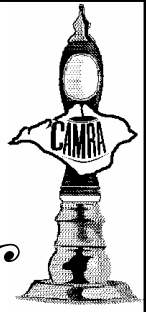


Wightwash

Volume 2, Number 30

Newsletter of the Isle of Wight branch of CAMRA



Winter Issue 2006

In this issue:

**NEW FACES: DIARY DATES: PUBS
PAST: STEVE BAKER'S WORLD
FAMOUS CHRISTMAS PUDDING
RECIPE: THE BIZARRE TALE OF DA-
VY JONES BREWERY: PRIZE QUIZ
POLICE PAGE: NEWS AND GOSSIP
ISLAND LANDMARKS:**

and much, much more...



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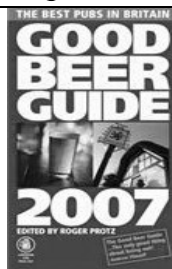
www.oakleafbrewing.co.uk



www.ventnorbrewery.co.uk

Good Beer

This evening, the 28th November, the search starts for the best Beer Pubs on the Isle of Wight for inclusion in the 2008 edition of the Good Beer Guide. There are 171 Public Bars but not all of them sell real ale. There are pubs with a huge following for food, music, entertainment and all year round busy and successful businesses with a huge turnover to be proud of – so why aren't they all in the Good Beer Guide? – the reason is that there are only 22 places allocated for the Isle of Wight and out of those 171 pubs, competition is keen to fill those top places.



Selection is empowered to the Isle of Wight Branch of CAMRA to sift through the comments of its membership on the Island and, through the National Beer Scoring Scheme, note the comments of visitors to the Island from all parts of the Country who submit their beer scores for an individual premise on the standard of the beer served.

There is also a small band of stalwarts who travel around upwards of 80 of the nominated suggestions to sample and progress the best through to the later round that sees the favourites being visited 2 or 3 times during the selection period, December to March.

The Good Beer Guide is a hugely successful publication and there has been absolute joy from people in it for the first time and abject misery from those that feel that they did enough to gain entry. It has been heard that surveyors had visited such and such a pub on a bad night. The best pubs do not have a bad night. Beer keeping is a 24 hours a day, 7 days a week, 365 days a year occupation. This past year for the first time, as well as receiving appreciative reports from visitors to our pub selection, we have received reports of indifferent beer, either too cold or too warm, poor service and indifferent bar staff who didn't have a clue to what was good or bad beer or how to serve it.

If there is a lesson to be learnt it is that good reputations are hard gained but can be lost by bad service overnight.

Please, landlords protect your interests by not taking the easy option. Spend some time staff training, listen to the needs of the customer and listen to his complaints and wishes. Keep the cellar pristine and serve the beer in the right condition and at the correct temperature.

Ken Matthews

Stop Press - IoW CAMRA were sad to learn that **Andy and Margaret Taylor** are to leave the **Solent Inn** where they won **Pub of the Year** in both 2004 and 2005. We are indebted not only for their dedication to the Isle of Wight pub scene but also in their object lesson of how that any pub, given the right management, can become a success. Andy (Windows) Taylor will continue to be the benchmark of good cellarmanship.

For this reason:

The Isle of Wight branch of the Campaign for Real Ale will now hold their Christmas Party on 15th December at the Traveller's Joy, Northwood

Wightwash Special Announcement

Help Wanted!

This is my 30th issue of Wightwash and 4 years since Paul Mattick took over as News Editor.

As usual Paul and I have thoroughly enjoyed putting the magazine together, but the time has come to admit that certain aspects are becoming difficult.

Put simply, we need a hand gathering news.

We desperately need someone to help phone round breweries and pubs etc. during the day.

If you think that you could help us, please get in touch. To fit the bill, all you need is a phone, a notepad and a pen. We'll do the rest.

We really do need your help in continuing to produce Wightwash. Please phone: 721557 or email:

editor@wightwash.org.uk

Cheers!

Tim Marshall

Editor

Disclaimer

The views expressed in Wightwash are not necessarily those of the editor or

The Campaign for Real Ale (CAMRA) either locally or nationally.



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From *Paul Mattick*

A couple of issues ago I wrote telling you that **Harvey's** in Newport were treating us with a real ale pump. Just recently, they have gone one better and opened up their new kitchen. You can now sit down and have a Chinese meal. As far as I know, it's the only place on the Island (and Possibly Britain?) where you can sup a pint of **London Pride** while eating your Prawn Crackers. Whatever next. How about some entertainment as well, in the likes of that Chinese Rapper... wait for it, Vanilla Rice !! **Paul Morton**, who has been at Harvey's for a year said that **Hong Kong Express**, who sadly had their restaurant in Ryde burn down have joined him in a new venture, and we wish them well. The food is sensibly priced and is very tasty. Although I still class it as a pub, it's been decorated exceptionally well by **Gill** and her vibrating paintbrush, and it looks very impressive. A Chinese dragon is on order (no not you Sonia!) and will adorn the bar soon.

I must say hello to Jamie who has given me lots of good info over the last couple of months. Unfortunately, by the time I got round to writing about it the County press had already printed it. Thanks anyway Jamie.

Goddards Brewery have just passed a minor milestone and can now report that over 1,000 pints of their ale are consumed **every day!** They are continuing to build up their trade on the mainland with sales via the SIBA direct delivery system and accounts with free houses.

The current seasonal offering,

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

**Check
our
Specials Board**

**Live
Entertainment
Every Night**

Iron Horse, is running out but **Winter Warmer** is being racked as I write. Anthony was also please to tell me that the wheelbarrow is still going strong. Chris Coleman added that a new spare inner tube has been acquired and they are considering the purchase of a foot pump so that they are prepared for any future eventualities.

Yates Brewery have now taken their workforce up to six with the addition of Hayley, who is in charge of office administration. David's Christmas brew has turned out even better that expected. Based on his

The Volunteer

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to partake in one of*

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(all in tip top condition)
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Isle of Wight

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11am - 11pm Mon - Sat

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Varied Menu

& Extensive Specials Board

Non-Smoking Dining Room

At least three REAL ALES!

Your Hosts:-

Mike and Dawn Bothwell

Christmas Pudding Ale recipe, "Yule Be Sorry" weighs in at a massive 7.6%. But you will have to be quick to taste it. It is a limited edition sold on a first come, first served basis. And may I suggest, as it used to say on "Final Selection" bottles, "discretion should be used in its consumption."

Ventnor Brewery will be hosting a special Christmas Fayre in marquees set up in the brewery yard. There will be specialist stalls and entertainment where Christmas shoppers can stock up on organic, free-range Island produce and speciality gifts.

There will be music, competitions and face-painting over the weekend. Two bars serving tea, speciality coffee, cocktails, mulled wine & hot cider and of course, beer with a chance to try their beer straight from oak casks! A rare-breeds spit roast, stews and roast-

ed chestnuts will be on sale--you can even buy some food and have it barbecued to eat in the cafe area. The event will run from Friday 15th to Sunday 17th December. For a full itinerary see our website

www.wightwash.org.uk/events or phone the brewery 856161. The Ventnor Boyz (Airon's spelling!) are also delighted to announce that they have been asked to appear at the BBC Good Food Show at the NEC.

If you wondered what happened to Phil and Val Hetherington from the King Lud in Ryde, you can now find them at Dos Amigos, the Mexican Restaurant in Union Street just around the corner.

THE WAVERLEY CARISBROOKE



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Keith, Little Em, Emma
Brian, Heather, Cat and
(oh yeah) Zoë
will make you feel most welcome*

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Live Music every Saturday**

**Tuesday and Thursday
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Sunday Lunch from £5.75

Food Served 12 - 2.15 6.30 - 9.15

Sunday 12 - 2.30 not evenings



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JAZZ AT THE FAT CAT part of the 2006 festival
NEW YEAR'S EVE

Unmissable!
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 Book now.
 Spaces limited.



AYDENNE SIMONE
 WITH THE JAZZ CULTURE BAND

Pete Skinner has sent us the following message telling us about his local – **The Worlds End**. "Situated almost anonymously opposite Hursts in Newport's Holyrood Street, **Worlds End** continues to thrive as a basic boozier providing Sky TV, bar billiards (a recent addition) and both crib and dominoes behind the bar for use as required. Bar snacks are available at lunchtime and personable landlord Lennie Bancroft has recently introduced the very tasty **Worlds End Wobbler** 4.2% ABV (brewed by White Star) and, in recent months **Deliverance** (Milestones), **Tribute** (St Austell) and






It may have escaped your attention, but the 19th November 2006 was the anniversary of the introduction of the new licensing act (or the "non-event of the year" as certain sensationalist sections of our media must have seen it). It's not all been plain sailing and there is still some confusion and a number of grey areas. I am surprised by how many people think that the "2 in the bar" rule still applies. LACORS, the Local Authorities Coordinators of Regulatory Services, has praised councils across England and Wales for their efforts in implementing the Licensing Act, but it has called on the Department for Culture Media & Sport to make significant changes to the guidance.

A future date for you diary - Jay Chapman has confirmed that the **Fat Cat Festival 2007** will run between 28th March to 8th April. More details in the next issue

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the old village Shanklin

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our wide variety of Real Ales

open 11am - 11pm

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thekingharrybar@aol.com

SEPARATE RESTAURANT OPEN IN THE EVENINGS

issue (at time of going to press) include: Chapter one, Shanklin; The Woodvale Hotel, Gurnard; The Sportsman's Rest, Porchfield; The Cask & Crispin, Newport; The Eight Bells, Carisbrooke; The Waverley Hotel, Carisbrooke; The White Lion, Arreton; The Plough & Barleycorn, Shanklin and The Cask & Taverners, Godshill. I also notice that Billy Bunters is impressively boarded up. I trust this means that it is on the look out for new management and not

Odyssey (Hop Back) among others have all been available."

Don't forget if you want to tell us about your pub, all you have to do is phone/fax 721557 or email editor@wightwash.org.uk

Pubs up for grabs via Gully Howard in this

that it's about to apply for change of use – a bank perhaps!

As the Queen might say at Christmas, 'Yule Britannia'. Have a good one.

Paul

Dates for your Diary

*VENUE CHANGE *15th December - Christmas Party - **Traveller's Joy**, Northwood- 8.00

(Please phone John Nicolson 534222 for transport details)

15th to 17th December - Ventnor Brewery Christmas Fayre

26th January - AGM - Traveller's Joy, Northwood 8.00

17th Feb – Regional Meeting - Traveller's Joy, Northwood - Noon

21st February - Branch Meeting - Medina Railway Tavern - 8.30

28th March - 8th April - Fat Cat Beer Festival, Freshwater

How about this for the ultimate pub transport?

Spotted by Ray Scarfe while on holiday around the Swaledale valley these caterpillar tracked vehicles are used to transport the Tan Hill Inn's customers when the weather gets a bit rough.

Located astride the Pennine Way, Britain's first long-distance footpath, the famous Tan Hill Inn near the head of Arkengarthdale, North Yorkshire, is

the highest public house in England, at 1732 feet above sea level. "Tan Hill Inn's unique place in the United Kingdom and in history" writes Ray "should hopefully guarantee its future at a time when many rural pubs are facing closure".



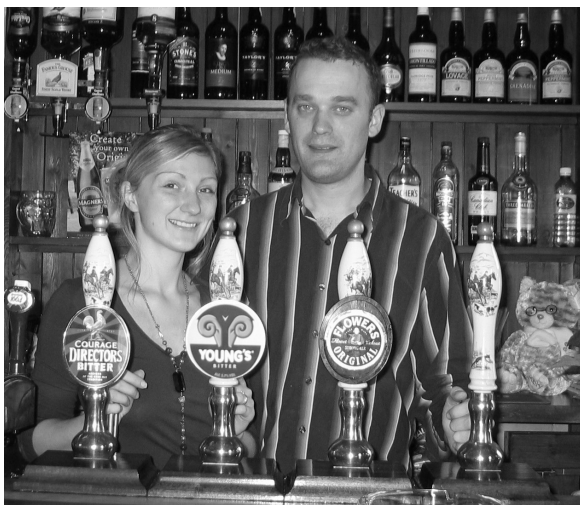
The Medina Railway Tavern

We reported in the last issue of Wightwash, that Duncan and Kate Scott have taken over the compact but perfectly formed (just like our editor) Medina Railway Tavern. We can now report that all is well and the pub under new management is proving to be very popular indeed.

The kitchens have been reopened and now food is available not only for consumption on the premises but also to take away. (There are even “take-away” menus!) The Winter Hotpots have been very popular with ingredients as varied as Somerset Pork, Italian Meatballs with mixed beans and Steak and Guinness.

The pub can now offer an even wider range of beers since it became part of the Punch cask rotation system which specialises in small and micro breweries. This enables Duncan to choose from an extra 20 beers a month. Recent beers on offer have included Bate-mans Triple XB, Brains SA and Black Sheep Best.

There are four cask beers to choose from but no regulars. You’ll just have to pop in to see what they’ve got.



Food
all
Day



Always
6
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Great Beer at Great Prices

The Three Bishops

Also, as reported in the last issue of Wightwash, the Three Bishops has reopened with “new faces” Chris and Helen Hessey at the helm.

The pub, in case you didn't know, was originally called the New Inn but was given its present name in the

1970's in recognition of the fact that no less than three of Brighstone's vicars have gone on to become bishops. Since moving into the pub

eight weeks ago, Chris and Helen have made some significant improvements. The pool table has been moved into the top bar to create a sort of snug/games room while the lower bar now has the look and feel of a spacious lounge with plenty of room for diners.

“We want to create a proper country pub but with restaurant quality food” Chris explained.

They have made a great start and with some more improvements planned for the New Year, things can only get better... watch this space!



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Garden play area and pet animals

Function room for private parties

The Buddle

**Can you sing or play an instrument?
Do you like folk music?**

Then the Buddle is the place for you on a Friday night.

Come along and perform alongside resident singer Alan or just relax with a pint and listen. Steve Clayton and his partner, Sue Williams, the “new faces” behind the bar would be more than pleased to see you.

Steve took his first steps into the licensed trade, aged 18, when he helped his uncle look after the Cross Keys in York. Since then he has gained a wealth of experience in clubs and pubs moving to the Island in 1984 to run the Brading Haven Yacht Club.

For Sue, Steve’s partner, however, the Buddle is a whole new experience but one she is thoroughly enjoying. Up until moving into the Niton pub she was a store manager for Boots.

Steve and Sue are keen to maintain the pub’s reputation for good food and fine ale. Amongst the freshly home cooked items on the menu you will find “Buddle Pie” a variable dish with a recipe that depends entirely on the chef’s whim. Recent ingredients have included Game, Chicken, Bacon and Tarragon and Steak and Ale. The Buddle has an impressive array of six real ales to keep the locals and visitors alike happy.



Tel: 07971 797942



www.hopback.co.uk

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beers direct to the Isle of Wight



The Princess Royal

Good news for real ale fans in the Staplers area –
Real Ale is returning to the Princess Royal!

If it is not there by the time you read this, it will be jolly soon.

New hosts, Steve Price and Elizabeth Murphy are making several changes to what was one time the Island’s smallest pub and a past winner of “Pubs in Bloom” (see photo below). The main bar is now the “quiet lounge” while next door there is a pool table, wide screen tv for


football fans and a juke box. Families are now welcome and children will be admitted as long as they are accompanied by a well-behaved adult.

There are plans to clear a large area at the rear of the pub for an outdoor decked area for all the nicotine refugees that will have to pop out for a fag after the no smoking rule kicks in. But most important-

ly - real ale is to return!!



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The Kings Head, Newport

Wightwash reader, Michael Cant, is asking for your help in researching his family tree. He is particularly interested in Robert Radcliffe who was landlord of the Kings Head, Pyle Street, Newport. As you can see from the map (reproduced with kind permission of Kevin Mitchell from his book "Newport Pubs") the pub was situated on the plot now occupied by Newport Conservative Club.

This is what we know about Robert...

Robert Radcliffe was born 1859 at Fisherow, Leith, Scotland.

He served in the Seaforth's Highlanders Corps from 1880, and came to Cowes in 1882, following the Afghanistan War. The Seaforth's Highlanders Corps also fought and won at the Battle of Kandahar. Robert was a lance corporal.

In 1886 he transferred to the Scottish Rifle Regiment and was promoted to sergeant.

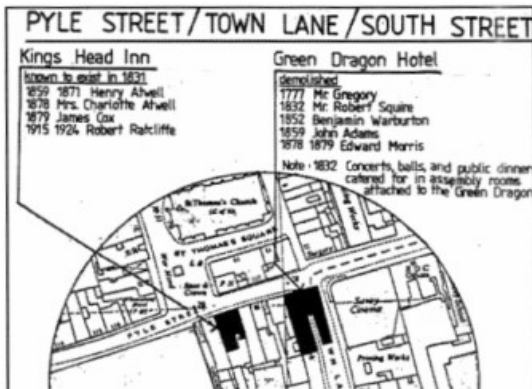
He married Fanny Agnes Cole on 11 Mar 1884 at St Thomas' Church, Newport.

He became the landlord of the "Kings Head Inn" at Pyle Street in 1915 and it seems the pub was closed in 1924.

He died February 1930 at 52, The Mall, Newport and is buried at Fairlee Cemetery, Newport.

Opposite are two photographs of Robert. The first was taken by J.J. Rugg of Newport in about 1882; the second in Scotland after his promotion to sergeant.

If anyone has any further information on either Robert Radcliffe or the Kings Head, Michael would like to hear from you. He can be contacted via Wightwash (Tel: 721557 and email: editor@wightwash.org.uk)



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INN**

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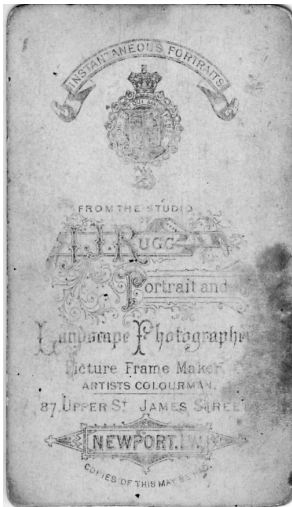
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www.anchorcowes.net

Robert Radcliffe 1859 - 1930 (landlord of the Kings Head, Newport)

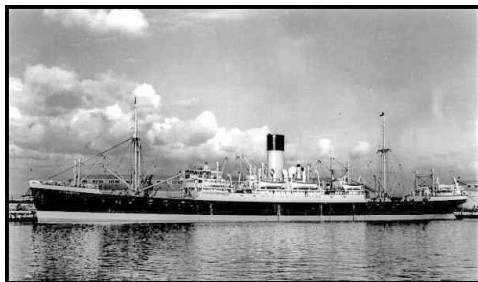


Also shown is the back of the photograph taken by J.J. Rugg of 87 Upper St James St., Newport in 1882

The Bizarre Tale of “Davy Jones” Brewery

It is said that an army marches on its stomach, but over the years supplying Britain’s soldiers with beer has been a great way of raising morale. It was for this reason that India Pale Ale was devised, and 200 years later, history would repeat itself during WW2...

In 1944, Britain’s Royal Navy launched its most ambitious plan for supplying soldiers with beer. Anticipating a long war in the Pacific, with impending shortages of beer for troops, George Adlams & Son (brewery engineers of Bristol) were asked to design a ‘brewing boat’ capable of making 250 barrels of beer per week using malt extract. Initially, four such floating breweries were planned, later reduced to two because of many technical problems, including exploding drums of extract. The 7,500 ton Menestheus & Agamemnon were sister ships, built originally for the Ocean S.S.Co (Blue Funnel Line) in 1929 for their Liverpool - Far East service. In 1940 they became minelayers. During May 1942 both assisted in patrols, during the sinking of HMS Hood and the Bismarck. Whilst laying mines, the Menestheus was attacked by a German Focke Wolfe bomber, resulting in loss of power and water going into the engine room. She was towed to Belfast to unload her mines and placed on dry dock for repair. Following this incident both vessels were



Continued on back page>>

Steve Baker's world famous Christmas pudding recipe
using the fabulous **Ventnor Brewery's Oyster Stout**.

This recipe is a variation of the recipe passed down to me by my Norfolk grandmother, Zelia Baker. She worked in service in hotels and big houses around Caister near Great Yarmouth. Her family were all herring fishermen who sailed out of Great Yarmouth in the Herring Drifters, which toured the coastline trawling for the shoals of Herring. Her brother, Tommy, once visited the Island in his 80's. He had never been to the Island before but he

knew all the waters, tides and marks around the Island from his herring fishing days. She came from a little village north of Caister called California. Most of the village is now under the North Sea and caravans surround the rest. But, grandmother did tell me of one local character in the village, who made his own home made beer. Times were hard then. However, he was known by all as Ol' Fart and Smoke as a result of his beer! My grandfather was a steward on the HMS Ophir which took George the Fifth on his honeymoon tour. He was a good cook too and I'm sure he also had a hand in this recipe. I have made this recipe for years and guarded it well, but now is the time to share it with you all.

This is a rich but lighter pudding, which has been eaten and much praised by the great and good. It is ideal for those who do not like a very heavy, dark pudding. Try it and enjoy!!!



Day 1

Part 1

- 2 oz Sultanas 50gms
- 2oz Raisins 50gms
- 2oz Currents 50gms
- 2oz Mixed Peel 50gms
- Small glass of sweet sherry
- Small glass of brandy
- Small glass of whiskey
- Soak all the above in a bowl over night

Day 2

Part 2

- 1 Orange zest and juice
- 1 Lemon zest and juice
- 2oz grated carrot 50gms
- 2oz suet (beef or vegetable) 50gms
- 2oz black treacle 50gms
- 2oz dark brown sugar 50gms
- 1oz flaked almonds (hand crushed)25gms
- Mix the ingredients above and add to Part 1

Part 3

Beat two eggs together with 1/4 pint of Ventnor Brewery's Oyster Stout and add to part 1 and 2

Part 4

2oz soft flour 50gms
2oz white breadcrumbs 50gms
1oz ground almonds 25gms
Good pinch of mixed spice
Good pinch of nutmeg
Good pinch of cinnamon
Pinch of baking powder

Sift together and add to part 1, 2 and 3. Stir gently whilst making a wish This should now give you a rich, soft mixture that is wet and sticky.

Place this in to a pudding bowl and cover tightly with either a lid or grease proof paper and then foil. Do not leave foil in contact with the mixture.

You may now lick the bowl; note the raw egg ingredient though !!

Then, gently steam for two hours. Either stand the bowl in a pan of water with a lid or use your healthy option steamer. Remove from pan and allow to cool. Do not open and taste it !!! Wait for Christmas. Store in the fridge until Christmas. If you are a worrier put it in the freezer. It will not harm it.

Christmas Day

On Christmas morning steam again for one hour. This can be put on just before you sit down as the other courses can take an hour to consume. This will also allow for a short break after the main course whilst some of the debris of the main meal is cleared and some moments are allowed for it to go down, so making room for the pudding.

When you are ready to eat make sure the oven is on and hot (200° C). Turn the pudding out on to a plate and dust with caster sugar. Pop the pudding in the oven for a couple of mins to make sure it is hot. This will help the pudding flame when the brandy is lit. In the microwave heat (not boil) a small cup (2 shots) of brandy. Present the pudding at the table and douse with the brandy then light it.

Stand back whilst family go Aaahhh and take photos of flaming pudding and person who made it.

Any brandy not poured over pudding slip in to the brandy sauce to make it even stronger !! Do not swig it quietly as it is hot and

will burn your lips !

Serve the pudding and spoon burnt brandy over the top. Offer a choice of brandy sauce or the healthy option of crème fraiche.

Health and Safety note

1. Hold head back in case brandy goes whoompf when lit.
2. Remove paper hat won from cracker, as this is a fire hazard when lighting the pudding.
3. Remove any decorative holly used prior to lighting the pudding as this is very combustible and produces a good bonfire on top of the pudding with a nasty resultant ash. (voice of experience here)

Have a Very Merry and safe Christmas from Steve Baker and all at Ventnor Brewery

Give us a call for your Christmas Cube Containers of Beer 18 and 36 pints.

www.ventnorbrewery.co.uk
01983 856161



Dear All,

As the Christmas season progresses and we all enjoy ourselves with the odd tittle, please remember the drink drive message:-



- **Plan ahead and make sure that you have organised a safe journey home**
- **Don't drink and drive – the personal and social consequences can be horrific**
- **Be aware that you may still be unsafe to drive the day after the party**

*Please see the top ten tips for Christmas survival – www.alcohol.concern.org.uk

And now on a lighter note here's a politically correct Christmas message for you:-

On the 12th day of the Eurocentrically imposed mid-winter festival, my significant other, a consenting adult in a monogamous relationship gave me:-

- **One** spotted owl activist chained to an old pear tree
- **Two** sun calendars printed on recycled processed tree carcasses
- **Three** deconstructionist poets
- **Four** hours of recorded whale songs
- **Five** golden symbols of culturally sanctioned enforced domestic incarceration
- **Six** enslaved fowls producing stolen non human animal products
- **Seven** endangered swans swimming on protected wetlands
- **Eight** economically disadvantaged female persons stealing milk products from enslaved bovines
- **Nine** persons engaged in rhythmic self expression
- **Ten** melanin deprived testosterone poisoned scions of the patriarchal ruling class system leaping
- **Eleven** pipers piping (plus the 18 pit orchestra made up of the Musicians Union – called in under Contract)
- **Twelve** males reclaiming their inner warrior through ritual drumming

(For an explanation see bottom of page opposite)

**Merry Christmas, Happy Chanukah, Good
Kwanzaa, Blessed Yule, Happy Holidays**

(unless otherwise permitted by law)



Cheers!

Sgt Graeme Mudge ABII

Police Licensing Tel 01983 823154

Brading Bull Ring

Ever since my childhood days the bullring at Brading has held for me a somewhat gruesome interest. Reminding us, as it does, of a time when our ancestors thought that cruelty to animals was a suitable public entertainment, it seems strange that it retained such a prestigious place in the centre of the village square. Any traffic passing through was required to make a detour around this imposing lump of black metal.

The ring has now been relocated on the north side of the square but its origin is something of a mystery. My own view is that much of its history, lost in the mists of



time, must be both complicated and interesting. It probably began life at sea. A close inspection reveals a massive aperture which may well have housed a towing hawser on a sailing vessel and this is just part of the block which has housings for several smaller pulleys which could have drawn the hawser tight.

In earlier times there were a number of breakers' yards for ships which had reached the end of their sailing days and the man who arranged the public entertainment in Brading may well have purchased this useful tethering post from one of them.

Brading may have treated its bulls harshly but was not guilty of treating its human inhabitants less severely. The stocks and whipping post were used for lesser offences but the record of bylaws held in the town hall holds a grimmer warning for some.

"If any man be found guilty of rape, the offending member shall be cut off."

That should solve the problem!

Rob Marshall

- A partridge in a pear tree = Jesus Christ, son of God
- Two turtle doves = the Old and New Testaments
- Three French hens = Faith, Hope and Charity, the Theological Virtues
- Four calling birds = the four Gospels and/or the four Evangelists
- Five golden rings = the first five books of the Old Testament, the "Pentateuch" which gives the history of man's fall from grace
- Six geese-a-laying = the six days of creation
- Seven swans-a-swimming = the seven gifts of the Holy Spirit, the seven sacraments
- Eight maids-a-milking = the eight beatitudes
- Nine ladies dancing = the nine fruits of the Holy Spirit
- Ten lords-a-leaping = the ten commandments
- Eleven pipers piping = the eleven faithful apostles
- Twelve drummers drumming = the twelve points of doctrine in the Apostle's creed

Answers to the Autumn Quiz:

1/ Amanda Barrie 2/ Mesozoic* 3/ Shergar 4/ 4 chambers 5/ Royal Albert Hall
6/ Bordeaux 7/ Texas and New Mexico 8/ Nymph 9/ Vladimir Ilyich Lenin
10/ Albert Einstein

Chris Hynes wins a case of Ventnor beer and Mark Southwell wins a £20 meal voucher for the Chequers Inn

*Note from Kris -

The "age of dinosaurs" (the Mesozoic Era) included three consecutive geologic time periods (the Triassic, Jurassic and Cretaceous Periods).

So the correct answer to the question about the era of the dinosaurs was **not** ...

"Last year's CAMRA AGM!"

The Winter Quiz

Win a case of Ventnor Beer or a £20 meal at the Chequers Inn

- 1/ Name the two surviving members from the original line-up of The Who?
- 2/ In which US state is the wine growing region of Napa Valley?
- 3/ What name is given to a male swan?
- 4/ What is the name given to the biological science concerning heredity?
- 5/ Name the jockey who overcame cancer to win the 1981 Grand National?
- 6/ By what name is the plant 'digitalis' otherwise known?
- 7/ What is reputedly the highest pub in Britain?
- 8/ Who opened the bowling for England in the first Ashes test in Brisbane, with a wide?
- 9/ & 10/ Name these two "soap star" actors.



Quiz by KRIS KWIZZER

Answers to -
Editor, Wightwash. Oak-
dene, Rookley, Ventnor,
PO38 3NH
or email -
editor@wightwash.org.uk
by 1st February

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Pete Cobb has been off on his travels again and fills us in on some of the pubs and beers he's come across...

Friends of mine, Terry and Val Smith, left the Island last year and moved to Oving, West Sussex. On a recent visit to see them, Terry took me to his local, **The Gribble Inn**.

It is a 15th Century thatched pub with its own brewery! I met

the head brewer, Rob Cooper, who gave me the following information:

He runs a 5 barrel, (20 barrels a week)

up, using a variety of hops and brews the

following beers: Gribble Best Bitter @ 4.1%; Toffs Ale @ 4%;

Reg's Tipple @ 5%; Plucking Pheasant @ 4.2%; Pig's Ear @

5.8%; and his Winter Warmer - called Wobbler, @ WOW!

2% is available in November.

He also brews King & Barnes Mild for Hall & Woodhouse.

I tried the Pig's Ear and it didn't drink like a 5.8%!!!

The Totally Independent Gribble Brewery Ltd., Oving, Near Chichester, West Sussex (gribblebeer@hotmail.co.uk) Well worth a visit!



On my travels in Wales this year we went to **Ye Olde Mail Coach** at Conwy. This is a very friendly pub serving real ale, including Conwy Brewery (www.conwybrewery.co.uk) and The Purple Moose Brewery (www.purplemoose.co.uk) based in Porthmadog on the Llyn Peninsula. Good job I was walking! ! Dave, the landlord, who had not long taken over the pub, sent me a pump clip that I'd wanted, after I'd got home!!

On a day trip to Chester, which is a fine, old, walled city, I found **The Old Harkness Arms** on the banks of the canal, not far from the Railway Station, (1, Russell Street). What a joy!! A converted warehouse it has no t.v., no machines, no music, no kids. What it does have is 10 real ales, over 70 malt and blended whiskies and a good menu. I could have spent all day in there, but...

P.S. Had a letter from Mark Bristow, Head Brewer at the Fox & Hounds Pub/Brewery at Heacham in Norfolk. He has two new beers : Plum Gold @ 5.1 % and Heacham Double Kriek @ 5.1%. Both are brewed with locally grown fruit and Mark says "I'll keep brewing as long as you keep supping."

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<< *Continued from page 13* converted to naval recreation ships for the Pacific Fleet. Chosen for the brewing project, they were sent to Vancouver, Canada in the summer of 1945 to be outfitted, presumably to Adlams' designs.

But the war, or rather the lack of it, got in the way. After atomic bombs were dropped on Hiroshima and Nagasaki, the Japanese surrendered on August 14th 1945. Rather less cataclysmic, the first test brew on board the 'beer boat' was not completed until December 31st. By this time only the Menestheus was equipped with what was dubbed the 'Davy Jones Brewery'. It was sent on a single, somewhat meaningless voyage to Yokohama, Shanghai, Hong Kong and other Pacific ports to dispense to sailors and visiting dignitaries just one brew, an English mild ale. After barely six months as a brewery, the Menestheus sailed back to England and her brewhouse was dismantled. In 1948 she was returned to her owners and commercial service, but in April 1953 was abandoned on fire after an engine room explosion off the coast of California. The vessel was subsequently towed to Long Beach and scrapped.

Footnote: Pay attention if your Greek Mythology isn't up to scratch - Menestheus was a legendary King of Athens during the Trojan War. In the Iliad he was not characterised as valiant - it is said Agamemnon found him in the back rows of the troops, seemingly avoiding action - unlike the ship that bore his name.

This article by Nick Lister originally appeared in InnSpire the branch magazine of the Chesterfield and District branch.

Check out their award winning website www.innspire.org.uk

To contact *Wightwash*
phone 721557 or email
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