

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 on jnl@johnnicholson.co.uk

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

North:

Traveller's Joy, Northwood; Anchor, Cowes; Union, Cowes; Fountain, Cowes; Portland, Gurnard; Sportsman's Rest, Porchfield; Lifeboat, East Cowes; White Hart, East Cowes

East & North East:

Vine, St Helens; The Old Village Inn, Bembridge; Propeller, Bembridge; Simeon Arms, Ryde; Swan's Nest, Ryde; Castle, Ryde; Fowler & Co, Ryde; Lake Huron, 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; Princess Royal, Newport.

South and South East:

Buddle, Niton; Village Inn, Shanklin; Chine Inn, Shanklin; King Harry's, Shanklin; Waterfront, Shanklin; Crab and Lobster Tap, Ventnor; Volunteer, Ventnor; White Lion, Niton; Castle Inn, Sandown; Tap, Sandown, White Horse, Whitwell.

West:

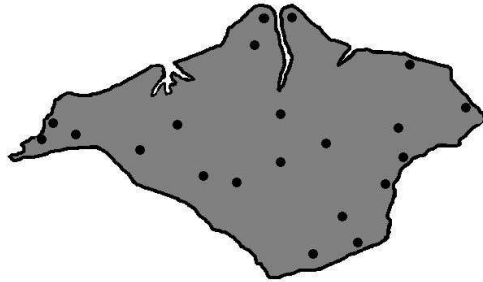
Prince of Wales, Freshwater; King's Head, Yarmouth; Vine, Freshwater; Sun, Calbourne; Sun, Hulverstone; Broadway, Totland.

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

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

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 52

Newsletter of the Isle of Wight branch of CAMRA

Summer Issue 2012

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



IN THIS *FREE* ISSUE:-

Going Live! (Mark Voller explains the Live Music Act)

Island Landmarks,

PRIZE QUIZ,

Letters to the Editor,

NEWS,

Pete's Progress,

Dogs in Pubs

And much, much more....



So passes another Island Real Ale legend, affectionately known as Andy Windows. Andy came to the Island as an ex-London courier rider, to take up a window cleaning round in Cowes. It was at this time that he became a regular at the Traveller's Joy where he learnt his cellarmanship skills under Derek Smith. Andy was instrumental in assisting at the several Isle of Wight Beer festivals around that time, promoted by Derek and Chris Troop. He then became cellarman at the Anchor Inn, and fast became a legend, progressing on to take his own establishment, the Solent Inn, Ryde. This had long been nothing other than a run-down pub. Under his hand it catapulted to become IW Pub of the Year for several years running. With a perfect temperament for a landlord, Andy developed the Solent as a true community hub, gathering in people from all walks of life to meet, socialise and take part in pub activities. With wife Margaret, he provided an example of what every pub should aspire to.

It was reflecting on this, at the bar at the Traveller's, shortly before his funeral that I noted down the following thoughts on Andy:

Looking through the Windows

The Andy that we all knew.
Be it Buddhist, minister or
cellarman,
Musician, friend, or window cleaner
too!

For me, it was his beers:
The cellar that he kept.
For the pride held in his babies,
We believed he could have wept.

And life is full of tragedy;
All the more where kindness lies.
And Andy Windows was one of
those;
Always looked through other's eyes.

Once met, n'er forgotten.
You've often heard the phrase
And Mr Andy Windows Taylor
I will remember for all my days

RIP Andy Windows Taylor,
and may your god bless you.



John Nicholson
Branch Chair, IW CAMRA

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/ What was Tonto's horse called? (my brother says he had two. I'll accept either)
- 2/ Who composed the music for West Side Story?
- 3/ In which part of the body is the patella?
- 4/ What is the common name for the Aurora Borealis?
- 5/ Which brewery brews Bishop's Finger?
- 6/ Who is the US Secretary of State?
- 7/ Which season does the word "vernal" refer to?
- 8/ In which country would you find the Gibson Desert?
- 9 and 10 Who's (Dr) Who ? Name the actors



9



10

Answers to the Spring Quiz

- 1/ Billy the Kid 2/ 40 years
- 3/ Hull or Humber (Strictly speaking Hull is Kingston upon Hull which is on the Humber Estuary)
- 4/ Arsenal 5/ Frederick Forsyth
- 6/ Germany 7/ South Pacific
- 8/ Julia Gillard 9/ Griffin, Godshill
- 10/ Princess Royal, Newport

Mrs Jenny Mew of Chale wins a £20 meal voucher and Alan Collier wins a case of Yates' beers.
Thank you to all the others that took part.

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HMS Sirius

On the seaside wall beyond Ryde Canoe lake there is a memorial plaque for HMS Sirius which began its extraordinary voyage from the Motherbank anchorage close by.



Even before it left these shores the Sirius had a remarkable career. It was originally built in 1776 as a merchantman with the name of Berwick but in 1781 it caught fire and the navy then purchased the wreck and repaired it. The resulting warship fought in the war of American independence but later the navy renamed it and prepared it for its final task.

In August 1786 a government decision had been made to send a colonisation party of convicts, military, and civilian personnel to Botany Bay. Sirius was fitted out for this voyage to establish a new colony. There were 775 convicts on board a fleet of transport ships. They were accompanied by officials including the new governor Sir Arthur Phillip, members of the crew, marines, the families thereof and their own children who together totalled 645. In all, eleven ships were sent in what became known as the First Fleet led by HMS Sirius. They set sail from Motherbank in August 1787.

The voyage was not straightforward and it took 252 days to reach the destination by way of Brazil but worse was to follow. The embryo colony had insufficient food and was on the brink of starvation and the nearest point which could supply more food was the colony on the Cape of Good Hope in distant South Africa. The Sirius was then dispatched on a 2000 mile voyage of desperation and in due course returned with the life saving supplies. Sirius was needed to protect the new colony but she was wrecked on Norfolk Island in 1790 and her loss was catastrophic for the new settlers.

In 1987, the 200th anniversary, the Sydney borough of Mosman commissioned three plaques to commemorate the ship. One is now on Norfolk Island, the second in Mosman, Australia and the third here in Ryde.

Rob Marshall

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Live Entertainment Every Night

If you think it's fair that the tax on beer goes up 2% over inflation every year please don't bother reading past this point.

Still there? Of course you are. The beer duty "escalator" put in place by Alistair Darling is still in place despite the pledges of hundreds of prospective MP's to "support the pub".

Increases in beer duty can be absorbed by supermarkets. They cannot be absorbed by pubs. Every time the duty goes up on beer, the gap between the price of a pint of beer in the pub and a bottle of beer from the supermarket gets bigger.

Here are some facts:-

- A **third** of your pint goes to George Osborne
- Brits pay the **second** highest rate of beer tax in the EU
- Beer tax has increased **42%** since 2008
- Over **4,500** pubs have closed down since 2008

But there is something that **you** can do about it. We want you, *member or not*, to sign a Downing Street e-petition. We need 100,000 signatures to secure a parliamentary debate and we are over half way there.

Please go to www.saveyourpint.co.uk and sign the petition.

STOP THE ESCALATOR - WE WANT TO GET OFF!

NB
 This editorial comes with an apology to all those without computers and a word of advice - steer clear, they're thieves of time!

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

Signed.....Date.....

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Two of our sister organisations have been recognised for their sterling work. Both the **Isle of Wight Steam Railway** and **The Friends of Shanklin Theatre** have been awarded the **Queen's Award for Voluntary Service** described as the highest award given to voluntary groups across the UK for outstanding work.



We all know that our Steam friends do their best to provide us with real ale at every opportunity but it's worth pointing out that you can get a very nice local bottled beer in the bar at Shanklin Theatre.

Goddards have been supplying beer to Grace's Bakery. Apparently the different beers they use influence the flavour of the bread. The one baked with "**Jubilation Ale**" was particularly tasty we hear.



Richard reports that they racked Olympic beer "**GO4IT**" last week and tasting

it was a very pleasant experience. Goddards have decided to release it now that the Jubilee celebrations have finished and the Olympic torch is well on it's way.

Island Brewery News

One door opens, another closes – Ashley Coleman joins as budding young assistant brewer, and Tom Minshull exits as accomplished founder, in his retirement. Young Ashley has made his mark within months of his engagement at the brewery; he is responsible for the highly acclaimed new Jubilee celebration beer, **Wight Diamond**, brewed using a unique combination of Munich Malt (German bock beers), malted oats and a minimal amount of Brambling Cross and Goldings to give a malty biscuit sensation with a surprisingly

The Waverley Carisbrooke

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

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There are three pubs in Hartland village and I went to The Anchor Inn which is also known as the Forge Brewery Tap and is run by Phil and Alison Mosley. It's in the Good Beer guide - three real ales - Sharps Doombar 4.0%, Forge Ambrosia 3.6% and Litehouse 4.3% all tasted superb. I chatted to Alison - all three pubs the couple have run are or were in the Good Beer Guide. Food was great and eleven en-suite rooms are available. website www.theanchorinnhartland.co.uk The Forge brewery was 250yds down the road from the Anchor and although I called twice I was unable to meet Dave the brewer, busy man! However he brews- Acension 4.6%, Blonde 4.0%, Handsome 5.1%, Litehouse 4.3%, Ambrosia 3.6%, Forged Porter 4.2%, Maid in Devon 4.0%, Dark Horse 4.1%, Consumption 4.1%, Discovery 3.8%. and is already winning awards.



On the bus again to Bideford and lunch in The Kings Arms 15th century Inn on the Quay. Food was good, ensuite b&b and five local ales- Sharps Doombar 4.0%, Exmoor Gold 4.5%, Clearwater Devon Dympsy 4.0%, Otter Ale 5.0%, Dartmoor 4.0%. What we had was very good. A good selection of Malt Whisky all at a good price. On the way home we broke the journey near Taunton in Somerset. Taunton boasts the biggest Wetherspoons in the country - The Perkin Warbeck which had eight real ales, was well staffed and a pleasure to visit. It is Enormous! We enjoyed our trip although we did encounter some poor ale and poorer weather but we won't mention them.

Pete Cobb

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Breage run by Chris and Sue Brazier, website www.queensarmsbreage.co.uk. They had seven local ales -

Otter Bitter 3.6%, Ruby Chough 4.5% (Frys brewery), Brison's Bitter 4.5% and Tatter-Du 4.2% (both from the Penzance Brewing Co), Alfie's Revenge 6.5% (Award winning beer from Driftwood brewery), St.Austells Dartmoor 3.5% and Sharps Doombar 4.0%.

The food was excellent and the locals very friendly. The rear of the pub has a handy, small Caravan Club certified site.

Having tried the Brison's Bitter and Tatter-Du we had to find the brewery which was at The Star Inn at Crowlas (between Penzance & St Ives). We caught the bus to Crowlas which stopped outside The Star Inn. Pete is the Landlord, Brewer, and everything else but not all at once. He brews around 27 beers. At the time of visit beers on offer were - Old Slug Porter 4.5%, Brison's Bitter 4.5%, Trink 5.2%, Potion Nine 4.0%, Tatter-Du 4.2%, Crowlas 3.8% and he is increasing his capacity from 14 barrels soon. Very good pub and excellent beers, no food however, so we had to catch the bus to Marazion and went into The Fire Engine for lunch. This has good food, is a St Austell house and Tribute, Proper Job and Black Prince were being served and all in good condition.



Next day off to Falmouth on the bus again. The Seven Stars is being refurbished and is now being run by the son and granddaughter of the Rev. Barrington Bennett who sadly passed away on Christmas Eve. He was Cornwall's longest serving landlord. Colin the barman is still brewing Grandma's Weapons Grade Ginger Beer 5.5% and there were five real ales on offer straight from the cask.

Other news from Cornwall - The Driftwood Spars at Trevaunance Cove won the Champion Winterbeer of Britain with Alfie's Revenge. Two new breweries have opened - Crown Brewery near Penzance and Harbour Brewery near Bodmin. The Front Pub at Falmouth is Camra's Cornish Pub of the Year 2011. It has eight real ales + Grandma's w,g,ginger beer.

Devon again and to Hartland where I was stationed whilst in the R.A.F. The station has closed now but met an old buddy of mine Nick, who married a local lass and settled down there. He took me to The British Legion Club which had two real ales from the local Forge Brewery Litehouse 4.3% and Ascension 4.6%. Both very good and the club was very friendly. Later in the week he took us to the top of Stoke church tower where he is a bell ringer. Glad we hadn't been drinking - it was a long way down but the views were tremendous. Supposed to be the tallest church tower in Devon. About 120ft.

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refreshing finish and an aftertaste reminiscent of dates. If this is what Ashley can do, we look forward to other new innovations from him!

Tom retires from his third career, in the drinks industry, having built and commissioned his own brewery, and what a brewery at that! Little did he think, back in the days when he was in the army (his first career), as an RSM, that he would fulfil his working life in such a rounded manner.

A celebratory surprise retirement party was held at the Traveller's Joy, Tom's family local for many years, where a special plaque was presented to Tom commemorating his achievements and denoting the range of seven acclaimed beers that would

not exist if it were not for his brainchild. Steve Minshull, Tom's son, now sits in the MD's chair, and, in the last two years, has overseen the development and growth of the brewery with a steady business hand on the helm. "There is lots of new business out there for quality products like our real ale, backed by strong customer service" says Steve. "The consistency and quality in beer brews from Chris Coleman and son, exemplify our business model, and people come to expect and depend on our reliability above other products. We have lots of reasons to celebrate what dad founded, not only for the family and our employees, but for the Island as well - thanks dad!" I could almost hear a serenade of glasses chinking around the Island to Steve's toast - all the best Tom, and a big CHEERS!

John Nicholson

Yates Brewery News

The brewery is working to capacity keeping up with their very full order book. **Undercliff Experience** will again be available at the Isle of Wight Festival for all us real ale and music lovers. The **Mersley Mild** 3.7% abv which was showcased at the Steam Festival was well received and thanks to all those who got in touch with their views.

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hospitality by the owner. The Brewery is producing a range of very interesting ales, mostly quite dry, in addition to selling beers from other breweries. The pub is just a few minutes' walk from the ferry, and is well worth a visit for an afternoon, evening, or just waiting for a ferry. The owner is very enthusiastic about dancing, music and beer (hence the brewery title).



At the moment it is only a one off brew, however if more enquiries for more are made I am sure David will be happy to brew it again. (I hope so.) The brewery is supplying Godshill Organics with a bottle conditioned beer called **Pokey Chilli Beer** to be sold in their new House of Chilli. This is a 5.0% abv ruby ale which will put as quoted on the bottle "some fire in your belly". It was well received at the Old Gaffers Festival.

Cheers from all at Yates brewery
Lorraine Daish

You are all invited to a Fund raising Fancy Dress Party and Fun Night at **King Harry's Bar** on 7th July in aid of the local Breast Care Nurses Trust Fund. Entrance £5 is by ticket only. The Theme is "Around The World". The Mix will be playing, there will be games throughout the evening and a Grand Raffle. Your support would be most appreciated. Donations can be made at King Harry's Bar.

The Men of Wight visited the Dancing Man Brewery at the Platform Tavern, Southampton last week, where they were treated with great

The Broadway Inn & Totland Post Office
14th July

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Flame passes pub 1.20 (approx)

(and again 40 minutes later)

Hog Roast and a 5 barrel Beer Fest
with Olympic themed beers

Live Music and all sorts of fun!

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www.thebroadwayinn.co.uk

01983 755 333

Pete & Heather's Travels - Devon, Cornwall & Somerset April/May 2012

First stop was Topsham near Exeter and The Bridge Inn revisited. It was recently shown on BBC1 showing the Queen's visit. As good as ever and beers on offer were - Jack the Dragon 4.8%, Bridge Best 3.8%, Chocwork Orange 6.5%, Commando 4.0%, Prince of Darkness 5.1%

It was a wet miserable day so we got wet inside as well as out whilst our coats dried off in the heat of a gas pot bellied stove, very cosy. Website www.cheffers.co.uk



On to Sennen Cove near Lands End and gale force winds gusting Force 10 straight off the Atlantic. Rain stopped play so it was dominoes and bottled beer, however the van was rocking so much we could only half fill the glasses or else they spilt over! The sun shone next day so we set off and walked to St. Just or scrambled over rocks and slipped in mud along the coastal path. We called in The Kings Arms at St. Just, a St Austell house, big cosy log fire and good food. Tribute and Proper Job were in excellent condition and a pint went down very well. Their web site is www.kingsarms-stjust.co.uk

Next we went to Ashton half way between Helston and Penzance. We had to return to The Blue Anchor at Helston. Jim the brewer now has an assistant, Gareth, and some new beers—Spingo Special 7.6%, Spingo Strong 6.3%, Spingo Middle 5.0%, Flora Daze 4.0%, (brewed especially for Flora day and the Floral Dance), Braggart Ale (brewed for the 600th anniversary of Helston), Fireman's Rest and Olympic (both brewed with smoked barley and quite nice) and Dan's Stout. We went back into Helston on Flora day and the town was humming. The pubs, sideshows, stalls and fairground all working overtime! Not to mention the enthusiastic dancing by young and old. A good time was had by all and it was a good job the buses were running. We also returned to The Queens Arms at



Chris and Wendy welcome you to...
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sensible change, reducing the risk of notices being rejected on purely technical grounds.

Adding conditions to TENS

Another key change is that police and environmental health officers may request the licensing committee to add conditions to TENS, but only in limited circumstances. Where conditions are added at a hearing of the licensing committee, a statement of the conditions will be sent to the premises user. As TENS are designed to free organizers from 'red tape', we will not routinely be asking the licensing committee to add conditions. In many cases we will give advice to organisers and seek voluntary agreements with them prior to an event.

Although the TEN forms do not require much detail about the event, police ask anyone submitting a TEN to give as much extra information as possible, including any steps being taken to promote the licensing objectives (eg employment of door staff, use of plastic glasses.) If the TEN is to apply on licensed premises it is helpful to know whether the premises user intends to comply with all the usual licence conditions. Giving this information may prevent enquiries from the police or Council after submission. We also advise anyone planning an event which will cause noise or disruption to keep local residents updated.

The changes with TENS are quite recent and we are still getting used to them. We think licensees and event-organizers will find them useful, particularly for activities extending for longer than the previous 96 hour maximum. Once again police ask organizers to share as much information as possible so we can work together to keep the summer's events safe and trouble-free.

Mark Voller
Licensing Sergeant





**8
Real Ales**





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Diary Dates

- July 18 **Branch Meeting**
Simeon Arms, Ryde. 8.30
- Aug 24 **Branch Social**
Steam Show, Havenstreet. 8.30
- Sept 19 **Br'ch Meeting & Walkabout**
Wheatsheaf, Brading (TBC) 8.30
- Oct 17 **Branch Meeting**
Fowler and Co, Ryde. 8.30
- November 17 **Regional Meeting**
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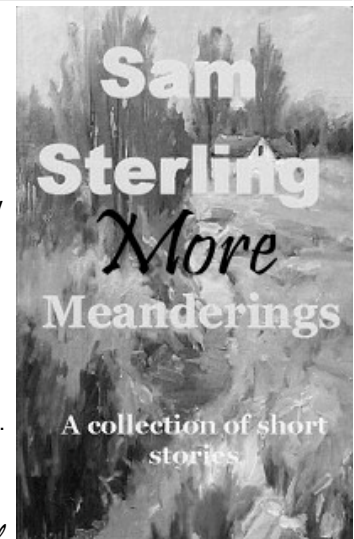
Military Memorabilia

I got some good news from the other side of the world last month. My email friend Derek Fountaine has had his third book published; this time as an e-book.

Wightwash readers with good memories may remember that Derek originally comes from Rookley but now lives in Vanuatu ("once an Islander, always and Islander").

His third book "More Meanderings" written as Sam Stirling is a collection of thought provoking original short stories; some with an element of the supernatural. I found it very entertaining and **very** original. Available from the Amazon Kindle Store priced £6.39.

Tim Marshall





THE ANCHOR INN

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OOPS!

We received a very nice letter from Janie, a disabled CAMRA member pointing out that King Harry's Bar, Shanklin (through no fault of their own) was erroneously described as having disabled access in the Good Beer Guide and on the website.

John Nicholson (our famous Chairman) wrote back immediately apologising for the mistake but it does raise the possibility that there are more errors on the website. If you are a landlord or indeed a regular of a pub and you notice a mistake on the website, please let us know. (It's a bit late to do anything about the Good Beer Guide!)

www.wightwash.org.uk - please check it out. Ta!

Here's a couple more letters that you may be able to help us with:-

The first one comes from Lloyd in Walthamstow:-

I wondered if you could help me with something: finding a pub or confirming that it has gone.

I used to go to Ventnor with my parents and friend's family as a kid. There was a pub that I always fancied going in as it looked so colourful and fascinating. (My fascination with beer and pubs grew considerably as I got older!) I could never be sure of the name of the place but I remember seeing the words "Coeur de Lion".

I went back to Ventnor with my wife and daughter about seven years ago. We went in the Spyglass. On the way back we drove up Belgrave Road (I think) and there it was, on the right. Once again I can't recall it's name - do you know it? Maybe it's closed. I can't see any pub just north of the Spyglass on Google maps, to the west of the upper town. And none of the pubs on any lists including yours are called Coeur de Lion, or Richard the Lionheart, or The King's Head, or The Crusader etc. I've been surfing the net for the past three hours with no success, and would be grateful if you could help.

We'll have to visit the IOW again.

Lloyd Lewzey



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'cowboy' promoters. If that wider de-regulation were to happen, a promoter could, for example, set up a 'rave' or party for 5000 people in direct competition with licensed venues. The rave would be subject to none of the duties, or costs, of a premises licence. Without need of a licence, there would be no personal accountability, and authorities and the public could be left out of the information loop. This, we hope, will never be allowed to happen.



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 Mike Javrin invites you
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For now, the provisions of the Live Music Act will please aficionados of live music and haters of 'red tape'. It remains to be seen whether the changes, once introduced, lead to more opportunities for local musicians to perform in public, but without a rise in complaints about noise and rowdiness. Let's hope so.

Temporary Events- a Legal Update

Some Wightwash readers may be interested in another recent legal change- this time affecting temporary event notices (TENs), with new procedures in place since April this year.

Any person may submit a TEN to allow licensable activities (eg sale of alcohol, provision of entertainment) for up to 499 people and for up to 168 hours (7 consecutive days). The following criteria must be met: No more than 12 TENs shall be submitted per calendar year for any premises, covering a maximum of 21 days. As was previously the case, a personal licence holder may submit up to 50 TENs per year, and a non-personal licence holder up to 5 TENs per year.

Previously only the police could object to a TEN, but now environmental health officers can also object. Both authorities can comment under any of the four licensing objectives, not just the prevention of crime and disorder. This means, for example, that action can now be taken to prevent public nuisance by noise. There is still, however, no requirement for the public to be consulted, or even notified, about temporary events happening in their neighbourhood.

'Late' TENs now accepted.

Another new provision is that personal licence holders may submit up to 10 'late' TENs per year and non-licence holders, up to 2 'late' TENs. For this purpose 'late' means up to 5 working days before the start of the event, the usual notice period being 10 working days. Such 'late' TENs will only be permitted with the agreement of police and environmental health officers (there being no resort to a hearing of the Licensing committee in cases of dispute.) Allowing late TENs is a

Going Live

Change to the Law on Entertainment in Pubs

Promoters and fans of pub entertainment may give a welcome - *but possibly a lukewarm one* - to a recent change in the law intended to promote live music.

The **Live Music Act 2012**, which is expected to come into force in October, makes several key changes to the Licensing Act. Currently the provision of entertainment is regarded as a 'licensable activity,' meaning live music cannot usually take place unless permitted by a premises licence (or club premises certificate.) While this remains the case in general, the Act will exempt *live* music from the need to appear on a licence in certain circumstances:

Amplified or *unamplified* music taking place between 8am and 11pm on any premises licensed (and at that time open) for the sale of alcohol will not be licensable. In the case of *amplified* music, the maximum audience is 200, but no audience limit applies in the case of *unamplified* music. Subject to similar constraints, the Act also allows unlicensed live music to be provided on any premises defined in law as a 'workplace.'

Note that, in relation to amplified music, the Act refers to the size of the 'audience' rather than 'capacity' of the premises. This suggests that a larger number may be present in the premises as a whole. Perhaps readers can see a potential difficulty for licensing enforcers!

Where unlicensed live music is permitted, any existing licence condition relating to such entertainment ceases to have effect. In other words, the live music is not to be regarded as a 'licensable activity', and is no longer subject to licensing constraints. There is an important proviso, however: Where any licence condition about live music was imposed at a review hearing for a premises (or club premises) licence, that condition still applies. Licensees and promoters should be aware that noise control legislation continues to apply to any music, licensed or not, causing a nuisance.

It could have been better (or so much worse!)

The changes in the new Act fall short of the complete deregulation some had wished for. The Act does not apply, for example, to recorded music, which remains licensable. This means that DJ or karaoke entertainment, for example, must be authorised by a licence and remain subject to licence conditions. (*Oh dear, what a pity, never mind -Ed*)

Some readers may be aware the Government had proposed a wider deregulation of live music for audiences of up to 5000. Many hope this proposal will not see the light of day. Whereas the moderate changes brought in by the Live Music Act tend to favour the licensed trade, any greater relaxation could advantage

The next enquiry comes from a bit further afield via Cowes.

Hi,

I was wondering if you could help me. I am looking for information regarding my Great grandfather who I believe at one stage was the licensee for the Vectis Tavern in 1864. His name was Charles Anchor and he transferred the licence from George Dean which seems to be a swap for the Kings Head Tavern possibly now called the The Kings Arms.

I know this a slim chance that you may have some information on the history of your pubs so I thought it was worth a try.

Kind regards,

Peter Pauls

Perth, Western Australia

This is a real puzzle as we know from David Jones excellent book "The Pubs of Cowes, Gurnard and Northwood" that in 1864 the licensed victualler at the address of the Vectis Tavern (the name of the pub apparently was not mentioned) between 1861 and 1871 was Henry Young and his wife Louisa.

However, there is no doubt that Charles Anchor ran pubs during the 1860's. We can tell from newspapers at the time that for instance he transferred the license for the Three Caps, Butcher Street, Portsea to Alfred Miles on 23rd November 1867; and you will see from the cutting dated 14th May 1864 that he indeed swapped the "Kings Head" for the "Vectis Tavern".

Was there perhaps a second "Vectis Tavern" close by on the mainland?

TRANSFER OF LICENSES.—At a special sessions, held on Tuesday last, before Mr. Scale and Mr. McCheane, the following licenses were transferred:—The "Dolphin," Ordnance-row, from John Pearce to John Colburne; the "Cambridge," High-street, from John Quigley to Rees Thomas; the "Olive Branch," East-street, from Frederick Thorn to Henry Lonnon; the "King's Head," from Charles Anchor to George Dean; the "Vectis," tavern, from George Dean to Charles Anchor.

PORTLAND HOTEL, SOUTHSEA.—Arrivals—Major and Mrs. Drew and family, from the Isle of Wight; Mr. and Mrs. Nelson Ward, from London; Mr. Coles, from London; Captain Logan, from London; the Rev. R. D. Buttmer, from Southampton; Mr. J. Chapman, from



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If you any information on either of the questions raised by these letters, please get in touch either by phone 721557 or email: editor@wightwash.org.uk

Ron Recommends - The George, Queen Street, Portsmouth

Having missed the catamaran to the Island, I decided to investigate watering holes in Portsmouth. I bypassed two or three on the sea front, sensing that the alcohol and clientele were not to my taste!

Turning into Queen Street, I discovered a fine Free House by the name of The George Hotel. On this particular evening, only one other person was at the bar. Nikki was behind the bar, and to my delight I saw that two of the real ales on draught were Old Speckled Hen and Doom Bar.



I managed a couple of pints of Sharp's, and enquired about the third ale - Tolly English Ale; at only 2.8% I questioned its taste. Nikki offered me a sample - and I was pleasantly surprised. For a lower-alcohol beer it certainly impressed me, as did the pub. Offering first class accommodation, food and good ale, I will undoubtedly hope to miss the catamaran connection again!

Paul and Nikki Wilkinson are in charge, and I recommend a visit. www.thegeorgehotel.org.uk/

Ron Bird

The Crab and Lobster Tap

Grove Road, Ventnor 01983 852311
A friendly welcome, excellent real ales, delicious food and a fine selection of wines await you at the pub with charm, character and the oldest license on the island.

Victoria and Simon look forward to seeing you soon!

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“Dog Saves Pub” was the headline of the Southern Evening Echo when a photo of Boris in the **Compass Inn’s** Christmas advertisement seemed to reverse the pub’s fortune. If you have a look at the website (www.compassinn.co.uk) you’ll see that the pub now embraces all things “Doggy” including organised walks in the New Forest, training sessions and a “pooch parlour”.



One good example of a dog-friendly pub on the Island is the

Culver Haven

which perches on the top of Culver Down. New landlady Debbie who took the pub over in February with her partner Dan says that “Doggie Haven” might be more appropriate at times.

I met Debbie at the suggestion of Alan Barker our Wightwash master distributor who frequently walks his greyhound “Tilly” on the downs and then pops in for a pint. Unfortunately on the day we met up, the normally wonderful views were obscured by a howling gale. Nevertheless, the pub lived up to its name and was indeed a haven with its cosy fire, good food and of course, real ale. The Culver Haven is open from 10am to 10pm every day. Paul the chef is still in residence offering a good and varied choice of food. The ales on offer are usually from the local Island Brewery portfolio and needless to say, ... **dogs are most welcome!**



Debbie Johnson and Alan Barker



Alan Barker is a member of Friends of the Animals and is compiling a list of dog friendly pubs. If you would like to recommend a dog friendly pub please contact Alan via Wightwash. Tel:721555 or editor@wightwash.org.uk

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