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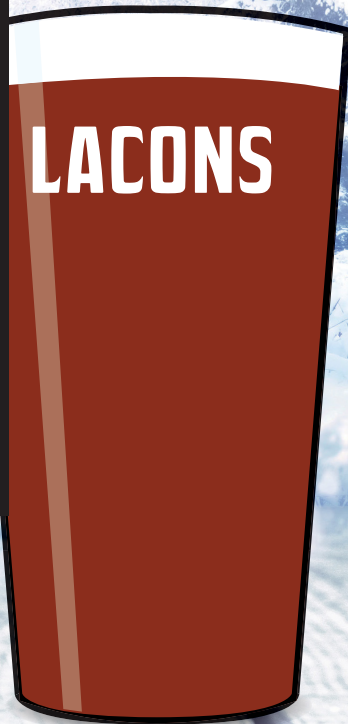
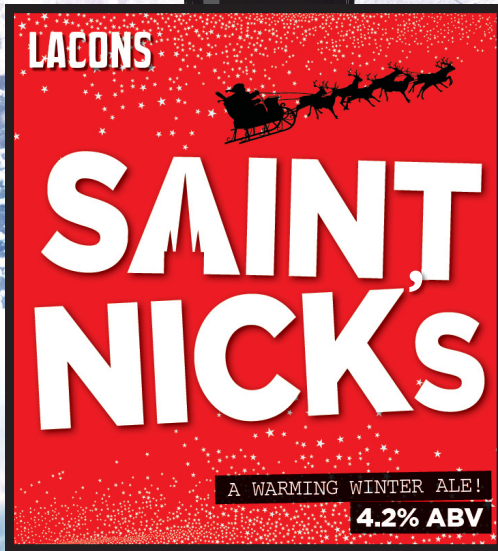
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Hello from the editor



pubs, including several under threat in Thetford on page 54, and a look back at those we've already lost in King's Lynn on page on page 30.

Plus we give you ideas for Christmas events, gifts for beer lovers on page 22, and a preview of the 2020 CAMRA members weekend in York on page 60. So lots to explore!

BREAKING NEWS FROM OUR CAMRA BRANCHES

It's beginning to look a lot like Christmas! I can't believe this is my fourth welcome message for Nips and almost a year since I became editor.

Back in February, I had to do a quick turnaround on the spring issue and learnt A LOT. We had news from the final Norwich GBBF Winter, and a look ahead to the summer beer festivals.

The summer issue saw hot-off-the-press coverage of City of Ale and a review of the CAMRA members weekend in Dundee. For the autumn issue we included a Faces of the Festival feature from London's GBBF and news from our four Norfolk CAMRA branches.

Onto this issue and we've got lots to share from the 42nd Norwich Beer Festival, including the champion beers on page 33, Faces of Festival on page 35, and a big 'thank you' from our charity partner Nansa on page 48.

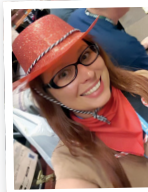
Find out what's been going on at our local breweries, including features on Woodforde's on page 24, Moon Gazer on page 46, and Bull of the Woods on page 53. And as always you can read about our

Norwich & Norfolk branch will be renamed as Norwich & District, following a vote at the Special General Meeting held on 21 November. The name change is to help avoid confusion and reflect the reduction in the geographical area since the branch was founded, now that we have Mid Anglia and East Norfolk branches too. Nothing else changes apart from the name and North Norfolk is still very much part of the branch!

A nice link to East Norfolk's appointment of a new committee at their AGM on 11 November. Sara Perrin takes over as Chair from Mick Castle, who gives us a rundown of the branch's 2019 achievements on page 41.

In October Andrea Briers took over as West Norfolk Chair and you can get to know her on page 56.

To get in touch, give feedback or suggest a feature, please email editor@norfolkrips.org.uk



Enjoy Nips, enjoy Christmas and I look forward to sharing more news and features with you in 2020. ■

Cheers!
Lucy

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www.eastnorfolkcamra.org.uk

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Cover: The Good Times performing at

Norwich Beer Festival at The Halls in

October. www.bookthegoodtimes.com

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NORFOLK NIPS

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PUB NEWS

NORWICH & NORFOLK BRANCH

The **Cottage** on Silver Road is for sale, as are **Micawbers**, on Pottergate, the **Dog House**, on St Georges St and the **Woolpack Yard** on Muspole Street. As mentioned last month, the **Blueberry** has now been advertised for sale at £225,000, Cowgate.

Outside the city other pubs for sale include the **Duke** in Bacton, which has been closed for over a year now, the **Water's Edge** at Bramerton, and **The Inn on the Green** at New Buckenham.

After at least two years of closure, and a major renovation, the **Angel** at Loddon, has reopened with guest ales served on gravity on the bar (in cooling jackets), along with lunchtime and evening meals.

The **Wildman** in Bedford Street has undergone another major refurb, only four years after the last one, with a completely new bar and back bar, and a very 'green' look, with lots of plants and comfortable seating. Three real ales were on handpump when we visited, with cooling right up to the pumps, something all pubs should be doing to ensure every serving is at the right temperature.

In Norwich, the **York Tavern** in Leicester Street closed shortly after reopening in the summer, and has reopened again recently. The pub was owned by EI Group



at the time of closure, but will now be part of the Stonegate group following their purchase of EI. At least 7 other EI pubs are looking for new tenants too.

According to the local papers there are new tenants ready to take on the **Gibraltar Gardens** and the **King's Head** in Hethersett. The Norfolk Table Ltd who operate several pubs in the county is reportedly taking over both pubs.

Some good news on the **White Swan** in Gressenhall where the community group aiming to buy and reopen the pub have been shortlisted for a national award. Gressenhall Community Enterprises are one of 21 community businesses named as finalists in the Plunkett Foundation's 2019 Rural Community Business Awards. The group has plans to spend £150,000 on renovations and has released visuals of what the finished pub will look like. For those





wanting to show their support, community shares will be available to buy any day now.

The **Buck** in Thorpe St Andrew that was put up for sale by EI was sold recently prior to auction for an undisclosed amount. This is a Grade II listed building and as yet we do not know what will happen to this riverside pub.

On the planning front there looks like some good news in **Cromer** where an application for a change of use from a hairdressers to a micropub has been approved. A request to build housing next to the currently closed **Cock** in Barford was turned down on the basis that this could affect the viability of the pub due to noise concerns.

And the ongoing saga continues in Tacolneston around plans for the currently closed **Pelican**. Several applications have been made and refused for housing within the grounds and the pub itself, but the latest request was to split the pub in half, one half remaining as a pub while the other becomes housing. This request was again refused



and the viability of the pub being brought in to question, when you lose the restaurant and create living accommodation in the same building. The application has now been submitted to the Planning Inspector to see if the refusal can be overridden.

The **Three Horseshoes** at Briston reopened in August, after a refurbishment and the creation of a large landscaped garden, offering three different styles of outside space for customers.

Work continues on two long-term closed pubs, the **Marlpit** in Norwich and the **Suffield Arms** in Thorpe Market. As yet there are no opening dates but both venues are having extensive work carried out on them. The latter pub is owned by Ivor Braka who runs the nearby Gunton Arms.

And lastly, we're sad to hear that Bob and Michelle are leaving the **Leopard** in Bull Close Road, after five years. Bob took on the pub in 2013, after it had been sold by Batemans Brewery, and worked hard to completely gut and renovate the interior, adding a new long wood bar and stylish back bar, underfloor heating and new decor and furniture, and opened in November 2014. Since then the pub has become a regular stop on the NR3 circuit, and is the current **CAMRA Pub of the Year for Norfolk**. Bob and Michelle have taken the difficult decision to leave on a high, and passed the lease on to Justin McKee, who has



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to rebuild it. Will Breckland have the courage to do something similar?

The Ark is not the only pub in town under threat, with a change of use applications submitted for the **Dolphin** and the **Kings Head**. You may be forgiven for thinking that the future is bleak for pubs in Thetford and it is impossible to make a living running one. However the **Green Dragon** reopened recently and large investments have been announced for the **Chase** and the **Thomas Paine Hotel**.

been working at the pub for a while now, and Emma Byrne, who many of you will know from the Fat Cat Tap. A few changes have been made and the pub reopened on 15 November. Justin and Emma wish to continue with the successful formula left by Bob, indeed Lacons have brewed a beer called Bob's Legacy in his honour. Good luck and thanks to Bob and Michelle, and the same to Justin and Emma!

WEST NORFOLK BRANCH

What is going on in Thetford? In August demolition began at the **Ark**, a 165 year old pub. It subsequently emerged that no planning permission had been applied for, and the work was halted. The council have requested that retrospective planning permission should be applied for and we are awaiting the outcome of that process. In Kilburn, North London a similar act was carried out on the Carlton Tavern and the council ordered the developers

In North Wootton, the **House on the Green** reopened after a refurbishment, however after around 10 days the company which owned it decided to close it, moving the tenants on. We're not aware of any attempt to either let the property to another tenant or to sell it as a going concern. Months later, a developer has submitted a planning application for housing on the site.

In Little Dunham, a change of use application has also been made for the **Black Swan**, which has been closed for some time. A similar fate has befallen the **Blue Bell** at Stoke Ferry.

In cases such as these, the community can come together to help save the pubs. An example is the **Northwold Crown**, and while the buy-out plans were unsuccessful, the pub was purchased from the would-be developers and reopened in July. When we called, there were four cask beers on offer and we were told about exciting plans for the future, such as reviving the old village plough festival.

Better news up in Burnham Thorpe, where the **Lord Nelson** has been purchased by the Holkham Estate and in October an open evening was held giving the locals a chance to comment on the proposed refurbishments of this historic pub.

A perennial runner up in the West Norfolk Pub of the Year, the **Victory** at Clenchwarton closed in the summer. However it is undergoing a thorough





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makeover and it is expected to reopen as the **Partridge** in November. New landlords Jed Stockdale and Ashleigh Moore aim to make it a destination pub, while retaining a strong community feel. Jed has several years of experience as a manager at the Duck Inn at Stanhoe, and was chosen by Elgoods to launch this new venture.

While the Partridge moves upmarket, the latest incarnation of the **Lattice House** in Kings Lynn aims to sell the cheapest beer in town, undercutting Wetherspoons, according to Gary Haime, the new man in charge. He has experience in the trade and one of his other pubs is the Black Bear in Wisbech, so fingers crossed he can make a success of the Lattice House.

The Heritage Open Days in September allowed people to visit no end of former pubs in Kings Lynn. The **Naval Reserve** is now True's Yard museum, and opposite is the old **Dock Hotel and Music Hall**, now a night shelter, while the **Queens Arms** is an Islamic Centre. Most interesting was the **Rummer**, with its wonderful restored Art Deco façade. A great exhibition traced the history of the building, including some photos of it before the façade was added around the time of the Second World War. Hopefully the one current pub involved, The **Live and Let Live** attracted a decent amount of custom on the day.

A browse around Kings Lynn Farmers Market could turn up more than excellent sausages! A stall from a new brewery in Downham Market was making its debut. Two days after receiving his licence, the brewer from **Birdhouse** was struggling to serve the people queuing to snap up his beer. He is currently producing bottled beer in small batches, but is looking to expand.

Finally, if you come to Kings Lynn by train, doesn't the **Fenman** opposite the station look great with its new coat of paint? ■



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WHO AND WHAT IS BREWING IN NORFOLK!

After a very full and prolific summer, our brewers are still busy brewing for the autumn and winter beer festivals, and the Christmas period.

Wildcraft have brewed some seasonal beers and Experi-Mental brews. Wild Spice is a 4.5% Porter with cinnamon and ginger flavours specially for Christmas. Wild Folklore is a 4% fruity spicy Saison and Elderflower Ale, and Wild Wood is a 5.5% Black Forest Gateau Stout.

Dates are being finalised for the return of the hugely successful Wildfest events in 2020. These are family fun days, with music, food and of course a wide range of Wildcraft beers on tap. Watch this space for details.

In September, members of the Norfolk & Norwich branch visited **Beeston Brewery** and nearby pub The Ploughshare. The pub has been saved by the community, with their community share offer proving very popular, and is supported by the brewery. Brewery Liaison Officer Martin Ward presented the brewery with some certificates for their recent award wins.

The past six months have been very busy at **Grain Brewery**, brewing cask and keg beer, as well as hosting monthly open days on the last Saturday of every month. Grain Fest back in June was 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 list of hop varieties available, combined with the best malts



Alan Thomson brewing with Grain brewery.



Beeston Brewery receiving their recent awards.



Norfolk has to offer. On the physical side, the brewery is expanding its brewing capacity to keep up with demand for its 4% Pilsner lager.

The brewery has teamed up with Alan Thomson, following his recent retirement from **Old Chimneys Brewery** of early March this year, to continue brewing Good King Henry, a very complex, strong and rich Imperial stout.

The bottled version, Good King Henry Special Reserve, has been England's highest rated beer on **ratebeer.com** for eight years.

Phil Halls, Director at Grain was very excited when Alan approached them to explore the idea of him brewing this amazing beer at Grain. It is not something that they usually do, but 'Slate' their porter was inspired by Good King Henry's, and Alan's knowledge and experience complement their aim of exploring grain characters and flavours.

After a successful collaborative brew to create Vienna Red, a strong red malty beer, both brewers agreed it was the way forward for Good King Henry. Brewing on a larger brew kit has also given the opportunity to improve the flavour even more, by reaching a strength of 10% ABV on the new brew, so this is certainly a beer to be savoured slowly.

Good King Henry will also be sold for the very first time in keg as well as cask, making it accessible to more drinkers and craft beer bars across the UK. It made its first appearance at its new strength, at Norwich Beer Festival.

Humpty Dumpty, or rather their brand **Norfolk Broads Brewing** is in collaboration with **Team Toxic**, from Merseyside and have created The Colonel, a 4.6% Kentucky Common style beer which was available at the Norwich Beer Festival and in pubs around the county.



Don't miss their open days on 7 and 8 December from 12pm to 5pm at their brewery at Church Road in Reedham.

Wolf will be raising money for the Norfolk and Waveney Prostate Cancer Support Group during the remainder of 2019. 10p of every pint sold of 'Wolf Whiskers' a 4.5% dark, rich red ale with sweet, malty aromas will go to this good cause.

Last year Wolf raised £220 for the Prostate Cancer Charity and this year they are hoping to beat it, so if you see Wolf Whiskers in your local, give it a go!

The brewery is also very pleased to announce that their Straw Dog won a Silver Award in the Speciality Beers Category for Champion Beer of East Anglia 2020.

Barsham Brewery, after 18 months of successful trading, has a brand new look. Their new pump clips and re-branded bottles in blue and brown are inspired by the family racing colours from the 1930s. Each beer has also been given its own stand-out colour and have been named after significant places and personalities (human and animal!) that have marked life on the West Barsham estate for over 100 years.



Humpty Dumpty Brewery.

■ Norfolk Kiwi their 3.8% session bitter, has been renamed Norfolk Topper after one of the much loved Suffolk Punch horses that worked on the estate in the 1940s.

■ Knot Just Another I.P.A, is now Golden Close I.P.A, and takes its name from one of their picturesque barley fields on the West Barsham Estate.

■ Bitter Old Bustard has been shortened to B.O.B.

Barsham's three other beers will keep their names:

■ Mr. Shanks, a hoppy Norfolk pale ale, is named in honour a very favourite racehorse, winner of the Foxhunters Chase in 1956.

■ Oaks, an amber coloured bitter, is named after a centuries-old copse of oak trees that stands proud at the centre of the West Barsham Estate.

■ Stout Robin, a traditional, full-bodied dark stout, takes its name from the gentleman that likes to sit on the red brick wall outside the estate office door.

Poppyland's Carnival Ale 4.5% and the very last cask of Indian Summer IPA - a fabulous mix of an IPA recipe with a Saison yeast at a slightly staggering 7.3% - were popular at Cromer Beer Festival in the summer.

There is a bottled limited edition of Indian Summer IPA - a dry hopped version using Motueka hops - it's been very popular with only a few bottles left from the original cask.

In the last edition Whispering Coast 4.5% a fruity new 'toasted' wheat beer was under secondary fermentation with 4.5 kg of raspberries. It's now bottled, available on sale and ready to drink.

And Shipden Stout a 4.5% dark sweet stout was ready for the Norwich Beer Festival, along with the malty Coddiwomple 6.5% Strong English ale.

Moon Gazer have been busy with new brews - Fresh Hop, Bob's Tale and Hiberno - that will be found in pubs around the county. They're also in collaboration with Keith Bailey of the **Norwich Amateur Brewers** (NAB) and have produced his 5% Vienna Lager, Ambar. This was part of the competition for NAB members to compete with their home brews, to win the prize of seeing their beer scaled up to a commercial level and showcased at Norwich Beer Festival.

Moon Gazer has another international collaboration working on creating an Apple Saison with farm-based Belgian brewery **Hof ten Dormaal** who have a superb reputation for classic Belgian style ales as well as modern takes on old favourites.

The beer will use fruit and barley from both countries, and a Champagne yeast to bring a crisp, refreshing flavour to the beer.

The new year will also see a welcome return of Moon Gazer's annual charity beer, Fred's Check Tobi's Tipple, with an all new recipe. The beer helps raise awareness and funds for Norfolk based testicular cancer charity **It's On The Ball**. To further raise awareness of this cruel disease, David Holliday will attempt to push a barrel of beer 140 miles from the brewery in Hindringham to St Bart's Hospital in London. David also has been invited to enjoy a pint of Moon Gazer served in the Members Bar at the Houses of Parliament once he has finished this challenge.

For those of you who enjoyed the Pond Hopper collaboration with Norfolk, USA brewer **Smartmouth**, the two breweries are formulating plans for more brews in 2020. Both breweries were also delighted that the beer picked up a bronze at the Society of Independent Brewers Eastern Region award in September, where they also collected 5 other awards for their beers.

The winter will also see the installation of a new 20-barrel fermenter at the brewery which will allow for more exciting beers and collaborations during 2020.

St Andrew's Brewhouse have created a keg version of Black IPA, which was available to sample at Norwich Beer Festival. The new brew will be 6.1% with lots of Citra and El Dorado hops. For Christmas, the brewery are planning a 4.6% spiced ale called Beer'd and a 7.2% keg stout called Better Not Pout Stout. We're looking forward to trying them in December!

Elmtree have a couple of seasonal beers - Gambrinosity best bitter 6.8% and 80 Shilling Ale 4.2% - available around the county as well as at Norwich Beer Festival. Winter Solstice 4.6% is being brewed next and will be available from December in pubs, plus bottles from Sir Toby's on Norwich Market and The Green Grocers at Earlham House Shops. Elmtree also brewed a collaboration beer with John Lee of Norwich Amateur Brewers, - a 5.5% strong English bitter called Firebrand, which was on sale at Norwich Beer Festival.

Lacons are continuing work on the brewery, converting their cask washer to steam clean the casks and reduce the use of chemicals. We're very pleased to hear they're releasing ALL of their aged ales in 750ml bottles in the run up to Christmas! So Audit, Old Nogg, Yarmouth Strong and Imperial Stout will all be available to buy from their brewery shop in Great Yarmouth and at selected retailers.

Their Christmas ale St Nicks is returning in December and will be in pubs across the region. This year, the pumpclip has a new metallic effect to add a little Christmas sparkle to the bar!

If you have any news for breweries or good pictures we can use in future editions, please email them to me at breweries@norwichcamra.org.uk ■

Cheers,
Oli Fernandez

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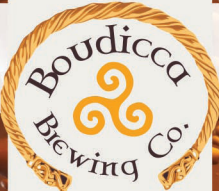
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LOOKING FOR QUALITY REAL ALE?

TRY THE GOOD BEER GUIDE

The CAMRA Good Beer Guide is the ultimate beer-lovers bible and is now in it's 47th edition.

It helps people who are new to an area to find the best real ale, anywhere in the country. And it helps promote pubs who want to improve and be recognised for their quality real ale.

A great deal of time and effort goes into selecting those who will go into every Good Beer Guide and the 2020 edition was no different.

In East Norfolk CAMRA we have over 300 members who all have the chance to nominate the pubs they think should go into the guide. We look for the pubs that consistently serve top quality real ale, these are then surveyed and scored by our members before a final list is made and sent to the editors/publishers of the Good Beer Guide.

Being selected means a great deal, especially in a holiday area like East Norfolk where pubs previously included in the guide talk of people walking through their doors clutching the book. These real ale lovers have taken the trouble to buy the Guide and have looked up that particular pub because they want a great pint!

Due to this kudos we have seen pubs who used to only have 1 or 2 real ales now keeping 3 or 4 because of increased demand!

Inclusion in this guide can't be bought, it must be earned and it is the best thing local CAMRA members can do for the benefit of holiday makers and locals alike, who are seeking quality real ale.

Two brand new entries in the Good Beer Guide 2020 for the East Norfolk region:



Wendy Kerr, Pub on the Shrubs.



Luke Norris, The William Adams.

Pub on the Shrubs, Hawthorn Road, Gorleston NR31 8ET

William Adams, 176-177 High Street, Gorleston NR31 6RG

Both Wendy Kerr (Pubs on the Shrubs) and Luke Norris (William Adams) are delighted that the pubs have been selected for the first time this year and continue working hard to maintain their real ale quality and to encourage patrons old and new to try their selections.

If you have a pub that you think should be included in the next edition then email contact@eastnorfolk.camra.org.uk or visit our website www.eastnorfolk.camra.org.uk and follow the links to Good Beer Guide in the dropdown menu.

On the other hand you could throw caution to the wind, check our Branch Diary on the website and come to one of our monthly branch meetings or socials, you will find us a friendly bunch!

GET THE GUIDE

This year's Good Beer Guide is introduced with a foreword by eminent physicist Professor Brian Cox. Fresh from working alongside Manchester brewers J.W.Lees to brew a beer aptly named Cosmic Brew, professor Brian Cox gives us his personal story of the importance of beer and brewing.

The Good Beer Guide is available on www.camra.org.uk for £15 or £13 for CAMRA members. The Good Beer Guide app is available for Apple and Android, download it for free to try it out, and subscribe to unlock the full range of features. ■

WHAT'S ON YOUR CHRISTMAS LIST?

How about real ale and cider!

Humpty Dumpty Brewery will be hosting their annual Open Weekend on Saturday 7 & Sunday 8 December from 12-5pm. It will be a great chance to meet the team, tour the brewery, taste some beers and browse the shop. There will be Christmas beers, great gift ideas and also a BBQ.

The event is free but donations are encouraged to their chosen charity, Freethorpe & Community First Responders. You can find the award winning brewery on Church Road, Reedham, NR13 3TZ.

Just the week before that, **Humpty Dumpty Brewery and East Norfolk Trading** are getting together to run a beer and cider bar stall at the Great Yarmouth Christmas Market. It takes place on Friday 29 November from 10am-8:30pm, Saturday 1 and Sunday 2 December from 10am-5pm.

There will be quality real ale from Humpty Dumpty and locally produced cider from the East Norfolk Cider Company available as either gift sets, single bottles or any combination on request. The Christmas event is destined to be bigger and better



than ever, there will be live music, walkabout characters and lots of wonderful produce and craft stalls, fireworks and lights!

Entry to the market is free. Market Place, Great Yarmouth, NR30 1LX.

Come along and visit one of these events, and share a beer or cider this winter! More information: 01493 701818 or www.humptydumptybrewery.co.uk. ■



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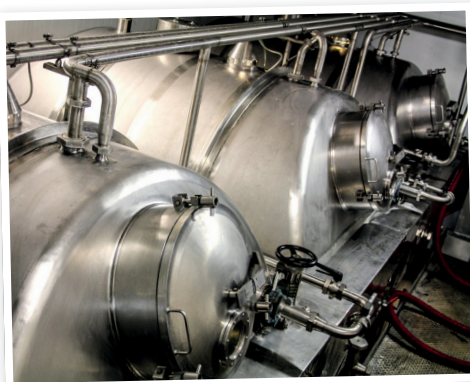
BEHIND THE SCENES AT WOODFORDE'S BREWERY

By Robin Bunce, Brewery Liaison Officer

I became the Brewery Liaison Officer (BLO) for Woodforde's in May 2019. Although I'd enjoyed their beers over the last 20 years, I quickly realised that I was pretty ignorant of what has happened at Woodbastwick, particularly over the last three years. Here's what I've learned since becoming the BLO.

In April 2016 the company was sold to investors from the drinks industry who set their sights on building on the well-established business already in place and on taking Woodforde's beer further afield. Since then £2 million has been invested in the brewery site, including adding more brewing vessels to increase capacity. A bottling, canning and kegging facility is also being installed.

Woodforde's Master Brewer, Neil Bain has over 30 years brewing experience. Since re-joining Woodforde's in 2018 he and his brewery team have focussed in getting the core range of beers to taste their very best, whilst creating some new additions to the range of permanent and guest beers. Three CAMRA awards were recently presented to the brewery for Mardler's Mild and Nelson's Revenge (in the Champion Beer of Norfolk category) and Norfolk Nog (in the East Anglia category).





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Brewing centres around five ales that are available throughout the year:

- Wherry and Nelson's Revenge - both of which have previously won CAMRA Supreme Champion Beer of Britain awards.
- Norfolk Nog - a malty, velvety old ale.
- Bure Gold - a golden ale with significant citrus and bitter notes.
- Volt - an IPA made with American hops. An aromatic brew to "shock" the system.

These are joined by seasonal brews such as Once Bittern and Sundew, plus celebratory brews like Try-umph (for the 2019 Rugby World Cup). There are also three core keg beers - a big growth area for the firm - Conquest Lager, Norada and West Coast Wherry.

Woodforde's beers are sold in over 450 pubs in Norfolk and many more pubs across the UK, via national pub groups such as Wetherspoons and Mitchell & Butler.

The vision for the future is focused on selling Woodforde's beer to a wider market. Increasing exports is a priority for the next 12 months, as is getting the product to all parts of the UK. To that end, their stand sponsorship at Norwich City F.C. spreads the Woodforde's brand to football fans at home and abroad.

Growing their keg, can and bottle products is also a key strategy which is supported

by the launch of the new canning, bottling and kegging line. Wherry, Nelson's, Bure Gold, Nog and Headcracker are now available in bottles. The canned beers are Conquest Lager, Norada and West Coast Wherry. These are available to buy in their brewery shop at Woodbastwick or at outlets including Tesco, Morrisons, Waitrose and East of England Co-op.

Woodforde's also have a pub of their own, the Fur & Feather, which is right next to the Brewery. Fortunately for me, Woodbastwick is not far from where I live in Blofield. The beer is supplied direct from the brewery across the yard and unsurprisingly, there's no better place to enjoy a quality pint of Woodforde's. CAMRA members also get a 10% discount at the bar, in the restaurant and on sales from the brewery shop (including online).

Woodforde's has come a long way since being established in 1981 and their recent investments show their ambitions for the future. Being BLO (and thanks to the good co-operation of the people at Woodforde's) means I get to hear the plans and the latest news which I can pass on to other CAMRA members via NIPS. It's an interesting job and not too time-consuming, so if you fancy being a BLO, I would recommend it. ■



SIR TOBY'S TASTING



In September, Sir Toby's Beers on Norwich Market hosted a Northern Powerhouse tasting session, featuring beers from 'up north'.

Sir Toby's Beers opened in 2017 and is named after Shakespearean character Sir

Toby Belcher, from Twelfth Night, who liked to partake of a few libations.

The current co-owners Dom Burke and Toby Westgarth (Toby was named after said character) were previously customers who got together and bought the market stall, encouraged by other patrons.

Sir Toby's is mainly a craft beer outlet, with a few seats, serving craft and sometimes real ales, on the market opposite the Guildhall.

Its one of the venues which can be visited on the City of Ale trails each May. Norwich Market won the 2019 award for Best Large Outdoor Market.

All beers are arranged through local and national breweries, some are supplied by the wholesaler Jolly Good Beers, from their Cold Chain refrigerated vehicle.

On to the beers... Northern Monk Brewery collaborated with several other

northern breweries to provide seven succulent brews for our tasting night.

- 1 Northern Monk Donzoko 4.7% - a nice subtle Bavarian Pilsner.
- 2 Track Brewery Small IPA 3.3% - slightly fruity, resinous easy drinker.
- 3 North Brewing Co. Triple Fruit Gose 4% - prickly pear tart flavours.
- 4 Wylam Tropical Sour IPA 6% - Mosaic hops, DDH finish.
- 5 Buxton Brewery West Coast IPA 7.4% - tropical fruitiness piney resinous and malty flavours.
- 6 Cloudwater DDH Double IPA 8.2% - Nelson Sauvignon hop, gooseberry and sauvignon flavours.
- 7 By The River Brew Co. Imperial Maple Brown ale 10% - deep chestnut brown, maple syrup flavours.

We also sampled:

- 8 Cloudwater You've Been Spotted 9% - Imperial Stout.
- 9 Kernel Brewery Biere De Saison, Damson 4.4% - farmhouse sour ale.

Toby and Dom made everyone welcome with excellent service and knowledge of the beers. A good night was had by all! ■





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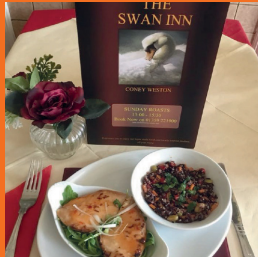
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KINGS LYNN'S LOST PUBS

I recently received a message from a local journalist asking about pubs in Kings Lynn which had closed in the last 25 years. A few minutes thought resulted in a list of around 30, and it seemed like an interesting idea to explore the topic in a bit more depth. I guess that this situation is typical of most towns of a similar size in the country, but what lessons can be learned? I have extended the time scale to 40 years, as I moved here in 1980, and visited all bar three of the pubs listed.

Clubs have also been hard hit with the Railway Club, Hospital Social Club, Gas Board Club, 'Buffs', RAFA and a couple of independent Social Clubs have been lost.



The restored Art Deco façade added to the building that was formerly the Rummer.

It has not been all one way traffic. Kings Lynn has seen the establishment of one town centre micropub, one edge of town new build next to a budget hotel, one bar in the historic

Name	Description and earliest record	Notes
Admiral's Tap	Brief existence during 1990's	Building a former garage and car showroom on the edge of town. Now empty. Listed as it is one of the first reinforced concrete buildings in the country.
Anchor	Victorian residential area. 1861	Residential
Bar LXIX	Short lived pub in shopping centre	Shop
Bird In Hand	Shopping area. 1803	Demolished and site rebuilt as shops
Bradley's Wine Bar	Short lived riverside bar in historic building	Residential
Captain Vancouver	Council estate pub. 1959	Converted to housing
Carpenters Arms	Edge of town centre. 1846	Shop
Crystal Palace	Edge of town centre.. 1864	Indian Restaurant
Discovery	Post War housing estate. 1954	Youth centre
East Anglian Hotel (J J's Bar)	Railway Hotel. 1854	Demolished and replaced by flats
Fairstead later Winston's and Raffles	London overspill estate pub. 1965	Demolished
Fisherman's Arms	Rebuilt in 1964 due to new road cutting through old fishing community	Chinese Restaurant
Hogshead	In a converted department store in shopping area. 1997	Mediterranean restaurant, seemingly closed
Honest Lawyer	Near South Gates on edge of town. 1864	Residential
Hotel Mildenhall later Park View Hotel	Began as Cozen's Temperance Hotel near Railway station in 1850's?	Converted to flats
Jolly Farmers	Victorian residential area. 1854	Residential
Lattice House	15 th century town house converted to a pub in 1714. Edge of town centre	Currently closed, but may reopen
Lincoln Tavern	Close to now demolished Victorian inner city housing. 1836	Residential



The Trues Yard museum celebrates its 30th anniversary next year. Previously it was the Naval Reserve.

waterfront Hanse House and at least six café/bars, three being Portuguese and one Eastern European.

In West Lynn both the village locals have closed and a new build has appeared alongside a budget hotel. To the north



Recently listed as it is one of the first reinforced concrete buildings in the country. Once a car showroom it was briefly the Admiral's Tap.

east a farm conversion has created an up market hotel with attached pub, while one of the nearby village pubs is currently closed and awaiting a planning decision on change of use to residential.

Name	Description and earliest record	Notes
Lord Kelvin	By bus station. 1872	Currently derelict with planning permission granted for residential conversion
Naval Reserve	Old fishing community on edge of town. 1871	Museum
Norfolk Harvester	60's estate pub. 1961	Replaced by housing
North Star	60's estate pub. 1960	Demolished and replaced by housing
Portland Arms	Georgian pub by bridge over Ouse.1830	Demolished
Prince of Wales later O'Tools	By old entrance to town on main road. 1845	Chinese restaurant
Railway	Victorian residential area 1850	Demolished
Princess Royal	Edge of town centre. 1845	Undertakers
Queens Arms	Road out of town. 1839	Islamic Study Centre
Railway	Victorian residential area. 1850	Demolished
Retreat	North End fishing community. 1847 (as Tilden Smith)	Residential
Rummer	Edge of town centre. 1723	Offices
Seven Sisters	Old residential area. 1854	Residential
Ship	Suburban shopping area. 1789	Demolished to build a supermarket
Spread Eagle	Main road out of town. 1830	Residential
Stanley Arms	Near bus station. 1868	Portuguese café/bar
Swan	Suburban shopping area. 1789	Residential
Tudor Rose	15th century merchants house opened as a pub in 1970's	Converted to housing
Victoria	North End fishing community 1878 but rebuilt after WWII due to bomb damage	Chiropractor
Woolpack	Market Place 1791 but rebuilt post WWII	Restaurant



Retained in the 60's as old terraced houses were cleared and deck access flats built, the former Lincoln Tavern is now a house.

There are a number of trends that can be identified, which I think translate to the country as a whole. All four of our post war estate pubs have been lost. These gained their licences in the sixties when they were transferred from town centre pubs which then closed. I think that there are very few 'flat roofed' sixties estate pubs left trading in the country.



Built as a Department Store, it once had the RAFA club upstairs, and then became the Hogshead. The Café Bar now occupying the premises seems to have recently closed.

Street corner locals have been hit hard. Few remain in Lynn except for a cluster of four in the south of the town, and there are large areas without pubs. New build pubs have opened and there is a burgeoning café/bar sector. Not only are pubs closing, but the character of those that are left is changing. ■
Jeff Hoyle

THE CROWN INN NORTHWOLD

DECEMBER

QUIZ NIGHTS starts 8.00 pm – book early for food served until 7.30 pm - Wednesdays 4th & 11th Dec

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JANUARY

NEW YEAR'S DAY all day brunch – 1st January 10.00 am until 3.00 pm – with or without Prosecco – book early to avoid disappointment

CURRY CLUB & QUIZ NIGHTS Wednesdays 8th & 22nd January. Eat in with a pint or two (gluten free Redwell brewery, coming soon) 5.00 pm until 7.30 pm, takeaway until 8.30 pm. Phone in to book or with your takeaway order 01366 727075

PLOUGH MONDAY Monday 13th Jan from 7.00 pm

FISH & CHIP SUPPER NIGHTS Thursdays 16th & 30th January. Eat in or takeaway 5.00 pm until 8.30 pm

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www.thecrowninnnorthwold.co.uk

THANK YOU FOR VISITING!

Craig Harman, Festival Organiser

As always the beer festival was one of Norwich's biggest social events of the year, with over 18,000 visitors joining us. I believe that a beer festival is a great opportunity to introduce people to real ale, cider and perry, and for those who already enjoy it to try something new.

For the second year we had our Curiosity Bar, featuring rare and unusual beers in limited supply. Among the curiosities this time were Hop Kettle Blood Red, a one off cask of American red ale infused with blood orange zest, and Brentwood's Baobab and Black Tea, an ultra low alcohol beer at 0.3%. The fastest seller, going in under 2 hours, was New Bristol Cinder Toffee Stout, which tastes like a liquid Crunchie bar!



We also had two special bays this year - one showcasing the fantastic beers produced in Sheffield, and one featuring beers in wood casks, rather than the usual steel. Thanks to the Society for Preservation of Beers from

BEER OF THE FESTIVAL 2019

MILD

- 1st Half Moon Cinder Toffee Mild
- 2nd Fat Cat Brewery Utter Arrogance
- 3rd Shipstones Mild

BITTER

- 1st Adnams Bitter
- 2nd Wibblers Dengie IPA
- 3rd Boudicca Three Tails

BEST BITTER

- 1st Tindall Ditchingham Dam
- 2nd Bradfield Jack O' Lantern
- 3rd Grain Redwood

STRONG BITTER

- 1st Exeter County Best
- 2nd 3 Brewers Special English
- 3rd Fat Cat Brewery Marmalade Cat

OLD, STOUTS AND PORTERS

- 1st 4T Stout Detectives
- 2nd Elmtree Winter Solstice
- 3rd Brass Castle Hygge Figgy

GOLDEN

- 1st One Mile End Jazz Police
- 2nd Turning Point Sunshine Indoors
- 3rd Barsham Brewery Topper

SPECIALITY

- 1st Fat Cat Boysen the Hood
- 2nd All Day Brewing White IPA
- 3rd Tindall Honeydo

BARLEY WINES

- 1st Lacons Audit
- 2nd Adnams Tally Ho
- 3rd Adnams Both Barrels 2018

CIDER AND PERRY

- 1st Norfolk Raider Original
- 2nd Simon's Gibsons Perry
- 3rd Norfolk Raider Perry Winkle

WORLD

- All Day Brewing, Mash Heads Oops-a-Hazy

OVERALL

- 1st 4T Stout Detectives
- 2nd Elmtree Winter Solstice
- 3rd Half Moon Cinder Toffee Mild

NORWICH AMATEUR BREWERS

COLLABORATION COMPETITION

- Winner Richard Dent / All Day Brewing, Mash Heads Oops-a-Hazy



the Wood for their help in sourcing some excellent beers, including Champion Beer of Britain Surrey Hills Shere Drop and Lacon's Audit Ale, both of which tasted sublime!

THANK YOU TO OUR VOLUNTEERS

Whether you worked at the festival all week, did one or two sessions behind the bar, or helped with the planning (which started in January), I want to say a huge thank you! The festival couldn't function without every single one of you. We even had some new volunteers sign up during the festival, and we hope to see them return next year.

If you've always fancied getting involved, we'd love to welcome you to our team! Roles are varied and include set up,



driving, stewarding, handing out tokens and glasses, serving on the bars, and signing up new members. Please email staffing@norwichbeerfestival.org.uk for more information. ■



COLLABORATION BREW COMPETITION

Congratulations to Richard Dent, of the Norwich Amateur Brewers, and All Day Brewing, winners of this year's amateur / commercial collaboration competition. Their Mash Heads Oops-a-Hazy is a big, juicy,

hazy New England IPA, dry hopped with a mix of Mosaic, El Dorado and Eukanot hops.

The beer was judged at Norwich Beer Festival by the public, against Firebrand, by John Lee and Elmtree Brewing, and Ambar, by Keith Bailey and Moon Gazer.

The three beers had been selected by the Norfolk CAMRA Tasting Panel, from the twenty brewed by NAB members for their festival at the Coachmakers pub in Norwich in June.

The recipes were then brewed on a larger scale by the three commercial brewers, and will be on sale in Norwich and around the county over the next few weeks!



FACES OF THE FESTIVAL

One of the wonderful things about Norwich Beer Festival is that it brings together people in a celebration of real ale, cider and perry. Visitors from many countries have enjoyed the atmosphere, music, food, drinks and superb welcome offered by our festival and our fine city.

Our passionate volunteers are the heart and soul of the festival and make it the successful, fun and legendary event it has become over the past 42 years.

Here are just a few who we met during the week...



Name: Rene
Volunteer role: World Beer Bar
From: Denmark
What brings you to Norwich Beer Festival?

I first came to Norwich on a bus trip from Denmark to GBBF Winter. We wore fancy dress and staged a Danish invasion! I met Emma, who volunteers at the festival, and we had a long conversation about dark beers, golden retrievers and bar billiards, then she taught me to play! Emma suggested I work at the next festival and offered me her spare room. This is my second time volunteering, after GBBF Winter 2019. I had a really good time working behind the bar and had a blast with some fun people.

What do you think of the beers?

There's a really strong selection on the World Beer Bar, we've got something for everyone! My favourite are sour Belgian beers, but I never say no to a good Imperial stout.

Your advice for anyone thinking of volunteering? Try it, you won't regret it, there's great beer and fun people.



Name: Charlotte (my radio call sign is Thermos)
Volunteer role: Stewarding team
Tell us about your role:

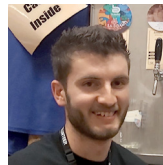
Stewards are here to keep everyone safe and happy while they're enjoying the festival. We're not the fun police! We make sure things run smoothly and deal with any emergencies that come up, but it's mainly about helping people to have a good time.

What brings you to Norwich Beer Festival?

I've volunteered at festivals for 6 years, including St Albans, Cambridge and London. When I was at uni a friend suggested we volunteer and I've never looked back! I really enjoy Norwich, there's a good atmosphere, friendly people and it's a nice city. I've also heard lots of stories about The Halls, including hauntings by a ghostly monk!

What are you drinking?

As a steward, I can't drink while I'm on duty, but we make up for it after. I go for cider, mead or wine and there's a great selection here – it's not just beer.



Name: Luke
Volunteer role: Serving on the Curiosity Bar
What's it like working on the Curiosity Bar?

I've loved working on the Curiosity Bar, I've worked on other bars before. Customers have been positive, they often think it's keg beer but we explain it's real ale, just dispensed via gas, which never mixes with the beer.

You're a brewer too...

Yes, Turning Point Brew Co. and I'm very happy that three of our beers are on this bar. On the first day we had Dark Matter Custard, a 7.5% chocolate custard stout. Then Sunshine Indoors, a 6% mango and saffron lassi donut ale created with BrewDog York. And to finish the week Gravedigger's Biscuits, a 9% stout described as a caramel wafer in a glass! We're a small team, based in North Yorkshire. We've just moved our brewery to a larger site in Knaresborough, so we can expand our brewing capacity.



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**THE RINGLAND SWAN BAR & RESTAURANT,
1 THE STREET, RINGLAND, NORWICH NR8 6AB**

What are you drinking?

I've tried lots of the beers on the curiosity bar, and also enjoyed the selection in the World Beer marquee. I'm always pleased to find Adnam's beers, as you can't really get them up north, Both Barrels and Old are excellent beers and served really well here.



Name: Sandy
Volunteer role: Products deputy manager
How did you get involved with the festival?

I'd been attending the festival for about 10 years, when a friend, encouraged me to sign up. I've worked on glasses and tokens, helping with set up and logistics, and products.

Tell us about your role

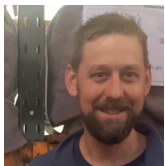
On the products stand we sell t-shirts and other merchandise from this year's festival, the Good Beer Guide and other books, plus glasses from previous festivals. We spend lots of time talking to people about their memories of the beer festival, what's in their collection and what they're looking to buy.

Sounds like an interesting job...

Some people really prize their glasses collections, and I've heard a few disaster stories about whole collections getting smashed or 'accidentally' sold at car boot sales. This year we sourced rare 1981 and 1982 pint glasses and sold them both within 48 hours for £100 each!

What are you drinking?

There's a fantastic range from local beers to national ones I've not come across before. I particularly enjoy stouts, porters and milds. An unusual beer I really enjoyed was Little Critters Nutty Ambassador, a hazelnut, coffee and chocolate stout.



Name: Mike
From: Wildcraft Brewery, based in Buxton, we make great cask beers and spirits using locally foraged ingredients,

like berries, fruits and flowers.

What brings you to Norwich Beer Festival?

We have three Wildcraft beers on at the festival - Wild Norfolk dry-hopped

IPA, Wild Ride pale ale and Wild Card blackberry stout - all are gluten free and vegan. We've had a great response from people, some who are trying our beers for the first time.

What are you drinking?

Everything but Wildcraft! I love my own beers, but I try not to only drink them at the festival, as I can have them at home. This is my time to try new things, find out what other people are doing and get some inspiration.

What does the future hold for Wildcraft?

We've got some exciting new beers in production this winter - **Wild One**, an Imperial Stout, 9% with flavours that will blow your mind, **Wild Wood**, a Black forest gateau stout and **Wild Side**, a Cranberry Saison.



Name: Ally
Volunteer role: Manager of the Sheffield bar
Why do we have a section of beers from Sheffield?

It started with a visit to Sheffield by members of Norwich & Norfolk CAMRA earlier this year. They were very impressed by the number of beers available and felt it would be great to bring some of them to the festival.

What has the reaction been like?

Customers have really enjoyed it and agreed it's a good idea to showcase beers from a specific area. All our volunteers on the Sheffield bar have been encouraged to speak in a Yorkshire accent and we've also been teaching some useful phrases to customers. A typical exchange might go like this:

Staff: Ey up luv, a tha alreyt?

Wha duz tha want flower?

Customer: Can ay av a Kel'am please

Staff: Is that an arf?

Customer: Can tha fill it up?

Staff: Has two parnd please

Customer: Owwww much?

Your accent seems to be pretty authentic...

I'm from Barnsley so I'm a true Yorkshire lass. Everyone asks where I'm from and I say Wymondham - they're always surprised I know how to pronounce it! ■

OUT AND ABOUT IN MID ANGLIA

At Mid Anglia CAMRA, known as MAC, we've been running more social outings for members to enjoy. This September saw our first official visit to the **Chappel Summer Beer Festival** at Chappel & Wakes Colne run by Essex branches of CAMRA.

The event is held in the fascinating setting of the East Anglian Railway Museum, and easily reached by train as it's next door to Chappel and Wakes Colne station.

While strolling among the vintage locomotives and other railway paraphernalia, we enjoyed a varied range of ales, ciders and perries, served from bars in the engine sheds and even from a train carriage.

A few of our newer members had attended local pub and brewery beer events, with

MAC-warts (Mid Anglia CAMRA stalwarts) acknowledge the massive effort that goes into making the Chappel Summer Festival so successful.



Shortts Farm's beer names reflect the relationship of ales and music through different decades. Which is your favourite genre?

perhaps 15-20 ales. But they had not experienced such a huge occasion as the Chappel Festival, with several hundred brews. The tactics they adopted were quite varied. One decided to stick to his tried and tested beers. A couple of others ventured to drink well-known beers they had heard of but never sampled. One simply went for names he was intrigued by, in the 5-6% ABV category. Whatever the tactics, we had a marvellous time. Many thanks to the organizers of the event.

This time in our focus on newish small-medium breweries in the MAC area,

it's **Shortts Brewery**, near the village of Thorndon. In 2012 proprietor-brewer Matt Hammond set out to make very drinkable beer that would appeal to wide range of people, focusing on quality and





Matt Hammond of Shortts Brewery celebrates his CAMRA Champion Beer of East Anglia Award 2019 for Two Tone, a dark mild ale with chocolate and sweet biscuit malt flavours. (Photo courtesy of Ella Wilkinson/Eastern Daily Press.)

consistency. “We had several themes that we liked before we started and one was ‘beer and music’ – often the two are enjoyed together when celebrating good times,” says Matt. “When we started, other brewery designs in East Anglia were very traditional. So we wanted something different, fresh and exciting that would connect with existing real ale drinkers as well as the younger generation who may just be discovering real ale.” Hence the naming of Shortts ales, which readers of a certain age will recognise. Their major session bitter is Strummer, after Joe of The Clash. There are also Blondie, Two-Tone, Skiffle and many other music-related related names.

Matt continues: “We aim to carry on making beers that people really enjoy. I felt very proud to be approached by Alan Thompson of Old Chimneys Brewery earlier this year to ask whether I would interested in a collaboration, which will hopefully be happening in the next few months. It’s great to be recognised among so many other great breweries in East Anglia. We rely heavily on support from loyal customers in such a busy marketplace – most of who, I’m pleased to say, have supported us from the beginning.” ■

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MY YEAR AS CHAIRMAN

Mick Castle of East Norfolk CAMRA

As I approach my 70th birthday just before Christmas, I reminisce about my early drinking on the 'combination drinks' of the 60s and 70s - Light & Bitter, Brown & Mild etc - in the bad old pre-CAMRA days of Watney Red Barrel and fizz beers. We've certainly come a long way since then!

This past year I have absolutely relished my role as Chairman for East Norfolk CAMRA, helping steer it to full branch status, and in November to the election of new officers and committee members to take forward the cause into the 2020s in Yarmouth, Gorleston and the surrounding Broadland villages.

My priority in the early months of 2019 was getting the local branch to develop a strategic plan for the development of East Norfolk CAMRA.



This centred initially on developing Real Ale Trails for Gorleston (11 pubs) and for Yarmouth Town Centre (8 pubs) and thanks to funding from Norwich & Norfolk CAMRA we were able to print 4,000 of each in time for Easter. The aim of this was to popularise the real ale pubs in each town and to develop

good working relationships with landlords, to help them boost trade.

I also made contact with Emily Phillips, Development Manager of Sea Change Arts, and pledged the support of our local members to publicise the 2019 Gt Yarmouth Beer & Cider Festival in the stunning Drill House in York Road. We secured free admission for CAMRA members and took responsibility for the voting for festival's best beers and ciders. We had a merchandise stall at the festival, where we also promoted CAMRA membership. Members also had a marquee at the popular Gorleston Clifftop Festival in July.

Due to the success of the first two trails, we identified suitable pubs for a new Broads Ale Guide (13 pubs) and a Yarmouth Seafront "Beers between the Piers" Real Ale Trail (8 pubs) - both of which are to be published in time for Easter 2020. The intention is to publish an East Norfolk CAMRA Trails Book - in time to sell at the 2020 Beer Festivals - including the 40 pubs so far, plus 7 in Caister-on-Sea. We appointed a Merchandise Officer in July tasked with developing polo and tshirts with the East Norfolk CAMRA





logo, and also initiated early works on an East Norfolk CAMRA calendar to sell in the run-up to Christmas 2020.

Wearing a different hat, I am the Fixtures Secretary for the Yarmouth Real Ale Darts League (sponsored by the Tombstone Brewery) with 10 pub teams competing from Yarmouth and Gorleston. The winter season just started is the 14th season, helping boost trade in our local real ale pubs on Wednesday evenings.

We don't need to 're-invent the wheel' because we know how Norwich & Norfolk CAMRA successfully developed over three decades. Our Real Ale Trails, once established, can be developed further, adding value to the local Yarmouth Beer Festival and the Maritime, Out There and Gorleston Clifftop Festivals.

My experience in politics and local community organisations leads me to believe that dedicated, focussed committee work will be essential to managing the plans for the branch and sticking to budget. While I'm stepping down as Chairman, I aim to stay on as a committee member, possibly as Public Affairs Officer for the coming year. It's been quite a year and here's to the future, cheers! ■



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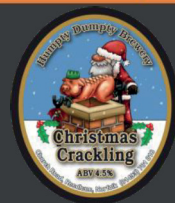
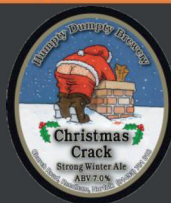
We have a delicious menu which includes some lovely comfort food and we also have special discounted offers. We also have daily specials available, which are listed on our chalk board in the bar.

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

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NATIONAL BEER SCORING SYSTEM

From 1 January 2020, we'll be using scores from the National Beer Scoring System (NBBS), via Whatpub, to calculate the pubs to be voted on for the Good Beer Guide.

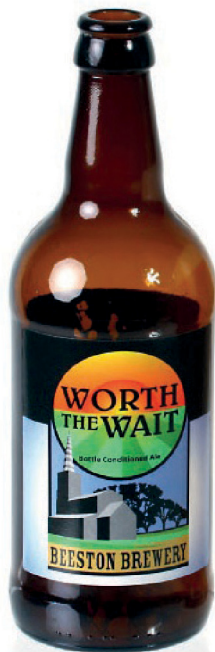
As now, any pub can be nominated, but to qualify it must have a minimum number of scores entered, with an average score of 3.5 or above. The top percentile meeting these conditions will go forward for consideration.

In order to provide an accurate assessment all scores, good and bad need to be entered.

As you'd expect, the Campaign for Real Ale is primarily concerned with beer, as is our premier publication the Good Beer Guide.

The quality and availability is our top objective, so we must widen our horizons to embrace pubs, breweries, economics and even politics in our remit.

The NBSS has the scope to provide a great deal of information that can be used to good effect. Scoring is based on an objective assessment of the



presentation of the beer to the customer. It is not a reflection on how much you like the beer. It isn't difficult to rate the presentation, the more times you make a conscious assessment the easier it gets. A simple way is to use the 'TC2 test'. This stands for Temperature, Clarity, Taste and Condition.

Temperature

- CAMRA believes real ale should be served between 12C-14C.

Although not

everyone, not even taste panel members, carries a thermometer, thinking about the temperature soon gives awareness of varying temperatures. The way to ensure a consistent temperature is for the beer line outside the cellar and the handpump cylinders to be cooled.

Clarity - Beer should be clear without any hint of haze, cloudiness or lumpy bits. If it isn't clearly stated on the pump clip, or somewhere apparent, that a beer is unfiltered, or naturally cloudy, you should expect a clear pint.

Taste - Are there any 'off' flavours apparent? Is there vinegar

or sourness present? Are the flavours crisp and flowing?

Condition – Can you feel the bubbles on the tongue? When you swirl the glass can you see bubbles present? Obviously you need to be part way through your drink before attempting the latter.

By quickly following the above you can soon give a fair assessment of how the beer is presented and score accordingly.

The scale used for scoring is as follows:

0.5 - undrinkable. This should only be used if the beer was returned and the pub refused to replace it. The score is only included in analysis if the scorer states in the comments that this was the case.

1 – Poor. The beer is anything from barely drinkable to drinkable with considerable resentment.

2 – Average. Competently kept, drinkable pint but doesn't inspire in any way, you drink the beer without really noticing.

3 – Good. Good beer in good form. You'd like to drink another pint and would seek out the beer again.

4 – Very good. Excellent beer in excellent condition.

5 – Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

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

The NBSS is a valuable tool that can provide a great deal of data to members. The more entries added the better the data available to individual members, the branch, and CAMRA in general.

It provides members with a verifiable record of their activity which can be accessed for both nomination and eventual voting purposes.

The current method of nomination is subjective as it relies, for the most part, on members remembering where they have been and what they have drunk over a period of 12 months.

The scoring is objective and relates to the presentation and quality of the beer itself.

Greater individual awareness and enjoyment will develop as each beer is assessed in its own right against other beers and pubs.

LATEST SCORES FOR NORWICH & NORFOLK BRANCH

Comparing the number of scores in the last quarter for pubs in the Norwich & Norfolk branch, against the same quarter last year we see a good increase overall, with a total of 979 scores against 650, a thumping 50% increase!

Year	Month	Scores	Scorers	Pubs
2018	August	292	39	85
2018	September	154	30	74
2018	October	204	42	82
2019	August	296	47	100
2019	September	418	59	110
2019	October	265	47	86

SCORES, SCORERS AND PUBS SCORED BY MONTH

The top twenty pubs and beers are as follows, please note this only relates to beers scored in pubs in the Norwich & Norfolk branch area. Good to see that all twenty have an average score of 3.3 or more.

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

Pub	Average Score
Hop In, North Walsham	4
Leopard, Norwich	3.9
Green Dragon, Wymondham	3.9
Ploughshare, Beeston	3.9
St Andrews Brewhouse, Norwich	3.9
Jubilee, Norwich	3.8
Coach and Horses, Norwich	3.7
Fat Cat Brewery Tap, Norwich	3.7
Red Lion, Norwich	3.6
Fat Cat and Canary, Norwich	3.6
Murderers, Norwich	3.6
Artichoke, Norwich	3.6
Duke of Wellington, Norwich	3.6
Ship Hotel, Mundesley	3.5
Wig and Pen, Norwich	3.5
Fat Cat, Norwich	3.5
Kings Head, Norwich	3.4
Trafford Arms, Norwich	3.4
Alexandra Tavern, Norwich	3.3
White Lion, Norwich	3.3

And the top 20 beers are:

Brewery, Beer	Average Score
Beeston, Worth the Wait	4.1
St Andrews Brewhouse, Tombland Porter	4.1
Fat Cat, Norwich Bitter	4.1
Tollgate, Old Rasputin	4
Winters, Bitter	4
Adnams, Broadside	4
Humpty Dumpty, Little Sharpie	4
Winters, Idaho 7	3.9
Humpty Dumpty, Black Mill	3.9
Moon Gazer, Bouchart	3.9
Chalk Hill, Black Anna	3.7
Green Jack, Trawlerboys	3.6
Shortts, Two Tone	3.6
Humpty Dumpty, Red Mill	3.6
St Peters, Ruby Red	3.6
Crouch Vale, Yakima Gold	3.6
Oakham, Inferno	3.6
Chalk Hill, CHB	3.6
Moon Gazer, Nibbler	3.6
Wolf, Sirius Dog Star	3.6

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This year saw the second year of Moon Gazer Fresh Hop, a very special North Norfolk Ale that looks set to be a firm part of the county's beer calendar.

It is three years since Ian, Ralph and the team from the Sheringham Horticultural Society first planted their very own Moon Gazer 'hop farm' and this was the second year that a Moon Gazer ale was produced from the local hops.

During a meet the brewer session, Moon Gazer's co-owner David Holliday put out the idea of bringing the community together and celebrating by creating a local Norfolk ale.

The passionate team of Sheringham horticulturalists responded brilliantly, by planting traditional British varieties of Goldings, Fuggles, Challenger and Cascade. The Fuggles hop has established particularly well but all four varieties are doing well and there are now plans to increase the size of the plot next year.



Sherringham hops.



Harvesting hops at Sherringham.

As the hops are becoming more established, their bounty and flavour is becoming more plentiful. In fact, it was such a bumper harvest that the brewing team nearly couldn't pick them all in time for the brew. They set themselves the challenge each year of adding the hops to the brew within 60 minutes of picking – you can't get much fresher than that!

The result is a beer bursting with fresh flavours and showing the hops at their absolute maximum.

As you would expect from Moon Gazer, they used locally grown Maris Otter barley for the malt with a sprinkling of Crystal to give a light amber coloured bitter.

Norfolk water from the brewery's well, Norfolk malt and home-grown Norfolk hops – this truly is a real taste of North Norfolk.

Here's looking forward to next year's vintage. ■



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OUR BEER FESTIVAL HEROES THANK YOU FROM NANSA

Earlier this year we were delighted to learn we'd been chosen as CAMRA's Charity of the Year for Norwich Beer Festival. We wanted to launch a themed campaign to celebrate the partnership, and Super-heroes seemed perfect!! Whether it be the inspirational people we support, or the incredible parents and carers we work alongside, Nansa is surrounded by Heroes.



two organisations to work together, not only for the benefit of Nansa but, I hope, for the Beer Festival too.

We hosted games with prizes throughout the event and we really did have so much fun. The CAMRA volunteers, from the cellar, bar, stewarding, staffing etc, were all incredibly supportive and kind to us. The festival truly was one of

We launched the 'Nansa Heroes' campaign at the beginning of September and before the Beer Festival had even begun, the support we received from the community and local businesses was truly overwhelming.

Nansa was founded in 1952, so has delivered vital services to people in Norfolk with disabilities for over 60 years. The Beer Festival, in its 42nd year, also has a special place in the history of Norwich and it really was superb for the

the most pleasurable events I have ever been involved with.

Thanks to the huge generosity of festival goers, we raised a grand total of £8,441 during Beer Festival week. Incredible! This includes £3,800 from Norwich & Norfolk CAMRA which came from all the unused beer tokens donated by customers, with the rest being generously donated in the buckets during the festival.

I cannot thank the organisers, volunteers and visitors of the Beer Festival enough. Nansa really does make a huge difference to hundreds of lives throughout Norfolk, and I hope that some of you now feel you know a little bit more about us. The money we raised was above and beyond anything we dared hope for, and it will be used to continually improve the services we offer from our two centres based in Norwich.

Leon Smith

Nansa Head of Services
Contact us: 01603 414109
www.nansa.org.uk
33 Woodcock Road, Norwich



CHARITY AND COMMUNITY

Does your local pub support charities or community projects? We're looking for stories from pubs across Norfolk who'd like to raise awareness for the charities they support and any fundraising events they're running.

Send 100-200 words and a photo to editor@norfolkknips.org.uk and we'll feature you in a future issue of Nips!

Here's a few of the local fundraising highlights of 2019.

Norfolk SEN Network were the charity partner for the 2019 City of Ale and raised over £1,000. The Duke of Wellington will continue to support them as their charity of the year, so this figure looks set to increase.

They also have collection tins in the pubs who are part of City of Ale, so they've been able to raise more money thanks to the generosity of customers who have spare change. They recently collected from Fat Cat & Canary, Fat Cat Brewery Tap, The Beehive, Garden House and Walnut Tree Shades.

They are looking for more pubs or businesses that would be happy to have a collecting tin, visit their website www.norfolksennetwork.org

The Beehive, Norwich have been fundraising for The Nook Appeal run by East Anglia Children's Hospice, their chosen charity for 2019. The pub has run monthly charity BBQs from May to October with proceeds going towards a new purpose built hospice for seriously ill children and their families. Visit their website www.beehivepubnorwich.co.uk for more info or donate at www.each.org.uk/the-nook.

The Boundary, Norwich is another pub which has fantastic community involvement and loads of charity activities. As well as fundraising for several good

causes, they hold a weekly Monday Meet up and run a food bank for those in need.

In the run up to Christmas, they have a shoebox appeal and will also be serving lunch on Christmas Day to anyone who finds themselves lonely or hungry. This is a real credit to the staff and customers who have worked hard to give back to the community. Search The Boundary Pub on Facebook to find out more.

Lord Rosebery, Norwich are supporting Hallsworth Animal Sanctuary by collecting recyclable packaging which the charity can sell. Crisp packets, pet food pouches and bread bags are among the common items which can be turned into cash, instead of being thrown away. If you're able to collect up your packaging, rinse and dry it, then take it to the pub, you're not only helping raise funds for animals in need, you're keeping rubbish out of landfill. Its a win - win!

WEST ACRE VILLAGE HALL

A big thanks from the West Acre Village Hall Committee to everyone who came to the Village Fete in the summer and the Bonfire Night event. Thanks to all the local residents and businesses who generously donated prizes and the volunteers who gave up their own time to make them happen. These events raised several thousand pounds for the West Acre Village Hall - fantastic! ■



A VERY SOCIAL CLUB

GRAND RE-OPENING FOR HEATHFIELDS

As both pubs in Blofield Heath have changed use over the years or closed, residents have created the kind of place they want to spend time in... Heathlands Social Club.

The community centre first opened in 1929 and today the club has a thriving membership of all ages enjoying a range of events and activities. It really brings the community together.

After more than 4 years of planning, fundraising and hard work, a major refurbishment was completed this summer. The club was awarded a grant of £200,000 from the Big Lottery Fund and a £50,000 bequest from local business owner Ron Snelling. Club committee members and local residents raised another £30,000 and put in many hours of tireless work to get the project off the ground.

The club held a grand re-opening in September, where everyone from the local community was invited to celebrate and check out the improvements. The official opening ceremony was introduced by committee member Terry Norton, who as a retired architect, managed the renovation plans.

Local resident Lily Barnes has lived in Blofield Heath her whole life and is the village's oldest resident at over 100 years old! She was the natural choice to cut the ribbon and was delighted to be asked.

After the opening, there was a raffle and a barbecue provided by Ovamill, the construction company who completed the building work from March to July this year. The project included a new roof, windows and porch for the main building, plus an outdoor patio. The social club has a new bar and cool room, and a major refurbishment of the lounge with stylish new furniture.

Club members pay a small annual fee which gives them use of the social club on Tuesday to Saturday evenings each week and discounted prices at the bar. CAMRA members are welcome and can enjoy the same prices with a valid membership card, making ales £3 a pint.

The new bar now has three hand pumps and different real ales are featured each month, such as Lacon's Legacy, Winter's Evolution APA and Grain Oak. They also hold a Winter Beer Festival every November, celebrating the 10th event in 2019.

Several groups meet regularly in the large community hall, including a pre-school, zumba classes, brownies, bingo, short mat bowls, badminton, darts and crib. The hall and social club are also available to hire for events and functions, contact details are below. ■

Heathlands Community and Social Club

Woodbastwick Road, Blofield Heath

Telephone 01603 714164

www.heathlandscommunitycentre.org.uk



Keeping old traditions alive

Plough Monday was traditionally the day upon which agricultural workers resumed their labours following the excesses of the Christmas season, and it was marked by celebrations of its own including participants parading the tools of their trade through local settlements and demanding rewards for doing so. It is the first Monday following 6th January (often known as Twelfth Night). At Northwold the festivities were revived during the 1980s and the procession to the church to bless the plough is followed by molly dancing and Mummers plays.

garden and wheeled down to the church gates for a blessing, followed by a torchlight procession of dancers and audience.



The blessing takes place at the Lychgate and the dancers and Mummers take turns to perform right outside. It's a joyful celebration and the whole village appears to turn out for it! After the performances outside the church, the procession makes its way back up the road to the farmyard and ultimately the pub for a pint or two and a hearty Vegetable soup, courtesy of the Landlord & Landlady.

This year's event takes place on Monday 13th January 2020. ■



The procession starts off at The Crown Inn Northwold, the local pub, where the plough is retrieved from the beer

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*For full T&Cs please visit the website for more details.



Campaign
for
Real Ale

BULL OF THE WOODS

Tucked away in sleepy Kirby Cane, in the Waveney Valley near Bungay, is Brook Farm. This is the family run farm of brothers Seamus and Rory Clifford, the brewing partnership that is Bull of the Woods Brewing Co.

“Whilst running **Down to Earth**, our established tree surgery business, and inspired by the evolving craft beer scene, the opportunity arose to fulfil our lifelong passion for making and drinking good beer.”

The brothers sourced the brewery equipment needed, took over a dilapidated grain store on the family farm, restored and turned it into a brewery. With a lot of hard work and effort they finally became fully operational in 2017. The brewery name was influenced by their father breeding and raising award winning bulls at Brook Farm whilst sharing a mutual love of music and trees. This gave rise to the name **Bull of the Woods** with a nod to an album by West Coast 1960s Psychedelic band, The 13th Floor Elevators! This family's love of music continues to resonate as a common theme throughout and is reflected in how the brothers name their beers.

Rory and Seamus currently produce four regular real ales, although they are constantly experimenting with other new and exciting recipes to make beer that people want to drink! To



date they have produced a total of 16 speciality real ales, vastly ranging in colour, style and strength. Below are the staple Bull of the Woods brews:

Inca Gold - 4.4% - A smooth malty quaffable golden ale with subtle citrus hops.

Twisted Wheel - 4.5% - A session IPA with sweet orange marmalade hoppiness and a quick flash of pink grapefruit heralds an easy dry bitter finish.

Rock Steady - 3.8% - A malty amber session ale with a biscuity caramel taste and fruity floral notes.

Vapour Trail - 4.3 - A pale ale that has the character of citrus fruits giving it a clean fresh taste and an assertive bitter finish.

All of these real ales are available in casks, bag in a box or bottles. The brothers can also cater to festivals, pubs, shops and events as required. Keep an eye out for one of their real ales in your local and give them a try! ■

Bull of the Woods

Brook Farm, Kirby Cane, Bungay,
South Norfolk. NR35 2PJ
www.bullofthewoods.co.uk
Tel: 01508 518080
Mob: 07833 702658





CRISIS POINT FOR THETFORD'S PUBS

Anyone who cares about the future of pubs in our market towns has reason to be concerned about the current situation in Thetford.

The Kings' Head and The Dolphin are the subject of planning applications which involve the pubs being converted to

housing, and The Ark has been partially demolished (possibly illegally).

What I find particularly worrying is that the pubs were all very different.

The Dolphin was a cosy multi-roomed pub with an open fire in a building dating from 1694, next to Thetford Castle Park.

The Kings' Head is a large, former coaching inn and was latterly popular with bikers and those who liked a jukebox, live music and a game of pool.

The Ark was, until recently, a thriving pub, frequented by diners and families who enjoyed one of the few large beer gardens in the town.

As well as the above, the former Bridge Inn (more recently a





This is despite Breckland Councils Adopted Core Strategy and Development Control Policies Development Plan Document, which says in paragraph 4.106:

‘In order to maintain a level of local servicing, key local services will be protected from re-development through the planning process. For the purposes of this policy a key local service will be anything that the council considers to be essential to the ongoing vitality of a village or settlement...’

Zak’s restaurant (where you could still go for a drink only) is boarded up. This is a lovely building with a riverside garden.

All the above places provided different things for different people at different times: A beer garden to spend an hour with the kids on a sunny day; a place for a pint by the fire with your partner on a winter evening, or a couple of beers and a few games of pool with your mates on a Friday night for example.

I find it very hard to stomach that they are all likely to soon be gone.

The only things that the above pubs do have in common are owners who are likely to make money from them closing down for good and a district council who appears happy to let them do so.

5,000 new houses are currently being built in Thetford, so why does Breckland council feel that it should allow historic community assets to be lost forever to the town for the sake of a handful of new flats?

The Rose and Crown, a rare backstreet pub was allowed by Breckland Council to be turned into a private house in 2017.

A list of services then follows which explicitly mentions Public Houses.

If a council has a policy such as this, then why is it being ignored by it’s own planning department?

Thankfully, Thetford still has some thriving pubs, but it is hard to feel relaxed about their long term future when they seem to have so little protection from conversion or demolition. ■

Steve Lenane
West Norfolk CAMRA



INTRODUCING ANDREA BRIERS

WEST NORFOLK'S NEW BRANCH CHAIRMAN

At our recent branch AGM Steve Barker, our chairman, stood down after looking after the branch for seven years. I would like to thank Steve for his work over the years, it was much appreciated by all on the committee. I have now taken on the Chairman's role and am looking forward to working with the committee and members to take the campaign forward.

I first joined CAMRA in the late 80s having discovered real cider at Peterborough Beer Festival and found that, as very few pubs sold it, the only place I could find it was at CAMRA beer festivals.



A few years later I went to buy a Good Beer Guide at a local club and met members of the local branch, who encouraged me to attend some branch meetings. I am glad I did as, since then, I have made many friends, both locally and around the country, through my involvement in CAMRA.

Over the coming months we will be discussing our plans for the future and would welcome any ideas that you would like us to consider. You can contact the branch by

emailing contact@westnorfolk.camra.org.uk. ■

Andrea Briers

West Norfolk Branch Chairman

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

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

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CAMRA BRANCH CALENDAR

DECEMBER 2019

WEST NORFOLK

Tuesday 10: Branch meeting, Narborough Social Club

Saturday 14: Christmas Crawl in Norwich

Start 11am at The Stanley, Magdalen Road then... 12pm Artichoke, 12.45pm Plasterers, 1.30pm Leopard, 2.15pm Kings Head, 3pm Ribs of Beef, 3.45pm Wig & Pen, 4.30pm Adam & Eve, 5.15pm Lollard's Pit, 6pm Jubilee, 6.45pm Coach & Horses, 7.30pm Fat Cat & Canary

EAST NORFOLK

Monday 9: Branch meeting, The Mariners 7pm

Saturday 14: Norwich Social with West Norfolk CAMRA. Meet at The Norfolk Kitchen 9am for breakfast and then 10.17am train to Norwich and a taxi to our first pub The Stanley on Magdalen Road. See full crawl details above.

Wednesday 18: Christmas dinner 1pm The Kings Arms, Northgate Street. £20 per person, money and choice of starter and main meal required by 9 Dec branch meeting.

NORWICH AND NORFOLK

Wednesday 4: Lunchtime stroll 12pm Britannia Gardens, Nelson, Fat Cat, Belle Vue, Alexandra

Friday 6: First Friday Five 8pm The Vine, Rumsey Wells, St Andrews Brewhouse, Playhouse Bar, King's Head

Sunday 8: Coach Trip to Humpty Dumpty Brewery open day, more info socials@norwichcamra.org.uk

Tuesday 10: 8pm Fat Cat Brewery Tap Christmas Quiz

Friday 13: Branch Christmas Crawl 12pm Fat Cat Brewery Tap, The Stanley, Artichoke, Leopard, King's Head, Ribs of Beef, Walnut Tree Shades, Murderers, Trafford Arms, King's Arms, Rose Inn

Wednesday 18: Lunchtime Christmas Crawl 12pm Fat Cat & Canary, Coach & Horses, Jubilee, Lollards Pit, Red Lion, Adam & Eve, Wig & Pen, Playhouse Bar

Friday 27: Campaign trip visiting up to 5 pubs, route TBC, booking essential socials@norwichcamra.org.uk

JANUARY 2020

EAST NORFOLK

Monday 13: Branch meeting, New Entertainer 7pm

Friday 31: Ale and fish & chips, Lichfield Arms 6pm

NORWICH AND NORFOLK

Friday 3: First Friday Five 8pm Reindeer, Ten Bells, Plough, Arboretum, White Lion

Tuesday 14: Lunchtime stroll 12pm Adam & Eve, Wig & Pen, Louis Marchesi, Glasshouse, Ribs of Beef

Thursday 16: Branch meeting & social venue TBC

Thursday 23: Lunchtime campaign trip 11.30am depart Castle Meadow

Friday 31: Campaign trip visiting up to 5 pubs, route TBC, booking essential socials@norwichcamra.org.uk

FEBRUARY 2020

WEST NORFOLK

Tuesday 11: Branch meeting, Crown, Downham Market

EAST NORFOLK

Monday 10: Branch meeting, Lichfield Arms, 7pm

NORWICH AND NORFOLK

Friday 7: First Friday Five 8pm Walnut Tree Shades, Wildman, St Andrews Brewhouse, Rumsey Wells, Belgian Monk

Wednesday 12: Lunchtime stroll 12pm Murderers, Champion, Coachmakers, Trowel & Hammer, Trafford Arms

Thursday 20: Lunchtime campaign trip 11.30am depart Castle Meadow

Friday 28: Campaign trip visiting up to 5 pubs, route TBC, booking essential socials@norwichcamra.org.uk

MARCH 2020

EAST NORFOLK

Monday 2 - Branch social, The Mariners, 5pm, then Star Hotel and Brian's quiz, 7.30pm

Monday 9: Branch meeting, Lord Nelson, Gorleston, 7pm

Friday 27: Caister social 5@5pm, Never Turn Back, The Ship, The Gate, King's Arms (Caister), Brandford's

NORWICH AND NORFOLK

Friday 6: First Friday Five 8pm Eagle, York Tavern, Rose Tavern, William & Florence, Pear Tree Inn

Wednesday 12: Lunchtime stroll 12pm Gibraltar Gardens, Nelson, Fat Cat, Belle Vue, Alexandra

Tuesday 18: Lunchtime campaign trip 11.30am depart Castle Meadow

Wednesday 19: Branch AGM venue TBC

Friday 27: Campaign trip visiting up to 5 pubs, route TBC, booking essential socials@norwichcamra.org.uk

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.

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.

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 Icen, 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! ■

CAMRA MEMBERS WEEKEND PREVIEW

CONFERENCE, AGM AND EXPLORING THE PUBS OF YORK

Each year CAMRA's Members' Weekend, AGM & Conference welcomes around 1,000 members who come to meet up, discuss policy, vote, visit recommended pubs and breweries and socialise in the Members' Bar.

REGISTER IN ADVANCE

Pre-registration is now open on www.agm.camra.org.uk. We encourage all members wishing to attend to pre-register as this helps CAMRA plan activities and get an idea of how many members to expect. There's no registration fee – the only costs are the optional trips.

By pre-registering you'll receive vital information in advance – including details of trips, and activities. You can also register on the day. Please check the Weekend Schedule for registration opening times.

OR REGISTER ON ARRIVAL

At the registration point, all you'll need is your membership number and postcode to register and get your badge, using the iPads. Staff will be on hand to help you. The badge has your name, CAMRA branch and a unique bar code. Once registered, you'll be handed your Members' Bag containing the Members' Handbook, Conference Booklet, beer list and more.

SOCIALISING

The Members' Bar is where you can meet friends, make new ones and enjoy a range of great beers, ciders and perries from the area.

Our 2020 Members' Bar will be located in the Exhibition Centre, overlooking the campus lake, and run by a dedicated team of CAMRA volunteers. Beers and

If you get the chance spend an hour at the National Railway Museum, the biggest in the world.





York is blessed with fantastic pubs. The York Station Tap (left) and the Maltings (right) are not to be missed.

ciders will be chosen from a range across the region and information will be on the AGM website nearer the time.

You'll need to show your registration badge, or CAMRA membership card to enter the bar and you will be able to buy tokens on site by cash or card.

MEMBERS' BAR EXPECTED OPENING TIMES

- Friday:** 16:00-23:00
- Saturday:** 12.30-13.45; 17:00-23:00
- Sunday:** 12.30-16:00

Trips to breweries and walking tours of pubs will take place on both Friday and Saturday. Tickets go on sale early February so please pre-register to make sure you get the advance email!

Don't forget to let your local Branch know you're attending so you can meet up with others from your area.

There will be a range of food and refreshments options on campus - details will be listed in due course.

FRIDAY 3 APRIL

Example schedule based on our 2019 event.

- 16:00:** Registration, CAMRA Shop & Members' Bar open
- 18:00:** Trips depart
- 18:00:** Conference Procedures Committee meeting
- 19:00:** National Executive committee meeting

- 20:00:** Registration & CAMRA Shop close
- 23:00:** Members' Bar closes

SATURDAY 4 APRIL

Example schedule based on our 2019 event

- 08:30:** Registration opens
- 09:30:** AGM commences
- 10:00:** AGM ballot boxes open
- 10:00:** Conference Business & Motions for debate
- 11:30:** Guest Speaker
- 12:15:** Chief Executive's Campaign Report
- 12:30:** Lunch interval; Members' Bar & CAMRA shop open
- 14:00:** Chairman's Address; AGM Ballot boxes close
- 14:30:** Conference Business and Motions for debate
- 15:30:** Information sessions/activities
- 18:00:** National Executive Election results posted (in the Members' Bar)
- 18:00:** Trips depart
- 18:00:** Registration closes
- 23:00:** Members' Bar closes

SUNDAY 5 APRIL

Example schedule based on our 2019 event

- 09:00:** Registration & CAMRA Shop open
- 10:00:** Conference business; summary reports from previous day's discussion groups/activities
- 12:00:** Registration closes
- 12:30:** Conference closes; Members' Bar opens
- 12:45:** National Executive meeting
- 14:00:** CAMRA shop closes
- 16:00:** Members' Bar closes
- 17:00:** Event closes ■

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CAMPAIGN FOR REAL ALE



MEMBERS' WEEKEND,
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3-5 April 2020

YORK

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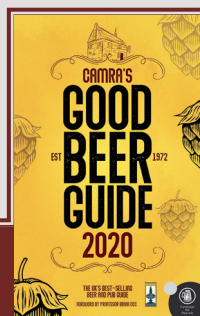
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