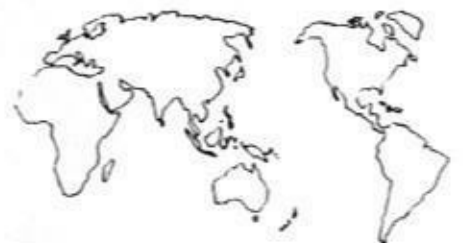


MiniZ

XXXXXXXXXXXXXXXXXXXX THE NEWSLETTER OF PORT NICHOLSON MINIATURE BOTTLE CLUB XXXXXXXXXXXXXXXXXXXX



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



EDITORIAL

Late again was the cry! Better late than never I reply!

It is difficult for all our New Zealand members to remain enthusiastic when the last bottle produced for the New Zealand market was issued in February (the Jim Beam 6th New Zealand Convention Bottle). There haven't even been many new imports over the past six months. However, help is on the way.

MacGregors have so far filled 6 miniatures in their new series. They are: Kiwi Liqueur, Triple Sec, Orange Curacao, Coffee Liqueur, Chocolate Liqueur and Deer Velvet Liqueur.

We don't yet know when these will be released (MacGregor is awaiting delivery of the labels) but it shouldn't be too long now.

We have the go ahead on a new club bottle - or rather a pair. These will be Port Nicholson Gin and Port Nicholson Vodka. We hope to be able to show these to you on the cover of the next edition of miNiZ. Cost is not yet finalised but will probably be NZ.\$3 (about US\$1.50) to members plus postage. Members who run bottle stores should let us know how many they require - naturally you will get them at a wholesale rate.

Sorry but we haven't got Colin Ryder's third article on Whiskey as promised. It's been written and typed, but has vanished into the shambles - Colin and Diane are also in the process of extending their house. Hopefully it will turn up for the next edition.

The Competition this month is a musical one - in keeping with the prize. The club has traded bottles with German Member Gunther Lippert to use as future competition prizes. There are 5 German Liqueurs, 5 Austrian Liqueurs and 5 Whiskies bottled for the West German market. Future competition winners will get a choice as to which of these they want. A few are shown below to wet your appetites.



COVER BOTTLE

With Frnak Wynn sending me the article on Cognac and Armagnac I thought it about time we featured New Zealand brandies on the cover. In an earlier edition we did show the ones bottled especially for Air New Zealand and TEAL but there are at least 19 others - most of which are now quite difficult to find. The only one still being sold in the bottle stores is Chatelle Napoleon. A complete list of all the New Zealand bottled brandies we know about appears below.



Remy Martin Fine Ch. Cognac (For Air New Zealand)
 Remy Martin Fine Ch. VSOP Cognac (For TEAL)
 Remy Martin Fine Ch. Cognac VSOP
 Remy Martin Fine Ch. VSOP Cognac (For Air New Zealand)
 Remy Martin Fine Ch. VSOP Cognac
 Golden Bell 3*
 Vivienne Royal
 Vivienne Napoleon
 Royal Viking
 Larsen 3*
 J. Benais VSOP 4 cl. 5 43° CL
 J. Benais Extra
 J. Benais Vielle Reserve
 Chatelle Napoleon 40% 47ml
 Decaumont 3*
 Jules Clairon VSOP 42.8%
 Jules Clairon VSOP
 Clan MacGregor 50ml, 74p
 Gustav Pierre Select French Brandy
 Bertrand 3* French Brandy
 Bertrand 3*
 J. Benais 3* 4 cl. 5 43°CL

	GRN/RD	
	GRN/RD	(2 versions)
	CLR/RD	(2 versions)
	GRN/RD	
PLASTIC	GRN/FLASK	
	CLR/RD	
	CLR/RD	
	CLR/RD	
	CLR/RD	(2 versions)
	CLR/RD	(3 versions)
	CLR/RD	
	CLR/RD	
	CLR/RD	
	CLR/RD	(2 versions)
	CLR/RD	
PLASTIC	GRN/RD	
	CLR/RD	
	GRN/RD	
	CLR/RD	
	CLR/RD	

HISTORY IN MINIATURE

COGNAC AND ARMAGNAC

In the previous article we talked about brandies in general. In this one we shall talk about two specific brandies - Cognac and Armagnac.

Although they are both French, made within limited area and top quality products, Armagnac is almost a cottage industry compared with Cognac.

COGNAC

The Cognac region is about sixty miles north of Bordeaux on the French west coast. The region is divided into six areas which, from top quality down are; Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois, and Bois Ordinaires. Cognac is made in the same way as brandy except that it is distilled twice. This second distillation gives the resulting liquid an alcoholic strength of 120 degrees compared to 70 degrees for other spirits. Another restriction for Cognac is that it must be aged in oak from the Tronçais or Lemousin forests.

The air can circulate around the wooden barrels and this results in evaporation and the loss of millions of litres each year. This loss is referred to locally as the "Angels share" and represents about 2.5% of the total amount in store. For a firm the size of Hennessy, this amounts to about two million bottles per year.

On Cognac labels the word Champagne has nothing to do with sparkling wine. It means "open country". The term "Fine Champagne" means that the Cognac must be made entirely from the top two areas - Grande Champagne and Petite Champagne.

Grand Champagne means that the entire contents must come from the top area.

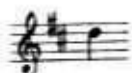
ARMAGNAC

The Armagnac area is about 130km south of Cognac and covers 6000 sq. km. Although not as well known as Cognac, it is in fact the oldest of brandies and was in existence 200 years before Cognac.

One of the reasons for its lack of popularity, is that there are no large towns in the area and it is off the beaten track. The Armagnacs are split into three regions, Bas Armagnac (top rated), Tenareze, and Haut Armagnac.

Armagnac is distilled at a lower strength than Cognac and as a result has more flavour. It is aged in oak from the Monlezun forest. There are no large companies to compare in size with Martell or Remy Martin. The distinctive round faced bottles are known as "Basquaises".

FRANK WYNN



LYRICAL BOOZE COMPETITION



The following 37 songs have in their lyrics the names of drinks. There are 40 in all and, not all are alcoholic (or in some cases potable!). We give an extra clue or the artist to help you along and have done our best to get titles correct. There are no very obscure cocktails or other drinks, nor are there any company names, so there is no need to look out for us being sneaky in that way.

The first prize is the two violin shaped bottles which were shown in the last issue and kindly donated by Gunther Lippert. The second prize is a club bottle. In the event of a tie I will mark strictly, i.e. if the song says 'Scotch Whisky' put that, not just Scotch or Whisky.

1. The Gambler - Train Journey
2. Sunny Afternoon - Kinky
3. There's a Tavern in the Town - Pub song
4. God Save the Queen - Very British!
5. Cameron Loch - Andy Stewart
6. The Escape - Look backwards!
7. Mad Dogs and Englishmen go out in the Mid-day sun - Good show, what!
8. All Creatures of our God and King - Hymn by St. Francis of Assissi!
9. Mathew and Son - Steve the feline (1182-1226)
10. Liverpool Judies - Traditional English folk song
11. Jug of Punch - Traditional Irish folk song
12. Lovely Rita - Meter Maid
13. Vienna my City of Dreams - Composed by Rudolf Siecznski
14. A Hazy Shade of Winter - Simon and Garfunkel
15. In Neon - John the Bespectacled one
16. Lilly the Pink - Liverpooldian Execution
17. Where do you go to my Lovely - Peter Sarsted
18. Kiss Me Goodnight Sergeant Major - Popular Wartime song
19. The Star Spangled Banner - Especially for our U.S. members
20. Bye Bye Miss American Pie - Anything is better than an Aussie Pie!
21. Jessie - Carly Simon
22. Honky Tonk Woman - Stoned on Mothers ruin
23. In the Bleak Midwinter - Christmas Carol
24. If you know what I mean - Diamonds are forever
25. When I'm 64 - Will you still need me, will you still feed me.
26. Who Will Buy - From Oliver
27. Lola - A very gay song!
28. Too Low for Zero - Elton John
29. The Day we went to Bangor - Music Hall favourite
30. A taste of Honey - Those 4 again
31. We'll Meet Again - Vera Lynn
32. Uncle Albert - This group can soar up the charts
33. Jack and Jill - Nursery Rhyme
34. All Packed up in my little bottom drawer - Gracie Fields
35. Thats Amore - Dean Martin
36. Bonnie Dundee - Scottish Ballad
37. I belong to Glasgow - Scottish Drunkard's song

Lets have those entries rolling in as soon as possible please. Answers and the names of the winners in the next edition.



David & Jackie Smith



CLUB MONA LISA

4th & DOUGLAS
ELKO, NEVADA 89801

♥♦♣●★♥♦♣●★♥♦♣●★♥♦♣●★
BROTHEL BOTTLES
♥♦♣●★♥♦♣●★♥♦♣●★♥♦♣●★
★♥♦♣●★♥♦♣●★♥♦♣●★♥♦♣●★



Any colt that wants breaking in could do worse than to visit the Mustang Ranch - also known as the Mustang Bridge Ranch, New Mustang Ranch, and Old Bridge Ranch. Whatever you call it it still adds up to the largest brothel in Nevada.

The 101 'entertainment' rooms are visited by over 200,000 men annually. Next door and with the same owners is Mustang II or "The Pink Palace" with a further 43 rooms. Mustang Ranch is one of the more 'classy' establishments. A good girl (bad girl?) can earn a six figure income whilst working in luxurious surroundings. All the girls are immaculately turned out - the owners provide regular services to them such as a beautician and clothes designer.

The Mustang Rang is the only brothel to have more than one ceramic miniature made for it - there are three!



The first was issued in 1981 by Dug Pickens, is No. 9 in that series and undoubtedly one of the most sort after. Unfortunately I do not have a really good picture of Mustang Bridge Ranch, only the small one as shown.

The second ceramic to be issued is, strictly speaking, not part of Dugs Series, although it was organised by him on behalf of the owners. Apart from a very few bottles, these were sold only at the Mustang Ranch. You may have some explaining to do if you have one in your collection!

The third bottle to illustrate this brothel is another of Dugs. "Old Bridge Ranch" is No. 23 in the series and was issued in late 1984 in a limited edition of 1200. The illustration shows a very rare bottle indeed. The photograph is courtesy of Dug and shows the original mock-up bottle. As with the production bottles the bridge is brown, abutments black, water blue (what else), the larger girl's trousers are blue and both the bikini top on the large girl and bathing suit on the small girl are red. The original mock-up has them





both with fair hair, however, the production bottle shows the small girl with black hair. (Brazen hussies, always dyeing their hair!)

Winnemucca in Northern Nevada has five houses together in an area known as "The Line". The houses here have generally changed there names more

than once in their history but not "My Place" or as it is generally known "Barbara's My Place". The miniature has a 'cosy' feel to it which apparently is very much in keeping with the establishment. A novel feature of this establishment is that, when you come back to the bar having had your fun, you get to pop a balloon of your choice. Each balloon contains a prize, anything from a free drink to another "go".



Elko is the home of No. 11 in Dug's series, "Club Mona Lisa". Quite a nice bottle showing a girl sat at a piano, but seemingly one of the "lesser" establishments. Its only claim to fame is that the piano is claimed to be the oldest in the state.

Ely over to the far east of the state sports three houses, all of which have had bottles made for them.

Stardust or Carol's Stardust shows a girl astride a rocket - very phallic! The rocket does have some significance as Ely is one of the bases of the MX Intercontinental Ballistic

Multi-nationals dominate world liquor market

SNIPPETS

The Madi Gras Miniature Bottle Club reports one of their members picking up a mini in a flea market in Paris. The mini was made in 1860 - now that's old!

GENEVA
TWENTY-SEVEN multi-national corporations, including nine based in Britain and five in the United States, dominate a world market in beer, wine and liquor believed to gross about \$NZ243 thousand million annually.

According to a study prepared for the World Health Organisation, more than \$2 thousand million are spent every year in advertising and other publicity to promote sales with arguments which were false, exaggerated and created confusion in the minds of consumers.

It says hundreds of smaller companies have disappeared from the market as the multi-nationals increased their market share. It also notes that five of the largest corporations also have a key position in

the tobacco industry

The study, compiled by a Canadian official of the United Nations Conference on Trade and Developments, has not yet been published but highlights were leaked to the press.

A spokesman for the World Health Organisation, Mr Gino Levi said the study would not be made public.

The organisation has mounted a campaign to increase world awareness of the devastating spread of alcohol problems. It has cited statistics that liver cirrhosis now ranks among the principal causes of death, that alcoholics fill up to half the general and psychiatric hospital beds and that drunken driving is involved in up to 50 per cent of road fatalities. — NZPA

STAND BY for an announcement in the next issue regarding our 5th Birthday celebration (February 1986)

The N.Z. Miniature list has been reprinted. Those that want one, and didn't receive one with this edition, should let us know and we will post you one with your Aug./Sept. mini/.

Is your membership subscription due??
Even overdue?? Please send your NZ.\$10,
US.\$9 or £7 to treasurer Stuart Goodman
(c/o P.O. Box 384, Wellington, N.Z.) ASAP -
We don't like crossing people off the list.

BOTTLE STORES THAT ARE RUN BY MEMBERS

THE WINE CENTRE, 234 Broadway, Stratford (Mrs. Lilley)

THE COMMERCIAL HOTEL, The Square, Palmerston North (Mrs. Jean Gardner)

THE OAKS, Manners Street, Wellington (Bob Charlebois)

FORDS, 318E Old Lincoln Avenue, Anaheim, Ca.92805 (Brian McClelland)

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ADDITIONS AND AMENDMENTS TO LATEST ADDRESS LIST

Nigel Rose's Telephone No. is 09 456 870

Mrs. M. Poorter's Code Number should read 164 426.

Gunther Lippert's address should read Kleinhartpenning 22b, D-8150 Holzkirchen 2, West Germany

THE MINIATURE BOTTLE COLLECTOR

We highly recommend this, the only publication of it's type, to all our Members.

For those of you who wish to subscribe the address of the Miniature Bottle Collector Magazine is:

Brisco Publications, P.O. Box 2161, Palos Verdes Peninsula, California 90274, U.S.A.

Annual Subscription (6 issues) is US.\$20.00. Arrangements have been made to pay for subscriptions in New Zealand at no extra cost. Please write to the club at P.O. Box 384, Wellington if you wish to subscribe this way.

THE SUNTORY

Those with even a drop of Scots blood in their veins are advised to take a seat and a wee dram to steady their nerves before reading any more.

Japanese whisky tastes very good indeed. You'd better fill your glass again. Perhaps you'd like to try a glass of "The Whisky" aged for 20 years and sold for just under \$280 a bottle. It's made in Japan.

Admittedly the bottle's fine china and only 6,000 bottles are produced each year. And it is good, very good. Have another drink. A big one.

The Japanese tend to drink whisky with lots of ice and water, or even with hot water when the weather's cold.

Purists will tell you that the only thing you could possibly put with even a halfway good whisky is a little drop of branch water.

That's as may be but people a great deal nearer the highland heather do some terrible things to their Scotch. At least a Japanese wouldn't give house room to a bottle of ginger ale.

Suntory is the oldest and largest distiller of whisky in Japan, includ-

ing "The Whisky" and another dozen brands, all with suitably traditional names — *Royal, Special Reserve, Excellence* and their most popular brand *Suntory Old*.

It was Suntory which first hit on the idea of encouraging the Japanese to drink whisky with hot water, to rival the attraction of hot sake during the winter months.

ANNE CABORN says, Scotsmen, eat your hearts out. . .

The Japanese drink a great deal of whisky. Scotch whisky sales alone last year totalled 2.5 million cases. The tiny island accounts for nearly 12 percent of the Scotch drunk worldwide, despite its being \$20-\$50 a bottle normally.

Image is very important, which is why Suntory makes no attempt to orientalise its whisky.

Mr Motoh Arakawa of Suntory's distillery in the Vale of Yamazaki outside Kyoto in Japan, expresses a

certain admiration for the *White Horse* brands.

"The symbol of the *White Horse* means noble in Japan. Such things are important to the Japanese," he says.

White Horse makes the most of this stroke of good fortune. Earlier this year the company launched a new brand *Extra Fine* exclusively for the Japanese market.

The *White Horse* as it is prominently displayed on the bottle has taken on airs of nobility not noticeable on other brands.

Suntory imports a number of types of Scotch as well as producing its own brands.

But Scotch producers shouldn't settle too comfortably in their chairs, convinced that the quality of their own product will win out.

Take Suntory's Yamazaki distillery, selected by Shinjiro Torii, founder of Suntory, as the first home for his whisky in 1923. The second distillery at Hakushu built in 1972, is the largest malt whisky distillery in the world.

Mr Torii, known because of his olfactory prowess as the "nose of

A statue of Shinjiro Torii watches over an ageing warehouse at the Suntory distillery.



DRAM

"The Whisky"
which sells
at about
\$280 a
bottle.



Osaka" can be credited with introducing whisky to Japan.

He made his money making wine and then ploughed it into producing whisky to rival the imports. This tradition is now carried on by his son.

Water is just as important in the making of Japanese whisky, as it is for Scotch, and the "nose of Osaka" knew just where to look when siting his distillery — thanks to the Japanese tea ceremony.

Ritual tea houses are always sited where there are natural springs or artificial wells that can give access to very pure water. A 16th Century tea house still exists in the area.

When you visit the distillery on a warm spring day, the air hangs heavy with the smell of barley mash. Suntory used to import peat all the way from Scotland to roast the barley to create the whisky flavour.

But production is now so high that the task became impossible and barley is bought in "ready roasted".

But from then on the process is as traditional as salty porridge. Drop a Scot among the burnished pot stills, or in the giant rooms where thousands of gallons of whisky age gracefully in sherry-cured oak casks and he'll think he's died and gone to heaven.



Whisky is an honorary citizen in Japan and goes down particularly well with Japanese food.

Japanese don't conform to European attitude to food and drink — cocktails before a meal, wine with it and liqueurs afterwards.

"If a Japanese decides to drink whisky, he will drink it all through the meal. He doesn't change his drinks," explained Mr Arakawa, who exudes a natural exuberance about Suntory's product.

It is the Japanese's one track drinking habits that have helped foster stories about their drinking prowess.

The sight of a group of Japanese businessmen sitting round a dinner table flanked by whisky bottles, instead of claret, is a common one.

And in Japan there is no stigma

attached to drunkenness. The Japanese tend to work longer hours than Western business people, so at 8pm or 9pm at night the bars fill with tired workers putting the cares of the day behind them.

A couple of hours later they make their way home, a few of them the worse for wear. But if a Japanese worker has difficulty negotiating the steps of the subway station, it is more likely to provoke mild amusement than hostile disdain in passers-by.

And between them, the Japanese managed to consume some 37.5 million cases of domestic whisky last year. Now that should give the Scots something to think about.

The Japanese who do so well on the world market with their technology, have yet to make a serious onslaught on it with their whisky — but who knows.

One Suntory product — a melon based liqueur, called *Midori*, is currently being marketed in Europe for the first time.

Meanwhile in Scotland, Dr Brian Wood at the Biosciences Department of Strathclyde University has developed fast fermenting "Japanese style" soy sauce, which went into production last year.

You can't expect the Japanese to take that sort of thing lying down.



Cocktail of the Month



PINA COLADA

Pina Colada is a reasonably well known Bacardi based cocktail. There are several variations of the basic recipe - the following is yet another cocktail from Dianne Opie.

- 1 measure Bacardi
- 1 measure Cocoribe
- $\frac{1}{2}$ sherry glass Cream
- $\frac{1}{2}$ sherry glass Pineapple juice

Either mix in a blender with a few ice cubes (recommended), or pour over ice.

You don't like Pineapples? Try substituting 6 large strawberries or $\frac{1}{2}$ a banana for the pineapple juice and mix in a blender.



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D. T. P. NEXT MEETINGS

- | | | |
|-------------|----------------------|---|
| 18th August | - Ian Butcher's | 60 Discovery Drive, Whitby |
| 15th Sept. | - Colin Kilpatrick's | 6 St. Edmund Crescent, Tawa |
| 20th Oct. | - Russell Thomson's | 47 Collier Avenue, Karori |
| 17th Nov. | - Stuart Goodman's | 22 Anne Street, Wadestown |
| Decemebr | - No formal meeting, | but we are going out to dinner on either |
| | | Sat. the 7th or 14th. Please let secretary |
| | | Janne Matthews know ASAP if you want to attend. |

AUCKLAND MEETING

The first of what we hope will be many meetings of our Auckland members will take place on Sunday, 18th August, at 37 Park Road, Titirangi. Erica Mulder and Nell Leenman are the hosts - starting time about 1.00pm