

The Spring 2002 Issue of *Wightwash*



€ 0.00

Newsletter of the Isle of Wight branch of CAMRA

Rising From the Ashes

Although almost completely destroyed by fire just over a year ago, the Arreton Barn is well on its way to full restoration.

The new improved and expanded building will open its doors (hopefully) by the middle of May, in time to welcome the coachloads of summer visitors it hopes to attract.

The complex will include a craft village, a large gift emporium, the Lace and Lavender shop and a micro-brewery.



More details inside...

What is this man doing?

Find out on Page 9

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Distribution

It would be cowardly to pretend that the issue of distribution of Wightwash has not been criticised over the last few issues. I cannot deny that we have had what I have tried to pass off as "hiccups", and one or two others have described as "disasters".

My original plan was to have four issues per year – one for each season. In other words: The **Spring Issue**, which would go out during March.

The **Summer Issue**, which would go out during June.

The **Autumn Issue**, which would go out during September.

The **Winter Issue**, which would go out during December.

This is now the 11th issue and I think we have come pretty near to achieving this.

However, when I first took over the helm, I had the luxury of being able to choose when I could take "leave" ("holidays" to you landlubbers). Unfortunately, my esteemed employers have now decided, for reasons best known to themselves, that they would rather tell me when I can have a holiday rather than the other way round. At first I tried to recruit someone to take over the responsibility of distribution but having been spectacu-



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lary unsuccessful, I have had to devise a way that Wightwash could be distributed in my absence.

I have therefore, set up a sort of system which goes something along these lines: Once all the articles, advertisements etc. are in, I or my deputy editors (Nick and Elaine) compile Wightwash.

After proof reading, the finished magazine is sent in the form of a cd to the printer (Gee Wright at The Paper Workshop). He checks it out and if there are no problems (there frequently are) he goes ahead and prints it. This all takes around 1 or 2 weeks.

When the magazines are ready, they are delivered to Gerry Hallett.

Gerry drops the magazines off to 5 drop off points (and then delivers in his area).

The other distributors, once alerted by phone, collect their copies from the drop-off points and take them out to the pubs and post them to the members.

Inevitably, someone is always going to be on holiday just when we want them and there is always going to be the odd breakdown in communication. Nevertheless, just like the pony express "*Wightwash will get through!*". We must be doing something right, Isle of Wight CAMRA membership has just passed the 200 mark - 203 to be precise.

Tim Marshall - Editor

PS I am still looking for someone to take over the overall responsibility for the distribution and do the necessary troubleshooting/progress chasing. If that sounds like a job for you, please give me a ring 721557 or send me an Email editor@wightwash.org.uk

DATES FOR YOUR DIARY

Wed 17 April

Social, Volunteer, Ventnor, 8.30 p.m.

Wed 8 May

Business Meeting, Kingston Arms, Cowes, 8.30 p.m.

Wed 26 June

Wightwash Summer Party, all welcome, Travellers Joy, 8.30 p.m.



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Isle of Wight Branch of CAMRA

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Last Orders

Last Orders have been playing excellent traditional Irish music on the Isle of Wight since the late eighties. The current band members are: Kevin Flux - flute/bodhran, James Nordbruch-Goode - bodhran/harmonica/ mandolin, John Mansell - guitar/ five string banjo/vocals, Sue Mason - tin whistle, Donal O'Riain -fiddle, vocals. The original line-up included John Newman (now with Tin Lids), Mark Hickman, Nick Matthews and Richard Bimson.

Influential fiddle player Donal O'Riain hails from Limerick, and has a classical music background as a member of the Irish Youth Orchestra. His work as a vet brought him to the Island in 1989, and he met up with Last Orders at a lunchtime gig at Yelfs in Ryde. In 1992 Donal recorded a cassette album 'The Dogs Breakfast' with Tom Kenna on Village Bike. Last Orders have also recorded two albums on cassette - 'Last Orders' and 'Buail

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an Bothar' or 'Hit The Road'. Donal obtained some bookings for the band to do some gigs in Ireland. The band have just released their first CD album 'Jiggerypokery' which was recorded at Music Pool Studios, Chale during the long wet winter of 2000/2001. It includes a slow air 'Inis Iocht', written by Donal, which literally translates as 'Isle of Wight'. A set of jigs written by flute player Kevin Flux also includes a tune called 'Newtown Creek'. For any enquiries about the band please phone 01983-520427 or 614083. Last Orders regularly play at the Woodvale, Gurnard and at the Lake Huron at Haylands, who kindly supplied the pint of Guinness pictured on the cover of their new CD. For other gigs, please refer to the Vaguely Sunny gig guide. Vic King

The Vaguely Sunny Gig Guide

www.iowrock.net

CAMRA DEMANDS FULL PINTS

CAMRA has just launched a new campaign, calling on the Government to honour its election pledge in 1997 to introduce an honest pint law after years of delay.

New research from trading standards officers published by CAMRA in January 2002 reveals that despite industry attempts to introduce self-regulation the problem of short measure has actually increased. Nine out of ten pints were found to be short measure, an increase of over 10% since 1997; one in four pints were short by over 5%. It now costs British beer drinkers £1 million for every day that the Government delays introducing an honest pint law.

The Department of Trade and Industry has already drawn up the necessary legislation to introduce an honest pint law but because of industry objections the honest pint law is in danger of being shelved. The British Beer and Pubs Association, which represents the large pub chains, claims that short measure "is not a consumer issue" and that the froth on your beer should be counted as part of your pint because it would be too costly to supply consumers with 100% liquid pints. However, research undertaken by CAMRA Branches in June 2001 shows that pubs using metered dispense or oversized lined glasses to guarantee consumers a full pint are on average 14 pence a pint cheaper than pubs which serve short measures.

You can give your support to the honest pint law by writing to your M.P. (Andrew Turner, M.P., House of Commons, London, SW1A 0AA). You can also write to the Secretary of State for Trade and Industry; Patricia Hewitt at The Department of Trade and Industry, 1 Victoria Street, London, SW1H 0ET.

RURAL PUBS & PUB PRESERVATION

The closure (temporary we hope*) of the Sun at Hulverstone draws attention once again to the issue of rural pubs. Recent developments have given a glimmer of hope – rate relief, where the pub is the only one left in the community, diversification into shops and post offices, as supported by the Prince of Wales. However, the stark fact is that 6 rural pubs close every week. Sometimes nothing can be done, for example when a long-serving landlord/lady retires or dies and the business is not considered viable. But often an effective campaign can be mounted, in co-operation with local people and councillors, as in the case of the Sun. The important thing is to have information about a possible closure in good time. So, if you are concerned about the future of your local, get in touch. CAMRA's priority is making sure a wide choice of good quality real ale remains available, but the surroundings in which you drink it are also important. CAMRA maintains, in association with English Heritage, a national inventory of pubs of architectural value, particularly those with interiors substantially unchanged for 50 or 60 years. We don't know of any that qualify on the Island (though we would be happy to be proved wrong). The Bonchurch Inn comes close and others like the Volunteer in Ventnor, the Lake Huron in Ryde and the Prince of Wales in Freshwater have certainly preserved their essential character. Pubs such as these may be placed on a regional inventory and we would welcome any suggestions for other pubs that might be suitable. The purpose is to make a record of the pubs of particular architectural merit and try to make sure that they are not spoilt by inappropriate development.

Nick Ward (299477)

(* The Sun is now open again. See page 6)

From *Paul Mattick*

All **Inn-Spired** Houses now have the benefit of stocking the full range of Cask Ale available from **Oakleaf** breweries of Gosport. Ed brewer Head Anderson told me how pleased he was with orders from the Island, including many from independent pubs and wholesale companies. **Maypole Mild** 3.8%, which returns this spring, is described as a dark full-bodied mild and sweet, with roasted malt bitterness, yet light enough to drink in serious quantities.

Other products to look out for are **Hole Hearted** (4.7%), **Squirrels Delight** (4.4%) and **Blake's Gosport Bitter** (5.2%). Worth a mention is **IPA** (5.5%), which is brewed with experimental hops. Keep your eyes peeled for other products including the very much talked about **Blake's Heaven** (7.0% & not what I would describe as a session beer), **Nuptu'Ale** (4.2%) was originally a one off to celebrate the marriage of Ed and his wife Gail last year, but as demand was so high Oakleaf have decided to prolong brewing. Oh, did you spot the intentional mistake!

Inn-Spired are ticking over very nicely since we reported their practicable U-turn

last year. Business Development Manager **Denis Cook** is looking forward to the re-opening of the **Princess Royal** in Newport following a refit, which will now include a Family/Pool room (No, not a swimming pool!). He even asked me over for the opening night and promised me a pint if I can squeeze in!

Badger Brewery moreover known as **Hall & Woodhouse** are ready to supply the **Barn** at Arreton with a full range of their products when it re-opens in May. The **Barn**, which was destroyed by fire a while ago, has now been taken over by the Gibbs brothers (as reported last issue). When I told Badgers' **Mike Strand** how much I enjoyed the Bee Gees, I was to some extent saddened when he explained that it had nothing to do with the 70s/80s Pop trio however it was even better news when he mentioned it was the even more famous Gibbs brothers, who have done extremely well in times of yore with the Bargeman's Rest, The Spyglass and The Steamer Inn. *(By the time this issue reaches your local you may have heard of their win for Pub of the year in a national competition).* The

complex will still be known as The **Arreton Barn** but the pub will have the slightly contentious new name, the **Harvest Home** in keeping with the agricultural theme. A manager has already been appointed in the person of Lee Hext, ex-Head Chef of the Hare and Hounds. There will be a gift emporium, the "Corn Exchange" a craft village (interested craftsmen, please make yourselves known), a Smokerie? (is this a place you can enjoy your pint and a fag?) and a microbrewery run in conjunction with **Ventnor Brewery** called

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The Scarecrow Brewery with a fabulous slogan "Outstanding in our field". Ventnor Brewery have taken on an assistant brewer to cope with demand says Head Brewer **Xavier Baker**. It will, be up and running for the **Queens Jubilee** weekend and be turning out something like 13 Casks per week. The **Barn** has it's own **natural spring** which, pending tests will be used. You can watch your beer being brewed from a viewing point and knock it back at the same time, then buy as much as you want from the shop afterwards. Xavier was very enthusiastic with the venture and we wish all those concerned good luck. **Christmas Ale**, which was produced by **Ventnor Brewery** for last December, sold out in the first two weeks... I did say you should have doubled up Xav! Look out for a couple of new beers (possibly in the Summer), one of them being a new venture following some research. **Goddards Brewery** is having a right Royal Knees-Up over the Jubilee Weekend (31st May- 4th June for you anti Royalists). The shindig hereinafter known as **A Beer Festival** will take place at The **Travellers Joy**, Northwood. A choice of **seven** beers (all Goddards) will be available including the now well-established **Pallance Pride**. Others include Special Bitter, Ducks Folly, Fuggle dee Dum, Inspiration & Iron Horse. Look out for **Ginger Special** (4%) and the likelihood says Head brewer **Chris Coleman** of a special Jubilee Ale to commemorate the Royal One's 50 years on the throne. The brewery itself suspended production recently for three weeks while a new floor was installed. **Anthony Goddard** took advantage and had the place decorated. Chris said "it made no difference on the production side of things as we managed to fill up

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every container we could find". (Where's the Fairy liquid gone!) "Plus a fermenter was on stand by" he added. I checked out the makeover myself and can tell you now, you can eat your dinner off that floor, with a long knife & fork of course! **Wightlink** now sell a choice of bottled beers on their Ferries and Termini and all **InnSpired** pubs are now at liberty to stock and sell a wide range of Goddards wares, so if it's not there, ask your landlord why!

The ladies of **Palm Court Café** soon hope be pulling pints of local ale. Caroline Reed-Simpson and Debbie Fairhurst, the new hosts of the café/bar in **Ventnor Botanical Gardens** are hoping to attract both visitors and locals alike with their newly redecorated establishment, home cooking and (if all goes according to plan) fresh pints of local ale. - watch this space!

The Volunteer held it's first February Beer Fest featuring Island brewed ales. Despite clashing with the well established Gosport Beer festival, large numbers of the faithful made the perilous journey to Ventnor to sample our local brews.

Included were **Ventnor's Oyster Stout**, **Wight Spirit** and **Golden Bitter**, **Goddard's Fuggle-De-Dum** and **Special Bit-**

ter and from **Dave Yates - Undercliff Experience** and a new session bitter, at 3.8 % ABV, brewed specially for the Volunteer, **Volunteer Bitter**. The weekend was a great success, no doubt helped by the new IW Radio commercial and advertising in What's Brewing which drew visitors from afar a field as Swindon and Cardiff. See the Volly web site for more information on www.thevolunteer.demon.co.uk

Rookley to celebrate the Queens' Golden Jubilee

The **Rookley Inn** is to hold 3 days of festivities on 1st 2nd and 3rd June to celebrate the anniversary of Elizabeth II's 50th accession to the throne. Landlord Jeff Ledi-cott is planning 7 different real ales (including at least one "interesting" one) and entertainment every night including the acclaimed Latin American band "**Jazz Latin**".

David Yates is now concentrating on working full time at **Yates Brewery**, and with a website now up and running (www.yates-brewery.co.uk), & **Holy Joe** (4.9%) making a comeback, Mr Yates is a clear-cut one to look out for in the very near future.

Don't be surprised if he turns up on your pub doorstep with a firkin under each arm either as he's also taken on the heinous post of distribution. **Undercliff Experience** (4.1%) is still going well and **Wight Winter** has come to an end because as David puts it "winter's over!" (Why didn't I think of that)? A couple of specials have been brewed of late, one of them for the **Bugle** in Yarmouth. Locals describe **Bugle Bitter** (3.8%) as a very light, refreshing drink. Go on hop on a bus and give it a try.

The **Sun Inn**, Hulverstone is once again open hosted by **Troy and Nicky Hebden**. They are not unfamiliar to the Sun, as they have run the catering side of things since it re-opened last April. Speciality food evenings are planned and the extension will still go ahead at the end of the year. A Magistrate recently set an example which threatened to put a dampener on England fans' World Cup experience this summer by banning a pub from opening early to show the England v Sweden game. He effectively set a legal precedent stopping any others doing the same.... Or has he? What I want to know about this Magistrate is, was



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he Argentinean, German or Scottish?

LATEST

Eight pubs in Northampton have been granted extensions allowing them to serve early morning alcohol during England's World Cup matches.

An extraordinary football event took place recently when the Isle of Wight Sunday Division 2 staged the local derby between The Lake Huron and The Falcon Inn's Royal Canaries.

All was well until just before kick off. Referee **Steve Raybold** informed the teams that the game couldn't go ahead as the pitch hadn't been marked out.... Enter stage left, Canaries President, **B. Rice**, who sent one of his players to the nearest shop to purchase four bags of the best flour money could buy. The picture shows Mr Rice cautiously dispensing the flour in case he ran out! The game resulted in a 4-0 win for the away team (Canaries) and manager of the Huron **Chris Corbett** tried to blame the score on his lads playing on an elevated pitch due to the self raising agent used. A great time was had afterwards at the Lake Huron. And the club committee thanked Mr



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Rice for his efforts in getting the game going to which he enigmatically replied "It's the yeast I could do!" A pint of "**Flowers**" would have gone down well after the game. As luck would have it they had to make do with Badger Best and Tanglefoot.

Paul



Thumping
GOOD BEER

(01425) 471177

Have You Got News for

Wightwash?

Tel 721557

or editor@wightwash.org.uk

Hi All,

It is that Morris Man Again ! Wightwash said they enjoyed the last article about the Men of Wight Morris Men and would I write another about the Ladies Morris Side on the Island, "The Oyster Girls". Well, how could I refuse? Here is a potted history of The Oyster Girls Ladies Morris.

"Hey, what are you up to?" says Bagpuss of The Oyster Girls, i.e. my wife Donna.

"What are you doing writing about us? Can't I write in that famous magazine 'Wightwash'?" "Of course you can!" says I. :-

SO HERE IS THE LADIES TALE.....



Many a time, some of The Men of Wight widows found themselves discussing how good it would be to have a Ladies Morris dance team. However, this was a sensitive subject, as to many, it was thought that Morris dancing was traditionally men only.

Eventually, the time came when some of the widows could hold back no longer, and with the knowledge that Ladies Morris dancing was quite common before 1914. According to archives half of the Morris sides in England during the 19th century had women dancing with them. "Oh no they did not!" says Steve B. "Oh yes they did!" says Donna B. "O.K., I believe you" says Steve B.

To continue, after that interruption !....

After the 1914-18 war, when many young Morris dancers did not return. The ladies kept Morris dancing alive in England. So The Oyster Girls did not need to feel quite so guilty towards their Morris Men. BUT, it was important to reassure The MOW that we would not be treading on their toes. (ha, ha !)

So.....one evening in September 1981 our plans were drawn !

A lady named Anto was contacted (who was a member of a ladies team in London) to come down to the Island for a weekend in November to do a workshop for us. This was advertised by word of mouth, posters etc. and there were a good number of ladies ready with their 'L' plates on for the workshop. We were also fortunate to find a local folk musician, willing to play regularly for us.

Anto taught us four dances, in fact; the first dance was called Mobberley (a North West dance as all of them were) and the music we danced to was called 'Oyster Girls'.

....."No, it was not that simple choosing a name for us !"

We had many names suggested, as with choosing costumes and colours, everything went to the vote. "Can you imagine what that was like !"

With respect to The MOW we made a point of not wearing blue and white, not dancing the Cotswolds Traditions and using a very

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The Oyster Girls Ladies

Morris Team were born wearing emerald green dresses with red and gold trim, and dancing The North West Traditional dances. We started with black stage shoes and in 1994 changed into green clogs.

Over the years we have danced at many festivals around the south of England including beautiful places such as Hastings (Jack in the Green),Wimbourne, Winchester and Swanage. We even travelled far distant waters to Scheesel in Germany and St. Malo in France. Somehow we found ourselves dancing on the helicop-

ter pad on a Brittany Ferry.So if you see **The Oyster Girls** performing do not forget that they uphold the Morris tradition of making a collection. This money is used to support local charities and the side.Please come away from the bar for a few moments and watch the

lovely **Oyster Girls** perform

"Well, there you have it !" , says Steve B.... *"The Ladies Tale."*

Some Morris Men will tell you that it is a strictly male preserve. Well the truth be known, us men cannot do anything successfully without a good woman behind us !

So lift your glasses and drink a toast to all women !!

WASSAIL TO ALL.

Donna and Steve Baker.



Nigel, Debbie & Ian

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A date to go in to your diary is Mayday morning. The **Men of Wight** meet at the Mot-tistone NT car park at 04:30am, walk up and through the woods to the Long Stone and dance the sun up. We used to sacrifice the odd virgin but we can't find any of those any more and second hand ones are not so much fun, so we just dance. Oh, and we carry a cask of Ventnor Wight Spirit up there to toast the start of summer. Watching the sun come up over the hills standing next to an ancient standing stone is a very magical experience that all should do at least once in their lives! All are welcome. So see you all up there May-day Morn. Steve B.

As the Spring Issue of Wightwash failed to appear in some Newport pubs and this cautionary tale is of a past Newport pub, I have decided to reprint it. It has been slightly edited. TM

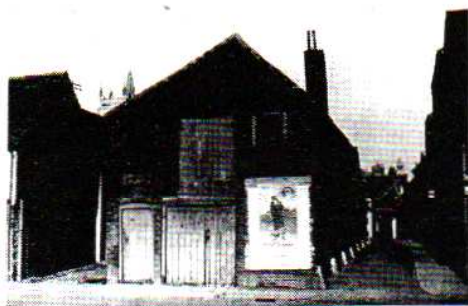
The Green Dragon, Pyle Street, Newport, Isle of Wight

"In 1924, a three hundred year old pub was pulled down and no-one batted an eyelid"

It's strange how some great historic pubs seem to reach the end of their life and die. In this case, not only was it realised years later that something intrinsic had been lost to the locality, but when it died this pub was recognised as marking the passing of something unique. Enough said, I hear you say, "the Green Dragon? In Newport? Where was that, then?"

Just opposite the junction where Town Lane joins Pyle Street, there is a narrow lane that leads into St Thomas's Square by God's Providence House.

Picture standing in this narrow lane and looking across the road into Town Lane and imagining it as being the same width as the narrow lane you are in. In the space immediately across the road to the right stood the



Green Dragon, a large coaching inn. The picture above is looking down Town Lane from South Street; the poster is pasted onto the back of the Green Dragon's stables.

There's a little pavement on the left and along the side of the hotel, sloping stones jut out to prevent cart's wheel hubs from damaging the brickwork. A little pub sits

by the entrance to the Green Dragon's stables. This was called the Green Dragon Tap and it still exists as the Prince of Wales. In the photograph opposite, young nippers gaze at the camera in South Street. Look past them to the lady holding the child, she's standing outside the Green Dragon Tap and the entrance to the pub's stable yard. That narrow gap in shade behind her is the entrance to Town Lane. Okay, so what's all this about?

Well, back in 1924, a three hundred year old pub was pulled down and no-one batted an eyelid; a huge chunk of Newport's history gone for ever!

The pub was closed in 1909 after the police persuaded the local magistrates that the licence should be made redundant. This procedure was one of the less appetising aspects of an early 20th century judicial process whereby over zealous, and at times a temperance influenced police inspector, could decimate the number of licensed premises in his district on the grounds of redundancy (i.e. not enough people using them), often aided by acquiescent magistrates eager to see that the "lower classes" did not have so many outlets to get drunk in and disturb the peace.

I leave you with some excerpts from the local press. Even at the time, they realised something was amiss, the old Green Dragon deserved better. Newport town is the poorer for its loss.

Isle of Wight Observer

3rd January 1846

At Newport on Thursday, after a short illness, Mr. Thomas Guy, coachman and



dus of 150 yards, and the Green Dragon was not required. Since February 9th he had visited the house eight times and altogether seen seventeen customers there.

The Chairman said the Bench had decided to refer both the Green Dragon and the Fountain to the Committee at Winchester.

Isle of Wight County Press
Saturday 27th August 1910

The Green Dragon, with

horse-breaker, aged 65, well known as one of the best whips in the Island and from having driven the Newport Coach from the Green Dragon Hotel to Ryde for many years.

Isle of Wight Observer

12th February 1869

Percy F. Hall, is delivering lectures on the "Second Advent of the Lord Jesus Christ", in the large room of the Green Dragon Hotel on Thursday evenings. The third lecture was delivered on Thursday evening last, when the persuasive eloquence of the speaker, and the importance of the subject matter, again drew together a numerous and attentive auditory.

Isle of Wight County Press

Saturday 14th March 1909

The Green Dragon and Fountain.

Insp. Cass then gave evidence as to these two houses, saying the former was situated in Lower Pyle Street, was rated at £14 - 10s., and rented at £313, and was fully licensed. The present licensee, Mr. Reynolds, who was a pensioner, had held the licence since August last, but did not sleep on the premises. The house did a fair trade with soldiers and the working class. There were six other licensed houses within a ra-

its spacious accommodation was the scene of many lively gatherings in the past. Hunt spreads, County Balls, and rare revelries in "Yeomanry Week". The famous old Tap Room, with its high-backed oaken settles, where countryfolk "most did congregate" on market days, whilst "news much older than their ale went round"

Isle of Wight County Press

Saturday 5th July 1913

The Green Dragon in Pyle Street also had a large room attached to it, which is still in existence. Today, it is vacant and with its crumbling walls and general condition of dilapidation offers a melancholy contrast to what it was in bygone years.

Isle of Wight County Press

Saturday 17th May 1924

Demolition of the Green Dragon.

One of the oldest buildings in the town, the Green Dragon Inn, at the corner of Town Lane and Pyle Street, which is at least three hundred years old, is being demolished with other old buildings on the west side of Town Lane to afford space for a new road South Street to Pyle Street.

Kevin Mitchell

Kevin's books are available from all good bookshops, including Ottakers.

SUBJECT: CAMRA SOCIAL: 20 February 2002

Tonight we sampled the hospitality of the Fat Cat Inn. The beer was wonderful and the company superb. Anybody who was not there missed a treat.

Thank you Jay for a good choice and quality

Thank you all who who made the GBG choices possible, not easy with so many good pubs on the Isle of Wight

Regards

Buzzy

(aka Ken Matthews - Branch Treasurer)

SUBJECT: "WAY OUT WEST" COLUMN

Hi,

I've not got a contact address for Brian Snellgrove, so thought I'd drop you a line ...

I was disappointed to see that there was no mention of The Colwell Bay Inn in the Winter edition. I know the pub has had a bit of a mixed history in the past couple of years, but we took over in November, and there's been something of a change in the air.

For a start we've defined a pretty damn good menu; always a couple of home made curries on (the Thai prawns are to die for), ace home made soup, excellent steak cuts and the best Sunday roast you'll get! And a themed food night every month.

On the ales side, there's always Abbot, London Pride and IPA, and over the past couple of months it's been Old Speckled Hen and Rosey Nosey for the winter ales (the Hen's only £1.90). This week we put Wadworth 6x on; a couple of week's time there'll be Brakspears or Marston's Pedigree or HSB ... and by Easter there'll be four gleaming new handpumps in for extra ales which we'll rotate regularly from then on while keeping the old favourites. And you won't find a bigger record collection - there's a choice of around 8000 cds and cassettes - from Captain Beefheart to Neil Diamond, Pink Floyd to Paul Oakenfold, Oscar Petersen to Kraftwerk. Anything we've got, on the player within 10 minutes flat unless it would annoy the customers.

We're busy developing also - there will be a terrace out front for summer evening sipping (or early morning breakfast), the beer garden's being sculpted next month, the kid's adventure playground and toddler's safe play area at the same time. And there will be two beer festivals during the summer (details to follow). Oh yes, I forgot to mention the staff's well friendly.

So if Brian wants to pop in to check us out, he's more than welcome. He won't be the first, others know about us - we've boosted trade by 60% so far, and we haven't finished yet.

Ta.

Paul Kaczmarek

Thank you for your email Paul. It certainly sounds as if Colwell Bay now has a pub to be proud of. Brian submits his "Way Out West" column to me well in time for the deadlines (if only the others would!) Consequently his last one would have been written before you took over.

Tim Marshall - Editor

USHERS PUBS?, WHAT USHERS PUBS?

To most real ale drinkers the name Ushers does not stimulate much excitement. Ushers pubs were tied 100% to the sale of their limited range, with no opportunity for any guests at all. May I please clarify the situation regarding the ex-Ushers estate. The InnSpired Pub Co bought Ushers and closed the brewery and so no beer has been brewed there since April 2000, [Any Ushers products you may now see are brewed by Thomas Hardy at Dorchester, and are retailed by a separate company called Refresh]. Those of us who are licensees within the InnSpired chain now have access to a much wider range of ales, and we are not required to stock any of Ushers product. Here at the Solent Inn, during the quieter months of January and February, we were able to offer 23 different ales, chosen from a portfolio of over 50 ales. This list is also rotated and updated on a regular basis. So please come and try the InnSpired houses and judge us on our merits without the prejudice of the previous Ushers connection.

THIS CONNECTION IS NOW DEAD. MAY IT REST IN PEACE

Many Thanks

Andy "Windows" Taylor - Solent Inn.

Some extremely clever people at Bristol University have developed a watch which tells you where the nearest pub is.

The HandPC is a joint effort between the mighty seat of learning's science department and HP's wearable computing project.

The watch uses GPS (global positioning system) technology to give its thirsty owner the location of the handiest four pubs and his or her distance from each one.

Sadly, they have not yet programmed the device to see you safely home (via the kebab shop) after eight pints. Nor can it locate your ever-

elusive keyhole and take your clothes off before you pass out. Mind you, they are working on a jacket that can give you a guided tour of Bristol. No, really they are.

Nick Ward

The views expressed in *Wightwash* are not necessarily those of the Editor or CAMRA either locally or nationally

Litter to the Editor

We have received a message from a Mr Dirk Sniff the lindlod of the Trivillers Jot in Nothwoob.

"Door Sar", writes Mr Sniff "I wood lik to say how sirry I om about the nistak in the Goob Bear Goad. Aothow I am the lical poof redder, I cannit be helb rispensible far the onnisions in the bok. That is the felt of the prionter, who, I fel shoulb sind his apollobys to Mr Tin Soul the lindlod for the Valintor in Vintnod."

Thank you Mr Sniff

THE VOLUNTEER

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www.thevolunteer.demon.co.uk

PETE'S "DRINK TO MY HEALTH" PRIZE QUIZ

12 testing questions on various types of drink, mostly of the beer variety and (almost) all containing alcohol. Winner gets a tenner!

1. Which two drinks does a *Black Velvet* comprise?
2. Which geometric shape graced the label of a bottle of *Bass Pale Ale*?
3. From which fruit is *Calvados* made?
4. What do the letters VSOP stand for on a bottle of *Brandy*?
5. How many standard bottles of *Champagne* are there in a *Nebuchadnezzar*?
6. What type of drink is stored in a bodega?
7. Which drink is sometimes called *Adam's Ale*?
8. A Hogshead is a large cask. How many gallons of beer can it hold when full?
9. What is the Belgian term for beer fermented with wild yeasts?
10. *Singha* is a strong Pilsner with an ABV of 6.0%. From which country does it originate?
11. *Dorothy Goodbody's Golden Ale* is produced by which brewery?
12. Which country was the home of the sweet wine called *Tokay*?

Answer to: Editor, Wightwash, Oakdene, Rookley, Ventnor, PO38 3NH or

editor@wightwash.co.uk

by 1st May 2002



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Barbecue

every Sunday in the garden
from 6.30 p.m.

(weather permitting)

Answers to the Winter Quiz

1. Fleming. 2. Royal National Hospital for Diseases of the Chest (Ventnor). 3. 1985 (2nd December). 4. Watchingwell. 5. Seaview. 6. Sixteenth (1547). 7. 81. 8. Uffa Fox. 9. A Scarecrow. 10. Brading. 11. John Nash. 12. Bembridge

John Farthing of Newport wins a Tenner



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Signed.....

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