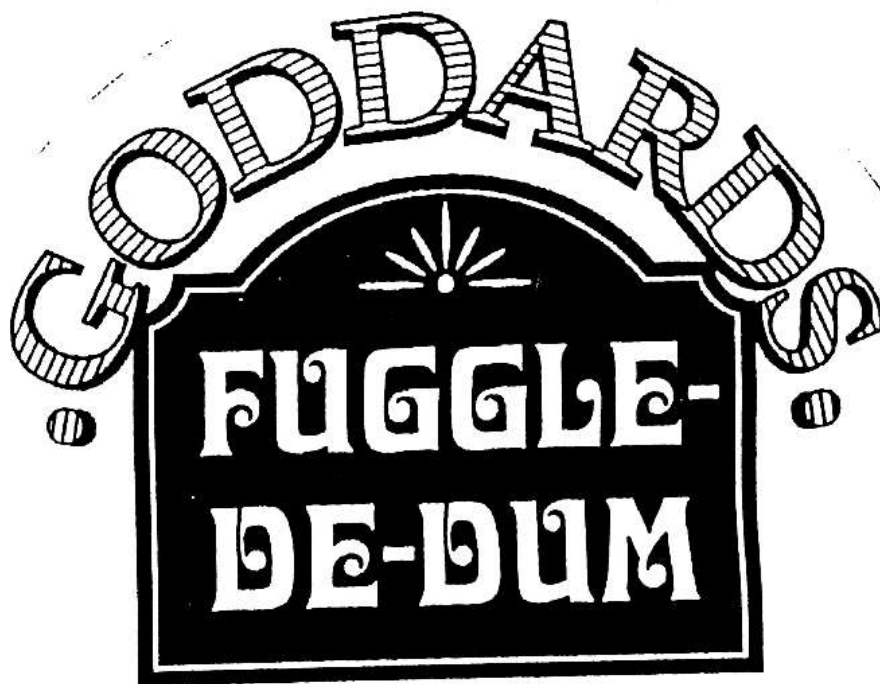


WIGHTWASH



THE ISLE OF WIGHT BRANCH
NEWSLETTER NO 13, SEPTEMBER 1995

CONGRATULATIONS TO GODDARDS!



SPREADING A LITTLE HOPPINESS
ON THE ISLE OF WIGHT
4.8% v/v

**FUGGLE-DEE-DUM
RUNNER-UP
STRONG BEER CLASS
1995 GREAT BRITISH BEER FESTIVAL**

DATES FOR YOUR DIARY

SOCIAL	Fri 20 October	Union, Cowes, 8.30 p.m.
BREWERY VISIT	Sat 4 November	Ballards
BREWERY VISIT	Sat 11 November	Ringwood!
BRANCH MEETING	Wed 15 November	Prince of Wales, Newport, 8 p.m.
SOCIAL	Fri 8 December	Countryman, Brighstone, 8.30 p.m. (transport and food - deposit required)

Committee:

Chairman	Brian Jacobs	527093
Secretary/Branch Contact	Derek Smith	298024
Treasurer	Derek Nicoll	525797
Social Secretary	Richard Sussex	874962
Membership/Branch Diary	Nick Ward	299477
Committee Member	John Nicholson	299436
Committee Member	Sally Rohulaan	298284
Committee Member	Fred Norris	200441
Honorary Auditors	Ken (Buzzy) Mathews	294377
	Roger Barlow	297722
	(CSE Woodwork)	

THE REAL ALE OF WIGHT

The official CAMRA guide to Real Ale on the Isle of Wight is still available in a handy, pocket-sized volume, priced at £2-75 (discount to members). It lists all the pubs on the Island, including the odd few not selling real ale, so that you can avoid disappointment. Full descriptions are given as well as a list of facilities provided. On sale in many pubs and bookshops, if you can't find it ring Brian Jacobs on 527093.

BEER FESTIVALS

The usual suspects turned up at the Pompey Beerex around August 19. It was very warm, but the beer was in good condition, with the usual mind-boggling selection. The boat organised by "Smiths Tours" is believed to have gone the wrong way round the Island on the way back!

The 2nd Woking Beer Festival takes place at the Woking Leisure Centre on Friday 10 (6-11) and Saturday 11 (11-3.30 & 6-11) November. Over 60 real ales are promised, with ciders, foreign beers, food and live bands. Tickets in advance - contact Richard Sussex. If there is enough interest we can organise a party. If you want more information or want to work there, ring 01483 724466 or 771122.

ARDINGLY STEAM UP

by Jed Jackson

Friday 14th July saw the trusty old K9 lorry loaded with camping gear and provisions and on to the 11.30 ferry at Fishbourne for our now annual visit to the Ardingly Vintage Vehicle Show.

The 62 mile journey was completed by 2.10 and we stepped out of the K9 (otherwise known as the mobile sauna) to set up camp.

Derek White arrived on his bike at 3.40, completing the Island contingent.

By now many of you will know of my love for all old vehicles, especially steam, and the fact that steam engines and beer go together. Now the really special thing about the Ardingly Show is that the North Surrey (Sussex?) Branch of Camra hold a Beer Festival there! (and there are Morris Men too, Brian).

The beer tent opened at 6.00 p.m. on Friday and was a sight to gladden the heart of any beer lover - 48 different cask beers, including Harviestoun cask lager, 5 ciders, a draught Munich beer and King & Barnes bottle-conditioned porter.

Over the weekend we sampled around thirty different beers, including a couple of Summer Lightning look and taste-alikes, which can't be bad!

The licence expires at 5.00 p.m. on Sunday, so any beer that's left has to be drunk free by the remaining exhibitors (yes, that's why we don't come home till Monday).

The Ardingly Show is certainly worth a visit; the beer range is always imaginative. A free bus service runs from Haywards Heath, although I don't know how easy it is to get there from the Island by train. For those interested, next year's show is on 13 & 14 July.

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

Galway Bay Oyster Festival

This year saw the 41st Galway Oyster Festival (& World Oyster Opening Championships), held each year on the last weekend in September. 100,000 Oysters with Guinness Galore, your long suffering correspondents explored every bar in Quay Street, High Street and beyond searching for the ultimate Blues Band. Their dedication was rewarded in the Snus on Saturday night. Just in case you are wondering what we were doing drinking the dreaded nitro-keg, we did also sample some of the real stuff - bottle conditioned Guinness, still available in Ireland.

Juan & Nick

BREWERY NEWS

Burts

Burts are bringing out a new brew this autumn to replace Chucklehead and, possibly, a new dark beer for Christmas. They have confirmed that they are taking over three pubs from, Gales - Stag (Parkhurst), Railway (Ryde), Commercial (Sandown) which may also become a brew pub.

Goddards

The branch visited the brewery in July, together with members of Portsmouth and South Hants branches. As usual it was a very pleasant occasion and we were able to sample a new brew -JST. Made with American liberty hops, which give it a characteristic lemony flavour, it is a light bitter and at 3.8%, ideally suited to the summer market at which it is aimed. It was brewed for the Cowes Festival and named for the Jubilee Sailing Trust, to whom a proportion of the price of each pint is donated. The GSB and Fuggle-Dee-Dum continue in good form.

WIGHT **B**USINESS **S**ERVICES

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- The Island's Leading Stationary Service *A Quality Assured Firm*

Whitbread *(sharp intakes of breath all round)*

Yes, we have not always been kind to the big W, but we have to give them credit for their recent series of special beers. They are not to everyone's taste, but they are interesting and in some cases quite excellent. The Fuggles Imperial seems to have become a well-deserved permanent fixture, but the star of the summer has been Colonel Pepper's. This pale strong beer with hints of lemon and black pepper was marvellously refreshing on a hot evening. Long may this adventurous streak prevail.

Spikes

Portsmouth has a brewery once more, it's above the Wine Vaults in Southsea. The history of this splendid establishment (handy for intervals at the King's Theatre across the road) parallels that of real ale in the city. Mike Hughes opened it as a one-bar pub in an old shop, expanding it over the years, adding another bar and providing a choice of as many as twelve real ales. He has now bought the shop next door and will be converting it into a licensed cafe (with real ales of course). Now a brewery has been installed upstairs, producing two beers: Impaled Ale at 3.6% and Stinger at 4.5%. A Special Bitter and a porter are planned.

STRANGE BUT BRUE

Ten Little Known Facts about Stout

1. The name "Stout" is a corruption of "stoat". Before dark malts were generally available dead stoats were used to flavour, colour and add body to dark beers, in much the same way that rats were used in cider.
2. Non-alcoholic stout is sold in the Vatican to quench the thirst of Irish pilgrims.
3. A kosher stout is available in Israel. This stout is produced by non pork eating brewers and the spent grain is not fed to pigs.
4. Film star and singer George Formby was well known for his love of dark brews. His most famous song "When I'm Cleaning Windows" was originally titled "When I'm Pissed on Guinness". The title was changed to allow the ditty to appeal to a wider audience.
5. Welsh Lambs are often given large quantities of stout to drink, this, claim the shepherds, improves the flavour of their meat and makes the beasts more docile during "handling".
6. The pyramids of Egypt were originally built to promote an ancient brand of stout, "Ptolemaic Porter".
7. In Australia bottled stout is often consumed during periods of drought or not.
8. The world's most famous brand of stout is named after the person who invented it.
9. Canned stout (complete with widget) has been made available to those in need as part of the Government's Care in the Community programme.
10. Stout is available, served with oysters, at the Galway Bay Oyster Festival. First hand accounts of this little known but truly fascinating fact are available locally, frequently.
11. Most of the rubbish found on Wimbledon Common consists of empty stout cans and bottles. The Wombles only hit record was written in the aftermath of their discovery of four unopened half pint tins of Mackeson, discarded near the lake.



Thumping
GOOD BEER
(01425) 471177

Kölschbier

The situation. Two weeks in a little town in Germany, between Bonn and Cologne. The question. What to do with my spare time? Answer research the local beers. So here goes.

The local brew is a pale golden beer known as Kölsch, after the German name for Cologne (Köln). Kölsch is a top-fermented beer whose status is protected, like an appellation contrôllée wine, in that only beer made in and around the city of Cologne can be called Kölsch.

Pasteurised Kölsch can be bought in bottles from most supermarkets, but just like a good English beer it is best served draught at a bar or direct from a barrel in a brewpub or brewery-tap. The first job was to discover as many brands as possible, having found twenty different names (Bürger through to Zunft) I managed to locate and drink fourteen bottled versions (the things I do for CAMRA).

The week-end left me free to visit Cologne, to try and find the real draught Kölsch. The train to town was full of local football supporters going to a home match, they knew where the best brewpubs were and marked them on my street map.

On arrival I made my way past Cologne Cathedral and entered the beautiful old town which runs along side the River Rhine. Within a few minutes I found one of the cities most famous taverns, Früh, its imposing stone frontage has a single front door that leads into a series of cavernous rooms. Just inside the front door, in an area known as the swimming pool (schwemme), a row of small wooden Kölsch barrels are set up on end; these are attended by waiters in blue aprons carrying two tier round metal trays with a handle on a central stem. These trays are loaded up with the traditional small tall (20cl) Kölsch glasses. The waiters then offered the tray up to the barrel tap and gradually filled the small foaming glasses by deftly turning the tray under the stream of flowing beer. They made it look deceptively easy.

I stood outside the tavern in the warm autumn sunshine and enjoyed my draught Früh along with the gathering crowd of football fans.

Having walked around the city and sampled most of the other brewpubs I returned to the old towns Haymarket to have a meal at Altstaut Päßgen. This tavern-restaurant with its wood panelling, flag stone floor and beautiful stained-glass windows felt more like a church than a pub.

The brewpubs and tap bars of the city have a warm and friendly feel, they were an enjoyable experience. My lasting memory of Cologne is a tasty meal of the local pork washed down with a glass or two of draught Kölsch. Beam me up Scottie!

Ray Scarfe

A LETTER FROM OUTER MONGOLIA

BY PROF I.P. ALISTAIR ULLAGE

Although forced into exile by the Murdochian machinations of a certain editor of Wightwash with a scraggy beard called Nick, Prof Ullage's zeal for investigative journalism remains undiminished. This superlative piece of journalistic excellence has been smuggled into the country at great risk to their lives by agents of the IW underground Camra corps.

(Prof Ullage apologises unreservedly to the editor for suggesting his scraggy beard is called Nick. However, if his beard has a name, please would he let me know so that a correction can be issued.)

Religious Ferment

News has reached me via my agents in the IW underground Camra corps of an alarming rise in religious fundamentalism on the IW.

Apparently this is the result of the activities of two extremist religious orders: the Fuggle de D'UM cult and the followers of the Immaculate Burtification.

The former worship a beefy, red-faced Demi Goddard, who resides somewhere near Ryde and are led by the Lord High Protector of the Golden Fuggle Nick D'UM Ward.

Followers, after undergoing a course of Befugglement are given new names and are then known as semi-half Demi Goddards.

Chief amongst these are Buzzy D'UM Matthews and Compo D'UM Nicholson.

Their main activity consists of placing pints of beer brewed by their Demi Goddard at railway stations in the hope that the heavenly fumes given off will cause commuters to undergo a religious conversion.

The followers of the immaculate Burtification also have strange rituals. Their main purpose seems to be to worship an inanimate object, the Immortal Cask of Infinite Refreshment, which is apparently located somewhere in Newport.

New recruits to this cult undergo a process of Burtification, which is intended to cleanse them of their previous identity so that they can be reincarnated with new names and a soul filled with religious fervour.

The leader of this cult is DerekBurt Cask & White, a bewhiskered Father Christmas like figure known as the Big Nipper. Other prominent Burtificationists are BrianBurt Cask & Jacobs and JedBurt Cask & Jackson.

Some people, however, do encounter difficulties with the Burtification process, never managing to achieve the ultimate goal of Immortal Cask status.

One such is the somewhat diminutive landlord of the Travellers Joy, who as a result is known as DelBurt Smith & Polypin.

The Life of Briony?

As I sit down to write this, I find myself filled with a sense of forboding and despair not felt since the time long ago when I first saw a woman behind the wheel of a car. What jest is this I hear you say? No, gentlemen, this is no laughing matter, for after digesting the contents of the last edition of Wightwash I have come to the inescapable conclusion that the Editor has had his mind opened so wide to the goings-on in Beijing that his brain has fallen out!

Not only has he published a letter from a woman, but a foreign woman to boot, who appears to be some sort of ersatz Aunt Sally, hell-bent on inviting marauding hordes of other women into Camra. Does the editor not realise what these women will do to our beloved Camra, that last bastion of the male preserve? Creeping feminism is the name of their game gentlemen, New Men will appear on the door of the Gents, the urinals will disappear, pint glasses will become extinct, but the worst sight will be the row of handbags, daintily hanging from the bar, their straps slung over little knobs with the word "choke" on them!

If you think that's bad enough, try to imagine the consequences when these hordes of rampant feminists have taken over the committee. Mr Brian Jacobs, our esteemed Chairman, will immediately become a Chairperson. Then, after being forced to attend a Gender Awareness Workshop, will emerge as Ms Briony Jacobs - Chairwoman! But, I hear you splutter, it will be obvious that Brian is still a bloke, what with the beard and beergut, though admittedly the latter is somewhat vestigial. No, gentlemen, after surreptitiously obtaining a copy of that propagator of feminist realism, "Woman's Own", I have discovered information of earth-shattering importance, Women Shave, yes, SHAVE! But, and this is ominous news for Brian, what do they look like if they stop shaving? Well, slim build, 5'4", with a beard and vestigial beergut, sound familiar?

Gentlemen, we must fight. We will fight them on the pub doorstep.

We will fight them in the Public Bar and in the Lounge Bar.

We will never surrender this last bastion of the male preserve.

We will win, and once again enjoy those sunny Morlands with a pint of Speckled Hen.

Finally, the next jam-packed edition of Ullage Talk will include an exclusive report on Bembridge Landlord Chris Wallis's abduction by aliens - and how he managed to negotiate his release by convincing them he wasn't the real Jeremy Beadle.

FROM OUR AFLOAT CORRESPONDENT:

It is with mixed feelings that I report to you that I was not asked to take my musical talents onto P & O's newest cruise liner - S.S. Oriana. Although I would have liked to have been able to say that I was amongst the first musicians to perform on this mighty ship, I'm not sure if I would have enjoyed the experiences of those that can.

On or around 27 March my friend and ex-bandleader, Roger Carr arrived in Hamburg with his new band of nautical minstrels. They were transported to the quayside by minibus and arrived just in time to see the gangway being lifted. Oriana was about to sail for sea trials and the ship would not be returning for 6 days. During that time their services were required on board rehearsing the new shows.

They explained their predicament to a dockyard official who with true Aryan efficiency summoned a crane with a cage on a long bit of wire. "Put ze suitcases and ze instruments in ze cage". They duly obliged with, understandably, a certain amount of apprehension. "Now all ze men get in ze cage". This request was treated with a considerable amount of apprehension. They were then winched 150 feet up into the air and dumped on the sundeck. The first thing they said was (or, come to think of it, possibly the second thing they said was) "Where's the bar?" only to be greeted with the news that during sea trials Oriana would be a "dry ship"!



The postscript to this story is that Jerry, the choreographer, who, under normal circumstances, seems to have a can of Grolsch permanently welded to his right hand, shot off at the first opportunity and stocked up with four cases of the first beer he came across. It wasn't until the last gangway was lifted and the last rope untied that he discovered that it was non-alcoholic.

I notice that there seems to be a certain fad at the moment for drinking a beverage called "Hooch", an alcoholic lemonade. When I was in Australia earlier this year, I noticed a similar craze was in full swing. There, the popular brand is called "Two Dogs" with an accompanying slogan of "Why do you ask?" - see below.

I wonder if this is the first time that a product has been named after a rude joke.

TIM MARSHALL

The True Origins of the “Dark Stuff”

There is a lot of fanciful claptrap talked about the origins of Porter, most of it nothing more than romantic rubbish. The true origins of this dark and mysterious beer type are, in reality, of far more rational and essential source, being developed more through nutritional necessity than some of the other “theories” posed.

The origins of Porter can be scientifically traced back to the coal mining communities of Europe and, particularly, the British Isles. Where, in those days, survival was short lived and, very much, on a subsistence level. It is historical fact (even up to recent times) that beer was an essential part of the staple diet (and is still regarded so in some central European areas), but, nevertheless, a diet of ordinary beer or ale still left dietary insufficiency in essential nutrients and minerals.

This is where the mining communities benefited because the beer that was ported down the mines to maintain the energy of those mining during the working day was often contaminated with coal dust. It was observed that the beer ported during the most dusty operations (and, therefore, most contaminated) seemed to satisfy the body’s requirements more fully, providing greater sustenance to the workers. This inevitably led to improvised modification of the beer food by purposeful inclusion of ground coal dust into the brew. Thus essential minerals were extracted from the coal characterising the beer type which was simply called after the people who brought its discovery about - the mine Porters.

It was its nutritional reputation that brought it to the attention of the London market porters and from there on its history is well traced.

from a book by (B V) Munchausen

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Technical Topics (strictly for consenting Beer Bores only)

Sulphurous Talk

One component of interest to drinkers is the level of sulphur in beers and ciders.

Sulphur has a particularly distinctive aroma and taste in beers and is most common in Burton beers due to the high sulphur levels in the local water. Other beers may also show strong sulphur character due to yeast activity. Where sulphur levels are consistently present, as in Burton beers, it should be taken as a typical character. Where levels fluctuate it is more likely to result from variability in brewing.

Does sulphur matter? Not necessarily for taste. Some drinkers have a sulphur preference, others a phobia. In Burton bitters sulphur may enhance bitterness, but may deaden palate character and mask other flavours. It is, however, an important feature of our most traditional beer styles - Burton bitters.

BRAND	mg/litre
Draught Bass	3
Burton Bitter	1
Boddington	3
Fullers London Pride	13
Highgate Dark	10
Home Bitter	2
Mansfield Bitter	5
Marstons Pedigree	25
Tetley Bitter	4
Vaux Samson	22
Wadworth 6X	7

In cider, levels of sulphur are significantly higher than for beers, partly due to the higher doses needed to overcome the other components of cider. Up to 200 mg/litre may be added and a number of ciders do contain close to this level.

Sulphur does matter, though, to sensitive drinkers. Such sensitivity may cause a general irritation or, very occasionally, a major response requiring medical treatment. Concerned? Check below for information.

STYLE	mg/litre
CIDERS (average)	50
PERRY	32
SWEET CIDER/PERRY	67
MEDIUM CIDER/PERRY	68
DRY CIDER/PERRY	14

(From CAMRA Technical News No 2)

LINE EM UP LANDLORD!

Would you, the customer like a full pint in your glass when you ask for one without having to ask for a top up? Would you, the Landlord prefer to have beer stay in the glass instead of being spilt on your expensive carpet? There is a simple solution, the lined glass. Unlike a brim measure glass that when "full" may contain under a pint topped up with a head consisting mainly of air or be so full of liquid that spills cannot be avoided the lined glass holds slightly more than a pint and has lines at the half pint and pint levels to enable full measure to be sold with consistent accuracy.

There is no reason at all that pubs should not use lined glasses. With proper training any member of staff can fill a glass to the correct level time and time again. Lined glasses could be bought to replace brim measure on a wastage basis so there is no extra cost involved. If the customer asks for a top up in a lined glass politely point out to him that he already has a full pint as indicated by the line.

With the price of beer going through the roof the average drinker is sick and tired of paying for fresh air. Yes, we could ask for a top up but who wants to? We are out to enjoy ourselves, not play at being Trading Standards Officers.

Listed below are a number of pubs that use lined glasses, use these pubs, rejoice at the enlightened attitude of the landlord. If your local does not use lined glasses perhaps you could politely ask the landlord if he might consider doing so. Contented drinkers and reduced carpet cleaning bills would certainly result.

Here is a list of pubs we know to be using lined glasses:

PRINCE OF WALES	Newport
ROBIN HOOD	Newport
TRAVELLERS JOY	Northwood
CHEQUERS	Rookley
SUN	Hulverstone

Apologies to any pub that uses lined glasses and is not on the list. Please write to or phone the Editor with details.

Chris Coleman

SON of FUGGLE-DEE-DUM

Jonathan Stancill, Brewer at Goddards, writes

When Fuggle-Dee-Dum was launched as our Winter Warmer in 1994, it was intended to be a one-off brew. We used a simple, all malt recipe as a platform to show off the superbly aromatic properties of the British and Oregon Fuggles hops we had obtained. Since then the beer has been generally well received, being voted Champion Beer of Sussex and a Runner-up for Champion Beer of Britain. Not bad for a beer in its third brew at the time.

The name itself seems to have taken over and we feel that we could do better. So, in making the decision to brew FDD all year round, we also decided to give the recipe a tweak. We did this with Goddards Special Bitter, which has the same basic character as it always did, but which has been improved by several small, detailed changes which we think has now taken it pretty well as far as we can.

Whereas we thought the 'old' FDD could be accused of being a bit thin and perhaps over-hoppy, we now use - in addition to the original ingredients - small amounts of invert sugar, crystal malt, roasted barley and torrefied wheat (also known as terrified wheat!). The result is a darker, fuller, more rounded base that has actually enabled us to increase the hop rate! Frankly, if you are paying a premium price for a strong ale, you are going to want to savour it rather than slurp it down. Now you should be able to enjoy the 100% Fuggles taste and 'nose' in what we think is a much superior beer.

We at Goddards greatly appreciate the feedback we get from CAMRA members, so if you have any comments regarding the 'New Improved' Fuggle-Dee-Dum (or any other product) then please get in touch with me at Barnsley Farm.

TRAVELLERS JOY

PALLANCE ROAD

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Tel: 298024

- **9 Real Ales (always at least 1 mild or porter)**
- **Beer Garden**
- **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.*



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 Dodnor Industrial Estate
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 Isle of Wight
 PO30 2FA
 01983 522643**

*Traditional Beer Company is a Specialist Supplier of Cask Conditioned Ales
 and is pleased to supply these Pubs
 with beers from the following list:-*

SPYGLASS INN	Ventnor
VOLUNTEER	Ventnor
BLENHEIM	Ventnor
MILL BAY	Ventnor
WHITE LION	Niton
BUDDLE	Niton
COACH HOUSE	Blackgang
COOPERS INN	Brighstone
COUNTYMAN	Brighstone
CROWN	Shoewell
HORSE & GROOM	Ningwood
BUGLE	Yarmouth
EIGHT BELLS	Carisbrooke
BLACKSMITHS ARMS	Rowridge
GEORGE	Newport
CHEQUERS	Rookley
MALLARDS	Rookley
WHITE HART	Haven Street
TRAVELLERS JOY	Northwood
ANCHOR	Cowes
HARE & HOUNDS	Arreton
FISHBOURNE INN	Fishbourne
CASTLE	Sandown
ROWBARGE INN	Bembridge
SHIP & CASTLE	East Cowes
YE OLD VILLAGE INN	Bembridge
WOODMANS ARMS	Wootton
CULVER HAVEN	Bembridge
PROPELLOR INN	Bembridge
FALCON	Bembridge
SIMEON ARMS	Ryde
CAULKHEADS	Shanklin
LAKE SUPERIOR	Ryde
ARRETON BARN	Arreton
CHINE INN	Shanklin

Adnams	Southwold Old Extra
Batemans:	XXXB Valiant
Burtonwood:	Top Hat Almond Stout James Forshaw
Charles Wells:	Eagle Bombadier
Everards	Tiger Old Original
Hall & Woodhouse:	Badger Best Hard Tackle Kingpin Tanglefoot
Hampshire:	King Alfred Lionheart Pendragon 1066
Hogs Back:	TEA Rip Snorter
Inches:	Stonehouse
Oakhill:	Black Magic Stout
Ringwood:	Best Bitter Fourtynoner Old Thomper
Smiles:	Best Bitter
Timothy Taylor:	Landlord
Wadsworth:	6X
Wychwood:	Hobgoblin The Dogs Bollocks
Yoeman:	Strong Ale

AFFORDABLE ALE

Once again in these times of spiralling beer prices we include a list of pubs that serve a decent pint at a reasonable price. The trend is towards drinking at home and who can wonder why with some pubs charging silly prices for the ordinary strength beers and over £2.00 for the stronger ones. I know the pub provides far more than an off license, the pub provides a "complete social experience" but unfortunately this experience is being sought by fewer drinkers due to the high prices charged .

Some of the Island pubs included in the national Good Beer Guide appear to cater for the holidaymaker or yachtsman and the price of the beer is the equivalent of poking two fingers up at the locals. I wonder if the time has come to highlight this fact in the write up that we give the pub in the national and local guides.

Here is a list of pubs where you can still get a pint for less than £1.60.

<i>RAILWAY MEDINA</i>	<i>Newport</i>
<i>PRINCE OF WALES</i>	<i>Newport</i>
<i>CASK AND CRISPIN</i>	<i>Newport</i>
<i>PRINCESS ROYAL</i>	<i>Newport</i>
<i>ROBIN HOOD</i>	<i>Newport</i>
<i>STAR</i>	<i>Wroxall</i>
<i>TRAVELLERS JOY</i>	<i>Northwood</i>
<i>VOLUNTEER</i>	<i>Ventnor</i>
<i>HORSE & GROOM</i>	<i>Ningwood</i>

If I have missed any pubs please accept my apologies. Details of pubs that qualify for inclusion should be forwarded to the Editor.

Cheers, The Beer Punter

TONY'S

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Cowes - tel: 292309

- **Landscaping**
- **Fencing**
- **Experienced Gardener**
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TIME TO JOIN!

You can join CAMRA for only £10 in July (£2 off the normal rate). For this you will receive a lively newspaper - What's Brewing - full of news about beer and pubs, advance notice of 140 CAMRA beer festivals every year and a chance to take part in the activities of one of the 180 CAMRA Branches throughout the country. You will also obtain discounts on many CAMRA publications and other goods. Above all you will become part of the most successful consumer pressure group ever. The threat to traditional beer and pubs is as serious as ever, we need your support to PROTECT YOUR PINT! (membership form on the back of this newsletter, or pick up a beer mat with the £2 reduction offer)

APPLICATION TO JOIN CAMRA

I/We wish to become members of the Campaign for Real Ale Limited and agree to abide by the Memorandum and Articles of Association of the Campaign.

Name(s)

Address

Post Code

Signature Date

I/We enclose the appropriate remittance for individual/joint membership:

	Individual Annual	Joint Annual	Individual Life	Joint Life
UK & EEC	£12 <input type="checkbox"/>	£14 <input type="checkbox"/>	£120 <input type="checkbox"/>	£140 <input type="checkbox"/>
Rest of World	£16 <input type="checkbox"/>	£18 <input type="checkbox"/>	£160 <input type="checkbox"/>	£180 <input type="checkbox"/>
Student/Unwaged	£6 <input type="checkbox"/>	£7 <input type="checkbox"/>		
Disabled	£6 <input type="checkbox"/>	£7 <input type="checkbox"/>	£60 <input type="checkbox"/>	£70 <input type="checkbox"/>
Retired	£6 <input type="checkbox"/>	£7 <input type="checkbox"/>	£60 <input type="checkbox"/>	£70 <input type="checkbox"/>

Send your remittance (payable to CAMRA Ltd) to: The Membership Secretary, CAMRA Ltd., 230 Hatfield Road, St. Albans, Herts., AL1 4LW

About this newsletter:

Wightwash is produced at about three-monthly intervals and is distributed free through a number of pubs, including the Volunteer, Ventnor, Lake Superior, Ryde, Travellers Joy, 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).