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Norfolk NIPS

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BEER FESTIVALS SPECIAL

NORFOLK'S REAL ALE AND CIDER FESTIVALS IN 2019

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WINTER ALE
WINNERS

IN BRUGES - BEER
BLENDING, BARS
AND BREWERIES

WEST NORFOLK
CAMRA BRANCH
PUB OF THE YEAR

ALSO INSIDE: PUB AND BREWERY NEWS ■ THE SEARCH FOR REAL CIDER

Magazine of the Norfolk Branches of the Campaign for Real Ale



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HELLO FROM THE EDITOR

Hi, I'm Lucy. Welcome to the first edition of Nips for 2019 and my first as Editor.

I've taken the reigns from Stig and first I want to say a big thank you to him, and of course all the contributors who make this magazine possible each quarter. I hope I can continue the tradition of bringing you the latest pub and brewery news, plus interesting articles from our region and further afield.

As it's Spring, this is our Beer Festival Special where we give you the low down on some of the fantastic beer, cider and perry festivals coming up across Norfolk over the next few months. Loads of chances to visit somewhere new, try some fantastic drinks and food, and spend an enjoyable day with friends, maybe even with some sunshine!

And we can't talk about festivals without mentioning the Great British Beer Festival Winter, which has just had its third and final year in Norwich. As we pass the baton to the new hosts, West Midlands CAMRA, we want to say a huge thank you to everyone who has visited, volunteered or otherwise supported GBBF Winter since 2017. We couldn't have done it without you.

A bit about me... I live in Norwich (NR3 the place to be), love pubs and quality beer of many types, enjoy travel and exploring new



places. Oh and I work as a communications manager in my day job, so I'm fairly comfortable holding the metaphorical red pen.

I've been a CAMRA member for several years and as a female under 45 I'm in a minority, and I don't know about you, but I'd like to see much more of a mix of people being active across our CAMRA branches.

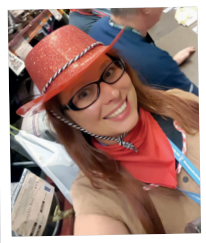
That's why, for the past year I've been the Young Members contact for Norwich & Norfolk branch.

It's been a lot of fun and helped me make loads of contacts from the East Anglia region and national CAMRA. I mention this because one of my aims is to get more younger people interested and active, in their branches and beyond. So if you'd like to know more about what our Young Members get up to, please contact us at youngmembers@norwichcamra.org.uk.

For anything else, you can get in

touch with me at editor@norfolkknips.org.uk. I'm looking forward to hearing what you think of this edition, and your suggestions for how we can make Nips even better. ■ Cheers!

Lucy Cousins



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Norfolk NIPS

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

Cover: **Emma Pinder, Jamie Fuller, Oliver Kirkland and Ally Smith** volunteering on the bar at the Great British Beer Festival Winter 2019 in Norwich. Ally Smith

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PUB NEWS

NORWICH & NORFOLK



News from Norwich first, and the **Chestnut Tree** on **Reepham Road** in Hellesdon, previously the Bull, reopened late last year after a major refurbishment, and is now a smart food-led pub, in an area which, in common with other outer suburbs, has lost almost all its public houses to redevelopment as housing or supermarkets. The EI Group-owned pub is leased to the same people who have successfully run the Oak Tree (previously the Maid Marian) on Ipswich Road for the last three years, so it looks like the Chestnut Tree might finally see a little stability and a brighter future, which I'm sure the local residents will appreciate!

The Artichoke, Magdalen Road, reopened after a major refurb on 7 December. The pub, which had been owned by EI Group



and run down under a succession of tenants, was sold freehold in the summer of 2018 to Kevin Tweedy of Golden Triangle Brewery. The 1930s flint building has been sensitively refurbished, keeping and emphasising the historical interior, with mostly original wood panelling, parquet flooring and the original Young's, Crawshay & Young's windows. It features a long polished wooden bar, supporting eight handpumps and a great range of craft beers. Real cider is also available. Another great addition to the scene in NR3, the "Arti" will always stock a couple of Golden Triangle beers, but also a range from the best breweries around the country. Live music is planned, and street food will be available most weekends from independent outlets. Follow @artichokepub on Twitter for more news.

EI Group (formerly Enterprise Inns) pubs are featuring heavily this quarter, and we hear that the **York Tavern, Leicester St** closed early in January. The pub's future is currently unknown, but may well reopen as a Craft Union pub, a sort of 'franchise-lite' type operation where the tenant takes a percentage of the turnover.

The Garden House on Pembroke Road, has just reopened after a significant refurbishment and is being run as a Craft Union pub by Jonathon Childs. Jonathon has been running **The Boundary, Aylsham Road**, on the same model for some time and it appears very successful, with a good range of interesting real ales at low prices.

Interesting developments at **Norwich Station**, which hasn't had a pub since at least 2007 (let me know if you know when the station bar closed!). That's about to change as a **Beer House** pub will be opening in the unit between WHS and M&S, run by the operators

of Burger King and Starbucks, who have seven other locations in the UK. A significant refurb is planned, to bring the space up to date, with, according to the press release “table and raised seating and rusticated brickwork”. The brand’s website at thebeerhouseuk.com states that they are “proud to be the happy medium between out-and-out craft houses and city bars, serving up a brilliant range of big name beers, local heroes and classic crafts” - let’s hope they live up to their billing!



Interior of The Garden House

The Gibraltar Gardens, Heigham Street has reopened as **Britannia Gardens** after closing for refurbishment. The pub is

still an EI property but is being run by the social enterprise behind **Cafe Britannia** who have three other (non pub) locations in Norwich. Britannia Gardens now has distinct areas each with a different feel - the main bar/restaurant area, a dining room and a cafe section. The full range of bar drinks, coffees, cakes and ‘good honest pub grub’ is available all day.

The Cock, Lakenham remains closed with planning permission granted in September 2018



The Garden House

AEY ALLEN CELEBRATES TEN YEARS AT THE VINE

The Vine, well-known for decades as the smallest pub in Norwich, celebrated ten years under the ownership of Aey Allen in November last year (just too late for the previous edition of this magazine).

When Aey decided to take on the pub, previously part of the Adnams estate, which at the time had been closed for several months, she could not have known it would become so popular! It’s success is thanks to some great local ales and bottled beers, and excellent home-cooked Thai food.

This unusual combination has seen the pub feature in the news on many occasions and prompted visits from ‘celebrities’ such as the beer writer Roger Protz (whose son also worked at the

pub for a while) and Colin Valentine, at the time CAMRA’s national Chairman.

Two parties were held during the week of the anniversary, as the pub isn’t big enough to fit all the guests in at once! Aey invited everyone who has supported the pub over the years, including of course all her loyal customers, plus the Lord Mayor and his wife, and local CAMRA branch members.

To further celebrate the occasion Aey has also brewed a beer with Alex Kerridge from the Beehive, who also celebrated her tenth anniversary in 2018, and Lesley George from Humpty Dumpty, under their Norfolk Broads brand.

We wish Aey all the best and look forward to another ten years of success!

to build two dwellings on the site. The owners have just put it up for sale, but as it is an Asset of Community Value, any community groups who are considering buying the pub should express an interest within 6 weeks. This would then trigger a six month period for funds to be raised and the purchase completed.

Into the county now, and the villagers of **Swanton Abbott** were advised in December that the owner of the **Jolly Farmers** wishes to dispose of the pub, which was mentioned in the last edition as the signs had been taken down. If anyone has any news regarding the situation at the pub, please let me know.

Darby's at **Swanton Morley** reopened in January. The interior has been enlarged and is now "a bright homely place" according to sources. The entrance and toilet facilities have also seen major renovation, and we hear that the beer selection, originally including several beers from Greene King, is being adjusted to reflect local tastes!

The Crown at **Trunch** had a refit in November last year, and a new tenant, Iain Chambers. Nothing unusual about that you might think, but the interesting part was that the refurb was funded, and labour and materials provided, by the local community! The pub is still a Bateman's house, but as a result of the community involvement has had great support from all the village, "making the place come alive". Is this possibly a model for pubs in the future? Local residents have membership cards pre-loaded with £500, which give a 10% discount on food and beers, and loans from local people generated enough cash flow for the venture to start. The landlords intend putting 10% of net profits back into village projects and charities each year.

Great news from Beeston, where the local community have raised the money to buy the **Ploughshare**, which has been closed for a while, and are currently raising funds to refurbish, prior to reopening. The Save the Ploughshare group have been supported by Beeston Brewery, and chairman Henry Dennet

said the pub would open in the spring after a basic refurbishment. Money is still being raised, and grants applied for, to carry out further refurbishments. You can get the latest info on Facebook, just search for **ThePloughshare**.

The White Hart at **Wymondham** has closed, after a refurb in 2017 and a change of name in 2018 failed to turn the pub around. As usual, we assume the owners, the Ei Group, will announce that they're looking for new tenants to take on the business.

TFI Restaurants is a relatively new company, which has taken over and renamed two Norfolk pubs: the **Green Man** at **Rackheath**, reopened after a very quick refurb as **TFI Rackheath**; and the **Ferry** at **Horning**, some time last year, renamed as (you guessed it!) **TFI Horning**. As you might imagine, we're not enamoured of this practice of destroying years of tradition by giving pubs bland corporate names, but we just have to be grateful they're still open at all!

Lastly, a reminder that you can see up to date (mostly!) details about all the pubs in Norfolk, and indeed the country, at **WhatPub.com**, CAMRA's online pub guide, which gets thousands of visits every week. If you see anything incorrect or missing, please use the feedback options to let us know. Please bring the site to the attention of landlords as well, as we welcome updates from them. And if you'd like to send in any pub news or photos, the email address is pubs@norwichcamra.org.uk.

EAST NORFOLK

Grain Brewery took on the tenure of **The Locks, Geldeston**, as it's now known, during November 2018, and it's being managed by Jodie, with support from Hattie and Frank. The pub has always served a varying line up of Grain Brewery produced real ales so this seems like a natural progression. They are open winter hours while performing a rather extensive yet sympathetic refurbishment. The



In **Great Yarmouth**, former EI Group pub the **Rumbold Arms** on **Southtown Road** reopened its doors as a free house in May 2018. They currently serve one changing real ale and have found it rather hard to restart real ale sales. Work has already started on building the seven properties on what was originally the beer garden. What remains is a nicely walled patio area to the rear and large car park for patrons. They are serving a carvery on Sundays from 12 to 4pm but don't offer food during the week normally. Karaoke is a favourite with the

locals on Friday nights and they are looking at the live music acts scene for more ideas.

original main bar area will remain largely untouched, and the large function room to the right of the original building will be transformed into a restaurant. What was the small dining area, to the left, will be transformed into a lounge/snug area providing a space to relax. Work will also take place to refurbish the kitchen area, and they are hoping to serve locally sourced food and seasonal game dishes. They currently serve 6 Grain real ales on the hand pumps, with the possibility of occasional guest ales, and have 8 keg taps. We're relieved to know that this unique, quirky pub will continue to charm visitors with its beautiful surroundings, good food and quality real ale into the future.

Paul Hodgson, the owner of **The Tombstone Saloon Bar** and Tombstone Brewery, has recently acquired the premises next door on **George Street**. His plan is to provide a food venue alongside his real ale and cider. The building is currently undergoing refurbishment and once completed, they are hoping to serve pizzas from a wood fired pizza oven and will also have a chicken rotisserie. There was talk of perhaps utilising the cellar of the new premises and taking a step into keg or craft beers but nothing has been set in (Tomb) stone yet! The Saloon Bar is the frontage and tap house for the Tombstone Brewery at the rear of the premises. They have stillage for up to 10 gravity fed ales behind the bar, with a mix of guest and Tombstone ales, and store up to 20 real ciders out back. They have various beer festivals during the year normally with live music and with the promise of up to 40 real ales and ciders on offer.

The EI Group owned **Sun Inn, Bradwell** is run by Craig Applegate who has been the long term tenant for many years. Lisa Blenkinshit has been managing the pub since November 2018 and is looking forward to the challenges ahead. They've just completed an extensive refurbishment of the original lower bar area and entrance lobby. Both areas are well decorated now with modern yet sympathetic colours befitting the age of the building that dates back to the early 1800s. They are still offering two ales on the two hand pumps, those being the usual Sharps Brewery staples. The Sun Inn is now the last remaining pub in Bradwell after the demolition and redevelopment of **The Arches** site.

The Kings Arms on **Northgate Street** was closed for nine days in January while some essential maintenance was performed in the cellar. Mick Pywell, who has been the tenant at the Kings Arms for over 14 years, took advantage of the closure to refurbish the toilets, re-varnish the wooden bar floor and reupholster the soft furnishings. The style of the pub hasn't changed,

they still have TVs covering all the usual popular sports events and are still serving home cooked meals. Mick has plans to extend his range of real ales from 3 to 4, planning on adding another hand pump and to stock at least one local ale as well. They are still hosting their usual August bank holiday beer festival in the large beer garden to the rear of the pub which will feature real ale from local breweries.

Also on the historic **Northgate Street**, John Vale, the owner and landlord of the **Sportsmans Arms**, is keen to try and tap into the real ale market that the closed **Cask and Craft** left behind. They are currently offering one real ale normally an Adnams or Greene King produced ale but have a total of four hand pumps on the bar. John is hoping to supply another choice of real ale and see how that's received, and support local breweries like Humpty Dumpty, Lacons and Tombstone Breweries.

The future of the ACV protected **Oliver Twist** has been in question for a few months now. Owners Oak Taverns have the pub on the market and are looking to sell it to a buyer as a going concern. Stephen Goodman, the long serving tenant said it's business as usual and they're supporting the local sports teams and clubs that use the pub as their base. The recent good news is that an offer has been made which will hopefully be accepted and Stephen will continue on at The Oliver Twist for a long time to come. They offer six real ales on the six hand pumps and usually stock a real cider or two in the cold room.

Tipplers Bar on **Saxon Road** had been up for sale for a while but was finally sold in September 2018. New owner Adam Bromwich also operates the Marine Hotel and Bar on Great Yarmouth seafront. After a lengthy refurb and substantial investment, the bar is back open and renamed **Queenz**. The pub is now a LGBT venue, mainly serves spirits and cocktails and will not be offering any real ale now or in the future. Adam's other concern, The Marine, does serve real ale though and they normally stock at least two real ales on the two hand pumps.




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The Centurion is one of the many EI Group pubs in **Caister**. Karen and David Barnes took on the lease at the end of March last year and have been tidying up the pub bit by bit. They have been in the trade for 20 years and are enjoying working with EI Group on this project. Part of the refurbishment program was to lighten up the interior and brighten up the colour scheme in the bar and entrance foyer. A bi-fold door system has been fitted spanning the full width of the bar, leading out to the beer garden and children's play areas. They are currently serving two real ales on the two hand pumps with Eagle Bombardier as a staple and one changing beer and would like to have one more hand pump available, as the demand for real ale during the summer is hard to keep up with.

And finally... a big shout out and thank you to The Tombstone Saloon Bar, The New Entertainer, The Lichfield Arms and The Oddfellows Arms for hosting our Branch and Committee meetings and for your continued support.

WEST NORFOLK

At the end of January, the metal shutters went up at **Bishops of Chapel Street** in **Kings Lynn** less than a year after it reopened after a major refurbishment. Formerly the **Lattice House**, a

Wetherspoons establishment, a real effort had been made to move the property up-market and brand it as a gastro pub. Once again the future is uncertain, but the team behind the **Jolly Brewers** at **Shouldham Thorpe** are expressing an interest and hopefully will take it on.

It's not the only pub at risk of disappearing. Another attempt has been made to gain planning permission for a change of use to residential use for the **Lord Kelvin**, by the bus station in **Kings Lynn**. A full page article in the EDP suggested that it is totally unviable to run a pub next to the bus station, close to the railway station, next to a major car park, taxi rank, supermarket and museum... and sadly permission has been granted.

Also in Lynn, the **Tudor Rose**, just off **Tuesday Market Place** has been closed for a while and is in the process of being turned into flats. One of the few real ale bars in town during the dark days of the 70's and 80's this will be a sad sight for some of the more experienced drinkers in town.

Already gone is the **Marshland Arms**, formerly **England's Hope** out on the fen at **Marshland St James**. Despite being the only pub in the village, and around three miles from its nearest competitor, a change of use application has been accepted.

PUBS FOR SALE OR LEASE IN EAST NORFOLK

Kings Head, Acle (Lease, E.I, £20,000 PA)

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)

Gallon Pot, Great Yarmouth, (Lease, E.I, £25,000 PA)

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 Lacon 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)

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

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

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

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Little hope then, for the **Jolly Farmers in Southery**, which is also facing conversion to housing, despite being at the other end of the large village from the Old White Bell and again, we believe that the application has been accepted.

In **Watton**, a group has been set up to save the **Hare and Barrel**, destined to become an addiction rehabilitation centre if the developers get their way. It is part of a growing movement to help rescue pubs, with the **Swan at Gressenhall** another with a group desperate to save it.

Up by the coast, the promises of Greene King to refurbish the historic **Lord Nelson at Burnham Thorpe** have come to nothing and the pub has been placed on the market. There is an effort in the village to organise some kind of buyout and that a meeting has been held with the brewery to clarify the situation.

It is not all bad news. **The Black Horse at Castle Rising** is open again, and when we visited the welcome was friendly and the beer was good. That also applies to the **George and Dragon at Newton by Castle Acre**. This has been open a few months, but we finally got round to making the trip out there and were extremely impressed, both by the range and quality of the beer, and the decoration. Much as the lighter colours favoured by many modern designers can work well in pubs, there is something to be said for book-lined walls and comfortable armchairs. Come along to our May meeting and see the place for yourself!

The **Bentick Arms in Lynn** has had a makeover and is looking good. It is under new management, open more regularly and reported to be selling good ale from the likes of Adnams and Batemans. And we also have news that the **Chequers in Feltwell** is open once again.

Out at the very western edge of our area on the outskirts of **Wisbech**, an application has been made to open a bistro and bar in an **old butchers shop**, but this is being opposed by some residents. It seems they

are happy with the **Gaultree**, the only remaining pub now the **Queens Head** has closed. The application for the **bar and bistro in Emneth** has been refused. Latest score Planners 5 - Drinkers 0.

We also called into the **Jolly Brewers at Shouldham Thorpe**, which is under new management and were greeted with one beer, Greene King IPA, which was on top form, and a very tasty sandwich.

The Wildfowler at Terrington St Clement has changed suppliers, so look out for beers from Woodfordes, Green Jack, Norfolk Brewhouse, and possibly Crouch Vale in the near future.

Out at **Tilney**, the **Coach and Horses** is open again and apparently this Elgood's pub is serving good food. **The Crown at Gayton** has had a major relaunch - it seemed to have lost its way a little so we're very much looking forward to seeing what plans are in the pipeline.

Honours continue to shower down on our area's pubs. **The Duck Inn at Stanhoe** has been named as one of the top 50 gastropubs in the country as well as being runner up in the **Observer Food Awards** for their Sunday Lunch, two more to go with their extensive collection. **The Kings Arms at Shouldham** picked up a regional winners gong in the inaugural **Parliamentary Pub of the Year competition**, and plans have been submitted for an extension and upgrade.

It looks as though West Norfolk may gain another cider producer. **Michael de Whalley**, who stood as the parliamentary candidate for the Green Party at the last election has been experimenting. The apples have been pressed and he is going through the paperwork to register as a commercial producer. There will only be about 320 gallons produced this year, mostly from dessert apples with a few crab apples and a tiny bit of tannin added. He has passed on a couple of bottles and hopefully they will be tasted at our next branch meeting for some product feedback. ■



KING'S HEAD CASK ALE HOUSE

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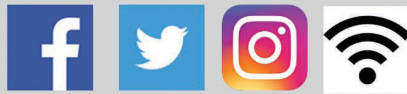
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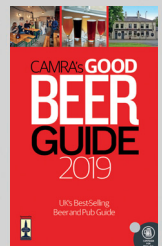
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'FRED'S CHECK' CHEERS FRED!

New beer to raise awareness of testicular cancer - 'Tobi's Tipple Fred's Check' tells a very moving and important story

Fred's story is one which no family would ever want to tell - that of a fun loving, active young man aged just 24, cruelly taken by cancer. Fred had so much to give in life, his family and friends wanted to share his story so Fred can keep on giving, hopefully giving the gift of life to others who read it.

In telling Fred's story, we aim to raise awareness for It's On The Ball Testicular Cancer Charity (IOTB) and celebrate Fred's

life, a man who loved wearing checked shirts and certainly enjoyed a pint.

Tobi's Tipple Fred's Check was launched on Friday 4 January 2019 in the King's Head, Magdalen Street, Norwich. The Norfolk Brewhouse annual charity beer is now in its fourth year of supporting IOTB and thanks to the support of over 80 pubs, will see more than 10,000 pints served to raise awareness of testicular cancer.

Fred Riseborough was diagnosed with germ cell cancer (which causes testicular cancer) but his cancer grew, not in his testicles, but in his chest cavity. Just seven months after he was diagnosed, Fred sadly passed away.

A LIFE CRUELLY CUT SHORT

Fred was not aware of his illness until a tumour developed, which gave him breathing problems. Starting with an



annoying cough, it was brushed off by an early diagnosis, as a fit young man who just had a cough.

By the time the cough developed, a later diagnosis was reached and Fred required intensive chemotherapy and fought so hard for every breath. After a very determined effort by the team at St Bartholomew's Hospital, London, his lungs could no longer cope, when pneumonia took hold and the battle became too great,

Fred died on 1 May 2018.

The tragic irony is that testicular cancer and germ cell cancer is one of the easiest cancers to cure with a 98% success rate. Yet it is the most predominant cancer affecting young men, cutting short the lives of around 60 men just like Fred every year in the UK.

SO, JUST WHY DO SO MANY DIE?

The answer is sadly so simple - the lack of early diagnosis. Spot this cancer early and you can get help, you can recover quickly and return to an active, healthy and long life.

The small, dedicated team of trustees at IOTB are all survivors of testicular cancer, and rather than walk away and say thanks very much, after their own successful treatment, they tirelessly dedicate their time to telling other men about the importance of checking themselves monthly to look for early symptoms.

Every year Tobi's Tipple is served in pubs across Norfolk, designed to help men break down the barriers and talk about their 'balls' and the importance of regular checks. Chatting in a relaxed pub atmosphere and seeing Tobi's on the bar helps break down those barriers.

When chairman of IOTB, Vince Wolverson, heard Fred's story, he was keen that this year's brew would be dedicated to Fred, as he explained:

"Fred's story highlights the cruelty of this cancer, it doesn't discriminate, looking for the weak or unhealthy. It can strike anyone down. Fred was a young man, physically fit, a regular gym-goer and a lover of the outdoors."

"In talking to his family, we know how much of a fighter Fred was, right to the end, and his passion for life was such he didn't want to give it up. We hope that young men read and share Fred's story and realise that it could so easily be them - and I would simply say check and check again, every month."

Fred was also known for his love of checked shirts. Whatever the occasion Fred would arrive sporting a fetching checked number, it became his trademark in a way. The reference to 'checks' also urges men to do one simple thing – check!

Knowing Fred's love of beer, Fred's mum Jo, dad Steve, sister Molly, partner Millie and close friends Chris Wolsey and Amy Shore wanted to remember Fred and help raise awareness of testicular and germ cell cancer.

Steve Riseborough, said: "Tobi's Tipple Fred's Check is just such a fitting tribute to Fred. He would love the fact that he had a beer named and brewed in his honour. I know if just one young man who, after checking themselves, is successfully supported and treated, then Fred will be looking down with a grin that would light up Norwich."



Fred's mum Jo Riseborough added: "All of us, Fred's family and friends were so proud of Fred in life – now he has the opportunity to continue making us proud."

Norfolk Brewhouse co-owner Rachel Holliday said: "We are proud to support It's On The Ball each year. Together with Fred's family we are pleased to again be supporting such an important

issue. Please raise a pint, raise awareness and share Fred's story."

For more information about testicular cancer and It's On The Ball www.itsontheball.org.

Follow, support and raise awareness for It's On The Ball and Fred's Check.

Facebook [It's On The Ball AND Norfolk Brewhouse](#).

Twitter [@ItsOnTheBall AND @MoonGazerAle](#). ■





BEER BLENDING, BARS AND BREWERIES IN BRUGES

It was on a dark, wintery morning at 5am when we embarked on the bus from Norwich. We had pick ups at Ipswich and Maidstone and then off under the channel via Eurotunnel.

We arrived in Veurne for lunch and beer when our party of over 30 headed off to their favourite bars. The trip was



organised by Cheryl and Mark Cade of Thirst Consultants based in Norwich. They are both Beer Sommeliers and Beer Judges so we had help on hand when needed. I've always liked their tours and this one to the

Bruges Beer Festival was a highlight.

When we arrived in Bruges Centrum we went our various ways to visit the

many bars. I could tell you about these, but it would take many pages and the 't Brugs Beertje still remains my favourite.

What I would like to mention is the brewery trip to Brouwerij Bourgogne des Flandres. It is in the heart of Bruges and right between the Belfry and canal. In fact you can sit outside by the canal watching the world go by and enjoying their many beers. This is still a working brewery that was originally the old Den Os (oxen) from the Van Houtruyve family that conceived the Bourgogne des Flandres beer.

As a treat, our party was going to have a go at blending the beer. The basic brown beer is called Pure and it is high fermented with hints of caramel, a chocolate aroma with malted notes. It was 8%. Our host David, one of the brewers, then gave us some Lambic beer and challenged us to blend them together. What fun!

The true Lambic beer has to be brewed in Brussels and Timmermans brew it and supply it. It is a top fermented beer with spontaneous fermentation - the wild yeast eats the sugar to produce alcohol. It is then stored for 6 to 8 months in oak barrels. It has hints of vanilla with a fresh sourness, 5% and not to everyone's taste.

We added a little of the Pure to the Lambic and the taste changed dramatically! We kept blending them together to try and find a balance. We were given the Bourgogne des Flandres beer, so we could compare what we had invented. I preferred the beer from the brewery, so it seems I do not have a career as a brewer. As wild yeast changes the Lambic it is not an exact beer when it arrives and they allow + or - 0.5% either way for the strength of the 5% beer.

They have recently been using younger Lambic beers to get a softer sour flavour in the wooden barrels. The brewer first makes a decision on taste, then it goes to a tasting panel of 7, including people working at Timmermans, so they get expert opinions.

We visited the brewery which was in full swing with a group of Dutch brewers having a tour just before us. Are we to expect more Lambic beers in the Netherlands? They have 2 open



fermenters with a capacity of 20-22.5 hectolitres and brew about 1000 litres per day, except Mondays. The day off is needed to clean the tanks, which can take over 1.5 hours, using ice scrapers to get the burnt yeast off the tanks.



Overall a very interesting experience... read on for more on Bruges Beer Festival. ■

Graham Freeman





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Crone's Cider is the longest established commercial cider maker in Norfolk, now that Gaymer is no longer producing anything in the county. They pride themselves on having helped to keep alive the Norfolk tradition of making top quality cider from mainly culinary and dessert apples.

Unlike the West Country where apples are grown specifically to make cider, the value of land in Norfolk was always so much higher, that doing so would not be economically viable. So apples tend to be grown here primarily for market, with only the surplus or the imperfect fruit going for processing.

There is fortunately a plentiful supply of fruit available as most country gardens have an apple tree or two, and when Crone's first started production in the early eighties it was almost exclusively by using windfalls from small orchards and gardens. The result was a very palatable drop of stuff and this encouraged them to look for new sources of fruit. Eventually they found a neglected orchard on an estate nearby where there was enough unsprayed fruit to make 1500 gallons and they've never looked back since!

They branched out into making a range of organic, single varietal apple juices in the early nineties, and have consistently won awards for their excellent ciders and juices. As well as staying faithful to traditional production methods, using no artificial sweeteners or any other chemicals, their



products have been exclusively organic. With the exception of just one year, when they were forced to choose between having no suitable apples for juice making or buying in some fruit.

Crone's are delighted to have had a hand in saving an 800 tree organic orchard from being grubbed up and delighted that those 6 acres of fruit trees are still standing to this day - the last remnant of what was once a very large

fruit growing cooperative in East Anglia.

The founder of the business, the impossibly handsome Robbie Crone (see picture) is now nearing retirement age and his son Rudi has been doing most of the hard work for quite a few years now. He plans to take the business into new directions while continuing to use traditional methods.

One recent change at Crone's is that they have acquired a second press so that they can process garden fruit once again, without risking their organic status. The Soil Association doesn't allow the same equipment to be used one minute for conventional and the next for organic production. This will enable them to process fruit for anyone who cares to bring some along and thus turn the apple season into a true celebration of English apples and pears.

So if you have some fruit this autumn and can't bear to see it go to waste, take it to Crone's! ■

WEST NORFOLK CAMRA BRANCH AWARDS

It is that time again and, as usual, we open up the nominations to all our members and allow any of them to take part in the judging process. I was one of those who went and had a look at the pubs nominated

for both the Cider Pub of the Year and the main award, our Branch Pub of the Year.

Obviously, top quality beer and cider is a requirement, but other factors are also considered. The friendliness and welcome, the atmosphere and décor, and the engagement with the local community, all play a part in the final decision. I am no expert on the cider but I would quite happily have consumed far more than my allotted glass in all of our competing Cider Pub of the Year outlets.

The pubs in question were the Live and Let Live and the Nip and Growler in Kings Lynn, and The Blackstone Engine Bar in Denver, at the Windmill. None of the places could be faulted for their commitment to the local community and their championing of various causes. In the end what swung my vote was the landlord at the Blackstone Engine Bar insisting that I have a sample of all the ciders and perry on offer which may have been due to my indecision and hesitation when ordering. It seems that my fellow judges concurred with my choice as the **Blackstone Engine Bar is a worthy winner for our 2019 award.**

The Pub of the Year proved a much more difficult challenge. True, we only had three pubs on the shortlist rather than the more usual four, but they are all of the highest standard. The Kings Arms at Shouldham was our current champion, achieving a hat trick of victories in 2018, and continues to



go from strength to strength.

The Angel at Larling is another multiple past winner and it remains in the safe hands of Andy, whose family have been in charge for, I think, over 100 years. The unknown quantity was the Rose and Crown

at Harpley, the first time it had featured in the final stages of the race, perhaps a testament to the good impression it made when we held a branch meeting there.

I can reveal that at least one judge awarded a first place to all of the pubs on the list and that the scores were as close as they have ever been. If my experience was typical, this is no surprise. When we visited the Kings Arms I tried three beers and every one was of the highest quality. The service was, as ever, great and given that it is a community owned pub, there can be no doubt as to their role in the life of the village.

In Larling at the Angel our unannounced visit did not remain secret for long, as we were served by Andy and I hesitated over his fine selection of beers, he told me that he had a pallet load of casks from the Swannay brewery on Orkney in the cellar, some of which were ready to go. Superb.

How could the Rose and Crown compete? Quite well as it turned out. We went over for steak night, where our food was complemented by wonderful beer from the local Boudicca brewery and an offering from Woodfordes, Tundra, which was new to me. Once again, the service was great and it is clear that the pub is at the heart of the village. So our winner this year is the **Rose and Crown at Harpley, and well deserved it is too.** ■ bar.man@btinternet.com

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THE SEARCH FOR REAL CIDER

Thirty years ago, when I first moved to England, places where real cider drinkers could find their favourite drink were limited to CAMRA beer

festivals and a few pubs dotted around the country. We live in a very different world now, with customers being able to find at least one real cider in many pubs, with some selling a good selection.

This means that during my travels around the country, there is generally a pub nearby where I can enjoy a real cider, but there are times when I miss out on this opportunity because I haven't noticed that it is available. This is something that happened on a number of occasions on a recent tour of pubs in a city I was visiting.

As someone who appreciates a quality real ale, on each occasion when entering a pub I would see an interesting range of real ales prominently displayed. Having bought

something to my taste, while walking round the pub or sometimes when leaving, I would find a discreetly positioned list of real ciders that I would have loved to have tried.

So, what would have helped me to spot the ciders and perries on offer? On entering the pub, make sure that the products are clearly noticeable in all parts of the bar, particularly where customers will be making the decision on what they would like to drink. If it is not possible to list all the products available, a poster or notice letting them know that real cider is available will prompt them to look for the full list or ask at the bar.

Hopefully, by promoting and publicising that you offer real cider, it will not only help visitors who already appreciate it but may well encourage new people to try them. ■

Andrea Briers

Chair of the Cider & Perry Campaigns Committee (aka APPLE)



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AND THE WINNER IS... NORWICH CITY OF ALE!



Dawn Leeder wins Innovator of the Year 2019 award for Norwich City of Ale

Imbibe, the magazine for UK on-trade drinks professionals, has named its Personality of the Year 2019 winners and Dawn Leeder was honored and delighted to receive the award for Innovator of the Year on behalf of Norwich City of Ale.

Dawn said "this award is peer-validation of the ground-breaking efforts of everyone involved in City of Ale. It shows that we have national recognition. It will inspire us to even greater heights."

Imbibe editor, Chris Losh, commented: "It's always a tough category to judge this, because it covers such a broad spread of ideas – the only unifying factor being the impressive creativity shown by our candidates. This year's champion has used her skills in technology and

large-scale projects to do something that was different to start with and has gone on to become truly transformational."

"Her initial idea has brought energy and excitement to entire cities and transformed the way people think about a whole drinks category. And last year, she developed

the concept further to make it easier for others to follow her lead. It's a brilliant example of how to develop a good idea into a great one – no wonder our judges described her as 'an inspiration'."

Norwich City of Ale

2019 runs 23 May to 2 June

and is sponsored by Norwich Business Improvement District and Farnell Clarke.

Contact Dawn Leeder, City of Ale Co-Chair dawn@cityofale.org.uk. ■



UNIVERSITY OF EXCELLENT ALE

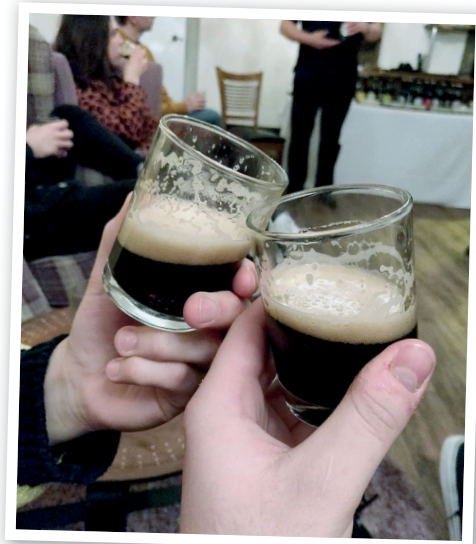
On 6 February, the Louis Marchesi in Norwich was kind enough to host us - the UEA Real Ale Society - for a tutored tasting session led by Robin Parker, Beer Sommelier from St. Peter's Brewery. The session was designed to teach our members about the intricacies and efforts that go into making such a great and eclectic selection of brews. Robin provided us with a fantastic fleet of St. Peter's best tipples - including the juicy Citrus Ale and the rich Plum Porter - and sat down with us, sharing his expertise with our keenest dozen members.

"I didn't realise that St. Peter's had such a wide variety of different beers," said our union council representative Emily Brown. "The craftsmanship that the brewery puts in is impressive, and I really enjoyed all the samples!"

Emily was also very complimentary of their alcohol-free line - the methods used to subtract the alcohol, whilst maintaining a quality flavour, really interested our members. Second year Ed Milnes said he was initially skeptical and "never really understood alcohol free beer before." However he added, "this really opened my eyes. It tasted great! I think everyone should give it a chance. If I couldn't drink, if I was driving, it's nice to know this is an option."

As a group, we decided our favourite brew of the bunch to be the Plum Porter. This dark, richly fruity ale was immensely popular with all of our members; first year Kieran Phillips said, "two big thumbs up from me. The porter was so tasty - great way to cap off the night."

All of us at the UEA Real Ale Society would like to extend our thanks to CAMRA for arranging this opportunity for us, Louis



Marchesi for hosting it and especially Robin and all at St. Peter's for their generosity.

We're always open to new ideas for events for younger members, so get in touch youngmembers@norwichcamra.org.uk or check out UEA Real Ale on Facebook or Instagram. ■

Robbie Steele



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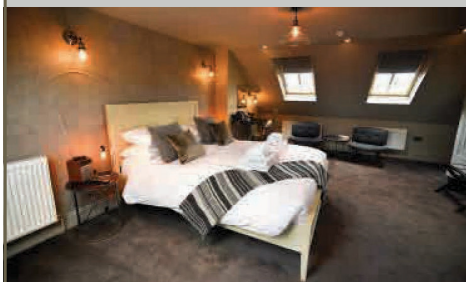
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DISCOUNT SCHEME

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 (draft and bottled)

Bell, Norwich: 50p off a pint (with your CAMRA vouchers)

Bob Carter Centre, Drayton: 30p off pints

Bull, Dereham: 10% off

Cherry Tree, Wicklewood:

30p off a pint of Buffy's

Compleat Angler, Norwich: 10% off

Fieldfare, Norwich: 10% off

Glasshouse, Norwich: 50p off a pint (with your CAMRA vouchers)

Gordon, Norwich: 10% off pints 5-7pm, except Thursday and Friday

Hop In, North Walsham: 15p off a half or 30p off a pint

Kings Head, Hoveton: 10% off

Leopard, Norwich: 10% off

Lighthouse Inn, Walcott: 10% off

London Tavern, Attleborough: 20p off a pint

Lollards Pit, Norwich: 10% off (pints only)

Louis Marchesi, Norwich: 10% off

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

Red Lion, Drayton: 10% off

Rushcutters, Norwich: 10% off

Shoemakers, Norwich: 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: 15% off food and drink Mondays and Tuesdays



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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.

Norwich and Norfolk branch are no longer promoting the LocAle scheme or keeping a list of LocAle pubs.

Binham, Chequers Inn

Caister-on-Sea, Green Gate

Cantley, Reedcutter

Clenchwarton, Victory

Clippesby, Muskett Arms

Denver, Blackstone Engine Bar

Elsing, Mermaid Inn

Feltwell, Wellington

Freethorpe, Rampant Horse

Geldeston, Locks Inn

Geldeston, Wherry

Gorleston, Dock Tavern

Gorleston, Mariners Compass

Gorleston, New Entertainer

Gorleston, Oddfellows Arms

Great Yarmouth, Barking Smack

Great Yarmouth, Oliver Twist

Great Yarmouth, Red Herring

Great Yarmouth,

Tombstone Saloon Bar

Great Massingham, Dabbling Duck

Heacham, Fox & Hounds

Hilborough, Swan

Hockham, Eagle

Hopton, White Hart

Horse, Nelson Head

Kings Lynn, Live and Let Live

North Elmham, Railway

Reedham, Ferry Inn

Reedham, Lord Nelson

Reedham, Ship

Roydon, Three Horseshoes

Shouldham, Kings Arms

Swaffham, Red Lion

Thetford, Albion

Thetford, Red Lion


Thetford, Black Horse

Upton, White Horse

Watton, Willow House

West Acre, Stag


Wimbotsham, Chequers



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CHAMPION WINTER ALE WINNERS

Lacons Audit Ale has been crowned Champion Winter Beer of Britain at the Great British Beer Festival Winter

After over a year of local tasting panels and regional heats leading up to the finals, CAMRA has announced that Lacons Audit Ale is the winner of the Champion Winter Beer of Britain competition at The Halls, Norwich, on Tuesday 19 February 2019.

Lacons first began brewing in Great Yarmouth in 1760, and still use the original Lacons yeast.

Audit Ale, their 8% barley wine was crowned champion at the Great British Beer Festival Winter 2019, organised by CAMRA in association with its Norwich & Norfolk Branch.

Festival Organiser Martin Ward commented: "The CAMRA Champion Beer of Britain is one of the most prestigious beer competitions in the world. It is the ultimate honour for UK brewers and has helped put many into the national



spotlight. Lacons' Audit Ale is a very worthy winner of one of CAMRA's highest accolades."

The barley wine was crowned the Overall Champion over a host of other finalists in four different beer categories.

Nick Boley, CAMRA's National Director responsible for the competition, commented, "We were very impressed with the standard and quality this year. Audit Ale, is a very worthy winner and was described by judges as incredibly well-rounded, with not a harsh bone in its body and the perfect balance of flavour."

Ian Stamp, Chairman of Norwich & Norfolk CAMRA,

added: "This is a big year for us, being the third and final year of hosting the awards and the winter festival, before it moves to Birmingham, West Midlands Region in 2020." ■

Jenny Bach

CHAMPION WINTER BEER OF BRITAIN WINNERS

OVERALL WINNERS

Gold	Lacons' Brewery Audit Ale
Silver	Calverley's Porter
Bronze	Harviestoun's Old Engine Oil

BARLEY WINE, STRONG OLD ALES

Gold	Lacons' Brewery Audit Ale
Silver	Tring Death or Glory
Bronze	Robinson's Old Tom

OLD, AGED, STRONG MILDS

Gold	Tintagel Excalibur
Silver	Harvey's Old Ale
Bronze	Brampton Mild

PORTERS

Gold	Calverley's Porter
Silver	Harviestoun Old Engine Oil
Bronze	Dancing Duck Indian Porter

STOUTS

Gold	Plain Ales Innocognito
Silver	Dark Star Imperial Stout
Bronze	Cairngorn, Black Gold

YARMOUTH REAL ALE TRAIL

The new Yarmouth Real Ale Trail leads local real ale enthusiasts and visitors to savour 9 bars in the town centre area where they can purchase the best of local real ales and ciders. The trail is in easy reach of both the Great Yarmouth Rail Station and the Market Gates Bus Station and the walk takes in the historic Market Place, Medieval Town Wall and St Nicholas Minster and views of our river frontages alongside the Yare and Bure.

1. The Kings Arms at 229 Northgate Street (beside the Minster) not only sells real ales and ciders but boasts a popular restaurant, attractive beer garden, Sky Sports football



and monthly live music events. Leaving it and turning right, and right again takes walkers along a well-preserved section of the medieval town wall and King Henry's Tower built in 1284. Walk through the Minster graveyard and along the footpath by the wall (facing the Sainsbury's supermarket) turning left into St Nicholas Road and first right into Silk Mill Road brings you to

2. The Oliver Twist at 62/63 North Market Road is more than a "back street boozier" boasting a good range of real ales and ciders, darts and pool, Sky Sports and occasional live music. Walking to the top of the road and turning left takes you under Market Gates to

3. The Troll Cart at 7/9 Regent Road is a large Wetherspoons with Hotel, Restaurant, Beer Garden and a range of real ales and ciders at very affordable prices. Walking away from the Bus Station through into the historic Yarmouth Market Place we find

4. The Feathers at 1 Market Gates (at the south end of the market) has real ales, Sky Sports football coverage and frequent music events, as does

5. The Coachmaker's Arms at 70 Market Place (at the north end) close to the Fishermen's Hospital



founded in 1702 – also boasts a parrot at the back of the pub. Both are busy day-time pubs but stay open till late in the evening. Across the Market and through onto Hall Quay we find

6. The Star Hotel at 24 Hall Quay is a very attractive Hotel with a popular Restaurant and function rooms opposite the Town Hall and River Yare. Its Nelson’s Bar boasts some fine real ales – and offers a bar food menu.

Turning right out of the revolving door and right again through one of Yarmouth’s distinctive Rows you will find

7. The Mariners Tavern at 69 Howard Street South has 2 bars and a roaring coal/log fire in the winter. It boasts a very extensive range of local and regional real ales and ciders and occasional live music events. Turning left as you leave from the front door and then left into Stonecutters Way you come to

8. The Tombstone Saloon at 6 George Street is the Tap Room for the local Tombstone Brewery which has an extensive range of tombstone and other real ales and ciders plus unusual gins, whiskies etc. Leaving and turning right out of the front door, then left across the George Street Car Park you arrive at

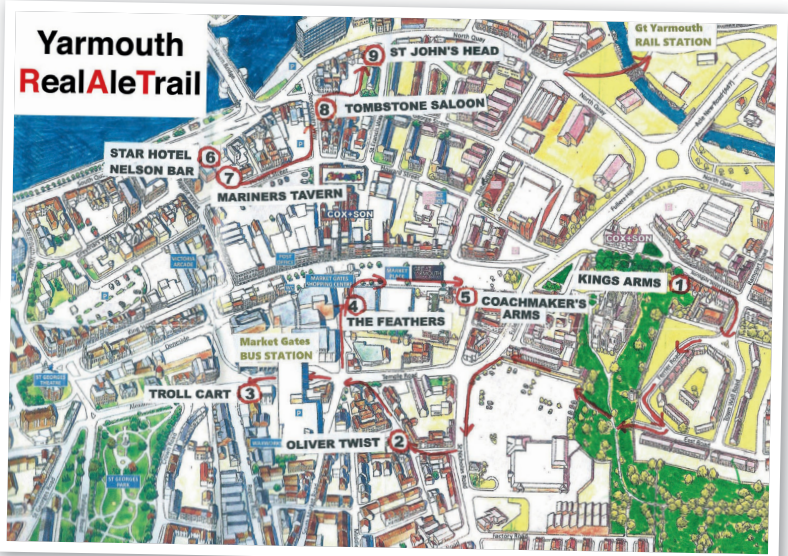
9. The St John’s Head at 58 North Quay – a free house with a good range of real ales



with a pool table and Sky Sports football coverage. It is situated conveniently for those arriving by train and if you walk along North Quay to the right and then left over the Vauxhall footbridge you reach Great Yarmouth Rail Station.

Map kindly supplied by Cityscape www.cityscapemaps.com, maps of Great Yarmouth are available online for £2.

Published by the East Norfolk CAMRA Group on Facebook and www.eastnorfolkcamra.org.uk. ■



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News from the Brewery Liaison Coordinator

A new year brings lots of new projects from breweries across our county.

All Day Brewing are focusing on fortified wild fermentation and the public will be able to try their brews, alongside their homemade vegan food, at their brewery Taproom in La Salle, every Friday and Saturday evening 5 to 9pm from 19 April. There will be an even bigger range of farmhouse beers, kombucha and fermented foods.

Grain took over The Locks in Geldeston, which in the past used to be the Lock keeper's cottage, where grain was brought up by wherry to the brewery, and barrels of beer were collected on its return journey. To tie with the grain history of the Locks, Grain are celebrating their Norfolk roots this year. They have been exploring varieties of grains through a number of brews planned and tested, focusing each time on a specific type, different varieties and kilning methods and their characteristics they can impart to a beer. So we will be able to try smoked beers, old recipes reinvented, and beers brewed with crystal malts pushed to the limit. Since the Locks reopened at the beginning of December and the cellar was also refitted, the pub is now a showcase of Grain products.

Humpty Dumpty will be 21 years old this year! To celebrate the birthday some special brews are planned including a 21st birthday barley wine, continuation of Norfolk Broads Brewing and other activities and features through the year. And talking about Norfolk Broads Brewing the first collaboration of 2019 was with Jodie and Danni from **Crisp Maltings** who, alongside Lesley, brewed a 4.7% kolsch-style beer. Light, golden and slightly fruity, Frischer Gerstensaft (a free translation for Crisp Barleyjuice) will be available around the pubs in the region. Their products can be purchased in Reedham at their brewery shop Monday to Saturday 12-5pm.

Lacons sold a record amount of St Nick's, their Christmas ale as they doubled their output to 500 barrels to meet the demand. Wil and Chris were recently at Charles Faram doing hop rubbing, so we are looking forward to see what will be brewed with them.

Norfolk Brewhouse have been also very busy with lots of different new brews and collaborations. First they are carry on supporting the local testicular cancer charity **It's on the Ball!** with their beer Tobii's Tipple. Another development is the return of Mike

Betts, former Woodforde's brewer, into the brewing scene, who will team up with brewer Bruce Ash to continue to develop the Moon Gazer range. The team are waiting for results of two awards, Co-Ops' Producer of the Year Award and Best Small Business in North Norfolk Annual Awards, we wish them lots of luck! Plans have started to team up again with the **Northmaen Brewery** in France for a project to launch at the **City of Ale 2019**. The final collaboration was with **Poppyland Brewery**, which was sold at the beginning of the year to Dave Cornell, an old friend of Martin Warren's who will continue with his work. So to inaugurate the new ownership and do another collaboration with Martin, they brewed Hawkey Frolic, a Harvest ale brewed originally by Martin for the 50th Anniversary of Maris Otter with an ABV of 7%. The new version is a rich and malty beer with a bitter finish and only 5%. We will be looking for more new brews from the new Poppyland!

Panther has produced Hunter Dry Hopped Lager, brewed with local ingredients like Flagon barley grown by Salle Farms and malted by Crisp Maltings. The beer has been brewed using the German process, which involves conditioning the beer for at least a month at temperatures of 12C or less, which gives it the lager characteristic. It has a crisp and refreshing flavour with a hint of juicy and aromatic hops and it is suitable for vegans.

Wildcraft have lots of plans for this year including new beers and events, announcing four dates for their 'WildFest' festivals. Apart from their annual festival at the brewery, over three days from 31 May to 2 June, there will be another one in Worstead on 4 May, one in Old Costessey and one in Aylsham in summer. The events will give the public the chance to taste some of the brewery's experimental beers before they get released. As usual they use foraged ingredients and this year they will have a very special release, yet to be revealed. They are involved in other activities like foraging walks and online challenges with their mascot 'Brewy'.

Woodforde's are planning to create new recipes, and a few changes in their branding in the next few weeks. They will also be launching a new keg beer, West Coast Wherry, a hoppier version of Wherry, and are celebrating Nelson's Revenge's win in BeerX's Eastern Region Awards, with Best Premium Bitter in Bottle. ■ Cheers!

Oli Fernandez



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NORWICH ENGLAND

GOLD
BREWERS ALE
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PILS
4.5% ABV
NORWICH ENGLAND

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NORWICH ENGLAND

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CAMRA BRANCH CALENDAR

NORWICH AND NORFOLK BRANCH

Monday 11 March

Lunchtime campaign trip - 11.30am
departing from Castle Meadow

Monday 18 March

Lunchtime stroll - Noon start Compleat
Angler, Coach & Horses (Thorpe Road),
Jubilee, Lollards Pit, Red Lion

Thursday 21 March

Branch AGM - 8pm Louis Marchesi

Saturday 23 March

Brewery visit - Bull of the Woods, details tba

Friday 29 March

Campaign trip visiting up to 5 pubs,
route tbc - booking essential

Friday 5 April

First Friday Five - 8pm start Surrey Tavern, Trafford
Arms, Kings Arms, Freemasons, Rose Inn

Thursday 11 April

Lunchtime campaign trip - 11.30am
departing from Castle Meadow

Wednesday 24 April

Lunchtime stroll - Noon start Bell, Murderers,
Woolpack, Last Pub Standing, Ribs of Beef

Friday 26 April

Campaign trip visiting up to 5 pubs,
route tbc - booking essential

Friday 3 May

First Friday Five - 8pm start Micawbers,
Plough, Mash Tun, Birdcage, Belgian Monk

Saturday 11 May

Cider the City part 3 - Noon start Fat
Cat & Canary, Coach & Horses, Lollards
Pit, Louis Marchesi, White Lion

Tuesday 14 May

Lunchtime stroll - Noon start Rose Tavern, Eagle,
Trowel & Hammer, Coachmakers, Champion

Thursday 16 May

Branch meeting and social - 8pm All Day Brewing

Saturday 18 May

Summer social 1 (local) - Bittern Ranger day out
visiting pubs in Sheringham, Cromer and North
Walsham - proposed time table to follow.

Monday 20 May

Lunchtime campaign trip - 11.30am
departing from Castle Meadow

Friday 24 May

May is Cider Month crawl - 8pm start
Leopard, Plasterers, Kings Head, Ribs
of Beef, St Andrews Brewhouse

Friday 31 May

Campaign trip visiting up to 5 pubs -
route tbc - booking essential.

Saturday 1 June

Wildcraft Brewery open day - details tbc

Friday 7 June

First Friday Five - 8pm start Rushcutters, Buck,
Rivergarden, Town House, Fat Cat & Canary

Friday, Saturday, Sunday 14 to 16 June

Summer social 2 (national) - Sheffield
Weekend - details to follow

EAST NORFOLK BRANCH

Tuesday 12 March

Branch meeting - 7pm The Red Herring

Friday 29 March

5@7 - Gorleston Real Ale Guide part 1
The Pub on the Shrub, The Feathers, The Dock
Tavern, The William Adams, The Nelson

Monday 8 April

Branch meeting - 7pm The Dock Tavern

Sunday 21 April

Branch social - 4pm Tombstone for music
and beer festival, 6.30pm The Mariners,
8pm The Kings Arms for music

Easter Weekend 19 to 22 April

Tombstone Beer Festival

Monday 13 May

Branch meeting - 7pm The Star Hotel

Friday 17 to Sunday 19 May

Great Yarmouth Beer Festival - The Drill House,
York Road - free admission for CAMRA members

Friday 31 May

6@7 - Gorleston Real Ale Guide part 2
The Conservative Club (membership
card and small fee required), The New
Entertainer, Bar 1, The Oddfellows, The
King William, The Pub on the Pier

Monday 10 June

Branch meeting - 7pm The Feathers, Gorleston

WEST NORFOLK BRANCH

Tuesday 12 March

Branch meeting - 8pm Globe, King's Lynn

Tuesday 16 April

Branch meeting - 8pm Railway, Docking

Tuesday 14 May

Branch meeting - 8pm George &
Dragon, Newton by Castle Acre

Tuesday 11 June

Branch meeting - 8pm Venue to be confirmed

CITY OF ALE 2019

Dates and sponsors announced



Norwich City of Ale 2019 will run from
Thursday 23 May – Sunday 2 June 2019

At a packed first meeting at the Murderers Arms, organisers confirmed the dates for 2019 and promised an “ale of a festival”, pledging to better last year’s which was the most successful to date.

“City of Ale goes from strength to strength” said Dawn Leeder, co-founder and organiser of City of Ale. “Even though this is our ninth outing, people don’t seem to be tiring of it; quite the reverse. The city-wide festival reinvigorates the pub and brewing trade with all the extra visitors giving a much-needed sales boost. And we’re now award-winning to boot...”

Norwich Business Improvement District (BID) continues to be the main sponsor in recognition of the impact the festival has on city tourism. Executive Director Stefan Gurney explains: “Norwich Business Improvement District (BID) are once again proud sponsors of this year’s City of Ale and we can’t wait to swig a beer or two during this year’s festival. City of Ale has become one of the key events in the Norwich calendar and is a fantastic celebration of fine ales, breweries and pubs which all add to the vibrancy of the city and the rich brewing tradition of Norwich.

Whilst visiting this year’s City of Ale we encourage you to follow the ale trails around the city and enjoy all that our fine city has to offer (you might

spot some eye-catching murals!) – and last year there were 48 pubs to visit!”

Festival organisers have also heralded the backing of accountants Farnell Clarke for the 2019 Festival. This is their third year of involvement, “but it’s their first year of gold sponsorship,” says Dawn Leeder “The increase in their commitment is a real fillip for the Festival. It’s not just their financial help that makes a difference – important though that is. It’s also their level of engagement.

“They are sponsoring the all-important launch party – more details of which will be revealed in the near future. And they are getting creative with ideas round the ale trails, and with proposals for competitions, beer mats and advertising.



Front row from l to r. Phil Cutter (Co-Chair, City of Ale), Amy Patterson, James Kay, Frankie Kay (Farnell Clarke), Dawn Leeder Co-Chair, City of Ale), with Norwich publicans and Norfolk brewers at the first meeting. FRANCES BRACE

Just as importantly, they will be supporting trade by bringing customers and colleagues on ale trails and to various events”.

Frankie Kay from Farnell Clarke says, “As well as having loads of fun with this sponsorship – and we definitely will – there’s a good commercial rationale behind it. We are specialists in the hospitality and leisure sector, and, to give the best possible advice, we need the most up-to-date and comprehensive understanding of the market. That means it’s all part of the job to visit pubs. And we’re pretty evangelical about it.

“Norwich has some of the best pubs in the country, and the region’s brewers produce some of the best beers. It’s a real pleasure to be supporting them through our sponsorship of City of Ale. We’ll be doing all we can to help spread the word, make the Festival even more successful, and build the city’s reputation for its fabulous hospitality and beer!”

Members of the British Guild of Beer Writers, including the legendary Roger Protz,

will be in attendance at the launch and will be giving talks and tastings in various pubs over the next few days of the festival.

The ever-popular ale trails will return in a slightly different pattern as new pubs have opened their doors and Norwich’s venerable heritage takes centre stage as trail-goers are encouraged to go “off-road” and explore the city’s history via lanes, alleys and river walks. There will be a scores of beer-related events taking place in the pubs and other venues around the city, all to be announced as planning progresses. ■

IN BRIEF

- Norwich City of Ale 2019 runs from 23 May – 2 June. For more information visit cityofale.org.uk
- Norwich City of Ale is sponsored by Norwich Business Improvement District (BID)
- The Gold sponsor is Farnell Clarke

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Norwich Amateur Brewers celebrate 5 years... **WITH A BEER FESTIVAL!**

Welcome to our brewing club! Our aim is to provide a warm and friendly environment in which beginners to experts (we have the now retired co-founder of Woodforde's as a member) can meet to learn and share information about the fascinating world of brewing and benefit from our collective buying power.

Members are encouraged to bring our creations along to be enjoyed and receive feedback on whether they could be improved. We organise brewery visits and talks on more technical aspects of brewing and of course organise a Festival to showcase their efforts to the beer loving community. It's basically a place where you can talk about all things beer with fellow enthusiasts, avoiding the all too familiar experience elsewhere when eyes glaze over at the first mention of your brewing exploits.



We may be amateurs, but our members collaborated on two of the winners at the 41st Norwich Beer Festival – 2nd placed Overall Beer of the Festival Moongazer California Magnum (a collaboration between Norfolk Brewhouse and Kevin Pratt) and 3rd placed Strong Bitter Norwich Surprise Major (a collaboration between Elmtree & John Lee).

You can try some of our best brews at the 2019 Norwich Amateur Brewers Beer Festival.

Last year's was a huge success and we are delighted to announce this year's event will be held on Saturday 8 June, hosted once again by the Coachmakers Arms, St. Stephens Road. Details of the full programme and how you can win one of three free tickets to the event will be announced in the next edition of NIPS.

Lots of people missed out last year as numbers are very restricted, so put 8 June in your diary now! ■

Ashley Carr



BRUGES BEER FESTIVAL

After our trip to The Bourgogne des Flandres brewery, we went on the first of our visits to the 2019 Bruges Beer Festival.

This festival is huge and spread over three adjacent sites, all in the centre of Bruges. There were two huge heated marquees, one in the main marketplace, that is overlooked by the tall Belfry, and the other in the next door square known as the 'Burg'. The other site is in the 'Belfort', which is the building below the Belfry and famous tower. In all there were around 700 beers to try, from seventy different breweries.

After a quick trip to the famous 'frites' stalls to get some food, we met our guides



Cheryl and Mark below the Belfry, where we were given our souvenir glasses and tokens. Festival glasses at Belgian beer festivals are much smaller than the normal pints or halves we are familiar with. They are small



stemmed glasses and beer is dispensed in quantities of around 15 to 20cl per measure.

We each had five plastic tokens which you can exchange for a measure of whichever beer you choose, regardless of strength. Extra tokens can be purchased at various kiosks around the sites for two Euros each.

Belgian beer festivals are different to CAMRA ones in several ways. The first thing we noticed was this festival is split into different sites and you have to travel along public pavements to get from one site to another. It appears that walking around on public pavements with half full glasses of beer is socially acceptable, at least during the festival, as many of the customers were still drinking beer as they travelled from one venue to the other. I'm sure that if Norwich Beer Festival were ever on two sites we may not be allowed to carry half full glasses between them!

Beer festivals in Belgium have no large stillage manned by volunteers but consist of a long set of 'brewery bars' each supplying about 10 or so beers. The range of beers is enormous! Whether your favourite tippie is dark or light, dubbel or tripel, lambic, saison or whit beer, there is bound to be a beer for you.

Most of the tasting notes in the programme were in Flemish but, if in doubt we found the bar staff all spoke English and were helpful if we were not sure about a style we wished to try. Later in the day some of us left the festival and visited some of Bruges's brilliant bars.

Having retained our glasses, many of us returned again to the festival on Sunday, where we found it to be a bit quieter and more of a family day. Yes, children are allowed into the festival! As there were fewer customers, we had a far better opportunity to discuss the beers with the brewers and bar staff.

On the Monday it was time to return home but not before a stop at St Sixtus Abbey in Westvleteren for some food and to try their lovely Trappist beers. Thanks go to Cheryl and Mark Cade of Thirst Consultants for organising such a great weekend. ■

Warren Wordsworth

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GREAT YARMOUTH BEER AND CIDER FESTIVAL 2019

This year's Great Yarmouth Beer and Cider festival is set to be better than ever, as it moves to a new home in the town.

The annual event will take place from 16 to 18 May, with CAMRA supporting 'best of' awards and Lacons as lead supporting brewery.

Festival Organiser and Communications and Development Manager of SeaChange Arts, Emily Phillips said: "We are all really excited about The Drill House being the host venue this year. The festival has not been here since 2012 and the building has since significantly transformed into a stunning venue for events like this.

We will provide a comfortable layout, and add street food traders and live entertainment to the mix. I wish to celebrate the abundant variety

of local breweries, so there will be plenty for customers to sample."

The bigger and better facilities will help provide an improved festival environment, whilst retaining all the aspects that make the event so popular.

There will be an exciting range of beers and ciders from breweries across East Anglia, including casks from Yarmouth brewery Lacons, who are supporting the event. Lacons have been part of the Great Yarmouth landscape since 1760 and still brew using the original Lacons yeast. The brewery is in the process of expanding to meet the demand for its range of beers, which include the multi-award winning Encore.

Many of the beers and ciders will come from local microbreweries, and others from new and long existing breweries from across the East Anglia Region.





Guests will be able to choose from a full range of ale styles, lagers and ciders. Plus our Drill House Bar will be open throughout, serving a range of soft drinks. CAMRA members get free admission on showing proof of membership.

Tickets will be available online from March 2019 at a special discounted online rate, or just pay on the door. Visit www.seachangearts.org.uk or call 01493 745458 more information. ■



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The Acle Bridge is a popular pub and restaurant, open seven days a week and perfect for visitors arriving by boat due to it's free moorings. This family-friendly, family-run restaurant on the Broads will offer you a warm welcome, great value for money and a high standard of dining. We have excellent outside facilities designed for children and pets are also welcome.

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.

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



THE BANNINGHAM CROWN

Traditional Country Pub and Restaurant

- *5 Real Ales*
- *Great Food*
- *Sheltered Gardens & Patio*

Colby Road, Banningham, Aylsham, NR11 7DY

01263 733534

www.banninghamcrown.co.uk

1
22-23 MARCH
Fakenham Gin & Beer Festival

24 Ales + Ciders + Gins + Live Music + Food
 Fakenham Community Centre, NR21 9DY

2
18-21 APRIL
Easter Beer Festival

Cask & Craft Beers + Gins
 Gladstone Arms, Stowmarket, Suffolk IP14 2AP
www.gladstonearms.co.uk

3
19-22 APRIL
Easter Beer Festival

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

4
19-22 APRIL
St Georges Day Beer Festival

Black Horse, Thetford IP24 2BP
 01842 762717

5
3-5 MAY
Wymondham & District Ex-Services Social Club Beer Festival

24 Real Ales + 3 Ciders + Live Music (Sun)
 9 Friarscroft Lane, Wymondham NR18 0AT

6
16-18 MAY
Great Yarmouth Beer & Cider Festival

Up to 30 Beers & Ciders +
 Live Entertainment + 'Street Food'
 Drill House, York Rd, Great Yarmouth NR30 2LZ
 01493 745458 • www.seachangearts.org.uk

7
17-19 MAY
Aylsham Round Table 14th Anniversary Beer Festival

35 Ales + 14 Ciders + Gin + Food + Live Entertainment
 Aylsham Old Cinema, Cawson Rd, Aylsham

8
18 MAY
North Walsham RFC Rugby Sevens & Beer Festival

20 Real Ales + Ciders + BBQ/Hog Roast
 Norwich Rd, Scottow NR10 5BU
www.pitchero.com/clubs/northwalsham

9
22-27 MAY
May Beer Festival

Cask, Bottled & Craft Ales + Gins +
 BBQ + Wood Fired Pizzas
 Dove St Inn, Ipswich IP4 2LH
www.dovestreetinn.co.uk

10
23 MAY - 2 JUNE
City of Ale 2019

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

11
24-27 MAY
Green Dragon Spring Beer Festival

Green Dragon, Wymondham
www.greendragonnorfolk.co.uk

12
31 MAY - 1 JUN
Harleston Beer Festival

20 beers + 4 Ciders + Lager + Live Music + Food
 Swan Hotel, Harleston IP20 9AJ
 01379 852221 • www.harlestonswanhotel.co.uk

13
14-16 JUNE
10th Ale & Music Festival

Real Ales + Craft Beer + Cider + Live Music
 Jolly Sailors, Brancaster Staithe PE31 8BJ
 01485 210314 • www.jollysailorsbrancaster.co.uk

14
20-24 JUNE
19th Solstice Beer Festival

120 beers & ciders + Gins + BBQ
 + Camping + Live Music
 Hill House, Happisburgh NR12 0PW
 01692 650004 • www.hillhouseinn.co.uk

15
29 JUNE
Moth in a China Shop Beer & Music Festival

Beers + Live Music + Camping + Wildlife!
 Old Larchwood, Beachamwell, Swaffham PE37 8AT
www.mothinachinashop.co.uk

16
4-7 JULY
12th Annual Summer Beer Festival

25 Local & National Beers + Ciders + BBQ
 Beehive Freehouse, 30 Leopold Rd,
 Norwich NR4 7PJ
www.beehivepubnorwich.co.uk

17

16-21 JULY

Heathlands 9th Summer Beer Festival

16 Beers + 2 Ciders + Music + Food
Bloffield Heath, Norwich NR13 4QH
07818 466473

18

19-21 JULY

Poppy Line 18th Beer Festival

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

19

19-21 JULY

10th Crusaders Beer Fest

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

20

19-21 JULY

12th Annual Reedham Beer Festival

Beer + Cider + Music + Dancing
Reedham Village Hall and Playing Fields. NR13 3HL

21

25-27 JULY

22nd Kings Lynn Beer Festival

Real Ales + Cider + Food + Live Entertainment
Stuart House Hotel, 35 Goodwins
Rd, Kings Lynn PE30 5QX
01553 772169 • www.stuarthousehotel.co.uk

22

1-3 AUGUST

26th Annual Summer Beer Festival

Angel Inn, Larling NR16 2QU
01953 717963 • www.angel-larling.co.uk

23

4 AUGUST

Bannaroo Music & Ale Day

Crown, Colby Rd, Banningham, Aylsham NR11 7DY
www.banninghamcrown.co.uk

24

9-11 AUGUST

Ranworth 10th Beer Festival

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

25

16-18 AUGUST

Artichoke Beer & Gin Festival

Real Ale + Gin + Live Music (Sat)
Artichoke, 162, Yarmouth Rd,
Broome, Bungay NR35 2NZ
01986 893325 • facebook: theartichokebroome

26

23-26 AUGUST

Hunstanton Beer Festival

30 Real Ales + 6 Ciders + 20 Gins + Live Music
Golden Lion Hotel, Hunstanton PE36 6BQ
01485 532688

27

23-26 AUGUST

Green Dragon Summer Beer Festival

Green Dragon, Wymondham, NR18 0PH
www.greendragonnorfolk.co.uk

28

23-28 AUGUST

**Duke of Wellington
Summer Beer Fest**

40+ Beers plus Ciders, BBQ and Music (Sat-Mon)
Duke of Wellington, Norwich
01603 441182 • www.dukeofwellingtonnorwich.co.uk

29

23-26 AUGUST

**Ales by Rails and Dereham
Beer Festival**

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

30

30 AUGUST - 1 SEPTEMBER

Beer, Cider, Gin & Music Festival

40 Beers + 10 Craft Ales + 15 Ciders
+ 20 Gins + Music + Food
Kings Arms, Shouldham PE33 0BY
01366 347410 • www.kingsarmsshouldham.co.uk

31

30 AUGUST - 1 SEPTEMBER

Nelson Head Beer Festival

50 Beers & Ciders + BBQ + Bands + Camping
Nelson Head, Horsey, Great Yarmouth NR29 4AD
www.nelsonhead.com

32

7 SEPTEMBER

Jolly Sailors 3rd Cider Festival

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

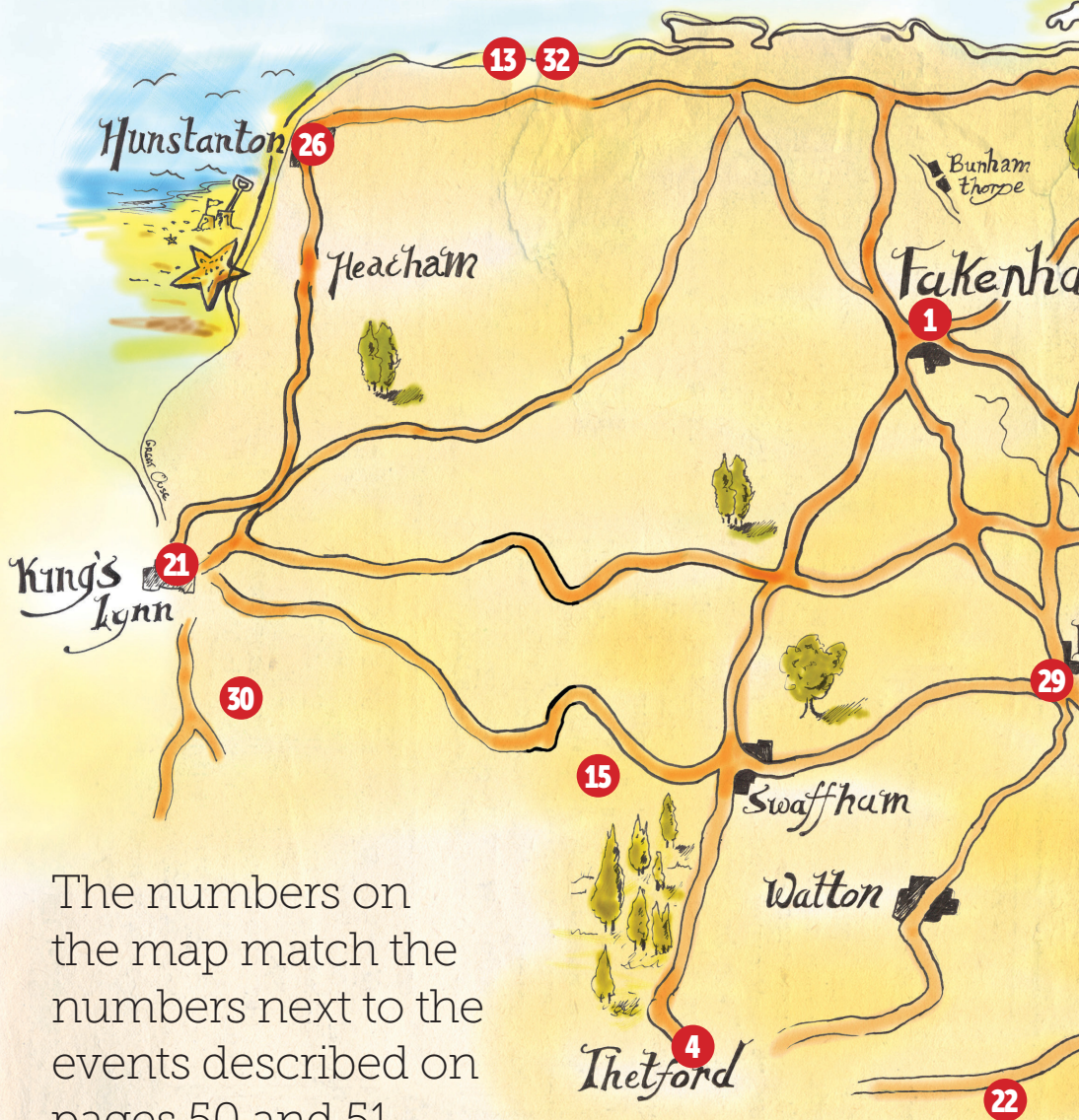
33

11-12 OCTOBER

3rd OPEN Youth Trust Oktoberfest

Bavarian Beer + Food + Bands
Banking Hall, 20 Bank Plain, Norwich NR2 4SF
Box Office: 01603 763111 • www.opennorwich.org.uk

THERE'S A BEER FESTIVAL NEAR YOU!



The numbers on the map match the numbers next to the events described on pages 50 and 51.

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



HUNSTANTON BEER FESTIVAL

23-26 Aug 2019

30+ real ales • 6 local ciders
20+ gins • Live music

Supported by



THE GOLDEN LION HOTEL

The Green, Hunstanton



HARLESTON BEER FESTIVAL

5PM FRIDAY 31ST MAY
&
11AM SATURDAY 1ST JUNE

The Swan Hotel
Harleston

20 fantastic beers
4 beautiful ciders
& lagers

Live Music & Food

www.harlestonbeerfestival.org.uk



TIME
FOR
ALE

120+ Beers, Ciders & Numerous Gins!!



THE HILL HOUSE INN

SOLSTICE BEER FESTIVAL 2019

12.00 TO 23.30 EVERY DAY
20TH TO 24TH JUNE 2019



FESTIVAL T-SHIRTS AVAILABLE

5 PINT TAKEAWAY POUCHES

CAMPING SITES NEARBY

DANCING MEN BEERS ALSO
AVAILABLE IN 36 PINT BIBS

FOOD ALL DAY INCLUDING BBQ

ENTRY INCLUDES PRINTED
FESTIVAL GLASS, TASTING NOTES
AND UNLIMITED ENTRY TO ENTIRE
FESTIVAL WITH WRISTBAND

LIVE MUSIC ALL WEEKEND

SPECIALIST GIN BAR

£7.50 ENTRY FOR THE WHOLE WEEKEND

JOIN US FOR THE 19TH ANNUAL **HAPPISBURGH** FESTIVAL BY THE SEA

FOR MORE INFORMATION PLEASE CALL 01692 650004

WWW.HILLHOUSEINN.CO.UK



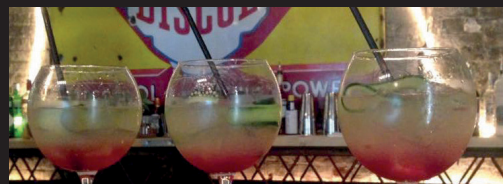


Traditional English
14th Century Tavern
set within the heart
of Wymondham



Multi-Award Winning Pub

In the 2019 Good Beer Guide



Good selection of speciality
Gin, Whisky & Rum

Large Beer Garden

Open from Midday Everyday

Fresh home cooked food

Local suppliers used where possible



UPCOMING EVENTS

Real Ale, Cider & Music Festivals during the Spring (May 24th-27th) and Summer (August 23rd-26th) Bank Holiday Weekends ■ Blues Festival (May 4th)

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

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

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



THE GREEN DRAGON, WYMONDHAM

6 Church Street, Wymondham, Norfolk NR18 0PH



T: 01953 607907 • E: info@greendragonnorfolk.co.uk • W: www.greendragonnorfolk.co.uk

THE JOLLY SAILORS

10th ALE AND MUSIC FESTIVAL



14-16 JUNE 2019

REAL ALE, CRAFT BEER, CIDER, LIVE MUSIC

ALL WELCOME



Brancaster Staithes, Norfolk PE31 8BJ | 01485 210314
www.jollysailorsbrancaster.co.uk



BEER & MUSIC FESTIVAL

Moth in a China Shop is holding its 3rd Music and Beer Festival on **Saturday June 29th 2019**. The event is held in a beautiful 40-acre wood with a natural clearing, ideal for our summer event.

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

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

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

The festival runs from 1.00pm - 10.00pm and is free entry.

FOR MORE INFORMATION CALL 07786 920450

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

WE LOOK FORWARD TO SEEING MANY OF YOU THERE!



CRUSADERS RUFC 10TH BEER FESTIVAL



SPONSORED BY FAT CAT BREWERY

19TH, 20TH, 21ST JULY 2019

FIND US AT

Little Melton Rd.,
NR9 3NP



LIVE MUSIC • CAMPING

OVER 30 REAL ALES & CIDERS

FAMILY ENTERTAINMENT

www.crusadersrugbyclub.com

Wymondham & District
Ex-Services Social Club

9 Friarscroft Lane, Wymondham NR18 0AT
(15th 3 day Annual)

“BEER FESTIVAL”

May 3rd, 4th & 5th

Free Entry 11am ~ 11pm

24 REAL ALES
3 CIDERS

“Live Music”
SUNDAY EVENING
May 5th with
Rock ‘n’ Roll Legend
DAZ LEWIS



DIARY DATE:
2019 Beer Festival
August 1st-3rd



The Angel Inn

FREEHOUSE

Open All Day • Every Day

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

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

HEATHLANDS

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

9th SUMMER BEER FESTIVAL

Heathlands remains open throughout the Spring while we undergo a major refit and expansion. Join us for the Grand Relaunch Beer, Cider & Music Festival from July 16th to 21st.

Ring Alan on 07818 466473 for details

See our main advert in the Summer Issue of Norfolk Nips

THE BEEHIVE

FREEHOUSE

7 REAL ALES ON HAND PUMP

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

REAL CIDER PLUS CRAFT BEER KEGS

12TH ANNUAL BEER FESTIVAL

JULY 4TH -7TH 2019

Featuring over 25 Local and National Beers & Ciders + BBQ all weekend

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

NOW FEATURING A MONTHLY 'POP UP KITCHEN' SERVING TRADITIONAL FOOD FROM THE PUNJAB

Free wifi
FOLLOW US ON

TRADITIONAL PUB LUNCHTIME MENU

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



DARDAN
SECURITY

NORTH WALSHAM RFC
RUGBY SEVENS
AT NORTH WALSHAM RFC

- Red Lion Big Bus Bar
- Beer festival
- Sevens rugby all day
- Men's & women's competitions
- BBQ & hog roast
- £5 Admission




www.fairagency.co.uk

Saturday May 18th 2019 from 11am
www.pitchero.com/clubs/northwalsham
North Walsham RFC Norwich Road,
Scottow, Norfolk NR10 5BU

f t i



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

MAY BEER FESTIVAL
Wed 22nd MAY to Mon 27th
Daily BBQ and Wood fired pizzas.
Large cask choice, and new bottled & canned craft beer selection.



Over 200 choices of gins available from the Gin Parlour !



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

EASTER BEER FESTIVAL
THURSDAY 18th TO
SUNDAY 21st APRIL

CRAFT & CASK BEERS ,LOTS OF GINS
FOOD SERVED ALL DAY
DOG FRIENDLY

King's Arms

SHOULDHAM

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

CAMRA West Norfolk Pub of the Year 2018

Save The Date: Our Beer, Cider, Gin & Music Festival returns 30th Aug - 1st Sept.
See Website for details

01366 347 410
KINGSARMSSHOLDHAM.CO.UK

CAMRA West Norfolk Pub of the Year 2016 & 2017





RANWORTH
10TH BEER FESTIVAL 2019
IT'S OUR ANNIVERSARY!

'BEAUTIFUL BROADLAND VILLAGE'

■ 25+ Beers & Ciders,	LIVE MUSIC
■ Wine and Soft Drinks	■ Fri Evening: The Doohickies
■ Snacks and Fresh Hot Food	■ Sat Afternoon: Hard Rain
■ Indoor and Outdoor Seating	■ Sat Evening: Hot Cold Ground

• Fri 9th Aug 12 noon - 11pm • Sat 10th Aug 12 noon - 11pm
• Sun 11th Aug 12 noon - 6pm

FREE ENTRY - ALL WELCOME
www.ranworthvillage.com
@ranworthVHC @ www.facebook.com/ranfest

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

All event proceeds to Ranworth Village Hall Charity No. 227618

STUART HOUSE
HOTEL · BAR · RESTAURANT
Meet, Eat, Drink & Sleep

FREE BEER!!
Have a drink on us when you come for a
GREAT VALUE SPRING WEEKEND BREAK
for only **£35^{pppn} b&b**

ALWAYS BOOK DIRECT FOR OUR BEST DEALS



Cosy Accommodation
Real Ale, Beer Garden
Bar meals, Restaurant
Weddings, Wakes
Parties and more...

**LISTED IN THE CAMRA
GOOD BEER GUIDE FOR OVER 20 YEARS !!**

Offer includes a pint of real ale or cider on your first night.
Valid for 2 people sharing a standard double/twin room.
Minimum two night stay. Valid for Friday - Sunday stays
1 March '19 - 30th April '19 (Subject to availability)

35 Goodwins Road, Kings' Lynn, PE30 5QX
Tel 01553 772169
www.stuarthousehotel.co.uk

THE CHEQUERS  **WIMBOTSHAM**

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

In conjunction with the Fenman Classic Bike Show on 26th August
Beer Festival August Bank Holiday Weekend Friday - Monday

7 Church Road,
Wimbotsham, PE34 3QG
Tel: 01366 386 768

 [thechequerswimbotsham](https://www.facebook.com/thechequerswimbotsham)





Please see our website www.thechequerswimbotsham.co.uk for menus and event listings



The Artichoke At Broome

162 Yarmouth Road, Broome, Bungay, Norfolk NR35 2NZ
01986 893325 • theartichokeinbroome@gmail.com

BEER & GIN FESTIVAL August 16/17/18

Look out on Facebook for special offers that weekend. Band on Saturday evening starting at 8pm.

Our large garden now houses a marquee with buffet menu - ideal for parties, weddings, wakes etc



The Artichoke at Broome is a traditional village pub serving 8 real ales (4 on gravity) and a vast selection of wines, whiskies and gins. We are dog friendly pub serving home cooked food Tuesday - Saturday 12-2.30pm and traditional Sunday Roast served from 12-3.30pm.

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

All proceeds to All Hallows Hospital.



For all our latest news and events, find and follow us on Facebook. The Artichoke at Broome

NORWICH CITY of ALE 2019

- TAP TAKEOVERS
- PUB BEER FESTIVALS
- LAUNCH PARTY
- BREWERY TOURS
- SEMINARS
- TUTORED TASTINGS
- FEM.ALE FESTIVAL
- MEET THE BREWER
- COLLAB BREWS
- LIVE MUSIC
- ALE TRAILS
- BEER & FOOD PAIRING

Follow a trail, visit a pub, get a stamp, complete a trail*
COLLECT A BADGE!

*6-7 pubs on each trail

A 10 DAY AWARD - WINNING CELEBRATION OF LOCAL PUBS, BREWERIES AND BEER TAKING PLACE THROUGHOUT THE FINE CITY

23 MAY - 2 JUNE 2019



CityOfAle

cityofale.org.uk



#cityofale





oktoberfest norwich

RETURNING FOR THE 3RD YEAR IN 2019

Complete with authentic Bavarian Beer & Food
and entertainment from The Bavarian Stollers & Night Train

Friday 11TH & Saturday 12TH October

6.00pm - 11.00pm | 18+

Early Bird tickets £12 + Booking Fee*

VIP tickets available too.



Banking Hall, 20 Bank Plain, Norwich, NR2 4SF | BOX OFFICE: 01603 763111 | opennorwich.org.uk

* plus booking fee - a percentage of which goes to the running of our charity

“Not just a Pub!”



**EASTER BEER FESTIVAL
FRIDAY APRIL 19TH
(12 NOON) TO MONDAY
22ND (CLOSING TIME)**



REAL ALE • REAL WELCOME • REAL FOOD



Serving Main Meals, Bar Meals and Sandwiches

Food is available 7 days a week

Check out our website for opening times and menu



FOR BOOKINGS Tel 01508 493734.

Visit us online at www.poringlandroyaloak.com

44 The Street, Poringland NR14 7JT



THE ROYAL OAK NR14 7JT

THE FAT CAT

— Est. 1991 —

“A beer lovers’ paradise”

Roger Protz



CAMRA

**Pub of the Year
1998 & 2004**



**GOOD PUB GUIDE
Beer Pub of the Year
1998, 2003, 2008, 2010,
2013, 2016, 2017, 2018
AND 2019!**



**TRIP ADVISOR
#1 for Nightlife
5 Star Rated**



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