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NORWICH & NORFOLK CAMRA'S BRANCH PUB OF THE YEAR 2019

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TRAIL

CASK, KEG OR
KEYKEG? EXPLAINING
BEER CONTAINERS

CAMRA'S NATIONAL
AGM AND MEMBERS'
WEEKEND

ALSO INSIDE: PUB AND BREWERY NEWS ■ NORFOLK'S TOP 20 PUBS

Magazine of the Norfolk Branches of the Campaign for Real Ale



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HELLO FROM THE EDITOR

Welcome to a new Nips for the summer and lots of new things to explore...

The big news since the last edition is we've now announced the Pub, Club and Cider Pub of the Year results across all our branches, check out page 9 for the winners.

Great Yarmouth held a very successful Beer and Cider Festival supported by East Norfolk branch. And Norwich launched the ninth City of Ale, this time with a record number of pubs and some fantastic collaboration brews, special events and collectable badges!

Ever wondered what happens at the CAMRA members' weekend and AGM? A few of our members headed up to Dundee in April and managed to visit a few highland pubs and breweries en route. Check out page 39 for a run down of their weekend.

I don't know about you, but I enjoy beer from cask, keg, cans, bottles - whatever! One of the newer ways of serving beer is KeyKeg, and you can read all about how it works and why you should pay attention to it on page 51.

If you're looking for things to do as the weather gets warmer, our centre pages

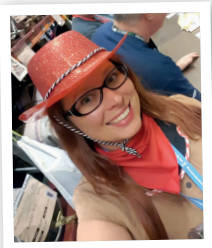


Norwich launched the ninth City of Ale event as we went to press on the 23rd May.

have a fantastic pull out of the Gorleston Ale Trail for you to explore. And there's a few other ideas for summer days out too.

I've been so pleased with the response I've had from people since becoming editor. Thank you so much for your kind words, great ideas and contributions!

I'd love to hear from you, so contact me at editor@norfolkknips.org. 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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IN THIS ISSUE



3 **Welcome**
 Welcome to Nips summer 2019'

7 **Pub News**
 Including pub of the year results

13 **Great Yarmouth Beer festival**
 New venue, great event

17 **Around the Breweries**
 Oli Fernandez's latest news from our region's breweries

20 **Smartphone smart idea**
 Wildcraft Brewery competition innovation

21 **Your Opinion Matters!**
 Beer Scoring and the regions top pubs and beers

25 **Brewery Liaison Coordinators**
 Do you have a couple of hours a month to help your local CAMRA Branch?

26 **Norwich Beer Festival Logo unveiled**
 We reveal the logo for the 42nd Norwich Beer Festival and charity

28 **Norfolk Bus Forum**
 Representing CAMRA on the Norfolk Bus Forum

30 **A Massive Push For Cancer Awareness**
 One brewery's 200KM barrel push



39



36



43

31 The Gorleston Ale Trail
Special Four page pull out featuring the 11 great real ale stops

36 History of the Gorleston Ale Trail pubs
A brief history of pubs on the Gorleston real ale trail

39 CAMRA's 2019 National AGM and Members' Weekend
Two events in one city, this year Dundee on the east coast of Scotland

43 A Highland Ramble
As the National AGM was in Dundee this year some of our members took the opportunity to visit the Scottish Highlands by rail

46 Summer days out with beer
Where to go to have a great family day out and a cheeky pint!

49 Next Generation Brewing
Tindall Ales will be taken over by Michael Green just days after he turns 21

51 Cask, Keg or Keykeg?
Explaining beer containers

56 Camra Discount Scheme
Grab a CAMRA Discount at your local!

59 LocAle Scheme
All the pubs in Norfolk which are part of the CAMRA LocAle scheme.

62 Branch Calendar
Dates for your diary

Norfolk NIPS

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SUBSCRIPTIONS

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

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PUB NEWS

NORWICH & NORFOLK



This column is all too often the bearer of bad news, so I'd like to start off with some very good news about a pub which only a few years ago was in dire straits and very close to closing for

good. The **Leopard**, in Bull Close Road, Norwich, is over 150 years old, and in 2013 had been a Bateman's pub for a decade or more. Despite (or some may say, partly because of) a renovation which removed the long bar in favour of a small 'island' bar, the pub was not attracting business, had a poor reputation and poor, if any, real ale.

But one man, Bob Utting, had a vision, and took it on when Bateman's put it up for sale. Taking nearly a year, the pub was completely stripped and refitted, with a properly kitted-out cellar, underfloor heating, a brand-new long bar (back in the right place!), a clutch of handpumps and, in homage to the pub's history a collection of Watneys memorabilia, including a working Watneys Red Barrel tap - now used to dispense the craft beer of the day. Bob has worked tirelessly since opening in 2014, and it gives me great pleasure to say that **the Leopard is Norwich & Norfolk CAMRA's Branch Pub of the Year 2019** - congratulations to Bob and Michelle and all the staff who continue to make the pub a warm and welcoming community pub!

The competition for Pub of the Year is judged by CAMRA members, who score the pubs on three sets of criteria, relating to beer quality (the most important), plus quality of welcome, service and ambience, and alignment to CAMRA's aims and values. It is always very close, with this

year being no exception, with the first five pubs within two points of each other.

In other Norwich & Norfolk Branch awards, the **Rural Pub of the Year**, for the highest-placed pub outside Norwich, went to the **Green Dragon at Wymondham**, a previous winner which always has three or four well-kept ales, and two excellent beer festivals in May and August. Our first ever **Club of the Year** was awarded to the **Bob Carter Centre in Drayton**, a sports and social club with a great range of real ales and great value home-cooked meals. **Cider Pub of the Year** is the **White Lion, Oak St**, celebrating its seventh win!

The runners-up in the four categories respectively were the **King's Head, Magdalen St** (overall), **Norfolk Lurcher at Colton** (rural), **Haig Club, Mundesley** (club) and the **Vine in Dove St** (cider) - congratulations to them all! For further details of all the winners, and all Norfolk pubs, please go to **whatpub.com**.

Now on to that bad news I mentioned - unfortunately it looks like the rout of suburban pubs continues, despite examples like the Leopard, with planning permission for conversion to residential use being applied for for two pubs in the north of the city. The **Dyers Arms, Lawson Road**, which is privately-owned, and the **Prince of Denmark on Sprowston Road**, owned by El Group, which has been up for sale for several months.

Russell Corke has left the **White Lion, Oak Street**, which has been taken on by Oscar Gerdes. Russell took over from Alex Waters in 2017 and kept the pub true to its cider roots, winning awards as Branch Cider Pub of the Year in the last two years. A good range of real cider and perry will continue to be available, albeit reduced slightly from 20+ to about 10. The pub is still owned by Milton Brewery, but their presence on the bar will also be reduced slightly, and the number and range of guest ales increased to four or five.



They've also started a Coffee Morning from 9am to midday on Wednesdays, and a Brunch Morning with the same hours every Friday.

The **York Tavern, Leicester St**, is currently being tidied up and should be open by the time you read this, with new landlady Fern in charge.

Great news from the **Ploughshare at Beeston**, which was recently purchased as a community-run pub. They held an open day in April, which was very well attended and raised over £5,000 in funds for the continued renovation of the pub, thanks to donations, beer sales, and sales of snacks from the huge spread prepared by the local community.

A basic renovation has already been completed, with heating and a bar installed. Coincidentally, Norwich & Norfolk branch of CAMRA had organised their Norfolk Pub of the Year judging trip the same day, and as the Ploughshare was on a convenient route between the West Norfolk and Mid Anglia pubs of the year, we decided to stop off to show our support. Two beers were available in the main bar, with Beeston Brewery's Worth the Wait on handpump, and a Brancaster Brewery beer on tap, and both were excellent as expected. Three more handpumps and a 't-bar' for keg beers are to be installed shortly, and work on the rest of the pub is continuing apace.

The **Bull at Fakenham** closed in February, having only reopened late last year. **Ingham Swan** has also reopened, but is primarily a restaurant and, as we understand it, does not encourage non-diners.

The **White Hart at Wymondham** reopened in April under the management of Kieran and Caitlin, who have changed the emphasis towards families and food, removing the pub games and serving meals daily between Wednesday and Sunday (the bar is open seven days a week).

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.

WEST NORFOLK

The **Lattice House in King's Lynn** is a Grade II* listed, and you would need to go a long way in Norfolk to find a finer example of a pub building, but as a business it has had a chequered history. Since being sold by Wetherspoon it attempted to compete with the nearby Globe, still owned by Wetherspoon. When this didn't work out, it was transformed into an upmarket gastropub renamed Bishops of Chapel Street. This concept also failed, but it has reopened again under its old name and is pitched somewhere in between the two, with traditional pub food at reasonable prices and (when we checked) Wherry and Doom Bar on hand pump.

It has been a tough time for local pubs and Brendan and Nikki Morgan at the **Swan in Downham Market** have decided to call it a day after five years, citing difficult market conditions. Last I heard the pub was still trading under temporary management with a view to having a full time team in place in the near future.

Out at the **Black Horse, Castle Rising**, problems in the kitchen caused a brief closure, but these are being rectified and after a period on reduced hours, the pub should be fully open again in June.

There has been a group battling to save the **Crown at Northwold** for a couple of years and have found it difficult to complete the purchase of the property. However an offer has been accepted from a third party and hopefully this is good news for the future of the pub. Other campaigns to save local pubs include the **Hare and Barrel in Watton**, which has been earmarked as an addiction clinic, and the **Burnham Thorpe** villagers trying to reopen the historic **Lord Nelson**. Despite repeated assurances from Greene King that they were fully committed to refurbishment and the reopening of the pub, it seems that it is now on the market and some interested parties have emerged. Pubs in this part of Norfolk can be expensive, as has been shown by the recent sale of the **Hoste Arms in Burnham Market** for a reported £8.5 million. Not far away is the **Prince of Wales in South Creake**, formerly the Ostrich, which has been empty for a while and although is apparently on the market, is attracting the attention of locals who would like it open again.

One successful buyout in our area has been the **Kings Arms at Shouldham**, and it is currently being extended and the kitchens improved.

Down in **Thetford, The Ark** is closed up, with a 'sold' sign outside, but we have no details yet about its future. The team at the **New Inn at Hockwold** have just celebrated their first anniversary of taking over the pub. They've already renovated the pub and garden, are Cask Marque accredited and open to suggestions on ways to increase their appeal to real ale drinkers! They currently offer three real ales, Woodforde's Nelsons Revenge, Mardlers Mild and a guest beer that changes fortnightly. Monday and Tuesday is Real Ale club night - when you have purchased 8 pints you receive 1 pint free.

Congratulations to the **Blackstone Engine Bar at Denver Mill** which has made it through to be named as **Norfolk Cider Pub of the Year**. Those who surveyed the four contenders felt that it was a narrow, but worthy winner.



Ferry Lane Social Club in King's Lynn continues to distance itself from its former incarnation as the Ouse Amateur Sailing Club, and the latest sign of this is literally a new sign pointing down the alley towards the ferry from King Street.

Finally, a blast from the past with the **Rummer**, opposite the bingo hall on St James Street in **King's Lynn**, which closed in the early 80's. The building is still there and after many months the scaffolding has been removed on the refurbishment which has restored it to its Art Deco magnificence.

NORFOLK PUB OF THE YEAR

Each year, the four CAMRA branches in Norfolk select a Pub of the Year, which goes forward into the 'County' round, which is judged by CAMRA members between March and May.

The winner from these four pubs, goes on to the East Anglian regional round, up against the winners from Suffolk, Essex, Herts, Beds and Cambridgeshire. There are then two further rounds to determine the Super Regional and overall National Pub of the Year.

Judging is carried out against a standard set of criteria, with beer quality and community focus given the largest weighting, and in each round, members judging must score all the pubs.

West Norfolk branch covers the part of Norfolk west of a curved line from Wells on the north coast, going south-south-west past Fakenham and then sweeping back east of Swaffham and Thetford to Garboldisham in the south.



Their 2019 Pub of the Year is the **Rose & Crown at Harpley** (whatpub.com/KLN/443), between Fakenham and King's Lynn, a typical country village pub with a large garden and sheltered seating including several large comfortable sofas! As with all country pubs these days, a good part of the pub's trade comes from diners, but the bar and an area to the right of the bar are retained for drinkers, and five good local real ales are available.

The **East Norfolk** branch area takes in Great Yarmouth, Gorleston, and most of the eastern Broads from Catfield in the north-east and including pubs to the east of a line going south via Acle and Reedham to St Olaves. This year's East Norfolk Branch Pub of the Year is very well-known to local sailors and holidaymakers alike – the **Lion Inn at Thurne** (NOR/1107). Bought in 2017 by the owner of another famous Broads pub, the White Horse at Neatishead, the Lion has been sensitively modernised inside, and the garden cleared and improved to add extensive seating. Again, food is important to the survival of the pub, but not to the detriment of the beer, with a great range of local ales and craft beers. A flight of thirds is available for those who wish to taste a range of beers.

Mid Anglia branch covers the south of Norfolk between the East and West Norfolk branches, with its northern boundary around Long Stratton, as well as a chunk of north Suffolk. The **Old Kings Head at Brockdish** (NOR/77) is the Branch's 2019 Pub of the Year: a large 16C beamed pub with a coffee shop attached, with a single bar split over two levels. There are five real ales available, all locally-sourced and usually



including one from Ampersand. There's also about 150 gins on the back bar, with an ingenious digitally-controlled LED light system to show the staff which aromatics and garnishes to add to each one!

Finally, **Norwich & Norfolk** branch, which despite its name includes the bits of Norfolk not covered by the other three, namely Norwich itself, and the area to the south as far as Long Stratton and north to the coast between Wells and Waxham. The branch's Pub of the Year for 2019 is the **Leopard** in Bull Close Rd, **Norwich** (NOR/818), one of a dying breed of suburban pubs, just outside Norwich's inner ring road, and surrounded by chimney pots. The wet-led (snacks are available) pub was bought from Bateman's five years ago and refurbished from top to bottom by the current owner, adding an extended bar with eight handpumps serving local real ales and ciders, and a working Red Barrel tap, serving the craft beer of the week among other Watney's memorabilia.

Our congratulations go to all four pubs, and the best of luck to The Leopard in the next round!

EAST NORFOLK

We've recently welcomed a new Pub Protection Officer for East Norfolk - Dave Tibbetts. Dave is currently getting up to speed with what's happening with our local pubs, and will have plenty of news to share in the next edition of Nips.

A big thanks to Mark Beare, our outgoing Pub Protection Officer, for all his hard work. ■



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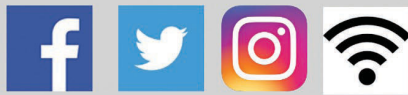
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FESTIVAL FLOURISHES AT NEW VENUE

Great Yarmouth Beer and Cider Festival took place from 16 to 18 May at The Drill House on York Road - a new venue which has proven to be a great choice.

Congratulations to Emily Phillips and the team at Sea Change Arts for bringing the festival to life with a fantastic mix of live music, circus acts and delicious food to accompany the drinks! And a special thanks to the enthusiastic volunteers, who made sure everything ran smoothly and visitors had a fantastic time.

East Norfolk CAMRA proudly supported the event, including organising voting for the beers and ciders of the festival. Tombstone's Amarillo was the winner of the Lighter Beers category, with Fat Cat Tom Cat in second place. Lacon's Old Nogg was voted favourite Darker Beer. Best Cider winner was Snailbank Rhubarb, with Lilley's Bee Sting as runner-up.

Marcin Rodwell from Sea Change Arts said that "The festival as a whole was a great

success and we felt it integrated well with SeaChange Arts and The Drill House's regular entertainment offering. We had over 600 people with plans to expand the event next year with a bigger entertainment programme and selection of beer & cider." ■

Photos: Angelica Urfano



Ranworth 10th Beer Festival 2019



Fri 9th Aug 12 noon until 11pm
Sat 10th Aug 12 noon until 11pm
Sun 11th Aug 12 noon until 6pm
Ranworth Village Hall, Broad Rd
Ranworth, Norfolk, NR13 6HS

LIVE MUSIC

Fri Evening: **The Doohickies**
Sat Afternoon: **Hard Rain**
Sat Evening: **Hot Cold Ground**



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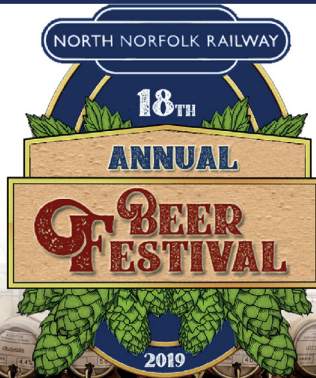
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Real Ale is Rail Ale

CITY OF ALE LAUNCH PARTY

Norwich City of Ale 2019 launched in style on 23 May with a huge party at The Waterfront. Luckily the weather was glorious, so everyone was able to enjoy the wonderful outside space with views of the river.

After a tough journey sailing from Rouen, the crew of Vikings from **Northmaen Brewery** arrived with their cargo of amazing French beers. The Route de Thor 6.5% IPA was particularly popular at the launch party, and the 5% Amite, brewed in collaboration with **Moon Gazer Ales**, also went down a treat!

Friendly **City Hosts** volunteers from sponsors Norwich Business Improvement District made sure the guests were well looked after and answered any questions. Our Norwich and Norfolk **CAMRA volunteers** were run off their feet behind the bar, serving thirsty people an excellent selection of cask ales from 29 local breweries.

Entertainment in the afternoon came from **Golden Star Morris**, followed by local bands taking to the famous Waterfront stage in the evening. Thanks also to **Kettle Chips** for providing nibbles and launch party sponsors **Farnell Clarke**, who were there joining in the fun.

City of Ale charity **Norfolk SEN Network**, who help families of children with special educational needs, had volunteers on hand to help out. They also ran a raffle with some special real ale prizes - the first ten bottles of the Panther and Poppyland collaboration brew Ketts Oak. Sales of the beer will also benefit the charity, with £1.50 from every bottle sold being donated to Norfolk SEN Network. If you'd like to know more visit **www.norfolksennetwork.org** or call 01603 300178.

Norwich City of Ale goes from strength to strength, growing each year, winning awards and, next year celebrating its tenth birthday. To find out more visit **www.cityofale.org.uk**. ■

Photo Simon Findlay





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CAMRA Rural pub of the year 2019
In the 2019 Good Beer Guide



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UPCOMING EVENTS

Real Ale, Cider & Music Festivals during the Spring (May 24th-27th) and Summer (August 23rd-26th) Bank Holiday Weekends ■ Rum and Reggae Day (July 6th)

- 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

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WHO AND WHAT IS BREWING IN NORFOLK!

As in previous years, most of our local breweries have been concentrating on launching a special brew and doing collaborations for the City Of Ale. And summer is round the corner and with it lots of local and national beer festivals in need of lots of beer!

Talking of festivals, **All Day Brewing** will be sponsoring this year's **Norwich Amateur Brewers Festival** on Saturday 8 June at the Coachmakers in Norwich. Don't be fooled by the word 'amateur' in the title, the beers may be brewed by non-professionals, but in past years they have all been to an incredibly high standard. You may have tried last year's winning beers at the Norwich Beer Festival, brewed in collaboration with local breweries. Once again this year, the best three beers will be going forward to the October event.

In May, All Day hosted our Norwich and Norfolk branch meeting at their 'Fermentorium Taproom Bar and Kitchen' plus a City of Ale event for regulars of the King's Head, Magdalen Street, Norwich. The Fermentorium will be open to the public throughout the summer on Fridays and Saturdays from 5-9pm, until their Norfolk Hop Festival on 14 September, which is not to be missed!

Barsham have released a new beer, Barsham Oaks a 3.6% refreshing session bitter available in pubs in Norwich and through Norfolk with a brilliant pint glass pumpclip showing the beer.

The Champion Cask and Bottled Beer Awards for 2019 were announced in March, with **Chalk Hill** winning the overall gold in the Cask Beer of the Year for their Black Anna stout, a relatively new beer named after the famous landlady of the old Jolly Butcher pub in Ber St, and which also won gold in the Stout category. The overall silver was won by **St Andrew's Brewhouse** for Tombland Porter, and bronze went to Grain for Lignum Vitae, their strong IPA.

In the Bottled Beer of the Year competition, **Elmtree** were big winners, with Dark Horse stout being named Champion, and Golden Pale winning the silver award overall, as well as winning gold medals in no less than five categories! The bronze overall award went to **Lacons** for their Audit Ale, the cask version of which was crowned Champion Winter Beer of Britain in February.

St Andrew's Brewhouse head brewer Steve has been busy brewing a new beer with Norfolk Brewhouse that will be ready for City of Ale. The beer is called Hoppenbeer, a craft recreation of an oaty Dutch beer recipe from about 1600, which with the knowledgeable assistance of Crisp Malt was brewed with oats only, using no barley at all!

Fengate is a new microbrewery which has been established in Marsham - if you run a pub or are thinking about organising a beer festival soon, they will be very happy to hear from you.

In March **Fat Cat** started brewing a series of seasonal ales of around 4.2% which will go through the whole year and which, if they prove popular may become permanent and be bottled. You might have noticed at the end of last year that Fat Cat Bitter has been re-named Norwich Bitter, but the recipe has not changed. Fat Cat Stout has also changed to Milk Stout, as lactose has been added to the recipe. A new beer is Coffee Cream, which apart from lactose also has two kilos of cold infused Peruvian La Palma coffee beans, and has replaced Mocha Moggie.

Golden Triangle have brewed a new golden beer celebrating the promotion of Norwich City FC into the Premier League, called Up City (Down Town). It's a 4.5% ale brewed with Cascade, Amarillo, Equinox and Mosaic hops, and oats, which will make it naturally cloudy as it will be sold unfiltered. They have also been experimenting with non-isinglass finings, and are planning to make all their beers vegetarian, and most vegan.

Humpty Dumpty are enjoying their 21st Anniversary celebrations at the Brewery and now have a special 9% barleywine available in both cask and bottle. They ran a brewery bar at the East Anglian Beer Festival in Bury St Edmunds on 4 May, and preparations are underway for their bar at the Norfolk Show (26 and 27 June) and also their annual Beer Festival at Reedham Village Hall from 19 to 21 July. We will be able to enjoy the summer with their new beer in collaboration with **Panther** brewery, a refreshing pale ale with an American citrus hop profile called PhD.

Lacons have acquired a new unit next to their brewery in Great Yarmouth. They have got some new tanks arriving in the next few weeks which will allow them to increase production to meet demand. Encore, which has won multiple awards at the World Beer Cup, SIBA Regionals, the International Beer Challenge and the World Beer Awards has been rebranded with a more distinctive identity. The new pumpclip has appeared already on bars across East Anglia, so see what you think!

In April the CAMRA Norfolk Tasting Panel and other members visited the brewery to present brewer Wil Wood with a total of eight awards from the past few months, including Champion Bottled Beer Of Norfolk for Old Nogg. It was a gloriously sunny day and Wil gave everyone a guided tasting of Lacons Audit, and a tour of the brewery.

Norfolk Brewhouse have rebranded their beers under the **Moongazer** name, with new pumpclips and all the beers being named after hares, such as Wild One, Ostara and Bouchart.



The team did allow themselves one special beer not named after a breed of hare as they brewed Up Up Up to celebrate the success of Norwich City FC. It contains ingredients from the home country of every player in the first team squad – including Irish soda bread and Argentinian oranges!

They are also busy working on two fabulous international brew collaborations. For the City of Ale they are once again teaming up with **Northmaen Brewery** from France to create Amitie 2019 – a 5% hoppy IPA celebrating the 60th anniversary of the twinning of Rouen and Norwich in 1959. Amitie means friendship and both breweries hope that the beer will show how close ties should continue.

As an added twist, the breweries have planned to sail beer all the way from Rouen to Norwich, replicating the journey from 900 years ago when the French barges shipped the Normandy stone to Norfolk which was used to build the majestic Norwich Castle, Cathedral and other buildings. However, unlike 900 years ago there is now a bridge and dual carriageway preventing the 20-metre sailing mast getting all the way to Norwich – so it will moor up at the riverside Coldham Hall pub before Norfolk boats complete the journey.

The second collaboration is with **Smartmouth Brewing Company** from Norfolk, Virginia, which will see the American brewers using Norfolk barley to create a beer to launch in America on Norfolk Day 27 July. The American team will also fly in to join Moongazer to launch the UK version of the beer and tour Norfolk pubs. The beer will be a 50:50 IPA – with half of the ingredients from the UK and the rest from America. The hope is that this can be the start of closer links between breweries in the two Norfolks.

As if that wasn't enough to keep them busy the team have also been invited to have a brewery bar at the Great British Beer Festival in London, in August.

Collaboration is also the name of the game at **Panther**, who with **Poppyland** have brewed a 6% barley wine called Kett's Oak, which will be available at this year's City of Ale in bottles and

casks and also at retailers in Norfolk. £1.50 from the sale of each bottle will be donated to Norfolk SEN Network, a charity helping parents of children with special educational needs. Panther's bottling line has



been popular this year with local breweries but if any other breweries are interested in using it please contact them!

Many of you might remember drinking some beers by **Tindall Ales**, well I have very good news... After brewing only occasionally for many years, Michael, son of Allan and Angie, who established the brewery in 1998, has decided to take over the family business and start brewing regularly, so hopefully we will be able to enjoy their beers across the county.

Wildcraft are hosting a number of events through the spring and summer, where everyone is welcome! The first one was in Worstead on 4 May and despite the indecisive weather it turned out quite popular. If you missed that one, don't worry, there is another one at the brewery's farm in Buxton from 31 May to 2 June, another one in Costessey on 3 August, and one in Aylsham on 13 and 14 September. The WildFests are a family fun event during the day with inflatables and entertainment, plus bars, bands and dancing in the evening. More info on the WildFests can be found at wildcraftbrewery.co.uk.

If you have any brewery news or if you are a CAMRA member and would like to be a Brewery Liaison Officer, please contact breweries@norwichcamra.org.uk. ■

Cheers!

Oli Fernandez
East Anglian Brewery Liaison Coordinator



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HIGH-TECH, HIGH FLYING **WILDCRAFT BREWERY**

In a first of its kind competition using smartphone technology, Wildcraft Brewery in Buxton have given one lucky person the chance to win a thrilling flight with the Wildcat Aerobatics Team.

Wildcraft's lovable pink monster, Brewbacca (Brewy for short), somehow lost his eggs and they've been hiding on interactive beer mats, somewhere in the pubs of Norfolk! By scanning a special Snapchat code on the beer mats, pub goers could generate an augmented reality animation of one of the eggs on the table or bar in front of them.

Anyone collecting all 6 eggs was entered into the competition prize draw, with the winner being announced - and taking their prize flight with the Wildcat Aerobatics team - at the WildFest at the Brewery event (31 May to 2 June).

Wildcraft also offered lots of other prizes including packs of beer, polypins for parties, t-shirts, brewery tours and free tickets to WildFest events throughout 2019.

Wildcraft Brewery Director, Mike Deal said 'We are always looking to do things differently. This competition has stretched our imaginations and the mats and animations have turned out brilliantly. The idea was born out of wanting to get people to visit pubs they may not have before. A late Easter and uncertainty around Brexit has given a hard start to the year for many bars around Norfolk, we hope to get people into them using this fun initiative.'

More information can be found at www.wildcraftbrewery.co.uk or [facebook/wildcraftbrewery](https://www.facebook.com/wildcraftbrewery). ■

YOUR OPINION MATTERS!

Score beers to help select pubs for the Good Beer Guide and Pub of the Year

As part of CAMRA's key campaign to improve beer quality in pubs, CAMRA members can use the **whatpub.com** website, and the Good Beer Guide phone app, downloadable from **gbgapp.camra.org.uk**, to score beers they drink in pubs.

These scores are used in the selection of pubs for the Good Beer Guide and Pub of the Year – a minimum average of 3 (out of 5) is required to be considered for the GBG, and 3.5 for Pub of the Year. There are also requirements for a minimum number of scorers and visit dates for each pub.

To encourage you to get scoring, we'll publish a list of the top scoring pubs and beers in each edition of Nips, along with a few statistics. Here's the latest data:

From the table one thing is clear – while we have to say a big Thank You to those members who have submitted scores, and we have seen a slight increase over 2018 - we still need a lot more scores in order to get statistics we can rely on!

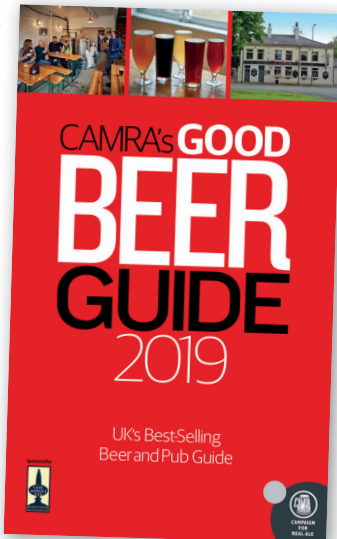
With less than 40 scorers in each month (the February numbers are artificially inflated by

visitors to GBBF Winter, which won't be repeated in future), and less than a hundred pubs being scored, there are still several hundred pubs with no scores at all.

Even looking at the figures across the 12-month period used for GBG and Pub of the Year selection, we only have scores for about two-thirds of the pubs in the branch area, so if you're out and about, especially in the county, please consider scoring the beers you drink.

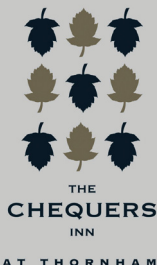
The scale used for scoring is as follows:

0.5 undrinkable. This should only be used if the beer was returned and the pub refused to



SCORES, SCORERS AND PUBS SCORED BY MONTH, NIPS Q1 2019 V 2018

YEAR	MONTH	SCORES	SCORERS	PUBS
2018	Feb	358	53	72
2018	Mar	235	35	77
2018	Apr	152	33	62
2019	Feb	338	64	84
2019	Mar	272	34	82
2019	Apr	221	34	94



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replace it. The score is only included in analysis if the scorer states in the comments that this was the case.

- 1** Poor. The beer is anything from barely drinkable to drinkable with considerable resentment.
- 2** Average. Competently kept, drinkable pint but doesn't inspire in any way, you drink the beer without really noticing.
- 3** Good. Good beer in good form. You'd like to drink another pint and would seek out the beer again.



- 4** Very good. Excellent beer in excellent condition.
- 5** Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

Scorers can also submit half-point scores between each of the above. You don't have to be an expert to begin scoring beers, but please note that scoring should be objective, and not about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste but what you're judging ideally is the quality of that beer, and how well the pub has kept it and served it. ■

THE TOP 20 PUBS

PUB	AVERAGE SCORE
Marlingford Bell, Marlingford	4.1
Angel Inn, Swanton Morley	3.8
Trafford Arms, Norwich	3.8
Plasterers Arms, Norwich	3.8
Fat Cat Brewery Tap, Norwich	3.8
Artichoke, Norwich	3.8
Beehive, Norwich	3.8
Romany Rye, Dereham	3.7
Fat Cat, Norwich	3.7
Artichoke, Broome	3.7
Ribs of Beef, Norwich	3.6
Kings Head, Norwich	3.6
St Andrews Brewhouse, Norwich	3.5
Coach and Horses, Norwich	3.4
Kings Arms, Norwich	3.3
Bell Hotel, Norwich	3.3
Leopard, Norwich	3.2
TFI Horning, Horning	3.1
Murderers, Norwich	3.1
Wig and Pen, Norwich	3.1

THE TOP 20 BEERS

BREWERY, BEER	AVERAGE SCORE
Lacons, Encore	4.1
Golden Triangle, Mosaic City	4
East London Brewing, Nightwatchman	3.9
Winters, Mild	3.9
Bull of the Woods, Twisted Wheel	3.8
Winters, KHB	3.8
Wolf, Edith Cavell	3.6
Green Jack, LGM1	3.6
St Andrews Brewhouse, Tombland Porter	3.6
St Austell, Tribute	3.6
Woodfordes, Bure Gold	3.5
Winters, Genius	3.5
Fat Cat, Norwich Bitter	3.5
Chalk Hill, Black Anna	3.5
Adnams, Ghost Ship	3.5
Boudicca, Prastos Porter	3.4
Wolf, Golden Jackal	3.3
Woodfordes, Reedlighter	3.2
Grain, ThreeOneSix	3.2
Lacons, Legacy	3.2

Please note that these are for scores submitted in the period February to April 2019, and reflect the opinion of the people scoring the beers.



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BREWERY LIAISON OFFICERS

Do you have a couple of hours a month to help your local CAMRA Branch?

If so, perhaps you might consider becoming a Brewery Liaison Officer (BLO), which is a grand title for a fairly simple and straightforward job of keeping CAMRA up to date with what is happening at our local breweries.

WHAT DOES A BREWERY LIAISON OFFICER HAVE TO DO?

The task is to keep CAMRA's brewery information up to date – among other things, we try to maintain a list of the brewery's beers, so they can be entered into competitions such as the Champion Beer of Britain, and so that other branches will find their beers when ordering for their beer festival.

The best way to do this is to establish contact with the brewery, and talk to them about what's happening in CAMRA, and obtain the information CAMRA needs.

The job is important as the information maintained is used to create the Brewery Section of the Good Beer Guide each year, so it has to be accurate and up to date. CAMRA also publish a quarterly report of updates received from BLOs, so other branches will know what is happening in each brewery as there are so many!

WHAT DOESN'T A BREWERY LIAISON OFFICER HAVE TO DO?

You don't have to visit the brewery, or even talk to them, as long as you can keep track of what beers they're brewing etc. without,



but obviously it is usually helpful! You don't have to act as a marketer or promoter of the brewery, although again there's no reason you shouldn't if you want to!

OK - WHERE DO I SIGN UP?

If you would like to get help by working with one of the breweries listed below or want more information about the job, please get in touch by email to breweries@norwichcamra.org.uk.

The following breweries currently have no Brewery Liaison Officer assigned:
Brancaster, microbrewery at the Jolly Sailors Fox, Heacham
Yetman's, Holt ■

Cheers!
Oliva Fernandez
BLO Coordinator for East Anglia

NORWICH BEER FESTIVAL



The wait is over and we can reveal the logo for the 42nd Norwich Beer Festival, which takes place this October at The Halls in Norwich.

Local artists of all ages submitted sketches of their ideas in February, to be in with a chance of being chosen as the official logo which will be used on festival glasses, clothing, programmes and more.

The entries were voted on by our volunteers at the Great British Beer Festival Winter, with a shortlist passed to the Norwich and Norfolk CAMRA committee to select the winning design.

As always, the festival logo features a dragon, celebrating the long association our city has with the fire-breathing creatures, which dates back to the middle ages.

This year's overall winner is Hazel Thacker who designed a logo featuring a magnificent red dragon perched on top of Norwich Castle. Well done to Hazel - her prize is £100 plus merch with her logo on.

You'll be able to get your hands on your festival glass and merch featuring the logo at the festival from 20 to 26 October. And the competition to design the logo for the 2020 beer festival opens immediately after this year's festival ends.

We're currently looking for sponsors for the beer festival, so if you're interested or if you'd like to advertise in the beer festival programme, please contact beerfestival@norwichcamra.org.uk.

WE NEED YOU!

If you're interested in helping make the festival happen, join our volunteer team.

We need bar staff, stewards and drivers, as well as people to help set up and take down all the festival kit. Even if you can only help for a few hours, we'll be very grateful and we'll make sure you get a few beers and some food.

To apply please contact staffing@norwichbeerfestival.org.uk.

NORWICH CAMRA WELCOMES CHARITY PARTNER NANSA

Nansa has just been chosen as the official 2019 charity partner of Norwich and Norfolk CAMRA and the 42nd Norwich Beer Festival. Nansa is a Norfolk based charity that empowers children, teenagers and adults with disabilities to achieve their aspirations with full inclusion in society.

"Thanks to all the team at CAMRA for choosing us as your charity of the year. It's really great news and we have lots of really excited people who are already asking how they can get involved!" Vicki Goddard, Nansa Fundraising Officer.

Nansa is one of 15 organisations nominated by CAMRA members to be this year's charity and carry out fundraising activities at the festival in October. The selection process was managed by Norwich and Norfolk CAMRA committee



members, with Nansa coming out as the clear winner in the voting process.

The nominated charities were asked why they'd like to fundraise at the festival and what they would do with £7,000 - the amount raised at the last Norwich Beer Festival.

Nansa has worked for over 60 years to improve the lives of people in Norfolk with physical, sensory and learning disabilities. Nansa has two centres in Norwich where people with disabilities can access specialist facilities and support. The charity plans to use any money raised to go towards refurbishment of their Adults' Centre, new equipment for their Family Centre and to support the Milestones Programme for 18 to 25 year olds.

Anyone who'd like to help Nansa fundraise at the Norwich Beer Festival can contact fundraising@nansa.org.uk. ■



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NORFOLK BUS FORUM

My name is Richard Dixon and I am the Pub Protection Officer (and now Transport Officer too!) for the Norwich & Norfolk branch of CAMRA. Many of the members may know that I have a passion for buses and other transport - I hold a PCV licence, am part owner of a 1976, ex-Eastern Counties, Bristol VR double-decker and, for 23 years, was Chairman of a local charity dedicated to preserving local buses.



Elsewhere buses are run by private companies who have to make their money from fares.

For those routes and times that are not economic, the local councils will subsidise routes and here is where many cuts are being made to save money. Also the bus companies are not receiving the full reimbursement for those using a bus pass because of funding cuts. Some rural routes see very few people actually paying for a trip!

Late last year branch Publicity Officer, Jenny Bach, was contacted to find out whether anyone would be interested in representing CAMRA on the Norfolk Bus Forum as a bus user. It makes sense members would want to use public transport when visiting pubs as it avoids the risks involved with driving or having to have arrange a designated driver.

The bus industry is going through lots of issues and bus usage is going down in many parts of the country, even though buses count for 60% of trips using public transport. In England over half the bus usage is in London where the services are controlled by the council who put up routes to tender.

Norfolk County Council is one of the better authorities at subsidising uneconomic routes and improving bus travel, especially in Norwich, by creating bus lanes and encouraging car drivers to take the bus. The council also play a major role on the Norfolk Bus Forum - an independent group where bus users, bus operators and Norfolk County Council meet four times a year - which now includes CAMRA as a member.

One member contacted me with issues regarding wheelchair users travelling on buses. Most vehicles are wheelchair accessible and provide a space for one, but often the area is also used for buggies or pushchairs. Should a wheelchair user want to use the space and nobody is prepared to give it up, then they may have to wait for another bus.



Each company has different ways of trying to resolve this issue and often drivers will not leave the cab for safety and security reasons, so resolution can be difficult. I brought this to the attention of the forum who have arranged for the council and bus operators to meet with the wheelchair users group.

So far I have been to two meetings and would like to hear from any CAMRA members or readers about any bus concerns such as already mentioned, or suggestions you may have, so that these can be discussed at future meetings. ■

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To receive details of future promotions, please tick here CODE NIPS

A MASSIVE PUSH FOR CANCER AWARENESS

A North Norfolk brewery is planning to push a 50kg barrel of beer all the way from its Hindringham base to St Bartholomew's Hospital in London - a journey of over 200km - to raise awareness of testicular cancer.



were a couple of offers of help. So, he decided to commit to carrying out the challenge anyway regardless of the outcome of the vote.

Plans are now underway for a 10-day trip in April 2020 as David explains:

There was an old wartime saying about 'careless talk cost lives' well, David Holliday, from Moon Gazer Ale, is determined that the marathon trek will turn that saying on its head to 'saves lives', as he explains:

"It all started when I rather casually quipped on social media that if we won the public vote for East of England Co-Op's Producer of the Year award, that I would push a barrel of Fred's Check - which we brew for local cancer charity It's On The Ball - down to the oncology team at St Bart's."

"To be honest I felt that it was a safe shout, as we are up against Woodforde's Brewery who are about 15 times our size and, quite frankly, a Norfolk institution."

Unfortunately for David once the challenge was out there a few people commented it would be an awesome thing to do, and there

"There is an awful lot of planning. For starters choosing a route which is safe to push the barrel along as I'm not sure the authorities will be keen to see me pushing a barrel beer along the M11. So the 201km is likely to become considerably longer."

"Mind you, I was reminded that Norfolk farmers of old used to walk their geese all the way to Leadenhall Market, in London, so I will be following in some fascinating footsteps."

Part of the planning will also involve raising awareness of testicular cancer with groups along the route - calling in to schools or sports clubs to chat about this killer disease.

Awareness is the key, since 98% of testicular cancer can be cured if caught in time. The trouble is not enough people know about it and that's why the small, dedicated team at It's On The Ball do so much to help raise awareness.

David is understandably keen to hear from anyone who may be willing to help in the planning and taking part in the challenge:

"There is so much to do, and knowing where to start is the first hurdle, so if anyone does want to help, either in pushing, providing support, helping with overnight stays or anything really, then do get in touch."

You can find out more or get in touch with the brewery via their website:

www.moongazerale.co.uk. ■





The Gorleston **ALE TRAIL**

eastnorfolkcamra.org.uk





We hope this guide or trail is of use to you and you enjoy all of our pubs and all their various selections of real ale, ciders and perries. **East Norfolk CAMRA**



Pub on the Shrubs
Hawthorn Road, Gorleston, NR31 8ET Social club in the Shrublands estate, converted to a pub in 2014. The pub supports local football teams and numerous other local clubs and groups. They have three hand pumps normally serving Adnams real ale and occasional guest ales.



William Adams 9 Min walk / 0.4 Mile / 176-177 High Street, Gorleston, NR31 6RG New-build Wetherspoons establishment on the site of a former garage. It's named after William Adams, a famous Gorleston swimming instructor and lifesaver. All the usual JDW facilities including a pleasant outside seating area.



Feathers Inn 4 Mins walk / 0.2 Miles / 128 High Street, Gorleston, NR31 6RE Close to the library, shops and opposite the bus stops and taxi rank this recently renovated Craft Union pub is in the centre of town. They normally serve one, sometimes two real ales. Comfortable and competitively priced.



Lord Nelson 15 Min walk / 0.7 Miles (from Pub on the Shrubs). 33 Trafalgar Road West, Gorleston, NR31 8BS This is a Batemans tied house which is a corner local with two bars and usually two real ales on. There is a large pleasant paved garden area at the back. In the bars there are a number of pictures on the walls inspired by Lord Nelson.



Dock Tavern 5 Min walk / 0.3 Miles / Dock Tavern Lane, Gorleston, NR31 6PY Close to the river and the high street shopping area. Normally five or six ales available on hand pump with an outside drinking area at the front with views of the river and docks. Music most weekends and an Annual charity music day.



Gorleston Conservative Club 4 Mins walk / 0.2 Miles / 34 Pier Plain, Gorleston, NR31 6PE The Conservative Club is a large rambling Victorian building with many rooms close to the town centre. All the facilities are available to CAMRA members for a small fee. The club always has four real ales available on hand pump.



7
The New Entertainer 2
 Mins walk / 0.2 Miles / 80 Pier Plain, Gorleston, NR31 6PG The New Entertainer has a unique rounded end complete with original Lacons windows. A pool table, dart board and plenty of seating. Up to ten guest beers available, frequently featuring mild beers and stouts. Up to six draught ciders available.



9
Oddfellows Arms 1 Min walk / 0.1 Miles / 43 Cliff Hill, Gorleston, NR31 6DG A cosy pub set on Cliff Hill with two bars. Always four beers on offer from the award winning Lacons Brewery in Great Yarmouth. Good selection of bottled/tinned craft beers from all over the world. A patio and limited parking at the rear.



11
Pier Hotel 4 Mins walk / 0.2 Miles / South Pier, Gorleston, NR31 6PL Comfortable hotel bar, mainly food led, with views over the harbour mouth and beach. Photos of old Gorleston, the fishing industry/nautical memorabilia. Usually four real ales available normally featuring Wolf and Adnams breweries.



8
Number 1 Bar 1 Min Walk / 0.1 Miles / 1 Pier Walk, Gorleston, NR31 6DA Large pub with central curved bar and raised lounge area to the rear. The pub is on the corner of the road close to the river. They tend to serve local ales on the three hand pumps, have live music acts and a cocktail bar on most Fridays nights.



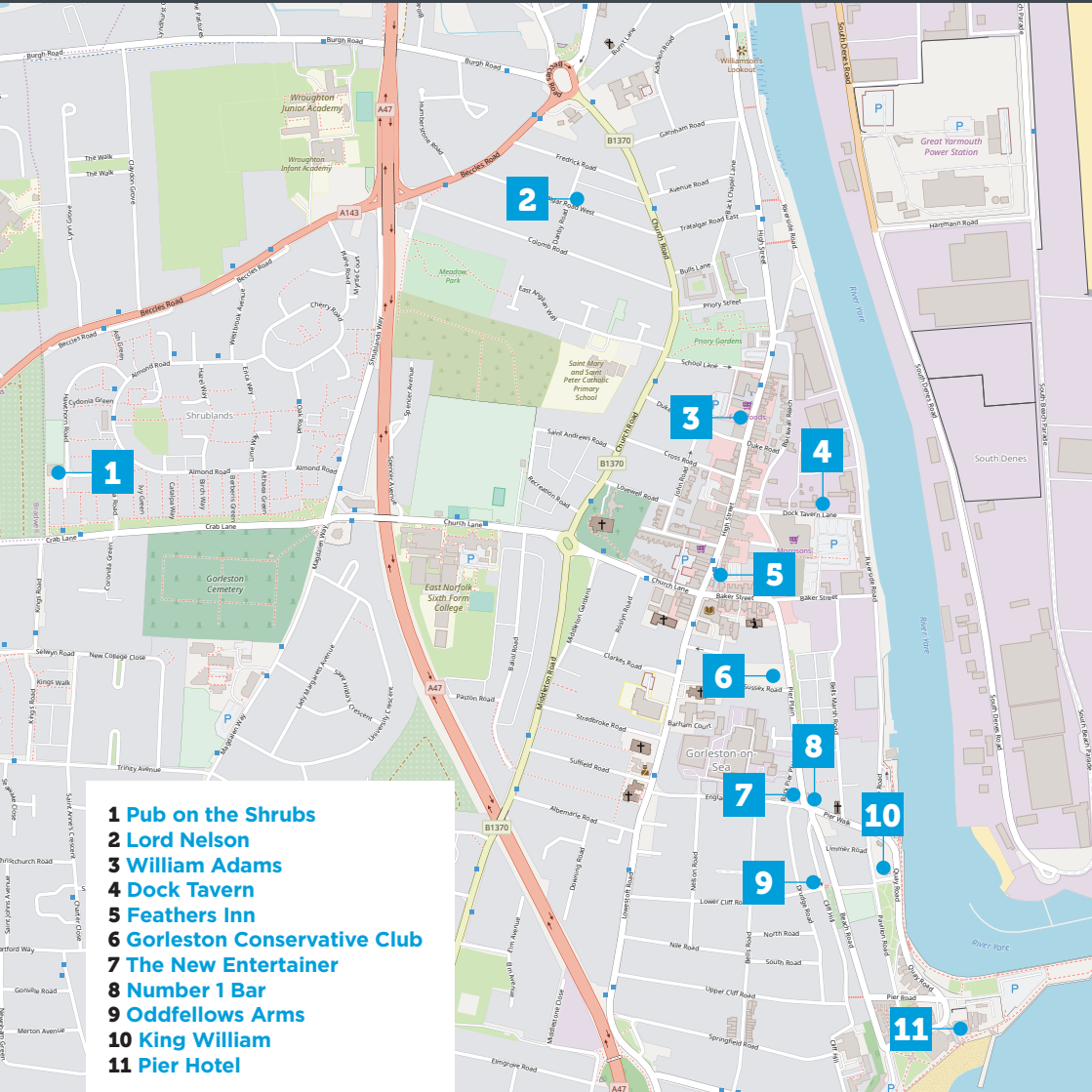
10
King William 2 Mins walk / 0.1 Miles (Via steps between Cliff Hill & Beach Rd) Quay Road, Gorleston, NR31 6PH A cosy single bar with raised area housing a pool table. Small patio and garden with children's area. Usually one, possibly two real ales available. Pool, darts, regular music acts and karaoke. A great view of the ships coming into the harbour mouth.



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- 1 Pub on the Shrubs**
- 2 Lord Nelson**
- 3 William Adams**
- 4 Dock Tavern**
- 5 Feathers Inn**
- 6 Gorleston Conservative Club**
- 7 The New Entertainer**
- 8 Number 1 Bar**
- 9 Oddfellows Arms**
- 10 King William**
- 11 Pier Hotel**





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A BRIEF HISTORY OF PUBS ON THE GORLESTON REAL ALE TRAIL

1. PUB ON THE SHRUB

The Shrublands estate where Pub on the Shrub is found was part of a manorial estate dating back to 1250 according to deeds



Residents having a drink in new Community Centre on the Shrublands estate.

held at Magdalen College, Oxford. Due to damaged caused during the war and post/pre-war slum clearance. The land was acquired for the Shrublands estate which was 711 prefab buildings, the largest in the country and which had fitted kitchens and bathrooms, considered by many to be a luxury then.

The prefabs were demolished in the 1960s and the current estate was built to roughly the same street pattern. Shrublands community centre which later became Pub on the Shrub was built about 1957.

2. LORD NELSON

Very little information seems to be available about the Lord Nelson, other than it was a Steward and Patteson public house in 1888.

3. THE WILLIAM ADAMS - WETHERSPOONS

Built on Gorleston high street it is named for William Adams (1864-1913) who was a Gorleston lifesaver, swimmer and instructor, who made his first rescue at the age of 11 and went on to save 140 lives. He received a bronze medal from The Royal Humane Society and he has the distinction of having his name appear twice in the Carnegie Hero Fund Trust roll of honor. He is known as 'The Hero of Gorleston Pier'.

Originally the Wetherspoons pub was due to open in October 2017 but a crypt with two

bodies was discovered by archeologists which delayed the opening until March 2018.

4. THE DOCK TAVERN

Originally a Lacons' beer house built in 1866 and takes its name from the nearby dock built by the Hewitt fishing company to maintain their Short Blue Fleet of smacks. The beer house and a row of cottages for the ship workers were built on Horsey's Lane which later became Dock Tavern Lane. Inside the front door is markings from the times the pub has been flooded.



The floods of 1953.

5. THE FEATHERS

Feathers Plain is one of the oldest parts of Gorleston and The Feathers is probably the oldest surviving public house. The small triangular area in front of The Feathers was the site of the town market. It was a Bell's beer house and was bought by Steward and Patteson in 1845. Charles Dickens is believed to have stayed here when writing David Copperfield. It has previously been called The Three Feathers and the name is derived from the plume of three ostrich feathers adopted as a crest by the Black Prince.



6. THE CONSERVATIVE CLUB



Built in the 1700s by Samuel Paget father of James Paget, who was an English surgeon and pathologist

and who the local hospital is named after. It was sold in the 1800s to Garwood Palmer, founder of Palmer's department store. In 1913 it became the Gorleston House Hotel and became the Conservative Club in 1921.

7. THE NEW ENTERTAINER

Originally a Bell's beer house it was known as the Suffolk Hotel, later becoming The Suffolk Tavern.



It was bought by Lacon's and until 1891 was in the county of Suffolk, as was all of Gorleston. The Suffolk was closed like many local pubs during the second world war from 1941 to 1949. It was renamed the Entertainer in 1978, after the then landlord's profession, and became the New Entertainer in 1982.

8. NUMBER 1 BAR

Originally owned by Killet's brewery and taken over by Bell's brewery in 1792. When many men from the port were engaged in whale fishing in the late 18th century it was named the Greenland Fishery. In 1845 it was owned by Stuart and Patterson and the name was changed to The Ship, then in 1988 it was renamed Peggotty's.



9. ODDFELLOWS ARMS

A Lacon's beer house, the first date for the Oddfellows Arms seems to be 1863 and it is believed to have originally been three cottages.

It obtained a full license in 1897 when the Nelson Tavern in King Street, Great Yarmouth closed. The name is taken from the social and benevolent



society the Independent Order of Oddfellows, which had been active throughout the country since early in the 19th century and before the welfare state was a way for a working person to obtain assistance during times of sickness.

10. THE KING WILLIAM IV

The present building was built by Bullards in 1904 to replace an earlier public house by the same name a short distance away, that had been destroyed by fire in 1881. The current pub was flooded 1905 and 1953 to the depth of several feet.

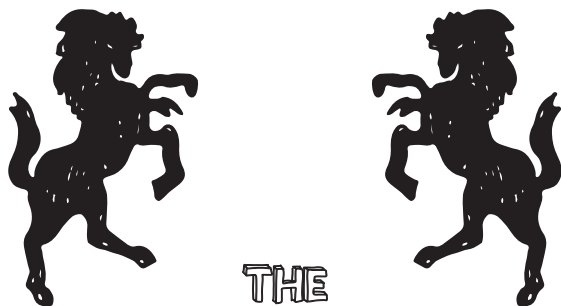


11. THE PIER HOTEL

Built in 1893 at the entrance to the south pier on the site of a Lacon's beer house - the Anchor and Hope - which had been built about 1819.

The Pier Hotel was extended in 1897, and in 1929 a Winter Garden was opened to give the benefit of 'The finest lounge on the east coast'. It was closed during the second world war and became headquarters to the commanding officer in charge of coastal defenses, reopening in 1948. ■





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MEMBERS' WEEKEND 2019

CAMRA's National AGM and Members' Weekend is two events in one city, this year Dundee.

The AGM and Conference is the organisation's supreme decision-making forum, and the Members' Weekend, is an opportunity for members from across the country to get together and sample the delights of the local pubs. If you've ever worked at one of the bigger beer festivals around the country (which includes Norwich) you will almost certainly run into several people you know!

For the more politically-inclined, there's the opportunity to have your say, and listen to others have theirs, on important (and to be honest, sometimes less important, but often interesting) motions for debate, or button-hole the candidates for election to the National Executive (NE).

This happens on the Saturday, with a break for lunch and a drink or two in the exceedingly well-stocked Members' Bar, and Sunday morning. And as mentioned consists of the AGM, which is the boring legal bit, and the Conference, which is where NE members report back on what has been happening in CAMRA and what is planned for the coming year, policy decision are debated and voted on, and awards presented.

MAKING A LONG WEEKEND OF IT!

This year, having spent a couple of days in Edinburgh (do visit the Stockbridge Tap, whatpub.com/EDN/32, next time you're there!) we arrived in Dundee just after 11am on the Friday, and headed straight to one of the best pubs in the town, the Speedwell Bar, whatpub.com/TAY/9, on Perth Road, where we'd booked in to a tasting session with a difference – tasting beers with 'off' flavours added! This was great fun, despite some of the flavours being a little nasty, and very educational – I now know my DMS from my diacetyl and musty from mercaptan (one I particularly hope not to taste again!).

After a couple of excellent regular beers at the Speedwell to take the tastes of the off-flavours away, we headed back down the road to the Conference venue to sign in, and meet up with friends in the bar, which as always is a mini beer festival of over 60 local real ales – a treat for me as I'm a big fan of Scottish breweries.

AGM AND CONFERENCE

The main event started on Saturday morning bright and early at 9.30, with about 450 members present in the hall. Jackie Parker

chaired both AGM and Conference, with the National Executive members either side of her. The AGM itself is essentially just a legal formality lasting about 45 minutes, primarily involving the Finance Director's report, given by chairman-elect Nik Antona, and adoption of the accounts, after which we moved on to Conference and the motions for debate.

The first two motions are always to incorporate changes made as a result of the previous year's Conference into the Campaign's policy documents, and are always carried almost unanimously, as a motion (9) to adopt the revised definition of a pub (although this isn't as simple as it sounds – is a bar a requirement? does a hotel with a bar open to the public count? what if it charges for entrance on some nights? (answers: not necessarily; yes; and yes, as long as an entry fee is not charged at all times!)).

CAMRA TO CAMPAIGN 'MORE ROBUSTLY' AGAINST PUBCOS

Two motions concerned pub companies and their behaviour. Motion 3 targeted a "large pub company" (EI Group, previously Enterprise Inns) who had announced a "mass conversion from tenanted to managed pubs" (the conversion to the Craft Union model, which has been controversial in Norwich), and asked the NE to campaign against this practice, on the basis that successful and hard-working landlords have often been turned out of pubs, and that the new contracts are not at all favourable to the long-term survival, or community focus of pubs.

The counter argument was that it was up to those entering into contracts to decide whether they were fair or not, and that the motion was too specific (EI were not mentioned, but it was clear they were the pubco concerned). The motion was carried, and as it was proposed by Pub Campaigns Committee, we can expect to see some action in the coming months. Motion 8, also proposed by Pub Campaigns, and also carried, instructed the NE to campaign more robustly against "the actions of many pub-owning companies that are detrimental to the nation's pub stock and the consumer".

CIDER STYLES AND CATEGORIES

Two cider-related motions, 5 and 6, generated some passionate debate. Both proposed by (to my knowledge) a new face at Conference, the first instructing the NE to produce British Cider Style Guidelines, was not entirely uncontroversial, but was carried at the vote. The second proposed two new categories of cider, to add to 'real' and (implicitly) 'not real': 'Natural Cider' and 'Authentic Cider'.

Both were presented very persuasively, and the second survived several challenges to get to a vote. The main argument in its favour was that there was a lot of cider produced which was of a very high quality, but for one reason or another not defined as 'real', and that it would be a good idea to encourage makers of this type of cider, as opposed to the industrial alcohol with flavouring type, by recognising them in some way. But the counter argument, that multiple categories would confuse producers and consumers, and that CAMRA should concentrate on real cider (and perry of course), won the day.

MINIMUM UNIT PRICING POLICY REVERSED

The most controversial motion on the agenda was to campaign in favour of a Minimum Unit Price on alcohol. MUP was introduced at a level of 50p per unit in Scotland last May. Those in favour of the motion cited publicans' support for the measure and CAMRA's policy of sensible drinking, while those against believe that it was too soon to act and we should wait for the results of research into the effects in Scotland and elsewhere; that it would not increase pub trade, and could reduce it as people had less money to spend in the pub; and that it was the thin end of a 'health lobby' wedge, which would eventually increase in price and unfairly penalise the less well off. After a close vote, the motion was carried, reversing the policy adopted at the Norwich Conference in 2013.

TWO MOTION 10S, THERE'S ONLY TWO MOTION 10S!

Motion 10, to reduce (crucial words "as far as reasonably practical") the use of

single-use plastics at festivals was relatively uncontroversial, as you'd probably expect from the outside, and was carried. Motion 10(a) was added in to the agenda at the last minute, as the result of an appeal from the proposers to Conference Procedures Committee, who make sure everything is done properly. The subject matter, cask breathers, will be familiar to old hands, but if you don't know what they are, don't worry – hardly anyone does, and the motion, to ask branches to provide information in the GBG as to which pubs use them, was defeated!

BEER FESTIVALS CAN STILL GIVE FREE ENTRY TO CAMRA MEMBERS

The last motion of the day was proposed by Festivals Committee, and argued that giving free entry to Beer Festivals, including Norwich Beer Festival and several others, to CAMRA members costs the Campaign too much money and should be discouraged. Festival attendance across the country has been declining slightly in the last few years, and income with it, and the argument was that if CAMRA members paid for entry, income would increase. This was disputed by speakers against the motion, who argues, successfully in the end as the motion was defeated, that introducing entry fees at certain festivals would have the opposite effect, reducing attendance, beer consumption and, overall, income.

COME ALONG NEXT YEAR – IT'S NOT AS FAR AWAY!

If you've read as far as here, you'd probably enjoy Conference – some of the discussion is a little dry, but it is very good-humoured and friendly, and there's plenty of time for sampling the beers at the venue and in the pubs in the host city! We spent a great Saturday evening with friends in the St Andrews Brewing Company's bar in Dundee city centre, and toured several other excellent pubs on Sunday afternoon before returning to Norwich on Monday, via the York Tap in York. Coincidentally York is the host city for next years AGM and Members' Weekend, from 3 to 5 April 2020 – check out www.agm.camra.org.uk later this year for more details! ■



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A HIGHLAND RAMBLE

OUR TRIP TO DUNDEE

A group of us decided that as CAMRA's National AGM was in Dundee this year, we would take the opportunity to visit the Scottish Highlands by rail to appreciate the magnificent scenery, and also visit several highland pubs and sample their local beers. Our group were Michael Phillips, who we thank for organising the hotel bookings and train times, Graham Freeman, Michael Ferguson, Tim MacDonald, John Cockerill and Warren Wordsworth.

Our holiday started with a rail trip up the east coast mainline with a night's stop in Newcastle for a pub crawl. The following day we travelled to the Highlands' unofficial capital, Inverness, via Edinburgh, where we had over an hour to wait for our connection. So we visited one of the best pubs close to Waverley Station, The Guildford Arms, a magnificent Victorian pub with amazing ornate patterned ceilings and an upstairs restaurant.

On offer were about 10 real ales including Merchant City Pale Ale, Swanney Orkney IPA, Loch Lomond Silkie Stout and many others. It was here whilst enjoying our drinks that we discovered that our train to Inverness had been cancelled because it could not get over

the Drumochter summit that morning due to heavy overnight snow. We had then to catch a train to Perth and change before we could go northwards over the pass. By the afternoon the worst of the snow had been cleared, and as we left Perth, our train started our ascent of The Drumochter pass and we were treated to a 'winter wonderland' of scenery. On the descent into the Speyside valley we had fantastic views of the snow covered Cairngorms before arriving in Inverness.

We quickly checked in at our hotel and then headed for The Castle Tavern, where Michael had booked a table for dinner. This is a great pub situated a little way out of the town centre and the first floor restaurant has great views overlooking The River Ness and the castle. Beers on offer here included Bow Fiddle Blond and Exmoor Gold. After an appetizing meal we returned to the centre of town and visited two more pubs, Bar 27 where we drank 'Windswept Blond' and The Phoenix Ale House where we sampled pints of 'Cairngorm Gold', Cromarty Red Rocker and Butcombe Rain & Shine.

The next day we took a train trip on the famous Kyle of Lochalsh line to Plockton, a small village on the banks of Loch Carron,

A long way from Norfolk.

Picturesque Plockton in Winter.





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which featured in the TV series *Hamish Macbeth*. We left Inverness in heavy rain and eventually as we began our ascent into Highlands the rain turned to snow with the landscape more reminiscent of Christmas time than early spring. By the time we descended down the west side of the Highlands, glorious sunshine broke out with views of the sea Loch Carron on our right. It was a quick walk from the station to the village and when we arrived, we were surprised to find palm trees growing. Although Plockton is a long way north, it is washed by the warm waters of the Gulf Stream keeping the climate mild.

We visited both pubs in the village, first The Plockton Inn, where we had our lunch and most of us drank the local Cromarty Kowabunga, which was excellent. At the other pub, The Plockton Hotel, the local Plockton Brewery beer was unfortunately not on, as the brewery were not currently brewing. After a short walk around the village we visited the Plockton Microbrewery, a small 5 barrel brewery which opened in 2007.

We returned to Inverness to try some more pubs and revisit some from the previous night. The next day we travelled to Perth for a two night stay to sample some of the pubs around this small but attractive city situated on the banks of the River Tay. While in Perth we visited The Green Room Wee Bar, which was Tayside CAMRA's 2018 pub of the year. Here we drank Moor Ish, Caledonian Deuchars IPA and Strathbraan 80 bob. The next pub visited was The Kirkside Inn where Inveralmond Ossian was the popular choice. We then walked along the river bank to The Capital Asset, an old bank now converted into a Wetherspoons pub for our evening meal where the haggis was rather popular. Typical of Wetherspoons there was a large range of beers available but sadly no local ales.

The following day we took the short train ride down the River Tay estuary to Dundee to attend the CAMRA national AGM. After attending some of the conference debate, we adjourned to the members bar where numerous local beers and ciders were on offer. Later we moved on to some local pubs including The Phoenix, where we drank Arran 9B and Caledonian Deuchars IPA. Next stop was The Bank Bar, where beers included Redcastle Red Lady and Fyne Ales Jarl. We then visited The Market Pub which was huge but offered a small range of beers. Our final stop was the St Andrews Brewery where a large range of craft beers were on offer. After our Dundee visit, it was back to our hotel in Perth and then home via Newcastle and York. Overall, a fantastic trip and lots of new beers were drunk. We now look forward to the next AGM in York! ■

Warren Wordsworth and Graham Freeman

SUMMER DAYS OUT (WITH BEER!)

There are tons of family-friendly outdoor events happening across Norfolk this summer. Some of them also include real ale, cider, perry and craft beer! Here's a few you may not have heard about... why not go along and join in the fun!

MARTHAM CARNIVAL

This year locals and holiday makers alike can celebrate the **40th Martham Carnival** from 5 to 7 July. The carnival, which is held on the ancient village green, has been very popular over the years but this year there is an added twist.

To celebrate the 40th birthday of the event the organisers are promoting a 'Back to the 80s' theme! There will be the usual attractions and events to keep all ages entertained including the famous beer tent. There's also delicious street food, a variety of stalls to browse around, live music, the parade led by the Martham May Queen and a grand draw with fantastic prizes to be won!

The beer tent at the carnival has been run for the last four years by **Russell Watson** the director of **East Norfolk Trading Co.** Russell has been harvesting, pressing and fermenting his own cider, **East Norfolk Cider**, for years now and will feature his produce along with ten real ales, all sourced from the East Anglia region.

Last year Russell brought beers from Three Blind Mice, Golden Triangle, Nene Valley and Bull of the Woods breweries to the event with great success. He also features local, well known breweries like Humpty Dumpty, Opa Hay, Woodfordes, Green Jack and St. Peters. He is adding Moongazer Dew Hopper lager, along with some bottled lagers to the line-up for those who need more

education in real ale! There will also be a selection of soft drinks and refreshments.

Russell produces five main stream ciders at **East Norfolk Cider** which are; Weavers Way, Oak Aged, Norfolk Haymaker, Norfolk Hawker and Radiant Rose. To compliment these he also makes fruit flavoured ciders for those who like something a little different.

So come along and join in with the festivities at the Martham Carnival, Friday 5 to Sunday 7 July, The Green, Martham, NR29 4PA.

WEST ACRE VILLAGE FETE

A traditional village fete held this year on Saturday 15 June from 1-4pm, in the lovely grounds at Abbey House, behind West Acre village church. Join in the fun and games with favourites like welly wanging, duck racing, coconut shy, human fruit machine and bowling for the pig!

To celebrate 100 years of West Acre Miniature Furniture, there'll be a display of some of the furniture, and a demonstration on how to make it. Or visit the birds of prey, art and crafts and West Acre garden plant stalls.

There'll also be a raffle, tombola, bar, BBQ and tea & cake stall. Loads to do and entry is only £1 for adults and 50p for children 5-16 years.

OTHER EVENTS

The Royal Oak, Poringland has a Real Cider Festival from Friday 23 to Monday 26 August, with a BBQ on the Sunday.

The Earle Arms, Heydon has a festival on Saturday 15 and Sunday 16 June celebrating East Anglian ale and British cider. Expect 12 real ales from East Anglia and 6 scrumpies from around Britain, plus a BBQ and live music. ■

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NEXT GEN BREWING

Tindall Ales brewery was established in 1998 by Allan and Angela Green, with an aim to produce traditional quality real ales with locally sourced ingredients. For most of this time the brewery has been operating on a very limited production due to family commitments and only producing beer for special events.

But we are excited to announce that as of June 2019 Tindall Ales will be taken over by the next generation of the Green family, with Michael Green taking the helm just days after he turned 21.

Words cannot express how ecstatic Michael was when Seething Pint 4.3% ABV was announced as the winner of the Low ABV Gold Ales at Barrow Hill Roundhouse rail ale festival. It's the first competition for Tindall's since Summer Lovin won an award in 2006.



Bottles and casks are available now, please contact Michael on 07703 379116 or mike.green4@aol.co.uk. ■

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CASK, KEG OR KEYKEG?

EXPLAINING BEER CONTAINERS

On the way from the brewery to your glass, beer is delivered in a variety of containers, including bottles, cans, kegs, casks and KeyKegs. You all know about bottles and cans, you probably know about casks (and wooden casks) but what about keg and KeyKeg?

Before I go on, I had better mention the difference between container conditioning, or not.

If beer is container conditioned it means that when put into the container, it still has some yeast and fermentable sugar, and can continue to ferment in the container. This gives a natural carbon dioxide (CO₂) 'condition' to the beer. In other words, the gas is dissolved in the beer naturally and produces the head and bubbles when released into your glass.

If the beer is pasteurised and/or filtered, and not container conditioned, then the yeast is killed and removed, and the beer doesn't 'condition', so would be completely flat. To counteract this, keg beers (and bottles and cans if they are not conditioned) have carbon dioxide, nitrogen, or both, injected under pressure to give the head and bubble.

Some beers are conditioned in tanks before putting into casks so the beer in the container is 'bright' - it contains very little yeast but is not pasteurised. Brewery conditioned beer can be 'primed' with

the addition of sugar and/or a small amount of yeast at packaging to gain condition in the container without having any significant impact on the flavour.

Generally, most cask beer contains yeast, while mass market keg lagers and 'smooth' beers are filtered and/or pasteurised and artificially carbonated. The modern generation of keg and KeyKeg beers blur the boundaries as the beer they contain can be container or brewery conditioned.

THE CASK

The cask (usually made from steel but occasionally wood or plastic) is the container from which most real ale is served. Usually containing some yeast when filled, the beer continues to 'condition' in the cellar prior to being 'vented' (to allow the CO₂ level to reduce to the required level) and served from hand-pumps or sometimes directly from the cask.

Cask or Barrel? Why do we refer to 'casks' and not 'barrels'? Because strictly speaking a 'barrel' is a 36-gallon cask, weighing over 90kg, which is no longer in use due to its size and difficulty of handling. Most casks used for real ale contain 9 gallons of beer and are known as 'firkins', from the Dutch word for 'a quarter' (of a barrel). You may occasionally see 18-gallon casks known as 'kilderkins', which also comes from Dutch, meaning 'small barrel'.

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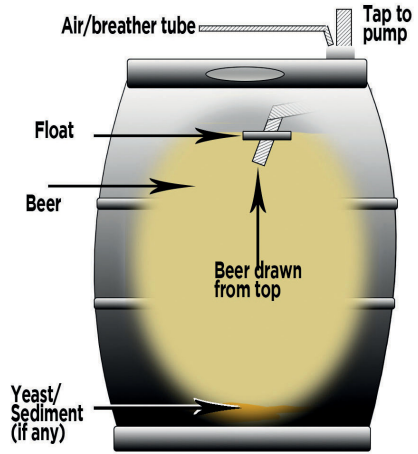
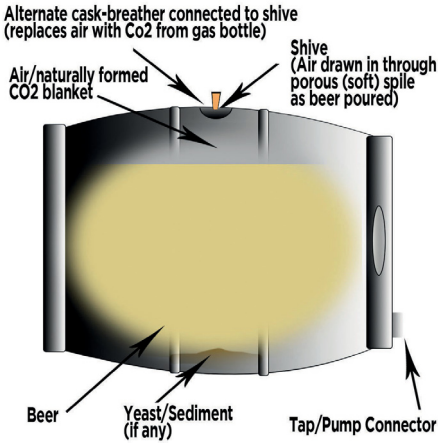
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Cask beer can be 'fined' (where a material, usually isinglas, is added to help the yeast drop to the bottom), or 'unfined' when the yeast drops naturally, sometimes leaving a 'haze' in the beer, which is quite natural and not a fault.

Traditionally, the cask is placed horizontally, and the beer poured or drawn from a tap at the bottom. Casks can also be stored upright and served using 'spears' that draw beer from the bottom or 'widges' that float just below the surface of the beer. The latter means the beer is always drawn from the top and avoids the risk of drawing yeast sediment into the feed - assuming of course that the cask has been allowed to settle in the cellar!

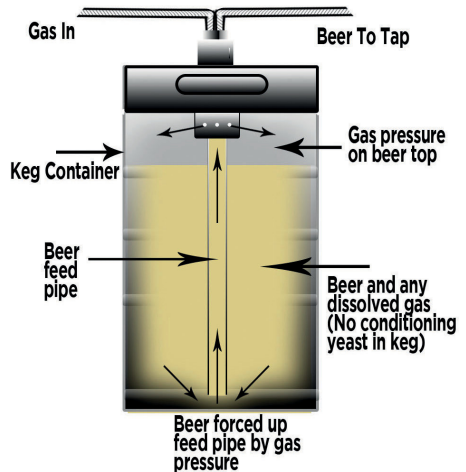
As the beer is drawn out, air is drawn in either through a porous spile (wooden peg) placed in the shive or, if the cask is vertical, through a breather tube at the top. This air will slowly oxidise and spoil the beer if it is not sold within about three days.

There is a device called a 'cask breather' that feeds CO2 at low pressure to replace the beer drawn out, instead of air. This allows the beer to keep for longer, but does not pressurise the cask at all. Some drinkers don't approve, and for many years CAMRA did not allow beers which were served using cask breathers into the Good Beer Guide, but this was changed in 2018 and the opposition withdrawn.

THE KEG

This is the container that most of the major commercial beers come in. There is no yeast in the keg and the beer is pressured from a gas bottle (usually CO2 or a 60/40 mix of CO2 and nitrogen) in order to get it from the cellar to the tap, and usually feeds through a flash-cooler to give the 'ice-cold beer' the marketing folks love!

Many newer 'craft' beers are also served from kegs, and although the beer is not 'conditioned' in the keg, the (brewery-determined) level of carbonation will often be lower than that of the mass-market lagers and may be intended to be served slightly warmer.





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Most kegs are made from stainless steel, but there are now several variants of plastic keg in use which are intended to be disposable, removing the need for brewers to collect empty kegs. You should not confuse a keg with a KeyKeg, which is a recent invention.

THE KEYKEG

KeyKegs are the invention of a Dutch company called Lightweight Containers, and consist of an outer, usually transparent, plastic container with an inner non-porous bag that contains the beer. Pressurised gas or air is fed into the gap between the outer and inner containers and the beer is forced out of the feed at the top to the tap.

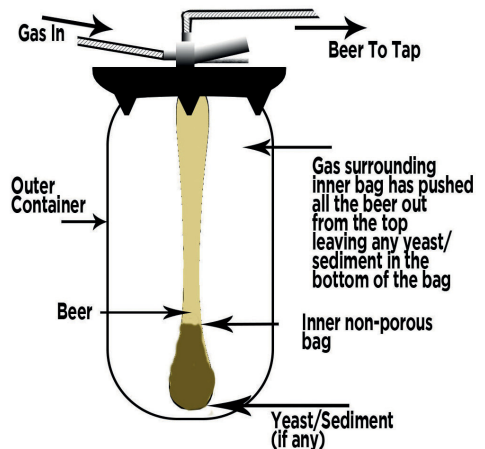
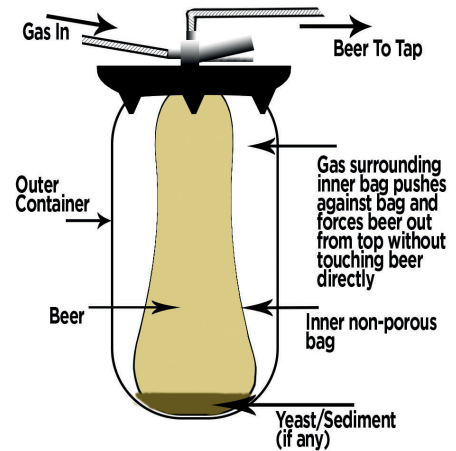
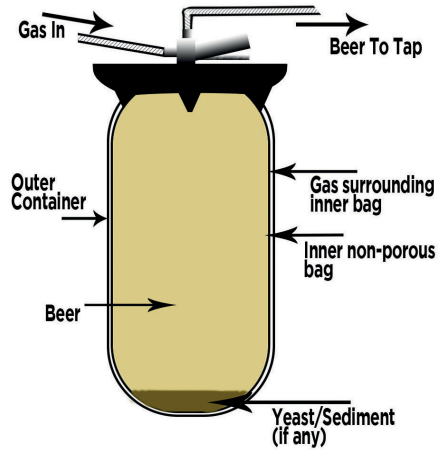
The gas never touches the beer so the carbonation level is set by the brewer and cannot be changed by settings in the pub cellar. If the beer is conditioned in the KeyKeg, as gas never touches the beer, such beers meet CAMRA's definition of 'real ale'. Some brewers are intentionally producing KeyKeg conditioned ales which contain active yeast but the majority of KeyKeg beers are brewery conditioned.

The beer exits via the top of the container with any yeast/sediment collecting at the bottom of the bag – KeyKeg conditioned beers need to be settled in the cellar just like a cask (although KeyKeg conditioned beers are rarely fined so will likely have a 'haze').

Most of the plastic of a KeyKeg is PET, the same material as plastic bottles, however the UK's recycling industry still makes recycling KeyKegs difficult. To counter this, the manufacturers have initiated a 'OneCircle' project to build a network to recover used plastic kegs for recycling.

Hopefully, this helps you understand how your beer gets from the Brewer to your glass. Now what the Brewer puts into the container, that is an entirely different discussion! ■

This article has been adapted by John O'Donnell (Trafford & Hulme branch) and Ian Stamp (Norwich & Norfolk) from an original piece written by Jack Summers Glass for InnQuirer, the magazine of CAMRA's Furness branch.





DISCOUNT SCHEME

Grab a CAMRA discount at your local!

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

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

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

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

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

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

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

Hop In, North Walsham: 30p off pints, 15p off halves

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

Marsh Harrier, Norwich, 20p off pints

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

Red Lion, Drayton: 10% off

Rushcutters, Norwich: 10% off

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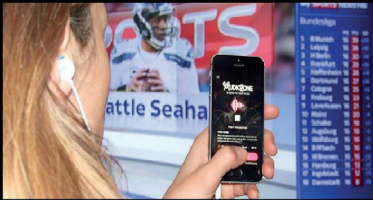
Museum of East Anglian Life, Stowmarket, Suffolk IP14 1DL
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Here is a current list of all the pubs in Norfolk which are part of the CAMRA LocAl^e scheme. New entries are in Bold.

Binham, Chequers Inn	Gorleston, Oddfellows Arms	North Elmham, Railway
Caister-on-Sea, Green Gate	Great Yarmouth, Barking Smack	Reedham, Ferry Inn
Cantley, Reedcutter	Great Yarmouth, Oliver Twist	Reedham, Lord Nelson
Clenchwarton, Victory	Great Yarmouth, Red Herring	Reedham, Ship
Clippesby, Muskett Arms	Great Yarmouth,	Roydon, Three Horseshoes
Denver, Blackstone Engine Bar	Tombstone Saloon Bar	Shouldham, Kings Arms
Elsing, Mermaid Inn	Great Massingham, Dabbling Duck	Swaffham, Red Lion
Feltwell, Wellington	Harpley, Rose and Crown	Thetford, Albion
Freethorpe, Rampant Horse	Heacham, Fox & Hounds	Thetford, Red Lion
Geldeston, Locks Inn	Hilborough, Swan	Thetford, Black Horse
Geldeston, Wherry	Hockham, Eagle	Upton, White Horse
Gorleston, Dock Tavern	Hopton, White Hart	Watton, Willow House
Gorleston, Mariners Compass	Horsey, Nelson Head	West Acre, Stag
Gorleston, New Entertainer	Kings Lynn, Live and Let Live	Wimbotsham, Chequers

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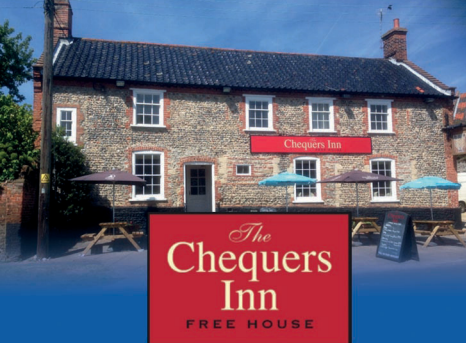
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CAMRA BRANCH CALENDAR

NORWICH AND NORFOLK BRANCH

Friday 7 June

First Friday Five – 8.00pm start at Rushcutters, then Buck, Rivergarden, Town House and Fat Cat & Canary

Friday 14 to Sunday 16 June

Summer Social 2 – Sheffield Weekend – details from socials@norwichcamra.org.uk.

Wednesday 19 June

Lunchtime Campaign Trip – 11.30am departing from Castle Meadow.

Tuesday 25 June

Lunchtime Stroll – Noon start at Golden Star, then White Lion, Plough, Ten Bells and Micawbers.

Friday 28 June

Campaign Trip – Visiting up to 5 pubs, route tbc – booking essential.

Friday 5 July

First Friday Five – 8.00pm start at Unthank Arms, then Eaton Cottage, and Beehive (Beer Festival).

Wednesday 10 July

Lunchtime Stroll – Noon start Garden House, Black Horse, Earham Arms, Reindeer and Mash Tun.

Tuesday 16 July

Lunchtime Campaign Trip – 11.30am departing from Castle Meadow.

Friday 26 July

Campaign Trip – Visiting up to 5 pubs, route tbc – booking essential.

Friday 2 August

First Friday Five – 8.00pm start Britannia Gardens, Nelson, Fat Cat, Alexandra and Earham Arms.

Thursday 15 August

Lunchtime Stroll – Noon start at Fat Cat & Canary, Coach & Horses, Jubilee, Red Lion and Wig & Pen.

Wednesday 21 August

Lunchtime Campaign Trip – 11.30am departing from Castle Meadow.

Friday 30 August

Campaign Trip – Visiting up to 5 pubs, route tbc – booking essential.

Saturday 1 September

Bowls Match vs Suffolk Branches at Caxton Club, Beccles.

Friday 6 September

First Friday Five – 8.00pm start at Queen of Icen, Beer House (train station), Nelson Hotel, Compleat Angler and Lollards Pit.

Thursday 12 September

Lunchtime Stroll – Noon start at Malborough Arms, Duke of Wellington, Angel Gardens and Lord Rosebery.

EAST NORFOLK BRANCH

Monday 8 July – Branch Meeting

The Barking Smack.

Saturday 20 and Sunday 21 July

Reedham Beer Festival.

Saturday 27 and Sunday 28 July

Gorleston Cliff Top Gala.

Saturday 3 August

Norwich city of ale @11am – Meet at X1 bus stop at Market Gates (earlier for breakfast). Redwell Taproom, Rose Inn, King's Arms, Trafford Arms, Murderers, Walnut Tree Shades.

Monday 12 August

Branch Meeting – Pub on the Shrub.

Wednesday 14 August – 2pm

Seafront Ale Trail Part 2 – The Feathers, Oliver Twist, The Lion, Prince Regent, Pub on the Prom.

Friday 23 to Monday 26 August

Kings Arms Beer Festival.

Monday 9 September

Branch Meeting – St Johns Head.

Friday 27 September

Lowestoft Social @7pm – Norman Warrior, Mariners Rest, Stamford Arms, Triangle Tavern, The Joseph Conrad.

WEST NORFOLK BRANCH

Tuesday 11 June

Branch meeting – 8pm White Horse, Holme.

Tuesday 9 July

Branch meeting – 8pm Wellington, Feltwell.

Tuesday 13 August

Branch meeting – 8pm Stag, West Acre.

Tuesday 10 September

Branch meeting – 8pm Heron, Stow Bridge.

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