

Dates for your Diary

- 28th - 30th June **Newclose Beer Festival** Newport
- 5th - 7th July **Higdown Inn Beer Festival**, Totland
- 13th July **Real Ale Train**, Havenstreet Station
- 19th - 28th July **Ventnor Fringe**, Various venues in Ventnor
- 3rd & 4th August **Chale Show**
- 31st August & 1st September **Wolverton Garden Show** with bar, Wolverton Manor
- 7th & 8th September **Cider and Cheese Festival**, Havenstreet Station
- 13th - 15th September **Charity Beer Festival**, Waverley Park Holiday Centre, E. Cowes
- 12th & 13th October **Beer and Steam**, Havenstreet Station
- 12th & 13th October **Wightrider**, Bus Museum, Ryde

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

Please note that the deadline for the autumn issue of Wightwash will be **18th August 2024**

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

Wightwash

Volume 2. Number 97

Magazine of the Isle of Wight branch of CAMRA

Summer Issue 2024

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

IN THIS FREE ISSUE...

Save Our Signs
Richard de Redvers
Pub and Beer of the Year
Hash House Harriers
Campaign Issues
Coppins Bridge Brewery



Campaign for Real Ale

and much, much more...



Wightwash website

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

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

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

- 1/ The Harry Lime Theme was the theme music to which 1940s film?
- 2/ On which instrument was it played?
- 3/ What political party did Gladstone belong to when he became Prime Minister?
- 4/ In which year was ITV first broadcast on the Isle of Wight?
- 5/ Skinny, Teddy and Cuy are breeds of which animal?
- 6/ Strait of Juan de Fuca separates which two countries?
- 7/ In which town would you find Arkell's Brewery?
- 8/ Which author wrote Call for the Dead and The Night Manager?
- 9/ and 10/ Name these actors.



Answers to the Autumn Quiz

- 1/ Kellogg's Corn Flakes
- 2/ Gary Oldman
- 3/ Princess Beatrice
- 4/ Neighbours
- 5/ Hawaii
- 6/ Bradford
- 7/ Edward and Frederick
- 8/ Anthony Mingella
- 9/ Simba
- 10/ Piglet

Terry Lemmon wins a meal voucher and Samantha Watmore wins a case of Yates' beer.

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

The WIGHT MOUSE INN

Wight Mouse Inn

thewightmouseinn

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

Richard de Redvers was born Richard De Vernon in Normandy. For some reason he changed it to de Redvers, a name he took the town of **Reviens** which is near Bayeux. It is not clear when he was born or when he came to England. Some accounts suggest he was born in 1060 and others that accompanied William the Conqueror to England in 1066. These theories seem rather incompatible as, if both were true, he would have been six years old at the time of the Battle of Hastings.



Henry I

What is not disputed is that he was a keen supporter of Henry I (William's youngest son) in his struggle against his brother Robert for control of the English throne after Henry's elder brother, William II (Rufus), met a sticky end in the New Forest. He quickly became one of the king's most trusted advisers and witnessed more than 20 of his charters and royal writs.

Among the many rewards Henry bestowed on him, were large tracts of land in Devon and Hampshire and the Lordship of the Isle of Wight. There is also reference to Richard in the 1087 Domesday book owning land in Dorset. He already owned estates in Normandy and had acquired the manors in Oxfordshire and Berkshire. By now he was one of the richest men in England with assets worth over £750. This equates to several hundred million pounds in today's money.

He married Adeliza (sometimes referred to as "Adelina" or Adeliz) in approximately 1090 and had five children.

The Lordship of the Isle of Wight remained in his lineal descendance through a series of de Redvers (of which at least four were called Baldwin) until his great, great, great granddaughter, Isabell de Fortibus sold it to Edward I in 1293.

Richard de Redvers died on 8 September 1107 and was buried in the Abbey of Montebourg in Normandy, of which he was patron.



Richard de Redvers



The ruins of Montebourg Abbey



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Drinkers With A Running Problem

Whilst walking the dog in Parkhurst a mature lady jogs past "morning" she offers. Shortly I heard from the distance "Are you? *Poubelle*" The lady shouts back "*checking*" quickly followed by "*On On*". This resulted in a chorus of "*On On's*" and "*On Back's*" and then a crew of 24 or so mixed aged people running by laughing and chatting to each other.

A lone figure then came by and I asked him about what I had encountered. Apparently, they were members of the islands Hash House Harriers (IOW H3). This chap "*Fagin*" was the hare.

Fagin explained how the runners (*pack*) follow a trail laid in blobs of flour until they come to a circle "*a check*" where the path splits. The front runners then find the correct trail and call back "*On, On*". By this time everybody else has arrived at the *check* and so the group stays together, whatever their ability. The end of the run (usually about 5 miles) is historically at a pub where there is a "*shandy bucket*" brimming with beers, softies and snacks.

Suitably refreshed they "*Circle Up*" where a "*RA*" (spokesperson) calls hashers who have "*sinned*" on the run to the middle, after recounting the misdemeanour. The pack sing a song and the sinner has to down a

drink to the chant of "*Down, Down*", then upending the glass above their head to prove it's empty.

I joined as a walker the following Sunday and then as a runner after that and never looked forward since.

Steve Caller (aka *Beerpump*)

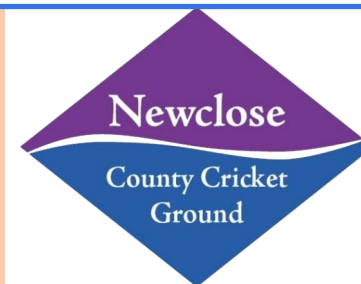
Hashing has tens of thousands of members from America to Zambia all linked by getting out and having fun. Google "wight hash house harriers"

BTW *Poubelle* is French for dustbin, a name given after seeing her at the buffet table.



Shanklin Down shortly before a visit to King Harry's Bar

THE SECOND ANNUAL ISLE OF WIGHT BEER FESTIVAL AT NEWCLOSE



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SAT. 29TH (FROM 12 NOON)
SUN. 30TH (FROM 12 NOON)
JUNE 2024

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13/14/15 September

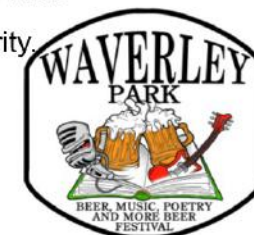
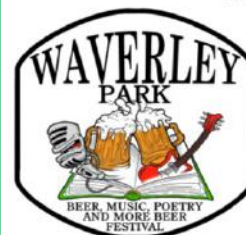
Raising Money for IoW Ability Dogs for Kids

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Camping available



<https://www.facebook.com/events/936114904919147/>

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Who's Who

Chairman: John Nicholson
juann@zoho.com

Secretary: Alec Lawson
lxndrlawson@gmail.com

Treasurer and Wightwash Advertising
 Ken (Buzzy) Matthews
camraiw@gmail.com

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

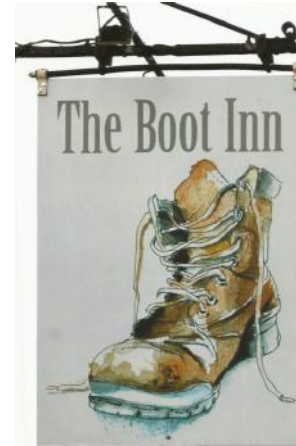
Wightwash Editor and Membership
 Tim Marshall
editor@wightwash.org.uk

Press Officer: Brian Jacobs
jcloth14@gmail.com

DEADLINE FOR THE AUTUMN
 WIGHTWASH WILL BE 18th
 AUGUST 2024

If the Inn Sign Society doesn't research, capture and save our pub sign heritage, perhaps no-one else will.

Iain Perks
 Membership Secretary Inn Sign Society



Right
 Farriers Arms
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Left
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 Flyford Flavell

For more information, including on how to join, see the website at innsignsociety.com

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Founded in 1990, the Inn Sign Society raises awareness of the nation's pub signs and compiles a record for the benefit of future generations. Many pub names have links with events from the past or personalities of national and local importance, and the Society provides a forum for members to research the history of inns and pub names.

It has an active website and a quarterly full-colour journal to which members are encouraged to submit articles, pictures of pub signs and news from their areas.

As inns and pubs close at an alarming rate, much local heritage is in danger of being lost forever. Pubs are not just a place to enjoy a drink, they are often at the heart of the community and can reflect its history.

Many members take a general interest in all signs, with some specialising in particular breweries, counties, aircraft or railways, to name but a few.

The local Midlands Group meets three or four times a year at the Mare & Colt, near Kidderminster, to enjoy a lunch followed by a slideshow of pub signs. The Inn Sign Society is seeking to recruit more members and bring in new blood to help continue the good work done over the last 32 years.



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CAMRA – Advocating Standards

The world has changed since CAMRA's inception and the fight to save cask ale, our British beer style, has been won. But we still have work to do. People, nowadays, are more demanding than they were decades ago. Choice and quality have risen, people are more travelled and experienced, and as a consequence, demand and expect more with the standards they see on their travels. Interest in beer styles has also broadened and craft beer has driven diversity to new levels and most people are well aware of when a beer is right or not, when it has been well-kept or not.



It is wholly unacceptable to pass off old beer or beer that has not been looked after properly, that is served through lines that have not been properly maintained and cleaned. It is expected that beer that has been lying in the lines is drawn off before serving, just the same as people expect to get a clean glass with every refill.

Temperature, too, is so important and there is still a lot of work to educate some purveyors in this regard. I recently had the unfortunate experience, staying at an airport hotel, to find that they kept their bottled bitters at the same temperature as their world lagers, and neither was right! Temperature affects flavour, it determines the drink's capacity to hold carbonation and different flavours are subdued or become more pronounced according to the temperature they are served at. Serving Cask Ale below 11 degrees C or above 13 degrees C affects its flavours and drinkability. Serving a traditional German lager at real ale temperature can make it unpalatable. Craft beer, on the whole needs to be at a colder temperature than Cask, depending on the style, but 7 degrees C is a good guide, but treated with caution as you really need to know your beer and its optimal serving temperature.

John Nicholson



IW Branch Chairman

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Last month, Carlsberg Marston's Brewing Company (CMBC) launched their 'Fresh Ale' range of beers. This range consists of keg versions of three of their cask beers which are going to be sold through handpumps. – which are associated with cask-conditioned beers.



This is a handpump hijack . .

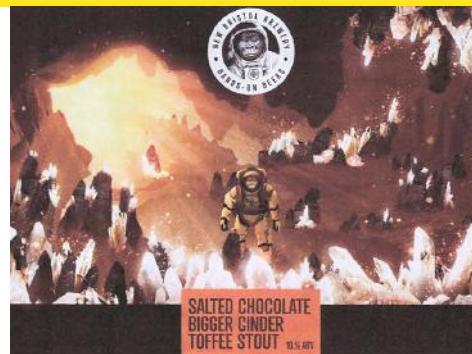
Why we are concerned:

- Using a handpump to serve beer that is not cask-conditioned is misleading to consumers .
- Hijacking a handpump to serve a keg beer removes a genuine cask product from the bar, reducing choice in different formats of beer for consumers.

What we are doing:

We have launched our 'Handpump Hijack' campaign by writing to Trading Standards to ask them to investigate, as we believe that these products are in breach of the Consumer Protection from Unfair Trading Regulations.

So far, CMBC has three beers in their 'Fresh Ale' range. They are Wainwright Gold, Wainwright Amber and Hobgoblin. We have been told that CMBC's 'Fresh Ales' will have 'brewery conditioned beer' on the pump clip.



their beer characteristics, taking great care to ensure the customer knows what to expect as he/she tastes the delights of the many craft beers available.

I hope this article dispels any misconceptions or myths relating to Craft Beers but as newly elected IOW craft beer representative I can assure you that the Craft scene is a definite fast-growing part of the beer scene. Just check out how many outlets we now have enhancing the Craft scene on the IOW as well as the recently formed IOW Crafty Club.

This article is a short version and more information or your comments/queries can be made available to all if needed, just send me a email on mrssheldon@gmail.com

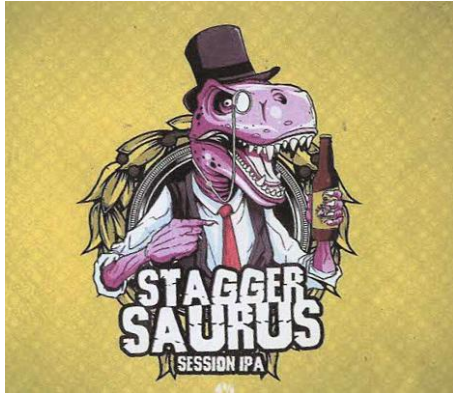
Paul Sheldon

though. Others are numerous but I will mention The New Bristol Brewery's "Salted Chocolate Bigger Cinder Toffee Stout" at 10% ABV as another outstanding brew in the Craft Beer portfolio.

Most craft beers are certainly more accurate when it comes to describing

cans for marketing purposes only and not for pussycats".

Another obvious one of course is the Staggeringly Good Brewer based in Southsea with its many dinosaurs enhanced themes like "StaggerSaurus Session IPA" which is 100%, vegan,



unfiltered and unfinned.

The cost of the design together with the brewing techniques does not make craft ales particularly cheap but would you have a session of beers at 9 - 15% ABV all night? I know some Double IPAs and Imperial Stouts can reach as high as 15% ABV. But there are many Craft delights in this field too. For instance of Burnt Mill's Brewery's "Bright Midnight" at 10.5% ABV which is a Cognac Barrel aged (18 months sitting in Cognac Casks followed by a further year of ageing) Imperial Stout and Abbeydale's Breweries (Sheffield) Barrel Aged "Strawberry Tiger" at 14.3% ABV. This is a strawberry, chocolate smoked cherry wood chipped Imperial Stout which is rested in French Oak Barrels for 3 years with Abbey Yeast and additional strawberries. This Abbeydale limited brew was produced in 750 ml bottles

We need your help to campaign against these misleading products. Let us know if you come across 'Fresh Ale' in your local. You can do this by using the 'Send an email to the CAMRA branch' button at the bottom of the relevant **WhatPub** page to alert your local branch.

If in doubt, **Ask if it's Cask!**

Nik Antona - CAMRA National Chairman

The Case for Minimum Unit Pricing (and a tax break for pubs)

Five friends have about £15 each to spend.

If they go to the pub, they will have enough money to buy a couple of pints, a packet of peanuts and have a friendly chat in a safe environment. They will each consume an average of about **5 units** of alcohol.

If they go to a supermarket and pool their money, they will have enough to buy two bottles of cheap vodka and ten cans of strong cider which they can then drink in the car park.

They will each consume an average of about **12 units** of alcohol.

Make up your own mind.

ISLE OF WIGHT BUS & COACH MUSEUM

The bus museum at Ryde is now open. Please visit our website, www.iwbusmuseum.org.uk for details of forthcoming events, and visit our online shop.



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Wight Knuckle Brewery

Head Brewer Ben and his team have been very busy at New Barn on the Nunwell estate, on the outskirts of Brading, brewing the WKB core range (Pale 4%, IPA 4.2%, Black IPA 4.7%, Faux Lager 4.9%) plus a couple of special seasonal beers:

Wight Light 3.1%: a full bodied low ABV beer with a hint of orange and tangerine.
 Pale Plus 5.0%: a ramped up Pale which is so (too!) easy to drink.

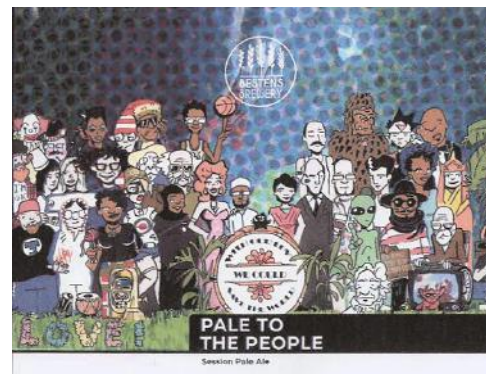
In the last few months cask sales have increased dramatically, so many more WKB casks in the system.

Recently the Society of Independent Brewers (SIBA) awarded Wight Knuckle Brewery a national silver medal for their Pale. This award is in addition to the gold medal previously received for the Pale covering the South East of England region. These prestigious awards have increased nationwide awareness of the excellent ales brewed by Wight Knuckle, leading to more mainland sales.



Raspberry Crumble Sour" (6% ABV) and "French Toast Brown Ale" (4.4% ABV) for instance. Others like Bestens Brewery concentrate more on people image such as "Pale to the People" with its Amarillo, Azacca and Mosaic hops. Northern Monk's logo is self-

explanatory when you see the cans such as " Heretic" and "Faith" as is the now closed Crafty Cats Brewing Company. Check out their "Fat Cat Double IPA" (7.5% ABV) which actually states on the can around and below the cat logo, "Cats featured on our





The Volunteer

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, gluten free, English apple, Herefordshire Cider (simply scrummy).

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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 0BQ Tel: 01983 756969

LATE NEWS: Graham and Susan have decided that with the benefit of hindsight, the semi-retirement isn't quite going to plan and they have decided it is now time to retire fully after 55 years in the business and while they are both in good health with places to go and people to see!

Trying to define a “craft beer” is difficult and the subject of many a pub discussion. The Americans had a try and defined a “craft brewery” as “producing 6 million barrels of beer a year or less”. This would encompass all UK brewers! Nevertheless, we must accept there are now many brewers promoting their products as “Craft Beer/Ale”. Here is an appreciation from Paul Sheldon...

The manufacture of craft beers often requires more hours than those of microbrewers with many often left unfiltered and unpasteurized to enhance the flavour.

A wider variety of flavours and additives can be used to make them more complex.

The basic raw materials of craft beer must be hops, water and malt which invariably is malted barley. It is then enhanced further by the different additives used to categorise the brew like plums for instance in the case of Brew York’s Polish Plum Cake Sour at 8% ABV.

many more.

Craft beers are often significantly more potent than mass produced beer with essential characteristics of the craft beer being their body, mouthfeel, taste and flavour. Sales have increased by some 300% annually since 2017.

Most craft beers are now in cans. Cans help reduce logistics and cost. They are more durable, easily recycled and lightweight. A single can weighs approx. 20% of the weight of a 330 ml bottle and with mobile canning, canning can be carried out on site.

Cans are also a perfect medium for colourful design. It only takes a fraction of a second after all to catch one’s eye if the promotion stands out. This makes sales extra competitive with label design which has become an art form in itself.

Many Craft Brewers having their specially themed labels like The New Bristol Brewery’s gorilla/ape montages. Check out their “Up Close Magic” (7% ABV), “Lime and



Sour beers, which you come across in the 'Craft Family', are made and brewed with wild bacteria (lactobacillus and pediococcus) and yeast whilst Goses are made with coriander and sea salt. Two of the best known sour beers are Lambic and Flanders but there are



The Wight Knuckle taproom, at the Pilot Boat Inn, adjacent to Bembridge Harbour, has a changing selection of at least six WKB ales on tap and stocks the core range of WKB cans.

In addition to the list of Island



outlets mentioned in the Spring edition, you can now find Wight Knuckle ales at Briddlesford Farm, Caulkheads in Sandown, Seaview Community Store, Seaview Yacht Club, The Fishbourne Inn, The White Horse in Whitwell, The Woodvale in Gurnard and Ventnor Exchange (Ingrams Yard).

Norman Hobbs

A large advertisement for Wight Knuckle Brewery. It features a blue can of "WIGHT KNUCKLE BREWERY ISLE OF WIGHT PALE ALE" on a rocky shore with the ocean in the background. The text "THIS BEER IS AN ISLAND" is prominently displayed. At the bottom, there are two award medals: "SIBA INDEPENDENT BEER AWARDS 2023 REGIONAL PALE ALE GOLD WINNER" and "SIBA INDEPENDENT BEER AWARDS 2024 NATIONAL BUTTECK PALE ALE SILVER WINNER". The website "WIGHTKNUCKLEBREWERY.COM" and social media handles "@WIGHTKNUCKLEBREWERY" are also included.

Yates' Brewery

Spring has been hectic at the brewery with Islander and Sea Dog in particular both proving hugely popular. By the time that you read this Beachcomber will also be out in trade and fighting for space in the brewing schedule.

Sea Dog has now appeared in shops in bottle at 4.5% ABV whilst the cask version is 4% ABV, and very tasty it is too. Every sale of this beer results in a donation to the Lifeboats.

In spite of the very busy time Ollie has managed to commission the pilot kit and has brewed a couple of trial brews on it. These are 100 Litre brews and are purely for internal review at the moment – hopefully they may release some to trade from time to time going forward, but the primary objective is to

develop new recipes for the full plant. The trial brews so far have been a Lager with Vienna Malt and Saaz Hops at 4.7% and a 4.2% Pale Ale using Azacca hops. It sounds like there could be some exciting specials on the horizon.

With Islander and Sea Dog available all year round in cask, the plan for seasonal brews is Beachcomber in the



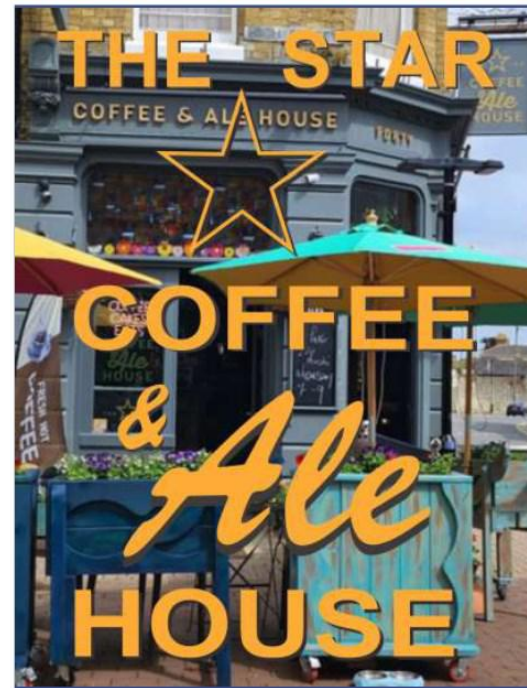
Telephone/Fax 01983 867878 www.yates-brewery.co.uk

redundancy, police statistics showing that at that time there were 68 licences in the area, one for every 168 head of population – there were also three registered clubs and four further premises that were scheduled for closure to add to the number. Coppins Brewery was described as being ‘an ante 1869 beer-house with a 6 day license’, difficult to police and somewhat dilapidated, in fact it was described as being the worst in the area. It had entrances from Barton Road and through a passageway to Snooks Hill. It was doing very little on trade but was used as a base to bottle beer delivered in two vans from Saunders’ Shanklin Brewery for his ‘pretty extensive’ family trade deliveries

– by this time brewing was no longer taking place at Coppins Bridge. It was decided that as it was Saunders’ only house in Newport the licence would be renewed on condition that it was put into good repair and a passageway was blocked. This may have proved too onerous as a year later Saunders’ was bankrupt.

In 1911 it was referred for closure and compensation and, in 1912, this was set at £360 but with leave to appeal. The appeal was finally dealt with in 1913 and settled for £466, and so ended the Coppins Brewery after three quarters of a century.

Jeff Sechiari Yates’ BLO



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Coffee & Ale House
High Street, Ryde

Voted No1 in Ryde by CAMRA
2 years running

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

Craft range of drinks on draught
and in cans

Hot and cold food available
until 8pm Mon -Sat

Quiz every Monday. Live music
every Wednesday

CAMRA Vouchers accepted.

We’re in the Good Beer Guide 2024

In the 1901 Census Saunders, born in Carisbrooke in 1840, appears with his wife, Kate, and eight children, whilst in 1911 it was occupied by a caretaker and Saunders and his family were listed at the brewery in Shanklin.

By January 1901, in common with most other brewers, his advertisements were proclaiming that his beers were Arsenic Free – this followed the problems mainly in the North-West, another story to be explored. He was also announcing that he would soon be opening for business in Freshwater, the idea being to ease his deliveries as he had a significant home trade. However, it was also in 1901 that he offered the brewery, along with his Shanklin Brewery, to Mew Langton, an offer they

declined. He tried again in 1905 with the same rejection and he finally had another failed go in 1911. If nothing else you must admire his perseverance.

In February 1910 its licence renewal was deferred for consideration along with those of the White Lion, the Swan Hotel and the Trafalgar Inn. The Justices wanted to consider each for

COPPINS BREWERY,
LOWER HIGH STREET NEWPORT
FRANK SAUNDERS
Takes this opportunity of thanking the numerous customers who have patronised him in the past, and begs to announce that at a recent Examination the County Council certified that his excellent Beers were
FREE FROM ARSENIC
And all other Injurious Ingredients.
Owing to the increased popularity of his Beer, he will shortly
OPEN STORES AT FRESHWATER.
PURE HOME-BREWED BEERS,
In Cask and 1 and 2-gallon Jars,
ONE SHILLING PER GALLON.
AGENT FOR
LONG & CO.'S STOUT,
In Cask and Bottle.

summer, followed by Chucklehead in the autumn, then the Christmas brews – Santa's Ale and Yule be Sorry, along with Dark Side of the Wight, Plum Porter and Yatesy's Chocolate Orange (what a festive season that will be with plenty of excellent beers to while away the winter evenings), and then Don't Look Back in Amber to start the year off. Somehow they will also squeeze in Thrilla in Vanilla and Marshmallow Stout.

Meanwhile the expanded bottled beer portfolio now runs to Islander, Beachcomber, Sea Dog, Dark Side of the Wight, Plum Porter, Yatesy's Chocolate Orange, Holy Joe and Santa's Ale.

Ollie was absolutely delighted when the inspector turned up the other day to present the brewery with a five star food rating. Congratulations.



Have a great summer, hopefully the weather will be ideal for getting out and about enjoying a few pints of Isle of Wight ales in convivial company.

Jeff Sechiani Yates' BLO

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Island Brewery

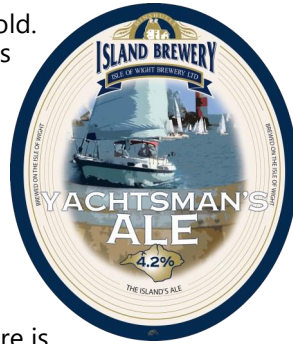
Island Brewery are busy preparing for the season and all the events that they facilitate. Who knows what the weather will bring, but people will drink beer no matter if it is rain or shine.

Those who attended the Havenstreet spring Beer Festival will have noticed Island



Brewery's Barn Ale, a slightly sweeter and less strong stout than RDA. Other beers in their Havenstreet line-up were Tennyson, RDA

and Wight Gold. Havenstreet is particularly good for its contrasting and diverse array of beers, dark and pale, bitter and sweet, strong and light; there is something for everyone and every palate. I like to have two contrasting beers on the go together, so a full-bodied stout and a refreshing hoppy bitter for example. The four Island Brewery beers paired to provide just such a contrast.



Moving on, Island Brewery were

I was recently delighted to obtain a Coppins Brewery stone jar as I have always been intrigued by this little brewery.



An 1878 advertisement

In 1911 it was stated to be about 70 years old, giving an approximate start date of 1840 – in fact it claimed to have been established in 1837. In 1878 it was advertising itself as Swatheridge and Wearn (late W Hayles)

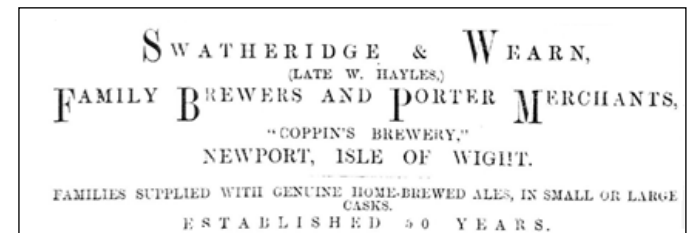
Emma Swatheridge was listed in the 1881 Census as a widow aged 48 with four young daughters – a tough life. The address was then 11 Coppins Bridge but by 1891, when she was listed as a Dresser, it was listed as - Brewery, 1 Barton Road.

In 1851 the brewery was listed as 14 Coppins Bridge with William Hayles and family in residence. William had been listed as a brewer at Coppins Hill in 1841.

By 1899 the brewery was owned by Frank Saunders.

The brewery was situated on the corner of Barton Road, set back by what is now the garden of the church on the roundabout, although the jar has the address at that time of Lower High Street. In old photographs of the area, before the current roundabout was built, the White Lion pub can be seen and the brewery was tucked in behind it.

As can be seen on the jar, the brewery was owned by Frank Saunders, who also owned the Shanklin Brewery at this time.



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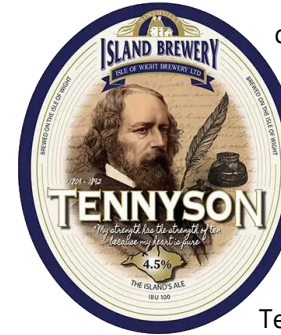
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delighted to win two awards at this year's Beer of the Year competition, with RDA coming a strong 2nd and Yachtsman just pipping

Tennyson in to 4th place by just one single vote! The awards this year were at Newport Ale House, a venue that regularly takes Ashley's bespoke small-batch brews. Many people were worried about how we would be able to do the awards in such a tiny venue, but getting our press photographer, Chris, to balance on the windowsill and clearing a small space at the bar for

Bob and I to present the awards, it all went perfectly, thanks too to Rod's splendid hospitality and inimitable charm!

John Nicholson

BLO Island Brewery & IW Branch Chairman



MINSHULLS ISLAND BREWERY



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

Goddards Brewery

New Owner

Final details of the takeover are being ironed out. Expect an announcement soon.

Portfolio

Goddards three core beers, **Fuggle Dee-Dum**, **Ale of Wight** and **G&B** (Goddards Special Brew) are now available in cask, keg and bottles. KeyKegs are another alternative but not always available.

Duck's Folly, Puncheon Porter, Inspiration

and some new beers will be brewed on a seasonal basis. Inspiration is currently available as is **Marzen** (March Beer) which is brewed using a decoction mash at three different temperatures to give a more complex flavour.

Kakapo (named after a New Zealand flightless Parrot) is a New Zealand hazy IPA and has proved very popular. It is brewed with Nelson Sauvignon hops and uses Phantasm powder derived from the skins of Sauvignon Blanc grapes grown in the same area.

Experimental brews are brewed in small batches. Then, if successful, brewed on a larger scale.

Goddards ladies all had a hand in a special beer for

International Women's Day. It was called "**Cats of Kildare**" after the Irish patron saint of brewing. More on lady brewers in a future issue.

Contract Brewing

Beers brewed for other companies other than Goddards include Ventnor Botanical Gardens. This month two

batches of whisky wash, the basic ingredient of whisky and is a beer brewed without hops, have been brewed for **Wight Whisky**. Wight Whisky was co-founded by James and Lucy Gregg.

Events

The outdoor area is now being used more regularly particularly for community events. Recently the brewery was the final destination for MND 150, a 150 mile walk in aid of the Motor Neurone Disease Association in conjunction with My Name is Dottie Foundation.

Soon there will be a permanent outdoor bar. Future events will include Men in Sheds, Paragon and several car and bike groups.

As usual I am grateful to Bob and the rest of the Goddards crew for their hospitality. It was nice to see Nigel Eldridge. The last time I saw Nigel was at the top of Stenbury Down where he was "sweeper" for one of the Ventnor Fells Running Series. Marshalls are always pleased to see the sweeper. It means they can get out of the rain and go home.

Tim Marshall Goddards BLO



The moment the TeamMND Super Seven crossed the finish line of their 150 mile challenge

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CAMRA IW Pub and Beer of the Year Awards 2024.

The 26th May at the Newport Ale House saw the presentation of the Pub and Beer of the Year by CAMRA Isle of Wight.

This annual awards ceremony aims to recognise the best of the Island pubs and beers among a crowded field, and, as it's a popularity poll, it reflects the opinion of everyone in the local branch who chooses to vote. Winners and runners-up get a framed certificate so their customers know they're in a well-regarded establishment.

Top pub for 2023 went to the **Newport Ale House**, one of the new breed of micropubs which are a reincarnation of the old beer houses, small, basic, friendly and offering a fine range of beers. The Ale House was closely followed by the **Castle** in Sandown, the perennial **Travellers Joy** at Northwood and the **Highdown**, Totland. Top Beer honours went to Goddards for **Fuggle-dee-dum**, with Island **Earl's RDA**, Goddards **Puncheon Porter** and Island **Yachtsman's** just behind it.

Local MP Bob Seely presented the awards in a very crowded Ale House, and it was great to see so many turn out to celebrate the joy of cask beer.



L- R ... Bobby and Rod Kellaway (Newport Ale House), Aisling McManus (Goddards) Bob Seely MP, CAMRA IW Chairman John Nicholson, Josh Davies and Ian Mouat (Goddards) Katie Watson (Travellers Joy) and Ashley Coleman (Island Ales).

BOOJUM & SNARK

BOOJUM UPDATE:
New Chapter Ahead!

Hello friends and supporters,
We've got news to share. We've been busy brainstorming some fresh ideas to continue Boojum&Snark as a regeneration project and there are changes afoot.

We've loved serving the community with our focus on craft beer, and we're incredibly proud of what we've achieved together! Awards, collaborations, and fantastic Untappd ratings – who knew two middle-aged women could make such a splash on the Island's craft beer scene? While our focus is shifting to explore other ways to serve the community, we'll still be keeping our licence for future possibilities.

Remember our passion for fostering creativity and cultural experiences? That's exactly what we're building on! We've had great success hosting workshops and offering people of all ages ways to get involved and explore their creativity. Our dedication to this was even recognised in the Bay Place plan! We are also proud of the work we have done to nurture creative practitioners providing opportunities and experiences that otherwise wouldn't have existed.

This was always going to be a challenging project and we believe we have thrown the kitchen sink, fermenter and easel at it. Now is the time to restock and look at what works and what we can deliver given our resources So, we aim to keep this momentum going and have some exciting new plans in the works. We will share them with you as soon as everything's finalised.

We won't be reopening just yet, but things might change by July. We'll keep you updated

Thanks for your continued support!

Best,
Tracy and Julie



The Mermaid Garden Opens in Cowes for Summer 2024

The Isle of Wight Distillery have announced their summer collaboration with The Garden Cowes to provide a new waterside venue for 2024 - The Mermaid Garden.

Opened in May, The Mermaid Garden has unrivalled views across the Solent and is ideally located in front of the Island Sailing Club in Cowes. Visitors will be able to enjoy live music, great food, Mermaid cocktails and Mermaid Gin & Tonics at the Isle of Wight's most exciting new summer venue.

In addition, partnering with The Mermaid Garden, EML Charters Solent are offering journeys and transfers across the Solent via luxury boat charters.

Xavier Baker, Co-founder of the Isle of Wight Distillery, says about The Mermaid Garden: "We are really excited to partner with The Garden Cowes for the first time, to provide an unrivalled waterside venue for Islanders and visitors to Cowes from across the Solent. We will be serving our award-winning Mermaid collection mixed in delicious cocktails and refreshing G&T's and look forward to seeing friends old and new."

Jack Anslem and Miriam Simpson of The Garden Cowes, say: "The Isle of Wight Distillery is the perfect partner for our waterfront Summer Garden and we can't wait to serve their delicious Island spirits to customers coming for drinks or a meal at The



Mermaid Garden this summer." The Garden Cowes is open all day, 7 days a week. It has a beautiful walled garden for dining all year round. The Garden Cowes also has an events team operating pop ups and events around the Isle of Wight and has partnered with many exclusive venues for private hire and bespoke catering.

The Mermaid Garden is located at 70 High St, Cowes, Isle of Wight, PO31 7RE. Reservations: 01983 242400 and www.thegardencowes.com



Poppy Payne

