

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

IN THIS FREE ISSUE...

MERMAID WCharacters

Pub & Beer of the Year Winners

Sottle of Beer

Nationalised Pubs

ewery News

PRIZE GUI



and much, much more...



Wightwasl website

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& Beer Drinkers

Enjoying Real Ale & Pubs

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Live Music, Karaoke and DJ entertainment. 10ft sports screen. Comfy VIP area with table service. Cocktails & Shots, Beer and Ales. Home to the Island's first Bottoms Up system. Events and private parties catered for.

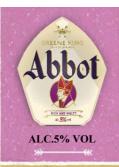
The Vectis Tavern 103 High St, Cowes, PO31 7AT Tel: 01983 298439

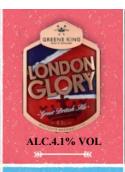


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BURY ST EDMUNDS









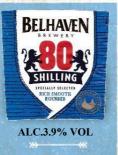


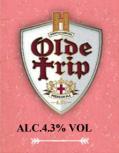
















THE 2ND ISLE OF WIGHT BEER FESTIVAL AT NEWCLOSE

FRIDAY 28TH JUNE SATURDAY 29TH JUNE SUNDAY 30TH JUNE

Blackwater Road, Newport, Isle of Wight, PO30 3BE Enquiries: Tel: 07802 401365





Regular buses (No.2 & No.3)

Registered Charity no: 1117675

Welcome to the Spring 2024 Issue. First of all congratulations to **Newport Ale House** and **Fuggle Dee -Dum** for being our Pub and Beer of the Year and thank you to all who took the trouble to vote.

The participation of members is an integral aspect of CAMRA. Without your input we couldn't run Beer/Pub of the Year, keep WhatPub up to date and choose who goes into the Good Beer Guide.

And on the subject of congratulations, a huge "well done" to brewer/distiller **Xavier Baker** and his friends **Paul Berry** and **Chris Mannion** for rowing across the Atlantic Ocean (make up your own jokes about the Floating Bridge not managing to get across the River Media).

Situations Vacant

During this year, Ken (Buzzy) Matthews will be stepping back from some of his duties. One of Ken's many hats is that of Advertising Executive. This involves coordinating the advertisements that appear in Wightwash. It's mainly phone calls but can involve visits to pubs and breweries. If this sounds like something you could do, please contact me or Ken (details in Who's Who)

Who's Who

Chairman: John Nicholson juann@zoho.com

Secretary: Alec Lawson Ixndrlawson@gmail.com

Treasurer and Wightwash Advertising Ken (Buzzy) Matthews

camraiw@gmail.com

GBG coordinator: Mike Hoar mike.camraiw@gmail.com

Wightwash Editor and Membership Tim Marshall

editor@wightwash.org.uk

Press Officer: Brian Jacobs jcloth14@gmail.com

DEADLINE FOR THE SUMMER WIGHTWASH WILL BE 18th MAY 2024



Send a stamp

One of our biggest expenditures is posting Wightwash to guests and members. If you enjoy having Wightwash posted to you and you would like to help, please post 10 (or a number of your choosing) second class stamps to Wightwash Editor, Oakdene, Main Road, Rookley, PO38 3NH. Thank you!

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The Volumteer

VENTNOR

This year celebrating the **151st anniversary** of becoming a public house and live chat room.

The Volunteer is open every day. No meals just English tapas (plain or cheese & onion etc.) and nuts. No children under 14. Always three but sometimes five or six, traditionals, plus Goddards South Island 'key' and always a 5% abv traditional draught, organic, gluton free, English apple, Herefordshire Cider (simply scrummy).

20p per pint off for CAMRA members

30 Victoria Street, Ventnor, PO38 1ES Tel: Tel: 01983 852537 www.perksofventnor.uk



YARMOUTH

CIDER & BEER FESTIVAL 2024

25TH MAY TILL 2ND JUNE

- OVER 20 CIDERS
- 4 CHANGING REAL ALES
- 5 CRAFT BEER TAPS
- DAILY LIVE MUSIC

GREAT CIDERS, BEERS &
LIVE MUSIC

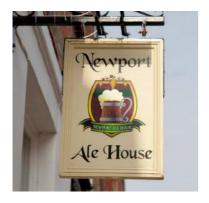
FOLLOW US ON FACEBOOK BRIDGE RD, YARMOUTH, PO41 OPH 01983 638359

Pub of the Year

- 1 Newport Ale House, Newport
- 2 Castle Inn, Sandown
- 3 Travellers Joy, Northwood
- 4 Highdown Inn, Totland
- 5 Star Coffee & Ale House, Ryde
- **6 Waverly Park East Cowes**
- 7 Volunteer, Ventnor
- 8 Cedars, Wootton
- 9 S Fowler & Co, Ryde
- 10 Waterfront, Totland
- 11 Boojum & Snark, Sandown
- 12 Cowes Ale House, Cowes
- 13 Duke of York, Cowes
- 14 King Harry's Bar, Shanklin
- 15 Man in the Moon, Newport
- 16 Crab and Lobster Tap, Ventnor
- 17 Harry's Bar, Ryde
- 18 Painters Arms, Cowes
- 19 Wheatsheaf Inn, Yarmouth
- 20 Anchor Inn, Cowes

Beer of the Year

- 1 Fuggle Dee-Dum, Goddards
- 2 Earls R.D.A, Island Brewery
- 3 Puncheon Porter, Goddards
- 4 Yachtsman Ale, Island Brewery
- 5 Tennyson, Island Brewery
- 6 Dark Side of the Wight, Yates'
- 7 Islander, Yates'
- 8 Barista Breakfast Stout, Goddards
- 9 Plum Porter, Yates'
- 10 Ale of Wight, Goddards
- 11 Duck's Folly, Goddards
- 12 South Island Pale, Goddards
- 12 Yule Be Sorry, Yates'
- 12 Nipper Bitter, Island Brewery
- 15 Vectis Venom, Island Brewery
- 16 Wight Gold, Island Brewery
- 16 Starboard, Goddards
- 18 Black IPA, Wight Knuckle
- 19 Riptide, Goddards
- 19 Santas Ale, Yates'





25% of the membership voted. 62 pubs received votes.

Details of the awards presentations will be announced shortly.

Wightwash From Our Chairman

The original aims of the Campaign for Real Ale (CAMRA) have clearly been achieved; so what now? Is there still a purpose for CAMRA other than to enjoy the spoils of our success?

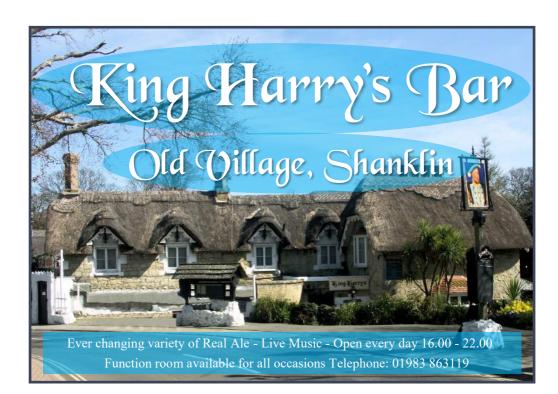
To find the answer we need to look in more detail at just what exactly it is that we stand for, what has been the effect of our campaign and what other values do we hold.

Cask conditioned beer is a traditional nutritious drink that has been used by civilised societies for thousands of years as a dietary supplement, means of celebration and social amalgamator.

In some situations it was safer to drink beer than water, in fact still is (I found this out in a recent trip to Cuba).

Historically, beer has been sold in public houses where people could meet for discussion and debate. Writers like Tolkien, Thomas Paine, Robert Burns and Shakespeare all spent productive time in pubs. Pubs have facilitated and contributed to our great works of art, science and discovery, even social reform and revolution!

More than this, the pub has upheld tradition and equality, being a place where people of different backgrounds, races, religions, political beliefs can meet and talk as equals. Real Ale, in particular, facilitates this, as anyone who visits Real Ale festivals will witness - it is a very rare thing, almost unheard of to see an



angry scene at a Real Ale Festival!

The social binding that Real Ale and pubs can provide should be treasured, guarded, protected and enjoyed. One person with a Real Ale in front of them is the equal to another. There are few other environments that provide such social cohesion.

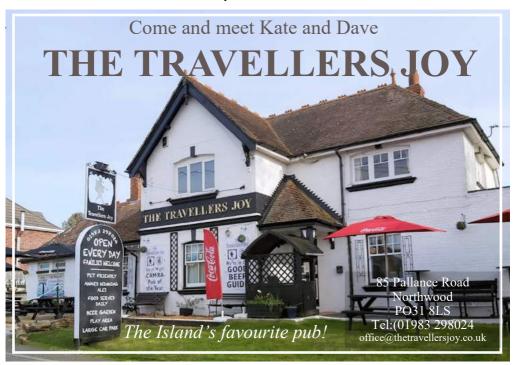
Although Real Ale and CAMRA represent tradition, our members are not stick-in -the-muds, clinging to the past. No, although we prize and value our heritage, we embrace change and diversity. The emergence of the craft ale movement is testament to this

So, today's campaign is to promote these values, for members to encourage the venues to embrace the excitement of the diverse range of quality products .

People today are more discerning and want better. International travel, and the experience of different cultures, styles and traditions is reflected in beer products, The trade needs to see this and respond.

Members could help by asking pubs, clubs, bars and restaurants, to put on a local themed festival to show-case their products and take a lead in broadening choice and diversity. I am a frequent visitor to Spain and the diversity in many of their bars draws people out to socialise. If we could exhibit our unique mix of traditions and products it would be to the benefit of all.

John Nicholson IW Branch Chairman



Yates' Brewery

Over the Christmas period we were able to enjoy the multi award winning Yule be Sorry, which was exceptional – the fact that it was 12 month cask aged may have enhanced it even more than usual.

Winter is usually a quieter time, allowing the opportunity to build up bottle stocks for the season ahead, however the projections are for a significant increase in bottle sales such that they have booked more bottling slots at Arkell's than ever before. When visiting Arkell's with the Brewery History Society last summer Yates' labels were very much in evidence. By

the way, if you have never visited Arkell's I can recommend it. It's a fascinating historic brewery with an impressive shop and visitor centre/museum.

Last time we celebrated the introduction of Yatesy's Chocolate Orange stout in cask, and very good it was too. Now this is also available in bottle (5.0%) and I have been enjoying it on quiet evenings at home – along with the excellent Plum Porter. It's good to see their bottled beer portfolio expanding as well as the cask range.

Don't Look Back In Amber (4.4%) is due back in trade very soon, one to seek out.



It had been hoped to commission the pilot kit during these quieter winter months but so far things have been far too busy, however the plan is to do so very shortly so it may well be in place by the time you read this. It will be exciting to see what brews are CHOCOLATI created once this is **ORANGE** up and running.

Another recent addition to the set

up is the arrival of a KeyKeg machine (pictured below) to allow them to diversify their offer to customers.



Enjoy the longer spring days and better weather for getting out and about

Jeff Sechiari Yates' BLO



Island Brewery

'Wight Christmas sold out early, such was its popular demand, and Tennyson continued to sell well in winter as it has in warmer seasons, proving its year round appeal. But, popularity brings its problems,' says Steve Minshull, Island Brewery boss. 'Casks go out, but don't seem to come back so readily,' Steve exclaims. 'All our casks are numbered, so we can track them more easily. We know where each cask is sent, but some take years, literally, to come back, especially from mainland deals. Some, a few, we never see again!' Steve says with a sigh of remorse, then springs back philosophically stating: 'Well, I guess it's the same for all brewers, getting their casks back.' To offer some comfort I say, 'fancy another Wight

Gold; it's really excellent how the Trav's serve it.' Steve looks up enthusiastically as I collect our glasses and step over to the bar.



'Anything new?' I ask Steve as I return to sit at our table. 'The cooling system that we put in last year, before the summer, has really paid off,' Steve says. 'It was a big investment that we could not afford when we first set up; it was too much, but, now, with our tremendous sales we can, and it is marvellous, even in the super scorching weather that we get nowadays with climate change.'



Telephone: 01983 821 7321 | Email: info@islandales.co.uk | Fax: 01983 526 782 Website: www.islandbrewery.co.uk

What about the small batch bespoke beer?' I ask. 'Steve responds; 'Ashley is doing well', Steve replies, 'most are being taken by Newport Ale House where they have a dedicated following of drinkers excited to try something new and different.' Thoughtfully, I say, 'You could do well to expand this, Steve'

People today are more discerning. They want adventure, to push boundaries, and they expect quality. These are things that you deliver, especially through the small batch brews. I am sure there are more pubs out there who would subscribe to taking exciting new brews. Look at Tennyson, not exactly a safe beer style, and how it has been embraced by drinkers. There is demand, we know that, and you have the ability to



fill, at least some of the supply to that demand'.

We drink up our last drop of Wight Gold; it's time to go home. 'Wise words,' says Steve, 'wise words!'

> John Nicholson BLO Island Brewery & IW Branch Chairman



Brewery News

Wight Knuckle Brewery

A New Home

Coming out of lockdown, the Wight Knuckle Brewery was started in 2021 at the **Pilot Boat** Inn in Bembridge by brothers Fergus and Edward Bristow and dad, George.

Without the right licences, it was not possible to sell the beer. So the first few, experimental batches were given away. As the beers had a "surprise" element at first, they were called "Batch One", "Batch Two" etc.

Once happy with the product, licences were applied for and head brewer, James Banks appointed.

The first beer of the now commercial operation was IPA (first in kegs, then mini kegs, casks and cans). The first outlets were the Pilot Boat, The Old Fort, Seaview, The Yarbridge and The Village Inn, but soon expanded to include pubs, shops all across the Island

After a successful summer, it wasn't long before it became apparent that larger premises were needed. In 2023, various options were considered but the situation was resolved when they were approached by Rob Oglander,

who for many years had wanted to have a brewery on the Nunwell Estate. Whilst James was setting up the new brewery, Darren kept operations going at Bembridge throughout the summer. The actual move was completed in just under seven weeks. The Pilot Boat has now become the Wight Knuckle tap room.



The Core range of beers include:						
Beer	Beer ABV Description					
Pale	4%	Refreshing light malts, citrus & berry tones are nicely bittered with a slight effervescence finish	Cask, Keg, Can			
IPA	4.2%	This beer takes a twist from the traditional IPA with a caramel backdrop and distinctive citrus, spicy aromas.	Cask, Keg, Can			
Faux Lager	4.9%	Helles-style faux lager with a slightly citrus floral aroma and a crisp clear finish.	Keg, Can			
Black IPA	4.7%	Dark in appearance, light & hoppy in flavour with hints of roasted malts	Cask, Keg, Can			

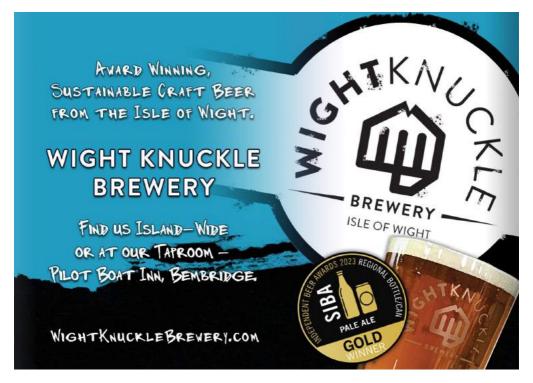
Seasonal beers have included:				
Beer	Available in			
Witbier	4.3%	Hints of banana & clove, makes this rather moreish	Keg,	
Extra Pale Ale	4.9%	Straw coloured & fruity with heaps of Mosaic & Simcoe hops	Cask, Keg	
Chocolate Porter (CHOPO)	4.8%	Refreshingly light & chocolatey from special malt & cacao nibs	Cask, Keg	

In December 2023, the Society of Independent Brewers (SIBA) awarded Wight Knuckle a gold medal for their Pale, scoring more than 90 out of 100 in the South East regionals.

The new brewery will soon be part of a larger complex of other Island companies involved in catering and hospitality. Rob Oglander stated he would like to have

synergy with all the business on site at Nunwell and develop into a fully symbiotic relationship throughout the estate.

On Saturday 27th January 2024, Wight Knuckle hosted the launch of their New Farm site, nearly 400 people attended and it was a great success with food, drink and live music too.





over to Lead Brewer Ben, who is a highly diligent and skilled brewer, with an interest in distilling too.

We all look forward to Ben's contribution in the coming issues of Wightwash.

In February 2024, James left Wight Knuckle Brewery to set up another brewery and handed the mash paddle James would like to thank all those who took a punt on their beers, in particular Tom at the Cowes Ale House and Susan at The Highdown.

You can now find **Wight Knuckle** Ales in outlets all over the Island including: Cowes Ale House. The Old Village Inn, Bembridge. Crab & Lobster Tap, Ventnor. Highdown Inn, Totland. The Old Fort, Seaview. The Taverners, Godshill. The Bugle, Brading. The Halland, Seaview. Duke of York, Cowes The Yarbridge, Brading. Godshill Cider Barn. Smoking Lobster, Cowes. The Terrace, Yarmouth. The Garlic Farm, Newchurch. Norris Grocers, Niton. Cheverton Farm Shop, Godshill and many more...



The Star Coffee & Ale House High Street, Ryde

Voted No1 in Ryde by CAMRA 2 years running

Always at least 3 real ciders available along with up to 3 real ales

Craft range of drinks on draught and in cans

Hot and cold food available until 8pm Mon -Sat

Quiz every Monday. Live music every Wednesday

CAMRA Vouchers accepted.

We're in the Good Beer Guide 2024

Goddards Brewery

The search for a new owner is now over although at the time of going to print there's been no official announcement. Watch this space!

In other news (as they say) Josh has been very busy with the Boojum experimental kit that has now been relocated to Branstone. It has a brew length of around 70 litres which allows for a small experimental batches. All employees have been encouraged to have a go.

All the girls have been involved in a special brew for International Women's Day. The result was a 5% "modern English IPA" with all English hops:

Harlequin, Jester and Mystic.



Ailing and the special brew.





Other creations from kit have included:

"Deeper and Deeper" Double IPA 8.2%. This proved very popular with some recent visitors from the USA.

Raspberry Kiss a 4.2% fruited wheat beer with strawberries, raspberries, blackberries and blackcurrants.

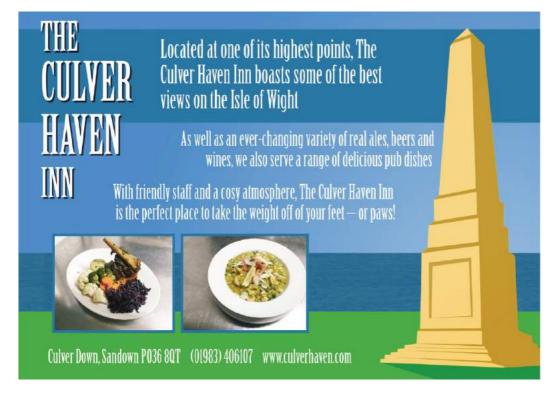
A 6.5% **New Zealand hazy* IPA**, fermented at lager temperature with all New Zealand hops – nectarine, and the new Super Deli hop. This beer also includes phantasm powder made from Sauvignon Blanc grape skins which increases the amount of thiol

precursors. Once released by yeast, thiols can give beer an extra tropical boost. These flavours can include notes of grapefruit, guava and gooseberry.

Beers planned for the future include: a milk stout, an oyster porter, more IPAs and even a kettle sour beer.

*Hazy Beer

Josh explains: Hazy beer should spend longer in the tank than cask beer. This process is known as "diacetyl rest" and allows the yeast to clean up any "OFF" flavours that can be the result of dry hopping. The haze can be produced by a number of things: the dry hops, large





amounts of oats and wheat and larger amounts of calcium in the water. The more hops that go into the beer, the fresher it needs to be drunk.

The restaurant and bar are proving to be very popular. There's a quiz night on the first Thursday of the month with *Hobbit* and members themed nights on alternate weekends. Themes

have included St Patrick's Night and a Blues Evening. The beer range in the bar is to be increased to four casks and nine kegs plus more in the "modern beer" range in the fridge.

Many thanks to Bob and Josh for their hospitality, free samples and coffee.

7im Marshall Goddards BLO



Bed and Breakfast, Local Seafood & Game Restaurant and Country Family Pub Dog Friendly, Family Friendly, Walker Friendly "Muddy boots welcome!"



Beer Festival 5th, 6th and 7th July with BBQ and The Accelerators on Saturday

Telephone: O1983 752450 Highdown Lane, Totland, Isle of Wight, PO39 OHY www.highdowninn.co.uk

Boojum and Snark

Julie organised an International Womens Day event with Goddards which took place on March 8th. It included a talk from Julie on her beer adventure.

She also helped brew a British IPA on our kit which is now located at Goddards. This features British Hops and probably Nottingham yeast. It's Josh's recipe that he experimented with at Boojum before.

Regarding our physical space, we are still unsure what is happening there as we need to pivot to become more sustainable in the longer term, this may mean that we are no longer going to be mainly a pub. We will still serve drinks but within the context of being a cultural space. Julie will continue to develop the beer offering at the Goddards site. I am sure she will explain further but thank you for all your support in the past.

RIPTIDE—
REDALE

REDALE

BREWED IN

HIE BAY

It was also great to hear that our collab range, **Brewed in the Bay**, received accolades at the IW CAMRA awards. As you know we have been instrumental in pushing the Island craft beer scene forward - introducing thiol brewing, phantasm powder, cryo hops, low CO2 hops to our offering. We have nurtured and encouraged Josh



Davies to be more experimental and hopefully, this will help Goddards in



whatever guise it will be to produce fresh, new brews that keeps Island beer relevant and downable!

Tracy Mikich



The Wheatsheaf Inn, Bridge Road, Yarmouth, Isle of Wight PO41 0PH www.wheatsheafyarmouth.co.uk

Wightwash

Brewery News

Page Twenty Three

Recently Harri and I went for an afternoon to catch up with friends on the mainland and took the opportunity to go to **Urban Island**

DAISY CHAINS

IPA
STRATA SABRO

C

Brewing Company in Portsmouth. It was so nice to Haley and Guy again. They were nice and busy and the beer was excellent. We had Daisy Chains and New England, my personal favourite Big City Small Island wasn't available but Daisy Chains, hopped with Sabro and Strata delivered the goods.

They have food truck visits now so do check out the **website** to plan a visit. **Julie Jones-Evans**







The Mermaid Atlantic Team completed their row, 3,000 nautical miles across the Atlantic in the World's Toughest Row race at 22.45 hrs, local time on Thursday 25th January 2024.

The three team members, all native to the Isle of Wight, Xavier Baker, cofounder of The Isle of Wight Distillery, Chris Manion, owner of iSurf and Paul Berry, Ventnor longshoreman and firefighter, crossed the finish line at English Harbour, Antigua having been at sea for 43 days and 17 hours and 58 minutes.

The team finished third in the trio category. Having not had a full night's sleep for over 43 days they were ecstatic to have completed the race safely and be reunited with their families.

Mermaid Atlantic pushed themselves to their limits to raise money and

awareness of ocean conservation, supporting three local charities, Hampshire and IOW Wildlife Trust, Surfers Against Sewage and The Seahorse Trust. So far they have raised over 18k with donations still coming in. If you'd like to donate to their charities head to the link: https://bit.ly/4agzFGa

Poppy Payne





COTTAGE

SHANKLIN, ISLE OF WIGHT

The pub on the beach!

Located at the bottom of Shanklin Esplanade and at the bottom of the Island's most historic attraction, Shanklin Chine.

Known for quality food and a friendly atmosphere, we are open 7 days a week from 10am serving breakfast, lunch and dinner. Booking is essential, email us at bookings@shanklinchine.co.uk







Find us at the end of the esplanade, Shanklin, PO37 6BN 01983 863882 | fishermanscottageshanklin.co.uk









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PREMIUM GIN HAND-CRAFTED ON THE ISLE OF WIGHT

ISLEOFWIGHTDISTILLERY.COM | OMERMAIDGIN F @







Wightwash Nationalised Pubs Page Twenty Six

During the First World War the Government brought in steps to curb the excessive drinking of munition workers. The best known of these was the restriction of pubs' opening hours as part of the Defence of the Realm Act. You may remember not the implementation of the restrictions in 1916 (possibly Buzzy) – but many will remember their revocation in the 2003 Licensing Act, ninety years later!

This was part of the so called "Carlisle Experiment".

Another part of this scheme was the *nationalising of pubs*.

The "drink" problem was particularly bad near Gretna, where builders and workers at HM Factory Gretna were well paid. However, they had nowhere to spend their money except in pubs, particularly in Carlisle. Alcohol abuse and drunken disorder became common and this led to absenteeism and poor productivity.

To combat this, the Government set about nationalising all the breweries and pubs in the

area; Carlisle, Gretna, Silloth and a large part of rural north Cumbria. The scheme was later introduced into other areas including Enfield Lock in Middlesex and Cromarty Firth in Northern Scotland.



A warm welcome awaits you at The Waterfront, Totland Bay, Isle of Wight

Come and see some of the finest sunsets in the whole of Europe in our picturesque setting with stunning views over the Western Solent and the Dorset Jurassic coastline where the Solent meets the English Channel or to the east over-looking Hurst Castle.

Situated in the next Bay round from the infamous Needles Rock and Lighthouse you can taste our mouth-watering Mediterranean and traditional English cuisine freshly cooked by our chefs using fresh and locally sourced produce where possible.



Chill out and enjoy a drink in our beer garden overlooking the sea (weather permitting).

We welcome dogs in our dog-friendly bar area where your dog can enjoy a treat from our 'doggy biscuit tin'.

We are in the CAMRA Good Beer Guide for the third year running recognising our commitment to award-winning local ales and those from a wide spectrum of other real ale suppliers.

For all enquiries and bookings: eatbythesea.com

The Waterfront, Totland Bay, Isle of Wight PO39 OBQ Tel:01983 756969

Wightwash Nationalised Pubs Page Twenty Seven

The alcohol content of the drink on sale reduced and prices were increased. Advertising was removed from the outside of pubs with only simple name signs allowed.



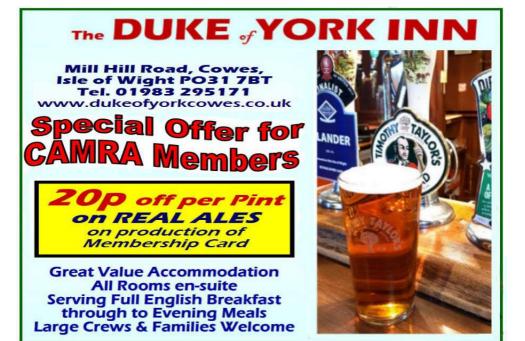


Before nationalisation

After nationalisation

The Carlisle and District Scheme continued until its abolition by Act of Parliament in 1971.

More information can be found here: https://www.dailymotion.com/video/x6uhci7 and on the Historic England website



In the last issue Brian Jacobs traced the decline of bottle beers available in many pubs and their current popularity in British supermarkets. He continues...

ever underestimate the influence of CAMRA on draught and packaged beer. It tuned into a taste revolution which was breaking out all over the UK (and subsequently in other countries as well), not just in beer but in many other comestibles like bread and tea. Suddenly, people were demanding better quality products with more flavour, and CAMRA rode the crest of that wave, and still does. Fizzy, tasteless, mass-produced



beer was no longer good enough for many, a view aided and abetted by that late luminary, Michael Jackson who brought the concept of cask beer to thousands with his TV series and book, the Beer Hunter. Beer was no longer an old man's drink, it was sexy! Does that sound a bit like the Craft Revolution of recent vears?

In spite of all this, the 1980s saw the beginnings of a decline in pub-going and ongoing growth of home drinking, fuelled by the exponential increase in packaged beer variety and quality, and the market was given a massive fillip in the noughties by the appearance of Craft Beer as an identifiable art form. The term was actually coined in the UK and USA around the time CAMRA was born; nothing new under the sun, eh?



Craft'

Beer

So, what's the definition of Craft beer? You choose. The simplest seems to be non-mass-produced-factory beer, but even that can trip you up – are beers chucked out by the bucketload like Doom Bar and McEwans Champion still 'Craft' – who knows? And let's not even get started on KeyKeg.

The Craft explosion was driven by several factors. After CAMRA raised the

profile of beer and inspired thousands of new breweries in the UK, the concept was eventually



taken up by the USA in the noughties in a big way. However, the logistics of cask beer didn't work in a large country like the USA, but a keg version of it was, and still is, astonishingly successful and Craft Beer was born. The concept bounced back to the UK and suddenly beer was sexy again. I first visited the USA in 2001, and good beer was hard to come by. By the time of my next visit in 2016 you could even buy imperial stout in gas stations, casinos and bowling alleys, not to mention whole supermarkets devoted to beer and not a Bud Lite in sight. The Craft Revolution was viral. I once lost 6 hours of my life in a craft beer bar in Barcelona, and I never did find out where they went.

BUS & COACH MUSEUM

The bus museum at Ryde will open on Easter Sunday (31st March) 2024. Please visit our website, www.iwbusmuseum.org.uk for details of forthcoming events, and visit our online shop.



The Bus Depot

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www.iwbusmuseum.org.uk



Although most acknowledge that cask beer, or most of it, is technically 'Craft Beer', people's perceptions make a distinction between real ale and Craft in its many shapes and forms. I guess, at the end of the day, it doesn't really matter as long as you enjoy it. What does matter is the fact that the Craft boom has furnished the market with an outstanding choice of packaged beers as well as providing a palatable alternative to disappointing real ale in pubs....sometimes. Let's be honest – when you have a choice between Doombah, GK IPA and a can of craft stout, what would you choose? Having that choice isn't unusual in urban areas like Southampton and Pompey, but it's rare on the Island. In fairness, some pubs are making the effort – the Wheatsheaf at Yarmouth, for example, has a chiller full of Craft Beers behind the bar, as does the Star at Ryde, and a recent

visit to the Bargeman's yielded bottles of the excellent Yates' Plum Porter. The only trouble with Craft is a universal one and that is....it ain't cheap. Even in a supermarket – and most are stuffed with Craft Beers and ciders in bottles and cans – some of the stronger and more esoteric offerings won't leave you much change out of a fiver. So, you pays your money...

So supermarkets and off-licences like Lifecraft at Cowes will deliver an admirable choice (strangely, the





EAT - DRINK - STAY

WHITE LION
NITON

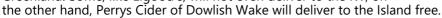
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biggest is in cans), as long as you're not looking for a vast array of dark beers why should that be in a country which gave porter to the world? OK, some of it isn't cheap, but what's it worth to you? Or maybe, like me, brew your own bespoke beer - full mash brewing at home is challenging, and costs deep in the purse to set up, but the results can be spectacular and immensely satisfying – there's nothing like your own beer baby.

So, while the days of the bottle & jug in pubs are gone, there's a great choice of beer and cider in the High Street, even if the vast majority are IPAs, many as hazy as your recollection of drinking them. And, while it has to be said that there are some really silly flavours out there, like Yorkshire pudding ale and raspberry ripple IPA, as discerning drinkers we all accept it's better than boredom.

What about online? Well, the world's your oyster stout. Not only are there are more beers available on the Web than you can shake a sticky short at, including European sites, it's probably the most extensive source of speciality bees like Trappist, stouts, porters, barley wines and sours. The main problem is convincing a supplier that the Isle of Wight lies off the south coast of England and not Greenland. Some, like Elgood's, will not even deliver to the IW; on





It's not my intention to recommend that you stop visiting pubs or avoid cask beer and just drink at home. The pub is a unique British institution and deserves and needs all the support you can give it. However, it must be said that since beer is the biggest seller in those establishments and has upped its profile in the last 50 years, it doesn't seem unreasonable to expect them to make a bit more effort to provide a bit more choice in both draught and packaged beers. This is where cans and bottles can make a real impact – no one would thank a pub for serving up rancid cask beer, but Craft, be it draught or in a container, has a much longer



shelf life and it really raises the profile of a pub, showing the punters that someone cares about them. And let's not lose sight of the impact, still being felt in the pub sector, of Lockdown. I started regular Zooms when Covid hit us and still do them – I should point out that it's only had a minor effect on my pubgoing – and what better accompaniment to an online chat than an offline IPA or Porter?

Try one tonight, but be sure to visit the pub tomorrow!

Brian Jacobs



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Wightwash Island Characters Page Thirty Four

Inspired by the images in Cockram's Yard, the lane that runs between South Street and Pyle Street, we look at the lives of some Isle of Wight characters from history. The first tells of the story of the last person to own the Isle of Wight.

Isabella De Fortibus

Isabella was the eldest daughter of Baldwin de Redvers, Earl of Devon. In 1249 at the age of 12 she married William de Fortibus (or Forz), Earl of Aumale, owner of large tracts of land in the north of England. It was not uncommon for girls to be married at a young age. By the time she was 23 she had given birth to 6 children, none of which lived beyond their teens.

In 1260 her husband died and at the age of 26 she inherited his estate, large tracts of land in northern England and his title. She also inherited the estate of her brother who died childless in 1262. This included the lordship of the Isle of Wight plus bits of Devon and Hampshire.

She moved to Carisbrooke Castle and immediately started on improvements. She began by reordering the main apartments of the castle, adding a chapel at one end of the great hall and a great chamber at the other. Later she built new apartments and a new kitchen. Parts of these alterations can still be seen.

Her vast wealth made her most desirable and she was pursued by many including Simon de Montfort who tried to abduct her and Edmond, Earl of Lancaster who

THE LADY OF THE WIGHT
The life of
ISABELLA de FORTIBUS

The thirteenth century ruler
of the Isle of Wight
IOHANNA IONES

This excellent book is available from the Medina Bookshop, Cowes

eventually gave up and married her 10-year-old daughter, Aveline instead.

When Aveline died she faced another challenge, this time from the King. He was keen to acquire her land, particularly the Isle of Wight for its position and wealth. By foul means he acquired her northern lands. But despite his best efforts, she refused to sell her southern lands.

However, in November 1293 she fell ill. On the day before she died, she agreed to the sale and her lands passed to the Crown. The Isle of Wight's independence from royal control came to an end.

I am grateful to English Heritage for the details in this article. A longer version can be found on the Wightwash website. https://wightwash.org.uk/ isabella.php

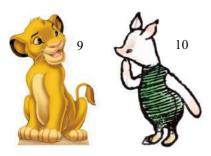
7im Marshall

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

Just answer these easy questions. The first two correct answers out of the hat on 1st May win the prizes.

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

- 1/ On what product does Cornelius the Rooster appear?
- 2/ Which actor portrayed Winston Churchill, Sid Vicious and Lee Harvey Oswald?
- 3/ Who is ninth in line for the UK throne?
- 4/ Which soap opera was first broadcast on 18th March 1985?
- 5/ What is the USA's most southern state?
- 6/ Which UK city is surrounded by A6177?
- 7/ What are Greene and King's first names (at the time of the merger in 1887)?
- 8/ Who won the best director Oscar for The English Patient in 1997?
- 9/ and 10/ Name these cartoon animals.



Answers to the Autumn Quiz

- 1/ Three
- 2/ Rolling Stones
- 3/Sloe
- 4/ Italy
- 5/ To Kill a Mockingbird
- 6/ Champagne
- 7/ The Waterfront
- 8/ Mandy Rice-Davies
- 9/ Sam Ryder
- 10/ Sandie Shaw

Graeme Bissett wins a meal voucher and Billie Thornton wins a case of Yates' beer.

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



Dates for your Diary

24th March - Quay Folk Club, Newport (for more folk dates: folkonwight.wordpress.com)

30th March - Silent Disco - Castle Inn, Sandown. 8pm.

4th - 6th May Real Ale Festival - Isle of Wight Steam Railway, Havenstreet

11th May Wolverton Folk and Blues - Wolverton Manor 11am - 8pm

25th May - 2nd June 2024 Yarmouth Beer Festival Wheatsheaf Inn, Yarmouth

20th - 23rd June Isle of Wight Festival 2024

28th - 30th June Newclose Beer Festival

5th - 7th July Highdown Inn Beer Festival

9th & 10th August Beer Festival at Newport Minster

31st August - 1st September Wolverton Garden Show with bar

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

Please note that the deadline for the summer issue of Wightwash will be 18th May 2024

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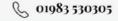
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The views expressed in Wightwash are not necessarily those of the editor or CAMRA (the Campaign for Real Ale) either nationally or locally.