

# Autumn Issue 2024

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

IN THIS FREE ISSUE...

# Brewery News

Zharpub

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and much, much more...



Wightwasl website

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— Est 1757 —

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

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



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

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

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

For all enquiries and bookings: eatbythesea.com

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

#### Saturday 12th October & Sunday 13th October





## www.wightrider.co.uk

The Isle of Wight Bus & Coach Museum is now a supplier of Kixse Wight Spice



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## Who's Who

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

Press Officer: Brian Jacobs jcloth14@gmail.com

THE DEADLINE FOR THE WINTER WIGHTWASH WILL BE 10th NOVEMBER 2024



## **ADVERTISING IN WIGHTWASH**



We hope you like our awardwinning quarterly magazine, the only one devoted exclusively to the Island beer and brewing scene and the only one that gives all the latest news and views in that area, and often beyond. It's free for pubgoers to pick up and read, it's not-forprofit, entirely produced by volunteers and the only source of funding for it is advertising. Without that, it couldn't exist it's a professionally produced product which many pubgoers enjoy and the main beneficiaries are local pubs and brewers.



So, if you're in the pub, brewery or hospitality sector, why not consider advertising in Wightwash? For a modest annual, tax-deductible subscription you get to advertise in a quality, target-driven publication produced by people who know and care about local beer, brewers and pubs and are happy to give of their spare time to write for it, print it, distribute it and chase down the funding.

In addition to the 10,000+ copies produced annually it's available on the IW CAMRA website which enjoys many hits each month. But all this comes at a price, so by advertising in Wightwash you not only get your pub or brewery noticed, you're contributing to a product which is there to help YOU!



#### **Rates**

Half page £250 per year Full page: £400 per year.

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There will be no price-rise in 2025

**Enquiries:** Tim Marshall **E**: editor@wightwash.org.uk **T**: 07799 837 628



## Goddards Brewery

The planned takeover is taking longer than expected. However, the deal should be completed within the next couple of weeks. And then it's **full steam ahead**.

There will be a return to the full portfolio. More beers are planned which will include one specifically for the mainland and there will be an increase in packaging, especially bottling.

There will also be an expansion of the contract brewing side of the business.

Currently, Goddards contract brews include **Wild Heart** for Sandown Zoo and a "hopped lager" for **Hill Hassall Botanics**.







A "whisky wash" bound for **Wight Whisky** is currently maturing in one of the giant vessels.

The bar/restaurant is doing well with Sunday Roasts extending through the entire summer and a quiz with Hobbit every 1<sup>st</sup> Thursday of the month. Special events have included rallies for Morris Minor owners, Rolls-Royce owners and island vintage tractor owners.

Expect to see lots more beers behind the bar as it becomes more "beer-centric".

Poor Josh has literally been in a spot of hot water recently when he managed to pour some into his wellies. We all wish him a speedy recovery.

There has been some concern over a proposed increase in bottle prices which could be as much as 9p a bottle. The new Government is considering implementing a bill drafted by the previous government to put a levy on bottles to help finance recycling and curb excessive

waste. Could we see Fuggle-Dee -Dum in cans?



## Yates' Brewery

We're sorry there's no Yates' brewery report in this issue.

There will be a catch-up in the Winter Issue.



**7im Marshall** Goddards BLO



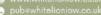
ROSETTE AWARDED GASTROPUB IN THE HEART OF NITON VILLAGE



EAT STAY

WHITE LION





## Island Brewery

With a changing brewing scene on the Island it is good to see stability and continuity from Island Brewery, who are always a site most welcome at the various popular events on the Island. Hide and Seek at Cowes Week, with Island's much-loved beer tent being moved from The Parade to the Yacht Haven marina this year, caught a few people out. Some never found them, and missed out on their favourite Cowes Week Venue. It wasn't Island's choice, but they knew they would be missed, so made the best of it and, actually, did very well, albeit, perhaps, to a slightly different audience.

The Garlic festival was good too, and, not sure if it was the beer (Tennyson), but I had a pint whilst sat resting in the family entertainment zone, and could not help thoroughly enjoying the hilarious Victorian rapper caricature,

Baron Fortitude. (https:// baronfortitude.com) I have since watched him without a pint in my hand, and, although not the same, he is still good fun. I wonder what the





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

science is behind this?

More serious things; all change at the Travellers Joy, my local, and where I generally catch up with Steve, Island Brewery's boss. Hayley, the new landlady, has had her eye on the pub for some time. She puts everywhere she goes on the map and has plans for the Travs. I had the honour of opening it (see page 22) and it was full to

overspilling out the doors on its first day.

Anyway, my conversation at the Travs, with Steve, was about the success of **Tennyson**. Now their second most popular beer next to **Yachtsman**. We already know about the twice world champion **Earl's RDA** stout, and the success of **Wight** 

Christmas, so I asked what new brew might follow. Steve asked what I might suggest. I said people are more

discerning for something different with flavour, citing craft beers, but Island are not set up to brew that style, so I suggested to do something different. Steve said that he did not think there was enough market for a cloudy wheat



beer or sour fruit beer in the volumes they would need to brew it. We pondered for a moment, thoughtfully gazing at each other. "I know!" I shouted. "What?" jumped Steve. "Why don't you brew something that can't exist, but everybody likes, an anomaly beer - start an anomaly series!" I exclaimed. "You mean like Black IPA?" Steve said. "Yes!". "Chris did brew a great Black IPA once, whilst protesting it could not exist. I think it went to Rod at the Ale House" Steve states, "But, what do we call it?" he asks, in a rhetorical fashion. "Oh, that's easy," I reply. "Black Wight what else?" Steve and John, Jackie, Paul and Chris, sat at our table, roar with laughter. "Brilliant name!", they exclaim. "Brilliant Beer",

Passing by, the other Steve says "Great name, behaps I'll be able to drink it, if it's gluten free like the other Island Brewery beers. "Will he, Steve?", Rodger asks. "I expect so", Steve responds. "At least that way", Michael knowingly pipes. "Can I drink it with my navy rum?" asks Pat, RN. "What language are you lot speaking?" asks Hayley, then going on to say, "It's great to hear proper pub talk again – thank you all!" "Some people think going to the pub is all about drinking!" I say. Everyone laughs, "Imagine that!" they all say, How wrong can you be!

John Nicholson

Island Brewery BLO & IW Branch Chairman



## Wight Knuckle

It has been a challenging but rewarding few months for Head Brewer Ben and his team at the new Nunwell site. As the cold weather gave way to the summer sun, things have been heating up in the brewery, quite literally. Most Wightwash readers will know that temperature control is key to consistency when brewing. As the heatwave hit in June it was apparent that keeping the active yeast happy during fermentation could be tricky and it was essential to "crash chill" without consuming too much electricity, from both cost and sustainability aspects. Fortunately Ben was able to source a

suitable strain of thermotolerant Norwegian brewer's yeast, which actually ferments at higher than normal temperatures. Kviek dramatically reduces the reliance on energy hungry chilling units during both fermentation and "chilling", as well as reducing the "time in tank". Initially this was trialed on the ever popular classic Wight Knuckle IPA (4.2%). The end result speaks for itself - a more consistent product when brewing during varying temperatures. This has resulted in an increase in efficiency and a decrease in energy consumption.

In addition to the other WKB core beers, namely Pale (4%), Black IPA



(4.7%) and Faux Lager (4.9%), a
German themed range will be brewed
in time for the Wight Knuckle
Oktoberfest, being held at the Nunwell
brewery on Friday 27th and Saturday
28th September. As well as a small
batch of "surprises", WKB will brew a
Witbier similar to the ale which was
enjoyed by many last year, including a
number of German visitors to the Pilot

Boat Inn.

Following the tremendously successful new Braai IOW summer feasts, with WKB collaborating with Nunwell residents Heron Kitchen, Nunwell Home Farm and Wight Whisky, these three amazing neighbours will help ensure that this WKB Oktoberfest is thoroughly enjoyed by all participants.

Norman Hobbs





## FISHERMAN'S COTTAGE INN

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Nestled beneath Shanklin Chine and located on the beach at the end of Shanklin Esplanade, the Fisherman's Cottage Inn is the perfect spot to enjoy breakfast, lunch or dinner.

## 2024 Pub Opening Times

2nd February - 3rd November 2024 10am 'til late

To book a table contact bookings@shanklinchine.co.uk

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## Grazed Knee

At **Grazed Knee Cider** in Ventnor, three styles of cider are made every year:



**Island Time** our bottle-conditioned dry,



Spell Unker our still dry



and **Under Down** our medium still cider,

all from 100% juice of island-grown apples.

The ciders on sale this summer are from apples harvested in 2022, matured for at least 18 months in our cider cave under Ventnor Downs. The summer that year (remember?) was sunny and dry, so the apple juice was relatively high in sugar and other flavour-giving compounds and had ABVs at least 6.5%.

We take part in a few community events where we press on site. Apples may be from a nearby orchard and we ask people to bring spare apples from their gardens. Last year we had such apple days at Calbourne Water Mill and Brading Haven Yacht Club. This year we'll be at Brading Roman Villa on 19 October. Check their channels and our Instagram page for details.

For 2024 we had also fermented a perry, that is from pear juice rather than apple juice, which we bottle conditioned to give a sparkling, off-dry drink. We pressed pears from an old pear tree in Appuldurcombe walled garden, which are rather hard and inedible, but we had hoped would make a decent drink, and sure enough it was good. The small batch we made sold out in no time and we had to turn down requests for more supplies. We called the perry **Coombe Bottom,** the name of the little valley above the cave on the industrial estate.

Pears, in contrast to apples, have a significant level of a sweet compound, sorbitol, that is not fermentable by the usual yeasts that get to work turning sugar into alcohol during the fermentation. The sorbitol remains



in the final drink giving sweetness to it. However, it is also known to have a distinct impact on the intestines and drinking too much perry might give you what's known in the trade as the perry fairies.

In 2023 we were offered some pears from another orchard. We've fermented the juice and will shortly be bottling it, so in 2025 we should have another batch of perry to sell, and 3 times as much as our first Coombe Bottom.

In 2022 we also had a special batch of cider that we plan to release around juice from apples from a single orchard just under St Catherine's Down, planted 10 years ago or so with a mixture of varieties including cider apples. It made a fantastic rich coloured and tasting cider, which we bottle conditioned to make a sparkling cider, and sold this summer as **Dolcoppice**, a location just to the west of the orchard, whose name we liked, so borrowed. Again, this small batch sold really well, and we sold out in August. There will still be supplies at some customers, so do look out for it.

As well as the perry, we now have maturing two single variety ciders, one from our 2022 harvest Porters Perfection and one from 2023, Kingston Black. Porters Perfection is instantly recognisable as an apple, it tends to grow as fused apples, so you find doubles and triples with weird shapes. These apples came from an older orchard that had been used for cider over many years. The Porters were the last variety to ripen so we kept them fermenting separately and discovered that the cider has a delicious residual sweetness. We hope that will be retained in the matured



Christmas as a seasonal special.

Kingston Black is known as the champagne cider apple. It is said to have the perfect combination of acidity, sugar and tannins for a single variety cider, in contrast to many cider apple varieties which benefit from blending with more acidic apples. We are about to bottle this for selling in 2025.

If any readers want to lend a hand with this year's harvest and learn a bit about cider-making, email us at team@grazedkneecider.co.uk



www.grazedkneecider.co.uk

Island Distillery have launched a brand new product, a new gift set.
It contains a bottle of Mermaid Gin and a Mermaid branded tumbler.
As part of the limited gift set, the distillery has introduced a brand new and exclusive 50cl bottle to join the 70cl and 5cl bottles.

The bottle demonstrates the Distillery's commitment to the environment. It is crafted from recyclable glass and features a sustainably sourced natural cork stopper and tamper-proof seal made from corn and potato starch. The label on the neck of the bottle is crafted from recyclable, biodegradable paper whilst the bottle is also re-usable and recyclable. 10% of the profits will be donated to *Project Seagrass*.





**Xavier Baker,** Co-Founder of Mermaid Gin says, "We are delighted to announce the launch of the limited-edition Mermaid Gin Seagrass Gift Set ... It is an offering that supports the brands commitment to help protect the planet with support of *Project Seagrass*".

**Project Seagrass** is a global marine conservation organisation committed to securing a future for seagrass meadows worldwide.

The new product is available online priced at £49.

https://isleofwightdistillery.com/



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#### Hail the new Prince!



After many years, Ruth has bowed out of custodianship of the **Prince of Wales**, Newport, passing the helm to local boy Steve Wheatley. Those of us who loved this lovely, traditional pub, the epitome of a town local, will be sorry to see

Ruth depart but will welcome new broom Steve to sweep the pub into a new phase. Some of the more ancient readers might recall when it was a 3 bar pub, then 2 and now just one big room. Sic transit gloria mundi, a brief tear and then onwards! Gone is the brick

wallpaper and the red paint, making way for a fresher, cleaner scheme without damaging the pub's traditional ambience, which is still as suitable as ever for socialising, darts and discussing important issues like sport, beer, bollocktics and the role of the Brontës in developing the English novel.

Steve says 'I grew up in Newport and know the Prince well, as my Mum used to play darts here!', and when he returned to the Island after moving to North Island and working as a transport manager for many years, he and his wife became regulars at the Prince and they loved the community feel of the place so much they took the decision between them to buy the tenancy. It took six months of wrangling, solicitors and associated traumas to close the deal, and it's a tribute to their dedication that they saw it through and



## The Star Coffee & Ale House High Street, Ryde

Voted No1 in Ryde by CAMRA 2 years running

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

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**W**e're in the Good Beer Guide 2024

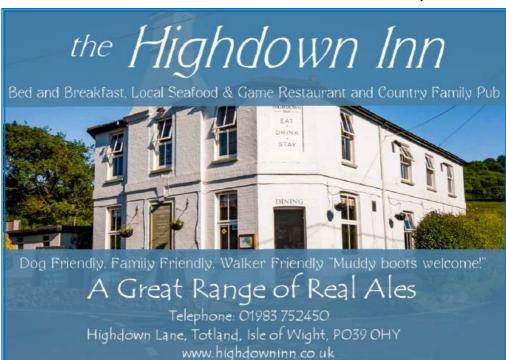
succeeded. He remains coy about owners Punch but doesn't have any particular beef with them, and he's on their cask rotation list. The Prince has always had a reputation for well-kept ales and Steve is adamant that will continue.

Since taking over, he's found the pub has a mixed clientele, with quite a few younger drinkers which rather runs counter to the belief that it's old farts like me who are the staple core of locals. The pub saw a lot of custom from the Festival which was a bit of a baptism of fire, but Steve coped OK. He promises some live music and possibly basic food for the future, and he's already had the former in recent times, with an Irish music night on the cards. He's already installed a coffee machine – a small step for man but a big step for inclusivity!



I urge you all to pay a visit as soon as you can to the Prince. There aren't many traditional, wet-led, community pubs left on the Island, and the PoW deserves all the support you can offer. The pub scene endures shadows as this type of hostelry disappears; they are precious, they are irreplaceable and, above all, they're a delight to be in because they are unique and a part of Living England and its culture.

Brian Jacobs



### **The Travellers Joy Reborn**

The resilience and endurance of the Travellers Joy, in Northwood, is something quite remarkable, from the days when the grim reaper that was Whitbread tried to end the pub's life, to the mixed succession of changes following Derek and Ruth's retirement,





being returned to win a hat-trick local CAMRA Pub of the Year under Pete and Sam's tenure, the pub has risen again from the ashes left in the recent short-lived demise, phoenix-like, under the new tenure of Hayley Stevenson.

If you know Hayley, you will recognise her proven talent in the field, when at





SUNDAY CARVERY - EVERY SUNDAY FROM 12PM



the White Horse at Whitwell and, then, the Dark Horse in Brading, both pubs celebrated for their Real Ale and good dining experience in Hayley's skilful hands. Hayley says she has had her eye on the Travellers Joy for some time, believing it to have potential that she could grow. Her vibrance and

enthusiasm certainly have the drive to do so.

Hayley and the Travellers Joy got off to a roaring start, with so many people dropping in to give their support on the first day that numbers were spilling out the doors. 4 Real Ales, music and laughter; it really did seem like old times had returned to a much celebrated pub that just knows how to bring people in, and make them feel welcome so that they want to stay and come back again for more!

John Nicholson

Mayor of Cowes



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"Exciting beers on offer at the Island's **newest craft bar**" was the headline when Glenn Johnson opened Craft 101 in what was The Old Curiosity Shop in Clarence Road, East Cowes.

The Island's fast growing **Crafty Club** decided to visit...

Glenn opened Craft 101 on the 19th July. Just eight days later, the Crafty Club decided to try it out. It was our 15th outing. We were not disappointed.



Amongst the beers on offer were some from Glenn's "Island Life Craft Brewery".

Glenn began brewing from the back of his house just before Covid. His first kit was 5.5ltr Mini brew kit from the Netherlands but later. upgraded to a BrewTool's B150 kit.

Canning didn't quite go to plan, instead he turned to keg. In the brewing process, he uses different yeast, hops and malt like Strata, Vienna Malt and Golden Naked Oats. The latter giving the brew a burnt oats sort of texture.

Glenn's business partner is Megan Trainor. The third member of the team, John Jones is primarily based at Glenn's other establishment, Craft 101 @ The Hub in Shirley Road, Southampton.

The East Cowes Craft 101 has 2 cask ales and 8 kegs ready to go, with another 16 on standby. There is a large screen behind the bar with a detailed description of all the beers and you can always see what is on

offer with the "Real Ale Finder" app.

During our visit the beer list included: Dancing Man — **Bovine Intervention** 

Steam Town — Tart on the Tracks

Electric Bear — **Genga** 

Electric Bear — **Gizmo** 

101s — Going to Helles

Pollys — Miami Feelings Island Life — Festival

Deya — Magazine Cover

Track — **Sonoma** 

Ciders included JJ's Mangled Cider.



There are a host of cans and kegs of different tastes and strengths to sample or take away. At the time of writing, a **Beak Brewery Downside Up** gift box (with a free glass) was

on offer.

So, to all craft drinkers show your support for Glenn and pay him a visit.

Paul Sheldon



## Wightwash A Niton Pub Walk Page Twenty Six

This walk is about 1.5 miles and will take around 45minutes. There is a gentle climb. It is suitable for most walkers. . You can use the QR code to follow your progress. Just scan it with your smart phone



1. Start at the junction of Blackgang Road and the High Street, opposite the White Lion and enter Puckwell Lane (see photo  $\bf A$ ).

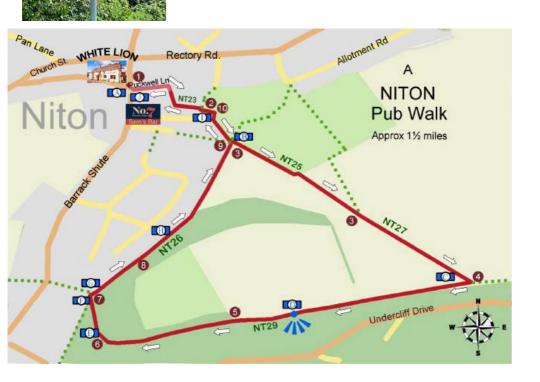
**2.** After passing the pond, turn right. Follow the path until you come to a junction of several footpaths. (see

photo **B**).

Take the one marked "NT25 Coastal Path and Cripple Path".



**3.** Near the top of the hill the path merges with the path **NT27**. Continue to the top of the hill.



4. When you reach a row of trees, turn right on to NT29 (see photo C). Continue along this path. Perhaps stopping for a breather and to enjoy the view (see photo **D**).



- 5. The path goes through some trees.
- 6. Bear right and continue wth an ivy-covered wall on your left (see photo **E**).





## VENTNOR

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

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

#### 20p per pint off for CAMRA members

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

## Wightwash A Niton Pub Walk Page Twenty Eight

**7.** As you descend, you will pass a junction with other footpaths. Follow the one directly in front of you marked "Coastal Path" (photo **F**). This is a

gravel drive.



- **8.** At the bottom of the hill turn right and continue along NT26 (see photo **G**). The path continues with gardens on your left and a hedge on your right (see photo **H**).
- **9.** At the bottom you will come to the junction of several

footpaths that you encountered earlier. Take the one marked "NT21 High Street and Rectory Road".



**10.** After a sharp right turn, turn immediately left. The pond is on your right (see photo

I). Continue. This is Puckwell Lane and will take you back to the **White Lion** (photo **J**) or turn left for Sam's Bar at **No.7.** 













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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!





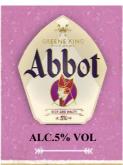
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# GREENE KING

## **BURY ST EDMUNDS**







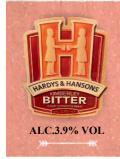


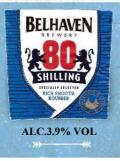




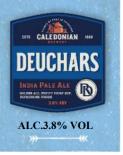














hatPub? is CAMRA's unique online pub database.

It is available for all to use, not just CAMRA members. It features over 50,000 pubs. All the information has been compiled by CAMRA members. You can search by specific pub name or general location. It is also possible for all users, to submit updates for entries (factual ones, not contentious customer reviews, please!).

You will find opening times, descriptions, facilities, maps and, of course, details of the real ale and cider on offer. Just go to https://whatpub.com/. or

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We look forward to welcoming you to The Crab & Lobster Inn!

Inspired by the images in Cockram's Yard, we look at the lives of some of the Isle of Wight historical characters.

## Peter de Heyno was the Lord of Stenbury, Isle of Wight under Edward III (1312 -1377).



Edward III

Edward III became King at the age of fourteen after ousting his mother Isabella of France and her lover, Roger Mortimer. After a successful campaign in Scotland, he declared himself rightful heir to the French throne. starting the Hundred Years' War (1337–1453).



Peter De Hayno

Understandably this did little to promote Anglo-French relationships and there were many raids on English coastal towns.

The king appointed **Peter de Hayno** to defend parts of the Isle of Wight including Yarmouth and Newtown.

In 1377 a raiding force of French and Castilians invaded the Isle of Wight and set fire to Yarmouth and Newtown. They then laid siege to Carisbrooke Castle. Peter de Heyno killed their leader with an arrow from his "silver bow" fired through a loophole in the battlements known as "De Heyno's Loop". The French were defeated.

A poem, The Silver Bow, was written to commemorate this event. Here's the first verse:

This is the rime of the Silver Bow and the Lord Stenbury Whose name and fame will live for ages in Island history The health to the bow and the archer bold and the bolt of the ashen tree The bow that laid the Frenchman low and set our island free

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

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/ Which is the largest planet in our solar system?
- 2/ Who wrote the opera "Tosca"?
- 3/ Who sold the Isle of Wight to Edward I in 1293?
- 4/ What is the time signature of a waltz?
- 5/ In what year did Concorde go into service?
- 6/ Where in the body would you find the tympatic membrane?
- 7/ Who became president of his country after 27 years of imprisonment?
- 8/ Who wrote the book Chitty Chitty Bang Bang?
- 9/ and 10/ Name these UK Olympic gold medal winners.



#### **Answers to the Summer Quiz**

- 1/ The Third Man
- 2/ Zither
- 3/ Liberal Party
- 4/1962
- 5/ Guinea Pigs
- 6/ Canada & USA
- 7/ Swindon
- 8/ John le Carré
- 9/ Orson Welles
- 10/ Brian Cox

Steve Lang-Jones wins a meal voucher and Pete Gowers wins a case of Yates' heer

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



## Dates for your Diary

27th September - Barry Cass Memorial Bash (with Brando), Duke of York, Cowes

27th & 28th Sept - Oktoberfest, Wight Knuckle Brewery, Nunwell (details page 14)

4th - 6th October - Dairyman's Daughter Beer Festival, Arreton

11th & 12th October - Hoptoberfest, Staggeringly Good Brewery, Rodney Rd. Southsea

12th & 13th October - Beer and Steam, Havenstreet Station

12th & 13th October, Wightrider, Bus Museum, Ryde

2nd November - Oktoberfest, Portsmouth Guildhall

**Wight Knuckle Brewery** are running brewery tours every Saturday between 2pm and 7pm. See website (wightknucklebrewery.com) for more details.

Please let me know if you would like to publicise an event, either in the magazine or the website. Just send an email to: <a href="mailto:editor@wightwash.org.uk">editor@wightwash.org.uk</a>

Please note that the deadline for the winter issue of Wightwash will be 10th November 2024

## SPORTSMAN'S REST

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