Dates for your Diary

11th December **IW CAMRA Xmas Dinner** - The Cedars, Wootton
23rd December **Xmas Concert with Abbey Brass** - Travellers Joy 7pm
24th December **Xmas Eve Party** - Castle Inn, Sandown - No ticket required
31st December **New Years Barn Dance** - Bargeman's Rest, Newport
31st December **New Years Eve Party** - Castle Inn, Sand'n - No ticket required
?? January 2027 **IW CAMRA AGM** - details TBA (see website)
?? February 2027 **IW CAMRA Social** - details TBA (see website)
16th - 17th May **Wightrider** IW Bus Museum, Ryde

Although we make every effort to make sure these dates and events are correct, there may be last minute changes and cancellations so please check first.

Please let me know if you would like to publicise an event in the magazine and/or the website. Just send an email to: editor@wightwash.org.uk **It's FREE!!**

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**
Wightwash Website www.wightwash.org.uk

All content © Isle of Wight branch of CAMRA

Wightwash

Volume 2. Number 107

Magazine of the Isle of Wight branch of CAMRA

Winter 2026 Issue

In this FREE issue...

- **Brewery News**
- **Prize Quiz**
- **Dates for your Diary**
- **Island Characters**
- **Wightwash and AI**
- **and much, much more....**



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

www.wightwash.org.uk

Do good pubs and beer matter to you?

In CAMRA, there's something for everyone—whether you're campaigning for the future of pubs or simply enjoy **meeting friends** in a proper local with character.

Joining CAMRA means standing up for real ale, real choice, and **real community**. You'll support independent brewers, protect heritage pubs, and help ensure future generations enjoy traditional pubs and well-kept ale.

- Discounts at festivals and pubs
- Subscriptions to Beer magazine and Wightwash
- Exclusive tastings, events, and brewery tours

CAMRA

Come and join us:

https://camra.org.uk/membership

The Duke of York Inn

Mill Hill Rd, Cowes, Isle of Wight, PO31 7BT



5% off Per Pint of Real Ale/ Cider for Card Carrying CAMRA Members.
Upto 4 Cask Marque Accredited Real Ales & 1 Real Cider.
Local and National Breweries.
Good Beer Guide 3 Years in a Row.
Open Mic Every Thursday Night.
Dog Friendly.

CASK MARQUE LocAle REAL ALE FINDER ON TAP NEAR YOU

Follow Us on Facebook and the Real Ale Finder App

01983 295171 ¦ www.dukeofyorkcowes.co.uk

Win a **£20 Meal Voucher** for the **Wight Mouse Inn** or **a case of Yates' Ales**

Just answer these easy questions. The first two correct answers out of the hat on 15th February win the prizes.

Send answers to - The Editor, Wightwash, Oakdene, Rookley, Ventnor, PO38 3NH
or email - editor@wightwash.org.uk

1/ Which US state is made up entirely of islands?

2/ What does IPA stand for?

3/ Which former Pakistani cricket captain became Prime Minister of Pakistan?

4/ What type of animal is *Aslan* in C.S. Lewis's Narnia books?

5/ Which classic British sports car was named after the sound of its exhaust?

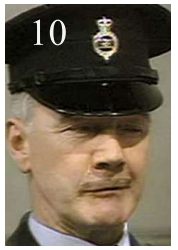
6/ How many pints are in a standard British firkin cask?

7/ Who wrote the novel Pride and Prejudice?

8/ Which musical includes the song "Defying Gravity"?

9/ and 10/ name these TV comedy characters (not the actors).





Answers to the Autumn Quiz
1/ Canada
2/ Leonard Bernstein
3/ To Kill a Mockingbird
4/ Brighton and Hove Albion
5/ Morland
6/ A car
7/ George III
8/ Aston Martin DBS
9/ Grenada
10/ Cuba

Sheila Sheldon wins a meal voucher and Judy Ballanger wins a case of Yates' beer.

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

The WIGHT MOUSE INN

Wight Mouse Inn
thewightmouseinn

The Wight Mouse Inn is a friendly, fun, family run pub in Chale on the south coast of the island with amazing views across to the Needles and Tennyson Down. We are well known for value for money, honest pub food and can cater for party's large and small; choose any occasion from popping in for a quick bite to family celebrations. We are open for breakfast (open to non-residents) then full menu from midday and always have a daily specials board to complement our extensive menu.

- Excellent Pub Food
- Live Music
- Breakfast Served 8:30-10:30
- Food Served 12:00-21:00
- Stay: En-suite Bedrooms
- Large Garden & Car Park
- Outdoor Play Area
- Dogs Welcome

Reservations, Party & Group Bookings **01983 730 431**
info@wightmouse.com

Church Place, Chale, PO38 2HA wightmouse.co.uk







EVERY MEMBER CAN VOTE

Every member will receive a voting slip containing a random, unique voting code.

You can:

Vote online using your unique code

OR

Return your completed voting slip by post.

Scan the QR code to vote online

OR

Complete the voting form and send it to:

Wightwash
Oakdene
Main Road
Rookley
PO38 3NH

WHY VOTE?

Your vote helps to:

- Recognise and reward outstanding Island pubs
- Support local brewers and local beers
- Highlight the quality and diversity of the Isle of Wight pub and beer scene
- Celebrate the businesses and people who keep real ale thriving on the Island

This annual ballot is a valuable exercise that helps shine a spotlight on our great pubs and beers. It is your opportunity to reward the publicans, pub staff and brewers who work hard throughout the year to provide excellent beer and a welcoming atmosphere.

NOT A MEMBER? GO TO PAGE 2

YOUR VOTE MATTERS

Support Local Pubs • Celebrate Local Beer • Reward Great Brewers

Isle of Wight CAMRA
Championing Real Ale, Cider, Perry and Great Pubs

The results will be announced in early February 2027.

Local Beer
A Brighter
Island

Raising a Glass to Isle of Wight's **Good Beer Guide** Pubs

Island pubs featured in this year's CAMRA Good Beer Guide gathered recently for a special evening celebrating their achievement.

The event, the first of its kind on the Island, was held at Goddards Kitchen and Bar. Presentations were made by Joe Robertson MP, while Isle of Wight CAMRA Chairman John Nicholson acted as master of ceremonies.

Pubs recognised this year included Ale House (Cowes), The Castle (Ryde and Sandown), Cedars (Wootton), The Duke of York (Cowes), Fowler & Co. (Ryde), Goddards Kitchen and Bar, Harry's Bar (Ryde), The Highdown (Totland), Horse and Groom (Ningwood), Man in the Moon and Newport Ale House (Newport), Red Lion (Freshwater), Sportsman's Rest (Porchfield), The Star (Ryde), Travellers Joy (Northwood), Vine Inn (Freshwater and St Helens), The Volunteer (Ventnor), Waterfront (Totland) and The Wheatsheaf (Yarmouth).

A special thank you goes to Bob Simpson and his team at Goddards for hosting a memorable evening and Mike Hoar for coordinating IW ~GBG entries.



·ISLE OF WIGHT·
BUS & COACH
MUSEUM

Will reopen on Sunday 27th March 2027

Make a note of these dates:

Rydabus 15th & 16th May | Wightrider 9th & 10th September

For detail of these and other events follow us on facebook

https://www.facebook.com/isleofwightbusmuseum



The Bus Depot
Park Road,
Ryde,
PO33 2BE
Tel: 01983 567796

www.iwbusmuseum.org.uk



One of the most touching stories from Edgar Greenshield's time in the Arctic concerns a doll exchanged between two young girls who never met. Before leaving for the Canadian Arctic, Edgar took with him a doll belonging to fourteen-year-old Mollie Alderslade of Newport to give to an Inuit girl. Almost two years later, he returned with a gift in exchange: a handmade Inuit doll for Mollie from her unknown friend.

The doll's head was carved from driftwood, its clothing was made from caribou skin, and its hair from musk ox fur. Dressed in traditional Inuit costume, it provided a fascinating insight into Arctic life. The doll can today be seen at Carisbrooke Castle Museum.



Much of the information used in this article has been reproduced and adapted from the Isle of Wight Hidden Heroes project (iwhiddenheroes.org.uk) produced in partnership with Ventnor Exchange and Beachy Books. We are most grateful.

THE CULVER HAVEN INN

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

As well as an ever-changing variety of real ales, beers and wines, we also serve a range of delicious pub dishes

With friendly staff and a cosy atmosphere, The Culver Haven Inn is the perfect place to take the weight off of your feet – or paws!





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

His most unforgettable homecoming took place in Newport in December 1906. Dressed from head to toe in traditional Inuit clothing, Edgar captivated his hometown crowd with displays of Arctic wildlife and played a thrilling, dramatic phonograph recording of a polar bear hunt.

In 1909, he survived a dramatic shipwreck when the Dutch schooner *Jantina Agatha* struck an iceberg. After escaping in lifeboats, he helped keep ten men alive for about eleven months before rescue.

Edgar journeyed to the Arctic for a fifth and final time between 1911 and 1913. Though he longed to go back once more, duty at home called; he chose to remain in England to care for his ageing parents. It was a decision that saved his life, as the ship he had been scheduled to sail on was subsequently lost with all hands.



In his later years, Edgar continued his ministry among sailors and fishermen in Ireland, the Shetland, India, and finally Teesside, where he passed away in 1938. Today, his gravestone bears a simple, fitting tribute to a remarkable Island life: "A friend of the Eskimo".



item	page
Brewery News Reports from Goddards, Yates', Island Brewery and Wight Knuckle	6 -17
Ken Goodbye to Buzzy	18- 19
Beer and the Law A Dip in to History	20, 21
Beer Mats Burts Island-shaped	18, 19
Cowes Beer Festival A Revue	24 - 27
Artificial Intellegence All about AI and Wightwash	28 - 29
Island Characters Rev. Edgar Greenshield	30 - 33
Prize Quiz Test your little grey cells	35
Dates for Your Diary Festivals etc	36

Who's Who

Chairman: John Nicholson juann@zoho.com

Joint Vice Chairman & Social Secretary: Rob Madigan star@ryde.cafe

Joint Vice Chairman: Paul Sheldon mrssesheldon@gmail.com

Secretary: Mike Hoar mike.camraiw@gmail.com

Treasurer: Brian Jacobs jcloth14@gmail.com

GBG coordinator and **Newsletter:** Mike Hoar mike.camraiw@gmail.com

Wightwash Editor and **Membership Secretary** Tim Marshall editor@wightwash.org.uk

Please note the deadline for the **Spring Issue** will be **11th February 2027**

Putting together this issue of Wightwash has been a bit of a challenge! With Microsoft discontinuing Publisher, a programme I've relied on for over 20 years, I've had to learn a completely new system from scratch (at my age!). Thank you for your patience, apologies for any small oversights along the way, and a big thank you Affinity.

Tim

GODDARDS

Bottling Back on Track

A recent hiccup with the bottling line at Goddards Brewery has now been successfully resolved, and production is back up to full speed.

One of the first jobs for the newly repaired machine was bottling 750 bottles of **The Golden Drop**, which are destined for the prestigious **'03 Champions Dinner** at London's Dorchester Hotel in Park Lane.

The **Golden Drop** is a 4.8% ABV English hop pale ale, packaged in 330ml bottles. The beer takes its name from the famous drop goal scored by *Jonny Wilkinson* in the closing moments of the 2003 Rugby World Cup Final in Sydney, when England defeated Australia to become world champions. The remaining 4,800 bottles from the latest run will be sold through the open trade.

Seasonal Beers Heading Nationwide



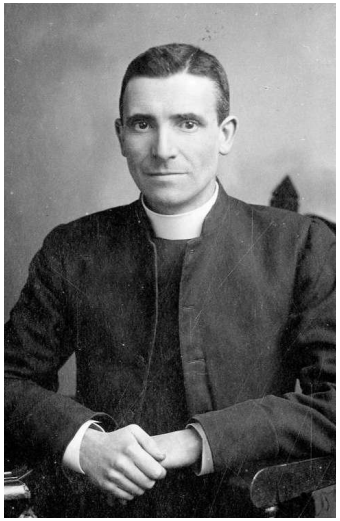
Goddards' seasonal beer this winter will be **Puncheon Porter (5%)**, which will be distributed to Wetherspoon pubs across the Midlands and South via Black Country Ales wholesalers.

Meanwhile, Goddards' popular **Duck's Folly (5.2%)** has been selected for Wetherspoon's nationwide winter beer programme, running from December through to February. Around 600 casks are

1901 he set sail on his first mission to the Canadian Arctic where he endured violent snowstorms, freezing temperatures and long hours of darkness.

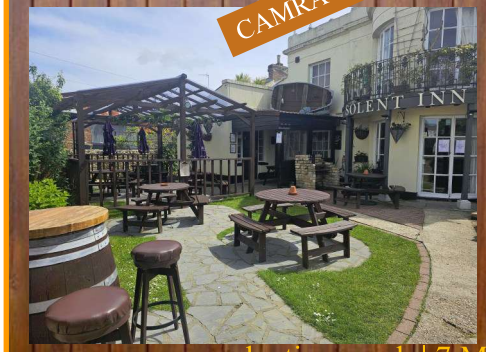
Edgar spent two years on Blacklead Island, learning to speak the Inuit language and putting his medical and practical skills to good use, caring for the sick and building the first hospital in the Arctic Circle.

The Inuit people held him in such deep affection that they gave him their own name: *Ilataaqauq* (our new friend).



Between expeditions, Edgar returned to England to share his experiences on behalf of the Church Missionary Society, consistently championing the Inuit people and their way of life. Riding a wave of public fascination with polar exploration, he became a sought-after speaker.

THE SOLENT INN
Est. 1749
CAMRA DISCOUNTS!
Sunday Roasts
Dine-In or collection available. Please ask @ the bar for more details
ORDER NOW!
01983 564265
solentinn.co.uk | 7 Monkton Street, Ryde, PO33 1JW



Welcome to one of
Shanklin's oldest and most loved pubs.
The Chine Inn offers a warm welcome, stunning views, a range of local draught beer and now offering food - 6 days a week.
Please visit our Facebook page for latest updates and events.
Live music every Thursday, Friday, Saturday and Sunday
Tel: 01983 685141 | Email: info@chineinn.co.uk | 1 Chine Hill, Shanklin PO36 6BW



This occasional series was inspired by the silhouettes displayed on the wall in Cockrams Yard, the passage way between South Street and Pyle Street, which I now know is called the "People's Galley. In this issue we look at ***Rev. Edgar Greenshield.***



Edgar William Tyler Greenshield was born in 1877, the son of a Newport draper. As a young man he was inspired to devote his life to missionary work and between 1901 and 1913 made five extensive journeys to the Arctic.

He was a contemporary of Scott, Amundsen and Shackleton, he became a popular public speaker as interest in exploration in the polar regions grew.

At twenty, he joined the Church Missionary Society College, mastering practical trade skills and medicine alongside his theological studies After hearing a talk from Rev Henry Lewis about his missionary work in India, he decided that he wanted to become a missionary himself.



GODDARDS
BREWERY



GODDARDS
Bar & Kitchen

Now open to all!

For upcoming events at **Goddards Bar and Kitchen**, visit https://www.facebook.com/goddardsbrewery/

Hale Common, Arreton, Sandown, Isle of Wight, PO36 0LT

01983 611011 - goddardsbrewery.com -

Part of the Powder Monkey Group

POWDER MONKEY BREWING CO.



ready for the release, replacing **Fuggle De-Dum (4.8%)**, which has featured in the chain's seasonal promotions in previous years.

With bottling now back on track, Goddards is once again producing a full portfolio of bottled beers, including **Pompey Royal, Puncheon Porter, Riptide, The Golden Drop and Quarr Abbey Ale**. Visitors to Quarr Abbey can also enjoy **Apiary Ale**, brewed with honey from the abbey's own apiary. Available exclusively at the abbey.



A Beer for Every Sport?

There has been much discussion recently about a sporting theme emerging within the **Powder Monkey** beer range.

Pompey Royal represents football, **Universal Boss Rum Infused Porter** and **Pilsner** inspired by cricketing legend *Chris Gayle*, covers cricket, while **Galway Hooker (4.3%)** celebrates rugby as of course does **The Golden Drop**.

Brewing Success

Congratulations are due to Albie, who is nearing completion of the *Foundations of Brewing* course, run in conjunction with Nottingham University.

And if you're visiting the Goddards **Kitchen and Bar**, you'll currently find **Castle Eden Black (4.6%)** on the bar. Its popularity has been impressive, although it is expected to be replaced shortly by Puncheon Porter.

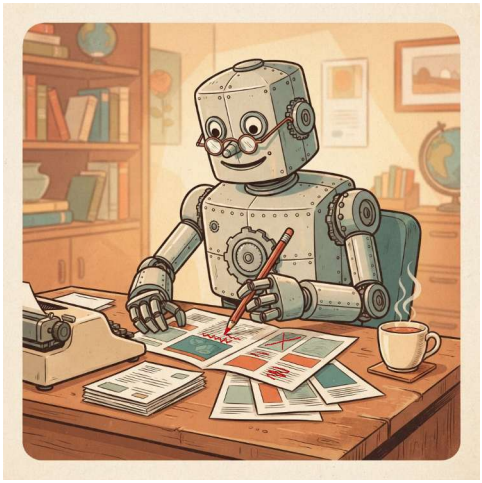
Tim Marshall



It is a remarkably sensible set of ground rules. In fact, if you simply swap the word "robot" for "computer," it seems like a rather good idea to insist that every modern software programme has something similar baked into its code.

While we are on the subject, we thought we should be clear about how we put Wightwash together. We **do** make use of various AI programmes during production, **but** strictly as an editing tool. You can rest assured that every article you read in these pages, unless clearly stated otherwise, is 100% original and written by a real human being!

Tim Marshall





Harry's Bar, The Royal Esplanade Hotel, Ryde, PO33 2ED

AI, Robots, and Wightwash

There has been a great deal of talk lately about the potential threats of AI, or "A One," as a friend of mine insists on calling it. These days, as you probably know, AI stands for Artificial Intelligence. Back in the day, of course, it meant something quite different involving farmers with long rubber gloves doing something round the back of a cow.

While the technology is modern, the fear of clever machines is nothing new. Way back in 1942, the celebrated science fiction writer **Isaac Asimov** tackled the very same worry in a short story called *Runaround*. To keep his fictional machines in check, he introduced his famous Three Laws of Robotics:

- **First Law**: A robot may not injure a human being or, through inaction, allow a human being to come to harm.
- **Second Law**: A robot must obey the orders given to it by human beings, except where such orders would conflict with the First Law.
- **Third Law:** A robot must protect its own existence, as long as such protection does not conflict with the First or Second Laws.

The Highdown Inn

Scenic, Country, Family Pub with Bed & Breakfast, specialising in local seafood

Dog Friendly, Family Friendly, Walker Friendly

"Muddy Boots Welcome"





Highdown Beer Festival: 3rd, 4th, 5th July | 20 Real Ales!

www.highdowninn.com/#Tablein

+44 1983 752450

susan@highdowninn.com

YATES'



When I popped into the brewery to catch up with Josh for the latest news for this column he and Lloyd from No 7 in Niton were busy on the pilot plant transferring the mash to the copper for a special brew for December's beer festival. This had been planned for the October anniversary of David Snr's passing, but got delayed. The aim is for 4.6% brew with East Kent Goldings and Challenger hops.The pilot plant yields two firkins so it is planned to keep one back for a while to see how it ages.

We are now in the quieter season for brewing with the chance to build up bottle stocks. The opportunity will also be taken to

THE TRAVELLER'S JOY

HOME COOKED FOOD - REAL ALES - BEER GARDEN

FREE HOUSE

OPEN MIC - QUIZ NIGHT - PLAY AREA - DOGS WELCOME



Open daily from 12pm

Food Served: Wednesday to Saturday: 12-2pm, 5-8pm Sunday: 12-5pm

For updates, offers & events please visit: **www.thetravellersjoy-iow.co.uk**

85 Pallance Road, Northwood. PO31 8LS. **TEL: 01983 298024**

take a couple of weeks off brewing in January to replace the brewery floor and drainage.

An exciting development on the horizon is a plan for short length bottling runs with Craft Beer Bottling. This would offer a minimum run of 100 cases allowing short runs of beers not currently available in bottle. We look forward to seeing how this develops.

Beers out in trade at the moment are Dark Side of the Wight, Sea Dog, Islander and Holy Joe. Santa's Ale is currently conditioning in cask and will be in trade soon, whist Yule be Sorry (7.5%) is in the conditioning tanks



and developing wonderfully well - I had the pleasure of a small taster during my visit and it was superb, very rounded and mellow, whetting the appetite for its appearance on the bar.

DAIRYMAN'S DAUGHTER
A proper country pub, in a proper country setting.



Main Road, Arreton, Newport, PO30 3AA | 01983 539361 | dairymansdaughter.co.uk

on the Red Jet to experience it for themselves.

Of course, no first-year event is ever perfect. Organisers would no doubt have welcomed a few more people through the gates, and there are lessons to be learned. Better signage around the town is already being discussed, along with ways of involving even more local organisations and businesses.

But that's how successful events grow. The foundations have been laid, enthusiasm is high, and expectations are already building for next year.

So, well done Reg, Steph, Jeff and Hobbit. Here's to raising a glass to an excellent first effort and an even bigger and better Cowes Beer Festival in 2027.

John Nicholson

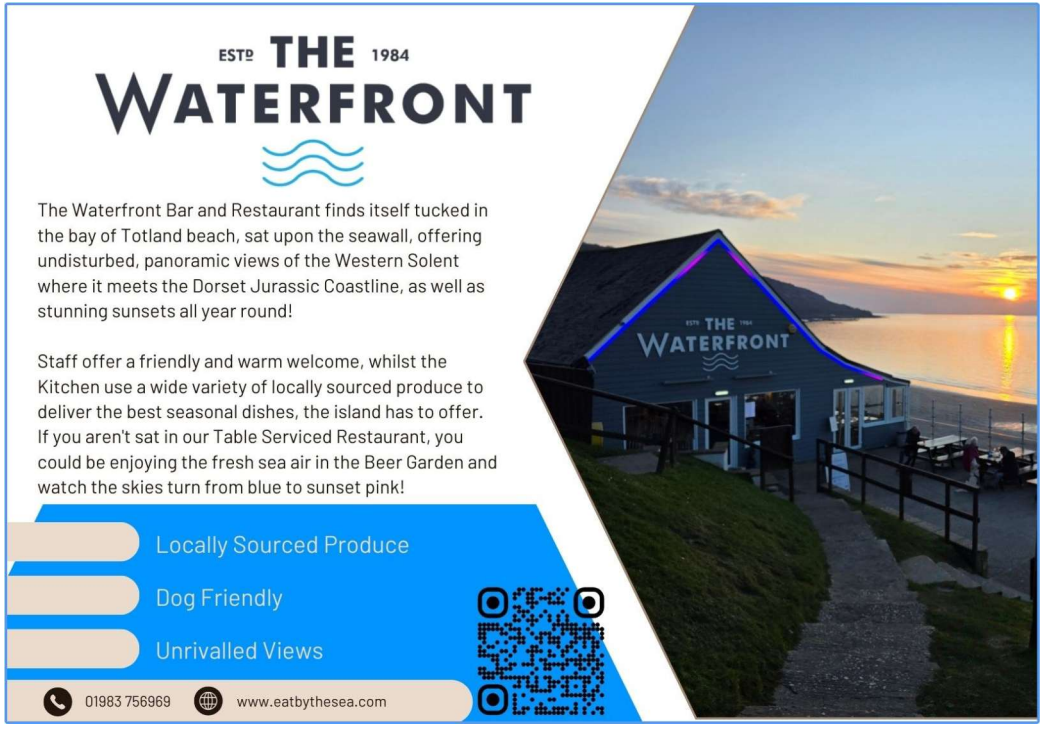






Importantly, Cowes Town Council also saw the bigger picture. This was never just about beer. It was an opportunity to showcase the town, encourage visitors to explore local businesses, discover historic walks and learn more about Cowes's unique maritime heritage. It demonstrated how local councils and local businesses can work together to create something that benefits the whole community.

The festival also attracted visitors from beyond the Island, with people making the journey across the Solent



Yatsey Snr's grandson Harrison, a member of the brewery team, is running the **London Marathon** in memory of his grandfather, raising funds for the Hospice, as a thankyou to them for the wonderful way that they looked after David in his last days. If you would like to donate in David's memory there is a link on the brewery website or click the QR code.

Happy Christmas from all at Yates' Brewery and myself.

Jeff Sechiari

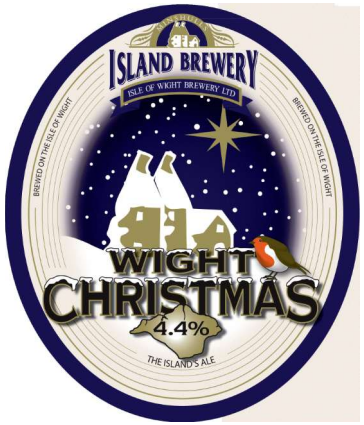
BLO Yates' Brewery





ISLAND BREWERY

How fast the year comes around, the days shorten, and the seasons change. When I was a boy, I seem to remember that we always had frost from mid-October onwards, snow by Christmas and signs of spring during March. The seasons were pronounced and there was no doubt which season you were in. Nowadays, the weather is all over the place and even nature gets confused as to which season it is it, which can be disastrous if, for example, plants sprout then get hit by frost.



Imagine, then, what it does to the beer drinker, who used to rely on dark beers during the darker seasons, and lighter, floral beers during the floral seasons. The effect on your body clock, I am guessing, must be dramatic!

At least Island stick to some sort of seasonal rotation, and it is one that we can all reliably look forward



That adventurous spirit is something Reg and Steph have built into The Ale House itself. Their shelves and pumps feature everything from German smoked beers and cloudy wheat beers to imperial Russian stouts. Alongside these international classics sit creations from local brewers, including marmalade porter and black IPA. It's a combination that reflects both curiosity and confidence, and it clearly struck a chord with festival-goers.



Stuart Ellis, Mayor of Cowes the the Festival team.

The idea follows in the footsteps of other successful Isle of Wight events, including the Ryde Beer and Walking Festival organised by Rod Madigan of The Star Coffee and Ale House. Seeing what had worked elsewhere, Reg and Steph recognised that Cowes had all the ingredients needed for its own festival.



The first **Cowes Beer Festival** proved what can happen when local enterprise, community spirit and a bit of imagination come together.

The event was organised by Reg and Steph from The Ale House Cowes, with plenty of help from Jeff Leddcott and Dave Edwards, better known to many as "Hobbit". Together they created a festival that not only celebrated great beer but also showed what can be achieved when enthusiastic people roll up their sleeves and get things done.

And what a beer list it was. With around two dozen cask ales on offer, alongside ciders and other favourites, the festival arguably featured one of the most varied selections seen on the Island for many years. Whether your taste runs to a traditional bitter, a rich stout, or something a little more adventurous, there was plenty to keep the taste buds entertained.



to. **Wight Christmas** is one of those seasonal favourites, distinguished by its unusual utilisation of Munich Malt together with malted oats and chocolate malt, it has a distinctive creamy texture and satisfying chocolatey character, maintaining a slight astringency on finish, which is an important factor in maintaining desire when tasting. If a drink finishes leaving you with a wet, watery mouth, that is what naturally happens when you are ill, so triggers an off-putting reaction.

Of course, Island's other regular dark beer, **Earl's RDA**, with its espresso aftertaste, is an all-year-round favourite and not surprisingly so, as it has been awarded best *English Style Stout* in the world on two separate occasions, as well as a whole range of other local awards. If you have never tried this beer, treat yourself. You can even heat it up and pass it off as an espresso (not a drop of coffee in it) if you want to test your family and friend's taste buds!

Tennyson has proved so popular that Island now produce a keg version for

Supporting Local Island Business
Vectis Radio dab+ FM 104.6
Your Local Community Radio Station
www.vectisradio.com
This advertisement paid for by voluntary donation.



those venues that cannot handle cask. Initially surprising given the use of the super bitter American Simcoe hops, but its popularity is down to the expert balance that Ashley achieved in giving it a rich biscuit malt finish.

Island's other beers, their bitters, ranging from the light and refreshing **Nipper** to the rich strong **Vectis Venom** are available all year round. **Yachtsman's** remaining the festival favourite, closely followed by **Wight Gold** as a pub standard, then there are the specials that often feature in *Newport Ale House* and *The Ale House Cowes*, which include oatmeal stout, marmalade porter, marmalade IPA, Black IPA, etc, etc. In fact, if you want a small batch custom brew for a special occasion, you only have to ask (with plenty of notice), either Island direct, or one of the Ale houses (in fact any pub with an Island account).

John Nicholson

BLO Island Brewery & IW Branch Chairman

MINSHULLS
ISLAND BREWERY


Telephone: 01983 821 731
Email: info@islandales.co.uk |
www.islandbrewery.co.uk


The Volunteer
Ventnor


The Central Hotel
Ventnor


The Mill Bay Hotel
Ventnor


The Walmer Castle
Ventnor


The Royal Standard
Hotel
Freshwater


Hare and Hounds
Arreton


The Stag Inn
Lake


The Chine Inn
Shanklin


The Hole
in the Wall
Ventnor


The Star
Wroxall


The Terminus Hotel
Ventnor



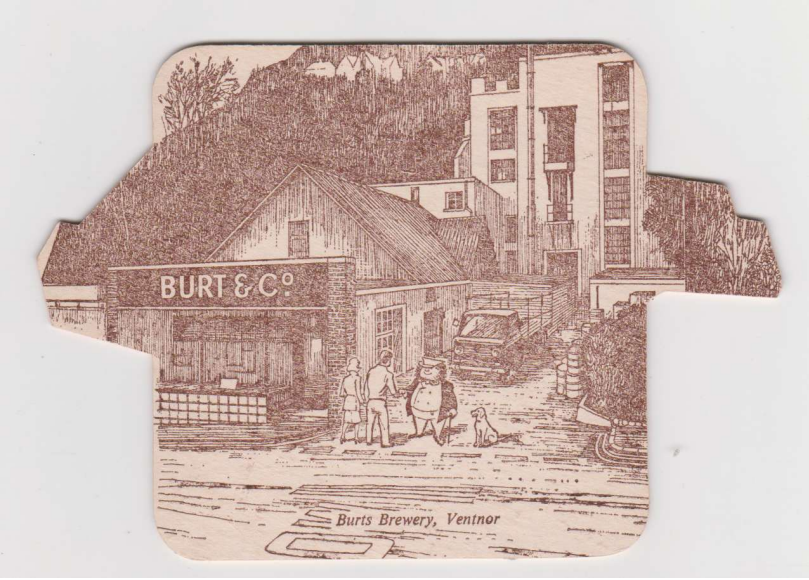
Beer Mats No. 2

Burts of Ventnor - Island Shaped Mats

This is the second in an occasional series looking at beermats relating to the Island. On this occasion we are looking at set of mats produced by Ventnor's Burts Brewery issued in 1983. Although many readers will be too young to have seen these in their heyday, in ex-Burts pubs, they are still very familiar as part of displays.

Looking at the images of the brewery at the time, with its street front shop, and their varied collection of eleven pubs, it presents quite a striking view of how the world of the licensed trade has changed between then and now.

Prior to this series of mats Burts had only produced four known mats, dating between 1957 - to celebrate their success at that year's Brewers' Exhibition, and 1980. The only mat after this series was produced in 1994 by the Newport based incarnation of the firm.



WIGHT KUCKLE BREWERY

Keep well and talk soon It's been a good year over at Wight Knuckle. Fresh from a busy summer supplying beer all over the Island, we've continued to keep ourselves busy heading into the colder months.

It's also been a time for reflection. Identity has always been important to us, and since day one we've constantly worked on developing both what we brew and how it represents us. After a string of delicious and interesting beers, we feel we've found a balance that allows us to keep producing our best for customers.

We like to think our beers offer the best of both worlds, combining traditional brewing with the more modern side of beer culture. **The Pale Ale** and **Unfiltered Lager** are certainly on trend, but we're always amazed by the support for our traditional, malty and satisfying Best Bitter.

The Island's love of classic beer styles is impossible to ignore, and rather than fight it, we've decided to embrace it with our own twist.

Eat - Drink - Stay

Celebrating over one hundred years as the premier hotel in Bembridge, The Birdham Hotel & Restaurant is the epitome of Edwardian elegance, modern luxury and culinary creativity.

THE Birdham HOTEL & RESTAURANT

We invite you to join us and add your visit to the rich tapestry of the Birdham Hotel & Restaurant. Located within the heart of the village, the hotel is perfectly connected to major travel routes around the Island.

- Locally sourced produce
- Extensive events and conference spaces
- 14 Stunning ensuite bedrooms
- 4 superb garden suites
- Licensed for Civil Ceremonies
- Breakfast Daily 9 - 11 am
- Lunch 12 - 2.30 pm & Dinner 5.30 - 8.30 pm daily
- Sunday Carvery from midday



WIGHT PUBS
HOTELS & EVENTS

01983 872 840
1 Steyne Road, Bembridge Po35 5uh
birdhambembridge.co.uk

That approach has led to the development of a new beer inspired by traditional golden ales, known for their gentle bitterness and refreshing character, while making the most of what the Isle of Wight has to offer. We're pleased to introduce **Locale**, a 4.2% Golden Island Ale brewed using 100% Isle of Wight grain. It's crisp, refreshing and comfortably bridges the gap between old and new.



We've been using Isle of Wight grain for some time, and after developing **33 Parishes** last year, we've gained a real appreciation for the subtle qualities of Island-grown malt. It brings a distinctive crispness alongside gentle biscuit and bready notes that really shine in Locale. We hope many of you will get the chance to try it.

As well as launching **Locale,** we're preparing for the festive season and have a few treats planned before the arrival of the dreaded Dry January. Keep your eyes on our social media channels for news of what's coming next.

Keep well!,

The Wight Knuckle Team



stability. Although the regulations were amended over the years, the principles behind the Assize remained in force for around three centuries.

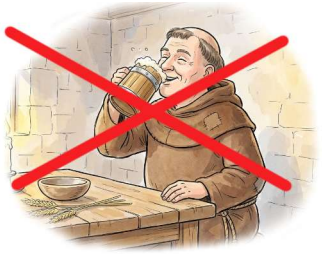
Today, the Assize of Bread and Ale is remembered as an important early example of consumer protection, showing that concerns about fair prices and honest trading are far older than many people realise.





Wightwash's very own pub and beer historian, ***Paul Hathaway*** *has been busy once again. His latest collection of curious historical rules and regulations about pubs and beer has just been published on the Wightwash website.*

Over the coming issues we'll be dipping into this fascinating treasure trove of facts from those ***"who knew best".***



Our first gem comes from **Ecgbert, Archbishop of York**, who held office between AD 740 and 766. In his Canon 18, he decreed: "That no priest go to eat or drink in taverns." Miserable sod!.



In 1266, **Henry III got involved**. *The Assize of Bread and Ale Act* was one of England's earliest attempts to regulate the price of essential goods. In medieval times, bread and ale were everyday necessities, forming a major part of most people's diet.

The Act linked the weight of bread and the price of ale to the cost of grain. When wheat or barley became more expensive because of poor harvests, bakers had to make smaller loaves rather than increase prices. When grain prices fell, loaves became larger again. Similar controls applied to ale.

Local officials enforced the rules, and bakers or brewers who cheated customers could be fined, lose their goods, or face public punishment. The aim was to prevent profiteering and ensure that basic food and drink remained affordable.

At a time when poor harvests could quickly lead to hardship and unrest, these controls helped protect ordinary people and maintain social



Ken (Buzzy) Matthews



It was not unexpected, but when the inevitable news comes of the departure of someone you hold dear, it still brings a shock. Ken "Buzzy" Matthews was someone many people held dearly. He was passionate about all he did, especially beer. Buzz once said to me, "You know what, Juan, once you become an aficionado, you immediately deprive yourself of the enjoyment that millions of people worldwide derive from drinking crap!" As usual, he was not far wrong. Buzzy was not just an aficionado of beer; he was an aficionado of life.

From the last conversation I had with him, he knew he was going to die. We spent much of that conversation reminiscing about the places we had been, the fun we had, and the adventures we shared. If you never heard the tale of how a local woman simply got into his car as he drove through Hawick because she wanted a lift home and somehow knew he would be passing her house, then you missed one of his classics. I can still hear him telling it, tears streaming down his face with laughter.

Ken

Then there was the story of how, as a young man, he found himself in the tasting room of Williams & Humbert in Jerez with two Island friends. Growing impatient while waiting for a guide, they helped themselves to the bottles laid out before them. By the time someone arrived, they were so drunk they could barely stand. Being young and resilient, they recovered soon enough. Williams & Humbert never again left visitors alone in a room full of sherry.



Juan and Buzzy returning from the Southsea Beer Festival

The stories go on, and it is for that reason that I wish to propose a toast to Buzzy. We were fortunate to have known him and shared part of our lives with such a wonderful, dedicated and humorous character. His love of stout and conversation would soon produce that unmistakable Joker-like smile creeping up from the corners of his mouth. He met friends from far and wide at beer festivals, comparing beers, places and prices with the meticulous records that delighted fellow enthusiasts. His naturally ordered mind, right down to the correct orientation of a staple, led him to take charge of regional meetings and leave a legacy that undoubtedly remains today.

I think of him with a mixture of pride, joy and sadness, though the sadness quickly gives way to the countless memories. Rather than mourn his passing, I find myself celebrating the life of a wonderful, joyous and unique character whom we shall all miss greatly. To Ken "Buzzy" Matthews, in gratitude for his friendship, companionship and the many years he enriched our lives.

To Buzzy!

John Nicholson (aka Juan)