

No. 193 | Summer 2021

NORFOLK

NIPS



MAGAZINE
OF THE
YEAR



GOOD TO BE BACK!

MISSING BEER FESTIVALS? TRY NORWICH PUB FESTIVAL!

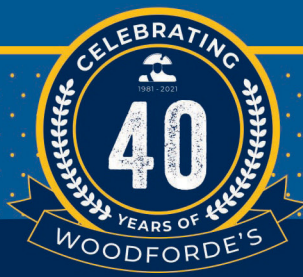
A month-long celebration featuring over 100 local pubs and breweries

CAMRA PUBS
OF THE YEAR

PUB AND
BREWERY NEWS

NORWICH AMATEUR
BREWERS

Magazine of the Norfolk Branches of the Campaign for Real Ale

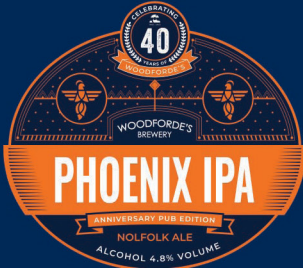


LOOK OUT FOR OUR

ANNIVERSARY PUB EDITION ALES

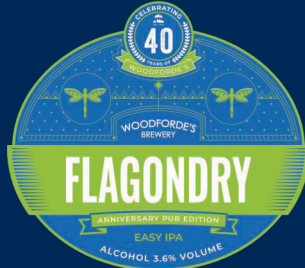
◆ ONLY AVAILABLE IN PUBS ◆

AVAILABLE IN PUBS
FROM 17TH MAY



PHOENIX IPA
ALC 4.8%
INDIAN PALE ALE

AVAILABLE IN PUBS
FROM 28TH JUNE



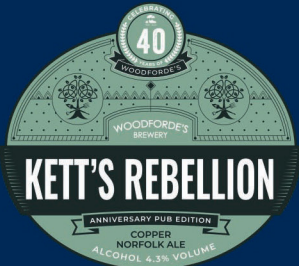
FLAGONDRY
ALC 3.6%
EASY IPA

AVAILABLE IN PUBS
FROM 2ND AUGUST



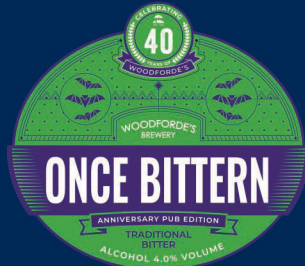
SUNDEW
ALC 4.1%
GOLDEN ALE

AVAILABLE IN PUBS
FROM 6TH SEPTEMBER



KETT'S REBELLION
ALC 4.3%
COPPER NORFOLK ALE

AVAILABLE IN PUBS
FROM 11TH OCTOBER



ONCE BITTERN
ALC 4.0%
TRADITIONAL BITTER

AVAILABLE IN PUBS
FROM 15TH NOVEMBER



OLD BRAM
ALC 5.2%
STRONG DARK ALE

WELCOME (BACK) FROM THE EDITOR

Welcome back to Norfolk Nips, and welcome back to the pub!

After a rubbish year for pubs, breweries and our social lives, it's been fantastic to see people back supporting local businesses and enjoying a pint of beer. You really can't beat pub atmosphere, friendly service and freshly served cask ale.

Despite a long break between issues, Norfolk Nips had a great year! We were named CAMRA's Magazine of the Year in April 2020, a fantastic accolade especially when you consider there are over 200 local CAMRA magazines. And in May this year we were featured on BBC1's Have I Got News For You as the guest publication for the missing words round. If you're quick you can catch it on BBC iPlayer.

CAMRA turns 50 this year, and the campaign is just as important as ever, offering support for people and businesses across the industry during lockdown. More on page 21. Sadly not all pubs will be reopening again, as the impact of lockdown has been too great for some, and others have been sold for redevelopment. That's why it's up to all of us to use them, or lose them!

We do have plenty of good news, as several pubs have been saved from closure or reopened by community groups. See our features on the Locks Inn (page 29), Darbys Pub (page 31) and Gressenhall White Swan (page 35). And a brand new venue from Beers of Europe, the Warehouse Taproom Bar and Restaurant is on page 41.

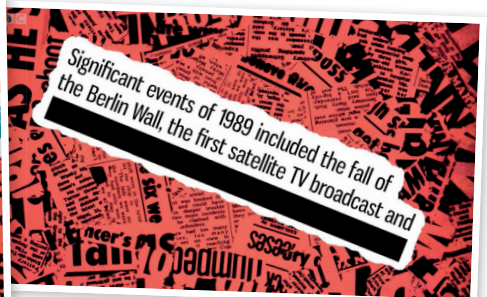
We've also seen a fantastic effort from pubs helping their local communities, even while they've been closed. Read what's been happening at the Garden House, Norwich on page 42.

There's plenty to look forward to as well, with a brand new month-long Norwich Pub Festival coming in July, featuring over 100 local pubs and breweries. Norwich City of Ale Festival is returning in September and plans underway for the 43rd Norwich Beer Festival in October. More on what's happening across Norfolk's CAMRA branches on page 46.



So let's get back to the pub and show our appreciation for the hard working publicans and staff right across the county. ■

Cheers!
Lucy



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Cover: Alex Kerridge and her team

welcoming customers back to the

Beehive, Leopold Road, Norwich.

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NORFOLK NIPS

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



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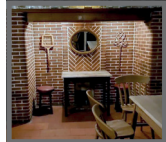
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PUB NEWS

OPENINGS, CLOSINGS AND HAPPENINGS

NORWICH AND DISTRICT

As you are well aware, the last 15 months have been extremely hard for pubs, with many only able to open for 4 months, between July and October last year. While significant government support was provided during this time, it did not come close to covering the losses suffered by pubs, in beer poured down the drain, rent, mortgage and loan repayments, and staff NI and pension contributions not covered by furlough, to mention just a few items. Pub staff, in common with many other workers, have been living on at best 80% of their normal wage, and with the constant worry that their job and their pub might not be there at the end of this crisis.

Hopefully by the time you read this, the majority of pubs which closed in December will have reopened, with restrictions still in place until at least 21 June. But many will not. On behalf of Norwich and District CAMRA members, we extend our sympathy to all those publicans and staff who have lost jobs and income over the last year, and to urge CAMRA members, and everyone reading this, to do all you possibly can to support the pubs you love, now, and in the future. Drinking at home may be cheaper, but you can't beat a good fresh pint of real ale in good company!

If you haven't already seen it publicised elsewhere, Norwich and District Branch's Pub Festival 2021 is a great opportunity to support local pubs, with over 60 taking part in the month of July - more information on page 25 or search **Norwich Pub Festival**.

During the pandemic, pubs have had to adapt significantly in order to survive, opening new outside areas and offering new services. CAMRA members have done their best to keep WhatPub.com up to date with changes to hours and facilities, but with around 500



pubs in the area it has been a mammoth task! So please, check the WhatPub entries for your local pubs, and send any updates using the embedded feedback links, or by email to whatpub@norwichcamra.org.uk.

Nationally, the biggest news in pub ownership happened just before the first lockdown, in March last year, with the acquisition of EI Group, the notorious successor to Enterprise Inns (owner of around 4,000 leased pubs) by Stonegate (owner of around 1,000 pubs) mostly managed in chains such as Slug & Lettuce, Yates's and Walkabout. The deal, which affects about 35 pubs in our branch area, makes Stonegate the biggest pub owner in the country. Whether it will improve the lot of the publicans tied to the company and paying excessive prices for their beer remains to be seen.

Turning to Norwich, we have several changes to report over the last year.

Number 12, on Farmers Avenue, previously Le/ La Rouen, originally the Plough & Horses and dating back to at least 1822, has had conversion to a 'boutique' hotel approved, and was for sale

for £550,000 in December. A sad loss to the city centre. The Forge, on Philadelphia Road, is also for sale.

The partners running the **Warwick St Social** have put the lease up for sale, as the business doesn't fit with their other two Norfolk pub restaurants, in Ingham and Stoke Holy Cross. The pub was previously known as the MadMoose and the Warwick.

The lease of the **Cottage**, Silver Road, previously held by the owners of Grain Brewery, has passed to Richard O'Brien, who previously ran the Ten Bells and Hawthorn cocktail bar. The pub will be free of tie, and will be serving traditional pub staples using fresh local produce.

The **Trowel & Hammer**, St Stephens Road, a pub since at least 1810, is now advertised and appears to be run primarily as a restaurant.

The Fat Cat Brewery Tap, on Lawson Road, has been renamed as **The Brewery Tap**. Mark White and Laura Hedley-White have bought the pub, which they have run since 2011, but not the brewery, from Colin Keatley, owner of the other two Fat Cats and the Fat Percy. The front and rear garden areas have been refurbished and improved for reopening in April.

And not far away the **Prince of Denmark** on Denmark Road has had a complete refurb and is now operating as a 'coffee and beer house'. The pub had been closed since 2017, was sold freehold by El Group, and is one of several Norwich pubs to feature a mural by John Moray-Smith. We believe that real ale in good

condition will be available for the first time in many years!

Nick and Briony De'Ath, who run four other pubs in the city, have taken on the lease of the **Red Lion**, Bishopgate. The pub, owned by the Great Hospital, was built in the 1700s, and has been completely refurbished and refitted, with the riverside terrace being opened up to the river. Inside, the traditional layout remains, but has been tidied up and improved with wood-burning stoves, comfortable seating and improved facilities. The pub had suffered for years under the ownership of Enterprise Inns, despite the valiant efforts of previous lessees, and needed a significant investment which it has now had - we hope the new operators will continue to serve a range of quality local real ales.

In common with many pubs fortunate enough to have outside spaces such as car parks which were previously underused, the **William & Florence** (previously Rose Tavern) on Unthank Road, one of the De'Ath pubs mentioned above, has re-paved their outside space and added shelter and seating.

The **Artichoke** on Magdalen Road has also added decking, shelters and seating in the car park, and made full use of the space at the front of the pub, to give a capacity of around 150 spaces.

A new micropub will be opening in June in an old shop on Magdalen Street. Called the **Malt and Mardle** it's the creation of Elliot Dransfield, Johnny Durant and Emily Bridges who met at Leeds University. With just 334 sq ft inside, the

venue will be one of the city's smallest pubs with room for up to 40 people to enjoy a drink and a mardle!

The lease on the **Ten Bells** in St Benedicts Street expired in August, and was taken on by Frances Chisholm and Pete





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Far from your typical accountants!

Harvey, who have the Wildman in Norwich and the Hero at Burnham Overy Staithe. The pub reopened briefly before the November lockdown, and has been open again since April.

The **Rose Inn**, Queens Road, has diversified and added a deli counter, trading as Queens Road Deli, since April, when the pub was unable to reopen due to lack of outside space. Products from quality local providers will be available during pub opening hours.. The **Garnet** on the market has also been operating as a shop during lockdown.

Unfortunately we have lost the **Dyers Arms**, Lawson Road, and the **King William IV**, Quebec Road, despite CAMRA objecting to the planning applications. Both pubs date back to the early 1800s, and their loss is still strongly felt even though they were not well-known for their real ale. At least while they were open, there was the possibility that they could have been transformed by a new owner, as several pubs in the area had been before. That possibility is now gone. The scale of loss of pubs over the years is illustrated perfectly by the fact that the Dyers Arms was the last of four pubs with that name in Norwich, and the King William IV the last of seven!

And the long-closed **Griffin** in Thorpe (last of five!) had planning permission to demolish the pub rejected in 2019, but was subject to a suspected arson attack in January, which caused significant fire damage, and

had planning permission granted days later. Apparently, it was too difficult to protect the site from vandals. Perhaps if it had been operated as a pub, with owners/managers living on site, it wouldn't have been so difficult. But presumably that won't make as much money as building on the site. Another 300 years of history gone.

Current pending planning requests may see the loss of more pubs. The **Buck** on Thorpe river green, has plans to convert it to a cafe and flats; the **Pelican** in Tacolneston would become housing; the **Brickmakers** in HorsfoRoad would be a Co-op and the **Blueberry Music House** could be demolished and new flats erected. A plan to convert the **Windmill** in Thorpe Hamlet to housing was withdrawn but the fate of this pub is still in the balance.

The **Alby Horse Shoes** has been sold, and long-term owners Richard and Margaret Rushmer have retired. The new owner is believed to also run two pubs in Norwich and one in Northampton.

At the **Red Lion**, Coltishall, planning permission was requested for a major redevelopment, retaining the original pub as a wet-led operation for the local villagers, as it was always too small to compete with the larger nearby food-led pubs such as the Recruiting Sergeant, Kings Head and Rising Sun. A beer garden was also to be added, and the car park entrance moved away from the pub.

The **Royal Oak** in Poringland was given a major internal refurb in the second quarter of 2020 by the new tenants, giving a more cafe-bar feel.

The **Dog** at Horsford, sold by the Wellington pub company to new owners, was nicely refurbished and reopened in August. The garden has been cleared and is now available for patrons use.

The **Kings Head** at Hethersett has been taken over by Justin Harvey, of



OBITUARY

Sadly, Warren Wordsworth, a former chairman of the Norwich and District CAMRA branch (2013-2016) died at his home in late 2020 and was cremated in January 2021.

Aged 66, and originally from Polstead in Essex, Warren lived in Norwich for many years and will probably be best remembered by many local drinkers as the person in charge of the products stall at Norwich Beer Festival.

With over 30 years membership of CAMRA, Warren was also previously the branch membership secretary, pubs

officer, secretary and public affairs officer, where his administration skills were a useful asset.

Some may also recall Warren's leading role during the National CAMRA AGM and Members' Weekend held at St. Andrew's Hall in Norwich in April 2013.

Warren also enjoyed travelling, photography and trains and was an active member of the Norfolk Railway Society.

He was a keen promoter of pubs and had published a book on pub walks around Norwich, and will be



remembered by several Suffolk CAMRA members as a regular competitor at the annual bowls matches played between Norfolk and Suffolk.

the Green Dragon at Wymondham, and reopened in April with four beers on the bar.

Also in Wymondham the **Railway** reopened after a £20k refurbishment.

Haddiscoe Tavern closed in October.

The **Crown** in Costessey has added a kitchen and will be opening from 7am on weekdays and 8am on weekends to serve breakfast and coffee.

Glenn Wilson and Kirsty Taylor, have taken over the **Rivergarden** on Yarmouth Road in Thorpe St Andrew after a decade at the Pleasure Boat Inn in Hickling.

On the very edge of our branch area is the **Ostrich** in South Creake, which closed in 2017 under its then name of The Plume of Feathers. It was in a very sorry state and badly in need of repair. The local parish was so concerned that they contacted us for help, and were able to list the pub as an Asset of Community Value. The pub was offered for sale by Star Pubs & Bars, and after much renovation will reopen under its original name in June, offering food and accomodation.

And lastly, some very uplifting news! Over a decade ago, the **Suffield Arms** at Thorpe Market, adjacent to Gunton station on the Norwich-Sheringham line, closed and was converted to residential use. However, in an extremely rare reversion of the usual process, it was purchased in 2015 by Ivor Braka, owner of the nearby Gunton Arms, and converted back to a pub, with what must be a massive renovation, and will be reopening in June 2021.

WEST NORFOLK

Thankfully there are very few outlets in the area that have announced their permanent closure so far. One great loss is the **Berney Arms** at Barton Bendish which decided to close last July and doesn't plan to reopen, at least not under the



same management. **Kings Lynn Social Club**, formerly the British Legion, has closed and permission has been applied for a change of use into flats. Nearby, the former **Lord Kelvin** is undergoing a similar conversion having been deemed unviable.

It is not all doom and gloom! A new bar and bistro called the **Warehouse Taproom** has opened at Beers of Europe in Setchey. In Kings Lynn the **Tipsy Teapot** has announced it's opening on the High Street. It sounds quirky in a kind of Alice in Wonderland way and cask beer may not be high on the agenda. Up in Hunstanton, the **Golden Lion**, which closed as a result of the collapse of Shearing's, is open again under new management.

There have been ongoing campaigns over the past year. The Ring the **Blue Bell** campaign has raised £280,000 to take the Stoke Ferry pub into community ownership. Beset by problems such as indifferent owners, curtailed campaigning activity and a serious flood in the premises, it now seems to be on the brink of success.

Down the road at Foulden, a share offer is raising money with a view to a community buy out of the **White Hart**. In Upwell an application has been lodged to turn the **Five Bells** into



an Airbnb with space for groups of up to 20 people. There have been over 100 comments filed, mostly in opposition to the scheme and there is a move to obtain an ACV listing with possibly further action down the road.

In North Wotton, the **House on the Green** has been closed for several years. Now there is a plan to reopen it, but this depends on a successful planning application for housing on much of the outside space such as the bowling green. This has divided opinion with some welcoming the chance to have a pint there again, while others wonder if the pub will be viable without a decent garden and possibly a kid's play area. Permission for a change of use has been refused for the **Black Swan** at Little Dunham and it is being advertised, though we believe a new planning application has been lodged.



The **Deer's Leap** in South Wootton seems to be reopening and Greene King have been advertising for staff, and the same is true of the **Norfolk Terrier** in Thetford. After years of delay the **Lord Nelson** at Burnham Thorpe must finally be about to reopen.

It has been a tough time for local pubs, but many have responded in creative ways. It is impossible to list all of them that have risen to the challenge of the various lockdown rules, but places such as the **Windmill** at Necton and the **Crossways** in Kings Lynn



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have been offering home delivery of meals, though a fire in the kitchen at the Windmill delayed reopening. The **Nip and Growler** and **Live and Let Live** in Kings Lynn have been taking beer to local customers. The shop installed in the **Jolly Brewers** at Shouldham Thorpe has proven to be a very welcome lifeline for local residents. The **Kings Arms** in Shouldham and the **Rathskeller** in Kings Lynn have enhanced



their outdoor spaces to make the open-air drinking and eating experience more comfortable and **Wenn's**, the **Nip and Growler** and the **Dukes Head** have been allowed to serve at outside tables.

Spare a thought for those that were about to embark on new enterprises as lockdown struck. One such is the **White Hart** at Ashill, formerly McTaggarts. It has reverted to its former name and has a new landlord who is passionate about cask beer. ■

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WHO AND WHAT IS BREWING IN NORFOLK!

OLI FERNANDEZ, BREWERY LIAISON COORDINATOR

Hello everyone! It is great to be back and hopefully back into a more steady and consistent normality.

These last 15 months have been a rollercoaster not only for our pubs, but also for our breweries, with some reinventing and creating new ways to keep their business afloat, while being safe and following regulations.

All Day are brewing again, mainly for the taproom, which has reopened: Fridays 6-10pm and Saturday 2-10pm. They will continue to produce their wild/mixed fermentation barrel aged beers and now have a small canning area, and a licence to compound and rectify spirits. Fruit and herbs are being grown in

order to produce some spirits, including a Norfolk take on Absinthe in the early autumn.

Boudicca moved premises last summer and are now brewing at S&P in Horsham, who have been very supportive. Bottle and 'Bag in Box' sales kept them ticking over during lockdowns.

Prasto's Porter and Three Tails Bitter were brewed before the reopening of pubs. Emma Pinder is now the sole owner, having bought out the other partners, and a new designer has refreshed the Boudicca bottle labels.

Fat Cat kept brewing at reduced rates throughout the year and had a play with some new beers. Lockdown IPA 5.7% has become a permanent member of their range and is available to sample in their pubs, the same as Incredible Pale Ale 5.2%. Currently maturing for the autumn is a 9% Barley Wine, to celebrate Colin and Marjie Keatley's 30 years in The Fat Cat, so we're looking forward to trying that!

Also we might soon see a very interesting and some might find "shocking" new brew to celebrate Norwich City FC being promoted once again to the Premier League - a green-tinted beer called Yeller'n'Green, a 4% session IPA, which will be served alongside the un-tinted (read: yellow) version of the same beer - keep your eyes open next time you visit a Fat Cat pub!



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Fengate released a new beer, Imperial Extra Double Stout 8.7%, available in bottles from the brewer, and started brewing a single malt and single hop beer called Clockwork Lemon Smash Beer 5.6% with flavours of lemon and stone fruit, which we will be able to sample soon. East Kent Bitter 3.9% has been on sale at the Hop In, North Walsham and the Hill House Inn, in Happisburgh.

Humpty Dumpty is back up and running fully and looking forward to bringing some old favourites and new brews to the handpumps. Their first new brew is Beisl, a 4.8% cask-conditioned Vienna-style amber lager, brewed with a blend of speciality malts and low-temperature fermented with lager yeast.

And something to look forward to this summer, as the 2021 Reedham Beer Festival is scheduled for 16 to 18 July. This year it will be more local and will be supporting East Anglian breweries. For more information and details check their website at humptydumptybrewery.co.uk

Meanwhile the Brewery Shop is open in their Reedham location every day 12-5pm with draught ales and cider to take out, plus a wide range of other local goodies to savour.

Moon Gazer have been working on new brews, the first being Bob's Tale, an 8.8% contemporary twist on a barley wine and their first bottle-



conditioned ale. Many of you may remember Bob's Tale 4.8% in cask from the 2019 Norwich Beer Festival, named after Rachel's dad, Colin Bobbit and brewed to blend the best of Fuller's 1845 and Oakham's Bishops Farewell – his personal favourites. As it was well received then, they decided to brew it stronger, bottle it and relaunch it, I am sure Colin, who is no longer with us, would have approved of the new version.

Very sadly brewery dog Max, the most popular member of the team, passed away recently leaving a hole in people's hearts but loads of fond memories. Also returning, not only in cask but also in 440ml cans, is Pondhopper 4.5% which is a session IPA in collaboration between Moon Gazer and Smartmouth Brewing of Norfolk, Virginia.

They've also kept in touch with Northmaen Brewery in Rouen and Amitie IPA ('Friendship Ale') is returning in May. It seems Norwich might get a visit from them too, so I'm looking forward to that!





Away from beer, David has also rescheduled his Beer Push to London in aid of local charity It's On the Ball, as the first attempt was cancelled. He is back in training pushing his blue barrel around Norfolk. The date to see him pushing 75kg of beer and trolley 147 miles to the Houses of Parliament has been set as 31 March 2022.

Mr Winter's have just brewed a new version of Atom SMaSH. This time they used Vienna malt and Talus hops, the beer comes out at 4.6%, and is available in cask only.

For people who love drinking something different, good news as Peach Tea Pale Ale will be returning for June. This should be available in both cask and bottles. The brewery shop will be open on Thursdays and Fridays 12-4pm. Stocked with Mr Winter's beers and Mrs Winter's gin range, draft take away beer may also be available. Free local delivery within 7 miles of the brewery is available via the website www.wintersbrewery.co.uk for all cases of bottled beers and gins.

Panther's bottling kit, purchased in 2018, has proved very helpful as lockdown hit, making it easier for them to fill bottles than casks, and easier to sell too. They have done very well with online orders, their loyal customers have been buying their beers in cases and the brewery has worked with DHL to get these delivered all round the UK.

Panther has been giving gifts with their cases of ale, and even included lockdown quizzes. This was very well received and they will continue it once we get back to normal. Their anniversary ale Decade a 4.2% brewed with UK hops and malt can be purchased online on pantherbrewery.co.uk - it's a limited edition so be quick to avoid disappointment.

People's Brewery brewer Maurice Leybourn has been busy during the lockdown. As the Queens Head in Thurilton was closed, he's been keeping the locals supplied with beer in take-away 10 litre reusable pressure barrels, which they collected and returned to the brewery weekly.

They have started deliveries again to the Queens Head on a small scale and have taken shares in the newly-opened community-owned Locks Inn at Geldeston. They hope to supply guest beers to the Locks, as well as continuing their connection with the Butchers Arms in Beccles.

Poppyland are celebrating winning a silver award in the Speciality Category of the 2021 London Beer Competition for their Sweet Chestnut Ale. It won alongside breweries from Austria, Switzerland, Hungary and Australia. This 6.7% smooth dark amber ale has been brewed with chestnut flour, giving a hint of chestnuts on the nose and in the taste, and a slightly dry finish. 500ml bottles are available on sale at the brewery, for more information go to poppylandbrewery.com

The new addition and improvement in the brewery has been a new HLT (hot liquor tank, where water is heated prior to being used for mashing) and kettle (for boiling the wort, or sugary water, and hops, the base of any beer). This hasn't increased their capacity, but has made brews easier. At the moment they are brewing at reduced capacity, but hoping to increase with the full reopening

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of the pubs. As part of Cromer Artspace project they have bottled a limited-edition beer to help celebrate the scheme.

Tipplers have invested in new bottling equipment, obtained a retail licence, started a web shop and have been selling online for the past few months. Their cask trade continues, but with a reduced range and when pubs open up, they will expand their cask offering accordingly. They have rebranded to reflect some changes in the business and to give their beers and their online presence a fresh new look.

They've also been able to spend some time refining and developing their range of made from scratch spirits, as they now have a full distilling licence, covering distillation of spirit from any grain or anything of agricultural origin. This means they are able to make their own spirits from scratch from molasses, potatoes, honey, or rice rather than just using a bought in base spirit and flavouring it. They have a batch of gin almost ready and are experimenting with some other products, so keep your eyes open if you fancy drinking hand-crafted local spirits.

Wildcraft's Wild range - Um-Bongo, Caribbean, Norfolk, Hopster, Espresso and Wood - is now available in lively and colourful cans which are available for sale at the Rose Inn, Queens Road Deli. Their Vienna Lager, which was released in March, is proving popular and selling out pretty quickly, but will be back in the summer. Their popular summer events at the brewery near Buxton are back from 29 May including live music, a pop-up pub and comedy. Details of this and their brewery tours can be found at wildcraftbrewery.co.uk



Woodforde's are celebrating their 40th birthday this year, and to commemorate it, they are brewing a range of special editions throughout the year. The first brew, Phoenix IPA was available in May, and they will also be launching three special bottled-conditioned brews to commemorate the anniversary in the autumn.

The brewing team is developing a stout that should be ready by summer, so watch this space. Three additional conditioning tanks have recently been installed to cope with increased demand, as they have deals to stock Wherry and Nelson's in ASDA and Sainsbury stores across East Anglia. The Fur & Feathers, the brewery tap in Woodbastwick is open again, and the brewery is in the process of acquiring an additional pub, details to be announced soon. ■



CAMPAIGNING IN UNUSUAL TIMES

CAMRA's paid staff and volunteers have been working hard behind the scenes to support pubs, breweries and members during the Coronavirus pandemic. Beer festivals provide around two-thirds of the Campaign's income, and faced with their closure for an indeterminate period, the National Executive were forced to use the furlough scheme and lay off most of the paid staff, just when they were needed most! Despite this, a number of national initiatives were launched very quickly.

The **Red OnLion** (yes, a terrible name!) was launched within days of pubs being closed in March 2020, with the aim of allowing members and the public in general to replicate the pub environment online, as far as that is possible. Anyone with a computer with video capabilities could log in and join others at the virtual public bar, to chat and share a beer (or at least share the name of the beer they were drinking!). Members could also create their own private virtual tables, and invite friends. Despite a fairly basic interface, this was very popular, and was also used for some CAMRA meetings.

CAMRA had previously launched an education campaign called **Learn & Discover**, featuring stands at beer festivals dedicated to showing customers how beer and cider are made, what the ingredients are, and how beer is stored and served. With no festivals, this moved online, and a range of podcasts were produced, entitled **Pubs.Pints.People**. Now in its third series, subjects have included explanations of Small Brewers Relief, Micropubs, Belgian Beers and the Renaissance of Cider. All editions are available at shows.acast.com/pubspintspeople.

The **Pulling Together** campaign was designed to support pubs and breweries by advertising the services they were providing in response to the crisis, such as takeaway beer and deliveries. A small team of volunteers added several thousand entries to the system, which was basically a map with search facilities to allow visitors to find where they could get supplies of real ale.

A few weeks later, a new Additional Services box was added to the top of every pub's **WhatPub** entry, and the pub information from Pulling Together used to populate it. All Branch Committee members were able to update the information directly - Norwich and District committee members added entries for about 250 of our pubs during the first lockdown.

Brew2You was a cheap online sales platform, made available for those breweries who had no online presence of their own, or who wanted to add to it. Breweries were able to list their products for sale, and take orders for collection or delivery, locally or nationwide depending on their capabilities. Charges were minimal, with a small fee added to each order and paid by the customer, and a small monthly charge to the payment service provider.

Behind the scenes, NE members and the remaining paid staff were **lobbying** hard for continued and increased support for pubs and





breweries. It's impossible to know how much effect this had. Unfortunately this government appears to see pubs as an easy target, and the trade has seen significant restrictions, such as the ridiculous 'substantial meal' and 10pm curfew provisions. But it could have been worse - small victories, such as the reversal of the off-sales ban in the November lockdown, were won. And support has at least continued, albeit at an insufficient level, for the entire period of the crisis, and looks like continuing until all restrictions are removed.

Back to **WhatPub**, and as the reopening date of 4 July 2020 approached, the Additional Services box was renamed to simply Updates, and, wherever we had the information, populated with opening dates and new opening hours, as well as any ongoing takeaway and delivery services. We also spent many hours suggesting to Google that pubs which it had flagged as 'closed' were actually open!

In August, with no clarity on when large events would be allowed, we were forced to cancel the 2020 Norwich Beer Festival, and decided instead to run a pub-based ale trail event to run throughout November. Unfortunately this was not able to happen, as pubs were closed for a second time between 3 November and 4 December. But it's been resurrected and renamed **Norwich Pub Festival**, and will (we hope!) run for the whole of July.

Nationally, a number of other campaigns have been run to urge people to help save pubs (Save our Pubs, #pubsmatter) explaining the restrictions and asking people to have patience with staff who didn't make the rules but had to enforce them.

With pubs now mostly open, and at least in our area, appearing to mostly have survived, many will have changed their operations, opening times and meal times - **please visit your local pubs, check their WhatPub entries**, and if anything has changed, let us know at whatpub@norwichcamra.org.uk ■



Norwich City of Ale is back

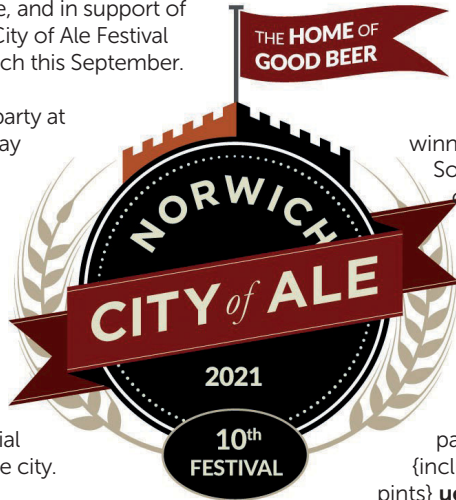
In celebration of social life, and in support of pubs and breweries, the City of Ale Festival will be returning to Norwich this September.

It kicks off with a launch party at the Waterfront on Thursday 2 September. Then a whole raft of pub-based events will take place throughout the month. The legendary ale trails encourage locals to explore streets and venues they would never normally visit, and they attract incoming visitors to discover the commercial and cultural delights of the city.

“A year of staycations means people will be looking for interesting things to do,” says Phil Cutter, co-chair of City of Ale and publican at the Murderers pub. “Well here’s the answer. Explore Norwich, its history and charms via our characterful pubs. Challenge your taste buds by sampling dozens of different beers from the region’s wonderful array of brewers.”

City of Ale was Britain’s first ever ‘Beer Week’ – and was instrumental in putting Norwich on the beer-lovers’ map. It pioneered the notion of a beer festival that draws people into pubs, rather than taking them away from those hubs of the community into exhibition centres, town halls and marquees. The ale trails were, and still are, an integral part of the concept.

“This will be the tenth festival, and probably our most important,” says Phil. “People are longing to be back in the pub. And the pubs are longing to have people back in! Running it for a whole month will allow more folk to come along and explore more of the ale trails.” The final week of September is also Cask Ale Week, so even more reasons to visit our fantastic pubs.



So blessed is the region for its barley-growing, malting and brewing that there’s a proliferation of award-winning beers from here.

So much so that the City of Ale launch party will be dedicated to them.

It will be a ‘**Festival of Champions**’ featuring 50 award winning beers. There will also be music, stalls and street food.

Book your launch party tickets for just £10

{includes 3 x City of Ale pints} **ueaticketbookings.**

co.uk/ents/event/10926

The festival will also be raising funds for Norfolk and Waveney Mind in tribute to Carl Newell of The Rose Inn, Queens Road, and in support of all those who are suffering mental health issues. For more information about City of Ale and the launch party, visit **cityofale.org.uk**

SUPPORT THE GREAT BIG CASK COMEBACK WITH CASK ALE WEEK

You can’t buy pub atmosphere in a supermarket, nor get it delivered to your door. Ditto for fresh cask beer. These are two of the things that can’t be packaged up and sold as a commodity; two of the things that make pubs special.



So, use Cask Ale Week as another reason to get out and support your local and cask beer. It runs Thursday 23 September – Sunday 3 October 2021.

Follow **@caskaleweek2021** on Instagram, and **@caskaleweek** on Facebook and Twitter for updates. ■



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This July, over 60 pubs in and around Norwich will be part of a month-long Norwich Pub Festival. It's the first event of this type run by Norwich & District CAMRA and it's designed to get people back to the pub and enjoying local beers.

Festival Organiser, Craig Harmer said "During lockdown we were all missing the pub terribly, and we had to cancel Norwich Beer Festival last October. At one of our online committee meetings we started talking about how we could help pubs get back on their feet after a rubbish year. We wanted to plan something exciting for people, as well as supporting our fabulous local pubs and breweries."

HOW WILL IT WORK?

People will be encouraged to visit pubs within colour-coded zones, mapped out in a festival guide available from participating venues. Each zone will include between 8 and 11 pubs, with a whole month to visit as many as you choose! Anyone who gets a stamp from every pub in a zone can claim a souvenir coloured wristband, and if you collect all the colours, you'll qualify for a special prize to be awarded at Norwich Beer Festival in October.

Each pub is partnered with a brewery and receives a free cask of beer from them. They'll also have the opportunity to work together to organise promotional events for customers during the festival. There's over 40 breweries taking part and we want to say a huge thank you to them all for their support.

GETTING AROUND

Almost all the pubs taking part are on train or bus routes, and we'll include



public transport details in the festival guide. In Norwich, the central zones are walkable, and the pubs are very close to each other. If you need to drive or cycle, please keep everyone safe and have a soft drink, you'll still get your stamp!

Details of all the pubs and breweries taking part will be included in the festival guide, which you can pick up in pubs from 21 June. An online version will also be available via our social media pages, just search for [@NorwichPubFestival](#) on Facebook, Twitter and Instagram. ■



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NORWICH AMATEUR BREWERS BEER FESTIVAL

Like so many things the Norwich Amateur Brewers (NAB) beer festival had to be cancelled last year, so the club is delighted to say that they're running the event on 17 July in line with the current Government road map for lifting restrictions on social gatherings. Once again, we'd love to invite you to The Coachmakers Arms on St Stephens Road to enjoy the fine beers that local amateur brewers have crafted to showcase at the event.

There will be a chance to taste from a range of 24 beers, with enough reserves to ensure a selection to suit all tastes and a wide variety at all times. Amongst the brewers there are several medal winners from the last National Home Brew Championship, so the standards are sure to be high.

The club is particularly pleased to have Wildcraft Brewery as major sponsor this year. The festival will feature one of their beers in the "Taste Test Challenge", hosted by Wildcraft Head Brewer Mike Deal. A NAB brewer will be home-brewing the same beer to the commercial recipe, to be sampled 'blind' by the attendees. It'll be fascinating to discover if tasters can spot the pro versus the amateur beer... and which is most preferred!

A new feature this year which may appeal strongly to beer lovers is a set of four

festival beers brewed by NAB, featuring some emerging breakthrough British hops. These will highlight new varieties that have been developed to rival American hops but with a distinctive English twist.

NAB are looking forward to welcoming experts from CAMRA who will be providing an introduction to beer tasting, as well as forming a panel to decide on the Champion Beer. As usual, all CAMRA members are encouraged to attend, meet the club brewers and gain more insight into the beers available for tasting.

There will be plenty of opportunity to explore, discuss and enjoy some delicious locally-produced beers, and light snacks are provided to sustain tasters as they sample their way through their selection. Overall, the club aims to provide a welcome return to a great event celebrating all things beer!



Tickets can be purchased from norwichamateurbrewers.co.uk ■





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Locks Inn Community Pub, Geldeston

The hospitality industry has been rocked to its core with the pub trade being one of the hardest hit. So when you hear of a success story involving a community bought and run pub, it warms your heart and gives us all hope for the future!

The Locks Inn at Geldeston went up for sale by auction in September 2020 after the lease held by Grain Brewery came to an end. In stepped Graham Elliott and a new management committee who, with help and guidance from the Plunkett Foundation, purchased the pub to run as a community enterprise.

They have been blown away by the response to their efforts to bring this iconic pub into community ownership and have successfully secured the long term future of this pub. Graham hopes to create a social, community and cultural hub for the entire Waveney Valley and beyond.

Much of the needed purchase and refurbishment costs have been generated by donations and by inviting shareholders to invest in the project. To date over 1,400 shareholders have invested in the Locks Inn and are happily involved in this success story. All of these logistic feats organised, put into action and completed while in lockdown!

Graham said 'This is a place to meet friends and to make friends. For many people this project has been the light at the end of a very long tunnel. Some people said this was not the time to be buying a pub, but I think this is precisely the time for a community to do so.'

The team at the Plunkett Foundation has been amazing. They have provided us with so much support and encouragement. They weren't just providing advice, they were willing us to succeed! So a big thank you to the whole Plunkett team for your help, especially Alan Collard.'



There is still a fair amount of work to be completed, this was always going to be more of a marathon than a sprint, and the management team wouldn't be happy with quick fixes! The kitchen is still a work in progress with outside catering food stalls operating in the garden for another few weeks.

Jodie, who's leading the returning management team, opened the garden to the public on 13 May and invited people inside the Locks Inn on 17 May.

Come and enjoy a pint of well kept ale at this lovely 300 year old pub by the Waveney River. Don't forget to give a grateful nod, pint in hand, to the local community for saving the Locks Inn!

The Locks Inn is open daily from 11am to 7pm with hours extending as lockdown regulations ease. ■

Photos: © Simon Buck/www.simonbuck.com



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Darbys Pub, Swanton Morley

It's fantastic news that Darbys Pub and Restaurant in Swanton Morley has just been re-opened by new owners Steve Garner and Jane Howard, who also run The Cock in Dereham.

Originally two 18th century cottages, Darbys first opened as a pub in 1988. The pub has built up a loyal following of customers from the village and surrounding areas.

Jane and Steve will be running Darbys hands-on, along with Steve's son Elliott Garner and a new team. They've already seen the affection people have for Darbys and they were keen to find out what locals wanted from their village pub. They ran an online survey which was completed by over 200 people within a week and provided some really valuable feedback.

Key points people mentioned were friendly staff, fresh and locally-sourced traditional pub food, cleanliness, good beer and a dog and family friendly venue. Comments also included better WiFi, which is now extended throughout the building and garden, and to replace the church pew seating in the bar which was uncomfortable.

The pub has been extensively updated, and they'll have 4 real ales on tap, rotating constantly. Food wise, there's a full menu and bar menu with an emphasis on quality food, prepared fresh on site, using locally sourced ingredients where possible. A children's menu



will also be available. There's a large beer garden with a patio and BBQ area that will be used on weekends during the summer. Plus there's a large play area with zip wire and plenty of parking.

Jane and Steve are keen to run regular live music events, pub quizzes and hopefully a beer festival during the summer.

They said: "It's truly incredible how much support Darbys has in Swanton Morley and surrounding villages, and with our 10 year lease we can really put some stability back into this pub, which the locals have been craving.

Our work at The Cock in Dereham has delivered a traditional pub, 'like proper pubs used to be' is a comment we've heard literally hundreds of times. Darbys will follow that traditional approach providing a great place to meet, eat and drink. Plus generous outside seating to relax in the lovely Norfolk countryside – there aren't many places where you can get all that!"

To find out more, visit facebook.com/DarbysSwantonMorley or darbyspub.co.uk ■



Norwich and District CAMRA Branch Charity 2021



The year 2020 began, much as any other year, with the Norwich and District Branch of CAMRA looking to choose a Charity of the Year. This process is usually started by emailing all branch members (we have over 4,000) inviting individual members to nominate a charity for consideration. We did this in January of 2020. So far, so good.

We were heartened by the enthusiastic response of our members, who proceeded to nominate more than thirty local charities to us. These charities ranged across the whole field of human life and included charities caring for children and young people, charities dealing with environmental issues, animal welfare, and all aspects of the physical and mental well-being of the people of Norfolk. Although we can only choose one Branch Charity each year, we would like to acknowledge the vital work done by everyone working in the charitable sector in this county.

The next step in the process would have been for the Branch Committee to then take a vote by secret ballot, in April or May, to arrive at a chosen charity. But... by this point, the pandemic

was upon us and we had to take the difficult decision to cancel the Norwich Beer Festival and to suspend the process of choosing our charity.

In the early months of this year though, as the covid clouds began to part, we took the decision to start planning again and to re-engage with the task of choosing our Branch Charity. Following much the same procedure as in previous years, only this time using the virtual world of email, social media, and meetings software, we were able to invite Norfolk SEN Network to become the Norwich and District CAMRA Branch Charity 2021.

Pat Brickley is from the charity: "Norfolk SEN Network, a charity supporting families of children and young people with special educational needs, is absolutely delighted to have been chosen as the Beer Festival Charity of the Year. It has been an extremely busy year for the charity as the law on special educational provision remained the same throughout the pandemic and we were inundated with requests for help from parents struggling to get their child's needs met." ■

Michael Ryan



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GRESSENHALL WHITE SWAN

In an earlier edition of Norfolk Nips we heard about the Gressenhall Community Enterprise group that was hoping to save the Swan at Gressenhall, since that article it has been confirmed that the group have reached agreement with the current owner to purchase the pub. In order for this to happen the group needed to raise at least £230,000 to buy the building and commence refurbishment.

A share scheme was launched on 20 August 2020 where investors could buy shares and own a stake in the pub. The minimum stake was £50 up to a maximum of £25,000 and other money will be raised through social investment loans.

Donna Chessum, from the campaign team, said there had already been a lot of support for the scheme, which aimed to put the pub back at the heart of the village. This was evident when, the day after the launch, over a hundred supporters gathered on the village green to raise their glasses to the success of the share offer. The event was called the Toast on the Green and a licenced bar was offering a special beer, Save Our Swan, brewed by nearby Beeston Brewery.

The Plunkett Foundation is one of the bodies that has been supporting local communities since 1919 and in November 2019 awarded the group the One to Watch award that recognises a community business which is close to opening, or has recently opened. The awards were presented in partnership with Power to Change - the independent trust that supports community businesses in England - and the Esmée Fairbairn Foundation which supports organisations that are building an inclusive, creative and sustainable society.

To help visualise their plans, the group produced the usual plans of the changes, but also created a virtual tour of the



refurbishment so that people could get a 3D interpretation by wearing a special headset!

After a successful bid the keys were handed over in January 2021 to the 430 members of the Gressenhall Community Enterprise group. Plans were then submitted for much needed building and renovation work. It is hoped that this will be finished by October 2021 when it is planned to reopen.

The pub will revert to its original name, The White Swan and will be open seven days a week offering locally sourced food and ales. A café is planned to be open during the day Monday to Saturday and pub food will be served from Tuesday to Sunday. ■





We are a small Micro pub with views of the beautiful St Nicholas church in North Walsham. We offer a rotating selection of 6 real ales concentrating on the local breweries. If beer isn't your thing, then we do have some lovely real ciders and foreign beers including authentic pilsners. Wine and soft drinks are also available.

There is outside seating for approximately 24 people and inside seating for 26.

We are open everyday except Monday.
Sun, Tues - Thurs 2pm - 9pm and
Friday & Saturday 1pm - 11pm.

Follow us on Facebook where you can check out the Beer list for the coming weekend.
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CAMRA West Norfolk Pub of the Year 2016, 2017 & 2018



PUB OF THE YEAR & CLUB OF THE YEAR

The Hop In, North Walsham, is Norwich & District CAMRA's Branch Pub of the Year 2020.

Congratulations to Jane Edrupt, Nigel Davies, Richard Cornwall, Sue Squires and their team on winning the overall Branch Pub of the Year for 2020!

Not only have the Hop In won Branch Pub of the Year 2020 but are also winners of Branch Rural Pub of the Year 2020.

A jewel in the crown for North Walsham, The Hop In is a valued welcome to the local community and visitors of the market town. One of the best local transformations, this rare Norfolk micro pub offers a relaxed, friendly place to enjoy a good range of real

ales on gravity, bottled and foreign beers and real ciders.

Richard and Sue decided to take early retirement in July 2020 and now Nigel and Jane are the co-owners of the pub. They are pleased to be joined by Julie Hillier in keeping the Hop In going during these difficult times.

Richard Cornwall, previous joint owner of the Hop In, said 'I just want to thank all our customers for their valued support. We are very pleased that the business has been so successful and that we have been able to provide a venue in North Walsham for real ale drinkers. It has been a big team effort and we have been helped by local breweries supplying a great choice of ales.'

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- Aspall & Thatchers Ciders
- Regular FREE Live Music
- Selection of snacks

Real Ales just £2.60 for Club members and CAMRA members (otherwise £3.20)



Cellar manager Shaun Frost accepts the 2020 Club of the Year Award from CAMRA Chairman, Ian Stamp

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Open: Mon-Thurs 4-10pm, Fri 4-11pm, Sat 12-11pm, Sun 12-5pm

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MORE WINNERS!

Branch City Pub of the Year 2020 has been scooped up by the ever-popular Fat Cat in Norwich.

The Fat Cat have twice won CAMRA's National Pub of the Year and with 30+ real ales served all year round, it is little-surprising the Fat Cat has won Norwich's City Pub of the Year! They also serve food and some of the most interesting lagers, craft ales, traditional perries and ciders.

The White Lion is Branch Cider Pub of the Year 2020. Many-times the winner of this accolade, the White Lion continues to be the trailblazer, offering the best cider and perries in the city, although, partly thanks to others following the trail over the past eight years, the pub won't be able to rest on its laurels! Congratulations to landlord Oscar Gerdes, former landlord of The Garden House, who took over the popular pub from Russell Corke in early 2019.

Second ever Branch Club of the Year 2020 won by the Carleton Rode Social Club.

In the second year of this new branch competition, judged by the Clubs Officer and a small judging panel, the Carleton Rode Social Club has been awarded Branch Club of the Year 2020.

'The whole team at Carleton Rode Social Club are incredibly proud of this achievement, to have our volunteer efforts be recognised by such a prestigious body is wonderful. Credit must also be given to the great local breweries who have helped us supply great real ales so well'.

Offering real ales and affordable drinks, congratulations go to the team, and the supporting community, on their win.

Ian Stamp, Norwich & District CAMRA's Pub Campaigns Co-ordinator, said: 'Congratulations to the Hop In on their first Pub of the Year award, and to the Fat Cat, White Lion and Carleton Rode Social Club.

'As always, the competition was very tough, as there are so many excellent pubs in the branch area. Thank you to all the CAMRA members who scored the pubs'. ■

CELEBRATING PUBS AND CLUBS IN WEST NORFOLK

At the beginning of last year, when the branch was deciding on their winning Pubs and Club of the year, little did we know what was ahead. It has been a particularly difficult year for the hospitality industry but, thankfully, we are finding that the majority of pubs and clubs have survived and, if they are not already trading, have plans to re-open at some point. Amongst these are our four Branch Pub and Club of the Year 2020 competition winners.

Our Pub of the Year was the King's Arms in Shouldham, which was saved by the community in 2014. It has gone from strength to strength and has continued to serve the community ever since.

Our Club of the Year was the Ferry Lane Social Club in King's Lynn. Although they were unable to trade during the lockdown periods, they have used the time to carry out a refurbishment and re-opened in the middle of May.

The Cider Pub of the Year award was won by the Live and Let Live in King's Lynn, who have also taken the opportunity to refurbish the pub during lockdown and have added a garden area which enabled them to open in April.

The cider competition was particularly close so it was decided to present a runner up award last year. This was presented to the Blackstone Engine Bar, which can be found in the Mill complex in Denver.



Ian Skinner at the Kings Arms, Shouldham



Andrea presenting the award to Tracy at Ferry Lane Social Club



Ian Stamp presenting the award to Richard and Nigel at the Hop In

With our pubs and clubs re-opening I would encourage you to support them in whatever way you can to ensure that they continue to survive and thrive over the coming months. One of the ways CAMRA is aiming to do this, is to provide as up to date information as possible on WhatPub. So if you spot any information which is out of date, could you please let us know using the feedback facility on the pub's entry. ■

Andrea Briers
West Norfolk Branch Chair



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New Warehouse Taproom Bar and Restaurant

Head to the village of Setchey, near King's Lynn and you'll find beer lovers paradise, Beers of Europe. Thanks to the opening of their new Warehouse Taproom Bar & Restaurant, customers will now be able to take a break from buying beer... to drink beer.

THE WAREHOUSE

TAPROOM BAR & RESTAURANT

This project has been a long time coming and we plan to open up slowly. We want everything to be running perfectly for you, our customers."

The converted warehouse will offer an inviting environment, friendly atmosphere and excellent service. The bar will be the heart of the business, showcasing the best drinks from around the world. As well as serving a huge range of bottled beers, it will serve ales direct from a dedicated temperature-controlled cask room. The bar will also feature a tap wall for draught products and a fantastic range of spirits.

Daniel Clark, Director says "We are delighted to finally get the opportunity to open the doors. This started as a dream in 2016 and has turned into reality!

We're in a unique position, being able to showcase a fantastic range of craft beers in bottle and on draught, we can also offer great local ales served direct from the cask. As well as beers we will have a great range of unusual spirits, and the restaurant will be serving delicious locally sourced food including freshly made pizzas. We feel this will really compliment the businesses we already have here and will complete the shopping experience.

With this in mind, the coffee shop will be open in line with the shops on site, 9am-6pm Monday to Saturday and 10am-4pm Sundays and Bank holidays. For the time being it will serve tea, coffee and refreshments, then focus on expanding the daytime menu, and later on opening the bar. If all goes to plan, by August the bar and restaurant should be fully open in the evenings too. Keep an eye on the website and social pages for latest updates.

BEERS OF EUROPE

The jewel in the crown and the reason expansion is possible, Beers of Europe celebrated its 20th Anniversary in 2020. A year that should have been spent celebrating instead became a sombre experience, but the support from customers was outstanding and provided the opportunity to push on with the new project.

Since opening, the company has been family-run, starting with only a hundred beers from Belgium and Germany. Currently listing around 2000 beers and 2000 spirits of all varieties, plus ciders and wines, Beers of Europe now has the largest selection in the UK. ■

beersofeurope.co.uk
thewarehouse.taproom.co.uk



“I can’t serve beer, but I can still serve my customers”

Adapted from a blog by Emma Penfold, Community Enabling Officer at Norwich City Council

Supporting the community has always been important to Jonathon and Tanya Childs, Landlords at The Garden House in Norwich. So when Covid hit, they knew they needed to help alleviate the struggle many in their community faced.

Now, don’t get me wrong, there is a lot of amazing support out there and folk going the extra mile to support neighbours. So what’s the big deal here? Is it, because it’s a pub responding? The creative thinking? The range of help beginning offered perhaps? Or how businesses are pulling together? Or simply the sheer scale?

Well, all of the above. But, it’s also about citizen led change. This isn’t simply a government service stepping in to fix the problem. It is about passion, a shared responsibility, sharing skills, gifts and assets to connect and support each other. At the Garden House, Jonathon

and Tanya saw a need and knew they had the time, space and connections to help, and had an abundance of passion to make it happen!

SMALL STEPS LEAD TO BIG CHANGE

I’m losing track of just how much Jonathon and Tanya have done. They started by creating the Pool Room Pantry, packed with items for food parcels. As the needs in our city grew, so did their response. From Christmas stockings for unaccompanied asylum children and local families, to donations of brand new cutlery distributed to hostels, local schools and veterans projects. Flasks, beanie hats and pac-a-macs given to soup kitchens and homeless hostels, oh and doggie treats too.

Our local farmers also stepped up; an invitation to help was placed and answered with potatoes. Other businesses and suppliers

have been helping out too, with eggs, onions, pasta and even Norfolk tea being donated, all in bulk. They’ve helped out collecting meals from the pub for a local charity. Norwich City Football Club have helped by offering freezer space; this is truly a City effort.

Over the Christmas break, the pub ran a ‘Slice of Kindness’ offering free, freshly cooked pizzas to local families in need. Brunch Boxes superseded these as we went back into lockdown, and the country’s media focused our attention on poor quality food



boxes our children were receiving and expected to live on. The pub now regularly provides good quality Brunch Boxes, with a range of 5 different meals for children each week, in addition to their Foodbank.

Jonathon's range of contacts and determination frankly, has enabled him to offer help at a scale that would make most of us shudder if faced with those kinds of logistics. In January, the first pallet of 4,000 frozen meals went out to charities: The Feed, The Arc, St. Martin's, Norwich Soup Movement, and to families across Norfolk too. Now by connecting with other businesses for more freezer space, they can store and offer even more meals.

OVERCOMING CHALLENGES

As a business with no access to funding, it requires a bit of creative thinking and problem solving.

When Jonathon realised many people they support are without freezers. He managed to source ambient boil in the bag meals. These meals are great for those most in need, full of calories and vitamins, perfect to be distributed to hostels and soup kitchens.

"We don't qualify for grants so I just call in favours from old mates and kind folk, and it's working. I keep a log of food in and food out, I am proud of how many folk we feed but also very sad. I hate to see the hunger."

"We are but a small cog in a big wheel of kindness. Like a quarter master directing help where it is needed, working with the local authorities, local charities, helping many, many people. No referrals needed, no questions asked"

MORE THAN JUST A SLICE OF KINDNESS

Jonathon may downplay his role, but he's the instigator; making it possible for so many others to respond to his invitations to help. The thank you list is vast, and residents too are showing their gratitude, with individual donations of food and financial support.



Jonathon is keen, quite rightly, to thank the company they work for: Craft Union who openly encourages them. He also says a huge thank you to all the individuals and suppliers who have donated so kindly, and the businesses stepping up to help. It's acts like these that make Norwich such a Fine City. ■

A BIG SHOUT OUT...

To all the other publicans that are helping out in the community, including a few in Norwich... Oscar Gerdes at The White Lion, Alex Kerridge at The Beehive, Claire Brooks at Walnut Tree Shades. Thanks for everything you've done!

HOW YOU CAN HELP

If you'd like to donate food or know a business that would, please contact xxxx

Or if you have a story to share about what your local pub has been up to, please email editor@norfolkknips.co.uk



10 great reasons to join CAMRA

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for great beer, cider and perry

2 Become a
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3 Enjoy CAMRA
BEER FESTIVALS
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4 **GET INVOLVED**
and make new friends

5 Save
YOUR LOCAL

6 Find the
**BEST PUBS
IN BRITAIN**

Get great
7 **VALUE FOR
MONEY**

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pub heritage and the
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(really!)

10 **HAVE YOUR SAY**

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Discover your reason
and join the campaign today:

www.camra.org.uk/10reasons



Campaign
for
Real Ale

Norwich Beer Festival 2021

Plans are well underway for the 43rd Norwich Beer Festival, due to take place at St Andrews Hall from Monday 25 October until Saturday 30 October 2021.

A popular event in the Norwich calendar, the festival attracts thousands of visitors each year who come to sample the UK's best real ale, cider and perry, plus bottled beers from around the world. It started in 1977, when there were only around 20 beers on offer, this year that number has grown to over 400.

Each year we support a charity, and this year's will be Norfolk SEN Network, a charity supporting families of children and young people with special educational needs.



This year the festival will be focusing more on local beers from the East Anglian region, giving visitors an opportunity to support local brewers, although there will still be plenty of beer to try from further afield. Also available will be a selection of ciders and perries, including more local ones to try, a slightly different range at the World Beer Bar, and some unusual offerings at the Curiosity Bar.

We hope to make a final decision on whether the festival can go ahead over the next few weeks. For now look out for the details for the Norwich Pub Festival, which will be taking place in July. ■



Craig Harmer
Norwich Beer Festival Organiser



CAMRA BRANCH CALENDAR

What's coming up across our Norfolk CAMRA branches and beyond.
All events are subject to current government restrictions and guidance.

BEER FESTIVALS

Norwich Pub Festival featuring over 100 local pubs and breweries 1 to 31 July.

Reedham Beer Festival hosted by Humpty Dumpty brewery 16 to 18 July.

The East Anglian Beer Festival is being held in St Edmundsbury Cathedral in Bury St Edmunds 25 to 30 August.

Chappel Beer Festival is due to take place from 7 to 11 September.

The Lion at Thurne Beer Festival TBC July

WEST NORFOLK BRANCH

Branch meeting: Tuesday 8 June at 7.30 pm via Zoom

Branch socials: Weekly on Tuesdays at 7.30pm via Zoom

If you would like to join us please email contact@westnorfolk.camra.org.uk for log in details.

EAST NORFOLK BRANCH

EGM - Tuesday 29 June at 7pm

Mariners Tavern, Great Yarmouth.

There is much to discuss, including:

- The 2022 Good Beer Guide - visits to pubs and how to score them.
- The branch has acquired two shares of the community pub the Locks Inn, Geldeston which are to be used as prizes for a raffle intended to raise branch funds
- Survey of all our pubs to assess which are still open to update Whatpub, which is going to be heavily used this year
- Whatpub updates
- Forthcoming socials
- Distribution of the Gorleston Guide which may still be valid
- Norwich Beer Festival
- Voting for branch officers including Chair

NORWICH AND DISTRICT BRANCH

An update from Michael Phillips, Social Secretary
It seems incredible that over a year has passed since the five brewery trip and there was so much more planned but sadly we have been unable to organise any social activities since March 2020.

Once pubs are allowed to reopen fully, we're keen to create some social activities. We will require the green light from National CAMRA before doing so. Therefore if you see pubs reopening and don't immediately hear from us regarding socials, don't panic. They'll be back as soon as it's safe. It looks like the First Friday Fives and lunchtime strolls are unlikely to continue in their current formats for the moment, but here's some thoughts on how we could adapt.

FIRST FRIDAY FIVES

You might recall we used to have 30-50 people turn up on the night. With restrictions in place, this wouldn't be possible. So what options are there? Maybe we could arrange mini crawls of 3 pubs, with one crawl in each of North, East, South and West Norwich. It's possible these events will need to be pre booked, so a bit more forward planning will be needed.

LUNCHTIME STROLLS

These became very popular with 20-40 people attending. Being at lunchtime, the pubs were quieter but turning up in large numbers could still be difficult. One thought is to book a set number of spaces with maybe 3 pubs. This could be subject to a limit on numbers at pubs and again could result in pre booking. A lot will depend on pub opening hours which may be reduced in some cases.

COACH TRIPS

As much as we need to support the county pubs, it is likely to be a while longer before we can restart coach trips. We could possibly arrange trips to locations with train stations, before we go back to having 26 people on a coach. Also many pubs are likely to be on reduced hours to start with. Clearly the above is speculative at this stage, but a few ideas of what may be possible. If anyone has any suggestions themselves then please send them to socials@norwichcamra.org.uk
We do have Norwich Pub Festival to look forward to from 1 to 31 July, see page 25 for more details. And Norwich Beer Festival will be returning from 25 to 29 October. ■

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Noon - Late
(Last Admission Midnight)

SUN

Noon - Midnight

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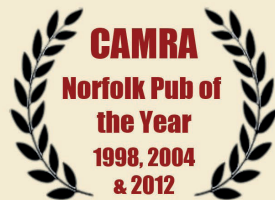


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