

continued from page 21

a massive menu of beers (including a couple of cask-conditioned ales) that the method of perusing them was done via a tablet. Of the hundreds of draught and bottled beers available, I chose CraftHaus Imperial Russian Stout, an 11% monster which appeared to be cask conditioned, but after a pint or two, I decided it really didn't matter. Of course, I could have elected for a can of Tetley's No 1 at \$6, a tough choice, but when in Rome....or, at least, Venice.

By far the best beer and best bar is at the Main Street Station Casino in downtown Vegas, and it's worth an hour on the bus from the Strip to Fremont Street. The Boar's Head Bar within is impressive – a glorious recreation of a 19th century railway station bar, complete with paddle fans and brass statues; I swore I could hear a steam loco panting out the back, but it was just my Dear Lady with a bad cough. Equally impressive was the beer from the onsite 777 microbrewery, which produces a range of robust craft beers, including a delicious, chocolatey stout, Black Chip, at a mere \$1.75, and, for double that (but still less than £3 a pint), a stunning Reserve IPA of an undisclosed abv which I suspect was in double figures (that's before the decimal point). We also indulged in the evening buffet, which was magnificent, though the typically USA desserts were disgusting.



Las Vegas fulfils all the adjectives thrown at it, but it's a place everyone should try before they die. Of course, it's an illusion, a trick on a grand scale, but it's a damn fine one, and there's nothing illusory about the beer. If you don't believe me, try some of the US offerings available in the UK. Lagunitas I have mentioned, and there are many others, of which the finest example is available from Tesco, Sierra Nevada Torpedo. Try it, and dream of hot, sticky desert days on the Strip. I shall return.

Brian Jacobs

Part Two of Brian's American Adventure will appear in the Winter Issue

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 64

Newsletter of the Isle of Wight branch of CAMRA

Summer Issue 2015

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

In this **FREE ISSUE:**

Cyclone Pam *Las Vegas* **News**

Pete's Progress **PRIZE QUIZ**

BeerPoint **Scarecrow Nation**

And much, much more...



Island Ales Celebrate!



Isle of Wight Born and Brewed

www.goddardsbrewery.com



"Decisions are made by those that turn up" - USA President - Jed Bartlet

We are always pleased to get letters and messages. If nothing else, it give us a chance to explain branch policy. The message below was received in the form of an email. The sender had been looking at our list of pubs, we assume on the "Find-a-Pub" page of our website (www.wightwash.org.uk).

Hello,
I am coming to the IOW for a week to drink some local beers and visit some good pubs. I have been there many times before over the last 25 years.

I looked at your list of pubs and couldn't believe some of the places you have listed, for example, "*****".

Has the IOW gone down hill so much that some of the places you list are now considered worth a visit?

Dear *****,
You have highlighted a dilemma that we have had within the branch for decades and subject of several meetings (some more acrimonious than others!).
The question is "should we only list pubs that we approve of?".
There are principally two problems:-

- Where do you draw the line?
- How often can we review the list?


Clearly, it is not fair on a new landlord keen to turn a pub round if it's on our "blacklist" or conspicuous by its absence.

We have come to the decision to list all Isle of Wight pubs on the "Find a Pub" area of the website, but list recommended pubs separately.


This list, BeerPoint is published in our magazine Wightwash and administered by our Chairman, John Nicholson.

I hope this explains our policy which, I believe, is also the policy of CAMRA's national WhatPub (whatpub.com) website.

Have a good holiday. I'm sure you will find some good ales and pubs.



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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 August win the prizes.

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

- 1/ Which flag is raised when a ship is about to leave port?
- 2/ In which American state was Barack Obama born?
- 3/ How many sides does a pentagon have?
- 4/ Who played the "Ace Face" in the film Quadrophenia?
- 5/ In which country would you find the Angel Falls?
- 6/ In which year did the Titanic sink?
- 7/ Which nuts are used to make marzipan?
- 8/ In which county is the Shepherd Neame brewery?
- 9/ and 10/ identify these two Irish counties.



Answers to the Spring Quiz

- 1/ Italy 2/ Eddie Redmayne
- 3/ Grey 4/ Hydrogen
- 5/ Tottenham Hotspur
- 6/ Hobart
- 7/ Harper Lee
- 8/ Lincolnshire
- 9/ Shane Richie 10/ June Brown

Roger Corbett of Blackheath wins a meal voucher and Johanna McKay 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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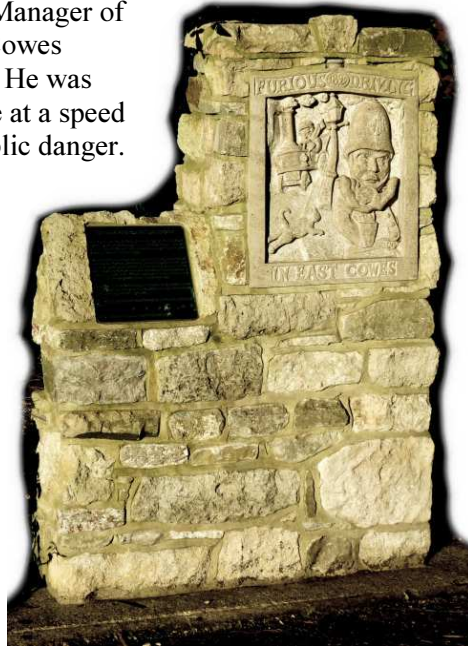
Furious Driving at East Cowes

In early January 1899, Mr Henry House, Manager of the Liquid Fuel Engineering Co. of East Cowes appeared before the Newport Magistrates. He was charged with driving his motor Wagonette at a speed greater than eight miles an hour to the public danger.

Police Constables Scott and Maber report that they had compared watches at 10pm and set themselves to detect motor vehicles in excessive speeds in the vicinity of East Cowes. PC Scott stood near Osborne Gates and his colleague stood at the bottom of York Avenue, a distance of 1633 yards. The accused covered the distance in just 3 minutes at an average speed of eighteen miles per hour.

The chairman of the board of magistrates said he understood how the public was terrified of motor cars driven at such furious pace. He fined House £3 with eleven shillings costs.

This is the first motoring offence to be prosecuted on the Isle of Wight and this plaque near Osborne House gateway is close to the spot where the criminal was apprehended.



Rob Marshall

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Good News

The Red Lion, Brading aka Smart Fox, Snooty Fox and Dark Horse has reopened under a new name **Kynge's Well**. It is being run by brothers Matthew and Thomas Axford - more details in the next issue.

The Globe, Cowes has now re-opened as a proper pub.

The Mill Bay, Ventnor has reopened as **The Mill AND The Bay**, one an eatery, one a drinkery.



Smiles all round (well, nearly) at the Pub and Beer of the Year 2014 presentations

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The Four Seasons, Wroxall is to revert to its old historic name of **The Star**.

Helen's Bistro, Shanklin is now offering real ale including Timothy Taylor's Landlord and Doombar.

Mild lovers will be pleased to know that Rachel and Alison have decided to make **Banks Mild** one of the **White Horse**, Whitwell regular cask ales. *Please let us know if your local regularly offers a mild.*

Isle of Wight CAMRA membership is now at the record level of 280; making it one of the highest per-capita in the UK.

Not Such Good News

The Ship and Castle, East Cowes is currently boarded up. Apparently the freehold is up for sale.



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Island Brewery

Saturday 11th April 2015, saw the 5th anniversary celebration of Island Brewery. Food and entertainment was on hand in abundance; and a fine selection of ales,



Tony and Harriet from Moonshine Border Morris

many of which were brewed especially for the occasion by master brewer Chris Coleman (see box opposite).



On exhibition was an array of craft beers, ranging from a magnificent 4½ yr old Earls RDA, an innovative Chocolate Rye Stout, a cloudy Wheat Beer, an American style IPA and a nutty Mild. The aptly named Mild Discrepancy was immediately popular, and one of the first to run out, along with the TopicAle American style IPA, both brewed in a small batch and casked in firkins. If you are a lover of the wheat beer style, then this was a good example, with that refreshing fruity quality that wheat brings. But the one that got everyone talking was



John Nicholson, David Goodall and Bob Blezzard

the 6% Chocolate Rye Stout, that was such easy drinking, with a dry sweetness attained only with rye, in fact, it was such a success that Island Brewery have entered it for this year's SIBA regional awards.

Talking about prestige, Island Ales were selected to represent Central and South-East England at a trade show in Milan this May, and, with the rising interest in craft beer in Italy, they went down very well; "It's amazing," says Steve Minshul, "the Italians are really interested in beer styles and flavour. But, then, when you see how passionate they are about good food, it is no wonder that they are so interested in what quality beer can do."

Appealing to the discerning is becoming a rising feature for Island Ales, as they become increasingly recognised. Apart from my own accolades, they are also appreciated by summons of the Duke (as previously reported) and, now, have been commissioned for a



familiar with Lagunitas, the most widespread IPA I found in the USA, pop down to your local Wetherspoons and try a bottle, but take enough money for a second one.

Lagunitas was just one of the IPAs on offer, and the nearest I found to a national craft brand. At a beefy 7.6%, it was always very welcome, though perhaps not as welcome as the Sam Adams IPA at LA airport after 12 hours in the air. Several others stick in the mind. There was Firestones IPA, bursting with hops and flavour, at a casino near the Stratosphere Tower (where I went on the scariest thrill ride ever). The motel where we stayed, the Super 8 at Ellis Island Casino, hosted a microbrewery which produced a very acceptable IPA, porter and Irish Red; not the most flavoursome beers I tried, but at \$1 a pint in happy hour, I didn't complain. Near (in Vegas terms, that means a mere 20 minute walk) to the Super 8 was the Venetian, a commendable small scale replica of its Italian counterpart, complete with indoor and outdoor canals, though I don't recall as many gaming tables in the original. However, it was as difficult to navigate as its Italian progenitor, and we passed an interesting brewery bar as we entered which we never did find again. The bar to head for in the Venetian is The Public House, not perhaps the most inspired name, but sporting such *Continued on back page*

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the roads, but few of them work. The definition of an American Escalator: it looks like a British one, but it doesn't move.

All very well, you ask, but how good are the beers in this plastic paradise? The answer is, very bad or very good. On the one hand, there are many 'lite' beers and they should be avoided at all costs (especially the higher sort); it can be no coincidence the word rhymes with a common, if rather vulgar, expression for faeces. On the other hand, there are some very good beers indeed, some for as little as \$1 a pint. That was the least I paid in Vegas; the most I paid was at an outdoor bar by Caesar's Palace and it was an eye watering \$13, around £9 in real money. I didn't tip. By and large, beer was around \$6 a pint, about the same as the UK. The farther you got from the Strip, the cheaper the beer, and, indeed, everything.

It would bore you to tears if I listed all the bars I visited in Vegas. Why? Because, unlike the UK, almost every licensed outlet supports a fine range of beers, draught or bottled, from the humblest bar to the glitziest casino. 'Craft' beer, however you define it, is everywhere; Americans of all ages (especially the younger ones) just can't get enough of it. OK, it's not real ale as we know it, Jim, but it sure beats the faeces out of Miller Lite and Bud (which, if you did that literally, would leave little to savour). I know I shall be condemned to the seventh ring of hell for saying so, but there's something about a zingy 7.6% craft keg (sorry about the K word) IPA which is immensely appealing on a hot day in Vegas (there is no other sort; the desert, you know), or any other environment where cask beer isn't an option. And at other times... well, imagine a line-up of Nothing Bar Doom, Ringwood Best and Lagunitas IPA – which would you choose? If you're not

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Ken "Buzzy" Matthews and Fred Norris

is for everyone, and probably one of the greatest social levellers that there is, and there is no better example than the new **Mild Discrepancy**, which is due to be brewed before the end of May. And, to further reach beer lovers in places where ale cannot normally go, Island Ales are looking into canning their beer for places where cask ale cannot be kept and glass bottles could be a danger. You will see Island Ales at the IW Festival again, and if you are on the mainland where their beers are being distributed by Wells and Young and by Wadsworth.

John Nicholson
 BLO Island Brewery

special bottled edition of dark Squadron Ale, to help celebrate the Best of British in the RYS's 200th anniversary year. But ale

The brewing kit in the photo was designed and built in around 1987 to satisfy my desire to produce commercial quality beer at home. It has produced over 70 x 9 gallon brews plus the ones we have recently done at Island Brewery. It lay dormant in my store at the bottom of the garden for about 18 years until we decided to resurrect it. The stainless steel vessels were in very good condition and after a good clean up were ready to use. There was even some 18 year old gas in the bottles which fire the burner. The system works by gravity with the brewing liquor in the Burco boiler (a new one) at the top flowing down through the sparger to wash the sugar from the malt in the mash tun (well insulated to keep the heat in) and on down into the copper where the potential beer is boiled with a gas burner. After the boil the beer is manually transferred to a 50 litre fermenter with a chiller (not pictured) where it is cooled down and yeast added. After about 6 days the beer is ready to be put in the cask. Similar kits are now available from some small scale manufacturers for the "new" craft beer world but 28 years ago you had to make your own.



A smiling Chris Coleman!

Goddards News

WIGHT TRASH PALE ALE

What happens when you put together Goddards - a traditional Isle of Wight brewery, with John Cattle - a skateboarding genius **Wight Trash Pale Ale** is a 4.5% alc. vol. beer, available in bottles only. It's a thirst quenching ale brewed using Isle of Wight barley to give a smooth malty taste, sliding into a mellow hoppiness. The hoppy aromas come from the cascade and Isle of Wight Boadicea hops, grown at Ventnor Botanic Garden. 10p from every bottle goes towards raising funds for skate parks on the Island which provide opportunities for kids (and big kids) to get outside, exercise, expand their boundaries and just have fun. The first drop of Goddards beer was brewed 23 years ago – the brewery was started by Anthony and Alix Goddard and



is now run by their son-in-law, Patrick Birley. Goddards have been keen to get involved with local businesses resulting in such tasty delights as Wight Squirrel sausages, Fuggle-Dee-Dum burgers, Quarr Abbey ale chutney, steak and Duck's Folly ale pies. The team are continually looking for ways to get involved with Island businesses so if you have an idea and think they can help do get in touch!

John Cattle and his friends (officially) started Wight Trash in 2004, selling T-shirts first, then hoodies, then skateboards. John and his team are continually coming up with ways to entertain us. They've also recently been involved with raising funds for Ventnor Skate Park which was created for the community after a campaign from local mums and skaters who wanted better facilities. John also runs John Cattle's Skate Club teaching the next generation to skateboard.

To find out more about this rebel beer, contact Goddards Brewery on 01983 611011 or Wight Trash on 07917 891555. Goddards have been working away behind the scenes with the Isle of Wight Grain group, William Brown barley grower and

An American Adventure Part 1: Las Vegas

Las Vegas is brash, crass and beautiful, an offence and an opiate to the senses. As subtle as a bloater on a hot day, this 24/7 city never sleeps and no one ever turns out the lights. A Monday night in March on the Strip is like a fine bank holiday in Blackpool, only less unusual. It is opulent and obscene, but all can share in its excesses. A toff or a tramp can walk into any casino, and his money will be greeted with equal warmth; it is true egalitarianism. Las Vegas is a massive, megalithic, moneymaking enterprise; if every gaming machine in the city were laid end to end, they would stretch halfway around the US economy. No chance is missed to part you from your dosh. Very little is priced, and, even when it is, it's no guide to what you'll actually pay. Purchase tax and tips can easily add another 30% to what you're expecting. The American economy is based on tipping; if someone smiles at you from behind a counter, they will expect to be tipped for it; the wider the smile, the bigger the tip. Each drink you have in the USA carries the expectation of \$1 tip – imagine if the barman in Wetherspoons looked at you expectantly for 75p for each pint served. The British are uncomfortable with tipping; the Americans are uncomfortable without it.

The casinos are the glittering icons of the Las Vegas film set. They are big; the smallest ones are as large as a branch of Debenhams, the leading ones could accommodate Cows. This gives rise to the 3 Walking Laws of Vegas:

- 1} If you can see the casino you're headed for, it's still a mile away
- 2} Once you get there, it's still another mile to walk
- 3} It's easier to lose your way inside a casino than outside it.

And don't be fooled by the Americans' reputation for driving everywhere; at the end of the day (or even halfway through it), walking the Strip is far quicker than driving it. There are outdoor escalators to help you across

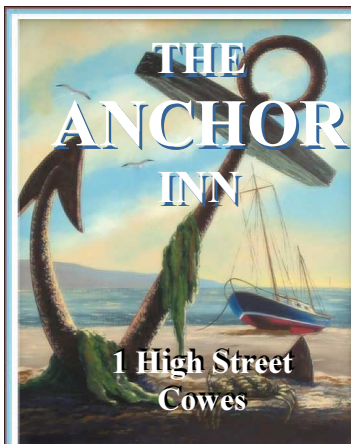
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In Northamptonshire, the 14th Harpole Village Annual Scarecrow festival took place on 10/11 September 2011 and to celebrate the Dow Bridge Brewery was invited to supply a special ale. They did in bottles of ale called 'Scarecrow' to be taken away as a souvenir of the day.



Now that the Isle of Wight has the **Gatcombe & Chillerton Scarecrow Festival**, perhaps Goddards, Yates' or Island Brewery could follow suit when this biennial festival next occurs? Maybe selling bottles in the local Chillerton Club for instance.

The **Gatcombe and Chillerton Scarecrow Festival** is superb and deserves all the support it gets for its 100+ scarecrows. Have a look at <http://www.gallybagger.org.uk/> and see what you missed.



Not to be outdone by Gatcombe, Chillerton opened its "Old Chillertonian" bar. Its new seasonal ales of 'Rooting Hog', 'Gut Rot' and 'Gallybagger IPA' went down a treat but the pub's origins are up for debate as according to the sign the pub was established in



1737 and I certainly wasn't going to argue with the barman who looked as though he had just come out of the OK Corral! The man in the yellow hat was quite friendly having just come from the 'Status Crow' gig further up the lane.

All told, this year's scarecrow population totalled 106. As one says 'every scarecrow needs a hobby' but at least this year they had the choice of two pubs with plenty of real ales.

To be honest though it is not much fun standing in the middle of a field all day! I wouldn't do it, would you?

Paul Sheldon



Warminster Maltings with a plan to brew with Isle of Wight barley. For the past 6 months we have been running trials with the island barley and we are happy with the results. So, now we are very proud to say that Goddards beers are now brewed with Isle of Wight barley. The Island grows good quality low nitrogen barley perfect for brewing good beer. We are watching this years crop carefully, ready for the harvest and next years malt supply.



The first batch of IoW barley delivered to Warminster maltings to be malted.

Other things

- Welcome to two new brewery apprentices to Team GB Josh Davies and Cameron Newman.
- The popular summer ale **Inspiration** is now available in bottles. A strong refreshing summer ale brewed with Mounthood hops.
- Goddards are entering a team into the Cardboard box boat race during Cowes week to help raise money for the good work of the UKSA.
- Official Ale sponsor to V-Dub festival.
- BestivAle being brewed for Camp Bestival in Lulworth Cove.



- Goddards are one of the sponsors for the Enterprise Inn's cellar keeper of the Year Awards. Judged by cask marque, the awards were hosted at the Magpie & Stump Old Bailey Rd London, where Fuggle is regularly stocked.
- Goddards wish the Globe, Cowes the best of luck and happy to be supplying Ale of Wight.

Brian Jacobs - BLO Goddards

Yates' Brewery

The brewery is steadily supplying many outlets on the Island with their beers. The bottle side has been extremely busy with three well established customers taking regular consignments. At the time of our visit Dave Snr was happily bottling Garlic beer for the local garlic farm. At present the brewery has nearly completed work on a large cold store enabling them to have more space for storage. The working relationship with Goddards is going great guns. A replacement for Ollie is still needed so if anybody is interested contact Dave Snr. A seasonal beer may be in the pipeline so watch this space. Beers for the Old Gaffers were supplied by the brewery and very enjoyable they were.

Lorraine Daish - BLO Yates'

Cider Report

The following pubs on the Island sell real cider.
 Duke of York, Cowes (Westons)
 Kings Head, Yarmouth (Westons)
 Newport and Cowes Ale Houses (variety usually one on)
 Griffin, Godshill (Lilleys)
 The Bugle, Yarmouth sometimes (Westons)
 Perks, Ventnor (West country cider)
 Anchor, Cowes (Christmas only)
 The Sun, Calbourne (Different ones on)
 Olde Village Inn, Bembridge (J.J.s and Suicider but can change)
 King Harrys, Shanklin (Thatchers)
 Dairyman's Daughter, Arreton (Addlestons cloudy cider)
 The Crown, Shorwell (Healeys)
 The Taverners, Godshill (Godshill Cider)
 Volunteer, Ventnor (Westons)
 Traveller's Joy, Northwood (Biddenden Vine Yards)
 The Buddle Inn, Niton (Westons)
 Wrens Nest, Newport (Westons)
 Quarr Abbey, Ryde (Rosemarys Vineyards)
 King Lud, Ryde (Westons)
 If we have left anyone out our apologies but please let us know.
 (gdaishblackbeer@yahoo.co.uk).
 Over the May Bank holiday weekend the

The Volunteer

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Kim and Sue

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5 Real Ales plus Old Rosie Cider



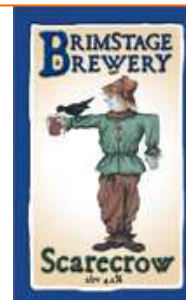
Union at Cowes hosted a beer festival and cider was well represented with 4 from Godshill Cider including Gate Crasher at 8.4% very smooth and drinkable but quite lethal. Old Rosie from Westons and a couple of pear ciders. Hats off to the Union as it was very popular. We need to see more on the Island.

Gary Daish - Cider Rep

The Sportsman's Rest

The Porchfield pub has been registered as an **Asset of Community Value** by the Parish Council with assistance from Cllr Robert Seely & Cllr John Nicholson. It is for sale by a Winchester based agent, and it seems that attempts to purchase have been made but rebuffed.

Following reports in the County Press the



Ironically the scarecrow population have turned up all over the place. Look at some of these examples: The William Bros. New Alloa Brewery in Scotland produced one at 5% abv, Brimstage Brewery followed suit at 4.2% abv from the heart of the Wirral and one even turned up in Leicester at the Langton Brewery at 4.4% abv. Then coming in at 4.9% abv we have Sadlers Scarecrow Bitter from the Windsor Castle Brewery.



Wychwood Brewery is not to be left out with their scarecrow population though but theirs is a convoluted story and involves their 'friends' in the USA. It was sold from the time of its release as Scarecrow in the USA. When launched in the UK it was called Corn Circle Beer but the name was changed after a dispute with the Hop Back Brewery who produced a beer called Crop



Circle to make matters worse 'Corn Circle Beer' was labelled as 'Circle Master'. Circle Master is a reference to Circle Makers, the UK Arts Collective founded by John Lundberg who have been creating Crop Circles since the early 1990's, and there was I thinking our aliens had been calling in for a pint or two.

For a while we even had our own Scarecrow Brewery here on the Island. Part of the newly launched Arreton Barns complex featured a micro-brewery with the wonderful slogan "Outstanding in our field".



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The Gatcombe Connection



Walter Langton was the son of Gentleman and Master Thomas Langton of the Ironmongers Company and Elizabeth Watney. Walter was born on the 4th December 1822 and died aged 73 years in May 1896. He married Letita Pownall and had eight children. Walter was prolific to say the least and ‘came good’ through timber trading and property development. Having made a considerable amount of money through these activities he moved to the Isle of Wight to invest with Mew and Co. and create the Mew Langton Brewery of Newport, IoW which prospered and helped further to strengthen his standing in the community. He owned about fifty houses within IoW and the Southampton/ New

Forest area of Hampshire. His residence in the IoW was Gatcombe House. Now as soon as I mentioned ‘Watney’ or ‘Langton’ (Mew) you might have thought that this is where I

was going to take this article but NO!, it seems Gatcombe is now famous for its Scarecrow Brewery which started production on May 23rd 2015. Having seen the locals here the brewery must have been turning out some high abv ales. It was short-lived however as the brewery closed down on Sunday May 31st 2015. Its demise caused by high import duties on the foreign hops used, and the continual



unruly behaviour of the locals that frequented said establishment like the one collapsed by the fence and the one upside down in the barrel!

Parish Council has been contacted by IOW residents who would back a community buy-out. The following proposal was unanimously agreed by the meeting:



*The Sportsman's Rest, Porchfield
An Asset of Community Value*

This Isle of Wight branch of the Campaign for Real Ale agrees to fully back any action by the Porchfield and Calbourne community to publicly oppose change of use for the Sportsman's Rest public house and to pursue a community buyout.

Diary Dates

- Friday 17th July Branch Meeting - Volunteer then Ventnor Walk About 8pm
- Wednesday 12th August (TBC) Branch Social, Island Brewery Bar, Cowes Parade
- Friday 28th August Social, Steam Up, Havenstreet Railway 8pm
- Friday 11th September Cowes Walk About start Union 8pm
- 18th - 20th September “Beer, Music, Poetry and more Beer” Festival Waverley Park Holiday Centre, East Cowes
- Friday 9th October Branch Meeting British Legion, Ventnor
- 16th—18th October Beer Festival - Railway, Ryde
- 17th - 18th October: [Beer and Buses Weekend](#)

Regular Events

- IW Keyboard Club - Wight Montrene Hotel, Sandown every Monday at 8.30pm
- RSPCA Quiz Night - Last Friday of every month - Hare and Hounds - 8pm

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I was delighted to receive an email from my friend **Derek Fountaine** last week. Some of you may remember that Derek first made contact with me about 12 years ago. Originally from Rookley, he moved to New Zealand as a young man and now lives in the Pacific archipelago of Vanuatu with his wife Evelyn (see [Wightwash Summer 2004](#)). Derek (aka author **Sam Stirling**) and I have been corresponding ever since. Last year, Derek's daughter came over from New Zealand with her husband Dave. Part of their European Grand Tour included a visit to The Chequers Inn and Derek's former home, Harts Farm. I was understandably concerned when on 13th March Vanuatu was hit by Cyclone Pam, regarded as one of the worst natural disasters in its history. Although I was unable to contact Derek, I emailed Vikki who told me that Derek had managed to use his mobile phone to tell them that he and his wife Evelyn were shaken but okay. Now, at last, communications have been restored. I asked Derek for an account of his experiences. This is part of his reply:

"What was it like during a category 5 cyclone? I recall the noise!!"

As it crossed Vila at night there was not a lot to see, but there was plenty to hear! 'Like an express train in a tunnel' comes to mind and I guess that is the nearest description I can think of; but that does not really go deep enough as it was not only the wind (gusts up to 200 mph) but windblown debris; sheets of roofing iron make a lot of noise twisting and writhing as they are blown about like tissue paper.

The next day we found a large concrete building block on our roof; we are leaving it there as a souvenir! The other side of our back hedge was a kindergarten built almost entirely of roofing iron (or 'kupa' as it is called here). The building was totalled! Most of the sheets of kupa wound up in our yard. We heard them crashing into our roof and thought it was our roof being ripped off, especially when torrents of rain poured through the ceilings of the two spare rooms. But, come the sun, we found our roof intact! The water had been blown under the eaves. Although we suffered some wind damage; most of our trees were either felled or 'pruned' and nary a green leaf to be found; we were badly water damaged! Downstairs the lounge/dining room and the kitchen were flooded to a depth of 650mm (26") whilst upstairs our bedroom was the only dry room. We emerged sound in wind and limb but the water had wiped out many books and papers; many of Evelyn's diaries going back to the fifties, her entire Rod McKuan collection, all her recipe books and many more were consigned to the rubbish bin. We also lost some electrical goods i.e. toaster, coffee maker and DVD. Our upright fridge/freezer floated out to the middle of the room, then toppled over! However, when power was restored (one week later) we found it still worked.



I've used the phrase 'come the sun'



five real ales on that day. We then moved on to Mawnan Smith, one of the nicest small villages you could find. Walked through to Trebah Gardens (gardening culture this time!) and well worth a visit. Another day we walked along the Helford River to Helford Passage and The Ferry Boat Inn. It had four real ales, all St. Austell, and The Tribute was good and the food excellent.

Managed to catch a bus part of the way back and after the steep hill up from Helford was glad of it! The following day we caught a bus to Falmouth and I went straight into The Seven Stars! Sadly, Grandma's Weapons Grade Ginger Beer had run out, they were in the process of brewing more, so had a pint and left. We had lunch and a pint in Wetherspoons again, because this is a good one with seven real ales and the service is always good



and a nice outlook over the square. Had a pint of Tintagel Harbour Special each.



We walked into Mawnan Smith pretty well every day and had a couple of pints in the Red Lion there. (redlioncornwall.com) Lovely, atmospheric old pub.

Our last few days we were camped at St. Blazey Gate near Par Sands and a lot more walking! One day we set off along the coast path, up and down and in and out and came to Polkerris which is an isolated village. However, the pub, The Rashleigh Inn has six real ales, including Timothy Taylor Landlord which was the best pint of the trip. Carried on to Fowey along the Saints' Way and caught the bus back. Another day we caught the bus into St. Austell. After a bit of shopping we had lunch in The White Hart Hotel. It was a very good meal, good value and a couple of pints of Trelawney.



On getting home safe and sound we went to the Gurnard May Bank Holiday Beer Festival with 10 beers and cider from six breweries, Earls R.D.A. being by far the Best! You could also buy bottled Botanic Ale, brewed by Yates with hops grown at Ventnor Botanic Gardens.

Pete and Heather Cobb

Spring 2015 in Cornwall

The first stop was at Topsham to break the long journey. We tried The Bridge Inn, but it had just closed due to the 1914 – 1918 opening hours. We walked into town and went to The Passage House Inn. The beer there was excellent and I had a couple of pints of Otter. Trip into Exeter by bus the next day but only managed Wetherspoons for a meal.



Then on to Sennen Cove campsite which is quite rural and has an infrequent bus service so did plenty of walking there. We caught the community bus to St. Just one day but the pubs were not yet opened so had to resort to coffee before walking back along the coastal path via Cape Cornwall. This is a very beautiful walk but extremely strenuous in places and with no pubs of course! The following day we caught the bus to Penzance and had lunch in Wetherspoons and, although it was the Easter holidays and packed out, the service both for food and beer was quick which doesn't always apply to this chain. The following day, Easter Sunday, we walked over a steep hill, Carn Brea and over

moorland to Carn Euny which is an iron age village. Sadly, no pubs, but hey, you can't beat a bit of culture in history! We then moved on to Watergate Bay, just north of Newquay. From there we caught the bus to Padstow and The Old Custom House which is a St. Austell pub. The beer was in very good condition and went down very well.



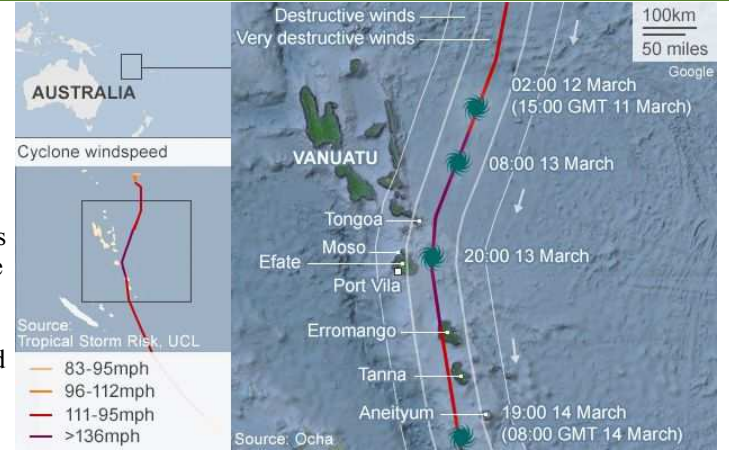
One day we caught the bus to Bedruthan Steps and whilst there went in the National

Trust café, excellent place and walked back to camp. Another day we walked to Trevarrison, not very far, and a superb meal at the Traveller's Rest. It is a St. Austell pub and the Trelawney was a first class beer.



On one of our days we walked into Newquay and, avoiding the plastic pubs, went through town and out onto a great surfing place, Fistral beach. Carried on to Pentire Point and a very nice pint at Lewennick Lodge. Sit outside, overlooking the sea on the platform balcony in the sun if you go. It had

as an intro to the aftermath as that is exactly what happened. So often the weather following a cyclone can be a significant problem, but by 0800 the clouds were peeling back, the wind dropped and by mid-day the weather was glorious! It stayed like that for three weeks which allowed the populous to clean



up. Shared adversities can make a community really come together and so it was with us. The next morning a friend, George, came by to see how we fared, saw the mess from the flood and told us he would come back later with a 'gang' to clean up. Three of them came and in a little over an hour the house was liveable again. Our next door neighbour, Joe, organised family members and attacked our yard. Our gardener, Bill, spent most of the following day cleaning up also.

So many power lines were down it meant we were without power for a week. Evelyn rose to the occasion, found a steel plate which she placed on the floor of the car port, then a couple of concrete blocks and small branches and in minutes she had a serviceable camp fire going. We had hot coffee and at least one hot meal a day until power was restored.

However, not every one was helpful. Looting started almost immediately and a state of emergency had to be called to counteract this. Many areas were dotted with squatters living in hastily thrown together 'humpies'. Most of these people were evacuated into schools and churches; then they refused to leave, demanding the government build them new houses! When they did leave it was found most of the schoolbooks had been used as fuel for cooking fires! International aid agencies have done their best but in the main they have handed over the aid to local councils and politicians to distribute. The result of this does not always seem fair."



Derek Fountaine

Guernsey



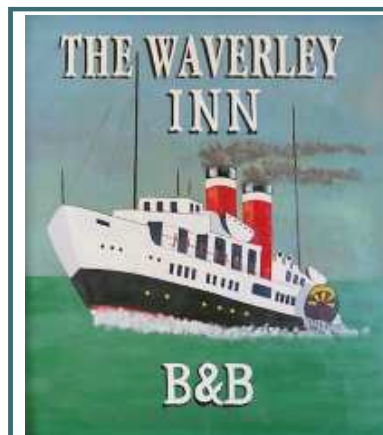
The Channel Islands recently celebrated 70 years since their Liberation at the end of the war. To mark the occasion, **Randall's Brewery** (not related to the **Randall's Brewery** in Jersey!) produced **HMS Bulldog Beer**, named after the ship that sailed into St Peter Port on 9th May 1945, helping to liberate the island from Nazi occupation.

I had been advised that there was a first class pub with a fine selection of ales in St Peter Port, and following instructions - and, interestingly, a helpful lady in another pub who directed me - I was heading to the **Cock and Bull** pub, and after having climbed up Tower Hill's 78 steps I deserved a pint! A delicious, fairly hoppy ale, but a very refreshing drink, and at 4.3%, perfect for a lunchtime.

The pub has a good reputation for its cellar, and rightly so, as there were five first class ales on draught! Definitely the one to visit in Guernsey!



Ron Bird



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BeerPoint was devised to identify and promote those establishments that consistently serve Real Ale to the highest standards.

Being awarded **BeerPoint** status is a strong recommendation from IW CAMRA, as it says that members consider that a **BeerPoint** listed pub is one that you can rely upon to get a good pint of Real Ale. Importantly, the definition of a good pint, in CAMRA terms, means that the beer must fulfill 3 basic criteria:

1. The beer must have condition, which means it must have natural carbonation from undergoing a secondary fermentation on the cask- that tingle on the tongue. It, also, means that the beer must be fresh, as, by definition, stale beer loses its carbonation and goes flat.
2. The beer must be kept and served within CAMRA acceptable temperature range. This is very important to maintain good quality beer. Too cold, and some yeasts coagulate and taint the flavour (peppery, for one). Too warm and the beer can taint too, with off flavours (marzipan and others). Also, the mouthfeel of the beer changes above 13 degrees and it becomes significantly more difficult and less pleasant to swallow. CAMRA ideal is around 11 or 12°C.
3. The pint must be clear. This is very important for a pulled pint, as haziness or cloudiness can be an indicator of dirty lines, and, thereby, contamination. There is nothing wrong with un-fined beer, and there is a trend for this amongst progressive craft beers, but the taste and effect of fresh yeast is quite different to that of dirty pipes.

The revised scheme now fully focuses and rotate on these criteria; only pubs that serve beer that satisfies all these 3 criteria will be listed, and if and when they cease to satisfy all 3 (for example, too warm or too cold), they will be dropped, with the reason stated by the advocates, and that reason will be passed on as feedback to the pub, by me, as the instigator of the scheme.

BeerPoint listed pubs that are known currently to satisfy the criteria are, by area:

North - Cowes & District

Anchor Inn, Cowes Ale House, Duke Of York, Folly Inn, Fountain Inn, Kingston Arms, Lifeboat, Pier View, Portland Inn, Ship And Castle, Traveller's Joy, Union Inn, Vectis Inn, White Hart, Woodvale

Central - Newport & District

Bargeman's Rest, Blacksmith's Arms, Breeze, Castle Inn, Chequers Inn, Dairyman's Daughter, Fighting Cocks, George Inn, Man In The Moon, Medina Quay, Newport Ale House, Pointer Inn, Prince Of Wales, Taverners, Waverley, White Lion, William Coppin, Wren's Nest,

East - Ryde & District

Boat House, Castle, Railway, Cedars, Crown Hotel, Fowlers (Wetherspoons), High Park Tavern, King Lud, Old Village Inn, Ryde Castle Hotel, Simeon Arms, Solent Inn, Vine Inn, Woodman's Arms, Yarbridge, Yelf's Hotel

South -Sandown, Shanklin, Ventnor & District

Buddle Inn, Castle, Chine Inn, Crab & Lobster Tap, Cricketer's Rest, Falcon, Flanagans, Four Seasons, Holliers Hotel, King Harry's Bar, Perks Of Ventnor, Village Inn, Volunteer, Waterfront Inn, White Lion

West - Yarmouth, Freshwater, Calbourne, Shorewell & District

Bugle Hotel, Crown Inn, Highdown Inn, King's Head, New Inn, Red Lion, Sun Inn (Hulverstone), Sun Inn (Calbourne), Vine Inn, Waterfront, Wheatsheaf

BeerPoint is administered by our chairman John Nicholson who can be contacted on jnl@johnnicholson.co.uk