

Norfolk NIPS



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FOR
REAL ALE

& CASK FORCE

BEER FESTIVALS SPECIAL



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TO STAY

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FORM A CAMRA
BRANCH?

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THE CROWN,
TRUNCH

ALSO INSIDE: PUB AND BREWERY NEWS ■ CAMRA DISCOUNT SCHEME

Magazine of the Norfolk Branches of the Campaign for Real Ale



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EVER FANCIED BEING JUDGE RINDER?

Not the dancing stuff, rather sitting in court deciding cases. Why not give it a try? In your first case Manchester based Marble Arch have been told that it is not acceptable to sell their award winning beer called 'Pint' in 500ml containers, which are 68 ml short of a pint measure. It seems as a result of just one complaint, they will need to spend a good deal of money changing the branding and/or the packaging to satisfy what they describe as the 'bureaucratic needs'. They are also seeking advice about the sale of the draught product – can they sell a half pint of pint? So what will you decide? Will you take the side of the traditionalists 'My ancestors didn't fight in the first Barons War to get proper weights and measures included in the Magna Carta to have our hard won reforms ridden over roughshod by liberal elite luvvies?*' Or will you go with the modern man 'Pint? It's just a bit of banter. Everybody knows it's just a joke. We've had enough of those politically correct killjoys with their bureaucratic red tape'.

By now you should have the taste for making tough decisions, so here is another one on which to adjudicate. Scottish brewers Innis and Gunn have launched a new manufacturing technique and claims that all their beers are 'barrel aged'. This



is a method used in the production of many alcoholic drinks, and you may have seen it demonstrated by Mila Kunis in her advert for Jim Beam Bourbon. You might think the brewery are doing something similar, putting the beer into barrels which have had sherry or whiskey in them and perhaps been charred so that the flavour can become imparted into their beer. In fact it's not quite like that. What happens is that they are taking old rum and bourbon barrels, toasting the pieces and then adding these to the fermenting vats for five to ten days. It is not a great change from the method that had been used for the last seven years, where oak chips were added, with the crucial difference being that in the new process bits of old barrels are the source of the wood.

A good judge will take into account precedence.

For wine to be barrel aged, it must have spent several months or years in a barrel. Oak chips can be added to the fermenting wine, but the final product must be sold as must be as 'oak aged' rather than barrel aged. However the craft beer association in the USA has a different idea. 'A wood- or barrel-aged beer is any lager, ale or hybrid beer, either a traditional style or a unique experimental beer, that has been aged for a period of time in a wooden barrel or in contact with wood.' So they accept wood being added to the beer. So is the beer being added to the barrel the same as the barrel being added to the beer? Will you see the Innis and Gunn description as honest and truthful or misleading and deceptive? It seems that this judging lark isn't quite as easy as it sounds, and bear in mind that when you reach your decisions, even if they are solidly based on the law, you might be branded an 'Enemy of the People' on the front page of a national newspaper, with the salacious details of you past endlessly dissected in the sidebar of shame. Perhaps dancing is the sensible option after all. ■

**I am aware of the slight historical inaccuracy here.*
bar.man@btinternet.com

A version of this article appeared in the Lynn News.

IN THIS ISSUE



14



15



18

3 **Comment**
Fancy Being Judge Rinder?

6 **Stig's Words and Branch Contact Details**

7 **The Ed'lines**

8-13 **Pub News**

14 **Pub News extra**
Saving "The Iron Duke"

15 **Norwich City of Ale 2018**

17 **Brewery News**

18-19 **Who's Brewing, Beeston Brewery**

20-22 **January Midweek Coach Trip**

24-25 **Pub History**
The Crown, Trunch

27-29 **Gluten Free Beer is here to stay**

31 **Conspiracy Theory**

32-33 **Goreleston Ale Trail**

35-37 **A Real Cider and Perry Introduction**

38-39 **Invasive Behaviour**
How our imperial past lives through pub names

41-43 **So You Want to Form a CAMRA Branch?**
The learning curve of the East Norfolk Branch



20



44

44-45 **Why Norwich (City of Ale) Needs to Up Its Game.**

One man's view on why Brighton is Premier league compared to Norwich

47 **Join CAMRA**

49 **Branch Calendar**

51 **CAMRA Discount Scheme** Make the most of your Membership

53 **LocAle Update**

55 **Whatpub.com and the NBSS**

57-69 **Beer Festival Special** Our what's on guide to Norfolk's Spring and Summer events

Norfolk NIPS

& CASK FORCE

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SUBSCRIPTIONS

We have a growing number of postal subscribers to Norfolk Nips and Cask Force, and I would like to send my thanks for the kind comments and best wishes from those who have renewed their subscriptions recently. If you would like to join them in receiving the next 4 issues by post, send 10 first class stamps or £7 cheque payable to West Norfolk CAMRA, 91 Tennyson Road, Kings Lynn, Norfolk, PE30 5NG. The magazine is also viewable online at issuu.com



STIG'S WORDS

A New Year has dawned with Norwich branch (and volunteers) deep in the very final preparations for the second Norwich based CAMRA National winter ales festival now re-branded as GBBF Winter. This issue goes out too late to report its success but I'm sure it will build on last year's event. I hope to see many of you there.

As Graham says we have been discussing the future course of Nips and further news will follow in good time. I think that again this issue covers the county pretty well with stories on many subjects and the latest news the branches of CAMRA in the county can provide.

Remember that we rely on contributions from our members, so please if you have an interesting tale to tell or some cool photos (cover shots are hard to find) contact us through your branch or direct to the editors.

I am indebted to all those in West Norfolk and East Norfolk branches who have worked

so hard to provide me with content and Norwich members who feed into Graham.

Many thanks to the volunteers who will distribute this issue, without your work nobody would ever get to read this!

I hope you enjoy this issue which reports some positive news on pubs and breweries but also one or two worrying closures and losses of venue. All the branches need help with their projects and the delivery of magazines so if you care about real beer, cider and pub culture and would like to see it survive, come on join us it can be a lot of fun! If you are not already a member you can join either on line by telephone or by post using the form in this issue.

You can then get involved in pub of the year competitions which are in progress now and have your say in GBG entry nominations. Of course, you can also beer score on our website! Enough for now but watch this space... ■

Stig.

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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

www.facebook.com/groups/midangliacamra

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

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



THE ED'LINES

At last we are seeing the end of Winter and hopefully the weather will start to improve. The Great British Beer Festival Winter held in Norwich has just finished for our 2nd year and I anticipate it was a successful event. The format was changed slightly but we still had lots of interesting beers and ciders for us to drink. If you attended we thank you for your custom as it has been a new experience for our Branch to host this Festival. After all the Norwich Beer Festival has just passed its 40th year so hopefully we had some ideas how to run a similar event. I expect when matters settle down we will have a full report for our next edition.

Talking of Beer Festivals we have included a number of forthcoming events for you to plan your visits. If you have not been to a Beer Festival before then this is your chance to experience an event that sometimes can be overpowering when you see the choice of ales on offer. I always suggest you start with thirds or halves to start with as you can sample more beers and hopefully find the one that becomes your favourite.

If you are not aware we have 4 CAMRA Branches in Norfolk and this magazine is our main medium to promote Real Ale & Cider in the County and beyond. We have Norwich & Norfolk, West Norfolk, East Norfolk, Mid Anglia Branches which all contribute to Norfolk Nips and Cask Force. The reason why I'm mentioning this is that we have now started a review of the magazine and it's future content and presentation. We held a Norfolk Branch meeting where the 4 Branches had a very long discussion but as it is CAMRA nothing was decided. Any changes will need to be ratified at the Branches so the membership can agree any changes. However before that happens we would like your views on the magazine. Is there anything you want to add, change, remove or any feedback you would like to give us. All comments are welcome so please write to any of the Editors as this helps us enormously in considering our decisions. I assure you there will be no major developments until we have all thought about it over a few pints of fantastic Real Ale. And maybe a Cider or two. ■

Graham Freeman

NEWS FROM THE WEST STOP PRESS



Unfortunately news has come to us that a former branch pub of the year, the Peddars Inn at Sporre is planning to close on 1st April. Efforts are being made to find someone to take it on.

PUB & BREWERY NEWS

NORWICH & NORFOLK PUB NEWS



In **Norwich, Kings in King St.** has reopened as **Last Pub Standing** after a complete renovation. The name comes from

the fact that it is the last of fifty-eight pubs which once existed on King Street. The interior is typically modern, with sofas, exposed brick and a glass floor over a well, and the first floor now houses a restaurant offering a 'world cuisine' featuring dishes from countries all around the world. Real ales are mostly from Grain Brewery, with occasional guests.

The **Surrey Tavern** in **Surrey St** has been refurbished and reopened as a "cosy cafe-bar", and in the process become The Surrey. Three real ales were available on handpump at the launch. The **Pig & Whistle**, not far away on **Westlegate** has also reopened as a Craft Union Freehouse, and as of mid-February was stocking several interesting ales from around the UK (although as Craft Union is an Enterprise Inns / El Group brand, I'm not sure it really counts as a 'freehouse?'). Despite rumours of interest from a well-known publican, planning

permission to convert the **Quebec Tavern** in **Quebec Rd** was granted in February. The 130-year old pub had struggled since landlords Felix and Lisa Snell moved out in protest at rent increases, and was put up for sale last August, but no buyer was found.

The **Woolpack** in **Golden Ball St**, Norwich and the **Red Lion, Drayton**, have moved to Greene King as part of the package of pubs which moved from Spirit, so expect to see their beers in the two pubs. In the county, the **Queen's Head** at **Wymondham** reopened in December, having been briefly converted to a restaurant, and it is believed that the **Gull, Framingham Pigot** has also reopened.

Bob Cameron, for many years manager of the **Coach & Horses** in **Thorpe Road**, Norwich has taken over the **Shoulder of Mutton** in **Strumpshaw**, and is selling six real ales. Bob will be refurbishing the pub over the next couple of months, but will be open at the same time, and should have a fully functional kitchen with woodburner by mid-March. **The Kings Head** at **Brooke** was to close in January when the parent



3RD ANNUAL NORFOLK CAMRA BEER AWARDS NIGHT ANNOUNCED FOR APRIL 14TH

The Norfolk Branches of the Campaign for Real Ale, CAMRA, are proud to announce, and invite you to the third annual Norfolk CAMRA Beer Awards event, to be held at Narthex (the function room at St John's Catholic Cathedral) on Saturday April 14th, 2018, from 7pm.

We'll be presenting all the awards from the 2017

Norwich Beer Festival, and will have a selection of the award-winning beers available on the stillage at just £3 / pint, as well as presenting awards to the winners of the Norfolk Cask and Bottled Beers of the Year.

All the best brewers in the county will be there, with guests, and there will be plenty of time for socialising, as we're streamlining the

awards process and cutting down the 'formalities', in the light of feedback from the last two years' events. There will also be a quality buffet from Norwich Beer Festival caterers Expresso, and a full bar for non-ale drinkers.

Tickets will be available online via our website at norwichcara.org.uk, and will be limited to 100, so don't delay!

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company, Last Wine Bars Ltd went into a CVA, but the current tenants have secured a three-month lease and are looking to buy the pub.

The **Brickmakers at Horsford** has closed and been sold to a local landowner. The community are trying to nominate the pub as an Asset of Community Value, to help stop it being converted to housing. **The Erpingham Arms** (previously Spread Eagle) at Erpingham has closed.

And lastly, just before this column was due I heard the sad news that the **Ship at South Walsham** had closed at the end of January. Steve and Ali had restored the pub to the village after buying the lease in 2016 - it had previously been run primarily as a restaurant - stocking excellent ales from Greene Jack and others, as well as establishing a bar-billiards team, but unfortunately just could not attract enough trade to keep the pub open.

NEWS FROM THE WEST



It is good to be able to report on pub openings for a change. Just before Christmas we witnessed the long awaited return of the **Wenny's**, on

Saturday Market Place in Lynn, but things are not as they were. It is now called **Goldings**, is part of the neighbouring Market Bistro Empire and incorporates a delicatessen. We happened to call in on the opening night, and were impressed by the quality of the workmanship and the general minimalist feel of the place. It is light and bright, with an old mirror being the only decorative feature I spotted. This theme is echoed on the bar, with no point of sale information on the pumps. If you wish to know what drinks are on sale, you need to seek out one of the lists on a clipboard which are in rather small and faint type, but here you will discover that there are two or three cask ales (Taylors Boltmaker and Oakham Citra on opening night) as well as around 10 bottled and canned beers and ciders. The prices raised an eyebrow with the Boltmaker at £4.80 and the packaged drinks

up to £7.20 for Cloudwater American Pale (4.8% 440ml bottle). On a subsequent visit I purchased a pint and two halves and discovered that two halves costs £1 more than a pint, information that was not disclosed on the clipboard, though I was assured that this omission was to be 'drawn to the attention of the management'. I overheard one of the fellow drinkers suggesting that the 'London Crowd' would love the place and I guess that is correct. It would be good to have some tourists with money to spend down that end of town, which is undergoing a revival, and I wish them well, especially if the quality of the beer continues to reach such high levels.

A couple of days later we were out at the opening night at the **Gate in Fair Green**. It seemed that this had been arranged in a bit of a hurry to beat the Christmas deadline as there was no food and the dining room was still being decorated, but they managed to find us a very decent pint and clearly the locals were well pleased to be back in the bar.

Another pub which is trading again is the **Bell in Denver**. This has been taken on by Brendan Morgan from the Swan in Downham, his wife Nikki and business partner James Armitage. The bar, conservatory and dining area have been refurbished and real ales are on sale with plans for a 'real ale weekend' in the summer.

In Lynn, the **Lattice House in Lynn** closed in January for a short period of refurbishment and should be open under new management by the time you read this. I am told that work is well under way at the **White Hart in Downham**, and I expect this new Wetherspoons outlet to be open in the not too distant future.

A series of articles in the local papers suggest that the pressure is being kept up by the group trying to buy the **Crown in Northwold**, and I know that they are well on their way to their target of raising the money to purchase the property. Not such good news for the nearby **Tudor Rose**, which is closed and up for sale. Once a Good Beer Guide regular, this will need a substantial amount of investment, but could be wonderful with the right team in charge. Also needing investment is the **Lord Kelvin** by the bus station in Lynn. My information was that it was sold towards the end of last year, but little action has

been taken and it looks very sad now someone has put through a number of the windows.

The former **Railway Arms** on **Downham Station** seems to have completed its transformation into a café as I write. This is a slight surprise as on behalf of the branch I was successful in listing the pub as an Asset of Community Value, and planning permission should be required to turn it from an A4 to A3 use. As far as I know this has not happened and certainly the planners have not informed me. I don't want to deprive the commuters from Downham their coffee and newspapers, and I reckon the battle is probably lost, but I hope that my enquiry with the planners clarifies how this situation has come about.

The **Lord Nelson** in **Burnham Thorpe** has been closed for well over a year, but there seems to be some movement. Greene King are to submit a planning application for the pub which includes two extensions at the sides and one at the rear along with a new kitchen and internal alterations. A new tenant is being sought.

Also up for sale is a 'Brew pub and kitchen' overlooking the river in Lynn. This property has been lovingly cared for and renovated by the

FOUR BRANCH SOCIAL

On Saturday 31 March (Easter Saturday) I am organising a social event for all four Norfolk branches. The event will take place within the East Norfolk area where we will visit pubs in Gorleston and Great Yarmouth.

Below are approximate timings including recommended bus and train times from Norwich.

10.36 - 11.09	Train from Norwich to Great Yarmouth (then bus to Gorleston)
10.45 - 11.42	X1 bus from Norwich to Gorleston High Street
11.45 - 12.45	Dock Tavern, Gorleston
13.00 - 14.00	New Entertainer, Gorleston
14.00 - 15.00	Oddfellows Arms, Gorleston
15.00 - 15.30	Travel to Great Yarmouth
15.30 - 16.30	Oliver Twist, Great Yarmouth
16.45 - 17.45	Mariners, Great Yarmouth
17.45	Onwards Tombstone Saloon Bar, Great Yarmouth

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owner of the last 15 years and includes a fishing boat (in need of repair) in the price. All this could be yours for £950,000. Up by the coast, there is another one of our better pubs, around three miles from Burnham Market also inviting offers, though it may be that a deal is in the pipeline.

We have made a bit of an effort to try places that we have not visited for a while and been very impressed by what we have found. On our way back from Peterborough after watching my team suffer a 3-0 defeat and finishing with 10 men on the Saturday before Christmas, we were cheered up by a meal in the **Woolpack at Terrington St John**. It was good pub food, washed down by a glass of decent beer, but what really impressed was the service from the all the staff, especially the young lady behind the bar who had a really pleasant manner with the customers. Out at the **Foldgate at Stradsett** we were impressed by the light and bright makeover and it was good to see three cask beers on sale. Although none of them admitted it, they were all brewed by Greene King. My choice was the Moreland's bitter, which was pretty good, but I wonder if Greene King are ashamed of their products as they do not put their name on them. Normally when we are in the Shouldham area we call at the Kings Arms, but for once tried the **Jolly Brewers**. Just before Christmas the place was rocking with live music in one room, catering for the football lovers in another, while the Christmas parties were in full swing in the dining area. I took the recommendation of the guy by the bar and had a very nice pint of Mr. Fezziwig and relaxed by the roaring fire. Another trip out was to the **Rose and Crown at Snettisham** for their fund raising quiz, but when we arrived the place was packed, so it turned into a quick trip to the Swan at south Wootton for a few pints of their excellent Copper Dragon Golden Pippin and a go at their quiz, where we scooped the jackpot. Happy days!

NEWS FROM THE EAST

Branfords Bar & Restaurant, Caister is situated within the **Old Hall hotel gym** and spa in Caister. Tyrone, the manager of the bar and restaurant, has been in the hospitality industry for many years now and leases it from Mike the owner of the Old Hall. They are a free house and have 3 real ales on the bar hand pumps with a selection of bottled ales including some gluten free. The

restaurant, just off the bar, has 52 covers and is well decorated and cozy. Tyrone plans to extend the bar in the near future to increase his frontage, give him the ability to stock more real ales and perhaps some craft keg. The bar and restaurant is open from 7:30am (for Breakfast) to Midnight.

The Iron Duke, Great Yarmouth See separate article in this issue, good news!

The Troll Cart, Great Yarmouth. The long awaited reopening of the new, extended and extensively refurbished J. D. Wetherspoons **Troll Cart** happened on the 12th December. They have a new and improved real ale stillage, ale cooler and line cleaning system in the extensive 1st floor 'cellar'. The kitchens have also been relocated upstairs along with the toilets with the addition of an outside seating/smoking area to the rear. The most major difference is the utilization of the upper two floors that have been converted into a well appointed 23 room hotel including suites for disabled guests. They are stocking 3 staple real ales with a further 6 guest ales available. Food is available 7 days a week from 7am - 11pm with the bar serving alcohol from 9am - midnight. **The White Swan, Great Yarmouth** This Enterprise Inns pub is currently closed yet again although there is a landlady on the premises; they are not trading at present. The future of the pub is unclear according to the regional Enterprise Inns representative.

The Gallon Pot, Great Yarmouth The Enterprise Inns owned Gallon Pot on Great Yarmouth market place is closed once again. The good news is that it is marked for a major refurbishment into an American smoke house grill and bar. Any investment in the town and it's local pubs is always welcome.

The EI Publican Partnership website quotes: "We have planned a major refurbishment which will transform the Gallon Pot in to a fantastic smoke house grill and bar. The interior is going to be bought up in to the 21st century which will enhance the customer offer and make it one of the most attractive sites in town. New quality wooden flooring will run throughout with rustic wooden and corrugated iron paneling and stunning fixtures and fittings which include neon lights and American style booths providing a comfortable and relaxed atmosphere. The exterior will also be upgraded

with brand new signage, lighting and plants to improve the pub's kerb appeal. The courtyard will also be developed into an mini oasis and will be an ideal setting for a relaxing drink or al fresco dining during the warmer months."

Paul Divine, the Regional Manager for El Publican Partnership said 'This could become the leading venue for food and functions in this busy town. Cask ales are important here, too, so an understanding of good beer is a must.'

The Great Eastern, Great Yarmouth is set to be reopened on the 4th Feb by new tenants Kerry & Aaron. The rumour was that the private owner was planning on redeveloping the building into housing if a new tenant couldn't be found. I'm not sure whether they will stock any real ale but I will visit them once they open to check and say hello! **The Albion, Great Yarmouth** is back open again full time. The pub is run by Alison and Trevor, they also run the **Prince Regent in Great Yarmouth**. They don't stock any form of real ale at present but would consider it if the demand increased. They still offer Karaoke on Friday and Saturday nights.

T. J's Bar, Great Yarmouth. This Elizabeth Holdings owned property, formerly known as **Allen's Bar**, reopened on the 9th of December 2017. Karl Knights is managing the pub and is planning on doing regular Karaoke nights, lunches and hosting live music nights. They are stocking one real ale and are planning to expand the range as demand increases.

The Tombstone saloon bar, Gt. Yarmouth is the frontage and tap house for the **Tombstone Brewery** at the rear of the premises. They have stillage for up to 10 gravity fed ales behind the bar. Offering a mix of guest and Tombstone ales, and store up to 9 real ciders out back. They are planning an Easter beer festival on the bank holiday weekend with live music and the promise of up to 40 real ales and cider on offer.



The Enterprise Inns Owned **Ship Inn, Caister** was taken on by Andy & Sue, a couple from Northamptonshire, in July 2017 for a four year lease. They are offering

two rotating guest real ales, are very enthusiastic about real ale and are enjoying running this lovely old pub. **The Lion, Thurne** is now closed for the second phase of its extensive refurbishment. This will include moving the gas storage cylinder from the front car park area to make way for a second beer garden, reworking the sewerage system and making the accommodation above the pub livable again. Rick Malt the owner of **The Lion** and also the **White Horse in Neatishead** is hoping to have the Lion back open by March in time for Easter. They will still be serving real ale on 6 hand pumps and 6 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 will be serving food in the two large restaurant areas and in beer garden areas.

Queens Head, Thurlton. The community owned and managed Queens Head is about to celebrate it's second anniversary. The Pub was reopened after being bought by the local community and being renovated to a great standard in Easter 2016. The pub is being ran by local couple Claire & Mark who are very proud of their traditional village pub. Mark is also the Head Chief in the kitchen that serves locally sourced food for either the restaurant area or the numerous tables in the bar. They are celebrating their second anniversary with an Easter weekend beer festival with up to nine cask real ales, two keg craft ales and eight bottled craft ales on offer from 30th March to the 1st April. There will also be live music acts on Friday and Saturday nights.

Privately owned, **The Decoy, Fritton** free house is up for sale while still trading. They normally have two-three hand pumps serving well kept real ales. They also stock a good keg mild and have numerous bottled ales available. They serve good home cooked food in the small seated dining area and have deals on most days. The current landlady has just celebrated 30 years at the pub!

Steve, the owner of **The Arches, Bradwell** finally closed the pub for good on the 8th December 2017. There is a steel fence around the property and there is nothing left of the old pub apart from a small pile of rubble. There is planning permission for four town houses and a bungalow on the plot of land once cleared and by the time

this goes to print I should think they will be well under way. This will leave the Enterprise Inns owned **Sun Inn** the only pub left in the village.

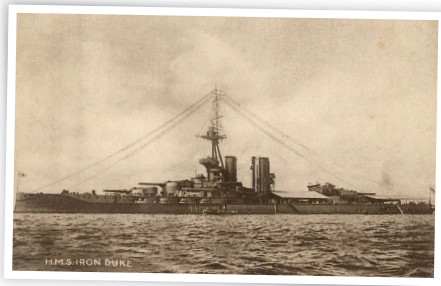
The Wherry Inn, Geldeston. This Adnams owned village pub has been run by landlords Janet and John since Halloween 2016. They have improved the pubs trade and have welcomed patrons new and old back into this cosy little pub. They are offering two permanent Adnams ales, normally Southwold bitter and Ghost Ship alongside locally produced rotating guest ale. They also offer a good range of home style cooked food in the small snug area or the main bar. The pub is a welcome stop for walkers using the 'Angles Way' close by and by boat lovers moored up over the road on the river Waveney. The **Locks Inn, Geldeston,** Colin Smith has been running the **Locks Inn** for 13 years now. This mill keepers cottage then lock keepers cottage was finally turned into a pub in the 1830's. Colin has eight hand pumps offering six real ales, two Grain Brewery ales and one Lacons ale as staples with three rotating guest ales. He very is keen to support local breweries as much as possible. The Locks has live music most Sundays with numerous other seasonal events throughout the year.

The White Lion, Wheatacre reopened its doors again Nov 2017 after an extensive refit. This large imposing free house, owned and managed by Jay Meades, offers four real ales with Southwold Bitter and Doombar as staples and two guest ales which are chosen depending on the season. They also offer food all day, seven days a week in the large adjoined dining room and have live music acts entertaining the customers on a Sunday afternoon. Jay has mentioned that he is considering a beer festival sometime in Aug 2018 and is hoping to continue being a desirable wedding venue in the future.

THE IRON DUKE GREAT YARMOUTH SAVED?



The long closed and neglected, **Bourne Leisure Group** (Haven Holiday Parks etc) owned,



Iron Duke was looking set for demolition. Construction workers had removed the iconic falcon statues and hoppers from the entrance and it was looking very grim for the old building. Luckily, after much hard work and campaigning by Caroline Jones of Save the Iron Duke, English Heritage have granted a Grade II listing on the building protecting it from demolition and ensuring it's condition doesn't deteriorate any further. More good news is that local businesses have shown great interest in purchasing the property from Bourne Leisure, refurbishing the historic interior to its former glory and reopening the pub. Fingers crossed that a deal can be made and this plan comes to fruition!

Caroline said; "The Iron Duke is intertwined with Great Yarmouth's History, Naval History and is a piece of Architectural brilliance. The support for the building from the Community of Great Yarmouth, across the Country and Abroad has been overwhelming. The Friends of the Iron Duke are talking to various Conservation Agencies and Groups to ensure the future of this building so it can be open for everyone to enjoy".

The pub was the original work of the architect Arthur W Ecclestone who designed a number of pubs both before and after the Second World War, including The Clipper Schooner in Great Yarmouth and the Links Hotel in Gorleston, both of which are sadly now no more. The building of the Iron Duke started in the late 1930s and was opened, unfinished, in 1940 to accommodate the troops manning the anti-aircraft guns on North Denes. The pub was finally completed in 1948 with its counters made from the teak taken from Admiral Jellicoe's flagship, HMS Iron Duke, which led the British fleet in the Battle of Jutland in 1916. ■

THE BIGGEST, BEERIEST YET!

Norwich City of Ale 2018 returns for its eighth year with a new look and some new approaches to beer enjoyment.

Building on its strengths, organisers plan to enhance and extend the ale trails that have proved such a success in previous years. “The trails guide visitors through the city to provide a view of its streets, lanes and architecture through the lens of its pub and rich brewing heritage” explained Dawn Leeder, City of Ale Co-Chair.

“We call it ‘beer-geography’ and it allows, especially new, visitors to the city to explore it through the familiar device of visiting a sequence of wonderful, welcoming pubs and bars. For city residents, the trails provide a similar function, guiding them to pubs they may never have visited or not been to for a very long time. We get many comments about what an enjoyable experience people have navigating the trails – they work as both a voyage of discovery or nostalgia.”

New for this year, the ‘classic’ ale trails, connecting six or seven pubs, will be augmented by information about historic sites and landmark buildings that trail-goers encounter along the way. “An immersive history lesson punctuated by pints” said Dawn “what could be more enjoyable!”

AN ALE OF TWO CITIES

This year’s City of Ale Festival will see a very special beer launched at the festival brewed in collaboration with Northmaen Brewery, from Rouen and The Norfolk Brewhouse.

Norwich and Rouen share a history and connection going back much further than when the two cities became twinned in 1959.

Both cities are important centres of agricultural areas and Norfolk and Normandy also share a common heritage in that both areas were settled by Vikings.

The new beer is the brain child of David Holliday, of The Norfolk Brewhouse and hopes to bring the two cultures together and reinforce all aspects to the close relationship the people of the two cities and their surrounding areas have, as David explains:



“The City of Ale Festival is always such a great celebration of Norfolk breweries and Norwich pubs, two very important aspects of our vibrant culture. The twinning with cities is also important to Norwich and when I explored the agricultural similarities of the two areas I felt that creating a beer which could complement the strengths of both regions would be a fitting tribute.”

“Finding the right brewer was also very important to us, as we wanted to make the link with the rural and city communities in France in the same way that the City of Ale does with Norwich and Norfolk.”

That task proved easier than might be imagined as luck would have it Rouen is home to a city centre craft beer pub – La Taverne de Thor (The pub of Thor) – which is owned by Northmaen Brewery – a farm and brewery based just 20 miles from Rouen.

“The fact that we found not only a brewery with a city and county base was fantastic but to then learn that they grow their own barley on the brewery farm was the icing on the cake. We are such advocates of Norfolk Maris Otter barley that to find someone who was equally proud of their malt was just fabulous.” said David.

The plan now is to twin the two malts – with the Northmaen Brewery bringing over their malt to be blended with Norfolk Maris Otter from local maltsters Crisp Malting.

City of Ale 2018 runs from 24 May – 3 June. For more information visit cityofale.org.uk. ■



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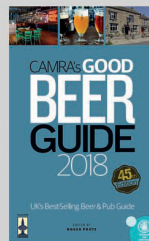
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News from the Brewery Liaison Coordinator

The New Year has started quite well for our breweries, with lots of projects ahead.

All Day Brewing have been using their own hop harvest, which you will be able to taste in their **Norfolk Green Hop**, available in bottles or in some pubs around the county. Their **Printers Ink** featured in a three-course pairing menu, organised by local Beer Sommelier Cheryl Cade, held in the Maids Head Hotel in February as part of the Fringe Beer Festival. The brewery has also expanded and moved into the larger part of the barns.

Boudicca also was represented in the above event with their **Prastos Porter** 5.2%, which can be found in bottles in different outlets of the county and also in pubs.

Humpty Dumpty also contributed to the event by brewing a special beer to go with the main course with Cheryl Cade. **Maid in Norfolk** 4.5% is a pale wheat ale with orange, coriander, ginger and spicy undertones. Also the brewery apart from brewing their regular beers will be producing different brews under the Norfolk Broads Brewing brand, so watch the space.

Grain is planning new brews and also has lined up a list of open days, where you can visit the brewery and try the beers, and on some dates enjoy live music and street food. The next open days will be 31st March and 28th April from 1.00 to 5.00 pm.

Lacon's was once again represented at the Great British Beer Festival Winter at the Halls in Norwich and had their own bar where most of their brews could be sampled. Their new beer for this year was **Broken Promise** a 3.8% bitter. Two of their seasonal beers, **Jack Valentine** 4.2% and the new **Union** 4.0% could be found in different pubs around the county.

Norfolk Brewhouse were celebrating their 6th anniversary and how better to celebrate it than doing it with their 500th brew! They are now brewing over 200 times per year, showing how far they have come, congratulations! Also as in previous years they are supporting the local charity 'It's on the Ball' with their ale **Tobi's Tipple Nutcheckka** 3.9%, part of the sales money of this beer will go to the charity. They have also organized a Pub Trail for the charity in conjunction with the Rose Inn on the 1st April at 12.00 pm £12 per team of which £10 will go

to It's on the Ball, if you want to know more about it please email info@norfolkbrewhouse.co.uk. They also had a brewery bar with H Banham, owner of the Maris Otter malt, at the Great British Beer Festival Winter.

Panther are very busy now with the introduction of their automatic bottling line as well as brewing new beers, one of them is **Hopsta** a 0.5% (yes it is not a typo!) brewed with three varieties of hops so you can enjoy a beer without the alcohol. Also they are liaising with a local charity, Nelson's Journey and they are working on brewing a beer to help them raise money to help bereaved children, so keep an eye.

Poppyland has bought two small stainless fermentation vessels which is giving the brewery more flexibility to do small batches and experiment like adding fruit - the next brew at time of writing is a saison with quince. Also the purchase of five firkins has allowed them to sell more beer to pubs like The Plasterers, The Vine in Norwich and The Hop In micropub in North Walsham.

Redwell is under new ownership and new brewster Belinda Jennings had a relaunch recently of their **Kofra Stout** in collaboration with Kofra Speciality Coffee Brewers, a lovely dark stout which is also vegan and gluten free.

Wildcraft have been working in a new beer called **The Wild Medlar** in collaboration with Norfolk company Eastgate Larder. They used Medlars, a fruit that has to be 'bletted' or slightly rotted to become consumable and it gives a toffee and apple overtones to this 7.0% amber ale.

In order to keep up to date with what is happening at local breweries, CAMRA appoints a Brewery Liaison Officer to every brewery - a person who liaises with the brewery and keeps the information up to date in the CAMRA Brewery Information System. If you are a CAMRA member and would like to be Brewery Liaison Officer of a brewery, please let me know at breweries@nowichcamra.org.uk. At the moment the following breweries are available: **Barsham** in Fakenham, **Dancing Men** in Happisburgh, **Malt Coast** and **Oakwood** in Wells-next-to-the-Sea, **Tipples** in Acle and **Yetman's** near Holt. ■ Cheers!

Oli Fernandez

WHO'S BREWING

In the brewing chair is Mark Riches, Beeston Brewery, Fransham Road Farm, Beeston, Norfolk, PE32 2LZ. 01382 700844 www.beestonbrewery.co.uk



What did you do before brewing?

I was an Engineering Manager at Lotus Cars where I was involved in car projects, new vehicles, and building factories around northern Europe. Before that I was in their supply chain and buyer Departments but moved over as I was a qualified Engineer. I had studied this at Norwich City College.

What got you into Commercial brewing?

I got fed up being employed and not being able to make a difference. I just wanted to do something for myself and I looked at loads of options like Van driving, Chiropractor, Cooper and Brewer. I knew a few Brewers and found out what they did so I went to study at Brewlab in Sunderland University. I had little knowledge of brewing then and did various blocks of learning and placements up there. About 2½ years after I started that I bought this place to set up and did the Building and then in 2006 I started the Brewery. I was lucky enough to take voluntary redundancy from work and did about 4 years on my own. Then James joined me in 2010. Today Rodney, Reina and my wife Carole also help. We are a 6 Barrel plant and brew 3 times a week producing about 970 litres. We rack off on the Monday and brew. On Tuesday we brew and deliver. Wednesday we brew, bottle and deliver. Thursday we are normally on the road. Fridays we cask wash, finish labelling and set up events. Particularly in the Summer we do a lot of events just providing the beer. Mainly weddings, fêtes, music events,

fairs, Norfolk Show, corporate events with us supplying the stillage, taps and beer.

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

Worth the Wait 4.2% I brewed at University. I did the recipe the first day I started. I brewed it to have as wider appeal as possible. At that time as I was an Engineer I thought it would be great to have just one beer. In my mind I thought if I can do enough of that one beer that would keep the business going. That worked well for a while as Worth the Wait is interesting enough for the Real Ale drinkers but not offensive to Lager drinkers. It worked well in casks but when you are selling to bottle outlets you need several lines. Firstly you need the shelf and wall presence for your Brewery and enough lines to get the volume to make it viable to deliver. Then my Dad said I should brew a beer liked he used to drink and I decided to brew On the Huh 5.00%. It is an incredibly complex beer with way too many ingredients in it. A cracking beer which has about 5 or 6 different malts which I've not changed since I started and it won the Champion Strong Bitter of Britain in 2013. Afternoon Delight 3.7% we brewed to try and have a play with flavoured beers which is a fine easy drinking blonde ale. Stirling 4.5% I brewed as a red malty beer based on the picture of the aeroplane at the local airfield. The Dry Road 4.8% is an India Pale Ale made with single variety hops. It was named after the old Fakenham to Wells Road. The other road was the main trade road but there were a few river crossings and several pubs along the way. There were stories of rivers allegedly being flooded and the horses couldn't go any further so they had to stay in the pubs. So the local business men built a



new toll road which avoided the rivers and pubs and the freight was towed in a day. Magnificent Men 7.2% was brewed for the National Winter Beer Festival in Norwich last year and has proved very popular in bottles. Old Stoatwobbler 6.0% was inherited from Andy Mitchell after he closed Spectrum Brewery so we dropped our Norfolk Black 6.00% which was similar.

Blokes, SGB Brewery and supplied casks to them in Cambridge and London. They have a 100 litre plant where they do the test brewing and I'm sent a brief which I might change. As there was some logistical issues with the casks I'm now brewing in key kegs for them. It's never the same beer twice which is quite interesting.

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

I keep them all on a pallet in the shed but seriously they are on the wall in my home. The National Awards I'm really proud of as we created the beers from nothing. I'm hoping to win some more.

What is your favourite Beeston beer?

Depends on the day. My out and out favourite is Magnificent Men which is just so well balanced, full bodied and a warming beer to drink. Down the Pub it would be Worth the Wait because it is an easy drinking beer. The Dry Road when I want something clean, refreshing and not too strong.

What is your favourite Local, National and International beer?

Locally I like all the Grain beers but don't get out much to try other beers. Nationally I like Hop Back Summer Lightning and Adhams Ghost Ship. Internationally I'm not a fan of other beers outside the UK.

Finally is there anything you want to add?

We have just had a two year project to produce a fund raising beer Drink to Remember 4.00% for a memorial to celebrate those who served and commemorate those who were lost at RAF North Creake whilst serving with Bomber Command in the Second World War. We need to raise £30000 and every pint sold will raise funds towards building the memorial. Please buy a pint next time you see the beer.

**Graham Freeman
Warren Wordsworth - Photos**

How do you choose your ingredients?

Our Brewery water is drawn straight up through the bore hole from the Norfolk chalk deep below. We

don't Burtonise the water but do fiddle with it to take out the iron and remaining manganese. I've always used Maris Otter from Crisp Maltings and even some from Teddy at Branthill Farms. For the yeast I use Nottingham Ale Dry. The reason I use this is as key part of the brewing is it keeps the quality but it is rather expensive at £80 per kilo. The hops are from Charles Farham which I now have contracted for this year are all UK sourced. This is the first time for us as I try to source all the ingredients from the UK but the yeast is from Holland and the wheat is from US. Everything we use we try and recycle and we've got local allotments to take the hops and the malt goes to a local farmer for his chickens. For the water we have our own drainage plant which scrubs the water which takes 18 days from Brewery to Dyke. We try to minimise the impact on the environment.

Are you planning any changes to the brewery?

There are no changes planned to the Brewery structurally but we brew quite a bit more commercial key kegging for other people. We brew for Anglian Country Inns, Brancaster Brewery. We brew 5 main stream beers for them and they give me a brief for what they want for the beers. We had a tasting session the other day to create another beer for their pubs. We also brew for a virtual company called Several Great



JANUARY'S MIDWEEK COACH TRIP

Healthy numbers attended the Norfolk and Norwich Branch's Eastern trip

For our first midday coach trip of 2018, a group of almost twenty of us set off out of Norwich on a very bright brisk but very cold sunny January morning along the A146 road towards Lowestoft. We turned off the main road at Hales along the B1136 before reaching our first stop at The Queens Head in Thurlton.

The Queens Head, situated in the centre of the village was saved from closure back in 2006 when a group of local residents purchased it became one of Norfolk's one of first community owned pubs. This very friendly pub is basically a one bar pub with numerous drinking areas including pub games and TV screens for live sports events. Being a





community owned it is very family and dog friendly. Beers on offer here were Thurlton Gold, brewed in the village by People's Brewery, Grain, Threeonesix and Humpty Dumpty Little Sharpie.

After leaving The Queens Head we re-traced our route back onto the A146 before driving into central Loddon for our second stop of the day and our lunch stop. Here there was the choice between The Swan and/or The Kings Head or as some of us opted for, the local chippie first to get something to eat. The group I was with visited The Kings Head where we were treated to a choice of Humpty Dumpty, Swallowtail, Adnams Bitter, and a beer called 'Bauble' which was spicy beer brewed especially for Christmas. This former coaching inn which dates from the 18th century has a large two bar interior. The second smaller bar at the rear has comfortable arm chairs and on the day we visited a welcoming roaring log fire to warm us up from the cold outside.

I did not have time to visit the other nearby pub, The Kings Head, but understand that the beers available there were Adnams Ghost Ship and Sharp's Doombar.

A quick ride or walk, depending on how agile you felt took us across the River Chet into Chedgrave and The White Horse. This pub has a large multi roomed interior catering for both drinkers and diners with pool area and a separate dining room. Outside there is a large garden which includes a bowling green which is very popular in summer. However, being January we opted for the main bar which like our previous pub had a roaring log fire which many of us sat around. The beer range included here were

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in a large garden just off the main road in the centre of the village. This rambling open bar interior has a low and heavily beamed ceiling with a very large inglenook fireplace with a gas fire. There are half timbered panelled walls with some of the original brick work exposed. Beers available in this pub were Adnams Southwold

Bitter and 'Sloe Storm', a Christmas ale plus Sharp's Doombar.

As we departed Thurton it was by now late afternoon and the watery winter sun was beginning to set, with temperatures started to plummet as we arrived near dusk to our final pub of the tour, The White Horse by the village green in Trowse on the outskirts of Norwich. This pub has another large rambling interior with various drinking areas and a separate function room at the rear. We were treated to a choice of Sharp's Doombar, plus Adnams Southwold Bitter and Mosaic. ■

Warren Wordsworth



Adnams, Southwold Bitter, Ghost Ship and Mosaic, plus Woodforde's Wherry.

Next it was a short drive back along the A146 to Thurton where we visited The George & Dragon, a roadside pub situated



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THE CROWN, TRUNCH

The first in an occasional series by **RICHARD DIXON**,
Norwich and Norfolk Branch's Pubs Protection Officer.

In a previous edition on Norfolk Nip's a campaign trip mentioned the Crown at Trunch. This article, taken from witness accounts, tells a little about the unusual history of the pub.

Built at the same time as parts of the church the original pub was not of a traditional layout as there was no real distinction between the private and public parts of the building. The cellar was below ground and accessed by about five steps. There were no hand pumps, so the beer had to be brought up these steps every time a pint was ordered. Some said this was the reason the landlord at the time developed a stoop! His name was William Dixon, known as Pudding, who ran the pub along with his wife May until 1971.

There was no garden and the entrance was through a courtyard facing the village pond. This courtyard contained a quadrant shaped area for the waste and a shed within which were rudimentary toilets. There was no running water and the toilet pails were conveyed hanging from the bars of William's bicycle to his allotment on the Mundesley Road for emptying!

In 1941 the thatched roof caught fire, the youngest daughter, Beryl was helping that day cleaning the floor in the bar whilst her mother was taking down the black-out curtains upstairs. May called down to say she could smell smoke and could see burning straw blowing in the





wind. Beryl went outside, saw flames, and rushed off on her bike to get the village fire brigade who had an auxiliary pump. The pump was manned by Trunch Brewery workers even though they did not supply the Crown! The villagers created a human chain from the village pond to assist the auxiliary firemen until a fire engine arrived from Erpingham. Unfortunately the roof collapsed.

The family lost most of their possessions and had to rely on the village folk to help them. In those days a pub could lose its licence if it failed to open for 24 hours so they had to reopen. Beryl could remember the dripping water landing on the borrowed oil lamps! After this time the pub kept trading as a one-storey building, locally nicknamed the Half-Crown! The pub survived like this for over ten years before being rebuilt as we know it today, the entrance moving to the south side facing Front Street.

In 1971 William and May retired after a 57 year association with the pub, 40 of those as licensee and moved to Knaptton. The pub was run by Bullards then by Watney Mann when they bought the brewery. William never liked modern technology and it wasn't until the later years that he allowed them to fit pumps at the bar to dispense the beer rather than having to visit the cellar each time! The photo shows them on the last day in charge.

Thanks must go to my father Michael, William's nephew, for supplying the photos from his collection and to Derek Parker, the son of Beryl, for their memories. ■





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GLUTEN FREE BEER, IT'S HERE TO STAY

This year at the Norwich beer festival I led a tutored tasting of Gluten free beers and following this I feel that this style of beer needs more investigation. What is gluten and why are there now Gluten free beers available?

Gluten is a long chain protein found in wheat, barley and rye and it is this protein which gives the structure to bread, forming long chains which help to hold the carbon dioxide produced by the yeast giving bread it's rise. However, some people, those with Coeliac disease, are sensitive to this protein and have an auto-immune reaction to gluten,



the gluten causes a reaction to the gut wall which causes varied symptoms which can include severe diarrhoea and vomiting and other skin reactions together with a feeling of general malaise. Coeliac disease now affects at least 1 in 100 people in the UK and Europe and it may take up to 13 years before a diagnosis is made. There is no cure for the condition; the only treatment is a strict gluten free diet for life. If a gluten free diet is not followed, the disease can lead to nutritional deficiencies and other complications such as osteoporosis, cancer of the small bowel



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and unexplained infertility problems. Coeliac disease is a genetic condition and runs in families. Studies show that if someone in a family has the condition, there is a 1 in 10 chance of a close relative developing the disease. Dermatitis herpetiformis (DH) is the skin presentation of coeliac disease.

As gluten is found in barley which is the main source of fermentable sugars in the production of beer and also to a greater extent in wheat which is also used although to a lesser extent in brewing this obviously means that a person with coeliac disease or a gluten intolerance cannot drink beers made from barley and wheat without having a reaction to the gluten.

However, gluten free beers are now widely available and are made in one of two ways.

One way is to brew the beer from cereals or pseudocereals that do not contain gluten such as millet, rice, sorghum, buckwheat, quinoa, or corn (maize) or alternatively the beer can be made with barley or other grains which do contain gluten, and which then have the gluten content of the beer reduced to a very small amount by the use of enzymes to break down the gluten. However, the use of protease enzymes which can also reduce to chill haze in beer cannot totally remove the gluten but can reduce the levels to below 20 parts per million at which level most coeliacs do not have a reaction to the gluten.

The other ingredients used in the brewing process remain unchanged with water, often from the breweries own water source, being the main ingredient in beer, hops to give flavour, bitterness and aroma, and the all-important yeast to ferment the sugars into alcohol.

So, which is the best gluten free beer available now on the market, there are many which are 100% gluten free being brewed from grains which do not contain gluten. These include the two gluten free beers, G Free and Dark G-Free from St Peter's Brewery in Suffolk both being brewed from Sorghum. Green's from Baildon Shipley West Yorkshire brew beers using Sorghum, rice and buckwheat. Allendale from Hexham also produces a sorghum based beer.

Many breweries both big and small are now producing beers which are de-glutenised or rather have the gluten taken down to below the 20 parts per million by the use

of enzymes. These include Stringers from Cumbria, Nene Valley from Peterborough, Against the Grain from Colchester, Hambleton Ales from North Yorkshire and many other smaller breweries. The larger breweries are also now producing Gluten free beers with Wadworths, Greene King, Brewdog, Hop Back and Westerham being some of the UK brewers. Internationally we have Daura from Estrella Damm, Redbridge from Anheuser-Busch, Celia from Carlsberg, Dogfishhead and Brunehaut from Belgium to name a few.

So more importantly what do they taste like, do they taste like normal beer and more importantly would you have another one? Taste is a matter of personal preference with some drinkers liking bitters, others darker porters and stouts and some Lagers.

Generally, those beers produced by the larger brewers do taste like beer especially if brewed from Barley with the gluten reduced by enzymes but some of those brewed with other non-gluten containing grains do taste different. Of the beers we tasted at the Norwich Beer festival those which did have the "would I have another one" were those produced by Nene Valley who had both Cask and Keg beers and the St Peter's Dark G free.


Camra has a Fact sheet which list some Breweries who produce Gluten free beers however this list is not exhaustive with many more now becoming available nationally. So, the future for Coeliac and Gluten intolerant beer drinkers is looking good, with much more choice in beer styles, flavours and also guaranteed 100% gluten free beers now available. However, what is needed is better and clearer labelling of beers especially those in cask or keg when selling gluten free or reduced gluten beers. ■

Robin Parker
Beer Sommelier St Peter's Brewery





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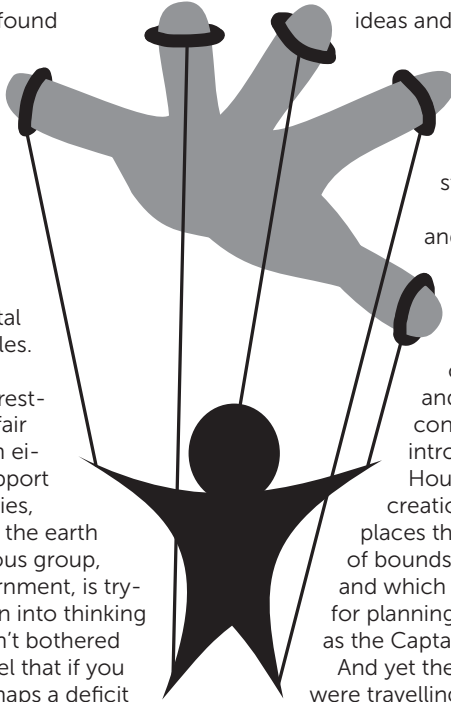
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Government Conspiracy

Somehow, I have found myself on the email list of the Quora website. This is a site where users can ask and answer questions of each other. I guess that most of the users are American as the most frequent questions refer to guns, fundamental Christianity and the Beatles. In amongst these are a smattering of mildly interesting enquiries and also a fair number asking advice on either how to refute or support various conspiracy theories, most often the view that the earth is flat and some mysterious group, perhaps within the government, is trying to fool the population into thinking that it is a sphere. I haven't bothered to post an answer as I feel that if you believe that, there is perhaps a deficit of intellectual rigour in your life, and if you need help in persuading your friends it is rubbish, then either change your friends or do a bit of reading. I feel much the same about most of the other strange ideas which come up now and again. The moon landings were faked, which according to and answer on Quora is the view of almost half of Americans (bear in mind that 68% of statistics are made up). There are aliens at Area 51, the world is controlled by lizard people, the twin towers were blown up by the American Government... the list goes on and I thought I had heard them all. Not so. On the way to the Straw Bear event in Whittlesey, I fell into conversation with a fellow drinker on Ely Station and he was of the opinion that the closure of a vast number of pubs over the past few years is a government plot. The logic behind this theory is that pubs provide a place for like minded people to meet together and plot the overthrow of the regime. He suggested that first coffee shops and later pubs were the centre of revolutionary



ideas and that closing them down would leave would be anarchists nowhere to meet and therefore the government could remain strong and stable.

It's an interesting idea, and it's true that the Littleport riots started off in the Crown and that the die-hards were eventually cornered in the George and Dragon. One of the consequences of the introduction of the Beer House Act in 1830 was the creation of a number meeting places that were effectively out of bounds to the moneyed classes and which may have been centres for planning illegal protests such as the Captain Swing movement.

And yet the very event that we were travelling to surely disproves the theory. Why would the government allow such a huge gathering with the pubs so full the we spent most of our time in the car parks at the back, patronising the pop up bars? But what if the Morris dancer's tunes had subliminal messages of obedience woven into their rhythms? The sheer number of people present would account for the fact that there needed to be well over 20 dancing groups and that you were never out of earshot of the fiddles and bells. As someone once said, 'Guilty feet ain't got no rhythm' In this godless age, perhaps it's 'Strictly Come Dancing' that is 'the opium of the masses' And what of the coffee shops? Maybe there is a secret government department developing new drinks. Can you seriously imagine revolution being plotted over a skinny flat white cappuccino latte? By Jove, I think Martin was onto something. I must go and check with the experts on Quora. **bar.man@btinternet.com**
A version of this article appeared in the Lynn News.

GORLESTON ALE TRAIL

We will start at the **Short Blue** (NR31 6RR) on the High Street. But before we go in look about you. Go back to the day when of Gorleston smelt ever so slightly of ... fish. What you see is a little bit of Barking near London. Every single visible building and quite a few you can't see were built by the owners for the sailors and managers of the Short Blue fishing fleet. At the time in the middle part of Victoria's reign the business was the largest fishing fleet in the world. It moved from Barking to Gorleston so they could follow the catches. Then of course when a fisherman came home what he wanted was his wife, a bath and a beer. Possibly not in that order. Over the length of about a mile of the High Road there were 12 pubs. This is the last one. It was opened

as a Bullard's house in 1867 but has been a Free House for the last 30 years. Inside you will find a cozy pleasant single room bar and a good garden out the back with excellent high views of the river and sea beyond. Below you is the Victorian ice house with its thick walls and thatched roof for storing the ice used by the company to keep the fish fresh.

Leaving the Blue turn left and head towards the town centre. Just before you get to the 20 mph signs turn left down the narrow Black Lane. This is of course a corruption of "Back Lane". Follow this around along the cliff top behind the shops and for the next 300 yards or so you will get often missed views of riverside Gorleston. At nearly the bottom, before Morrison's turn left into Dock Lane and you will see your





next stop. **The Dock Tavern** (NR31 6PY) is named after a dry dock which was nearby under what is now the supermarket car park. Notice as you go in the high tide marks on the walls showing where various floods, including the '53 one came up to. Inside you will find a busy multi hand pumped bar. This place has been in the Good Beer Guide for the last two years. It has a sunny outside drinking area and a bit for kids out the back. If you are here in the summer don't miss the charity event with music and BBQ.

From there walk over the car park and turn right into Baker Street. You will detect neither Gerry Rafferty nor No 221B. But Bakers Brewery which was in the large building on the corner. When you get to that corner turn left. On the other side of the road is Cozies. This was the Crown & Anchor, an S&P house built in 1826 but now a good restaurant. About 200 yards down the road, on the right is **Gorleston Conservative Club** (NR31 6PE). Card carrying CAMRA members are welcome to use the snooker, pool, darts and green bowling facilities (in the summer) and of course the 4 well kept real ales always on tap. There is a nominal day membership fee which is probably covered after your first pint. Leaving there look at the houses below the road. It was here that in the 1953 January flood when the water was up to the first floor Fireman Fred Sadd single handedly rescued 27 people and was quite rightly given the George Medal for his trouble.

Carry on to the **New Entertainer** (NR31 6PG) which is another 100 yards further on down the road. The entrance is at what appears to be the back. In happier times

before Gorleston was down graded to Norfolk this place was called the Suffolk. A Bells Brewery then a Lacons pub. It is an odd thin, triangular sort of place. Ten or so real ales. Mostly at least one dark, sometimes more, several ciders. Justifiably been in the GBG more times than you could shake a stick. Character in spades. Don't miss it. As you leave if you step out of the door without looking you will be knocked down by a car or possibly a van. Take care. Turn left and then left again.

At the corner, on the opposite side is **Bar 1**, (NR31 6DA) formerly Peggoty's and before that the Ship. A bright and breezy pub with 3 hand pumps usually with Greene King beers. Regular evening music.

From there go straight ahead and slightly up Cliff Hill for another 100 yards to **The Oddfellows** (NR31 6DG). "Oddies" is a pleasant two room pub with an excellent westward facing garden. Always 4 beers on. Bitters between 3.8-4.5%. No milds, stouts, porters, strong beers or olds. Just highly hopped bitters. But if that is your thing then enjoy! Been in the GBG these last couple of years. Always a selection of Lacons beers. A focus for live music, take your Stratocaster and you might get to play...

And if you are still thirsty then by the river you will find the King William IV (NR31 6PH), the Celt NR31 6PJ) and the Pier. It's grim here but we struggle on.

All the pubs mentioned are listed in Whatpub www.whatpub.com. The trail is available to download from eastnorfolkcamra.org.uk along with another Ale Trail for Yarmouth. ■
Pat



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REAL CIDER & PERRY

TASTE INTRODUCTION

STYLES AND ATTRIBUTES

All the styles and attributes described below also apply to perry (which is fermented pear juice), and pyder (which is a mix of perry and cider). It is difficult to separate styles and attributes. Styles are generally considered to be geographic in origin, and attributes are generally considered to be based on taste, appearance, or production method.

The widely accepted cider styles are West Country Style, Eastern Style, and Kentish Style. Taste attributes include tannic, sharp, fruity, cask matured and wine-like. Appearance attributes include clear, hazy and cloudy. Production method attributes include single variety, blended, cask matured and keeved.

An important aspect of real cider & perry is that the taste and appearance can not only vary from year to year, but also vary from batch to batch. This is because apples and pears vary from year to year, and from orchard to orchard.

TYPICAL TASTE ATTRIBUTES

Sweetness: the level of sugar in the drink.

Fruitiness: the taste of fruits (as opposed to sweetness).

Sharpness: the taste of fruit acids (malic or citric acid). Not to be confused with vinegar, which is acetic acid.

Tannin: the sensation of drying in the mouth (astringency), similar to that found in tea and red wine.

Wine-Like: see Kentish Style below.

Cask Matured: the taste of oak, whisky, rum, wine, or sherry you get from maturing the drink in a previously used wooden cask.

Other tastes include: tart, sour, bitter, and "farmyard".

WEST COUNTRY STYLE

This is cider made from cider apples, which are not pleasant to eat. These apples contain tannin, which causes the juice to go brown when exposed to air. As a result, West Country style cider is often dark in colour.

Cider apples are often classed as either Bitter Sharp or Bitter Sweet. Bitter Sharp apples are high in tannin and high in acid. Bitter Sweet apples are high in tannin and low in acid. Some well known cider apples include Kingston Black, Dabinett, Yarlington Mill, and Stoke Red. Traditionally, perry is made using perry pears, which are high in tannin and acid, and are not pleasant to eat.

We now use the term West Country Style, rather than West Country as such cider can be made in any part of the country. Traditionally, cider apples were only grown and used in the West Country (Somerset, Devon, and Cornwall) and Three Counties (Herefordshire, Worcestershire, and Gloucestershire). However, Dorset, Wiltshire, Shropshire, Staffordshire, Warwickshire and Wales are also known for their West Country style cider. Ciders from the West Country tend to have a high degree of acidity and have less clarity than those from further north in the Three Counties. They also tend to be darker in colour, but there are always exceptions!



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EASTERN STYLE

This is cider made from eating and/or cooking apples. These apples contain little or no tannin, which normally results in the cider being pale in colour.

Eating and cooking apples are often classed as either Sharp or Sweet. Sharp apples are low in tannin and high in acid. Sweet apples are low in tannin and low in acid. Some well known eating apples used for cider include Cox, Discovery, Spartan, and Gala. Eastern style cider often has more of an apple taste than West Country style cider. Dessert pears are used to make an Eastern style perry.

Traditionally, Eastern style cider was made in East Anglia (Norfolk, Suffolk, Essex, Bedfordshire, Cambridgeshire, and Hertfordshire). However, this style is common in all areas that do not traditionally grow cider apples. It is sometimes made in the West Country and Three Counties.

KENTISH STYLE (WINE-LIKE)

The Kentish style can be considered as a sub-style of the Eastern Style. It is made from eating and/or cooking apples, but tastes much more like wine than cider. This is achieved by

using certain wine yeasts rather than cider yeasts. Not all ciders from Kent are wine-like, so do not conform to the Kentish Style. Wine-like ciders can be made anywhere.

SINGLE VARIETY VS BLENDED

A single variety cider is made from just one type of apple, whereas blended is made from more than one type of apple. In general, a blended cider has a good aroma, initial taste, main taste, and after taste. A single variety cider often lacks most of these elements, however, a few varieties can have most of them, for example, Kingston Black.

KEEVED (NATURALLY SWEET CIDER OR PERRY)

This is cider that has been made using a process called keeving, where the yeast is intentionally starved of nutrients before all the sugar has been fermented to alcohol. Starving the yeast is achieved by encouraging a pectin gel to form at the top of the cider that absorbs the nutrients. Without these nutrients, yeast will stop fermenting.

Chris Rouse



INVASIVE BEHAVIOUR

I have just read one of the books that I received for Christmas, Stuart Laycock's 'All the Countries we've ever Invaded'. There are 193 members of the United Nations and Stuart adds Kosovo and the Vatican City. Remove the United Kingdom itself, leaving 194 possible places, how many have received a visit from our forces? Well, there are the obvious ones, such as France and Germany, former members of the Empire including India and Australia and a few that might come to mind if you know a bit of history, such as China, where we fought the Opium Wars. So what do you reckon? 25? 50? A few more than that. There are a whole bunch of places you may not even have heard of where our forces have seen action. Turkmenistan? Check. Chad? We've been there. Vanuatu? You bet. In fact Stuart finds evidence of us meddling in no less than 171 of the world's countries. It might not just be us that want our borders closed.

That surprised me, but what I also noticed is how many of the battles and military leaders I was familiar, at least by name. I would love to pretend that my knowledge comes from a deep and detailed study of military history, but in fact it comes mostly from the names of pubs. There seem to be plenty that are named after battles. I used to drink in the Alma in Bolton before going down to Burden

Park, blissfully unaware that it was the name of the first battle in the Crimean War. In Norwich I remember the Redan, originally the Hero of Redan, named after Sir Charles Ashe Windham - of Felbrigg, who led the attack in 1855 against the Redan at Sebastopol.

Over in Whittlesea, the Hero of Aliwal, named after Sir Harry Smith and his role in the Battle of Aliwal in India in 1846, ceased trading fairly recently, while up in Ashton you can find the Ladysmith Arms (Boer War). Perhaps even more common are pubs named after military leaders. We have more than our fair share of Nelsons here in Norfolk, but he is far from the only one. In Lynn, there is the Lord Napier, which up until 1903 was the Lord Napier of Magdala, his title commemorating the famous action when his forces rescued hostages held by the Emperor of Ethiopia. In Burnham Market, the Hoste Arms is named after local man, Sir William Hoste, whose story is eloquently told by Tom Pocock in his book 'Remember Nelson'



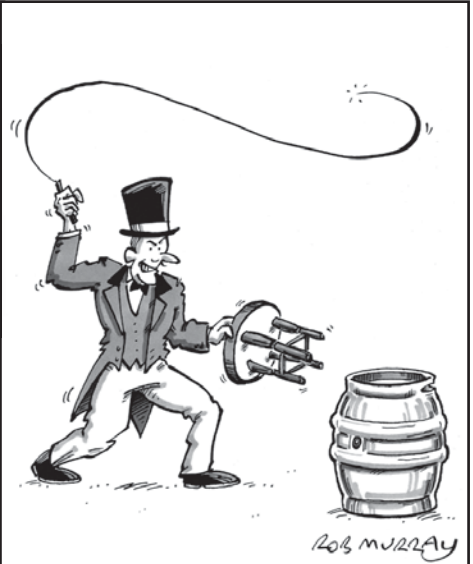


In Norwich, many people will be familiar with the Market Place, and may have noticed a pub on the corner called the Sir Garnet. This continues what seems to be a theme of gradually distancing the pub names from the people who inspired them, perhaps to appear more modern or perhaps as a feeling of embarrassment about the people and events that they commemorate. Up until 2012 it was the Sir Garnet Wolseley, who served in the army for 48 years eventually becoming Commander-in-Chief in 1895. Before then he had seemingly been at every campaign that took place since he joined up in 1852. He was in Burma, Crimea, the Indian Mutiny, the Opium Wars, Ireland, Ashanti Wars, Zulu Wars, Egyptian Wars, and he led the 1885 expedition to rescue Gordon at Khartoum, arriving two days late, to find that Gordon had been killed by the Mahdi.

You could argue that this era was a glorious chapter in the history of Britain, or that it was a national disgrace. Either way it should be remembered, even if only by the names of our pubs. ■

bar.man@btinternet.com

A version of this article appeared in the Lynn News



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HOW TO START A CAMRA BRANCH

This is the second CAMRA branch that I have started. They were something like 40 years apart.

I was the first and only Secretary of the ill-fated Yarmouth and Lowestoft branch in the 70's. There the problem was not lack of interest in Real Ale but a failure of Norfolk and Suffolk to mix. Yes, and a certain enthusiastic naivety on our part. Somebody said to me that they put the Waveney and the Ouse there for a reason and that was to keep the North and the South folk apart so who were we to try and bring them together? Well we didn't. We got a goodly number in Lowestoft and much the same in Yarmouth but they were never the same ones We were given a generous budget by both Ipswich and Norwich branches and we squandered it on advertising and promoting meetings but it could not continue and it didn't.

Nearly 40 years later and CAMRA has moved on. There is a successful branch in North East Suffolk and now East Norfolk has its own too.

Following some preliminary conversations, a meeting was held in early November 2016 at the Tombstone Saloon in Yarmouth to ascertain support. 20 People turned up and as we thought, a branch was formed.

I had the honour of being elected as the first chairman I suspect because I did not step

backwards quickly enough but we were pleased to have got underway. We had a Chairman and Secretary ... what could go wrong? Well quite a lot actually. It has been a steep learning curve.

Firstly you can't just start off like that as we had done 40 years ago. It is a lot more complicated now. It took 10 months to be accepted as a sub-branch.

So what have we been doing over the last 12 months?

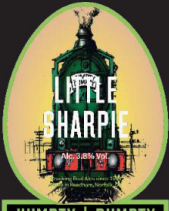
Our area finally was set from Horsey in the north down the Thurne river to Acle. Across to Reedham including Cantley. Yarmouth and Gorleston of course then south in Norfolk via Haddiscoe to Geldeston. If you live in this area then you are an East Norfolk CAMRA Member and your new blue membership card will confirm it.

We decided early that we needed a Logo to be recognised. This was provided by approaching Yarmouth College who were happy to allow some of their students to work on our behalf. We offered a prize for the best that we were given. We were provided with 60 odd prototypes. This was won by a young lady and can be seen on our web page.

We felt it important that we get about our area and have so far had Branch Meetings in 10 different pubs including at the Lion



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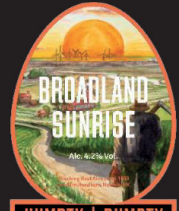
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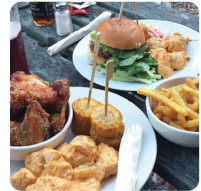
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We wanted to be seen and organised socials which took us to pubs around the area which would not normally have too many CAMRA members going to them. We felt it was important to spread the word. Posters were put up proclaiming the new branch but these were not very productive of new members.

We also started an excellent Website and were on Facebook to get the message out there. If you belong to a real ale pub and you have an event that you would like to show on our pages let us know and we will post it for you.

East Norfolk is a predominantly holiday area with 8 million visitors a year. Mostly in the summer. The Good Beer Guide is very important to us. In 2016 we had 5 pubs in the GBG. 2017 had 7. This years issue we have 11. In 2019 we are planning for 13 which brings us up to the Norfolk average. The increase is due as much to our members now knowing how to vote than an improvement in the pubs specifically.

Again Whatpub is available to be used as a guide for those not knowing our area. Our pubs were poorly served by it. We have instigated a systematic updating of the records.

Following the improvement of Whatpub we used this information and started "Ale Trails" which can be downloaded from the website recommending drinking routes in our area with details of each pub. These will be reviewed again before the summer to keep them up to date.

The Nips distribution in East Norfolk was very hit and miss. We have completely reorganised this and a lot of work has been put into making sure that not only do we reach all the pubs but they have folders too. Many of the places we deliver to in the summer have a vast take up of Nips because of their closeness to the holiday trade. We have to be aware of this and next year the number we will need will be double what we took last year.

The loss of local pubs has affected us just as it has everywhere else. Perhaps more than most

as we are very much seasonal. Pubs that can make a living April-September and December have to be carried through the slack months. The appalling loss of "The last pub in the village" is deeply felt in communities. To that end our Pubs Officer has been very active in persuading local councils to recognise pubs as an "Asset of Community Value" (ACV). A great example of the process in action is at Filby where the Kings Arms, which already had an ACV on it, has now reopened after being shut for some time. We have found that different councils take a different attitude to protecting pubs. Broadland and South Norfolk are happy to listen to the benefits a local

pub brings. Unfortunately Great Yarmouth Borough Council appear not to want to move until there are no pubs left. They have mostly turned down our applications. If you live in this area then please let your local councilor know what you think. If you are worried about your pub then contact us and we will help with an ACV application. It is not the only answer, but it does help.

We have run several recruitment events. Notably at the Yarmouth Beer Festival and the Gorleston Cliff Top Gala. These have spread the word and gained us many new members. We recruited our oldest new member (90) and our youngest (25).

After 10 months of effort in August we were recognised as a sub-branch of the Norwich branch. It seemed like a lot of work to get there but it was worth it. I appreciate the kind help the Chairman of Norwich & Norfolk CAMRA Ian Stamp gave us. It was, as I said earlier, a steep learning curve.

For 2018 we have hopes of improving Whatpub further and a possible CAMRA beer fest in East Norfolk. More Ale Trails and possibly a Broadland Pub guide. Come to our meetings and socials and let us know what you think. You will find details of them in What's Brewing or on our website. We always need people to get involved.

Come, say hello and drink some real ale. ■

Pat Smith
Chair of East Norfolk sub branch



Why Norwich (City of Ale) **NEEDS TO UP ITS GAME**

I am a son of Norwich and loyal to the city of my birth. I was raised drinking real ale in a city which has a fine reputation for great pubs. If Adam & Eve was my cradle, the pubs around Tombland, Magdalen Street and wider City Centre my nursery. The likes of the Plasterers' was cutting edge back then – and that reputation persists today. Having studied in London and Bedfordshire, I then spent 15 years working overseas, pining for a decent beer and surviving on the occasional 'luxury' that was a can of Boddingtons! Returning to Norfolk to raise a family also gave me the opportunity to see just how much the beer scene had changed. I was delighted to see that Norwich still had a good reputation and that it's Beer Festival remains one of the best.

Any outing with my family usually has to end with a pint in a decent pub, often the Angel at Larling if returning home to Thetford, but discovering new places when further afield. My taste has changed over the years but I avoid what I consider to be boring, brown bitter if other options are available. Green King IPA, Doom Bar and a number of Norfolk brews don't appeal to my taste. When visiting City of Ale week in 2016 and 2017 I began to doubt the claim that Norwich really is the City of Ale. I won't name and shame, but I found the range of beers to be very limited and

somewhat parochial overall and the quality only fair to middling, in the majority of cases. Rumours abound of great pubs and beers in other cities, does Norwich still compete?

I had the good fortune and great pleasure to visit Brighton in November, along with Andrew and friends from the Angel, Larling. Armed with a list taken from the GBG and Grimsby Gary's Cask Marque App, our little team of samplers visited 26 pubs from Monday evening to Wednesday afternoon, only disappointed by one (and that is still a matter of some debate). From our starting point, The Victory Inn, we picked up a few other places to add to our list as we went, including the recently renovated and re-opened Walrus. Hitting a number of the target pubs including the Cricketers and Bath Arms we reserved our strength for the main event on day two.

Our focal point for the trip, and starting point for day two, was a tasting at Dark Star Brewing's point of origin, The Evening Star. Warmly welcomed by Ness and one of their brewers, we were made to feel extremely welcome over a couple of complimentary pints and a two-hour discussion about Dark Star's history, range of beers and plans for new beers in the not too distant future. I hope and expect a good range of them to appear in the Angel before too long!





we had our proper last pint at the JDW almost adjacent to the hotel which stayed serving until midnight.

Striking west we 'discovered' The Windmill Pub, largely because it was open and The Craft Beer Company wasn't, where we tried persuading the recently arrived Swedish bar maid to be our guide on a future trip to Stockholm! From there, following a tip in the recently delivered Beer magazine, we ventured out to The Duke of Wellington in Shoreham, Rob Jones' local, and were encouraged to visit another micro-pub just round the corner, the name of which escapes me. On the way back to Brighton we stopped off at the Watchmaker's micro pub in Hove – what a gem that proved to be.

Tuesday evening, we explored east of the city as far as the Hand in Hand, which features a traditional tower brewery within its tight confines, and seized the opportunity for a tasty Thai curry at The Saint James. Determined to continue the tour we managed a swift half at the North Lain brewery tap and a 'last' pint at the Basketmakers' before closing time. Meandering back to the hotel

Wednesday dawned considerably calmer so we managed to cram in a swift four pubs before the train back – The Admiral, The Mitre, The Lord Nelson and the Prince Albert. Across the 40+ hours in town, Brighton a good range of beers, the condition of which was generally excellent, and the service and welcome were superb. Of particular note were the dark and delicious Burning Boy and Old Ale from Harvey's Brewery, beautifully served in their two very different, but equally wonderful, pubs (The Mitre and The Lord Nelson). Possibly my personal favourite was Aurora from Burning Sky, akin to a Jaipur or Green Devil - bursting with hops and flavour and enough to keep me going on the journey home, well with a quick top up of Fuller's ESB at the Parcel Yard.



My conclusion is that Norwich has to up its game. In my humble opinion, our fine city may be good enough for the Championship, but Brighton was definitely Premier League. ■

Mark Allison



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www.thewheelalehousenorfolk.co.uk

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10% off real ales on presentation of CAMRA membership card.

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T: 01603 631111



CAMRA BRANCH CALENDAR

NORWICH AND NORTH NORFOLK BRANCH

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 16th March

Branch AGM – 8.00pm Fat Cat
Percy, 35-37 Adelaide Street.

Friday 23rd March

Lunchtime Campaign Trip – depart
Castle Meadow 11.30am.

Saturday 31st March

Norfolk Branches Social Event – see details.

Wednesday 4th April

Easter Quiz – 8.00pm Fat Cat Brewery Tap.

Friday 6th April

First Friday Five – 8.00pm Rose Inn, Surrey
Tavern, Pig & Whistle, Bell, Last Pub Standing.

Thursday 19th April

Lunchtime Stroll – Noon start
Glasshouse, Ribs of Beef, Woolpack
Yard, Golden Star, White Lion.

Friday 27th April

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

Friday 4th May

First Friday Five – 8.00pm York Tavern,
Rose Tavern, Georgian Townhouse,
Earlham Arms, Black Horse.

Tuesday 15th May

Lunchtime Stroll – Noon start Buck,
Rivergarden, Fat Cat & Canary,
Coach & Horses, Jubilee.

Thursday 17th May

Branch Meeting & Social – 8.00pm Murderers.

Friday 25th May

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

Wednesday 30th May

Lunchtime Campaign Trip – depart
Castle Meadow 11.30am.

Friday 1st June

First Friday Five – 8.00pm Rosebery, Angel
Gardens, Duke Of Wellington, Stanley, Cottage.

WEST NORFOLK BRANCH

Tuesday 13th March

White Hart, Foulden

Tuesday 10th April

Wildfowler, Terrington St Clements

Tuesday 8th May

Whalebone, Downham Market

Tuesday 12th June

Wellington, Feltwell

EAST NORFOLK BRANCH

Friday 15th March

5@5 Starting at 5pm Dock Tavern, Gorleston
then, Feathers, Mariners Compass, Oddfellows
and Entertainer at about 45 minute intervals.

Saturday 31st March

Norfolk County Social starting
at Dock Tavern at noon.

Monday 9th April

Branch Meeting 7pm at Mariners
Compass, Gorleston.

Friday 27th April

5@5 Starting at the Oliver Twist, Yarmouth.

Monday 14th May

Branch Meeting 7pm at Kings Arms,
Northgate Street, Yarmouth.

Friday 25th May

5@5 @ yet to be decided.

Monday 11th June

Branch Meeting 7pm Entertainer, Gorleston.
Details will be found on East Norfolk website



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SEE FEATURE IN THIS ISSUE

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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

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

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

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

Hop Inn, North Walsham: 10% off

Leopard, Norwich: 10% off

Lighthouse Inn, Walcott: 10% off

London Tavern, Attleborough: 20p off a pint

Lollards Pit, Norwich: 10% off

Lord Rosebery, Rosebery Rd, Norwich:

Selected beers at £2.50/pint on Mondays

Louis Marchesi, Norwich: 10% off

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

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

Red Lion, Drayton: 10% off

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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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	Hethersett, Kings Head	Norwich, Louis Marchesi
Aldborough, Black Boys	Hickling, Greyhound Inn	Norwich, Maids Head Hotel
Attleborough, London Tavern	Hickling, Pleasure Boat Inn	Norwich, Murderers
Banningham, Crown Inn	Hilborough, Swan	Norwich, Plasterers Arms
Barford, Cock Inn	Hockham, Eagle	Norwich, Quebec Tavern
Binham, Chequers Inn	Hockering, Victoria	Norwich, Red Lion (Bishopgate)
Blackstone Engine Bar, Denver	Honingham, Buck	Norwich, Ribs of Beef
Blofield Heath, Heathlands	Hopton, White Hart	Norwich, Sir Garnet
Social Club	Horsey, Nelson Head	Norwich, Temple Bar
Brooke, Kings Head	Horsham St. Faith, Elm Farm	Norwich, Trafford Arms
Broome, Artichoke	Country House	Norwich, Vine
Caister-on-Sea, Green Gate	Hoveton, Hotel Wroxham	Norwich, Wig and Pen
Cantley, Reedcutter	Kings Lynn, Live and Let Live	Norwich, York Tavern
Catfield, Crown Inn	Lessingham, Star Inn	Overstrand, White Horse
Clenchwarton, Victory	Loddon, Swan Inn	Poringland, Royal Oak
Cley-next-the-Sea, George Hotel	Ludham, Dog Inn	Reedham, Ferry Inn
Cley-next-the-Sea, Three Swallows	Lyng, Fox	Reedham, Lord Nelson
Clippesby, Muskett Arms	Morston, Anchor Inn	Reedham, Ship
Coltishall, Red Lion	Neatishead, White Horse	Reepham, Kings Arms
Colton, Norfolk Lurcher	Newton Flotman, Relish	Ringland, Swan
Cromer, Albion	Restaurant & Bar	Roydon, Three Horseshoes
Cromer, Cottage	North Elmham, Railway	Sheringham, Lobster
Cromer, Red Lion Hotel	North Walsham, Hop In	Shouldham, Kings Arms
Dereham, Royal Standard	North Walsham, Orchard Gardens	Skeyton, Goat
Drayton, Bob Carter Centre	Northrepps, Foundry Arms	South Walsham, Ship
Elsing, Mermaid Inn	Norwich, Adam and Eve	Sprowston, Blue Boar
Erpingham, Erpingham Arms	Norwich, Angel Gardens	Sprowston, Sprowston Manor
Emneth, Queens Head	Norwich, Beehive	Hotel & Country Club
Fakenham, Bull	Norwich, Bell Hotel	Surlingham, Ferry House
Fakenham, Limes	Norwich, Cellar House	Syderstone, Lynn Arms
Feltwell, Wellington	Norwich, Champion	Swaffham, Red Lion
Foulsham, Queens Head	Norwich, Duke of Wellington	Thetford, Albion
Freethorpe, Rampant Horse	Norwich, Earham Arms	Thetford, Red Lion
Geldeston, Locks Inn	Norwich, Eaton Cottage	Thetford, Black Horse
Geldeston, Wherry	Norwich, Fat Cat	Thorpe Market, Gunton Arms
Gorleston, Dock Tavern	Norwich, Fat Cat and Canary	Thurilton, Queens Head
Gorleston, Mariners Compass	Norwich, Fat Cat Brewery Tap	Upton, White Horse
Great Yarmouth, Barking Smack	Norwich, Garden House	Watton, Willow House
Great Yarmouth, Mariners	Norwich, Gatehouse	West Acre, Stag
Great Yarmouth, Oliver Twist	Norwich, Jubilee	Wicklewood, Cherry Tree
Great Yarmouth, Red Herring	Norwich, Kings Head	Wimbotsham, Chequers
Great Yarmouth, St. Johns Head	Norwich, Lawyer	Wiveton, Wiveton Bell
Great Massingham, Dabbling Duck	Norwich, Leopard	Worstead, White Lady
Happisburgh, Hill House	Norwich, Lord Rosebery	Wymondham, Green Dragon
Heacham, Fox & Hounds	Norwich, Lollards Pit	



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Our Main Menu is available Monday to Sunday 12-9pm.
 On Sunday we serve our traditional Sunday Roasts from 12-3pm.

www.aclebridge.co.uk - 01493 750288
 Acle Bridge Inn, Old Road, Acle, NR13 3AT

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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DRAGON**
Tavern

Multi-Award Winning Pub

In the 2018 Good Beer Guide



Good selection of speciality
Gin, Whisky & Rum

Large Beer Garden

Open from Midday Everyday
Fresh home cooked food
Local suppliers used where possible



UPCOMING EVENTS

Real Ale, Cider & Music Festivals during the Spring (May 25th-28th)
and Summer (August 24th-27th) Bank Holiday Weekends.

- 1st & 3rd Tuesday of each month Ukelele Group
- 2nd & 4th Tuesdays Games Nights
- Every Wednesday 7pm Running Club
- Every Thursday pub Quiz night
- Bi-monthly Sunday of every Month Open Mic night

Monthly Rum nights, and Gin nights, and themed Food evenings coming soon!

Check out our website & facebook page for upcoming events throughout the year!



THE GREEN DRAGON, WYMONDHAM

6 Church Street, Wymondham, Norfolk, NR18 0PH

t: 01953 607907 e: info@greendragonnorfolk.co.uk w: www.greendragonnorfolk.co.uk

NORFOLK FESTIVAL SEASON STARTS HERE!

As the winter months disappear and the sun starts to shine it's time to start planning your beer-based excursions for the spring and summer of 2018. Norfolk is a hive of fantastic beer festivals from those held in the humble village hall, community centre or rugby club to the massive citywide event that is the Norwich 'City of Ale'. With Norwich also now being the home of the National Winter Ales Festival for the next two years, the city is firmly on the map as a destination for the discerning drinker.

The locations are as varied as the sizes, from seaside locations to the preserved railways of the North and Mid Norfolk Railways hosts their beer festival in July and August.

Norfolk has some amazing walks such as the Peddars Way, which stretches from Knettishall Heath Country Park and follows the route of a Roman road to Holme-next-the-Sea on the North Norfolk Coast, and the Norfolk Coast Path which runs from Hunstanton to Cromer. Along the routes are a wealth of country pubs,

some of which are offering beer festivals, other events and accommodation. Why not plan a trip and include a visit to some of these venues. Combining a healthy dose of exercise with a sociable beer or two, the best of both worlds! On the following pages is a selection of pubs and other venues which have advertised their beer festivals with us. We have also included a diary which lists all of these events and any others we have been made aware of. To get an idea of location, there is also a map included. The numbers on the map correspond to the numbers next to the diary listings.

A well-run pub can cater for all ages, offering a place where friendships can be formed and provides a convenient stopping point for a family enjoying a bike ride on a sunny day.

So whether you want a quick pint after work, a night out with your friends or a family day out with the kids; check out Norfolk, you won't regret it. Something for everyone at a Norfolk beer festival! ■



1
23-24 MARCH
Fakenham Gin & Beer Festival

20 ales + 5 ciders + live music
 Fakenham Community Centre, NR21 9DY

2
23-28 MAY
Spring Beer Festival

Dove St Inn, Ipswich IP4 2LH
www.dovestreetinn.co.uk

3
29 MARCH – 2 APRIL
Easter Beer Festival

Gladstone Arms, Stowmarket, Suffolk IP14 2AP
www.gladstonearms.co.uk

4
29 MAR - 2 APRIL
Easter Beer Festival

West Country ales + entertainment + hog roast
 Rampant Horse, 2 Chapelfield, Freethorpe NR13 3LY
www.rampanthorse.net

5
30 MARCH - 2 APRIL
Easter Beer Festival

Royal Oak, Poringland NR14 7JT
 Tel: 01508 493734
www.poringlandroyaloak.com

6
6-8 APRIL
1st Spring Beccles Beer Festival

Real ales, cider + craft lager + live music
 Beccles Public Hall
www.becclesbeerfestival.co.uk

7
21-23 APRIL
St Georges Day Beer Festival

Black Horse, Thetford IP24 2BP
 01842 762717

8
27-29 APRIL
Aylsham Round Table 13th Anniversary Beer Festival

35 ales, 15 ciders
 Aylsham Old Cinema, Cawson Rd, Aylsham

9
4-6 MAY
Wymondham and District

Ex-Services Social Club Beer Festival
 24 real ales and 6 ciders
 9 Friarscroft Lane, Wymondham NR18 0AT

10
17-23 MAY
Birthday Beer Festival

White Horse, Neatishead NR12 8AD
www.whitehorseneatishead.com

11
24 MAY - 3 JUNE
City of Ale 2018

Norwich City of Ale is a ten-day celebration of local pubs, breweries and real ale taking place throughout Norwich.
www.cityofale.org.uk

12
25-28 MAY
Green Dragon Spring Beer Festival

Green Dragon, Wymondham
www.greendragonnorfolk.co.uk

13
26-27 MAY
Vegan Beer festival

Green Britain Centre, Swaffham PE37 7HT
 Vegan beers & ciders
www.facebook.com/greenbritaincentre

14
27 MAY
North Walsham RFC Rugby Sevens & Beer Festival

20 Norfolk ales + ciders + hog roast
 Norwich Rd, Scottow NR10 5BU
www.pitchero.com/clubs/northwalsham

15
1-4 JUNE
FEM.ALE Festival

Beer and music festival celebrating women in the beer industry.
 Plasterers Arms, Magdalen St, Norwich
www.fem.ale-festival.co.uk

16
15-17 JUNE
9th Ale & Music Festival

Jolly Sailors, Brancaster Staithe PE31 8BJ
 01485 210314
www.jollysailorsbrancaster.co.uk

17
21-25 JUNE
Solstice Beer Festival

120 beers & ciders
 Hill House, Happisburgh NR12 0PW
 01692 650004
www.hillhouseinn.co.uk

18

22-24 JUNE
Great Yarmouth Beer & Cider Festival

St George's Theatre, Great Yarmouth
NR30 2PG 2P01493 745828
www.gytcp.co.uk

19

30 JUNE
Beer & Music Festival

Old Larchwood, Beachamwell, Swaffham PE37 8AT
www.mothinachinashop.co.uk

20

5-7 JULY
Beehive Summer Beer Festival

Beehive Freehouse, 30 Leopold
Rd, Norwich NR4 7PJ
www.beehivepubnorwich.co.uk

21

5-9 JULY
Beer And Music Festival

Kings Arms, Norwich
01603 477888

22

10-15 JULY
Heathlands 8th Summer Beer Festival

Blofield Heat, Norwich NR13 4QH
07818 466473

23

13-14 JULY
Catfield Crown Beer Festival

The Street, Catfield, Great
Yarmouth, Norfolk NR29 5AA
Tel: 01692 580128
www.catfieldcrown.co.uk

24

13-15 JULY
Poppy Line 17th Beer Festival

North Norfolk Railway annual beer festival.
Held at Sheringham Station
www.nnr.co.uk

25

20-22 JULY
9th Crusaders Beer Fest

Over 30 real ales & ciders, live music, camping
Crusaders RUF, Beckhithe, Little Melton NR9 3NP
01603 880663
www.crusadersrugbyclub.com

26

20-22 JULY
11th Annual Reedham Beer Festival

Beer, cider, food and music
Reedham Village Hall and Playing Fields. NR13 3HL

27

2-4 AUGUST
Angel Inn Summer Beer Festival

Larling NR16 2QU
Tel: 01953 717963
www.angel-larling.co.uk

28

10-12 AUGUST
Ranworth 9th Beer Festival

25+ beers & ciders, live music
Ranworth Village Hall, Broad Road NR13 6HS
www.ranworthvillage

29

23-29 AUGUST
Summer Beer Festival

Lion inn, Thurne NR29 3AP
www.lion-inn-t-hurne.co.uk

30

24 AUGUST – 2 SEPTEMBER
**Duke of Wellington
Summer Beer Fest**

Duke of Wellington, Norwich
01603 441182
www.dukeofwellingtonnorwich.co.uk

31

24-27 AUGUST
Green Dragon Summer Beer Festival

Green Dragon, Wymondham
www.greendragonnorfolk.co.uk

32

24-27 AUGUST
**Ales by Rails Beer Festival
& Steam Weekend**

Mid Norfolk Railway, Dereham Station NR19 1DF
Up to 50 real ales + live music
www.mnr.org.uk/events/beer

33

30 AUG – 2 SEPTEMBER
Beer, Cider, Gin & Music Festival

Kings Arms, Shouldham PE33 0BY
01366 347410
www.kingsarmsshouldham.co.uk

34

31 AUG – 2 SEPTEMBER
Beer Festival

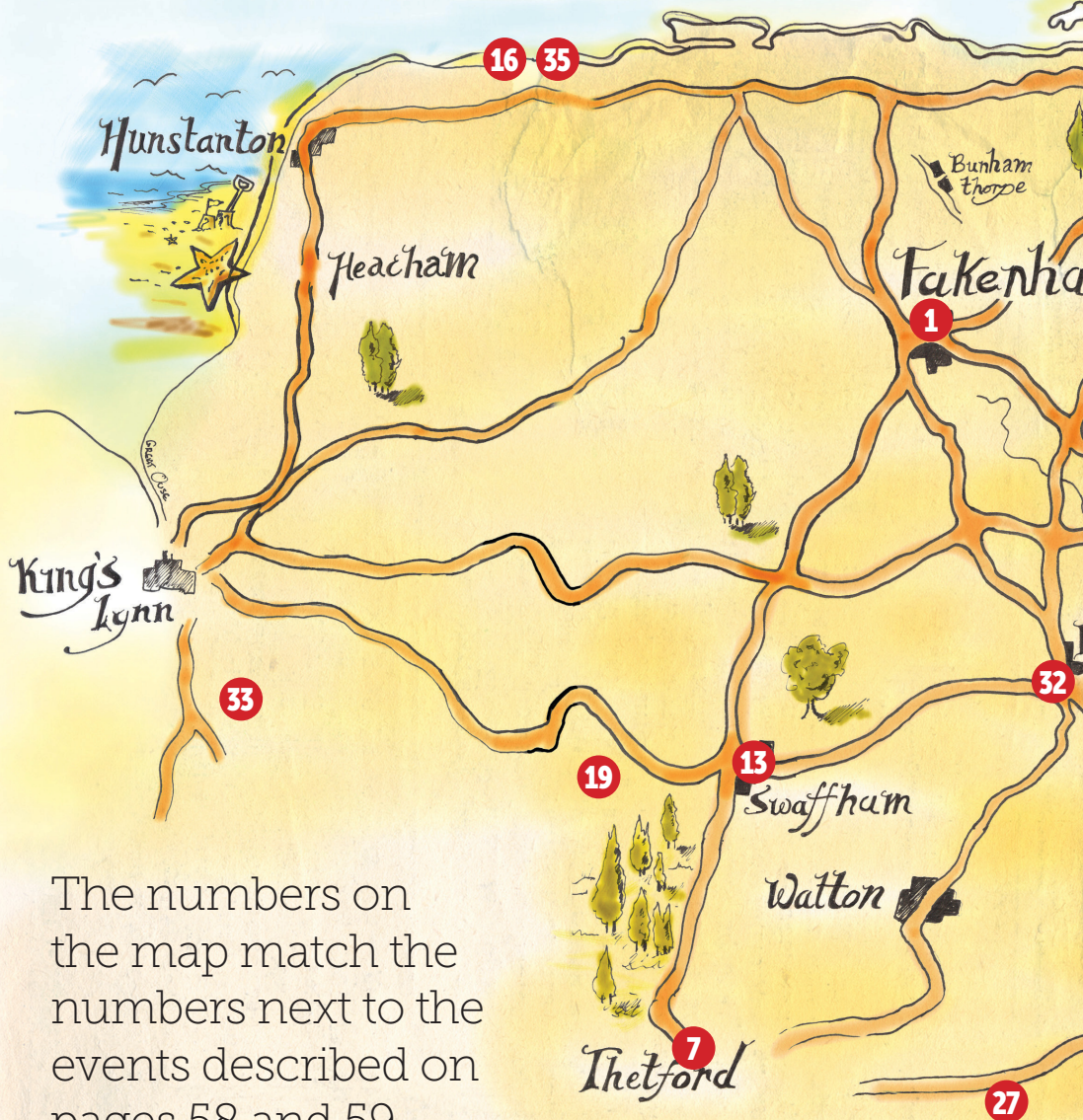
Nelson Head, Horsey, Great Yarmouth NR29 4AD
www.nelsonhead.com

35

22 SEPTEMBER
Jolly Sailors 2nd Cider Festival

Over 20 local ciders, BBQ, live music
Jolly Sailors, Brancaster Staithe PE31 8BJ
www.jollysailorsbrancaster.co.uk

THERE'S A BEER FESTIVAL NEAR YOU!



The numbers on the map match the numbers next to the events described on pages 58 and 59.

The map shows the general area and is not to scale!



SUMMER BEER FESTIVAL
Thursday 2nd to Saturday 4th August



The Angel Inn
FREEHOUSE

Open All Day • Every Day
Quality Meals Available From Noon
Lounge & Public Bar with Open Fire
5 Real Ales including a Mild, plus a real Cider
Large Beer Garden • Plenty of Parking
Four Star En-Suite Accommodation
Caravan and Camping Park

Larling, Norfolk NR16 2QU
Tel: 01953 717963
www.angel-larling.co.uk

The DOVE
Street Inn FREEHOUSE



01473 211270 www.dovestreetinn.co.uk
76 St.Helens Street, Ipswich, Suffolk, IP4 2LA

SPRING BEER FESTIVAL
Wed MAY 23rd - Mon 28th

WOOD FIRED PIZZAS, BBQ,
CHOICE OF VEGAN FOOD OPTIONS
CRAFT BEERS, REAL CIDER & ALE
CRAFT BEERS, REAL CIDER & ALE

THE GLADSTONE ARMS
2 Combs Ford, Stowmarket Tel: 01449 771608
www.gladstonearms.co.uk

SUNDAY ROAST 12-6pm
MEET THE BREWER EVENING
WED 28th March
EASTER BEER FESTIVAL
Thursday 29th March -
Monday 2nd April
Cask beers,
Ciders, craft beers !




RAMPANT HORSE
Country Alehouse & Dining

EASTER BEER FESTIVAL

Ales from the West Country
Entertainment
Hog Roast

**29TH MARCH 2018 -
2ND APRIL 2018**






2 Chapelfield, Freethorpe NR13 3LY Tel: 01493 700103
Bus 730 from Reedham & Acle www.rampanthorse.net

**Wymondham & District
Ex-Services Social Club**
9 Friarscroft Lane
Wymondham NR18 0AT



“Beer Festival”

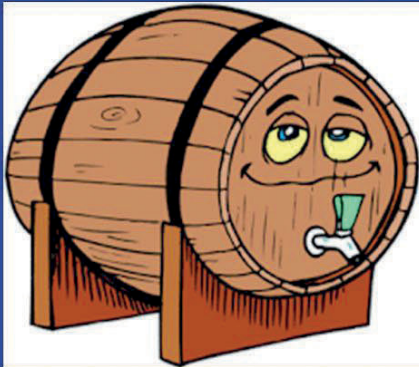
May 4th, 5th & 6th

Free Entry 11am ~ 11pm

(All Welcome Including Non Members)

24 Real Ales & 6 Ciders

**Plus Craft Beer
Gin & Prosecco Bar**



**“Live Music”
Friday/Saturday
&
Sunday Evenings**

Burger Van



DARDAN SECURITY
SEVENS

DARDAN SECURITY
RUGBY SEVENS
& BEER FESTIVAL

- 20 Norfolk cask ales
- Range of ciders
- Sevens rugby all day
- Men's & women's competitions
- Hog roast and more
- £5 Admission

 **NORTH WALSHAM VIKINGS**

www.fouragency.co.uk

Sunday May 27th 2018 from 11am
www.pitchero.com/clubs/northwalsham
North Walsham RFC Norwich Road,
Scottow, Norfolk NR10 5BU



RANWORTH

9TH BEER FESTIVAL 2018

IN SCENIC SURROUNDINGS, ENJOY:

- 25+ Beers & Ciders,
- Wine and Soft Drinks
- Snacks and Fresh Hot Food
- Indoor and Outdoor Seating

LIVE MUSIC

- Fri Evening: Magic Robot
- Sat Afternoon: Hard Rain
- Sat Evening: Hot Cold Ground

• Fri 10th Aug 12 noon - 11pm • Sat 11th Aug 12 noon - 11pm
• Sun 12th Aug 12 noon - 6pm

FREE ENTRY - ALL WELCOME

www.ranworthvillage.com
@ranworthVHC @ www.facebook.com/ranfest

Supported by GREEN JACK BREWERY - LOWESTOFT
Ranworth Village Hall, Broad Rd, Ranworth, NR13 6HS

All event proceeds to Ranworth Village Hall Charity No. 227618

120+ Beers, Ciders & Numerous Gins!

THE HILL HOUSE INN

SOLSTICE BEER FESTIVAL 2018

12.00 TO 23.30 EVERY DAY
21ST TO 25TH JUNE 2018

FESTIVAL T-SHIRTS AVAILABLE **5 PINT TAKEAWAY POUCHES**

CAMPING SITES NEARBY **DANCING MEN BEERS ALSO AVAILABLE IN 36 PINT BIBS**

FOOD ALL DAY INCLUDING BBQ **ENTRY INCLUDES PRINTED FESTIVAL GLASS, TASTING NOTES AND UNLIMITED ENTRY ALL WEEKEND WITH WRISTBAND**

LIVE MUSIC ALL WEEKEND

SPECIALIST GIN BAR

£7.00 ENTRY FOR THE WHOLE WEEKEND

JOIN US FOR THE 18TH ANNUAL HAPPISBURGH FESTIVAL BY THE SEA

FOR MORE INFORMATION PLEASE CALL 01692 650004

WWW.HILLHOUSEINN.CO.UK

 Find us on: **facebook**



BEER & MUSIC FESTIVAL

Moth in a China Shop is holding its 3rd Music and Beer Festival on **Saturday June 30th 2018**. The event is held in a beautiful 40-acre wood with a natural clearing, ideal for our summer event.

Old Larchwood is found near to Beachamwell, Swaffham and apart from playing home to our Music and Beer Festival it is also home to many rare species of trees and an abundance of wildlife including Deer, Squirrels, Birds of Prey, Rabbits and many more.

This year we have eight bands confirmed to play at the festival, the bands bring lots of local talent and a variety of genres. There we will be the normal selection of exciting local beers for all to try; as we are a charity some of the beer is sponsored by individuals and businesses to help us raise more money for Moth in a China Shop www.mothinachinashop.co.uk.

Our main sponsor is Mr Hugh's who is the backbone to all our events www.mrhughs.co.uk

The festival runs from **11.00 a.m. – 11.00 p.m.** and is free entry.

FOR MORE INFORMATION CALL 07786 920450

WE ALSO OFFER CAMPING AT £5 PER PITCH FOR OUR BEER-DRINKERS!

WE LOOK FORWARD TO SEEING MANY OF YOU THERE!

THE JOLLY SAILORS

Brancaster Staithe, Norfolk PE31 8BJ
01485 210314 ■ www.jollysailorsbrancaster.co.uk




9th Ale and Music Festival

15TH-17TH JUNE

REAL ALE, CRAFT BEER, CIDER, LIVE MUSIC

ALL WELCOME   



CRUSADERS
RUGBY

CRUSADERS RUFC

10TH BEER FESTIVAL

SPONSORED BY FAT CAT BREWERY



CRUSADERS
RUGBY

20TH, 21ST, 22ND JULY 2018

<p>LIVE MUSIC</p> <p>FRIDAY Groovapolitan</p> <p>SATURDAY Wake the Neighbours</p>	<p>CAMPING</p> <p>OVER 30 REAL ALES & CIDERS</p> <p>ENTERTAINMENT FOR CHILDREN</p>	<p>FIND US AT Little Melton Rd., NR9 3NP</p> <p style="text-align: center;">  </p>
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www.crusadersrugbyclub.com



**GREAT
YARMOUTH**
BEER & CIDER
FESTIVAL

**THE GREAT YARMOUTH
BEER & CIDER
FESTIVAL 2018**

**ST. GEORGES THEATRE
22nd to 24th June 2018**

For more information visit www.gytcp.co.uk
or call 01493 745828



HEATHLANDS

WOODBASTWICK ROAD, BLOFIELD HEATH, NORWICH, NR13 4QH
REGISTERED CHARITY No. 303909

**8th SUMMER
BEER FESTIVAL**

**Tuesday 10th -
Sunday 15th July**

18 REAL ALES AND 4 CIDERS
LIVE MUSIC

Ring Alan on 07818 466473 for details

See our main advert in the
Summer Issue of Norfolk Nips



**Green Britain Centre
Vegan Beer Festival**

Saturday 26th & Sunday 27th May 2018

From Noon

Offering a wide range of vegan beers and ciders
+ more than 10 locally distilled vodkas

Local organic vegan food

Music from local bands and musicians

FREE ENTRY

Green Britain Centre, Turbine Way, Swaffham, Norfolk, PE37 7HT
www.facebook.com/GreenBritainCentre | emma.gibson@greenbritaincentre.co.uk | 01760726100

13TH ANNIVERSARY



BEER FESTIVAL APRIL 2018

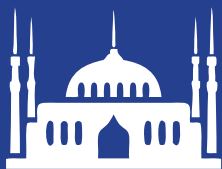
FOLLOW US ON
 **twitter**
@AylshamRT

FRI 27TH 6PM-11PM • SAT 28TH 11AM-11PM
SUN 29TH 11AM-3PM

AT AYLISHAM OLD CINEMA, CAWSTON ROAD, NEXT TO FIRE STATION

LIVE ENTERTAINMENT + FOOD
ENTRANCE INCLUDES A SOUVENIR GLASS!
BRONZE £10 + 2 PINTS • SILVER £15 + 4 PINTS
GOLD £20 + 6 PINTS

35 REAL ALES
15 CIDERS



NEW Gin Palace



ALL PROCEEDS TO LOCAL CHARITIES

WWW.AYLISHAMROUNDTABLE.CO.UK

Main Sponsor **Mackinnon**
mackinnonconstruction.com

King's Arms

SHOULDHAM

Set in the heart of Shouldham, we are proud to be West Norfolk's first community owned pub. We pride ourselves on serving great food and great beer in a great location.

Save The Date

Our Beer, Cider, Gin & Music Festival returns 30th Aug- 2nd Sept

01366 347 410

KINGSARMSHOULDHAM.CO.UK

CAMRA West Norfolk Pub of the Year 2016 & 2017



THE BEEHIVE FREEHOUSE



7 Real Ales on hand pump

30 LEOPOLD ROAD NORWICH NR4 7PJ
WWW.BEEHIVEPUBNORWICH.CO.UK

REAL CIDER PLUS CRAFT KEG BEERS

COME TO THE GOLDEN TRIANGLE'S LONGEST RUNNING QUIZ!

Come and test your knowledge for a night of fun and laughter! Free entry for all!

NORFOLK & NORWICH CAMRA
CITY PUB OF THE YEAR &
NORFOLK PUB OF THE YEAR 2015

SUMMER BEER FESTIVAL THURSDAY 5TH - SATURDAY 8TH JULY

Free wifi

FOLLOW US ON



TRADITIONAL PUB LUNCHTIME MENU
SERVED WEDNESDAY TO SATURDAY 12PM - 2PM

QUIZ NIGHT EVERY WEDS FREE ENTRY
MAX FIVE PER TEAM STARTS @ 9PM



KEEPING IT REAL

NEW FOR 2018  

1st SPRING BECCLES BEER FESTIVAL

RAISING FUNDS FOR BECCLES LIDO LIMITED

6th - 8th APRIL 2018


Friday 6 April 4:00pm - 11:00pm
 Saturday 7 April Midday - 11:00pm
 Sunday 8 April Midday - 6:00pm


Local Real Ale, Cider & Craft Lager

Live Music, Food and Soft Drinks for the Drivers

FREE ADMISSION

BECCLES PUBLIC HALL
www.becclesbeerfestival.co.uk






The Catfield Crown

Serving a selection of changing local real ales
 Also serving home cooked food.

Sorry no food Monday evenings
 Sunday roast 2 courses for £9.50.


Two main meals for £10.00
 from our set menu.
(Monday and Tuesday lunch times.)



Various events and theme nights throughout the year. See our website for all upcoming events.

March 16th: Race Night
April 14th: Thai Night
May 19th: Cheese Feast
July 8th: Kemps Men
July 13th and 14th: Beer Festival

The Street, Catfield, Great Yarmouth, Norfolk
 NR29 5AA Telephone: 01692 580128
www.catfieldcrown.co.uk



ANGEL GARDENS

FREE HOUSE



This independently run freehouse has been under the ownership of Ian Warren since 1988 and is situated on the north of the city near to Waterloo Park.

UP TO **NINE** REASONABLY PRICED REAL ALES WITH **THREE** GUEST ALES AND **SIX** REAL CIDERS AVAILABLE.

SHOWING ALL SKY AND BT SPORTS

LIVE ENTERTAINMENT EVERY SATURDAY

SUNDAY LUNCH SERVED 12-8

BOOK NOW FOR MOTHERING SUNDAY

SUNDAY 11TH MARCH 2018
 (bookings very advisable to avoid disappointment)

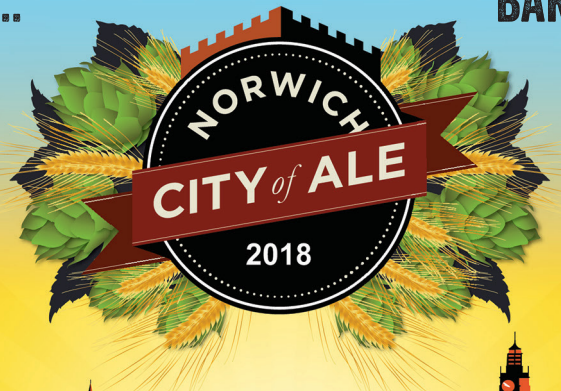
PART OF THE CITY OF ALE TRAIL
MAY 24TH- JUNE 3RD

96 Angel Rd, Norwich NR3 3HT
www.norwichinns.com | email: ikwarren-angel@tiscali.co.uk



**BRITAIN'S ORIGINAL
BEER WEEK...**

**...SETTING THE
BAR SINCE 2011**



Celebrating
FINE ALE in the FINE CITY

A ten-day celebration of real ale, local pubs and the region's rich brewing and pub heritage taking place throughout the Fine City



24 MAY – 3 JUNE 2018

"It's the original British beer week!"

Matt Curtis

"The event has put Norwich on the map as one of the premier beer cities in the UK"

Pete Brown

"One of the most vibrant and exciting beer-related events going on in the UK"

Adrian Tierney Jones

"A fabulous flurry of activity with the historic city of Norwich as your playground"

Susanna Forbes

"Brilliant event - be there!"

Roger Protz



“Not just a Pub!”



**EASTER BEER
FESTIVAL**
Friday March 30th (12 noon) to
Monday April 2nd (closing time)



REAL ALE • REAL WELCOME • REAL FOOD



Serving Main Meals, Bar Meals and Sandwiches
Food is available 7 days a week
Check out our website for opening times and menu



FOR BOOKINGS Tel 01508 493734.

Visit us online at www.poringlandroyaloak.com

44 The Street, Poringland NR14 7JT



THE ROYAL OAK NR14 7JT

CATFEST 120

120 Ales. 4 PUBS. 4 Days.

Coming Soon...

The Fat Cat

Free House

"A real ale drinkers' paradise"

Good Pub Guide - Beer Pub of the Year

1998, 2003, 2008, 2010, 2013, 2016, 2017 & 2018

CAMRA National Pub of the Year

1998 and 2004

Up to 32 Real Ales

Continental Lagers

Belgian Fruit Beers

Craft Ales

20 Traditional Ciders

30 Bottled Beers

Wines & Fruit Wines

Filled Rolls £1

Pork Pies

and more...



Follow us.



www.fatcatpub.co.uk