#### Continued from previous page

the New Zealanders have their Haka

We should have a Morris side out there dancing before the match. It would not be a problem for there to be 200 Morris dancers on the pitch.

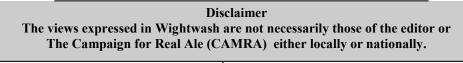
We want at the opening of the 2012 Olympics Morris dancing and our national traditions of England to be there. Sure there are other parts of the Multicultural society that should be there but we want our own national heritage to be recognised as something worthwhile and not just a joke for beer ads.

Do not forget Morris dancers dance regularly outside pubs to raise money for charity.

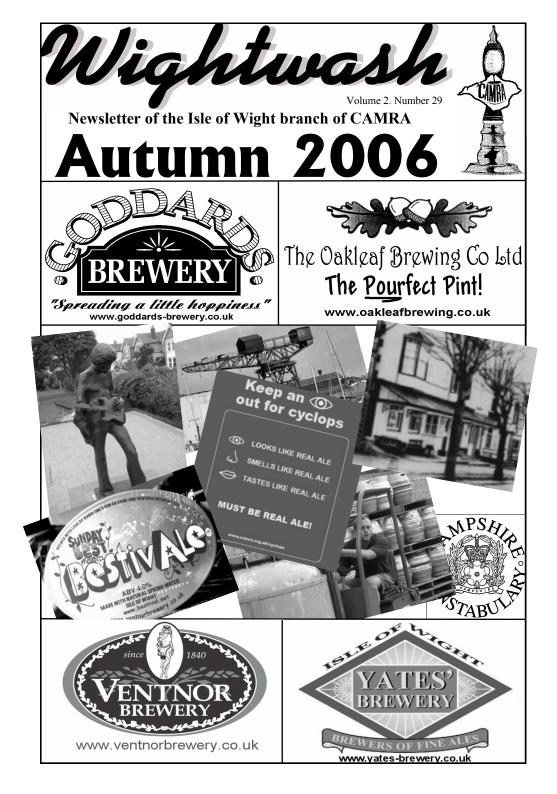
They search out good pubs with real ale to power the dancing.

So spread the word Morris Dancing at the opening of the 2012 Olympics!

Steve Baker







### Wightwash

# Editorial

Page Two

### Why we need a new Beer Orders Law.

During the 1980's The Government (a Conservative Government furthermore, not

known for unnecessary interventions) was so concerned about the domination of the licensed trade by what were known as the Big Five that it referred the situation to the Monopolies and Mergers Commission. The resulting legislation known as the "Beer Orders" act was introduced by Lord Young in 1987 and it revolutionised the British pub scene giving beer drinkers a choice that many could have only dreamed of.

The bill, however, had one fatal flaw. Against the advice of CAM-RA, instead of putting restrictions on any **business** that owned more than 2,000 pubs, it only put that restriction on any **brewery** that owned 2,000 pubs. Over the years the major brewers either sold their pubs or breweries, or in the case of some, both. In 2002 the Government of the day deemed that the Beer Orders act was outdated and scrapped it.

But why should we be concerned? We've never had it so good. Dozens of new breweries are opening up every year. Even the tied and managed houses have more beers than ever and real ale is available in the vast majority of pubs across the country.

The answer to this question is quite simple. We are in great danger of losing this choice.

Punch Taverns and Enterprise Inns own far more pubs than the big brewers of the 70's. Smaller pub chains and the quickly



# Wightwash a point of view Page Nineteen

# Campaign for Morris Dancing (at the opening of the 2012 Olympics).

The thought occurs that as London and more precisely England are to host the 2012 Olympics the opening ceremony usually reflects the national culture for the world to see.

We all know we live in a multicultural society, we know this because all the do gooders and "hug a tree" mob tell us so. They also arrange lots of training and courses in Caribbean Carnival costumes, Samba drumming, African Drumming and we all put sweets in the office kitchen at Diwali.

This entire multiculturalism seems to leave out our own national culture, our own traditions of dance and song.

We have a rich and varied national culture in our folk dancing and song. A lot of the songs and dances were formed in times of hardship by the working classes. Men down the pits, Agricul-

tural workers on the land, Fisherman at sea catching shoals Drawing by Chris Molan of herring and the women who prepared them and of course not forgetting the cotton mills up North all very harsh working environments where songs and dancing were born. We have sword dancing, clog dancing, Molly dancing, North West Morris dancing, Carnival Morris dancing to name a few. We also have a vast range of ancient and modern folk songs. These are living traditions that are evolving all the time. It is alive and kick-

Are we proud of them? No of course not. We put Morris Dancing on Fosters adverts as



ing.

a joke. On the Continent they are proud of their heritage. The Brittany Ferry from Portsmouth to St Malo has a Frieze of Traditional Breton Dancers in the main lounge. Where would you see a frieze of Morris Dancers on a British Ferry???

So all this rambling is coming to the conclusion that we must be proud of our heritage and show it off well. At Rugby internationals

Continued over

Wightwash QUIZ PAGE

**Page Eighteen** 

#### Answers to the Summer Quiz:

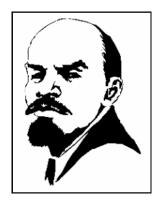
1/Ian Fleming 2/ Gloucestershire 3/ Fossils 4/ Trigger (Ernie was the milkman) 5/ Common Agriculture Policy 6/ Edward I 7/ Almonds 8/ Wren 9/ The King Lud, Ryde 10/ The Eight Bells, Carisbrooke

Chris Shore wins a case of Ventnor beer and Mrs D Carter wins a £20 meal voucher for the Chequers Inn

### The Autumn Quiz

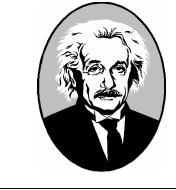
#### Win a case of Ventnor Beer or a £20 meal at the Chequers Inn

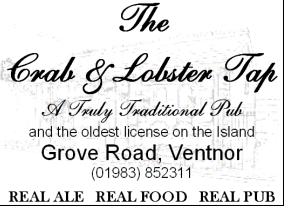
- 1/ Which former Coronation Street actress played Cleopatra in Carry on Cleo?
- 2/ In which geological era did the dinosaurs live?
- 3/ What was the name of the horse that won the Derby in 1981 and later disappeared?
- 4/ How many chambers are there in the human heart?
- 5/ In which London concert hall are the Proms held?
- 6/ In which area of France is claret produced?
- 7/ Which two American states have a letter X in their name?
- 8/ What name is given to the dragonfly larva that hatches from the egg?
- 9/ & 10/ Name these two 20th century historical figures.



Quiz by KRIS KWIZZER

Answers to -Editor, Wightwash. Oakdene, Rookley, Ventnor, PO38 3NH or email editor@wightwash.org.uk by 1st November





# Wightwash

# Editorial

Page Three

expanding mega-regionals like Greene King, Fullers and Wolverhampton and Dudley are extremely tempting targets for multinational finance houses like the Goldman Sachs backed R20 group.

I know that even the largest of the pub chains seem to have a benevolent attitude to small breweries and will often offer their products on an approved beer list.

- But what happens when these breweries are "de-listed"?
- What happens when these small breweries can't make both ends meet because they have been "de-listed"?
- What happens when the major finance houses insist that the pubs in their portfolio can only buy beer from breweries in the same portfolio?
- What happens when the major pub chains drive such a hard bargain that they can undercut every other pub in the district?
- What happens when all the other pubs can only survive by buying in the cheapest of beer?

What happens my friends is, it's back to the bad old days of Whitbread Tankard(\*) **and only** Whitbread Tankard on virtually every Island bar.

Please don't tell me that it won't happen. Let's just make sure it doesn't.

\* Substitute any mass produced, over promoted, pathetic excuse for beer.

Wightwash

Our website **www.wightwash.org.uk** Has just passed the 50,000 hit mark. This means that several hundred people visit the site every week. If your pub has a website and it is not already linked with ours, please let us know and we will link it in FREE OF CHARGE! We can also offer advice if you don't have a website but would like one. editor@wightwash.org.uk

Tel: 721557

**Broadway** Inn Totland Guest ales and local brews always on tap Excellent Value Full English Breakfast from 10 am Monday - Sunday Lunches and Evening Meals 12 - 2.30 and 6 - 8.45 Live Music every Saturday widescreen tυ for major sporting events

Tel: (01983) 755333

# Wightwash News and Gossip Page Four

#### From **Paul Mattick**

Firstly news of a new scheme that I think will take off like a kite in a hurricane.

Taking lessons from the UK wine industry, **CAMRA** and, at the moment 14 brewery partners, have recently launched a new initiative called **Cyclops** after research showed that 1 in 3 people would try more real ale if its characteristics were made easier to understand in pubs.

The new campaign has been designed to inform new real ale drinkers (and old!) in simple "non-flowery" language what style of beer they are drinking, what its alcohol content is, what the beer should look like,

#### Keep an out for <u>cyclops</u>

what it should smell like and of course, what it should taste like. The information will be printed on beer mats, posters, other point-of-sale material and probably most importantly, on the back of beer pumps to help bar staff explain what the beer is like. Wot a good idea. Xav, Chris and Dave please take note! **Yard** of the Yard who occasionally comes over to the Island, tries his hardest to visit as many pubs as he can (what a way to spend your holiday!!) best described as the man from ZZ Top, he travels by bus for a couple of weeks and is a mine of information. Just a couple of things he mentioned are that the **Vine** in Newport are back to selling Real Ale (**Greene King IPA** at present). Another thing he mentioned was Cask Swop but I need to get my head round this one before I start preaching. More from Yard next time.

#### **Goddards Brewery**

Assistant Brewer, **Nigel Eldridge**, a self confessed follower of the Dark Arts (well, dark beer anyway) is excited about his first experience of brewing **Iron Horse**. Demand for Goddard's beers is going from strength to strength especially on the mainland and it has been decided to bring back **Iron Horse** after an absence of a couple of years. . Just right for Halloween and Bonfire parties.

To cope with extra demand an extra fermenting vessel has been commissioned (this particular vessel holds 4320 pints) and a new brewing assistant has been recruited



# Wightwash The Police Page Page Seventeen

As the licensing Act 'beds' in we could be forgiven for thinking that not much has changed, well not much ever changes does it, but there are some important provisions of the new Act that licensees should be aware of. In this respect there are a number of new courses available which will be of value to licensees, who have obtained their personal licence under the 'Grandfather right' provisions.

• The National Certificate for Personal Licence holders (NCPLH) is the best course to undertake as it covers the most important provisions of the new act.



- Also available is the 'Award in Responsible Retailing' which is an abbreviated version of the NCPL, designed for bar staff, and the aforementioned 'Grandfather Right' licensees
- Soon to be released is a course for the 'Designated premises supervisor' (DPS), who is in effect the new licensee. This is a valuable course as the DPS is the person in 'day to day charge of the premises'. It is designed to enhance awareness of liabilities under the Act, and what can be done to protect the individual. As the name suggests, it is a supervisor's course.
- Another one available soon will be 'The National Certificate for Licensees (Drug Awareness) course. You don't need to think you have a drug problem at your premises to have to do this course.

I would recommend these courses which are/will be all available locally. With the exception of the first one (a pass of which is necessary for you to obtain a personal licence) they are voluntary courses, and although there is a test at the end of each, there is not a requirement to pass. There is no reflection on the individual if you do not. They are simply aimed at improving your knowledge to help you with your work.

Further information on these courses can be obtained on www.bii.org, or give me a ring in the office and I can point you in the right direction.

At the beginning of this article I said nothing much had changed. It may interest you to know that in 1609 King James I of England passed an 'act for the repression of the odious and loathsome sin of drunkenness'. The intention, was 'whereas the odious and loathsome sin of drunkenness is of late grown into common use in this realm, being the root of many enormous sins such as bloodshed, stabbing, murder, swearing, fornication, and such like, to the great dishonour of God and Nation and the overthrow of many good arts and trades etc.....

The act clearly didn't work because there was another soon after entitled 'The reformation of Ale House Keepers', which commenced 'whereas notwithstanding all former laws and provisions already made, the inordinate and excessive vice of drinking and drunkenness doth more and more abound......

This clearly didn't work either because we now have the Licensing Act 2003! On that note what more can I say.

Cheers! Sgt Graeme Mudge ABII Police Licensing Tel 01983 823154

## Wightwash Island Landmarks Page Sixteen

#### The Cowes Giant Cantilever (Hammerhead) Crane

The Cowes hammerhead crane is one of the earliest of its kind. It was erected for J.S.White & Co in 1912 and was the key element of a new fitting-out quay, as part of White's increased capacity for the production of naval warships. This cantilever crane design developed from the beginning of the 20th century and examples gradually grew in size to dominate

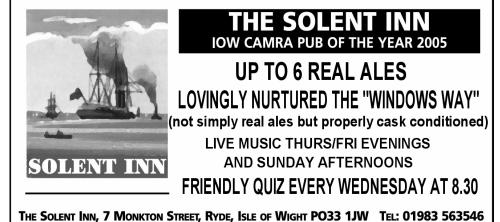


many shipyards around the world. Most hammerhead cranes were built on the Clyde and research is currently underway to ascertain precisely where the Island's crane fits into the chronology of early development. It is possible Cowes was not its first home. This particular crane was designed by Babcock and Wilcox and engineered at their Renfew plant. There are already five cantilever cranes listed on the Clyde under the auspices of Historic Scotland dating from 1907 to 1926. Some feel English Heritage look less kindly on this type of structure. Listing would only apply to a working crane. If it became redundant, protection would be more problematic as it may then have to be classified as a Scheduled Monument and subject to a programme of conservation. In the 1990's attempts to relocate a redundant hammerhead on the Tyne failed in the courts.

The Island's industrial heritage has faired badly under the "chocolate box" approach of local planners and conservationists. The crane is a powerful reminder of the eminence of J.S.White and the extensive shipbuilding which once dominated the Medina, but it will require concerted effort to preserve it.

For more details about this and other important Island Industrial Landmarks visit the Isle of Wight Industrial Archaeological Society website www.iwias.org.uk





#### Wightwash News and Gossip Page Five

in the form of Alain Elliot. The new set up will allow for a 5 day week brewing operation (as opposed to an 8!).

The supply of green and red beer to the recent Havenstreet Steam Up and Beer Festival had some interesting results. According to some, the red beer had a distinct aroma of blackcurrants, even though it hadn't even been near any. Both beers had just a tasteless food colouring added!

Goddards also sent 3 x 18's to the GBBF and received some very favourable feedback

During October the Fuller's chain of pubs will feature Goddard's Special Bitter as their Guest Beer. (I think this has something to do with the previously mentioned "Cask Swop". I promise I will investigate further).

Last month saw the brewery wheelbarrow's 4<sup>th</sup> birthday. As the birthday was on a Sunday, the actual celebrations had to wait until the Monday. I did send a card on the Saturday, but as they don't deliver on a Sunday it will probably arrive on its 5<sup>th</sup> birthday!

#### **Yates Brewerv**

David Yates Snr is most pleased with the performance of the wholesale sales team (headed up by David Yates Jnr). As a result of their efforts, the brewery has had a bumper year and at times has had a struggle autumn seasonal and should be out and to keep up.

There are now 2 vans and another driver bringing the work force up to 5. One of the most popular beers has been Yates' Best **Bitter** 3.8 alc/vol indicating a summer trend to lower gravity beers. David (snr) was pleasantly surprised to find that his bottle conditioned ales proved extremely popular during Cowes Week. In fact, bottle recent Bestival. The Bestival Arms pub sales have been in David's words "phenomenal".

Once again feedback from the **GBBF** has

been most favourable. 3 x 18's of St Lawrence Ale (aka Winter Warmer) were sent up.

Following on the success of "Heckled Sven" as Pun of the Year and the news that Morland/Greene King have announced that they are to reduce the strength of **Speckled Hen** from 5.2% to 4.5%, we may now see a new Yates' beer called "They've Plucked the Hen"

Ventnor Brewery



Here we see Xav sending some more beer off for bottling. Sales have been so good that at times it's been a difficult time to keep up with demand, and Xavier and the team would like to apologise to customers that had to be kept waiting. Hoorav Henry - the summer seasonal went down very well. Druid's Fluid is the

about very soon.

Airon Baker is justly proud of his spin off business. Blunt Bars who now have 40 foot of hand carved bars (carved by Guido **Oakley**) and a 20ft x 12 ft stage ready to be hired for your wedding, divorce, flower show, eisteddfod, barmitzvah etc. The bar made its debut appearance at the

saw Real Ale for the first time at this festival (and as far as I know, could be a first for any pop festival).

#### Wightwash News and Gossip Page Six

And while we are on the subject of spinoffs. Baker Street Sodas (also in evidence at the Bestival) have come up with the ultimate hangover cure. It's called **Ginger** Blush and it's made from ginger - an old

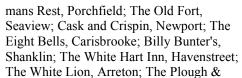
fashioned remedy for stomach complaints. and cranberry juice - very good for the liver. Baker Street Sodas (Baker Bros

Barleycorn, Shanklin; Have you got News for Us? Tell us what's happening in your local. Just phone 721557 and leave a message or email editor@wightwash.org.uk

plus Chris Street) have been supplying nonalcoholic cocktails for the Farmer's Market, also within the Bestival grounds.

Gully Howard have recently sold the business of the Medina Railway Tavern, Newport. Already experienced in the trade, **Duncan** Scott, who has worked at the well known Steamer Inn, Shanklin, Bargemans's Rest and the Eight **Bells**. Carisbrooke and his wife Kate, bought the business and an assignment of its existing lease. One element of the business that has not been exploited to the full is the offer of food and it is understood that Duncan and Kate intend to further refurbish the kitchens and offer a tasty menu alongside its well stocked bar. At the time of writing there was just draught Bass but by the time you are reading this there should be at least 3 real ales. All the Business Transfer team at Gully Howard wish Kate and Duncan all the very best for the future (as do we all at Wightwash!).

Some of the other "for sales" (maybe sold now) include: Chapter One, Shanklin; Ocean Deck, Sandown; Sports-



The Cask & Taverners. Godshill. All are available through Gully Howard who can be contacted on 01983 811881

Chris and Helen Hessev opened the Three Bishops, Brighstone on 15th September with a free buffet. From that day on there

A true locals pub where visitors are always made welcome

OUERS

# NITON ROAD · ROOKLEY · 11 🕷 An award winning pub set in

the heart of the Island's countryside, surrounded by glorious views and wonderful walks. With a comprehensive menu including children's and vegetarian dishes, a carvery every weekday lunchtime and traditional Sunday roasts.



Food served all day everyday • Large garden and car park • Extensive children's adventure playground www.chequersinn-iow.co.uk

# Wightwash Vaguely Sunny Page Fifteen

Trust's Chairman, and the man who commissioned the statue. John Giddings (the man behind the Seaclose Festivals), are more than happy to defend the statue's sighting. They both feel it is in keeping with the Julia Margaret Cameron museum: Brian is even quoted as saving "Julia Margaret Cameron was the celebrity photographer of her day and Hendrix was an iconic figure of his time and has remained so ever since". Personally I agree and can't see



what all the hoo-ha is about. Dimbola, as a registered charity surviving without Local Government hand outs, needs all the help it can get. So why not exploit the gold mine of Afton.

Back in the early days of Isle of Wight Rock, Vic King and myself met with Morris Barton and suggested that the Isle of Wight Council implement a blue plaque scheme celebrating the many musical connections the Isle of Wight had to (and still has) to offer.

Deaf ears, but then someone listened elsewhere because if you get on a No 47 open top bus out of Yarmouth you will get the full Afton experience. Try it. It's well worth it.



Shanklin Old Village Open lunchtimes and evenings for lunches, snacks, evening meals and REAL ALE Good Food, Fine Wine and Fine Ale. Tel: 862514



Entertainmen

And if all this is not enough you can get off and on that bus as much as you like and you can sample beers in The Fat Cat, The Highdown and The Broadway, and ponder the troubles of the West Wight and of course you can visit the statue and make your own mind up.

Pete Turner

Blues and Real Ale return to the Riverside Centre on 20th October with

#### The Matt Schofield Trio

Inspired by the Blues, infused with the funk rhythms of New Orleans and topped-off by the virtuoso musicianship of Jazz, Matt Schofield is being talked of as the finest Blues guitarist to have emerged in Europe for several generations, perhaps even in the World. His latest album "Siftin Thru Ashes" has received rave reviews on both sides of the Atlantic. See www.mattschofield.com

# Wightwash Vaguely Sunny Page Fourteen

### **Statues, Buses and Pubs**



James Marshall Hendrix still "infuriating"

The retired Colonel's, Wing Commanders. MI 5 people and the blue rinse women who lived in the Freshwater area, openly opposed the 1970 Festival stating among their objections ' Communist Plots' and 'Outbreaks of serious disease'. As Dr. Ouantrill, the Island's Public Health Officer of the day told the Daily Telegraph at the time "Epidemics? The only epidemics were outbreaks of intolerance and prejudice . . ."

And now it seems that some of that intolerance and prejudice has risen to the surface again. Cries of 'You can't put that thing there'. 'Whatever would Mrs Cameron have thought', and 'This is not Victoriana' have reverberated around Freshwater like a chord struck on Hendrix's guitar. Brian Hinton, the Julia Margaret Cameron

Recently there have been rumblings in the West Wight. No not another Afton Festival or another Wind Turbine planning application. Something more eloquent has been rattling the keys on many a typewriter and computer keyboard. A Statue! Not just any old statue. This one depicts a male of Afro-Caribbean origin playing an electric guitar. The statue of Jimi Hendrix has been infuriating some local residents since it was given its home at Dimbola, the museum of Julia Margaret Cameron. The museum is also home to a permanent exhibition of the 1970 Afton Festival.

So what is all the fuss about? If you are local then most of you will know of the history and the histrionics that surrounded the Afton Festival. If you are from the mainland and you are reading this article in a pub whilst supping a decent pint and you are not aware of all the fuss, I will now try and enlighten you.

THE RICHMOND ARMS Ventnor Esplanade Isle of Wight (01983) 855674 - FREE HOUSE OPEN ALL DAY 11am - 11pm Mon - Sat 12 - 10.30 Sun Varied Menu & Extensive Specials Board **Non-Smoking Dining Room** At least three REAL ALES! Your Hosts:-Mike and Dawn Bothwell

# Wightwash News and Gossip Page Seven

will be a full menu, but the couple wanted to spend the first evening getting to know the customers. Although Chris is an Island lad and spent 8 years working for "Brad" at the Wight Mouse, he has recently been working in the award winning White Cross Drummer: "Yea, first tonight". Inn in Huddersfield. This pub is a CAMRA favourite and Chris hopes to bring some of its winning ways with real ale to Brighstone. The first batch of beers have been ordered. If you're interested they are:-Bombardier, Deuchars IPA, Speckled Hen, Black Sheep, Jenning's Cumberland Ale and Wadworth 6X

The Ponda Rosa's chequered past is now at an end thanks to Philip Tredwell and

Gary Matthews. The pair who are experienced pub operators and ran the Ponda Rosa prior to **Punch Taverns** acquiring the premises are looking forward to their new venture and we wish them well. And here's news of an evening at the Ponda Rosa not to be missed -

**The Meteors Ride Again!** The irrepressible Bob Watkins who recently returned to the Island has reformed his famous 60's band The Meteors. It contains original members, **Bob** (drums) and Keith Roberts (bass) with Kim Vercoe (vocals) and Brian Wills (guitar).

The first gig will be at the **Ponda** Rosa on Saturday 30th September. Tickets from Ladies Realm, Newport and Ryde and the Ponda Rosa. Don't miss it!

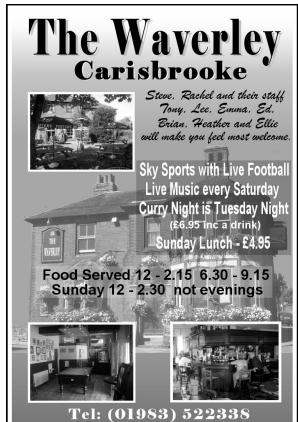
I have to recount a story here which *allegedly* took place during the early sixties when several Isle of Wight pop groups enjoyed a

certain amount of adulation from young ladies on holiday. The following conversation *allegedly* took place under Shanklin pier after a short romantic interlude:-Young Lady on Holiday: "Am I your first?"

PLEASE NOTE - Any connection between the last two items is purely coincidental.

#### Cider News

Researchers believe that a glass of cider may help protect against strokes, heart disease and cancer even more than raw apples. The benefits derive from chemicals in English cider apples called phenolics which play an important role in giving cider its



# Wightwash News and Gossip Page Eight

taste and colour.

"Previous research suggests there may be an association between phenolics and protection against some serious diseases" said lead researcher Serena Marks from the University of Glasgow. "We know that apples are high in phenolics, and our research shows that cider apples have a higher phenolic content than some others."

Derek Smith tells us that he has rigged up a Wi Fi network in the Traveller's Joy, Northwood. Take along your laptop, surf the net, send your emails (all for free) and enjoy a pint (probably not free) all at the same time.

There seems to be some positive action at the White Horse, Whitwell. Work is currently underway and it is hoped that at least a bar will be in operation within the next week or two. I notice from the IW Council site that permission has been granted to replace the thatched roof (which has caught by all. fire twice in 25 years) with a slate one.



#### **Festival News**

Recent festivals have received most favourable reports.

Once again Derek Bishop managed to present an amazing array of beers at the Havenstreet Steam Up. A merry band of CAMRA members took advantage of the free transport and a splendid time was had

Another Bank Holiday beer festival - The St Helens' Carnival Capers Beer Festival was very well attended. Well done, Jeff!



Wightwash

### Save Our Signs

Page Thirteen

were busy making Perspex signs which were the fashion at that time, but, Whitbreads contracted them to produce the more traditional hand-painted signs. So I became, and still am, a sub-contractor to the firm. When not doing work for them I freelance to other brewers like Bass and some of the newer pub groups."

Having studied art at Portsmouth College of Art and Design, Peter was awarded a Full Technical Certificate. Peter has always worked from home. "Working this ways means that it doesn't take me long to get to work and I have immediate reference to my library of books. However, it can be very lonely working by yourself," he confides. Over the years he has painted over 2,000 signs, always in the traditional



manner. Ask him what he thinks to the new computer generated plastic inn signs and he will give you an unprintable reply!

Ray Scarfe



## Wightwash

# Save Our Signs

Page Twelve

### Save Our Signs 2: Introducing the Sign Artist



In the last issue of Wightwash I made a plea for real handpainted Inn signs and introduced you to Peter John Oldreive, a local sign artist. At 59 years of age, Peter has been painting

inn signs since the age of sixteen. During his long career he has painted well over 2,000 signs of which more than 80 signs have found a home on the Isle of Wight.

"My first ever sign was for a pub called the Harrow Inn at Steep,

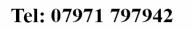
near Petersfield. Hampshire," recalls Peter. "Both my father and grand-father

were Commercial Artists, so you can say I was born into it. I have always been very interest-

ed in heraldry and can remember sitting in bed when I was

10 years old designing and drawing real and imaginary coats of arms. My favourite signs are still heraldic ones."

Peter has mostly been self-employed as an artist. "I've always worked for myself. My cousin John Miller owned and ran pubs in Portsmouth (J M Inns) and I did various jobs for him. He passed my name on to George Dick, whose son Bill still runs the sign firm (G. A. Dick Ltd.) in Southsea. They

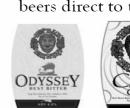


THE FLEMING ARMS



Hop Back Brewery are now delivering quality cask conditioned beers direct to the Isle of Wight









#### News and Gossip Page Nine Wightwash

Please make note of the following. The Michaelmas Favre, Beer Festival and Farm Auction.

This will take place at the Arreton Barn complex over the half term holiday between 19th - 29th October. This year the beers (and we're expecting between 45 -50 in all) will be served from the conservatory. The entertainment will include The Ventnor Jazz Band, Gunslingers, a Fun Fair, a German Style "Half-Term Fest" with Hofbräu Premium and Octoberfest (6%) and a good old Barn Dance (penciled in for Friday 27th).

Fowler and Co. will be holding a Full Moon Beer Festival between 20th and 31st October. 50 ales and ciders on offer here. Look out for Kopperberg Blackberry Cider from Sweden and a very special bottled Lithuanian Lager.

For all you technophobes, here's and interesting website, www.ratebeer.com. It's a site for you to check out beers that perhaps you've never heard of. You can also believe it or not...rate beers!



Congrats to the Isle of Wight Disability Cricket Team who trounced Lancashire in the County Championship recently, and a very special mention to David Lloyd, 19, who scored an impressive 101 runs...sorry to David Lloyd, 101, who scored 19 runs to help his team to victory. Well done chaps.

Till we meet.

Paul

#### **Dates for your Diary**

11th October - Branch Meeting - Lake Huron, Ryde - 8.30 27th October - Wightwash Party - Waverley, Carisbrooke - 8.30 (we will be organising transport for this event - phone: 721557)

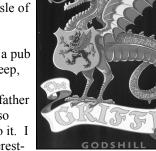
19th - 29th October - Michaelmass Favre Festival (see above) 20th - 31st October - Full Moon Festival (see above and opposite) 15th November - Branch Meeting - Traveller's Joy, Northwood - 8.30 15th December - Christmas Party - The Solent Inn - 8.00

### **Beer**Point

BeerPoint is a local scheme to encourage and promote good real ale at the point of sale. Pubs currently on the scheme are:-

The Volunteer, Ventnor; The Traveller's Joy, Northwood; The Sun, Calbourne; The Buddle Inn, Niton; The Solent Inn, Ryde; The Yarbridge Inn, Brading; The Prince of Wales, and The Fat Cat. Freshwater.

For more details contact John Nicholson. Tel: 524222 email: jnl@nicholson.co.uk



# Wightwash Heritage & History Page Ten

### Who needs Heritage?



The traditional English pub is one of Britain's greatest public institutions. It defines us. Most pubs have a long and fascinating history interweaved with their local community and offering a welcome place for rest, refreshment and entertainment. Pubs have been shaped by the people who use them.

Most people associate CAMRA with real ale, but, it also exists to promote and protect pubs. Our newspaper, What's Brew-

ing, each month features its own Heritage Pub picturing both exterior shots but mostly concentrating on traditional pub interiors. People like Michael Slaughter have captured these historic pub interiors and saved them for our appreciation.

So what's this got to do with the Isle of Wight?

Most pubs on the island, in common with the mainland, have had their pubs

'modernised' to a point where they have lost much of their historic value. But, if you look hard enough, you can find hidden treasure on the Isle of Wight.

The **Bonchurch Inn** is a worthy contender for a place on the English Heritage and CAMRA Regional Inventory. Its historic interior should be recorded before it is lost.

Let's put Nino's time machine onto the CAM-RA Heritage Pub Regional Inventory.

#### Ray Scarfe

#### Last month's GBBF at Earl's Court saw

the launch of the latest historic pub quide 'The CAMRA Regional Inventory for

the North East' (£2.00 including postage from Camra, 230 Hatfield Rd. St. Albans AL1 4LW). Although covering only 49 pubs there are many spectacular pub interiors to be found in its pages well worth taking with you if venturing to the Far North!

Also recently published is The Northern Ireland Regional Inventory. This highlights 12 pubs amongst which are arguably some of the least spoiled in the whole of the UK. For a free copy telephone the tourist board on 028 9024 6609 or visit their website to reauest one.





### Wightwash

# Good News



Graham Perks with an impressive selection of wines

the pubs former titles. The Freemason's Tavern proved a bit controversial so St Boniface Arms was decided on. Previous monikers have included, The Lansdown Arms, Chapmans and The Jamaica Inn.

Taking over on July 1<sup>st</sup> Graham's first job was to remove the big screen tv and pool table. Redecoration was intended to last a few days but it was such a huge task that it eventually took 2 weeks. And very nice it looks too. The beer garden was de-jungled and plans are afoot for a covered outdoor area for the nicotine refugees when the smoking ban kicks in.

One of the outstanding features of the pub is the amazing choice of wines. At the time of writing there were 27 (all available by the glass) but with Graham's wine shop only 5 minutes down the road the choice can be extended to over 100. Sorry ladies, champagne is not available by the glass (there's a relief lads) but there is always the very acceptable Mousseux as an alternative.

There is a lunch menu 6 davs a week with a Sundav lunch planned within the next few weeks. Saturday evening sees the Saturday Night Special -a 3course meal for £12.50.



another name!

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more names than any other Island pub is now in the safe hands of Graham Perks who many will remember from the Crab and Lobster Tap. Currently the pub is called "Perks" but this is just a temporary arrangement. Graham was at one time thinking of renaming the pub the Kings Charles but decided to resurrect one of

After a few "difficulties" an

historic Ventnor pub with the

dubious distinction of having



dults £4.50 Concessions £3.50 Children £2.50

(Price includes one free pint or soft drink) Evening tours & group bookings by arrangemen

Conference & Meeting Room Facilities also available Call 01258 452141