

BeerPoint

BeerPoint is a local scheme to reward, encourage and promote the delivery of Real Ale in good condition at the point of sale. Several pubs will be added to the scheme in the new year.

Currently the member pubs are:

The Fat Cat, Freshwater; **The Prince of Wales**, Freshwater;
The Solent Inn, Ryde; **The Sun Inn**, Calbourne; **The Traveller's Joy**, Northwood; **The Volunteer**, Ventnor; and **The Yarbridge Inn**, Brading.

Dates for Your Diary

17th December - 2nd meeting to decide entries for GBG - Venue: TBA - 9pm
27th January - Branch AGM Traveller's Joy, Northwood 8pm
7th February - 3rd GBG meeting
15th February - Branch Social Portland Inn, Gurnard 8.30pm
21st February - Final GBG meeting
30th, 31st March 1st, 2nd April Fat Cat Beer Festival

To contact *Wightwash*
phone 721557 or email
editor@wightwash.org.uk



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Wightwash

Volume 2, Number 26

Newsletter of the Isle of Wight branch of CAMRA

WINTER 2005 Issue



READ ALL ABOUT IT

LANDMARKS OF THE ISLE OF WIGHT

A **COLOUR** SECTION WITH A **COLOUR** QUIZ

A Quiet Word from Police Sergeant Mudge

Lots of New Faces, Vaguely Sunny

News and Gossip, a point of view,

Wightwash Distributors EXPOSED;
and much, much more..



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Ken Matthews, our Treasurer, is also Regional Secretary. This is a report Ken has prepared for the Regional Meeting. I think you ought to see it. Please remember that the views expressed in Wightwash may not necessarily be those of the Editor or of CAMRA either locally or nationally.

Tim Marshall - Editor

Report to the Wessex Region from Isle of Wight Branch by Ken (Buzzy) Matthews

Like most Branches, we hear of occasional "injustices" from Police action, and with the advent of 24 hour licensing laws our Chairman John Nicholson took the initiative and arranged a meeting with the Sergeant responsible for licensing to discuss any underlying problems. Whilst most of the meeting was a private discussion, it was widely accepted that the so called binge drinking was not a product of excesses of real ale consumption but many of the other concoctions that contain, in most instances, high alcohol content and appearance and taste of a soft drink. The meeting was deemed to have forged an important and useful connection between the Police and the local CAMRA branch.

(Read Sgt Mudge's excellent article inside the back page—Ed)

A sad state of affairs is the demise of so many pubs. The Isle of Wight is no exception, and also the loss of good landlords out of the trade; fortunately there are some keen people coming in. A cause of most dissatisfaction is the high rent that the Pubcos are demanding. Absolutely outrageous in most instances and success is rewarded by bigger rents. Is there any other trade that is governed by how good you are? There's a subject for a good campaign "better deals for the landlords".

With the GBG survey around the corner, we hear of some landlords who are not very happy at being left out of the 2006 edition and it is felt that some have made a very special effort to impress for the new surveys. What is forgotten is that we now have the benefit of travellers to the Island who have submitted the Beer Scoring cards and the remarks of the occasional customer have to be taken into consideration. This year we are

Join CAMRA Today. Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) to Membership Secretary, CAMRA, 230 Hatfield Road, St. Albans, Herts, AL1 4 LW. Rates are Single £18 Joint £21 OAP's £9 (Joint £12) Under 26 £10 (Joint £13). Name, Address, Post code, Signed, Date.

Thank you firstly to CAMRA members for the opportunity to introduce myself to you and to write in your magazine. As many licensees will already know, I am based in Cowes Police Station and supported by a small team. Lately, in fact most of this year, we have been very busy processing applications for Personal Licences, Premises Licences and Club Premises Certificates. Like everyone else, there has been much head scratching over interpretation of the new law and it has also been a challenge setting up new systems within the office and amongst my colleagues on the beat. Coupled with this the "old" licensing system was running at the same time adding to the paperwork.



Sergeant Graeme Mudge

I am basically a focal point for correspondence and advice to the public, trade and my colleagues. I cannot hope, especially at the current time, to attend all Pubwatch meetings or come out and see licensees as much as I would like. However, I am occasionally to be seen wandering the streets late at night, quite often with an Officer from the Council so beware!

I strongly believe that the vast majority of licensees will continue to run their businesses with the same professionalism they have always done. Likewise human nature is unlikely to change. It must be recognised we have some problems at the moment and these are unlikely to go away. These problems centre around places where there is a lack of control or a disregard of the law.

We will all have to find out what will happen. Commerce and the share of the market will dictate much of what operators are likely to do.

The Public House is an institution within our communities. Long may it remain. Properly run and yes I agree with you, the right beer, there is no finer place and I have a good excuse to go there.

Have a safe and enjoyable "transition".

Merry Christmas and best wishes for the New Year.

PS 5863 Mudge Licensing Sergeant



St Catherines Oratory (The Pepper Pot)



photo by Les Allan www.iwcam.co.uk

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.

Rob Marshall

Answers to Autumn Quiz

1/ R L Stephenson; 2/ Live and Let Die; 3/ Iceland; 4/ Malabu; 5/ Andy Warhol; 6/ The Good, The Bad and the Ugly; 7/ A donkey; 8/ A3020; 9/ One Year (there are rare exceptions); 10/ Yates' Special Draft.

Jenny Mew of Chale wins a meal at the Chequers and **Mick Bullcock** of Arizona wins a case of Ventnor Beers.



The Volunteer

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Mike and Heather Janvrin invite you to partake in one of

8 Real Ales

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in the Island's smallest pub

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going to take into consideration, more so than ever before, the temperature of the beer. New cellar techniques have not helped and beer is being continually served at too low a temperature. Wetherspoons were so impressed with their entry this year that they contacted the local press and got themselves and IW CAMRA some editorial.

The first pressing of apples to create Isle of Wight Cider took place at Brickfields Equestrian Centre on the 22nd – 24th October. The resulting cider, Brickfields and Red Squirrel will be fermented in brandy barrels and will be on sale in the spring. (See article on pages 16 & 17) The annual awards evening for POTY and Beer of the Year, took place in August at the Solent Inn, Ryde. All winners and Brewers turned up to receive their awards and the evening was made all the more hospitable by the Margaret Taylor Banquet and the excellent music provided by

guest musicians. The local press were there and we had pictures and story the following week.

The *Wightwash* website continues to impress and over 35,500 hits have been recorded; well worth a look and the links are an education.

If last year is anything to go by, Bagsy Durham will soon be asking Branches for their suggestions for the GBBF (the Great British Beer Festival). Any brews for consideration please advise John Nicholson, Chair of the IW Tasting Panel.

Buzzy

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*As recommended in the
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From *Paul Mattick*

Following a buyout, the future of **Gales** looks bleak. From my experience of situations like this, **Fullers** will be carrying out matching trials on Gales beers at Chiswick just to see if they can replicate them there. If they do intend to brew any of them it won't be the same will it? For what it's worth I would think that it will take more than 3 or 4 months for Fullers to close Gales brewery, so what then? For a start, what will happen to our Gales establishments on the Island now that Fullers have taken over. The **Vine**, the **Cedars**, the **Castle Ryde**, the **Union Inn** and the **Pointers** must all be wondering what's hit them. (Maybe a Hall and Woodhouse or Green King takeover?)

The once famed grottiest pub on the Island has closed its doors for the last time (probably!). The **Partlands Hotel**, recently known as **Lily Deacons**, looks set to be converted into housing since being boarded up in November. The pub itself has had a shady history since the threat of closure in the mid 80's when **Bernie Hawkins** and his company of **SPAG** (Save the Partlands Action Group) managed to secure a stay of execution before **Whitbread** promised to

sell it to **Jeff Uncle**. This promise was eventually broken when **Ushers** turned up on the doorstep in their heyday (bad mistake) to tell Jeff that they had purchased 13 Whitbread outlets and the Partlands was one of them. From Ushers it was thrown from management companies a-plenty to many spin off Usher co's until after an unlucky 13 years the brewery have in all probability realised that more money can be made in housing. Since Ushers took over I have seen many couples come and go; nearly all of them losing out after paying in their redundancy/retirement for the tenancy, and with at least 4 of the 10 couples I can remember having to file for bankruptcy; it was a non-starter from the beginning. In its halcyon days the Partlands thrived on its regulars. Sadly most of them moved on to pastures and pubs new. Although this is most likely the end of an era (go on prove me wrong!) it's probably best to cut and run, saving a lot of people a lot of money in the process.

Ventnor Brewery have been exhibiting at the BBC Good Food Exhibition. **Airon** and **Xavier Baker**, took a stand at The National Exhibition Centre in Birmingham



make "cheeses" and the cheeses are squashed in a press. The juice comes out and is bucketed into a barrel. And that's about it.

No yeast is added, the only other constituent being water.

We are grateful to Paul Miller - the Ciderman for arranging the visit and wait with anticipation for his "Red Squirrel Cider".

made on the Isle of Wight seven years ago.

Les and his accomplices brought with them two and a half tons of Hereford "Cider Fruit" (that's "apples" to you and me) and were supplied with a further ton or two of Isle of Wight "non Cider Fruit" (that's "apples" to you and me).

The difference to the layman seems to be that "Cider Fruit" is specially grown for the purpose of making cider. If all goes well the result will be around 400 gallons of cider made on the Isle of Wight with Isle of Wight apples (with a little assistance from Hereford).

The process is really simplicity it self. The apples are chopped up in a "Scratcher". This one is driven by a shire horse via a rack and pinion. The resulting mash is wrapped in hessian cloths to



We would also like to thank Geoff for the splendid photographs





Runner up



Traveller's Joy Pub of the Year

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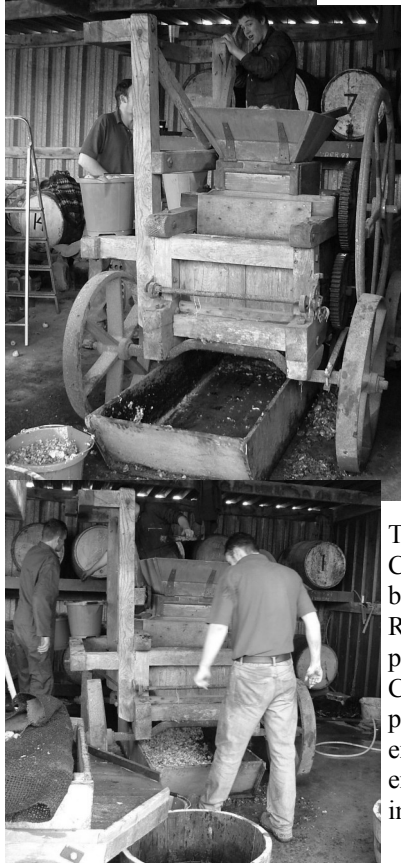
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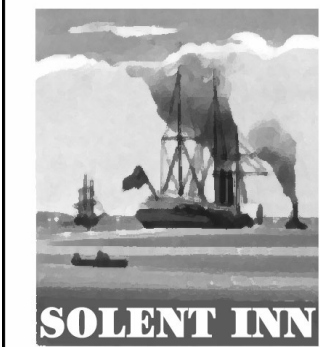
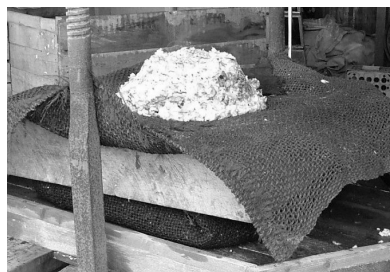
HOW THEY MADE CIDER AT BRICKFIELDS



During a long weekend in October, **Les Legge** and a few friends came over to the Isle of Wight to show the locals how to make cider.

The demonstration took place at a Brickfield Equestrian Centre and was witnessed by several CAMRA members.

Refreshment was provided by The Ciderman who provided several examples of proper cider and perry including a cider



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Xav and Oz

she was glad and relieved to be out!!
 Ventnor Brewery, who are sponsoring the issue's Colour Supplement would like to remind you to place your Xmas orders by 22nd December. This Christmas look out for De - Icer 4.6 abv a sessional Winter Warmer for those that find Anti Freeze (5.2%) just a little bit too festive!
 For further information please look at the web site www.ventnorbrewery.co.uk or contact the Brewery on 856161

ham to promote their beers and to encourage sales from their new web site. They are now able to send their bottled and draught beers anywhere in the UK for next day delivery.

Whilst there Oz Clarke visited the stand for almost an hour and pulled his own pint of Ventnor Golden Bitter. Oz, a Ventnor Brewery fan, said he particularly liked two of Ventnor's Speciality Beers, Oyster Stout and Sandrock Ale. Xav asked Oz how his good friend Gilly Gouldon is doing in "I'm a Celebrity Get me Out Of Here". He said

Badgers are once again brewing **Festive Pheasant** (4.5% ABV). It will be available in outlets till mid January. Also worth mentioning is their **Badger First Gold**, which was introduced to replace Badger Best. It took two years to perfect and has now been accepted following public outrage in the middle of this year. (The outrage came from 73-year-old Reg Garvey of Newtown). Remember that Horse I mentioned last year which was owned by **Hall and Wood-**



"Ahooy there Shipmates!"

If you have to get wrecked, there's no finer place to do it than at one of our Waterside Taverns!

Each offers its own individual style, and the "nammit" features the freshest of local produce, including the famous Ventnor Bay Lobster and Crab.



Up to seven real ales on offer!

house. Well I can exclusively reveal that another has been purchased to keep **Rigma-** role company. **Pirate Flagship** has already won a race at Newbury- Keep em peeled. Congratulations to **Jan and Dean Hopkinson** who have taken control of **Snooty Fox's** in Brading. Three ales are on at present and **Mike Strand** has reliably informed me that you must try something from the extensive menu.

Goddards head brewer **Chris Coleman** has been rushed off his feet as he gears up for Christmas. He told me that to keep up with demand, he will be delivering himself this Christmas in a traditional sleigh pulled by 6 reindeer to all pubs within a 20 yard radius of the Barnsley Farm brewery site on condition that we have at least three feet of snow! If not, then the usual method of delivery will be used. Goddards have had a very busy summer/autumn and are expecting a usual hectic winter.

Yates's Brewery are taking advantage of their weekly trips to Portsmouth to swap David Yates' beers with beers from fellow

micro brewers. In return for Dave's award winning beers, Olly from Crouch Vale is supplying his GBBF Champion Beer Brewers Gold, Amarillo, and Crackling and the acclaimed Dark Star brewer Rob Jones is supplying beers including Critical Mass 7.8% and Winter Solstice 5.0%. Yates' Blond 4.5%, based on CBB winner Yates' Special Draft, is now a regular brew. Pubs stocking beers from Yates', Crouch Vale and Dark Star Breweries include The Broadway, Totland; King Harry's Bar, Shanklin; The Buddle, Niton, White Lion, Niton and many more.

I was working in the pub last week when a 30 stone bloke poked his head round the door and asked for a push. As it was quiet I unenthusiastically walked outside thinking to myself how am I going to push him and a car. When I got outside he was sat on the swing in the beer garden!

Merry Christmas and a Happy New Year!

Paul

Have you got News for Us? Tell us what's happening in your local. Just phone 721557 and leave a message or email editor@wightwash.org.uk

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 4.2% ABV

Wilson of the Beach Boys. Did James make the right choice? The answer is no. The Isle of Wight Festival was denied an appearance by a man who would become a huge star. 2 months later in October his album, Sweet Baby James, was certified as a million seller.

Cat Mother & The All Night Newsboys. A Californian band that lived in a Mendocino commune never made it to the UK. Their first album produced by Jimi Hendrix never made it either. They often opened for Jimi Hendrix hence the link to Afton, but more interestingly Jay Unger their fiddle player now runs a Bluegrass school in Woodstock, in up state New York, and with

his wife Molly wrote the wonderful fiddle tune Ashoken Farewell. Next time you see Island bands **Tin Lids** or **Last Orders** ask them to play it for you. It's beautiful. Jay also wrote all the background music for the American Civil War television programme.

New Music Site
 A new Isle of Wight music site - www.wightvibe.com has been recently launched. The new site includes news and views, profile, a youth scene page and a gig guide.




Vaguely Sunny presents :

Friday, 13 January 2006
Kevin Montgomery and The Roadtrippers. The Venue @ Ryde Theatre. 7.45pm. Tickets £13.00. Leading American singer/songwriter Kevin Montgomery returns to Ryde for the third consecutive year with an all-star band including bass player Robert Reynolds and drummer Paul Deakin from The Mavericks and ace steel guitarist Al Perkins.
 Box Office - 01983-568099

Sunday, 19 February 2006
The Acoustic Strawbs. Quay Arts Centre, Newport. 8.00pm
 Tickets £10/£9
 The Acoustic Strawbs are original Strawb Dave Cousins, Dave Lambert and Chas Cronk. The bands first acoustic tour took place in 2002 and audiences have re-acted warmly to the acoustic format. Expect great vocal harmonies and classy instrumentation.
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They Were On The Bill (But they never made it to the Stage)

Just a chat over a pint about a bit of Island music history can lead you all over the place. The other day that is exactly what happened. So why didn't **King Crimson**

play the Wootton Festival? Rumour has it that one of them had had flu. Flu in August, what ever next.

Searching the internet I discovered that in the early days they couldn't get a stable line up. In those early days their album, The Court of the Crimson King, with it's moon faced jester grinning

cover was the album to own. 20th Century Schizoid Man being the classic track. The line up of **King Crimson** had always been highly unstable, and this is especially true in the early period, which featured (in order) Greg Lake, Gordon Haskell and Boz Burrell on bass; Michael Giles, Andy

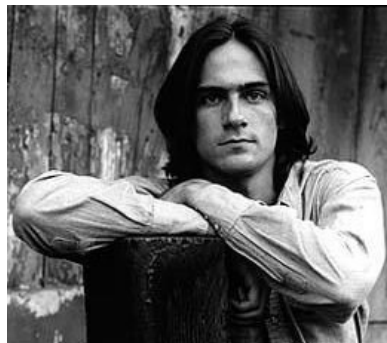
McCulloch and Ian Wallace on drums; and Ian McDonald and Mel Collins on sax, with various other players sitting in on various occasions. I expect they couldn't get the boat fare together for that little lot !!!

1970 had some artists who never got to the stage.

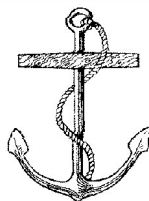
Mungo Jerry with their hit 'in the Summertime' got to Afton but somehow never got to the stage. Even though they were booked in June they got to Afton but allegedly decided not to play. No reasons given but it might have been something to do with the time they had

been allotted and given that the festival was way over time they most likely decided to call it a day and go home.

James Taylor also booked in June; decided that he would try his hand at acting rather than play at Afton. The film, a story about 2 drag race drivers, also featured Denis



James Taylor turned down the Afton festival in favour of an acting career



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The Aviator, Sandown Airport

With the Aviator, not only do we have new faces, we also have a brand new pub in a brand new building.

Dick and Gilly Steele moved to the Isle of Wight 9 years ago and set up Godshill Park Farm, the Island's first Soil Association approved fully organic farm. But their first love was aviation and in 2003 they bought Sandown Airport.

Just to clear matters up, Sandown Airport is never going to be Sandown's answer to Gatwick. It is a recreational airport, a facility for recreational flyers and enthusiasts.

Having said that, it is one of the South's busiest airports. Last year it played host to over 50,000 visitors and 5,000 aircraft.


It was not a difficult decision to replace the old wooden café/port-a-cabin with something more sophisticated and last May, Mary Ellis, former air transport auxiliary pilot and commandant of Sandown Airport formally opened the brand new, purpose built - Aviator.

The Aviator is just as much a restaurant as a pub. And with 3 real ales (nice temperature!) and a dedicated team of chefs (Leigh, Nick and Stasiuk) it is destined to become a premier spot for a drink or a meal.

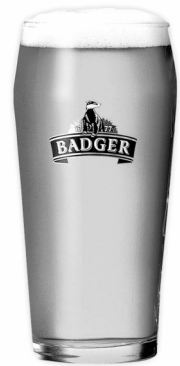
Gilly Steele handles the day to day running of the pub with Bar Manager, Serena Meah, while Dick is off wearing his other hat - that of the Chief Pilot for Twin Jet VIP Charters flying unnamed Very Important People all over the world. Like the other landlords that we have spoken to Dick and Gilly have taken advantage of the new licensing laws to enable them to open the pub to times that are suitable for them and their customers.



Leigh Phipps, Serena Meah, Gilly and Dick Steele



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Call 01258 452141

The pub has an underlying 1930's feel to it with photographs, posters, great background music and even an old Rolls Royce "Merlin" engine. Beers include Aviator (stock beer) and several others you would associate with a flying theme: Spitfire, Lancaster etc. Dick and Gilly are very keen on jazz so watch out for some great live music from this new venue.

The Colwell Bay Inn

When Ally Merett and Vicky Sanders decided they would like to run a pub, they put in an offer on the Colwell Bay Inn and **then** they told their husbands. Fortunately, fishing pals, Ken and Phil thought it was a good idea and the two couples have been running the pub since April. They certainly hit the ground running with a bumper Bank Holiday weekend followed by a very busy summer.

Ally was the chef for the pub's former owner Paul Kaczmarek and is still in charge in the kitchen. When Bookers, the food suppliers invited her to a Gordon Ramsey Master Class at the Solent Hotel in Fareham, Vicky was only too pleased to go along as well. You can see from the photo that they seemed to enjoy themselves.



Ally (chef), some other chef and Vicky

The pub offers a wide variety of food including a full breakfast available up until 4pm for those really late risers. The Sunday lunch is proving so popular that it is recommended that you phone for a reservation (752271). Incidentally, there's a great selection of "nibbles" on the bar on Sunday lunchtimes (you might even find roast potatoes if you're lucky). Wednesday night is theme night with amongst other themes, Chinese, Italian and curry nights. There is a regular quiz and on Sundays you can play pool for free.

Music is very important and the staff are proud of the great selection of tracks on the juke box. Live music is provided by 3 regular bands and if you fancy giving a rendition yourself, then there's always karaoke. Currently there are 3 real ales on offer with Fuller's London Pride as the stock beer with others from the Archer's range. During the summer the choice goes up to 4 with the addition of Greene King Abbot Ale.

The running of the pub is definitely a family affair – between them Ally and Ken, and Vicky and Phil have seven children ranging between 14 years and 11 months old.

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It is true, that the Police have concerns. They have a hard job, made even harder by the same people that want to ban and regulate everything, who make their work such a bureaucratic burden of justification that it hampers common-sense policing. The reality of the situation is that we have grown a culture where some youth, unchecked by their peers, take free reign and disregard for boundaries that the constraints of our politically correct, conscientious-vegetarian, feminist-equal-rights,

over-intellectualised, talk-mature-reason to those who do not have the maturity to comprehend society cannot support. This is a natural process of growing up, we did the same, but we were checked by common-sense methods that far from doing us harm taught us respect. You cannot blame the kids for this, we have to blame ourselves, and seek the answer from ourselves.

In my view, the problem lies in the common-sense setting and control of acceptable boundaries of behaviour of the few youths that cause the problems when too much, irresponsible drinking, makes their behaviour unacceptable. I have it on good authority, that this does not apply to CAMRA members, who, on large, drink real ale, for the pleasure of the product, not for the effect of the alcohol. Maybe CAMRA can have some influential input. I don't know – what do you think?

John Nicholson, IW Branch Chairman

Note from Editor: Please read the disclaimer in the lead section of the Editorial!

The Waverley Carisbrooke



*Steve, Rachel and their staff
 Tony, Lee, Emma, Ed,
 Brian, Heather and Ellie
 will make you feel most welcome.*

Sky Sports with Live Football
Live Music every Saturday
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HSB GB Guest Ales
Gales Country Wines
Well supported **Pub Quiz** on Monday evenings
(with excellent Quiz Master!)
Snowball and £25 First Prize
Live Music **Good Food**
01983 752959

It seems that we are all set for non-stop drinking, whether we know it or not. Once the new licensing act comes into force, and those wicked landlords all apply for their new 24hr licences (in which only the intervention of divine providence may prevail), we shall all, like it or not, drift towards the pubs, zombie-like, to helplessly imbibe round the clock, 24hrs a day. As I read it, our daily other lives will carry on in the shadows, effected, but not distraught by our new unbreakable habit, our bodies will cope, more or less, with the

long-term effects of the new predominant diet of alcohol. It is our behaviour that will bring the most concerning change, as we will have descended into raucous and perpetual drunken violence and abuse. If you believe the media, then this is much the vision that you may hold of what is to come.

Nonsense, and utter crap! We are being insulted by the manipulation and misrepresentation of what is and what will actually happen. Some landlords may indeed apply for a

24hr licence, but it does not mean that they will be using it all day, every day - they need their rest, the same as we do! Far from the paranoid and NIMBY view that is perpetrated, it does mean that, in the event that they have a special occasion (function, celebration, festival, or the like), they do not have to go through the sickeningly condescending process imposed upon this Country by the puritanical 'ner-enjoy thyselfes (cos' God is about)' of going cap-in-hand to the magistrates in order to plead for an extra hour or two for people to enjoy themselves in unpressurised relaxation, much as civilised populations do in most other responsible European Countries. One wonders on the mind set of such people, the people that want to stop Sunday trading, who lock the swings up in the children's playgrounds on the Holy Sabbath, who live in the pages of a literally interpreted Bible - and one pities!

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Non-Smoking Dining Room
At least three REAL ALES!
Your Hosts:-
Mike and Dawn Bothwell

Railway Medina

The new face behind the bar at this cosy Newport pub is John Toghill. John moved to the Isle of Wight about 10 years ago after working for 23 years as a London paramedic. Up until very recently he has been working in the theatre at St Mary's hospital.



John taking it "nice and easy"

John always liked the look of the Railway Medina and when he saw an advertisement for it he took the plunge and contacted Punch Taverns. John says he moved to the Isle of Wight for a "nice and easy" life but that's not quite what he got when he swapped his hospital life for that of a pub landlord. After several hectic weeks of courses, exams, form filling and licence applications, it was time to take over. On his first day, all the pub fuses blew shutting down various pieces of vital equipment including the till. Since then things have calmed down and the pub is running very smoothly. Currently on offer are 4 fine real ales all at the right temperature, and soon, when the kitchen refurbishment is finished, there will also be bar snacks. The pool and darts teams are doing

very well in their respective leagues and no doubt hoping to add to the trophy cabinet. John says that he is very fortunate to have Dave Moore as a next-door neighbour. Dave was landlord of the pub for 17 years and has been providing invaluable guidance. John has also been assisted by his brother Frank, a CAMRA member who frequently comes down from London to offer advice.

Food all Day  Always 6 Guest Real Ales

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CASK MARQUE **CASK MARQUE**

Great Beer at Great Prices

The Crab and Lobster Tap

Reputed to be the oldest licence on the Isle of Wight, this lovely old Ventnor pub is now in the joint hands of Stuart Harrower – friends and relatives. This includes Stuart's son, Darren, and his friends Jamie and Kelly, all of which have a background in pubs and catering. Jamie used to run the Star in Haywards Heath and Darren worked for Hilton Hotels. Also helping to run the pub is Stuart's partner Jackie.

The term "Tap" dates back to the time when Hotels were not allowed to sell alcohol to non-residents, so to overcome this hurdle they would open a bar nearby.

The original Tap was the cottage to the right of what used to be The Crab and Lobster Hotel. It was there that the famous Ventnor Crab Fair was originated. The licence was transferred at the beginning of the century. Amongst the fantastic ar-

ray of photographs and artefacts is a picture of the "new" pub in 1920 with the then landlord George Wheeler. The Wheelers were a well-known Ventnor family and lend their name to Wheeler's Bay.

The new team at the pub are very keen to maintain the charming atmosphere whilst providing good local food. They are fortunate that the Stables rest (so named as it used to be the stables for the Hotel) enables them to separate the eaters and the drinkers.

The pub must be one of the very few on the Island to have a proper "beer cellar" i.e. underground. The barrels are stored directly under the pumps giving a nice short run and a perfect temperature.

Darren was kind enough to give me some sample menus and although I don't have enough room to reproduce them here. I can assure you that the experience he gained at the Hilton will not go to waste.

Watch out for live music including Brad Thomas on piano on Sunday afternoons. The Crab and Lobster Tap will also be one of the venues for next year's Ventnor Jazz Festival.



Kelly, Jamie and Darren (not pictured Stuart and Jackie)

ray of photographs and artefacts is a picture of the "new" pub in 1920 with the then land-

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EXPOSED

Brian Snellgrove

In this series we let you know all about our intrepid band of distributors that make sure that you get to read Wightwash. In this issue we asked our West Wight "man on the spot" to tell us all about himself.

"Born in Winchester, in 1926, after boarding school and 4 years with the Royal Lincolns I followed my father into the then Westminster Bank in Haverhill in Suffolk. From there I moved to Abingdon, Reading, Andover and spent the final 22 years as Sub Manager at Gillingham, Dorset. I have now been retired for 20 years and have lived in Totland since 1998. My family founded a builders and decorators business in Nodehill in 1850 and my Mother's family goes back to the de Lisles on the Island so I feel quite at home. When living in Stalbridge, Dorset, I became involved in a small way with CAMRA and was duly



Mary and Brian Snellgrove

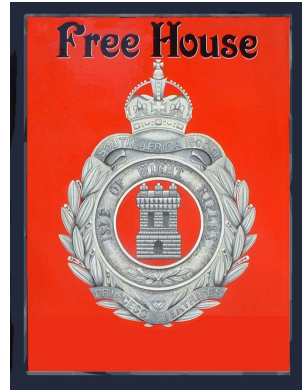
pushed when we moved here. (Why is it that Wightwash arrives at the Travellers Joy the day after I have been to Cowes?). Apart from enjoying a good pint of which there are plenty on the Island, Mary and I are volunteers at Dimbola Lodge Museum at Freshwater Bay (if you have any interest in photography you should visit us there) for 2 or more days a week. We support West Wight Arts Association with its excellent Chamber Concerts and recitals and I own a 1967 Renault 10 which involves us with the Vectis Historic Vehicle Club of which I am Treasurer. Our interest in music continues although we have given up singing after being with 3 different choral groups (also Treasurer again) for many years. Now you know!! Cheers. Brian"

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Wightwash COLOUR Quiz



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All you have to do is identify which pubs are represented by these pub signs. Write down the names of the pubs and their locations and send the answers to: The Editor, Wightwash, Oakdene, Rookley Ventnor, Isle of Wight. PO38 3 NH. The first correct answers out of the hat on 1st February will win entrants either a £20 meal voucher for the Chequers Inn, Rookley or a case of Ventnor beer.

The images in this quiz are the work of Gerry Hallett who not only took the photographs of the pub signs but also spent some considerable time cleaning them up - digitally, of course. We are indebted to him and to Coral Photoshop Elements.

Wightwash

COLOUR Quiz

BY GERRY HALLETT



since 1840



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Wightwash Colour Quiz



A



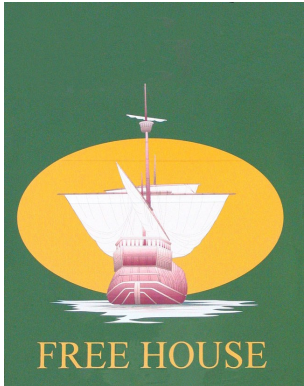
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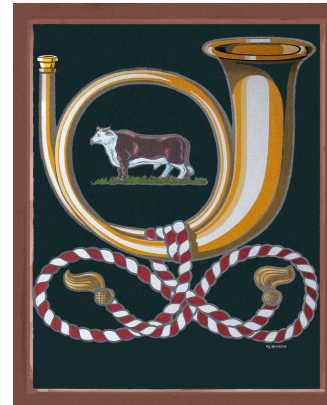
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Wightwash Colour Quiz