

(Continued from page 15)

drinking, and its lighter strength enables you to remain erect longer. Another delight for summer drinking is *Duvel*, a golden, strong ale with a slightly sweet, peppery taste, which would probably be refreshing were it not 8.5%.

For the initiate on their first trip across the Channel, a continental hypermarket is like an Aladdin's cave of alcoholic delights, and sampling all the myriad beers (and wines) on offer can be a delightful voyage of discovery. Even the bog standard Eurofizz lagers, at £3-£5 for a case of 24, have their place on a hot summer day (remember them?) or an evening barbecue – most of them are above 5% ABV, and infinitely superior to the anglicised versions found in English supermarkets. Then, of course, there's all the different wines and foods on offer, which you won't find in England. You can buy quite acceptable table wine for around 65p a litre, or for something better, pay around £1.25 a bottle for *Chenet*, *Cahors* or *Cellier des Dauphins*, at al. There are some excellent cheeses, like a slinky Camembert or St Agur, and the shellfish is something else – French *crevettes* are as superior to Youngs North Atlantic Prawns as lobster is to crabsticks. And don't forget to fill up with petrol at the hypermarket – it's appreciably cheaper than over here. All in all, it's a great day out, especially if you can work in a visit to a worthwhile pub on the way to or from Dover. So grab your passport, sort out a crossing and get travelling!

Brian Jacobs

ADVERTISEMENT THAT HASN'T BEEN PAID FOR SO I'M NOT EVEN GOING TO MENTION WHAT IT WAS FOR

Thank you to our advertisers and sponsors.

Who are (in alphabetical order):

Anchor Inn, Bargeman's Rest, Blacksmith's Arms, Cask & Crispin, Caulkheads, Chequers Inn, Crab & Lobster Tap, Globe, Goddards, Hall & Woodhouse, Old Stag, Prince of Wales, Railway Medina., Spyglass Inn, Steamer Inn, Thwaites, Travellers Joy, Ventnor Brewery, Vine Inn, Volunteer, White Mouse.

We apologise to those who wished to take out advertisements in this issue. We have simply run out of space.

To enquire about advertisements in future issues contact Tim 721557 or Ken 294377



Simply the best
(Everyone a winner!)

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FOR
GODDARDS
BREWERY



Photo courtesy of IOW County Press

The Rich and Famous were out in force at our "Pub and Beer of the Year Awards". It was a lovely July evening. We had presentations, traditional folk dancing, discounted beer, and a short (honestly) address from our Treasurer.

Pictured here: Front Row - Chris Coleman (Head Brewer, Goddards) Edgar Nieghorn (Landlord of Blacksmiths Arms) John (Brad) Bradshaw (retiring

(Continued on page 2)

ADVERTISEMENT
FOR
VENTNOR
BREWERY

Inside this
Bumper Free Issue:
News, Quiz, Professor Ullage, Pubs Past, Brian's Bottles, Things (in pubs) That Go Bump in the Night and much much more.....

The Swan Neck Conspiracy Theory

While the national debate rages on about the evils of cask breathers/blanket pressure (and I'll nail my colours to the mast here - if cask-breathers mean more landlords can sell more real ale, I'm all for it), at a local level an interesting theory has been put forward, and it runs something like this:

The Conspiracy

- Smooth beers (nitro-keg) are far more similar to the Northern style creamy beers such as Boddingtons and Tetleys than the more robust Southern style beers such as Youngs, Wadworth and Gales.
- Northern beer drinkers are far less likely to complain if they find for some reason that there is no real ale available and they have to make do with the similarly tasting smooth beer.
- If you can make Southern beers taste like Northern beers you could induce similar complacency here.
- Dispensing beer through swan necks and sparklers makes Southern beers taste like Northern beers.

I can remember as a small boy (okay, "smaller") being given a glass of lemonade by an old lady (at least 30 years old I should think) who stirred in a spoonful of sugar. "It takes the gas and fizz out" she explained, and it did. I can't remember if I was polite enough not to explain to her that that was the whole point of lemonade but I can certainly remember thinking it. Surely part of the pleasure of beer is that it is a mildly effervescent drink. Why then, do we stand idly by while this effervescence is whisked out by a sparkler? Answers on a post card, please.

And finally can I once again point out that the views expressed in the magazine are not necessarily mine or those of CAMRA either locally or nationally.
Cheers!



Tim Marshall (Editor) Tel: 721557

PS I nearly forgot. All the facts in this issue were correct (as far as I could ascertain) at the time of going to print. I haven't made anything up (well, hardly anything).

(Continued from page 1)

landlord of the Wight Mouse) John Nicholson (Isle of Wight CAMRA branch chairman). Back row - Pete Skinner (Wightwash Quizmaster) Tim Saul (landlord of The Volunteer), Ken Matthews (Branch Treasurer) Graham Perks (landlord Crab&Lobster Tap), Derek Smith (branch secretary and landlord of The Travelers Joy) and Bob Simpson (owner of Ventnor Brewery). **Not pictured:** Xavier Baker (Head Brewer - Ventnor Brewery - *parking surfboard*), Brian Jacobs (Branch Banjo Player -*tuning banjo out of earshot*). Nick Ward (Branch Membership Secretary - *seeing to wick in lighthouse*); Foggy (*ill*).

In Errata

We apologise for the following:
We erroneously referred to Island Ales as the Island Beer Co. in our last issue.
Sorry Island Ales
Peter Groves (Ushers Sales Director) initials appeared as GP not PG. Sorry Peter.

VENTNOR TOUR DE FRANCE 2000

The Crab and Lobster Tap's annual charity cycle ride has once again been successfully completed. This year it began on Monday, 29th May (Oak-Apple Day). Star of stage and screen, Mr Jack Douglas, was on hand to tell the cyclists of the 'fines' they would incur if they moaned, drunk too much (or too little), used bad language, fell off or cycled too fast. Going slow is allowed (and somewhat encouraged).

Julie Clifton of the Earl Mountbatten hospice had a few words of encouragement before sending them on the first stage to Fishbourne, ('Wighlink' who along with Ventnor Rotary Club and Church St. Motorcycles are the main sponsors of the event).

After arriving in St.Malo the next morning, the cyclists set off for Cancàle in the pouring rain. They reached their destination at 4.30, worn out and wet through, but were revived by fine French cuisine, French wine, and local French produce - Calvados!

Next morning the route took them to Dinan at the end of the Rance Estuary, Chateaunent and back to St.Malo.

Day three's ride along very rustic and hilly yet beautiful coastline included visits to St. Briac, Plancoët, and Cretien. An expected two course "plat de jour" snack finished up as a four course lunch with wine, all for £7! The 20 miles trip back to St.Malo took slightly longer than expected when a wrong turning was taken. It took nearly two hours for the back up drivers to round the cyclists up and get them back on course.

The party returned home the next day arriving at Crab & Lobster Tap at 9.45 to a well deserved hot and cold buffet.

To sum it up, the ride is good fun, good company and all for a very good cause, (although, when one of the cyclists was asked by a Frenchman "What are you all doing in St Malo?" replied "We're getting you back for 1066!").

Some of the cyclists have already put their names down for next year so if you are interested, get that bike out, and go to the Crab & Lobster and get on the list!


The cyclists have so far raised just over £3,500. The final amount, which they hope will top £4,000 will be presented to the hospice at the Crab and Lobster on 9th September.

ADVERTISEMENT FOR THE CRAB AND LOBSTER TAP

Answers to the Pix Quiz in the Summer Issue


- 1. Three Bishops, Brighstone
 - 2. The Crab, Shanklin
 - 3. The Crown, Shorewell
 - 4. The Steamer Inn, Shanklin
 - 5. Arreton
 - 6. The Bonchurch Inn *
 - 7. The Broadway, Totland
 - 8. The Red Lion and All Saints Church, Freshwater
 - 9. The Four Seasons, Wroxall
 - 10. The Inn at St Lawrence
- * The Bonchurch Inn featured in the television series The Detectives with Jasper Carrott and Robert Powell., but appeared under the pseudonym "The Bird in the Hand".
- Ashley Cooper from Totland wins a £25 meal voucher for The Chequers Inn

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Protect your pubs and pints

Join CAMRA



Just fill in the form below and send a cheque (payable to CAMRA Ltd) to Membership Secretary, 230 Hatfield Road, St Albans, Herts, AL1 4W. Rates are Single £14, Joint £17, OAP £8 (joint £11), Overseas £18 (joint £21) Under 26 £8 (joint £11)

Title.....Surname.....

Forenames.....

Date of Birth.....Partner.....DOB.....

Address.....

Post code.....Telephone Number.....

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for.....

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

Branch Diary

- 16th Sept - Goddards Brewery visit with mainland branches. Midday
- 27th Sept -Launch of Thwaites Reward at the Volunteer, Ventnor (see News on page 5)
- 20th Oct - Branch Social -Ventnor Walk-About starting at the Spyglass 8.30 pm
- 20th Oct - 5th Nov Ventnor Beerfest The Spyglass and the Volunteer (and maybe some others) will have on offer a large selection of unusual beers .
- 11th Nov - Regional Meeting provisionally Shaftsbury (details from Ken Matthews)
- 22nd Nov - Business Meeting, Prince of Wales, Freshwater 8.30 pm
- 6th Dec - Xmas Social - Vine, St Helens (details phone Derek Smith 298024)
- 19th Jan - AGM (don't know where, don't know when, but I'm sure...etc.etc)

ADVERTISEMENT FOR THE TRAVELLERS JOY

Sun to Re-open



At last a buyer has been found for the Sun Inn at Hulverstone, one of the Islands prettiest pubs. He is Bruce Loneragan, who already owns several pubs on the mainland. The one time Whitbread pub was for a time owned by Gales of Horndean but soon off loaded and bought by local yachtsman Simon Bolt. His plans to turn it in to a private dwelling were eventually thwarted after a prolonged campaign by locals, councillors and CAMRA.

The Anglers Inn has now re-opened as **The Yar Bridge Inn** under the joint ownership of Island brothers Craig, Richard and Peter McLinden. Between them they have 45 years experience in catering. The pub, now

redecorated with a steam railway theme, will be run as a traditional family country pub with fine food served in a friendly atmosphere.

Whitbread News.

The Isle of Wight pubs have once again excelled in Whitbread's internal regional awards. Here are the results:

Runners-Up

Anchor Inn, Cowes: Best Beer Pub and Best Overall Business

Bugle, Brading: Best Family Pub and Best Marketing Pub

Crab and Lobster: Bembridge, Best New-comer

Woodvale, Gurnard: Best Pub Business and Best Accommodation

Wheatsheaf Hotel, Newport: Best Accommodation

Winners

Griffin, Goshill: Best Family Pub

Wheatsheaf Hotel, Newport: Best Pub Business

The winners will go forward to the National Finals in Monte Carlo.

A spokesman for Whitbread, Chris Makin, said "This reflects the high standard of pub landlords/landladies on the Isle of Wight.

ADVERTISEMENT FOR CAULKHEADS

A Pub-crawl round Old Newport

Match the pub names listed below with the numbers on the map:

- Dolphin
- Bugle
- Sun Inn
- Star Hotel
- Skinners Rest
- Plough
- Lamb Inn
- Malt & Hops
- Jug & Jacobs
- Rose & Crown
- Prince Regent
- Freemasons Arms
- Cask & Coleman
- Trooper Inn
- Red Lion

NB. *Three Red Herrings*

ANSWERS

6.	Red Lion
5.	Trooper Inn
4.	Sun Inn
3.	Prince Regent
2.	Lamb
1.	Bugle
7.	Malt and Hops
8.	Freemasons Arms
9.	Dolphin
10.	Rose and Crown
11.	Star Hotel
12.	Plough

Martinez

One of the most talked (+ written about) duos on the IOW pub scene, Paul Athey and Phil (SG) Oswald are definitely not newcomers, both have pedigrees that put them among the elite of Isle of Wight Music.

For Paul, those of you old enough can first pick up traces of this talented musician in a band called Halcyon Order. Halcyon Order became the first band to appear at the Godshill Pop Festival in 1968, with Paul on drums. Several other bands feature in Paul's musical background including Dancer featuring one Anthony Minghella on keyboards. In 1973 Paul was working in a band that decided to up sticks and head for Venezuela, The Silver Band featured Douggie Watson, Tim Marshall (who?) and Mick Woods. They released a single that went to number 4 in the Venezuelan charts. On their return to the Island Paul joined forces with his long time friend Mick Cuffe and Big Swifty were formed. There were some great times in the West Wight thanks to these guys. After Big Swifty, Paul played in The Jetts with Mike Jolliffe.

Meanwhile over in Ryde a band called Horse were featuring a new guitarist, Phil Oswald. Phil affectionately known as SG soon imposed his style on the band and with Dread Family Man Jones, John Edwards and John Lytle the Pumphouse Gang evolved. The Prince Consort in Ryde was the place to witness one of the Island's most exciting bands. It was no accident that when The Jetts and the Pumphouse Gang spilt that Athey and Oswald should join forces in The Choir. Four years of constant gigging meant that the two got use to working with each other and this continued into Certificate X. Paul then formed avant garde jazz band Teen Taal playing guitar and percussion. Meanwhile Phil was lending a hand on Tony Male's solo project "On the Rock".

Full circle and **Martinez** have gone from strength to strength on the Island pub circuit. Brilliant guitar patterns woven into delicate tunes that one will recognise instantly. Classical offerings in the form of "Concerto De Aranjuez" (Orange Juice), Beatles classics, contemporary arrangements of songs like Carol King's "You've Got A Friend", Paul McCartney's "Blackbird" and Mason Williams', "Classical Gas". They are now recording their 2nd CD featuring mainly original material.

Martinez regularly appear at the Castle Inn, High Street, Newport, on Thursdays the Waterfront, Totland Bay on Fridays and The Buggle Inn, Yarmouth on Sunday afternoons. Their current CD is available from Ottakers Book shop, Newport and Traid Craft in Freshwater priced £11.00. Have a look at their website www.labandamartinez.com Paul Athey can be contacted on 01983 754329.

Pete Turner



On the whole Isle of Wight pubs are better run, better managed, and better presented than their mainland counterparts."

Five Isle of Wight Whitbread pubs have their leases on the market: White Lion, Arreton; The Fishbourne Inn; The Colwell Bay Inn; Moulin Rouge, Newport and the Prince of Wales, East Cowes. All pubs have prospective purchasers and Whitbread anticipate the new landlords will be in place by the autumn. Watch this space.

The Roadside Inn, Nettlestone has a new owner, Martin Churchill, one time licensee of the White Hart, Havenstreet and the Vine, Newport. Now retired from Whitbread, Martin will be running 3 cask ales with a rotation of guest ales.

Traditional Beer Co

Hall and Woodhouse are continuing to supply a wide range of King and Barnes bottled beers including the award winning **White Shield** and **Festive**. Watch out for **Adnams Fisherman** alc/vol 4.5, which could show up as a guest beer in many pubs this autumn. It is described as

"Wonderfully rich and complex, but clean and refreshing. Deep coppery red, roasted nut and dark chocolate with lingering flavours of liquorice and dried fruit" Sounds good enough to eat.

From Island Ales

Island Ales soon hoping to supply ales from **Tisbury, Exmoor** and **Cotley** Autumn guest beers from the Hampshire Brewery will include:

Licensed to Thrill (4.2% alc/vol) a "Golden full flavoured bitter with a striking citrus fragrance from Cascade hops definitive of the IPA style"

Bohemian Rhapsody (5% alc/vol) a "Larger style Bohemian light with the floral aroma of classic Czech hops"

Shepherd Neme are planning to celebrate the 60th anniversary of the Battle of Britain with a special promotion of **Spitfire**.

Thwaites Reward, the beer brewed in the north with the south in mind, has now been perfected and will be unleashed on to the Isle of Wight drinking public on 27th September at a special launch at the Volunteer,

(Continued on page 6)

ADVERTISEMENT FOR THE VOLUNTEER

Ventnor. The evening will have a Wild West theme with prizes for the best cowboy (and there's a few of them in Ventnor!) and cowgirl.

Reward is a dry-hopped beer and designed to suit the Southern palate. It will be supplied exclusively to the Island by Island Ales who supply the following pubs: Budle, Niton; Barn, Arreton; Blacksmiths Arms, Carisbrooke; Broadway, Totland; Crab & Lobster Tap, Ventnor; George Inn, Newport; Horseshoe, Northwood; Old Manor, Lake; Prince of Wales, Freshwater; Railway Medina, Newport; Travellers Joy, Northwood; Vine Inn, St Helens; Volunteer, Ventnor.

The Birdham Hotel is now **The Windmill**. At the time of going to print it was open for accommodation and the bar was due to open shortly.

The Rowbarge is due to re-open shortly with a new landlord.

Goddards Brewery

Goddards have won their planning appeal.

This will enable them to continue the distribution side of the business from their Bullen Farm site.

GSB was well received at the Great British Beer festival although sadly not mentioned in the judging this year.

Fuggle De Dum is now bottled by O'Hanlons. It is collected from the brewery in 3x5 barrel brewers tanks and returned in bottles about 2 weeks later. It is available in Tescos and Safeways.

Goddards have just recorded their best cask sales ever.

Ventnor Brewery

Ventnor brewery are looking to install more equipment to enable them to double their capacity

A panic phone call from the Exe Valley Fisheries led to Ventnor Brewery totally running out of **Ventnor Oyster**

Stout. Purveyers of fishy things to the finest events, Exe Valley Fisheries got caught short when Marstons explained that they could no longer supply their Oyster Stout

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THE STEAMER INN
THE BARGEMANS REST
AND
THE SPYGLASS INN

It's sweetish, full bodied, very malty, and at around 30p a bottle it's well worth trying. The French also produce a number of brown beers. Some are dark lagers, but all are very malty, and fairly sweet. My personal favourite is *Wilfort*, which is rather drier than the others, very English in character, and has been likened by my cross-Channel travelling companion to a bottled version of *Landlord*. I'm not sure I agree, but it is a delightful beer, and comes in packs of 10 dumpy 25cl bottles for less than £3 – not bad, eh?

Then there are the French strong ales, many of which are in the Belgian Abbey Tripel style, and carry over-hyped names like *Le Fin Du Mond* (the End of the World) or *Bierre du Demon* (the Devil's Beer). Most are pleasant, but unexceptional, failing to quite capture the Belgian Character. A new one I found recently was *Belzebuth* (the Devil) which is an astonishing 15%! Unsurprisingly, the beer is very barley wine in character, not as sweet as you might think, but very full and fruity. Your initial reaction might be to compare it to cough medicine, although the effect on the back of your throat is not exactly what you'd expect from such medication, though it's certainly qualifies as Flemish beer!

Do try it if you see it - it's quite an experience.

The Auchan, and many of its competitors, sport a good range of the more popular Belgian beers. All are astonishingly strong (ranging from 8-12%), very full-flavoured and most are barley-wine sweet. In the latter category fall beers like *Verboden Vrucht* (Forbidden Fruit), *Kasteel*, *Kwak* and *Bush*. Trappiste beers (yes, they really are brewed in Trappist monasteries) like *Chimay* (the Blue label is the best) and *Rochefort* enjoy similar characteristics but are of a higher standard and far more complex. My personal favourite and one of the world's classic beers is the 9% *Westmalle Tripel*, full-bodied, fruity but far less sweet than its brethren. Astonishingly bitter, and relatively light at 6.5%, is another Trappiste beer, *Orval*, which is more like the southern Belgium *Saisons* beers than a Trappiste. It's unusual bottle contains an assertive, refreshing beer which is excellent for summer

ADVERTISEMENT
FOR
THE CHEQUERS INN

My articles in the past, if you haven't forgotten them completely, have all been about the bottled beer you can get locally. But there's a whole new world out there – on the other side of that big stretch of water. Not the Solent, silly – the English Channel, La Manche, the great, grey, stomach churner, I mean. Getting to the other side of it and seeing what our Gaelic cousins have to offer in the Channel supermarkets is a cinch, and it's actually cheaper than getting from here to the mainland! (You've still got to get to the Mainland before you can get to France, of course, but that's your problem). There are always special day return offers in the newspapers, or just by ringing up the ferry/Tunnel operators. The most you should pay is around £30 for your car on a mid-afternoon crossing from Dover; returning mid-evening gives you around four hours ashore, and that's buckets of time to grab all the beer you can comfortably chuck down your throat for months to come.

Best way to go? Well, depends what's cheapest, but, all other things being equal, the Tunnel is by far the most convenient. Two hours down the motorway from Pompey, and you can be in the *Auchan* at Calais in less time than it takes Wightlink to creep across the Solent. Turn right after leaving the Terminal (actually, you haven't any choice - it's a motorway), take the next *sortie*, or exit, drive towards Calais, turn left at the next roundabout, and the *Auchan* is a mile down the road on your right. You can't miss it, as the sign is even bigger than anything produced by Staples. The *Auchan* is by far the best place in Calais for speciality beer, though venturing into the hinterland of the *Pays de Calais* will yield a *Mamouth* (there's one at *St Omer*, half an hour to the south of Calais) or a *Le Clerc* (all over the place, but you do need a hypermarket), which are also pretty good (and probably a bit cheaper). Avoid *Carrefour* or *Tesco* in the *Cite de l'Europe* – you could be disappointed, and they get *very* crowded.

So, what will you find at the *Auchan*? Plenty of wine and French cheese, certainly, but *lots* of bottled beers, mostly Belgian, French and English. To describe them all would take the rest of this edition of *Wightwash*, so I'll stick to what I consider to be the most worthwhile.

French and beer are not two words you'd normally associate, but they actually produce some very good top-fermented ale, and the choice is getting better each year. The *Auchan* offers a splendid choice of *biere de garde*, a term which means 'stored beer' – the same meaning as lager, incidentally, but the styles couldn't be more different. A Frenchman who once inveigled himself into our channel crossing party told me the term arose from the beer being the favourite tippie of French castle guards in medieval times - what a load of b*****cks! English drinkers will associate readily with this beer style – it's very English in character, but also incorporating a heavy Flemish influence (no, that doesn't mean it makes you cough). The beers are very strong and malty, but without a pronounced hop characteristic. There are many to choose from, but one of the best, and cheapest, is *Jenlain*, made by Duyck brewery near Calais. A very interesting and palatable alternative is *Amadeus*, a pale, light, wheat beer with a citrus character; this is one of my favourites. Both retail at less than £1 for a 75cl bottle (that's nearly 1.5 pints).

Of a similar style to the *Bieres de garde* is *George Killiaín*, a red beer originally brewed by the George Killiaín Lett brewery in Ireland, but now brewed by Pelforth in France.

for the famous rowing regatta. Ventnor Brewery boss, Bob Simpson sent his remaining stock immediately and rushed through the next batch making a total of 50 cases in all. They've already put a repeat order in for next year.

Ventnor beers are reaching some far flung places; they recently received a request for a pumpclip from Glasgow.

Look out for Ventnor Brewery in upcoming editions of ***What's Brewing***. Jeff Evans has paid the brewery a visit and food-writer Sue Novak has taken beers for recipes.

The brewery now has a shop selling badges, pins and a selection of other merchandise and brewery products, including packets of original Burts bottle labels. Hurry there's only a few left.

(*Non-members please note **"What's Brewing"** is CAMRA's fantastic national monthly newspaper, worth the membership fee alone. Why not join today? There's a membership form on page 18)

Ushers News

Derek and Sarah Swift previous managers of The Cask and Taveners have now taken over as tenants of the Godshill pub. This means that all of the 17 InnSpired owned pubs on the Island are now tenanted.

InnSpired Pub plc who currently own 970 pubs nationwide with a view to acquiring more, have appointed a new Business Development Officer to the area. He is Steve Williams ex-landlord of the Barley Mow in Gosport. No doubt some Ushers landlords will be hoping he can sort out the delivery problems they are currently experiencing. Now we might have got this wrong but as far as we can tell the set up is this:

InnSpired Inns are financed by **Alchemy**

(you know the people who were going to buy Rover from BMW). **Ushers** beers are now brewed by **Thomas Hardy** who supply them to **Refresh UK** who supply them to **InnSpired Pubs** who supply them to **Ushers Pubs** via **Carlsberg Tetley** whose deliveries on the Isle of Wight are handled by **Goddards**. See?

The Isle of Wight branch of **CAMRA** now has the highest per-capita membership in the UK. We must be doing something right!

ADVERTISEMENT FOR BADGER BEERS

Visit our website: www.wightwash.org.uk
Landlords if your pub has a website let us know and we'll link you - FREE!

The Waterman's Arms

South Street, Ryde

This little pub opened in 1871 and was a typical back street public house built for a working community in the late Victorian era. Around this time upper Ryde had developed from its earlier cluster of dwellings that formed the High Street and streets of small houses had been built either side of St. Johns Road to accommodate the town's growing population. South Street was a small linking road between the patriotically

named Prince and Albert streets which ran from St Johns Road to Well Street.

The first landlord was a Sam Kemp who held the licence for eighteen years until 1897 and was also listed as a grocer and coal dealer. Looking at the period photograph, it can be seen that the pub was divided in two. The right hand side was a general stores and the left hand side the grandiosely named "Wine Vaults". The architecture is pure Victorian pub style with moulded frontage and etched glass windows. The Lion Brewery of Portsmouth were the pub's original owners before it was acquired by Brickwoods. In the early part of the 20th century a great rivalry existed between their pubs and the Island's Mew Langton Brewery outlets and they were frequently situated opposite each other in various of parts of the town.



ADVERTISEMENT FOR THE WIGHT MOUSE INN

In a new series we hear from Gay Baldwin, writer of the Isle of Wight Ghost Books about things in pubs that go bump in the night

CHILL AT THE INN



The Red Lion at Church Place, Freshwater, parts of which date back to the 12th century and are contemporary with the original All Saint's parish church next door is one of many Island pubs with ghosts.

The late Ron Legg, landlord there for 35 years, and his staff would often hear a man's heavy footsteps trudging along a stone passageway and down the stairs to the back hall, although they never saw the owner of those treads.

Bryan and Anita Farrant, who took over the inn after Ron left, heard those footsteps too, but said that whatever was haunting the pub always turned up too late for a pint...arriving when they were closed for the afternoon." At 5pm every day, winter and summer alike, their lounge upstairs suddenly grew extremely cold. "It was a very noticeable drop in temperature. The room felt icy for about half an hour -

enough to make us both feel quite shivery - then it warmed up again. It was decidedly odd but otherwise the Red Lion was a very happy pub with a friendly atmosphere where, apart from that half hour, the welcome was always warm.

Licensee Michael Mence, who took over the Red Lion in January 1993, has a theory that the ghost may be that of a disgraced clergyman, Rector of Freshwater, Thomas Symonde, who was actually arrested one day in the Red Lion in the year 1394 and charged with smuggling wool into France.

Much of the early smuggling in those days involved taking fine quality IW wool across the Channel to the continent. This long stapled wool fetched a much higher price in France than England and the trade was known as 'owling', no doubt because it was essentially a nocturnal activity." The unfortunate vicar was relieved of his comfortable living and defrocked but the landlord of the Red Lion remained sympathetic and continued to supply the former cleric with his ale - not in the bar - but in a tiny cubbyhole upstairs, next to the main bedroom.... at the end of that stone passageway. " Was he in the habit of drinking alone there of an afternoon, at about 5 o'clock perhaps?"

IN THE NEXT ISSUE WE WILL FEATURE A STORY FROM GAY BALDWIN'S LATEST VOLUME OF GHOST TALES (VOL 5), AVAILABLE FROM ALL GOOD BOOK STORES

Tim Saul is compiling a list of members/non-members with email who would like up to the minute information about what ales are available on the Island. For more details email Tim at tim@thevolunteer.demon.co.uk

by IPA Ullage

Professor Enemaitis, Vital Statistics
Muddlin Cottage, Richmond

Word has reached me here in the North that there has been some controversy over the format of the next IOW Beer Guide. But what's there to argue about? Us Yorkshire folk would not think twice about including pubs in the local guide that only sell keg beer. Why? – Buxom barmaids, and, if you're a Yorkshire lass, super stud landlords – that's why! After all they are not the sole preserve of a real ale pub.

So, as I am sure you would now agree, the IoW Pub Guide's failure to include the vital statistics and attributes of pub landlords and landladies, must be rectified immediately.

An urgent re-design of pub survey forms must be undertaken, now, to include such details as mein host's height, size of beergut, firmness and size of bosoms (females only), vocal self-opinionatedness (men only), ampleness of thighs (women only), size of biceps (men only), and, of course, sex appeal.

This, of course, need not take up too much room, if the appropriate symbols are used. For height, the Brussels Sprout would be the obvious choice, since not eating one's greens can be devastating, as the vertically challenged know only too well! Beerguts will be represented by cask sizes; bosoms by an appropriate number of beer mugs; self-opinionatedness by a cow pat symbol with horns on it. A thunder symbol for thighs; spinach leaves for biceps; and, for sex appeal, we would have spiles and swan necks for men, and electric fires for women. Now, using an imaginary pub – let's call it the "Travellers Joy", with the eponymous "Mr & Mrs Smith" as mein hosts – enables me to demonstrate how an entry in the revised pub guide might look. For Mr Smith, we would have 1½ sprouts, a polypin, a 10-horned cowpat, 1 spinach leaf, and 2 soft spiles with a swan neck. For Mrs Smith, we would have 8 Brussels sprouts, a deflated polypin, 6 beer mugs, a token cowpat, minus horn, 4 thunderclouds and a 10 bar electric fire!

Now, as an example of how to use the revised survey forms, let's use Edgar, mein host of the Blacksmiths Arms (unfortunately, his gorgeous wife, Donna, mysteriously declined to take part – can't think why!). Now, Edgar, being a strapping example of Bavarian brawn, would, obviously, rate 10 Brussels sprouts, for size, and a hog's head for beergut, but, being modest, just a token cowpat with 1 horn – well, alright, 2 horns! – Being known as "the muscles from Munich", rates an acre of spinach, and, as for sex appeal, well, they don't call him "Herr Wonderhorn" for nothing, so, 4 hard spiles with 6 swan necks – or, as they say in Germany, four spile swan technik! So, as can be seen from the above, the use of these symbols produces a surprisingly accurate picture of the mein host in question. Although, on second thoughts, I think a slight downward revision of the Brussels sprouts, to 9, is in order, as I would not want to portray Edgar as too big for his boots!



Three landlords held the tenancy after Sam Kemp, they were; Charlie White from 1898 to 1903, George Summers from 1904 to 1905 and Tom Cottrell from 1806 to 1914. The final landlord was Rupert Bible, fondly known to all as "Frank". The Watermans Arms closed its doors for the last time on the 12th February 1923. It survived the Great War but not the closure procedures promoted by the Police and Licensing Magistrates to curtail the number of licensed outlets available to Ryde's population. As early as 1905 it had come to the local Police's attention as a candidate for closure, in the Chief Constable's Report of that year, he stated, "The Waterman's Arms, South Street, fully licensed, leased by the Lion Brewery Company, Portsmouth. From observations made by the Police it is found that very little business is done, and the tenant carries on a little general shop on the licensed premises. The house is situated in a side street and owing to a common backway in rear, and two side passages near, proper Police supervision is impossible." From then on the little pub's days were numbered, the Police believed that if a pub was economically unviable then out of hours drinking was more likely to boost income. Hence the Police reference to proper supervision.

Today the building still exists, although it is difficult to imagine that for 50 years a little pub plied its trade to the residents of this street. Its curious name still lingers in our memories. Gone but not forgotten.

Kevin Michell

Kevin is the author of "Ryde Pubs" and "Newport Pubs", available from Ottakers and all good book shops. Watch out for Kevin's new series on TV12. (If you're the one that can get it)



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