

Diary Dates

Friday 16th December: **Branch Christmas Party** - George, Newport 7 for 7.30

Friday 27th January 2017: **Branch AGM** - Traveller's Joy, Northwood 7.30

Saturday 11th February: **Historic Beer Walk** Cowes. Meet 12 noon Kingston Arms (see page nine)

Friday 17th February: **Branch Meeting**, Castle Inn, Ryde

Saturday 25th February: **Gosport WinterFest**

Friday 17th March: **Branch Meeting**: Dairyman's Daughter, Arreton.

Saturday 18th March: **Wessex Regional Meeting & Winchester Beer Festival**.

Friday 7th - Sunday 9th April: **CAMRA Members Weekend & CAMRA National AGM** Bournemouth. Volunteers needed for staffing: www.camraagm.org.uk.

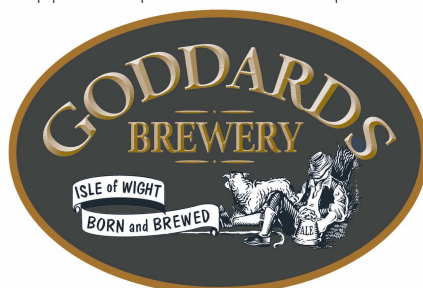
Friday 21st April **Branch Meeting** venue TBD

Friday 19th May **Branch Meeting** venue TBD

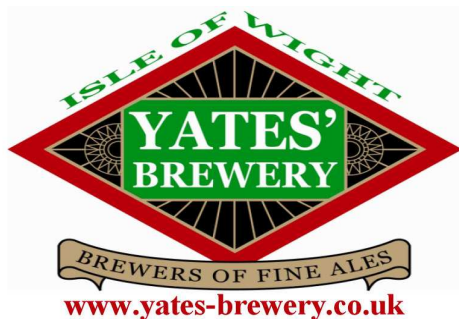
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Wightwash can be contacted by phone 721557 or email editor@wightwash.org.uk

Wightwash

Volume 2, Number 70

Newsletter of the Isle of Wight branch of CAMRA

Winter Issue 2016

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



CAMPAIGN
FOR
REAL ALE

In this FREE issue:

Pub & Brewery News Fenland Breweries
New Faces Pete's Progress PRIZE QUIZ
ISLAND PUB SIGNS Australia
and much, much more...

A Campaign of Two Halves

Fair on dea tax beer I now

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Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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Applications will be processed within 21 days

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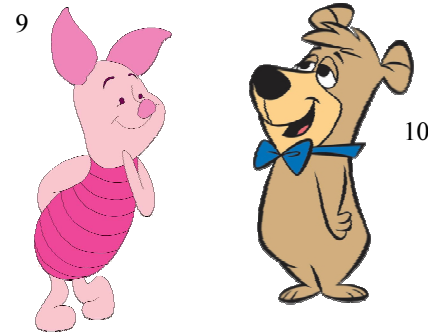
Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

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/ What item of wet-weather clothing is named after a Scottish inventor?
- 2/ Who said "Be yourself, everybody else is already taken"?
- 3/ Complete this 1950's children's television trio - Rag, Tag and?
- 4/ What's the more common name for a crane fly?
- 5/ Which Shakespeare play features Shylock?
- 6/ Singer/Songwriter Declan Patrick MacManus is better known as who?
- 7/ In which county is Palmers Brewery?
- 8/ What do the letters UKIP stand for?
- 9/ and 10/ Identify these cartoon "sidekicks":



Answers to the Autumn Quiz

- 1/ Dublin
- 2/ Gold 3/ Ivor the Engine
- 4/ Pauline Collins
- 5/ Four inches
- 6/ Bill Clinton 7/ SAS
- 8/ Stanley
- 9/ Brakspears (will accept Boddingtons)
- 10/ Ringwood

Sheila Sheldon of Ryde wins a meal voucher and Colin Staines wins a case of Yates' beer.

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

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*Valid on return visit to The Chequers Inn when purchasing food both times. Offer only valid on presentation of this advert.

The Sway Tower

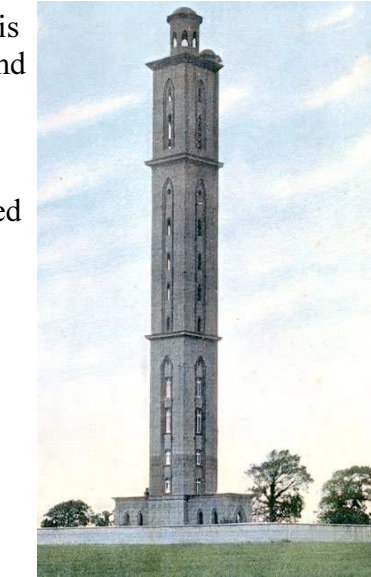
Although this building is not on the Island, it is clearly visible from the Yarmouth coastline and it has a strange connection with East Cowes. In 1878, Andrew Peterson, a wealthy judge retired from service in India and took up residence at Sway in the New Forest. He hoped to build a mausoleum similar to those he had seen in India. It would provide much needed employment in the area. He set out on a revolutionary plan to construct a tower of gigantic proportions with an untried method, using Portland cement with no metal reinforcements.

The method of construction was unusual. At regular intervals a circular layer was constructed and after it had solidified a new layer was put down. Eventually the astounding height of 200 feet was attained and on the crest the catacomb was built. Although Andrew Peterson lived to see its completion the tower was never used for its original purpose. It has functioned as a private residence and as an hotel. It is currently unoccupied.

The Island connection is with the pictured houses at East Cowes which share the distinction of being constructed with unreinforced concrete. These houses were built in 1852 as part of the East Cowes Park



For more details, go to <http://www.iwhistory.org.uk/concretehouse/>



development scheme and provoked much comment from those who thought the lack of brickwork would spell disaster. It is likely that the new use for cement was noticed by Peterson when he embarked on the Sway Tower

Rob Marshall

VOTE
VOTE
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 2016.

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 on Sunday 12 February and will be published in the Spring issue of Wightwash.

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

Who's Who

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Goddards Brewery News

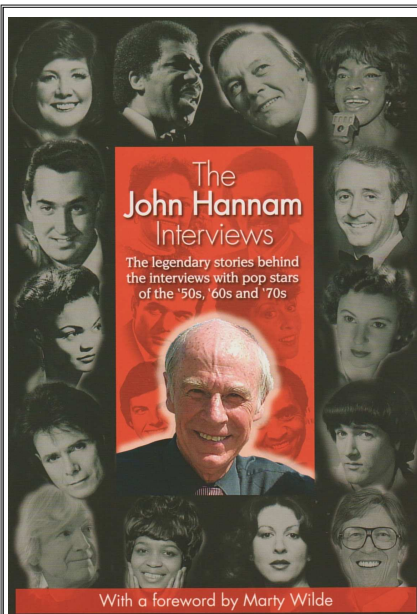
Last edition I reported that the 250,000th pint of **Fuggle-Dee-Dum** had been drunk. What I should have said is that it was the 250,000th pint drunk at The Anchor Inn, Cowes, alone. By happy coincidence, Kevin Fisher - who once worked at Goddards - was adjudged to have consumed that actual 250,000th pint. His reward was a certificate, brewery tour and general spoiling.....

It has been nearly a year now since Anthony Goddard was exhumed out of retirement (which is how he describes the event), and whilst he has tried to keep out of the way and not tread on too many toes, there have been a number of changes - by no means all of them down to Anthony. For a start, a lot of time has been spent re-branding the recent re-branding to a more traditional style that reflects Goddards Brewery's heritage. Plenty of feedback from publicans and customers, suggests that it has been a welcome change,

although the trendy think it's dreadful. (see new logo on back page)

A major development is the new partnership with Tolchard's on the mainland. Tolchard's are drinks wholesalers and distributors whose patch extends from the Devon/Cornwall boundary, south of the M4 and about as far east as the M23. They were founded by Jim Mardell (once of Waverley TBS fame) in 2010 and in the six-and-a-bit years since, their turnover has reached an astonishing £25m per year. They employ a dozen sales staff, and Goddards have high hopes of a fruitful, mutual partnership in the years to come.

Another major development is the "six-figure" investment in a brand new state-of-the-art bottling plant that is in the process of being installed in what was the keggling hall at the Brewery. The savings in mainland transport and contract bottling charges will be substantial.



THE JOHN HANNAM INTERVIEWS

Broadcaster and friend of Isle of Wight CAMRA, John Hannam has brought out a new book.

Encouraged by rock and roll star, Marty Wilde, John has put together a collection of stories of interviews with over 80 stars of stage, tv and screen (warts and all!) It is available from W.J.Nigh & Sons and all good Island book shops.

You can also buy it on-line from John's website www.johnhannam.com.

Be warned - this is a very difficult book to put down!

BeerPoint was devised to identify those establishments that consistently serve Real Ale to the highest standards.

Being awarded **BeerPoint** 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.

BeerPoint 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, Kingston Arms, Lifeboat, Pier View, Portland Inn, Ship & Castle, Traveller's Joy, Union Inn, Vectis Tavern, Waverley Park, White Hart - East Cowes, Woodvale, Yachtsman

Central - Newport & District

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

East - Ryde & District

Boat House, Castle, Cedars, Crown Hotel, Culver Haven, Esplanade Bars, Fishbourne Inn, Fowlers, High Park Tavern, King Lud, Kyng's Well, Old Village Inn, Pilot Boat, Ryde Castle Hotel, Seaview Hotel, Simeon Arms, Solent Inn, Vine Inn, Wheatsheaf - Brading, Woodman's Arms, Yarbridge, Yelf's Hotel

South - Sandown, Shanklin, Ventnor & District

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

West - Yarmouth, Freshwater, Calbourne, Shorwell & 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 **BeerPoint** administrator if you know of a pub that you think should be included or reviewed.

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

give shade to the barrels. The tour then continued through the brewery, with steep stairways, wood and copper, where the brewing process was explained. Groups are welcomed by the chief pest controller, Scruffy the cat, who laps up all the attention he receives.



The tour lasts about an hour and then vouchers for three samples of their beers can be used.

There is a small bar, cafe and shop. Last but not least are the beautiful brewery gardens. The four acre gardens have thrived for over 200 years and remained virtually unaltered until the Second World War when the garden was destroyed to be used for growing vegetables for the war effort. After the war the gardens were put to grass but following the discovery of some very early photos in 1993 a decision was made to re-landscape. The garden contains many specimen trees dating back over 200 years, a lake, pond (containing great crested newts), rockery and a maze. I needed longer to look around the gardens; a one hour tour followed by a sandwich so I could enjoy



the beers didn't leave sufficient time before they closed at 4.30pm. A good place to spend an afternoon.

After two nights in Wisbech I moved to Rutland where I was staying for the next four nights. I had pre-booked a brewery visit at the Belvoir Brewery in Old Dalby, Leicestershire, about 23 miles from my campsite.

Read about this visit in the next edition of Wightwash.

Elaine Rice

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Wetherspoons this year have opted for **Duck's Folly** for their guest slot between January to March 2017 which keeps Nigel and Josh out of mischief...

Josh Davies has now taken his exam for his General Certificate in Brewing, so all fingers crossed for the results - but we are all very confident as he is flying along in the Brewery.

Babs Mitchell - Goddards Brewery

Island Brewery News

"Hop Aboard - All Sold Out!" was the cry at the end of the phenomenal weekend 15th & 16th October; the Island's biggest beer festival that covered 60 pubs, served by over 70 vintage buses, sold 4,500 programmes and attended by around 10,000 people or more. No one has calculated the amount of beer drunk yet, but Island Brewery sold out, such was the

demand, and their special for the event a nice 4.5%, aptly named **Hop Aboard**, went down a storm, and was the first to be drunk dry.

"We are immensely pleased to support the event", says brewery director, Steve Minshull, "we try to make sure that as many pubs as possible have got a spread of our beer range, so that visitors get to try a true taste of Wight." Steve goes on to say, "we are approaching our limits for capacity at our present brewery, which is why we are building a new, state of the art, brewery at Myrtle Cottage, the site of the old Malt & Hops, on Newport Road, Somerton, Cowes, and we are hoping that will be ready for next year's event".

It can be no coincidence that the new brewery will be sited right next door to BAE Systems, the old Plessey Radar, where, it is rumoured, the development of the Black Knight Rocket was fuelled by the

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rocket scientists frequenting the nearby Traveller's Joy at lunch-time, but, whether there is any truth in this, I really don't know.

Island Brewery's master brewer, Chris Coleman, has been running a few experimental craft beers and trying them out at various locations to test the public's reception. These delights include a raisin porter, a super-hopped American style IPA, and traditional IPA where the initial intense hops are balanced and complimented by a surge of sweet malt – what a piece of craftsmanship!

The main recipient of these trail beers has been the Newport Ale House, the owner of which, Mark Ridett, has taken his business so seriously that he actually went and did a day's brewing, at Island Brewery, just so that he could see and appreciate what went into creating those packed flavours.

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Now that our focus is turning to the seasonal tide, Island Brewery are building up stock of their award-winning **Wight Christmas**, brewed using Munich Malt, as a reminder for those who may have forgotten, or, god forbid, even missed sampling, this stupendous hybrid. And, for those who like to get away for the festivities, on a cruise or the like, you can



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are distributed around many parts of the UK through the free trade and beer festivals. (I found Elgood's beers on a list of beers available at an IW 2015 beer festival and at least one has been available at Fowlers in recent years. Any others?) They also use a 10-barrel microbrewery for short-run beers leaving the main vessels for their core brands.

They have three permanent beers on tap: **Cambridge Bitter** 3.8% abv, a mild brown bitter with a good balance of malt and hops using Fuggles and Challenger hops; **Golden Newt** 4.1% abv, pale in colour with prominent hoppy palate and full flavoured finish using Fuggles, Goldings and Cascade hops; **Black Dog** 3.6%, a cask conditioned dark mild, well balanced malt and hops with roasted bitter flavours using crystal malt and Fuggles hops as the sole variety.

Some of their seasonal beers have been given 'dog' names that emphasise the company's heraldic symbol of a black greyhound with a key in its mouth.

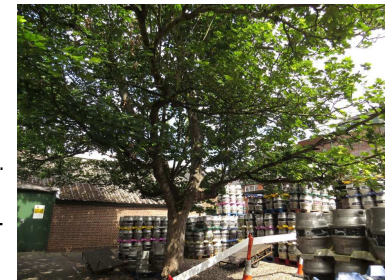


They have produced two Lambic-style beers (as mentioned above); **Coolship** 6% abv and **Coolship Fruit** 6% abv. These are both English sour ales; the fruit version blended with raspberry and a hint of blackberry.

They have won many regional, national and international awards for their beers including Europe's best Lambic-style sour beer at World Beer Awards 2015 for their **Coolship** beer.



The tour of the brewery included a short introductory video about the history of the brewery which is shown in a room full of brewing memorabilia including old ledgers and a brewing book which includes the first Elgood's brew in 1878. The outside yard,



where wooden barrels used to await collection by the horse-drawn drays (until the 1920s), contains a tree that used to



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Elgood's Brewery

The North Brink Brewery was built in 1795 alongside the River Nene in Wisbech, Cambridgeshire; the first Georgian brewery outside of London. The brewery changed hands several times before it was acquired by John Elgood and George Harrison in 1877 at a cost of £38,965. George Harrison sold his share to John Elgood in 1878 and the brewery has remained a family business, now being run by the fifth generation of the Elgood family. The first brew of Elgood's Ales was produced in 1878. Today the brewing process is carried out using equipment dating from 1910 to present however some of the older equipment is now lined, some with stainless steel and some with polypropylene.



Elgood's is one of the only brewers in the UK to have brewed Lambic-style beers, due to owning a unique pair of open, copper cooling trays, known as 'coolship trays'. These are needed for the brewing process, allowing the beer to cool naturally overnight, attracting a range of wild yeasts and flavours. The beer then undergoes a spontaneous fermentation over a period of six to nine months. All malt is from Maris Otter barley grown in Norfolk and supplied by Maltsters in East Anglia. The water (liquor) used in brewing is from the towns mains supply which comes from aquifers in North Norfolk and naturally filtered through the chalklands around the Marham area. This is then treated to increase the hardness. Cane sugar from Barbados adds colour and taste. The current yeast strain has been used for 30 years. It is a traditional top fermenting ale yeast, and is pitched from the crop of one brew to the next. Both UK and US varieties of hops are used and include Fuggles, Challenger, Goldings, Bramling Cross, Cascade and Willamette.



The brewery has the capability to produce 20,000 barrels per year but currently brews less than half of that amount. 80% of their output was supplied to their 42 tied pubs but the number of pubs is down to 36 and many of these are small houses in isolated Fenland hamlets. Elgood's, however, targets many markets with their range of cask, keg and bottled beers. Their bottled beers can now be found in various supermarkets across the country and they have produced beers aimed at the US and French markets. Their ales

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Dianne and David invite you to their
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still enjoy your favourite tipple, as Island Brewery are now a regular supplier to cruise liners, particularly P&O, if that makes a difference to who you choose to sail with. This is brilliant, and I can say that one of my work colleagues, who enjoys cruises, says he has been out around the Caribbean with P&O, supping his **Wight Gold**, on deck, whilst taking in the sun and the scenery, and it really adds value to the experience; well, it would, wouldn't it - aarrh Jim Lad!

John Nicholson ~ BLO Island Brewery

Yates' Brewery News

After a very busy few months with our regular bottle supplies The Botanical Gardens and Garlic Farm have just had another large batch delivered.

Five times I.O.W. CAMRA award winning **Yule be Sorry** 7.2% is now available.

There is a limited availability on this so get your orders in quick to save disappointment. **Santas Ale** 4.9% is now available in cask and bottles and Dave will be on hand at the Portsmouth Festival of Christmas to give out samples and tempt you to buy.

The brewery is very pleased that The Man in the Moon, Newport will soon be serving Yates' **Isle of Wight Lager** and we are looking forward to speaking with S. Fowler & Co. in the early part of next year.

The wholesale side continues to stay very busy and we anticipate a very busy few weeks on the lead up to the festive period. We would like to thank all our customers for their continued trade and support and wish you all a Merry Christmas.

Lorraine Daish ~ BLO Yates Brewery.

CAMRA DISCOUNTS
 Here is a list of pubs which offer card carrying CAMRA members discount.

- Old Village Inn, Bembridge - 10%
- Pilot Boat, Bembridge - 15%
- Union, Cowes £3.90 all real ales for locals and CAMRA members
- Anchor, Cowes - 10%
- Duke of York, Cowes - 20p off a pint
- High Park Tavern, Ryde - 25p off a pint
- King Harry's Bar, Shanklin - 20p off a pint

Landlords, if you offer discount to card carrying CAMRA members, please inform editor@wightwash.org.uk

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Character Inns are to add another two pubs to their portfolio, **The Crown** at Shorwell and another Island pub yet to be disclosed.

As we go to print two of **Enterprise Inns** pubs are awaiting re-opening, **The Fleming Arms**, Binstead and **The White Lion**, Niton. Rumours abound but we have no concrete news as yet.

After 26 years of running the **Chequers Inn**, Rookley (see front cover), Richard and Sue Holmes are handing the reins over to Sam Shaw. Richard and Sue (with a little help from Sue's dad, Les) took the pub over in the winter of 89/90 after years of Whitbread neglect. Since then it has become one of the Island's most popular pubs. Sam, who already runs the **Fighting Cocks**, plans to continue to run the pub as a proper village local. Richard and Sue say

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they are looking forward to becoming customers.

Two Island pub take-overs are still stalled by red-tape. Greg Hailes is champing at the bit to move in to the **Railway** at Ryde (he's even been in to clean the pipes) and Rich Adams is similarly awaiting to take over the **Simeon Arms**. Hopefully, by the time

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"BEST PUB ON THE ISLAND 2015"

The first beer, '**Adventurer**', named after the 'Gentlemen Adventurers' who funded 17th century drainage of the fens, was brewed on 15 November 2012. This beer is a 4% abv golden ale which uses Challenger, Golding and East Kent Golding hops. The next beer, '**Wellstream**', a 4.9% ruby red ale, was named after a natural waterway through the Cambridgeshire and Norfolk fens. Another beer is '**Larksong**' 4.5% abv, an amber ale with hints of tropical fruit and spice from late addition Crystal hops. Larksong is named after the beautiful song of the skylark which can be heard above the open countryside of fenland. Richard has just introduced a new beer '**Sterling Gold**' 4.3% abv for the 2016 Peterborough Beer Festival.



Richard produces a wide range of beers including bitter, ESB, stout, porter, golden ale and mild. Mile Tree Brewery beers have won several awards at beer festivals and are also available at some pubs in the area as well as at other local events and outlets. At the campsite there were bottles of **Adventurer**, **Wellstream** and **Larksong** available and **Sterling Gold** was on draught. Heaven - and the campsite was one of the best I've stayed at. I would also like to thank Richard for taking some of our Beer and Buses leaflets for distribution at the Peterborough Beer Festival. After chatting to Richard at Mile Tree Brewery there was no time to put my tent up as I was joining the 2pm tour of Elgood's Brewery.

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In August I spent ten days in East Anglia and the East Midlands. Quite by chance the first campsite I stayed at in Wisbech had a microbrewery on site, Mile Tree Brewery, and Elgood's Brewery about 5 minutes away!

Mile Tree Brewery

Richard Matthews, the owner and brewer at Mile Tree Brewery, had been brewing and bottling many styles of beer at home for over 25 years when he had the opportunity to establish a microbrewery in a redundant stable block at the Secret Garden Touring Park in Mile Tree Lane, Wisbech, Cambridgeshire.



After receiving planning consent in September 2011 the stable block was completely renovated and after many months of completing forms and providing quotations and projected income and expenditure he received a grant for start up costs in March 2012 from the Rural Development Programme England - a European agricultural fund for rural development. These funds enabled him to obtain equipment from



ABUK for a 5 BBL brewery. (BBL = British Brewers Barrel = 36 gallons.) The brewery was installed in October 2012 and Richard Eyton Jones, former brewer at St Peter's Brewery in Suffolk, was commissioned to help with recipe formulation, training and support. Richard also uses a small kit producing two x 9 gallons which he uses to perfect recipes or produce smaller quantities of special beers.



He uses hop pellets of various varieties including Boadicea, Challenger, Fuggle, WGV (Whitbread Golding Variety), East Kent Golding, Golding, Crystal, Willamette, Cascade and Cluster. Dry yeast is used and the roasted and crushed malt is obtained locally; roasted in Grantham and crushed in Peterborough. At this time of year Richard produces a maximum of 20 x 9 gallons per week; less in winter. He also bottles his own beers for distribution in local outlets and the campsite shop.

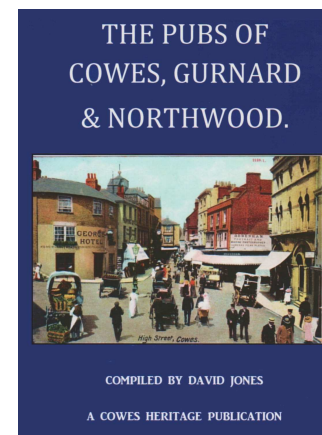


you read this, the legal log-jam will have cleared.

Mandi O'Reilly is delighted that the **Buddle Inn**, Niton was voted most popular pub from the Beer and Bus Weekend survey/comment cards but has volunteered to step aside next year. Over 500 cards were returned. Ben Bartram, organiser of the event was pleased with the response. "We know that there were queuing issues during peak times but we received hardly any complaints. Most people had a wonderful time and can't wait for next year". Expect to see up to 90 vintage/classic buses at the 2017 event!

The Isle of Wight Branch of CAMRA will run a series of **Historic Pub Walks** next year starting with Cowes on 11th February. It will start at the **Kingston Arms** at noon

and proceed to various points of interest ending up at the **Union Inn**. Participants will be accompanied by John Nicholson IOW CAMRA Chair, Jeff Sechiari, from the Brewery Historical Society and Cowes mayor David Jones author of "Pubs of Gurnard , Cowes and Northwood".



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The Sportsman's Rest

Good news for Porchfield and the Island pub scene - The Sportsman's Rest has reopened!

The doors opened on 12th November after being empty for 22 months.

Originally from Coventry, David and Deborah Chillingworth have lived on the Island for five years. Deborah's family have a background in catering and David



has worked as a chef and pub manager on the mainland.

Although the kitchen is currently closed for refurbishment, David is looking forward to preparing good, reasonably priced, home cooked meals with fresh ingredients in the new year.

In the meantime look out for some cold food and snacks in the run-up to Christmas.

Other improvements will include redesigning the garden with a



children's area.

There are two handpumps with beers from the Wadworth portfolio, three lagers and a craft stout.

The pub is family and dog friendly.

It's great to see what must be one of the Island's cosiest pubs with its log-burner and open fire back in business.

Please note there is a new website

<http://www.thesportsmansrestiow.co.uk/>

and phone number (01983) 525739



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Unlike most of their UK counterparts, however, many are what I call 'industrial chic' – the bar is a corner of the brewery with the addition of some functional tables and chairs; they are very popular, and none the worse for their utilitarian environment.

My final observation about the Australian beer scene is that it's a very young one – while many sub-35 pub-goers in the UK seem content to hammer away on shots and plastic lager, those I saw in Oz were mostly drinking craft beer, and they are very well-informed about it. Over here, the average age of beer festivalgoers is probably in the 50s; at the aforementioned GABS festival in Melbourne, myself and the Good Lady seemed to be the only ones over 35. That might be a city thing, because the same seemed to be true of Melbourne in general. There were few – ah, mature – people wandering the streets, and I couldn't decide if that was because they were kept indoors until nightfall in case they made the place untidy, or because the Aussies have a discrete Logan's Run policy (Google it if you don't know what I mean).

Every now and then in your travels, you find somewhere that's just so good, so you, that you could happily spend the rest of your days there. Australia did it for me. The country is fresh, dynamic and vibrant, which resounds in its people; they and their land lack the negativity which so often casts such a shadow across the UK. For the wildlife buff, the aesthetist, the social historian and the beer lover, it's a wondrous and unique place, and you will find no better on Earth.

I have written the odd song or two in my time, and I can best sum up my feelings about Australia with the first verse of one I was moved to pen after chasing a magnificent sunset over the Dandenong mountains:

*Travelling through Australia
 With the Southern Cross above her.
 I went there as a suitor,
 I came back as a lover.*

Hooroo, mate!

Brian Jacobs



board; no tips, no service charge, no extra tax, no rip-off. It's unusual to tip in Australia; in the USA, it's unusual not to.



If you're looking for a pub in which to enjoy your craft beer, the first thing you find is that, outside the city centres, there aren't that many; even in cities and towns they aren't as plentiful as in the UK. There being no pub chains, most pubs and bars are what we would call free houses, and, unlike the UK, almost every licensed food outlet offers a respectable choice of craft bottled beers – I enjoyed a pleasant bottle of 5.2% Black Dog Howling Pale Ale at the little Café Derailleur in the small bush town of Wangaratta. When will smaller UK pubs get on board with the craft revolution?



Unsurprisingly, Australian pubs aren't dissimilar to the UK. Many of the older ones have well-appointed 19th century interiors (you weren't expecting anything older, were you?), and have some character. I was bemused by their furnishings; however venerable or well-appointed the establishment, the tables and chairs were what you'd expect to find in a canteen, all chrome and plywood – I haven't seen that in UK pubs since the 1960s. I did find one English-style local, and that was the Green Hills Hotel at Condah, near Portland, which was my favourite pub of the trip, a lovely, old, unpretentious, fraying at the edges, boozier, with an interesting history, having had previous incarnations as a morgue and a general store (not at the same time; that can lead to misunderstandings). The Landlord told me 'We don't do bijoux beers here', and promptly served up an excellent bottle of



6.9% Coopers' Best Extra Stout, and it was heaven.

Most of the many breweries which have sprung up in the last few years in the south of Australia have a bar attached, a bit like an English brewpub.

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With an extensive menu, ranging from pub classics to fresh sea food, and always an array of different specials, The Yachtsman really does cater for everyone, including dogs, who have their very own doggy menu.

After a very successful opening in the summer, where patrons were taken aback by the beauty of the venue, the great food and impeccable service, we head to the

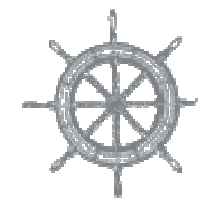
Christmas period full of good cheer, with the launch of our Christmas brochures, which highlights all the special offers and events taking place throughout the winter at The Yachtsman and its sister pubs, including pre-Christmas meals and a Christmas day menu.



November saw the start of a Character Inns favourite, the Supper Club, where you can enjoy a two course meal for two people for just £17.95 or a three course meal for just £22.95. And now there's the brand new Lunch Club menu, where diners can enjoy a one course meal for just £6.95 or two courses for £9.95.

This beautiful location is like none other in Cowes and will truly take your breath away. So if you are after good food, a wide range of drinks and great service to match the Yachtsman is definitely one to visit.

Liam White
Manager



THE
YACHTSMAN
COWES

Autumn 2016

We started in September and visited our son at Chalfont St. Peter. I had a couple of very nice pints of Rebellion IPA in the Three Oaks, with my grandson as he was just 18 and off to Oxford University. Having had a good weekend catching up on family news off we went to Hertford.



The site was big, on the outskirts of Hertford town - 250 Pitches, but very well run by Camping and Caravan Club. The only drawback was aircraft noise, being in the triangle of Gatwick, Heathrow and Stanstead. We walked into Hertford and had a good wander around finding the house that Capt. W.E. Johns, author of Biggles books, had lived in and nearby, Heather spotted a smashing, small pub. The Two Brewers is very friendly and although only one beer on, it was a new cask of Fullers Red Fox Bitter, which solved the thirst of dusty streets on a hot day. The next day we caught the bus to Ware which, in the past, was one of the largest Maltings in the country and walked back along the river bank seeing much wildlife.

Next day we caught the bus to St. Albans passing C.A.M.R.A. H.Q. St. Albans has a very big market along both sides of the High Street and it was extremely busy and crowded, so we retired to the Cathedral for a bit of peace and quiet. Back in Hertford we went to Wetherspoons - The Six Templars for a meal and a pint which is just by the Castle. On the Saturday we went to The Tun Abdul Razak Research Centre for the Merdeka day, which is Malaysia's National Day. We went with the Solent Branch of the National Malaya and Borneo Veterans and were entertained by the High Commissioner of Malaysia as V.I.Ps, treated to Malaysian food, dancing and singing by the diverse Malaysian community. It was a very good day, some 5000, visitors and all are welcome.



Leaving aside the esoteric subject of wild beers, there are some really whacky alternatives on offer, some not terribly serious. At the GABS beer festival in Melbourne, I could have sampled a beer with ingredients which included the Brewer's belly button fluff (too gross), or one brewed using whale's vomit (it was unremarkable). I even tried Castel, an Ethiopian beer, which was a fruity, full-bodied lager and far from unpleasant.

There are no national pub chains in Oz, and the nearest to a national beer brand isn't Fosters (which is as easy to find in Oz as a flying dingo) as you might expect; it's a bitter called Carlton Draught, and it's everywhere – it's the John Smiths Extra Smooth of Australia. Most craft beer drinkers despise it, though from my limited sampling of it, I thought it had some merit, even if it was well-disguised. There are large craft brewers which you might be more familiar with; Little Creatures Pale and Coopers Sparkling are readily available in UK supermarkets, though they market a far more extensive range in their native country. I consider imperial stout to be the apogee of the brewer's art, and I was well catered for in Victoria; my beer of the trip was 8% Moo Brew Stout from Tasmania, dark, delicious and dangerous, which I found on draught at Young & Jacksons pub opposite Flinders Street station in Melbourne. Bonzer!



The one thing in common with most Australian draught beers, craft or factory, is that they are incredibly cold. like, really, really icy, tongue numbingly, cold – private medical insurance in Australia carries an annual entitlement for skin graft surgery to counter the effect of fingers welded to glasses. They even freeze their glasses before filling them with even colder liquid! Some keg fonts actually sport a layer of frost. I strongly suspect that beer is not dispensed with CO2, but liquid nitrogen. While that might not matter with mouthwash like Carlton draught, it isn't a desirable trait for craft beers, where flavour is all-important. I asked my son, now an Australian resident and committed beerhead (that's my boy!) about the reason for this, and he explained that beer very quickly warms up in the 40-degree heat of a South Australian summer. I often found it better to stick to bottled beers, which were generally kept at fridge, rather than freezer, temperatures. I don't think I'll ever adapt to the frigid dispense, but it's quite comforting sitting by a pint and watching it warm up.

Unlike the UK, where half a pint (called a 'pot' in Australianese) is considered effete, in Australia it is very much the unit of choice. I'm told the main reason is the aforementioned problem of temperature – you can drink a pot before it warms up more quickly than a pint! Also, it's a bit easier on the purse; at around £6 a pint, committing that sort of investment to a beer you've never tried takes a great deal of faith, and, of course, buying a round is a dear hobby. However, unlike Hong Kong, or the USA, you pay the price on the

A **Beerhead** Abroad
Victoria, Australia (part two)



Brian Jacobs takes up where we so rudely cut him off in the last issue

But what of Australian beer, I hear you clamour? Well, it would take a book – and a fairly meaningless one at that – to recount all the different beers I had in the three weeks I was there - well over 60 - so let me instead give you my observations on the Aussie beer scene, with brief allusions to some of the more exceptional beverages I tried.

Craft beer is as big in Australia as the USA, though, unsurprisingly, very little of it is real ale. You will find the odd handpump dispensing cask beer, but it's not terribly good; shipping the real stuff over vast distances in a hot climate, then expecting drinkers weaned on superchilled keg to drink it in 40 degree temperatures is not realistic. It's all part of the massive worldwide interest in craft beer, of which our UK real ale represents a small, but worthwhile, portion. Real ale is our strength and weakness; it's a unique and desirable product which is well worth our focus, but I have an uneasy feeling that it's hindering the UK getting on board with the wider craft market. As in the USA, every conceivable genre and style of beer is available, from wishy washy lagers to imperial stouts. Dark beers are much more widely available in Australia than the UK (and, indeed, in every country I've visited), and almost every licensed outlet, from cafes to craft beer pubs, carries one or more red, old ale, porter, stout or imperial stout. Compare that to the UK, where you're very lucky to find a dark beer other than the ubiquitous Guinness (which you hardly ever see in Oz; at 4.2%, they aren't even interested). A surprisingly prevalent style, for reasons which entirely escape me, is sour beer, often called Gose in Australia (one assumes the term is related to the Flemish 'gueuze'), which includes Flemish red ales, weissbiers, lambic styles and 'wild beer', fermented with wild yeast. Most of them have one thing in common; they are disgusting. Why anyone would wish to drink something most drinkers would use to clean their drains is beyond me, but, hey, it's a free world.

On to Colchester, an old Roman town, and stayed at a small, very quiet site at Ardleigh overlooking the reservoir. Ardleigh has two pubs, The Wooden Fender - four real ales in good condition, good food, popular and friendly; the Hobgoblin was great.



www.woodenfendercolchester.co.uk .

Next we caught the bus into Colchester which is quite shabby in places but very interesting. We went around the Castle and learnt the history of the City from Roman times thro' to the present day – a very enjoyable visit. Then we did a bit of shopping – it is a good shopping centre with lots of charity shops. The following day we caught buses to Clacton-on-Sea - very picturesque with New Zealand palms planted on the beach and a series of Martello Towers along the coast. Some are converted into dwellings others succumbing to the wind and rain and with award winning gardens along the Prom. The town itself a little run down, but a good day out and we had lunch in Prezzo with a bottle of Eurofiz just to remind me why I drink Real Ale! Into Colchester again and walked to a National Trust property - Bourne Mill built in 1591 as a fishing lodge and picnic dining

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room - later converted to a water mill with a four acre mill pond. Lovely café and a very interesting spot. Heather, being an artist, was keen to visit Constable country, i.e. Flatford Mill, Dedham Vale and along the Stour river. Not easy to get there from the campsite and a long walk involved.

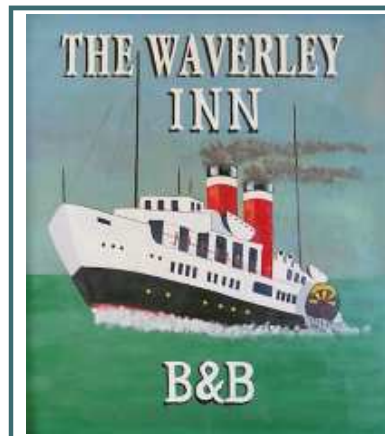


Caught the bus to Manningtree, walked to the Railway Station where we had a coffee although it had four real ales. Followed the footpath to Flatford, then Dedham and bus back to Colchester.



Onwards to Dunwich, which in the 13th century was one of the largest ports in England with 4000, inhabitants. During the next two centuries, the river silted up and a series of big storms eroded the beach and cliff and the town almost disappeared into the North Sea. It is now a small village with 60 inhabitants. Legend has it that on certain

stormy nights, the bells of the 12 lost churches can be heard. The cliff top camp site was good and had a bar and dining room called The Twelve Lost Churches with two real ales. The next five days involved much walking along the beach to Southwold and the other way to Dunwich Heath and the nature reserve at Minsmere, frequented by B.B.C.



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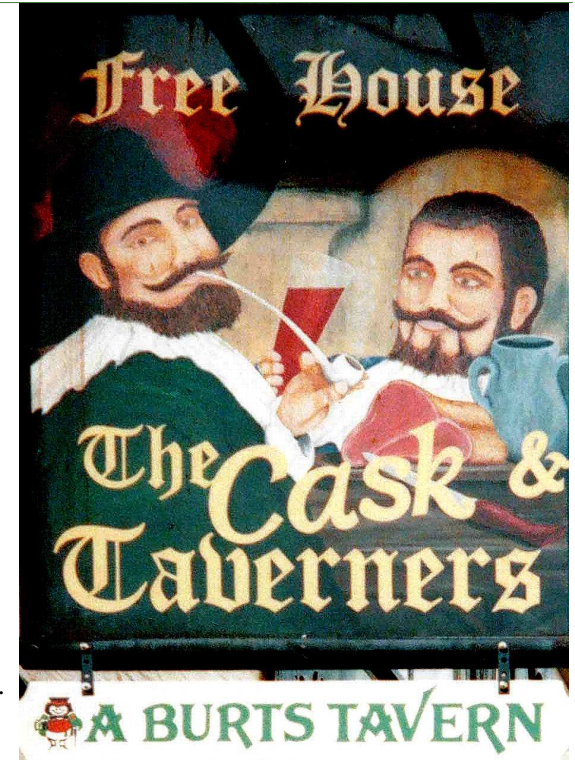
Sunday Lunch - £6.95 booking recommended

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www.waverleyinn.co.uk

Thankfully there was one pub on the Island that survived the full Hartridge treatment, this was the Cask and Taverners at Godshill.



I hope you have enjoyed this little stroll down memory lane.

If you want to know more about any Island pub signs

please contact me or Tim and we will do our best to answer your enquiries.

Ray Scarfe

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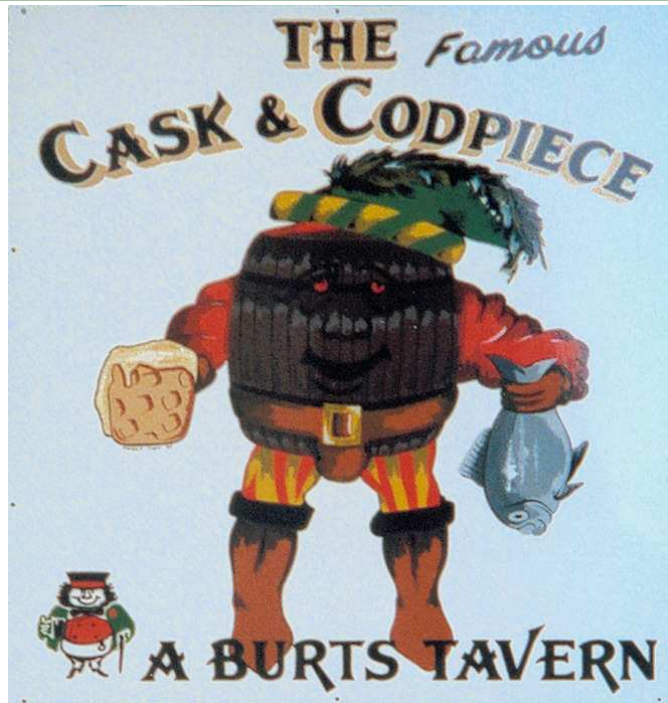


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tripadvisor TheOldVillageInn oldvillageinn
www.yeoldvillageinn.co.uk

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Springwatch programmes. The Ship Inn at Dunwich village has four real local ales, 16 rooms, excellent food and the manager rotates beers from all local breweries. We ate Cromer Crab for Heather and Binham Blue Reedcutters Platter for me, washed down with Green Jack Trawler Boy Bitter – a wonderful meal.



The Coastguard Tower on Dunwich Heath is worth a visit - now owned by the National Trust, with holiday lets and café. The walks on the heath are extensive, well marked and full of wildlife, including Dartford Warblers and Ant Lion pits.

The next three days were spent at Cambridge. We walked to Grantchester, the home of Jeffrey Archer (author) and The Orchard tea rooms. This contains the Rupert Brooke museum, he stayed there - a famous poet who died during World War I and wrote "The soldier" which includes the line "if I should die, think only this of me; that there's some corner of a foreign field that is forever England".

Next we walked along the river into Cambridge. The Eagle in Bennet Street is a very busy pub, with several rooms, two bars and eight real ales. It was very popular with American Aircrews during World War II - a lot of photos and memorabilia on the walls.



Next was Oxford and we walked in along the Thames and had a good look around, had lunch and a pint in Wetherspoons, The Four Candles. Then went to look at the outdoor market - nearly all the stalls were food related - ethnic curries, etc. feeding the students mostly. Into Oxford again and spent some time on a conducted tour of Oxford Castle - the guide dressed as Topsy Gypsy Rose and she certainly had the patter. Until 1995 it was a prison with a bad reputation and was closed, now open as a café, a council run tourist attraction. During the Civil War it was used as a P.O.W camp for Parliamentary soldiers who were very badly treated - 60 in a small room, no toilets and having to sleep on top of each other four deep. When Cromwell's forces captured it, they virtually razed it to the ground. Extremely interesting!

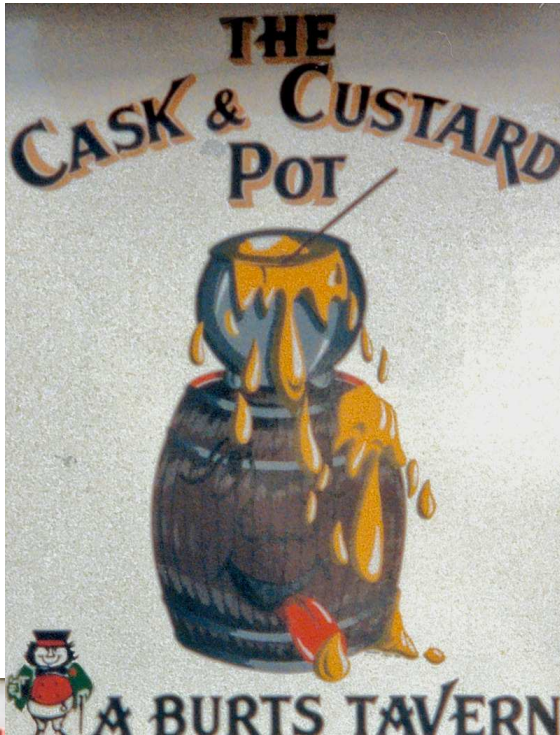
On the way home we stopped at Alton to see our daughter and family, staying at Beverley Farm, a small eco-site just outside Alton. We had a great weekend, visiting the Blackmoor yearly apple festival with apple tasting, many charity and art and craft stalls and of course, a cider bar, lethal stuff.

Monday and home. A very enjoyable trip lasting over a month.

The Hartridge Years

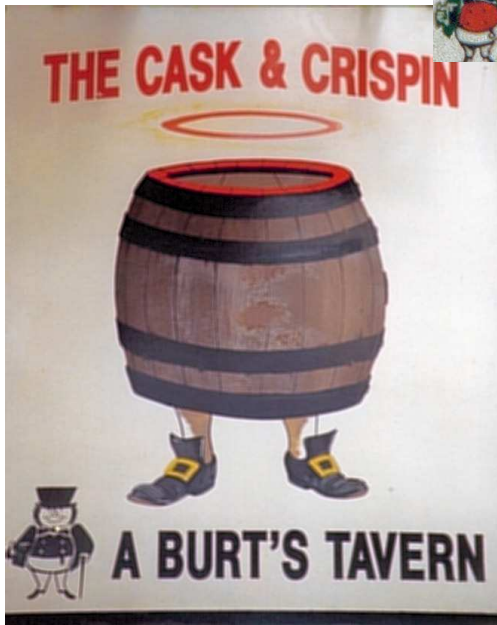
This article shows the unique signage that appeared on some Island pubs during the Geoffrey Hartridge years. The Island brewery set up its Newport depot and started to produce a range of beers bearing the former Burts name.

They also took over several Island pubs and rebadged them as "The Cask and something" pubs, see how many of these you can remember.

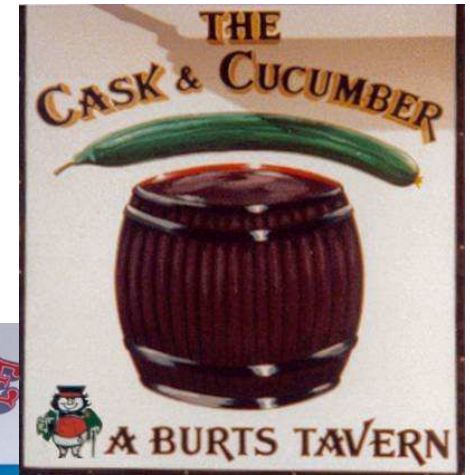


Let's start at the Stag Inn, Parkhurst which became the messy looking Cask and Custard Pot.

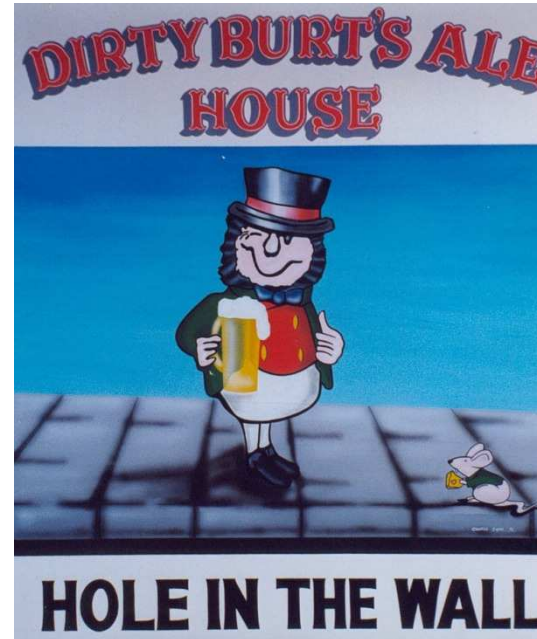
The next sign to get the Hartridge treatment was the Saint Crispin Inn, Newport which then became the virtuous Cask and Crispin.



Next we move to Ryde where the Railway at St Johns Road became the bizarre Cask and Cucumber!



Then it morphed into The Hole in the Wall.



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