

Diary Dates

- 13th December - **Branch Christmas Party** - Man in the Moon, Newport
- 26th December - **Boxing Day Specials** - Isle of Wight Steam Railway, Havenstreet
- 31st January - **2020 CAMRA IW AGM** Bargeman's Rest, Newport 7.30
- 9th February - **Isle of Wight Pub and Beer of the Year announced** IW Radio
- 19th February - **Branch Meeting** - Waverley Hotel Carisbrooke 8pm
- 18th March - **Branch Meeting** - Fowler & Co. Ryde 8pm
- 22nd April - **Branch Social at Branch Pub of the Year** - 8pm
- 2nd - 17th May - **Isle of Wight Walking Festival** - isleofwightwalkingfestival.co.uk
- 8th - 10th May - **15th Isle of Wight Real Ale Festival** - Havenstreet Station
- 10th May - **Walk the Wight** - details www.mountbatten.org.uk
- 16th May - **Wolverton Folk and Blues Fair** - Wolverton Manor
- 20th May - **Branch Meeting**- Royal British Legion, Ventnor 8pm
- 27th - 31st May - **Isle of Wight Jazz Weekend**, details www.iwjazzweekend.co.uk
- 11th - 14th June - **Isle of Wight Festival** - Seaclose
- 10th & 11th October - **Isle of Wight Classic Buses, Beer and Walks Weekend**

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Wightwash

Volume 2, Number 82

Newsletter of the Isle of Wight branch of CAMRA

Winter Issue 2019

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



The Ales of Christmas Past and Present

In this FREE issue:

BELGIUMISATION **Brewery News**

Cider News **Beer & Buses** **PRIZE QUIZ**

DAPHNE'S WAR

Collectors

and much, much more...



Campaign
for
Real Ale

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

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Win a £20 Meal Voucher for the Wight Mouse 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/ Which country is divided by the Cook Strait?
- 2/ In which book do we find Blind Pew and Ben Gunn?
- 3/ Who was the only female competitor in the 1976 Olympics not to be given a sex test?
- 4/ In the bible, whose wife was turned to salt?
- 5/ In what year did Bob Dylan headline the Isle of Wight Pop Festival?
- 6/ What name is given to dragonfly larva?
- 7/ Who was the original bass player in the Shadows?
- 8/ In pantomime, who is Aladdin's mother?
- 9/ and 10/ Which artists designed these logos?



Answers to the Autumn Quiz

- 1/ Suva
- 2/ Ben Stokes
- 3/ The Drifters
- 4/ Bordeaux
- 5/ Liver
- 6/ J
- 7/ Hispaniola
- 8/ Happy Days
- 9/ David Tennant
- 10/ Jon Pertwee

Lynn Hood of Ryde wins a meal voucher and David Clapper of Shanklin wins a case of Yates' beer.

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

The
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Andy & Cheryl welcome you to their family run 17th century coaching inn situated in the idyllic village of Chale on the Island's most southerly point, with spectacular views to The Needles and beyond.







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right to our custom – it needs to be earned, much like the money WE use to pay for it.

OK, it's not just the Island which suffers from high prices, and it's by no means the worst. The Good Pub Guide lists it as the 14th most expensive, beaten by London and its commuter hinterland. However, it puts the average price of an Island pint at £3.73 – how many pubs have you been to over here where you can still purchase a pint for that price? How many do you know that charge more than the GPG London figure of £4.44? And let's not forget about affordability; those aforesaid residents in commuterland are enjoying considerably higher earnings than we on the impoverished Isle of Wight.

Much is down to the pubcos which arose from the disastrous 1989 Beer Orders. Faced with a double whammy of high rents and iniquitous barrel prices, landlords have no option but to pass on the pubcos' greed to their customers. Roger Protz of CAMRA recently reported on a landlord in the south of England who was paying £60,000 more a year for beer from Ei than he could have got it for in the open market. The same landlord discovered that Ei were paying SIBA (Society of Independent Brewers) £39 for the same 9-gallon cask they were charging him £120 for!

So, is this all down to the evil pubcos, and where does that doyen of low prices, Wetherspoon's, fit into the picture? OK, no other pub chain enjoys the Wetherspoon's business model, a chain of large urban-centre managed houses which have clear advantages of scale and pass them on to the customer. But does that explain such a massive difference in price? Like all other pubcos, they still have to pay bills, make profits and satisfy shareholders. And does it explain the fact that beer a typical pubco pub on the Island will charge up to £5 a pint, whereas Joe's Place at Niton will only ask you £3.30* for a pint of 4.0% Islander and Harry's Bar at Ryde a modest £3.80* for 5.4% Masterpiece? You guessed it – neither is owned by a pubco.

And it's not just beer. Remember that feeling of relief when your date asked for a soft drink? Not now – many non-alcoholic drinks cost, pro-rata, MORE than a pint of premium keg craft! I recently paid £2 for a lime juice and soda - Soda is nothing more than flavoured fizzy water – taking the proverbial or what?

And that, ladies and gentlemen, is one very big reason why many pubs are on the slide.

Brian Jacobs

* prices correct at the time of going to print - Ed



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MONDAY
QUIZ NIGHT



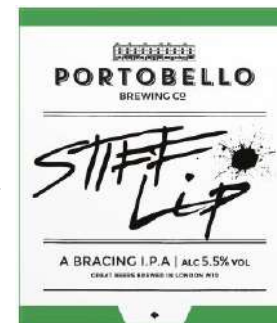
Wightwash

COMMENT

Page Thirty Three

thing in Wethers, and 3 times as high as the supermarket. And when you enter the realms of craft beer, you'd better be sitting down! (If you're tackling an imperial stout, that's wise anyway). In May 2019, Money Guru reported that the average price of keg craft in the UK was around £4.90; clearly, their researchers hadn't visited the Victoria in London's West End where a pint of 5.5% Portobello Stiff Lip IPA was an eye-watering £6.20! (It was rather pleasant, though)

And what about variety? There's a better chance you'll forgive the Foaming Fiver if it's an interesting beer from a micro, or an exotic craft, something that makes you feel it's worth spending next week's housekeeping on, but far too many pubs, not just on the Island, rely on factory real ale for their beer portfolio and offer nothing beyond Bud, Eurofizz or Swedish plastic cider (plasticider?) in their chiller cabinet. In a world where 'Spoon's give you a range of 30 or more craft beers to choose from, this apathetic approach tells the beer drinker just how disinterested the landlord, manager or pubco is in their custom. Take a look around you – the pubs which pull in the punters are those which go the extra 10 yards. Anyone involved in running a pub, at whatever stage of the hierarchy, needs to realise that they don't have a divine



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The Price of Love

Been to the pub for a pint lately? Of course you have, or you wouldn't be reading this article. When you left, did you have enough change from that £20 you came out with to pay the bus fare home? Ah well, walking's good for you, and it does mean you arrive home more sober than when you left the pub, even if somewhat later than intended.

Unless you drink exclusively at Wetherspoon's or one of the more reasonably-priced pubs on the Island, you must have noticed that the pint you used to get for less than £4 is now close on a fiver. Early in 2019, a pint of premium bitter in the Garrick Arms in the middle of London's West End cost less than it does in many of the Island hostelryes.



Let's put it in perspective. In 1973, you could buy a pint for around 14p; compare that to the current national average of around £3.40 for a pint of cask beer. Then compare that to the £4.50+ which many Island pubs are charging, as epitomised by the £4.70 I paid back in February 2019 for a pint of 3.8% Adnams ordinaire. That's a whopping increase, more than houses, more than petrol, and, I bet, more than your income. It's more than double what you'd pay for the same

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We want you to Vote Not for Boris, Jo or Jeremy this time! Please vote for your favourite Pub and Beer of the Year.

All members will have received a voting form with this magazine* containing an anonymous but unique voting number.

There are two ways to vote:

1/ Fill in the form and post it to Mike Hoar

2/ Go online www.wightwash.org.uk/voting enter your unique number and register your vote.

*If for some reason you didn't receive a voting form/unique voting number, please contact Mike Hoar (tel: 526165 or email: mike.camra@gmail.com)

We are very proud of the fact that the Isle of Wight branch of CAMRA is one of the most pro-active branches in the country. Last year 36% of the membership voted. Let's see if we can beat that this year.

The results will be announced on Isle of Wight Radio on Sunday 9th February and published in the Spring Issue of Wightwash.

ISLE OF WIGHT STEAM RAILWAY

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Island Brewery

Island Brewery really pushed the boat out for this year's Classic Beer Buses and Walks Festival, with record special one-off brews from Chris's small batch brew-plant, record distribution of their beers amongst a record number of participating venues and they even put on a private mini-bus, alongside the event, to ferry people to and from the brewery. The star beer for me, and one that I look forward to every year now, is **Hop Aboard**, a king of tradition with its generous proportions of malt and hops; it has to be my favourite of the festival.

What else have Island Brewery been up to? Well, it has been their busiest year ever, with presence at most Island Festivals, sometimes overlapping and doubling up, Island Brewery have been working flat out throughout the long summer and late autumn. At the moment, they are busy stocking up for the winter season and their award-winning Christmas specials, including the gold medal winning **Wight Christmas**, brewed with Munich malt.

Apart from that, things have not been quiet, as Island Brewery have been upping their game to gain SALSA (Safety and Local Supplier Approval) standard accreditation. This is a quality assurance standard that is audited by external inspectors to prove that you operate a meticulously controlled and clean process and work environment. "It is something that Chris has been used to through all of his working life, so, for him and his team it



was just a matter of documenting and recording it in a format that would be recognised by the system inspectors", says Steve Minshull, Chris's boss. "We all knew that Chris operated to these standards anyway, with his meticulous military background discipline, so we just got him a new computer and he got on with it, like only Chris would."

This is great, and we should be reassured in the prevalence of such standards, so it is a great shame that all this good work is potentially lost the moment the beer leaves the brewery and enters the cellar. There are, of course, many, if not most, publicans that operate to similar standards, but there is no

Who's Who

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DEADLINE FOR SPRING WIGHTWASH WILL BE 10TH FEBRUARY 2020

Now, the only way you are going to have either the pleasure or horror of this experience is to get on and make your own. Our editor has been given one bottle so that he can either warn, wax-lyrical or encourage you.

Well I can be of no further help to you I'm afraid as twenty minutes ago I put a bottle in the fridge and sip, it's interesting to hear your, sip, comments but, sip, sip I really oh, that's lovely sip, really really.....

David Yates of Lake

Footnote from Editor:

Here's my tasting notes:

Aroma - toffee, raisons.

Taste: fruity but not in the IPA (grapefruit) sense of the word. Think more figs and plums.

Mouthfeel: very warming with a dry finish.

Estimated strength: 7% – 10% abv

Conclusion: a robust ale which deserves much respect.



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THE CULVER HAVEN INN

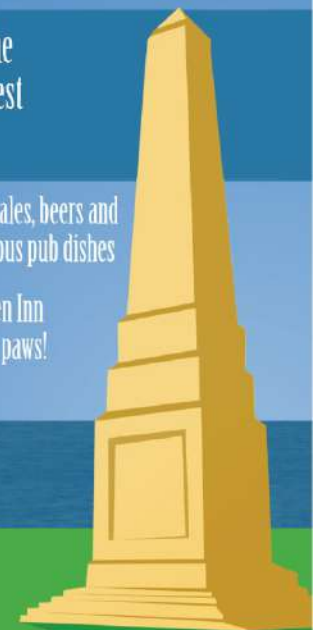
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If you have the big plastic brewing bin with lid, drill a hole in the lid and plug it with a wodge of cotton wool. This allows the brew to breathe, stops the lid from blowing off and denies any contaminants from entering and spoiling your brew.

A day or two before you bottle remove the oak shards and your bouquet-garni. Now is the time to 'dry hop' if you wish with a couple of handfuls of hops either directly cast into the brew or as I prefer in a muslin square as before.

I like to pass my brew through a fine filter before I bottle. It won't be clear at this stage and some yeast needs to survive to achieve the secondary in-bottle ferment and condition together with a level 5ml spoonful of sugar (golden caster is good) per bottle.

Once sealed, shake to help dissolve the sugar and place your bottles in a warm (where you brewed) place for 5-7 days. After which remove to a cooler place for further cooling and conditioning. Your clear bottles come into their own now. What should happen is that the beer clears and the residue sits firmly and distinctly at the bottom of the bottle.

After about 1 month, (don't be too impatient), take a bottle to the fridge for about 20 minutes. Open carefully and decant gently into a jug (pre-cooled in fridge is good) and then pour into your favourite beer glass.

ENJOY!

Epilogue

Water? it's the principal ingredient and we have so far ignored it. Use what is available to you. I am lucky to have access to a private supply of un-chemical dosed water which I use in preference to eau-de-tap. It is a 'hard' water with a high iron content though not nearly as strong as what used to be freely available from the local chalybeate springs which, if you remember them, though highly regarded in their day, were to my then young taste, of interest only to those dying of thirst. I shudder to think what sort of beer it would have made!

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system that ensures it. Unfortunately, there are still too many landlords who think it is acceptable to keep a beer on past three days just because people are buying it, who don't clean their lines with a fluid that indicates that they are indeed properly clean, who continue to wash their taps and dispense nozzles in soda water in the mistaken belief that it disinfects. The chances are, I am afraid, that if you go out for a night and wake up with a hangover, it is not the alcohol, but the poor sanitation of the establishment that you have been drinking in that is at fault.

John Nicholson
BLO Island Brewery

Goddards Brewery

Beer, Buses and Rain

It seems that a bit of rain does not affect the beer enthusiast as sales over the Beer and Buses Weekend were in no way affected. The re-labelled **Puncheon Porter** as **Ticket to Ride** (renamed due to competition from another brewer) did well as did the standard cask ales.

Publicans getting a Rum deal

Having sourced traditional oak firkins it was decided to try something different, so for the last few months **Fuggle-Dee-Rum** has been making the rounds. Some dark rum added to the classic **Fuggle-Dee-Dum** adds extra depth and a 'warm' feeling which should be welcome in the coming cold months. Then someone had the bright idea to add some raisins to the



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ISLE of WIGHT
 BORN and BREWED



mix – Xmas is approaching after all. This version is available in the standard 9 gallon cask. These were launched during Cowes Week at the Island Sailing Club and have also made the rounds to the Spyglass and Castle in Sandown. Keep your eyes peeled as they may pop up in your favourite local.

Salsa time at Goddards

Autumn sees the return of the SALSA plus Beer audit, an annual event to renew the accreditation. As expected Goddards passed the test and they are free to market their beers through supermarkets and other retailers.

SALSA accreditation has been developed with Cask Marque to provide a standard for small and micro-sized brewers.

Out Roaming again

Last winter Wetherspoons gave Goddards a UK wide guest ale slot (**Wight Squirrel**

reached as far north as Moray (in Scotland for those of you geographically challenged folk). They hope to do equally well this year with Fuggle in the early part of 2020.

Staff on the move

The new member of the team, Bob, is currently occupied with moving residence to the Island. By the time you read this he should be settled in.

Moving on?

Talking of moving, the planned move to new premises is currently delayed by the fact that the council planning committee has to be re-selected, as I understand, following resignations. Once planning is approved they will start work. Given all the recent rain a delay seems to be no big thing.

Mike Hoar

BLO, Goddards Brewery

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- 5 x short sprigs of rosemary
- 3 x strips pared (use a potato peeler) from the lemon before extracting the juice
- 2 x strips of orange (not essential but nice)
- 10 x cardamon pods crushed
- 5 x tsp coriander seeds crushed
- 2 x star anise (whole)
- 8 x cloves (whole)
- 3 or 4 nasturtium leaves (not essential)

Tie up with clean butchers string and throw into your brew.

Now find yourself some oak. I cleave some shards from my log store but brewing and barbeque suppliers often stock oak chips. If they could be contaminated, wash and either scald or drop into boiling water to sterilise. Put them into the brew. Here, of course you are trying to ape a flavour of the beer having seen the inside of a traditional barrel.

The original recipe gives five days as the brewing time but it has taken me 10 or more to be confident that it is ready to bottle. It all depends on the yeast, sugar content and temperature. Using a hydrometer takes the guess work out of it (also allows you to accurately check ABV, Alcohol by Volume) otherwise you just have to wing it. It bubbles up initially and then falls back. Leave it too long and it can sour and spoil.

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In the last issue David T Yates gave us the recipe for a simple but very strong beer. Here we learn how to add a touch of "Belgianess"

I had fallen under the Belgian beer spell many years ago with a continental virgin sip of Leffe, not in those days available here. This 'awakening' was built upon by visits to the Continent with my eldest son, chaperoning him on Samba Band visits to Holland. Nowadays we are enriched and surrounded by a heady plethora of wonderful world beers but in the days before Aldi and Lidl things were different. Only the well-travelled benefited from such infinite beer variety. I reckoned I may be able, with some careful additions, experimentation and using the things I readily had about the kitchen and garden, bring my simple brew to reflect the Belgian style and if successful this would save me the bother and expense of investing in proper mash brewing equipment. You see, I am inherently lazy and factually limited by space and funds. After all, necessity is the mother of invention!

My first port of call was my garden. Here I found bay-leaves, rosemary, sage and nasturtium, inside on the spice rack clove, coriander and star-anise and in the log store, good Island oak. So, I had what I thought was a reasonable palette with which to work. Here are my suggestions and tips on how to proceed. (I should say that any die-hard purists should stop reading now, but then, they probably already have).

Please now refer to my recipe in the last issue (the editor has refused space to reprint it – if you lost your copy, it's online!).

As there is as much work in 8 pints as in 16, you may as well double your quantities (except the lemon, use only one). You want 2 x jars of malt extract, (that's the standard honey jar size). Use any hop, Goldings has worked well for me. Demerara sugar has found to be best and extra black treacle gives a darker stronger finish, use 4 x dessert spoonfuls.

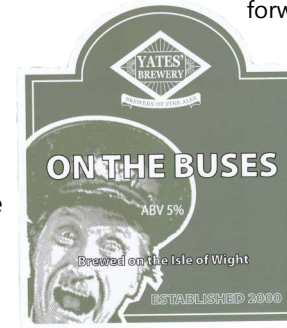
If you boil your now 8 pints of water with the 2oz hops, strain off on to the other ingredients for stirring and add 8 pints of COLD water. You should bring the temperature down enough without waiting hours before adding the yeast. Remember, too hot and the yeast will be killed, luke-warm is good. I have used both Youngs and Belgian yeast successfully, but a yeast nutrient will help the process and will also help raise your final ABV! And Belgian ale should be strong — it's for sipping and savouring not girth-stretching and follows the mantra of all really good things in that 'less can be more'. Do make sure ALL equipment is clean and sterile.

Now at this stage you should be staring down into your bin and having sprinkled (you can pre-prepare in liquid) your yeast, it's now time to add the botanicals. Take a square (Gent's handkerchief size) of sterile muslin cloth and place; 3 x bay leaves

Yates' Brewery

Beer & Buses proved to be as successful as ever this year, and for the first time there were two offerings from Yates' – the usual 'On the Buses' being accompanied this time by a new beer, 'Island Explorer' (a last minute name change when they found that they were going to clash with Goddards' new offering for the weekend) at 4.5%. Both beers sold out for the event.

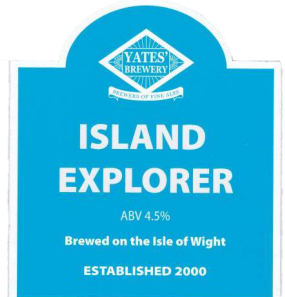
I do enjoy 'On the Buses', which was sporting a new pump clip for this year, but marshalling duties meant I failed dismally to get to try 'Island Explorer', something to look



forward to next year. They tell me they had 'excellent feedback' for the new brew.

As the wet and gloomy days of winter settle in there is some compensation as the season also heralds the arrival of 'Santa's Ale', 4.9%, back for the festive period, along with the magnificent 'Yates' Yule be Sorry' at 7.2%, and 'Dark Side of

the Wight', another favourite, at 5.0%, which are now available in cask and will be throughout the winter months. The bottled



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Santa's Ale has a very festive label, very similar to the pump clip shown below, making it an even more acceptable Christmas present. Other current offerings include guest ales from Palmers and Butcombe.

A last word from Dave, Dave, Hayley and all the team - "We would like to wish all our customers a Merry Christmas and a Happy New Year, we look forward to what 2020 will bring".

Amber in colour, 'Santa's Ale' has a slightly toasted, sweet, malty finish, complemented with a hint of cinnamon - ideal for the cold nights of the festive season. 'Yule be Sorry' is described as a very dark coloured Winter Ale prepared using pale and roasted malts with the addition of three hop varieties producing a lovely rich full bodied beer, which has been the winner of the IoW CAMRA's Beer of the Year award on a number of occasions. Enjoy!

Yates' pump clips have undergone a slight rebranding with a domed top, as can be seen in the examples below for Santa's Ale and Yule be Sorry.



CAMRA DISCOUNTS

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

Old Village Inn, Bembridge - 10%

Pilot Boat, Bembridge - 15%

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

Folly, Whippingham 10% discount

Solent, Ryde 10%

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

CAMRA VOUCHERS

All new and renewing CAMRA members receive £30 (60 x 50p) worth of vouchers redeemable at 1,550 pubs nationwide including JD Wetherspoon and Stonegate (Hogshead, Slug & Lettuce) pubs.

Happy Christmas and all the very best for the New Year.

Jeff Sechiari
BLO, Yates' Brewery

They must be in a festive mood as the current guest ale is Greene King Hardy and Hanson's "**Rocking Rudolph**"; possibly as a result of a very big Christmas tree which has just been delivered and awaiting decoration.

Another welcome innovation has been payment by card.

The Painters is an unashamed sports pub with deals with both Sky and BT.

The pub offers no food but you are more than welcome to bring in some fish and chips from the shop opposite. Another service I was glad to learn of is that you can charge your phone at the bar.

It is nice to see this delightful little town pub in such good hands.



Toni and Lorraine



The Traveller's Joy



Pete and Sam Booth look forward to welcoming New and Old Faces

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We have re-introduced the Cyrilburger!

The Painters Arms

It wasn't that long ago when the Painters Arms was famous (or perhaps that might be "infamous") for being one of the rare pubs on the Isle of Wight with no real ale. Well, that is certainly not the case now. This attractive little Cowes pub is gaining a very good reputation for fine real ale.

The landladies, Gail Jennings, Lorraine Gulliver and Toni Silk planned the takeover from their time at Cowes Combined Clubs.

After an extensive one month refurbishment the pub reopened on 4th December 2018.

The first two real ales, St Austell **Proper Job** and **Timothy Taylor's Landlord** proved so popular that not only have they established themselves as regulars they also indicated that a third "guest" pump was required. The selection of the guest beers is decided by the simple exercise of "asking the customers"



Big tree - little pub

Boojum Brewery

It was a great relief to get our doors open for Beer and Buses. So a massive "thank you" to all the team.

We had a good selection of beer and stouts and sold two kegs of **Stouty McStoutface** the very batch we helped brew!

We have been spending the past few weeks learning our way around our new brew kit. I've had a go at a New England India Pale Ale - NEIPA - with lots of oats for a creamy mouth feel and head retention, it's conditioning at the moment and looking promising!

At the moment we are opening on Fridays and Saturdays and have a great crowd in on both days. We are currently exploring the world of dark beers and stouts. On tap right now is **Gingerbread Stout** from Hardywood Craft Brewery in Virginia. It weighs in at an impressive 9.2% and our customers have been enjoying it in thirds or halves with a complimentary chocolate to bring out the flavours. We are really interested in pairing beer with different foods and are looking forward to when we can offer local cheese to

accompany the beer.

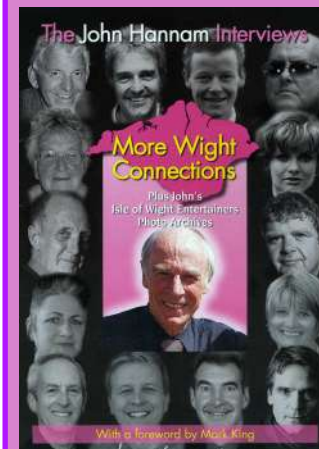
In November we had a day as volunteers at Vibrant Forest - where we got some great tap room

training and took part in a collaboration between Vibrant and Emperor's Brewery (who only do dark beers). The highlight was the whiskey and wort which warmed our cockles for sure! It's definitely something we are going to serve.

We hosted our first community event with the Outdoor Swimming Club having a talk from a visiting professor, followed by a brisk backstroke in the bay. It's important to remember this is a Cultural Regeneration project (it's not just about beer... honestly!) so we are happy to have the space used for different community purposes, just get in touch.



Julie Jones-Evans - Brewster



Following the success of last year's book, John has published "More Wight Connections" with 100 chapters on people associated with the Island both past and present including Lori Say, Brian Sharpe, John Wroath and Lord Ronnie Morris.

Already proving popular are the 63 photographs of past local pop groups and entertainers including the Castle Jazz Band, Dallas, the Invaders, Five Alive, Times Creation, the Knights and Bobby I Can Fly.

For more details and online purchases go to...

www.johnhannam.com

In September I visited the famous Havenstreet Cider and Cheese festival. Weather was not good on the Sunday, however the trip was well worth it. The choice of cider was exceptional, the staff were warm and friendly and good live music was on stage. The bad weather did not dampen people's spirits as the marquee was full with enthusiasts enjoying around 26 different ciders along with 29 cheeses. I was informed that the Saturday session's marquee was full and standing. **Gwynt y Ddraig** 7.2% Black Dragon Cider was my favourite on the day I visited. This is a great event and one that should be fully supported. Proceeds go to Havenstreet Steam Railway



My time getting around IOW establishments on the hunt for good quality Real Ciders has recently been thwarted. I fell into a badger's hole whilst out with the dogs. Needless to say, the badger won! After nearly three weeks of x-rays, consultation and rest, the hospital and local Dr came to the conclusion I had sprained my knee, damaging ligaments and cartilage. This happened a week prior to the Beer and Buses event and had nothing





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Across the road from our new home there was a cotton mill. We would hear the workers arriving in the mornings with wooden clogs clanging on the pavement. While in Yorkshire I saw real snow, the most I've ever seen.

We were allowed out on the moors with sledges to slide down the hills. The snow was so deep no traffic could run and we had to walk through ditches of snow dug along the pavement. You could only see the heads of the people walking across the other side of the road.

I mention that I had joined the Guides during the War. Of course we couldn't go to camp but we all learned to knit and we knitted scarves and mittens and balaclava hats for soldiers and airmen. We also had a big mock air raid where we Guides were the casualties. I was a head injury and a broken leg. We enjoyed being bandaged up and made up with pretend wounds and splints.

I was in London again with my mother when the war ended. We had heard on the news that there was to be a big parade. Mother and I set off early in the morning to walk from Kensington to go and see the King and Queen and the Royal Family come out on to the balcony at Buckingham Palace.

There were millions of people about but nowadays whenever I see pictures of the people dancing and the soldiers marching past and the flags waving on the V.E. Day parade, I say I was there.

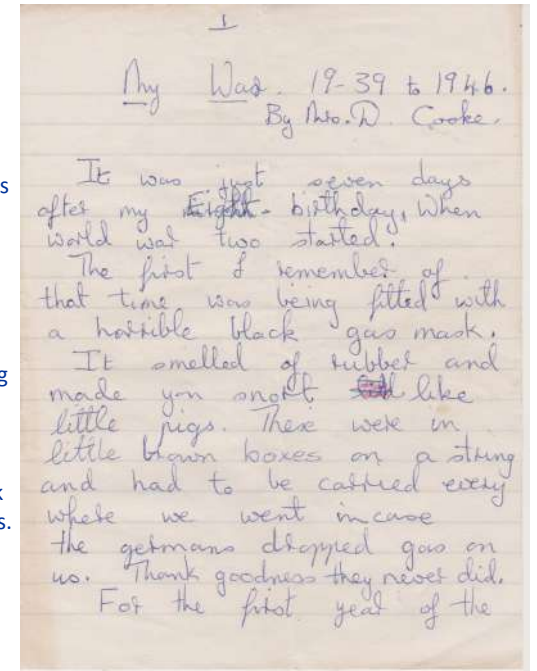
The war changed everyone who lived at that time. Lots of children didn't see their fathers for six years. Many never returned at all.

Many women had to do work that men had always done. I joined the Woman's Land Army in 1947 so I did a little bit after it was all over.

We remember those who didn't come back who died fighting for our King and Country on November 11th every year when we lay a poppy for Remembrance Day.

We Will Remember Them.

The first part of Daphne's handwritten story.



were away as soldiers but my father was older so he became a fireman fighting all the fires the bombs were making in London. He would work all day as a school caretaker in Hampton, Middlesex then, at night, he would set off on his bike to cycle to London where he was stationed with the A.F.S. (Auxiliary Fire Service).

Lots of things were very different for everyone. The pencils at school were no longer coloured. The iron railings and gates were all taken away to make planes and bullets to help the war effort. Everyone "Dug for Victory".

In 1944 it was decided it was no longer safe for the Home to stay at Esher. I was a Girl Guide and 13 years old. After a long summer holiday with my Granny at Southend, we were told to go to King's Cross Station in London to meet with some others who were returning from holidays. We had to get on a train to Bradford in Yorkshire.

This was a great experience for us all. We had always gone to school with girls only and Esher village school kept us from 5 till 14 years in normal times.

This was the first wonderful surprise. The whole home of 90 girls had moved to Yorkshire. We were to attend a Comprehensive School – Boys and Girls!

We soon all had boyfriends. It was a lovely school with music and books and new friends. We slept on three tier bunk beds all squashed up. The people were friendly and kind to us.



whatsoever to do with me sampling the 'Golden apple juice'!

I had to use Southern Vectis for the Beer and Buses event ably assisted by my good wife Sue. On a personal note, the stand out venue for cider was Boojums in Sandown. It took me a while to find it. I hobbled past it a couple times as I originally thought it was a building site. The staff had worked extremely hard to get the micro-brewery open for Beer and Buses. Unfortunately the actual brewing gear was stuck in customs at Liverpool docks! The cider had been sourced by staff visiting Somerset. I sampled both dry and medium 7% cider from Southdown Cider's, Shepton Montague orchard. These were very good ciders. The medium was a little sweet for my palate, however, the Southdown Cider 7% dry was the standout cider from all the venues I visited. Special thanks to all at

Boojums for opening on time for the Beer & Buses event. I can't wait for the brewery to arrive. It was great to see more establishments are putting on boxed ciders for the event.

I had the pleasure of meeting with Nick McCann, Head of Sales for Garden Cider Company. He was on the Island making inroads into bringing "Real Cider" onto the Island from Chiddingfold. When I first visited Garden Cider, as IOW Local Cider rep, we had no Real cider on the Island that matched CAMRA's definition. Thanks to Garden Cider and the ongoing hard work from Nick, we can now boast over 10 venues that stock the product with hopefully more to follow.

On November 2nd I attended a well organised "Cider crawl" mainly around Southsea, care of the ever garrulous Nigel

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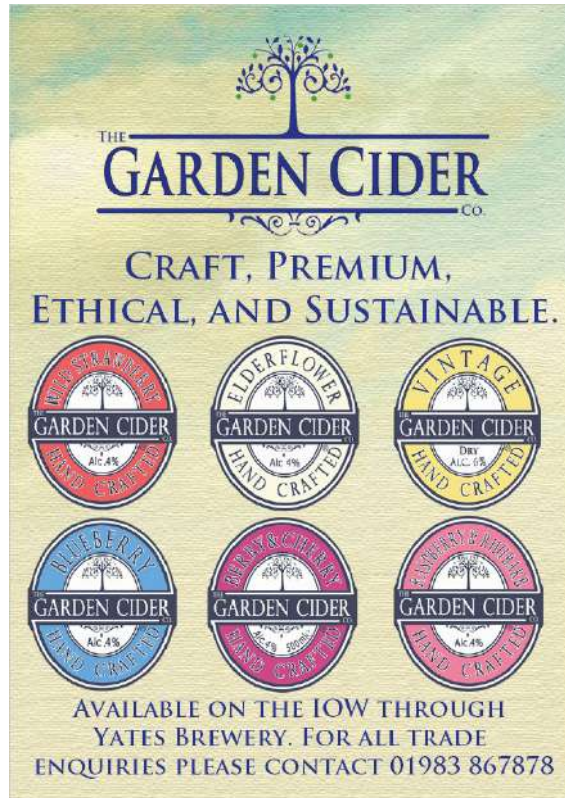
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Firth! This was a well attended event that started off at John Jacques, Fratton. Not much on offer cider wise at this establishment. The Lawrence was completely different, the choice was so good I didn't want to leave. We were joined by other CAMRA members whose company made the 'crawl' very enjoyable. Northcote Hotel had one I'd not quaffed before, **South Sea Cider**, made in Sussex!! On to the Phoenix to sample **Farmers Pride**. The Deco on Elm Grove was very unusual. They said they had no boxed ciders available when we went in. I chose a bottle of 'perry' which turned out to be a disgustingly sugary liquid. The product had probably not seen a pear in its life. As soon as I'd parted company with my cash, out came two boxed ciders from the cellar, unbelievable! We finished up in the Hole in the Wall, always a great choice of ales and ciders there. Nigel completely forgot he was on a cider crawl. He went all in and opted for an 11.5% real ale. Credit to him, he made the catamaran back to the Island and a quick quaff in S Fowler's before we called it a day. Wishing you all a Merry Xmas and hope your New Year's resolution is to get out there and try a 'Real Cider'.

Wassail!

John Glazebrook
IOW Local Cider Rep



We stayed at Grayswood, Haselmere for a whole year, we really didn't notice the war much until we returned in the summer 1940 to our school in Esher. This is a town very near to London.



Things were very different there. We had to start sleeping in the cellars every night because the German planes had started coming over to bomb London nearly every night. We slept on mats in this cold stone cellar. We would hear the thuds and the sirens.

One very bad night we were all got up in the darkness and taken outside across the grounds. There were incendiary bombs on the roof and a large bomb in the driveway at the front of the house had made a huge crater. Firemen were running everywhere. All we children, all girls from 5 to 16 years old were stood outside shivering in our shoes and night clothes listening to the firemen's shouts for more water. We had all brought a blanket with us but the shivering was from fright as we stood and watched the German planes going over our heads in the dark. We knew they were German by the sound of the engines' special throb.

My Mother at that time was living and working in London. That summer I was to go down to Southend on Sea for a holiday with my Granny and Grandad who had a farm by the sea. We set off at teatime from London. We had got used to the air raids now, so we were not surprised when we got to the Underground station we found we couldn't go on and for most of that night we slept down in the Underground station with many others who spent most nights down there while the bombs did their worst. It was the early hours of the next morning before we could continue our journey on to Granny's.

There were very few buses out from the town to the farm, so we just had to walk the three miles. As it was a coastal village there were guard posts along the road. We were challenged by a soldier with a gun who said "Halt. Who goes there?". I was very scared and got behind my Mum. We had to show our identity cards, which everyone carried everywhere.

There were big guns in the field behind Granny's house. We would watch German planes going over to bomb London. The guns would start up "Bang Bang Bang". We would cheer as we watched in the dark if they hit one. We didn't think they might even be shot down on us.

Somehow, we got through without losing any of our close family. Three of my uncles



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In 1948 Daphne came to the Isle of Wight as a landgirl. She met and married Harold, had children and became a stalwart of village life. Sadly Daphne is no longer with us but her memories of being a little girl during the war remain. This is...

DAPHNE'S WAR

My War 1939 to 1946
by Mrs D Cooke

It was just seven days after my eighth birthday when World War Two started. The first I remember of that time was being fitted with a horrible black gas mask. It smelled of rubber and made you snort like little pigs. These were in brown boxes and had to be carried everywhere we went in case the Germans dropped gas on us. Thank goodness they never did.



Daphne (far left), sister Jean (for right) and the other three girls

For the first year of the War, I and my big sister Jean, were evacuated with three other girls from the home I was growing up in. We were chosen from 90 others, just us five to be taken by car to stay in Haselmere in Surrey.

We lived very happily with a lady and gentleman who fed us and made a fuss of us. The thing I remember most was we evacuees only went to the village school for 1/2 of each day. The local children went in the mornings and us in the afternoons. This must have affected our learning. My sister was the eldest of us five and she took us to and from school each day. We were allowed a penny each day to buy sweets on the way home from school. We had rabbit stew on Sundays and were allowed to pick apples or pears from the trees after dinner. The kind gentleman would come and knock them down for us with his walking stick.

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Dave, Jo and all the staff would like to wish you a Merry Christmas and a Happy New Year
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VOTED BEST PUB BUSES, BEER & WALKS 2018 & 2019

I spotted this unusual lorry while Sheila and I were wandering round Brighton a few years ago. Upon investigation I discovered it was part of a publicity drive by Duvel Moorgat to promote their Vedatt lager. The journey had started in Nottingham and finished four weeks later in Brighton having visited some 27



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locations along the way. Apparently there was a competition to win the lorry by guessing the number of miles travelled. I don't know who won it but I trust it was someone keen on cement with an HGV licence and a large garage.

Paul Sheldon

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In this occasional series we have a look at the world of collecting especially those collections related to beer and pubs. In this article David Dines tells about some of the items in his collection.

Mew Langton's dray sign.



Mew Langton, for an Isle of Wight Brewery, had a very forward looking attitude to raising its profile with advertising. At the beginning of July I saw this item entered onto ebay, after a little haggling I managed to purchase it on my birthday. I have been collecting Mew Langton related pieces since my early twenties. Indeed I and some others lent material for the Mew Langton exhibition at the Quay Arts Centre, Newport in 2017. The Quay Arts building is housed in what used to be the Mew Langton bonded stores.



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This year the statistics are very similar to previous years - Visitors 52% Residents 48%. Primary interest: Buses 47%, Pubs/Beer 45%, Steam Railway 4.5%, Walks 3.5%.

Congratulations to the Castle Inn, Sandown who were voted most popular pub of the weekend. The two runners up were the Buddle, Niton and Ye Old Village Inn, Bembridge.



Smiles all round from Jo & Dave Radcliffe and Paul Sheldon

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Beer & Buses Weekend: 10th & 11th October



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Well, that's it for this year, our sixth.

- A hundred plus buses
- A hundred plus venues
- Thousands of visitors
- A few breakdowns
- And buckets of rain.

Thanks must go out to the dozens of volunteers who acted as guides and marshals. We couldn't do it without you.

And thank you to the owner / drivers who once again brought their wonderful buses down to the Island and coped magnificently with, amongst other things, the awful weather, St Mary's roundabout and ferry disruptions.

We've had hundreds of comment cards and feedback forms and most have been extremely complimentary.



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Tuesday 31st December

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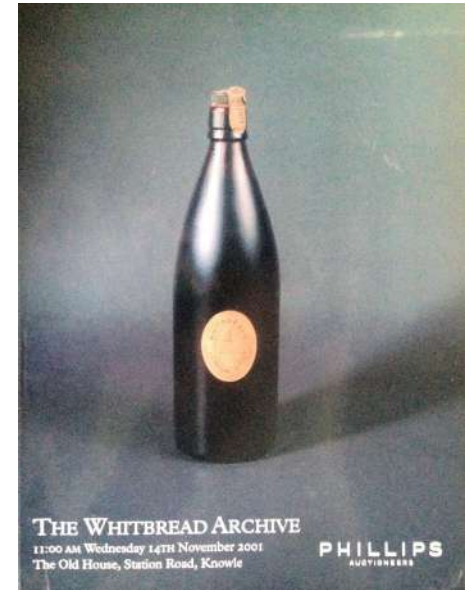
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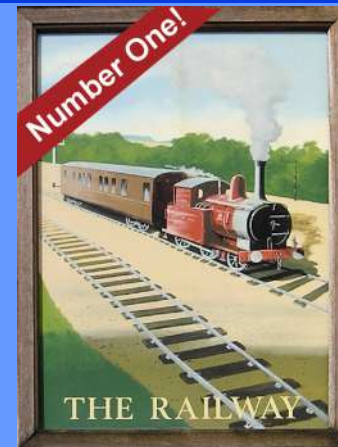
Whitbread Archive auction catalogue.

I found this item interesting as I knew a little of its history. I am 99.9% certain that this dray sign is the same one from the Whitbread Archive auctioned by Phillips at Knowle. This archive was disposed of when the former brewer and public house operator decided to move from the business. This followed the beer orders where legislation forced larger brewers to limit their pub estates. This had been done with the aim of increasing choice and competition. In some way or another all of the so called big six national brewers reacted by separating their brewing and public houses, selling the latter, later to either exit the business or be taken over. It also meant the jovial and knowledgeable archivist Nicholas Redman was facing redundancy.

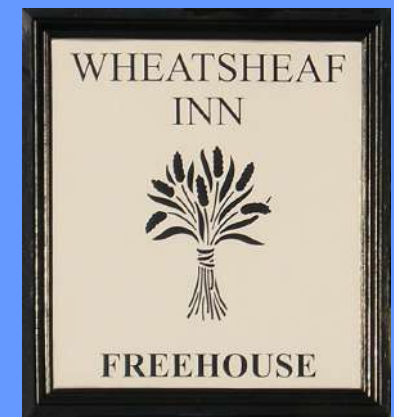


Greg and Hayley welcome you to The Railway Inn, Ryde and The Wheatsheaf, Brading

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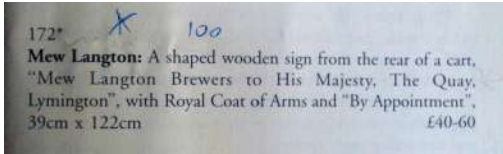
Tel: 400747 | PO36 0DO

The Railway & The Wheatsheaf are family & dog friendly pubs and are easily accessible by train & bus (No. 3)
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Lot no 172 in the auction catalogue.

The archive itself was very impressive with items ranging from fine paintings and silver to bottles and crates. Nick had spent many years acquiring, looking after, and writing about Whitbread's archive and the companies connected to it.

The dray sign wasn't used as described in the catalogue. It was mounted on iron rods and displayed above the drayman and his mate where they sat at the front of the dray. I say this with some confidence as I saw a postcard of St Thomas' Square with a dray with a sign attached like this. Mew Langton had been the largest brewer on the island and had further outlets on the mainland. The Lymington outpost had come about from Mew's purchase of the William Stephens Solent Brewery in 1887 (*1). The brewery was almost certainly closed and the premises used as a depot. Mews served the mainland with beer and all else delivered by their own boats. There are records of this take over at the County Records Office and at some time I will have a look. I do not know what the attraction was for Mews in their acquisition but I'd guess some pubs were involved, otherwise it was just the opportunity to have a permanent foothold in Lymington. At least a couple of drays would have operated from the site with this very sign atop one of them.



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**The Quay, Lymington, showing the Mew Langton site at the water's edge.**

The sign writing itself is reasonable, but understandably showing its age dating pre WW2. Unfortunately in the past someone has put what looks like polyurethane varnish on it which must have been done when it was lying flat as it has the tell-tale runs at the top. The sign writing is almost certainly in gold leaf and the coat of arms a transfer. Still a very interesting artefact from what was once one of the largest employers on the Island. The depot must have been of great usefulness and importance as Whitbread only let it go in 1984.

Mew Langton dray with a larger sign mounted lower down.

(*1) A Century of British Brewers Plus.
Mike Brown and Ken Smith.
A Brewery History Society Publication.

David Dines