

but they were very dim and if my memory isn't deceiving me we used candlelight as well. There were obviously no windows and it was quite spooky especially in the late evening when everybody had gone and I had to lock up on my own. We opened in the afternoon, about 4 o'clock I believe. The first guests came from school or work. We had coffee, tea, soft drinks and a hot dog machine. The juke-box played permanently - full of hits from the up and coming Beatles, Cliff, Stones, Dave Clark 5 etc.



Simon Hornsby in his new persona as the piratical Jon Symon

See the next issue of *Wightwash* for the rest of this article and how Simon turned down the Stones and the Beatles, reconciled Mods and Rockers and why the "Hole" eventually closed.

## Dates for your Diary

- 12th December CAMRA Christmas Party Solent Inn, Ryde 8.00
- 23rd January - CAMRA AGM - Traveller's Joy, Northwood 8.00
- 11th February - Branch Meeting - Fighting Cocks, Arreton 8.30
- 11th March - Branch Meeting - Broadway Inn, Totland 8.30

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



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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  
Retired £13 (Joint £16) Under 26 £13 (Joint £16)

Name.....

Address.....

.....

Post code.....

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

Signed.....Date.....

# Wightwash

Volume 2. Number 37

Newsletter of the Isle of Wight branch of CAMRA

## Winter Issue 2008

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



In this issue:

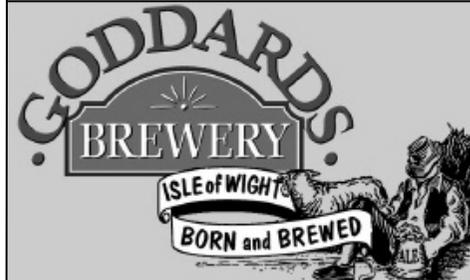
**NEW FACES: ISLES AND ALES: BEER WITH FOOD: THE COLLECTOR: PRIZE QUIZ: POLICE PAGE: NEWS AND GOSSIP: ISLAND LANDMARKS**  
and much, much more...



www.ventnorbrewery.co.uk



www.yates-brewery.co.uk



www.goddards-brewery.co.uk



For a list of pubs that regularly stock local ale go to [www.wightwash.org.uk](http://www.wightwash.org.uk) and follow the links to Local Ale

# Vote! Vote! Vote!

## Message to CAMRA members,

You will have received\* a voting form within the last couple of weeks asking you to vote for the Island pub and beer that you enjoyed most during 2008.

Please do take the trouble to vote. The competition is a wonderful focus for CAMRA and highlights not only the winners but all the pubs and beers voted for.

The Results will be announced on **John Han-nam Meets on IOW Radio** on 22nd February and in the Spring Issue of Wightwash

The winners go forward to regional and national competitions and here we see John Nicholson (branch chairman) presenting Paul Jenner, landlord of the Yarbridge Inn with National Pub of the Year Awards for being Wessex Region's Runner Up for the last two years.



\* If you are a member and you have not received a voting form, contact Gary Daish phone: 07853 425 622 address: Castellet, 69 Place Road, Cowes, PO31 7AE or Email editor@wightwash.org.uk

## For the record (as they say in the CP)

I received an interesting letter from Newport Harbourmaster and celebrated raconteur Wayne Pritchett. He had read the article about The Portland Inn, Gurnard and the reference to a former owner of the site who some think may still inhabit the premises. Wayne writes:

*Just to correct the statement in the recent Wightwash... and the reference to Edwin Pritchard. It was in fact, Edmund Pritchett who was my great-great grandfather. Apologies Wayne, we stand corrected. Thank you for your letter.*

I am also grateful to Mrs R. Holbrook who wrote to me about a reference to Mad Cow in Shanklin. I incorrectly wrote that prior to being the Bank and Billy Bunters, it was the National Provincial Bank. Mrs Holbrook writes:-

*Prior to that (being Billy Bunters) it was **Lloyds Bank** where I was an employee for many years. The National Provincial was on the present site of Nat West which is further down the High Street.*

Thank you Mrs Holbrook

## Disclaimer

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

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.

or email - editor@wightwash.org.uk

- 1/ Aphrodite was the Greek goddess of love, what did the Romans call her?
- 2/ Who wrote The Importance of being Ernest?
- 3/ After whom was the Teddy Bear named?
- 4/ Which river runs through Glasgow?
- 5/ Of which USA state is Phoenix the capital?
- 6/ What is a coracle?
- 7/ John Key has just replaced Helen Clark as Prime Minister in which country?
- 8/ To which orchestral family does the oboe belong?
- 9/ and 10/ Identify these Football teams from their logos.

9



10

## Answers to the Autumn Quiz:

- 1/Lorraine Chase 2/Sarah Palin
- 3/Vienna 4/Hofner
- 5/Robert Hooke 6/Mars
- 7/Anne Boleyn 8/No Country for Old Men 9/Ship and Castle
- 10/Pointer Inn

Janet Leal of Shanklin wins a £20 meal voucher for the Chequers Inn and Peter Flynn of Wootton wins a case of Ventnor Beer.

A true locals pub where visitors are always made welcome

## THE CHEQUERS INN

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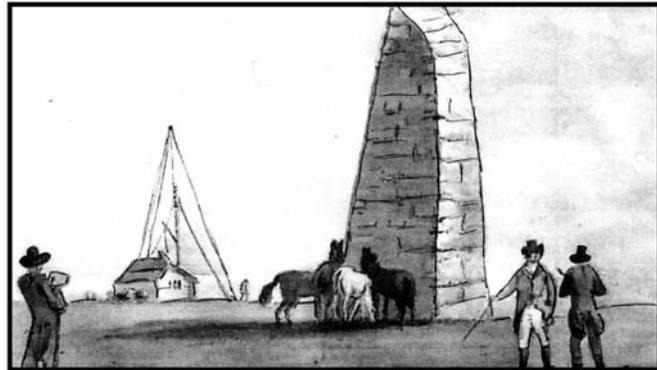
An award winning pub set in the heart of the Island's countryside, surrounded by glorious views and wonderful walks. With a comprehensive menu including children's and vegetarian dishes, a carvery every weekday lunchtime and traditional Sunday roasts.



**Food served all day everyday • Large garden and car park • Extensive children's adventure playground**

**www.chequersinn-iow.co.uk**

## The Asheys Seamark



The white monument on Asheys Down can be seen from most parts of the Island but it was because of its visibility from Portsmouth that it was erected in 1735. Tradition has it that it was first used as a reference point for ships of the Royal Navy as a compass check-point. Because of the magnetic variations caused on wooden ships by heavy armament it was necessary to adjust a ship's compass bearings after a refit and easily identifiable seamarks were essential to this process.

Soon after its construction the site became important to the Royal Navy for another reason. In Nelson's day the most rapid means of communication was by visual signalling. Semaphore stations on hills along the route, enabled communication between Portsmouth and the Admiralty in London in a matter of minutes. At this time there were four naval signal stations on the Island which could relay news of shipping movements. The one at Asheys was staffed by a lieutenant, a midshipman and two ratings.

The picture above is copied from a water colour painted in the eighteenth century by John Nixon. The signalling mast and store can be seen in the background. Both were rendered redundant by the use of electric technology and nothing now remains of them on site.

*Rob Marshall*

## The Waverley Carisbrooke

Steve, Spencer, Bri,  
Ian, Di, Aileen,  
Rob, Jess & oh yeah!  
Sharb.

are all waiting to welcome you

Sky Sports with Live Football  
Live Music every Saturday  
Tuesday and Thursday  
are Curry Nights  
(£6.95 inc a drink)  
Sunday Lunch from £5.75

**Food Served 12 - 2.15 6.30 - 9.15**  
**Sunday 12 - 2.30 not evenings**

**Tel: (01983) 522338**

From *Paul Mattick*

Following our respected Editor Tim's statement in the last issue about pub closures on the Island, the words 'Kiss', 'of' and 'Death' spring to mind! On my many excursions across the Island recently (and thanks to Kelvin Currie) I've noticed one or two - dare I say it... closures! Even though no sound of bulldozers at the moment it does make one wonder. At the time of sending my report for prooth reading, I notice that the Worsley Inn, Wroxall has closed its doors, The Wishing Well, Ryde is boarded up, and what can only be described as looking like a presidential nuclear fallout bunker, The Colwell Bay Inn might even pass off as a space ship with its windows blocked off with what looks like aluminium. (The man on the street tells me that they no longer employ carpenters to board 'em up, they call out Andros Engineering!) No doubt they will be re-opening soon as they're not town centre pubs and all three serve their own communes and I for one am a great believer in local pubs and clubs.

On the club front, and having been bullied by Steve Shaw (the one who's not very good at darts!) at Ryde Social Club, I have to mention that the club has Real Ale on at the moment and I must say he keeps a good cellar. At the moment **Caledonian Smokey Pete** (4.3%) is on the hand pull and Wightwash will also be available from this outlet soon.

Good luck to the Telecom Club in Ryde whose future will be decided at their EGM while we are going to print.

I failed to mention the Lake Huron being up for sale in the last issue. Truth to tell, I usually cheat and get my information from the Gully Howard website. It's so

## King Harry's Bar

The Old Village, Shanklin

Come and try our wide variety  
of Real Ales

Winter Opening from 12 noon

**Tel 863119**

Closed during part of January for staff holidays and redecoration - phone first!

much easier than faffing about on the scores of other sites and only coming up with the odd one here and there, not only that, on Gully Howard you tend to find a lot of 'em at the moment...Tim!

### BREWERY NEWS

#### GODDARDS

Chris Coleman tells me that considering the approaching, (or are we in it) credit crunch, Goddards Brewery are producing very much on par- if not better than this time last year. Overseas deliveries to England are also ticking over quite nicely and they are enjoying a very good and regular clientele at the moment. If you get time to do it, check out the revamped website

*The*

## Crab and Lobster Tap

*A Truly Traditional Pub*

and the oldest license on the Island

**Grove Road Ventnor**  
(01983) 852311  
Live Music

[www.goddards-brewery.co.uk](http://www.goddards-brewery.co.uk) where you will find all manner of things from a very professionally made video about the brewery, to a picture of Alan Titchmarsh. (Had to mention him to keep up with the C.P!) From now until the end of the festive season you may well find a special one-off limited availability of a very fine traditional brew of **Winter Warmer** which Chris has called 'Vintage Christmas' - I can't tell you anything about it as firstly I haven't tried it and secondly I've lost my notes so you'll have to find an outlet that sells it before they sell it!

## VENTOR BREWERY

Xav was unable for comment when I popped round the brewery as he was swanning around Birmingham at the BBC Food and Drink show.

I did discover however, that Ventnor Brewery are once again taking part in the Ventnor Christmas Fun Shopping Day(s). Starting on 12th December there will be a Beer and Cider festival together with a Folk Music get-together (bring your own instrument). On the next day (Saturday 13th December) there will be a Local Produce and Craft Fair between 10am and 5pm and an evening disco from 8 til late.

Winter seasonal beers from the brewery include:- **De-Icer** 4.6% a dark amber spicy

ale; **Anti-Freeze** 5.2% a full rich ruby ale; **Good Elf** 4.2% a light festive session ale and **Bio-Foël** 4% a light honey ale.

## STUMPYS

A few years ago Brian was swapping recipes with a chap from a long forgotten Basingstoke brewery who told him about a brew that involved chucking whole Christmas puddings into the fermenting vessel.

Not a brew for the weight watchers, I would have thought! Brian has refined this and marinates all kinds of Christmas pudding type fruit; the results of which get added to the final touch of **Fruits of the Vine** 5% and is now available. **Silent Night** 5% is currently available in casks and bottles.

Stumpys together with Yates' Brewery have been invited to display three of their beers at the Pigs Ear Festival in North London. This event is an eliminator for the prestigious CAMRA Champion Winter Beer Festival held in Manchester.

In another joint venture the two breweries have been involved with another brewery swap; this time with the **Dow Bridge Brewery** of Leicestershire and the **Dark Star Brewery** of Haywards Heath.

## YATES'

Another Island brewer reports an increase in sales despite the gloomy financial news.

A very special brew, **Wight Old Ale** is currently fermenting away and the pump clips are ready. Sadly it won't be available until late January, but I have been guaranteed it will be worth the wait. It will be a Yates' regular beer. Look out for a new range of bottle labels and soon a new website.

## OTHER NEWS

Paul Gill of Enterprise predicts many more pubs will be offering beer from the Cornish brewer **Sharpes**. **Doonbar** is available in many pubs already but

just want a bit of a different "do" than the sewing circle (and I'm not talking about Monty Python either).

You take my point! If you do take the booking for the higher risk group, you need to tell them your rules. You need to provide the extra experienced staff - doormen perhaps, and you need to be there yourself. You need them to understand that you or your staff can terminate their party if it starts getting out of hand, or even if it starts to look that way. Even if money is put behind the bar, it doesn't mean staff can carry on serving to drunks. You need to supervise this.



Money - I'm not going to tell you your business, but my experience tells me that you need to get money up front otherwise you are going to have the devil of a job getting it later.

Many of these parties go off without a hitch, but when things go wrong, they go badly wrong. All I am asking is that you vet and consider bookings carefully. If you think that you are beginning to have problems and need assistance, call Police at an early stage. An early visit may prevent problems later and don't be afraid to call the party off - it's better in the long run.

The other messages are the personal ones to attendees of functions.

Don't ruin your Christmas (and your family's) by being arrested and facing a Court case in the New Year.

Be a bit sensible and know when you've had enough.

Watch where you are putting your drinks so they are not tampered with. Think about how you are going to get home and when. Be aware that when you are in drink, you and your property are vulnerable.

All the best to you.

Enjoy your Christmas, have a great time with your friends and family.

Cheers!

PS 5863 Mudge  
Licensing Sergeant



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Three Real Ales  
One Guest - London Pride - Butser  
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Extensive Menu of Hot and Cold Food  
**Beer Garden**  
Families Welcome  
[www.yarbridgeinn.co.uk](http://www.yarbridgeinn.co.uk)

Dear All,  
As the Christmas season fast approaches, many licensees will be thinking about Christmas parties. Also, many offices, trades-people and other groups will be thinking about getting together at the pub for a meal perhaps, and possibly a right old session paid for by their employer ...  
..... If they're lucky.



It's a great time for people to let their hair down and for employers to thank their employees for a hard years' work. This year Christmas falls on a Thursday, so it can be reasonably expected that on the Monday, Tuesday and Wednesday, there will be office parties galore.

There are several messages I have to give out. In my role as Licensing Sergeant, the first one I would like to give is directed at Premises Licence Holders and Designated Premises Supervisors (that's the person in charge of a pub basically).

Bookings - not a year goes by without there being some problem somewhere with large bookings at premises, albeit a landlord being ripped off by a large group or by a fight or disorder being caused by too much drink. The first piece of advice is to "risk assess" the booking. Do you want it in the first place? I appreciate especially in the current climate that it is an opportunity to make money, but is it worth it if your whole premises have been trashed, the Police have been called, they have shut down your premises and you are possibly faced with going to Court?

Who is the person responsible for the group?



Who forms the group?  
Is it a sewing circle or book readers club or is it the lumberjacks association?  
Nothing against either, of course,  
but I wouldn't mind betting the lumberjacks might



# THE WHITE LION

**High Street, Niton**  
Fine Food and Great Real Ale

**Try our Sunday Lunch**  
Phone (01983) 730293 for booking

**Four Real Ales on handpump including at least one local**

the one to drink if you want to support your local lifeboat is **Atlantic IPA** with a proportion of the sales going to the RNLI.

Say what you like about pub chains, at least they continue to invest in Island pubs. Currently undergoing a face lift including a rather drastic haircut is the **Plough and Barleycorn** in Shanklin.



The "Plough" as seen in the last issue



The "Plough" now

## The Volunteer

Victoria Street, Ventnor Tel: 852537

*Mike and Heather Janvriin invite you to partake in one of*  
**8 Real Ales**  
*(all in tip top condition)*  
*in the Island's smallest pub*  
[www.volunteer-inn.co.uk](http://www.volunteer-inn.co.uk)

Dave (the Hobbit) Edwards has asked us to tell you that the **Propeller Inn**, Bembridge will be "mothballed" for January and February and reassures all that it has not closed.

I'll leave you now with a poem that my Dad used to say to me when I was a child. I still can't quite work it out. Answers on a postcard to.....

**I Wonder**

I wonder what Christmas will be,  
No merriment, good cheer or glee,  
Now that Santa's arrested,  
Because someone protested,  
That he laid some doll under their tree.

Happy New Now!

**8 Real Ales**

*Paul*

**A**

**Favourite**

## Traveller's Joy

**Families Welcome**  
Pallance Road, Northwood, Isle of Wight  
Tel: (01983) 298024  
[www.tjoy.co.uk](http://www.tjoy.co.uk)

Garden play area and pet animals

Function room for private parties

"THE DIAMOND CLUB" known as "THE HOLE"

Recently Vic King received an email from Germany. It was from Simon Hornsby an Isle of Wight ex-pat who at one time ran the famous (or perhaps 'infamous') Diamond Club in Ryde. Here is his story...

It was the year 1963. I was asked by the Young Liberals to be their candidate for the Town Council elections and I stood against Mr. Minghella who was the Conservative Candidate. At this time the "Diamond Club" or the "Hole" as it was called by most people was nearing the end of its existence. I'm not sure how long it lasted or when it actually started. I'm sure somebody must remember but I have no dating possibilities (other than the election date) due to the fact that I have no written records of the project. However my memory has vivid pictures of the events and here they are:



The entrance to "The Hole" before renovation

The idea for the club came to me because it was rather expensive doing shows or parties on the pier or at similar venues. My friend Bob suggested talking to his father about renting the cellar under the Flamingo Club. Mr. Watkins was a bit sceptical about the plan but he agreed to help. I started to arrange things and get materials for the renovation of the extremely filthy premises. My partnership with a friend did not work out so I decided to go it on my own with the help of a few other friends and of course the guys from the band who were planned to be the "Entertainment Department" of the future club. A gentleman, whose name I can't remember, who supplied the pinball and betting machines to the Flamingo Club, agreed to finance tables and chairs for the project.

I decided at this point to name the Cellar the "Diamond Club" but due to the appearance from the street perspective, everybody, including myself, started calling it the "Hole" and I suppose really that this was its "real" name! The name "Diamond Club" gave it a small amount of dignity although I'm quite sure that many "dignified" older residents of the town believed that Beelzebub, Lucifer and the fires of hell were raising their ugly heads slowly but surely out of the bowels of the cellar under the

*f* HENRY'S POCKET JAZZ BAND

One piece  
jazzband  
extraordinaire

JACK TAIT  
(01983) 854403

We visited the mainland again and went to quite a few pubs but only one was really worth mentioning!

THE RED SHOOT INN AND BREWERY near Ringwood is a lovely pub, nestling in the New Forest and brewing its own beer, **Muddy Boot, Forest Gold** and **Tom's Tipple**. The guest ales were **Wadworth 6X** and **Henry's Original IPA**.

It has two beer festivals, with 30+ beers over three days. The next one is 3rd - 5th April. I talked to Jude Karelus, the landlady and tried all three of the pub brewed beers which were excellent. The pub serves good food too and was extremely busy whilst we were there.



Through the pub car park is the Red Shoot Camping Park with 70 pitches for tents, camper vans and caravans - ideal for a beer festival! Book early for the camp site as demand is very high.

This pub must be good for a day out for a mini bus/coach trip.

Have a look at their website [www.redshoot.co.uk](http://www.redshoot.co.uk)

*Pete Cebh.*

*Ron's Recommendation*

The Chine Inn, Shanklin

Tucked away at the bottom of Chine Avenue in Shanklin is the Chine Inn. It's our local hostelry, and the Landlord - sorry - the Designated Premises Supervisor! - is Prince Charming himself, Bill Downer!

Bill's style and charm add to the character of the old pub, and one is never disappointed by the quality of the two first-class real ales always on draught, plus, generally, a guest ale.

Sunday lunch is a perfect treat; whilst enjoying the quality of the food, the view of the Chine, beach and sea can help one to relax and forget the credit crunch and other adverse matters of the day.

A regular bonus is Lewis Berry's appearance on Saturday evenings and Sunday afternoons. Lewis's fine guitar playing and vocal talents blend most appropriately with the friendly atmosphere.



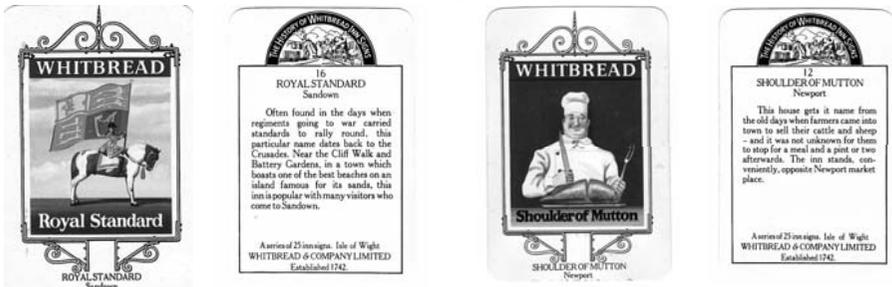
Ron Bird

Why not tell us about your favourite pub? Email [editor@wightwash.org.uk](mailto:editor@wightwash.org.uk)

One day when Brian White was 10 years old, he found an old matchbox with a loose label. He peeled it off. Today, 60 years later, he still has it; together with around several thousand more.

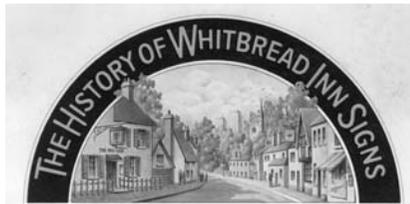
But it wasn't about matchbox labels that Brian contacted Wightwash...

In 1974 Whitbread ran a national promotion. Participants were encouraged to visit specific pubs and collect a set of cards featuring an image of the pub's sign.



The Isle of Wight was one of 25 areas chosen to take part in the scheme. Once all the cards were collected, they could be mounted in a special book, with articles from celebrated authors and journalists such as E.R. Delderfield and H.A. Monkton.

Brian was an enthusiastic participant and still has 8 completed books. At one time he was hoping to swap the books with anyone who had completed the scheme in a different area.



He also has a poster, issued by Whitbread at the time (unfortunately somewhat nibbled by mice) showing all the participating pubs throughout the country.

The other Isle of Wight pubs featured were, The Solent Inn, Ryde; The White Lion, Arreton; The Sloop Inn, Wootton; The Griffin, Godshill; The Bugle Hotel, Newport; Boniface Arms, Ventnor; Fighting Cocks, Arreton, White Hart, Havenstreet; Wheat-sheaf, Yarmouth; Rose Inn, Ventnor; White Horse, Whitwell; Plough and Barleycorn, Shanklin; Vine, Newport; Crab, Shanklin; Red Lion, Newport; Road-side, Nettlestone; Kings Head, Yarmouth; Buddle, Niton; Castle, Newport and The Railway, Ryde.

We shall be showing some of Brian's matchbox labels featuring Isle of Wight pubs in a later issue.

Brian can be contacted via Wightwash.

editor@wightwash.co.uk or phone 721557

Go to [www.wightwash.org.uk](http://www.wightwash.org.uk) to see the whole collection.



"Flamingo"!

All we wanted was a place to have parties, music and fun. Half a generation later this philosophy was called "sex, drugs and Rock 'n' Roll"!

One of the problems we had during the life of the Hole were rumours that aspirin in coke was being consumed as the "in" drink of the club. This really hurt because I would never have allowed anything in this direction to happen. I have never been tolerant to drugs. I started to watch the behaviour of guests and remember banning one young lady who we caught doing exactly what the rumours had intimated. We got everything under control and being without a licence for alcohol we had to be very careful and watch the activities of the guests. We opened the club as a coffee bar which suited the "Mod" image (which we wanted). The renovation was hard work as I didn't have as much help as I needed. Most of the guys were working and could only come in the evening so that I had to do most of the work on my own but it was fun nevertheless. I worked (and slept) in the cellar for weeks slowly becoming as dirty as the building that I was trying to get clean! Eventually everything was finished and the opening night was a huge success.

At this point I will describe the Club's appearance because it was very attractive and different from anything that I had seen before or ever seen since!

The entrance from the street was a hole about 4 feet wide and perhaps 3 feet high. One had to bend down to get under this opening. A stone stairway led down from the hole to a short corridor which was deeper than the street thus having a relatively high ceiling. At the end of the corridor was a double wooden door which had the appearance of a castle entrance - very medieval! This door led directly into the first room of the club with the bar on the left side. The club was completely round with a dome-shaped brick ceiling. However this round building was divided into 4 rooms (quarter circles). Seen clockwise the first room was the bar, the second had a few tables, the third was where the band played and the fourth had a juke-box and was the main room during the week for dancing. I had a separate room at the back which was the storage room and "office". We obviously had lights

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*"The Soundtrack to Your Party"*  
**MUSIC & LIGHTS FOR ALL OCCASIONS**  
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 or  
 info@westwightaudio.co.uk

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 Shanklin Old Village  
 Open lunchtimes and evenings  
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 Good Food, Fine Wine and Fine Ale. Tel: 862514

**Check our Specials Board**

Live Entertainment Every Night

Continued on back page...

Anyone driving through Lake recently (and there are lots of you) will have noticed that one or two businesses have closed down and I don't just mean the Midland Bank.

Gerry White, landlord of the Stag Inn, is concerned about this. He points out that Lake has much to offer:

- A regular and frequent bus service
- Restaurants and take-aways
- Many retail outlets including a chemist and a newsagent
- Professional services such as a vet and a solicitor
- A Post Office
- Two pubs and a social club
- A large, underused and FREE (for the first half hour) car park
- A train station with a regular service that connects to ferries and the mainland

And within a few minutes walk

- A golf course
- A beautiful cliff walk

Gerry says he loves the Isle of Wight even more than his native Dublin and in an attempt to breath some life back into the village has become a local councillor and hopes soon to become a county councillor. Some of the ideas he is championing are the building of a veterinarian hospital which would bring jobs and more trade and the use of empty buildings for youth activities. Another idea is converting the Stag's cellar into a Lake Museum.

The Stag itself has a rich and interesting history, at one time belonging to the Ventnor Brewery before becoming one of Burt's 12 Island pubs.

Currently the Stag is doing rather well. Real ale sales have been soaring and the home cooked lunches (served up every day until 3pm) are proving very popular. The two roaring open fires are most welcoming during these chilly winter months.

Anyone interested in the history of Lake, may like to know that a book on the subject - "Jeff's Story" by Jeff Brett and Brian Greening has just been published. For more details, phone 402446 or call in to the pub!



The Stag,  
Image taken from an old Burt's beer mat



Gerry is pictured here with six month old Pompey, bar manager Andy Bishop and Ventnor Brewery's Xavier Baker.

Ale is our national drink, with a history going back hundreds of years. It is the British equivalent to Europe's wine heritage, containing a similar huge variety of tastes, textures and aromas. Put true balance in your diet and enjoy some of the suggested beer and food pairings below!

**Try Goddards Ale of Wight** abv 4% with Mediterranean food, pasta and dishes with olive oil.

Citrusy aromatics and balanced hoppiness moderates and complements dishes where oil and herbs are staple ingredients.



**Try Goddards Special Bitter** abv 4% with fish in sauces or batter, blue cheeses and curries. Not having *too* intense a character means Special Bitter can play a fine supporting role.

**Try Goddards Fuggle-Dee-Dum** abv 4.8% with barbequed meats or hearty casseroles. Fuggle-Dee-Dum's big, bold, rounded character is just the job here.



**Try Goddards Ducks Folly** abv 5.2% with lighter curries, grilled meats and mature cheeses. A higher level of alcohol lends a softer mouth-feel and provides that 'iron fist in a velvet glove' robustness.

Please note that this is the first in a new series of articles. In the next one, we'll hear from Ventnor Brewery. (With a bit of luck)



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## Beer With Food

*a biased view from Goddards Brewery!*

As a committed wine drinker I ask you to put your corkscrew down and reach for your bottle opener. You have now made the first step on the entertaining and enlightening journey into the growing trend of beer & food pairings.

The idea of traditional ales being used as an accompaniment to a wide range of foods can be met with surprise and suspicion, but beer's role is a valid one in complementing food. Especially when one considers that many wine styles - especially high volume everyday brands, are increasingly vinified to achieve ever fruitier, and 'brighter' drinking experiences for the consumer.

These wines are great for parties and social quaffing, but being the equivalent of concentrated alcoholic fruit squash can prove a clumsy match for food – and is often a complete disaster with spicier cuisines.

An Italian once bravely shared her personal opinion that *all non* - European wines were 'disgusting' with food! A controversial comment indeed, and clearly mistaken, but it is fair to say that there *are* viable alternatives when it comes to food and drink other than defaulting to a wine bottle.

The structure, dryness, degree of Hop influence and alcohol all work together to make traditional ale a realistic alternative to many wine options when matching with food.

Every one's palate is different, not least due to the variation in mouth chemistry (lovely thought), so naturally, the journey will take different routes for different people which is half the fun.

Sunday Sunday Club roast & drink* £6.49	<h2 style="margin: 0;">S. Fowler &amp; Co.</h2> <h3 style="margin: 0;">Union Street Ryde</h3> <p style="margin: 5px 0;">Tel: (01983) 812112</p>  <p style="font-style: italic; font-size: 1.2em; margin: 5px 0;">Great Beer at Great Prices</p> <p style="margin: 0;"><a href="http://www.jdwetherspoon.co.uk">www.jdwetherspoon.co.uk</a></p>	Check out Our offers On-line Including a great <b>CAMRA</b> membership deal
Tuesday Grill Club grill & drink* £5.99		Breakfast served 9 - 12 £2.49
Thursday Curry Club curry & drink* £5.99		
*Choose from a list of beers, wines and softies		

## The Four Seasons, Wroxall

Shirley Amner and Liviu Giurea are the *New Faces* behind the bar at the Four Seasons Inn at Wroxall.

Many will know Shirley from her years at the Wight Mouse where she started as a waitress and barmaid when the pub was owned by John Bradshaw. Over the years the pub changed hands and Shirley experienced all the different aspects of the trade, working for a time in the office and even for a short while in the kitchen. She ended up as Manageress under the Hall and Woodhouse ownership of the pub.



The next natural progression was to run a pub of her own and the opportunity came when the Four Seasons came on the market. She and Liv took over the pub on 24th September.

Liv was head chef and assistant manager at the Wight Mouse and previously had worked in Germany, America and on the QE2. In his new position as partner in the business he is able to indulge his love of cooking and work with a flexible and expanding menu. Everything is cooked to order and the emphasis is on healthy eating for everybody.

The Four Seasons currently has three hand pulled beers with **Ringwood Best** and **HSB** as stock ales and a rotation of guest beers. Look out for a nice winter warmer for Christmas.

For more details about the pub, new *Take-Away Menu* and reservations phone 854701 or see the website  
[www.the-fourseasons-inn.co.uk](http://www.the-fourseasons-inn.co.uk)

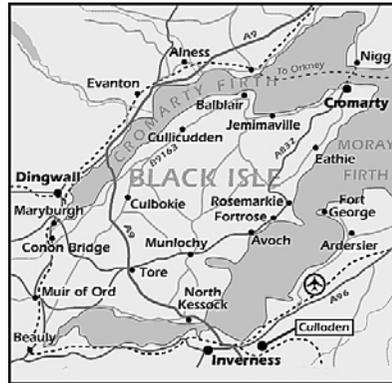
A warm Wightwash greeting goes to Dave and Jan who have taken over the **Roadside Inn**, Nettlestone. Chef Rafael is still there and Christmas bookings are now being taken.



# The Anderson

I've just been to a brilliant pub which I would like to tell you about but for days I have been trying to come up with a clever headline to combine the *Isle of Wight* and the *Black Isle*. (Suggestions please)

Fortrose is a small town on the south shores of the Black Isle, that's the bit of Scotland that sticks out just north of Inverness. At this time of the year it is windswept, cold, lots of rain **but** has one of the best pubs I have ever had the pleasure to visit - The Anderson.



To use the current parlance, the Anderson ticks all the boxes:-

- It serves real ale (in perfect condition) from four handpumps with a good and varied choice and even the row of keg taps are connected to the most drinkable and interesting of beers (**Anchor Steam Liberty Ale, Karmeliet Tripel** amongst those on my visit)
- It has a cornucopia of foreign ales for the inquisitive to try (101 Belgian beers for instance) and in true Scottish style, lots of whiskies (214 at the last count).
- There are tasting notes in abundance for the beers, whiskies and wines.
- The bar staff are friendly and knowledgeable.
- It has a superb menu and food is perfectly served (none of your "never mind the quality, you can have lots of chips").
- And what could be better - during off peak periods there are special CAMRA discounts on hotel rooms (see website for details [www.theanderson.co.uk](http://www.theanderson.co.uk))

Perhaps what might be surprising is that the hotel is run by AMERICANS! Jim Anderson and his wife Anne have a background in catering and I think it is fairly safe to say that before moving to Scotland, Jim had a significant hand in altering the state of Philadelphia's attitude to beer.

For a while he ran *Philadelphia Scene* a magazine promoting forward looking local brewers and importers. This at one time expanded to a website and even a weekly radio programme (the first guest was CAMRA's Ian Lowe). *Real Ale Rendezvous*, the longest running USA real ale festival of its kind was Jim's brain child as was the still thriving *Split thy Skull* festival of Barley Wines which is now an annual event in both Philadelphia and New York.

In 2003 Jim and Anne decided that they would like to start a family and came to the conclusion that perhaps Philadelphia city life was not the best environment. Canada, Belgium, New England and the Highland's of Scotland were all considered. Basic economics brought 200 possibilities down to six. Jim set off on what he calls The Grand Tour "American Style" -and tried to visit all the potential Scottish sites and get back to Glasgow for last orders. A wrong turn sent them along the road to Fortrose and the rest, as they say, is history.

Jim admits that learning to run a hotel is two steps forward and one step back and describes The Anderson as the Fawltly Towers of the North. I loved it but don't just take my word; The Anderson was CAMRA Highland and Western Isles Pub of the Year 2007, 2008 and has won a host of other accolades and awards (see website).



The Anderson's logo is not as many think a picture of Jim. It is in fact a detail of a picture of the painter Holbein (*cos' it looks kinda interesting*)

I had a very interesting chat with Jim about the difference between the British and American drinking habits but perhaps more of that at a later date.

I must tell you briefly about two other encounters on the Black Isle. One was meeting Mr Tattie Heid, to whom I am grateful for allowing me to reproduce his photograph of the Anderson (see below). Mr Tattie Heid has a website and I urge you to look at it [www.mrtattieheid.com](http://www.mrtattieheid.com). Not only is it an extremely interesting travelogue, it also has a picture of me! (see the entry for 20th October—the Whisky Bar). The other encounter was a trip to the organic Black Isle Brewery. I have only just taken delivery of the beers so I can't comment on them just yet. I can however direct you to their website [www.blackislebrewery.com](http://www.blackislebrewery.com)



Mr Tattie Heid's photograph of The Anderson just after the rain