

Did you know ??

4.5 GALLONS = 1 PIN
9 GALLONS = 1 FIRKIN
18 GALLONS = 1 KILDERKIN
36 GALLONS = 1 BARREL
54 GALLONS = 1 HOGSHEAD
108 GALLONS = 1 BUTT
216 GALLONS = 1 TUN

And that's a lot of beer !!

Advertisement for The Crab and Lobster Tap

The views expressed in *Wightwash* are not necessarily those of the Editor or CAMRA either locally or nationally!!

Wightwash

has a website
www.wightwash.org.uk

Landlords,
if your pub has a website, let us know
and we'll link you to ours - Free!

Advertisement for the Sun Inn,
Hulverstone

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Just fill in the form below and send , with a
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Membership Secretary, CAMRA, 230 Hat-
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Rates are Single £14 Joint £17
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Name.....

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

Signed.....

Date.....

Wightwash

Volume 2. Number 9

Newsletter of the Isle of Wight branch of CAMRA



Autumn Issue 2001



And a good time was had by all.

Just for those of you who think Wightwash is a solo effort, this team photo was taken
at a recent get together for the editor, contributors, distributors etc. at the **Travellers
Joy**. Also in attendance was Chris Coleman from Goddards who brought a barrel of
Ale of Wight donated by Goddards.

Advertisement for Vaguely Sunny

Advertisement for Ventnor Brewery

Advertisement for Goddards Brewery

Editorial for the Landlords

Three years ago we launched the Isle of Wight Pub Guide. Now, after a very successful and profitable period, we have to start all over again, because we have sold out. Within the next few months, every Pub on the Island will be surveyed for the next edition, available for Easter of next year. Unlike the 'Good Beer Guide', which is based upon quality of Beer sold, the questions asked will be purely factual, pertaining to Opening and Closing Times, Real Ales Sold (but not limited only to Pubs selling real ale), Facilities, Brief description and a few other small questions. It is not always necessary for the Owner, Tenant or Manager to answer these questions, although it does help.

In addition, we would add the following plea to all Publicans – there is no charge for your entry and an example of our last effort is available for your inspection. There is no obligation to order, but we would appreciate a commitment to take ten copies so that we are in a position to pay the printer without having to resort to the gold reserves. Payment for these guides would be upon delivery as, unfortunately, we found that for our last issue a substantial number of invoices were not paid and the effort of trying to collect these debts was not appreciated.

We as a branch can survive only through the income from our Guide, and the launch of *Wightwash* was due entirely to these sales. This has increased the membership and awareness of Real Ales twofold since its inception

Ken Matthews

Treasurer and Guide Co-ordinator
Isle of Wight Branch, CAMRA

Advertisement for The Steamer Inn, The Spyglass Inn and The Bargeman's Rest

Peter Wicks is a member of the West Midlands branch of CAMRA and recently wrote an article for their newsletter about a recent visit to the Isle of Wight. With his permission we reproduce part of that article:

"So there we were on the terrace in front of the Spyglass, gazing over the sea. As I sipped my tasty Ventnor Golden I recalled how an early Island band had influenced music through the 60s and on to current times. Perhaps your readers might remember them; they called themselves Creedence Freshwater Revival, settling on this after the disappointment of poor reception to early releases "All The Way From Bembridge", recorded as the Mottistone Hooples, and "Newchurch City Limits" under the pseudonym The Pointer Bros. They landed a full recording contract with Round-The-Island Records, and their album "The Great Lakes" made a big splash.

Side One, "Lake Superior", included the tracks:

Alverstone, oh Alverstone.

(My Kind Of Town) St. Helens Is.

Any Old Chine, Any Old Chine, Any

Any Any Old Chine.

Newport, Newport (So Good They

Named It Twice).

Ticket To Ryde .

Side Two, "Lake Huron" (which I preferred), included the tracks:

Wellow Yellow.

The Needles & Pins.

Hurry On Sandown.

Wroxall (You Don't Have To Turn On The Red Light).

Newtown Races Sing This Song, Doo Dah,

Doo Dah.

This led to them writing a film musical score entitled Meet Me In St. Lawrence, intended to star local actress Judy Yaverland. However, internal tensions over musical differences led to the inevitable split. Dozy, Beaky & Mick went to Salisbury to join Dave Dee & The Bostons. Tich went to Portsmouth to join Simon Dupree & the Big Sound, but rejoined his mates in Salisbury when Dupree decided to rename his outfit Gentle Giant. The rest is history."

(Continued from page 14)

cheaper than the UK, but if you're looking for something light, golden and unusual, then I suggest you try some of the lighter bieres de gardes, like Jenlain Amber, or a wheat beer like Amadeus, both equally delicious and satisfying.

Any article about lagers couldn't fail to recommend a visit to Edgar's, as the Blacksmith's Arms at Calbourne is better known these days. Edgar is far better equipped than I to extol their merits (*note that for a future article, editor*), and apart from a large variety of German draught beers, he also maintains a splendid selection of bottles, many of them full. Here you'll find excellent examples of *rauchbiers* and *schwartzbiers*, as well as other specialities like *bocks* and *altbiers*. So, if you want to try some real Continental beer that you'd be hard put to find elsewhere, give him a visit!

(Continued from page 13)

genuine Continental article from Leuven in Belgium. The most widely available genuine lagers you'll find are Becks', Grolsche and Budweiser Budvar.

I've actually had the privilege of drinking at the Becks' Beer Hall in Bremen, where it's brewed, which offered a fascinating range of wheat beers in addition to their flagship product, which simply goes by the name of Becks' Bier. It's a pale beer in the Pilsener style, light in body, with a firm, crisp palate and a dry finish. It's a good example of a *krausened* beer, where a small amount of unfermented beer, or *wort*, is added during the conditioning in order to carbonate the final product. Beck's light body and clean taste make an excellent beer to accompany foods like salad and poultry, or for tossing down your throat on a hot day.

Grolsche, from Holland, is a light, distinctive, malty and slightly sweet Pilsener, and is best bought in their characteristic, swing-top bottles.

When looking for Budweiser, take care to avoid the more common and widely-hyped product from Anheuser-Busch in St Louis, and buy the excellent Czech beer which carries the title Budvar. This widely respected beer is brewed in Prague, and the brewery has thankfully resisted the predatorial attempts of its American namesake, who would love to buy it, close it and thus remove any hint of confusion between the two products. The beer is malty, with smooth, nutty notes and a dry, slightly oily finish. You should also be able to find without too much difficulty, Pilsner Urquell, whose name means 'the original Pilsener', and, indeed, this is the beer which set the golden ball rolling. It attracts deep respect from beer aficionados, and is a wonderful, full-bodied beer with a complex palate of malt and hops. A trip to Tesco will also yield Starpramen ('old spring'), a full-flavoured, nutty beer with a delicate and soft palate. Alongside it, Tesco also sell their own 'house' Czech lager, which is surprisingly good.

Another lager to look out for is Lowenbrau (pronounced 'luhvenbroy') from Munich. This is a full-flavoured, malty golden beer, with an appealing, soft palate. You might also be lucky enough to find a *rauchbier* locally, which is a lager made from smoked malt, and has distinctive dark and smoky palate.

Now, you might think that a trip across the Channel to stock up on the aforementioned beers and more exotic lagers would be a Jolly Good Idea. Wrong. Surprisingly, Channel hypermarkets contain a vastly greater selection of top-fermented beers than lagers, apart from the ubiquitous and astonishingly cheap 'stubbies', beloved of barbecue attendees everywhere. You will find lagers like Pilsner Urquell and Budvar, at prices far

(Continued on page 15)

Advertisement for Caulkheads

Advertisement for The Wight Mouse Inn

AUTUMN QUIZ

1. Which Island Town elected two members of Parliament from 1584 to 1832 ?
2. A monument to Valentine Gray stands in Newport's Church Litten. What was his occupation?
3. In which year was the TV mast on Chillerton down erected ?
4. What was the building now known as Northwood House named when it was originally built in the early nineteenth century?
5. Which famous novelist lived at Brook Hill House from 1948 to 1959?
6. In which year was the IW County Press first published?
7. In which century was Appuldurcombe House built?
8. In which year did the Island's three Councils merge to form the Unitary Authority?
9. The museum at Dimbola Lodge, Freshwater Bay, is devoted to the work of which renowned photographer?
10. Newport milkman Terry Perkins achieved fame under what name in the pop charts in 1959?

Answers to : Wightwash, Oakdene, Rookley, Isle of Wight, PO38 3NH or by email to editor@wightwash.org.uk by 5th November

A ten pound voucher for the winner!!!

From Paul Mattick

All CAMRA members please note: Following a Business Meeting at the Lake Huron this summer to which I was very kindly invited, I was astounded by the copious Amount of.....Business that was discussed. Next time you visit the Travelers Joy, ask Derek Smith about the lady and the Postage Stamps. Membership Secretary Nick Ward brought up an item with reference to members being sent any news or events via E-mail. As a result he has asked us to notify all CAMRA members to submit their E-mail Address to nward@globalnet.co.uk and in doing so any news that comes up will be sent to you with more rapidity than the Three Minute Warning!

Goddards have done outstandingly well at the Great British Beer Festival this year. Judged by a panel of brewers, beer writers and journalists (who really do take their beers critically), they achieved the Bronze Award in the Best Bitter Class. Awards this year total four including Beer of the Festival at Gosport recently for Iron Horse. Anthony Goddard told me "we are brewing more Cask Ale than we have ever done before, things can only go from better to better from now on". Rumour has it that when a small fire broke out at Goddards, head brewer Chris Coleman asked part time Fireman Trevor Perkis to save the cups to which Trevor replied "don't worry the fire won't reach the Canteen!"

The Ushers/InnSpired Empire have acquired a new Business Development Manager (Area Manager for those of us who are aged 40+). Dennis Cooke has taken the helm from Steve Williams and has many years of experience in the trade. Dennis tells me that the Solent Inn has a new Host by the name of Andy Taylor. Andy, who was linked with The Anchor Inn, has engaged in a Ten Year Lease. He had a busy week taking on the Ryde pub directly after Cowes Week.

Ed Anderson and Dave Pickersgill have taken on a new recruit at the Oakleaf Brewery. Steve Williams (see InnSpired report) will now be known as Mr Williams, as he has taken on the position of Sales Director. The brewery, which will only be celebrating its first anniversary in November, has accomplished a great deal including supplying several Inn-Spired Inns on the Island and a few awards in England! Dave is looking to increase distribution to the Island and is looking forward to sending Steve over soon.

On a recent visit to Ventnor Brewery at the end

Advertisement for the Inn at St Lawrence and Yates Brewery

All of my previous articles on bottled beers have been about English, or English-style beers, but just for a change, the editor asked me to look at lagers. I can already hear the screams of indignation out there, accompanied by much grinding of teeth, but, all I can say is, don't knock it 'til you've tried it. There are some jolly fine examples of this much-maligned beer to be found, though few, it has to be said, originate from these shores. Regrettably, most lager brewed in the UK is to a formula which our indigenous brewers believe to be our perception of continental beer, so anything which is straw coloured, fizzy and with an imperceptible palate merely requires the addition of a spurious Teutonic title to gain it a market place and much dosh for the brewers. Even many of those brewed under licence from true Continental brewers are but a pale shadow of the original, and deserve to be treated with equal contempt. But if you're prepared to do a bit of leg work, you can hunt out some examples of decent Continental-brewed lager in most supermarkets and off-licences.

Perhaps I should start by trying to define what lager actually is – and that's not as easy as you might think. In brewing, the process of fermentation takes place either at the top of the beer or at the bottom, depending on the strain of yeast used. Most beer brewed in this country is top-fermented, which gives British beer its particular character. Most, but by no means all, Continental beers use a type of yeast which ferments at the bottom of the brew. In the UK, we use the term lager to describe any golden, continental-style beer. The word lager is German for store, and laging refers to the process of maturing the beer for a period of time to develop and improve its character – bear in mind the maturation time of most bulk-produced UK lagers, and consider whether any word implying 'storage' is justified. Lager is not a term generally used on the Continent (unless aimed at the UK market) to describe this type of beer, though the term might be encountered in Germany to describe the most basic house beer, and the term Pils is more frequently encountered in reference to what we understand as lager. Ask for a cervesa (beer) in Spain, and you'll be given a glass of Pils. Pils takes its name from the Czech town of Pilsner, and, just as we use lager to describe a generic beer style, so Pils is similarly used on the Continent. In fact, Pilsner is only one example, albeit the commonest, of a 'lager' – there are various German styles like Dortmunder, Munchener and Bock, the distinctive Czech beers like Budvar and Staropramen and so on. The Germans even produce many examples of a dark lager, or schwartzbier, which Guinness drinkers would readily identify with (and it takes even longer to pour).

That's the semantics out of the way, so what's available that's worth drinking? Most UK-brewed bottled lagers should be avoided by the discerning drinker, so when you're browsing through the bottles on the supermarket or off-licence shelf, look for the country of manufacture on the label. For example, you'll find a world of difference between Stella Artois brewed under license in the UK, and the (Continued on page 14)

Advertisement for the Volunteer

SOME GIGS FOR YOUR DIARY OVER THE NEXT FEW WEEKS

Friday, September 21	The Sloop, Wootton Bridge
Saturday, September 22	The Lake Huron, Ryde
Saturday, September 22	The Travellers Joy, Northwood
Thursday, September 27	The Steamer, Shanklin Seafront
Friday, September 28	The Old Comical, Sandown
Friday, September 28	The Lake Huron
Saturday, September 29	West Wight Social Club, Freshwater
Tuesday, October 09	Medina Theatre, Newport
Wednesday, October 17	Medina Theatre, Newport

FOR details see www.iowrock.demon.co.uk

Answers to Summer Quiz

- | | |
|------------------------|---------------------------------|
| 1.ZWALLEY = TO SWALLOW | 6.NUTTEN = DONKEY |
| 2.CHOCK- DOG = CHEESE | 7.YOPPUL = USELESS TALK |
| 3.OVERNER = MAINLANDER | 8.CHUCKLEHEAD = STUPID PERSON |
| 4.QUEAL-IN = GO TO BED | 9. MALLISHAG = LARGE CATEPILLAR |
| 5.NAMMET = REFRESHMENT | 10. SHRAMMED = NUMBED |

The winner was Mr Gary Langridge of Wootton . Prize in the post

Advert for Globe and Anchor

of the summer a very, very, very nice chap greeted me by the name of **Xavier Baker**. The brewery is now owned by Xavier, Steve Baker and Malcolm Hector. Xavier gave me a super tour of the place and as a result I had to be driven home by a member of my family! The Head Brewer, who has been around for six years, had me up a ladder checking out a fermenter full of **Oyster Stout**. He had a problem in August due to a prior claim for the critters (oysters) from the Cowes Yellow Wellies! It was a hive of activity at the brewery and, as Xavier pointed out, "any problems that we've had in the past are more or less a thing of the past now that we have our three new fermenters". **Sandrock Smoked Ale 5.6%** (one of the few genuine Smoked Ales in Britain) will be available once more from October and as reported in an Island newspaper recently, **Admirals Ale 4%** comes in a well-designed box with an exquisite picture by artist Shane Michael Couch on the front. (It's worth it just for the picture!) A donation of 5p for every bottle sold has been pledged to **Cowes Inshore Lifeboat** and the **R.N.L.I.** I also learnt on my visit that **Sainsbury's** are eager to stock a range of bottled beers for their stores in the South and with a Presentation Box of Three Beers (now available), Xavier and the team look set to be getting their Christmas Bonuses this year!

Advertisement for the Fat Cat Bar

King Harry's Bar has just opened in Shanklin. Situated in the Old Village almost opposite Holliers, Fullers **London Pride** is a permanent fixture with guest ale to be announced soon.

Advertisement for The Old Stag

Dates for Your Diary**CAMRA**

Wed. 19 Sept., Business meeting, Bargeman's Rest, Newport, 8.30 p.m.
 Wed. 17 Oct., Social, Sun, Hulverstone, 8.30 p.m.
 Wed. 21 Nov., Business, Caulkheads, Sandown, 8.30 p.m.
 Fri. 7 Dec., Christmas Social, Blacksmiths Arms, 8.00 p.m. (transport & food tba)
 Fri. 18 Jan., A.G.M., Traveller's Joy, 8.00 p.m.

Please note all CAMRA members are automatically invited to both business meetings and social events. Non-members are also invited to social events and will be made most welcome (although we'll probably try and persuade them to join !!)

Websites to visit from this issue
www.goddards-brewery.co.uk
www.ventnorbrewery.co.uk
www.oakleafbrewing.co.uk

Octoberfest

28 Sept—7 Oct

Blacksmith's Arms
 30 different German
 beers

Phone for details
 529263

Have You Got News for

Wightwash?

Tel 721557
 or editor@wightwash.org.uk

Advertisement for Chequers InnReal Ale in the Scottish Highlands

Wick) and to the Kyle of Lochalsh in the West still passes by. The lounge bar and garden at the back overlook the sea loch at the beginning of the Caledonian Canal, the Beaully Firth, the Black Isle and the distant peak of Ben Wyvis.

The current landlord, David Irvine, took the pub over seven years ago when there was far less real ale being served in that part of Scotland. He has built up a pub that always serves many good real ales. A typical example may be three beers from the wood (real wood!); Blaven, Old School Ale and Hebridean Gold - all brewed by the Isle of Skye Brewery, four guest beers; Theakston XB, Adnams Broadside, Courage Directors, Morland Old Speckled Hen and two regular beers; Clachnaharry Village Ale (brewed by the Skye Brewery) and McKewans 80/-. Wooden barrels are becoming rare and the 4½ gallons ones (pins) used at the Clachnaharry are made by Theakstons. The last time I was there I enjoyed beers from the Scottish Houston Brewery Company and from the local Black Isle Brewery. One of the Highland breweries, the Tomintoul Brewery, which used to supply beer to the Clachnaharry was taken over by the Aviemore Brewery in Spring 2000; I understand that production has ceased at Tomintoul at this time.

The Clachnaharry Inn has been voted Pub of the Year for the last two years by the Inverness and Highland branch of CAMRA and is in the last two for this years CAMRA Pub of Scotland award. It was also a finalist in the Sunday Mail Scottish Pub of the Year Competition. Excellent value meals and snacks, including vegetarian food and local specialities such as stovies with oatcakes and herring in oatmeal, are available.

In short, if you enjoy a good selection of well kept beers in a pub with friendly staff and locals visit my Scottish 'local' in the highlands.

Elaine Rice

A few years ago, during a visit to Inverness, I had been searching for an inviting pub in which I could enjoy some real ale so I ventured into a 17th century coaching inn, **The Clachnaharry Inn**, close to Inverness on the main road to Beaully. This pub is the sole survivor of five that used to serve the local community. The garden was once the platform of the old Clachnaharry station and the railway from Inverness to the North (Thurso and

Advertisement for Ringwood Brewery

Evil Conspiracy or Constructive Contribution?

One of the livelier debates at the national AGM this year was on the subject of Cask Marque, the scheme for certifying landlords (on their beer quality, not their sanity!) Opinions ranged from a stitch up by the brewers to the greatest leap forward for beer quality since CAMRA started. The truth probably lies somewhere in between. Yes, landlords have to pay for the privilege – several hundred pounds per inspection. Yes, this cost is usually met by a “sponsor”, often the brewer or distributor. However, there are several brewers involved, ranging from Greene King to Charles Wells and Wetherspoon is another supporter, with many outlets already awarded the Cask Marque. One significant point is that the award goes with the landlord, not with the pub. This tends to ensure that it relates to cellarmanship skills.

Another argument against the system was that there would be confusion among publicans and customers about the relationship between a Cask Marque award and inclusion in the Good Beer Guide. A check on the half-page advertisement in the August What’s Brewing giving an update on CM awards (sponsored by Charles Wells), shows that very few of the pubs are GBG entries and there is no domination by the sponsoring brewers. In fact there will be far more CM awards than GBG entries and many good publicans will choose not to go for the award, particularly those in the free trade without sponsors.

So there are pros and cons, but on average the awards should improve the quality of real ale, by encouraging more publicans to learn the skills necessary to keep cask beer properly.

As far as we know there are only two CM pubs on the Island – Fowlers (Wetherspoons) in Ryde and the Blacksmiths Arms. If you know of others, tell us and we will give them publicity. Incidentally we believe that the Blacksmiths did it without sponsorship – well done Edgar!

Nick Ward

Advertisement for The Blacksmith’s Arms

The Green Dragon, Pyle Street, Newport, Isle of Wight

“In 1924, a three hundred year old pub was pulled down and no-one batted an eyelid”

Its strange how some great historic pubs seem to reach the end of their life and die. In this case, not only was it realised years later that something intrinsic had been lost to the locality, but when it died this pub was recognised as marking the passing of something unique. Enough said, I hear you say, “the Green Dragon? In Newport? Where was that, then?”

Okay, for those of you who enjoy driving around the gridlock that now characterises the county town of the small island off the southern coast of England, you will be aware of where Town Lane joins Pyle Street. Just opposite this junction, there is a narrow lane that leads into St Thomas’s Square by God’s Providence House Tearooms. Could I ask you just for a moment to picture standing in this narrow lane and looking across the road into Town Lane. Now try visualising Town Lane as being the same width as the narrow lane you are standing in and the space immediately across the road to the right of it being taken up by a large coaching inn.

There stood the Green Dragon, and behind

it down the opposite end of this narrow version of Town Lane as it entered South Street, stood the pub’s stables.

The picture above is looking down Town Lane from South Street; an Edwardian



poster has been pasted onto the back of the Green Dragon’s stables.

I know you’re with me as we walk down this long gone Town Lane; there’s a little pavement on our left and along the side of the hotel, sloping stones jut out to prevent cart’s wheel hubs from damaging the brickwork. Its all very quiet and the pace of life is slow. As we turn right into South Street, a little pub sits by the entrance to the Green Dragon’s stables. It was called the Green

Advertisement for the Traveller’s Joy

Dragon Tap and still exists today. It lives on as the Prince of Wales. Young nippers gaze at the camera in South Street. Look past them to the lady holding



the child, she's standing outside the Green Dragon Tap and the entrance to the pub's stable yard. That narrow gap in shade behind her is the entrance to Town Lane. Okay, so what's all this about? Well, back in 1924, a three hundred year old pub was pulled down and no-one batted

Advertisement for Badger Beers

an eyelid. A huge chunk of Newport's history was gone for ever, but don't get me wrong, the pub was closed in 1909 after the police persuaded the local magistrates that the licence should be made redundant. This procedure was one of the less appetising aspects of an early 20th century judicial process whereby over zealous and at times a temperance influenced police inspector could decimate the number of licensed premises in his district on the grounds of redundancy (i.e. not enough people using them), often aided by acquiescent magistrates eager to see that the "lower classes" did not have so many outlets to get drunk in and disturb the peace.

I leave you with some excerpts from the local press. Even at the time, they realised something was amiss, the old Green Dragon deserved better. Newport town is the poorer for its loss.

Isle of Wight County Press
Saturday 30th July 1910

Occasional Jottings

When the time comes, says a correspondent, for you to write about the old Island Inns, it may be of interest to mention that many years ago the famous Green Dragon at Newport; now disappearing, obtained considerable celebrity in connection with the noble art of self-defence, which was practiced there in a friendly sort of way by some quite influential people. There is a tradition founded on fact, I believe, that on one occasion a stalwart stranger might have been seen in the stable yard "making up" to a heavy weight ostler, who seemed to be anything but comfortable, as indeed, he had good reason to be.

The stranger was none other than the redoubtable Tom Sayers, who visited the Island shortly after his historic fight with

Heenan, and stayed for a week or so at the Green Dragon. This would be half a century ago, as I find by my "Haydn" that the "historic fight" to which the letter refers, took place on the 31st May 1860.

Isle of Wight Observer
3rd January 1846

At Newport on Thursday, after a short illness, Mr. Thomas Guy, coachman and horse-breaker, aged 65, well known as one of the best whips in the Island and from having driven the Newport Coach from the Green Dragon Hotel to Ryde for many years.

Isle of Wight Observer
12th February 1869

Percy F. Hall, is delivering lectures on the "Second Advent of the Lord Jesus Christ", in the large room of the Green Dragon Hotel on Thursday evenings. The third lecture was delivered on Thursday evening last, when the persuasive eloquence of the speaker, and the importance of the subject matter, again drew together a numerous and attentive auditory.

Isle of Wight County Press
Saturday 14th March 1909

The Green Dragon and Fountain.

Insp. Cass then gave evidence as to these two houses, saying the former was situated in Lower Pyle Street, was rated at £14 - 10s., and rented at £313, and was fully licensed. The present licensee, Mr. Reynolds, who was a pensioner, had held the licence since August last, but did not sleep on the premises. The house did a fair trade with soldiers and the working class. There were six other licensed houses within a radius of 150 yards, and the Green Dragon was not required. Since February 9th he had visited the house eight times and altogether seen seventeen customers there. The house had two entrances from Town Lane and one from Pyle Street.

The Chairman said the Bench had decided to refer both the Green Dragon and the Fountain to the Committee at Winchester.

Isle of Wight County Press
Saturday 27th August 1910

The Green Dragon, with its spacious accommodation was the scene of many lively gatherings in the past. Hunt spreads, County Balls, and rare revelries in "Yeomanry Week". The famous old Tap Room, with its high-backed oaken settles, where countryfolk "most did congregate" on market days, whilst "news much older than their ale went round".

Isle of Wight County Press
Saturday 5th July 1913

The Green Dragon in Pyle Street also had a large room attached to it, which is still in existence. Today, it is vacant and with its crumbling walls and general condition of dilapidation offers a melancholy contrast to what it was in bygone years.

Isle of Wight County Press
Saturday 17th May 1924

Demolition of the Green Dragon.

One of the oldest buildings in the town, the Green Dragon Inn, at the corner of Town Lane and Pyle Street, which is at least three hundred years old, is being demolished with other old buildings on the west side of Town Lane to afford space for a new road South Street to Pyle Street.

Kevin Mitchell

This expanded extract about the Green Dragon Inn, Newport is from Kevin Mitchell's book "Newport Pubs - An Illustrated History" available on the Island from Ottakars and all good bookshops.