

**Wessex Entry for National Newsletter of the Year!**

# Wightwash

Volume 2, Number 34

Newsletter of the Isle of Wight branch of CAMRA

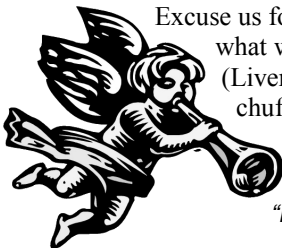
## Spring Issue 2008



The Campaign for Real Ale exists to preserve and promote good beer and pubs.



Local Ale gets CAMRA support  
See Page Eleven



Excuse us for blowing our own trumpet, and I know we ain't gonna win what with us being up against great local newsletters like **MerseyAle** (Liverpool branch) and **London Drinker**, but I'm really quite chuffed indeed to be nominated to represent the Wessex region in the Newsletter of the Year competition.

This is what John Buckley said about Wightwash:-

*"For 2007/8 I am pleased to announce that I have forwarded 'WIGHTWASH' from the IOW Branch into the final round of judging. Well done to Tim and his team.*

*Not only is it a great read, lively, informative and varied in content, but it also makes a considerable contribution to campaigning funds."*

Thank you to all contributors, distributors, advertisers, supporters and helpers. I have decided to award you all a 10% wage increase.

Tim Marshall FYSC(BSt)



**Local Post Office Closures**



**Local School Closures**

*And unless we're very careful folks*



**Local Pub Closures**

I have been frequenting my local pub on a regular basis (as many will testify) for over 35 years. During that time I have not witnessed one act of violence – several acts of serious grumbling and one or two acts of wanton leg-pulling I grant you - but not one fight or even scuffle.

This is not a phenomenon. Millions of people enjoy and benefit from drinking sensibly and responsibly, and the best place to do this is the local pub; in the company of others and under the watchful eye of the landlord or landlady.

Yes - soon your pint is going to cost more than your grandfather paid for his car.\*

Yes - you can get a beer much cheaper in the supermarket.

But be warned, the next time you want to go up the pub, unless you use it, it just might not be there.

Treat yourself – Pop in for a pint!

(or a sandwich or a cup of tea)

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### **\*Why your pint is costing you more:-**

The Landlord Costs:-

The typical increases in cost of a medium sized pub comparing 2006 to 2008

- Wages + 7%
- Business Rates + 54%!!!!
- Heat and Light + 22%
- Cleaning and Laundry + 39%
- Business Insurance + 42%
- Bank Charges + 18%

The Brewers Costs:-

Last summer was a disaster for raw materials. Floods in Hereford ruined hops and the warm, wet weather caused malting barley to pre-germinate making it useless. That, together with an increase in world wide demand for malt and hops has had a dramatic effect. Within the last six months the cost of a ton of barley has increased from £400 to £600. Hops have suffered a similar fate with a kilo typically increasing from £6 to £12 and in some cases £20.

**And that's all before Alistair Darling put his fourpen'th on!**

From *Paul Mattick*

To start this issue off I'd like to tell you that the world's most expensive beer has gone on sale. At a staggering **£204 a bottle**, the super-strength beer by **Carlsberg**, which has taken two years to brew, is described as a heady mix of intense caramel and sherry or madeira-like flavours. Only 600 bottles of **Jacobsen Vintage No 1** have gone on sale across Europe. They are the size of a half-bottle of wine – 375ml, which works out at £255 a pint. On the subject of dear beer, I went into one of the island pubs recently to find that it was cheaper to buy a ½ pint of real ale than a cup of tea! Suffice to say a ginger nut dunked in **Best Bitter** doesn't taste that bad!

**Goddards** would like to congratulate **Ventnor Brewery** for winning **Beer of the Year**.

They have now closed the wholesale drinks part of the business and have moved the brewery from an 18th century barn into a 1990's warehouse. They are on the same site and have only moved 50 metres North West! It's the same brewing kit as in the barn only arranged differently. Goddards hope to arrange a visit for CAMRA members soon. Overseas sales are going well, and **Ale of Wight** 3.7% is proving very popular.

We wish Alain Elliot well in his new job and welcome Matt Raymond as the new Brewery Assistant. I must say that the new **Goddards** web site is looking great at the moment [www.goddards-brewery.co.uk](http://www.goddards-brewery.co.uk). It's worth looking at just to see how **Anthony Goddard** named **Ducks Folly** (Nice one).

**Ventnor** currently have **Molly Downer** (4.2%) as their seasonal offering. **St Georges** (4%) will be available in April, and **Mayhem** (4.7%) in May.

The home delivery service is coming along nicely. If you want beer brought to your door, give the brewery a ring on 856161 or why not pop in for a cubic. While you are there you can stock up on eggs, ginger beer, local jam—in fact all sorts of local produce.

**David Yates**, star of Radio Solent, was pleased to announce that **Yates'** have secured a deal to supply **Punch Taverns**. Plans to move the brewery are still on hold

## THE WAVERLEY CARISBROOKE



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Brian, Heather, Cat and  
(oh yeah) Zoë  
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Sunday 12 - 2.30 not evenings



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but it is hoped to have everything under one roof within the next 6 or 7 months. Look out for a new bottled beer called **Yates Old Ale** a “rich, malty ruby traditional ale” weighing in at a hefty 7.2%.

Following the success of “Brewery Swaps” with **Crouch Vale** and **Dark Star**, similar deals are being negotiated with other breweries including some from Cornwall.

Following **Hall and Woodhouse’s** exit from direct free-trade to allow them to focus on a new brewery and their pubs, **Mike Strand** has now joined forces with **Marstons**. Mike tells me that at the moment he’s getting used to the new fangled way that Marstons work, which includes something called e-mail!

He also said that it’s more or less the same as before, but instead of Blandford, it’s now Wolverhampton. With a depot at Totton, we should see lots of different beers in our pubs from about... now. A couple worth mentioning that will be available over the next couple of months are: **Marston’s Sun Bright** – 3.8% and available in **March**. It’s a classic Burton pale ale, which has a dry nutty flavour, and is very drinkable. In **April** you can find **Marston’s Dragon’s Tale** – 4.5%. This one is brewed using the finest quality malt and a select blend of English hops to give a dark beer with a pronounced bitterness. Finally, and in **May**, **Marston’s Merrie Monk** - 4.5% will be on hand. It’s a traditional mild brewed using Maris Otter malt and the English Fuggles and Goldings hops to give a dry balanced moreish drink. These are just a few of the ales obtainable. Others include

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### Have you got news for us?

Phone 721557 or e-mail  
editor@wightwash.org.uk

**Banks, Jennings and Mansfield** breweries beers, and lots more. You’ll have to visit your local to find out what else is on offer. If you see him on your travels, **Badger Strand** will now be known as **Marston’s Mike**.

Does anyone remember POW’s on the Island?

**John Rigbey** is considering writing a book about Italian and German prisoners of war held at **Havenstreet** during the 39/45 war. If anyone has any information, John would love to hear from you. Contact him via **edi-**

## Number One AGAIN!

The  
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[www.yarbridgeinn.co.uk](http://www.yarbridgeinn.co.uk)

tor@wightwash.org.uk.

I was told that when the **White Hart** underwent a refurb a couple of months ago, three of the buggers ran off into Firestone Forest!

The **Battery** at Puckpool/Seaview is at the moment undergoing extensive refurbishments. When it re-opens it will be known as the **Boat-house**; details next time.

**Alan**, also known as **Yard of the Yard** tells me that the **Bugle Inn**, Yarmouth has a selection of Real Ales back on.

Another **Bugle** (the one at Brading) has a new manager by the name of **Julia Jones**. She's a very keen young lady, and when I met her the other day she was eager to tell me about the Sunday carvery. With cask ale already on she is hoping to introduce more in the future.

The **Lake Huron** in Ryde has recently opened up its new function room. What was the old cellar and stables has been converted to a very nice wood floored function room. **Martin and Becky Fuller** who married last year are very keen to promote the



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the old village Shanklin  
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Tel: 863119  
thekingharrybar@aol.com  
SEPARATE RESTAURANT open in the evenings

pub and have held many functions so far, and I myself have been to a few of the many Christmas and birthday parties there. The room easily fits 30 (50 if it's an orgy). Ring 563512 to book.

Following the theft of a barrel of beer on the Island, Shandy Andy decided to return it. (Big Brother is watching you!)

Branch members have recently enjoyed (or have sadly missed) two very successful meetings:-

The AGM at the **Traveller's Joy** coincided with Burns Night. Haggis, neeps and tatties were in evidence and our worthy chairman,

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John Nicholson, proudly honoured his Scottish forefathers by wearing full highland regalia.

John Buckley, the Wessex Regional Director, who announced that Wightwash is to represent the region for branch newsletter of the year, said that it was one of the most enjoyable meetings he had ever been to.

Another hugely successful evening was the February Branch Meeting at the **Wight Mouse** in Chale. Mark Woodhouse, Vice Chairman of **Hall and Woodhouse**, acted as host for the evening and took the opportunity to explain the Brewery's decision to leave the free trade. Although finance was a consideration, one deciding factor was quality control. Anyone that wasn't there missed a splendid buffet, as much beer as you wanted and a very interesting talk. Our thanks not only go out to Mark but also the management and staff of the **Wight Mouse**. **Hall and Woodhouse** have submitted a planning application for a new brewery on the Blandford site and expect a decision in the summer. The original brewery was built in 1899 but now understandably is in need



*John Buckley, (RD), Gill Williams (NE) and John McNicholson*

of modernisation. It is hoped that the new one will also last 100 years.

Beer Festival time seems to be on us again. We are pleased to announce the **Fat Cat Festival** will run from 1st to 10th May. **The Havenstreet Steam Railway** will be holding their **Spring Real Ale Festival** over the May Bank Holiday Weekend. **The Wetherspoon Festival** at **S. Fowler and Co.** will feature beers from all over the world and runs from 27th March to 14th April. Look out for the very popular **Abbot Reserve**.

Sunday  
Sunday Club  
roast & drink\*  
£6.49

Tuesday  
Grill Club  
grill & drink\*  
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Thursday  
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curry & drink\*  
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Coming later in the year will be a beer festival at the **Waterside** in Cowes. This will feature 60 ales AND up to 18 ciders! It is due to run 18th—21st July. More details in the Summer Issue.

Derek Atkins, a CAMRA member who has recently moved to St Helens is keen to meet other members in the Ryde/St Helens area. He has organised a “Product Testing” afternoon on 5th April (see below). More details contact Wightwash (721557).

PUB landlords in Wales have been warned that a “perfect storm” is threatening to blow their businesses away over the next three months.

Just weeks before the first anniversary of the ban on smoking in public places in

Wales, one of the country’s leading brewers predicts an epidemic of pub closures is around the corner. Could this be the start of a trend in England?

Has anyone else noticed that sometimes there are more outside the pub than inside? And what happened to all of the non-smokers that would replace them?

A gorilla walked into a pub, pulls up a stool, and orders a beer.

The barman pulls the pint and says "That'll be two hundred and fifty five pounds." As the gorilla is paying for his beer, the barman adds, "You know... we don't get many gorillas in here." To which the gorilla replies, "At two hundred and fifty five pounds a pint, it's no bloody wonder..."

See you next time.

*Paul*

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## Dates for your Diary

5th April Ryde Area Members Get-Together and “Product Testing”

(Start Simeon Arms at noon)

16th April Branch Meeting, Village Inn, Bembridge 8.30

18th—20th April 2008 CAMRA AGM Cardiff

1st - 10th May Fat Cat Festival

1st May Branch Social Visit to Fat Cat Festival (transport TBA)

3rd—5th May Havenstreet Steam Railway Beer Festival

11th June Branch Meeting, Pointer Inn, Newchurch 8.30

18th—21st July Waterside Beer Festival, Cowes

23rd July Branch Meeting, Prince of Wales, Freshwater 8.30

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## *Thank you Pete!*

Many readers of *Wightwash* will know of Peter Winkles and his tireless work for **Leukaemia Research**. For the last 12 years he has devoted his spare time to raising money by driving the Leukaemia Bus. Well, Peter has decided it’s time to spend a bit more time with his family and he has retired. On behalf of the Isle of Wight branch of CAMRA:

***Thank you Peter. You’re our hero!***





ARE WE ENTERING A NEW

# TEMPERANCE ERA?

Temperance, probably at its height in the late 19<sup>th</sup> and early 20<sup>th</sup> centuries, was politically associated with the non conformist Liberals. This timing was not surprising as UK ale consumption per capita was at its peak.

Brewers were forced to form collective trade associations to combat potential restrictions. The movement was still strong in the inter-war years when the Americans introduced prohibition and mass unemployment existed at home. Is temperance and teetotalism again on the rise today?

Historically, for alcohol restrictions to be introduced, there needed to be a moral climate of reproof. To the Victorians, drink was a 'vice', a sign of individual weakness and the supposed cause of other social problems. 'The Gentleman's Magazine' described pub/ale house as 'nurseries and seminaries of distress and wretchedness'. The language may well have changed, but there are plenty around today prepared to castigate alcohol and its consequences. The 'Daily Mail' (founded in 1895 at the height of temperance) vehemently opposes the extension of licensing laws and is always keen to identify 'yobbish after hours culture'. Some television programmes highlight policing problems associated with drunkenness and violence from the consumption of alcohol. Such media coverage, perhaps exaggerated, creates an anti-drink climate making reform and controls easier. However, change is more likely when moral issues are supported by economic. The original licensing laws introduced by Lloyd George in 1917 (as a temporary measure!) followed the Woolwich Arsenal 'shell scandal' whereby boozing workers were blamed for shell shortages. Today, there is little doubt



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WightwashMag2008



that alcohol has social costs which can be measured in economic terms. These include reduction in productivity due to days off work, costs of medical treatment and policing the streets etc. These issues are increasingly being discussed and recently two reports have dealt with causes of cancer (of which excessive alcohol is one) and the increase in sclerosis in young people in their 20s. The government are reviewing existing licensing arrangements and legislation may follow.

What has this to do with real ale? A common feeling is that alcohol is too cheap and encourages under age and binge drinking and therefore duty and prices of beer and other alcohol should be increased to deter drinkers. Other restrictions on hours/licensing may follow, but are probably of less significance to CAMRA members as they are unlikely to be the ones drinking at 3 in the morning. How long will it be before somebody suggests that beer festivals encourage binge drinking? Should we advertise pub crawls in our local magazines and should staff be banned from drinking at beer festivals for Health and Safety reasons? Unfortunately, the new moral and economic climate brings all of these potentially nearer. Of course we can defend ourselves as not being the late night brawlers and cite evidence of trouble free beer festivals and no doubt believe ourselves to be responsible drinkers. However, we forget that many of the public do not drink, or visit pubs, and therefore would not know, or care, about the differences between lager, alcopops, shots and real ale drinking. We are all tarred with the same brush and at the mercy of 'Daily Mail' sensibilities and simplicities. A new era of temperance pressure may be arriving!

**Bob Southwell**

*This thought provoking article first appeared in our sister publication "News and Ale" from the Surrey/Hants border branch.*



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# *Wightwash* Pub and Beer of the Year Page Ten

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Well Done to Paul and Sharon who win for the third year. This year has seen the biggest vote ever with an amazing turn out. Even Vladimir Putin would have been pleased.

Although all the main contenders deserve a pat on the back, every pub landlord that received a vote should feel pleased that someone thinks you're the best.

The top ten in each category are printed here (well, sort of).

For the complete list please go to the website [www.wightwash.org.uk](http://www.wightwash.org.uk)

## Pub of the Year

Position		2007	2006/7
1	Yarbridge Inn, Brading	86	49
2	Traveller's Joy, Northwood	55	35
3	Solent Inn, Ryde	41	14
4	Volunteer, Ventnor	33	17
5	Fat Cat, Freshwater	23	22
6	Prince of Wales, Freshwater	12	7
7	King Harry's Bar, Shanklin	11	10
8	Broadway Inn, Totland	10	2
9	Crab and Lobster, Bembridge	9	4
9	Ship and Castle, East Cowes	9	6
9	White Lion, Niton	9	3

## Beer of the Year

Position		2007	2006/7
1	Ventnor Golden	98	43
2	Goddard's Fuggle De Dum	91	47
3	Goddard's Special Bitter	46	31
4	Yates' Undercliff Experience	33	11
5	Yates' Blonde	28	36
6	Goddard's Ale of Wight	27	7
7	Goddard's Inspiration	18	16
8	Ventnor Wight Spirit	14	2
8	Yates' Yule Be Sorry	14	5
10	Goddard's Winter Warmer	13	6

### NOTE

In case you think time is whizzing past you even quicker than usual, this POY/BOY competition was held at the new earlier time of the year to fall in line with the national CAMRA Champion Beer of Great Britain Competition.

It is also worth mentioning that contrary to previous years, the award is now named after the previous year, NOT the year in which it is awarded. I hope that is all clear as I will be asking questions later. Ed.

## Brewers Unite to Promote Isle of Wight Real Ale



*Chris Coleman (Goddards), Xavier Baker (Ventnor) and Dave Yates (Yates')*

We have launched a new scheme called "LocAle" to encourage the sale of locally brewed beers in local pubs.

The advantages are:-

- The local economy benefits from the increased trade with local brewers
- The environment benefits as beers are delivered from breweries only a few miles away, rather than from remote breweries and depots on the mainland
- Isle of Wight tourism benefits from a collective identity
- Pubs benefit from tourists (and locals) seeking a local product. Sales of local beer in local pubs has increased by nearly 11% in the last year.

How it works:-

Participating pubs are given "point of sale" material including posters and pump-crowns, and a list of participating pubs is published (see back page).

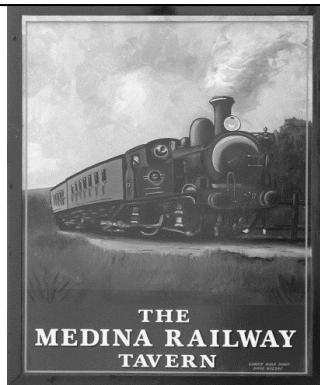
**LocAle** is not intended to reduce the number of Real Ales available. CAMRA actively encourages the variety of beers available in pubs. It is simply to encourage pub owners to promote a local product that we should be proud of. Isle of Wight breweries produce some of the best beers in the country and have the awards to prove it!



I haven't travelled much in the last 3 months but have walked! As you come into Newport after walking from Cowes to Newport along the old railway line, refresh yourself at the Railway Medina pub! It is on the corner of Holyrood Street and Sea Street, opposite Lidl. There are two bars, one with T.V and pool table and the other has no music or T.V.

There are 3 real ales, well kept as the cellar is right under the bar so there aren't miles of pipes and the temperature is just right. The beers rotate and include Sharp's Eden Pure Ale, Hook Norton Old Hooky, Wychwood Hobgoblin, Otter, Buckley's Best and others.

Meals are varied, very good and reasonably priced with nothing over a fiver usually!!! I can recommend the Polish sausage! Sunday lunches must be booked by Friday. In summer, dine al fresco on the pavement or in the garden/patio area. Meals are cooked to order but are worth waiting for. Duncan and Kate, mine Hosts, give a warm welcome, there is a nice fire in the winter and, in my opinion it is the best pub in Newport!



*Pete Cobb*

p.s. Sharp's Eden Pure Ale ingredients are all grown at the Eden Project in Cornwall.

### Tell us about your favourite pub.

Email: [editor@wightwash.org.uk](mailto:editor@wightwash.org.uk) or phone: 721557

or write to: Wightwash, Oakdene, Rookley, Ventnor PO38 3NH



Graham and Helen invite you to

## THE SOLENT INN

**UP TO 6 REAL ALES**  
(always including 1 local)

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## The St. Boniface Arms, Ventnor

Claire Brown and partner Simon Harrison-Scott met while working at the Bembridge Coastal Hotel. Claire as Bar Manager and Simon as Entertainment Manager. They decided that they would like to run their own pub and are delighted to be the new faces behind the bar at **The St. Boniface Arms**.

Claire, in fact, has a historical link with the pub. During the war, her Nan was evacuated to the Isle of Wight, ended up staying, and for a while worked behind the bar. The pub was then known as the Free-

mason's Arms. (Isle of Wight pub aficionados will know that The Boni has had more names than most of us have had hot dinners including The Lansdowne Arms, The Jamaica Inn and Chapmans.)

Despite her youthful looks, Claire has a wealth of experience in the catering business. Gaining many qualifications during her four years at the Hotel Oxford Squires, she subsequently designed and ran the bar at the Aviator at Sandown Airport.

Simon has a background in entertainment. He trained at the Northern Ballet School and appeared with Rudolf Nureyev in Swan Lake. His last West End appearance was in the revamped version of "Starlight Express" choreographed by "Strictly Come Dancing's" Arlene Phillips. Latterly, his work in entertainment management and direction has taken him to lots of interesting places at home and abroad. Now he is head chef and takes great pride in the fact that all the food served is freshly "home cooked". The food side of the pub is certainly gaining popularity and the back room has had to be recruited as an overflow.



*Simon and Claire*

Getting the ale right has been another priority and the draught **Bass** has received many compliments. Advice has come from one or two appreciative ecumenical regulars including "Barry the Vicar". The second hand-pump is for guest ales and regularly features "**Black Sheep**", "**Bombardier**" and "**Abbot Ale**".

Plans for the future include 4 en-suite bedrooms once all the planning niceties have been fulfilled.

*The*  
**Crab and Lobster Tap**  
*A Truly Traditional Pub*  
and the oldest license on the Island  
**Grove Road, Ventnor**  
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Live Jazz Jam

## The High Park Tavern, Ryde

Although you may not have seen Denzil McNeelance before, you will almost certainly have seen his photographs.

For 11 years he worked for the Times before setting himself up as a freelance photographer. Have a look at

[www.denzil.co.uk](http://www.denzil.co.uk) and be amazed. I won't list the famous people that he has snapped Suffice to say that if Denzil hasn't taken your photo, you ain't famous.

Sadly a problem with his eyesight meant a change of direction and now he can indulge his other loves, music and running a pub with his partner Sharon Milner.

Sharon was at one time a Management Training Executive for Scottish and Newcastle and ran pubs in, amongst other places, Cambridge and Eastbourne. More recently she was mein-host at the Half Moon, a 16<sup>th</sup> Century pub near Sevenoaks in Kent.

Since the couple took over The High Park Tavern in October, the pub has seen a real change of fortune. Locals have been very supportive and the Sunday lunches have been a sell out (booking seriously advised!). The handpumps have been well used with a rotation of real ales from **Ringwood, Charles Wells**, one of our local excellent Breweries and many more. The wine list now boasts an impressive list of quality wines including whites, reds, rose, Champagne and sparkling.

With an ingenious mixture of old and new the pub has an atmosphere to suit all. Denzil was proud to point out Sharon's recently redecorated fireplace (see photo). The exposure of the original floorboards has been an interesting exercise revealing the old entrance to the beer cellar and some of the many previous positions of the bar.

Music is very important and there are frequent sessions in the bar and the function room including a Traditional Jazz night featuring Terry Sears with his band Revival and fortnightly Jam Nights featuring local artists like Rick Stanbridge, Nick Cane and Dr Sax (Denzil's alter-ego). It seems Denzil's talent for saxophone runs in the family - maybe it won't be long before we hear Brogan, Denzil's talented 14 year old daughter soloing at the **High Park Tavern**.



*Denzil and Sharon*





## The Portland, Gurnard

Well you can't get more local than apologising for bringing in outside labour from – Cowes. But that's exactly what Sue Brockwell did when she introduced her bar manager Rod Hobson. Sue was brought up in Gurnard – Albert Road to be precise. Rod, despite being an inter-loper from Cowes has been accepted by the locals as one of their own.

Although technically perhaps not really a new face, as many will know Sue from the Anchor and more latterly The Woodvale, she has always wanted to run the local pub – and now she does.

**The Portland** is attracting all sorts – diners in for lunch or an evening meal, ladies for tea and cakes, music fans at weekends, quiz fans and of course, real ale drinkers. Since Sue and Rod took over the running of the pub in December, there have been quite a few changes and there are quite a few still to come. With the introduction of a new head chef more dining space was needed. This meant the old pool table had to go and within the next few weeks a couple of walls will go as well. By the time you read this there could very well be a vastly extended dining area that will run virtually to the back of the building with seating for up to 30. All food is freshly cooked with fresh sauces, fresh vegetables and fresh meat – how's that for freshness? The garden is to be extended as well and will include a large decked area.

Although the dining aspect is proving to be very popular, Sue and Rod feel that it is important to ensure that the pub still has a pub atmosphere. Monthly fun pub quizzes have become a feature and the music round with Rod on his one string violin ("four strings would only confuse me") is particularly noteworthy.

The Portland has a fascinating history and although there is not enough space to really do it justice here, it is worth mentioning that originally it was owned by Island brickmaker Edwin Pritchard. Later it became a cycle shop and then a grocers shop owned by Fred Moore. 18 years ago Fred became tired of being a grocer and fancied becoming a publican. The answer was simple – the grocers shop became the pub – **The Portland**.

— end piece —

There is a strong suspicion that Edwin Pritchard never fully left the building. I feel it won't be long before we hear from Gay Baldwin on this subject!



Sue and \*Rod (\*from Cowes!)

Mac & Paulette  
Welcome YOU  
to the

# Vine Inn

Freshwater

Ales from George Gale

HSB      GB      Guest Ales

Gales Country Wines

Well supported **Pub Quiz** on Monday evenings  
(with excellent Quiz Master!)  
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**Editors Note:** Most of us can enjoy a drink without any inconvenience to others. Regrettably there are well publicised examples of extremely poor behaviour as a result of over-indulgence. Here PS Graeme Mudge explains some of the measures that the police can take to tackle the ones responsible.

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Dear All

I did promise some more (gripping) information about the Violent Crime Act 2006 as it relates to drinking and disorder. Well, here goes .....

## **ALCOHOL DISORDER ZONES**

In certain circumstances, the Local Authority can designate an area as such, if satisfied that there is nuisance, annoyance or disorder associated with the sale, supply and consumption of alcohol in that area. The Local Authority can do it on its own account or when recommended by Police. If so, designated pubs and clubs in that area can be charged for certain Council services and for extra Policing.

In essence, once a proposal is made, an action plan is created and it is only when that plan fails that the Alcohol Disorder Zone can be introduced. This is a very simplified version, you understand, but the idea behind the legislation is “let the polluter pay” in the same way that a factory would if it discharged effluent into a river. [*What a lovely analogy - Ed*]

## **DRINKING BANNING ORDERS**

These are imposed by a Court and are different from Exclusion Orders (also issued by a Court), but they both deal with people who are disorderly when under the influence of alcohol. The Banning Order can be made against anyone aged 16 or over for between two months to two years. One of the main differences between the two is that the conduct which caused the offence, does not have to be on licensed premises. The Order can impose any prohibition on the subject necessary to protect other persons from criminal or disorderly conduct by the subject while under the influence of alcohol.

These Orders are now being made by Courts throughout the country.

More to follow .....

**PS 5863 Graeme Mudge**  
**Licensing Sergeant**

Police Licensing Tel 01983 823154



# JUST THE JUICE

## BY GILL WILLIAMS

Springing into view in quick succession this year come Equinox and Easter bringing with them a time of new beginnings and renewed energy. This mirrors nature with the arrival of clouds of beautiful blossom bedecking apple trees – blossom which later sets into fruit to produce cider in the autumn. Indeed the first two weeks of May are celebrated as Blossom Time.

In January, Sue Clifford of Common Ground visited the Island and gave a talk on local distinctiveness organised by the Isle of Wight Area of Outstanding Natural Beauty (AONB) Partnership. What, you might think, has this got to do with Cider and Perry? Well it's simple - if you haven't got the trees you don't have the fruit or the products and with about half of the Island being designated an AONB since 1963 land and local landscape are particularly important here. The websites for both Common Ground and AONB are given below.

If you are at a loss for something to do I'd strongly recommend:

Coming to CAMRA's Beer and Cider Festival at Reading from 12 noon on the 2.5.08 and assisting with the preliminary judging of CAMRA's National Cider and Perry Championships.

Visiting Osborne House around Blossom Time to see their small collection of apple trees near the Swiss Cottage which are a joy to behold.

The Big Green Picnic on the 24 & 25 May 2008 on Church Litten Park organised by The Council where low carbon and sustainable lifestyles will be highlighted.

Meanwhile I'll close with an inspired quote:

The first day of spring is one thing, and the first spring day is another.  
The difference between them is sometimes as great as a month.  
- Henry Van Dyke, *Fisher-  
man's Luck*, 1899

Gillian Williams

<http://www.commonground.org.uk/>  
<http://www.wightaonb.org.uk/>  
[http://www.iwight.com/biggreenpicnic/  
default.asp](http://www.iwight.com/biggreenpicnic/default.asp)  
<http://www.readingbeerfestival.org.uk/>

*f*  
**JACK'S JAZZ**  
(1 TO 7 PIECE)

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AND those who don't!*

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A cartoon illustration of a man with a large nose and glasses, wearing a suit and tie, sitting in a chair and playing a tuba. The tuba is large and has a prominent bell. The man is looking towards the right of the frame.



## The Hoy Monument

The monument pictured here can be seen from all angles in central and south Wight but the man who inspired its construction never saw it.

It was financed by Michael Hoy who lived at the Hermitage on St. Catherine's Down. He had spent some of his time in St. Petersburg where he was engaged in the textile trade. In 1814 he learned that Tsar Alexander 1st was to visit the UK and believed that he might be persuaded to visit the Island. To mark the occasion he erected this striking pillar close to his home. A suitable plaque was installed on the south side of the base mentioning "*the many happy years spent in his dominions*" that Michael Hoy had enjoyed. Tsar Alexander did not in fact come to the Island and so he never saw the monument.

Over forty years later a second plaque was placed on the north side of the monument by the new owner of the site. He was Lt William Dawes, a soldier who was less fond of the Russians. The Crimean War had now taken place and the second plaque is inscribed "*In honour of the brave men who fell at the siege of Sebastopol AD 1857*"

Rob Marshall

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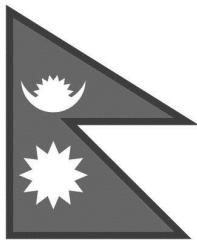
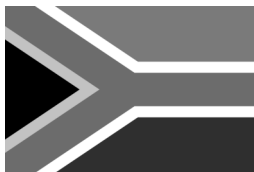
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Win a **£20 Meal Voucher** for the **Chequers Inn** or a **Case of Beer** from the **Ventnor Brewery** just answer these easy questions. The first two correct answers out of the hat on 1st May win the prizes.

Send answers to - The Editor, Wightwash, Oakdene, Rookley, Ventnor, PO38 3 NH or email - editor@wightwash.org.uk

- 1/ Which historical figure links the Islands of Elba and St Helena?
- 2/ What is the chemical name for Marsh Gas?
- 3/ What sign of the zodiac is represented by a goat?
- 4/ What is stored in an oast house?
- 5/ Lerner and Loewe turned Pygmalion into a musical. What was it called?
- 6/ What kind of an animal was "Riki Tiki Tavi"?
- 7/ Tom Daley, currently aged thirteen, has been chosen to compete in the Beijing Olympics in which sport?
- 8/ Who is the Shadow Chancellor?
- 9/ and 10/ Name the countries represented by these flags.



**Answers to the Winter Quiz:**

- 1/John Howard. 2/Ned Kelly.
- 3/Max Bygraves. 4/Hampshire.
- 5/Six. 6/Newton and Ridley.
- 7/Drey. 8/Edward Elgar. 9/Chile.
- 10/Uraguay.

Gary Langridge of Wootton wins a £20 Meal Voucher for the Chequers Inn and John Tiedeman of Ventnor wins a case of Ventnor Beer.

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**Isle of Wight  
Beer**



**in  
Isle of Wight  
Pubs**

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Anchor Inn, Cowes; Bargeman's Rest, Newport; Broadway, Totland; Bugle, Brading; Caulkheads, Sandown; Chequers, Rookley; Crab and Lobster, Bembridge; Crab Inn, Shanklin; Crown Inn, Shorwell; Dairyman's Daughter, Arreton; Duke of York, Cowes; Fighting Cocks, Arreton; Fishbourne Inn; Fisherman's Cottage, Shanklin; Folly Inn, Whippingham; Fountain Hotel, Cowes; Griffin, Godshill; Hare and Hounds, Arreton; High Park Tavern, Ryde; Horse and Groom, Ningwood; Lifeboat, East Cowes; New Inn, Shalfleet; Red Lion, Freshwater; Ryde Castle; Seaview Hotel; Simeon Arms, Ryde; Solent Inn, Ryde; Spyglass Inn, Ventnor; Steamer Inn, Shanklin; Sun Inn, Calbourne; Traveller's Joy, Northwood; Wheatsheaf, Yarmouth; Windmill, Bembridge; Woodvale, Gurnard.

If your pub stocks a local beer and you would like to add its name to this list, please email: editor@wightwash.org.uk or contact the brewery direct.

This list also appears on the Wightwash website [www.wightwash.org.uk](http://www.wightwash.org.uk)

**Disclaimer**

The views expressed in Wightwash are not necessarily those of the editor or The Campaign for Real Ale (CAMRA) either locally or nationally.

To contact *Wightwash*  
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