

Wightwash

Volume 2, Number 91

Magazine of the Isle of Wight branch of CAMRA

Winter Issue 2022



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



Campaign
for
Real Ale

In a **FREE** packed publication...

THE MIDNIGHT CREEPERS
Page 26

New Faces
Page 22

PRIZE QUIZ
Page 35

Tales from Down Under
Page 30

Brewery News
Pages 8 - 19

Dates for your Diary
Page 36

and much, much more...



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— ASK YOUR WHOLESALER —



SEASONAL ALES



— ABOUT STOCKING —

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.

All we want to know is which Isle of Wight pub and beer you enjoyed most during 2022.

New to this year, you can also vote for you favourite "one-off" special beer.

This is optional, (as indeed are all the categories).

You can either post the form back to Mike or vote on-line using the unique code number on the form. (The codes are randomly generated and are anonymous)

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 12th February and will be published in the Spring Issue of Wightwash.

Only members can vote.

NB If you're not a member - *see page two!*

Who's Who

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DEADLINE FOR THE SPRING WIGHTWASH
WILL BE 15th February 2023

Bill Brown runs a pub, The Brown Cow.

Bill owns a minibus. He does not have a PSV licence. It's too expensive and involves too much bureaucracy.

Bill can legally drive his son's football team to a match.

Bill can legally drive volunteers and customers to the animal sanctuary where he spends some of his spare time.

Bill, however, cannot collect Alfie Green from his remote cottage so that he can have a drink and a chat with his friends at the Brown Cow.

At a time when many pubs are struggling, at a time when social isolation is a real issue and at a time when drinking and driving is still a problem this is not only bonkers, it's just plain wrong.

Pubs used to be able to run their own minibuses "not for hire or reward" without a PSV licence but the traffic commissioners reinterpreted the law to stop top London hotels using the same system to drive customers to and from the airport.

Surely someone must have the wit to be able to tell the difference.

(Alfie Green, Bill Brown and the Brown Cow do not exist. Nevertheless the situation does).

An Apology

In the Autumn Issue of Wightwash I featured a splendid photograph of a lot of us enjoying a very pleasant evening at the Travellers Joy. What I failed to do was acknowledge that the photograph was taken by Paul Blackley and it had been kindly donated by the Isle of Wight County Press. Apologies to both.



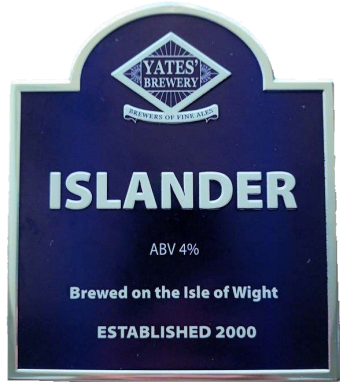
Photo © IW County Press. Photographer: Paul Blackley

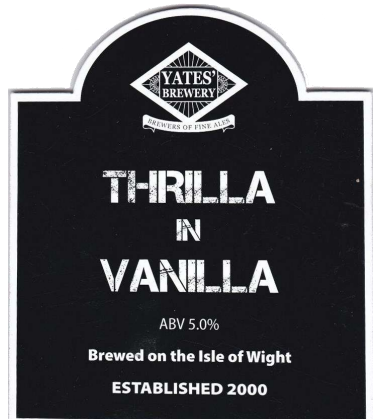
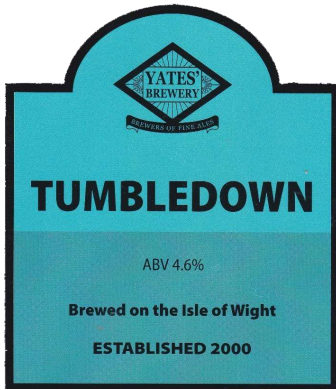
Yates' Brewery

There has been a lot going on at Yates' over the past few months. **Sea Dog** has proved hugely successful and rivalled the flagship **Islander** for sales in the summer. As a result of this and other recent activity see below, they have expanded, taking on another unit at the brewery, and this will allow them to build up stocks of bottled beer during the quieter time of the year, freeing up capacity for cask production in the peak season. They have also introduced a very smart, and heavy, metal pump clip for **Islander** for their major regular customers for this beer.

We mentioned a while ago the aspiration to try some new brews and Ollie has taken to the idea with a

vengeance! As well as finding space in the schedule for another brew of both **Dark Side of the Wight** and **Plum Porter**, they have also brewed and bottled **Santa's Ale** – this year a little darker with a nice red tinge and a hint of spice. The cask version also has some oats in the recipe to add to the mouth feel. Roll on Christmas! And, they have also come up with two new cask beers, **Tumbledown** is a 4.6% abv dark amber beer filling the






gap in their ABV range, and 'Thrilla in Vanilla'

(how do they keep thinking up these names) comes in at 5% and is very dark with a subtle hint of vanilla in the aftertaste. This was released for Halloween and I am looking forward to finding them both to try.


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Stay safe and well, Happy Christmas from me and all at Yates'.

Here's a Christmas bottle label from almost 20 years ago, in the days of brewing at the St. Lawrence Inn.



Jeff Sechiari BLO, Yates, Brewery

Island Brewery

They just keep coming – so say the locals at the **Travellers Joy**. They are, of course, referring to Island Brewery's speciality brews. This time it was one to celebrate the landlord's birthday, a surprise intended for Pete. We decided to call it **Pompey Pete's Perfect Pint**. And it did what it said on the label. Although it could not be called gluten free (without the official tests and red tape) the locals who have to avoid gluten were getting stuck in, and enjoying it with vigour!

'All these specials are too good to let slip', I remarked to Steve Minshull, brewery boss. 'They do seem popular' Steve concedes, 'but I don't think we could add too much more to our label; we already have a good cross-range,' Steve continues. 'Well, that's easy,' I respond, 'start another label!' I exclaim. I hear the cogs whirring in Steve's head

and could swear I saw his eyes roll like a fruit machine.

'He's right' Rodger interjects, 'it's like that **Sovereign** brew you did – too good to let slip!' 'Behaps you should start a new label,' the other Steve interjects. 'Very good, Steve, we have just said that,' Rodger points out. 'Great minds ...,' I say to the other Steve. 'It's a perfect pint,' Pete shouts from behind the bar, being one not to be left out of any important open discussion. 'You must have known it would be,' the other Steve says to Steve. 'Of course' I interject, 'this is craft brewing by design. Isn't it Steve?' I state. Steve nods, 'I couldn't agree more,' he says, and we all take a very thoughtful and appreciative sip from our pints, the silence ensuing saying far more than the preceding dialogue, but that is often the way with Real Ale pubs.

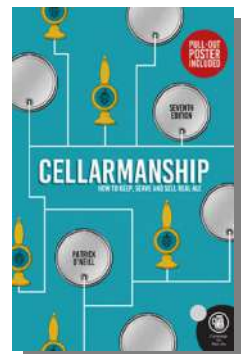
'One of the duties, I suppose you have,' I say to Steve, 'brewing the specials, or

Cellarmanship (7th Edition)

by Patrick O'Neill

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any beer come to that, is to make sure the establishment you sell it to knows how to care for it and look after it so it is at its best – your reputation goes with it!' 'Yes' says Steve, 'we do monitor and are as selective as we can be, but most people that want these specials are enthusiast anyway, so know just how to keep a perfect pint,' Steve relays, reassuringly. We all agree, I can see it in people's eyes, no need to say anything. 'Do you know?' I ask. 'that I can tell who is a member of CAMRA when I am visiting an unfamiliar bar?' People smile, waiting for the punch-line, but there isn't one. 'No, I don't know how I do it, but I just get a hunch and when I ask, I am

more often right.' 'What are you saying?' Rodger asks. 'I don't know,' I respond, 'but my wife can do the same, walking through London, or somewhere, someone passes her and she turns round and calls to them in a way only Cubans would recognise (she is Cuban), and she is right. They turn round and respond in recognition. I reckon we could all do it, just trust our senses.' The conversation changes.

Back to the brewery, and Island have had a busy season, flat out at the festivals, trying to make up for lost time. Talking of festivals, their **Rhythmtree ale** was another popular special, one that saw the light of day, this year, outside the festival

Pete and Sam Booth look forward to welcoming you to

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too, giving it more exposure, and wider enjoyment. Then, there was the Beer & Buses ale, another highly popular special, and my personal favourite of the festival year on year. I really must remember to have a word with Steve about starting another label, with all these highly rated, popular specials. Don't get me started on the Marmalade Porter or Marmalade IPA! Maybe we need more than one new label?

John Nicholson

BLO Island Brewery &
IW Branch Chairman



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Goddards Brewery

The crew at Goddards are straining at the leash to get started at the new brewery at Branstone. The gas and electricity supplies have been run to site but frustratingly they are still awaiting the meter connections.

It will certainly be an impressive building. It already has some features in place. As you enter you will be greeted by a corridor of large sepia photographs taken (mostly) by Sienna Anderson of Soul Photography. The wall will also be adorned by 72 framed awards that Goddards have picked up over the years.

A bank of touch-screens have been installed enabling the visitor learn all about the brewery and various aspects of the brewing process. The shop is ready to be stocked with Books, T Shirts, local products and of course beers.



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Upstairs, you will find the restaurant, somewhat typically named by Anthony, the "Firkin Deck".



This will feature the "Tasting Bar" with 5 cask and 6 keg products on sale at anyone time. Internally the restaurant has a viewing area to look into the brewery hall, whilst outside there is a covered dining balcony with fantastic views across the countryside.



Goddards are replacing their existing 35 HL flat bottomed fermenters with 25HL state of the art Unitanks. This will give the brewery greater flexibility and enable them to double brew

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batches for their own products and contract brews. [for the technically minded, the Unitanks combine the fermenter and condition tank into one vessel.]



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Zoë Rainbow has been appointed to oversee the commercial aspects of the new brewery.

There will be a membership system on the new site. Anyone entering the brewery / visitor centre will pay an entry fee and automatically become a member. For that you will receive a complimentary pint glass, a flight of tasting beers, discounts in the shop and unlimited entry to the site. You will also be invited to members' events throughout the year – details to be finalised – but they sound like fun.

In other Goddards news....

New trainee brewer Callum Chick has just completed his first brew (under supervision) of **Wight Squirrel**.

The collaboration between Goddards and **Boojum and Snark** continues with Bob and Julie joining forces for a talk at the Hullabaloo at Browns Golf Course and Julie's son Harry paying Goddards a weekly visit. Bob also gave a talk on brewing at this year's Garlic Festival.

The Brewery Bus Ride, a joint venture with **Boojum and Snark** and **Wight Knuckle Brewery** went well.



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Fuggle Dee Dum is now on Wetherspoon's national listing for January, February and March.

South Island Pale and **Riptide** from the "Brewed in the Bay" range are now listed in the local portfolios which means pubs on the island and along the South coast can order them whenever they like.

The seasonal **Puncheon Porter**, brewed with hops from the Osborne Estate is now available and soon another winter beer, **Wight Beard**, will be in production. Wight Beard is described as as 4½% amber ale "with mulled wine overtones".

Goddards are running regular quiz nights in conjunction with the Island

Distillery at the Mermaid Bar/Wishing Well to raise money for defibrillators (see page 21) They hope to install one at the new site before it opens.



I would like to thank Bob Simpson and Josh Davies (pictured above) who kindly showed me round the new brewery site.

Tim Marshall Goddards BLO



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Boojum&Snark

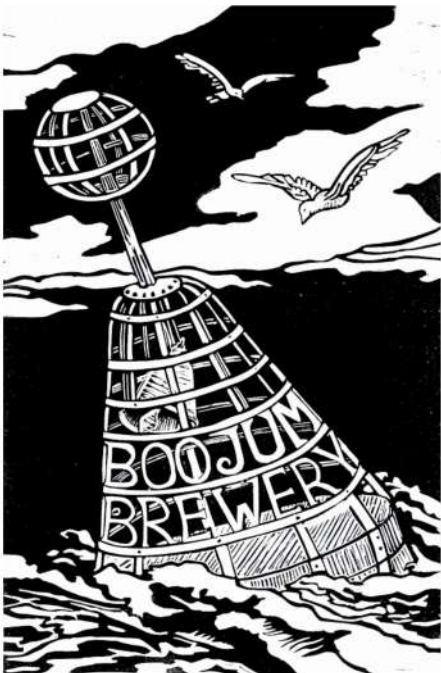
Firstly a thank you to IW CAMRA for their support for our Brewery Bus Ride in October, our mini replacement for the sadly missed Beer and Buses. It was a fantastic weekend with so many people making the first visit back to the Island since 2019 Beer and Buses,



Beer and Buses fans from Esher

which was our opening weekend. Many tales were shared and great comments on how we have developed the place and our beers. Once again our cheese boards went down a treat, they will now appear at all our beer festivals, showcasing award winning island cheese makers. Thanks also to the bus museum for their **Wight Rider** event bringing people to Sandown. The spirit of Beer and Buses is very much alive and everyone is looking forward to 2023.

Another thank you to IW CAMRA for coming over on the branch social, great to see so many members, we'll do it again soon.



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IW CAMRA Branch social

In September we hosted 40 visitors from Norway. We took them through our 6 beers we had on tap, which included our apprentice Harri's first beer "**Merry Berry**" and he talked to the audience about his process - his first ever public speaking - well done Harri!

We also did our first collaboration with a mainland brewery, **Hand Brew Co.** from Worthing. Kate Hyde is the head brewer and she and owner Jen brewed a thiol pale ale recipe (see last Wightwash edition) called **Fritter My Wig**. The beer will be available on



Josh Davies, Harri Jones-Evans and Kate Hyde of Hand Brewery

draught in December at Boojum. Bob Simpson and I were invited to talk at Hullabaloo in October about our collaboration and how we tie our work into place making. Such a pleasure to talk about but we only had 15 minutes. Not nearly long enough to talk about beer!

Our next event is **STOUTMAS** our dark beer festival - 16th, 17th, 18th December. Currently brewing some delicious darkness right now including a 9% imperial version of **Raven Holiday** our liquorice chocolate stout. Waiting in the cellar we have **Abstract Orchestra** 9.5% from Vibrant Forest and a delivery from New Bristol Brewery of **Cinder Toffee Stout**, plus our

Barrister's Breakfast Stout (V2 with more oats and turned the coffee down a notch). We'll have some entertainment laid on in the evenings, including local folk instrumentalist Ben Allman on Sunday with a special festive set.

We are closing in January partly due to the cost of putting the heating on (our electricity bill like everyone's has trebled) and partly to get a few jobs done and some down time, it's been a busy year!

We have had a short break, a trip to The Hague and we managed a visit to Bruges - Beer Heaven! What a delight this place is, I could have easily stayed week but only had 24 hours. The brewery tour of Huisbrouwerij De Halve Maan (Half Moon Brewery) was fascinating and I saw my first koelschip, no longer in use but a copper beauty none the less. It's right in the centre of the mediaeval city which has strict delivery times for the business located there. This caused an issue for bottling the beer so an ingenious solution was arrived at, they constructed a 3.5km pipeline to transport the beer to a dedicated bottling plant outside the city. Tourism is essential to the survival of the business, tours and the restaurant are critical revenue sources so the brewery had to stay in the city. We were going to go around the beer museum but opted to visit the oldest bar in Bruges, Vlissinghe, which opened in 1515, what a wonderful place and we enjoyed a couple of glasses of **Karmeliet Tripel** 8% before

our coach home. Definitely going to visit again.

Finally I took a trip to **Stroud**

Brewery which is a fantastic venue, with values very much aligned to ours. They brew using organic

recipes and are really dialled into their place. Holding knit'n'natter sessions, yoga classes and you can even get married there! I brought some beer back so you can try some from our bottle shop (big fridge lol).



Karmeliet Tripel



Me with Tim O'Rourke

Julie Jones-Evans

White Knuckle

The No.8 brewery bus ride went down very well, with lots of footfall sales, we are hoping this becomes a regular event.

Octoberfest was incredibly popular and the **Witbier** brewed for the event proved very popular in the litre glass steins. This looks likely to be an annual event and who knows, maybe a Marzen might be brewed for next year

We are brewing a light ruby beer during November, in aid of the Movember Foundation, raising awareness of men's physical and mental health issues. The beer is called **Movember Cream**, wonderfully malty and coming in at 6% abv. For every

pint sold, £1 is donated to the Movember Foundation

Having finished testing the canning line, we will be starting production very soon of 440ml cans of our core range, being: **Pale Ale, IPA, Faux Lager, Black IPA**. We will also be increasing production of our 5L mini kegs on all beers in time for the festive period.



James Banks

Head Brewer
Wight Knuckle Brewery

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BUS & COACH
MUSEUM

The bus museum at Ryde has now closed for the Winter break and will re-open on Easter Sunday next year 9th April 2023.

Please continue to visit our website, www.iwbusmuseum.org.uk for details of forthcoming events, plus visit our online shop showing a small selection of books available for your Christmas Shopping stocking filler.

The Bus Depot, Park Road, Ryde PO33 2BE
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www.iwbusmuseum.org.uk

Isle of Wight Distillery

The Isle of Wight Distillery is delighted to announce that it has received B Corp certification from non-profit organisation B Lab. The distillery is the first business on the Isle of Wight to achieve B Corp status and earned an overall score of 88.6, ranking it the highest scoring gin distillery in England to date. The home of Mermaid Gin is the 27th distillery in the world and the 13th distillery in the UK to achieve B Corp status.

One of the key efforts recognised as part of the scoring and certification is the dedication of the distillery to reduce its impact on the environment by minimising waste and preserving resources. The Isle of Wight Distillery has engaged in a number of local and global initiatives that reinforce its

commitment to sustainability including seagrass restoration; working with Hampshire and Isle of Wight Wildlife Trust to monitor and restore seagrass around the Solent. As well as working with Surfers Against Sewage and ensuring their iconic bottle is crafted from 100% natural materials, designed to be reused and plastic-free.

More information can be found on their website; <https://isleofwightdistillery.com/pages/sustainability>



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Those in the surrounding area of Nettlestone and Seaview have gained access to a lifesaving defibrillator thanks to the staff at the Isle of Wight Distillery and IOW Defibrillators. Hosting quiz nights at the Mermaid Bar to raise money, the equipment has been installed on the outside of the premises and is available for local residents to use should they ever need to. If any business is interested in sponsoring the quiz nights to raise money for a defibrillator in their local area, they are asked to get in touch by calling Charity on 01983 613653."



Steve presents Josh with the new defibrillator



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New Landlords at the Waverley



Long standing hosts at the Waverley, Tim and Julie Bailey, left in mid October with **Dave and Tiffany Smythers** taking it on, moving in with their three children.

Islanders born and bred, this is their first venture into the pub trade. Dave works at Vestas as a shift manager and Tiffany was working in retail and has worked in bars in the past, so is used to dealing with customers. They had been looking forward to setting up in business for some time but then the pandemic intervened, however, with the Waverley coming on the market they felt the time had come to start a new chapter in their lives.

They are keen to run the Waverley as a community hub and will continue to have live music, in fact when I popped in to meet them and have a chat for this article I found that Blues Anonymous (one of my favourite bands) was playing that evening, so I returned to enjoy the music along with some Fuggle-Dee-Dum and Starboard

They have a food menu which they plan to expand once they have settled in, when they will also reopen the hotel side of the business. They also have a new Facebook page, The Waverley Inn, if you want to keep up to date with what's happening.

We wish them every success!

Jeff Sechiari

Under New Management

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The end of an era – Perks of Ventnor closes its doors for the final time.

Graham and Susan Perks have run most of the pubs in Ventnor at one time or another over the years, and are still hosts at the wonderful **Volunteer Inn**.

Several years ago they decided to create what was effectively a micro pub in a High Street shop, calling it **Perks of Ventnor**. With its trademark bedecking of Union Flags and loyal memorabilia covering everything from the Royal Family to national heroes such as Bobby Moore and the 1966 World Cup, there was hardly an inch of wall left uncovered.

Perks had a very strong lunch trade – we used to enjoy the excellent two-course ‘pensioners’ lunch’ from time to time, and a choice of two beers, always in excellent condition, to enjoy this was a place to treasure. In the past it generally seemed to have Bass on one pump with something from Dark Star often on the other.

Running a pub is a huge commitment and having to split their time between



Tantalize your taste buds with a pint of Goddards...
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the two venues must have been exhausting so hopefully they will have a little more time to relax and enjoy life now that they can focus on the 'Volly', where barman Andy and other members of the team will join them. Once the sale of Perks is completed, (hopefully by the time you read this), the plan is to open the Volunteer for longer hours and seven days a week.



We are making an oral history recording of Graham's life in the trade and hopefully this will result in an article in Wightwash in due course.

We wish them every success in their 'semi-retirement' and thank them for sharing 'Perks of Ventnor' with us.

Their web site is at www.perksofventnor.uk

Jeff Sechiari



The Volunteer VENTNOR

Just a good ale house and chat room since circa 1873.
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www.perksofventnor.uk

The Story of Rock and Roll on the Isle of Wight Part 4

Following on from Keith Roberts of the Knights and Brian Sharpe of the Cherokees, Barrie Midford-Millership tells about the formation in 1964 of the Isle of Wight's first R&B band, **The Midnight Creepers**

My introduction to blues based rock 'n' roll was around 1954 when hearing 'Shake Rattle and Roll' over the radio, I was nine years young and it compounded my love of R&R/R&B.

Hearing Crann Davies in the Cherokees at Shanklin's Queens Court in 1959 was life changing; the sound of his home built amplifier was transmitted through a huge loudspeaker cabinet with a Tannoy Monitor Red titled THE WAP PUMP - one felt the bass more than heard it! I followed the thunder at Sandown Pier, Savoy Dive Bars, Atlantic Ballroom and Lakeside Inn.

Fast forward to January 20th 1964 when I founded a Chuck Berry R&B three-piece with Doug Watson on lead vocals and drums, Chris Mew on guitar and myself on bass. Influenced by the words in 'My Babe' I gave my outfit the earthy name The Midnight Creepers. Three months rehearsal saw us debut Sandown's



Savoy Dive Bars at Easter. By summer we were playing Shanklin Pier, the Atlantic Ballroom and Atherfield Holiday Camp. Debutantes Balls were Ducie Avenue and Yaverland Manor.



My equipment comprised an Elpico 'Geloso' 35 watt amplifier and 'Pamphonic' Hi-Fi speaker bought from Teague's in Ryde. Wanting more thundering bass, I commissioned a matching cabinet loaded with two Tannoy Reds - the loudest bass gear on the Island!

THE

WHITE LION



Welcome to our independently owned FREEHOUSE. We offer a fantastic menu serving fresh local produce along with a great selection of real ales. Enjoy the best of gastro style food in our family and dog friendly village pub. Hope to see you soon!



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The stage photo taken at Atherfield Bay Holiday Camp in the summer of 1964 shows me testing out a new Vox A/C 50 with the 2x15 cabinet.

The photo of Doug, Chris and myself standing in front of my Bedford Utilabrake was taken outside Atherfield entertainment hall.

In August of 1964 I was approached by Gary Cowtan to join the Shamrocks (but more of that in a future issue). The Shamrocks/Cherokees played support to the Rolling Stones at Ryde Pavilion, summer 1964. The Midnight Creepers continued with Jack Touzel on bass.



The **DUKE** of **YORK INN**

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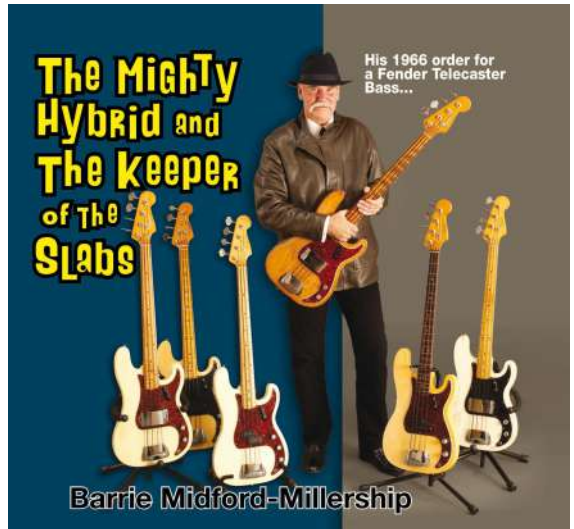
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The biggest Fender bass connection with Island roots was when ordering a Fender "Telecaster" BASS' in 1966. At the time I had moved to London and had replaced Ashley Hutchings who formed Dr K's Blues Band; Ashley left to form Fairport Convention. The result was a Fender Precision Bass Hybrid, an icon which engendered the reissue of Leo Fender's discontinued 1951 Precision Bass. Reintroduced in May 1967 it was renamed after my 1966 commission and was the first instrument of the now giant Fender reissue programme - all this from the Island music scene!



The photo shows the front cover of my book **The Mighty Hybrid and the Keeper of the Slabs** showing Fender Telecaster Bass Hybrids and telling the whole story.

Barrie Midford-Millership

Editors Note:

A longer version of this article appears in Barrie's book mentioned above..

To buy a copy contact Barrie on 66battleship66@gmail.com

A **must** for anyone interested in the early days of R&B, particularly the bass equipment used in those days.

THE CASTLE INN

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*Here is Paul and Sheila's second part of their adventures
New Zealand*

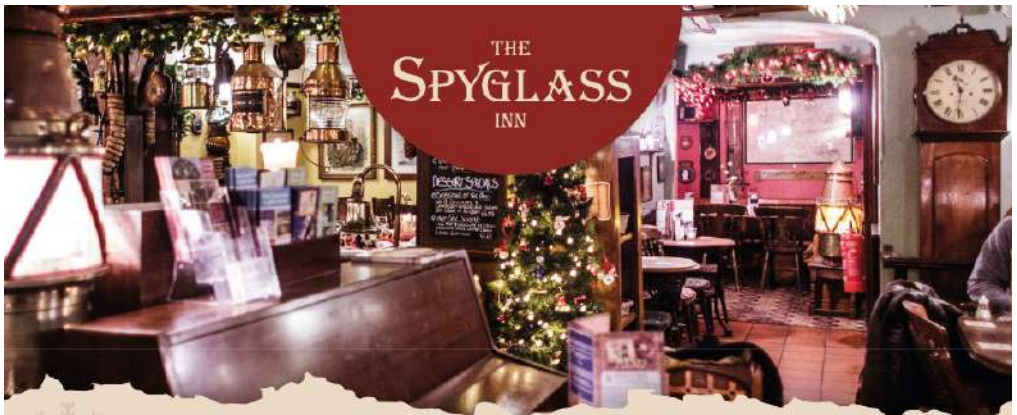
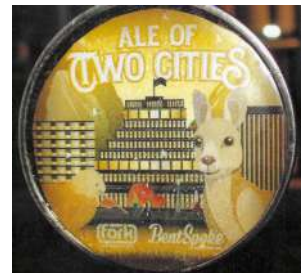
By the time we'd got to Wellington we were well prepared having swatted up on a pile of brochures and city guides.

The morning went well with a very interesting city tour. A bus driver kindly gave us directions and we set off for the **Malthouse, Black Dog Brewery**. It was the wrong way.

However, fortune smiled on us and we quickly came across **MAC's Brewbar** making a mental note to return later.

We found the Malthouse on the second attempt. This not only had 23 beer taps, two gin taps, two handpumps and 6 beer fridges, but rather magnanimously a "Craft Beer Capital Trail" map showing 23 other establishments.

I binned my plans and began planning a new route whilst supping a pint of "**Ale of Two Cities**" 4.7% abv



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result of a collaboration between **Canberra Bent Spoke Brewery** and the **Wellington Fork and Brewer**.

We really were spoilt for choice here but decided to press on to the **Black Dog Brewery** where I tried a pint of **Sweeny Dog** 4.9% abv, an English styled IPA. "Think Anzac biscuit with a cup of English breakfast tea" was the helpful description.



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Located at one of its highest points, The Culver Haven Inn boasts some of the best views on the Isle of Wight

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Culver Down, Sandown PO36 8QT (01983) 406107 www.culverhaven.com



Next I tried their **Smoke Bomb Rauchbier** 7% abv which was a bit like drinking a bonfire.

Time to move again. This time the **Fortune Favours Brewpub**. Which was just past the David Bowie mural, one of



many murals dotted around the city. Here I tried a magnificent porter, **Gatekeeper** 5.5% abv flavoured with local coffee beans, and **The Trialist**, a very hoppy IPA and at 7% abv, one to be savoured.

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Practically next door was the **Goldings Free Dive**, a quaint old fashioned pub with an abundance of Star Trek and Star Wars memorabilia. Here I tried **Panhead Rat Rod** but I could have had several others with equally weird names like: **Maiden Multiverse Sour**, **Ground Up Alpine Start Stout** and **Deep Creek Dusty Gringo**.



By now we were running out of time so it was back to where we should have started, **MAC'S Brewbar**. First was their best bitter, **Sassy Red** 4.5% abv and to finish it had to be their limited release, **Pressure Drop IPA** 6.2% abv



that "kicks you right in the tentacles" according to their promotional poster.

The "Craft Beer Capital Trail" offers a free "t"shirt and certificate for anyone completing either 8 out of the 10 CBC classic pubs, all 8 central pubs or all 5 suburban pubs. I only managed six but there's always another day (if I win the pools!).



*Cheers!
Paul*

Ale Lover...

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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/ From which TV series did the catch phrase 'Book 'em Danno' originate?
- 2/ Which animal is the largest British carnivore?
- 3/ In 1966 the world cup was stolen. What was the name of the dog that found it?
- 4/ By what nickname is the pirate Edward Teach better known?
- 5/ Who is the patron saint of music?
- 6/ What is the name of the Roman road that runs between Lincoln and Exeter?
- 7/ Who became Prime Minister after Alexander Douglas-Home?
- 8/ Which is the longest-running play on the West End?
- 9/ and 10/ Identify these football clubs from their logos



Answers to the Summer Quiz

- 1/ Mangetout (*Boule de Neige accepted*)
- 2/ Mercury
- 3/ Revolver
- 4/ Iron
- 5/ Edward VII
- 6/ Bullseye
- 7/ Edward Jenner
- 8/ Beano
- 9/ Douglas Hurd
- 10/ Michael Heseltine

Jenny Cornell wins a meal voucher and
Roger Corbett wins a case of Yates' beer.

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

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Dates for your Diary

16th—18th December **STOUTMAS** Boojum and Snark, Sandown

Friday 27th January **CAMRA AGM** Travellers Joy meet 7pm

Thursday 9th February **Business Meeting** The Vine Inn, Freshwater start 8pm

Thursday 23rd February **Afternoon Social** The Volunteer, Ventnor from 2pm

Thursday 9th March **Evening Social** Man in the Moon, Newport from 8pm

Thursday 23rd March **Afternoon Social** Old Village Inn, Bembridge from 2pm

[Please let me know if you have any events you would like to publicise either in the magazine or the website. editor@wightwash.org.uk]

Keep up to date with www.wightwash.org.uk and **Wight Pubs and Inns**

Please note that the deadline for the spring issue of Wightwash will be **15th February 2023**

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

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