

BeerPoint

BeerPoint is a system whereby 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 of a good standard.

The system is providing a useful tool in highlighting good (or bad) practice.

BeerPoint is administered by our chairman John Nicholson who can be contacted on jnl@johnnicholson.co.uk

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

North:

Traveller's Joy, Northwood; Anchor, Cowes; Union, Cowes; Fountain, Cowes; Portland, Gurnard; Lifeboat, East Cowes; White Hart, East Cowes.

East & North East:

Vine, St Helens; The Old Village Inn, Bembridge; Propeller, Bembridge; Simeon Arms, Ryde; Swan's Nest, Ryde; Castle, Ryde; Fowler & Co, Ryde; Lake Huron, Ryde.

Central:

White Lion, Arreton; Crown, Shorwell; Three Bishops, Brighstone; Chequers, Rookley; Four Seasons, Wroxall; Pointer Inn, Newchurch; Prince of Wales, Newport; Old Stag, Newport; Newport Ale House; William Coppin, Newport; Princess Royal, Newport.

South and South East:

Buddle, Niton; Village Inn, Shanklin; Chine Inn, Shanklin; King Harry's, Shanklin; Waterfront, Shanklin; Crab and Lobster Tap, Ventnor; Volunteer, Ventnor; White Lion, Niton; Castle Inn, Sandown; Tap, Sandown; White Horse, Whitwell.

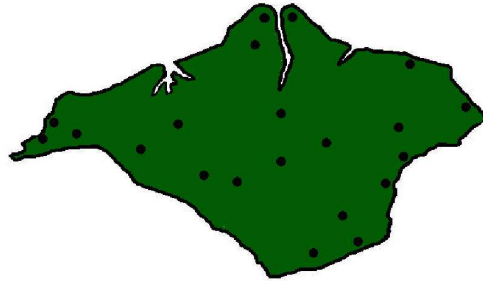
West:

Prince of Wales, Freshwater; King's Head, Yarmouth; Vine, Freshwater; Sun, Calbourne; Sun, Hulverstone; Broadway, Totland.

Please check the website for an up-to-date list

www.wightwash.org.uk

and click on "BEER POINT"



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

Wightwash can be contacted by phone 721557 or email editor@wightwash.org.uk

Wightwash

Volume 2, Number 53

Newsletter of the Isle of Wight branch of CAMRA

Autumn Issue 2012

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

If you haven't signed the e-petition, please do so now!

www.saveyourpint.co.uk

We still need more signatures on this Downing Street e-petition to force a debate in parliament over the grossly unfair beer escalator tax.

Britain now pays more tax on beer than anywhere else in Europe. Since 2008 it has increased by a whopping 42%.

Every time the tax is increased, the gap between the price of a can of beer from the supermarket and a pint in the pub gets wider.

It is no coincidence that pubs continue to close all over the country.

Please help us stop this unfair and short-sighted tax now!



Buzzy's anticipation

Branch Treasurer, Ken Matthews on a "Run Ashore" in Southsea. More on page 16.

A big thank you to all of you that have told me that you don't need to have Wightwash posted to you anymore.

You will be saving the branch valuable funds.

To all of you that are now reading this on-line you will notice that Wightwash is now **IN COLOUR!** (well, here and there).

If you are a member and would like to help us save money, please contact me. There are several options:-

- Download Wightwash from www.wightwash.org.uk
- Request Wightwash be emailed to you (please let us know your email address)
- Pick up Wightwash from your local (let us know the name of your local and we'll make sure they get extra copies)

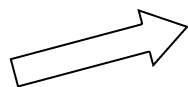
I regret to say that as from this issue, lapsed members will not receive a copy so please make sure your subscriptions are up to date.

If you have a problem with your subscription, please contact me (editor@wightwash.org.uk or phone 721557).

The next issue of Wightwash - the Winter Issue - will be posted to **all members** as it will be accompanied by a voting slip for our Pub/Beer of the Year Survey. - another good reason to make sure your subscription is up to date!

And if you're not a member...

look!



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

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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/ What team does Jenson Button drive for?
- 2/ What type of vegetable is a "Pink Fir Apple"?
- 3/ Who is the current Lord Lieutenant of the Isle of Wight?
- 4/ Where will the 2016 Summer Olympics be held?
- 5/ Which is the most northerly county in England?
- 6/ Which writer established the "Three Laws of Robotics"?
- 7/ How many players are there in a volley ball team?
- 8/ In which musical would you hear "All That Jazz"?
- 9 and 10 Which breweries are represented by these logos?



9

10



Answers to the Spring Quiz

- 1/ Scout (or White Feller)
- 2/ Leonard Bernstein 3/ Knee
- 4/ Northern Lights 5/ Shepherd Neame
- 6/ Hilary Clinton 7/ Spring
- 8/ Australia
- 9/ John Pertwee
- 10/ Matt Smith

Steve Owen of Ventnor wins a £20 meal voucher and Steve Hoyle of Chillerton wins a case of Yates' beers.

Thank you to all the others that took part.

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The Milne Memorial Tree

Professor John Milne (1850-1913) must be one of the Island's most famous residents.

A mining engineer by profession, he took a job with the Imperial College of Engineering in Japan where his interest in earthquakes developed. His invention of the seismograph and strategies for reducing the devastation caused by earth tremors bought him gratitude from the Japanese and world wide recognition.

He was awarded the Order of the Rising Sun by the Emperor and given a generous lifetime pension. On retirement he came to live in Shide with his Japanese wife. A presentation tree to mark his achievement was donated by the Imperial College of Japan and plans were made for this to be dedicated at a special ceremony by the Japanese Ambassador.

These plans were delayed and unfortunately in the interim period the tree died. Plucking triumph from the jaws of disaster a substitute tree was identified in the grounds of the Isle of Wight College and was installed, in time for the ceremony to take place.

The tree has developed into a magnificent specimen and at the time of writing (August 2012) it is covered in white blossom. It stands on the west side of Shide Road close to the Barley Mow.

John Milne's marked grave can be seen in St. Paul's Churchyard, Shanklin and ceremonies to mark the hundredth anniversary of his death are planned for next year. A competition to design a suitable plaque as a memorial is currently taking place.

Rob Marshall



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Island Brewery News

The addition of a new 12 barrel fermenting vessel increases ability to 3 x 12 barrel brews a week, for which yet another consignment of casks was needed. "This success is all very well" says head brewer Chris Coleman, "and I am glad I have got my son to do all the hard work now, but, checking inside all these vessels is a drain on batteries. I have had to invest in a rechargeable torch to try and save money, and time – keep changing batteries." Demand for Island Ales beers continues to grow (just as well, with that new vessel!), with continued exchange with Wadsworth, also with Wells and Young for the Olympics and then with Fullers in October, not to mention the success the Island's craft festivals and particularly at Cowes Week, for which a repeat brew of the acclaimed **Wight Diamond** jubilee ale was requested

to feature through the town alongside the yachtsman's favourite, **Yachtsman** (of course!).

Ashley is now brewing on his own, leaving the old man time to sit back to reflect and oversee, also, giving him time to join in important research projects like the "run-ashore" to Southampton on the evening of the 15th June, when Chris met the brewer of the new Dancing Man brewery at the Platform Tavern, for a private tour of the amazing super-micro plant, turning out no less than seven different beers, wonderful beers at that!

We are all bracing ourselves for the CAMRA Regional meeting in November, to be hosted by the IW branch and held at the Anchor, in Cowes, after which a trip to Island Brewery has been requested. This lot has a fearsome reputation for thirst, so it might be just as well to start planning a

 **The first ever** 

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20 Ales, 10 Ciders - Loads of bands, poets and comedians

21/22/23 September

Waverley Park, East Cowes

Camping available (£6)

01983 293452 - <http://tinyurl.com/waverleybeerfest>

stock up now. Either that, or risk being left high and dry for Christmas!
John Nicholson - Island Brewery BLO

Goddards News

Goddards are really busy at the moment, and likely to continue so. **Fuggle dee Dum** is now on the Enterprise Inns main list and is distributed to Enterprise Inns through centralised distribution in e-casks rather than by Goddards directly. This enables a far greater number of Enterprise Inns tenants to have the opportunity to sell **Fuggle dee Dum** on the mainland than before; an area from South Wales across to Kent, just south of the midlands, in fact. Enterprise have had really good feedback from their tenants who have stocked it.

GO4IT seems to have gone well. The record number of gold medals won by Team GB can't be a coincidence!

Second brew of this "Autumn's" **Duck's Folly** took place at the start of September. Maybe this helped our Para-Olympians? Goddards may get a chance to catch breath after Christmas and increase the size of their fermenters, but more on that anon.
Brian Jacobs - Goddards BLO

Yates News

The brewery are again supplying Punch Taverns with **Golden Bitter** and have been asked to tender their winter beers for November, December and January.

TropicAle was on the bar at the Great British Beer Festival and the brewery have had some very positive feedback. We were able to attend this magnificent day of beer sampling courtesy of David Snr and thoroughly enjoyed ourselves.
Thank you David!

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Hop picking at the Ventnor Botanic Gardens starts shortly and all brewery staff will be joining in (sounds like fun). A special mention of Ollie the assistant brewer who David says is doing very well.
Lorraine Daish - Yates' Brewery BLO

West Wight News

The Sandpipers Hotel has been sold to Island Hotels the owners of the adjacent Albion Hotel. The Beach Bar (formerly the Fat Cat Bar) has reopened but at the time of writing - no real ale.

Congratulations to Peter White and the rest of the gang that organised the "Round the World" party at **King Harry's Bar**, Shanklin. The evening raised £1,998.36 for the St Mary's Breast Care Unit and will go towards buying equipment currently not available on the Isle of Wight.

Branch Diary Dates

Sep 19 - Branch Meeting and Walkabout
 Wheatsheaf & others in Brading - 8.30

Oct 17 - Branch Meeting
 Fowler's, Ryde - 8.30

Nov 17 - Wessex Regional Meeting.
 Anchor Inn, Cowes

Nov 22 - Branch Social
 Visit Brass Monkey Beer Festival
 Broadway Inn, Totland

Pete and Heather's trip to Buckinghamshire

The Ivy House near Chalfont St. Giles is a good pub/restaurant with Fullers and Belgian beers on draught. It had an excellent 34 page drinks menu and the food was very good.

Belgian beer - Liefmans 4.2% draught; - Boonkriek Cherry draught; Tring Fanny Ebbs 3.9% ;Fullers London Pride; American Sierra Nevada Lager; Vedette

The Three Pigeons on the boundary line between Chalfont St. Peter and Gerrards Cross has now been renamed **The Three Oaks**. The beers were excellent and Marlow's Rebellion was perfect. I believe the food is good too.

On the way home we stopped at Southbourne and **The Travellers Joy** had been refurbished and had three real ales available and a good menu.

Pete Cobb

The Crab and Lobster Tap

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 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

The Waverley Carisbrooke

Steve and the rest of the staff are waiting to welcome you



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 Sunday 12 - 2.30 not evenings

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Branch "Run Ashore" to Southsea



A good time was had by all - Thanks Alex!

Alec Lawson, our hard working secretary organised this trip for Saturday, 4th August. Thirteen members met on the Jenny boat from Cowes at 09.30 hours. We caught the bus to Southsea on landing at Portsmouth and the first pub we visited was the **Leopold Tavern**. A brilliant pub with 10 real ales, 6 real ciders and 40 different bottled beers:- Harveys Best was 4.0%; Summer Lightning 5.0%; Oakleaf Pompey Royal 4.5%; Oakleaf Pot Kettle Black 4.8% ; Caledonian Golden Sun 4.3%; Dark Star Ardennes 5.8%; Castle Rock Harvest Pale 3.8%; RCH Brew Steam Special 5.0%; Bath Ales Gem 4.1%; Dark Star American Pale 4.7%.

North Cote Hotel was next and had:- Timothy Taylor Landlord 4.3%; Wadsworth 6x 4.3%; Summer Lightening 5.0%; Irvings Invincible 4.8%.

Next up was **The Wine Lodge**, another good pub with 10 real ales and The Bowmans Spice Ale was to die for!!

We had lunch at Wetherspoons **The Lord Palmerston**.

There were two or three more pubs but nothing to shout about and we finished with the **Customs House** at Gunwharf and their Riverwater was very drinkable.

PS Please take special note of the new IOW CAMRA rugby shirt that I am wearing! Phone 721557 for orders.

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The response to the article in the Summer Issue has been unprecedented; for a while we were getting phone calls and emails almost on a daily basis.

Here are some edited examples:-

I read with interest the dog article in the current issue of Wightwash. Here at **The Castle** we currently have around 20 regular doggie customers, who get on really well with each other and our pub dog, Mad Max (well known for his beer mat catching amongst other things!). They range in size from a chihuahua to a blue great dane - I'll let you decide which is the scariest! We have given a shoulder to cry on for dogs that have passed on, welcomed new puppies and watched them grow into their feet and ears! One year we held a Castle "Crufts" with prizes and homemade rosettes, and every Christmas all the dogs have a doggy bag full of treats. The Castle Inn is definitely a dog friendly pub.

Regards, *Jo Radcliffe, Landlady.*



I just want to advise you that **The Sun Inn**, Calbourne, Isle of Wight is the most dog friendly pub I've ever been in.

My dog Molly loves going there as she is always welcomed and is always given a dog biscuit.

I would recommend this pub to everyone I know who has a dog.

Thank you, *Celia Poulter*



Reading your latest edition of Wightwash I see you are compiling a list of dog friendly pubs. We at **The Hare & Hounds**, Newport, welcome dogs of all shapes and sizes to sit outside or in.

Kind Regards, *Georgi General Manager Hare & Hounds*

more →

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I've just got back from a family holiday in the Isle of Wight, and whilst there I was glad to pick up the summer issue of Wightwash magazine. I read with great interest your article on Dogs in Pubs and just wanted to take a moment to share our own, very positive experiences of this issue on the island. As a relatively recent dog owner, having acquired a Jack Russell puppy called Parsnip last December, we were really thrilled with the warm welcome we received from pubs on the Island...



Parsnip on holiday

I run a blog for Parsnip listing pubs, good and bad that she has been to and if you are interested this can be found at <http://parsnippubs.wordpress.com/>
We greatly enjoyed the **Crab and Lobster Tap** in Ventnor, the **Volunteer**, again in Ventnor which had some great beers and really friendly staff and locals, and the **King Lud** in Ryde, again a great selection of beers and truly dog friendly.

Gary Stringer



Having seen the article in the latest edition my collie X, Spice, insisted that I let you know a few of his favourite watering holes. These are all premises where he receives a warm welcome:- **The Union, Anchor & The Coast**- Cowes; **The Bargeman's Rest**, N'port; **The Dairyman's Daughter** - Arreton; **The Wight Mouse** - Chale; **The Crown** - Shorwell; **The Chequers** - Rookley; **The Pointer** - Newchurch; **The Cedars** - Wootton
Generally speaking, Island pubs are much more welcoming of our canine friends than their mainland counterparts, we are quite lucky in this respect.

Keep up the good work.

Regards, *Geoff Mason*

AND ON A SLIGHTLY DIFFERENT NOTE...

I have just read your mag and thoroughly enjoyed it, I am most interested in finding out about super dog friendly pubs, so that I can avoid them!
Not everyone likes dogs believe me, myself, friends and family do not want dogs around us when we are trying to have a couple of beers or a meal, we don't want kids either for that matter, so keep informing us about these dogs friendly pubs, please.

Regards, *Peter Seely*.

Editors Note:

I'm sorry that I couldn't include more of these messages, but thank everyone who contacted us.

Alan Barker (yes, that really is his name) and I will be compiling a comprehensive list of Dog Friendly Pubs for the website.

www.wightwash.org.uk

(and yes, we will list Dog Free Pubs too!)



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to get a simple answer. Heavy drinking can too easily be justified on the basis of some perceived nutritional benefit. Clutching at the positives, we may feel that drinking can't be all bad for us.

Supermarkets and easy alcohol

If we can agree there is a problem, we should be looking for causes. The easy availability of cheap alcohol in off-licences fuels the trend towards drinking at home and away from traditional venues. You may wonder, as I do, how it became acceptable for supermarkets to display alcohol so overtly. Now, instead of being confined to a designated area, booze appears on virtually every aisle, nestled 'innocently' amongst everyday goods.

In some stores- I call this irresponsible- alcohol is stacked at the entrance, being the first and last product the customer sees, and the easiest thing to steal. Often liquor is displayed, unsupervised, in areas where it is readily seen and handled by children.

Why is alcohol being presented in this way? Perhaps it is to normalise it, to break the taboo, so that we come to see booze as benign and ordinary- as much a part of the weekly shop as bread or vegetables. While public houses rarely display their produce so openly, supermarkets show no such reserve.

The public and private nature of drinking

If alcohol enhances aspects of social and community life, we also know it fuels violence and antisocial behaviour (and is implicated in many other social harms.) The arguments are well-aired, with much criticism being levelled at pubs, particularly late-night venues. But let's not forget that pub customers are usually attracted there first for good company, and for social interaction, rather than for alcohol itself (I exclude real ale drinkers here!) While problems at certain town-centre pubs and bars may be conspicuous, landlords can at least supervise their customers and limit their drinking. This is much less easy for the off-sales trade.

Privately, many individuals have an uneasy relationship with alcohol. Its cheap and easy availability, combined with positive advertising and imagery, undermine the stark health warnings about excessive drinking. For many, the personal battle to stay sober is never won.

On the subject of alcohol opinions may be contentious. Our personal relationships (and vulnerability) to alcohol vary widely and therefore influence our views. Assumptions may also be contested by the licensed trade, who for the most part do aim to sell alcohol responsibly. What matters is that all stakeholders, including drinkers, can join the debate.

Let's hope this year's Alcohol Awareness Week (19th-25th November) gets more of us talking with honesty and candour about the role alcohol now plays in our lives and about the factors driving many to drink to excess.

Mark Voller
Licensing Sergeant



Let's Talk About Alcohol

This year's theme for Alcohol Awareness Week, 'It's time to talk about drinking,' hints at the hidden or secret nature of drinking, or perhaps the reluctance of some to discuss the issue with openness and honesty.

Drinking alcohol in public is now so commonplace it seems odd to suggest alcohol is still a taboo subject. We are all familiar with Island streets bursting with drinkers- just think of Cowes Week or the Ryde scooter rally. Drinking is also an 'essential' part of the Festival-going experience, with some revellers seemingly able to stay intoxicated for a full four days!!

Advertisers are keen to cement the psychological link between having a good time and drinking alcohol, as though the two were inseparable. The message is: If you're planning a good time, stock up on booze first! We are familiar, too, with starkly negative images of drunks revelling in town centres or of unruly youths openly drinking. For many the shame associated with alcohol is no longer felt and public drinking- and drunkenness- is deemed ok, so long as the occasion feels right.

Yet this easy relationship with booze is not universal. We know that alcoholism is often concealed. Much heavy drinking now takes place in the home, away from public gaze. Research has shown that the health of all age groups and social classes is being put at risk from casual, but habitual, drinking behind closed doors. We are told that many of us are simply unaware how many units we are drinking and the harm inadvertently being caused. In a sense, for many domestic drinkers, the problem is concealed from themselves, as well as from their families, friends and employers.

For some, drinking at home is considered a refined experience. Traditionally, heavy drinking was associated with working-class men in public houses, but we may not view a 'tipple' of four or five glasses at home in the same negative way. Where wine is concerned, there are connotations of sophistication- think of the association with good food and dinner parties. To further confuse us, health advice seems muddled or contradictory. For example, to the question 'Is it beneficial or harmful to drink wine?' you are unlikely

Follow Up

In the last (Summer) issue of Wightwash we published a couple of letters with enquires relating to Isle of Wight pubs.

The first one was from Lloyd from Walthamstow asking us to identify a Ventnor pub he remembered from his youth... *"it looked so colourful and fascinating...I remember seeing the words 'Coeur de Lion'.*

As yet we have no definite answer to this but the general opinion is that it may have been the "Royal Buffet Bar" connected to the Royal Hotel. Our investigations continue.

We had more luck with the second enquiry that came from Peter in Western Australia. He was looking for information about his great grandfather, Charles Anchor who was the licensee of the Vectis Tavern in 1864. At first this posed a bit of a problem as the Vectis Tavern in Cowes was run by Henry Young in that year. However, enlightenment was not far away in the guise of Island Pub expert Wayne Pritchett. There were *two* Vectis Taverns; one in Cowes and one in Grand Parade, Portsmouth. Alas it is no longer a pub but we were able to send Paul a photo of the pub as it now stands.

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Vectis Tavern, Portsmouth - What was



8
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Incidentally, Wayne is in search of a photograph of an old Newport pub called the **Forresters**. We know that it featured on a series of matchboxes issued by Whitbread. Can anyone help?

If you have any questions *or answers* get in touch (editor@wightwash.org.uk) or phone 721557.

John Nicholson (our famous chairman) ventures
North of the Border

I recently had occasion to visit Scotland for a workshop near Galashiels; beautiful countryside, all the more enhanced, strangely, by the rain. You could almost smell the soft water running through the galloping rivers, and the vibrance of the greenery, somehow, lifted the spirit, with the friendly locals going about their business, despite the weather, pleasant and helpful in their exchange, with that deep rooted solid baseness rooted to nature.

Having arrived late due to congestion and bad driving conditions en route, the hotel was in a hurry to get my order for food so the kitchen could close. This was not the relaxing arrival that I had wished, nor did they serve any real ale, so I decided to brave the weather again and walk into town, where there was bound to be some decent pubs and restaurants. But the legacy of the 10.30pm closing laws still hang over the society, and most food establishments close at around 8 or 9pm, and the menu style is not the adventurous, cosmopolitan norm that has crept into and is taken for granted in more Southern areas. Not to say that this can't be found, but the food is rather more safe and traditional.

I found some real ale establishments quite easily, and although the choice was limited, the quality was good. Slipping a quick refreshing pint down my neck at **The Salmon**, I asked where I might get a late meal and, even better, a late meal and real ale. There is a Wetherspoon at the top of the town, I was told. So off I went, taste buds watering in anticipation of what I might find.



Now I can never really understand those arguments against Wetherspoon; bully boys, driving the industry down, never being like a real pub and selling formula food. **The Hunters Hall** was like an oasis, several fresh, well-kept and served real ale, even to the point where my pint of **Moorhouse Black Panther** was lifted off the table and returned for a top up by the diligent staff. Scottish Wetherspools are different, and, to my great delight, the menu offered a local delicacy of steak with

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Sunday roasts are £7.50.
 Food is available 12noon to 2pm and 5pm - 9pm.
 Currently the real ales are London Pride, Seafarers and HSB.

Fullers recently redecorated the outside of the pub and plan to refurbish the interior during October.

The Vine is dog friendly and all are welcome - including the pub's resident ghost who is yet to put in an appearance.

Open times: Monday to Saturday: 11am - 11pm. Sundays: 12noon - 10.30pm
 Tel:752959
 Website: www.vineinnfreshwater.co.uk



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The Vine, Freshwater



Wayne and Sarah Gibson took over the Vine, Freshwater on the 1st August. Wayne, a trained chef, is from London; Sarah is from the Isle of Wight. They have been running pubs for fifteen years in places such as Christchurch, Bournemouth and Bristol. The Vine is their fifth pub. In their last pub, The Shakespeare in Bristol, real ale represented 60% of the sales. "Even the girls drank pints" says Sarah. When the lease on the Shakespeare came to an end they decided to move to Freshwater and return to Sarah's home after a gap of 24 years.

Evening entertainment has been reintroduced. On Mondays there is a very popular quiz. There are possible plans for another "themed" quiz later in the week. On Tuesdays it's Bingo. Wednesdays feature Prize Poker. Thursdays is Open Mike Night (Wayne and Sarah are on the look out for a host for this event. So if you can play guitar or keyboards and fancy a spot of limelight, please get in touch). On Friday nights there is a Meat Draw and there's live music on Saturdays. The menu is a nice balance of traditional and contemporary dishes; all home cooked from scratch (no frozen food here) and there's a new "Winter Menu" on the way. There is a special "Two selected main meals for £10" offer during lunchtimes and between 5pm - 7pm.



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(opposite Cowes Yacht Haven)

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haggis and laphroig sauce. This was not just an oasis, it was like arriving in some sort of paradise! And, so I wouldn't be inconvenienced with my meal, table service for replenishment of my real ale was offered – for what more could I have asked!

I don't know whether you have noticed, but in Scotland, in order to enjoy themselves, the Scottish seem to need to get right up close, face to face and shout and scream at each other in reals of delight, and the noise and exuberance was at such a level that would have caused some alarm and request to tone down or leave requests in many an English pub. Also, there seems to be very scarce regard for real ale, although some of the best and most interesting beers in the UK come from Scotland, the norm seems to be a desire to consume alcohol of strength, in the simplest and most direct manner, ever boosting the frantic mood. It is true that there are real ale pubs in Scotland, where people sit in quite conversation or contemplation whilst supping a pint to enjoy the flavour of the beer, but this is a rarity rather than a norm, and the tradition of wrenching the beer through tight swan-necks and sparklers, helps to beat the flavour out of it as well.



Nice visit, interesting experience and observation, but give me my local and more leisurely pint. But I would bring that haggised steak and laphoig sauce home though – oh yes, along with the fantastic customer service!

John Nicholson

Editor's Note:
Now might be an opportune moment to draw your attention to the following...

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

The Broadway Inn
& Totland Post Office

4th Annual
Brass Monkey Beer Festival

22/23/24/25 November
Hog Roast on Saturday
Live Music

See our website or join us on Facebook
www.thebroadwayinn.co.uk
01983 755 333

The Railway, Ryde



To say the Railway has had a facelift would be a fairly big understatement! Since taking over the pub Andy and Audra Nicholls have, at no inconsiderable cost:-
 Re-roofed the pub
 Re-wired the pub
 Re-plumbed the pub
 Re-decorated inside and outside
 Installed new doors and windows
 Hand built a lovely new bar (9 coats of oil and 5 coats of varnish). The list goes on...

Andy gained his first bar experience when he worked for his uncle who owned a pub in Doncaster. More recently he had been working as a lorry driver but tired of having to get up at 4am to start work, he developed the idea of owning a pub of his own. To start with, he and Audra looked at several pubs on the Isle of Wight, Suffolk and Norfolk with the idea of buying a lease. However after a bit of hard bargaining, a deal was secured on the freehold of the Railway. That's when the hard work started!



Salvatore's
Est. 25years

Restaurant open for lunch and dinner
 Wednesday to Saturday
 Pub open 11am to 3pm and 6pm to 11pm
 Sundays 11am to 6pm
 PLAYER STREET, RYDE
 01983 565324

The doors opened on the 11th August. There was not much in the way of advanced advertising but word of mouth (and text messaging) spread and the next Saturday night saw the pub packed.



There is a rotation of real ales with at least one local. At the time of writing, the ones on offer were Bass, Nipper and Young's Best. There is no food. The aim is to create an old fashioned pub atmosphere where customers can pop in for a pint, chat and maybe a game of pool without being in the way of people eating.

Andy and Audra together with Brendan and the rest of the staff are going to be trying out several ideas over the next couple of months including live music, karaoke and quiz nights. We wish them well.

Tel: 01983 566651

Opening hours

Mon - Thurs: 3pm - 11pm, Fri 3pm - midnight, Sat: 1pm - midnight, Sun: 1pm - 11pm

The Castle Cider Festival

If you are a lover of Real Cider (not the fizzy stuff in bottles) what a treat the cider festival at the Castle Pub at Sandown was. Nineteen real ciders on offer all in excellent condition!

A complementary barbeque was supplied on the Saturday evening and cheeses, bread, pickles and salad on the Sunday lunchtime which was very enjoyable (and free of charge).

Congratulations to all concerned.

Cheers! *Gary Daish*



The Castle Inn
 12 - 14 FITZROY STREET
 SANDOWN
 01983 403169

A FINE SELECTION OF REAL ALES
 AND BEER AND CIDER FESTIVALS
Next Real Ale Festival
25th - 29th October