

Wightwash

Volume 2, Number 60



Newsletter of the Isle of Wight branch of CAMRA

Summer Issue 2014

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



It was smiles all round at the Pub and Beer of the Year Awards at the Anchor, Cowes. Pictured (l - r) Nigel Eldridge (Goddards), Ashley Coleman (Island Brewery), Ashley Pamphilion (Traveller's Joy), Andy Nichols (Railway Inn), John Nicholson (famous IW CAMRA Chairman), Ollie Davis (Yates), Helen Broadhead and Bill Downer (Chine Inn), Chris Troup (Anchor Inn), John Hannam (IW Radio). Photo by Ian Mitchell



Isle of Wight Born and Brewed

www.goddardsbrewery.com
Tel. 01983 611 011



CAMRA Year of the Volunteer.

Many IW CAMRA members will have noticed in What's Brewing, our fantastic national monthly newspaper (worth the subscription fee alone) that members are encouraged to become more actively involved in branch activities.

What does that mean in real terms?

It doesn't mean that we want you all to come along to our monthly meetings and listen to financial reports etc. (although you would be more than welcome).

What we would like more help with is stuff you probably do anyway.

i.e. Go to a pub, drink some beer and come to a conclusion.

The only difference is that we would like you to report it back to us by using the NBSS system.

The NBSS (National Beer Scoring System) is a method of grading pubs on the way they look after and present beer.

How do you score?

- 0 - No Real Ale
- 0.5 - Beer undrinkable / Poor
- 1 - Poor
- 1.5 - Poor /Average
- 2 - Average
- 2.5 - Average / Good
- 3 - Good
- 3.5 - Good / Very Good
- 4 - Very Good
- 4.5 - Very Good / Perfect
- 5 - Perfect

For a more detailed explanation go to <http://whatpub.com/beerscoring>

It is very important that you remember you are not scoring on whether or not you liked the beer (we all prefer some beers to others). You are scoring how well the beer has been looked after and presented.

What do I do with my scores?

- 1/ The easiest way is to go to <http://whatpub.com> and follow your nose. The results are made available to the branch.
- 2/ Fill in a National Beer Scoring card



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pictured below and send it to “Wightwash, Oakdene, Rookley, Ventnor, PO38 3NH” or email editor@wightwash.org.uk or phone 721557 and leave a message)

Other ways you can help in your local branch:

Within the Isle of Wight branch we have the following vacancies:

Stringers (requirements: phone and/or email and access to local news and gossip from your neck of the woods. I

can even set you up with a username and password so that you can directly enter news and events straight on to the Wightwash website)

Social Secretary (requirements: phone, probably some experience, patience)

Deputy News Editor (requirements: phone, email, pen, notepad, patience)

Advertising Manager (requirements: phone, car, pen, notepad, probably some form of portable computer such as a laptop or tablet, patience)

Social Media Manager

(requirements: youth and a basic knowledge of what to us old fogies is the baffling puzzle of Facepage and Tweeter.)

Form a queue!

Tim Marshall - Editor
 editor@wightwash.org.uk
 Tel: 721557



CAMRA National Beer Scoring Scheme

Surveyor _____

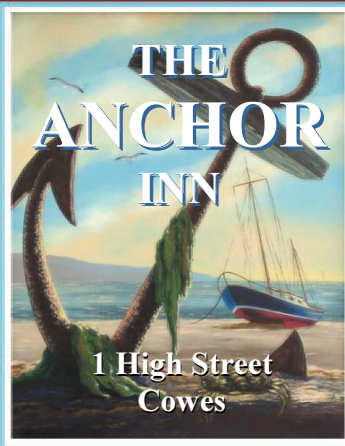
Mem.No. _____ Date of survey ____/____/____

Pub _____

Location _____

GBG County/Area _____ Score 0-5 _____

Beer _____ (optional)



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Over the winter months we've seen a lot of movement in the Isle of Wight pub scene; some good, some not so good.

One of the biggest developments has been the opening of the **Man in the Moon** in Newport. A massive investment for Tim Martin's Wetherspoon chain. The impressive staff training programme which ran over fifteen days included a visit to **Goddards** brewery.

May saw the end of one of the longest IW pub tenures when Chris and Wendy Plucknet closed the doors of the **Prince of Wales**, Freshwater. We wish them a long and happy retirement. Does this make Barry Cass (**Duke of York**, Cowes) the undisputed IW longest serving landlord?

Other pub closures include the **Princess Royal**, Newport, **Lake Huron**, Ryde and the **Dark Horse**, Brading. We can only hope that the long awaited "recovery" will soon become more apparent on the Island and we might see some of these pubs reopen.

Wightwash is delighted to welcome some landlords and landladies to their following new pubs:-

Tim and Kate Green - Culver Haven.
Tim, who many will remember from the

Chequers Inn where he worked first as barman and subsequently as bar manager



for 23 years.

The Culver Haven has undergone a major refurbishment. It now has three handpumps, one featuring a local brew and a new menu featuring traditional pub fare. For opening times, please refer to the website or phone (details in advertisement below)

This pub has undisputedly some of the best views on the island. Walkers, with or without dogs most welcome.

Andy and Cheryl Greenwood. - Wight Mouse, Chale

Cricket fan, Andy pictured here (admittedly a few years ago) with cricketing legend Tom Graveney.

The CULVER HAVEN INN

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Before Andy became one of the most respected pub managers in the Whitbread/Laurel/Enterprise and latterly Greene King chain, he was a professional drummer. Whilst working on ss Canberra he got the chance to share the crease (and a can of Lowenbrau by the look of it) with a celebrity cricket team in a game against a Gibraltar Combined Services (for those interested in such

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things, the team also featured Colin Milburn and Christopher Martin Jenkins).

Now he and Cheryl have their very own pub; and now that the Wight Mouse/ Clarendon Hotel is free of the Hall and Woodhouse brewery tie look forward to a comprehensive range of popular beers and a new menu. One thing will remain the same though; you'll still find a smiling Tony Russell, now in his thirty sixth year behind the bar.

HAVING A PARTY, VISITORS COMING, JUST FEEL LIKE A FEW PINTS AT HOME?

GODDARDS *Bag in a Box* deals for Spring

Beer	5 litres	10 litres	20 litres
	<i>Nearly 9 pints</i>	<i>About 17 and a half pints</i>	<i>Just over 35 pints</i>
Ale of Wight 3.7%	£18.00	£35.00	£62.50
Scrumdigitty 4.0%	£18.00	£35.00	£62.50
Fuggle-Dee-Dum 4.8%	£20.00	£37.50	£66.00
Inspiration 5.0%	£22.50	£40.00	£70.00

1. Collect from Made on the Isle of Wight, Bullen Road, Ryde PO33 1QF
2. Delivery to anywhere on the Island on next day (Monday - Friday) for £5 per drop-off (irrespective of quantity ordered)
3. Mainland deliveries available by courier - £10 per box

Orders and details of all the beers at www.goddardsbrewery.com or Tel: **01983 611011**

Hayley and Alan Staley - The Ocean Deck, Sandown



No doubt Alan will be bringing his culinary skills gained as his time as head chef at the Royal Hotel, Ventnor and the Seaview Hotel to this Sandown sea-front pub. More details in the Autumn issue and at www.oceandecksandown.co.uk

John and Shirley White - White Lion, Arreton.



About eight years ago John and Shirley White had to change their holiday destination when the travel company that was to send them to Cyprus went bust. What could have been a disaster, instead turned into a chance of a lifetime. As an alternative holiday plan, they followed a friend's suggestion and flew to Spain to a town just outside Valencia. They loved it so much that during the holiday they bought a house. The lady that sold them the house owned some bars. To start with they spent a little time working in them and then they bought one of their own serving a mixture of Spanish and English customers including visitors from the Isle of Wight. Prior to their Spanish adventure John worked for Woods specialising in plumbing and fitting kitchens and Shirley worked in Broadlands House. They gained their pub experience in the White Horse in Whitwell.

Last winter, John's daughter Micala told him that the lease on the White Lion was available. It's no secret that Spain has been suffering from the recession and John and Shirley realised that it was a good time to return to the Isle of Wight. The White Lion continues its reputation for fine freshly made food using local produce (home made desserts a speciality!). It is one of the few Island pubs that offers table

An advertisement for 'clear brew' cleaning service. The background is black with several translucent bubbles of various sizes. The 'clear brew' logo is in the center, with 'clear' in white and 'brew' in a grey font, both in a sans-serif typeface. A teal circle on the left contains the text 'Free initial clean'. A purple banner on the right says 'Now available on the Isle of Wight'. Below the logo, the text reads 'The beer line cleaning professionals' followed by a bulleted list: 'Enhance your reputation', 'Save money', 'Increase profits', and 'Free up valuable time'. At the bottom, it says 'Clear Brew (Isle of Wight) Simon Harris 07941 058166'.

service. The White Lion definitely remains a **family (and dog) friendly local pub**. John recognises the importance of the presence of a landlord and is frequently found "front of house". A new feature is the "patio garden" particularly popular on fine days. John and Shirley are happy to quote for parties and functions. For more details see www.whitelionarreton.com

Simon Harris of **Clear Brew** Isle of Wight was delighted to learn recently that **The Star Inn**, St Day, Nr Redruth has won Kernow Camra Pub of the Year 2014. The Star Inn is a Clear Brew client. Clear Brew is now available on the Isle of Wight and provides a regular dedicated professional line cleaning service with no upfront costs and no contracts. For more details see the advertisement opposite or contact Simon on 07941 058166. And don't forget your first clean is free of charge.

Island Brewery

Island Brewery continues to gain recognition and promotion for the excellence of its products and that of the Island. March and April saw Island Brewery beers being featured by Punch, nationally, and bottled Island Brewery beers are now being featured on Carnival Cruises, for select on-board enjoyment. Even the Duke of Edinburgh had some samples sent to the Palace and sent a letter of appreciation to Island Brewery saying that he would like to take more beer for other occasions, when they arose. It maybe that the Duke heard about my motion to the IW Council calling for fine local beer to be featured at events rather than the stuff that you normally find and get anywhere, or maybe he tried a bottle of Yachtsmans at the Squadron – well, you never know!

"It's all good for the Island," says Steve Minshull, "we all brew different beers from the same core ingredients, to appeal to different palates, and now, with the craft brewing revolution, the styles and combinations have taken on a new dimension, opening up new markets as people get turned onto the diverse flavours, and, we have been amongst the forefront in experimenting with fusion beer styles when young Ashley invented Wight Diamond, using Munich malt, and then with sell-out variation, Wight Christmas." So, I put the question to Steve "where do you think this will lead on the Island? Is there an emerging consideration, amongst the three brewers, Goddards, Yates and Island, to see if and when it may be viable to have an Island based bottling plant, for joint use?" Steve ponders: "there is a lot to deliberate on before this could happen, and it may not yet be viable, but, as trade grows and technology improves, and transport costs continue to rise, the prospect, once a far off vision, almost starts to make sense." So, I suggest: "maybe, with the likes of Quarr Abbey and the Garlic Farm, and a few more institutions, having their own beer, brewed and bottled by the IW breweries, the prospect of an IW home bottling plant could become a real asset?" With raised eyebrows, Steve replies, giving

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nothing away, "well, we will just have to see."

Island Brewery were selected for the IW Festival Kashmir Bar this year, where **Yachtsman** was featured as the only real ale on sale.

Yates' Brewery

The brewery is on the move again - but this time a little closer to home. When the police moved their forensic operations from the unit next to Yates' wholesale depot it was decided that this would be an ideal site for the brewery. Similarly Yates' now occupy the unit across the yard recently vacated by Andros. It is this larger unit that will contain the cold store and cask beer storage.

It is hoped that the actual brewery move will take place later in the summer. In the meantime it's business as usual. Yates' will supply the Great British Beer

The Volunteer

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Kim and Sue

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5 Real Ales plus Old Rosie Cider



Jed Jackson busily preparing the new site



Festival with 4 x 18's . This year the beer on offer will be Yates' **Golden Bitter**. Currently Dave's latest recipe "**Woys Boys**" is proving popular all over the country. Pallets of the beer are sent to Birmingham where they are distributed by Carlsberg. This 3.8% ale based on an IPA using American hops will be rebranded as **YPA** (Yates Pale Ale) at the end of World Cup.

The wholesale business continues to flourish with up to thirteen employees, four vans and soon a seven and a half ton lorry.

The visit to the brewery gave me the chance to present Dave and Ollie with their silver award from the London and South East CAMRA Champion Beer of Britain for Yule Be Sorry.

Well done, boys!

Lorraine Daish



Nigel (far left) Patrick (behind Ken in his pink shirt), Xav (far right) and a happy band of CAMRA visitors to the Goddards Brewery

A Visit to Goddards

A sunny Saturday afternoon in May; what better way to spend it than a tour of one of our fine local breweries, Goddards. The 17th May was a welcome return for Isle of Wight CAMRA to Barnsley Farm, after a gap of many years.

New man at the helm, Patrick Birley was there to greet us, along with newly-promoted Head Brewer, Nigel Eldridge. Patrick has taken over the reins from father-in-law, Anthony Goddard, and is

already bringing in subtle new changes, which he explained to us, like new pump clip and bottle labels, a loyalty scheme (Drinkers of Goddards *see page 11*) and take-home beer containers. He's also presided over the introduction of a new beer, **Wight Squirrel**, the first designed by Nigel, which is finding its way into many local outlets. Sadly, none was available for our visit, though all were content with the choice of **Fuggle-Dee-Dum**, **Scrumdiggy** and **Ale of Wight**, which we sampled after a tour of the brewery



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locally grown coriander and sweet-gale from the Abbey allotments, with English barley malt, hops and Isle of Wight water. This is a most unusual beer, and quite unlike anything you're likely to have encountered. I'm sure our Chairman and taster-in-chief, John Nicholson, can more adequately describe it than myself, but there is malty sweetness, honey and herbs on the tongue, with a short hop finish, reminding me of mead, and probably very akin to ale that was produced by monasteries in medieval times, before hops were introduced as a brewing ingredient.



Visitors to the new Newport Wetherspoons, the Man in the Moon, will have the chance to try the whole

We also had a chance to try their latest beer, **Quarr Abbey Ale**. This is a 6.5% bottled beer, produced in collaboration with the monks at nearby Quarr Abbey, produced to an old Benedictine recipe using

Goddards range, including a 4.4% house beer named after the pub. Thanks to Patrick and the Goddards Team for their hospitality during the visit. Here's to the next time!



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Drinker of Goddards

The latest marketing initiative from Goddards is the Drinkers of Goddards club - DoG. The logo is in their new, subdued colour format – a marked change from their previous graphics, and whether or not you think it too subtle is a subjective judgement.

They want to be able to give to a charity and this members club seemed a good way of raising some funds – they've chosen the Isle of Wight Youth Trust because of the work they do with youngsters on the Island - 10% of the £30 membership fee goes to them.

The annual membership fee is £30 and includes;

- Invitation to an annual members gathering (The DoG Show) – which will include some free Goddards Beer



- Promotional offers from pubs
- 10% off all online shop items
- e-Newsletter including upcoming events and deals for members
- Certificate of membership

In addition to the above members receive:

- A DoG tag/keyring
- DoG T-shirt
- DoG baseball cap
- DoG car/window sticker

So, if you'd like to become a DoG, go to the Goddards website and order up your merchandise.

Goddards Stop Press from Xav -

- We would like to wish Andy at the Wight Mouse the best of luck with his new venture.
- Goddards now have **Ale of Wight** listed with Punch Taverns.
- We have had 'Wight Squirrel Sausages' made by Paul Murphy butchers in Shanklin. A bit of fun and bringing together the brewer, butcher, farmer and publicans together. The pigs had been fed on the spent brewers grain. Paul the butcher then uses the local grain fed pork and a mixture of **Wight Squirrel** beer (brewed with hops from the Ventnor botanical gardens), herbs to make a fine sausage. Available from him and various pubs.
- Rob da Bank is coming to the brewery to oversee the first brew of Bestive Ale this year brewed with Island Hops.

Xav

www.goddardsbrewery.com

The Castle, Sandown had an Ale festival in April with ten beers ranging from 4.5% to 7.2% abv. All beers were served from the barn in the garden in perfect condition and temperature. Beers included **Death or Glory** from the Tring brewery at 7.2% abv and the award winning **Yates' Yule be Sorry**.

The Railway, Ryde had a very good festival with a good selection of beers as did the Old Gaffers, Havenstreet Railway, Wetherspoons and Southampton Guildhall. Portsmouth Guildhall had a superb festival with 170 different beer, ciders and perries. It was run by a team of local volunteers made up from the pub industry and students.

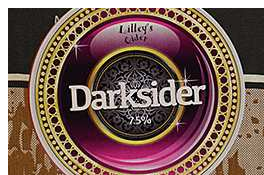


Cider Festivals

We visited the Platform Tavern, Southampton in April for a cider festival. 20 different ciders and perries from seven producers. A very good choice ranging from a Lilley's **Mango Cider** 4% to

Darksider (a dark cider - geddit?) at 7.5% (which was wonderful!). Apart from the Castle, Sandown which stages an excellent cider festival each year, no other pub on the Island does. You would be surprised how popular they are!

On our trek round the Island pubs it's very disappointing to see that there are not many who sell **real** cider.



Gary Daish

Gary has produced his own cider version of BeerPoint called CiderPoint that can be viewed on the Wightwash website. www.wightwash.org.uk/ciderpoint.php

Diary Dates

Friday 11th July Shanklin Walk About Start Chine Inn 8.00pm

Friday 18th July - Pubs of Ryde

A talk by Tony Gale at Simeon Arms, Ryde 7pm Tickets £5

Friday 22nd August Branch Social Havenstreet Steam Up 7.30pm

Friday 19th September - Branch Meeting Prince of Wales, Newport 8.00pm

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Meeting CAMRA members from other parts of the country is always interesting and meeting Paul and Sheila Sheldon was no exception. Having just moved down to the Island from Sheffield they invited me over to their Ryde house to inspect their impressive collection of beer and brewery memorabilia. Amongst the collection were some photographs. One in particular caught my eye. It was of a vintage bus outside a pub; the Fat Cat (brewery tap of the Kelham Island Brewery).



Paul explained the bus would periodically follow a route around Sheffield, stopping at pubs. The timetable would explain exactly what was on offer at each pub and a splendid time was had by all. I wondered if we could adapt this idea for the Isle of Wight. A couple of weeks previously a friend of mine had proudly showed me a picture of an old single-decker bus that he had just purchased. I phoned him - and struck gold.

He contacted other enthusiasts and within a few days had come up with a list of 6 vintage bus owners who were prepared to bring their buses (in some cases, full of passengers) over to the Isle of Wight for a weekend. The Isle of Wight Bus Museum were planning an open day on a Sunday in October. How about extending that to include the Saturday? Yep, that fits in with Visit Isle of Wight's short breaks and in particular with their "Drive Less, See More" initiative. The Isle of Wight Beer and Buses Weekend was beginning to take shape.

The next job was to see which pubs would be interested. Mike Hoar, CAMRA's new electronic media Secretary sent out an email (landlords please see back page) and received a very positive response.

Reality then set in as we realised that, as much as we like, we couldn't involve all the pubs. All I can say is, that this will be our first year. If it proves to be as popular as I think, it will become a regular feature on the Isle of Wight beer drinkers' calendar and we will try to involve as many willing pubs as possible.

In the meantime, we hope all will support The Isle of Wight Beer and Buses Weekend - 18th and 19th October. More details www.iwbeerandbuses.co.uk

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The Point of Dispense

(an issue of hot and cold contention)



We have a first on the Island, at least to my knowledge and that of all my aficionado companeros: that the temperature of beers at the point of dispense is being displayed in an Island pub!

The Traveller's Joy, really wants to make a difference, and they are setting out to do so, even against the advice of more wary operators, in taking the bold step to declare the beer temperature at the pump, as it goes into the glass. This, actually, extends to cider now, as there is regular cider on draught too.

Getting there was not as easy and straight forward as you might think. Although the pub had a great reputation before for beer quality and consistency, winning local Pub of the Year more times than any other Island pub, and always featuring in the top three every year since the competition began. Customers, and staff, did wonder, at one stage, if Ashley had lost the plot, as he was seen frantically dashing about between cellar and pumps at several points each day waving and dipping his thermometer in a manner that might

have sat well in a Fawlty Towers' episode!

Not content with the discrepancies, he renewed the lines with the objective of getting consistency within a fraction of a degree, before being confident enough to commit the temperatures on the beer blackboard.

There may be those who say, *what is the point*, but for us CAMRA stalwarts, who have the thankless task of assessing the beers of Island's pubs each year in order to arrive at our limited allocation of only 22 for the good Beer Guide allowance, temperature has been a contentious issue. There was a time, a few years ago, when a rogue gang of lager

drinking (well, they must have been!) cellar workers were employed to re-run beer lines in pubs all over the Island, and, it was found, that these careless, if not callous, creatures, were cruelly placing Real Ale runs in the middle of the beer line pythons, causing the beer to cool, in some cases, to a point well below the minimum recommended 10 degrees C, where the flavours of Real Ale are subdued and

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where certain yeasts would coagulate and irreversibly taint the beer. There can, really, be few crimes greater! Then, almost in a design to trip us up, we have encountered the opposite, with beer temperatures rising above the maximum recommended of 13 degrees C, where the yeast can take on other tainted flavours, and certain beers become cloy in the mouth, with a very unpleasant wetness (like you get when just before you are sick – urgh!).

Real Ale, is a living entity, and it has to be treated and cared for the same as any other living entity. It needs to be kept within a specific temperature range, at all times, cellared, nurtured through secondary fermentation to gain condition, then served with respect and care, because technique does make a difference. All these factors tell in the pint that you are served, and that is why we support and commend such a brave initiative as displaying the beer temperature at point of dispense!

John Nicholson

PS Both the Travs and Man in the Moon have sample jars at each pump so customers can see the colour of the beers!!!



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It's not every weekend you get the opportunity for two pub-crawls, but such was available on the 23rd and 24th of May, for those sufficiently stout-hearted, or maybe, just stout.

The Friday Night chapter was a walking tour of Ventnor, starting at the Spyglass, and taking in the Mill Bay, the Rose, the Blenheim, the Crab and Lobster Tap, Perks and the Volly. The Ale and Oyster was visited but had no real ale available so we didn't linger.

The Mill Bay was rather quiet, but the other pubs compensated. The Rose had much loud music and pool playing, though the one beer on offer, Spitfire, was in fine condition and quite acceptable. The Blenheim offered a better choice, and there were no complaints about the Adnams Broadside; the same could not be said about the karaoke, and an agonising rendering (as in torn apart) of *Sweet Caroline* followed us up the High Street to the Crab and Lobster Tap, where we sheltered from the audio assault by listening to the excellent blues band playing there. The party split, with some going to sample the rather pleasant cider at Perks, and some to the Volly. How I love the Volly, though I do wish for a more interesting line-up than one which contains Courage Best and Doom Bar. These beers, of course, have their place, which I feel should be in pubs other than the ones I visit.

Nonetheless, a fine evening, and one on which it is best not to dwell too long on liver-related effects. Or, in the case of OEC (Our Esteemed Chairman), those of a kidney nature. Those of us who were prepared to risk a second bite of the cherry, and songs will be sung in years to come of such heroes, assembled at the Red Jet the following morning to inflict further pressure on their waistline and gastric system with a run-ashore to Southampton. At this point, spare a thought for these noble and selfless

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soldiers of the Cause of Real Ale, who are prepared to voluntarily inflict further damage to their internal systems by a day-long assault on a city which spares no pity for their dedicated exploits.

First on the itinerary was breakfast at the *Admiral Sir Lucius Curtis*, a good-looking Wetherspoons establishment with a disappointing array of beers, of which one, Publican, a well-hopped and pokey American ale at 5.5%, stood head and shoulders



above a field of bland and pointless beers.



As dedicated ale-drinkers know, the bottom of Southampton is not a choice area for an ale trail, despite some beacons like the Platform and the Wellington, so we headed to Studentland, which can be found nestling between St Denys and the bottom of Bevois Valley. The *Rockstone* offers a fine selection of ales, and there was almost universal agreement that Yeovil Stout Hearted was a Very Good Beer Indeed, along with Bowman South Sea

Spice. A fascinating discussion about their relative merits could have ensued had the over-loud canned music not hampered sensible and erudite conversation. The drinking party then adjourned to the nearby *Guide Dog*, possibly the Finest Pub in Southampton, a delightful street-corner local offering some nine reasonably-priced real ales as well as some Belgian bottled beers. I had a local beer, Suthyk Skew, a 4.6% IPA, followed by a bottle of Chimay Bleu (9%, if you're



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still able to count that far). The *Guide Dog* is the stuff of CAMRA dreams; it's a true back-street local, very popular, a vast choice of ales, most of which are less than £3, served by staff who know a bit about the beers they're serving. There is no finer pub in the area.

Our next port of call was a pub identified by Simon as *The Honest Lawyer* but now appears to be called the *Lime Tree*. It was closed, in spite of a sign indicating it shouldn't have been, but, in any case, didn't appear to have a

functioning handpump. We thus wandered down the road to a pub which at one time complemented it, the *Bent Brief*, which was not only open, but friendly and supplied us with Dartmoor Jail Ale in fine condition, and vintage Bob Dylan on the pa. Is it a sign of the times that the *Bent Brief* has survived the *Honest Lawyer*?

It's only a short walk up the road and across the footbridge to the magnificent *South Western Arms*, which has featured in more GBGs than the number of handpumps along the bar, and there are many of those. From an impressive selection, I chose another Yeovil beer, Spring Forward, which, like all beers from that excellent brewery, was full of flavour in spite of being a modest 4.5%. A visit to the South Western is a must for any beerhead visiting Southampton, though their mother-in-law might not necessarily approve. It's an old Georgian (?) building, decorated internally in a style I call 'student-chic', a bit like shabby-chic, but rather more anarchic. Bare floors, bare brick walls, a gallery and much bric-a-brac enhance the ale experience, and it's not to be missed.



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Just along the road is the Junction Inn, a former Marstons House, now a Greene King 'Local Hero Beer House' sporting eight real ales, four from the Greene King portfolio and four from other breweries. When last I visited the pub, the most delightful thing about it were the modesty screens. True, they are still there, and intact, but, their mahogany frames, like most exposed wood in the pub, has been stripped back and appear to have been painted with wood-effect light oak, giving the impression that the contents of several full nappies have been smeared on to the surfaces. Clearly the



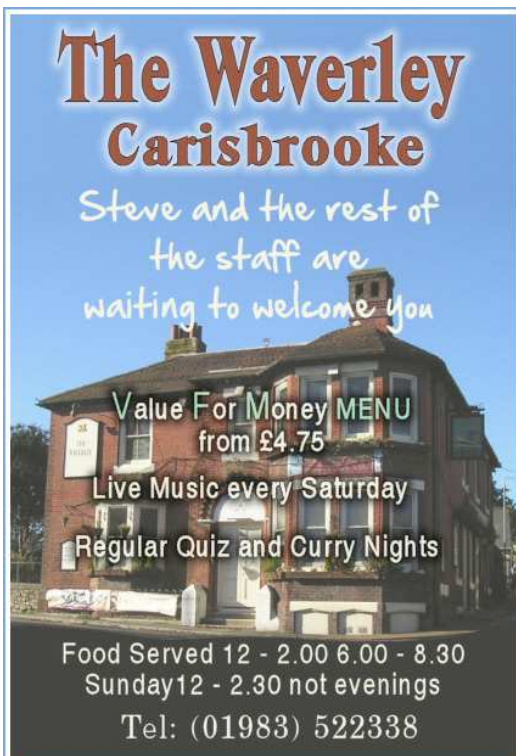
intention was to brighten up the pub, but the result is to induce the sort of nauseous feelings which often occur after the 6th pint of Yule Be Sorry. However, the beer was very good.

The party decided at that point to re-visit the *Rockstone* to have a reunion with the Yeovil Stout Hearted, so we did. By the time we got there, the patronage had increased significantly, but, thankfully, hadn't made too many inroads into the Stout Hearted.

A cab ride brought us back to the ferry and the final stop of the day at the *Platform Tavern*. This former Marstons' house has been much extended, and is currently home to the tiny Dancing Man Brewery, though the word on the streets is that the brewery is expanding into larger premises nearby. Ferry passengers can thank the great Brewer in the Sky that this blues-orientated pub is but a stones throw from the car ferry and Red Jet, and has caused many passengers to be grateful for having just missed the ferry. A well-balanced range of beers was a fitting end to a splendid day, by which time we were mellow enough not to mind when Pete Cobb mentioned the *Fat Cat* in Norwich for the fiftieth time.

We'll be back!

Brian Jacobs



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The Chequers Inn

Sited high on the windswept and isolated tract of land known fittingly as Bleak Down and with no hamlet nearby, the Chequers Inn does not appear to be in an ideal trading position. There is little doubt that smuggling paid some part in its early days and its isolated position brought with it some benefit.

At a time when the south coast of the island was regularly used to land illicit goods, the route to the populated parts of the island passed this way and such an isolated staging post would have been useful. In time

a customs office was set up here in an attempts to disrupt the supply line

Known at that time as “The Star”, the inn is mentioned in the Godshill parish records for the first time in 1799. Written records tell of a succession of landlords and in 1890 the Reynolds Family began a long tenancy. The name was soon changed to its present one as there was some confusion with the neighbouring inn at Chale also called the Star.

Various suggestions have been advanced for the adoption of the Chequers name, one being that a “Chequers Tree” grew on the site.

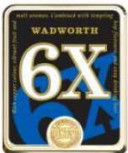
Two sisters, Isobel and Mary Reynolds ran the pub for nearly sixty years. Known as Bella and May; stories abound about their time there.

For a while the establishment sank into the doldrums and at one time, the owners, Whitbread lost interest and closed it prior to sale. Fortunately Sue and Richard Holmes purchased the site in 1989 and from that time onwards it has become one of the Islands most popular venues.



A sketch based on an old photograph showing Mr and Mrs Reynolds and their daughters Bella and May

Rob Marshall



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- 1/ Which English bowler got a hat-trick on the first day of the Headingley test?
2/ What is the lowest note on a descant recorder?
3/ Which soul singer was backed by the Pips?
4/ How many players are there in a netball team
5/ Which island holds the George Cross?
6/ Name the composer and lyricist of the musical Oklahoma?
7/ Coulrophobia is the fear of what?
8/ Which IoW pub was once known as the Anglers Arms?
9 and 10 Name these football teams



9



10

Answers to the Spring Quiz

- 1/ Angela Merkel 2/ Carp - Cyprinidae
3/ Skeleton 4/ Lizzy Yarnold
5/ Oklahoma
6/ Hereford
7/ White
8/ Lion
9/ BMW (Berlin Motor Works)
10/ Alfa Romeo

John Williamson of Marlow wins a meal voucher and Steve Lang Jones of Ryde wins a case of Yates' beer. Thank you to all the others who took part - better luck next time!

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*Valid on return visit to The Chequers Inn when purchasing food both times. Offer only valid on presentation of this advert.



During the winter a team of volunteers, usually about nine in number, carefully surveyed the Island's pubs; principally to see which pubs can be included in next year's (2015) Good Beer Guide.

It has also enabled the branch to verify details for CAMRA's fantastic new national website www.whatpub.com. WhatPub lists all pubs in the British Isles whether they sell real ale or not showing that CAMRA supports all pubs without exception. We use the NBSS system (National Beer Scoring System) as a starting point (although for the GBG some other factors are taken into consideration). For an explanation of NBSS see page two.

As there is an embargo on announcing which pubs have been chosen for the GBG we cannot name any specific pubs here; however during the course of our excursions some interesting facts have emerged:-

Out of the hundreds of licensed premises on the Isle of Wight there are 150* which we consider fit the description "*Pub*". Out of these:-

- 138 sell real ale
- 12 do not sell real ale (considering the above, one wonders why!)
- 10 are seasonal
- 120 provide food on a daily basis
- 15 are for sale
- 120 have websites
- 115 have email
- 68 have FaceBook
- 31 have Twitter
- 84 support the Locale scheme offering ale from one of our excellent local brewers

One growing trend that has become apparent is the number of pubs now offering bed and breakfast. Currently 47 pubs offer accommodation.

*Interestingly when I published the first of my two Island Pub Guides in 2000 there were 163 *pubs*. Since then there have been many name changes. Who can remember any of the following:- Arreton Barns, Battery Hotel, Bow Bars, Harbour Lights, Islander, Lansdowne Arms, Redan, Rookley Inn, Yelf Tap and what they became? It is hard to believe that 28 of that 163 no longer exist, a selection of the more obscure would be, Anglesea Tavern, Band of Gypsies, Clarendon (Shanklin), Parklands (once crowned the worst pub in Great Britain by the News of the World), Raffles, Rowbarge, Star (East Cowes), Terminus, and my own favourite for worst pub on the Island - the Open Arms.

We are lucky that some of the pub closures have been compensated by new pubs opening however many have been lost - some for ever!

Ken Matthews

BeerPoint

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Attention all Members and Landlords (and Landladies)

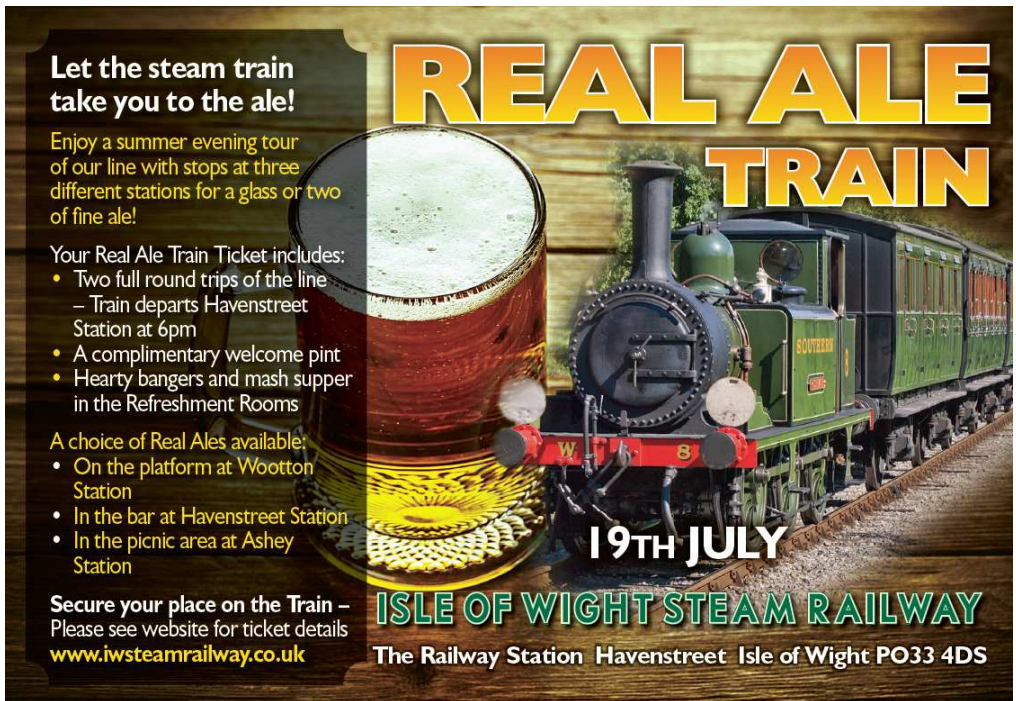
On Thursday (19th June) evening Mike Hoar our new electronic media secretary sent you an email. **Did you receive it?**

If “Yes” you don’t have to read any further, but thank you if you replied.

If “No” and you don’t want to receive any emails from us you don’t have to read any further either.

If “No” but you would like to receive up to date information from us please provide Mike at mike.camraiw@gmail.com with your current email address. It might also be worthwhile checking your junk mail settings.

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