

# WIGHTWASH



## THE ISLE OF WIGHT BRANCH NEWSLETTER NO 9, SEPTEMBER 1994

### HANDY BEER TAX RIP-OFF CALCULATOR

You pay EXCISE DUTY based on alcoholic strength and VAT based on sale price.

Alcohol %	Typical beer	Approx. Excise Duty
3.5	Mild/Weak lager	21p per pint
3.8	Ordinary bitter/lager	23p per pint
4.2	Best bitter	25p per pint
5.0	Strong alc/Premium lager	30p per pint
7.0	Winter Warmer	42p per pint

Remember you pay VAT as well:

Price £	VAT per pint	Price £	VAT per pint
1.00	15 pence	1.50	22 pence
1.10	16 pence	1.60	24 pence
1.20	18 pence	1.70	25 pence
1.30	19 pence	1.80	27 pence
1.40	21 pence	1.90	28 pence

The Chancellor takes a third of the price of your pint! Join Camra in fighting for a reduction in beer tax. Tax on beer in the UK is the second highest in Europe (only Ireland is higher) and the large price differential encouraging the purchase of large quantities of beer in France is threatening businesses and jobs in the brewing and licensed trades.

## BREWERY NEWS

### Burts

As previewed in the last issue a new beer has appeared - Vectis Venom, loosely based on the D-Day ale. It has the characteristic Burts taste and seems to be going well, as is the Newport Nobbler, which is also being exported to the mainland. A small prize (say half a pint of VPA) to whoever spots the furthest flung Burts outlet. The Prince Albert, just north of Cambridge is the best so far.

### Goddards

The branch enjoyed an excellent visit to the brewery in June, together with Pompey branch. This developed into a carouse round some the Island's more notable pubs, by taxi and minibus, with various stout and not so stout parties falling by the wayside (metaphorically, of course!). Goddards brewed a special beer for the Cowes Festival, called Cowes Festival Ale, surprisingly. It was excellent, slightly darker and more mellow than the regular brew. We hope to see it again. A Winter Warmer is planned.

## The CASTLE

HIGH STREET

RYDE

Tel: 811138

- Gales Real Ales
- XXD usually on tap
- Long Standing CAMRA stalwart

*Ian & Leslie welcome you all to their hostelry*

## BREWERY HISTORY

Did you know that there have been at least 12 breweries on the Island, before the present two. There were almost certainly several other home-brew pubs as well.

Brading: William Clare Wright, home-brew house acquired by Mew Langton in 1923.

Chale: Sprake Brothers, Star Brewery, founded by Robert Sprake 1833, acquired by Brickwoods in 1928 with 6 tied houses, ceased brewing 1934.

-Freshwater Bay: John Emberley & Sons, Church Place, 1902.

Newport: Charles James Dashwood, Carisbrooke Brewery, Castle Street, acquired by Mew Langton 1910.

Newport: W.B. Mew, Langton & Co. Ltd., Royal Brewery, Crocker Street, founded by 1814. Acquired by Strongs 1965, ceased brewing 1969.

Newport: Frank Saunders, Coppin's Brewery, Coppins Bridge, bankrupt 1912.

Ryde: James Garland Duffett, High Street, acquired by Brickwoods 1921.

Ryde: Henry Charles & Walter Sweetman, George Street Brewery, acquired by Mew Langton 1920.

Skanklin: Shanklin Brewery Co. Ltd., Rectory Road. Bought by Frank Saunders of Coppin's Brewery 1902, acquired by Herbert Hoare in 1913 and registered as H. Hoare & Son 1945. Ceased brewing 1953.

Ventnor: Burt & Co., High Street. Founded 1840, acquired by Albert Phillips in 1906 and continued trading as Burts until 1992, when brewing ceased. Acquired by Hartridges and brewing transferred to the Island Brewery, Newport.

Cowes: William Waterman, St Mary's Brewery, St Mary's Street (Road?). Acquired by Brickwoods 1919.

Yarbridge: Isle of Wight Brewery Co. Ltd., founded c1860. Registered 1896 to acquire the Yarbridge Brewery Co. Offered for sale 1900.

Information from "Where Have All the Breweries Gone" compiled by Norman Barber of the Brewery History Society and published by Neil Richardson in association with Camra. A fascinating book, highly recommended.

## **The Kingston Arms**

**NEWPORT ROAD**

**COWES**

**Tel: 293393**

- **Good selection Gales Real Ales**
- **Good Pub Food - Gourmet Menu available**
- **Food served all day**
- **Large Car Park**

*Adrian & Jackie welcome all CAMRA Members*

**AFFORDABLE ALES - A list of (known) pubs selling at least one real ale at £1-40 or less. Further contributions welcome.**

STAR INN, Wroxall  
WOODMAN, Wootton  
ROWBARGE, Bembridge  
FOUNTAIN HOTEL, Cowes  
CENTRAL HOTEL, Ventnor  
VOLUNTEER, Ventnor  
WOODVALE, Gurnard

*Cheers,*                      *the beer punter*

**MILD**

Mild is undergoing something of a revival, from the dark days when virtually all the big brewers and many of the regionals had stopped producing cask mild, it is now available from all the big five in 22 different forms and there are 102 milds produced by regional and small brewers and at least 10 by home-brew pubs.

The cloth-cap, down-market image (sorry Mr Chairman) has gone and mild is now recognised as a varied and interesting beer style, offering good value with a manageable alcohol content. Having said all this, there is not much of it available on the Island. Apart from the well-known "beer exhibition" pubs which often sell a mild, it is very scarce. This is a pity because both Gales and Whitbread, who supply the majority of Island pubs, produce excellent milds. XXXD (dark) mild from Gales is generally available in the Railway Medina, Newport and XXXD and/or Festival Mild in the Castle, Ryde. Whitbread have 5 milds available: Chesters (brewed by Everards), West Country Pale Ale, Higsons (produced by Castle Eden), Boddingtons and Oldham (both from the Boddingtons brewery). As far as I know, none of these have made an appearance on the Island, but I should be happy to be told I'm wrong. A list of pubs selling mild will be included in the next Wightwash, ask your landlord about stocking a mild, even it is just as an experiment. Please let us know about any new mild outlets.

**TONY'S**

*Garden Service*

26 Nodes Road

Cowes - tel: 292309

- **Landscaping**
- **Fencing**
- **Experienced Gardener**
- **Prompt and Personal Service**

## BEER FESTIVALS

### GREAT BRITISH BEER FESTIVAL, OLYMPIA, 2-6 AUGUST

#### The Punter's tale:

A brisk lunchtime session (1130-1500) was spent at Olympia. Didn't quite get round all the beers (500 or so). Branscombe Branoc and Caledonian Golden Promise were the most memorable from the small selection tried. Olympia is a surprisingly pleasant venue for this event, although there are never enough places to sit down. A good variety of food and lots of daft pub games to keep one amused made the session seem very short. Must go for the all day session on Saturday next year. (NW)

#### The Worker's tale:

On Saturday 30th July I set off for London to join the Camra team of volunteers and work the whole week.

I arrived at Olympia about 4 o'clock and signed in, basically this day was to confirm the hours you would work during the week and sort out accommodation.

The main hall was already taking shape, all the scaffolding had been erected and the casks were beginning to arrive. The staff bar opened at 6 and this was a time to meet up with people I hadn't seen since last year's GBBF and to decide which bars to work on.

All Sunday was spent on stillaging and cooling 1062 kils of British beer. Sunday evening was spent in the White Horse Inn at Parsons Green (this has been voted London Camra's Pub of the Year). The pub had 12 real ales to sample.

This year I was a trainee bar manager, one of only four, it had its perks, the landlord was told about this and promptly led us on a guided tour of his cellar! It was the largest cellar I had ever visited, the same size as the pub and very well laid out. Monday was spent setting up the bars, all the handpumps were cleaned, lines attached and the bars decorated.

During this work I was introduced to John Gilbert, owner of the Hop Back Brewery in Salisbury. I took the opportunity to compliment him on his excellent Summer Lightning brew. His response was to invite me to the new pub he has just opened in Wimbledon, the Sultan.

At this point I was working on Bar 5 with Chris Cobbold as the Bar Manager, he was also invited along. A lovely evening was had by all, the beers were in tip-top condition. The 5 handpumps were all dispensing Hop Back beers: Summer Lightning, Entire Stout, CFB, Wilt, Wheat Beer.

On Tuesday - Opening Day - I was involved with the press coverage of the Festival and then the Champion Beer of Britain Awards (see below). The tasting session lasted two hours - 47 different brews. The tasting panels were set out on 8 tables, 6 people to each panel. The beers were delivered to each table with just a number on the glass and the panels voted for the best beer. In the evening all the staff were allowed to do their own tasting.

On Wednesday I arrived at the Bar to do the tasting before dispense, 24 beers to be checked (not good with a hangover).

The lunchtime session was very busy. At 3 o'clock I had to report to the Technicians' Hut. Here we were shown how the problems were dealt with, e.g. beers that had not dropped bright were given more firings and which firings to use for which brews, which beers needed in-cask coolers instead of saddle coolers. We were dealing with a hall temperature of 80-85°F.

Wednesday evening was my first shift on foreign beers. I was very much out of my depth as I had no knowledge to fall back on.

Lambic - Wheat & Barley/wooden casks, Gueuze - blend of aged lambics, Kriek - with cherries, Framboise - with raspberries

The list goes on, I had a lot of learning to do.

From 10-11 on Thursday was spent at the Brewlab, which is where all the beer problems are sorted out, they decide if beer is to be completely withdrawn from sale.

11-12 o'clock - Stock Control - order more beer as we are running out.

12-3 - put to work on Scottish Bar. 3 pm. Cooling systems - we were tested.

Friday - Panic Stations, beer shortage! Last night about 9,000 people tried to drink us dry. Lines had to be cleaned and the new casks chocked up. Apparently from midnight till 2 a.m. the phonenumber from Olympia was red hot, calling brewers and depots within a 100 mile radius to get enough beer to see us through today and Saturday. The afternoon saw many brewers who had supplied the beer in the night, coming in to oversee their products and to check on quality! Friday night saw over 10,000 punters through the doors.

Saturday, the last day, enough beer still on to keep up customer relations. As casks emptied they were bunged up and stacked. I worked all day on the Scottish Bar and by 8.30 pm., we were down to three beers on that bar. The handpumps were taken off, cleaned and packed away. The cooling systems were finally not needed, packing those was a nightmare, we were all so shattered. The doors shut early at 10 o'clock and the final cleaning and cashing up took place. Time for the staff party! A buffet had been laid on and approx 400 staff had a chance to sit down and have beers poured for them by the office staff. The event had been a great

success. We partied until 2.30 when special buses had been put on to whisk us back to our accommodation.

I was awarded my bar manager's certificate, which took a lot of hard work, especially as this was the busiest festival ever.

I will definitely be going next year.

(Deb, hic)

P.S. I hope I can persuade a few Islanders to participate in this major event next year.

## CHAMPION BEER OF BRITAIN:

- |     |                         |
|-----|-------------------------|
| 1st | Timothy Taylor Landlord |
| 2nd | Coachhouse Blunderbuss  |
| 3rd | Woodfordes Headcracker  |

## Portsmouth Beer Exhibition, Guildhall, 20 August

For anyone with the slightest pretence of enjoying real ale, the annual Pompey summer festival is Mecca. The Portsmouth event has become a must for the Island's aficionados and a worthy tasting ground for the recently converted. The Cowes contingent are fortunate that "Team Rayment" have for the last few years been successfully running their pleasure craft into Portsmouth at a very reasonable price and at a time convenient for the 11 a.m. Saturday opening. Now to the event itself:

One hundred and fifteen ales, including sixteen milds, twenty Belgian bottled beers and fifteen ciders, all in prime condition and well tended by the volunteers. Where to start, that is the question. There is a plan that would not tax the dimmest of minds and that is to grab your free tokens as you enter the Guildhall, order the first beer that you see and create a "Campaign H.Q." in front of the centre stage, readily convenient for coats, snacks, glasses and paperwork - never queue for extra tokens as you go in!

The entertainment has always been good. This year saw the departure of the Cloggies to village squares anew and allowed uninterrupted music from a popular duo called 'Original Gravity', a local band called 'The Jooks' and the ever popular 'Luckets Brass' who managed to raise the roof with those singalong favourites: Land of Hope and Glory, Jerusalem, 633 Squadron, plenty of flag-waving and encores.

A new innovation was the Champions Bar, which extracted all the leading brews from around the country. Each brew had won a regional or national award. The likes of Summer Lightning, Exmoor Gold, Landlord, Guiltless Stout, Snowdonia Porter, Woodfordes Mardlers Mild, a total of eighteen, all winners.

In the main hall, a beer that quickly found a following was Buzz, the bee-keepers beer made from honey, malt and hops, originating from Brewery-on-Sea, Lancing. Burts and Goddards were in good order and well accepted. Cheriton Brewhouse has rapidly gained a reputation for quality with their Pots Ale and Cheriton Best Bitter. Devon Glory is an able companion to the Exmoor Gold. Butterknowle Bitter came all the way from Co Durham, whilst from Tongham, the Hog's Back Brewery was well represented with Traditional English Ale (TEA) and Special. The greatest range came from Manchester's West Coast Brewery with seven available and the prize for the greatest distance travelled was the Raven Ale from Orkney.

At 3.30 we all rolled out of the Guildhall and made our way back to the ferry. it appeared that a good time was had by all. Make a date for the Winterfest in the New Year at Gosport. (Buzzy)

## **FROM OUR AFLOAT CORRESPONDENT - Tim Marshall**

I am at present (Nov 93) sitting on the deck in the Louisiana sunshine, listening to the cajun singer Bruce Daigrepoint as Canberra sails down the Mississippi away from New Orleans. The colour of the river is a murky greeny brown, a bit like Guinness before it has settled. On either side of the ship there's miles and miles of swamp as far as the eye can see, with just the odd telegraph pole to remind you that there are roads out there. Later on this morning, as we approach the Gulf of Mexico, we'll start passing the oil fields. We spent all day yesterday in New Orleans leaving at six o'clock this morning.

Last night I ended up in a bar on Bourbon Street and as I commented to Ian - one of the ship's barmen who hails from Totland - the prices were a bit steeper than the Highdown, \$4.50 for about 1/3 pint. I've just roughly calculated that to be about £5.40 a pint. I'm not complaining though, we were listening to 3 girl singers and their backing band playing some excellent soul music, very much in the Pointer Sisters vein.

One of the most distinctive landmarks in New Orleans is a brewery - the Jackson Brewery - now defunct and "enjoying" a new life as a shopping mall. I did, however, come across two functioning local brewers:- Abita, situated on the north banks of Lake Pontchartrain, and Dixie. Of the two, Dixie seem to be the more commercially minded with their "Blackened Voodoo Lager" and "Jazz Amber Light". Abita, on the other hand are more diverse and "organic". Their beers are brewed "with the finest spring water with no additives or preservatives".

### **TheLAKE SUPERIOR**

**MARLBOROUGH ROAD**

**RYDE**

**Tel: 563519**

- **Variety of Real Ales**
- **Regular Live Music & Entertainment**
- **Twice Runner-up Island CAMRA Pub of the Year**



At this point, I must mention what must be the most courteous off-licences (sorry - liquor stores) that I have ever had the pleasure to visit. It's called the Vieux Carre at 422 Rue Chartres, it boasts the largest selection of wines, beers and spirits in the city and it's run by the Todaro family. Proprietor Carlos gave me a bottle of Abita Wheat Beer to try while we discussed the relative merits of Louisiana beers. He then sold me 3 six packs of assorted beers at a ridiculously low price, gave me another six pack for nothing and then got his brother Russel to drive me back to the ship. Thanks guys!

Tasting notes:

I'm sorry that I can't give the alc/vol or o.g. In all but a couple of states it's illegal to print the strength of the beer on the label. This seems a little ironic considering that the Surgeon General has sent me a little message on every bottle of beer I've so far purchased in America warning me how much alcohol is in the bottle. Carlos did tell me, however, that most Louisiana beers are around 5%.

I tried 6 beers from Abita ranging from the dark, bitter, chocolatey "Turbo Dog", the peppery "Mulate's" to the tangy "Fall Fest", and three from Dixie. Of the lot, I found the Abita "Turbo Dog" the most enjoyable, although my overall impression of Louisiana beers was that there was a sweetness that one might associate with a beer that hasn't quite fermented long enough.

I'm dreaming of Goddards Winter Warmer.

## **TRAVELLERS JOY**

**PALLANCE ROAD  
NORTHWOOD  
Tel: 298024**

- **9 Real Ales (always at least 1 mild or porter)**
- **Beer Garden & Conservatory (functions)**
- **Children always welcome (animals in the garden)**
- **Good Pub Food**

*Derek and Ruth Smith are proud to be current holders of Isle of Wight  
CAMRA Branch "Pub of the Year" award.*

## **CIDER & PERRY**

Camra also looks after traditionally produced ciders and perries. They probably have a longer history in this country than beer, certainly dating back to pre-Roman times, although techniques developed with the coming of the Normans. The industrial revolution appears to have been the turning point when beer began to take over as the national drink. Cider was always associated with farming communities and the crop was to some extent regional, cider orchards being mostly established in the south and west. Barley, the main ingredient of beer, was grown countrywide and most towns of any size had several breweries in the last century. Cider drinking has been increasing rapidly in recent years, largely it must be said due to the advertising of fizzy, keg varieties by the large producers, especially Bulmers.

However, the traditional ciders are still available, you just have to look a bit harder for them. Ignore artifacts such as Scrumpy Jack, which is filtered, pasteurised and carbonated and is no more like cider than Fosters is like beer. Bulmers, in spite of their advertising efforts mentioned above is probably the easiest real cider to find. It is sold as Bulmers Tradional out of plastic casks and is very drinkable. It has been sighted in the Prince of Wales, Newport, the Sun at Hulverstone and the Fountain in Cowes. A slightly more unusual one is Inch's, which used to be available from off-licences, but its only known outlet at present is the Travellers Joy, Northwood. Good Beer Guide entries should include whether a pub sells real cider or not. There is also a Good Cider Guide available from Camra, which contains a lot of information on cider and descriptions of all the known producers. However, the entries for particular pubs are not up to date. The next issue of Wightwash will include a list of all the (known) pubs on the Island selling real cider. Finally there are at least two producers on the Island at Godshill and Cranmore, although these are generally only available in bottles.

## **JOHN NICHOLSON LTD**

**108 PALLANCE ROAD**

**COWES**

**Tel: 290342**

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- **Long Guarantee Flat Roofing Installation (up to 25yrs)**
- **Building & Roofing Supplies (felts, plywood, sand, cement etc.)**
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*A Registered Quality Assured Firm to BS5750 : Part 2*

# WIGHT BUSINESS SERVICES

Unit 3, DAISH WAY

DODNOR

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- From Pencils to Word Processors
- The Island's Leading Stationary Service

*A Registered Quality Assured Firm to BS5750 : Part 2*

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## ABOUT THIS NEWSLETTER

Wightwash is produced at about three-monthly intervals and is distributed free through a number of pubs, including the Travellers Joy, the Castle, Ryde, Prince of Wales, Newport, Star, Wroxall, Wight Mouse, Chale. Anybody who would like to receive copies of future newsletters by post can do so on payment of £1 (per year).

The views expressed are not necessarily those of the Editors or the Campaign for Real Ale, either locally or nationally.

If you have any adverts or material: articles, information, pictures, recipes, please contact Nick Ward (299477) or John Nicholson (299436).

## STAGE STRUCK?

COWES AMATEUR OPERATIC AND DRAMATIC SOCIETY

~TRINITY THEATRE~

**NEW MEMBERS WELCOME**

On Stage, behind scenes, etc.

**MUSICALS, PANTO'S, PLAYS**

**BAR FACILITIES AVAILABLE**

Contact Mrs J Wood tel:291714

### Dates for your Diary:

BRANCH MEETING	Wed 21st Sept	8.30	Rowbarge Inn, Bembridge
SOCIAL	Fri 14th Oct	8.30	Woodvale, Gurnard
BRANCH MEETING	Wed 16th Nov	8.30	Lake Superior, Ryde
CHRISTMAS SOCIAL	Fri 9th Dec	8.30	Sun, Hulverstone

There are likely to be special beers on at some or all of these meetings. Transport will be arranged for the Christmas Social and could be provided for the other meetings if there is sufficient demand.

### PROTECT YOUR PINT - JOIN CAMRA NOW

Membership costs £12 (individual) £6 OAP, £14 (joint). For this you receive the monthly newspaper "Whats Brewing" and concessions on many CAMRA products and events. You can also attend the monthly meetings or social events on the Island, details of which are given in this newsletter, mailed to all Branch members.

To join fill in the form below and send it with a cheque for £12/£14, payable to CAMRA Ltd., 34, Alma Road, St Albans, Herts. AL1 3BW.

Name(s) .....

Address .....

Post Code .....

I/we wish to join the Campaign for Real Ale and agree to abide by the Memorandum and Articles of Association. I/we enclose a cheque for £

Date ..... Signed .....