Isle of Wight Beer

in Isle of Wight Pubs

LOCALE

These pubs regularly stock at least one local draught real ale.

Ale and Oyster, Ventnor
Anchor Inn, Cowes
Bargeman's Rest. Newport:

Bell Bar (Winter Gardens), Ventnor

Boathouse, Seaview; Broadway, Totland;

Buddle Inn, Niton;

Bugle, Brading;

Caulkheads, Sandown;

Chequers Inn, Rookley;

Chine Inn, Shanklin;

Crab and Lobster, Bembridge;

Crab and Lobster Tap, Ventnor;

Crab Inn, Shanklin;

Crown Inn, Shorwell;

Dairyman's Daughter, Arreton;

Duke of York, Cowes;

Fighting Cocks, Arreton;

Fishbourne Inn;

Fisherman's Cottage, Shanklin;

Folly Inn, Whippingham;

Fountain Hotel, Cowes;

Griffin, Godshill;

Hare and Hounds, Arreton; High Park Tavern, Ryde; Horse and Groom, Ningwood; King Harry's Bar, Shanklin

Lifeboat. East Cowes:

Now Inc. Chalffacts

New Inn, Shalfleet; Mill Bay, Ventnor;

Prince of Wales. Freshwater

Red Lion. Freshwater:

Ryde Castle,

Seaview Hotel;

Saltys, Yarmouth;

Seaview Hotel

Simeon Arms, Ryde;

Spyglass Inn, Ventnor;

Steamer Inn, Shanklin;

Sun Inn, Calbourne;

Traveller's Joy, Northwood;

Vine, St Helens;

Volunteer, Ventnor;

Waverley, Carisbrooke;

Wheatsheaf, Yarmouth;

White Lion, Arreton;

White Lion, Niton;

Windmill, Bembridge;

Woodvale, Gurnard.



Look out for this sign!

To keep up to date with LocAle and all other Isle of Wight beer and pub news visit www.wightwash.org.uk



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



www.ventnorbrewery.co.uk

AUGUSTIS LOCAL ALE MONTH



See back page for pubs with local ale







Chris Coleman, Goddards' Head Brewer explains some of the finer points of brewing to Isle of Wight High Sheriff, Alan Titchmarsh at the opening of the new Goddards' brewery building.

More details on page five.

"Change your hearts or you will lose your inns and you will deserve to have lost them. But when you have lost your inns, drown your empty selves, for you will have lost the last of England" Hiliare Belloc

The Lows and Highs of a Wightwash Editor

...we visited your website to see if there was an IOW Pub Guide and were pleased to find there was one.

It was only after we had attempted to visit the Inn at St Lawrence, the Snooty Fox in Brading, The Propeller at Bembridge airport (all closed) and called at a couple of pubs that are now owned by ***** **** pub companies and only have mass-produced, bulk, lower quality beers, that we became suspicious of the Guide. We looked more closely at the small print and found it was published in 2003 - five years old, out of date and unreliable!

Thank you for wasting so much of our time

Not a great start

Thank you for wasting so much of our time. Not a great star to the day!

However, the very same evening I called in to the **Chine Inn** to finish a pint that I'd neglected to finish two days previously (that's another story) and Bill Downer introduced me to a lovely couple from Salford who had gone specifically to the pub as a result of looking at our website and were discovering the delights of **Goddards Inspiration** as it had a **LocAle** pump crown stuck to it.

The next day I received a letter from Tony Seymore which so cheered me up that I have printed an edited version of it opposite.

Then - devastating news - Paul Mattick my trustworthy columnist phoned to say that he will not be able to provide his usual excellent coverage of Isle of Wight pub news and gossip as he is going to be on North Island learning how to be an ambulance driver for the next few weeks. He did however send me a nice photo of himself in his new NHS dayglo jacket (see page four).

This bit of space allows me to remind you that not all of the opinions in Wightwash are those of the editor or of CAMRA either locally or nationally. And to ask you to send me (or Paul) all your news and gossip for the next issue by 30th August.

Tel: 721557 or

Email: editor@wightwash.org.uk

Tim Marshall (overworked editor)



Join CAMRA Today



Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) to Membership Secretary, CAMRA, 230 Hatfield Road, St. Albans, Herts, AL1 4 LW Rates are Single £22 Joint £27 Retired £13 (Joint £16) Under 26 £13 (Joint £16)

Name
Address
Post code

I wish to join the Campaign for Real Ale, and I agree to abide by the Memorandum and Articles of Association.

SignedDate	
------------	--

Win a £20 Meal Voucher for the Chequers Inn or a Case of Beer from the Ventnor Brewery

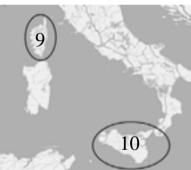
Just answer these easy questions. The first two correct answers out of the hat on 1st August win the prizes.

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

- 1/ Which popular tv policeman was created by R.D. Wingfield?
- 2/ Under what treaty was the European Economic Community formed?
- 3/ Pb the chemical symbol for what?

Wightwash

- 4/ What kind of creature was "Captain Flint"?
- 5/ Who sang the theme song to "From Russia with Love"?
- 6/ What colour are the seats in the House of Commons?
- 7/ Where in the body would you find the sternum?
- 8/ Which American political party did Jimmy Carter represent?
- 9/ and 10/ Name these Mediterranean islands



Answers to the Spring Quiz:

1/Napoleon Bonaparte 2/Methane.
3/Capricorn. 4/Hops
5/My Fair Lady 6/Mongoose
7/Diving (10mtrs). 8/George Osborne. 9/South Africa. 10/Nepal
Pauline Handel of Freshwater wins
a £20 Meal Voucher for the Chequers Inn and Mrs A Holbrooke of
Sandown wins a case of Ventnor
Beer.



The Crab Inn. Shanklin

Since the time when Shanklin was a village of about one hundred inhabitants there has been an Inn on this site. Most who lived there then were either fishermen or farm workers and their liquid refreshment was taken care of by two local hostelries, the Crab Inn and the Chine Inn. Even in those early days a few visitors came to the village and in common with other spa locations Shanklin boasted of a chalybeate spring which was supposed to have special medicinal qualities. It tastes revolting.

A spring of water issues from the ground outside of the Crab Inn and when the poet Longfellow visited the district in the early eighteen hundreds he wrote some lines in its praise. The a copy of the poem is still displayed in the little shrine outside of the build-

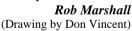
He wrote:-

Oh traveller stay thy weary feet Drink of this fountain, pure and sweet

So you may deduce that he walked some way to get there and that it is not chalybeate water!

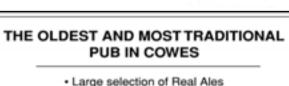
In common with most coastal pubs the Crab was kept under constant watch by the local excise squad and although legends abound there is no record of proven smuggling activity.

In the early part of the nineteenth century Shanklin mushroomed into a sizeable town and the coming of the railway brought even more rapid growth. Standing as it does at the head of Shankin Chine the Crab Inn has prospered with passing trade and its picturesque setting figures in the photographs of thousands of holiday makers.





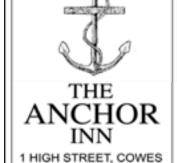




Home Cooked Food • Live Bands Wed, Fri & Sat

Food served all day 12 noon - 10pm (9.30pm Sun)

Accommodation - 7 En-suite rooms



(opposite Cowes Yacht Haven)

The Stable Bar may be hired for parties, weddings, private functions etc.

Tel: 01983 292823 Fax: 01983 281511 www.anchorcowes.net

Firstly, may I congratulate you on your splendid publication. I've been fortunate enough to visit the island twice in the last year and found your newletter both times and it has been invaluable. Not only is it a very interesting read but, to someone not local, it is a goldmine of information.

I particularly liked the years listing of pubs serving beers from Isle of Wight breweries.

Your list led me



to the **Wheatsheaf** in Yarmouth, the **Griffin** at Godshill. **The Crab** at Shanklin (where, incidentally, I found the least expensive pint - Goddards Special Bitter at £2.20) and the Broadway at Totland . I found Yates' Wight Winter at the Solent Inn, Ryde and Goddards Ale of

Wight and Ventnor St Georges Ale at the **Sun Inn**, Calbourne.

The Fat Cat always seems to have a

varied choice of ales and this year I had Hop Back GFB, Farmers Ales Hotel Porter and Hampshire Pride of Romsey, which were all super.

My favourite two pubs were the **Volunteer** at Ventnor where I tried Ventnor Golden Bitter (my favourite light beer of the tour), and the Prince of Wales in Freshwater. The Prince of Wales is blessed with a wonderful landlord and landlady, and a

wonderful choice of ales. I tried the



Yates' Undercliff Experience which was very nice and Hampshire Penny Black Porter which I liked very much.

I also found your article on the voting for Pub of the Year and Beer of the Year very interesting. As someone from "off Island" my votes would have gone to the Prince of Wales and as a dark ale fan. Yates Wight Winter.

Finally, congratulations on being nominated to represent the Wes-

sex region in the Newsletter of the Year competition. I look forward to finding "Wightwash" again on my next visit. Yours sincerely, Tony Seymour - Solihull (Tony has been added to our guest mailing list, needless to say)



From Tim Marshall.

Well, as I mentioned in my editorial, Paul Mattick is currently undergoing intensive training to become an ambulance driver on the mainland and unable to bring you News and Gossip for this issue. Here's a photo of him in his new and very shiny NHS dayglo iacket.



First some brewery news:-

Yates' Brewery.

David Yates' search for a sorcerer's apprentice is over.

Many Island drinkers will know of Stumpy's Brewery run by Brian Lewis (Stumpy). They may also have been disappointed to learn that he had closed his mainland brewery.

BUT the good news is that he has moved over to the Isle of Wight and has formed a new partnership with David Yates. David has been friends with Brian ever since he helped install the brewery equipment in the Geoffrey Hartridge's short lived Island Brewery on the Dodnor estate.

Both Yates' and Stumpy's beers will be brewed at the Undercliff Brewery in St Lawrence.



Stumpy and Yatesy





Wightwash



Whitstable had plenty of pubs on offer but we certainly picked the right one! The Ship Centurion was Kent CAMRA Pub of the Year, 2007 and we visited it on May Day. It was packed with The Dead Horse Morris dancers who were ending a morning of dancing around the town and schools, which started on the beach at dawn (in the nude, I was assured!). The food was very good and my wife, who is a connoisseur of fish pies in pubs, reckoned their smoked fish pie was the best she has ever tasted. The beers regularly on offer for the last 12 years, (not in the same barrels!) were Adnams' Bitter and Elgood's Black Dog (mild). Titanic's English Glory and Hyde's 1863 would be changed the week following for two different beers. The English Glory was excellent! ! They also had Erdinger and Bitburger German beers. The pub won Whitstable in Bloom five times. Roland Birks, the landlord, is extremely proud to have won Kent CAMRA Pub of the Year and the pub is well worth a visit. We had a good time and the Morris Men and Women were in good tune and voice!







Pete Cobb's travels in Kent

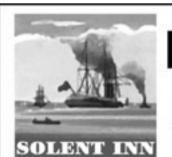
Canterbury has many pubs but I will mention only two. The Cricketers is a Shepherd Neame house, a traditional English pub, half way down the high street on the right hand side, going towards the West Gate and not far from the cathedral. On offer are Master Brew and Spitfire, both in superb condition with a varied and good food menu.







The New Inn in Havelock Street is just outside the city walls but not far from the cathedral. It is a genuine, old front, parlour pub, showing its age but has 5 real ales in superb condition. No food, no frills, just beer and good company!



Graham and Helen invite you to

THE SOLENT INN

UP TO 6 REAL ALES
Live Music Thursday and Friday Evenings
and Sunday afternoon

THE SOLENT INN, 7 MONKTON STREET, RYDE, ISLE OF WIGHT PO33 1JW TEL: 01983 563546

Goddards

I am very grateful to Anthony Goddard for inviting me to the opening of the new brewery. All invited were splendidly catered for and I was particularly impressed by the buffet of all Isle of Wight products including my favourite - *Isle of Wight Cheese*.

Anthony kicked off proceedings saying that it was at least a chance to prove that he could, in fact, organise a pi**-up in a brewery. He outlined some impressive statistics highlighting the progress the business has made over the last five

years. Did you know, for instance, that a pint of Goddards is enjoyed by someone every 55 seconds? (make up your own jokes).

Alan Titchmarsh who has now taken over the role of High Sheriff of the Isle of Wight from Anthony, said a few kind words and rounded up with a poem which I didn't have the presence of mind to write down but did contain the line "Folks round here, drink Goddards beer..." If anyone did catch it, please let me know (721557).

The actual formal opening declaration was carried out my the Lord-Lieutenant of the Isle of Wight, Maj Gen Martin White, who, with the help of Alan Titchmarsh, opened up the large brewery doors to the strains of 2001 Space Oddyssey revealing Goddards employees emerging from a wall of smoke and laser lights. To see the new facilities yourself and take the virtual tour go to **www.goddards-brewery.co.uk** and select *the brewery*.









Ventnor

Xavier Baker (seen here) was one of the many celebrities from the world of pubs and ale to attend the Pub and Beer of the year ceremony at the Yarbridge Inn.



CAMRA Chairman, John Nicholson announced the winners and Isle of Wight Radio presenter John Hannam presented the awards.

Here we see Paul and Sharron Jenner picking up Pub of the Year once again



Every year I get to make a special Wightwash Editors Award (last year it was for best newcomers and the previous year it was for Pun of the Year - Yates' Heckled Sven). This year I took the opportunity to thank Peter Winkles for driving us home in the Leukaemia Bus for the last 12 years.



John rounded up the ceremony by thanking Brian Jacobs for so successfully running the competition.

Summer is here and it's festival time once again. By the time you read this, that noisy one in Newport will have come and gone and we can get down to the serious business of Beer Festivals.

My mate, Jeff Ledicott is complimenting the St Helens Fete with a mini beer festival in the Vine - A Fete Worse Than Death between the 27th and 29th June. A larger 10 day affair is planned between 15th -24th August with 15 - 20 ales and ciders. Fowler and Co. become part of the Wetherspoons' Portsmouth and IOW Beer Festival (14th - 17th August). The beers will come from Ringwood, Oakleaf, Itchen Valley and on the Saturday afternoon the brewer from Hampshire brewery will be hosting a free beer tasting.

The Havenstreet Steam Up Beer Festival run as ever by the charismatic Derek Bishop (see below) will be held over the August Bank Holiday (22nd - 25th August)



Vaguely Sunny Wightwash

found it by searching on the internet. It seemed good value. There was a really young engineer who did it. The duplication of the CD was done in Northampton as well, although that went 'Pete Tong' as it wasn't finished before we went away on tour.

VK: Your drummer is Dave Shelton. Where do I know that name from?

SB He is in a function band called The Mix. He also fills in for Rupert Brown in the Dance Preachers. He's hard to pin down. Everybody wants him.

VK: What Island gigs have you got coming up later this summer?

BB: We are playing at the Bestival.

OD :We all sent something into them, but not on purpose. We played on the Bandstand last year, supporting Simon Shelley on Sunday morning.

VK: I saw the last bit of that, before Phillipa Joy from Australia played. There was a great atmosphere, with the geese wandering around.

NP: The geese make a good audience.

VK: I thought they were heckling people.

BB: We are also playing during Cowes Week, hopefully on the Marina too.

OD: It's difficult to find places on the Island to play original material regularly.

VK: What about doing a gig on The Bandstand in Rylstone Gardens in Shanklin?

NP: It might be hard to get people to that.

VK :Not if you put the word out in advance. FBI did a gig there last year. Also, what about Shanklin Theatre? It would be good to see a aia there too.

OD: That might be a good idea. Can you put a word in for us?

We wish Lucid well. For gig information and all the latest news on the band check out

www.lucidband.co.uk and www.myspace.com/lucid

Vic King



Vaguely Sunny Gigs

20th July - Freshwater Memorial Hall Valerie Smith and Liberty Pike Leading Bluegrass and Americana group

3rd August - Quay Art Centre Lauren MacColl & Maeve MacKinnon & Rachel Hair Three of Scotland's Finest Female Musicians



Page Fourteen



One of the brightest new bands on the Island is Lucid. The line up of the band is Ollie Ducie - guitar/bass/vocals, Blue Brown - piano, vocals, Sunny Brown - guitar,vocals, Nick Potts - violin, Dave Shelton - drums.

The band began as a duo of Ollie and Blue. Blue's sister Sunny then joined before fiddler Nick Potts and drummer Dave Shelton were added, and they recorded their debut album 'Jigsaw Dreams' at the Lodge recording studio



in Northampton last summer. The album is very upbeat, and is extremely well produced. With the two Brown sisters in the band, there are excellent two part female vocal harmonies- the first time that has been heard in a regular gigging Island band since Taboo some years back who were mainly a covers band. Ollie is also an excellent vocalist. The rock steady fiddle of Nick Potts and the piano of Blue Brown is another very strong element on the album, particularly on tracks such as 'The Happening' and 'Like That'. There is certainly a Fleetwood Mac influence in there.

I met up with members of the band for a quick Sunday lunchtime chat at the Village Inn in Shanklin Old Village.

VK: I know Nick from when he was in the Wayward Sons, but what previous bands were the rest of you in ?

BB : Sunny and I were in a band called Threedom for five years.

SB: Before and during that we went to study musical theatre in Croydon.

OD: I did a BTech National Diploma in music at Platform One. Then I played

bass in Kody for a while. Eighteen months on the road, lots of gigs in London.

BB: Lucid started as a duo, then Sunny ioined.

OD Then Nick and I met in Newport.. Our first gig was on July 1st last year. VK: I was impressed with the sound quality of the album.

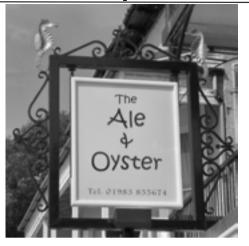
OD: It was recorded last June at The Lodge in Northampton. We needed a studio with a grand piano, and we



Wightwash News and Gossip Page Seven

I am grateful to Mike Strand for a comprehensive chat about Marston's for whom Mike now works. I was surprised to learn that they have the biggest portfolio of real ales in the world and account for an incredible 1 in 5 pints downed. The main reason for this is the number of breweries that have been acquired over recent years. The actual company really started life as Wolverhampton & Dudley but took the name of Marston's when they bought the brewery. Other breweries now under the Marston's umbrella include Morrells. Eldridge Pope, Ringwood, Brakspears, Witchwood and Jennings. Unlike other take-overs, the policy is to keep the breweries running. Of course with breweries comes pubs and the Marston's estate now runs to 2.340.

Mike has noticed, as have several landlords, that despite the drop in trade, real ale sales have been doing really well. Bottle sales are down as are sales of cider and alco pops. And another nice touch is that they regularly run spot checks to make sure that their beers are being well looked after. Mike did offer to tell me which pubs are up for spot checks next week but said that if he did, he would have to kill me.



The Ale & Oyster (formally The Richmond Arms) on Ventnor Esplanade is now open after major reparatory building work involving steel straps and rods, concrete pads, and all sorts of paraphernalia. Apparently about 20 years ago the area suffered from flooding and several buildings either had to be taken down or fell down. Anyway thanks to Pritchard Wilmott, structural specialists and Blacknolls building engineers, all is now safe and sound.

More about this lovely seafront pub in the

THE WHITE LION

High Street, Niton

Fine Food and Great Real Ale

Try our Sunday Lunch
Phone (01983) 730293 for booking

Four Real Ales on handpump including at least one local

next issue.

Have you got news for us?

Phone 721557 or e-mail

editor@wightwash.org.uk

Phil Treadwell is on the move again. Recently of the Ponda Rosa and the Worsley. Phil is now at the Mill Bay.

Congratulations to Mike. Heather and the clientele of the Volunteer. Ventnor who raised a fantastic £1.160.35 for local charities by throwing "a mile of darts". Someone clever divided a mile by the average length of a dart (6 inches) and came up with 10.560. Participants of any ability were welcome as long as they paid £1.

Help is at hand for any tenants or prospective tenants of large pub owning companies. http://freedomforpubs.com/ is an association for the "protection of the interests of tied pub landlords".

Subject to the final hurdles being cleared, my old friend Phil Mew and his good lady Micala will be taking over the **Fighting** Cocks in Arreton. Many will know Phil from ITS or one of the many pubs he has

erners. The Old Comical and the Anchor. Micala was at the White Horse for many years. Chef Rob Burrows and his partner Rachel Arnold, who also once worked at

> the White Horse will be staying on at the **Fighting Cocks** in their current rolls. Phil was keen to point out that he has no intention of giving up cricket and I look

forward to seeing him lead his team (Godshill) out to play on the new wicket in Rookley.

I have had a request from Jeff Sechiari from the Brewery History Society asking if anyone has any information or memorabilia of defunct breweries. Have you got a photo hidden away somewhere showing a brewers name painted on a wall or etched into the glass of a window? In a similar vein, Jeff is trying to gather together a list of all know brewery remains and would welcome information, however brief, on any that you are aware of. For more details see www.breweryhistory.com

That's all for now folks. Cheers!

7im

Dates for your Diary

27th—29th June Vine St Helens - Fete Worse than Death 23rd July - Branch Meeting, Prince of Wales, Freshwater 3rd August - Quay Art Centre

Lauren MacColl & Maeve MacKinnon & Rachel Hair (see page 15) 14th -17th August - Fowler and Co. (Wetherspoons) 15th - 24th August - 3rd St Helen's Beer Festival @ The Vine 15th - 17th August Folk Station - Folk Festival - Havenstreet Station

www.folkstation.co.uk

22nd - 25th August - Havenstreet Steam Up and Beer Festival 22nd August Branch Social - Havenstreet Steam Up and Beer Festival (Transport TBA)

Wightwash

New Faces

Page Thirteen

The Sportsman's Rest, Porchfield



Jeff and Sandra Harris took over the Sportsmans on 13th May and celebrated with a party featuring Jamie Griffiths.

Although originally from Kent, the couple moved to the Island 12 years ago. Sandra has a background in restaurants and bars, recently running the catering side of things at the Isle of Wight Steam Railway. She has also provided her expertise for the Royal Yacht Squadron. Jeff, until taking over the pub, was in retail (Iceland and Curry's). The bar has two real ales, both on stillage behind the bar and currently there is a rotation of ales

in-



cluding Speckled Hen, Greene King Abbot Ale, and Courage Directors.

Food is very important with an emphasis on local produce. Sandra's stews and pies are proving very popular.

Phone 522044 - Website (currently under construction) www.sportsmansrest.co.uk

Sunday Sunday Club roast & drink* £6,49

Tuesday Grill Club arill & drink* £5.99

Thursday Curry Club curry & drink* £5.99

S. Fowler & Co. Union Street Rade

Tel: (01983) 812112



Great Beer at Great Prices

14th - 17th August Beer Festival Includina a BEER TASTING all at £1.69

a pint

Breakfast served 9 - 12 £2,49



www.jdwetherspoon.co.uk

Crab and Lobster, Bembridge



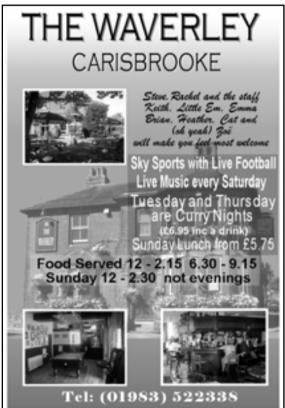
Caroline and Ian Quekett, and Belinda & Eric Dewey took over the Bembridge pub at the end of February. Their intention was not to change the successful formula honed over a number of years for quality food, especially seafood, and good beer. However, it has come to our attention that they have gone back on their word!! They have already managed to get into

Goddards, list of top sellers and following a recent inspection by the AA achieved a 4 Star rating for their 5 en-suite bedrooms and a 5 star hygiene rating for their kitchen.

Caroline and Eric run the day to day business with the support of the other partners, par-

ticularly Belinda at the weekend. Eric has always been in the trade and comes to the pub after managing the Folly Wine and Ale House in Petersfield. Caroline and Belinda's friendship goes back many years and they currently run two successful children's nurseries in Petersfield with Caroline being a trained chef and Belinda a Montessori head teacher. Ian is in the Navy and says he is quite comfortable on either side of the bar!!!

Hence by all accounts The Crab and Lobster's reputation especially for good food is in very safe hands with the locally caught lobster particularly recommended. Booking in advance is always advised (Phone 872244) although they only book the restaurant side of the pub leaving half the inside seating and all of outside on, a first come first served basis so its always worth a visit even if it's a last minute decision.



The Taverners, Godshill

The search is on for *THE SECRET CELLAR*. Roger Serjent is keen to put local's minds at rest that a "posh bloke from London" is going to spoil their local. He does have some changes in mind, however, which include reinstating the bar in the front of the pub. Ideally this would mean a second cellar; and if all reports are true, there is already one there. The trouble is no one can agree where the access is.

Roger and his partner Lisa Choi left the Island as 18 year olds for a more exciting life.

During the following years they worked in top London hotels and restaurants and spent time in Hong Kong and Melbourne, but now that twins Holly and Jade have arrived, it's time to settle down.

Already the pub has a more open and uncluttered feel to it- no fruit machines, juke boxes or pool tables, thank goodness. The food is all freshly prepared (no microwaves either!) and virtually all locally sourced. Freshly squeezed orange and apple juice provide a nice touch as does the home baked bread and biscuits made from local ingredients.

Many Islanders may remember Lisa's dad Ming, whose famous Silver Moon restaurant in Regent Street, Shanklin had people queuing round the block. Let's hope it's not long before we see a similar phenomena in Godshill. Oh yes, one other change you may have noticed Roger and Lisa have changed the name of the pub back to the original - **Taverners.**





The Prince of Wales, East Cowes

Students of Island pub dynasties will be familiar with the name Kennedy; Steven Kennedy (Waverley, Railway Medina, Princess Royal etc.) and John Kennedy (Sportsman's Rest) for instance. Well now we can add another to the list. Corrine Kennedy now runs the Prince of Wales, East Cowes with the help of Andrea (yes, Kennedy) in the kitchen and barman Sean Kennedy (no, it's not really, it's Sean Taylor – ace barman and guitarist).



There are two beers on offer with Hobgoblin as a regular beer and a rotation including Wickwar Bob, Black Sheep, HSB and Brakspear's Bitter on the other pump. The pub has a strong sporting element with two very successful and determined petanque teams and a keen affinity with Stockport Rovers. The pub even owns a little bit of the Stockport pitch. Corrine finds this slightly ironic as she is an Arsenal girl and will wear the shirt at every inappropriate opportunity.

Live music is also popular at the pub and features every Saturday. Local heavy metal band Dirty Habit are particular favourites, but at the other end of the volume scale, so are sing-alongs round the piano.

Please note that the pub has a new phone number 200671



Crab and Lobster Tap, Ventnor

You are all invited to a party!

On 18th July Brian Smith is to marry Laila; and on the next day (Saturday 19th July), it's party-time at the Crab and Lobster Tap.

Brian and Laila met while they both worked for the Metropolitan Police, but after 14 years of 12 hour shifts and 2 hours commuting each way, they have decided to move to the Island and start a family.

One plan was for Laila to run a business while Brian took on a job as head of security on one of P&O's cruise ships. Brian's hobby is photographing cruise ships during and after their construction.

Finally they decided to run a





family business together with Brian's mum and dad, Frank and Jill Smith.

Although the pub will not have a name change, it is hoped that it will become known as the Crab and Lobster Bar and Steak House. The menu features steaks from £7.80 and are all prepared by chef Steve Gibson.

The Steak House is open Tuesday to Satur-

day and Sunday lunchtimes. Please phone 852311 for more details. Three real ales will always be available including a regular contribution from

Brian and Laila are pleased to continue the pub's policy of live music on Friday evenings with a jazz jam session

every other Tuesday.

Yates'.

Watch out for some impressive exhibits from Steve's collection of ship's photographs and memorabilia.

