

Wightwash

Volume 2, Number 86

Newsletter of the Isle of Wight branch of CAMRA



Summer Issue 2021

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



The return of the hand-pulled pint



Campaign
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Real Ale

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Welcome back to a packed Wightwash:

First of all an apology. Since the Spring Issue 2020 there has only been one printed issue of the magazine although we did produce an online version for the autumn.

The Winter Issue was a limited issue (collectors please note) and mainly went to members so that they could vote for the pub and beer of the year.

But we're now back with a bumper size magazine.

We have some new contributors like Paul Hathaway, a regular member of our IOW member's Zoom meetings although he now lives in the Inner Hebrides.

We welcome the return to Prof. Ullage and his view of the world.

But mainly this issue is a celebration of the beers and pubs of the Isle of Wight.

On pages 8 & 9 You will find our top ten pubs and on pages 10 - 12 a list of Isle of Wight breweries and some of the beers they have to offer.

I hope you enjoy this issue of Wightwash. It's good to be back.

Tim Marshall
Editor

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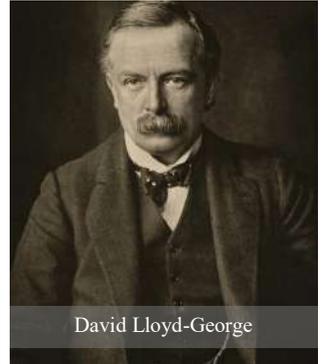
For some of us, ordinary life began again when the schools reopened. For others, it's the reopening of pubs.

Some pubs will never be the same, but then they have never stood still for long. The last time the Government interfered this much with the operation of licensed premises was when Britain had a Prime Minister with a "very different attitude to alcohol from the present incumbent's".

David Lloyd George was a lifelong teetotaler, and would have been happy to see all pubs close entirely. But by the time he was able to bring his influence to bear, as Minister for munitions (and eventually as Prime Minister), he had accepted that temperance would be hard for the British worker to swallow.

However, he did introduce strict licensing hours which lasted, as most of us remember, long into the following decades. This was the **Defence of the Realm Act** partially introduced to stop munition workers spending too much time in the pub.

The Government also went into the pub business itself. In London, Scotland and Carlisle, 300 pubs were nationalised, along with the breweries that supplied them. On 12th July 1916, less than two weeks after the terrible first day of the Battle



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of the Somme, the **Gretna Tavern** was opened in Carlisle under the State Management Scheme.

Strangely enough, the experiment licensed premises proved popular. This was despite the fact that beer was served with the 'Carlisle collar' – i.e. a head - rather than with the 'long pull' generous landlords had been accustomed to offer.

The publicans at the **Gretna Tavern** and its fellow state-managed houses were civil servants, paid a salary, with no incentive to sell more beer or otherwise to ingratiate themselves with their patrons.

Nonetheless, the attempt to make premises lighter and airier, to serve food as well as drink, and to make the pub appeal to women as well as men, all showed that pubs could move with the times.

Some of the innovations, such as mandating lower alcohol content for the beer, and banning 'treating' (buying rounds), did not survive the war. But the scheme itself did. Remarkably, it lasted until the 1970s, with the last state-run pub being privatised by the Heath government in 1973.

The pretext for government involvement in public houses was, of course, war production. But the idea that pubs needed looking into had a much longer history.

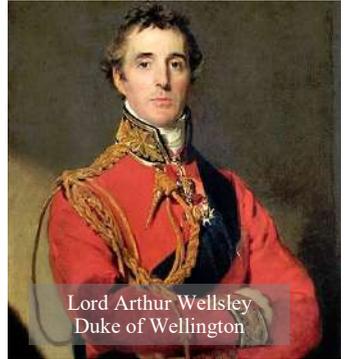
Thanks to the Duke of Wellington's Beer Act of 1830, removing all beer duty, pubs boomed: within a year of the act, 31,000 new beer licences were issued and pub building soared.

If the 'traditional British pub' has never been a fixed entity, whether as a result of commercial, social or government pressure, the names have often remained. Until recently, the shrillest objections to names or name changes have come from drinkers who have lamented their Red Lion becoming a Slug and Lettuce, their Grosvenor Arms the Snooty Fox.

But, whether it's viewed through the bottom of a pint glass or not, change is part of history, too.

David Horspool

A longer version of this article appeared in The Oldie



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6 - The Crab & Lobster Tap, Ventnor



6 - S. Fowler & Co., Ryde



8 - Coves Ale House



9 - The Castle, Sandown



10 - The Waterfront, Totland

These are our top ten pubs as voted for by members.

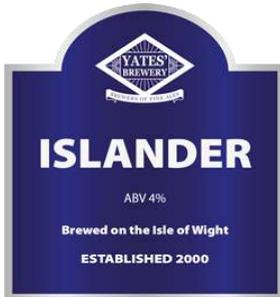
Over 60 pubs received votes.

We have some great pubs on Isle of Wight.

Go out and visit them!

See www.wightwash.org.uk for the full results

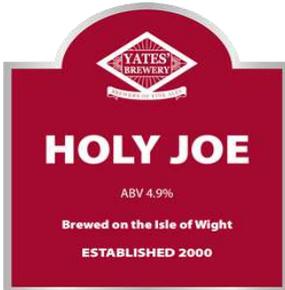
To celebrate the return to hand-pulled REAL ALE we have a look at our Isle of Wight breweries and what they have to offer...



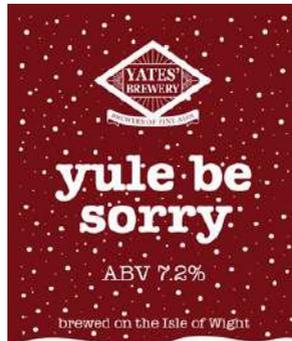
A very easy drinking Isle of Wight amber coloured ale, brewed with Goldings & Chinook hops to give a full bodied taste. 4%



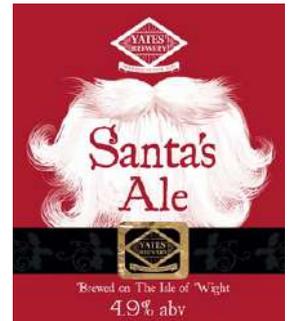
Straw coloured easy drinking summer ale with a distinctive fresh aroma with a crisp clean hoppy finish. 4.3%



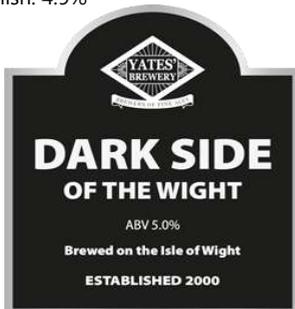
An amber coloured ale with a bitter sweet aftertaste, ground coriander is added to the brew to give it an extra citrusy spicy finish. 4.9%



A very dark coloured Winter Ale prepared using pale and roasted malts. Three hops are added to make it a rich full bodied beer. Frequent winner of IOW CAMRA Beer of the Year award. 7.2%



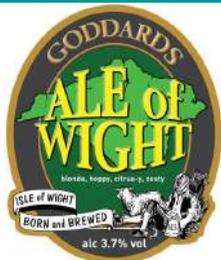
Amber Coloured ale with a slightly toasted sweet malty finish complemented with a hint of cinnamon. 4%



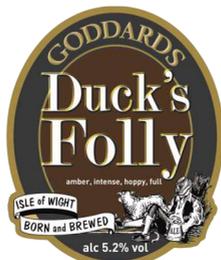
A very dark ruby coloured full bodied strong winter ale, hopped with Northdown & Cascade, hops easy to drink with a smooth malt chocolatey creamy unique aftertaste. 5%



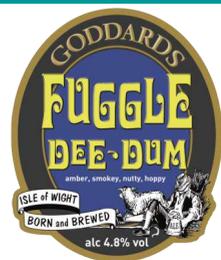
Amber Coloured ale with a slightly toasted sweet malty finish, complemented with a hint of cinnamon. 4.9%



A bright blonde ale, with delicate citrus notes, a fragrant hoppiness on the nose and a long lemongrass, grapefruit, scented hop palate from the infusion of Cascade, First Gold and Challenger hops. 3.7%



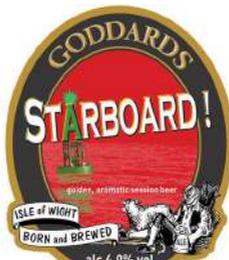
This traditionally brewed strong English Ale is hopped with Goldings and Fuggles to give a spicy aroma. Full bodied, with a complex sweetness to complement the hoppy dry finish. 5.2% (It's an anagram)



A chestnut, tawny red premium ale. Brewed with roasted malts and English Fuggle hops, to give a smoky, spicy hoppiness on the nose, leading to a molasses, nutty palate with a light fruity hop dryness. 4.8%



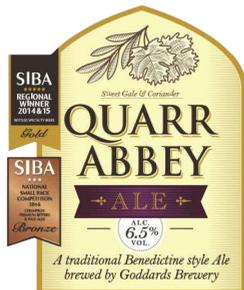
This is as close as you will get to what is regarded as a traditional porter. It is robust and silky smooth, with an intense depth of flavour. "Punccheons" were used to carry beer into the fields at harvest time. 5%



A golden, quaffable session beer brewed with Pale Ale, Cara and Wheat malt, hopped and then dry-hopped with English Minstrel hops, giving a malty, easy drinking ale that's golden in complexion with a wonderful orangey, citrus, hoppy aroma and finish. 4%



A rich, russet-coloured full flavoured, easy drinking Best Bitter. Brewed with Crystal Malts giving a smooth caramel taste and hopped with Boadicea hops. 4.3%



A Benedictine style ale brewed with coriander and sweet gale. It is strong and full bodied with an amber colour and a complex palate. 6.5%



Brewed with local malted barley, known as 'Planet', Pilsner and Vienna malt. Lightly hopped with an enticing mix of new and old world hops. 4.6%



Refreshingly citrus-y, despite its strength, this is an amazingly easy-drinking session ale. Hopped with Mt. Hood Hops from Oregon which offer mild, sweet and floral tastes. Perfect in the warmer months thanks to the zingy and fresh notes, packed full of hop aromas and flavours. 5%



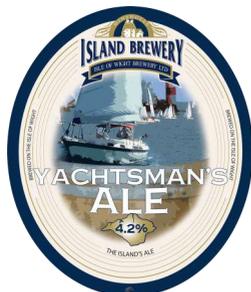
Easy drinking because of its deceptive character and darkness of colour, with an underlying smoothness that enables it to penetrate and deliver its potion in the most satisfying of ways, malt and hops personified... 4.8%



Light and refreshing, with a balance of malt and hops, its character displays the qualities of traditional brewing at its best, using only four ingredients, resulting in an honest ale of shining clarity. 3.8%



Strong, refreshing full of body, and dangerous if abused. Yellow in colour, but not in heart, this beer weighs all that is good in the tradition of strong English ale. 4.5%



The addition of roasted malt produces a rich brown beer and mouth-feel, counterbalanced by sufficient hops to rise to the nose and to refresh the throat of the most parched of sailors. 4.2%



Brewed to celebrate Valentines. Featuring speciality malts, Munich and malted oats, to give a rich malty flavour and satisfying mouthfeel. Hopped with British Goldings and Bramling Cross. This romantic red to amber coloured ale is sure to please Cupid on his busy day. 4.4%



A rich, dark ale (R.D.A). Made with crystal and chocolate malts along with roasted barley. An ale that tastes superb and is extremely moreish with a glorious cappuccino aftertaste. Named after 'Earl' the sunflower emblem of the Earl Mountbatten Hospice. 10p for every pint sold will be donated to the Hospice by the Island Brewery. 5%
IOW CAMRA Beer of the Year



A special festive ale, brewed using speciality Munich and malted oats to give a rich malty flavour. Hopped with British Goldings and Bramling Cross hops with the addition of chocolate malt. This red to amber ale is just what you were dreaming of, go on, treat yourself. 4.4%



Crystal malt - golden brown, with rounded malt and hops throughout, and that characteristic afterbite of a true craft brew that makes a favourite. 24ct Wight Gold is worth more than its weight in beer! 4%

BOOJUM & SNARK

Such a relief to open again here on Sandown High Street, welcoming back our regulars and a few visitors from the north island too. We've spent lockdown getting a few jobs done, most importantly a new brewery floor as our "expert" that helped us at first wasn't quite on point with that most vital element. We have a kitchen and brewery prep. area fitted out, so hopefully we can roll out a food offer in the coming months once we find our feet again. Making beer is our focus now and we have two lovely new shiny Unitanks to help us in that task. They each will hold about 130 litres which is a double brew on the BrewMagic, an eight hour brewday. However the Unitank does it all, fermentation, conditioning and serve, cutting down on transfers and precious beer going down the drain.

I brewed a new beer the other day, experimenting with dry hopping with the Snark recipe. I wasn't sure at first but left it for a few days to settle after removing the hops and it turned out just lovely. **Bitter Secret** has been born, it has those lovely soft fruit aromas and a refreshing bitterness. It's proving popular during the spell of good weather we are having. Because our kit produces 50-65 litres per brew, it's perfect for piloting new beers. Watch out for some experimental brewing with a well known island brewery coming soon! (*The secret is out, Julie. See page 20 - Ed*) We are really excited as it's fundamental to our business ethos that we work with other island businesses. We've worked with Nosy in Newport on our brand new website, a brilliant resource for all things Boojum&Snark and they also made a really cool short film (6 mins) about one of our art installations that was supported by Arts Council England.

<https://www.boojumandsnark.co.uk/>

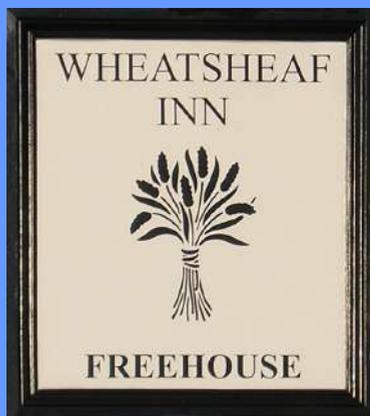
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Getting back to beer we have now honed our core range to for beers

Snark : Recipe developed by the apprentice and overseen by the brew master, SNARK began life as a Single Malt and Single Hop beer – SMASH – and was named South Island Pale Ale recognising the New Zealand Hop, Rakau and being brewed on the south of the Isle of Wight.

A great beer was made better by introducing personal favourites Nelson Sauvignon and Vic Secret (more antipodean hops) oats and extra pale Maris Otter for the base malt. The result is a beautifully pale, fragrant fruity ale, earning a respectable Untappd rating of 4 on its first outing at Craft and Cask beer festival 2020 (under its original name of South Island Pale Ale)

Vanishing: Complex malt base of eight different grains provide the perfect layering of flavours in this porter, and the local Sandown water is most suitable to this style of beer.

This ale is further enhanced by the addition of juicy dark cherry juice from nearby Godshill Orchard, the first of our ales to be made with a special local ingredient. Think silky, rich chocolate cherry cake and you are pretty much there, the darkness takes you somewhere delicious, before vanishing...

Boojum: Is our stamp on West Coast India Pale Ale, born in England refined in Sandown. Idaho hops imparts a punchy mango smash in the face and visually invokes the setting sun on a perfect day in the Bay. Backed up by Mandarinina Bavaria, Citra, Columbus, Cascade and Amarillo hops this beer guarantees a tropical and citrus juicy ale that keeps you coming back for more.

Lacemaker: Boojum and Snark's homage to the classic traditional French farmhouse style ale – Saison – always fruity, always a thirst quencher. Golden straw in colour, Lacemaker immediately hits you with aromas of sweet peardrops and banana then the flavours of ginger, coriander and spicy black pepper dance in the mouth. Lacemaker leaves its mark on the glass – Lacing – refers to the head trail down the glass as you count gulp after glorious gulp. Our brave Beaver from THOTS also made lace for a living.



Julie Jones-Evans

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Yes, the Isle of Wight now has five breweries. The latest, the **Wight Knuckle Brewery** is a family enterprise involving brothers Fergus and Edward Bristow and their dad George. George has owned the Pilot Boat in Bembridge since 2011 and during lockdown decided it was time for a change.

The bar has been reduced in size to extend the accommodation side of the business with a new family sized letting room. The new smaller room is to become the Galley Café at the Pilot Boat.



In the meantime, Fergus and Edward have been busy creating the **Wight Knuckle Brewery** at the rear of the building. The brewing equipment has been installed into what was the pub's stores and an al fresco beer bar has been built in the beer garden. It is currently open Wednesday to Sunday 12pm to 8pm serving a pale ale and IPA. The ales are available all week at the Galley Café.

There are currently three brews underway. Although the recipes have all been piloted as home-brews,

the outcome still has the "surprise" element. Consequently, the brews have had the working titles of Batch One, Batch Two, Batch Three and more recently, Batch Four. Ingredients include Maris Otter malt from Warminster, and Cascade and Amarillo hops.

The hot liquor tank and the 500 ltr fermenter were built by Latimer Ales but bought from Caps Off Brewery who were updating their equipment. The 600 ltr bright tank (see photo) was built by Elite Stainless Fabrications.

Ed says "We have a huge passion for craft beer with an emphasis on sustainability". Once the enterprise is up and running, it is hoped to support various conservation projects, particularly on Brading Marsh.



All Wight Knuckle beers are available in 5ltr mini kegs to take away. Soon 30ltr kegs will be available for selected bars and restaurants.

Island Brewery

Nothing much has happened, says Steve Minshull, boss of **Island Brewery**, we are just waiting, really, for things to come back.

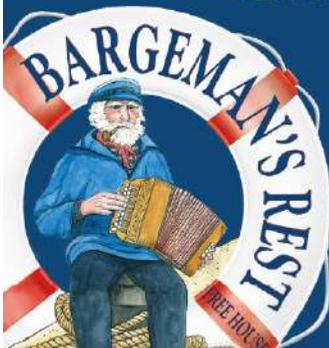
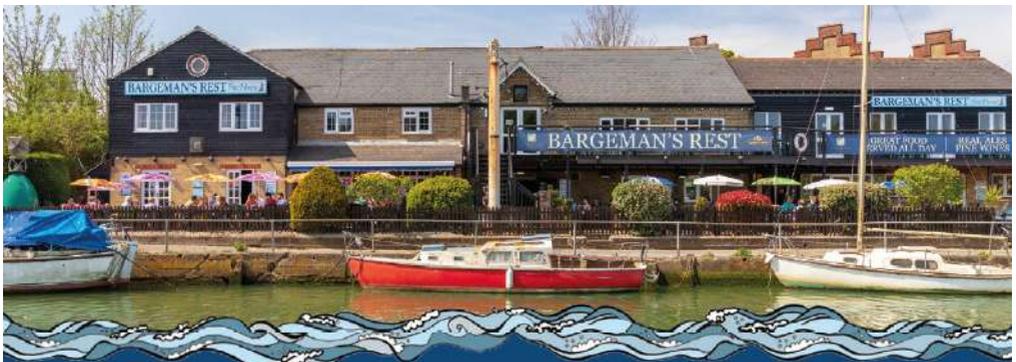
"Having said that," Steve continues, "there are those pubs and clubs that are making a good go of it, and managing to keep very busy, out of their own efforts, hard work and innovation". "How's that?" I ask Steve. "Well, just look at the ones that are doing it. **The Travellers**, for example, some of the sailing clubs, the **Ale Houses**. There are those out there who manage to just find that magic ingredient that attracts and satisfies people" "It might be something different for each location, I don't know, but those who find it, it really works for them" Steve pontificates, dreamily scribing an arc with the pint held in his hand, as though it were some kind of elixir.

"Yeah, I see what you mean, Steve", I respond, captivated by the clarity of his vision.

I recall those far off days of the Beer & Buses, and say, "We had the same in Beer & Buses. The pubs and clubs that went out of their way to welcome people in and make their experience relaxing, diverse and fun, did well. Whilst those that just sat back and opened the doors expecting people just to walk in because they were on route, could not understand why people didn't come in".

You have to work at these things, not just any old work, you have to find the magic formulae that works for you and your customers. "It's that simple," I say. Then thinking better of it; "Well, it's not really simple at all, I suppose, it's all a matter of tuning, like some gurt tuning fork or something!" We both laugh, not sure quite at what exactly, but something tickled us.

Talking of making an effort, I say to Steve,



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as we sit in the garden at the back of the Travs, me now looking at the innovative Punch and Judy style ice cream shack that Pete and Sam have created for families visiting their establishment, resident musicians playing in the background, pubs need to show, after all that has happened, just how an important part they play in British life, how they support our culture to flourish, how the equality and freedom of expression of ideas that they uniquely facilitate has helped make our history and us into what we are today. Steve nods his head and smiles broadly, then taking another sip of his **Yachtsman's Ale**, in confirmation, says, I'll drink to that!



John Nicholson

BLO Island Brewery & IW Branch Chairman

Yates' Brewery

Well, what trying times it has been for

everyone. We hope you and your loved ones have come through unscathed? The licensed trade has been severely hit, of course, and this includes the supply chain, especially brewers for whom support has been minimal. We are fortunate on the Island that all of our breweries seem to have survived ready to flourish again when a semblance of normality returns, a great testament to their resilience and resourcefulness. One of the many problems they have to deal with, of course, is trying to second guess the government's plans as it takes some while to brew and condition good quality beer ready for the reopening market – a challenge when that is a moving target, but hopefully by the time you read this the lockdown will have eased and we can enjoy good company in a great pub with superb cask beer once again. It has been 'interesting' exploring the many flavours and styles of bottled and canned beers available, however the main result of this adventure is a reminder of just how special a pint of well looked after cask ale is.

Yates' has, of necessity, been concentrating

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on their bottled beers and these have been going very well. Now (in early June) their delivery workload is phenomenal as pubs restock and they are delighted that all of the staff who had been furloughed are now back on board as part of the team. Last summer was hectic and the hope is that this year will possibly be even busier with all of the talk of 'staycations'.

Over the past few years Dave has whetted our taste buds with the occasional special beer, e.g. 'Black Friday' and 'Don't Look Back in Amber'. The last one to market was '4.8' which sold out immediately and is likely to appear again – I certainly hope so as I managed to miss it.

The newest addition to this range is a 4.7% ruby coloured beer which Dave says is not over hopped. Needless to say their imagination has not failed them when it comes to thinking up a new name, so we

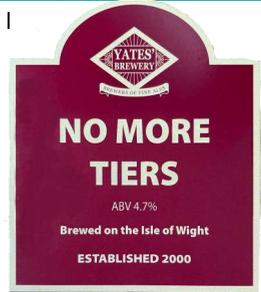
have 'No More Tiers'. I look forward to it in every sense of the phrase. The initial 10 barrel brew sold out immediately but Dave hopes to brew it again soon.

So, after the long winter – since March last year, it's all good at the moment but the key will be what happens on the 21st – a question you will know the answer to as your read this, hopefully enjoying a pint in a lovely Island pub.

Stay safe and well

Jeff Sechiari

BLO, Yates' Brewery



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Goddards Brewery

Hannah, has been thinking of social media a lot recently, mainly as she hasn't had much to say apart from "Buy our Beers". Those in the trade should look out for messages from her across all social media channels. "Feel free to tag us and we will share across our platforms" she says. (*Whatever that means* Ed).

Fuggle-Dee-Dum will, at last, be doing its travels across the UK again as part of the Wetherspoon's guest ale slot. It should have happened at the beginning of the year, but we all know what happened next.

With the summer weather starting to creep through the clouds there has been a big uptake of **Planet Lager** on tap. With the likes of Cowes Ale House, Old Village Inn, Steve's Bar at Bembridge Harbour, Castle Haven, Wishing Well, George Hotel and the Chine Inn now with installations, there are

plenty of places now to get your hands on a clean, refreshing pint of Isle of Wight born and brewed lager. Planet Lager (brewed with "Planet" malt) is gluten-free and vegan friendly. It is available in 30litre KeyKegs.



KeyKegs are made from recyclable plastic, have a lifespan of up to 12 months before tapping and a shelf life after tapping of 4 – 6 months. Other Goddards ales are now ending up in KeyKegs (subject to availability), but don't worry they will still be available in casks and pins.

Incidentally, Goddards are now back to delivering five days per week (orders by 9.30 am please).

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Goddards are pleased to announce that they are starting a little partnership with **Boojum & Snark**. Josh will be using their premises and pilot brewing kit to develop some exciting new beers. The beers will be available in Boojum & Snark's taproom. Selected ales will then be put into 9-gallon casks and made available across Goddards' island and mainland outlets.

Keep your eyes peeled!

Mike Hoar

BLO Goddards Brewery

Editor's Note

I had a very pleasant lunchtime chat with Xav and Bob Simpson, Goddards' new managing director.

Bob was keen to point out that all of Goddards's ingredients are, to a large extent, locally sourced and currently the Island's fields are full of barley destined to end up in your beer.

Another interesting topic was that of contract brewing. One client, **Crumbs Brewery** of Reigate, substitutes breadcrumbs for barley. We cracked open a mini barrel of their **Rye Coffee Porter** and very nice it was too.

Perhaps at 7% a little on the pokey side for lunchtime!




- Daily Specials Board
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CAMPAIGNING

CAMRA, with the backing of several MPs including the Island's Bob Seely, are putting pressure on the Ministry of Transport to review the subject of pubs running their own minibuses.

This practice ended in 2014 when the Traffic Commissioners decided that the minibuses were run for "reward" as they are run by profit-making businesses and, as such, all vehicles and drivers must have PSV licences.

In a letter to Lady Vere of Norburton, Minister for Roads, Buses and Places, Ian Garner, Chair of the Pubs and Clubs Group wrote. *"The Government has consistently stated its commitment to removing bureaucracy where this prevents entrepreneurs making the most of their business opportunities. One such area which impacts on rural pubs is the restriction on their providing a free minibus service for patrons." "... a service such as this benefits the community allowing customers who might otherwise be unable to access the services to take part in community activities. It also has the added benefit of reducing the risk of drink driving."*

Watch this space!

This is an occasional series looking at items relating to drinking culture that can be found in some of our Island's museums

Carisbrooke Castle Museum

This museum is within Carisbrooke Castle although it is a separate entity, being run by its own Charitable Trust. As well as a wide range of exhibits it includes the bedroom used by King Charles I prior to his last journey to London and the scaffold.

The objects of interest for this particular article are two drinking vessels from times past.

Blackjack

This leather vessel, probably dating from the 17th century, is described by the Museum as follows:

This jug is made from leather soaked in water and air-dried, known as jack leather. It was coated inside with black pitch to make it waterproof and would have been used for beer or ale, holding about 10½ pints.

I'm not sure what the pitch lining would have done for the flavour of the beer or ale, but there again I don't suppose that without it the leather would have fared any better – and, after 10½ pints you probably wouldn't remember what it tasted like anyway. If nothing else it would preserve the beer from light strike (although not a problem for ale without hops, I suppose), which could well be an issue if you were to sit in a sunny pub garden whilst wading through a full one!



Bartmann Jug

This stoneware beer jug dates from the 16th or 17th century.

It was known as a 'Bartmann' after the German word for 'bearded man' and probably came from Northern Europe. The face decorating it is that of a mythical 'wild man'. After 1634 this type of mug was often called a 'Bellarmine', ridiculing the unpopular Cardinal Robert Bellarmine.



Do you know of any other articles of interest on display in the Island's museums?

Jeff Sechiani

ESTD 1984

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We welcome you to The Waterfront with our all new restaurant "The Mediterranean Kitchen" where you can come and enjoy the magical location of Totland Bay in the west of the Isle of Wight. Experience some of the finest sunsets in Europe over a drink, or our freshly prepared delicious Mediterranean cuisine.

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LOCKDOWN

The first lockdown had me in a quandary. Major supermarkets were being stripped of goods, pubs shut, cider festivals cancelled, where was I going to get myself enough "apple juice" to see me through? Who knew back then how long it was going to last. I need not of feared. A quick Google online had me purchasing a 20 litre bag in box for a reasonable price. I chose Port of Wine Glastonbury Cider from Hecks. I did it in memory of lost music festivals. To my great surprise the cider was on my drive the very next day. Cider was great and I was hooked.

BODMIN

In between lockdowns I was fortunate enough with my good wife Sue to take our cottage break in Bodmin. During our limited travels we came across handwritten signs indicating there was a cider farm somewhere near. We followed the signs for miles and they took us into the depths of the Devon countryside. we eventually ended up on a deserted farm. The shop surprisingly was open. (I hadn't seen a soul for miles) This turned out to be Haywood Farm cider producers. These were some of the best ciders I had tasted. In normal times they have cider food and music weekends, right through the summer which I was informed were very well attended. I hope the signs are still up when I get a chance to go back as will never be able to find the place again. Well worth a visit though if you are in the area.

CAMBRIDGESHIRE

I was able to visit my son Chris in Peterborough prior to the second lockdown. I checked his area for cider producers and found Watergull Orchards in Wisbech. They had a sale on for 20 litre boxed ciders. I made a dash there with orders from the Island. I was met by the owner who was feeling the pinch as he produced apple juice as well as many ciders. It was



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disheartening to hear that prior to us arriving, he had an order for a ton of apple juice cancelled due to Covid. He was kind enough however to give me a box of his perry along with the boxes of cider I purchased. He put my son to good use, he got him to load my car with 20 litre box orders whilst we had a chat. When he learned I lived on the Island, he introduced me to an apple he still uses to produce apple juice. This was called the "Howgate Wonder." This originated in Howgate Road, Bembridge and was named after the road where it first originated. According to a source I know the ground is still there. Apparently Sutton Seeds now own the rights to the Howgate Wonder.

ISLAND NEWS

On return to the Island, I became aware of a new cider producer **Grazed Knee** (see over).

During restricted travel etc in August/September I took it on myself to start collecting apples from various sources to produce my home made cider. After consulting a very knowledgeable person who pointed me in the right direction, I sourced a pulper and a hydraulic press and started in earnest. I ended up producing around 200 litres of cider. No added yeast nor sugar was used. ABV was around 6.5%. I would like to take this opportunity to thank all those who donated to the cause and those who helped in the old art of scrumping! It was also great to talk to different people. I had an interesting conversation with a gardener whose father used to make cider on the Island. Due to the lack of cider apples on the island he used to make an annual trip to Hereford to bring back proper cider apples and then produce liquid gold on the Island.

I am delighted to report that a new cider apple orchard is being established on the Isle of Wight by Grazed Knee. (see next page).

Wassail

John Glazebrook
Local Cider Rep, CAMRA



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What a breath of fresh air the late May bank holiday turned out to be. I had the privilege of visiting "Cave Dwellers" Helen Jones & Katherine Bouton, owners of the quirky Grazed Knee Cider Company in Ventnor. Along with my wife Sue, I invited CAMRA's Wessex Regional Cider Director Nigel Firth along.

I was excited to be able to visit Grazed Knee, as readers of Cider News are fully aware, I have been banging the drum to get CAMRA recognised real cider on the Island. I have tried with some success over the years to introduce real ciders onto the Island from the mainland.

No longer will I be trekking over to the mainland, finally, I have found locally produced ciders. It was refreshing to find ciders that are fermented naturally with wild yeast and left to ferment until they are ready to bottle/box. Thankfully none of the concentrate used by other big brands was to be found here

With a passion for chemistry and a love of the environment, they chose the Isle of Wight to embark on their cider production. Their first cider produced was Funky No.1, people loved it, bought it and it quickly sold out. They now produce **Spell Unker**: a "still, fresh cider, ABV 6.2%. Hints of butterscotch and sunshine"

Under Down a "still medium cider, ABV 6.2%. Soft astringency with a splash of dried fruit." and **Island Time**: "Bottle conditioned sparkling cider ABV 6.5%. A soft fizz and the taste of freshly mown orchard."



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Presently they collect apples from various places around the Island whilst their orchard is establishing. All apple donors are rewarded with either apple juice or cider. Their own orchard contains 69 varieties of apples including cider apples. In five years' time they hope to be self-sufficient. The fermentation take place in the cave which has a constant temperature of 11 – 13C. This gives a long fermentation. They are committed to providing the Island with good quality natural cider without having to "export" to the mainland.



Their 10 litre boxes can be found in the Crab & Lobster Tap, Ventnor, The Hideaway and the Travelling Tavern. Outlets for all other products can be found on their website or on Facebook.

Having had the privilege of tasting their product, I shall be back for more. This company is well worth our support.

John Glazebrook
CAMRA Local Cider Rep, IOW

Post Script

The name Grazed Knee comes from a childhood incident falling from a bike, grazing a knee and recovering with a glass of cider.

Grazed Knee cider will be available at the **Havenstreet Beer Festival**, and in all probability, the **Cheese and Cider Festival** in September.

For more details see:

www.grazedkneecider.co.uk/ and www.isleofwight.com/grazed-knee-cider/

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The Star Coffee and Ale House

The Star in Ryde at the top of the High Street is near the end of a complete refurbishment under the capable hands of the new owners, Rob Madigan and Lesley Lyttleton and is soon to reopen as the Star Coffee and Ale House.

Rob hails from Liverpool and has 20 years' experience as a manager at a variety of London Ale Houses before moving down to the Isle of Wight at the end of March 2021. Lesley was initially a Legal Assistant from Bermondsey before teaming up with Rob ten years ago. They now live in Ryde and have taken up the challenge to put the Star on the forefront of the real ale scene in Ryde.

They will open up initially with four pumps offering a variety of ales in rotation before moving to six pumps. There will also be a selection of different bottled beers behind the bar, as well as a free professional phone charging hub. The beers will vary from Titanic Plum Porter to Purity UBU for instance with extensive use of the SIBA beer list aiming for quality products and ales not readily available locally.

So to all CAMRA members put the Star on your list and support this new venture as we come out of lockdown.

Contact Details: Phone 722658. Email: star@ryde.cafe

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Craft

The new CRAFT beer emporium has recently opened on Ryde Esplanade by local experienced entrepreneurs Darryn Williams and Charlotte Brimstone. Both having had previous extensive experience within the hospitality business, they decided to combine their efforts when they met five years ago at Newport's then skateboarding park. They are local residents of Ryde and are weathering the storm through our current Covid restrictions moving from a take away service to include a permitted indoor hospitality service.



Charlotte and Darryn

Their business has flourished as they promote Craft beer with a lower carbon footprint by using many like minded UK Micro Breweries throughout England. They have been overwhelmed with the response and would like to take this opportunity through Wightwash to thank all concerned.

They will have three beers on tap from these UK micro breweries shortly to add to their exhaustive list of Craft cans and bottles which are constantly changed as new ones are added to suit all tastes.

Contact Details: Phone 07874 340 657 Email: charlotte@vegan-boys.com

Open: all week except Mondays from 12.00 to Late with 10% discount to all card carrying CAMRA members

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You may have spotted the **Vectis Radio** advert in Wightwash in the past and maybe given it little more than a passing thought. Maybe it's time for a bit more background?

Vectis Radio was launched by Ian Mac as an Internet only radio station on January 23rd 2010 starting life at the Quay Arts Centre. The surroundings back then can only be described as small, in fact it was pretty much a broom cupboard. After a few trips around Newport, the station moved into its current studio at the Riverside Centre in August 2014, and has since made it their home.

Once in a stable location, **Vectis Radio** started the 4P's training school (otherwise known as 'The 4P's Project') which ran initially as part of the Isle of Wight Council's 'Youth Offer'. Over 100 students have since completed the course which has been successful in helping many young people improve their confidence and communication through teaching the four key areas of radio; presenting, production, promotion and podcasting. The course is available free of charge to 11-19 year olds, and also up to 25 for people with additional needs.

After a successful application to Ofcom for an FM licence, Vectis Radio started broadcasting on FM 104.6 in November 2017. Since then the station has picked up a handful of awards at the National Community Radio Awards in 2019 and 2020 as well as a highly commended at the Chamber of Commerce awards 2019. Finally, despite the restrictions imposed by lockdown, Vectis Radio picked up the biggest award so far in their 10 year history, a very proud day on June 2 when it was announced that Vectis Radio had picked up the 2020 Queen's award for Voluntary Service which is the equivalent of an MBE.

So why advertise in Wightwash? Well it could be said that the directors of **Vectis Radio** are keen on decent beer (true), but the real reason is to promote what is *your* community radio station and offer Vectis Radio's help in promoting your business, whether that be a pub or a brewery or anything else. The station is allowed by Ofcom to broadcast paid-for advertising, which in turn helps keep the station on the air. All presenters are volunteers. Maybe Vectis Radio can help your business like it has helped many others with low cost advertising.

If you'd like to get a flavour of the station, and find out just who is advertising, tune in on **FM 104.6** across much of the Island.

Alternatively, you can listen on line, www.vectisradio.com/listen you can ask your smart speaker or use the free Vectis Radio app on your tablet or phone.



**The Queen's Award
for Voluntary Service**

IN MEMORY OF BARRY CASS LANDLORD AND JOLLY GOOD CHAP

Isle of Wight branch of the Campaign for Real Ale pays tribute to the memory of Barry Cass, the longest serving landlord on the Isle of Wight and mine host at the Duke of York, Cowes since the age of 21 who passed away on the 20th of January 2021 from Covid. He was 74 years of age. He will be missed, by his wife Sally, his family, his friends, his casual acquaintances and the whole of Cowes.



Barry was a great friend to the Branch and supported everything we did and was one of the first to volunteer and subscribe to everything when asked. As a friend he stopped and talked wherever you were, with tales of joys to come, but if you should find him in his favourite seat in his pub, then don't be in a hurry, Barry needed to tell you something important, so pull up a chair, enjoy his hospitality and listen until it was your turn to tell a tale. Barry, you will be missed, we will not see your like again, RIP

Ken Matthews,
Member IW CAMRA and friend

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A photograph of the exterior of The Duke of York Inn. The building is a two-story structure with a sign that reads 'BAR RESTAURANT ACCOMMODATION' and 'THE DUKE OF YORK'. There are green awnings over the entrance and windows.

Wightwash Ullage Talk Page Thirty

BY Professor IPA Ullage, Emeritus Professor Supplied Appliances, -
MUDLIN COLLEGE RICHMOND

Heavens, I've just received some disturbing information about the hoops one has to go through to get a pint at the Travellers Joy pub, me thinks less should be added to Joy.

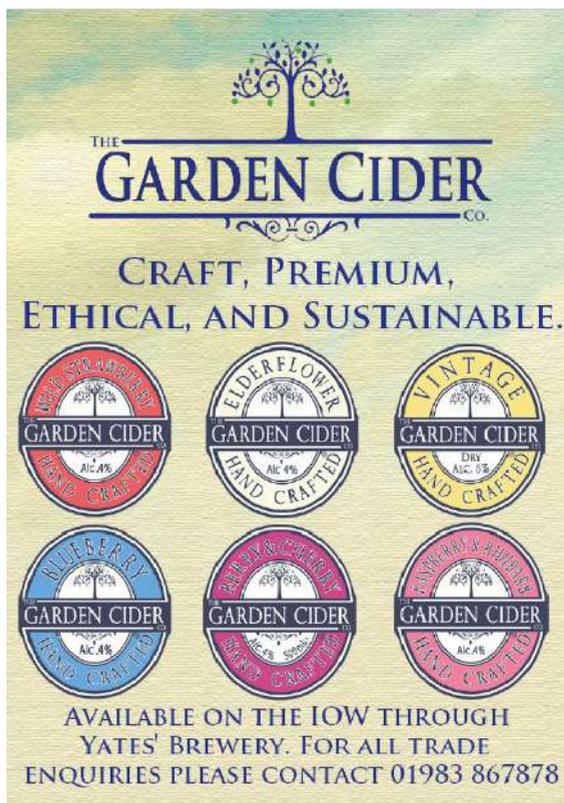
Apparently one has to be sanitised on entering, and then sign in. there seem to be quite a lot of unlikely patrons, one bearded vertically challenged patron signed in as Tom Thumb, another as The Right Juan, whatever next Micky Mouse and Donald Trump?.

It gets even worse, one has to sit on one's own two metres apart, no physical contact allowed, and then be served by Auto Petei a Dalek like robotic version of Pete the landlord.

Auto Petei arrives at your table, pint glass held by the rubber sink unblocker. You then find yourself being deafened by Auto Petei shouting sanitise sanitise SANITISE, before being blasted with DDT by Auto Petei's sanitiser gun!

If that wasn't enough, you can't even have a proper conversation with anyone, only six people allowed in each room, but everyone has to shout at everyone else, so nobody has a clue what anyone else is saying!

I'm reliably informed (perhaps that should be unreliably) that various means of communication have been tried, one was having two tin cans with a piece of string tied between them, one had to throw one tin to your best mate, then pull the string tight, then speak to each other using the tins. This caused half a dozen crossed lines, nobody knew who they were talking to, then Auto Petei trundled into the room, got totally tangled up in string and went berserk, shouting sanitise sanitise SANTISE firing powerful blasts of DDT over everyone!



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Wightwash Ullage Talk Page Thirty One

The next experiment used semaphore, this was rather tricky, Fred when signalling to Bill, said he just couldn't drink stout, Bill signalling back got his flags mixed up, saying what do you mean #unt! This caused social distancing to reduce to millimetres!

Next they tried Morse code using signalling lamps, this did have some limited success, Juan, did manage with flashes of dot dots and dash dashes to explain to Alec , that when he told his wife he was going up the pub, he'd told her to put her coat on, "oh" she replied, "am I coming with you?" "No replied Juan", "I'm turning the central heating off!"

But if you think conversations were difficult, that's nothing compared to having a slash, as soon as you enter the bog, the Dalek like figure of Auto Sami appears, dressed in nurses PPE, as soon as one has finished peeing, Auto Sami's sanitiser gun fires a powerful burst of 99.99% isopropyl alcohol on your willy, god that brings tears to my eyes just thinking about it!!□

No, I won't be making a trip to the Isle Of Wight, I'll happily make do with my weekly delivery of milk stout, delivered to my door by the nice gentleman from the Black Sheep Brewery in Masham!!□



to Aldridge, Rushall and Walsall

Another bright and sunny Midlands Morning. Another Monday. Another pub tour with Phil and Alan arranged. Only one Monday 12 February 2018 though. So, it must be a train from Redditch to Sutton Coldfield, meet Alan, meet Phil and have a few beers, visit a few pubs. So familiar and so new.

As usual, the train from Redditch carried me via New Street to Sutton Coldfield where Alan was waiting to meet me. Pleasantries exchanged, Alan advised that the No 6 bus to Aldridge would be leaving about 11.15. Arriving in plenty of time for the bus, we stood and waited. And waited. And waited. Several 110 service buses went by. And we waited. And waited. Eventually, Alan's phone rang. "Where are you?" Phil's plaintive voice was heard. "The No 6 has just passed me in Aldridge" It may have done but not with Alan and me on board! And, as if by magic, the waiting was over as a No 6 bus hove into view at the Sutton bus stop. Boarded, the bus made its stately progress via the, what is, the green fields of nearly the Black Country to Aldridge.

The bus stopped in the town and Alan advised we should get off at the next stop. The driver then decided to leave his cab and stretch his legs. "Let's walk." says Alan. So, we did. About 200 yards to the first pub of the day, the Avalon, a converted cinema, now showing as a Wetherspoon's in a cinema near you from that particular Monday.



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Phil was sat at a table with his pint of Wold Gold. After the shaking of hands, hellos and general how are yous, Phil suggested we try the Wold Gold so we did and though nice, Phil tells us that in order to meet the days plans, we only have a couple of minutes to finish our beers as we needed to catch the next bus very soon. So not much time to explore the Avalon, but, as a Wetherspoons, it has all the hallmarks of its owners' style. A huge, airy space, the bar is on the right-hand side of the building, while a small kitchen serves food from the opposite side. Lots of tables, both high and low with wooden seating and stools, there are a few more comfortable seats around the place, particularly in the foyer area. Toilets are, as is often the case in such 'Spoons conversions, on the first floor. There are two further points of interest. Firstly, the kitchen wall holds the commemorative plaque informing the patrons that the Avalon was opened on September 26 1938. Secondly, the back wall of the building has been taken out and replaced by a monumental glass wall through which the sunlight was streaming. Well it would have been if the sun was shining on that side of the building., which it wasn't so we had to make do with looking at the bright blue sky through it.



With the next bus due to depart shortly, we had to leave the Butcombe Original (4.0%), Yeovil Ruby (4.5%), Sharp's Doom Bar (4.0%), Greene King Abbot Ale (5.0%), Greene King Morland Ruddles Best (3.7%) and Gadd's No 3 (5.0%) behind and dash for the bus, just having time to scan the Cask Marque code on the way out.

We arrived at the bus stop where we learnt that Phil had actually made a slight error in

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The Railway Station, Havenstreet, PO33 4DS

reading his timetables. The bus he thought we were going to catch was actually going the wrong way. Oh dear, an easy enough mistake to make; I have done it a few times myself. So, no shame there then and the silver lining to the wrong way bus cloud was that the Crown, about 100 yards up the road, is a Cask Marque pub and I had time to visit to scan the code and have a beer there as well. Phil declined the Doom Bar on offer while Alan and I had a swift half so as not to make Phil feel not too left out of things. The Crown is an odd pub in many ways. I'm sure it has seen better days. Its decoration of rust and cream paint is not the most inviting from the outside and the livery, continuing inside, does not help it either in my view. It's an Art Deco sort of building but looks tired. The pub has two areas inside. The main dining area lies at the rear of the pub where there is a large open space with plenty of tables sitting on what looks like a carpeted dance floor. The front of the pub has another bar with sparse seating and on this occasion, a card on the counter stating "This bar is now closed. Please use the other side."

Time to renew our acquaintance with the bus stop to get the right bus. Next stop Rushall. Walking to the first Rushall pub, we passed the Boathouse and entered the (National Inventory listed) Manor Arms. This canal-side pub is a real gem; could have stayed all day. A magnificent interior, with no bar, has a small room in the centre of the pub where there is an array of handpumps The National Inventory listed Manor Arms dispensing Marston beers. Rant alert here. One of my pet hates is a pub which appears to have a number of beers from different breweries but in fact all come from one brewing company. I do think it's a little off and a bit misleading for customers.

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The list here was Marston Wychwood Gold, Marston Banks's Bitter, Marston Banks's Sunbeam, Marston Bombardier and Marston Wainwrights. Remove the common denominator (Marston) and you have a pub apparently selling beer from four independent, non-associated brewers. Hmmmm. Rant over because the pub is absolutely superb. Character oozes from all the walls with several bright and airy rooms off the central servery, low ceilinged, real fire, atmospheric, friendly to the extent that I would say it compares very favourably with the Bell at Aldworth in Berkshire, the pub by which I gauge all other pubs. Despite the beer issue, I would be more



National Inventory Listed Manor Arms. Quite a home from home.

than happy to have the manor as my local.



There was another story to tell about the Manor Arms beer range. I noted that the Banks's Bitter had the Banks's Bitter pump clip. I remarked it was nice to see that particular pump clip as the beer has been renamed "Amber". The barperson said that the pub had reverted to the Banks's Bitter pumpclip since, when the Amber pumpclip was used, sales fell quite markedly and people thought the beer inferior to the old Banks Bitter, despite it being just a rebadging exercise (unless anyone knows differently). So,

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the Banks's Bitter pumpclip was restored to its place on the bar and, low and behold, sales increased and complaints dropped! Remember, Banks's were the brewery that claimed to be "Unspoilt by Progress".

We left the Manor Arms with a heavy heart but we needed to move on. Passing the Boathouse, no time to visit it, back on the bus into urban Walsall. First stop was the Fountain, the home of Backyard Brewhouse. In the old days, this is what would have been called a basic, urban boozier. A central servery is accessed from one front door, further doors to left and right lead to bars on each side. We chose the right-hand bar. It has little in the way of furniture save a couple of tables and chairs, plenty of bare, wooden floor boards with a very small lounge area towards the rear of the pub past which are the toilets. The pub is very light and airy and seems to have a decent community involvement.

Beers on offer from the Backyard Brewhouse were Divinity (3.6), The Hoard (3.9), Blonde (4.1), Chinook IPA (5.0), Aurora Mosaic (5.3) and starring, as the special guest beer, was Holden's Black Country Mild (3.7).

Having had one beer, we went for another but were told the pub had closed for the afternoon. However, I did purchase a copy of Walsall Pub Names and Signs by Rob Bentley. At £4.95, it is a really good buy and I would recommend it to any historian of the area, especially those who like pub signs. Out of interest, the pub was a home brew pub in a previous life, with James Evans



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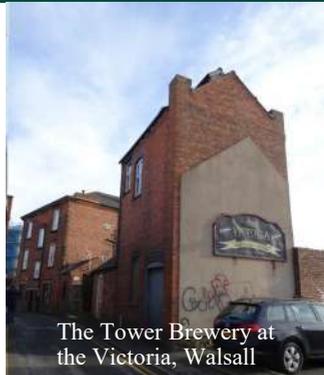
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being one brewer listed in 1902.

Having to leave the Fountain, I was reminded of the pub name The Stumble Inn and why there are no signs alluding to exiting such pubs. One of our party produced a wonderful animated, 3D sign of the Stumble Out though, right into the arms of Postman Pat.

Next stop was the Victoria, a few minutes' walk away. Passing what was once a small tower brewery at the back of the pub we looked about it and further research revealed that one John Hill was brewing in that very brewery in 1920. Talking about it while in the pub revealed that it is thought that the brewery produced beer only for this particular pub. Having had a good look around the tower brewery building, we entered the pub via a door into a very small front bar with a real fire blazing away at the far end. The range of beers was very good and nothing stupid in terms of gravity or price. Cotleigh Tawny (3.8%), Jennings Sneckfliter (5.1%), Green Duck Blonde (4.2%), Backyard Bitter (3.8%), Wye Valley Butty Bach (4.5%), Marston Wainwright (4.1%) and Wrath Grave Digger Mild (3.8%) at prices between £2.00 and £2.95 per pint. The front bar itself is broad in that several people can stand at the bar but only about two deep as there is little space between the bar and the row of tables and chairs which lie next to the outside wall.



The Tower Brewery at the Victoria, Walsall

To be continued

Paul Hathaway joined CAMRA in 1976 and became Chairman of the West Dorset branch before moving to the Hebridean island of Islay to establish Islay Ales. Paul now works at the Lochindall Hotel in Port Charlotte.

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Gangster takes control of Island pub!

If we're really honest, not one of us has a clue if we are out of the misery of lock-downs, as yet. However, there are some who don't just attempt recovery by licking their wounds, but come back fighting at the first opportunity. Six real ales, and a 'joking' apology from Pete for not having more, and I go for the RDA; it would seem so rude not to.

As I sat down in the sun and Pete brought my pint, I mentioned what a tough job it must be running a pub. His reply, 'It's a way of life', made me think how lucky we are that our pub landlords are pushing through the dross of the past eighteen months and surviving. It seems that no bug will get in the way of Pete and Sam, the current Pub of the Year, or their passion to avail the community with a place to communicate, eat, and sup delicious, superbly kept, cask ale.

It has taken me a while to work out the complexity of RDA. The notes on the nose are quite different from the initial taste, and the aftertaste, or finish, is quite different again. After I had fiddled and faffed about analysing it, I finally decided to drink it – yum!



Richard Dakin

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- 1/ Which Island resident was called the "Father of Seismology?"
- 2/ In the USA the Republican Party is known as the GOP. What does GOP stand for?
- 3/ Who played Norman Stanley Fletcher?
- 4/ Which berry is used to make gin?
- 5/ Which country produces Corona beer?
- 6/ What is the collective name for a group of crows?
- 7/ Which musical is based on George Bernard Shaw's play Pygmalion?
- 8/ What animal does cashmere wool come from?
- 9/ and 10/ Identify these logos?



9



10

Answers to the Winter Quiz

- 1/ Wootton
- 2/ Hannibal Lector
- 3/ Cherries
- 4/ Rats
- 5/ Blood, Sweat and Tears
- 6/ Santiago
- 7/ Newton and Ridley
- 8/ New York, New York
- 9/ Harold Macmillan
- 10/ Harold Wilson

Gary Langridge of Wootton wins a meal voucher and Pete Gowers of Ryde wins a case of Yates' beer.

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

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