

Wanted

**“A Little Help
from
Our Friends”**

This is now our third issue of *Wightwash* since the re-launch and we have been most encouraged by the favourable comments. However, to keep the magazine going we now need a little help in a couple of areas, specifically:

News Editor: to provide a central point for news coordination.

Advertising Editor: to liaise with customers (this would **not** involve “cold selling”).

If you can spare a couple of hours a month and have a telephone answering machine, please give us a ring.

Tim Marshall on 721557 or Ken Matthews on 294377



**Join CAMRA
and
PROTECT YOU PUBS & PINTS**



Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) to Membership Secretary, CAMRA, 230 Hatfield Road, St. Albans, Herts, AL1 4LW.

Rates are Single £14 (joint £17), OAP's £8 (joint £11) & Under 26 £8 (joint £11).

Name.....

Address.....

.....Post code.....

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

I enclose a cheque for.....

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

FREEFREEFREEFREEFREEFREEFREEFREEFREEFREEFREE

Wightwash



Newsletter of the Isle of Wightbranch of CAMRA



SPRING 2000 ISSUE



ROADSIDE REOPENS



After months of uncertainty, the future of the **Roadside Inn** now looks bright. New owners, Peter and Trish White, opened the doors to the public at 8 pm on Thursday 3rd February and trade is doing very nicely thank you. Controversy has surrounded this Nettlestone pub for much of the winter whilst various applications for building projects by the previous owners were considered and refused. Despite reports to the contrary, the pub car park will remain the pub car park. The **Roadside** will stock **Courage Best, Directors** and at least one guest ale - currently **Theakstons**.

Pub of the Year

The Blacksmith's Arms was declared winner at this years AGM and **Goddard's Special Bitter** was the most popular beer. Full results on page 4.

If you are reading this in a pub, please leave it after you have finished for others to enjoy

The Campaign for Real Ale not only fights for the rights of the consumer, but also the brewer and the publican. The Isle of Wight Branch may only be a small cog in a national and international wheel, but there are battles to be fought and victories to be won. We desperately need to fight the onslaught from sterile beers, pub and brewery closures and the right to stock guest draught and bottled beers.

Wightwash is the mouthpiece of the Branch; copies of which are delivered free to all pubs on a quarterly basis. The cost of this publication is approximately £1,500 per annum and since its relaunch six months ago, it has been well received but has cost the branch much of its assets. To keep *Wightwash* going, we can't escape the fact that we need to raise revenue from advertising. In the first two issues since the relaunch we only took advertisements from taxi companies and breweries. We have now decided to extend this to pubs. For further details please contact either Tim Marshall on 721557 or Ken Matthews on 294377.

One point should be made from the outset and that is the success of the magazine depends upon input from the trade; there is no charge for pub news. Thoughts and views about the goings on in the trade would also be welcomed.

Guest Editor's note:

At this point your regular editor ran off to sea to continue his work as 'overseas correspondent' whilst also *working hard* on board a luxury cruise ship based in the Caribbean. He'll be back in time for the next edition of *Wightwash* so please keep sending all items of news to him at 'Oakdene', Main Road, Rookley, Isle of Wight PO38 3NH or telephone on 721557 (answering machine or brother available) or E-mail Tim at tim@nickoakdene.demon.co.uk.

Elaine Rice

The branch website contains news, features and a pub guide which includes links to several Island pubs. Check it out at:

www.nickoakdene.demon.co.uk/camra

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

Here are the answers to the quiz in the Winter 99 issue:-

- Photo 1 **Crown Inn**, Shorwell
- Photo 2 **Hare and Hounds**, Arretton
- Photo 3 **Plough and Barleycorn**, Shanklin
- Photo 4 **Sportsmans Rest**, Porchfield
- Photo 5 **Sun Inn**, Calbourne
- Photo 6 **Chequers Inn**, Rookley
- Photo 7 **Wishing Well**, Pondwell
- Photo 8 **Wheatsheaf Inn**, Yarmouth
- Photo 9 **Travellers Joy**, Northwood
- Photo 10 **Spyglass Inn**, Ventnor
- Photo 11 **Four Seasons Inn**, Wroxall
- Photo 12 **Waverley**, Carisbrooke

The winner of the case of **Ventnor Brewery's** award winning **Oyster Stout** was Mrs Jenny Mew of Chale.

Answers to pub anagrams on page 9.

1.	Painters Arms	11.	Prince of Wales
2.	Griffin	12.	Albion Hotel
3.	Harbour Lights	13.	Railway Medina
4.	Countryman	14.	Sportsmans Rest
5.	Bugle Inn	15.	High Park Tavern
6.	Three Bishops	16.	Hole in the Wall
7.	Chequers Inn	17.	Culver Haven
8.	Red Lion	18.	Volunteer
9.	Duke of York	19.	Landsdown Arms
10.	White Hart Inn	20.	Fighting Cocks

Anagram Answers

USHERS ANNOUNCE CHANGES

The following Island pubs have changed from managed houses to tenancies:

The Old Stag, Newport.
It's a welcome return to the Island for popular landlord Dennis Meek. After a short spell managing a pub in Chippenham, the former **Hole in the Wall** manager will take over the **Old Stag** as tenant.

Ushers soon hope to announce the names of the new tenants for the **Hole in the Wall** and the **Old Comical**.

Ian Knower, **Ushers** Isle of Wight managed houses area manager has moved on to pastures new. His temporary replacement is Alan Curtis.

THWAITES VENTURE DOWN SOUTH

Thwaites, the largest and one of the most popular brewers in the North West are to launch an ale specifically aimed at a southern market. The family owned brewery, aware that southern and northern palates differ, have brought on board Peter Slinger to design a full rounded beer with a clean hoppiness. Currently being dispensed under the working name of Brand X, while the recipe is fine tuned, the final product (name still under wraps) will have an ABV of 4.2% and will be dry hopped with Styrian Goldings, the hops that give **TT's Landlord** it's distinctive dryness. Peter Slinger, long term CAMRA member, was one of our first 1000 members. There will be a CAMRA launch for the beer in May followed by a promotional campaign around the pubs of the area including the Isle of Wight.

BITS AND PIECES

The provisional opening date for the **St.Lawrence Inn** is 6th April

The proposed date for the opening of the **Steamer Inn**, Shanklin will be 17th March, St Patrick's Day. It is to be managed by Paul Holt, lately of the **Old Stag Inn**.

The **Birdham Hotel** in Bembridge is undergoing a major refurbishment it is now part on the mini- pub chain that includes the **Bugle** in Yarmouth and the **New Inn**, Shalfleet.

Thatchers End, situated next to Ryde canoe lake, has been taken over by Paul Ottley and joins his other establishments - **The Village Inn** and **Holliers Hotel** both in Shanklin.

Ringwood Brewery have just bought the Drover's Arms in **Gussage All Saints** (honestly). Recently reprieved from developers, the **Drovers** brings the **Ringwood** estate up to four.

CAMRA TASTING NEWS

A new, streamlined version of the form used to record comments on taste and condition of beer designed by the Isle of Wight branch of CAMRA has been adopted nationally. If anyone is interested in joining the tasting panel, please contact John Nicholson, Chairman of the Isle of Wight branch of CAMRA, on 299436 or E-mail jnl@msn.com.



The Big Brewery - who needs them?

We all do! From behind the bar all we seem to hear (from a lot of members, whoops - missed out CAMRA): "Is that all the selection of real ales you keep?". We actually keep five cask ales: HSB, Directors, John Smiths, Courage Best and Old Speckled Hen. All these come mainly from what we would call the "big boys", but how long would the small ones remain small if the giants didn't exist?

I love to be recognised by the Good Beer Guide, but I don't profess to be a watering hole for the "anoraks" of the beer world. All I ask is that CAMRA realise that a lot of the public love the big boys' beer and that they should encourage it by making sure it is served correctly and in the right condition, then hopefully people might venture on to some of the delights offered by the small ones.

Just imagine the new young beer drinker being served up a pint of "*" (I'm not going to name names because I am not an expert and I haven't got time to open all the hate mail I would receive!). He would probably be a confirmed lager drinker for the rest of his life.

So I say let him start on BEST BITTER to develop his taste buds, then convert to the "proper stuff" otherwise risk losing him forever!

Richard behind the bar
(or bars, where my staff would probably say I should be)

Landlords, lets us know what's going on in your pub and we'll print it **FREE!**

Wightwash welcomes news and views
Phone 721557 or E-mail tim@nickoakdene.demon.co.uk



PUB AND ISLAND BEER OF THE YEAR



Blacksmiths Arms



Travellers Joy



Volunteer

The results of the postal vote for the Pub of the Year and the Island Beer of the Year were announced at the AGM and are listed below:

Pub of the year

- 1st Blacksmiths Arms, Carisbrooke
2nd Travellers Joy, Northwood
3rd Volunteer, Ventnor
4th Countryman, Brighstone
5th Spyglass, Ventnor
6th Bonchurch Inn, Bonchurch
7th Fowler & Co, Ryde
8th Crab & Lobster, Ventnor

Island beer of the year

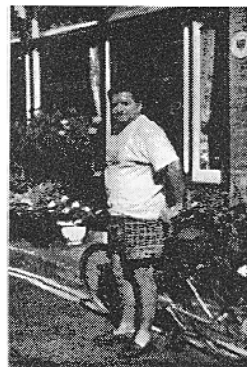
- 1st Goddards Special Bitter
2nd = Ventnor Golden
2nd = Goddards Fuggle-de-dum
2nd = Goddards Iron Horse
3rd = Ventnor Oyster Stout

FUTURE EVENTS

Isle of Wight Branch Meetings (all starting at 8.30 pm)

- Business: 15th March at the Cedars, Wootton
17th May at the Wight Mouse, Chale
Social: 19th April Newport walkabout starting at the Princess Royal, Newport
16th June Ryde walkabout starting at the Hole in the Wall, Ryde

VENTNOR 'TOUR DE FRANCE' 2000



Graham photographed outside his pub Nice shorts Graham !!

The Ventnor Cyclists are off again (Monday May 29th - Friday 2nd June) cycling in and around St Malo in aid of the Earl Mountbatten Hospice. The total cost will be under £120. If any landlords or customers are interested, please contact Graham Perks at the Crab and Lobster Tap (Tel 852311) for details.

You must be over 16 and under 100, have a good sense of humour and enjoy an occasional drink (every night)! Any sponsorship money raised is shared 50/50 with the hospice and the cyclists other chosen charity.

To publicise the "tour", the Crab and Lobster is holding "A Beer and Wine Weekend" from Friday 17th March through to Sunday 20th March in "The Stable" with at least seven traditional ales, a good selection of local and international wines accompanied (at sensible prices) by a good selection of platters & specials. There will be entertainment on the Saturday evening and a grand draw for the hospice on Sunday afternoon. Ventnor Brewery will also be making available some special bottled beers.

Try these anagrams of pub names. There are no prizes but the answers are on page 11.

- 1. MRTNSIAARPES
2. RFIIGFN
3. TULOBSRAGHRIH
4. NCTNRMYUOA
5. UNILNGBE
6. ERBSEHHOPSTI
7. SNQCHIREUEN
8. NDIELRO
9. KDROYUKEOF
10. THRIWNENTAIH
11. PECSRLEINOAWF
12. OLTNEHBIOAL
13. AIWIYMNLAEADR
14. ROPNSSSTRAESMT
15. EGKHAHVTRAPIR
16. LAILTHLENEOWH
17. URELCVVENAH
18. NEETROLVU
19. DRAMLANSWONDS
20. GITCIKSONFGHC

Editors note: Apologies to all at The Kings Head at Yarmouth for omitting them from the list of pubs with fires. I understand there is a large open fire lit every day in the winter months.

WHITBREAD NEWS

The **Anchor Inn**. Cowes is not only to get a bigger kitchen; there is also good news for all the girls that have been reduced to using the little boys room at desperate times of need. The pub is also to get new and bigger loos. And whilst we're on the subject of the **Anchor**, we didn't mean to imply that the only reason the staff dispense beer without the aid of sparklers was expedience. The main reason is, of course, it tastes better.

A landslip behind the **Buddle Inn** on 30th December gave landlord John Bourne a nasty fright. After a heavy rainfall, a large bank of soil slid forward, pushed over a retaining wall but fortunately came to a halt inches from the bar. New Year's Eve celebrations went ahead as planned.

Caulkheads have won the **Whitbread Pub Partnership Family Pub of the Year** in a ceremony at the Hilton in London beating all the other two and half thousand pubs in the Whitbread tied estate. The award was handed to James and Carol Knowles by comedian Bob Monkhouse.

HALL AND WOODHOUSE

Champion Ale, last years seasonal ale, is to be brewed the whole year round and there will be an announcement regarding **Badger Best** in May. There will be no summer seasonal ale this year; the next seasonal ale will be next winter. It will not be **New Timer**. All **Hall & Woodhouse** beers are to be re-badged.

Hall & Woodhouse have a horse drawn dray.

MORE PUBS WITH FIRES

Dear Editor,

Whilst perusing the latest issue of your esteemed organ I chanced upon a list entitled 'Pubs with Fires'.

I feel I must point out a somewhat glaring omission from that list. Search as I did, I could find no mention of the **Sandrock** which, if I remember correctly, had a rather large fire.

Please will you include it in any further similar lists of blazing hostelrys.

Yours pedantically,

C Coleman. (Mr)

The **Globe**, Cowes is to undergo a massive refurbishment that could take up to 12 weeks. The main aim is to restore it to its former glory and reopen the first floor balconies, but there will also be an upstairs dining room and continental style pavement area to coincide with that part of the seafront becoming a pedestrian precinct.

The refurbishment of the **Woodvale** is finished with the completion of a function room/extra bar and balcony on the middle floor.

Beryl and Chris Wald are about to retire from the **White Lion** at Niton. The new landlords are rumoured to be **ex-Wetherspoons**.

Whitbread Inns are about to start a million pound project at the East Cowes Marina. The new pub will be similar in style to the **Sloop** and will open around August Bank Holiday.

Hall & Woodhouse are keen supporters of the Cask Marque accreditation and are currently researching new forms of dispensing that will ensure an efficient method of delivering the perfect pint.

Hall & Woodhouse have a web site on www.tanglefoot.co.uk



Win a copy of Kevin Mitchell's books
'Newport Pubs' and 'Ryde Pubs'



SPRING 'ALPHABREW' QUIZ

Each cryptic clue is given the initial letter of its answer:

- A Sugar converts yeast into this
- B Brewers or opticians ?
- C Didn't go well with the custard pot
- D He'll cart beer barrels
- E Devil's copse (brewery)
- F A nine gallon cask
- G 'Anthony's' special bitter, winter warmer or fuggle-de-dum
- H A 54 gallon cask
- I Light alcoholic refreshment from somewhere in Asia
- J Responsible for brewing Snecck Lifter
- K An 18 gallon cask
- L Water used for brewing
- M Potato beer ?
- N Old growler or Nethergate product
- O Fermentation begins at this hydrometer reading
- P Sugar added to produce secondary fermentation
- Q Fictitious East End hostelry
- R Transferring alcoholic fluids
- S Wooden peg in cask
- T Beer drunk with lightning speed
- U Empty space in cask
- V 'Golden' Island resort
- W Fluid extracted from malt and fermented by yeast
- X Double 18 rated Bateman's brew
- Y Immature brewers ?
- Z The enzyme reaction in yeast which catalyses the alcoholic fermentation of glucose (just look it up !)

First correct answer out of the hat on 20 April 2000 wins both books.

Send answers to Wightwash, Oakdene, Main Road, Rookley, Isle of Wight, PO38 3NH.

Kevin Mitchell, author of 'Newport Pubs' and 'Ryde Pubs', is currently in discussion with TV12 over a series on Isle of Wight pubs. The plans are for a 6 half-hour series co-presented with Josh Mattick, brother of previous Barman of the Year, Steve Mattick.



The Cock at Brent Eleigh, Suffolk
one of the rural gems in the CAMRA National Inventory

A few months ago CAMRA published its revised 'National Inventory of Classic Pubs'. This lists over 200 pubs throughout the UK which have interiors of outstanding heritage interest; these range from elegant and ornate late Victorian 'gin palaces', such as 'The Princess Louise' in High Holborn, London and 'The Philharmonic' in Liverpool, to modest, unspoiled country pubs.

Two examples of this latter type are 'The Harrow' at Steep near Petersfield and 'The Vine' in Pamphill just outside Wimborne. These two are the nearest to us as sadly no Island nomination made it onto the list; several should feature, however, in a new 'second division' selection currently being prepared. This will include pubs with interiors which are partially unchanged with maybe one bar in original condition or which contain certain other special, unspoiled features.

The National Inventory, which has been produced in partnership with English Heritage, has highlighted the rarity of unspoiled pub interiors in this country; a mere 215 out of a national stock of some 61,000.

It is to be hoped that in drawing up this list we will alert in good time local planning authorities and conservation groups when any of these pubs is seen to be under threat either of 'improvements' or closure.

All of these public houses are special in their own individual ways and all are worth a detour when travelling around the country; visit them while they are still there! The full list is contained in this year's edition of the CAMRA Good Beer Guide.

Barrie Nuttall

VENTNOR BREWERY

Ventnor Brewery's website is now up and running on www.ventnorbrewery.co.uk and will soon be used to promote merchandise including badges, t-shirts and tankards.

They have just sent their **Oyster Stout**, **Sandrock** and **Sunfire** to the **National Winter Ale Festival in Manchester**.

They are planning to exhibit at the **NEC Good Food Show**, **The Taste 2000 in London** and **The World Beer Festival in Singapore**.

Initially intended as a Xmas beer, **Millennium Foam** proved so popular that it's production will continue. It is a bottle conditioned version of **Kangaroo**.

Ventnor Beers will soon be available in all Tesco stores along the South Coast. And following record sales in Sainsburys Newport store, wider distribution is being considered.

Fullers have just asked to be sent a case of **Sandrock**. Could we see **Fullers Smoked Beer** soon?

GODDARDS

Goddards are still looking round to find a suitable second pub to add to their estate.

Ducks Folly made it to the Tesco Spring Beer Challenge Final which was eventually won by the **Hop Back Brewery**.

The **Wishing Well** has now reopened after a two week closure during which time it received a new bar and a refurbished cellar.

Following a visit to the brewery by the **Portsmouth CAMRA branch** and a most favourable review of **Iron Horse 4.8%**, a barrel was put by. Now, 6 months later, it has been tapped at the Gosport Winter Ale Festival in February. It will be joined by **Inspiration 5.2%** and **Winter Warmer 5.2%**

WEST WIGHT UPDATE

The **Bugle** in Yarmouth has had extensive work done which makes it seem bigger. The bar is now back in its original central position with dining room at the front which means that there will probably not be a real fire.

The **Colwell Bay** still needs more customers; it is a nice place with two wood fires in the evenings.

The **Broadway** in Totland is much more cheerful and customers can have a say as to what beer they would like to see. It seems to be gaining some popularity and we wish the new owners success. The fire is always welcoming as at the **Highdown** where standards are well maintained and some alterations are planned possibly including removal of the steps to the gents!

Recent alterations at the **Vine** in Freshwater include refurbished loos and a pleasant restaurant; only the car park puddles now need attention! Nice fire here, and at the **Red Lion** of course, where the current favourites when writing were **Goddards** and **Bombardier**.

The **Albion** now has two or three different beers and there are plans to introduce a new menu which is perhaps not before time.

The **Fat Cat** is busy in the evenings with good ales, well kept and popular. Being an hotel with small bars they do not have much in the way of bar food but this does not seem to matter.

It is understood that the **Farringford** has changed into younger hands and hopefully it will become a little more open to casual and regular trade alike; it has always been a nice old place but perhaps has tried to be rather too exclusive.

The **Standard** has a rather more prosperous air and we wish the new owners every success. It would be nice to see an occasional guest ale but **Courage** are not helpful; their beers do have a following.

Brian Snellgrove
West Wight Correspondent

Wightwash welcomes news and views

Contact Tim Marshall at Oakdene, Rookley, Isle of Wight PO38 3NH

Phone 721557 or E-mail tim@nickoakdene.demon.co.uk