

Diary Dates

- 20th September - **Branch Meeting** - 8pm - Fisherman's Cottage, Shanklin
- 21st - 22nd September - **Cider and Cheese Festival** - Havenstreet Railway Station
- 4th - 6th October - **Gin & Ale Festival** - Red Lion, Freshwater (live music)
- 6th October - **Island Heritage Train Day** - Havenstreet Railway Station
- 8th October - **Beer & Buses Volunteers Meeting** - Bus Museum, Ryde 7.30pm
- 10th - 13th October - **Isle of Wight Literary Festival** - Cowes
- 11th - 13th October - **Halloween Ale Festival** - Castle Inn, Sandown
- 12th & 13th October - **Isle of Wight Classic Buses, Beer and Walks Weekend**
- 18th October - **Branch Meeting** - 8pm - Dairyman's Daughter, Arretton
- 19th October - **A Celebration of Birds and Beer** - Solent Inn, Ryde 2pm (see page 19)
- 25th - 29th October - **Harp on Wight International** - Ryde
- 27th - 31st Oct - **Wizard Week** - Isle of Wight Steam Railway, Havenstreet
- 31st October - **Fright Night** - Isle of Wight Steam Railway, Havenstreet
- 15th November - **Branch Christmas Meal** - Bargeman's Rest, Newport (details TBA)
- 13th December - **Branch Christmas Party** - Man in the Moon, Newport (details TBA)

www.wightwash.org.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 81

Newsletter of the Isle of Wight branch of CAMRA

Autumn Issue 2019

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



Campaign for Real Ale

In this FREE issue:
Birds & Beer **Beer & Buses**

Brewery News

POLE STAR

Isle of Wight
GOATOBBER

Pete's Progress

Cider News

PRIZE QUIZ

and much, much more...



JOIN CAMRA TODAY!

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form. Visit camra.org.uk/joinus or call 01727 867201. All forms should be addressed to: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.



CAMPAIGN FOR REAL ALE

Your details

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
 Address _____

 Postcode _____
 Email address _____
 Tel _____

Partner details (if joint membership)

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
 Email address _____

Direct Debit Non DD

Single Membership £26.50 £28.50
 (UK & EU)
 Joint Membership £31.50 £33.50
 (Partner at the same address)

For the under 26 membership and other concessionary rates please visit camra.org.uk or call 01727 867201.

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

I enclose a cheque for _____
 Signed _____ Date _____

Applications will be processed within 21 days

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today - camra.org.uk/joinus

Instructions to your Bank or Building Society to pay by Direct Debit.

Please fill in the whole form using a ballpoint pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts, AL1 4LW
 Name and full postal address of your Bank or Building Society.



Service User Number
 9 2 6 1 2 9

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY
 This is not part of the instruction to your Bank or Building Society

Membership Number
 Name
 Postcode

Instructions to your Bank or Building Society
 Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee.
 I understand that this instruction may remain with Campaign for Real Ale Limited and if so will be passed electronically to my Bank/ Building Society.

Signature(s)

Date



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- The Guarantee is offered by all banks and building societies that accept instructions to pay Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit the organisation will notify you (normally 10 working days) in advance of your account being debited or as otherwise agreed. If you request the organisation to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit, by the organisation or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when the organisation asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify the organisation.

Banks and building societies may not accept direct debit instructions for some types of account.

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

Just answer these easy questions. The first two correct answers out of the hat on 1st November win the prizes.

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

- 1/ What is the capital of Fiji?
- 2/ Who scored 135 not out to win the 2019 3rd Ashes Headlingly Test?
- 3/ What was the original name for the group "The Shadows"?
- 4/ Claret wine is produced in the region surrounding which French city?
- 5/ Which is the largest internal organ in the human body?
- 6/ All of Carisbrooke Castle donkeys' names start with which letter?
- 7/ Which Caribbean island is also the name of the pirate ship in 'Treasure Island'?
- 8/ In which American television series did "The Fonz" feature?
- 9/ and 10/ Who are these (Dr) Whos?



Answers to the Summer Quiz

- 1/ Froghopper (insect)
- 2/ Hampshire County Cricket
- 3/ Six the Musical
- 4/ 64 gallons
- 5/ Jerusalem
- 6/ Pegasus
- 7/ Aaron
- 8/ Alexander Fleming
- 9/ Corfu
- 10/ Malta

Anne Lethbridge of Shanklin wins a meal voucher and Anthony Lingley of Sandown wins a case of Yates' beer.

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

The
WIGHT MOUSE INN

Andy & Cheryl welcome you to their family run 17th century coaching inn situated in the idyllic village of Chale on the Island's most southerly point, with spectacular views to The Needles and beyond.







- Live music twice a week
- Food served all day
- Outdoor childrens' play area
- En-suite bedrooms
- Large sunny garden
- Large car park

Church Place, Chale, IW, PO38 2HA
 01983 730431 info@wightmouse.com www.wightmouse.co.uk



LIVE MUSIC ALL WEEKEND!

GIN & ALE FESTIVAL

4TH, 5TH & 6TH OCTOBER

20 Real Ales & Over 50 Gins with a Mix-Your-Own Table!
Live Music All Weekend in the Garden Marquee

FRIDAY

Join us 12 - 10pm
Real ale and blues, 6pm
for Sun Morrow &
Blues Anonymous
from 8pm

SATURDAY

12 - 6pm: Gin & Strings
Music from Greg Barnes, featuring
Emma Simpson & Annabelle Spencer
Saturday from 7pm
Live Band: Blonde Bombshell
(£5 / person)

SUNDAY

Regge Party 12 - 6pm
With Derek Sandy
& Friends

AT THE **RED LION**, FRESHWATER

01983 754925 | www.RedLion-Freshwater.co.uk



THE WHEATSHEAF

EAT DRINK STAY
A Hotel with History



St Thomas Square, Newport, Isle of Wight PO30 1SG

Tel: 01983 532444 Email: admin@thewheatsheafhotel.com

Ye Olde Village Inn

61 High Street, Bembridge - PO35 5SF

7 Day Offers

Tel: 01983 872616



Monday Night

DEAL • FREE QUIZ - SELECTED PIZZA £10

Tuesday Night

DEAL • CURRY NIGHT OFFER BUY 1 GET 1 FREE

Wed Night

DEAL • PIZZA NIGHT OFFER BUY 1 GET 1 FREE

Thursday Night

DEAL • ORDER FROM SPECIALS BOARD FREE DESSERT

Fri & Sat Night

DEAL • MUSIC & ENTERTAINMENT FREE

Sunday Roasts

DEAL • HOMEMADE CRUMBLE FREE

1st Oct - 31st Jan 2020

HOLIDAYS • TUE & WED

BUY 1 GET 50% OFF 2ND

Web: yeoldevillageinn.com

T&C Apply within Ye Olde Village Inn
All Offers available on Booked tables
Monday to Thursday: 5-8pm, Thurs Free
Dessert with any Special Board main ordered
Sunday 12-2pm with £10.95 roast
Or until the last roast: (01983)872616

MONDAY QUIZ NIGHT



Wightwash

POLE STARS

Page Thirty Three

began, and, in addition to a massive range of international bottled beers, boasts some 27 craft draughts in its two dimly-lit, Mafiosi-themed bars (no, I don't get the Italian connection either). You know you're in a good bar when the locals outnumber the tourists, and it's hard not to talk in superlatives about this magnificent place. I had a dark and fruity 7% Partizan Stout, which was actually brewed in Bermondsey – why is it easier to find a UK-brewed imperial stout on the Continent than in the country where it's produced and the style was invented? I followed this with a native Piwojad Double Smoothie IPA, a hoppy 8.4% monster with a sweetish aftertaste, before bidding a sad goodbye to the Omerta.

Our final day was spent on a 70-mile road trip to the ski resort of Zakopane. This being before the skiing season, there was little worthwhile to see, and even less to drink. After an initial foray to a bar found via Google which served a pleasant, but unremarkable, Zywiec, we navigated to a rather vaguely-referenced café at the bottom of the town, the **Bar Na Szlaku**. This modest establishment turned out to be a real gem – among a very decent range of bottled beers, it offered a choice of two 9% imperial stouts for around £2 a pint and it seemed churlish not to try both. Awesome!

Thus we concluded our bibulous exploration of southern Poland on a very good note indeed. Our trio has enjoyed many a fine outing to European cities over the years, but until Krakow I have never encountered a destination which enjoys such a bountiful marriage of history, architecture, food and beer, all at bargain basement prices. If you fancy a city break, you will do no better, and you'll still have enough change left to buy a pint in an Ei pub!



Brian Jacobs

the LIFEBOAT east coves

One of the Island's best kept secrets

Delicious home cooked food, locally sourced

Wonderful views across the marina

Large parties welcome

thelifeboatcoves.co.uk

01983 292711

Britannia Way, East Coves, PO32 6UB





recall going to a restaurant afterwards and engaging in a traditional Polish dish of ham hock, which was delicious, but probably as conducive to healthy living as imperial stout.

Next day was tourist day, and after a coffee in the most impressive building in Krakow (which is some accolade, as there is so much stunning architecture), the Cloth Hall, we stepped across the market square to St. Mary's Basilica. This 14th century church should be a must on any visit to Krakow because it's an absolute delight, impressive inside and out, and rivals the Cloth Hall for sheer opulence. In spite of its huge dimensions, it has a very intimate feel to the interior, probably because every square inch is filled with delightful ornamentation. From the sublime to the ridiculous, and, following a battered lunch and a pint or two of Marcowe at the Bierhalle, we went on a trip to the

local Wieliczka salt mine. We think of such places as being the penitence of lawbreakers in earlier times, but the workforce had been entirely composed of paid labour, who worked in the maze of tunnels some 125 metres underground. The 5000 steps to reach the working levels are well worth the effort, because it's a fascinating and unique experience – in addition to the working galleries, there are lakes, statues and chapels carved from the salt.

After returning to Krakow, we walked to the Jewish quarter to find probably the best-known pub in Krakow and far and away the best one of the trip, the **Omerta**. This establishment was where the Polish beer revolution



Island Brewery

Who needs to jack-up the summer when Island Brewery are around, at most of the festivals and at pubs across the Island? Have I been asleep, because, this year, I cannot remember seeing so many festivals on the Island? It seems, every weekend there is a festival or a choice of festivals to go to. 'It's 10 weeks of go, for us,' says Steve Minshull, Island Brewery boss, 'flat out, for all of our staff and festival helpers.' 'And for the drinkers, too!' I replied, 'By the sounds of it.'

Chris is flat out too, with 20 solid weeks of brewing one-off specials for this year's Beer & Buses festival in October. 'Everybody wants us to brew something special for them now.' Chris says. 'What was just supposed to be a part-time, occasional interest has become a full-time venture.' He further states. 'My little small batch plant has become a micro-brewery inside a micro-brewery!' Chris goes on to say. 'Perhaps you should consider brewing some of these more popular specials, the **Black IPA's**, **Stouts**, etc, as a full brew?' I asked. 'Dark beers don't sell.' was the response. Where have I heard that before?

Who's Who

Chairman and BeerPoint coordinator
John Nicholson
jnl@johnnicholson.co.uk

Secretary: Alec Lawson
alec.lawson@virgin.net

Treasurer and Wightwash Advertising
Ken (Buzzy) Matthews
camraiw@aol.com

GBG coordinator: Mike Hoar
mike.camraiw@gmail.com

Wightwash Editor and Membership
Tim Marshall
editor@wightwash.org.uk

Press Officer: Brian Jacobs
jcloth14@gmail.com

DEADLINE FOR WINTER WIGHTWASH WILL BE 10TH NOVEMBER 2019

the PIER VIEW
COWES & KILBY

Live Sky and BT Sports across 4 screens

Home cooked food served from midday

Real ales, fine wines and a great gin selection

pierviewcowes.co.uk

01983 299891 25 High Street, Cowes, PO31 7SA



Greg and Hayley welcome you to The Railway Inn, Ryde and The Wheatsheaf, Brading

Freehouses with Real Ale at popular prices : Live Music : Sky & BT Sports TV

Tel: 611500 | PO33 2RT

Tel: 400747 | PO36 0DQ

The Railway & The Wheatsheaf are family & dog friendly pubs and are easily accessible by train & bus (No. 3)
Live Music @ The Railway - Fri 9pm & Sun 6pm | Live Music @ The Wheatsheaf - Saturdays 9pm

Dark Beers don't sell, but **RDA** has only won best stout in Britain again at this year's World Beer Awards, and will now go through for the top World judging. A Man in the Moon tells me that it is their fastest selling and most popular beer, and Rod at Newport Ale House struggles to keep Chris's Black IPA's for any longer than a day, the demand is so great. So, the thought that dark beers don't sell, I think, must be one of Chris's wry understatements.



bitter, a beer that holds its flavour against much heavier beers – 'like a boy David of the beer world' says Chris.

And, for Island Brewery fans, the brewery is funding and running their own minibuses to the brewery for this year's Beer & Buses Weekend as the nearby bus stop was considered too dangerous.

Minibuses will leave from outside the Riverside Centre on Newport Quay. No independent visitors will be admitted – it is mini-bus only. This is so that the brewery can have total control of numbers, traffic and safety.

John Nicholson
BLO Island Brewery

Anyway, back to beer awards. Not only RDA, but **Victoria of Wight**, too, won best in class for English Pale Ale, only available from Wightlink, for whom it is specially created. I wonder if light beers don't sell either?



Chris Mousley - Island Brewery, John Nicholson - CAMRA, Simon Lewis - Wightlink - at the launch of Victoria of Wight

Having said all that, one of the most popular festival beers is **Yachtsman**, because of its refreshing balance, and satisfying taste, as well as being mid strength. At the Cowes Week Parade bar people were coming to seek out Island Brewery beers, RDA and the humble, yet refreshingly cheeky, **Nipper**

Branch Pub of the Year 2017

King Harry's Bar

Old Village, Shanklin

Ever changing variety of well kept real ales

Telephone: 01983 863119

Function room available for all occasions

Live bands every Friday from 9pm 'til 11pm

20p off a pint of real ale for card carrying CAMRA members



turned to rubber.

The following day was initially given to sightseeing, not through any cultural zeal, but because we couldn't find a bar which opened before 2pm, one of the few bibulous drawbacks to Krakow. Indeed, to pass the time we even engaged in cream cakes and coffee at a local café, and these were very pleasant indeed. Being still blessed with more time than wisdom, we walked up to and around the Castle, and I must commend the Banbury representative on achieving this with only a few invectives. Finally it was opening time, and we sought a bar called the **Wezze Krafta** which turned out to be a large, shabby-chic establishment on a small industrial estate near the city centre. This former warehouse appeared to have obtained its furniture from a derelict canteen and its background music from a tone-deaf banshee. Thankfully, the beer was both better-favoured and better flavoured, with a 6% Zakladowy Maria Zasilawia Black IPA, and a 6.3% Plan Wykonay Herb IPA 6.3%, both of them delicious and totally unpronounceable even before you drank them – what is it the Polish have against vowels? Thank heavens for the universality of English and finger pointing; Polish isn't for amateurs, though clearing your throat while talking in Esperanto can get you by.



We headed back to the town and sought the **House of Beer**, a popular, atmospheric 4-room beer bar in the heart of the old town with typically old-school Krakow arches and dark wood, stocking an awesome selection of international craft draughts and bottles and dispensed by beer-savvy staff. I selected an impressive 10% De Molen Mout & Mocha Imperial Stout from Holland, surprisingly only slightly sweet, with that rich, toasted malt aftertaste you expect from such a beverage.

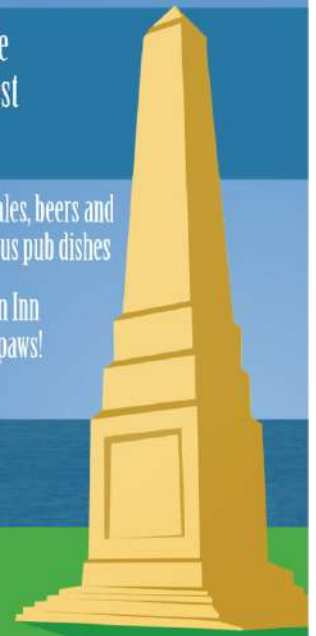
Next on the itinerary was **Viva la Pinta**. It must have been good, because I have absolutely no recollection of being there, but according to my notes, I had a 7.9% Browa Pinta Rak Z Rajs; clearly, I was sufficiently compos mentis to actually input such a crazy name into my phone, but maybe I was just stabbing out random letters. I do

THE CULVER HAVEN INN

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

As well as an ever-changing variety of real ales, beers and wines, we also serve a range of delicious pub dishes

With friendly staff and a cosy atmosphere, The Culver Haven Inn is the perfect place to take the weight off of your feet – or paws!



Culver Down, Sandown PO36 8QT (01983) 406107 www.culverhaven.com

they're rarely more than a street away in Krakow. This is not the city to visit if you're an acolyte of low-strength beers – anything below 5% is for feeding babies (milk stout, anyone?), and most are above 6%.

Prior to our trip, I'd combed the web (no, not the one beneath my toupee) for a likely list of pubs and bars, but our first call was a recommendation from our airport taxi driver, who was disturbingly well versed in craft beers and bars, and it was the **Bierhalle**, sufficiently close to our hotel that even the Banbury delegate didn't complain. Those of you versed in European argot will have sussed that it's a German bierkeller, and none the worse for that. We elected for one of the house beers, the malty, easy-drinking, bottom-fermented Marcowe, which, at 5.8%, was not only a gentle start to our perambulations, but the nearest to a session beer in Krakow.

A Marcowe or two later, and we were ready for something higher on the liver-damaging scale, so we braved the 4-degree temperature outside (which was less intrusive than the touts who constantly waylay tourists, begging them to step this way and sample the food/girls/bar/city tour) and we headed for the **Multi Qtti Tap Bar**, known as Multi to its friends. The Multi is a dimly lit, craft beer bar just off the market square, with up to 20 craft beer taps, popular with students and other smart young people like us. I have it recorded that I tried the sour Pracownia Piwa Purple Haze Hoppy Fruit Beer, and I can only assume that either the mellowness inspired by two pints of Marcowe, or the impressive 7.7% strength induced me to try it, because I invariably avoid beers which taste like an elderly yoghurt. However, following it with a couple of pints of 7.7% Baltic Porter more than compensated not only for the sour beer but for any remaining trace of sobriety, and earned me a reprimand from certain sour quarters whose lips hadn't



Yates' Brewery

As already reported, it has been a very busy year for all at Yates' and Hayley tells me "What a crazy summer - sales have exceeded all expectations and we are flat out keeping up with bottle sales. We are now in Morrisons, Newport, and are receiving continuous orders from the Garlic Farm and AJ Wells. The Co-op will be stocking Santa's Ale this festive period" – planning for Christmas already, what a depressing thought as we all try and cling on to the last vestiges of summer! As well as the bottle sales, Islander and Golden continue to be as popular as ever and they are very pleased with the high level of sales for these.

I previously mentioned that Yates' were planning to



produce a new beer for Beer and Buses and I wondered if this was to be alongside 'On the Buses' or to replace it. Well, I'm delighted to say that there will be an additional beer so we shall have two Yates' specials to enjoy over the weekend. The new beer will be called 'Ticket to Ryde' (oh no it's not!) and they are now taking orders for both beers, as Hayley says "So get your orders in to save disappointment."

Last time we also mentioned their relationship with The Garden Cider Company and Nick has been over to the Island getting orders together and will be over again to do a sales drive before Beer and Buses – another opportunity to offer something special to your customers if you're a publican, or to try their range of ciders if you're out and about for the weekend.

Joe's Bar

A WIDE RANGE OF REAL ALES

including a regular selection from micro breweries

All food home cooked and fresh!

Dog friendly - Families Welcome - Large Garden

Woodfired Pizzas (from 6pm)

High Street, Niton PO38 2AZ
01983 730280

ISLAND BREWERY
ISLE OF WIGHT BREWERY LTD
www.islandbrewery.co.uk

Dinglers Farm, Yarmouth Road, Shaftlet,
Isle of Wight, PO30 4LZ
01983 821 731

THE ISLAND'S FASTEST
SELLING CASK & BOTTLED ALE

ISLANDER
made on the island of Wight

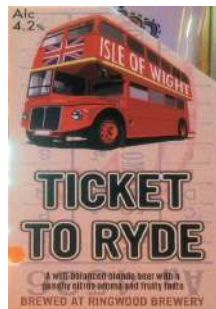
CHAMPION BEER OF BRITAIN 2017
FINALIST

YATES' BREWERY
www.yates-brewery.co.uk

Another new relationship is with Palmers Brewery and they are receiving excellent feedback from the trade as they ship their beers. 'Tally Ho!' certainly looked to be a very popular choice at the recent IoW Steam Railway's Steam Show beer festival, with many people enjoying this strong dark Old Ale, full of complex layers of flavour.

The artwork for 'Ticket to Ryde' isn't yet ready, and it's far too early for Santa's Ale, so for this month's label I thought we would have a look at **Old Flame**, the second of the two beers produced by Yates' for AJ Wells Charnwood brand.

Jeff Sechiari
BLO, Yates' Brewery



STOP PRESS

Fortunately Yates' noticed in time that "Ticket to Ryde" has already been chosen as a beer name by Goddards AND Ringwood.

Goddards Brewery

Looking back over the summer

Goddards have been busy on the awards circuit having been awarded a silver at the British Bottlers' Institute (BBI) ceremony for their **Planet**

Two Great Ventnor pubs!

The Traditional British Lounge and Wine Bar and the little gem!



Surround yourself with nostalgia and enjoy our fine home cooked food. We stock an excellent range of Wines, Beers, Lagers, Ciders and Non-Alcoholic drinks. Guest Bottled Ales and Organic Ciders. 46 High Street. Tel: 01983 857446 www.perksofventnor.com

No chips, children or fruit machines. Just good ale and conversation. **Fully Open** (* expt. Tuesdays) 30 Victoria Street. 01983 852537

Pole Stars

The Beerhead Abroad visits Krakow

Once upon a time, but not so very long ago, there were far, far lands where the most interesting beer you could get was made in big European factories run by Mr AB Inbev and Mr Heineken. In those dark days, the UK was a shining beacon in the big beer desert which, with a couple of notable exceptions, was the world outside the UK with its fantastic diversity of beers which were a genuine natural product, unsullied by chemicals and other undesirable agents. Moreover, some of them approached wine in strength and diversity. Then some very clever people in that desert, and in the UK, found that they could take the technology of factory beers, but instead of churning out stuff that belonged in a churn, they could adopt the UK principle of diversity, add a few more unusual styles including some really wacky ones, give the whole thing a smart, sexy image, and call it Craft Beer.

Not only was it a Very Good business model, but the clever ones found that almost any price could be charged for it, as many craft beer drinkers were less concerned with value for money than brand image, so a lot of money was made from hipster labels and silly additives. Not a great deal of that money came from CAMRA members who, sensibly, eschewed fashionable froth in favour of tried and tested styles, though they weren't averse to the odd craft offering as long as it didn't taste like rotting fruit and cost less than a bottle of St Emillion.

Many people in those far lands thought that Craft Beer was A Very Good Thing Indeed, but high prices didn't work everywhere. One country where they didn't is Poland, and Krakow is where a fat guy from Banbury, one from the Island and sylph-like me headed in October 2018.

Poland is probably a mystery to many in the UK, as is the correct pronunciation of 'Krakow', or, indeed, anything in Polish, but the city, the food, and the beer are unsurpassable, and you don't have to dig deep into your whip to enjoy them. A pint of the local Zywiec will set you back a modest £1.20, while an imported 12% headbanger could deplete your wallet by around a fiver, though this is very much the high end of reasonable. Generally, it averaged at around 6 - 7% and £2 a pint, allowing you to get wasted with a clear conscience, though not necessarily a clear head. Don't expect real ale, but all beer styles are available in craft form, and while you might have to scour the UK for a good porter or imperial stout,



Let's cross to the **Borderline Morris Men** (Exmoor) and the **Borderline Brewery** in Buttrio Udine, Italy.

In contrast we have **AELGYTHE Women's Border Morris** based in Alvechurch, Worcestershire. (**AELF**,



a maiden of wondrous beauty, perilous for mere mortal men to look upon. **GYTHE**



signifies the dark inhabitants of the Hollow Hills, skilled tunesmiths that accompany the AELFS in their pagan reveries.)

Add to this **Guith Morris** from the Island and you can imagine what a weekend it was making us not forget the myths, legends and traditions that such Morris Men can remind us through their many varied displays alongside a few good pints of ale of course.

Paul Sheldon

Myth

Fans of the online game **Guildwars** may have noticed that the June brew from the **Eldvin Monastery** was "**Bloodstone Orange Summer Ale**" containing "*a small amount of Bloodstone dust that provides a tingling sensation when swallowed*" "Double click to consume". (eh?)



Fact

Bloodstone is a quartz gemstone; a member of the "chalcedony" family, popular for at least two thousand years. Here are some examples.



Lager. For those who have not tried it, this beer is both vegan friendly and gluten free! Happily there is some alcohol – and hops.

Later at a ceremony entitled Great Taste Awards 2019 they were awarded a maximum 3 stars for the Quarr Abbey Ale. Quarr Abbey Ale was one of the 1.5% out of 13,000 entries to achieve this. Where did they find 13,000 bottled beers? According to the judges Goddards will have to revise the tasting notes as they described it as "a taste of history", "the flavour delivers on all the promise, coming in delicious layers, with a perfect balance of sweet and bitter", "the mouthfeel is rich, smooth, fragrant which develops into a hint of sharpness, a rich smoothness finishing with a wonderful warmth of pepper in the throat". Does this mean they enjoyed it!



This summer's changeable weather provided a few challenges, especially during Cowes Week. This year Goddards teamed up with Cowes Yacht Haven, a mecca for entertainment during this week. Goddards Hop Inn, had to be fortified against the rather windy weather, thankfully it withstood the storms and cask ales were available throughout the week, including draught Planet Lager.

During summer they began a collaboration with Komban Beers on a new **Komban**



Indian Lager (4%). Once again Josh has developed a new lager recipe, which in addition to the standard mix of water, yeast, hops and malt, has Kerela Matta Rice in the list of ingredients. I am told this is an Indian variety considered a royal food in the Chera kingdom. This is a smooth, crisp lager brewed to

The Highdown Inn

Bed & Breakfast, Local Seafood & Game Restaurant and Country Family Pub



Dog Friendly, Family Friendly, Walker Friendly "Muddy boots welcome!"
Come and see us on Beer and Buses
and try some new ales!

Telephone: 01983 752450

Highdown Lane, Totland, Isle of Wight, PO39 OHY
www.highdowninn.co.uk

accompany Indian cuisine. Sounds as though it should dull the worst pains from a hot curry!

As you may have read in the press over the summer, Goddards applied for planning permission for a new brewery and visitor centre at Branstone Farm. Had to look up the location on Google Maps. It is situated on the Sandown Road after Hale Common and before Apse Heath. A bit more accessible than Bullen Farm. To date there is no information about when the application will be considered.



New Family member

Goddards are pleased to have a new member of the brewing team - Bob Payne – as a brewery assistant. Haven't had a chance to meet and talk to him yet. I presume he likes beer.

Looking forward

It is that time of year again, Beer, Buses and Walks Weekend, and planning is well under way. Following on from last year's Duck Hunt they have decided this year to promote their well received Porter in a new jacket called 'Ticket to Ryde', in keeping with the Beer & Buses theme. I personally will be looking out for this.

Mike Hoar
BLO, Goddards Brewery

Boojum Brewery

Get out the bunting and best china, our funding from Central Government has finally arrived! The past few anxious months have passed and now it's

all systems go on Sandown High Street to create a brewery, install our 75 litre brew kit, create a bar, kitchen, shop and museum. To be fair, although the project is behind our original schedule, having the extra time to visit breweries and speak to the industry has enabled us to refine and hone our plans, making it a better project.



We've recently been to Burton upon Trent (of course), Magic Rock in Huddersfield, Thornbridge in Buxton, Vibrant Forest in Hythe (three times, we like it there), Tiny Rebel in Newport (Wales), Hillside in Gloucestershire, Purity in Alcester, Unity in Southampton and Mad Dog Brewery in Abergavenny. Our most recent foray was to the Charles Faram annual Hop Walk and we managed to get our hands on some fine tasting hops to try. Also, a few trips to micro pubs to check out cellaring options, bar set up, beer choices, glasses and prices. It's all very thirsty work I can tell you!

Repurposing a Victorian shop into a brewery is not without its challenges, drains, water and electrics not being in ideal locations, relaying the floor, not having a cellar and ventilation have all needed detailed plans - sometimes even trial and error! We can see why industrial estates are so attractive to new breweries. However faint heart never won fair pint, so we have pushed through these difficulties to create a unique offering to help regenerate Sandown.

When we open, our customers will be able to view the brewery as they sup, through the glass panels and gaze lovingly at the stainless steel glory of our

we have '**Wolfenstein**' (13.3% abv) But what about **Vixen**? Again I go to the USA with the **Old Bust Head Brewery** in Fauquier County, Virginia and their deep amber **Vixen Irish Style Red Ale** (5.4%abv).

Next group was the well named **Tatters and Tails Morris Group** from Bath. I could quote the '**Tall Tales Brewery**' in Maryland USA or the **Whales**



Tale Brewing Co in Nantucket, MA, or for the '**Tattered Flag Brewery**' & **Still Works** in Central Pennsylvania USA.



We welcome you to The Waterfront with our all new restaurant "The Mediterranean Kitchen" where you can come and enjoy the magical location of Totland Bay in the west of the Isle of Wight. Experience some of the finest sunsets in Europe over a drink, or our freshly prepared delicious Mediterranean cuisine.



The Waterfront, Totland Beach, Totland Bay, Isle of Wight PO39 0BQ | Tel: 01983 756969

www.eatbythesea.com

Tim and Julie look forward to welcoming you to
THE WAVERLEY INN

CARISBROOKE
Now with Six En-Suite Bed and Breakfast Rooms



Food: Mon - Sat: 8am - 2.30pm and 5pm - 8.30pm

Sunday Roast - £8.95
booking recommended

11 draught beers and ciders (IOW real ales)

Open for breakfast Mon - Sun from 8am

Telephone: 01983 522338
Email: waverleyiow@gmail.com
www.waverleyinn.co.uk



The **Screaming Banshees Gothic Morris** from Kent. The Enville Brewery in Stourbridge produce a "**Gothic Stout**" and "**Ginger Gothic**" ale.

The fearsome **Mythago** (from Sussex) are a troupe of musicians, storytellers and dancers telling old English folklore



mainly pre-Christian stories like the '**Green Man**' We can go further afield with this connection and the '**Green Man Brewery**' in Asheville, N. Carolina USA. **Hook Eagle** (Hampshire) was another attendee and I can quote the **Red Hook**



Brewery in Seattle and, closer to home, the **Eagle Brewery** in Bedford. **Wolf's Head & Vixen Morris Men** were also at the event. We could start with **Beerwulf**, a craft beer distributor, and the **Wild Wolf Brewing Co.** in Virginia USA. with a brew master at the helm called Danny Wolf. Thus



started to import the BrewMagic system. Boojum will be the first commercial all electric BrewMagic in the UK and we are being given excellent advice and assistance. They will deliver, set up and get the first brew put through, just to ensure everything is hunky dory. That's what we call service!

Of course it's all about the beer and we are getting our water tested so we can adjust the minerals etc for specific beer types and we can also access an island spring for special brews. We also will be using some locally sourced botanicals and flavours to offer a unique taste and sense of place. We want to celebrate the island through our beer, food and culture on offer.

For those of you visiting us for Beer and Buses, expect some brilliant guest beers from some of our favourite breweries. We'll have you spellbound by the story telling, delicious beer and local food we'll have on all weekend. We've a few surprises up our sleeve too.....

Julie Jones-Evans, Boojum Brewery

HLT, Mash Tun, Copper and Fermenters. All of our set up equipment have been ordered from America through a UK company that have just





ISLAND COUNTRY INNS

The Buddle Inn, Crown Inn and Sun Inn date back to the 16th century. With flagstone floors, low beamed ceilings and stunning fireplaces.

www.islandcountryinns.co.uk

 THE BUDDLE INN PUB · DINING · JUICES St. Catherine's Rd, Niton, IOW, PO38 2NE Tel: 01983 730243	 THE CROWN INN PUB · DINING · JUICES Walkers Lane, Showwell, IOW, PO30 3JZ Tel: 01983 740293	 THE SUN INN PUB · DINING · JUICES Hulverstone, IOW, PO30 4EH Tel: 01983 741124
--	--	---



You can be sure of an excellent pint...
 All Island Country Inns are Cask Marque Accredited!

10% OFF!
 YOUR BILL WITH THIS ADVERT.

On my travels as "Banner Man," delivering Beer & Buses banners to Island establishments, I met with a Conrad Gauntlet, who kindly spoke to me about the production of Mermaid Gin. You could tell straight away he was proud of the product plus other spirits in production. I brought the conversation onto more "pressing" matters, cider.



I asked if Rosemary's Vineyard would be pressing this year, as I had heard the vineyard was running flat out last year and was unable to press apples. His reply was music to my ears. Firstly, yes they were and more importantly, an apprentice had been taken on for cider production. Unfortunately, the apprentice had to go to college on the mainland as Island colleges do not cater for the course. I discussed with Conrad my observations on cider production on the Island. I was surprised that no Island cider producer utilised 20 litre cider boxes and sold them to local pubs. Cider production at Rosemary's Vineyard appears only to produce quality bottled ciders. I have tasted the product prior to bottling and in my opinion it is of

ISLE OF WIGHT DISTILLERY
TRUE ISLAND SPIRIT

DISTILLERY VISITOR CENTRE
TALKS AND TASTINGS
VIEW OUR STILLS IN ACTION
MERMAID GIN SHOP AND BAR
FABULOUS VIEWS

HOME OF MERMAID GIN

Isle of Wight Distillery, Pondwell Hill, Seaview, Isle of Wight. PO33 1PX
01983 613653 www.isleofwightdistillery.com

f i t @lowdistillery

Morris Dance Teams Ale Trail 2019

Earlier this year the Island's **Bloodstone Border Morris** held their 10th Anniversary Rally at Smallbrook Stadium. Supported by Southern Vectis, Isle of Wight Steam Railway, Island Ales and a number of visiting sides, the weekend was deemed to be a tremendous success.



History

The "border" refers to the border between Wales and England. The earliest records are from Hereford in the sixteenth century. The origins of

the blackened faces are unclear, but theories include disguise, poaching and general misrule.



The Island's **Bloodstone Border Morris Dance Team** was set up in the summer of 2009,

taking their name from **Bloodstone Copse**, reputedly the scene of a



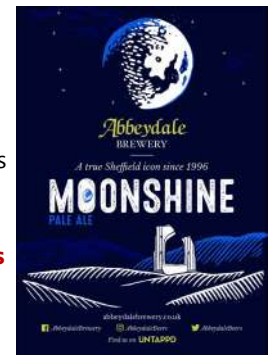
battle between the Saxons and Danes. The nearby brook, the Monkton Mead running red with the blood spilt. Hence the Bloodstone is where the Monkton Mead Brook rises on Ashe Down.

For this year's event, Island Ales kindly brewed a '**Bloodstone 10 Ruby Red Ale**' 4.7% abv, 'an extremely fine dark malty beer with heavy notes of crystal malt and a hint of roast barley'.



One doesn't have to look far to find more connections between the visiting Morris sides and ale; The Island's **Moonshine Morris** for instance.

Abbeydale of Sheffield brew **Moonshine**, a blonde golden ale.



Volunteers

This is in the way of a thank you and to give recognition to all our Beer and Buses volunteers.

The Beer and Buses Volunteer Supremo, Paul Sheldon reports that we currently have over 70 volunteers to act as marshals, guides, pilots, programme salespersons, comment card handerouters and general meeters & greeters.

Thank you very much. We couldn't do it without you!

Don't forget, our first volunteers meeting this year will be at the bus museum on Tuesday 8th October at 17.30. Wash up & Pi-Drinks Party dates to be announced.

If you've yet to become a volunteer and can spare a few hours over the weekend to help us, we would love to hear from you. Please phone Paul Sheldon on 01983 611063 or email: mrssesheldon@gmail.com

Wightwash and Beer & Buses are now embracing QR technology. If you have a QR app on your mobile phone, the 2D barcode in the corner will take you straight to the Beer & Buses website.



12th & 13th October 2019

ISLE OF WIGHT BUS AND COACH MUSEUM

Come and see our collection of vintage buses & coaches.

Visit the shop & tearbar.

See the displays of memorabilia and artefacts.

FREE ADMISSION

Opening Times: Sundays, Wednesdays, Thursdays and Bank Holidays

From 7th April to 3rd November

extra dates see: www.iwbusmuseum.org.uk

10.00 am to 4.00 pm

The Bus Depot
Park Road, Ryde PO33 2BE

www.iwbusmuseum.org.uk

A registered charity 1097347



excellent quality and would go down well with cider drinkers who prefer a Real Cider. I also expressed my annoyance at having to go to the mainland to find Real Cider in boxes for events such as Havenstreet.

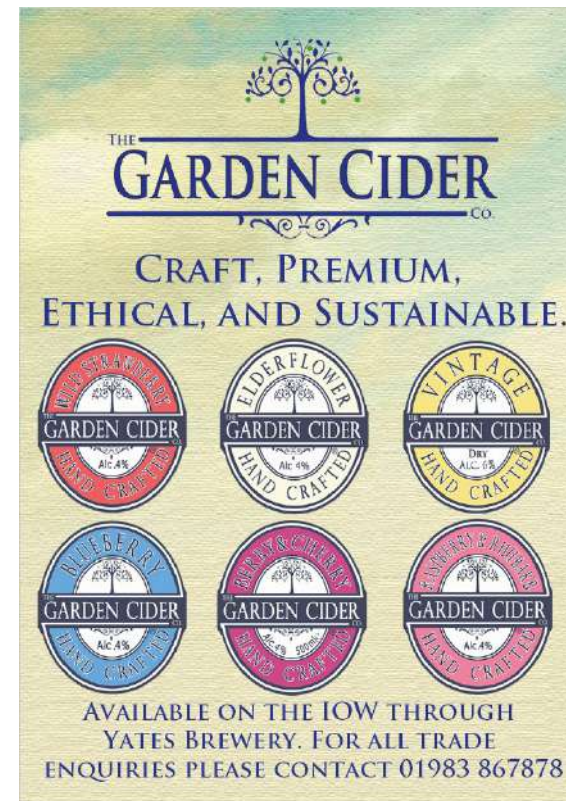
The Solent, Ryde, held its first Cider festival this year; no Island cider was represented. Go into the Newport Ale House, Traveller's Joy, Ye Olde Village Inn, they all sell cider in boxes on the bar, not one box is from the Island. This is a crying shame as Rosemary's produce a great product. I wish the new apprentice all the best with the course and look forward to meeting up in due course.

Hopefully Rosemary's Vineyard will be able get its cider products into 20 litre boxes and get IOW Real Cider on the map.

I attended the Solent Inn's first Cider & Gin festival. It was great to see a wide range of ciders on offer with a few Real Ciders in the mix. Ross McFarlane worked very hard along with his staff to get the event off the ground. He procured a good range of ciders from the mainland. I thoroughly enjoyed the event. Having spoken to Ross, I understand that he is very keen to put on a second event next year. I for one can't wait and wish the pub all the best for next years event.

I had the pleasure of joining my lager swilling son Chris for the 42nd Peterborough beer festival. This is one of my favourite festivals. Apart from the vast array of ales in the marquees, there were over 90 perries and ciders on offer. I had a good conversation with a cider bar volunteer. One of the questions I posed to her was, "How many of the 90 odd boxes were actually *Real*?" She informed me that if they had adopted CAMRA's Real Cider/Perry policy, there would only be a handful of boxes on offer and not many would have been drunk!! I wonder what the CAMRA APPLE Committee makes of this?

John Glazebrook
IOW Local Cider Rep



Many years ago, I led what some may consider an idyllic lifestyle. I was working as a musician on a P&O cruise ship sailing the South Pacific entertaining hoards of young Australians. One of the highlights of the cruise was a visit to Tubby's Takeaway in Suva, the capital of Fiji. Tubby was an amiable chap of large proportions. He was always pleased to see us and pass on snippets of gossip from musicians from other cruise ships. His signature dish was Goat Curry accompanied by a cup of coffee made with condensed milk. I have to admit, the coffee was an acquired taste, but the curry was delicious. If all goes to plan you too will be able to sample goat meat here on the Island with the launch of Goatober. Read on....

This October, the Isle of Wight's very first **Goatober** will be launched, in an effort to raise awareness of goat meat, milk, cheese and fudge produced on the Island.

The Short History of Goatober

Goatober was first established in Brooklyn, New York, in 2011, when goat keeper, Erin Fairbanks, thought it would be a good idea to capitalise on the seasonal surplus of goats by creating a month-long celebration to promote the consumption of goat meat and dairy products. The campaign was a roaring success. Goatober reached the UK in 2016, and mainland Europe in 2017. Goatober events are now held around the world. Suppliers, retailers and chefs work closely together to promote all manner of exciting events – or just to increase the number of menu options. The campaign aims to put at least one goat meat and dairy dish on the menu throughout October and to encourage people to try cooking it at home.



Goat Products

Goat meat makes up around 60% of the red meat produced worldwide and yet in countries such as the UK – where the wool and lamb trade has dominated – it has always been one of the much lesser consumed meats. However, because of increasing ethnic diversity it is starting to become far more readily available. Ribs, loins and tenderloins are used for quick cooking. It takes longer



The Village Inn
 Shanklin Old Village
 Open lunchtimes and evenings
 for lunches, snacks, evening meals and REAL ALE
 Good Food, Fine Wine and Fine Ale. Tel: 862514

Check our Specials Board

Live Entertainment

On the way back to site we visited The Kings Arms hotel and had two very nice pints of Tribute but the £8.50 bill took the shine off.

In the morning we started back, stopping at Dawlish to break the journey and we caught the bus to Teignmouth. Not a nice day but did a bit of shopping and caught the bus back to Dawlish and had a look around there, then the bus back to the campsite. Still not feeling well, we decided to cut the holiday short and drove back to Lymington, despite being two days early. Wightlink got us on the 3pm Ferry and home tired but happy.

Pete and Heather Cobb

RINGWOOD BREWERY

Come and visit the Ringwood Brewery Shop
 (Open: Monday- Saturday 9.30-5pm)

Tours are also available, booking compulsory.
 Call our Brewery Store on 01425 470303

138 Christchurch Rd, Ringwood BH24 3AP
WWW.RINGWOODBREWERY.CO.UK

winds prevailed but it didn't stop us walking around Hayle. We had a very good meal in The Cornish Arms (cornisharmshayle.co.uk). Four real ales and well kept and we drank Hanlons Yellow Hammer. A day was spent in St. Ives. Having got there on the bus, the rain poured and the wind blew resulting in us both getting coughs and colds, plus I got a chest infection. Having been given antibiotics, no more alcohol for me for ten days. The pits!



Next was Marazion and the Dove Valley camp site where we could see St. Michael's Mount from the van window.



Next day we caught the bus to Helston and

walked past The Blue Anchor due to antibiotics, but took this photo and had a look around the town, did a bit of shopping and caught the bus back to camp. We walked into Penzance along the sea front only to find our favourite pub, The Star was closed, so Wetherspoons' had to do. Still we had a very good pint of Arkells' Kingston Special Ale, an excellent beer. Not feeling too well I stayed in the van and rested for a couple of days, then got the boat out to St Michael's Mount and climbed up to the castle, again hard walking but very rewarding when done. It is a day's visit to see all the grounds and gardens and then we walked back as the tide had gone out.



to break down the collagen in other cuts, so this tends to be used for traditional slowly cooked stews and curries etc. To increase flavour and reduce waste, these goat dishes are usually prepared and cooked on the bone. Goat meat is also popular in pies, pasties and stir-fries. Goat meatballs make fantastic chilli and bolognese. Goat sausages and burgers are also great additions to any menu. The meat comes in three basic age ranges: older, yearling and kid. Older goat meat is generally cooked much longer than yearling or kid meat. Goat meat is leaner and has fewer calories and less cholesterol, fat and protein than beef, pork, lamb or even chicken. Goat milk, cheese and fudge also have similar health benefits and can be used for a variety of different dishes.

Kingston Smallholding Meat Goat Farm

Nestling between Shorwell and Chale Green, Simone and David have created a six-acre smallholding. They started off with a small herd of Golden Guernsey dairy goats and Pygmy goats, and then bought some Boer meat goats.



Pygmy goats are one of the most sought after pets in the country, so they are planning to produce as many as possible. They also make great attractions in pub gardens. Goat meat has been available on the Island for a number of years, but commercial production has not been regularly maintained. After obtaining EHO approval earlier this year, with the help of a number of Island butchers, they started to tempt a few select pubs and restaurants with their goat meat. Some of these quickly added goat meat to their main menu and specials boards. All have reported

great interest from diners, overall consumption rates on the Island are now accelerating quite rapidly.

To place goat meat orders, please chat to your local butcher or meat wholesaler – who will in turn order from Kingston Goat Farm. If you wish to hold a Goatober evening and would like Simone and David to give an after dinner talk, please contact them to make arrangements: 01983 551527.

Green Barn Dairy Goat Farm

Situated on the A3054 approach road to Yarmouth, Michelle, Richard and family started the Island's first and only commercial dairy goat farm in 2013. They now keep around 100 goats and supply a range of fresh, artisan goat milk, cheese and fudge to several outlets across the Island. Goat milk, cheese and fudge can be incorporated in many delicious recipes. Green Barn shop and tea room is open daily from 1000 to 1600. To arrange a tasting and place an order, ring 01983 761310.



- Daily Specials Board
- Local Ales
- Fine Wines
- Outside catering also available

THE WHEATSHEAF INN
 Tel: 01983 760456
 Bridge Road, Yarmouth, Isle of Wight, PO41 0PH

the ANCHOR
 cowes

The Island's premier live music venue

Home cooked food served all day everyday

Real ales, local beers and craft lagers

theanchorcowes.co.uk
 01983 292823 1-3 High Street, Cowes, PO31 7SA



BELGIAN-STYLE BEER

I happened to let slip, in conversation with our editor, that I make my own creditable 'Belgian-Style' beer at home. I say creditable owing to the few beer-liking friends that have partaken and commented favourably and eventually incoherently (abv 7-10%) on its merits.

Let me make this plain, this is my amateur attempt to make a beer at home with as least fuss as possible akin to the style I like, nothing more and I have no pretensions other than to share this with you (that's the recipe and method not the beer!) You have to make your own, though I will part with one bottle so that Tim can be the judge of whether it's worth your bother. (**It was very nice, thank you! - Tim*) All I use is the most basic of equipment and techniques and if you have, in the past, successfully made beer from a kit I implore you to dig out the old brew bin, spoon and funnel from the loft and have a go.

You will know that when the word 'Belgian' is intoned, often reverend and hushed, you may be in for a long period of pompous ear-bending clap-trap. There are, however, some pillars of wisdom on the subject.

- Belgian beer is only brewed in Belgium (everything else can be called 'Styled')
- The traditional process used is 'step' brewing whereby the brewing processes, timings and temperatures are strictly controlled.
- The complex fruity/spicy flavours so evocative in Belgian beer come almost exclusively from unique yeast varieties, not the addition of herbs and spices. However, read the publication 'Brew Like a Monk' and you can find reference to coriander, clove and orange peel. Both past and present the monks have used or employed honey for sugar (not exclusively) well, let's just say monks can employ unusual habits their wonders to perform and, in passing, pay due deference to some wonderful trappist ales.

Where did this all start?

I was visiting my Aunt a few years ago and came upon a copy of CJJ Berry's 'First Steps in Winemaking', (known as the amateur winemakers' 'bible'), in the book section of the St Christopher's Hospice charity shop in Penge. For the princely sum of £1.00 I became the proud owner of this most excellent publication. This one was well used, stained and thumbed by the previous owner and on close inspection I found at the back two handwritten recipes. One for a Hock made from potato and another to make eight pints of bitter beer. Since he or she had taken the trouble to write them out I reckoned they may be worth the effort! Here I reproduce the handwritten recipe and directions exactly, and thereafter will give you the benefit of how things developed from there:

Ingredients

1lb Malt Extract, 1oz Hops (Goldings), 1lb Sugar, 1 Lemon, 1 Tablespoon Cold Tea, 1 Pinch Salt, 1 Desertspoon Black Treacle, 1 Teaspoon Yeast, 8 Pints Water

Method

Boil hops in 4pts. water for 30 mins

Put Sugar, Malt & Treacle in bucket, add boiling liquid

4 pts more boiling water

When cool, add rest of ingredients

Leave for 5 days DO NOT STIR

Bottle. Don't fill to top. Add 1 teaspoon sugar to each bottle. Screw top jars

In the next issue I'll describe my method of "Belgiumising". Until then - happy brewing!

David Yates of Lake

Heather insisted on finding Pincus Gardens in Exeter the next day, one of the first garden centres in Exeter. Quite a lot of walking involved! We went to The Ship Inn for lunch, six real ales, excellent food and 10% off food and drink on production of a Defence Discount Card (Forces or ex Forces). It is said that Francis Drake drank here! It is down a very narrow alley behind the cathedral. Whilst walking around Exeter we noticed this shop, Delirium, Hops + Crafts, but did not have time to go in.

Three nights there and we set off for Lydford for a very nice campsite and the next day we walked to Lydford Gorge, a National Trust Property. The walk around the Gorge was very strenuous walking, up and down a lot



and quite narrow paths in places, though hand rails were available and needed. On completion we

walked back to camp stopping at the Castle Inn (castleinnlydford.co.uk) in the village. A St. Austell House with four real ales - Trelawney, Proper Job, Tribute and Jail Ale. The Proper Job was selected and went down very well!!

Next was Tintagel in Cornwall and we set up on probably the best camp site we have ever been on. It is a Caravan and Motorhome club on the cliff top, overlooking the Atlantic with stunning views! After an evening meal and a good sleep we decided to walk to Tintagel to see King Arthur's Castle. After a very hard steep walk we found English Heritage had not finished the new access bridge so it was closed. The Old School House in Tintagel, which was also English Heritage, was very good and brought back memories of Grandma's cottage. In the morning we set off walking to Boscastle. Again a very hard slog up and down hills and valleys but rewarding on completion. The village has recovered from the disaster it suffered about eight years ago and was a pleasure to visit. We ate our sandwiches and went for a pint in The Wellington Hotel

(wellingtonhotelboscastle.com). They had three real ales - Sharps Sea Fury, St Austell Tribute and Skinners' Lushington. The Sea Fury went down well on quite a warm day. Moving on to Godrevey near Hayle the weather changed and cold rain and high





CHINE INN
SHANKLIN

A range of well kept and well chosen real ales

Delicious, home cooked food with wonderful views of Shanklin's beaches & The Chine

Open 4pm - 11pm Tues - Fri (Closed Mondays)
Sat 12 noon - 11pm Sun 12 noon - 10.30pm

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

01983 865880 or 07790 663527



Pete's Progress Spring 2019

Heather and I set off for Cornwall and decided to take it in easy stages in our VW Autosleeper campervan.

We started at Alderholt to see Heather's brother and his wife. He took us to the Dorset Sixpenny Brewery Tap



at Sixpenny Handley, Dorset (www.sixpennybrewery.co.uk). Seven

ales on offer and we were drinking Black, a 4.7% Porter and very nice it was too. A definite 5 - I was glad I wasn't driving. On the way back to their house we stopped at the Bat and Ball in Breamore for a meal. This is a pub with South African style food and an excellent range of real ale - very good food and beer.

Next day off to Topsham in Devon and after setting up the van we had a meal and got our heads down. Next morning we walked around Topsham and ended up in the Bridge Inn. It doesn't change! Still has 1914-1918 opening hours and a brilliant choice of beer, a real roaring fire and good company. There was Coastal Fab Four 6%; Hanlons Stormstay 5%; Hanlons Port Stout 4.8%; Powder Keg Earl Grey 3.7%; Branscombe Branco 3.8%; Cornish Crown Mothers IPA 3.5%; and Pip Cider.



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



THE SPYGLASS INN
FREEHOUSE

Award-winning family run Island pub
Recent winner of the My Isle of Wight Award,
Best Place to Enjoy an Island Ale.

Settle back with a pint or two overlooking the sea.
Enjoy freshly caught seafood and live music most evenings.

Esplanade, Ventnor, PO38 1JX | 01983 855338 | thespyglass.com
[f/spyglass.inn](https://www.facebook.com/spyglass.inn) [i/thespyglassinn](https://www.instagram.com/thespyglassinn) [@SpyglassInn](https://twitter.com/SpyglassInn)

County winner of the **National Pub & Bar Awards 2019**

ISLE OF WIGHT STEAM RAILWAY

BEER and BUSES

Saturday 12 & Sunday 13 October

Free travel between Wootton and Havenstreet on production of a Beer & Buses programme.

The Railway Station, Havenstreet, PO33 4DS
01983 882204 | iwsteamrailway.co.uk



A Celebration of Birds & Beer

Solent Inn & Ryde Seafront

Saturday 19th October 2019, 2pm to 6pm

Join Dave Fairlamb of Natural Links and the Solent Inn team in Ryde for an afternoon of brilliant birdwatching and beautiful beer as we celebrate the connections of all things avian and ale.

From legends of Drunken Duck and Ostrich pubs to present day breweries of Eagle and Bullfinch and classic brews such as Peregrine Porter and Curlew's Return, the links are endless, evocative and entertaining.

The lounge of the Solent Inn, with its warm and welcoming atmosphere, will play host to the beer tasting sessions and fun, informative illustrated talks on Birds & Beer, with a guided birdwatching tour of Ryde seafront and harbour, this event is unique for the Island

Only £29 per person which includes a guided birdwatching walk, a welcome back drink, two illustrated talks, two beer tasting sessions and bar snacks. A percentage of all proceeds to CAMRA

Booking essential at: natural.links@outlook.com



- 14.00
- 14.15 - 15.30
- 15.30 - 15.45
- 15.45 - 16.15
- 16.15 - 17.00
- 17.00 - 17.20
- 17.20 - 18.00
- 18.00

- Meet at Solent Inn. Short introduction to the event.
- Birdwatching Walk by DF to Ryde Seafront (binoculars recommended)
- Return to Solent Inn and welcome back half-pint drink
- A Celebration of Birds and Beer Presentation Part 1 by David
- Beer Tasting - 3 x third pints by David
- A Celebration of Birds and Beer Part II
- Beer Tasting - 3 x third pints by DF and Round-up
- Close of Event

THREE HOUSE ALES AND ONE FORTNIGHTLY GUEST ALE.

REGULAR ALE & CIDER FESTIVALS

CAMRA MEMBERS RECEIVE 10% OFF ALL REAL ALES ALL DAY EVERY DAY

Solent Inn Ryde

FACEBOOK.COM/SOLENTRYDE | SOLENT INN 7 MONKTON STREET, PO33 1JW RYDE | 01983 613761



The Traveller's Joy



Pete and Sam Booth look forward to welcoming New and Old Faces

We are very Family-Friendly

85, Pallance Road
Northwood
PO31 8LS
(01983) 298024

We have re-introduced the Cyrilburger!

tjoynorthwood@outlook.com