


Diary Dates

- 22nd March - **Branch Social**, S. Fowler & Co. Ryde
- 3rd-4th-5th April - **Members' Weekend**, York
- 8th April - **Pub and Beer of the Year Awards**, Newport Ale House - 7.30pm
- 22nd April - **Branch Social**, Highdown, Totland - 8pm
- 2nd - 17th May - **Isle of Wight Walking Festival** - isleofwightwalkingfestival.co.uk
- 8th - 10th May - **15th Isle of Wight Real Ale Festival** - Havenstreet Station
- 10th May - **Walk the Wight**, details www.mountbatten.org.uk
- 16th May - **Wolverton Folk and Blues Fair** - Wolverton Manor
- 16th May - **Wessex Regional Meeting**, South Hampshire Branch
- 20th May - **Branch Meeting**, Royal British Legion, Ventnor 8pm
- 27th - 31st May - **Isle of Wight Jazz Weekend**, details www.iwjazzweekend.co.uk
- 17th June - **Branch Social**, High Park Tavern, Ryde TBC 8pm
- 10th & 11th October - **Isle of Wight Classic Buses, Beer and Walks Weekend**




Advertise your event here for free! Contact: editor@wightwash.org.uk

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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

Wightwash

Volume 2. Number 83

Newsletter of the Isle of Wight branch of CAMRA

Spring Issue 2020

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



Our Pub of the Year!



Campaign
for
Real Ale

In this FREE issue:

Beer & Buses

DAPHNE'S PEACE

PRIZE QUIZ Pub of the Year Beer of the Year

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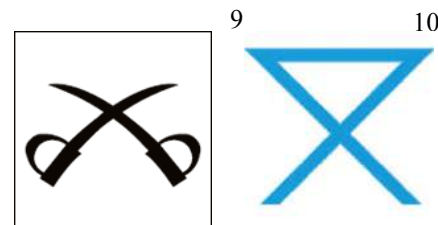
Nestled in the heart of Bembridge High Street

Win a £20 Meal Voucher for the Wight Mouse 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/ Which British Explorer was killed by the natives of Hawaii?
- 2/ Who played "Perry Mason" and "Ironside"?
- 3/ Apache, Merlin and Chinook are all types of what?
- 4/ Edgbaston is home to which county cricket team?
- 5/ What is the collective noun for a group of baboons?
- 6/ What was the Roman name for Ireland?
- 7/ What is the Isle of Wight landmark St. Catherine's Oratory better known as?
- 8/ How many US cents in a "dime"?
- 9/ and 10/ What do these Ordnance Survey map symbols mean?



Answers to the Winter Quiz

- 1/ New Zealand
- 2/ Treasure Island
- 3/ Princess Anne
- 4/ Lot
- 5/ 1969
- 6/ Nymph or Naiad.
- 7/ Jet Harris
- 8/ Widow Twanky
- 9/ John Pasche
- 10/ Salvador Dali

Liz Brammall of Brighstone wins a meal voucher and Roy Roach, who entered by email, wins a case of Yates' beer. Thank you to all the others who took part - better luck next time!

The WIGHT MOUSE INN

Andy & Cheryl welcome you to their family run 17th century coaching inn situated in the idyllic village of Chale on the Island's most southerly point, with spectacular views to The Needles and beyond.








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one for that price at the Belgium & Blues in Southampton! And let's not forget the increased availability and quality of mini-kegs, another nail in the barrel of draught beer on-sales.

A Marstons report in March 2019 found that on-trade sales fell by nearly 50% between 2000 and 2017. Marstons response was in predictably meaningless businesspeak to the effect that the company will be 'focusing on answering the changing needs of the consumer'. Why wouldn't any drinks company be doing that anyway? Actually, the truth is that they're more interested in the changing needs of their shareholders, otherwise our pubs would be awash with craft and cask beers.

I'm not advocating a stay-at-home policy for drinking our favourite beverage, or that you should all abandon your local and drink at Wetherspoons. Your pub, wherever it may be, is personal to you and offers an incomparable source of comfort, contentment and sociability; it's the beating heart of beer culture. And, of course, let's not forget that many pubs need food and overpriced soft drinks to survive, or keep our favourite tipple just within our budget. I'm not in the licensed trade, and it certainly isn't my place to tell a manager, landlord or landlady how to run their pub, but there are certain unassailable facts that seem self-evident even to a humble layman like me. And the most obvious one is that many pubs are far too expensive and not only pricing themselves out of existence but are offering poor choice, and they and their owners, free, brewery or pubco, need to come to terms with the competition which is snapping at their heels and will eventually devour them whole.



The pubcos, in particular, have a doomed business model. Whilst there's a ready supply of mugs who are sufficiently starry-eyed and altruistic enough to run a pub within that model, the pubcos will succeed; but how many pubs must we lose before they realise

that the supply of saps isn't inexhaustible, nor the Government's patience in dealing with a shrinking national asset, which is not only culturally damaging, but costs it deep in the purse from lower revenues?

"Only a suicidal billionaire would take on an Enterprise lease" K. Matthews 2019

Brian Jacobs

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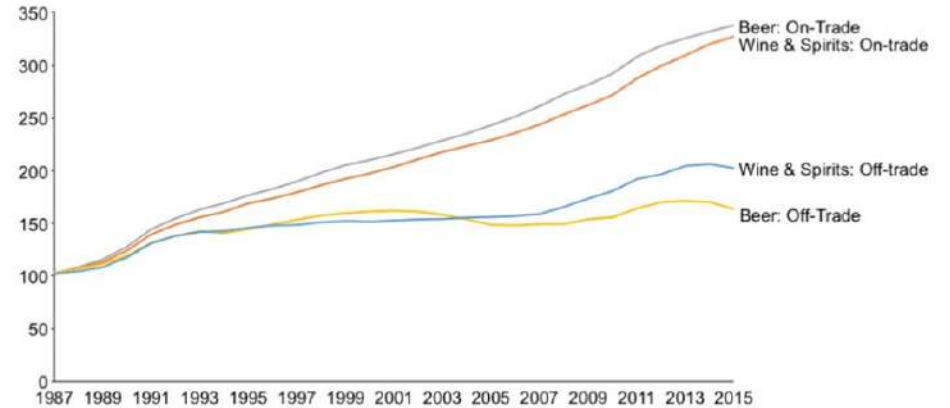
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The Direct Debit Guarantee

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- If you receive a refund you are not entitled to, you must pay it back when the organisation asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify the organisation.

Figure 5: UK Retail Prices Index, 1987–2015 (Indexed, 1987=100)



Not only do they out-perform pubs on price, but they offer a staggering range of craft beers from all over the world. And for those with more specialised palates, there are the online retailers like Beerhawk and Beerwulf. Trappiste beers from the latter will cost you an average of £2.60 each, delivered free to your door the next day from Amsterdam, no messing – not bad for beers that could destroy your liver. Try getting

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Brian Jacobs continues his appraisal of “modern pub trends”

The Price of Love

Let's consider other things like that traditional pub atmosphere, the welcome, and grub pubs, three separate concepts but more closely interwoven than you think. How much money is squandered on refurbishments to woo diners which succeed in nothing other than destroying the delightfully well-thumbed atmosphere we expect from a pub? Without pausing for breath I can name you 50 Island pubs which are now so sanitised that they're more like a clinic or the departure area at Gatwick than a place for a relaxing beer. OK, most hostelrys need food to survive, but, at the same time, the drive to tempt diners is so overwhelming that drinks-only customers are made to feel unwelcome. I've been visiting many Island pubs of late to survey them for the GBG, and it's astonishing how many of them are nothing more than glorified restaurants – all the tables are laid up with cutlery and menus, and is there anything more alienating to the drinker, apart from the person behind the bar who mutely greets you with a face like a wet bloater on a Sunday morning? Full marks to Wetherspoon's and the Gibbs' houses – both rely on food to survive, but they haven't lost sight of the fact that, first and foremost, they're *pubs*.

Supermarket chains haven't been slow to cotton on to rising pub prices. Take a look at the graph opposite:

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Pub of the Year

- 1 NEWPORT ALE HOUSE, Newport
- 2 KING HARRY'S BAR, Shanklin
- 3 RAILWAY, Ryde
- 4 CASTLE INN, Sandown
- 5 S. FOWLERS & Co. (WETHERSPOON'S), Ryde
- 6 TRAVELLERS JOY, Northwood
- 7 OLD VILLAGE INN, Bembridge
- 8 MAN IN THE MOON, Newport
- 9 JOES BAR, Niton
- 10 VOLUNTEER, Ventnor

Beer of the Year

- 1 Earls R.D.A, Island Brewery
- 2 Fuggle-Dee-Dum, Goddards
- 3 Yachtsman's Ale, Island Brewery
- 4 Puncheon Porter, Goddards
- 5 Ale of Wight, Goddards
- 6 Duck's Folly, Goddards
- 7 Dark Side of the Wight, Yates'
- 8 Wight Christmas, Island Brewery
- 9 Wight Gold, Island Brewery
- 10 Yule Be Sorry, Yates'

At last, A Newport pub has won Pub of the Year, unbelievably this is the first time in 30 years. Congratulations go to **Newport Ale House**.

The Beer of the Year is more predictable. Again, for the 6th year in a row, it is Island Brewery's **Earls R.D.A** which has taken the award.

Some stats:

36% of our membership cast a vote for at least one pub. 78 real ale pubs on the island received at least one vote. Only one island brewed beer failed to get a vote.

Mike Hoar (P/BoY coordinator)

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Island Brewery

How time flies; it is the 10th anniversary of Island Brewery. It seems such a short time since we were celebrating the 5th, I remember it well, cycling up to the brewery on a fresh sunny Saturday to enjoy a 5 year old cask of **RDA**, a crisp **Nipper** and one of Chris's specials, a wheat beer, if I remember rightly. Well, looking out of the window as I am writing this, the weather could not be more different as Storm Ciara blows in! I am not sure what beers will be about to celebrate the 10th, but I have heard rumours of a 10yr old RDA, a rum and raisin porter and a robust bitter with an IBU rating of 130, and possibly a marmalade pale ale. Talking of IBU ratings (International Bitter Units), Island Brewery has decided that they will start publishing the IBUs of their beers, showing them on labels and pump clips next time they go to print. 'It is something that we note in the beer records, anyway, so it is easy to do,' says Steve Minshull, Island Brewery boss. 'People are far more discerning these days, and giving people more information, especially if it is at hand, and easy to do, only improves customer's ability to make informed choices' Steve goes on to say. I am nodding vigorously and tell Steve that it would be something as important as ABV and style to me and many other drinkers that I know. 'What of the move?' I ask Steve. 'Ah, well,' Steve replies, ominously. 'Price estimates that we have had back indicate that the cost to build new now is more than the



building would be worth.' Oh dear,' I say, 'that doesn't sound right.' 'It is certainly not what we expected,' says Steve, 'so for now, we will be staying where we are, but would consider bigger existing premises, where we can bring all our operations together, if one comes up.' 'And, how does it feel to win Beer of the Year again with RDA for an unprecedented 6th year in a row, with nearly 50% more votes than the next in line?' I ask Steve. 'It certainly is our flagship brew for beer connoisseurs,' says Steve. 'In fact, it is quite exceptional, unbelievable; it is such a good beer that it holds its ground amongst all the competition that there is around today, not just here at home, on the

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DEADLINE FOR SUMMER WIGHTWASH WILL BE 10TH MAY 2020



Resistance heroine Mary Lendell

successful, and the French sailors delighted; later taking part in the D Day Landings.

You will not be surprised to learn that a more detailed version of this story can be found at the Garlic Farm.



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The Isle of Wight is now synonymous with garlic but that was not always the case.

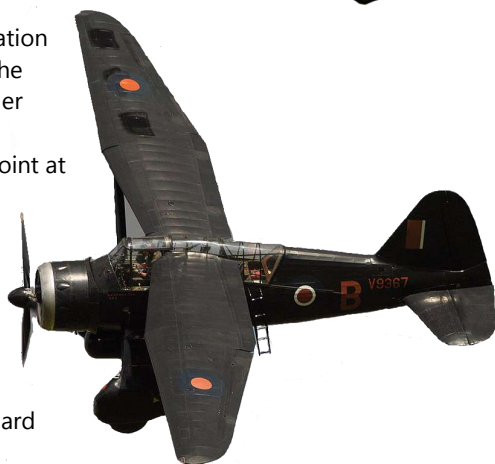
During the second world war Cowes played host to some 300 sailors from what was left of the French navy. Although, no doubt grateful for the hospitality they found the local cuisine, to say the least, unappetising!



However, help was at hand. Bill Spidy, landlord of the Painters Arms, who must have had friends in high places, contacted the Special Operations Executive at RAF Tangmere, home of the famous 161 "Cloak and Dagger Squadron" and requested help.



On October 27th 1942 "Operation Achilles" swung in to action. The pilot, Flight Officer John Bridger flew his Westland Lysander through the night to a drop point at Clermont-Ferrand.



Several spies (including the famous Mary Lindell) disembarked and, whilst the spies kept watch, a cargo consisting of two sacks of garlic bulbs were placed onboard the aircraft.

Back in England, the sacks found their way to the Isle of Wight and Bill Spidy, who just happened to be head of the local gardening club, planted the bulbs. The crop was

Island, but also in the regional, national and international World Beer Awards winning another Gold last year.' Steve goes on to say 'As brewers, we are very lucky to have Chris, and now his son Ashley, and Tom, both taught by Chris. He may be a modest fellow, but his brewing skills and ethics are second to none.' 'Is that a tear I see in your eye, Steve?' I say, 'or, is it one in mine?' I can't believe that there is anyone on the Island who has not tried the wonderful RDA yet, but if you haven't, it is almost a permanent fixture at Newport Wetherspoon, the Man in the Moon, but is also available at many other locals around the Island as well. Most people go to Newport, and when there it is always worth popping into the array of pubs to see what is about. To catch one-off specials (Island Brewery and others) and an

unusual variety from around the Country, try this year's Pub of the Year winner, Newport Ale House, but you have to be quick, as some beers barely last a day, such is the demand and popularity. The Bargeman's can host a surprise as well, and I fondly remember passing New Year's Eve there a few years ago, sustained by Chris's marvellous one-off **Marmalade Porter**. In fact, I can still get that bitter taste of Seville oranges on roasted malt when I think of it. How great it would be, if Island Brewery had the capacity, to brew all these specials in greater volume and bottle them. I must suggest that to Steve the next time I see him.

John Nicholson
BLO Island Brewery

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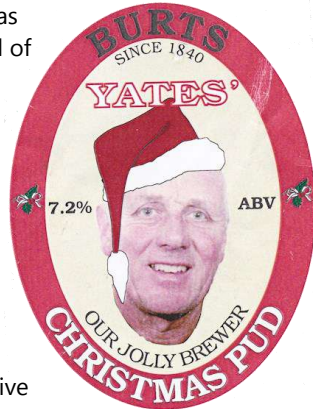
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Yates' Brewery

Dave recently got a call asking for a cask of **Yule be Sorry** (7.2%) for CAMRA's Great British Beer Festival Winter (GBBFW – what a mouthful that is). It transpired that it had won the London & South East Region CAMRA award for Barley Wine & Strong Old Ale and had therefore gone forward to the national competition in Birmingham where it was a finalist. Congratulations to all at the brewery where the award joins a long list of CAMRA and SIBA Regional awards, including the bronze for overall third place in the 2004 Great British Beer Festival (GBBF) Champion Beer of Britain competition (the UK's top beer competition) with bottled **Yates' Special Draught** and that as a finalist in GBBF 2017 with **Islander**. Whilst looking at the impressive display of certificates on the

office wall I was also reminded of the splendid label (and a splendid beer) for **Santa's Ale**, which won the Labologists' Commemorative Label of the Year in 2016. As we included the lovely Yule be Sorry pump clip in the last issue I thought you may find this early incarnation of Dave's Christmas beers of interest, in this case from the Burts (Hartridge) era in the 1990s. As both are 7.2% I wondered if it was the same recipe, but apparently not.



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their **Strawberry Whip Witbier** 5.6% abv. This is an unfiltered wit bier made with real strawberries, loads of oats, wheat and lactose to emulate the cream which made it "fruity, refreshing and decadently delicious". It was not for me and took some drinking to get it down. To be honest I wish I had gone for **Sawmills Crystal Lager** at 4.5% abv instead. Others out of many I could have tried were **Dutch Courage IPA** 6.4% abv, **Lady Louise Lager** 5% abv or one of their one off specials - **BierFest Lager** 6.3% abv.

The establishment sure made up for the past misgivings but it was time to go and Auckland hadn't disappointed on the ale front but remember folks - throw those old guidebooks away and trust the locals — oops just missed falling into the harbour! Wellington here we come.

Paul Sheldon



Tim at the Shakespeare 1996

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Chomp Pale Ale 4.8% abv and their **Shadow Soul IPA** 7.4% abv - at last a high abv! Their beer list was extensive with ales from Monteith's (**Pale Ale** 4.2% abv, **Original** 4% abv and **Pacific Pale Ale** 5% abv), Renaissance Breweries and Sawmill, all on tap. Whilst from the fridge their breweries included Birkenhead, Liberty and Funk Estate, with their **Jungle Boogie Blood Orange Sour**. Two more off the beaten track were 8 wired **Flat White coffee Milk Stout** and **Lone Bee Manuka Honey Sparkling Mead**. This is made with NZ clover and Manuka honey with no additives, sweeteners or preservatives and is gluten free. I have mentioned the Renaissance Brewery and I couldn't resist trying



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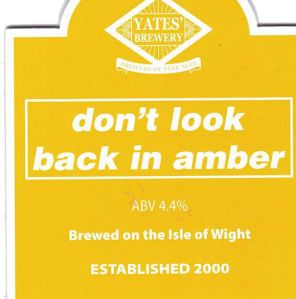
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We mentioned before that Dave was planning a series of one off brews and the first one appeared just in time to be on the bar for the branch AGM at the

Bargeman's Rest. Sadly I was in London and missed it but one kind member dropped me a text at midnight to keep me informed, saying 'Ha-ha, who missed Yates's special edition 5.2% **Black Friday**?' 'Was it good?' I asked, 'Oh, yes' was the reply. Thanks



Richard, I look forward to reciprocating in due course.

As you read this the second such brew should be out in trade, this

time an amber to golden ale appropriately called '**don't look back in amber**' at 4.4% - don't you just love the names that they come up with. Keep a look out for further 'specials' as we go through the year.

They have also introduced new branding for their wines and spirits - Cork Heads (no, not caulk heads), to emphasise that they are much more than just a brewery.

Hayley tells me that they had an exceptional Christmas and are now ticking along as we await spring and the start of the new season. At the time of my visit to catch up with Dave they had just completed five brews in the week, which can't be bad for a very wet February.



Jeff Sechiari
BLO, Yates' Brewery

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Goddards Brewery

So now Christmas has been and gone and Easter is six weeks away (at the time of writing), work has just commenced on brewing **Inspiration** for the coming season and will be released just in time for Easter. Their pale, refreshing and citrusy ale is popular amongst many so no doubt you will see it in an establishment near you.

Over the winter period, Goddards had **Puncheon Porter** back in cask with sales meeting expectations. In their own words they say it is 'as close to a traditional Porter as you are going to get', so I'm pleased I did manage to get in a good few pints myself this year.

At the end of last year, the team were back to filling the casks for the Wetherspoon's guest ale slot. They've been lucky to have this slot for at least six years now. With **Fuggle-Dee-Dum** on the menu this time around, they have seen greater sales in comparison to the **Wight Squirrel** being produced for the same slot last year (and they thought those sales exceeded expectations)!

Also keeping Goddards busy has been their contract brewing and bottling. Over the winter period they have been breaking their own records on the amount of contract beer leaving the brewery. They won't mention names, but it explains why we have less content on them and their own brews in this edition.

Asking what's in the pipeline for 2020 and Goddards have remained tight lipped. Apart from events such as the Medina Food Show, where they will once again have a presence, the only other thing they will say is keep your eyes peeled...



Mike Hoar
BLO Goddards Brewery

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RUDI'S FESTIVAL LAGER	5.0%
RUDI'S SELF TITLED PILSNER	5.0%
RUDI'S SIMMER DOWN IPA	3.5%
RUDI'S NOSLEEP TILL BROOKLYN APA	4.7%
SAWMILL CRYSTAL LAGER	4.5%
RAGLAN BREWING CO. PACIFIC PALE ALE	5.0%
QUANTUM BREWING CO. OVERLAW IPA	5.2%
MONTEITH'S CRUSHED APPLE CIDER	4.5%
BLACK DOG BREWING SHADOW SOUL IPA	7.4%
MONTEITH'S POINTERS PALE ALE	4.2%
BLACK DOG BREWING 'CHOMP' PALE ALE	4.8%
MONTEITH'S ORIGINAL ALE	4.0%
LAGUNITAS INDIA PALE ALE	6.4%
TIGER ASIAN LAGER	5.0%

(probably more luck than judgement). And what a find!

First up **No Sleep 'till Brooklyn APA** 5.7% abv, then **Self Titled Pilsner** 5% abv followed with their unfiltered **Simmer Down Session IPA** 3.5% abv. Also on offer - **Festival Lager** 5% abv and **Rudi's Tap Juice**. 0% abv (see photo).



The pub is named after Dr Rudi Roborgh who rid New Zealand of the deadly Black Root Rot. With the country's beer supply at risk he found and bred a disease resistant hop variety now known as Dr. Rudi - the world's first seedless commercial hop plant. To continue his legacy, his grandson, Andrew "Red" Roborgh built a brewery in his honour.

Moving on, we went to the Boneface Brewery with their **Outlaw IPA** 5.2% abv, and then sampled two from the Black Dog Brewing Company based in Wellington (which I would visit later on tour) — **The**



THE CHEQUERS INN
Rookley PO88 3NZ 01983 840314
www.chequersinn-iow.co.uk

Early last year Sheila and I decided to explore "Down Under" and booked a cruise. Our first New Zealand stop was Auckland and we were well prepared - or so we thought! We started with a bus tour of the city - a snip at 90 NZD each (about £45) which virtually cleared us out of cash (thank goodness for the old credit card!).

Then we set off to find some pubs we'd read about in our pre-cruise research thinking not much would have changed - wrong! Fortunately it didn't take us long to stumble across an Irish bar in Queens Street and whilst supping a pint of **Hawkes Bay Amber** 4% abv, we consulted with the manager who put us right. Many of the pubs we were looking for had either gone (like the former favourite of our esteemed editor - The Shakespeare), had changed their names, or no longer believed in the Real Ale Gospel. He suggested we try the micro brewery on Nelson Street but as time wasn't on our side, we decided to follow his directions to his other suggestion, Dr Rudi's Rooftop Brewing Co. "Look for some stairs off the corner of Western Viaduct, then cross Hobson Street on the bridge and it is on the top floor to your left" We found it!



Pete and Sam Booth look forward to welcoming you to

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Boojum Brewery

Beer adventures and brewery news

The year had started off well with both of us passing the Foundation in Beer course at the Institute for Brewing and Distilling. A really useful course to undertake gaining skills necessary when judging beer and learning about the many styles. We are going to do the Advanced course later in the year. Whilst in the Big Smoke we undertook some research, taking in Fourpure Brewery, Mother Kelly's Bottle Shop, Bermondsey Beer Mile, BrewDog, Mikkeller, Kill the Cat tap and a German Beer Cellar.

At **Fourpure** we had a private tour of the brewery which they are constantly investing in, for instance



they were the first brewery to move to 100% canning. They also have worked hard to reduce water consumption

and have improved the industry standard of 10:1 to 5:1, most impressive! They also started out on the earlier version of a BrewMagic brew kit - most encouraging. They have great beer of course - stand out ones were **Bear Tooth** - Imperial American Brown Ale and **Nightcap** - Imperial Irish Coffee Stout aged in Jameson whiskey barrels. These and others will be gracing the shelves of the **Boojum Bottle Shop** fridge, it's not fair to go on about great beer and not have it on offer!

Whilst in Bermondsey we popped into **The London Beer Factory** for a quick one on our way home only to be overwhelmed by a choice of 24 beers on tap! It's great that thirds are available as it allows us to sample beers and put our new skills to test. Turns out the bar manager, Alex, was at **UKSA** in Cowes for a couple of years and was more than happy to talk us through the beers and the barrel ageing project they are currently undertaking.



Barrel aging beers at The London Beer Factory - bacteria from hands can affect the beer

We made another great contact and opportunity for a collaboration brew, at **BrewDog Tower Hill** which has an onsite brewery, run by Sven. He gave us an impromptu tour and wants to come



BrewDog Tower Hill on site brewery, they brew with the Beefeaters from the Tower of London

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Live Entertainment

down to the island to brew with us! We'll definitely follow this up.



On my way to Salisbury recently I happened upon **Downton Brewery** just south of the city. Such nice people, really friendly and great ales. You'll

be pleased to know I had the car and was able to put a few crates in for the **Boojum Bottle Shop**.

We stayed at the Wetherspoon's hotel, The King's Head, which was perfect for our

needs and a five minutes from the **Salisbury and South Wiltshire CAMRA Winterfest XXIII** which I felt duty bound to visit and critique some beers. I was gutted when they wouldn't let me in, as it was sold out, but not one to give up, 20 minutes later I returned and luckily they had a ticket returned, so in I went - hurrah!



Anna, one of the South Wilts volunteers.



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Luccombe in my three years there. I happened to be walking past the bull pit one day on my way to deliver the milk when I heard a shout. I looked over the wall and saw to my horror the farm manager on the floor with the huge bull standing over him. How I managed it I'll never know but I picked up a two-grain prong and ran in and poked it at the bull; I knew I could never stick it in him really. As I did this I yelled my head off at the beast and the foreman crawled out behind me and I backed out with him and quickly slammed the iron gate shut. We both sat on the ground outside for a few minutes. It was strange. I never said anything to anyone about what had happened that day. The foreman never mentioned it either.

The Land Army was disbanded while I was still at Luccombe and I received an honourable discharge. I was 21 years old when I left the farm, and even then, felt I didn't want to live anywhere else but the Isle of Wight.



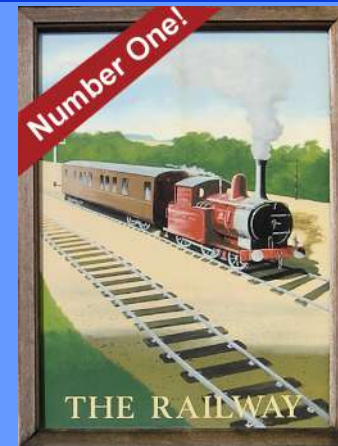
Daphne at Luccombe Farm aged 19yrs



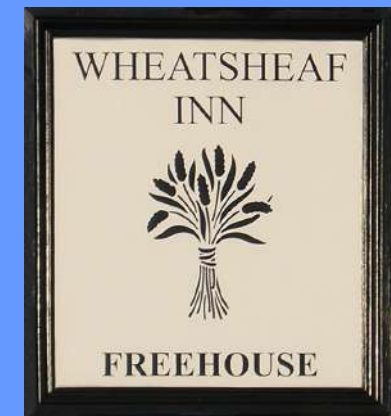
"Me and my Myrtle"

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about not doing as I was told and told me to hand in my notice and report to the Land Army hostel at Sandown.

I spent one night in Sandown and shared an enjoyable evening with lots of other land girls of all shapes and sizes; we laughed and swapped stories about the farmers we knew.

My next job was on a dairy farm at Luccombe. I lodged in a cottage with a lovely couple in Bonchurch. They treated me like a daughter and I had my own little part of their garden. I would be called by my work-mate at 5.30 am every day. We would ride round on our bikes and go down the hill driving the cows in ahead of us. I loved the work at Luccombe; I was allowed to milk and weigh and record the milk, and I was more or less allowed a free hand with washing up the buckets and machines. Then at about 7.30 I would set off to deliver milk in a little hand churn with a pint measure to about a dozen houses on Luccombe Common. I still know some of the people to this day.

I would arrive home to Bonchurch for breakfast at 8.30, then return to work on foot by ten o'clock. I was able to rear calves and feed them.

I enjoyed preparing the special cows and the bull for the Isle of Wight Agricultural Show in July. We all had the day off that day, to go to the show. The boss was a gentleman farmer and only appeared to collect his cup and he would give us all extra money, especially if he won some prizes. It was a show herd of Friesians and very beautiful. I had one very frightening experience at

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I can't cover all the beers in this report but a revelation was **Art of T** by **Red Cat Brewery**, Winchester - Pale session ale, dry hopped with Tettnang and Earl Grey Supreme - beautiful floral fragrance and light citrus delivered a delicate yet present flavour, my notes go on to say "like a malty kombucha".



Back in **Sandown**, our brewery floor has been re-laid and is now a fetching shade of green. Since January we have had new electrical work for the BrewMagic and vessels, heating for our customers, an art installation - bringing out the story of **The Hunting of the Snark** - new branded glasses, a kitted out storeroom - which by the summer will also be a kitchen and of course our new bottle shop. The

project has been demanding but a real labour of love and we're overjoyed by the support from the community.

I'm going up north soon for a week long training in brewing and look forward to practising my new craft as soon as I get back!

Julie Jones-Evans - Brewster

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www.highdowninn.co.uk

CAMRA have disbanded the APPLE Committee. Regional Cider Directors now report centrally through a number of recently reconfigured committees. Hopefully CAMRA's definition regarding what is and what isn't real cider will be addressed by the Executive with input from local cider reps and Regional Cider Directors.

National Association of Cider Makers organised a meeting with MPs at Westminster. It was brought to the attention of MPs that the British cider market has declined over the past decade. Christmas sales of cider were down 5 per cent compared to last year. The group have called for a 2p per pint reduction in excise duty in the Spring Budget.

Decline in demand is affecting farmers with around 1,000 acres of orchard being lost. I personally would like to see CAMRA lobbying MPs to demand proper labelling on cider

bottles. Labels should show the actual ingredients contained inside the bottle. I have read a report on Real Cider website that "Some cider makers are using Polish (et al) concentrates." Each load undercuts UK growers and their labelling states the product is "Cider." This gives the impression to the consumer that the product is made with apples only. If proper labelling was introduced the label would read, "Made with imported concentrate" The present laws on drink labelling leaves the consumer in the dark on what is actually being consumed.

Finally, Thatchers have now jumped onto the no alcohol bandwagon. They have produced an alcohol free cider called Zero. I was under the impression that any alcohol free cider has always been called apple juice!

Wassail!

John Glazebrook - Local Cider Rep

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I had always enjoyed farms and animals, so I soon got settled down. I lodged with the farm manager and his wife. I learned to milk by hand first on Cherry, a huge red Ayrshire cow. Then after a few weeks I was allowed to put the milking machines on. I got kicked and bumped and tormented, being the only girl, with two boys and the boss.

The hard jobs were having to clear the green dung from the cowshed floor and wheel the barrow up a plank to the top of the heap. I wondered why the men were all standing round watching me, when I got to the top of the heap and my wellies slipped and I went head-first into the green slurry. They all roared with laughter. I think I was well initiated into dairy farming.

I got an all-round start in my first year, including horses and arable work. Cutting kale on a frosty morning and hoeing long rows of turnips all morning you looked forward to milking time to break the monotony. I got quite brave around the cows and we had a young bull that I could manage on a pole, but when it came to the young horse, I was not a bit brave or comfortable. The boss knew this and would send me out to bring this huge grey carthorse in from the field. The horse was so tall I had to have the aforementioned bull-pole to lead him in, I could not reach his bridle any other way. The horse knew this and it would take me



Daphne aged about 17

ages to finally corner him. One day the boss said we would go hoeing with the horse-hoe. I had to lead the horse on the pole as usual and we set off quite happily up and down the rows of kale. All went well until a pheasant decided to fly up and spook the horse, who reared up, with me hanging on to the pole and the boss saying, "Hang on, hang on, don't let him go." Well what would you have done? I let go and off went the horse dragging the hoe and the boss, who also had to let go eventually. The boss never took me again, and I think he got the message about me and horses.

The farm was to be sold after I'd been there about 18 months. The new people were coming to move into some empty cottages in the lane. The boss said, "Girl! You can go and scrub out those cottages for them coming in." I must have been a bit of a rebel and flatly refused to do this. I even said "I'm a land girl not a skivvy." He was furious and promptly telephoned Land Army headquarters. A lady's voice on the end of the phone gave me a telling off



- Daily Specials Board
- Local Ales
- Fine Wines
- Outside catering also available

THE WHEATSHEAF INN
Tel: 01983 760456
Bridge Road, Yarmouth, Isle of Wight, PO41 0PH

In the last issue we printed Daphne Cook's account of her experiences during WWII. Here we learn of what happened at the end of the war and how she ended up on the Isle of Wight

DAPHNE'S PEACE

1946 to 1950
by Mrs D Cooke

It was in March 1948, and I was busy with about eight other girls working in a canteen at RAF Farnborough. We were chopping up endless muddy swedes for the factory workers' dinners. "I'd like to get hold of the horrible farmer who grows these and make him eat the lot," said my pal Angie. Together we had both filled in papers to join the Women's Land Army, so I said, "This time next month we may be the ones growing them."



Well, we both got our summons to go for an interview at Winchester and for a medical. I was 17 1/2 with no real home and no one depended on me. I got in easily. Angie was found to be suffering from a chest complaint, so she didn't make it.

I was kitted out with this lovely new uniform — brown short overcoat, jodhpurs, green jumper, cream shirts, long brown socks, shiny brown shoes and pork-pie shaped hat! Best uniform! For work it was dungarees, wellies and a green beret. I was so proud. I'd never had such clothes all at one go and there was nearly two of everything.

"You're being placed on a farm on the Isle of Wight," said the lady behind the desk. "Here's the address and here's your travel warrant." I'd never heard of the Isle of Wight before and when I discovered I had to catch a boat I was petrified. My sister came to Portsmouth with me and then I was alone.

The piece of paper named a farm at Rookley, where after much worry and inquiring I arrived very tired and hungry.

Richard Younie has written to Wightwash to tell us that he now has planning permission for his new bar, **One from the Wood**. This is what he said...

Dear Editor,

I have now received planning permission and premises licence for 21 High Street Ryde (**OneFromTheWood**) and I hope to open for Easter.

I will be concentrating on local breweries with stillage for eight real ales, one from a traditional wooden cask, one guest ale from the mainland.

My premises will guarantee that any visitors to the Island will be able to try a locally brewed ale. The ethos of

OneFromTheWood is to create a bespoke ale house for the mature real ale drinker, providing a place for strictly over 25s; no darts or pool table. A juke box, music, TV free environment. Proudly supporting our three-local breweries. Gravity pouring our correctly conditioned ales direct from our correctly temperature controlled (55F) storage room with an additional choice of two real ciders and one real perry and a choice of at least 10 artisan gins and spiced rums, malt whisky and various other branded spirits.

No hot food will be served, but patrons will be welcome to bring in cold food from the various local bakeries, to consume on the premises.

We are members of Refill.org (<https://refill.org.uk/>). We will refill your water bottles free of charge, we will also be offering free tea, coffee or a selection of juices for a designated driver should you wish to take advantage of the large Co-op car park. We have also arranged discounts from various independent taxi drivers.



Card carrying members of the Society for the Preservation of Beers from the Wood (SPBW) will receive a free pint of ale from the wood on their first visit.

CAMRA members will benefit from a variety of discount schemes. We have a variety of pub classic games for all our patrons to enjoy and will be holding board games and card games nights.

Our toilets will be open to members of the public to use from opening time until 9pm

Richard Younie

A little while ago I went to a fascinating talk at the Isle of Wight branch of the Historical Association. This was by Michael I. Ohajuru, Senior Fellow (Institute of Commonwealth Studies) and entitled 'The Image and Reality of the Black African Presence in Tudor England'

One person who caught Michael's imagination was John Blanke, the black trumpeter to the courts of Henry VII and Henry VIII. There is an image of him in the 1511 Tournament Roll in which he appears twice and he is also documented in court records receiving wages and gifts. Michael has a web site for his project looking at John Blanke - JohnBlanke.com

In conversation afterwards we somehow got on to beer and brewing and Michael mentioned that he was intrigued by the Brewers' Company's use of the Moorish Maiden and would like to know the story behind it. It just so happens that the Brewery History Society's President, Miles Jenner, was recently Master of the Brewers' Company so I dropped him a line and he came back with the following information extracted from a speech that he had prepared during his term of office at Brewers' Hall.

The Brewers' Company received its first grant of arms in 1468. With medieval piety, it had incorporated barley sheaves and barrels with the armorial bearings of Thomas a Becket - the Patron Saint of Brewers.

However, a second grant of arms was made in 1544 in the aftermath of the Reformation. Saints were no longer in vogue and a saint who had opposed a monarch appeared distinctly dangerous. The brewers did not abandon Becket but sought a more subtle connection. Legend had it that a Moorish Maiden had befriended Gilbert Becket, the father of Thomas, when he was captured by Barbary pirates in North Africa and helped him to escape.

Subsequently she followed him to England, knowing no English but 'Gilbert' and 'London', managed to track him down and became Thomas a Becket's step-mother. It is she who surmounts the Company's



Stonework over the doorway of Brewers' Hall.

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
- Folly, Whippingham 10% discount

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

CAMRA VOUCHERS

All new and renewing CAMRA members receive £30 (60 x 50p) worth of vouchers redeemable at 1,550 pubs nationwide including JD Wetherspoon and Stonegate (Hogshead, Slug & Lettuce) pubs.

One of my memories of Edgar was the day my brother introduced me to him while I was home on leave from my job with P&O. I remember asking him what beers he had, and he reeled off an impressive list. I must admit I was showing off a bit. "I'll try your *Rauchbier*, please. I've not had a smoked beer for ages". Edgar disappeared into the cellar and reappeared with a bottle. He carefully poured it out and presented it to me. I took a mouthful. It was, to put it mildly, somewhat "tangy". I must have grimaced. "It's **horrible** isn't it?" he beamed. It was quickly replaced by something equally exotic but much nicer. I think Edgar can be described as one of the very small group of landlords who truly changed the face of Isle of Wight pubs.

Tim Marshall - Editor



Edgar Nieghorn

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Last month we learned of the death of Edgar Nieghorn one time landlord of the Blacksmiths Arms. Here, Nick Ward, former editor of Wightwash pays tribute...

'Edgar was a one-off. A genial Bavarian running a country pub on the Isle of Wight would be unusual enough, but he brought a unique touch to the beers and food on offer. The Blacksmiths always had good, interesting real ales, but also decent German



Edgar wins Pub of the Year 1997

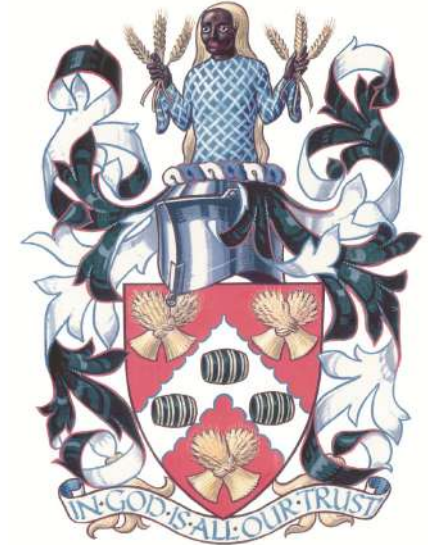
lagers (and schnapps). The food naturally included some Bavarian specialities, but also other imaginative dishes. At a time when the Isle of Wight was emerging from the dominance of a big national brewer and pub food was, to be polite, somewhat lacklustre, Edgar blazed a trail. With his hospitality and wry sense of humour he was the personification of the phrase 'Mein host'.

Nick Ward

shield to this day, bearing a sheaf of barley in each hand.

In 1970, when the 800th anniversary of Becket's martyrdom was celebrated, the Brewers' Company commissioned a piece of music for performance in Canterbury Cathedral. An opera, entitled 'The Moorish Maiden', is long overdue!"

The Worshipful Company of Brewers is one of the earliest City livery companies and received a Royal Charter in 1438. It is one of the few that is still closely allied to its industry and has strong charitable links, mainly to education, care of the needy and the promotion of brewing. Their web site at <https://www.brewershall.co.uk/> has more information.



Jeff Sechiari

Brewers' Company Coat of Arms



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Serving food every day including breakfast and Sunday roasts. Enjoy a pint of real ale, including our very own Fisherman's Brew from Yates' Brewery. Open daily from 10am.



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01983 863882 | fishermanscottageshanklin.co.uk |   

It's that time of year again and our volunteers are knee deep in forms and photos preparing for Beer and Buses 2020.

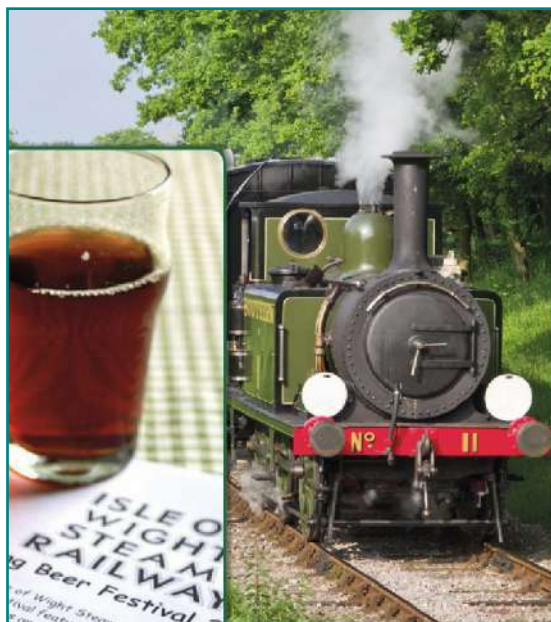
We've already got some wonderful vintage buses lined up and of course, great pubs to visit.

As usual, we would love to hear from you if you can spare a few hours over the weekend to help us. Please phone Paul Sheldon on 01983 611063

There will be more details in the Summer Issue but in the meantime please check out www.beerandbuses.co.uk



10th & 11th October 2020



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And for those of you that can't wait for Beer and Buses, how about



A new look format for 2020 will see historic free buses linking up with local attractions and special events like:

Donkey Sanctuary,
Sandown Zoo,
the Mary Ellis Memorial Vintage Air Display, Go Karts for thrill seekers plus lots of shops and cafes;

and er, a couple of hostelries have crept in to the programme which will be available from the end of March from participating outlets.

So why wait until October, get your copy and plan a **Rydabus** weekend.

for more details

www.rydabus.co.uk



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The Museum is currently closed for the Winter

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