Newsletter of the Isle of Wight branch of CAMRA

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



Derek and Ruth Smith finally said goodbye to the **Traveller's Joy** at a farewell party where customers wished them a long and happy retirement. As do we!

Also in this FREE Issue:
BER AND BATTLEFIELDS, POLICE
PAGE, Island Landmarks,
Brewery News, New
Faces, PRIZE QUIZ
and much, much more!







The Wadworth Story see page 10



In the last couple of months we've seen two quite historic changes to the Isle of Wight pubs and beer scene.

Goddards Brewery

In 1987 the stock market crashed and Lloyds looked to their names to cover their losses. One of them was Anthony Goddard. To meet his commitments, the family home had to go as did the vineyard. At around the same time, Anthony met Jonathan Stancill of Burts Brewery, then on its last legs. They both

Chris and Wendy welcome you to...

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agreed that the Isle of Wight needed to preserve its brewing tradition and **Goddards Brewery** was born in Anthony's new home, Barnsley Farm. Last month Anthony handed over the reins to his son-in-law, Patrick. We are indebted to Anthony for his foresight and 26 years of great beers. We wish him a long and happy retirement. More details on page six

Traveller's Joy

In the 1970/80's several large breweries went through a process of "rationalisation". Perfectly good pubs were closed for short-sighted short-term gain; the Bugle in Newport is a case in point. Fortunately there were a handful of enthusiasts like Derek Smith willing to stand up to this trend. Derek and Ruth have been at what is probably the Island's best know real ale pub a quarter of a century. We wish them a long and happy retirement. More details on page eight.

Make Mine A Mild

Is mild making a comeback? Goddards splendid **Collaboration Mild** went down very well this summer and we get frequent requests to recommend pubs with mild.

Prince of Wales, Freshwater always has a mild on tap and has become somewhat of a Mecca for CAMRA overners.

In the next issue we'll publish a mild list. Please let us know if your pub sells mild. Email editor@wightwash.org.uk or see www.wightwash.org.uk for more details.



Join CAMRA Today



Just fill in the form below and send , with a cheque (payable to CAMRA Ltd) to Membership Secretary, CAMRA, 230 Hatfield Road, St. Albans, Herts, AL1 4 LW Rates are Single £25 Joint £30 Over 60 and Under 26 £17.50 (Joint £20.15)

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

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

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Nice to see the Isle of Wight is still doing its best to buck the trend of pub closures with the Character Group opening a new pub in Newport. By the time you're reading this **The Valentine Gray** in St Thomas' Square should be dispensing a selection of fine ales under the watchful eye of Jay Chapman.

We were all sorry to see Chris Cole leave the **White Lion**, Arreton; a hard working landlord with a commitment to good ale.

Owners Enterprise Inns have asked Phil and Micala Mew to run the pub which should be open by the middle of December.

Well done, English Country Inns for reopening the **Hotel Ryde Castle** after the devastating fire which saw the hotel closed for several months.

Sad to see the **Manor House** in Lake which together with the Manor House Ballroom was one of the most popular Isle of Wight venues of the 1950's and 60's has closed its doors. Permission for conversion to a supermarket is sought.



Congratulations to the **Chine Inn**, Shanklin who have shot up to the number four slot in Trip Advisor's Shanklin restaurant category despite only offering food since July.

The Ventnor Hop Festival, now in its 4th year, was celebrated in October. A good selection of ales were on offer as well as live music and home grown products. The festival celebrates the hops grown at the Botanic Gardens which are picked by hand, dried and then brewed by Yates. This year **TropicAle** 5.0% has been joined by a new beer, **Botanic Ale** 4%; both available in bottles from the Botanic Gardens.

CAMRA - ISLE OF WIGHT

PUB and BEER OF THE YEAR 2013

Members.

You should* have received a voting form with this issue of Wightwash. Please take a few minutes to vote. The competition is an important event in the CAMRA year. Let us know which Island pub and beer you enjoyed most in 2013. It's your chance to give a landlord and a brewer a well-deserved pat on the back.

Please send completed form to Gary Daish by 25th January.

The results will be announced on John Hannam Meets on Isle of Wight Radio on Sunday February 9th.

*If you didn't receive a form (joint members should get one each), please contact Gary on 07853 425 622 or email editor@wightwash.org.uk

Island Brewery

Christmas comes earlier every year they say, and, this year, with the long summer, it seemed to start even earlier, with the first signs in the high street and Island Brewery bottling their **Wight**Christmas ale in September!

'We're in the Houses of Parliament, now' says Steve Minshull, supping a Wight Knight at the farewell do for Derek and Ruth, a week after the handover of the Traveller's Joy to a bright new era. 'Knighthood next!' he says looking somewhat hopefully. 'Don't let that beer go to your head, Steve,' I reply, 'although stranger things have happened, like when a loin of beef was knighted – would your labels have room to bear the name Sir Wight Knight?'

'Food pairing is the way forward,' says Steve, and I agree.

Some brewers are already on the way, with Anthony Goddard having taken the lead some years ago for the benefit of his guests at his ward-room like dinner table, (where it is rumoured that he once barked 'it's gespacho!' to a hapless guest who commented that the soup was a bit cold).

"Once you have consistency and variety in flavour and texture, it is a natural business

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opportunity to address the dining market. The Belgians have been doing it for years" Steve goes on to say, nodding at my stemmed glass of RDA which I am sipping like an after-dinner espresso.

I think this is a good idea, and something for us to campaign about" I tell Steve, 'it will fit well with all the other initiatives that are being enacted to promote the Island. I can see no reason why we cannot target our Island hospitality trade to promote Island beers alongside food where, previously, some insignificant foreign wine would be served. Let's make it happen! It could be yet another CAMRA initiative in which the Island leads the way!'

Cllr. John Nicholson BLO



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How about this for a conscientious landlord? This blackboard was recently spotted on the bar of the White Horse, Beyton in Suffolk. Well done, Barry!

Yates Brewery

The Christmas Beer this year is called Festive Firkin. At 4.5% aby it is a rich ruby spicy beer. Yule be Sorry is up and ready to go. Whilst at the brewery I had a sample of both just to make sure they were up to standard and am happy to report they were both Spot On as Gary would say. The brewery is supplying four different mainland wholesale suppliers throughout December and January

2014 and is also doing a beer swap with Milestone brewery. An order from A.J. Wells has also been received to supply 1000 bottles of Slow Burner.

Dave Yates Snr and all his happy band thank you for your support throughout 2013 And send best wishes for Christmas and the New Year as do L.

Lorraine Daish B.L.O.

Goddards Brewery news on next page

Check out our new-look website

www.wightwash.org.uk

We've even got a twitter thingy!

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New Faces at Goddards Brewery

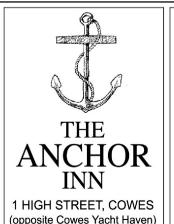
If you're a local CAMRA member, you'll have heard there's a new boy in town at Goddards brewery. Patrick Birley, married to founder Anthony Goddard's eldest daughter, Henrietta, took over the reins from his father-in-law in August, after a career in city finance spanning 25 years, 14 of them spent in South Africa. So not the sort of pedigree encountered in your average microbrewery owner, though one for which some of the big, debt-ridden pubcos might be grateful!

Patrick tells me he's had a long affection for beer, though his lean frame suggests he's managed it better than most of us. So, apart from the family connection, what attracted him about such a radical change in career? Well, he's set up businesses before, and he feels that Goddards is well placed in the market to grow, especially with some fresh new ideas. He's proud of the small and efficient team he heads at the Brewery and, while there'll be no big changes in policy, he believes that a number of initiatives he has planned will increase the profitability of the business, but it'll be an incremental evolution. There



are no plans to get back into pub ownership, for example.

Making no compromises with Goddards' reputation for consistent, quality beer, Patrick intends to sharpen up the brand,



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introduce a new mid-range beer next Spring, which will be the first designed by newly promoted head brewer Nigel, and introduce a range of bag-in-the-box carryouts in 3,5,10 and 20 litre sizes, as well as 5-litre mini-casks. These will be available direct from the Brewery or from the 'Made on Wight' store in Bullen Road. Other changes will see **Duck's Folly** available for more of the year, though their Christmas beer, **Pie-Eyed**, is being dropped. Thankfully, the magnificent **Winter Warmer** will still be there to see us through the dark time of year.

Fuggle-dee-dum will continue to be the flagship beer in their extensive range, around 80% of which is cask, and the rest bottled. Of that, 70% stays on the Island, with the other 20% going to North Island.

Although former head brewer and MD, Richard Harvey, has made way for his assistant Nigel Eldridge to become head brewer, he's still around as consultant. Nigel is joined by Pete Atkinson as assistant brewer, and Anthony is still on the scene as Chairman, though he plans to take a much less active role in the Brewery from hereon.

CAMRA Isle of Wight has always enjoyed a good relationship with Anthony, and no doubt will enjoy a similar one with Patrick. Patrick is keen to meet the Branch, and has extended an invitation for a brewery visit in the new year. In the meantime, he'd welcome any feedback, good or bad, on the beers and the way they're served from local CAMRA members – you can email him at patrick@goddardsbrewery.

Brian Jacobs BLO



XMAS PARTY, VISITORS COMING, JUST FEEL LIKE A FEW PINTS AT HOME?

Goddards Bag in a Box deals for December

Beer	3litre fridge pack	5 litres	10 litres	20 litres
	Just over 5 pints	Nearly 9 pints	About 17 and a half pints	Just over 35 pints
Ale of Wight 3.7%	£12.00	£18.00	£35.00	£62.50
Scrumdiggity 4.0%	£12.00	£18.00	£35.00	£62.50
Fuggle-dee-dum 4.8%	£13.00	£20.00	£37.50	£66.00
Winter Warmer 5.2%	£15.00	£22.50	£40.00	£70.00

- 1. Collect from Made on the Isle of Wight, Bullen Road, Ryde PO33 1QF
- Delivery to anywhere on the Island on next day (Monday Friday) for £5 per drop-off (irrespective of quantity ordered)
- 3. Mainland deliveries available by courier £10 per box

Orders and details of all the beers at www.goddardsbrewery.com or Tel: 01983 611011

In 1986 in the City of London, three gentlemen, Derek Smith, Tim Russell and Graham Stacey were having a drink together and hatched a plan to buy a pub on the Isle of Wight.

Over the following months several options were considered including the Countryman, the Simeon Arms and Brook House Country Club. Eventually Tim's sister who lives on the Isle of Wight alerted Derek to the fact that the Traveller's Joy was up for sale. It seemed ideal; it showed great potential and it could be run by one person.



Ruth and Derek at their "Farewell Party"

The initial problem of raising the purchase price was solved by Derek who used his city contacts to set up a mortgage. Graham Stacey became the landlord whilst Tim and Derek continued to work in the City.

In December 1989 Graham decided to pull out so Derek and Ruth moved from their home in New Haw near Weybridge and took over the pub.

The rest, as they say, is history. They took to it like a ducks to water. Derek, up to then a lager drinker! ran brewery trips, consulted brewers, joined CAMRA - where he was to become local branch secretary for 13 years - and honed his skills as a master cellarman. In the 25 years that Derek and Ruth ran the Traveller's Joy, it has easily become the Island's most awarded pub, frequently winning Local Pub of the Year and never falling outside the top four.

Derek can currently be found "keeping his hand in" behind the bar of the Union, Cowes Mondays and Tuesdays 3pm - 6pm.

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A Short History of the Traveller's Joy

Research has shown that a Mr. William Pope was born in the Traveller's Joy, Tinkers Lane, Northwood in 1799, (the name of the road was changed to Pallance Road sometime during 1939). The Popes kept the pub from at least 1799 to 1835 and most likely into the 1860's. William died in 1859 and his wife, Fanny, died in 1866. According to the deeds of the pub there has been an alehouse on the site for some 300 years when it was a row of cottages. The alehouse was originally located at one end of the row and was relocated several times from cottage to cottage.

In an application for a license in 1904 in the name of Mrs. Preece it states that the premises were rebuilt at a cost of between £700 & £800. The distances to the nearest pubs then were: The Horse Shoe Inn 1mile, The Flower Pot Inn 1mile 1 furlong, The Gurnard Hotel 1&1/2 miles, The Stag Inn 2miles 1 furlong, The Foresters Inn 2miles 3 furlongs. There was only one house within a mile. Mrs. Ellen Hurzza Preece stated that her father held the place for 35 years and she had held it for 6 years.

A map printed on War Substitute Paper dated 1939 shows Tinkers Lane scored through and Pallance Road typed in its place. The current pub has been extensively extended over the years. The current lounge area used to be the front room and the area behind the bar

was the lounge. Locals can remember such idiosyncrasies as a paraffin heater in the centre of the bar being used as the only form of heating, a mynah bird which so upset a visiting darts team that they set it alight! And don't forget the 2 ghosts: one, an old chap wearing a flat cap who gets quite mischievous at times; the other, a lady wearing old fashioned dress who appears when the decorating is being carried out.





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The Traveller's Joy, Northwood

"I wouldn't let just anyone take over the pub!" said Derek Smith at his farewell party when he asked all present to continue to support the Traveller's Joy.

Ashley Pamphilon became involved in catering even before he left school. During his final years he worked at the Three Rivers Golf and Country Club in South Woodham Ferrers under the "Work Experience" scheme and stayed on after leaving school. It was here that he learned his craft.

He moved to the Isle of Wight, where as a lad he had enjoyed family holidays, in 2000 and for a while managed Yorkies. There then followed several years of seasonal work alternating between France and Cowes and it was during this period that he met his partner Kate Clough a fellow Francophile.



Ashley Pamphilon

One day Ashley received a phone call inviting him to become manager of the Anchor where he stayed for six years. Kate enrolled at Southampton University and took a degree in physiotherapy.

The call of France, snow and skis beckoned however, and Ashley and Kate left for France to run the Telemark Hotel in La Tania, Courchevel in the French Alps for four years.

When they decided to move back to England the search was on for a suitable establishment. As luck would have it, the Traveller's Joy had just become available and it just fitted the bill; free of tie, good reputation, and of course, a dedicated clientele of discerning beer drinkers.

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Ashley and Kate took over on 4th October. There has been some redecoration involving all night painting sessions and the dining area has been refurbished and can now cater for up to 40 diners. Andy Barnett ("Barny") is still very much in evidence keeping a watchful eye on the real ales.

There are currently 5 real ales with 3 ready to go. This will increase to 8 all the time during the summer. Beer is also used in the cooking with the introduction of Trav's Gravy and "Just the Best" beer battered fish and chips.

There's live music on the second Saturday of every month, regular race nights with Peter and Terry and a very popular Sunday evening quiz with none other than Derek Smith.

Much is planned for the new year but more of that in the next issue. We would reiterated Derek's sentiments and encourage all to continue to support this wonderful pub. Good to know it's in safe hands.



Point of interest Ashley's mum, Lesley is the landlady of the Sun at Hulverstone

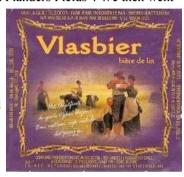


Part One



Earlier this year Gary and myself embarked on a Beer & Battlefields Tour with Podges Belgium Beer Tours. We first visited Essex Farm Advanced Dressing Station at Ypres where the concrete bunkers were established in 1915. This is where John McCrae worked and penned the famous poem "In Flanders Fields". We then went on to Boezing

where the Yorkshire Trenches were excavated dating from 1915 to 1917. This was carried out by a team of amateur Belgium archaeologists known as The Diggers. Feeling rather tired and thirsty from all this history we stopped at the SAS Brewery. The brewery is run by the Leroy family for at least 7 generations. The brewery and local area were badly damaged during WW1 and many of the brewery records were lost as a result. However it is known that the Spanish built a sluice in Boezing in the Middle Ages and that the original brewery was built next to that sluice (or Sas in West Flanders dialect).





SAS beers include SAS PILS, Stout Leroy and Vlasbier (brewed as a tribute to the flax industry which brought prosperity to Flanders) and Yperman a tribute to a 14th century surgeon in Yper. Since 1962 the Leroy family has also owned the Brouwerii Van Eecke at Watou. The beers we managed to try were SAS PILS, Watous Witbier Blonde 5%, Poperings Hommel Golden 8% and Watous Kapittel Bruinne 7%, and

very good they were too.





Day 2 saw a visit to the Brooding Soldier Canadian Monument at Vancouver Corner at St. Julien. This was erected to commemorate the 2000 Canadian soldiers who died in the first gas attacks in April 1915 at this very spot in the second battle of Ypres. This is a magnificent monument and very poignant. We then pushed on to

Sanctuary Wood about 2 miles from Ypres where we were able to see the trenches (I can see where all the water and mud came from) and an excellent Museum where many personal effects such as uniforms, photos, cards, cigarette tins etc could be seen. I have to say there were many gruesome and upsetting pictures of dead bodies both human and animal to be seen. You can't imagine what those men went through. The cemetery at Sanctuary Wood is massive and beautifully kept, but oh so many



graves. The average age being 19yrs to 24 years. Many of the headstones which are known have family inscription on them but there are just as many with the words "Known only to God". Also there is always one German grave amongst the others, this is recognised by having a flat top and not a curved one.



Next stop was the Hooge Crater Museum for a well earned lunch and beer. These were Kapittel Dubbel and Kasteel Bruin. There were many things to see here i.e. weapons, ammunition, uniforms, everyday living things and also full scale scenes of the Great War Battlefields very authentically reproduced.

We were also able to see where the Germans first

used the flamethrower against the Allies. We then went south along the front line to Polygon Wood where we had a guided tour and heard many stories of the Battle of Polygon Wood. Visited the Buttes New British Cemetery, New Zealand Memorial to the missing and Australian (fifth Division). Again this is a massive and very thought provoking place. We followed

this with a visit to Den Dreve Café owned by John Vandewalle a mining engineer and keen WW1 expert.



Whilst we enjoyed Kasteel Donker 11%, Tripel Karmelic 8%, Lefeburc Hopus 8.5% and Westmalle Triple 7% a short film was shown of all his excavations and findings which are

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Wightwash

BEER AND BATTLEFIELDS

Page Fourteen



still going on today. They are still unearthing remains of both German and Allied soldiers

Last visit of the day was to Pond Farm. Here we were shown many artefacts and a recently unearthed

piece of tank caterpillar track. Pond Farm nr St. Jilien was occupied by the Germans in 1915 and by 1917 was one of their many reinforced strong points in the defensive line. Three large bunkers, small bunkers. tunnels and cellars formed the fortifications there. To round off the day we had a free evening in Veurne which was the headquarters of the Belgium army in WW1. Veurne is a lovely old town with a huge main square. All the best café bars and restaurants are situated here. The towns come to life at night with many locals eating and drinking. We had a super steak meal at the Brasserie Excelsior accompanied by Hopus Lefebvre 8.5%, Rodenbach Lambic 5%, Ename Blonde 6.5%, Kasteel Donker 11% and Westmalle Dubbel 7%. After this we met up with others from the tour at "t"Torentie café bar and sampled Grimbergem Dubbel 6.5% and McChouffe at 8%





Part Two of Gary and Lorraine's tour will appear in the next issue.

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Wightwash would like to welcome our new Police Correspondent **Sgt. Stuart Snow** who explains some of the complex laws concerning the saucier side of pub entertainment.



Adult Entertainment

(& the requirement for operation with a premises licence)

A Premises Licence can have an entitlement to hold adult entertainment, or it can have a condition attached that prohibits any form of adult entertainment. To complicate matters, the Licensing Law allows a licensed premises without the entitlement for adult entertainment, and for those without the prohibition, to hold 11 events a year of an adult nature, but not more than one a month. This has to be regulated though, with notification being given to the relevant

authorities, who can then record when the events have been operated.

Legislation and conditions are set out that if the police and the Authority deem necessary, conditions can be included on the licence if an Adult Entertainment is applied for. If in the case that a Premises Licence does not have adult entertainment as part of the licence, but still holds that type of event, the police can inform the licensee that they would expect the licence holder, and/ or DPS to conform to the conditions that would be included on any such licence.

- The 'no touching' as opposed to the 1 metre rule will apply. This requires there be no
 touching of the performers by the customers. Money passed from the customer, or placed into a
 garter is permissible.
- Performers are confined to the stage area, in the absence of a stage, a designated performance area.
- No under 18 year olds will be present on the premises, either before or during an event that includes adult entertainment.
- No visible advertising, including exterior signage or leaflet / poster of any Adult Entertainment in, or on the premises.
- Striptease entertainment shall only be given by the performers. There shall be no audience
 participation, no physical contact between the performers, simulated sex acts or dual sex
 performances, or overt sexual stimulation of customers.

There are other conditions that can be applied, such as the performers changing rooms are to be in direct line of sight of the stage, to avoid contact, or having to walk through the audience. However, the above 5 listed conditions are the minimum standard of operation and management that is expected to be enforced whenever adult entertainment is held. A failure to comply with the standard of behaviour could result in Police Licensing seeking a Review of the Premises Licence to have a condition attached to the public entertainment licence preventing any adult entertainment taking place on the premises.



Burlesque Entertainment

Adult entertainment or not? Regulated, or not?

Some Burlesque events are very tongue in cheek, a recent event had a Burlesque during the day, but the ladies wore leotards and Bridgette Jones bloomers, so it was more family comedy.

But some go as far as g string and feathers. The police recently objected to a Burlesque event because it was being held in a tent - and they believed it should be in a brick structure to control entry etc because it was adult themed.

In short, the scope of what they do is wide ranging, some of it is adult entertainment and some is less concerning. The problem at the moment is that the police aren't always being notified of the events taking place. They find some being advertised on social media sites, and some they don't know about at all.

Camden amongst other boroughs in London, have deemed it adult entertainment and has decreed any premises holding it has to hold an adult entertainment licence. What stance will the IOW relevant authorities take, because at the moment mixed messages are being sent out and a lack of consistency, in that some events that notify us, The police deem it necessary to instruct conditions as SIA, and other conditions in line with adult entertainment such as the 1 metre rule, a straight run to the changing rooms, no touching etc. But other events that don't notify the authorities are having no conditions in line with adult entertainment.

As relevant authorities, there's a need to set a standard that is consistent for every licence and applicant, should they to deem it unnecessary to instruct any kind of conditions, or notification. Or should they categorise burlesque as adult entertainment, and as such an adult entertainment licence will be required. As it was put in Camden, the artists are not just stripper's, they take their clothes off artistically. But, as it was commented; they get naked however they describe it.

What to do? The statement of licensing policy doesn't clarify the situation, so there's no guidance for authorities or applicants / premises. The police if considering an objection to a notification of a burlesque event, or to formal action if as a result of a burlesque event any crime and disorder was experienced, need a definition as to if burlesque is adult entertainment or not, and as such, does the premises need the respective licence. Or, if it's just regulated entertainment, and no requirement for an adult entertainment.

Burlesque events are on the increase, it's becoming a popular theme in many differing locations. A joint decision is needed to at the objectives and decide what is necessary in a licence to accommodate burlesque if it's looked on as adult entertainment?

Stuart Snow



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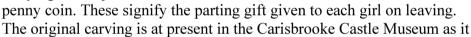
Phone: 07791 514668

Website: www.newportalehouse.co.uk

The Blue Jenny

This small wooden effigy stands in a recess on a building in Crocker Street, Newport. It marks the site of premises of the Newport Blue School Foundation, a charity established in 1761. The school which was originally in Lugley Street was designed to provide education and training for girls most of whom came from poor families and the training prepared them for the domestic service into which most would go.

The figure, dressed in the blue uniform that gave the School its name, is carrying two objects, a bible and a



had become very weather worn. The present replacement was carved by Norman Gaches, a local craftsman.



THE BLUE SCHOOL FOUNDATION 1761-1907

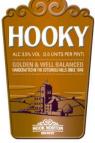
The original Foundation was on the site of No. 10 Lugley Street.

The school was housed in this building from 1877-1907.

The School trained young girls for domestic Service. The 'Blue Jenny' figure in the school dress was replaced by public subscription initiated by the Newport Group of the isle of Wight Society in 1980. Rob Marshall Hook Norton Ales now available on the Isle of Wight









from Island Ales - Tel: (01983) 821731

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 March win the prizes.

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

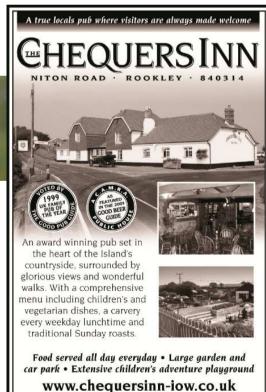
- 1/ What famous dissident is Benedict Cumberbatch to play in a new film?
- 2/ What famous scientist originally from the Isle of Wight designed the London Monument (under the supervision of Sir Christopher Wren)?
- 3/ Sticklebract, Golding and Newport are all types of what?
- 4/ What stretch of water separates Australia and New Zealand
- 5/ Who is the current (December 2013) United States Secretary of State?
- 6/ How many books are there in the Old Testament?
- 7/ What are "Oxford Bags"?
- 8/ In which county are all ten of England highest peaks?
- 9/ and 10/ Identify these members of the Royal Family



Answers to the Autumn Quiz

- 1/ Ian Fleming 2/ Lima
- 3/ Percussion 4/ Michael Clarke
- 5/ Fender 6/ Clouds
- 7/ Winston Churchill
- 8/ Apples (and pears)
- 9/ Bargeman's Rest

Dee Tyre of Ventnor wins a meal voucher and Alan Collier, who entered via email wins a case of Yates' beer. Thank you to all the others who took part - better luck next time!



BeerPoint

Beer*Point* 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 of a good standard.

Beer*Point* is administered by our chairman John Nicholson who can be contacted on inl@iohnnicholson.co.uk Here is a list of our current **Recommended Beer***Point* pubs by area:

North:

Traveller's Joy, Northwood; Anchor,

Cowes; Union, Cowes; Portland, Gurnard; Lifeboat, East Cowes; White Hart, East Cowes: Kingston, Cowes: Cowes Ale House: Sportsman's Rest, Porchfield: Berties. Cowes: Cowes Ale House.

East & North East:

Vine, St Helens; The Old Village Inn, Bembridge; Propeller, Bembridge; Simeon Arms, Ryde; Swan's Nest, Ryde; Castle, Ryde; Fowler & Co, Ryde; Lake Huron, Ryde; Dark Horse, Brading; King Lud, Ryde; Yarbridge Inn, Brading; Railway, Ryde.

Central:

Dairyman's Daughter, Arreton; Crown, Shorwell; Three Bishops, Brighstone; Chequers, Rookley: Griffin, Godshill: Tayerners, Godshill: Four Seasons, Wroxall: Pointer Inn. Newchurch: Prince of Wales, Newport; Newport Ale House; William Coppin, Newport; Castle, Newport.

South and South East:

Buddle, Niton; Village Inn, Shanklin; Chine Inn, Shanklin; King Harry's, Shanklin; Waterfront, Shanklin; Crab and Lobster Tap, Ventnor; Volunteer, Ventnor; White Lion,

Niton: Castle Inn. Sandown: Perks. Ventnor; White Horse, Whitwell; Flannigans, Sandown; Pig & Whistle, Shanklin; Steamer Inn, Shanklin.

West:

Prince of Wales, Freshwater; King's Head, Yarmouth: Sun, Calbourne: Sun, Hulverstone; Broadway, Totland; Vine, Freshwater; Highdown Inn, Totland.

Please check the website for an up-todate list

www.wightwash.org.uk



Diary Dates

Friday 6th December Branch Xmas

Friday 21 February Branch Meeting

Sportsmans's Rest, Porchfield, 8.30pm

Valentine Gray, Newport 8.30pm

Friday 6th April Branch Social

Wetherspoons, Newport

Friday 21 March Branch Meeting

Bash Fowler & Co. Rvde. 8pm

Friday 24th January AGM Traveller's Joy, Northwood. 8pm

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.

Wightwash can be contacted by phone 721557 or email editor@wightwash.org.uk