

Wightwash

Volume 2. Number 28

Newsletter of the Isle of Wight branch of CAMRA



Summer 2006 issue



www.ventnorbrewery.co.uk



www.yates-brewery.co.uk

HEADLINES

Isle of Wight Council NOT to start rival to Wightwash

Also in this issue:-

Pub and Beer of the Year Results

Vaguely Sunny and the Manor House Ballroom

Local Landmarks - Newtown Town Hall

Save Our Signs Ray Scarfe highlights a worrying trend

New Faces who's where

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Wightwash Pub of the Year Results Page Two

Well, it's official – the Yarbridge Inn is the most popular pub on the Island!

Polling a massive 109 points, it trounced its nearest contender, the Volunteer at Ventnor, by a huge 47 points, almost tripling its 2005 points and leaping from fourth place last year to top of the table. This is a well deserved win for Paul Jenner, whose enthusiasm for real ale is awesome – if all Island landlords were so committed; we might see the end of those horrible ersatz concoctions which masquerade as beer on many bar counters. Those who were lucky enough to attend his recent beer festival will agree – a combination of some great beers and wonderful weather made it his best yet. But every day's a beer festival at the Yarbridge – with six (I think it's six, I keep losing count, and let's not forget the ciders!) constantly rotating beers from every conceivable micro, beer addicts like me take so long in choosing what to drink, that we end up going thirsty! Add to that a warm welcome and good food, and you can see why the pub gets busier every year. And with the whisper of a micro in the offing, who knows what could happen?

Paul's performance in the contest was undoubtedly helped by a 50% increase in the number of members voting this year, a factor which produced some surprises, and also contributed to the performance of other pubs. The Volunteer stayed in second place in spite of a similar increase in points to the Yarbridge, while the Solent only polled seven points fewer than 2005, when it won, but dropped to third, just a whisker behind the Volly. In fact, as the voting slips gradually came in, the final order was established fairly early, except that the Solent and Volly were so close that they were swapping places with almost every vote, and with only 2 points between them in the end, the difference in popularity of the two pubs is almost indiscernible. And to finally underline the unfairness of life, the Solent hasn't changed one iota since last year in its beer quality or selection, and the pub is just as delightful as it ever was. So, commiserations to Andy and Margaret, but congratulations to the Volly for hanging in there – Tim Saul was a hard act to follow!

Not far behind the top three were the perennially good Travellers Joy and the Fat Cat, both excellent establishments serving a great selection of quality beers.



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I know it's life and someone has to win, but all the top five are such good pubs that they each deserve a winner's medal. And let's not forget the other hostellers in the table – any pub that's scored a point should be proud of the fact that someone thought they were good enough to vote for.

All the Island brewers were in the table, and all did better than last year. Once again, Ventnor Golden hit the top spot (you must be getting bored with it, Xavier!), but Goddards scooped the next three, and should feel well pleased with themselves. Dave Yates took four of the next five positions, with his delicious stronger beers doing deservedly well. I never tire of banging on about just how good the Island brewers are. They produce a great variety of distinctive, tasty and good quality craft beers, which certain regionals would do well to take note of, as they churn out their mass produced, bland offerings.

I've lost count of the number of years I've been running the Pub of the Year, but I can honestly say it's always been a rich and rewarding experience, especially to see more members casting votes each year, and the poll raising its profile each time. I'll be back again next year, and I hope to see even more members voting, and I hope that everyone involved in the licensing trade on the Island will continue to give the contest the recognition it deserves. Our pubs and brewers on the Island are as good as any in the country, so make sure you continue to support them in every way you can!

Brian Jacobs

Full results can be found on the Wightwash website www.wightwash.org.uk

Congratulations Paul and Sharon

Isle of Wight Pub of the Year

2006



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From *Paul Mattick*

My report starts on a sad note, following the recent death of larger than life character **Don Harris**. Don was well known for keeping many a publican afloat during hard times and was one of the few true gentlemen of the pub scene. Known to some as Hagrid, Don could be seen on most days in Ryde pubs and occasionally he ventured to Newport where he would meet up with old pals he had made over the years. He was one of a dying breed and will be sadly missed by his many friends and hosts.



Is it just me or do you not get paternity leave if you work in the pub trade... Overheard on a bus recently (by me) "He works all hours at that pub as a chef, and the landlord won't even let him have a day off to see his newborn baby" it continued, "The landlord told him that he'd never taken a day off when his children had been born". Two things sprung to mind when I overheard this conversation. Firstly have the landlords kids left home, and secondly congratulations nipper at least baby will be fed well when he's old enough!!

Isn't it funny how rumours start? A couple interested in buying a (lease on a) pub on the Island came over for a look round. **Punch Taverns** suggested that they look at **The Ponda Rosa**, **The Worsley** and a couple of other potential purchases. "And while you are over there" the Punch man said "Drop in and see Andy and Margaret at the **Solent** for some inside knowledge". Of course it wasn't long before the story became - a couple have been over to the Island to look at a pub to buy and they went to **The Ponda Rosa**, **The**

Worsley and **The Solent**. Just to put matters straight - Andy and Margaret are staying put!

Goddards have recently increased popula-

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tion of 18 Gallon barrels to keep up with demand. Head Brewer **Chris Coleman** was away on holiday (no not Paternity leave!) so I spoke to associate Director **Andrew Young** who has an amazing memory – he even remembered me from my pint pulling days (I only retired 6 weeks ago though). Andrew told me that business is very good at the moment, and with mainland sales hitting an all time high (from Blandford to Brighton), He can't wait for Chris to get back as they have had yet more orders in from Co-op And Tesco's, and An-

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Paul Miller (the Ciderman) told me a lovely story about a recent trip to Gloucester. He found himself sampling some rather good cider in some rather ramshackle farm buildings in the company of an elderly farmer/cidermaker. "Corse I don't always see eye to eye with the tax man" explained the farmer. "Well, I don't always charge for my cider see. I needed a new tyre for my van so I gives the bloke at the garage 5 gallons of cider and he gives me 4 tyres. My telly broke the other day. I gives the bloke in the shop 5 gallons of cider and he mends my telly" "Well, the taxman says to me 'How am I supposed to tax you on that?' an I says 'well, I suppose you can 'ave one of the tyres and come in and watch my telly for a bit'". For a longer and highly entertaining version of this story, see Paul.

Harvey's in Newport now have Real Ale on. At present they have

Gales/Fullers HSB on. Before that it was **London Pride**, and in the future... who knows... maybe **Heckled Sven** (See Yates) well worth a visit though.

Festival News

Jay Chapman was delighted with the success of the **10th Fat Cat Festival** - over 6500 people over 10 days of fun fun fun, over 157 different real ales, over 11500 pints, Cider & perry from afar and over 20 different bands.

The 4th Yarbridge Beer Festival had on offer 28 ales over 3 days. 1000 customers consumed 3,000 pints. The most popular ales proved to be Dragon

4.2% from Bowland and Hairy Helmet 4.7% from Leatherbritches. Ales were supplied by Boggart Brewer Distribution (who also supplied the strongest ale Steaming Boggart 9%) and Flying Firkin (in connection with Ventnor Brewery). Entertainment included Morris Men and barber shop singers

(incidentally, if you have a festival coming up, please tell us and we'll tell our readers and put it on the Wightwash website

www.wightwash.org.uk).

Ventnor Brewery

July beer will be **Sanphire** (not to be confused with **SunFire**).

Sanphire is a rare wild plant also known as a *sea asparagus* only found for a few weeks in the year. It has been collected from a secret location only known to the Baker family and turned in to a gourmet beer to compliment fresh fish es-



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pecially Blake's crab on Ventnor sea front. Other beers in the pipeline include **Hooray**

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Henry (Colin's special recipe) and there is a possibility of a "**Cowes Weak Beer**". Ventnor now have a sister soft drinks company – **Baker Street Sodas**. Currently available – a special hybrid Ginger Beer made with vanilla, lemon and natural spring water.

The new boy in the brewery Sam Jurich, is currently undergoing intensive training under the watchful eye of Xavier. The Brewery Shop now has an extensive range of beers and ciders plus local produce including:- spuds, fudge, chutney and beer grain eggs. Don't forget to call into the shop, choose a beer and take it away in a beer-in-a-box for your bar-b-cue.

Hall and Woodhouse also have a special beer on the way - **Stinger**. It is the result of a collaboration with tv chef Hugh Fearnley-Whittingstall. It is made from hand picked stinging nettles from Hugh's own garden. (I trust he wore gloves). Also available in bottles, the draft version will retail at about £3.40 a pint. ("Stinger" in more ways than one then).

Yates

As a tribute to a well-known **Moorlands** brew and to our boys in Germany this summer, **David Yates** has released a special brew named ... wait for it... **Heckled Sven!** I did suggest one after Wayne Rooney (Tanglefoot), but david told me not to be silly and promptly put the phone down on me! At the Blandford Festival recently, Yates's **Holy Joe** came 1st in its

class. Lets hope the award reaches you quicker than the last one David! For this we have to go back to May last year when, at the Ealing (SIBA) festival, **Yates Special Draught** secured a silver in it's class and silver over all. The award has just been received through post.

Well done.

I knew an old lady

Paul

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Pete Tigwell

The Horse and Groom, Ningwood

It's been worth the wait. **The Horse and Groom** is now well and truly open and very nice it looks too. **Pete Tigwell**, formally of the Eight Bells Carisbrooke is the new man in charge. Like it's sister pub **The New Inn** also owned by Martin Bullock and Mark McDonald, it is a non-smoking establishment (but there's a huge outdoor area if you do need to pop out for a fag). The new enlarged layout even allows a peak in to the kitchen to watch your food being prepared. There are 3 real ales on offer and always include a local.



Jason and Lisa Holland

The Roadside Inn, Nettlestone

Jason and Lisa Holland are the *New Faces* behind the bar at the Roadside. Jason has come from TV/ Film Location Catering where one of his most recent jobs was providing the entire crew of Judge John Dread with a vegetarian diet on the instructions the writer/producer Gordon Newman ("a bit of a Veggie Evangelist" explains Jason). Frequent flyers may recognise Lisa who for a while worked as cabin crew for BMI. The couple are very keen to promote local produce and are even developing a menu which will indicate how much of the ingredients were locally sourced. Three real ales on offer here including at least one local.

The Castle, Sandown

Now fully stocked with everything you would expect in a castle, this Sandown pub has its interior adorned with armour, heraldry, swords and dragons.



Dave and Jo Radcliffe with a friendly and very patriotic dragon

David Radcliff's first job was helping his father run his pubs and nightclubs - the Eastcliff, the Coconut Grove, and the Babalu to name but a few.

On leaving the Island, he joined the army and toured the world have exciting (if not terrifying) experiences in places such as Northern Ireland and Belize. Latterly Dave has spent the last 11 years delivering our post.

Jo has been at the sharp end of the catering trade managing the catering for Thompsons Nursery in Newchurch and then running the Westgate Hotel.

The Castle has a real local atmosphere and is proud of the Fitzroys Local's Charity who raise funds for a variety of worthy causes with loony events such one they held in January - a beach party with a free pint to anyone turning up in beach wear. Always a good variety of real ales here normally including some from Youngs.

The Vine, St Helens



Kathryn with Charlie, Jeff, Ben, Sarah with Cerys, Steve and Paul

Perhaps not quite “New Faces” as some of them may look quite familiar! **Jeff Ledicott** , purveyor of fine ales and dreadful jokes is now jointly running the Vine with partner **Kathryn** and **Paul and Sarah Edmonds**. Lending a helping hand are chef **Ben King** and ace barman, **Steve Cunningham** - not forgetting **Cerys** (2 yrs) and **Charlie** (4 yrs). Watch out for the Carnival Capers Beer Festival to coincide with St Helens carnival over the August Bank Holiday weekend. Old friends especially welcome!

The Sun, Calbourne



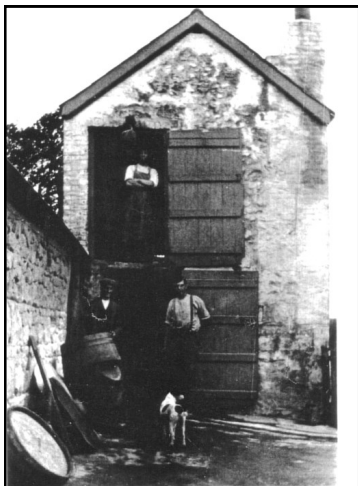
Kate, Sandra and Jamie

Sister **Sandra Mobley** and **Kate Goldson** are doing it for themselves at the Sun at Calbourne (with some sterling assistance from **Jamie Mobley**).

Both Sandra and Kate have worked in the catering trade but in different capacities. Kate worked in corporate hospitality including a spell at Lords cricket ground where she developed a love of the game. Sandra managed pubs and clubs. Realising that they had complimentary backgrounds they began to look for a pub to run for themselves and found the Sun, a real village pub with a loyal customer base, potential for growth and right opposite the cricket ground. The pub has a major asset in its cellarman, Sandra’s son **Jamie** who has an enthusiasm and passion for real ale.

In the last issue Derek Sprake told us how the Star Brewery in Chale was started by Robert Sprake in or around 1833. Robert was succeeded by his son Charles. The story continues...

Sprakes (Star) Brewery (Part Two)



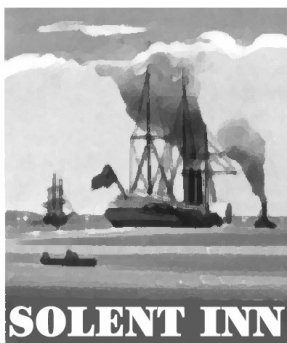
The brew-house Chale pre-1922. Standing on the left is Tom Sprake and beside him is Frank Morris, assistant brewer. The man on the first floor is unknown. The dog drank any drainings of ale until it became so drunk it fell down.

Charles Robert Sprake had four children, all of whom took an active role in the brewery, and the bar trade in "The Star Inn".

In 1873 disaster struck when the eldest son, also Charles, drowned taking mackerel by boat to sell at Freshwater. This event probably ended the family's connection with the smuggling trade, but the survivors continued to run the brewery.

On the death of Charles Robert Sprake, his children took over, with the help of their mother, who, according to his will, was entitled to receive an income from the brewery, provided she worked hard and diligently in the business. (A wise man if ever there was). Over the following years the control of the business was in the hands of Oscar Sprake, The Guv'ner, who held the Licences, but was owned by himself, his mother, and later the son's of Oscar's young brother, Robert Henry (who died in 1900), and his wife.

Around 1921 it was decided to produce bottled beer in an attempt to increase income. Several of Oscar's eight



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daughters were also involved in the brewery and it could not support so many people. A new building, the higher brick built building to the rear, on the “top road” side, was built. Bottles in thick brown or green glass embossed with the name “Sprake Brewer, Chale I.W.” can still be seen.

Following the death of Oscar Sprake in 19226, the business was sold to the Portsmouth brewers, Brickwoods. They continued to brew beer there until 1933 when production ceased after 100 years, but the Star Inn continued to serve beer until the 1980’s. Brickwoods passed to Strongs, and then Whitbreads, who closed the long established business for good.

When Charlie was drowned, (he was the Head brewer), a barrel of his last brew was kept, sealed without a tap. Every year after, a wineglass full of beer from the first brew every year was added the barrel. Only on special family occasions was the barrel “tapped”, simply by boring a hole in it, draining out a small sample, and being re-bunged. As the years passed it became almost undrinkable, but a sip in Charles’s memory was a great honour.

Knowledge of this liquors potency spread, and those seeking a sample were rewarded with no more than a half-pint of “Sprack’s Old” (but from a normal *stronger* brew always kept out of sight at the back) from where a frothing glass full would be presented to the delighted customer, no doubt at an inflated price. People travelled to Chale to drink the “old” from all over the Island, and as they were never told any different, no doubt went home suitably satisfied.



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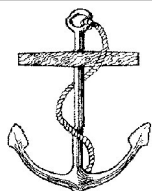
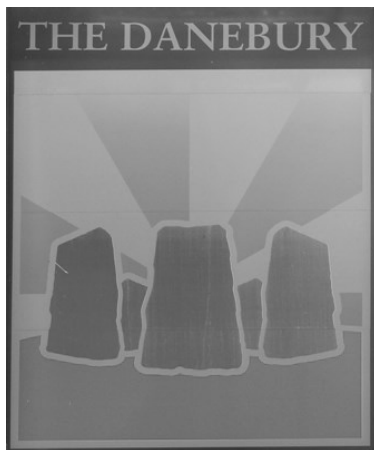
We recently had a welcome addition to Wightwash, a colour section featuring the island's pub signs. Many of them were painted by a local artist whose work can be found all over the south of England.

His name is **Peter John Oldreive** and I hope to introduce you to him and his works in future articles. But, first I want to warn you of a real danger to our traditional pub signs that is threatening to destroy a way of life for these sign painters.

Part of our living tradition

which is the English pub includes the inn sign. It is something which is often taken for granted or even ignored. Like good real ale the classic sign is hand crafted by a real artist. As our traditional beer was undermined by keg beer, traditional signs are being replaced by computer generated plastic screen prints.

In the past most signs were commissioned by



THE ANCHOR INN

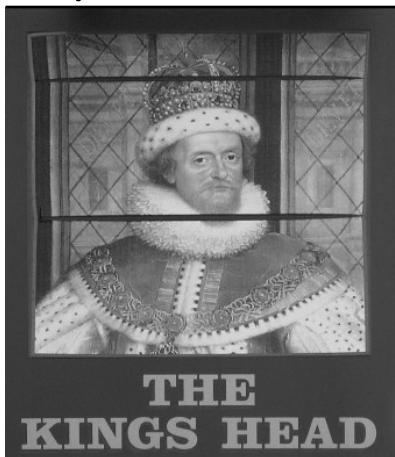
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the breweries, but, now when they need to be replaced the cost falls on the hard pressed landlord. Many have been tempted to go for a cheaper alternative, the plastic sign. Using modern computer graphics the picture is usually composed of 3 self adhesive laminate strips that are stuck onto the sign baseboard. But beware, although this type of sign initially looks good it ages far quicker than

the traditionally painted sign. Plastic signs often fade or change colour in strong sunlight and wet condition causes the laminate strips to separate leaving black lines across the picture. A sign in this condition is not a very good advert for the publican's business.

Ray Scarfe



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

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The Manor House Ballroom, Lake

A couple of Wightwashes ago we were lamenting the demolition of a much loved Island music venue - The Clarendon Hotel at Shanklin. It is sad to report the loss of another venue which was a hive of live music in the sixties - the Manor House Ballroom at Lake.

Before the Second World War the Manor House Hotel had a large ballroom which was opened up to the public for ballroom dancing. During the war the ballroom operated as The Fairway Club. It was the only club with live music on the Island and was run by Mr Bolwell, - it is interesting to see from this press cutting from November 1940 that it was 1/6d (one shilling and six pence) to dance to a live band, but only 3d (three pence) to dance to an "electronic player of dance records". Quite right too!

the Dance, free to patrons.

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TO ELECTRIC PLAYER OF LATEST DANCE RECORDS
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Admission 1s. 6d. including the late bus at 10.30 p.m. H.M. Forces 1s.
Regular Service of buses:—
9.30 p.m. to Shanklin and
9.15 p.m. to Sandown from Lake.

Mr Boswell's sons Pete and John later promoted gigs at The Manor House in the early sixties, under the name of The Manor House Twist Club and latterly the Atlantic Ballroom. These were the first gigs on the Island to feature nationally known r and b bands.

Examples of these were Manfred Mann (10/11/63), Jimmy Powell and the Five Dimensions (21/12/63) and Chris Farlowe and The Thunderbirds (11/02/64).

Local heroes the Cherokees shared Saturday nights with another famous local band, the Knights throughout the summer of '63 before promoting their own dances at the Savoy Dive Bars and later forming the 69 Club.



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THE MIDNIGHT CREEPERS
Jack Touzel (bass guitar)

Island band The Breakers had a regular Tuesday night gig in the summer of 1965, but the most popular attraction that summer was the raw r and b of The Midnight Creepers (Tony Ridett, Jack Touzel, Doug Watson and Bert Stubbs). Queues to get in, frequently stretched to the top on the hill. Indeed, on Saturday July 10 1965, when The Who played at the Winter Gardens in Ventnor, it was said that there was a bigger crowd at the Manor House to see The Midnight Creepers.

Later in the decade, the Manor House played host to one-off appearances from The Nice (4/11/67), Blossom Toes (11/11/67), Chicken Shack (21/4/68) and Kippington Lodge (including Nick Lowe) on 11/5/68.

There was a memorable


set of gigs at The Manor House in the summer of 1969 when the ballroom became the venue for the Middle Earth Club. This was a series of gigs run by the Isle of Wight Festival promoters, Fiery Creations, complete with a light show using stroboscopes. Coaches ran to the gigs from all parts of the Island.

The gigs were originally intended to be for bands who would be unable to play at the Festival later that summer, although many subsequently did. It was a great line up of bands including The Pretty Things, Love Sculpture and Jon Hiseman's Colosseum on the same bill, Marsha Hunt and White Trash and The Nice when Keith Emerson played the organ with a bow, knife, whip and anything else he could get his hands on. Heady days indeed




THE MIDNIGHT CREEPERS
Bert Stubbs (rhythm guitar)

Vic King



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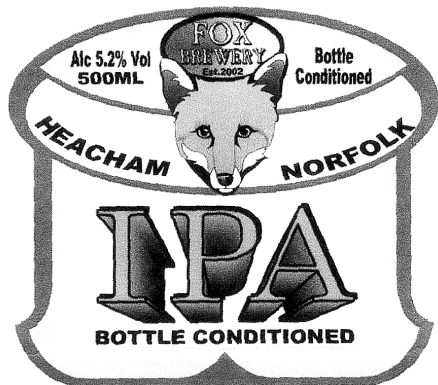
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Beer Pilgrim, Pete Cobb tells us of a recent trip to East Anglia ...



On my travels in Norfolk I came across the **Fox and Hounds** at Heacham, 3 miles south of Hunstanton. Wonder of wonders, they brew their own beer in a small 5 barrel brewery in the pub grounds, **The Fox Brewery**.

Not only do they have a food menu, they have a **beer menu!** How many British pubs do you know of that do that?!

Not including the 14 different beers they brew themselves, plus 2 guest ales, they have some 30 different bottled beers and ciders from:-
Leifmanns, Goulden Band 8% -

Timmermans Pech 4% - Newcastle Brown Ale 4.7% - Gulpener Korenwolf 5%

The brewery has its own organically grown barley field at Branthill farm which yields 70 tons per annum and its own hop garden, growing First Gold hops.

The normal beers are:-

IPA 5.2% - Heatcham Gold 3.9% - LJB 4% - Red Knocker 4.2% - Cerrebus Stout 4.5% - Drop of Real Norfolk 3.8% - Punt Gun 5.9% - Branthill Best 3.8% - Branthill Pioneer 5% - Norfolk Nectar 4.8%

They also supply the Lord Nelson Pub at Burnham Thorpe with three beers:-

Nelson's Blood 5.1% Champion beer of East Anglia – *a beer to die for!* – flavoured with spices and Lord Nelson rum

Lady Hamilton's Sorrow 3.9% Flavoured with juniper berries.

Villeneuves Tears 4.2%



Mark, the landlord and brewer took the pub over 6 years ago, when it was very run down and the sort of place you wiped your feet when you left!

If you are in the area, this pub is well worth a visit – see their web-site www.foxbrewery.co.uk

The blackboard outside claims “the landlord is a miserable old git and the bar staff are ugly, but the beer is good”

The Village Inn

Shanklin Old Village

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Entertainment
Every Night

We've just had an email from our globe trotting erstwhile printer Gee Wright.

Hello from New Zealand,

I came across the Captain Cookers in Nelson, and keep going back for more!

There is more than just a hint of corriander, superb with food (if you must). A Captain Cooker is a wild pig, supposedly introduced by..... Captain Cook.

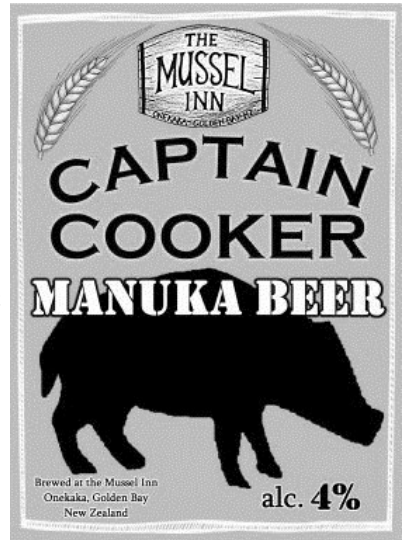
I have yet to find a beer that is not served in the 'lager way', but for all that there is an enormous range and some very tasty beers, and of course very reliable.

check out www.craftbrewers.co.nz

Cheers!

Gee

Gee will be back on the Island in July in time to drive safety boats during Cowes Dingy Week.



10 MORE REASONS WHY THE ENGLISH LANGUAGE IS HARD TO LEARN

1. The insurance was invalid for the invalid.
2. There was a row among the oarsmen about how to row.
3. They were too close to the door to close it.
4. The buck does funny things when the does are present.
5. A seamstress and a sewer fell into a sewer.
6. To help with planting, the farmer taught his sow to sow.
7. The wind was too strong to wind the sail.
8. Upon seeing the tear in the painting I shed a tear.
9. I had to subject the subject to a series of tests.
10. How can I intimate this to my most intimate friend?

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Newtown Town Hall



The hamlet of Newtown has had a chequered history. Originally conceived and laid out as a new town, it was granted parliamentary representation by Elizabeth I but failed to thrive. This was in part due to competition from other growing towns on the Island but the settlement collapsed

after a French raid in 1377 when the town was sacked.

Because the hamlet's few inhabitants were entitled to elect two members of parliament it retained some importance and the town hall was constructed late in the seventeenth century. The two seats were usually shared on an agreed basis between two local landowning families and this state of affairs continued until the passing of the Reform bill in 1832

The building was neglected and in a ruinous state but a mysterious band of benefactors saved it. This was the Ferguson Gang, a rather odd band of men and women who set about doing good work. One member wore a mask and gave the name of Kate O'Brien, another was known as Bill Stickers. Someone crept into the National trust office one day in 1934 and without being seen, placed the sum of £500 on the desk of the secretary to help save the town hall. The document handed in had been sealed with blood and was full of misspellings. As a result of their efforts the building was placed under the care of the National Trust.

Rob Marshall



Thumping
GOOD BEER
(01425) 471177

Answers to the Spring Quiz:

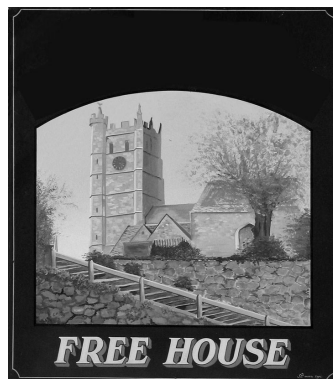
1/Ian Rankin 2/ Sprakes (Star) Brewery 3/ Cambridgeshire 4/ I Shot the Sheriff
5/Whigs 6/ Aramis 7/ Reese Whitherspoon 8/ Cockerel 9/ The Buddle Inn
10/ The Painters Inn, Cowes

Steve Hoyle wins a case of Ventnor beer and Chris Shore wins a £20 meal voucher for the Chequers Inn

The Summer Quiz

Win a case of Ventnor Beer or a £20 meal at the Chequers Inn

- 1/ Who wrote Chitty Chitty Bang Bang?
- 2/ For which county did Dr. W.G. Grace play cricket?
- 3/ What does a 'palaeontologist' study?
- 4/ What was the name the horse that pulled "the fastest milk cart in the west"?
- 5/ In politics, what do the initials CAP stand for?
- 6/ Which English king was known as "The Hammer of the Scots"?
- 7/ Of what is marzipan made?
- 8/ What was featured on the tails side of a farthing?
- 9 & 10 (and the ever popular) to which Isle of Wight pubs do these signs belong?



The Volunteer

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to partake in one of*

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Quiz by KRIS KWIZZER

Answers to -
Editor, Wightwash. Oakdene, Rookley, Ventnor,
PO38 3NH
or email -
editor@wightwash.org.uk
by 1st August

Isle of Wight branch of the Campaign for Real Ale Pub of the Year Results

1/ Yarbridge Arms 2/ Volunteer 3/ Solent Inn 4/ Traveller's Joy 5/ Fat Cat

Beer of the Year Results

1/ Ventnor Golden 2/ GSB 3/ Fuggle De Dum 4/ Inspiration 5/ Undercliff Experience.

Well Done All!

See **Brian Jacobs** report on page 2

For the complete results, see www.wightwash.org.uk

Dates for Your Diary

12 July, *Branch Meeting*, Blacksmiths Arms/Sun, Calborne 8.30

25th July *Pub/Beer of the Year Awards*, Yarbridge Inn, 7.30

12 August, *Branch Meeting*, Prince of Wales, Freshwater 8.30

August Bank Holiday Steam Up, Havenstreet

25th August *Branch Visit to Steam Up* (Bus - phone Juan) 8.30

25th - 28th August *Carnival Capers Beerfest*, Vine, St Helens

13th September *Branch Meeting*, Chine, Shanklin 8.30

To contact *Wightwash*
phone 721557 or email
editor@wightwash.org.uk



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