

# Wightwash

Volume 2, Number 12

Newsletter of the Isle of Wight branch of CAMRA

## Summer Issue 2002



### Advertisement for The Dairyman's Daughter At the Arreton Barn Complex



Advert for Ventnor Brewery

Advert for Goddards Brewery

Advert for Oakleaf Brewery

#### Local Brewers are delighted over the duty cut in the recent budget.

"Damn fine news" said **Chris Coleman** Head Brewer of Goddards.

**David Yates** was "Chuffed to pieces. I can get a better van for a start".

"Finally! It should have happened a long time ago." was the reaction of **Xavier Baker** the brewer of this years Beer of the Year - Ventnor Golden Bitter.

"And about bl\*\*dy time too" said **Ed Anderson**. "Perhaps now Oakleaf will be able to pay me".

For further coverage on this subject see "News and Gossip" starting on page 3.

#### Fears over proposal to scrap Beer Orders

Hundreds of pubs could soon be put at risk as the DTI considers scrapping the Beer Orders Act. The original act did not go as far as CAMRA recommended. CAMRA wanted to curb the activities of anyone who owned a large number of pubs rather than just brewers, correctly forecasting the emergence of "pubco"s. Now that no brewers own more than 2,000 pubs the DTI are considering scrapping the law even though it still prevents brewers selling off their pubs and stipulating that it can no longer be a pub.

*See "Campaign Issues" on page 10*

I seem to have taken on two arduous tasks in life:  
 As a profession I work as musician, cruising the seas on a luxury liner visiting exotic ports.  
 As a hobby, I am a member of CAMRA which involves surveying the Islands pubs.  
 Now as much as I would like you to lighten my load as a ship's musician (if I never have to play "Memory" from "Cats" again it will be much too soon) you can't, however you can help me and the others with surveying pubs.  
 For those of you who manage perfectly well without a computer, I beg your indulgence while I first ask the technophobes amongst us for their assistance.....  
 Please help us by logging on to our *New-Look* Website and filling in the on-line pub survey. It will help us keep our records up to date; it will help us prepare for our next Isle of Wight pub guide; and it will also help us decide which pubs to recommend for the CAMRA National Good Beer Guide.

[www.wightwash.org.uk](http://www.wightwash.org.uk)

Thank you. And for the non-computer community, we would be only too pleased to post you an "off-line" form for you to complete. Just phone 721557.  
 We have now drawn up a programme of meetings and at each business meeting members will discuss pubs in a certain area ( EAST, WEST, NORTH, SOUTH, and CENTRAL).  
 The first of these will be on Wednesday 17th July at The Buddle, Niton where, amongst other things, we shall be discussing pubs in the east of the Isle of Wight. If you are a member and hold an opinion of a pub or pubs in the east of the Isle of Wight, please come along. You'll have an interesting evening.  
 I only wish I could be there.  
 "Midnight, not a sound in the moonlight, not a ....." Oh shut up!

Tim Marshall - Editor

Wightwash tries to be a light-hearted magazine, but it would be difficult to ignore the incident that happened outside the Lake Huron and the tragic loss of Robert Hall. Our sympathies go out to his family and many friends.

# Advert for Globe and Anchor

The imaginary beer that features in *The Archers* and has been served in the Bull in Ambridge, since 1951 is always asked for by name. Nobody in Coronation Street, *Emmerdale* or *EastEnders* ever says: "A pint of Newton & Ridley (or Ephraim Monk or Thames) please, landlord." They ask for a pint or, in Ken Barlow's case, half a pint.

**Shires** is, I believe, a cask beer, a real ale produced by an unnamed local brewer, rather than some nitro-keg rubbish from a big brewer. (In 1994 Sid Perks, the landlord of the Bull, told his temporary barman not to touch the Shires because it needed real expertise. The barman ignored Sid and, of course, the beer was undrinkable, but that's radio drama for you.)

Most surprisingly, however, is that the brewer of Shires has no other beers. Furthermore, nobody in the Bull ever asks for anything other than a pint of Shires — where is the cry for a Sunday

morning Bloody Mary or a pint of Guinness?

Yet despite any quibbles one may have about Shires, there is no doubt about its deliciousness. Members of the Grundy family drink it by the barrel, while the Archer family and the rest of the everyday country folk take it in moderation. A pint of Shires is still the quintessential English countryside drink.

# SHIRES

*You can't buy it, you can't see it or even drink it, yet this beer has been served up in one of Britain's most popular pubs for the last 50 years!*

The only remaining mystery about this fine ale is why everybody who buys a pint from Sid always has the right change.

**Adam Edwards**

*This article first appeared in the Daily Telegraph.*



Join  
**CAMRA**  
 Today



Advertisement  
 For  
 The Sun Inn  
 Hulverstone

Just fill in the form below and send , with a cheque (payable to CAMRA Ltd) to Membership Secretary, CAMRA, 230 Hatfield Road, St. Albans, Herts, AL1 4 LW  
 Rates are Single £16 Joint £19  
 OAP's £9 (Joint £12) Under 26 £9 (Joint £12)

Name.....

Address.....

.....  
 .....

Post code.....

I wish to join the Campaign for Real Ale, and I agree to abide by the Memorandum and Articles of Association.

Signed.....

**This is where you can watch the Men of Wight**

- June 20** (Thursday)  
8.00 pm The Sun Inn, Hulverstone  
9.00 pm Red Lion, Freshwater.
- June 22** (Saturday)  
3.30 pm Shorewell Fete
- July 4** (Thursday)  
8.00 pm The Taverners, Godshill.  
9.00 pm The Rookley Inn,
- July 11** (Thursday)  
8.00 pm The Sportsman's Rest,  
Porchfield.  
9.00 pm The Blacksmiths Arms,
- July 18** (Thursday)  
8.00 pm Ryde Castle, Esplanade,  
Ryde,  
9.00 pm The Crab and Lobster, Bembridge  
With Victory Morris Men
- July 25** (Thursday)  
8.00 pm The Albion, Freshwater Bay.  
9.00 pm The Highdown Inn, near Totland
- Aug 1** (Thursday)  
8.00 pm Vernon Cottage, Shanklin  
9.15 pm Shanklin Sea Front (clock tower)  
With the Wight Bells
- Aug 8** (Thursday)  
8.00 pm Orchards Caravan Park, New-  
bridge.  
9.00 pm Prince of Wales, Freshwater.
- Aug 15** (Thursday)

Advertisement  
for  
The Crab and Lobster Tap

- 8.00 pm Wight Mouse, Chale.
- 9.00 pm Buddle Inn, Niton
- Aug 22** (Thursday)  
8.00 pm The Albion, Freshwater  
9.00 pm The Bugle, Yarmouth.  
With the Oyster Girls
- Aug 24** (Saturday)  
11.00am Havenstreet Steam-up
- Aug 29** (Thursday)  
8.00 pm The Mill Bay, Ventnor  
9.00 pm The Spyglass, Ventnor
- Sep 5** (Thursday)  
8.00 pm Sandown Sea Front (pier)  
9.00 pm Caulkheads, Sandown.
- Sep 12** (Thursday)  
8.00 pm Vernon Cottage, Shank-  
lin  
9.15 pm Chine Inn, Shanklin.

Advertisement  
for  
The Old Stag



From *Paul Mattick*

I spoke to Anthony Goddard, owner of Goddards Brewery about the cut in duty for small breweries and this is what he told me: After 20 years of campaigning, principally from SIBA (Small Independent Brewers Association) but with a lot of help from CAMRA, at last small brewers have got what our European cousins and small brewers in North America have been enjoying for years. Big brewers have always had the advantage of economy of scale with bulk purchasing and tied outlets but the new tax break will give local breweries relief to compete on a "level playing field". The benefits however may not necessarily get past the brewery gate. Out of the 400 odd small breweries that have opened in the last few years, over half have ceased trading. The tax relief will just enable them to survive. This will come as good news to regional brewers such as Brakspears, who fear that small brewers offering wholesale discounts will drive them out of business. To put this in perspective, on a national scale, only one pint in a hundred will be affected. Nevertheless, it's very good news for consumer choice.

originally seen in 1987. This is the work of Brian Brookes one time landlord of the Chine Inn, Shanklin.  
  
Richard Holmes, landlord of the Chequers Inn, Rookley found himself in distinguished company recently. Invited to Wincanton Races as a guest of Mike Strand and Mark Woodhouse of Badger Breweries, Richard spent some time chin wagging with round-the-world yachtsman Chay Blythe. Chay, it transpired, used to visit Burts Brewery, Ventnor when he was a rep for Schweppes. It wasn't such a good day for Mike Strand however, 4 out of the 6 horses

Advert for Chequers Inn

For the first time ever, Goddards have sold out of a beer before they finished brewing it. The 60 casks of Jubilation Ale 4 % alc/vol described as "son of Ale of Wight with added coriander" were pre-sold even before they were racked.  
  
Look out for a re-appearance of a locally painted pumpclip for "King Rock Ale" in the Ventnor area,

Advert for the Inn at St Lawrence  
And  
Yates' Brewery

editor@wightwash.co.uk . The correct address is **editor@wightwash.org.uk**. If anyone finds him wandering aimlessly around cyber space, just make him a nice cup of tea and call the police.

Ventnor Brewery is soon to launch an Organic Beer. They are currently waiting for an endorsement from the Soil Association.

We frequently read about the benefits of drinking red wine (and more recently – white wine) but in fact, beer is just as good for you. Hops contain Xanthohumol, an anti-carcinogenic. “Drinking 2 pints of a well hopped beer a day can increase life expectancy” claim BRI (Brewing Research International). In fact there are concerns that drug companies could start to buy up hop fields and force up the price. Beer contains antioxidants and is rich in vitamin B6. Real ale can also benefit teeth and gums as yeast cells thrive on plaque.

So what better brewery to capitalise on this than a brewery whose mascot is Hygeia, the Greek goddess of Health and Hygiene – Ventnor Brewery. Watch out for **Ventnor Organic Beer** 5.5% this summer in cask

he backed pulled up.

The Wight Mouse, now a Hall and Woodhouse (or should I say – Badger Brewery) managed house is offering amongst several other ales, “**Gribble Ale**” from the Gribble brewpub in Chichester.

All those who enjoyed John Otway’s brilliant performance at Ryde Town Hall recently, may be interested to know that Crouch Valley Brewery are brewing a beer in his honour – “**Otway’s Next Hit**” 4% alc/vol . A performer and a beer to look out for!

Island visitor (see Wightwash passim) Andrew Purcell of the Flagship Brewery, Kent has taken on a pub. Flagship Tavern’s now own The Elephant in Faversham. Any Islanders in the area will be made most welcome and offered the choice of 2 of Flagships beers, 3 guest ales and a cask cider.

In the last issue of Wightwash our editor suffered a “computer-age senior moment” and forgot his (email) address. He apologises to all those who tried to contact him at

**YOUR  
ADVERTISEMENT  
HERE**

Wightwash is distributed to virtually every real ale pub on the Isle of Wight and posted to every CAMRA member. It is a very efficient and economic method of advertising. An advertisement of this size cost only £100 for an entire year. Phone 721557 or email editor@wightwash.org.uk

*Brian Snellgrove our West Wight Correspondent sends us a round-up.*

**The Broadway** now looks much smarter with new furnishing and the tradition of two excellent real ales continues. There is also an interesting canine tribe and evidence of the many good beers seen there.

**The Colwell Bay** is a much more thriving place than under previous managements and always has at least 3 real ales including Abbott and 6X, The new patio in front will make it more obvious and attractive to passers-by. We wish them well in these difficult times for pubs in general.

**The Prince of Wales** has had a grand clearance of the old jungle area and looks much more attractive. The beer and atmosphere are always excellent Batemans and Brakspears among others always well kept.

**The Vine** is a popular and busy place- good company, good food and Gales’s HSB - what else?

**The Highdown Inn** is always popular with locals and walkers with good food – the demise of Ushers can only be a good thing with a more varied selection of well kept ales.

**The Waterfront** is coming to life again after a quiet winter and the loss of John Smith is not to be mourned!

**The Fat Cat** still finds different real ales, always well kept – no good saying what they are – just go and try it. They must be getting on towards 600 by now. The enlarged restaurant is proving itself and the everlasting garden problem is well in hand making it more attractive. Don’t get stuck on the shingle!

**The Albion** may have a very fine pint of Bass but where are customers to sample one of the finest pub outlooks on the Island?

The other 7 pubs in West Wight all go on their merry way with no complaint against their excellent beers. Certainly Yarmouth can boast some good berths. Must leave space for the rest of island!

*Wightwash needs more correspondents! Contact editor@wightwash.org.uk , phone 721557 or write to Wightwash Oakdene Rookley Ventnor Isle of Wight PO38 3NH*

**Pub of the Year Results**

- First                Blacksmiths Arms**
- Second            Travellers Joy**
- Third                Solent Inn**

**4th** Volunteer; **5th** Crab & Lobster Tap; **6th** Bargeman’s Rest; **7th** Inn at St

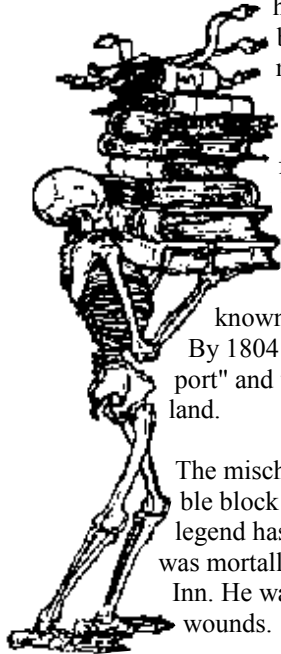
**Beer of the Year Results**

- First                Ventnor Golden Bitter**
- Joint Second     Undercliffe Experience (Yates’)**
- Joint Second     Goddards Special Bitter**

# POLTERGEIST AT THE BUGLE

A particularly pesky poltergeist once plagued the kitchens of the former Bugle Hotel in Newport.

Licensee John Amies who ran the old coaching inn in the 1960s often saw objects being hurled out of the sink by unseen hands. "Pots and pans would be thrown right across the kitchen. It was quite uncanny and more than a little frightening," admitted John.



**The Bugle Hotel**, which Whitbread inexplicably closed a few years ago, was used in 1648 by the Parliamentary Commissioners as their headquarters at the time of negotiations with King Charles I for the Treaty of Newport.

In its early days it was the Bull Inn, but as bulls were locally known as bugles, the hotel assumed its other name.

By 1804 the Bugle was said to be "the best and chief hosterie in Newport" and was the chief departure point for coaches to all parts of the Island.

The mischievous spirit first made itself known when the hotel's old stable block was demolished and new kitchens built in their place. Local legend has it that in June 1621, Sir Richard Worsley of Appuldurcombe was mortally wounded after a sword fight in the street outside the Bugle Inn. He was carried to the stables at the Bugle where he died from his wounds.

"Whatever was haunting the place certainly had had enough strength to throw those pots about," John recalled. Although he never saw whoever was responsible, members of his staff claimed to have seen a man's figure standing in the kitchens.

"The rest of the hotel and the bars and restaurants were perfectly fine but there was definitely a strange atmosphere in those kitchens," he admitted.

**Gay Baldwin**

Gay's Isle of Wight Ghost books are available from all good book shops.

Advertisement for The Fat Cat Bar

## Advert for Caulkheads

Janet wonders if anyone can enlighten her as to why the pub used to be known as "Fred Pecks". As Janet now has 5 real ales, it's worth scratching your head!

This years annual Steam Up at Havenstreet will take place over the August Bank Holiday Week-End. It will feature Medieval Combat and Jousting and the beers for the 8<sup>th</sup> Real Ale Festival will reflect this. They will include: **Arundel - Gauntlet or Castle Bitter; B&T - Dragonslayer; Beowulf - Swordsman or Goldwork** (a wheat beer);

**Camerons - Strongarm; Elgoods - Pageant Ale; Mauldons - Black Adder and North Yorkshire - Prior's**

and bottles.

Good News all round for **The Hole in the Wall**, Ryde Not only did they make £300 for the Special Baby Unit with their Jubilee raffle, it is now confirmed that the pub is to get its old name back "**The Railway**" and a make-over.

Have You Got News for  
*Wightwash?*  
Tel 721557  
or editor@wightwash.org.uk

The outside of the pub is to be painted with a cream and green theme, the colours of Southern Railway. This name change marks the end of the Geoffrey Hartridge silly pub name era which saw such embarrassments as the **Cask and Cucumber** and the **Cask and Codpiece**.

Landlady Janet Brown received a charming letter from a Mr E Taylor, now living in Havant. Mr Taylor heard an interview with Janet on Radio Solent and wrote to tell her that as a lad he used to regularly travel from his home in Brading with his mates for a night out in Ryde during the 1930's. Getting out of the train at St John's Station they would first visit the **Terminus** (now a paper shop) and then **The Railway Inn** which they used to refer to as "Fred Pecks".

## Advert for Badger Breweries

**Ale.** There will also be beers from the Island's breweries. This will be the 10<sup>th</sup> year that Derek Bishop has been in charge of the beer tent. Well done, Derek!

It seems Ventnor's **Terminus Inn** has closed its doors for the last time. The troubled pub never really recovered from the closure of Ventnor railway station despite some trade from the industrial estate that developed in the old yards. Planning permission has been applied for to convert the building into 3 luxury flats.

Island Ales will be stocking a full range of St Austell beers during June and July. They will also be offering beers from the **Green Jack Brewery** (nee Oulton Broad Brewery) including "**Sunset**" 4% an *orange* wheat beer. Sounds like one Edgar will be interested in.

Look out for special offers on **Brakspears Best**, a "good summer quaffing beer".

Island Ales and Ventnor Brewery are teaming up for the Isle of Wight Jubilee County Show at Northwood on 20th/21st July.

Bespoke Brewing!

**David Yates** has added another beer to his list of specially brewed ales - **Buddle Brain Buster**, brewed for the Buddle, Niton. He also supplies the Bugle, Yarmouth with **Bugle Bitter** and **Broadway Blitz** to the Broadway, Totland. Dave Filby, a

member from Freshwater writes in an email to Wightwash "If you need a nudge to give a great beer a mention in the next Wightwash, here it is for Dave Yates' Broadway Blitz, an absolutely stunning example of the brewers craft. At 5.5% it is very dangerously drinkable..... Best summed up by its local nickname "wobble gob".

And now for something completely different – a locally brewed cask conditioned – LAGER!! Oakleaf "**I Can't Believe It's Not Bitter**" is in fact – yes, a lager. Using top fermenting yeast, Ed Anderson has come up with a beer that tastes, in his own words "absolutely nothing like margarine". Oakleaf also have a new session beer – **Farm House Ale** - 3.5% .

Plans to call the pub/restaurant in the Arreton barn complex the **Harvest Home** have been abandoned in favour of the **Dairyman's Daughter**. By the time you read this, the on-site brewery, **Scarecrow Brewery** should be up and running. I suggested to Xav that he produce a hemp beer and call it "Stone the Crows". He declined to comment!

## Advertisement for Solent Inn



7. Which Island town or village did this station serve?



8. PLUTO entered the sea near here. For what does the acronym PLUTO stand?



9. This is the rear of which Isle of Wight hostilery?

Send your answers to:

**The Editor, Wightwash, Oakdene, Rookley, Ventnor, Isle of Wight, PO38 3NH**  
or by email to [editor@wightwash.org.uk](mailto:editor@wightwash.org.uk)  
by 1st August  
First correct answers out the hat wins a tenner!

### Help Wanted

Someone well versed in **Microsoft Access** to help with the preparation of our Isle of Wight Pub Guide. Please phone 721557 or email [editor@wightwash.org.uk](mailto:editor@wightwash.org.uk)

### Answers to Pete's "DRINK TO MY HEALTH" Quiz

1. *Black Velvet* comprises of **Champagne and stout**.
2. A **triangle** is the geometric shape on the label of a bottle of *Bass Pale Ale*?
3. *Calvados* is made from **apples**.
4. *VSOP* on a bottle of Brandy stand for **Very Special Old Pale**.
5. There are **20** standard bottles of *Champagne* in a *Nebuchadnezzar*.
6. **Sherry** is stored in a *bodega*.
7. **Water** is sometimes called *Adam's Ale*?
8. A *Hogshead* holds **54** gallons of beer.
9. **Lambic** is the Belgian term for beer fermented with wild yeasts.
10. *Singha* originates from **Thailand**.
11. *Dorothy Goodbody's Golden Ale* is produced by the **Wye Valley Brewery**.
12. **Hungary** is the home of the sweet wine called *Tokay*.

Steve Smith from Manchester wins a tenner.



1. This photo was taken at Hamstead Ledge. For what was the ramp formally used?



2. By what name are these steps known?



3. Who are these two radio stars opening Shanklin carnival in 1955?



4. In which Island village was this taken?



5. Which shop- front is under construction here?



6. This lighthouse was lit for the first time in which year?

Wednesday 17th July

**Business Meeting**

The Buddle Inn, Niton 8.30 pm

Wednesday 21st August **Social Get Together and Walk About**

starting at The Prince of Wales, Newport 8.30 pm

August Bank Holiday Weekend 23rd—26th August

**Havenstreet Steam-Up and Real Ale Festival**

(see "News and Gossip for more details)

Sunday 8th September

**A Finale** (to Ryde Carnival & Arts Festival) at Ryde Town Hall

Featuring The Blue Horses from Wales

- a brilliant band fronted by two fantastic girl fiddle players -

plus - RAW SAMBA (a 50 piece samba band)

Tickets from the box office or phone 730930 (evenings)

Wednesday 18th September

**Business Meeting**

**Crab and Lobster**, Bembridge 8.30 pm

Pete's Badger Brewery Trip

After whetting my whistle with a pint of Buckley's IPA, I left the **Railway Medina** along with 25 other trusty locals one wet Wednesday in March to board a coach bound for the Badger brewery at Blandford St. Mary, Dorset. Making good time on the road to Yarmouth we caught an earlier than expected sailing giving an extra half-hours drinking time en-route which was enjoyed at the **Coventry Arms** (Nr Wimborne Minster) where a very pleasant pint of (gravity dispense) Ringwood 49er was quaffed. We arrived at the brewery at 14.30 and were shown to the hospitality bar area from whence the tour commenced via the mash tuns, coppers, fermentation vessels and eventually through to the bottling plant - an interesting and informative trip and something of an eye-opener in terms of UK alcohol consumption when you are told that the duty payable by this one medium sized brewery alone amounts to 1.5 million pounds PER MONTH.

The serious arm exercising now took over as we were shown back to the (free) bar area where **King & Barnes** as well as the **Badger Best** and classic **Tanglefoot** were all available on draught along with the range of HB lagers and bottled beers such as **Golden Glory** and **Champion** which are all brewed on site. A very generous ploughmans lunch was also served resulting in a most enjoyable afternoon session. Unfortunately "last orders" were called all too soon and we were on our way, stopping again on the way back at the **Coventry Arms**. This really is a super olde-worlde pub and although on the busy main road it has a real country feel to it. .

The trip finished back at the **Railway Medina** where our ever convivial host, Dave Moore, had laid on sandwiches, snacks and free drinks all round. What better way to end a very enjoyable day out than to sink back a pint of **Hop Back Best**? Surprisingly I still managed to negotiate my way up Hunnyhill to arrive home at (?)

Pete Skinner

# Remedy

## One of the most versatile of the newer bands on the Island circuit are *Remedy*.

The current line-up is as follows: Pete (bass and backing vocals), Steve (drums and percussion), Elaine (vocals, piano/keyboards), Owen (vocals), Jools (guitars, keyboards), Dan (guitar, mandolin, vocals). The band started in 1997 as a four piece, doing mainly electric gigs, but a series of acoustic gigs soon followed. A lot of these were at the Garden Tavern in Ventnor Botanic Garden before it was demolished as part of the scheme for the new Visitors Centre. Pete and Dan are original members, but the Remedy line up has changed several times over the course of their five year existence. The band currently has more of a blues/jazz feel, and having a female singer in Elaine has also widened the range of material performed. Owen (formerly with America Wood) now shares the vocals with Elaine, whilst both Steve and Jools have the benefit of having progressed through the btech music course run so successfully on the Island in recent years. It has certainly been an adjustment for Owen and Jools who were both used to playing in big, loud electric bands to get used to Remedy's more laid back vibe, but things are gelling together well. Steve and Elaine are also members of RAW SAMBA - the fifty piece Samba band formed last year as part of the Ryde Artworks initiative. Remedy are looking forward to getting some original material together during the coming winter. In the mean time you can catch their regular gigs at The Anchor, Cowes, The Steamer Inn, Shanklin, Arreton Barn, The Bargeman's Rest, Newport and the Bell Bar at Ventnor.

For more details and further gigs log on to [www.iowrock.net](http://www.iowrock.net)

Advert for  
The Steamer Inn  
The Bargemans Rest  
The Spyglass Inn

Both Scottish Courage and local Scots told us repeatedly we were completely mad exclusively to sell Real Ale, and getting it brought here was pretty difficult. However, now we serve porter and ale from the **Houston Brewery** near Paisley, **Arran Blonde** brewed on the Isle of Arran, a speciality **Russian Stout** (9%) in bottles. Just like Nino at **The Bonchurch Inn**, we have no draught Guinness. Nor do we have any pipes to try to keep clean, jerrycans of vicious pipe-cleaner, cast-iron cylinders of carbon dioxide and nitrogen to buy and move, nor the clutter of tatty plastic electric pumps along our bar. Hallelujah! Gone are the cellar fans, the on-line chillers and those grotesque little bottles of mixers. We have never served a bad pint, and you're always welcome to test us out. There are seriously cheap flights to Glasgow International or Preswick airports and from either there are trains or buses to Wemyss Bay where the ferry takes half and hour to come over to Bute. If you'd like to find out more call me on 01700 505073, or visit our website on [www.uk-entertainment.com/portroyalhotel](http://www.uk-entertainment.com/portroyalhotel) With all good wishes to you all.....and Cheers!

## Advertisement for Volunteer

DAG CRAWFORD

# Tahiti

## Yes, the Wightwash travel budget knows no bounds!

There is a quite reasonable lager called Hinano widely available in Tahiti, not heavily hopped, but fairly dry. However, the real find was Les 3 Brasseurs, a large bar/restaurant on the main drag in Pa-peete. It has its own brewery on display and if you go there for breakfast you see the brewer doing what brewers do. There are four beers: La Blonde, L'Ambree, La Scotch and La Blanche. The Blonde is a light lager made with aromatic hops, very refreshing. The Amber is made with a mixture of light and dark malts and has a more pronounced malt taste. The Scotch is, as its name implies, a darker maltier beer, brewed in the Scottish style. La Blanche is a fine wheat beer. Special brews are produced for Christmas and Spring (la Biere de Mars). All beers are unpasteurised and unfiltered. The four regulars sampled (several times) were all excellent.



Nick Ward



*Greetings Wightwashers from the Isle of Bute*

We could well have met and exchanged a few words when I was living in Niton for twenty months looking to buy a small hotel and bar on the Isle of Wight, but without success. But in the course of that research I did meet some grand creatures and sup many excellent pints. I learnt a great deal from Tim Saul at **The Volunteer** who guided me through the cellar work at the Volly, and didn't turn a hair when I drenched him in cold cider at nine o'clock in the morning! I took to heart the helpful conversations with Nino, the Italian Patron of **The Bonchurch Inn**, and a Master in the art of "keeping operations simple". A long lunchtime with Edgar at **The Blacksmith's Arms** was a crash-course in old-fashioned hospitality, how a REAL bistro works, and the worries pushed on a leasehold landlord by an insensitive owner. My finest pint on the Isle of Wight was at Ventnor Cricket club at that time kept open during the rebuilding programme at The Botanical Gardens Centre. It was the first pint taken directly from a cask of Goddards, served by a friendly Club Secretary who completely rejuvenated my belief in The Power of Beer.

In October 2000 I saw in a brochure of an Estate Agent that specialises in pubs, an advert for a bar for sale on The Isle of Bute. Where? Exactly! A visit to Newport Library informed me on the climate, history and economy of this Scottish island just alongside the Isle of Arran. A visit to Bute convinced me of the stunning beauty, varied terrain and great opportunity to introduce visitors to this area. There are superb walks, golf, fishing and sailing, seals and whales, strange birds, and coastal lanes and beaches ideal for pushing along on a bike or riding a horse. And there are palm trees too!

**THE PORT ROYAL HOTEL** is a traditional stone-built village inn on the waterfront at Port Bannatyne. We have astonishing views across Kames Bay to the Argyll mountains beyond, only five letting rooms and a cosy tavern with kegs of Real ale up on the bar, a piano and a log fire. There are no artificial fizzy beers here. The cider is **OLD ROSIE** from Westons in glass flasks and the soft drinks are botanically brewed by Fentimans near Newcastle. The Victorian Lemonade is far-out...just like our island. Our food is all-fresh and freshly cooked to order, and great value. We fry no chips.

Advert for Travellers Joy

Most breeds of drinkers are benign in nature, but occasionally you may face one of the more dangerous specimens.

This is a guide only and should you one day be faced with any one of these breeds interact at your own risk!

**The chatty creature** can often be found circulating the other social groups, sometimes looking for a stray from another group or a loner. Rarely they may decide to tackle a larger group but are usually ejected from said group before becoming a danger. The main weapon of this animal is the "Did You Know....". If you are quick it is possible to avoid this, always leave an escape route open.

**Nomadic groups** are strange phenomena. They are rarely spotted any when other than at weekends when they have a habit of making themselves very noticeable. Crawling from one watering hole to another, they exhibit stranger behavior as their journey goes on so beware should you come across them later in the evening. They have an amazing ability to repel most of the other groups that inhabit the watering hole. Usually they travel in single sex groups but extra caution is advisable if they show stagish or henish behaviour.



**The slothful group** has an amazing capacity for prolonging the last drink of the day, and may be the one that the bar staff fear the most. The coughing, the rattling of keys and turning off of lights seem to have no effect on this resilient creature. If any one has a cure for this animal I would be pleased to hear about it.

The animals that we fondly call **locals** are amongst the most placid of creatures. Safe to approach, they are usually quite docile. Try to learn their habits, get to know their likes and dislikes and you'll soon have them eating (or drinking) out of your hand. One word of caution, contrary to popular belief, they are not domesticated, never forget this and always put them out before you lock up and go to bed.

Advert for Ringwood Beers

The Wight Hunter

## Beer Orders

**Ernest Frost**, our erstwhile East Wight Representative recently wrote to his MP who in turn wrote to the DTI about plans to scrap the Beer Orders Act. Amongst the several points raised, Ernest wrote "It has come to my attention that the government intends to scrap the Beer Orders in their entirety. I feel that this is a very serious mistake..... In the country a pub is often worth more converted to a residential premises than as a continuing business. This means that when a brewer closes a pub they would be able to prevent the premises from remaining as a pub so depriving many villages of their pubs ....." Mike Brenner, CAMRA Head of Campaign and Communications said in response to the planned scrapping of the Beer Orders: "..... the move to allow brewers to prevent pubs from being pubs in the future will lead to HUNDREDS of community pub closures particularly in rural areas....."

In replying, **Melanie Johnson** on behalf of the DTI writes:-

**"As for the possibility of brewers being able to sell pubs with restrictive covenants as to their future use, the DGFT (Director General of Fair Trading) recommended the revocation of the provision banning this, taking into account the relative ease with which new pubs can now be opened" - So that's alright then.**

## Short Measures

And here's another gem of a response on the government's proposal to backtrack on their "full pint" pledge. The same **Melanie Johnson** writes:-

**"The Department of Trade and Industry estimates that at present only 5% of licensed premises serve 100% liquid measures of draught beer, following court rulings that licensees may serve 90% liquid in some circumstances without committing a short measure offence. As 95% of premises would have to serve more beer than at present if new legislation stipulated 100% liquid measures, it is likely that the trade would put up beer prices and that the Government would be blamed for the price increase.**

**The Government has therefore decided to give legislative backing to the trade's own guidelines that not less than 95% liquid should be served."**

*In other words, rather than tackle the problem we are going to legalise it!*

What a pathetic way to serve the consumer.

Because this is a policy u-turn the Government is obliged to hold another public consultation. They have to consider every single letter that is sent in. Every letter opposing their 95% proposal makes it harder for them to claim that they are acting in the consumer interest.

Letters should be sent, by 1<sup>st</sup> July to:

Mr Greg Vaughan, Consumer Affairs Directorate, Room 459, Department of Trade and Industry, 1, Victoria Street, London SW1H 0ET.

## Last Orders

Talking of pathetic non-government, they have also reneged on their promise to amend the licensing laws. These ludicrous statutes, introduced to curb drinking among munitions workers in the First World War, are insulting restrictions on our freedom. They imply that we can't control our behaviour without the intervention of the nanny state. How-

ever, they don't apply to clubs, which can stay open till the early hours of the morning and these are the places where most of the public order problems occur. They also don't apply in Scotland, where the relaxation of licensing hours has caused a marked reduction in public order offences as a result. Changing the laws will not result in every pub staying open all night. Just as happens in France or Germany, some close early, others stay open until midnight or one, depending on their clientele. Is it too much to expect that the customer should have some say in when they can spend their money?

(Mr Angry of Northwood)

Advert for the Blacksmiths Arms

## Two in a Bar

Although not strictly a CAMRA issue, this is something that affects many pubs on the Island. Put basically, pubs without a PEL (Public Entertainment License), and that's most of them, can only employ 2 entertainers. The minute a third joins in, the landlord lays himself open to prosecution with a possible sentence of £20,000 fine and 6 months in prison. It is a very silly piece of legislation that has outlived its usefulness and should be reformed. Hamish Burchill of the Musicians Union wrote to tell me that 133 MPs have now signed David Heath's EDM (Early Day Motion) 1182 that calls on the Government to reform the two in a bar rule.

The Island's MP **Andrew Turner** does not sign EDMs as a matter of course. He writes **"I understand from Robin Cook, in his capacity as President of the Privy Council, that the cost to the public of administering the EDM system is currently £2,786 for each day that Parliament is in session....and (EDMs) do not, in my opinion, present good value for money.**

**Having said that, I do share your views on the importance of this issue and have therefore written direct to Tessa Jowell MP, Secretary of State for Culture, Media and Sport, asking what action the Government is taking to deal with your concerns".**

(Mr Laeyd-Bach of Rookley)

The views expressed in *Wightwash* are not necessarily those of the Editor or CAMRA either locally or nationally