

Dates for your Diary

14th December

CAMRA branch Christmas Party - Solent Inn, Ryde
(transport phone Juan)

8th January

Jeff Sechiari of the Brewers History Society will be giving a talk on
Isle of Wight Breweries at Yarmouth Primary School at 7.30.
All CAMRA members welcome

25th January - **Branch AGM** - Traveller's Joy, Northwood. 8pm

15th February

Fairport Convention at The Venue, Ryde

20th February

Branch Meeting - Wight Mouse Chale 8.30

Come along and meet Mark Woodhouse of Hall and Woodhouse Breweries

May Bank Holiday

2008 Havenstreet Beer Festival

Disclaimer

The views expressed in Wightwash are not necessarily those of the editor or The Campaign for Real Ale (CAMRA) either locally or nationally.

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



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 £22 Joint £27
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I wish to join the Campaign for Real Ale, and I agree to abide by the Memorandum and Articles of Association.

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Wightwash

Volume 2. Number 33

Newsletter of the Isle of Wight branch of CAMRA

Winter 2007



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

An Island Pub Gets a New Name



And Another Reveals an Old One



And Another One Bites the Dust



www.ventnorbrewery.co.uk



"Spreading a little hoppiness"

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BREWERS OF FINE ALES

www.yates-brewery.co.uk

Instead of an editorial I thought for this issue I would reprint some correspondence between Alex Lawson, our branch secretary and Andrew Turner MP. - *Editor*

Dear Mr Turner,

The Island branch of CAMRA is concerned at the proposal to raise the tax on alcohol, put forward by the Conservative Party Social Justice Policy group. They suggest this in order to tackle binge drinking.

CAMRA believes that irresponsible drinking is facilitated by supermarket loss leaders and take away offers which apply at present. On the other hand public houses provide a desirable social amenity where one can enjoy good beer and good company in a regulated environment. However hundreds of pubs across the country are closing every year as the overheads prevent direct competition. Higher tax would simply hit the responsible drinker hardest.

We note that your colleague Sir Nicholas Winterton MP has objected to the proposal, and hope that you will do likewise. We look forward to your reply.

Yours sincerely
Alex Lawson

The Reply

Dear Mr Lawson,

Thank you for your letter dated 16th October 2007 regarding the possibility of an increase in tax on alcohol.

There is no doubt that binge-drinking is an increasingly serious problem in our towns and cities. Hospitals are inundated with alcohol-related injuries and the impact on families and societies is considerable. The Conservative Party is keen to address this issue in the most effective manner.

To this end, the Social Justice Policy Group have been looking into ways of reducing the number of people who consume alcohol to excess and have come up with a number of suggestions. These are currently proposals which are being considered, not Conservative Party policy. David Cameron and the shadow team will decide which of these ideas will finally end up as party policy and form part of our manifesto over the coming months.

My own view concurs largely with yours. Many of the problems are caused by the availability of very cheap alcohol from supermarkets and in some cases irresponsible promotions in public houses. I do not believe that the majority of law-abiding responsible drinkers should pay extra taxes as a result.

I hope that this clarifies my thoughts on the issues you raised. Please feel free to contact me again if you need any further information.

Yours sincerely,
Andrew Turner

On the Front Page...

Billy Bunters, Shanklin is now called **The Bank**, the **Three Bishops**, Brighstone has revealed the pubs previous name - **The New Inn**; and the **Smart Fox** previously the **Snooty Fox** previously **The Red Lion**, Brading is currently closed.

Win a **£20 Meal Voucher** for the **Chequers Inn** or a **Case of Beer** from the **Ventnor Brewery**

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

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

- 1/ Who has just come to the end of an 11 year run as Prime Minister of Australia?
- 2/ Which iron-clad Australian outlaw was portrayed in a film by Mick Jagger?
- 3/ Who sang about a pink toothbrush?
- 4/ Which English county did Shane Warne captain this year?
- 5/ How many kings named George have been on the English throne?
- 6/ Which brewery provides beer for TV's Rovers Return?
- 7/ What is a squirrel's home called?
- 8/ Who composed the music for Land of Hope and Glory?
- 9/ and 10/ Identify these South American countries



Answers to the Autumn Quiz

- 1/ Life on Mars 2/ Anne Boleyn
- 3/ On the Road to Mandalay
- 4/ New Amsterdam 5/ DLV
- 6/ Marstons 7/ Alistair Darling
- 8/ The Police 9/ Peugeot 10/ Ferrari

Mrs A Holbrook of Lake wins a £20 Meal Voucher for the Chequers Inn and Catherine Hollyhead of Gurnard wins a case of Ventnor Beer.

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That Koan

I think it may be said without contradiction that modern art is not appreciated equally by all of its beholders. No doubt there will be many who look on the St. Mary's Koan with pleasure and believe that its creator, Liliane Lijn has given the Island something of which it can be proud.

The Artist says of herself "I work in a broad range of materials and media which view the world as energy. My work takes inspiration from science and oriental and western philosophies". The work at St. Mary's is entitled "The Land Sea Light Koan" The artist herself is highly thought of by those in the art world and she has received international acclaim for her creations. Warwick University where one of her works "White Koan" is on permanent display, has awarded her with a degree.

Not everyone on the Island applauded the Koan's installation. Many took strong exception to the cost involved saying it might have been used in other ways. A petition calling for its removal received 2000 signatures. It then became clear that the £31,000 grant which made it possible would be reclaimed by the Arts Council if it was taken down and it would cost the hospital more to remove it than to leave it standing.

It was recently seen under a screen of scaffolding when an attempt was made to make it come up to specifications.

Incidentally the word Koan may not be a mere spelling variation of the more usual cone. The word is sometimes used to describe a kind of riddle or unanswerable question as set by teachers of Zen Buddhism.

Like it or loathe it the Koan is likely to be an Island Landmark for years to come.

Rob Marshall



From Paul Mattick

Firstly I'd like to thank all those who have helped to make my job a lot easier this year. Special thanks go to James (Jamie) Barnacle who on many occasions has come up to me with one or two exclusive stories. And obviously Tim, who has had to put up with the strict deadlines, which doesn't help if I've got anything to do with it!

Lets start off with some brewery news
Yates News

Wightwash would like to wish David Yates a special Happy Birthday. We won't tell you how old he is but buying bus tickets will be a thing of the past. There are, however, no signs of slowing down. David is, in fact, looking for a *Sorcerer's Apprentice*, "I'm not looking for a youngster" David explained "We want someone who is keen on brewing, who is perhaps looking for a bit of a change, and would enjoy all aspects of the job".

The next batch of **Yule Be Sorry** could be something a bit special. It has been conditioning for twelve months and weighs in at a massive 7.6%. Look out for it in bottles. Prudence should be used in its consumption and tasting notes from Jeff Evans once

JACK'S JAZZ
(1 TO 7 PIECE)

For those who like Jazz
AND those who don't!

JACK TAIT
(01983) 854403

again say it all... "*Merry Crishmash Hic!!*" As we have explained in a previous Wightwash, Yates are keen on "Beer Exchanges" with other breweries. As a result many Island drinkers are enjoying **Dark Star** beers (**Dark Star Critical Mass** 7.0% alc/vol has been on offer in the **White Lion** Niton for instance). When the casks are empty they will be filled with Yates beer and returned to the Dark Star Brewery. The next brewery to share the scheme with Yates is **Crouch Vale**.

Ventnor Brewery News

Ventnor Brewery were very pleased to pick up the 1st prize in the Island Drinks Producer category in the recent Isle of Wight Food and Drinks Awards sponsored by

Pub and Beer of the Year 2007

Members should find a voting form in with this issue of Wightwash. If they haven't please contact Brian Jacobs immediately - email jcloth14@yahoo.co.uk phone 527093 or write to 14, Staplers Road, Newport PO30 2BZ

Please note two changes:-

1/ We have brought this competition forward by 3 months to fall in line with regional and national procedures.

2/ Beers will be voted for in categories. There is a list of local beers and their categories on the back of the form.

THE RESULTS WILL BE ANNOUNCED ON "JOHN HANNAM MEETS" ON ISLE OF WIGHT RADIO ON SUNDAY 24TH FEBRUARY

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Island Life Magazine.

There's a secret brew on the way. I can say no more apart from the fact that a well-know Rookley bee-keeper is supplying one of the ingredients.

Also soon to be un-veiled – a Beer Round (as opposed to a Milk Round). Ventnor Brewery are planning an Island wide delivery service of their products direct to your door. Planning a party for this week-end? Give them a ring (856161). You can choose from a 4 pint jug, an 18 pint Party box or a 36 pint Big Party box as well as cases of bottles. Minimum order £10.

In the run up to Christmas, Ventnor Brewery will have a stall at the Island Farmers Market held on Fridays in St Thomas's Square, Newport

Christmas Offerings:

Anti-Freeze - a festive dark red coloured ale, smooth yet full of winter warming flavours - 5.2%

De-Icer - a 4.6% Winter Warmer

Other Ventnor News

Ventnor Jazz band are planning a march through the town on Saturday 15th December

Goddards News

The brewery is pleased to announce a huge

increase in distribution of its famous ales. Sales are up by a massive 26%. Because of this the brewery is having to relocate.....Not far though. The whole brewing operation including 8 fermentors/conditioning tanks will be moved to the new buildings after the last brew in the old barn which is currently taking place.

Now here's an interesting statistic. Anthony has had his calculator out and informs me that over the last year (24/7 as the Americans say) a pint of Goddards beer was enjoyed by someone somewhere every 90 seconds.

Christmas Offerings - **Goddards Winter Warmer** - a dark strong ale 5.2%

Steve Taylor has given me a list of Christmas offerings from **Waverley TBS**.

They are:-

Robinsons Mr Scrooge 4.4%

Hydes Rocking Robin 4.6%

Everards Sleigh Bell 4.5%

Skinner's Christmas Fairy 3.9%

Okell's (Isle of Man) St Nick 4.5%

Caledonian Santa's Little Helper 3.9%

Highgate Stocking Filler (very attractive pump clip I'm told) 4.3%

Batemans Rosey Nosey 4.9%

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As the frantic pressing activity of autumn begins to slow, I am reminded of Afton's wonderful Apple Fair which remains as a glowing highpoint in the Isle of Wight calendar. Now is the time to plan ahead for next year and to wonder what 2008 will bring.

If you want to plant some cider apple trees now is a good time to talk to Deacon's Nursery at Moor View, Godshell. Deacons are one of only several national fruit specialists in the UK, and they will be able to advise and guide you in your choice of rootstock, pollinator and mix of fruit.

Should you want to make some cider next year a CAMRA recommended book is Real Cider Making on a small scale by Michael Pooley and John Lomas which you can purchase on line at camra.org.uk.

Wassailing takes place on or around the 17th of January (old twelfth night) as orchard owners hosting events (usually) involve the community in blessing their trees with fruitfulness for the coming year. This is an ancient custom which if invited to you really should try to attend but do wrap up warmly and bring a torch!

In 2008 I can see busy times ahead as the EU are re-looking at the directive surrounding duty rates and structure; the Welsh Perry and Cider Society are planning an International Perry and Cider Festival; and Leader+ groups begin to produce final documents. For each of these and more you can be sure that CAMRA will be present campaigning and supporting thereby ensuring the UK continues to have a thriving real cider and perry industry.

Contact details:

Deacon's Nursery

Moor View, Godshell, Isle of Wight, PO38 3HW

Tel: 01983 840750 or 01983 522243

Web: www.deaconsnurseryfruits.co.uk

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You may recently have heard about DPPO's. What are they you may ask? Well, it stands for **Designated Public Places Order**. Drinking on the streets can be a problem in the community and certain areas have suffered more than most. The Government decided to tackle this problem in the Criminal Justice and Public Order Act 2001, Section 13. This provision enables the Council to "designate" an area where it becomes an offence to drink alcohol after being requested not to do so by a Police Officer. The area designated will be a public place and will not take into account pub gardens or even tables outside pubs if there has been proper authority for the placement of them.

The idea of the legislation is to give Police Officers a power to stop nuisance drinkers and not necessarily those who may be enjoying a glass of wine or real ale with a picnic, but it will be up to the Officer to decide as this may be a grey area.

Before an area is designated, the authority has to be satisfied it is necessary and it will do this by hearing evidence from the Police and residents. Public consultation also needs to have taken place with adverts for meetings placed in the County Press. When the Order is made, the area concerned will be signposted so that members of the public are aware.

A Penalty Notice can be issued if a person fails to comply with a Constable's request to stop drinking and the alcohol can be seized and the person may be arrested if necessary.

At present there are two areas on the Isle of Wight; Newport town centre and East Cowes which are designated and are in force, but there are plans for others.

The Order is not a drinking banning Order which is something else introduced recently in the Violent Crime Act. This is an Order which is made by a Court against an individual to stop persons entering pubs and/or Clubs. This Act is another piece of legislation and has all sorts or provisions – more of which in a later episode.

As a rule of thumb, if you are going out on to the street for a smoke, it's probably best to leave your beer inside.

Many thanks.

PS Graeme Mudge
Licensing Sergeant

Police Licensing Tel 01983 823154



And a beer specially brewed for Waverley by **Brains** of Cardiff called **Party Popper** (a light hoppy spicy ale) 3.7%. Any landlords that would like to stock any of these ales, give Steve a ring 07866 526 247

Island Ales have an interesting offer from **Thwaites** - A Celebration Case of 500ml bottles of **Double Century, Flying Shuttle, Lancaster Bomber and Thoroughbred Gold**. 12 bottles in all for £12.99.

Anyone with their ear to the ground would have heard of the (thankfully brief) closure of the **Fat Cat Bar**. It would be true to say that in the few days that it was shut, there was no doubt that the front page of *Wightwash* was going to be a huge thank you to **Jay Chapman** for all that he has done for the Isle of Wight beer drinkers (and music fans).

Well hold that front page for a while!
The man ain't gone yet!

It is obvious that the business has taken a bit of a knock. But with our support and a fair wind, the **Fat Cat** can pull through. Here's a photo of a recent CAMRA branch meeting at the famous watering hole. Needless to say, a splendid time was had by all!

Following Sgt Mudge's article on PubWatch in the last issue it was nice to see an article in the South Wight Chronicle from **Heather Janvrin**, landlady of the **Volunteer**, Ventnor. In the article Heather explained the scheme and drew attention to the new Island PubWatch website www.iow-pubwatch.co.uk



I'd love to say that when Ray Jolliffe said to the barmaid in the **Sportsman's Rest** "I was here in 1949" she said "I'm serving as fast as I can". But it wouldn't be true. Well, the second part wouldn't but in fact, the first bit would. Ray was last in the **Sports-**

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man's just after the war, just before he emigrated to New Zealand. He made contact with Tim (our venerable editor) via the Wightwash website a couple of years ago and they've been emates (if that is not a real word, it ought to be) ever since. Ray's parents were landlords of the **Falcon** in Newport and he has maintained a keen interest in Isle of Wight history, particularly pubs ever since. It was Ray that put Tim on to the works of Percy Stone. Wightwash readers may remember his quest to track down a book of old Isle of Wight songs called "Songs of the Soil". Well, Tim got the chance to meet Ray in the flesh when he flew in from NZ to stay with his old school mate Den and his wife Sheila for a couple of weeks. They had a couple of very enjoyable lunches at the Sportsman's. And really didn't have to wait very long at all for the drinks.



Ray, Tim and Den (photo by Sheila)



I have been having a look at the Gully Howard website. My goodness, what a lot of pubs seem to me on the market. Here's just some of them:-

- The Falcon Inn**, Ryde
- The Fleming Arms**, Binstead
- The King Lud**, Ryde
- The Star Inn**, Ryde
- Kasbah**, Ryde
- The Wheatsheaf**, Yarmouth
- Ye Olde Village Inn**, Bembridge
- The Crab & Lobster**, Bembridge
- Ocean Deck Inn**, Sandown
- The Plough & Barleycorn**, Shanklin
- The Cask & Crispin**, Newport
- The Eight Bells**, Carisbrooke
- The Barley Mow**, Newport
- The Sun Inn**, Hulverstone
- The Fighting Cocks**, Arreton

I think that the most worrying of these is the **Barley Mow** which is advertised as "suitable for re-development" and we all know what that means!



"Coolers at the bar are turned off during the night - again I am sure no member of staff has done this. It requires a certain degree of force and can't happen by accident. Glasses shatter suddenly; knives in the kitchen have fallen from a magnetic strip on the wall and 'landed' in the shape of a cross."

Customers and staff remark that they 'feel' someone walking or standing behind them and glimpse this fleeting presence. Qualified chef Nick, who is as sceptical as they come, has seen a shadowy figure walk across the locked and empty kitchen, where sometimes there is the unmistakable aroma of frying bacon. At other times, the kitchen door opens and closes on its own.

Michelle continued, "It may be my imagination but when I bend down in the bar I sometimes feel that water is being dripped on my back! It is usually just three or four drops. Of course, when I try to wipe it off, there's nothing there. On Wednesday mornings, I am up at 7am to clean the beer lines. The pressure system in my cellar regularly fails at this time, but is absolutely fine at all other times. I have called the brewery numerous times to come and check whether there is a fault, but they can find no explanation."

After a brief quiet spell, the pub ghost became active again in 2007. Glasses flew off the shelves; the Guinness tap was singled out for special attention, and was often turned off in the cellar. One customer asked if the pub was haunted, explaining that he had just seen a man's ghost behind the bar. And at night if the bar is quiet, staff see the front door open (inwards) and a few seconds later the side door opens, as if someone has entered and left. One evening this happened no fewer than three times. Michelle said, "We are used to the ghost now and we aren't bothered by these incidents. We usually laugh them off. I suppose I would like to find some explanation and hope that whoever the ghost is, we can tolerate one another and live here together."

In May 2007 a psychic lady who had never visited the Pilot Boat before, surprised Michelle by announcing that the pub ghost was a smuggler with a liking for rum. She added that he liked to sit and look out to sea from the look out point in the floor lounge, and that he moved shoes if they were left on the stairs (which he does).

From the mid-1700s until the late 1800s, the original Pilot Boat Inn was in Pump Lane (known locally as the Drunge) where the village pump once stood. This building was close to the old shoreline and its cellars flooded frequently. The pub moved to Station Road, into what were originally two 16th century cottages. The Pilot Boat's distinctive and much photographed ship's exterior was added in 1935.



The Pilot Boat, Bembridge

This is an edited version of a story in Gay's latest book - ***Even More Ghosts*** which can be purchased from all good bookshops.

Gay Baldwin



The Pilot Boat

The Isle of Wight's branch of CAMRA, the Campaign for Real Ale, describes it thus: 'One-bar pub that is best known for its exterior, converted to resemble a ship in 1935, hence its name. Thanks to its lively and enthusiastic staff, it is now a thriving community pub with customers giving it a buzz.'

It's a great review, but the inn's high spirits may be due to more than its customers, for the Pilot Boat has a ghost, which helps itself to rum and lager. Michelle and Nick Jude bought the pub in November 2005, after giving up city finance jobs. Shortly after moving in the couple noticed odd happenings which at first, they put down to imagination...

Michelle said, "Right from day one I had the sensation of someone standing behind me, and there have been a number of events within the bar area that have no explanation. Since I'm sceptical of ghosts and the supernatural, I have tried to put these incidents down to 'just strange things that happen' but the number and frequency of them doesn't stack up. "On our first Christmas here, a local group, the Men of Bembridge, held their annual pub-crawl around the village. As they entered the Pilot Boat, the Morgan Spiced Rum optic behind the bar poured itself a large rum, right in front of many witnesses! It's a very stiff optic and has to be pushed up very hard to release the drink. The ghost also enjoys the odd lager, for staff have seen lager being drawn when no one is touching the taps."

"When the pub was closed for refurbishment in January 2006, we reinstated the old beer cellar beneath the bar. (It was previously in the back courtyard.) In just under a month we replaced the original floorboards, stripped the bar and redecorated the entire pub. After we re-opened, we noticed many more odd incidents. Gas in the cellar is frequently turned off when no one has been down there. The real ale spears, which identify the beer kegs in the cellar, are moved onto different ales. I have actually wondered if I was going mad with this one!" said Michelle.



Michelle and Nick Jude

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now right behind the main bar. There are 4 beer pumps in both bars, giving Chris the choice of up to 8 beers when demand dictates. The current policy is to have an ever changing choice of 4 ales. (Currently on offer **Abbot Ale, Black Sheep Bitter,**



One pub whose future is certainly not in doubt is the **Three Bishops** in Brighstone which has just re-opened after a mammoth 9 week refurbishment. Virtually everything has been replaced - windows, doors, chairs, tables, even the ceilings. One of the carpenters commented that he had never seen so much wood *go back into a pub!*

Chris and Helen have certainly achieved their aim and created a proper country pub. There is even a new bar with terra cotta tiles for locals that want to wear their wellies. The dining area has plenty of nooks and crannies for diners to enjoy "restaurant quality" home cooked food and there are 2 real fires.

Whilst redecorating the outside of the building, the pub's old sign was revealed (see front page for close-up) and it was decided to keep it. The pub was at one time the "New Inn", one of several on the Isle of Wight. The new name is derived from the fact that three of Brighstone's vicars have gone on to become bishops.

One of the major changes was the relocation of the beer cellar which is

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(oh yeah) Zoi
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Everards Tiger and Directors. Soon to come Otter, Rosey Nosey, Rocking Rudolf and many, many, more.

February's Branch Meeting should be a good do. Mark Woodhouse, Vice Chairman of Hall & Woodhouse is hosting an evening at the Wight Mouse, Chale. All welcome. (For more "Dates for your Diary" please see the back page.)

Hall and Woodhouse Christmas offering - Pickled Partridge 4.6%

I'll round of my report with a little advice given to me by a colleague of mine for all you men. She said "The one thing women don't want to find in their stockings on Christmas morning is their husband!"

That's all from me for this year. Happy Christmas and a prosperous New Year. Now where can I find some cheap tights?

Paul

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 Live Entertainment Every Night

Would you like us to write something about your pub?
 Phone 721557 or Email editor@wightwash.org.uk

Doombar. Pubs cater for the crowds with outside stillages and mayhem rules the streets. This event seems to have its origins somewhere back in the mid 17th century. Each barrel is lit outside a pub which is still open or a pub that has closed down. The barrels are run by family members which hand down the right to run with the barrel from generation to generation. Overall if you ever get to Ottery St Mary make sure you witness this event but make sure you wear protective clothing and that you don't get in the path of any runaway barrels



Pete Turner

Vaguely Sunny News

Fairport Convention have shown faith in Vaguely Sunny Promotions after the fiasco of the Isle of Wight Folk & Blues Festival and will return on Friday 15th February to play The Venue @ Ryde Theatre. Tickets are £18 each and are available from the box office on 01983 568099.

On Friday April 11th we will be hosting 2 great names of folk. **John Renbourn and Robin Williamson will be appearing** at The Farringford Hotel, Freshwater. Tickets are £15 and can be purchased from Vic King on 01983 730930

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Tar Barrel Racing.

If I asked you to run down the centre of Cowes High Street on Cowes Firework Night you would immediately think it was impossible due to the number of people making their way to the parade. If I then added that you would need to carry a flaming barrel on your back you would think that I was a complete nut case.

Of course you wouldn't see anything like that in Cowes, but if you visit Ottery St Mary in Devon on November 5th you would. Yes, every year the town of Ottery St Mary just outside of Exeter celebrates

Tar Barrel Racing. The town is closed off to traffic and the streets fill with people hoping to catch a view of this mad spectacle.

Yes, mad because as far as I am concerned I

have never witnessed such a mad bunch of people doing such a mad thing.

Starting at 5.30 in the morning the whole town is woken up by a massive explosion of cannon. These explosions are then repeated every half hour until early evening when the main event commences. At around 4 in the afternoon the first barrels

are run by children. Yes, children. I saw children of around 8 or 9 with small barrels which were burning running down the street, their necks protected by cloth and padding, their hands covered in large pad-

I have never witnessed such a mad bunch of people doing such a mad thing.

ded mittens. Mum and dad goading them on to run as far as they can, and when they drop it another child picks up the barrel and runs the gauntlet. Fun

stuff aye? A huge bonfire is lit around 7.30 and then all hell lets loose. Women then run their burning barrels through the centre of town in a square similar to that of St. Thomas' in Newport. Of course all the while this is going on there are plenty of opportunities to drink local ale such as Ot-



8
Real Ales





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Island Sweetcorn Festival

We are pleased to announce that the first Island Sweetcorn Festival was a huge success (and regret that due to a slight break down in communications we were unable to bring you news prior to the event).

Run by **Ben Brown**, **Louise Hart** and **Jane** and **Andy Gibb**, the event was part of the British Food Fortnight. Producers from both the Island and the South Coast visited **Arreton Barns** to be part of the **Farmer Jack Farmers Market**.

With over 25 food and drink stalls and a whole host of traditional activities including 'Splat the Rat' a Coconut Shy and Craft demonstrations there was something for everyone. The Wightlink sponsored event provided a special ambience with the smell of hot foods, such as roast sweetcorn, sweet crepes and bacon rolls being prepared by the producers themselves, giving the event a certain something special. The extensive range of Ales and the ability to peruse with a glass of wine or ale in hand all added to the unique atmosphere.

Xav Baker managed somewhat of a scoop – amongst the 50 + beers and ciders on offer were 8 of the top beers from this years **Champion Beer of Britain** competition. The Food Theatre (an ingenious mobile kitchen with strategically placed mirrors) gave the event a contemporary feel with top Island Chefs including **Graham Walker** from **The Seaview Hotel** and **Mark Young** from **St Helens Restaurant** demonstrating superb seasonal delights such as squash soup, warm pigeon breast salad and home made pasta. The finale of the fayre was the sweetcorn eating competition, won by an astonishing 18 second consumption of a cob of Island grown corn!



The Food Theatre

The next event is already confirmed for the last weekend in September 2008 and this time we promise to tell you all about it in Wightwash!

The Volunteer

Victoria Street, Ventnor Tel: 852537

Mike and Heather Janorin invite you to partake in one of

8 Real Ales

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When we consider those in the pub trade we automatically think of breweries and publicans, but there are many spin-off industries that help to make sure we can drink nice beer in our pubs. In this article we hear about one such company...

Island Pub Gases

Well, before I started **Island Pub Gases**, I worked for a company that delivered cellar gases as an agent for a large well-know company. All my efforts to improve their service were in vain. Although this was very frustrating, their shortcomings made me realize that there was a potential and a demand for a good reliable service.

I decide to go it alone and start my own business with my wife.

Karen was trained in all aspects of office work, so that left me to do what I do best - the logistics. I have been in the logistics business most of my working life and have all the relevant qualifications.

I had telephone conversations with all sorts of companies about the supply of gas cylinders and refilling them. Most warned us off, as the investment to get started was huge, but I was not for turning!

We knew the pub trade on the island needed a local, reliable supplier and lower pricing and we were going to make it happen.

I formed a very good friendship with a firm in the New Forrest, Brew Gas Ltd who helped with every aspect of getting started and we have a very good ongoing working relationship.

The cylinders arrived from the manufacturers, shiny and ready to go. IPG had started! Our first customers were Len and Laura from **The Worlds End** in Newport, and every day brought more and more. Tim and Ian from **Euro Vines** jumped onboard and we now supply most of their customers. We have had great support from **Yates** and **Goddard's** Brewery. Anthony (Goddard) is also a great source of knowledge for business acumen, 'Oh' and a confirmed petrol head. (Historic F1, yes if I can ever afford a lotus 49B Anthony, I'll race you any day!)

We continue to grow without having to issue confusing contracts. (We find it puzzling that most outlets rent gas equipment. Why? Most beer suppliers will fit this for free). Most outlets prefer to call a local island supplier with a personal service (the amount of times I give some poor soul a freebie because a barrel has leaked and lost beer and gas, I'll lessen the blow for them - no problem!)

We have been going for around two years now and have forced the opposition to raise their game (and so they should), fending off all and any attempts from the big suppliers, who even now offer non-profit prices, to tempt our customers.

We totally rely on our customers loyalty so we have to get it right. All our products are guaranteed without quibble.

Continued opposite



If you were watching BBC 2 on 19th November at 7.30 you would have seen Terry Alexander answer questions on his specialist subject - Real Ale Breweries of Britain. If you missed the programme, here are the questions. How would you have done?

- 1/ Which company in Faversham, Kent which has been brewing on the same site since 1698, claims to be Britain's oldest continuous brewery?
- 2/ In 1978 who founded the Ringwood Brewery, one of the first modern microbreweries?
- 3/ Which Blackburn brewery took over the production of Lancaster Bomber after the closure of Mitchells in 1999?
- 4/ Valhalla, Britain's most northerly brewery is on what island in the Shetlands?
- 5/ In 2007 Wolverhampton and Dudley Breweries took the name of which company that they had taken over 8 years earlier?
- 6/ What is the name of Abbeydale Brewery's barley wine which has an alcohol content of 11%?
- 7/ Which village near the town of Pitlochry is home to an inn which is more than 300 years old and its brewery which started operating in 1995?
- 8/ The Phoenix Brewery of Hayward, Greater Manchester was originally founded in Ellesmere Port under what name?
- 9/ Which company's warehouse in Bridport, Dorset is believed to be the only one in the country to have a thatched roof?
- 10/ The quote "Blessing of your heart, you brew good ale" from the Two Gentlemen of Verona is painted on the front of the Vine pub which is the site of which brewery company?
- 11/ The Cotleigh and Exmore Ales Breweries are situated in which Somerset town?
- 12/ Which Cardiff brewery produces a beer called SA which is sometimes referred to "Same Again" or "Skull Attack"?
- 13/ What is the surname of the brothers Sudarghara and Ajmail who bought the Robert Cain Brewery in Liverpool in 2002?
- 14/ Which brewery's 4.9% Christmas Ale is called Rosey Nosey?
- 15/ What's the name of the mild produced by Robinsons of Stockport which is also the nickname of the local football club?
- 16/ Nethergate's Umbel Ale is infused with which unusual flavouring ingredient?
- 17/ The Donnington Brewery near Stow on the Wold is owned and run by which direct descendent of the original brewer?
- 18/ Jack Handy who founded Handy Ales had formerly been head brewer at which Shropshire brewery which closed in 1998?

Answers

1/ Shepherd Neame 2/ Peter Austin 3/ Thwaites 4/ Unst 5/ Marston's 6/ Last Rites 7/ Moulin 8/ Oak 9/ Palmers 10/ Bathams 11/ Wiveliscombe 12/ Brains 13/ Dusanj 14/ Batemans 15/ Hatters 16/ Corriander 17/ Arkell 18/ MEM

Continued from previous page

We are on a firm course and keeping it local; our cylinder refilling is done as close as possible to the island in the New Forest. Both my wife and I were born on the island. During our youth, I think we visited most, if not all the pubs on the Island and most of our customers are friends from this period.

We are building a family business for our children to take over in the future.

Great many thanks to all our customers - to Brew Gas Ltd, David Yates (both) and Mr. Anthony Goddard.

Richard & Karen Wilkins (IPG)

Island Pub Gases - 07816 431613

