

Dates for your Diary

27th September **Apple Day** Brading Roman Villa (see page 20)
1st - 12th October **Wetherspoon Beer Festival** - Man in the Moon and Fowler & Co.
2nd October **History of Isle of Wight Breweries** - Falcon Cross Hall, Shanklin 7.25pm
3rd October (and every 1st Friday) **Kelvin's Pop-Up Bar**, St Lawrence Village Hall
4th October **Wight Knuckle Oktoberfest** Wight Knuckle Brewery, Nunwell
10th - 12th October **Magnificent Seven Pubs Festival** - Ryde (see page 33)
11th - 12th October **Beer and Steam** Isle of Wight Steam Railway, Havenstreet
11th - 12th October **Folk & Ale Festival** Harry's Bar, Royal Esplanade Hotel, Ryde
11th - 12th October **Wightrider** Ryde Bus Museum
18th - 19th October **Ale House Cowes 1st Anniversary** Live music all weekend
29th - 30th November **Winter Gala and Festive Ales Weekend**. IW Steam Railway

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

Wightwash

Volume 2, Number 102

Magazine of the Isle of Wight branch of CAMRA

Autumn Issue 2025

In this FREE issue...



and much, much more...



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



Wightwash
website

Do good pubs and beer matter to you?

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

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

Benefits include discounts at festivals and pubs, subscriptions to Beer magazine and Wightwash, plus access to exclusive tastings, events, and brewery tours.

Join the beer movement today—every pint in a proper pub is a small victory for tradition.



Come and join us :
<https://camra.org.uk/join/>



Important message from Mike Hoar:

If you're not receiving my news emails and you believe you should, or would like to go on my list, please contact me at mike.camraiw@gmail.com

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

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

- 1/ In what year were we invited to help Bob Dylan "sink the Isle of Wight?"
- 2/ What instrument does Yo-Yo Ma play?
- 3/ In which sport did Islander Carl Prean excel?
- 4/ Which planet is known as the "red planet"?
- 5/ Which element has the chemical symbol "O"?
- 6/ Who was Prime Minister directly before Margaret Thatcher?
- 7/ Which brewery brews Summer Lightning?
- 8/ Savoy, pointed and Dutch white are types of what?
- 9/ and 10/ In which cities would you find these statues?



Answers to the Spring Quiz

- 1/ Sweden
- 2/ A Touch of Frost
- 3/ Dorothy O'Grady
- 4/ George III
- 5/ Weihenstephan (Bavarian State Brewery accepted)
- 6/ Salisbury
- 7/ The Balta Light (Sumburgh Hotel accepted)
- 8/ Potatoes
- 9/ Burts
- 10/ Mew's

Julie Hardy wins a meal voucher and David Clapper 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
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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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A CAMRA Member's Thoughts on Beer Festival Coordination

Supporting Isle of Wight Festivals Through Better Planning and Beer Lists

As someone who's been involved with CAMRA for a good while—and who's attended more beer festivals than I care to count—I wanted to share a few thoughts that might help organisers across the Island get the most out of their events.

First off, hats off to everyone who puts the time and effort into running a festival. It's no small task, and the results are often brilliant. This isn't about telling anyone what to do. But if organisers were willing to **share their proposed dates and beer lists** with CAMRA early on, it could make a real difference. We could help avoid clashes, support more varied beer selections, and promote each event more effectively—in the magazine, the website, facebook and the newsletter.

One of the biggest challenges right now is **timing**. Too many festivals are landing on the same weekend, while other stretches of the calendar remain completely empty. That's not just a scheduling headache—it's a missed opportunity. Overlapping events split the crowd, dilute profits, and make it harder for each festival to shine. It also puts pressure on organisers to avoid duplicating beer selections, which isn't always easy.

A good **beer list** isn't just a formality, it's a selling point. It shows care, variety, and a sense of occasion. It also helps manage expectations, especially at multi-day events where not everything is on tap at once. A proper list should include all beers ordered—even those not yet delivered—and any standby options. If the festival's at a pub, include the regular offerings too. Transparency builds trust, and trust brings people back.

Beer descriptions matter too. We want to know the strength, yes—but also the style. Is it an IPA, a stout, a golden ale? These details matter.

Let's also be clear: a beer festival usually means 15–20 beers. An event with occasional or guest ales might offer 6–7. There's nothing wrong with either—but calling it what it is helps set expectations.

If we want better coordination, we need to spread the message. Flyers with CAMRA voting slips, chats with landlords, and Wightwash deliveries could all help.

And if you're wondering who might take on the task of coordinating festivals across the Island—well, **I will**. Give me a call or send me an email. I'd be happy to help.

Paul Sheldon

t: 01983 611063 e: mrssesheldon@gmail.com



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Please note the deadline for the
Winter Issue will be
11th November 2025



This year's **Cowes Pram Race** (well, pub crawl really) was held on 26th August to raise funds for the Earl Mountbatten Hospice. Musical accompaniment came from Fat Samba and the Medina Marching Band. And a splendid time was had by all!



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PINEAPPLE AND CITRUS

HAUNTED HIGHLANDER

RUBY RYE ALE,
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ISLAND
WHOLESALERS

His behaviour often landed him in trouble, and he was regularly fined for causing public disturbances.

Despite this, he had a knack for self-promotion. He sold postcards of himself to visitors—some of which still survive today.

Alexander Gray died in January 1915. No one knows exactly how. But his memory lives on, not just in local stories, but in the name of a beer that celebrates Ventnor's colourful past.

To learn more about Holy Joe (Alexander Gray), and other fascinating stories from Ventnor's past, visit the Ventnor & District Local History Society at ventnorheritage.org.uk.



Mr. Alexander Gray
or (Holy Joe.)

Ryde Independent Pubs Beer Cider & Craft Festival

The Magnificent Seven Pubs

- The Railway
- The Star Coffee & Ale House
- The Castle Inn
- The King Lud
- Harry's Bar
- The Simeon Arms
- The Solent Inn

Fri 10th-Sunday 12th OCT,



[more details](#)

Holy Joe

Yates' *Holy Joe* is one of the Isle of Wight's more unusual beer names. It honours Alexander Gray, a man who made quite an impression on Ventnor in the late 1800s and early 1900s.

Gray arrived on the Island around 1890 and quickly became a familiar figure. Locals called him "Holy Joe" because he spent his days preaching—often on the Esplanade or outside guesthouses—warning of sin and damnation. It's said he even preached to the seagulls when human audiences proved scarce.

He dressed like a gentleman: top hat, long coat, and umbrella. But his lifestyle was far from refined. He was said to live in a cave in the Undercliff and often slept among boats and beach huts.

Gray relied on the kindness of locals. He would sometimes walk into cafés, order food, and refuse to pay, saying "The good Lord will provide."



The Star
Coffee & Ale House
High Street, Ryde

Ryde Independent Pubs Beer Festival
Friday 10th - Sunday 12th October
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Craft range of drinks on draught
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Goddards Brewery

As summer winds down, the final casks of Inspiration, Goddards' seasonal summer ale, are leaving the warehouse. Taking its place is Puncheon Porter, the autumn seasonal, which is set to be bottled for year-round availability.

The bar has had a name change. The **Firkin Deck** is now **Goddards Bar and Kitchen**. Now that it is open to all, the venue has been reclassified by CAMRA from "Club" to "Pub".



With ten keg ales, four cask ales, and an impressive selection of bottled beers, the bar now boasts a choice to rival any pub on the Island. It even offers a beer for dogs.



Saturday 11th October & Sunday 12th October



www.wightrider.co.uk

The Isle of Wight Bus & Coach Museum is now a supplier of Grazed Knee Cider.





The regular ales remain: **Ale of Wight** 3.8%, **GSB** 4%, **Wight Squirrel** 4.3%, and **Fuggle Dee-Dum** 4.8% (NB in the photo, **Inspiration** has temporarily replaced **GSB**).

Powder Monkey's expansion into wholesale and retail has increased demand for Goddards beers and everyone has been working hard to keep pace. This has meant any plans for new beers have been put on hold.

One exception is **Drunken Sailor**, a 4.6% ABV breakfast stout. (*The term "breakfast" refers to the fact that it has a note of coffee in its taste and does not necessarily dictate the time of day that it should be consumed!*).

Drunken Sailor is made using **nitrogenation**. Nitrogen produces smaller bubbles which gives the beer a smoother mouthfeel. That's in contrast to CO₂-carbonated beers like lagers, which tend to

have a sharper bite.

Goddards now offers more of its beers across all formats — bottle, keg and cask — with each version brewed to the same recipe.

Powder Monkey's acquisition of **Castle Eden** brewery now brings the total up to eight with breweries across Britain and Australia.

Events in October include **Quiz Nights** on Thursday 2nd and Wednesday 15th, plus live music from **Kate Harding** on Saturday 4th, the **Spike Oatley Band** on Friday 10th, **JC and Angelia** on Saturday 18th, and the **Powdercoat Trio** on Friday 31st.

For full details and updates, visit their [Facebook page](#) or check the events section at goddardsbrewery.com.



Tim Marshall Goddards BLO

From this data, we drew up a top 35 list.

After group discussions via email and Zoom, we whittled it down to 30. In some cases, we agreed to make extra visits before finalising. At our final meeting, we confirmed 22 venues for selection, plus 4 reserves.

Each selected venue was visited by at least one team member for a full survey, ensuring WhatPub entries were up to date. In March, we submitted our final list to the Regional Coordinator.

In May, I proofread the draft entries and submitted corrections, including any updates to WhatPub. I had until early July to make final changes or swap in a reserve but no replacements were needed. In July, it went to the printers.

And now, the cycle begins again—for the 2027



Mike Hoar

The next time you down a pint, why not give it a score?

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How GBG Selections are Made

Last February, I led a team of selectors who had the job of selecting 22 venues for inclusion in the 2026 CAMRA Good Beer Guide.

Here's how it actually works.


For those unfamiliar, CAMRA scoring focuses solely on beer quality—not food, décor, or ambience. Members rate their pint from 0 to 5: 0=Undrinkable, 1=Poor, 2=Average, 3=Good, 4=Very Good, 5=Perfect.

Throughout 2024, CAMRA members logged beer scores across the Island. In the summer, I flagged venues with too few scores—at least five are needed to be considered. This resulted in many more venues becoming eligible.

In November, we combined scores from our app with those submitted via WhatPub. In total, we had around 500 scores covering most of the Island venues. Interestingly, the scoring patterns were similar across both platforms, though our app captured more out-of-the-way spots. Notably, every WhatPub score came from visiting members.

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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!

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01983 611011 - goddardsbrewery.com -

Part of the Powder Monkey Group



Island Brewery

The world may be changing fast, but Island Brewery continues to sail steadily on. No Cowes Week for them this year—after being tucked away up at the Marina last time, it barely proved worthwhile. And with even fewer attractions there this year, it simply wasn't viable. That said, sales of Island Brewery's beers across the town were up, with **Yachtsman's** and **Tennyson** emerging as firm favourites.

Island remains a hit at the many festivals that pepper the Island

calendar, and this year was no exception. At the Garlic Festival, they ran two bars and, for the first time, introduced keg versions of their beers. It went down well with those who prefer a touch of fizz in their pint.

RDA still reigns supreme in their range—and across the Island—winning **CAMRA's local Beer of the Year** award by a comfortable margin. Among the sea of porters and stouts out there, it's remarkable




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Brains Rev. James, and a range from local favourite **Wight Knuckle**. On tap at the time of writing were **Fuller's ESB**, **Island Ales Wight Gold**, and **Peckham Pale** — with **Ringwood 49er** waiting in the cellar.

Sam is keen to stock what people enjoy and actively encourages suggestions.

Sam, Simon and Tracy share a simple philosophy: to create a warm, welcoming atmosphere in a classic British pub. They're passionate about reconnecting with long-time regulars, inviting new faces to become part of the fold, and offering holidaymakers in Shanklin a friendly spot to enjoy a proper pint.

King Harry's Bar previously held the CAMRA Pub of the Year award for three years, and Sam hopes to bring the accolade back. He's certainly on the right track, with a good selection of very well kept real ales.

King Harry's Bar is open daily from 2 pm to 11 pm, (10.30 pm on Sundays).





RETIREMENT SALE THE VOLUNTEER

The "Volly" has been trading since 1873 and is a very profitable business, perfect for an Owner Occupier.

A very good example of what pubs used to be like - a place to enjoy a good quality pint and conversation without the distractions of TVs and fruit machines.

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King Harry's Bar

In these days of doom and gloom, it's a rare pleasure to raise a glass to some genuinely good news — and the good news is: King Harry's Bar is open and thriving.

Following its closure last year after the death of former landlord Clive Ottley, the Shanklin pub has now reopened under new management. Two former locals, Tracey and Simon Rolph, have taken on the lease, with Tracey's son **Sam France** now behind the bar.

Sam has named the larger function room The Castle Venue and plans to host Warhammer and Dungeons & Dragons tournaments. The space already features live music every weekend. This will continue during the winter months with live music every other weekend.

The pub offers a rotating selection of real ales, with **Fuller's ESB** a permanent fixture. The other two pumps feature an ever-changing lineup of popular brews, recently including **St Austell Tribute**, **Proper Job**,



Sam

how **RDA** continues to stand out. Its flavour lingers beautifully in the aftertaste, with a bite of espresso that somehow arrives without a drop of coffee. A timeless masterpiece, if ever there was one.

New specials are appearing too, whenever Ashley finds time to experiment. It takes just as much effort to brew one or two casks of a special as it does to run a full batch—but it's worth it. The recent Black IPA, seen at the Steam Railway's festivals, is a curious and popular brew. It's appeared under various names; my suggestion was

Black Wight, part of Island's "anomaly range"—a paradox beer, really, since technically it shouldn't exist!

I haven't been able to drink lately, due to ongoing treatment for kidney failure, which limits my fluid intake to just one litre a day—a tough target to meet and stick to. I do miss my ale, but I still get out to the occasional meeting or event and enjoy the same craic as if I had a pint in hand.

John Nicholson Island Brewery BLO and Branch Chairman



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

Wight Knuckle Brewery

This summer, our beers found the perfect seaside setting at *The Point* in Bembridge. Right on the beach, it has been the perfect spot where locals and visitors alike enjoyed a range of our beers in the sunshine. It quickly became our proudest pop-up venture yet. The beach bar atmosphere captured the spirit of an Island summer—easy-going, sociable, and best enjoyed with a cold pint in hand.

The Island's thirst for our Unfiltered Lager reached record levels this season. Between The Point, Braai, and our other incredible stockists, demand was so strong that we completely ran the brewery dry of lager. Rather than leaving the taps empty, our good friends at Powder Monkey Brewing Co stepped in, allowing us to feature their **Bravo Zulu** Pilsner as a guest beer. It was a big hit, and we're grateful for the support of a fellow local brewery



during the busiest spell of the year. Back at the brewery, the team has pulled together to replenish supplies and we are happy to report that our lager is back, fresher than ever, and ready to meet the Island's appetite. This summer has also seen our beers pouring in more pubs and venues. We've welcomed an exciting mix of new stockists: Bembridge Sailing Club, Mermaid Bar, The Crab Inn, Ventnor Exchange, The Star Ale House, Simeon Arms, The Waverley. It has been hugely rewarding to see our beers reaching more corners of the Island!

Another big highlight for us was being part of **Chris Evans' Gig in the Garden**, a festival-style charity event full of music, good cheer, and generosity. We were proud to be the beer provider for the event. It was great to be there alongside Wight Whisky and Mermaid Gin.

Now we are looking ahead to our

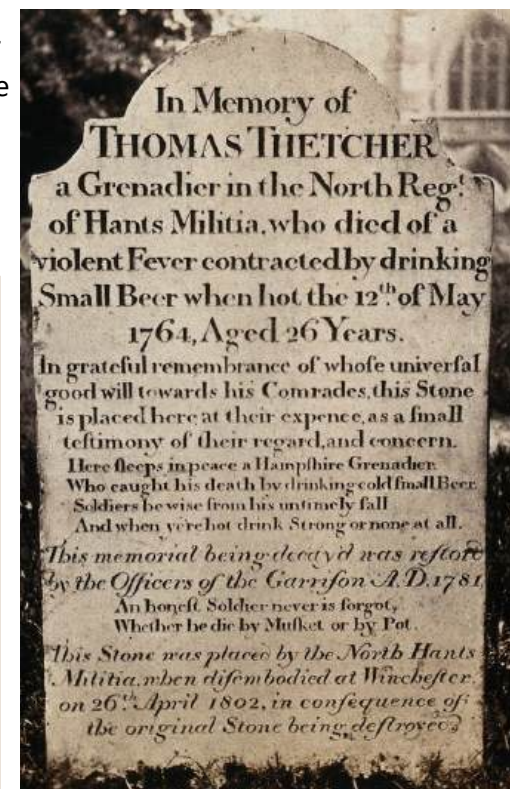


One day, we added a trip to Winchester to the itinerary and visited the famous cathedral. Entry was a steep £25, with no concession for OAPs—students, however, were offered a discount (adding insult to injury). We opted instead to explore the graveyard.

Among the headstones, we found that of Thomas Thetcher, a grenadier who died in 1764 at age 26. His cause of death was reportedly "a violent fever" brought on by drinking **small beer**.

Paul Sheldon

Small beer was a low-alcohol (often under 3%) second-batch brew—cheap, mild, and seen as safer than contaminated water. But if poorly brewed or stored, it could carry dangerous bacteria. Thatcher's tombstone offers a cautionary tale, real or not. Stronger ales, by contrast, were considered tastier and healthier. *You have been warned!*



Here sleeps in peace a Hampshire Grenadier.

Who caught his death by drinking cold small beer.

Soldiers, be wise from his untimely fall.

And when ye're hot, drink strong or none at all.

Back in April, Sheila and I took a brief trip with Daish's Coaches to Bournemouth. The town features two Wetherspoon pubs: **The Moon in the Square**, and **The Mary Shelley** - right opposite Saint Peter's Church.

Passing the church, we stumbled upon the tomb of Mary Shelley, famed author of *Frankenstein*. Her grave lies between the Chapel of the Resurrection and that of General Richard Moody, founder of British Columbia.

Later, we popped into The Mary Shelley pub, marked by a Frankenstein effigy. Among the craft cans sampled were **Oakham Citra**, **Purple Moose High Hops** and **Fierce IPA** (I should point out that Fowler's in Ryde boasts an impressive twelve craft options, with a tempting offer of two for £6.20).



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Finally, we're proud to be finding new ways to minimize waste and support our community. We have begun repurposing our used plastic polykegs into garden cloches. In partnership with local growers and allotment holders, these former beer vessels are now protecting seedlings and extending the growing season

for Island vegetables. From sunny days at The Point to charity festivals and new stockists across the Island, this has been one of our busiest and most rewarding summers yet. We'd like to thank everyone who's supported us. Here's to the autumn ahead, with fresh brews and community events.

Emily Day Wight Knuckle Brewery



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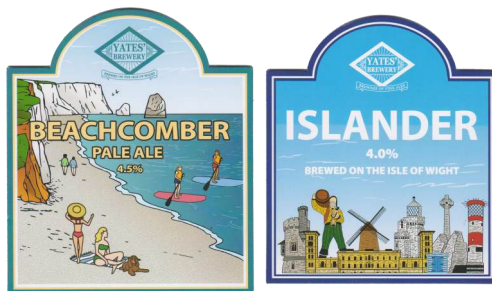
WIGHT KNUCKLE BREWERY

Instagram icon Facebook icon

Yates' Brewery

In my recent meeting with Head Brewer, Josh, I was delighted to hear that cask ale sales are up significantly this year keeping him, and the plant, very busy.

The rebranding exercise mentioned last time has continued at a pace. Yates' are introducing new glassware to reflect this, including a generic glass listing their beer range. The colourful new pump clips have now been introduced for **Islander** and **Beachcomber** following those for **Holy Joe** and



CAMRA is campaigning to have cask ale recognised by UNESCO as an *Intangible Cultural Heritage*—a status that celebrates traditions of global significance.

If successful, cask ale would join the ranks of other celebrated heritage drinks like Japanese sake, Cuban rum and Georgian wine.

This is where you come in....

Before UNESCO can consider it, the UK government must give its backing.

CAMRA needs 100,000 signatures to get the petition in front of ministers.

If you believe cask ale deserves its place on the world stage, scan the QR code and add your name (you don't need to be a member).



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Wightwash

Brewery News

Page Thirteen



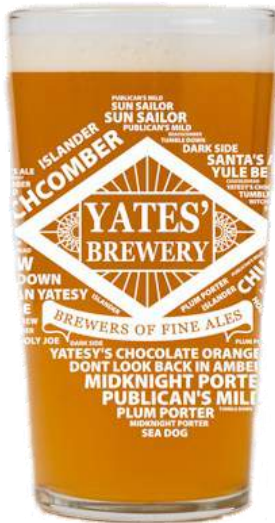
Round the Island. There has also been another new beer, **Sun Sailor** at 3.8%, which was available in time for Cowes Week.

Josh has also been continuing to experiment with the pilot plant. Following **Publican Mild** for the *Duke of York* in Cowes, recent trials have included a **Milk Stout** brewed with Adrian from the *Wheatsheaf* in Yarmouth and trialled there in two forms varying the amount of lactose



and inviting customers to complete a questionnaire sharing their preference. An IPA with interesting ingredients and a special yeast was brewed with Jeff Ledicott and available at his recent St. Helen's beer festival as well as Caulkheads.





The tweaking of recipes has continued with the addition of New World hops to **Beachcomber**, the removal of ground coriander from Holy Joe and dropping the herbs and spices from **Dark Side of the Wight**.

Future plans include a pumpkin Porter, **Midnight**, 5.2% with herbs and spices, which is scheduled for the *Wheatsheaf* (Yarmouth) beer festival. I believe the name derives from ghostly stories at Knighton, just right for Halloween.

Needless to say, Josh has more exciting plans in mind going forward so watch this space. Best wishes,

Jeff Sechiani Yates' BLO



Former 'residents' of the infamous Myrtle Cottage at Somerton (I must be the only person in Cowes that wasn't one) might be interested to know that the building was once a pub called the Malt and Hops, though probably less beer was drunk there in those days than when it became a commune!



The book has presented me personally with a puzzle. It lists the Horse and Groom in Union Road in a completely different building and location to what I can recall in my teens. If anyone can provide more info on that, I'd be most grateful.

This isn't a book you can't put down, rather one that you pick up and put down as your fancy dictates. It's a goldmine of information about Cowes boozers and charts the social and industrial progress of the Cowes area. The detail on each pub is astonishing and it's a fitting tribute to the late Dave Jones and the hours he must have spent researching it. It's 146 A4 pages of sheer delight for any pubhead; it's sponsored by Island Ales, priced at £12.50 and can be purchased from www.chcg.org.uk, local shops, and Amazon. It's the best use of £12.50 this side of the Solent!

Brian Jacobs

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today's parlance; they were so small that a good number of them only yielded a bit of pin-money, relying on the husband's main job to survive. For example, the Blacksmith's Arms in Albert Street, which I used to pass to and from school every day, started life as an unnamed beer house and probably took its name from a licensee, William Cass, who was a blacksmith by trade.



Some of the pubs had fascinating names, like the Dust Hole, Little Hell and the Sugar Store; many had colourful histories and were well-known to the local constabulary. At least one, the Mayflower in St Mary's Road, had its own brewery, and at one time was run by Archie Turner, father of that renowned and utterly delightful Cowes landmark, Patsy Turner, who used to do barmaid duties there in the days before her celebrated 'musical performances' at the Gurnard Hotel.

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Mermaid Marks a Decade with Island-Inspired Gin

To celebrate ten years of distilling on the Isle of Wight, Mermaid has released a limited-edition **Anniversary Gin**, infused with fig leaves from Ventnor Botanic Garden's historic "Brown Turkey" tree—planted in 1870 and still thriving thanks to the island's unique microclimate.

The gin builds on Mermaid's coastal profile, adding a soft depth from the fig leaves alongside familiar notes of citrus, samphire, and a hint of sea air. Just 1,500 bottles have been produced, each presented with a print by coastal artist Michelle Lucking.

Co-founder Xavier Baker describes the release as "*a tribute to the island—ten years of learning and evolving, shaped by local botanicals and community support.*"

Mermaid Gin also earned a 2-star rating at the 2025 Great Taste Awards, praised for its "waves of flavour" and "elegant finish." **Mermaid Spiced Rum** picked up a 1-star award, noted for its warming aromas and balanced profile.

The distillery continues its environmental efforts as a Certified B Corporation, supporting seagrass restoration and presenting its spirits plastic-free.



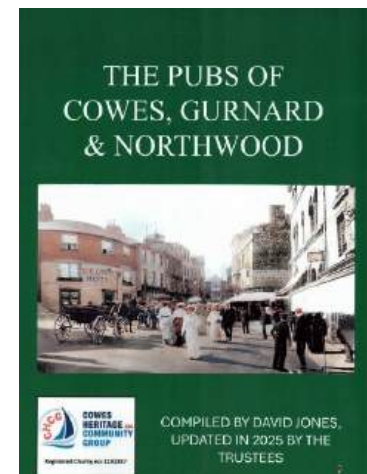
Poppy Payne

The Pubs of Cowes, Gurnard and Northwood

In an England where pubs are disappearing at an alarming rate (RIP The Kingston), or being sanitised of any character, it seems entirely natural that we turn our nostalgic minds back to a period when they were plentiful, unspoilt and unselfconscious. Those qualities we so admire and revere as their strength are, in today's youth-oriented culture, a condemnation to an ultimate oblivion. Their qualities of permanence and unpretentiousness are not part of modern life, and the joy of meeting in an atmospheric boozer where you don't have to fight with loud music to enjoy camaraderie is not shared by the modern generation of drinkers. *Sic transit gloria mundi*. However, one joy which has not yet been denied to us old farts and social historians is to read about pubs like these which we knew so well when they were so remarkably unremarkable. We must praise the heavens that a book like David Jones' 'Pubs of Cowes, Gurnard and Northwood' has now been released in a fourth updated and posthumous edition and is an indispensable source of memories, facts and social history for all those who know and love the area.

The book lists some 150 pubs which have graced the streets of Cowes and its environs at one time or another, a sobering reminder of the fact that barely a dozen exist now. A century ago, you couldn't have drunk your way through Cowes High Street without falling over by the time you'd got halfway – in fact, if you accessed Cowes via the floating bridge (in the days when it was more of a certainty) you'd have struggled to make the High Street.

Dave Jones conveniently parcels up the pubs into bite-sized areas and guides the reader through the long list, giving in-depth histories of all the hostelries involved. We learn that many establishments were no bigger than someone's front room and would have been called 'micro-pubs' in



we encourage people to bring excess apples and watch as they are pressed on site. The simplicity of the process can be admired, and the fresh juice taken away if suitable containers are brought along. This autumn, the **Apple Day** is at *Brading Roman Villa* on 27 September 2025. So if you or your neighbours have had enough apple pie and crumble, and you've still apples on the trees, bring them along to see them being pressed and enjoy some delicious juice.

Helen Jones

Grazed Knee have the **Wight Marque** accolade. It is awarded by the Royal Isle of Wight Agricultural Society (RIAWS). Other holders of this accolade are Island Distillery, Briddlesford Dairy and Calbourne Classics



For more details please visit https://riwas.org.uk/wight_marque/



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Grazed Knee Cider has been making and selling cider on the island since 2019. It is now available across the island at a great selection of bars, cafés, shops and pubs.

We use traditional methods, using 100% Island grown apples, fermented as fresh unpasteurised juice (rather than reconstituted concentrate) with wild yeast, and without chapitalisation (ie the addition of sugar specifically to produce high alcohol levels, only to

dilute with water after fermentation). We do not filter or add fining agents, so there are inevitable lees, especially in our bottle-conditioned ciders, Island Time and Boniface.

We rely on the apples for the taste and strength of the cider, and this varies year on year with how the trees respond with the weather. Part of the joy is that each



annual production will have a different taste spectrum, mouthfeel and ABV.

2025's harvest is promising to be a bumper crop, whereas 2024 produced low levels of apples across the whole country. We are gearing up for the apples to be ripe from September onwards, and for the natural sugar levels to be high, so that Grazed Knee Cider available for sale in 2027 will have ABVs 6-7%, perhaps a little higher.

This summer we entered the prestigious International Cider &



Perry Competition run by the Museum of Cider in Hereford. Our Boniface, bottle-conditioned single orchard cider won third prize in its category, for Best Presented Cider.

Each autumn since 2020 we have had community apple days where



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