

BeerPoint

BeerPoint is a system whereby members of the Isle of Wight branch of the Campaign for Real Ale can recommend pubs that they have recently visited and found the beer to be of a good standard.

The system is providing a useful tool in highlighting good (or bad) practice.

BeerPoint is administered by our chairman John Nicholson who can be contacted via editor@wightwash.org.uk

Here is a list of our current **Recommended BeerPoint** pubs by area:

North:

Horseshoe, Northwood; Traveller's Joy, Northwood; Prince of Wales, East Cowes; Ship and Castle, East Cowes; Anchor, Cowes; Union, Cowes; Fountain, Cowes; Portland, Gurnard, Sportsmans Rest, Porchfield

East & North East:

Dark Horse, Brading; Vine, St Helens; Ye Old Village Inn, Bembridge; Propeller, Bembridge; Simeon Arms, Ryde; Swan's Nest, Ryde; Castle, Ryde; King Lud, Ryde; Fowler & Co, Ryde; High Park Tavern, Ryde; Lake Huron, Ryde;

Central:

White Lion, Arreton; Crown, Shorwell; Three Bishops, Brighstone; Chequers, Rookley; Four Seasons, Wroxall; Pointer Inn, Newchurch; Prince of Wales, Newport; Old Stag, Newport; Newport Ale House; William Coppin, Newport; Waverley, Carisbrooke.

South and South East:

Ale and Oyster, Ventnor; Bonchurch Inn; Buddle, Niton; Chine Inn, Shanklin; King Harry's, Shanklin; Waterfront, Shanklin; Crab and Lobster Tap, Ventnor; Volunteer, Ventnor; White Lion, Niton; Old Comical, Sandown; Castle Inn, Sandown; Tap, Sandown.

West:

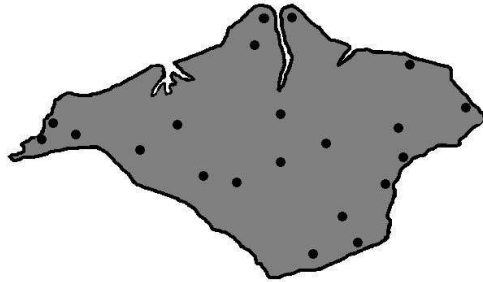
Saltys, Yarmouth; Prince of Wales, Freshwater; Vine, Freshwater; Red Lion, Freshwater; Sun, Calbourne; Broadway, Totland;

Please check the website for an up-to-date list

www.wightwash.org.uk
and click on "BEER POINT"

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

Volume 2, Number 50

Newsletter of the Isle of Wight branch of CAMRA

Winter Issue 2011

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



If you glanced at the top of this page you may have noticed that this is Volume 2 Number 50.

Nick Ward and John Nicholson started the magazine in the early 90's but persuaded me to take over as editor when they heard I was about to retire from the sea.

My first issue, Volume 2 Number 1 went out in the summer of 1999; and here I still am, 49 issues later.

This does give me the opportunity to say "**Thank You Very Much**" to all the contributors, distributors and advertisers that have helped and supported *Wightwash* over the years.

Cheers!

Tim



In this **FREE ISSUE**:-
POLICE PAGE, News & Gossip,
Pete's Progress, **Cider Page,**
Island Landmarks, PRIZE QUIZ,
and some more stuff....

Now we've reached the 50th edition of Wightwash, I thought it might be timely to reflect on how far beer has come, not just in the currency of Wightwash, but in the last century. As we sit in Fowlers, for example, nursing our pints of Yule Be Slaughtered or Dogs Borax and murmuring lyrical phrases of appreciation to our fellow imbibers, we could be pardoned for forgetting that it wasn't always like this. This is beer, but not as we knew it, Jim.

Had we been sitting in that pub, say, back in the fifties, how different our experience would have been. For a start, we would have had some strange looks, because it was a drapery store then. Having been politely requested by the manager to remove ourselves to a more appropriate venue, we cross the road to the Antelope, and order a round, having been less than successful at Fowler & Co. However, instead of a choice of 12 handpumps (five if you exclude the interesting ones that are 'available soon'), there's a mild and a bitter, but no clue how strong they are. We have a pint of each; both beers are warm, the bitter has clearly been on a while as I can't see through it, and the mild is drinkable but has very little flavour.

Yes, I know what you're thinking – this could be a scene from last week. The difference now, though, is that you can wander down the road and visit another hostelry with a different range of beers, some from hundreds of miles away, maybe from the continent, and be treated to a tasty ale in fine condition. OK, there isn't the choice of pubs as 60 years ago, but the quality and variety of beer the few remaining sell more than atones for the loss of facilities. And this is what we forget. Most of us think fondly of those golden days of the fifties when there were loads of pubs, plenty of brewers, all beer was real and Killer Keg had yet to make its irredeemable mark on the brewing industry, but let's consider why keg came to dominate. It wasn't just a cynical ploy on behalf of the brewers to maximise their revenues – it was also due to the inconsistent and often

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

- 1/ Who played Private Pike in Dad's Army?
- 2/ Barrington Row in Calbourne is also known as what?
- 3/ In which county would you find the Angel of the North?
- 4/ When did Queen Elizabeth II first visit the Isle of Wight?
- 5/ What musical instrument is associated with Stephane Grappelli?
- 6/ Which is the only English football team to play in the Scottish League?
- 7/ Who recorded "Happy Jack"?
- 8, 9 and 10 Name the three South American countries that span the equator.



Answers to the Summer Quiz:

- 1/ Captain John Smith
- 2/ Les Miserables
- 3/ The Ear
- 4/ Apple
- 5/ Baklava
- 6/ Happy Jack
- 7/ Hydrogen
- 8/ Sofia
- 9/ Sebastian Vettel
- 10/ Stirling Moss

Peter and Brenda Flynn win a £20 meal voucher and Jennifer Palmer wins a case of Yates' beers. Thank you to all the others that took part.

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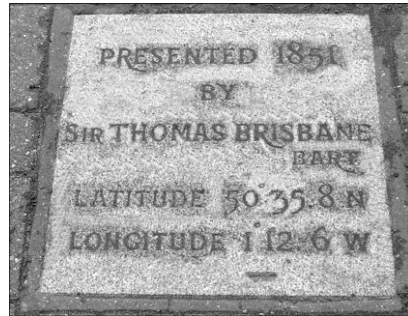
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The Brisbane Pillar



Sir Thomas Brisbane lived for a while in Ventnor in the mid ninetieth century. A keen astronomer, he applied to the authorities for permission to place a pillar on the Ventnor esplanade. It was to have a dual function, the first to establish by astronomical observation, the exact global position of a site in Ventnor. The second aim was to denote, in conjunction with stone markings, an accurate indication of the exact time at noon each sunny day. Permission was given in 1851 and the pillar with its capping metal gnomon is there till this day. Modern technology has rendered this monument obsolete but in the days before radio time checks existed it would have been of great value to the town. Using only the chronometers available to him, his latitude and longitude position is remarkably close to the Global Position figures available today



Sir Thomas had an interesting career. A Scottish landowner, he had enlisted in the British army and served under the Duke of Wellington in the Spanish Peninsular War with the rank of Brigade Commander. In 1821 he went to Australia as Governor of New South Wales. When the neighbouring state of Queensland was established, the capital, Brisbane was named after him. He is remembered in Australia as a gifted astronomer and the Sir Thomas Brisbane Planetarium which he founded still bears his name.

Rob Marshall

We are indebted to Fay Brown for much of the detail in this article



indifferent quality of the limited number of draught beers available; bottled beer became popular for that very reason. Take Burts at Ventnor, for example. We regarded them in high esteem during the dark ages of keg and eagerly sought out their pubs and their beers, but, until their latter years, the only draught beers they produced were a light mild and a session bitter. And woe betide

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you if you ordered a pint beyond Wroxall – it wasn't a good traveller, as many locals of the Hare and Hounds discovered to their cost (when you often had to be a good traveller yourself to get to the Gents in time)!

I know we CAMRAholics are always banging on about what a wonderful bunch of folk we are, and how we'd all be drinking Europiss had it not been for our devotions, etc, etc – but it's true. We talk about a declining beer market now, but it's been declining for yonks – it's not something which began last week. CAMRA might have an agenda which has very successfully promoted natural beer, but that isn't where it begins or ends. By raising beer to such a high profile, CAMRA has not only improved the quality and variety of beer right across the spectrum, but stimulated interest in all aspects of the brewing industry. Pubs and beer drinking might be in decline, but consider how much greater that decline would have been without us. The brewers and pubcos who rubbish us might do well to reflect on that.

So here we are at the end of 2011. There might not be as much beer around as 100 years ago, and certainly not as many pubs to enjoy it in, but the quality and variety of it are the best it's ever been. Thank you, CAMRA!

Brian Jacobs

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Pub and Beer of the Year Competition

Yes, folks it's that time of the year again. You should have received a voting form with this copy of Wightwash, one per member. If you didn't please let us know by phoning Gary Daish (07853 425 622) or sending me an email editor@wightwash.org.uk

I would appeal to ALL members to partake. The competition is our chance to give all deserving landlords a pat on the back. Even if they aren't winners, a vote shows someone cares.

There are about 170 pubs on the Isle of Wight and many of them are first class. Now we don't expect you all to conduct your own personal survey of all 170 (although please go ahead if you think you must). All we want you to do is let us know what your three favourite pubs are and list them in order. (And if you if you only have one, that's okay too)

We would also like you to tell us what your favourite Isle of Wight beer is. To help you choose we have written a list, but please note the beer doesn't need to be on the list, it just has to be brewed on the Isle of Wight.

The results will be announced on **John Hannam Meets on Isle of Wight Radio** on Sunday 5th February and published in the Spring Issue of Wightwash.

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5. Respect Pubwatch bans. If unlucky enough to be on a ban (be honest, you probably deserved it) then don't be tempted to sneak into a Pubwatch pub hoping you won't be recognised. Pub-watches these days will extend the bans of individuals who play this game and the misery is simply prolonged. For their part pubwatches take great care to make bans fair and realistic, so serve your 'time' like a grown-up.

6. Never use a weapon. Don't even think about it. That the landlord has chosen to serve your alcohol in a glass, the misuse of which could send you to prison for life, means you need to pause for thought, even go out for a fag, before reacting to provocation. The same applies to pool cues, or, in the time before the smoking ban, those heavy ash trays.

7. No racist or sexist remarks. Or if you really can't help yourself, at least have the decency to reduce the volume of your apoplectic rantings. People do feel safe to express the most repugnant views in pubs, but no remark should make another customer feel uncomfortable. Be warned- excess xenophobia, homophobia, or misogyny are another tip to the landlord that you are past the point of being served. And, to everyone else, that you are unpleasant.

8. No spitting. Obvious really.

9. Leave your drugs at home. To the tiny minority who see the pub as a dealing opportunity, nothing in this charter will make much difference to you, will it? To the rest, who may be tempted to buy or share, just say no. It couldn't be simpler really. Arrest and prosecution may assist your decision-making.

10. Learn to deal with the fresh air. On leaving the pub the alcohol kicks in and you perceive, for the first time, that the whole neighbourhood wants to know all about your latest domestic squabble. Notice how curious householders will open an upstairs window and beg you to shout a bit louder or maybe repeat the bits they missed.

Let's hope this festive period is a busy and successful one for our pubs and clubs, but without any of the antisocial behaviour that deters many would-be customers from going out. Most of our landlords are doing their bit, but it's down to customers to honour their part of the deal. If you want to be served, then behave like an adult. It's that simple.

Mark Voller
Licensing Sergeant



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The Customer Code

The police spend a great deal of time asking licensees to raise standards and to sell alcohol responsibly. Nothing wrong with that, of course, and we won't be relaxing our approach to that any time soon! It is well-known that violence and disorder can be prevented when licensees manage their premises actively and take a few simple precautions.

These days it is the licensee's legal duty to take proactive steps to ensure the safety of customers, to prevent crime, disorder and nuisance, also to protect children on the premises. We call this the 'promotion' of the licensing objectives.

To this end, licensees have become rather skilled at the business of risk-assessment and some make written plans for every conceivable situation. They brief and debrief their staff, employ door supervisors, keep copious records, and participate in pubwatch schemes. When precautions fail, they try to contain the few incidents they cannot prevent, sometimes placing themselves at personal risk in the process. These efforts are not without reward, and it is abundantly clear from the behaviour of customers as they leave the pubs which licensees work hardest at 'promoting the objectives.'

Yet not every incident can be prevented. There is one rogue factor that lies outside the control of the licensee and his staff. That factor is the customer.

It's unfair, of course, to make sweeping generalisations about customers. Actually-despite what some newspapers would have us believe- the vast majority of customers behave impeccably when out in pubs and clubs. There is, as we know, an antisocial minority who can make the drinking experience unpleasant, and in some cases unsafe, for the rest of us. Maybe it's time to suggest a 'customer code of conduct.'

Now most pub customers get this stuff already and don't need to read on, but for the rest of you, here are the top 10 rules of the '**customer code**':

1. Don't argue with the landlord (or landlady). This really has to be Rule Number One. What the gov'nor says goes, and arguing with a decision already made can only make matters worse. Landlords have a right to make decisions- even daft ones- and to make them stick. When told, for example, that you've had enough, accept the news with good grace and you may be welcome back tomorrow.
2. Stay sober. Landlords have a duty not to serve you when drunk, but, strangely, you bear at least some responsibility for what gets poured into your own body.
3. Look out for your mates. When they are no longer coherent, and the fun has long since gone out of them, you (not just the barman) have a responsibility. The Licensing Act makes it an offence for you to buy alcohol for a drunk person. Get over the fact it's funny and think for a second about what happens when your drunken mate gets home and chokes on his own vomit.
4. Don't swear. Or at least knock the volume down a bit. Swearing increases with consumption and provides the landlord with one of the biggest clues that he should have stopped serving you some time back.

Thank you to Jack Gorman and Pat Murgatroyd for telling us about the beer festivals that they were involved with recently. First we hear from Jack:

Rookley Country Park opened its doors to a bumper weekend at the beginning of October and raised over £250 for charity in the process. A real ale festival and a children's fun day was available under one roof, with plenty of live talent to boast about too.

Holiday-makers and locals alike were able to sample eight different ales ranging from the Island's own Vectis Venom and the ever popular Bishop's Finger, as well as the regular ales Yachtsman's and Bombardier.

To coincide with the weekend long festival, Vectis Radar organised an acoustic stage showcasing the very best of local talent with storming headline performances from Gareth Icke and Tim Pritchard, The Vecks and Yours and Mine. The weekend also saw memorable sets from Jack Gorman, Slombers Woke, Tigers In Japan, Jo Walkden, The Flycatchers, This Way Up, Jon Betchley and EnglanE.

The Sunday FunDay held a talent show to raise money for The Help Gracie May Walk Fund. The winner, 12 year old Molly Frost, claimed her prize of £50 and helped raise over £250 for the cause with an outstanding performance.

However, with such good weather more people were interested in hitting the Island's beaches but with such a good response the Rookley Real Ale Festival could become a regular entry in your diary. *Thanks Jack*

A Barmaid's View of a Real Ale Festival.
By Pat Murgatroyd.

The Prince of Wales, Newport is a small



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town pub on a busy corner and listed in The Good Beer Guide 2012. As mum /mum-in-law of Ben and Ruth who run the pub I can pull a pint when called upon and I was called upon when they decided to host a Real Ale Festival in October, something they had never done before.

As all licensees will know, a good deal of activity takes place before any such event – advertising in the local press, ordering a good selection of real ales and ciders in addition to those already on the pumps, making room for the stills from which to serve the guest ales and generally spreading the word. We researched and produced a sheet of brewers' notes providing information about the ales featured in the festival. One of many detailed descriptions included, "sweet caramel from the rye crystal malt and soft mellow fruitfulness in the finish". Tempting, eh? A prize was offered for the winner of a Real Ale Quiz devised to challenge amateurs and experts alike whilst they sampled the range of brews available.

The regulars of The Prince of Wales, even those who don't usually drink real ale, were curious and interested and above all they welcomed newcomers into the pub. One group of young men had come across from

the mainland and cycled to the pub having read about the Festival in the autumn edition of Wightwash. They were soon drawn into the friendly atmosphere and teamed up with locals for a game of cards. Many of the regulars sampled drinks they had never tasted before. There was a genuine sense of bonhomie and sharing of experiences.

For the uninitiated or the not-so-serious real ale drinkers there was the brilliant opportunity of "tasters" - small glasses measuring one third of a pint. These were especially appreciated by people who wanted to try out a range of ales or ciders before deciding on a favourite. Perfect too for the ladies who might not have wanted to handle a full pint or even a half at a time. I enjoyed working alongside Ben and Ruth,

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servicing the extra customers and providing the usual light meals and bar snacks. I had a great time and enjoyed the friendly banter of a busy pub.
Thanks Pat

On the subject of festivals, we already have news of one for 2012.

The Gurnard Mayday Beer Festival

The beer festival will be on 6th of May, starting at noon. There will be at least one meet the brewer session, with free beer tasting, during the afternoon. We will have a minimum of 9 real ales, 2 real ciders, Belgian fruit beer, and a visiting Lager (something a bit different). There will be a catering wagon on site during both days. On the Sunday evening there will be a ticket only barn dance, during which the ale bar will be open. On Monday 7th, following the traditional Mayday parade through the village there will be entertainment and side shows at the village Mayday fete, during which the ale bar will be open.

The festivities will be taking place in Spencers Field, Tuttons Hill, Gurnard.

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was behind the bar. We visited this one twice and the Orange Wheat beer was great, but the Westmalle was something else and we walked back to Gt. Yarmouth! Go to www.triangletavern.co for more information.

Would you believe another cracking pub this time in Norwich? The Fat Cat pub has 30 real ales all year round, 50 bottled beers, 15 continental lagers and fruit beers on draught, well filled rolls @ 60p and pork pies. We went in at 12.05 (it opens at noon) and was heaving! They have their own brewery at what used to be the CiderShed and is now The Fat Cat Tap. I tried the Cougar and then Timothy Taylor Landlord both in excellent form. We also bought two bottles of Schlenkeria original smoked beer (Rauchbier) they reminded us of Edgar at the Blacksmiths, a perfect starter for a roast beef dinner! The toilets here were immaculate, with polished copper pipes. You don't sadly see that very often these days! I always say if the toilets are clean you don't have to worry about the rest of the pub! To see their beer list and more info. go to www.fatcatpub.co.uk
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Ron Recommends

The White Lion, Arreton



Chris, Katie, James, Ewan, Mo and Kelvin deserve congratulations on a well-run, super dining pub. The beer is always at its best, and recently I've had the pleasure to savour Sharp's Doom Bar better than I've ever known it before. This wasn't just a fluke, because for three visits running it's been nectar!
When I arrived on a Tuesday evening in mid-November, the pipes were being cleaned by James and Chris, and they were being very conscientious. It's not surpris-

ing that the beer is always so good!
I must make mention of the ale that went on whilst I was there - Fagin's, from Itchen Valley. I must confess I'd not heard of this brewery before, but I was most impressed. At 4.1% it's an ale to be treasured, and a strong contestant to Doom Bar!

Ron Bird

Latest travels to Norfolk in the camper van.

On the way we stopped in New Forest and revisited The Red Shoot pub and brewery www.redshoot.co.uk. The landlady, Jude Karelus, was on her day off but the pub was excellent, two pints of Muddy Boots at 4.2% (mild) went down very well after a four mile walk. It has two beer festivals a year with a campsite next door so it has got to be worth a visit.



Next stop was at West Runton which is half way between Cromer and Sheringham. At the White Horse pub at East Runton, the landlord and his wife Russell and Andrea had only been in for five weeks and had had a hard job making the place presentable. Good beer - Woodfordes Project Nelson which is Woodfordes latest beer,

Elgoods Cambridge and St Austells Tribute. Turn over was quick - selling a barrel a day. Their food good and well priced, friendly atmosphere, and clean toilets.

Walked to Sheringham and found The Windham Arms www.thewindhamarms.co.uk which is Norwich and Norfolk's pub of the year. It had five real ales and a good friendly atmosphere.

Next up was at Lowestoft and The Triangle Tavern. This is one of three pubs owned by the



Green Jack Brewery. IT IS A PUB TO DIE FOR!

No frills, music, tv, kids, in bottom bar but the top bar has music plus outside area. It had seven of their own beers - Lurcher Stout 4.0%, Manseer IPA 5%,

Hop Harvest 4%, Excelsior Brown Ale 3.7%, Trawler Boys Bitter 4.6%, Gone Fishing ESB 5%, Orange Wheat Beer 4.2%. It also had two Guest ales - Inferno 4% from Oakham Brewery and Scarecrow 5% from Hektors Brewery.

There was also Westmalle's Trappist and Bachos Frambozenbier from Van Honsbrouck brewery on draught. Good rolls, pork pies and pickled eggs. Everybody who came in talked to us - very few pubs like this exist anymore. Gareth Newman (UK's thumb wrestling champion!)



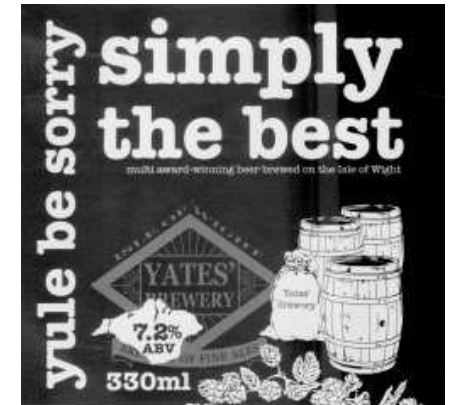
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of Yates beer give Hayley or Chris a ring (867878) and put your order in. Everyone at Yates Brewery wishes all readers a very Happy Christmas and peaceful New Year.



The latest **Cask Marque** accreditation has gone to an unexpected outlet - **Norton Grange Coastal Village**, the Warners Leisure Hotel in Yarmouth. Well done Darren and team!

Yates News

(from Lorraine Daish)

As reported in the previous issue of Wightwash, the brewery has invested in two new fifteen barrel fermenters which are now in place. This has come at the right time as the brewery has been asked to supply Punch Taverns with **Golden Bitter** as part of their Finest Cask portfolio during December, January and February. So look out for it in any Punch pub across the United Kingdom. I think this is a great achievement for the Brewery and goes to show how popular their beers are. Congratulations to you all!

Also the absolutely fantastic, award winning, **Yule be Sorry** is now available in 330 ml bottles with new brilliant labels so you won't be able to miss it. By the time you are reading this the run up to Christmas and the New Year will be well on its way so the brewery will be flat out to meet an ever growing order book. If you enjoy a drop

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Goddards News

(from Brian Jacobs)

It's been a good year so far, with both Island and Mainland turnover for draught beer up by 10% on last year. Bottled beer sales have levelled out, and the Brewery has recently established a supply agreement with Greene King. Liquor tank capacity was increased earlier this year, and a new mash tun and grist case are about to be installed, all of which will increase the brew length by up to 20%. Additional casks have been purchased to handle the extra capacity. Winter Warmer is nearly ready to hit the streets, and Richard, the brewer and MD, is about to start work on their Christmas beer, Pie-Eyed, which will be launched with a new pump clip.

The Brewery has been in touch with the local MP affirming their support for the Government's pubs in the community initiative.

Ken Matthews and his merry band of GBG surveyors have started their weekly outings. Ken writes: "Many people ask 'How does a pub get into the Good Beer Guide?' and the answer is quite simple - good quality beer, served at the correct temperature and in the correct manner. The Isle of Wight Branch has only this criteria, nothing to do with the biggest pub, biggest sales, biggest range, best food, nothing to do with atmosphere, bright lights, easy chairs etc., etc., just good quality beer served and presented in the best possible way." Surveying starts in November and the final 22 pubs for inclusion are decided on in February. Please see the Wightwash website www.wightwash.org.uk for more details

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Ecurbrekal the Poetry Band are planning a pub tour. They describe their material as "Derek and Clive meet the Bonzo Dog Band". If this sounds up your street, the band can be contacted through www.myspace.com/ecurbrekal.

The "Is Beer Good or Bad for You" debate has been followed closely by our diligent secretary Alec Lawson. Here are some excerpts from a recent Government publication:
"Non drinkers have higher all-cause mortality than light and moderate drinkers, and heavy drinkers have even higher all-cause mortality than either group."
"There is, therefore, a cross-over point in terms of alcohol consumption where the relative risk of death becomes equal to that of non-drinkers."
"The evidence we have studied for men of all ages identifies a band of minimal mortality associated with a weekly consumption of between about 7 and 28 units a week."
Alec comments "You have to accept that 28 units is not a lot compared to the sort of quantities we clock up. However to listen to the health lobby you would think any consumption is harmful."
As the old Music Hall song goes, "A little of what you fancy does you good"!

cider has extra yeast added. For a couple of days nothing happens and then the "furious" or "wild" fermentation takes place. This produces an abundant amount of sticky froth which is drawn off. The tanks are then filled to the brim with extra juice to expel all the air and prevent oxidation. The cider stays in the fermentation vessels for a further 8 to 10 weeks before bottling. A metric ton will produce 850 litres of cider. Sharon Orchard currently produces 220 tons of apples per year - You do the math (as our American friends say).

If you would like to visit the Orchard, it is open 10.30 - 5pm Tuesday - Sunday.

Check the website (www.sharonorchard.com) for more details and to find out when you can watch the pressing process. You can also catch up on Sharon's exciting Everest Adventure!



Sharon and Joe McNally

List of Sharon Orchard Ciders:-

- Island Gold** - a dry, full bodied cider with a beautiful copper colour.
- Foxy Coxy** - made predominantly from Coxes Orange Pippins this cider is refreshingly fruity.
- Scoggle** - A smooth, medium cider.
- Scrumpy Joe** - A traditional cloudy and sweet cider which is sweetened with the Orchards Apple and Blackcurrant Juice.
- Ashey Press** - the sweetest of the bunch. The taste of the apples comes through in abundance.

All ciders are still and all are 6% abv.

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Sharon Orchard



17 Years Ago, Joe and Sharon McNally started the Sharon Orchard on 17 acres of farmland on the outskirts of Ryde. 10 acres were planted with apple trees and for the first 10 years they just produced apple juice. 7 years ago they decided to try and produce cider. Now demand for their cider has grown so much they are planting in the remaining 7 acres and a new farm shop will open at Easter. Cider making now ac-

counts for about 50% of their output. On a bright November morning CAMRA members Tim Marshall, Gemma Vine and Ben Brown visited The Sharon Orchard to hear about cider making from Joe. Joe explained that it is possible to make cider from any type of apple but much of the cider

made from the common forms of supermarket apples would taste very similar even if different types of apple were used. Apples are picked from the end of August right through to the end of October and those not used immediately are put in to cold storage.



The first part of the cider process is exactly the same as that for apple juice - the apples are chopped up and pulped and then squeezed. The traditional method would have involved hessian sheets and a press; these days it's all done with steel rollers and a micro-porous belt. It is at this point when the processes differ, the apple juice is pasteurised to "subdue" any wild yeasts present; the



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Last month I received an email from Ann Brooker: " ... when our builders were digging the footings for the conservatory they unearthed some small beer bottles which have Yelf & Co Ryde and Sandown stamped in the glass. I am aware of Yelf's hotel in Ryde, but have been unable to find any mention of the brewery anywhere. Any information you have would be appreciated"

I couldn't help, but I knew a man who could, Jeff Sechiari from the Brewery History Society. Jeff wrote back to Ann :

"As far as I'm aware the Yelf family never had a brewery. Apart from the hotel they had a strong wine & spirit business (and, no doubt, beer as well) and I would think they simply bottled a lot of what they sold themselves from casks that they had purchased, doing this in their own branded bottles (as people later put their own label on home bottled Guinness, Bass, etc.). There is an excellent collection of Yelf records in the Records Office in Newport - see <http://www.nationalarchives.gov.uk/A2A/records.aspx?cat=189-yel&cid=-1#-1>"

I asked Jeff to tell us a bit more about the Brewery History Society and I'll publish his article in the next issue.



Date for your diary

IOW CAMRA XMAS Social
Friday 16th December
Ship and Castle, East Cowes
8.00
All Welcome

Branch Meeting
Wednesday 14th March
8.30
Castle, Sandown

IOW CAMRA AGM
Friday January 27th 2012
8.00
Traveller's Joy, Northwood

National AGM
30th March—1st April
Riviera Theatre, Torquay

Branch Meeting
Wednesday 15th February
8.30
Fowlers and Co, Ryde

Let us know your news or advertise your event for **FREE!**
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or email
editor@wightwash.org.uk

Ale and Oyster, Ventnor



The new faces behind the bar of **The Ale and Oyster**, Ventnor are Jason Stredder and Susannah Harvey who took over the pub on the 3rd November. Jason and Susannah have come over from Hampshire where they ran **The George** at Alton as managers. Taking on the tenancy of the Ale and Oyster has given them their first chance of running a business of their own. They will, no doubt be hoping to duplicate the success of the George which has been in the

Good Beer Guide for the last two years running; and it is clear from the local CAMRA branch magazine, *Worts and Ale*, that it is a favourite with the members.

Currently there are two hand pulled beers at the Ale and Oyster:- **Doonbar** as the regular stock ale and a rotation of guest ales from Punch's Finest Cask portfolio. Recent beers have included **Otter Bitter** from Devon and **Harvey's Sussex Bitter**. All guest beers are £3 a pint.

There is currently a special offer of 3 for 2 of large glasses of house wine.

By the time you are reading this there should be a menu of home cooked food. Watch out for special offers and some seriously big burgers.

Plans for the future include a loyalty system, the reintroduction of some pub games and some themed evenings.

Jason and Susannah will be pleased to welcome you either to prop up the bar for a chat, or to sit nice and snug and warm and look out of the window at the ever changing Ventnor seascape.

The pub is currently open 11am to 11pm Wednesdays to Sundays but will open full time after Christmas.



Jason and Susannah (& Pepper)

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Wishing Well, Pondwell

We have New Management at the Wishing Well Inn at Pondwell, so I went to chat to them.

They are Kate & Anthony, both new to the Pub Management area, although Kate worked behind the bar when younger. They intend to continue with good local food, fortnightly bands, quiz nights, etc. They still intend to put on Goddard's **Scrumdigitty**, **Abbots Ale** and a Guest Ale.

At the moment they are just settling in, and realise that Autumn is not a good time to start !! Anthony stated that they were going to do breakfasts from 8 a.m. till 11 a.m., but this was news to Kate !!



Brian Cope



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