

Wightwash

Volume 2. Number 42



Newsletter of the Isle of Wight branch of CAMRA

Winter Issue 2009

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

Double Celebrations at the Princess Royal

The only delivery Dave Nelson (pictured on the right) was expecting on 27th of November was a new real ale handpump. The other new arrival wasn't expected for another couple of weeks. However, time, tide and babies wait for no man and at 6.50am Sarah presented Dave with a baby boy. (Name currently undecided.) Dave and Sarah have been at the Newport pub since 28th September. The couple met through work when Dave was employed in the optical business in Wolverhampton. Sarah brought him to the Isle of Wight where she has family about three years ago and they have been looking to move here permanently ever since.

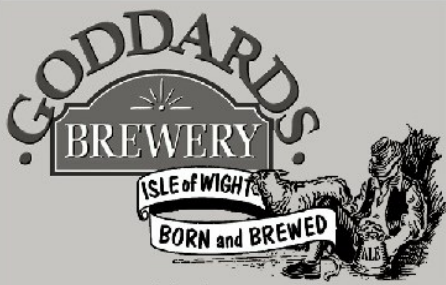
The Princess Royal already had an impressive array of bottled beers and draught ciders; but now for the first time in years - real ale on tap and a new baby!

Hearty congratulations are most certainly in order!



Brewing

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A couple of years ago my brother (a smoker) warned -
“You wait - once they’ve got a smoking ban in place, they’ll start on drink.”

He was right.

Within the last few days I have:-

- Read numerous articles about local promotions to make us all “Alcohol Aware”.
- Had a poster put up in my local telling me what my safe limit is.
- Been sent a “round robin” email asking me join a group called Mothers against Drink Driving.
- And had a good talking to from my asthma nurse



Whilst I do not want to give the impression that CAMRA encourages drinking, we should face some facts:-

Historically the human race has always liked a drop of alcohol (if you don’t accept this, please stop reading now; we are never going to agree).

Drinking too much is silly for reasons for which most of us are all aware.

There are wrong ways to drink - and there are right ways to drink.

I believe that CAMRA has a responsibility to promote sensible drinking in good pubs. This should not be in opposition to a Government initiative aimed at curbing alcohol abuse, it should be in support of it.

In return, wouldn’t it be nice if the Government would support us with a tax break for beer in pubs!



MEMBERS NOTICE

By the time you are reading this you should have received a voting form for Pub and Beer of the Year. If you haven’t please contact Gary Daish (07852 425 622).

Please take time to vote. The competition not only highlights the winners but for all the pubs voted for. The results will be announced on **John Hannam Meets** on **IOW Radio** on Sunday 21st February and in the Spring Issue of Wightwash.

Last year the response was fantastic with 60% of the membership voting. Let’s see if we can do even better this year.

Please Note -

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

From *Paul Mattick*

And without further ado here's a brewery round up -

Yates Brewery

David Yates Snr called me the other day to tell me that following the recent Gold award in the southeast area **Pigs Ear Festival** (barley wine winter beer section), **Yule Be Sorry** (ABV 7.6%) will be available, along with **Silent Night** (ABV 5%) and the new addition to the Yates Brewery portfolio reported last time by the name of **Wight Old Ale** (ABV 6%). It's an entirely new beer and will be available from the beginning of December at a local near you. David has had an official invite to the **National Winter Beers Festival** to be held in Manchester (20th-23rd Jan) and will be taking a selection of beers including the above mentioned, and we wish him well. If you manage to get there in the new year watch out for the fancy dress Punk Rockin fun run. I'd like to pass a message on to David and his crew from **Nicholas Coventry** who was supplied with a mobile bar for his daughter's summer wedding. Nicholas says he was very pleased with the excellent package provided. Should you need a mobile bar or for details, check out www.yates-brewery.co.uk.

Goddards Brewery

I chatted to **Richard Harvey** for a good ten minutes the other day (that's a long time for me). He has lots of news but has told me to keep mum till the New Year... so there! One thing I can disclose is that the Siba website is advertising a Grist Case and Mash Tun for sale on behalf of Goddards... Before the rumours get out of proportion, the equipment won't be leaving for a while. Not until bigger replacements arrive to take their place. The

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reason for this is because Richard is keen to expand in order to keep up with demand. After a fairly quiet November, which is understandable for this time of year, Goddards are looking forward to a busy winter period. **Winter Warmer** (ABV 5.2%) is now on tap until Jan / Feb and I can exclusively tell you that.... Oh no I'm not allowed, am I!

Rosemary Vineyards are producing bottled Ciders. **Naomi Lawless** tells me that **Smallbrook Steamer** (6.5%) and **Rosemary Rambler** (4.5%) can be purchased at the Vineyard. **Tesco** also has Smallbrook Steamer on the shelves at the moment. Should you visit the vineyard and if you give enough notice, they can personalise your labels for you with your own logo/

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picture for pubs or weddings etc. It's well worth a visit and there is a very pleasant coffee shop. You might even be tempted to buy something following a tasting session. Plenty of car parking spaces too.

Dave and Jan Parker have been at the Roadside Inn, Nettlestone for well over a year now. With the experience of running a pub in Fulham, they came to the Island six years ago where they took on the franchise at Cowes Golf Club. It was from there that they decided on taking another Pub. The Roadside boasts one of the best Chefs on the Island, and Rafael has put together an extensive menu at very sensible prices. A special menu has also been arranged throughout December, including Christmas Day. Dave says that on New Years Eve, party-goers will witness a spectacular performance of music and song with Spike Oatley and Gareth Maude, the main part of The Wild Oats. If I wasn't booked up I think I might have been there myself.

The chaps behind the Ventnor Blog have written to us to tell us about a new "What's On" webservice called On the Wight which is aiming to provide a free service to get events across the Island known more widely.

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In these lean times, anything that encourages more people coming into the pub can't be bad.

If you know of events happening in your pub (beer festivals; pub quiz; dart/petanque league matches; music gigs; etc) or elsewhere on the Island, all you need to do is send them an email (OnTheWight@gmail.com) with the details plus your contact information and they'll get it put up on the site so everyone can see them.

Some are already even calling it TimeOut for the Isle of Wight. Take a look for yourself <http://Events.OnTheWight.com>

Well, it looks like that's all I have room for. Bye for now - and Merry Xmas!

Paul

Dates for your Diary

22nd January

AGM - Traveller's Joy 7.30

Branch Meetings

17th February

William Coppin, Newport 8.30

17th March

Sun, Calbourne 8.30

14th April

White Lion, Arreton 8.30

BeerPoint is a system whereby members of the Isle of Wight branch of the Campaign for Real Ale can recommend pubs that they have recently visited and found the beer to be a good standard. The system is providing a useful tool in highlighting good (or bad) practice.

BeerPoint is administered by our chairman John Nicholson who can be contacted via

editor@wightwash.org.uk

Here is a list of our current **Recommended BeerPoint** pubs by area:

North:

Anchor, Cowes; Fountain, Cowes; Horseshoe, Northwood; Ship and Castle, East Cowes; Traveller's Joy, Northwood; Union, Cowes

East & North East:

Fowler & Co, Ryde; High Park Tavern, Ryde; Solent Inn, Ryde; Simeon Arms, Ryde; Vine, St Helens; Village Inn, St Helens; Yarbridge, Brading

Central:

Chequers, Rookley; Crown, Shorwell; Three Bishops, Brighstone; Four Seasons, Wroxall; William Coppin, Newport; Pointer Inn, Newchurch; Prince of Wales, Newport; White Lion, Arreton

South and South East:


Bonchurch Inn; Buddle, Niton; King Harry's, Shanklin; Ye Old Village Inn, Shanklin; Old Comical, Sandown; Volunteer, Ventnor; White Lion, Niton; Winter Gardens, Ventnor; Village Inn, Shanklin

West:


Prince of Wales, Freshwater; Sun, Hulverstone; Vine, Freshwater; Colwell Bay Inn; Sun, Calbourne

Please check the website for an up-to-date list **www.wightwash.org.uk**

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.....
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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.....

It can't have escaped your notice that 2009 was a very good year for beer festivals and in the last issue we published a letter of praise from member Gary Daish. This sparked a correspondence with Richard Dowling some of which is printed below.

Whilst I agree with Gary Daish (in the autumn issue) that we are well served for festivals, I was disappointed by the lack of tasting notes at some of the events. How can we tell what's available and what we want to try? Can I encourage organisers to provide these in future?

I wonder if IoW CAMRA could help, if only to supply a template for good tasting notes that they could use and would make them aware of what's needed. As soon as a festival is announced, you/we send them a pro forma to use.

Name of beer	Category	Brewery	Location	ABV	Description	Ingredients	Other issues
Steephill Betty	Porter	Steephill Brewery	Ventnor	4.8	A dark and subtle porter with tinges of Christmas pudding and autumnal leaves.	Chocolate Maris Otter malt with crisp Fuggles hops.	Awarded best porter of the South Wight 2008

*Having written that, I want to make it, and taste it.
.Keep up the good work, Wightwash is very useful.
Richard*

We think that this is a brilliant idea. If you are thinking of holding a beer festival and you would like help in providing tasting notes contact us and we will do our best to provide you with the wherewithal. editor@wightwash.org.uk or phone 721557

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No financial rewards but would be most valued by stressed editor.

Advertising Assistant

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No financial rewards but would be most valued by stressed editor.
Apply: Tim Marshall (Editor) 721557 or editor@wightwash.org.uk

Hi
I was just wondering if your members had any historical information regarding the Blacksmith's Arms, Newport. I have very recently discovered a number of photographs of members of my family outside the Blacksmith's Arms in the 1930s (examples attached). The strange thing is that the licensee is shown as Robert Quinsey, my family name, but I have no idea who he might be!

Any information would be most gratefully received.

Paul Quinsey email: paul.quinsey@blueyonder.co.uk

Paul can also be contacted via Wightwash
Email editor@wightwash or Tel: 721557

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My Aunt Mary (Nellie) Quinsey, my paternal grandmother Mary Ellen Charlotte Quinsey (nee Jones).



No idea, my paternal grandfather Joseph Quinsey, no idea, my paternal grandmother Mary Ellen Charlotte Quinsey (nee Jones), my father Henry Quinsey.

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LETTER FROM THE WESTERN ISLE

One reason why West Wight is not as well known as it should be is probably that we do not blow our trumpets loudly enough, except of course when talking of ferries!

In fact life goes on rather unsteadily as there is no telling whether any roads are open for escape although we are seeing significant improvements.

Oh yes and the pubs, all of which are still in business and offering some excellent fare both the liquid and solid variety.

Thinking of Yarmouth things hold up quite well - I had some real old-fashioned tasting Abbot in the BUGLE recently when I was reminded that I used to write a few words to Wightwash. I usually drink (moderately) in the BROADWAY where service, ales and company cannot be faulted - don't forget the Post Office and tearoom. The recent appearance of some Welsh Dragons was at my request and great it was and much appreciated. Ale is well chosen and drawn from the tub as it should be. Food looks excellent but as I only live round the corner...!

I gather that the STANDARD will be re-opening as an hotel so wish them well. The only other place I use twice a week (escaping from Dimbola Lodge) is SANDPIPERS where the bar is now the BEACH BAR which has been much altered but is settling down well. Beer choice varies with up to four ales that are all good, especially Hookey Gold. Although some pubs are struggling a bit, trade is as good as might be expected at this time. The exception of course is the PRINCE OF WALES which will never change as one of the few real beer houses left on the Island. I should walk there one day and try the taxi home!

Brian Snellgrove

Editors Note:

I am always pleased to hear from "the regions". We all know that east to west the Island is roughly 28 miles which in Isle of Wight terms is a **very long way**. Let us know what is happening in your neck of the woods. Email editor@wightwash.org.uk or Tel:721557

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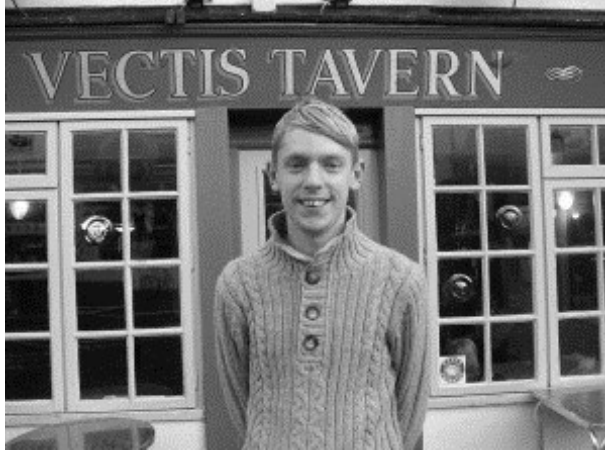
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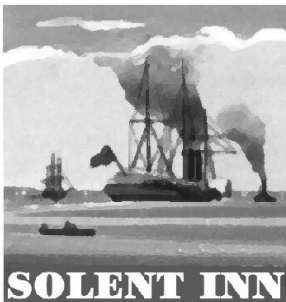
www.jdwetherspoon.co.uk



When Paul Kirkpatrick left school he went straight into the licensed trade, working at Cowes pubs the Painters Inn and the Vectis Tavern. Inspired by a colleague, he enrolled with Smart Training and over the next few years gained qualifications in hygiene, health and safety, beer and cellar quality. He also became a personal license holder and is now NVQ level 3 in Hospitality Supervision.

When the job as manager of the Vectis Tavern came up Paul put himself forward and was very pleasantly surprised when Keith Henesy of Castlebank Corp. (the leaseholders) offered him the job. Paul thinks that at 23 he must be the youngest landlord on the Island. (Let Wightwash know if you know better.)

The Vectis Tavern is a “no-food” pub catering specifically for drinkers. It has Yates Undercliff and Courage Directors as stock beers and one guest beer (currently Jennings “World’s Biggest Liar”). It regularly features live music and Thursday’s Open Mike night is extremely popular.



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The King Lud, Ryde

The Ryde Heritage Society certainly chose well when they decided to hold their fortnightly meetings at the King Lud. Landlords Sam and Suzie Mackay have so enjoyed the Thursday get-togethers that they have agreed to donate a whole wall to the history of Ryde. Soon the newly painted wall will have photographs, maps and other items of interest depicting Ryde over the centuries.



Sam and Suzie met while working in France for the then fledgling holiday company First Choice. Summers were spent near the beach and winters in the mountains. After four years, however, although having had a brilliant time they had little to show for their endeavours (“2 surf boards and 2 snowboards”, according to Sam). It was time to settle down and move back to the Island. Sam gained valuable cellar knowledge whilst working at The Sandpipers under the tutelage of Jay Chapman (if not the best cellarman on the Island, certain amongst the top two). Suzie put her experiences to good use designing bars and restaurants. Later Sam went on to work for Smart Training, passing on his knowledge to others.

The couple took over the King Lud on 28th July and “hit the ground running”. Sam pointed out the value of a good team, and the importance of having someone you trust in the kitchen while you are front of house or the other way round.

Food is available all day “from when we open to when we close” and features bar snacks and pub favourites (“all the things you would expect”). All food is home cooked and locally sourced.

The pub is a real family affair, staffed by Suzie’s aunties and cousins (apart from Dave who is “part of the furniture”). There are three hand pumps with one always featuring a local ale. HSB seems to be the house favourite with Spitfire and Wadworths amongst others making appearances as guest beers.

Bands are queuing up to play at the King Lud on Saturday nights. Friday night’s entertainment is provided by a DJ and Wednesday is a very popular open mike night.



The Wheatsheaf, Brading

When Craig Harris appeared on BBC's Masterchef judges John Torode and Gregg Wallace recognised his flair for cooking and told him to "go for it". At the time, he was working as an IT specialist in Sheffield but had always thought of moving to the Isle of Wight.

Craig first came to the Island when he was three and has been returning ever since. When he met Marie he brought her down with him and was relieved to find that she liked it as much as he did.

The couple started negotiations to buy the Wheatsheaf in Brading in December 2008 but things rarely go to plan in the licensed trade and it wasn't until 30th October that they eventually took over.

Craig and Marie are grateful to previous incumbents, Brian and Jane, who built up the trade over their four years tenure. Bar staff Jackie and Lynn have stayed on as has George the resident ghost. (We'll ask Gay Balwin to look in to this for us).

The Wheatsheaf is a free house, so Craig is able to choose whichever beers he thinks his customers will like best. You will mostly find Young's Special or Fuller's London Pride on one of the pumps with an array of guest beers on the other. Dark winter beers have proved very popular.

Obviously, with Craig's televised experience in cooking, food is very important. There is a special seniors' lunch on Mondays (two courses for £5.50) and Friday night is Winter Warmer Night with dishes such as beer stew and dumplings and steak and kidney pudding with mash and peas.

Lunch is served 12 - 2. Evening meals are available 6 - 8.30 except Tuesdays when Craig and Marie have the night off and go and drink someone else's beer.

Things to look forward to include a Big New Year's Eve Party, Brading Day Barbeque and the famous Wheatsheaf Potato Competition.



Chris and Wendy welcome you to...

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Union Inn, Cowes

Colin Conquest hails from Perth, in Scotland. He has managed several pubs on the mainland including the picturesque Parrot Inn in Forest Green, Surrey and the Liquid Lounge in Albert Road, Southsea.

Family connections brought him to the Island where for a while he built wind turbines for Vestas. However, it didn't take Colin long to spot the writing on the wall and he decided to return to the licensed trade. He has been at the Union Tavern since February.



The Union has three hand pumps (soon to be four). HSB and London Pride are the stock beers and currently Seafarers, (which raises money for marine charities) is the guest beer. Real ale is very popular in this pub and regularly outsells lager.

Food is available 12 - 2 and 6 - 9 Monday to Friday. 12 - 9 Saturdays and 12 - 4 on Sundays.

Thursday night is Live Music night with acts such as Sporting Life.

Editors Note:

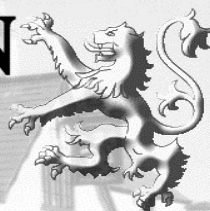
Wightwash would like to wish the best of luck to all "New Faces" whether mentioned here or not. Please let us know if you have any news about your pub.

Email : editor@wightwash.org.uk or Telephone: 721557

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Real Cider Window Stickers

CAMRA has launched a new scheme to promote pubs serving real cider.

A web form can be found on the CAMRA website so put your thinking caps on and submit Island pubs which sell real cider all year round so that they can display CAMRA's "Real Cider Sold Here" sticker. It is planned that a list of all pubs with stickers will be featured on the CAMRA website showing where consumers can go to enjoy a drop of the real stuff.

Interestingly the National Association of Cider Makers has recently produced statistics about cider and perry sales since 1976 and there are two notable peaks firstly in 1988 which is when CAMRA set up its dedicated cider and perry campaigning committee and secondly in 2003 when October Cider and Perry Month was launched. It's refreshing to see the bigger picture of the effect consumer appreciation of these rare and fragrant drinks has over the industry and know what we do as individuals has a knock on affect for all producers.

Rumblings have started again about duty increases but, be rest assured, CAMRA is well positioned to take part in any discussion so that should we need to, The Campaign can let its opinion be known to protect both cider and perry production. Meanwhile enjoy the seasonal mistletoe which thrives on apple trees and try to get outside to a Wassailing event on 12th Night if you can – both are good for the soul.

Wassail

Gillian Williams



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Wightwash Pubs I have Loved Page Fourteen

My first recollection of being a beer consumer around 1955 was a pub near Wisbech, Cambridge-shire, the name of which I cannot remember. I do however recall that first pint costing me one shilling (5p).



As a child born in Nottingham, the magnificent Shipstone's horses fascinated me as they hauled the drays around the city delivering the wooden casks of beer to the numerous Shipstone's public houses and other outlets. Several people left money in their wills for the upkeep of those beautiful animals. I wonder what became of them? Wooden casks had to be handled with care in those days, and the process often attracted a group of onlookers. The patient horses quietly waited while the dray was unloaded, occasionally stamping their great hooves whilst enjoying the contents of their nose-bags.

One of the main differences between pubs in the 1950s and 60s and those of today was the smell. As soon as you stepped through the door you were often enveloped in the hoppy, yeasty smell of beer. Another was the absence of televisions, "fruit machines" and any form of entertainment, except traditional pub games.

I frequented several pubs in Nottingham, tracking down good local ales from Shipstones, Home Ales and Mansfield Brewery. Amongst those hostelryes were The Bell, The Salutation, The Black Boy Hotel (not a very "PC" name by today's standards!) and The Old Trip to Jerusalem, reputedly the oldest pub in England, dated 1189, which at one time brewed beer for the original Nottingham Castle. A series of passages linked the pub to the castle standing on its rock high above. I joined a team of young Archaeologists clearing out some of the nearby passageways, which formed part of an extensive system under the city. It was hot, dirty work, but the ale we consumed afterwards settled the dust - one of the better excuses I've heard for enjoying a pint or two!

On The Isle of Wight, where I moved in 1972, my chosen favourite pub was The New Inn at Shalfleet which I came to know well. As with most "New Inns," this one was far from new, the first publican being recorded in 1730 and the building very much older. The pub had two bars - The Lounge with carpet, chairs and tables and the Public Bar with a stone flagged floor, settles, benches and scrubbed, bare wooden tables. In this room was a massive stone fireplace in which smouldered, day and night throughout the year, a huge piece of tree. It rarely showed any flames, yet the heat generated was amazing. Not only that, but the whole room was suffused with the faint but delicious smell of wood smoke.

There were no hand pumps, and all the ale was dispensed straight from the barrel on racks behind the bar, usually Whitbread Best and Pompey Royal. Food was available, but limited to the good English home-cooked variety.

The landlord, his wife and two children lived in the upper part of the building. Later, I went to work for these kind people, employed firstly to clear out and repair the old stables adjacent to the pub building, then to work behind the bar. Sundays were favourite for bar-work, for after the pub closed at three o'clock in the afternoon, the few staff, and sometimes one or two friends, were treated to a full roast dinner, seated around a large table in the Public Bar, courtesy of our benevolent employers. Together with a few pints and lots of conversation, this delicious meal frequently continued though until time to prepare for re-opening in the evening. Those were the days!

Ben Houfton

Ron Recommends



The Outlook Cafe and Bar, Gurnard

The Production Team of the Bestival organised, for those of us involved in supplying goods and services, a Thank-You party, which was held at the Outlook Bar and Cafe on Gurnard seafront.

When I approached the bar, my heart sank - not a draught pump in sight! However, to my utter delight, the ladies at the bar pointed out their bottled beers - Spitfire, Old Speckled Hen, Fursty Ferret, Bombardier and Pedigree— each one a first class ale-in-a-bottle!

It goes to prove that bars that cater only for draught lager drinkers have no excuse for not providing some decent bottled beers.

My wife - Alana - and I thoroughly enjoyed the evening (thanks to Kate Jackman), and were greeted at the bar by Zanna and Suzanne, and not forgetting Daev, who was somewhere in the backroom!

My recommendation, then, is to try sampling their excellent beers, the good selection of food and a wonderful view over the Solent.

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Ron Bird

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The Penny Red Tea Room

Hello,

As Christmas approaches police officers can be forgiven for a contradictory sense of joy and trepidation. All too often we have seen the effects of alcoholic excess: A few years back a drunk tried-and-failed to head-butt me within the first minute of Christmas Day. Needless to say, my Christmas spirit was dampened a little. On a New Year's Eve a female colleague and I struggled for what seemed like hours to arrest a violent man in a Ventnor backstreet,



until back-up, coming it seemed from the moon, finally arrived. My uniform was so soiled with blood it had to be destroyed. Few things, too, compare to the experience of being pelted with bottles in a public square in the first moments of a new year. In each case the key players were drunk, and, in all likelihood, had not set out that evening to assault anyone or get arrested.



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SEPARATE RESTAURANT open in the evenings

In recent years police have put effort

and resources into ensuring a safer Christmas, and this year is no exception. Licensing unit staff will be involved too - checking that pubs, clubs and off-licences maintain high standards. In particular we will check the sale of alcohol to drunks and to under 18s. We are acutely aware that this has been a tough year for many licensed premises on the Island: The recession has hit some pubs and clubs hard. We are grateful to the many licensed premises who have maintained high standards during the recession in spite of the economic pressures. We rely on licence holders and staff to keep standards high through the festive season to ensure a safer drinking experience for all. The simple act of refusing to serve a drunk can prevent the sort of incident I described, or could prevent an act of domestic violence or a tragedy on the road.

For some, the offence of serving alcohol to drunks is problematic. The Licensing Act makes it an offence to sell alcohol to a person who is drunk. Licensees sometimes worry that they and their staff will be exposed to prosecution for serving customers who are simply in high spirits or mildly intoxicated, so we get asked the question 'what counts as drunken-



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ness?' Unfortunately, for those who crave certainty, there is no simple answer.

The Licensing Act, surprisingly, does not define the terms 'drunk' or 'drunkenness.' This must be the intention of the legislators, who presumably want common sense to be our guide. Surely it is obvious when a person is so intoxicated they should not be served? Clear examples would include the customer falling asleep on the bar, or the idiot who throws his lager about and keeps slamming the quiz machine when timed-out on easy questions! In other words a person's outward behaviour provides an indication - or, as police would say, the evidence - of drunkenness. In general, a drunk will not respond to a polite warning or advice and his behaviour gets progressively worse, regardless of those around him. He steadily becomes a risk to himself and to everyone else. Police expect licensees and their staff to spot the signs and to act, rather than ignore the problem.

Customers may be unaware that at an offence is also committed by any person who obtains alcohol for a person who is drunk on licensed premises. This means that in this respect we, as customers, bear a responsibility towards our friends and drinking buddies.

My (slightly non-Christmassy) message to licence holders is that over the festive period we will be checking for these offences, which usually attract a fixed penalty notice, or, in the worst cases, prosecution. For our part, discretion and common sense will be exercised, but the enforcement of this simple rule could help to make this a safer Christmas for all.

Mark Voller
Police Licensing Sergeant.

The Village Inn

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Newport Guildhall

The Guildhall in Newport is one of the imposing Nash buildings in the town. It has been altered over the years and stands on a site traditionally used by the town's mayor and corporation.

The first recorded Town Hall, sometimes called the Audit House, stood a few yards further west on the corner of Holyrood Street. A new Town Hall was built in 1638 on the present site. Its entrance, which was in the form of a colonnade reminiscent of the present frontage, housed the town butter market.

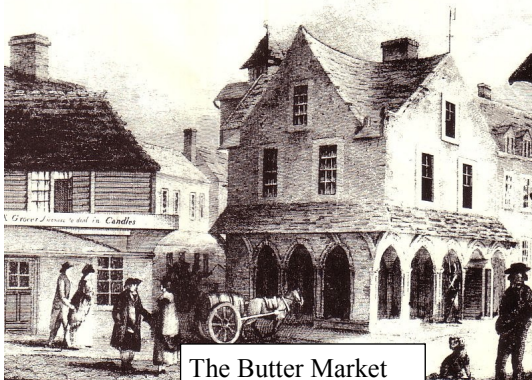
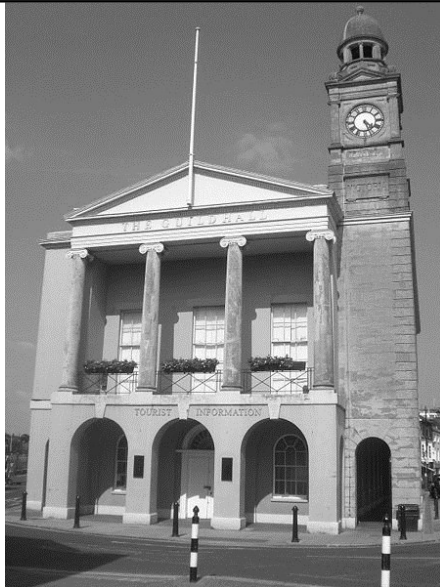
In 1814 John Nash was commissioned to design a new building. Originally it had no tower. This was added in 1887 on the occasion of Queen Victoria's Jubilee.

Within living memory part of the lower floor served as the Newport Fire Station and fire appliances were stored here.

More recently, and until the new secure Courts were built in Quay Street, sessions were held in the Guildhall and it was not unknown for prisoners to make determined attempts to leave the premises unescorted.

On one notable occasion, the escapee was unlucky enough to find himself pursued by a PC Eddie Leal, a cross-country champion who eventually caught him by Carisbrooke Castle.

The building now houses the local information centre and Island Museum housing artefacts and pictures telling of the Island's past.



The Butter Market

The Crab & Lobster Tap

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Victoria and Simon look forward to seeing you soon!

www.crabandlobstertap.org.uk

Rob Marshall

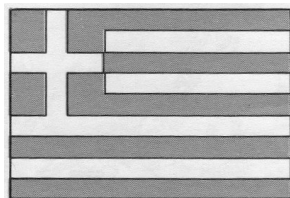
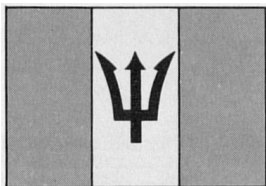
Win a £20 Meal Voucher for the Chequers Inn or a case of Yates' Ales

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 played the title role in the film Lawrence of Arabia?
2/ In which city is the "Book of Kells" kept?
3/ What is the traditional food of the silk worm?
4/ What is written on the "obverse" side of the Victoria Cross?
5/ Where is the Gulf of Carpentaria?
6/ Levi Stubbs was the lead singer with which American soul group?
7/ In what year did the Titanic sink?
8/ Who created Frankenstein?
9/ and 10/ What countries do these flags represent?

9



10

Answers to the Autumn Quiz:

- 1/Ricky Ponting 2/Suggs
3/Strait of Messina
4/Checkers
5/Devon 6/CU
7/Vagabonds 8/Callahan
9/World Wildlife Fund 10/ Amnesty International
Mr Williamson of Shanklin wins £20 meal voucher for the Chequers Inn and Michael Beston also of Shanklin wins a case of Yates Ales.

Advertisement for The Chequers Inn featuring a photo of the building, award medals (1999 UK Family Pub of the Year, 2003 Good Beer Guide), and text: 'A true locals pub where visitors are always made welcome', 'THE CHEQUERS INN', 'NITON ROAD · ROOKLEY · 840314', 'Food served all day everyday • Large garden and car park • Extensive children's adventure playground', and website 'www.chequersinn-iow.co.uk'.

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