

Wightwash

Volume 2, Number 46



Newsletter of the Isle of Wight branch of CAMRA

Winter Issue 2010

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



fastcask™ On Trial

see the results of our survey

Also in this **FREE ISSUE:**

POLICE PAGE BeerPoint

Pete's Progress Island Landmarks

House of Commons

News and Gossip

QUIZ PAGE

Comment

And not a lot more.....



“Making beer is not difficult. What’s difficult is making it well.”

Oz Clark - BBC Good Food Awards 2010

Here are a couple of notices for members. (And if you're not a member, why not join? - there's a membership form on the opposite page.)

Membership Notice Number 1

Pub and Beer of the Year Competition

Yes, folks, it's that time of the year again. You should have received a voting form with this copy of Wightwash, one per member. If you didn't please let us know by phoning Gary Daish (07853 425 622) or sending me an email editor@wightwash.org.uk

In previous years, you could have been forgiven for thinking that the results were somewhat predictable. However, this year the field is wide open. **Please make your vote count!**

The competition is our chance to let our landlords know how much we love them. Even if they aren't winners, a vote shows someone cares. And if deciding which pub to vote for is difficult, how are you going to decide which beer to vote for with all three Island breweries turning out such fabulous beers?

The answer is quite simple: Go out and try them!

The results will be announced on John Hannam Meets on Isle of Wight Radio on Sunday 20th February and published in the Spring Issue of Wightwash

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Membership Notice Number 2

The Good Beer Guide

As I go on my rounds, delivering Wightwash, the Branch quarterly magazine, I am frequently asked the question, "How do I get into the Good Beer Guide?". Of all the questions, this is perhaps the easiest to answer. Good quality beer, served at the correct temperature and in the correct manner. The Isle of Wight Branch has only this criteria, nothing to do with the biggest pub, biggest sales, biggest range, best food, nothing to do with atmosphere, bright lights, easy chairs etc., etc., just good quality beer served and presented in the best possible way.

Last year, commencing in November, out of a total of 171 pubs and a few Hotels with recognized bars, 81 of the recommended real ale pubs were surveyed. Every Wednesday until the end of February a dedicated team of five travelled around the Island to find the best pint. It has been producing our allocation for the Good Beer Guide from the final 30 – 35 which has caused us our biggest problem. Most years we have our disappointments, closing pubs, change of landlord and lowering beer quality for various reasons, but generally we get it right.



This year however we are asking the general membership to play a part in the selection by submitting your own marks for beer quality. All we need to know is the name of the pub, the name of the beer (if possible) and how many marks you would give it out of 5 (in ½ mark increments). e.g. *Dog and Duck, Grotney's Old Grumbler - 2 ½* (This is in line with the National Beer Scoring system.)

Please submit your scores to me anytime between now and the AGM in January. You can do so by email: camraiw@aol.com or by post to: Ken Matthews, 41 Moorgreen Road, Cowes PO31 7LH

The top 30 pubs will be appraised by the Isle of Wight Branch Committee.

Please give your support for this trial.

Buzzy


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
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Address.....

.....

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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.....

In the last issue of Wightwash we printed Andrew Turner's response to some concerns that I had expressed.

Here are some excerpts from the replies he received from the relevant departments.



department for
culture, media
and sport

RE: The Future of Community Pubs

Thank you for your letter to Dr Vince Cable (Secretary of State for Business).... I am replying as the Minister with responsibility for tourism, which includes the hospitality industry.

The Government recognises the value of pubs to local communities both socially and economically. As well as being a hub of social activity, the community pub provides local employment, uses local services and buys in local goods. It also contributes enormously to tourism as it is uniquely British.

I can assure you that I'll be working closely with colleagues across Government to ensure that pubs thrive despite the current economic climate. I want to ensure that businesses aren't tied down by unnecessary regulatory burdens which are the bane of many small and medium-sized business peoples lives. That is why, for example, we have committed to significantly reducing the red tape associated with putting on live music in pubs and other venues.

Yours sincerely,

John Penrose M.P.
Minister for Tourism and Heritage

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Department for
Transport

RE: Lowering the Drink Driving Limit

Thank you for your letter to Philip Hammond (Secretary of State for Transport). I am replying as Duty Minister.

We understand concern about the possible impact of a lower (drink drive) limit on the rural pub trade. This is one of the recommendations of Sir Peter North's review of drink and drug driving legislation, which was commissioned by the previous government. Sir Peter's report covers a wide range of issues and makes 51 detailed recommendations, which we need to consider carefully with other Government departments. In doing so it is important that we fully investigate the economic impact of any suggested changes to the law, taking account of the current financial and economic situation. We cannot say what the outcome will be at this stage.

Our priority is to tackle drink and drug driving in the most effective way possible in order to reduce casualties from these sources to the minimum possible at the same time as protecting law-abiding motorists. We will respond to the report in due course.

The Rt. Hon. Theresa Villiers



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Goddards Brewery

With Christmas fast approaching I decided to pay Head Brewer **Richard Harvey** a surprise visit. It all backfired when to my surprise he was away in Germany!

Assistant brewer **Nigel Eldridge** was at hand who very enthusiastically gave me a tour of the Barnsley Farm Brewery and introduced me to a new sea-



sonal ale brewed especially for the festive season. **Pie Eyed** (4.5%) will be available from 1st December. Described as 'a deep reddish amber colour with cinnamon and festive aromas' and flavoured with a medley of Malty Chocolate sweetness immediately complemented by orange and mixed fruits, it's basically 'festiveness in a glass'. Indulge in a glass or two this season!

Anthony Goddard has reached the point of 'bus pass' and has officially semi-retired. In **Babs** words not mine 'he's an old git' but I'm sure he'll be poking his head round the door every time a bus passes by. Anthony has done a remarkable job over the years and although he'll still be around (sticking his oar in), we at Wightwash wish



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him the very best for the future.

The usual range of ales available across the Island, and now establishments on the mainland include:

Ale of Wight (3.7%), Scrumdiggity (4.0%), Fuggle-Dee-Dum (4.8%) and Winter Warmer (5.2%) this one available normally until February.

A full list of beers and the people involved can be viewed at goddards-brewery.co.uk

I don't know if you lot realised but for several years I have been BLO for all of our local breweries (BLO means Brewery Liaison Officer and every brewery in the country is supposed to have one according to CAMRA guidelines). Well, now I'm pleased to say I have got some help in that department. John Nicholson, our famous Chairman (he likes to be called that) is BLO for the Island Brewery and we now have a new BLO for Yates' Brewery (more about that further on...)

Here's John's report:

Island Brewery

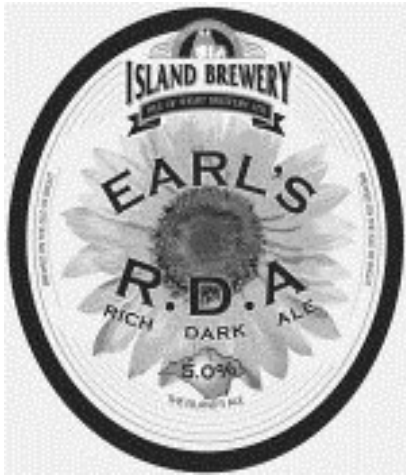
If I had been served a glass of the wort (the liquid produce of boiling the malt) from Island Brewery's new stout, in a restaurant or cafeteria, gourmet as I am, I could easily have accepted it as a glass of finely roasted

coffee!

Island Brewery's new Earl RDA (rich dark ale), is in fact quite an old beer; the private, secret recipe of the maestro Coleman going back to the youthful days of his own home-made mini-micro brewing plant, from which, it is rumored, he did experimental trial brews for Goddards (and the then head brewer, Jonathan Standstill).

In spite of fears that dark beers, especially old fashioned stouts, don't sell, the beer broke records at the Travellers, barely lasting a weekend!

Even though the pump clip was cleverly



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disguised with the hospice motif, so as not to give it's stoutish qualities away, anyone who stumbled across it, stayed with it, then came back the next day for yet more indulgence of this true elixir - or maybe it was to fulfill their charitable conscience, as 10p from every pint sold goes to the EMB hospice.

On its first night, you are served with a chocolate silky smooth, rich roast, with a pronounced espresso undertone, that carries through and lingers in an enticing finish. The second night (and thereafter - if you're lucky enough!) it starts to dry out, as the flavours really start to develop, in a similar way as might a good bottle of red wine. Then, after a week or so, when most fainter beers have long turned, this king



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www.crabandlobstertap.org.uk

does develop a winyness, much prized by the most discerning and travelled connoisseurs, like my old mate Nick, until it finally turns. But, there will never be any danger of that with this beer. Unlike many stouts/porters/dark beers, this is crafted to be deliberately understated, so that the tasting experience grows and develops as you drink, rather than an overwhelming and numbing assault on the taste buds. When you see it, just make sure you ask for more!

Thanks John

And now as promised...

Yates' Brewery

I would like to introduce myself as the new Beer Liaison Officer (sounds very grand) for Yates' Brewery. My name is Lorraine Daish and I am an avid fan of Real Ale especially the "dark stuff". I have been chatting with David Yates Snr. and Hailey (a mine of information) and they tell me they have been very busy with all the Christmas and New Year Beers ready to go.

Four Super Beers:-

Yule Be Sorry (Isle of Wight CAMRA Beer of the Year - abv 7.6%)

Wight Old Ale (abv 6%)

Silent Night (abv 5%)

Wight Winter (abv 5%)

They should be in your pubs by the time you are reading this.

The brewery have also been involved with a beer swap with Vale Brewery so



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look out for Good King Senseless (abv 5.2%) and Long Dark Nights (abv 4.3%). Beer Sales are up both on the Island and the Mainland with Yule Be Sorry and Wight Old Ale available at the King Ludd Festival in Ryde and the Hole in the Wall in Southsea.

David tells me that this is his favourite time of the year with all the rich dark beers available and I hope all at the brewery have time to sample a few (I know I will!) Check out www.yates-brewery.co.uk for more information.

Thank you Lorraine and welcome to the Wightwash gang.

Maggie Cardew (a very nice lady) from the Wheatsheaf in Newport has said that all functions are off till the New Year due to smoke damage following an electrical fire. She would like to apologise profusely for any problems caused and hopes to see you soon.

Looking to run a pub? Contact **Gully Howard** for a comprehensive list of Pubs and Restaurants for sale or to lease on the Island including-
The Colwell Bay Inn, Colwell Road
The Marine, Ryde
Ponda Rosa, Ashley
The Roadside, Nettlesome

This Christmas I went to Selfridges to get the missus a Christmas present... The lying buggers don't even sell fridges.
Have a great one.

Paul

Dates for your Diary

Xmas Beer Fest - Vine, St Helens
phone 872337 for details

28th January - Branch AGM
Traveller's Joy, Northwood

16th February—Branch Meeting Crown Inn,
Shorwell

20th February

Pub and Beer of the Year winners
announced on IOW Radio

27th February - Regional Meeting and visit
to Ringwood Brewery

Have You Got News for Us?

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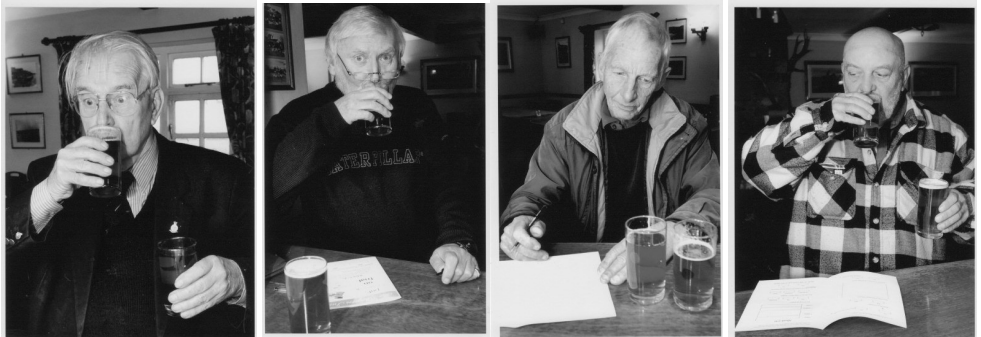
fastcask™ On Trial

In the last issue of Wightwash we asked you what you thought of the new revolutionary way that Marston's have devised to dispense beer - fastcask. With fastcask™ the yeast is removed from the beer by centrifuge and then replaced in the form of a gel bead that is naturally heavier and drops to the bottom of the cask. This enables the beer to drop bright almost immediately. There are huge advantages but does it effect the flavour?

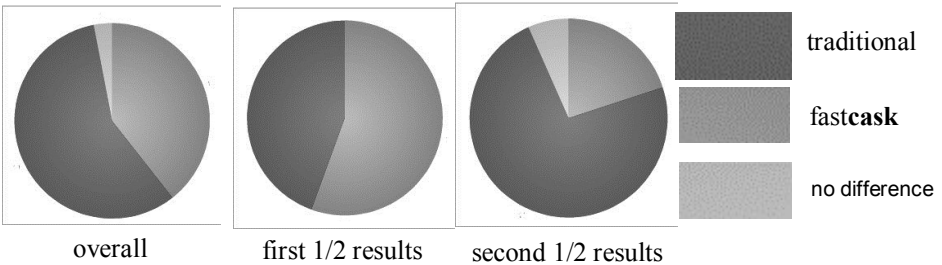


During a week in November, customers of the Chequers Inn Rookley, were invited to compare two versions of Marston's Pedigree, a traditional version and a fastcask version in a "blind tasting" survey. 33 survey forms were completed.

Only one form showed a result of "no difference".



Photographs with kind permission of the County Press



Looking at the overall results the 37% who preferred the fastcask version would indicate a favourable outcome. However analysis over a period of time shows that during the first two and a half days of the experiment 53% actually preferred the fastcask BUT during the subsequent three and a half days this figure dropped to 15%. Towards the end of the trial many commented on its lack of condition.

Comments during the first half:

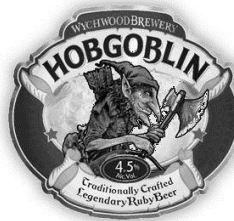
Preferred the fastcask because "Better flavour (and texture)"
Preferred the fastcask because "Smoother with less bitter taste"
Preferred the fastcask because "Slightly more flavour"
Preferred the traditional because "More depth of taste"
Preferred the traditional because "Red (fastcask) smoother, creamier, but sl. Bland. Blue crisper, sl. Sharper, more CO2 "bite"."

Comments during the second half:

Preferred the traditional because "the Red (fastcask) is poor condition"
Preferred the traditional because "Red (fastcask) has a rather bland, earthy taste, perhaps a bit mouldy"
Preferred the traditional because "The Red (fastcask) tastes very flat "
Preferred the traditional - "Smoother. The Red (fastcask) is too flat tasting"
Preferred the fastcask - "Red (fastcask) is "nuttier". Blue seems more acid"



*Wychwood Hobgoblin and
Marston's EPA are now only
available in the fastcask version*



Conclusion

Although 33 blind tastings cannot be considered in anyway a comprehensive study, the experiment has shown up some interesting results.

There is no doubt that fastcask has many advantages, however, our survey indicates that there is a difference in the taste and durability of the two versions.

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Perhaps CAMRA should ask Marston's to make it clear that if a beer is using the fastcask method of secondary fermentation, it should be labelled as such.

For more details go to
www.wightwash.org.uk

Tim Marshall

Drinking to Enjoyment

The Real Ale Drinker

I don't know if we drink more overall in this quarter or not. The belief is certainly that we drink more over the festive season, but do we drink more now than we do during the summer, when on holidays, over bank holidays? I'm not sure, but real ale is good for you, its official.

At an average of only 84 calories a pint (it's the rubbish we eat with it that puts on the pounds) it contains natural nutrients including enzymes in live brewing yeast that are said to stimulate the immune system! Yet, it is not a case of the more you drink, the healthier you become. Your body knows what your limits are, and you should heed them. This is not such a problem for real ale drinkers though, as it may be for drinkers of other, less healthy stuff.

It is well known and accepted that real ale drinkers tend to drink for the taste and enjoyment of the beer, for the company and conversation. They will choose a venue for the real ales they sell, and, if in circumstances faced with no real ale, will drink fruit juice before chemical beer. To quote my dear friend Buzzard: *when you become a real ale aficionado, you immediately deprive yourself of the enjoyment that millions of people derive worldwide from drinking crap!*

What Is and Is Not Enjoyment

A good night out for non-real ale drinkers often means getting drunk and reeling about in good company. For real ale drinkers a good time can be as simple as the enjoyment of a good pint in one's own company – or even three one-third samples at one of Wetherspoon's real ale festivals!

If you look around your local, you will notice that most groups that come in for informal meeting, discussion or company generally settle down with a real ale and often conversation turns to the attributes of a particular real ale in between other business – this does not happen with chemical beer drinkers! I would not like to comment, either, on the comparative potential harm that is derived from such types of drinks. There is focus on policing underage drinking in the street or being served in licensed premises. The law does permit a 16 year old, when in adult company, to have an

alcoholic drink with a meal on licensed premises, and there is an argument for allowing young people into a supervised adult environment, where they may learn behaviour and control. Pubs often welcome youngsters to enjoy and partake in adult games and company, happily serving them with soft drinks. There is a problem, though, with unsupervised drinking in the streets and off-licenses are mainly to blame for this.

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The biggest problem with alcohol on the Island is drunkenness; serving people when they are drunk. When somebody is drunk there are plenty of signs for professional barstaff; slurring of speech, loss of balance or automotive control, dilation of pupils, raucous, inappropriate or other unwanted behaviour. Some people lose the control to stop and say no, and after they have disgraced themselves, are too embarrassed to return to the pub for some time. They are the first people to say they wish that barstaff would not and had not served them. For those the other side of the bar, we can often see the signs of drunkenness which have been ignored by barstaff. The result on customers can be that they don't say anything, but use that pub less frequently, at a different time, or not at all. Let's face it, none of us go into a pub to have this sort of nuisance, no matter how mild it may be. It is always intrusive and unpleasant and very sort sighted by staff not to control it, let alone disrespectful to their other customers.

Show Respect

If we show respect for our drink, we become more discerning and increase our pleasure and our respect for ourselves, our bodies and wellbeing. For landlords and barstaff, to respect their customers and welfare ahead of short-sighted takings surely secures a better long-term business model. For adults, to respect young people, we need to remember that we were young once and appreciated when kindness and understanding was shown.

And for youngsters, to respect the society that they grow up in, to realise that countering

things that you disagree with in negativity, induces negative response. One of the things that you do learn with age, is that you get further and get better results by being constructive in your criticism and bringing people with you rather than setting them against you.



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Happy Christmas

John Nicholson

Pete Cobb's Yorkshire Autumn Camper Travels

The first good pub I visited was the Brewery Tap in Leeds. This is owned by Leeds Brewery which was started in 2007 by two Leeds University graduates.

The lager, Leodis, was brewed on the premises of the Tap, the beer is brewed in their brewery, and very good beer it is too.

The bar was full of Tetley workers having a liquid lunch!

Leeds Best 4.3% is a classic bitter beer.

Leeds Pale 3.8% is an easy drinking pale ale.

Midnight Bell 4.8% is a premium dark mild.

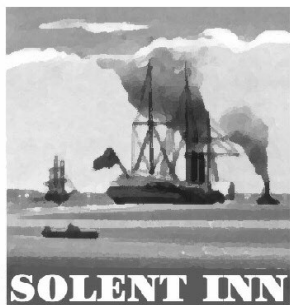
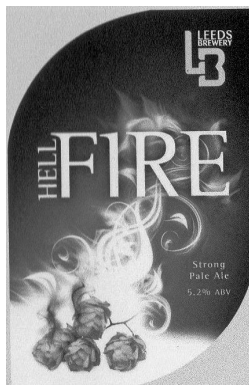
There is also a monthly seasonal beer – October's was Gathering Storm 4.4%. November's sounds good – Hellfire 5.2%.

They also had on offer, Tetley's Mild, Vale Brewery Co's Special and Edgar's Golden. There were also nine Pilsners, ciders and Blue Moon American Craft Beer.

It was a great couple of hours in the bar – the website is www.leedsbrewery.co.uk and now for a bit of culture folks! Adorning the pub wall was a poem:-

The sun set within a mouth
of blackened steel and flame,
as fire draws the character
from every single grain.
A story told a thousand times
in every drop of ale
from field through flame and setting sun
to midnight best and pale. Anon.

The sad thing is that Tetley's Brewery is closing! Thanks to Carlsberg I believe.



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Next was The Hare Inn at Scawton which is near Thirsk at the top of Sutton Bank. This is a hunting, shooting and good food pub but the Timothy Taylor Landlord and Black Sheep were in excellent condition.



Heather and I had a trip on the North Yorkshire Moors railway and lunch in their Pullman Buffet Carriage. It was an

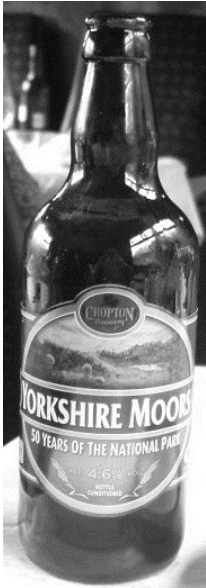
excellent three course meal, silver service! They had a choice of 5 bottle conditioned beers, 4 from the Cropton Brewery and one, Slipway 4.2% from the Captain Cook Brewery. The Captain

Ye Horseshoe Inn

Cook Brewery is in the White Swan Pub at Stokesley, and was Cleveland CAMRA pub of the year in 2008. They also brew Endeavour 4.3% and Black Porter 4.4%.



Ye Horseshoe Inn at Egton, near Whitby has an excellent wide ranging menu, six real ales, some 50 wines and 2 twin bedded rooms if you wished to stay. On offer was :-



Copper Dragon – Skipton Brewery 4.4.%

Jack o' Lantern – York Brewery 4.4.% and Guzzler 3.6% , also from York Brewery and much favoured by the locals, apparently.

The Landlord, Andrew Hall has a BSc in Licensed Retail Management and it shows in the atmosphere and service and the food and beer were superb.

The Castle Inn

"A proper local pub!"

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PUTTING LICENSEES TO THE TEST

During October police carried out test-purchasing at a number of Island pubs, also at off licences. We found a worryingly high rate of failure, with five pubs and two off licences selling alcohol to a juvenile.



The test purchasing in pubs took place on a quiet Monday evening, when staff had little excuse for failing to carry out the necessary checks for proof of age. Only one premises took the correct action, requiring ID from the juvenile, then- once it could not be produced- refusing sale.

Given these failures, police will be carrying out further test purchasing in the near future, and we want licensees to be prepared.

Since 1st October the law requires every premises to have an 'age verification' policy, requiring anyone appearing to be under 18 (or such older age as is specified) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and a holographic mark. This policy should be in writing and should be understood by all bar staff.

Provided staff adhere to their age-verification policy there is no reason why they should fail a future test purchase.

The repeated sale of alcohol to a young person places a premises licence at risk. Two such sales in a period of three months can result in a suspension of the authority to sell alcohol. It is therefore essential that licensees train staff to take the correct action.

CAMRA and others have backed the police action to prevent alcohol falling into the hands of young people. We are sure that responsible retailers will want to do all they can to reduce the harm alcohol can cause and to protect their business from the consequences of an illegal sale. But why do police choose to carry out test purchase operations?


We receive reports from various sources, including young people themselves, as to which premises are prepared to sell alcohol to them or allow them to drink on the premises. Sometimes these reports are inaccurate or just hearsay. Test purchase

is a way of verifying these claims, providing a factual basis for enforcement action. The law endorses the practice and provides immunity from prosecution to any young person carrying out a test purchase.

The consequences of excessive or inappropriate drinking by young people can be serious. Apart from the short term headache and vomiting, serious health

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problems can result. Add to that a much higher likelihood of committing a crime or of becoming a victim of crime. Young people cannot be wrapped in cotton wool, of course, but this action protects them from the harms associated with alcohol, and helps to prevent crime and disorder in the community. Police officers are accustomed to dealing with drunken young people and find in some cases that their parents take no responsibility, and neither know nor care what they get up to. Thankfully, licensees who take the correct action do accept responsibility for the welfare of young people and provide a safe, supervised environment for those old enough to drink.

The Village Inn

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PUBWATCHES GO FROM STRENGTH TO STRENGTH

Pubwatches receive the support of the police because they demonstrate the commitment of the licensed trade to prevent crime and disorder and to make venues safer and more pleasant for customers.

The Island's ninth Pubwatch scheme has just been formed in Freshwater and Totland, and I am sure this will benefit all customers and staff in the participating pubs and clubs (except the minority who will be banned and have to drink elsewhere, of course!).

Pubwatches are formed by licensees and are not directed or influenced by the police. We do support pubwatch schemes, but avoid nominating anyone for a ban and do not take part in the voting.

The local NHS have now received the support of the Island's pubwatches. Representatives of the NHS will be invited to attend meetings to share information with members about incidents on hospital premises or at other NHS sites. Pubwatch will consider banning from participating pubs and clubs any individual who comes to their attention for acts of drunken violence or abuse towards NHS staff. Such a relationship broadens the scope of pubwatch and shows the commitment of licensees to making the Island a safer place.

Pubwatch has the discretion to ban an individual from all participating pubs and clubs on the Island for such period as it considers necessary.

Police support such initiatives, which send a powerful message to the few who abuse alcohol and become antisocial: Behave or be banned!



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Osborne House

In 1845 Queen Victoria commissioned a building at East Cowes which would allow her to find some respite from the duties of state. The building was largely designed by Prince Albert who modelled it in the style of an Italian Palace of the renaissance period. The work was entrusted to Thomas Cubit who had remodelled the frontage of Buckingham Palace for the queen. Victoria spent a good deal of time at Osborne with her large family and mementoes of this are much in evidence today.

After Victoria's death in 1901 the house was no longer used as a royal residence and became a Training College for Naval Cadets. Later it became the Edward

VII Retirement Home for Officers and was used as a hospital for invalids from the services. In recent years it has been open to the public and the extensive grounds have been used for official functions.



Rob Marshall



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THE WHEATSHEAF INN

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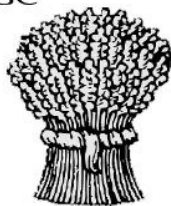
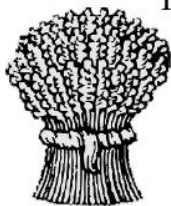
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Win a £20 Meal Voucher for the Chequers Inn or a case of Yates' Ales

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 George Smiley in the recent BBC Radio 4 series "The Complete Smiley"?
2/ Which strait separates Canada and Greenland?
3/ Which Welsh singer had a hit with "Warwick Avenue"?
4/ In Belgium which fruit is used to flavour "kriek" beer?
5/ What name is given to a triangle when 2 sides are of an equal length?
6/ Who took 6 English wickets (including a hat-trick) on his 26th birthday?
7/ In what year was Shanklin pier washed away?
8/ Who is the Secretary of State for Business?
9/ and 10/

Which companies do these logos represent?



9



10

Answers to the Summer Quiz:

- 1/ Anne Boleyn 2/ Australia
3/ Yosemite. 4/ Lionel Bart 5/ Hop
6/ Oklahoma 7/ Lagan 8/ Batemans
9/ Aberdeen 10/ Glasgow

Derek Nicholl of East Cowes wins a £20 meal voucher and Diana Kitcher of Ringwood Brewery (honestly!) wins a case of Yates' Beers. Thank you to all the others that took part.

Advertisement for The Chequers Inn. Includes text: 'A true locals pub where visitors are always made welcome', 'THE CHEQUERS INN', 'NITON ROAD · ROOKLEY · 840314'. Features images of the pub building, interior, and garden. Awards mentioned: 'NOTED BY 1999 UK FAMILY PUB OF THE YEAR THE GOOD PUB GUIDE' and 'AS FEATURED IN THE 2003 GOOD BEER GUIDE PUBLIC HOUSE'. Text: 'An award winning pub set in the heart of the Island's countryside... Food served all day everyday • Large garden and car park • Extensive children's adventure playground www.chequersinn-iow.co.uk'

BeerPoint

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:

Horseshoe, Northwood; Traveller's Joy, Northwood; Prince of Wales, East Cowes; Sportsman's Rest, Porchfield; Ship and Castle, East Cowes; Anchor, Cowes; Union, Cowes; Fountain, Cowes

East & North East:

Dark Horse, Brading; King Lud, Ryde; Fowler & Co, Ryde; High Park Tavern, Ryde; Lake Huron, Ryde; Solent Inn, Ryde; Simeon Arms, Ryde; Vine, St Helens; Ye Old Village Inn, St Helens; Wheatsheaf, Brading

Central:

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:

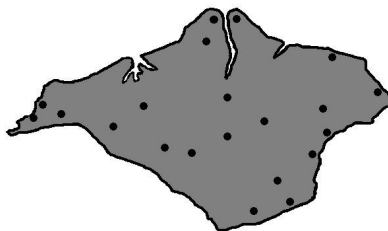
Ale and Oyster, Ventnor; Bonchurch Inn; Buddle, Niton; Chine Inn, Shanklin; Crab and Lobster Tap, Ventnor; King Harry's, Shanklin; Village Inn, Shanklin; Old Comical, Sandown; Perks, Ventnor; Volunteer, Ventnor; White Lion, Niton; Village Inn, Shanklin

West:

Prince of Wales, Freshwater; Sun, Hulverstone; Vine, Freshwater; Colwell Bay Inn; Sun, Calbourne; Broadway, Totland; Kings Head, Yarmouth; Red Lion, Freshwater; Waterfront, Totland.

Please check the website for an up-to-date list

www.wightwash.org.uk
and click on "BEER POINT"



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