

# Norfolk NIPS



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# STIG'S WORDS

**F**rom this issue forward the branches have decided that there should be one editor of Nips. This makes coordinating the content of the magazine and communicating with the publisher much more efficient. It also means someone didn't step back quickly enough when a candidate was sought and that fool was me, I am become Stig destroyer of words! If you would like to contribute to Nips you can still do so as before by using the same branch member or person that accumulates content.

In the case of West Norfolk and the East that would be me, For Norwich it is Graham and anything from the borders can come to me. If in doubt send it to me! I'd like to thank Graham for his work in the N&N role; I know he is looking forward to a rest.

I'm not going to comment on the recent CAMRA AGM and the voting that took place except to say at least there haven't been the mass resignations threatened. It would be a shame to lose a lot of committed people from the organisation when it is already hard to find enough active membership. I think this issue has something for everyone raging from internal politics to lifelong pub crawls with news and views plus a hint of controversy on the subject of ACVs!

As I'm now the editor that gives me the opportunity to have a personal ramble.

Which sounds ideal, but what to talk about? Just recently, I was trawling through the news on line and I saw an article by David Mitchell in the Guardian entitled "Are proper pubs a little bit right wing?"

The article was in the most about Wetherspoons CEO and brexit support plus a long section on Labour supporters and Jeremy Corbin, but did include the suggestion that traditional British pubs are a bit "Clarkson" You know the sort of thing, "In my day etc. etc." "Now I'm not racist but..." a dark Midgard place when bewildered middle aged men lean on mantelpieces wishing they could smoke their pipe whilst "putting the world to rights."

To be honest there is a bit of truth in this and maybe as someone who is now in his

mid fifties maybe I should like it, but when I travelled to the Muslim world I found it fairly easy to adapt, however when you spoke to female travellers they found it very difficult.

Especially if travelling alone.

One of the aims of CAMRA is to include all users of pubs in its activities and this makes it difficult to espouse the Farage style pub environment, but alternatively if CAMRA had been all about change in the seventies we would all be drinking Fizzy Larger in Chrome and plastic 70s pubs!

It is difficult to comfortably enjoy the traditional pub when some of the opinions are rather too "populist" for me and I suspect a lot of potential younger members of CAMRA.

So what to do, I guess as public houses are technically someones private environment open to purchase alcoholic beverages the atmosphere and political overtones are down to the owner/landlord.

I guess the only way to control or change the ones you don't like is to vote with your feet.

Not always easy when you live in a mainly rural county, I'm sure that for instance the Norwich pub scene has a far greater variety of pub types and clientele (in fact I know it has) but with one pub in a lot of villages if you don't for instance, like horse racing or gambling, or don't want to hear the opinions of the armchair politicians you can only stay at home and socialise on social media. That is a dilemma for CAMRA if it seeks to support inclusiveness, and the world is changing despite the resistance of some.

When CAMRA was formed pubs in Glasgow often didn't admit women, clubs refused to serve Black and Asian people and to come out as gay would ruin a career or even get you the sack!

So maybe all that is needed is time, because I can put up with it and younger pub users from all sides of the spectrum and colours of the rainbow have all the time in the world.

Of course, what would happen if the bloke in the pub affected the future of the country, now wouldn't that be scary! ■

**Stig.**

# IN THIS ISSUE

# THE RIBS

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**3** **Comment**  
Are proper pubs a little bit right wing?

**7** **Pub News**  
Including CAMRA Pub award winners

**15** **Around the  
Breweries**

**21** **French Brewers  
in Norwich**

**17** **Brewery  
News**

**22** **Who's Brewing, Norfolk  
Brew House**

**24** **Downham Market  
Station Pub Debacle**

**26** **Great Yarmouth  
Ale Trail**

**29** **Alcohol Free Beer  
is Here to Stay**

**33** **CAMRA AGM**  
The results of the Revitalization Project

**36** **CAMRA Branch Social to  
Goreleston and Yarmouth**



50



48



52

**40 Turning Japanese**  
Fancy something different?

**43 Beer of the Month**  
East Norfolk Branch decide

**44 Universal Pub Crawl**  
One Man's Mission

**47 National Cider Championships**  
Norfolk Winners

**48 CAMRA Pub Heritage Book**

**50 March Daytime Coach Trip**

**52 Great British Beer Festival Winter**

**55 CAMRA Discount Scheme – Make the most of your Membership**

**57 Join CAMRA**

**60 LocAle Update**

**62 CAMRA Branch Meetings and Contacts**

# Norfolk NIPS

## & CASK FORCE

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12,000 copies / four times a year

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Published every three months by the Norfolk Branches of the Campaign for Real Ale © N&N CAMRA 2018 Norfolk Nips is produced and distributed by members of the branch in their own time. Views expressed in Norfolk Nips are not necessarily those of the editor or of CAMRA.

**Cover Pictures:** Tony Streeeter

### SUBSCRIPTIONS

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



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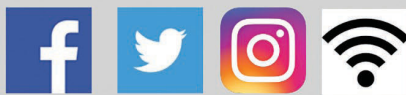
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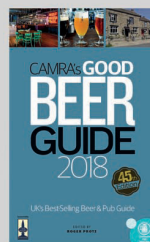
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# PUB & BREWERY NEWS

## NORWICH AND NORFOLK

Following a major renovation in 2017 the **Hart of Wymondham** has returned to its original name. The pub is of typical Georgian design, and the bar area has high tables whilst the front room has conventional pub tables. To the right and rear is the Masonic Room. The architecture in this room is very unusual having a classical theme with Grecian arches. The pub features live music, a quiz night and a weekly bingo session on a Tuesday afternoon.

The **Reindeer in Dereham Road** closed briefly in January, but has reopened as a music-oriented pub, with well-known local landlady Lou Wilding in charge. Dan and Katy Searle took the pub on back in 2011, and after a major refurb took it up-market, with a great range of real ales and other beers not often seen in Norwich, and an excellent menu. However the layout - a large rectangular space without much character - and the location, just outside the inner ring road, were two factors which may have meant that, in the end, they were unable to make it pay well enough to continue. I would like to take this opportunity to thank them for their hard work, and wish them continued success at the Rumsey Wells, and in whatever else they decide to do.

As mentioned above, it's all-change for the Reindeer, with live music on Friday and Saturday nights and Sunday afternoons, a jukebox and pool table. Lou tells me that the beer range will include three Elgood's beers (the pub is tied to the Wisbech brewer) plus up to seven other local ales, and up to four

ciders. Lou was previously at the **Wildman**, in **Bedford St** which was still open as I write.

The **Norwich Tap House in Redwell St** closed in January, initially for a refurb according to a notice, but has not reopened since. I think it's safe to assume that the stiff competition from BrewDog less than a hundred yards away was just too much.

The Enterprise Inns-owned **Belle Vue in St Phillips Rd** closed in January. The pub had been closed for a few weeks in November last year, but reopened in time for Christmas, only to close again shortly after.

The **Parson Woodforde in Weston Longville** has reopened, and **Smallburgh Crown** has been taken on by ex-landlady of the **Trunch Crown**.

The **Albion at Cromer** was reported closed in March, but has recently been taken over by Vince Courtney.

The **Ship**, at **South Walsham**, reopened in March, run by Colchester Inns, who have three other pubs in Norfolk, including the Recruiting Sergeant at Horsford. They will be trying to retain the pub feel in the bar, but also attract diners - a difficult balancing act.

Another pub which has reopened, following a major renovation, is the **Gull Inn at Framingham Pigot**. Still by name a freehouse, but with the focus on food to judge by the website [thegullin.co.uk](http://thegullin.co.uk), the pub was the

## LATE NEWS...

Fat Cat Brewery Tap voted Norfolk Pub of The Year 2018.

I have just learnt that the Fat Cat Brewery Tap in Norwich has become the Norfolk CAMRA Pub of the Year. Congratulations to the team at the Tap. I'm sure

we'll bring you more in the next issue, by which time the results of the regional and national rounds will also be known, who knows.

Thanks to the other pubs in the competition your branch awards are richly deserved, keep up the good work!



subject of an unsuccessful Asset of Community Value nomination by Norwich & Norfolk Branch a couple of years back. **Ian Stamp**

## NEWS FROM THE EAST

The **King Head**, Acle reopened its doors in May 2017. This Enterprise Inns owned pub in the center of Acle has a large car park and sizable beer garden to the rear as well. Andy the landlord is serving 2 real ales at present, with Jennings Cumberland Ale as a staple and guest ale normally sourced from local breweries, on the 4 hand pumps. They are serving food from 12-3 pm & 5-7.30 pm and have various music acts on every Friday night. There are 6 B&B rooms available above the pub for anyone wishing to rest and relax after exploring the beautiful local countryside.

**Acle Social Club** is now accepting card carrying CAMRA members through it's doors as guests. The bar and restaurant area serves 4 real ales on the hand pumps with a tasty looking menu to boot. They offer food Mon-Thu: 11.30am-3pm, 6.30pm-11pm; Fri-Sat: 11.30am-11pm; Sun: 12.00pm-10.30pm. There are darts and pool facilities there and they are hosting monthly live music acts for all to enjoy.

The Enterprise Inns owned **Acle Bridge** has been run by Phil and Vanessa Hannon for 11 years now. They moved to Acle from Seven Oaks in 2007 and built the business up to what it is today. They are now serving a fourth real ale, all four hand pumps are occupied and are concentrating on supporting local breweries where possible. They also serve food in the extensive dining areas in the pub and outside beer gardens next to their river Bure moorings.[www.aclebridge.co.uk](http://www.aclebridge.co.uk).

**The Lion** at Thurne reopened on the 23rd of March 2018 after completing the second phase of the refurbishment program. Most of the 2nd phase was external ground work

that included the moving of the large gas tank in the car park, reworking of the waste water system and completing the upstairs flat renovation. The unchanged bar still comprises of 6 hand pumps supplying local ales, 14 craft keg taps on the back wall hosting various craft lagers, craft ales, milds, stouts etc and next to those the stillage for the 6 real ciders. They are still serving food in the two large restaurant areas and in beer garden areas from 12.00-14.30 & 18.00-21.00. [www.thelionatthurne.com](http://www.thelionatthurne.com).

The Enterprise Inns owned **Green Gate** in Caister opened again on the 26th April after an extensive refit. The pub has been taken on by local lady Mel who is looking forward to getting back into the hospitality business after a long break working in retail. The theme of the pub is to make the large rear function room a sports orientated bar and to keep the front, main bar more traditional in feel. The function room will remain available for private party hire and will also host the monthly live music event featuring local bands. Mel is serving real ale on the three hand pumps and she is also going to have a selection of real ale in bottles available. She is very keen to get the local darts and pool teams up and running once again. They will be serving pub meals Mon to Fri: 12.00-14.30 & 17.00-21.00. Sat: 12.00-21.00 and Sun: 12.00-17.00.

The, now grade II listed, **Never Turn Back** in Caister public house opened in 1957. It is the only pub of its name in the country, chosen as a memorial to the Caister Lifeboat disaster of 1901, which claimed the lives of nine lifeboatmen and caught the attention of the nation. It was designed by the architect A. W. Ecclestone, who designed many pubs in Norfolk and Suffolk and was Chief Surveyor of the local Lacon's brewery. The pub has been successfully ran by Sandra Goldspink and Ian Hyam since 2011. They are offering 2 real ales on the two hand pumps, both Adnams and have bottled ales available. They are serving food daily, from 1pm to 7pm and offer a Sunday carvery as well. There is a monthly live music act and various other charity events throughout the year. This lovely quirky beach front pub survives largely as it was built and is

## EAST NORFOLK BRANCH SOCIALS

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Saturday June 30th 5 @ 12 in Lowestoft

Sunday July 22nd Reedham beer festival

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decorated with naturally sourced local materials such as flint and cobbles.

**The Barking Smack**, Great Yarmouth. This old Lacons seafront pub now a free house, named after the famous 19th century Short Blue fishing fleet, has reopened its door for the 2018 summer season. Tony, the long serving landlord, normally offers at least 3 real ales on the five hand pumps, normally stocks local Grain brewery creations and also stocks local real cider. They have regular music acts and have a BBQ in the front beer garden/ outside seating area weather permitting.

**The White Swan**, Great Yarmouth. This Enterprise Inns owned pub situated on the river Bure, next to one of the last remaining medieval town wall towers, reopened on the 6th April 2018. The landlord, Local man Andy, is serving one real ale, currently Adnams Ghostship, on the 5 hand pumps they have available. They are looking forward

to extending the real ale stock as trade increases and are looking forward to serving good pub food once the kitchen issues are fixed. They are also hoping to have live music acts on Friday nights and are trialing the idea over the next few weeks with local acts.

The grade II listed and long closed, North West market place positioned, **Two Neck Swan** in Great Yarmouth looks set for redevelopment. This old pub was first listed in 1974 by English Heritage and has been known under various names over the centuries. It is one of the oldest pubs in the town according to local historian Colin Tooke. The building was first used as a public house in the 1700's and was a Lacons brewery pub by 1819. Nevertheless plans have been approved to convert the upper levels, and a small section of the ground floor, of old pub into 5 residential flats. As part of the conditions of approval the main part of the old bar area is to remain intact and the current owner is very keen for someone to take the business on as

## WEST NORFOLK CAMRA AWARD WINNERS

### BLACKSTONE ENGINE BAR WINS AT FIRST TIME OF ASKING

Cider drinkers and others were saddened at the closure of the Railway Arms on Downham Market station. However, Lesley and Ian Pinches, landlords of the successful bar, are not ones to hang around. They soon found alternative (and larger) accommodation at Denver Mill.

Now, less than a year after opening, the Blackstone Engine Bar is thriving, and has won its first CAMRA award. The West Norfolk CAMRA Cider Pub of the year certificate was presented to Lesley and Ian by Steve Barker (Chair of West Norfolk CAMRA) and Andrea Briers (National Chair of APPLE; CAMRA's cider arm.)

Steve paid tribute to Lesley and Ian's hard work, also commenting that with their pedigree in

having won many awards, including national cider pub of the year, at the Railway Arms, it was no surprise that they had won. He hoped that this award would be the first of many at the Blackstone Engine Bar.

On receiving the award, Ian said that he and Lesley were honoured to be recognised in their first year.

The bar offers a range of mainly local ciders, many from the Downham Cider Company, as well as beers from the Denver based Two Rivers brewery.

### THREE IN A ROW FOR THE KING'S ARMS

For a pub to win the local CAMRA branch Pub of the Year award is an achievement. To win twice is amazing. To win in three successive years is, certainly in West Norfolk, unprecedented.

The King's Arms in Shouldham was voted for by local branch members who judged that the pub serves ales of high quality, provides a warm welcome to regular customers and visitors, and has a real community focus.



a public house once again! Let's hope we see this iconic market place pub opens again soon.

The formerly Enterprise Inns owned **Rumbold Arms** in the South Town went up for sale as a free house in February 2018. It was bought in April 2018 by an undisclosed party. There are plans to build two houses on the rear of the large car park but this is not expected to affect the future of the pub or beer garden. The pub has been reportedly leased to a young couple although pub has been closed for a while during some refurbishment work. Hopefully it will successfully reopen soon.

Jan Rainer and Mark Ashby celebrated their first anniversary in **The King William** in Goreleston on the 17th March 2018. They threw a party with live music to thank the local community for their support since taking on this Criterion / Wellington Inns owned free house. They normally stock two local real ales (Lacons) on the two hand pumps and

are looking forward to another busy summer season near the Gorleston beach front. [www.kingwilliamiv.webs.com](http://www.kingwilliamiv.webs.com).

The newly built JD Wetherspoons, **The William Adams**, opened on Gorleston High Street on the 13th March 2018. There are 12 hand pumps on the bar serving the three staple ales that JDW serve and a further 9 rotating guest ales. There were 5 bag in box real ciders available on my inspection, hopefully they will continue with that amount in the future. They have the usual high tech 1st floor cellar set up including state of the art climate control for the cellar, a separate dedicated Real Ale cooling system and auto line cleaning system as is standard with new build JDW premises. The bar/ eating areas are decorated to a good standard with local fishing and seafaring memorabilia adorning the walls and ceilings. There is a mural with information on William Adams, the famous local swimming lifesaver that the pub is named after, on the back wall of the pub.

In presenting the award for 2018, branch chairman Steve Barker stated that the fact that the pub has won the award three times in succession is testament to the hard work and dedication of all those who brought it back to life, and continue to make it the vibrant heart of the community. He noted the many activities – quizzes, music sessions etc- and local groups who use the pub.

Landlord Ian Skinner paid tribute to the staff, volunteers, customers and shareholders who all contribute to the success of the King's Arms, which now goes forward to the county round of the competition.

## AWARD FOR POPULAR CLUB

Despite operating in its new guise for only just under a year, the Ferry Lane Social Club in King's Lynn has been recognised for its success. The local branch of CAMRA (Campaign for Real Ale) has named it as the branch club of the year.

In presenting the award, branch Chairman Steve Barker praised the consistently high quality of the beers on offer which he said

was a reflection of the commitment of all involved in the running of the club. He

also referred to the loyalty of the club's members. He noted how the club hosts a number of different groups and appeals to a wide cross section of people.

Receiving the award, Phil Piggott, Director of the club thanked the branch for its recognition and paid tribute to the staff (Nikki and Sue) as well as to the members who always take an interest in the beers on offer.

The picture shows Steve Barker (Chairman West Norfolk CAMRA) giving the certificate to Phil Piggott, together with Nikki and Sue and members of Ferry Lane Social Club and West Norfolk CAMRA.

The club welcomes new members. Just drop into the bar on Ferry Lane to enquire about joining.



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## NEWS FROM THE WEST

It seemed like the long wait was over when the **House on the Green** at North Wootton reopened in March. I received positive reports of the place and some excellent beer scores for the Ghost Ship, but before we had the chance to try the place for ourselves, it had closed again. Ten days after the team of Anita Temperton, husband Robbie and her sister Michelle Bailey opened the doors, the pub was sold by Ei (formerly Enterprise). Still, the cosmic wheel of karma continues to turn, and bad news for the House on the Green is good news for the **Angel** at Watlington, as the team have taken over this pub which has been closed for several months.

There is also good news for the residents at North Pickenham, who lost the **Blue Lion** five years ago. A determined campaign by local residents to organise a buyout was not successful, but the pub has been taken on by Richard and Wendy Pyne and it reopened with much celebration in February. Another pub which is due to reopen after a long term closure is the **George and Dragon** at Newton by Castle Acre. Wells Deli, in conjunction with proprietor and general manager Tiffany Turner and head chef Tiago Rodrigues are the driving forces behind the new project and have overseen a thorough refurbishment of the 18th century building. Plans include a menu which heavily features vegetarian and vegan dishes, alongside traditional pub fare and more exotic offerings. Alongside the pub a motel has been constructed and there is also a function room decorated in Dickensian

style. Real ale is promised and charging points for electric vehicles installed. The opening is scheduled for Friday 29th June.

The **Lattice House** in Kings Lynn was due to close for several days in January before reopening under new management. Every time I walk past, I peer through the windows and the anticipation grows as I spot signs that the grand reopening becomes ever closer. The new signs have been in evidence for months. The bar has been fitted out, industrial quantities of tea lights have arrived, and just yesterday I spotted pump clips for Adnams, Wainwright and Doom Bar, so I will tempt fate again and state that by the time you read this, the place will be open, with 11th May the proposed date.

These are not the only places to see impressive refurbishments. The **Lord Napier** in Lynn has been modernised, with the irritating pillar in the middle of the bar removed and somehow it seems about twice the size. There are a couple of screens showing sport and an impressive range of four cask ales on when I called, including a very nice offering from the Maxim brewery. Down in Swaffham, the **White Hart**, near the Market Place has had a similar makeover, again with the TV screens. There is a pool table and dart board and the advert for an 'Ibiza Beach Party' suggest that they trying to appeal to the fun loving section of society. Both the beers on offer were from Batemans. A word too, for the **Wildfowler** at Terrington which has a new found focus on cask ale, with Woodfordes West Coast IPA proving very popular on the occasion of our branch meeting.

## EAST NORFOLK CAMRA AWARD WINNERS



**PUB OF THE YEAR**  
Tombstone Saloon Bar,  
Great Yarmouth.



**CIDER PUB OF THE YEAR**  
The New Entertainer  
Free House, Gorleston.



**RURAL PUB OF THE YEAR**  
Nelson Head,  
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With the **Black Horse** in Castle Rising seemingly in hand, where are the next opportunities? The **Lord Kelvin**, by the bus station was reportedly purchased towards the end of last year, but still sports a 'for sale' sign. With the exception of a few more smashed windows and plywood sheets, little seems to have changed. The **Tudor Rose**, which could be a jewel in Lynn's crown stands looking sad and unloved, and I believe that the **Coach and Horses** out at Tilney is also empty. In the past I would fear for the future of some of these properties, but there seems to be a new optimism and if **Newton George** and the **Blue Lion** can arise, phoenix like, surely there is hope for other empty premises.

**The Gate** at Fair Green has been clocking up some impressive beer scores recently, but now there is another reason to visit. A couple of life sized replicas of the Chinese terracotta warriors were welcomed with a Chinese buffet in May, before going on display. Perhaps not as impressive as the thousands lined up in their ranks in Xian, but you stand less chance of being refused passage on the plane home, as initially happened to me in China.

In Carbrooke, near Watton, the **Flying Fish** has had a House on the Green experience. Jo Clarke along with her fiancé Jason Lewis took over in February, but at the end of April announced on their Facebook page that they were leaving the pub on 14th May.

The **New Inn** in Hockwold has re-opened under experienced management from the team that runs the **Jolly Brewers** at Shouldham Thorpe. They will complete a transfer soon.

The **Lattice Houses** new Name will be **Bishops of Chapel Street** a reference to the old name of Lynn, Bishops Lynn and its close proximity to the beautiful St Nicholas Chapel.

Extensively refurbished we hope this will prove a worthy successor to a pub with such CAMRA history in its beginnings.

The **Whalebone** in Downham Market (Wetherspoon) is now up and running.

Unfortunately, the **Chequers** and the old **West End** in Feltwell remain closed.

# News from the Brewery Liaison Coordinator

**S**pring is here and summer is around the corner, which for all the breweries is the busiest time of the year, with the **City of Ale** from 24th May to 4th of June, where the Norfolk breweries and Norwich pubs will proudly show off the wonderful Norfolk ales!

Carrying on with the collaborations as per previous years, **Poppyland's Martin Warren** and **Norfolk Brewery David Halliday** have produced **MoonGazer South Island IPA** 5% for the City of Ale, using Maris Otter malt, New Zealand hops Motueka and Dr Rudi and to make it even more special they also added Kiwi fruit!

**Norfolk Brewhouse** decided to do another collaboration, this time with a French brewery based near Rouen called **Northmaen**, who also own a pub and grow their own barley! The idea came as the cities of Norwich and Rouen have been twinned since 1959 and there's a genuine bond between the two.

The beer is called **Amitié**, which is French for friendship, and is a 5% fruity golden IPA

brewed with Maris Otter and Northmaen's own barley; Mistral, Barbe Rouge and Olicana French hops and Cascade and Admiral to twin the two counties ingredients.

**Panther** has been developing a new (bottle-conditioned) craft range this year after it became clear that their current real ale in glass bottles was not suitable for all occasions.

Some customers have a no-glass policy due to safety concerns and as aluminium bottles are safe and 100% recyclable this was the option the brewery has opted for.

The bottles also have the additional benefits of being lightweight, ultraviolet light resistance and look and feel great. The Panther design team created a new style label for the craft range that is fun, dynamic, colourful and striking. A rebrand of the existing beer range is also being undertaken.

Panther's current craft range comes in two styles: **Jungle IPA** is a 5.5% hazy, straw-coloured ale made with juicy American hops, where the low bitterness makes way for an explosion of tropical fruit aromas.



**Berry Bite** is a slightly pink, a 5.5% hazy fruit beer with sweet berry flavours and aromas. Both ales are best served chilled and can be drunk straight from the bottle.

**Boudicca** will be launching a new beer soon called **Andraste's Ale**, 4.7% very pale amber and dry hopped - ideal for summer!

**Lacon's** are again celebrating another achievement. **Encore** has been awarded a Bronze medal in the World Beer Cup, which was held in Nashville, Tennessee, where there were 8,000 entries from 66 countries in 101 Categories.

**Golden Triangle** has been quite busy producing three new beers: **Equinoxity** 3.9%, brewed mainly with Equinox hops, hence the name; **Hoptriptic** a 4.2% golden ale brewed with Citra, Mosaic and Ekuanot hops; and **Queen Bee** 4.4%, brewed with Alex Kerridge, landlady of the Beehive pub in Norwich, who is celebrating 10 years at the pub. The beer is brewed with Maris Otter pale malt and 15% malted oats and Amarillo, Centennial, Mosaic and Equinox hops. It was launched on the 27th April at the Beehive in Leopold Rd, and is only available there, although a very similar brew **Oat Ale California** will be available in other pubs around the City.

**Wildcraft** are having their 2nd Anniversary Launch Party on Saturday 2nd and Sunday 3rd June at Coltishall Lane, Buxton, Norwich, NR10 5JD, tickets at £6, all beers are £3.00, camping is available and there will be plenty of beer, food and music. For more information please go to [wildcraftbrewery.co.uk](http://wildcraftbrewery.co.uk).

For the **City of Ale**, **Wildcraft** will have a Tap Over and Meet the Brewer at the Sir Garnet on the 24th May at 19.00. There will also be a **Wildcraft Trail**, where you can pick up a Wild Trail Sheet in any of the participating pubs and collect stamps in the different pubs. The prizes include beer glasses, 3 and 6 pack beer bottles, t-shirts and free pints at their Launch Party (see above). The participating outlets are: The Murderers, Sir Garnet, Woolpack Yard, Last Pub Standing, Maids Head Hotel, Leopard, Whalebone, Earham Arms, Kings Head, Louis Marchesi, Reindeer, Rose Inn, Jubilee, Playhouse Bar and Sir Toby's Beers.

Their new beer, **Wild Folklore**, a 4% Saison with elderflower will be in pubs soon.



The Humpty Dumpty team are pictured with Dawn Hopkins of the Rose Inn having just brewed Dawn Break.

**Humpty Dumpty**, following on from the success of the first Norfolk Broads Brewing collaboration series, have brewed a 4.5% beer for the Break charity as part of the City of Ale Called **Dawn Break**, it was brewed with landlady Dawn Hopkins of the Rose Inn in Norwich, and has a dark golden Californian common beer made with lager yeast and lots of hops, described as 'Anchor Steam Style'. Beer sold will be mainly on draught although some will be bottled, with 20p going to the charity for each pint sold.

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

If you go to **St Andrews Brewhouse** on the 30th May at 17.00, you will be able to Meet the Brewer and all their beers will be available on sale at the bar.

**All Day Brewing** have a newly-refurbished Tap Room at their brewery in Salle. It will be opened during the summer with seven All Day Brewing beers, one of their ciders and a non-alcoholic kombucha on offer as well. And in case you feel peckish there will be Vegan Indian street food available prepared also on the premises.

If you like to experience harvesting hops, they will have their Hop Harvest at the end of summer and their Norfolk Hop Festival will be on Saturday 15th September.

**Grain Brewery** have produced a new series of brews that have been called

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NorfolkBrewhouse

“SMASH” beers, which mean ‘Single Malt And Single Hop’. The idea is to change the malt and hop in each one. So far they have two, **Golden Promise Rakau** a 4% made from Golden Promise malt and Rakau hops and **Concerto** also a 4%, using Concerto malt and Citra hops.

They have open days at the brewery in association with Suffolk Classic Vehicles and are open every last Saturday of the month from 13.00-17.00 in summer.

Their annual ‘Grain Beer Festival’ is scheduled for Saturday 30th June 2 pm to 10 pm.

**All Day, Grain** and **Ampersand** in conjunction with other breweries are having the Norwich Beer Mash Up during Craft Beer Week between the 24th and 26th August at St Lawrence Church in Norwich. Entrance will be £5 for the afternoon and £7 in the evening.

**Bullard’s** is under new ownership and their beers are being brewed by Redwell. The beer is racked in their new casks in green and gold bands to match NCFC colours. Bullards as a brand will be a sponsor of the football team as of next season, however, this will mainly be represented through the distilling side of the company.

Redwell has brewed the Bullards **No. 1** (East Coast Pale), 4.2% and a new 4.5% Session IPA, Bullards **No. 4**, heavily hopped with floral notes will be available soon.

Finally, **Elmtree** is having an open day at their brewery at Harling Road NR16 2JU on the 28th May from 13.00-17.00 with live music, brewery tours and beer tastings.

If you are a CAMRA member and would like to liaise with a brewery, there are a few breweries in need of a Brewery Liaison Officer (BLO). A BLO is a volunteer who is in contact with a brewery and collects and updates information that will appear later in the Good Beer Guide, and on this page. If anyone is interested in being a BLO for **Yetman’s** (Holt), **Barsham** (Fakenham), **Oakwood** (Wells-next-to-the-Sea) or want more information, please email to [breweries@norwichcamra.org.uk](mailto:breweries@norwichcamra.org.uk) or [eastanglia.coordinator@breweryliaison.camra.org.uk](mailto:eastanglia.coordinator@breweryliaison.camra.org.uk). ■

Cheers!

**Oli Fernandez**

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- 1st & 3rd Tuesday of each month Ukelele Group
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- Every Wednesday 7pm Running Club
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# NORFOLK WELCOMES FRENCH BREWERS

**A** team of brewers from Northmaen Brewery, in Normandy, visited Norfolk to brew a special celebration ale to mark the strong bonds between Norwich and Rouen.

The ale will be launched at this year's City of Ale festival and was brewed in Hindringham at The Norfolk Brewhouse.

The cities of Norwich and Rouen have been twinned since 1959 and there exists a genuine bond between the two, so the collaboration brew is appropriately called Amitié – French for friendship.

Finding the right brewer was very important to the plan, as David from The Norfolk Brewhouse wanted to make the link with the rural and city communities in France in the same way that the City of Ale does with Norfolk and Norwich. He explains:

"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 icing on the cake was that Northmaen grow their own barley and the brew blends this with Norfolk Maris Otter barley from Crisp Maltings. It was quite surreal on brew day when the



(Left–Right) Marie Camus of Northmaen Brewery joins Rachel Holliday The Norfolk Brewhouse, Dominique Camus, Bruce Ash and Simon Camus.

arrived, having driven from France with their malt in the car, they literally parked their car, unloaded the malt and within 10 minutes the brew was underway."

The twinning of the two country's ingredients continues with the hops – French hops; Mistral, Barbe Rouge and Olicana – join three English hops; Cascade, Admiral and Challenger to create a fruity IPA.

Dominique Camus of Northmaen is excited and proud of the collaboration brew.

"Hearing from The Norfolk Brewhouse we knew straight away that we wanted to be a part of the festival. Its an honour to be part of. We have now visited Norwich two times and there is so much our cultures share in common, from agriculture, brewing and architecture, even your castle is built with stone from near our brewery."

"It is great to see how much shared heritage that there is between our two cities and, creating yet another connection through our beer makes us very proud."

The team from Northmaen will return for the start of the festival on 24th May where they hope to make many new Norfolk friends, all thanks to a beer. ■



(L-R) Dominuqe Camus of Northmaen Brewery with Bruce Ash of The Norfolk Brewhouse.

# WHO'S BREWING

In the brewing chair is Bruce Ash, Norfolk Brewhouse, Moon Gazer Barn, Harvest Lane, Hindringham, Fakenham, Norfolk. NR21 0PW. 01328 878495. [www.norfolkbrewhouse.co.uk](http://www.norfolkbrewhouse.co.uk)

## What did you do before brewing?

I've always been in brewing. I started on a YTS scheme at Woodfordes Brewery with Ray Ashworth and David Winter. I started off on cask washing, racking and then David took me on board and taught me how to brew. We moved to the new brewery and I became the main Brewer and then the Brewery Manager. So, I saw it go from a small brewery to what it was a couple of years ago.

## What got you into Commercial brewing?

As I said I left school at 16 and was looking for a job and went on the YTS scheme. After 18 months Ray said I was doing OK and they offered me a permanent job. My previous job had been on a paper round. When I started to get into it I really enjoyed it and realised there are lots of different things you can do in the brewing world. It has taken me to Slovenia, Germany and Belgium to look at hops and attend Brewery Tours. I have attended a lot of Beer Festivals to research the beers and even though it is hard work there are also many rewards. I got on the job training but also got my General Certificate of Brewing and passed the Beer Sommelier Course. I learnt from other people apart from Ray and David. There was also Neil Bains, John Palmer and Dr David Crease. Then Dennis Nudds and Mike Betts took over and they really ramped it up and we increased production by a third in one year. We got involved in the Glastonbury Festival for about 4 years and I feel we were the ones to introduce Real Ale to the Festival which is still going. I did my first brewing when I was 19 and I had a part in most of their beers. Then after 28 years service the new owners made me redundant. It was a blessing in disguise as I joined David and Rachel Holliday at Norfolk



Brewhouse and I've been here for 14 months. It's been brilliant. They had a very good range of beers anyway with the Moon Gazer brand and wanted a special beer to be brewed each month. I've brewed a Wheat beer, Old Ale with Strawberry and Cocoa, Gluten free Pacific and the Blonde IPA. I've done 18 different beers in the last 14 months which shows how ambitious we are to give our customers a great choice of beers.

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

As I said the Moon Gazer brand is well known and we have a core range of 5 beers. Amber 4.00%, Golden 4.00%, Ruby 4.00%, Dewhopper Cask Lager 3.8%, and Stubblestag Cask Lager 5.00%. I'm trying to bring in the Old Ale and Blonde IPA out in bottles as these are going very well. I look for a beer that we like at the brewery and also what our customers have said they would like to drink.

## How do you choose your ingredients?

Our water is drawn up through our own bore hole which is 200 feet deep. We treat it to get the right PH and right softness and hardness so it is ready to go for the brewing liquor. It is checked twice a year to see if it has changed. If you get the starting point right then the end point should also be right. We use dry yeast each time. I use Fermenter Safe Ale 04 which is an English style yeast from Belgium. You do not have to get overly worried with this yeast. I do make a change for the Lagers and the Wheat beer. The barley comes from Crisp Maltings which is only 10 minutes away. Maris Otter is our base malt and for the Lagers I use extra pale malts and add extra malts for other beers. I expect the barley fields around the brewery

go to Crisps so we have always said we are the taste of North Norfolk. The hops are mainly from Charles Farham. When I came here there were different types of hops from Slovenia, Germany, English and Czech Republic. I now use 18 different types for our regular beers. I brought in American and New Zealand hops to give a good aromatic aroma if you want to go for that tropical fruit mango flavours. The Blonde IPA 5.00% is packed with these hops. I've tweaked the Golden a little bit with some different hops. The others are fine and are the original recipes of David so you can't change his legacy. I do have a free range of what to brew but I can't brew anything too strong so we only go up to 5.00%.

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

The brewery is a 10 barrel plant and we brew 3 or 4 times a week. Once every 2 weeks or so we send some beer for bottling at Wolf Brewery. We have a new cask washer that has been in a couple of weeks now which is a 3 headed rather than 2 headed and saves us 1.5 hours when we rack. A new Fermenter is being shipped over in June so we will have 6 Fermenters and it will be even more crammed in the brewery. The new Fermenter will be really good for the Dewhopper Lager as we are starting to keg the beer and it usually takes 2.5 weeks to produce. It will allow us to plan the production a lot better and gives us more versatility.

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

At the recent SIBA awards the Blonde IPA, Stubblestag and Dewhopper won in the Eastern sections with Dewhopper winning Bronze in the Nationals. So far a small



brewery this is a great achievement. We even have some CAMRA awards but at the moment we have not found the time and space to put them up on the wall. I'm sure we will get around to it sometime.

**What is your favourite Norfolk Brewhouse beer?**

The Blonde IPA is my favourite. I'm very much into balance and it hits the spot. Its aromatic, hoppy with the pleasure flavours coming through. My friends go for the Pacific 3.9% and I'm pleased with the new ones, Raspberry Gold, Chevalier Wheat and even Oolong Tea. Its brilliant to brew a monthly special beer which keeps us interested and also our customers.

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

Locally I like Lacons Encore and whatever Grain produce. They brew some great beers. Nationally I like Tiny Rebel from Wales who have some really good beers. Internationally when I did my food and beer matching for the Beer Sommelier I came across a French Brewery Chti that have a Blonde and Amber beer. I also visited Orval in Belgium and liked their beers.

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

We are having a collaboration with some French brewers and they are bringing their own malt. It will be half English and French malts and hops and we will brew together. Then we will have a Golden beer called Amity 5.00% we hope to launch at the Norwich City of Ale. We then have Norfolk Day in July and we will work with other local producers to try something new like malt ice-cream?

**Graham Freeman**

**Warren Wordsworth - Photos**



# GONE BUT NOT FORGOTTEN

## THE RAILWAY ARMS AT DOWNHAM

**T**his former National Cider Pub of the Year award winner has been transformed into a cafe. Given that we at CAMRA had been part of a campaign to save the pub, this came as a surprise. On behalf of the West Norfolk Branch, I had been successful in obtaining a listing of the pub as an 'Asset of Community Value'. This means that any change of use needs planning permission and that a six month period is allowed for community groups to organise a bid for the property. I contacted the planning department, and as a result a retrospective application was made, which is undecided as I write. My feelings are summarised in the letter I filed as a comment on the application, which is reproduced below.

'Dear Sir

After a great deal of effort I managed to secure an Asset of Community Value (ACV) listing on the Railway Arms, the former occupants of the property, on behalf of the local branch of the Campaign for Real Ale. It was my belief, backed up by opinion from our experts at HQ, that this protected the premises from any change of use, including to a coffee shop. One of the main reasons for introducing ACVs seemed to be to protect pubs that served local communities.

The Railway Arms did this, and more. It featured in National publications and was a serial award winner in various categories of the CAMRA Cider Pub of the Year Award, including being the National Champion in 2013.

The protection offered by an ACV is summarised competently by Wikipedia.

"Removal of permitted development rights for change of use and demolition of public houses: owners seeking to change a pub's planning use class or to demolish it must allow its users (for example, a pub's regular drinkers) to comment;



Material planning consideration: ACV status is a material consideration in a planning application and can be used by the Planning Inspectorate as a factor in refusing planning permission for change of use or demolition;

Community right to bid: this allows an ACV to be purchased by a group representing its users or the local community;

Compulsory purchase rights: an ACV-registered building can be compulsorily purchased by the local

authority or council "if the asset is under threat of long-term loss to the community".

Given the above, I was surprised that the Railway Arms was transformed into a coffee shop without a planning application and without me being informed by the planning department.

I contacted the West Norfolk Planning department and when I eventually spoke to a person there, he told me that he was unaware of the existence of ACVs and the protection that they offered, and promised to go away and research them.

Several weeks later I made contact again, and was told that I was correct, and that planning permission is needed in these circumstances. Secondly they could inform the owners that a retrospective application needs to be made within one month. Third, if no application was forthcoming, I was informed that the planning officer could decide the outcome 'as if an application had been made'

I have asked for the name of the person in the department who is responsible for upholding ACVs, but this has so far not been provided.

It seems that the situation is unsatisfactory for the following reasons.

The designated person at West Norfolk CAMRA has invested a great deal of time and effort in securing an ACV which has been ignored.

The local community in Downham have been deprived of an award winning pub which contributed a great deal to the community.

The new café operator has presumably invested a great deal of time and money in an enterprise which should have had planning permission. He was not informed of this and further effort, expense and possibly stress is a result of this omission.

There is likely to be an impact on the decision as to whether to award planning permission by the fact that a going concern is being considered in which an amount of investment of time and money has taken place. It may well be that this makes it more likely that permission will be granted.

I feel that this situation does not reflect well on the planning department. My personal view is that what we had on Downham Station was a wonderful pub of national importance, but that it has now gone and would be impossible to recreate. I would not want our organisation to be the ones that deprive the commuters of Downham their coffee, so I guess that on my part I would accept the fact that we played the game and lost. However I feel that someone in the planning department whose name has not been revealed to me should carefully consider their position and that at the very least procedures should be put in place to ensure that a similar situation is never repeated.  
 Jeff Hoyle (West Norfolk CAMRA)

The law has been strengthened further. Since last June, planning permission is needed for the change of use of a pub, even without an ACV listing.

It was interesting to see that Liz Truss, the local MP was celebrating the opening of the coffee shop in her regular update. I seem to recall that she was also part of the mass of people that supported the efforts to retain the pub. I contacted her to enquire why she is supporting an enterprise that has been established in clear breach of the planning laws introduced by her own government, but have received no reply.

I understand that money and power are more likely to obtain favourable planning decisions, but I am disappointed that the process seems to have been so blatantly unfair, with a disregard for the rules that do exist. ■

**Jeff.**



## A.I. is too important to be left in the hands of machines

The A.I. we're referring to isn't Artificial Intelligence, it's Ale Intelligence, of course. We're not technophobes, we just don't trust anything incapable of smelling, feeling or tasting to create something as delicately balanced as Landlord. That's why we have five hands-on, Heriot-Watt trained brewers involved in every step of the process, from barley delivery to filling the casks. This way, we can make sure that every sip of Taylor's is as delicious as humanly possible. Machines may one day take over the world, just be thankful you won't be around to drink their terrible beer.

All for that taste of Taylor's



# GREAT YARMOUTH ALE TRAIL

**W**e shall start at the **Kings Arms** in Northgate Street (NR30 1BG).

A Victorian pub hard by the venerable St Nicolas which is the largest parish church in the country. Look at St Nick's before you go in and drink. Notice that the aisles (the outer bits either side) are much wider than the nave (the middle bit). Don't let your wife ever tell you that she walked up the aisle. She walked up the nave. No wife I have ever met said that she went anywhere near a nave, but they did. Fortunately the beer at the Kings will be found in good nick and the food too. Usually 1-3 local beers but of course many more when it has its annual beer festival in August. There was a pub here back in the 1500's. A coaching inn, but that was lost when it was rebuilt in the later Victorian period. It has an excellent garden at the back.

Leave the Kings and turn right. At the first junction look left and you will see at the bottom of the road the North-West tower of Yarmouth town wall built in the 1300's. Look right and the wall goes down hill to another corner. To be sociable we will go with it. There you will see another view of the aforementioned walls. Yarmouth has the third best preserved medieval town defences in the country after York and Chester and here you see a part of them. Follow the path past the playground and then turn right into St Nick's graveyard. To your right is King Harry's tower and ahead of you are the delights of Sainsbury's car park. Under the car park lay 70% of Yarmouth's population following the black death in the 1340's. Tread quietly. Walk down to the traffic lights. Looking right you can see where an unenlightened art teacher at the Priory school wanted to give his pupils a better chance. So he encouraged them to knock down the town wall next to their windows.

From here turn left, east towards the sea down St Nicolas Road. Under where



Sainsbury's sits was the Silk Mills where the parachutes for the RAF were woven during the last war. The rather derelict building on your left used to be The St Nicolas Tavern and the "Oriental Chef" was The Silk Mills both Watney's pubs. I used to play football for the former. We lost all our games except the one against the league leaders which we drew 2-2. That was a good night afterwards. I admit it. I drank Red Barrel. It had to be done.

At that point turn right into Silk Mills Road and there down the road on the corner in front of you is **The Oliver Twist** (NR30 2DX). It used to be The Hercules and a pub that gave Bury St Edmund's Nutshell a run for its money as the smallest pub. However it is now larger without losing its character. 3-5 real ales. Well worth a visit with a pleasant south facing back garden.

Leaving the Olly by the front turn left and walk up to the main road and turn left. Note the town walls still on your right. At the lights turn right and walk up to the Market Place pausing as you walk through the walls looking left and right. Up there you will find The Feathers (NR30 6RE). An Enterprise Inns, sorry EI pub with 1-2 well kept standard bitters. This is thought to be the oldest pub in Yarmouth. I was not around then so I can't say. Perhaps Des was.

Out of there and turning right you come to the largest Market Place in the country.

Remember under the Can I Have Some Chips Dad Regulations 1874 it is illegal to walk across it and not buy a bag of chips. Some go the whole hog and get chitterlings and jot as well. I am not going to tell you which one to go to but one towards the north end has the longest queues of locals.

Cross the market and take any one of the Rows. These unique "Rows" were originally medieval alleyways across Yarmouth built when the town only had 3 roads, all running north-south and connected by these east-west rows. There was 170 odd of them, all numbered. That is except Market Row which is where you need to head. It is between Holland and Barrett and Santander. Grasping your chips note how the wind seems to blow up the row in your face no matter which direction it is coming from. This is because they were designed to allow the prevailing wind to blow the fresh air in. Usually there was a pub in each corner where a row met a road and possibly one or even two half way down.

At the bottom turn left and make for **The Mariners**. The car park to your left is just one of the results of Herr Hitler's efforts. Yarmouth was the most frequently bombed town the country. Not usually many each time but when the Heinkels and Junkers were coming back from plastering Coventry or Liverpool they often had a bomb or two left on the rack which had not dropped with the others. Some bright spark came up with the idea of dumping them on Yarmouth as they headed home. The Mariners (NR30 1LN) was rebuilt out of the rubble found locally at the time by Lacons. It has been in the GBG for many years for good reason. It won't disappoint. Often a choice of different styles of beer, plus 4-5 draft ciders. Two bars and roaring fire in the winter.



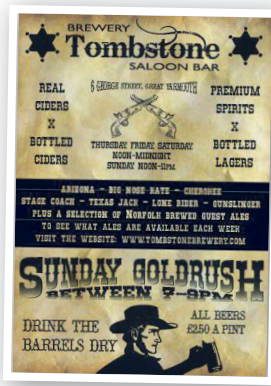
Occasional Beer Festivals including during the Maritime Festival. While you are there you can consider that it is ironic we are still having problems with European Junckers. Plus ca change, plus c'est la meme chose.

Leave the Mariners by the same door you came in. Head back to the Market Row. Take any one of the rows leading off to your left which will take you onto the Hall Quay. Then turning right will lead you to **The Tombstone Saloon** (NR30 1HR) which was voted the **East Norfolk Pub of the Year**. Be aware it is open only Thursday-Sunday. It is the tap for the brewery which is out the back. It usually has up to 10 beers on from their own production and other local brewers. Several draft ciders. Check their website for Beer Festivals.

If you can drag yourself away from there turn right as you leave and the walk to the far side of the car park. There is the back of the St Johns Head (NR30 1J B). A single bar pub always friendly and cosy. Usually 2-4 ales and a draught cider. It is the remains of a 400 years old building and is grade 2 listed. If you came by train then the station is right out the front door and about 5-10 minutes away.

Of course if you wanted to be perverse you could do this walk backwards. But then you might bump into things. ■

Pat





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# ALCOHOL FREE BEERS

**I**n the last issue of Norfolk Nips I looked at Gluten Free Beers and, in this issue, I will be looking at the latest "new" trend in alcohol-free beer.

Why alcohol-free beer and as many drinkers ask, what is the point of alcohol free beer, well alcohol free and low alcohol beers are here to stay. With current attitudes changing, more awareness of drink-driving and with the legislation likely to follow Scotland with much lower limits of alcohol allowed many drinkers are now seeking good alcohol-free beers to drink.

At the present time in the UK the definitions for alcohol-free and low alcohol beers are: no alcohol or alcohol-free contains not more than 0.05% ABV, dealcoholized has over 0.05% but less than 0.5% ABV and low-alcohol has not more than 1.2% ABV.

How is alcohol free beer produced?

There are different ways of doing this, one being to heat the beer once it has been fermented and alcohol produced to evaporate off the alcohol, this is done under a vacuum so that the alcohol vaporises at a lower temperature leaving most of the flavour compound still in the beer. This process does however affect the flavour of the beer so that it can have a lack of flavour and taste.

Another way is to use a process known as reverse osmosis where the beer is passed through a filter with pores small enough that only alcohol and water (and a few volatile acids) can pass through. The alcohol is distilled out of the alcohol-water mix using conventional distillation methods. After adding the water and remaining acids back into the syrupy mixture of sugars and flavour compounds

left on the other side of the filter an alcohol-free beer is produced.

Some breweries use the method of stopping the fermentation early so that only a small amount of alcohol is produced, this method can however produce beers which are very thin in flavour.

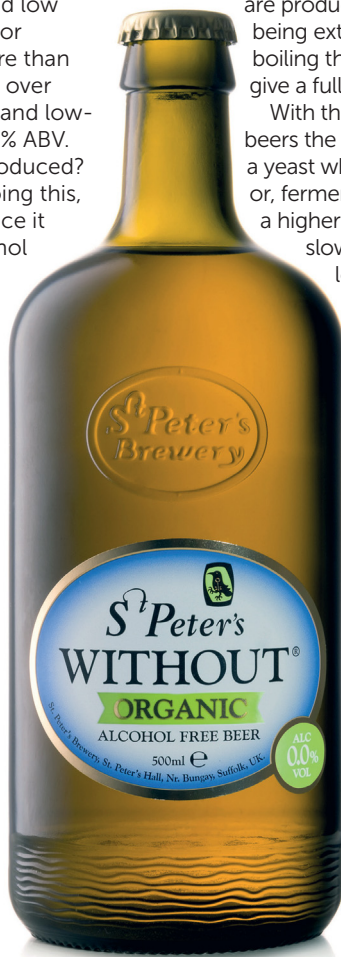
A newer method of producing alcohol free and low alcohol beers is to brew with a full complement of types of malts but using a smaller amount of malt so less fermentable sugar is produced, mashing at a higher temperature than normally used in brewing so that fewer fermentable sugars are produced but with full malt flavours being extracted from the malts, and then boiling the wort produced with hops to give a full hop character to the beer.

With the fermentation of these beers the options are to ferment with a yeast which produces little alcohol or, fermenting for a shorter time or, at a higher temperature than normal to slow the yeast. This can however leave the beer sweet in taste as a lot of the fermentable sugars can remain unconverted into alcohol.

In the UK many breweries are now producing alcohol free and low alcohol beers with mixed results, of course everyone's tastes are different and we all have our preferred styles and types of beers.

Readily available are Brewdog's Nanny State which is 0.5% and as described by Brewdog as having a backbone of 8 different speciality malts and being packed with loads of Centennial, Amarillo, Columbus, Cascade and Simcoe hops, dry hopped to the brink and back and sitting at 45 IBUS, Nanny State is a force to be reckoned with.

St. Peter's Brewery in Suffolk produces three





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alcohol-free beers, Without Original which is described as having a rich and malty taste that is bursting with lasting flavour, followed by a refreshing and delicate bitterness, Without Gold has a full-bodied, slightly sweet malt flavour combined with a citrus bitterness and Without Organic a golden ale brewed with organic malts and hops.

Also, produced locally is Hopsta™ a bottle conditioned alcohol free (<0.5%) pale ale from Panther Brewery at Reepham. Produced with East Anglian Malts and German, USA, and UK hops it is also Gluten Free. Described as well balanced and easy drinking, but make sure that when you buy it to remember that it is bottle conditioned or you will have a cloudy off tasting beer as was served to me recently in a Norwich Restaurant.

Big Drop Brewing Company, a new brewery launched in 2016 produces only low alcohol beers at less than 0.5% and has a range of beers including Stout, Pale Ale, Lager and Spiced Ale. The Stout being described as having notes of coffee, cocoa nibs and a lingering hint of sweet vanilla and the Spiced Ale aromas of orange and cinnamon balancing out warm malts with a palate of a mixture of malt, spice with a sweet berry aftertaste.

Infinite Session, an East London Brewery, presently has Tasty AF described as a juicy, tropical American Pale Ale, created to taste like your favourite craft beer this beer combines a smooth six-grain body, tropical new world hops and a refreshing bitter flavour.

West a Scottish Brewery in Glasgow specialising in producing German style beers has a Nix an alcohol-free Wheat beer described as "being brewed to the time-honoured traditions of German brewing which then has the alcohol gently removed, tangy and refreshing with strong notes of clove and bananas as expected from a true Hefeweizen".

From Europe there are many other alcohol-free and low alcohol beers readily available at most supermarkets these are either Lagers or Wheat beers and include the ubiquitous Becks Blue described as "A light, crisp and refreshing alternative with no compromise on taste. Just like Beck's, Beck's Blue adheres to the strict Reinheitsgebot (German purity law). Only when the distinctive Beck's flavour has been allowed to fully develop is the alcohol removed". I will let you make your own judgement of this.

Estrella Damm Free alcohol-free and advertised as having only 10 kcal per 100 ml. Erdinger Weizen Alkoholfrei, a wheat beer for those who love outstanding and unforgettable wheat beer flavour. Schneider Weisse Mein Alkoholfreies Tap 3, this wheat beer is described as being amber red in colour with light caramel and banana notes coming from the malts on the palate, made using Halletauer and Tradition hops.

Franziskaner Hefe-Weissbier Alkoholfrei, is an alcohol-free version of their Hefe-Weissbier. Clausthaler Extra Herb, described as having a clear golden colour, white foam with a sweet malty nose along with some grainy notes. Jupiler Acohol Free is an alcohol-free Pilsner and Saint Omer Low Alcohol Lager reviewed as being sweet, thin and watery.

Bitburger have a range of flavoured alcohol-free beers including Drive a Pilsner style, Radler (a shandy), Grapefruit, Lemon, Apple, Fassbrause Rhabarber a rhubarb flavoured beer, and Fassbrause Waldmeister with added woodruff.

These are just some of the alcohol free and low alcohol beers available at the present time and with new ones being released almost every week the choice is increasing.

So, if you are alcohol free by choice, or as the designated driver, or participating in Dry January or Dry November there are many different beer styles both alcohol-free and low alcohol available, and also a large range of tastes and flavours for you to try, some better than others. ■

**Robin Parker**  
**Beer Sommelier, St. Peter's Brewery**



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# CAMRA MEMBERS VOTE FOR MAJOR CHANGES

# THE RESULTS OF THE REVITALIZATION PROJECT

**W**hat does CAMRA stand for? A good question, with several meanings and several answers. Initially (pun intended!) it was the Campaign for the Revitalization of Ale, started by four beer drinkers who were appalled by the lack of choice available to beer drinkers in pubs, which were almost all owned by just six huge brewers, who only sold their own, increasingly bland products.

At the start, there was no specific mention of real ale – the term had not been coined – and as Michael Hardman, one of the four founders, said at CAMRA's AGM in Coventry in April, the original goal was to improve choice and quality, rather than support a particular type of beer or dispense method. Of course, at that time there were only two major 'types' of beer – brewery-conditioned in keg, and cask-conditioned in well, cask, and it was the latter which was dying out, as it was more difficult to keep, and had a shorter shelf-life. This meant that CAMRA soon came to focus on support for breweries producing, and pubs serving, what became known as 'real ale', and changed its name to reflect that focus.

Forty-something years later, the beer 'scene' is almost unbelievably different from the 1970s, with hundreds of inventive small breweries producing an incredible range of beer styles and types, from Gueze to NEIPA, lambic to weisse, as well as of course all the traditional styles. There are far fewer pubs, but those which survive provide, in most cases and places, a far better choice of beer than when CAMRA was founded.

Which begs the question: has CAMRA achieved its original objective? What should it "stand for" now, if anything?



Colin Valentine, Outgoing CAMRA Chairman.

## REVITALIZATION

This was the question asked two years ago when the Revitalization Project was launched, to discover from members what they thought the organisation should be doing in the 21st century, and how.

The results of the project, which included three major surveys of members and meetings across the country, were ten proposals to change CAMRA's Articles of Association – the organisations guiding principles. It was decided that the proposals would be put to the annual AGM as Special Resolutions, for three main

reasons: changing the Articles would embed the changes in the "DNA" of the organisation; all members, not just those in attendance, would be able to vote; and to pass, the resolutions would need 75% of the total votes in favour\*, meaning that they were supported by a significant majority of the membership (not just a marginal 52-48 majority!). (As CAMRA is a company limited by guarantee, it is a legal requirement that changes to the Articles attract a 75% vote in favour.)

So what were the proposals? Well in brief, and excluding the technical 'legalese', they were:

- To secure the long-term future of real ale, cider and perry by ensuring their quality, availability and popularity
- To promote and protect pubs and clubs
- To increase recognition of the benefits of moderate social drinking
- To play a leading role in the provision of information to those with an interest in beer, cider and perry
- To act as the voice of all pub-goers and beer, cider and perry drinkers
- To ensure that producers and retailers act in the best interests of the consumer
- To operate in a transparent, inclusive, enthusiastic and welcoming manner



KPIs for equality and exclusivity.

To be honest, there's nothing particularly revolutionary there, except perhaps the use in a couple of the word 'beer' instead of 'real ale', and to me at least, it was no great surprise that members voted massively in favour of all the resolutions, with majorities of up to 92%. One, however, 'To act as the voice of all pub-goers', only achieved a 72% vote in favour, and was therefore not added to CAMRA's 'objectives' in the Articles of Association. However, this does not mean that, as some CAMRA-bashers try to make out, mean that CAMRA has "rejected" anything, or will not be the voice of all pub-goers, in campaigns around beer duty and the tie, for example. It just means that those activities won't be enshrined in the Articles.

## OTHER IMPORTANT CHANGES

In fact, it is when we come to the motions for debate at CAMRA's Conference (after, and separate from, the AGM) that some of the more surprising and previously controversial changes were made. Again, I can't go into a lot of detail, but the following motions were also debated, and passed, this time (as they only affect policy) by simple majorities:

- The National Executive to set key performance indicators for equality and diversity
- CAMRA members and Branches should not ask for, or expect, discounts
- NE to implement a neutral position on cask-breathers (something the vast majority of the public know nothing about, but which has been in the past a subject of huge rows, now hopefully never to raise its head again!). Although it is notable that chairman Colin Valentine, at his last Conference, passed the chair to his successor Jackie Parker for this motion, so he could speak against it.

- CAMRA to campaign against the imposition by property owners of any supply tie – this was opposed by the NE, on the basis that it should be the abuse of the tie we campaign against (among other things).
- To reject calls to reduce and reform the Small Brewers Duty Rebate scheme And lastly, potentially the most controversial of the lot:
- To remove the restriction that beer festivals should only sell real ale, cider and perry.

That's right – CAMRA Beer Festivals may - and that is the operative word! – sell beers which are not real ale.

Does that mean that we'll see banks of lager fonts at CAMRA festivals? No, of course not. Some festivals already sell real ales in KeyKegs, some have in fact already sold UK beer which was not real ale, because they believe it to be good beer, and because part of our remit, even before the resolution to "play a leading role in the provision of information" has always been education about beer styles. But as was stated by several speakers, and by members of the NE, CAMRA festivals are organised by CAMRA members, and will always primarily feature real ales.

So to sum up, CAMRA is far from dead, and in fact is embracing change, with almost three-quarters of it's active members voting for proposals to modernise and streamline the Articles, and well over half of attendees at Conference voting in favour of progressive motions.

And we all had a great time in the pubs of Coventry afterwards! ■

**Ian Stamp**  
Chair N&N CAMRA





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# GORLESTON AND GREAT YARMOUTH MARCH SOCIAL

**A** different type of outing this time gave the opportunity for all Norfolk CAMRA branches to visit the East of the county to take in pubs in Gorleston and Great Yarmouth on Saturday 31st March.

Most of the Norwich & Norfolk branch contingent travelled from Norwich on the 1045 X1 bus, whilst others made their way on the train. The first three pubs were in Gorleston with the first stop being the Dock Tavern. Luckily the X1 from Norwich takes you all the way there so there was no need to change in Gt Yarmouth!

In the Dock Tavern, once a Lacon's establishment, we were joined by others from West and East Norfolk branches. The pub was full with members by 1145 and such was the numbers I even got the chance to serve! There were beers from Green Jack, Springhead, Woodefords, Adnams and GK. The Dock Tavern at one time was at the heart of the fishing industry being beside a dock and adjacent to the river. The pub suffered from flooding in 1953.

Next stop was the short walk to the New Entertainer, another old Lacon's pub build in a triangular piece of land with a curved exterior still with some original etched glass. The pub is renowned for its cider selection having 8 ciders including Gwynty Ddraig's Welsh Warrior. Landlord Jonathon Beales

was presented with a certificate for being named East Norfolk cider pub of the year by Andrea Briers, CAMRA National Cider and Pery Committee Chair. Real ale fans were also treated to 9 pumps with beers from Suffolk



and further afield such as Lincoln Green, Tuck Porter and Milk St, Zig Zag stout.

Another short walk to the Oddfellows Arms, we had been told the pub did not open until 2pm, so at this time a group had already arrived at the door and it was still closed! A quick phone call was made and the landlord came to open up to find twenty people waiting to get in! A selection of Lacon's beers, Patriot, Legacy, Falcon and the magnificent Old Nogg together with St Austell Tribute were on offer. Due to the high number of people wanting service, our Young Members Committee member, Lucy Cousins, was drafted in (no pun intended!) to help serve the ales. Once a Lacon's pub it passed to Adnams during the Whitbread pub swap and still has an etched mirror of the latter on the wall.

The rest of the crawl was to be held in Great Yarmouth, involving a bus ride





back to the town centre but before this many of us chose to get a meal in the newly opened Wetherspoon's pub the William Adams named after 'The Hero of Gorleston' who as Gorleston Beach hut bathing attendant was credited with saving 140 people from drowning. The pub was very busy and the food took some time to be delivered, it was still early days so these issues should hopefully be rectified. The beer selection numbered six with cider too.


Next stop was the Oliver Twist (once known as the Hercules Tavern), a short walk from the Market Gates bus station. This pub is again on a triangular plot of land but more angular than curved and was extended in the 1970's. Here five beers and two ciders were available to sample. The pub also contained an old fairground machine where you had to flick a ball bearing around and get it to land in a cup, to then get your money back!

A short walk across the Market Place was The Mariners. The pub has a flint façade but is actually newer than it looks, being rebuilt in 1957. Inside, the fire was roaring and made a nice focal point! The design of the interior was by the renowned Lacon's architect A. W. Ecclestone whose



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influence can be seen in many of the pubs in Gt. Yarmouth. Here, as in many other of his designs, the bar has a large central column as a feature rather than as necessity! The 12 pumps were either side of the pillar, some interesting beers on offer were Nene Valley Brewery's Pulping on your Stereo and Naylor's Vintage Old Ale.

Last stop was in the Tombstone Saloon Bar. This building was a shop before being taken over as home to the Tombstone Brewery. Luckily for us they were holding a beer and cider festival, over twenty beers were available during the festival served from 10 barrels at a time, apart from seven of their own brews there were beers from Lee-on-Sea, Keppels, Kansas Avenue and Colchester breweries. Twelve ciders were also on show, two from Tombstone, along with Belgian bottled beers. Whilst

we were there the landlord Paul Hodges accepted the certificate for being named East Norfolk Branch POTY from Mark Beare, Pubs Campaigns Officer.

After a great day out members then made their way back to Norwich and beyond, mainly by bus but some by train. There is certainly a large choice of ales and ciders available in the town. It was a pleasant day's outing to sample beers and meet up with friends from other branches.

References to the Lacon's pubs refers to the original brewery that passed to Whitbread in the 1960's and was closed down, whilst the beers refer to the revived Lacon's Brewery that now brews again in the borough. The pubs were always easily recognised by the Falcon insignia still found on many external walls. ■

**Richard Dixon**





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# JAPANESE FOR SAKE'S SAKE!

**J**apan. It's slightly larger than the UK, but has a much bigger population, and add in the fact that 73% of the land surface is unsuitable for agriculture or habitation, the area that is left is amongst the most crowded in the world. I think that this explains much about the Japanese character and culture. To live in such close proximity with so many people demands strong social conventions and adherence to rules. On my brief visit some years ago, I noticed no litter at all for over a week. Many dwellings are too small to have kitchens or much storage space, so purchases can be made at 24-hour shops or from coin operated machines. These machines dispense all kinds of things that might be restricted over here, alcohol, tobacco, naughty magazines included. I asked why children didn't access them and was told that there is a sign that bans under 21s from using them, which is apparently sufficient. The lack of resources means that what is available is treated with care and reverence. You don't get much, but what you do get is high quality and served with great formality, like the Japanese tea ceremony or the Kobe beef, which will cost you over £650 per kilo if you can source it.

So why the attack of the Vapors\*? Well, the Japanese like their drink. I wasn't over impressed by their beer, despite the Phillippe Starck designed Asahi Brewery Head Offices being one of the most recognisable buildings in Tokyo, looking as it does like a glass full of beer, but if there is one drink that they can claim as their own, it is sake. This is a rice wine which is often served ceremonially, gently warmed in a small earthenware or porcelain bottle called a tokkuri, and sipped from a small porcelain cup called a sakazuki.

The process by which it is made resembles brewing beer more than fermenting wine. The alcohol comes from the conversion of starch found in the rice into sugar and then alcohol, rather than the sugar which is naturally present in grapes. However, this conversion takes place simultaneously, unlike in beer. The resulting product contains 16-20% alcohol, rather stronger than most wine, and substantially stronger than beer, though it is often diluted slightly before being consumed. It sounds simple, but it isn't. The care taken and skill involved in brewing top quality sake is considerable, and in Japanese society the brewer or Toji are regarded with the respect given to musicians or painters. In the past, the secrets would be handed down from father to son, but in the modern world, university degrees or brewery apprenticeships are an alternate route. It was a brave call then, for Tom Wilson and Lucy Holmes, 'craft' brewers from Peckham to open Kanpai (Japanese for Cheers), the UK's first sake brewery in 2017. Can a couple of westerners teach themselves to brew sake like the natives? They had better hope so, because there is stiff competition on the horizon. Later this year the Dojima Sake brewery is due to open at Fordham Abbey, between Ely and Newmarket. Owned by the Hashimoto family from Osaka, test brewing is due to start in April, but for those who wish something a little less strong, there will be a Japanese tearoom on site as well. Perhaps Lynn's cocktail week next year will feature Samurai Rock, Shiba Dog or Pretty Princess made with Sake brewed at Fordham brewed from, if we have another wet year, rice grown on the Walks.

**bar.man@btinternet.com**

*Formerly published in the Lynn News.*

*\*Turning Japanese by the Vapors reached No 3 in 1980. Sorry.*





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# EAST NORFOLK CAMRA BEER OF THE MONTH

**D**uring the course of the summer East Norfolk CAMRA is going to launch its "BEER OF THE MONTH" This will be available in good ale houses across East Norfolk and is designed to encourage pub goers to try something different that we have rigorously vetted. We are looking to bring the beers that we consider the best from East Anglia to our hand pumps.

The membership has worked hard on research and has come up with a list of beers from Norfolk and Suffolk which they are delighted to promote and that reflects the wide variety of quality ales available.

Before the individual beers are selected for any given month we speak to the

brewery concerned to ensure supplies are available. Over the course of the year we are going to cover all the usual styles. Look out for our pump clip and give it a go.

If you run a pub and would like to be part of this then let us know.

We can provide:

- A list of beers selected for the next few months to enable you to plan it in.
- Contact details of suppliers
- Your free East Norfolk Beer of the Month Pump clip

This is a new thing just getting started but look for our list of pubs stocking the beers in the Autumn copy of Nips. ■



<b>January</b>	Stouts and porters	<b>July</b>	Brown Ale
<b>February</b>	Strong Bitter	<b>August</b>	Pale Ale
<b>March</b>	IPA	<b>September</b>	Bitter
<b>April</b>	Flavoured Beers	<b>October</b>	Wheat Beer
<b>May</b>	Mild	<b>November</b>	Barley Wine & Old Ale
<b>June</b>	Golden Ale	<b>December</b>	Christmas Beers & Winter Warmers

# UNIVERSAL PUB CRAWL!

**F**or the last 11 years I have been trying to have a pint in every pub in Norfolk. It all started when me and my friend Phil Hardy had a pint in the Horse and Dray on Ber Street in Norwich, which is sadly no longer there. We casually said what a good idea it would be to have a pint in every pub in Norwich (there were just over 200 at the time). I completed this after about 3 years - Phil sadly gave up!

Once completed I then thought that I may as well do the whole of Norfolk! It has been a great adventure and taken me to places I would never have got to. Every part of Norfolk has a cracking pub but my favourite is the Trafford Arms in Norwich. It was here that I did a lot of my early drinking with the ever popular Chris Higgins at the helm.

Real Ale has become more and more popular and it is a joy nowadays walking into so many pubs that do a great selection of good quality beers. We are also lucky in the area to have so many good breweries springing up.

I have kept a list of the pubs that I have been to - over a thousand. Unfortunately



about 200 have shut since I started the challenge. It's a sure sign of how difficult it is nowadays to run a pub successfully. So many things are against the landlord and I really don't envy them.

The website [www.norfolkpubs.co.uk](http://www.norfolkpubs.co.uk) has been so helpful and I have lost track of the many helpful landlords and ladies who have chatted to me about their patch. Particularly helpful were The Bluebell in North Walsham, The Bentinck Arms in Kings Lynn and The Tombstone Saloon bar in Great Yarmouth. I have to mention NIPS itself which always kept me abreast of news of the counties closures and reopenings. I have to also say thanks to my wife Kate who has had to put up with me for the duration!

I ended my tour at The Hop In, North Walsham - a lovely new micropub that has a great selection. For anyone that hasn't been there it's well worth a visit.

Whenever I was in the west of the county I met up with an old University friend, Mike Samways, who lives just outside Peterborough. It was a great excuse for a catch up. ■



In the Woolpack , Terrington St John.

## BEERFEST UPDATE

**In the last issue we listed the Beer Festivals we were informed about. However a couple more have come to light:**

**The King's Lynn Beer festival will be staged at the Stuart House Hotel by the Vancouver Round Table on the 26th 27th & 28th July. A proportion of the profits going to Round Table charities.**

**King's Lynn Rotary club are hosting one at the Rathskeller King's Lynn on the 17th, 18th & 19th August in support of Riding for the Disabled, Nelson's Journey and other Rotary supported charities.**




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**Queen of Hops**  
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**Three Tails Bitter**  
ABV 3.9%



**Golden Torc**  
ABV 4.3%

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[www.boudiccabrewing.co.uk](http://www.boudiccabrewing.co.uk)

### The Farmer's Arms

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tel: 01453 675566



### The Ancient Mariner Inn

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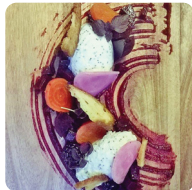
Every Monday 10% discount on Food and Drinks  
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# NORFOLK SUCCESS IN NATIONAL CIDER AND PERRY CHAMPIONSHIPS

**T**hirty years ago, on the 16th May 1988, the APPLE Committee met in The Victoria in Mornington Terrace in London. Since that time a lot has changed and the number of producers of real cider and perry in Norfolk, along with the rest of the country, has increased.

The overall quality has also been improving, with East Anglia producers winning national awards and, this year, it is Whin Hill Cider's turn to be in the spotlight with their Browns cider having been awarded the National Silver Cider award whilst their perry won the National Bronze Perry award.

Having won awards at the East Anglia Cider Competition at Norwich Beer Festival in October last year, their cider and perry went on to be judged at the National Cider and Perry Championships at Reading Beer and Cider Festival where judges, including experts and novices, compared products from throughout Britain.

Jim Fergusson and Pete Lynn set up Whin Hill cider in 1993. Not long after this

they started planting their own orchards in Norfolk with apple trees from Herefordshire. Jim and Pete have since retired from the cider business but Mark and Lisa Jarvis have continued to produce the quality cider for which Whin Hill are known.

Congratulations to Whin Hill on their success. To win two awards at national level is a huge achievement.

The full results of the competition are:-

## CIDER

- GOLD** Harry's, Scrummage (Somerset)  
**SILVER** Whin Hill, Browns (Norfolk)  
**BRONZE** Orgasmic, White Jersey (Herefordshire)

## PERRY

- GOLD** Nempnett Cider Company, Piglet's Choice (Somerset)  
**SILVER** Oliver's, Perry (Herefordshire)  
**BRONZE** Whin Hill, Perry (Norfolk)  
**Andrea Briers**

## BEERS AND BREWING: NORFOLK'S RURAL PUBS

**A SPECIAL EXHIBITION NOW ON AT GRESSENHALL FARM AND WORKHOUSE ON DISPLAY UNTIL 28TH OCTOBER 2018**

'Beers and Brewing – Norfolk's Rural Pubs' showcases objects from pubs no longer trading such as The Kings Head in Shipdham. The exhibition looks at the demise of the rural pub and the lengths that some communities are prepared to go to save their local watering hole, with items on display from The Kings Arms in Shouldham, West Norfolk's first co-operative pub.

You can't have a pub without beer! Norfolk is a brewing county with the

perfect conditions to grow barley. This exhibition celebrates the hundreds of breweries which once brewed across Norfolk, including the historic Steward and Patteson. It also explores two micro-breweries currently brewing in the county, featuring items on loan from Beeston Brewery and Norfolk Brewhouse.

Entry to exhibition is included within the standard admission price. For ticket prices and opening times, please visit [www.museums.norfolk.gov.uk/gressenhall](http://www.museums.norfolk.gov.uk/gressenhall).

# CAMRA PUB HERITAGE GROUP

East Anglia Real Heritage Pubs: Pub Interiors of Historic Interest  
[www.pubheritage.camra.org.uk/rhp/EastAnglia](http://www.pubheritage.camra.org.uk/rhp/EastAnglia)

**T**his publication, the Campaign for Real Ale (CAMRA) guide about Heritage Pubs in East Anglia, is available as a free download. Edited by Paul Ainsworth, this ground-breaking publication aims to create an up-to-date snapshot of the East Anglian Pub Heritage picture.

Paul Ainsworth, Chair of the CAMRA National Pub Heritage Group: "Over the past 25 years, CAMRA has developed its national and regional inventories of historic pub interiors. These highlight the crème de la crème of interiors which have either escaped much alteration for many years or contain features of exceptional interest."

For example, the Gatehouse in Norwich is an attractive 'improved' public house in a free vernacular style, completed in 1934 by Norwich brewers Morgans. There are, following some amalgamations in the 1970s, two bars with many original fittings.

Included are over 60 images and detailed comment on the 120 East Anglian pubs listed on the CAMRA Pub Heritage website. The guide is freely available from the CAMRA Pub Heritage website.

Grateful thanks are given to numerous individuals, the National CAMRA Pub Heritage Group and local Archives: the latter for providing access to unique historic documentation. ■



The Gatehouse, Norwich.

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# MARCH DAYTIME COACH TRIP

**O**ur March daytime coach trip took us on a tour of pubs to the west of Norwich. A near full coach of twenty four passengers set off on the A1067 Fakenham road before turning off onto the B1145 and on through North Elmham to The Bell at Brisley, our first stop of the day.

I have not visited this pub much recently and in that time it appears to have had a large amount of internal refurbishment and enlargement making it one of rural Norfolk's larger pubs. As you enter the building through the main front door, the first part of the pub you encounter is the original bar area which still retains the typical features of a traditional bar with a number wooden seats, stools and tables on stone floors and a dart board in one corner. To the rear of the building is an enormous restaurant with lots of old books adorning the walls. The room then opens into a conservatory type area affording great views of an impressive beer terrace which then makes way to formal gardens which disappear into the background. On the left side of the building is another small bar which then opens into a second dining room. The pub has a large tempting food menu but not at the expense of real ale whose range is equally impressive including Adnams Ghost Ship, Lacons Falcon, Beeston Worth the Wait, Woodforde's Wherry and Norfolk Brewhouse Moongazer Gold.

After leaving The Bell we doubled back on ourselves down the B1145 to North Elmham



where we visited The Railway Tavern. The Railway Tavern was built in the 1870s as a railway hotel for the then new railway from Dereham to Fakenham and the North Norfolk port of Wells. Unfortunately the line closed to passenger traffic in 1964. However, the heritage Mid Norfolk Railway which has for years operated trains from Wymondham to Dereham to the south is now pushing the line northward to eventually reach County School to the north. At the time of our visit an engineer's train had finally reached the level crossing near the pub and it is hoped eventually to run trains to North Elmham with a view to re-opening a station in the village although a suitable site has yet to be found as the original station building is now private land.

Here in this charming mid Norfolk local's pub where we also made our food stop we were treated to a range of beers that included Tipples Moon Rocket, Woodforde's Once Bittern, Wolf Lupus Lupus, and Boudicca Brewery Prasto's Porter.

Our next port of call was to the nearby village of Swanton Morley, home to two great pubs, The Angel Inn and Darby's, where we visited both, starting with Darby's. Darby's opened in 1988 as a result of converting a row of 17th century cottages together. The pub is one long narrow bar with many wooden tables and seats and an upstairs function room. Beers on offer here were Green King Abbot, Oakham Citrus, and beers from Cotleigh and Lacons.





Next it was a short trip across the village to The Angel Inn, Swanton Morley's other pub. This very traditional old inn dates back to the early 17th century and was once owned by an ancestor of the Abraham Lincoln family. The beers available were Hopback Summer Lightening, Batemans Triple XB, Woodforde's Wherry and a beer from Magpie Brewery in Nottingham.

After departing Swanton Morley we headed south onto A47 on our return to Norwich but made the short detour to Honingham where we stopped at The Honingham Buck for our last pub visit. The Buck, an old rambling one bar pub with slate floors and wooden beams was taken over by Lacons Brewery in 2015 and sells a very comprehensive range of Lacons beers including Encore, Legacy, Falcon and Oatmeal Stout plus many Lacons bottled beers. ■

**Warren Wordsworth**

**Photos – Warren Wordsworth & Richard Dixon**



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# GREAT BRITISH BEER FESTIVAL WINTER 2018

**W**hile not exactly new to the job of running a beer festival, the organisation of Great British Beer Festival Winter (GBBFW) provided its own challenges and commitments in a manner different to running a Norwich Beer Festival.

As a National Festival, there a a lot of other things you have to take into account, when I stepped up into the post mid 2017, we as a branch had already committed to taking on the festival for 3 years, but the first thing was to change the name from NWAFF to something that carried the idea that we were not just a dark beer festival but a beer festival that just happened to take place in the winter time. Consulting with my fellow colleagues both at a National (you have to go to a few more meetings around the country) and local level we went with GBBFW. Two months later we had a logo which was launched at GBBFW(in London) and we were on on way.

It takes quite a bit of effort to organise such an event, so kudos to my fellow working party members who put in the hours to help out.

One of the main considerations for GBBFW 2018 was to improve the marketing and advertising for the event, so we put in a schedule of press releases, advertising and even radio interviews to get the message out to a slightly wider audience of both members and non members. Judging by the 30%+ increase in attendance I think we



succeeded to some degree, but when you do a banner in the city centre what looks good on a computer is not necessarily readable from the corner of the market place!

On wards to late December, one of commitments was to involve local publicans in our "Fringe Festival", thankfully our subtle persuasion methods were successful, going from a few in mid December to twenty plus by mid January, banners were unfurled early February, and programme delivered on time containing what was happening locally before the main event, judging from the feedback from several Landlords/ Landladies it got people into pubs during what is a typically quiet time of the year.

So beer and cider was ordered, with a wider range of styles and targeting some newer suppliers and breweries that we had not seen at a NBF before. We were a little top heavy at NWAFF with the darker styles, so we decided to cut back a little but still keep a decent range of dark milds , olds, stouts, porters and barley wines. We also cut back





on the number of brewery bars slightly from 4 to 3 , to give a little more seating space in Blackfriars hall, good to see it being used.

Day One, CBOBW competition, trade session and members evening, good to see a local brewery winning, well done to all at Green Jack. Numbers up, feedback good, but there seemed to be a good buzz around the place. Day Two and Three, even better beer sales going well, empties coming off the stillage and being replaced by our ever vigilant cellar team. Day Four(Fri) , bingo lots of people visiting, we must have done something right, happy faces and smiles especially from the management team, getting very positive feedback from customers, staff, and brewers.

Overall, I think we did Norwich proud again a lot of effort was put in by a few so that the many could enjoy themselves. Since then we have had the chance to reflect on what went right.(surprisingly quite a lot) and what we can do to address the very few minor issues we had.

Any feedback of course is quite welcome(both types)

Onwards to 2019! ■

**Martin Ward**  
**GBBFW Organiser 2018/9**



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# DISCOUNT SCHEME

## Grab a CAMRA Discount at your local!

**T**he following local businesses offer a discount for CAMRA members (usually on presentation of a Membership Card, discounts are on real ale only unless stated). Full details of all pubs can be found at [WhatPub.com](http://WhatPub.com). If your pub or business offers a discount to

CAMRA, but isn't on this list, please contact [pubs@norwichcamra.org.uk](mailto:pubs@norwichcamra.org.uk) and let us know the details (including any restrictions).

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

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

**Bell, Norwich:** 50p off a pint (with your CAMRA vouchers). Not December.

**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.

**Gordon, Norwich:** 10% of pints  
5-7pm Thursday and Friday

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

**Hop In, 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  
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**ANNUAL CARNIVAL & FETE - SUNDAY 5<sup>TH</sup> AUGUST**

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REGULAR SPECIAL EVENTS - SEE [WWW.HEACHAM-ON-LINE.CO.UK](http://WWW.HEACHAM-ON-LINE.CO.UK)

# Join up, join in, join the campaign



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

From as little as £25\* today, be part of the CAMRA community and enjoy discounted entry to around 200 beer festivals, exclusive member offers and more. Discover all the ins and outs of brewing and beer with fantastic magazines and newsletters, but even more importantly support various causes and campaigns to save pubs, cut beer tax and more.

## Join CAMRA today

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

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

### Your details:

Title .....	Surname .....	Single Membership	£25 <input type="checkbox"/>	Non DD	£27 <input type="checkbox"/>
Forename(s) .....		(JK & EU)			
Date of Birth (dd/mm/yyyy) .....		Joint Membership	£30.50 <input type="checkbox"/>	£32.50	<input type="checkbox"/>
Address .....		(Partner at the same address)			
.....					
.....		*For information on Young Member and other concessionary rates please visit			
.....		<a href="http://www.camra.org.uk/membership-rates">www.camra.org.uk/membership-rates</a>			
.....		or call 01727 798440.			
Email address .....					
Tel No(s) .....					

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

Title .....	Surname .....	
Forename(s) .....		
Date of Birth (dd/mm/yyyy) .....		Signed .....
Joint member's Email .....		Date .....
Joint member's Tel No .....		Applications will be processed within 21 days of receipt of this form. 04/17

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

 <b>CAMPAIGN FOR REAL ALE</b>	<b>Instruction to your Bank or Building Society to pay by Direct Debit</b> Please fill in the whole form using a ball point pen and send to: <b>Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW</b>	 <b>DIRECT Debit</b>	 <b>DIRECT Debit</b> This Guarantee should be detached and retained by the payer.
<b>Name and full postal address of your Bank or Building Society</b> To the Manager Bank or Building Society Address Postcode	<b>Service User Number</b> 9 2 6 1 2 9	<b>FOR CAMRA OFFICIAL USE ONLY</b> This is not part of the instruction to your Bank or Building Society Membership Number Name Postcode	
<b>Names(s) of Account Holder</b>	<b>Instructions to your Bank or Building Society</b> Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.		
<b>Bank or Building Society Account Number</b>	Signature(s)		
<b>Branch Sort Code</b>	Date		
<b>Reference</b>	Banks and Building Societies may not accept Direct Debit Instructions for some types of account.		

### The Direct Debit Guarantee

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



**SUMMER BEER FESTIVAL**  
Thursday 2nd to Saturday 4th August

# The Angel Inn

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Quality Meals Available From Noon  
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5 Real Ales including a Mild, plus a real Cider  
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## 9th Ale and Music Festival

**15TH-17TH JUNE**

**REAL ALE, CRAFT BEER, CIDER, LIVE MUSIC**

HEADLINING FRIDAY - JOHN NOAKES EXPERIENCE  
SATURDAY - COUNTERFEIT BRITS

**ALL WELCOME**   

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FAMILY RUN • FREE HOUSE

Home cooked food made with locally sourced produce  
Disabled access • Free Wifi • Function Room for hire  
Dogs Welcome in bar area • Quiz Night Thursdays 9pm  
Lunch time offer: Two course special £6.95  
*Available Monday - Saturday*  
Sunday Lunches served 12-3pm  
**Steak Nite Wednesday 8oz Rump Steak from £8.95**

In conjunction with the Fenman Classic Bike Show on 27th August  
**Beer Festival August Bank Holiday Weekend Friday - Monday**

7 Church Road,  
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Tel: 01366 386 768

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Please see our website [www.thechequerswimbotsham.co.uk](http://www.thechequerswimbotsham.co.uk) for menus and event listings

CRUSADERS



RUGBY

# CRUSADERS RUFC

# 10TH BEER FESTIVAL

SPONSORED BY FAT CAT BREWERY

CRUSADERS



RUGBY

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## 20TH, 21ST, 22ND JULY 2018

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**LIVE MUSIC**

**FRIDAY**  
Groovapolitan

**SATURDAY**  
The Guilty

**CAMPING**

**OVER 30 REAL ALES & CIDERS**

**ENTERTAINMENT FOR CHILDREN**

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POPPY



LINE

NORTH NORFOLK RAILWAY

## 17th Annual Beer Festival

### Fri 13th - Sun 15th July 2018

Open from 11am - 11pm (4.30pm Sun)

"Real Ale Is Rail Ale!"

You don't even need to be a beer drinker to enjoy this great social weekend!

- \* Live Entertainment All Weekend
- \* Hot Food Day & Evening
- \* Souvenir Glasses & Polo Shirts

\* Steam & Diesel services - 10 trains to Holt & back each day.

Held at Sheringham Station - no entrance fee  
Sheringham, Norfolk, NR26 8RA [www.nnrailway.co.uk](http://www.nnrailway.co.uk)

Over 120 different brews plus Traditional ciders



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	Hickling, Greyhound Inn	Norwich, Maids Head Hotel
Aldborough, Black Boys	Hickling, Pleasure Boat Inn	Norwich, Murderers
Attleborough, London Tavern	Hilborough, Swan	Norwich, Plasterers Arms
Banningham, Crown Inn	Hockham, Eagle	Norwich, Quebec Tavern
Barford, Cock Inn	Hockering, Victoria	Norwich, Red Lion (Bishopgate)
Binham, Chequers Inn	Honingham, Buck	Norwich, Ribs of Beef
Blackstone Engine Bar, Denver	Hopton, White Hart	Norwich, Sir Garnet
Blofield Heath, Heathlands	Horsey, Nelson Head	Norwich, Temple Bar
Social Club	Horsham St. Faith, Elm Farm	Norwich, Trafford Arms
Brooke, Kings Head	Country House	Norwich, Vine
Broome, Artichoke	Hoveton, Hotel Wroxham	Norwich, Wig and Pen
Caister-on-Sea, Green Gate	Kings Lynn, Live and Let Live	Norwich, York Tavern
Cantley, Reedcutter	Lessingham, Star Inn	Overstrand, White Horse
Catfield, Crown Inn	Loddon, Swan Inn	Poringland, Royal Oak
Clenchwarton, Victory	Ludham, Dog Inn	Reedham, Ferry Inn
Cley-next-the-Sea, George Hotel	Lyng, Fox	Reedham, Lord Nelson
Cley-next-the-Sea, Three Swallows	Morston, Anchor Inn	Reedham, Ship
Clippeby, Muskett Arms	Neatishead, White Horse	Reepham, Kings Arms
Coltishall, Red Lion	Newton Flotman, Relish	Ringland, Swan
Colton, Norfolk Lurcher	Restaurant & Bar	Roydon, Three Horseshoes
Cromer, Albion	North Elmham, Railway	Sheringham, Lobster
Cromer, Cottage	North Walsham, Hop In	Shouldham, Kings Arms
Cromer, Red Lion Hotel	North Walsham, Orchard Gardens	Skeyton, Goat
Dereham, Royal Standard	Northrepps, Foundry Arms	South Walsham, Ship
Drayton, Bob Carter Centre	Norwich, Adam and Eve	Sprowston, Blue Boar
Elsing, Mermaid Inn	Norwich, Angel Gardens	Sprowston, Sprowston Manor
Erpingham, Erpingham Arms	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, Earlham 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	
Hethersett, Kings Head	Norwich, Louis Marchesi	

# DEREHAM BLUES FESTIVAL

LIVE BANDS AND REAL ALES ALL OVER TOWN

LIVE AT THE  
CHERRY TREE

**JULY**  
12TH - 15TH

BARBECUE SUN  
2PM-9PM

THURS 12TH · EGYPT  
FRI 13TH · AFTER HOURS  
BLUES BAND  
SAT 14TH · CHERRY WHITE  
SUN 15TH · BLUES JAM  
WITH STONE PONY & GUESTS

THE CHERRY TREE, 1 THEATRE STREET, DEREHAM, NORFOLK NR19 2EW

18  
Ales

HEATHLANDS

4  
Ciders

## 8TH SUMMER BEER FESTIVAL

Tuesday 10th to Sunday 15th July 2018

Session Times: Tues., Weds. And Thurs., 7.30 'til late, Fri., 5.30 'til late, Sat. 2pm 'til late, Sun., 12 Noon 'til 6pm.

Live Music: Thurs.8pm Blofield Heath Jammers • Fri.8.30 Graham McGrotty  
• Sat. 8.30pm, The O'Fenders • Sun.12 Noon, Graham Johns • Fri., Sat. and Sun, on field, weather permitting.  
Friday evening will also be a Family Night, 6-8pm, Rounders and BBQ, and there will also be a BBQ on Sat. evening and Sun. afternoon. We will also have Indian Street food available Sun. from Noon onwards

FULLY LICENCED BAR • FREE ENTRY • EVERYONE WELCOME

FOR MORE INFORMATION, CALL ALAN ON 07818466473

*Kindly Supported by Wolf Brewery • Registered Charity No. 303909*

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

# CAMRA BRANCH CALENDAR

## **NORWICH AND NORTH NORFOLK BRANCH**

### **Friday 1st June**

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

### **Saturday 9th June**

All Day Brewing visit – Coach departs Castle Meadow 13.45.

### **Wednesday 20th June**

Lunchtime Stroll – Noon start Compleat Angler, Last Pub Standing, Prince of Wales, Edith Cavell, Kings Head.

### **Friday 29th June**

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

### **Friday 6th July**

First Friday Five – 8.00pm start Coach & Horses (Union Street), Champion, Coachmakers, Trowel & Hammer, Eagle.

### **Thursday 12th July**

Lunchtime Campaign Trip – depart Castle Meadow 11.30am.

### **Thursday 19th July**

Branch Meeting & Social – Hop In, North Walsham – 8.00pm start.

### **Friday 27th July**

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

### **Friday 3rd August**

Compleat Angler, Coach & Horses (Thorpe Road), Jubilee, Lollards Pit, Red Lion.

### **Thursday 23rd August**

Lunchtime Stroll – Noon start Rose Tavern, Georgian Townhouse, Coach & Horses (Bethel Street), Micawbers, Plough.

### **Friday 31st August**

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

### **Friday 7th September**

First Friday Five – 8.00pm start Wildman, Edith Cavell, Glasshouse, Ribs of Beef, Kings Head.

### **Wednesday 12th September**

Lunchtime Campaign Trip – depart Castle Meadow 11.30am.

### **Thursday 13th September**

Branch Meeting & Social – Venue tbc – 8.00pm start.

### **Tuesday 25th September**

Lunchtime Stroll – Noon start Angel Gardens, Duke of Wellington, Whalebone, Fat Cat Brewery Tap, Leopard.

## **EAST NORFOLK BRANCH**

### **Monday June 11th**

New Entertainer in Gorleston

### **Monday July 9th**

Lion in Great Yarmouth

### **Monday August 13th**

Short Blue in Gorleston

### **Monday September 10th**

Litchfield Arms in Southtown  
All meetings to start at 7pm and are on the 2nd Monday of the month

## **WEST NORFOLK BRANCH**

### **Tuesday 12th June**

Wellington Feltwell

### **Tuesday 10th July**

Kings Arms, Shouldham

### **Tuesday 14th August**

The Dog and partridge at East Wretham

### **Tuesday 11th September**

Ancient Mariner, Old Hunstanton

*All meetings start at 8pm*



**“Not just a Pub!”**



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REAL  
WELCOME**



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# NEW BEER

# SESSION STRENGTH IPA SHOWCASING MOSAIC HOPS



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