ADVERTISEMENT



Brewery Fresh Every Time

One of the main challenges for breweries is ensuring that the quality of the beer in the pint glass is as good as it tastes at the brewery. An Isle of Wight company has come up with a revolutionary product that can not only guarantee the drinker

the 'brewery fresh' taste, but also helps landlords too.

SteriBev has been developed by **HypoTech** in both the lab and in the brewery and helps by removing risks traditionally associated with line cleaning. **SteriBev** is not only more effective and efficient than current line cleaning products but also has no safety implications.

"How have they done it?" I hear you ask – the answer lies in the fact that they have replicated the human defence mechanism and use the same active ingredient as we produce to fight infection in our bodies – hypochlorous acid. Using the proven and yet revolutionary product to clean the lines not only ensures that you have the best pint, but also helps the environment too as the product is totally 'green'.

So if you want the best and freshest pint possible ensure that your pipes are cleaned with **SteriBev**.

C	M

Join CAMRA Today



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 £22 Joint £27
Retired £13 (Joint £16) Under 26 £13 (Joint £16)

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.....



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

Brand New Brewery for the Isle of Wight

Island Ales have announced the birth of a new brewery - The Isle of Wight Brewery Limited which will also be known as the "Island Brewery".

It has always been an ambition of Tom Minshull to start a brewery, having been involved a while back with Burts Brewery but he did not wish to until the time was right.



When Chris Coleman agreed to come on board as the brewer, the ability to produce a first class product was in place.

The first beer will be Nipper, made to the old Burts recipe and barrels are due to roll out at Easter. More details in **News and Gossip.**

Also in this FREE ISSUE:

POLICE PAGE NEWS AND GOSSIP QUIZ PAGE Landmarks of the Isle of Wight NEW FACES

Beer in the USA BeerPoint Comment

PUB AND BEER OF THE YEAR RESULTS and more!





Wightwash Editorial Comment Page Two

Please consider the following scenario:-

A group of four friends decide to go for a drink. They have about £6 each to spend:-

They could go to the pub and have a couple of pints each with perhaps enough left over for a packet of peanuts.

A Unit of Alcohol

is described in Wikipedia as "10 millilitres (or approximately 8 grams) of ethanol (ethyl alcohol). Approximately the amount a healthy adult can break down in an hour"

On average, they would each consume roughly 5 units of alcohol.

or

They could go to a supermarket and buy 2 bottles of special-offer spirits (currently a well known supermarket has on offer a bottle of a leading brand of vodka for £9.99) and have enough left over for some mixers or a couple of cans of super strength lager.

In this example, on average, they would each consume roughly 14 units of alcohol.

I won't go into the Government's safe or recommended number of units as frankly I have no faith in the way that these figures were calculated (see Times OnLine

http://www.timesonline.co.uk/tol/life_and_style/food_and_drink/article2697975.ece).

However, if there is to be a review of the way that alcohol is taxed *for the good of our health*, it would be insane to increase the cost of beer in pubs.

Surely it can't be that difficult to introduce tax laws that promote sensible drinking practises.

One suggestion was made by Cllr Andrew Wickham in a letter to the **Daily Telegraph**:

"I have an idea to solve not just the anti-social effects of excessive drinking, but also the rapid decline of the traditional pub. The Government should decrease the duty on barrelled beer and increase it on bottled beers.

This would encourage people back into pubs, where they would drink in a social environment, with other members of the community, while consumption would be controlled in a responsible way by a licensed landlord."

A tad drastic I grant you but perhaps worth considering.

HEATHER

The Isle of Wight branch of CAMRA would like to express their sorrow at learning of the passing away of Heather Janvrin, the much loved landlady of the Volunteer. Our sympathy goes out to Heather's husband Mike, and her many friends.

Please Note -

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

Wightwash QUIZ PAGE

Page Nineteen

Win a £20 Meal Voucher for the Chequers Inn or a case of Yates' Ales

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 3NH

- 1/ Who won "Best Actor" in this years Oscars?
- 2/ The passenger liner Queen Elizabeth came to a tragic end in 1972. How and where?
- 3/ Which large river forms part of the boundary between USA and Mexico?
- 4/ Which American singer wrote the English words to "My Way"?
- 5/ Who is the current Defence Secretary?
- 6/ On what London Underground line is Marble Arch?
- 7/ Which horse won this year's Cheltenham Gold Cup?
- 8/ Which Brewer used to brew Red Barrel?
- 9/ and 10/ Name these two tv cops?



Answers to the Autumn Ouiz:

1/Peter O'Toole 2/Dublin
3/Mulberry Leaves
4/ "For Valour"
5/North Australia 6/Four Tops
7/1912 8/Mary Shelley
9/Barbados 10/ Greece
Mrs L Carver of Blackwater wins
£20 meal voucher for the Chequers
Inn and Jane Howard of Havenstreet
wins a case of Yates' Ales.



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

www.chequersinn-iow.co.uk

Isle of Wight CAMRA Pub of the Year 2009

Whitwell Water Stanchions

Along the roadside in the village of Whitwell are a number of red pillars which are reminders of days not too long ago when few rural homes could boast the luxury of a piped water supply. Whitwell was named because of its available village well water but many a home did not have its own well. In 1887 William Spindler a German philanthropist who lived at Old Park in St. Lawrence helped to fund a village water supply which could be accessed through these stanchions. The reservoir for this supply was excavated at nearby Bierley. All villagers were then able to bring buckets to the stanchions and draw pure water from them.



Although this system fell out of use when piped water came to the village the water supply was still available and villagers

today can recall children drawing water into the metal cup which used to hang by the side. With commendable forethought the village elders have decided to preserve what was at the time a radical modernisation and dramatic improvement of the local way of life.

Rob Marshall

Portable Appliance Testing (PAT)

If portable electrical appliances are used by you, your customers, your guests or your staff then you need to protect yourself and the public. It may even be a requirement of your insurance.

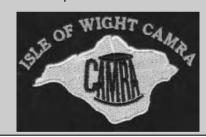
Have your appliances tested by

West Wight Audio.

Call for a no-obligation quote. 0800 118 2484.
All Island coverage.

Would you like an **Isle of Wight CAMRA** t'shirt, polo shirt or sweatshirt?

Please phone 721557 for details



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BEER FESTIVAL 17TH & 18TH APRIL

The Yarbridge Inn, Brading

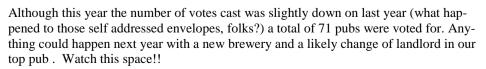
- 2 Traveller's Joy, Northwood
- 3 Solent Inn, Ryde
- 4 Fowlers & Co., Ryde
- 5 Vine, St Helens
- 6 Volunteer, Ventnor
- 7 Broadway, Totland
- 8 Ship and Castle, East Cowes
- 9 King Harry's Bar, Shanklin
- 10 White Lion, Arreton



Isle of Wight CAMRA Beer of the Year 2009

1 Yates' Yule Be Sorry

- 2 Goddard's Fuggle Dee Dum
- 3 Yates' Undercliff Experience
- 3 Yates' Blonde
- 5 Goddards' GSB
- 6 Goddard's Ale of Wight
- 7 Old Stumpy
- 8 Yates' Holy Joe
- 9 Goddard's Duck's Folly
- 9 Stumpy's Tumbledown



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



From Paul Mattick

Let us know your news

phone 721557 or email

editor@wightwash.org.uk

Following the recent spell of very cold weather it's nice to see a bit of sunshine across the Island. It was so cold round my way, our local flasher would run up to people and describe himself!

Subsequent to our report in the last issue, I've been asked to point out that the youngest landlord on the island (probably) was Paul from the **Vectis Tavern**. The youngest Landlady however is **Lake Huron's Jess Taylor** (I think she's 15)!

Good news for real ale fans - we now have another Isle of Wight pub to add to our list. The **Town House**, Shanklin famed for its world cup flags adorning

the ceilings, now has Spitfire on tap. Landlord **Tim Ames** has asked me to give a mention to **Luanne Wade** who, at the time of going to press, leads their very own Fantasy Football league. Come on guys - pull yer fingers out.

Best wishes to **Andy Newnham** new face at the **Woodman's Arms** in Wootton. Thanks to **Chris Gulliver** for letting me know. Also nice to see **Steve Clayton** behind the pumps at the **White Lion, Niton.** More *New Faces* further on...

Isle of Wight Brewery Ltd

As reported on the front page, we have a brand new brewery on the Isle of Wight. Here are a few more details:

The brewing equipment has been specially designed and manufactured by Johnson Engineering from Bolton. The first beer will be **Nipper Bitter** (3.8% abv) based on the old Burt's recipe and this should be available around Easter. Eventually **Nipper** will be joined by **Wight Gold** (4% abv), **Yachtsman's Ale** (4.2% abv), **Wight Knight** (4.5% abv) and **Vectis Venom**

(4.8% abv). The brewery has already started forging relationships with other breweries, one of the first being the **Red Rat Craft Brewery** in Suffolk. Part of the **Red Rat** setup is Dan Spacie who has an Island based company called **HypoTech** makers of **Steribev** (see back page). Island Brewery will be using **Steribev** as part of its cleaning and sterilization process. This will enhance their "Green Credentials" in keeping with our "Green Island" philosophy.

Goddards Brewery
Apart from the customary
Ale of Wight, FuggleDee-Dum and Special Bit-

ter available, head brewer Richard Harvey was well pleased when he sampled a pint (or two) of his very own brew recently. The seasonal Inspiration (5% abv), which he sampled at the Fountain in Sandown, is available from mid February through to June. On the brewing front Goddards are on par with last year although they are about to install new brewing equipment in time for Spring/Summer. The new racking tank and mash tun will allow them to brew an additional 20% on top of what is normally brewed to cope with the expected extra demand.

Yates' Brewery

David Yates told me that since being on the new site they have been working flat out. They haven't stopped brewing over the last three months and haven't had a week where they've not brewed- could this be due to Rep Steve Taylor who joined them in January? From Easter orders to the mainland have rocketed and other outlets interested in taking on Isle of Wight beers are looking good from as far afield as Bournemouth

Wightwash

POLICE PAGE

Page Seventeen

the fuss is about. A walk round some our town centres or a trip on a bus or train on a Friday evening may provide illumination. Generally, unsupervised teenagers do not savour alcoholic drinks, as adults do, but consume to gain immediate (and unpredictable) effect.

It may not be easy, but parents who care whether their children end up in casualty or in a police cell on a Friday evening need to start challenging them and exercising more control.



Teamwork and the World Cup

As the World Cup approaches, the increased footfall in Island pubs and bars will provide real opportunities to do good business.

Here's a plea to licensees and managers: To assist the policing operation over the World Cup period (11th June to 11th July), it will be helpful if you would tell the Police Licensing Unit about any football-related events you are planning. We particularly want to know which premises intend screening matches live or extending their normal drinking hours. If organising a temporary event for that period, we would ask you to submit notice at an early stage, so we can discuss your plans with you.

Police want these events to be successful and profitable for the licensed trade and for crime and antisocial behaviour to be kept to minimum. We therefore encourage licence holders to take all necessary steps to reduce risk; Those running larger premises should think, for example, about engaging extra SIA-registered security staff and using plastic/polycarbonate glasses. Nearer the time, we would like licensees and supervisors to brief their staff on what is expected of them, and how best to manage the success or disappointment that football entails.

Please contact Police Licensing Unit on 01983 823154, or via mark.voller@iow.gov.uk if you intend to hold World Cup-related events on your premises. We will then have a clearer idea what to expect, and can work together with you to ensure events pass off safely.

A final plea: Please provide something for those-like me-who find the love of football a bit mystifying. But maybe, if not working, I'll make the effort to find a decent pub with a big screen.

Kind regards,

Mark Voller Licensing Sergeant.



Alcohol and Our Young People

Could it be a sign that things are going well on the Island? One of the biggest current challenges for police is the control of youths attending planned events where *no* alcohol is sold. Some of our inventive young people find ways to obtain booze in any case- and in large amounts too! Usually the drinking takes place well before the events start, and a few unfortunate kids end up dangerously ill through alcohol. Others become a nuisance around the town or on public transport, putting themselves at risk of arrest.



There is anecdotal evidence that young people are getting alcohol from older friends or relatives, even from parents. This is inexcusable and, if police find that any adult provided a teenager with alcohol to take onto the streets, we would seek their prosecution.

Perhaps teenagers obtain alcohol at the less-scrupulous off-licences. For this reason we and the Trading Standards Department carry out 'test purchases', particularly on Friday evenings, when the youth-drinking

problem is at its worst. A recent legal change means that any retailer caught selling alcohol to young people twice in a period of three months risks the loss of the licence. It is worth reiterating that, there are now no circumstances where alcohol may be sold legally to a person under 18.

Increasingly the law recognises the harm alcohol can have on young people. For several years police have had the power to seize alcohol from under 18s and to dispose of it- a power used to consistently good effect on the Island. It is now a criminal offence for an under-18 persistently to possess alcohol in a public place, and offenders can expect a fine

of up to £500. Island police also make good use of a preventative power to direct individuals to leave an area and remain away from that area for up to 48 hours. A recent legal change brings children as young as 10 within the scope of this power, and those under 16 may be taken to a 'place of safety,' which may in practice mean they are taken home to parents.

Responsible drinkers who value the social benefits of alcohol may wonder what



Wightwash News and Gossip

and the New Forest.

A brewery swap with Buckinghamshire's Vale Brewery in December sees a selection of Cask Beers being returned. This gives customers a wider choice and should be available soon if not now. A very successful Expo in Cowes saw the launch of an exclusive German L*ger to Yates, It's called 'Dinkelacker Schwabenbrau' and is a bit of a mouthful in both ways. Comes in bottles or draught. One of the first pubs to stock Dinkelacker Schwabenbrau will be the Wheatsheaf in Brading. Why not enter their **Grand** Wheatsheaf Potato Competition? Collect vour seed potato now and be ready to present the results at the weigh-in on 25th July.

There will be a busy day for our Men of Wight morris dancers on 1st May. After dancing the sun up at the Longstone they will be taking part in the Solent Sunrise, a procession from Fort Victoria to the Square at Yarmouth. This will start at 9.45am and will feature folk dancing and carnival acts, culminating in an open air ceildh.

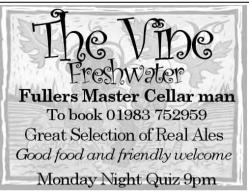
Guest ales to The Broadway. We will of course continue to keep Special Delivery at The Broadway Inn brewed for us by Goddards as our house beer and who knows, we could be offering 14 beers at our Festivals! We (Kim and Dave Filby) would like to take this opportunity to thank Steve Sargeant and Dave Yates for their valued

West Wight News.

We have heard from two eminent West Wight landladies:-

Kim from the **Broadway** at Totland has sent me the following report:

The Broadway Inn at Totland Bay is going back to the traditional method of dispense thanks to Steve Sargeant a regular at the pub. Serving Real Ales straight from the cask has proved so popular that Steve, owner of LCM Systems, approached us about sponsoring a Rack-A-Cask behind the bar. We were so thrilled by Steve's offer that we ordered one straight away! The Broadway Inn will now have the capacity to offer four Real Ales straight from the cask without the necessity of running to and fro to the cellar each time which is.



great for exercise but not for keeping warm on those freezing cold nights David Yates Snr is overseeing the installation and temperature control for the unit and he and his team will continue to supply excellent Guest ales to The Broadway. We will of course continue to keep Special Delivery at The Broadway Inn brewed for us by Goddards as our house beer and who knows. vals! We (Kim and Dave Filby) would like to take this opportunity to thank Steve Sargeant and Dave Yates for their valued and ongoing support. The next Broadway Inn Beer Festival will be over the second Bank Holiday weekend in May from Thursday 27th to Sunday 30th.

And Paulette at the **Vine** Freshwater tells us:

"We have changed our real ales. We now have **London Pride** and **Seafarers** (with a percentage of the sales going directly to the Seafarers charity) permanently on draft. After convincing the brewery that we could use another real ale pump we are now able to have a wider selection of Fullers ales including Red Fox, IPA, ESB, Gales HSB and their other seasonal specials. We are now holders of the Fullers Master Cellar man so quality is ensured and you can guarantee your pint has been kept in tip

The Crab & Lobster Tap

Grove Road, Ventnor 01983 852311
A friendly welcome, excellent real ales, delicious food and a fine selection of wines await you at the pub with charm, character and the oldest license on the island.

Victoria and Simon look forward to seeing you soon!

www.crabandlobstertap.org.uk

top condition. We have changed style yet again incorporating food into the business and it's keeping us busy. These are exciting times for us. We've been here for fifteen years in February 2010 and its still a buzz."

National Snippets

Mike Brennan CAMRA Chief Executive is recommending pats on the back all round. On the 19th March he issued a memo in which he wrote "Yesterday was a fantastic day for CAMRA, real ale drinkers and pub goers everywhere. John Healey, Minister for Pubs has announced a major package of reforms to support pubs. This announcement reflects all of the hard work and tireless campaigning that we in CAMRA have been doing both nationally and locally to protect consumers, community pubs and local brewers".

The 12 point action plan includes greater protection for pubs in threat of demolition, a ban on restrictive covenants and £4 million pounds worth of support. The Government has also announced a one year deadline for Pub Companies to fully implement the recommendations of the recent report before the government intervenes with legislation.

Who'd have thought there's a General Election on the horizon.!

Admiral Taverns, the 2,000-strong pub company bailed out by its bank late last year, is understood to be looking to sell up to 200 of its pubs.

John Hutson, **JD Wetherspoon** chief executive, has told the press that he wants the managed pub group to ultimately sell more breakfasts than **McDonalds**. My lad asked me if we could go to McDonalds last week, I said if he can spell it I'll treat him... We ended up in **KFC**!

The **government** has signalled that it plans to cut the drink-driving limit to less than a pint of beer or a glass of wine. **Lord Adonis** the transport secretary, expects an official review of the law to recommend reducing the legal limit from 80mg of alcohol per 100ml of blood to 50mg.

The Waverley Carisbrooke Steve and the rest of the staff are waiting to welcome you Sky Sports with Live Football Live Music every Saturday Tuesday and Thursday are Curry Nights (£6.95 inc a drink) Sunday Lunch from £5.75 Food Served 12 - 2.15 6.30 - 9.15 Sunday 12 - 2.30 not evenings Tel: (01983) 522338

Brew Pubs in Philadelphia PA

Once again Trish and I visited friends near Philadelphia last year and, knowing our interest in Real Ale, they arranged a trip to a couple of Brew Pubs in the city. The first was The Nodding Head Brew Pub, right in the centre, just a few blocks from City Hall. It is an upstairs establishment looking like a real pub - dark wood, dart boards and a very impressive bar. With the brewery on view at the rear they offer a changing variety of



beers and, arriving at lunchtime, we perused the list and 4 out of 5 of us liked the look of 'Monkey Knife Fight' - a 4.75% ABV real lager flavoured with ginger and lemongrass.



When we asked we were told that, unfortunately, it wasn't on, but the replacement was "even better" - a dark scottish style brew called 'Wee Heavier', weighing in at 9.2% ABV! I thought this was too much at lunchtime and, while others were discussing their choices, I had a look around the brew area. When I got back there was a sample glass of dark stuff on the table. It would have been churlish to refuse so Trish and I sampled it and decided to order one of those and a lighter choice (Spring Ale - a Golden Ale at 4.5%) and share the two. It was well worth the risk as the

Wee Heavier was a delicious dark and malty glass of delight, while the Spring Ale acted as a fine contrast.

We then proceeded to the Triumph Brewing Company

which was a much more 'modern' establishment boasting chrome and mirrors, plush seating and (as far as I could see) no hand pumps. The offerings were, however, very acceptable, I tried the 'India Pale Ale' and the 'Honey Blonde'.

Take a tour of the two on the internet:

http://www.ripsneakers.com/ nodding/ http://www.triumphbrewing.com/ indexfl6.html

Roger Lovell

The Broadway Ing Land Bay Post Office

Traditional family run Freehouse
Real Ales served direct from the Cask
Ever changing guest ales
Goddards Special Delivery brewed only for us
Traditional hearty pub fare
Real log fires & dog friendly
(Only well trained owners permitted please!)

www.thebroadwayinn.co.uk 01983 755 333

The Penny Red Tea Room

Wightwash BeerPoint Page Fourteen

Beer*Point* is a system whereby members of the Isle of Wight branch of the Campaign for Real Ale can recommend pubs that they have recently visited and found the beer to be a good standard.

The system is providing a useful tool in high-lighting good (or bad) practice.

Beer*Point* is administered by our chairman

John Nicholson who can be contacted via **editor@wightwash.org.uk**Here is a list of our current **Recommended Beer***Point* pubs by area:

North:

Anchor, Cowes; Fountain, Cowes; Horseshoe, Northwood; Ship and Castle, East Cowes; Traveller's Joy, Northwood; Union, Cowes, Sportsman's, Porchfield

East & North East:

Fowler & Co, Ryde; High Park Tavern, Ryde; Solent Inn, Ryde; Simeon Arms, Ryde; Vine, St Helens; Ye Old Village Inn, St Helens; Yarbridge Inn, Brading; Wheatsheaf, Brading; Dark Horse, Brading

Central:

Chequers, Rookley; Crown, Shorwell; Three Bishops, Brighstone; Four Seasons, Wroxall; William Coppin, Newport; Pointer Inn, Newchurch; Prince of Wales, Newport; White Lion, Arreton; Four Seasons, Wroxall.

South and South East:

Bonchurch Inn; Buddle, Niton; King Harry's, Shanklin; Village Inn, Shanklin; Old Comical, Sandown; Volunteer, Ventnor; Ale and Oyster, Ventnor; White Lion, Niton; Village Inn, Shanklin

West:

Prince of Wales, Freshwater; Sun, Hulverstone; Vine, Freshwater; Colwell Bay Inn; Sun, Calbourne, Broadway, Totland; Kings Head, Yarmouth; Red Lion, Freshwater

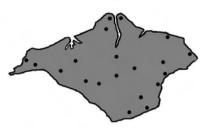
Please check the website for an up-to-date list www.wightwash.org.uk

Unique New Holiday Company in Yorkshire – Beer n Buses

Two friends have come up with a novel business idea combining their two interests – beer and buses. Paul Kirby of Wetherby and Brian Thackray of Wakefield, realized there was a gap in the market for holidays specifically catering for fans of real ale and traditional pubs who enjoy traveling on public transport. "And where better than in Yorkshire with the stunning scenery of the Dales, Moors and Coast and its highly regarded transport system.

We believe there are many people out there who share our passions and don't want the stress of driving everywhere whilst on holiday. They can give the car a holiday and enjoy a pint or two in a nice pub without the worry of being over the limit".

For more details see the Beer and Buses website www.beerandbuses.co.uk Or phone 01937 581029



Wightwash News and Gossip Page Seven

Just a thought - but if the **Transport** Secretary doesn't want us driving to the pub why doesn't he do something about the pathetic state of public **transport** in rural areas.

If you fancy having a go at being a pub landlord, check out the **Gully Howard** website. Amongst those up for grabs right now are: **The Sun Inn** Calbourne, **The Eight Bells** Carisbrooke, The **Griffin** Godshill, The **White Hart** Havenstreet, The **Pointer Inn** Newchurch, The **Marine** Ryde, The **Mill Bay** Ventnor, The **Ale And Oyster** Ventnor and The **Culver Haven**, Culver Down.

I'll leave you with a great Limerick sent in from 84-year-old **Simon Meredith**.

On the Boobs of a barmaid from Chale, Were recorded the prices of ale, And on her behind, For the sake of the blind, Was the same information in Braille... Boom Boom (or Bum Bum to a blind man!)

Have a great Easter. See you in the Summer.

Dates for your Diary

Branch Meetings (all 8.30)
Wed 28th April White Lion, Arreton
Fri 28th May Broadway, Totland
(social visit to coincide with BeerFest)
Wed 16th June Prince of Wales E.Cowes
14th July White Lion, Niton

Beer Festivals 17th / 18th April Wheatsheaf, Brading 30th April - 3rd May

Fitzroy BeerFest @ The Castle, Sandown

1st - 3rd May Steam Spring BeerFest

Havensteet Station

27th - 30th May

Broadway, Totland

Other Dates
1st May - Solent Sunrise
(see News and Gossip)

22nd May - Jazz on the Meadow With Courtney Pine

Ventnor Botanical Gardens

9th - 11th June - FolkStation (Music, Dance, Beer and Steam!) Havenstreet Station

Advertise your events for free phone 721557 or email: editor@wightwash.org.uk

Paul

A New Venture for Paul

Newport now has a very special new shop. It specialises in beers that you won't find in

the supermarkets and it will come as no surprise that the man behind it is Paul Jenner (the Isle of Wight's very own Beer Hunter).

Many will know that Paul and Sharon have had to put the Yarbridge Inn on the market and we will be very sorry to see them leave the pub they made CAMRA Pub of the Year for 5 years running.

But time moves on and Paul is throwing himself behind this new project. Please call in and see what wonderful beers, ciders, and wines he has on offer. And if there's a particular beer that you like but can't get - I know a man who can!



Hoppy Daze, Upper St James Street, Newport

Colwell Bay Inn

What a year it has been for Phil and Elaine Cottrell. After making the decision to take on the project of transforming the Colwell Bay Inn, they've certainly had their work cut out for them. Road closures between the Colwell Bay Inn and Yarmouth caused a loss in passing trade that would have dampened a lesser man's spirits, but soldiering on is starting to pay off.



Phil Cottrell

Redecorating was a top priority back in March 2009, when the lease was first handed over, but by brightening up the main

bar and creating the restaurant toward the back of the pub, the atmosphere is beautifully cosy. During the evening, the roaring log fire warms the main bar, with a select few of the regulars putting their Boy Scout skills to the test keeping it alight.

Having spent years within the trade, Phil certainly has a knowledge of real ales. Ringwood 49er and London Pride are the two regular cask ales, which Phil himself maintains and this shows in the quality of the beer.

The kitchen is now open for a weekday menu and a more a la carte version for the weekends. With John lending a hand with his culinary skills, the reputation of the Colwell Bay Inn is improving every day.

After making it through their first year, relatively unscathed, there are still a great many plans to really put the pub on the map, and with this level of determination, I'm sure it will be a successful 2010.



Graham and Helen invite you to

THE SOLENT INN

UP TO 6 REAL ALES

Including local ales from Yates' Brewery

Live Music every Thursday and Friday evenings and Sunday afternoons

THE SOLENT INN, 7 MONKTON STREET, RYDE, ISLE OF WIGHT PO33 1JW TEL: 01983 563546

what you are saying is "I don't care about what you think, your comfort, or how you feel, I just want the cash!". And, in tolerating such behaviour, you are making a statement about your own standards, for all to see just how low they really are — how revealingly embarrassing! But there can be no excuse, for the belief that you may be losing cash is muddled thinking, because by permitting such behaviour you are losing more cash from the silent majority that just don't come in again.



Putting it in Perspective

To put this in perspective, in my experience, this is only an occasional nuisance, but, nonetheless a nuisance, an unpleasant one at that. There are landlords on the Island who have a strong policy on this type of behaviour, and have demonstrably managed to transform their pubs and increase their trade as result, where this behaviour had been a particular problem. However, such behaviour does not seem to be so prevalent where Real

John Nicholson IW CAMRA Branch Chairman





Peace with Your Pint

Nuisance Behaviour

Building on the excellent article in the Police Page, by the new licensing sergeant, Mark Voller, I feel that further comment is warranted. How often have you been in a pub where there is someone talking too loudly, carrying out antics in the belief that they are being clever or amusing, or just swaying and looking non-sensical. It can be enough to be unsettling or even disturbing, however bearable you like to make it. Some may even find such behaviour threatening. Whatever, it is seldom a pleasant experience, and if you are in company (your spouse, relatives, family, friends or visitor) it can be embarrassing, especially if it's occurring in your local – that pub that you have praised and framed so well before you arrived!

We Don't Like to Complain

We are British, and we do not like to complain, so we just get on with making the best of a situation, grumbling amongst ourselves perhaps. What happens afterwards may be that we don't return with whoever it was we were trying to impress the pub upon. We may not even return quite so often ourselves. You know what I am talking about, because we have all been there. Occasionally the behaviour gets so bad that you have to do some-

thing about it; complain to the landlord, make comment aloud, or even intervene yourself. And, the visit is ruined for all!

Saying What We All Think

But it does not have to be like this. As Sgt Voller said, it is actually against the law to serve a drunk person, you can be prosecuted for doing it. If only more pubs would heed this. Not to do so is to be short-sighted in the least, and makes bad business! It is, also, disrespectful to other customers, as

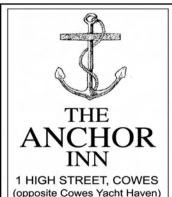
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The Roadside Inn, Nettlestone

The Roadside Inn is being given a new lease of life. Landlord Sam, his wife Suzy and their extended family are giving The Roadside Inn some much needed love, care and attention and are making a really positive impact.

The couple celebrated the re-opening of The Roadside Inn on Saturday 13th Feb with Live Music from the talented blokes from The Chancers/ Apple Beatles/ Soul Lounge fame and Oly Rivers and Friends. There was a delicious buffet for all to enjoy and the event was extremely well attended.

Having "hit the ground running" taking over The King Lud just one month before the scooter rally, back in July 2009, the family are working hard to make sure The Roadside Inn will be operating to its full potential by Easter 2010.

The Roadside Inn, like **The King Lud** is a real family affair with family and friends pulling together and working wherever and whenever needed. Sam's brother and sister from Aberdeen will also be moving down to join in the fun very soon!

The Roadside Inn now serves good home made and locally sourced food every day, featuring traditional pub favourites and delicious daily specials. There are three hand pumps, one permanently featuring a local ale from Goddards; a guest ale at the second pump and HSB at the third pump as the firm house favourite, following its undoubted success at The King Lud "undoubtedly the best pint of HSB on the island" according to the locals.

Sam would like to organise a Real Ale Festival this Summer and is looking forward to utilising the lovely large beer garden and petanque area.

Suzy is working hard at developing the accommodation side of the business, with four en-suite bedrooms available and a holiday cottage to let, the couple are hoping the **Roadside Inn** will become a venue for functions, parties and family celebrations.

The **Roadside Roast** every Sunday is proving popular and there will be more culinary delights to follow.

The **Roadside Jam,** (live music hosted by Steve Heath and Oly Rivers) every Thursday Night has begun, Steve also hosts the extremely successful Open Mic Night at **The King Lud** on a Wednesday Night. LIVE MUSIC every other Saturday and it began with The Wild Oats.

Sam and Suzy wish to continue to raise money for Haylands Farm and Ryde Inshore Lifeboat and the first of the monthly quiz nights (in aid of charity) was very successful!

Sam and Suzy believe that The Roadside Inn has huge potential and would love to put the pub back at the heart of the community and back on the map, but are in no doubt that it's going to be hard work.

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Wightwash

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Wightwash Brian's Pub News Page Ten

Wishing Well, Pondwell

The Wishing Well was taken over by Keeley and Chris Proctor about a year ago, before which it looked sad and forlorn, having been boarded up and mothballed (with a very uncertain future!). Chris and Keeley have certainly put some effort into getting it back on the map, with home made food (produced with locally sourced produce, where possible), the children's play area is still there, now enclosed, and there is



a lovely balcony to sit out on (when there is room!) and families are made very welcome. There is usually something special on most evenings (quizzes, buffet & curry nights, live music, etc), and they are keen to cater for functions / parties / hot or cold buffets, etc. At the moment there are three hand pumps, Goddards Best Bitter and Abbot ale and a guest beer that changes regularly.

All in all, a super atmosphere whether you just want a drink, or you want a Wedding Party !!! (Contact 811632 for estimates).

Dark Horse, Brading

Formerly the Red Lion, then the Smart Fox and now the Dark Horse. No surprise about the name, as Hayley Stevenson and Jerrie Mallon, who run it, are from the White Horse at Whitwell.

Hence the food is excellent, with local produce and home cooked dishes on the menu. There are three hand pumps, **Fuggle-dee-dum**, **Ringwood Fortyniner** and a guest ale that changes regularly. (continued on next page)



Wightwash Brian's Pub News Page Meven

Plans for the future include mellow music in the summer, but the Dark Horse is avail able for parties and functions. All in all, a very comfy place with a nice warm welcome and delicious food.

Vine Inn, St. Helens

My local!! This year the Vine Inn, St. Helens came fifth in the CAMRA Island Pub Awards. A great achievement by Jeff,



Kath and Sarah. Next year they intend to get in the top three at least !!

The pub boasts Jeff and Kath as great cooks (or should that be "chefs"?) and Sarah as the blonde beauty behind the bar!! The food is cooked with local produce, and Jeff boasts that pies, etc., are all home made (I can vouch for that – delicious). There are four hand pumps, usually **London Pride** and **Ringwood Fortyniner** (both popular), and at least two guest ales that are constantly changing. Add to this an outside real ale tent which is opened regularly, and hosts beer festivals (Easter, Village Fayre Day and of course, the Village Carnival weekend!!).



The Vine Inn is again in the Good Beer Guide, this being its fourth appearance. Long may this continue!! There is live music and quizzes are held on a regular basis. You will find a warm welcome, and apparently the pub also boasts a friendly ghost!! All in all, the pub is summed up by Jeff as good beer, good food and bad jokes!! My sentiments entirely!!

Brian Cope.

