

Dates for your Diary

- 8th March - **Vaguely Sunny** present *Jim Moray* at Freshwater Memorial Hall
 11th March - **Branch Meeting** - Broadway Inn, Totland 8.30
 21st March - **Spring Blues 2009** with Errol Linton - Ventnor Winter Gardens
 26th March - **Quay Arts** present *Kathryn Tickell* at Quay Arts
 10th - 13th April - **Mini Beer Festival** - Vine Inn, St Helens
 17th - 19th April - **Winter Gardens Beer Festival**, Ventnor
 22nd April - **Branch Meeting** - Bonchurch Inn - 8.30
 26th April - **Vaguely Sunny** present *Chris Wood* at Quay Arts
 2nd - 4th May - **Real Ale Festival** - Havenstreet Station
 14th - 17th May - **Mini Beer Festival** - Broadway Inn, Totland
 20th May - **Branch Meeting** - Simeon Arms, Ryde - 8.30
 17th June - **Branch Meeting** - Three Bishops, Brighstone - 8.30
 10th - 12th July **FolkSTATION** - Havenstreet Station (*see page 12*)
 25th, 26th July - **Chequers Very First Beer Festival** - Chequers Inn, Rookley

Coming up later in the year:-

- Havenstreet Steam Up** - August bank holiday
"Gooser's Gambol" Beer Festival during most of August - Vine, St Helens

For an up to date gig-guide see www.vaguelysunny.co.uk Please note new address

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



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Name.....

Address.....

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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

Volume 2, Number 38

Newsletter of the Isle of Wight branch of CAMRA

Spring Issue 2009



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

Had enough *Doom and Gloom?*

Well, in this issue we have some **Good News**. Look out for this sign →



Beer with Food :: Vaguely Sunny :: Tech Talk

News and Gossip :: New Faces

The Police Page ::

Pub of the Year Results ::

Beer of the Year Results ::

and much, much more...

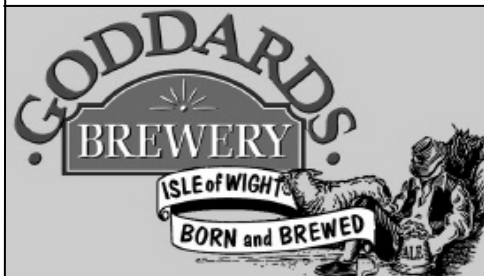


The Chequers Mean Business!

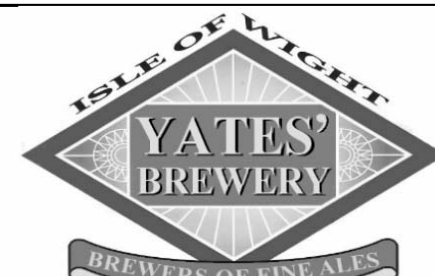
In a refurb costing, well, let's just say "lots", the Chequers Inn has completely reorganised their beer-line system. This is one of three Island pubs who have recently invested in systems to ensure real ale at the right temperature. Full story in **News and Gossip**



www.ventnorbrewery.co.uk



www.goddards-brewery.co.uk



www.yates-brewery.co.uk

*"The people of old drank water so cold, they perished and faded away,
 The people round 'ere drink Goddards beer and flourish like flowers in May"*

Alan Titchmarsh (at the opening of Goddards brewhouse)



Let's just take party politics out of this for the moment. The buck stops with the Chancellor of the Exchequer and he has got it wrong on this one! The proposed increase in duty on beer won't stop binge drinking, it will not stop the credit crunch and it will have made no significant change to the balance of payments.

What it will do is make an affordable evening in the pub beyond the reach of even more people and will lead inevitably to the closure of more community pubs.

PLEASE SUPPORT THE "AXE THE TAX" campaign.

The Five Demands of "Axe the Tax"

- To stop plans to increase beer tax by up to a third
• To enforce existing laws – not create new ones - to deal firmly with irresponsible drinkers and premises
• To end the irresponsible promotion of alcohol in supermarkets, pubs and elsewhere
• To trust responsible adults to make informed choices about what they drink, not punish them for the actions of an irresponsible minority
• To support the British pub as a vital part of social life in local communities.

Join the campaign to Axe the Tax www.axebeertax.co.uk

Disclaimer

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

Tim Marshall - Editor

I would like to offer my sincere apologies to Helen and Graham at the Solent Inn for neglecting to print their advertisement in the last issue. It was all a bit of a last minute rush - so no change there. I can only put it down to me getting even older and sillier.

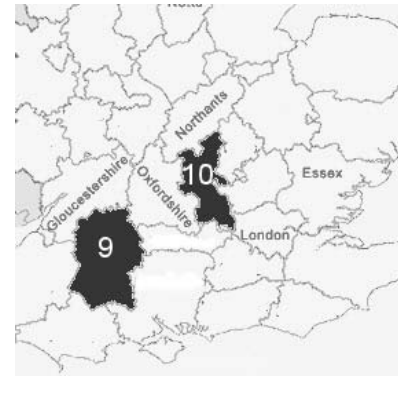
Tim

Win a £20 Meal Voucher for the Chequers Inn or a Case of Beer from Ventnor Brewery

Just answer these easy questions. The first two correct answers out of the hat on 1st June win the prizes.

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

- 1/ Who painted "The Hay Wain"?
2/ How long is an American Presidential term?
3/ In which European country do the inhabitants speak Romansch?
4/ How many grandchildren does the Queen have?
5/ Who had a hit in 1968 with "Jennifer Eccles"?
6/ What year was the Great Fire of London?
7/ What male voice comes between tenor and bass?
8/ In motoring terms, what does MG stand for?
9/ and 10/ Identify these English counties.



Answers to the Winter Quiz:

- 1/Venus 2/Oscar Wilde
3/Theodore Roosevelt 4/Clyde
5/Arizona 6/Small wickerwork boat 7/New Zealand 8/Wind
9/Manchester United 10/Arsenal

Peter Hudson of Brading wins a £20 meal voucher for the Chequers Inn and Peter Flynn wins a case of Ventnor Beer. Congratulations to both.

Advertisement for The Chequers Inn featuring a photo of the building, text 'A true locals pub where visitors are always made welcome', and award logos from 'The Good Pub Guide' and 'CAMRA'.

Church Litten Gateway

This handsome piece of architecture has been recently renovated. The craftsmen undertaking the task have used lime mortar rather than cement to preserve the character of this fine Elizabethan monument.

It is difficult to date the gateway exactly although the ground that it leads to was consecrated on a date which is prominent in the annals of Newport.

In late 1582 bubonic plague broke out in the town. It carried off Sir Edward Horsey, the Captain of the Isle of Wight, as recorded on his impressive tomb in the Minster. Over the next few months the plague killed over two hundred souls. Things were so desperate that money was levied from every parish on the Island for the relief of the poor people in Newport. Cash was needed to feed those confined to affected households.

Mounting funeral expenses were a problem for the survivors. Even more pressing was the need to find burial space. Fit men were scarce and labour was not available to transport countless bodies to the Carisbrooke graveyard and so a new Church Cemetery or Litten was opened close to the church and in early 1584 this ground was consecrated.

By this time about one sixth of the 1300 population had perished but mercifully the plague departed as suddenly as it had arrived and before all the grave space was full.

Nowadays the use of the Mountjoy cemetery and the Crematorium has meant that the pleasure park at Church Litten no longer has grim connotations for those that relax there.

But 200 bodies are still at rest below.

Rob Marshall




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the old village Shanklin
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our wide variety of Real Ales
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SEPARATE RESTAURANT OPEN IN THE EVENINGS

Isle of Wight CAMRA Pub of the Year 2008

- 1 **The Yarbridge Inn, Brading (128)**
- 2 Travellers's Joy, Northwood (82)
- 3 Volunteer, Ventnor (61)
- 4 Solent Inn, Ryde (31)
- 5 Ship and Castle, East Cowes (21)
- 6 Broadway Inn, Totland (20)
- 7 Simeon Arms, Ryde (19)
- 8 Highdown Inn, Totland (18)
- 9 King Harry's Bar, Shanklin (17)
- 9 Bargeman's Rest, Newport (17)



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Beer Garden
Families Welcome
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Isle of Wight CAMRA Beer of the Year 2008

- 1 **Ventnor Golden Bitter (142)**
- 2 Goddard's Fuggle Dee Dum (126)
- 3 Yates' Yule Be Sorry (65)
- 3 Goddard's Special Bitter (65)
- 5 Yates' Undercliff Experience (54)
- 6 Yates' Blonde (40)
- 7 Goddard's Inspiration (24)
- 8 Goddard's Winter Warmer (20)
- 9 Ventnor Oyster Stout (19)
- 9 Ventnor Pistol Night (19)



This year's competition has been another success story with nearly 60% of the membership taking the time to vote. Sixty six pubs and thirty three ales overall were voted for. Thank you to all those who took part.



Gary

For the full results - go to www.wightwash.org.uk

From *Paul Mattick*

Here we are again. The snow's melted, the Ark has gone back in the garage for another year, the winds have subsided, the sun should be peeking through the clouds at any time and the 'domino' effect that our Editor started last Autumn seems to have stopped. I talk of course of the pub closures that occurred following Tim's statement that only two Island pubs permanently shut in the last few years. Suddenly we experienced a myriad of pub closures which then escalated to the shutting down of all Woolworth's branches. (Nothing to do with Tim I should point out...was it??). I can tell you however that at least some of the public houses involved are to open once again. It's a tough old time to be taking on an institution like this, not only at this time of the year but also in the present climate and all of us at Wightwash wish you all the very best.

I suppose I ought to now explain the photograph on the front page. What you can see in the picture is not a Taliban missile launcher but a gurt bit of ducting to go under the floor in the Chequers Inn, Rookley. The previous ducting only had room for one "python". As I am sure we have ex-

plained in previous issues, this piece of ingenious equipment is designed to convey beers from the cellar at different temperatures. In practice - it frequently don't! The answer, of course, is one set of beer lines for chilled lagers etc. and separate lines for real ales. And that's exactly what has happened at the Chequers; even though it did mean having to dig the floor up.

John Nicholson (our esteemed Chairperson) said, "The Chequers has joined the White Lion, Arreton and the Horseshoe Inn, Northwood in pubs that have recently installed separate lines for real ale. The pubs must be congratulated. It enables them to serve beers at the correct temperature and, in turn, reinstates their eligibility for entry into the Good Beer Guide".

Yates' Brewery News
Wightwash were delighted to receive the following hand written









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room
for
private
parties

a multitude of sins. Now nobody knows what's what!

The idea of all this was, of course, to sweep away all these minor rules and open licensing up so that anybody could apply for anything including boxing and mud wrestling, lap or pole dancing etc. Naturally some of these subjects have caused some consternation. At the moment we don't have too many of these on the Island, so that's OK - isn't it?



The effect of all this was that some operators have seen the opportunity to turn their premises into something they are not, never were, and are never likely to be, without serious alteration. I mean, pubs being turned into nightclubs, where there is simply no room to dance, hotels opening their doors to sell alcohol, not being properly staffed or equipped to deal with the problems that might arise, and without the necessary safeguards in place. These things have led to problems for the Police and the community.

Alas, more work for the Police Licensing Department, trying to put back in place some of those measures the Justices had quite rightly attached to their Licences in days of yore.

Fortunately the vast majority of our splendid licensees adopt a sensible approach to their new found freedom and haven't changed their operation without taking advice, or putting in place the necessary safeguards.

Such is the (generally) compliant nature of the people of this (once) great land, that even now we go quietly out of the door of the pub without fuss, into the blizzard like Captain Oates - "I'm going out - I may be some time" - to avoid the offence of smoke to our fellow creatures (and the fine!).

Cheers!



PS 5863 Graeme Mudge
Licensing Sergeant

Mac & Paulette
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Freshwater
Three Real Ales

One Guest - London Pride - Butser

Monday Night Quiz (9pm start)

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Sports Shown

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When is a Public Bar not a Public Bar?

In the "old days" things used to be simple, didn't they? You knew what a pub was; you knew what a nightclub was and you knew what a restaurant or hotel was. OK, so you probably still know what these places look like now, but in terms of licensing for alcohol and entertainment, the differences have certainly become *blurrred*, like having too many 49ers! The Magistrates no longer issue Licences; they had their own set of rules which of course came from the Licensing Act 1964. These clearly defined what was what. For example, a hotel might have a Residential Licence. This meant it was for residents! And residents were of course clearly defined.



It might also have had a Restaurant Licence, and again this was for the sale of alcohol as an ancillary to a table meal or, to use another phrase in the old act, post or pre-prandial to it. (I love that phrase). And there were many other types of licence, where the Magistrates exercised their judgement in the granting and attachment of conditions.

All these matters were there for a good reason, and were borne out of years of painful and drunken experience (I don't mean the Magistrates drunken experience). The rules were therefore clearly defined, and there was a vast body of case law. Then what happened? With a swift and I do mean, swift, introduction of the Licensing Act 2003, all these intricate details were swept away leaving us with the ubiquitous and all encompassing "Premises Licence" which now covers any type of premises, and

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press release from David...

Great news for Yates' Brewery **Yule Be Sorry** won its category (winter beers/ barley wines) at the London and South East Regional Competition held at the Pigs Ear Beer festival in Hackney in December. The beer will now go forward to the Winter Champion Beer of Britain tastings in January 2010.



There is even a possibility that, prior to that, it will get into the Champion Beer of Britain competition in August. The Brewery has had a busy few months since the last Wightwash issue with successful *brewery-swaps*. In November, beers were tasted from **Dow Bridge Brewery** in Leicestershire with a choice of eight beers. In December, beers from **Dark Star** of Haywards Heath arrived with a choice of six beers. In January, the **Milestone Brewing Co.** Beers were tasted and this month, February, we swapped once again with the ever popular **Crouch Vale**. Brewery swaps give customers a choice of several beers from different breweries which are not available with national deliveries which concentrate on just the flagship beer of a brewery.


Yates' beers are now sent on regular deliveries to the south coast either through SIBA or direct deliveries. We have also noticed a

The Volunteer
Victoria Street, Ventnor Tel: 852537
Mike and Heather Janvri 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 

steady increase in the sales of Yates' beers on the Island, so we can say a very successful few months have been enjoyed.

News from Ventnor Brewery
Molly Downer, the beer named after the famous Island witch will be in pubs soon as will Samphire (but more of that later). Ventnor Brewery are running a beer festival in conjunction with Graham Perks at the Winter Gardens (see back page for dates). Another interesting collaboration is one with Ventnor Botanical Gardens - Ventnor's own hops. These will be grown in a special Hop Garden. The trellises are already in place and planting will soon commence of First Gold hops. These are known as a dwarf variety but can grow up to 8 foot. The harvest will be around September when a special brew will commence and a "Hop Festival" in the




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grounds. These will be the first hops to be grown commercially on the Island for over a hundred years. Xav thinks that no other hops have been grown in such close proximity to the sea and wonders if this will give them a crisp salty flavour. The Hop Garden will provide a very decorative walk for summer evenings.

We hope to be able to bring you the Ventnor version of Beer with Food in the next issue but in the meantime, we can tell you that during May/June Xav will be clambering over the cliffs harvesting a crop of wild rock samphire. This will be brewed with a lager yeast and result in a delicate light beer that will go extremely well with fresh seafood. Don't forget the Ventnor Brewery on-site shop for your take-aways.

Goddards News

The new brewhouse is now 1 year old and going well.



Anthony Goddard was pleased and surprised by the increase in sales in January. [I keep telling you that we are bucking the trend - Ed]

A second brew of **Inspiration** is being considered due to its popularity. This will mean that it should be available well into May. Harvest TV have recently made a short documentary about

the brewery. Harvest are a small independent web tv company that specialise in highlighting small and mid scale food and drink producers in the UK and go behind the scenes to show exactly how food is produced. You can see the episode featuring Goddards on their website www.goddards-brewery.co.uk

Stumpys News

Brian is very busy selling his bottled beers in markets on the mainland and his cask sales are doing so well that he and Yatesy have bought 21 casks from the now defunct Hampshire Brewery. Please note that although Brian has reflagged them you may still see the "Hampshire Brewery" embossed into part of the barrel. They have not been nicked - Hailey has the receipt!



The Waverley Carisbrooke

Steve, Spencer, Bri,
Ian, Di, Aileen,
Rob, Jess & oh yeah!
Sharb.

are all waiting to welcome you

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Sunday Lunch from £5.75

Food Served 12 - 2.15 6.30 - 9.15
Sunday 12 - 2.30 not evenings

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eventually going down "the hole". Things got tight with the rent and other costs. There was no way round it - closure was inevitable. The only way out was to get a grant from the Town Council to finance the club as a socially acceptable alternative to a Youth Club. This was the reason for the demonstration. It wasn't the Town Council that caused the closure, it was the absent financial basis. After the demo, which was a march from the seafront to the Town Hall with 300 people taking part, the mayor agreed to try and help. Unfortunately it was already too late. I was in


no position to carry on - the best description for the situation was "Dear Mummy, no money, your Sonny"! That was it. My mother picked me up off the island and took me back to Brighton where she lived. She threw all my "in"-clothes away, or burnt them as she later told me - Beatle-suit, winkle-pickers, stiff-collar and other strange utensils! I loved my mum but she was sometimes horribly conservative. She said she would help me on one condition. This was to join the army!! It was the first and LAST time in my

life that I allowed myself to be black-mailed.... I joined up! This was the beginning of my own musical career!! But I didn't realise this at the time, of course! I was posted at my own request to Germany. Two years later the army definitely wished that I had stayed on the Isle of Wight...but that's the next story that I will have to write because it's even more adventurous and ludicrous than the pranks I got up to in Ryde!! I have never forgotten the Diamond club. Being bored a few weeks ago, I "Googled" my own name and came across Ian Buxton's Article about the Meteors and their days (and nights) in "The Hole". The hard-disc in my skull immediately started a search for semi-deleted files. I am glad that my hardware works so well at the age of 67 and hope to have tickled the memories of others who took part in "My Generation". With loving greetings and best wishes to the Island

Yours very sincerely
Simon Hornsby

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And while you're at it,
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Mini Beer Festival
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"THE DIAMOND CLUB" known as "THE HOLE"

In the last issue Simon Hornsby an Isle of Wight ex-pat who at one time ran the famous (or perhaps 'infamous') Diamond Club in Ryde told us about the beginnings of the "Hole in the Wall", here's the rest of the story...



I used to go down to the local pub occasionally in the evenings with my girlfriend, Mary. Having no license but a taste for lager and lime it was the only thing to do and I left a friend in charge of the Hole. On my return one evening I was told that there had been a guest in the club who was there for the first time and wanted to meet the boss (because he thought the place was great). He told the barman he was a musician and his record was in our juke box. The barman didn't really grab who this guy was but he was told that the recording in the box was called "Come on". I asked him what the guy looked like. He said that he had long, platinum, blond hair and I said something that I won't repeat here and asked why the hell he hadn't sent somebody to the pub to fetch me back, because this guy was obviously Brian Jones!! Anyway, that's life, we had the "Meteors" and they were there every Saturday night - who needed the Stones!!

A showbiz manager from Cowes offered the "Beatles" for a show in the Hole for 200 pounds. I had to turn it down because it was a small fortune in those days which I didn't have (although very cheap to put it mildly). Years later I realised what a shame it was not being able to have taken this chance - but that's life - we had the "Meteors" and they did some great gigs. They got five pounds a night as far as I remember which is slavery by today's standards - sorry lads! The Hole didn't earn much money even when it was full. How could it with lemonade, hotdogs and coffee on the menu?

One weekend afternoon with the club relatively full we heard a noise coming from the street that sounded like an invasion from a Russian tank regiment. Quickly going upstairs to see what was going on I almost fell into the arms of a hoard of Rockers who wanted to come into the Hole. This didn't please the Mods very much but they were friendly and polite so I let them in and decided to ignore the complaints. To cut the story short everybody ended up making friends with each other and the Rockers turned out to be very loyal and helpful and took part in the demonstration that was later organised to try and save the club towards the end of its existence. Those of us who remember the 60's will all agree that it wasn't easy to find places where Mods and Rockers lived together in peace. A comparison would be the CIA having a Christmas party with the KGB! - but in the Hole it worked out. Local residents found this situation to be even more suspicious and "watched" us with their beady eyes even more closely than before. These short-sighted people didn't realise that the Hole served society in that it kept youngsters off the streets. Nobody was forced to order at the bar if they had no money. Also, due to the fact that it was run by people of their own age, punters felt more comfortable than in the normal Youth Clubs. As I already mentioned, the earning possibilities were very limited and without youthful light-heartedness nobody would have opened a "business" of this kind with the hope of being able to live on it. This was the main reason for the Diamond club

Two of Stumpy's more unusual beers will soon be available in casks and bottles. **Old Ginger** (4.5% best bitter with a hint of ginger) will be ready soon and soon after **Hot Dog** (4.5% best bitter with a chilli kick). This ale takes a little longer as it takes the chillis some time to ferment in the cask. "Hot Dog" was not Stumpy's first choice of name for this beer but his wife put a block on the original suggestion which referred to one of the unfortunate side effects of too much curry.



Bob Simpson, in his new role of Coors Customer Services Operational Manager, was please to tell me that Coors have taken on a new lad to look after their free trade on the Isle of Wight - Mike Strand. Hopefully Mike will soon find his way round the Island's pubs. Coors are re-emphasising their commitment to real ale and their Cask Master wholesale operation is now providing an outlet for many of Britain's micro breweries including **Exmore, Skinners, Wickwar, Otter and Woodfordes**, together with more well know brands such as **Tanglefoot**.



One interesting development is a search for female friendly beers. Several beers, including a rosé have been brewed using a Cham..

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well, lets just say a yeast usually used to make a sparkling wine associated with the Ardennes area of France. Look out for **Kasteel Cru** if you are interested. Coors CEO Mark Hunter is keen to promote ale and make beer "a more preferred drink". Mark is politically very active and is one of the driving forces behind the "Axe the Tax" campaign (see editorial on page two).

Bob will soon be rolling out new training initiatives across the South of England which will "upskill" both reps and landlords. Courses will include technical advice including cellar management.

Paul Gill phoned to confirm some good news from Enterprise. Both the Plough and Barleycorn, Shanklin, and the Colwell Bay Inn will be re-opening soon (if by the time you are reading this, they haven't already). [We are "bucking the trend" ! - Ed]



Jeff Ledicott of the Vine Inn, St Helens was so pleased with the success of his beer tent and garden that he is planning to make much more use of these facilities this year. As from Easter there will be between two and four real ales available "out the back" at weekends. Once again Jeff will be holding a beer festival to coincide with the village show. This year it will go under the banner of the "Goosers' Gambol Beer Festival".



Visitors to the Taverners Inn, Godshill, can now enter by the front door! The door has been bolted shut for years, giving some people the impression that the pub was closed. Well, those days are over. Richard Serjent has not only opened the front door, he has also reopened the front bar. And a jolly good job he's made of it too. Mixing some of the old features with new, the pub now has a mixture of slate and aged wood flooring, a log burner, a dining area and two barrels of real ale behind the bar on stillage. The alterations have proved to be a great success and booking for a meal is strongly recommended.



Island Explorer have released "An Island Pub Tour (Episode 1 - The Thirst Round)".



It includes The Solent, The Fisherman's Cottage, The Folly, The Castle Inn, The Bonchurch Inn and The Buddle Inn. It is available from Isle of Wight Tourist Information Centres, IOW County Press Shop, The Buddle Inn, Niton and all good souvenir shops. To see a clip from the DVD, go to www.wightwash.org.uk and click on the link on the News Page.

Now how about this for a nice bit of symmetry:- Some of you historians may already know that the building that is now the Broadway Inn was at one time Jordan and Stanley

Chris and Wendy welcome you to...

THE PRINCE OF WALES FRESHWATER

for good company and six real ales!
(including Yates' IOW ales)

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General Stores. It was also the Totland Post Office and it was a Mr Garlick, the postmaster that Marconi summoned to help with his telecommunication experiments in 1897. Well, in the very near future, The Broadway Inn will also be the Totland Post Office again. Landlord Dave Filby and former Totland Postmaster has been coaxed out of retirement and will run the post office in the lounge bar every morning 6 days a week.



The Broadway are planning another mini beer festival over the weekend of the 14th - 17th May. Check our website or www.thebroadwayinn.co.uk for updates.

Raffle tickets for the High Park Tavern seem to be selling well. See www.winapubaffle.com The draw is due to take place on 15th July.

World's End in Holyrood Street, Newport is one of the recent additions on the Gully Howard website including many more that have been mentioned in recent issues. Go to www.gullyhoward.com for more details.

All it goes for me to say is have a Happy Easter and remember that life is like a box of chocolates...full of nuts!

ta ta for now.

Paul

Friday evening started off with a Ceilidh (a British barn dance for those not familiar with Gaelic), Saturday was a mixture of dancing by Island dance teams supported by a visiting Morris team and the main stage ran Island acts all day with our headline concert in the evening. Headlining were Jeanne French and Mad Dog McRea. Sunday continued with Island acts on the main stage and various workshops and sessions in the station waiting room.



Headline act Mad Dog McRea

Was it a success? We think it was, and to prove it we are doing it again! This year the dates are 10th to 12th July, the venue will be the Havenstreet station again but this year we are providing some expanded facilities. Full camping facilities will be provided so you can stay the weekend and enjoy those few extra pints without the worry of getting home. The festival format will generally be the same as last year but we are adding some new features. One addition, still at the planning stage, is a charity concert on Sunday evening where local groups will perform for their own charities. More importantly we are running our own beer tent this year and, in keeping with the festival objectives, we will be featuring Island brewed beers. Keep a watch on the web site - www.folkstation.co.uk - to keep up with developments. Tickets will be on sale very soon.



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A steam powered folk festival

Folk festivals have a reputation for combining music, singing and dancing with a bit of drinking; quite a bit of drinking in fact! So when three chaps got together with the idea of a folk festival on the Island it's not surprising that beer was one important item on the agenda. To get the drinking going, you need a get a bunch of people together who are enjoying themselves so that's what we set out to do.

So who are "we"? Malcolm, Bob and Mike took to the organising of the festival like you would approach brewing a new brand of real ale. First you need flavour – we decided that an Island festival needed to showcase Island talent so we invited local folk-based acts to perform. Then the recipe needs body – a good location with plenty of character and lots of things of interest seemed appropriate, so we chose the Havenstreet Steam Railway as our base. The railway already had a reputation for real ale at many of its other events so fitted the bill quite well. Finally we needed some zing in our formula – we found 120 degree proof in a West Country band with a strong Irish influence as our headline act.

The recipe was not without its problems but we finally presented a mixture of dancing to watch and to join in with, singing to listen to and join in the choruses, and music to listen to and, if you felt inclined, to learn some new tunes.



Sunday
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roast & drink*
£6.49

Tuesday
Grill Club
grill & drink*
£5.99

Thursday
Curry Club
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www.jdwetherspoon.co.uk

The Worsley, Wroxall



Wightwash is pleased to announce that **The Worsley, Wroxall** is well and truly open.

Michelle and Mark Dickinson, together with their two daughters, Chloe and Faye, reopened the pub just in time for Christmas.

The interior of the pub has been intensively and tastefully redecorated. Michelle says the outside can wait until the weather warms up a bit! Mark and Michelle come from Manchester and in fact, still own a pub/nightclub there. For a while they ran a pub in Devon and since then have always wanted to have another pub "down south" so when the **Worsley** came on the market, they took it!

By the time you are reading this hopefully the kitchens will be up and running. Sunday lunches are planned at first and then, drawing on their experience in Devon – cream teas. Afternoon teas and coffees are already proving popular with walkers.

Currently the pub offers a rotation of local ales on the one handpump. This will expand to three pumps as the season progresses.

The pub opens at 12 noon and is open all day, every day. At the time of writing there was a special afternoon offer of free games of pool and pints at an extremely generous price. Check out the blackboard outside.

The pub has a large car park but for those who don't want to drive, there is a regular bus service with a bus stop right outside.

Please note that the pub has a new phone number 854691



Michelle Dickinson

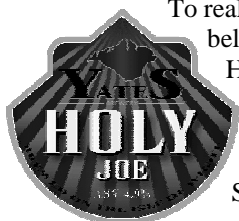


We have more good news with the announcement that the **Sandpipers Hotel** and the **Fat Cat Bar** have been taken over by CAMRA stalwarts, Michael and Karen Cotton together with their son Stewart. Michael and Karen also own the acclaimed **Harboro Hotel** in Melton Mowbray. More in next issue...



Thumping
GOOD BEER
(01425) 471177

Holy Joe and the Piglet



To really get those tastebuds going, team up a piece of locally farmed bellypork with a chinese spiced marinade and a bottle or two of Yates' Holy Joe. Belly pork is a fabulous cut of meat, relatively good value, and with a good marbling of fat running through - which is what gives it its great flavour. This is a great supper dish that will impress friends too. And it's very quick and simple. Serves 2 (generously!)

Ingredients:-

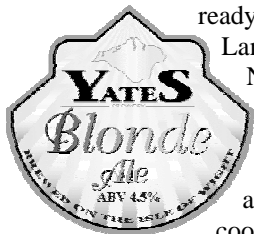
- 1 kg of belly pork
- 1 x The Bay Tree Chinese 5 Spice marinade
- freshly ground salt and pepper

Score the skin of the belly pork with a sharp knife and rub with a sprinkling of freshly ground salt. Leave for a couple of minutes and pat dry with kitchen roll. Place the meat in a non metallic bowl and cover with the Chinese five spice marinade. Leave for 2 - 3 hours or preferably overnight. To cook, preheat the oven to 180 C. Remove the pork from the marinade and roast for 1.5 to 2 hours, until the crackling has crackled and the juices run clear. Serve with some Shropshire Spice Co. apple and herb stuffing, roast or mashed potatoes and winter veg.

(All ingredients available from Real Island Food.)

Beer and Curry with a Twist!

For a warming, ready to go supper with a refreshing beer alongside, try a Real Island ready meal Lamb Tagine served with a Yates' Brewery Blonde ale.



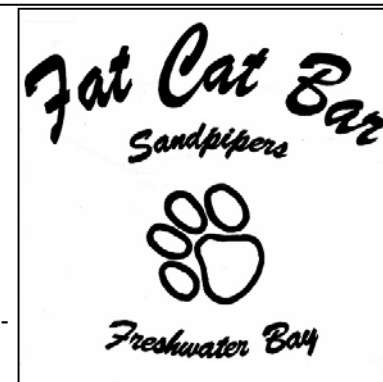
Lamb tagine is a slow cooked casserole made using Island lamb from Newbarn Farm in Shorwell, delicately spiced with Moroccan spices, including chilli, (for a little heat!). These ready meals are made with love and care in small batches by Island Kitchen in Whitwell using Island meat and vegetables. There are no nasty additives and they are easy to cook - just pop them in the oven and cook from frozen. Yates' Blonde is the perfect match.

Cheers! *Jackie and Rachel*

All ingredients available from Jackie and Rachel at The Real Island Food Company - shop online for home delivery at www.realislandfood.co.uk or phone on 731778.



Recently I expressed an interest in the comparative size of Isle of Wight breweries and their mainland counterparts. Goddards Head Brewer, Chris Coleman explains some of the terms used.



All traditional breweries have a limit to how much beer they are able to produce in each batch or gyle due to the capacity of the brewing equipment. This capacity is generally referred to as the 'brewlength'. It usually varies in the microbrewery world from miniature plants producing 1x 9gallon barrel per brew up to those capable of 200 x 9 gallons or more.

This brewlength is usually measured in **brewers barrels** (36 gallons). The 9 gallon set up is referred to as a 1/4 barrel brewlength whilst a 200 x 9 gallon one is a 50 barrel.

Our Island breweries are Goddards with a 15 barrel plant that produces 60 x 9 gallon (4320 pints) from each brew. Ventnor Brewery have a 12 barrel brewlength and Yates' 5 barrels.

All standard beer barrels or casks have names for each capacity.

- 4.5 gallon = **pin**,
- 9 gallon = **firkin**,
- 18 gallon = **kilderkin**,
- 36 gallon = **barrel**
- 54 gallon = **hogshead**

The practical limiting factor in most cases is the capacity of the copper where the malt and hops are boiled together as part of the brewing process prior to fermentation. This limit can be increased by boiling up a concentrated malt and hop mix and then reducing it back to 'normal' later in the brewing process.

The brewlength is taken into account when formulating recipes so in theory a standard amount of malt and hops required per barrel could produce the same beer in any brewery providing the same yeast and similar brewing equipment is used. This theory does not really hold up as slight variations in technique and water supply can produce very different beers from exactly the same ingredients as some of the larger brewers have found when switching production to new sites.

Chris Coleman (Head Brewer Goddards Brewery)

Name of Brewery	Brewlength	Equivalent in Gallons	Equivalent in Pints
Goddards	15	540	4,320
Ventnor	12	432	3,456
Yates'/Stumpy	5	180	1,440
Ringwood	120	4,320	34,560
Coors Alton Brewery	500	18,000	144,000