

LPINA 199AE SAIS

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



Also in this FREE ISSUE:-

Defending Shanklin, Festivals, News, FREE FOOTBALL, Prize Quiz, Pub and Beer of the Year Results,

and much, much more...

Jay's Back! see page 10

(I lied about the football)

Live Music in Pubs gets Boost

The "Live Music Act" received Royal Assent on 8th March. Although that this means this amendment to the Licensing Act 2003 technically becomes law, it is not likely to come into force until October. Nevertheless it is a significant victory for musicians and publicans alike. More details on page seven.







Wightwash Pub/Beer of the Year Page Two

The Traveller's Joy, Northwood keeps its crown with the Newport Ale House a close second - a fantastic result for a new pub. The Anchor, Cowes gained a place with third, a good achievement for this popular pub.



David Yates wins a fourth time with the excellent **Yule be Sorry**, second was the popular **Goddards Fuggle Dee Dum** and third was David Yates with **Undercliff Experience**. Island Brewery can console themselves coming in forth, fifth and sixth.

Thank you to all the members who took part. There were a lot more of you this year.

Gary Daish

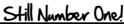
Pub of the Year

- 1/ Traveller's Joy, Northwood
- 2/ The Newport Ale House
- 3/ Anchor, Cowes
- 4/ Buddle, Niton
- 4/ Fowler & Co, Ryde
- 6/ Prince of Wales, Freshwater
- 6/ King Harry's Bar, Shanklin
- 8/ Solent Inn, Ryde
- 9/ Bonchurch Inn
- 10/ Crown, Shorwell
- 10/ Volunteer, Ventnor
- 10/ Bargeman's Rest, Newport

Beer of the Year

- 1/ Yule be Sorry, Yates
- 2/ Fuggle-Dee-Dum, Goddards
- 3/ Undercliff Experience
- 4/ Yachtsman's Ale, Island Brewery
- 5/ Wight Gold, Island Brewery
- 6/ Earls RDA, Island Brewery
- 7/ Holy Joe, Yates
- 8/ Vectis Venom, Island Brewery
- 9/ Wight Winter, Yates
- 10/ Ducks Folly, Goddards

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





www.tjoy.co.uk

YOU ARE WHERE YOU DRINK

What's a pub? Easy! We all know that don't we? It's a place where people go to have a drink, alcoholic, for the most part, a bit of food, perhaps and a gettogether with friends. Of course, you don't have to go to a pub to do that. There are bars, cafés, restaurants, nightclubs everywhere, all over the world. But pubs are uniquely British. Sure, some of our overseas cousins have tried to copy them, but the public house is originally, intrinsically, culturally British, and it belongs to no class and to no sector of society. It started off as just that – a house that was open to the public, a place where anyone of any ilk could enjoy the pleasure of a drink and its lubricating power on social intercourse.

There are pubs to suit everyone – posh pubs, gastropubs, roadhouses, theme pubs, it's a pretty eclectic mix. But, to my mind, the most natural, the most atmospheric, the most quintessentially British is the local, the community pub. The back-street boozer, the village inn or the country local are there for those of us who like somewhere natural and friendly, a place with all the comfort of your old slippers, where the sounds of casual conversation rather than factory music permeate the air, where you came last week and the week before, where they're playing crib or pool or darts or shove apenny, where the last refurbishment didn't turn the place into a café bar, and the landlord greets you by name. Some people think a community pub is just somewhere old blokes hang out and drink beer. All the ones I know have a huge cross-section of age, sex and professions, a microcosm of society. A community pub is a vital and integral part of an area, a place where local people meet, a dustman can talk to a judge and no one's better than anyone else. It's a focus, a beating heart in an area, a hub, a place that cares about the community, and people dig in their pockets not just to buy their next drink, but to help support a good cause. Each community pub is unique, the heart, soul and mirror of the community it serves, and it's to be treasured, be-



THE BUDDLE FINE ALE & FINE DINING

Voted top ten Best British Pubs with Gardens The Telegraph

Up to 8 perfectly kept Real Ales

Live music Wednesday Friday Saturday Sunday (Fridays - Open Mike Folk Night with Alan)

www.buddleinn.co.uk

Comment

Page Four

cause when one closes, there won't be another to take its place.

And this is the time of year when the Great and the Good in CAM-RA bow to the community pub, honouring those who went before and especially those who are still with us. But, they're a threatened breed. And like any threatened breed, they need to be cared for, looked after, cherished and visited very often, otherwise they die.

THE PROPELLER INN

Good Food - Good Ales - Good Company
Telephone 01983 873611

Bembridge, PO35 5PW

Large Car Park
Beautiful Views
Military Memorabilia

Every type of pub has its own place in this great society of ours, but next time you fancy a drink, think about popping down to your local, and savour the wonderful taste of a true British delicacy.

Brian Jacobs

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

Goddards

When Goddards advertised for a new brewery assistant they received over a hundred replies - a sad reflection on the Island's economy but a golden opportunity for them to take on Steve Greaves. Steve is ex-Royal Navy, enjoys Real Ales and keeping fit.

Welcome aboard Steve!



Jubilation
4.6% will
be available
from 7th
May. Appropriately it contains
Sovereign and
Boadicea hops
Just the job to
drink the health
of Her Majesty.
Anthony has
been at the cal-

culator again. A pint of Goddards is savoured somewhere every 49 seconds. Six years ago it took twice as long. This meant the brewery has had to install a new grist case and mash tun to keep up with demand. The brewing department is very excited as the new mash tun has a very sexy wedge wire bottom. Mashing-in now takes less than ten minutes, and they can brew in



batches of 7,000 pints.

Goddards beers are now being distributed in London and the South East by AVS Cask Beers.

The Olympic celebration beer, Go 4 It - 4.6% uses only

British ingredients - golden maize, Maris Otter and Caragold malt. It is described as having a strong and robust palate with a malty sweetness and citrus finish from the



hops. - Just the job for a quick sprint or a marathon session

Island Brewery

As soon as Chris found out that the mystery new assistant brewer was, in fact, his own son, he rapidly booked a holiday to visit his daughter in Australia, accompanied by his supportive wife, Helen. He felt confident and trusting in his son who had been drilled in brewery discipline at the Goddards school, lately under the direction of the renowned Richard Harvey, formerly of such famous establishments as Hampshire brewery, the venerable Hopback and Gibbs Mew. Even with the latest distribution deal, Chris left enough stock for there not to be a



News

panic, and, besides, I had also offered my services to be called upon should any more RDA be needed (although, I don't really think I could do a brew on my own, after just one go as an assistant!).

Apart from that, the new fermentation vessel is scheduled to arrive before the end of February, to increase brewing capacity. With the consistency of the beers and growing demand, what was thought adequate at the inception, is now showing to be underestimated, as much, actually, as the beer style is understated, now there's a thing!

Island Brewery are delighted with the Beer of the Year results, placing a wide selection of Island Brewery beers in the high popularity scores, and they congratulate the other two Island Breweries on their distinctive

achievements. 'Although the Island may be a small place, we all brew different beers, distinctive in our styles' says Steve Minshull. 'There is plenty of room for all three of us, in fact, the diversity and quality of all our beers, I believe helps each one of us, by highlighting and promoting Island beers as something special, to be reckoned with.' And, I don't think I could have put it better myself now which beer do I want to try next ... hmm, spoilt for choice.... Maybe a taster of each, that'll do. In that case, I'll have to wait for the Travellers traditional Easter Isle of Wight Ale lineup, or Havenstreet fest perhaps.

John Nicholson Island Brewery BLO

The Crab and 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

The brewery was well up on brewing over what is considered the lean time (winter months) than the same period last year, especially with keen competition from elsewhere. This was mainly thanks to supplying Punch Taverns.

A new ale is being brewed to celebrate the Queens Diamond Jubilee and the Olympic

The Broadway Inp

Traditional family run free house

Don't miss our Rolling Beer Festival 6th 7th 8th April Loads of great beers!

See our website or join us on Facebook

www.thebroadwayinn.co.uk 01983 755 333

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.

Games and will be called "Wight Old Knees Up" a light summer beer at 4.5% abv with plenty of hoppiness. Holy Joe and Undercliff Experience is now being produced as a NON bottled condition beer for some outlets but is still available bottled condition from the Co-Op. The brewery also supplied 1000 bottles of ale for A.J. Wells Isle of Wight to celebrate 40 years of being in business which were all sent to Belgium. Two barrels of the winter champion beer of Britain. Alfies Revenge at 6.5% abv were also acquired and will be on sale at The Traveller's Joy, Northwood alongside the super 4th year winning Yule be Sorry on the 30th March when the awards will be presented. Last but not least Oliver Davies assis-

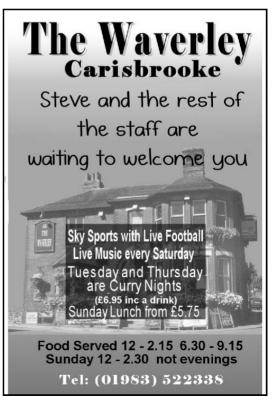
Last but not least Oliver Davies assistant brewer has done an exceptional job of brewing the beers since Christmas, and Ollie, Dave says there might even be a bonus on the cards. Well done you.

Lorraine Daish Yates Brewery B.L.O.

The Live Music Act

The Live Music Bill first presented by Lord Clement-Jones in the House of Lords and subsequently steered through the Commons by Don Foster MP gained Royal Assent on 8th March. The Bill (now an Act) is an amendment to the Licensing Act 2003. It will enable amplified (and unamplified) music to be performed between the hours of 8am and 11pm in the presence of an audience of no more than 200 persons without the need for it to be included on a premises licence. The new law, however, is not likely to come into effect until 1st October. More on this subject in the next issue of Wightwash.

Staff at **The Newport Ale House** are delighted at their showing in the Pub of the Year Competition and invite you all to their first birthday party on 15th June. There will be live music from Jamie Griffin. They are also pleased to be involved in what could be the first Newport street party in eighty years. During the Oueens Jubilee celebra-



tions (3rd—5th June). Holyrood Street will be closed between the junctions with Lugley Street and the High Street. Look out for choirs, bands, food stalls and, of course ale in the Ale House.

Xav

Looks like the Isle of Wight's loss is Ireland's gain. Xav Baker, head brewer of the much missed Ventnor Brewery is now winning awards for The Dingle Brewery with Tom Crean's Premium Irish Lager The beer is named after Antarctic Explorer



Tom Crean from County Kerry. During Scott's Terra Nova Expedition Crean won the Albert Medal for saving the life of two of his companions after a solo walk of 35 miles which took him *18.36 hours. After he retired from the Navy he opened the South Pole Inn in Annascaul.

The Dingle brewery was opened in a converted creamery on 1st July and the first pint was pulled in the South Pole Inn on 21st July (Tom Crean's birthday) at *18.36. Since then the popularity of the beer has been growing steadily. It is currently available in about 40 pubs (including the Brazen Head, Ireland's oldest pub situated opposite St James Gate, Dublin). Three more twenty five hectolitre dual-purpose fermenting vessels have been ordered to cope with demand.

Xav has been asked to come up with his choice of Desert Island Brews for the website Real Ale Revue. The results will be published later this year. We'll keep you informed.

The Buddle Inn, Niton will soon be able to offer even more beers. Master Carpenter Peter Matthews has been commissioned to construct a two barrel stillage to go behind the bar. Landlord John Page is looking forward to the warmer weather. During June and July there will be live music in the Buddle's award winning garden up to 6 nights a week.

Situations Vacant

News Editor - no pay - occasional free pint. 721557 or editor@wightwash.org.uk



Wightwash Festivals

Page Nine

and other dates for your diary

April 6th - 8th Broadway, Totland - Rolling Beer Festival

April 27th - 29th Prince of Wales Newport- The second year of this popular festival (CAMRA Social Visit on 27th)

April 27th - 29th Princess Royal Festival- with music from Lucid on the Saturday night

May 4th - 7th Castle Inn, Sandown Up to 15 real ales - Sat DJ Carl - Sun Eve Quiz

May 5th - 7th - Mayfest - Yarmouth Green - A weekend of traditional Mayday celebrations with a selection of Real Ales - Free Entry (charity collection)

May 5th - 7th IOW Steam Railway - Beers from the Midlands will feature amongst the beers at this Havenstreet festival

May 6th - 7th Gurnard Mayday Fest - Spencer's Field - Much entertainment and jollity over this weekend including Meet the Brewer (Martin Strawbridge from Downtown Brewery) on Sunday afternoon

May 12th Wolverton Folk and Blues Fair - a celebration of all that's good about our Island's local food & music talent & beer!

May 16th CAMRA Branch Meeting - King's Head, Yarmouth 8.30

May 25th - 27th Yarmouth Old Gaffers Festival - Over 60 barrels of beer and cider have been ordered for this West Wight event.

June 3rd - 4th Buddle, Niton - barbeque - outside stillage - live music in garden 1 - 9pm June 4th Bembridge Street Fair (Old Village Steak and Ale House) see pages 10 &11 June 3 - 5 Holyrood St. Party (Newport Ale House) Newport's 1st street party in 80 yrs

June 20th CAMRA Branch Meeting - Old Village Inn, Bembridge 8.30

July 14th Olympic Torch Broadway (have a pint and watch the flame pass the pub)
July 20th - 22nd Newport Jazz Weekend - Guitarist Martin Taylor headlines

August 24th - 27th Havenstreet Steam up (CAMRA Social Visit on 24th)

Gary and Lorraine Go To England

As usual the Islands pubs and festivals put on some cracking events last year - Thank you! We went a little further afield and sampled two across the water. The Poole Festival is well worth a visit with a superb choice of beers both from the cask and an excellent foreign bottle choice.

The Hampshire Octoberfest at Basingstoke was a great family day out. For the Real Ale and Cider lover over 100 beers and cider to choose from and for the family entrance to the Milestone Museum (a living work of art) local stalls and a steam fairground all included in the price. You don't even have to worry about transport as they run a shuttle bus from the Railway Station. Two events - highly recommended.

Gary and Lorraine Daish

This year dates: Hampshire Octoberfest 13th & 14th Oct; Poole Festival 29th & 30th Oct

Wightwash Old (familiar) Faces Page Ten



New name, new decor, but a very familiar face behind the bar. Yes, Jay Chapman is back and breathing new life into The Old Village Inn (now The Old Village Inn Steak and Ale House), Bembridge.

Many will remember Jay from the Fat Cat at Freshwater and the magnificent beer festivals he ran

KINGWOOD - BEST BITTER

4.9%

4.0%

4.8% 4.0%

RINGWOOD - 49'ER

YATES - GOLDERN

COURAGE - DIRECTORS

JENNINGS - CUMBERLAND BUTTOMBE - TRADITIONAL ALE 4-0%

WYCHWOOD - HOSGOBLIN HOPBACK - SUMMER LIGHTNING

BRAINS - REV. JAMES

there. In 2008 he



made Spain his home but continued his involvement with the UK licensed trade as a consultant, helping pubs, restaurants and pub groups.

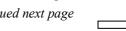
He now works for the Island's Character Pub group which also includes The Buddle, The White Lion, Niton, The Bugle, Yarmouth, The Plough, Shanklin and Lugley's Restaurants.

The Old Village Inn was closed for three weeks and has gone through a major transformation; some walls have been stripped back to the original stone work, the floors have been re-covered with slate tiles, the beer cellar has been refurbished and the interior has been totally redecorated. (I thought the windows had been replaced, but Jay said he had merely cleaned them.)

Food is going to be a major feature of the pub and it is clear that families are most welcome. Meat comes from the famous Woodfords Butchers just across the road and the veg comes from "Jane at the Farm Shop".

However, it will come as no surprise that Jay's passion

for beer is evident the minute you walk in the pub (see blackboard on front page). In the three weeks (seventeen days actually) since re-opening twenty seven nine gallon barrels of beer have been sold Continued next page



Wightwash Letter to the Editor Page Eleven

I write in reply to your article in the Winter issue of Wightwash. I do not really have the benefit of hindsight as I'm 53.

I do disagree with your remarks about Burts. Beer is beer and of course it can be trunked around, problems arise with care. Storage for example, if the cask is left outside in the sun. I suggest difficulties with the Hare and Hounds were more probably due to poor cellarmanship and hygiene. I drank VPA at the



Harrow Beer Festival, Headstone Manor in the early 80's and the condition was excellent. Harrow in N.W. London is quite a trek from Wroxall.

Problems with choice on the Island really didn't occur until well into the 60's. This was when Mew Langtons passed into the hands of Strongs and then Whitbreads. Brickwoods also fell to Whitbreads in the early 70's. I can give you an idea of variety in the 60's as I've a public bar price list for Mew Langtons dated Sept 1961. The draught beers available were Mild(M.A.), Best Bitter(O.P.A.), Best Bitter(X.P.) and Strong(X.X.X.X.). I doubt four ales being typical and believe two the norm. But choice there was, nearly every pub sold real bottled Guinness and White Shield. The Island had ales from Brickwoods, Mews, Burts and Shanklin plus a small estate owned by Gales. For an example of the choice on offer Freshwater had several Mews houses, a Gales and a Burts. Not all that bad I'd say.

David Dines

(Ventnor). Hon Treasurer Brewery History Society

Continued from previous page

Two beer festivals are planned:

The first one will coincide with the Bembridge Street Fair on the 4th June and will feature 12+ beers on stillage (in front of the pub!) with another 12 racked and ready. There will also be ciders and perrys.

The second one, The Harvest Beer Festival will take place on 8th - 9th October.

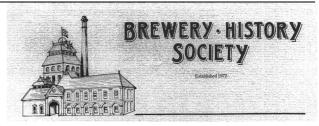
Jay continues to be involved with The Gaffers Festival in Yarmouth (25th - 27th May) and has already ordered up sixty barrels.

Good to have you back, Jay!



Wightwash brewery history Page Twelve

Interested in beer? Of course you are, or you wouldn't be reading this august magazine. A number of your colleagues in the Isle of Wight branch of CAMRA are members of the Brewery History Society and we



thought it would be a good idea to tell you a little about this organisation.

The BHS was formed in 1972 and focuses mainly on British brewery history (including related subjects, such as malting), although foreign news is also reported. We currently have well over 500 members including 70 corporate members, and around 15 institutions, major museums and libraries. The corporate members are mainly brewers and maltsters, of course, but also include such organisations as the Institute & Guild of Brewing and English Heritage, whilst the individuals comprise a broad church of industry professionals, historians (both amateur and professional), collectors and those with a general interest in beer and brewing.

Publications include a quarterly journal; typically a perfectly bound volume full of



erudite articles, complemented by a quarterly Newsletter full of industry news, readers' queries (and hopefully answers) and general informal snippets of information. We also publish books from time to time, generally county directories and, of course, 'A Century of British Brewers-Plus', the first essential for all beer afficionados, containing details of over 10,000 British brewers known to have existed since 1890.

THE WHITE LION

High Street, Niton

Fine Food and Great Real Ale

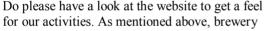


Four Real Ales on handpump including at least one local

Wightwash brewery history Page Thirteen

We hold a number of meetings at breweries throughout the year, have a major archive, an oral history archive and arrange occasional conferences

One area that many people, even non-members, have enjoyed contributing to is our collection of defunct brewery information and photographs. This is a large part of the web site, organised by place that records all known examples of now defunct brewery names still to be seen — in the Isle of Wight section alone we have about a dozen entries, including such evocative names as Mew, Burts, Sweetman, Lake, Courbold and, from across the water, Raggett and Brickwood. I am sure there are more examples to be found and we are always keen to hear of any that we have missed

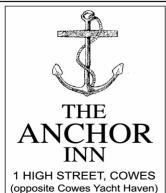




visits form an important part of our calendar and this year alone we have had visits to several West Midlands breweries, to Guinness in Dublin, a trip to Nottingham to include the stunning former Prince of Wales brewery, a town walk and another brewery visit; and a series of walks exploring the brewing and malting sites in parts of London, Newark and the Vale of Aylesbury. On a sadder note we also try to visit any brewery threatened with closure.

All in all a society of like minded people, information and fun. Why not join us? You would be very welcome.

Contact address: Jeff Sechiari, Manor Side east, Mill Lane, Byfleet, Surrey KT14 7RS Membership@BreweryHistory.com or see www.BreweryHistory.com



THE OLDEST AND MOST TRADITIONAL PUB IN COWES

- Large selection of Real Ales
- · Home Cooked Food · Live Bands Wed, Fri & Sat
- Food served all day 12 noon 10pm (9.30pm Sun)
 - Accommodation 7 En-suite rooms

The Stable Bar may be hired for parties, weddings, private functions etc.

Tel: 01983 292823 Fax: 01983 281511 www.anchorcowes.net

Wightwash a visitor reports Page Fourteen

A Week on the Isle of Wight

By Ken and Jackie Lowe

We set off from our home in Surrey on an overcast and drizzly Saturday morning in June. This was our 12th year in succession to have a holiday on the island. The trains and the ferry across the Solent all ran to schedule (must be a first - ed) although the ferry had a bit of a rough crossing.

Our first port of call was the S FOWLER AND CO. I had Fuggle Dee Dum, which was so good I had a second pint. Jackie had 2 pints of Beartown Black Bear, 5%.

On our first evening on the Isle, we always have a steak meal cooked in our apartment

and a bottle of wine to start the holiday off in style.

SUNDAY: Awoke late. Because you are never far away from the sea on the Island the OZONE gets to you; nothing to do with the booze, of course!
Caught the bus to Freshwater. First stop the PRINCE OF WALES, our annual visit to see Chris and Wendy, who have run this place for the last 37 years. This pub is one of our top 5 on the Island. During a good catchup chat we sampled, Yates, Mew's Prince of Ales, specially concocted by David Yates. The BROADWAY at Totland was next. Real ales, here, are served straight from the cask. We went for Goddard's Special Delivery. The name comes from the fact that the pub is also the village post office, so you can write and



Wendy and Chris

send your holiday post-cards and have a pint at the same time.

The bus stop is right outside so it was onto Newport Bus Station and the PRINCE OF WALES. Very handy for popping into when changing buses. Another of my top 5 Island pubs. Tried Castle Rock Preservation. Could have stayed longer but had to catch the bus back to Ryde before my OAP pass expired at 23:00 hours and I would have to PAY!

MONDAY: Decided to do get the bus to Brading and visit the Roman villa. Well worth a visit. www.bradingromanvilla.org.uk. Had a bottle, each, of Goddard's Ale of Wight in the café. Sandown next and the CASTLE INN. Our luck was in because it was Happy Hourall beers at £2.60 a pint. Sat outside in the rear garden as it was very warm. Then round the corner, to the OLD COMICAL for some Yates Special Draught, 5.5%. Back to the SOLENT INN, Ryde to meet a friend of ours. Return to digs at 01:00 hours.



Me, Chris and Jackie

TUESDAY: My 66th Birthday started with a thunderstorm that lasted for 2½ hours so we were late setting off to see Chris Coleman at the Island Brewery. He produced a bottle of Wight Knight, 4.5% for my Birthday drink. Production here is at maximum capacity, so expansion could be considered in the near future. Chris certainly knows how to brew some of the Island's best ales. Yarmouth next. After a quick walk round the shops we entered the BUGLE INN. There are loads of nooks and

entered the BUGLE INN. There are loads of nooks and crannies in this place to sit, eat and DRINK. Yates Undercliff Experience, 4.1% was the beer of choice from the 5 or 6 that were on offer.

Wightwash a visitor reports Page Fifteen

Whenever we're on the Island we try to drink Island brewed beers.

Across the road and around the corner drank Fuggle Dee Dum in the WHEAT-SHEAF.

Because of the cuts in bus services we couldn't get to our intended next pub, the FAT CAT BAR, Freshwater Bay so it's back to Ryde, to the KING LUD, to meet up with some friends. Woodfords Wherry, 3.8% plus Goddard's Scrumdiggity, 4% were consumed here whilst we had a catch up chat. Later on we ascended Union Street to the

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

Wetherspoons where Jackie had Ringwood 49er, and because it was my birthday I had a couple of double Rum's.

A very interesting and enjoyable 66th birthday, hopefully there'll be a 67th!!

WEDNESDAY: Awoke to a nice and clear sunny morning. Destination - Brighstone to

visit the National Trust owned post office and museum. My National Trust guide said closing time 17:00. When we got there, it had already closed at 16:00. Very frustrating!!

We popped into the THREE BISHOPS for the 40 minutes we had to wait for the bus.

Onto East Cowes next and another one of my top 5 pubs on the Island. The SHIP AND CASTLE. A smallish back street local pub with character. Whilst we were in the SHIP AND CASTLE we were told that real ale was on sale in a Caravan Park bar about 1 mile away. So off we went. The place is called Waverley Park Caravan Site and



Debbie and Mark Riddett

the bar is called the WAVERLEY BAR. Named after the Paddle Steamer.

On the bar top, complete with cooling jacket was a firkin of Island Breweries Wight Gold, 4%. Back to Newport and a visit to a brand new real ale venue, the NEWPORT ALE HOUSE on Holyrood Street.

There was 6 x firkins of Real Ale behind the bar on sturdy wooden stillages. .



David and Me and assistant brewers Hayden and Oliver

Tried Schwartz, a German black beer, 4.9% and very easy to drink. I could have drunk lots more of this but time and buses waiteth for no one.

THURSDAY: A visit to another Island brewery. Yates, based at Newchurch. En-route we popped into the WILLIAM COPPIN and tried Vectis Venom, 4.8%. A dark beer and served in excellent condition. One of our top 5 beers of the week. After a very exhilarating ride over the downs, we were dropped off at the entrance to Longbridge Business Centre (it's better than being called an Industrial Estate, I suppose)!! A short stroll leads

you to the Brewery Building. We've known David Yates. Snr for years and usually pop in to see him

Wightwash a visitor reports Page Sixteen

when we're on the Island. He updated us as he carried on with brewing activities. David gave me a bottle of bottle conditioned "You'll Be Sorry" to try, 7.4% very tasty. Jackie had a bottle of YSD. Back in Newport, after a look round some shops we decided to pop into the NEWPORT ALE HOUSE (again)!! Had some more of the Schwartz beer. Wished Debbie and Mark all the best for the future and departed for Ryde. Met a friend in Wetherspoons. Then decided to get a bus to Sandown to visit a bar on the sea-front called the WATERFRONT INN. Only problem was that the bar was in Shanklin about 1½ miles away. OOP's!!. Because of the time constraints we headed to the TAPS BAR. Yates Blonde, 4.5% and in excellent condition.

Brading next. Popped into the WHEATSHEAF, a local's pub and then down the road to the DARK HORSE, a Gastro pub with 3 Real Ales on the bar. The one we had was Island Brewery Nipper, 3.8% served in an ISLAND BREWERY GLASS. Then we had to leave before my bus pass ran out at 23:00 hours. "Oh the joy of being a Senior Citizen"!!.

FRIDAY: Bus to Newport then Gunville to the EMBASSY'S SNOOKER CLUB. No real ale but made do with Island Brewery Wight Knight, 4.6% in bottles.

On to Ventnor, to the SPYGLASS INN on the Esplanade. It was nice to sit outside, watch the tide coming in and chill out. After a Ventnor Crab salad on the seafront it was a hard slog uphill to a famous IOW pub, the VOLUNTEER. 6 real ales on. We had the Brains British Summer, 4.1% and a quick half of Hobgoblin, 4.5% before leaving for Ryde and finishing the evening in the SOLENT with some excellent pints of Triple fff Moondance.

SATURDAY: Walked into Ryde and purchased some IOW vegetables and cheese from the Farmers Market. If you've never ever tried the cheeses from the IOW Cheese Company then you've never lived.

Onwards then to Wootton Bridge and the 4 star Lakeside Hotel. On the BRASSERIE bar top was a solitary hand-pull alas unused. We had a bottle of Island Brewery Gold each and sat on the veranda next to the lake to watch the wildlife. Next stop was another new venue for us. Briddlesford Lodge Farm Shop and the BLUEBELLS CAFÉ. Because we had walked half a mile from the bus stop to this place (along a busy road with no footpaths) on a hot afternoon, we decided to have a bottle of beer in the café. We ordered two bottles of Island Brewery Gold and, as we were told that we would have to order food as well, two pieces of locally made cake. Following a dangerous walk back to the bus stop and the bus back to Ryde we returned to the digs to pack our recently purchased food into suitcases. Thank heavens for wheeled luggage. I am well past the age of carrying such a weight.

We trundled ourselves and luggage down to Ryde Esplanade and went into the CASTLE HOTEL. We had the Greene King I.P.A, 3.8% which was in excellent condition. Final stop of the week was the KING LUD. We decided to have a meal here, Bembridge Crab Salad

and a bowl of chips. To drink we had Goddard's Fuggle Dee Dum and Ringwood's 49er. Met up with Margaret our ex-SOLENT INN licencee, for a chat and then it was time to leave the Island once again and head home.

One of these days we may be heading home, for a home not in Surrey but actually on the Island, who knows!!



Defending Shanklin

In 1940 a very real possibility existed that the Island would the first target for an invasion by the German Army and preparations were made for this eventuality. In Shanklin the Home Guard stood ready for an onslaught whether it should come by sea or overland. Short of guns and ammunition it certainly had enough to cover the approach from the South and as the picture shows, the rifle positions to cover this are still in existence close to St. Blazius Church.



Shortage of hand grenades did not prevent throwing practice and one group assembled in the upstairs rooms of the Black Cat tea rooms for a simulated attack on a passing lorry using swede turnips.

However it was realised that the Home Guard might not be enough to repel the advancing troops and plan B was prepared. Captain Dick Wheway, the local radio repair man, recruited a clandestine band of local men who were ready to operate as guerrillas should the worst happen. Their opera-

The Castle Inn

The Castle Beer Festival will be on 4th - 7th May

Up to 15 Real Ales!

DJ Carl on Saturday Night Quiz on Sunday Night

FITZROY STREET SANDOWN 01983 403169

tions would centre on a secret underground cavern they had excavated under the cover of darkness in the America woods. In preparation it was stocked with explosives, detonators and emergency supplies. The local army units erected miles of beach defences consisting of a framework of scaffold poles which stretched from Yaverland to Luc-

The Village Inn

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

Check our Specials Board



combe. The pier was a possible landing point so a cunning strategy was put into action. A vast gap was blown into the pier deck and if a battalion should land there and try to march ashore, disaster would ensue.



Artist's impression!

After the war the breach in the pier was repaired with reinforced concrete. Ironically this was the only part of the pier to survive after the storm of 1986 when all of the iron structure was washed away.

Rob Marshall

Isle of Wight CAMRA polo shirts and sweatshirts



are available
in all sorts of colours.

Polo shirts - from £12

Sweatshirts - from £14
for sales and details
please contact Pete Cobb
298851 or
tictocnorthwood@gmail.com



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/ By which name was William H Bonney better known?
- 2/ How many years are celebrated by a Ruby Anniversary?
- 3/ On which river does Hull lie?
- 4/ Which football team are known as "The Gunners"?
- 5/ Who wrote "The Day of the Jackal"?
- 6/ Lufthansa is the national airline of which country?
- 7/ In which musical would you hear the song "Some Enchanted Evening"?
- 8/ Who is Australia's prime minister?
- 9 and 10 Identify these two Island pubs from their signs.



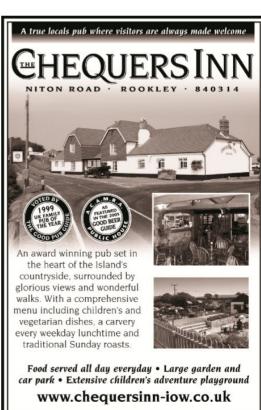


10

Answers to the Winter Quiz

- 1/ Ian Lavender
- 2/ Winkle Street
- 3/ Tyne and Wear
- 4/*I have had to ignore this question as I should have asked "when was Queen Elizabeth II's first **official** visit to the Isle of Wight (which was in1965).
- 5/ Violin 6/ Berwick 7/ The Who
- 8/ Ecuador 9/ Columbia 10/ Brazil

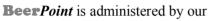
Mrs Angela Holbrooke of Sandown wins a £20 meal voucher and Fred Norris of Northwood wins a case of Yates' beers. Thank you to all the others that took part.



BeerPoint

BeerPoint 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



chairman John Nicholson who can be contacted on jnl@johnnicholson.co.uk

Here is a list of our current **Recommended Beer***Point* pubs by area:



Horseshoe, Northwood; Traveller's Joy, Northwood; Anchor, Cowes; Union, Cowes; Fountain, Cowes; Portland, Gurnard; Sportsmans Rest, Porchfield

East & North East:

Vine, St Helens; The Old Village Inn, Bembridge; Propeller, Bembridge; Simeon Arms, Ryde; Swan's Nest, Ryde; Castle, Ryde; King Lud, Ryde; Fowler & Co, Ryde; High Park Tavern, Ryde; Lake Huron, Ryde; Solent Inn, Ryde.

Central:

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

South and South East:

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

West:

Prince of Wales, Freshwater; Kings Head, Yarmouth; Vine, Freshwater; Sun, Calbourne; Sun, Hulverstone; Broadway, Totland.

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