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Did you know that *Wightwash* is mailed to all Isle of Wight CAMRA members?

But that's not all our members enjoy.

They also get

- **What's Brewing**, the monthly national colour newspaper,
 - **Beer** the new quarterly magazine,
 - free or discounted entry to over 150 beer festivals,
 - discount on all CAMRA books and products
 - to vote in our local Pub/Beer of the Year awards
- but most of all they know that they are doing their bit to promote and preserve good pubs and beer.

Help us here on the Isle of Wight to **buck the trend!**

Join CAMRA by filling out the form on this page, or by going to www.camra.org.uk and clicking on JOIN US.

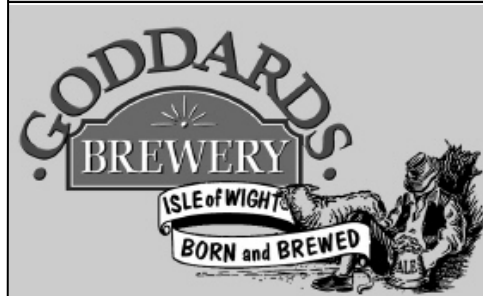
Wightwash

Volume 2, Number 36

Newsletter of the Isle of Wight branch of CAMRA

AUTUMN ISSUE 2008

The Campaign for Real Ale exists to preserve and promote good beer and pubs.



GODDARDS
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For a list of pubs that regularly stock local ale go to www.wightwash.org.uk and follow the links to LocAle

To contact *Wightwash* phone 721557 or email editor@wightwash.org.uk



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Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) to Membership Secretary, CAMRA, 230 Hatfield Road, St. Albans, Herts, AL1 4 LW
Rates are Single £22 Joint £27
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Name.....
Address.....
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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.....

In this **Free Issue:** News and Gossip; The Police Page; **New Faces; Vaguely Sunny;** PRIZE QUIZ; **Island Landmarks** and much, much more...



The Sweetcorn Fayre

The Food and Drink Festival for all

will take place at
Arreton Barns
Between
Friday 26th - Sunday 28th September
Free Admission
More details on page eight



Bucking the Trend?

I came across two articles during August on the subject of pub closures, both coincidentally written by blokes called Richard; and both, perhaps not so coincidentally, warning of the death of the British pub.

In the **Times**, Richard Morrison reports “Faded inn signs that have been landmarks for a century or more now creak on rusty hinges over boarded up windows and bolted doors.”

He quite correctly states that in the past eight years some 3,600 pubs have closed.

In the **County Press Weekender** Richard Wright asked are “Pubs facing (the) bitter end?”

Well the answer to that question, Richard, is - **not on the Isle of Wight** – at least not for the time being.

A cursory glance through the last IOW pub guide published in 2003 shows that in the last five years we have only irretrievably lost two pubs; The Partlands, Ryde and The Clarendon in Shanklin. Admittedly there are three or four others that have undergone a fairly drastic change of use, one or two are boarded up and there’s at least one that will probably never open again, but on the whole the other 160 or so keep battling on.

Are we just putting off the inevitable? Could there be “a cold commercial wind” blowing in from the mainland as Richard Wright warns? Or are we bucking the trend?

Richard Morrison makes a very good point that many mainland pubs have disappeared due to “nobody’s fault except the publicans’ They chased the youth vote – discarding centuries-old pub names in favour of smutty double-entendres or naff faux-Irish misnomers; replacing the dart board... with karaoke; and luring teenage drinkers with ‘happy hours’. Yet somehow they imagined that...they could also attract middle-class occasional drinkers and even families.”

He says that these days “it is rare to walk into a pub and find a true mix of people, young and old, affluent and hard-up, professionals and blue-collar.”

He can’t have been to the Isle of Wight recently.

Here on the Isle of Wight we **are** bucking the trend. Long may we continue to do so!



Graham and Helen invite you to

THE SOLENT INN

UP TO 6 REAL ALES

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and Sunday afternoon**

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Disclaimer

The views expressed in Wightwash are not necessarily those of the editor or The Campaign for Real Ale (CAMRA) either locally or nationally. Tim Marshall - Editor

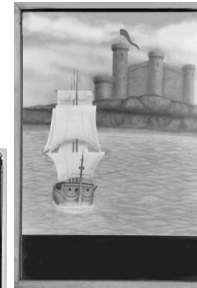
Win a £20 Meal Voucher for the **Chequers Inn** or a **Case of Beer** from the **Ventnor Brewery**

Just answer these easy questions. The first two correct answers out of the hat on 1st November win the prizes.

Send answers to - The Editor, Wightwash, Oakdene, Rookley, Ventnor, PO38 3NH
or email - editor@wightwash.org.uk

- 1/ Who flew in from “Luton Airport” and played Emmerdale’s Stephanie Stokes?
- 2/ In the United States Presidential Elections, who is John McCain’s running mate?
- 3/ In which city would you find the famous white horses of the Spanish Riding School?
- 4/ Paul McCartney played a violin shaped bass guitar, who was the manufacturer?
- 5/ Who invented the universal joint?
- 6/ In Holst’s Planet Suite, who is the “bringer of war”?
- 7/ Who was the mother of Elizabeth I?
- 8/ Which film won “Best Picture” in this years Oscars?
- 9/ and 10/ Identify these Isle of Wight pubs.

9



10

Answers to the Summer Quiz:

- 1/Jack Frost 2/Treaty of Rome.
- 3/Lead. 4/(Captain Flint was Long John Silver’s Parrot named after a Pirate Captain) so “Parrot” or “Pirate Captain” are both correct
- 5/Matt Monroe 6/Green
- 7/Chest 8/Democrats 9/Corsica
- 10/Sicily

Ann Underhill of Winford wins a £20 Meal Voucher for the Chequers Inn and Mrs Jenny Mew of Chale wins a case of Ventnor Beer.

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Sandown Fort

Even to the inexperienced eye, something of Sandown Zoo's past appears clear. The huge granite blocks which comprise the exterior wall are obviously not a requirement for housing tigers!

The building was, of course, a fort designed to deter potential invaders who might wish to land in Sandown Bay.

There have been a number of forts in the Sandown area over the centuries as the sheltered bay was always thought to be a likely invasion area.

As early as 1537 in the days of the Henry the Eighth, Sandham Castle was built to defend the bay. It stood close to the spot now occupied by the dinosaur museum. It was rendered useless by coastal erosion and replaced in 1649. The replacement also disappeared under the waves.

In the eighteen sixties both Bembridge and Sandown Forts were built against the threat of a French landing. Built largely of brick with a defensive dry moat Bembridge Fort is in the hands of the National Trust and is open only on special occasions.

The granite built Sandown Fort still dominates the coastal road at Sandown. It is now known nationally for its resident tigers.

Rob Marshall



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From *Paul Mattick*

Hello. I'm back!

Let's start off with a look at LocAle and the **August is Local Ale Month** promotion.

Here are some quotes:-

"August was out busiest month ever. There is no doubt that LocAle had a big impact" - David Yates' Snr.

"LocAle has increased the awareness of local ale not only with the tourists but also the locals. I hope it continues throughout the winter" - Xavier Baker - Ventnor Brewery

"Since joining the 'LocAle Campaign' my sales of local beer have increased by 20%."

- Steve Barrett - Bar Manager of the Seaview Hotel

"Well, it can't have done any harm, can it?" - Anthony Goddard

I see our editor has been getting his mug shot in the paper again. I understand that he didn't mind at all being called the "Pint-Sized Island Beer Guru" and contrary to Jack Tait's suggestion, he is not looking for someone to lift him up so that he can wring Richard Wright's neck.

Ventnor

I managed (only just) to grab a quick conversation with Xav between clearing up after the August Bank Holiday rush and getting geared up for the Bestival and a nationwide order for **Oyster Stout** from Wetherspoons.

The resourceful Mr. Baker had supplied beers and ciders to the Havenstreet Steam Up including the Champion Beer of Britain, **Alton's Pride**. Ventnor Brewery also supported the Lazy Afternoon over the Bank Holiday on Ryde Seafront. Xav was keen to put the record straight and point out that this FREE event was run in a safe and

The Volunteer

Victoria Street, Ventnor Tel: 852537

Mike and Heather Janorin invite you to partake in one of

8 Real Ales

(all in tip top condition)

in the Island's smallest pub

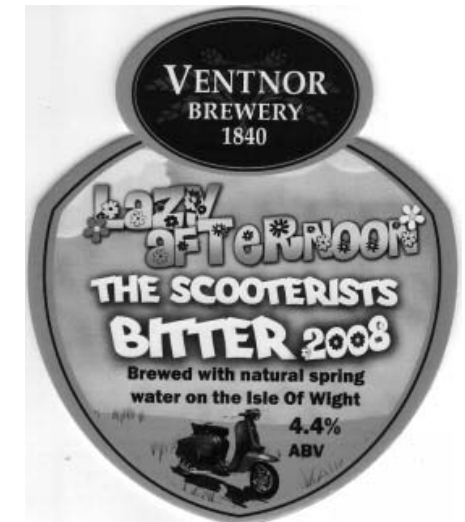
www.volunteer-inn.co.uk



secure environment, was enjoyed by all, and raised over £5,000 for the Poppy Appeal.

The open day at the Donkey Sanctuary was another event supported by the brewery. Although somewhat dampened by the weather, 6,000 people were in attendance and were cheered up by music from Derek Sandy and Kelly Burke and pints of **Ventnor Golden**.

By the time you read this the Bestival will be over and hopefully the festival goers will have dried out. **The Bestival Inn**, exclusively supplied by Ventnor Brewery,



featured for the first time lager and cider. (Incidentally, did anyone else wonder how Christopher Carter and Alice Aldridge managed to keep dry - this comment is purely for Archers Addicts.) The Sweetcorn Fayre (details somewhere else) will have beers sourced by Xav and will include 11 GBBF winners. After all this hard work Xav and a small party from the brewery are off on a foreign trip. On the 25th September, Ventnor Brewery, alongside breweries from America, Belgium, Germany and Austria, will be exhibiting at the Singapore Beer Festival/Trade Show. This event is tagged onto the Singapore Grand Prix (the first ever night time race). December will once again bring the Ventnor Xmas Fayre (more details in next issue).

Yates' News

August was Yates' busiest month ever (another sign that the Isle of Wight is bucking a trend) with sales of **Undercliff Experience** at a level that was difficult to keep up with. The distribution side of the business has enabled the beer to be introduced into even more pubs. The output from the Island's smallest brewery has now

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reached maximum and despite the purchase of an extra fermenter that was "shoehorned" in, David is actively looking for larger premises. Yates' beers have been well in evidence on the festival scene. As well as local festivals like the Havenstreet Steam Up, the St Helens Festival and a mini festival at the Village Inn which featured 6 Yates' ales, 4 x 18's of **Wight Winter**, rebadged as **St Lawrence Ale** were sent up to the Great British Beer Festival. **Holy Joe**, **Yule be Sorry** and **Undercliff** were also in evidence at the Pompey Beer Festival. An all year round version of **Yule Be Sorry** called **Wight Old Ale** (another Yates' pun) is planned; and at 7.6% alc/vol a beer to be treated with respect!

Visit The Wight Mouse Inn and claim your FREE drink!
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welcome to us
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Telephone 01983 730431 Valid until: 10th December 2008
 The Wight Mouse Inn, Chale, Isle of Wight WightwashMag2008

Dear All,

POLYCARBONATE OR PLASTIC "GLASSES"



Years ago they were not available. Nor were plastic bottles. They are now.

Violence and disorder has always been a factor in alcohol consumption and sadly this is more often than not associated with late night venues.

The statistics speak for themselves and the Isle of Wight is no exception. For that reason it has become the view of many of my colleagues here and across the country that polycarbonate vessels should be used in all late night venues.

There is no suggestion that polycarbonate is used in all venues all of the time – just the places where there is a higher risk of assaults and where, of course, the Police can show there have previously been "glassing" incidents.

Many operators of these venues have now gone over to such vessels or are in the process of doing so. If you are an operator and have not switched, please give the matter your serious consideration. For venues that have gone that way, all I have heard is positive news. No longer do they have to clear up broken glass for one thing, but the risk of serious assault to door and bar staff as well as customers, has largely been removed.

All this is the unfortunate result of a certain element who would use glass as a weapon.



Perhaps we had the best ideas long ago with pewter tankards etc. – at least they didn't break!!!

But would you want to put your alco pop in one

PS 5863 Graeme Mudge
 Licensing Sergeant
 August 2008

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An Evening Out In Rutland

On a visit to my elder daughter, Karon, and her partner, Andy, in Stamford, Lincolnshire recently, they recommended a charming old pub and restaurant called **Jackson Stops Inn**.

Situated north-east of Oakham, it was originally a coaching inn on the old Great North Road, and now lies in a tiny village called Stretton, just off the southbound carriageway of the A1. Run by Simon and Catherine, it boasts fine food and local ales, of which **JHB**, a light, hoppy brew is the regular ale on tap. Karon and Andy eat here regularly, and their enthusiasm for the quality of its fare was fully justified.

Andy and I decided to drink a local ale called **Gordon Bennett**, a smooth and mellow brew from the **Belvoir Brewery**, which we both decided was near-nectar! As I wasn't driving, a further pint or two went down a treat with my meal, which was pork steak in the most delicious creamy garlic tagliatelle sauce!

Andy's choice of meal was a sirloin steak, and Karon - a vegetarian - opted for the stuffed mushroom with goat's cheese.

Simon and Catherine show great dedication, and their keenness in providing first class local draught ales is definitely paying off.

Highly recommended!

Ron Bird

NB


Name Stretton ('Street town') derives from village's position next to the A1 - the old Roman Ermine Street. The Inn was apparently for sale with the Jackson Stops estate agency board outside for so long that the name stuck!



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 Fine Food and Great Real Ale

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Four Real Ales on handpump including at least one local



The initial snags with Customs and Excise have been ironed out and now the Isle of Wight has a new brand –

Stumpys Ales.

Stumpy (Brian Lewis) is now brewing his beers at the St Lawrence brewery enabling him to continue to supply bottled beers to Farmer's Markets on the mainland. Draught versions are now available in many Island pubs. Look out for **Old Stumpy** (4.5% alc/vol), **Haven** (5% alc/vol), **Drunken Dog** (7.6% alc/vol), **Cock a Doodle** (4 % alc/vol) and **Tumbledown** (5% alc/vol). Recently, several casks of **Tumbledown** were sent out to the Falklands.

Goddards

Yet another Island brewer with increasing trade! The somewhat cautious, Anthony Goddard pointed out that if you start off small, it's easier to get bigger. Nevertheless, as recent amendments to the Goddards website show, the beers are finding their way into more and more outlets. The eagerly awaited (not least by Anthony) Ducks Folly is now in production. For more Goddards news have a look at www.goddards-brewery.co.uk

Ryde and his new venture into supplying real ale. Shaun reports that "real ale was a welcome addition. We were dispensing it from a backbar settle, but have had a change around as the jacket chiller was belting out too much heat!! It will be in the cellar shortly and back on sale as soon as the cellar set-up is arranged."



And another pub reopens, (bucking the trend) **The Bank**, Shanklin formerly **Billy Bunters**, and formerly The Nation Provincial Bank is now the **Mad Cow**, and seems to be attracting a lively clientele.

Well done to Shaun of the Wight Rock Bar,

8 Real Ales

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Function room for private parties

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Pubs for sale or up for tenancy/rent/ negotiation etc
 Flanagan's, Sandown
 The Roadside Inn, Nettlesome Green
 The Waverley Hotel, Newport
 The Crab & Lobster Tap, Ventnor
 The Cask & Crispin, Newport
 The Sun Inn, Hulverstone,
 The King Lud, Ryde
 The Plough & Barleycorn, Shanklin
 The Fleming Arms, Binstead
 Ocean Deck Inn, Sandown
 All can be found at www.gullyhoward.com



The Plough and Barleycorn, Shanklin
 Currently in need of a new owner and a haircut by the look of it.

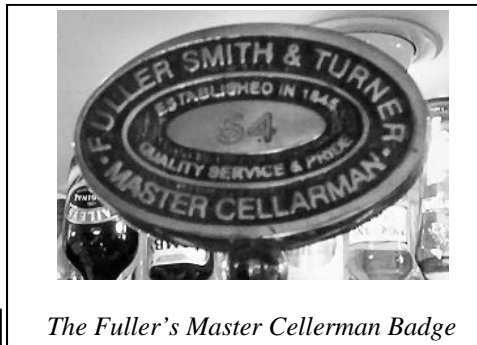
Congratulations to Nathan Clark of the **Pointer Inn**, Newchurch who is the first landlord on the Island to be awarded a Fuller's Master Cellarman accreditation. This much coveted award is only given to those with the very highest of standards and

f **HENRY'S POCKET JAZZ BAND**

One piece
jazzband
extraordinaire

JACK TAIT
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follows a year of continuous assessment. The award takes the form of a badge attached to the top of a pump handle.



The Fuller's Master Cellerman Badge

The August Bank Holiday Steam Up and Beer Festival at Havenstreet Station was well attended and enjoyed by all. There were beers from all over the country and a good showing of local ales. The beer festival side was organised once again in excellent fashion by Derek Bishop. And talking of fashion we couldn't help noticing that Derek has a new hat.

Derek, a list of beers and a new hat!

The Cambridge Folk Festival

The quality of the music at this event is stunning from the Club Tent to the Main Stage. It's the place to be for lovers of Folk (and it's not finger in your ear music). Highlights for me were The Imagined Village featuring Martin Carthy, his daughter Eliza, Billy Bragg and Chris Wood (coming to The Quay in April 2009). Tim O'Brien and Lisa Knapp. On the beer front there was **Marston's Pedigree** and **Best Bitter** plus a local brew which I can't remember.



Fairports Cropredy Convention

Less than a week after Cambridge I was off up to North Oxfordshire for this Fairport Convention fest. The real ale and cider was provided by Wadworth's and the beers featured were **Horizon**, **Fairport 5** which was really **Bishop's Tipple** and the cider was **Old Rosie**. The music as ever was fantastic and the highlight was the appearance of Robert Plant singing The Battle of Evermore with Kristina Donahue, daughter of Jerry. Other highlights were The Family Mahone, The Levellers, Joe Brown and Dave Edmunds and Richard Digance with his satirical view of life.

Folk Station

A new concept which needs supporting. Held at the Havenstreet Railway Centre there was plenty of Goddards on sale and plenty of Morris men and girls and numerous Island bands. Top of the bill were Plymouth based Mad Dog McCrea who by the end of the evening had the whole tent dancing.

The Festival

Watch this space

AND SO THE SUMMER FADED AWAY

Pete Turner

The Waverley Carisbrooke

Steve, Spencer, Bri,
 Ian, Di, Aileen,
 Rob, Jess & oh, yeah!
 Sharb.

are all waiting to welcome you

Sky Sports with Live Football
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Food Served 12 - 2.15 6.30 - 9.15
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What I Did On My Holidays

Over the May Bank Holiday weekend I went to Hastings and met Becky and The Oyster Girls who were dancing at the **Jack In The Green**. Jack is a winter form of the traditional character known as the Green Man, who represents the spirit of the forests. He is covered in twigs and leaves, with a crown on his head and a black mask on his face. He leads the procession, which starts in the Old Town of Hastings. Jack is escorted and carried by the Bogies, with their faces painted green. Bogies are spirits which live in dark places. Behind Jack there are groups of drummers (dressed like bogies) and people carrying sponges soaked in green paint which are used to mark the noses of spectators. The processions winds its way through the Old Town with all the Morris Teams dancing behind and they eventually end up at the Old Castle high above Hastings where Jack is slain. When Jack is slain (a symbol of winter) the summer can start. The leaves and branches from Jack are given to the crowd. People take these home and keep them until the Winter Solstice (in late December), when they burn them to get rid of any bad spirits. Of course plenty of beer in the way of **Shepherd Neame**, best pubs: **The Duke of Wellington, The Anchor**

SO THE SUMMER BEGAN

The Isle of Wight Festival at Seaclose, Newport.

Sex Pistols, The Police, a few other headline acts and the wonderful HipshakerTent and the adventurous Kashmir Café. I will concentrate on the latter run by The Quay Arts Centre where you could find hidden treasures such as Zoe Eady, Lucid and Tali Trow with his band The Wellbeing. Wonderful music from local people. Curved Air in the Big Top and the Australian Pink Floyd were my favourites there. Oh and of course there were the Sex Pistols and the Police and loads of others. Oh I forgot the Duke's Spirit with local lad Toby Butler on Bass.

Glastonbury Festival, Pilton, Somerset

I was lucky to have the chance to work for the Workers Beer Company at the Glastonbury Festival . Work meant selling beer to the masses and believe it or not I was selling

Wherry's Best Bitter and **Butcombe Gold** to thirsty punters as well as cider by the bucket load. Of course there was some music and I will say that Sharon Shannon was fantastic, Rachel Unthank & The Winterset were beautiful, Stackridge playing the festival 38 years after they had opened the first one were quirky and brilliant, our old friend Robyn Hitchcock was on song and Leonard Cohen was phenomenal. Oh I forgot the Duke's Spirit with Toby Butler from the Isle of Wight on Bass.

The
YARBRIDGE INN
The Railway Themed Pub
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 Extensive Menu of Hot and Cold Food
Beer Garden
Families Welcome
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Ventnor Brewery, along with most other brewers are suffering from Disappearing Cask Syndrome. If you spot one of their casks where it didn't ought to be, give them a ring. Successful cask recoveries will lead to a reward of a liquid variety.

Another Island pub has been saved from the developers. The **Barley Mow**, Newport is now **The Bengal Palace**, Bar/Restaurant specialising in Indian Food. And by all accounts, very good it is too



At the time of going to print the IWC website revealed that the decision to grant a planning application to demolish the **Smart Fox** to make way for housing is yet to be made.

We would like to wish Richard and Sonia Lowe from the **Four Seasons** a happy retirement. Thank you for your hospitality and lovely meals. Shirely Amner and Liv Gurea who many will know from **The White Mouse**, Chale take over the pub on 23rd September.

National News

Cask Beer Week to Return!

Cask Beer Week will be back in pubs next Easter I can confirm.

The annual event, originally organised by the Independent Family Brewers of Britain (IFBB), was last staged in 2005.

Now quality accreditation organisation Cask Marque has taken over the name and aims to have at least 5,000 pubs taking part, supported by CAMRA and the Daily Telegraph.

Punch Taverns and Enterprise Inns have already pledged to put forward 750 pubs each, and pub groups JD Wetherspoon, Spirit and Mitchells & Butlers are to host beer festivals.

"This could be the biggest beer festival in the world," said Cask Marque director Paul

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 to the
Vine Inn
 Freshwater
Three Real Ales
One Guest - London Pride - Butser
 Monday Night Quiz (9pm start)
 Good Home Made Food
 Sports Shown
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Nunny. "We shall provide pubs that sign up with merchandising and ideas but it's really up to them how they celebrate. "I'm confident we can get 5,000 pubs involved at least. It's going to be big."

International News
World's Biggest Brewer

In July the American Brewer Anheuser-Busch accepted an offer from InBev (formerly known as Interbrew) for \$52 billion. If the planned acquisition goes ahead it will create Anheuser-Busch InBev, the biggest brewer in the world.

This will have a curious effect on the US brewing landscape - Molston Coors is managed from Canada and SABMiller is arguably either British or South African; Pabst beers are made by Miller.

This leaves Jim Koch's Boston Brewing Co., the makers of Sam Adams beers, indisputably America's largest brewer. Yuengling, America's oldest brewery becomes number two and Sierra Nevada comes in third.



Cheers, Jim!
Jim Koch, America's biggest brewer?

Have you got news for us?
Phone 721557 or e-mail
editor@wightwash.org.uk

Thanks to Tim for undertaking my job as reporter last time. It was all worth it in the end as I passed my Ambulance training, so if you see any little green men when lying in a horizontal position at your local, don't worry, we're not being invaded- but one of 'em could be me!
Till we meet.....

Paul

Dates for your Diary

Sweetcorn Fayre at Arreton Barns

- Friday 26th September - 10am Farm Sale :: 8pm Sausage Competition
 - Saturday 27th September - IW Children's Food Festival :: 9pm Barn Dance
 - Sunday 28th September - Farmer's Market :: Farmer Jacks Food Theatre :: Sweetcorn Eating Competition :: Dog Show :: Falconry Displays
- The Beer Festival will run throughout the three days with 50 ales and ciders including 11 CBOB winners

Vaguely Sunny /Quay Arts

Exceptional Irish Fiddle Player Riverdance Soloist ZOE CONWAY with John McIntyre
Sunday, 12th October Quay Arts, Newport at 7.45pm
Buddle Inn, Niton Undercliff Monday, 13th October at 7.45pm

CAMRA

15th October - Branch Meeting, Chequers Inn, Rookley 8.30pm
19th November - Branch Meeting, Venue TBA

The Isle of Wight branch of CAMRA now has a sub-group, VED run by Derek Atkins. Derek began by contacting members in the Ryde/St Helens district and asking them if they would like to take part in a "Product Survey". The first survey took place in Ryde and a splendid time was had by all.

Derek takes up the story...

My birthday just happens to be on VE day. After a very enjoyable trip to the **Yarbridge Inn**, I had what I hoped was a good idea. I bounced the idea off the east Wight Camra members who'd joined me on the "Ryde Product Survey" and established a very simple idea that we could all have our own "VE day", - each member of the group nominates a pub to meet at on or around their birthday. Building on this basic idea also provided the group with a suitable name - the "**Vectis East Draymen**".

VED survey 2

The second meeting of the Vectis East Draymen was at **Yarbridge Inn** on the Saturday of Paul's beer festival. I arrived first with my wife & some friends from the mainland. Soon we were joined by the other founder members and we proceeded to sample (extensively :-)
Paul's excellent selection of beers.

VED survey 3 - 26th July

I arrived first at **The Chine Inn** and was well into my first pint of **Ale of Wight** when Jeff arrived. We were working our way down another pint when Derek arrived. Both Jeff & I are involved with Havenstreet but it soon became apparent that Derek also had an interest in railways of old. After more chat (& of course more beer) which covered subjects as diverse as trains, birds (the feathered kind) spotting, Morse code & some of the usual corny jokes we decided to move on to **King Harry's Bar**.



I was particularly keen to visit this pub as it was closed on my previous attempted visit. After another round of corny jokes and trying all the ales on offer we decided to call it a day and head home.

VED survey 4 - 23rd August

This was Geoff's "VE day". I intentionally arrived early so I could enjoy riding on the trains rather than working in them as I usually do when I'm at Havenstreet. After a couple of rides, I retired to the beer tent. After surveying the beers on offer I decided to employ my usual plan of trying the milds first then a random selection of the other ales. I was happily working my way down my second half when Geoff, Gordon & Keith arrived. After several rounds of halves we grabbed something to eat and then all went for a train ride. After a trip to Smallbrook, Wootton and back to Havenstreet we went back to the beer tent. After another couple of halves we caught the next train to Wootton to make our ways home.

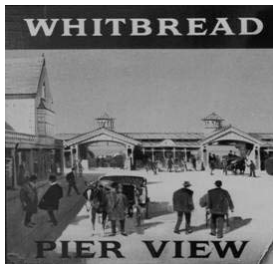


If you would like to join the Vectis East Draymen on one of their "surveys" or if you would like to form a sub-group of your own, please contact
editor@wightwash.org.uk
or phone 721557

CAMRA pub sign enthusiast Ray Scarfe has sent us some photographs of pub signs. They are all signs from the same pub. It is a fascinating insight not only to changing fortunes of the pub, but also the changing landscape of Cowes.



Mew Langton sign



Whitbread Sign



Free House sign (artist - P J Oldreive)



Current sign (artist P J Oldreive)

Sunday
Sunday Club
roast & drink*
£6.49

Tuesday
Grill Club
grill & drink*
£5.99


Thursday
Curry Club
curry & drink*
£5.99

*Choose from a list of beers, wines and softies

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The Royal Standard, Freshwater



When Steven Pettengell was 11 years old he wrote a life plan. Not long ago Steven's mum came across it and was understandably amazed by its accuracy. Steven had written that he planned to work until he was 40, buy a hotel of his own, run it for 8 years and then retire. Well, apart from being just a few years out, it all seems to be running true to course.

Up until buying the Royal Standard, Steven worked as a pub manager in London working for several large brewers including Youngs and Fullers. As a frequent visitor to the Island (he is almost certain that he has visited the Island every year of his life) he always wanted to own a business here. Well, now he does and the Royal Standard is already the better for it. Long term plans include a Georgian bay window and a horseshoe

bar which will involve amalgamating both rooms, but already the pub has been tastefully refurbished and redecorated.

Steven is keen to make the pub look as welcoming as possible. A brass hook and eye from nearby Hursts has enabled him to keep the front door open but as this can prove to be a tad draughty, an internal porch is on the "to do before Christmas" list. The main hotel doors are kept open with a "cats paw" (a huge knot of rope) provided by John Steggle of What-Knot Crafts as was the driftwood clock.

As the Royal Standard is a proper free-house, Steven is free to stock which ever beers he likes; currently Ringwood Best and Goddards Fuggle Dee Dum. (Steven says that Fuggle Dee Dum was one of the reasons that he visited the Island every year.)

Bar snacks are available Tuesday to Saturday 12 pm - 3pm and the Tennyson Restaurant is open Tuesday to Saturday 6.30pm - 10pm with Sunday Lunch 12pm - 3pm. The Restaurant is not the only facet of the Royal Standard named after a local public figure. The bar has been named the Robert Hooke Bar to make more people aware of this amazing man, the son of a Freshwater parson.

(Ed's note - I wanted to write an article about Robert Hooke in Wightwash and list his achievements but it would have filled the entire magazine. Instead there will be an occasional section called "Something Else You May Not Know About Robert Hooke")

The Royal Standard now opens all day. Pop in for a pie and a pint!

If you have any old photographs of the Royal Standard or any of Freshwater at all, Steven would love to hear from you.

Something Else You May Not Know About Robert Hooke
Robert Hooke (1635 - 1703) was the first person to use the word "cell" in a scientific context.

The Fighting Cocks, Arreton



We are pleased to announce that Phil and Micala are now safely established in the Fighting Cocks, Hale Common, Arreton. On 1st July they started their tenancy with an action packed afternoon. Here is the itinerary:-

3.30 Exchange contracts and completion - 4.00 Move in - 4.30 Staff meeting
5.00 Open pub for trade.

As mentioned in the last issue of Wightwash, over the years, Phil Mew has worked behind many an Island bar including The Court Jester, Holliers, The Old Comical, The Rookley Inn, The Taverners and The Anchor. Micala's cv is a little shorter but she was the landlady of the White Horse at Whitwell for 9 years!

The emphasis is to establish the Fighting Cocks as a proper pub. There are currently three pumps with two local ales and London Pride as the stock regular beer. It is hoped that a log burning stove which is soon to be installed will help create a cosy snug. There is already a comfortable lounge that can easily be isolated for meetings, private parties and functions.

Food is very important with an extensive menu and large daily specials board. The couple's first few months have proved to be very promising indeed and the pub frequently has a full car park. Please remember though that there is extra parking in the next field!

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Something Else You May Not Know About Robert Hooke
 Robert Hooke invented the universal joint.

The Propeller Inn, Bembridge



We don't like closed pubs on the Island and it has been such a shame to see this Island landmark empty. Well, we bring more good news ... The Propeller is open! And in safe hands. Strictly speaking Helen and David (or "Hobbit") aren't really "New Faces" as together with Wendy, Helen's daughter, they have been running the Old Comical for several years.

The Propeller is surprisingly roomy inside and has several appealing features; a large stone fireplace with a log burner, a long bar with plenty of "propping up" space, a separate pool room and a large restaurant/dining area ideal for meetings and functions. (Nearby Britten-Norman are already taking advantage of this facility and use it as a training room.) As you would expect from a pub next to an airport, there's loads of aircraft photos and aeronautical memorabilia. There are four beer pumps and Hobbit likes to feature beers with an aircraft association like Spitfire, Lancaster Bomber and Bomber County. He also supports LocAle and currently has Ventnor Gold on draught and many from Goddard's bottled range.

Another nice touch is a tuned banjo and guitar . If you have the ability, just pick them up and play.

Helen, together with chefs Craig and Micky, produces "good home cooked food" with steak and Spitfire pie as a special feature.

Lunch is served between 12.30 and 4pm and evening meals between 6pm and 8pm. There is a Sunday lunch on Sundays (I don't believe I've just typed that) There are plans for a conservatory to take advantage of the stunning views and even a possibility of a mini beer festival in the new year (watch this space).



The
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 Live Jazz Jam
 Every other Tuesday

Something Else You May Not Know About Robert Hooke
 There is only one painting of Robert Hooke and it probably isn't him anyway.