Volume 2. Number 69

Newsletter of the Isle of Wight branch of CAMRA

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





In this FREE issue:

Birra Italiana News

PUB SIGNS

Pub Walk Morrismen Australia

CAMPAIGN FOR

REAL ALE

Island Landmarks



and much, much more...

Fair on dea tax beer I

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A Campaign



of Two Halves

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WEEKEND

15th & 16th October 2016

This will be our third "Beer and Bus" Weekend and it's going to be bigger than ever. We are running 74 classic/ vintage buses on 11 special routes featuring over 60 pubs; and new for this year, you can even incorporate a ride on a **steam train** into your journey!

Many thanks in advance to our band of CAMRA volunteers who will be acting as marshals.

FAA

How much are the tickets?

There aren't any tickets!

Travelling on the buses is free. The event is funded by the sale of programmes. These have timetables, details of all the pubs and special offers worth over £30 plus great deals from Southern Vectis, Wightlink and Island Line trains. The programmes are only £6 and are on sale from the website, (www.iwbeerandbuses.co.uk), participating pubs and various other

outlets including the Tourist Information

Centre at the Guildhall, Newport.

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/half 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 £5 (or £4 on presentation of a programme).

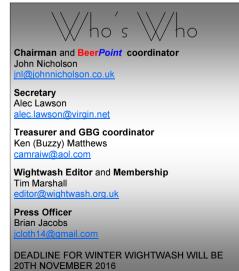
Are dogs allowed on the buses?

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 for the Isle of Wight Bus Museum.

www.iwbeerandbuses.co.uk



Goddards Brewery News

Goddards enjoyed their most successful winter quarter yet, selling enough pints to stretch from the Brewery to Pompey, though you are advised to take a swimming costume and a boat if you intend to verify that. Also notched up was the 250,000th pint of **Fuggle-Dee-Dum.** I've drunk quite

a few; I wonder who had the rest?

Ecclesiastical beer **Quarr Abbey Ale** recently scored bronze in the National SIBA Beer X competition, and silver in the SIBA Southeast

Beer Competition. Worthy accolades for an interesting bottled beer, described by Roger Protz as having a 'superb aroma of malted bread, spices and peppery hops with a hint of marzipan and sultana'. I couldn't put it better myself, even when sober.

The Brewery recently produced a 4.5% bottled pale ale, **Wight Trash**, and, after the last case was sold in August, a cheque for £300 from the sale proceeds was donated to funding Island skate parks. Goddards continues to support Ability Dogs 4 Young People, giving an impeccable flourish to their charity credentials.

Portable Appliance Testing (PAT)

If portable electrical appliances are used by you, your customers, your guests or your staff then you need to protect yourself and the public. It may even be a

requirement of your insurance.

Have your appliances tested by

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Apprentice brewer Josh Davies has now been with the Brewery for a year, and is now undertaking his General Certificate in Brewing. Good luck, Josh, and may the force be with you. Managing Director Xavier Baker has been winning many plaudits for his Mermaid Gin, produced in conjunction with the Isle of Wight Distillery, and no less will be expected when the latest brew of their whiskey hits the streets in three years time.

Watch out for Goddards in the forthcoming Classic Buses, Beer & Walks (well, staggers) weekend on 15th-16th October – details on the Wightwash website, or check out the article in the latest issue of 'Beer'.

Brian Jacobs - BLO Goddards Brewery



Old Village, Shanklin

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Live bands every Friday from 9pm 'til 11pm

2Ap off a pint of real ale for card carrying CAMRA members



Island Brewery News

Yachtsman's Ale has won this year's category bronze in the prestigious World Beer Championships, an event where the best and most diverse styles of beer, from all over the world vie for recognition as best in their class on the world stage, so, for a humble small Isle of Wight brewery, it is not a bad achievement. I can imagine, when you die, if you have been good, then maybe you would get a place at a certain table where you could test all the best beers in the world – does anyone else share my vision?

Talking of special and diverse beer styles, did anyone get to try Island Brewery's **Islander**, specially and exclusively brewed for the Island Sailing Club, now making its mark as a serious vendor of Real Ale. There is a rule about membership, if you

want to enter you can try the bar as a guest, but, for the last couple of Cowes Weeks, they have got over this by having a Real Ale stall in the yard out the back, accessible from the Parade, and very well worth attending too!

Have you ever tried looking up Island Brewery on the CAMRA website, or in the Good Beer Guide, and been bemused as to why it is only listed as Island? Well, the reason, I am advised, is because the wisdom of the system precludes words like brewery and company. I wonder how the listings would deal with a brewery called The Brewery Company? Maybe they would just list it with a dash (-), or nothing, or TBC, but I am not sure how far such ingenious imagination would stretch to deal with such a proposition; any ideas? It looks like Island Brewery is getting set to move to new premises at the former site

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See the displays of memorabilia and artefacts.

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Open from March 27th 2016 Sundays Wednesdays Thursdays & Bank Holidays until 30th October

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of the Malt and Hops, in Somerton,
Newport Road, known, more recently as
Myrtle Cottage. Those of a certain age will
remember the parties up there when it was
a celebrated hippy commune, now a more
respectable family home of the brewery
owner. This, to me, is a sensible and
welcome move, and makes good use of a
site that is historically linked with brewing
as well (see Dave Jones' Pubs of Cowes),
and I wish Steve, Chris and company the
very best with this initiative.

John Nicholson BLO Island Brewery

Yates' Brewery News

All is good at Yates Brewery, with the Beer and Bus Weekend fast approaching. "On the Buses" 5% light refreshing ale, will be back for that weekend with the addition of

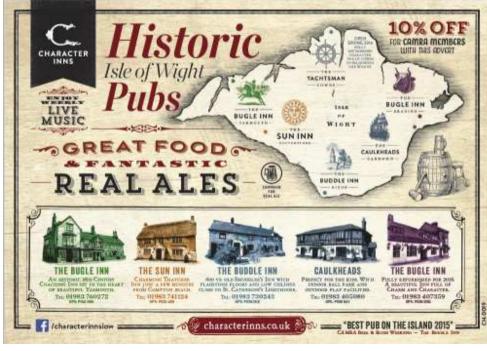
guests from Dark Star Brewery who are again bringing their buses over for the event. Orders are already being taken and we are pleased with the response so far.

By popular demand the award winning

Yule be Sorry 7.2% will be back available for December, alongside Santa's Ale 4.9%, pre-order yours to save disappointment.

It's been a very good summer with casks going to Wadworth Brewerys pubs across Britain, guest ales and ciders being sourced for the IW Steam Railways Steam Show and a wide selection of real ciders for the Griffin's cider festival.





Our Craft lager in keg and bottles has exceeded all expectations and now the bottles will be seen in your local co-op stores.

Hayley Thearle - Yates' Brewery

Welcome to Chris and Annie Parsons, who have taken over the **Propeller Inn, Bembridge**. (Some will remember Chris and Annie from the Wishing Well at Pondwell.) They have revamped the Inn now, and have a good menu, serving

locally sourced food, as well as real ales (Goddards Scrum, Spitfire and Deuchars were on the pumps on my visit). Food is at the moment served from 12 till 3 and then 6 till 9. Wednesday is quiz night, and also curry night, and they hope to introduce live music at weekends in the near future.

The outside area is very relaxing, and Chris



likes the idea of people just watching the planes flying in and out of the airport.

There is a large car park, and lots of comfy seating in the main bar and adjoining lounge area. Another place on my list for meals and a nice pint (or two)!

Brian Cope - East Wight Correspondent

CAMRA DISCOUNTS

Here is a list of pubs which offer card carrying CAMRA members discount.

Old Village Inn, Bembridge - 10%

Pilot Boat, Bembridge - 15%

Union, Cowes £3.90 all real ales for

locals and CAMRA members

Anchor, Cowes - 10%

Duke of York, Cowes - 20p off a pint

High Park Tavern, Ryde - 25p off a

pint

King Harry's Bar, Shanklin - 20p off a

pint

Landlords, if you offer discount to card carrying CAMRA members, please inform editor@wightwash.org.uk





New Steam Railway Bar Manager, Jeff Ledicott celebrated 50 years since his entry into the Royal Navy by brewing his own batch of ale.

Jeff joined the Navy on 1st August 1966 and fifty years to the day (well, almost) he set to work with retiring Steam Railway Bar Manager, Derek Bishop to brew "**New Entry**" a 4.5%

mild made with malted oats, roast barley, chocolate malt and lightly hopped with Goldings. The process was carried out under the watchful eye of Island Brewery's Chris Coleman who took this photograph. Chris thinks that it is the only photograph in existence of Derek without a hat. The beer was launched at the Steam Railway's Summer Festival and very nice it was too?



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Small World Ain't It?

Simon Grocock, **the new landlord of the Volunteer, Ventnor** plays the slide guitar. Last month he decided to invest in some new slides. He went on line, selected a shop and ordered two slides; one brass and one stainless steel

A few days later a parcel arrived with one of the slides and an apologetic note explaining that currently one of the slides was out of stock. Would Simon like a refund, a similar slide or wait until the original slide was back in stock?

The note was signed by Tim Saul, **ex-**landlord of the Volunteer, Ventnor.



Tim and Ann Saul photographed by the editor on a recent trip to the Isle of Bute where Tim and Ann own a brassiere and a music shop.

The Volunteer

30 Victoria Street, Ventnor, Isle of Wight PO38 1ES

Simon and Margaret invite you to join them for a pint or two of their fine real ales

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Choose from a great selection of single malt whiskies and speciality gins

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Sunday meat draw at 3pm followed by live music Wednesday evening drop in blues jam-all welcome

Pub quiz once monthly in aid of the Ventnor boxing club charity fund Lots more events throughout the year !!!

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During the last week in April this year we had a holiday to Lake Como (Italian side) with Shearings staying at Cadenabbia. We were there for a week with day trips to Como Town, Bergamo, Lugano and St. Moritz via the Bernina railway. Alongside this was a trip round the lake to Bellagio. We were looking forward to this short break but I couldn't help but wonder where I would find any real ale! Luckily my prayers were answered in the most unlikely of places as we travelled around, and all found by chance - honest!





Our trip to Bergamo proved fruitful just as we came across the Ritual Pub on S.Franciso D'Assisi. From

the outside it seemed like any other Irish pub especially when you walked inside with the usual memorabilia on the walls like adverts

for Widows Promise Scotch Whisky and Brewers, Thos R. Caffrey. On the bar there was Super Tennents Double malt Blond



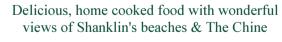
Kilkenny Cream Ale, Kilkenny Red along with the usual Guinness and Harp lager. However upon closer inspection in draught was also Brat, Franziskaner Weiss and Dolomiti Unfiltered. Then to cap it all off and much to my amazement

was Adnams Southwold Innovation IPA at 6.7% abv. So a



pint was had with its golden straw colour and produced with a mixture of barley and wheat malts to give it a toasted flavour. Moving on to the next one after the Adnams was the Dolomiti Unfiltered at 6.2% abv. This also had a golden colour but it was different with a creamy, persistent foam and aromas of vanilla, almond and red fruit. After this it was the Brat which was a pale ale from an Italian recipe produced in Bavaria. To finish off it was a Zipfer with its 'ein glas Heller Freude'. This was a Western Austrian Beer produced in Upper Austria and one of the many bottled varieties. Translated it quotes 'a glass of delightful joy' which is actually a play on words as 'Heller Freude' means 'delightful joy' but 'Helles' is also a type of beer. On talking to the landlady the Adnams was a recent acquisition and she told us about the 'Rituals' sister put in the old part of the City where we headed next.





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Please see our website www.chineinn.co.uk for details of events and entertainment.

SHANKLIN

01983 865880 or 07790 663527

To get there it was everybody on the funicular to the top of the hill where the old city overlooked the new. True enough the pub there was called 'the Tucans' and one was again spoilt for choice. However we were on the ubiquitous walking tour round the Churches/Monuments with the local guide so that was that. To make matters worse we came across the 'Bergamo alta la Birreria' that also had to be missed, and I didn't even have time to get some bottles of Blonda (Pale lager), Doppio M (strong Eurolager) or Predator (Belgium Blonde Ale) either! Culture - who needs it on a boiling hot day of 100c!





On another day it

was Como Town that came up trumps and more than made up for the missed two at Bergamo. First off there was a food market in the square with a microbrewery selling its bottles of Minchia Bionda (5.2% abv), Minchia Rossa (6% abv), and Tosta at (7.3% abv). The microbrewery was the Birra Minchia Brewery from Messina in Italy. Needless to say quantities were purchased for consumption back at the hotel for the rest of the week. Certainly sat by the lake with Sheila after dinner with a few Tostas was more than a pleasant diversion

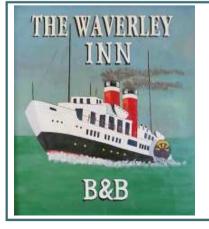
After the market we carried on walking with plenty of 'clanking' in our rucksacks and came across a Tetleys sign claiming '40 imported bottled beers'. At first glance I was going to walk passed it till I read the caption at the bottom. Luckily we had time to kill before boarding the coach so it was off



inside and to the bar which ironically was awash with Coca Cola memorabilia Had I made a mistake? The establishment went under the title of Bar Birreria Cervo, Di Bianchi Roberto on Trieste No. 58, lungo lario and if you were walking fast It could be



easily missed so fellow travellers beware. The first one up was the Birrifio Italiano Vudu at 5.5% abv. This is only brewed once



Tim and Julie look forward to welcoming you to the recently refurbished

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Now with Six En-Suite Bed and Breakfast Rooms 11 draught beers and ciders (IOW real ales) Food: Mon - Sat: 8am - 2.30pm and 6pm - 8.30pm Sunday Lunch - £6.95 booking recommended Storm Café open for breakfast Mon - Sat from 8am Telephone: 01983 522338

www.waverleyinn.co.uk

or twice a year usually at the end of summer and won the Gold Medal at the World Beer Cup 2010 under the category 'German Style Dark Wheat Ale'. Now I could get my hand round the glass -just but Sheila needed two hands and only just made it then!





One hand or two?

Next time at the bar I made a point of approaching the landlord called Roberto who promptly started to place numerous bottles on the bar so I could take photos for this article and choose my next few at the same time. He was particularly proud of Westvleteren 12 at 10.2% abv which was introduced by the Westvleteren brewery in 1940. The actual brewery was founded in 1838 at the Trappist Abbey of Saint

Sixtus in Vleteren, Belgium not far from the hop-producing town of Poperinge. No12 (yellow cap)

certainly lived up to its name as one of the best beers in the World with its ingredients of yeast, hops, malt, sugar, caramel and water. Alongside the yellow cap a blue cap (Westvleteren 8 - 8% abv) and green cap (Blonde at 5.8% abv and introduced on 10 June 1999) is also produced. You may ask why coloured caps and not labels. Well the bottles have been sold without labels since 1945 and all the legally required information is printed on the crown tops. Because of the lack of space Westvleteren are the only Trappist beers that do not have the official trappist logo displayed on the bottle.



From these two I switched to a Sparrow Pit which was a Barley Wine Style beer at 10% abv and the best description I can give is that it was midway between Barley Wine and Imperial IPA! Moving on we next sampled the Nigredo (6.5% abv) which until June 2013 was called Nigra 3.0. It was a bottom fermented beer and hopped with German hops used in typical dark IPA quantity. Moving on I couldn't resist the Belville Peach fruit beer brewed by Brouwey Huyghe. It was a Dutch brewery founded in 1906 by Leon Huyghe in East Flanders. For my penultimate I needed refreshing so at 5% it was the B.I.Weizen, a German beer made with a blend of barley and grain malt. The same company also

The DUKE of YORK INN Mill Hill Road, Cowes, Isle of Wight PO31 7BT Tel. 01983 295171 www.dukeofyorkcowes.co.uk Special Offer for CAMRA Members 20p off per Pint on REAL ALES on production of Membership Card Great Value Accommodation All Rooms en-suite Serving Full English Breakfast through to Evening Meals Large Crews & Families Welcome

Wightwash La Birra Italiana Page Thirteen

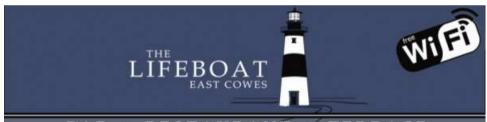


produce Tipopils which is a Pilsner light style beer which has a long primary fermentation produced by infusion at 5.2% abv. This one I gave a miss and decided on my last one being the Notias, a blonde beer with saffron and at 4.8% abv I am glad I did. It is an innovative new Belgium Beer made with the Greek saffron from the Arkaclia region of the Peloponnese. It certainly had saffron undertones and was a Cloudy Blonde Ale with a strong body. What accompanied the beer though was its refreshing malt taste as well making the whole taste slightly spicy and sour as well. The beer is actually fermented in the bottle being unfiltered and unpasteurised.

After all this it was goodbye to Roberto and off to the coach - Sheila said it certainly wasn't in a straight line though! Some of Roberto's other beers included la Bergamasca Neru Atfu (smoked beer), Birra Biol (Pale lager), Ambrata (USA amber/red) and Black Sabat (Russian Imperial Stout) to name just a few. So, I of little faith, it just goes to show Real Ale is there the World over and in places you least expect it, especially on the shores of Lake Como! As for St. Moritz - my bank balance couldn't have stood it anyway even if we had found somewhere! The price of coffee was enough!

Paul Sheldon





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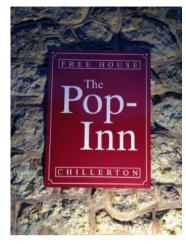
BRITANNIA WAY, EAST COWES, PO32 6UB 01983 292711

www.thelifeboatcowes.co.uk

Pop-Inn Chillerton update.

So, we only had four days to convert the local village hall into a pub. This was indeed a challenge and quite possibly a step too far. What were we thinking? After all, for this venture to really work, we had to somehow create the feeling of a cosy folky ale house in quite a large airy space. For a moment it felt, well, quite impossible! However, thanks to an enthusiastic team of volunteers and a bit of creativity - I think we just about pulled it off.

On Saturday 20th August, The Pop-Inn flung open its doors for the 3rd time to a 'staggering' 200 plus visitors. From the village elders, to a week old baby Sebastian, people had come from far and wide to



experience our little pop-up pub (now made complete with its very own pub sign).

As usual, the bar was well stocked with refreshments including locally sourced Rumpy Pumpy Scrumpy and Goddard's real ale, with the delicious smell of homemade soup drifting from the kitchen seducing many rumbling tummies. Children played merrily outside on the straw bales whilst adults enjoyed relaxed conversation and soaked up the atmosphere. There was much excitement and foot-tapping when the band 'Last Orders' played an amazing set of Irish folk music, later followed by the 'Chillerton Cockles' sea shanty singing creating a real sense of fun to the evening.

Another successful Pop-Inn had been achieved, indicated by the selling-out of ale (all 160 pints!), wine and soup. From the money raised, we were pleased to be able

donate £400.00 to local charities. Well done everyone!!

Gareth Rider

PS See you at the next one on Saturday 19th November - Venue TBA



Wightwash RON RECOMMENDS Page Fifteen

On a recent combined business and pleasure trip to Edinburgh - my second in less than two years! - our hosts delighted us with visits to several interesting venues, including Mary King's Close, an underground city beneath Edinburgh.

This amazing place is set beneath the City Chambers, which is the home to the Lord Provosts of Edinburgh.



We visited several "watering holes", one of which was the *Miller and Carter Cramond Brig* steak house, in Queensferry Road.

There I enjoyed one of the best steaks I have ever had the pleasure to eat. Blue, of course. The ale was Deuchars, brewed by the Caledonian Brewery in Edinburgh. It complemented the meal perfectly, and at 3.8% it told me it was stronger! A superb taste for a gently low alcohol content.

The venue and the beer come high in my list, and especial thanks must go to Andrew, our waiter for the evening. **Pour Bind**

THE CULVER

Located at one of its highest points, The Culver Haven Inn boasts some of the best views on the Isle of Wight

HAVEN

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The Stag Inn, Parkhurst

A History In Pub Signs

This is a story about the Stag Inn history over the years using its pub signs to illustrate its many changes. How many of these signs do you remember?



As you can see the Stag Inn, at the top of Stag Lane, Parkhurst, started life as a Mews Langton pub with a text sign above the companies brewery sign. - As far as I know it never had a pictorial sign.

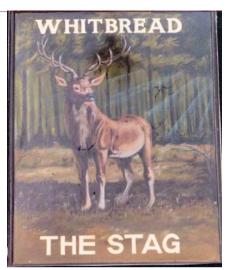


Wightwash ISLAND PUB SIGNS Page Seventeen

In the mid 60s Mew Langton and Company ended 200 years of island brewing and sold out to Strong and Company of Romsey, Hampshire who in turn were swallowed up by national brewers Whitbread.

Whitbread stamped its corporate image on its new acquisitions by replacing all the old signage.





This picture shows the sign which hanged in 1987.

After taking over most of the islands public houses Whitbread's in 1991 sold off 20 of their estate to other independent brewers. The Stag Inn then became one of the few George Gales of Horndean, Hampshire pubs on the Isle of Wight.

This is the new Gales sign which hung in 1994.

Welcome to Northwood's Traditional pub

- Family Friendly
- Garden
- Kids' Play Area
- 5 Real Ales
- Wednesday Pie Night £5
- Dog Friendly





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karnage stocker 38@icloud.com

(01983) 298024

Wightwash ISLAND PUB SIGNS Page Eighteen

Geoffrey Hartridge established the Island Brewery in 1991 and started producing a range of new beers. Eventually several Island pubs were purchased by the Prestige Taverns and rebadged as Cask and pubs. The Stag Inn became The Cask and Custard Pot.

CASK & CUSTARE



This is the sign that hung in 1996.

A new sign appeared in 1998

A BURT

Ushers bought out Cask pubs and immediately rebadged the old sign in early 1999.



Wightwash ISLAND PUB SIGNS Page Nineteen

By the end of 1999 Ushers replaced the sign and renamed the pub The Old Stag.

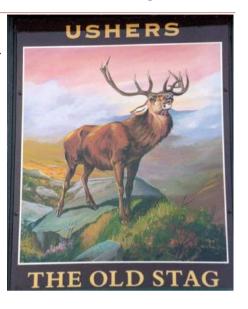
Ushers lost interest in their Island pubs and sold them off as a free house



New sign in 2003.

Sign changed again in 2011







This is the current hanging sign.

Ray Scarfe

The Morris Apprentice

By Steve Baker

October

Well I have gone and done it !! I have joined the Men of Wight Morris Men and they have taken me on as their apprentice. I have been reading the articles in Wightwash about Morris Dancing and it has started to appeal to me. I cannot run up and down the football field like I used to and the thought of those winter practices on the field in the pouring rain and under flood lightsugh! But I still want to do some exercise and I do enjoy a team camaraderie.

What have I let myself in for ...all the jokes about Morris dancingI used to do Morris dancing but kept falling off the bonnet!

Then there was the blind holiday group on the beach who played football with a ball with bells inthey gave a Morris man a good kicking!!



Illustration by Chris Molon

Well I have had enough of that in my time especially when we lost at football!! Well, I have arrived at the free Morris dancing lesson at a Church Hall in October to give it a try. There they all are, the Men of Wight in civvy clothes on a Thursday in a Church hall in Newport with miserable faces.

Am I sure I want to be here? will my feet do what they are supposed to do !! I have done my research on YouTube watching many types of Morris dancing. Then one walks over and introduces himself and explains what is going to happen, the Men are going to do a dance then they are going to teach it to me. The dance is called Lads a Bunchum from a Cotswold Village of Adderbury! They form up six men in two rows of three with



sticks in the right hands and then warn me they are going to sing (OMG) I only know football songs !!

Two notes from the musicians (That is another article !) and they walk around in a circle singing,

"Oh dear mother what a fool I have been, six young maidens came a courting me... five were blind and the other could not see...oh dear Mother what a fool I have been!"

Then they start dancing six men all together with what they call a foot up, then there is stick clashing and more movements ...processional up, processional down, hands around and Hey plus there are different stick movements they look good but can I do this"of course you can says one coming over to me and starts to explain the foot movements ... they go "one two three hop " and we start to get my feet stamping this out next to him and we get faster and before I know what is happening he goes "by George he has got it"! one two three hop, one two three hop... I really enjoyed the practice with Bagman's notices halfway (Secretary's information) and then afterwards we went down to the Prince of Wales in Newport, a good real ale pub for a pint and a chat. I feel I have really achieved something. At the Pub they talk about all sorts of things and answer my questions about Morris dancing: its origins, the various traditions from around England and other sides nearby on the North Island. Then, they start on the stories of what they got up to on weekends awayI do not believe they are all true!! But who am I to doubt them! Open top buses in Kent and the three man lift! To name just a couple.

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Well it is two months further on and I have been practicing each week and I feel I have started to be able to do Lads a Bunchum but only in the middle position, I have even got the stick clashing together and other steps and moves in the dance.

When you get a dance right it makes you feel really good, the other dancers congratulate you and say well done! It is November now and Christmas is looming; the Men are discussing where they are going to dance over the festive period somewhere around Newport and then on Boxing Day at the Dairyman's Daughter at lunchtime where many of the other Morris sides get together to perform.

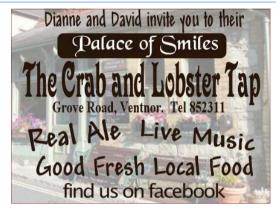
November

Well you had better get your black breeches sorted with white socks and black shoes (not trainers) says the Squire (Chairman of the side) as I reckon you will be able to dance Lads a Bunchum out to the public this Christmas....Oh Sh*t am I really going to dance in front of the public!! Better do a bit more foot practice at home before December, usually in the bathroom where nobody can watch me LOL. The Men at practice are now rehearsing Morris dances to Christmas Carols they do look good ...some of those Morris Chants are a bit like football "Oh my dear I do feel queer must be all that Watneys beer" and "Father Christmas does for free Father Christmas does it for me!" All a bit weird but very much in the Morris tradition. I am now starting to feel like a Morris man now I have got some kit together, they lend me a tabard with markings on it showing I am an apprentice.

December



A Saturday lunchtime just before Christmas and we are outside the Wheatsheaf in Newport and I have my kit on and feeling very conspicuous. But for all the others it is just another day in the Morris. Well it is my turn to dance Lads a Bunchum in front of the public my knees are jelly and my feet have changed sides and are on the wrong legs! But they all encourage me to get up, do it and enjoy myself, so I doit is nerve-racking standing there waiting for the two notes from the



musicians and then to walk around in a circle singing Oh dear Mother what a fool I have been and it starts and round we go singing then foot up and clashing processional down and more clashing until the end of the dance where it is traditional to walk around in a circle and give your sticks to dancer number two in the set and file off....I feel a mile high I have finished the dance with no major slip ups and the audience is clapping and cheering . I am so glad I joined the Men of Wight Morris dancers that was really good. Now on to Boxing DayThen to learn another dance in January.



Description:

A short pub walk across open countryside and through the iconic village of Winkle Street.

Distance: 2.1 miles

Start: The Sun pub car park at

Calbourne (a walker friendly pub with

permission to park)

Access Information:

Several stiles. Wet and muddy after rain

Route:

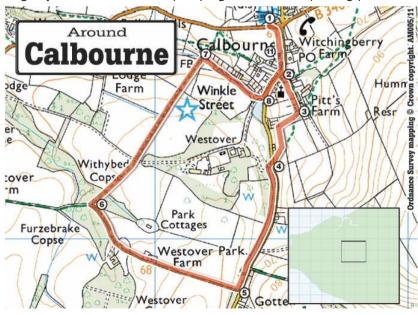
From the pub car park (1) turn left along the verge of the main road. Cross the road and turn right into Lynch Lane. At the old village pump (2) turn left onto a track to Pitts Farm. Take the green track and pass a green building (3). Here turn





right and follow the path left to a stile into a field. Go half left and follow the waymarks off line to a stile in the bottom corner of the field by a lane (4).

Cross the stile and descend the steps. Go left along the lane keeping to the right side facing any traffic. Pass a water pumping station and a parking place.



Continue up the lane to bridleway CB16b and turn right onto the farm track at Gotten Leaze (5).

Continue into Westover Park Farm with fine views of the downs.

Continue on a gravel track and pass Westover Park Farm house and Minty Lodge. The chalk track descends into a small woodland (6). Turn right over a stile into the woodland. Cross a bridge and a stile into a field. Cross a stile into a wire fenced path. Cross a stile and an open field to a hedge with two stiles to cross. At a hedge, cross a stile and a footbridge over a stream (7). Turn right and follow the stream edge to find a stile in the field corner. Continue through woodland to enter Winkle Street and an information board.

Continue through Winkle Street (formerly Barrington Row) to a lane (8) and turn left. Pass a church and continue to the main road and pub opposite.

GPS Users:

Waypoints for this walk can be found at the Rambler's website. http://www.iowramblers.com/page7.htm



A **Beerhead** Abroad **Victoria, Australia** (part one)

A first encounter with Melbourne in May is a strange experience. You've just completed a 24 hour flight with all its concomitant aggravations like security, insomnia, and airline food, and you find you're back in England. Cars drive on the left, the weather is crisply autumnal, and there are street-corner pubs. What's more, your surroundings look...well, English. In short, you feel as though you went to sleep in a quiet home county town and woke up a couple of streets away. It's actually more surreal than being in the more alien environments of New York or Hong Kong.



When you leave Melbourne, however, you realise you're in Big Country. The landscape is still very English, but the scale is not. The 65 million people of England have to jostle for space in a mere 94,000 square miles; the 24 million in Australia have 3 million square miles to spread out in – more than a tenth of a square mile for each person. You can fit the whole of western Europe into Australia, and you'd still have enough room to throw a fairly decent party. OK, a third of it is desert, but there's still more than enough room for everyone. The distances between towns and cities are vast – try a trip along the Great Ocean Road between Victoria cities Torquay and Warrnambool if you don't believe me. You can probably count all the principal cities in Australia on your fingers; that leaves a lot of space for countryside, or 'bush' in Aussiespeak. You don't leave home if your RAC membership has lapsed. And the great thing is, the Aussies don't fill it with merchandising. A beauty spot in the UK will be accompanied by a big arty crafty shop selling bits of

painted wood glued together and books which you never read, in Italy by a dozen tacky souvenir shops, and in Hong Kong by a shopping mall with escalators; the Australians might run to a snack bar if there's an entrepreneur who's sufficiently interested.

A big country means big ideas and big aspirations, and the Aussies are pretty good at it. They're very much 'can do' – take a project like a tourist tramway, for example, and they'll think of 50 reasons why they can do it, and they build it (as they did in Portland), while we Brits think of an equal number why we can't. Of course, it helps being a prosperous nation, but it comes at a price; Australia ain't cheap. However, the falling Australian dollar is a godsend for visiting Brits (or it was until UK voted to leave the EU in the naive belief it would actually improve our prosperity), which makes the cost of living just a bit higher than the UK, and you don't get ripped off – for example, you'll generally only pay for parking in city centres, and eating out costs the same whether you're in an airport or an alehouse. However, beer is dear at around £6 a pint, thanks to high alcohol taxes – you might think you're hard done by in the UK with tax accounting for some 25% of what you pay for a pint, but spare a thought for the Aussies, who have to fork out a whopping 39%. Dining out, though, is surprisingly reasonable (as long as you don't have beer with your meal) – you don't get a lot of choice on a typical menu, but the food is very good quality, and the absence of pub and restaurant chains means that it's mostly prepared on the premises and not shipped in by container - and cheaper than most UK pubs and restaurants.

And what a choice of cuisine! We ate Vietnamese, Chinese, Korean, Italian, Lebanese, Ethiopian, Japanese, Cajun - even some Australian! The signature Australian dish is Chicken Parma – a massive slice of chicken breast, covered in ham (prosciutto if it's really fancy), cheese and tomato sauce. And fish and chips? Very popular there, as here, but forget the cod, and try barramundi. Delicious!

The only curiously jarring thing I found about Melbourne was the graffiti. It's everywhere; anywhere there's a bit of surface that's accessible (and a few places that aren't), it's covered in low-grade graffiti of the 'Bruce loves Sheila' standard. It's even scratched onto



the windows of trams and trains. I spent a fortnight in Brooklyn last year, much less upmarket than Melbourne, and there was nowhere near the amount. I really can't get my head around graffiti; outside of Banksy, it's the most pointless, asinine pursuit I can think of, apart from drinking Nothing Bar Doom.

My perception of the modern Australian mindset is that, apart from the aforementioned can-do attitude, it's orientated in two main directions. Firstly, it is one of atonement; after the first white settlers stole most of the Aborigines' lands, attempted to eradicate their culture and westernise them, and then continued to mistreat them over the next century and a half, their remorse is now such that no effort is spared in preserving and fostering the Aboriginal culture. The irony is that there was never a need to steal their lands; there was always plenty of space in Oz for everyone. This leads on to the second factor, that Australians are very Green; the vast land and its inherent Aboriginal legacy are preserved at all costs. There are massive swathes of Bush populated only by unbelievable wildlife, sheep, cattle and millions of Eucalyptus trees; the Aussies make sure it stays that way. The Bush is broken up by numerous vineyards, a reminder of the Australian love of wine, bred by a climate which favours it so well. I am told that winemaking in Oz is not a profitable business; you don't buy a vineyard to make money, you buy one because you've got it.

Read all about the Aussie beers Brian encountered in Part II in the next issue of Wightwash

Brian Jacobs



Beer*Point* was devised to identify those establishments that consistently serve Real Ale to the highest standards.

Being awarded **Beer***Point* status is a strong recommendation from IW CAMRA, that the listed pub is one that you can rely upon to get a good pint of Real Ale. The definition of a good pint means that the beer must fulfil **three** basic criteria:

- 1. The beer must have condition, which means it must have natural carbonation from undergoing a secondary fermentation in 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 the CAMRA acceptable temperature range. Too cold, and some yeasts coagulate and taint the flavour (peppery, for instance), too warm and the beer can taint 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.

Only pubs that serve beer that satisfies **all** these three criteria will be listed, and if and when they cease to satisfy **any** of the three (for example, too warm or too cold), they will be suspended with the reasons passed on to the pub by the administrator.

Beer*Point* 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 & Castle, Traveller's Joy, Union Inn, Vectis Tavern, Waverley Park, White Hart - East Cowes, Woodvale, Yachtsman

Central - Newport & District

Bargeman's Rest, Blacksmith's Arms, Castle Inn, Chequers Inn, Crispin, Dairyman's Daughter, Fighting Cocks, George Inn, Griffin, Man In The Moon, Medina Quay, Newport Ale House, Pointer Inn, Prince Of Wales, Taverners, Waverley, Wheatsheaf, White Lion - Arreton, Wren's Nest

East - Rvde & District

Boat House, Castle, Cedars, Crown Hotel, Culver Haven, Esplanade Bars, Fishbourne Inn, Fowlers, High Park Tavern, King Lud, Kynge's Well, Old Village Inn, Pilot Boat, Ryde Castle Hotel, Seaview Hotel, Simeon Arms, Solent Inn, Vine Inn, Wheatsheaf –Brading, Woodman's Arms, Yarbridge, Yelf's Hotel

South -Sandown, Shanklin, Ventnor & District

Buddle Inn, Castle, Caulkheads, Chine Inn, Crab & Lobster Tap, Falcon, Fishermans Cottage, Flanagans, King Harry's Bar, Old Comical, Perks Of Ventnor, Spyglass, Village Inn, Volunteer, Waterfront, White Horse, Wight Mouse.

West - Yarmouth, Freshwater, Calbourne, Shorwell & District

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

PLEASE NOTE: The absence of a pub's name in this list may not necessarily indicate that their beer is not up to the required CAMRA standard. Members, please contact the **Beer***Point* administrator if you know of a pub that you think should be included or reviewed.

Sir Robert Holmes

Robert Holmes was Governor of the Isle of Wight in 1670. He was an Admiral in the Restoration Navy under Charles II. He had fought in the second and third Anglo-Dutch wars, both of which he is, by some, credited with having started and led a number of overseas exploits.

He was elected as an MP for Newtown but biographers differ about his parliamentary career, One calls him "a rascal".

During his period on the Island he sometimes acted as a privateer and at one time captured a French ship carrying an unfinished, headless statue of Louis XIV.

Back in Yarmouth the statue was completed to Sir Robert's requirements and he directed that on his death it should stand over his tomb.

He died in 1692. Visitors to St. James' Church in Yarmouth will find it standing there and might feel that the statue with its marble canon and ornate headgear may not be a true likeness of Sir Robert.

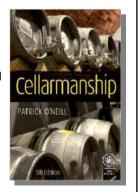


Rob Marshall

Cellarmanship by Patrick O'Neill

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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/ In which city was Handel's Messiah first performed?
- 2/ Which element has the chemical symbol Au?
- 3/ With which train is Oliver Postgate associated?
- 4/ Who played the title role in the film Shirley Valentine?
- 5/ In measuring a horse, how many inches in a "hand"?
- 6/ Hilary Rodman married whom in 1975?
- 7/ What was founded by Scots Guard officer David Stirling in 1941?
- 8/ Which Port is capital of the Falklands Islands?
- 9/ and 10/ Identify these breweries:



Answers to the Summer Quiz

- 1/ Manchester Guardian
- 2/ Tennessee 3/ The Animals
- 4/ Eight (four pairs)
- 5/ Mozzarella
- 6/ Danny Boyle 7/ Sicily
- 8/ Hampshire
- 9/ Amnesty International
- 10/ Save the Children

Jillie Jackson of Wootton wins a meal voucher and Alan Godden of Shanklin wins a case of Yates' beer.

Thank you to all the others who took part - better luck next time!

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food both times. Offer only valid on presentation of this advert

Diary Dates

Friday 7th - Sunday 9th October: 8th Hampshire Octoberfest - Basingstoke Cricket Club

Thursday 6th - Monday 10th October: Harp on Wight Festival

For more details see www.harponwight.com

Wednesday 12th - Sunday 23rd October: Wetherspoons Real Ale Festival

Friday 14th - Sunday 16th October: Beer and Cider Festival - Ventnor Winter Gardens

Friday 14th - Monday 17th October: **Halowe'en Ale Festival** - Castle, Sandown Sat 15th & Sun 16th October: **IOW Classic Buses, Beer and Walks Weekend**

For more details see www.iwbeerandbuses.co.uk

Friday 21st October: Branch Social - Fowler & Co. Ryde - 8pm

Friday 18th November: Branch Meeting - King's Head, Yarmouth 8pm

Friday 16th December: **Branch Christmas Party** - George, Newport 7 for 7.30 Friday 27th January 2017: **Branch AGM** - Traveller's Joy, Northwood 7.30 Friday 7th - Sunday 9th April 2017: **CAMRA National AGM** - Bournemouth

www.wightwash.org.uk

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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