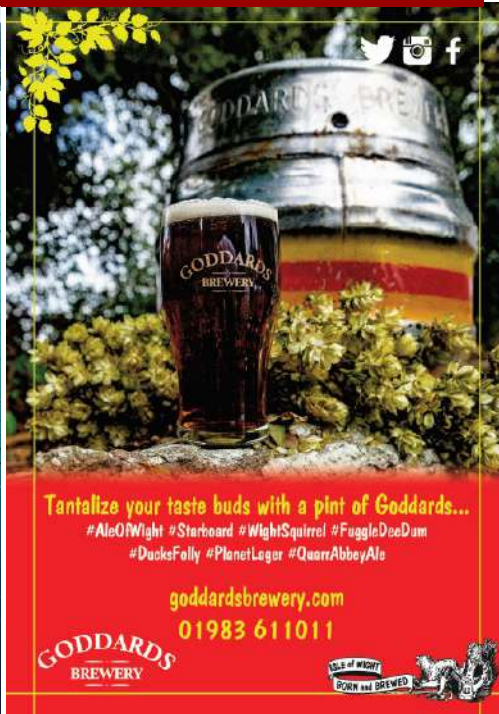


Dates for your Diary

Thursday 9th March **Evening Social** Man in the Moon, Newport from 8pm
Thursday 23rd March **Afternoon Social** Old Village Inn, Bembridge from 2pm
Friday 31st March - Sunday 2nd April **Boojum & Snark Spring Beer Festival**
Fri 21st April - Mon 24th April **Irish Traditional Music Weekend** (see page 19)
Saturday 29th April - Monday 1st May **Beer Festival** IW Steam Railway
Saturday 13th May **Woolverton Folk & Blues Fair** 11.30am - 8pm
Sat 20th & Sun 21st May **Rydeabus** Ryde Bus Museum - Ride in a vintage bus.
Saturday 24th June & Sunday 25th June **Newclose Beer Festival**
Friday 7th - Sunday 9th July **Beer Festival** Highdown Inn, Totland
Saturday 15th July **Real Ale Train**, IW Steam Railway, Havenstreet.
[Please let me know if you have any events you would like to publicise either in the magazine or the website. editor@wightwash.org.uk]

Please note that the deadline for the summer issue of Wightwash will be **18th May 2023**



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 91

Magazine of the Isle of Wight branch of CAMRA

Spring Issue 2023

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



Campaign
for
Real Ale

In a **FREE** packed publication...

Pub/Beer of the Year Winners

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IW CAMRA - The Early Years

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Pages 19

PRIZE QUIZ

Pages 19

and much, much more...



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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/ How much in decimal currency is two bob?
- 2/ Which film won Best Film in the 2023 Bafta awards?
- 3/ "Getting to Know You" is from which musical?
- 4/ In which Isle of Wight town would you find the Brisbane Pillar?
- 5/ Which brewery brews Summer Lightning?
- 6/ In which county is Carlisle?
- 7/ Who was Chancellor of the Exchequer in 2000?
- 8/ Which company makes Stratocaster guitars?
- 9/ and 10/ Identify these two award winning singers



Answers to the Winter Quiz

- 1/ Hawaii 5-0
- 2/ Badger
- 3/ Pickles
- 4/ Blackbeard
- 5/ Saint Cecilia
- 6/ The Fosse Way
- 7/ Harold Wilson
- 8/ The Mousetrap
- 9/ Manchester United
- 10/ Swindon

Peter Flynn wins a meal voucher and Paul Sheldon wins a case of Yates' beer.

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

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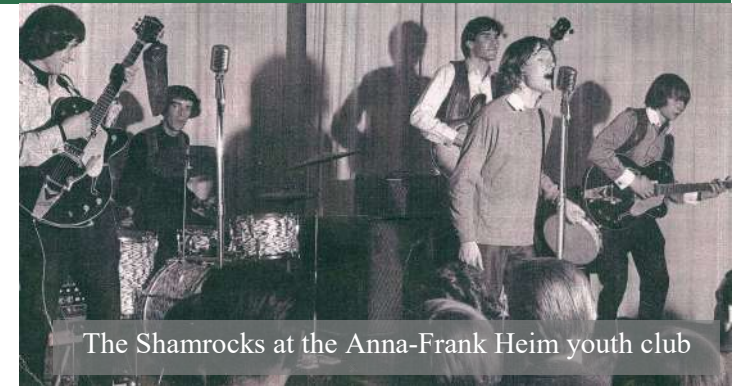
SEASONAL ALES



ABOUT STOCKING

Wightwash The Shamrocks Page Thirty Three

photograph taken live at the Anna-Frank Heim, shows the original LP recording line up of Bern Roberts lead guitar, Pete Channing drums, myself on bass, Gary Cowtan vocals and Dave Eaglan rhythm guitar and is featured the reverse side of the LP cover.



The Shamrocks at the Anna-Frank Heim youth club

My decision to leave was after we were paid a 100 Marks fee for recording the LP. Prior to that, we were told we would get royalties from all sales. In truth, what actually happened was we signed a document stating 'The Shamrocks to receive royalties' etc. which was typed in English. Then, we were handed a second paper typed in German which we all trustingly signed. It turned out to cancel all previous documents and royalties were diverted to third parties. The Shamrocks entrepreneurial manager let the band down by not having the paper translated.

The LP was released in 1965 after I left the band, reaching and sustaining number one on AFN Radio for weeks. I heard the LP sold out and there were two further pressings earning someone a great deal of money.

The Shamrocks LP defines the R&B blues boom in Germany in 1964 and we had some fun but it turned into a grind with little pay. There was a band in Sweden who copied our name and rose to fame as well.

Later the Shamrocks released an EP with Midnight Train and other tracks turning in a more pop direction, and played support to Los Bravos at the Olympic Stadium to an audience which I believe was reported to be over 12000 fans.

Wishing to stay a true bluesman I returned to the UK on 1st January 1965 which for me was the right choice as I later joined Doctor Kay's Chicago Blues Band playing the legendary Eel Pie Island... the rest is all in my book The Mighty Hybrid and The Keeper of the Slabs...

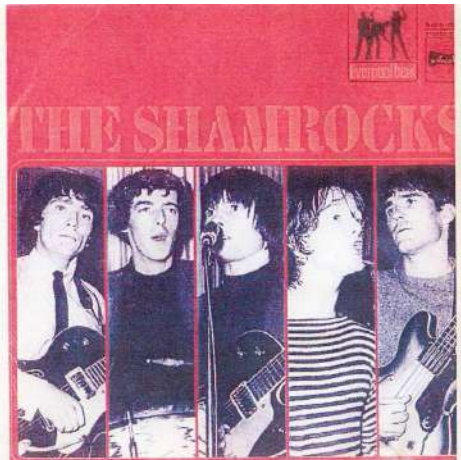
Barrie Midford Millership

In the next issue we'll hear from Gary Cowtan the **Shamrocks** front man who still lives in Berlin

Wightwash The Shamrocks Page Thirty Two

Island for a week of south coast gigs prior to flying to Berlin to play a residency at the New Eden Saloon in October.

During the south coast week we played The Copper Kettle night club at Littlehampton with a fabulous multi-coloured under-lit stage floor which was pretty cool and a first for me. Another gig I believe was a Worthing seafront nightclub where in the break some young musicians came up and were asking – 'How do you play that?' about some of our numbers. Many years later rhythm guitarist Dave Eaglan told me it was Reg Presley of the Troggs...



My time in the Shamrocks was just three months, recording the band's LP of the same name in eight hours adding backing vocals the following morning. The band



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Pub of the Year 2022

- 1 Travellers Joy, Northwood
- 2 Castle Inn, Sandown
- =3 Highdown Inn, Totland
- =3 Newport Ale House, Newport
- 5 Boojum & Snark, Sandown
- 6 Ship and Castle, East Cowes
- 7 Volunteer, Ventnor
- 8 Man in the Moon, Newport
- =9 Cowes Ale House, Cowes
- =9 Star Coffee & Ale House, Ryde
- =11 Crab and Lobster Tap, Ventnor
- =11 S Fowler Co, Ryde
- =11 Solent Inn, Ryde
- 14 Waverly Park East Cowes
- 15 Railway, Ryde
- 16 Duke of York, Cowes
- 17 Blacksmiths, Calbourne
- =18 Chequers, Rookley
- =18 Painters Arms, Cowes
- 20 Waterfront, Totland

Beer of the Year 2022

- 1 Earls R.D.A., Island Brewery
- 2 Fuggle-Dee-Dum, Goddards
- 3 Puncheon Porter, Goddards
- 4 Yachtsman Ale, Island Brewery
- 5 Ale of Wight, Goddards
- 6 Wight Christmas, Island Brewery
- 7 Dark Side of the Wight, Yates
- =8 Ducks Folly, Goddards
- =8 Islander, Yates
- =10 Vectis Venom, Island Brewery
- =10 Wight Gold, Island Brewery
- 12 Nipper Bitter, Island Brewery
- 13 Sea Dog, Yates
- 14 South Island Pale, Goddards
- =15 Plum Porter, Yates
- =15 Santas Ale, Yates
- 17 Yul Be Sorry, Yates
- =18 Holy Joe, Yates
- =18 Wight Squirrel, Goddards
- 20 Inspiration, Goddards

A Few Statistics

104 people voted. (The highest number was 130 in 2019.)

49 pubs received at least one vote. more details on the Wightwash website

www.wightwash.org.uk/POYresults.php

A number of *speciality* beers received votes. The most popular being:

(In no particular order):

Barister Breakfast Bitter from Boojum and Snark

Sovereign and **Rhythmtree Ale** from Island Brewery

Thriller in Vanilla from Yates

Black IPA from Wight Knuckle

Mike Hoar

Editors Note: We would all like to thank Mike for his tireless work running the competition

Who's Who

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DEADLINE FOR THE SUMMER WIGHTWASH
WILL BE 18th May 2023

Following on our series of the early days of rock and roll on the Isle of Wight, Barrie Midford Millership recalls his move from the **Midnight Creepers** to the **Shamrocks** and their trip to Berlin.

Recording The Shamrocks LP Berlin 1964

The first time I saw the **Shamrocks** was at the Hotel Ryde Castle in 1963; they were a covers band. It was a rough night with brawling between someone who thought another chap was looking at his girlfriend. It got very bad and we left the scene; later Shamrocks drummer Pete Channing said they had a blackboard declaring '**Fighting on a Saturday night, Shamrocks playing in the interval**'...

The second time was at the **Rolling Stones** concert at Ryde Pavilion in 1964 by which time the Shamrocks had changed their repertoire to an R&B set. By mid-summer my own band The **Midnight Creepers** were filling The Manor House at Lake with several invasions of the stage on Saturday nights. On one of those hot nights the Shamrocks came to see us with the upshot of me being asked to join the band as bassman. Previous bassman Gary Cowtan wanted to concentrate on lead vocals and harp (blues harmonica). Gary came to my house for a day to run through the numbers and a date was set to leave the

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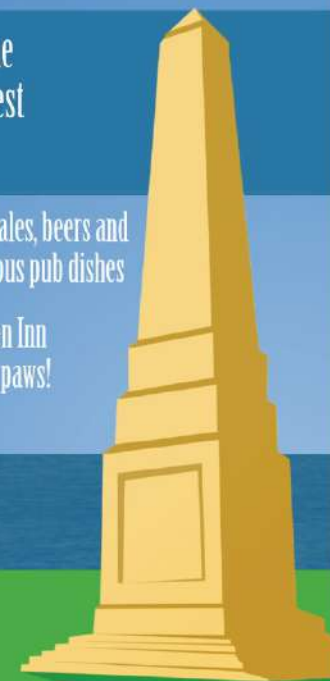
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In memory of Arthur Taylor

The Isle of Wight Branch of CAMRA has lost one of its very first members with the death of Arthur Taylor at the age of 94. He died at his home in Ryde on 15 January. He has many friends in the branch who remember him with great admiration and affection. His wife Doreen was often by his side when socialising took place, and sadly she also died last year.

Arthur joined CAMRA in 1974 and in his own words "I was the CAMRA recruitment sergeant, signing up more than 200 Island members in the 70s when it cost five shillings to join." The branch minutes book shows he helped to chose pubs for the first CAMRA Good Beer Guide and helped with the Beer Exhibition at Ryde Pavillion in April 1975. As an active member of the IoW County Council he was less hands on in the branch in later years, but it is not so long ago that he was still contributing by distributing Wightwash to pubs in Ryde.

In 2004 the County Press recorded the unveiling of a plaque in the Wetherspoon pub S. Fowler & Co. in memory of "Boathook" Fowler, who as CAMRA Area Organiser started the Isle of Wight branch of the Campaign for Real Ale on 14 September 1973. Arthur was at the unveiling and said "It's great to have a plaque in the town recording Boathook's contribution to saving us all from fizz." Well Arthur in his long life did his bit to save us all from fizz, and we will all drink a real ale toast to him.

Alec Lawson



Goddards Brewery



At last, Goddards' new brewery at Branstone is ready - well nearly! The water and the electricity have been connected, the landscaping has started, there's a sign is over the door, the photos



have gone up and the equipment has all moved from Barnsley farm. All that is left is the beer. The racks are waiting for the

transfer which will need over 40 pallets.

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The Brewery/Visitor Centre will open on the 31st of March.

In the bar/restaurant on the "Firkin Deck" will be four hand pumps and six taps. The stock cask beers will **Ale of Wight** and **Fuggle Dee Dum** with **Starboard**, **Wight Squirrel** and a seasonal beer rotating on the other two.



The six taps will provide a rotation of **Quarr Abbey Ale**, **Riptide**, **South Island Pale Ale**, **Planet Lager**, a cask version of **Ducks Folly** and an **in-house cider!** Goddards have taken delivery of **Godshill Cider Barn's** last batch. It is currently 7%, but will result in a 5%, lightly carbonated, medium-dry cider. The bar will also stock cans and bottles of non-Goddards beers and ciders. The first job for the new Brewery will be to clear the backlog caused by the move.

Subsequently, it is planned to introduce new and seasonal ales such as **Inspiration** and **Puncheon Porter**. This will be quarterly to start with, but it is hoped that eventually it will be monthly. Josh will continue to test brew at **Boojum and Snark**.



In other Goddards news, the brewery has supplied a special beer, **Falklands 40** to the Veterans Bar in Ryde to commemorate 40 years since the Falklands war.

Tim Marshall BLO Goddards Brewery

beer festivals big and small are now a familiar part of the Island beer calendar.

For some 30 years since 1991 the IW Branch has come bouncing back with more energy and members than before. More local beer guides were issued, driven by Ken Matthews, a website, www.wightwash.org.uk, was set up, a branch newsletter, Wightwash, was launched, going from strength to strength and gathering awards under Tim Marshall, and the Beer and Buses Festival was so astonishingly successful it eventually, sadly, collapsed under the weight of its own remarkable popularity. In 2023, membership has grown to around 400 which makes IW Branch of CAMRA not only one of the largest per capita branches in the UK, but it also has one of the highest proportions of active members. Sadly, Lockdown hit the Branch for 6, but meetings are gradually getting up and running again, supplemented by a twice-weekly Zoom forum for any who wish to settle the destinies of nations from the comfort of their own home. If you care about beer and pubs, why not join us – you'll be warmly welcomed and it's no hardship! Just drop us a line at editor@wightwash.org.uk and we'll point you in the right direction.




Dear Old Spice,
 There are a few things here worth mentioning about your new deodorant, Guitar Solo.

- 1/ That's a bass, not a guitar. There's a big difference.
- 2/ Rarely, if ever, does a bass player get a solo unless he owns the PA and the van.
- 3/ No one has ever said "Gosh, I'd really like to smell like a bass-player."

Anon

Not entirely pointless though, as one of my customers, a certain Chris Coleman, and another chap, Geoff Uncle, rang me up and badgered me into reviving the Branch. I was scornful of this, but bowed to their combined exhortations, and duly organised a meeting at the Hotel Ryde Castle in September 1991 which was astonishingly well-attended. Chris became Chairman, and that meeting and the subsequent AGM the following January saw the Branch re-emerge in a form recognisable today, with 17 members attending including Chris, Ken Matthews and John Nicholson and many more familiar faces from the current Branch line-up.

And things were beginning to look rosy on the beer scene. Nationally, the number of microbreweries and brewpubs was burgeoning, pub opening hours had been set free to run amok and the Beer Orders came in which widened the choice of real ales and broke the monopoly of the Big 6 brewers and, although the crafty devils formed pubcos to get round the Orders, they were headed for the same oblivion as the Beer Orders, which are now considered a Bad Thing. On the Island, although Burts had shut up shop in 1992, soft drinks manufacturer Hartridges had launched a microbrewery, which eventually morphed into Yates, followed in 1993 by Goddards, and in 1996 by Ventnor Brewery in the old Burts plant. Derek Smith, the landlord of the Travellers Joy staged 4 successful festivals as well as running a permanent beer exhibition at the Travs, and

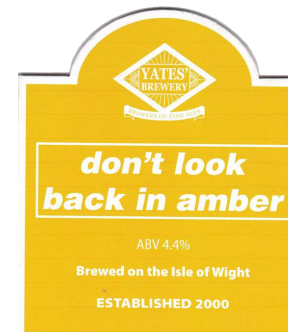
Yates Brewery

While we are in the traditionally quieter time of year for the industry Dave and Ollie have concentrated on building stocks to get ahead of the busy seasons ahead. There has also been the opportunity for two variations to the daily routine as well as the brewing of 'don't look back in amber' in cask for the current season.

They have just released into trade a special brew of 'Mash Mallow', a stout at 5% with a hint of marshmallow. I look forward to trying it but disappointingly, as a keen collector of pump clips and all IW breweriana, there is no pump clip, instead they use a 'blackboard' clip to write the details on to.

Ollie is keen to develop more special brews but at the moment there are simply not enough hours in the day to do so. One innovation they are considering is the introduction of some KeyKeg options to allow more diversity in their market. Watch this space.

Before the new kit was installed and commissioned Yates used Goddards on occasions to do additional brews on their behalf to top up stock levels and keep up with demand. With the new kit this is no longer necessary, however as



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Goddards transition to their stunning new brewery they have reversed the process and Nigel has visited Newchurch to brew some Fuggle-Dee-Dum to tide them over.

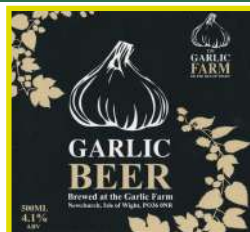
As I visited Ollie observed that they were about to embark on their 60th brew on the new plant, yielding almost a quarter of a million pints! Busy times.

The other day I noticed that there had been a TV programme, 'Antiques Road Trip' on the 22nd February that included a visit to the Island so I caught up on it. Part of the trip was a visit to the Garlic Farm and Colin Boswell told the story, illustrated by contemporary film, of the RAF bringing garlic back from France during the War. Some came to the Island as French forces based here were missing it, eventually giving rise to the

evolution of the farm and thriving tourist attraction that is now. This all gives me an excuse to show one of their bottle labels. I must confess I didn't take to the beer in its original incarnation as it was too powerful for me. I gather that then each bottle had a clove of garlic in it. Now it is much more subtle with each brew having a more modest quantity of black smoked garlic in the copper, resulting in a beer that I now find very enjoyable.

Best wishes for Easter and the spring from me and all at Yates.

Jeff Sechiani BLO, Yates, Brewery



Arthur Taylor and his wife Doreen, both of whom have recently died and are much missed, were mainstays of the Branch right up to the time it wound down (see page 30), as was Alex Lawson, still a very active member, Les Ashley, Martin Milne, who ran a local coach company and Danny Robson, a Southampton ship's pilot and his delightful wife, Shirley. And me, of course! There was still enough of us in 1986 to host a regional meeting at the Simeon, but the writing was on the wall, writ large in black-bordered text, and the Branch grew smaller and smaller, becoming moribund around the late 1980s when I just sat around at meetings and talked to myself, attracting strange looks from fellow customers. The last AGM in December 1985 recorded an attendance of just 5, even less than the inaugural meeting in 1973.

Then out of the blue, I was contacted by a Portsmouth couple, Barrie Nuttall and Mo Love who travelled across for meetings and, for a while, breathed a little life into IW CAMRA, and we even discussed the possibility of another beer festival – how foolishly optimistic was that! Even the homebrew market was dead in the water – I was running such a shop from my house and giving all-grain brewing demos until custom dwindled to the point of pointlessness.

Pete and Sam Booth look forward to welcoming you to

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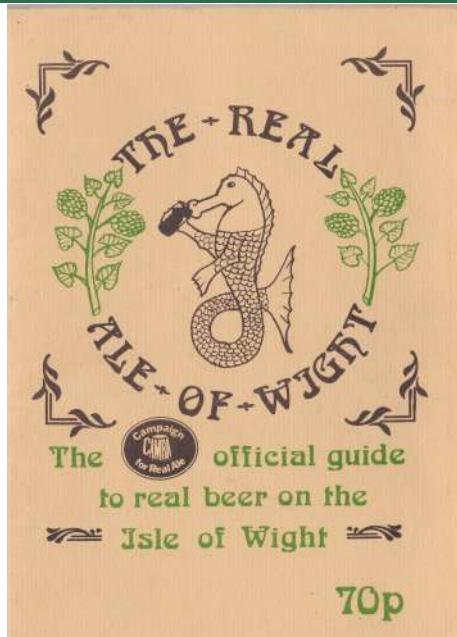
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I bought my first Good Beer Guide and joined CAMRA somewhere in the late 1970s, then joined the local IW Branch in 1981 as a result of the Travellers Joy campaign, becoming secretary in 1982. The branch was still very active in those days, though few in number, but I remember compiling and publishing three local guides under the name of 'The Real Ale of Wight' (which Goddards nicked for one their beers!) in the next few years, not too bad in the light of a declining membership and considering the height of desktop publishing then was Letraset transfers! Sadly, through the 1980s active Branch membership continued to dwindle in size. This was partly due to members moving off the Island, but another factor was a mistaken perception that the battle for real ale had been won, and further efforts would achieve little more. The late



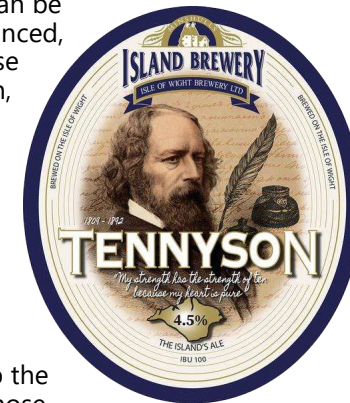
Island Brewery

Did you catch the **Marmalade Porter** and the **Tennyson** in February? They were both at the Travellers and went down a treat. Tennyson is what was first known as **Sovereign**, produced for the Queen's Platinum Jubilee. and is the first Isle of Wight beer to state its IBU (International Bitter Units) rating on the pump clip.

There are different opinions on the value of IBU ratings, every brewer knows them but, in this Country, they are not necessarily publicised, whereas, in other Countries they are and beer lovers use them as a guide, of sorts, in making their choices. I say guide of sorts, because the perception of

bitterness can be counterbalanced, as in the case of Tennyson, by sweetness. In the case of Tennyson, a biscuity malty sweetness, not too dissimilar to the flavour of those biscuits that go so well with proper coffee.

I think, if it is known anyway, brewers should publish IBU ratings and leave it to the consumer to make up their mind



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on their value and use. Personally, I think they are a useful indicator of what to expect, albeit not a definitive one, but that is the beauty and intrigue of beer drinking.

People have recently asked me if they have changed the recipe for **RDA**. The answer is no, and yes. No because the design has not changed, yes because recipes have to be adjusted regularly because natural ingredients vary, and have to be compensated for, balanced and rebalanced to produce the desired outcome. Water changes and has to be adjusted. Malt changes, as do hops, according to weather conditions and other factors that affect their growth, flavour, intensity and profile. It's not always possible to completely rebalance a brew, but that is part of the charm and wonder of Real Ale. It is a natural product and naturally varies, as all natural products do. So, if you do detect a difference in your favourite brew, embrace it while you can, because it will only be transitory.

It never ceases to amaze me, how



beer and pubs bring people together, and the latest example of this is story from the **Travellers Joy**. A local resident, Heather Cobb (Pete Cobb's wife – who regularly writes for us) has been using the pub for many years – ever since Sam and Pete took it over and before, even going back to when Sam and Pete worked for Derek and Ruth, and would often be served by Sam.

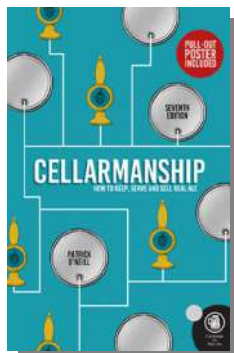
The story goes, one day, whilst having a meal at the Travs, with Heather's visiting family they picked up on Sam's accent and started asking where she was from. Sam described a remote Yorkshire village outside of

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by Patrick O'Neill

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seem extraordinary to 2023 eyes, which are used to seeing three or more handpumps in most pubs, but so many of these splendid machines had been ripped out in the days of King Keg that the humble handpump was regarded in the 1970s as an icon of the return to real beer.



Interestingly, at the AGM in November 1980, the Travellers Joy, Gurnard Hotel, Princess Royal, Flat Iron (Ryde), Prince of Wales (Ryde), the Chequers and Horse & Groom (Ningwood) were all identified as being at risk from the Whitbread Axe, and all duly went on to meet their fate, though the Chequers and Horse & Groom were eventually sold into the free trade and re-opened, as was the Travs after a spirited campaign by IW CAMRA and Northwood residents which culminated in a noisy IW Council meeting at County Hall. It's worth remembering that the Gurnard Hotel and the Chequers were both very well-supported pubs, but Whitbread wasn't a company to let high turnover, provenance and popularity get in the way of a good closure programme and went on to see off big pubs like the Red Lion, Bugle and Vine in Newport as well as a host of smaller hosteleries.



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This year celebrating the **150th anniversary** of becoming a public house and live chat room.

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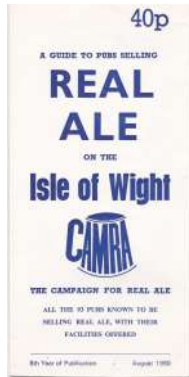
www.perksuventnor.uk

Pavilion in 1975, an astonishing feat with only around 7 active branch members, one of which was our present secretary Alex Lawson and Mike Hoare, now website guru, also helped out. It made an overall profit of £70.51 (!), only achieving that giddy sum because much of the beer was donated free. He set up a further one in 1977 at Puckpool, but sadly died shortly before it took place. It made a loss and was to be the last one for many years.



The loss of Boathook, however, was felt much more deeply; his energy and enthusiasm were inspirational.

The 1976 AGM recorded 28 attendees, and it was clear that CAMRA had created a big impression on the public. This wave of popularity, however, was not due to last, and concern was expressed at the 1979 AGM about the number of active branch members. Nevertheless, campaigning went on, and in that year the branch obtained and reconditioned some 12 beer engines which were duly installed in Island pubs. The excitement surrounding that might



Leeds and when she said the name and street address, it sent the jaws dropping because it was where Heather's uncle Earnie had lived, the uncle who he had asked Heather to see if he could trace his granddaughter, Samantha, who lived somewhere on the Isle of Wight, never thinking it could possibly be the same Sam who had serving them for years at the Travs! Sam's great grandmother was Heather's great aunt. Sam's grandad, who she had lived with as a child, was Heather's uncle Earnie aunt and Heather's sister was present at Sam's mum's wedding! Now there's a tale! I often say, and truly believe that you can sit and watch the whole world go by in a traditional local.

Anyway, back to beer. **Island Brewery** had one of their best years ever last year, and will continue, under Ashley, to produce and promote their ever popular array of small batch bespoke beers, mainly on request, giving people diversity and interest in sampling the amazing variety of flavours that can be produced by just four ingredients. I have suggested matching them to seasons and, how about a round with the popular Beer and Buses brew **Hop Aboard?**

John Nicholson

BLO Island Brewery & IW Branch Chairman

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White Knuckle

After a busy Christmas period with a surge of online sales, we took the opportunity to close the **Pilot Boat Inn** for refurbishment and plan to reopen soon, date yet to be announced, but likely in March/April.

During this downtime, we have also been busy trialling our cask beers, which will be available for wholesale in the coming months.

Our beer cans have proved hugely popular for Island shops preparing for Easter and the season ahead.

They can be found in Norris Stores (Niton), The Garlic Farm (Newchurch), Isle of Wight Farm Shop (Godshill),



Seaview Deli, Craft Vegan (Ryde)" and the Old Village Inn (Bembridge).

James Banks

Head Brewer - Wight Knuckle Brewery

henceforth be known as 'Grotneys', and the brewery, having spent a fortune in theming all its pubs in red, rapidly refurbished them in every colour but. Who said there was no such thing as bad publicity? The BBBs then fell over themselves to launch this new (actually old) product and thus display their brewing credentials to a sceptical world, but their greed eventually forced the demise of all but one of them. It's ironic to think that, if they'd produced quality keg beers, perhaps along the lines of modern craft beers, CAMRA would probably never have happened.

However, it did, and into this febrile world the IW CAMRA branch was born and, looking around at the attendance at the 2023 AGM it's hard to imagine that the nascent branch, one of the first to be formed in the country in 1973, was much, much smaller, a retinue of 6 led by the legendary 'Boathook' Fowler. The inaugural meeting on the 14th September at Yelfs Hotel, Ryde was addressed by two of the Gang of 4 who set up CAMRA, Christopher Hutt, CAMRA national chairman and Michael Hardman, editor of What's Brewing.

Boathook was a real powerhouse and went on to launch, at his own expense, the first local beer guide in 1974, then organised the first Island beer festival at Ryde

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We are in the CAMRA Good Beer Guide for the third year running recognising our commitment to award-winning local ales and those from a wide spectrum of other real ale suppliers.

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In the beginning there was the Word, and the word was.....keg.

Unlike many words it engendered much glee among Big Bastard Brewers and considerable disquiet among their customers. The glee was caused by the massive profits which arose to the BBBs in purveying a factory product which minimised costs, maintenance and husbandry, and the disquiet was caused by their customers having nothing to consume but a product which was bore as much resemblance to what they'd been used to drinking as plonk does to Champagne. In short, many consumers thought it was very, very nasty and was about as enticing as carbonated drain cleaner. Those BBBs were sufficiently arrogant to believe that consumers would bloody well take what they were bloody well given, but they were bloody wrong, because some of those disquieted drinkers went on to form CAMRA which eventually kicked the BBBs around the marketplace and, in most cases, out of it. Oh yes, those BBBs suddenly found they had Badly Bitten Bums and the teeth belonged to CAMRA. One brewing giant in particular, Watneys, was singled out as CANRA's focus of contempt and was dealt savage treatment.

Following a well-publicised comment in the first Good Beer Guide that Watneys should be 'avoided like the plague', it would



Boojum&Snark

Adventures in Beer

We are looking forward to reopening on 19th March and our Spring Beer Festival runs from 31st March till 2nd April this year. We have been busy brewing (not sunning ourselves on a tropical beach) and continuing the journey into the fascinating world of thiols (see last 2 issues of WW for details). Mash hopping to extract bound flavour compounds and become more efficient in using hops, as we know how expensive they can be!

we become an official co-working space, commencing 20th March, Monday – Friday 10am – 5pm. Working with the Building 41 business centre at Northwood, we are becoming a "spoke" for the Bay area. Members of Building 41 will be able to work from Boojum and enjoy free coffee/tea and casual workers just pay £5 per 3 hour session. This means that we will also be open for others to enjoy a beer or a freshly brewed coffee or cuppa. So in essence we are open 7 days a week, with evening hours as usual at the weekend. <https://www.boojumandsnark.co.uk/projects/coworking/>

Pretty exciting news has just landed as Josh has brewed a ground breaking



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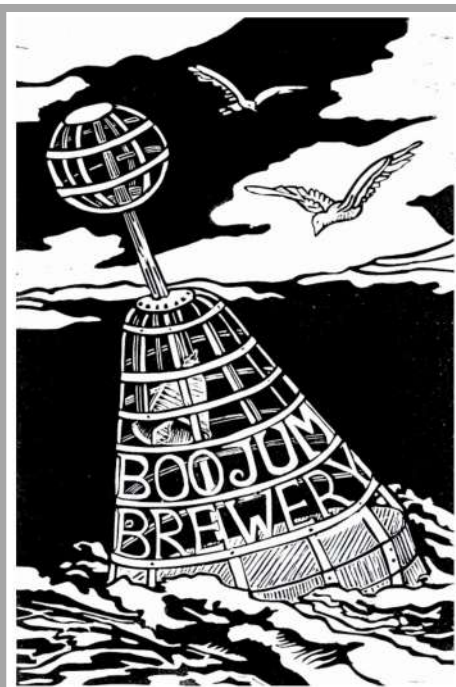
pale thiol (see box) ale "Forks and Hope", which we will have available when we reopen. It's brewed with hops that are classed as Low Carbon, exclusive to Brookhouse. Low Carbon Hops are a completely new type of hop product, developed to help brewers create delicious beers that are packed with flavour and aroma, but with a fraction of the carbon footprint.



Lab tests indicate that the individual hop aroma and flavour profiles are

Thiols are highly aroma-active compounds derived from hops that can give very intense fruity flavor to predominantly dry-hopped beers. The occurrence of these thiols in hops was only discovered a couple of years ago.

unaffected by the new preservation process, although usage rates may vary depending on the desired hopping level. Independent sustainability consultants working on the Low Carbon Hop project calculated that the new hop preservation process emits up to 10x less CO2e/ kg of hops compared to a standard diesel-fired kiln. Forks and Hope is using LC Chinook (UK) and a



BOOJUM & SNARK

Boojum&Snark is a dedicated craft beer taproom featuring beers from many small and supercraft breweries.

They also produce their own beer with their Brewmagic electric kit.

105, High Street, Sandown, PO36 8AF
hello@boojumandsnark.co.uk

Co-Founder Xavier Baker states "We're huge fans of Room to Reward and are advocates for rewarding our friends and colleagues in trade who truly deserve a bit of pampering!"

bergamot and wild-foraged coastal rosemary with the smooth yet complex taste of their award-winning Mermaid Zest Gin. Presented in a plastic-free, emerald green bottle, Mermaid Zest Gin is inspired by the lush, verdant island and the seagrass meadows that surround its shores.

To find out more or enter a team, email sboudling@pretheus-sailing.co.uk or visit the Prometheus sailing website.

You can purchase Mermaid Zest Gin from the Isle of Wight Distillery in Ryde and it's available behind the bar of all the best Isle of Wight establishments!

The Isle of Wight Distillery team are celebrating their recent win for newest addition Mermaid Zest Gin, having been awarded Gold for Design by Bartenders Brand Awards.



Isle of Wight Distillery

The Isle of Wight Distillery, home of Mermaid Gin are thrilled to be sponsoring a new sailing regatta in aid of Room to Reward charity, which provide unused hotel rooms for those in the hospitality and voluntary sectors. Taking place just a short hop across the Solent and hosted with Harbour Hotels Southampton and Ocean Village, the event bring teams together from the hotel and hospitality sector to compete on a spectacular, modern fleet of Sunsail 41.0 yachts.



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whiff of Azzacca. It's a New England Pale Ale landing in at 4% abv, stuffed with tropical fruit flavours we think it's an instant hit.

Did you know we have an exhibition on at Quay Arts Centre? Celebrating Sandown and all the artists/local community we have commissioned and collaborated with since 2019. The exhibition explores Boojum's role in place making, bringing new life and perspectives to our town. It's a free

Josh and I have just re-brewed our Spring Dry Ale from last year, **Jaryllo**, named after the Slavic God of Spring. As always we have given it a tweak, Josh suggested that we try it as a thiol brew – fast becoming our favourite thing to do – and additionally use Saaz in the mash, it has those white wine notes we want in this beer and extremely low bitterness. I also made the switch from ex pale Maris Otter to heritage floor malted Maris Otter, so expect more a golden colour and depth of flavour from this iteration of Jaryllo.

Any lager lovers out there? Well, we have had a traditional German ale "lagering" all winter in a tank, so look out for when it's ready, as it's not often we get to drink beer made like this, especially as we know big brands classing themselves as lager are brewed and packaged in 3 days!

From Cask
to Glass ...
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2021 Travellers' Choice

Tripadvisor

and fully accessible exhibition on at the Michael West Gallery and is on until April 8th. <https://www.boojumandsnark.co.uk/projects/just-the-place/> You'll find bottles of Brewed in the Bay beers in the cafe so you can have the whole Boojum experience.

Another date for your diary, as we present to you once again The Other Half Beer Festival, celebrating women in beer and we'll have an all femALE line up for you pouring delicious Brewster beer all weekend 23rd – 25th June.

Finally a big hurrah for CAMRA members! Thank all so much for voting us as 5th best beer venue on the island, we are absolutely delighted and it gives us encouragement to carry



on with our project to experiment with beer, be a bit weird and have a laugh on the way!

Julie Jones-Evans

Weekend of Irish Traditional Irish Music Sessions

My wife, Sue, and I are great fans of Irish Traditional Music. Back in April 2002 we invited a group of people round with a similar interest to play a few tunes together in our basement. Most of us were novices, but despite the scratchy beginnings, a regular weekly session developed and, apart from the COVID lockdown, we have met up almost every Thursday ever since. Last year, to mark the 20th anniversary, we arranged a weekend of sessions around the island. The event was so popular that we have decided to do it again this year, playing from Friday 21st to Monday 24th in pubs across the Island that have kindly agreed to accommodate us.



Bob Huxtable

Dates

Friday 21st April: **Simeon Arms**, Ryde 6 - 8; **Solent Inn**, Ryde 9 - 11
 Saturday 22nd April: **3 Bishops**, Brighstone 3 - 6; **Wheatsheaf**, Yarmouth 8 - 11
 Sunday 23rd April: **The Globe**, Cowes 3 - 6, **The Painter's Arms** 8 - 10
 Monday 24th **TBA**

For further details contact Bob Huxtable
 01983 524040; 07730332289; bobhuxtable@btinternet.com

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 for details of forthcoming events and our online shop.

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