

Wightwash

Volume 2, Number 72



Newsletter of the Isle of Wight branch of CAMRA

Summer Issue 2017

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



CAMPAIGN
FOR
REAL ALE

In this FREE issue:

A Letter from Our New MP **New Faces**

Ron Recommends *Pete's Progress* **PRIZE QUIZ**

Pub & Brewery News **Island Landmarks**

and much, much more...

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A Campaign

of Two Halves



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01/15

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The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
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Saturday 15th July

A summer evening of trains and fine ale.

Board the train at Havenstreet or Wootton for a tour of the line with stops at each station for a pint... or two.

The event starts at 4pm and there's an array of real ales on tap at Havenstreet, Ashe and Wootton stations. A hearty bangers and mash supper is also available.

**Tickets include steam train fares and a complimentary pint.
Adult £10.50 | Bangers and Mash supper £5.95**

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Just over three weeks ago, for reasons best known to itself, my computer went on strike. I have persuaded it to resume duties but it's currently on a "work to rule".

This has had several ill-effects including a loss of a years data and a need for a complete reinstallation of all programmes. The good news is that all the programmes, including the one I use to publish Wightwash are now bang up to date. The bad news is that I can't make head nor tail of them. I'm actually typing this on my trusty old laptop.

The result is that this issue of Wightwash has been delayed by several weeks for which I apologise most profusely.

With regards to the missing data, I also apologise if you sent me anything recently including articles or a change of address. Please send them again to editor@wighwash.org.uk.

I can assure you that between now and August I will endeavour to conquer Microsoft Publisher 2016 and that the Autumn Wightwash will be better than ever. (The deadline for this issue incidentally will be 30th August 2017).

In the meantime thank you to all those that have rallied round to help.

SCHRODINGERS BACKUP

The condition of any backup is unknown until a restore is attempted.

Who's Who

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Deadline for Summer Issue:
30th August



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Goddards (& Yates') Brewery

Recently, the team at Goddards have been working with [Crumbs Brewing in](#)



[Reigate](#) to resurrect an old partnership between baker and brewer, brewing up beers using left-over bread. Husband and wife duo ex-Islander Morgan Arnell and Elaine were

looking at a way of avoiding wasting bread and wanted to try and find something better than just bird food. After a bit of research, beer proved to be the answer. Bread is collected from Reigate's Chalk Hill Bakery and brewed into tasty beer.

Working together with the team at Goddards Crumbs Brewing have produced their first product, '**Crumbs Amber Lager**'. A Vienna style, slightly darker and richer than normal, this is an easy-drinking



lager with a malty after-taste. There are future plans to incorporate other breads such as rye and sourdough as the company continue to look for unique ways to combat food waste and landfill issues.

Goddards and Yates' are now working in partnership. Having invested in its brewing plant capacity, Goddards are now supporting Yates' Brewery to increase its capacity and meet demand.

Beers are brewed at Goddards, but remain 100% Yates' own recipes and ingredients,

with David Yates Snr being a part of the process from start to finish. David commented:

"Goddards are committed to high quality real ale and I am proud that our breweries can work together to continue to produce some fantastic beers. We get on really well and the fact we like a good pint probably helps."



Managing Director, David Yates Jnr added: "We have struggled to keep up with demand from customers across the Island, especially for our most popular new beer **Islander 4%**. It's become our fastest selling cask ale ever. Brewing our ales using Goddards equipment with their excellent head brewer Nigel Eldridge; combined with our very own 'Head of Knowledge', my old man, has made **Islander** a huge success."



David Yates Snr. & Nigel Eldridge

Xavier Baker of Goddards Brewery said: “We are pleased that we can continue to collaborate with local businesses, especially one as passionate about beer as we are. David (Yates Snr) has a huge legacy of brewing and by us helping out with the brewing of their beers, it allows him more time to come up with new recipes and trial brews. Everybody wins.”

Goddards have also invested in their own beer bottling plant. Xavier continued: “This will reduce the food miles significantly. It will mean that not only is the barley for our beer grown here, but the brewing takes place on the Island together with the bottling and distribution; all on the Isle of Wight. It makes the meaning of ‘Born and Brewed on the Island’ truly resonate.”

Sister Company Isle of Wight Distillery’s limited edition Oak Aged **HMS Victory Navy Strength Gin**, which recreates the style of that drunk by Naval officers who served in the Battle of Trafalgar, was ready for its second release on the 7th May, having been aged for a further seven months. The gin was launched at a special event held on board HMS Victory in Portsmouth Historic Dockyard on Sunday 7th May 2017. The Isle of Wight Distillery

recently attended the American Distilling Institute (ADI) Spirit Competition where they won the Bronze Award for their Oak Aged Gin as well as a gold award for 'Best in Category International Navy Strength Gin'.

Brian Jacobs
BLO Goddards Brewery

Island Brewery

Special small batch brews and craft fusion beers, as brewed by Island Brewery, seem to be the rage amongst Real Ale fans, and enthusiasts go wherever those beers are available, on or off the Island; sadly, mainly off. However, there are one or two visionary publicans on the Island, who can see where the market lies, and their enterprising efforts are paying dividends. They have pubs full of beer lovers whilst others, with more standard, boring or tired beers, convince themselves that their lack of business is down to everything else but themselves and the choices they make or don’t make.

“I can’t understand how landlords fail to see the opportunities that we offer in the craft beer revolution, with specially brewed beers and world class international classics.”

Says Steve Minshull, brewery owner.

“There are one or two enterprising outlets who can see the opportunity, rise to it and find they were right, but most businesses are too conservative to see the light, no matter how bright it shines in the rest of the country, and in the few outlets on the Island.”

Indeed, we see this gap developing more and more each year, during our CAMRA

surveys, and last year's Beer & Buses Festival showed how some pubs that had not really bothered before (and complained about it), having been convinced to push the boat out, reaped incredible results from the support of the nearly 10,000 partakers, and this success has stayed with them, through an anchoring reputation. Indeed, is it not true that the *optimist sees opportunity in every danger; the pessimist sees danger in every opportunity*.

Newport Ale House, a recipient of many of Island Brewery's (and others) specials, has just celebrated their 7th anniversary with a one-off small batch brew, **Dark Crystal**, at 5.2% - hot cakes!

Another enterprising outlet that recognises opportunity and understands demand, is Tapnell Farm, who seem to be spotting markets that the more established have been blind to, and they take specials from

Island Brewery for their Cow Co Bar, and plan to make a big splash in this year's Beer & Buses Festival.

Back home in the brewery, they have a new stand, that, emphatically, is **NOT TO BE USED AS A SHELF** (Tom), as a new aid to servicing the Mash Tun.

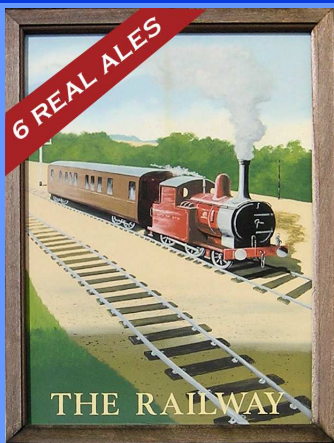


"Not to be used as a shelf!"

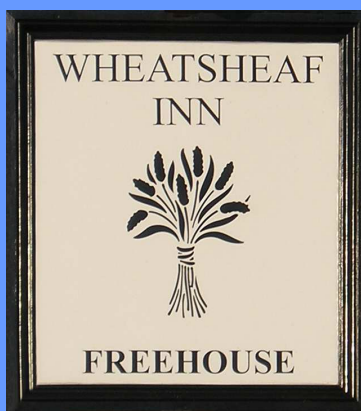
Apart from that, the two regular brewers, Ashley and Tom, that, very recently, used to be lads, are quite clearly men, whilst Chris can, now, take a more sedate and grandfatherly role, as consultant and

Greg and Hayley welcome you to The Railway Inn, Ryde and The Wheatsheaf, Brading

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The Railway & The Wheatsheaf are family & dog friendly pubs and are easily accessible by train & bus (No. 3) Live Music @ The Railway - Fri 9pm & Sun 6pm | Live Music @ The Wheatsheaf - Saturdays 9pm

brewer of the specials, outstanding as each one of them are.

As a final thought, and to paraphrase and meld of John Ruskin: there is hardly any beer in this world that someone cannot brew a little cheaper and, thereby, a little worse, but true quality is never an accident; it is always a result of integrity and intelligent design – have you tried Island Brewery’s beers?

John Nicholson
BLO Island Brewery

Yates’ Brewery

You may have already read about Yates’ working with Goddards and brewing at their premises to help to keep up the demand. Yates’ **Islander** 4% has been very well received on and off the island, with an amazing 103 casks being averaged over

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two weeks across the Island and Hampshire. This is also now available in bottles and is going down a storm in the shops and licensed establishments.

David Yates Jnr says "we cannot simply keep up with demand for Islander. It must be the fastest selling cask beer across the Island and that's why we have had to now brew at Goddards and double our production.



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YOUR BILL WITH THIS ADVERT E&OE

We are also pleased that Islander has been chosen to stand up at the Great British Beer Festival at London in August.

The latest beer to their portfolio is **Beachcomber** 4.3%; a light straw coloured hoppy ale. It is currently available in bottles with a cask version available soon.

It's still all go with extra brews being planned for the Garlic farm for **Black Garlic** beer with new customers and increased bottles sales up again.

Wholesale trade is still increasing with the **IOW Lager** and our ales are available in both Weatherspoon's Fowlers Ryde and Man in the Moon Newport, also the Isle of Wight Lager is available in bottles on Wightlink ferries. Yates' were happy to support and supply not only their own ales, but a selection of guest ales for Jeff at the Steam Railway's May Bank Holiday Beer

Festival and look forward to the August one. It was lovely to have Gaffers back and to help support Rob Benwell and the Character group for the Gaffers bar as well as the loyal customer base in the square in Yarmouth and the West Wight area.



CAMRA DISCOUNTS

Here is a list of pubs which offer card carrying CAMRA members discount.

- Old Village Inn**, Bembridge - 10%
- Pilot Boat**, Bembridge - 15%
- Union**, Cowes £3.90 all real ales for locals and CAMRA members
- Anchor**, Cowes - 10%
- Duke of York**, Cowes - 20p off a pint
- High Park Tavern**, Ryde - 25p off a pint
- King Harry's Bar**, Shanklin - 20p off a pint

FREQUENT FLYERS



Did you know that your CAMRA vouchers are valid at JD Wetherspoons pubs at airports?

Landlords, if you offer discount to card carrying CAMRA members, please inform editor@wightwash.org.uk

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TEL: 403848 www.facebook.com/TheOldComical

They have just had **Islander, Golden and Holy Joe** featured in the monthly guest ales for H T Whites in Eastbourne for the months of May and June and now **Islander and Holy Joe** are monthly guest ales for Wadworth's Public Houses across Britain.

Guest Ales from Milestone Brewery will be seen in pubs through July and they hope for continuing busy trade for the summer months.

Cheers and happy drinking!

Lorraine Daish
BLO - Yates' Brewery

Ken's & Roger's Round-Up

Rob and Rachel Burrows are now firmly established at the Blacksmiths Arms. Les Dyke is the new landlord at Niton's White Lion. As we go to print the Volunteer, Ventnor is still closed as is Mad Cows,

Shanklin. Well done to the Vectis Tavern who have installed a free cash machine to help out the people of Cowes. The Globe, Cowes is now a "sports bar". Louise Chiverton has reopened the Ship and Castle, East Cowes. Deborah Cardwell has reopened the Blenheim, Ventnor. The Spinnaker Bar is now under the management of Nicky Hasler. The Rose, Ventnor no longer sells real ale. Ros McFarlane has added the Falcon to his Ryde portfolio which already contains the Solent and the Castle.

The CAMRA Wessex region now has a new Regional Director, Sharon Broom. Sharon, who is a member of the Portsmouth and South Hants branch has long been involved in the licensed trade and has acted as a bar manager at Great British Beer Festival.

Buzzy and Jolly Roger



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Preparations are well underway and by the time you are reading this the 2017 programme will be rolling off the printing press. However, we are very short of volunteers to help us with what promises to be a record breaking number of customers.

We need volunteers to help put people on the right buses, explain where the pubs are and in some cases, help drivers who are new to the Island find their way round the routes.

You will get a free programme, an important looking lanyard and, when appropriate, a very attractive hi-viz waistcoat.

You don't have to be a CAMRA member – although we might try to persuade you to join.

If you can spare a couple of hours over the weekend (14th – 15th October), please call Paul Sheldon on 611063

ISLE OF WIGHT

CLASSIC

**BUSES
BEER**

& WALKS

WEEKEND



The advertisement features a dark blue background. At the top center is a white silhouette of a building with the text "WADWORTH" and "BREWED IN WILTSHIRE SINCE 1875" below it. On the left, the text "OLD COOL IS THE NEW COOL" is written in large, white, distressed font, with "HARD CRAFT SINCE 1875" in a smaller white font below it. On the right is a tall glass of beer with a thick head of foam. The glass has the Wadworth logo and "6X" printed on it.

First, can I introduce myself. My name is Bob Seely and I have become the new MP for our Island.

I am delighted to be able to say hello to CAMRA members, and equally delighted to be able to tell you that Cllr John Nicholson is an illustrious ambassador for CAMRA on the Isle of Wight, and represents a font of knowledge about not only pubs but what beers to drink.

For any of you who have turned up to the excellent Chillerton Pop-Up pub which takes place four times a year, you may have met me tending the bar, as I have done on a few occasions in the past couple of years.



I look forward to meeting many of you over the next few years, but in brief:

I believe that pubs are vital for the good of our society.

I prefer independent pubs over chains, but recognize that we need both for a healthy industry.

I'd like to see more measures taken to support pubs, including lowering prices for ales and beers bought in pubs, especially those local to the pub, to make it economically more attractive to drink local beers socially, in pubs.

I think the growth of small, independent breweries is a good thing.

At our Pop-Up we have tended to serve Goddard's Ale of Wight, and I had the excellent Starboard for the first time a couple of weeks ago. John has told me to mention Island Brewery's RDA, as this will mark me as a connoisseur. I am afraid I haven't tried it yet, but it clearly comes with high recommendation!

Finally and most importantly, please let me know how you think the office the Island MP can support the aims of CAMRA.

I am wondering if perhaps we should aim to have a surgery for CAMRA members on a Friday early evening, preferably in a CAMRA approved pub?

Speak to you all soon.

Kind regards

Bob

The New Inn, Shalfleet

There can't be many Isle of Wight landlords who have to consult a tide table before they draw up their staff rotas, but that is exactly what Dan Witherwick does. With Shalfleet and Newtown Quays only a few minutes walk away, the New Inn is very popular with yachtsmen taking advantage of high tides and popping in for a pint and a meal.

The New Inn, so called when in 1734 it was rebuilt as a pub after the previous building that occupied the land, a "church house", had been destroyed by fire, has been taken over recently by Dan and his partner Kate. Dan has periodically managed the pub over the last four years.

Since taking over as landlord Dan's obvious enthusiasm for real ale has paid dividends and ale sales have "sky rocketed". Currently there are three or four real ales on offer with a weekly rotation of beers from our three local brewers. There is an extensive menu, but fish and seafood are a speciality. Meal times are 12 noon to 2.30pm and 6pm to 9pm, going up to 12 noon to 9pm at weekends and peak season.

There is a car park and a surprising large terraced garden for sunny days.

For more details phone: 01983 531314 or www.thenew-inn.co.uk



Dan Witherwick (right) and barman Ben

The Woodmans Arms, Wootton

In March, the Woodmans Arms changed hands. The new licencees, Harry & Ronnie Fletcher spent the first month or so renovating the cellar and bar, cleaning beer lines and adding a glass washer and new glasses. Outside has also been given a good once over. There is a pleasant outside area including a play area for children. The field next door is now available as overflow parking.



They have four cask beers and have settled on a selection comprising Razorback, Upham's Punter, Sharp's Atlantic and Exmoor Gold. Before taking over the pub they both worked as a chef in various outlets in Sandown/Shanklin including the Chine Inn. Harry also has experience of bar work as manager at Flanagans and The Old Comical.

Contrary to what you might have read in the media there was no FIRE on Tuesday 13th July. Just after lunch a welding spark set light to some plant growth on an outside wall. It was quickly put out by a jug or two of water, however the fire service was called as a precaution and they turned up in force. They are planning a very active participation in the Beer and Buses Weekend and until then looking forward to a good summer season.

Mike Hoar

Welcome to Northwood's Traditional pub

- Family Friendly
- Garden
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- 5 Real Ales
- Wednesday Pie Night £5
- Dog Friendly



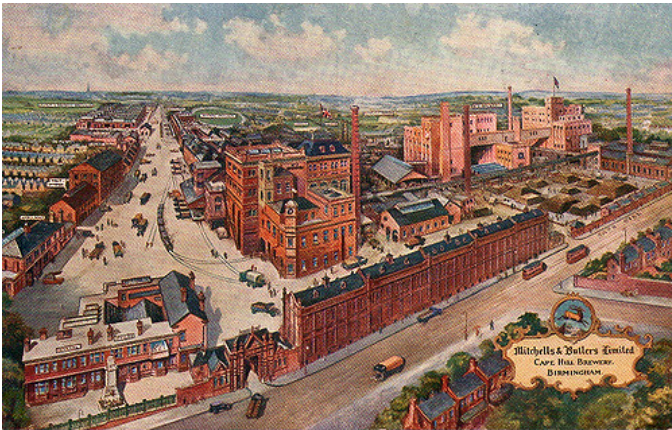
85 Pallance Road
Northwood
PO31 8LS
karnagestocker38@icloud.com
(01983) 298024

In the last issue of Wightwash, Paul Sheldon told us about breweries that had their own fire brigades; his interest being sparked by a Cape Brewery Fire Engine spotted by his house in Ryde.

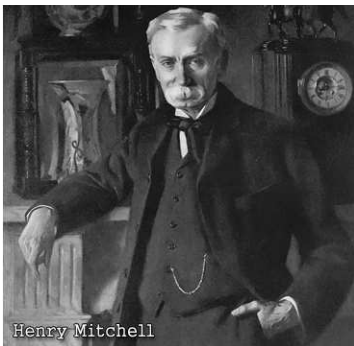


Here we learn more about the Cape Hill Brewery and its owner, the famous Mitchells and Butlers Brewery Co.

Mitchells and Butlers Brewery was formed when Henry Mitchell's old Crown Brewery (founded in Smethwick in 1866) merged with William Butler's Brewery (also founded in Smethwick in 1866) in 1898. Read on....

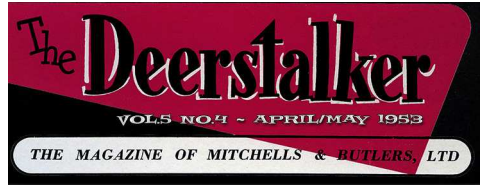


Henry Mitchell was born in Worcester on November 9th 1837. He took over the running of the Crown Inn, Smethwick from his father in 1861. The venue proved too small for Henry's ambitions, so in 1866 he built the Crown Brewery on land adjoining the inn enabling him to sell beers to other pubs.



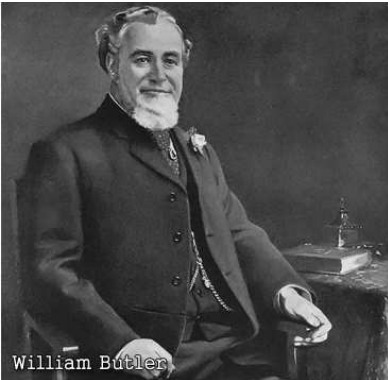
By 1872 the brewery was trading as Henry Mitchell & Co. and was so successful that Mitchell purchased seven acres of land at Cape Hill on which to build a new brewery. Brewing began here in 1879. and this became the Company's main brewing site, having its own railway network which eventually connected to the national railway system via the Harborne line. Hence the Cape Hill site expanded to more than double its original size whilst enjoying a good pure water supply from its own

artesian well (a fact not overlooked by its fire brigade). The site also had a great deal of sporting, leisure and social facilities which all featured in their 'Deerstalker' magazine.



The business prospered and became a private limited company. In 1888 Mitchell began building and renovating public houses as part of his vision for the Company to be both brewery and publican. By 1892 it had control of over 200 public houses

William Butler was born 13th March 1843. At 16 he moved from his Leicestershire home in Hinckley to work in Birmingham. His rise was impressive from barman to the owner of the London Works Tavern in Smethwick, then to Butler's Crown Brewery.



William Butler

Like Henry Mitchell, William Butler was overseeing beer production behind the Crown Inn and these proved so popular he became a “**common brewer**”, selling his ales to other pubs in Birmingham.

Brewing Victualler

A publican (“licensed victualler”) who brews his or her own beer, for consumption on the premises (the opposing term is common brewer)

He soon had to build a brewery to meet the increased demand for his beers. The impressive tower brewery was erected behind the Crown Inn and survived until relatively recent times as one of Birmingham's brewing landmarks. The plant was capable of brewing 5,000 barrels a week. Butler's Crown Brewery was registered as a private limited company in January 1895.

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In 1898 Henry Mitchell and William Butler decided to merge their companies to consolidate their businesses and to protect themselves from a predatory takeover bid from another brewery. Indeed they became very much involved in the take-over business themselves!

In 1899 they acquired Alfred Homers Vulcan Brewery and a year later James Evans Brewery, then in 1913 Cheshire Brewery Ltd. Their estate in and around Birmingham increased significantly with the acquisition of two large breweries in Aston; firstly, Holder's in 1919 and, later, Atkinson's some forty years later. Consequently, although the brewery was located outside the city limits officially making it a Staffordshire brewery, most "Brummies" considered M&B to be a Birmingham brewery, running the lion's share of the cities pubs.

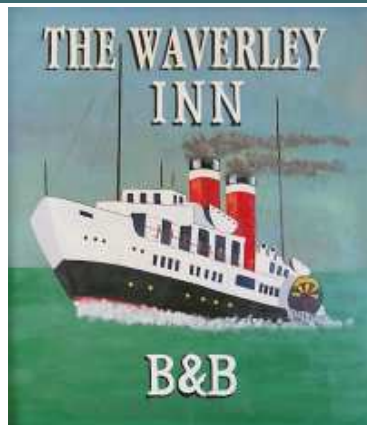
In 1961 the Company merged with Bass Charrington, by then owned by Coors. The Cape Hill Brewery closed its doors in 2002 with the production switched to Burton on Trent. It is now a housing estate. Ironically M&B's most famous brew, Brew XI, brewed "for the Men of the Midlands" is now brewed under licence by Brains of Cardiff! A descendant Company, which manages pubs, bars and restaurants throughout the UK is still known as Mitchellss & Butlers plc, and is based in Birmingham.

The Leaping Deer logo.

The Cape Hill Brewery was situated within Deer Leap Wood, an area of woods and meadows located 2.5 miles from Birmingham. It can be traced back to Medieval times when both it and the surrounding area were part of the Rotton Park estate. Shireland Brook, which flows along the site's northern boundary forms the county boundary between Staffordshire and Warwickshire. The site eventually became synonymous with the Mitchells and Butlers Brewery which adapted the 'leaping deer' as its company motif for over 100 years.



Paul Sheldon



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The Craft of Real Ale

Craft beer is here, it's viral, and, like it or loath it, it won't go away anytime soon. It covers the world from west to east, from the USA to China. (Except Greece; they still love their Eurofizz). It's a global beer boom that seems to be sweeping all before it. But what is it?

CAMRA HQ is about as comfortable with the concept as a hyperallergic in a hair shirt. They mumble about niche-market products, limited brewery runs, bijoux beers, etc, etc, and all real ale being craft beer, but not all craft beer being real ale; even the recent Revitalisation Campaign doesn't seem to be entirely sure whether beerheads should embrace it or keep it surreptitiously in the cupboard for when they can't get to the pub.

What do I think? Accepted market wisdom seems to indicate that it's a speciality keg or bottled beer, as opposed to a cask ale, and, let's be honest, it's a sorely needed alternative to the blandness of John Smith's Extra Smooth and the ubiquity of Newcastle Brown..... and, in many cases to our darling, beloved Real Ale, and, moreover, it's often *better*. Oh yes, I've just committed the ultimate CAMRA

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blasphemy, and I shall doubtless be damned to the fires of the hottest hop-kiln for doing so.

Don't get me wrong; I think (most) real ale is great, and I love it to bits (though not the bits you find in the last pint from the barrel). But, come on guys, I know CAMRA puts real ale on a pedestal and demands unconditional worship, but not all of it is good, is it? How do you feel when

you go into a pub and find a choice of GK IPeeA, Nothing Bar Doom and Bombabeer? Is it 'Yay, the good Board hath spoken, and all Real Ale must be lauded', or is it 'For pity's sake, let's go to Wethers for a can of Bengali'? What about the flat, cloudy pint which tastes as though it should pickle vegetables rather than you?

If you can run with that definition of craft beer which excludes cask beer, let's compare it with the real ale scene. Sure, there's a lot of exciting and innovative,

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well-kept cask beers around, but there's also a lot of bland, low-strength dross which I suspect is getting drunk just because it's real ale, and we could all name half a dozen offenders, couldn't we? Craft keg, and bottles more so, are zapping the younger beer market because they're coming up with some crazy named, zingy brews, overhopping and ludicrous ABVs – all of which gives them a sexy image which is aimed squarely at the younger beer drinker. It's even more pronounced when you go abroad. Except Greece.

The drawback is cost – big demand means big prices, and craft ale manufacturers exploit it to the full. In the vanguard is Brewdog, and anyone who's been in one of their pubs and blanched at paying £8 for a 330ml bottle of 5% craft will know what I mean. However, although this is an issue to cask beer drinkers, it isn't to up-and-coming professionals who have cut their teeth on overpriced drinks.

So where does this leave real ale? Well, it's a uniquely British product which you'll rarely encounter outside of these shores, whereas craft spans the world. Why? Because in hot climates and/or big countries, the delicacy and short shelf-life of real ale just don't work, and, of course, there's no underpinning culture for it.

Imagine the problem of shipping big quantities of real ale between towns hundreds of miles apart, then storing it and serving it in 40 degree temperatures to drinkers used to their beer being ice cold and fizzy. Of course, it can be done – the Brits had a pretty good stab at it with India Pale Ale – but modern economic dynamics mitigate against it when compared to factory beer. It works in the UK because distances are short, the climate less extreme and because there's an established culture of real ale drinking, thanks to CAMRA. And, of course, we know better than Johnny Foreigner.

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That said, there's plenty of room for both real ale and craft beer in the UK marketplace; it's just a pity that a lot more pub landlords and bar managers don't realise it. For example, I visited the Ship Inn, Lymington just before Christmas – no real ale whatsoever, and a choice of Becks or Corona if you were *really* desperate. That is unacceptable, and I shan't be going back there.

How many people feel the same when they go into a pub and find nothing more exciting than national brand factory real ale, or Newquy Brown as a backup? I'll tell you what they do – they get their mobile out and find where the nearest branch of Wetherspoons is, because they, at least, are giving the punters what they want.

It's not for me to teach the pub owner how to run their pub, but surely the variety, profit and long shelf-life you get from craft bottles must make it worthwhile keeping a few behind the counter, promoting it, and enhancing the pub's reputation as one which listens to its customers and cares what they want? When I visit other towns in the UK, the busy pubs are those where the owner gets on board with the beer boom and exploits it, cask beer and craft. And it's not confined to town centre pubs – I could name half a dozen pubs in Southampton, even more in Southsea, where outlying, back-street pubs have really taken real ale and craft beer on board, and are doing very nicely, thank you. You only need to take a ferry ride to Southampton and cross the road to the Dancing Man to see how a successful a format of real ales and craft beers is. Same at the Rockstone, a couple miles away in Onslow Road – a plethora of real ales as well as craft beers, and that's not to mention their focus on gins, whiskeys and vodkas.

So don't regard craft beer as the demon which will slaughter real ale. Don't think of it as either/or, but a 'both' – sometimes a zingy craft IPA is better than a mediocre real ale, and sometimes a cocktail of a craft beer and a flagging ale can help to improve both. You won't go to Hell if you do!



Brian Jacobs

Alana and I always celebrate St George's Day. For the past seven years we've visited Perks of Ventnor.

As the 23rd April was a Sunday this year, Graham, bless him, arranged a special meal for us, complete with the cross of St George tablecloth, on the day before, as he and Sue were away on Sunday!

The pub has a wide variety of memorabilia displayed on the walls, including pictures of Royalty, sport, history and entertainment.

Of course, on draught was Bass, and a good selection of bottled ales was available for every taste.

Thoroughly recommendable - any day of the year!

Ron Bird



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Wales and the West

We started off heading for Cuckoos Corner, a small, excellent, independent campsite about three miles out of Hereford on the road to Leominster. After setting up etc, and a good nights sleep we caught the bus to Hereford. Having walked around and bought a few goodies from the continental market, we visited the Cathedral where they were just finishing off the memorial to members of the Special Air Service which was very interesting. Then Heather went to see the Mappa Mundi and the chained library - fantastic. On the way back to the bus station we went into The Kings Fee (Wetherspoons). The name means a measure

of land, we were a bit disappointed with the beer selection, however managed a pint.

Next day we went in the other direction to Leominster. The weather was not so good but we went around the Priory Church where the original ducking stool was on display- perhaps it should be in use today! Looked around the town and went into The Duke's Head (Wetherspoons) where we had an interesting beer – Bagby's Money for Old Rope, 4.8%. It was very dark and



very drinkable.

Next was a quiet day and we had a local walk to Moreton on Lugg where the village pub was no more - it is now a noted Fish and Chip Shop, which didn't open until later. We then went on a longer walk to Marden. On the way to the village we came to the church of St. Mary the Virgin, which has a tower reputed to be haunted by a civil war royalist soldier who hid in there whilst being chased by Parliamentary soldiers and was subsequently tortured and killed. The church was interesting also as it has its origins in the 8th century. In AD 794 King Ethelbert of the East Angles travelled to Marden with the intention of marrying the daughter of King Offa. As he approached Marden, he was seized, beheaded and his body dumped on the banks of the River Lugg. Tradition tells us that, on the spot where his body lay, a miraculous spring of fresh water appeared. Offa, filled with remorse, petitioned Pope Adrian 1, who advised him to build a place of worship



The SAS Window



over the place where Ethelbert's body had been left. Accordingly, a church, enclosing the holy spring (now a well) was built on the site. Although the present building is not the original, the well can still be seen in the vestry today. There's another long story about a mermaid in the river too, but will save for another time. We walked on along the banks of the river Lugg and came across a pub which didn't open until evening, so went on to a hill – Sutton Walls fort and on the way back passed another pub which was closed.

The following day we set off for the Forest of Dean. After setting up in the forest camp site met up with cousin Mike and Trish his wife, who cooked us a nice meal and after a couple of pints of Hobgoblin we were ready for bed. After a great cooked breakfast we set off to walk to Monmouth along the banks of the River Wye on the old railway track about seven miles. On arriving, about lunch time found that The Kings Head (Wetherspoons) was closed due to structural damage. So we decided to get a bus back. Alas, the buses were not running and we could not get a taxi until after 4 p.m. so were forced to wait in the Punch House Hotel. However, the Hobgoblin was in very good condition so the time passed rather quickly. We were apprehensive about the fare, but having talked to the driver we found he was my cousins wife's cousin's son, so we got family rate - spot on. Palm Sunday and we met up with eleven cousins in The Dog and Muffler in Berry Hill. The Butty Bach (Wye Valley Brewery) was to die for and several pints washed down the excellent Sunday lunch. The next day Mike took us to Cannop

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Ponds where his dad had worked in the coal mine and where he learned to swim and then on to The Royal Spring at Lydbrook and another excellent lunch with three beers on offer. It is in an isolated position up a narrow uphill road, nestled under a cliff next to disused lime kilns.

We drove to Ty Coch, another small, excellent camp site, midway between Cardiff and Newport (South Wales). The only down side was the bus stop a mile and a half away, down a narrow, straight, fast road with no footpath and water on either side - hairy! As we were near to the village of Marshfield, being Easter Sunday we went to the local church (two mile walk). St. Mary's again - a very nice church with a very friendly congregation. Everyone came and welcomed us! On the way back we had booked Sunday lunch at the Y Maerun Pub and Dining (www.ymaerun.com). One of their brews, called Y



Maerun, by a local brewery was very nice @3.6% and the food was very good. Next day walked into Marshfield and caught the bus to Cardiff and walking to the castle came across a craft ale club - didn't go in but looked very interesting. After touring the castle which took most of the day we caught the bus back. On getting off the bus we found The Masons Arms had very good food and Butty Bach (www.masonsarms.co.uk). We found out that if you rang the bus company before 5 p.m. you could request a Demand bus -



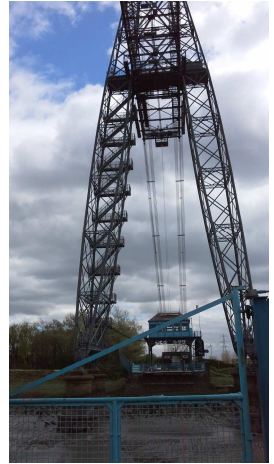
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an 11 seater which served people with no regular bus service, so phoned and booked for 10 a.m. next day. (You could use bus pass if you are Welsh but Wales doesn't accept English passes). On the dot of 10 a.m. the bus duly arrived outside the camp and took us into Newport which is a bit run down in places but regeneration is ongoing and a new shopping mall is up and running. We walked to see the Transporter Bridge built in 1906. It is the only one working with original parts in the world (it is a pity we haven't got one as it is way better than the floating bridge.) It's £1 to go across but if you are adventurous you can pay £3 to climb up across and down! It's high!! And you can see the original toilet built half way over for the original builders. We were invited to go up to the engine room to see the mechanics of it all and see the machinery in operation, which was very interesting. If you are ever this way it is well worth visiting.



Next day we walked along the raised coastal path (flood defences) stopping at the Shipwreck Café for a coffee and a bacon butty to keep Pete going and on to the old lighthouse. This is now a small hotel. On the way back we stopped at The Lighthouse Inn at St Brides - a Tomos Watkin house with no real ale as the delivery from Wadsworth had gone off. So had two pints of Taffy Apple Cider which is a Premium Craft Cider 6% and you don't want too many of this brew! We made the mistake of going back into Cardiff on a Saturday - a big Rugby match was on, 50,000 people wandering about, drinking, etc, so caught a sightseeing bus, had a look round and back to Ty Coch fairly quickly!



All good times have to end so we set off to Alton,

Hampshire.

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Having got to the Two Hoots Site, (so called because you hear the Owls hooting most nights) which is near Alton and has up to five campers, two shepherds huts and four Glamping Pods. Our daughter picked us up and took us home for a meal. In the morning we caught the bus to Alresford, a lovely large village, then into Alton and had a coffee in the Ivy House in Alton (Wetherspoons). Lastly we went to Emsworth, staying at the Camping and Caravan site at Southbourne. We had dinner in The Travellers Joy in



Southbourne – it is under new management and is a Fullers house. Met up with my pal Terry and Val Smith on the Tuesday and took part in the St George's day Parade with some 150 Veterans and Regular Army. Afterwards a Buffet Lunch in The Duke of Raglan pub is provided, plus a couple of beers of course! That evening we, Terry and Val went to The Blue Bell for dinner. Been before and it is very good food, beer of course - Old Dick 3.9%, Doom Bar and a new local brewery - Emsworth Brewhouse Skipa 5.4%. I met the brewer who supplies the Blue Bell.

Alas this is probably the last Pete's Progress as the camper is going. Anyone interested give me a ring 298851.

Heather and Pete Cobb



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Being awarded **BeerPoint** status is a strong recommendation from IW CAMRA, that the listed pub is one that you can rely upon to get a good pint of Real Ale. The definition of a good pint means that the beer must fulfil **three** basic criteria:

1. The beer must have condition, which means it must have natural carbonation from undergoing a secondary fermentation in 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 the CAMRA acceptable temperature range. Too cold, and some yeasts coagulate and taint the flavour (peppery, for instance), too warm and the beer can taint 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.

Only pubs that serve beer that satisfies **all** these three criteria will be listed, and if and when they cease to satisfy **any** of the three (for example, too warm or too cold), they will be suspended with the reasons passed on to the pub by the administrator.

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, Globe, Kingston Arms, Lifeboat, Pier View, Portland Inn, Sportsman's Rest, Traveller's Joy, Union Inn, Vectis Tavern, Waverley Park, White Hart - East Cowes, Woodvale, Yachtsman

Central - Newport & District

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

East - Ryde & District

Boat House, Castle, Cedars, Culver Haven, Esplanade Bars, Fishbourne Inn, Fleming Arms, Fowlers, High Park Tavern, King Lud, Kynge's Well, Old Village Inn, Pilot Boat, Propeller, Railway, Ryde Castle Hotel, Seaview Hotel, Simeon Arms, Solent Inn, Vine Inn, Wheatsheaf - Brading, Woodmans Arms, Yarbridge, Yelf's Hotel

South - Sandown, Shanklin, Ventnor & District

Buddle Inn, Castle, Chine Inn, Crab & Lobster Tap, Falcon, Fishermans Cottage, Flanagans, Joe's Place, King Harry's Bar, Old Comical, Perks Of Ventnor, Plough & Barleycorn, Spyglass, Star Inn, Village Inn, Waterfront, White Horse, Wight Mouse.

West - Yarmouth, Freshwater, Calbourne, Shorwell & District

Bugle Hotel, Crown Inn, Highdown Inn, Horse & Groom, King's Head, New Inn, Red Lion, Saltys, Sun Inn (Hulverstone), Sun (Calbourne), Three Bishops, Vine Inn, Waterfront, Wheatsheaf.

PLEASE NOTE: The absence of a pub's name in this list may not necessarily indicate that their beer is not up to the required CAMRA standard. Members, please contact the **BeerPoint** administrator if you know of a pub that you think should be included or reviewed.

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

Newport Upper Almshouse



There have been almshouses catering for the poor and needy for centuries and traces of several can still be found in Newport.

The buildings in the photograph stand on the site at the east end of the High Street which was occupied by earlier alms houses. Tradition has it that as early as 1650, a mayor of the town, Stephen Marsh, established a group of alms house. These could have been on this site and demolished earlier, but some alms houses stood on this site in the late eighteenth century and an appeal for the rebuilding of these Newport alms houses was made in 1874. As noted in the fine inscription over the doorway they were completed in 1875 when four widows were re-housed.

The history of care for the poor and needy in most towns and villages on the Island goes back a long way. Years before Stephen Marsh's generous gift, the Poor Law compelled parishes to support their old, infirm and those incapable of work. The burden usually fell on local landowners and later became an annoyance to ten of the Island's very wealthiest, including Sir John Barrington of Swainston Manor, Sir Richard Worsley of Appuldurcombe House and Sir William Oglander of Nunwell House.

Moves to establish a central establishment came to fruition when The Parkhurst House of Industry was built.

By 1881 numbers catered for had risen and there were 350 inmates. Harrowing tales about the regime here were rife. Given the choice, life in an alms house would have been the choice of those able to make it.

Rob Marshall

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- 1/ In which country was Taylor Swift born?
2/ To which animal family do slugs and snails belong?
3/ Who did Steve Ross succeed as IOW MP in 1974?
4/ Who brews Bishops Tipple?
5/ From which musical does the song Somewhere Over the Rainbow come?
6/ What do the initials 'P&O' stand for?
7/ Bridgetown is the principle town of which Caribbean island?
8/ Who is the current (July 2017) presenter of BBC's Desert Island Discs?
9/ and 10/ Identify these European football teams from their emblems



9



10

Answers to the Spring Quiz

- 1/ Sandown
2/ All were IW High Sheriffs
3/ Travis Head
4/ Central Line
5/ Oliver
6/ Ceylon
7/ Isle of Bute
8/ Amber Rudd
9/ Germany
10/ Iceland

David Clapper from Sandown wins a meal voucher and Pete Flynn wins a case of Yates' beer. Thank you to all the others who took part - better luck next time!

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Diary Dates

7th to 9th July **Highdown Beer Festival** Totland

Friday 21st July **Branch Meeting**, New Inn, Shalfleet 8pm

Wednesday 2nd August **All Day Social** Island Brewery Beer Tent, Cowes Parade

Friday 25th August **Social**, Steam Show Havenstreet 8pm

Friday 4th - Sunday 6th August **Party on the Green** at Western Gardens - Ryde Esplanade organised by Ryde Rotary Clubs. A Family Event with live entertainment in the evening and a Real Ale bar with local ales.

Fri 25th August **Social**, Havenstreet Steam Show 8pm-ish,

Fri 15th September, **Branch Meeting**, Blacksmith's Arms, Calbourne Rd. 8pm

Sat-Sun 14th-15th October, **Beer and Buses Weekend** see page 12

Friday 20th October **Social**, Man-in-Moon/Wetherspoon's, Newport 8pm

Friday 17th November, **Branch Meeting**, Three Bishops, Brighstone 8pm

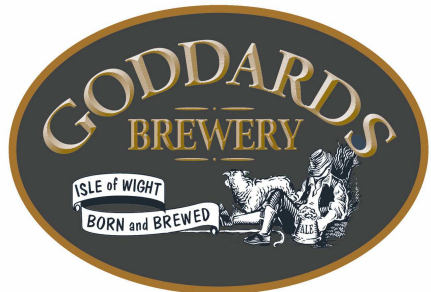
Friday 15th December **Social and Dinner**, Bargeman's Rest, Newport 7pm for 7.30pm

Friday 26th January, **AGM**, Traveller's Joy, Northwood 8pm

www.wightwash.org.uk

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

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