Here at **Wightwash** we are suckers for a bit of flattery so we were delighted to get this letter from a CAMRA member who had recently visited the Island. Thank you Steve, the cheque's in the post.

Myself, brother in law and two nephews have just completed our full circuit walk of the Isle of Wight Coastal Path, and very thirsty work it was too! As long standing CAMRA members the four of us obviously appreciate excellent real ale and like to think we know a decent pub when we find one. We certainly found plenty of both on the Island. We visited as many of the Good Beer Guide entry pubs as we could and to our pleasant surprise we soon discovered that the Island is made up of much more than just the elite 22. This is where Wightwash and your excellent CAMRA web site proved invaluable to us. During Wed - Sun at Easter, as well as walking, we managed to visit a fair number of pubs (considering we were on foot), 32 pubs to be precise. Our favourites? We all agreed our top 4 pubs are as follows:

#### 1. Prince of Wales, Freshwater

This pub is superb. Bar, lounge, off sales. Excellent Yates beers. So good in fact that we abandoned our planned crawl of Freshwater and stayed here all evening until landlord Chris taxi'd us home! Oh to have this pub as my local.

#### 2. Yarbridge Inn, Brading

Of course we knew it has won all the accolades from IoW CAMRA members and we certainly weren't disappointed. A landlord so dedicated that he goes out and personally collects most of the Guest Ales! And, we were led to believe, has ambition to start brewing his own ales.

#### 3. Simeon Arms, Ryde

What a great back-street community pub this is. A pub for all ages and a very warm welcome to four strangers.

#### 4. Volunteer, Ventnor

Pure and simply an adult drinking house serving great ales.
Our favourite beers? Easy! Anything from Yates and Goddards!

Congratulations on your magazine. It really is a fund of real ale information and a tremendous help to visitors. I look forward to continuing to read future editions online. On my extensive travels across the country, it's definitely the best local CAMRA publication I have ever come across. Congratulations also to all those involved in the CAMRA IoW website absolutely brilliant! We look forward to a return visit to the beers and pubs of the Island soon. Keep up the good work guys. Steve Trubridge Paignton

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



#### Join CAMRA Today



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 £22 Joint £27 Retired £13 (Joint £16) Under 26 £13 (Joint £16)

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......Date.....

Newsletter of the Isle of Wight branch of CAMRA SIIMMENT SSIE 2009

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



IN THIS **FREE** ISSUE Goodbye Ventnor Brewery





STUMPY'S BEERS



New Faces News and Gossip

Book Review Just the Juice

Vaguely Sunny Island Landmarks

QUIZ PAGE and not much more.

Our website www.wightwash.org.uk is just about to pass 100,000 visits

Please note that the views expressed in Wightwash are not necessarily those of the editor or CAMRA (the Campaign for Real Ale) either nationally or locally - so there!

Well, I suppose it was always going to happen. After my cheerful editorial the last issue, something was bound to go wrong. Just as the last copy of Wightwash was being delivered, the news came that Ventnor Brewery was to be closed.

I think I can speak for everyone in the Isle of Wight branch of CAMRA when I say we owe an enormous debt of gratitude to Xavier Baker and all those involved in Ventnor Brewery; not only for their great beers, but also for the dedication and enthusiasm that they put into promoting real ale on the Isle of Wight. We look forward to seeing Xav at the Pub and Beer of the Year Awards later this year when he will once again, and very sadly for the last time, collect the award for CAMRA's most popular Island beer -



Ventnor Golden Bitter.

### BeerPoint Rides Again

In 2003 the Isle of Wight branch of CAMRA started a pilot scheme called Beer-Point. The aim was to identify pubs that we could recommend as having good beer at the point of sale - hence the name.

Although it started well, it became apparent that it was too difficult to maintain in its original form.

However, we have now devised a new simplified version - simplicity itself in fact. At branch meetings, members will recommend pubs that they have recently visited. The resulting list will be published in Wightwash magazine and on the website. If you are a member and would like to recommend a pub - just come along. For more details on this and the current list see page twelve.



# Win a £20 Meal Voucher for the Chequers Inn or a case of Yates' Ales

Just answer these easy questions. The first two correct answers out of the hat on 1st September win the prizes.

Send answers to - The Editor, Wightwash, Oakdene, Rookley, Ventnor, PO38 3NH or email - editor@wightwash.org.uk

- 1/ What did Gutenburg invent in 1440?
- 2/ What song was on the "B side" of the Beatles "Strawberry Fields"?
- 3/ Who is supposed to have said "A verbal contract isn't worth the paper it is written on?
- 4/ What does NATO stand for?

Wightwash

- 5/ From which plant do we obtain the drug "belladonna"?
- 6/ What is the alternative name for Holy Island of the coast of Northumberland?
- 7/ In Isle of Wight dialect, what is a "gally-bagger"?
- 8/ Which US president appears on the American five dollar bill"?
- 9/ and 10/ Identify these signs of the zodiac.





10

#### **Answers to the Spring Quiz:**

1/John Constable 2/Four years 3/Switzerland 4/Eight 5/The Hollies 6/1666 7/Baritone 8/Morris Garages 9/Wiltshire 10/Buckinghamshire

Fred Norris of Northwood and A. Skeats of Bonchurch both win a £20 meal voucher for the Chequers Inn, Rookley



### The Horse Troughs

Around the Island there are still a number of reminders of the days when most of our transport depended on heavy horses. Although the days of passenger horse drawn transport are long since gone and only survive in fading sepia toned photos, the days when tradesmen used horse drawn carts for delivery rounds are still well within living memory.

It was common practice to site drinking troughs for the dray horses at the bottom of long hills so that the animals could refresh themselves before the steep task ahead.

As with so many of the visible reminders of our history most of these troughs have

been removed as useless obstacles. Thankfully a few have been retained and tastefully converted to ornamental flower containers. One happily has been retained in Newport at

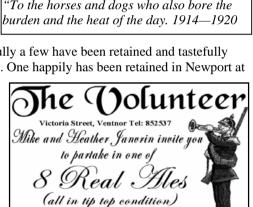
the junction at "the top of the town" and another at Cowlease Hill in Shanklin. The village of Wroxall too still cares for its ancient horse trough.

Of particular interest is the one at the bottom of Lake Hill pictured here. It is an animal war memorial and pays tribute to the suffering of horses and dogs used by the forces during the Great War.

Rob Marshall



"To the horses and dogs who also bore the burden and the heat of the day. 1914—1920



in the Island's smallest pub



### Wightwash CAMRA Stuff Page Three

#### Isle of Wight Pub Guide - Volunteers Wanted

Our last guide (4,000 copies sold!) is now eight years old and in obvious need of updating. We plan to have a new pub guide in place for summer 2010.

Inside this copy of Wightwash members will find a letter from Ken (Buzzy) Matthews who explains the steps to getting our new pub guide prepared. It is a huge undertaking for one person but with a team of volunteers and a little delegation it shouldn't take up too much of anybody's time and maybe even prove to be fun!

On the back of Ken's letter is a list of tasks that we need help with. If you would like to be part of the team, we would be more than pleased to hear from you.

Ken can be contacted by email: camraiw@aol.com or by phone on 01983 294377

#### Camra Members Weekend

The CAMRA MEMBERS WEEKEND is when the policy of CAMRA is decided by conference debates and by working parties on hot topics. Although this sounds serious there is plenty of time for real ale in the bar, which is run by local CAMRA members, and in the pubs round the town. This year it was Eastbourne, and next year it will move to the Isle of Man.

The closure of 1,973 pubs in 2008 was received with much attention. People buy in su-

permarkets and drink at home much more than they used to due to costs. Motions passed sought to amend EU Directives so as to reduce the rates of VAT and Excise Duties on locally produced draught beer and cider consumed on licensed premises. This is necessary to remove the unfair disadvantage applied to licensed premises which have to pay the overheads and meet the legal regulations for the pubs we enjoy. CAMRA has met with the Government to lobby on the disastrous loss of our community pubs.

A motion was passed which condemned the restrictive covenants applied by certain pub companies when they sell pub properties. A Wessex Region proposal to approve the use of cask breathers on real ale was defeated after an unequal debate. Not to forget the local Beer: Harvey's Armada Ale went down well, Dark Star Espresso was wonderful, but my favourite was the very local **Beachy Head Original Ale.** So maybe we will see you at Isle of Man next year?



### Wightwash News and Gossip Page Four

From Paul Mattick

Despite the awful news about **Ventnor Brewery**, there are some rays of sunshine to report. Over the last few months we have seen several pubs re-open. I have even heard rumours that **The Three Crowns** in Cowes may open its doors again.

We are delighted to report that Chris Parsons and his partner, Keily Proctor have taken on the Wishing Well in Pondwell. After re-opening in May a couple of old faces have returned; Peter Hall, who was once landlord and latterly of The Old Fort, Seaview, and Alan Messenger, who was at the pub for 13 years. With an emphasis on making the Wishing Well a real family pub, there will be a big outside play area and an inside play zone.

After opening in early May chef **Tim Nicholls**, who was most recently at Joe's in Newport, has been rushed off his feet. Real ale is available and local meat, fish and shellfish are also on the menu whenever possible



The Wishing Well, Pondwell

I am pleased to announce that the **Colwell Bay Inn** has reopened.

The new landlord is **Phillip Cottrell.** The pub has been redecorated and all troublesome articles like the pool table have been

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removed. The real ales by all accounts are in very good condition and currently include Ringwood Fortyniner, Fuller's London Pride and Goddard's Ale of Wight.

Please note that there is a new phone number 756055.



The Colwell Bay Inn

The Plough and Barleycorn in Shanklin has re-opened. Gillian and Jack Bell took over in early February and opened up for business on 6th April. The pub has been extensively refurbished and although the two halves of the pub have now been knocked through, there are still two separate bars and a number of different dining and drinking spaces including a family dining area, an adults only dining area and an out-

### Wightwash Vaguely Sunny Page Seventeen

few with Caroline. I don't want to teach myself wrongly. The cello has a lovely sound.

**VK**: What about singing lessons?

**HK**: I have been having lessons with Alison Eade, but I have stopped now for 'A' levels. Alison has a choir called Voxpop. She has asked me to write a theme song for them.

**VK**: What about writing songs of your own?

**HK**: Every so often one comes along. Altogether now I must have about thirty.

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Some are collaborations with other people. A lot of originals I haven't recorded yet.

VK: Where does the Celtic influence in your music come from?

**HK**: With Enya, it came from my Dad always recording Top Of The Pops. I used to go through the tapes and write down what her songs were. I thought 'Who is this with flowers on the piano?'. Dad said 'We have got her on CD', and he didn't really see the CD again after that. I actually performed on 'Stars In Your Eyes' as Enya. I got a message from her forum that she had seen it, and she sent me a signed presentation box.

**VK**: So what happens after 'A' levels?

**HK**: I am having a gap year to concentrate on my music. I want to do as many gigs as possible and get experience. Then I want to go to Surrey University to do a Music Technology Degree. I am hoping to have a full time career in music.

We wish Holly every success.

(Holly will be supporting **The Adventurists** at the Buddle Inn on 1st July)

Check out Holly's excellent web site at **www.hollykirbymusic.com** which features an on-stage duet Scottish singer-songwriter Amy MacDonald.

This interview first appeared on the Vaguely Sunny website www.vaguelysunny.co.uk



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### Wightwash Vaguely Sunny Page Sixteen



One of the Island artists at this year's festival is Folk, Celtic and Pop singer **Holly Kirby.** 

Holly's YouTube channel, alpet07, is frequently one of the top music sites in the U.K. Her videos have been viewed over half a million times in total, her channel main page more than seventy-five thousand times, and she has more than two thousand subscribers who are notified of each new video she produces. On average, at any given moment, there are now probably at least a dozen people listening to Holly's music, and that number is rapidly increasing.

Vic King recently caught up with Holly for a chat at Quay Arts, Newport.

**VK**: Are you from the Isle of Wight?

HK; Yes, born and bred.

**VK**: Are you from a musical family?

**HK**: My parents both love music, although neither of them play an instrument. When I was a baby, music was playing all the time and mum was always singing to me.

VK: How did you first get into music yourself?

**HK**: I was able to have piano lessons which was a good introduction. I started to learn when I was nine and finished when I was fifteen. There was a Northwood Primary School camp at Nettlestone in Year 5 which involved a talent show. Mr Thorne the Maths teacher said I was good. After that I sang in assemblies, and started to singing along with backing tracks and the piano.

VK: Are there any singers who have been influences?

**HK**: Enya and Loreena McKennitt were influential. Whatever I like, I try to take on board and put into my music. A Biology teacher gave me a CD of ten songs that he liked. One of them was 'Hallelujah' by Jeff Buckley, so I began teaching myself the guitar part.

**VK**: How did you first discover Loreena McKennitt (amazing Canadian/Celtic singer, harpist, pianist, accordionist)

HK: From her 'Nights At The Alhambra' DVD. I then contacted her cello player Caroline Lavelle through her MySpace (another amazing musician - VK) I told her that my family and I would be going to Loreena's gig at Quimpere in the South of France, and I met up with Caroline backstage. I am hoping to go and see her in Devon in my gap year for cello lessons.

**VK**: Have you started to learn cello? **HK**: I had a year of free lessons,but I can't really afford it now. I am hoping to have a



### Wightwash News and Gossip Page

side terrace. There is limited parking, however there is free parking in the town after 6pm. The new pub phone number is 863261.

Rod Kellaway contacted Wightwash to tell us that Keith and Michelle Garnham have retired from the Cask and Crispin. (Our very sincere best wishes go out to them).



Plough and Barleycorn, Shanklin

us that **Keith** and **Michelle Garnham** have retired from the **Cask and Crispin.** (Our very sincere best wishes go out to them). The new hosts are **Frank** and **Michelle Catania**. Rod is the bar manager and tells us that as he has been at the pub for over 12 years, he is now part of the furniture. Frank and Michelle have already made a few changes. There is live music every Saturday, food featuring lots of local produce, extra space in the garden and more real ale. They too have a new telephone number 532019.



The Cask and Crispin, Newport

Good luck also to **Nina Swallow** and **Ben Barlow**, who have taken over **The Tap** in Sandown from **Patrick Legg**. They have many plans for the pub in Avenue Road, Sandown, which has had a revamp. With polished wooden floors, antique furniture and an open outdoor area, they plan to relaunch it as a traditional pub, complete with real ales, live music and pub games.



#### Wightwash News and Gossip Page Six

## The Village Inn

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The New Yates' Wholesale Depot

#### Yates' and Stumpy's News

It's an ill wind... as they say and now that the Island has one less brewery, demand for Stumpy showed me a neat little gadget It seems that the move to the new premises at Langbridge was well timed. Not that it's quite finished vet. The wholesale operation is now well established, but the brewery is

only about half way there. Currently a five barrel plant is installed but more equipment has yet to be brought on site. Completion will take a few more weeks but we are promised a grand opening when it is all finished.

One of the obstacles that will have to be overcome will be the water supply. I won't tell you exactly how is slow. Currently one of the fermentation vessels has been requisitioned as a header tank.

Yates' and Stumpy's products has rocketed. (approved by Trading Standards) to ensure that the right amount of beer goes in the bottles. You can see from the photo that with Stumpy's and Yates' products, you in fact get more than you pay for!

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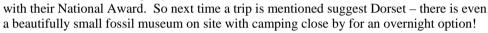


### Wightwash Cider & Perry Page Fifteen



The Isle of Wight, being part of the Wessex Region of CAMRA, is close to the National Champion Cider and Perry Pub – The Square and Compass at Worth Matravers in Dorset. This prestigious accolade was announced in October 2008 and now that summer's here, trips could be in order.

The landlord Mr Newman's unwavering commitment to real cider and perry is self evident



On the Island I snapped two cider makers at The Arreton Barns Autumn festival last year who were Andrew Gibbs and Phil Barns. They told me they used cider apples only and

pressed for personal not commercial use – so I didn't get a tipple. A bit of a shame as there is space for some fresh new real producers on the Island. Incidentally, if you know of cider or perry being made on the Island then let me know as I'm happy to visit and write a piece about you in a future newsletter.

Meanwhile I would like to clarify some myths: Firstly real cider and perry is generally a draught product it certainly isn't bottled and bubbly and should not be served over ice which dumbs down the flavour. Secondly as cider is made from apples, so perry is made from pears – the creation of the term 'pear cider' is as cobbled together as Frankenstein's monster and suggests



the public can't understand what perry is. Let the clarity shine through and order your perry with pride knowing that you are not being lulled into a safe space by the marketing people employed by some large companies.

Wishing you all a sunny and peaceful cider and perry hued summer.



The results of the CAMRA's National Cider and Perry winners are now on the cider page on the wightwash website - www.wightwash.org.uk

#### We have another David Yates in our midst!

Wightwash readers will no doubt be aware that Yates' Brewery is run by David Yates and his son David Yates. Well, this David Yates is a writer. His first book "Bomb Alley" recalled his days in the navy, specifically the Falklands War. On 3rd March, at a special evening at the Richmond Arms, his second book was launched...

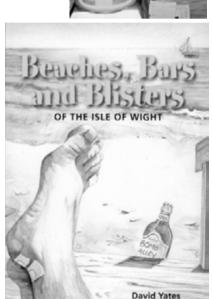
Beaches, Bars and Blisters is David Yates's lighthearted account of his three day circumnavigation of the Isle of Wight.

Things didn't actually start too well, and within an hour of setting off David had, in the words of Bluebottle "fallen in the water". Nevertheless he pushed on, encountering many a personality, path and pub on the way.\*

The resulting book, beautifully illustrated by watercolourist Mandy Wheeler, would make a perfect gift for anyone who loves the Isle of Wight. It is available from all good book shops. The IBSN number is 978 1 906 551 12 4



(\*see, we at Wightwash can do alliteration too!)





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### Goddards News.

Goddards have a new head brewer - Richard Harvey, who joins at a time when sales are on the 'up', big time - 52% up on two years ago, and 37% up on last year. Here is part of the press release:



Regarded by many in the trade as "Brewing Royalty" Richard Harvey (pictured above) joined CAMRA in the early 1970's whilst at Swansea University. He also found time to graduate with a degree in Chemical Engineering.





His first 'proper job' was at Bass, where he spent seven years learning the art of brewing, enjoying many production roles and gaining his Diploma of the Institute of Brewing (now Master Brewer) qualifica-

He was tempted south to Gibbs Mew plc in Salisbury in 1982, to become Head Brewer. He held this position until closure in 1998, following the Chairman's death. During Richard's 16 years at Gibbs several beers, especially "The Bishop's Tipple", won many awards.

Richard was then appointed Managing Director of Hop Back Brewery plc, where the business grew steadily and profitably during his seven year tenure. More recently he

became General Manager at Hampshire Brewery, where he was able to indulge in creating more new beers such as "Pink Elephant", a beer where grape and grain were fermented together.

Richard's other passions (i.e. other than beer!) are sailing, bridge and campanology.

Anthony Goddard persuaded Richard to become a trainee

"caulkhead" (what "overners" turn into after living on the Isle of Wight

### Wightwash News and Gossip Page Eight

for three generations) and join Goddard's brewery on the Isle of Wight as Head Brewer. Richard commented "I am very pleased to be joining Goddard's Brewery. I have regularly enjoyed drinking their excellent beers when visiting the Island, which I have done frequently over many years. It is now my mission to ensure these beers remain consistently excellent and become more widely available for good beer connoisseurs to enjoy."

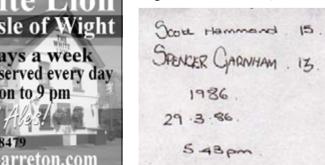


We are pleased to hear that **Mike Strand** is making a good recovery after his accident. For those that haven't heard, poor old Mike fell down an open trap door into a pub cellar damaging his Achilles tendon.

When Whitbread closed the **Chequers Inn** as an unviable business (which just about sums up their managerial skills) many of the fixtures and fittings went into storage. The photo opposite has just been unearthed and returned. It is thought to be of one of the Reynolds sisters, Bella and May, who ran the pub from 1890 until the mid 1950's. Their father James (a distant relative of the famous painter Sir Joshua Reynolds) originally leased the pub from the Mew and Langton Royal Brewery Limited in 1889.



Of more recent historical interest were the signatures on the back (see below)



### :ht

### Wightwash RON RECOMMENDS... Page Thirteen

#### The Clovelly Bay Inn, Plymouth.

Whilst in the West Country on business, a friend suggested we dine at a local pub which - he challenged - is impossible to beat!

The Clovelly Bay Inn, in Turnchapel, certainly came up to the mark!

I like my steaks blue, which means a chef has to know exactly how to cook it so that it is perfectly cooked, but hot and tasty. The chef at the Clovelly truly came out tops for me. It's many a long year since I had such a succulent steak!

I don't often say "Well Done" to a



blue steak! The chips were also about the best ever, being genuinely home-made, really chunky and delicious.

On tap was Pitchfork, a smooth ale from Weston-Super-Mare, which I had not had the pleasure to sample previously. At 4.3%, several pints were tackled with great pleasure! A pub not to be missed.

#### Ron Bird

P. S. The staff were efficient, friendly and courteous - oh, and they had great personalities, too!



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**Point** is just what it says on the tin: a

of Wight, we are limited to only 22 entries, all of which have to be especially

scrutinised because of the time between

survey and submission dates to publica-

of recommended venues as put forward

and agreed by members, through their

tion. BeerPoint, on the other hand, is a list

### Wightwash News and Gossip

Chris and Wendy welcome you to... THE point, or place, that IW CAMRA members PRINCE OF WALES have recommended. This is different from the Good Beer Guide, in which, on the Isle FRESHWATER

for good company and six real ales! (including Yates' IOW ales)

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personal experience, at the monthly branch meetings, then published in the quarterly magazine (Wightwash), but updated at each meeting, for the next issue, so constantly under review. If any member wants to nominate a pub for BeerPoint inclusion, all they have to do is attend the meetings.

#### BeerPoint, in Practice, for Pubs

It is hoped that feedback from the **Recommended BeerPoint** system will provide a useful tool in highlighting good (or bad) practice.

If you require any more information or would like a visit from the branch contact us via editor@wightwash.org.uk

Here is a list of our current **Recommended BeerPoint** pubs:-

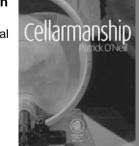
Anchor, Cowes; Bonchurch Inn; Buddle Inn, Niton; Chequers, Rookley; Fountain, Cowes; King Harry's Bar, Shanklin; Pointer Inn, Newchurch; Prince of Wales, Freshwater; Sun, Hulverstone; Ship & Castle, East Cowes; Solent, Ryde; Simeon Arms, Ryde; Three Bishops, Brighstone Traveller's Joy, Northwood; Union, Cowes: Village Inn, Bembridge; Vine, St Helens; Volunteer, Ventnor; White Lion, Arreton; White Lion, Niton; Yarbridge Inn, Brading.

### Cellarmanship by Pat O'Neill

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Although I would hate to be thought of as promoting lager, I have to applaud Car**lings** efforts to lure the public back in to pubs. Using post codes, they are sending out vouchers for an estimated six million pints to be redeemed in local pubs.

Welcome back to John and Fiona Page who have returned to the **Buddle**, Niton.

The Royal Standard, Freshwater is due to be auctioned by land and property auctioneers, Clive Emson as "freehold with vacant possession". More details can be found at www.cliveemson.co.uk.

**Bob Simpson** of **Coors** reports that **Wor**thington White Shield has been so popular Conway, Rick Amy, Alan Tonks, Len Brown that the brewing will be moved from their micro/craft Museum Brewery to one of the higher volume plants. He also recommends that we look out for an America wheat beer called "Blue Moon" traditionally consumed, apparently with a slice of orange.

The Taverners, Godshill has been named as one of the "Top Summer Pubs" in the Guardian/Observer newspapers. Landlord **Roger Serient** also informs us that the Taverners own ale is flying out the door. The unique blend has been specially developed by Yates' Brewery.

Planning permission has been granted for an extension to the **Blacksmiths Arms** giving the pub space for another 25 diners to "sit in the window".

The **Rvde and District Darts League** recently held a 'Legends v Current Players' Darts Match at the **Town Club** in Ryde. Organised by Russ Chapman and Shane **Scott-Denness**, a great night was had by all. Some of the best Players from the 70's and 80's turned up and Captain Lenny 'The Crooner' Brown even managed to get And with that, in the words of Dixon of away with singing a song from his eagerly

awaited CD. (Available at all Woolworth's stores on the Ronco label from Septebruary.)



The Legends. (Left to right) Steve Hunt, Gordon (captain), Steve Wilson (arrowed), Eric Gales. Ian Woodmore and Brett Raven. Not pictured John Laws

As Captain, it was Len to play first. Sadly a virtual newcomer on the darts scene by the name of **Paul Mattick** thrashed him by 2 straight legs, and to be honest with you I would have won man of the match if that pesky kid hadn't meddled when playing against his dad in the last game. Stuart Woodmore managed two 180's in the two legs that were played, and considering they were legs of 301, he thoroughly deserved man of the match.

Lastly I would like to wish Sergeant Graeme Mudge a happy retirement. Graeme, who has been writing the Police Page for the last five years retires in August. As far as we know, we are the only branch to have a regular police correspondent and it is very much hoped that Graeme's replacement will carry on the arrangement.

Dock Green - "evening all"



If you've just read Paul Mattick's News and Gossip, you'll have realised that quite a few Isle of Wight pubs now have New Faces behind the bar. We have chosen to feature here Mark and Lesley Blanchard who have just taken over the **Sun Inn** at Hulverstone.

Mark first contacted Wightwash back in November 2008 to say that he had begun negotiations to buy the pub but it was not until late February (one week after the Spring Issue had gone to print) that he could actually confirm that the deal was done. Mark has a background in finance and openly admits that although Lesley has worked behind bars, he has hardly any experience of running a pub. Well, none at all to be exact. His



philosophy of "look after the basics and the rest will look after itself" is obviously working with sales in excess of projected turn-over (and you don't read sentences like that often these days). The pub retains its old world charm even with its new spacious dining area from which there are fabulous views of the surrounding countryside. There are four handpumps with a rotation of ales. Recent beers have included **Fortyniner**, **Butcombe Gold**, **Everard's Tiger** and **Summer Lightning**. Mark has also been taking advantage of the SIBA direct delivery system to feature local ales.

Food is an important part of the business and Mark and Lesley are keen to use local produce; some of which, including Aberdeen Angus, Rare Breed Pork and Lamb come from neighbours Tod and Jackie who run the farm next door. Isle of Wight cheese also features on the menu and Mark frequently cycles to Queens Bower Farm to collect it. Now cycling from Hulverstone virtually to Sandown and back may sound like a bit of a slog to some; not for Mark who is Chairman of the Vectis Road Cycling Club. In July he's off for a cycling holiday in the Alps!

#### Editor's Note:

In my first issue of Wightwash ten years ago, I featured a photo of the Sun which had recently been converted to a private house. CAMRA together with local residents, were instrumental in forcing the owner to return the building to its former status as a pub.



This is a sort of **Stop Press** as I have just managed to catch up with Mike Cotton who, together with his wife Karen regularly make a 340 mile round trip between the Isle of Wight and Leicestershire.

My apologies to Ray Scarfe whose Island Pub Signs article will be held over until the Autumn Issue.

Mike and Karen Cotton, the new owners of the **Sandpipers Hotel** Freshwater, are no strangers to CAMRA. In fact their pubs have been featured in the Good Beer Guide since 1981.

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Their first experience in the licensed trade was as relief managers in Newcastle. From there they took over the King Billy in Northampton, the only freehouse in the area. In the 1990's they moved to the Island to lease the Worsley, from Ushers. Wanting to own their own pub, they sold



the lease on and looked round for somewhere suitable on the Island. Unable to do so they moved back to the mainland; and for a while, after a brief spell as Punch tenants, bought the Harboro Hotel in Melton Mowbray. Since then, the pub has won several top awards for its commitment to real ale including area CAMRA pub of the Year 2007/8.

In December 2008 Mike and Karen took over the Sandpipers Hotel in Freshwater which, with the help of their son, Simon, and Manageress Nicola, they will run in conjunction with the Harboro Hotel.

Although the range of real ales will be as good if not better than before, there will be some changes. Most notably the name Fat Cat will disappear. Mike and Karen think that in this present economic climate the name will be too closely associated with the unpleasant aspects of big city bonuses and the like. A new name will be announced soon. Currently the bar is undergoing extensive alterations. The result should be a bright open bar with eight handpumps serving both ale and cider, and easy access to a paved patio guaranteed to catch the evening sunlight.

A beer festival is planned for August Bank Holiday; details of which will be announced on the Wightwash website.

#### Dates for your Diary

1st July - The Adventurists (plus Holly Kirby) Buddle Inn, Niton

10th - 12th July Jolkstation - Havenstreet Station

15th July - **Branch Meeting** - Ship and Castle, East Cowes

25th, 26th July - Chequers Very First Beer Festival - Chequers Inn, Rookley

14th - 17th August - **Yarbridge Inn Beer Festival** 

17th August - Pub/Beer of the Year Awards - Yarbridge Inn

August Bank Holiday - Sandpipers Beer Festival

August bank holiday - Havenstreet Steam Up

28th August - Branch visit to Steam Up (details TBA)

Most of August - "Gooser's Gambol" Beer Festival - Vine, St Helens