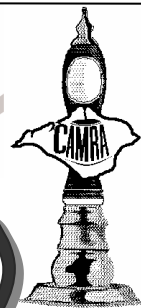


Wightwash

Volume 2, Number 44



Newsletter of the Isle of Wight branch of CAMRA

Summer Issue 2010

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



In this issue:- POLICE PAGE New Faces PRIZE QUIZ BeerPoint What is CASK MARQUE? Island Landmarks Pete's Progress News and Gossip and lots and lots more...

Are You Backing the Pub?

Prior to the elections 419 Parliamentary Candidates signed up to the "I'm Backing the Pub" campaign and whilst we wait to see if they live up to their promise, you too can "Back the Pub".

- Check out the "I'm Backing the Pub" website. (www.backthepub.com)
- Treat yourself to a nice pint of Real Ale down the pub this evening

Cheers!



From *Paul Mattick*

With the world cup well underway (or not depending on when you read this) here's one I heard from my dad in the bar the other night... "If Korea win the world cup, I'll eat my cat!"

Goddards Brewery.

When I arrived at the brewery I was met by associate Director **Babs Mitchell** who informed me that master brewer **Richard Harvey** had come in on his day off and was rushed off his feet so I had a nice chat with Babs instead. We were literally two minutes into our conversation when I saw Richard pass me with more speed than a March hare! Babs told me that they were so busy, they had to send three vans out to cope with demand. This was confirmed later on when the third truck came back with no other than **Anthony Goddard** in the passenger seat with a well-earned red sweaty face to boot! The only printable words that I can mention are 'bloody, pandemonium' and 'I'm too ***** old for this lark!'

On the news and gossip side of things, Babs said that the hops grown at the **Botanical Gardens** in Ventnor as mentioned in past issues will now be used in a special brew. This will be available at a local food and beer festival in September (details to follow).

You may notice a new Goddards beer in a few Island pubs from now. Formally called Special Bitter, Goddards have decided to re-brand with the new name of **Scrumdigity**. Seasonal Brew **Inspiration** has prob-

ably all but gone for the summer, this is after brewing twice as much as usual for this time of the year. Another positive step for the Bullen Road brewery is the recent appointment of new distributor, **H.T. White** of Eastbourne. This means that ales can be delivered even further than before to Surrey, Sussex and Kent. Around 70% of Goddards beer is now sold on the Island with the other 30% going to the mainland.

Yates News

Dave "Yatesy" Yates, the Island's *most mature* brewer assures me that despite having to get up at unearthly hours and working all the hours God sends he is still enjoying the job. Although brewery capacity was doubled last year, further expansion may be necessary to keep up with demand. Output is currently 20% up on last year. One example of this increased demand is the Isle of Wight festival. Last year the initial order was for 6 barrels. The first one sold out in 20 minutes. This year the order is for 100 barrels. As a clever marketing ploy, the beer on offer is **Undercliff**, a beer coloured beer. Anyone spying someone drinking it will notice straight away that it's not Carlsberg.

At another recent event, the Gaffers Festival, the bar was run by our old friend Jay Chapman. Yates' provided the beer and all 50 barrels were returned empty. On offer were beers from the brewery plus other local beers from **Oakleaf, Ballards, Triple fff, and Bowmans**. Jay lives in Spain now but comes back periodically to run the odd festival bar.

In the next issue -

- We hear from Andrew Turner MP. The Island now has an MP in Government. What are the implications.
- We will be announcing details of our Grand Island Pub Photo Competition

There are two more beers in the Yates' portfolio, **Yates' Golden Bitter** at 4% (now on its second batch) and **Three Lions** brewed especially for the Football World Cup.

The popularity of the brewery is now spreading to the mainland with regular orders coming in from pubs and clubs in Portsmouth, Lymington and Chichester. Yates' have once again been invited to the Great British Beer Festival and will be sending up 4 x 18 gallon barrels of **Undercliff Experience**.

We would like to extend a welcome to the new members of staff, driver Richard and brewery assistant Haydn. The very busy Hailey has also been promised an assistant but perhaps more about that in the next issue.



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The art of good management is delegation so they say, so I should have a tick for the fact that brewery news from the Island Brewery comes from our famous Chairman (he likes us to call him that) John Nicholson. Well, it makes sense, his depot is right next door to the brewery. Here's his report:

Island Brewery

Launched only in April, Island Brewery's **Wight Gold** has, in a month, risen to equal the previous long standing most popular beer sales at the Traveller's Joy, Northwood. Some mean feat, yet not so surprising if you know the master brewer Coleman like I do - obviously, Island Ales did! Expert in craft and hyper critical in proce-

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dure and hygiene, Chris has been ranked by some as being amongst the top five brewers in the country, and, to this, the precision and quality of the product bear testament. Given a free hand to design the beer to fit the given parameters, Chris chose to realise a long time ambition; to brew to the German *reinheitsgebot standard, using only the four natural ingredients (water, yeast, malt, hops) ensuring the purity, tradition and integrity of real ale at its very best.

Beers in the stable include **Nipper** at 3.8%, a light and refreshing lunchtime drink;

Wight Gold, 4%, a deeply refreshing session bitter, that holds it's flavour and balance against higher gravity beers; **Yachtsman**, at 4.2%, for those who prefer something a bit heavier and malty; then there is

Wight Knight, at a respectable 4.5%, being a stronger version of **Wight Gold**, the two have already been combined by aficionados at the Island's beer lab, the Traveller's Joy and christened,

Golden Knight (I'll leave it to you to work out the strength); finally, there is **Vectis Venom** at 4.8%, which, to quote the brewer, is like a supercharged version of Nipper, and to my memory, reminiscent of the original Summer Lightning, if you can recall that ground breaking brew, when it was first lipsmackingly derived.

Beer Festival News

Good to hear that the **Broadway Beer Festival** was a hit. There were lots of nice comments from the customers, all the beer was drunk and they sold out of pasties!

Craig from the **Wheatsheaf**, Brading reports that his Spring Bank Holiday Beerfest went well with beers from **Ballards, Oakleaf, Yates and Stumpys**. It seems that it isn't just the customers enjoying the Wheatsheaf's

hospitality as there have been more supernatural goings-on revealed in some CCTV footage. The pub has called in Vectis Investigations who are to visit on 11th August.

Sam and Sue Mackay are busy preparing for their real ale and music festival on the 3rd and 4th July at the **Roadside Inn**, Nettlestone. There will be 20 real ales and ciders and music from Damian Paul and his ten piece Blues Brothers Band, Protection Racket and many others - more details on www.wightwash.org.uk

Sue tells us that in their other pub, the **King Lud** they have had to put on another hand pump to cope with demand and the locals have developed a taste for real cider. Pickle parlours have been introduced to both pubs (this bears more investigation).

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The Vine, St Helens will be holding their annual beer festival to coincide with the carnival. This will run over the August Bank Holiday from Friday to Monday and will feature 12 ales. However, prior to this, you are cordially invited to a Mini Beer Festival on 6th August to celebrate Geoff's 60th birthday- (presents and cards optional!)

The Isle of Wight Steam Railway will be presenting their annual Steam Up and Beer Festival at Havenstreet Station on August Bank Holiday. For more detail about this, visit their new and most excellent website www.iwsteamrailway.co.uk. We wish them well in their bid for National Lottery funding.

The Castle Inn, Sandown will also be holding an event over August Bank Holiday. The Fitzroy Street Beer Festival will feature beers from near and far and will run from 27th - 31st August

The Chequers Inn, Rookley are combining their Music Festival and Beer Festival. The event takes place on 23rd—25th July. Headlining the musical line up will be the amazing Phil and

Alex - not to be missed! There will be around 20 ales and this year there will be a couple of stronger ones.

Information Required

Ashley Cooper, a West Wight member has acquired an interesting artifact.

It's a concrete molded tudor rose plaque (see picture). He has been told that it came from the gone but

not forgotten **Hole in the Wall**, Ventnor. Ashley would be interested to see any photos of the plaque in-situ and would welcome any information. (Contact via editor@wightwash.org.uk)



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Hypotech, makers of SteriBev the line cleaning system piloted here on the Island, are going from strength to strength. They have been asked to represent the UK at China Bev Tek in Shanghai in July, a showcase for innovative products in the brewing industry. SteriBev has a zero rating under COSHH (control of substances hazardous to health) by way of utilising hypochlorous acid, the same substance the human body produces to fight infection. This reduces time and waste.

Dan Spacie - CEO tells us "We are proud to drive such a step change in the industry from the Island, and have been told by experts that this is the biggest thing to hit the brewing industry for 20 years."

That's all from me for this time but before I go, here's another one from my dad who, when supping his pint of mild one evening, looked up at the barmaid and whispered "I haven't said anything ironic in a while... I'm a bit rusty"
ta ta

Paul

Dates for your Diary

3rd - 4th July

Roadside Inn Beer Festival, Nettlestone

9th - 11th July

Folkstation (see back page)

14th July

Branch Meeting

White Lion, Niton - 8.30

23rd - 25th July

Chequers Inn Beer and Music Festival
Rookley

27th - 30th August

Havenstreet Steam-up

27th August

Branch Visit to Steam Up - details TBA

27th - 31st August

Fitzroy Street Beer Festival

Castle Inn, Sandown

27th - 30th August

St Helens Carnival Beer Festival

Vine Inn, St Helens

15th September

Branch Meeting - 8.30

Chine Inn, Shanklin

20th October

Branch Meeting

Vine, St Helens - 8.30

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Large Beer Garden,

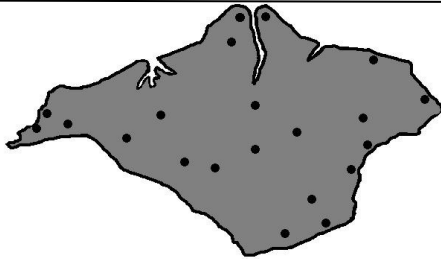
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Wightwash **BeerPoint** Page Seven

BeerPoint is a system whereby members of the Isle of Wight branch of the Campaign for Real Ale can recommend pubs that they have recently visited and found the beer to be a good standard. The system is providing a useful tool in highlighting good (or bad) practice.



BeerPoint is administered by our chairman John Nicholson who can be contacted via editor@wightwash.org.uk

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

North:

Horseshoe, Northwood; Traveller's Joy, Northwood; Prince of Wales, East Cowes; Sportsman's Rest, Porchfield; Ship and Castle, East Cowes; Anchor, Cowes; Union, Cowes; Fountain, Cowes

East & North East:

Dark Horse, Brading; King Lud, Ryde; Fowler & Co, Ryde; High Park Tavern, Ryde; Lake Huron, Ryde; Solent Inn, Ryde; Simeon Arms, Ryde; Vine, St Helens; Ye Old Village Inn, St Helens; Wheatsheaf, Brading

Central:

Chequers, Rookley; Crown, Shorwell; Three Bishops, Brighthstone; Four Seasons, Wroxall; William Coppin, Newport; Pointer Inn, Newchurch; Prince of Wales, Newport; White Lion, Arreton

South and South East:

Ale and Oyster, Ventnor; Bonchurch Inn; Buddle, Niton; Chine Inn, Shanklin; King Harry's, Shanklin; Village Inn, Shanklin; Old Comical, Sandown; Perks, Ventnor; Volunteer, Ventnor; White Lion, Niton; Village Inn, Shanklin

West:

Prince of Wales, Freshwater; Sun, Hulverstone; Vine, Freshwater; Colwell Bay Inn; Sun, Calbourne; Broadway, Totland; Kings Head, Yarmouth; Red Lion, Freshwater; Waterfront, Totland.

Please check the website for an up-to-date list

www.wightwash.org.uk
and click on "BEER POINT"

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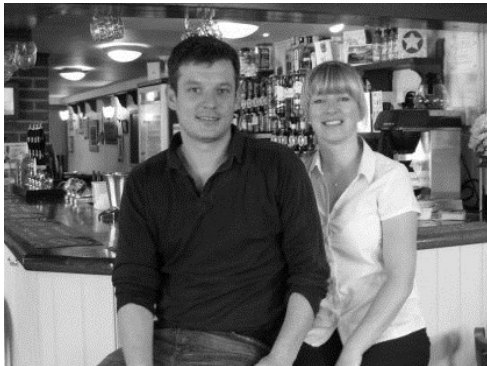


The Pointer Inn, Newchurch

Between 2002 and 2005 Rob and Rachel worked as chef and manager at the White Horse in Whitwell.

Then, in way of a change, they went travelling in South East Asia eventually arriving in New Zealand.

For ten months they helped run the “Brazz on the Green” in Queenstown, South Island, a holiday destination popular for the scenic lakes and skiing. They quickly recognised the potential of the pub and the 5.30pm opening time soon became noon and then 7.30 am as visitors found somewhere for lunch and breakfast (particularly popular during the Football World Cup which was screened first thing in the morning in that part of the world). The local brewery, Monteith provided the beers including Radler (“a refreshing, fruity, lemon and lime-flavoured lager”). Sadly, Rob had to resort to a rival pub for his imported Boddington’s Smooth.



Rob and Rachel Burrows

The couple then moved to North Island and the Bay of Islands where Rob worked at a restaurant called “Only Seafood” (no prizes for guessing what was on the menu there) and Rachel worked in a restaurant/cocktail bar called the “Sugar Boat”, a converted lighter originally built in the 1890’s to transport sugar into Auckland.

In May 2007 they returned to the Isle of Wight and started work at the Fighting Cocks.

Rob and Rachel married last November and they decided to look for a pub to run for themselves. They took over the Pointer Inn on 24th May of this year; an eventful day that saw Rachel obtaining a Premise Licence for the pub in the afternoon and opening the doors for the first time at 4.45.

The pub now opens at 11am and stays open all day. Food is available from 12 until 9.30.



London Pride and HSB are the stock ales with a rotation of guest beers (two during the summer).

There is a large car park, a petanque terrain and a surprising huge garden with views of the surrounding countryside.

It is obvious that Rachel and Rob are not afraid of hard work and we wish them well in running one of the Island’s landmark pubs.

The Plough and Barleycorn, Shanklin

It's now a real family affair at this well known and recently refurbished Shanklin pub. Landlord Adam Moore who took the pub over in March, is running the pub with his golf playing brother Wesley, his dad Steve and his uncle Jeff.

Steve and Jeff have been in the licensed trade for years. Many will remember them from Three Crowns, Cowes, The High Park Tavern, Ryde and the Old Comical, Sandown. Jeff is a trained chef and his expertise in the kitchen is proving to be very popular with his home cooked food. Meals are from £4.95 and there is a discount scheme for patrons of local hotels.



The ever popular Sharp's Doom Bar is the regular stock beer with a rotation of guest ales such as London Pride and Old Speckled Hen.

On the entertainment front there is an open mike evening on Tuesdays and live music on Friday evenings and Sunday afternoons. Artists include the award winning Bluebyrds and Damian Paul both of which appeared at the Isle of Wight festival. If you missed them there, you now know where you can catch up with them.

The Plough and Barleycorn also has large screen TV for all your World Cup viewing.

This lovely old Shanklin pub has a lively yet well controlled buzz to it and is well worth checking out for Islanders and tourists alike.

Editors Note:

Wightwash would like to wish the best of luck to all "New Faces" whether mentioned here or not.
Email : editor@wightwash.org.uk
or Telephone: 721557

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Young People are Not Incapable of Appreciating Taste and the Craic

There seems to be a perception by some in this country that to enjoy yourself you have to get drunk, but, this is not so in many other countries, where drink is an accompaniment to social discourse and where to become drunk is viewed as bad form.

Coincidentally, in many of these countries, the moderate consumption of alcohol is part of family and social life and children are included; a contrast to our puritanical attitudes, which exclude youngsters and drive them away to unsupervised indulgence and experimentation.

Tim Martin, Wetherspoon's chairman, voices opinion that youngsters are going to drink anyway and to include them in a supervised and controlled environment would produce far better results. The real crime is that our society has caused this situation and continues to allow it, lecturing and patronising the youth then expecting different results. It was Einstein who said that doing the same thing repeatedly and expecting a different result, is the definition of insanity!

Maturity brings experience but it also brings appreciation and discernment. It is well known (and, I understand, well appreciated by the police) that real ale drinkers drink to enjoy and savour the product, and not to get drunk (although, this can be a possible side effect!), and pubs that predominantly serve real ale do not suffer the same trouble that causes such concern in other establishments where their clients are not so discerning and may have getting drunk as their prime objective.

But, there is also a wealth of culture to be gained from pubs and social drinking too. If it weren't for pubs, we wouldn't have the music scene that is so important to the world, with numerous groups (Rolling Stones, etc) starting their lives in pubs. Then there is comedy, pub games and sports, and societies who meet in pubs, like the early freemasons and all the scientific developments that lead the world and came from their innovation (the likes

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of Hooke, Newton, Wren, etc). Tom Paine wrote the Rights of Man in the bar of the Crown Hotel in Lewes, and that sparked of two revolutions! Tolkien worked on Lord of the Rings in the Eagle and Child in Oxford. And the many poets (Burns, Tennyson, Coleridge) who paced their works back from the pub.

There is so much to be enjoyed at a pub that it seems a shame to miss it by getting drunk. I, for one, like to take a book and read at a pub, when I am not engrossed in

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talking with friends and other people, swapping opinions, tales and jokes. Also, being in business, I find a pub a good meeting place, and a source of therapy, where you can rationalise and relax, whilst delighting in the subtle flavours of your favourite beers. You will never catch me being drunk at a pub, because I have too much appreciating to do!

John Nicholson

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The views expressed in Wightwash are not necessarily those of the editor or CAMRA (the Campaign for Real Ale) either nationally or locally.

Ron Ruminates

It's 24 years since I became a real ale drinker. I have to confess I was a lager drinker until I was introduced to Burt's one night at Atherfield Bay Holiday Camp.

Sadly, there are few lagers which are as good as the real stuff. However, Shepherd Neame (there I go, nearly mentioning my favourite Spitfire again!) brew Hürlimann - a Swiss lager - on draught. It was originally, I believe, over 5%, and therefore not a session beer. Because it attracted a certain type of drinker, it got nicknamed Hooligan, but it is head (!) and shoulders above other lagers, and - allegedly - it had to pass the Swiss chemist's test before it could be distributed. I doubt it ever failed! It is still available, but mostly in bottles.

I was recently at a venue on the island, where there was a huge bar. Not a single decent beer was available on draught, the bar displaying the usual cooking lagers, and the refrigerators behind the bar containing the same again, but in bottles. It's a pity more places cannot make the effort to stock some decent beers in bottles. See my earlier article about the Outlook Bar in Gurnard, who offer good bottled beers!

In late June, I will be travelling to Stuttgart again, where I will sup the odd stein or so of the local beer - brewed, of course, the way it's done on the continent!

I've often wondered: Is lager so named because someone got confused and thought it was Luger? As in Pistol night.....!



Ron Bird

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The Windmill

The Windmill Hotel at Bembridge is a very popular establishment run By Mike & Debbie (the Chef) Hooper. It is part of the Group that comprises the New Inn, Shalfleet, Horse & Groom, Ningwood and the Boathouse at Puckpool. When I visited, the real ales were Doom Bar (one of my favourites !!), Fuggle De Dum and a constantly changing Guest Ale. Behind the bar were Brother Tuck and Brother Chunky !!



The menu is superb and boasts locally produced food, properly cooked to order (local Mussels, delicious !!), Sunday Carvery & a £5 delicious meal of sizzlers & meat deals (very popular). Entertainment is provided, mostly in winter, as well as functions like weddings, christenings, etc. There is a separate area with a pool table, games machines and a TV. There is a large garden to play in (or eat and drink !!) and to cap it all, there is a B&B at good rates, and self catering cottages.

A well run and entertaining family place, with lots going on !! The picture shows Brother Tuck (left) and Landlord Mike.

The Propeller

Welcome to Dave (Hobbit) and Helen (the Boss) at the Propeller Inn, Bembridge. There were four real ales on when I visited (Spitfire, Fuggle De Dum, Yates Wight Night and Island Ales Wibbly Hobbit or was that Wobbly Hobbit ?) !!

The food menu is super, with locally sourced produce (very hard to resist !!), and the pub is next to Bembridge Airport for Military & Civilian plane spotting !! (as well as rides if you want).

There is light entertainment, not loud, and there is a Music Festival on July 11th (phone 873611 for details). The pub also boasts a room of Military Memorabilia, as well as a challenging Ring the Bull or Rhino game (great fun !!).



The Boss is also involved with the Old Comical at Sandown, so the photo only shows Landlord Dave (Hobbit). All in all, a very entertaining and pleasant pub, well worth visiting.

Brian Cope



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What is Cask Marque?

Cask Marque is an independent non-profit organisation that runs an accreditation scheme with the aim of recognising and promoting pubs that serve good quality real ale.

It was started by four brewers, Adnams, Greene King, Marstons and Morlands who, concerned over falling cask ale sales in the 1990s, initiated a survey. This was conducted in the spring of 1997 using qualified auditors who visited over 1,000 pubs throughout England. The results showed that standard of beer in a significant number of pubs (more than 1 in 5) was so poor that the inspectors would not buy beer there again.

Having explored a number of options for trying to address the quality issue, an industry-wide accreditation scheme was considered to be the most effective way of achieving a quick and lasting improvement. It is now operated by an independent body called Cask Marque Trust which is a limited company, limited by guarantee, and a non profit making organisation. The company is run by a management committee elected by its members. The members who effectively pay a subscription include representatives from brewers, retailers, trade bodies and consumer groups.

Pubs that apply to join are visited by the independent assessor unannounced on two successive occasions in the first three months and subsequently twice a year, once in the winter and once in the summer.

The assessor checks all cask ales for - temperature, appearance, aroma and taste. If the pub passes it receives a plaque framed certificate and merchandising material to inform its customers of the award and their rights.

Cask Marque has now been running for 12 years. It currently employs 45 assessors, 15 trainers, carries out 14,000 pub visits a year and has 4,250 licensees with the coveted Cask Marque award.



So – What’s the difference between Cask Marque and CAMRA?

Well, basically Cask Marque is run for and behalf of the industry (the licensed trade) whilst CAMRA is a consumer led organisation.

However, both CAMRA and Cask Marque share the same objectives –

good beer to drink in good pubs!

For more details of Cask Marque (including how to find your nearest accredited pub with text messaging or sat-nav) please go to www.cask-marque.co.uk

For local CAMRA recommended pubs go to **BeerPoint** on page ??????

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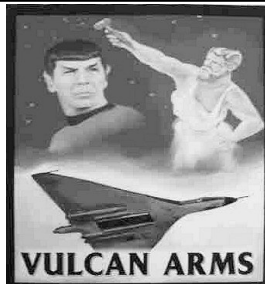
www.white-lion-arreton.com

I am indebted to Chris Cole of the Wight Lion, Arreton for his help with this article. The White Lion is the latest Isle of Wight pub to gain Cask Marque accreditation, and only one of two non-managed houses.

Travelling Again!

We went to Suffolk and the first stop was Cliff House Park, Sizewell, next door to Sizewell B nuclear power station. It was a nice site and you don't need a torch as your eyes glow in the dark! The Clubhouse on site, on the coastal path and open to walkers, passers-by, etc, has Adnam's Bitter and Woodford's Wherry.

The pub around the corner is the Vulcan Inn, with an unusual Inn sign. It has Greene King IPA, Speckled Hen and Abbot Ale. Here you will find good food, nice fire and a Caravan Club Certificated site.

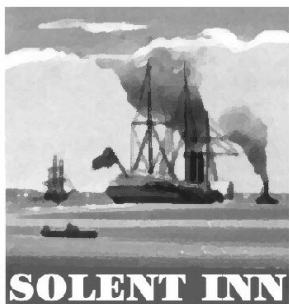


We walked to Minsmere Nature Reserve on the way we came to the Eelsfoot Inn at Eastbridge. A great pub with Adnams beer and we were definitely ready for a pint! It served Gunhill, Broadside and Bitter and 3 pints went down very well, even with a long walk back! The pub serves excellent food and has 6 en suite rooms, large car park and is very handy for Minsmere and all you twitchers. Minsmere was very interesting and we saw many birds, including Sandwich terns and Marsh Harriers.



We next walked to Aldeburgh which is a lovely town with many pubs. We picked Ye Olde Cross Keys Inn, again with Adnams beer and tried the Explorer (5%) but at £3.50 a pint, not too many. On the way back visited the Dolphin at Thorpeness which was very busy but it was Easter Monday. Adnams beer again but tried their guest ale, Rusty Buckett from Brandon's Brewery (4.4%) and it was very good. Seafood specialities and 3 en suite bedrooms. A lovely mere for boating at Thorpeness, also a nature reserve along past the golf course.

After a week at Sizewell, we moved up the coast to Kessingland. The Sailor's Home had Adnams, as usual,



Graham and Helen invite you to

THE SOLENT INN

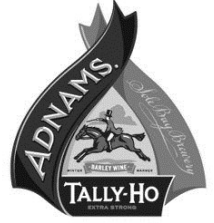
UP TO 6 REAL ALES

Including local ales from Yates' Brewery

**Live Music every Thursday and Friday evenings
and Sunday afternoons**

THE SOLENT INN, 7 MONKTON STREET, RYDE, ISLE OF WIGHT PO33 1JW TEL: 01983 563546

but had guest ales Albert Ale (4.4%) from Earl Soham brewery and Reedcutter (4%) from Humpty Dumpty brewery. I liked the Albert A best. The Adnams Oyster Stout looked good but I'm not a stout fan. We caught the bus to Southwold, a great little town to visit and also the home of the Sole Bay brewer, Adnams. In Southwold we went into the Lord Nelson, one of England's Top 10 pubs and had lunch in the Red Lion, again Adnams but they had kept a couple of kegs of the Christmas Beer, Tally Ho! (7%). Wow!!! Mixed 50/50 with Broadside it is not quite as lethal. Excellent food and if you have an appetite try the Pork Sausage Cassoulet which, apparently due to size and content, not many finish, although very yummy. They also had Explorer, Bitter, Oyster Stout and Spindrift. We went round Adnams Sole Bay brewery which owns 70 pubs and hotels. It is probably the most eco friendly brewery in the country and beer has been brewed on the site since 1345 ish. The hour long tour was excellent at £10 per head, followed by half and hour beer tasting and 15 minutes wine tasting, plus a free bottle of beer to take away. Adnams don't just make Broadside!



Bitter 4.5%, Broadside 6.3%, Explorer 5%, East Green 4.3%, Lighthouse 3.4%, Gunhill 4.0%, Regatta 4.3%, Yuletide 4.5%, Old Ale 4.1%, Oyster Stout, 4.3%, Spindrift and Tally Ho! 7%

plus a range of hand crafted cask beers:-

Adnams Style – Kolsch beer 4.2%,
Belgium Abbey Ale 5%,
German Wheat Beer 4.1%

Adnams American Style IPA 4.8%
Belgian Style Witbier 4.2%
Cask conditioned Irish Dry Stout 4.3%.

They also have a large retail outlet selling beers, wines, souvenirs – Cellar and Kitchen.



All in all a good day out and a happy trip back on the bus!

Pete Cobb



**THE
ANCHOR
INN**

1 HIGH STREET, COWES
(opposite Cowes Yacht Haven)

**THE OLDEST AND MOST TRADITIONAL
PUB IN COWES**

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Antisocial Behaviour and Pubs



As you will have heard, Hampshire Constabulary has begun a concerted summer campaign against antisocial behaviour. The Force aims to make residents feel safer and more confident, to crack down on offenders and provide more support for victims. Last year's ASB campaign saw incidents drop by 17% across Hampshire and the Isle of Wight, but there is more to do, and, this summer, police officers and staff are determined to work with communities to tackle the behaviour of the selfish, antisocial few.

The irresponsible sale, availability and consumption of alcohol are amongst the key causes of ASB. Consider the impact on residents of rowdy groups leaving pubs late at night, of youths gathering in the street or on public transport to drink alcohol, or of alcohol-related litter blighting open spaces. We recognise that issues such as these, once considered as minor, can cause distress and anxiety to individuals and disrupt communities. These issues, particularly when repeated and unchecked, reduce our overall sense of safety and wellbeing.

This summer, police licensing officers on the Island are playing a key role in reducing ASB. We are arranging for officers to challenge youths who are drinking in public and to seize their alcohol. At the same time, we will establish where the alcohol was obtained and take enforcement action. Pubs and clubs should know that we are focusing on the sale of alcohol to drunks (a drum I keep banging!). Expect us to check for this on our licensing visits.

Good landlords already have a plan to prevent drunkenness. This is because they care about their customers, their staff and the wider community who have to suffer the drunks after they leave. They train their staff to identify and challenge drunkenness, they avoid irresponsible drinks promotions, keep records to promote good practice and make good use of Pubwatch. One idea recently implemented by the manager of a large high street bar is to get his door staff to 'sweep' all parts of the bar periodically to check whether anyone is drunk or disorderly and to challenge the individual there and then- an excellent example of good practice!

We expect licensees and their staff to deal with this issue politely but insistently- to spot the signs of drunkenness, take immediate action, and encourage staff to do the same.



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or
info@westwightaudio.co.uk

Police will support any licensee or member of staff who takes the correct action and may be called to assist whenever anyone is placed at risk.

Taking action to deal with antisocial drinkers benefits the majority of customers and staff and makes the pub a much more welcoming place. It also plays a major part in making our communities safer.

Pubwatch- a local success Story

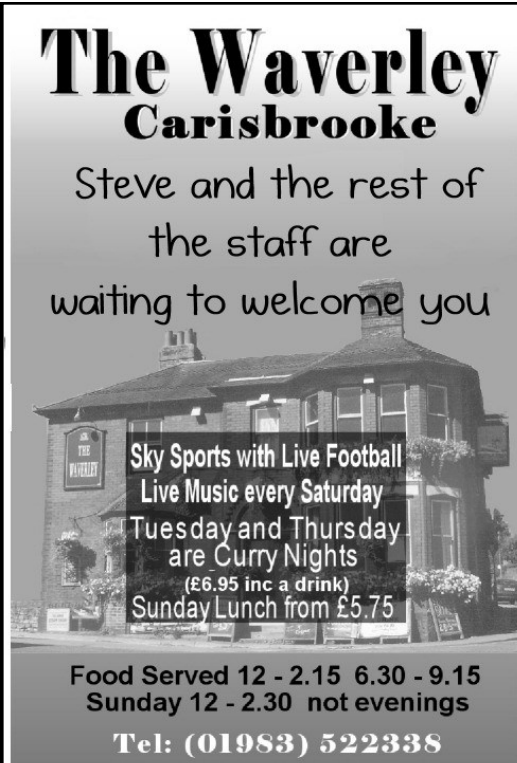
With a total of 120 participating premises, the Island currently has eight pubwatch schemes, covering most of our main towns. Pubwatches exist to promote good practice amongst licensees and to deal decisively with antisocial customers, banning 'offenders' for up to 5 years from all premises in the scheme. Currently 179 people are banned across the Island. Members meet regularly and have access to shared information- some of it provided by the police.

Police do not have control over pubwatches, which are independent bodies, but we do support their contribution to making our communities safer. We see membership as a sign that licensees are serious about dealing themselves with the bad behaviour that threatens their staff and customers. A pubwatch ban sends a clear message that it is not only the authorities who are concerned, but that, for the selfish minority, pubs and clubs will no longer provide safe haven.

According to David Lunn, provider of the Island Pubwatch website, (www.iow-pubwatch.co.uk) the site attracts about 2000 'hits' a month, many from non-members. It seems there is a great deal of interest out there, and we hope more pubs and clubs will seek to join. Anyone interested in joining Pubwatch can find out more on their website.

We wish all readers a safe and enjoyable summer.

Mark Voller
Licensing Sergeant



The Waverley
Carisbrooke

Steve and the rest of
the staff are
waiting to welcome you

Sky Sports with Live Football
Live Music every Saturday
Tuesday and Thursday
are Curry Nights
(£6.95 inc a drink)
Sunday Lunch from £5.75

Food Served 12 - 2.15 6.30 - 9.15
Sunday 12 - 2.30 not evenings

Tel: (01983) 522338

Watchbell Lane

It can be difficult to imagine what Newport was like five centuries ago but the narrow alley which bears this name is a visual reminder of the days when Newport's narrow streets were somewhat different from today's thoroughfares.

The Watch Bell was an important token of the town administration in Elizabethan times. It hung in a prominent position in the Audit House which stood at the junction of



Quay Street and Holyrood Street. Here each night the **night watch** assembled to patrol the town during the hours of darkness. The bell would be rung when the watchmen required assistance to deal with the emergencies which occurred from time to time.

All worthy citizens were expected to turn out when the bell sounded, suitably equipped to form an armed response team. Everyone was expected to serve a term as a member of the watch. It was not a popular duty for records indicate that the armed response was a somewhat haphazard affair and those on watch duty had to deal with drunken sailors and felons with little assistance.

The night watch came off duty as early as 4am at which time the bell was rung vigorously for 15 minutes so it served as a wake up call for bakers and others who needed to begin work at break of day

I am indebted to Johanna Jones for much of the detail in this article

Rob Marshall

CRAIG AND MARIE WELCOME YOU TO THE WHEATSHEAF INN

IN YE KYDGE'S TOWN OF BRAYDYNGE

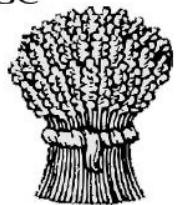
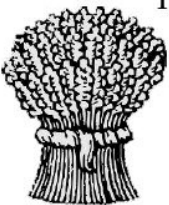
FRESHLY COOKED FOOD

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UP TO 4 REAL ALES & EXCLUSIVE GERMAN LAGERS

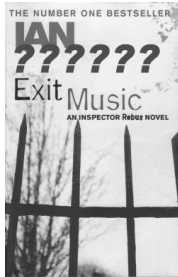
Win a £20 Meal Voucher for the Chequers Inn or a case of Yates' Ales

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

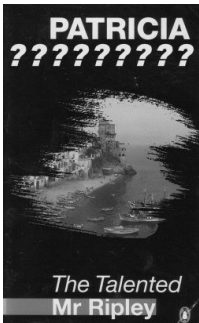
Send answers to - The Editor, Wightwash, Oakdene, Rookley, Ventnor, PO38 3NH or email - editor@wightwash.org.uk

- 1/ Which type of salad gets its name from the New York hotel where it was first made?
2/ Who preceded Steve Ross as Member of Parliament for the Isle of Wight?
3/ In which country is the "dong" the national currency?
4/ Who wrote "The Importance of Being Earnest"?
5/ With which heavy metal band did Ozzy Osborne come to fame?
6/ What type of meat is generally used in moussaka?
7/ To which plant family does bamboo belong?
8/ Who plays Ron Weasley in the Harry Potter films?
9/ and 10/ Complete these authors names.

9



10



Answers to the Spring Quiz:

- 1/Jeff Bridges
2/ Caught fire in Hong Kong
3/ Rio Grande 4/ Paul Anka
5/Bob Ainsworth 6/Central Line
7/ Imperial Commander 8/ Watneys
9/Andy Daziel 10/ Gene Hunt

Mrs. Angela Holbrook of Sandown wins £20 meal voucher for the Chequers Inn and Jenny Mew of

Advertisement for The Chequers Inn featuring a photo of the building, award logos (1999 UK Family Pub of the Year, 2003 Good Beer Guide), and text: 'A true locals pub where visitors are always made welcome', 'THE CHEQUERS INN', 'NITON ROAD · ROOKLEY · 840314', 'An award winning pub set in the heart of the Island's countryside...', 'Food served all day everyday • Large garden and car park • Extensive children's adventure playground', 'www.chequersinn-iow.co.uk'

FolkSTATION

The Isle of Wight Folk Festival

9th - 11th July 2010

Music, Song, Dance and *Steam!*

The best thing in the world is a glorious summer's day, listening to good music supping a traditional pint.

At this year's Folk Festival at Havenstreet railway we can assure you of two out of these three. The weather is on order but we've had trouble with the distributor in the past, however the music and the beer are guaranteed. This year we have a big bar tent so even if the wet stuff falls from the sky, you will be nice and dry whether you are in one of the performance tents, in the traditional sessions, a workshop, in the craft village or in the bar.

Again at "Hectors Hostelry" this year we will be concentrating on Island-brewed ales and negotiations are well underway with the three Island breweries.

More than 30 acts are performing over the weekend. Headliners are folk duo Spiers & Boden; I saw them at Fareham festival recently and they are REALLY GOOD!

We feature as many Island acts as we can and there is no shortage of talent to choose from. Having stages with full sound systems (courtesy of Widget Productions and Hudson Sounds) gives acts a much better opportunity for local acts to show what they are capable of.

We also have a much-expanded Craft Village organised this year by the Isle of Wight Craft Guild, so will be far superior to my poor attempts at organising it last year!

And finally we are supporting three charities with Island links, The Earl Mountbatten Hospice, Isle of Wight Asthma Group and the Air Ambulance. The last one will be the beneficiary of the Sunday night charity concert run this year by Smoke & Mirrors and supported by mainlanders Vicki Swan & Jonny Dyer.

Make sure you get your tickets soon as we are already at 80% of capacity – look up the web site for details. With camping on site included in a weekend ticket, you can relax and enjoy it all without worry. Wassail,

Mike Butler



Spiers & Boden



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

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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.....