

# Wightwash

Volume 2, Number 61



Newsletter of the Isle of Wight branch of CAMRA

## Autumn Issue 2014

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

In this

**FREE ISSUE:**

*Totally Trappist*

**New Faces**

**The Drinking Character**

**Island Landmarks**

*Pete's Progress*

**PRIZE QUIZ**

And much, much more...



**WEEKEND**

18th & 19th October

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**WEEKEND**

18th & 19th October

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Please contact me either by phone: 721557 or email: [editor@wightwash.org.uk](mailto:editor@wightwash.org.uk)

There will be a meeting of volunteers at the Simeon Arms, Ryde on Friday 10th October at 8.30. If you can spare the time and you would like to help with the success of this event, please let me know.

Many thanks!

*Tim Marshall*

**FAQ**

**How much are the tickets?**

Travelling on the buses is free. However, we would like you to buy a programme. They have timetables, details of all the pubs and special offers worth over £15. The programmes are £8 and are on sale from the website, participating pubs and the County Press Shop.

**How long do the buses stop at the pubs?**

Just long enough for passengers to get on and off. The buses are running on an hourly basis. Most pubs get two buses an hour, one in each direction. For exact details, please buy a programme.

**Where can I get details of the buses?**

There will be a "supplement" with details of all the buses plus more information for the technically minded available on the day price £3 (or £2 on presentation of a programme).

**Are dogs allowed on the buses?**

This is at the discretion of the drivers, but generally yes if they are clean and well behaved - same goes for children and OAPs.

**Why are you doing it?**

Very good question, but the simple answer is to raise money to fund the Bus Museum's move to their new home in Ryde St.Johns.

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## Goddards Brewery

In July Goddards came away with two Gold Awards from the South East SIBA Beer Competition held in Tonbridge:

**Wight Squirrel** in the Best Bitter category and **Quarr Abbey Ale** in the Bottled Speciality Beer category.

**Wight Squirrel** has been selected for the GBBF and is now available in pubs across the Island.



Bestival organiser Rob da Bank came to Goddards to brew **Bestivale**, a 4% bitter which was on sale at the Bestival in September. It was brewed using Sovereign hops grown at Ventnor Botanical Gardens.

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**Scrumdiggity** was available in the St Austell pub estate during July.

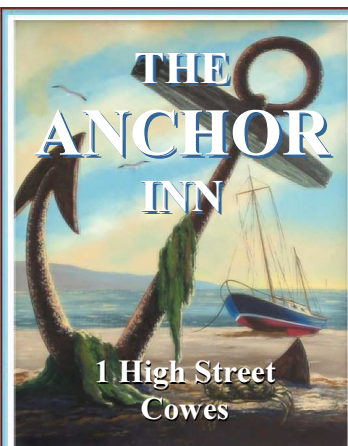
**Ale of Wight** currently has a guest slot with Punch Taverns. Greene King have accepted a tender to supply **Fuggle Dee Dum** to their estate.

At the time of writing Richard Harvey is back at the brewery preparing the second batch of **Quarr Abbey Ale**.

**Brian Jacobs, Goddards BLO**

## Island Brewery

“With the super, hot, long summer, you might expect people to drink; and they did”, says boss Stephen Minshull. “Coves Week, Jack Up the 80’s, Chale Show,



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Garlic Festival and the Scooter Rally, they all drunk in record at the Island Ales Island Brewery bars. Cowes Week, in particular was a great success, with the ever popular stand gaining more prominence this year with a three sided bar; **Wight Gold** and **Vectis Venom** topping the sales". Steve goes on to say: "overall though, the most popular beer has been **Yachtsman**, a confident statement of malt and hops, quenching and refreshing, it seems to reach places that other beers can't", he laughs.

Congratulations are in order to the Brewery and the Brewer in the recognition of **Earl's RDA** at the SIBA South-East Regional awards this year, where it won silver in the Porters, Stouts, Old Ales and Strong Milds class, a truly marvellous achievement for what was Chris's home brew recipe some 15 years ago or more, before his first job as brewer. Winning an award from SIBA, or Small Independent Brewer's Association, is a great accolade for any brewer, as they are judged by their professional peers. It took me over 15 years to convince Chris that his beer was a real winner and should be brewed commercially!

For those who have never tried it, it is a real aficionados experience, rich in flavour and texture, with roasted malt dryness, if you count to five after you swallow, it will hit you straight in the back of the nose with pure espresso. It is, indeed, craft brewing at its best, understated, with the flavour continuing and expanding in the aftertaste. It avoids that trap that so many other stouts fall into with their direct assault on your taste buds, leaving you numbed before you finish your pint. RDA, is a sipping



beer to be savoured, but its flavour does not deplete. It is sort of a beer equivalent of enjoying a complex single malt. I like to drink mine from a stemmed glass.

With Christmas coming on the horizon (it really does start earlier every year, with Weatherspoons now

advertising to book your Christmas dinner, before the summer has even gone to bed!), Island Brewery have started brewing for the season. The demand, last year, for **Wight Christmas** was so great that they ran out! So, this year they are bottling more and building up a stock of casks too.

**Cllr. John Nicholson, Island Brewery BLO**



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Yates' Brewery Report

On my arrival at the brewery everything was in full swing for the big move to the new premises. On having a quick nose it looks fantastic and congratulations to Jed for doing a marvellous job.

On the beer front Golden Bitter 4% abv on the bar at the Great British Beer Festival was very well received with a lot of interest shown. All the beers at the August Bank Holiday Steam Fair were supplied by the brewery and were a huge success. At the time of writing the brewery has supplied Blakemore Ales which are on sale in Island pubs and L.W.C. North (wholesalers) have been supplied with Yates' Ales.

All in all a really busy summer and looking forward to running the new brewery and getting ready for the winter months ahead.

Lorraine Daish, Yates' BLO

Hop Picking at Ventnor

The 10th September proved to be a perfect day for hop-picking. A couple of dozen Friends of Ventnor Botanical Society turned out to help collect this years crop which turned out to be a very good one. Boadicea is an aromatic hop which Goddards will use in their Wight Squirrel.



Pictured below, Nigel and Xav from Goddards and John Curtis of VBG just doing some quality control



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## Cider Report

The Castle, Sandown had their annual Cider Festival earlier this month featuring fifteen ciders ranging from **Weston's Old Rosie** at 7.3% abv to **Thatcher's Heritage** at 4.9% abv; all exceptionally well kept. The festival was very well supported and for those who prefer real ale, there were four remarkable beers including **Exmoor Beast** 6.6% abv all in very good condition. We enjoyed a super afternoon with some excellent cider.

The Griffin, Godshill also produced another excellent cider festival. There were seventeen ciders with a very good range of abv 3.6% right up to 7.5%. Also a good selection of bottled fruit ciders. Together with sausages, hot dogs, pulled pork rolls, muscles in cider and a craft fayre made for a very enjoyable afternoon. It is also worth pointing out that the Griffin have Lilley's cider range - **Apples & Pears** 5.2% and **Bee Sting** 7.5% on the pump throughout the year and also one hand-pulled "Scrumpy of the Week". Could be a contender for Cider Pub of the Year! We also popped over to the Waverley Caravan Park, East Cowes for their Beer & Cider Festival. Disappointingly the two boxes of cider had proved so popular that

by the time we arrived, it had all gone. The beer festival was worth a visit.

Lastly Wetherpoons Cider Festival ran through a good part of July. I found this a bit disappointing as there were only a few ciders on at one time, which meant that you might strike lucky depending on which one you were in.

With the success of these cider festivals I hope more Island outlets will take the plunge and have a real cider on the bar either on hand pump or in box form. NB We have added the Buddle, Niton to our on-line "Cider Point".

Gary Daish

## A Festival at Sway

Back in the dim and distant days of the 5th July, a group of hardy Isle of Wight CAMRA members made the perilous journey to Sway in the New Forest for the 4th Beer and Cider Festival at the Hare and Hounds, and we found the village certainly lived up to its name after a few pints..... Unusually for July, the weather was cold and wet, which was unfortunate, as the Festival was held in a draughty marquee. Nevertheless, our intrepid band battled the elements, helped by some 45 real ales and 30 ciders which were racked up, and we

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were probably grateful that the weather not only kept us cool, but the beer as well.

The entertainment on offer was the New Forest Yokels, and if Wurzel tribute bands are your bag, you would have enjoyed a musical cornucopia. Personally, I was grateful that the choice and quality of beers was sufficiently good to anaesthetise my ears.

In fact, Sway is but a short train journey from Southampton, and the Hare and Hounds is an excellent, if rather sanitised, country pub, so, all in all, a Fine Day; even the sun came out eventually.

## Folk News

Fans of BBC2's Folk Show who miss Mike Harding (no offence intended, Mark Radcliff) might be pleased to hear that Mike is broadcasting a weekly radio show on-line and it's better than ever.



Brian Jacobs [www.mikehardingfolkshow.com](http://www.mikehardingfolkshow.com)

## A Sobering Thought

Here are two photographs of the same pub. One was taken in 1999 and one last week. No prizes for guessing which one is which.



## Diary Dates

**Friday 10th October: Branch Meeting** to arrange details of **Beer and Bus Weekend** Simeon Arms, Ryde at 8pm. If you can help with this event PLEASE come along.

**18th 19th October: Beer and Bus Weekend** - 16+ Vintage buses, 32 pubs, 7+ routes

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**Friday 14th November: West Wight Walk**—About start at The Broadway 8pm

**Friday 12th December: IW CAMRA Xmas Party** - Man in the Moon

**Fri 30th January 2015: AGM** - Traveller's Joy, Northwood

### Drinking Character and Choice

There has been a lot said and written about the character of drinkers over the centuries, from Chaucer, Shakespeare, Cervantes, Dickens, to Dr Henry Yeomans; so I am not sure whether this article breaks new ground?

Its purpose is to relay observation about drinking types and the wider implications their drinking choice bears on their general character.

Have you ever noticed people in a traditional Real Ale English pub? It might be a beer exhibition house, yet some will come to the bar and still drink their insipid brand of lager, just to be safe. At least, that is what they say, when to question them: "oh, I had a Real Ale once, and I didn't like it." And, then when you probe even further, there is only one, or two types of insipid, chemical alcoholic liquid, that poses as beer, that they will drink, "to avoid disappointment", such is their fear of buying something that they do not like. It is strange, though, that you tend to find that the same people, play just as safe in a restaurant, always sticking to the few meals that they grew up with, and know that they like, turning their nose up at untried foods and strange or rather dodgy.

If you are a dedicated Real Ale drinker, you will know, that it is, far more than just taking a drink, it is a quest! And, this is the difference: the Real Ale drinker is always on the look out for that special pint, that sublime sensual experience that surpasses all others, that liquid nectar that resonates throughout the mouth and the nose, leaving you in a state of momentary ecstasy. But, there is not just one beer that can do this, for there are many styles of beer and many variations within that style. From the creamy stout that unexpectedly hits the back of the nose with the taste of espresso after you have swallowed it, to the complex flavours that pronounce and subside one by one in the best Old Ales, the zingy, oily bouquet that persists after an American Style Pale Ale, or the elevating delight of a zesty Golden Ale on a summers day ... the delights go on!

"Well, what does this say," you might

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think. "It is something that we see every day, it's just what happens. Some people like to play safe and not explore, others like to try and discover new things." But, that is precisely it! The evidence is so under your nose that you cannot see it! People that drink lager (play safe) are pessimists; people that drink real ale (adventurers) are optimists! It's obvious! Now just look at their ... – everything! Clothes, cars, jobs, families, friends (excepting you of course, as a Real Ale drinker), food; it is all their, stamped up! Pessimism is not just something you get out the box when you have a drink, it is a lifestyle! As is, of course, optimism; the adventurer, the explorer, el conquistador. It is a lifestyle: buccaneer dress, willing to take a calculated risk, to try new things, resourceful in a difficult situation, the sort of person that thinks on their feet and rides the waves of opportunity.

Yet, it goes deeper than this. Ask any policeman involved in licensing or custody, and they will tell you that they have very little concern with a bar that is predominantly Real Ale; it seems to be the non-Real Ale, happy hour bars where the majority of trouble comes from. And the reason? Simple: people who drink Real Ale do so because they enjoy the product, and everything that goes with it; when was the last time you saw any hint of trouble at a Real Ale festival? The people and bars that the trouble comes from are alcohol focused; they miss the point, the enjoyment that the rest of us attain, they just go there to get drunk, and everything else that goes with that!

*John Nicholson*

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## The Waverley, Carisbrooke

*“the lovely building at the top of the hill”*

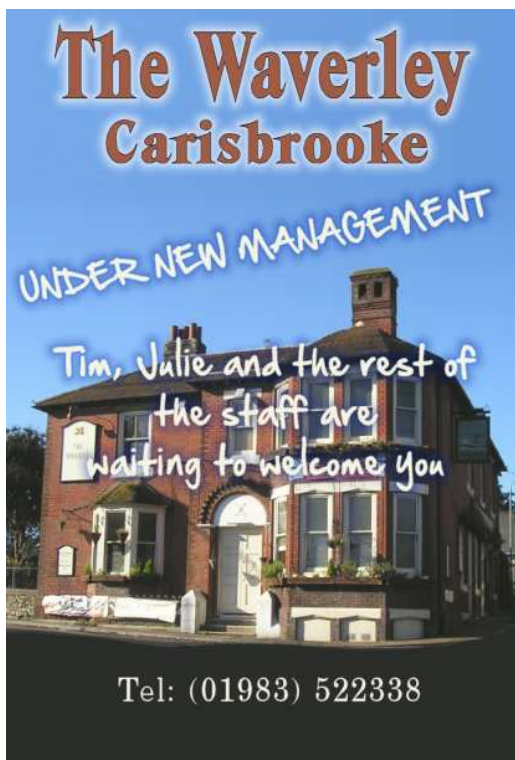
At 4pm on the 5<sup>th</sup> September Tim Bailey and Julie Higginson became the new landlords of the Waverley. Julie, who trained as a chef, is already part of the Carisbrooke community as she is Deputy Manager of the local Sunbeams pre-school. It is a school of which she is obviously immensely proud. It has an enviable staff to child ratio and there is an emphasis on the outdoors. It is also a job that she takes very seriously; last year she obtained BA Hons degree in Education and Training. She is managing to juggle the life of a landlady and a vocation in child care although she admits that sometimes things get “a little bit crazy”.



For many years Tim worked for Tesco in various roles including Business Development Manager. In his last year with the company they asked him to become a fund raiser for their chosen charity, the Muscular Dystrophy Campaign. This involved several adventures including a trek along the hidden parts of the Great Wall of China and a Peruvian celebrity trek to Machu Picchu with, amongst others Christine Hamilton, Siân Lloyd, and Novello Noades. (Editor’s note to Mike Medley – if you tell me that you didn’t realize that Christine Hamilton was a Peruvian celebrity it will be the last time I buy you a pint!). Since leaving Tesco Tim has been running the Burbury Inn near Wootton Bassett.

Taking over the Waverley will enable Tim and Julie to run a business of their own and they are keen to support local charities. John’s Club are now regular Sunday evening visitors.

There’s been quite a lot of evidence of builders recently: the outbuildings in the



car park are being converted into living accommodation for Tim and Julie, and the pubs toilets have been brought up to such a standard that one comedian amongst the locals has suggested that he was considering transferring into there to drink his pint.

After a brief settling down period, Tim and Julie will be bringing in a few changes. During the day the pool room will become a café-bar and the pub will soon be able to offer six bed and breakfast rooms. On 9th October Matt Rogers of the Island Wine Co. will be introducing the new wine list with a wine tasting evening.

For old friends of the Waverley, you will be pleased to hear that there have been no changes to the existing staff – although there is a new chef, Adam who will be gradually introducing a new menu. However, the very popular £6.95 Sunday roast will remain (booking essential!).

Tim and Julie asked me to thank Goddards who they say have been brilliant in helping setting up the beer side of the business. At the time of writing the current beers were Ale of Wight and Old Speckled Hen and there are plans to stock Island Brewery's Wight Knight as the label features the nearby Carisbrooke Castle.

Tim and Julie are clearly pleased to be landlords of this Carisbrooke pub. When Julie was a little girl, her dad used to visit the pub on a Sunday evening and she always admired the *lovely building at the top of the hill* – well, now it's theirs.

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## The Yarbridge Inn

**Brian Cope**, our East Wight distributor and correspondent writes:

*I had an interview with the Yarbridge Inn owners, and a delicious meal and real ale !! Attached is a photo of Becky behind the pumps...*

The Yarbridge Inn is now run by Jane, Richard and Becky Fox, who have not only transformed the Inn, but it has become very successful, and booking is essential.

There were four real ales when I visited, namely Fuggle Dee Dum, Doom bar, Ale of Wight and Wadworth 6X. The food is delicious, very locally sourced (on the first page of the menu is a map of the Island showing where the food and drinks come from), and there is a wide variety on offer, as well as a specials board. A lunchtime menu is also available (at lunchtimes naturally!).



The atmosphere is very friendly, and as mentioned, the Inn has become extremely popular. And yes, I will definitely be going back for a pint (or two) and a delicious meal!!

*Brian Cope*

## The Four Seasons, Wroxall

When Ken “Buzzy” Matthews, our esteemed Treasurer called into the Four Seasons a couple of weeks ago, he was surprised to find that, although the pub was closed, it was full of people. The locals had turned out to help the new landlords get the pub ready. It reopened on 25th July with Justin Norris and Amber Mills and their two children, Indie Rose (6) and Coby (3) as the new occupants.



Prior to taking the pub, Justin had the catering franchise at Shanklin and Sandown Golf Club. Amber, who grew up in Wroxall, spent the last ten and a half years working for Liz Earle. As she puts it, she’s switching from “Beauty to Beer”.

The Four Seasons will continue to have a table service restaurant and a public bar. The restaurant is doing very well with most weekends fully booked. There is a menu and a specials board to promote the rotation of meals featuring fresh local produce. There are also bar snacks and “lite bites”.

The public bar is popular with the locals and is the home of the crib, rings and darts teams. Later it is hoped to re-establish the petanque team (anyone interested?). There are three real ales. Gales HSB and Sharp’s Doom Bar are the stock ales and currently Adnam’s Broadside is the guest ale.

The pub is open every day between 11am and 11pm (noon till 11pm Sundays) and food is served 12 – 3, 6 - 9 Monday to Saturday and 12 to 6 on Sundays.

To find out more about the pub visit the website [www.fourseasonsinn.co.uk](http://www.fourseasonsinn.co.uk) or follow them on FaceBook.

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### The Joy of the Pub Quiz

In the life of pubs a regular quiz has become a staple offering, and many of us are captivated. With a quiz on -somewhere-most nights of the week it's tempting to try them all. Quizzing can be obsessive, but is, it seems, an affliction widely shared.

How do we usually imagine public houses? With images of thuggish men and women spilling drunk from pub doorways or collapsed on pavements, newspapers and TV have long thrived on the supposed link between pubs, crazy drinking and social breakdown. Just lately a contradictory, but equally worrying, media discourse has focused on the decline of the public house, the alarming rate of pub closures and the rise of drinking at home.



A lesser known story, however, concerns the unlikely role of public houses in promoting and sharing knowledge. OK, maybe the point I'm making here is a tad overblown, but some pubs- like libraries and schools- really are repositories of knowledge within their communities.

Since pub quizzes began- as Wikipedia has it, in the late 1970s- many thousands have been drawn into pubs by the allure of an intellectual challenge, and evident among these customers are many who would not normally set foot in a pub.

The old assumption that people resort to public houses for intoxication is mostly false, but given decades of bad press about pubs, this is always a point worth re-stating. In truth, just as public houses through history provided opportunities to find work, carry



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out financial transactions, or to share news, talents and opinions, so today's pub customers seek much more than alcohol from their local. The pub quiz, with its friendly rivalries and the chance to show off one's skills of logic and recall, combined with a few drinks, maybe food, and a crack at winning a bit of cash, ticks quite a few boxes.

### Theory of Quizzing

The popularity of the pub quiz chimes with our national appetite for quizzes on tv and radio. Daytime tv was once the domain of children's programming or dodgy soaps, but it is now possible (but not necessarily healthy) to watch quiz shows, with barely a break, from early afternoon until early evening- and still later on the freeview channels.

How can we explain this popularity? Maybe our desire to reduce information to bite-size 'facts,' capable of being retained and recalled at will, is a coping strategy for our increasingly complex, uncertain lives. Perhaps, in a fast-changing world, we find reassurance in things deemed to be known and remembered. Your sociological theories on a postcard please! Whatever the explanation, quizzes are good for stimulating our minds and good business for local pubs. In fact, so popular are quiz nights it is surprising that pubs usually limit them to one night a week.

### Pleasing Everyone

There could be a simple explanation for the apparent 'cap' on the number of quiz nights: As anyone who has tried it knows, putting on a decent quiz is quite hard work. Those of us who quiz at the Railway, Ryde, take it in turns to set and ask the questions, so I know a bit about what is involved.

In any quiz it's important everybody feels included and that teams have a more or less equal chance of success. Most popular culture questions, though, have an inbuilt age- bias: Just as few quizzers under 50 know about the films of Frank Sinatra or the Marx Brothers, so the hits of Nicki Minaj will probably elude anyone much over



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25 (though some geniuses never cease to impress!) The selection, research and wording of questions takes more time and effort than some realise.

Quizzers also seem to dislike questions which are downright impossible (how many blades of grass on a soccer pitch?) or too simple (what colour is gold?) We are happier with questions that pose a challenge but give us an above-average chance of a right answer. If answers are poorly researched or ambiguous, fierce challenges and much anguish can result, so it's important each question has only one possible answer. Unfortunately, as compilers know, few 'facts' are as straightforward as they appear. For example, ask the simple question 'What is the world's largest city?' and you'll get various correct answers- Shanghai or Tokyo among them- depending which measure of size is used. You get the point.

# The Volunteer

Victoria Street, Ventnor Tel: 852537

## Kim and Sue

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### It's Not Cheating.

A possible solution for quizmasters is to download an 'off the peg' quiz from the internet, or simply use a quiz book. Many pubs do this, but there's a pitfall: Regular quizzers soon discern the familiar, and have a knack of remembering questions from quizzes long past. I once took part in a pub quiz where the quizmaster read the same questions, in precisely the same order, that we had answered in another bar only five nights earlier. Our team did the honest thing and withdrew from the round, but it was hilarious to watch a rival team, who, like us, were at the earlier quiz, scratch their heads, fake bafflement and pretend to confer with each other before handing in a perfect set of answers! But, you're right, that wasn't cheating.

Luckily, pub quizzes are meant to be friendly fun, and a great way to spend an evening. And so they are! If you're not already hooked, find a local that offers a quiz (and serves a decent pint) and put all that knowledge to the test.

Mark Voller  
Voller410@btinternet.com



### Devon

Heather and I set off for Devon in our camper van arriving at the Barley Meadows campsite halfway between Exeter and Oakhampton. Having set up, fed and watered and a good nights sleep we set off for a walk as the sun was shining and very shortly found out why the campsite was called Barley Meadows; every field was planted with barley. The only problem walking in Devon is it is all hills and valleys - 1 in 4, 1 in 5! However we arrived at Fingle Bridge, set in a high sided wooded valley, an old pack horse bridge now at the end of the road.



Fingle Bridge Inn

Next to the bridge is the Fingle Bridge Inn, with a beer garden and terrace on the banks of the River Teign. It is nice pub, no mains electricity but just a large generator. Food was good and offered two beers, Dartmoor I.P.A and Teignworthy Gundog which was in good condition.

After a pint we headed up the river bank with superb

views and high cliffs on the right and wooded hillside on left. The destination was Castle Drogo, a 1909 millionaire's residence now owned by the National Trust but, as heavy restoration was in progress we didn't go in. We walked back along the Hunters path which at times got close to the cliff edge with glorious views of the river.



The Drewe Arms

Arriving at the village of Drewsteignton found the Drewe Arms, a CAMRA member's dream. It had six real ales, all from the cask, on offer were St Austell Tribute, Bath Gem, Hunters Pheasant Plucker, Otter Seville and Fraid Not were on. We had the Pheasant

Plucker - excellent! The pub has a warren of small rooms, excellent food, two letting rooms with four poster beds, and a camping barn sleeping 12.

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([www.thedrewearms.co.uk](http://www.thedrewearms.co.uk).) We then climbed the last two miles back to campsite.

Next day into Exeter having a look around and a bit of shopping. Went in Wetherspoons in the High Street for food and a pint. Next trip we caught the bus to the village of Sticklepath. When we got off bus, outside the Devonshire Inn it wasn't open, so set off along the banks of the River Taw where there was much evidence of water scouring the banks and some rough walking. We arrived at the village of Belstone and a pub, The Tors Inn, with three real ales - Betty Stoggs, Skinners, Doombar and Dartmoor Legend (which had run out). The Betty Stoggs was ok and satisfied our thirst. The pub had 31 Malt whiskies with a malt of the month - tasty!



*The Tors Inn*

Off again, heading for Okehampton over moorland and along the banks of the River East Okement, with more damage due to floodwater and quite tricky going in places. Okehampton is not a drinkers' paradise with three closed pubs and the hotel that was open had three Teignworthy beers but not in good condition. The castle is well worth a visit. We caught the bus back!!

On we moved to Tavistock a busy market town on the edge of Dartmoor with an excellent camp site and the best toilet and shower facilities we have seen to date. We set up shop again and slept like a log. In the morning we set off walking to Tavistock over the moors and across the Golf course with a bit of ducking, we arrived, had a look around the Pannier market and got some excellent local cheese and Marmite bread.



*The Peter Tavy Inn*

Sunday was our wedding anniversary 51 years and no remission! We walked to The Peter Tavy Inn ([www.petertavyinn.com](http://www.petertavyinn.com)) which is in the CAMRA good beer guide and so it should be as the beers were on top form. The beers –Summa This 4.3% , Summa That 5% from the Branscombe Brewery; Jail Ale 4.8% and Legend 4.4% from Dartmoor Brewery and Tavy Ideal Pale Ale 4.8%. This is brewed by a couple who live in the village but couldn't find local premises suitable so brew near Plymouth - [www.tavyales.com](http://www.tavyales.com). The food was top class and we had a very Happy day. The walk back wasn't so good, as a 1 in 4 hill had to be negotiated -whoops! After walking a bit on Dartmoor, visiting Cox's Tor and Pew Tor - no pubs here just moors, ponies, adders, bogs, hills and walking the next day we caught buses to Plymouth for a rest. It is a busy city and we had lunch in the Lloyds No 1 which wasn't bad and a pint or two of Wadsworth Crimson Dawn which was very drinkable.

Next day decided to walk along a section of Drake's Trail which runs from near Okehampton to Plymouth. We joined it at Tavistock - a lot of money has been spent on

this section with cycle way and walkers' new bridges. Got very wet going through the old railway tunnel as water was streaming down from the roof and it was very dark despite having a torch. We left the trail at Horrbridge having done about nine miles and caught a bus into Tavistock and headed for The Cornish Arms ([www.thecornisharmstavistock.co.uk](http://www.thecornisharmstavistock.co.uk)). It had three real ales, all St Austell - Trelawney, Proper Job, and Tribute - all were very good.



*The Cornish Arms*

On to Cornwall to a small site overlooking Seaton which took a hammering in the winter storms with 3ft deep floods and the beach café/restaurant destroyed. The Smugglers Inn had survived and had three real ales - Jail ale, Tribute and Proper Job. Good food and beer, bed and breakfast has good reviews

([www.thesmugglersinn-seaton.weebly.com](http://www.thesmugglersinn-seaton.weebly.com)). A lot of hilly walking was done here! To Looe one day, but being Easter holidays and the most horrendous one way system with alternating traffic lights and very narrow streets (not car friendly at all) and the pubs being packed, we didn't bother eating or drinking!! We walked the other way through Seaton, Down Derry towards Port Wrinkle but didn't make it as the hills beat us but we did come home a lot fitter than when we went and enjoyed it.

Since coming home we went to Southampton as it was our son's 50<sup>th</sup> and took him for lunch in The Duke of Wellington Pub in Bugle Street. This is a Wadsworth house with six real ales and very good inexpensive food and well conditioned beer, so well worth a visit.

To end with I went to the **Gurnard Mayday Beer Festival** and met Colin Minns who runs the Hope pub (hopepubcarsholton) in Carsholton and comes down to run the bar. He is also a Morris Dancer with the Moonshine group, who performed during the afternoon also there was Gary who Brews The Kissing Gate Beers and our own Chris Coleman from Island Brewery who gave interesting insight into their beers. 12 real ales from 7 breweries on offer, plus Lindemans Kreik and two ciders. My favourite was Boggart Rum Porter 4.6% but the Gardenia Amber Mild 4.5% very flowery and the Moon 4.3% a citrus flavour with orange coming out for me. These are both Kissinggate brews

([www.kissinggate.co.uk](http://www.kissinggate.co.uk)). The Ladies seemed to like the Cherry Beer. This festival gets better every year - so make a note for next year as it is usually a two day event with an evening barn dance.

*Pete Cobb*

*Photos by Heather*



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Gary and Lorraine Daish have been on another of Podges Belgian Beer Tours; this time visiting breweries that are - **Totally Trappist!**

~ there are only **six** Trappist breweries in Belgium ~

### Day One

After arriving in Belgium courtesy of "Podges Belgian Beer Tours" we headed to Mont des Cats (nothing to do with Cats) near Godewaersvelde where we enjoyed one of



the newest Trappist beers brewed by Chimay at Abbaye Notre Dame de Scourmont namely the Mot des Cats 7.6% abv. After enjoying the stunning scenery we moved on to Mons and the Microbrasserie Brasse-Temps where they only serve beers brewed on site i.e. Cuvée des Trolls 7% , L'Ambrasse Temps 5.5% Blanch 4.5%, Brasse Temps Citron 3.5% and La Brasse-Temps des Cerises 5% as well as the Bush range of beers from the Dubuisson Brewery.



Before leaving for our hotel in Bouillon we visited Auberge de Poteaupré in Bourlers which it the Trappist Chimay Brewery Tap. Here we sampled four Chimay beers: Chimay Rouge (a copper coloured 7% beer) the Triple (a golden 8% beer) Bleue (a dark brown beer 9% and the Chimay Doree and 4.8% golden beer served from the cask ( I hasten to add the samples are roughly 1/3 pint). The Trappist beers are brewed with the walls of a Trappist Monastery under the control and responsibility of the monks and whose revenue is devoted to the social service. The samples were served with bread and a board of four Chimay cheeses also made by the monks.



continued



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**Day Two**

On leaving the hotel we travelled to Saint-Monon Brewery in Abley which is a farm brewery started in 1996 by Pierre Jacobs (they get everywhere don't they? Ed). They brew a brown beer, an amber beer and an 8% honey beer which of course we sampled. Excellent!

We then moved on to Rochefort to the La Gourmandise Restaurant where we had a meal based on Trappist beer. The beers on offer were Rochefort 6 (red cap, brown beer 7.5%) which is only brewed about once a year representing about 1% beer production. the Rochefort 8 (green cap, brown beer 9.2%) yellowish brown in colour with more fruits. This variety is brewed the most. Rochefort 10 (blue cap, dark beer 11.3%) Reddish brown in colour. The brewery is inside the Abbey of Notre-Dame de Saint-Remé near the town of Rochefort and has been brewing beer since 1595. There are 15 monks in residence. The beers produced at Rochefort age well and can be kept for at least five years. The water for the beers is drawn from a well inside the monastery walls.



Back to the hotel in Bouillon which is the most picturesque place to stay. A river (canal) runs through the town and is flanked by shops, café-bars and restaurants. We enjoyed a superb meal of mussels and chips (Belgian style) accompanied by a Brigand 9% and Chimay Bleu 9% . We finished off at the Estaminet Cafe where we enjoyed Chimay Bleu 9% Super des Fagnes Bruin 7.2% Orval 6.2% Kasteel 10 12% and Corre Triple 10 10%.

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Day Three

The first stop of the day was the Trappist Orval Brewery. The Orval Brewery which is within the confines of the Abbey was started in 1931 to pay for the huge reconstruction works at Orval. They hired lay workers from the start including the Master Brewer Pappenheimer who invented the recipe. All monies are given to social welfare work and maintenance of the buildings. The Trappist monks who live there are all shareholders and managers of the brewery. The production facilities, which have been completely renovated over the last 15 years, represent the most modern technologies of brewing science. It is an amazing place. The Abbey grounds and gardens are breathtaking. We stopped at the Brewery Tap (as you do) for a taste and a meal (Auberge do l'Ange Gardien).



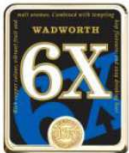
Moving on from Orval we visited La Rulles Brewery in the Gaume region for a tour and a taste. The brewery was started in 2000 and has a brew tank capacity of 3000 litres. The range of beers are Blonde 7% Tripel 8% Brun 6.5% Estivale 5.2% and La Rulles Cuveé Milleurs Voeux 7.3%.

The last stop of the day was the Jandrain - Jandrenouille brewery. This is situated inside an 18th century farmhouse. The owners Alexandre Dumont de Chassart and Stéphane Meulemans are not brewers by profession (one is a civil engineer and one an agricultural engineer). They also import American hops in which the Belgians are showing a growing interest. We sampled their Wheat Beer 5.5% and IV Saison 6.5%. We then moved on to our second hotel, the Ibis at Hasselt.



More next time...

Gary and Lorraine



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## The Donkey at the Well



One of the most famous artefacts on the Island is the wheel at Carisbrooke Castle where thousands of visitors have seen how the great depth of the well has necessitated the use of donkey power to bring the water to the surface.

An image of this process has frequently been used in connection with Isle of Wight activities and it became the trademark of the soft drinks company Gould, Hibberd and Randal makers of the popular “Kixie” lemonade.

It was not difficult to choose a local craftsman to produce a suitable image to be used at the company headquarters. The entrance to Harry Pritchett’s brickworks at Rookley was stacked with examples of his skill in producing earthenware figures and Pritchetts were entrusted to produce this special piece. In due course a suitable image was created and delivered to the Church Litten site to be mounted high on the wall.

For many years residents could see this plaque but when Marks and Spencers arrived the wall was demolished. Happily the value of the artwork was recognised. With considerable care the plaque was delicately repositioned and it now looks proudly down on Church Litten traffic.

*Rob Marshall*

### What Composers Do

There's quite a nice musicians/"loveys" story associated with my mistake in setting the summer quiz. (see answer number six below)

Many years ago there was a cocktail party in New York. One of the guests who had a little too much to drink, kept pestering the pianist with the same request - "Say, play Cole Porter's Ol' Man River" - "Say, play Cole Porter's Ol' Man River".

Also present at the party was the widow of Oscar Hammerstein II. Eventually she had had enough - "Young man, **Oscar Hammerstein** wrote Ol' Man River, Cole Porter wrote (and then sang to the tune of Ol' Man River) **La La LaLa**".

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

- 1/ Who conducted this year's (2014) Last Night of the Proms?
2/ What type of animal is the 'Flying Fox'?
3/ On which London Underground line would you find St Paul's station?
4/ Of which country was Brian Boru king?
5/ 'Ol' Man River' comes from which musical?
6/ In which Irish county is Dingle?
7/ What does the Roman numeral M stand for?
8/ Who recorded the album The Wall?
9/ and 10/ identify these IW pubs from their signs..

9



10



Answers to the Summer Quiz

- 1/ Stuart Broad 2/ C
3/ Gladys Knight 4/ Seven
5/ Malta
6/ Rogers and Hammerstein (strictly speaking Ricard Rogers was the composer, Oscar Hammerstein II was the librettist - see article above)
7/ Clowns 8/ The Yarbridge Inn
9/ Real Madrid 10/ FC Barcelona

Bary Davis of Seaview wins a meal voucher and Allan Collier who entered by email wins a case of Yates' beer. Thank you to all the others who took part - better luck next time!

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[www.iwbeerandbuses.co.uk](http://www.iwbeerandbuses.co.uk)

Programmes are also available from participating pubs and the *County Press shop*.

*More details including FAQs see page Two*

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

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