#### **FESTIVALS**

#### Fat Cat Festival 6th April until 16th April

Yes, this year the un-suppressible Jay Chapman is holding a 10 day festival to celebrate 10 years in business.

There will be 100 different real ales and ciders with entertainment to delight all. As well as a series of traditional games there will be a pram race on the 8th of April (£50 a team all monies going to Freshwater Lifeboat).

The Festival will be attached to the pub rather than the hotel this year with a stage at one end. During the ten days there will be music and entertainment from Amen Boogie, Dot Com, The Midnight Creepers, Lonesome Valley Boys, Ventnor Comic Band, Fat Samba, Men of Wight, The Oyster Girls and the best of local new talent.

**Isle of Wight Steam Railway will be staging a Beer Festival** at Havenstreet over the May Day Bank Holiday Weekend, Saturday 29th April to Monday 1st May. The festival manager is Derek Bishop who will be well known to members of the Island CAMRA Branch as host of the railway's very popular August Steam Show Beer Festival.

**The Yarbridge "Chamber of Horrors" Beer Festival** is to be held between 1st and 4th June. It will feature some ghoulish delights including Dragon's Blood and Liquid Lobotomy 8%. There will be entertainment on all nights which will include live music, disco, quiz and morris dancing.

If you have a festival coming up, tell us and we'll tell our readers!

To contact *Wightwash* phone 721557 or email editor@wightwash.org.uk



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# Newsletter of the Isle of Wight branch of CAMRA SPRING 2006

#### IN THIS FREE ISSUE:



## 'ow much!!??

Is this the Island's most expensive beer? (see News and Gossip on page 6)

Jay celebrates 10 years at the Fat Cat with a 10 day Beer (and Cider) Festival

(see back page)

Also included:

New Faces, News and Gossip SPRAKES BREWERY DEFENCE OF THE REALM ACT

And

The Goat that Inherited a Fortune

(I made that last bit up)





www.ventnorbrewery.co.uk



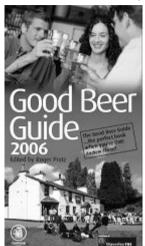
The Oakleaf Brewing Co Ltd

The Pourfect Pint!

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# Well, Whose Fault Is It?



Once again the entries for the CAMRA National Good Beer Guide have been sent off, and once again there will be the inevitable approvals and disappointments.

There are over 170 pubs on the Isle of Wight and many of them are very good pubs indeed. Unfortunately we are limited to only 22 entries.

Who has the job of choosing just 22 to go into the guide? The simple answer is - us - ordinary CAMRA members.

The process is co-ordinated by the Treasurer, Chairman and Secretary but the decisions are made at meetings to which all CAMRA members are invited.

If you would

like to contribute to the iob of deciding who goes into the 2007 guide, please come to the meetings. They are publicised in What's Brewing, Wightwash Magazine and the Wightwash website (www.wightwash.org. uk).

And who decides on the Isle of Wight Pub of the Year?

Well, the answer is just the same ordinary CAMRA members. (see opposite)

If you are not a CAMRA member and feeling a bit left out of all this, all you have to do is join.

Please note the views and opinions expressed in Wightwash may not be those of the editor or CAMRA either locally or nationally.



Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) to Membership Secretary, CAMRA, 230 Hatfield Road, St. Albans, Herts, AL1 4 LW Rates are Single £18 Joint £21 OAP's £9 (Joint £12) Under 26 £10 (Joint £13)

Name	• • • • •	••
Address		
• • • • • • • • • • • • •		

Post code.....

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

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

# Wightwash

First of all thank you to those of you who entered the Christmas Colour Quiz. Many of you mentioned how much you enjoyed researching the answers. Gerry has reproduced the pub signs on the opposite page but this time, with the pub names left in. The Answers: A. Anchor, Cowes. B. Kingston Arms, Cowes. C. Sun, Hulverstone. D. White Hart, Havenstreet. E. Colwell Bay Inn. F. Castle, Newport. G. Wheatsheaf, Newport. H. Bugle, Yarmouth. I. Red Lion, Freshwater, J1. Union, Cowes. J2. Snooty Fox, Brading (not Snotty Fox, as someone put). J3. Vine, Freshwater, K. Horseshoe, Northwood L. High Park Tavern, Ryde. M. Volunteer, Ventnor. N. Fleming Arms, Binstead. The winners were Cath Hollyhead of Gurnard and Mrs S. Carter of Rookley

## The Spring Quiz

#### Win a case of Ventnor Beer or a £20 meal at the Chequers Inn

- 1/ Which Scottish author created Inspector Rebus?
- 2/ What was the name of the brewery that ran from the Star Inn in Chale?
- 3/ In which county is Peterborough?
- 4/ In what song did Eric Clapton swear "it was in self defence"?
- 5/ In the 19th century, what was the Liberal Party know as?
- 6/ Name the missing Musketeer Athos, Porthos ...?
- 7/ Who won an Oscar this year for Best Actress?
- 8/ What bird must appear on a bottle of Chianti Classico?

he Volunteer.



Mike and Heather Janurin invite you

to partake in one of 8 Real Hles

(all in tip top condition)

in the Island's smallest pub

www.volunteer-inn.co.uk

9 & 10 (as you enjoyed them so much) to which

Isle of Wight pubs do these signs belong?



Quiz by KRIS KWIZZER

Answers to -

Editor, Wightwash. Oakdene, Rookley, Ventnor, PO38 3NH or email - editor@wightwash.org.uk by 1st May

## Wightwash

## QUIZ PAGE

## Page Eighteen

Here are the eagerly awaited results to the pub sign quiz in the last issue. How did you do?

































## Wightwash Pub of the Year Page Three

It's POY time again and all members should have received a voting form with this magazine! (If you didn't please contact me - Brian Jacobs email jcloth14@yahoo. co.uk, phone 527093 or write 14, Staplers Road, Newport PO30 2BZ)

Last year, the **Solent Inn** clocked up its second win, trouncing the opposition by a massive 28 points. The nearest contender was the **Volunteer**, closely followed by the **Traveller's Joy**. Surprisingly, the excellent **Fat Cat**, in spite of its formidable reputation and popular beer festival, only managed fifth place, pipped by the **Yarbridge Inn**, which had shot from nowhere to fourth place since the previous contest. The voting this year is the same as before, since I'm far too lazy to change it!



The results will be announced on **John Hannam Meets** on Isle of Wight Radio on 28<sup>th</sup> May and in the next issue of **Wightwash**.

2005 saw the biggest turnout to date, so let's see if we can do even better this year. Remember, this poll is taken very seriously by many Island licensees and brewers. 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/her pub and beer. If he/she thinks his/her efforts are appreciated, it encourages him/her to not only keep up the good work, but improve on it, and that can only be good news for his/her customers. So please, please, do take the trouble to vote.





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### Hop Back Brewery

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# Wightwash News and Gossip Page Four

From Paul Mattick

One of the longest serving landladies on the Island has finally decided to hang up her "behind the bar hiking boots" to give way to the youngest licensee ever seen on the Island. The **Lake Huron**, which has been under the helm of **Gillian Barker** for the last thirteen years, has recently been sold to the **Richardson** family from the mainland. Dennis, who described himself as "The Builder", will be concentrating on – you've guessed it, the building and remedial side of things, whilst Becky, Dennis's step daughter who is just a mere 20 years

old holds the license. Becky tells me that although there will be no changes to the upstairs area, she is hoping that work will be starting soon which will include a beer garden and downstairs function room along with the possibility of kitchens for the sale of food.



Becky pulls a pint for local Haylands Mafia Boys Tom, Dick and (in the middle) Harry Redknapp!

In a new venture for 2006 the **Isle of Wight Steam Railway** will be staging a Beer Fes-



tival at **Havenstreet** over the May Day Bank Holiday Weekend, Saturday 29<sup>th</sup> April to Monday 1st May. (Well, I'll be Chuffed!). The festival manager is **Derek Bishop** who will be well known to members of the Island **CAMRA** Branch as host of the railway's very popular August **Steam** 

Show Beer Festival. The beer menu is still being worked out at present but is expected to include a variety of Island and mainland brews. More details will be published on the Isle of Wight Steam Railway Website, www. iwsteamrailway.co.uk, as soon as they are available. Thanks to Tony Barry for this info.

And on the subject of Railways The Isle of Wight Model Railway
Club are holding a special event in
the Yarbridge Inn to commemorate 40 years since the last steam
train ran on the Island. It will be on
Saturday 24<sup>th</sup> June and Sunday 25<sup>th</sup>

June A model railway will be set up in a marquee on the pub patio. Admission will be free but donations to the Earl Mountbat-

## Wightwash the police view Page Seventeen

## Hello again,

I hope you have all survived the festive season reasonably intact. It would seem that on the island, as nationally, there has not been the full scale disorder the implementation of the new Licensing Act was supposed by many to bring about. Of course, it is far too early to say one way or the other how things will go; not only that but I'm sure the wintry weather has had a lot to do with it.



As many of you will know, the new Act sets out objectives which the licence holder has to show he has thought about and intends to take some action on. They are:-

- The Prevention of Crime and Disorder
- Public Safety
- The Prevention of Public Nuisance
- The Protection of Children from Harm

The steps to be taken to combat these lofty ideals are contained in the Operating Schedule of the Premises Licence. Imagine my amusement when I read the following under Crime and Disorder in one application:

"our Customers tend to be seated with full bellies, which drastically reduces the inclination to drink to excess"

Strange, but true. I think the applicant is probably correct, however.

As the better weather approaches, there may be many of you who are thinking of running events. If these events involve the sale of alcohol and/or there is regulated entertainment, don't forget you will need to apply for a Temporary Event Notice from the Council. A copy of this Notice has to be served on the Police. Please give us plenty of notice. The minimum period is ten working days. Since the Police are the only party who can object, it makes sense to discuss your proposal with us as if we are in full possession of all the information, we are less likely to object to your event – good luck.

So put down your Winter Warmer and lift up your Wight Spirit! Don't have a Hippy High or be Pistol Night otherwise Holy Joe will give you an Undercliff Experience.

## Cheers! PS Graham Mudge

(PS 5863 Mudge is the Licensing Sergeant for the Isle of Wight)



# DISTRIBUTORS EXPOSED

Page Sixteen

**Arthur Taylor** 

Arthur, who distributes Wightwash in the Ryde/ Binstead area, was one of the first members to be signed up for **CAMRA** (then the Campaign for the Revitalisation of Ale) by the legendary Boathook Fowler. The annual fee then was 5 shillings (that's 25p to you youngsters).

He took on the job of Chief Recruiter and was so successful that Boathook presented him with a specially made porcelain CAMRA jug when he signed up his 200th member.

Sadly many of the old originals have passed to the great brewery in the sky, but those who are left have fond memories of the many trips to Island pubs spreading the gospel of real ale and other highlights like Des Meenaghan's boat



(booze) trips from Fishbourne to Hamble or Lymington when Arthur had the job of organising the beer and ploughmans to sustain the passengers and crew until they arrived at the first pub of call.

Together with Boathook, Arthur was instrumental in the organisation of the first Island beer exhibitions, two at Ryde Pavilion and the 3 day Beerex at Puckpool. In those days Arthur was manager of Sinclair Youngs Ryde TV and electrical store but going back a little in time - after a brief education in Havenstreet and the old New Road school in Wootton, he left school at 14 and then spent 10 years at sea, latterly as a Merchant Navy radio officer.

In 1989 Arthur was elected to serve on the Medina Borough Council and has subsequently served for 9 years on the Isle of Wight Council. He is currently the overarching chairman of the Licensing, Regulatory and Development control

Committees and a member of the Commission for Community Safety. Also serving on the Ryde Forum, Ryde Development Trust and as a school governor but still finds time to inspect and sample the wares of the various Island hostelries.

In May, Arthur will celebrate 50 years of marriage to Doreen. He has 2 children and 4 grandchildren.

# The Village Inn

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

Check



## Wightwash News and Gossip

ten Hospice will be gratefully received. Look out for railway themed beers, and now that the Wightbus runs from the newly refurbished Brading Railway Station all you Senior Citizens can take full advantage well done Dave! of the new free fares

#### Some news from our AGM -

After 13 years, Derek Smith has retired as Branch secretary. Alex Lawson is new secbe the branch contact for phone and email. (294377 and iwcamra@aol.com) - See John bottled beer - Kastel Krew, brewed with Nicholson's article on page 14.

The Isle of Wight Pub Guide is now go-

ing in to its sixth reprint and the man who has taken on this gargantuan task is Ray Scarfe. Please, please give Ray all the help you can. Very soon he will need details from every pub on the Island. Rays email address is ravscarfe@hotmail.com.

If you can spare a little time to help, please send him a message.

Paul Miller (aka The Ciderman) reports that Red Squirrel Cider is now at the racking stage. Wightwash readers may remember that this cider was pressed at Brickfield Equestrian Centre in October 2005. It is made with Isle of Wight apples with a little help from Herefordshire cider fruit. It will be launched on Friday 7<sup>th</sup> April at the newly named **Fat Cat Real Ale AND CIDER Festival** in Freshwater. Due to its limited quantity it will be initially only be available from a few Island outlets. See website for details. (www.wightwash.org.uk)

Dave Yates has picked up yet another award. Just last week he

discovered that Yates YSD won the Silver Medal in the Ealing Beer Festival in May last year!! Not a particularly good example of good news travelling fast. Nevertheless,

**Page Five** 

**Coors** are currently supplying cask ales to many distinguished Island pubs including some very unusual ones. The Yaverland Inn at the time of writing has Gulpner Koretary although Ken (Buzzy) Matthews will renwolf (a Dutch "hamster beer" according to Paul the landlord) and a very interesting Champagne yeast and using the Champagne method of bottle conditioning, you



Tel: (01983) 755333

# Wightwash News and Gossip Page Six

can really taste the difference. Is it a beer or Dom Perignon yeast! Deus is truly the is it posh wine. Crème de la crème of beers, a real celeb

**Ventnor Brewery** held a presentation evening at the brewery recently to make a couple of announcements. Firstly, they now have a programme of monthly beers on top of their regulars. Here's a preview of the next few months:

April: Jazz Diva, St Georges Ale

May: TBA June: FestivAle July: Samphire

August: Hooray Henry

And who knows, if England is doing well, the baker boys might even do a world cup

beer! Come on England!!

The beer for this month (March) is **Molly Downer** named after an old lady that lived in Bembridge and reputed to be the last witch on the Isle of Wight.

The second announcement was that Ventnor Brewery is branching out with a selection of the best beers from across Europe. They will be stocking a full range of Belgian and quality European beers including **Schneider Weisse**, which has just won 'Beer of the world' and **Deus**, (see cover) the most exclusive beer in Europe, (maybe the world!) made from Dom Perignon yeast! Deus is truly the crème de la crème of beers, a real celebration beer or just for a special treat. At a probable retail price of £22 per bottle, this is definitely not a session beer!

Unfortunately we don't have enough room

to list all the beers here but give Airon a ring on 85616 and he will be please to provide full details.

And finally, Ventnor would like to announce they are now able to offer BURTS crisps - "The UK's official number one tasting crisp" and available in all sorts of interesting flavours including sea salted, hot chilli lemon and mature cheddar...

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## Wightwash Vaguely Sunny

I regret that the due to lack of space, I am going to hold Vic and Pete's article until the next issue. It is all about the Manor House Ballroom, Lake and the groups that appeared there. If you have any memorabilia from this venue, please get in touch with either me (tel 721557) or Vic King on 730930.

We do have enough space however to tell you about some of their up and coming gigs: the old village Shanklin

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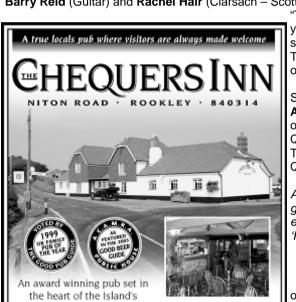
thekingharrybar@aol.com

separate restaurant open in the evenings

Page Fifteen

Saturday April 15<sup>th</sup> (Easter Saturday)

**Lauren MacColl** (fiddle – BBC2 Young Folk Musician of the Year 2004) accompanied by **Barry Reid** (Guitar) and **Rachel Hair** (Clarsach – Scottish Harp)



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.



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Tickets £10 from Ottakers Newport or Phone 01983 730930

Sunday May 21st

Amalthea – and engaging mixture of folk and pop with a hint of jazz. Quay Art Centre 7.45 pm Tickets £10/£9 available from the Quay Art Centre Box Office 822490

Although this next gig is not a VS gig I think it is well worth a mention especially as the event will have a 'Real Ale' Bar.

#### **Spring Blues 2006**

at the Riverside Centre
on 21<sup>st</sup> April will feature
BIG BILL MORGANFIELD. (Son of
Muddy Waters) THE IAN SIEGAL
BAND. THE AMEN BOOGIE
BLUESBAND (Chicago Blues from
the Medina Delta)

Award-winning son of the legendary Muddy Waters, Big Bill Morganfield teams up with the UK's hottest Blues property for a memorable night of acoustic and electric blues.

## "Smithy"

## Page Fourteen



It was at the AGM back in January 1993 that Derek Smith was elected secretary, a post that he held until the AGM this year, 2006. That makes 13 years service. Now holding the position of secretary in any organisation is pretty much a thankless task, but to endure it for 13 years as a volunteer in such a busy and successful organisation as CAMRA is some feat of resilience - or, even, masochism!

In those years we have seen many developments in the Branch and in the Island beer scene. The Branch has grown to over 200 members, we now have 3 breweries and over 25 beers between them. Whitbread has gone from brewing, Gales been bought by Fullers, we have a Weatherspoons on the Island, the Island has won numerous awards for its beer and innovations, we have a regular beer festival at the Fat

Cat (something which Derek pioneered), and numerous smaller pub festivals, and there are more beers brewed and available then ever before!

It is true to say, that as well as holding position as IW CAMRA branch secretary, Derek was the leader and first beer exhibition house on the Island, and set the standards for others to follow for many years.. In fact, he helped give a start to many of the people that now run top real ale pubs on the Island. All this, as well as holding official positions in the darts and pool leagues and many other interests and organisations; always ready to help anyone where he could. It is through Derek's contribution that the Island and the Branch are so successful today.

This may read like an obituary, but Derek is still very much alive and kicking. He is still the landlord at the Traveller's Joy, and still maintains its position as one of the best real ale pubs on the Island. He is a founder member of our **Beer**Point scheme, and continues to help and support whenever he can. For this, as a true Campaigner, we not only thank Derek for his past contribution, but for his continued support!

John Nicholson—Branch Chairman



# Wightwash News and Gossip Page Seven

Following the SIBA/Enterprise deal, Hopback Brewerv are now making regular deliveries direct to the Island. Anyone interested in stocking their famous Summer Lightning, Crop Circle or other brands, phone Mandy Fall on 07971 797942.

Island Ales report that a 100% growth in the sale of Real Ales was a major contributor to making 2005 a record trading year. Sales Director, Chris Mousley, reports that "06 being a year that **`event` ales** will be at the forefront of developments with bespoke brews sitting nicely at an embryonic stage.... please lookout for two new 'event' lead Youngs brews.

(Chris Mousley 07712 663995)

And it's all change, please. As well as the new landlady at the Lake Huron and the "New Faces" in the Pilot Boat and Countryman (see pages 10 & 11)Sandra Mobley and Kate Goldson have taken over following Geof Bowver's retirement from the Sun Inn at **Calbourne**. Kate, who I spoke to on the phone, tells me that Sandra has taken charge of the cellar – and a very good job she's doing too. Kate and Sandra who have been at the Sun since Feb 8th have been living in Ventnor for two years. Before that they used to come over on holiday and have at last fulfilled their dream. Good luck to you both.

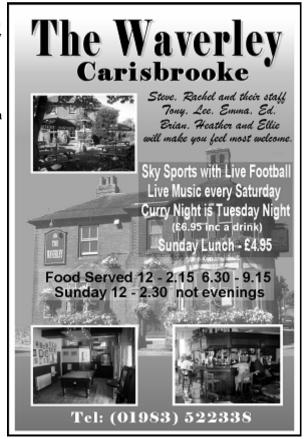
In fact, good luck to all new landlords and landladies of which there currently seems rather a lot. I learn from various sources that Penny Wooley has retired from the Castle, Sandown and been replaced by Dave Radcliffe, Sandown, Andrew Campbell has taken over Billy Bunters, Jason

and Lisa Holland are the new landlords at the Roadside Inn, Nettlestone and that very soon Jeff Ledicott is to move in to the Vine. St Helens.

Oh, and Maurice Easom the new landlord of the Vectis Tavern. Cowes tells me he has now had the go ahead for a full refurbishment. This will mean that when building gets underway, the pub will have to close for several weeks.

I must give a mention to Cowes resident Paul Simpson who caught me in a compromising position at our staff party in the Mai Thai Restaurant!

Truth to tell, I had in my possession a bottle of Tiger beer, and as he's bigger than



me (but then who isn't) I must make an apology for my eccentric drinking habit on the night, and promise to drink more Real Ale (if they have it) in future. More recently Paul has been feeling a little under the weather. Here's hoping you get back in the swing of things soon Paul.

Trainee columnist **Raymond Bartell** sent a report in to me about a story referring to the

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Mike and Dawn Bothwell

recently retired **Roy Frost** who had been on a trip of a lifetime over the Christmas period. Mr. Bartell, who has known Roy for many years, tells me (and I'm sure he won't mind me telling you) that Roy had a nasty fall and broke his arm in the process! In reality Ray would like to wish you well and hopes the arm gets better soon. Rumour has it that when he was treated at **St. Marys** Roy asked if he would be able to play the violin when he was better. The doctor replied, "Sure, I don't see why not." And he

said, "That's interesting . . . I've never been able to play it before." (circa 1967!!)

As the gardener said when he pulled up his last onion, "That's Shallot"

Paul

#### BeerPoint News.

We are delighted to announce that following three successful inspections, **The Buddle Inn** has been granted **Beer***Point* status.

**Beer***Point* is a local scheme to reward encourage and promote the delivery of good conditioned Real Ale at the point of delivery



John Nicholson presents the **Beer**Point plaque to landlord John Page

## **DEFENCE OF THE REALM ACT**



David Lloyd George "We are fighting Germany, Austria and **drink!**"

We must welcome the liberalisation of drinking hours, so that the circumstances of each pub, its customers and neighbours, can be considered. However the original nanny-state regulation was imposed not to protect neighbours. There was a long term temperance campaign, which at the outbreak of the First World War led to the **Defence of the Realm Act** aka DORA, to regulate the work force.

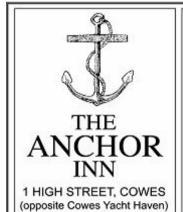
Lloyd George said "The feeling is that if we are to settle German militarism, we must first of all settle with the drink. We are fighting Germany, Austria and drink; and as far as I can see the greatest of these three deadly foes is drink." So DORA was passed in August 1914 along with the Intoxicating Liquor Act, giving magistrates and Chief Constables the power to restrict hours. Closing time was set to 10pm nationally, and even earlier in industrial areas in the North of England and Scotland. Treating was banned: you could not buy a round for your mates!

When the Second World War began the Temperance Federation's call for similar impositions was resisted as the Government recognised the importance to the morale of the country of beer and pubs. However beer duty rose drastically, and the beer became weaker.

When I became old enough to go to pubs they still closed at 9:30, so we drank four pints in half an hour. With the new regime most landlord still finish service about 11, but at least I can enjoy my pint without being a criminal if I don't finish in time.

This personal view draws on this excellent history of beer and brewing which I highly recommend: Martyn CORNELL, Beer: The Story of the Pint. Headline Book Publishing London 2003.

\*\*Alex Lawson\*\*



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# Sprakes (Star) Brewery (Part One)

By Derek Sprake

Only last year an elderly gentleman asked me "Are you one of they Sprack's from the brewery at Chale?" Answering in the affirmative, he was pleased to tell me that "... I remember callin in ther **HOME BREWED** fer a haf of Sprack's Old on several occasions". Questioning him on when this was, he admitted he was 97 years old and quite young at the time, so ves, he could well have sampled that special product.

The Sprake family brewed Ale at the Star Brewery, Chale from 1833, or that was the date they gained the first Licence, not just to brew beer but also to sell beer, wines, spirits, tobacco, snuff, perry and various other things which needed a licence. Almost certainly they had been producing Ale before that, but the start date was 1833.



The family operated as Mackerel fishermen from Ladder Chine, in Chale Bay, where they had their boat house from at least the late 1700's until the 1910's. This enabled them to benefit from the honourable trade of Smuggling, bringing brandy to our shores. Having gained a licence they could now sell the stuff over the bar, legally! A clear recipe for suc-

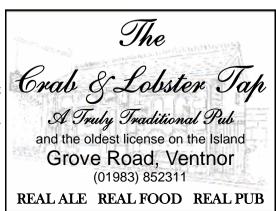
The founder of the brewery was Robert Sprake, and he was succeeded by his son Charles Robert, under whose leadership the business flour-

ished. Robert had set up his home in a cottage at the top of Town Lane in Chale, known as Corner Cottage, close to another dwelling by the roadside known as Bound Stone Cottage which was later converted into the original brewhouse. These still exist, with other buildings, but now as dwellings. The establishment was often referred to locally, and within the family, as "up corner" and only "The Star" when speaking to strangers. Per-

haps this was a code to protect the location for the cross channel trade. Charles Robert Sprake had four children, all of whom took an active role in the brewery, and the bar trade in "The Star Inn".

In 1873 disaster struck when the eldest son, also Charles, drowned taking Mackerel by boat to sell at Freshwater. This event probably ended the smuggling trade, but the survivors continued to run the brewery.

More in the next issue



# Wightwash Dates for your Diary Page Nine

#### 6th—16th April Fat Cat Beer Festival 12th April Branch visit to Fat Cat Festival

(bus from Cowes. For details phone Buzzy 294377)

7th, 8th, 9th April Isle of Wight Jazz festival (various venues in Ventnor)

For more details about the Jazz Festival see www.iazzdivas.tv

21st April 'Spring Blues 2006' (blues and real ale) Riverside Centre (details P15) 15th April Lauren MacColl and Rachel Hair - Riverside Centre (details P15)

29th April - 1st May IOW Steam Railway Beer Festival (details back page)

10th May Branch Meeting Buddle, Niton 8.30 \*

13th May Regional Meeting Palmers Brewery, Bridport

21st May Amalthea (folk/rock/jazz) Quay Art Centre (details P15)

28th May Pub/Beer of the Year announcement IOW Radio noon 1st, 2nd, 3rd June Southampton Beer Festival

1st - 4th June Yarbridge "Chamber of Horrors" Beer Festival (see back page)

2nd June Branch Visit to Yarbridge Beer Festival (bus from Cowes –phone Buzzy)

14th June Branch Meeting Sun Inn, Hulverstone\*

24th, 25th June "40 Years since Steam" Model Railway Exhibition - Yarbridge Inn August Bank Holiday Steam Up, Havenstreet

(for more details of Beer Festivals see back page)

#### \*Branch Meetings

In recent years it has sometimes been difficult to tell the difference between a "Branch Business Meeting" and a "Branch Social". It's probably because we are such a sociable bunch.

To end this confusion, we have decided that all meetings will cover both rolls. We will start with a brief business meeting and then get on with the serious business of being sociable (and drinking beer). Although strictly speaking only CAMRA members can attend the business bit, everyone is welcome to come along and be sociable.



## The Pilot Boat, Bembridge



Michelle and Nick Jude first met while studying for their Geography A levels at Lincoln College. For a while their respective careers took them in different directions, but in November last year they bought the Pilot Boat together. The couple had always spent holidays on the Isle of Wight and 2 years ago even came over to the Island to get married.

After a 6 week "settling-in" period, badly rotting flooring made a major refurbishment inevitable. In a mere 3 ½ weeks Nick and Michelle stripped out the old

flooring, replaced the damaged timber, replaced the original floorboards and completely redecorated the entire pub.

One significant change was the sighting of the beer "cellar". It used to be in a shed in the back courtyard but now a fully modernised beer dispense system has been installed – in the cellar! This enables a first class pint at just the right temperature. The "stock beers" are Green King IPA and London Pride and there are always 2 guest beers.



The Pilot Boat was originally two 16<sup>th</sup> century cottages. It is not know exactly when it was converted to a pub, but the distinctive ship's exterior was added during the 1930's.

Nick, a self-confessed "Mod" (1961 Lambretta LI series II) and a keen supporter of the Island Scooter Rallies trained as a chef at Surrey University. He tries to use as much

local produce as possible in the menu. There is locally caught seafood and the majority of the meat comes from Woodfords, the acclaimed Bembridge butchers. There is a regular menu and "specials" which change every couple of days. Look out for the Monday £5 Meal Deals.

On the entertainment front, there's frequent live music and a very popular quiz.



# The Countryman

With some of the best views and walks on the Island right on their doorstep, the new owners of this Limerstone country pub are Karen and Russell O'Keefe. "After years of making money for other people, we wanted to run our own business" explained Karen. A chance remark from a friend led them to think of the Isle of Wight, and in 1999 they

bought the Newport Quay Hotel. After a



very successful 5 years and a little break to bring baby William into the world, they bought the Countryman and became the new landlords in February.

Russell has a background in the motor trade (isn't that a line from a Beatles song?) but Karen has a fine track record in the catering business. She trained at Westminster College, Vincent Square, London on the same course as Jamie Oliver and within three short years built the Red Lion in Betchworth up to a sufficient standard to win the Punch Tavern award for "Food Pub of the Year". Her chef there was a talented young man called Shaun Galvin, and it was Shaun who she asked to run the kitchen when they took



Karen O'Keffe with chef Shaun Galvin

over The Countryman.
Karen and Russ do not intend to make any major changes, although there has been a slight alteration to the colour scheme. Karen's dad and step-mum, Kim and Jill Pickup came down from Aberdeenshire to help with some redecoration and it was Jill's idea to repaint some of the walls

"terra-cotta" (and very nice it looks too, Jill). The Countryman offers an extensive menu of homemade food, specials and snacks. Currently there are 4 real ales including Fursty Ferret and Ventnor Gold; and a hand-pulled cider from Stowford Press. Their function room holds up to 110 and is ideal for weddings, parties and meetings.

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