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NORWICH BEER FEST 2017

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WATNEYS

On its way to a pub near you?

The Campaign for Real Ale has always been about choice. I don't want to drink mass produced bland and fizzy lager, but if you do, carry on. Some people are devotees of keg smooth flow or cream flow beer, but it's not for me. Live and let live is our policy. However there may just be the odd one or two people of a certain age that have a slight dislike of Watneys. Perhaps it was the subtle, almost subliminal introduction of the Grotney Hardmen into Bill Tidy's Kegbuster cartoon that set the tone. Maybe it was the persistent stories that the initial run of the 1974 Good Beer Guide had to be pulped when Watneys threatened to sue for a comment in the brewery section that advised readers to avoid their beers 'like the plague'. Is it true? I have never seen a copy with that advice, but in a sense it doesn't matter if there is a widespread belief that it existed. Watneys also featured heavily, and not in a nice way, in the travel agent sketch on the Monty Python show, and there are probably people around who can still quote it word for word. So what did poor old Watneys do that attracted these gentle barbs? Firstly, they took over a large number of regional companies, Phipps, Wilsons,

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Websters, and Ushers were just some of those that succumbed, along with our own Bullards and Steward & Patteson. Secondly, they produced a keg beer called Watney's Red Barrel which popular opinion would suggest was not very good. I was in the north during the 70's and was insulated from the full effect, as there was some choice up there, but down in Norfolk, Watneys had a virtual monopoly. Not that you had to drink Watneys Red. There was the unlamented Norwich bitter in most of the pubs in Norfolk. Those days are gone, and now we have a much better choice, with some fine beers being brewed or sold locally. The only place I have come across Red Barrel in recent years has been as a fun decoration in a pub toilet.

So why the history lesson? I was down in London recently, and decided to try a pub from the Good Beer Guide. The Carpenters Arms is just round the corner from Marble Arch, and having earned a pint after absorbing culture all day, I scanned the bar eagerly. Some of the old favourites were present, Ghost Ship, Doom Bar and Sussex Bitter, but my eye was drawn to the pump dispensing Watneys Pale Ale. I discovered that it is being brewed at Sambrooks in Battersea and it is the latest a project from Brands Reunited who are behind several other revivals, including Home Ales of Nottingham. You can look up some of their promotional videos which seem to be based on bad jokes. Can you guess the punchline when a guy dressed



as Shakespeare walks into a pub and tries to order a pint? Is the new Watneys a bad joke as well? The advertising strapline is 'Tastes nothing like it used to'. There has been no attempt to follow the original recipe, with the modern version using American hops, and so why do it? Will the novelty value overcome the inherent dislike of the name? It's a brave call, and I am not sure I agree with reviving the name for a totally different beer. Did I try it? Of course I did, and it was pretty good. I might go back again next time I'm down that way for another pint if I'm not bard. ■

Jeff bar.man@btinternet.com

A version of this article appeared in the Lynn News





STIG'S WORDS

Christmas will have been here for about a month by the time you read this. Its become like a long distance runner who kicks to early and runs out of steam well before the finish.

It would be great to go back to the days when you had to wait for Christmas, today it seems were not far off the extension of Advent to three months!

Bonfire night, Halloween, Strictly and, God forbid, the Norwich beer festival could all be xmas events soon.

We get mini movie length adverts on the TV vying with the ever earlier holiday ads also aping movies this year, there could well be enough time to shoot down the pub between programmes without using live hold!

Of course if you are "streaming" everything then you don't need to worry but then you've probably got plenty of bottled craft beer in anyway.

Enough seasonal silliness, thanks to all at the Norwich festival for their hospitality, excellent event as usual. I'll hopefully see some of you in the Fine City over the holiday.

In this issue we bring you positive news from the whole county, all four areas are well covered.

with the launch of two new micropubs, new breweries and successful reopenings galore.

The best county coverage we have ever managed, truly NORFOLK Nips!

Subjects include pickles, stormy nights and a great deal of pub visiting, apparently there was a beer festival in Norwich as well...

I hope you enjoy this issue, as usual many thanks to all concerned in the production and distribution of Nips. Especially Dan Speed, who has produced the finished item from our input for as long as I've been here and made Nips what it is today. Dan is going to follow his own star. Thanks mate it was a lot of fun!

Finally from West Norfolk CAMRA and myself a very Merry Christmas and Happy New Year.

PS. If you don't use the pub in January and February; it might not be there when the summer comes! ■

Stig

2017 WEST NORFOLK CAMRA CHRISTMAS TOUR

NORWICH-SATURDAY 16TH DECEMBER

1100	Angel Gardens	Angel Road
1200	Lord Rosebery	Rosebery Road
1245	Whalebone	Magdalen Road
1330	Duke Of Wellington	Wellington Road
1415	Fat Cat Brewery Tap	Lawson Road
1515	Cottage	Silver Road
1600	Leopard	Bull Close Road
1645	Plasterers	Cowgate
1730	Glasshouse	Wensum Street
1815	Take 5	Tombland
1900	Playhouse Bar	Saint George Street
1945	St Andrews Brewhouse	St Andrews Street

For more details contact Tim 07950-823270.



THE ED'LINES

Well I've just only recovered from our 40th Norwich Beer Festival and what an enjoyable time I had helping to prepare the local beers in Blackfriars Hall. Especially the beer tasting so we could make sure the beers on offer were in perfect condition. It was good to see it was as popular as ever with just over 18000 customers attending over the week.

The open all day on Saturday went down well and we are considering a repeat for next year. We recruited 140 new members and I know they will enjoy the many benefits of joining CAMRA. This made our Norwich & Norfolk Branch now exceed 4000 members which is one of the highest in the Country. I hope you all don't come on our Christmas Crawl as it would take years to get served. And as Christmas is approaching why not consider giving a CAMRA membership as a present to a loved one and details are in this edition.

As it was our 40th Anniversary we had lots of photos around the Halls and in the programme showing what the Beer Festival was like in the olden days. I was able to speak to some customers who came to the first one and they told me how there have been a lot of changes since

then. To celebrate we had a few beers from the wood and they were delightful. I would like to thank all the volunteers who without their help we could not have the Beer Festival. I hope you find yourself in some of the photos we have included.

We are one of the few Beer Festivals which let our customers choose their favourite beers and a list of the winners are included later. I'm sure you all can remember drinking some of them and thank you if you voted. The overall Champion was Three Blind Mice Milk

Worm 5.3% and I've got to say it was one of my own favourites. Hopefully they will be able to attend our Brewery Awards Evening when we have sorted out a date next year. The reason is

that we have another Beer Festival coming up that I'm sure you will want to attend. The Great British Beer Festival Winter is to be held from 20 - 24th February in St Andrews and Blackfriars Halls again. This is a National Beer Festival and is held in Winter time. I know last year a lot of customers thought we were only selling dark winter ales which was not the case. Our Beer Ordering Committee also like Golden and Bitter beers so there will be a great choice when you visit. ■

Graham Freeman

We are one of the few Beer Festivals which let our customers choose their favourite beers

By the time you read this the Budget will have been announced and CAMRA has called for an annual £5000 business rate relief for all Pubs in England as well as a freeze or reduction in beer duty. To survive some Pubs will need to sell more than 2000 extra pints of beer every year to cover the rises in the rates. Around 37% of the total cost of your pint is now made up of taxes. However I doubt if they will do anything to help.

Now an apology as in our last edition 182 under East Anglia Pub of the Year

Awards we mistakenly put the King of the Belgians was named after the King of the Persians when of course it was Prussians. We have been dragged over the carpet for that error.

As the winter months approach I urge you to still support our Pubs as they usually struggle through this time and they need our custom. There is nothing like going into a warm welcoming Pub when it is freezing outside. Finally I would like to wish you all a Merry Christmas and a Happy New Year. ■

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PUB & BREWERY NEWS

NORWICH & NORFOLK PUB NEWS

Abridged news section this issue, the pressures of our recent beer festival having reduced research time. We are always looking for items of interest so get in touch. Remember please check out the pubs you know at 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 entry for the pub, or direct at: pubs@norwichcamra.org.uk.

The **Kings Head at Filby** reopened in August, following a major refurb. The main bar is now clean and modern, with a new bar topped with bronze coins under glass, four handpumps, real cider from local producer East Norfolk, and a range of taps on the back bar - a great feature which removes the barriers between staff and customers, and facilitates conversation!

The **New Inn, Roughton**, closed suddenly at the end of August, the **Crown at Haddiscoe (Enterprise)** was reported as closed and for sale in September, and the residents of **Strumpshaw** are currently without a pub, as both the **Huntsman** and the **Shoulder of Mutton** closed in the late summer.

Ingham Swan has closed following a devastating fire, which destroyed the roof and much of the interior, thankfully with no lives lost or injuries, as the fire happened at night. The owners plan to rebuild and reopen, but this will take anything from a year to 18 months..

The Hunny Bell at Hunworth has reopened after a refurb as the **Hunworth Bell** and the **Erpingham Arms** closed in October, until further notice.

In Norwich, the **Prince of Denmark** on **Sprowston Road** (Enterprise), closed at the end of August, the **Artichoke**, on **Magdalen Road** (Enterprise), closed and reopened over the summer, and the Rosebery becomes the **Lord Rosebery** again, with new management in charge as of October.

NEWS FROM THE WEST

You live and learn, and my lesson in the last few months was that if you write an article about grammar and spelling, make sure you don't make any mistakes yourself. Thanks to all that pointed that out. In fact I had so much feedback, along with a couple of letters in the Lynn News in response to my 'barman' column that it crossed my mind to form a fan club, similar to Lady Gaga's 'Little Monsters'. I did wonder about the 'Bar Babes', but the Bar Wife soon put a stop to that.

The last issue of Nips proudly trumpeted the news of Norfolk's first 'micropub', but it wasn't the only one for long. With a grand opening press night (to which I was not invited) the **Nip and Growler** was launched at the end of August in the old Jessops.



The newly opened Nip and Growler micropub.

Camera shop on the High Street in Kings Lynn. It wasn't long before I popped in, and was soon greeted by Norman in the seats nearby, with his immaculate facial hair, fussing round the tables and making everyone welcome. I hope he had identification, as it states clearly on the door that dogs are welcome, but puppies (even hipster ones) must show their I.D. The décor of the bar is what I would style as distressed industrial minimalism, and the walls covered in old

planks do a good job at reducing the noise level which can be a problem in so many similar pubs. The beers on sale are quite expensive, but are generally fairly strong and definitely unusual for the area. I sampled, amongst others, a Belgian style Dubbel from the Nene Valley brewery in Oundle. There is also cider and a range of interesting bottles and cans in the fridge. Well worth a look.

The Wenn's Hotel at the other end of the High Street is coming along, and at last looks different from the outside. The windows have been replaced and it has been decorated, so by the time you read this it is likely to be open. I believe that the name will be changed, which is a bit disappointing for those who see it as a part of Lynn's history and a celebration of one of the town's most accomplished businesswomen, but given the choice between a closed pub with a historic name and an open pub with a new name, I know which I would choose. **The Lord Kelvin**, by the bus station has been empty for a long time and went to auction. I believe it sold just before the auction was due to take place, but as I write, the only sign of any work is the boarding up of a couple of upstairs windows, but at least there is some hope that it will be refurbished. Another former bar up for sale is the old **Bufs Club** on St James Street, which closed several years ago and I thought had been granted planning permission to be turned into a bistro.



On the market: Live and Let Live in Lynn.

Pubs in our area listed for sale include the **Live and Let Live** in Lynn, due to retirement and the **Lord Nelson** at Bradenham. See Hilton Smythe Commercial for details. There is also a high quality former coaching inn dating from 19th century in an attractive location just three miles from Burnham Market and five miles from the North Norfolk coast on the market.

PUB NEWS STOP PRESS...

The Railway, North Elmham re-opened on 13th November after refurbishment. The new manager Cliff Healy has a background in catering, and will be introducing a new menu from December. Open all day from noon daily with four changing real ales.

The EDP reports that the **Railway Arms** at Downham Market is set to re-open. **Great Northern** have reportedly found a new tenant for the coffee shop and bar. The new tenant is understood to be local. Further announcements are expected to follow. The campaign to save **The Crown Inn** at Northwold has taken a positive turn, the pub has been declared an asset of community value. This means that the local campaigners will have time to prepare a bid in the event of a sale. ■ **Stig**



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NEWS FROM THE EAST

The ACV protected **White Hart** in Hopton is now back open! The pub has been taken over by Mr. Craig Applegate. He has leased the pub, free of tie, from Criterion and has refurbished the property to a high standard. The business is now a mainly food driven gastro pub but he is serving two real ales on hand pumps in the two bar areas. Craig also runs **The Turnstone** public house, under Enterprise Inns, in the same village.



The Turnstone, Hopton.

The Feathers in Gorleston and **The Feathers Hotel** in Great Yarmouth are both back open after being refurbished to a high standard. Both the pubs have been handed over to Enterprise Inns sister company **Craft Union Pub Co.** Both pubs are live sports, live music, community based pubs and are predominately wet sales driven.

The **King William** in Gorleston has reopened and being run, free of tie, by Jan Rainer and Mark Ashby. This Criterion / Wellington Inns owned pub has had a good clean up and has been redecorated to a good standard. They are stocking two local real ales (Lacons) on the two hand pumps. Mr. Vincent Mee has taken on the Punch Inns owned **Albion** in Gorleston. He is now serving three rotating real ales on the three hand pumps and is pleasantly surprised

by the demand for real ale. The function room is hired out most weekends as well which is good news for the business.

The privately-owned **Queens Head** in Burgh Castle is up for sale and also has redevelopment plans passed by the local council. The main reason given for these sale/redevelopment plans was that they have been extremely quiet and have had little to no support from the local community over the winter months. As of the 1st March 2017 an ACV has been approved on the pub by GYBC.

The **Rumbold Arms** is in the South Town area of Great Yarmouth. The current landlady, Sue Gallant, ran the pub 15 years ago and has taken on the property once again via Enterprise Inns. The pub offers one ale on the three hand pumps. She's

is hiring out the function room again and is looking to welcome patrons old and new. The **White Swan**, Great Yarmouth is open again now with new landlady Christina. She is hoping to get the darts and pools teams going again. She is hosting local bands/performers on the weekends. She is currently serving two real ales on the hand pumps.



Albion, Gorleston.

Plans have been submitted to redevelop the site of the **Suspension Bridge Tavern**, Great Yarmouth and build

a block of flats. See the Great Yarmouth Mercury 6th Oct 2017 for more information.

This former Oak Taverns pub, **The Red Herring** in Great Yarmouth has been bought by the long time landlord Darren Grice. He has owned the pub outright since 31st July 2017 and still has the seven hand pumps on the bar, some serving real cider, and also stocks a selection of bottled beers as well.

The **Great Eastern**, Great Yarmouth is now closed and a sign has been placed on the door stating that the reason for closure is due to the rent not being paid. **The Albion** in Great Yarmouth is currently shut. Looking through the windows it appears to be in the process of a refurbishment, but no other information is available at present.

Nelsons, (Star Hotel) Great Yarmouth, formerly known as the **Quay Merchants Bar**, is back open and refurbished to a lovely standard. They have two real ales on normally and I was told that the Real Ale sells very well there! They have managed to refurbish the second-floor restaurant which is also open and have available approximately 19 of the hotel rooms to let at present. The function rooms and the rest of the hotel is a work in progress but it's lovely to see this iconic quay side building back open again. As of the 22nd June 2017, **Allens Bar**, this Elizabeth Holdings owned pub is closed yet again and there is a sign in window stating the property is up for rent again. The **St. Johns Head** is for sale. The privately owned pub has four hand

pumps and serves various rotating ales with Elgoods Cambridge bitter as a staple.

The Enterprise Inns Owned **Ship Inn** in Caister has been taken on by Andy & Sue, a couple from Northamptonshire. They are hoping to get some real ales in from the Kettering area (Potbelly Brewery) and are enthusiastic about real ale. The Enterprise Inns owned **Green Gate** is closed again.

The ACV protected **Kings Head** in Filby is open after an extensive refurbishment. The large rear beer garden has been re-turfed and the bars are complete. Martin has three hand pumps in place, all serving real ale. He has Timothy Taylor's Landlord as his house ale and two rotating guest ales. He also has a keg craft ale for those who like the fizz.

The Enterprise Inns owned **Kings Head** in Acle is now open again. The **Lion** in Thurne is now open again and is being refurbished concurrently. Ricky Malt is the new owner of the Lion and has Ben Gleason managing the business. They are serving real ale on six hand pumps and six real ciders. At the back of the bar are 14 craft keg taps supplying various craft lagers, ciders, fruit beers and the odd stout. They are serving food in the two large restaurant areas and have a good beer garden area.

The privately owned **Decoy** free house in Fritton is up for sale while still trading. It normally has two hand pumps serving two well kept real ales. The pub is offered for sale on the DaveyCo website for offers in the region of £395,000.

The **Red lion**, Halvergate. The landlady, Jayne Pitchers, has signed a new lease agreement at the pub which is great news. Jayne and her family have been involved with the Red Lion for over 30 years now and hopefully she shall be there for many years to come! Jayne and the Parish Council had assisted East Norfolk CAMRA in preparing and submitting the ACV nomination to protect the Red Lion and as of the 23rd June 2017 the ACV nomination has been accepted! ■



White Swan, Great Yarmouth



NORTH NORFOLK COACH TRIP

Norfolk and Norwich Branch coach trip to North Norfolk

On a gloriously sunny Saturday at the beginning of September we set out from Castle Meadow aboard our usual Smiths coach to visit at least 6 pubs along the North Norfolk coast. Five pubs were planned either side of a longer stop in Wells-next-

the-Sea where we had a choice of various establishments.

The first stop at noon was the Chequers at Binham, a lovely flint faced pub typical of the area, with local beers Moongazer American Pale Ale and Amber Ale plus Marston's Pedigree and Adnam's Southwold as well as



Interior, and the Twister game on the ceiling of Three Horseshoes, Wareham.



Cider and Perry from Whin Hill. Close by the pub are the ruins of Binham Priory used until the dissolution of the monasteries in 1539.

It was a short drive to the Three Horseshoes at Warham. This pub has been recently been sympathetically refurbished. Inside the heritage features that adorn the walls are recognised by CAMRA, being on National Inventory of Pub Interiors. The beer is dispensed from a servery rather than a bar. The walls are covered with local breweriana including a Twister game on the ceiling. Beers from Norfolk were S&P Summer Sauvín and Woodforde's Wherry whilst from south of the border were, St Peter's Bloomin' Marvellous and Adnams Ghost Ship.

Next stop was in Wells where we had 2½ hours to sample some of the establishments in the town. Wells boasts seven pubs and a ciderworks and the group split up to visit their own favourites. I visited the Bowling Green with Abbot, Wherry and Bloomin' Marvellous and then on to the Lifeboat with Moongazer Norfolk pale Ale plus three beers from Adnams before some lunch from the award winning French's fish and chip shop. The shop faces the Albatros barge moored on the quay, famous for its Dutch



Outside the Dun Cow

pancakes and serving Woodfordes beers. A short walk from here is Whin Hill ciderworks and shop where a chance to sample their wonderful Perry could not be overlooked! Together with the others who had visited The Globe, Crown Hotel, Edinburgh Inn, Albatros or Golden Fleece we assembled at the bus stop to board the coach at 4pm.

Travelling along the coast road to the next stop which was the Dun Cow at Salthouse. This old inn with its exposed beams is close to the Salthouse Marshes and has a wonderful view from the pub and garden. Local beers were Wherry, Regatta





The Ship at Weybourne.

and Moongazer Golden Ale plus, from Manchester, J W Lee's John Willie's bitter.

Our last stop along the coast was at the Ship in Weybourne. This pub was rebuilt early in the last century and boasts 75 gins as well as Wherry, Moongazer Gold IPA, Buffy's Beagle and their own Ship Golden Ale.

It was now time to turn inland towards Norwich. A planned stop was in Alby but the pub was concerned we would drink all their beer they had in for the weekend! So it was back in the coach to stop at the Fox in Hevingham where we were made most welcome. A choice of Ghost Ship or Sharp's Atlantic.

The day was sunny and warm throughout that seems to bring out the best in the Norfolk countryside. We even bumped into some Alpacas in Wells and raced a train outside Sheringham! A great day out. Thanks must go to Michael for organising it and to John our driver from Smiths Coaches who makes sure we all get home! ■

Richard Dixon



Alpacas.



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WHO'S BREWING

In the brewing chair is Mike Deal (and his dog Luna), Wildcraft, Forager's Rest, Buxton, Norfolk, NR10 5JD.
Tel: 01603 278054, www.wildcraftbrewery.co.uk

What did you do before brewing?

I was in education at the City Academy, Norwich teaching GCSE Maths, English & Science in the Behavioural Department.

I was a home

brewer for years before that and I started off foraging and working out what I could make out of the forest ingredients. I started off with wines and realised I wasn't patient enough to wait a year while they matured and went on to beers and spirits.

What got you into Commercial brewing?

I moved to Old Costessey and found they are an amazing community. They regularly came to my door to taste the goods. They convinced me that teaching was killing me and that I should set up on my own. So I did a couple of trials in the local community and invited everyone around to my house. We had like 60 people around at one point and they were all trying the different beers. They had voting sheets so I could decide which was the best and what I should start with. Then I met Mark Goodman who is my business partner and I said I needed a premises and he found where we are now.

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

Well a lot came down to the forest ingredients. It was just literally matching flavours with the styles and what I was picking at the time. I tried Raspberries, Blackberries, Strawberries, Damsons, Blackcurrants and basically anything I could get my hands on. I brewed a beer to suit the flavour of that particular fruit. I loved cooking so it was working out flavours that go

together. I experimented a lot as well. One of the first we did was the Coffee IPA which I started working on in January last year which was very different. Most people go for a coffee with a darker beer but I did tastings with Costessey Strangers club and we found a fruity fragrant coffee which paired really well with citrus hops which was much lighter.

How do you choose your ingredients?

We use Anglian Water but now have our own bore hole. We invested in that in the summer and are experimenting with the water at the moment. We have a lot of iron ore in the content. Apart from the basic chemistry to the water we will not be burtonising as we want to be our own unique water. We are working on our own yeast strain at the minute which we want to cultivate here. That is further down the line but we are experimenting with the strains now. At present we use SS4 and I keep experimenting with temperatures to see what flavours I can get. The Wild Bill 4.5% was done at a traditional SS4 temperature so that is why it is fruity and has more





complexity to it. All our hops are from Charles Faram. My favourite time of the year is when they send me a price list saying we have got all these from previous years at a reduced price. I have just got the Glacier in which I'm using for the Blackberry Stout. I get them in and then experiment. I get my ideas mainly by the smell which is not very good if you have a cold. For the barley we use Crisp Maltings or Simpsons. What we use for Wild Bill is from Simpsons as it is double roast and I think they are the only ones who supply it.

Are you planning any changes to the brewery?

We are going to take over the barn next door. We are a 5 barrel plant and the real worry is the storage. We have the cold room which is constantly full and we need more space. We mainly bottle at the moment unfortunately. We mainly bottle ourselves and have done one lot through Panther Brewery which was wonderful. I spend a lot of my time bottling and it is wasted. We have so many bottle orders that I have to fulfil them and they have now overtaken the cask orders. The idea is to have a covered canopy to the next barn and then the present area can be used for conditioning and fermentation. We have plans for a car park and beer garden in the future.

Have you won any awards since you started in 2016?

Our first ever award was Wild Bill at the recent Norwich Beer Festival which won Gold in

the Best Bitter category. I got a text message and could not believe it. We also had a Silver in the Mild Category for Wild Moonshadow 3.7% which was a collaboration beer with Mark Cade from The Thirst Consultants. I had known Mark from the Norwich Home Brew who had helped me previously.

What is your favourite Wildcraft beer?

At the minute I really like the Blackberry Stout 5.00%. I made it deliberately

lighter as some are usually heavier and fill you up before the next one.

What is your favourite Local, National and International beer?

I'm not too sure about a local beer but I really like Three Blind Mice in Cambridgeshire as some of their beers are excellent. For National I tried a Scottish beer but can't remember the brewery but it was an Apple beer and it was really good. Definitely not a cider. (Any ideas? Ed) I do like some Belgian beers but at Norwich Beer Festival I tried an Imperial Stout which was beautiful.

Finally is there anything you want to add?

Next year we are going to do a lot more of our own events. We tested our own Food & Drinks event in October. We have a shepherds hut which is our mobile bar and we intend to tour the villages. We have several marketing campaigns with our cartoon character Brewy which is a pink monster and helps us go viral to reach our customers. At least the children like it and for some reason they bring their fathers to our bar which has got to help in selling our good range of beers.

So as you will see Mike is a very busy man and with the planned expansion it seems obvious he will need help in the future. I will definitely be looking out for Brewbacca's Bar as it travels our County. ■

Graham Freeman

Warren Wordsworth - Photos

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BEER IN A PICKLE...

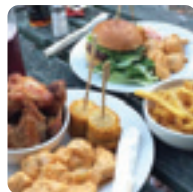
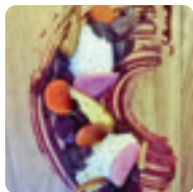
The range and availability of bottled beers is better than ever. We are fortunate to have Beers of Europe in the area, but even without visiting this majestic beer emporium, there is no difficulty in picking up bottles from supermarkets, which seem to have a much more interesting range these days. There are other places stocking desirable bottles, such as farm shops, market stalls and tourist destinations, so it is no wonder that some breweries see this as the future, and concentrate on the bottled side rather than selling cask ale to pubs. And yet, I rarely patronise these places as I hardly ever drink at home. My modest requirements are more than catered for by the odd raffle win, leftovers from the bottled beer competition that we hosted and contributions from visitors. These come in useful for events such as quiz nights, where one has to supply one's own drinks, including the one I am presenting on behalf of the local support group of the Citizen's Advice Bureau at South Wootton Village Hall on the 3rd March.

However I have noticed that even my meagre stock of bottles has been depleted in recent weeks. The culprit was easily identified by the aroma coming from the kitchen. It's chutney time, and somehow the bar-wife seems to acquire lots of surplus fruit from people's gardens. Green tomatoes, apples, plums, rhubarb, marrow... it seems that anything will do, and after an afternoon's alchemy another 30 or 40 jars of the finished product appear. Now we like chutney but we are rather over catered for, so what to do with the rest? Some goes back in return for the gift of

the fruit, but a number of jars seem to end up in a kind of barter economy. Recently we were lucky enough to be invited to lunch in Blackheath, en route to a game at Charlton Athletic and as we strolled along to the station, I heard the clinking of jars. It turned out that the bag which I assumed contained warm clothing for the game and a book for the journey also held a few pots of the finest ale and apple chutney, and offering that was gratefully received. The bar wife's other mission at the moment is knitting hats and cardigans to send out to a maternity hospital in Africa and she seems to have recruited a small army of people who scour charity shops and the like for surplus wool, which is inevitably rewarded with a few jars of the spicy plum or similar. The tech wizards will tell you that the future economy will be bitcoin based but I think that the new unit of currency will be jars of chutney. Think of the advantages. They have not been banned by China, as far as I know. You don't have to access the dark web or the dodgy Silk Road web site to trade them. You can swap jars for wool in the bar of the pub, which doesn't have to be especially dark, or head down the Silk Road restaurant, which sounds like much more fun. You can also eat it, unlike bitcoins, and given that the train broke down again on the way to the Valley, an emergency jar of ale and apple is perhaps not such a bad idea. So forget garlic bread or bitcoins, chutney is the future. There is another cauldron on the go downstairs, as I write. I just hope that my last few bottles of ale have not been sequestered for the cause. ■

A version of this article appeared in the Lynn News.

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EAST ANGLIA CIDER AND PERRY COMPETITION 2017

The East Anglia Cider and Perry competition was, once again, held at Norwich Beer Festival but there were some changes to the competition this year...

Over the last few years the number of East Anglian producers has been increasing and, unlike the early years when it was a struggle to find 10 products to judge in East Anglia, there are now over 50 cider makers eligible for the East Anglia Cider and Perry competition. It may come as no surprise that to try to judge all these ciders in one session was becoming a challenge, so this year Cambridgeshire, Hertfordshire and Essex all held their own cider competitions, with the best coming through to a final round at Norwich, leaving only ciders from Bedfordshire, Suffolk and, of course, Norfolk to judge in the initial rounds being held at Norwich Beer Festival.

Although the amount of perry being produced in East Anglia has increased over the years as well, there are less products to be considered so it was possible judge all the perries entered at Norwich.

Judges from East Anglia and beyond helped to assess the quality of the

entries, taking into account the aroma, taste, aftertaste and their own personal preference and after two hours of tasting, discussion and deliberations the scores were in.

The winning products came from three counties in East Anglia with Norfolk doing particularly well with three awards. Whin Hill came 1st in the perry competition and 3rd in the cider competition and Crones took 3rd in the perry competition. Presentations of these awards will be arranged in due course. ■

Andrea Briers



EAST ANGLIA CIDER AND PERRY COMPETITION RESULTS

CIDER

1st	Pickled Pig, New Season Porker	Cambridgeshire
2nd	Spinney Abbey, Monk and Disorderly	Cambridgeshire
3rd	Whin Hill, Browns	Norfolk

PERRY

1st	Whin Hill Perry	Norfolk
2nd	Apple Cottage, Freds Perry	Hertfordshire
3rd	Crones Perry	Norfolk

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BLACKSTONE ENGINE BAR DENVER

I'm delighted to bring you news of a new venture in West Norfolk which promises to fill a niche not much encountered outside cities and large towns, a micropub. In fact to call the Blackstone Engine bar merely a micropub is perhaps unfair, to explain some background is needed. Ian and Lesley Pinches used to run the Railway Arms based in the old waiting room at Downham Market rail station with its attached café. The tiny establishment certainly had atmosphere and featured regularly in the Good Beer Guide for its small but beautifully kept range of real ales.

As time went on Ian began to stock ciders, eventually stocking some unusual ciders and focusing on Pickled Pig. The Railway developed such a reputation for cider as well as ale that it won East Anglian CAMRA Cider Pub of the Year for many years and in 2013 became the CAMRA National Cider Pub of the Year.

Unfortunately, in 2016 Ian and Lesley were unable to come to agreement with their landlords over what he considered an unfair rent rise and reluctantly decided to close the Railway Arms. Almost straight away they were offered opportunities to run two micropubs and one full size venue.

The first offer was from John Nash owner of the Denver based Two Rivers brewery.



John operates his brewery between Denver sluice and the village and had an interest in acquiring the freehold on the buildings surrounding the tower mill in Denver.

The mill was cared for by a trust the main aim of which is to preserve the mill itself, Although the mill has been maintained, it has proved difficult to ensure ongoing sustainable income and the Trust agreed to sell the mill in order to ensure its future maintenance.

John Nash eventually reached agreement to buy the buildings and freehold of the site and this has facilitated the funding of some much needed work on the mill tower.

Ian and Lesley it seems fell in love with the idea and took a leap in a new direction.

The proposed site of the micropub was the Blackstone engine room behind the mill.

An ideal location with a quirky feel provided by the belt pulleys and machinery remaining from its wartime and subsequent use as a specialist machine shop producing parts for such engineering geniuses as Barnes Wallis and Sir John Cockcroft!

Ian told me "The first thing John did was to improve the presentation of the machinery bringing it into the design of the room rather than fencing it off". This gives immediate impact on arrival



Lesley Pinches behind her new bar



The café does provide food in the bar on Fridays and a Hog Roast was being trialled the evening of my visit, if successful to feature on Sundays.

The beers featured are unsurprisingly mostly from Two Rivers but with a guest (Blue Monkey BG Sips during my visit). Five or six real ales are available. There are six real ciders available from Downham Cider, these are produced by Steve Manton. Ian first became aware of Steve's skills when he walked into the Railway and handed Ian two

and you are in no doubt you are in an old industrial space. The Blackstone oil engine itself is in a separate motor room and is not currently visible but it is early days.

The room is open plan and has no cellar so all real ales are served on gravity behind the bar. Ian and Lesley explained that they were trying to create something between a specialist beer outlet and a more relaxed venue not a pub or really a café.

Food is available from the neighbouring Millstone Café run by Alison & Sadie, which can be eaten in the bar; likewise, drinks can be taken through to the café, symbiosis!

bottles to try, very impressed Ian suggested that if Steve could repeat the quality the next year they could talk more on the subject.

Steve disappeared for a year then reappeared with two more excellent bottles of cider.

Ian arranged to buy Steve's whole output for the year once he had the production licensed by HMRC.

So the Blackstone Engine bar is the tap for both Two Rivers and Downham Cider.

The cider is going so well Ian expects to sell out; in fact, two types are already gone!

Beer sale are also flourishing but resupply by John Nash is close at hand.

One interesting point is that one of Steve's ciders was named by his daughter, its called "Downham Tickle" this has led to a house speciality which adds a bag of pork scratchings to produce "Scratch & Tickle" sounds like instant Sunday roast to me...

As with the beers other ciders also feature and with Ian and Lesley's track record who knows what awards may follow?

There is also an impressive range of gins and two East Anglian whiskies. The new bar opened on 4th June this year and has been trading nearly five months; trade has come from the village itself plus caravan sites nearby plus some from Downham Market and from passing traffic on the A10.

The local cricket team have been regulars, but this may be due to the fact that the Denver Bell, the village pub is currently closed. Ian is quick to stress they have no aim to become the village



pub and would be happy to see it re-open (positive rumours are in the air).

The aim in setting up the bar was very much a lifestyle choice and Ian & Lesley are happy to have opening hours which allow them to be 100% hands on but still have time together. There are no plans to extend to seven day a week opening.

With a monthly quiz and projected hog roasts plus a laid back atmosphere anyone should feel welcome and that is Ian and Lesley's aim.

I wish them all the best! ■

Stig





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TALES FROM

THE MID ANGLIA

CAMRA BRANCH

As I met up with fellow MAC members at the Old King's Head in Brockdish I was pleasantly surprised at the range of beers and ciders on display at their beer festival over the bank holiday weekend. I suppose we would all have been impressed by a dozen or so beers in the distant past but having attended two small beer festivals in the week preceding the selection of 40 beers at the Old King's Head was outstanding!

The whole festival was very impressive with an inside as well as an outside bar having been constructed whilst keeping the majority of the pub with its pleasant, relaxed atmosphere intact.

I tried the "Bidon" from the new Ampersand Brewery which was a lovely light and refreshing brew and then moved on to OAT pale ale from Grain, a new one to me and an excellent pale ale with a nicely balanced mixture of hops and spice. As my resistance (to going anywhere else for the rest of the

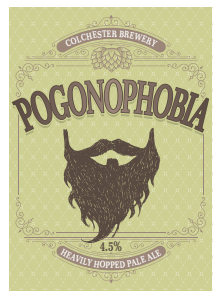
day) crumbled I tried "Brewers Gold" from Crouch Vale just to reacquaint myself with one of the popular brews that first started the move towards "hopped up" ales.

Others in the group had enjoyed "SeaDog" from Cliff Quay, a tried and tested favourite with a bit more body and "Never swim with sharks" from Redwell, another pale ale. To finish we all tried "Pogonophobia" from the Colchester Brewery which was bound to be a success using Yakima hops. But, of course, by this time, this was not the whole story, several tasty pizzas had come and gone, the odd Gin and Tonic had been indulged in and the whole terraced area at the back of the pub had been bathed in warm sunshine.

Thank you the Old King's Head for an excellent beer festival

which was so well organised that not only was there a splendid selection of beers and gin but also sunny weather on an August bank holiday weekend! ■

MacMember



THE Great Anglian BREW OFF

The public have spoken, and the winners of the Great Anglian Brew Off, organised by Norfolk CAMRA and the Anglian Craft Brewers, have been announced as **Elmtree Brewery and Charles Abbott**, with Noman, a 5% stout, brewed with Maris Otter, chocolate and crystal malts, roasted barley and flaked oats, and hopped with East Kent Goldings.

Allan Cooper, brewer at Elmtree, commented that the beer had “a velvet mouthfeel with a roasted aftertaste”. The brew was judged by customers at the recent Norwich Beer Festival, and was up against two other finalists, with all three beers being collaborations between commercial brewers and

members of the Anglian Craft Brewers, which exists to promote home brewing.

The other finalists were Golden Triangle / John Watson, with Mosaical Cheers, a 4% pale ale; and Wildcraft / Mark Cade with Wild Moonshadow, a 3.7% mild.

The competition began in June, when 25 members of the ACB submitted bottled beers, brewed on their home kits, to the Norfolk CAMRA Tasting Panel, who judged the beers in three rounds based on ABV, and selected the three winners to go forward to the final.

Congratulations to the winners, the finalists and to all the entrants as the standard of the beers was extremely high! ■



Allan Cooper



John Watson

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1st – 20th February 2018 – Fringe Festival

20th– 24th February 2018 – CAMRA Great British Beer Festival Winter

The City of Norwich will host the Great British Beer Festival Winter 2018. From popular golden beers to ruby and dark ales, foreign beers and ciders, all will be served in magnificent medieval friary halls in the heart of Norwich. Enjoy the music nights along with beers associated with every season!

The Great British Beer Festival Winter is organised by the Norwich and Norfolk Branch of the Campaign for Real Ale (organisers of the Norwich Beer Festival). To avoid the queues in winter, the festival will run all day from 12:00 noon with last entry at 22:00 hrs.

Pubs will also host The Fringe, with special events from 1st-20th February, with the launch event and food, special beers and music events. The programme of events and participating pubs can be found on the website. What better way to brighten up a cold February?

Popular local artists will be entertaining in St Andrew's Hall, including Sam Coe and The Long Shadows, The Collective, Georgia Shackleton Trio and The Vagaband – times will be detailed on the website. Also, a range of warming foods will be on sale.

Admission is by cash-only entrance on the door or advance tickets and entrance to all sessions will be free to CAMRA members showing a current membership card. To join CAMRA please visit www.camra.org.uk. Advance tickets consisting of entry, souvenir glass and beer cards are now on sale on the website, enabling you to plan and secure your visit. Alternatively, you can purchase beer cards, souvenir glasses and programmes as you enter and merchandise will be available inside the halls.

You can sample winners of the Champion Winter Beer of Britain competition, taking



place at the start of the festival. You can also forget the winter weather as the festival will host golden summer beers as well as ruby and winter beers, or you may prefer to head for our popular cider or world beer bar selections. We will also be hosting brewery bars where you can sample a range of beers from a specific brewery.

If you like the idea of working behind the bar, there is a volunteer form on the website. The festival would not run without the kind generosity of our volunteers and newcomers are very welcome. Training will be provided and volunteers are encouraged to try the beverages! Food and hot or cold soft drinks are also provided. ■

Fringe Festival: Thu 1st – 20th February

Fringe Pubs: see website for details

CAMRA Members only session:

Tue 20th February 17:30 – 22:30

Public: Wed 21st– Sat 24th February
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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. If your pub or business offers a discount to

CAMRA, but isn't on this list, please contact 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

T'WAS BLOWN ACROSS MOR

It was a dark and stormy night. All day long, Ophelia had been pummelling Ireland, and now it was our turn. We were in the village of Silverdale, on the shores of Morecambe Bay ready for our evening meal. Should we let a bit of wind prevent us from going out? Heck, no, especially as we had discovered a nearby pub that offered cheap food to early bird diners. Off we went, a bit more Enid Blyton than Bulwer-Lytton, the four of us plus Jasper the dog. Our destination was the nearby New Inn in Yealand Conyers which had recently been the subject of a community buy-out.

On a Monday night in foul weather we wondered if it would even open, but it turned out that our telephone booking had been necessary to procure a table as the place was packed. A pint of Old School Detention bitter brewed in the neighbouring

village went down well as we examined the menu, selecting from the half price starters and classic dishes the ones which met our exacting dietary requirements. I chose the hot mackerel with peri-peri sauce followed by Monkfish and Chorizo skewers with warm couscous salad and garlic and lime yoghurt and although it was rather fancy fare by my tastes, I thought it was delicious. It was served by a couple of waitresses who, while young had personality, and could also cope with avoiding Jasper while laden with plates. The fire was roared, warming our fellow customers, some on the way home from work, some at the end of a day's walking and others taking advantage of the special early deal. Our total bill for two courses each and four pints was £55. What a place! Could anything match it? There was a pub nearby listed in the Good Beer Guide, so while Judy



WINDING A GALE RECAMBE BAY

and Jasper went back to the cottage, the rest of us decided to give it a try. It was not quite an unknown quantity, as a couple of weeks beforehand we had been advised by a fellow Bury fan from nearby Grange-over-Sands that it is a place that divides opinion, some thinking that it a wonderful quirky throwback to an earlier age while others regard it in a less favourable light (not his exact words).

It is situated high on the hillside, and as we turned up the unmade, potholed track the wind seemed to gain even more strength. Half way up a metal gate was banging on its hinges, and I had to get out and prop it open with a rock. The entrance to what was once Reception was deserted so we randomly chose a door which led us through the pool room decorated with an ornate fireplace and wonderful plasterwork alongside the peeling wallpaper. Eventually

we reached the dimly lit bar, and suddenly I felt like Brad in the Rocky Horror Show, a feeling that was enhanced when I tried to engage the barmaid in conversation about beer and received in return little more than grunts. We retired to a table and gradually became marginalised as more and more locals gathered in conspiratorial groups. There was no Riff Raff, but neither was there a warm and welcoming feeling. Perhaps unnerved by our experience, we turned the wrong way at the bottom of the track and it took us about four miles before we took notice of the plaintive cries of 'make a U turn' from the Satnav. 'The beer was good', said Cathy, but I know the place to which I am more likely to make a repeat visit. ■

bar.man@btinternet.com

A version of this article appeared in the Lynn News



MID ANGLIA BRANCH ON THE ROAD (A143)

Branch members recently hit the road in their dependable "Borderhoppa" bus and sampled some highlights from the Waveney Valley Ale Wine and Cider Tour ([facebook.com/waveneyvalleytrail](https://www.facebook.com/waveneyvalleytrail)).

Setting off from Diss our first stop was the Harleston Cider Company where Cider Maker Ruth Corner cheerfully introduced us to the joys of Real Cider and its production. We sampled Medium dry "Cideroad" and an award winning perry.

Heading west alongside the waters of the River Waveney, we called in at our Pub of the Year 2017, the Old Kings Head Brockdish allowing us to enjoy Little Sharpie from Humpty Dumpty Brewery (3.8%) and Sirius from Wolf (4.4%) as well as Adnams Nut Brown; the reissue of an old favourite(4.0%).



No time to delay if we were to meet our schedule so we had the first "Bun on the Run" from the stock prepared by Branch Treasurer Chris as the bus took us to Grain Brewery Tap Room at Alburgh. Some were disappointed that Oak was not available but reports that Threelinesix (a citrus Pale Ale 3.9%) later





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ran out is testament to the quality of this hoppy ale. Others enjoyed Homegrown (Bitter 3.9%) which was new to me.

Also new was our next halt, Ampersand Brew Co. founded by Andy & Adrian Hipwell Brewing since earlier this year the operation aims to produce something different. We tried Coffee Brown(5.1) and Pulpit Pale (5.2%) among others available.

Back to our transport and another bun before we arrived at Barrell & Sellers in St Cross South Elmham. Martin Barrell showed us around the brewhouse and served us Mild 'n' Bitter (4.2%) This is brewed with English Malt and hops as are all of the beers here; brewed in classic styles such as Brown Ale (5.0%) and Best Bitter (4.5%).

With purchases in hand we moved on to the Wortwell Bell for a final pint at our Cider Pub of the Year. Purity UBU (4.5%) was particularly enjoyed here in the cosy surroundings The Bell is currently in the running for South Norfolk Council's Community Pub of the Year.

An enjoyable and informative trip -and as we headed home the sun was still shining.

Why not join us on our next trip? ■
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or call 01727 337855 for more information.

WHATPUB.COM AND THE NATIONAL BEER SCORING SCHEME (NBSS)

It is CAMRA policy for all CAMRA branches to use NBSS scores to assist in selecting pubs for the Good Beer Guide. South East Essex branch also uses NBSS for Seasonal pub awards. The online scoring system is incorporated into the whatpub.com website

What's whatpub.com all about?

You can use whatpub.com to search for pubs across the UK and then look up opening times, descriptions, facilities and of course details of the real ale and cider on offer. Being an online guide means that extra functions such as additional text for descriptions, photos and live map data are also available. Our aim is to get every pub in the UK listed on whatpub.com and all with complete and up to date information such as descriptions and photos.

The Good Beer Guide (GBG) is our showcase to the world, it demonstrates that we as a campaign believe that excellent real ale is worth campaigning for. It plays a vital part in supporting our pubs because if you want to drink cask ale then the pub is the obvious option.

Every pub in the GBG should sell great beer all the time. The view of over one hundred thousand people is the key to that consistency and the National Beer Scoring Scheme is the tool to make that job as easy as possible.

If you drink real ale in a pub, and have ever thought about why it is or indeed why it isn't in the GBG, then by scoring it you can make a difference. Also, if you have anything to do with selecting pubs for the GBG you have a duty to listen to what over 186,000 fellow members are saying about your pubs.

What are the beer scores used for and how do I enter one?

Beer scores are entered by CAMRA members and are used by CAMRA branches in order to help select the best pubs for the CAMRA Good Beer Guide. To submit a beer score, simply join CAMRA and as a member you will be given a login that you can use to access additional features on whatpub.com.

The National Beer Scoring Scheme (NBSS) is a 0-5 point scale for judging beer quality in pubs.

It is an easy to use system that has been designed to assist CAMRA branches in selecting pubs for the Good Beer Guide and monitoring beer quality by encouraging CAMRA members to report on beer quality where ever they go.

Start by searching for pubs on the main whatpub.com website. A list of possible choices is shown



- click on the pub that you want and submit your beer score using the panel to the right hand side. Beer scores can be entered at <http://whatpub.com/>

When you first enter the database you will be asked to login. Your username is your CAMRA membership number. The password is the one you use to access the national website.

What do the scores mean?

- 0 Undrinkable.** No cask ale available or so poor you have to take it back or can't finish it.
- 1 Poor.** Beer that is anything from barely drinkable to drinkable with considerable resentment.
- 2 Average.** Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
- 3 Good.** Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.
- 4 Very Good.** Excellent beer in excellent condition.
- 5 Perfect.** Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

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We are now taking bookings for Christmas. Be it with family, friends or colleagues, come to The Artichoke at Broome to get into the festive spirit.

2 Courses for £22.95

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Email or call for more information and for your menu pack.

Quiz Nights: 12th December, 11th January, 8th February
£1pp entry with proceeds going to All Hallow Hospice.

The Artichoke at Broome is a traditional village pub serving 8 Real Ales (4 on gravity), Organic fruit beers and selection of Wines, Whiskies and Gins.

We are open from Tuesday to Sunday from 12noon -11pm.

We serve fresh food from Tuesday to Saturday from 12-2.30pm & 6-9pm, Sunday Roasts from 12noon to 3.30pm.



Christmas Opening hours: Christmas Day 12noon-3pm (no food), Boxing day 12noon-3pm (no food)
27th Dec Normal hours. New Years Eve 12noon -late, CLOSED NEW YEARS DAY.

We wish you all a Happy Christmas and Best Wishes for 2018!

2017 NORWICH BEER FESTIVAL

The 40th Norwich Beer Festival, organised by the Norwich & Norfolk Branch of the Campaign for Real Ale (CAMRA), was held at St. Andrew's and Blackfriars' Halls from October 23rd to 28th 2017.

Over 200 cask-conditioned Real Ales from Britain's independent brewers were on sale, along with draught and bottled beers from Continental Europe. There were also a large range of traditional ciders and perries, with over 70 varieties, mostly from East Anglia.

Many thanks to all our volunteer staff who helped through the week and also to our many customers – we hope you enjoyed your time at this year's festival. ■



BEERS OF THE FESTIVAL 2017

Each year, drinkers at the festival vote for their favourite beers, ciders and perries. The results of this year's Beer of the Festival voting are:

Overall Beers Of The Festival

- 1 Three Blind Mice, Milk Worm
- 2 Norfolk Brewhouse, Gold IPA
- 3 Thornbridge, Lucaria

CATEGORY WINNERS:

Mild

- 1 Tombstone, Stagecoach
- 2 Wildcraft, Wild Moonshadow
- 3 S&P, Shady Sadie

Bitter

- 1 People's, Ravensingham Bitter
- 2 Holden's, Black Country Bitter
- 3 Bishop Nick, Ridleys Rite

Best Bitter

- 1 Wildcraft, Wild Bill
- 2 Lacons, Brew 40
- 3 Three Castles, Heritage

Strong Bitter/IPA

- 1 Triple FFF, Hunky Dory
- 2 Heavy Industry, 77
- 3 Kent, New Black APA

Olds, Porters & Stouts

- 1 Three Blind Mice, Milk Worm
- 2 Thornbridge, Lucaria
- 3 North Riding, Ice Cream Porter

Speciality

- 1 Elmtree, Terra Firma
- 2 Grain, Rye Pale
- 3 All Day Brewing, Fruit Stout

Golden

- 1 Norfolk Brewhouse, Gold IPA
- 2 Yarbrow, Citrus Gold
- 3 People's, Cascade

Barley Wines

- Adnams, Tally Ho

Cider

- Whinhill, Sweet

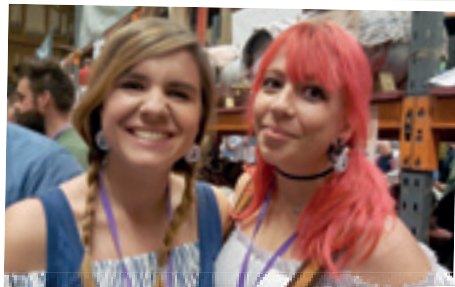
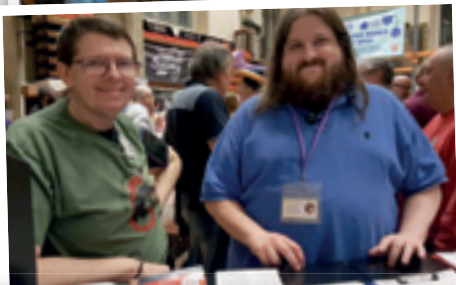
Perry

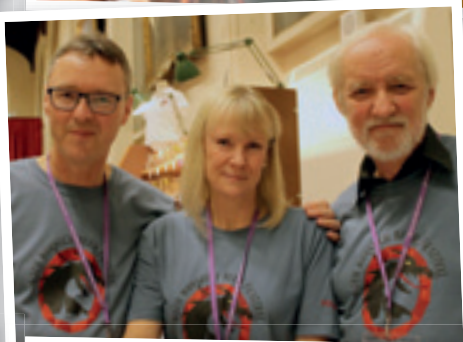
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- All Day, Cascadian Dark Lager

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

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Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

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Single Membership (UK & EU)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£30.50 <input type="checkbox"/>	£32.50 <input type="checkbox"/>

*For information on Young Member and other concessionary rates please visit www.camra.org.uk/membership-rates or call 01727 798440.

Partner's Details (if Joint Membership)

Title _____ Surname _____

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Date of Birth (dd/mm/yyyy) _____

Joint member's Email _____

Joint member's Tel No _____

I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at camra.org.uk/memorandum

signed _____

date _____

Applications will be processed within 21 days of receipt of this form. 04/17

Instruction to your Bank or Building Society to pay by Direct Debit		DIRECT Debit	DIRECT Debit
<p>Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW</p>		<p>This Guarantee should be detached and retained by the payee.</p>	
<p>Name and full postal address of your Bank or Building Society</p> <p>To the Manager Bank or Building Society</p> <p>Address _____</p> <p>Postcode _____</p> <p>Names of Account Holder _____</p>		<p>The Direct Debit Guarantee</p> <p>This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.</p> <p>If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.</p> <p>If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.</p> <p>If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.</p> <p>You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.</p>	
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<p>Instructions to your Bank or Building Society</p> <p>Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assumed by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.</p> <p>Signature(s) _____</p> <p>Date _____</p>			
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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	Heacham, Fox & Hounds	Norwich, Leopard
Aldborough, Black Boys	Hethersett, Kings Head	Norwich, Lollards Pit
Attleborough, London Tavern	Hickling, Greyhound Inn	Norwich, Maids Head Hotel
Banningham, Crown Inn	Hickling, Pleasure Boat Inn	Norwich, Murderers
Barford, Cock Inn	Hilborough, Swan	Norwich, Plasterers Arms
Binham, Chequers Inn	Hockham, Eagle	Norwich, Quebec Tavern
Blofield Heath, Heathlands	Hockering, Victoria	Norwich, Red Lion (Bishopgate)
Social Club	Honingham, Buck	Norwich, Ribs of Beef
Brooke, Kings Head	Hopton, White Hart	Norwich, Rosebery
Broome, Artichoke	Horsey, Nelson Head	Norwich, Sir Garnet
Caister-on-Sea, Green Gate	Horsford, Brickmakers Arms	Norwich, Temple Bar
Cantley, Reedcutter	Horsham St. Faith, Elm Farm	Norwich, Trafford Arms
Catfield, Crown Inn	Country House	Norwich, Vine
Clenchwarton, Victory	Hoveton, Hotel Wroxham	Norwich, Wig and Pen
Cley-next-the-Sea, George Hotel	Kings Lynn, Live and Let Live	Norwich, York Tavern
Cley-next-the-Sea, Three Swallows	Lessingham, Star Inn	Overstrand, White Horse
Clippesby, Muskett Arms	Loddon, Swan Inn	Poringland, Royal Oak
Coltishall, Red Lion	Ludham, Dog Inn	Reedham, Ferry Inn
Colton, Norfolk Lurcher	Lyng, Fox	Reedham, Lord Nelson
Cromer, Albion	Morston, Anchor Inn	Reedham, Ship
Cromer, Cottage	Neatishead, White Horse	Reepham, Kings Arms
Cromer, Red Lion Hotel	Newton Flotman, Relish	Ringland, Swan
Dereham, Royal Standard	Restaurant & Bar	Sheringham, Lobster
Drayton, Bob Carter Centre	North Elmham, Railway	Skeyton, Goat
Elsing, Mermaid Inn	North Walsham, Orchard Gardens	Sporle, Peddars Inn
Eringham, Erpingham Arms	Northrepps, Foundry Arms	South Walsham, Ship
Emneth, Queens Head	Norwich, Adam and Eve	Sprowston, Blue Boar
Fakenham, Bull	Norwich, Angel Gardens	Sprowston, Sprowston Manor
Feltwell, Wellington	Norwich, Beehive	Hotel & Country Club
Foulsham, Queens Head	Norwich, Cellar House	Surlingham, Ferry House
Freethorpe, Rampant Horse	Norwich, Champion	Syderstone, Lynn Arms
Geldeston, Locks Inn	Norwich, Duke of Wellington	Thetford, Red Lion
Geldeston, Wherry	Norwich, Earham Arms	Thetford, Black Horse
Gorleston, Dock Tavern	Norwich, Eaton Cottage	Thorpe Market, Gunton Arms
Gorleston, Mariners Compass	Norwich, Fat Cat	Thurlton, Queens Head
Great Yarmouth, Barking Smack	Norwich, Fat Cat and Canary	Upton, White Horse
Great Yarmouth, Mariners	Norwich, Fat Cat Brewery Tap	Wicklewood, Cherry Tree
Great Yarmouth, Oliver Twist	Norwich, Garden House	Wimbotsham, Chequers
Great Yarmouth, Red Herring	Norwich, Gatehouse	Wiveton, Wiveton Bell
Great Yarmouth, St. Johns Head	Norwich, Jubilee	Worstead, White Lady
Great Massingham, Dabbling Duck	Norwich, Kings Head	Wymondham, Green Dragon
Happisburgh, Hill House	Norwich, Lawyer	



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OCTOBER MIDWEEK COACH TRIP

Our autumn lunchtime midweek coach trip took us to the north east of the county concentrating mainly on pubs on or near the coastline, plus a visit to a couple of Broadland pubs to finish our trip.

Our first port of call was to the village of Trunch where we stopped at **The Crown**. The Crown is situated in the centre of a typical idyllic traditional Norfolk village, adjacent the Parish church and surrounded by numerous old flint built houses. The interior of the pub consists of one main bar but I suspect there were once two bars as in the centre of the bar is an old fireplace which I assume was originally where the internal wall between the two bars existed. Nevertheless despite some changes it still has the feel of an old fashioned local with lots of old photos depicting village scenes on the walls. The Crown is the only north Norfolk pub run by Lincolnshire brewery Batemans and this is reflected in its beer range that include Bateman XB and Gold plus Green King IPA and another one called 'Bruges Provenance'. There was also an extensive gin menu.

After leaving The Crown we headed towards the coast, past the extensive Bacton North Sea gas terminal then along the seafront at Walcott where we enjoyed views of the grey autumn North Sea to our second pub, **The Lighthouse**. This pub has been run by the same Landlord, Steve Bullimore since 1989 and in the nearly thirty years he has been there it has undergone massive internal enlargement. The pub's interior is now considerably larger than the



original pub now boasting many rooms for eating and drinking. There is a very good food menu and it was here that we had our food break and enjoyed a great lunch. This pub relies quite heavily on the summer tourist trade and in season there are usually several cask beers available but on our visit, being out of summer there was only one cask beer available, Greene King IPA which was kept in superb condition.

Next it was a short drive along the B1159 to the next village on the coast,



Happisburgh where we visited **The Hill House**, an old pub dating back to at least the eighteenth century and possibly earlier. As its name suggests it is perched on the top of a hill overlooking the sand dunes and not far from the North Sea. This pub is now home to the Dancing Men micro brewery selling its own beers such as 'Soggy Seagull' and 'Wonky Donkey' plus guests from Norwich's Fat Cat brewery, Fat Cat Honey and a Belhaven beer. It is said that the famous author Sir Arthur Conan Doyle used to stay at this pub in Victorian times. This is where the brewery, 'Dancing Men', gets its name from being the title of one of his Sherlock Holmes novels. The walls of this fascinating pub contain lots of Conan Doyle memorabilia plus numerous other pictures mainly on a nautical theme.

We then travelled inland to the Broadland village of Smallburgh to **The Crown** an old roadside pub with a thatched roof inn situated on the main A149 Cromer to Yarmouth road. Yet again we were treated to another 'old world' style interior which has two bars with lots of pictures depicting local scenes and a roaring fire in the main bar. Beers on offer in this lovely traditional style pub here

included Woodforde's Wherry, Adnams Ghost Ship and Fullers London Pride.

Our last stop of the day was at **The White Horse**, in the nearby village of Neatishead. This pub is another old inn dating back at least a couple of hundred years. It has recently undergone very extensive internal refurbishment giving it a very spacious modern feel with multi bars and restaurant areas. In fact the inside is almost unrecognisable from the pub it once was. A recent winner of our CAMRA Branch 'Rural Pub of the Year' it has a very impressive beer range that on the day we visited included Woodforde's Wherry, Dark Star Hophead, Calvors Smooth Hoperator, Huddersfield brewers Mallinsons Wakatu and a beer from Porthmadoc brewer, Purple Moose. ■

Warren Wordsworth





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GERALD BISHOP

(AKA GERBISH, YE GERBISH)

Gerald Bishop passed away early October. Gerbish was one of those behind the scenes people without whom many CAMRA festivals would have found very difficult to function. Gerbish was the glass washer for Norwich Beer Festival for nearly 28 years from a Friday evening in 1983 to 2010 when he “unofficially” retired from the post. I first met him when I became a branch committee member in the early 90’s, and had been allowed entry into the “Kremlin”. A smell of freshly brewed coffee wafted over. Of course being the new boy I had to stick to the instant stuff for a couple of years, until after about 3 years, I was allowed some proper stuff, perks of being Branch Chair I suppose. I gradually got to know him over the years and when I moved on to being Festival organiser, I was greeted at the end of the festival by a printout of a large spreadsheet. The waft of pipe smoke blew over the paper. Gerbish had recorded virtually every statistic of his time as glasswasher, recording temperature, glass throughput (pints and halves), warm up time, number of boxes (don’t put the dirty glasses in the wrong box!) for every session. I distinctly remember when we changed from straight halves to tankards, as a comment was made along the lines, can only fit 18 glasses in the washer now instead of 22, hmm.

Gerald was an ex Cambridge branch member who had migrated to Norwich & Norfolk after a falling out. He was always accompanied by DPH Ted his travelling companion (still a member of Cambridge branch) and his music player. Gerbish was a great lover of classical music, and tried to



to get me to listen at times to one of his favourites Shostakovich, which could often be heard in glass washing area blasting away, with a sign on the door “DO NOT DISTURB”.

Every year we would send a lorry down to Cambridge after returning from “S’Fear warehouse in Stained AllBrans to pick up the Vitro Revivication kit” as he put it. When our transport manager Barry Delf got back, the tale of no floorboards at Aardvark House and trying

to do a “85 point turn” outside his house in a 7 ton lorry was unfolded, apparently Cambridge City council had put bollards in at the end of his road the month before, and he had “forgot” to tell us about that.

I knew Gerald had a fairly interesting background with many of his family being academically inclined, but a Google search showed that he has been quite active in the Science Fiction scene in the 70’s, providing audio and projection services for SF Con’s as well as organising the real ale bar. He even had his own Fanzine at one point Howl of Feedback 1971-1974.

After “retiring” from glasswashing duties, he got word, that we were going to “do a little presentation”, naturally he wanted nothing to do with it, such extravagance was muttered from beneath the pipe. Gerbish continued to make up Tombola token kits for Norwich, Peterborough and GBBF until this summer, another thankless task which nobody else would be inclined to twice.

He will be greatly missed by all at Norwich Beer Festival. ■

Martin Ward

Former Branch Chair And Festival Organiser, N&N CAMRA

CAMRA BRANCH CALENDAR

NORWICH AND NORTH NORFOLK BRANCH

Wednesday 13th December

Branch Christmas Quiz – 8.00pm
Fat Cat Brewery Tap.

Friday 15th December

Branch Christmas Crawl – 5.00pm start Rose, 5.30 - Freemasons, 6.00 - Kings Arms, 6.30 - Trafford, 7.15 – Champion, 7.45 - Coach & Horses (Bethel Street) 8.30 - Garnet/Vine, 9.00 - Wildman, 9.30 - Louis Marchesi, 10.00 - Wig & Pen, 10.30 – Leopard.

Friday 5th January 2018

First Friday Five – 8.00pm start
Micawbers, Ten Bells, Plough, St Andrews Brewhouse, Playhouse Bar.

Thursday 11th January

Midweek Stroll – Noon start Adam & Eve, Wig & Pen, Louis Marchesi, Glasshouse, Ribs of Beef.

Thursday 18th January

Branch Meeting and Social – The Vine 8.00pm.

Friday 19th January

Lunchtime Coach Trip – depart
Castle Meadow 11.30am.

Friday 26th January

Campaign Trip visiting up to 5 pubs
- route tbc – Booking Essential.

Friday 2nd February

First Friday Five – 8.00pm start Murderers, Bell, Lamb, Walnut Tree Shades, Wildman.

Thursday 8th February

Lunchtime Stroll – Noon start Coach & Horses (Bethel Street), Champion, Coachmakers, Trowel & Hammer, Trafford.

Tuesday 20th – Saturday 24th February

Great British Beer Festival Winter – St Andrews & Blackfriars Halls.

Friday 2nd March

First Friday Five – 8.00pm start
Heath House, Fat Cat Brewery Tap, Stanley, Artichoke, Leopard.

Wednesday 7th March

Lunchtime Stroll – Noon start
Garnet, Birdcage, Mash Tun, Rumsey Wells, Playhouse Bar.

Thursday 15th March

Branch AGM – Venue tba.

WEST NORFOLK BRANCH DIARY

Tuesday 12th December

Red Cat, North Wootton

Saturday 16th December

Tour of Norwich (with Tim) -
see this issue for details.

Tuesday 9th January

Stuart House, Lynn, post Christmas
lunch and meeting.

Tuesday 13th February

Willow House, Watton.

EAST NORFOLK BRANCH DIARY

Monday December 11

7:00 pm - 9:00 pm Lord Nelson Gorleston

Monday January 8, 2018

7:00 pm - 9:00 pm St Johns
Head Great Yarmouth

Monday February 12

7:00 pm - 9:00 pm King William IV Gorleston



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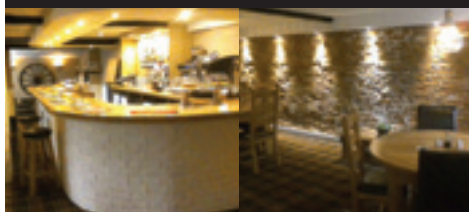
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Wed - Fri: midday - 2.30pm & 6pm - 11pm
Sat: 3.30pm - 11pm, Sun: midday - 6pm

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Saturday: 4pm - 9pm & Sunday midday - 3pm

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Membership Secretary: Jeff Hoyle

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Pubs Officer: Claire Harvey

Pub Protection Officer: Jeff Hoyle

Webmaster: Nige Nudds

Cider: Andrea Briers

MID ANGLIA BRANCH

Chairman: David Williamson

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www.norwichcamra.org.uk

www.camra.org.uk/wnorfolk

www.midanglia.camra.org.uk

www.eastnorfolkcamra.org.uk

Branch Facebook Pages:

www.facebook.com/ENorfolkCAMRA

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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

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