Wightwash, Volume 2. Number 66

Newsletter of the Isle of Wight branch of CAMRA

Winter Issue 2015

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



Also in this **FREE ISSUE:**

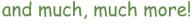


Beer Point News Fete's Frogress

isles and ales Prize Quiz



Isle of Wight Born and Brewed







Fair on dea tax beer I

A Campaign



of Two Halves

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- can cancel a Direct Debit at any time by simply icting your bank or building society. Written mation may be required. Please also notify us.

Diary Dates

Friday 11th December: Xmas Social, The George, Newport, 8pm

Friday 18th December: **Paul Armfield Christmas Concert** with guests. 8pm Niton Parish Church. More details: www.wightwash.org.uk/events

Friday 18th December: Moonshiners, Sun@Hulverstone

Friday 29th January 2016: **Branch AGM** Traveller's Joy, Northwood 8pm Friday 19th February 2016: **Branch Meeting & Cowes Walk-About,** Island Sailing Club, Cowes 8pm

Friday 18th March: Branch Meeting, The Horse and Groom, Ningwood 8pm

Friday 22nd April: Branch Meeting, Hotel Ryde Castle 8pm

Saturday 14th May: Wolverton Folk and Blues Fair, Wolverton Manor

Sat 15 & Sun 16th October: IOW Classic Buses, Beer and Walks Weekend

Votes

There is no charge to put your events in Wightwash magazine and on the Wightwash website. Please email: editor@wightwash.org.uk or phone: 721557

The deadline for the Spring Issue of Wightwash will be the 25th February. Any articles, photos or snippets of scandalous gossip most welcome.



VOTE



Yes it's time for members to vote for their favourite pub and beer! All members should have received a voting form with this issue.

If you haven't please contact Mike Hoar by email mike.camraiw@gmail.com or phone 526165.

It's not complicated. We just want to know which Isle of Wight pub and beer you enjoyed most during 2015.

You can either post the form back to Mike or vote on-line using the unique code number on the form.

www.wightwash.org.uk/voting

Please take the time to vote. It's your chance to give a landlord and a brewer a pat on the back.

Results will be announced on Isle of Wight radio and will be published in the Spring issue of Wightwash.

ONLY MEMBERS CAN VOTE - NOT A MEMBER? SEE OPPOSITE PAGE!



The Wessex Region of CAMRA held its quarterly meeting at The Anchor in Cowes. It was attended by National Executive member Abigail Newton and by Gary Timmins who is chair of the branches committee (2nd & 7th from left). Also in picture are Geoff Marsh, Phil Myatt, Steve Vine, Ken Matthews, John Nicholson, Alec Lawson and John Buckley.

Island Brewery News



We have great news from the brewery. Our seasonal beer. Wight Christmas, has just received a World Beer

Medal. We are extremely proud as not only is this a very prestigious award but we beat national breweries, so you can imagine the victory dance we did around the office!

Our Wight Christmas is such a lovely beer, it really sells well at this time of year, a true winter warmer.

Claire Bennett Export Manager—Island Brewery

Goddards News

Christmas is coming...and so are some beers from Goddards.

Solent Night 5.2% is just out, a splendidly seasonal dark, malty ale, which previously (and, perhaps, more happily) rejoiced under the more enticing name of Goddards Winter

Warmer. The latest addition to the Goddards stable is Mocha Stout 4.2%, brewed in conjunction with Dan at Island Roast Coffee. This is a



smooth drinking, stout-style dark ale, which, although rather lower in ABVs than might be expected from a stout, is a flavoursome, well-balanced beer with good roast malt notes. The public seems to agree, as it's selling well.

Also just hitting the shelves is a 7.5% American style Pale Ale for the Ventnor Botanical Gardens, brewed using green hops, available in 330ml bottles. No tasting notes as yet, but my guess is that it'll be a lot closer to an IPA than a certain national plastic 'IPA' which unaccountably won the Champion Beer of Britain a few years ago. This is a good move by Goddards – strong IPAs are certainly the people's choice at the moment; I wonder if we'll see it on draught?

Goddards have brewed the first Whisky Wash for the Isle of Wight Distillery. This recipe, using Island barley, will ferment to a strength of 8% also using a whisky yeast. Sounds interesting!

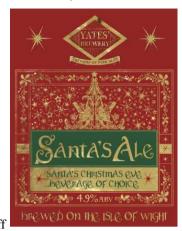
Brian Jacobs - Goddards BLO

Yates' News

Our specially brewed beer **On the Buses** went down a storm with people calling us after the occasion to say how nice the beer was and hope to see it again.

Our new Christmas beer, Santa's Ale is

now available, proving popular in bottles too, these are available from various outlets across the island.



David ventured off

to Portsmouth Christmas Market which was at the dockyard, selling our festive three bottle gift box. We were delighted with the response and sales - grab yours in time for Christmas!

Santa's Ale is described as: a deep amber Christmas ale brewed with the finest of festive ingredients of cinnamon, clove spices and zesty fruits, generously hopped with Cascade and Columbus hops to give a spicy and slightly toasted finish. Best enjoyed with mince pies, ginger bread or of course roast turkey and stuffing.

Hayley Thurle - Yates' Brewey



Isle of Wight CAMRA Pub of the Year

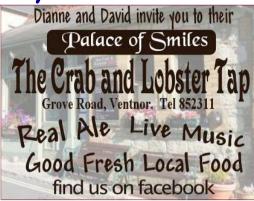
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Keeping it Real!



A warm Wightwash welcome to some new landlords and landladies:-

The Star at Wroxall

Lee Fowlers and Catherine Mitchal took over on 1st December. Lee has been a chef

for more than 30 years here on the Island.

They want to develop the food side of the business while serving quality real ale. To this end they have the help of a 'coach' to help them get up to scratch in the cellar.





The Fighting Cocks

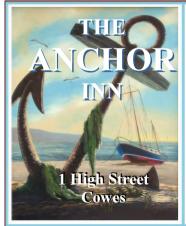
Sam and Donna have taken over this pub and besides the food offering they have a strong interest in good

real ale (target cellar temperature is 12° C). Sam owns Shaw's Garage in Ryde, but has always wanted to run a pub.

They want to encourage dog walkers as there are excellent footpaths nearby.

Have your got News for Us?

We are always please to hear about pubs where your live. Give us a call 721557 Or send us an email editor@wightwash.org.uk



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Ken's Round Up

I had the pleasure to be the coordinator for 16 of the West Wight and Cowes Pubs for the weekend of Beer and Buses in conjunction with the Isle of Wight Bus Museum and the Isle of Wight Branch of CAMRA.

Whilst everyone acknowledges that success brings its own problems, it is a nice problem to know that over 5,000 enjoyed the weekend, 60% from the mainland and 40% from the Island. For the pubs that were part of the route last year it was no surprise that it would be a success, but every bus arriving at Yarmouth from both directions with standing room only was a surprise to all, some pubs had to get emergency supplies for Sunday, one was collecting fresh supplies of cold platter after the first two buses on Saturday and by Sunday afternoon, some pubs were almost completely sold out of real ale.



As preparation for next year's event (October 15th and 16th) I carried out a survey of my pubs and was delighted by the feedback from the publicans. Some had already given thought to next year, one pub had taken deposits for all available accommodation and a few were enquiring how they might get additional deliveries of beer over the weekend. At one establishment, the incumbent was ecstatic by the success of the weekend and was totally

surprised that not all pubs wanted to be on the route - unfortunately to include all is not possible.

Roll on next year, and please, please, if you go next year buy a programme. It's what pays for the enormous expense of the event and it's a small price to pay for the effort put in by the organizers and the publicans.

See you in Yarmouth next year.

Ken Matthews

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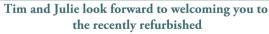
A Driver's Tale

Having been a spectator in 2014, it was a real joy to be part of the team delivering the event in 2015. A major part of my duties was driving vintage buses on the circular route from Ryde out to Brading, Bembridge, St Helens and Appley, which I enjoyed as much as the passengers!

The atmosphere was fantastic and everyone seemed determined to have a good time. Late on Sunday I was operating a route from Shanklin towards Ryde and a group of passengers had a singsong, which included "The wheels on the bus go round and round". Inevitable, I suppose. Roll on the 2016 event!

Trevor Whelan



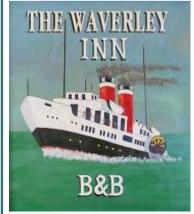


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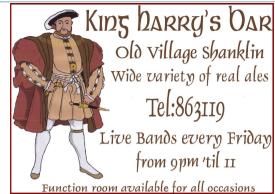
www.waverleyinn.co.uk



Pictured below two presentations for the price of one:

The IW Bus Museum present a cheque for £500 to CAMRA in gratitude for their help with the Beer and Bus Weekend.

And CAMRA present the most popular pub of the weekend to the Buddle. (from the left: Dave Stewart, Mandi O'Reilly, John Nicholson, Bill Ackroyd, Paul Sheldon, Tim Marshall, Paul Wheeler, Ken Mattews and Ben Bartam.)





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A Volunteer's Tale

On the Sunday of Beer and Buses Weekend I volunteered as a marshal at the Yarbridge Inn (or should I say outside the pub where the buses stopped). This was the point where the Ryde and Shanklin to Culver route crossed. I spent the day helping visitors to the correct stop so they could get to their next destination. Everybody was having a great time; some had come the previous year and were staying longer this year, others were exploring the Island and its pubs for the first time.

I had a most enjoyable time chatting to passengers and drivers.

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TEL: 403848 www.facebook/TheOldComical

If anyone is considering volunteering next year we could certainly do with more help in various areas including selling programmes and giving directions.

Have a look at the event website where we will be publishing details of how to volunteer.

www.iwbeerandbuses.co.uk

Elaine Rice

Foresters Arms - Can you help Kevin?

I would like to appeal to readers of Wightwash to look through their old photographs to see if anyone has a photograph of the Foresters Arms on Horsebridge Hill, Newport. The late "Bomber" Harris ran it before it closed and he relocated to the Stag further up the road. Even though I delivered beer to it on many occasions and had run-ins with his German Shepherd "Shep", I never took a photograph. Someone once told me that it appeared on a collection of matchbox labels of Island pubs issued by Whitbreads but I have none of these either. I enclose a little photograph of the premises after it closed as a pub and reopened as a convenience store. It may jog someone's memory. Thanks in advance.

Kevin Mitchell

Kevin can be contacted via editor@wightwash.org.uk





First stop was the Forest of Dean, staying at a campsite in the Forest with very early visits by deer (evidenced by the fresh droppings each morning) and although the wild boar could not get in they came close every night and wrecked the grass verges and decimated any open area.

The family reunion (sadly getting fewer due to advancing years) was again in The Dog and Muffler, near Coleford. Quantities of Wye Valley Butty Bach were consumed with an excellent meal and a good time was had by all.





The Ostrich

The rest of the

week was spent walking. To Symonds Yat one day, a local view point and back along the old railway track, also to The Ostrich pub at Newland, following the funeral path from Coleford. This is an excellent pub with five real ales, three real ciders, and Budvar on draught. Back to Coleford and the Dog House formerly The Coleford Ale House with three real ales

Next was a walk to Monmouth through the forest along the old railway track, over a swing bridge and along the banks of the river Wye – magic! Ending up with lunch in The Kings Arms now a Wetherspoons Hotel and a bus ride back to camp. Last walk was a killer - up to the Kymin which is a local view point overlooking Monmouth and the Black hills. There is a National Trust house on the top and a Naval Temple which commemorates the lives of Twelve Admirals. It is a one in four climb in places and a hot day made it no easier. Walking back



took even longer but took in the Sucking Stone and the Hearkening Rock. A one in three climb up there!

On to Tewkesbury and a campsite right on the banks of the River Severn and just behind a pub - The Lower Lode (a lode in this instance being a ford although not any more!)



The pub had four real ales, good food, accommodation and a small ferry across to the other bank, saving a three mile walk into Tewkesbury to just one mile instead. Tewkesbury is a lovely town with a Wetherspoons - The Royal Hop Pole Hotel, (p3484@.jdweatherspoons.co.uk) with twenty eight rooms and good beer.

We caught the bus from Tewkesbury to
Worcester and had a good walk around, visiting
The Cathedral and doing a bit of shopping. Into
Tewkesbury again but it was the Ferryman's (Fred
or Brian as he liked to be known) day off so we
had to walk in along the banks of the Severn,

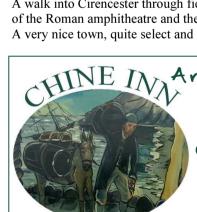
ending up at the Black Bear a very old pub and had a pint of Black

Bear which is brewed in The Forest of Dean. Went around the corner and came to The White Bear, the local CAMRA's beer and cider pub for 2015. This had six real ales and seventeen real ciders so I had to be very selective as we had to walk back! We got the ferry again another day and spent some time in The Abbey which is very calm and peaceful.

Next we went to Cirencester, an old Roman town, second only to London in Roman times. The camp site had a good bus service which we made good use of, going to Cheltenham one day, mainly shopping but had lunch in Wetherspoons there. Following day went to Swindon again shopping and looking around. A walk into Cirencester through fields had lovely views and we went to see the remains of the Roman amphitheatre and the parish church which was big enough to be a cathedral. A very nice town, quite select and gentile.







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Having left Gloucestershire we headed to Buckinghamshire to spend the weekend with our son and family.

We were taken to the White Horse at Hedgerley which is the local CAMRA beer and cider pub for 2015 and with very good food. I would recommend this pub to everybody! The manager told me they have had over a thousand different beers in the last twelve months. A good time was had and we set off for the New Forest to see Heather's brother and family. On arrival we booked into the



campsite at Wolvercroft World of Plants at Alderholt a ten minute walk from her brother's house. Next day we went for a walk in the forest and had an excellent meal in The Alice Lisle at Rockford Green, Poulner (alicelisle@fullers.co.uk). This is a Fullers pub with two real ales, Olivers Island and HSB. On the following day we again had a



walk around the William Hills estate and a smashing lunch in The Cartwheel Inn (www.cartwheelinn.com) a Ringwood house with three real ales, but if you want to eat, book beforehand as they get very busy.

Alas all good things come to an end so home we must go. This will be the last trip until April/May next year.

Pete and Heather Cobb

For the Record (as they say in the CP) I must apologise to Pete Cobb for geographically relocating Whitsable, Dover and Canterbury in the last issue. His article should have carried the title "Summer in **Kent**". NOT Cornwall!



Wightwash ISLES AND ALES

Page Fourteen

Sometimes it feels like the Isle of Wight is a bit cut off but what would it be like to go for a drink on the World's most remote inhabited Island, the UK Overseas Territory of Tristan Da Cunha? Paul Sheldon looks into the practicalities...

There is currently an offer which I noticed at the Great British Beer festival. It is for a free pint of **Island Brew** in the Albatross Bar, Tristan Da Cunha.

No problem, quick trip to Heathrow by hovercraft and rail, then on to the plane to Cape Town. Great, nearly there. On arrival in Cape Town transfer to S A Agulhas II arriving at my destination five days later. It would only be a quick bus ride and I would be there - mission accomplished! The cost including air fare (£798) and ship (£413.39) South West Trains (£80.50) hovercraft (£26.50) comes to £1318.39 - but I do get a free beer!



The story behind the beer is an interesting one. It was launched at Olympia at the GBF on 11th August by Tristan husband and wife team Dawn and Robin Repetto together with Jim Kerr, current Tristan Government UK advisor.

The actual brew is a joint project between Isle of Man brewery Bushy's and the Tristan Da Cunha Government.

'Island Brew' has its origins in a



Dawn Repetto pulling a pint with behind, her husband Robin, Bushy's Martin Brunnschweiler and Tristan Government UK Adviser Jim Kerr





meeting called by the Foreign and Commonwealth Office to discuss ways of increasing prosperity through developing local resources. The previous year former Tristan UK Representative, Chris Bates, was in Gibraltar at an international conference and discovered a beer brewed on the Isle of Man using Gibraltar grown hops, **Gibraltar Barbary Beer.** (Had some - Ed). He approached Martin Brunnschweiler, founder of Bushy's to suggest a beer with Tristan ingredients. The resulting

brew uses Tristan's Bush Berries (Empetrum rubrum) handpicked on the island's lower slopes.

On their return to the Island Dawn and Robin will take with them beer brewing equipment supplied by Bushy's to brew beer on Tristan Da Cunha itself.

Now back to reality. The voucher is valid till the end of 2017 so I had better start saving!

A pint to cherish one wonders, even though it's at one of our remotest overseas territories with fewer than 270 inhabitants on an active volcano which Tristan is - and there aren't many of those.

Exchange rate as at 8/9/2015, travel information kindly supplied by Edward Sheldrake at Bath Travel, Ryde, IOW. He is waiting for CAMRA members to make this journey, but he isn't holding his breath.

For more details I recommend having a look at the article on the Tristan Da Cunha website www.tristandc.com/tristanislandbrew.php



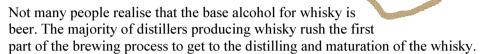
S A Agulhas II



Paul Sheldon

The Isle of Wight has its own Distillery Part Two!

The Isle of Wight Distillery, who recently launched Wight Mermaid Gin and Rock Sea Vodka is nearly ready to start distilling the first Island single malt Whisky.



The IOWD intends to put as much care and attention into brewing the wash/beer for distilling as you would in brewing a fine pint of Ale. They have created a unique recipe using Island barley that will be brewed at Goddards Brewery, moved to the distillery and then distilled. The new barley spirit will be left maturing in oak casks for at least three years as governed by the Scottish Whisky Association. The Island single malt will be matured in a combination of bourbon (American oak) and white wine (French oak) casks.

The fun doesn't end there, part of the wood management will be the finishing of the whisky. Where the whisky rests for the last six months in either sherry, Madeira, cognac, port or even peated whisky casks. For whisky fans there will be an opportunity to buy and mature your own whisky in oak barrels.

Wight Mermaids Gin and Rock Sea Vodka is available across the island from outlets including Rosemary Vineyard, Briddlesford Farm Shop, Cantina Ventnor, Ale House Family Gifts, Brownriggs, Majestic and St Helens Post Office.

Updates on facebook <u>isleofwightdistillery</u> or twitter <u>iowdistillery</u>. Contact 01983 811084/07725231267 xavier@isleofwightdistillery.com

The CULVER HAVEN INN Tim and Kate Green invite you to visit their pub and enjoy: some of the best views on the Isle of Wight, some delicious pub food, and some great real ales. Muddy boots and dogs most welcome! Telephone: (01983) 406107 www.culverhaven.com

Beer*Point* was devised to identify those establishments that consistently serve Real Ale to the highest standards.

Being awarded **Beer***Point* status is a strong recommendation from IW CAMRA, that the listed pub is one that you can rely upon to get a good pint of Real Ale. The definition of a good pint means that the beer must fulfil **three** basic criteria:

- 1. The beer must have condition, which means it must have natural carbonation from undergoing a secondary fermentation in the cask that tingle on the tongue. It also means that the beer must be fresh as by definition stale beer loses its carbonation and goes flat.
- 2. The beer must be kept and served within the CAMRA acceptable temperature range. Too cold, and some yeasts coagulate and taint the flavour (peppery, for instance), too warm and the beer can taint with off flavours (marzipan and others). Also, the mouthfeel of the beer changes above 13 degrees and it becomes significantly more difficult and less pleasant to swallow. CAMRA ideal is around 11° or 12°C.
- 3. The pint must be clear. This is very important for a pulled pint, as haziness or cloudiness can be an indicator of dirty lines and thereby contamination. There is nothing wrong with un-fined beer, and there is a trend for this amongst progressive craft beers, but the taste and effect of fresh yeast is quite different to that of dirty pipes.

Only pubs that serve beer that satisfies **all** these three criteria will be listed, and if and when they cease to satisfy **any** of the three (for example, too warm or too cold), they will be suspended with the reasons passed on to the pub by the administrator.

Beer*Point* listed pubs that are known currently to satisfy the criteria are, by area:

North - Cowes & District

Anchor Inn, Cowes Ale House, Duke Of York, Folly Inn, Fountain Inn, Globe, Kingston Arms, Lifeboat, Pier View, Portland Inn, Traveller's Joy, Union Inn, Vectis Tavern, White Hart - East Cowe, Woodyale

Central - Newport & District

Bargeman's Rest, Blacksmith's Arms, Castle Inn, Chequers Inn, Dairyman's Daughter, Eight Bells, Fighting Cocks, George Inn, Griffin, Hogshead, Man In The Moon, Medina Quay, Newport Ale House, Pointer Inn, Prince Of Wales, Taverners, White Lion, William Coppin, Wren's Nest,

East - Ryde & District

Boat House, Castle, Cedars, Crown Hotel, Culver Haven, Fowlers, High Park Tavern, King Lud, Kynge's Well, Old Village Inn, Railway, Ryde Castle Hotel, Simeon Arms, Solent Inn, Vine Inn, Woodman's Arms, Yarbridge, Yelf's Hotel

South -Sandown, Shanklin, Ventnor & District

Buddle Inn, Castle, Chine Inn, Crab & Lobster Tap, Falcon, Flanagans, Holliers Hotel, King Harry's Bar, Old Comical, Perks Of Ventnor, Plough & Barleycorn, Spyglass, Star, Village Inn, Volunteer, Waterfront, White Horse, White Lion, Wight Mouse.

West - Yarmouth, Freshwater, Calbourne, Shorewell & District

Bugle Hotel, Crown Inn, Highdown Inn, Horse & Groom, King's Head, New Inn, Red Lion, Sun Inn (Hulverstone), Sun (Calbourne), Three Bishops, Vine Inn, Waterfront, Wheatsheaf.

PLEASE NOTE: The absence of a pub's name in this list may not necessarily indicate that their beer is not up to the required CAMRA standard. Members, Please contact the **Beer***Point* administrator if you know of a pub that you think should be included or reviewed.

Beer*Point* is currently administered by our chairman John Nicholson who can be contacted on jnl@johnnicholson.co.uk





An American Adventure Part II

New York presents itself to the world as a glitzy, slick, eclectic city, and to a great extent it is. However, look behind the glitz, and you find it's also dirty, dishevelled and very expensive. Outside the glittering facades of the many impressive shops with their overpriced wares, cars rattle over impossibly deep potholes, and beggars beg in desperation on pavements littered with rubbish and neck-breaking crevices. New York is a millionaire with holes in his shoes. You can rub shoulders with Rubens at the Frick, marvel at Monet in the Met, and fall down a pothole in the pavement in Brooklyn. However, it's still an astonishing city which assaults every sense every minute of the day, an unsettling mix of opulence, poverty, and decaying infrastructure. New York can be heaven and hell; the Subway certainly brings you close to the latter, as it rumbles through Lucifer's canyons, but, oh my, above ground, it's heaven for the beer and art lover. It's impossible to overestimate the popularity of beer in New York, and, indeed, the USA as a whole; I have never found anywhere which offers such an astonishing range of beer styles – you name it, the Yanks brew it (apart from Doom Bar, which they feed to babies).



New Yorkers have a reputation for being brash, loud and rude. Certainly their hail fellow, well met demeanour is a culture shock to us diffident Brits, but it's hard to feel aggrieved at their infectious, and often overwhelming, friendliness. They reserve their greatest camaraderie for us Brits; once they identify your provenance, you can call them Al. It's impossible to be indifferent to them; travelling back on the Subway from Manhattan to Brooklyn after my son's wedding, the Good Lady and myself found ourselves the centre of a very vocal group of

bibulous gays (one, curiously, was trying to start a Gays against Pizza Bars movement) who were resolute that we were not going to ignore them, and eventually we parted as old friends. You can't buy an experience like that for money. In stark contrast was an elderly security official in the lobby of the Chrysler Tower, who was a desperately rude and ignorant as*h *le, and probably was so before he retired from the airport immigration service.

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And the Art. The sheer amount of priceless and stunning artwork of every persuasion in New York is breathtaking. At the Frick Collection, you could reach out and touch a Holbein in one room, and a Turner in the next (actually, if you attempt to, you'll have your fingers broken by a Ninja deathshead warrior, who the Frick employ as attendants). The Metropolitan Museum of Art will take you a week to explore, and a bus to get from one end to the other — without a word of a lie, we actually used my smartphone GPS to navigate the



building. At the Van Cortland Museum in the Bronx, we chatted to George Washington (so he told us; he was quite old), as well as a receptionist whose best friend had taught at Cowes High; you can't even do that in Ventnor.

I shouldn't leave architecture out of the art equation. Skyscrapers aren't just about utility – many of



The Metropolitan Museum of Art



the more recent ones are fanciful creations in glass and steel, and the older ones are as attractive as any venerable low rise building anywhere, including New York itself – it isn't just about skyscrapers.

Ah, but what about our own area of art, that of beer? Such is the diversity of beer, breweries and bars, were I to list all those we encountered, it would send you reaching for a bottle of the brown stuff before too long, so I'll just describe the highlights. Even that's tough — in a trip crowded with beery highlights, how do you pick the best? We managed to visit bars in each of the five New York Boroughs, from Brooklyn in the East to Bronx in the north (though we could manage only one on Staten Island. It just isn't that interesting).

Brooklyn, where we stayed, was just so good, it will be the subject of the final article in this series (will this guy *never* stop?), so let me bore you with some of the rest.

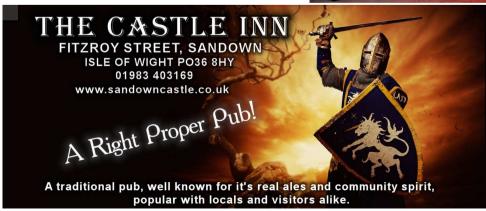


Of particular note was the Bronx Ale House, a bar of some character whose extensive beer selection was relayed on plasma screens around the bar, where I got to try Brooklyn Wild Horse Porter (6.5%) and Knee Deep Hoptologist at 9% - those

crazy Yanks don't mess around with

session beers. In the American Irish Pub just off the Broadway, I enjoyed Arrogant Bastard, a 7.2% strong ale from Stones brewery (not to be confused with Dirty Bastard from the incomparable Founders Brewery of Michigan which I found in the local mart), and at the bottom of the Empire State, the Heartland Brewery Bar served up a superb 6.5% Honey Porter.





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Also memorable, not necessarily for the right reasons, was a visit to the famous Katz Deli, a Jewish diner in the Bowery, an area in Manhattan the Americans like to call an 'improving neighbourhood' (in the 19th century, a Bow'ry Gal was a prostitute). Never heard of Katz? You would have seen it if you've ever



watched When Harry Met Sally – yes, it's where that scene was filmed. However,



although the Bronx Pale was a pleasant enough beer, the food didn't give me a taste orgasm - 4-inch thick pastriami, garlic sausage or corned beef sandwiches defeated me gastronomically and capaciously. In fairness, much of the food I had elsewhere was unappealing, like bagels, which are made with cardboard and wood shavings with a guano topping. However, the Lebanese Restaurant near Brooklyn Brewery was manna.

I lost track of the bars we visited (as well as reality on more than one occasion), but I didn't find one which wasn't a temple to beer — even a bowling alley had a decent selection. How many pubs and bars could you visit in the UK, or anywhere else in the world, and find an amber ale, a 7% IPA and an Imperial Russian Stout on tap, let alone bottles? You don't even need to be that selective — every bar sports a stunning range of beers, making a casual visit less of a lottery than many English pubs. You might expect New York bars to be glitzy, but many we visited made shabby chic look aspirational, with a character to rival an English backstreet boozer.

And the supermarkets - even the modest mart down the road from our apartment was a high church for the beer connoisseur, though they called Security when I started praying. Next door to our apartment was a supermarket the size of a Tesco Express, with a beer selection to rival a French hypermarket (the food was crap, but you can't have everything).

If all this has wetted your appetite for an American hopbomb, but you just haven't the time, or gold, to pop across to NY, envy not, for succour is at hand. Many pubs and supermarkets carry a US beer or two; Tesco and Wetherspoons stock a very decent selection, like the excellent Lagunitas, which you can now buy in Morrisons. For those of a more dedicated persuasion, call in at the Bitter Virtue next time you're driving up the Avenue in Southampton – it's probably the best beer shop in the country, and stocks a cornucopia of Stateside beers, including many from my favourite US brewery, Founders. OK, so you'll have to contribute to your bottles' airfare – expect to pay around £4 a bottle - but take comfort in the fact that it isn't a lot cheaper in New York, and you don't have to suffer the Subway.



Brian Jacobs

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St Mildred's Church, Whippingham



St. Mildred's Church at Whippingham is unusual in that its turreted exterior is such a departure from the traditional design of most churches. Although the architecture is credited to A.J. Humbert, who supervised the work, for many years it has been believed that Prince Albert had much to do with the eventual design.

The revolutionary appearance was approved by most churchmen but at least one traditionalist denounced it as being, "Unsuitable for divine worship!"

The present building stands on the site of an earlier church and in places some of the original structure survives. The Royal Family worshipped at the church while at Osborne and an unusual tiny side door was constructed for Queen Victoria's use. Inside the church the royal pews are set aside from the rest of the church.

There are a number of interesting royal graves and an unusual modern one is that of Uffa Fox. The gravestone depicts a parachuted lifeboat invented by him to save airmen who had been forced to crash into the ocean far from traditional means of help.

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 did Tyson Fury beat to become boxing heavyweight champion?
- 2/ Which game birds are shot after "the glorious 12th"?
- 3/ On what island would you find Beaumaris Castle?
- 4/ Who wrote the Day of the Triffids?
- 5/ Mike Pender and John McNally were members of which 60's pop group?
- 6/ How many feet in a fathom?
- 7/ What does a horologist make?
- 8/ Who is the current Health Secretary?
- 9/ and 10/ identify these two car manufacturers

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Answers to the Autumn Quiz

- 1/ Maps
- 2/Rio
- 3/ Christopher Robin
- 4/ Hispaniola
- 5/ The Lone Ranger
- 6/ Japan
- 7/ Mars
- 8/ Suffolk
- 9/ Tim Farron 10/ Jeremy Corbyn

Tracy Asher of Newport wins a meal voucher and Barry Davis of Seaview wins a case of Yates' beer.

Thank you to all the others who took part - better luck next time!



Back in 2011 I reported that "Newport Has a New Pub". Debbie and Mark Riddet had just opened the Newport Ale House. Well, now Newport has a New Shop - Ale House Family Gifts. Debbie and Mark have bought the old sweet shop next door to the Ale House in Holyrood Street and turned it into a cavern of delights.

SELIT SEERS SILETION

FREST PROMINE WILLD ALS SILETION

AND SALE COORDINATED ALS SILET

Mini casks and bottles of beer

But the shop is not just for beer drinkers, there are all sorts of Island produce including wines and juices from Adgestone and Rosemary vineyards, salad dressings, oils and marinades from Wild Island and of course Isle of Wight Distillery Wight Mermaid Gin and Rock Sea Vodka.



They began to

realise that there was a demand for a retail outlet by the frequent request for bottles of local beer to take away.

The shop which opened on 12th October stocks ales from Isle of Wight breweries and an impressive range of craft beers from round the country.





The **Ale House Family** now have their own brand which features a whole range of products - pickles, chutneys, jams, brandy sauce. Their branded t-shirts, aprons, hats and ties have proved to be a real winner with orders coming from as far a field as Australia and

Hong Kong. Gift hampers can be made to order.

What a great idea

for Christmas - a hamper of Isle of Wight produce. Gift youchers are also available.

But remember "Ale House Family Gifts are not just for Christmas!"



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

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