

Wightwash

Volume 2, Number 75

Newsletter of the Isle of Wight branch of CAMRA

Spring Issue 2018



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



Open for Business!



CAMPAIGN
FOR
REAL ALE

In this FREE issue:

Cider News

New Faces

A Beerhead Abroad

Pete's Progress

Pub Walk

PRIZE QUIZ

Brewery News

Pop-Up-Pubs

and much, much more...

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Name(s) of account holder

Bank or Building Society Account Number

Branch Sort Code

Reference

Hearty congratulations to King Harry's Bar, Shanklin, who have proved to be our favourite pub for the third year in a row. Our membership voted for over 60 pubs which only goes to show how many great pubs we have on the Island and how much we appreciate them.

Earls RDA (Rich Dark Ale) picks up the most popular beer, again for the third year on the trot.—Well done to all at Island Ales.

TOP PUBS

- 1/ King Harry's Bar, Shanklin
- 2/ Newport Ale House, Newport
- 2/ S. Fowler & Co, Ryde
- 4/ Castle Inn, Sandown
- 4/ Joe's Bar, Niton
- 6/ Railway, Ryde
- 7/ Traveller's Joy, Northwood
- 8/ Union Inn, Cowes
- 9/ Cowes Ale House, Cowes
- 10/ Volunteer, Ventnor

TOP BEERS

- 1/ Earls R.D.A, Island Brewery
- 2/ Fuggle-Dee-Dum, Goddards
- 3/ Yachtsman's Ale, Island Brewery
- 3/ Ale of Wight, Goddards
- 5/ Wight Christmas, Island Brewery
- 6/ Islander, Yates'
- 7/ Vectis Venom, Island Brewery
- 8/ Duck's Folly, Goddards
- 8/ Dark Side of the Wight, Yates'
- 8/ On-The-Buses, Yates'

Thank you to all those who took the trouble to vote and thank you very much to Mike Hoar who has the sometimes thankless task of coordinating the poll.

A full list of the results can be found on our website: wightwash.org.uk

Who's Who

Chairman and BeerPoint coordinator

John Nicholson
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Secretary

Alec Lawson
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Treasurer and GBG coordinator

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camraiw@aol.com

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Tim Marshall
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Press Officer

Brian Jacobs
icloth14@gmail.com

DEADLINE FOR SUMMER WIGHTWASH WILL BE
 20TH MAY 2018

The Pub and Beer of the Year awards will be presented at King Harry's Bar on Wednesday 18th April - All Welcome!

NUMBER ONE AGAIN!

Branch Pub of the Year 2017

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Old Village, Shanklin

Ever changing variety of well kept real ales

Telephone: 01983 863119

Function room available for all occasions

Live bands every Friday from 9pm 'til 11pm

20p off a pint of real ale for card carrying CAMRA members



Yates' Brewery

Yates' have had a steady start to 2018 and were delighted to have *Holy Joe* selected as a guest ale in Wadworth pubs for February, and *Islander* chosen as a 2017 GBBF CBOB finalist. They are also pleased to say that their beers will shortly be available in all Cooperative stores around the Island.

The brewery is working hard to build up stocks of their bottled beers in readiness for Easter, and note that it's promising to see that some pubs are reopening. Orders are already up on last year following the rebranding exercise involving a new style



bottle and associated labels. Another aspect of the rebranding that you will notice around the Island is their curtain sided vehicles sporting eye catching blue sides.

Sadly Madison has left the team, moving on to a different career venture. They wish her all the very best and hope to be able to introduce her replacement in the next issue.

Jeff Sechiari
Yates BLO

Goddards Brewery

25 Years of beer!

This year Goddards is celebrating its 25th anniversary. The first ever brew was Goddards Special Bitter 4% on 13th June 1993 and the brewery was announced officially open 2nd August of the same year.

Anthony Goddard says "In our 25 years of brewing we have brewed 10,207,013 pints, that's enough in pint mugs side-by-side to stretch from the brewery in Ryde to the southern tip of the Shetland Isles!"

Ye Olde Village Inn
61 High Street, Bembridge - PO35 5SF
Tel: 01983 872616

7 Day Offers

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DEAL • CURRY 50% OFF 2ND CURRY
- Wed Night**
DEAL • PIZZA 50% OFF 2ND PIZZA
- Thursday Night**
DEAL • 25% OFF BOTTLE OF WINE
- Fri & Sat Night**
DEAL • FREE HOUSE WINE DRINK
- Sunday Roasts**
DEAL • FREE DESSERT

CHINESE FOOD

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REAL ALES COLD BEERS

Web: yeoldevillageinn.com

See full offer for T&C's

Visit to Warminster Maltings



During February the Goddards team went to visit Warminster Maltings, where all of the barley is sent to complete the malting process before it returns to Barnsley Farm. The team went to oversee last year's barley harvest being prepared for this year's brewing. There are only four maltings left in the UK and most of the production is modern which makes Warminster Maltings a very special example of the more traditional techniques. Xavier Baker, managing director at Goddards said: "It was great

for us to visit our old friends at Warminster Maltings and see our quality Island barley going through the traditional three stage floor malting process. As well as being a fun day out it is important for us to follow the journey from grain to glass. Working with local Island farmers, who do a great job in growing top quality brewing barley and with Warminster Maltings, who enable us to brew our fine ales with the best possible ingredients, our drinkers appreciate the traditional way in which our beer is brewed and are increasingly interested in its provenance."

IW Pride

Goddards latest collaboration is with IW Pride to produce a Pride ale. Last winter IW Pride hosted a competition on Facebook calling for the public to vote on their favourite beer name. The winning name is 'Island Pride' and is expected to be available from May 2018, with a percentage of the sales going back to the Island Pride charity.

Mike Hoar
Goddards BLO

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EAST COWES

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Island Brewery

Whilst design plans are being drawn up, pending the new brewery site at the historic location of the old Malt & Hops on the bend next to Plessey (BAE Systems), the old wartime site of Somerton Airport, Island Brewery's small batch special craft and fusion beers are proving a real success, with a constant demand for one off specials and small quantities to celebrate special occasions. And why wouldn't they, with the engineering precision that is delivered in flavour and texture from master brewer Chris Coleman, whose creations have a track record of national and international acclaim.

Chris's interpretation of a couple of Mew's beers, a stout and a strong amber ale, can be tasted at the Quay Art's Beer & Blues Festival, now annually held in the first weekend in March. Another regular host of Island Brewery specials is the Newport Ale House, whose enterprising reputation has attracted the attention of aficionados on and off the Island. Fittingly, in line with the Year of Engineering, the

Ale House founder, Mark Ridett, himself a civil engineer, is hosting a very unique Black IPA, specially brewed by Chris, an ex Fleet Air Arm engineer, to mark the Island's very own rocket station, which was situated at the Needles, and to celebrate the rocket scientists who accumulated on the Island to work on the project, many of whom were reputed to have been lovers of good real ale. How poetic and fitting is that!

Being an engineer is a way of life, not a part-time occupation that you leave behind when you go home, retire or switch jobs; it is a discipline and a way of viewing the world, and reflects in everything that you do. And, it is no different with our Chris, who is also focused on celebrating the remarkable Island's prowess, in further brews to mark the scientist and polymath Sir Robert Hooke, and the magnificent Isle of Wight founder of modern seismology, John Milne, whose earthquake reading technology is still active in Shide. Both these giants of engineering, produced work that changed the world, "so we will wait to see what other ground-



THE ANCHOR
COWES

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CAMRA DISCOUNTS

Here is a list of pubs which offer card carrying CAMRA members discount.

- Old Village Inn**, Bembridge - 10%
- Pilot Boat**, Bembridge - 15%
- Anchor**, Cowes - 10%
- Duke of York**, Cowes - 20p off a pint
- High Park Tavern**, Ryde - 25p off a pint
- King Harry's Bar**, Shanklin - 20p off a pint

FREQUENT FLYERS

Did you know that your CAMRA vouchers are valid at JD Wetherspoons pubs at airports?

Landlords, if you offer discount to card carrying CAMRA members, please inform editor@wightwash.org.uk



breaking brews Chris may come up with to mark the prowess of such distinction, and I have no doubts the celebratory beers will make their stake amongst real ale enthusiast", says Chris's boss and brewery owner, Steve Minshull.

Apart from being on the world stage, leading celebrations in the Engineering Isle, circling the

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realms of history and landing a new brewery in the clouds on the banks of Somerton Airfield, Island Brewery's daily life is currently occupied with building stock for the rising demand for its bottled beers. But, their feet are firmly on the ground as well, by all accounts, in recovering from the impacts of the enthusiasm reputed to have been shown in the recent brewery visit from Ryde Rotary Club, whose legendary thirst is rumoured to have nearly drunk the brewery dry, and whose membership have certainly displayed that they are dab hands at organising the proverbial in a brewery, giving proud accolade to their refreshing ability to combine business and social skills in this increasingly dry age of progressively sterile political correctness and suffocating puritanism – well done RRC!

John Nicholson
Island Brewery BLO

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The Isle of Wight Distillery is pleased to officially announce it has moved to its new home. The Mermaid Bar at The Wishing Well, Pondwell, is now open to the public from 11am to 11pm daily. The bar is decorated in a comfortable, easy style perfect for relaxing with a refreshing Mermaid gin and tonic.

Sit back and watch the distillery in action through a large glass wall and learn more about the distilling process. There are even opportunities to taste the gin.

If gin is not for you, you'll be able to enjoy a pint of locally brewed Goddards *Starboard!* on tap as well as *Sharp's Wolf*

Rock. For those looking for something a little 'softer' you'll be able to enjoy a cup of fresh, local coffee. Everyone is catered for.

Xavier Baker, co-founder of the distillery said "We are really pleased to be able to showcase our new home and give people the opportunity to see how we create the much loved Mermaid Gin." he continues "The Mermaid Bar is the perfect venue to enjoy a gin and tonic in beautiful surroundings."

The team will also be serving up Cocktails of the Week. These will change to reflect the seasons and if you feel adventurous you'll rarely experience the same drink twice. Keep an eye on the Isle of Wight Distillery's website for details on specialist cocktail masterclasses and events isleofwightdistillery.com



THE
BUDDLE INN
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Since taking the role of local cider rep I have completed my initial task to find a pub on the island that sells real cider within the constraints of CAMRA's definition of real cider. I was keen to put an Island pub forward for Cider Pub of the Year. I initially used the CAMRA Good Beer Guide as a reference. It became apparent that no pub, as far as I have checked, sells "Real Cider" that conforms to CAMRA's real cider stipulations. I have covered all the pubs in the Good Beer Guide and a few others. There are some pubs that do sell box ciders, however, for one reason or another they do not qualify to be classed as "Real Ciders".

It's been great to welcome Nigel Firth into the branch. Nigel has recently moved over to the Island and is the CAMRA regional cider coordinator for Wessex and the Channel Islands. Nigel has given up his own time to help me understand the finer points of cider and perry. His knowledge of the subject is immense and it has been a pleasure to get together and discuss all things "apples and pears." I am genuinely looking forward to working with Nigel in the coming months.

I am now looking forward to attending festivals on the Island where cider is sold. All cider festival dates on the island will be published via the Wightwash website.

Past cider News;

Aspall Cyder Ltd. (a 300 year old family business) has sold out to Molson Coors.

Molson Coors raising prices by 3.2% sometime in 2018

ABInBev raising prices by 3.9% from February 2018

Cheers!

John Glazebrook



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Fully open from Easter!

30 Victoria Street. 01983 852537

The sometimes thorny topic of beer temperatures was discussed at our branch AGM. John Glazebrook decided to look more closely into the subject.

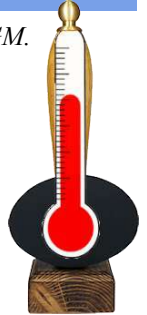
TEMPERATURE RANGES FOR DIFFERENT ALE STYLES

CAMRA's website recommends a temperature for real ale between 12° – 14° C
Cask Marque recommends cask is served at 11° – 13° C, although it audits at 10° – 14° C (Cask Marque website Beer Temperature)

Craft Beer and Brewing Magazine gives good guidelines on temperatures:

- 2° - 4° C for mass market lagers
- 4° – 7° C for Czech & German Pilsners, Wheat Beers & Kolsch
- 7° -10° C for IPA's, American Pale Ales, Porters and Stouts
- 10° – 13° C Belgian Ales Sour Ales, Bocks and English Bitters, Milds & Scottish Ales
- 13° - 16° C Barley Wines, Imperial Stouts, Belgian Strong Ales and Doppelbocks.

John Glazebrook



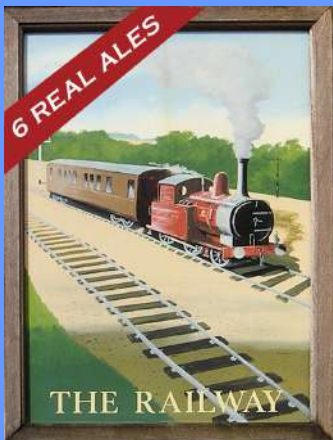
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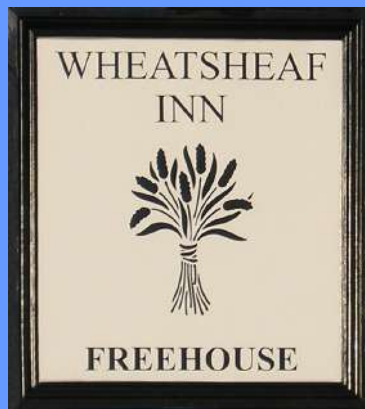
Live Entertainment

Greg and Hayley welcome you to The Railway Inn, Ryde and The Wheatsheaf, Brading

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The Railway & The Wheatsheaf are family & dog friendly pubs and are easily accessible by train & bus (No. 3)
 Live Music @ The Railway - Fri 9pm & Sun 6pm | Live Music @ The Wheatsheaf - Saturdays 9pm

This April, Island Ales will celebrate their 25-year anniversary.

Founded by Tom Minshull in 1993 and originally based around just soft drinks, Tom very quickly expanded the business to include beers and of course real ales.

Currently they hold in stock at any one time at least 30 different ales including ales from their sister company the multi award winning Isle of Wight Brewery.

Island Ales have trading partnerships with all the leading national brewers and major soft drinks manufacturers and now, as members of the Society of Vintners they have an unrivalled range of exclusive wines from around the world to add to their portfolio.

As well as this vast range of drinks, Island Ales also cater for the increasing specialist market, with a selection of acclaimed international and UK beers and ciders in bottles, boxes and pins, with their brewery also producing small batch aficionado craft and fusion beers to an ever-growing order list.

With Tom's retirement the business is now run by Tom's son Stephen as Managing Director, with Tom's son in law Chris as Sales Director. Keeping the business as a true family concern, Stephen's son Oliver joined the company in 2010 handling all mainland sales, bringing a third generation into this true family business.

Island Ales would like to take this opportunity to thank their customers old and new and raise a glass to the next 25 years.



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CLEAR BREW DEMONSTRATION – WOODMANS ARMS, WOOTTON

On Tuesday 13 February, six members of the Isle of Wight Branch of CAMRA, were invited to a demonstration of beer line cleaning by Simon Harris of Clear Brew at the Woodmans Arms which has recently been taken over by Ronnie and Harry Fletcher.

When the two brothers took over the pub, they decided that cleaning of the beer lines was so important to the reputation of the pub and to the wellbeing of the customers, the lines should be professionally cleaned.

Over a period of time, if lines are not cleaned properly they can become so contaminated they need replacing. Clear Brew have photographic evidence of outlets where beer quality can be seen to be verging on the poisonous.

The line clean too often is just another job in an all too busy day and interruptions may lead to short cuts. Employing Clear Brew, with their internationally tried and tested products, cleanliness is guaranteed. Comparison figures for in-house cleaning and the Clear Brew system show that not only can cleanliness be guaranteed but the net cost saving can be considerable.

The morning was well worth the effort of the early rise. We found the demonstration very interesting and our thanks go to Simon, Harry and Ronnie.

For further details and cost implications, please contact Simon Harris.

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The Pop-Inn

Friday 4th May - Sunday 6th May 2018

Exciting! The Pop-Inn will be returning to Chillerton throughout this May Day Bank Holiday.

The 'pop-up pub' will be opening its doors at The Village Hall from the afternoon of Friday 4th May. So come and see the old Wesleyan Chapel transformed into the folky ale house once again. We will be

offering the usual real ale, local cider, fayre and in addition a weekend filled with musical entertainment.

On the Saturday morning the Inn will host Chillerton's regular monthly cafe/market, where you'll find plenty of local plants and produce on sale - not to mention tea and cake! You might also like to join in on the Sunday morning circular walk (with commentary on wildlife, social and landscape history) returning to The Pop-Inn for a pint and a bite to eat. There'll be plenty happening so go on...pop in!!!

The Gallybagger Inn

The Reading Room, Main Road, Chillerton

A regular folk and music night held on the last Thursday of each month. Performers and audience are very welcome to come and support local live music at its best.



Three Top Ryde Pubs

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We've all seen hysterical reports and headlines such as:

"Three in four people in A & E at weekends are there because of alcohol" - *Telegraph* -

(It turns out that the figure is more like one in twenty.)

"Just one glass a day increases the risk of various cancers" - *Mail* -

"Alcohol is worse than cigarettes" - *Guardian* -

"Red wine is bad for you, say experts" - *Telegraph* -

"Proof drinking alcohol causes cancer" - *The i* -

The last two, incidentally, quoted a "study" that never took place and was in fact the result of a "discussion piece" from a solitary journalist in New Zealand.

Some of you with good memories will recall the furore just before the 2003

licensing act was introduced. - **"Labour to introduce 24 hour Drinking"** and

"Police Slam Blair's Round-the-Clock Boozing Bill" (I have to admit I may have misremembered that last one - but it's a fair representation of the attitude at the time.) Funnily I haven't seen much written about the fact that since "24 Hour Drinking" was introduced, alcohol consumption is down by 19%.

On a recent trip to the dentist I was asked if I knew how many units of alcohol I consumed a week. I replied "Yes - and do you know what a "unit" is?" They didn't and I don't think they believed me when I explained that a "unit" is the amount of alcohol the average human body can process in one hour so that there is none left in the bloodstream (approximately ten millilitres according to Drinkaware). "But that's twelve pints of beer a day!" No wonder the Government rejected Chief Medical Officer Sir Liam Donaldson's original recommendations. Interestingly, the current Chief Medical Officer, Dame Sally Davis seems to have distanced herself from the debate saying that there's no such thing as a "safe level".

No one with any sense, thinks that drinking to excess is anything but a bad idea and there is no doubt that alcohol abuse is a dreadful drain on the police and the social services, but please let's have a sensible discussion.

The Drinkers' Voice is a grassroots organisation representing people who enjoy drinking alcohol as part of a healthy lifestyle. They believe that stories surrounding alcohol are often disproportionately negative and fail to acknowledge the health benefits of moderate drinking. Directors include Byron Davies (Chair), Dr William McCrea, Dr Richard Harding, Colin Valentine and John Duffy.

If you would like to find out more about Drinkers' Voice, have a look at their website <https://drinkersvoice.org.uk/> follow them on twitter <https://twitter.com/drinkersvoiceuk> or Facebook <https://www.facebook.com/DrinkersVoiceUK/>



In 1988 Richard and Sue Holmes bought the Chequers Inn and ran it for 28 years. Now after a massive refurbishment /face-lift, their son and daughter in law, Mark and Laura Holmes are at the helm.

Together with their head-chef Steve Harris and staff, they look forward to welcoming you.



www.chequersinn-iow.co.uk

and now for something completely different...

THE CHEQUERS INN

To Book: 840314

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Ship & Castle, East Cowes



Here's another success story for a wonderful little Isle of Wight pub that has had its fair share of woes. In May of last year, Punch Taverns re-opened the East Cowes pub under temporary management. Shortly after, Fliss Prosser began work as a part-time bar-maid. When the freehold was sold to a mainland company it was Fliss that they asked to run it. "It was like I was born to it. I've never really wanted to do anything else".

Previously Fliss, originally from Dorset, had trained as a carpenter. This has left her with an appreciation of anything hand-crafted; bread, cheese and of course -beer. You will always find some local craft ales at the Ship and Castle – and by the time you

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f /TheSteamerInn JoinTheLocals



are reading this, you may very well find some **Dark Castle** on the bar – a specially designed dark ale from Island Brewery’s Chris Coleman.

There’s live music

about twice a month from the likes of John Wroath and Witches Promise.

Do call in to this delightful little pub and see Fliss and barman Daev. You never know, you may even be able to get home on the floating bridge!

Opening times:

Mon-Sat: 12 noon – 11pm

Sun: 12 noon - 12 midnight

www.facebook.com/ShipAndCastleEastCoves/

ESTD **THE** 1984
WATERFRONT

We welcome you to The Waterfront with our all new restaurant “The Mediterranean Kitchen” where you can come and enjoy the magical location of Totland Bay in the west of the Isle of Wight. Experience some of the finest sunsets in Europe over a drink, or our freshly prepared delicious Mediterranean cuisine.

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DOGS ARE MOST WELCOME IN CERTAIN AREAS

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ISLE OF WIGHT STEAM RAILWAY

13th ISLE OF WIGHT REAL ALE FESTIVAL

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The White Horse, Whitwell

Approximately 4 miles

Please note that due to the seasonal abundance of lush stinging nettles, at certain times of the year, you would be ill-advised to attempt this walk in shorts.

Turn right from the pub and walk up the main street. Pass the road junction on the right and the church and look for a path on the left.

There is a signpost "**Public Bridleway NT15 Stenbury Down 1½ miles Wroxall 3 miles**".

There is an orientation board and further down, a red pump. Go through the gate. At the bottom of the lane cross a bridge by a sheep dip and continue with the wire fence on your left. **Ignore the double stile** on your left.

Go through the gate into an enclosed path which goes uphill to your right. This goes through a small area of woodland that would have been at one time the railway line. Go through a gate into an open field and keep the wire fence to your right.

Pass the Orientation board number 3. Walk past the signpost and take the well-worn path slightly to your left across the open field. Walk towards the left of the hedge at the top of the field. Go through the gate into an enclosed path.

To the left of this path there is a fishing lake. Go through the gate into the Nettlecombe Farm car park. Turn slightly to your right and enter an enclosed sunken path sign **Pubic Bridleway NT3 Ventnor or Stenbury**. When the path forks take the path on the left sign **Public Bridleway NT119 Wroxall, Ventnor and Week Fm**. When you come out of the enclosed wooded area, continue up the enclosed path with the hedge on the right and the fence on the left.

When you get to the end of that path, **don't turn right** but carry straight on over a stile and head towards the trees growing in the abandoned chalk pit.

Cross a stile, cross a farm track and then almost immediately cross another stile into an enclosed path that climbs quite sharply to your right.

Climb some steps with a rail on the right. Over a stile into an open field continue along the footpath keeping the hedge to your left. Cross the stile turn left into an enclosed footpath. You are now joining




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FRIDAY 30th MARCH
 UNTIL
MONDAY 2nd APRIL

the **Public Bridleway GL51 Appuldurcombe Down**. Continue towards the radio mast. Go through a small gravel car park and past a gate.

About 250 yards along this lane turn left through a gate sign **Public Bridleway GL50 Stenbury Manor, Whitwell Road** with a **blue arrow**.

Continue down the hill. Go through a gate in the corner of the field into an enclosed path and walk towards the farm buildings. Continuing into the farm area, pass a cottage on your right into an enclosed yard. Go diagonally to your right and pass through a gate and turn left on to the farm track. Walk ahead on an enclosed track which becomes tree-lined.

Approaching Stenbury Manor the track has barns to the right. The manor house is to the left with a weeping willow in front. Follow the track curving sharp right. At the end of a little copse on the left, turn left over a small bridge into the field.

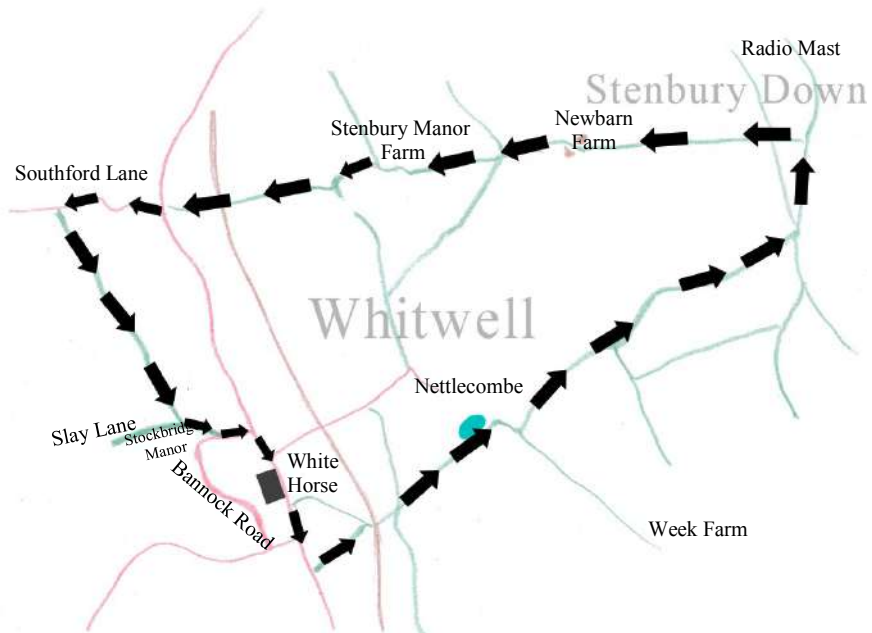
There is a signpost which just says **Public Footpath**. Join the enclosed footpath and follow the left edge of the field uphill. This turns sharp left behind the copse and then right at the old barn. Continue along the field edge.

At the end of the copse turn left over a stile and follow the path round to the right (**not straight on**). Continue keeping the hedge to your right. The field narrows with a double stile into the next overgrown field. Continue keeping the hedge on your right. Cross a stile at the end of this narrow field and pass under the railway bridge.

Go over a stile at the side of the brook and follow the edge of the stream.

Go over another stile into the farmyard, go straight across and exit through a gate on to the road. Turn left for a few yards and then right along Southford Lane. Walk along the lane past the mill, ignoring a path to the right.

Turn left at the signpost **Public Bridleway NT112 Slay Lane ½ mile Whitwell ¾ mile**. This is a long path that eventually becomes a gravel drive between some houses and stables. When you get to Stockbridge Manor turn left (Slay Lane) which leads to Bannock Road. Go left to reach Whitwell High Street. Turn right and walk back to the **White Horse**.



Cornwall Holiday September 2017

Having sadly sold the Camper van in the summer, we set off in our new car heading for Cornwall. To break the journey we decided to stop off at Street in Somerset for the Clarks Village outlet. Bargains! We had a good shop and got some good shoes at reasonable prices and moved onto the Red Lion, Glastonbury Road, West Pennard, Somerset.

www.redlionwestpennard.co.uk

We'd never been before but it turned out to be a very comfortable bed and breakfast and an excellent pub. Three real ales - Sharp's Sea Fury, Cotleigh Tawny, Butcombe Bitter and the food was very good too.



Having had a very good breakfast we set off for Hayle in Cornwall where we had booked a chalet for a week. Not a bad drive down and not being able to book in until after 4 p.m. we stopped at Launceston to have a cup of tea and see the castle. Onwards and arrived in Hayle in time to do a week's shop at the large ASDA and booked into the Chalet. The Chalet was basic but clean and comfortable, on the Beachside Holiday Park.

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The beach was fantastic with three miles of golden sand. The only down side being a plague of Portuguese Man of war jelly fish but as we had no intention of swimming they didn't bother us at all.

We spent the week mainly walking. Walked to Godrevy Point one

day, over the top to Castle and Fishing Coves to watch the seals sunbathing and swimming.

One day we caught the bus to Penzance and went into The

Star Inn. Because there is a shortage of public toilets there, the council pay some premises to allow access to their toilets. (Isle of Wight Council PLEASE NOTE!) The Star takes part in the scheme and their toilets are immaculate. The beer is good too - five real ales, well worth a visit. A lovely pub full of character, the food looked good too. (starinnpenzance@gmail.com).

continued →



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Visited St. Ives another day and had a look at a few art galleries and the Old Coastguard Lookout and Fort. We walked along to The Bucket of Blood, a pub at Phillack near to the holiday park but sadly it wasn't open, which was a shame, as they brew their own. The church next door was open and a lovely old building. I did have a pint of Bucket of Blood in the Prince of Wales, Newport when they had their beer festival a few years ago. The legend has it that the barmaid had a boyfriend in the customs and she tipped him off about the smugglers and, depending on which tale you believe either she, or the boyfriend had their throat cut and were stuffed down the well.



Next morning when the landlord went to pull up some water to brew with he had a Bucket of Blood.

On to The Lizard and Mullion Holiday Park where we had rented a caravan for the week. It was excellent, with all mod cons and very comfortable. Having unpacked the car we went to the bar on site but all they had was Sharp's Doom Bar.



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www.iwbusmuseum.org.uk



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Next day set out to walk to Mullion then down the coast path to Kynance Cove - rough walking in places! Cream tea there was good, then on to Lizard to catch the bus. We had 40 minutes to wait, so went into the pub, The Top House Inn (www.thetophouselizard.co.uk), a four star hotel – St. Austell house with four real ales, Tribute, Proper Job, H.S.D. and Cornish Best. The Proper Job was very drinkable after the walk of 10 miles or so.



The following day caught the bus into Helston which now has a Wetherspoon's but you can't go to Helston without going into The Blue Anchor! It never changes and is reputed to have been a brewing pub since 1540 - you can look around the brewery. The middle Spingo at 5% was in very good health and deserved a five!! Had to be a bit careful getting back on the bus! Next was Falmouth - the Wetherspoons there is good, but The Seven Stars is better and has been refurbished a bit. We also spent an enjoyable day visiting Glendurgan

Garden which was originally owned by a Quaker Family but is now National Trust.



Homeward bound and stopped at The Oakley Hotel in Exeter for the night. Went to The Imperial Hotel (Wetherspoon's) and met up with our grandson who is at uni there. He took us to the Ship Inn in the city centre which is a very busy pub! Six real ales, the food we had was excellent and they gave 10% discount for military so would go there again. And so home.

Heather and Pete Cobb



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In the last issue we featured some pictures supplied by Mike Lamport who was preparing a talk on Island Railways of the 1960s. He asked if we could help identify the boat pictured under the viaduct at Coppins Bridge. Yes, we could!

I am grateful to Harbour Master, Wayne Pritchett for the information and David Reed for the lovely photograph



Mike's original photograph

Motorbarge XXXX

The XXXX was built and launched by J.S. Whites in 1948. From December 1948 her skipper was Les Chiverton. She was 75ft in length and used to carry beer from Mew Langton's wharf at Newport, now the Quay Arts Centre building. To Southampton, Lymington and Portsmouth.

It was not unusual for skipper Les to fetch back second-hand cars on deck which he bought at car auctions on the mainland to sell in his Newport second hand car business.

In 1966 XXXX was sold to Ben Boxall when Strong's Brewery took over the Mew Langton Company. Boxall started a cargo carrying business from Yarmouth to Lymington, which did not last long.

In August 1968 XXXX returned to Newport with a cargo of musical instruments shipped by the Boxall company.

Her final crew for Mew Langton's was Les Chiverton, skipper, Eddie Ralph, engineer and two crew B. Coupland and J. Millership

Later she was sold to Ireland, where many years later she was broken up in Bantry Bay.

Wayne Pritchett – Newport Harbour Master



Photo supplied by David Reed

BeerPoint

is currently under review

“If you try to stand still, you will actually be going backwards as the rest of the world moves on”. Famous, wise words and the same applies to **BeerPoint**. We have decided to withdraw the system for the moment, whilst we re-think how best to administer it. **BeerPoint** was devised to be a local recommendation for pubs that met specific expectations for a good pint, like freshness and correct serving temperature, etc.

Beer quality is what **BeerPoint** should be about, incorporating best practice as promoted by leading publicans, CAMRA, Cask Marque, brewers and other industry services.

We want to get it right so watch this space for the launch of the all-new **BeerPoint**, a scheme still unique to the Isle of Wight.

BeerPoint is administered by our chairman John Nicholson who can be contacted on jnl@johnnicholson.co.uk



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A Beerhead Abroad: The Oregon Tale



Oregon, the final frontier, when Kirk and Spock weren't even a glint in their writer's eye. Oregon, with its rivers, forests and mountains. Oregon, where the snowmelts of the mighty Columbia collide with Pacific rollers to create one of the most dangerous stretches of water in the world. Oregon, where Mount St Helens blew its top back in 1980, and covered the world in ash. Oregon, the hop and brewing capital of the USA. Oregon, where the Good Lady and myself arrived one steaming hot July day, and prayed the weather would get no warmer than the 30 or so degrees we landed in; it did.

The Pacific northwest of the USA is magnificent. Mountains, volcanos, forests and desert are all wrapped up in one king size package. Oregon keeps Washington from colliding with California, and is the heart of the region. It's also the craft beer capital of the USA – Portland, alone, is home to over 90 craft breweries; it was tough drinking our way through that lot, but, cometh the hour..... Most American hops are grown this area - ever wonder where Cascade hops come from? Here's a clue: the Cascade mountains track the coast all the way through Oregon, and it's no exaggeration to say that they match their eponymous hops in magnitude and satisfaction. There can't be many places in the world where you can drink outrageous craft beers, watch snow-capped volcanos, and swelter in 42C temperatures in a Portland brewery bar, having left Astoria on the coast that morning at a mere 16C. Oregon is Big on everything, and it takes no prisoners, oh no. It certainly doesn't with anything which hits your digestive tract.

The USA takes some getting used to, not least in understanding speech. Sure they speak English, but they understand in American. It's not just a case of 'sidewalk' for pavement or 'elevator' for lift.; there are far more fraught nuances. For example, if an American host asks you how your meal was, and you answer

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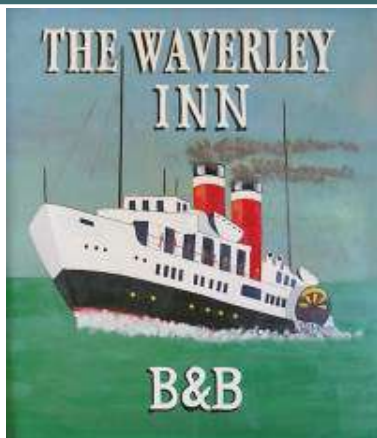
Food: Mon - Sat: 8am - 2.30pm and 6pm - 8.30pm

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www.waverleyinn.co.uk



'fine', their anguished response will be 'what was wrong with it?'; it can mean anything from awful to lukewarm appreciation. On the other hand, if you say it was 'nice', he'll rub his hands with glee. If you ask for chips with your meal, you'll probably end up looking blankly at a pile of crisps.



In the Pacific west, eating out is an assault on the senses. Americans are fanatical about having cheese in every dish (which wouldn't be so bad if much of their cheese wasn't so disgusting). I remember one bistro where the meal was described as 'cheese, cheese, with added cheese'. They are likewise devoted to tabasco and chilli. Tony's Crab Shack is a famous 'oyster shack' (the shellfish equivalent of a greasy spoon) in Brandon, north California, where they serve the most divine Pacific oysters, but smother the superb flavour with a fiery tabasco sauce. In this part of the USA, subtle sauces, and their discrete use, are unknown – dishes are either hot or insane. Likewise, it seems obligatory to add coriander (they call it 'cilantro') to every dish – we had a selection of six takeaway curries in Bend, Oregon, which were so heavily laden with coriander and chillies, that we might as well have ordered six portions of the same dish. I amazed our hosts at one meal by preparing a dish of 'shrimps' (we call them prawns) and avocado, flavoured only with a little paprika and mayonnaise. That said, there is a lot of very good food, especially shellfish; Pacific oysters, prawns and especially scallops are of a magnificent size and flavour, and very reasonably priced.

Likewise, craft beer is not for the faint-hearted. The USA has embraced it with a passion that we Brits can scarcely imagine, and they demand ever more extreme and diverse brews to satisfy that passion. Not for them are gentle, malty best bitters or innocuous milds – most American craft beers start in the five

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percents and end way up in the tens and above, and many of them are turbocharged with power-mad hops. Imperial Stout, for example, isn't just an occasional treat as in the UK, you can even find it in petrol stations and street-corner supermarkets. So enthusiastic is their lust for hops, they even add them to cider, and what a strange beast that is!

Craft beer is everywhere, bars, pubs, cafes, restaurants, supermarkets, service stations – we even visited a cinema (admittedly it was the size of Sandown) which offered so many beers, you selected them, as in most bars we visited, from a menu! And you could take them to your seat and sup while you watched the film, along with your burger and fries. Unlike UK pubs, it's *de rigeur* to have food with your pint – it isn't compulsory, but most punters do. Now, I'm not one who thinks that the pairing of food and beer is necessarily a good thing – I prefer to keep the two separate, and I find beer is of such bulk that it bloats you out when combined with food. That said, I did discover that Lagunitas IPA (the model you get in the UK) goes very well with oysters.

However, the USA is big in every way – including cost. Craft beer is typically \$6-\$10 a pint, sometimes more, and even in supermarkets a 6-pack will cost you around \$14. The hardest thing to get used to for us Brits is that, on top of dear beer, you're expected to tip \$1 a pint; when you've just forked out 8 for the beer, that comes kinda hard. The USA is the global tipping capital, and you tip if the person behind the counter just smiles and says 'Hello'. But beer isn't the local only thing that's expensive – even something as basic as half a pound of butter will set you back some \$4. And there are no free rides. In the UK, we get used to museums and galleries being free, but in America they rarely are.

But back to the beer. If you thought that the story of American brewing was as easy as ABC (Anheuser-Busch, Coors), think again. While these questionable brands might outsell craft beers by a factor of 10, their market presence seems diminished by the availability and popularity of craft. Even the humblest outlet in the USA is a smorgasbord of beery delights, and you'll find as good a selection of craft beers in a country gas station as in a London craft beer bar. We popped into what was, for me, the best pub of the trip, the Triangle in Astoria (itself a very interesting town), a real locals' bar, and of the selection of 6 draught beers, only one was non-craft, and the 6.7% Buoy (they pronounce it booe) NW Red Ale was very satisfactory.



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In fact, the problem is, where on earth do you start – in the land of sweet-shops, what's the best sweet? We visited a beer supermarket the size of Morrisons in Newport, and stood there in blank bewilderment. The irony was, the beer I was looking for was out of stock! At the ABV pub in Portland, the generous selection of draught beers was supplemented by around 20 full-sized chiller cabinets of bottled beers.



Now you might think that a hops and alcohol addict like myself would be dwelling in Beulah Land (aka paradise). However, you can have too much of a good thing; after a week of maxing out on beers that matched my menu, I was hopped out and longing for a gentle, slightly malty, slightly hoppy English cask beer. Surprisingly, I did actually find it in the form of cask-conditioned Deschutes Freshly Squeezed IPA, a sweetish, unassuming and fruity little number, which, at a mere 6.4% and 60 IBUs (International Bittering Units), was the USA equivalent of small beer, and gave my constitution a breather. Possibly the 8.4% Raving Fan IPA I followed it with was less of a good idea.

However outABVed I was, it was hard to resist the lure of the hard and hoppy for too long, and my bibulous tour of the Pacific northwest duly resumed. A list of the bars and beers I sampled would be tedious reading for you, so let me just give a brief account of the highlights. Undoubtedly the brewery of the trip, and one familiar to UK beerheads, was Lagunitas, who brew in Petaluma, California. Their 6.2% IPA is readily available in Wetherspoon's and some supermarkets, and I have seen the impressive 8.7% Little Sumpin' Extra Ale over here, but their range in the USA is far more than that – their website currently lists 32 craft beers, including 3 imperial stouts, one of which was on sale everywhere and I just kept going back to it, rich, chocolatey, hoppy and very anaesthetising. This was not my beer of the trip, though – that accolade went to their Wilco Tango Foxtrot, described as an Imperial Brown Ale, which, at 8.1% and 64 IBUs, was beautifully balanced and very dangerous. Lagunitas might have been my favourite brewery, but there were others only a stagger or two behind. Rogue Brewery, which takes its name from the magnificent Rogue Valley, resides in Newport, Oregon (which actually isn't a lot bigger than its Isle of Wight namesake), and it was such an interesting brewery that it will be the subject of a separate article. I found the oddly-named Pfriem Brewery to be most satisfactory, and their 11.5% Imperial Stout was as delicious as its strength might suggest. Even that was a lightweight compared to Boneyard's Quad IPA from Bend, which weighed in at a staggering 13%, but its sheer intensity defeated even me.



I've been to the USA a few times now, and it never disappoints. The Pacific northwest is stunning, and it would take a book to effectively catalogue my experiences there, from playing shuffleboard (like giant Shove'apenny), to walking underground streets, marvelling at the Chihuly Glass Gallery, which sits in the shadow of the Space Needle, Seattle, to flying in a vintage Cessna down the Columbia Valley, from eating Pacific oysters to getting maxed out on stunning craft beers. The Americans have a reputation for being brash and insensitive, but those I met were delightful – Brit-loving, helpful, gregarious, and desperately deserving of a President who isn't a twittering buffoon. The USA is full-on for scenery, beer and sheer scale, wherever you go; it's a place everyone should visit at least once, and preferably more - you'll never forget it!

Brian Jacobs

Chillerton Old School



In an age when redundant school buildings are usually demolished within a few months it is interesting that old village school buildings are not only allowed to remain standing but are often put to good use in a different guise.

Chillerton Old School is a prime example. The wooden structure erected in the eighteen sixties to accommodate a burgeoning local birth rate soon became too small for the rising population.

A brick replacement was built and first used in 1883.

The landlord, Sir Charles Seely, wishing the old building to remain useful to his tenants gave it to the village to be used as a reading room. It remains under this name in legal documents but is no longer a local library.

The building became the local "Working Men's Club" but social change and equal opportunities resulted in the shorter name (Chillerton Club), women's membership and the appearance of barmaids.

It recently evolved into fully licensed premises owned by Chillerton Community Association. These premises are currently well used and much appreciated by a variety of local organisations, occasionally the premises have been the home of a "pop-up pub" under the name of "The Gallybagger Inn".



Lillian Bayfield and Joan Marshall

Rob Marshall

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

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1st May win the prizes.

- 1/ What is known as the Old Lady Of Threadneedle Street?
- 2/ In which country is St George buried?
- 3/ In a rugby union scrum, what position is directly to the left of the hooker?
- 4/ What is the capital of Madeira?
- 5/ On which Beatles album did "Eight Days a Week" first appear?
- 6/ Who was the legendary Benedictine monk who invented champagne?
- 7/ What is the square root of a quarter?
- 8/ What cabinet post is currently (March 2018) held by Chris Grayling MP?
- 9/ and 10/ Identify these two Oscar winning directors.



Answers to the Autumn Quiz

- 1/ Hitchhiker's Guide to the Galaxy
- 2/ High Jump 3/ Eight
- 4/ Denver 5/ Blithe Spirit
- 6/ Jim Callaghan 7/ Melon
- 8/ Onedin Line
- 9/ Murray Walker
- 10/ Henry Blofeld ("Blowers")

Rachel Arnup from Shanklin wins a meal voucher and Chris How from West Sussex wins a case of Yates' beer.

Thank you to all the others who took part - better luck next time!

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Diary Dates

Until 25th March: **Wetherspoon's Beer Festival**: S. Fowler, Ryde. Man in the Moon, Newport.
Friday 30th March - Monday 2nd April **Beer Festival** - Railway Inn, Ryde
Friday 30th March - Monday 2nd April **Beer Festival** - Castle Inn, Sandown
Wednesday 18th April **Pub & Beer of the Year Awards** - King Harry's Bar, Shanklin - 7pm
Friday 20th April **Branch Meeting** - Fisherman's Cottage, Shanklin - 8pm
Friday 20th - Sunday 22nd April: **CAMRA Members' Weekend**, Coventry
Saturday 28th April - Sunday 13th May **Isle of Wight Walking Festival**
Friday 4th - Sunday 6th May **Pop-Inn** (Pop Up Pub) Chillerton (see page 13)
Friday 5th - Monday 7th May **Real Ale Festival**, Havenstreet Station
Friday 5th - Monday 7th May **Real Ale Weekend** - Sun, Hulverstone
Saturday 12th May **Wolverton Folk and Blues Festival** - with Real Ale Tent!
Friday 18th May **Branch Meeting** Volunteer, Ventnor 8pm
Saturday 26th -28th May **Real Ale Weekend** Crab & Lobster, Bembridge
Wednesday 30th May - Sunday 3rd June **Newport Jazz Weekend**
Friday 1st Sunday - 3rd June **Real Ale Weekend** Bugle, Yarmouth
Friday 22nd June **Branch Meeting** Kings Head, Yarmouth, 8pm
Friday 6th - Sunday 8th July **Beer Festival** Highdown, Totland
Saturday 13th - Sunday 14th October **Isle of Wight Classic Buses, Beer and Walks Weekend**

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