

## Diary

22<sup>nd</sup> Nov – Business Meeting, Prince of Wales, Freshwater 8.30 pm

6<sup>th</sup> Dec – Isle of Wight CAMRA

### Grand Christmas Social

Vine Inn, St Helens 8.30 *Everyone Welcome!*

Buffet by ticket, transport available. Phone for details: Derek 298024

Please make a special effort to come along. *“A splendid time is guaranteed for all”.*

19<sup>th</sup> Jan – AGM, Travellers Joy, Northwood 8.30

21<sup>st</sup> February – Social – Cowes Walk-About Woodvale 7.00 pm Anchor 8.30 pm

21<sup>st</sup> March - Business Meeting, New Inn, Shalfleet 8.30 pm

### HAVE YOU GOT NEWS FOR US?

Please don't assume we know it all, we don't!

*You have to tell us*

Phone: 721557 or email  
editor@wightwash.org.uk

### Answers to the Autumn Quiz

- 1/ Royal Standard, Freshwater
- 2/ Billy Bunters, Shanklin
- 3/ Woodvale, Gurnard
- 4/ Vine, Freshwater
- 5/ Bugle, Yarmouth
- 6/ Portland, Gurnard
- 7/ Chequers, Rookley
- 8/ White Lion, Niton
- 9/ Fat Cat Bar (Sandpiper Hotel),  
Freshwater
- 10/ Mill Bay, Ventnor
- 11/ Castle Inn, Newport

Once again Jenny Mew of Chale is our winner. This time she wins a case of Goddard's Fuggle De Dum

### Thank you to our advertisers and sponsors.

*Who are (in alphabetical order):*

Anchor Inn; Bargeman's Rest; Blacksmith's Arms; Cask & Crispin; Caulkheads; Chequers Inn; Crab & Lobster Tap; Globe; Goddards; Hall & Woodhouse; Old Stag; Prince of Wales; Railway Medina; Spyglass Inn; Steamer Inn; Thwaites; Travellers Joy; Ventnor Brewery; Vine Inn; Volunteer; Wight Mouse.

To enquire about advertisements in future issues, phone Ken Matthews on 294377

### ADVERTISEMENT FOR BADGERS BEERS

# Wightwash

Volume 2. Number 6

Newsletter of the Isle of Wight branch of CAMRA



## WINTER 2000 ISSUE



## For Sale

### 38 Island Pubs

Whitbread, having put in motion the sale of all their breweries to the Belgian giant Interbrew, have now decided to sell most of their pubs. This will involve all of the Island's 33 Whitbread Pub Partnership pubs plus 5 managed houses; making a grand total of 38 pubs (yours for approximately £20 million). The only licensed establishment that will remain under the Whitbread banner will be The Sloop, which as a "Brewer's Fayre" comes under the restaurant division. Ironically, Whitbread are building another "Brewer's Fayre" at the marina in East Cowes and, once they have resolved their differences with the IOW Highway's Department, will be building a Travel Inn with an accompanying "Brewer's Fayre" on the quayside in Newport.

*(Continued on Page 4)*

### ADVERTISEMENT FOR VENTNOR BREWERY

### ADVERTISEMENT FOR GODDARDS BREWERY

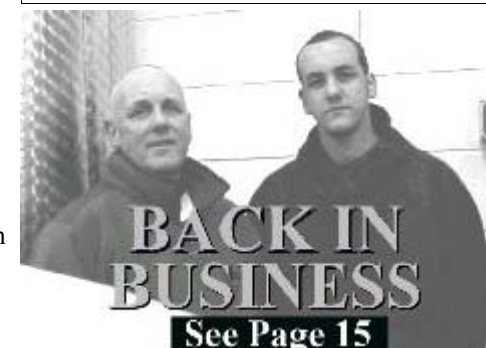
Inside this **Free** Issue:-

**Pubs Past**  
**A Very Hard Quiz**  
**Vaguely Sunny**  
**A Free DVD Player**  
**Spirits in Pubs**

A fantastic way to save £2

**And much much more!**

(I lied about the DVD player)



**So. You've got this far. You've picked up this magazine, decided it's something to do with local beer and pubs, and curiosity has taken you past the cover and on to this editorial. No, wait! Don't flick through to the rest of the magazine, excellent though it is, until you've read what I have to say.**

I hope you enjoy reading the rest of Wightwash, but before you do, I want to tell you something about CAMRA, the Campaign for Real Ale, the Isle of Wight chapter of which publishes this little magazine quarterly. You've probably heard of CAMRA, and equally probably think we all live up to our caricature of beer-bellied, bearded, beer bores. Well, I have to hold my hand up and say our Island branch has a fair sprinkling of beards and bellies, though most of us can conduct a conversation without even mentioning beer. In fact, our esteemed editor has neither, and spends an unhealthy amount of time running marathons, silly bugger. Apart from the odd publican and even odder brewer, our members follow such disparate (desperate?) professions as engineers, accountants and musicians, amongst others. So, all in all, we're a fairly normal bunch of people, much the same as the rest of you in the big, wide world. So why do we belong to CAMRA, and, more importantly, why should you?

Well, about the only thing all CAMRA members have in common is that we love real beer, and the pubs you drink it in. That's the bottom line; if you don't feel that way, you might as well put this magazine down and read the newspaper! Still with me? Right, so why does the world need CAMRA? Well, if it weren't for us, those sexy handpumps on the bar would have disappeared some 30 years ago, and would have been replaced by little keg fonts churning out cold, fizzy beer with little taste. The fact that you can still enjoy a good pint of the real stuff in a decent pub (and there are still plenty of them, in spite of the efforts of big brewers and town planners) is something we in CAMRA are rather proud of having had a big hand in. We've actually been the most successful consumer organisation in Europe.

In spite of our success, there's still plenty more to be done. Breweries are still closing down, consolidating, or turning out more nitrokeg, lager and bland real ale than you shake a short stick at. Pubs are still closing down or being turned into themed monstrosities. Beer prices are still going up way above the level of inflation, and excise duty is still a scandal! That's where you come in. Simply by joining CAMRA, paying your annual subscription and drinking real ale, you could help to fund the fight against all these evils. Your £14 a year goes a long way towards helping us to help you to not only keep enjoying that pint of real ale you're drinking, but to have a choice of where you drink it. You can keep track of what's going on in CAMRA's monthly magazine, *What's Brewing*. However, by

**When Ushers made David Yates redundant in 1998** he was determined to get back into brewing. The one time brewer of Burts beers in Ventnor had been hired by Geoffrey Hartridge to rekindle the Burts name and brew beers; first of all in the Dodner Brewery and then for a short while in The Sandown Brewery and Still-room (now the Old Comical). When Ushers bought up the Hartridge Estate the writing was on the wall and it wasn't long before the axe fell once again on Burts locally brewed beers.

David's first plans to install a brewery in some farm outhouses in Nettlecombe had to be abandoned when it became clear that they would not get planning permission. Some friends of David happened to mention that their son Jamie was keen to open a pub and arranged a meeting. The rest, as they say, is history. Jamie Collins opened the **Inn at St Lawrence** at the beginning of the year, a small

cottage in the grounds was converted to house the brewery and now after a few hiccups Yates's beer is being quaffed with relish in pubs all over the Island. This time however, David has a partner – his son David Jnr.



Yates's **Undercliff Experience** is the first brew. It's a well-balanced medium strength bitter; but we may soon have another treat in store. David is thinking of resurrecting his famous **Christmas Pudding Ale**, although he says the previous strength of 7.1% may need a bit of a rethink.



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THE TRAVELLERS JOY

## The Tin Lids

The Tin Lids are a lively and somewhat dedicated bunch of muso's. Playing a set of covers, which range from Steve Earle, The Pogues, Levellers, REM, The Sawdoctors and Christy Moore they are a good time band, which entertain with foot tapping excillation. Within their line up can be found guitar, banjo, mandolin, fiddle, bass and occasionally drums. Formed out of bands such as Wiretapper, Last Orders, and Second Helpings they are now an established band on the Island pub scene.

If you can imagine a cold wet night in Sandown; the **Old Comical** pub is full to bursting, The Tin Lids are in residence drum kit and all. The punters are in for a good time and the music is for once a priority, not one food dish in sight. Phil the lead singer is giving his all on Galway Girl by Steve Earle and Becky is playing some fine jigs and reels on the fiddle, Steve, Mr Dependable, rolling thick bass lines and John knitting it all together with weaving mandolin licks. John is one of those stalwarts of the Island music scene. I first came across him at the **Chequers** in Rookley in the early seventies when every Sunday night he would, with a gang of friends, run the folk club. "The best ever folk club with local talent baring their souls." John's been in a number of local bands such as Rags, The Wild Bunch, and of course Last Orders. Catch his deliverance of the "Lakes of Ponchartrain" on the Vaguely Sunny compilation CD ( VS 1). Becky hit the Island scene by joining The Isle of Wight Appalachian Dancers and then linked up with Phil in Junction 26 and she started sitting in with Sporting Life. She's the smiling fiddle player you can catch in the Crown at Ryde when they perform there. With a classical background but influenced by bands like Led Zeppelin Becky can play the delicate Katie Boyd's waltz with a passion that is a million miles from her influences. But that influence surfaces in the frenzied Fisherman's Blues. Phil, a former wind surfing champion delivers the lead vocal with ease and he has a talent that is hiding inside him just waiting to jump out. The Sawdoctors "Same Old Town" is sung with the same feeling that Davy Carton would be proud of. When he's not singing he doubles up on mandolin and again displays a considerable talent. The final piece of the Tin Lids armoury is big Steve, 'Badger' to his mates. He has the Double bass firmly in his grip, plucking fat notes that reverb through the pub and out into the street. On this occasion Mick Price of Monkton Mead Blues Band is sitting in on drums. The punters are enjoying the music and the atmosphere is superb. It's great to see a pub gig cooking with everybody including the band up for the gig.

The Tin Lids perform in several pubs on the Island including **The Steamer**, Shanklin, **The Woodvale**, Gurnard, and **The Wight Mouse**, Chale. If you want a real treat you can catch them or some of them 'unplugged' at the **Blacksmith's Arms** on the Calbourne Road every Tuesday night where a whole host of muso's congregate to play in the small main bar. Shades of Galway I do believe. To book the Tin Lids Contact John or Phil on 564581 or 611971

Pete Turner



## ADVERTISEMENT FOR THE CRAB AND LOBSTER TAP

becoming an active member of our local Branch, you can really help the Campaign. And there are other benefits as well; you can visit pubs and breweries you might not otherwise get the chance to, talk to people who enjoy real ale as much as you do, and you can make sure that you're favourite local pub gets the recognition it deserves by voting in our annual Pub of the Year contest. Even better, there's a special offer on at the moment of £2 off your first year's subscription. So what are you waiting for? Fill out the membership form enclosed with this magazine, send it off to CAMRA and then you'll know that if you ever go into a pub and find there's no real ale available (or even no pub available), it won't be through any fault of yours!

**Brian Jacobs**

*Editor's note: Chris Coleman, the brewer from Goddards, has objected to being called 'odd'; he maintains he's only slightly strange.*

## ADVERTISEMENT FOR CAULKHEADS

**Whitbread Pubs Sale***(continued from front page)*

One of the concerns is that the pubs will be bought up by a small chain that will not fall within the Beer Orders legislation on guest beers. This is the rule that lets landlords sell a cask beer of their own choice.

Whitbread Pub Partnership has pulled off a bit of a coup over their Managed House Division by poaching Chris Cole and Kate Green for **The White Lion** at Arreton.

Chris and Kate managed a Hogshead each; one at either end of Guildford High Street. Islander Chris was the first manager of the

**Hogshead** in Newport.

At the time of going to print, representatives from **The Griffin** and **The Wheat-sheaf** were still waiting to go on their trip to Monte Carlo to see how they fared in the National Finals - Watch this Space!

Keith and Cherry Terrell are on the move again. The one time licensees of the **Crab&Lobster**, and current licensees of the **Moulin Rouge** have just taken over the lease of the **Fishbourne Inn**.

**The Prince of Wales**, East Cowes has a new landlord and landlady in the form of Steve Cawtheray and Jackie Moore.

**Ventnor Brewery** found that the demand for 15,000 bottles a week of Ventnor Gold, Oyster Stout and Wight Spirit was too much for their own bottling plant, so now the operation is carried out by a mainland company.

Head Brewer, **Xavier Baker** is working on a dark winter beer using Phoenix hops crystal malt and some nuts (that's if Bob hasn't eaten them all first). The name has yet to be decided on but the favorite at the moment is **Ventnor Nutter**. I asked Bob what kind of nuts were being used and was told it was a secret. Strangely, I had a similar response when I asked David Yates about some of his ingredients.

Cases of Oyster Stout have been sent to a group of scientists working in Antarctica.

Susan Nowak, **What's Brewing's** cooking correspondent is in charge of the menu of this year's prestigious Brewer's Guild Annual Banquet. Among those present will be Michael Jackson, Bill Carling, Roger Protz and Oz Clarke, plus purchasers from many of the major supermarket

## ADVERTISEMENT FOR THE CHEQUERS INN

**THE HAUNTED WHITE HART**

A century ago, East Cowes was at the heart of the British Empire. With Queen Victoria in residence at Osborne House, the town, with its busy waterfront, was the entry point for visiting Royalty, ministers and diplomats. Little evidence of this era survives today, but on the corner overlooking the Red Funnel Ferry terminal, The White Hart Inn still stands.

It has resisted attempts at demolition or modernisation, apart from an episode in 1893, when the original inn dating back to 1748, was pulled down and rebuilt as a monument to late Victorian taste. One ghost which haunts this pub is said to be that of a lady's maid from the Royal Estate, who had an affair with the landlord - although why her earthbound spirit should have chosen to linger in the back bar is unclear. Landlady Cherrill Barnes is certainly aware of the love-

lorn ghost. "I have never seen her although on many occasions I have heard or sensed a presence. I am certain she is not alone and that there may be two other ghosts in different parts of the building. "One night we had just closed and I was alone with Sandy, one of my regulars. I went to answer the phone and when I returned, Sandy said, 'I thought everyone had gone'. I assured her we were the only ones in the place, but Sandy insisted she had just seen someone walk right past me when I was on the phone. One winter night after locking up, the warm, cosy room suddenly felt icy cold. Both cats sat up as though watching something moving, then they raced out of the room."

Another strange event happened in 1995. Returning from an evening out, Cherrill found the pub in darkness. Her staff had cleared up and gone home, so she checked the premises were secure and went upstairs. "I was in bed with the cats, when I heard the sound of crockery rattling in the next room - like someone was making tea. Although I have bed and breakfast guests in from time to time, there was no one staying that night. I assumed one of my regulars must have arrived while I was out and that staff had forgotten to leave me a note. I knocked on the door, but the room was empty."

Sometimes Cherrill hears a young woman's voice calling her name and objects frequently disappear, only to turn up again a couple of weeks later. But Cherrill is quite used to sharing the pub with ghosts. In fact, she was quite upset when she thought they had gone for good in 1999 after some building work. The place felt different without them. But she thinks they were just lying low. "I can feel they are back now - I have heard crockery rattling again in the dead of night, this time in the kitchen." Perhaps the ghostly maid is making tea again for her landlord lover!

**Gay Baldwin**



### What's in a Line?

At a recent Branch Meeting we had a debate about lined glasses. The official CAMRA line is in favour for the obvious reason that it is the only way to ensure a full-pint. Other advantages are the reduction in wastage of beer and spillage on bars. So it might seem like an open and shut case.

However, there are arguments against, mainly put forward by landlords, but no less worthy of consideration for that.

- Firstly there is the cost of replacing the stock of glasses, which probably has to be done in one go to avoid confusion.
- Secondly bar staff need to be trained to pour a pint and no more (not that difficult actually).
- Thirdly the publican will actually be selling you more beer for the same price, since brim measure glasses will always contain less than a full pint of liquid. Their accountants will then make them put up their prices to compensate. Fair enough you might say, that's better than being given short measures.

The Government has been promising action on this matter for some time and as indicated in What's Brewing there does appear to be some movement. It is clear that Government action is necessary, since even Wetherspoons, generally in accord with Camra's thinking, reversed their lined glasses policy on financial grounds. **NW**

What do you think? Please let us have your views on this or any other subject. You can email us: [editor@wightwash.org.uk](mailto:editor@wightwash.org.uk) or phone: 721557 or write: **Wightwash, Oakdene, Rookley, Ventnor, Isle of Wight, PO38 3NH**

Please Note: The views expressed in *Wightwash* are not necessarily those of the Editor or CAMRA either locally or nationally.

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THE WIGHT MOUSE

chains. The final item on the menu will be *Cheese and Biscuits accompanied by Ventnor Oyster Stout.*

**Goddards** have announced two new websites: [www.goddards-brewery.co.uk](http://www.goddards-brewery.co.uk) and [www.billy-bunters.co.uk](http://www.billy-bunters.co.uk)

There are only limited stocks of **Iron Horse** available but **Winter Warmer** will be in the pubs soon.

The **Wishing Well** is doing well. It has announced a 20% increase in trade from the same period last year. **Billy Bunters** is now open all day and is proving to be a very popular Saturday nightspot. Goddard's Head Brewer, Chris Coleman has been to visit his former colleague, Jonathon Stancil, at Timothy Taylor's brewery in Yorkshire again. Brewery boss, Anthony Goddard has expressed some concern over his liver.

It's "Business as Usual" for the **Chine Inn**, Shanklin, despite the landslip that blocked Chine Hill with several tons of earth .

There's a new owner and landlord for **The Bleinhem**. Whitbread sold the pub together with 252 others to Avebury Tavens.

Tim Saul has transferred the tenancy to the pub's previous manager and his wife, Mick and Maureen Askew.

Tim reports that the recent **Ventnor Beer and Namit Festival** was a roaring success but refused to disclose figures in case his rates go up.

**Hall and Woodhouse** have a winter hit on their hands with **King & Barnes Old Ale**. One of their other antidotes to the cold will be **Jennings Cock-a-Hoop** (5.2% alc/vol).

The **Bargeman's Rest** has a new bar manager, Tom Clugh. Prior to his last job as trouble-shooter for Fullers, Tom was a professional trombone player with the Royal Philharmonic Orchestra; and by all accounts this Cliff Richard look-a-like is doing a damn fine job.

**Island Ales** continue to supply the Island with a variety of ales. Names on their current list include: Adnams' Fisherman; Thwaites' Skallywag; Skinners' Betty Stogg's Bitter; Everards' Tiger; Batemans' Winter Welly; Tolly Cobbold's Bob's Sleigh Bitter and Bateman's Rosy Nosey. *(continued on page 6)*

ADVERTISEMENT FOR  
THE BARGEMAN'S REST  
THE SPYGLASS INN  
AND  
THE STEAMER INN

A couple to watch out for – **Castle Eden's Winter Knights**, which is based on the old "Winter Royal" recipe and **Smiles' Whisky Ale**, describes as "a subtle blend of 8 year old Scotch Whisky with a traditional premium English Ale creating a rich full aroma of roast malt and hops". One of the places you will find it will be **The George Inn**, Newport.

**Steve Taylor from Island Ales would like to thank all the landlords who supported the Tolly Cobbold Poppy Pride Appeal.** 10p from every pint sold of **Poppy Pride** went to the Appeal

If anyone would like details of the Brewery History Society, Jeff Sechiari would be happy to send them a sample Journal (A5 SAE please).  
 Jeff Sechiari, Manor Side East, Mill Lane, Byfleet, Surrey KT14 7RS  
 Tel: 01932 341084

**A few notes from West Wight -**

*The Albion I understand keeps a very good pint of Bass and has a lovely view. Which is the best I wonder?*

*The Highdown has had a very good season and the new kitchen will help them keep up their standards.*

*The Waterfront now has the "new" John Smiths, which is much better than the old brew. The conservatory is a great improvement and is now waterproof - a grand spot for a meal.*

*The Broadway is becoming more popular and is well run - usually an Island brew such as Wight Spirit and one other varying real ale - always two good 'uns.*

*I hear that some pubs are experiencing difficulty with the supply Ringwood 49er.*

*The Colwell Bay gridlock should soon be broken. It will be a hard job for newcomers but there are several locals who will go back especially for the Abbott.*

*Yarmouth pubs continue to thrive with Saltys serving good Badger beers and Bosuns bitter from the Poole Brewery – it's a small bar and very noisy though this of course, must mean it is popular.*

Brian Snellgrove

Ad for Globe/Anchor



5/ Any spirits here? The answer's not far away.



6/ Come here for a laugh!



7/ Is this pub open Night and Day?



8/ This former West Wight coaching inn had a ghost in the Autumn.

The first correct answers out the hat on 1st February 2001 wins the prize. Answers to The Editor, Wightwash, Oakdene, Rookley, Ventnor, Isle of Wight PO38 3NH  
 You can see this Quiz in colour on the "Features" page on our website.

[www.wightwash.org.uk](http://www.wightwash.org.uk)

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 THE OLD STAG

**WIN A £20 MEAL VOUCHER FOR THE BLACKSMITHS ARMS**

We hope this quiz *fires* your imagination. Jenny Mew of Chale is our current Quiz Queen. See if you can don her *mantle*. Piece together these clues, *scuttle* along to the post box and win a *grate* prize. (Thank you, Richard Whitley!)



1/ Is Catherine around?



2/ If you know the name of this West Wight pub, don't blow your own trumpet.



3/ I can tell you're very near to getting steamed up over this one.

4. Would this be a good venue for a *branch* meeting?



**ADVERTISEMENT FOR THE BLACKSMITHS ARMS**

**Our Brand New Assistant News Editor Paul Mattick**

**interviews**

**Bruce Loneragan, the new owner of the Sun Inn, Hulverstone.**

After convincing Mr. Loneragan that I wasn't selling anything and that I was in fact putting together an article for Wightwash, I asked him when would the pub be opening

B.L. Probably not till the New Year now.

P.M. Are you making any changes. I've been told that an extension was a possibility?

B.L. It's going into planning at the moment. We are going to build a restaurant with toilets and a new kitchen on the side of it.

P.M. I understand that you have had a problem with having it thatched?

B.L. Well not really. The original building has a thatched roof, and the planners and listing people want slate. It doesn't make any difference to me but I would have I liked to keep it all in thatch but it's not to be. I have to comply with them unfortunately .

P.M. Is it going to be a Freehouse and will there be a choice of real ale, if so what will be on offer?

B.L. I can't answer that question at the moment.

P.M. So it's not a Freehouse then.

B.L. It's Freehold, so it's a Freehouse. The reason I can't tell you is because I want the locals to choose which ales they want.

P.M. Will you be running the pub with anyone else?

B.L. I actually won't be running it. I own the pub and I am interviewing people at the very moment that live on the island and are running pubs and restaurants.

P.M. You've been in the trade for 10 years and have several pubs on the mainland.....

B.L. If you want to know the truth I have never been in the trade. My Grandfather had several pubs on the mainland. I have several businesses on the mainland, but I don't own any pubs apart from the Sun Inn.

P.M. Is there anything you would like to add?

B.L. Only that we want it back as a traditional Island pub. We want the locals to use it, and we want them to police it and look after it, and I think comments are always welcome. We're not having jukeboxes, pool tables and things like that, like I said It's going to be a traditional pub with good food and **good beer**

P.M. Well, thank you for letting me talk to you and we wish you the best of luck. We look forward to seeing you when it re-opens.

B.L. Thank you. Everybody will get an invite.

P.M. Thank you very much.

B.L. My pleasure.

So there you are folks. Don't believe everything you read in the papers. If you want the true story then read Wightwash! (Sycophant! Ed.)

The Sun Inn, Calbourne

Now hang on! this isn't a pub that's past! So, why am I talking about a pub that still exists? The pub still stands! Or does it? Read on!

Situated about four miles west of Newport, on the long and winding road to Freshwater, the village of Calbourne sits around a crossroads and its adjacent inn, the Sun. The village is very old by Isle of Wight standards; its name comes from the Caul Bourn or stream, which now marks the village's western boundary. Within the parish lies the historic manor of Swainston whose origins lie further back in the year 826 when King Egbert of Wessex granted land in the west Wight to the Holy See (church) in Winchester, the deed states the western boundary being "along Cawelburn to the north sea" (the Solent). Swainston later gained its current name when in the year 1001 a Danish raiding fleet of longships wintered in Newtown creek and their leader Swein set up camp at



Calbourne. Enough of all this, I hear you say, what of the Sun Inn? Well, not all of Calbourne is clustered around the crossroads; its main attraction is the famous tourist haunt of Winkle Street. This was earlier known as Barrington Row, named after the Barrington family who owned most of the village and it was here that Calbourne's first pub existed with its own skittle alley, dating from the 18th century. What was its name? It was never listed; could it have been the original Sun? Lets move on and go back to the crossroads. This is where it becomes necessary to look at the present pub building. It faces south and to its rear is a wide space leading to the car park and a long tapering garden. The pub also protrudes further out than the line of buildings on the other side of the crossroads that lead to Newport, and it's obvious something is not quite right about

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the layout. The crossroads have been moved!

The original road ran to the rear of the pub and through what is now the garden. So, how come the pub faces onto the current road? There's no sign of any alteration to the current building! And that's why this inn features in Pubs Past; the original Sun Inn is long gone. It was destroyed by fire in April 1894. The photograph is taken from an early glass plate negative.

Look at the original building. The earlier thatched cottage sits to the right and the later brick built double storey extension on the left. Business must have been good; the double roofs showing a rear addition to this part of the inn. The story goes that a lamp in a bedroom, which set light to the thatch, started the fire. This was quickly extinguished but the fire broke out again the following day and this time destroyed the inn. All very curious, to have one fire is unfortunate, to have a second the next day, is downright negligent.

The present pub was later built on the ruins but only after the local authority had realigned the crossroads to the south of the site, and that's the building you see today.

Originally a Mew Langton house, it came under the patronage of Whitbread in 1970. Now it is a Free House and the current landlord can stock any real ale he chooses. He examined the deeds on taking over the inn and has informed me that the pub originally held ownership of the fields to the south, (now the village cricket pitch) and held fishing rights to the Calbourne stream. Another interesting feature was that the deeds also stated an ownership of No.3 Winkle Street!

Was this the home of the little original pub I earlier mentioned, that had a skittle alley? Perhaps Calbourne may have been fortunate in having more than one Sun! Maybe it had three in its history. Who knows? Kevin Mitchell



Ad for Vine