Newsletter of the Isle of Wight branch of CAMRA

Summer Issue 2018

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





In this FREE issue:

Brewery News

Island Landmarks

Mew Langton

Pub Walk Cider News

Beer Point

and much, much more...

REAL ALE TRAIN



ISLE OF WIGHT STEAM RAILWAY

Saturday 21st July

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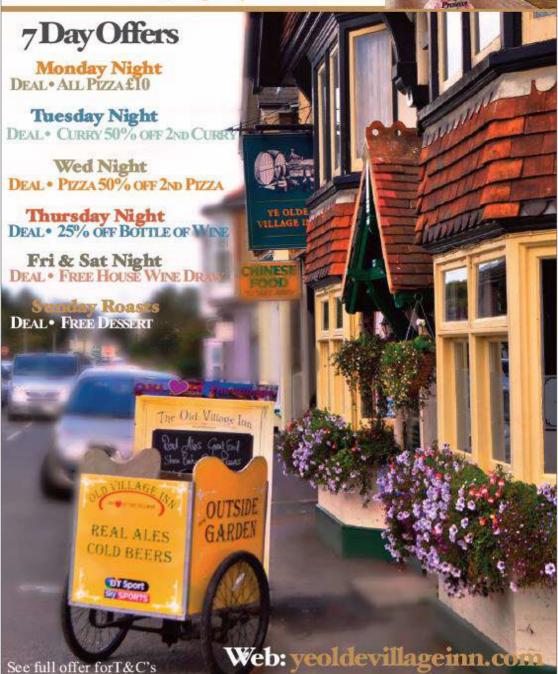
Tickets: Adult £10.50, Child £6.00, Family £29.00 Buy online and save!

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Island Brewery

The Marmalade Pale Ale hosted at Cowes Ale House was amazing. This was Chris's second marmalade-based beer, the first being that glorious Marmalade Brew No. PP7 Porter hosted by the Bargeman's over the New Year. For those that A.B.V. 6.3% never caught the treat of either edition, you know that candied orange bitterness that you can get with Seville oranges, that is followed by an undertone of sweetness, well there it is, now imagine how that complements the chocolate coffee flavours in a full-strength porter, and also imagine how that sits well with the malt and hops of a traditional strong pale ale.

Another one of Chris's 'specials' was "Ivatt the Engine", for the Steam Railway's Ivatt weekend - a very tasty oatmeal beer,

These beers, from the Coleman stable, however, are

for the genuine connoisseur, the aficionado who knows how to sip and savour to enjoy those complex flavours, having the patience to let them build



and subside in order to enjoy the full experience of the transitory sensations that only a true connoisseur has the training and self-discipline to do so. This sort of experience, it is true, is totally lost on your average drinker of bland, insipid, sugar infused drinks like the rubbish lagers, chemical beers, and artificially induced and sweeter crap that so many profess to enjoy.

"Chris is everything that embodies the honest artisan" says Steve Minshull, MD of Island Brewery and Island Ales.

Who's Who

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In fact, you can book any beer style and brew that you like in Chris's small batch artisan venture, and whoever you are, be it a Council wanting to celebrate an occasion by showing off the Island's best, a Company or organisation hosting or celebrating, or a private individual just wanting something different to impress a group of friends, and if you don't have any definite idea, Chris has a whole raft of flavours and styles to take you through, you can even say you want it to be like another named beer, but a bit stronger, weaker, sweeter or bitter.

But, there is a waiting list that gets more intense the nearer we come to the Beer and Buses event in October. "When we commissioned Chris to do these one-off small batch artisan brews", says Steve, "we had little idea that it would burst into such a popular full-time occupation. The feedback we get is tremendous, and those who caught our celebratory unique **Black Knight** black IPA, at Newport Ale House, say that it could knock our champion RDA off its annual perch!"

The difficult thing to understand is why more pubs on the Island are not embracing the demand for taste and innovative flavour. You only have to set foot on the mainland before you are bombarded with beers of all styles, flavours and combinations, but apart from a few more adventurous beer loving outlets on the Island, the majority of pubs seem to not be able to see beyond competing with each other with the same products, some of them, I (and many of my colleagues) have to say, are quite tired and relatively insipid. Why, for example, when you are a free-house, would you want to buy the same old national brands that tied houses have little choice in. When we go around the Island, on our annual Good Beer Guide surveys, it is always the more adventurous pubs that get unusual beers in that attract the discerning customer that, in turn, drink enough to keep them turning over fast enough, within that golden 2 – 3 day window, to keep them fresh enough to please the discerning drinker, and so the spiral upwards instead of the downward direction induced by keeping insipid

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bland beers that are on for far too long and spoil some people's enjoyment by making them ill the next day. This is bad business, and undermines the worthy efforts that some such pubs make.

> John Nicholson clean, easy-BLO Island Brewery drinking bitt

Goddards Brewery

Happy birthday!

Goddards Brewery is celebrating its 25th year anniversary and are marking the occasion with a re -release of its very first brew, the

award-winning **Goddards Special Bitter**.

Originally brewed back in 1993 when the brewery first opened its doors, the Goddards Special Bitter recipe was developed with the help of the public, who were asked to fill in a questionnaire to help shape the flavour. The result was a refreshingly clean, easy-drinking bitter, with a wonderful aroma of freshly-rubbed hops that carries through to a satisfying aftertaste. An instant hit, it



won several awards including the CAMRA (Campaign for Real Ale) Beer of the Year in 2000 and Gold in the SIBA (Society of Independent Brewers) Regional Competition in 2004.

Brewery owner, Anthony Goddard commented: "It was the first ever pint that we brewed back in 1993 and I can't think



of a finer way of marking the occasion". Managing Director, Xavier Baker added: "It has been really exciting to go back and brew something with 25 years of Goddards heritage. Goddards Special Bitter still tastes as good today as it did back in 1993. We can't wait to introduce it to a new audience who might never have tried it before, as well as our regular customers who were there with us at the beginning".

Goddards Special Bitter was due to be re-released on the 11 June in order to coincide with the brewery's anniversary. Get your pint from one of the 25 pubs across the Island who will be stocking this limited edition ale

Search for a suitable successor

As with all big milestones, there comes the opportunity to think about where you have come from, where you are now and where you are going. With Goddards Brewery now 25 years old, owner Anthony Goddard has decided that it is perfect timing to hand the reins over to a 'worthy



and suitable successor'.

"Having recently reached the age of 72, I feel that I'm in danger of being past my 'best-before' date (if I ever had one) and I don't think it makes any sense to die in harness. Ideally, I'd like to find a person or business that understands and appreciates what we've achieved here at Goddards and who can build upon these really sound foundations."



As Anthony said ... "It's true. I can think of worse ways to earn a living than owning a brewery". If you want to take your brewing habit to new heights then prospective purchasers are invited to contact Goddards direct in order to get a more detailed sales brochure. 01983 611011.

Isle of Wight barley

Goddards is 'Isle of Wight Born and Brewed' As well as providing an excellent range of real ales to pubs on the Island, they have an impressive distribution network across the UK. Goddards are proud to use Isle Wight barley from Island farmers. Their quality ingredients and traditional malting methods make for a truly local beer that will leave you wanting more.

Need a little Inspiration?

You know that summer is officially here when *Inspiration* strikes. Pale and citrus-y, zingy and fresh notes combine with Mt. Hood Hops from Oregon. Despite its strength, this is an amazingly easy-drinking session ale best enjoyed outside. *Inspiration* is available until August.

Osborne Horse Trials

The newest event hits the Island this summer. The London Capital & Finance Osborne Horse Trials take place on 25 to 26 July and is the first time that the thrilling sport of Eventing will come to the Isle of Wight. Set against the stunning backdrop of Osborne, this will be a unique chance to enjoy the thrills of this exciting sport whilst enjoying the shopping and activities at Osborne.

We are proud to be sponsoring one of the jumps and are looking forward to decorating it with barrels of beer. We will also have a bar on site, stocking all of your Goddards favourites. Make sure to follow us on social media to be in with a chance of winning tickets.

A big welcome to our new Brewery Assistant

There is a new addition to the Goddards family. Welcome Toby Wilcock who joins as Brewery Assistant.

Mike Hoar Goddards Brewery BLO

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and the little gem!



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Yates' Brewery

Yates' trade in both cask and bottle has picked up greatly as the year progresses and this means that it is still necessary to outsource brewing of some of their beer at Goddards to cope with the volume.

They are delighted to welcome Broni to the team as Hayley's assistant.

Label and bottle collectors note that the Volunteer has produced its own label for a batch of Yates' beer, named 'Berts' Beer The Volunteers Choice.

As a collector of breweriana I was hoping there might be a special beer – cask or bottle, for the Royal Wedding, but it seems there simply isn't the market for beers for such one day events these





days, although Windsor & Eton Brewery produced an excellent version of their 'Windsor Knot', no doubt helped by their location and the fact that they have just been awarded a Royal Warrant.

As those who joined us on the Shanklin Beer Walk in the Spring will know, July marks the 150th anniversary of the unveiling of the fountain in the Old Village with words by Longfellow. Upon seeing this Dave Yates penned his own variation –

O traveller, stay thy weary feet;
Drink from this glass, pure and bitter;
It flows for rich and poor the same.
Then go thy way, refreshed and happy
The wayside well beneath the hill,
The glass of beer of well known fame.

Chairman John clearly has serious competition for his title as the Island's Poet Laureate!

Jeff Sechiari Yates' Brewery BLO

Editor's Note:

Over the years this sign has been replaced and updated. For many decades, the one displayed was painted by the celebrated Shanklin sign-writer - Geoffrey Wilson Marshall. - my grandfather.

Dates for diary – Sausage and Cider Festival 7 – 8 July at the Griffin in Godshill

Now that CAMRA AGM has been and gone and nothing much has changed, I've approached Nigel Firth, our Regional Cider Rep, about standardising, industrywide, what constitutes Real Cider and Perry and to form a standardised definition Nationwide. I have looked at other real cider/perry sites and facebook pages and it appears CAMRA and other organisations have different takes on what is a real cider/perry. It appears at first glance that the majority are of the opinion 85% must be pure juice. The



sticking point seems to be down to pasteurisation, filtering and hot filling. Our Regional Cider Rep will approach stakeholders etc., to find if there can be a way forward on this topic.

MINIMUM UNIT PRICING

As you are probably all aware, Minimum Unit Pricing (MUP) came into effect on 1 May 2018 in Scotland. Wales now looks like to be introducing the same by the end of the year. If you think England has got away with it, you are wrong. Papers from this Government, Home Office & Lords state they have noted Scotland's MUP legislation and will be returning to it in the next 2 to 3 years to review the effect. If this tax on alcohol continues, we are in danger of pricing drinkers out of pubs, clubs and supermarkets. There are a lot of anti-alcohol groups who will be pressurising governments



to up the price of all alcohol once the Minimum Unit Pricing is established. CAMRA needs to get a grip on this and lobby government on how sensible drinkers are being dragged in to higher alcohol prices due to the conduct of the minority. It appears drinkers are quickly sliding into the role the smokers found themselves in a few years ago.

Cider prices

Commencing on 1 Feb 2019, the government has legislated to raise the duty for cider/perry between 6.9% and 7.5% ABV. The theory behind this is to target higher strength white cider sold cheaply in stores and supermarkets. They hope to target the irresponsible cheap cider drinkers. It's been suggested already that it will not affect consumption. White cider makers could also simply drop the ABV to 6.8% to avoid the duty and the irresponsible will still get their fix of cheap cider, leaving craft and premium cider/perry drinkers who enjoy the odd glass of higher ABV cider to foot the bill.

John Glazebrook - Cider Rep

CAMRA DISCOUNTS

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

Old Village Inn, Bembridge - 10% Pilot Boat, Bembridge - 15% 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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()inners!

John Micholson (our famous chairperson) Michola Ottley (King Harry's - Pub of the Year) Chris Coleman (Island Brewery RDQ - Beer of the Year) John Gilbey (Mayor of Shanklin)

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Glec - our secretary in tartan shirt

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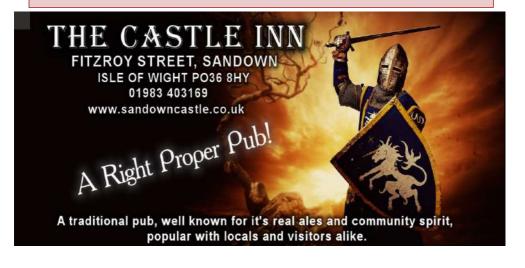
Spotted on a tram in Budapest



final bow for Mark and Debbie (see next page)



The front cover photograph was taken at the Branch Social at the Volunteer Inn, Ventnor by Richard Dakin and, as you can see, a splendid time was had by all!



The award winning Newport Ale House and Cowes Ale House have been sold by their founders, Mark and Debbie Ridett to Rod Kellaway and Tom Sweet.

Debbie said "Rod and Tom have worked at the Ale Houses for the 7 and 5 years they have been open and understand the ethos behind them. We didn't want to sell them to an unknown buyer who might change them and we know Rod and Tom will carry on the philosophy behind the pubs."

Mark explained, "we originally started the Ale Houses as we felt most pubs had become chain restaurants and as such had lost their community feel. No pubs on the Island have such a variety of beers, (over 2,000 different ales at the last count) and still being served straight from the barrel. Why stick to the same three beers as many pubs do when there are nearly 2,000 different breweries in the Country, most with a range of five or six ales?"





Debbie said, "We are one big family and over the last seven years we have met so many lovely people, a lot of whom have become firm friends."

Mark said, "Last year I was looking out into the garden and noticed I didn't recognise any of the clothes on the washing line. They turned out to be one of our elderly gentlemen regulars whose washing machine had broken down – Debbie had brought them home for washing – That sums up the Ale Houses for me" says Mark whose motto for the Ale Houses is "How pubs used to be and should be"

Mark and Debbie would like to thank all the regulars and customers for their support over the years – "The Ale Houses would be nothing without your custom.

We will still be regulars in the pubs" says Mark. "We are content in the knowledge they are in good hands with Rod and Tom and after all you don't turn your back on your family do you?"



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In Wightwash a while ago there was an article on Burt's **Walmer Castle Inn** with an image of its pub sign and an explanation of how it came by the name. I thought readers may be interested in a pair of Burt's signs I've recently come across. They have been carefully preserved and stabilised by Barry Millership from Seaview who worked as a restorer at The National Maritime Museum at Greenwich, so they were in expert hands.

They are painted on silk faced plywood and are indeed very rare survivors. They are certainly not enamel signs. The silk was used as a plasterer uses scrim over joints to help stop them opening up. Gilders when working on picture frames use silk on the corners under layers of gesso when





applying gold leaf. Gesso is a fine filler mixed with glue to serve the same purpose on a smaller scale. In this case the silk was used to stabilise the painted surface, holding the grain tightly together. The signs are painted in black and green on a cream ground. Small areas of chips and flaking show these have been over painted on colours including maroon and gold leaf.

It is believed that the signs are about 100 years old, so they truly have age. In the booklet "Ventnor Breweries" by Richard Downing published 2017, on page 5 there is an image of The Volunteer with sign written panels in a style identical to these.

In the booklet "Inns and Ale, from Bonchurch to Chale", by Vincent Chambers, published 1985, there are photographs on pages 34 and 35 that also carry the same style of signage. Both of these publications can be obtained from Ventnor and District Local History Society who produced them.

The two panels which are approximately four feet high and two feet six wide are reputed to have come from the Terminus Hotel in Ventnor but I've not been able to find a contemporary photograph showing them. If anyone out there has an image showing the panels in situ doing what they were supposed to and advertising their home I'd love to see it.

Interestingly, Ann the last licencee from The Walmer Castle, is a near neighbour of mine. I have been keen on interviewing her about time spent there. She agreed, but some while ago, so I must get on and do it!

David Dines.



Although there is some evidence that prior to the eighteenth century there were breweries that owned their own pubs, it wasn't until the latter part of the century that it became the big business that we would recognise today.

There is no doubt that the firm of Mew Langton dominated the Island pub scene for the best part of two centuries.

It began when Benjamin Mew began buying up pubs under the name of Mew & Co. Brewers of Newport and Lymington. This business was inherited by his three sons, Tom, William Barron and Joseph, although Tom was later "bought out" at a cost of £400 a year to live in style in Walhampton. William and Joe expanded the

business to include an army canteen trade and branches as far afield as China and India.





To pay for this expansion, Walter Langton was brought into the business. In 1873 he injected £20,000 and the company became W.B. Mew, Langton & Co. The partners at this time were William Barron Mew, Joseph Mew, Walter Langton and Charles Templeman Mew (William's eldest son).

Tragedy then befell the family. Charles was badly injured when his horse bolted and he was thrown into a brick wall near Coppins Bridge. He never recovered.



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Wightwash

MEW LANGTON Page Twenty One

By now William and Joe were old and in poor health. It was decided to bring Charles's brother Frank Templeman Mew in to the company. Frank was a shrewd businessman. He consolidated and increased the company and in 1887 formed it into a limited company. He continued to control the business until his death in 1921 leaving his interest in trust to his son Francis Joseph Templeman Mew.

In 1927, having completed his training as an architect, Francis J. Templeman joined the firm and took over management of the building department. Under his direction, considerable improvements to the firm's properties were made, adding much to their value.

During the wars, buildings and methods were brought up to date. Motor transport superseded horses and branch transport was centralised at Newport. Francis J. Templeman Mew, like his father before him held office as Mayor of Newport and during the last war was away on active service returning with the rank of Lieut. Colonel.



Luckily, the brewery survived World War II unscathed and brewing continued uninterrupted. At one time the firm was brewing for six other breweries.

By 1965 Mew Langton owned two hundred pubs and twenty off-licences in the Isle of Wight, Lymington, Portsmouth and Southampton with an annual turn-over in excess of £1.5 million. In that year, however, a take-over by Strong & Co. of Romsey was accepted and Mew Langton's independent existence came to an end. In 1968 Strong's itself was bought out by Whitbread and part of the huge Crocker Street brewery site became a depot. The remainder was adapted and redeveloped as sheltered housing.



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We are re-introducing the Cyrilburger!

Wightwash Bricks and Beer Page Twenty Two

Bursledon Brickworks Beer and Buses Festival

Saturday 12th May saw us off to the above festival. Train to Swanwick where we were met by an historical bus which dropped us off at the brickworks museum. This was an afternoon event ticket only which ran from 12.30 to 18.00 hrs. 18 ales and 8 ciders on offer which I must say were all in excellent condition. Also bottled beers and wine.

The ales on offer were locally sourced and a good range. We tried *The Devil Made Me Brew* a 5.6% oatmeal stout brewed by Arbor. *Black Furnace* 5.6% a black IPA brewed by Fallen Acorn. *Old Freddy Walker* 7.3% an old dark ale brewed by Moor. *Dragons Blood* 4.8% a chocolate and malt ruby red ale brewed by St. George's. *Martha's Mild* 5.3% a dark ruby red mild

brewed by Teignworthy. *Kaleidoscope* 6.5% an amber dry hopped IPA brewed by Vibrant Forest.

PerryLetic 7.5% easy drinking sweet perry by JJs Cider and *Traditional Farmhouse* 7.5% a dry full flavoured cider by New Forest.

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BRICKS BEER &
BUSES FESTIVAL

ARBOR

Alc. 5.5% vol

THE DEVIL MADE ME BREW IT

DRY HOPPED STOUT

All these excellent ales/ciders were enjoyed whilst we were entertained by St. Andrews Pipe Band, Deorfrith Morris and Kazbaas.

The Victorian brickworks date from 1897 where they made 20 million bricks a year and is the only surviving steam driven brickworks left in England. They closed in 1974 and are now recognised of national

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www.iwbusmuseum.org.uk

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Wightwash Bricks and Beer Page Twenty Three

importance. The buildings show the whole process of brick making and was funded by the Heritage Lottery. There are also trains, traction engines and heritage buses sharing the site.

This made for a very enjoyable day out. The ales and cider were excellent, entertainment good, not too crowded and very friendly.

If you feel like a change try it next year it is well worth it..

Gary and Lorraine Daish

https://www.facebook.com/BursledonBrickworksMuseum/



Bursledon Brickworks Beer Festival Bus Timetable

Bursledon Brickworks Museum	11:30	12:00	12:30	품글	:00	:30		16:00	16:30	17:00	17:30	18:00
Swanwick Railway Station	11:43	12:13	12:43	en at th	:13	:43	⊊	16:13	16:43	17:13	17:43	18:13
Swanwick Railway Station	11:45	12:15	12:45	e follo	:15	:45	₫	16:15	16:45	17:15	17:45	18:15
Bursledon Brickworks Museum	11:58	12:28	12:58	wing	:28	:58		16:28	16:58	17:28	17:58	18:28

On the return journey to Swanwick Railway Station, buses will drop off at optional pubs on request.

Extra buses will run if required

the Highdown Inn

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Dog Friendly, Family Friendly, Walker Friendly "Muddy boots welcome!" Constantly Changing Cask Ales (inc. **Botanic Ale** from Ventnor Botanic Gardens)

Highdown Inn Beer Festival - 6/7/8th July 2018

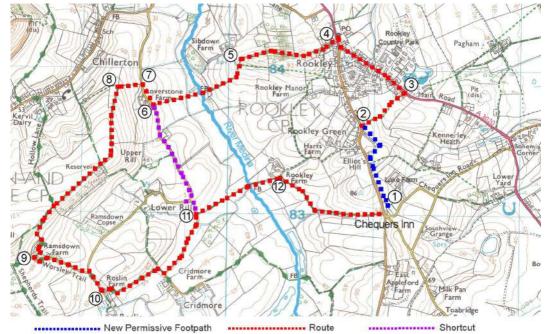
Telephone: 01983 752450

Highdown Lane, Totland, Isle of Wight, PO39 oHY www.highdowninn.co.uk

The Chequers Inn (approx. 5 miles)

(incorporating the New Permissive Footpath)

- (1) Start your walk from the Chequers Inn garden through the Ramblers 50-year celebratory gate. Turn left and continue along the new permissive footpath. Pass through two more Rambler's named kissing gates and follow the path up and over the top of the hill. Pass a house painted white on your left and join footpath GL6 between two oak trees
- (2). Turn right and follow the path until you join the main road (3). Turn left and walk along the pavement for approx. 700 yards. Just after the junction with Niton Road, turn left up a stony track, Bunkers Lane.
- (4) After the houses, continue through Bunkers Copse and beyond. Where the track bends sharp right (there is a notice "Private no Right of Way") turn left through a gate.
- (5) Go downhill, along the field edge, with the fence/hedge on your right. Go over the double stile at the bottom and cross the narrow field to the footbridge with two stiles. Then cross the field half right towards distant farm buildings to a stile by a farm gate beneath a tree. Walk straight ahead up to the group of buildings at Loverstone Farm on G19.
- (6). Turn right along the road to a field entrance and guidepost on the left, onto bridleway G15
- (7). Climb up across the field to a gap just right of an electricity pole at the top. Go through the gap and immediately
 - (8) turn left and walk along the edge of the field. Follow the bridleway to the top of



the hill where there are panoramic views. Follow this path as it turns right and with the hedge on the left. At a fingerpost continue on a track G15a to Ramsdown. Follow the track between two barns to a lane.

- (9) Turn left to walk down the lane. Turn right (Roslin Lane) at the road junction towards Roslin, Pass the first building on your left and go left onto GL14
- (10) to walk beside the farmhouse passing the hedge of the garden on your right and walk with the hedge on your right. At a fingerpost, turn right at the end of this field to reach the lane. Go left along the lane.
- (11) Just after the lane bends to the left, turn right down a track G18 between hedges. Go through a kissing gate and continue straight ahead across the field (you may need to avoid a marshy area) to a stile and foot bridge and continue towards Rookley Farm.
- (12) Walk up the farm lane to the road. Carefully cross the road. Enter the Chequers Inn and buy a well-deserved pint.

Shortcut

(6) to (11)

Instead of turning right, turn left. Follow the road and immediately after it bears right, turn left. Turn down the track (G18). Continue towards Rookley Farm (12).

This pub walk was devised with the assistance of Isle of Wight branch of the

Ramblers Association

to whom we are most grateful.



Beer Point Update

Beer*Point* is one of the peculiar successes thought up by IW CAMRA, used and admired by members of other branches and ordinary members of the public visiting the Island. Coveted by landlords, it can act as a bit of a stick and carrot when a pub's standards are found to falter.

Its popularity and reliance has grown fast, outgrowing the simple system that we devised to regulate it; bearing in mind that we are all volunteers, many of us with full time day jobs and more! What we found was that there were so many pubs in it that it was hard for the active membership (those that attend and feed into branch meetings) to keep it up to date, and we were increasingly reliant on receiving complaints, which then included complaints that **Beer***Point* was not effective as it was not up to date.

This really hit home when we did our annual Good Beer Guide surveys, this time using other criteria than scoring based on the NBSS (National Beer Scoring Scheme), checking for specific indicators like temperature, freshness (how long a beer has been on for), range and choice and, yes, CAMRA membership (whether the landlord actively promoted Real Ale), and it soon became apparent that there were some discrepancies, even misunderstandings, on what was acceptable and what a Real Ale drinker should expect. We therefore decided to suspend **Beer***Point* whilst we put our thinking caps



on and went out and talked to random Real Ale drinkers about what they expected and looked for as an ideal Real Ale experience. The list distilled down to four items that any Real Ale drinker would expect in the pint they are served:

- Beer served at the correct temperature (11 13 deg C)
- Fresh beer, that has not been hanging around too long, getting stale, picking up bacteria, off flavours and infection. Best practice, employed by CAMRA top-rated pubs is no longer than 3 days.
- Beer stood in lines for a while (e.g. between sessions), is pulled through (and not served to the customer!)
- Pints are automatically topped up!

These are the things that anyone should expect and should be promoted by anyone serving Real Ale that knows and is enthusiastic about keeping and serving their beer in prime condition ("my babies" Andy Windows used to call his casks on stillage – for those of you who remember dear old Andy!). So we decided to make a poster for prominent display at the bar stating what the customer can expect, signed by the landlord so that they buy into the standard by making a statement of commitment to supporting it. There is also a bit about purpose and what to do if what is stated is not what you find. That is ready to go.

What now remains to be done is the work on all the background items that support the delivery of good beer and we have a checklist taken from industry best practice, CAMRA, Cask Marque, and the Cellarmanship bible by Pat O'Neil. We have a draft, but now it needs to be tested amongst our selection for this year's Good Beer Guide pubs and any wrinkles ironed out. Then we will be ready for the relaunch.

John Nicholson Chair, IW CAMRA



Wightwash Island Landmarks Page Twenty Eight

Swainston Manor and the Temple Folly



The Island Manor of Swainston has a long and colourful history. Its earliest mention is when it belonged to the Bishop of Winchester eight hundred years ago. It came into the possession of the Barrington family in later years and among its notable owners was the Island MP Sir John Barrington, whose tomb in Calbourne church is dated 1776.

The Barrington family used Swainston as a family home and saw many improvements over the years.

A range of well kept and well chosen real ales

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SHANKLIN 01983 865880 or 07790 663527

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To enhance the outlook, it was decided at one stage to erect a replica historic building. A copy of the Greek Parthenon was the strange choice.

The original partially collapsed but a subsequent owner, Andrew Wyld, an art dealer, was keen that it should be restored.

Two young local stonemasons, Alan Chandler and David Hailstone were entrusted with this formidable task.

Work began in 1983 and took over three years to complete.

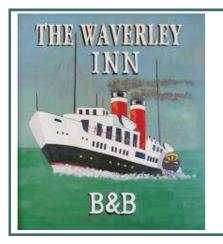




Alan with some French "Caen" stone

Much of the original French masonry was lost although some still remains on the site (pictured). In selecting suitable material for the restoration, Alan and David decided to use a mixture of Bath stone and the local Dodpitt stone, a form of shale.

Continued over -



Tim and Julie look forward to welcoming you to The

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Storm Café open for breakfast Mon - Sat from 8am Telephone: 01983 522338

www.waverleyinn.co.uk

Wightwash Island Landmarks Page Thirty

Not surprisingly, the original builder left no instructions so some improvisation was required.



Behind the pediment is a fine example of "Isle of Wight coursing" where two rows of large stones are followed by a layer of narrower, flat stones.



The result - this striking façade which is still visible from the main road.

Win a £20 Meal Voucher for the Wight Mouse Inn or a case of Yates' Ales

Just answer these easy questions. The first two correct answers out of the hat on 1st August win the prizes.

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

- 1/ What are bowler, beanie and boater types of?
- 2/ Port Stanley is the capital of which British Overseas Territory?
- 3/ In which film would you hear the song "Let it Go"?
- 4/ Which organisation occupies Cowes Castle?
- 5/ In which year was decimal currency introduced to the United Kingdom?
- 6/ Who became Home Secretary on 30th April 2018?
- 7/ What animal's name translates as "water horse"?
- 8/ Which "all American boy" was the sidekick to the Range Rider?
- 9/ and 10 Identify these two footballers.



Answers to the Spring Quiz

- 1/ Bank of England
- 2/ Israel
- 3/ Loosehead Prop
- 4/ Funchal
- 5/ Beatles for Sale
- 6/ Dom Perignon
- 7/ A half
- 8/ Transport Secretary
- 9/ Anthony Minghella
- 10/ Guilliam del Plata

Chris Scrivener of Ryde wins a meal voucher and Peter Flynn wins a case of Yates' beer.

Thank you to all the others who took part - better luck next time!



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Friday 6th – Sunday 8th July - Beer Festival Highdown, Totland

7th July - CAMRA Wessex Regional Meeting, Cloisters, Salisbury, SP1 2DH

8th July - Sausage and Cider Festival, Griffin, Godshill

20th July - Branch Meeting, Castle, Sandown 8pm

7th - 11th August - Great British Beer Festival, Olympia, London

24th - 27th August - Island Steam Show. Branch Social on Friday evening

21st September - Branch Meeting - Waterfront, Totland

Saturday 13th - Sunday 14th October Isle of Wight Classic Buses, Beer and Walks Weekend (Volunteers needed, please!- phone Paul Sheldon 01983 611063)

19th October - Branch Meeting - White Lion, Niton

16th November - Branch Meal - Bargeman's Rest, Newport - details to follow

14th December - Xmas Social - Man in the Moon - TBC

Gallybagger Folk - The Reading Room, Main Road, Chillerton

A regular folk and music night held on the last Thursday of each month. Performers and audience are very welcome to come and support local live music at its best.



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.

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