

Dates for Your Diary

16th March Business Meeting Rookley Inn 8.30pm
 31st March - 3rd April **FAT CAT BEER FESTIVAL**
 (31st March **Branch Outing** to above for transport details phone 721557)
 8th 9th 10th April **Isle of Wight Jazz Festival**
 20th April - Social Walk-About - Starting **Railway Inn**, Ryde - 8.30pm
 9th - 22nd May **WETHERSPOONS BEER FESTIVAL**
 11th May **Business Meeting** Castle Inn, Newport 8.30pm
 3rd 4th 5th June **YARBRIDGE INN BEER FESTIVAL**
 (Branch Outing to above TBA)
SUMMER SOLSTICE BEER FESTIVAL
 Sun Inn, Hulverstone(dates TBA)

Members

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 are not necessarily those of the Editor
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I wish to join the Campaign for Real Ale, and I agree to
 abide by the Memorandum and Articles of Association.

Signed.....

Date.....

Wightwash

Volume 2. Number 23

Newsletter of the Isle of Wight branch of CAMRA

Spring 2005 Issue



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 at the
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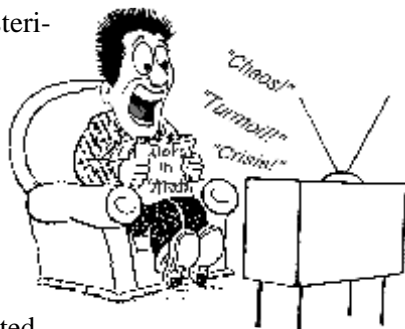
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Is the Sky Really About To Fall In?

If you took any notice of some of the more hysterical sections of the media (and I sincerely hope you didn't) you will be under the impression that the new licensing law (The Licensing Act 2003) will herald the end of the civilised world as we know it.

"The Police are Up in Arms" while **"Doctors are Appalled"** and **"Little Old Ladies Fear for their Lives"**. I admit I made the last one up but I'm sure you've all been subjected to this type of drivel. I can remember watching a morning tv news broadcast and witnessing the ludicrous spectacle of a report on the evils of binge drinking accompanied by film footage of a couple of respectable looking middle-aged blokes quietly drinking a pint of Guinness each. Yes, the government is making some sweeping changes to licensing that includes deregulating licensing hours. And yes, licensing has been taken out of the hands of the magistrates. But licences still have to be applied for and if valid objections are raised by the police, Environmental Health or anyone else for that matter, then they won't be granted. No one wants to see our streets terrorised by drunken binge drinkers and we all sympathise with the police, the para-medics and taxi drivers that have to deal with the after-effects of over-indulgence but will this act really make matters worse? Time will tell, but there is strong evidence to indicate that extending licensing hours actually leads to a reduction in drink related problems. For a more down to earth guide to what will happen turn to page 4.



Sponsored by Ventnor Brewery and the Chequers Inn

Win a case of beer or a £20 meal voucher by entering our Prize Quiz

- 1/ Who wrote "Dr Jekyll and My Hyde"?
- 2/ What does MCC stand for?
- 3/ Who was Reggie Perrin's Boss?
- 4/ Which is the only wine to have a label designed by Picaso, Dali and Warhol?
- 5/ What is the fruit of the hawthorn called?
- 6/ Which fortified wine takes its name from an island 500 miles off the coast of Morocco?
- 7/ Where was the Saffron Crocus first introduced in England?
- 8/ What colour are ET's eyes?
- 9/ What was the name of Ellen McArthur's record breaking boat?
- 10/ What year was the Football League founded?



Answers to Winter Quiz

I am pleased to report a record entry to our last quiz. Thanks to all who took part, please have another go. The odds on winning are really rather good.

The winner of the meal vouchers was Geoff Scott while Robin Bayliss collects a case of Ventor Ale.

- 1/Spam - (Spiced Ham)
- 2/Barman (a person who draws and serves alcoholic drink) -Tapster
- 3/Apples (Calvados).
- 4/Mr Spock's mother, Amanda Grayson came from Earth (or possibly one of its colonies).
- 5/ Fifth Wedding Anniversary
- 6/IBM's motto is "Think"
- 7/Beefeater
- 8/Women had to be 30 years old to vote (and married) in 1918
- 9/Fiddler on the Roof (Anatevka)
- 10/The Beverly Hillbillies name was Clampett
- 11/ General Charles De Gaulle
- 12/Cormorant

11/What is the world's most popular malt whisky?

12/What is the nearest galaxy to our own?

Send your answers by 1st May to The Editor, Wightwash, Oakdene, Rookley, Ventnor, Isle of Wight, PO38 3NH or email editor@wightwash.org.uk

Quiz by Kris Kwizzer







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The Nab Tower

This curious looking object a few miles to the South East of Bembridge started life during the First World War as part of an anti-submarine defence system. I suppose it is really a "seamark" but it can be clearly seen from all of the east coast of the Island.

During 1916 the British Admiralty, alarmed by the losses of allied merchant shipping to German U-boats designed four or six towers that were to be built and positioned in the Straits of Dover. They would be linked together with steel nets and armed with two 4" guns. However when the Armistice was signed in 1918 only one of the planned towers was anywhere near completion. The others were dismantled but what was to be done with this 92 foot tall metal cylinder

(costing one million pounds sterling, in those days), sitting on its raft of concrete?

Until the end of the first World War the dangerous Nab Rock had been marked by a lightship, and it was decided to replace this with a fixed lighthouse. The new lighthouse was floated into position and the concrete raft (189ft long, by 150ft wide, by 80ft deep) flooded so the tower could sit on a shingle bank near the Nab Rock.

The tower took up a distinct angle (3 degrees from the vertical towards the Northeast) when it settled. The lighthouse used to be manned by a crew of four, but in common with all Britain's lighthouses it is now unmanned and is fully automated.

In November 1999 the Nab was hit by a freighter, the Dole-America, carrying a cargo of bananas and pineapples. The ship was badly damaged and only avoided sinking by being run-aground. The base of the tower suffered only superficial damage.

Rob Marshall

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Members Notice



It's that time again!

With this issue of Wightwash members should have received a voting form for our annual Pub/Beer of the Year competition. (joint members should have received one each). If you haven't, please contact Brian Jacobs Tel: 527093 E-mail: jcloth14@yahoo.co.uk

Please remember that your favourite pub won't stand a chance of winning **unless you vote**. This poll is taken very seriously by many Island licensees, and the certificates for the top places are highly coveted – apart from having their considerable efforts recognised, it's good publicity and can have a material effect on their trade. It benefits you, too. A good landlord takes a great deal of pride in his pub and his beer. If he thinks his efforts are appreciated, it encourages him to keep up the good work and even improve on it, and that can only be good news for his customers. So please, please, **do** take the trouble to vote.



Last year, the Solent Inn at Ryde far outstripped the opposition with a well-deserved first, with the Fat Cat and Travellers Joy fetching up in second and third respectively. Waiting in the wings were the Volunteer and, rising through the ranks with its superb and ever-changing range of beers, was the Yarbridge Inn. The Beer of the Year accolade once again went to Ventnor Golden Bitter.

The winners will be announced on Isle of Wight Radio's "John Hanam Meets" on 29th May, in the next issue of Wightwash and on our website www.wightwash.org.uk

Food all Day

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Great Beer at Great Prices

Coming Soon - Spring Beer Festival (9 - 22 May) 30 Real Ales!!

An Idiots' Guide to the New Licensing Bill

(please note that this is only a "guide", it only addresses certain aspects of the bill and certainly does not constitute legal advice)

Currently, if you want to sell some beer, show a film, stage a concert or even sell a kebab, the chances are you will need some sort of licence. The issuing of these licences is regulated by over 8 separate acts of Parliament. The Government, in an attempt to simplify the situation and bring together all licensing activities, has come up with a new act. It got the go ahead (Royal Assent) in July 2003 and is consequently known as **The Licensing Act 2003**. It is due to become law in November and will be reviewed after a 3 year trial period.

Of course the most publicised aspect of the new law is the deregulation of licensing hours, but there are other significant changes.

Premises Licence

Permission to use premises for the supply of alcohol, the provision of entertainment or the provision of late night refreshment will be contained in a single licence – the "**Premises Licence**". The cost of these licences will be on a sliding scale with a medium sized country pub paying an initial one-off fee of £190 with an annual renewing fee of £180. Larger pubs can pay considerably more. At present a "Justice Licence" is £30 for 3 years.

Public Entertainment Licence (PEL)

These will be abolished as entertainment is now covered by "Premises Licences" mentioned above. Good news for the big pubs that can currently pay anything up to £1000 per year for permission to present entertainment. Perhaps not such good news for the smaller pubs that will have to pay for the privilege whether they want to or not.

Personal Licences

Currently, every time a new landlord takes over a pub, he or she has to apply for a new licence. In the future, as long as the pub has a **Premises Licence** and the new landlord holds a **Personal Licence**, there will be no need for a reapplication.

Unless an event is covered by a **TEN** (see below) it must have a **designated premises supervisor** and that person must hold a **Personal Licence**. There still seems to be some grey areas to this rule and we must wait and see what happens. Personal Licences cost £37.

Licensing Authorities

Currently licence applications are made through the Magistrates' Courts. In future, **Licensing Authorities** made up of County Councillors and Local Government Officials will issue licences. Here on the Isle of Wight the **Licensing Authority** constitutes the Isle of Wight Council's Licensing Committee, its Sub Committee and the Licensing Section of Environmental Health.

Temporary Events (TEN)

Within the new law, anyone over the age of 18 may stage an event, including the sale of alcohol by serving a **Temporary Event Notice (TEN)** on the Licensing Authority and the Police at least 10 days before the event. This replaces the "Occasional Licences" issued by the Magistrates' Courts. There are, as you can imagine, some fairly stringent restrictions.

Fountain on the Quay and The Royal Oak in Holyrood Street.

The slides started by showing the Waverley and then working through Carisbrooke to, and then around, Newport; there were many gems no longer to be seen like the original Barley Mow (at least the one before the present one), the John Lamb in Node Hill, and the Sir John Barleycorn in Trafalgar Road. I won't attempt to list them; suffice to say that the speaker's collection is quite priceless.

The presentation also included epic pictures of the great flood of Oct 1st 1960 (when the only way out of Newport was by train!). Mr. Pritchett expressed 'surprise' that of the many barrels washed down river from the Mew Langton Brewery, that day only empty ones were ever recovered.

These slides were a painful reminder to me of how many of the pubs, that were apparently still open in the fifties and sixties, I had not partaken in. Some I had; the oldest of 'mine' was possibly The Trooper, where I remember, that due to the very low ceiling, it was necessary to stand in a purpose made hole to play darts. (I never thought to ask if they had a cover for it when not in use).

Mr. Pritchett's slides were almost entirely black and white, which for some reason, allows one to concentrate more readily on the detail to be seen. This, together with his amazing flow of description and anecdotes, he uses no notes, made for a most enjoyable evening.

John Farthing



The Trooper

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Varied Menu
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Non-Smoking Dining Room
At least three REAL ALES!
 Your Hosts:-
 Mike and Dawn Bothwell

Editor's Note:

I am hoping to organise another evening with Wayne Pritchett in the Autumn. As John says, it is a thoroughly entertaining experience and one not to be missed - Watch this space!

At the Rookley Inn on December 2nd last, a small but select group of members were given not one but *two* slide presentations by Mr. Wayne Pritchett the Newport Harbour Master. His first was centred on the Quays of Newport, its harbour and its shipping, and the second on a tour- de -force of Newport’s pubs. Subjects allied by hard work and the necessary refreshment.

The harbour scene was shown from, first, an etching of the 1830’s and then as photography developed (!), photos,

from the 1870’s right through to the present day of the vessels engaged in the cross Solent trade and river activity; these included the early sailing boats and the introduction of steam and motor driven small ships. The cargoes and how they were handled was also shown and described. Mr. Pritchett added anecdotes of his,



Newport Harbour in 1937

and his family’s, association with the harbour; the family having owned and sailed some of the boats involved. It was surprising to hear how large some of the visiting vessels have been; even the old Red Funnel ferry the Balmoral paid a visit and turned around ! The change from an essential working port to one now, almost totally, given over to lei-

sure craft was emphasised.

If only we could have the trade back and the number of visiting juggernauts on the roads reduced!!!

A short break was taken for the necessary replenishment after which Mr. Pritchett launched into Newport’s pubs; again using some very early photographs. Here also were many Pritchett family associations with the subject, including the ownership of at least two of the pubs which are no longer. The



Some Licensing Changes at a Glance

Existing Law	New Law (Licensing Act 2003)
Magistrates have responsibility for Licensing	Local Authorities will be responsible for all alcohol and entertainment Licensing (although appeals will go to the Magistrates’ Court)
Separate licences for cinema, theatre, sale of alcohol, public entertainment etc.	One “Premises Licence” to cover all activities and no additional licence costs for more than one activity.
Individuals licensed to sell alcohol only from specific premises.	Separate “Premises” and a portable “Personal” licence.
Public entertainment fees set by individual authorities	Fees set by Government for premises and personal licences.
<i>Two in a Bar</i> rule meant that when more than 2 artistes perform, a public entertainment licence was required	All public entertainment will require a licence (*there are some exceptions), but it will cost nothing to add this to the list of activities undertaken.
Anyone wishing to hold a one-off event must apply for an occasional permission from the Magistrates’ Court	Replaced by a system of Permitted Temporary Activities involving notification of the event in the form of a Temporary Event Notice (TEN).
Alcohol can only be served within specific limited permitted hours, subject to some extensions being obtained.	Permitted hours will be abolished and each licensed premises will choose its own hours of opening, subject to objections from others.

* Exceptions can include Garden Fetes, Religious Services and Morris Dancing.

Note At the time of writing, no one has yet applied to the Isle of Wight Licensing Authority for a 24-hour licence!

Advertisement for Solent Inn

From *Paul Mattick*

With the new licensing laws now active, I've come up with a great idea for landlords/ladies who decide to open for 24 hours. It's called a Microwave bed... Makers Silent Night® tell me that you get a full eight hours sleep in ten minutes!!

A pub is not just for Christmas - It's for life! That's what the 'National association of Local Councils' and 'Pub is The Hub' says. On Monday 21st February the launch of the new Public House Viability Test was sanctioned. What it basically means that due to our towns and cities losing pubs on a massive scale, considerations are made by inspectors to see if the establishment is viable - including Population density, visitor potential, competition and even parking. Some pubs I agree have had their day, but that's only a tiny fraction of what we have seen close over the last 10 years. Should you know of a pub that is closing down or being bulldozed to make way for flats, write or call us and we'll do

The Inn at St Lawrence
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Delicious Food and Great Beer from Yates' Brewery
Live music every Friday with Kelly Burke

our best to put a stop to it (providing it's 'viable' of course!).

After years of operating as one of the only pubs on the Isle of Wight with a Landlord who plays Shove Ha'penny The Fleming Arms in Ryde has closed down due to insufficient legroom! It will however be opening its doors again in mid April with what hosts Mick Quinn and his lovely bit of fluff Chrissie described as a large amount

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The Ciderman has been busy this winter looking out good ciders and perries for the Isle of Wight Market. He has searched through darkest Worcestershire and Gloucestershire to source some new tastes for you.

He has found some very interesting ones which are available in wine bottles so has developed a Fruits of the Orchard Cider list for restaurants. The concept is that ciders and perries can be drunk throughout the meal to replace a wine list. Just imagine drinking a wine glass of 8%abv perry with your Moules Mariniere. The smooth flavour of the perry will complement many fish dishes. As wines are getting stronger and stronger it is not unusual to get 13% and 14% abv wines, these are very strong but to get a drink at a lot lower abv will be welcomed by many.

The Ciderman now has drinks for all courses of the meal. From a Kingston Black Aperitif and a Somerset Pomona both are 20% abv and fortified with apple brandy. The former is dry and would replace a dry sherry and the other is sweet and would replace a port with a nice piece of Stilton. There are some very interesting names to some of these beverages such as Oliver's Toby Time and Rabbits Foot Perry and Waterlow Perry. There is even a cider to replace Champagne, Kingston Black Bottle fermented cider. It is in a wired cork bottle, so beware when opening it! To go with the coffee a Cider Brandy of 42% abv as featured in Rick Stein's 'Food Heroes'. So the English can replace the wine list with ciders and perries!!!

Another important area in which The Ciderman is expanding is that of draught cider. One of his passions is to walk into an Isle of Wight pub and see that tempting row of hand-pumps serving delicious beer accompanied, perhaps on the end of the row, by a hand-pump serving **Real** cider. At least six Isle of Wight pubs will be offering exactly that this summer.

Do look out for the old favourites around the pubs and hotels of the Island. The most popular two are The Dunkertons Black Fox Organic Cider, it is a medium dry cider at 7% abv and Sheppy's Dabinett Single variety Apple at 7.2%. If they are too strong to be drunk by the pint why not ask for two wine glasses and share the bottle.

The Ciderman now supplies over 50 outlets across the Island including delicatessens.

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 quality cider @ quality prices
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The Ship and Castle, East Cowes

New landlords Chris Trace and Jenny Elliot have wasted no time in making a mark on one of the Islands cosiest pubs. They have already started raising money for their favourite charities. The Anthony Nolan Bone Marrow Register, SCOPE and PSP have all



Chris and Jenny and a keg font that will soon be replaced by 2 real ale handpumps

benefited. They are looking forward to the next event – Red Nose Day on 11th March.

Chris has a background in computers but actually studied Economics at University. One of his fellow students was the man heading London’s bid for the 2012 Olympics, Lord Seb Coe. “I used to help him with his homework” claims Chris.

Chris has been a long time fan of Real Ale and hopes soon to increase the number of handpumps from one to three. London Pride

is currently the regular beer, but we should soon see a fine series of guest ales including some local offerings. The first two will be Youngs’ Best and Everards’ Tiger The pub has a long association with the sea and the walls of the pub are adorned with photos of ships and other maritime artefacts.



Also in evidence is prowess of the pub’s darts teams with a row of trophies. Bill Malcolm who was landlord of the pub for many years and retired in 2003 is still a regular team member. A certain amount of ingenuity has to be employed to enable darts matches to be played in such a small pub. The dartboard has to be

hung on the back of the front door – after it has been carefully locked, of course! Please make a note to use the side door on Monday nights when the men’s team is in action and especially on Tuesdays when it’s the ladies turn* At present the pub is missing one of its signs. It was recently knocked off by a van delivering furniture to the house next door. Chris is soon to re-hang it. Perhaps a little further up the wall.

* Only joking ladies!



3rd Fat Cat Beer Festival
Sandpipers, Freshwater
31st March - 3rd April
60 Real Ales!
8 draught Ciders and Perry
Live Music
 £2 worth of vouchers for CAMRA card carriers

With Charlie and Camilla getting hitched the race is once again on with the Islands brewing empire to come up with a celebratory Ale or gift to rejoice the big day. Scarecrow Brewery have pulled out at the last minute after tests revealed that their “Twice Shy Ale” contained traces of manure. Yates on the other hand decided not to issue a plate with a picture of the happy couple (free with every 5 pints of Holy Joe) after an insider whispered “Who’s gonna want to eat off of that with them staring at you while yer avin yer nammit dammit!”

of space (The pub not her!). This is all owing to extensive building work being undertaken to alter its present size. Mick said that the atmosphere of the place won’t change, nor will the patrons, so we still have to put up with Bernie Eklund and Frank Jerram at the Dartboard! Although the food was off (Do you think you ought to re-phrase that?- Ed) when I visited just before they closed, Mick told me that an even bigger menu would be on offer as well as a wide choice of Ales.

The major refurbishment to the 3 Bishops, Brighstone has been postponed until the autumn. As a temporary measure Janet Brown will be holding a “24 hour Make-Over” with staff, friends and family all chipping in. Janet has promised photos!

Chris Cole reports that the customers of the Sun Inn at Hulverstone sampled 165 different real ales last year. Chris plans to hold a Mid Summer Beer Festival at the Sun. More details in the next issue.

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new beer (Pancake Ale?) but nothing has been decided on yet. Perhaps it will materialise in time for the **Fat Cat Festival**. Aaron hints that it could be a beer aimed at the younger drinker. Aaron is currently experimenting with loud-speakers installed in to beer barrels. Aaron is a DJ type person. It all sounds very noisy to me (and tinny). On the festival front, Ventnor have been displaying their wares at the **Battersea Beer Festival** and the **Ealing Beer Festival**. And together with **David Yates** they will be supplying draft and bottled beers to the **Hove Festival**.



Ventnor Brewery

Are preparing for the summer. Some beers will be kegged for the hotel trade. The brewery now has an off licence (soon to be transformed into a "Premises Licence"). This is so that Xav and Co can sell their wares in 4-pint containers to passers by. I just happened to be in the area recently as I had taken the last issues quiz winner **Margaret Howden** over to pick up her prize. As Xav wasn't there (he was off on business, getting advice on the licence) we were given a grand tour of the place, and quite frankly I thought it was just as good (if not better) than any brewery trip I've been on before, although next time a buffet lunch would go down well, I'll let you know in good time when I'm next over Xav! The new chilling system is now in place which will help regulate the temperature of the fermenters and generally lead to an easier life all round. **Wetherspoon** are now selling **Golden Bitter** nationwide. Xav and **Simon (Newman)** have been "tossing some ideas" round for a

A true locals pub where visitors are always made welcome

THE CHEQUERS INN
NITON ROAD - ROOKLEY - 840314

An award winning pub set in the heart of the Island's countryside, surrounded by glorious views and wonderful walks. With a comprehensive menu including children's and vegetarian dishes, a carvery every weekday lunchtime and traditional Sunday roasts.

Food served all day everyday • Large garden and car park • Extensive children's adventure playground

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The BUGLE is becoming more familiar after reasonable modernisation and they have 6X, Abbott and Bugle Bitter, specially brewed for the pub by David Yates. Perhaps February is an unfair time to judge but they seem to have had a good year. SALTYS is of course very small and noisy at times but they seem to do fairly well with ale from Crouch Vale and Hall & Woodhouse when I last called. THE WHEATSHEAF. The much-heralded refit has taken place. This might well be appreciated by holiday-makers with more space for customers but it is so bare and extremely noisy. Where has the Wheatsheaf gone? Smashing new loos!! Still good ale though. THE KINGS HEAD - now the only untouched pub in the town and HANDS OFF. Always a friendly place with good beer and food. The only down side is finding a table and it can be very smoky. THE WATERFRONT, currently only open at weekends will be open all the time from Easter. Don't forget the forthcoming beer festival at the FAT CAT - now that is something again

Brian Snellgrove

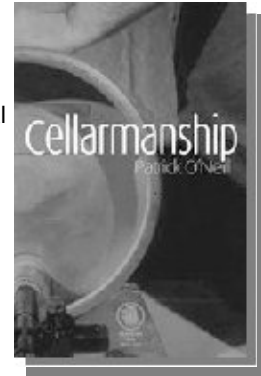
Cellarmanship

Pat O'Neill

CELLARMANSHIP is a must-have book if you are in the drinks trade, a beer festival organiser or simply a keen amateur wishing to serve a perfect pint.

- Step by step instructions of how to store, keep and serve real ale.
- Clear and concise technical advice with over 30 informative drawings
- Useful glossary of terms

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Advert for the Anchor

Ramblin' Jack (part II)

At this years **BBC Folk Awards**, the **Lifetime Achievement Award** went to **Ramblin' Jack Elliot**.

In the last issue of Wightwash we reported that recently Hi-Tone Records had released two Ramblin' Jack's CD's recorded in Cowes. One was called 'The Lost Topic Tapes - Cowes Harbour 1957' and the second 'The Lost Topic Tapes - Isle of Wight 1957'.

Thanks to the power of the internet, the full story regarding these recordings has now come to light. We have been contacted by Robert Wylie from Glasgow, the man responsible for the release of these rare recordings. Robert, a lifelong fan of Ramblin' Jack Elliott's music, discovered the original master tapes in the British Library where Topic Records had originally put them for safe keeping. After negotiations with the various record companies, the two albums were eventually released on the Hi-Tone label. Robert explained to me that Jack Elliott had been staying in England since 1955. So what was he doing in Cowes in 1957? Robert told me that Jack was on board a chartered yacht called the 'Magnet' which was moored in Cowes Harbour. The 'Magnet' had been chartered to take Jack to Spain.

Topic Records came down to Cowes to record the sessions which took place on board the 'Magnet'. The recording engineer was Dick Swettenham assisted by Bill Leader - later a well known figure in British Folk Music in the early sixties. Bert Jansch's first album was recorded in his kitchen.

Robert, thanks very much for contacting us and explaining the story.

The Ventnor Jazz Divas Festival (wot was)

Responding to local demand the **Ventnor Jazz Divas Festival** will now be know as the **Isle of Wight Jazz Festival**. It will continue to be associated with Ventnor, but will also feature jazz at venues in other island locations. The next festival is 8th, 9th and 10th of April, 2005, and will be feature an international line-up of great music, with the accent on women in jazz.

Venues include: Ventnor Winter Gardens, Ventnor Towers, The Spyglass, Royal Ventnor Hotel, and The Mill Bay.

Artistes will include: Jacqui Dankworth, Annie Whitehead, Andrea Vicari Trio with Mornington Lockett, Dave Shepherd Swingtet, Taeko Kunishima Quintet and The Borvil Sisters.

**For full information call
(01983) 863151
www.jazzdivas.tv**



Yates

As mentioned above, Yates' beers will be represented at the **Hove Beer Festival**. Shouldn't that be the **Hove Actually Beer Festival**. (I thought it was a legal requirement that the word "Hove" always had to be followed by the word "actually", as in "Do you come from Brighton?" "No, I come from Hove, actually"). **David** is also sending his beers to the **Cambridge Beer Festival**, now reputed to be the third biggest festival in the country. (Goddards are sending some Fuggle de Dum to this festival as well).

The alterations to the **Inn at St Lawrence** are going well and the pub should be ready to reopen in March with its new snug. It will be somewhere for the smokers to go (at least for the time being!)

Punch Taverns, now a major operator on the Island, are allowing their tenants to stock David's beers. For a list of pubs stocking Yates beers check out David's website www.yates-brewery.co.uk

Badger Brewery

Are gearing up for a busy Spring/Summer following a hectic Christmas. **Mike Strand** told me that although the **Festive Pheasant** has now flown, a forthcoming supply of **Fursty Ferret** (4.4%ABV) would be back from early March until October.

Goddards

Not a great deal of news from Barnsley Farm. When I phoned the brewery and spoke to assistant brewer Steve Coleman (no relation to Chris as far as he knows), Chris was having a day of rest following the Gosport Beer Festival and Anthony was in the USA "doing sheriff things" (Rounding up a posse perhaps). Anthony Goddard is the High Sheriff of the

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Isle of Wight in case you've forgotten.

I phoned Chris at home who reported a splendid time for all at the **Gosport Beer Festival** with several Island festival-goers taking advantage of a special ferry that ran from Cowes. This year, although fully subscribed, the festival was 25% down in attendance due to new fire regulations.

Goddards continue to supply their products to local pubs but along with the other Island brewers are finding it increasingly difficult due to the pricing policies of some of the bigger pub chains.

My apologies for the shortness of this report (not such a bad thing they say!) and my thanks to **Tim Marshall** for helping me out this time round (beer voucher has been posted), but I recently started a new job with the Isle of Wight NHS Trust. It's a tough job cleaning those corridors at **St Marys**, and I don't seem to get a lot of time to myself lately. Actually I must say hello to all my colleagues at Medina Centre, above all to **Tom Heifer** (well it's something to do with cattle!) who's been showing me the ropes.

Till we meet again.

Paul

PS Don't forget to tell us YOUR NEWS!
Tel: 721557 or editor@wightwash.org.uk

The Volunteer
Victoria Street, Ventnor Tel: 852537
*Mike and Heather Janorin invite you
to partake in one of
8 Real Ales
(all in tip top condition)
in the Island's smallest pub
www.volunteer-inn.co.uk*

One day Correll McCormack's dad, Ian Davey bought a tankard in a charity shop in Amersham Buckinghamshire. On it were some hallmarks and an inscription - "R Colley, Osborne Inn, East Cowes."

Correll was intrigued and wrote to Wightwash:

Dear Tim,
I am hoping that you can help me. My dad has recently purchased a pewter Tankard which is engraved with some initials and the name Osborne Inn East Cowes, this isn't one on your list. The tankard is late 1800's. We wondered if you had any information on this Inn.

Later on, Correll sent me some photographs and described the hallmarks - CB, a picture of Britannia, a Lion and something else. On the right hand side is stamped Imperial Pint and sideways - VR with a crown on the top and an R underneath.



I contacted Kevin Mitchell and he in turn contacted Charles Taylor and this is what they found out.



The Osborne Inn started out as a simple beer house and was part of the Tubbs Estate. It was situated in Castle Street opposite the junction with Lower York Avenue (then known as Gerrans Street). The first record found shows that on 30th March 1851 John Spicer, a retired joiner from Portsmouth dockyard occupied the premises with his wife Diana and children Frederick, Emma and Isabella. Somewhere between 1861 and 1865 a man called Robert Colley took over as landlord. It is fair to as-

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Arreton Barns Craft Village



Your mug was made by Charles Bentley, whose premises were just off Oxford Street in London. He was in business from approximately 1840 to 1863. His hallmarks were faked in the 20th century, but yours are the genuine ones - the fake ones differ very slightly in detail.

The crowned VR mark with an R underneath is a pre-1891 stamp of a Weights & Measures Inspector from Ryde on the Isle of Wight. That ties in very well with the inscription on the base, and that in turn ties in well with the initials on the front (standing for R W Colley).

My thanks go to Peter Hayward, Kevin Mitchell, Charles Taylor and, of course Correll McCormack and her dad.

Tim Marshall



If you would like to see this tankard, it will soon be on display at the East Cowes Heritage Centre in Clarence Road ,

sume, especially considering the evidence from the Pewter Society that the tankard belonged to him.

Robert Colley's tenure seems to be fairly short lived and the census taken on 2nd April 1871 records the Osborne Inn as uninhabited.

The area was eventually redeveloped and an imposing building erected with three shops on the ground floor and apartments above.

Charles adds: "The site looks a little neglected today but in my youth the shops were occupied as George God-stand's Newsagents, Lloyds Bank and Vine's Bakery."

As mentioned above, Correll also contacted Peter Hayward, secretary of the Pewter Society who provided her with the following details:

Your mug was made by Charles Bentley, whose premises were just off Ox-

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