

# Norfolk NIPS

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BEER OF  
NORFOLK 2018

NORWICH  
BEER FESTIVAL  
HIGHLIGHTS

CRISP  
MALTINGS  
TOUR

ALSO INSIDE: PUB AND BREWERY NEWS ■ CAMRA DISCOUNT SCHEME

Magazine of the Norfolk Branches of the Campaign for Real Ale

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# IS YOUR PUB UNDER THREAT OF CLOSURE?

**I**t seems like there is never a month that goes by without me being contacted by someone worried about their local pub closing, and asking me what I can do to save it. Unfortunately, I don't have a magic wand, and enthusiasm often evaporates when the questioner is invited along to a meeting to discuss ideas. The truth is that it is not an easy task to save a pub in danger of closure, as is suggested by the oft quoted figure that around 18 pubs in the country close every week. However, with a lot of hard work, the task can be accomplished. One of the ways is by taking them into community ownership. CAMRA is aware of around 120 pubs in the country that have been rescued by this method, including four in Norfolk, the Fox at Garboldisham, the Kings Arms at Shouldham, the White Horse at Upton and the Pavilion at Hindringham, with the Crown at Northwold aiming to become the fifth.

It seems a daunting task to embark on. Step one is probably to apply for an Asset of Community Value listing for your pub. Although the law has changed and any change of use for a pub now needs planning permission, an ACV allows a six month period for the group that applied for the listing to make a bid for the property. At one time the local CAMRA branch could apply,

but this is no longer the case, and you will need a group of around 23 local people to sign the application. This can, and maybe should be considered for a pub at any time, rather than waiting until it is threatened. I was contacted by one person

who informed me that he had been told by his parish councillor that an application was not possible, as the pub had been recently sold, but I disagree, I think that it can be done at any time.

Other help is available. CAMRA have produced a guide, available on line with lots of useful information. <https://pubs.camra.org.uk/communityownedpubs>. The Plunkett Foundation also can provide lots of help and some small grants and can be found at [www.plunkett.co.uk](http://www.plunkett.co.uk), and there are several other organisations that can provide help and funds for the task. These include Community Shares, Locality, the Architectural Heritage Fund, the Big Lottery Fund and the Public Works Loan Board. All the website addresses are listed in the CAMRA guide mentioned above or a simple web search should provide the details.

There is no single model for the process. While many of these pubs have been bought by a community group, several have been

leased from the owner, either a company or an individual, and are run by the community, so if you are interested it may

be worth contacting the owners of the property and seeing if a deal of this type can be agreed. It is not the case that the day to day running of the premises needs to be done by volunteers. We have all seen how enthusiasm wanes as the months pass, and employing a competent and experienced manager is worthy of serious consideration. The success of the Kings Arms down in Shouldham seems to have been greatly aided by Ian and his team as well as the enthusiasm of the volunteers.

So if you are serious about preserving your local, start before there is a threat. By all means contact us, but be aware that we cannot do the job for you. We can however, point you in the right direction and give you the benefit of our experience. ■

**Jeff Hoyle**

West Norfolk CAMRA and Lynn News

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

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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](http://issuu.com)



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# STIG'S WORDS

**S**o one Norwich festival over (excellent as usual) and one (Yes I know its national) to come. The irony being that no matter how much has been learned or how much of an attendance tradition has formed, the GBBF Winter won't be held in Norwich next year.

This may well come as a relief to those who have had to organise it, but I for one will miss it.

I will particularly miss not having to leave in the afternoon and the fact that you can get served more easily, this isn't a criticism of the staffing at the Norwich festival just a reflection of its success.

I'm going to get some stick for this but is there any mileage in a low key winter event in the county? You see I really like dark ales and the organising of dark ale events by Norwich pubs suggests I'm not alone, perhaps its time for a "dark side" festival? (Pause for cheesy quote by Timbo).

As I mentioned in a previous editorial this hasn't been the easiest of years for me, with medical matters interfering in my plans to start

to make some changes in Nips. This will now have to happen next year, god willing.

I think we have a good variety of content to take you through into the cold months after Christmas. For the first time news from the South, a long long way South! Lots of goings on in the East of Norfolk plus results of competitions and a round up of the Norwich beer festival both written and photographic. Also, be warned I've written the cider article, hope its OK.

I'd like to thank all the people who have contributed to this winter issue and those who will put themselves out to distribute it. Hopefully I'll see some of you in Norwich at Christmas or at the GBBFW.

Finally, my usual message, don't forget to use your local pub or club after Christmas otherwise when you need it in summer it might not be there.

May I wish all our branch members and readers a very Happy Christmas and a Peaceful New Year. ■

**Stig**



# PUB & BREWERY NEWS

## NORWICH AND NORFOLK



In Norwich, the **Brickmakers**, the **Garden House**, the **York Tavern** and the **Woodman** all closed, or announced closure, in October, when Ei Group (Enterprise Inns as was) refused to renew the existing licensees' tenancies, except on what appear to be significant rent increases. We believe all the pubs will reopen at some point, probably as Craft Union outlets, but this is a body-blow for the city, and for the tenants involved, especially those who had been trading successfully, despite Ei's best efforts. Particularly hard to replace will be the **Brickmakers**, where tenants Emma Teasdale, Pam and Charley South, have been at the helm for 15 years, and have built the pub up into the hub of live music in the city.

Over 20,000 people signed a petition in favour of the tenants, and as far as we know negotiations are ongoing, but unfortunately in these cases there is very little anyone can do, despite this sort of thing being contrary to the spirit of the Pubs Code, which was introduced with the aim of allowing tenants to break the tie, the Pubs Code Adjudicator, Paul Newby, appears very reluctant to prevent it. And as no change of use is involved (unless and until planning applications are submitted, which we don't believe is imminent), the council are also powerless.

The lease on the **White Lion, Oak St** is available for £30,000, on a rent of £20,000

per annum. One of Colin Keatley's first pubs, it was closed for several years prior to purchase by Milton Brewery (Cambridge) eight years ago. In recent years the pub has become known as the 'go to' pub for cider lovers and has won Cider Pub of the Year at several levels, most recently earlier this year.

The **Prince of Wales**, on **Prince of Wales Road**, has been put up for sale by owners Greene King.

Into the county, and Luke Mortlock and Katarzyna Adamczyk have taken over the lease of the **Bull**, in Bridge St, **Fakenham**, and reopened the pub in August with a good selection of ales.

We understand that the **Jolly Farmers** at **Swanton Abbot** has closed, and local residents intend to nominate the pub as an Asset of Community Value.

The **Butchers Arms** at **East Ruston** closed at the end of September, announcing on their Facebook page that the closure was for good. Fortunately, it appears someone has bought the pub, and it reopened in October under the same management, but new owners.

The **Roughton New Inn** has reopened but is now serving traditional food rather than the Asian cuisine it was widely known for previously.

The **Kings Arms** in **South Walsham** is now available on a free-of-tie lease. The pub has been a takeaway restaurant for a number of years.

I understand that **Bullard's** have taken the lease on the old Waring's furniture store, on Cattle Market Street, next to what used to be the Owl Sanctuary, previously the Shirehall. The Grade II listed building, **Crystal House**, will initially be used to house a new 600-litre gin distillery, replacing the existing one in the Ten Bells, which will also move to the new site and be used for smaller batches. A tap

room and bar will be added later, and there are plans to use the first floor as a restaurant.

Planning permission for demolition and construction of housing has been submitted for the **Swan**, at **Gressenhall**. Several objections have been submitted by local residents, and we have objected as it is the only pub in the village.



**STOP PRESS:** we believe the **Woodman** in **Catton** has reopened.

## NEWS FROM THE EAST



**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 2018. The pub was bought freehold by Darren (last name withheld) and is being now being ran by current tenant Owen Sangerhet. They are currently serving two real ales on the three hand pumps. The main story however is that planning permission has been granted by GYBC to build seven, three bedroom properties on the large grassed area to the rear. This, unfortunately, will devoid the pub of the large beer garden and children's play area at the rear along with a portion of the adjacent car park. What will remain according to reports is a small patio area to the rear and parking, 21 spaces, for patrons. The plan is to generate revenue from the sale of these new builds to improve the Rumbold Arms but how much of the revenue will be used for what is unclear

**The Decoy Tavern, Fritton.** It is with great sadness that I have to report the death of Maureen 'Mo' Smith. The long-standing landlady of the Fritton Decoy had earlier in 2018 celebrated 30 years at the pub with a party and music event.

Mo had been battling cancer along with consequent complications for a while and sadly lost the fight on the 10th July 2018. The Decoy Tavern continues to be run by her partner Myles and the rest of the long serving team. The Decoy Tavern is in the 2019 CAMRA Good Beer Guide and continuing to serve quality real ale. I'm sure Mo would have approved.

**The White Swan, Great Yarmouth.**

This former Enterprise Inns / Unique Pub Properties Ltd owned pub was sold recently to an undisclosed buyer for an undisclosed amount. The pub is currently closed and I haven't been able to make any form of contact with the new owners. I tried to contact the regional E.I representative for more information but he refused to comment due to GDPR laws. The rumour on the street is that the pub is to be converted into a wet fish shop / fish restaurant but without any form of proof or contact with the new owners I cannot confirm this. I guess we'll find out if and when the doors reopen.

**The Suspension Bridge Tavern, Great Yarmouth.**

The redevelopment plans submitted for the Suspension Bridge Tavern in Runham Vauxhall have come to fruition. The plans were submitted and approved to redevelop the site. Mike the owner shut the doors on the Tavern for the last time on 11th November 2018 and as such the property ceases to be a pub.

**The Gallon Pot, Great Yarmouth.** The Enterprise Inns owned Gallon Pot on Great Yarmouth market place is open and trading once again. The pub was recently taken



on by Kirk and Maria Armstrong. After a £2,000 kitchen/bar refurb they are serving good quality, home style cooked food once more. They have converted the down stairs area, previously restaurant seating, into a children friendly games room. They are planning on providing entertainment at the weekends with Karaoke and live DJ's.

**Paul Divine**, the Regional Manager for Ei Publican Partnership has disclosed that the plan to eventually convert the Gallon Pot to a Shoke House Grill and Bar has changed! The pub is now going to be transformed into a Real Ale and Craft Ale pub with a +/- £150,000 refit in the plans.

Paul Divine went on to say; "My proposal is to transform the pub into a 'shrine' for all things beer... Cask and Craft... with 8-10 cask hand pulls, up to 15 craft beers on rotation and a wide selection of real ciders. The pub would become a 'mecca' for beer drinkers, who will be met with a vast array of first-class beers and excellent homemade food to accompany them, essentially everything that you want to tuck into when you're enjoying a few pints of great beer!

The pub would also be renamed the **Brewery Tap House!**

For the avoidance of any doubt, Ei Publican Partnerships are not a brewer but the name is a 'nod' and signal, that the pub will consistently and excellently present, the products of a wide number of brewers, for the enjoyment of the customer.

I am passionate about... People, Pubs and Community... and at the heart of this proposal, will be a like-minded publican, who can deliver the offer, as it should be delivered and who is an experienced purveyor of fine beer and friendly hospitality."

When this plan is going to be actioned, whether Kirk and Maria will be the tenants or another publican will be found is also unclear.

### **The Cask and Craft, Great Yarmouth.**

This pub, owned by former Mayor of Great Yarmouth John Burroughs, is due to shut its doors permanently mid October 2018. Planning permission had been submitted by Mr. Burroughs to redevelop the pub into business/office units on the ground floor but leaving the accommodation upstairs. Half of the pub has been boarded up / sectioned off in preparation already. The Cask and Craft was one of the few remaining pubs still surviving on the historic Northgate Street, which was and still is, a busy thoroughfare into the town.

## **PUBS FOR SALE OR LEASE IN EAST NORFOLK**

**The Horse and Groom** – Bar, Hotel & Restaurant, Rollesby (Sale, Freehold, £975,000)

**The Victoria Inn**, Martham (Lease, E.I. £16,000 PA)

**The Gallon Pot**, Great Yarmouth (lease, E.I. £25,000 PA)

**The Coachmakers Arms**, Great Yarmouth (Sale, Freehold, £199,950)

**Back to Backs**, Great Yarmouth (Sale, Freehold, £169,000)

**The East Suffolk Tavern**, Cobholm/Great Yarmouth (Private Lease)

**The St. Johns Head**, Great Yarmouth (Sale, Freehold, £200,000)

**The Lacons Arms**, Great Yarmouth (Sale Freehold £195,000 or Lease £20,000 PA)

**The Colonel H**, Great Yarmouth (Sale, Freehold, £275,000)

**Blackfriars Tavern**, Great Yarmouth (20 yrs Lease, Free of tie, £12,000 PA)

**Tipplers**, Great Yarmouth (Sale, Freehold, £130,000)

**The Oliver Twist**, Great Yarmouth (Sale, Freehold, £150,000)

**The Tramways**, Gorleston (lease, E.I. £15,000 PA)

**The Queens Head**, Burgh Castle (Sale, Freehold, £350,000)

**The Fritton Decoy**, Fritton (Sale, Freehold, £395,000)

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**The Kings Arms, Martham.** Lucy Watson and her partner Eric, originally from Hertfordshire, took on The Kings Arms four years ago. The pub had been shut and was boarded up for a while. After three months of extensive refurbishment the pub reopened in December 2014. The main bar, which is decorated in a traditional style with modern twist, hosts five hand pumps serving real ale with a further four hand pumps in the large function room to the side. To the other side of the main bar is a cosy, well decorated dining area with spaces for 25 covers. To the outside is a large car park which also leads into the expansive rear beer garden. The most exciting thing is that Lucy also offers 25, yes 25 different real ciders on top of the real ales! As per trend the Kings Arms also offers an eclectic Gin selection. Closed Mondays (except Bank Holidays) Bar: Tues-Sun 12 - 10.30pm; Food: Tues-Sun 12 - 9pm

**The Hermitage, Acle.** This property in Acle, originally a pub, has also been a restaurant of various cuisines in recent years. The property is now all set to be reopened as a pub in the very near future. Mike the new owner, previously the owner and landlord of the Suspension Bridge Tavern in Great Yarmouth, will reopen the property as a public house after a light refurbishment. Hopefully this won't end up like his last pub venture, redeveloped as housing, but will flourish as a lively village pub encouraging more locals and holiday makers alike to the area.

**The Locks Inn, Geldeston.** Colin Smith, the long serving landlord of the The Locks Inn, left the rural pub in late October 2018 after 13 years. He has enjoyed this quirky pub and has found that having to find unique solutions for the 'Locks' unique problems both challenging and rewarding. The Locks Inn is one of those pubs where the landlord has to roll with the seasons and weather to get the full potential from the business and Colin felt he had a good understanding of what the Locks Inn needed. Although he feels that his stewardship of the Inn has gone as far as he can take it, he will miss the pub along with the people who frequented it. He is looking forward

to spending more time with his family before looking to ventures new. At present I have not spoken with Leigh Bellis the owner of the Locks Inn so I have no idea who will take the pub on. The pub has nine handpumps in the bar and function room areas stocking various local real ales. I hope, either way, that this unique, quirky pub will continue to charm visitors with its beautiful surroundings, good food and quality real ale.

## NEWS FROM THE WEST

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It is always good to report the reopening of a pub, and this one has been keenly awaited. At last the **Black Horse in Castle Rising** has opened its doors and the initial reaction seems positive. The new landlord is Harry Sutton, part of a family which have run pubs for four generations, notably the **County Arms in Terrington St Clement**, the scene of my first expedition with my now wife. Thankfully, becoming hopelessly lost was only a small setback and we took to visiting the Black Horse at the beginning of every holiday back in the days when the ceiling of the bar was adorned by a 1:50,000 map of Scotland. Those days have gone, but I hope in its new incarnation the pub is as friendly and welcoming and sells such great beer as the County did.

It is also pleasing to report that the **Peddars Inn**, which seemed to be pipped at the post every year for the West Norfolk CAMRA Pub of the Year is open again, having reverted to one of its previous names, the **Squirrel's Drey**. Out at **Stowbridge the Heron** closed for refurbishment but is back up and running and has been commended to me. **The Coach and Horses**, an Elgood's house at Tilney All Saints is another pub welcoming drinkers once again, many who seem to be attracted by the food.

**The Blue Lion at North Pickenham** reopened recently after several years' closure and a planning application has been filed to it to 'a mixed sui-generis use to provide a public house and associated bed and breakfast facility for one bedroom, village shop and tea/coffee shop'. Make of that what you will.



It is not all good news. The long-delayed reopening of the **Lord Nelson at Burnham Thorpe** looks like it will drag on for another few months. It was interesting to see the pub featured in archive film at a recent event in the Guildhall in Kings Lynn. Former landlord Les Winter was shown with his collection of Nelson memorabilia and this just emphasises what an important part of our local heritage this place is. At **Marshland St James**, the **Marshland Arms** has been the subject of a planning application to turn it into a residential property. Once called **England's Hope**, the pub is in a remote Fenland village and is the only one for around three miles. As with all villages the place is expanding and when we used to deliver Norfolk Nips it was a welcoming and well used pub. I can see no way that the planners should agree to this change, but unfortunately due regard of the process has not always been their strong suit. Another pub for which a change of use application has been made is

the **Jolly Farmers at Southery**. As this is not the last remaining pub in the village, I guess there will be less resistance to the closure.

We took on a few extra deliveries of the magazine last issue, and I was impressed by the **Duck Inn at Stanhoe**. It has come a long way since it changed its name and moved up market, but the welcome is as friendly as ever and the Golden Newt from Elgood's was excellent. So was the King John from Humpty Dumpty brewery when we were made very welcome at the **Chequers at Wimbotsham** for our recent branch meeting.

A quick glance at the markets reveals that there are at least seven pubs in **Lynn** being advertised, with something for all tastes. You can step in at the top with an award-winning successful hotel in the **Bank House**, or build a business in your own style with the **Tudor Rose**. In between there are old established pubs with a fanatical following and community pubs with the chance to become the centre of attraction. However, one that has been withdrawn from sale is the **Live and Let Live**, looking spruce with its new coat of paint and ever ready to welcome customers.

Up at **Dersingham**, Steve reports that the **Coach and Horses** is offering a 20p per pint reduction on cask ale for CAMRA members. I don't know if this is time limited, so get up there and cash in as soon as possible! ■

## SAVE THE PLOUGHSHARE!

Do you want to be part owner of a pub? As mentioned in a previous Norfolk Nips article about Community Pubs in the county, the local community of Beeston are hoping to buy the Ploughshare public house. The pub has served locals for over 400 years until its closure in 2016. Since then Beeston Community Enterprises, formed by the villagers, have been negotiating the purchase of the pub. A detailed business plan has been drawn up and already £100,000 of funding has been secured through the Plunkett Foundation and Keyfund. Add to this the £70,000 raised from their first share offer and they are nearly there!



A purchase price of £250,000 has been agreed with the owner so BCE need to raise a further £80,000 to buy it and at least a further £20,000 to get it up and running by the end of November. Therefore, the target for their second community share offer is a minimum of £100,000 but £130,000 would enable them to carry out a refurbishment of the property.

Please consider buying some shares by visiting their Crowdfunder web page at: [www.crowdfunder.co.uk/save-the-ploughshare](http://www.crowdfunder.co.uk/save-the-ploughshare).

# CRISP

## MALTINGS TOUR

**N**orwich & Norfolk CAMRA have over the years made many visits to breweries both locally and further a field but on a fine autumn day in October for a change we visited a maltings, namely Crisp Maltings of Great Ryburgh. Maltings are of course so important to the beer industry as they supply beer's most important ingredient, barley, or malt as it is known in the business. Crisp Maltings at Great Ryburgh is one of the premier maltings in the UK.

Crisp own several other maltings, two other in East Anglia at Ditchingham and



Mistley, one at Northallerton in Yorkshire and one in Scotland that mainly caters for the malt whiskey industry. They also have





two abroad in Germany and in Poland. The Great Ryburgh factory is situated in North West Norfolk, an area noted for growing high quality barley where climate and soils are very suitable for growing malting quality barley, and Crisp is the place where one of cask brewer's favourite malts is produced, the famous Maris Otter.

On our way to the maltings we had a stop at the Queens Head pub in Foulsham where we drank and dined before the trip started. On arrival at Crisp we were conducted into a large room and given introductory talk about Crisp and a video demonstration of the malting process.

For those of you not familiar with malting it involves three procedures.

The first process is called Steeping where the barley is tipped into steep tanks and immersed in water to increase its moisture content to allow the grains to sprout. Next is the Germination where the barley is moved to a vessel (or, in the traditional method, a malting floor) where the grain under controlled conditions modifies, releasing starch and amino acids. The last part of the process is known as Kilning where



germination is stopped by drying the malts, the rootlets are removed and depending on temperature different coloured malts can be made for the various styles of beer. Once complete the beer is moved into silos for storage.

After the talk and video demonstration we were then all issued with hard hats and high visibility jackets and the tour around the large complex began. We first visited 'No 19 Floor Malthouse'. It is here that craft malting in the traditional manner is carried out using small batches of malt spread out on floors. The malt produced here only accounts for about one percent of the output but this method is still preferred by some brewers and it also commands the highest quality and prices.

After visiting the three floors of No 19 Malthouse we then toured around the rest of the enormous complex where we were shown how the modern methods of malting are applied including seeing 'The Spiral Malt Plant', apparently the only one in the UK used for drying certain malts. Please see a set of photos depicting the various malting processes.

Once the tour was completed, we made a stop at The Fox in Lyng for a drink before heading home to Norwich. ■ **Warren Wordsworth**



# 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.

**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

**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, Muspole St, Norwich:** 10% of, 15% off food and drink Mondays and Tuesdays from September 2017

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# DAVID CHARLES CLEVERLEY

## 1945 – 2018

In the last issue I asked for stories about Dave the train/ lifeboat. So here are a couple of replies one a more formal obituary telling his story and the other reflections of a friend on his personality.

Dave was a true individual, who departed this world (as

we all really do) alone but with 90 people at his funeral he will be remembered.

The ancient Egyptians believed that your soul only existed while your name was still spoken. Dave made an impression on many people, I suspect stories will be told for quite a while!



Wherever you are Dave may your pint never be flat or the pub closed. So long my friend. ■ **Stig**

David Cleverley (known to one and all as Dave/ Davey the Train) sadly passed away (from "natural causes") alone in his flat in Norwich towards the end of July. However, on a bright August morning he was far from alone as he was laid to rest in Norwich Cemetery surrounded by over 90 of his friends representing the many lives he touched and the hobbies he enjoyed. From Ellesmere Port to Sheringham, from Bristol to the Black Country, Davey was known to a great many people.



Born in Ireland, raised in Yorkshire and then later Birkenhead, Davey never knew his parents. Although therefore not strictly a Liverpudlian, Davey was happy to be known as a "scouser". Davey first found employment as a "trailer boy" with Pickfords heavy haulage. As most of their work was involved hauling machinery for the ship-building industry it was not unnatural that the call of the sea became strong in him eventually leading him to gain his Masters Certificate in the Merchant Navy. However, he often told of how he never actually went to sea as he spent his maritime career on the Mersey Ferry!

Due to marital problems Davey left his wife and children to start a new life in Norwich. Here he became a well know character around the city not only through his love of real ale and pubs. At one time he was a bus driver for Eastern Counties Omnibus

Co. but almost got the sack as he arrived early back at the bus station not having picked up any passengers! "When I drove buses in Liverpool" he explained" folk stick their hand out for a bus – no-one here did that so I just kept going!"

Later Davey became a guard on the trains out of Norwich which earned him his nickname, as at the Black Country Museum (where he was a volunteer for over 30 years) there were already two Dave's down at the canal basin – Dave the Boat, and Dave the Bus. Hence Davey became Dave the Train!

Due to two "fatal incidents" while he was a guard Davey was given early retirement on grounds of stress which enabled him to fully indulge in his passions of cycling, lifeboats, pubs/real ale and lastly (but most importantly) narrowboats and canals. Until the withdrawal of accommodation at the "Brook Street flat" within the Black County Museum, Davey assisted Nigel Jackson, Jo Gilbert, Dave Parry and others with the major restoration of the narrowboats "Stour" and "Lynx". On the wider canal network, Davey also assisted another Davey (Davey Jones) with crewing "Starling", crewed the steam narrowboat "President" and assisted Bernard Hales on "Enterprise No.1". Davey also drove the buses, trams and trolleybuses at the museum at various times. He was also a fund-raiser for the wooden narrowboat

"Raymond". If anyone mentioned to Davey that they were going canalling he would always come out with one of his "Golden Rules". Always sound advice, they were never the same "golden rule"! I am sure that if I had written down all the "golden rules" told to me they would form quite a handy booklet!

Davey was also a keen cyclist and organised a number of "breakfast" cycle runs based around the "Reindeer" pub when it was owned by the late Wolfe Whitham. In later years he gained a love of trade bikes and was a familiar sight delivering the local CAMRA magazines to pubs in Norwich attired in his usual shorts and sandals – even in the depths of winter!

Davey was heavily involved in fund-raising for two local lifeboats – the volunteer run Caister-on-Sea lifeboat and the RNLI Sheringham based lifeboat. At the Sheringham lifeboat shop he even set up his trade-mark "tea stall" for the benefit of those working there.

Davey was also involved in the local branch of CAMRA and regularly drove lorries for the annual Norwich Beer Festival. During the week he would be on the "glasses and tokens"



stand near the entrance where once again he would set up his "tea-stall" for the benefit of his fellow volunteers.

For those working at the "beer store" (out of sight from the thousands who enjoy the beer fests) Dave would rustle up his legendary fried breakfasts. Cooking was something he really enjoyed and often bought along home baked cakes for all to enjoy. In pursuit of the elusive "best pint ever" Davey was a familiar sight at the annual North Norfolk Railway Beer Festival and also the annual Straw Bear Festival in Whittlesey. Here he would indulge his passion for an early Wetherspoons' breakfast together with his love of folk dancing and folk music.

It was at one of the Norwich Beer Festivals that Davey came up with the idea of an award for the volunteer who did the stupidest thing – to be known as the "Knob of the Festival" Award. The idea was taken up with enthusiasm by the volunteers although no-one was too surprised when Davey became the first recipient of the award! In fact, he went on to win this award on two further occasions – a fact of which he was quite proud!

In later years Davey had not enjoyed the best of health (it was never a good idea to ask how he was!) but would always have a (usually terrible) joke to tell you. Never rude and rarely funny - but then that was Davey the Train. RIP my friend. ■ **Peter Wells**



**I** first met Dave Cleverley early in 1995. It is possible that he had woken me up on the Cromer-Norwich line in earlier days, when he was employed on the Railway, but I would have been too full of beer from the Red Lion to notice.

Anyway, the Fat Cat had recently celebrated its fourth birthday and a group of drinkers was casting around for more ways to be happy. One of the party mentioned

that he was a member of SPBW, an organisation that pre-dated CAMRA by some years. So it began.

By March 1995 the Norwich Branch- Norvic Nippers- had been founded. Dave was a prominent member, as he was of successive revivals of the group, as Norfolk Bears and currently Norfolksoak.

The presence of Dave at any meeting was that, despite the efforts of the lazier members (all of us) Dave always brought

us back to the subject: beer. We went to festivals, seaside away-days (incorporating one of his other interests- Lifeboats) and breweries. An early photo of Dave at a brewery trip, alongside Billy Steele, is attached with other action- and in one case inaction- photos.

As you say, Dave was one of the diminishing breed of characters who actually enriched the company when he joined it. ■ **Reg Walker**



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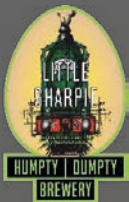
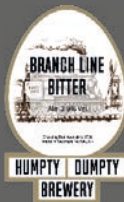
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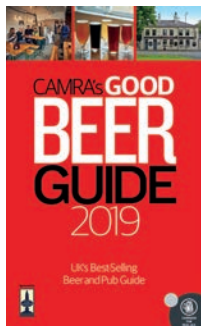
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# THE EAST NORFOLK GOOD BEER GUIDE 2019 PUBS

**L**ate last year and earlier this year over 300 Campaign for Real Ale members in the East Norfolk area nominated 25 pubs to be entered into the CAMRA National Good Beer Guide 2019.

During this process there was a backdrop of falling sales of lagers and pubs closing. In spite of this there a significant increase in sales of Real Ale in East Norfolk. This is shown by the number of pubs being awarded a place in the CAMRA National Good Beer Guide which is up from 5 in 2016 to 13 in



2019, that's a 260% increase. The message is clear that well kept and interesting Real Ale is a way of attracting customers to pubs.

All of the 25 pubs were surveyed to make sure they met the rigorous guidelines set out by CAMRA to then go forward to the scoring process. Each and every East Norfolk CAMRA member was invited to go online and score the pubs via our East Norfolk CAMRA website. Once the pubs scores

were checked and correlated, quite a lengthy process, we could put the 13 lucky entries forward to the Good Beer Guide editors. ■

## THE EAST NORFOLK GOOD BEER GUIDE 2019 PUBS



**The Red Herring**, Havelock Road, Great Yarmouth.



**The Mariners Tavern**, Howard Street South, Great Yarmouth.



**The Tombstone Saloon bar**, George Street, Great Yarmouth.



**The Kings Arms**, Northgate Street, Great Yarmouth.



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**The Decoy Tavern**, Beccles Road, Fritton.



**The New Entertainer**, Back Pier Plain, Gorleston.



**The Oddfellows Arms**, Cliff Hill, Gorleston.



**The Dock Tavern**, Dock Tavern Lane, Gorleston.



**The Lichfield Arms**, Lichfield Road, Southtown.



**The Kings Arms**, The Green, Martham.



**The Lion Inn**, The Street, Thurne and also the **The Avenues**, Great Yarmouth

With the 2019 CAMRA GBG released, work has already started to compile our entries for the 2020 CAMRA Good Beer Guide. Any East Norfolk CAMRA member wishing to contribute can do so via the East Norfolk CAMRA website [www.eastnorfolkcamra.org.uk](http://www.eastnorfolkcamra.org.uk) or by coming to one of our monthly meetings.

# IN THE YEAR OF '73

## A survey of pubs in Yarmouth and Gorleston

**D**ad (Fred Smith) brought me up to appreciate what he called proper beer. He was an early CAMRA member so I was weaned on Adnams in the very early 1970's. As a 20 year old with a curiosity, a thirst and spare Thursday nights I came up with the idea of going to every pub in Yarmouth and Gorleston. My old mate Martin Hall came along too. We started in October of '73.

In a rough book (you must have seen books, flat bits of wood you can write on, bit like carving stone without the dust), we recorded:

- The name and address of the pub.
- Brewer (because nearly all the pubs were owned by breweries then).
- What we drank and how much we paid.
- Plus a score out of 10 by each of us for our assessment of atmosphere, beer quality and general impression. This giving a maximum score for each pub of 60.

By the spring of '74 we had visited all of them and I started to sort out the information that we had gathered. I even started to write it out in a fair copy which unfortunately I never finished. But then think of where I was. At the age of 20 I had many calls on my attention.

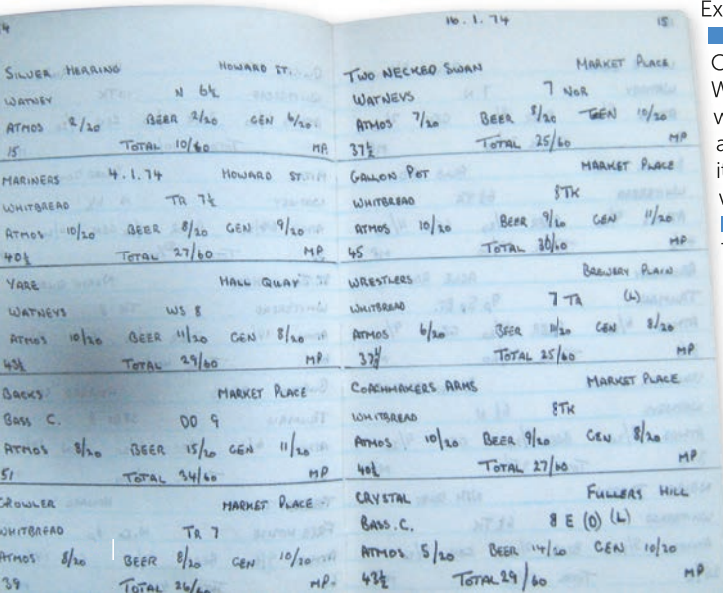
Work, mates, beer, bikes, football and women. Not necessarily in that order. I admit it, I fell short. I apologize. The original full survey has been lost but even so the 80 pubs (out of probably about 150) recorded gives a good sign of what the beer drinker was up against when CAMRA was like me, a youngster.

### OF THE 80 PUBS RECORDED

- 42 Were owned by Whitbread. In 1936 Lacons owned 171 pubs in Yarmouth. Whitbread bought the brewery in 1966 and not surprisingly closed it down 2 years later. Their Whitbread beers were Tankard (an uninspiring keg best bitter) and Trophy (a less inspiring Tankard). You would not give it to your worst enemy for mouthwash. (18 pubs still open)
- 30 Were owned by Watneys. Again not surprising as during the previous 10 years they had bought and closed the four Norwich brewers Stewart and Patterson, Bullard's, Morgan's and Young's Crayshaw and Young's. Their beers were Red Barrel and Norwich Bitter. Think of a watery Doom Bar and add bubbles. Then add some more water for Norwich Bitter. (6 Ex-Watneys pubs still open)
- 4 Were owned by Bass Charrington. They sold Worthington "E" which was worth the drinking but actually we could never tell it from Bass. I suspect they were the same beer.
- 3 Were owned by Trumans. Their beers varied
- 1 Was a Free House (The Talbot, now closed)

### OF THOSE 80 PUBS JUST 26 ARE STILL OPEN

The most expensive beer was bought at the Dukes



Head on the North Quay at 10p/half for Whitbread Tankard. This when there were several other pubs selling the same beer for 6.5p. In my opinion both were over priced. But then I like beer that tastes of something.

The best kept beer was found at the Talbot (free house, now closed) and the Prince Regent (Known as "Backs", part of which is still open) which scored 17/20 and 15/20 respectively.

The worst scored only 1.5/20 which ironically was at the aforementioned Dukes Head. Clearly we were unimpressed by forking out for what Martin would call a load of cr\*\*. However I am sure things have improved over the last 45 years.

The best pubs overall were found to be the St Johns Head in Yarmouth on North Quay (still open and selling 4 real ales which is twice as many as the whole of Yarmouth and Gorleston could manage at the time of our survey) and the Talbot (now closed) with overall scores of 40/60 each.

The worst was the Crown and Anchor in Gorleston which is now the Cosies restaurant (sorry Phil). We really were not happy there. It's score soared majestically to 4/60. Mostly given I suspect because it was open and not actually freezing. Even the fact that it had the privilege of selling the cheapest beer 6p a half made little difference (shared with the Sceptre (closed) on South Quay. Unsurprisingly this pub shut it's doors soon after. If it were open now, as it was, it would be valued as a time capsule of the way pubs were. Not unlike many of the new pop-up pubs you see springing up all over. Instead go there now and enjoy a damn good steak. The pub was in what is now the front of the restaurant.

Here is an example of what was recorded. It covers a couple of evenings in the new year of '74:

- The name and address of the pub
- Beers N and Nor (Norwich Bitter), TR (Whitbread Trophy), WS (Watneys (un) Special Bitter), DD (Double Diamond), TK (Whitbread Tankard), E(Worthington E)
- Price is the number with the beer (For a half).
- Scores for Atmos(phere), Beer quality, Gen(eral)
- The Total in the middle gives our scores out of 60 and the MP was of course for Martin and me.

Of these pubs:

- Silver Herring became the Oakwoods shortly after and has been closed these last few years.
- Mariners is still doing well and has been in the Good Beer Guide more times than any other pub in Yarmouth.
- Yare soon became a bank and is now a solicitors.
- Backs has been cut in half and just the rear is still a pub.
- Growler had been the Kings Head but changed to the Market Tavern in 1989. Happily it is still open.
- Two Necked Swan is about to be converted to flats
- Gallon Pot is trying to make a go of it
- Wrestlers (where Nelson stayed following the battle of the Nile) an accountants!
- Coachmakers Arms is still going strong.
- Crystal is now a chip shop.

## SO WHAT DO I TAKE FROM ALL THIS INFORMATION.

---

- When you are crawling around in your mother's loft you should take care what you pick up and start reading. That there book had lain peacefully since Adam was a boy or at least since Norwich City won something.
- I have lost contact with Martin, with whom I had a great many happy hours and to lose contact with a good friend is both foolish and sad. He went to be a publican in London and that is the way of it. As the proverb goes "They don't make old friends any more" and it's very true.
- That in spite of heavy taxation and loss-leading supermarkets at least some pubs have survived and they are the better ones.
- What a great long way CAMRA has come. Only two of the above list sold Real Ale in 1974. Even though only 4 are still open there are probably a dozen good beers between them.
- That if somebody comes at you with a challenge to fill quiet Thursday nights in winter, then give it a go. But be aware you never know when it is going to come back and haunt you... Perhaps in 2064? ■ **Pat Smith**

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# DRINK PINK AND THINK PINK

**B**eer drinkers are all set to be tickled pink with the launch of a pink raspberry beer which is brewed in North Norfolk to promote the work of a local charity.

With the Breast Cancer events such as the Wear it Pink day supported nationwide, people in Norfolk are able to show their support in a rather unusual way – as they can Drink it Pink, all thanks to local charity Keeping ABreast teaming up with The Norfolk Brewhouse.

Keeping ABreast is a Norfolk based charity which offers support groups for women across the UK who are facing or considering reconstructive surgery after treatment for breast cancer.

They are always busy in October as it's Breast Cancer Awareness month and charities across the UK 'Pink it up' in some form to promote awareness of breast cancer.

Lisa Becker and the team from Keeping ABreast wanted to focus on their specific area of support – in breast reconstruction awareness (BRA) and ran a PinkOctoBRA Day which this year saw the arrival of a specially brewed pink ale, as Lisa explains:

"We have been very fortunate this year that Norwich Inns Group – a group of around 50 pubs, clubs, hotels and restaurants across Norfolk had chosen us as their charity for 2018."

"One day we joked with Craig McLaren from Norwich Inns about how a pink beer would be a fun way to raise awareness. To my complete surprise a few days later Craig – who is the owner of the Wig and Pen, in Norwich – said that he had a sample brew for me to look at – and there it was our pink beer!"



Craig had enlisted the help David Holliday from The Norfolk Brewhouse – one of the local breweries which supply Norwich Inns outlets – as he knew that they already produced a Raspberry Gold beer as part of their Moon Gazer range of ales.

The plan was to see if that beer could be adapted to be made pink, a challenge which was not as straightforward as you may think, as David explains:

"Our Raspberry Gold beer already has a pink hue to it but Craig and Lisa had their hearts set on something more dramatic, something which would be noticed in pubs and get people talking – which ultimately is what we are trying to achieve."

"Adding a lot more raspberries would do the trick but we need to keep the flavour balanced so we worked with a fruit supplier on understating how we could enhance the pinkness without radically changing the flavour."

"After a fair bit of testing this involved the addition in the brewing process of elder berries and also beetroot juice which added colour but were flavour neutral, we are very pleased with the results, and the flavour is still very much that of light raspberries."

The charity was also delighted when the Norwich Campaign for Real Ale Branch agreed to serve the ale in the Norwich Beer Festival to help raise awareness.

The beer- appropriately named by the charity as A Breast Bitter - will be served in Norwich Inns outlets across Norfolk including The Wig and Pen and The Eagle, in Norwich, and the Pub on the Shrubs in Gorleston, a full list can be found on the Norfolk Brewhouse website [www.norfolkbrewhouse.co.uk](http://www.norfolkbrewhouse.co.uk). ■

# CAMRA MASS LOBBY DAY



(L-R Gillian Hough, Nick Bolely, Ian Packham, Jackie Parker, Ian Garner, Ash Corbett-Collins, Lynn Attack from CAMRA's National Executive)

**O**n Tuesday 6th Nov 2018 hundreds of CAMRA members, including delegates from East London and City branch, descended on Westminster to send a message to MPs about the very serious threats facing pubs.

All agreed there must be urgent reform to business rates, Beer Duty and the Pubs Code to save the Great British pub from extinction.

The Lobby Day saw the launch of CAMRA's three point plan to

save the Great British pub, and encouraged MPs to commit to.

1. Introducing a preferential rate of duty for draught beer.
2. Reforming the business rates system to address the unfair burden on pubs.
3. Conducting an urgent review of the Pubs Code so that the Market Rent Only option becomes a genuine choice for tenants.

CAMRA members held meetings with MPs throughout the day, which

culminated in a rally with speeches from the Chairman of the All Party Parliamentary Beer Group, Mike Wood MP, as well as Ruth Smeeth MP and Alan Brown MP.

The Lobby came the day after the Budget, which contained the very welcome decision to freeze duty on beer and cider, and the announcement of a new package of business rate relief that will help smaller pubs.

While this change will see annual savings of up to £8,000 for some pubs, CAMRA is extremely disappointed that pub-specific rate relief has been scrapped, meaning that pubs with a rateable value of over £51,000 will lose out. Many of these pubs saw the largest rates increases after the last revaluation, and are struggling under sky-high bills that threaten them with extinction.

CAMRA's National Chairman, Jackie Parker, said: "While welcome, the Budget measures are just a sticking plaster which doesn't tackle the root issue. There must be long-term change and reform to business rates, Beer Duty and the Pubs Code to stop the decline of pubs closing which is currently 18 per week.

"The Lobby Day has been a huge success. It gave members an opportunity to speak to their MPs direct about tackling the root causes of pub closures, need for fundamental reform to ensure that pubs remain at the heart of communities and continue to make a valuable contribution to our society, culture and economy."

Speaking at the Members' Rally, Mike Wood MP, Chairman of the All Party Parliamentary Beer Group added: "We need to make sure that we have a proper review of local business taxation which goes beyond what was announced (in the Budget) on business rates, so that pubs of all sizes are actually taxed at a fair rate and we have a taxation system fit for the 21st century rather than the 1950s, and one that recognises the economy as it is now rather than one that was based solely on land values." ■

**Nigel Tarn**

East London and City CAMRA  
Press and Publicity officer

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**HAPPY CHRISTMAS!**



# MID ANGLIA COACH TRIP

**O**n the 8th September the Norwich & Norfolk Branch set out aboard our usual Smiths coach driven by John, to visit community and other pubs in the Mid Anglia area.



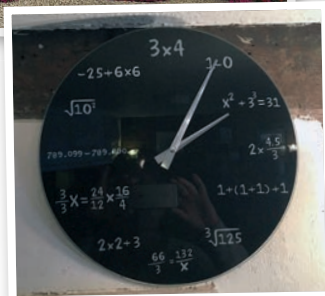
Our first stop was just over the border in Suffolk at The Cross Keys in Redgrave. The 17th century pub was bought by the community in 2017 after much fundraising, purchasing of shares and donations. It was finally reopened in March of this year. The interior and exterior has been extensively refurbished in a very short time and looks very smart catering for food as well as drink. On the day we visited there was a motorcycle event on with bikes lined up outside the front. Four beers were on handpump, two of which were from the village Star Wing brewery, Spire Light and Gospel Oak together with Adnams Broadside and Humpty Dumpty Little Sharpie. Two ciders were also available.

A short journey and we were back in Norfolk arriving at the Fox Inn, Garboldisham. This was second time we

had been here and further changes were evident since our previous visit but there is still much to do as time and effort permits, such as a new function room and opening up parts of the pub for other community businesses to use. Crones Perry was on sale together with six ales ranging from Earl Soham, Sir Rogers Porter to Wild Craft, Wild Bill Hiccup to Blimeys Ten and Lacons Legacy. As in the previous pub there was also Little Sharpie and Gospel Oak. Bar snacks consisted of delicious local pork pies that served to soak up the beers!

Moving on to the Kings Head in Lopham, a large well-presented village pub, we were treated to Gospel Oak again, Cotleigh IPA and Adnams Southwold. The staff were very accommodating and the landlord showed us his motorcycle! Every bar has its clock but this one was very unusual in that all the hours were made from mathematical formulae!

For the cider and perry drinkers it was a treat at the next pub as it was the Banham Garden house that specialises with drink from pressed apples and pears. This large open planned pub is located some way from the village and not to be confused with the nearby Banham Barrel.



Local Norfolk Burnards Cider and Perry were on offer together with Somerset Bootlegger Moonshine cider and Lilley's Rum cider. Woodforde's Volt was the single real ale for beer drinkers. The bar ceiling also had a traditional twister game on it, once seen in many pubs in East Anglia.

Heading back in the Norwich direction we stopped at the Fox and Hounds in Gt. Moulton, once part of the Lacon's estate





Dry and Medium Village Cider.

Our final stop was an extended stay in the South Norfolk village of Long Stratton. Three pubs are situated on the main A140 that runs from Norwich to Ipswich. The Swan is a stone's throw from the Angel, now a pharmacy, the Netherton House more of a restaurant, and the Queen's Head.

Before deciding on which hostleries to visit most people availed themselves of fish and chips from the aptly named Chip Inn! A large queue usually means the food would be good and indeed it was!

The Swan is a Grade II listed building dating from 17th century, the regular beer is London Pride plus two changing guests. On our visit was Wolf Ale and Sadler's Peaky Blinder. The Netherton House served Ghost Ship whilst the Queen's Head, once a Lacon's house passing to Whitbread and later Adnams before being sold, had Ruddles Best.

The day was enjoyed by all and we must thank Michael for organising another great trip out. ■



passing to Whitbread in the mid-sixties. A pub dating from 1790 it survived a bid to turn it into a private dwelling and re-opened in December 2015 after a two-year closure. With low beams and large fireplaces this is a typical country pub. Beers were on 4 handpumps, 2 from Adnams namely Ghost Ship and Southwold, Humpty Dumpty Golden Gorse and Oakham JHB. Two boxes contained





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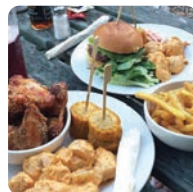
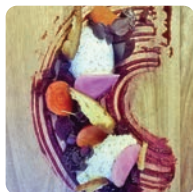
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# CHAMPION BEER OF NORFOLK 2018

**T**he Champion Beer of Norfolk 2018 is selected by the CAMRA Branch tasting panels after they have visited many Pubs & Breweries. This year the award went to S&P Nasha IPA 5.00%. The Brewery is in Horsford and production commenced in 2013 using a 10 barrel plant constructed upon land once owned by the prominent Norfolk brewers Steward & Patteson (1800-1965). Having purchased the name Andy Keely and his son Tom decided

to call the brewery S&P in honour of the famous name. They had wanted to brew an India Pale Ale and having found that the name Nasha in Hindi meant drunk or inebriated they produced the fine beer which has won this award. It was brewed using Maris Otter malt Amarillo hops which gives the bittersweet and fruity taste. The presentation was held in the King's Head, Norwich with the awards being presented by Ian Stamp, Chairman Norwich & Norfolk branch. ■



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# NEWS FROM THE SOUTH

**I**n many ways it was a typical weekend, with food, beer and football high on the agenda. The one slight difference is that we were in Montevideo, the capital of Uruguay. Tickets for the big game, El Classico, between National and Penarol proved impossible to come by, so we settled for the team lying third in the league, Wanderers, who were playing away at their local rivals, River Plate. Having left all our valuables in the hotel safe we eventually found the bus out to the ground, but instead of the industrial barrios I had half expected, the Prado area is a leafy middle-class suburb with large detached houses and private schools.

There we found the small stadium, one of three which bordered a park which also housed the National Botanic Gardens. After a stroll around the lovely area, we arrived early for the game, as had the large number of police, many with their riot gear. At the turnstile, the attendant wanted our identity documents before we could gain admission which presented a slight obstacle as these were safely stored in the safe due to my unfounded fear of being robbed on our expedition. Fortunately, he was persuaded that we presented little threat and was prepared to accept a number of approximately the correct length which may have borne some resemblance to a





passport number. Inside we found a ground with steep banks of concrete benches separated from the pitch by a high chain link fence, topped with strands of barbed wire. For a top-level game, it was a surprise to find a crowd of around 1,000 in a stadium lacking cover and floodlights. On arrival we discovered that a game between the reserve teams of the respective clubs was

reaching a conclusion, and as the officials left the pitch they were escorted by a couple of police officers with their riot shields.

We were in the compound reserved for the away fans and close by the 'ultras', some of whom stripped off to display their tattoos while others maintained a rhythmic beat on a variety of percussion instruments, all the while taunting the opposition with



their chants and banners. The game had everything, with a penalty save, a red card and a five goals victory for 'our' team. Interspersed with the fanatics were a number of women and children and we became the object of curiosity to a couple of small girls who used us for English practice and insisted on taking our photograph. We filed out past the massed ranks of armed police and negotiated the road blocks as confirmed fans of 'Los Vagabonds'.

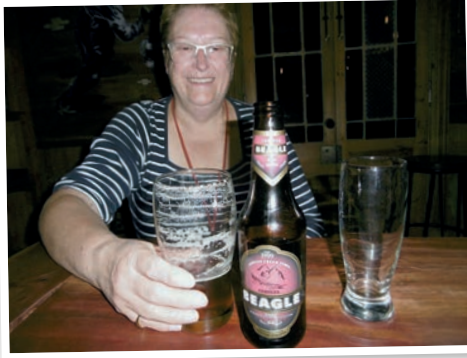
Back in the city, it was time for a South American steak and a beer. The previous evening, we had found a Patagonian Brewery Bar, similar to the new style of 'craft' bars back home, which sold a variety of styles of beer documented on the chalk board. Not only was the alcohol content and price listed, but also the IBU, which, I think, is International Bitterness Units, a useful measure which we could do well to copy. After the game we decided that we had had enough excitement for the day and dined in our hotel. On the menu was 'local beer' and when it arrived I was amazed to be presented with a 500ml



bottle of Uruguayan brewed 'Doble Hop' IPA which weighed in at a hefty 8.5%. Two of those were sufficient for a sound nights sleep before catching the boat that was to take us inexorably south.

The first port of call was Puerto Madryn in Argentina where we arrived late but still excited by the sight of the Southern Right Whales and Orcas in the bay, we headed out via the cashpoint to the first decent looking bar. Here we had a pitcher of local beer while catching up with Ron, an old college of the Bar wife who we had bumped into in





Montevideo and coincidentally was on our boat. As the reminisced, I glanced out of the window and was surprised to see the Welsh Dragon fluttering on a flagpole opposite. It turns out that this was the spot where the Mimosa landed with the first load of Welsh emigrants who settled in Patagonia, and we used the next morning to walk round the bay to find the museum dedicated to them. Unfortunately, it was closed, but this did leave time for a quick drop of Golden Ale from the Berlina brewery of Bariloche, before heading off to the Falkland Islands. After a couple of days at New Island and Carcass Island, we arrived in Stanley (The Port has been dropped) where a fascinating walk around in foul weather made us keen to sample the products of the Falkland Beerworks, who produce some fine ales in both cask and bottled conditioned form. The Longdon Pride is named after one of the battles in the well-remembered conflict, but I was equally impressed by their dark beer, Black Tarn.

On we went, inexorably southwards, and I had decided not to drink on the boat until we had reached Antarctic waters, a resolution that almost succeeded, but the discovery that there were bottles of IPA and English Porter on board brewed by Mack's of Tromso saw me fall 3 hours short. These turned out to be quite palatable and it seemed a bit surreal to be imbibing beer from the world's most northern brewery after wandering around amongst the penguin colony at Neka Harbour which is 65 degrees South, and the closest to the South Pole I am ever likely to venture.

Our time in Antarctica was cut short by a storm, so we headed north a couple of

days early. It was sad to leave the seals and penguins behind, but I came to appreciate the birds which followed the ship and am now a real Petrel Head. Our disappointment was tempered by earning a storm certificate testifying to our experiencing hurricane force winds and waves of up to 10 metres on our 67 hours crossing of the Drake Passage, a trip that surely would have satisfied even the Red Red Robin, who is reputed to enjoy bob-bob-bobbing along.

It also gave us the chance to spend a day in Ushuaia, the town that bills itself as the End of the World. Even here, it is possible to find great beer. Forget for a moment that Beagle beers and Cape Horn beers are brewed on Heroes of the Malvinas Road and savour the delights of the ubiquitous IPA or Red beers.

All that remained were a couple of nights back in Buenos Aires, where the order of the day was most definitely steak and Malbec. This is not a place for teetotal vegetarians. We did feel, in the interests of research that we should try out a couple of the many craft beer bars, such as the Buller Brew Pub, like a giant Nip and Growler. Half price happy hour seems to be common and the places were heaving with customers of all ages like us drinking pints of a bewildering range of great local beers.

Popular culture seems to dictate that the English don't like Argentina. Count me out. I can't wait to return. ■

**bar.man@btinternet.com**

*Formerly published in the Lynn News.*





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# 2018 NORWICH BEER FESTIVAL

**O**ver £11,000 raised by beer & cider drinkers at Norwich Beer Festival for charity, Headway.

From the generosity of the October festival public, the chosen local charity, Headway, raised over £11,000 towards its care for brain-injured people of all ages in Norfolk and Waveney. Daniel Williams, the charity's Director, commented that they are all thrilled with the donations and the increased awareness of the charity and their work.

65,000 pints of beer and cider were consumed by visitors to the Halls in Norwich to celebrate the Norwich Beer Festival!

The results of this year's Beer Of The Festival voting are:

## OVERALL BEERS OF THE FESTIVAL

- 1 People's Brewery, Thurlton Gold
- 2 Norfolk Brewhouse & Kevin Pratt, Moongazer Californian Magnum
- 3 Elmtree, Nightlight

## MILD

- 1 Elmtree, Nightlight
- 2 Greene King, XX Mild

## BITTER

- 1 People's, Northdown
- 2 Tring, Witch

## BEST BITTER

- 1 Yetman's, Orange
- 2 Black Hole, Starry Night

## STRONG BITTER

- 1 Adnams, Both Barrels
- 2 Lacons, Yarmouth Strong

- 3 Anglian Craft Brewers, Elmtree & John Lee collaboration, Norwich Surprise Major

## OLDS, STOUTS & PORTERS

- 1 Dawkins, Foresters Stout
- 2 Box Social, Campfire Porter
- 3 Old Chimneys, Good King Henry

## SPECIALITY

- 1 Harviestoun, Ola Dubh
- 2 Norfolk Brewhouse, Keeping Abreast (A Breast Bitter)
- 3 Elgoods, Plum Porter

## GOLDEN/PALE

- 1 People's, Thurlton Gold
- 2 Anglian Craft Brewers, Norfolk Brewhouse & Kevin Pratt collaboration, Moongazer Californian Magnum
- 3 Humpty Dumpty, Hop Harvest Gold

## IPA

- 1 Fat Cat, DIPA
- 2 Mordue, Crouching Panda Hidden Frog

## CIDER & PERRY

Spinney Abbey, Monk and Disorderly

## ANGLIAN CRAFT BREWERS COLLABORATION BEERS

- 1 Elmtree & John Lee, Norwich Surprise Major
- 2 Woodforde's & James Tonkin, Indian Summer
- 3 Norfolk Brewhouse & Kevin Pratt, Moongazer Californian Magnum

For those sorry to see the end of the festival, Norwich & Norfolk CAMRA are



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pleased to announce they have another festival – just around the corner in February!

The Great British Beer Festival Winter will kick start on 1 February with a Fringe Festival around Norwich ale and cider pubs and the Beer Festival itself will start from the 19th February 2019 in the Halls. The February Festival, which offers beers of every season, shade and style, so will have those popular golden beers sitting alongside the winter favourites, plus ciders and perries, will have music nights on Thursday, Friday and Saturday. Free entrance to CAMRA members will also be extended to this festival, which will run from Tuesday 19th to Saturday 23rd February 2019. For more information visit [winter.gbbf.org.uk](http://winter.gbbf.org.uk).

The festival will then move to a different CAMRA location in 2020, having been hosted in Norwich for the customary three years. So this is the last chance to attend the festival in Norwich!

The February festival hopes to repeat the success of the Norwich Beer Festival, where 65,000 were enjoyed - from the cask ale, cider, perry, world beer and keg bars. Even wine and mead made an appearance at the October Norwich Beer Festival!

New for 2018 was the Curiosity Bar, managed by Gavin Cooper, offering some new and interesting UK cask beers, never featured before at Norwich Beer Festival and was a firm favourite with regular visitors to the festival.

Each year, drinkers at the October festival vote for their favourite beers, ciders and perries. If you're looking for some inspiration for your Christmas party, or just want to know what to look out for over the festive season, take a look at the winners selected during the Norwich Beer Festival! The overall winner and Beer of the Festival was Thurlton Gold by People's Brewery, as voted by the festival visitors. Second place went to an Anglian Craft Brewers Collaboration brew by Norfolk Brewhouse & brewer Kevin Pratt with their Moongazer Californian Magnum and Elmtree's Nightlight was awarded third place.

Winner of the Mild category was Elmtree's Nightlight, People's Northdown won the Bitter round and Yetman's Orange won the Best Bitter round. Adnams was awarded the best Strong Bitter/IPA with their Both Barrels, and Harviestoun's Ola Dubh won Speciality Beer. The Golden Category winner was People's Thurlton Gold, Dawkins won the Olds, Stouts & Porters with their Foresters Stout.

Spinney Abbey won the Cider & Perry contest with their Monk and Disorderly. Ciders and perries were a particular success this year, with the bar practically drunk dry by the end of the festival and plan to introduce more next year, having offered over 80 varieties in October.

In the World/ Foreign/ British Keg competition, the winner was Loka Polly, Chinook India Stout at 6.2, closely followed by Brewery de Hughes's Nocturnum and the Trappist beer, Rochefort 10.

The World Beer Bar was extremely well attended. Cheryl Cade, Bar Manager, commented that customers adored the Prairie Artisan, Birthday Bomb, a double imperial stout at 13%.

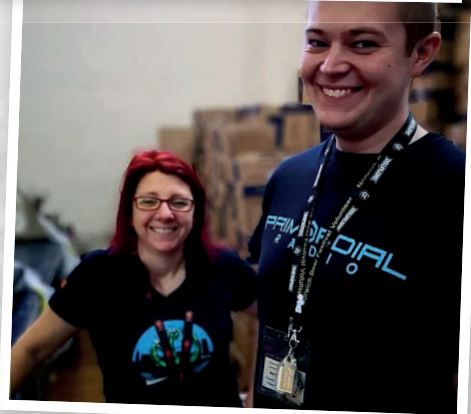
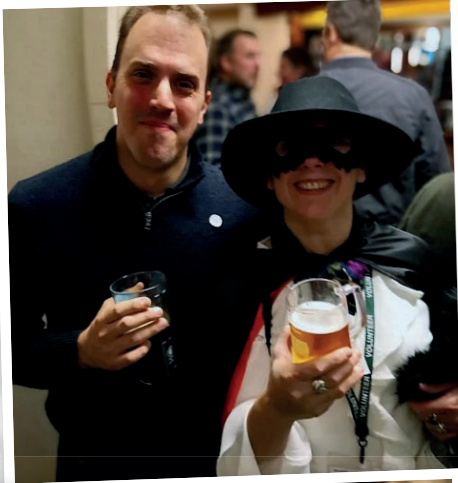
Cheryl mentioned that people should look out for the Hof Ten Dormaal Raspberry & Chocolate for the Great British Beer Festival Winter, here in Norwich in February and the World Beer Bar will be featuring other specialist ales from European countries.

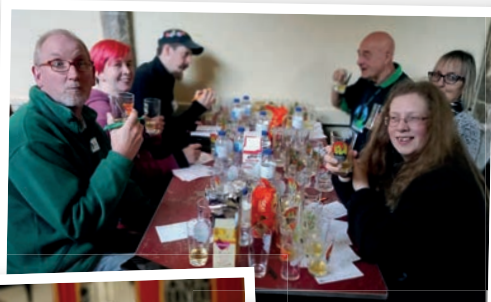
It was a tight competition again for the home brews, featured for the second time at the October Norwich Beer Festival. The winning accolade of the Anglian Craft Brewers Collaboration Competition, as decided by public scores at the Festival and announced by the Chairman, Ian Stamp, went to Norwich Surprise Major, brewed by Elmtree Brewery in collaboration with brewer John Lee. Elmtree have won the award for the second year running, having also won in 2017. To add to their accolades, the beer also won third place in the Beer of the Festival Strong Bitter category. In second place was Indian Summer, a collaborative beer produced by Woodforde's with brewer, James Tonkin and third was California Magnum Blonde by Norfolk Brewhouse and brewer Kevin Pratt which also won second place in the Beer of the Festival Golden/Pale category and also came out on top by scoring 2nd place in the overall Beer of the Festival!

The organising committee of Norwich & Norfolk CAMRA are now turning their attentions to the February Festival – with pubs hosting special events and offers throughout February and CAMRA organised pub crawls for members and non-members – and a Festival in the Halls offering beers of every season, style and shade, running all day to avoid those winter queues - what better way to brighten up a cold February? (see [winter.gbbf.org.uk](http://winter.gbbf.org.uk)). ■

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**CAMPAIGN  
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# WHO'S FERMENTING?

Normally we produce an article which covers the activities of a Norfolk brewer, but for a change we catch up with Steve at Downham Cider (07968 778724)

**I** first became aware of the range Steve's ciders when visiting the Blackstone Engine Bar in Denver just outside Downham Market hence the name Downham Cider. He started selling cider through the Railway at Downham station.

Unfortunately, Steve no longer supplies the Blackstone or the defunct Railway. But his cider is still available locally in the Swan Downham, Rose & Crown Hilgay, Dent's garden centre and others plus the Nip & Growler and the Live & Let Live in King's Lynn.

Although Steve has lost a couple of outlets in chain pubs which are no longer allowed to stock his cider. I believe he is open to a few more pubs selling his products especially in Norwich, any landlords interested?

Downham cider is also promoted and sold by Steve himself at venues such as country fairs mostly in Norfolk for example the Royal Norfolk Show, Chilled Fest 2 and Downham Christmas Fair seasonally featuring Steve's mulled cider. Steve's range is varied with Woodhall, Jonagold and Tickle plus Bourbon.

So how did Steve who has a business called Planet Scuba (no need to explain) start to produce cider?

In 2005 he decided to make apple juice out of the Lord Denbigh apples from his tree at home, he got 80 Litres from the first pressing!



After a few years Steve got stuck away from home and found that one of his batches of juice had fermented and was drinkable. He approached Ian Pinches at the Railway famed for his CAMRA cider awards and asked if Ian thought the bottle he brought with him was any good, Ian was so impressed he offered to buy the whole output if Steve could repeat his success. Downham's first cider was produced by spontaneous fermentation and it still is. The production centre at this time was Steve's garage which is not





of the barn like proportions you might expect. With success came expansion from the original 80 to 3000 Litres.

Steve has had to source apples from many different locations but all are in Norfolk. Downham cider uses mainly eating apples which interestingly have less sugars than cider apples. Eaters produce ciders ranging from 4% if stopped to 6% if fermented until dry, whereas for cider apples it's 6% to 9%. So usually a sweeter cider means lower ABV.

Steve's sources of apples have become more diverse over the years one of the largest being local Woodhall Manor, which gives its name to a cider. The Jonagolds come from the Swaffam area and are picked very late in the year hence their golden colour. Tickle contains very old varieties of apple from the Downham/Crimplisham area.

This interview then moved to the garden for a quick look at the original tree and then to the garage which is no longer the nerve centre of Downham cider.

Unfortunately the neighbours began to object to the expanding activities in Steve's garage and after an attempt to get planning permission; Steve had to find new premises.

Luckily the Golf club at Denver had space in one end of its storage barn this seems ideal when visited and has allowed Steve to move to 6000 Litres of output.

He uses aluminium foil flexible containers inside large plastic cases to contain the cider and usually draws off 60-120 litres at a time without the risk of the cider turning to vinegar. Although once again when this has happened it has inspired Steve to start



producing unpasteurized cider vinegar and he has a vessel without a sealed top for that purpose.

Plans are afoot to expand over 7000 Litres the threshold for excise duty charged in advance, a big step. This will require alcohol warehousing adding to the complexity of the business. So what is in the future?

Immediately, a new cider referencing Steve's Scuba diving background, it will be called "DECO" which is an extra decompression stop required if you stay too long at depth.

As he suggested maybe it could be labelled "No nitrogen bubbles contained". He has tried a continental process called keiving which produces cider in a similar way to Lambic beers but will stick to traditional British techniques for the moment.

He plans to focus on the cider business in a few years time and would like to open a micro style venue in Downham in the future featuring his ciders and Norfolk real ales in a relaxed atmosphere. I for one look forward to that day. ■ Stig



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Here is a current list of all the pubs in Norfolk which are part of the CAMRA LocAle 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	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	

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# CAMRA BRANCH CALENDAR

## **NORWICH BRANCH**

### **Sunday 2nd December**

Coach Trip to Humpty Dumpty Brewery open day – cost dependent on numbers.

### **Wednesday 5th December**

Lunchtime Stroll – Noon start 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.

### **Friday 14th December**

Christmas Crawl – 17.00 Fat Cat & Canary, 17.35 Coach & Horses, 18.10 Jubilee, 18.45 Red Lion, 19.20 Adam & Eve, 20.00 Playhouse Bar, 20.35 Ten Bells, 21.10 Reindeer, 21.45 Alexandra Tavern, 22.20 Black Horse.

### **Tuesday 18th December**

Lunchtime Christmas Crawl – Noon start Angel Gardens, Duke of Wellington, Whalebone, Fat Cat Brewery Tap, Stanley, Artichoke, Cottage, Plasterers.

### **Friday 28th December**

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

### **Friday 4th January 2019**

First Friday Five – 8.00pm start Woolpack (Golden Ball Street) Last Pub Standing, Brewdog, Louis Marchesi, Wig & Pen.

### **Thursday 10th January**

Lunchtime Stroll – Noon start – route tbc.

### **Thursday 17th January**

Branch Meeting & Social – 8.00pm venue tbc.

### **Friday 18th January**

Lunchtime Campaign Trip – depart Castle Meadow 11.30am.

### **Friday 25th January**

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

### **Friday 1st February**

First Friday Five – 8.00pm start – route tbc.

## **EAST NORFOLK BRANCH**

### **Tuesday 13th November**

Chequers, Wimbotsham (confirmed)

### **Tuesday 11th December**

Albion, Thetford (confirmed)

### **Saturday 15th December**

Annual Christmas tour of Norwich  
\*See details below.

### **Tuesday 8th January 2019**

Stuart House, Lynn, short meeting + post Christmas dinner.

### **Tuesday 12th February**

Windmill, Great Cressingham, Good Beer Guide selection meeting + routine branch business.

### **Tuesday 12th March**

Globe, King's Lynn

### **Tuesday 26th April**

TBC

### **Saturday 15th December**

Christmas tour 2018 Norwich with Tim, 1100 Georgian Townhouse (Unthank Road), 1145 Earlham Arms (Earlham Road), 1230 Black Horse (Earlham Road), 1315 Belle Vue (St Phillips Road), 1400 Alexandra (Stafford Street), 1445 Fat Cat (West End Street), 1545 The Reindeer (Dereham Road), 1630 Ten Bells (St Benedicts), 1715 White Lion (Oak Street), 1800 Golden Star (Colegate), 1845 Rumsey Wells (St Andrews Street), 1930 Murderers (Timber Hill)

## **WEST NORFOLK BRANCH**

### **Monday 10th December**

The New Entertainer

### **Tuesday 8th January**

The Lichfield Arms

### **Tuesday 12th February**

The Oddfellows

### **Tuesday 12th March**

The Red Herring

### **Socials**

**Dec 12th** - Christmas Lunch  
12pm The Kings Arms

**Jan 18th** - Traditional Pub Games Night - Pool, Darts, Cribbage, Dominoes, Shut the box and Shove Ha'penny 7pm at The New Entertainer

**Feb 22nd** - Quiz Night 7pm for a 7.30 start at Tombstone

**Mar 29th** - TBC

**April** - TBC

**May** - TBC

**June 25th** - Adhams Brewery Tour, £16 each, will need to book so will need to know numbers for the tour and to arrange transport

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