

Norfolk NIPS



CAMPAIGN FOR REAL ALE

& CASK FORCE



WINE LIST

	175ml	250ml	Bottle
WHITE			
Sauvignon Blanc	£3.30	£4.95	£13.95
Pinot Noir	£3.30	£4.95	£13.95
Pinot Grigio	£3.95	£5.30	£14.95
ROSE			
Zinfandel	£3.45	£5.20	£15.50
Pinot Grigio	£3.75	£5.30	£15.50
RED			
Merlot	£3.30	£4.95	
Malbec	£3.65	£5.40	
SPARKLING			
Prosecco	200ml		
	£5.95		

CASK ALE

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WOODFORD'S WHERRY	3.8%
HUMPTY DUMPTY	
LITTLE SHARPIE	3.8%
BOUDICCA	
THREE TAILS	3.9%
Lily The Pink	5%

FREE PLEASE TAKE ONE

COMMUNITY PUBS THRIVE IN NORFOLK

WHO'S BREWING WOLF BREWERY

WHERE TO DRINK IN BRATISLAVA

ALSO INSIDE: PUB AND BREWERY NEWS ■ CAMRA DISCOUNT SCHEME

Magazine of the Norfolk Branches of the Campaign for Real Ale

*Named as one of Roger Protz's
"Ten of the Best Beers"
in the 2018 Good Beer Guide.*

ENCORE

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This hop packed pale amber ale leads with delicate fruit aromas, comfortably balancing a dry pine and citrus crescendo of flavour throughout followed by a finish that is long and dry.

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STIG'S WORDS

Welcome to the autumn issue of Nips, personally I've had a very stressful summer with a loved one being very ill.

Thankfully things have worked out well and they are on the road to recovery.

So I have been able to sample some of the variety of beer festivals available in East Anglia, more on that later...

This issue has, I hope, something for everyone.

Whether you are a beer tourist nationally or internationally, a cider acolyte or even a ticker hungry for news of the latest beers to tick we should have something to suit you!

Warren and Graham have worn out at least one bus traversing North East Norfolk on two separate monthly escapades and Nige has been to Bratislava, Bratiswhat? I hear you ask? Find out inside.

Jeff has domestic musings on our great second city and the mysteries of cider cooling are revealed.

As usual thanks to all who have contributed to this issue and those who have offered to do so in future, we await your efforts. Plus thanks to the tireless army of volunteers that distribute this magazine around our great county.

OK that's the official editor stuff out of the way, allowing me to ramble on a bit.

As I said earlier in the piece I have been pursuing a highly personalised stress reduction therapy based on attending beer festivals.

I have applied it in various doses from the massive hit that is Peterborough to a medium but effective application of Larling Angel fest finally downsizing to the almost placebo like dosage from the Green Dragon in Wymondham.

All these events have beer in common but could not be more different in style, Peterborough is a tour de force of beers, ciders and music organised superbly by a highly experienced team. It has the added advantage of providing exercise walking from

bar to bar around the huge venue but like all large events it is rather like being in Baghdad during the middle ages and falling through the roof of the harem, its impossible to do it justice.

The Angel festival is a more compact single pub event but still has an unachievable number of beers and ciders, that is of course if you don't die laughing from undoubtedly the most irreverent beer list in the country!

Finally we reach the perfectly sized Green Dragon event a fairly small range of beers at a mere 60, all on upon my arrival plus of course ciders.

But you can almost delude yourself you could drink them all. The vibe is totally relaxed and the venue is small. The beers are served in bar N (barn geddit?) and they were consistently well kept as of course they are at the two large events.

Andrew at the Angel always likes to keep his festival to a manageable size and has not let it grow out of control despite its popularity.

Peterborough almost has its own gravitational field but is still enjoyable.

Long may they all continue Vive la difference!

I feel very relaxed now.

DAVE THE TRAIN/LIFEBOAT

As many of you will now know Dave Cleverley has passed away, a long time member of Norwich branch known by many people including myself. Dave was one of those people you never forget. He was from my perspective the person who quietly distributed nips in the Yarmouth area before an East Norfolk branch existed plus great company.

Unfortunately I missed his wake at the Fat Cat, but would like to ask if some of his friends could put together a few stories about him for the Winter issue, it would be a fitting tribute.

May the bar always be open for you my friend. ■

Stig

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BRANCH FACEBOOK PAGES

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Norfolk NIPS

& CASK FORCE

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SUBSCRIPTIONS

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



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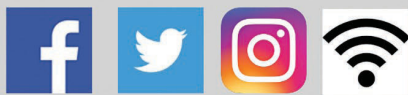
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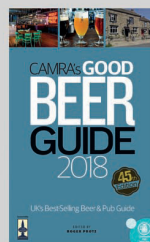
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PUB & BREWERY NEWS

NORWICH AND NORFOLK

In Norwich, there's good news for the **Magdalen Road**

area of Norwich

with two somewhat down-at-heel pubs getting some much-needed attention. The **Stanley**, which has opened and closed several times in the last few years, has had a major refurb, bringing it firmly into the 21st century, with a nice paint job, new tables outside and a completely new stylish interior. Two real ales were available on the (packed out!) launch night, with the selection - Box Social and Adnams - showing the likely mix of ales going forward, when it is envisaged all four handpumps will be in use. Hours will be expanded and food introduced in due course as trade demands. And the nearby **Artichoke** on **Magdalen Road** was put up for sale by Enterprise (EI Group to give them their correct name) for around £400k in May, and has been bought freehold by Kevin Tweedy, owner of Golden Triangle Brewery. Kevin expects to reopen the pub in the autumn after refurbishment, and will stock around eight real ales, including two or three from Golden Triangle, plus a good range of craft keg beers. There will also be regular live music, and hopefully a beer garden in the existing car park. I'm looking forward to the two pubs adding to the already excellent offering in NR3, and joining up the two circuits around the Fat Cat Brewery Tap / Wellington and the Plasterers / Kings Head!

Also in the area, the **Prince of Denmark** on **Sprowston Rd** is currently open but for sale, and scaffolding has appeared at the long-closed **Cat & Fiddle**, with work being done inside as well, although the interior looked smaller than I remembered



it, and there was no indication that it was being refitted as a pub.

The **Lawyer**, on **Wensum St**, Norwich, known as the Grapes for most of its life, between 1845 and 1972, and since having been named the Silver Dollar, Silver Jubilee, Fugitive and Firkin, and Fugitive, has now been transformed into a cocktail bar, **Chambers Cocktail Company**, focusing on (you guessed it) cocktails, a wide range of craft beers, but no real ale.



The **Bull** in **Hellesdon** has been open and closed regularly recently, but there are signs that may change. Currently (August) surrounded by fences and scaffolding, we hear it has been taken over by the same people who converted the old Maid Marian on Ipswich Road into the Oak Tree nearly three years ago. The scale of building work implies a significant investment, and there's also to be a new name, with the pub becoming the **Chestnut Tree**. If it follows the successful formula at the Oak Tree, the pub will be largely food led, but retain a bar for drinkers. No date for opening, but (as of early August) it was 'soon'!

Another pub getting a new name and a revamp is the **Pear Tree**, on Unthank Road, which was formerly No. 79 and perhaps best





known recently as the **Lily Langtry**. New owners Nick and Lesley Pears, who have twenty years in the trade, have converted the pub back from a burger bar, and would like it to get back to being a good community pub, serving coffee and 'light bites' through the day, and drinks into the night, being open from 11-midnight every day. They plan to extend the food offer to simple and traditional meals, plus vegetarian and vegan offers. At our visit on the July Lunchtime Stroll two ales were available and were in excellent condition, and the pub was busier than we've seen it for a long time!

And lastly in the west of the city, the Enterprise-owned **Belle Vue in St Phillips Road** has reopened, after several months of closure.

In the county, the **White Horse at Ashwellthorpe**, has closed, and we understand the owners are trying to convert the pub to residential use, following several years of disappointing trading.

The **Longe Arms at Spixworth** has been taken over and reopened, as has the **Kings Head, Blofield**, and the **Rising Sun at Coltishall** reopened in April under the management of the Colchester Group, who also have the well-established Recruiting Sergeant in Horstead and four other Norfolk pubs. The pub is open all day for food, dog-friendly, and has some of the best views on the Broads!

The **Green Man at Rackheath** has closed recently. Although food-led, the bar always stocked two or three local real ales, but is in a difficult location with only a handful of houses in the vicinity. Another closure is the **Swan at Gressenhall**, with lack of

support from the community cited by the outgoing landlord, but we can't help feeling that high prices enforced by the crazy tax rates on beer must have had an effect.

We also hear that the **Duke at Bacton** has closed and is up for sale for £249,000 freehold, or for lease to "an experienced operator" with the significant funds needed to allow it to trade profitably again. It is highly likely that if nobody can be found, the site will be redeveloped for housing - any takers?!

Some good news, however, from South Norfolk! The **Angel at Loddon** will reopen soon, after a long refurbishment. Josh Cooper bought the pub over a year ago, and has been carrying out major renovations to this listed building for the past year, including the installation of a commercial kitchen. Sadly this gorgeous grade II listed building has been unloved for many years but it has now be restored and will open as, according to Josh, "a very cosy traditional pub with a good selection of ales and beers but without the noise of Sky TV, jukebox or pool table" - we look forward to it, and wish you all the best.

And lastly, we learn that despite hearing when we tried to visit on a coach trip that it was closing and never to reopen, the **Black Boys at Aldeburgh** will be doing just that, after a major refurb costing over £50,000. The new owners, who already run the nearby Foundry at Northrepps, have already stripped the pub out, and will be aiming to be open again by mid-August as "good country pub serving traditional English food" (and we're sure, English ales!). They later intend to build a larger kitchen to enable them to expand the food trade.

Remember - you can find details of pubs across Norfolk and the country at WhatPub.com, CAMRA's pub guide, constantly updated by CAMRA members!

NEWS FROM THE EAST

The **Queens Head**, Thurlton, this community bought and owned pub is now being run

DUKE OF WELLINGTON

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Thanks to everyone who supported the Beer Festival

WELL DONE

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

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by Peter and his wife Jules. They have had a number of ideas to enhance the pub and are looking forward to being welcomed into the village. They have embellished the menu to include 100% Norfolk grown produce and Peter now serves Norfolk produced Gins on the top shelf. They will continue to stock local real ales (award winning Peoples Brewery to name one) on the three hand pumps and he has plans to introduce a fourth hand pump for greater real ale choice. The team is also planning a beer festival, with BBQ, on the August bank holiday to celebrate Norfolk's real ales. Starting in July various live music acts are going to visit the pub on Sundays from 4 – 7pm to entertain the locals and new customers alike. www.queensheadthurton.co.uk

The **Crown**, Haddiscoe, this long closed and substantial grade II listed pub was all set to be converted into three residential dwellings with two other new build houses on the pub grounds. For various reasons, perhaps mainly due to the building being a heritage asset, flood risk and highway issues, the plans have been refused at present. What will happen to The Crown **now is unclear**.

The **Fisherman's Inn**, Burgh Castle, the seasonally opening waterside pub, The Fisherman's Inn, re-opened its doors on the 14th June. The pub is owned by Rodney and as of this summer has a new manager. The new manager is planning on stocking real ale on the three hand pumps but is going to wait until the summer season gets going in early July to start stocking it. The pub has a good size beer garden, moorings for pleasure cruisers and beautiful views over the river Waveney and the broads beyond.

Food Hours. Monday: Closed,
Tues-Fri: 12-2.30 & 5.30-8.00, Sat:
12-4 & 5-8.30, Sun: 12-5.

The **Queens Head**, Burgh Castle is the last pub in Burgh Castle still open all year round and is ACV protected by GYBC. David James, the owner, has redeveloped a large part of the extensive beer garden and car park at the side of the property to build four new terraced homes. Although the pub still has a large car park it's now lacking

a beer garden at all. The pub is currently serving one real ale on the two hand pumps and they are serving good home cooked pub food in the restaurant area. There is also a popular Sunday carvery available.

The **Rumbold Arms**, Great Yarmouth. The formerly E.I. owned Rumbold Arms on Southtown Road reopened its doors as a free house on the 18th May. The pub was bought freehold by Darren (last name withheld) and is being long term leased by landlady Maria. They are currently serving two real ales on the three hand pumps but are planning on adding a third as the demand for real ale is high! Maria is in the process of reintroducing the pool and darts teams along with an all day food menu to accompany the Sunday carvery currently available. Weekly music acts and a weekly Thursday pub quiz is also offered along with the continuing function room hire.

The **White Swan**, Great Yarmouth. This Enterprise Inns owned pub had been put on the market as a free house, and is reported as being sold as of early July 2018. The business was marketed by Roche with an asking price of £180,000. Alan, the current tenant, is still open and operating the business for the foreseeable future until the sale is finalised.

The **Great Eastern**, Great Yarmouth. Planning permission has been approved by GYBC to redevelop the existing, albeit currently closed, Great Eastern at ground floor level to provide three residential, one bedroom flats and dividing the existing pub accommodation upstairs into two residential second floor flats.

The **Trafalgar Tavern**, Great Yarmouth. This closed and privately owned, former Punch Taverns pub is on Victoria Road in Great Yarmouth. A change of usage application from public house to restaurant has been granted by GYBC. Mrs. Sedorele Alia is planning on turning the old pub into a high class family run restaurant. What the theme or type of cuisine the restaurant will serve is not clear at present.

NEWS FROM THE WEST

It is a pleasure to report on the reopening of pubs, rather than the closure. The former **Lattice House** in Kings Lynn is now up and running. Renamed as **Bishop's of Chapel Street**, it has been refurbished and looks crisp and clean. Due to the historic nature of the building, little structural work is allowed, though there is an application to remove some panels. When we delivered the latest edition of Norfolk Nips, we were privileged to be given a tour of the place and were very impressed. It has shed its reputation as being a cheap and cheerful all day drinking establishment and is catering for a more discerning audience, with some good-looking food and excellent beer, Adnams, Doom Bar and Wainwright when we called. Upstairs has been transformed into a restaurant area, while downstairs is for drinkers and more casual dining.

Out at Newton by Castle Acre, on the Swaffham to Fakenham road, the **George and Dragon** opened in late June after several years of closure. It incorporates the 10 room Pig Shed Motel and the 60 seat Pickwick Club Room, available for functions. Paul reports that there is a good range of ale on hand pump with Adnams Southwold, Ghost Ship and Broadside alongside Oakham JHB.

It is not just pubs that are opening again. In Lynn we now have **Liquor and Loaded** on Tower Street, which according to their Facebook page offers a 'kind of awesomeness can't be described. Think punk rock meets Brothel. This is not just a restaurant, it's an experience! Hard Liquor & Pulled Meats' If that doesn't appeal, there is now a Gin Saloon next to the Silk Road restaurant on Railway Road in Lynn.

In Lynn, an application has been filed to convert the **Lord Kelvin** by the bus station into flats. Apparently, the property, which has been neglected for years and is in a dreadful state, is not viable as a pub. It is located a two-minute walk from the railway station along a street which has been designed to lead the million or so people who use the station, to the town centre. It is by the bus station and

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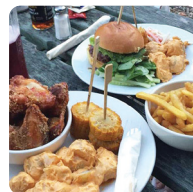
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close to Sainsbury's supermarket, probably the busiest shop in the town centre. The town museum is next door and there are taxi ranks close by. However according to the planning application, I repeat, the property is not viable as a pub. This assertion is unsubstantiated. I have filed a letter of objection to the local planning authority and hope that they will have a look at the CAMRA Pub Viability Test literature before making a decision. Regular readers may have seen my article about their treatment of the change of use of the Railway arms to a Coffee shop, and my assertion that they were not aware of the existence of 'Assets of Community Value' listings. I have received an email from them stating that they are fully aware of ACV's and the protection they offer. This raises the question as to why the change was allowed. I have asked for an appointment with the planning officer, but so far received no reply. Let's hope the deal with the case of the Lord Kelvin competently.

Out at Denver Mill, the **Blackstone Engine Bar** closed very suddenly. Happily, it has reopened again and still sells Two Rivers beer and a good selection of local cider but is now under different management.

Up at North Creake, Good Beer Guide favourite the **Jolly Farmers** has changed hands. Opening times have been

reported as a bit sporadic, but hopefully this is just for the settling in period.

Also reported to have changed hands is the **Heron** at Stow Bridge, which has been closed for a period of refurbishment, but which should be open again by the time you read this.

Caston **Red Lion** has also been reported as refurbished, with an improved menu while the community group trying to save the **Crown** at Northwold battle on, I hear of another village pub which may be taken on by the village. I have been asked not to reveal details at the moment, but it is good to see that locals are taking back control all over the area.

Finally, it has been presentation season recently. Thanks to the **Ferry Lane Social Club** in Lynn, the **Blackstone Engine Bar** and the **Kings Arms** for three excellent evenings when we presented the Club, Cider and Pub of the Year Branch Awards. We also had a joint presentation on a beautiful sunny Sunday afternoon up at Whin Hill Cider to recognise their historic achievement for winning national awards for both their cider and perry, the first time that this has been done. Technically they are in the Norwich branch area, but the apples and pears are grown in our branch area, so we want to share the glory! ■

PUBS OF THE YEAR

Norwich Branch Country Pub of the Year is The Norfolk Lurcher, named after Alfie the dog, pictured in one of the photos. City Pub

of the Year and Norfolk Pub of the Year is the Fat Cat Tap and Norwich branch and Norfolk Pub of the Year the White Lion in Norwich.



WHO'S BREWING

In the brewing chair is Will Edwards, Wolf Brewery, Decoy Farm, Old Norwich Road, Besthorpe, Norfolk, NR17 2LA. 01953 457775 www.wolfbrewery.com

What did you do before brewing?

I left school and went to college to do a bricklaying diploma NVQ2 as mum and dad always said I should get a trade. I then moved into the family business starting at the bottom and I'm now the Head Brewer. Mum and Dad bought the Brewery off Wolf Witham in 2005/6.

What got you into Commercial brewing?

The reason I got into commercial brewing as it was the family business and it seemed a good idea. I worked a couple of days a week. On Mondays I was cask washing and on Fridays I helped with the hand bottling. I did not go for any qualifications as I was just taught off the old brewer Derek Dunston who moved on to another Brewery. I just learnt on the job and really enjoy it today.

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

Its more about public demand. Nowadays it is Golden and Blonde beers but we like to do darker beers. People always say we do a good range of darker beers and as that is what the pubs and customers want we find they sell well. A few years ago we were asked to do a red amber beer and we did a monthly special. It was popular and became Sirius Dog Star 4.4% which is now

a regular beer in our range. We have 6 main core beers and have a few seasonal beers which are different and popular like Lavender Honey 3.7% and Grandma's Rich Porter 5.0%. The core beers are Golden Jackal 3.7%, Wolf Ale 3.9%, Sirius Dog Star 4.4%, Granny Wouldn't Like It 4.8%, Lupus Lupus 4.2%, Edith Cavell 3.7%.

How do you choose your ingredients?

We source the water from our own bore hole as there is the usual chalk layer underground. We add to it to get the right PH and use UV, Multi Media, and Iron filters to get it just right. For the yeast we propagate this from the top and have used the same for years. We keep reusing the same yeast with the back up yeast being kept in Sunderland University. When we first moved here we bought some yeast but ended up using the original yeast. For the hops we use a lot of UK hops like Goldings, Fuggles and Challenger. Also for certain flavours we get hops from US, Poland, Australia, New Zealand and Tasmania. In fact I try to get them from all over the world. Some hops are right for the bitter beers and have a different aroma. The Granny Wouldn't Like It is 100% British hops,



malt and water. We get the barley from Crisp Maltings as they are very reliable and consistent for brewing. We use Maris Otter on one particular brew but for the rest we use Best Ale malt. We have used this for years so obviously the malt does change the flavour of the beers. So if we bring a new beer out we tend to use Maris Otter like in our Tasmanian Wolf beer. We use the malt depending on what type of beer we want which changes if we want a dark amber beer or for the lighter beers we will use more hops to get the hoppy flavour and aftertaste in the beer.

Are you planning any changes to the brewery?

We have moved twice since mum and dad bought the Brewery so at the moment we have no plans for any changes. We have a 30 barrel plant but as we have a certain type of mash tun we normally scale down to 24 barrels. We have a number of fermentors which can cut down the brew to 1000 litres so we can try out different sized batches of beers. We employ 12 people with some being part-time who work throughout the Brewery. We have a bottling plant which can run at 3000 bottles per hour. We have 3 other Breweries which we bottle for who are Norfolk Brewhouse, Mauldons and Green Jack. We also brew and bottle for City of Cambridge Brewery. So that's 4 Breweries actually.

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

We won awards over the years from CAMRA and SIBA and just the other day in Norfolk Edith Cavell won Gold in the SIBA Bitter Catagory and 2nd overall Champion. That is the 2nd time we have won it so we are the only working Brewery to have won it twice as the other Brewery who won it twice have closed down. We won it with Granny Wouldn't Like it in 2005 which was Supreme Champion of the Competition.

What is your favourite Wolf beer?

My favourite is Lupus Lupus a uniquely flavoured fruity blonde beer and close second is Sirius Dog Star as I like all types of beers either dark or light.



What is your favourite Local, National and International beer?

I mainly drink in the Duke of Wellington in Norwich which is owned by my mum and so I go for Wolf beers but I like Oakham Inferno. When I go out for a drink I usually pick beers from far away so I can try most of the other national beers. The beers from Dark Star were my favourite but I've not tried any since they were bought by Fullers. I tend not to drink too many foreign beers but have tried the cherry beers from Belgium. I tend to stick to English beers when I can as you can get them most places and even abroad. ■

Graham Freeman
Warren Wordsworth - Photos



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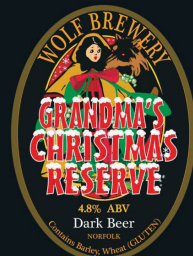
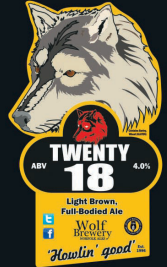
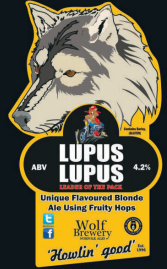
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CALL FOR CLUBS?

“I don’t want to belong to any club that would accept me as one of its members” Groucho Marx

If you are fortunate enough to live in an urban area, one possibly with three real ale pubs within 600 yards of where you live, then this article may not be for you; so you may now safely pass on to the sports page. For those of us who are not so lucky, it may be worth disregarding Groucho’s words, and doing a bit of digging, to see if you have a club located near you.

Why, and what for? Well, particularly in rural areas, the ‘restaurantisation’ or actual closure of local pubs can now leave little choice for the discerning drinker. Unless you really like to visit establishments where a menu is thrust at you as soon as you walk through the door, and where you may subsequently reflect that the pint of off putting stale liquid in front of you has set you back nearly a fiver, that is. The reality is that in rural Norfolk particularly, it can be very difficult to get a decent ale, at a decent price. There are honourable exceptions of course, and many of these are in the Good Beer Guide. However recently when I visited a small market town just over the Suffolk border, we tried six pubs that had real ale on, but could find only three that were serving real beers that were even remotely drinkable. The one Club we visited, as guests, served one of the best beers of the day. Rural pubs are one of the finest assets we possess though, and whenever possible we need to use them, and treasure those that remain.

It’s of little help however, if your only ‘locals’ have been shut down and sold off over the past forty years. This is where Clubs, frequently social and community based, have come into their own. I’ve now visited many Clubs and

have been surprised by how different they are. There are small Clubs, frequently forming a spin off of a larger community sports club, or those with larger grander premises complete with snooker tables and newspapers; many also offering purpose built private rooms for meetings. Whatever their size though, most offer at least one real ale, kept in good condition. Many are run by committed volunteers, and almost all are happy to admit guests, particularly those who might take up membership later. Annual membership can also be surprisingly reasonable. If you are a CAMRA member, many clubs will now ‘sign you in’ for up to 24 hours membership on production of a card, or this year’s GBG.

Your local Club will never replace your much loved local pub, but that isn’t really what they’re there for. Clubs offer a widely differing range of leisure interests and facilities, and are a hub for local activities, many of which you may not be aware of. Be warned, a trip to your Club could result in you finding yourself on a Badminton court a few weeks later, or maybe puzzling out the mysteries of Bridge! In the role of Branch Clubs officer I have been struck by the quality and range of ales offered by Club stewards, and the genuine warmth of welcome. External appearance I have found, is definitely not a reliable indicator, when it comes to clubs.

To sum up, what could be better than relaxing with your pint in peaceful gardens overlooking the sea, or watching cricket on a village pitch; I’ve enjoyed both in local clubs just recently. Perhaps you might find it worth exploring what is on offer, near you? ■



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■ www.thecornhall.co.uk ■ [DissCornHall](https://www.disscornhall.com) ■ [diss.cornhall](https://www.diss.cornhall) ■ St Nicholas Street, Diss, Norfolk IP22 4LB



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COELIAC DIAGNOSIS LEADS TO A NATIONAL SHOWCASE

North Norfolk's micro-brewery's Gluten Free beer showcased at this year's Great British Beer Festival.

The Norfolk Brewhouse, based in Hindringham, had one of its beers, Moon Gazer Pacific Pale, showcase North Norfolk beers at this year's Great British Beer Festival (GBBF).

The GBBF is the biggest beer festival in the country and took place at Olympia, in London 7-11 August.

However, while the team at the brewery is immensely proud to be selected, it may never have happened, had not one of its team been diagnosed with coeliac disease.

The history of this particular beer starts a little over a year ago when Cathy Waller who has worked at the brewery for five years was told by doctor to cut gluten out from her diet and that included the beers from the brewery.

"When Cathy was diagnosed as gluten intolerant it really made an impression on us, as we were able to see first-hand someone who is so passionate about beer suddenly have that passion denied." Explained David Holliday, of the Norfolk Brewhouse.

The brewery came up with a plan to create a gluten free beer so Cathy could once again drink their beers, as David continues:

"Cathy would give us a running commentary of which gluten free beers she was trying – some great, some not so but kept asking us why we couldn't brew a beer for her. Well, the challenges were laid down and we set about creating a special beer which matched Cathy's preference – love for soft, yet fruity golden pale ales."

Interestingly the beer doesn't use gluten free ingredients – and has as its base Norfolk Maris Otter barley but the addition of an enzyme reduces the gluten element to below 10 parts per million which is below the gluten free threshold. The result is a beer which has the same tasty, malty backbone as the brewery's other beers.

Cathy explains how the brewery made sure the Pacific Pale ale passed the taste test before the public were told it was gluten free:

"I just loved it straightaway – it's almost like the team brewed it especially for me."

"We decided as a team not to tell the pubs or public it was gluten free until after a few months by which time it was established as a firm favourite, this worked really well and stopped people pre-judging it, as often GF products can be disappointing." ■



Cathy Waller of The Norfolk Brewhouse celebrates the news gluten free Moon Gazer Pacific Pale Ale will be heading to Great British Beer Festival

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www.heathlandscommunitycentre.org.uk

BRATISLAVA

AN UNDISCOVERED BEER CITY

Last October a few friends and I visited the underrated city of Bratislava in, of course, Slovakia. The city takes its beer just as seriously as its more famous neighbor, Prague. We found a wealth of new independent microbreweries and pubs, often hidden down the back streets, which were putting the city on the European beer-drinkers' map.

Whilst not as grandiose or good looking as Prague and with fewer tourists as its neighbor, the city is less under pressure to rip off tourists and make a quick buck. We found some wonderful pubs and breweries even in the city centre, with very modest prices and good quality food.

Our favorites included the back street micro-brewery

Starosloviensky Pivovar which served up to 6 different beers at around 1.50 euros each for 0.4 Litre glass full. Their own brew is Pressburg (taking Bratislava's original name) a yeasty ale, full of flavour and a tad heavier than your average pint.



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Another great beer pub was Pivovarský Hostinec Richtár Jakub over

near the university and the Blue Church. The ceiling is adorned with different beer mats and breweriana and with a range of 10 beers including a 10.5 % porter, we stayed for a couple. One of the most convivial and intimate establishments was the 100 piv beer bar and shop where you could choose from 6 draught beers or "one hundred" bottled beers. A place built for conversation and making new friends. The city was great for Vegan drinkers as many beers were unpasteurized and unfiltered.

As Vienna was only an hour's train journey we thought it rude not to visit this city and

its grand architecture and a couple of beer stops. First stop was the 1516 Brewing Company based in Vienna, Earth says the glass. A really nice brew-pub in which we ate good schnitzel and a half Litre of their delicious Victory Hop Devil IPA which was unfiltered and did I say, delicious. We also stopped at Mel's Craft Beers after very thirsty sight-seeing. I can't recall what I had from the 30 or so different taps on offer.

Bratislava is well worth a visit if you love beer and there more than enough pubs/ breweries and cafes to keep you amused and if you really do get bored, hop on the train to Vienna which OK is a bit more expensive but worth it for it's culture and gorgeous buildings. ■ Nige





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News from the Brewery Liaison Coordinator

What a summer we are having, very hot and sunny, but that hasn't stopped the breweries of Norfolk, they all have been working on different projects and trying to increase their production and sales. **Norfolk Brewhouse** have lots of exciting news, the first one is the addition of a new fermenter (16 bbl), which will allow them to increase the number of special brews and collaborations with other breweries and businesses.

Good news for people who love beer, but are gluten intolerant as their **Pacific Pale Ale**, which is gluten free and has proved very popular, is becoming a permanent brew in the **Moon Gazer** range.

For beer lovers who also like fine dining, Norfolk's Michelin-starred chef **Galton Blackiston** of Morston Hall has developed two recipes with the brewery, one for an ale and one for a lager to be sold in his restaurants.

Keep your eyes open this autumn coming as the brewery is planning brewing an Old Ale, a New England IPA and also a special Golden Mild, which will be made with honey from Hindringham, where the brewery is located.

During Craft Beer Week in St Lawrence Church in St Benedict's Street (27th August-2nd September) the brewery will be producing one of their Mash Up ales with a few twists!

And finally as well in September a first green-hopped ale, **Moon Gazer Green Hopped Beer** will be brewed after a group of horticulturalists in Sheringham have grown thirty-two hop plants for the brewery. **St Andrews Brewhouse** have been working on a special brew which will be available in St Andrews Brewhouse soon called **Rook Ale**, a 13% German style beer brewed with German malts. It is a cross

between an **Adam Bier** (a smoked and sour German strong beer) and a Barley Wine, it will be on sale in their craft section.

If you go to their brewery pub in St Andrews Street in Norwich you can try, apart from their permanent range, their charity beer for Break called **Hare we Go**, a 5.3% ale made with lots of Sorachi Ace hops, so if you decide to do the Hare Trail, stop in on the way for a rest and pint and also you will help the Break charity!

And finally they are working on a 4.1% beer, called **Paston Old Ale** brewed for the Paston Footprints Project and there are plans for a stronger version in bottles.

Panther have designed a new logo, not too different from the old one but with more roar! Also their **Jungle IPA** and **Berry Bite** in aluminium bottles, with a funky and modern design, which are perfect for events where bottles are forbidden, have been on sale on different events around Wales, Suffolk, Sussex and Dorset.

As the aluminium bottles have proved popular and in my opinion have a funky look, the brewery will be launching further craft ales in their range, all bottle-conditioned, and therefore real ale.

Also more local breweries are now using their automated bottling line, purchased about a year ago, and which has proven to be very successful. You might have seen the brewery on TV recently as they featured on BBC2 in the Mortimer and Whitehouse Gone Fishing program!

Golden Triangle is going to be very busy the next months as they bought the Artichoke Pub in Norwich which should reopen in early autumn.

Apart from brewing their small-batch Norfolk Green Hop series of beers,



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All Day Brewing are also now using wild fermentation combined with barrel-ageing for a range of farmhouse brews. They have created a **Norfolk Raspberry** and **Norfolk Blackberry Saison**, a **Belgian Tripel**, a wild yeast **Norfolk Farmhouse**, a **Hop Sour**, and a **Tropical Stout**, which have all been aging for many months in either whisky (originally bourbon) or Bordeaux red wine barrels in the brewery's main barn. The smaller barn and adjoining courtyard meanwhile continue to play host to the brewery Tap Room Vegan Beer and food where they are hosting pairing sessions on Fridays (17:00–21:00) and Saturdays (14:00–18:00). The Taproom kitchen will be closing with a final summer fling in the form of All Day Brewing's Norfolk Hop Festival on 15 September, celebrating this year's hop harvest with local beer, food, and free live music!

Poppyland are still brewing and in business selling beer despite many assuming that it has been closed. Mark Crayford, Poppyland owner Martin Warren's stepson is now involved in the brewery helping with maintenance, bottling, brewing and distribution.

The brewery has the widest range of beer in stock that there has ever been. Eleven diverse brews were in the cellar but some have been sold out. The production of the Smokehouse Porter has been stopped at the moment as Jonas's traditional smokehouse, where the malt was being smoked, has been out of action recently due to health and weather issues. However, once the weather cools down the production of this ale will be restarted.

Current brews available in bottle include **Black Cutch**, a molasses and apple ale at an uncharacteristic low 3.5% and **Quince Saison** 7% using fruit grown in Cromer.

Humpty Dumpty had a brilliantly successful Beer Festival again this year at the end of July, so don't forget to put it in your diary for 2019, it is normally held on the third weekend of July. The Humpty Beer of the festival was **Line Bitter**, so I am sure we will see it in different outlets soon.

Their brand, **Norfolk Broads Brewing**, have done another

new FemALE brew collaboration. This time **Lesley George** and the brewing team liaised with **Jane Edruff**, from the **Hop Inn** micropub in North Walsham, to create a beer called **Calamity**, a 4.1% easy drinking copper ale, brewed with German, Czech and USA hops to celebrate the first anniversary of the Hop Inn. You will be able to taste it in Norfolk around a few pubs.

This year will be the brewery's Twentieth Anniversary, and to celebrate it they will be brewing a 5.5% **Emerald IPA**, which should be ready for Norwich Beer Festival at the end of October.

Woodforde's has been also very busy expanding their trade and as well this year they are sponsoring the Barclay Stand at Carrow Road for the 2018-2019 football season. 'The Barclay', as you might have noticed on the first match of the season is now emblazoned in the yellow and green of Norwich City and Woodforde's eye-catching branding featuring Lord Nelson and their 'Born in Norfolk' strapline. If you have any information about breweries, or you would like to get involved as a CAMRA member and volunteer and be a Brewery Liaison Officer, there are some breweries available:

Tipples, Oakwood, Yetman's, and Taylor's. If you are interested or would like more information please email me via breweries@norwichcamra.org.uk.

Enjoy the rest of the summer with Norfolk beers! Cheers, **Oli Fernandez**. ■



NORFOLK BEER OF THE YEAR 2018

Our branch Tasting Panel has revealed the over all winners of Norfolk Beer of the Year 2018. Here is the list with the winners:

CASK ALES

OVERALL GOLD S&P Nasha IPA

SILVER Wolf Edith Cavell

BRONZE Grain Oak

MILD

GOLD Woodfordes Mardlers Mild

BITTER

GOLD Wolf Edith Cavell

SILVER Grain Oak

BRONZE Humpty Dumpty Little Sharpie

BEST BITTER

GOLD Grain Best Bitter

SILVER Woodfordes Nelsons Revenge

BOTTLED ALES

OVERALL GOLD Lacons Old Nogg

SILVER Two Rivers Denver Diamond

BRONZE Elmtree Terra Firma

MILD, BROWN ALE, OLD ALE

GOLD Lacons Old Nogg

SILVER Why not Chocolate Nutter

BRONZE Panther Black Panther

BITTER

GOLD Two Rivers Denver Diamond

SILVER Elmtree Scary Tree

BRONZE Humpty Dumpty Broadland Sunrise

STRONG BITTER

GOLD Why Not Best Bitter

SILVER Elmtree Gambrinosity

VERY IMPORTANT INFORMATION

If you are a CAMRA member, you will receive an email soon containing instructions on how to vote for beers to be included in the Champion Beer of Britain (CBOB) competition. Voting runs from September 1st to November 1st, and is the first round of the competition. This first step is important, as every branch member can give their vote to beers that are brewed for more than 7 months of the year, in all the different styles. The most voted then go into judging, first Regional and so on

STRONG BITTER

GOLD S&P Nasha IPA

SILVER Fat Cat EPA

STOUT

GOLD Elmtree Dark Horse Stout

PORTER

GOLD Grain Slate

OLD ALE/STRONG MILD

GOLD Norfolk Brewhouse Moon

Gazer Dark Mild

BARLEY WINE/STRONG OLD ALE

GOLD Lacons Old Nogg

GOLDEN ALE

GOLD Beeston The Dry Road

SILVER Elmtree Golden Pale

BRONZE Panther American Pale Ale

SPECIALITY

GOLD Panther Honey

SILVER Two Rivers Happy Hopper

STOUT & PORTER

GOLD Poppyland Smokehouse Porter

SILVER Boudicca Spiral Stout

BRONZE Humpty Dumpty Porter

UNIQUE

GOLD Humpty Dumpty Shaltai Boltai

BARLEY WINE

GOLD Elmtree Terra Firma

SILVER Beeston Magnificent Men

until the winners of the darker and stronger categories are announced at the Great British Beer Festival Winter in Norwich next February, and the remaining categories and the overall Champion are announced after the last judging session at the Great British Beer Festival in London Olympia, in August.

So if you want your favourite beer to have the possibility to be a winner, please vote for it in September or October, or it will never have a chance!

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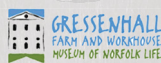
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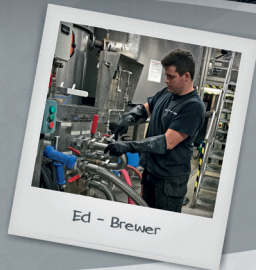
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MAY MIDDAY COACH TRIP

Our late spring midday coach trip concentrated on pubs in the north east of the county. Yet again a near full coach set off to our first stop being **The Star** at Lessingham not far from the North Sea coast.

This old inn was our Branch rural Pub of the Year in 2017 and deservedly so. Situated slightly out of the main village it is a very friendly village pub consisting of a main bar plus separate dining area and a large garden with many tables at the rear. Beers on offer here included Lacons Encore, Chalk Hill Bitter and Woodforde's Once Bitten, plus they also stocked a range of ciders. The pub offers a large food menu at very reasonable prices and it was here that we had an extended stay for our meal break with most of us ordering a meal.

After being well refreshed and fed we headed inland to the market town of North Walsham where we stopped at **The Hop In**, in Market Street which is the town's newest pub. This pub apparently once a taxi office was opened last year by four of our CAMRA Branch owners. (For more details see NIPS



182 P9). This tiny pub has a main bar that only seats about a dozen and an upstairs room. Recently several pavement seats just outside the main door have been added. Being a very pleasant early summer



The Fat Cat Brewery Tap



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Broads it now provides a number of holiday lets. The interior is large and there is a very large garden and green at the rear of the pub. Beers available here were mainly from Woodforde's.

A further journey south took us to the village of Coltishall where we stopped at **The Red Lion** situated near to the centre of the village. Architecturally this

day many of the group sat outside on these seats. On the day we visited it had a range of no less than seven beers plus real ciders (please see photo with beer menu).

Next it was a small ride southwards to the old village of Worstead which in mediaeval times gave us the name of the famous cloth, where we visited **The White Lady** situated in the centre of the village. When you arrive in this old village you are immediately reminded that this was once a very prosperous mediaeval centre of activity by viewing the enormous size of the church which stands overlooking the pub in today's relatively small village. The pub has a very Georgian style façade but I suspect parts of it are much older. Recently it has undergone many changes as being strategically located near to the North Sea coast and Norfolk

is a strange building which dates to at least the 19th century with its imposing Dutch gables. Inside it is on several split levels with several small eating and drinking areas. A large range of beers were available here including beers from Woodforde's, Adnams Ghost Ship and Freewheeling, Humpty Dumpty Little Sharpie.

Our last stop of the day was just across the River Bure into Horstead to **The Recruiting Sergeant**. This large multi roomed pub although rather food orientated never the less has a good range of real ales including Woodforde's Reed lighter, Lacons Encore, Adnams Southwold Bitter, and Fat Spratt and Green King Abbot Ale. Outside at the rear of the pub is a large very ornately manicured garden with many seats and benches to drink and dine. ■ *Warren Wordsworth*



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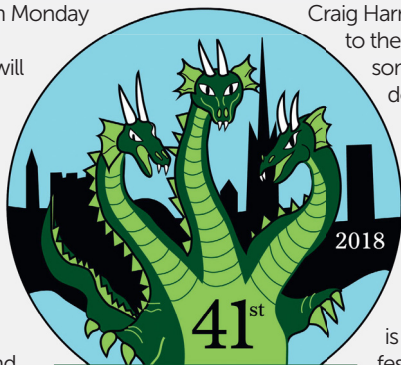
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NORWICH BEER FESTIVAL IS RETURNING IN OCTOBER!

The festival runs from Monday 22 to Saturday 27 October 2018 and will also be launching a new bar showcasing over 40 beers never before featured at the festival. With a limited supply of each beer, it promises to offer some interesting flavours and new delights to real ale lovers.

The Norwich Beer Festival takes place in the medieval halls, known as St Andrews and Blackfriars Halls. The Halls are a friary complex dating back to the 13th century, rebuilt in 1470 and Grade 1 listed. The friary survived the reformation as it was bought by the City Corporation for public use - an appreciated decision!

When asked why the festival has been going from strength to strength, festival organising,



NORWICH BEER FESTIVAL

Craig Harmer, commented 'We appeal to the ale-lover but also offer something for everyone. It doesn't stop at cask ales, we have a world beer bar and craft key keg beers, a bar dedicated to perries and ciders, with over 80 to choose from and several wines too, plus hot food, snacks and live music.'

Craig added that Saturday is a good day to visit the festival as it is open all day from midday with last entrance at 9pm and it is also not busy so you can usually just walk straight in at any time. There is also a limited number of advance tickets if you want to guarantee entrance which are on sale now from the Norwich & Norfolk CAMRA website, this can be especially useful if arriving separately but meeting up as a group.





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- Wed 24th - Anteros Acoustic Showcase featuring - Yve Mary B
- The 25th - The Murderers Giles Robson Band
- Fri 26th - The Murderers Paul Lamb & Chad Streutz
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- Sun 28th - The Trafford Arms The Journeymen

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Some people have commented that the festival is so successful it attracts long queues. To this Martin Ward, committee member replied 'Gone are the days of waiting for a long time in a queue. We now have a fast-track queue system and everyone is surprised how quickly they enter the Halls and are able to purchase their glass and tokens, even on the busier Friday and Thursday.'

The festival is attended every year by tens of thousands and each year numbers grow. The Halls has a restriction in numbers so to guarantee entrance Martin has two pieces of advice for the busier Thursday and Friday:

- Become a CAMRA member online, as members receive priority access or purchase one of the limited number of advance tickets.
- Arrive early

For those who have never experienced the festival, you can expect a vibrant evening with entertainment, games, food and beers. There is such a wide variety of beers, ciders, world beers and even wine, you can't fail to find something you like! There are even gluten-free beers. Brass bands have become a popular feature at Norwich Beer Festival and local bands will also play most lunchtimes and evenings, for the full line-up please visit the Norwich & Norfolk CAMRA website.

Music-free sessions in St Andrew's Hall are on Tuesday evening and Wednesday lunchtime. On the busy weekend nights, visitors can still enjoy a quiet conversation in the marquee,

cloisters and Blackfriars Hall. There is also seating in the cloisters and marquee.

Opening times and prices, a map of where to find the Halls and a layout plan can all be found on the Norwich CAMRA website. The website also has a guide and will have beer and cider lists nearer to the opening date, so you can plan your visit beforehand. On entrance to the halls visitors may purchase a festival glass and beer cards, as cash is not accepted at the bars, and remaining beer card tokens may be cashed-in at the end of the visit, or donated to charity.

The 2018 charity of the Norwich & Norfolk CAMRA Branch is Headway, Norfolk and Waveney's brain injury charity. Brain injury can affect anyone. We support people with traumatic and acquired brain injury including strokes, their families and carers to regain confidence and overcome challenges. We promote independence and rehabilitation, providing information and support services directly to those in need.

This year, the festival will be open longer on Saturday 28th October, as there will be no break between the sessions and Saturday admission will be from 12noon until 9pm, with closing time at 9.30pm, with cash entry on the door (or with a limited number of advance tickets) or free admission with a valid CAMRA membership card. Entrance on Saturday is only £3 all day for non-members.

Norwich City pubs will also be ready to host those visiting the festival from afar, with



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a real ales and ciders, including CAMRA's 2018 award winners – The Norfolk Lurcher (formerly the Ugly Bug), awarded rural pub of 2018; the Fat Cat Brewery Tap in Lawson Road awarded City Pub, Branch Pub and Norfolk Pub of the Year 2018 and the White Lion in Oak Street awarded Cider Pub of 2018.

The selection of real ciders and perries has grown year on year, as the appeal for ciders has grown in recent years, with drinkers preferring a wide selection of flavours and styles. This year the festival will offer 80 different varieties, mostly from East Anglia.

Over the four decades the festival has evolved from around 20 odd beers served on small tables in Blackfriars Halls in 1977, where the organisers visited breweries one by one requesting to buy beer for an unknown local festival. Now there are over 220 cask-conditioned real ales on sale and the organisers have reached capacity!

Festival goers may also vote on their favourite beer in the festival competition. You can vote for your festival beer using the voting form in the programme and the results should be announced at the end of the week before the festival finishes on Saturday.

A varied music line-up will be announced shortly for the 2018 festival and Blackfriars will be a music-free area.

Cash admissions will be available on the door at every session. As always, CAMRA members have free entry all week with the presentation of a valid membership card.

Free entrance to CAMRA members will also be extended to the week of the Great British Beer Festival Winter. The festival is hosted by Norwich & Norfolk CAMRA in Norwich at the Halls from 19 to 23 February 2018. The February Festival, which offers beers of every season, shade and style, will then be moving to

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 Thu. 25th 11.30am-2.30pm & 5.30pm-11pm
 Fri. 26th 11.30am-3am & 5.30pm-11pm
Sat. 27th Open All Day 11.30am-9.30pm
 This year's fancy dress theme is Fairy Tales & Legends (inc. Nursery Rhymes)

Admission Prices
 Lunchtimes: Tues. to Thurs. £1, Fri. £3
 Evenings: Monday & Tuesday £3
 Wednesday £4
 Thursday & Friday £5
Saturday: All Day £3
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a different CAMRA region and will have music nights on Thursday, Friday and Saturday. For more information visit www.winter.gbbf.org.uk.

The Great British Beer Festival Winter will also be hosting a Fringe Festival in local pubs and venues, with beer tasting events and meet the brewer events planned from 1 February 2019.

CAMRA currently has a national membership of over 191,000 and the Norwich and Norfolk branch are active in offering social events, surveys and campaigns to protect local breweries, pubs and real ale, ciders and perries.

For more information, beer lists and admission times and prices visit www.norwichcamra.org.uk and see Norwich Beer Festival. ■





COMMUNITY PUBS IN NORFOLK

Over the past few years there have been many pub closures, the latest figures suggest 145 pubs and bars have been lost in the county since 2010. Rural pubs can be particularly at risk, often situated in small villages with limited resources they can struggle to remain viable due to the high taxes and rates they have to pay as well as competing against the cheap supermarket prices for alcohol.

There has been some good news though and some pubs have reopened. All over the country communities are getting together to buy their local rather than see it closed for ever, these are the community owned pubs. In Norfolk there are currently three such pubs open namely The White Horse, Upton; The Fox, Garboldisham and the King's Arms, Shouldham. Other communities are also trying to buy their local.

The White Horse in Upton was the first pub in the county to be bought up by the community. It re-opened in 2015 and is now trading very successfully, current turnover is close to 900k! In 2012 the pub



could have closed for good when landlord Ray "Winkle" Norman of 40 years had not been able to find a buyer. Luckily the pub was rescued after locals got together with; the Prince's Countryside Trust, Broadland Community Grants, Broadland Community Renewables and the Norfolk Community Foundation. In all £120,000 was raised, over

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a third of villagers put in money and also pledged five further payments over the next 5 years to help renovate the building. In 2014 a local shop for local people was also opened next to the pub further cementing the community aspect of the building.

The White Horse has even been visited in 2016 by Prince Charles who is patron of the Pub is the Hub and the Princes Countryside Fund. He said "I am extremely impressed with the level of community spirit that was shown by people here to save their pub.

"Projects like the Pub is the Hub was created with the intention to keep these rural pubs, and not only them but shops, post offices, banks and more. And I am happy to see how well the shop is doing."

This year, the volunteers who put in many hours to keep everything running were recognised for their efforts when they were presented with the Queen's Award for Voluntary Service.

The second community run pub to open was the King's Arms in Shouldham, our Pub of the Year for the last three years. With a similar story to the White Horse the pub



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42 | Autumn 2018

was closed in 2012 when the owners Punch Taverns put it up for sale. A survey was conducted amongst the villagers and luckily there were enough people who wanted it to remain open but with no sign of a buyer a group was formed to save the pub and SOKA (Save our King's Head) came into being. Meetings were held and a committee of 11 villagers was formed and became the Shouldham Community Enterprises Ltd.

During the rest of 2013 many fundraising activities took place, grants were applied for and a share issue was launched. Even Stephen Fry tweeted about the venture and by November £150,000 worth of shares had been sold and 189 people had invested in the pub, with a further grants from the Department of Communities & Local Government. On 10th January 2014, Shouldham Community Enterprises agreed a price with Punch and became the owner of the King's Arms. Further grants from the Geoffrey Watling Foundation and Pub is the Hub helped. A local builder was brought in and together with volunteers started to renovate the building. It was on 12th September that the pub was officially reopened. This was not the end of the refurbishment as a community café was to be created together with disabled toilets and baby-changing facilities.

In 2016 and 2017 the pub was voted West Norfolk Pub of the Year and again in 2018!

The latest pub to open is The Fox in Garboldisham. The building is Grade II listed, dating from the 17th Century and served beer until 2007 when closed by pub owners, Wellington Inns. Plans were lodged to convert it into 5 dwellings but this was opposed and rejected by the local council. In 2014 an Asset of Community Value was granted which gives extra safeguards in the planning process and allowed local groups a six month moratorium to put a bid together for the pub before being sold for a change of use.

The Garboldisham Fox Community Interest

Company was formed and were hopeful of raising sufficient funds to purchase the property and re-open it. In April 2016 fundraising began to raise the £180,000 to buy the pub. £85,000 came from the local community and further amounts from loans. In October of that year the pub was finally bought and the first pint was pulled. The local group began the task of renovating years of neglect working on small sections of the building at a time. There are now over a 100 shareholders and 30 volunteers. Over the coming years a restaurant and banqueting area are planned and an outside extension will be converted for use by local businesses further safeguarding the future.

The community run pub is a way of restoring a sense of being part of the community in a village and helping to bring back other services such as a shop or café. In Beeston the local community have formed Beeston Community Enterprises Limited with the purpose of re-opening the Ploughshare and runing it for the benefit of the local community. A pub has existed on the site since at least 1585 and the oldest part of the current building dates back to 1620. So far over £150,000 has been raised from a share offer, fundraising events and grants with a further share offer soon.

Having visited the three open pubs recently it is so encouraging to see what locals can do. It helps to bring the community together and bring back a sense of belonging. Let us hope the Community Owned Pub goes from strength-to-strength! ■ **Richard Dixon**





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JULY MIDDAY COACH TRIP

The mid summer Norwich & Norfolk Branch midday coach trip left Norwich on a rather overcast July day in a north easterly direction before arriving at our first destination which was at **The Crown** at Catfield, situated in the heart of Broadland and we were to spend the rest of the afternoon seeking out various Broadland pubs.

This charming pub set in the centre of this Broadland village was a former Branch

'Rural Pub of the Year' winner. The pub's interior consists of a main bar with separate dining areas to one side and an outdoor garden. There are a good range of beers here including Greene King IPA and Golden Hen, Woodforde's Wherry, St Peter's Mild and 3D Hop Gun. The menu offers a range of home cooked food at very reasonable prices and it here we had our food break.

Our next stop was to the nearby village of Hickling where our first stop was at **The**

Greyhound situated near the centre of the village. This one bar country pub has a very ornate flower garden and beer terrace at the front. Real ales on sale here were St Austell Proper Job, Sharps Doombar, Young's Bitter and Adnams Ghost Ship.

On to our next stop just down the road we called in at **The Pleasure Boat** situated on the northern shore of the





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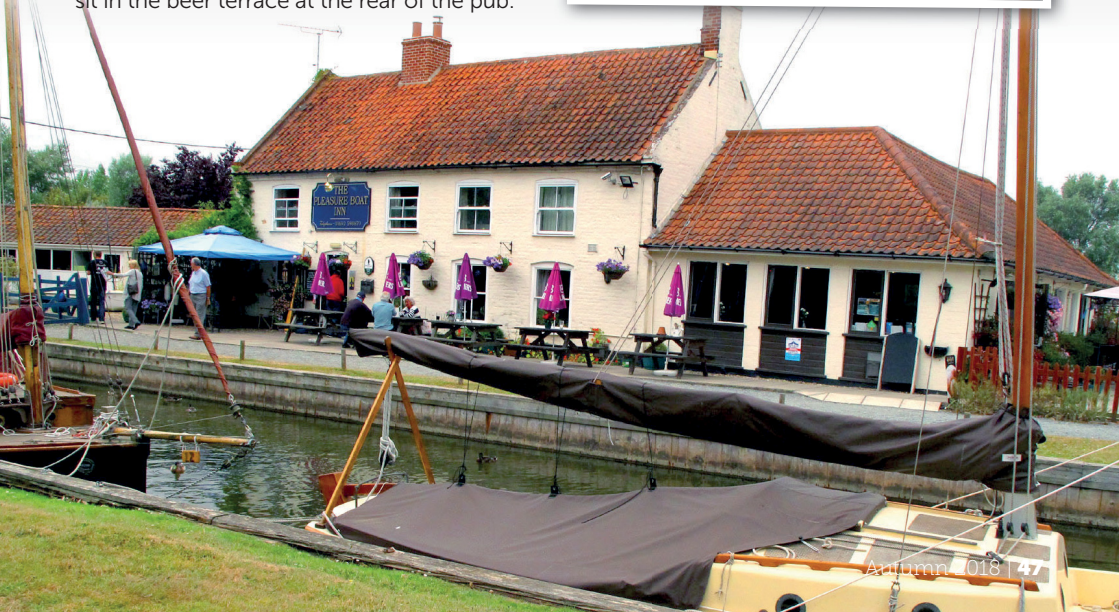


Our last call of the day was at **The Lion Inn** in Thurne. This large grey brick Victorian building is situated near the River Ant and at one end of Thurne Dyke with access to the Norfolk Broads. Like the previous pub this building has also undergone a lot of internal refurbishment recently giving it a very impressive large interior. There were six real ales available here including some very unusual rare ones you can't find anywhere else locally. They included Adnams

famous Hickling Broad. There are a large number of moorings available adjacent the pub and the gardens offer tantalising views of Hickling Broad. This large multi roomed pub offered a range four beers which were Norfolk Brewhouse Moongazer Gold, Woodforde's Wherry and Nelson's Revenge plus a Mauldons Silver Adder.

Southwold Bitter, Woodforde's Nelson's Revenge, Oakham Scarlet Macaw, Etty Ann Malt, a beer from local micro Neatishead, Backyard 'Cake', which is apparently a pale ale containing raspberry and vanilla and a beer from Manchester Brewing called 'Your Mother's a Hamster!' which is an unfiltered pale ale. There were also six real ciders. ■ **Warren Wordsworth**

After a visit of two pubs in Hickling it was a short drive to the village of Fleggburgh to **The Kings Arms** situated on the main A1064 road. This roadside pub has recently undergone in 2012 an extensive renovation giving it a very large interior including separate dining room and a beer terrace at the rear. There were four real ales available, Adnams Ghost Ship, Tim Taylor Landlord, Green Jack Summer Dream and Woodforde's Nelsons Revenge. During this visit the sun finally decided to come out to warm the day up so most of us elected to sit in the beer terrace at the rear of the pub.



SECOND CITY SOJOURN

I know exactly when I first visited Birmingham. It was March 29th 1969. I had just turned 13 and me and a school friend took the train to New Street station and between noting down the numbers of the engines, we could see a news ticker by the Rotunda at the end of the platform announcing the Highland Wedding had won the Grand National and that Leicester City had beaten West Brom 1-0 to reach the Cup Final.

New Street station was a dark and dismal place in those days, and when we returned recently not much had changed at platform level. However up above, the shopping centre, now renamed Grand Central was light, bright, modern and inviting. The rest of the city is now much the same. When I was first there, J W Evans silver factory was in full swing, and the Back to Back houses down near the Hippodrome were still occupied. Now these are both tourist attractions, and the new face of the city is modern and welcoming. I didn't realise how welcoming until we went out to eat at the Pure Bar and Kitchen, a Good Beer Guide listed pub near the Town Hall. Bang on trend, this was one of those places with all the workings on show. An exposed duct, bare metal, open kitchen style place with 'craft beers' and gourmet burgers alongside the wonderful Purity range. We grabbed a couple of pints of 'Mad Goose' and settled down to our tasty burgers when a party of middle aged blokes sat at the next table. Their leader apologised in advance for the noise they were going to make and offered us a drink. As we were close to finishing, we politely declined and thanked him for his concern. A bit of a chat and a few minutes later we were ready to go and summoned

the bill. When it arrived, he grabbed it and insisted on paying. No amount of persuasion could convince him otherwise, so thank you Scotsman from Cannock, whose name I never did know, for your hospitality. I hope your night went as well as ours.

Next evening, Cathy had joined us and we headed up to the fabulous jewellery quarter. Listed in the Good Beer Guide was the Rock and Roll brewery, so we headed down there, but had the timings wrong. We arrived at 7.01, a minute after it had called last orders. Fortunately Cathy managed to pull off the 'we have come a long way and will drink up really quickly' trick and we managed to sample some of their excellent beer. In truth they were in no rush to close, and we had time to appreciate the unique surroundings, such as the Nick Cave, and background tracks of an aptly named brewery. We fell into conversation with the brewer and he told us of another brewery close by which was open till 8.00, and he pointed the way, with a message for the proprietors of the Burning Soul brewery 'Tell them that I sent you, and your beer is crap'. Off we went up the back streets onto an industrial estate, similar to the Hardwick, and when we were just about to give up hope, there it was in a factory unit with a few picnic tables outside. Ros ordered the beers, and explained that the Rock and Roll brewer had sent us down. 'Did he send a message?' the Burning Soul Man enquired. Ros passed on the message, but no offence was taken, and shortly afterwards the Rock and Roll man came in for a pint himself, and we agreed that it was in fact pretty good. ■

bar.man@btinternet.com

A version of this article appeared in the Lynn News.



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CAMRA'S FINAL FEBRUARY FESTIVAL IN NORWICH

CAMRA invites festival lovers to enjoy ales-of-every-season at Norwich's final Great British Beer Festival Winter from 19 February 2019!

Not to be confused with a festival for winter beers alone, this has beers of every style and shade, served in cask, KeyKeg and bottle - from dark to ruby brown and golden ales, plus world beers and real ciders.

After this final one in Norwich, the national event moves to a different CAMRA location.

The festival runs from 19 - 23 February 2019 at St Andrew's and Blackfriars' stunning medieval friary halls, opening with a preview evening for CAMRA members only.

Martin Ward, organiser, commented "2019 is the final chance to catch the February festival in the historic City of Norwich."



Local pubs will also be getting involved in The Fringe which runs for the whole of February, with organised crawls and treasure trails, special events, competitions, featured brewers, all in the heart of Norwich. Visit winter.gbbf.org.uk.

Jenny Bach, Publicity Officer added, 'The February Fringe invites visitors to also enjoy the many characteristic real ale pubs, all in easy walking.'





including winners, can be sampled by visitors in Blackfriars Hall.

The event has been likened to CAMRA's national summer festival in London Olympia as 'like it, but cosier!'. There is also hot food and snacks served all day and live music next evenings.

As always at the event, the Champion Winter Beer of Britain competition will be judged. Local and national brewers will compete in each category and the winners and overall winner will be announced at the opening evening. Competition ales,

The chosen Charity is the Benjamin Foundation and visitors are invited to donate cash and unspent tokens using the glasses stand box and collection pots.

Entrance is cash-only on the door, is free to CAMRA members and is open from midday all day Wednesday to Saturday. Pre-event ticket packages, including beer tokens and souvenir glasses, can be secured. For ticket packages or more information on the Festival and February Fringe visit www.winter.gbbfw.org. ■



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CIDER COOLING IN PUBS

It's great to see the increase in real cider available in pubs & clubs over the last few years and, although there are still cider deserts, real cider or perry can usually be found at a pub or club near you. One of our concerns though is that some pubs are putting boxes or tubs on a shelf behind the bar without any temperature control for long periods of time which will affect the quality of the product on sale. This will not help the reputation of the drink, or the pub.

Understandably, space is restricted in many pubs, but if you are able to find a way of storing it at the correct temperature, your customers are more likely to enjoy the drink and have another. It will also reduce wastage. Like real ale, real cider

can become stale or go off if it is not kept at the right temperature, which is typical cellar temperature (between 10-14 degrees). Over the years, a number of cider cooling systems that help achieve this have been seen. Below is a brief overview of them (in approximate order of effectiveness), along with their pros and cons.

It should be noted that cider tubs are plastic, which means they are good insulators. This helps if the cider is cool to start with, but hinders if external forced cooling is required. Bag-In-Box is more common but they have the drawback of being impossible to handle when they become wet, which limits the cooling methods that can be used.

KEEP BOX OR TUB IN THE CELLAR

The layout of some pubs allow the box or tub to be kept in the cellar and served through a hand pump or served from the cellar on draft by staff. If this isn't achievable, real cider and perry does not need to settle when it has

been moved so it is possible to keep it in the cellar when the pub is closed or at quiet times and move it into the bar area when required.

Pros: Effective.

Cons: It can be hard work, and the container will warm up after a few hours if it is to be moved to the bar.



Cider cooling on a grand scale! The GBBF system.

PROBES OR TUBE IN THE TUB

Here, a metal probe or plastic tube carrying cold water is inserted into the cider tub.

Metal probes would be made with a bung of some form that fits into the top of the cider tub. There will then be stiff or flexible plastic pipes to connect them together. For a plastic tube, holes can be drilled in a shive (used for beer barrels) and a tube fed through the holes. Either a continuous tube is used, or a short tube with connectors can be used. A short-cut is to remove the original cap, feed a length of tube into the tub, and then use tape to part seal the hole and hold the tube in place. The pipe or tube is then connected to a conventional cooler unit. For boxes, the probe or tube can be fed in to the box at the bottom (between the cardboard and bag) by carefully cutting a hole in the cardboard while the box is up-side-down.

Pros: Very effective and suitable for boxes.

Cons: It's cumbersome and expensive.

The probe or tube needs to be sterilised before inserting into a tub. It's a lot of work when a box or tub is finished and is replaced. Care must be taken if the box has to be cut. Strong tape may be required to re-seal the box.

CIDER SADDLES

Specially made cider saddles can be used in the same way as firkin saddles. These are then connected to a conventional cooler unit. An insulating jacket (of some form) over or around the tub is also required.

Pros: Effective, and most equipment easily available.

Cons: Takes time to cool the cider.

It's cumbersome and expensive. Not suitable for boxes.

STORE IN A FRIDGE

If there is space, boxes can easily slot into many fridges behind the bar, however, in some cases the fridge holds other products, some of which are kept at below cellar temperature, which can lead to the cider being served too cold. Ideally, the fridge should be set to cellar temperature.

Pros: Effective

Cons: Will be difficult to achieve in small bar areas.

ICE PACKS

Here, you use ice packs round the bottom of the tub, or under the bag for Bag-In-Box.

Pros: Effective (while the ice is still ice) and very simple.

Cons: Takes time to cool the cider.

There can be a lot of water when the ice melts. There will still be condensation, even if the ice is in a sealed bag, which can be a problem of boxes.

REFRIGERATED TRAYS

Here, you place the tub or box on a refrigerated tray (the type used for cooling bottles).

Pros: Effective and easy to implement.

The cider at the bottom, where it's dispensed, is being cooled.

Cons: Takes time to cool the cider. The tubs can get frozen to the refrigerated surface. Condensation can be an issue for boxes. Sturdy trays are required.

They are cumbersome and expensive.

TUBE AROUND THE TUB

Here, a tube carrying cold water is wrapped around the box or tub. The tube is then connected to a conventional cooler unit.

An insulating jacket (of some form) over or around the box or tub is also required.

Pros: Easy to implement. Most equipment is easily available.

Cons: Not that effective, and takes time to cool the cider.

WET TOWELS

Cover the tub in a wet towel (with a cut-out for the cap and handle).

Pros: Very simple and cheap.

Cons: Not that effective, and takes time to cool the cider. Need to keep the towels wet. It's less effective when tub is below half full. Not suitable for Bag-In-Box.

■ **Andrea Briers and Chris Rouse**

CAMRA NAMES BEST CIDER AND PERRY IN BRITAIN

Harry's Scrummage is crowned best cider in Britain while Nempnett Piglet's Choice scoops perry gold at the National Cider and Perry Championships

Following more than a year of local tasting panels and regional heats, Harry's Scrummage has been named the best cider in the country and Nempnett Piglet's Choice has won best perry at CAMRA's prestigious National Cider and Perry Championships, which have taken place this weekend.

Scrummage impressed judges with "a sharp but easy drinking cider that stretches to a long lingering and pleasant aftertaste", while

Piglet's Choice took the crown for "a well balanced perry with a clean and fruity taste."

The winners were honoured at the Reading Beer and Cider Festival, which takes place from 3-6th May at Christchurch Meadows in Caversham. The home of the National Cider and Perry Championships, the festival features over 550 beers and 150 ciders and perries, plus a selection of foreign beers, wines and mead.

Each cider and perry in the competition is judged on its individual taste, aroma, flavour, after-taste and overall appeal. The top awards



were selected by a specially chosen panel of both experienced and novice judges.

Speaking after the win, Harry Fry of Harry's Cider said: "I'm overwhelmed and really excited about this accolade. It's a huge achievement for the whole of the Harry's team. I hope everyone enjoys the cider as much as we do."

Keith Balch of Nempnett Cider Company added: "It's fantastic news and just shows what great products you can make from 100-year-old orchards."

As CAMRA celebrates 30 years of campaigning for real cider, cider-lovers

2018 WINNERS

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)

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SILVER

Whin Hill Browns Cider

BRONZE

Whin Hill Perry

We'd just like to say how delighted we both are in receiving these awards. It's not only a great achievement for us but also for Norfolk in getting not one but two National awards, and we would just like to say thank you to everyone who helped make this possible. *Lisa & Mark Jarvis*



The Ciderworks, Stearman's Yard, Wells-next-the-Sea, Norfolk NR23 1BW

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continue to rejoice following a recent vote by its members to secure the long-term future of real cider and perry.

Andrea Briers, CAMRA National Cider and Perry Committee Chairman, says: "Huge congratulations to Harry's and Nempnett's for taking home the golds with their Scrummage and Piglet's Choice respectively.

"While CAMRA has supported and campaigned for quality real cider and perry for over 30 years, the recent vote to support the long-term future of cider and perry has made these products firmly part of our campaign, alongside quality real ale. This is fantastic news for cider drinkers across the country who want to see quality, traditional cider and perry made from apples and pears form part of our future." ■



CAMRA CELEBRATES 30 YEARS OF CAMPAIGNING FOR REAL CIDER AND PERRY THIS YEAR (2018).

'Real cider' is a term used to describe traditional cider made from freshly pressed apples. Served still rather than force carbonated, real cider is unpasteurised during production and not micro-filtered

to produce a truly natural and delicious alcoholic drink. Reading Beer and Cider Festival takes place at Christchurch Meadows, Reading, RG4 8BY, and is one of the largest beer and cider festivals in the UK.

DOUBLE WIN FOR NORTH NORFOLK CIDER PRODUCERS

Mark and Lisa Jarvis of Whin Hill Cider in Wells next the Sea are celebrating double success in the CAMRA National Cider and Perry Championships. Having won awards in the East Anglian regional competitions last autumn, their products went through to the national rounds.

Their Browns Cider won a national silver award, and their perry picked up bronze. It is highly unusual for any producer to gain two awards in a single year and earlier in July Mark and Lisa celebrated with CAMRA members from two Norfolk branches.

Andrea Briers, CAMRA National Cider and Perry Committee Chairman, presented the awards. She noted the high quality of all the national entries and congratulated Mark and Lisa on their unprecedented achievement.

Mark and Lisa expressed their delight at their success and their thanks to everyone who has supported them in their endeavours. ■





The Artichoke At Broome

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Quiz night is the 2nd Tuesday of every month from 7.30pm. £1pp maximum team of 4.
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DISCOUNT SCHEME

Grab a CAMRA Discount at your local!

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

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

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

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

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

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

Bob Carter Centre, Drayton: 30p off pints

Cherry Tree, Wicklewood:

30p off a pint of Buffy's

Compleat Angler, Norwich: 10% off

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

Gordon, Norwich: 10% off 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, Muspole St, Norwich: 10%

of, 15% off food and drink Mondays and

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We have a delicious menu which includes some lovely comfort food and we also have special discounted offers. We also have daily specials available, which are listed on our chalk board in the bar.

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

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

Alby, Alby Horse Shoes Inn	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
Clippesby, 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	Thurton, 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	

CAMRA BRANCH CALENDAR

NORWICH BRANCH

Saturday 8th September

Community Pubs visit and other pubs in the Mid Anglia branch - cost £7.50 - coach departs Castle Meadow 11.15am

Wednesday 12th September

Lunchtime Campaign Trip – depart Castle Meadow 11.30am.

Sunday 16th September

Bowls Match - Norfolk v Suffolk at Caxton Club, Beccles - Coach Departs Castle Meadow - Noon.

Thursday 20th September

Branch Meeting & Social – Garden House, Denbigh Road, Norwich – 8.00pm start.

Tuesday 25th September

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

Friday 28th September

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

Friday 5th October

Ascot Beer Festival & First Friday Five - 8.00pm start Whalebone, Prince of Denmark, Stanley, Marlborough Arms, Artichoke.

Wednesday 10th October

Lunchtime Stroll - Noon start Freemasons Arms, Kings Arms, Trafford Arms, Surrey Tavern, Pig & Whistle.

Friday 12th October

Trip to Crisp Maltings and other pubs in the Dereham and Fakenham area - coach departs Castle Meadow 11.30am.

Saturday 13th October

October is Cider and Mild month crawl - Fat Cat and Canary (noon), Coach & Horses, Jubilee, Lollards Pit, Cottage, Leopard, Plasterers, Kings Head, Woolpack Yard, White Lion.

Monday 22nd October to

Saturday 27th October

Norwich Beer Festival - St Andrews and Blackfriars Halls.

Friday 2nd November

First Friday Five - 8.00pm start White Lion, Golden Star, Woolpack Yard, Rumsey Wells, Vine.

Wednesday 7th November

Lunchtime Campaign Trip - depart Castle Meadow 11.30am - Booking Essential

Thursday 15th November

Branch Meeting & Social - Venue tbc - 8.00pm.

Tuesday 20th November

Lunchtime Stroll - Noon start Fat Cat, Alexandra, Reindeer, Ten Bells, Garnet.

Friday 30th November

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

Wednesday 5th December

Lunchtime Stroll - Woolpack, Murderers, Bell, Lamb, Walnut Tree Shades.

Friday 7th December

First Friday Five - 8.00pm start Warwick Street Social, William & Florence, Pear Tree, Temple Bar, Coach & Horses (Bethel Street)

Tuesday 11th December

Branch Christmas Quiz - Fat Cat Brewery Tap - 8.00pm.

EAST NORFOLK

Monday 10th September

The Troll Cart in Great Yarmouth

Monday 8th October

The Pub on the Pier

Monday 5th November

AGM, Tombstone

WEST NORFOLK BRANCH

Tuesday 11th September

Ancient Mariner, Old Hunstanton

Tuesday 9th October

Ferry Lane Social Club, Kings Lynn, AGM + Branch Meeting

Tuesday 13th November

Chequers, Wimbotsham

Tuesday 11th December

Albion, Thetford

All evening meetings start 8pm and include a social unless otherwise made clear.

West Norfolk CAMRA would like to thank the pubs and clubs that hosted our previous meetings for their welcomes and hospitality.

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PUB QUIZ.

- 1) **Only one Norfolk pub has won CAMRA National Pub of the Year. Can you name it?**

(Clue: This pub has actually won it twice!)

- 2) **Which pub is rated #1 for 'Nightlife in Norwich' on TripAdvisor?**

(dated 16.08.18)

- 3) **Which Norfolk pub has consistently sold up to 30 real ales since opening in 1991?**

- 4) **Who is the current holder of The Good Pub Guide's Beer Pub of the Year 2018?**

(Clue: They also won this title in 1998, 2003, 2008, 2010, 2013, 2016 and 2017)

- 5) **PICTURE ROUND:**

Which Norwich pub recently underwent a refurb including a new solid oak bar top and awesome new toilets shown below?



- 6) **and finally...The landlord of which pub has been pulling pints for 53 years, since working full-time in The Roundhouse, Covent Garden at the age of 15!**

For all the answers go to:

www.fatcatpub.co.uk