





In this FREE issue:

The Boojum Brewery



The Beers of

Walmer Castle Beer & Buses

Ventnor Fringe



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Welcome to the Summer Issue of Wightwash.

Island Distillery are going from strength to strength. Not only are they enjoying the success of rum, vodka and gin, they are now proud producers of a fine malt whisky. Watch this space for a release date.

Several pubs have reopened - the **New Inn**, Shalfleet and the **Hogshead**, Newport to name but two.

The **Lark Pub Co**. which own the **Chequers**, Rookley have added the **White Lion** to their portfolio. Having failed to persuade anyone to take on the lease, Enterprise (or the **Ei Group plc** as they are now known) sold the freehold to Laura and Mark (<u>La</u>ura and Ma<u>rk</u> – <u>Lark</u> geddit?) Holmes. Opening any day now with plans for up to 11 letting rooms.

It's not just the **White Lion** in Niton with new landlords. Several other Island pubs have new faces behind their bars (more about that in the next issue) including the **Star Inn** at Ryde, the

CAMRA DISCOUNTS

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

Solent Inn, Ryde - 10% White Mouse, Chale - 10%

Did you know that your CAMRA vouchers are valid at JD Wetherspoon's pubs at airports?

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

Painters Arms at Cowes and the **Stag** at Parkhurst. We wish them all well.

Nationally, CAMRA now have a new voucher scheme to replace the Wetherspoon's vouchers. This will run in parallel with the

CAMRA Real Ale Discount Scheme. Each member will receive, on joining or renewing their membership, £30 worth of vouchers redeemable at various pubs including



Wetherspoon's and Stonegate (Hogshead on the Island).

All real ale pubs can participate. Landlords, please contact us if you would like to become part of this scheme.

And finally...

Although we always try to keep Wightwash light-hearted, we must offer our sympathy to the friends and relatives of Gerry White, one of the Island's most charismatic landlords, whose death shocked us all.

Who's Who

Chairman and Beer Point coordinator John Nicholson

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Wightwash Editor and Membership Tim Marshall

editor@wightwash.org.uk

Press Officer: Brian Jacobs icloth14@gmail.com

DEADLINE FOR AUTUMN WIGHTWASH WILL BE 20TH AUGUST 2019



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Island Brewery

Lunar Marmalade

Who says national chains do not get local? The guys at Wetherspoon's Man in the Moon were so impressed with Island Brewery's beers, particularly RDA and the demonstrable popularity it draws every time they put it on, that they thought they would do something rather special, so they booked themselves to go and do a bit of creative brewing at Island Brewery, to produce a special of their own choice, and they chose to brew a marmalade porter.

Once the deed was done, and the beer was maturing, they ran a competition at the bar to give the beer a name, the proceeds from the modest entry fee going to a nominated charity. The name that was drawn was **Lunar Marmalade**, and what a beer it was! The chocolate coffee roast of Porter sits so well with that bittersweet of Seville orange marmalade, and combined in a 5.6% alcoholic mix, it takes it way beyond the usual breakfast encounter of similar yet separated flavours of the same. If you missed it, you really did miss a very special treat!

Yet 'spoons are not the only ones to have specials from Island Brewery, The Ale Houses regularly take specials too, but you have to be quick,

The Village Inn Shanklin Old Village Open lunchtimes and evenings for lunches, snacks, evening meals and REAL ALE Good Food, Fine Wine and Fine Ale, Tel: 862514

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especially at Newport, as Rod regularly drains a cask in less than half a day, such is the enthusiastic following for Chris's specials. Other venues too, across the Island, take Island's specials, and you have to be really alert to catch them.



The specials portfolio has now grown so strong that there are questions arising amongst the followers of these beers asking if there is now room and warrant for Island to start another



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whole new label producing the best of the best on a regular basis for the demand that has been established by the aficionados that it has generated.

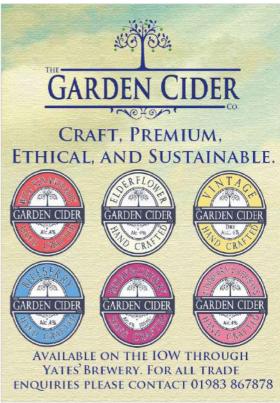
The thing that non enthusiasts fail to appreciate is that when you are an aficionado, you tend to choose where you drink by what beers it has to offer; everything else takes second place. It matters not how sociable the pub is, what entertainment they put on, or anything else, if the beers are not stimulating, well looked after and fresh, then the aficionado will go somewhere else where they are, even, if on occasion, that is off the Island or out of the Country (Barcelona for example). Let's face it, there is very little in life that, when it all comes down to it, is more fascinating, interesting and delightfully pleasurable than beer (spouses excepted, of course!) - if you know of anything that is, then please let me, and all the other aficionados, know!

Other news: Steve Minshull, brewery boss, says that they have been so busy that the planned new venue has slipped behind their anticipated opening of this year, but the delay and increasing popularity of their beers has given them opportunity and space to think of perhaps more ambitious facilities, especially given the proximity and increased accessibility of the new venue. I asked if there might be any chance of Steve returning his house (same venue as the new premises) to become a pub again - it was, originally the Malt & Hops, years ago. But, where would he live, I asked. Steve looked at me nervously and said, I expect we would find somewhere, in a tone that suggested he was not sure if I was joking or a real true clairvoyant; my uncanny powers of mindreading being demonstrated in every BLO report that I have done for him!

But, let's not get ahead of ourselves; one year at a time. This year, Island Brewery will remain where they are and look at different ways of facilitating increased

demand and popularity of their wares, especially for the forthcoming Beer & Buses – let's see what magic rabbits they might pull out of the hat! But, let's also look forward to their move where they will be better placed and facilitated to be on the main Newport Cowes bus route for both the Festival and the regular bus service, as well as the new Northwood Historic Pub Walk currently being developed (led by Jeff Sechiari and me). Life is strange, says Steve Minshull, as we finish our conversation, and I agree with him, stating that if I knew Brian Cox, I am sure he would be a good friend and, given that, if he was with us now, he would be able to explain to us how human thought is the most marvellous thing in the universe, and its power should never be overlooked!

John Nicholson BLO Island Brewery





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Awaken your senses something new is coming to join our regulars...



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Goddards Brewery

What's New on the Farm?

Last year Goddards revived the **Special Bitter** for their 25th anniversary at the farm and introduced their **Puncheon Porter** this winter, rumour has it that this will be available during the Beer and Buses event. So what is coming to the mix this year?

The news is they have decided to brew a lager, no modesty in the name - Planet Lager (alc 4.6%). To keep up with the latest trends it is both gluten free and vegan friendly. However, this is not at the expense of taste. Josh has produced a lager that ensures a clean taste with a smooth bitterness. If you know your lagers then it is somewhere between a Pilsner and a Vienna lager. Should go down well at a BBQ. I don't know who did it or whether it was a 'committee' decision but their bottling machine is now called Millie. Millie has been very busy lately churning out bottled versions of their beers -



Wight Squirrel is the latest to get the bottling treatment.

For those outlets which require an alternative to the traditional cask they have their KeyKegs on offer. If you haven't sampled an ale from a KeyKeg then you will be pleasantly surprised to find the quality is very good, whilst being 100% recyclable. Being careful with my pennies, my only complaint is the price. But you can't have everything.

Mike Hoar BLO Goddards Brewery

Yates' Brewery

Summer has arrived, but sadly only according to the calendar and not the weather so we wait to see if this affects beer sales over the period. Perhaps things will improve now the Festival is over and the mudbath can dry out.

Yates' have been incredibly busy with their best ever Easter, however one down side of this is that having told you last time out that David "is planning to have a play in the brewery this summer and is looking at doing one off 'craft beers' ", he has been so busy keeping up with day to day production that he hasn't had a chance to experiment yet. Part of the reason for this has been that production of some of the cask beers has now been brought back from Goddards to join the bottled beer production in house. Goddards still produce Islander for them.

In addition to guest ales from Otter, St. Austell and Wadworth they are now stocking cider from

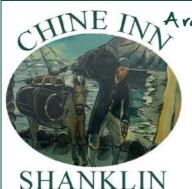
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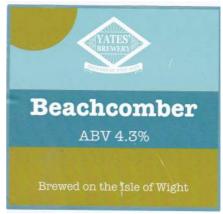


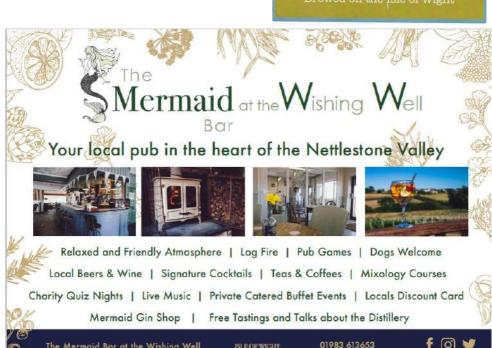
the Garden Cider Co. of Chiddingfold. Now, I'm not a cider drinker, but I am told that this conforms to CAMRA's definition of

real cider, something that has given us problems in the past in terms of nominating pubs for their cider offerings. I'm sure John and Nigel, our cider experts, will be writing about this in due course (They have- see page 16). Garden Cider was set up in 2010 and produces cider using spare fruit from around 4000 local households, who then get a share of the produce in return. Tasters given out at the Havenstreet Steam Railway Beer festival certainly proved very popular.

For this month's label I thought we would have a look at **Slow Burner**, one of the two beers produced by Yates' for AJ Wells Charnwood brand, as described in the last issue. Enjoy the summer — perhaps a nice refreshing pint of **Beachcomber** whilst relaxing after a long day in the hot sunshine (one can but dream).

Jeff Sechiari BLO Yates' Brewery





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Waiting for the wheels of Whitehall to turn is thirsty work it turns out. Planning the new micro brewery and micro museum in Sandown – Boojum Brewery – can only go so far without the necessary readies, so we decided to do some field study to learn more about our new industry.

The first thing we discovered, is how friendly everyone involved in brewing is and so willing to give us advice and practical help. Rich from the **Way Out Back Brewery** (beers on right) in Southbourne has offered to come over and assist with setting up the practical side of the brewery, Neil from **Drop The Anchor**, in Christchurch has offered us a brew day on his kit, to name just a couple. Plenty of help being offered on the island too, we thank you all.



Drewort Drewor

The second

thing we discovered is that we really like hoppy pale ales, amber ales, rich porters and sour beer. On a trip to the **Dancing**Man in Southampton we declared that if we could brew a beer like their **Big Casino** we would be very pleased. I was particularly taken with a **Mikella Double Blueberry**Sour (second on left) that was on tap at BrewDog – look out for their overworks specials this summer – quite good pizza too!

A trip to Southsea's **Wave Maiden** was very fruitful with a serving of **Siren Brut** (made with champagne yeast), which had us all wanting more, but restraint was necessary as we were on our way to **Staggeringly Good** at Fratton Park. Located in an industrial estate, yet with an interior from an old church (see the hymn board price list) it was certainly a fascinating place with beer to match. It was absolutely packed with Pompey fans and I've just learnt they have taken over more industrial units to expand.



The third thing we discovered, is UBER is very handy when doing this sort of research.

The fourth thing we discovered was that posh glasses that serve anything from 1/3 of a pint to a pint are popular and allow you to enjoy the aroma of the beer and taste of the beer. Some beers are quite strong and only come in thirds.

Next trip was up to London and we found by accident a brewery by Wandsworth Common railway station called **Belleville**, a very stripped back joint with a focus on American beers and scotch eggs. **Howling Hops** was next and boy did that blow our minds, serving some of the best beers yet, from giant kegs. The **Passion Fruit Gose** was the perfect summer beer





and **Pinball** made with citra, ammarillio and galaxy hops gave everything you would want from an IPA. Their **Hefeweizen Wheat Beer** certainly was worth a second taste too. It was a real struggle to leave this place but we crossed the yard to **Crate**

which was joyous. They had lots of

their own and guest beers on cask and keg, right by the canal for passing a perfect afternoon.

Their **Citra Sour** was an easy sour session beer at only 3.5% and had Yuzu addition for the sourness and also impressive was their **Pale Ale** made with Chinook, Ekuanot, Citra hops. This was a little bit of heaven in **Hackney Wick** right by Olympic Park, now home to the mighty Hammers, highly recommended.

The fifth thing we discovered was that we want to make interesting beers and stouts, to keep learning new things and not to be afraid to experiment with flavour.

We aim to be open in September or maybe earlier if Whitehall gets a move on!

Julie Jones-Evans





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Things are definitely moving in the right direction on the cider scene on the Island.



Since my last report, the Island's CAMRA Branch was involved in promoting "Real Cider" on the Island. Thanks to Havenstreet Steam Railway, the Garden Cider Company were able to run a cider tasting session over the early bank holiday weekend at their beer festival. This was an introduction to get people to understand the process and production of real cider and give them a taste of the end product. We found that most people were unaware of how real cider production differed from the production of sweet, sugary concentrate that is allowed to be called cider. The cider event was

an overall success with most of the cider ordered for the festival being sold. All profits went to Havenstreet Steam Railway. A massive thanks from me to all those who volunteered their services over the weekend. Without this help the event could not have happened.

CAMRA IOW has also been involved in promoting Real Cider to pubs. I am pleased to report that pubs are now looking at and buying Real Cider as well as bottled ciders. At the time of writing, The Solent, Ryde put on its first "Cider and Gin" festival during the late May bank holiday. I saw the cider list and it looked impressive. I hope the event was well supported and I will report back in the next issue.

I paid a visit to Sharons Orchard and Rosemary Vineyard as I had received conflicting reports about cider production at these venues. I can report back that Sharons Orchard is closed and not producing any cider. Rosemary Vineyard has an apple press. They normally press once a year and produce cider purely from apple juice. The juice however is used for bottling only. Last year no cider was produced as they had a bumper grape harvest that took up all their time. Rosemary Orchard however do not produce boxed cider. The Cider Barn at Godshill have not got back to me regarding their production.

At CAMRA 2019 Conference the following motion was This Conference instructs the National adopted: Executive to produce British Cider Style Guidelines, similar to those adopted by the US Association of Cider Makers (USACM). I am in the process in finding out why we are looking to America for British cider styles. I will report back in future magazines.

John Glazebrook - Cider Rep

WEST WIGHT SOCIAL CLUB FRESHWATER

I have long suspected that The West Wight Social Club in Freshwater caters for beer drinkers.

When passing the club I had often noticed the regular coming and going of members hinting that the club is popular. It offers three well kept and rotating real ales. As part of my role as IOW's CAMRA clubs liaison officer, I visited on the Saturday of the May Day bank holiday weekend. I was warmly welcomed and had a beer, very good it was too. It was explained to me that temporary membership was available for £4-50 lasting two weeks or £2 for a single visit. Full membership costs £22-50 including a £5 joining fee. It is therefore £17-50 per annum after that.



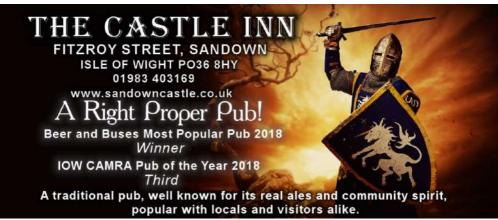


The blokes behind the bar - Tim, Tony and Bob

The club is large and spacious and offers both Sky and BT sport. There is live entertainment every Saturday evening and Bingo on Thursday evenings. The club has two full size snooker tables and has a large function room upstairs.

This year the club is taking part in Beer and Buses for the first time and will be offering six ales all at £3 per pint as well as an extra draught cider. Entry for the weekend will be free so it's well worth visiting. There is obviously a strong beery connection as Tim's sister is one of the joint licensees at The White Horse, Whitwell. It always amuses me how much the IOW community is interlinked!

David Dines



A little trip to Oxford (with Worcester thrown in as a bonus)

My friend and I often take little trips to places of interest with a few visits

to the best local hostelries.

This particular trip provided a couple of little gems, so I thought I would do a short write up. On arriving in Oxford, we had a couple of hours to kill before we could get our rooms at Jesus College so we set off to spend an hour in the Natural History and Pitt Rivers museum. One can always find something new and interesting to do and see there. It felt



JRR Tolkein in the Eagle and Child

rude not to pop into the Eagle and Child (The bird and baby!) on St Giles. This is a pub that I feel has gone down the pan a bit in recent years since being taken over by the Nicholson's Group. However on seeing that the small room famed for its occupation by the Inklings (J.R.R. Tolkein, C.S.Lewis, et

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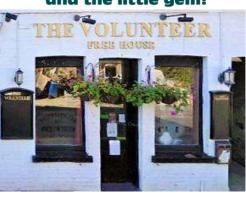
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Bar of the Royal Blenheim Oxford

The next pub of note in Oxford was a newly found favourite from our last trip there. "The Royal Blenheim." A pub recently reopened with the support of the White Horse Brewery. A fine selection of their beers and guests. On our first visit I had a pint of Everards Tiger, which is now being brewed by the Robinsons Brewery in Stockport. The

Everards plant is, I believe, being

completely rebuilt. However, Robinsons appear to have got the brew right. It reminded me of my time living in Derbyshire some 40 years ago, when Britain was a real ale desert. A true old fashioned bitter. On our second trip there I managed a pint of Titanic Steerage. There are so many other pubs



in Oxford one could mention where one is guaranteed a good pint and an excellent selection, currently "The Turf Tavern" (a hard one to find but right in the centre) and "The Bookbinders" down in Jericho are both worth visiting because of their quirky nature and quality of beer. I should also mention



we went to the "Magdalen Arms" (always in the top gastropubs in the country in recent years) for a meal. Excellent atmosphere. Still feels like a pub in the front part. Superb food and an excellent pint of Woodford's Wherry, among their four real ale selection. That and an inventive wine list made it a good evening.

The highlight of the trip however was a rail trip across the Cotswolds towards the Malvern Hills and Worcester. Lovely cathedral with the tomb of King John and a good, but perhaps over restored, crypt.

We also visited the Tudor House Museum (the building was saved by local residents who set up a trust). And just across the way the building which is reputed to be one of the oldest in Worcester, dating from the late $15^{\rm th}$ century, "The Cardinal's Hat" is a gem. We were really impressed by the whole place and especially the beer selection. They also serve one third pint beer



bats which allows you to sample the wares. A thing all pubs with a good selection





should do in my humble opinion.

Just worth mentioning that if you have a little time to kill on the way home via Red Funnel always worth a pop into the Dancing Man Brewery (as I'm sure you all know!). I have to say I now prefer the fact they have started to fine their beer. I understand why they didn't, but honestly the look of a good pint is part of the experience. Anyway, they had a very good selection on this day.



Bar at the Dancing Man Brewery

Perhaps worth noting that among all the excellent and varied ale drunk in very moderate quantities over the few days, I never had anything above 4.5% and some were in the 3.8% bracket. You do not need to have high gravity beer to drink quality. But then I'm probably just one of those soft Northerners who likes our session beers to be what it says on the pump.

Steve Hoyle



Wightwash Beet & Buses Page Twenty Two

Although we're still four months away from the event, the programme is almost finalised. Our aim is to make the event "*Better not Bigger*".

This year we will be including some "family themed" venues. If we believe our own statistics, last year as many as 8,000 passengers didn't consider pubs as their primary interest so we wanted to give them a reason to "get off the bus".



12th & 13th October 2019

Here are some of the changes/improvements (the route map is on page 25):

Route A: Same route as 2018 but will now run at least every hour throughout the day, mostly using double decker buses.

Routes B/C: Same routes as 2018 with double decker buses running every 40 minutes in each direction.

Route E: New Route for 2019 serving Osborne and East Cowes running at least every hour mostly using double decker buses.

Routes F and G: Same routes as 2018 with double decker buses every hour on route F and every 30 minutes on route G. There will also be a free shuttle minibus service from Shanklin Railway Station to Shanklin Esplanade.

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Wightwash Beet & Buses Page Twenty Three

Routes H, J & K - Same routes as 2018 with single deck buses every 10 minutes.

Route L has changed, now operating via Downend, and also via a different route to Shanklin in order to drop passengers near the Old Village first, then operate a loop of the town via the Railway Station and Old Village before returning to Newport. This route will operate at least hourly with double decker vehicles.

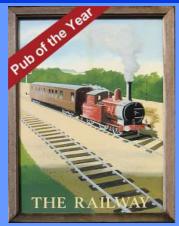
Routes N/P are the same from Newport to Northwood but then the route has slightly changed in Cowes. Buses will no longer operate across the town, and passengers will need to walk between the two stops (Route A at Westhill Road and Routes N/P on the Parade) in Cowes. These routes combined operate every 15 minutes with single deck vehicles.

Routes R/S are the same as 2018, with the exception of a deviation via Seaview between St Helens and Ryde. These routes operate using double decker vehicles, with an hourly service in each direction.

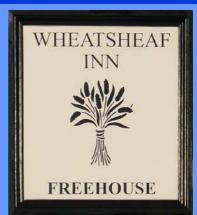
Route T is identical to last year and operates up to every 20 minutes using double decker vehicles. Route V is withdrawn due to the strenuous terrain - we decided we could no longer put the pressure of heavy loads on buses which are privately owned and paid for by the owners themselves. Passengers should use Southern Vectis Route 3 between Shanklin and Ventnor (busy buses will be duplicated as required).

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

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Wightwash Beer & Buses Page Twenty Four

Routes W & X are the same as last year, with route X operating at peak morning and afternoon times and Route W operating every 20 minutes with a mixture of single and double decker vehicles, with some extras between Ryde and Wootton station to meet trains.

Route Y is the same as last year, operating at least hourly with a single deck vehicle.

Route Z is modified to operate via St Helens between Ryde and Seaview, then return to Ryde via Pondwell and Ryde seafront. This route will operate hourly with a double decker vehicle.

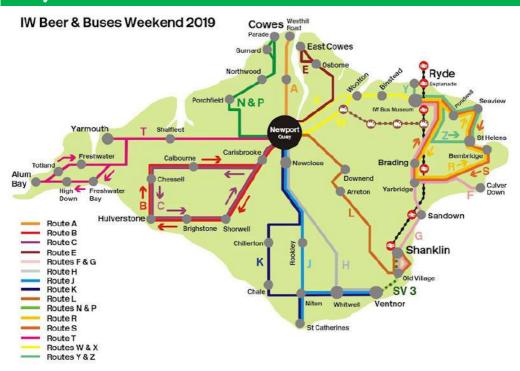
As usual, we would love to hear from you if you can spare a few hours over the weekend to help us. Please phone Paul Sheldon on 01983 611063 You'll get a lanyard, a very fetching hi-viz waistcoat and our heartfelt thanks.

Wightwash and Beer & Buses are now embracing QR technology. If you have a QR app on your mobile phone, the 2D barcode in the corner will take you straight to the Beer & Buses website.





Wightwash Beet & Buses Page Twenty Five



Tim and Julie look forward to welcoming you to

THE WAVERLEY INN

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Now with Six En-Suite Bed and Breakfast Rooms



Food: Mon - Sat: 8am - 2.30pm and 5pm - 8.30pm

Sunday Roast - £8.95 booking recommended

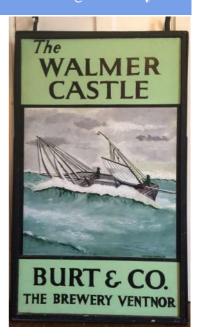
11 draught beers and ciders (IOW real ales)

Open for breakfast Mon - Sun from 8am

Telephone: 01983 522338

Email: waverleyiow@gmail.com www.waverleyinn.co.uk

I read in the Spring 2015 edition of Wightwash your article about the origins of The Walmer Castle in Ventnor and thought you might be interested to know the pub sign has been in my possession for the last approx 30 years. In fact since shortly after it was hit by an articulated lorry and ended up in a skip at the back of the pub. I happened to be in the pub that day in the company of a man who liked 'real ale', we had visited most of the Burt's pubs and this was the last one. We said to the publican we had trouble locating the pub as there was no sign outside and he told us about how the week before a lorry had tried to turn the corner but had hit the sign which fell to the ground, and that the sign was in the skip. Well, I don't know what came over me but I asked to see the sign and he took me through to the skip and there on top of the other rubbish was the sign in a sorry state in its bent metal frame. I asked if I could have the sign and he said I would need to ask the brewery so off I went running all the way to the main road where Burt's Brewery





was situated. My request must have sounded odd but I was told 'Yes, but it will cost you a donation to the landlord's favourite charity' so back I went, overjoyed with the good news. The landlord's favourite charity was the RNLI so with an offering of £10 I became the proud (!!) owner of this damaged but historical double sided sign. It took many years before I got around to remaking the damaged base, having the frame straightened and a hanging rail made, but The original painting by J Edmonds of the Walmer it was worth it.



Castle wrecked off Bonchurch in 1892

Even now I can remember my reasons for wanting the sign so badly.

Firstly, it was to do with Ventnor and the sea.

Secondly, there was an association in the name with a part of Kent which I knew.

Thirdly it had been painted by a local person,

and finally it had been hanging in situ for many years showing the way to thirsty travellers. I have learned about the name and the sad tale of those who drowned, the original painting

is at Carisbrooke Castle and I am quessing it was this which inspired D Stephenson who also painted other Burt's signs.

During my research I was contacted by a man in Australia who sent me a photo of the sign hanging on its bracket when it was outside the pub. He had been stationed at Portsmouth and spent a few days on the Island during which time he discovered Ventnor and the pub, and took the photograph. I was also contacted by a relative of one of those men who drowned. It would seem the Kent luggers travelled far and wide along the southern coast to lead seafarers across the Goodwin Sands, sadly this lugger ventured too far from home and was caught in a storm with the loss of six lives.





Before we went on our Australasian holiday a dear friend* (me – Ed) asked us to get him some Nobby's Nuts. The Australian ones, apparently suited his palate better than the English version.

The mission was on, the chase began in Sydney with much gusto and determination. We were in Sydney for two days. On the first day it was down to Darling Harbour for the Sea Life Aquarium and the Wildlife Centre. Had a bite to eat at the **Searock Grill** by the Opera House on East Circular Quay where I had a pint of **Carlton Draught** followed by the **Fat Yak Pale Ale**, but no nuts!

So it was off to the Rocks past the oldest (alleged) pub in Sydney called **The Fortune of War**, built in 1828 by a convict called Samuel Terry.

It was packed so we gave it a miss and came upon the **Endeavour Tap Rooms** just round the corner. It had 12 taps, which included their **Growers' Summer Ale** (first brewery in Sydney to emphasise agriculture in their beers). I had two here, their 'dark' '**Something Dark'** which was a stout at 6.5% abv and their **Stacked IPA**, named after the way the tanks are stacked behind the taps. There were seven other beers to choose from but again no Nobby's Nuts.





Next stop was to carry on up the Argyle Cut to the **Hero of Waterloo** at Miller's Point. It was built in 1843 and had a dubious feature of old dungeons/cellars where drunken patrons

were dropped through the trap doors, locked up and then sold into service at sea. Alongside these cellars were tunnels used for rum running. In the pub were three ales from the James Squire's Brewery. I had the **One Fifty Lashes** and **Swindler**. Here I learned all about James Squire, a very interesting character and reputed to be Australia's first brewer but more importantly, we got our Nobby's Nuts.



Paul Sheldon

James Squire

Let the beers tell his story.

James Squire was convicted of stealing chickens in Kingston upon Thames and transported to Australia in 1788 leaving behind a wife, Martha and three children. Somehow, he managed to swindle his way on the "Woman's Ship" and rather enjoyed the journey.

(**Swindler** 4.2% abv – a tropical pale ale)

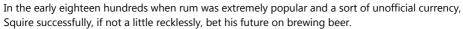
Although he never married again, he formed relationships with at least three other women.

(**Four Wives Pilsner** – 5% abv a spicy brew using pale/Munich malts). James Squire might have been a chicken stealing, highway robber, convict lothario but he had some business sense. That's why in 1806 he built his first tavern at Kissing Point on the shores of the Parramatta River, just at the spot where thirsty sailors would want to break their journey between Parramatta and Sydney Cove.

(Mid River Pale Ale 3.5% abv a full-flavoured pale ale)

By hook or by crook Squire always found a way to source the finest ingredients for his ales. In 1789 he was sentenced to 150 lashes "now, and the remainder when able to bear it" for the theft of horehound, a herb that imitates the tangy flavour of hops. (Hop Thief No.9 American Pale Ale 5% abv using Citra, Lupulin, and Calypso hops) (One Fifty Lashes Pale Ale 4.2% abv – an Australian style cloudy pale ale)

(Nine Tails 5.0% abv – an English style brown ale)



(Jack of Spades 5.0% abv – a rich dark porter)

(Chancer 4.5% - a dry golden ale).

Fortunately, the governor of New South Wales, Philip King gravely concerned about the corruption spread by rum, began to officially endorse the brewing of beer. Squire's business flourished and he became a very wealthy man. His death in 1822 was marked by the biggest funeral ever held in the colony.



REAL ALE TRAIN

ISLE OF WIGHT STEAM RAILWAY



Saturday 20 July

Ride the rails with a pint in hand as the Real Ale Train rolls into the Isle of Wight Steam Railway.

Stop off at each station to sample the different ales before hopping aboard the steam train to the next stop.

Tickets from: Adult £13.00, Child (5-17) £6.00 | Buy online and save! Includes steam train fare and a complimentary pint (for adults 18+)

The Ventnor Fringe celebrates its 10th Anniversary 23rd - 28th July

Prepare for submersion in the break neck pace of a myriad of hidden gems....

The Acoustic Halls of Holy Trinity Church, Ventnor will resonate to performances by the

Charlie Dore Trio on Friday 26th July at 7.00pm. Tickets priced at £12.50

'A gift for Melody, brave, poignant, entertaining and original' The Guardian ****.

Although best known as a respected songwriter for others, Tina Turner, Status Quo, and Paul Carrack, Charlie has enjoyed a multi-faceted career, that includes acting, comedy improvisation, writing for radio television and film. Signed by Chris Blackwell in 1978 to Island Records her first Nashville recorded album produced the single 'Pilot of The Airwaves' . After working for Thames T.V. presenting the popular 70s children's show Rainbow she went on to writing songs 'Ain't No Doubt' for Jimmy



Niall, 'Rain, Tax, (It's Inevitable)' for Celine Dion and 'Strut' for Sheena Easton.

"Charlie quickly swaps instruments, and stories of a life led in the company of friends and colleagues like Eric Idle, George Harrison, and Harry Nilsson". A collaboration with multi instrumentalist Julian Littman of Steeleye Span, and virtuoso double bass player Gareth Huw Davies.

The Highdown Inn

Bed & Breakfast, Local Seafood Restaurant and Country Family Pub



Dog Friendly, Family Friendly, Walker Friendly "Muddy boots welcome!"

The Highdown Beer Festival – 5th to 7th July

Telephone: 01983 752450

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

Uncle Rust/ Kindred Spirit / Doozer McDooze

Uncle Rust Original Hard Rock Trio belting out a Ballroom Blitz of Bon Scott era AC/DC guitar solos. Justin McConville of 70s Cult Rockers Heavy Metal Kids once fronted by Rock N Roll wild man Gary Holton. Self released acclaimed albums including 'Six Years In The Desert' display lyrically resonating melodic anthems of Rock. Kindred Spirit 'one of the best undiscovered Folk and Rock Acts doing the rounds' Sean McGhea R2 Magazine. Weaving thrilling electric violin and flute with compelling uplifting stories. Folk Rock meets Classical with a Scientific edge. Doozer McDooze underground festival bard stomping acoustic Folk Punk rousing stories of life, love, and the struggles of everyman.

Saturday 27th July - 8.30pm **Tickets:** £10

Venue: Rose Inn - 18+

Full details at the Ventnor Fringe Website

www.vfringe.co.uk









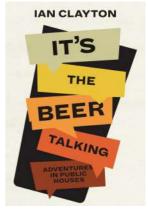
It's The Beer Talking

Ian's book is brimming with laughter, tall stories, great memories and endless rounds of wonderful beer. It's also a call to arms to save this unique institution.

Roger Protz, Editor Good Beer Guide 2000-2018

Where do we go to meet old friends? What is our first port of call when we want to show new mates something that speaks about our identity? The pub of course, or better still our local.

Author Ian Clayton embarked on a lifelong love affair with local pubs in the middle of the 1970s. He has raised a glass in neighbourhood bars around the world for more than forty years. His stories are intertwined with quests to find perfect pints and peoples' palaces and about joining in with the joy he finds in the unique gathering place we call the public house. This book will resonate with anyone who as ever uttered that immortal phrase, 'Do you fancy a pint?'



Ian Clayton was four when he first tasted beer. That stolen mouthful from his grandad's pint was important, it helped mark lan's path through life. Here he develops this well-established theme and goes further by proving that every pub has a story to tell. This book is filled with amazing characters who, along with Ian, have kept the pub alive and let the beer continue to do the talking. **Barrie**

Pepper, former Chair of the British Guild of Beer Writers

More information on the book, including some videos of Ian reading, can be found on this link: http://www.route-online.com/all-books/its-the-beer-talking.html

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The Beer of Barcelona- (tra-la-la, la-la, la-la)

There are many delights to experience in visiting Catalunya and its iconic capital, Barcelona – the unearthly Sagrada Familia, the masterpiece of Gaudi, not due to be finished until 2026; the numerous art and cultural museums; the craic of Las Ramblas with its throngs of vivacious people enjoying the social experience and the countless bars and restaurants open well into the early hours, with their endless range of mouth-watering tapas snacks and dishes, wines, spirits, cocktails, vermut de la casa and, nowadays, the spectacular craft beer bars serving a range of local and international craft and fusion beers.

And, as if to give Barcelona's craft beer scene a margue of authenticity, BrewDog have landed their own venue in some recognition of the gustatory draw of Barcelona. The diversity and quality of food and drink in Barcelona, exceeds that of many other places. Everything that is done here is done with passion and commitment.

the PIER VIEW Live Sky and BT Sports across 4 screens Home cooked food served from midday Real ales, fine wines and a great gin selection pierviewcowes.co.uk 01983 299891 25 High Street, Cowes, PO31 7SA

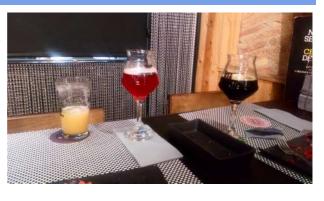






Barcelona is the home of some of the highest rated restaurants in the world.

What I love about the Spanish and Catalonian culinary traditions are their unpretentious excellence; it is what it is, and it is prepared from the heart, and if you get swept up in the Barcelona / Catalunya experience, you will find yourself eating and drinking from the heart.



You will find people trying things that they have never tried before and thought they never would, be it Catalonian snails, a perfectly cooked rare steak, vermut de la casa, or wonderful craft beer – it will happen as the atmosphere infuses and a sense of adventure prevails.

I was sitting in the Kælderkold craft beer bar, sampling a range of the delights from its 17 beer taps that my wife got chatting to a Columbian grandmother, whose son worked at the bar, and visiting the family in Barcelona was trying some Garage sour raspberry stout



to see what it was that her grandson was raving about, and she said she liked it – it was surprisingly refreshing and the tartness sat well with the chocolatey malt.

Nearby Kælderkold is very long-established remarkable restaurant bar, El Chigre (1769) that specialises in a fusion of both Catalan and Asturian traditions, serving a range of vermuts and Asturian ciders (similar to our



west country cider) and extraordinary cheeses, with local traditional dishes, but majoring on freshly caught seafood. There is a constant stream of people being brought together, and I have never seen staff work so hard in diligently attending to everyone – passion at work!

A few minutes away is a trio of craft bars, BrewDog, BierCaB and Garage Beer Co,





including a regular selection from micro breweries

All food home cooked and fresh!

Dog friendly - Families Welcome - Large Garden

Woodfired Pizzas (from 6pm)

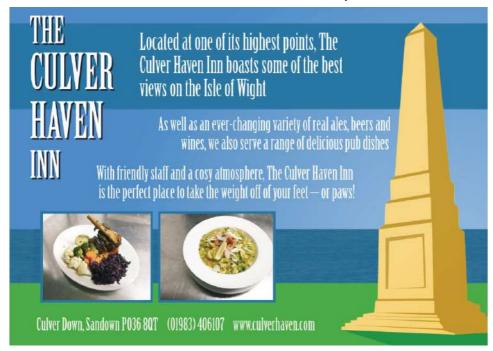
High Street, Niton PO38 2AZ 01983 730280



all serving an excellent range of beers and offering their own unique craft experience. BierCaB's list is like a railway station schedule board, listing 30 craft beers, the screens constantly refreshing to announce newly tapped offerings.

There are other bars too around Barcelona, and even most of the regular bars have mainstream special beers in bottle or on draught – you really cannot go wrong!

John Nicholson



Wightwash Island Landmarks Page Thirty Eight

For those of you with sharp eyes you will notice that this is my eightieth edition as editor. It is therefore a sad irony that in it I have to report the loss of one of Wightwash's most popular contributors, Rob Marshall - my dad. I make no apologies for reproducing some of his previous articles.

Chale Pepper Pot

This old lighthouse, which stands on top of St. Catherine's Down has endured storm and tempest in this exposed spot for around seven hundred years. Many stories surround its origin and one which has the merit of being a good yarn runs as follows:-

"Sir Walter de Godeton was the local lord of the manor who had the rights to 'flotsam and jetsam' brought in by the sea to his domain. One day the sea brought in a welcome bounty.

Along the shoreline were several casks of fine wine. Sir Walter had it brought home and over a period he dealt with it in appropriate fashion. At the time the monks



at Quarr were awaiting a consignment of wine from their mother Abbey in Normandy. It did not arrive and the ship was presumed lost at sea.

In due course of time the news of the Chale casks reached Quarr and a delegation arrived only to discover that Sir Walter had been making merry on wine destined for Holy Mass. Understandably upset, the monks wrote to the Pope relating the sorry tale. His Holiness threatened Sir Walter with a miserable time in the hereafter unless he performed a penance."

Part of the penance was to build a lighthouse and a chantry as a residence on site for the monks who would tend the beacon.

At the time of the Dissolution of the Monasteries the chantry was demolished for its building stone. Fortunately the lighthouse was spared this ignominious fate and still stands as a record of this part of the Island's history.

Rob Marshall

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 type of animal produces "cuckoo spit"?
- 2/ Sam Northeast captains which English county cricket team?
- 3/ Millie O'Connell plays Anne Boleyn in which West End musical?
- 4/ How many gallons of beer are there in a "hogshead"?
- 5/ Which Middle Eastern city is also the name of a type of artichoke?
- 6/ What is the name of the winged horse in Greek mythology?
- 7/ What was Elvis Presley's middle name?
- 8/ Who discovered the antibiotic penicillin?
- 9/ and 10/ Identify these

Mediterranean islands from their

flags





Answers to the Spring Quiz

- 1/Black
- 2/ Martin Sheen
- 3/ The Hollies
- 4/ Fender
- 5/ Flute
- 6/ Marston's
- 7/ Australia
- 8/ Deckhead
- 9/ Chichester
- 10/ Bognor Regis

Jenny Mew of Chale wins a meal voucher and Fred Norris of Northwood wins a case of Yates' beer.

Thank you to all the others who took part

- better luck next time!



Andy & Cheryl welcome you to their family run 17th century coaching inn situated in the idyllic village of Chale on the Island's most southerly point, with spectacular views to The Needles and beyond.





- · Live music twice a week
- Food served all day
- Outdoor childrens' play area
- En-suite bedrooms
- · Large sunny garden
- Large car park

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01983 730431 info@wightmouse.com www.wightmouse.co.uk



21st June - Branch Meeting Wheatsheaf, Brading 8pm

5th -7th July - The Highdown Beer Festival - Highdown Inn, Freshwater

19th July - Branch Meeting Ship and Castle, East Cowes 8pm

12th - 14th July - **Rhythmtree Festival** - Three Gates Farm, Calbourne

13th - 14th July - Sausage and Cider Festival - Griffin, Godshill

20th July - Real Ale Train - Havenstreet and Wootton Stations (see page 30)

23rd - 28th July - Ventnor Fringe -www.vfringe.co.uk

3rd - 4th August - Chale Show -thechaleshow.co.uk

6th - 10th August - Great British Beer Festival - Olympia, London

14th August - Branch Social - Island Brewery Stand, Cowes Parade 8pm

23rd August - Branch Social - Havenstreet Steam Railway

23rd - 26th August - Island Steam Show - Havenstreet Station

29th Aug - 1st Sept - Wight Proms - Northwood House

 $12 th \ \& \ 13 th$ October Isle of Wight Classic Buses, Beer and Walks Weekend

(volunteers needed, please phone Paul Sheldon 01983 611063)

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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.