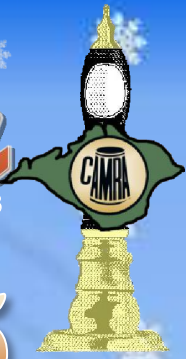


Wightwash

Volume 2, Number 103

Magazine of the Isle of Wight branch of CAMRA

Winter Issue 2025



In this FREE issue...

BREWERY REPORTS

CAMRA DISCOUNTS

Prize Quiz

Isle of Pubs

The Earthquake Man

THE ALE HOUSE, COWES

and much, much more...



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



Wightwash
website

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Please note the deadline for the
Spring Issue will be
15th February 2026



Another lively Irish Music Session at the Prince of Wales

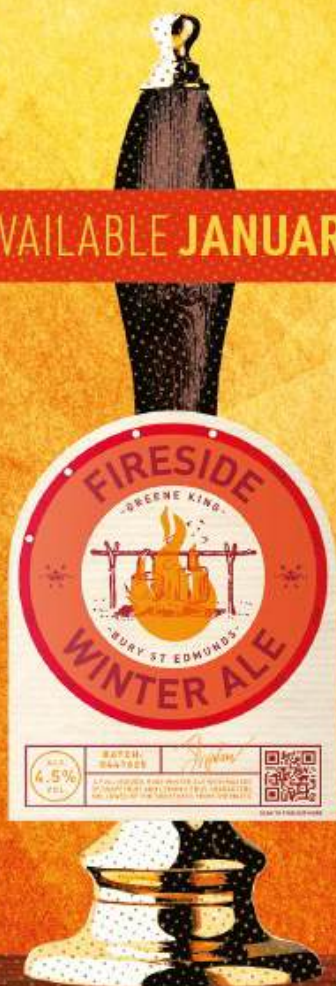
featuring Bob & Dave: fiddle, Alan: bass guitar, Robin: bodhrán.

See back page for more details.

All welcome - the more the merrier!

FRESH CASK RELEASES

AVAILABLE JANUARY



CAST YOUR VOTE

for the Isle of Wight CAMRA Pub and Beer of the Year

We're asking ALL **CAMRA** members to take part in this year's **Pub and Beer of the Year** vote. It's your chance to recognise the landlords and brewers who have worked hard to give us great pubs and beer. They truly deserve our thanks and a pat on the back.

This competition is always eagerly awaited and widely respected. And don't believe the myth that the same names win every year — in fact, over the past few years more than **25 different pubs** have reached the top ranks, and **all four of our local breweries** have been represented. Your vote really does make a difference.

How to Vote

- Every member has received a voting slip in this issue.
- Each slip carries a unique, completely anonymous code.
- You can either:
Fill it in and post it back to Mike (address on the slip), **or**
Vote online at wightwash.org.uk/voting using your code.

Your vote helps shine a spotlight on the pubs and beers that make our community special. Please take a few minutes to cast yours — it's quick, easy, and **important!**



This QR code will take you straight to the voting page.

Not a member and want to vote? Go to page two.

GODDARDS BREWERY

ISLE of WIGHT

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For upcoming events at **Goddards Bar and Kitchen**,
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Hale Common, Arreton, Sandown, Isle of Wight, PO36 0LT

01983 611011 - goddardsbrewery.com -

Part of the Powder Monkey Group



Goddards Brewery

The latest batch of **Fuggle Dee-Dum**, (4.8%) is ready for dispatch to Wetherspoon pubs across the UK.

Locally, **Puncheon Porter** (5%) is now being distributed to pubs across the Isle of Wight and selected mainland outlets.

Riptide (4.5%) which was developed in conjunction with Boojum and Snark as part of the Brewed in the Bay range is now available all year round.



Goddards have just brewed a batch of **Botanic Ale** (4.3%) for Ventnor Botanic Gardens using their own hops. The practice of growing hops on the Island was resurrected in 2009. These hops are only truly ripe on a single day of the year. If you would like to be part of the Ventnor

Botanic hop picking day, please follow their Facebook page.

<https://www.facebook.com/VentnorBotanicGarden>.

Albie is nearing the end of his first year on the **University of Nottingham's Brewing Apprenticeship**, a programme delivered by the **International**

Centre for Brewing Science. The course blends academic study with hands-on brewery experience. This is the same course that Olivia completed. As part of her qualification she developed **Kai Riwhii** (4.6%), a New Zealand-style hazy pale ale, which was really well received and will now be re-launched as **Brass Monkey**.

Keep an eye out for the return of **Wight Beard** (4.4%), Goddards' festive amber ale brewed with hints of cinnamon and nutmeg.

In the bar, **Goddards Bar and Kitchen**, the range of beers to complement dining continues to expand. **Empress Beers**, founded by Surj Virk and acquired by Powder Momkey in March 2025, was originally developed in





collaboration with chefs and brewers to create beers that pair well with fine food. The range includes a British-style pilsner, pale ale, and IPA — all brewed to be gluten-free and vegan-friendly.

The new “**Perfect** (with fish and chips)” (5%) a Belgian-style Witbeer designed with chef Ben Purton was launched on

a special “Fish and Chips Friday” promotion during October where diners were given a complimentary bottle to accompany their main

meal of fish and chips.

Goddards Kitchen and Tap, also hosts regular live music and a twice-monthly quiz attracting over 100 participants. Watch out for the “**Twelve Beers of Christmas**” a rotating selection of seasonal and core brews.

Live music also features strongly in the bar with artists such as Sam & Ollie, Bethan John and Sybur & the Reds. Check out the entertainment diary at <https://goddardsbrewery.com/visit/goddards-bar-kitchen/>

Tim Marshall Goddards BLO

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BUS & COACH
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Will reopen on Sunday 15th March

Our 2026 Calendar is available for Christmas: www.iwbusmuseum.org.uk/shop/

Make a note of these dates:

Rydebuss 16th & 17th May | **Wightrider** 10th & 11th September

For detail of these and other events follow us on facebook

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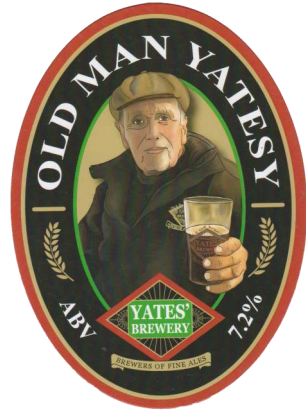


Yates' Brewery

The most important news this quarter is the passing away of the founder of Yates' Brewery, Dave Yates snr., aka Yatesy. There is a tribute to Dave on page 19. He will be missed by all and remembered for his role in bringing the flourishing brewing scene that we now enjoy back to the Island.

To mark the passing of Dave 'Yule Be Sorry', one of his favourites, has been brewed again at 7.5% and will be rebranded as 'Old Man Yatesy'.

This batch has been brewed with



Crisp's Heritage No 19

Maris Otter floor malted malt. In the new year Josh plans to experiment further with heritage ingredients such as East Kent Goldings hops. It will be available in



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both cask and bottle.

The Labologists Society recently held their Label of the Year competition awards at Batemans Brewery in Lincolnshire and the new set of Yates' labels was joint winner of the best set, and very well deserved too.

Huge congratulations to all of the team at the brewery and at Solent, who did the designs. Josh and Solent's Tom Squirrell visited Batemans for the award ceremony. This reminded me that years ago, in the early days of Goddards, the then head brewer, Jonathan Stancill, went up to Batemans on



one occasion to brew Fuggle-Dee-Dum.

Cask sales are still very strong and the focus will remain on brewing traditional cask ales, but increasing use of the pilot plant



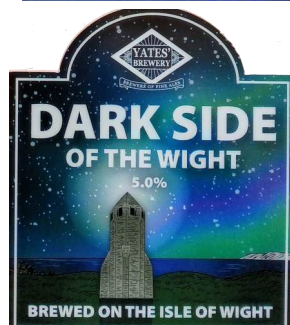
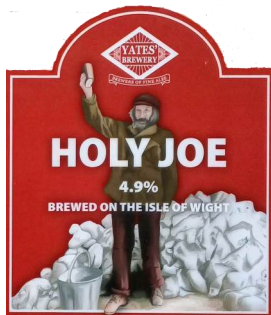
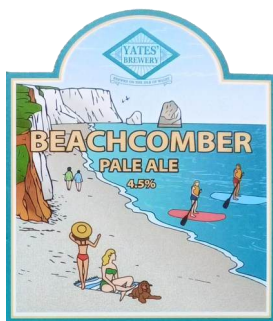
allows Josh to experiment. One current plan is to try and recreate Burts VPA and the old brewing books have been consulted. As the pilot plant only yields two firkins we will have to see if this ends up in trade.

Other possibilities being thought about on the horizon for next year include a premium lager and some 'craft keg' beers, with perhaps 14 different beers in one form or another during the year. I'll drink to that.



Happy Christmas from all at Yates' and from me.

Jeff Setchiari Yates' Brewery BLO



Island Brewery

It's very much business as usual at Island Brewery. Their award winning **Wight Christmas** (4.4%), brewed with Munich malt, is now available in cask and bottle. Wight Christmas is an unusual beer that does not fit any particular recognised

style with its creamy texture and subtle notes of chocolate, just right for sitting down near a glowing pub fire.

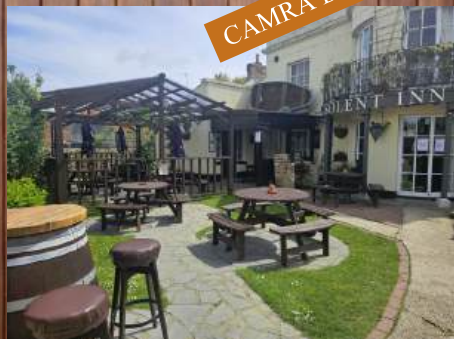


Island Brewery are still producing their small batch specials, mainly for Jeff Ledicott events and **The Ale House**, Cowes (as Reg insists it is called), one of the rare venues that supports mild beer. I have no idea what Reg and Steph will call the latest mild that Island Brewery have produced for them, but you can be sure it will be interesting.

In my last visit to The Ale House, Cowes, I was delighted to see the Bamberg classic Rauch Beer on offer. Rauch, or smoked beer is definitely an acquired taste and the first time I came across it was at dear old Edgar's Blacksmith's Arms. It took me several goes to be able to drink all of



CAMRA DISCOUNTS!



Sunday Roasts

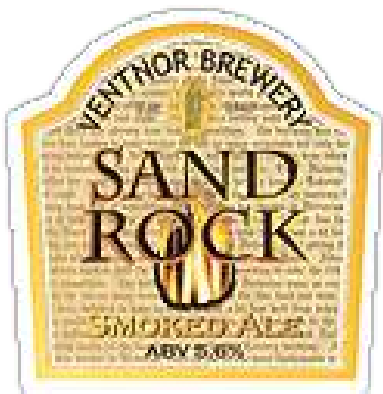
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it, but, then, suddenly, one day, the flavour just dropped into place, and it became one of my favourite beers. I must speak with Ash and Steve to see if they could do a small brew of smoked beer. I do recall that Yatesy tried it once,

in a brew called Sandrock, after the burnt down Sandrock Hotel in Ventnor.

Jeff has given up doing the beer at the Isle of Wight Steam Railway festivals at Havenstreet. He says he is getting on a bit now and looking for an easy life.

We shall miss him, but, I do believe that he will continue with other select festivals.

John Nicholson

BLO Island Brewery &
IW Branch Chairman



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

Wight Knuckle Brewery

It's been a time to collect ourselves over at Wight Knuckle Brewery and also a time to look forward to what comes next.

After a busy season, we've not had much time to come down as of yet and beer still keeps rolling out across the island with our core range appearing in more and more venues. We are, however, always keen to experiment with new recipes, to keep growing and to continually evolve our place in the Isle of Wight beer market.

Based on its success within all the pubs that have tried it, we've decided to make our golden English ale, **Gold Otter** (4.2%) a staple member of our core real ales. Developed by our very own

Paul Birks as his first original recipe since joining us earlier this year, with an approach to harnessing and perfecting the basics of classic British brewing. This has yielded a gloriously classic beer that features strong notes of honey and biscuit to taste and wonderful floral aromas with a mild spice. Made mostly with Maris Otter malt and Goldings hops (hence the name Gold Otter), this love letter to traditional brewing will be with us for a fair while to come.

We're also just about to launch our first 0.5% non-alcoholic beer called **Mycro-Pale** which features functional fungi from Isle of



Wight Mushrooms based here on the farm with us. The name is a hybrid between Micro - to describe our beer's tiny ABV which constitutes alcohol free - and Myco - which means mushroom or fungus. The mushrooms of choice in this beer are Reishi and Lion's Mane, both known for their calming properties and for benefitting cognitive health in regards to focus, and mental clarity. The idea is that at the end of a tough day, you could enjoy a few of these to relax, destress and unwind without the alcohol. This

will be on sale by mid-December and if you'd like some then they will be available in a variety of pubs, shops and restaurants islandwide as well as on our online store at wightknucklebrewery.com.

We've lots more to talk about going into 2026 but we'll save that for next time.

In the meantime, knuckle down and drink up!

Team Wight Knuckle





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Celebrates Wins at the Great British Food Awards 2025

The Isle of Wight Distillery is proud to announce its latest achievements at the prestigious Great British Food Awards 2025, marking another milestone in the brand's commitment to exceptional craft spirits.

Mermaid Spiced Rum has been awarded GOLD in the Rum category, while **Mermaid Salt Vodka** secured a SILVER medal in the Vodka category.

These accolades recognise the dedication, innovation, and sustainability at the heart of every Mermaid Spirits creation.

"We are delighted to receive this recognition from the Great British Food Awards," said Xavier Co-Founder of the Isle of Wight Distillery. "These awards are a testament to the passion and craftsmanship that go into every bottle."

*Here's a Christmas cocktail recipe from **Wight Whisky** to keep the cold out!*

Apple & Ginger Toddy

- 25ml Wight Whisky
- 25ml Stones Ginger Wine
- 200ml warm cloudy apple juice
- Garnish with a slice of apple and ginger

Wight Whisky

have also won awards. This time at the Great Taste and Great British Food Awards for their Signature Malt Blend.

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Remembering Yatesy

David Yates (1942-2025) – The Island's Oldest Brewer

Dave Yates, Yatesy, sadly passed away in October with the large crowd at his funeral showing just how well known and respected he was throughout the community.

Dave was born and started life in Birmingham before the family moved to Essex when he was 16. In the later 1980s Dave and Kathy decided it was time for him to leave his work in the pipeline inspection industry, which involved a lot of time away from home. Having spent holidays on the Island they moved, with children Paula and David, to the Island, buying a shop in Ventnor. After a while Dave decided to see if there was work available at Burts Brewery in the



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town and was taken on. He soon asked to be trained in the brewing side of the operation and carried on with Burts until their closure.

Geoff Hartridge set up the Island Brewery in Newport in 1991, changing its name to Burts Brewery (Newport) in 1993, with Dave as the brewer. The brewery later moved to The Commercial in Sandown (now the Old Comical) as the Sandown Brewery and Stillroom, however in 1998 it was bought by Ushers of Trowbridge and soon afterwards they closed the brewery and moved the kit to Trowbridge. Dave decided that the way forward was to have control of his own destiny and offered to buy the plant



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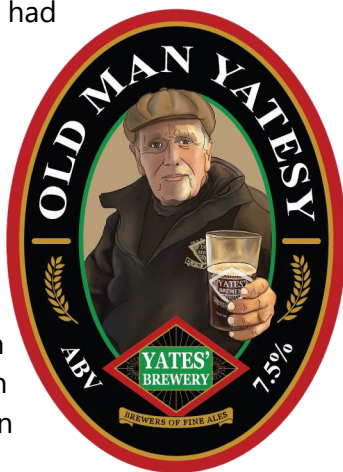
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from Ushers, but they refused to sell it so he had his own set up built.

The brewery was attached to the Inn at St. Lawrence and remained there until the pub suddenly closed, resulting in Dave moving to the Langbridge Business Centre in Newchurch in 2009. Here he had a much larger space, evolving into the current brewing and drinks supply business with son David as MD and grandsons also involved. In recent years Dave gradually handed the main brewing role over to Oliver Davis, who had worked with him as his assistant some years before, and more recently to Head Brewer Josh Davies.



Dave had a passion for football, supporting Birmingham City and playing. Later in life being a keen supporter of the development of playing opportunities for local children. This was celebrated at his

ESTD 1984 THE WATERFRONT

The Waterfront Bar and Restaurant finds itself tucked in the bay of Totland beach, sat upon the seawall, offering undisturbed, panoramic views of the Western Solent where it meets the Dorset Jurassic Coastline, as well as stunning sunsets all year round!

Staff offer a friendly and warm welcome, whilst the Kitchen use a wide variety of locally sourced produce to deliver the best seasonal dishes, the island has to offer. If you aren't sat in our Table Serviced Restaurant, you could be enjoying the fresh sea air in the Beer Garden and watch the skies turn from blue to sunset pink!

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funeral with his coffin in City's colours.

Although Goddards was the first of the new breweries on the Island, Dave soon followed and delighted in describing himself as the Island's Oldest Brewer, pipping Anthony by a couple of years. He played a key role in helping to create the range of choices that we all now enjoy.



It was pleasing that he should have lived long enough to see the stunning new bottle label designs win the 'Best set of Label Designs' at this year's Labologists Label of the Year awards held at Batemans

THE CULVER HAVEN INN

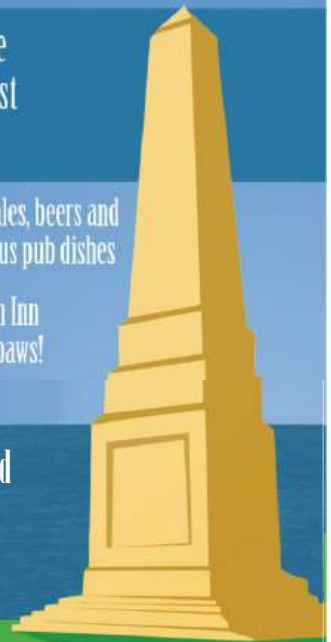
Located at one of its highest points, The Culver Haven Inn boasts some of the best views on the Isle of Wight

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!

Our winter break will be earlier this year. We will be closed from 1st December until 14th January when we will be pleased to welcome you back!

Culver Down, Sandown PO36 8QT (01983 406107)



Brewery. This added to many awards won over the years with pride of place going to the 2004 Champion Beer of Britain bronze award for bottle conditioned YSD – Yates Special Draught.

It was at Burts in the late 1980s that I first met Dave, since when he was always very generous with his time and information over the years. I shall miss his company but am delighted that I have many recordings of conversations with him in the archive.

We send our condolences to all of Dave's family, friends and colleagues and thank him for his contribution to the Island's brewing scene.

Rest in Peace Yatesy.

Jeff Sechiari
BLO Yates' Brewery.



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In upcoming issues of *Wightwash*, I hope to publish a list of pubs that offer discounts to CAMRA members or accept CAMRA vouchers.

Please note that this list won't be fully comprehensive, some pubs may be missing. If your pub should be included, just let me know and I'll make sure it's added in future editions.

Please also note that some of the details are taken from CAMRA's pubs and clubs listings <https://camra.org.uk/pubs/>.

As I'm not yet sure which category each of the following pubs belongs to, whether they accept CAMRA vouchers or offer discounts to card-carrying members, for now, they're all included in the same list. I hope to provide more specific details in future editions. In the meantime, to be on the safe side, please keep your membership card with you together with your vouchers.

Don't forget, if you know of a pub that should (or shouldn't) be on this list, please let me know. Email: editor@wightwash.org.uk



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The Duke of York	Cowes	The Volunteer	Ventnor
The Star Coffee & Ale House	Ryde	The Crab	Shanklin
The High Park Tavern	Ryde	Merrie Gardens	Lake
S.Fowlers & Co.	Ryde	The Anchor	Cowes
Man in the Moon	Newport	The Fountain	Cowes
Hare and Hounds	Arreton	Harry's Bar	Ryde
Hotel Ryde Castle	Ryde	The Solent Inn	Ryde

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You've heard the expression hit the ground running, well, that is exactly what Reg and Steph have done in their new venture. They were quick off the mark when the old Cowes Ale House, opposite, closed, picking up the mantle straight away. The site, a former restaurant, lent itself nicely to its new purpose, with comfortable seating in the fore of premises and room for around 20 seats in a lounge upstairs.

But, it takes more than just opening your doors to run a successful pub, and Reg and Steph are enthusiasts. Enthusiastic for beer, enthusiastic for people, and social interaction too. Anyone, who knows their beers, walking into the Ale House, will immediately know that it is in the hands of someone who really knows their beers. Not just an impressively diverse range on cask, but the bottle line up shows international experience to the level of a connoisseur.

Enthusiasm breeds enthusiasm, and enthusiasts will not be disappointed on their visit to the new Ale House. Everyone is made welcome, treated like a beer brother (or sister). Chat flows, as does the beer. Casks are racked behind the bar and properly cooled. Temperature is so important with beer and the window for Real Ale is slight, being between 11 – 13° C.

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Condition and cleanliness are also key to keeping a good pint and the Ale House knows how to care for their beer properly. They also know how to care for their customers, and Reg and Steph are the first to organise coach trips to beer festivals and other interesting pubs, such as The Sportsman's Rest, The Highdown Inn and Wheatsheaf, Yarmouth.

Given the tendency nowadays for landlords to be absentee landlords, it is so refreshing to see Reg and Steph being very much part of the scene. It reminds me of the times when dear old Edgar had the Blacksmiths Arms, how he made everyone feel as though they were his special guest. How he looked after his customers, always offering people who had been waiting at the bar to get served, if they would like one while they were waiting!

Now, as Reg and Steph celebrate their first full year at Cowes Ale House, it's clear their energy and commitment haven't waned. If anything, they've deepened their roots in the community and raised the bar — quite literally — for what a local pub can be.

Keep it up, Reg and Steph. Your efforts are noted and very much appreciated!



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THE ALE HOUSE

THE ALE HOUSE

In the late 19th and early 20th centuries, pubs, especially those in inner city areas, had a bad reputation. They were generally small, dirty, with little, if any, seating, badly lit, multi-roomed (with scope for numerous nefarious activities) and sometimes without toilets. Their target clientele was the working man looking to escape the drudgery of home life by vertical drinking and offering no alternatives to supplying alcohol.



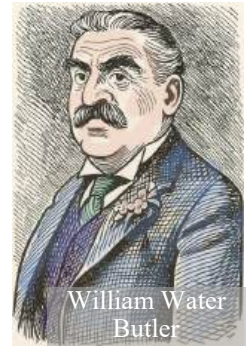
A typical ale house (or how it was portrayed by the temperance movement)



The Temperance Movement had a strong influence, and it held that pubs and alcohol were the root cause of many social evils, especially in big cities.

But as cities grew, people moved out into the expanding suburban area which did not have many

pubs, but **William Water Butler**, of **Mitchell and Butler** fame had some sympathy with these issues and with the burgeoning suburbs sought to populate them with "fewer but better" pubs and in the early 1900s set up the **Licensing Surrender Scheme**, through the Birmingham Property Company to negotiate with the Licencing Magistrates the surrender of inner city redundant licences in exchange for new licence's in the suburbs.



The Company, the Birmingham Property Company, also set up a self-funded, by a levy paid by the brewer for each new licence granted, compensation scheme to compensate brewers and licensees when a licence was extinguished. This scheme was so successful that a nationwide scheme on the same lines was introduced in the **1904 Licensing Act** and between 1904 and 1914 **1000 licences in Birmingham were surrendered**.

In line with the "fewer but better" policy, brewers built large airy multi large-roomed pubs that offered distraction to drinking, such as billiards,

bowling, food and non-alcoholic drinks. In parallel, disinterested management was introduced where pubs were managed by a brewery member of staff who was paid a salary with no incentive for the manager to sell more alcohol. Another part of the "fewer but better" policy was to make the pubs more attractive to a wider audience (i.e. women and families) Hence the "improved pub" was born.

The first improved pubs in Birmingham in the early 20th century were part of a systematic programme by local magistrates and brewers, particularly Mitchells & Butler, Davenports and Ansells to create "fewer and better" pubs, with the aim of improving the image of both the pub and its customers. Hence Birmingham has a number of large pubs all over the city and expanding suburbs, closer to their clientele, usually in Brewers Tudor or Tudorbethan architecture.



The Red Lion in Kings Heath built by C. E. Bateman in 1904 is a fine example of the new "improved pub".

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Real Ale vs Brewery-Conditioned:

Clearing Up the Confusion

It is widely assumed that beer served through a traditional hand pump is cask-conditioned 'real ale.' However, some have raised concerns that hand-pumps might be being used to dispense beer that is not cask-conditioned, potentially misleading drinkers.

Real ale is cask-conditioned, meaning it undergoes secondary fermentation in the container it's served from. It's unfiltered, unpasteurised, and contains live yeast, giving it a distinctive, evolving character.

Brewery-conditioned beer, by contrast, is matured and clarified at the brewery. It's typically filtered and pasteurised, then packaged in kegs, bottles, cans, or bright casks. Some pubs serve it through hand pumps, which can make it look like real ale, but it isn't.

Breweries and pubs often do this for consistency, shelf life, and ease of service, not necessarily to mislead. But it does blur the lines, and clarity matters.



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A Case in Point

Marston's (now part of Carlsberg Britvic) markets **Wainwright Gold**, **Wainwright Amber**, and **Hobgoblin Session IPA** as "*brewery conditioned*." These were previously labelled "*Fresh*" ales, a term they have now dropped—possibly following CAMRA action and a referral to Trading Standards authorities.

Otter Brewery still produces "**Amber Fresh**," but also offers *cask-conditioned* **Otter Amber**. So far, there's no evidence of Amber Fresh being served via traditional handpump or any other form of misleading dispense.

There's nothing wrong with enjoying brewery-conditioned beer, it can be excellent. However, a handpump is usually seen as a sign that beer is cask conditioned. CAMRA worries that using a handpump to serve brewery-conditioned beer could mislead customers.

Real ale deserves recognition and so do those who care about what's in their glass.

If you see any examples of misleading dispense, please let us know and, if possible, send a photograph. editor@wightwash.org.uk



This series of articles was inspired by the silhouette images on the wall of Cockram's Yard in Newport. In this issue we look at John Milne - *The Earthquake Man*

John Milne (1850–1913) was a pioneering British scientist widely regarded as the father of modern seismology.

Born in Liverpool in 1850, he trained at King's College London and the Royal School of Mines, where he studied engineering and geology.

In the 1870s, Milne undertook geological expeditions to Newfoundland, Labrador, and the Sinai Peninsula. By 1876, his reputation had grown enough to secure a professorship at the newly established Imperial College of Engineering in Tokyo. Disliking sea voyages, he travelled overland across Siberia to reach Japan.



John Milne

1895



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Following a major earthquake in Yokohama in 1880, Milne helped establish the Seismological Society of Japan and developed the horizontal pendulum seismograph, a device that allowed scientists to detect and measure distant tremors with new precision.

In 1895, Milne retired from his post in Japan and settled at Shide Hill House, just outside Newport, with his Japanese wife, Toné. There, he established the world's first private seismographic observatory, which became a hub for international seismic data collection, attracting visitors and correspondence from scientists across Europe and beyond.

His work earned him accolades from scientific institutions worldwide, yet he remained deeply connected to the Isle of Wight.

After his death in 1913, he was buried at St Paul's Church in Barton. His contributions to science are commemorated in a dedicated display at Carisbrooke Castle Museum.



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A New Event for Autumn 2026



A new idea is being explored for Autumn 2026: a festival celebrating the pubs of the Isle of Wight. Rather than a single large event, the proposal is for a series of weekends, each focusing on different towns or areas of the Island.

Participating pubs would be invited to offer something special. The obvious choice would be a beer festival, but it could just as easily be a cider festival, a weekend of folk music or a vintage car rally. The aim is to highlight the variety and character of our local pubs and to support landlords and brewers.

The idea is still taking shape, but interest is growing.

If you run a pub and would like to get involved—or if you have ideas to share—please visit **isleofpubs.co.uk** and fill out the short questionnaire. There's no commitment at this stage; we're just gauging interest.

You can reach us anytime at: **info@isleofpubs.co.uk**

More details will appear in future editions of **Wightwash** and on the website.

Website: **isleofpubs.co.uk** | Email: **info@isleofpubs.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/ In what tv series did Hyacinth Bucket appear?
- 2/ Who is first man to score a hat trick in a FIFA cup final?
- 3/ Which Chancellor of the Exchequer introduced the "beer duty escalator"?
- 4/ In which musical are these the final lines "Eliza? Where the devil are my slippers?"
- 5/ In which month is St George's Day?
- 6/ How many dark squares are there on a standard chess board?
- 7/ Who is the only US president to brew beer in the White House?
- 8/ Which British brewer was the first to register a trade mark?
- 9/ and 10/ Identify these car manufacturers from their logos.

9



10



Answers to the Autumn Quiz

- 1/ 1969
- 2/ Cello
- 3/ Table Tennis
- 4/ Mars
- 5/ Oxygen
- 6/ James Callahan
- 7/ Hop Back
- 8/ Cabbage
- 9/ Birmingham
- 10/ Glasgow

Ruth Godber wins a meal voucher and Andre Moule 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](https://www.instagram.com/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.

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

Dates for your Diary

22nd December - **Christmas Fayre** - Arreton Barns

25th December - **Xmas Day with the Donkeys** - Isle of Wight Donkey Sanctuary

31st December - **New Year's Eve Barn Dance** - Bargeman's Rest

24th January **IOW CAMRA AGM** Binstead Arms 1pm (TBC please check [website](#))

Bob and Sue's Irish Music Sessions:

9th Jan: Prince of Wales, Newport | 21st Jan: Wheatsheaf, Yarmouth | 28th Jan:

Blenheim, Ventnor | 4th Feb: Woodman's Arms, Wootton (8.30pm start - all others 8pm)

Feb 13th: Prince of Wales, Newport | 18th February: Wheatsheaf, Yarmouth

For more details contact Bob 07730 3322289 or bobhuxtable@btinternet.com

10th May **Wolverton Folk and Blues Fair** Wolverton Manor TBC

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!!**

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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.

Wightwash can be contacted by phone **721557** or email editor@wightwash.org.uk

Wightwash Website www.wightwash.org.uk

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