

MINI Z

XXXXXXXXXXXXXXXXXXXX THE NEWSLETTER OF PORT NICHOLSON MINIATURE BOTTLE CLUB XXXXXXXXXXXXXXXXXXXX



THE ONLY MINIATURE BOTTLE CLUB IN AUSTRALASIA
WITH A NATIONWIDE AND INTERNATIONAL MEMBERSHIP

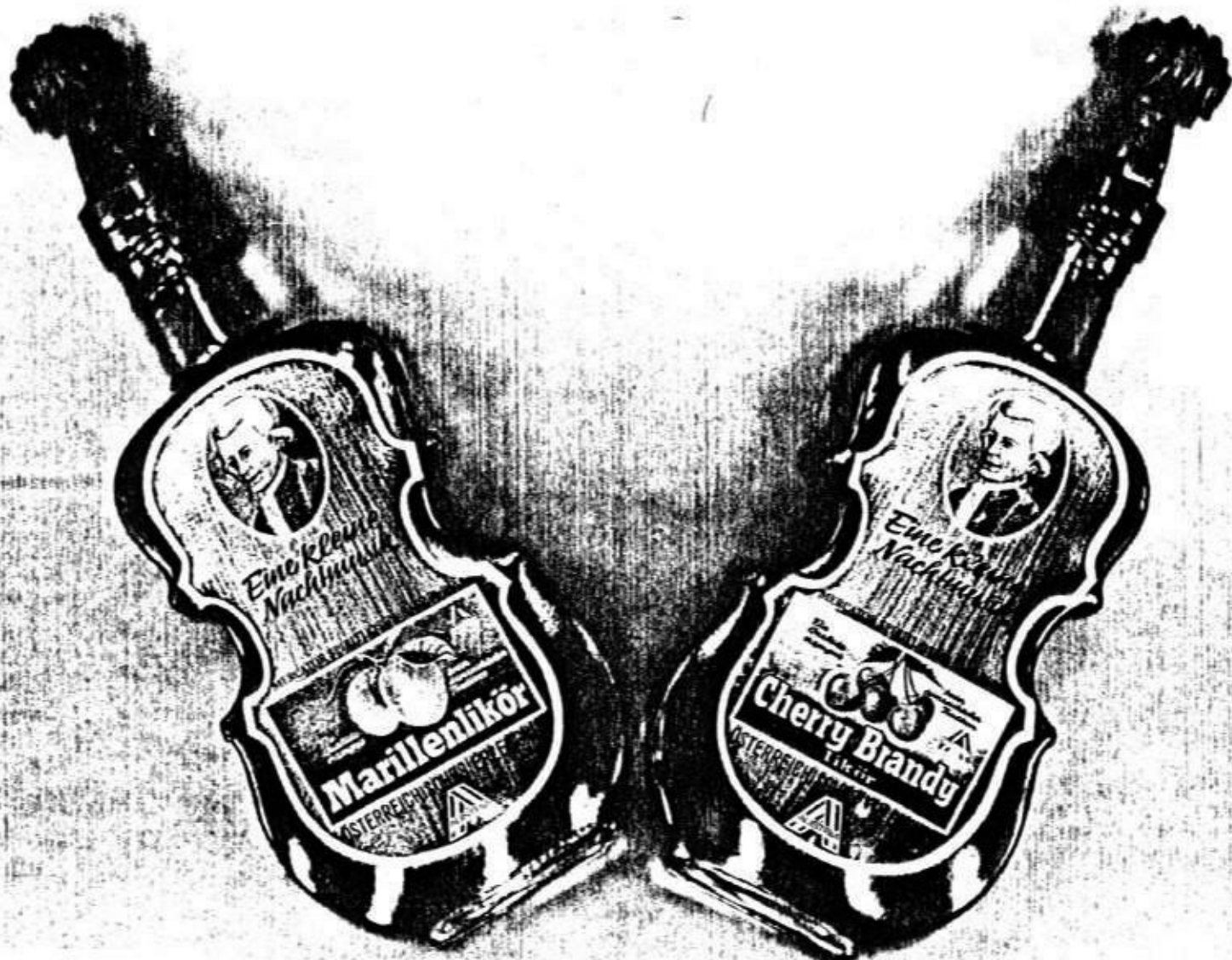


EDITORIAL

Well, I've finally done it this time, not just late, "Super Late". I have been working overseas (The South Island) and just generally working flat out when at home. In addition we are in the throws of extending the house (got to have somewhere to display the minis) with the result that I can't find anything. Not that that is too much of a problem as I have not received any articles (not one) for this issue. Subsequently this issue will be somewhat different, apart from the back pages it is devoted exclusively to beer. This is intended to be very much of a 'one-off' issue, so I would much appreciate some input from other members for the next. We hope to have a competition again next issue and the club has purchased some bottles as prizes with the kind assistance of member Gunther Lippert. Gunther has also donated some 'Violin' bottles and we are planning a special competition very much in keeping with the gift (see below). Also returning next issue will be the Brothels series and hopefully the third and last of Colin's scotch articles.

I would very much like to be in the position we were in a few months ago in having so many articles that we had to increase the number of pages - so get writing.

The club has a limited number of Jim Beam 6th New Zealand convention bottles for sale. These are NZ.\$3.00 each plus postage to members - get in quick if you want one as we cannot guarantee to obtain more. We also still have a stock of Jim Beam club bottles at NZ.\$2.00 each plus postage.



ROLL OUT THE BARREL

Beer is the most popular of all alcoholic beverages worldwide, out selling all others combined. What is this stuff called beer? Certainly not one product, it ranges in colour from very pale and light (especially American beers) to almost black and very 'heavy' (Guinness being the obvious example). Alcohol strength rises from practically nil (two beers now sold in New Zealand are so weak that no liquor licence is needed to sell them) to 'Barley Wine' (still a beer in the strictest sense but often having an alcohol level stronger than many table wines). Which raises an interesting point - when is a beer not a beer? In simple terms, and by law in some countries, beer consists of malted barley with yeast and hops as a flavouring and of course water. However, many brewers use other grains. American brewers use a lot of rice and maize, supposedly Americans prefer beer using a proportion of these grains - isn't it lucky for the brewers that these are considerably cheaper than barley! If rice is a legitimate grain for making beer then Sake is the equivalent of a 'Barley Wine' and hence a beer in the widest sense. (Sake is made from mouldy malted rice.)

Not all beer is flavoured with hops. Over the centuries a large number of other herbs were used to impart flavour and bitterness. Notable examples being ginger, dandelion, burdock (Sarsaparilla), nettles, wormwood (still used to flavour Vermouth) and spruce oil. Spruce beer is still popular in Scandinavia. I tried making it once - definitely an acquired taste!

Brewing is big business world wide. Almost everywhere the trend seems to be for takeovers and amalgamations, with the smaller breweries being shut. the Lillipution Club Newsletter has an article in the May/June issue on American Brewers. Apparently there were once almost 2,800 breweries in the United States, today there are only 43 brewing companies left (although some have several breweries). In Britain there were once over 6,000 breweries, by 1980 this had dropped to 142 and as at March this year the figure was 130 operated by 83 companies. Alas the situation is even worse in New Zealand. Here there are now only 3 brewers, Lion (who now also own Leopard), D.B. and McCashins. McCashins? The name won't even be familiar to many of our New Zealand members. Briefly McCashins bought the former Rochdale Cider factory at Nelson. They are brewing a range of beers (and cider). It is the only New Zealand brewery 'batch' brewing, i.e. the traditional way as opposed to Lion and D.B.'s continuous (chemical works) brewing process.

Lion (formerly New Zealand Breweries) and D.B. (Dominion Breweries) do, however, have one redeeming feature, in the past they have both produced miniatures. All of them are very hard to come by. Some are shown on the cover and a complete list of those we know about appears later in this issue.

If you're like me and like the traditional beers, all is not lost. In a few countries the small brewery is making a come-back. The leader must undoubtedly be Britain. The big breweries there were given a big kick in the teeth by CAMERA (Campaign for Real Ale) in the early 70's. CAMERA was so successful that the larger brewers had to totally re-think their marketing strategy. Over 80 small brewers opened up - by producing a quality product, keeping their distribution very local, and

staying small they found they could compete with the giants of the industry. An even more interesting development has been the move back to pubs brewing their own beer on the premises. This was normal prior to the last century but by 1970 only two or three pubs still did it - there are now over 100! Most of these are independant, however, there is one chain, the Fox and Firkin. Interestingly, this was started and is still run by a New Zealander. Pity that our archaic licensing laws would not allow him to repeat his success at home!

KNOWN NEW ZEALAND BEERS

Pilsener Lager
N.Z.B. Pilsener
Brown Top Brown Stout
Gisborne Gold Top
Tui Pale Ale
Guinness LA12 782312
Guinness LA12 782312 (Green Neck Label)
Speights 3 Star Gold Medal Ale
Lion Pale Ale
Lion Beer (Red Label)
Imperial Crown Draught Ale
Imperial Brown Bomber Draught Ale
Timaru Superb Bitter
Steinecker Lager Beer
Steinlager
Wards Pale XXXX Ale
Gold Top Ale
Red Band Pale Ale
Speights
Crown Champion Ale
Speights Four Star Lager Beer

All above are in brown bottles similar to the well known 'Guinness' bottles.

Timaru Oatmalt Stout
Timaru ??

Above about 75mls and very old, (1920's)?



GUINNESS

Whether you call it Guinness, Liffey Water, Dogs Head, Wolf Beer, Black Dog or any of at least a dozen other (sometimes not very complimentary) names, Guinness is a unique beer. Sold and manufactured worldwide (the Dublin brewery alone produces enough Guinness to rate as the largest brewery in Europe), In very few markets does it have to compete with a similar product.

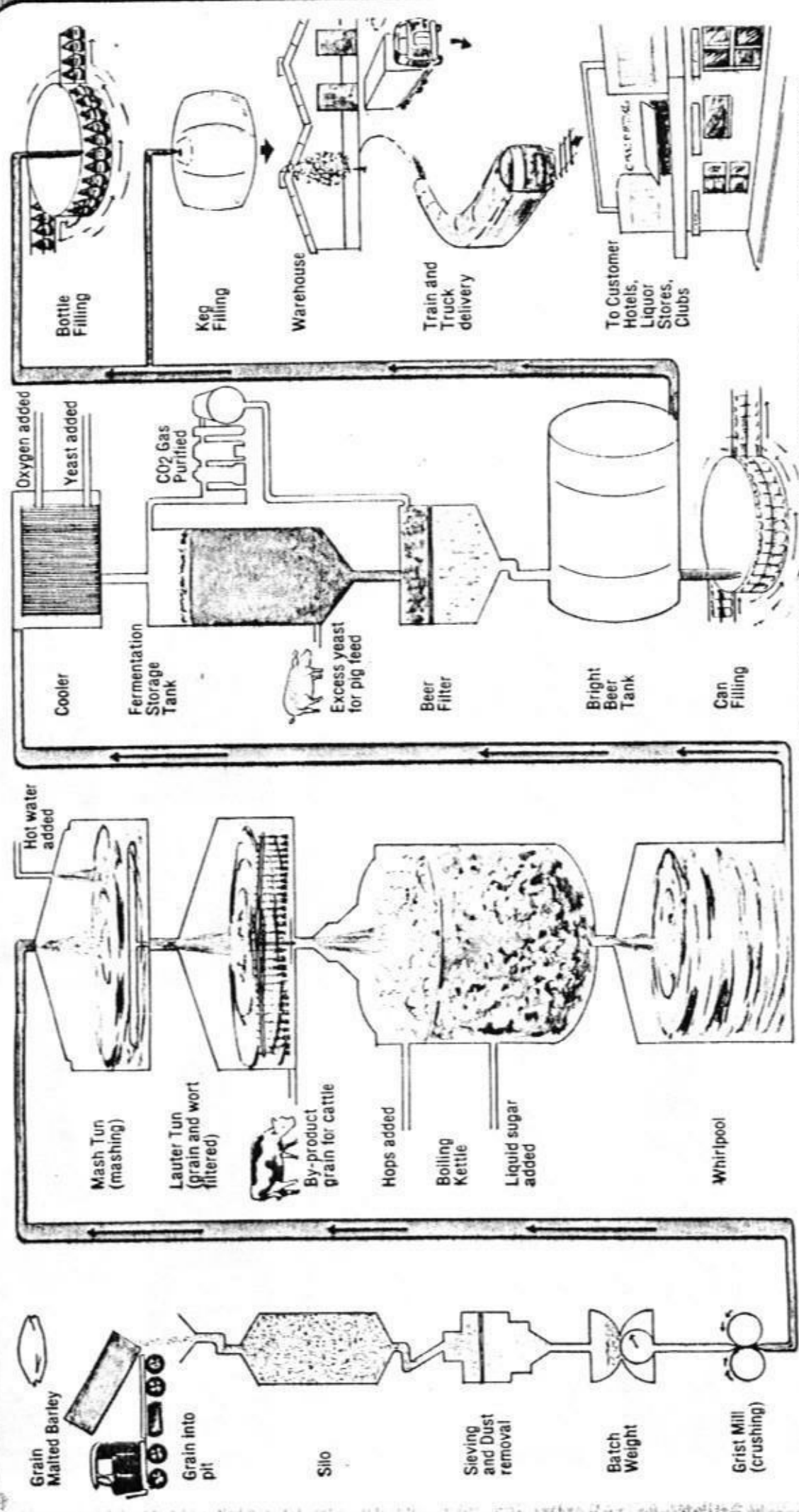
Guinness are also unique among brewers in the sheer volume of minis they produce. One U.K. collector has over 200 different and nobody knows how many variations there are. One thing is consistent however, they have always used the same bottle, a crown cap and filled with 'the real stuff'.

Here are a few from my own collection.





TOOTH NORTHERN BREWERY — PRODUCTION PROCESS



TYPICAL BREWING PROCESS, THIS BREWERY WAS BUILT IN LISMORE IN NORTHERN NEW SOUTH WALES (AUSTRALIA). IT IS NOW OWNED BY CARLTON AND UNITED BREWERIES PTY LTD. IT HAS AN OUTPUT OF ABOUT 45 MILLION LITRES PER YEAR, WHICH MAKES IT A RELATIVELY SMALL BREWERY BY MODERN STANDARDS. IT BREWS RESCHS, TOOTH'S AND KB BEERS.

HOW SAN MIGUEL BEER IS BREWED

The two main raw materials in making beer are malt (germinated barley) and hops. Both malt and hops are kept in cold storage rooms (1) to preserve their qualities.

Malt is transferred by airveyor from the cold storage room to several small silos (2). From these silos, it is transferred by conveyor system to specially built mills (3) where it is ground and accurately weighed.

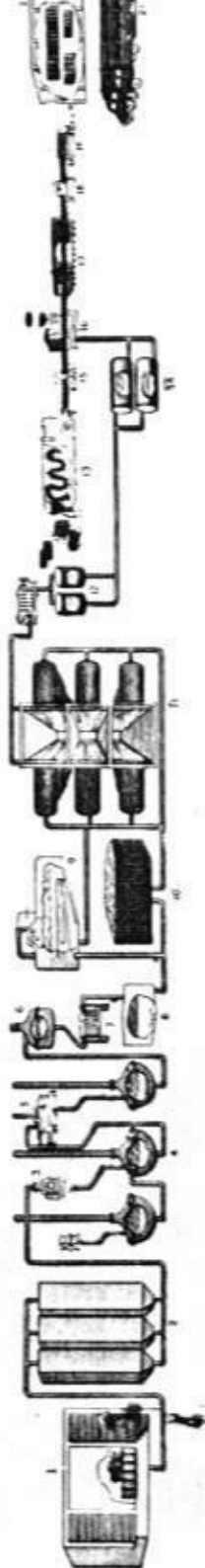
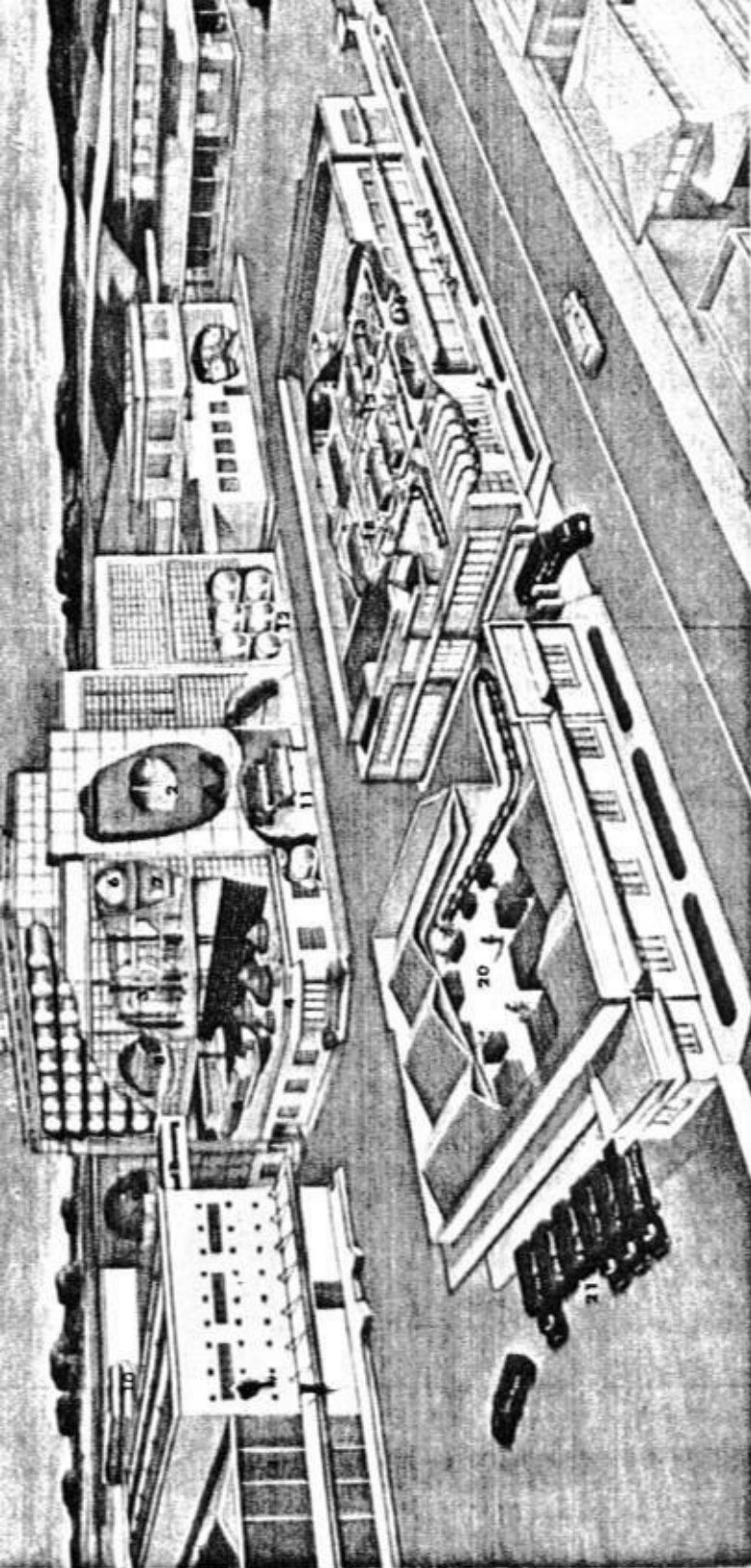
In the Mash Kettle (4) ground malt is mixed with specially conditioned brewing water. The mash thus produced is heated to the required temperatures and held there for a given time to favor the solution of extractable matter, the degradation of complete proteins to simpler ones and the conversion of starches to maltose and dextrins.

When conversion is complete, the mash is pumped to a mash filter (5) which separates a sweet liquid called "wort" from the spent grain* (6). Then it is cooled (7) from an almost boiling temperature down to about 45°F. and is left to settle in the Settling tanks (8). From the Settling tanks, the wort is pumped into Fermenting chambers (9) where a pure yeast culture (propagated in San Miguel Brewery's own pure yeast culture section) is added.

When the desired degree of fermentation in these tanks has been attained, beer is transferred to Storage tanks (10) where it continues fermenting very slowly. It is kept in these Storage tanks, at a very low temperature, until it is fully aged. Then it is filtered to its bright golden color (11) and deposited in glass-lined filtered beer tanks (12). The beer is then pumped to the Bottling cellars (14) in the Bottling Building where it is kept to age properly before it is bottled by the automatic filling machines (16). Bottles are cleaned (13), sterilized and inspected (15) very carefully before being filled. Immediately after filling, bottles

are pasteurized (17) and re-inspected before labeling (18) and packing (19). From the packer, cases are moved through an underground conveyor to the Full Goods Warehouse (20) for distribution throughout the Philippines and overseas (21).

*The spent grain, a by-product of the process, is used as animal feed.



1. Malt Storage
2. Malt Silo
3. Malt Mill
4. Copper Kettles
5. Mash Filter
6. Hot Wort Tank
7. Wort Cooler
8. Settling Tank
9. Fermenting Tank
10. Storage Tanks
11. Filter
12. Filtered Beer Tanks
13. Bottle Cleaner
14. Bottling Tanks
15. Bottle Inspection
16. Bottling & Crownin
17. Pasteurizer
18. Labeler
19. Packer
20. Storing
21. Dispatching



BEER MINIATURES

Miniature beers have been produced in dozens of countries but nowhere do they seem to be common. Beer mini collectors, unlike most collectors of other minis, do not mind their minis empty - many were never filled in the first place! Whereas a scotch or liqueur miniature can be drunk (and the majority, heaven forbid, suffer this fate), the amount of beer in a beer mini is so small as to be not worth the trouble. Hence these minis have always been used predominantly as 'giveaways', as a trade promotion, rather than as a source of extra income. (Or to use up surplus stocks as many of the scotch companies seem to be currently doing.)

Many unfilled beer minis come with salt and pepper shaker caps or with water instead of the true contents. To a beer collector this in no way diminishes the value of a particular bottle.

Brewers have also been the leaders in 'fake' miniatures. Bottle openers, torches, coin corders and many other items have been made in the shape of miniature beer bottles. In the October/November issue we featured the small Taiwanese torch made with several New Zealand beer labels.

Mini beer cans have, until recently been very few and far between. However, the Alfa Company of Italy came out with a range of mini cans featuring beers from different countries a couple of years ago.

On this and the next two pages we show a range of mini beers from all around the world. Note the very wide variations in size, capping and contents.



DENMARK,

ENGLISH 1948/51, Crown Caps

Salt and Pepper Crown Caps

DENMARK, Salt and Pepper Screw Caps



ITALIAN CANS 1980's, Beers from several European Countries



ARGENTINIAN 1970's, Crown Caps



CANADIAN 1980's, Plastic Bottles

TAIWANESE version of US Beers,
GERMAN, Cork Cap

Plastic Salt and Pepper Crown Caps

US 1950's, Salt and Pepper Crown Caps

ENGLISH 1960's



ITALIAN 1980's, Beers from several European Countries

Harp Lager brewed in several
countries by Guinness

NEW MEMBERS

We would like to welcome the following new members:

Mrs. M. Poorter, 240 West Lynn Road, Oakville, Ontario L6L 426, Canada

Mrs. D. Lilley, c/o Wine Centre, 234 Broadway, Stratford, New Zealand

Nigel Rose, 47 Regent Street, Devonport, Auckland 9

David Brody, 3421 Clandara Avenue, Las Vegas, Nevada 89121, U.S.A.

DATE, TIME, PLACE NEXT MEETINGS

16 June Chris & Janne Matthews, 41 Kinloch Place, Papakowhai

21 July Dave & Jackie Smith, 86 Rawhiti Road, Pukerua Bay

18 August Ian Butcher, 60 Discovery Drive, Whitby

If any member wishes to volunteer their house for a meeting please let one of the Committee know.

PS. German and US members need not apply!!

MEMBERSHIP LIST

We are pleased to be sending out an up-to-date membership address list with this edition of the Newsletter. It is as up-to-date as we could make it, if your address is wrong let us know immediately please. We currently have a record membership.

We are hoping to send out an up-to-date copy of the New Zealand Miniatures List with the next edition to those who are interested. Will those members that don't have a 'standing order' for this, but who want a copy, let the Editor know.
