

Wightwash

Volume 2, Number 15



Newsletter of the Isle of Wight branch of CAMRA

SPRING 2003 ISSUE

Yates' Brewery
at the
Inn at St Lawrence
the "Real" local brewery
www.yates-brewery.co.uk

SINCE



1840

VENTNOR BREWERY
BREWERS OF TRADITIONAL ALES
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The Oakleaf Brewing Co Ltd
The Pourfect Pint!
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Fat Cat Beer Festival

Spring 2003

26th March - 30th March

A 5 day Celebration of Real Ale
(and about time too)
See back page for details

Watch out for our very own
Isle of Wight Pub Guide

The forth version of this very popular pocket size guide to all the Island pubs is nearing completion.

For details, email Ken Matthews
camraiw@aol.com

Inside This Issue:-

New Faces

meet the new landlords of 4 Island pubs)

The Bill

we look at the new proposals for pub licences

Pete's Prize Quiz

Win a tenner with Pete's Transport Teaser

Isles and Ales

Brewing in Grand Cayman

News and Gossip

And much, much more!

Readers of Wightwash will be aware that we have been covering a dual campaign by the Musician's Union and the Campaign for Real Ale to get the government to reform the outdated system of licensing pubs.

Hopes were raised when a new bill was announced in the Queen's Speech - the Premises Licence will replace all existing legislation clearing away at a single stroke a mountain of red tape. Well, that's the intention.

Sadly, after the initial welcome some serious concerns are emerging-

The Musician's Union fear that the "Two in a Bar" rule will in effect become a "None in the Bar" rule. Hamish Birchill writes:

The MU's prime concern is that the Licensing Bill criminalises virtually all public music making unless licensed, and that, as a result, members will lose work. Much private performance that was previously exempt is also caught. If enacted without amendment the Bill might lead to a small increase in the number of premises hosting more than two musicians, but we could end up with thousands of bars and pubs where allowing even one acoustic performer on any regular basis would be a criminal offence. The Union is also concerned that in practice the 'necessary authorisation' will not be as cheap or simple to obtain as the government maintains.

The Licensed trade has serious reservations in transferring the administration of issuing licenses from magistrates to local councils.

Lorna Harrison, editor of The Publican, writes:

The trade is vehemently against local authority control because of the likelihood of increased costs and political influence, and now, thanks to the general misconception amongst the Lords, (The Lords voted to give councillors the right to formally object to applications for extended drinking hours) our worst nightmares are being realised. Councillors love power and if they can object they will object. The new plans are shap-



Even others in our own industrial style, and the 'hammit' features the freshest of local produce, including the famous Warrne Bay Lobster and Crab

they there
fishmonger's

If you have
to get
wrecked,
there's no
finer place to
do it than
at one of our
Waterside
Taverns!



ing up to be far more complex than anyone predicted and any benefits are being shrouded by the mountain of potential burdens.

John McNamara, Chief Executive of the British Institute of Innkeeping, has a rather more optimistic view. In an editorial to his members he writes:

We must ensure that the proposed reform – which at a stroke will replace 50 separate Acts of Parliament – ends up being cheaper, easier and more flexible, giving responsible licensees greater freedom to respond to customer demand. This could be a watershed for the British pub and may see a return to more regular visits from the majority of British people and tourists.

Main Points of the Bill

- Local Authorities are expected to replace magistrates in controlling licensing.
- Introduction of Dual Licences: a “Personal Licence” for the licensee and “Premises Licence” for the venue. Premises Licences will include setting the regular hours, special extensions, allowing children in the bar area and entertainment.
- More flexible licensing hours.
- Appeals will go in the first instance to magistrates.
- National Guidelines to ensure licensing decisions are fair and that fees will be set centrally.

Provisional Timetable

- November 2002: first reading of the Licensing Bill in the Commons.
- July 2003: Royal Assent followed by 12 months for application of Personal and Premise licences.
- Late Summer 2004: The new legislation comes into effect.

We'll see!

Advertisement for Solent Inn

From *Paul Mattick***New Pub**

When visiting Newport, check out the all-new 'Worlds End' public house. Jan and Les, who took over last April, are at the moment stocking **Everads Beacon Bitter** (3.8%). If you are wondering how to get there, you can find it in Holyrood Street opposite **Hursts** and just down the road from the **Mai Thai Restaurant**, so killing three birds with one stone you can have a slap up meal, go for a decent pint and if you've eaten and drunk too much there's always **Hursts**, who sell a wide range of buckets!

New Names

Rumour has it the '**Red Lion**' in Brading is opening its doors shortly under the name of '**Snooty Foxes**'. **Jackie and Richard Cook**, who you may remember from the **Culver Haven** confirmed this & they are looking forward to opening in mid-March. **Badger Best** and **Tanglefoot** will be offered plus a guest ale to follow. Local produce will be available in the restaurant and I, for my part, look forward to the Sunday Carvery. Good luck to you both.

This must be the season for changing names of pubs, and guess what? No, Jan

isn't re-naming the '**Railway**' again. But I can exclusively tell you that the '**Partlands**' in Ryde will now be known as '**Lilly Deacons**'. The once acclaimed *Grottiest pub in Britain* (thanks to yours truly) has now been named after the barmaid who was supposedly murdered by her husband after flirting with the customers in the late 1800's (I always thought that was part of job). Apparently her ghost still haunts the cellars today, and, believe me, you should never doubt it- as past landlord **Peter Wickens** discovered in the 80's after he told a reporter the only spirits he had in the cellar were the bottled kind...the very next day a firkin of ale rolled onto his foot and broke his ankle...

New Look

'**The Tap**' in Sandown is undergoing major restoration and will be closed for a week soon. Although I was told there are no real ales on at the moment I was assured that there would be when the new bar is opened.

Achtung ArtsCafé!

If anyone is suffering Nieghorn withdrawal symptoms, help could be at hand at the Quay ArtsCafé who are stocking an impressive array of German beers. They have produced a menu with comprehensive tasting notes. Here is an example:

"**Augustiner Dunkel (5.6%)**

10% Marmite, 10% Molasses, and 80% Chelsea Flower Show!"

They are offering this splendid ale brewed by Augustine monks at the very modest price of £2.45 for a 500ml bottle.

Congratulations

to Sandown Conservative Club and Steward, Steve Clayton. CAMRA's Regional director, Marcus Stanley called in out of the blue and was so impressed

The Inn at St Lawrence

Tel: 853938

Delicious Food and Great Beer

from Yates' Brewery

Live music every Friday
with Kelly Burke

with the quality of the beer that he immediately rewarded them with a Highly Commended award in the National Club of the Year Competition.

Goddards

Head brewer **Chris Coleman** is striving to continue as normal following a busy start to the year, busier in fact than last year, which disappointed Chris as he and the rest of the staff at the Barnsley Farm brewery are participating and enjoying a course of first aid sessions, which as Chris put it "comes in handy should **Anthony Goddard** put his back out when he delivers them barrels of **Fuggle!**" It was so busy that I forgot to ask what two beers were being sent to the **Gosport Beer Festival**. I was told on the other hand that Mr Coleman would without doubt be taking his first aid kit along with a reasonably priced bucket that he had purchased from Hursts of Newport!

Oakleaf Brewery.

Congratulations to brewery worker **Joel 'The Potter' Pickerskill** who has just been acknowledged as a professional pool player. (No he doesn't play water polo.)

Director **Dave Pickerskill**, and to my surprise no relation to Joel, told me that the Gosport brewery will be sponsoring him for his first tournament which takes place in **Blackpool** soon. As with the other breweries nothing seems to be happening on the production side of things, which is probably why you're thinking what a load of claptrap this man writes about! **Hole Hearted** and **Blakes Gosport Bitter** are still available in bottles and a cost cutting brewery management system is about to be installed which will hopefully cut costs and slash supply times. Oh I forgot to mention the best news of

Have You Got News for
Wightwash?

Tel 721557
or editor@wightwash.org.uk

all...**Oakleaf** are colouring their barrels for recognition purposes. I put forward an idea that they paint one black, half of them yellow, and the other half red, then and send Joel to work in White overalls. I won't tell you what Dave said but the first two words of the three were "you silly *****!"

Ventnor Brewery

After months of checks and rechecks, the Soil Association have given Ventnor Brewery the go ahead for their organic



Runner up



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Garden
play area
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pet animals

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room
for
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the old village Shanklin

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SUPERMARKET BEER AVAILABLE OPEN IN THE EVENING

beer. Initially called *Hygeia* there may be a rethink on this. Most people asked thought it sounded like a cleaning product. Perhaps they should supply it to the.....No, let's not go there.

Incidentally, did you know that 7 out of 10 bottles of beer purchased in supermarkets are bought by women?

The local launch of the organic ale will be in May - June, with Wetherspoons taking it nationally from September. Wetherspoons will be stocking **Oyster Stout** from March. Apparently they have identified a gap in the market for the younger drinker looking for a strong, dark beer.

The most interesting outlet for the organic beer, however, could be Japan with a company interested in **Ventnor** brewing an "own brand" version.

Supermarkets across the south will be stocking **Ventnor's** beers including Safeways and Somerfields and further afield Booths, the northern chain.

The taste for **Ventnor's** cask beers is also spreading with 8 vanloads a year travelling up to the Midlands to cater for the wholesale trade.

The wait for **Ventnor Brewery** t-

shirts could soon be over. Design expert Steve Jolliffe, the man behind Minghella's Ice Cream product branding, has been brought in to provide an overall branding strategy. Look out for new labels, pumpclips, adverts AND t-shirts.

Badger Brewery

Badgers are offering **Marstons Pedigree** and **Wadworth 6X** at the moment. **Mike Strand** asked me to tell you about the new visitor centre at the **brewery in Blandford**. They say that, along with the brewery tour itself, you

can now visit the museum and follow it up with a great meal in the restaurant afterwards. I have been on four of these trips in

the past and believe me- if it's only half as good as the tours I've been on in the past, you're in for a **great** day out. When I spoke to free-trade marketing manager **Laura Lee** she was

eager to tell me that following the **Tesco beer challenge**, one of the two beers entered finished up in the top 5. Add to that the fact that the brewery has achieved the **best industry record** in this contest over the last five years I can see future triumphs to go with their two earlier wins which included **Champion ale**. Before I forget,

Wightwash
has a website
www.wightwash.org.uk

Thatchers Inn
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Sunday Roasts £5.25
PLUS Free Glass of House Wine
FULL MENU AND SPECIALS BOARD
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one of the beers entered was **Blueberry beer**, which included Aniseed and Damson... Pernod and blackcurrant anyone!

Yates' Brewery

David Yates has added another bespoke beer to his portfolio, this time for the **Roadside Inn. Nettlestone Ale** 4.5% is "a nice dark winter brew with 100% Netherdown Hops". David also brews beer for the **Broadway**, Totland, the **Buddle**, Niton and brews "**Perks' Ventnor Pride**" for the **Crab and Lobster Tap**, Ventnor. Soon you will be able to buy **Yates' beer** in bottles. The equipment has been installed and as soon as the wrinkles have been ironed out, bottling will begin. Look out for **Undercliff Experience**, **Holy Joe**, **Broadway Blitz** and possibly **Wight Winter** in local mini markets, hotels in the **Arreton Barn Beer Emporium** and of

course – the **Inn at St Lawrence**. In fact, if you would like a beer brewed and bottled especially for you, give David a call on 854689 – minimum order 70 bottles

Bangers with Beer

Niton's resident butcher, Richard Sargent has teamed up with Niton's resident brewer, David Yates, to come up with **Forest's Undercliff Pork Sausages**; A wonderful blend of the best pork and **Yates' Undercliff Experience**. Try them casserole!

I'm off to Newport now to spend my Hursts vouchers that arrived through my letterbox this morning. See you soon

Paul

DATES FOR YOUR DIARY

Wed 26th March 8.30 **Business Meeting** Prince of Wales Freshwater

26th - 30th March **Fat Cat Beer Festival** Sandpiper Hotel Freshwater

Sun 30th March 4 pm **Cass Casswell Big Band** Medina Theatre, Newport

Wed 16th April 8.30 **Social and Cows Walk-About** Start at the Union

Fri 10th May **Regional Meeting** Blue Boar, Poole

Wed 14th May 8.30 **Business Meeting** Chequers Inn Rookley

Friday 23rd May 8 pm Vaguely Sunny present **Emily Slade** Quay Arts Centre, Newport

Wed 18th June 8.30 **Social Get-Together** (bring a friend) Castle, Sandown

Members, it's your time to vote for your favourite pub.

You should have received a voting form for Pub/Beer of the Year 2003 with this issue. If you did **not** receive a form please contact

Brian Jacobs, 14, Staplers Road, Newport, Isle of Wight, PO30 2BZ

or phone 527093 or email brian.jacobs@amsjv.com

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inc Glass of wine

Live Entertainment Every Night

Ventnor News

from Tim Saul

The Ventnor Jazz Divas Festival was a great success and we are currently working on the 2003 Festival which will be held 12/13/14 September 2003.

We currently await the outcome of funding applications to the Isle of Wight Council(much holding of breath, etc.)

We are holding Tuesday Jazz at the **Blenheim** every week, and I am having jazz once a fortnight at **The Volly** and Irish music as well so there is live music every Wednesday, from 8.30 p.m., alternating between Irish and Jazz.

The only WOMD (weapon of mass destruction) which the inspectors have discovered in Ventnor, is Roger Mason's tenor sax, which is brought into action every Tuesday at the **Blenheim**. Tin hats and protective clothing recommended.

Chemical Warfare

We (at the **Volunteer**) had a barrel of **Hampshire Brewery 1066**, which allegedly caused a serious outbreak of Toxic Emissions from three customers the following morning. Several complaints (and threats) were received from their wives.

THE VOLUNTEER



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*6 Real Ales
&
Great Atmosphere*
CAMRA Good Beer Guide
listed 1994 - 2002

*Sorry: No chips, children,
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Check out our website: www.volunteer-inn.com

Graham, Susan and Andy
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Local Beers

Good selection of Bar Meals and Snacks
"Happy Hours" 10.30 - Noon & 5pm - 8pm
*3 Course Saturday Night Special
Only £8.75*

We have been asked to repeat the experiment, since it created a sensation of speechlessness in one customer's spouse, for which he is eternally grateful. Another

Real Jazz

At the

Blenheim, Ventnor

Every Tuesday

Musicians especially welcome

regular has offered to hire out ex WW1 gas masks at modest cost in order to permit the experiment to take place on a regular basis.

Diary Date: Jazz & Brass in The Park, Sunday 10 August 2003 at Ventnor Park, in aid of the Earl Mountbatten Hospice, from 1200 - 1800 hours.

Vaguely Sunny

*for details about Isle of Wight
gigs log on to*

www.iowrock.net

FRESHWATER

The **Vine** is the village local in a prime position and can be relied on for an excellent pint of **Gales**. It is well patronised especially evenings, has a good menu and can be forgiven for not having guest ales. If anything is on it will probably take place here. A handy place to visit after shopping!

YARMOUTH

The **Wheatsheaf** is another excellent pub which caters for all tastes. There is a good menu and one can only assume that the locals have become accustomed to the regular beers - a change might be a good idea but then these Pubcos..... When Yarmouth is busy you can be sure that this will be in company with its neighbour. Although much bigger than it looks it gets very busy in Summer.

TOTLAND

The **Highdown** may appear a strange building but who can fault the **Abbot** among good ales available. An extensive menu is written all round the bar in addition to the printed offerings and the quality is there - try it if you have not been there. Always popular with walkers being tucked away below the Downs but has a fair local trade.

Work is going on at the **Albion**, the **Bugle** and the **George** - more of that anon - also the beer Festival at the **Fat Cat**.

Brian Snellgrove

**The Isle of Wight Pub Guide**

is very near completion.

This is the 4th version of this very popular pocket size guide to all Isle of Wight pubs with once again a keenly observed cover by Besley.

It has been a gargantuan task for branch treasurer Ken Matthews. In fact, if he hadn't been told to take it easy, he would never had time to finish it.

It will be available from all good pubs and any tourist information centres left open priced £3.75

Details camraiw@aol.com

Web-Surfers

Here are a couple of site worth a click:

Dave Parker's

Isle of Wight Nostalgia

www.invectis.co.uk/iow

and

Les Allen's site

www.iwcam.co.uk

Which he describes as,

"ramblings from the author across the Island with pictures."

Don't forget Wightwash has a website

www.wightwash.org.uk

Sportsman's Rest, Porchfield

Stephen Kennedy, the previously perky puller of pints at the **Waverley**, Carisbrooke is now running the **Sportsman's Rest** ably assisted by members of his family. Stephen hopes the pub will attract villagers and visitors alike and plans to stock a comprehensive range of real ales including some from the local breweries. The "Sportsman Specials" on the menu are proving very popular, as is the Saturday Night Rave Up with "Rodney the Squeeze Box Man". Watch the local press and the website for upcoming events and specials.
www.sportsmansrest.com



Steve standing at the Sportsman's distinctive stable doors

Blacksmith's Arms, Carisbrooke

Simon Wills, after many years working in the oil business in some of the worlds more exotic and downright dangerous parts, has taken the **Blacksmiths Arms**. After protracted legal procedures the pub was purchased from the former owners on 18th December. Four weeks frantic activity followed with Simon and a gang of helpers sometimes working a 20 hour day. The pub has been rewired, replumbed and redecorated, but has lost none of its rustic charm. It opened to the public on 25th January.

Simon will run the pub with the help of his mum and dad – Peter and Josie and other family members.

To start with there will be 2 stock real ales, a rotating guest beer and just for old time's sake – a few German beers.

The **Blacksmith's Arms** now has a comprehensive wine list with two very attractive house wines. On the food side, as well as the regular menu, there will be daily specials – all traditionally cooked.



Simon with a pint of something nice

Please Note
 The Blacksmith's Arms was purchased freehold and is now a totally independent free house



White Lion, Niton

Jamie Dickson (better know to some as "Pugs") and partner Shelley have taken over the **White Lion AND HOW!**

Over £150,000 will be eventually be spent on sprucing up Niton's village pub. £45,000 have already gone into upgrading the kitchen. "It's definitely a pub" explained Jamie, "but we like to think we offer a restaurant standard of dining". The lounge or "Rustic Room" at the time of writing was undergoing a complete refit including wood panelling. It should be open by the time you are reading this. There are new (very posh) loos and by the spring, the ambitious plans for the beer garden should have come to fruition. Soon an extra beer pump will be added to the current three allowing for one guest beer and a rotation of beers from Enterprise Inn's newly expanded range.



Jamie, Shelley and Charlie (18 mnths)

Yarbridge Inn, Brading

Paul and Sharon Jenner are the new owners of the **Yarbridge Inn**, Brading. Paul at one time ran the **Castle Hill** pub in Banbury but more recently has been looking after the ale at **King Harry's Bar**, Shanklin.

Many aspects of the **Yarbridge Inn** will remain the same; the staff, the extensive menu and the railway theme. However, Paul is a real ale enthusiast and has exciting plans in this area. A fourth handpump will be added for the summer. There will always be one regular beer - **Timothy Taylor's Landlord** has been earmarked for this role, and a rotation of guest beers taking full advantage of the free house status. There is a quiz every Tuesday and on Thursday lunch times pensioners are entitled to 10% discount.

Watch out for a Whitsun Beer Festival.

Both Paul and Sharon hail from Sussex but moved to the Island 4 years ago; "and we wouldn't want to live anywhere else" they both agree. I'll drink to that!



Paul and Sharon with their new purchase

**Would you like us to print something about your pub?
Just give us a call 721557
or email us
editor@wightwash.org.uk**

Big Daddy's

I thought it was time I dusted off my "Afloat Correspondent" hat and brought you a report on a brewpub I discovered in the North Eastern reaches of the Caribbean.

On a previous cruise I had passed a brewpub in Grand Cayman and promised myself a visit. So last Sunday I took advantage of a couple of hours shore leave and equipped with notebook, camera and a freshly printed "Wightwash - editor - Tim Marshall" business card, I walked the mile or so to **Big Daddy's Bar and Brewpub**. I was looking forward to talking to someone about brewing and although I wasn't expecting a free pint, I at least thought I might get a sample or two. It all started off alright. The bar was far from busy and behind it was a rather attractive barmaid "How may I help you?" she politely enquired with an unmistakable American accent. After that, I'm afraid it all rather went down hill. "I'd like to try some of your beers." I said cheerfully. "Pardon me?" She queried. "I said, I'd like to try some of your beers". "You just wanna try them?" "No, I mean I'd like to drink some. What have you got?" "Pardon me?" "WHAT-BEERS-HAVE-YOU-GOT?" "Premium, Light, Hoppy somethin', Diver's somethin' -

that's a black beer...." "Yes, I'll have that." "Pardon me?" "CAN-I-HAVE-THE-BLACK-BEER-PLEASE?" "No, we ran out." "I'll try the Hoppy something then". A small wine glass of beer arrived and I made a mental note to be wary of using the word "try" again. "Yes, that's very nice. I'll have some." "You want a mug or a pint; a pint works out cheaper." "A mug please. I want to try, I mean drink some of your other beers and I'd like to remain vertical" "Pardon me?" "A-MUG-PLEASE". I settled down to study the laminated bar mat where I read the usual generic illustrated "How we brew beer" stuff. After a while, I thought I'd have another go at conversation. "Excuse me, how long has the brewery been open?" "Pardon me?" "HOW-LONG-HAS-THE-BREWERY-BEEN-OPEN?" "The information is here," she said tapping the bar mat that I had obviously been looking

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at for the last 5 minutes. "It doesn't say," I said to her retreating back. According to the "information" the brewery brewed at least 5 other beers but despite this, there was only one other beer currently available – Old Dutch Premium. "Excuse me, can I buy your other beers in bottles?" "Pardon me?" "CAN-I-BUY-YOUR-OTHER-BEERS-IN-BOTTLES?" "Yes, you can buy them in the shop downstairs". "Oh good. I didn't think they would be open as it's Sunday" "No they're not". She said. I realised I was beaten. I tried some, SORRY, drank some Old Dutch Premium and then tried to attract her attention. "You ready?" I assume this means, "Would you like to pay the bill?" It's probably the rough American equivalent of "Eh'fin else?"; an enquiry which seems to come at the end of every commercial transaction in England these days. I paid the bill by credit card. She returned the receipt and said, "Have a nice day". "Pardon me?"

Big Daddy's Brews:

Old Dutch Premium: A straw colored (sic) traditional wheat beer.

Old Dutch Light: A light version of the premium.

A Hoppy Holiday: A "Red" ale made with caramel and American hops.

Black Coral Ale: A roasted "Scottish" ale with hints of java and a balance of hops.

Diver Down Lager: A crisp light lager made with Midwest hops.

Old Dutch Raspberry Ale: Old Dutch Premium with a hint of rhubarb (only joking) raspberry.

(I apologise for the lack of further details.)

Tim Marshall



Big Daddy's Bar and Brewpub

The
Dairyman's Daughter
 Free House
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 Food served all day
 Up to 8 Real Ales
 including
Scarecrow Bitter
 brewed on the premises

The
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 Brewing Traditional English Bitter
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 Visit our Brewery Shop
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 an amazing assortment
 of bottled beers
 and brewery memorabilia

Arreton Barns Craft Village

In this issue Pete has come up with a
Transport Teaser

1/ Between which two Island towns or villages did the first motor buses operate?



2/ What is the name of this paddle steamer?

3/ In which year was the Shanklin - Ventnor railway line closed?

4/ In which year was the present Shanklin Cliff lift built, replacing the original 1891 construction?

5/ What is the "Southampton, Isle of Wight & South of England Royal Steam Packet Company" more commonly known as?



6/ Which railway station is pictured here?

Advert for the Anchor

7/ How many stations are there on the present Shanklin - Ryde railway?

8/ In which year did St Georges Way open to the public?

9/ What famous Island company started life as "Dodson Bros. Ltd"?

10/ Name this structure, erected in 1880.



Send your answers to: **The Editor, Wightwash, Oakdene, Rookley, Ventnor, Isle of Wight, PO38 3NH** or by email to editor@wightwash.org.uk by 1st May
First correct answers out the hat wins a tenner!

Answers to Winter Quiz

1. Mordue's Workie Ticket (I)
2. Black Sheep Riggwelter (D)
3. St Peters Spiced Ale (B)
4. Spitfire (J)
5. Waggle Dance (A)
6. Woodford's Norfolk Wherry
7. Holy Joe (?)
8. Jennings Sneak Lifter (G)
9. Freeminer Trafalgar (K)
10. Bombardier (G)

Bob Dawson of Gurnard wins a tenner



HALL & WOODHOUSE

Brewery Visitor Centre



Soak up the atmosphere of a working brewery or a guided tour

View our collection of brewing artefacts

Sample our ales & enjoy traditional pub fare in our unique restaurant

Our Brewery Visitor Centre is open Monday to Saturday 10.30am - 5.30pm

Brewery Tours run at set times so please call to reserve your place
Adults £4.50 Concessions £3.50 Children £2.50
(Price includes one free pint or soft drink)

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CAULKHEADS

Avenue Road, Sandown

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Up to 8 Real Ales!!

Coaches Welcome

Two car parks and a large garden with children's play equipment

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Fat Cat Beer Festival - Spring 2003

Jay Chapman is certainly pulling out all the stops in what promises to be the biggest real ale celebration on the Island for decades. Two huge marquees will be erected in the grounds of the Sandpiper Hotel. The first will house over 50 real ales from over 30 breweries including several especially brewed Festival Ales.

The second marquee will become the Fat Cat Village with shops, food and entertainment. The event is to be opened by Mark King of Level 42 on the Wednesday afternoon. This will be ticket only but it is hoped it will be covered live by Isle of Wight Radio. The festival will be open to the public as from 8pm on the Wednesday and then from noon till 11 pm on the following days.

Admission will be £4. For that you will get a Fat Cat Beer Mug (lined at 1 pint and 1/2 pint) and a programme. £1 of the admission fee will go to our local A&E department. The Fat Cat Bar will be open as usual and will feature the Champion Beer of Britain for the last four years.

Entertainment for the event will include a 50's style rock and roll band on Saturday evening and a light jazz lunchtime performance on Sunday.

Jay would like to thank Matt Allen of Daniel Thwaites, Island Ales, Island Marquees, Dee Scaffolding and West Island Printers. For more details phone 758500 or email fatcats@btconnect.com

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



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