

Wightwash

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Magazine of the Isle of Wight branch of CAMRA

Autumn Issue 2023

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



Campaign
for
Real Ale

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and much, much more...



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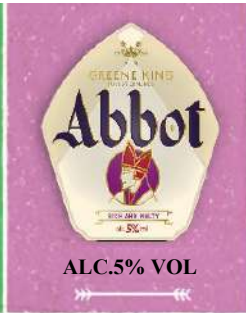


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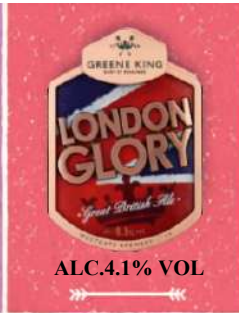
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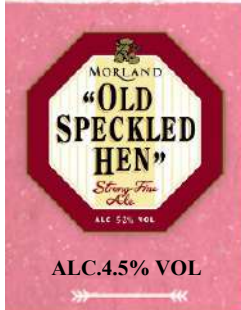
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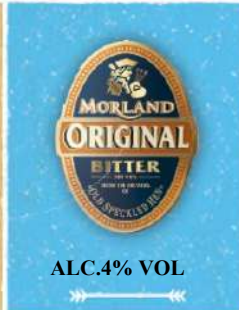
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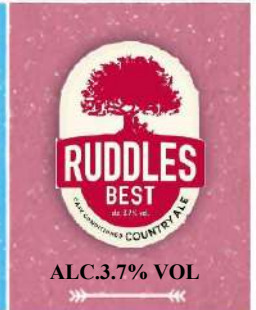
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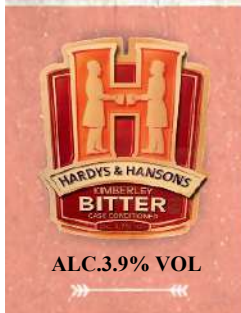
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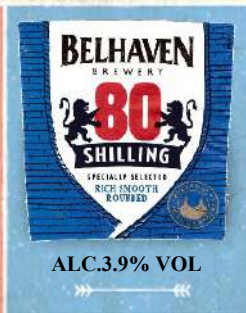
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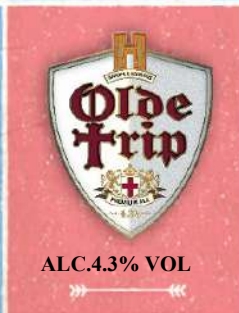
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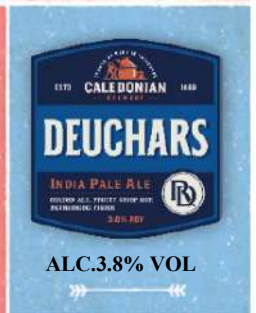
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ALC.3.9% VOL



ALC.4.3% VOL



ALC.3.8% VOL

Isn't it nice to get some good news these days?

There is no doubt that the **Sportsman's Rest** is one of IW CAMRA's favourite pubs. When it closed in January we all feared the worse. Would it join the list of pubs that never reopen? Well the answer is a magnificent "NO".

The pub is well and truly open. and with Nikki and Tania at the helm, it has a bright future.

Nikki Price was for many years the bar-manager at the **Pavilion Bar** at Newclose Cricket Ground. She is now joined by her daughter, Tania, as the new landladies.

Many will remember the Sportsman's as *The Place to Go*, its beer served from casks racked the old fashioned way behind the bar, and so full that there was often standing room only.

However the number of sudden closures in recent years caused locals, supported by IW CAMRA, to safeguard the pub as an Asset of Community Value.

The first record of a landlord was in 1885, around which time the pub was built on virgin land to provide a stopping post on the important route between the growing port town area of Cowes and the West Wight, offering stabling and water from the well. Interestingly it was also used for inquests.

In latter years the Sportsman's has been well used by walkers and cyclists and was a Beer and Buses favourite.



Here's a cutting from the **Isle of Wight County Press** 4th October 1890

TO LET, with immediate possession, the "Sportsman's Rest," a fully licensed house with good garden, coach-house, and stabling, at Porchfield, near Newport, I. W.; incoming about £30. —Apply to Crowley & Co., Oxford-street, Southampton.

Goddards Brewery

Bob Simpson was pleased to tell me that membership of the Goddards Brewery Club has just passed four and a half thousand. Even more pleasing are the number of returns with some members returning several times a week.

Visitors have come from as far afield as India, Hong Kong and Thailand.

Future plans for beer include a cask version of **Puncheon Porter** and a

Helles type lager to coincide with an

Octoberfest.

In the new year one of the additions to the bar at the Firkin Deck will an "experimental tap". A series of 100 litre one-offs will be brewed. Expect some

new and exciting

concoctions from Josh.

Members' Evenings run at the weekend (Fri, Sat & Sun) are proving very popular with beer sampling, special cocktails, special limited menus, food tasting and live music. Watch out for Devonshire folk legend Jim Causley coming soon.



Future events may even feature Ventnor Comic Jazz Band and Morris Dancing.

The bespoke beer side of the business is proving popular with clients ranging from the owner of a superyacht to an RAF squadron.

Goddards together with Boojum and Snark and Wight Knuckle will be running the "**Breweries by Bus**" event again this year on 14th and 15th October. The idea is simplicity itself. Get on the Southern Vectis number 8 and get off at the brewery of your choice. And there are a few cracking pubs en route - The Castle, Sandown and the Old Village Inn, Bembridge to name but two. It's hoped the event will also attract some privately operated buses. Incidentally, if you are looking for somewhere to park your bus, Goddards may be able to offer some spaces. Contact the brewery

Tim Marshall Goddards BLO

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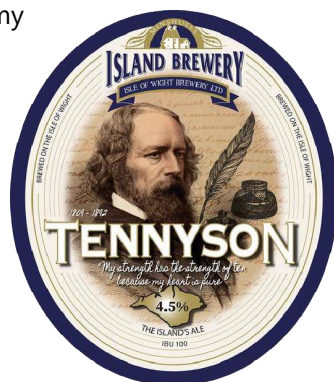
Island Brewery

I have not seen much of Steve, Island Brewery's CEO in the last few months – he has been out on the road, setting up stalls at the Island's many festivals, rather than at our regular slot at the Travs on a Friday night, I have had to rely on the occasional passing chat at whatever festival Island Ales and Island Brewery are at.

The last festival that I saw Steve at was the Garlic Festival. We went on the Sunday, with the family and grandchildren. It was busier than I remember from other years, reflected in the number of vendors that were simply selling out as the festival drew to a close. The first beer to sell out at the beer tent was **Tennyson**. This is amazing, and only

goes to prove my long-standing assertion that people want flavour, contrary to what the salesman of the popular tasteless trite try to promote.

Tennyson has a whopping IBU (International Bitter Units) rating of 100, but this intensity is expertly balanced by a sweet biscuity malt, not too dissimilar to those biscuits you get to go with your brewed coffee. It is a roller coaster ride of flavour, but such a refreshing and moreish



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experience that drinkers just keep coming back for more.

When you go to a place that serves proper, decent beer, it is reassuring to see how people embrace it, whether it is at a proper pub that caters for Real Ale and knows how to keep it in optimum condition (a dying art these days) or at one of the many beer festivals that are springing up in response to popular interest and demand, whether it be at the fantastic Highdown Inn, the Castle (Sandown), the Ale Houses or one of Jeff Ledicott's excellent festival venues, where there is always a wide selection of contrasting styles and flavours, always in prime condition and always served with love and wit.

It would be no surprise to readers of Wightwash or people that know me

that I would like to encourage Island Brewery to expand and regularise their range to include another label and some seasonal beers to look forward to, but I just have not seen Steve enough to discuss this with him, he is so busy!

All I can say is that the **Wight Gold** at the Travs is second to none and the **RDA**, when you can find it, is always an outstanding reward that consistently holds its own against other stouts, some of which have started to try to



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imitate it, but never quite seem to make the mark of delicious understatement reinforced with enduring stamina and quality, profound yet subtle complexity of roast flavours accompanied by silky smoothness and a refreshing light astringency. If ever there was a testament to the genius of mankind that could be portrayed in a glass, this would have to be it. If, anytime in the future, we are subjected to a final judgment or alien invasion where we have to plead to justify the survival of humanity, this would be my confident submission.



Earl's RDA, the saviour of mankind!

John Nicholson BLO Island Brewery & IW Branch Chairman



Yates' Brewery

The main news this quarter is that the pilot brew kit has just arrived, so recently it's still in wrappers as they are so busy coping with the summer demand they haven't had a chance to commission it yet!

The kit, manufactured by Elite Stainless Fabrications, is a 100 litre set up and comprises a hot liquor tank, mash tun and copper, all on a skid so that it can be moved around as needed, together with a conical fermentation vessel. Cold liquor will be taken from the main system's cold liquor tank. The set up will allow the production of two firkins of the trial brew and give Ollie the opportunity to experiment; developing recipes before going into production on the main plant once the team are happy with any fine tuning. Exciting times, we



look forward to seeing what they come up with later in the year.

As mentioned, the summer has been hectic with **Islander** and **Sea Dog** competing for the top sales figures, although they have also had to add another brew of **Beachcomber** to programme because of demand. As I visited this week they were brewing

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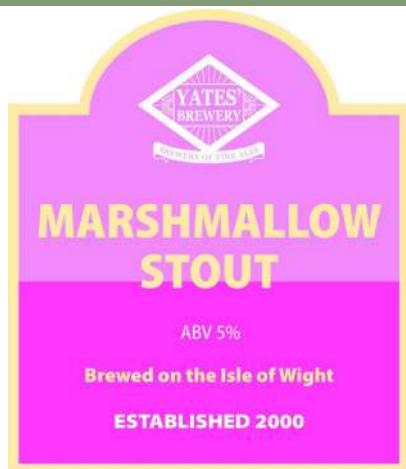
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Dark Side of the Wight, noticeable as the pump was working very hard. This is the only one of their beers which seems to have this effect on the pump for some reason.

Marshmallow Stout (5%) appeared during the summer and friends enthused although I failed find it myself, so I look forward to its return. It certainly had an eye-catching pump clip!

They are planning to add **Sea Dog** to their bottle range in the near future and are working on the label design.

Talking of labels, these all now sport Ollie's name alongside Dave senior as the brewer. Ollie tells me that he has just completed his two hundredth brew since rejoining the brewery.



Best wishes from me and all at Yates.

Jeff Sechiari BLO, Yates' Brewery

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BOOJUM & SNARK

Well it's been a busy summer here in Sandown.

Stand out beer festivals:

Other Half celebrating women in beer and **IW Cheese and Beer Festival**.

Both were fantastic - thank you to everyone who came and supported them.

September 15 -17th sees our first **Cider and Cheese Festival**, we are taking a trip to the west country so didn't want to miss an opportunity to bring some outstanding ciders back for people to try.

Notes for your diary:

Breweries by Bus festival running 13th to 15th of October. This is a chance to make use of the No 8 bus to visit **Wight Knuckle, Goddards** and **Boojum&Snark**.

Visitors and Islanders are keeping the spirit of Beer and Buses very much alive! We have musical entertainment on the evening of Saturday 14th from local duo Giddyganders, cheeseboards also available all weekend.

Local gourmet street food style vendors **Eat Street** are coming back on Saturday October 29th for hot dog



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Beer wise we are doing a few more experiments (of course) another iteration of my Jarrylo hop based dry pale ale. Harri is working on a new Kolsch style and Josh has a bitter, DDH IPA, Bitter and a kettle sour planned. His **Imperial Vanishing Stout** went down a storm at our Cheese and Beer Festival and we have saved some for **Stoutmas - Dark Beer Festival** 15th - 17th December.

We have a great new collaboration to announce, with **Phantom Brewing** from

Reading. The resulting beer is **Jub Jub**, another homage to the imagination of Lewis Carroll, a juicy, hazy pale ale.



Julie Jones-Evans



BOOJUM & SNARK

Boojum&Snark is an dedicated craft beer taproom featuring beers from many small and supercraft breweries.

They also produce their own beer with their small Brewmagic electric kit.

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White Knuckle

After a busy summer period (albeit washed out in part), we were kept even busier with the installation of our new brewery, which is currently in the final stages of phase 1 - our 12BBL brew house. Phase 2 - our current brewhouse, will be moving over in autumn and installation completed by winter. Having two brewhouses will give us extra scope to experiment and produce an even wider range of beers whilst maintaining demand for our core range.

We have also been busy preparing for the **Great Wight Bite**, which was held at Northwood House, Cowes on September 9 & 10th. Our own stall

served up four beers, a wheat beer (**Witbier**), Nettle Ale (**Fields of Gold**), **Black IPA** and a fruity pale (**Mostly Mosaic**), pleasing all palates!



In preparation for the season ahead, we recruited a full team. From left: Dan, Daz, Ben, Joe, James, Norm.

James Banks

Head Brewer Wight Knuckle Brewery



Island Distillery

A line up of awards have washed ashore for the Isle of Wight Distillery as their signature spirit Mermaid Gin has recently been awarded the Master Medal in The Gin Masters Awards 2023 for Super Premium Gin. The expert panel described Mermaid Gin as a 'soft and herbal gin' with 'lovely citrus notes', also adding that it would make a 'great martini'. The distillery's co-founders will be jetting off to Las Vegas to receive their multi-win of awards from the esteemed American Distilling Institute (ADI), having won Gold for Best of Category in International Flavoured Gin with Mermaid Zest Gin, a Gold for Brand Identity for Mermaid Gin, Mermaid Pink Gin and Mermaid Zest Gin, as well as a further Gold for Excellence in Packaging for Mermaid Gin, Mermaid Pink Gin and Mermaid Zest Gin.

It doesn't stop there for the distillery, as they have been nominated for Best Drinks Producer and received their final judging from TV & Radio Presenter, plus Brewer of the Year, Jaega Wise, for the BBC Food & Farming Awards. A huge congratulations are in order and fingers crossed for the distillery team in their final nomination for the BBC.



Xav with Jaega Wise

The Winter Wightwash will be too late to support Xavier Baker, Chris Mannion and Paul Berry in their attempt to row across the Atlantic in the 3,000-mile Talisker Whisky Atlantic Challenge.

So we're doing it now.

Good luck lads and come home safe!

To read a little more about the Mermaid's team quest go to: <https://mermaidatlantic.com>



Grazed Knee

Grazed Knee Cider, based in Ventnor, makes cave-crafted cider from 100% juice of island grown apples. We have been selling craft cider for 4 years, through various outlets (listed on our website:

<https://grazedkneecider.co.uk/>.

This year we were excited that we doubled our sales from our last year's.

Our product is seasonally made, and mainly seasonally consumed. Cider is conventionally a warm weather drink. However when the nights draw in, there's nothing better than a mug of mulled cider. Look out for this being available at some of our pub/bar customers in November and December.

This year's harvest is looking to be huge, and our growing reputation has brought in offers of more cider apples from orchards around the island, so 2025 may bring even larger volumes available to sell. We expect we will be asking for offers of help from our friends to help with collecting apples soon. Watch our social media feeds on Facebook and Instagram for harvest picking dates.

You may have recently read of duty increases that came in to effect in August that will have affected the cost of most alcoholic drinks. HMRC is introducing a new scheme for relief

from duty for cidermakers similar to that for small brewers. For the smallest producers, like ourselves, this will allow full duty relief, but introduces extra registration requirements. Until the new provisions are finalised, we continue to benefit from the exemption from having to account for duty altogether. This means we have been able to keep our wholesale prices unchanged from 2022. For the pub owner there is no difference in price for our draught cider sold for consumption on or off the premises.

In addition, later in 2023 there will be a formal consultation on the topic of cider ingredients. Current rules allow low levels of duty to be due on cider made with nothing other than ingredients on a very limited list, and from a base of at least 35% apple and/or pear juice. Beverages can of course be produced containing other flavourings, such as other fruits, honey, hops, flowers and herbs, but are treated as "other alcoholic beverages" (aka "made wine") for duty purposes.

CAMRA has already done much work on recommendations for craft cider, including setting a higher minimum for the level of apple/pear juice and requiring this not to be from concentrate. We hope their voice will be heard by the government.


Grazed Knee Cider is a member of other cidemaker groups and associations, who are also pressing for regulations that will protect the traditional skills of the business in this country, and avoid the market being

flooded by industrial low juice, synthetically sweetened and flavoured apple-based beverages. Please look out for news on this consultation and contribute as stakeholders with your views.




Helen & Katherine



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For some reason lost in the mists of time a group of CAMRA members started regular Zoom meetings. Most are from the Isle of Wight but one, Paul Hathaway (aka Pubwright) lives in Islay in the Inner Hebrides. Read on ACM (aka Tim, your editor)

In the old days, Zoom was a rocket shaped ice lolly produced by Lyons Maid and came complete with Thunderbirds cards. Then came Covid and Zoom took on a very different meaning. Under the guise of the new Zoom, The Pubwright got involved with a Zoom group based on the South Island which also included the Ale Chief Marshall (ACM). On a recent chat, the ACM mentioned that he was doing a grand tour of Scotland (the Very North Island) and The Pubwright suggested a meet-up in Glasgow for a few refreshments. The ACM thought this was a good idea so arrangements were made to rendezvous at the ACM's hotel on the afternoon of the day before his trip started.

Having met up in the hotel lobby we set off toward the first port of call, the **Bon Accord**, out at Charing Cross, about a 15 minute walk away. Enough exercise to justify a refreshing pint. The Bon Accord is the current Glasgow CAMRA pub of the year and, though it only opened in 1971, is a firm favourite with a long legacy of appearing in the Good Beer Guide, indeed one of the pioneering real ale pubs in

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the City. Entering the pub, you are greeted with what at first sight, appears to be quite a small bar, but first impressions can be deceiving. The servery is divided into two parts separated by a large and chunky pillar. 10 handpumps on show and operational. We chose the **Tryst**

Carronade, a pale beer which the barman suggested we try as it was the last cask of this beer, with the brewery having just announced its closure. Good enough reason to try it. This is the second time this year that the Pubwright has had to drink a beer as the brewery was closing. Then it was Strathaven Usquebae, a 7.0% golden ale, at the Sir John Fairweather, a Tim's Tavern (TT) otherwise known as Wetherspoons, in Cambuslang.

Back to the Bon Accord. Here we now come to what Estate Agents call "deceptively spacious accommodation" as passing the bar and going down several steps a much larger and spacious drinking area unfolds. Imagine the letter "P". The entrance is at the base of the

upstroke, the servery ends where the round bit of the letter reaches the lower intersection of the upstroke and the round bit with the round bit itself representing the deceptively spacious area down the stairs.

Pub number two was the **Griffin**, a few minutes' walk away and a kop for both the Pubwright and the ACM. This pub has had a dubious reputation in the past and closed, possibly never to reopen again, in the times of the plague we don't mention. However, it has been brought back to life by Skye Brewery and now enjoys Cask Marque status. The pub has etched glass windows, stained glass in the fan light windows but is strangely not quite right. It is entered by a door in the corner of the premises, is very light and airy and with, like many other Scottish pubs, a central horseshoe servery. But the wood is very light in colour and this is what makes the difference – The Pubwright can't recall such a bar anywhere else in Scotland – as all other examples he's stood at are dark wood. Imagine the letter "U" with the servery being the empty bit in the middle and the lines being the actual drinking



areas and you get the picture. Light coloured furniture, large light-letting-in-windows result what could be a gloomy pub into a theatre of light, especially as it's opposite the King's Theatre. The beer range

was Skye Red, Black, Gold and Amber. The option was Black, a rather pleasant Porter.

Pub 3 was just a couple of minutes away; The **State Bar**, a Glasgow Institution, GBG regular and a damned fine pub. It is more like the letter "O" with the middle of the "O" being the central servery. It is topped with several handpumps which dispense Oakham Ales plus a guest or two. The servery is surrounded by the drinking area . Beers were **Oakham Citra**, **Green Devil** along with **Anarchy Blonde Star**, which both explorers went for.

Tempus fugit now and with time marching on, it was appropriate to undertake further exploration. Pub number four was the **Pot Still**, yet another stalwart of the Glasgow real ale scene and GBG regular. It was now about 5.30 on a Wednesday afternoon. The pub was rammed to the gunwhales with locals, visitors from far and near. During our time at the bar both UK, American and New Zealand customers were engaged in conversation. The Americans were particularly keen on the Pot Still as it has a huge, and by "huge", meaning "huge" is meant, range of Single Malt



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Scotches, the reason the Yanks were over here. The Pubwright lives on Islay. The Island has nine operational whisky distilleries with 2 more due to start very soon. It also has a rum distillery and four gin distilleries. Not bad for Britain's eighth biggest Island and a population of only 3500. He also used to work in the whisky trade so was able to dispense somewhat, to the ACM anyway, sounded like decent details about whisky mashing, fermentation, distilling, ageing, and finally libation of same. The beer taken here was **Loch Leven Warrior Queen**. The Bar is a letter "E" with the hollowed out bits being an extension of the servery.

It was now time to take the ACM on a journey into his past. He had been to Glasgow before and does remember the **Horse Shoe Bar**. Supposedly the longest bar in Britain. The pub is a gem. Not surprisingly it has a horseshoe shaped servery, is very dark inside with little room to walk around the pub, the bar taking up much of the interior. Earlier in the day, ACM had indicated that he didn't want a too later night and would like to back at the hotel for 9.00. It was now about 8.00



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and so the subject of how flexible his 9.00 was. "Quite" was the answer so The Pubwight set his mind to what to do next.

Just up the road from the Horse Shoe bar is the **Drum & Monkey** that now is run by Nicholson's or Mitchells & Butlers if you prefer. Once a bank, this is now a fine pub and a GBG regular. A central front door leads into what would once have been the banking hall. The servery, a very narrow U shape, is in front of you and has four handpumps mounted conveniently facing you so no beer pump hunting is necessary. The Drum and Monkey is a food oriented pub but has that happy ability to make the drinker not feel out of place. There are two raised areas, one to the left and one to the right with plenty of room for vertical drinking and normal eating. There is also a magnificent fireplace feature. The pub is always welcoming and the beer of choice was **Moor Stout**.



Time for one more stop. Just up the road in George Square is the **Counting House**, a Tim's Tavern. One time home of the Royal Bank of Scotland, the building retains so much of its splendour. It is large, light, airy, its central bar with three banks of handpumps, it really is worth going to if in Glasgow just to enjoy the building, however you may feel about Tim. Even late on a Wednesday evening at 9.30 it was

busy; the buzz of conversation was the loudest noise to be heard.

Unfortunately, Mr Troop, the Town Clerk, was not here to enjoy the Greene King Abbot and Sharps' Doom Bar, but a photo was taken of the pumps and sent to him. The libation chosen was Liberation ESB; a very pleasant way to end the day's exploration. The ACM returned to his hotel as did the Pubwright having agreed to meet for a couple of lunchtime pints the following day.

And so it was. Another fine morning, meeting at 11.00, a briskish walk to the **Lauriston Bar**, south of the City centre over the River Clyde was made. The Lauriston is yet another GBG regular and award-winning pub. It is also listed in the National Inventory of Historic Pubs. This wonderful pub was refurbished in the 1960s, yellow walls, formica topped tables, much ephemera and press cuttings of the pub on the walls so check out the pub at

<https://www.oldglasgowpubs.co.uk/laurieston.html>

for further details and discoveries. Worth the walk for the pub alone as well as earning a pint. The beers are from Fyne Farm Ales and today were Jarl and Everyone Loves Rauku, a New Zealand style golden beer.

The next stop was another splendid pub, **The Scotia**. This pub has been around since 1792 and vies for the



title of the oldest pub in Glasgow. It is quite small with a very low ceiling, combined with small windows and a plethora of very dark wood does make for a gloomy appearance at first but as your eyes get used to the light many features appear. Four beers on and the choice is Alchemy 70/- ale, a 3.8% beer with the most amazing full flavour; sufficiently good to make it beer of the trip! Noting the ACM's theatrical background, the Scotia Bar has a plaque to Stan Laurel who began his career at the Metropole in Glasgow in 1906.

The next pub was the **Babbity Bowster**. The Pubwright has mixed views on this



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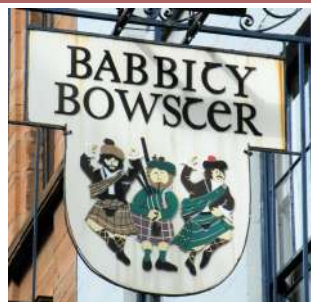
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pub; it is more of a bar than a pub, food orientated but has appeared in several GBGs but he has found, over the years, the beer to be of varying quality. However, today's offerings include Broughton Glasgow Cross a 5% rich beer which the Town Clerk would have enjoyed.

By now, it was heading for 1.00 and the Pubwright had to leave to catch his 2.00 bus from Buchanan Bus Station to Kennacraig to catch the 6.00 ferry home. Our intrepid explorers walk back to the City centre with the ACM asking where he could find another pint. The Counting House appeared on the left so he was pointed in this direction. We bade our farewells and went our separate ways.

In summary, a wonderful, relaxed walk around Glasgow, generally decent pubs with decent beer. A good time was had and both look forward to repeating the experience in the future, though there may be a few detours next time.

As a postscript, it appears that the ACM didn't fancy the Counting House; he returned to the Scotia Bar for another 70/- before getting lost on his way back to his hotel.



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In Newport, county town of the Isle of Wight, four breweries made it into the twentieth century. These were **Mew**

Langton, of course, the **Carisbrooke Brewery**, **Coppins Brewery** and **Knott's Brewery**.

By the outbreak of World War One the number had halved leaving only Mew Langton and Knott's. The Great War was, however, going to prove devastating to the smaller Knott's Brewery.

Knott's was located at 44 Orchard Street, Newport and operated between the late 1860s and 1920/21. There had been another brewery in Orchard Street named Watermans, which also had a maltings of ten quarters in size. It had come up for sale in 1879 after the death of Charlotte Eldridge. It was then purchased by F. Brading who had already been in occupation at the



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malt house. For a small road Orchard Street seems to have been a hive of industrial activity; in later years the Brickwoods depot was also located there. Beer from Knott's was sold on the ground floor of the premises and also at the Knott's family beer house at 66 Upper St James Street. Not much seems to have survived in the way of bottles, flagons or information on the range of beer and possible other products produced. Bottles with their source in lettering sandblasted on them exist from William Knott's time and embossed ones from Sydney's time survive but are rare. A member of the Isle of Wight Heritage Group on Facebook has posted a picture of a flagon he owns, and at least one beer label survives, for a dinner ale. According to Hill's 1871 *Directory of the Isle of Wight*, beer was being sold in casks and bottles. Cask sales



The John Lamb



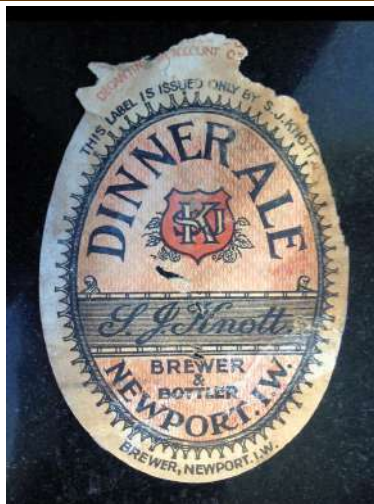
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were again mentioned in 1888–89 in *Pike's Isle of Wight Blue Book and Local Directory*, where a small advert appears: 'William Knott, brewer and retailer, Orchard Street, Newport, small casks supplied. The beer house at 66 Upper St James Street was opened sometime between the 1841 and 1851 censuses by James Knott. He had trained as a tailor, which was also the profession of his father, Joseph, and was recorded as a 'tailor and beer retailer' in 1861. His main profession appears to have been that of a beer retailer at the time of the 1871 census.

By around 1867/68, his eldest son, James George Knott junior, was running a brewery at 44 Orchard Street. This brewery had previously been owned by the Prangnell family from about 1840. James junior occupied one bedroom in a four-roomed house attached to the brewery premises, the remainder was let out. There was a store for the sale of beer on the ground floor of the brewery. The 1871 [Hill's Directory](#) describes the Orchard Street property as that of a home brewed ales and beer retailer.



W. Knotts bottle with sandblasted details highlighted with something like chalk.

In 1878 James George Knott junior died at the age of 36. His father and younger brother William continued to run the brewery and beer house at 66 Upper St James Street, which at that time appears to have been known as Knott's Beer House. When James died in 1889 aged 72, William began running the business on his own. He was joined by his youngest son, Sydney James Knott, (b.1884) in the early 1900's. In about 1910, William retired, but he came out of retirement to allow Sydney to sign up for military service in 1915. William passed away after an operation in 1915, and Sydney himself was killed at the Somme on the 8th of July the following year. Sydney had been attached to the 3rd Worcestershire Regiment at the rank of Second Lieutenant. The licence of the brewery was then transferred to Harriette Amy Knott,

Sydney's widow, and to Albert Edward Harvey, a local businessman who was later to become the Chairman of Gould, Hibberd and Randall, a soft drinks manufacturer and retailer, also based in Newport. Sydney had been a member of the Town Council and a prominent Oddfellow. A. E. Harvey had joined Newport Town Council in 1909 and later held the post of Mayor for two consecutive terms. It seems he and Sydney had got to know each other well during this public service. Harriette was the daughter of Alderman R. B. Cheverton J.P., and she and Sydney had married in 1907 and had one son. They lived in Castle Road, Carisbrooke. At probate on the 3rd of November 1916, the beneficiaries were Henriette and Albert Edward Harvey.

Sometime between 1891 and 1897, the licence of the beer house in Upper St James Street was transferred to Edward Thomas Hall and then to John Edwin Lamb. The business was then to become known as the John Lamb pub.

At the time of the 1920 electoral roll, Sydney Knott's sister, Mildred Cooper, and her husband George were living at 44 Orchard Street along with Annie Elizabeth Knott, William's second wife, who he had married in

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1901. They had tried to keep the brewery operating after the passing of William and Sydney. Incidentally, Sydney's brother-in-law, Thomas Bird Cheverton, had also been killed in the war, on the 24th of March 1918. Sometime between 1920 and spring 1921, the brewery was sold to Sprake's, brewers of Chale.



Mildred and George Cooper and Annie Knott all moved to 5 Rosehill Terrace and Charles Oscar Sprake and his wife Bertha Kate Sprake became the new occupiers of 44 Orchard Street. By 1923 part of the previous living accommodation at 44 Orchard Street, together with the old brewery, had become the Malt and Hops public house. Sprake's Brewery was itself purchased by Brickwoods Portsmouth Brewery in 1928.

Researched and written by Caroline Dudley and David Dines with a big thank you to all the kind people who helped.

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This is the third part of Gary Cowtan's recollection of the Shamrocks. In the previous issues Gary told us of the group's move to Hamburg

As there were no licensing restrictions in Continental Europe at that time, clubs could stay open all night. This meant sometimes up to six sets with only 15 minute breaks. We had a brief respite when we returned to the Island for a spell on Shanklin pier; by now pretty match-fit.

Eventually, however a series of one-night stands with hardly any days off took its toll and on 9th July 1967 I collapsed through nervous exhaustion. I came back to the Island and this effectively ended my days with the band. Dave Allen, our keyboard player took over on lead vocals and Dave Eaglen took over on bass.

Fortunately, it was summer, so, when I began to recover, I spent some of my time walking or cycling on my brother's racing bike (I was the first Vectis Roads C.C. schoolboy time-trial champion in 1959).

In late August I returned to Berlin to see my girlfriend. The Shamrocks were playing at Rolf Eden's Playboy Club. I went to see them one night and this was the last time I saw or heard them.



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They were on the verge of splitting up by this time. If my memory serves me right, it was September 1967 when Bern Roberts left. Another British band called the Sing-Sing was in town, working for Rolf Eden and also about to fold, but the band still had contracts to honour in the Middle East and needed to keep a working unit together at all costs! I think it was the lead singer and the guitarist who both joined forces with the remainder of the Shamrocks: Dave Allen (keys), Dave Eaglen (now on bass) and Pete Channing (drums) and off they all went to the Middle East.

Life after the Shamrocks...

Bern Roberts wanted to get married and remain in Berlin, so he got a job from our old friend Rolf Eden as a disc jockey in his huge, newly-opened disco, the "Big Eden". Years later, he returned to the I.O.W. and worked as a waiter in Shanklin.

Dave Allen, after years of touring Turkey, Iran, Israel, and a brief trip to the USA with The Sing-Sing Five, as they were now known, returned alone to Berlin and married his German girlfriend. He became a sound engineer for one of the famous Hansa Studios, where David Bowie,



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Siouxie and the Banshees, Alphaville, Andrew Lloyd Webber, Bon Jovi, Boney M., Cat Stevens (Yusuf), Depeche Mode, Tony Christie, U2, The to name just a few, all recorded.

Dave Eaglen, also after years of touring Turkey, Iran, Israel, and a brief trip to the USA with The Sing-Sing Five, left the band and lived in St. Helier, Jersey for some years, working in the office of a building company before retiring and returning to the I.o.W.

Pete Channing, also after years of touring Turkey, Iran, Israel, and a brief trip to the USA with The Sing-Sing Five, settled and married in Tel Aviv, Israel and opened a pub there. He visited Dave Allen in the early 2000s in Berlin, whereupon Dave arranged a pub meeting for the three of us.

Editor's Footnote.

Gary still lives in Berlin as a successful session guitarist and song writer/producer.

After the Shamrocks, he formed Wednesday and later joined The Trans Europa Express. Gary's song writing talents have brought him success all over Europe with number one hits for Charles D. Lewis

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(Soca Dance) and David Hasslehoff. David's hit "Looking for Freedom" was famously played as the Berlin Wall fell.

In 1985 Gary wrote "The Man Who Would Be King" with Island's Mike Jolliffe. Destined to be a Eurovision entry, it fell foul of legal problems. You can watch here:

<https://www.youtube.com/watch?v=arWc7HAS6Yg>

Gary is currently working on US TV star Helene Fischer's latest album.



Gary Now



Gary Then

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- 1/ Which port is capital of the Falkland Islands?
- 2/ In which sport do teams compete for the Stanley Cup?
- 3/ Which brewery supplies the beer to 'The Rovers Return'?
- 4/ Which Isle of Wight pub is named after Elizabeth Wallbridge?
- 5/ Which musical major key has the key-signature of three flats?
- 6/ Which musical major key has the key-signature of three sharps?
- 7/ What is the smallest planet in our solar system?
- 8/ Who wrote Catch -22?
- 9/ and 10/ Name these West African countries.



Answers to the Summer Quiz

- 1/ Lodge
- 2/ Emma Raducanu.
- 3/ Much Ado about Nothing
- 4/ GSB (Goddards Special Bitter).
- 5/ Foot
- 6/ Wellington
- 7/ Paul McCartney (credited to Lennon/McCartney).
- 8/ Ventnor
- 9/ Golden Gate Bridge, San Francisco
- 10/ Rialto Bridge, Venice

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

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Dates for your Diary

Fri 15th - Sun 17th September **Cider and Cheese Festival** Boojum & Snark

Wednesday 20th September **Branch Social** - Cedars, Wootton 8pm

Saturday 23rd - Sunday 24th September **Autumn Gala** IW Steam Railway

Saturday 7th - Sunday 15th October **Isle of Wight Autumn Walking Festival**

Wed 11th October **Branch Business Meeting**- Man in the Moon, Newport - 7pm

Saturday 14th & Sunday 15th October **Beer and Steam** - IW Steam Railway

Saturday 14th & Sunday 15th October **Breweries by Bus** - Just catch the No.8 bus

Saturday 14th & Sunday 15th October **Wightrider** - Bus Museum, Ryde

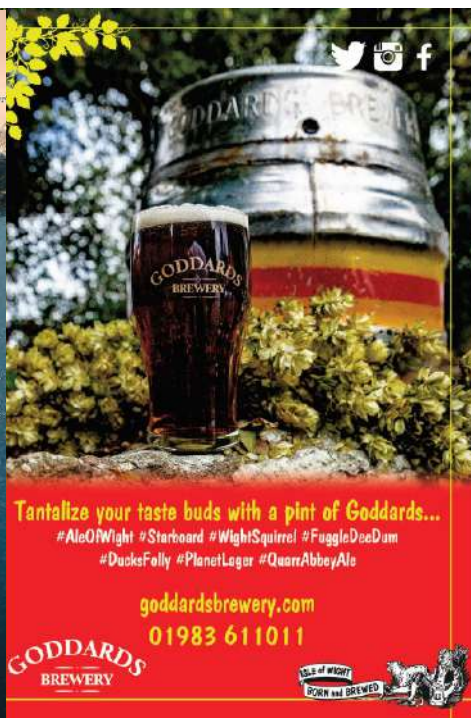
Sat 29th October **Eat Street Hot Dog & Beer Flight Night**. Boojum & Snark

Sun 8th November **Branch Social and Ryde Walk**. S. Fowler & Co., Ryde - 7pm

Wed 6th December **IW CAMRA Christmas Party** - Bargeman's Rest - 7pm

[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]

Please note that the deadline for the autumn issue of Wightwash will be **11th** November 2023



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