

Wightwash

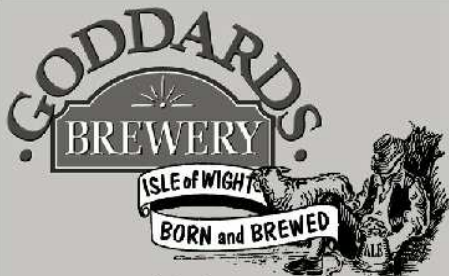
Volume 2, Number 41

Newsletter of the Isle of Wight branch of CAMRA

Autumn Issue 2009



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



www.GoddardsBrewery.co.uk



www.yates-brewery.co.uk

The Phantom Gardener Strikes Again!



The phantom gardener has been at work at the Chequers again. Earlier in the year, several healthy potato plants appeared in one of the flower tubs. Now it has quite a presentable crop of runner beans.

Brewing

STUMPY'S BEERS



IN THIS FREE ISSUE:-

News and Gossip
New Faces
Pub Signs
Prize Quiz
Local Landmarks
Police Page
Just the Juice
And much much more...



Photo by kind permission of the County Press

The Isle of Wight Branch of the Campaign for Real Ale marked the retirement of Police Sergeant PS Graeme Mudge by presenting him with a tankard at the Ship and Castle, East Cowes on Wednesday 15th July in recognition of his efforts to promote understanding between the Police and the general public on matters relating to the licensed trade.

In 2005 when John Nicholson, our famous chairman (he told me to write that) first approached the Graeme, he was not sure if CAMRA and the Police would have much in common. However, during the following meeting it soon transpired that there was a mutual interest in many areas especially responsible drinking and a respect for a well run pub.

Readers of Wightwash will know that subsequently Sergeant Mudge has written articles for us on a series of subjects including Pub Watch, Christmas parties and plastic glasses. He has been particularly useful in explaining aspects of the new licensing act. As far as we know, the Isle of Wight branch is the only one to have a regular police correspondent. We wish Graeme well in his retirement and are delighted to welcome Mark Voller who makes his debut on page sixteen.



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A Feast of Festivals!

*Through the pages of Wightwash we would like to congratulate the **Vine** at St Helens, the **Yarbridge**, Brading, the **Chequers**, Rookley, The **Broadway**, Totland, the **Sandpipers Hotel**, Freshwater Bay, the **Ship and Castle** East Cowes, the **Havenstreet Steam Railway**, **Wetherspoons**, Ryde and **Arreton Barns** for their excellent Real Ale and Cider festivals held during the summer.*

There was a great range of beer and cider on offer all very well presented giving every opportunity to try different tastes, strength and breweries not usually on offer in our local pubs. As CAMRA members we feel it is very important to support these events, talk to the licensees, tell them what you like and congratulate them on a job well done. You never know they may take it on board! Like us we hope many Isle of Wight CAMRA members took the opportunity to enjoy these festivals and try something different.

Gary and Lorraine Daish

Please Tell Me I've Got It Wrong

The Wightwash website www.wightwash.org.uk gets looked at several hundred times a week so it is important to try and make sure that it is up to date. It has a "pub list" page with basic facts- who owns what etc. and a "find a pub" page with more specific details.

There are roughly 170 pubs on the Island and as much as I would like to, I really don't have the time to check on them all on a regular basis.

This is where YOU come in.

If you see anything on the website that is out of date or just plain wrong, please tell me. I won't mind at all. In fact, I will be most grateful. Just email editor@wighwash.org.uk

An Apology

Just for once I thought I'd got an error-free issue off to the printers. Wrong!

In the Book Revue I referred to the excellent Ventnor seafront pub as the Richmond Arms. It is of course, now the **Ale and Oyster**. Sorry Jackie!

It has also been pointed out to me (by Ron Bird who is definitely giving his age away) that "he's fallen in the water" was not said by Bluebottle, it was Little Jim. Sorry Goon fans!

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Four Real Ales on handpump including at least one local

It was a lovely summer's evening as the winners of this years Pub of the Year and Beer of the Year assembled for their awards. The event was held on the last day of the Yarbridge Beer Festival so there was a host of good and interesting beers to try; and a very good excuse for old mates to get together for a natter.



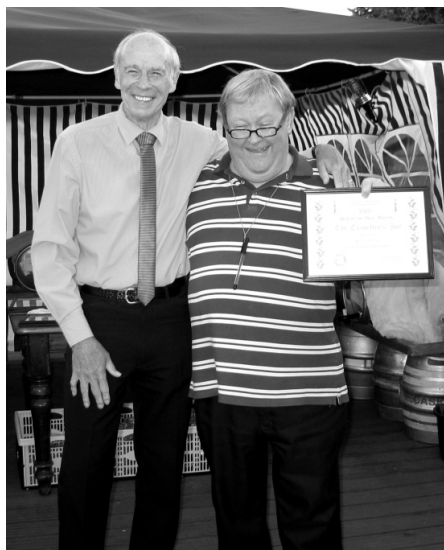
Mike Janve (Volunteer - 3rd PoY) with Xav Baker (Beer of the Year - Ventnor Gold) and Paul Jenner (Pub of the Year—Yarbridge)



Ken Matthews, Stumpy and David Yates



Richard Harvey and Chris Coleman



Isle of Wight Radio's John Hannam said he had waited years to present his old mate Ken Matthews with an award. Ken was representing his local The Traveller's Joy. John a "tea-totaller" has said that if this ever happens again he *may* even try some beer!

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Number One Again!

From *Paul Mattick*

I'll start this issue with an amusing story I read in our Local Paper concerning The White Hart in Havenstreet. It seems the Havenstreet and Ashey Parish council have agreed to back a planning application for them to use their kitchen extractor fan from 8.30am to 10.30pm. They have reiterated concerns raised by residents however about the noise and smells coming from the said fan. All I can add to that is think yourself lucky that you don't live a few hundred yards up the hill where the odours are not as sweet as the smell of onion rings.

An old friend of mine (Yard of the Yard) came to the Island recently. He's the chap that travels everywhere by Southern Vectis.

The Volunteer

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If there's a bus stop near your local you may well have met him during his stay. I've promised him for the last 2 or 3 years that I would take him in my car to the Culver Haven rather than waste a day to get there on foot. We were both very impressed when

we got there to be greeted by the extremely friendly staff, and good company they were too. On ordering our 'well kept' ale we were given what we thought was a credit card to run up our bar bill and pay at the end... "Ohhhh No" said the barman, "It's a swipe card for the loos". Apparently people who don't exercise its use as a pub/restaurant have been using it as a public convenience that I think is a hideously unjust! So well done to the Culver Haven, a warning to you rambles (they do go on and on don't they) and a polite reminder for someone to build some bloody loos up there even if it is to get warm in the winter.

Following on from the Culver Haven, we ventured to the Propeller in Bembridge, great pint, great company and some great photographs on the wall (look out for the picture of the maiden flight of Concorde from Bembridge Airport).


Appley Manor, Ryde are now serving

The Waverley

Carisbrooke

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

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cask ale. Manager Charlie Asher tells me that Flowers Original is going well, and who knows - maybe another one soon? Here are some more pubs in Ryde that now have cask on - The Star The Falcon and The Railway Inn

The Ambassador Snooker club in Newport is now open to the public. Daytime Manager Simon Payne says that Bishops Tipple is available in bottles. And Red Balls are available in triangles...

Is real ale coming to the Millennium Shed? Please forgive my rather flippant description of the multi screen and shopping complex situated next to the Coppins Bridge round-about. But with the news that Chica-go Rock may be taken over by either Wetherspoons or sister organisation Lloyds, maybe we will be able to get a pint of real ale before we go to the flicks.

Goddards report a "Stupendous Summer" with an increase of 27% in volume. Anthony has had his calculator out again and tells me that someone somewhere drinks a pint of Goddards ale every 52 seconds every day of the year (make up your own jokes). Thanks go to Xav Baker who arranged for Ale of Wight and GSB (trading as Bestival) to be sold at this year's Bestival where 9,300 pints were sold over the 4 days. This year for the first time Goddards ales

have been available on both Wightlink and Red Funnel Ferries.

There are only a few casks left of the current season ale, Ducks Folly. The next seasonal will be Winter Warmer (where on earth did the summer go?).

600 tons of Maris Otter Barley grown at Bachelors Farm near Apse Heath have been sent to Warminster for malting. The initial analysis has been very good and promises a malt of excellent quality. If all goes well this will go in to all of Goddards beers next year.

The First Gold and Boadicea hops grown at Ventnor Botanical Gardens have now been picked and have been sent to Fareham for processing. Goddards, who are corporate friends of the Botanical Gardens hope to use these hops in an "All Island" beer next spring.

Yates/Stumpy's News

It seems to be a good year all round for Island brewers. Last year between April and July Dave and Stumpy brewed 27 brews. This year in the same period the number has jumped to 62.

The newly refurbished 10 barrel plant has been running flat out right through the summer. Now with things quietening down a bit, it has given them a chance to carry out a bit of maintenance work and think about new brews.

The problem with the water supply has been solved with the building of a water tower. Wight Old Ale 6% abv will be the next project. This strong speciality beer will be a rich brew but not as dark as a porter. It will be available from November. The winter beer will be Yule Be Sorry and as winner of its category in the SE "Pig's Ear" Festival it will go forward to the National CAMRA winter beer competition in January.

Got any apples?

Graham Perks is on the look out for any unwanted apples for the next batch of Isle of Wight cider. Around 600 bottles of the last batch will soon be on sale. The draught version has been available at Ventnor Winter Garden's Bell Bar and comments have been most favourable. It has been made with a base of Kent cider apples (I believe the purists call it *cider fruit*) and a mixture of pure apple juice and Isle of Wight apples crushed with Graham's cider press. If you have a surfeit of apples like many people do at this time of the year, give Graham a ring on 853336.



The search is on for a more appealing name than Isle of Wight Cider. Currently under consideration is Zig Zag Zider.

New pub for Ventnor.

Graham (Perks) is to open a brand new pub in Ventnor. Situated opposite the central car park as yet the pub has no name but is going under the working title of No.46 The High Street. It is due to open in mid October and will feature a good selection of wines and beers. – and cider of course!

New Brewery for the Island?

Rumours are rife about a new brewery for the Island. Isle of Wight brewers and ex-brewers have been consulted and at least one site has been earmarked. More in the Winter Issue - watch this space.

Congratulations to Roger Serjent and Lisa Choi of the Taveners, Godshill. The first IOW pub to get into the 2010 Michelin Eating Out in Pubs guide.

Congratulations also go to the Horse and Groom, Ningwood on winning the regions Family pub of the year in association with the Morning Advertiser.

And more congratulations to Mad Cows.



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Who have just celebrated one year since taking over a boarded up Shanklin pub, renaming it and turning it in to one of the town's most popular venues. Now offering Draught Bass and Sky TV.

Say hello to CAMRA's youngest member George Adams. Julian and Clare Adams bought a lifetime membership for little George when he was seven weeks old and were informed that by CAMRA membership department that he is now our youngest member

Good Luck to Martin (Gopher) And Becky



Fuller (full time mum) who left the Lake Huron in Ryde recently, Taking over are Craig And Jess Taylor who have already introduced a few changes including topless bar-staff and a new dart board and surround (One of these is true)

Do you have what it takes to become a landlord/lady? There are plenty of opportunities to be had on the Gully Howard Website including: Joe's Newport and Ryde, St Boniface Arms Ventnor, The White Hart Havenstreet, Pilot Boat Bembridge, The Sun Inn Calbourne, Worlds End Newport, The Vine St Helens, and The Fleming Arms Binstead (Now with it's own Facebook Website).

Bye for now!

Paul

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Dates for your diary:

21st October—Branch Meeting - S. Fowlers (Wetherspoons) Ryde - 8.30

23rd—25th October V-Bay Festival Ventnor

18th November - Branch Meeting Spyglass, Ventnor 8.30

Ocean Deck Celebrates its Tenth Birthday

Yes its ten years since Colin Bavington and his family took over the Salad Bowl on Sandown seafront and turned it into The Ocean Deck. They had just returned from a holiday in California and were inspired by the Ocean Deck in Daytona. Although it's on a slightly smaller scale, the layout is much the same with seaside decking, a conservatory and a main bar area.

To celebrate Colin's son Jamie, the Ocean Deck's manager, has announced the winter programme.

Tuesdays will be Cockney Night with jellied eels; pie and mash with "liquor", boiled gammon and Pease pudding all accompanied by Tony (from Cherokee) on the piano.

Wednesdays is Carvery Night @ £6.50 featuring all Island Meats; Thursdays is Jazz and Curry Night; Friday Night is Quiz Night; Saturdays is the Night of the Sizzling Skillet with a choice of Beef, Chicken, Seafood or Vegetarian.

From Monday to Sunday 12 – 3 and 6 – 8 a meal for two is on offer for £10 from a selected menu and from 12 -3 on Sundays there will be a carvery. As usual there will be three choice real ales on offer; currently Ringwood Best, Hobgoblin and Old Thumper.



Crab and Lobster Tap, Ventnor

Simon and Victoria Woods met whilst working together at the Museum of the Moving Image near Waterloo Station (well worth a visit incidentally). Simon was a technician dealing with the audio/visual side of things whilst Victoria was the events manageress. From then on their careers took them in different directions. Victoria organised events in venues as varied as the Tower of London, the Millennium Dome and the National Railway Museum in York. Simon went on to work as Head of Facilities at Vinopolis on the South Bank where he developed his interest in wine. Some six years ago Simon persuaded a somewhat reluctant Victoria to have a short holiday on the Isle of Wight. She was so taken with it that she insisted that he bring her back the next week.



Since then they have been looking to run a business together on the Island. The time seemed right when Simon's consultancy contract with Southwark Council came to an end and the lease on the Crab and Lobster came on to the market.

The couple took over 4 months ago on 15th May and then, in Simon's words, just rolled their sleeves up. The pub still retains its cosy feel but has been somewhat "de-cluttered". The Stable Restaurant at

the rear has been redecorated and now features an exhibition by talented local photographer Caroline Foster (www.wightmagikphotography.com).

The one "lonely" real ale now has 3 companions and Bombardier and Dartmoor have been flying out the door. The forth pump has been frequently featuring a Yates' guest beer.

Cooking is Victoria's passion. Currently there are pub-lunches Tuesday to Sunday and the Stable Restaurant is open Thursday to Saturday. It is all home cooked food using local produce where possible – no frozen stuff here. Not surprisingly, there is an impressive wine list.

Simon and Victoria say they have been overwhelmed by the loyalty and friendliness of the clientele and staff, and feel lucky and privileged to be custodians of one of Ventnor's favourite local pubs.

The Crab & Lobster Tap

Grove Road, Ventnor 01983 852311

A friendly welcome, excellent real ales, delicious food and a fine selection of wines await you at the pub with charm, character and the oldest license on the island.

Victoria and Simon look forward to seeing you soon!

www.crabandlobstertap.org.uk

Cobbies have-camper-van-will-travel!

We stopped at Topsham, near Exeter which is a small town with ten pubs. We caught the very small ferry across the river to the canal towpath. It was a good job that we were wearing boots as six inches of water was slopping about in it! It was a very hot day but set off to walk along the towpath into Exeter and about halfway had the welcome sight of a pub. The Two Locks has six real ales on offer, two on hand pump and 4 from the cask. After 2 pints of Otter bitter we were refreshed enough to continue into Exeter. The following day we walked the other way along the towpath to the Turf Lodge Hotel but the place was packed and abandoned any thought of a beer after waiting 20 minutes in the queue, which stretched to the lock gates and didn't move.

From St. Blazey Gate near St. Austell we walked to the Eden Project and the Sharp's Eden Ale was very good. The next day didn't start too well as we waited 30 minutes in pouring rain for a bus, only to be told by a kind soul that it had been rerouted! Eventually managed to catch a bus into St. Austell but were soaked by this time. Decided to walk to Charlestown from there, stopping in Asda for coffee on the way and as we left the heavens opened. Having brollies and waterproofs, we continued, which may have been a big mistake. The coastal path had fallen into the sea and the advised diversions, with missing signs, led us through a large muddy, building site! Splashed our way through and found Charlestown which is a lovely, old fashioned village with ancient harbour holding 2, three masted and 1, two masted sailing ships at anchor. Joy of joys - discovered the Harbourside Inn which had 7 real ales; Sharps Doom Bar, Sharps Own, Skinners Betty Stoggs, Tribute, Knocker, Bass, Abbot and Old Rosie Cider on draught. It is a clean, smart modern pub with good food and excellent toilets so we spent a happy time waiting



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for the bus and drying out.

From St. Blazey Gate we walked into Par where the Par Inn had 2 real ales and the Tribute was very good. Along the road, the Welcome Home had 4 real ales and had a pint of St. Austell's Black Prince which was an excellent dark beer, 4%, and looked like Guinness but not as bitter. The Ship is the next pub along and had Doombar and 3 other real ales. At weekends there are bands playing in the large outdoor area and garden.

The last day there, we caught the bus to Fowey and walked back to Par, about 10 miles (ouch), up hill and down dale but..... after 8 miles we came to Polkerris, nestled by a little cove and harbour and the Rashley Arms was a sight for sore eyes and feet. Four real ales:- Timothy Taylors Landlord, Sharps Doom Bar, Otter and St. Austell's H.S.D. and a bar of chocolate for an energy boost!!

Moving onto Ashton, near Helston, visited the Queen's Arms at Breage which had 6 real ales. Had Sunday lunch there and Brains Rev. James to wash it down - excellent! Next day we walked to Helson and where else but the Blue Anchor. Had a pint of middle Spingo, 5% and was intrigued to see Grandma's Weapons Grade Ginger Beer on offer. At 5.5% this stuff is lethal as it tastes just like ginger beer and it sneaks up on you!! A chap I talked to in the bar reckons he had 10 pints at the Falmouth Beer Festival and slept for 2 days and nights!!! Falmouth was the next port of call and the Seven Stars owned by an Anglican Vicar. He celebrates church services at times, actually in the bar. There is no music or television, just good beer and intelligent conversation if you want it. This is the home of Grandma's Weapons Grade Ginger Beer. The barman brews it so had to have another half pint.

On to St. Izzey near Padstow for the 'obby 'oss May Day celebrations. The local pub - the Ring O Bells, about 5 minutes walk from the camp site got rid of 3 casks of Doom Bar that evening and was open until 4 a.m. It opened again at 8 a.m. for breakfast - a huge tray of bacon with rolls for you to make your own butties and a donation for the R.N.L.I. - brilliant. Went on the bus to Padstow where the celebrations were fantastic. The Red 'oss and Blue 'oss set off with their followers and accordian and drum bands through the streets. (Ladies are advised not to get caught under the 'oss's skirt or, legend has it, you will get pregnant!!) Very relaxing walking around with pints in hand (plastic pots) - proper job!

Moved to Bodmin where we cycled to the Blisland Inn at Blisland. This is probably the best pub in Cornwall - 6 real ales, excellent food and the landlord Gary, a.k.a. King Buddha, is well known throughout Cornwall - a real character. We had Sharps Spring Red and Sharps Blisland Bulldog but didn't want too much as had to cycle 9 miles back. As in previous years, the pub held its May Month of Mild, 1st May to 31st May with some 22 different milds.

I have got to say that the new Wetherspoons in Bodmin was very good - it is only 6 months old and in an old Methodist Church. It has been refurbished to a very high standard.

All in all a great holiday and haven't mentioned all the pubs, only the good ones.

Pete Cobb



BeerPoint is a system where by members of the Isle of Wight branch of the Campaign for Real Ale can recommend pubs that they have recently visited and found the beer to be a good standard.

It is hoped that feedback from the **Recommended BeerPoint** system will provide a useful tool in highlighting good (or bad) practice.

The system is administered by our

chairman John Nicholson who can be contacted via editor@wightwash.org.uk

Here is a list of our current **Recommended BeerPoint** pubs:-

Anchor, Cowes; Bonchurch Inn; Buddle Inn, Niton; Chequers, Rookley; Crown, Shorewell; Fountain, Cowes; Four Seasons, Whitwell, Fowler and Co, Ryde; King Harry's Bar, Shanklin; High Park Tavern, Ryde; Horseshoe, Northwood, Pointer Inn, Newchurch; Prince of Wales, Freshwater; Old Comical, Sandown; Prince of Wales, Newport.; Sun, Calbourne; Sun, Hulverstone; Ship & Castle, East Cowes; Solent, Ryde; Simeon Arms, Ryde; Three Bishops, Brighthstone; Traveller's Joy, Northwood; Union, Cowes; Village Inn, Bembridge; Vine, St Helens; Volunteer, Ventnor; White Lion, Arreton; White Lion, Niton; Winter Gardens, Ventnor; Yarbridge Inn, Brading.

Please check the website for an up-to-date list www.wightwash.org.uk

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are: The Sportsman's Rest, Porchfield - The Pilot Boat, Bembridge - The Bugle, Brading - The Caulk Heads, Sandown - The Hare & Hounds, Arreton.

Also featured - Mew Langton Brewery, the Brading Experience and the Arreton Ghost Walk.

IE would like to hear from any landlord who would like to be involved in a 3rd episode.

email: islandexplorer@tiscali.co.uk

A clip from the new episode is on You Tube, search 'Another Island Pub Tour' trailer.





The Calwer-Eck-Bräu, Stuttgart

During a recent seminar at the Renner piano-parts factory in Gärtringen, Germany, the Master Technician conducting the course took our party of ten piano technicians for a "night on the town"! The Calwer Eck Brauerei, in Calwer Strasse, is the smallest brewery in Stuttgart.

Located on the first floor of a group of beautiful buildings, Calwer Eck is a brewery restaurant. A typical, old German building, panelled in dark wood, one can view the brewery through glass panels. We persuaded those among us who were not beer drinkers, that they should at least try the Meisterbrau, one of the house beers.

We managed to get through four 1.5 litre pitchers' worth at €12.90 (about £11) per pitcher.

German bier, genuine lager (not the tasteless variety served nearer home!) is a wonderful experience, and I have to confess I drank slightly more than anyone else that evening! Well, I wasn't driving and I had to help the others! The restaurant is renowned locally for its excellent cuisine, and although we didn't eat there its reputation certainly impressed us.



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This is the beautiful double sided Burts sign

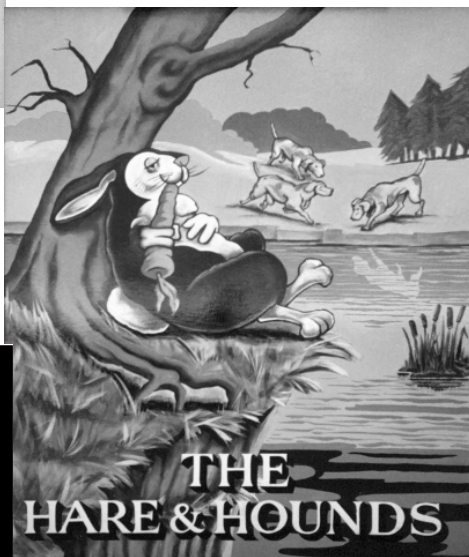


One of the islands original 11 Burts Brewery pubs it was infamous as the resting place of Michael Morley's skull, the last Isle of Wight man to be publicly hung.



The old Burts sign lasted for many years and was finally replaced by this silhouette sign in 1995.

This sign is now coming to the end of its useful life so let us hope the current owners will keep up the fine Hare and Hounds tradition of displaying a well hand painted sign



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Ray Scarfe



October – Cider and Perry Month

Hooray at last it's arrived the month for cider and perry to be raised above other beverages and celebrated as two unique and quintessential UK products. During the month CAMRA will announce the National Cider & Perry Pub of the year and we will discover who will succeed in acquiring the title from the Square & Compass in Dorset; a sell out campaigning trip is also planned; and the winner of the Pomona Award will be announced.



October is a more than time to make announcements and presentations which focus the media spotlight on real cider and perry it's also harvest time as producers seek out fruit and begin pressing with hope and adventure entwined in intention. As recipes handed down through generations are tried out year after year and products get honed to perfection. Products – cider and perry which I anticipate with longing, surprise and pleasure of sampling and savouring in the future.

If you are doing some pressing let me know – via the Wightwash website and I will try to feature you in a future article. But for now remember that the celebrated Yarbridge Arms in Brading regularly stocks at least one real cider and usually a perry – so why not stop in and sample some liquid sunshine for yourself.

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Stop Press—
 Graham Perks will soon have Isle of Wight Cider available in bottles—see News and Gossip on page seven.

Gill

In a new job, life is full of introductions. So here's another: Hello, I'm the new police licensing sergeant for the Island.

I'm pleased to write for Wightwash, because it reaches so many- not just those in the licensed trade, but customers too. A few months back, while in a Sandown bar, (yes, I was off duty) I casually picked up Wightwash and read an engaging article by Graeme Mudge, my predecessor as licensing sergeant. Graeme managed our police response to the introduction of the Licensing Act 2003, the biggest change in drinking law for four decades. What a challenge! His retirement (for this reason among many) is well-earned.



It's a fact that there are good pubs and bad pubs. My main interest is in the bad, to help raise these to the standard of the best, making the pub experience as safe and enjoyable as possible. I hope it's not patronising to say, but most licensees want to improve their quality of service. In fact, customers might be surprised at the hidden effort and professionalism that goes into making pubs safe, welcoming and crime-free.

It's not just the licensee who has responsibilities. Part of the deal is that the drinker knows his limits and behaves responsibly. Easy to say isn't it!? Over the past three years as a custody officer I've seen the dreadful effects of alcohol on so many. The inclination to fight, damage things, and generally abuse others increases tenfold with alcohol. I'm not talking about the mythical 'criminal classes' here. Excessive alcohol ruins everyday people, the ones who hold down good jobs and would never ordinarily drop litter, let alone beat up their partner or smash a supermarket window.

Most of us learn from mistakes, but some just don't get it. Police are now better able to deal with antisocial drunkenness, thanks to a range of new powers and good use of some old ones. For example Island police have

Mac & Paulette
Welcome YOU
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Vine Inn
Freshwater
Three Real Ales
One Guest - London Pride - Butser
Monday Night Quiz (9pm start)
Good Home Made Food
Sports Shown
01983 752959

been using a legal power to ban troublemakers from an area, such as a town centre. This prevents disorder and seems to work really well. You may also have heard of the new 'drinking banning orders' which can be applied for. These orders place a range of restrictions and requirements on problem drunks. Add to these a whole range of other powers, such as exclusion orders, ASBOs, pubwatch bans, as well as powers to close problem premises, and you can see there are plenty of tools in the kit. When all else fails, good old arrest and charge still works pretty well.



King Harry's Bar

the old village Shanklin

*Come and try
our wide variety of Real Ales*

open 11am - 11pm

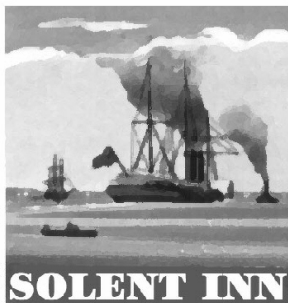
Tel: 863119

thekingharrybar@aol.com

SEPARATE RESTAURANT open in the evenings

We police tend to dwell on the negative, don't we? The truth is that most Island pubs – and their clientele- are highly responsible. The 'new' Licensing Act 2003 reflects a modern approach- that drinking brings social and cultural benefits, and that pubs can enhance communities. In this spirit, the Act is permissive and liberal. And I'm sure you'll agree that the initial press hype about '24 hour drinking' went largely unrealized. But none of this can be said without qualification: A minority of premises- and certain individuals- demand much police attention and generate real nuisance to communities. That's why I and my colleagues are here.

Mark Voller
Licensing Sergeant, Isle of Wight..



Graham and Helen invite you to

THE SOLENT INN

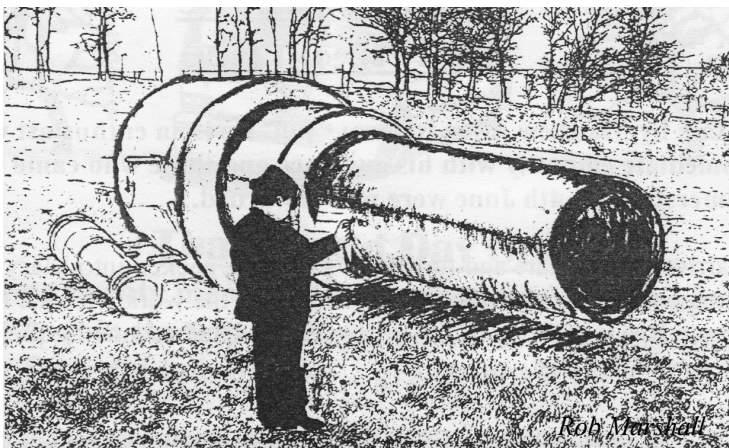
UP TO 6 REAL ALES

Including local ales from Yates' Brewery

**Live Music every Thursday and Friday evenings
and Sunday afternoons**

THE SOLENT INN, 7 MONKTON STREET, RYDE, ISLE OF WIGHT PO33 1JW TEL: 01983 563546

The Calbourne Gun



This massive piece of artillery which stands at the entrance to Calbourne Mill can tell an interesting story. As is evident from its massive barrel it is designed to withstand an extraordinary charge. Its design was really a case of “back to the “drawing board”, as early in the nineteenth century a new design of warship in the form of the French “Gloire” caused our Naval experts some concern. It was an Iron Clad ship and our existing sea defences were unlikely to sink ships of this class. Bigger and better shells were required and the recently invented breech loaders were unable to withstand the resultant huge discharge. So back to the tried and trusted” muzzle loaders with an enormous reinforced stock. Several of these guns were positioned on Bembridge Down and another set were at a battery close to Fort Albert. In practice they were unsuccessful as the recoil cracked the foundations of the battery. Some finished up in the sea but this one was reclaimed by the late George Weeks and set up in its present position outside mill which he owed.

Rob Marshall

Broadway Inn
and post office!
Totland
Visit Our
Tuppenny Red Tea Room.
Enjoy our Beer Terrace,
Barbeques and Live Music.
Try a pint of our very own
Goddards Special Delivery.
www.thebroadwayinn.co.uk

Win a £20 Meal Voucher for the Chequers Inn or a case of Yates' Ales

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 was the Australian cricket captain during this year's Ashes competition?
2/ Graham McPherson recently appeared on the Isle of Wight. How is he better known?
3/ What stretch of water separates Sicily from mainland Italy?
4/ What do Americans call the game of draughts?
5/ Which English county has two separate coastlines?
6/ What is the chemical sign for copper?
7/ Which band backed Jimmy James?
8/ What was the surname of Dirty Harry played by Clint Eastwood?
9/ and 10/ What organisations do these logos represent?

9



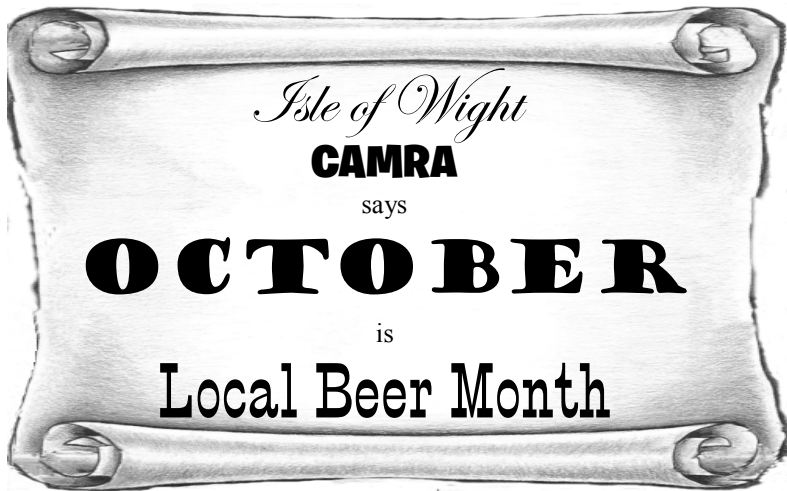
10



Answers to the Spring Quiz:

- 1/Printing press 2/Penny Lane
3/Sam Goldwin
4/North Atlantic Treaty Alliance
5/Deadly Nightshade 6/Lindisfarne
7/Scarecrow 8/Abraham Lincoln
9/Taurus 10/ Scorpio
Paul Simpson of Cowes wins a case of Yates Ales and Pete Skinner of Newport wins a £20 meal voucher for the Chequers Inn.

Advertisement for The Chequers Inn featuring a photo of the building, interior view, and award logos. Text includes: 'A true locals pub where visitors are always made welcome', 'THE CHEQUERS INN', 'NITON ROAD · ROOKLEY · 840314', 'NOTED BY 1999 UK FAMILY PUB OF THE YEAR THE GOOD PUB GUIDE', 'AS FEATURED IN THE 2003 GOOD BEER GUIDE PUBLIC HOUSE', 'An award winning pub set in the heart of the Island's countryside...', 'Food served all day everyday • Large garden and car park • Extensive children's adventure playground', and 'www.chequersinn-iow.co.uk'.



Look out for this sign



A list of pubs which regularly serve local ales can be found on our website
www.wightwash.org.uk

FREE LocAle pump clips

can be obtained from:-
Yates' Brewery - 867878
Goddards Brewery - 611011
or from CAMRA - 721557


FREE Local Ale

can be obtained from -
sorry, we have run out of space


Please Note -

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

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



**Join
CAMRA
Today**



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
Retired £13 (Joint £16) Under 26 £13 (Joint £16)

Name.....

Address.....
.....
.....

Post code.....

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

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