

Newsletter of the Isle of Wight branch of CAMRA

Spring Issue 2016

The Campaign for Real Ale exists to preserve and promote good beer and pub-

Pub of the Year Beer of the Year &





CAMPAIGN

REALALE

ISLES AND ALES

Brewpub opens in

Cyprus

(eventually!) Page 22

in Newport Pub (in 1888)

Page 16

Short Measures (S) ESB

AND MUCH, MUCH MORE...



(3)

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of Two Halves

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Wightwash IOW Pub and Beer of 2015 Page Three

Welcome to our "New Look" bumper issue of

Wightwash.

Congratulations to Island Brewery for winning Beer of the Year with their Earl's RDA and to King Harry's Bar, Shanklin for winning Pub of the Year. Thank you to all who voted; and thank you to Mike Hoar who organised the event.

And while I'm in the thanking mood I should like to record my appreciation of the assistance I received from Island Digital Printers, particularly Graham, in the production of this issue.

Who's Who

Chairman and BeerPoint coordinator
John Nicholson

inl@johnnicholson.co.uk

Secretary

Alec Lawson

alec.lawson@virgin.net

Treasurer and GBG coordinator Ken (Buzzy) Matthews

camraiw@aol.com

Wightwash Editor and Membership

Tim Marshall

editor@wightwash.org.uk

Press Officer Brian Jacobs

th14@gmail.com

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Pub of the Year

- 1/ King Harry's Bar, Shanklin
- 2/ Fowler & Co, Ryde
- 3/ Railway, Ryde
- 4/ Traveller's Joy, Northwood
- 5/ Anchor, Cowes
- 6/ Volunteer. Ventnor
- 7/ Buddle Inn, Niton
- 8/ Old Village Inn, Bembridge
- 9/ Castle Inn. Sandown
- 10/ Cowes Ale House

Beer of the Year

- 1/ Earl's RDA, Island Brewery
- 2/ Fuggle-Dee-Dum, Goddards
- 3/ Wight Christmas, Island Brewery
- 4/ Yachtsman's Ale, Island Brewery
- 5/ Wight Squirrel, Goddards
- 6/ Dark Side of the Wight, Yates'
- 7/ Ducks Folly, Goddards
- 8/ Ale of Wight, Goddards
- 9/ Nipper Bitter, Island Brewery
- 10/ On the Buses, Yates'

For the full results please see our website - www.wightwash.org.uk

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Goddards News

Goddards are supplying JD Wetherspoon's nationwide with Fuggle-Dee-Dum January & February, aided by their new fermenter

which has recently been installed and gainfully employed in the production of Fuggle.

Greene King are running Fuggle-Dee-Dum on their spring guest ale programme.



Inspiration will be brewed and conditioned ready for Easter.

Goddards are sending the **Quarr Abbey** Ale and Fuggle-Dee-Dum to the National SIBA awards in March.

Last year, Goddards gave their support to the IW Youth Trust. This year the chosen charity is the local Ability Dogs 4 Young People: www.abilitydogs4yp.org.uk

Brian Jacobs - Goddards BLO

Yates' News

The brewery is very busy at the moment

and it was good to see on my visit today that Ollie is back brewing on a part time basis. (If anyone needs a plumber get in touch with him at the brewery.)







Guests ales from Milestone Brewery have gone down well across the Island and our beer has been delivered to them. Ales are also being sent to L.W.C. Teesside (the fastest growing privately owned drinks company in Britain according to the Sunday Times) and L.W.C. Lancaster.

A micro brewery called Derventio who are based in Derby are taking some of our beers and likewise we are having

some of theirs so look out for them as they have never been on the Island before. **Santa's Ale** (seasonal ale) went



really well in bottles & in casks across the Island and was very popular in Portsmouth. It sold out very quickly. The wholesale side of the brewery is working very hard with new orders coming in.

Lorraine Daish - Yates' BLO

Island Brewery

The Island Brewery are extremely proud that their Rich Dark Ale, Earl's, has once again won the CAMRA beer of the year award, with Wight Christmas third and

Yachtsman's Ale fourth. Goddards Fuddle-Dee-Dum upsetting their line up with a well-deserved second place.

They would like to thank CAMRA and all of their "wonderful customers, who keep on drinking!"

To celebrate Valentine's Day the brewery re-introduced **Wight Diamond**. An interesting brew featuring speciality malts, Munich



and malted oats and "modestly hopped" with British Goldings and Bramling Cross hops. "A romantic red to amber coloured ale is sure to please Cupid on his busy day".

Claire Bennet, Island Ales Export Manager, was delighted to receive an email from Shuichi Megata who had recently featured **Nipper Bitter** at a beer festival in Japan (more details see page 18.)



Cllr. John Nicholson - Island Brewery BLO



February 14 was not only Valentine's Day, but for Newport it was the opening night of the Wheatsheaf Hotel. Once the pride of the "County set" but in the last few years degraded through lack of investment it has seen a succession of landlords and has remained closed for the past year.



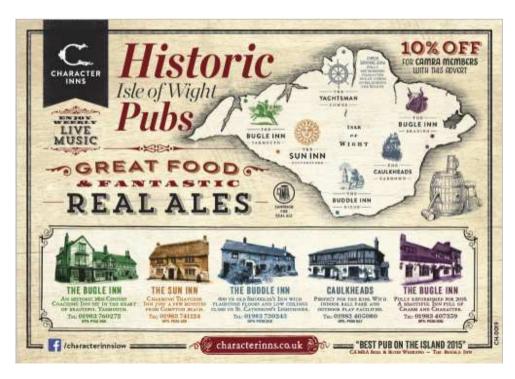
It now has a new incumbent,

Matthew Parker, well known in the pub trade having owned a succession of popular Island businesses. Now with considerable investment from Matthew and Enterprise Inns, the remainder of the building above bar level is being upgraded to its former glory as a town centre hotel with function room with work commencing around Easter Time.

The present format is a range of three ever changing cask ales with bar food and snacks in the main bar but with a full restaurant service in the adjoining building.

A much needed addition to Newport town centre.

Ken Matthews



I went to visit the **Pilot Boat** to have a chat with the new landlord Richard Chase. Richard was formally the pub's head chef. These duties have now been taken over by Josh Buckle.

Richard is keen to continue the pub's reputation for good local ales and locally sourced food.

As the Pilot Boat is a freehouse and not tied to any pubco or chain he is free to stock

which beers he likes (currently Hobgoblin, Island Brewery Vectis Venom and Goddard's





Ale of Wight). Also present when I visited was Natalie (pictured) who has also worked at the pub for some time. Food is served 12-2.30 and 6-8.30 although these hours will be extended during the summer months. There's live music from local bands every Friday. Richard has no major plans for the immediate future. He's waiting to see how busy he will be during the holiday season and from my experience - very busy. Good luck Richard!

Brian Cope

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The Railway, Ryde

Andy and Audra Nicholls who, through no fault of their own, have had to leave the now closed Railway Inn, Ryde have asked Wightwash to thank their many loyal customers who supported them during their time at the pub.



Footbridge, Brading, (Isle of Wight)

No sooner had I written about the former Cross Street, Cowes, footbridge (Wightwash Autumn 2015) than I had the great pleasure of visiting Sir William McAlpine's Fawley Hill Railway and one of the many things on display was Bridge No. 25 from Brading Station, where it had spanned the Ryde Pier to Shanklin Line





Also on display, of interest to the 'beer' side of this august magazine, is a field containing his 'Ironhenge' – an amazing collection of columns from the undercroft of St. Pancras Station. The undercroft was designed so that the spacing between the columns



suited the storage of barrels arriving from the breweries of Burton upon Trent.

There is also the former Shobnall Maltings signal box. This is a Midland Railway box, which was originally sited near Burton upon Trent and then, after it ceased operation in 1955, it was moved to Shobnall Maltings for the

brewers Bass. When it was closed in 1968 it was dismantled and brought to Fawley.

The site also includes a huge number of enamel signs, many for breweries, and we had an entertaining time trying to track them all down.



Back to the bridge, this was listed with the following description - Listing NGR: SZ6096486893 BRADING. SZ6087 STATION ROAD 1352-0/7/103 Brading Railway Station Footbridge, 14/04/86, GV II Railway footbridge. Late C19, possibly 1882. Wrought iron lattice footbridge carried on 4 cast iron columns on either platform. May date from the opening of the Bembridge Branch in 1882. Included for group value.



Railway volunteer, Mick Connors, tells me "When originally built it had wooden sides and a covered roof for protection from the weather. In 2000 it was replaced with an identical structure, the original arriving at Fawley during March and April 2000. The span was then reduced; it was finally erected during September 2001. I can add that the bridge was closed to passengers and re-boarded during autumn/winter 2014/2015 closed season".

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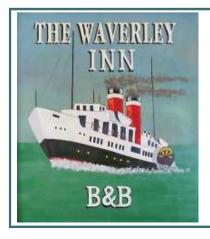
Fawley Hill was built by Sir William McAlpine as his home in 1960 and now houses his famous railway as well as an animal sanctuary – the railway includes "the steepest standard gauge gradient in the country worked by normal adhesion". It is rarely open to the public – see the web site for more information. Sir William's family home had been Lyttel Hall in Nutfield, East Sussex – another brewing connection. It had been bought in the 1930s by Robert Edwin



McAlpine but during WWII it was used as an officers' mess, firstly by the RASC and later



by the Canadian Air Force. After the War, in 1948, it was bought by the brewing industry to become the Brewing Industry Research Foundation and opened in 1951 complete with model brewery (and later pilot scale maltings), then becoming The Brewing Research Foundation, and was relaunched as the BRi – Brewing Research International in 1997. Lyttel Hall was sold in 2007 and the business is now Campden BRI.



Tim and Julie look forward to welcoming you to the recently refurbished

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Sir William reminded me that McAlpine also built breweries, including in Newcastle and Edinburgh in the 1930s and part of Ind Coope at Romford. According to Lynn Pearson "The one outstanding example of brewery architecture created during the 1960s was the addition of a bottling hall and keg warehouses to Ind Coope's Romford Brewery in 1960-61. Four huge sheds were roofed with clear-span shell concrete arches, which gave

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unobstructed floor space and allowed the new structure to be built over the existing bottling plant, which continued in production until the completion of construction work." This was built by Sir Robert McAlpine & Sons.

Jeff Sechiari
Brewery History Society
www.BreweryHistory.com

My thanks for assistance with this article go to:

Sir William and Lady Judy McAlpine Kim Richardson, FMS General Manager Mike Hurst, FMS Curator Mick Connors FMS volunteer Ed Wray, Campden BRI & Brewery History Society www.fawleyhill.co.uk GUINNESS IN SOLD HERE OF SERVICE OF SERVICE

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Labology and the Garden Isle

This is the third article in a series looking at the beer label heritage of the Isle of Wight following remarks by chairman Juan (page 4 of the Winter 2014 edition), who observed – "The Labologists Society (well I had never heard of them either!....".

This time we continue around the coast to Ventnor where we shall start by looking at the historic brewery of Burts – familiar to generations of holidaymakers for its famously cheap beers.

Brewing is first recorded in Ventnor in the 19th century but I am not aware of any bottle labels until comparatively recently, and all those that I have seen are from Burts or its successors.

Burts was founded in 1840, and is famous for its deal with the water company, paying 6d a year for their supply, commemorated in more recent times with Tanner Bitter. Although the Phillips family bought the business in 1906, the Burts name remained and even after the sale to Geoff Hartridge and the move to Newport in the early 1990s it reappeared for a few years as Burts Brewery (Newport) Ltd.

It is believed that paper beer labels, in a very simple form, came into being around 1840, just as Burts Brewery was being founded. Burts used a range of attractive earlier (pre minimum contents) labels, such as the following examples.















The Pale Ale example above also exists without 'IW' at the bottom of the label. They also produced a non-alcoholic Sparkling Ale with a very attractive label – I wonder if anyone recalls having

tasted this?

Neck straps were introduced to reassure customers that the bottle had not been tampered with.



The information that was required to appear on a bottle label started to change dramatically with the arrival of new legislation in 1963 but more of that next time...

The Labologists Society may be found at - www.labology.org.uk



Those **Magnificent** Morris Men and their Flying Bells!!

The Men of Wight Morris Dancers

Well, all you Wightwash readers how are the New Year's diets going? Have you lost any weight, have you put it back on? Is it too wet to go out walking for exercise? Did you manage a dry January or did you weaken halfway through at a gathering, or was the guest ale just too much to resist?

So many questions and how many of you have weakened yet? How many of you hear the wail when watching TV "when are you going to lose weight?" To be non-sexist this should apply to the Ladies as well as the Men!!

Does the thought of a DIY lonely weekend do it for you, with plasters on your fingers, up and down the ladder never having the right size screw etc. etc?

If you went to the gym what would you look like in a lycra leotardMonsieur Michelin per chance?

Does running up and down a muddy football or rugby field in freezing rain still appeal to you or are you getting to an age where you want to continue exercise but those cold wet nights and Saturday afternoons are getting too much?

Well fear not a helping hand is close by.

Would you like to take up an activity that is all male, involves drinking beer, gives you exercise plus gets you out of DIY!! (There are ladies and mixed sides too) but this push is for the only all male Morris dance side on the Isle of Wight.

Then you need to do no more than take up Morris dancing with the Men of Wight!

Seriously though, Morris dancing offers a form of exercise that could be useful to you. It does provide all over body exercise in a well-balanced way; it encourages upright body posture and we do this in small doses of generally one or two minute periods and we do it all year round.

The health benefits of dancing have been identified by the NHS, and a UK Arts Council pamphlet goes further: It states that Morris Dancing is good for the following

- Healthier heart and lungs
- Stronger muscles
- Stronger bones and reduced risk of osteoporosis
- Better coordination, agility and flexibility

- Improved balance and enhanced spatial awareness
- Increased physical confidence
- Improved mental functioning
- Increased energy expenditure can help counteract unwanted weight gain

With all these benefits how can you say no! The Morris is an all year round team pastime and offers good company, lots of fun and a variety of scenarios in which we perform. We travel to the North Island to meet other Morris sides!

If this has raised your curiosity, please look at our web site to see what we look like, then do come along and meet us to have a **free trial lesson in Morris Dancing**.



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Contact email: <u>bagman@menofwight.org.uk</u>

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The Royal Oak, Newport

My great, great grandfather, Samuel Leigh Snr., my grandmother's grandfather, was taken to court in 1888 for selling beer at short measure whilst he was



landlord of the Royal Oak pub in Holyrood Street, Newport on the site of which is now Hursts.

Three generations of the Leigh family ran the pub from the 1830s until 1911.

My great, great, great, grandfather held the lease until his death in 1847 when it was transferred to his widow, Ann. His son, Samuel Leigh Snr. then took it over, until it was transferred to

his eldest son in 1891(see lease right).

This son was William Leigh, my great uncle. His

brother, Samuel Jnr. was my great grandfather who was landlord of the Fountain Pub on Quay Corner and Sea Street during the 1890s.

Finally the pub was run by a Charles Johnson until it closed in the 1920s.

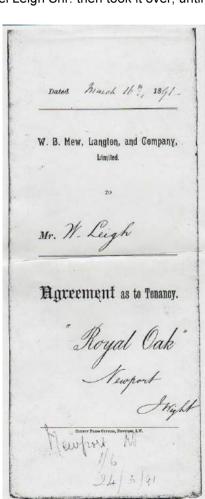
I have enclosed a photo of my great uncle William (1853 - 1927), who was also a barge owner; also a photo of the pewter beer mug



which I have with his initials W.L. inscribed, which hung on the beams I am told by his daughter who gave this to me 20 years ago.

The court case cutting is reproduced opposite.

Wayne Pritchett



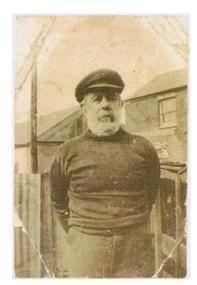
Wightwash SHORT MEASURES! Page Seventeen

Isle of Wight County Press 8th September 1888

ON MONDAY, before the Mayor (James George jnr. Esq.) Henry Mortimer, Esq. Henry Castle, Esq., M.D. Edwin Whitcher, Esq., Francis Pittis, jnr., Esq..
THE LANDLORD AND HIS CUPS

Samuel Leigh, landlord of the Royal Oak public-house, Holyrood-Street, was summoned for having in his possession, for use in his trade, 18 earthenware cups which did not bear the mark of verification as required by the 39th section of the Weights and Measures Act. - PC John Troughton, H.C.C. assistant inspector of weights and measures, deposed that on the 29th ult. he visited the defendant's house, and found there the 18 cups produced, used for the purposes of trade. None of them bore the stamp of verification, -By the Deputy Clerk (Mr. E.F. Blake): The cups are not deficient in measure. - The constable added that on the 31st ult. he went to the house to inform the defendant he had seized the cups and the defendant said if he had been there, he (witness) would have had his head split. - Defendant: You came to tantalise me. Three years ago we had to have a band put round the cups, and about a year afterwards we were told that a band was no use, and they must have rivets. We are not masters of our own castle

now, as it seems the police can come in just when they like. This is the last year I shall stand it - The Mayor said the Bench believed that the omission on the part of the defendant was accidental, but there had been an infringement of the statute. They were sure there was no wish on the part of the defendant to give short measure. He had given good measure all his days. They fined him 2s 6d. with 5s. costs. -P.C. Troughton asked that the cups should be forfeited. - The Mayor: Yes - Defendant: I have been in this house 40 years and my father was there 25 years before me, and this is the first time I have been summoned. - The Mayor: It was only an error of judgment on your part.



William Leigh - 1853—1927 Landlord of the Royal Oak between 1891- 1911

Last week I received this email from Claire Bennet at Island Brewery

... I thought you might like to see this very positive feedback we received from a CAMRA customer in Japan!

We have responded and thanked them for their support.

It was such a lovely email to receive, we just had to share it! I will be releasing a general press release, but as fellow CAMRA members I wanted to share the whole mail with you.

Kind regards, Claire

Good morning!

This is Shuichi Megata. I could receive your awesome beer safely. And held small real ale festival near Tokyo last Sunday.

Your Nipper Bitter was so nice!!! It was run out at first quickly! Over 30 customers has been fascinated by your bitter! Sometimes I organise small real ale event in Japan to show people what real ale is.

During this winter or next winter, I really hope to organise "Isle of Wight brewery real ale festival"!

Please remember you have big fans in far east! Anyway, thank your for awesome beer and kindly help!

Best regards, Shuichi

The attached photographs are shown opposite







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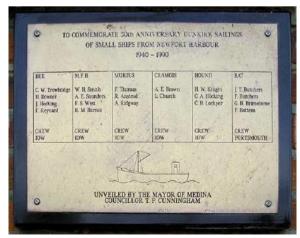
Wightwash Island Landmarks Page Twenty

The Medway Queen



This is no longer a landmark of the Isle of Wight but for years the Medway Queen stood proudly disintegrating close to the wreck of the Ryde Queen at Binstead. What is left of the Ryde Queen has been neglected and is now unrecognisable. Happily, because of its historic significance, a prodigious effort was made to preserve it. The Medway Queen finally succeeded in returning to the Medway where it is now a much visited restored exhibit. In common with hundreds of others, its crews took it backwards and forwards across the channel to Dunkirk where its exploits resulted in legendary fame. www.medwayqueen.co.uk

During the war, and indeed up until the nineteen seventies, Newport was a thriving port and a small fleet of vessels plied the Medina carrying the bulk of the Island's heavy imports. All of our coal, timber and building materials arrived this way. One vessel had a specific duty of transporting the produce of the Newport brewery to the mainland. Among the fleet which sailed alongside the Medway Queen, but whose exploits are often forgotten are five vessels whose usual voyages were here on the Medina. On a plaque on Newport quay the heroism of the crews of the Bee, the M.F.H., the Murius, the Chamois, the Hound and the Bat is commemorated.



Raisin Stout was the first of a series of new, small batch craft style beers to be produced by Island Brewery's Head Brewer. Others are still in formation, but there is talk of fusion styles, the likes of which gave birth to the current World Gold Medal award winning, Wight Christmas.

Those who attended the brewery's fifth anniversary celebrations in May last year, would have experienced a forerunner of, perhaps, what is to come, with such innovative and diverse delights as small batch Chocolate Rye Stout, American hopped Tropicale, a refreshing cloudy wheat beer, and a proper Midlands style Mild, as well as a vintage RDA Stout.

From a brewery and beer point of view, conservative consistency marks the style and philosophy of Island Brewery, who are playing the long game. From a stable base of a range of good honest,



whole ingredient, bitter styles, they have expanded their beer range over the years to include additional outstanding beers that present a truly unique drinking experience, most appreciated by aficionados at home and all around the world, whether it is by their peers in SIBA, or in a World beer competition, the accolades resound.

No one really seems to have woken up to the Craft Beer revolution, on the Island, yet, apart from Wetherspoons, of course, who feature a most compelling selection of choice craft beers. Apart from them, the market is wide open to anyone with the foresight and passion to embrace it. This is not the case on the mainland, where craft beer outlets are trying to meet popular demand, and nowhere more than in London. But, this new beer phenomenon is everywhere, not just in this Country. On a recent trip to Southern Spain, I encountered one of the best American style IPA's brewed by the innovative Cordobeer in Cordoba, and noted, to my delight, the

number of craft beers being stocked in nearly every bar.

Our three Island breweries all have a reputation of innovative excellence, and, I am sure could rise to the craft beer challenge if they thought the market would support it. Island Brewery may be the first to start, with small batch brewing; the drinkers are there, I talk to them nearly every

day, but, the gap, it seems, is getting these exciting and refreshing beers for sale in the pubs and bars across the Island.

Let's hope that 2016 will see that bridge happen, after all, it has got to be good business!



BLO Island Brewery



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CYPRUS REAL ALE MICROBREWERY GETS THE FINAL GO-AHEAD!

THE YORKSHIRE-FAMILY-OWNERS of the Paphos-based Aphrodite's Rock Microbrewery & Brewpub, the first licensed microbrewery in Cyprus, tell *Wightwash* the incredible story of how they overcame years of the former administration's rampant bureaucracy to start their brewery.

Why Did You Decide to Start a Microbrewery in Cyprus?

William Ginn, 'Bill', said, "I'm a Chartered Engineer in the oil industry and have travelled all my life. We wanted to start a family business and saw real potential to establish a

microbrewery in beautiful Paphos where we had happily settled along with many other British expatriates.

Melanie, our daughter, studied in Sunderland as one of a growing band of British women brewers. Then, in 2010, we prepared a full business plan for CIPA, the Cyprus Investment Promotion Agency, who agreed to assist us. We didn't enter into this lightly nor, knowing Cyprus, did we expect things to be easy but no market research, business plan or MBA could have prepared us for the government nightmare to follow..."

What Were the Problems You Encountered in Cyprus?

"We found an old defunct winery in a lush green valley in the hills above Paphos. The size was perfect plus it was full of charm and character with all permits as a 'winery'. CIPA said the 'Change of Use' application to 'brewery', "...should be straightforward". It was, however, Easter 2012, eighteen months of continuous and largely unnecessary work later, before our thick dossier of documentation was complete. We were assured all was in order and we "...should receive the Permit to Brew in a week". Imagine our shock on receiving notification from Nicosia not with our promised Permit to Brew but with further demands, then further and then still further unreasonable and, often, impossible demands.

It must be said that Jean, my wife, and I were treated very badly during these years and our health undoubtedly suffered. It turned out that CIPA was, in fact, powerless to help. It almost felt as if there was a deliberate attempt by the government to drive us out of Cyprus for some reason!

We persevered and met all demands making it clear we would not just meekly go away. Customs & Excise then dropped their bombshell, never previously mentioned, that should we ever receive a Permit to Brew we must pay a €51,000 bond and have a full-time Inspector on our premises whose salary and all expenses would be to our account. The cost could be well over €100,000pa; a crippling sum for a small family business."

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To Brussels and the European Parliament...

Bill said "With no options left to us, and feeling very alone, we took this to the European Parliament in Brussels with the support of our former Yorkshire MEPs." Questions put to the European Commission in 2012, were:

"Will the Commission investigate whether the difficulties and very long delays experienced by Aphrodite's Rock Brewing Company in its attempts to open for business in Cyprus are a function of:

The existence of non-tariff trading barriers

The Cypriot authorities manipulating regulations to prevent or discourage competition Tacit and potentially illegal bureaucratic connivance in favour of existing Cypriot business

And, whether the brewing sector in Cyprus is operating in accordance with the requirements of all relevant aspects of EU law"

"After nearly four years of struggles our Permit to Brew was finally granted with the resident Inspector and bond requirements dropped."

Bill said, "After all those years of Cyprus bureaucracy, I nearly called our Irish Red Ale 'Red Tape'!" He added, "Finally, however, we can say that a holiday in the 'Med' no longer condemns CAMRA real ale drinkers to long days of bland, commercial lagers. Cheap flights and low cost accommodation make even a long weekend break possible so come to our little oasis in Paphos in 2016 and have a few great days with us!"



Melanie and Jules

Aphrodite's Rock Microbrewery & Brewpub Today

"Aphrodite's Rock Microbrewery & Brewpub is in a lovely old winery 15 minutes from Paphos surrounded by beautiful olive groves and grape vine terraces. You and your family can take in the views sat in the traditional stone courtyard shaded by walnut, hazelnut and

mulberry trees and also enjoy regular live entertainment staged for your pleasure. The

kitchen offers delicious, great valuefor-money meals plus authentic hand-stretched Italian pizzas bakedto-order in an Italian wood-fired oven. Portions are generous come hungry, you won't leave that way!" Bill said.

Despite its stunning location, great restaurant and warm ambience, Aphrodite's Rock Microbrewery &



The Courtyard

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Brewpub is still, first-and-foremost, a microbrewery. Quality real ales and real ciders with real character are brewed by Head Brewer, Melanie, and her team for tourists and residents alike. You can also join the highly popular, informative and complimentary Brewery Tour held every Monday to Friday after lunch. This is an idyllic and inexpensive Mediterranean venue for birthday parties, anniversaries and wedding receptions with all special arrangements



The Restaurant

Aphrodite's Rock Microbrewery & Brewpub is regularly #1 in Tripadvisor "Top 100 Things to do in Paphos" with a Certificate of Excellence.



made.

Holidaymakers visiting Paphos will enjoy a great, low-cost 'sun, sea & sand' holiday on golden beaches beside the crystal-clear Mediterranean Sea as well as experiencing some amazing historical sites in one of the safest overseas tourist destinations available in these troubled times.

The Sample Paddle

The family's tenacity and determination to bring this much demanded microbrewery to fruition in Cyprus is to be commended. Institutional problems continue for them but they say the support and solidarity shown by fellow CAMRA members, and friends & family, visiting them in Paphos is a great help. Our mission is to let it be seen that British microbreweries overseas that are fighting to push back the frontiers of real ale in Europe are not alone but stand shoulder-to-shoulder with 200,000 CAMRA members. Support Aphrodite's Rock Microbrewery & Brewpub!

http://www.aphroditesrock.com.cy/



Beer*Point* was devised to identify those establishments that consistently serve Real Ale to the highest standards.

Being awarded **Beer***Point* status is a strong recommendation from IW CAMRA, that the listed pub is one that you can rely upon to get a good pint of Real Ale. The definition of a good pint means that the beer must fulfil **three** basic criteria:

- 1. The beer must have condition, which means it must have natural carbonation from undergoing a secondary fermentation in the cask that tingle on the tongue. It also means that the beer must be fresh as by definition stale beer loses its carbonation and goes flat.
- 2. The beer must be kept and served within the CAMRA acceptable temperature range. Too cold, and some yeasts coagulate and taint the flavour (peppery, for instance), too warm and the beer can taint with off flavours (marzipan and others). Also, the mouthfeel of the beer changes above 13 degrees and it becomes significantly more difficult and less pleasant to swallow. CAMRA ideal is around 11° or 12°C.
- 3. The pint must be clear. This is very important for a pulled pint, as haziness or cloudiness can be an indicator of dirty lines and thereby contamination. There is nothing wrong with un-fined beer, and there is a trend for this amongst progressive craft beers, but the taste and effect of fresh yeast is quite different to that of dirty pipes.

Only pubs that serve beer that satisfies **all** these three criteria will be listed, and if and when they cease to satisfy **any** of the three (for example, too warm or too cold), they will be suspended with the reasons passed on to the pub by the administrator.

Beer*Point* listed pubs that are known currently to satisfy the criteria are, by area:

North - Cowes & District

Anchor Inn, Cowes Ale House, Duke Of York, Folly Inn, Fountain Inn, Kingston Arms, Lifeboat, Pier View, Traveller's Joy, Union Inn, Vectis Tavern, White Hart - East Cowes, Woodvale

Central - Newport & District

Bargeman's Rest, Blacksmith's Arms, Castle Inn, Chequers Inn, Crispin, Dairyman's Daughter, Fighting Cocks, George Inn, Griffin, Hogshead, Man In The Moon, Medina Quay, Newport Ale House, Pointer Inn, Prince Of Wales, Taverners, White Lion - Arreton, Wren's Nest

East - Ryde & District

Boat House, Castle, Cedars, Crown Hotel, Culver Haven, Fowlers, High Park Tavern, King Lud, Kynge's Well, Old Village Inn, Ryde Castle Hotel, Seaview Hotel, Simeon Arms, Vine Inn, Wheatsheaf –Brading, Woodman's Arms, Yarbridge, Yelf's Hotel

South -Sandown, Shanklin, Ventnor & District

Buddle Inn, Castle, Caulkheads, Chine Inn, Crab & Lobster Tap, Falcon, Flanagans, King Harry's Bar, Old Comical, Perks Of Ventnor, Spyglass, Village Inn, Volunteer, Waterfront, White Horse, Wight Mouse.

West - Yarmouth, Freshwater, Calbourne, Shorwell & District

Bugle Hotel, Crown Inn, Highdown Inn, Horse & Groom, King's Head, New Inn, Red Lion, Sun Inn (Hulverstone), Sun (Calbourne), Three Bishops, Vine Inn, Waterfront, Wheatsheaf.

PLEASE NOTE: The absence of a pub's name in this list may not necessarily indicate that their beer is not up to the required CAMRA standard. Members, please contact the **Beer***Point* administrator if you know of a pub that you think should be included or reviewed.

Beer*Point* is currently administered by our chairman John Nicholson who can be contacted on inl@johnnicholson.co.uk





An American Adventure Part III

Brooklyn is a solid, working class area, with an environment which stretches from industrial to smart, from tourist to everyday. It's the comfortable jumper to Manhattan's pashmina. There are architectural gems hidden away in its back streets, brownstone semis and Georgian terraces to rival anything in the better parts of London's more modest suburbs. Not Cockfosters or Sloane Square maybe, but some of the





Wightwash



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buildings are pretty decent.

Getting around and in and out of Brooklyn is reasonably easy. There are plentiful buses and subways, as long as you avoid some of the massive potholes in the roads, and Fulton Street Station in lower Manhattan, which is the size of a small town and the layout of the Labrynth (it took us two days to find our way from one line to another). Apart from that, walking works well, though Brooklyn is a big place. But it's the best place in New York for beer, bars and breweries.

One such highlight is undoubtedly the Hop Hills in Brooklyn, a beer house conveniently located so near our Air BnB apartment at Washington Hill, we were surely guided by heavenly powers when we booked it (unlike the Good Lady's son, who had a pet pig sharing his apartment block. Really). It's diminutive stature – the size of an English micropub – and minimalist décor was in contrast to the astonishing number and ever-changing variety of beers on offer, 12 on craft draft, supplemented by 90 different bottled ales, ranging from 'session' IPAs (ie, those around 5%) to Imperial Stouts – the day before we left, I enjoyed a delightful ten



percenter which was made from fermented tar, a treat from the barman for paying his wages for the week. Each time we went in (at least once a day for medicinal reasons), the owners had had a new beer menu printed, the perusal of which engendered an overwhelming sensation of anticipation and lust. Sadly, we never got to try the wonderfully-named Everything Was Forever Until It Was No More, a 10% Russian Imperial Stout from Threes Brewery in Brooklyn, which would undoubtedly have been Beer of the Trip.

Brooklyn is the home to several micro – and not so micro – breweries. You will be familiar with the largest, Brooklyn Brewery, whose offerings grace most UK supermarket shelves, though sadly you won't find Blast!, a delightful, pokey 8.4% IPA.

The highlight of my stay was undoubtedly the VIP tour of Brooklyn Brewery. The Good Lady's son has a best friend who works there, and had arranged the tour for my birthday present; I could ask no more for a gift. As VIPs (stop sniggering at the back, Jones minor), we were able to bypass the massive queue which

precedes the evening opening of the Brewery Bar, and were ushered inside via a side entrance. And what a feast of beers we had! In addition to their usual range, we were plied with many limitededition speciality brews, most of an eye-watering strength, which had never found their way to the market. Sorachi Ace, Cider Lees (yes, beer with cider lees. Weird), Hand & Seal and Local 1 all went down our throats in a haze of ABVs. Undoubtedly the strangest was a 13% barley wine, which tasted like a Marsala, which

I felt was perhaps taking too literal an interpretation of 'wine'. Afterwards, a stagger to a nearby Lebanese restaurant led to an equally rewarding experience. If you've never tried Lebanese food, do so.

Other Half Brewery occupies a corner of a former Brooklyn printworks, part of which is partitioned off to form a bar which resembles a





disused North Korean tenement, though without the opulence. An astonishing range of some 15 craft drafts were on offer, which could be enjoyed at the single large communal table which occupied most of the bar. It's not the bar to go in if you want to keep yourself to yourself, and I enjoyed a lengthy conversation with a local imbiber who was

surprisingly knowledgeable about English beers. In return, I told him all about US beers, and, although he turned his back on me after a couple of minutes, I could tell he was impressed.

The great thing about Brooklyn, and the USA as a whole, is that, however modest the bar or restaurant you go in, you're assured of finding a great beer; craft beer is a passion with them, which is remarkable in a country hitherto ruled by Anheuser Busch and Coors. A small bar a few doors down from our apartment had a couple of IPAs, an amber and a porter on draught, as well as an interesting selection of bottles. Even the adjacent pizza restaurant had an enjoyable IPA on offer, as well as the best pizza I've ever had. The restaurant opposite offered a bottled porter to enjoy with your meal. How

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many UK suburban pubs can offer that?

Their supermarkets are temples to beer. A culling session at the local mart produced the range of beers in the adjacent picture. Before you accuse me of being in lust with the USA, let me point out that their culinary offerings for home consumption are dire. When you try American sausages or cheese from anywhere other than a deli, you



can appreciate why dining out is so popular. It's a pity that their manufactured food doesn't match the range and quality of their beer. I found I could live with that; after two or three Imperial Stouts, I could live with anything. Except Bud.

When I arrived in Brooklyn at the start of a two-week stay, it was so alien, I couldn't imagine how I was going to get through the coming fortnight. With the aid of the Hops Hill and various other sources of the amber delight, not to mention the fascinating cocktail that is New York, I found that it was not only no problem, but two weeks later, I didn't want to leave. You might think it's not your scene, but try it; you'll want to go back.

Brian Jacobs





ISLE OF WIGHT STEAM RAILWAY

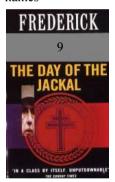
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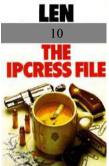
Win a £20 Meal Voucher for the Chequers Inn or a case of Yates' Ales

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 current (March 2016) Secretary of State for Education?
- 2/ In which city would you find Sugarloaf Mountain and Copacabana Beach?
- 3/ Which film won "Best Picture" in this year's (2016) Oscars?
- 4/ What nationality was the composer Gustav Holst?
- 5/ Which Beatles album featured a zebra crossing on the cover?
- 6/ Who played Hermione Granger in the Harry Potter films?
- 7/ What type of animal is a pipistrelle?
- 8/ On what date is St George's Day?
- 9/ and 10/ Complete these author's names





Answers to the Winter Quiz

- 1/ Wladimir KIitschko
- 2/ (Red) Grouse (and Ptarmigan)
- 3/ Anglesey
- 4/ John Wyndham
- 5/ The Searchers
- 6/ Six feet
- 7/ Clocks and timepieces
- 8/ Jeremy Hunt
- 9/ Peugeot 10/ Citroen

Peter Daniells of Maidenhead wins a meal voucher and Gary Langridge of Wootton wins a case of Yates' beer. Thank you to all the others who took part - better luck next time!



Diary Dates

Friday 18th March: **Branch Meeting:** The Horse and Groom, Ningwood 8pm Friday 25th - Monday 28th March: **Beer & Cider Festival:** Castle Inn, Sandown Wednesday 20th April: **P/BOY Presentations:** King Harry's, Shanklin 7pm

Friday 22nd April: Branch Meeting: Hotel Ryde Castle 8pm

Saturday 30th April - Monday 2nd May: Beer Festival: Havenstreet Steam Railway

Saturday 14th May: Wolverton Folk and Blues Fair: Wolverton Manor

Friday 20th May: Branch Meeting: Castle Inn, Sandown 8pm

Thursday 2nd - Sunday 5th June: **Newport Jazz Weekend:** Various venues Thursday 16th - Sunday 19th June: **Beer Festival**, Highdown Inn, Totland

Friday 17th June: **Branch Social Visit:** Highdown Inn, Totland 8pm Friday 22nd July: **Newport Walk-About:** start Prince of Wales 8pm

Sat 15th & Sun 16th October: IOW Classic Buses, Beer and Walks Weekend Members:

Paul Sheldon is looking for more volunteers to help with the Beer and Bus Weekend. If you can spare a few hours, please phone Paul on 01983 611063.

Wightwash is produced with the support of our valued sponsors









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