

No. 194 | Autumn 2021

MAGAZINE
OF THE YEAR



CAMPAIGN
FOR
REAL ALE

Norfolk

NIPS

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COPY

Festival Fun

We welcome back the Norwich Beer Festival

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Iron Duke!

NEW
Beer Styles

Cromer
Crawl

Magazine of the Norfolk Branches of the Campaign for Real Ale



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Hello from the Editor

Welcome to your Autumn Norfolk Nips!

We've produced it slightly later than usual, so it fits nicely between the end of summer and autumn proper. This means we've been able to include news of what our pubs and breweries have been up to over the summer since they've been allowed to open fully. We've got updates from all corners of the county on pages 6 to 17.

Not every pub has made it through the past 18 months, sadly some have closed or been sold. But there are a few good news stories! See how the Blackfriars Tavern in Great Yarmouth has been brought back to life on page 34. And learn about a campaign to save the Iron Duke, another of Yarmouth's historic Lacons pubs, on page 26.

We hope those of you who took part in Norwich and Beyond Pub Festival during the summer enjoyed visiting some new pubs and discovering new breweries. There's some highlights and photos on page 38, and the Pub Festival team are already thinking about what they'll do next year.

If you're lucky enough to live by the coast or have been able to visit, you'll know what a tonic it can be! Cromer is one of our favourite

seaside spots, and it's blessed with some fantastic pubs within walking distance. Check out page 22 for our Cromer Crawl feature.

We're also looking ahead to Norwich Beer Festival this October, back after a year off for its 43rd time at The Halls. Read more about it on page 18, including how you can support this year's charity partner, Norfolk SEN Network.



There's also a new set of beer styles, 12 to be precise, created by CAMRA to help us choose and rate beers. Explore them on page 30, and at your next pub or festival visit!

If you, or anyone you know, have cut out alcohol to raise money for charity, you might have wondered what the impact is on pubs. In *Go Sober?* on page 40 we share CAMRA's response to these campaigns.

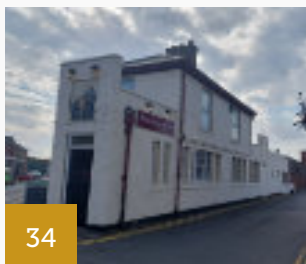
You might not know, that as well as being available in pubs and online, Nips can be sent by post. CAMRA volunteer Jeff Hoyle has been sending readers 'Ale Mail' for over 30 years, read his story on page 46.

Enjoy Nips and please keep supporting our wonderful pubs this autumn and winter!



Lucy
Editor, Norfolk Nips

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BRANCH CONTACT DETAILS

NORWICH AND DISTRICT BRANCH

Chairman Ian Stamp
 ✉ chairman@norwich.camra.org.uk

Socials Michael Phillips
 ✉ socials@norwich.camra.org.uk

Press Officer Jenny Bach
 ✉ pressofficer@norwich.camra.org.uk

🌐 norwichcamra.org.uk
 📍 NorwichCAMRA
 📧 @NorwichCAMRA
 📺 NorwichCAMRA

EAST NORFOLK BRANCH

Chair Sara Perrin
 ✉ contact@eastnorfolk.camra.org.uk

Vice Chairman Patrick Smith
 ✉ tanandchick@gmail.com

🌐 eastnorfolkcamra.org.uk
 📍 ENorfolkCAMRA

WEST NORFOLK BRANCH

Chair Andrea Briers
 ✉ contact@westnorfolk.camra.org.uk

Secretary & Branch Contact Ian Bailey
 ☎ 01553 766904

🌐 camra.org.uk/wnorfolk
 📍 wncamra

MID ANGLIA BRANCH

Chairman David Williamson
 ✉ fieldsedge@hotmail.com

🌐 midanglia.camra.org.uk
 📍 midangliacamra

PUB NEWS



Openings, closings and happenings



Mid Anglia

Mid Anglia CAMRA (MAC) is based in Diss and includes some 70 plus pubs and hostelries within about a 15 miles radius of the town. Like many branches, we went into hibernation during the main throes of the pandemic, but things are now waking up.



On 13 August, and for the second year in a row, our Pub of the Year award was presented to **Starwing Brewery Tap**, attached to the Starwing Brewery at Hall Farm, Redgrave. Since its founding in 2015, Starwing has gone from strength to strength and also coped exceptionally well during various lockdowns and unlockings. MAC's chairman David Williamson

commended Starwing's excellent range of beers, in particular the Stain Glass Blue, a dark, distinct and complex porter. He commented on the welcoming atmosphere at the Brewery Tap, the always-friendly bar staff, and the huge range of events organised, including hop-picking at the farm's own fields.

MAC's Cider Pub of the Year is the **Fox Inn**, Garboldisham. The Fox is a truly marvellous example of a community pub, with a loyal band of highly-organized and ever-helpful volunteers. There is an always fascinating selection of well-kept ales, as well as pop-up street food and other eating nights, music events and occasional beer festivals.

In fact the MAC area has been spoiled with beer festivals recently, including those at the **Beaconsfield Arms** in Occold, the **Queen's Head** in Eye, and the **Fox Inn**.

Photos: Starwing Operations Manager Adam Chandler displays Mid Anglia Camra's Pub of the Year award.

East Norfolk

In Acle, the **Hermitage** offers up to four ales, mostly local. Also, in Halvergate, the **Red Lion** has one ale on offer at this community hub, usually from local brewers Wolf or Humpty Dumpty.

In Caister, the **Never Turn Back** have added rather stylish wooden outside drinking booths to the garden area. **The Ship Inn** has changed hands and is serving real ale.



However, for variety of choice in the village **Brandfords** is always a good bet with up to four well-kept ales on offer. Over in Gorleston, the same suggestion for variety of ales is the **New Entertainer** with up to six plus ciders available. The **Oddfellows Arms** also



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have at least three ales on offer and the **Dock Tavern**, which suffered closure from local flooding in the area in July, also offers up to four ales plus ciders.



Finally, in Great Yarmouth, the recently re-opened **Blackfriars Tavern** is being refurbished by the new owner and on a recent visit had five well-kept Norfolk ales on offer with three from Mr. Winters and a good selection of ciders. Read more about the pub on page 34.

Over at the **Red Herring**, Darren has paused a card loyalty scheme which offered one free for every eight pints of ale bought, after giving away over 170 pints! He intends to resume the successful scheme at a later date. Visitors looking for the best place to find a quality pint of Lacons Ales... try the Red Herring! Although the whole beer selection is very varied with up to four ales on offer plus ciders.

The Mariners' Tavern also has a wide range of ales on offer with up to eight on the pumps. It's a similar story at the **Tombstone Saloon** where, along with the ales brewed on the premises, a varied selection of guests are always on offer. These are complemented by an extensive range of ciders including from the CAMRA approved Farmer Jim's and Celtic Marches. The landlord, Paul Hodgson, says, along with the ciders, he has sold over 9,000 pints of ale since May!



On Great Yarmouth seafront, iconic building the **Empire**, has reopened primarily as a music and street food venue, but with a bar area featuring craft beers supplied by Lacons.

It's always sad to hear of a pub closure and the **Colonel H** in Great Yarmouth seems to be the latest. The pub was originally named the Lancaster Tavern but renamed in the mid-1980's after Lt. Colonel H. Jones VC who was killed in the Falklands war.

In total, we have a great selection of 23 different ales on offer in the Yarmouth pubs mentioned above and more than half from Norfolk breweries.

Finally, congratulations to Darren and Karen at the Red Herring and Ian and Sandra at the Never Turn Back on completing ten years' serving quality ales. Well done and thank you!

Photos: Brandfords / Dock Tavern, Blackfriars and The Empire.

West Norfolk

A planning application which would have seen the **House on the Green** in South Wootton reopen but with a significant number of houses being constructed on the land adjoining, has been rejected. As the overturning of the refusal for change of use for the **Black Swan** at Little Dunham demonstrates, this may not be the end of the matter.

In Upwell the **Five Bells** is the subject of an application to turn it into an upmarket holiday let. The locals have formed the Five Bells Inn Preservation Society in an attempt to prevent this. The recent planning hearing for the change of use was adjourned for legal clarification of some issues.

Better news from Stoke Ferry where the **Blue Bell** has finally been purchased by the community group. A long saga involving burst water

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A close-up photograph of three hands holding glasses of beer. The glasses are filled with a golden beer topped with a thick head of white foam. The lighting is dramatic, highlighting the texture of the foam and the liquid in the glasses against a dark background.

And one for the diary...

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tanks, septic tanks and seemingly indifferent owners, left the group in possession of a building that requires a lot of work. Things have proceeded rapidly since the pub was acquired and some outdoor events have already been held. A further grant of £8,500 has been received from National Lottery's Community Fund for general repairs and renovation costs

The **White Hart** at Foulden is also the subject of a community bid and a share scheme has been launched. It appears that the pub changed hands in June but the identity of the buyer and their intentions are unknown.

The **Lord Nelson** at Burnham Thorpe finally reopened at the beginning of July. This historic pub had been closed for several years and has had a great deal of money spent on it. It is owned by the Holkham estate and managed by Woodforde's. The original building is still there along with the famous settles, but beyond this is a modern



extension with lots of glass and stainless steel and a large outdoor drinking area. It once belonged to Greene King who seem to be changing their emphasis towards good value family style pubs, with both the **Deer's Leap** in Kings Lynn and the **Norfolk Terrier** in Thetford being refurbished, and hopefully reopened by them.

Reports suggest that there are new tenants in the **Crown & Anchor** in St Germans and the **Swan** in Downham Market.

The **Winch** at West Winch was closed and up for sale, but the sign has recently been removed.

A scheme to redevelop the old **Post Office** in Kings Lynn has been put forward, including a pub on the ground floor. The building has been empty for many years and other ideas have come and gone, so it's doubtful anything will change immediately.

The **Gate at Fair Green** was renamed the **Clara Amfo Arms** for a week in September in honour of the **BBC Radio One** presenter, **Jack**, the son of pub managers **Ray and Angie Hindley**, had contacted the station to offer the pub as a candidate when **Clara** made a comment on air. **Radio One** had signs commissioned and delivered for the stunt.



Beers of Europe at Setchey has opened **The Warehouse Tap** which featured in the last edition of Nips. It is slowly increasing its offerings, now opening on Friday and Saturday evenings, sometimes with live music. There's a greater range of cask beers in the purpose-built cellar ready to come on stream, alongside the 16 craft beer taps.

Got a Pub News story in your local town or village?
Email editor@norfolkrips.org.uk



Just further south, **Andel Lodge** seems to have become the Andel, and has ditched the bright lights and removed the wall to allow a better view of the fine building. The bar is open to the public, serves decent value food, but, alas no real ale.



Former West Norfolk Pub of the Year, the **Coach & Horses** at Dersingham changed hands during the pandemic, but the commitment to real ale remains strong. A slight remodelling of the interior sees more space for eating and drinking, in what was the pool room, useful for when it is too cold to sit in the extensive garden.

Many of our local bars have been spruced up or extended, especially the outside areas during lockdown, but one of the more impressive is the new **Nightingale** bar in the old boathouse at Ferry Lane Social Club, while the **Rathskeller** in Kings Lynn, the

Swan at South Wootton and the **Kings Arms** at Shouldham are among those who have applied to make temporary outdoor areas permanent

Photos: Blue Bell Stoke Ferry Interior / Lord Nelson at Burnham Thorpe / The Gate – before it's temporary name change / The Andel. .

Norwich & District

The **Suffield Arms** at Gunton, a few yards from the station, reopened in June after a major refurbishment. The pub closed around ten years ago, and planning permission had been granted for conversion to housing, but no work was ever done. The pub was bought by Ivor Braka, owner of the nearby Gunton Arms, and work began to extend and refurbish it. The works, and opening, were delayed by the Covid crisis. There's a large bar at the front with a pool table, two comfortable rooms at the rear, one of which is a tapas bar, and a cocktail bar upstairs. As at the Gunton Arms, the pub is also an art gallery, displaying works from the owner's collection - some a little risqué!

The **Kings Head** in Cromer had a complete



refurbishment last winter - see our Cromer Crawl article on page 22 for details.

The **George & Dragon** at Cley has reverted to its original name, having just been the George for several years, and reopened in April 2021.

Sculthorpe Mill at Sculthorpe reopened in July as a freehouse serving two beers on handpump and two on key keg. Tastefully refurbished, adding a snug bar over the mill race, the pub is run by the sisters of well-known restaurateur and Great British Menu judge Oliver Peyton, Siobahn and Caitriona.

The **Ostrich Inn** at South Creake near Fakenham reopened in June, after a major refurbishment. The pub was in a poor state having been closed since 2017, but is now looking bright and modern while retaining a traditional village inn feeling. Two ales are available, and food is served every day.

The **Poringland Oak**, Poringland has been taken on by Dave and Tracey Moore, who also run the nearby Railway and previously the Coach & Horses in Bethel Street. They've refurbished the pub significantly, it has a completely new bar, and a lighter, more open and relaxed feel to it. There's a

new range of unusual ales which Tracey says will complement the Railway and give the lucky people of Poringland a choice of styles!

In Horsford, the East of England Coop has asked for permission to demolish the **Brickmakers** and build a new supermarket. The **Ship** at South Walsham is closed, as is the **Dunstable Arms** in Sheringham and the **Bell** at Salhouse, which is for sale at £325,000

In Norwich, the **Belle Vue** on St Phillips Road, has closed, as has the **Warwick Street Social**, Warwick Street although in the latter case this is only “for a few months” according to the owners.

The lease on Greene King pub the **Birdcage**, Pottergate expired and was not renewed by Lauren Gregory who also runs the Garnet on the Market. Greene King are reported as saying they were looking to invest in the pub, and hope to find new tenants in the new year.

Mr Pickwicks, Earlham Road has been taken on by Rose Hanison, who also runs the Black Horse nearby. After a complete refurb in a modern style, the pub has returned to its earlier name of the **Earlham**.

St Andrews Brewhouse on St Andrews Street reopened in April, for outside service only, but closed again in May. The pub opened again in

September, under the same ownership and management.

Planning permission has been granted to demolish the **Blueberry** in Cowgate, and build a block of 15 (yes fifteen!) flats on the site. Originally the St Paul’s Tavern, the pub was for many years an important music venue in the city, and its loss will be hard felt by music lovers. The owners allowed the property to fall into disrepair over the last couple of years, and the Council used this, and the promise of a couple of

affordable flats, to sway their decision to close yet another pub, despite objections from CAMRA and local residents. It seems that in the face of a determined developer, there is nothing we can do to save our heritage pubs.

A correction: In the previous edition we listed the William IV on Quebec Road as being closed, when it is in fact open and operating. Great news!

Photos: Kings Head / Suffield Arms.



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BREWERY NEWS



Who and what's brewing? News from our breweries

It seems it has been a good summer for our breweries and little by little they are back on track. They have been quite busy which is great! The Norwich and Beyond Pub Festival was also a great platform for customers to get more familiar with local breweries and pubs and it seems everyone enjoyed it.



S&P are very busy brewing their beers, as well as brewing for **Boudicca**, in Horsford, where they have always been based and not Horsham where "I decided to send

them" in the previous edition of Nips - apologies for any confusion! Bob Utting, former landlord of the Leopard, is helping out with the production too.



Good news, as apart from enjoying their cask beers in the pub, Nasha IPA 5.0%, Darkest Hour Stout 4.4% and Dennis 4.2% are available in bottles and for home delivery. Plans for a bottle shop are on the table, so watch the space!

Fat Cat's beers are almost back to the level of demand as they were pre-Covid, and the first tentative brewery swaps and collaborations are taking place.

A barley wine is planned to be produced this autumn to celebrate Colin Keatley

(owner of the Fat Cat pubs and the Brewery) reaching 30 years at The Fat Cat. It will be about 9% ABV and available in cask and bottle.

A new 4.2% brew, T.A.B.BY has been developed, and for a change it's an amber malty beer infused with herbal hops, instead of a pale and hoppy one. Keep an eye on the beer board on your next visit to the Fat Cat to enjoy it.

Panther will shortly be unveiling a new beer. Brewed in collaboration with Humpty Dumpty, a 4.4% NEIPA with a slight twist by using new English hop varieties. It is a hazy pale with juicy tropical flavours and it will soon be available in casks and bottles.

The brewery decided to leave the name to the imagination of their loyal newsletter subscribers. After much deliberation, the two breweries were unanimous in choosing Catawall as the name. Combining Cat and Humpty Dumpty's infamous

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COVID
stays under
control over
the winter months
so all pubs can
remain open.*

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wall seemed very apt. The winner was Dave Elliott from Wymondham, who was delighted as he will soon receive a case of beer.

Panther has recently supplied beer to a festival held by Crusaders Rugby Club, and are looking forward to the return of the Fakenham Beer Festival and the Kelling Heath event. They also supplied their beers to the VW Whitenoise Festival, this year held at The Showground. And in October they'll be at the Norwich Beer Festival, which will be held as usual in The Halls. They also attended Holkham Hall for the North Norfolk Food and Drink Festival, plus events at Creake Abbey, The Forum, as well as their regular appearances at North Walsham and Kelling Heath.

On a sad note, we learned recently that the founder of Reepham Brewery (which became Panther Brewery in 2012), Edward 'Ted' Willems passed away in January. Reepham Brewery was (I believe) the second 'microbrewery' in Norfolk, founded shortly after Woodforde's, in 1983, and continued production until 2009, winning many medals at Norwich Beer Festival. We extend our sympathies to his family and friends.

Mr Winter's has recently been awarded 5 CAMRA Gold awards in their different categories: Rohrshach (their stout) 4.5% and Twisted Ladder their 5% Pale Ale in



the Bottled Beer of Norfolk competition; Vanilla Latte 4.5% (speciality beer brewed with coffee and vanilla), Evolution 4% and their mild Fusioneer 3.6% were Champion Beer of Norfolk 2021 in their categories. Fusioneer finishing overall Runner Up for Champion Beer of Norfolk 2021. Some of their speciality and seasonal beers are now available in wooden casks.

Golden Triangle is making a new beer with Idaho 7 hops, which will be called Idahopolis, around 4%, and available in autumn at the Artichoke and Norwich Beer Festival.

At **Humpty Dumpty**, apart from their collaboration with Panther brewing 'Catawall', they held an Oktoberfest weekend from 24 - 26 September at the brewery in Reedham. For the occasion they brewed a cask lager, a Bavarian Helles style Kellerbier.

If things go well and back to normal, they will be holding their Open Weekend on 4 and 5 December, like the good old days. Let's keep our fingers crossed!

Moon Gazer will launch a 4.5% milk stout called Skidadaddler this autumn, with chocolate adding subtleness and lactose for a smooth finish, it will be available in cask, key keg and can.



Less traditional is their new Hazy Hare IPA, which will be brewed in collaboration with the team at hop merchants Charles Faram, and will use a new experimental British hop with big citrus flavours. It will also blend old with new as it will be a 'single malt' beer using one of Crisp Malts heritage range - Plumage Archer - with the addition of oats adding to the haze. It will also be gluten free.

Completing the new product lineup is a new spirit called MoonShuck, which combines the best of two of Norfolk's excellent artisan drink producers to create a uniquely Norfolk spirit. It is a creation between Moon Gazer and Black Shuck distillery, and involved distilling several casks of

Moon Gazer Bouchart mild that would have failed to survive lockdown.

By taking small batches of the ale, they were able to triple distill – taking the 4.9% abv ale to a white spirit with a finished strength of 40%. This was then aged for a minimum of four months which allows the malt and hop flavours to develop further.

Outside of beer, brewery owner David's training for his charity barrel push to London continues apace – so you can support him and 'It's on The Ball' by visiting moongazerale.co.uk

Poppyland were very busy in summer and enjoyed being paired with The Rose Inn in July for the Norwich Pub Festival. Their free tasting session on a Sunday with Martyn Cornell sharing his beer knowledge was very popular.

New beers this month include two saisons, Church Rock with Norfolk cherries, and Under the Bush with gooseberries, both limited brews of around 250 bottles each

Their next launch is a 5% APA called Happy Valley, a rich golden-amber American Pale Ale with balanced bitterness, notes of orange, lemon and coconut and a hint of apricot, available in 500ml bottles and probably a firkin or two will slip out to Norwich pubs!



Grain reopened their Taproom Bar at the brewery at the end of September, 25th to be more precise.



They will be having a Taproom and Tours day on the last Saturday of each month with plenty of Grain beers served in the taproom, live music and hot dogs.

Lacons have a very colourful new addition to their Great Yarmouth brewery from artist Silent Hobo, in partnership with Repezent Project and Out There Arts. They also ran the bars at the recent Out There Festival, which returned to the town after 2 years.

Their Ruska red ale 4.2% is out in pubs and they have

produced a keg version of favourite Encore at 3.8%. They're also brewing a new recipe of their 4.6% golden ale Phantom especially for Norwich Beer Festival.



Kings Lynn is no longer one of the few towns without a brewery! The Lynn Brewery made its debut at the North Wootton Village Market in May. It is a small-scale operation based in North Wootton with a brew length of around 40 litres. Initially three beers were available, Vancouver Blonde, Wootton Wheat and Savage Smash, though a special was promised for a VE celebration event held in August.





NORWICH BEER FESTIVAL IS BACK!

25 to 30 October 2021



After missing out last year, we're so excited to be heading back to The Halls, to bring you the 43rd Norwich Beer Festival. So get ready for another fantastic week, meeting friends, catching up and exploring an amazing selection of real ale, cider and perry. Our Curiosity Bar returns with new and exciting beers, and you can find our World Beer and Keg Bar in the Marquee.

No advance tickets or booking necessary. Entry is free for CAMRA members, just show your card at the door. And if you're not yet a member, you can join at the festival and earn yourself 2 free pints!

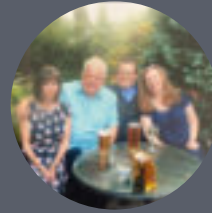
Every year beer festival attendees give generously to support a fantastic local charity. This year our Charity Partner is Norfolk SEN Network, a wonderful organisation which helps families of children with special educational needs. They'll be at the festival every day if you'd like to have a chat and find out more.

World Beer and Keg Bar

Global beers in the Marquee



It's amazing to be back and we can't wait to serve everyone! This year we have a few things we are super excited about...



Raise a glass to Rod

Norwich Beer Festival just wouldn't be able to happen without our amazing volunteers. From setting up The Halls, to keeping everyone safe, to serving your drinks with a smile, they'll always be an essential part of the experience.

When you're at the festival this year, raise a glass to Rod Jones, one of our veteran volunteers who sadly passed away this summer. Rod was a long time CAMRA member and part of the festival family for many years.

He helped with festival set up and dismantling, as well as serving at the bar. His ever cheerful manner and rapport with the punters at the festivals made him memorable to those who met him. He will be greatly missed by all of us at festival and everyone else who knew him.

Cheers to Rod!

Photo: Rod with his family

We have beers from as far away as China, Mexico and Russia and we've got some special treats from local brewers too, including:

- **Tindalls who will showcase some of their continental-style beers in keg.**
- **Ampersand who are supplying final kegs of some limited edition brews they've been nurturing over time.**
- **Panther who've kegged some of their fruit beer you don't usually find in keg.**

Our Marquee manager, Beer Sommelier Cheryl, has had a great opportunity to expand her passion for a beers. Like wine, beer can be aged, and now is your chance to try the results. We are the only festival to offer the exceptional Orval beers in a range of years, and we have an amazing choice of beers from Trappists to Guezes. We'll also have the World Beer Award winning Val Dieu in an aged version.

We'll have timed releases for our special keg beers, starting Monday with one of the special Ampersand beers and a one of the Val Dieu beers. Don't miss your chance to try these unique beers.

Donating at the festival is a great way to support our charity partner Norfolk SEN Network, and this year it's even easier.

We'll have a range of beers where profits go to the charity, plus mystery bags for £10 (containing 4 beers, at least 1 worth £5+). For each bag sold, £5 goes to the charity so it's a win-win! Big thanks to World Beer Awards for helping out with this.

Norwich & District Branch of the Campaign for Real Ale

43rd Norwich Beer Festival

October 25th-30th 2021
The Halls, Norwich NR3 1AU

Large selection of
**Real Ales,
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Opens 5.30pm Monday

(CAMRA members' preview 4.30pm)

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11.30am-2.30pm (3pm Friday)

Evening Session

5.30-11.00pm

Saturday

All day 11.30am-9.30pm

**FREE Admission to card carrying
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**CAMPAIGN
FOR
REAL ALE**

Beer Festivals, how we've missed them!

While many have been moved or cancelled for the past two summers, some have been able to go ahead. We checked out Chappel Beer Festival which took place in Essex in September. Fingers crossed we can visit plenty more festivals next year!

CHAPPEL BEER FESTIVAL

What?

A festival in a train museum! Run jointly by CAMRA and East Anglian Railway Museum. Over 100 cask ales, 24 ciders and perries, food vendors.

When?

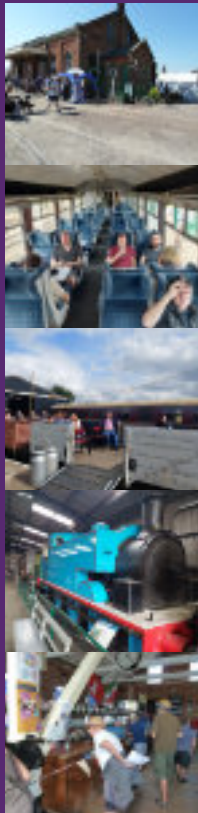
7-11 September 2021, with the winter edition of the festival scheduled for 24-26 February 2022.

Where?

Chappel and Wakes Colne train station. From Norwich, change at Colchester and Marks Tey.

Who?





Fans of real ale, cider and perry, train lovers and anyone who enjoys a festival in a unique, quirky venue.



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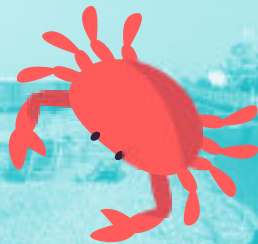
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Find out about other upcoming festivals at camra.org.uk/beer-festivals-events

Cromer Crawl

A stroll around six seaside pubs



Whenever the weather is good, we all love to get to the coast, and luckily from Norwich the beautiful Norfolk coastline is easily accessible by train. North Norfolk also has the Coasthopper service run by Sanders, who offer a Day Pass allowing you to hop on and off their services between Wells and Cromer. We'll be writing about the opportunities this gives for a bus-based pub crawl in a future article, but here we're featuring the pubs of Cromer, the first coastal stop on the Bittern Line from Norwich, or the X44 bus.

From the station, the first pub you'll come across is the **White Horse**, in West Street, next door to Poppyland Brewery (check poppylandbrewery.com for opening times). A pretty white and blue building, the pub has two large bars, serving ales from Greene King, Adnams and Sharp's at our visit, and an enclosed patio garden with hanging baskets at the rear. Food is served every day and there are six en-suite rooms available for B&B.

Continuing into the centre towards the sea front, the **Wellington** is on pedestrianised Garden Street, and is a bright, high-ceilinged pub with pub games and sports on the TV, serving beers from Moon Gazer, Wolf and Adnams. Owned by the same family for over 20 years, there are four modern rooms available, and good value food is served in the Courtyard restaurant.

colours with exposed brick and reclaimed / stressed wood panelling. There's also a large suntrap patio garden with plenty of greenery, food is served all day and there's always something on, from quiz nights to karaoke, and a Pride night every Thursday. At our visit in September the ales available were London Pride, Doom Bar and Taylor's Landlord.



The Albion, a bright building in similar style to the Wellington is 200m away on Church Street. The pub had a £140,000 refurb just before the pandemic, when new owners took over, and is now serving food. The long single bar had beers from Adnams, Taylor's and Sharp's.

Opposite the Albion is **The Gangway**, a relatively new micropub in what was previously a hairdressers, with no draught real ale, but a huge range of bottled and canned craft beer and several keg taps. A

A stone's throw along the narrow High Street is the **Kings Head**, which has had a complete refurbishment over the last lockdown, and now boasts a large, modern bar in the fashionable muted blue





range of great-looking snacks is also available. Plenty of seating inside and tables outside on the pavement.

Last but not least, the **Red Lion Hotel**, on the sea front is probably the best-known of Cromer's real ale pubs, with a huge array of handpumps in the front bar, serving up to ten beers from Green Jack, Moon Gazer, Mr Winter's, Grain and Lacons, as well as several ciders. There's outside seating at the rear, both open and covered, and of course as a hotel there's accommodation and food served. A last pint of Trawlerboys in the afternoon sun was superb!



While the selection of ales in many pubs, not just in Cromer, may appear a little conservative, we have to remember that pubs have just suffered the worst crisis in their history, and need to be careful with what they offer – all the beers we drank were in excellent condition, and we had a great day out, topped off with fish & chips at No.1 by the pier.

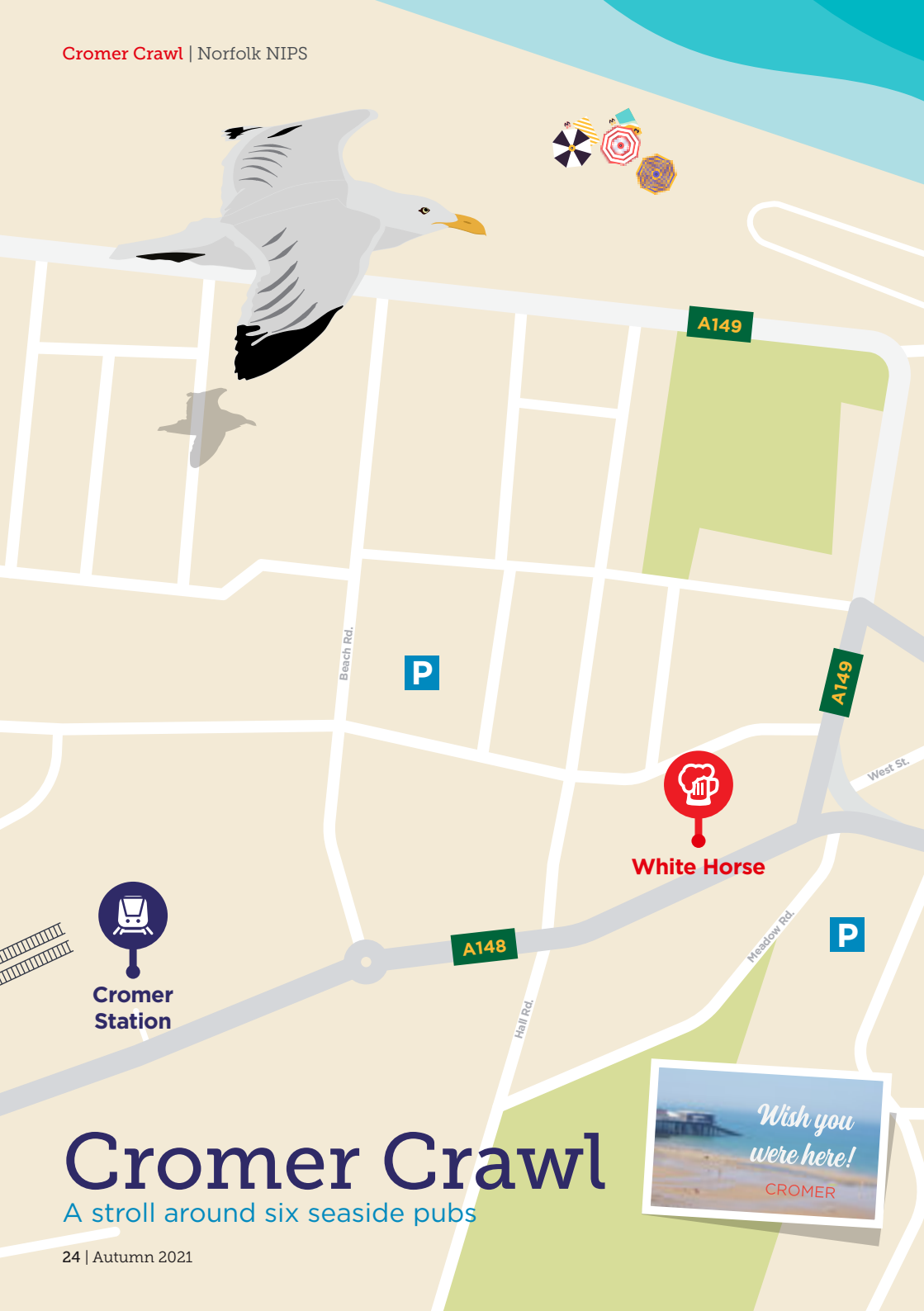
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Cromer Crawl

A stroll around six seaside pubs





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**Wellington Pub
and Smokehouse**

Garden St

Jetty St

Tucker St

Red Lion

Albion

Surrey St

Gangway

The Gangway

Hans Pl.

Bond St

A149

A1469

SAVE THE DUKE!

With pubs closing all over the country due to the pandemic and economic issues, the Friends of the Iron Duke have been campaigning relentlessly for the restoration and reopening of the Iron Duke pub, situated on Jellicoe Road in Great Yarmouth's North Beach area.



The Iron Duke was built in the late 1930's as Lacons Brewery's flagship pub. It was designed by AW Ecclestone, a visionary architect who designed most of the pubs Lacons built. The bars themselves are made from teak taken from the WW1 Battleship HMS Iron Duke using Lacons own in-house builders and craftsmen. The building works were halted at the start of the second world war but the pub was opened, partially completed, to provide refreshment for the gun battery crews stationed near by on North Beach.



After the war, the works recommenced and the pub was opened fully in 1948. The lovely art deco styled pub had a very successful career and is still admired and remembered today by holiday makers and locals who drank within its walls. Lacons Brewery and AW Ecclestone left a stunning legacy combining fine architecture and social history.

However, the Iron Duke was bought and acquired by Bourne Leisure, who ran the Haven Seashore holiday park. In 2007 they promptly closed the successful pub to prevent any further competition to their adjacent holiday park businesses. Unfortunately, without regular maintenance The Iron Duke quickly fell into disrepair.

The Friends of the Iron Duke have collaborated with various prestigious societies such as the C20 Society, the Society of Architectural Historians GB, the Sainsbury Centre (who



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included the Iron Duke in their Art Deco by the Sea Exhibition) to get the iconic building Grade II listed. This in turn has raised the profile of the beleaguered pub to a national level and encouraging Great Yarmouth Borough Council and the Great Yarmouth Preservation trust to take action.

Despite the neglect caused by lack of maintenance the interior survived almost intact, albeit in of disrepair, retaining the bars many of its original features.

When the Great Yarmouth Preservation Trust, a charity committed to preserving the heritage, took ownership of the historic pub, they spent time making the building wind and weather tight, undertook emergency repairs and made the building secure. They have apparently completed a fully measured survey, a heritage statement, analysis and research as well as producing a 3D scan of some of the areas.

Several local publicans/restaurateurs, and some from further afield, have contacted the Preservation Trust eager to register interest in

purchasing and reopening it as a pub and enhance the local area once more with a good, old fashioned local! As of today, they still await a reply from the Trust regarding the Iron Duke and its fate. Nevertheless, the Friends of the Iron Duke are very excited about the opportunity for the pub to regain its place as a local community hub. Let's hope that the Great Yarmouth Preservation Trust engages with these interested parties soon!



aim of the action group was maintain the pub, as a pub, have it converted into something it was never designed to be. This heritage pub, that was a successful and much-loved venue should not be converted into anything other than a public house, whilst there are offers on the table from various publicans.

The Friends of the Iron Duke group ask for all CAMRA members to support the campaign to save, reopen and once more have the opportunity to enjoy a pint of quality real ale in this iconic, heritage, Grade II listed AW Ecclestone masterpiece!

SAVE THE DUKE!

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CAMRA's Beer Styles



How do we get so much variety from water, malt, yeast and hops?

These four ingredients can be combined to create an enormous range of different beers, from light golden pale ales to strong black imperial stouts, with flavours from grapefruit to coffee, without the need for any further additives – although many beers add fruit, herbs, spices and even oysters to create even more variety!

Why do we need to categorise beers into styles?

Firstly, because it makes it easier to find beers you like, but also for competitions such as the Champion Beer of Britain – it makes sense to judge beers against other similar beers. CAMRA recently reviewed how we classify beers into styles, as some of the old styles – ‘speciality’ for example – were too broad, and developments in the industry often weren't covered, such as the explosion of IPAs and sours. The result is 12 broad styles, each with several sub-groups.

01 Milds up to 4%

‘Mild’ used to mean fresh and reflected the fact that the beer was not aged. These beers are easy drinking, often sweet, not very hoppy, and while usually dark can be pale in colour.

02 Session Bitters up to 4.3%

These are ‘traditional’ Bitters with a thin to average body, usually amber to dark brown in colour, and with a malt character with noticeable hops; typically earthy, spicy and peppery but may also be floral or piney, and with light to strong bitterness.

03 Premium Bitters 4.4% - 6.4%

Traditional stronger bitters with more body, but otherwise similar to Session Bitters.

04 Session Pale, Blond and Golden Ales up to 4.3%

Refreshing, easy drinking beers which are probably the most popular style in pubs nowadays. **Pale ales** will be dark gold to amber in colour, have very little malt flavour and a strong hop character. **Blonds** are lighter in colour, from straw to gold, and slightly fruity but not citrusy. **Golden Ales** will have a strong citrus flavour.

05 Premium Pale, Blond and Golden Ales 4.4% - 6.4%

Refreshing but heavier bodied than the Session varieties.

06 British and New World IPAs 5.5% and above

IPA stands for India Pale Ale. It was Burton on Trent that became famous for this style of beer, exporting it around the world, including to India, hence the name. These are strong hoppy beers with moderate to strong bitterness; usually bittersweet. The finish is long and complex. **British IPAs** use English-style hops



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with a honeyed/biscuit malt aroma and flavours with pepper, spicy, earthy, piney or floral resins from the hops. **New World IPAs** are much more 'hop forward' with lighter biscuity malt and strong citrus or tropical fruit flavours. Many, especially the New England (NEIPA) versions are unfiltered and often quite cloudy.

Black IPAs are typically dark brown or black, with strong hop character but almost none of the characteristics of other dark beers.

07 **Brown and Red Ales, Olds and Strong Milds:** up to 6.4%

Darker beers with distinct malty notes, from light brown to black in colour.

Brown ales can have a roast and/or smoky flavour, but will usually be sweeter, with moderate bitterness and some fruit flavour. **Red ales** are redder in colour, sometimes with a slight tartness and more hop character. **Strong milds** will have a strong malt flavour, but little hop flavour, and often have dark fruit flavours such as blackberry or cherry. **Old ales** are not aged, but have slightly more hop character balancing the dark malts.

08 **Session Stouts and Porters:** up to 4.9%

Stouts are typically black in colour and have strong dark malt flavours such as chocolate, caramel, and coffee, with minimal hops or fruit. **Dry stouts** have very little sweetness, and can be slightly astringent. **Oatmeal stouts** will be full-bodied, creamy and usually quite sweet. **Oyster stouts** don't always contain oysters but may be slightly salty. **Milk stouts**, named because lactose sugar is added to give a smooth creamier stout, often with vanilla or custard flavours.

Porters are usually dark brown to black, with dark fruit flavours such as damsons or black cherries, or caramelised fruits such as raisins.

09 **Strong Stouts and Porters:** 5% and above

These are stronger versions of the Session varieties, usually smoother, fuller, with more complex flavours.

Very strong versions, up to 13% ABV, are called **Imperial Stouts** or **Baltic Porters**.

They're usually highly complex, with deep flavours of roasted grain, burnt fruit, leather, coffee, chocolate,

and liquorice. Alcohol warmth is often noticeable, and when aged, in wood or steel, the beers can take on sherry-like flavours.

10 **Barley Wines and Strong Ales:** 6.5% and above

Strong Ale used to be produced to allow it to be kept longer and many are still aged, leading to wine-like notes. All of them are rich, complex, full bodied with noticeable alcohol. **Barley Wine** probably dates from the late 1800's with Bass using it in the early 1900's.

11 **Speciality Beers:** Differently produced

Speciality beers are those which either add ingredients or use significantly different techniques, such as Wheat beers, Sours and Lagers, including Pilseners, Vienna lagers and Dark lagers.

12 **Speciality Beers:** Flavoured

These are beers, of any style, with a flavour added, including **fruit, herbs, spices and other culinary ingredients**.

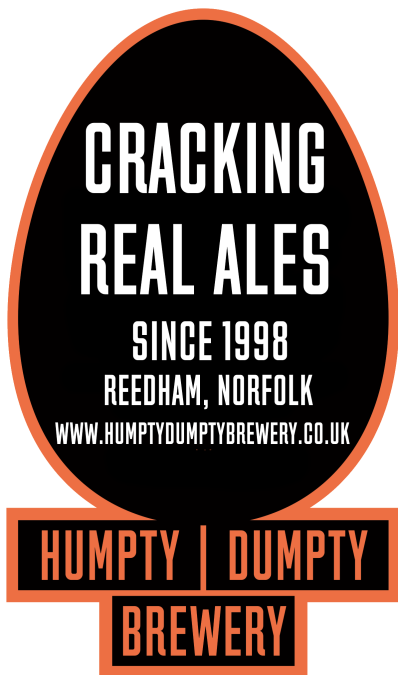




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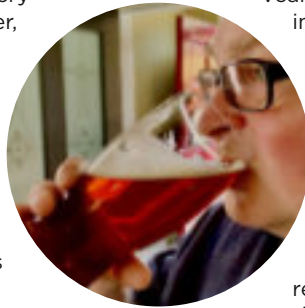
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Blackfriars Tavern is Back!

One of Great Yarmouth's classic pubs

The statistics on pub closures over recent years have made depressing reading, with trade magazine *The Morning Advertiser*, reporting over 2,500 closures in 2020. Whilst over double the previous year's figures, caused largely by the pandemic, this worrying trend is continuing within the industry. Given this fact, we were more than a little surprised to hear that the Blackfriars Tavern, which had been closed since 2015, was being re-opened AND selling real ale. So we decided to find out their story...

The pub was purchased on 30 April 2020 by Mr Smith, who had identified the pub as being a very interesting building years earlier, on a family day trip to Yarmouth. When it was put up for sale, he proceeded with the purchase despite the restrictions that had just been imposed on the trade. These restrictions, in fact, proved to have both positive and negative consequences; as a construction project it was allowed to continue and skills normally in short supply were available, but sourcing materials required contacts and ingenuity.



The pub was first granted a premises licence in 1865 and the first landlord was a Henry F Veal, who was also a fish-merchant in the town. Originally one section of the external walls was fabricated from wood and there is still a cast iron drainpipe on the building with a date of 1898 cast in the metal. The pub lies in a conservation area, neighbouring part of the old town walls and so the renovations have had to be carried out sympathetically, but it is now looking absolutely fantastic inside and out.



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The pub was open for just two days in 2020, one day in November before further restrictions were imposed, and again on Christmas Eve. At that time, pubs were only allowed to sell alcohol accompanied by a substantial meal, which they were unable to offer. It is expected that a food offering will be in place this autumn, following upgrades to the kitchen.



The pub benefits from a very nice split courtyard area outside which is furnished with bespoke bench seating, canopies and heaters. Since the re-opening of pubs with outdoor space in May, the pub has built up a steady trade of visitors including dog walkers, cyclists, visitors exploring the town walls and the nearby Tide & Time Museum. It's also the closest pub for visitors wishing to see the artwork recently carried out by Banksy. Working to accommodate their new customers, the pub is both dog and child friendly (subject to licencing regulations) and now has cycle racks in the courtyard. There's also traditional pub games including Crib, Shove Ha'penny and Draughts which are proving popular.

Of course, of primary interest to readers of this magazine will be the ale and cider offering. There are regularly up to six ales on offer, mostly from Norfolk and Suffolk brewers, although two beers from further afield will be offered, guided in part by local and national CAMRA beer awards. Breweries featured so far include Mr Winters, Grain, Wolf, Woodforde's and Humpty Dumpty. Indeed, it was Humpty Dumpty's Little Sharpie which earned the pub a mention on BBC Radio 6 Music's pub shout-out feature a couple of months ago -

just goes to show what an unusual brewery / beer name can achieve! In terms of cider, there are currently six traditional options available from further afield but the aim is to move to include local producers. Many casks are currently collected by the pub directly from the breweries rather than being delivered, as they say, it's amazing what one can fit into a Volvo!

The pub also offers a full range of usual drinks, teas, coffees and cakes for those going for the soft drink option. Plus a full range of hand mixed cocktails, including a Pink Fizz featuring IPA - real ale being rather an unusual ingredient for a cocktail but which was found to be very pleasant by our writer on a recent visit. A log burner is soon to be installed in preparation for the winter months and the pub also offers free wi-fi and all of the sockets which were put in when the pub was re-wired have USB points.



Mr Smith is a member of CAMRA and is fully supportive of our aims and objectives and is looking forward to working with the East Norfolk Branch to continue to promote real ale in the area.

Here's hoping the pub can continue to grow and flourish, offering ale drinkers another venue to visit alongside and help buck the trend on pub closures.

Go Sober?

You can't have failed to notice campaigns which encourage people to raise money for charity by abstaining from alcohol for a month. CAMRA has recently responded to these campaigns, addressing concerns that they may harm pubs during a time when they need support from customers more than ever.

Of course, no-one in CAMRA wishes to harm fundraising efforts by charities, and we support anyone choosing to moderate their alcohol intake. It's worth remembering that pubs and clubs are the home of responsible drinking and ideally these challenges should aim to support them. For example, encouraging pub-goers who choose to take part to switch to no or low alcohol alternatives, rather than avoiding the pub altogether.

We believe that moderate drinking can be part of a healthy lifestyle. Visiting pubs and clubs has social and wellbeing benefits, and we want to encourage people to enjoy this year round, as well as enjoying both alcoholic and non-alcoholic drinks there. Many pubs offer a great range of non-alcoholic beers and soft drinks, and we'd like to see pubs offering more of these options to increase consumer choice.

Wouldn't it be great if the charities that run these challenges and initiatives could also recognise the social and wellbeing benefits of pubs and clubs, and highlight the range of no and low alcohol options available to consumers.



Norwich and Beyond Pub Festival

For all of July and a bit of August, we celebrated our wonderful pubs in Norwich and beyond.

Over 100 pubs and breweries took part, giving pub-goers the chance to sample some brilliant brews in a wide range of venues.



It was the first festival of its kind, and saw pubs and breweries matched up and grouped into 7 colour-coded zones.

Loads of you got involved on social media with over 700 people joined our Facebook group, sharing their progress and some fantastic photos.

Anyone who visited all the pubs in a zone was awarded with a coloured wristband, there were 7 to collect,

plus a special pink one for pub staff!

Those people who collected stamps from all 61 pubs can claim a special prize at Norwich Beer Festival from 25-30 October.

We've had some great feedback from pubs, breweries and visitors, so thanks to everyone who got in touch. We'll be looking at the possibility of repeating the event next year and hopefully making it even better. **Cheers!**



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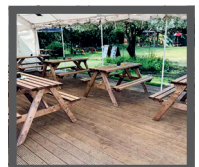
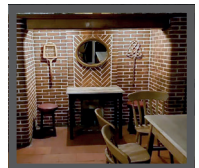


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50 years of campaigning

Even if you're a member of CAMRA, you might not know much about the history of the organisation, or the activities supported by your subscription. From fighting for real ale in 1971, to lobbying for the 1989 Beer Orders, to supporting pubs during lockdown in 2020, CAMRA and its members have helped make sure beer and pubs are still part of the British way of life.

Adapted from an article on camra.org.uk

CAMRA was formed in March 1971 by Michael Hardman, Jim Makin, Bill Mellor and Graham Lees on a trip to Ireland. At the time, the 'Big Six' brewers (Allied, Bass, Courage, Scottish & Newcastle, Watneys and Whitbread) had monopolies on entire regions of the country, owning hundreds of pubs that could only sell their brews. They were pushing tasteless kegged beer onto consumers because it was easier to produce, store and serve, and as a result quality real ale was incredibly hard to find. In fact, there were just five bottle-conditioned beers in existence in the world.

Spreading the word

The early years were marked by the recruitment of members and setting up what would soon be Europe's largest consumer organisation. In 1972 What's Brewing newspaper was founded, followed shortly by the first edition of the Good Beer Guide in 1974 - originally a short pamphlet compared to the 'bible' produced 48-years later. These were some of the first beer and pub centric publications produced in the UK.

Birth of the modern beer festival
That same year the first-ever beer festival in modern times took place in St Albans,

boasting 26 different casks from 14 brewers. In 1975 the Great British Beer Festival was held at Covent Garden and was a roaring success. Volunteers worked flat out throughout the weekend to source more beer for the festival which kept running out.

Making an impact

It wasn't very long until CAMRA started to get noticed. The 'Big Six' started to respond to the calls for cask ale, and in 1976 Allied Brewing introduced Burton Ale, it's first real ale ever produced. Whatneys soon followed with a cask conditioned beer, and Truman's came out with Truman's Tap - the first cask conditioned brew in many years.

Fighting for ABVs

That same year, CAMRA took on the fight for beer strengths to be properly labelled at the point of dispense. It's hard to imagine, but at the time ABVs were fiercely guarded secrets. CAMRA members collected beer samples from pubs around the country to test the original gravity of the beer, then published the findings in *What's Brewing* and the *Good Beer Guide*. This move forced brewers' to start sharing information on ABVs for the very first time.

Supporting breweries

Other CAMRA activity had significant impacts on brewers as well. In 1986, Bateman's Brewery was under threat of sale, and was saved thanks to daily letters written by members. When their iconic XXXB bitter won the Champion Beer of Britain competition, investors came back on board to help save the brewery from closure.

1989 Beer Orders

In 1989 the Beer Orders were introduced. These wide-reaching reforms broke up the brewing cartel by restricting the number of pubs a brewer could own to just 200 pubs,

resulting in the Big Six selling or freeing-from-tie over 11,000 pubs.

The legislation also forced brewers to stock at least one competitor beer in their pubs, and thanks to CAMRA, that guest beer had to be a cask-conditioned beer. This enabled licences to stock real ale from whomever they wished, resulting in an explosion of new breweries.

CAMRA expands

The huge success in CAMRA's campaign to break up the brewing cartel led to it being taken on in different areas. In 1988 CAMRA took on the mantle of campaigning for real cider and perry under it's "APPLE" Committee. This also marked the beginning of the National Cider and Perry Championship competition to find the very best cider and perry in the UK, placing real cider and perry firmly on the side of real ale for the Campaign.



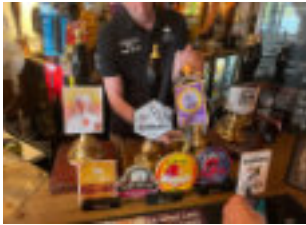
CAMRA became well-established as a powerful campaigning force within the beer and pub sector. Over the following three decades, it influenced a number of pieces of legislation aimed at supporting and improving the beer drinkers and pub-goers experience. Over 200+ branches sprang up across the country, each of which run local beer festivals and awards to celebrate the industry. CAMRA Books publishes hundreds of titles about beer and pub campaigning, and our national awards and Great British Beer Festival draw the attention of the national media.

In CAMRA's 50th year, innovation has been more important than ever. When people couldn't get to their local, the Red OnLion virtual pub offered members a way to connect. And the Pubs. Pints. People. CAMRA podcast series started during lockdown and continues to share interesting stories about the world of beer, cider and pubs.



Socials are back!

An update from Norwich & District branch



It seems a long time since we embarked on a visit to five breweries in one day. Sadly this proved to be one of the last social activities before lockdown cancelled everything.

18 months on and we are beginning to reintroduce our social activities albeit with some caution. Many people appear to relish getting back to some form of normality, but understandably some people are still proceeding with some trepidation. We had three social events in August and it was good to catch up with people who in many cases

hadn't seen each other for an extensive period of time.

In September further strolls were organised and we have our first coach trip arranged for October. Coach trips will be different for the foreseeable future and it may well be that evening trips will potentially need to take place on an alternative night than a Friday. Pubs are still normally busy on a Friday night so turning up with 20+ people on a coach is not practical for now.

Michael Social Secretary

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On Friday 10 September Michael had arranged the first lunchtime stroll since restrictions were removed. The original starting pub was closed at lunchtime, so a small group met at the Red Lion on Bishopsgate, then moving on to the second stop at the Compleat Angler where we met up with more members. The next stop was the Coach & Horses on Thorpe Road to enjoy the range in the Chalk Hill Brewery Tap. Fourth on the route was the Jubilee that opened at 4pm with the last stop at the Lollards Pit the opposite side of the river to the starting pub.

There was a good range of beers on in all pubs as well as cider in the Jubilee and Lollards Pit. It was an enjoyable day and with around a dozen members including a new recruit it was good to be able to catch up.

Richard Pub Protection Officer



Please check emails, social media or the branch website for details of all socials on the branch calendar. Further events will be arranged in November but the end of October sees the welcome return of Norwich Beer Festival.

EVENTS CALENDAR

1 October

Norwich First Friday Five

Starting 7-8pm at Rose Tavern, then York, Unthank, Eagle and Trafford Arms.

14 October

Lunchtime Coach Trip

Departs Norwich 11.30am visiting Tunstead Horse and Groom, Crostwick White Horse, Frettenham Rose and Crown. Booking essential socials@norwich.camra.org.uk

25-30 October

43rd Norwich Beer Festival

The Halls, see page 18 for opening times.

1 November

East Norfolk CAMRA AGM

7.30pm Mariners, Gt Yarmouth
All welcome.

5 November

Norwich First Friday Five

Starting 7-8pm / route TBC.

4-5 December

Humpty Dumpty Open Days

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ALE MAIL

The chances are that the copy of Norfolk Nips that you are reading was picked up in a pub or maybe a tourist information centre, but there are a few that have their copy delivered by post.

Once upon a time, West Norfolk produced their own newsletter called Cask Force, and after a few requests I undertook to run a subscription service. When Cask Force combined with Norfolk Nips, I continued to post out copies, and I guess that I have been doing this for around 30 years now. The number of subscribers is usually between 40 and 50 at any one time, and when we have our magazines delivered, my first task is to retire to sort out the subscriptions. I have experimented with high technology such as a label printing, but in the end, I have found it easier to put on some relaxing music (currently The Fall's Dragnet album) and get into a rhythm hand addressing the envelopes. The familiar names resurface in my mind, as my list is in date order. I guess Richard of York (not that one), Robert from Ely and Edward from Ipswich have been with us almost from the beginning. I think Ken collects the magazines and likes them in perfect condition.

I have met very few of those on the list, but begin to imagine what they are like. Sometimes people communicate with me by email. Rod has told me so much about his local, the Lordship Arms, which receives his copy of Nips when he has read it, that we took a detour on the way back from a regional meeting just to check it out. For some reason another Ken sent me an odd number of stamps when he started his subscription, so

my list has him as 1.5 copies in credit. Will you want the first half or second half when the time comes?

Posting them is always an adventure. Buying a box of window envelopes was a mistake on my part, but they are nearly finished. I ask for payment in either stamps or by cheque, so what goes on the envelope depends on what I have in my box. If they have a label, it means that I have queued in our post office at the back of W H Smith's and presented my 45 envelopes to the cashier. Not a popular move when there are lots of people waiting and most of the counters are unstaffed. Recently they have told me that they need to print each label separately and type in the address and postcode, probably a twenty-minute task.

The copies go all over the country, but I know that many of the subscribers have strong links to Norfolk and often include tales of their visits in the renewal letters. So, if you are wandering past a café in Kings Lynn and see someone sat at a table sticking stamps on lots of envelopes, pop in and say hello.

If you want to join the list, send 10 first class stamps or a cheque for £8.50 payable to West Norfolk CAMRA to 91 Tennyson Road, Kings Lynn, PE30 5NG and you will receive the next four copies by post.

Cheers, Jeff Hoyle West Norfolk CAMRA

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