

ISLE OF WIGHT

CLASSIC

BUSES BEER

& WALKS

WEEKEND

17th & 18th October

This year's event will feature 7 routes and 50 pubs. It will be split between the Bus Museum's new premises in Ryde and Newport Quay with a shuttle service running between the two.

There are several additions to last years network including a West Wight route with pubs in Yarmouth, Shalfleet and Calbourne; and a route featuring Sandown and Shanklin Esplanade.

Programmes include full timetables, details of all the pubs and special offers and discounts. They are only £6 and are available from:

- The Visitor Information Centre, Guildhall, Newport
- The Isle of Wight Bus Museum, Ryde
- Rookley Post Office
- All participating pubs
- On line

www.iwbeerandbuses.co.uk

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

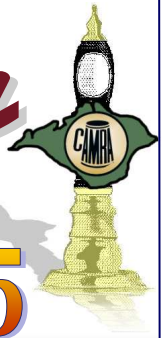
Wightwash

Volume 2, Number 65

Newsletter of the Isle of Wight branch of CAMRA

Autumn Issue 2015

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



In this **FREE ISSUE:**

Island Landmarks *A Polish Trip*

PRIZE QUIZ *Pete's Progress* *Labology*

News and much, much more...

ISLE OF WIGHT
CLASSIC
BUSES
BEER
& WALKS
WEEKEND

17th & 18th October

See back page

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Win a £20 Meal Voucher for the **Chequers Inn**
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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 does a cartographer make?
- 2/ In which city will the 2016 Summer Olympics be held?
- 3/ Who was AA Milne's famous son?
- 4/ Which Caribbean island is also the name of the ship in the book Treasure Island?
- 5/ Which TV cowboy series used the William Tell Overture as a signature tune?
- 6/ The National Diet is the parliament of which country?
- 7/ Which planet is the "Red Planet"?
- 8/ In which county is Adnams brewery?
- 9/ and 10/ identify these two political leaders.



Answers to the Summer Quiz

- 1/ Blue Peter
- 2/ Hawaii
- 3/ Five
- 4/ Sting (Gordon Sumner)
- 5/ Venezuela
- 6/ 1912
- 7/ Almonds
- 8/ Kent
- 9/ Donegal 10/ Cork

Peter Daniells of Maidenhead wins a meal voucher and Nigel Synnott of Cowes wins a case of Yates' beer. Thank you to all the others who took part - better luck next time!

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Fair on dea tax beer I now

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41/15

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Rookley School

Southern Vectis timetables list Rookley School as a bus stop but there has not been a school on this site since 1958 when the last pupils vacated the premises. Since then the buildings have been kept in good order and recently the current owner spent much time, effort and money in an attempt to get the village clock back to its former glory.



The school was built in the mid-eighteen hundreds at the sole expense of a local benefactor, Richard Woodward, owner of the thriving Rookley Brickyard. He not only financed the building but also paid for the staff wages.

In 1870 a public meeting was called by the local vicars when a decision was needed about the future financing of the Rookley and Arreton Schools. An appeal for Annual subscriptions followed and in due course a "Voluntary Scheme" was adopted that brought a Government Grant and which gave the local authority more power.

The first inspectors visited the school in 1892. Little is reported about the education facilities but unsurprisingly the sanitary arrangements were deemed unsatisfactory. The inspector felt that the existing bucket system could not cope with the sixty odd pupils needs. The toilet facilities remained a problem for years.

The school carried on caring for the needs of Rookley children for the next fifty years and is remembered with affection by those who spent formative years there.

Falling numbers, problems with school meals and leaks in the building led to the decision to close the school. Mrs Metson, the headteacher, took early retirement and staff and pupils were resettled in other local schools.

Over the years the premises have had a variety of occupiers but the imposing façade and the playground railings bear witness to its former function.

Rob Marshall

Editor's Note: So that the pupils who were to transfer to Chillerton School had some continuity, the last headmaster of Rookley School was the man who would take over headship of Chillerton School the following term - Rob Marshall - my dad.

Diary Dates

Friday 9th October 8 pm **Branch Meeting** British Legion, Ventnor
16th -18th October: **Beer Festival** - Railway, Ryde
16th - 19th October: **Beer Festival** - Castle, Sandown (see below)
17th - 18th October: **Beer and Buses Weekend** (see back page for details)
Friday 23rd October: 8 pm **Social and Beer Festival** S Fowler & Co, Ryde
Monday 2nd November: **Rag Mama Rag** (Blues Duo) Quay Arts, Newport
Friday 13th November: 8pm **Branch Meeting** King Harry's Bar Shanklin
Saturday 21st November: **Wessex Regional Meeting**
Friday 11th December: **Xmas Social** The George, Newport
Friday 29th January 2016: **Branch AGM**
Traveller's Joy, Northwood

Notes

There is no charge to put your events in Wightwash magazine and on the Wightwash website. Please email: editor@wightwash.org.uk or phone: 721557

The deadline for the Winter Issue of Wightwash will be the 30th November. Any articles, photos or snippets of scandalous gossip most welcome

www.wightwash.org.uk

Who's Who

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Goddard's News

Scrum

Goddards have gone national! **Scrumdiggitly**, otherwise known as Scrum, is a special beer for Goddards Brewery as it was their original brew when they started up over 20 years ago (back then Scrum was called Goddards Special Bitter) - so you're tasting a bit of history. Scrum is an easy-drinking golden 4% alc.vol. session beer. Google the word Scrumdiggitly to find out the meaning!



hops – it's a chestnut, tawny red Premium Ale, brewed with roasted malts and English Fuggles hops, giving a smoky, spicy hoppiness on the nose and leading to a molasses, nutty palate with a light fruity hop dryness.



New brew news - Goddards to brew their first coffee stout

Currently Goddards are working on a new beer - a Coffee Stout at 4.2% alc.vol. Instead of just adding coffee at the end of the boil Goddards are working with a long-time friend, Dan from Island Roasted. They will be roasting Isle of Wight malt with Island roasted coffee to really infuse the coffee flavours in the malt, in addition to cold brewing some coffee during the fermentation. The result should be a smooth coffee stout with no harsh bitter flavours from the coffee. It will be available in 9 gallon casks, mini casks and polypins.

What better tittle for conversions (geddit?!) from lager to ale during the Rugby World Cup?

Fancy a Fuggle?

Goddards are also going national with their best seller **Fuggle-Dee-Dum**, otherwise known simply as Fuggle. Fuggle won Silver at the 2015 SIBA Southeast Beer Competition and continues to be their most popular beer. Fuggle is named after Fuggle



Polish Porter which had to be savoured and took time to appreciate the subtle hints of chili; again brewed at Browar Witnica.

Next was two from Komes - In Poland there are ten true Baltic porters half of which are world class and Komes is one of them.

Fortuna Komes Porter Bałtycki 9% One of Poland's top beers (*see box)

Komes Podwójny Ciemny 7% (means "Comes Double Dark" and it certainly was!)

One excursion was to Krakow to see the Jewish Quarter and the Old City. On entering the Vistula river to the centre of Krakow you will see on your left the T.E.A. Time Brewpub so if you have time which we unfortunately didn't is another one of the many not to be missed Their ale list is extensive i.e. Krakow Claret 4.1% Black Prince 5.4% Dorsz Ale 4.4% White Princess 4.5% and Pale Saint 4.4% to name just a few.

So there you have it, the Poles have a Real Ale Culture and are not "poles apart" as true real ale lovers like ourselves. So if you visit Poland and in particular Zakopane in the Tatra Mountains you will not be disappointed but watch the hangovers.

Paul and Sheila Sheldon

Baltic Porters and "stout"

The Brewing Industry has existed in Poland since the Middle Ages. At their prime Baltic Porters represented 1/3 of the market. Baltic Porters can be found in such countries as Finland, Estonia, Latvia, Czech Republic, Russia, Ukraine, Sweden, Denmark as well as Poland. "Porters" were introduced from Britain in the Eighteenth century as a warm fermenting beer and remained so until the second half of the Nineteenth Century when many Baltic brewers decided to brew their dark porters at cooler temperatures instead. The name is thought to have come from its popularity with street and river porters of which the Baltic States had plenty The history and development of "porters" are closely intertwined with "stouts" . The name "stout" as used to describe a dark beer is believed to have come about because strong porters were marketed under such names as "Extra/ Double Porter" and "Stout Porter" The term Stout Porter would later be shortened to just "stout". For example Guinness Extra Stout was originally called Extra Superior Porter and was only given the name "Extra Stout in 1840.

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symbol with the motto being "burned but not destroyed". The beers were 4 zlotys a pint (just under £3). They even offered 1/3 pint samplers but I went for the pints, after all how can you possibly get the character of any ale from a 1/3 of a pint sampler?

First of the four was Blanche 5.6%, a classic white beer.

Working up next was Rouge 6% which had a ruby colour as the name suggested and brewed with the addition of two malt types of barley and wheat, thus giving it a hefty malty aroma. Dubbel (Double) Ale 6.1% followed which was the best of the four being a dark Burgundian top fermentation ale with a light caramel aftertaste for this fruit beer.

Last but not least was Blonde at 6.3% which uses Gatinous barley and certainly had a kick. The same day, prior to this I had a bottle from the Polish "Grodziskie Brewery which was a Smoked Wheat Ale and certainly an acquired taste as you could practically inhale the "smoke" aroma. Another unusual bottle sampled was a Carnegie Stark Porter 5.5% from Gothenburg in Sweden which had an even greater kick to it.

It didn't take us long though to find the prime real ale pub in Zakopane, the **Legenda Nietoperza** an unassuming pub entered down some stairs from the main street. It had 39 different bottled beers at the time we went. Check his opening times though as we only managed to visit it twice. but with the "Regional Alcohol Outlets" I didn't go short. The Legenda had bottled beers including:-

1795 Dark - Czech Republic Brewers. European

Dark Type Lager at 4.5%

Boss Beer - Witnica Polish Pale Strong lager -

Leffe Triple - Notre

Dame Abbey 8.5%

Gniewosz Piwo

Ciemne - Polish Dark Lager 6% (Browar Gontyrec)

Engles - from the Netherlands (Brewer De Molen)

Krombacher Dark - 4.3% German Dark Beer

Orzechowgai 5.5% - a brown porter recommended by the barman - nectar!

Completely different were beers from the Kraftwerk Brewery, a craft contract brewery (*see box) based in Smak, Poland.

M16 6.2% a New Zealand style IPA with lemon grass

Panzerfaust IPA 6.7% brewed at Browar Witnica

Amber Grand Imperial Porter Chili 8% a true Baltic



"Craft Contract"

A lot of the best known craft brews aren't microbrewed at all but are contract brewed when demand outstrips the microbrewery's capacity. The term "microbrewery" is generally accepted as a brewery that produces less than 60,000 barrels



Barley Harvest

After a tough harvest with farmers battling the weather, the

Island's barley is now in, safe and dry.

Goddards are working with Island farmers and Warminster

Maltings together looking at this year's barley samples, to ensure the next year's supply of top quality Island malted barley.

Goddards beers are now brewed with Island barley helping them achieve their desire to work even more closely with the Island's great local producers.

That's a big one!

There's some refurbished kit in the brewery – one of the fermenting vessels has been extended from 2700 litre



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brewing capacity to 3800 litres, that's a lot of extra pints. Hope you're thirsty?

Go West

Goddards are happy to be supplying the West Country's St. Austell Brewery with Fuggle-Dee-Dum for October, November and December as a guest beer in their pubs. For regular Goddards updates you can see what Goddards Brewery are doing on Facebook and Twitter.

Yates' News

Its been a busy August with beer being distributed by mainland wholesalers H T White (Eastbourne) and Wadworth Brewery in their tied pubs across England. Teamed up with Ben Cooke of the Little



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Always at least six real ales

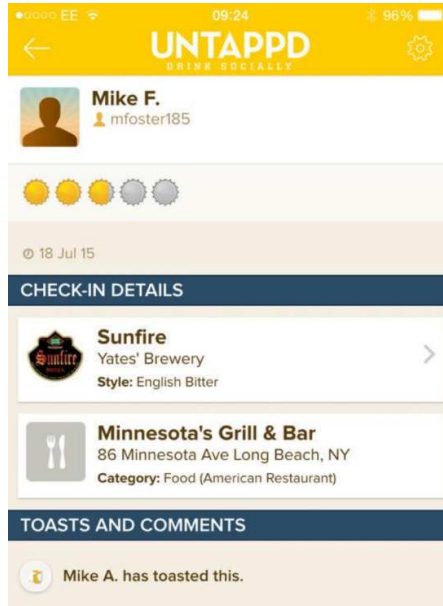
Keeping it Real!

Autumn Beer Festival 16th - 18th October

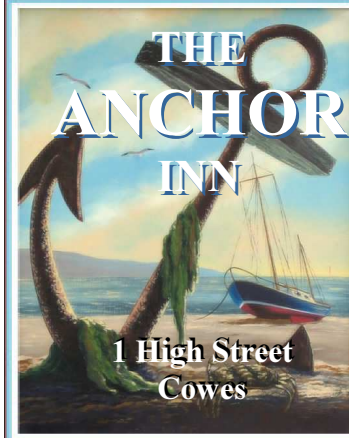
Gloster, Cowes and his good friend Joe Morris, (RibHaus Street Food) to brew their own craft beer, **Cluster Bomb**. Soon to be available at the Little Gloster in bottles.

We have brewed a special beer for The Beer and Buses Weekend, **On the Buses**, a 5% light and hoppy refreshing ale, very easy to drink. We have already sold the

entire brew to all the pubs on the route. A cask of **Sunfire** somehow is being sold in Minnesota's Bar and Grill. Here's a comment posted on the American beer forum "Untappd".



Don't think we will be getting that empty cask back!



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flavoured beer
Pszeniczne - a top fermenting wheat beer
Miodowe a honey flavour märzen
When I tried the latter you could certainly taste the honey which made it very sweet and dense.
Helles was the complete opposite whilst the caramel and wheat beers were certainly different.



The exchange rate of five Polish zlotys to a £1 made the price of the mainstream ales very cheap; some were retailing for as little as £1 a pint however as the likes of Harnas, Lech, Tatra, Zywiec (Heineken) and Tyskie were not for me, the hunt was on.

The only time I sampled Tatra was in a restaurant at the top of Kasprowy Wierch mountain as it is the highest restaurant in Poland and hence the highest toilet in Poland.

Highest restaurant (and toilet) in Poland

This was the only time I resorted to "mainstream" as we soon came across "alcohol outlets" and then "regional alcohol outlets" with an even more extensive choice. Prices varied from £2 to £3 but what value for money. This was the real stuff! One of many I tried just had a paper wrapper round the bottle - Czarny Kot Bernard 6% a class act!

To give you some idea of the extent of choice in the **regional alcohol outlets** they had bottles of ales from brewers like Lomza, Lubelskie, Warka, Piast, Okocim, Van Pur, Habermusch i Scheele, Dojidy and Lezajsk to name just a few. Talk about spoilt for choice!



Regional Alcohol Outlet

One night we visited a local ale house Gazdowo Kuznia at the bottom of the pedestrian precinct and came across Grimbergen. These ales are brewed in Belgium at the ancient Grimbergen Abbey which dates back to 1128. The Abbey was destroyed in three separate fires over the years so the monks took the phoenix as their

As the title suggests this is the story of our journey to Poland with Shearings and all the ales that we had the good fortune to sample on the way.

As departure time was 6.52 am we decided to stay in Portsmouth the night before. As we crossed the Solent my mind wandered to the 1950's when part of the Seagull Ballroom was a pub called "First and Last". A pint before and after you left the Island. What a sensible state of affairs if ever there was one.

After a stop at Yates's for a bite and a pint of Arundel Black Stallion 3.7% we crossed the road to **The White Swan**. This pub was originally built by Brickwoods and until 2013 owned by JD Wetherspoons who sold it to the Brewhouse and Kitchen chain. It is now a microbrewery and providers of both fine food and beer so the latter suited me no end.



First off was the Black Swan IPA 5.7% which was dark and hoppy; next up was the Mucky Duck 3.4%, a session bitter and the local nickname for the pub. This was closely followed by Sexton 4%, a golden creamy ale and the Craft Stout. All fine ales. I left for the next time Amber (rum and raisin), Inspector (Wheat Beer), Guildhall (lager) and Little Bricky. Where next?

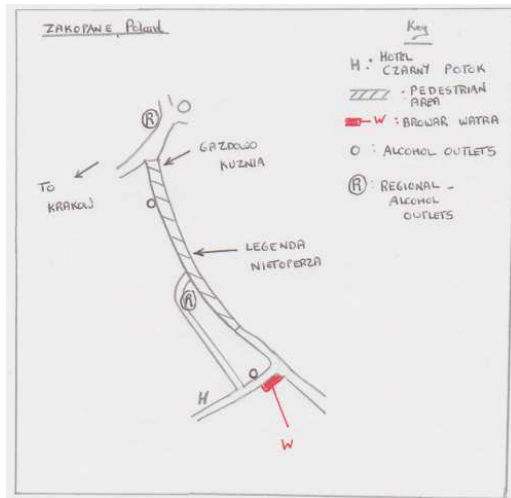
At the corner at the end of the road was Isambard Kingdom Brunel so we ventured in to sample two more: Poachers Moon at 4.1% from the King's Heritage Brewery and TPA 5.3% from the Flack Manor Brewery.

To finish off the night we dropped in to the **Ships Anson** to find three more: Greene Kings Down the Dragon 4.8% a chocolate chilli infused beer Mauldon's Bronze Adder 5.3% (former Champion Beer of Britain) which was a ruby red beer with its own distinctive hop aroma. The landlady kindly put another one on the pumps and gave me a 1/3 pint sampler which was a nice touch. We made our way next door to the hotel and slumped into bed.

Next day the Polish journey began as we travelled by night through France, Belgium, Germany to our destination in Poland - Zakopane arriving the following afternoon. As the coach turned into our Hotel Czamy Potok I noticed on the corner the microbrewery Browar Watra. A good start! This was our first visit of our six night stay.

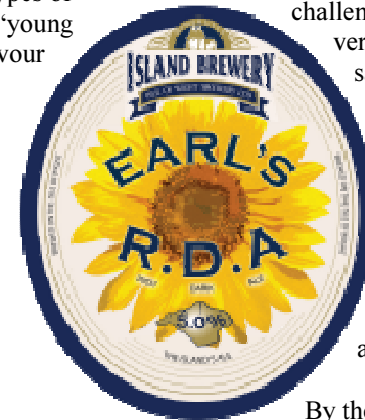
It had four beers:

Helles - a Viennese type lager
Marcowe - märzen type caramel



Island Brewery News

Busy as usual, is the report from Island Brewery, with continued opportunities for new ventures, including a repeat of another of the trial craft beers that were presented at the brewery for their 5th anniversary. This time it will be the new world hopped beer, labelled **Tropical** at that event, but it may have a more appropriate name for the planned brew later this autumn. Then, in the new year, the popular **Chocolate Rye Stout**, and, the aptly named, **Mild Discrepancy**. "It is an exciting time to be in brewing", says Steve Minshul, "at a time when new craft styles, coupled with more traditional brews, are outperforming and outselling virtually all other types of drink." Steve goes on to say, "young people are so interested in flavour and quality of product and ingredients nowadays, and, in general, have a far broader palate, understanding and expectation that people had years ago, in the days of the monopoly of the big brewers; when CAMRA was formed, of course. We feel a new direction and vigour in the industry."



Querying what else is new, Steve tells me, "the venture into canning beer has proved very popular with strong sales of canned Wight Gold at festivals and at sea, where keeping natural real ale on boats is

challenging. It is, also, proving very popular in on-line sales", Steve says." With these ever developing markets and demands, the brewery is in full production, with Ashley now taking his own brews and working on developing his own new recipes for an ever opening market".

By the sounds of it, I think we can look forward to an interesting round off to 2015, with RDA now featuring as a regular at the local Wetherspoons and the new experimental craft beer styles becoming available as seasonal specials. I must say, that based on Ashley's **Wight Christmas**, his first recipe, I, for one, will look forward to trying more of his innovations – a real chip off the old block!

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Nice to see two Isle of Wight pubs have returned to their old names:- **The Star** at Wroxall and the **Plough and Barleycorn** in Shanklin.

The "Plough", now an entirely independent freehouse reopened at the end of July. New owner Gavin Young is running it as a wet pub. Currently there is one cask ale, **St Austell Cornish Best 3.5%** but as demand increases Gavin will expand. There are actually six hand pumps - well you never know!

The new pub signs were hand painted by the talented Bob Perry who spent ages on

his computer looking for a suitable plough image only to be told once he had finished "That looks just like the one in the garden".

Our East Wight Distributor, **Brian Cope** has sent us a couple of reports from two pubs on his rounds:-

The Pilot Boat

This is run by George Bristol and his partner (both seen in the attached photo). A very pleasant pub, with a good atmosphere. It sells Island brewed ales exclusively: at the time of my visit - **Yates Pale Ale** and

Wight Squirrel. Both very popular and the barrels runs dry very quickly! Food leans toward the traditional pub grub and is all home made, and locally



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The Cross Street, Cowes Railway Footbridge

There are many photographs of this distinctive footbridge in situ at the end of Cross Street, crossing the railway line outside Cowes Station, indeed many readers probably used it in times past. If you ever wondered what happened to it read on.

Whilst at the recent excellent charity open day at Triple fff Brewery in Four Marks I couldn't resist the temptation to stroll a couple of hundred yards along the road to Medstead & Four Marks railway station, now on the Watercress line, a heritage steam railway, and watch a couple of steam engines plying their trade (in this instance the locomotives were Cheltenham and Wadebridge, along with a diesel).

The very elegant lattice work bridge crossing between the platforms caught my eye and a small plaque explained that the bridge had originated in Cowes and had been opened in its new home on October 14th 1996.



It was apparently installed in Cross St. in 1879 and was then installed at its new home in 1995-6, where it is doing sterling service in the company of steam engines once again. An information sheet on display in the waiting room gave more details. The main span of the bridge was from Cross St., whilst the stairways and brick piers were built by the Watercress Line's team of volunteers – they note that the welded steel stairways are much more prone to rust than the Victorian wrought iron span. Following the closure of the Ryde – Cowes line in 1966 the bridge had been bought by Portsmouth City Council and taken to the mainland. The council then had a change of plan and instead donated it to the Watercress Line, where it makes a very elegant and useful addition to the attractive station scene. The beer, the curry and the company (including our own secretary, Alex Lawson) were all excellent as well.



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Jeff Sechiari

three cafes feed you well, but a picnic is cheaper. Bus again to Whitstable and revisited The Ship Centurion, five real ales in excellent condition and his hanging baskets are a joy to see. Went to Rochester on the train one day as the Castle has an interesting history, but it was hard going climbing up five floors on worn out steps. Went round the cathedral, which was quite plain, but never the less impressive. We gave the pubs a miss and had lunch in Mrs Tickett's Tea Rooms with probably the best bacon sandwich I have ever had!



Canterbury again and having been recommended as a good pub by the Furlong Ale house we went to the Bell and Crown, five real ales all low gravity (so the students don't get out of hand) and the beer was okay.

Finally we caught a bus to Margate and set off walking along the sea front with a destination of Herne Bay, only eight miles I'm

told. After ten I had had it and up to then no pubs! We came to Reculver another Saxon Roman shore fort, somewhat ruined but interesting and by now I'm totally knackered but, just around the corner was a pub - The King Ethelbert - two life saving pints did the trick and managed the last three miles into Herne Bay and a bus back.



Ah, well, all good things come to an end and we headed home, next trip Forest of Dean, Tewkesbury and Cirencester.

Pete and Heather Cobb

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sourced. There is no scheduled entertainment, but the place does have a piano and occasionally hosts an impromptu jazz session! There is ample outdoor seating (for those hot days, when we get them)! All in all, a very popular pub, and a very friendly atmosphere. Well worth a visit (and a pint or two)!

The Kynge's Well, Brading.

This is run by brothers Max and Thomas Axford, but being ' camera shy ', they put barmaid Chalice behind the pumps for the photo! It is a very friendly place, with a comfortable seating arrangement.



They have three real ale pumps, serving **Youngs Bitter**, **Island Ales Yachtsman**, and a guest beer (**Fuggle-dee-dum** on the day I went). The food is delicious, and all locally sourced where possible. They have

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live music on various Fridays and Saturdays, a poker night on Tuesdays and a steak and quiz night every other Wednesday. I can thoroughly recommend the food and the beer in this very welcoming addition to Brading !

NitWhit bus service

South Wight villagers aim to show they are no NitWhits when it comes to dealing with cuts to rural bus services on the Island. Niton and Whitwell, left with a skeleton Southern Vectis service following the withdrawal of IOW Council subsidies, now have a new way of getting around after the parish council stepped in to organise a minibus service. This follows the success of the FYT bus in the West Wight.

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Labology and the Garden Isle

Regular readers will recall that after our esteemed chairman (page 4 of the Winter 2014 edition) observed – “The Labologists Society (well I had never heard of them either!....)” I resolved to write a little about the beer label heritage of the Isle of Wight, starting last time with a brief background to the Society and a look at some breweries from Ryde, Brading and Cowes.

This time I thought we would have a closer look at Shanklin and Sandown, especially as the holiday season is upon us (at least as I write this).

Sandown

Although brewing is recorded in Sandown in the 19th century I am not aware of any early labels. Indeed, even when it returned at the end of the 20th century I am only aware of one label and a number of pump clips.

In 1871 George TRINDER, Ale & porter brewer and beer retailer, was listed at the Castle Brewery, Fitzroy Street and Crown Hotel, Sea View. The Castle was eventually taken over by Crowley of Alton.

Brewing returned to Sandown in 1996 for a brief period when Burts moved there from Newport. David Yates, one time brewer of Burts Beers in Ventnor, had been hired by Geoffrey Hartridge to rekindle the Burts name and brew, initially in Newport then at The Sandown Brewery and Stillroom (now the Old Comical). When Ushers bought up the Hartridge Estate the writing was on the wall and it wasn't long before the axe fell once again on Burts locally brewed beers in 1998.



explored the old town and rode up to overlook it on the funicular railway. Walked around the castle, (loads of culture on this trip), and ended up in The Jenny Lind which had ten real ales, six ensuite rooms and an almost roof garden. Had a couple of pints of Gadd's She Sells Sea Shells which was interesting.

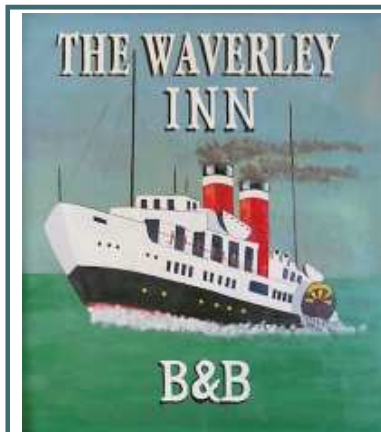
On to Canterbury which is a very nice city to do a bit more shopping as one has to keep the other half happy! Nothing to do with the

pubs of course!! Coffee in one of the Wetherspoons as can't drink beer at 10am!

One day caught the bus to Sandwich with more walking to Richborough, another Roman Saxon shore fort - very informative culture day but hot walking there and back with no time for a pint at Sandwich as bus was due. Faversham on the bus was next and found Furlongs Ale House which is small but a very popular drinking place. Five real ales, with 10p discount per pint for CAMRA members. Sells mostly local ales and we had a couple of pints of Whitstable Native and Otavia - the beers were in good condition. Along the high street to Wetherspoons for lunch and more beer but can't remember what we had but it was good. Excellent curry special meal!



Next day bus to Dover and Dover Castle; this is a must see place packed with history and excellent tunnel tours, the Dunkirk Experience being the best. It's an all day visit and



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Spring 2015 in Cornwall

Started this trip at Emsworth seeing family and friends. Having met Terry and Val Smith, who used to live on the Island and caught up with their news, we went to The Blue Bell in Emsworth for dinner. Excellent food and we tried a new Sharps beer, Rock Pool, very nice and refreshing with a citrusy after taste. (You won't like it Brian as only 3.8%.)



The next day met our daughter and family and had lunch in The Bosham Inn which had three real ales and good food. The Rev. James was particularly drinkable. Having said our goodbyes we set off for Normans Bay in Pevensey Bay, near Eastbourne, a nice camping site on the beach. Having set up and had a few good night's kip we caught the bus to Eastbourne - shopping! I hate it, and sloped off for a pint but was not impressed. I went around a Military Museum and then we walked back to the campsite along the beach. It was very uncomfortable walking on pebbles in places, however. Further than we thought!

Next day walked to Pevensey Castle, a Roman Saxon shore fort with a Norman Castle inside and in the walls of the castle three World War II pill boxes. Filming was in progress for an American "Who do you think you are" type of show and apparently the pill boxes were manned by American soldiers. After looking around the near-by Norman Church we had a pint in a beach bar but a bit too warm so headed back.

Back to Eastbourne another day and a culture trip on an open topped bus to Beachy Head and The Seven Sisters with lots of hilly walking. It is beautiful scenery with no pubs but nice coffee in the National Trust café.

Next morning caught the train to Hastings. After coffee in Wetherspoons we then



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Shanklin

Shanklin has a much longer brewing tradition with the Shanklin Brewery under its various ownerships. It was listed in Rectory Road and later Pomona Road, and claimed to have been founded in 1838 by the Taylor family, who ran it for around 60 years. By 1906 it was owned by Frank Saunders of the Coppins Bridge Brewery but by 1912 he was bankrupt and it was for sale.

By the 1930s it was owned by H Hoare and then finally by Dick Mitchell-Hedges, who built the Tiger Tavern as a 'new style of family pub'. It eventually closed as a brewery in 1953, although they continued to bottle Guinness until 1964 and then it became a wine bar until the demolition crew arrived in the 1980s. The late Bernie Jones worked there and recalled that the name and labelling of the beers, which remained the same, was changed from Chine Ale to Battleship Beers.



They also brewed Special Barley Wine and Special Barley Ale, along with Old English Ale, a Christmas beer brewed for 2 years.

Shanklin also produced a fine showcard, but more of that in the future.

The Labologists Society may be found at-

www.labology.org.uk

The Brewery History Society may be found at-

www.BreweryHistory.com

I would be delighted to hear from anyone about Isle of Wight Brewery History and breweriana. Labels from the author's collection and Keith Osborne.

Jeff Sechiari

Email: Chairman@BreweryHistory.com

The Isle of Wight has its own Distillery!

The first and only distilling license has been granted to the Isle of Wight Distillery, based at Rosemary Vineyard.

This new venture has been discussed for years between Conrad Gauntlett with 30 years vine growing & wine production and Xavier Baker with 20 years brewing experience. Both with a keen interest in alcohol production, distilling was the next logical step.

Xavier was lead astray whilst brewing in Ireland in the art of distilling poteen and gaining a better understanding of Irish whisk(e)y production. Then going to Scotland to learn the official methods of distilling.

Conrad and Xavier see this an exciting long term journey producing a range of spirits. Gin and Vodka just launched. Rum, brandy, with a great interest in our trial Apple Pie moonshine, just waiting for more Island apple juice now.



The Isle of Wight Distillery has just launched Wight Mermaids Gin and Rock Sea Vodka available from the Isle of Wight Distillery at Rosemary Vineyard, Smallbrook Lane, Ryde. Wight Mermaids Gin is an infusion of carefully selected botanicals: rock samphire hand picked from the Island's chalk cliffs, Isle of Wight grown Boadicea hops, English coriander seeds, juniper, fresh lemon zest, angelica root, liquorice root, orris root, elder flower and grains of Paradise.

The botanicals are steeped together, distilled in a copper still, diluted with spring water and bottled to create a refreshing, smooth, slightly sweet-peppery gin, with hints of citrus.

Rock Sea Vodka

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If anyone wishes to know more or stock our products have a look on facebook: isle of wight distillery or twitter: iowdistillery.

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BeerPoint was devised to identify and promote those establishments that consistently serve Real Ale to the highest standards.

Being awarded **BeerPoint** status is a strong recommendation from IW CAMRA, as it says that members consider that a **BeerPoint** listed pub is one that you can rely upon to get a good pint of Real Ale. Importantly, the definition of a good pint, in CAMRA terms, means that the beer must fulfill 3 basic criteria:

1. The beer must have condition, which means it must have natural carbonation from undergoing a secondary fermentation on the cask- that tingle on the tongue. It, also, means that the beer must be fresh, as, by definition, stale beer loses its carbonation and goes flat.
2. The beer must be kept and served within CAMRA acceptable temperature range. This is very important to maintain good quality beer. Too cold, and some yeasts coagulate and taint the flavour (peppery, for one). Too warm and the beer can taint too, with off flavours (marzipan and others). Also, the mouthfeel of the beer changes above 13 degrees and it becomes significantly more difficult and less pleasant to swallow. CAMRA ideal is around 11 or 12°C.
3. The pint must be clear. This is very important for a pulled pint, as haziness or cloudiness can be an indicator of dirty lines, and, thereby, contamination. There is nothing wrong with un-fined beer, and there is a trend for this amongst progressive craft beers, but the taste and effect of fresh yeast is quite different to that of dirty pipes.

The revised scheme now fully focuses and rotate on these criteria; only pubs that serve beer that satisfies all these 3 criteria will be listed, and if and when they cease to satisfy all 3 (for example, too warm or too cold), they will be dropped, with the reason stated by the advocates, and that reason will be passed on as feedback to the pub, by me, as the instigator of the scheme.

BeerPoint listed pubs that are known currently to satisfy the criteria are, by area:

North - Cowes & District

Anchor Inn, Cowes Ale House, Duke Of York, Folly Inn, Fountain Inn, Kingston Arms, Lifeboat, Pier View, Portland Inn, Ship And Castle, Traveller's Joy, Union Inn, Vectis Inn, White Hart, Woodvale

Central - Newport & District

Bargeman's Rest, Blacksmith's Arms, Breeze, Castle Inn, Chequers Inn, Dairyman's Daughter, Eight Bells, Fighting Cocks, George Inn, Island Harbour, Man In The Moon, Medina Quay, Newport Ale House, Pointer Inn, Prince Of Wales, Taverners, Waverley, White Lion, William Coppin, Wren's Nest,

East - Ryde & District

Boat House, Castle, Railway, Cedars, Crown Hotel, Fowlers, High Park Tavern, King Lud, Kynges Well, Old Village Inn, Ryde Castle Hotel, Simeon Arms, Solent Inn, Vine Inn, Woodman's Arms, Yarbridge, Yelf's Hotel

South -Sandown, Shanklin, Ventnor & District

Buddle Inn, Castle, Chine Inn, Crab & Lobster Tap, Falcon, Flanagans, Four Seasons, Holliers Hotel, King Harry's Bar, Perks Of Ventnor, Plough & Barleycorn, Spyglass, Village Inn, Volunteer, White Lion

West - Yarmouth, Freshwater, Calbourne, Shorewell & District

Bugle Hotel, Crown Inn, Highdown Inn, Horse & Groom, King's Head, New Inn, Red Lion, Sun Inn (Hulverstone), Sun (Calbourne), Vine Inn, Waterfront, Wheatsheaf

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