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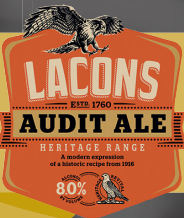
OUT AND ABOUT AT NORFOLK'S BEST PUBS

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Hello from the editor

A big welcome from me, especially to anyone picking up Norfolk Nips for the first time, and to our new CAMRA members all across Norfolk.

Even if you've read Nips before, you might find some of the CAMRA references a little... confusing! Don't worry, I did too, but I'm getting better.

I thought it might be a good time to explain what we mean when we talk about our 'branches' (there are four covered by Nips). Although this won't affect your regular trip to the pub, it is important when it comes to awards like Pub of the Year.

Our Norwich & Norfolk branch started in the 70's and was soon joined by West Norfolk, to give better coverage for people in the areas around Thetford, Swaffham and Kings Lynn.

Eight years ago Mid Anglia branch was created, straddling the border of Norfolk and Suffolk and focussing on the pubs and members there. Three years ago East Norfolk was created as a 'sub-branch' of Norwich & Norfolk... and we're pleased to announce that it now has full branch status!

Check out the branch contact details over the page, and see what our branches have been up to on page 27.

I've been on my beer travels recently, visiting lots of new places and discovering new beers! As well as a holiday to Quebec in Canada, where I tried some excellent NEIPAs and locally produced ciders, I've also been exploring the UK beer scene.

I spent a weekend in the midlands and visited Burton-on-Trent, the home of brewing, and Tamworth, both of which have some excellent micropubs, most of which serve you not from a bar, but just a little shelf or counter.



Next was a big trip around the whole of East Anglia, to visit the Pub of the Year winners in each of our six counties and score them in the East Anglia Pub of the Year competition. You can read more about our adventure on page 41.

I also made my first visit to the Great British Beer Festival and met some fantastic young stars of the beer industry - brewers, beer writers and festival volunteers. See their stories, photos from GBBF and the Champion Beer of Britain 2019 results on page 38.

There's lots to look forward to over the autumn - October is CAMRA's Cider and Perry month, which puts the spotlight on these ever popular drinks and reminds people 'it's not just about beer!'

Cider and perry will join real ale in cask, keykeg and bottles at the 42nd Norwich Beer Festival at The Halls from 21 to 27 October. Advance tickets are on sale now at norwichcamra.org.uk - we hope to see you there!



Enjoy Autumn Nips and, as ever, please send your comments and any ideas for future issues to editor@norfolkrips.org.uk. ■

Cheers!
Lucy

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www.midanglia.camra.org.uk

www.eastnorfolkcamra.org.uk

www.facebook.com/groups/NorwichCAMRA

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Cover: Family fun at The Grand Norwich Duck

Race, raising money for Break and hosted by

The Ribs of Beef. **Sarah Simpson Blanchflower.**

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Norfolk NIPS

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12,000 copies / four times a year

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Published every three months by the Norfolk Branches of the Campaign for Real Ale © N&N CAMRA 2019 Norfolk Nips is produced and distributed by members of the branch in their own time. Views expressed in Norfolk Nips are not necessarily those of the editor or of CAMRA.

SUBSCRIPTIONS

We have a growing number of postal subscribers to Norfolk Nips. If you would like to join them in receiving the next 4 issues by post, send 10 first class stamps or £7.50 cheque payable to West Norfolk CAMRA, 91 Tennyson Road, Kings Lynn, Norfolk, PE30 5NG. The magazine is also viewable online at issuu.com/norwichcamra

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PUB NEWS

NORWICH & NORFOLK

It's not often a brand new licensed premises opens, but while doing an ale trail during City of Ale, we found (with a little difficulty) an amazing and quirky new bar... and antiques shop! **Arboretum**, opposite the Plough on St Benedicts St, has no signs outside, just a doorway in a facade which looks undisturbed since it was bombed out in the war! Step inside and it's as if Goodnight Sweetheart had come to Norwich - a dimly lit interior is littered with antiques and oddities (all for sale), and 30s and 40s music plays softly. The front room has a few seats and is half-filled at times by a huge Irish wolfhound called Dillon. There's a small but well-stocked bar, with local beers, usually at least one on cask plus spirits and an all-UK wine list in the second room, and at the rear a third and larger room with more seating and plenty of natural light in the daytime. Open 3pm-10pm Tuesday to Saturday, this is somewhere you've got to see!

Planning permission for the **Dyers Arms** on Lawson Road and the **Prince of Denmark** on Sprowston Road were both withdrawn, the former is still trading as normal, and we hope there may be beer sales again in the latter when it eventually reopens.

Micawbers on Pottergate closed at the end of July, when the current lease came to an end, and lessee Rachel Gaskin, who has been at the pub for twelve years, decided not to take on a new lease. The pub is available on a free of tie lease for £7,500.

The **Earlham Arms** on Earlham Rd, originally the Pickwick, has been refurbished with a "Dickensian" theme, and renamed **Mr Pickwick's**. The owners plan to add accommodation and improve the garden area over the next few months.

We've been informed, as nominators of the Asset of Community Value, that the **Blueberry** on Cowgate is for sale. However,



we can't find any details of the sale so please let us know if you find anything out. According to Norwich City Council they have to inform interested parties to see if they wish to put in a bid. It would be likely that if the asset was sold and at a later date planning permission was sought to change the use, they would want to see evidence of the marketing of the pub as part of the process.

The **York Tavern** in Leicester St has new tenants and a refurb with a "comfortable cafe bar style", open 11am - 11.30pm all week.

The **Woolpack Yard** in Muspole Street closed in June, and as far as we know is still closed and available for lease from Wellington.

The **Compleat Angler**, Prince of Wales Road, has been completely refurbished inside and out, and reopened in August looking very smart!

North on Fye Bridge St has closed and will be reopened as **The Merchant's House**, the name referring to the building's historic purpose as a medieval merchant's house and warehouse. The plan is for a cafe bar, offering a range of food, which will also serve cask ale on up to 6 handpumps. The new owners are exploring the idea of launching a Dark Beer Club to get people interested in milds, porters, stouts and dark ales, so it could be one to check out later this year.

The **Mash Tun** on Charing Cross is closing to reopen again later this year after a refurbishment and reduction in size. The large building will be split into sections, with the pub at the front and the possibility of new businesses occupying other areas.

In the ever-decreasing area of Norfolk covered by the Norwich & Norfolk branch, the **Ratcatchers** at Cawston has been completely refurbished and reopened by the team who run the Prime steak restaurant at the Edith Cavell in Norwich. Primarily a steakhouse, sourcing all their meat from the nearby Swannington Farm, but the owners want people to be happy to come in for just a drink, and there are two or three real ales on the bar.

Also we hear that the **Lynn Arms**, Syderstone has closed, and the **Erpingham Arms** at Erpingham should reopen in September or October, hopefully we will have more detail in the next edition.

The **Plume of Feathers**, South Creake remains shut and the villagers are concerned about the deterioration of the building. They have been in contact with owners, Heineken UK, with little success, whilst at the same time they put in an ACV which was successfully granted. They now want to increase the pressure on the owners as they would love to see their pub back in use.

The Swan, Gressenhall is another pub that villagers are concerned about. Planning permission for conversion to

housing was turned down but as yet no further plans for the pub are known.

Confusion also surrounds the **Jolly Farmers**, Swanton Abbott where all the signs have been removed and no opening times are shown, though the pub is still trading but did not want to be listed in a village directory. We hope that there is a future for this village pub.

EAST NORFOLK

The **Oliver Twist** in Great Yarmouth has changed hands with Flossy moving on after nearly 13 years in the pub. The new management and staff (Hubby & Co) will continue to offer real ale and cider as demand allows.

On the back of the success of the Lionesses in the Women's World Cup, **The Feathers** in Great Yarmouth is setting up a ladies football team, so any readers wanting to become the next Steph Houghton can pop in and sign up.

Paul Hodgson at the **Tombstone Saloon Bar** is continuing to develop the premises next door with a view to opening a pizza restaurant complete with wood burning oven.

The pub formerly known as Tipplers in Great Yarmouth, after becoming **Queenz** bar aimed towards the LGBT+ community, has now reopened as **Barbas Bar**, which is more of a café bar and not offering any real ale.

Allens Bar has recently reopened under the management of Jimmy Price who has been in the trade for over 20 years and managed several pubs/bars in Norwich including the Prince of Denmark, Open, The Blueberry and The Vauxhall Tavern. The ale offering is yet to be decided but we are assured there will be at least 2 on offer, together with live music, karaoke and a real fire on winter evenings.

Peggotty's Sports Bar on King Street has reopened under management of Blendi Kellici, it is unclear at the time of writing as to what the real ale offering will be. **The Gallon Pot** in the marketplace is undergoing a refurbishment.





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Home to Pub on the Pier, the Pier Hotel in Gorleston, which recently appeared in Danny Boyle's movie "Yesterday".



And finally our congratulations must go to the **Pub on the Pier** in Gorleston for it's recent star appearance in the Danny Boyle movie "Yesterday". As published in the EDP recently, it is benefiting from the Notting Hill "Blue Door" syndrome, having had one lady from Seattle come over specifically to visit the hotel from the film to celebrate her 50th birthday. A reminder that Pub on the Pier and **Pub on the Prom** in Yarmouth both offer public bars with excellent food and a good selection of real ales, including a loyalty card offer on Wolf Ales where you buy 6 pints and get the 7th pint free.

WEST NORFOLK

For once, there is something positive to report! After plans to convert the **Hare and Barrel** in Watton into an addiction clinic were met with strong local opposition, the owners relented and invested a reported million pounds in refurbishing the property. It is now reopen and Amanda and her team, which includes local CAMRA members, deserve great credit for their protest efforts which has contributed to this outcome.

A long and bitter battle was waged for years to try to save the **Crown** at Northwold. It may not have resulted in the community buy-out that was envisaged, but, new owners have taken it on and reopened it. A massive amount of work was put in by Mark and his team, who worked tirelessly to save the pub for the village.

Down in Thetford, Craft Union has announced that they have taken over and are refurbishing the **Green Dragon** on the marketplace.

In Kings Lynn, an application was made to turn the **Woolpack** on Tennyson Avenue into a 'House of Multiple Occupancy' (HMO). This is situated next to the college, in a residential area and is a local landmark with a long history. There were a great number of objections to the plan, and the application has since been withdrawn.

This follows on from last year's refusal to accept a change of use application for the **House on the Green** at North Wotton, which remains empty, so perhaps the tide is beginning to turn.

The **Railway Arms** on Downham Station, was lost as a pub some years ago, despite having an Asset of Community Value listing. It was converted to a coffee shop but has recently applied for a licence to sell alcohol.

Also in Downham the **Swan** is closed and the **Castle Hotel** is up for sale as Howard and Helen Fradley who have run the place since 1991 are retiring. Some people may remember that there was a microbrewery here in the early '80s. Now there's an idea...

Up at Burnham Thorpe, one of the most historic pubs in our area has been closed for several years. The **Lord Nelson** was

renamed from the Plough in honour of the local resident and customer after his success at the Battle of the Nile. After much effort and many protests by the local community, it has been bought by the Holkham Estate, who are looking to refurbish it and open the doors again as soon as possible.

Opening rather earlier is the new **Poco Lounge** in Kings Lynn High Street. Named after Native American Pocahontas who married John Smith from Heacham, it promises food and drink all day, but no mention of cask ale.

The **King William** at Sedgeford has just come on the market with Fleurets at £1.35 million. Given that the Hoste in Burnham sold for £8.5 million, it seems like a bargain!

At Clenchwarton, Alison and Jim have left the **Victory** and it is due to reopen with new management after a short closure, hopefully still serving Elgood's Ales.

An application for change of use has been made for the **Black Swan** at Little Dunham. This has been closed for a number of years, but in the past has been successful, and with the example of the George and Dragon at nearby Newton by Castle Acre, it seems that there is a good chance it could be again. Paul is a local councillor and I believe that he is attempting to secure an ACV listing (Asset of Community Value).

And back to sober realism with the shock closure of the **Lattice House** in Kings Lynn. This has struggled to find a niche since it was sold by Wetherspoons, and has passed through the hands of several owners in the last year or two.

We end on an unexpected discovery, the **Beach Park Pub** at Snettisham is on a caravan site near the beach and looks unpromising for real ale connoisseurs. However looks can deceive, and we received a fine welcome and an excellent pint of Tribute. There is a snooker table, live music and also beers from Greene King. ■

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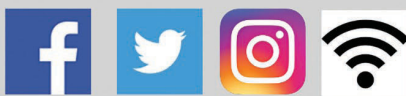
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WHO AND WHAT IS BREWING IN NORFOLK!

Breweries have as usual been busy with all the summer festivals in the area and beyond, and of course the Great British Beer Festival at Olympia, held in the first week of August.

Moon Gazer (previously Norfolk Brewhouse) were thrilled to have had the opportunity to host a brewery bar at GBBF, allowing beer lovers from outside North Norfolk to enjoy four of the Moon Gazer ales: Nibbler, Bouchart and Pintail all featuring, alongside Pond Hopper. This last one was a trans-atlantic collaboration with Smartmouth Brewing from Norfolk, Virginia, launched on Norfolk Day (July 27). Both brewery's founders were present to enjoy the launch event, as Smartmouth's owners came all the way from the States! The beer is a 4.5% abv pale ale with a combination of UK and US hops, and Maris Otter barley. The beer is the first of what the teams hope will be a series, which will also see the American brewer doing more of their own beers in cask for the American market.

Two more beers will be launched at the end of the summer: the first is Moon Gazer Skipper, a 4.4% amber pale ale, while Dark Skies will be a golden ale, which they are creating specially to promote Norfolk pubs and countryside during the National Parks' Dark Skies Festival in September.

Moon Gazer have also got together with Dann's, a well-known local ice cream maker, to create an ice cream made with Maris Otter barley. The brewery hope that this will help promote this iconic Norfolk barley, which they, and suppliers H. Banham are passionate about.



Finally, owner and brewer David Holliday has also begun his training for a 140-mile barrel beer-push challenge for April. He's pushing a 50kg cask of beer to London, so you might see him training each day around Norfolk! The challenge is in aid of the brewery's chosen charity, **It's On The Ball**, and we will keep you updated in future editions.

All Day Brewing will be having their annual Harvest Hop Party with music, food, beer and cider on 14 September, which is not to be missed! Also if you visit the brewery you will be able to sample the first limited editions of their barrel-aged beers.

As you may know, **Buffy's** has stopped brewing for good, sadly we won't be able to sample any more of their lovely beers like Norfolk Terrier, Norwegian Blue, their Mild or the powerful and multi-award-winning 9X. We wish Roger and Julie all the best for the future.

Chalk Hill has a new brewer, as Robbie Wincup, who won awards for Black Anna left in late May. His replacement is Rob Weston, who has worked alongside him for three months. All the regular and seasonal ales such as Flintknapper and Old Tackle will continue. It is hoped to install a special small brew kit soon for limited, experimental brews which, if they prove popular could become new regulars!

Poppyland has been very busy the last few months with brewing, but also seeking out new distributors.

With a view of replicating an old Poppyland favourite, East Coast IPA was resurrected with a slightly lower ABV of 5.4%. It was a great hit at the Sheringham Beer Festival, and is still available in 500ml bottles.

A new beer Carnival Ale, 4.5%, a gluten free Pale Ale brewed with Goldings, Fuggles and Nelson Sauvin hops, plus, post-boil, Motueka, Goldings, Mosaic and Willamette, was brewed for the 50th anniversary of Cromer Carnival. It has also been a hit with drinkers at Sheringham, and is also available in bottles.

Both of these beers were also available at Cromer Beer Festival on 16 August.

Whispering Coast 4.5% a “toasted” wheat beer will shortly be available in cask and bottle along with a raspberry sour version which is currently under maturation.

Last but not least Shipden Stout, 4.6%, a dark sweet stout is currently being bottled and there will probably be a cask or two in the pubs in Norwich in September.

The next brews will almost certainly include a kettle sour, a smoked porter and a light mild, so watch this space!

Fengate have been brewing their core range, which can be found in a few pubs, but most regularly in The Alby Horseshoes and the Louis Marchesi in Norwich.

Hopefully, we will be able to sample some beers at Norwich Beer Festival, one being Three Threads a 4% smoked Porter, rich and smokey with sweet aromas of blackcurrant from Bramling cross hops infused with chocolate malt to produce a bold but balanced porter. The second one, Sunstone Pale Ale a 3.8% dry hopped ale in cask using the Sorachi Ace.

Grain have been busy brewing cask and keg beer for the last few months as well as hosting monthly Open Days (the last Saturday of every month) and Grain Fest back in June - a bonanza of music, food and beer held at the brewery in Alburgh. The Single Malt and Single Hop S.M.A.S.H. beers have carried on through the seemingly inexhaustible variety of hops available, combined with the best malts Norfolk has to offer. The brewery is also expanding its brewing capacity

to keep up with demand for their 4% Pilsener Lager. More plans are to follow.

On 16 June members of the Branch Committee and Tasting Panel visited the brewery to present several Champion Beer of Norfolk 2019 awards: Gold for Lignum Vitae and ThreeOneSix in the Strong Bitters and Golden categories respectively, and Silver for Slate in the Porters Category and Lignum Vitae in the Overall Category.

Golden Triangle launched Respect, a 4% ale brewed with Hibiscus with a delicate and fruity flavour for Norwich Pride and Norfolk Day, July 27.

Lacon's were finalists in the Champion Beer of Britain competition, held at the Great British Beer Festival at the beginning of August in London Olympia, with their Audit Ale, 8%. Unfortunately they didn't win it, but was still a fantastic achievement.

Due to demand they brought back the seasonal Yarmouth Red that was launched very successfully at Peterborough Beer Festival last year. It is based on the original Lacon's Yarmouth Ale and is a beer with fruity flavours and roasted malt aromas and a bitter finish.

They've also decided to do a black version of their popular Encore, which will be out soon by the name of Encore Noir.

Last but not least, they have had new conditioning tanks installed at the brewery and the expansion continues!

Humpty Dumpty staged their excellent annual beer festival at Reedham Village Green in August - with thunderstorms included.

To continue with their 21st anniversary celebrations, their Norfolk Broads Brewing brand have brewed a Saison, and this time teaming up with Lesley were Humpty co-workers Ann, Julia and Karen. The beer is a 3.5% pale with French hops called Un petit deux petit, and will be available soon around the county.

Huge congratulations to **Wolf** as their Edith Cavell won Bronze in the Bitter Category at Olympia in the Champion Beer of Britain Competition.

Panther has been shortlisted for the Rural Business Awards. The Eastern regional presentation will be held in Ipswich on 1 November, and the regional winners will be announced in December. As reported previously they had several innovative launches recently, in particular the craft range of aluminium-bottled real ale, the Hopsta alcohol-free real ale, and the Hunter dry hopped lager. We wish them lots of luck for November!

Good news for CAMRA members as **Woodforde's** have introduced a discount scheme for CAMRA members. A 10% discount is available throughout their Fur & Feather pub in Woodbastwick, including food, drink and brewery shop purchases on presentation of your CAMRA members card.

Good news for **Tindall Ales**, who have seen their production of bottled beer increase to over three times what was originally anticipated! They have their first permanent pump with the Horseshoes Inn in Ringsfield (near Beccles) and will be relaunching the brewery at the Norwich Beer Festival at the end of October, where they were originally launched back in 1998.

Once they have their licence to sell alcohol in the brewery, they intend to hold open days, brewery tap nights, tours and special events.

Lastly, I would like to thank all the CAMRA members who contacted me following my appeal in the last edition for Brewery Liaison Officers for a few breweries that needed one. Several people volunteered to cover the positions and have been doing a great job!

If you have any brewery news or nice photos please contact me at breweries@norwichcamra.co.uk. ■

Cheers,
Oli Fernandez
East Anglian Brewery Liaison Coordinator

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30 YEARS AT THE LITCHFIELD ARMS



Back in 1989, Margaret Thatcher was celebrating 10 years in office as British Prime Minister, Sky TV broadcast its first satellite programmes, the Berlin Wall came down, and Liverpool won the FA cup just weeks after the Hillsborough disaster.

The average house price in the UK was £48,000 (compared with £229,000 today), bread was 48p a loaf, petrol was 41p a litre and beer was bordering on £1 a pint.

Another very significant event took place in Great Yarmouth, when a fresh-faced Podge (Stephen) Smith first walked into the Lichfield Arms, to become bar manager, with his mother (Mrs C.J. Smith) as licensee.

30 years in the trade, and particularly in the same pub is quite an achievement, so we decided to do 'an Interview with a landlord' to get a view of the pub over the last 3 decades and find out a bit more about the man behind the bar.

Podge came to the licensing trade from a career on the railways and London Underground, in the early years after his mother took over the pub, he was

balancing the two jobs together. During his time at the Lichfield he met Dawn, who became his partner in running the pub, as well as in life.

In 2005, Podge bought the freehold from Enterprise Inns, which he says is the best thing he has done to make the business a success, no longer having to pay rents and not being tied on where he can purchase his stock from. He remembers rents of £460 per week 25 years ago, not to mention the 18 hour days he was having to work! This coupled with inflated beer prices shows what tied properties can be up against.

Today, The Litchfield offers a variety of ales, including from Yarmouth brewers Lacon's and Tombstone, ciders and a full range of draught lagers, wines, spirits and soft drinks. Podge recognises the advantages of his listing in the 2019 Good Beer Guide which has brought an increase in footfall this year.

The pub itself has a very long history, having been built around 1887 on land owned by the Earl of Lichfield and first opened as a confectioner, becoming a pub in 1903. It was, and continues to be a community pub, mainly serving the households it is surrounded by. That is not to say outsiders will not receive a warm welcome - Podge will always talk and listen to his customers.

Historically the pub has been a centre for community activities like pigeon racing and angling clubs, with some of the trophies still on display. It once hosted bowls matches on it's own green to the rear of the pub, now a beer garden with benches and a covered area for barbeques, with one held recently for Norfolk Day.

The pub has always hosted traditional pub games and had a big following for the card game Euchre during the last century, which has since dwindled in popularity. The Lichfield was very much part of the scene and still retains bar tables which were specifically built for playing the game with little side shelves.

Pub games continue to be an important part of life, with a pool team and a darts league. Podge attributes the basic survival of the pub to pool and darts, which we're sure other small, community pubs will recognise. Also important to get punters through the door is live sport on satellite TV, and hopefully a good season ahead for Norwich City and Podge's team West Ham!

Podge is a man of many talents and is a skilled horseman and carriage driver. He recalls how at 16, he went to Marsh Farm in Cobholm, and despite being told that he would never make a career of it due to his size, was offered a job as a pony runner. He eventually graduated to carriage driving and drove carriages for years, including Landaus on the seafront.

A fantastic landlord and a lovely traditional back-street pub, well worth a visit for Yarmouth folk and visitors alike! ■



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OCTOBER IS CIDER AND PERRY MONTH

Time seems to be passing so quickly and I find it hard to believe that it was the early noughties when we were discussing the inception of October Cider and Perry month at our APPLE Committee meetings. When I started to look back over my files it made me realise how much has changed since then.

At that time, although it was getting easier, finding real cider in pubs around the country was still difficult and my recollection was that I had to travel at least 40 miles to find a pub that sold one real cider. Thankfully we live in a very different world today and the majority of people can find a pub that sells a selection of real cider and perries near them and with the increase in the number of producers, more are now able to promote local products as well.

October was chosen for our national promotion for a number of reasons. It is an ideal time to visit producers to find out how their product is made and see the apples in their orchards. In fact, one of the main features of our national activities during the month is the annual National Cider Trip, which has proven very popular - in one exceptional year it sold out in less than an hour! It also ties in with APPLE day on 21 October, when other cider celebrations take place throughout the country.

Over the years, we have produced a number of campaigning articles such as "CAMRA's not just about Beer" and "Perry - What it is and why it matters" and, recently, with the growth of the availability of real cider in



pubs, some of our articles have concentrated more on quality and looking after cider and perry in the pub environment. Branches and pubs around the country have also offered us help with our promotion, which is much appreciated.

This year's promotion will, as usual, start with the announcement of our National Cider Pub of the Year and the National Cider Trip will be in Devon, our first trip there for this event since 2007.

Whatever your plans are for October, if possible, visit your local pub and try a real cider or perry. Like me, when I first tasted it at a beer festival years ago, you may find that you enjoy tasting the real fruit coming through in the final product.

More information on CAMRA's October Cider Month can be found at www.camra.org.uk/cider/campaigns/cider-and-perry-months/ ■

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



GOLDEN STAR MORRIS NORFOLK DAY TOUR



The Unicorn had a great selection; London Pride, Ghostship and two from Keighley brewer Timothy Taylor - Knowle Spring (named after the brewery) and Landlord.

It was still fairly early in the day so some chose to take coffee and cake from the nearby Conservatory Café. However the stalwarts went straight for the jug(ular). Our treasurer chose the Landlord, "spot on and in really good condition".

A tour visiting six hostleries requires a fairly smart turn-around, so we were at The Bucks, Blickling by noon with a good crowd enjoying our performance.

Following an intensely hot period of weather it was with some trepidation that the side viewed their Norfolk Day tour. A "side" is morris-speak for a group of people who dress in traditional Morris "kit" and perform this quirky English custom outside pubs, at fêtes and festivals and anywhere else they are invited. The plan was to visit half a dozen pubs in the north of the county by coach.

In the event, the weather was cool and (mostly) dry; ideal conditions for a day of dancing. Marrett's provided the chariot and an affable driver and we set off for Aylsham and The Unicorn, just off the marketplace.

We set about the business of the day with a couple of dances and our first ale.

We had pre-ordered here by phone to minimize the time queuing at the quaint, but small, middle bar. On offer was Lacon's Encore, Grain 316, Wolf Lupus Lupus and Pond Hopper. The latter is a collaboration between The Norfolk Brewhouse in Hindringham and Smartmouth Brewing Company in Norfolk, Virginia, who teamed up to create a Norfolk Day beer. Our Squire (morris-speak for the leader of the side) chose this and found it "very tasty; light and well-hopped and surprisingly un-americanized".

The Hop In at North Walsham was our next stop, and with some fine beers here, and a lunchtime snack from The Shambles close-by, we were well into our stride. An onlooker, Mr A Punter, had chosen the eponymous Golden Star Bitter from the Elmtree Brewery "dry finish with a light floral hop note preceding, lovely on a hot sunny day served in impeccable condition as ever". The Hop In was also serving Pitchfork Old Slug Porter, Exmoor Stag, Tranquility Best Bitter and Wadworth's IPA.



All too soon we were off once more; our destination the The Vernon Arms in Southrepps. Our visit coincided with the

Southrepps Bash so there were traffic marshalls at hand to keep us safe while we danced in the road to the church which was proudly flying the Norfolk Day flag.

The choice of one of our dancers here was Fat Cat Bitter “lovely out of pewter” (most morris dancers carry their own tankards) “a nice summer ale, distinctly quaffable”. Some chose from the other beers on the bar; Adnams Southwold, Pond Hopper and GK IPA. I must confess however to taking a coffee here, efficiently and promptly-prepared by the staff, and providing a suitable pause in the proceedings!

At Trunch, the crowds roared. I know we’re a popular bunch, but we did not expect the reception we were given.

An audience of this quality lifts the dancers (and at stand five of six, some needed all the help they could get) and fuelled by a choice from Salem Epic, Exmoor Silver Stallion, Batemans XB, Batemans Skull and Hammers and GK IPA, this was the high point of the dancing day. Included in our performance here was the dance “Bonny Green Garters” in which members of the audience are often invited to join.

A final couple of dances (audience, passing traffic on the A140) preceded our meal at The Horseshoes, Alby.

I’ve found that the landlord, Richard, always looks after his beer well and Margaret cooks a grand dish, so chilli and jacket potatoes all round was accompanied by a



Bonny Green Garters with members of the audience joining in

choice from Adnams Broadside, St Peter’s Stormtrooper, Fengate Brewery John Barleycorn and Wherry. Our Foreman (morris-speak for the dance teacher) judged the Woodforde’s “wherry nice”, well it was the sixth pub after all!

The evening was nicely rounded off with some tunes and a song or two, one in particular being a rendition of John Barleycorn, sung by a local holding a glass of the aforementioned Fengate Brewery brew.

A great day out dancing with good mates, appreciative on-lookers, welcoming pubs and excellent beer. We’d like to thank the staff at each pub for their good-humoured service with twenty-plus thirsty morris dancers a bar’s width away.

An entirely un-scientific poll by the Bagman (morris-speak for secretary) put the Timothy Taylor Landlord from The Unicorn at the top of the table, with the Old Slug Porter from the Hop In coming a close second. ■ JD



Dancing for passing traffic on the A140 and our coach driver



The ales on the bar at The Unicorn, Aylsham



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Creating a trans-Atlantic Norfolk real ale

An exciting international collaboration between two breweries created a special Norfolk Day Ale and will also see more cask ale enjoyed in Norfolk, USA.

The two Norfolk breweries in question were North Norfolk's Moon Gazer Ales and Smartmouth Brewing from Norfolk, Virginia.

The beer was the brainchild of Moon Gazer's David Holliday who hopes it will be the start of many trans-Atlantic real ale celebrations and relationships as he explains:

"We had great feedback to our first Norfolk Day beer last year - when we brewed a special Moon Gazer ale to celebrate two things about Norfolk of which we are so proud:"

"Firstly, the farmers who grow Maris Otter barley - which is so renowned amongst brewers that it is exported from Norfolk to over 20 countries - and secondly the amazing pubs which are the cornerstone of so many communities across our rural county."

"So, this year we wanted to use the opportunity to reach out to other Norfolks and were absolutely thrilled when Smartmouth Brewing, in Norfolk Virginia, said that they wanted to be part of the celebrations."

Smartmouth were approached because of the close links to Norfolk, as it actually owes its name to a prominent family from King's Lynn. Adam Thoroughgood - the ninth son of the Rector of Grimston - who became a military officer and colonist and in the 1620s settled in an area south of Chesapeake Bay a few miles inland from the Atlantic Ocean, naming part of this Royal Colony Norfolk to remind him of home.



The two breweries worked on recipes for two beers, the 4.5% abv British version, named Pond Hopper - a light golden ale using Maris Otter barley and a mix of American and UK hops, while the Norfolk USA version of the same name was slightly stronger at 6%. Both ales were launched on Norfolk Day.

Norfolk Maris Otter was used in both brews and David also arranged for a new UK hop variety called Mystic to be supplied to Smartmouth.

As part of the launch Porter Hardy, President of Smartmouth visited Norfolk with his family to enjoy a taste of the cask ale. During his visit to the UK Porter got to visit the Maris Otter fields and also Crisp Maltings.

"When David approached us it was really out of the blue but we just loved the idea. Beer and brewing does have this tendency to bring people together and this was something we wanted to embrace."

"Like David we want this to be the start of a great connection between the two Norfolks. It has been great to enjoy cask ale during this visit."

The Pond Hopper ale also featured on the Moon Gazer Brewery Bar at The Great British Beer Festival.

Plans are afoot to create other beers and for Smartmouth to put more of their beer into cask for their American market. ■

An accidental non-pub crawl round central Norwich

Sometimes, days just don't work out the way you plan them. When this happens, it is often a real nuisance but every so often, it serves to open your eyes to possibilities you never imagined.

As neighbours and friends, we occasionally meet up for an afternoon strolling round, and drinking in, various reasonably adjacent pubs in Norwich. A couple of months ago we toured nearby (for us) Thorpe Hamlet. Before that, a city centre jaunt starting around Rose Lane. But a couple of weeks ago, Pete had suggested "Pubs around Bedford Street?" Good idea, we thought.

Stepping off the bus into the warm, late Spring sunlight of Castle Meadow, Pete recommended that before we hit the pubs, we start with a drink in Gonzo's Tea Room. So... not a pub then.

If you haven't experienced the psychedelic wonderment of this deceptively spacious bar, with its narrow doorway sandwiched between a hairdressers and a bookies at the top of London Street, then you're in for a treat. Furnished like an entry in some imaginary TV reality show - 'Fantasy Student Flat'? or 'Desert Island Cocktail

Bar'? - you won't find much in the way of hoppy bitters or barrel aged stouts. But you will find a wide range of interesting alcohols to get your afternoon, evening or night



off to a great start. An American IPA and a glass of Basil Blush fruity sourness cleanses our respective palates in readiness for the afternoon ahead. Gonzo's is the kind of place you could easily settle in to but we are on a mission. We have pubs to visit.

First pub then, The Wild Man in Bedford Street. After a short walk we arrive to find this most historic of hostelries closed with a 'pub for lease' sign above the door. Hopefully this is only a short-lived state of affairs. Stopped in our tracks by this setback, we look around and realise that the old Nat West Bank on London Street, in whose shadow we are standing, is now a branch of the Cosy Club chain. Wonder if you can just buy a drink in there?

It turns out that you can. This grand, high ceiled temple (once to Mammon, now to Bacchus) is full of diners and we dutifully wait by the 'wait here' sign in the foyer for someone to advise us that we can just go the bar for a drink. The friendly staff serve us two Bath Ales (St Austells) Dark Stouts and we relax in the long spacious lounge



and try to decide if this feels more like a restaurant or a club. Bit of both we suppose, but it's certainly not a pub. Lovely and welcoming place to have a drink though.

However, it's time to get this pub crawl started and so maybe Bedfords Bar in Bedford Street should be the next stop. It defines itself as a 'bar' but it is in such a wonderfully historic building that you can easily set any pub purism prejudices aside and just enjoy a drink beneath its ancient beams. It turns out however, that this is also closed. Not for good fortunately. It just doesn't open until 5pm.

Franks Bar though, right next door, is open. OK, strictly speaking, Frank's is also not a pub but it is comfortable and friendly and you can buy Grain's Redwood and sit, relax and chat, all of which we do. We talk about the way in which the pubs of Norwich have come and gone and changed and survived and sometimes stayed the same.

At one time, certainly in the 1960s and 70s, there was any number of pubs clustered round the market area in Norwich.

MacDonald's, WH Smiths, Fat Face, Waterstones, Body Shop, Paolo's Restaurant, Engraveit now in Bedford Street, Bella Italia and Nando's in Red Lion Street were all once pubs that separately, in the



not so distant past, we have each drunk in and occasionally been drunk in. Speaking of which, time to move on and find a pub.

But first Pete suggests a quick drink in Jarrolds. It turns out that this famous department store now has a wine bar in the basement near the home department and book shop. A wine bar, what's more, that sells a variety of beers including Grain Weizen, which helps to keep the cheery afternoon mood going. A word of advice though... as part of their recent refurbishment, Jarrold have moved the toilets to a far corner, which now requires you to navigate the glassware and china displays as you make your way from the bar. Steady as you go.

Time is passing, and this is supposed to be a pub crawl, so onwards. At least we don't have far to walk, as just across Exchange Street is the recently opened Butcher Bhoys. We walk through the front door into what appears to be, well, a butcher's shop. Are we ever going to find a pub? We are beginning to wonder.





There is a long-standing tradition in Ireland of shops of all kinds playing host to a small bar or even just a counter where you can buy a beer while you wait for the bacon slicer to finish,

your shoes to be heeled or whatever. This turns out to be a lot more than that and as we enter the extensive space at the back of the shop, we find ourselves in a large Irish pub! Yes, a pub. So, it's a pint of Guinness, a sit down and time to reflect on the afternoon's experience of

finding so many different types of beer in several different types of licensed premises all right within the city centre.

By now we have almost reached the end of the afternoon so there's only one thing for it. A final pint in reputedly the smallest and since 1842 one of the longest surviving pubs in Norwich, The Vine, with its traditional décor and its fine range of real ales and ciders and ... oh yes, of course, mustn't forget that it is also an excellent Thai restaurant!

But then, just as we are about to make our way to the bus stop, Norwich springs another surprise on us as we walk out into the market and spot Sir Toby's Beers, just across from the Guildhall. This market stall selling its excellent range of canned and bottled Norfolk beers also hosts an adjacent 'pop up' pub where you can sit and drink and watch the life of the city go by. A fine place to end this most unusual of 'pub' crawls. Do different, as they say. ■

Michael Ryan and Pete Wells

Branch Activities and Awards

Norfolk is a large and diverse county - with a great variety of excellent pubs. From busy town and city pubs, to traditional village locals, to tourist-friendly pubs on the Broads and coast. Our four Norfolk CAMRA branches are as varied as the pubs they cover, each offering something unique to create a beautiful beery blend!

Here's what's been happening across our branches and some of the recent award presentations, including Pub of the Year and Club of the Year:

EAST NORFOLK

Huge news from us - we've just been granted full branch status by CAMRA!!

We've got a lot to be very proud of, coming from small beginnings only 3 years ago, so big congratulations and thanks go to everyone who has helped us get to here!

We'd also like to thank our friends in Norwich & Norfolk branch for all their help and support. The East Norfolk branch covers the borough of Great Yarmouth and the surrounding Broadland villages in the east of the county. The 'border' between us and Norwich & Norfolk runs in an arc roughly from Horsey in the north, across to Acle, returning to the coast via Fritton and Hopton-on-Sea.

If you're keen to get more involved in CAMRA activities, you're guaranteed a warm welcome. We're a very active branch but we never ask for more than you're able to offer. We want it to be fun for all, so don't be nervous about getting more involved!

We enjoy a varied programme of social events and have lots planned over the coming months, right up to our Christmas Lunch at the Kings Arms on 18 December (booking essential - please message us via Facebook).

Our recent socials have been pub crawls visiting the pubs we're considering for the next in our series of Ale Trail guides. The two already published, covering Great Yarmouth Town and Gorleston, have been highly successful and widely praised and the third will focus on the Seafront & South Yarmouth.

Most of our committee, plus a few members visited **The Lion Inn** at Thurne on 23 July to celebrate the pub being chosen as the 2019 **East Norfolk Pub of the Year**. Landlord Ricky Malt had previously been presented with the award by Mark Beare on behalf of East Norfolk CAMRA.

East Norfolk's other winners for 2019 are:

The Mariners Tavern in Great Yarmouth - **Cider Pub of the Year**



East Norfolk branch members at their Pub of the Year - The Lion Inn, Thurne



East Norfolk Cider Pub of the Year - The Mariners

**The Decoy Tavern at Fritton
- Rural Pub of the Year**

**Gorleston Conservative
Club - Club of the Year**

We'd like to shout out the pubs which have hosted our most recent meetings - The Star Hotel, The Feathers in Gorleston and the Barking Smack - thank you all for a warm welcome. And also to Wetherspoons' William Adams in Gorleston for their kind donation of meal and drink vouchers to help our fundraising activities.

Any pubs offering real ale who'd like to host a meeting, particularly if you can offer us a quiet area or separate room, please get in touch with us via Facebook.

MID ANGLIA

Head south from Norwich along the A140 and you are soon in the real ale branch area of MAC, Mid Anglia CAMRA. Starting at Long Stratton, the area continues for another 20 miles south to Mendlesham, where the taller and shorter radio masts are a roadside feature.



Mid Anglia CAMRA's logo represents the course of the River Waveney and its valley, being also the Norfolk-Suffolk border - well, sort of.

From west to east our patch is some 25 miles wide. It follows the River Waveney and the Norfolk-Suffolk border, from its beginnings in Lopham and Redgrave, eastwards along the A143 to Harleston and Earsham, where the North East Suffolk branch takes over.

POTY training for baby MAC

MAC was established just eight years ago, being the "baby" in terms of CAMRA branches. Since it is split almost equally between Suffolk and Norfolk, MAC awards four POTYs, Pubs Of The Year.



On behalf of the Garboldisham Fox Inn Committee, Ian Skipper receives the 2019 Cider POTY from MAC Cider supremo Peter Heard and Chairman David Williamson.

These are for South Norfolk, North Suffolk, an Overall Winner, and the Cider POTY. After several years of practice, our members have now been POTY trained and have the presentation ceremonies down to a relatively fine art. This is partly because a handful of pubs have dominated recently, so we are getting to know the routine.

The 2019 MAC **Cider POTY** is **The Fox Inn**, Garboldisham, one of our westernmost pubs. Closed for many years, it fell semi-derelict until it was bought as a Community Pub and reopened in December 2016. It's progressing steadily, not over-



MAC's South Norfolk POTY is accepted by Brockdish Old King's Head owner Vicky Townley, handed over by MAC Chairman David Williamson.



Coby Hindley and daughter of the Vine Inn, Hopton, display MAC's South Norfolk and Overall POTY certificate. Congratulations to the foremost real ale venue and village hub centre in our patch.



Tom and Libby at the Star Wing Tap Room, Redgrave, ready to dispense beers from the brewery just behind the chalk list.

extending, with the dedicated volunteer team providing a fascinating mix of ales and ciders, special food evenings, music and regular beer festivals. Their cider selection is exceptional, featuring local favourites Harleston Cider Co. and Crone's, as well as national makers.

Our 2019 **South Norfolk POTY** is **The Old King's Head**, Brockdish. Hardly a stone's throw from the Waveney, this is an habitual winner featuring regular pump changes with mainly local brews. A recent combo was Adnams Southwold, Wolf coppery Battle of Britain and hoppy Edith Cavell, and Ampersand's cloudy sweet-spicy-sour Alt-itude, their take on the Altbier style from Germany.

And our 2019 **North Suffolk and Overall POTY** is again the **Vine Inn**, Hopton, Suffolk. This village is close to the source of the Waveney and not to be confused with Hopton-on-Sea. Landlord Coby Hindley runs a widely admired real ale centre and village hub, more on which in a future issue of Norfolk Nips.

Star Wing Brewery, in Redgrave, was set up in 2017 and produces about six core beers, from quaffing copper-hued Gospel Oak (3.8%) to Stain Glass Blue, an unusually bitter porter (5.4%).

In May 2019 Star Wing opened its **Tap Room**, serving its own products and

also guest ales, plus ciders, bottled ales and general pub fare. Star Wing's on site hop fields are preparing for community hop picking in September.

The pub has become a true community hub, with an in-house bakery (run by well-known musician and local character Mick the Baker) which has an adjacent field for events and parties.

WEST NORFOLK

As the name suggests, our branch covers the west of the county, from the North Norfolk coast to the Suffolk border and across to Cambridgeshire. It's a large area including Hunstanton, King's Lynn, Downham Market, Swaffham, Thetford and the surrounding towns and villages. We've been a branch for over 30 years, we have an experienced, passionate committee and we actively support pubs right across our area!

We recently visited the pubs who are our 2019 competition winners, to present them with their awards.

The **Blackstone Engine Bar** in Denver was named West Norfolk branch Cider Pub of the Year, and then went one step further to win **Norfolk County Cider Pub of the Year**.

The bar sells a range of real ciders, many of them local, generally with six or more



The Rose and Crown at Harpley.

to choose from. Presenting the award to John Nash, owner of the Blackstone Engine Bar, was Andrea Briers, Competition Organiser and CAMRA Regional Director.

Andrea commented “This year’s competition included some very different styles of pub who all deserved their place. The judges were impressed, not only by the quality of the cider and perry at the Blackstone Engine Bar but also the knowledgeable and helpful staff.”

John Nash also runs Two Rivers Brewery, producing eight beers, including Denver Diamond. It was this beer which earned them the bronze award in the Bitter category of the **Norfolk Bottled Beer** competition.

The Rose and Crown at Harpley was named as **West Norfolk Pub of the Year 2019**.

Shannon Durrant and Alice Darlow took over the pub less than two years ago and they now employ Bev Rogers as bar and front of house manager. All three are passionate about their work and they clearly have a strong vision for their establishment, and the customer is at the heart of it.

Shannon and Alice are keen for the Rose and Crown to be at the centre of village life. Bev listens to customers and is guided by their feedback when

ordering the beers and is keen to make sure that there is always at least one locally brewed ale on offer.

Presenting the award, the West Norfolk branch chairman, Steve Barker said ‘This award highlights just how far Shannon and Alice have brought the pub in a short time.’

NORWICH & NORFOLK

We know our name is a little confusing... we don’t cover Norwich plus ALL of Norfolk - the branches mentioned above do a fantastic job looking after their areas! More accurately we look after Norwich plus the area roughly down the centre of the county, sandwiched between West Norfolk and East Norfolk branches, with Mid Anglia to the south.

In recent years the number of awards our branch presents to brewers and publicans has risen dramatically. So this year for the first time we decided to run an ‘awards day coach trip’ and visit some of the pubs and breweries that have recently won.

First up, **The Green Dragon** at Wymondham, winner of our **Rural Pub of the Year 2019**. Conveniently they were



Ian Stamp presenting the award to Justin Harvey at The Green Dragon


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Ian Stamp with Daniel Nixon at The Norfolk Lurcher

holding their beer festival, so most of our group headed straight for the beer tent. Meanwhile Chairman Ian Stamp presented the award to landlord Justin Harvey.

Next was **Panther Brewery** on the outskirts of Reepham, where we were treated to a range of Panther beers along with a buffet lunch, before presentation of some of our Bottled Beer Awards.

Owner Martin James was presented with four awards for Panther by Brewery Liaison Officer (BLO) Mark Cade. There were awards for 2018 **Norfolk Champion Bottled Beers** - Honey Panther won Gold in the Speciality category, American



Panther's Martin James with Mark Cade, brewery liaison officer

Pale Ale won Bronze in the Golden Ales category and Black Panther won Bronze in the Mild, Porters and Old Ale category. And in 2019 Black Panther won Silver in the Porter category.

On to Drayton where we visited the **Bob Carter Centre**, the winner of Norwich & Norfolk 2019 **Club of the Year** competition. Des O'Brien presented the certificate to Ron Halliday who accepted it in memory of Adam Collins, club trustee and CAMRA member.

Our last stop was **The Norfolk Lurcher** at Colton, a small village to the west of Norwich in the Wensum valley. Ian presented the runner-up award for **Rural Pub of the Year 2019** to landlord Daniel Nixon and his wife Penny Lainchbury. Penny's parents, John and Alison Lainchbury, are also involved with the running of this pub.

AND IT DOESN'T END THERE...

A group of CAMRA members including Alan Edwards, Chairman of the tasting

panel, Warren Wordsworth, Brewery Liaison (BLO) for Grain Brewery, plus

other members of the tasting panel visited The Plough in Norwich and presented a total of 8 awards to Phil Halls, co-owner and head brewer of **Grain Brewery**.

The awards given were:

Champion Beer of Norfolk 2018 - Grain Best Bitter won Gold in the Best Bitters Category and Grain Slate won gold in the Porters category.

Champion Beer of Norfolk 2019 - Lignum Vitae won Gold in the Strong Bitters category and Silver in the Overall category. Threeonesix won Gold in the Golden Beer category. Slate won Silver in the Porters category.

Champion Beer of East Anglia 2019 - Slate won Silver in The Porters category. ■

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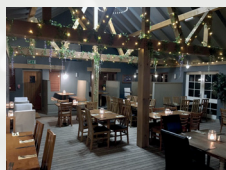
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Have I got brews for you!

The annual Norwich Amateur Brewers Festival took place on 8 June in Norwich, showcasing top class beers made at home.

Visitors to the event were able to taste 12 different beers from the 19 on offer, while meeting the brewers and finding out the backstory behind the brew. The event is pretty unique - a rare chance to try a huge variety of beer styles, all made by Norwich's most exciting amateur brewers - there's nothing else quite like it!

About 140 people came along, a big increase on last year, and most stayed for a couple of hours, so there was a good flow throughout the day. The crowd was diverse and more like you'd expect to see at a craft brewery tap, rather than a traditional real ale pub.

Experts from CAMRA's Tasting Panel ran 3 tutored tastings during the day sharing their insights into some of the beers, and visitors who were up for a challenge took part in a Triangular Taste Test to spot the professional beer from the amateur.

The range of beer meant there was something for everyone, new visitors as well as those who attended last year. The amateur brewers get to have fun with their creations, they can be experimental, brew what they choose to and aren't restricted in the same way commercial brewers are.

This year, All Day Brewing were the main sponsor for the festival - Simon Barker from All Day was a founder member of Norwich Amateur Brewers before turning professional. Simon was pleased to be able to give back to the community which he feels plays a significant part in encouraging professional ambition in brewing.

The Coachmakers Arms hosted the event, which was also supported by CAMRA. This sponsorship also means more people get to benefit, as any profit raised from ticket sales will be donated to this year's chosen charities East Anglian Air Ambulance and It's On The Ball.

The event is organised solely by the amateur brewers and they love getting feedback on their efforts. "Beer scores are great, but we love hearing people's comments about the event and the beers we've created" said event organiser Ashley Carr.

Everyone was encouraged to score and comment on the beers they'd tried and choose the best beer of the day. The 'People's Choice' winner will get to brew their beer with a local professional brewery and it will be on tap in the CAMRA Norwich Beer Festival in October.

The CAMRA tasting panel also scored the beers and the top two beers will be brewed for Norwich Beer Festival. The winning brewers are John Lee, Richard Dent and Keith Bailey, so a big congratulations to them, and we look forward to trying your beers again in October! ■





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**CAMRA West Norfolk Pub of
the Year 2016, 2017 & 2018**



The annual Norwich pub survey

Every year, we visit as many licenced premises as possible in one day to see how many are serving real ale. We're also looking at how many different beers are available across Norwich and how this changes over the years.

We need a big group of volunteers to get to every venue in one day! So first, a massive thanks to everyone who helped this year, and an open invitation to anyone who wants to help next year too!

Here's what we found on our survey on 22 June this year:

NUMBER OF PUBS

We surveyed 176 venues, many of which are not pubs, but other places you can go into and buy a beer, like hotels, cocktail bars and a few restaurants. Of the 176 we surveyed, 124 were serving real ale.

So it's fair to say that the majority of places you'd expect to have real ale, did. And those which didn't were, in the main, places you wouldn't necessarily expect to have it.

Back in 2013 when the survey started, 117 venues had real ale on. With all the reported pub closures you'd think that the amount of venues serving ale would have also dropped. In fact it's the highest its been in the 6 years the survey has been conducted, so good news!

NUMBER OF BEERS

We found that there were 308 different real ales being served on that day, and as some are obviously found in multiple venues, we counted a grand total of 583 real ales being served.



308 is a record for us this year, beating the previous record of 287 different beers from 2018. In 2013 there were 258 different beers for sale, so there are 50 new beers to choose from in Norwich, compared to six years ago.

MOST FREQUENTLY SERVED BEERS

There was a tie this year for which beer was found in the most pubs - Adnams Ghostship and Sharps Doombar were both in 27 pubs.

Both these beers have been found in more pubs in previous years - Doombar peaking at 30 pubs in 2017 and Ghostship peaking at 35 pubs in 2017.

Next was Woodfordes Wherry which was in 24 pubs - this is down considerably from its best year in 2013, when it was found in 49 places.

This suggests one of the reasons the different beers total has increased is because pubs are looking elsewhere, not just the well known breweries. Which is great news for the other, smaller brewers, and for pub goers looking for more variety. ■

Cheers!

Faces of the Festival

We went to trade day at GBBF, the Great British Beer Festival, at London's Olympia to see what all the fuss is about. The range of beers, ciders and perries was immense, as was the venue, but it's the mix of people we met that was really interesting. Here's just a few of the talented younger people who are building the future of the beer industry.

Name Ryan Desmedt & Beth Ball
Age 25 & 26

Why are you at GBBF?

Beth: We're here volunteering with the festival charity, Stonewall. Neither of us have volunteered or been to the festival before, so it's a brand new experience. Stonewall's message is 'acceptance without exception' so we're sharing that with people and giving them stickers!



The Discovery Zone offers visitors the chance to learn more about how beer is made.

Ryan: Stonewall is being well received by visitors, we've had a really positive reception from people and we really appreciate the support and donations.

What are you drinking?

Ryan: We're not allowed to drink while we're on duty, but later I'm hoping to try a sweet cider, like Lilley's Mango.

Beth: It'll be a beer for me, I prefer dark ales.

Name Matt Walker
Age 24

Why are you at GBBF?

I'm deputy manager of the Boadicea bar (all the CAMRA bars are named after hops this year) It's my sixth year working at GBBF and second year as deputy manager. I first came as a customer, then started behind the bar and wanted to learn more. Last year, some of the usual cellar team couldn't make it so Laura (Emson - bar manager) asked me to step in. You learn things at every festival, as the set



ups vary, and I did the bar manager course at GBBF Winter in Norwich.

What are you drinking?

My beer of the festival is Fernandes Malt Shovel Mild, which won silver in the Mild category, behind Churchend Grave Digger.

Name Dave Golding (like the hop)

Age 22

Why are you at GBBF?

I'm a brewer at Brentwood Brewing Company and we're here working - meeting people, trying beers, checking out the competition. It's my first visit and

I think it's excellent, some lovely beers. I went into brewing straight from school, and I want to learn the trade and get better. I'm keen to progress and look at Head Brewer opportunities if they arise.

What are you drinking?

There are some great strong

beers, my favourite is Siren Craft Bourbon Turkish 11.5% coffee stout.

Name Katie Mather

Age 31

Why are you at GBBF?

I'm a beer writer and a member of East Lancs CAMRA, and I was part of the Golden Ales judging panel earlier today.

It was really fun and we had some lively debate. It was difficult to agree as the beers we

were judging were all fantastic. I need to work on my poker face! It's my first time at the festival and the atmosphere is great. I'm impressed with the selection and different styles - the brewery bars, the new Keykey bar, the international bottle bar.

What are you drinking?

Cromity Atlantic Drift, beautiful, easy drinking - it's fresh citrusy and a little bit dry. ■



CHAMPION BEER OF BRITAIN RESULTS

OVERALL

- Bronze:** Citra, Oakham
- Silver:** Afghan Pale, Grey Trees
- Gold:** Shere Drop, Surrey Hills

MILDS

- Bronze:** Maggs Magnificent Mild, West Berkshire
- Silver:** Malt Shovel Mild, Fernandes
- Gold:** Gravediggers, Church End

STRONG BITTERS

- Bronze:** Fallen Angel, Church End
- Silver:** Iron Duke, Irving
- Gold:** Afghan IPA, Grey Trees

SPECIALITY

- Bronze:** Brazillian Coffee & Vanilla Porter, Colchester
- Silver:** Chocolate Guerilla, Blue Monkey
- Gold:** Vanilla Stout, Bingham's

GOLDEN ALES

- Joint Bronze:** Heart & Soul, Vocation Prince Bishop Ale, Big Lamp
- Silver:** Pale, Five Points
- Gold:** Citra, Oakham

BEST BITTERS

- Joint Bronze:** Preservation Fine Ale, Castle Rock Darwin's Origin, Salopian
- Silver:** Trawler Boys, Green Jack
- Gold:** Shere Drop, Surrey Hills

BITTERS

- Joint Bronze:** Edith Cavell, Wolf Laughing Gravy, Ulverston
- Silver:** Hobby Horse, Rhymney
- Gold:** Ay Up, Dancing Duck

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A tour of our Pubs of the Year

East Anglia has some amazing pubs - a group of us visited the six which have already been crowned Pub of the Year for their county. We were scoring the pubs against criteria for the East Anglia Pub of the Year competition, the winner of which will compete with the best pubs in the country for the overall national POTY award.

There are six areas we looked at:

- Quality of real ale, cider, and perry
- Style, decor, furnishing and cleanliness
- Service, welcome and offering

- Community focus and atmosphere
- Alignment with CAMRA principles
- Overall impression

Each category is scored out of 10 with double weighting given to two of the categories - Quality of real ale, cider and perry, and Community focus and atmosphere.

Six fantastic and very different pubs, each a strong contender. And the winner has recently been announced as The Red Lion! Good luck to them in the national final! ■

EAST ANGLIA POTY 2019 FINALISTS



The Frothblowers
Cambridgeshire

A surprising micropub with quirky decor, serving an interesting range of cask ales, real cider and bottled beers.



The Red Lion
Hertfordshire

Picture perfect country pub, popular with cyclists and walkers, serving great beers and supporting the village cricket team.



Rose & Crown
Suffolk

A traditional Greene King pub in the shadow of the brewery, offering their beers plus guests, promoting community and charity.



The Engineers Arms
Bedfordshire

A great real ale pub, offering a large selection of beers and ciders with a strong focus on live sport and community activities.



The New Inn
Essex

A friendly local backstreet pub, offering keg, cask and cider, with pub games, and regular tap takeovers from craft breweries.



The Leopard
Norfolk

A welcoming city local, loved by its regulars and visitors alike, offering a varied range of cask and keg beers and ciders.

Beer scoring

IS YOUR LOCAL ON THE LIST?

In the previous issue of Nips, we made an error in our beer scoring article. The scores featured were only from Norwich & Norfolk branch, so the list didn't include the top beers and pubs across Norfolk as a whole. Apologies for the confusion, we'll aim to be clearer in future and share scores from across the county.

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 then used to select 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.

WEST NORFOLK - JEFF HOYLE

Here are the top scoring pubs in the West Norfolk branch area, showing the average for the past twelve months. The scores are for the beer quality only, and do not take into account any other features of the pubs. I have restricted the eligible pubs to those that received ten or more scores over the last calendar year. With a total of 115 pubs attracting scores, these are the ones that have come out on top of the pile achieving an average of 4 or more.

Middleton	Gate	4.31
Thetford	Red Lion	4.31
Harpley	Rose & Crown	4.29

Feltwell	Wellington	4.27
Hockwold	Red Lion	4.21
Shouldham	Kings Arms	4.15
Gaywood	White Horse	4.15
Larling	Angel	4.14
Roydon (W. Norfolk)	Union Jack	4.13
North Wootton	Red Cat Hotel	4.1
King's Lynn	Stuart House Hotel	4.05
Ringstead	Gin Trap Inn	4.02
Brancaaster Staithe	Jolly Sailors	4
Newton by Castle Acre	George & Dragon	4
King's Lynn	Live & Let Live	4
South Wootton	Farmers Arms	4
King's Lynn Rathskellar	Wine Bar & Bistro	4

There are some you might expect to feature, and some that might be a surprise. Maybe your favourite is missing. This is not necessarily because the beer is not excellent, but perhaps because not enough members have entered their scores.

As a branch West Norfolk is committed to recognising and promoting pubs which serve great beer, and so we have decided to take part in a pilot scheme to reward qualifying pubs with window stickers advertising the fact.

This will be launched alongside the 2020 Good Beer Guide in September, and though there may be minor changes before then, most of those listed should qualify. Look out for the stickers, and why not get involved yourself by entering your own scores. You are not confined to your home area for this, and can enter scores anywhere in the country.

NORWICH & NORFOLK - IAN STAMP

Comparing the number of scores in the last 3 months for pubs in the Norwich & Norfolk branch only, against the same period last year, we see a good increase

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SCORES, SCORERS AND PUBS SCORED BY MONTH 2019 V 2018

Year	Month	Scores	Scorers	Pubs
2018	May	328	38	85
2018	June	179	34	75
2018	July	205	40	81
2019	May	273	43	97
2019	June	376	42	133
2019	July	203	44	84

overall, with an average of 43 scorers in 2019, against 37 in 2018, and a total of 852 scores against 712, a 20% increase!

The top 20 pubs and beers for the Norwich & Norfolk branch area are as follows. Good to see that all 20 come in at an average score of 3.4 or more, an improvement over last quarter's 3.1.

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

Pub	Average Score
Green Dragon, Wymondham	4
Duke of Wellington, Norwich	4
Fat Cat, Norwich	4
Plasterers Arms, Norwich	3.9
Ploughshare, Beeston	3.9
Trafford Arms, Norwich	3.8
Ribs of Beef, Norwich	3.8
Kings Head, Norwich	3.8
Beehive, Norwich	3.8
Limes, Fakenham	3.8
Coach and Horses, Norwich	3.8
Hill House, Happisburgh	3.7
Red Lion Hotel, Cromer	3.6
Plough, Norwich	3.6
Adam & Eve, Norwich	3.6
Fat Cat and Canary, Norwich	3.6
Fat Cat Brewery Tap, Norwich	3.5
Coach and Horses, Norwich	3.5
Hop In, North Walsham	3.4
White Lion, Norwich	3.4

And the top 20 beers are:

Brewery, Beer	Average Score
S&P, Blackberry Porter	4.4

Tollgate, Old Rasputin	4
Moon Gazer, Pintail	3.9
Winters, Mild	3.8
Beeston, Worth the Wait	3.8
Titanic, Plum Porter	3.8
Lacons, Encore	3.7
Winters, Genius	3.7
St Austell, Tribute	3.6
Humpty Dumpty, Little Sharpie	3.6
Adnams, Mosaic	3.6
Wolf, Lupus Lupus	3.6
Grain, ThreeOneSix	3.6
Humpty Dumpty, Jubilee Mild	3.6
S&P, Darkest Hour	3.5
Chalk Hill, Black Anna	3.5
Grain, Lignum Vitae	3.5
Boudicca, Red Queen	3.5
Oakham, JHB	3.4
Moon Gazer, Jigfoot	3.4

The scale used for scoring is as follows:

- 0.5** Undrinkable. Only to be used if the beer was returned and the pub refused to replace it.
- 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 BREWKERY

One site producing both beer and bread.

The Brewery is a new, not-for-profit social enterprise based at Independence Matters on Ipswich Road, Norwich. It's staffed by volunteers who teach skills to people with learning disabilities, with The Brewery specifically teaching baking and brewing skills.

This enterprise started at the beginning of the year and has been set up by Bill Russell former owner and brewer at Blackfriars Brewery in Great Yarmouth before it closed. Bill is also a former teacher and ran the Learning to Brew courses at Wensum Lodge, and when the opportunity came up to revitalise the kitchens at The Harford Centre of Independence Matters he decided that this would be ideal for both a bakery and brewery.

Bill says "We are an ambitious not-for-profit community interest company and our key aim is to make and sell great tasting bread and delicious beer. The reason we



are different is that our brewers and bakers have learning disabilities. Any surplus we make from the sale of bread and beer will be reinvested into training and support in the Brewery, and promoting employment opportunities for the participants.

We work to build self-confidence and self-esteem, by instilling a sense of self-worth and confidence alongside practical and transferable skills."

The Brewery is similar to the Ignition Brewery in Sydenham, South London, as featured in the latest edition of CAMRA's Beer Magazine, but on a smaller scale. The bakery side of the enterprise runs on Mondays, Wednesdays and Thursdays with up to 8 service users producing bread, cakes, tarts, biscuits and other baked goods which are then sold in the on-site café.

The brewery is in a small room off the kitchen and we brew on Tuesdays, with bottling alternating on the following

Tuesday. The brewing kit consists of a hot liquor tank, mash tun, a copper - all 300-litre capacity - and two 1½ litre fermentation vessels. A hop back and a plate chiller all linked with pipes and pumps to move the liquor and wort between the tanks. We also have a small Hop Rocket which enable us to pass the hot wort straight from the copper through hops to increase the hop aromas of the finished beer.

I became involved with the Brewery as I'm semi-retired and work part time at St Peter's Brewery. I was on the Learning





to Brew course with Bill and when he approached me to help and take on the brewing side, as he was too busy with the bakery, I decided to help him out.

The first few weeks were spent getting all the brewing kit to work without leaks, getting the copper to boil as it came with a built-in timer and thermostats which cut out at 80°C. We managed to complete our first brew on 11 June and bottled it a week later. So far, we have had 6 brews each of 100 litres to test the recipes producing a Bitter, a Nut Brown ale, a Golden ale, Rye ale and an American style pale ale using American and New Zealand hops in the hop rocket.

Feedback from those who have tried the beers so far has been positive, with the Golden ale and the Nut Brown being the best. The first brew of the Bitter ended up too bitter initially, but this has toned down with time in the bottles.

Brewing of 300 litre brews starts in September and we are planning on having some cask beer ready for the Norwich Beer Festival, plus some bottles available with a tasting session planned. If you would like to be involved as a volunteer with the Brewery, either in the bakery side or with the brewing and bottling, or as part of marketing and sales please contact robin@equalbrewery.org. ■

Robin Parker

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CAR-FREE NORWICH

We're used to leaving the car at home when we go to the pub, but what about not driving at all? Norwich is holding its first annual **Car-Free Day** on Sunday 22 September 2019, to coincide with World Car-Free Day.

Car-Free Day is a celebration of more environmentally friendly travel options. By walking or cycling instead of driving, we benefit both our health and the planet, and make our streets safer for everyone. Public transport, while far from perfect in our city, still has a lower environmental impact than private car use.

We're helping to spread the word about Car-Free Day and hope to encourage you to travel by other means that day, whether you're going to work or not.

A better way to travel for you, your family and everyone in Norwich. So why not

give it a try, just for one day? And then get yourself an extra pint as a reward!

For more useful information, please visit norwich.gov.uk/carfreeday and the following resources:



mumsforlungs.org - a campaign raising awareness of the effects of air pollution, particularly on young people.

playingout.net - a Community Interest Company that supports temporary road closures in order to allow children to play on the

streets where they live.

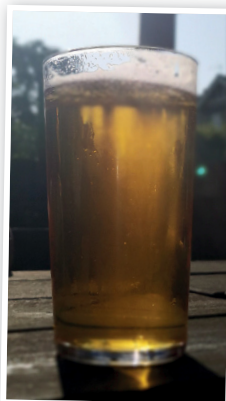
livingstreets.org.uk - The UK charity for everyday walking: fighting for vastly improved facilities for pedestrians.

sustrans.org.uk - sustainable transport charity, responsible for the National Cycle Network. ■

Norwich - we're a city of beer lovers

The drinkers of Norwich have overwhelmingly chosen beer as their favourite alcoholic drink. The results are featured in an article in Accor Hotels Travel Magazine, with 22.7% of people surveyed in the city choosing beer as their beverage of choice.

Only Sheffield, Edinburgh and Brighton had a higher percentage of beer lovers. Beer was chosen as the UK's top tippable overall, with 17% of the vote. Perhaps surprisingly to us (as readers of a CAMRA magazine)



the second most popular answer at 14% was 'I do not drink alcohol'.

Another interesting finding was that Norwich is the top city for pubs per person, or rather people per pub... Accor reported that we have 153 pubs, which works out to one pub for every 918 citizens. So while we're still seeing pubs close, we should take comfort that we don't have to fight our way to the bar as much as our friends in Sheffield, who have to share each pub with 2,859 other residents! ■

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



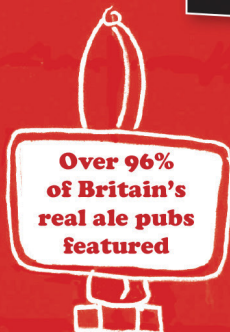
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The Public Houses and Pleasure Gardens of Thorpe St Andrew by Nick Williams

In his introduction to this attractive and well written contribution to local and pub history, Nick Williams describes the aim of the book as being “to record the story of the pubs of Thorpe and the role they have played in the local community for several hundred years. It includes the landlords who ran them, the many and varied activities that took place in them and their changing role.” The author succeeds in doing this over 92 pages that are liberally illustrated with annotated photographs and prints.

The book falls into three main sections covering the pubs that run, or once ran, along the Yarmouth Road; the pubs that emerged between the two World Wars; and the two pubs that were built after 1945, neither of which have survived the rigours of the licenced trade and the lure of commercial re-development. The scope of the book is primarily pubs and beer houses and while some of these offered accommodation, the author has not sought to include hotels in his remit. The author has drawn on many sources to tell the stories of the people who owned or managed these pubs and pleasure gardens, many of whom, despite the use of the generic term ‘landlord,’ were women of considerable note.

The author also tells of the efforts that they made to survive in what remains a business requiring hard work and initiative if one is to prosper. The Buck was for many years also a coal merchants; The Rushcutters operated a successful boat building business from its riverside premises. All of the pubs



that fronted the river played host at various times to regattas and other ‘water frolics’ some which attracted thousands of people and some of which led on occasion to serious outbreaks of disorder!

Nick Williams tells the personal stories of these people as well as the stories of the buildings themselves, their gardens and the growing community they served. He tells of the river that gave life to these enterprises, but which also took the lives of those too young or too much ‘in drink’ to avoid its dangers. He tells of their role in the wider history of the area; how for example The Rushcutters played a crucial part in the aftermath of the 1874 Thorpe railway disaster, a tragedy that went on to have national significance.

In his introduction the author refers to this as ‘a booklet’ but it is more than that. It is an attractively designed paperback. There is a printing error on one page and maybe it might have been helpful to have included a map for readers who don’t know the area. But these caveats in no way detract from what is a well-researched, well written and welcome addition to the history of Thorpe St Andrew and of Norfolk pubs.

‘The Public Houses and Pleasure Gardens of Thorpe St Andrew’ by Nick Williams can be obtained from City Bookshop in Davey Place, Norwich or by contacting the author by email at spinney72@aol.com or by phone 01603 438766. Price £8.50 + £1.00 postage. ■

Michael Ryan

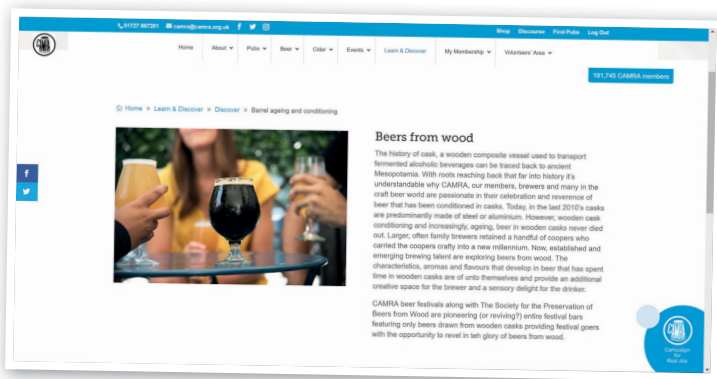


Check out CAMRA's new national website!

Everything you ever wanted to know about CAMRA and its campaigns is now available, and easily searchable, on its new national website at camra.org.uk

The site is a huge improvement on the old version, and includes information on everything from barrel ageing to business rates, and joining to job opportunities.

There are sections for members and volunteers, once logged in using your



CAMRA membership number, including the ability to add your email address to ensure you receive communications from your local branch at camra.org.uk/my-membership. ■

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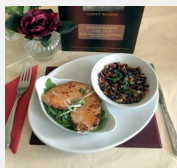


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NEW DISCOUNTS FOR CAMRA MEMBERS

CAMRA has launched a new discount scheme, covering more pubs and offering greater benefits for members, with vouchers now worth £30 per year.

Full details are below, but first a little about CAMRA's policy around discounts, and a discussion of the arguments around them, as many people, especially those in the trade, see them as something that an organisation which has supporting pubs as one of its key aims should not be doing.

POLICY

Put simply, CAMRA policy is that members and CAMRA branches should not ask for discounts. This means that branches should not ask, or pressure, pubs to give discounts, and members should not ask for a discount unless they know the pub offers one. The Good Beer Guide does not mention discounts, and they should not be taken into account when selecting pubs for the GBG.

However, if a pub wishes to offer a discount, then we believe (as people in the trade often tell us!) that CAMRA should not tell them how to run their business, and should assume that they believe that offering the discount will increase turnover and/or profits, not decrease them.

For this reason, at least in the Norwich & Norfolk Branch, we are happy to promote discounts which have been freely offered by the pubs listed. Whether individual members choose to ask for, or accept, those discounts is a matter for them entirely of course.

DETAILS OF THE NEW SCHEMES

The discount scheme currently operated by CAMRA (or more accurately by J D Wetherspoon) gives members £20 worth of vouchers giving 50p off a pint of real ale

in all JDW pubs. Vouchers have been sent out annually, and apply for a calendar year.

The new Voucher Scheme, now operated by CAMRA, gives members £30 worth of 50p vouchers, which can be used in all Wetherspoon, Stonegate, Brains and Castle Rock pubs. In Norwich, that means that the Lamb Inn, as a Stonegate pub, will now accept the new vouchers, which are mailed out to members at renewal of their membership, and run for a year from that date.

Stonegate have recently offered to buy EI Group (previously Enterprise Inns), but this still has to be approved, and the discount would only become available on EI pubs which were taken into the managed wing of Stonegate. Independent pubs can also accept the vouchers, and will be promoted by CAMRA if they do so (to apply, contact: camravouchers@camra.org.uk).

Promotion of independent pubs which wish to offer a discount is now known as the Real Ale Discount Scheme. Details of which pubs offer either type of discount (or in a few cases, both!) will be available, and searchable, on WhatPub.com, CAMRA's national pub guide.

Further details of the above, and other benefits of joining, can be found on CAMRA's website at camra.org.uk/join/membership-benefits.

REAL ALE DISCOUNT SCHEME

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).

- Albion, Cromer:** 10% off
(draught 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
- Fur & Feather, Woodbastwick:** 10%
off food and drink and Woodforde's
brewery shop purchases ** NEW **
- Glasshouse, Norwich:** 50p off a pint
(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:** discount
of 30p per pint, 15p per half
- Kings Head, Hoveton:** 10% off
- Lamb Inn, Norwich:** 50p off a pint (with
your new CAMRA vouchers) **NEW **
- 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
- Queen of Iceni, Norwich:** 50p off a
pint (with your CAMRA vouchers)
- Red Lion, Drayton:** 10% off
- Rushcutters, Norwich:** 10% off
- Shoemakers, Norwich:** 10% off
- St Andrews Brewhouse, Norwich:**
10% of their own real ales
- Swan, Horning:** 20p off pints
- 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

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! ■



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2 Become a
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3 Enjoy CAMRA
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in front of or behind the bar

4 **GET INVOLVED**
and make new friends

5 Save
YOUR LOCAL

6 Find the
**BEST PUBS
IN BRITAIN**

Get great
7 **VALUE FOR
MONEY**

8 **DISCOVER**
pub heritage and the
great outdoors

Enjoy great
9 **HEALTH BENEFITS**
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10 **HAVE YOUR SAY**

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Heathlands 10th Winter Beer Festival

Tuesday 12th - Sunday 17th November 2018

15 Real Ales and 2 Ciders

SESSION TIMES

Tues, Weds & Thurs 7.30pm til late, Fri 5.30pm til late Sat 2 til late, Sun 12 til 6pm

Saturday 16th also incorporates 'Heathlands Christmas Fair'

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For more information, please Tel: 07818 466473 or 01603 714164

Thanks to Bigwood Fisheries, Blofield for their support and to Wolf Brewery for sourcing and setting up our ales.

www.heathlandscommunitycentre.org.uk

CAMRA BRANCH CALENDAR

SEPTEMBER

Norwich & Norfolk

Sunday 1: Bowls Match v Suffolk Branches at Caxton Club, Beccles. Noon depart.

Friday 6: First Friday Five 8pm start at Queen of Icení, Beer House, Nelson Hotel, Compleat Angler and Lollards Pit.

Saturday 7: Trip to Beeston Brewery and Beeston Ploughshare - coach departs from Castle Meadow at 2.15pm.

Thursday 12: Lunchtime Stroll - Noon start Marlborough Arms, Whalebone, Duke of Wellington, Angel Gardens, and Rosebery Ale & Cider House.

Sunday 15: Another "Cider" The City IV revisited - Meet Fat Cat 2pm.

Thursday 19: Branch Meeting & Social - Beehive, Leopold Road, 7.30pm.

Tuesday 24: Lunchtime Campaign Trip - 11.30am departing from Castle Meadow.

Friday 27: Campaign Trip visiting up to 5 pubs, route tbc - Booking essential.

East Norfolk

Monday 9: Branch meeting, 7pm The Green Bear, Gorleston

Friday 27: Lowestoft Social 7pm - Norman Warrior, Mariners Rest, Stamford Arms, Triangle Tavern, Joseph Conrad

West Norfolk

Tuesday 10: Branch meeting, Heron, Stow Bridge

OCTOBER

Norwich & Norfolk

Friday 4: First Friday Five - 8.00pm start at Coach & Horses (Bethel Street), Sir Garnet, Lamb, Bell Hotel and Murderers. Also Ascot Races and Beer Festival (refer to branch e-mail for details)

Thursday 10: Lunchtime Campaign Trip - 11.30am departing from Castle Meadow.

Wednesday 16: Lunchtime Stroll - Noon start Queen of Icení, Compleat Angler, Last Pub Standing, Louis Marchesi and Ribs of Beef.

Monday 21 to Saturday 26: Norwich Beer Festival - St Andrews & Blackfriars Halls.

East Norfolk

Monday 21: 6.30pm - East Norfolk branch meeting, The Star Hotel and then onto Brian's quiz, all welcome

West Norfolk

Tuesday 8: Branch AGM, Ferry Lane Social Club, King's Lynn

NOVEMBER

Norwich & Norfolk

Friday 1: First Friday Five - 8pm start at Plasterers, Leopard, Cottage, Marlborough Arms and Artichoke.

Thursday 7: Lunchtime Stroll - Noon start Coach & Horses (Bethel Street), Sir Garnet, Vine, Birdcage and Belgian Monk.

Tuesday 12: Lunchtime Campaign Trip - 11.30am departing from Castle Meadow.

Thursday 21: Branch meeting & social - 7.30pm start venue tbc.

Friday 29: Campaign Trip visiting up to 5 pubs - route tbc. Booking essential

East Norfolk

Friday 1: 5@5pm Gorleston Halloween Social, fancy dress optional - William Adams, Dock Tavern, The Feathers, Conservative Club, The Entertainer - for their Halloween Party

Monday 11: 7pm - East Norfolk branch AGM, Gorleston Conservative Club

Friday 29: 5@5pm East Norfolk Cider Trail - New Entertainer, Dock Tavern, William Adams, then the bus to... Tombstone, The Mariners, The Troll Cart

West Norfolk

Tuesday 12: Branch meeting, The Gate, Fair Green

DECEMBER

Norwich & Norfolk

Wednesday 4: Lunchtime Stroll - Noon start Britannia Gardens, Nelson, Fat Cat, Belle Vue and Alexandra.

Friday 6: First Friday Five - 8pm start at Vine, Rumsey Wells, St Andrews Brewhouse, Playhouse Bar and Kings Head.

Sunday 8: Trip to Humpty Dumpty Brewery Open Weekend - details tbc.

Tuesday 10: Christmas Quiz - 8pm at Fat Cat Brewery Tap.

Friday 13: Branch Christmas Crawl - 5pm start at Fat Cat Brewery Tap, Stanley, Artichoke, Leopard, Kings Head, Ribs of Beef, Walnut Tree Shades, Murderers, Trafford, Kings Arms and Rose.

Wednesday 18: Lunchtime Christmas Crawl - Noon start at Fat Cat & Canary, Coach & Horses, Jubilee, Lollards Pit, Red Lion, Adam & Eve, Wig & Pen and Playhouse Bar

East Norfolk

Thursday 12: Christmas lunch - Kings Arms 1pm

West Norfolk

Tuesday 10: Branch meeting, Narborough Social Club

Saturday 14: Christmas crawl in Norwich Starting 11am at The Stanley, Artichoke, Plasterers, Leopard, King's Head, Ribs of Beef, Wig & Pen, Adam & Eve, Lollard's Pit, Jubilee, Coach & Horses, Fat Cat & Canary

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