (all G)
- **The Kings Arms, Shouldham;** Whin Hill Medium Sparkling Cider, Whin Hill Medium Sparkling Perry (all B)
- **The Cock Tavern, Downham Market;** Downham Cider Jonagold and Downham Cider Woodhall (both G), Farmer Jim's Dry, Thatcher's Heritage (both H)
- **The Swan Hotel, Downham Market;** Downham Cider Co. (B)
- **The Olde Windmill, Great Cressingham;** Weston's Old Rosie (G)
- **The Wellington, Feltwell;** Polgoon Cornish Mount's Bay Scrumpy (H)
- **The Angel, Larling;** Thatcher's Heritage (H)
- **The Red Lion, Thetford;** Gwynt Y Ddraig Black Dragon, Weston's Rosie Pig, Thistly Cross Whisky Cask (not CAMRA real) (all G)

Apologies if any locations have been missed Let us know where you are in West Norfolk by emailing [contact@westnorfolk.camra.org.uk](mailto:contact@westnorfolk.camra.org.uk).

So, in summary, I was pleased to find a good selection of ciders and some perry in a variety of establishments across West Norfolk. I would like to see more and with Bag-In-Box packaging then cider & perry is simple to stock, no returns and for longevity it just needs to be kept cool in fridge or cellar.

My goal is achieved, I have a list of where I might find still cider and perry in West Norfolk and I hope it will be useful to you also, dear reader. Hopefully my list will expand in the future.

**John Parsons**



# Assets of Community Value (ACV)



East Norfolk CAMRA has made an effort this year to target pubs that are vulnerable to closure or redevelopment. We have had mixed success. We have tried, for obvious reasons, to attend to pubs which are the last in their community. The Queens Head at Burgh Castle has been recognised by both the Parish and District Councils as being important as has the Red Lion at Halvergate and the Oliver Twist in Yarmouth which is under threat of being sold. The ACV listed Kings Head at Filby has just reopened again after a lengthy closure and selling two real ales. Unfortunately we were too late to do anything about The Crown at Haddiscoe which is still shut at the time of writing.

We had an unsatisfactory attempt to list the Arches in Bradwell. It was turned down by Great Yarmouth Borough Council because there was one other pub available. Even though there was only one other pub within a parish of 10,000 people.

Imagine places like Cromer, Sheringham or Diss being down to one pub! And these places have much smaller populations than Bradwell!

We also tried to have the Oddfellows Arms in Gorleston listed. This on the grounds that it supplied a unique local service in that it allowed open jamming sessions on some nights of the week. Again it was turned down by Great Yarmouth Borough Council solely on the grounds that there were other pubs nearby. This seems to ask the question "What is an Asset of Community Value" if it is not a venue, unique locally, which would be a major loss were it to be closed. If you agree with us then please tell your District or Parish Councillor what you think.

We have other pubs proposed to be processed.

If you have a local that you would hate to lose, perhaps it is the last pub in the village, perhaps it offers something truly unique, or perhaps it is just the soul of your community then applying for it to be listed as an Asset of Community Value is an option. This helps to prevent it being just arbitrarily sold or closed down and gives the community a chance to buy it and run it themselves. Remember the success of the White Horse at Upton near Acle.

Your local CAMRA branch will be pleased to help. Because after all nothing effects the availability of real ale like a closed pub!



Dear Mr Editor,

I write this letter as a person who has just done 37 beer festivals.

I'm writing this script in frustration, this year as the beginning times of beer festivals were not advertised in the adverts put in the Nips. There has been a certain number of pubs and clubs who have not put the start times of their beer festivals.

As you and I talked about in Sheringham, the frustration I feel about the cost and time I'm wasting in travelling to these festivals and to be greeted by disappointment of the beer festival starting later in the day.

I would therefore like to suggest that the advertisements have the entire information of when the festival is being held, including start times.

Yours gratefully,  
**Alan Moore**

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Norwich & Norfolk Branch of the Campaign for Real Ale

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**70+ Real Ciders  
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Wed. 25th 11.30am-2.30pm & 5.30pm-11pm  
Thu. 26th 11.30am-2.30pm & 5.30pm-11pm  
Fri. 27th 11.30am-3pm & 5.30pm-11pm  
Sat. 28th Open All Day 11.30am-9pm

### Admission Prices

**Lunchtimes:** Tues. to Thurs. £1, Fri. £3  
**Evenings:** Monday & Tuesday £3  
Wednesday £4  
Thursday & Friday £5  
**Saturday: All Day £3**

*Prices are higher for advance purchase tickets*



@norwichbeerfest

For further information, including  
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[www.norwichcamra.org.uk](http://www.norwichcamra.org.uk)

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Title .....	Surname .....	Single Membership	Direct Debit	Non DD
Forename(s) .....	.....	(UK & EU)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
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Address .....	.....	(Partner at the same address)		
.....	Postcode .....	*For information on Young Member and other concessionary rates please visit <a href="http://www.camra.org.uk/membership-rates">www.camra.org.uk/membership-rates</a> or call 01727 798440.		
Email address .....				
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 <a href="http://camra.org.uk/memorandum">camra.org.uk/memorandum</a> <input type="checkbox"/>			

### Partner's Details (if Joint Membership)

Title .....	Surname .....	Signed .....
Forename(s) .....	.....	Date .....
Date of Birth (dd/mm/yyyy) .....	.....	Applications will be processed within 21 days of receipt of this form. 04/17
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<b>Name and full postal address of your Bank or Building Society</b> To the Manager Bank or Building Society Address Postcode		<b>Service User Number</b> <div style="border: 1px solid black; padding: 2px; text-align: center;">         9 2 6 1 2 9       </div>	
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I write this about to go to Germany for a short stay on the Rhine. I am looking forward to trying a different range and style of beers. Beer is not the principal reason for going; it is to venture on several narrow gauge railways that go deep into the Black Forest.

Spring Bank Holiday, I enjoyed my annual visit to the Wensleydale Railway. This just happened to coincide with their Beer Festival. This was at the end of the at Redmire. The vast marquee was full for the majority of the time I was there, partly due to the fact that several downpours, with thunder and lightning occurred. Never let it be said that anything parts a Yorkshire man/woman from their beer. Over the weekend about 50 kegs of local beer were drunk. The cider and perry bar had a good selection. In addition the Gin bar was doing a roaring trade. This produces a valuable source of income for the railway that ran shuttle trains for most of the day and evening. A good time was had by all.



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At our August gathering, we had a shorter meeting than normal, followed by a barbeque. The weather forecast on the day was not good, so it was an indoor barbeque. A contribution was suggested, with any surplus going to Macmillan – Kings Lynn Branch. A good number of members attended. Once the final figures had been tallied, the surplus was £130.00, part of this was the contribution from the Union Jack who donated and cooked the food for free. Many thanks to Trevor and Lesley for their help. A presentation will be made in due course to the local Macmillan Branch.

In the Area several pubs are having beer festivals. Please do your best to support these, they are usually really good fun, often with live music and food. The only thing that may be missing is the weather, something none of us can change.

Enjoy the autumn. Keep drinking.

Cheers

*Steve Barker*  
W.N. Chairman



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# CAMRA Branch Calendar

## Norwich and North Norfolk Branch

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### Thursday 14th September

Midweek Stroll – Noon start Beehive, Eaton Cottage, Warwick Street Social, William & Florence, Rose Tavern.

### Thursday 21st September

Branch Meeting and Social – Humpty Dumpty Brewery 8pm – coach departs Castle Meadow 7.15pm.

### Friday 29th September

Campaign Trip visiting up to 5 pubs to the north east – depart Castle Meadow 7.15pm – booking essential.

### Friday 6th October

First Friday Five – 8.00pm start Gibraltar Gardens, Nelson, Fat Cat, West End Retreat, Reindeer. Ascot Beer Festival Trip – booking essential.

### Wednesday 11th October

Lunchtime Coach Trip – depart Castle Meadow 11.30am.

### Tuesday 17th October

Midweek Stroll – Noon start Garden House, Black Horse, Alexandra, Belle Vue, Fat Cat.

### Friday 20th October

Pre-Beer Festival Staff Get Together – Red Lion, Bishopsgate 7.30pm.

### Monday 23rd – Saturday 28th October

40th Norwich Beer Festival – St Andrew's and Blackfriars Halls.

### Friday 3rd November

First Friday Five – 8.00pm start Plasterers, Blueberry, Maids Head Hotel, Louis Marchesi, Wig & Pen.

### Wednesday 8th November

Midweek Stroll – Noon start Fat Cat & Canary, Coach & Horses, Jubilee, Lollrads Pit, Red Lion.

### Thursday 16th November

Branch Meeting & Social – 8.00pm venue to be confirmed.

### Friday 24th November

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

### Friday 1st December

First Friday Five – 8.00pm start Gonzos, Brewdog, Tap House, Mash Tun, Belgium Monk.

### Thursday 7th December

Lunchtime Christmas Crawl – Noon start Cottage, Leopard, Plasterers, Kings Head, Original Woolpack, Golden Star, White Lion.

### Wednesday 13th December

Branch Christmas Quiz – 8.00pm Fat Cat Brewery Tap – provisional date tba.

### Friday 15th December

Branch Christmas Crawl – 5.00pm start Rose, Freemasons, Kings Arms, Trafford, Champion, Coach & Horses (Bethel Street) Garnet/Vine, Wildman, Louis Marchesi, Wig & Pen, Leopard.

## West Norfolk Branch

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**8-10th September** Hanse House, King's Lynn

**15-16th September**, Jolly Sailors, Brancaster Staithe Cider

**Tuesday 12th September** Lifeboat Thornham To be preceded by a walk (7pm)

**Tuesday 10th October** AGM Meeting, Blackstones Engine Bar, Denver

**Tuesday 14th November** Rose & Crown, Harpley (TBC)

**Tuesday 12th December** Red Cat, North Wootton (TBC)

Note: All Tuesday meetings start 8pm and normally include a social.

# Contact Details

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Tel: 01553 766904

**Treasurer:** Jim Fergusson

**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

## Mid Anglia Branch

**Chairman:** David Williamson

## Branch websites:

[www.norwichcamra.org.uk](http://www.norwichcamra.org.uk)

[www.camra.org.uk/wnorfolk](http://www.camra.org.uk/wnorfolk)

[www.midanglia.camra.org.uk](http://www.midanglia.camra.org.uk)

[www.eastnorfolkcamra.org.uk](http://www.eastnorfolkcamra.org.uk)

## Branch Facebook Pages:

[www.facebook.com/ENorfolkCAMRA](http://www.facebook.com/ENorfolkCAMRA)

[www.facebook.com/groups/midangliacamra](http://www.facebook.com/groups/midangliacamra)

[www.facebook.com/West-Norfolk-Camra-256906767653965](http://www.facebook.com/West-Norfolk-Camra-256906767653965)

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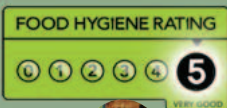
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