

BeerPoint

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 of 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; Ship and Castle, East Cowes; Victoria Tavern, East Cowes; Anchor, Cowes; Union, Cowes; Fountain, Cowes; Duke of York, Cowes; Kingston Arms, Cowes.

East & North East:

Dark Horse, Brading; Vine, St Helens; Ye Old Village Inn, Bembridge; Propeller, Bembridge; Simeon Arms, Ryde; Swan's Nest, Ryde; Castle, Ryde; King Lud, Ryde; Fowler & Co, Ryde; High Park Tavern, Ryde; Lake Huron, Ryde; Solent Inn, Ryde.

Central:

White Lion, Arreton; Crown, Shorwell; Three Bishops, Brighstone; Chequers, Rookley; Four Seasons, Wroxall; Pointer Inn, Newchurch; Prince of Wales, Newport; Old Stag, Newport; Newport Ale House; William Coppin, Newport; Waverley, Carisbrooke.

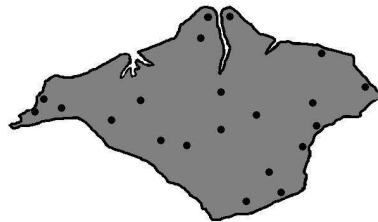
South and South East:

Bonchurch Inn; Buddle, Niton; Chine Inn, Shanklin; King Harry's, Shanklin; Waterfront, Shanklin; Crab and Lobster Tap, Ventnor; Volunteer, Ventnor; White Lion, Niton; Old Comical, Sandown; Castle Inn, Sandown; Tap, Sandown.

West:

Saltys, Yarmouth; Prince of Wales, Freshwater; Vine, Freshwater; Red Lion, Freshwater.; Sun, Hulverstone; Sun, Calbourne; Broadway, Totland;

Please check the website for an up-to-date list
www.wightwash.org.uk



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

Wightwash can be contacted by phone 721557 or email editor@wightwash.org.uk

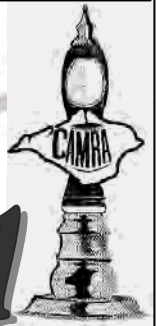
Wightwash

Volume 2. Number 48

Newsletter of the Isle of Wight branch of CAMRA

Summer Issue 2011

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

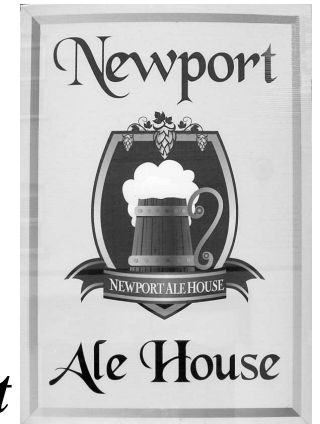


Newport Gets New Pub

On 15th June Mark and Debbie Ridett opened the Newport Ale House in Holyrood Street.

Run along traditional lines with all the beers racked up behind the bar on stillage, the pub is already proving very popular.

More details on page nine.



Also in this **FREE ISSUE:**

POLICE PAGE BeerPoint

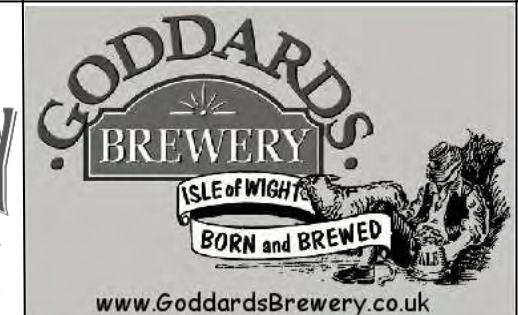
Pete's Progress

Island Landmarks

News and Gossip

QUIZ PAGE

And lots more.....



The IW CAMRA Police Page that appears regularly in this publication is recognised and hailed as a success by CAMRA, the Police and public alike, and, it is unique to the Isle of Wight.

People who visit the Island sometimes tend to think that it is just a sleepy backwater. Yes, we are more relaxed here than some tear-arse overners but this belies the truth that Isle of Wight is bursting with innovation.

The Island has produced such sons as Christopher Cockerell, inventor of the hovercraft and Robert Hooke "the father of modern science". It was from what is now the Broadway Inn in Totland, that Signor Marconi experimented with the first radio signals. Tennyson and Dickens found their inspiration here.

Our CAMRA branch leads the country with its innovative Police page, redesigned national tasting cards, Good Beer Guide symbols and the invention of BeerPoint, just to list a few.

Is it the air or the water?

I say it's the beer, for we have always been producers of some of the finest real ales, and that is a true as it ever was. We have three first class and quite different breweries, each producing a range of unique and

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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/ How is Joseph Ratzinger better known these days?
- 2/ In which English city would you find Temple Mead Station?
- 3/ Which manufacturer of motorcycles has a logo consisting of three tuning forks?
- 4/ Who had a hit with "Poker Face"?
- 5/ Who won this year's Canadian Grand Prix?
- 6/ In naval slang what are the "heads"?
- 7/ During the England Lions West Indian Tour 2011 who was the leading wicket taker?
- 8/ Maris Piper is a type of what?
- 9/ and 10/ Who brews these beers?



9

10



Answers to the Summer Quiz:

- 1/ Enda Kenny 2/ Kings Speech 3/ Spotlights 4/ Tony Orlando and Dawn 5/ Pianos 6/ Singapore Sling 7/ Alcohol By Volume 8/ Suffolk 9/ Peter Crouch 10/ Danny Blanchflower
- Catherine Cave of Newport wins a £20 meal voucher and Angela Holbrook of Sandown wins a case of Yates' beers.

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The Castle Inn

Sandown

presents

A Festival of

Cider and Cheese!

Help Landlord Dave celebrate his 60th with this series of events:

- Thursday 11th August** - Festival starts
- Friday 12th August** - evening - Music with Jessica
- Saturday 13th August** - Worzel Night (fancy dress optional)
DJ Carl - Free Hog Roast in the evening
- Sunday 14th August** - afternoon - West Country Cheese tasting
- evening - Quiz
- Monday 15th August** - Come and see what we've got left.

The Castle Inn

"A proper local pub!"

FITZROY STREET, SANDOWN
01983 403169

Preceding events at the Castle:-

- Saturday 23rd July -** Sandown Carnival - Watch the main procession pass the pub with a pint in yer hand.
- Saturday 30th July -** A musical evening with Jessica and Graham

delicious products, and the wonder is - all from the same ingredients!

Returning to the Police Page; since its inception we have had a string of informative and interesting articles, offering a common sense view on a range of issues, presented in an easily understood format; none more so than Mark's excellent article in this issue.



It is easy to under-appreciate the relationship we have with the Police, but with their openness, involvement and cooperation in the community they have been an integral part in making our Island's pubs safe to enjoy.



John Nicholson is the Chairman of the Isle of Wight branch of CAMRA

Read **PS Mark Voller's** article on pages 10 and 11



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From *Paul Mattick*

Subsequent to my last report when I mentioned Lee Haward and his fishing mission while holidaying in Cuba, I thought I might try my hand when in Tenerife recently. I only landed a ruddy shark! Big enough to feed the locals and get my picture in the local Tenerife rag too...Beat that Lee!

There will be no fish related jokes in this issue as I have a splitting 'haddock'! Another time, another plaice...

Hello as promised to Bill Tarr who's "way out west". Hope all is well Bill, I'll be over for a pint soon.

Ryde Social Club is now running at full steam thanks to its members. The committee would like to thank all those who have helped out with 'operation Phoenix'. Rumours were running wild around Ryde that it was about to close its doors for the last time... "Poppycock" said an anonymous spokesman by the name of Colin Newman!

Greetings if you are spending your holiday on our beautiful Island. If you happen to be reading this latest award winning issue of Wightwash then you are in for a treat as we are very proud of the beers that are produced here.

Quite frankly I'm glad summer is here as I find it really hard to hold my beer, especially in the winter...I think it's the mittens.

Here's Lorraine's **Yates'** news:

David Yates Snr. has revealed that Stumpy (Brian Lewis) has retired and that in future Stumpy's beers will only now be available on the odd occasion. Yates Brewery has taken over all of

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his equipment. Yates have two new assistant brewers, Hayden Wood and Oliver Davies, (a good job too as demand has been so high especially brewing 90 extra gallons of **Undercliff Experience** for the Isle of Wight festival). The Brewery would also like to welcome Barry Mew into the depot as warehouse manager.

Yates supplied the beers for the Old Gaffer Festival (a cracking selection I thought). The **Prince of Wales** in Freshwater is now serving its own brand flagged as **Mews Bitter** at 4.5% abv.

Look out for beer from **Gadds Brewery**, Ramsgate with whom Yates is doing a

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Victoria and Simon look forward to seeing you soon!

www.crabandlobstertap.org.uk



The Royal Brewery Oast House

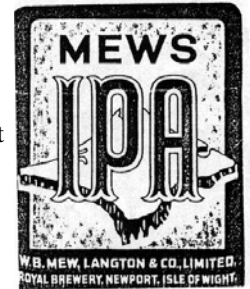
There have been breweries in Crocker Street since the seventeenth century and the latest brewery started use under the management of William Barron Mew in the late seventeenth hundreds. Under his management the firm made rapid progress. Catering for the large garrison on the Island and contact with the army led to huge contracts to supply troops overseas and at this time the IPA (India Pale Ale) became hugely popular. Beer destined for India occasionally went flat and toward the end of the nineteenth century Mews developed a revolutionary system of using screw topped cans to contain export beer.

Financial help for this expansion of trade was provided when Walter Langton joined the firm and from this time Mew Langton became the largest firm on the Island with its own fleet of barges to take beer to the mainland. In 1850 the firm was granted a Royal Warrant and could boast the title Royal Brewery to Her Majesty.

Hops necessary for the brewing process were dried in the distinctive Oast House on the site and when the rest of the brewery complex was demolished this building was saved In its restored state it is clearly visible from the side of St. Cross Court in Holyrood Street.



Hops grow wild in many parts of the Island nowadays and it is likely that their origins can be traced back to the days when hops would have been grown commercially here to supply the local brewing industry



Rob Marshall

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Sharps Doom Bar, Atlantic I.P.A. and St. Austell's Proper Job and Tribute. Website is www.driftwoodspars.co.uk

Last, but not least, The Queen's Arms in Slapton Village which is a 14th Century Inn. They serve excellent homemade food, four real ales:-

- Jail Ale (Dartmoor) Very good
- Otter Bright and Otter Bitter (Otter Brewery)
- Reel Ale (Teignworthy)

CAMRA Recommended.

The website is www.queensarmsslapton.co.uk

We are looking forward to the south of England next – West Sussex and Kent in June sometime.

We did, of course, go into many other pubs but none quite like these!!!

Pete Cobb

Pete is seen here sporting an Isle of Wight CAMRA sweatshirt. These, together with polo shirts are available in a variety of colours from Pete (phone 298851 or email tictocnorthwood@gmail.com)

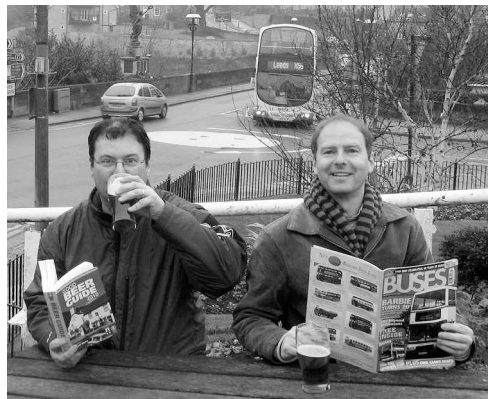


Beer And Buses

Last year you mentioned our new holiday company, *Beer n Buses*, sadly, not a great success. Therefore we are downsizing to selling individual information packs for Summer 2011 as *Beer n Buses Yorkshire Days Out*.

Attached is a photo taken at Masham, home of Black Sheep ale (Brian on the left, Paul on the right)

More information and pictures are on our website www.beerandbuses.co.uk



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swap with.

Yates have been asked to quote for four barrels of **Holy Joe** and three of **Yule Be Sorry** for the bar at the Great British Beer Festival (more info next time).

There has been a marked increase on orders and David says there is a lot in the pipeline. (Hopefully a mild ?!!)

Lorraine Daish

Here's John's **Island Ales** news:

Ever growing popularity, driven by quality and dedicated consistency, has meant a rapidly expanding market to fulfil and maintain. It has been lucky that Island Ales already has the resources and infrastructure to cope. Although, at times, the unexpected and unprecedented success of the brewery venture has more than surprised, stretched and outstripped any expectation.

All the beers are brewed with masterful skill and integrity; balancing taste, colour and texture, with the precision of an engineer, to produce the best and wholesome examples of traditional styles. Followers will notice a tune-up to the **Venom**, where the local demand is for a darker colour to stronger beers. Initial reaction is very much in favour; the change in colour bringing a more rounded taste too.

The glorious **Earls RDA** stout, now being served at the **Traveller's Joy**, in its 5th month in cask, is a marvelous drinking experience worthy of a listing amongst the world's top beers. 5 seconds (I have timed it) after swallowing, a rich, roast espresso taste arises permeating the back of the throat and nasal cavity. The sensation is built upon as you drink more, sipping, and then waiting for that magnificent phenomenon, that makes this a truly outstanding beer. Deliberately brewed to be understated when in the mouth, the masterful intent being that the drinking experience does not overwhelm the aftertaste, which, then grows to something akin to the beer equivalent of a mystical samsaric experience, which I am sure was the original use of coffee amongst the shamanic Maya – and here it is reproduced in your local on the Isle of Wight, hallelujah!

Further, there is thought of producing a Mild. Mild is becoming popular, and raising interest in the old and young alike. Mild was traditionally brewed on a second pass after a Stout, re-using the same ingredients. What a wonderful mild this might be, when it happens.

John Nicholson

Goddards Brewery.

Seasonal ale **Inspiration** has possibly come to an end. We can however

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not received an invitation. Fortunately John Nicholson (our famous Chairman) and Gary Daish (award co-ordinator) were able to mend any potentially broken fences by presenting the certificate to manager Robert Hammond in person



enjoy **Ale of Wight** (3.7%) originally brewed with long summer evenings in mind, but now available as a year-round session beer. Also available at numerous outlets is **Scrumdiggy** (4.0%) a refreshingly clean, easy-drinking bitter, with a wonderful aroma of freshly-rubbed hops. The last of the trio and the strongest **Fuggle-Dee-Dum** which weighs in at 4.8% is described as "an intensely flavoured, malty, hoppy, strong ale that makes your mouth water" is also available all year round. **Fuggle-Dee-Dum** (rumoured to be Associate Director Babs Mitchell's first words as a baby) is now distributed all across the South of England by Green King. Goddard's seasonal ale for this summer is yet to be decided, I personally hope that '**Hoppiness**' will be back following last year's rave reviews...watch this space. **Windsor Knot** (4.6%) which was brewed to commemorate the royal wedding went down a storm and sold out within two weeks!

Somebody asked me what my favourite beer was last night. Easy answer, it's the fifth one.

There was a bit of an "Egg on the Face" moment at the recent Pub/Beer of the Year awards when it was realised that **The Anchor Inn**, Cowes had

The **Ponda Rosa** in Ryde always brings me back to my childhood days when my dad used to tell us that the horse on the roof was a real one and if it didn't stay still, it wouldn't get his dinner! It didn't take me long to appreciate that the horse wasn't real (I think I was 37).

The Ponda has been taken over by Mike and Debbie Hooper who some may remember from the **Windmill**. Mike asked me to mention the Sunday Carvery that runs from 12 to 7.30 (one course £6.95, two courses £9.95).

Laura, bar manager at the **Chequers Inn**,

King Harry's Bar
 the old village Shanklin
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 SEPARATE RESTAURANT open in the evenings



On to The Blue Anchor, Helston (www.spingoales.com) and saw Tim Sears, the Head Brewer, who operates the 3½ barrel brewery. There was:-
 Spingo Middle 5.1%
 Spingo Special 6.7% (7.6% at Easter and Christmas)
 Jubilee 4.5%
 Ben's Stout 4.8% - a new line.

There was a beer festival starting that evening with 20 real ales in addition to their own.

At this point I have to mention Wetherspoons in Truro. The bar staff were really on the ball and the young lady who served me knew her beers and recommended Wells' Banana Bread and she was right. It had a lovely taste and a kick halfway down the glass. The food was good too.

Falmouth Wetherspoons was extremely good too. Excellent staff! Wetherspoons in Street, Somerset had Pendlebury's Witches Brew which was excellent.

Our next stop was in St. Agnes but down in the bay at Trevaunance Cove and the 17th century Driftwood Spars. Cornwall CAMRA pub of the year 2009. I met Pete Martin, the brewer who runs a 5 barrel plant. He writes for "One & Ale" – Cornwall's CAMRA newsletter (www.cornwallcamra.org.uk which is available as an Adobe pdf document. He has two articles in the Spring Issue – Driftwood Diary and Things To Do in Hull when it's Wet!! Both a good read. He brews 11 different beers including:-

- Lou's Brew 5%
- Blue Hills 4.9%
- Bolsters Blood 4.8%
- Bawden Rocks 3.8%
- Blackheads mild 3.8%
- Badlands 4.8%
- Alfie's Revenge 6.5%
- Red Mission 4.0% (10p of every pint goes to Cornwall's Air Ambulance)

The food was excellent and there are 15 bedrooms which makes this the ideal place for a short or long break. Beer to die for!!! On the bar were four of their own beers, plus

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Cobbies' Travels Spring 2011

Our first stop was Topsham, near Exeter and we visited The Bridge Inn, one of CAMRA's Top Ten National Inventory Pubs. It is the only pub in England that the Queen has paid an official visit to! This pub has got to be the one you visit before you die!! Records go back to the 16th Century and it has been in the same family for over 100 years. The pub keeps 1914-18 opening hours and, be warned, prices may vary depending on the customer's attitude! It's the only pub



I have queued to get in. There is no real bar in the main pub, a hatch to the car park serves beer and the door to the family parlour can be knocked upon to get served inside. They had six real ales which were all served from the cask. A beer menu is posted outside the pub daily. On offer were:-

- Old Freddy Walker 7.3% (Moor brewery)
- Broadside (Adnam)
- Amys (Teignworthy)
- Bath Gem (Bath Ales)
- Revival (Moor)
- Branoc (Branscombe Vale)

I would give the Old Freddy Walker 4.9. (Pete is referring to CAMRA's beer scoring system 1 - 5 which rates anything over 4 as excellent - Ed) The website is www.cheffers.co.uk and Caroline, the landlady showed me around. The small bar area was decked with bunting for Edward VII's coronation (it was washed for the Queen's visit). The parlour is decorated in 1910 style and the Old



Granary Function Room has loads of settees and arm chairs and a wood burning stove that looks like a rocket engine blasting out heat!! Tom, the son-in-law showed me around the cellar and waiting to go on were two beers – Spingo's from the Blue Anchor, Helston. This pub is magic and should be visited!!!

Next up was The Seven Stars in Falmouth. We had Grandma's Weapons Grade Ginger Beer. If anyone is interested in this magic brew, contact Colin on his website, (www.gingerbeer.uk.com) – he does deliver to The Hole in the Wall at Southsea who sell it supplied in polypins.



Rookley had to explain the concept of the "Carvery" to a puzzled German couple. After taking them through to the conservatory to show them, they seemed a little disappointed. "So, it's nothing to do with wood carving, then?"

I am very pleased to report that the **Broadway Inn Rolling Beer Festival** held over the Easter/St Georges/Royal Nuptials/Mayday mayhem was very successful. The strongest beer was "**Death or Glory**" (one to sort the men from the boys says Kim) and the best named beer was Tring's "**Side Pocket for a Toad**". Kim was a little disappointed not to see more visitors from east of the Yarmouth bridge especially since passport restrictions have been lifted but hopes to see more at the **Brass Monkey Festival** in November.

Here's a couple of websites to check out: www.theprincessroyaliow.co.uk There's a comprehensive list of former landlords going back to 1857 however there are a few gaps. If you can help fill them in, please let Nigel and Christine know.

www.myisleofwight.com A very attractive website sponsored by Red Funnel that describes itself as "The Island's 'Official' Independent Guide". Put "real ale" into the search box to read Brian Jacobs excellent article on real ale on the Isle of Wight

Once again, Gully Howard can be contacted on 822 555 if you are interested in owning one of the many pubs/restaurants on their books. I don't have space to list them all here but I can tell you there are a couple of real bargains.

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Be careful if you leave your pint on the bar when going to the loo. I was having a pint in my local the other night, left to go to the loo and when I came back there were 6 rusty nails in my beer. I still don't know who spiked my drink....

Bye for now

Paul

Dates for your Diary

20th July

Branch Meeting

King Harry's Bar, Shanklin

26th August

Social Visit

Steam Up

Havenstreet Station

14th September

Social

Ship and Castle Beer Festival

East Cowes

With the news that Bombardier is to be reduced in strength from 4.3% to 4.1% it's gratifying that at least someone is not letting this tinkering pass without a fight.



Chris Trace wrote to Shepherd Neame when they reduced the strength of Spitfire. Here is an excerpt from his letter...

... the drinkers of ale in my Public House... demand strong dark ales from me all of the time, ... Spitfire used to fulfil some of these criteria, but the current 4.2% ABV version does not. In fact this beer will never again feature on my bar. This policy is applied to all beers with amended ABV's, beers churned out to an unsuspecting public on the basis of consumer needs ...plucked out of the firmament of statistics... As a trained Economist with a statistical bent, I know that almost anything can be found, if the desire is there, in the way that statistics are interpreted.

Here is part of the reply...

I am sorry that you are unhappy that Spitfire Ale is now at 4.2% in cask. We lowered the ABV last summer after extensive market research but I would advise you that in bottle the product remains at 4.5% ABV.

This did not placate Chris; quite the opposite. Here is part of his follow-up...

... I am disappointed with your response to my concerns. It is obvious from my comments that bottled Spitfire is irrelevant to us. Cask Spitfire was the whole point of the communication.

It is the policy of this house not to stock cask products that have changed their ABV and retained the name and hence marketing clout that has gone before. This brings up the issue of the Trades Description Act as it can very easily be construed as an attempt to hoodwink the customers into believing that they are drinking the original product in cask.

This is not the end of the matter, as I intend to pursue this through other channels.



Chris Trace is the landlord of the Ship and Castle, East Cowes

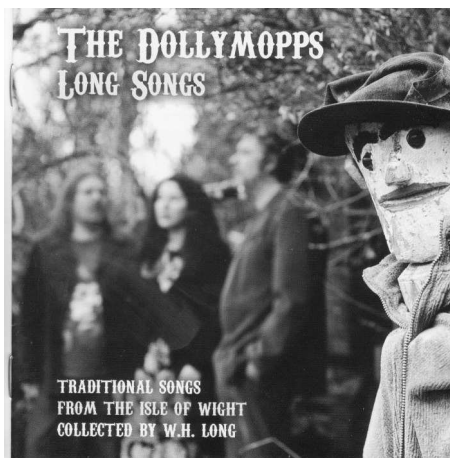
lect which included the words to fifty five songs. Long's book is important as it represents the only substantive account of nineteenth century folk song on the Isle of Wight. None of these songs were ever recorded, and there is no clue as to Long's sources for them. The Dollymopps have set fifteen of them to tunes. They have tried to remain faithful to the original text, but have changed some words to make the songs easier to sing.

The production of the CD which is called 'Long Songs' has been supported by the West Wight Landscape Partnership. The group are very keen to find out more about Long and his sources for the songs. No one has yet discovered a photo of him.

It is very interesting to hear songs from a time when the ordinary beverage at all meals was beer, tea being considered a drink only fit for old women! I wonder if these songs were originally sung in any Island pubs still in existence today?

The CD costs £10.00 and can be obtained from Waterstone's, Newport or online from www.thedollymopps.co.uk

Vic King



Upcoming **Vaguely Sunny** presentations:

Emily Scotcher (flautist and singer) and Friends

An eclectic mix of musical tastes and genres
Bonchurch Old Church, Bonchurch
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Tickets £6.00

Olivia Chaney

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Garden play area and pet animals

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The Dollymopps - Long Songs.



Island traditional folk group The Dollymopps have undertaken a very interesting venture in reviving the folk songs collected in the 19th century by Calbourne-born writer William Long.

The group has just released a CD of fifteen songs which were noted down at the back of Long's book 'A Dictionary of IW Dialect'.

The three singers in the Dollymopps are Virgil Philpott, his wife Dorana, and Justin Smith.

William Henry Long was born in Calbourne in 1839. He was the illegitimate son of a farmers daughter, and was raised by his grandparents. He began farm work at an early age.

William was determined to escape the family farming tradition however, and he set about learning to read and write. The local rector obtained him an education at the National School in Calbourne, and then a place at Winchester Training College in 1858. There was little prospect though of Long becoming a teacher, so he took to the road, travelling the west of England as a book hawker. In 1863 he married an Elizabeth Eustace - a Cornish schoolmistress. They raised a family, and settled in Portsmouth, where Long established a bookselling business at 120 High Street. There he began work on his Dictionary of Isle of Wight Dia-

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Four Real Ales on handpump including at least one local

Mark and Debbie Ridett have been looking to run a pub for the last 10 - 15 years but decided at the outset that they wanted a free house, one with no ties to a brewery or pub co. Nothing seemed suitable until about six months ago when Gully Howard, the Newport Estate Agents, suggested they looked at a property in Holyrood Street. It was just what they wanted. Despite it being a listed building, planning and licensing formalities were completed with surprising ease, and soon work was underway to convert the one-time hairdressing saloon into a pub.



The Newport Ale House officially opened on Wednesday 15th June 2011 (although through a fluke of fortune it was open for three and a half hectic days during the Isle of Wight Festival).



At one time the property was part of the old post house, Read's Coaching Establishment still identifiable by the arch under which the coaches would have entered. The part of the building that the pub now occupies was the stables. There is a hatch through which the original and incredibly well preserved cobbled floor can be seen.



As the name suggests, the emphasis is on beer. There is space for six barrels behind the bar (all on stillage) and at any one time you will find at least three ales ready for drinking while the other are settling. If there's a beer of which you are particularly fond, just ask and Mark will try and get it for you.

Food follows a traditional pub theme with pork pies etc. from Hamiltons and freshly baked bread and rolls from the Scarotts Lane Bakery; also available: cockles, ploughmens, pickled eggs and gurkins. Wines are from Adgestone Vineyard.

Debbie says they have been delighted with the response and surprised by the amount of beer they have sold. At the end of their first week they had already chalked up twelve different real ales.

But here's a word of warning. If you are in the pub on your own (unlikely, I grant you), watch out for the two resident ghosts: a playful little girl and a grumpy old man who sometimes rides his horse through the building.



Having a Party?

Advice for would-be promoters

With huge festivals taking place here, the Island is now famous for its licensed events. Bestival and the IW Festival may grab the headlines, but several other large and medium-sized events are sited here and police receive many enquiries from budding event promoters.

Events which are likely to attract 500 or more people may require a premises licence, but smaller events can be held under a temporary event notice (TEN). TENS allow anyone- whether or not a personal licence is held - to carry on licensable activities (eg sale of alcohol or provision of entertainment) for up to 96 hours. Strictly speaking, a TEN is not an application, but a notice or declaration that such activities will take place. Legally there is no requirement to advertise the event or to gain the approval of the authorities. At present, once a TEN is submitted, only police have the right to object- and only where necessary to prevent crime and disorder.

While TENS are intended to free small operators from unnecessary red tape, the lack of regulation allows them to avoid the constraints which normally apply under a licence. The TEN process allows for businesses, groups or individuals to avoid the expense (a TEN costs just £21) and inconvenience of a premises licence application. But while a TEN may be a suitable way of authorising the sale of sherry at a church fete, it is arguably less appropriate for a three-day rock festival held in an open field.

While most temporary events cause no disturbance or trouble, some small events cause disproportionate concern. For this reason police try to work in partnership with organisers to reduce the impact on communities. It is commonly believed that TENS have binding operating conditions, but this is a myth, even where the TEN applies to an already-licensed premises. We therefore seek the co-operation of organisers (referred to in the law as 'premises users') to run their events responsibly.

So if you are organising an event what would the police like you to do?

First- **Have a plan.** The larger the event, the more necessary this will be. Set out (ideally in writing) how you will deal with all eventualities. What are the risks and how can they be reduced or eliminated? Very small events (family parties etc) may need little more than a few notes, but the key thing is you are thinking ahead and asking the question 'What if...?' Then share your plan with everyone involved in running the event.

Second, as part of your plan, **make some 'house' rules:** For higher risk events why not have a 'plastics only' rule? This simple measure will prevent serious injury, either from assaults or

accidents involving glass. It may also be advisable to prevent people bringing bottles in, and your door staff can be briefed to check for this. For larger events think about restricting admission to ticket holders only. This helps you control attendance (Remember, no more than 499- including staff- can be present where a TEN is in force.) Think too about restricting access for children- Events under a TEN are subject to the same restrictions on the sale of alcohol as licensed premises and the 'premises user' cannot allow any child under 18 to drink alcohol. Refusing admission to children under a certain age reduces the chance of making an illegal sale.

Third, **take on door staff.** The larger the event the more likely door supervisors will be needed. Parties held for more volatile age groups (eg an 18th birthday party) are more likely to get out of hand than retirement or golden wedding dos, so consider having a door supervisor or two on hand. These days staff carrying out security work must be licensed by the SIA and wear an appropriate badge. Well-meaning volunteers will no longer suffice. SIA staff don't usually come cheap (nor should they), so get your money's worth: Brief them on your requirements, eg: age checks of juveniles, bag searches on admission, perimeter checks to prevent disturbance to neighbours etc. The good news is that staff employed to carry out stewarding functions, eg checking tickets and assisting customers, do not usually need to be SIA-licensed.

Fourth, **engage with the neighbours.** Even small-scale events can cause anxiety to communities, some of which could be avoided with a little thought. If the event might cause disturbance, why not give the uninvited plenty of warning, perhaps even a 'helpline' number for complaints? It seems complaints are more likely where people feel left out of the loop, and a common theme is 'We weren't told about the event before it started.'

Finally- this may seem obvious- **be present and visible** and take responsibility for the way the event progresses. A good organiser anticipates problems and acts to avoid them. Be prepared to 'close' or 'wind down' the event if necessary. Police have powers under the Licensing Act 2003 to close disorderly or overly noisy events so, if things start to go bad, take the initiative yourself.

The above should be seen as guidance, but I want to avoid suggesting 'one size fits all.' Clearly, very small events should not be over-regulated, but the larger or noisier the event, and the longer its duration, the more necessary it is for our advice to be followed. As always the Police Licensing Team are very happy to discuss planned events with organisers in advance in order to get things right on the day.

Mark Voller -Licensing Sergeant

