# **Beer**Point

**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 of a good standard.

The system is providing a useful tool in highlighting 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:

Horseshoe, Northwood; Traveller's Joy, Northwood; Prince of Wales, East Cowes; Ship and Castle, East Cowes; Anchor, Cowes; Union, Cowes; Fountain, Cowes; Duke of York, Cowes; Kingston Arms, Cowes.

#### **East & North East:**

Dark Horse, Brading; King Lud, Ryde; Fowler & Co, Ryde; High Park Tavern, Ryde; Lake Huron, Ryde; Solent Inn, Ryde; Vine, St Helens; Yarbridge, Brading; Wheatsheaf, Brading; Ye Old Village Inn, Bembridge; Simeon Arms, Ryde; Swan's Nest, Ryde; Castle, Ryde.

## **Central:**

Crown, Shorwell; Three Bishops, Brighstone; Chequers, Rookley; Four Seasons, Wroxall; Pointer Inn, Newchurch; Prince of Wales, Newport; Old Stag, Newport; Waverley, Carisbrooke.

#### **South and South East:**

Bonchurch Inn; Buddle, Niton; Chine Inn, Shanklin; Crab and Lobster Tap, Ventnor; King Harry's, Shanklin; Old Comical, Sandown; Volunteer, Ventnor; White Lion, Niton; Waterfront, Shanklin; Castle Inn, Sandown; Tap, Sandown.

#### West:

Prince of Wales, Freshwater; Sun, Hulverstone; Vine, Freshwater; Sun, Calbourne; Broadway, Totland; Waterfront, Totland; Red Lion, Freshwater.

Please check the website for an up-to-date list

www.wightwash.org.uk and click on "BEER POINT"



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

Wightwash can be contacted by phone 721557 or email editor@wightwash.org.uk



# It's Congratulations All Round!

Firstly, congratulations to Derek, Ruth and all at the **Traveller's Joy** for coming first in our Pub of the Year vote and all at **Yates' Brewery** for coming first with **Yule Be Sorry** in the Beer of the Year section (more details on page three).

Next it's congratulations to CAMRA who celebrate their 40th birthday on 16th March (more details on page four).

And lastly congratulations to us.

Wightwash has been awarded CAMRA Regional Newsletter of the Year!









Last week I spent a couple of hours wandering round the Greene King Brewery museum in Bury St Edmunds. It appears that we have been drinking beer in one form or another since 10,000BC.

If they are to be believed, the Government (this lot and the last lot) is keen to cut down on alcohol related problems.

I would therefore respectfully like to point out to the Government that if they are expecting us to stop drinking alcohol all together, history might indicate that they are on a bit of a loosing wicket.

Might it be a better idea to encourage sensible and responsible drinking?

Prior to the election, 419 prospective MPs signed up to the Support The Pub campaign.

Let's hope they manage to convince George Osborne that to increase the duty on beer sold in pubs is not only hypocritical, it's just plain daft.

The best place to go for a drink is the pub!





# Wightwash

# 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 or email - editor@wightwash.org.uk

- 1/ Who is the leader of Ireland's Fine Gael party?
- 2/ Which film got "Best Picture" in this years Oscar awards?
- 3/ In theatrical terms, what are "limes"?
- 4/ Who had a hit with "Knock Three Times"?
- 5/ Blüthner, Steinway and Beckstein are all famous examples of what?
- 6/ Which drink was invented by the Raffles Hotel barkeeper Ngiam Tong Boon in 1915?
- 7/ In brewing terms, what does abv stand for?
- 8/ In which county is Bury St Edmunds?
- 9/ and 10/

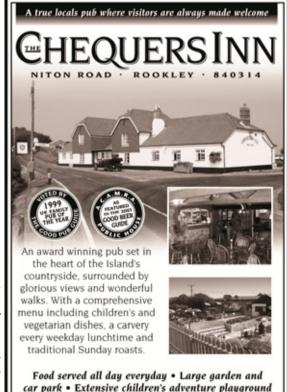
Identify these famous footballers



## **Answers to the Summer Quiz:**

1/ Simon Russell Beale 2/ Davis Strait 3/ Duffy 4/ Cherry 5/ Isosceles 6/ Peter Siddle 7/ 1987 8/ Dr Vince Cable 9/ Yamaha 10/ HSBC

Christine Austin of Wroxall wins a £20 meal voucher and Fred Norris of Northwood wins a case of Yates' Beers. Thank you to all the others that took part.



www.chequersinn-iow.co.uk



# The Valentine Gray Memorial

This memorial stands on the corner of the Church Litten Park in Newport. It was erected in 1822 by the people of Newport who had been outraged by the discovery of the emaciated body of this ten year old boy chimney sweep in a shed in Pyle Street. He did not die in a chimney but there is no doubt that his unhealthy lifestyle and the inhumane treatment received from his employer contributed to his early death.

Benjamin Davis, his employer, was found guilty of manslaughter at the Winchester Assizes. He was imprisoned for the offence but strangely, only until he had paid a fine of one shilling.

Public concern about the use of children as sweep's apprentices had been aroused years earlier by Jonas Hanway, London philanthropist.

National publicity about Valentine Gray's death added weight to the campaign which led eventually to the Climbing Boys Act of 1834. This was hardly a watershed for it merely specified that no children under ten were to be so employed.

Further Acts were passed by parliament but not until 1840 were there regulations

forbidding use of chimney sweeps under the age of twenty one. Even this act was not really effective as employers ignored it, finding it inconvenient to function without small climbers.

Eventually police were given powers to prosecute and in 1875 the tribulations of Valentine Gray's successors were at last at an end.



Rob Marshall

CRAIG ADD MARIE WELCOME YOU TO THE WHEATSHEAF IDD ID YE KYDGE'S TOUID OF BRAYDYDGE FRESHLY COOKED FOOD ((IDE RADGE OF BEERS ADD ((IDES HIGH STREET, BRADIDG 01983 408824

Up to 4 Real ales & Exclusive German Lagers

## Wightwash Pub/Beer of the Year Page Three

The Traveller's Joy regains its crown as Pub of the Year and the Vine Inn, St Helens is runner-up, a tremendous achievement for Jeff Ledicott, the outgoing (in more ways than one - Ed) landlord. Chris Trace at the Ship and Castle, East Cowes comes in third; another well earned result.

DavidYates wins top beer with his wonderful Yule be Sorry for the second year running with Goddard's Fuggle-Dee-Dum second. The new local brewery, Island Ales' Wight Gold came third. Congratulations to you all!



However, as coordinator, I was disappointed that out of 250 members there were only 59 voting papers returned. Why is this? If you have any comments on how more members could be encouraged to vote next time. I would be pleased to hear them. Gary Daish (07580 735 339)

## Pub of the Year

- 1/ Traveller's Jov. Northwood
- 2/ The Vine, St Helens
- 3/ Ship and Castle, East Cowes
- 4/ Pointer Inn, Newchurch
- 4/ Anchor, Cowes
- 6/ Horseshoe, Northwood
- 7/ Fowlers & Co. Rvde
- 8/ Broadway, Totland
- 9/ Simeon Arms, Ryde
- 9/ Waverley Park, East Cowes

## Beer of the Year

- 1/ Yule Be Sorry, Yates
- 2/ Fuggle-Dee-Dum, Goddards
- 3/ Wight Gold, Island Brewery
- 4/ Yachtsman's Ale, Island Brewery
- 5/ Winter Warmer, Goddards
- 6/Undercliff Experience, Yates
- 7/ Blonde Ale, Yates
- 8/ Hoppiness, Goddards,
- 9/ Earls RDA, Island Brewery
- 9/ Old Ale, Yates

More results and details can be found at www.wightwash.org.uk

## Back at Number Onel



On the 16th March 1971 three journalists (Michael Hardman, Bill Mellor and Graham Lees) and a company secretary (Jim Makin) decided to do something about the decline in the standard of beer in pubs. They started what was to become CAMRA. Within a few years the Campaign had grown so large that it was described by the National Consumer Council chairman Lord Young as "the most successful consumer organisation in Europe".

years of CAMPAIGNITE

This year CAMRA celebrates its 40th anniversary. The Campaign still continues to fight for the rights of its 120,000 beer, cider and pub-loving members.

If you are not already a member, why not consider joining us.

There are all sorts of benefits including £20 worth of Wetherspoon vouchers, discounts on hotels and holidays, and free or discounted admissions to beer festivals.

But most of all you will be helping to promote and preserve our great British beers and pubs.



## 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 Partner at same address £27 Under 26 & Over 60 £16 Partner at same address £19

Name
Post Code  I wish to join the Campaign for Real Ale, and I agree to abide by its rules.
SignedDate

Take advantage of the CAMRA **direct debit option** with 15 months subscription for the price of 12 plus a fantastic discount. **www.camra.org.uk/joinus** or call 01727 867201

## **Island Steam Memories**

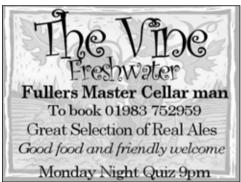


Photograph by the late Lionel Robert Falla

Little did we know that later that month the stretch of line that ran between Shanklin and Ventnor would be closed down and within a year all the steam engines would be gone, replaced by ex-London Underground stock..

Paul Falla

When holidaying on the Island during the 1960's, we would often walk up from Lower Hyde Caravan Park to Shanklin Station to watch the trains that ran between Ryde Pier Head and Ventnor. The photograph shown here was taken in early April 1966. The train shown here is the 16 Ventnor and the two little lads are me and my brother.



# Ron Recommends

On my travels to London, I usually stay in the village of Chislehurst, a suburb in the southeast of the town. It really is an oasis in the otherwise overcrowded and dusty urban sprawl. In the heart of Chislehurst Common can be found a delightful hotel - **The Crown Inn**, a Shepherd Neame house. The quality of the accommodation, the beer (naturally - they have **Spitfire** and **Master Brew!**) and the food all come very high on my list of recommendations.



The venue regularly hosts open mic, jazz and other music nights. Reuben and Katy are the Guv'nors, and I must mention Paul and Mark along with the rest of the helpful and friendly staff. There's no doubt about it - this has to be the most enjoyable place to stay, or to stop off for a pint or a pie, in this part of London.

Rou Bird

(Just as a matter of interest, I stayed at this pub the night before I ran the London Marathon in 2001 - Editor)

Wightwash News and Gossip Page Five

maintain high standards, which is why our pubs are generally safe, welcoming places to be. Where violence does happen, police always value the co-operation given by a good licence holder and DPS to put things right.

#### The Chance to Shine

It is sometimes said that pubs are bleak places, offering nothing but opportunities to spend hard-earned money. The pub quiz proves the critics wrong! Pubs are brought to life as customers pack in to flaunt their accumulated knowledge and capacity for inspired guesswork.

The serious quiz-goer faces a variety of challenges: Aside from the light-hearted banter and petty inter-team squabbling, there is the recrimination (and occasional death-threats) that follow every failure!

In some quizzes a plucky individual gets the chance to step forward and answer a 'snowball' question for a nice cash prize. Over the past couple of years I've been selected to answer questions like 'Who is the author of Bridget Jones-The edge of Reason?', 'What is the lowest river in the world?,' and 'Which US state capital is also the name of a UK fishing area?'

And yes, I actually *knew* the answers! Okay, for balance, let's also mention the countless times this quiz-goer has been called up to answer a simple question and not had the faintest clue!

The quizzes I like are in Sandown, but similar quizzes are held all over the Island, and they are thoroughly recommended if you enjoy mental stimulation while drinking- responsibly of course!

Oh yes, Helen Fielding, River Jordan and Dover. But, being an intelligent Wightwash reader, you probably knew the answers already!

# Mark Voller Licensing Sergeant



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Food served all day 12 noon - 10pm (9.30pm Sun)
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The Stable Bar may be hired for parties, weddings, private functions etc.

Tel: 01983 292823 Fax: 01983 281511 www.anchorcowes.net I walked into an Island Pub and asked the landlord for something tall, icy and full of gin. He turned to the kitchen and shouted: 'Doris, someone here to see you.'

I have to start with a mention of Lee Haward, one of my acquaintances who has recently been to Cuba on a fishing holiday with his wife Fiona. Lee has developed into a bit of a connoisseur when it comes to real ale. He had me captivated whilst telling me about the occasion he was fishing the River Yar just next to the Yarbridge Inn, when a bunch of guys in leather jackets approached him. They pushed him into the river and snapped his rod in half. Apparently they were 'Hells Anglers'!

On a more serious note there's nothing worse than being broken into. Thoughts go out to Mick and Chris Quinn of the Fleming Arms in Binstead who lost over £6,000 following a break in at the end of January. They have put up a £500 reward to catch the thieves. Anyone with information can contact Ryde or Newport police.

'Yard' of the Yard visited the Island recently and was disappointed to find out that some of his usual bus routes have changed or will make a considerable change by the time he comes to the Island on his next



visit. So landlords might not see him as often in the near future.

During his visit, he noticed several changes ...

the hand pumps have disappeared from The Star, Ryde, and the Worlds End, Newport. On the upside, Yates in Newport is now a real ale establishment with appropriately **Yates' Best** on at the moment. The Wheatsheaf has now re-opened. Yard also reported that he enjoyed Island Brewery Ales at several pubs including Yarmouth's Wheatsheaf, The Eight Bells, Carisbrooke; The Kingston Arms, Cowes and The Windmill, Bembridge.

He also made a visit to '7' in Brighstone where they were serving Ringwood 49'er straight from the cask.

'Yard' added that Wightwash magasine could be read as far afield as the Turf Tav-

ern, Blockswich, W. Midlands. So if you ever find yourself there bring back the Autumn 2002 copy as there's a "10% off" coupon meal deal at Tesco in it.

Xav Baker has left Molson Coors and is starting a new venture. All will hopefully be revealed in the next issue. It sounds great and exciting and we at Wightwash wish him the best of luck.

My uncle used to own a fishing shop.

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Every morning he made sure he had a fifty pound float. I don't know why, nobody ever by a bitterwanted to buy one.

The Wheatsheaf Hotel has now reopened after three months following an electrical fire. The pub, in Newport's St Thomas's Square, has been closed since November. Joint landlady Stephanie Gifford has spoken of the 'nightmare' at being closed for so long, especially throughout the Christmas period.

Stephanie said most of the building had to be redecorated and its contents sent away to be cleaned. Stephanie said she and fellow landlady Maggie Cardew had been inspired by the loyalty of the pub's regulars. Stephanie said: "We were worried people wouldn't come back." But they all have.

Public Houses on the market at the moment Now that more people than ever are drink-

including many more at Gully Howard,:-The Railway, Ryde; The Castle, Ryde (High St); The Marine, Ryde; Fishbourne Inn; Roadside. Nettlestone

## Goddards' News

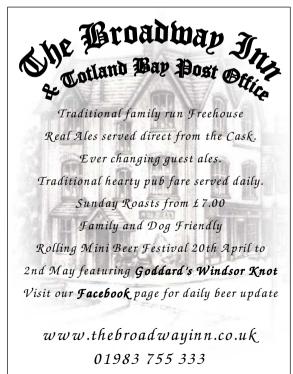
Goddards have brewed a special beer to commemorate the wedding of Prince William to Kate Middleton - "Windsor Knot" (4.6% abv) containing "Royal" hop varieties "Sovereign" and "Boadicea". Tasting Notes:

For added smoothness rolled oats have been added to the mash tun. These, along with Maris Otter malt, crystal malts and flaked maize combine to give a beer of character and distinction.

The beer is a burnt amber colour. The aroma will be a fresh fruity pine from the hops and the palate will be clean and refreshing, initially having complex, malty flavours followed sweet finish with citrus notes. It will in the pubs from 1st April. The sales team



has been busy tying up various deals around the South of England. Wetherspoons now have a "local ale policy" and Goddards beers are now available all around the region including the William Coppin and Fowlers & Co. Two more mainland wholesalers, one in London and one in Chichester are also adding to the outlets.



addition there are various key individuals who may assume responsibility: door supervisors and promoters among them.

Assuming you persevered this far, your head may be starting to spin! And that's how we, the police, sometimes feel when identifying who is really in charge. As you've gathered, the terms 'landlord','DPS','manager' and 'licensee' are often used interchangeably.

Chris and Wendy welcome you to.. THE PRINCE OF WALES FRESHWATER

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

Telephone (01983) 753535

Thankfully, things are not always so complex, and in some small pubs, for example, the property owner, premises licence holder and DPS will be the same person. The larger and more complex the operation, though, the more likely responsibility will be diffused. As police officers we sometimes need to ask, who is really in control and 'pulling the strings?' Is it the responsible company or person named in the licence, or others- perhaps shady characters- with a financial stake in the business?

To help make the pub a safer, more pleasant environment for customers and staff, the DPS (or in his place any manager) should be omnipresent and visible, and, where necessary take control. This is especially true in busier or 'late night' pubs where the risk of trouble can be greater. Of course, no DPS can hope to be present at all times, but he or she should 'set the tone' by instructing staff about standards on the premises.

A good DPS takes personal responsibility for the upholding of those standards. and when things go wrong (as they can do, even in the best of pubs), will work with the police and others to get things back on track. For police, too, it is important that the DPS is open and honest about incidents that may take place. We are fortunate that the majority of Island DPSs do

Continued on next page >



"A proper local pub!" **FITZROY STREET** SANDOWN 01983 403169

Our next "Fitzroy Beer Festival" will be 21st to 26th April

# Who's Really The Guv'nor?

When it comes to pubs, who is really the guv'nor? We are used to thinking of the person who seems to run things as the 'landlord,' or 'landlady', but this can be misleading. The owner of the property may be a remote company or individual with little or no involvement in the business. In some cases, there is a chain of letting and sub-letting, ending at the pub itself, with the familiar, friendly individual we know as 'the landlord' or 'licensee.'

Where certain activities take place, such as the sale of alcohol or provision of entertainment, there must be a premises licence in force. The company, partnership or individual named on a licence (the 'licensee' or 'licence holder') may not be the owner of the property. In practice, some licence holders exercise no direct, 'day to day' control of the premises (or even of the business as a whole), but the licence holder always has legal responsibility under the terms of the licence. Confusing enough?

While some licence holders are remote, every pub must have a designated premises supervisor (usually known as the DPS), who is named on the licence. This person has 'day to day' responsibility for the sale of alcohol on the premises, and must be the holder of a personal licence to sell alcohol. The DPS, then, should be a familiar face to the customer. Pubs may employ any number of extra personal licence holders, but there can only be one DPS. This rule holds true at massive licensed sites such as the Isle of Wight Festival, or the Bestival. At each there is just one DPS, with an unenviable legal responsibility for every sale of alcohol. Clubs are different though. Here no DPS is required, but instead, the Club's committee bear collective legal responsibility.

To confuse things a bit further, the DPS and any so-called 'manager' of a pub may be different individuals. It is impractical for the sole DPS to maintain control at all times so supervisory functions may be shared or delegated. In fact, large pubs may employ several managers, who are not necessarily licence holders. In



Graham and Helen invite you to

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# Wightwash News and Gossip Page

# Portable Appliance Testing (PAT)

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ing Goddards beer they have had to increase the capacity of the brewery; but I'll tell you all about that in the next issue.

Here's Loraine's Yates News

A huge congratulations to all at the Brewery for again achieving Beer of the Year with their excellent "Yule Be Sorry". I'm trying to persuade David to brew more so that we can see it in the pubs more often!

The Brewery are supporting the RNLI for Orange Day and you can see the distinctive orange pump clip on the Undercliff Experience pump. This beer was chosen as it ties in with "Rescue from under the cliff". A beer swap is underway with **Dowbridge Brewery** which will include **Morgans Ale** and also the **Merry Miner Brewery** beer range 3.8 abv to 5.5 abv. So something to look out for in your local pubs.

David tells me that the demand for bottle beer has increased so dramatically that the operation has had to be moved to the mainland. Restaurants and licensed cafes seem to be very interested.

Yates' Brewery are supplying the ale for the Sausage and Real Ale Festival

at the Princes Royal to celebrate the Royal Wedding.

Yates' Brewery Trade Show will be held on 16th March at Newport Football Club from 10am to 7pm. Products will be available for viewing (and tasting no doubt) and Deals on the Day will be available. For more information go to www.yatesbrewery.co.uk

#### And here's John's Island Brewery News

A year on from the first brew on 31st March, Island Brewery are celebrating their first birthday with a whopping 100% increase in sales!

And the success continues; attaining 3rd and 4th places in their first entry in the



# Wightwash News and Gossip Page Eight The Grab Lobster Tap Dates for your Diary

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

Island Beer of the Year competition for Wight Gold and Yachtsman's, respectively, is a true testament to the quality of their beers and skill of the master brewer. Five **Island Ales** beers were in the top eleven, as voted by Island CAMRA members.

Now venturing into bottled beers, Wight Gold, Yachtsman's Ale and Wight **Knight** are now available, and are the same brew as in the cask.

Following the successful launch of the Earls RDA stout, enough casks have been brewed to keep for a year, until next winter, when a fresh lot will be brewed for the following year, so that the beer, like a good wine, has had enough time to mature and develop its rich and complex flavours in the Email: editor@wightwash.org.uk cask, for maximum enjoyment.

A recent inspection of the brewery by Environmental Health awarded a 5 star rating in hygiene, conditions as good as the best kept kitchens anywhere.

Thanks Loraine and John

Now talking of fish - I caught a lovely mullet while fishing on the Thames last week. I think it must have blown off Peter Stringfellows head.

Paul

13th April

## **Branch Meeting**

Crab and Lobster Tap, Ventnor

21st - 26th April

## Fitzroy Street Beer Festival

Castle, Sandown

23rd April

## Chas and Dave

Shanklin Theatre

21st April - 2nd May

**Broadway Rolling Beer Festival** Totland

30th April 1st & 2nd May 6th Isle of Wight Beer Festival

Havenstreet Station

18th May

#### Branch Meeting

The Vine. Freshwater

15th June

## **Branch Meeting**

Pointer Inn, Newchurch

20th July

#### **Branch Meeting**

King Harry's Bar, Shanklin

Tell us your news and gossip.

Tel: 721557



# Wightwash Beer in Sweden Page Thirteen

Here Mike Hoar tells us about how beer is taxed in Sweden...

There are a few places in Sweden you can get a good pint - usually British imported beer, quite often from the smaller breweries, there is also a very small number of micro-breweries, but they tend to come and go and are very local.

However prices are high, both due to Swedish taxation and the high costs in running restaurants and pubs - if you think British H&S is tough you should

look at the Swedish version.

An average price for a pint of beer (approx 5%) is 60 krona (£5)

# **Swedish Beer Taxes**

I have been following the 'discussions' about beer taxes through What's Brewing and can explain a bit about how beer is taxed here in Sweden.

There are three classes of beer:

Class I - (maximum 2.25%), called lättöl ("light beer").

My term is less political 'adulterated water'.

Class II - (up to 3.5%), called folköl ("people's beer").

In practice all are 3.5% as percentages are important to the Swedes.

Class III, - (over 3.5%). starköl ("strong beer")

Class I & II beer is sold in supermarkets etc. Class III beers are sold in the off-licence.

Taxation comprises two components: Beer tax and VAT Class I (beer?) is tax free.

Beer tax is 1.66 x volume x strength, VAT is 25% for beers stronger than 3.5% and 12% for the lower strength beer.

One complication to this is that restaurants and pubs have to buy their beer from the state-owned off licence at the SAME price as I do.

They then have to add their gross margin and charge VAT on the increased base cost making it much cheaper to drink at home - thus the lack of pubs in Sweden outside the

large cities.



The effect is that it is almost impossible to get a good tasting beer at a reasonable price. The class II beers are generally watered down versions of the Class III versions with very similar labels circumnavigating the ban on the advertising of strong beer.

Mike Hoar







# Vine Inn, St. Helens.

Welcome to Suzi and Gerald, who are the new proprietors of the Vine Inn. St.

Helens. Suzi is no stranger to the way of pub life, as she comes from the White Horse at Whitwell. and recently the Dark Horse at Brading.

The aim is to make the pub into a friendly one, and basically tweak it to enhance it. With this in mind. Gerald hopes to add on a Conservatory or two, and to tidy up the garden area.

There is a new chef and a new menu, using available local produce sold at a reasonable price.

Gerald is also planning beer festivals (the usual Village Fayre weekend, and

Sports and Carnival weekend, as well as the Royal Wedding in April......Cheers!!).

There will still be live music on a Friday. as well as Quiz night on Wednesdays. Good luck to them I say, as Kath & Jeff are a hard act to follow !! The photo shows Suzi & Gerald behind the real ale pumps at the Vine.

Brian Cope





Phone (01983) 730293 for booking

Four Real Ales on handpump including at least one local

# Union Inn, Cowes





At the end of the evening when Matt Reed had finished work at the Black Sheep bar he would often pop in to the **Kasbah** and have a drink with the owner Matt Parker. Both Matts have a background in catering. Matt Reed,

although an Islander, worked for many years for Morrell of Oxford taking, amongst other jobs, that of a bottle spinning cocktail barman. Returning to the Island, he managed several establishments and outside bars including the RibEx at Cowes and the Rhythm Tree Festival at Calbourne.

Matt Parker has owned a number of venues including the

Kasbah and the Studio in Newport. When the lease for the Union came up. Matt Parker ask his friend Matt Reed if he would like to manage it. They took over on the Tuesday of Cowes week, picking up the keys in the morning and opening



Matt Parker

for business at 7pm. It was, as you can imagine, a rather hectic introduction.

Matt Reed admits that prior to taking over the Union he knew very little about real ale but he is obviously a quick learner. He attended a course on cellar management at the Fullers Brewery in Chiswick. He persuaded Fullers to put in new lines, a temperature controlled cellar and an extra beer pump. Since taking over, real ale barrelage has increased by a massive 45%!

Currently on offer are the three regular ales: HSB, London Pride, and Seafarers; and one quest ale.

Another new member of staff is chef Alex (Matt's brother), who has brought a wealth of catering experience. There is an extensive (I hope I have spelt that right) menu with a large children's section. (If Jamie Oliver is reading this, please note that this means a

large section of food for children not a section of food for large children.) Food is available 12 - 3 & 6 - 9 Monday to Friday and all day Saturday & Sunday. with the Sunday roast proving especially popular.

There is a quiz every Thursday and live music every Friday.

The Union Inn now has six luxury ensuite bedrooms. The Matts ambition is for it to gain the reputation as the best accommodation in Cowes.



Wightwash

# The Griffin, Godshill



Steve and Ceri Smith have just returned to the Island after 8 years in Australia.

Steve comes from an Island family but Ceri is a Welsh South African and now a proud Australian. When baby girl Hadleigh Bo (get Steve to explain!) arrived, the couple wanted the support of the family and the decision was made to return to the Isle of Wight. This also gave Steve the opportunity to renew his links with Hurricanes Rugby Club.

At first, Steve who has 13 years in

Royal Navy communications behind him, looked round for a suitable job but soon came to the conclusion that there just wasn't one. The Griffin became available and after a few financial hoops were negotiated the pub was theirs.

A great deal of effort has been made in refurbishing the pub with Steve doing most of the work himself although **Yates Brewery** helped with the beer pumps. The pub has quickly become a favourite place for lunch; and even at this quiet time of the year, it is frequently full. All the food is home cooked with locally sourced produce.

Steve and Ceri are now looking to build up the pubs evening trade. There's a brand new dart board and pool table and more importantly three real ales. Currently **b** is the regular with two local guest ales:- Goddard's Ale of Wight and Yates' Undercliff Experience. There is either live music or a darts match every

Friday and a quiz every Thursday.

The Griffin is a warm, comfortable pub ideal for families. There are two open fires and space enough to cater for family parties of up to 11. When the weather warms up a bit there's a football pitch and a proper maze to enjoy. And Steve has a message for walkers – *Muddy boots are most welcome!* 



# The Waterfront, Shanklin



It's always nice to greet New Faces but it's especially nice to come across a new pub.

Although the Norfolk Hotel (now the Waterfront) has sold beer in the past, it was somewhat hampered by the lack of appropriate storage. Now it has a proper air conditioned cellar and more importantly, someone who knows how to look after it.

David Link and his partner Catherine Lumb took over the premises in June.

They have run pubs and cafés in the past including the **Three Horseshoes** ently a café in Emsworth. When the

in Wistow, Cambridgshire and more recently a café in Emsworth. When the **Norfolk Hotel** came on the market it seemed ideal; an eight bedroomed guest house with a restaurant and the potential of being a pub by the sea. Since June, The Waterfront has been open every night with the exception of Boxing Day and is building up a good regular trade for both food and beer. The full time chef offers a fixed price menu (lunch £8.95 for 2 courses, £11.95 for 3 and dinner £11.95 for 2 courses and £14.95 for 3). There are two handpumps and although there is a rotation of ales, you will nearly always find a local beer especially during the summer. Recent ales have featured offerings from the new **Oxford Brewery** and David's favourite, **Adnam's Best.** 

In 1858 Charles Darwin came down to stay at the hotel for the sake of his children's health. It is almost certain that he wrote part of his book "Origin of Species" during his visit. To reflect this link with the past, the Waterfront has a "Darwin Suite" and a "Darwin Room". The latter doubles as a quiet dining area and function room.

David's skills in I.T. are evident from the pub's website. He has also rigged up an ingenious gadget where children can tell

him what their favourite cartoon characters are and almost immediately have a picture to colour in.

Bookings for the accommodation are well up on last year. Regular live music starts in April and there is a quiz on the first and third Thursday of the month. Check out the website for more details:

www.waterfront-inn.co.uk

