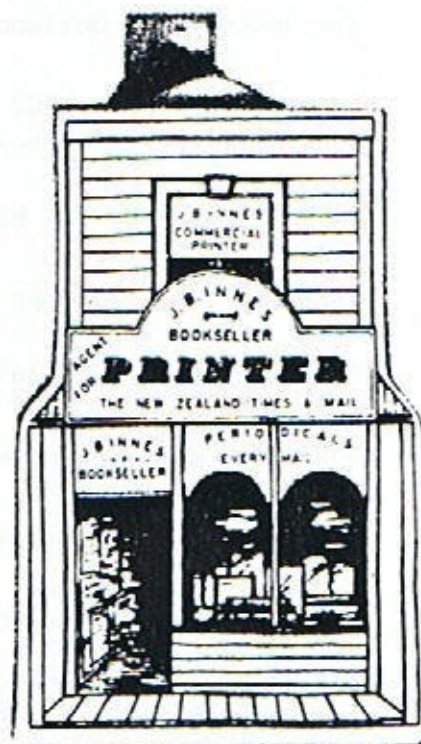
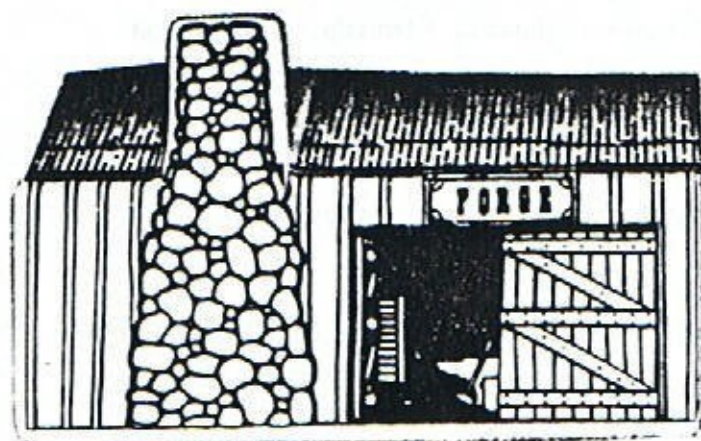


# MINIZ

XXXXXXXXXXXXXXXXXXXX THE NEWSLETTER OF PORT NICHOLSON MINIATURE BOTTLE CLUB XXXXXXXXXXXXXXXXXXXX



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





## NEW MEMBERS

We have lots of new members for you to add to your club address list this month.  
A very warm welcome to

Ray & Marge Watson, 36 Hamstead Street, Wainuiomata, Wellington  
Phone (04) 647 881

Mike Colton, 128N 19th Street, Las Vegas, Nevada, 89101, U.S.A.

Beth Newton, c/o Johnsonville Antiques and Curios, 108 Johnsonville Road,  
Johnsonville, Wellington. Phone (04) 783 917.

June Butcher, 60 Discovery Drive, Whitby, Wellington. Phone (04) 359 349  
(June recently married Ian Butcher our Publicity Officer - Congratulations  
to both of you from all the other members.)

Adrian Carr, 115 North Sewalls Point Road, Stuart, Florida, 33494, USA  
(Adrian specialises in figurals.)

Dee Andrus, 335 Dellwood Drive, Eugene, Oregon 97405, U.S.A.

Carmella Swinney, 1281 'S' Street, Springfield, Oregon 97477, U.S.A.  
(Carmella specialises in Scotch.)

Jack King, P.O. Box 86, Vacaville, CA.95696, U.S.A. Phone (707) 448 9156

Billy Hunter, 16 Moir Street, Alloa, Clackmannanshire, Scotland.

Hamilton Stanford, 32859 Seagate Drive, Rancho Palos Verdes, CA.90274, USA

Joyce McGowan, 980 Hazel Avenue, Campbell, CA.95008, USA, Phone 378 6307

Mr. K.D. Yates, P.O.Box 1398, Hamilton, Phone (071) 72900

Welcome back former members:-

Lee Weiss, 5626 Corning Avenue, Los Angeles, CA 90056, USA.  
(Lee specialises in Airline bottles)

Ada Felske, 2380 Lawton Drive, Lemon Grove, CA.92045, USA.  
(Ada specialises in figurals and UK Royal Wedding Commemorative bottles)

By my count that gives us 70 members which is 15 higher than we have ever  
achieved before. With so many keen members there should be no problem in  
getting enough articles to fill miNiZ!!!

Please note the following change of addresses:

Garth Snell, c/o P.O. Box 13-581, Christchurch

Mary Bedford, 15 Hikurangi Terrace, Taumarunui.



# WIN A TRIP FOR TWO


flying

## **AIR NEW ZEALAND**

PLUS NZ\$1000 SPENDING MONEY

with the purchase of

**The Colonial**  
**SPECIAL OFFER**  
**ONLY SET OF ELEVEN**  
**IF PAID IN FULL BY 31st DECEMBER 1986**  
**(APPROX. US\$150 or £102)**  
**Collection**



This unique collection of 11 ceramic miniatures is brought to you by Port Nicholson Miniature Bottle Club. These are the only ceramic miniatures ever produced in New Zealand and were originally given away to passengers flying First Class with Air New Zealand. And First Class they are. Less than a dozen complete sets are known to be in existence. We have ordered 100 sets for sale to discerning collectors.



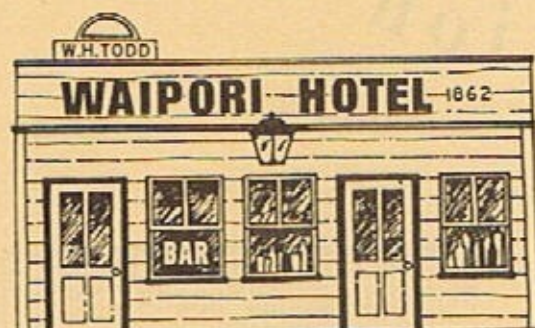
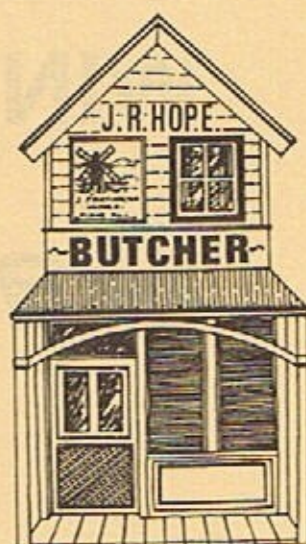
**ONLY**

**NZ\$350 + P&P**

(approx. US\$175)

**FOR THE COMPLETE  
SET OF ELEVEN**





NOT SHOWN  
The Old Forge  
56 Marine Parade  
Draper's Shop



- EACH MINIATURE contains 50ml of Port Nicholson Scotch or can be supplied empty on request.
- THE COMPETITION WINNER may fly either Auckland, New Zealand to Los Angeles (or LA/NZ) or London to Los Angeles.
- THE COMPETITION is a simple draw but note that under New Zealand law it is open to members of Port Nicholson Miniature Bottle Club only.
- A CLUB MEMBERSHIP FEE may be forwarded with your order. (NZ\$10 in New Zealand, US\$9 USA/Canada, £7 UK & Europe)
- THE COMPETITION CLOSSES 31st March 1987 and the winner will be notified in April.
- A DEPOSIT of NZ\$50 or US\$25 must accompany your order; you will be invoiced for the balance plus postage, packing and insurance in late March prior to despatch of the bottles.
- CHEQUES or bank drafts are to be payable to Port Nicholson Miniature Bottle Club and are to be sent to P.O. Box 384, Wellington, New Zealand.



## HISTORY IN MINIATURE

### MADEIRA

Madeira is an old volcano rising about 2,000 metres above sea level. Its nearest neighbours are the Azores to the North and Morocco 500 miles to the East.

In 1418 the Portuguese explorer Joad Goncalves landed at Madeira and found the island covered with impenetrable forest. He set fire to the island and the resulting smoke forced him far out to sea. He gave up waiting and returned to Portugal. Legend has it that the fire burned for seven years and that this is why some Madeira's have a burnt taste. When Goncalves returned the forest had gone leaving a rich layer of humus.

By the 17th Century Madeira had a well established wine trade. The wines were sold to England, the Indies and America. A ship had returned to Madeira from America and a forgotten case of wine was found. Instead of vinegar the wine tasted lush and sweet. In the ships hold the cask had warmed as it sailed into the tropics, baked in the intense heat, then cooled as the ship returned north. This 'burning' of wine became popular. Casks bound for England were sent via America. The best wines were those that crossed the equator twice.

The Napoleonic wars put an end to the ships travelling across the Atlantic. Over many years an alternative was evolved. The wine is cooked in an oven known as an Estufagem. The wine is placed into the 'oven' and over a period of a month the temperature is increased to 50° centigrade. This is done by stainless steel pipes running through the walls of the 'oven' carrying hot water. The temperature is not allowed to increase by more than 5° a day. The temperature of 50° is held for between three and four months then it is gradually cooled during the final month.

There are four types of Madeira, from dry to sweet they are Sercial, Verdelho, Bual, Malmsey.

It is the longest lived of wines with 19th century bottles regularly on sale in England. Even at 100 years old they are excellent drinking. Some of the Madeira companies also go back centuries. Cossart and Gordon often advertise that Napoleon took a supply of their stocks without paying for it - they got it back seven years later in 1822.



FRANK WYNZ

THERE IS NOW  
A CLUB IN  
EAST GERMANY



*Miniaturflaschen-Club  
der DDR*

*Postanschrift:*

*Christian Karl, Heinrich-Heine-Str. 35  
9550 Zwickau, DDR / G.D.R. / R.D.A.*



1	S	C	2	R	E	3	W	D	4	R	I	5	V	E	R	6	M	U	D	7	B	8	A	9	R		
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115	G	L	A	S	S			S			116	T	A	X	I					118	S	M	O	E	L	L	

Some initials that may have puzzled you.

Across: 39 CUBAN HIGBALL

49 CINZANO

52 OLD NICK

60 MY FRIEND

73 EGYPT

75 KAISER STUHL or KORNDORF CHARDONNAY

77 VOK ADVOKAAT

81 TOMATO JUICE/TONIC WATER

94 EXTRA DRY

96 OLD PALE GOLD

110 AMSTEL BEER

Down: 74 FIJI STOUT

82 CUTTY SARK or CHIVAS REGAL

87 KENTUCKY GENTLEMAN or OLD GRAND-DAD

Congratulations to the winners Dianne Opie and Frank Wynn with 5 mistakes each, followed closely by David Smith with 7 mistakes.

A special thank you to Dick Cotton (U.S.A.) who to my knowledge has participated in every competition.

Keep up the good work Dick!



## COMPETITIONS

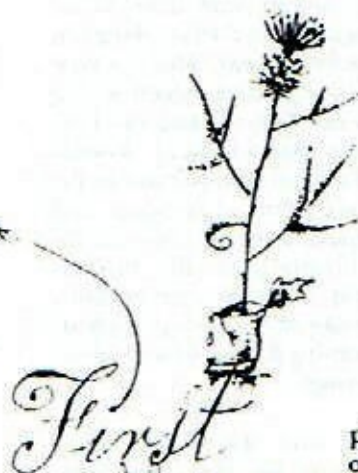
Answers to the crossword competition in the April/May miNiZ appear on the facing page. As we had two winners Erica has kindly donated 5 bottles from 5 different countries. These have gone to Frank Wynn and the 5 Whiskies bottled for the German market go to Dianne Opie. Congratulations to both winners, we hope they are pleased with the bottles.

Due to the poor response to the 'Trivial Quiz' Competition in the last miNiZ we are not bothering to publish the answers. The three members who participated were: Erica Mulder, 1st., 41 points; Dianne Opie, 2nd., 35 points; Dick Cotton, 3rd., 34½ points. They are each having their answers returned so that they can see where they went wrong. We promised something trivial for a prize so Erica receives a macro mini.

## THIS IS NOT THIS MONTH'S COMPETITION

# MAKE YOUR OWN SCOTCH WHISKY

"An unabridged do-it-yourself guide"



pipe in a suitable supply of Scottish hill water, and add to this a goodly quantity of barley, allowing it to soak for 48 hours. Then strain off the water, and lay out the wet barley on a cool floor in a great heap. It will start to grow, and in doing so, will become hot.



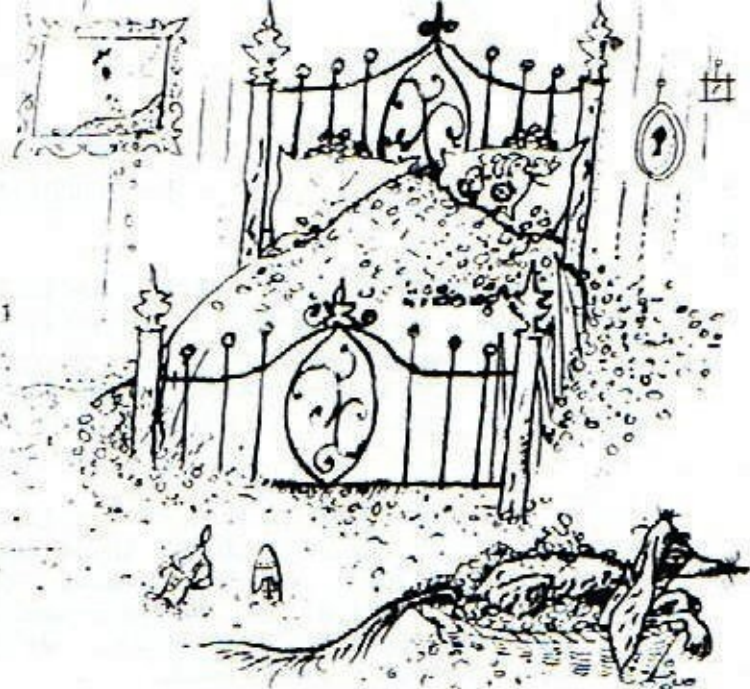


So make a wooden spade, and every few hours turn it over, each time spreading it a little thinner on the floor to keep it cool. As barley grows 24 hours a day, you will have to set an alarm and get up regularly to carry out turning throughout the night.

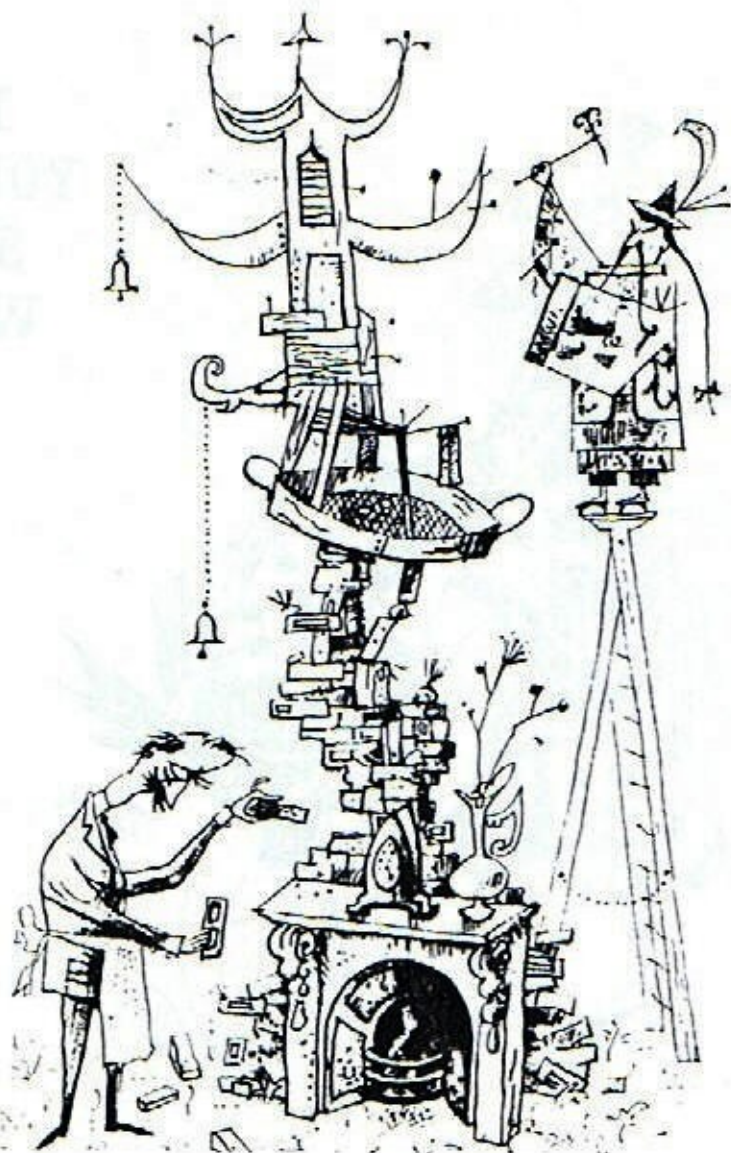
This process takes only eleven days, and in your spare time you will have been able to construct a fire-place at the foot of a small brick tower which should have a wire gauze floor half-way up and a wooden imitation of a Chinese pagoda at the top with a hole in the roof.

Take your eleven-day-old barley, which by this time will have grown a little shoot and a root, and spread it out carefully on the wire floor. What you have made is called malt. In the fire-place you must now build a huge fire of peat. This is a type of decomposed Scottish vegetation which is dug out of a bog the previous Spring, and carefully dried in what sunshine the following Scottish summer has to offer. This fuel is important as the peat smoke, which has a most nostalgic and haunting aroma, imparts some of this to the drying malt, and ultimately to the finished whisky, giving it flavour and character in much the same way as the smoke of wood chips gives us the delectable and appetising flavour of well-cured bacon or kippered herrings.

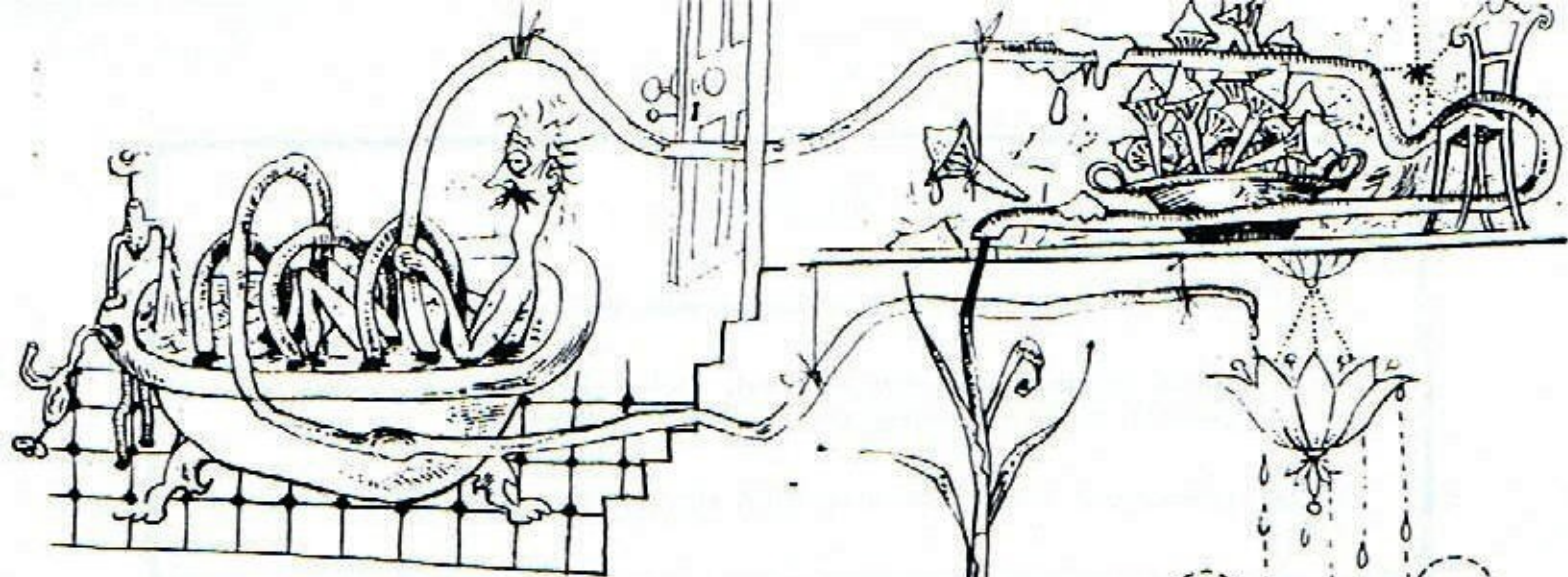
Every three hours dig over the drying malt, as otherwise it will burn on the lower side. Unfortunately, as the fire cannot be put out, you will find the working conditions far from agreeable, and you will also notice that the smoke is not particularly nostalgic, but extremely haunting, and it will most probably haunt your clothes for the next four or five days.



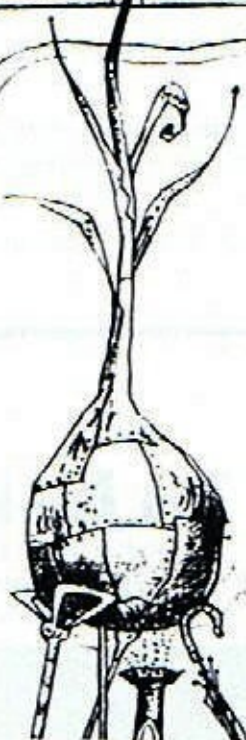
After kippering the malt and yourself, the fire can be allowed to go out, and the malt will be found to be dry and hard. Remove the little root and shoot from each grain one by one, and give them to the birds. Then grind up the grains and add them to hot water, stirring vigorously.



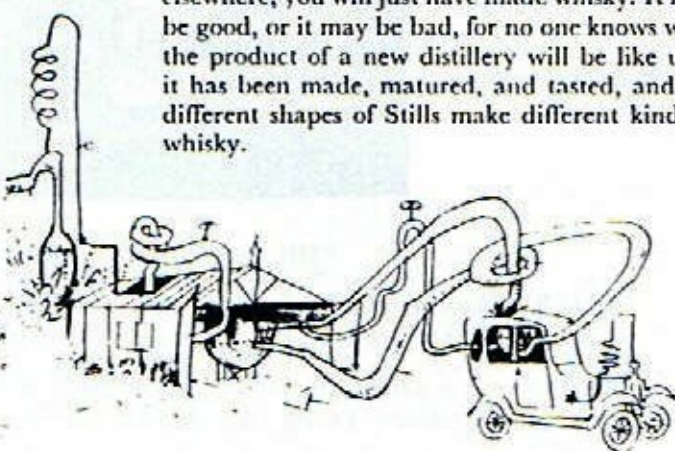
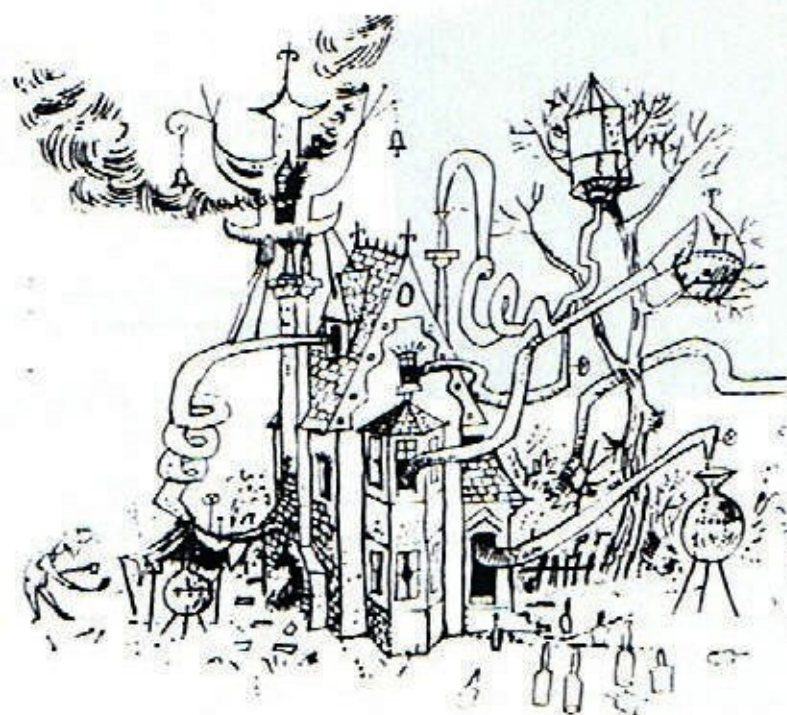




Drain off the liquid, allowing it to cool in a separate vessel and add some yeast (you can get this from the baker). Bubbles will soon appear and the sugar in the malt you have made will gradually be eaten by the yeast and turned into weak alcohol. Leave this to go on for three days, but do not taste it as it is horrible, and is called Wash.



be allowed to call it anything, and, in fact, you had better keep very quiet about it. If you live elsewhere, you will just have made whisky. It may be good, or it may be bad, for no one knows what the product of a new distillery will be like until it has been made, matured, and tasted, and the different shapes of Stills make different kinds of whisky.



Some weeks before you should have sent an onion to your plumber and asked him to copy it in copper, and make it big enough to hold this Wash. Now you must fill it up and connect up the end of the onion with a corkscrew-shaped pipe which should be kept immersed in running water. Put a Primus stove underneath and wait for the drips at the end of the pipe. When these stop, empty out the Still and clean it carefully, putting the product of the last distillation back in again. You then have to do the same thing all over again.

You won't recognise what you have made, but if you are in Scotland, and if you put it in an oak cask and keep it for three years, then you are legally allowed to call it Scotch Whisky. However, as you have made it outside the law, you will not

Unfortunately, if you want to make something like the great brands of Scotch, you must also produce a Scotch Grain Whisky to blend with your malt whisky, and, of course, keep all your whiskies very much longer than the minimum legal three years. Grain whisky is a type of whisky which has none of the strong robust character of the malt whiskies. It is rather thin in body and has only a very little flavour, but it is mild and flowery to the nose. It is made largely by magic in large distilleries, and simply does not work on a small scale. Your wife would undoubtedly object if you converted your whole house into a distillery, so this problem can be dismissed from your mind.



## TWO DEATHS

It is our very sad duty to record two deaths this month.

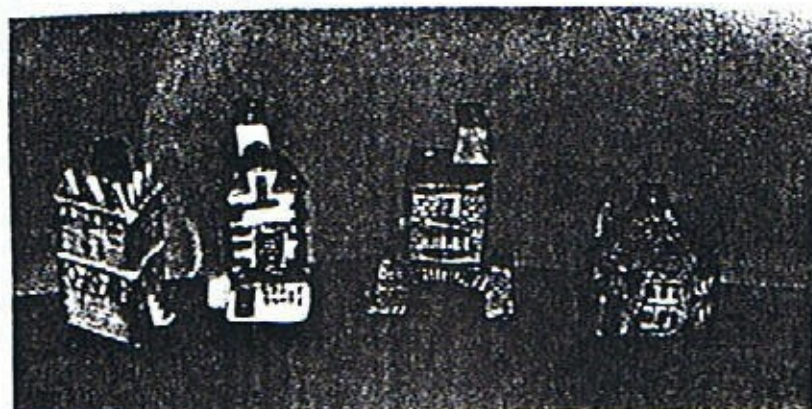
Mary Bedford recently lost her husband, Jack. I am sure all members will join with me in extending our sympathy to Mary.

Former member Les Wilton has also died after having been ill for some time.

## **The Mini Bottle Club**

MINI BOTTLES (U.K.) LIMITED

Mini Bottles (U.K.) Limited, 16 Romsey Road, Eastleigh, Hampshire, SO5 4YP.  
Tel (0703) 611621 Telex 477014 (MWINDS)



(1) The Triangular Lodge  
Rushden

(2) The Crooked House  
Windsor

(3) House on the Bridge  
Ambleside

(4) The Round Toll House  
Rockingham Forest

### "THE LANDMARK CERAMICS" COLLECTION (1986)

Mini Bottles (U.K.) Limited and the Mini Bottle Club have the exclusive rights on this the third years "House" Collection, authorised by Wm. Teacher and Sons Limited.

The ceramics contain 7.5cl (75ml) of Teachers Blended Scotch Whisky and the photograph above is of the latest four now issued.

1984 Issues Were: (1) Lamberhurst, Oast, Kent.  
(2) Old Shop, The Shambles, York.  
(3) The Vintry, (1716) Pantiles.  
(4) Tithe Barn Cottage, Stanion, Northants.

1985 Issues Were: (1) William Shakespeare's Birthplace, Stratford-upon-Avon.  
(2) Anne Hathaways Cottage, Nr. Stratford-upon-Avon.  
(3) Batemans Mill, Sussex. (Rudyard Kipling).  
(4) Thomas Hardy's Cottage, Bockhampton, Dorset.

	U.K.	Overseas
Price each £5.00 plus postage/packing/insurance	£ 1.00	£ 1.70
Set of four £18.00 plus postage/packing/insurance	£ 3.00	£ 6.00

NAME .....

ADDRESS .....

All cheques payable to Mini Bottles (U.K.) Limited

Amount £ .....



## SNIPPETS

Erica Mulder and Nell Leenman exhibited their collection at the Sports and Pastimes Fielddays at Mystery Creek, 8/9th November.

Judy Homewood, Erica and Nell organised a buy, sell and swap at Cambridge Town Hall on the 16th November. The number attending was a little disappointing but those that did go obviously enjoyed themselves. They got a good write up in the local paper and free publicity on the local radio. Erica has promised an article for the next miNiZ.

Manawatu Auction Company are organising a miniature auction for the new year. If you have any bottles to sell write to Dave Kennedy, Manawatu Auction Company, Maire Street, Palmerston North.

New minis seen at Wilson neill, Auckland are Heather Cream ( a mixture of malt whisky and cream) @ \$1.65 and a set of 5 Domecq Double Century Wines @ \$2.45 each.

Member Frank Wynn is going to obtain for us a miniature sherry that is being produced by a wine club which he is a member of. Frank can only get 20. They are \$2.50 plus postage. First come first served.

LANDMARK HOUSES and various other minis from Mini Bottles (UK) Ltd are now on sale at the Regent Tavern, Wellington at \$45. each!!! If you would like to obtain them MUCH cheaper see advert this issue.

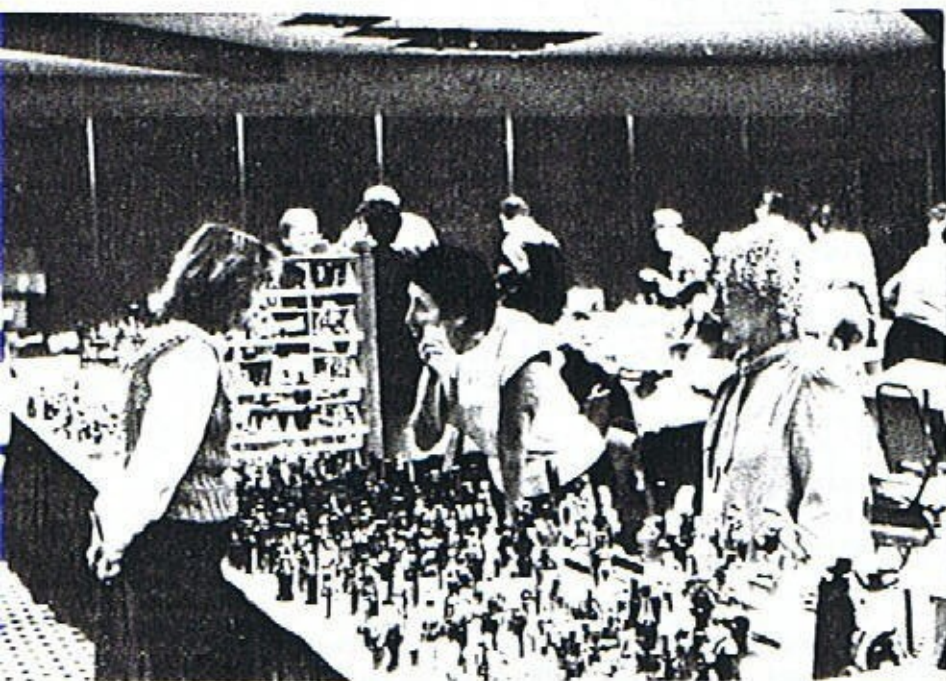
Also still available is the 1981 Mini Bottle Club Aberdeen Scotch. Cost is 75p + £1 p+p (75p p+p UK & Europe) - order direct from member David Maund, Hoyle House, Upham Street, Upham, Hants SO3 1JA, UK

DID YOURS LEAK?? Some of the Glen Royal and King Alfred scotches from the club have leaked causing label damage. It appears that there is a miss-match between bottle and cap. We apologise to all those that have had this problem. If you have damaged labels let us know and we will send you new ones.

A REMINDER to all members that have ordered the "Colonial Collection". The reduced price only applies if payment is made IN FULL by the 31st. December. Those that have so far only paid their \$50 deposit should get their cheque book out! The price may seem expensive, but, actually the club is making a small loss on each set sold at the members price when all expenses (competition, stationery, postage, bottles, scotch, etc.) are taken into account.

Seventeen members enjoyed the annual dinner at Morton's Restaurant, Whitby on Saturday, 29th November. This will be reported in greater detail in the next miNiZ by Chris Matthews.

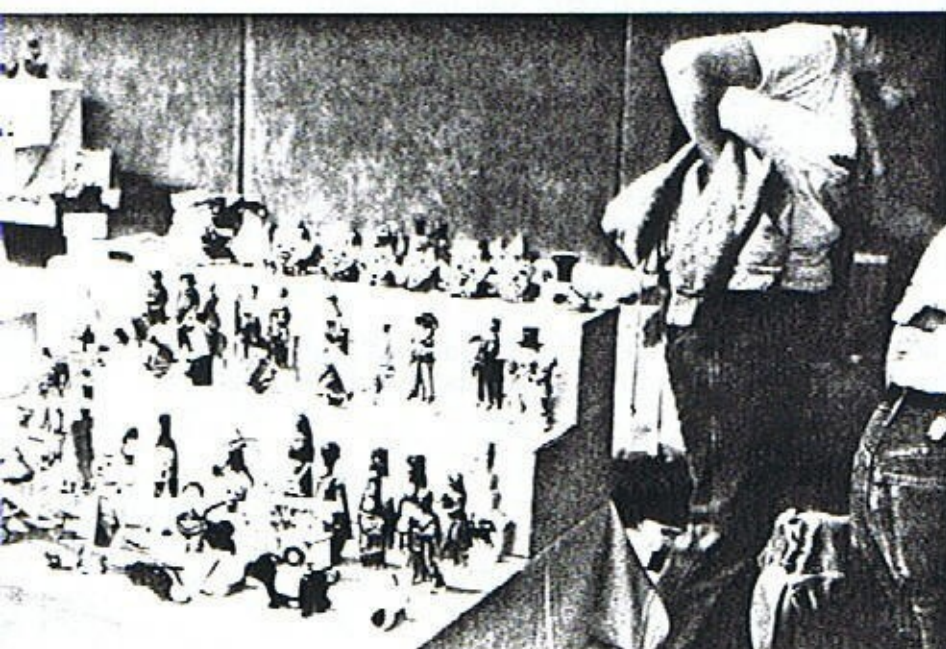




Member Lee Weiss (Centre)



Member and Dealer Ada Felske



The corner of Dealer Harry Goetz's stand showing some of the hundreds of figurals for sale.



Dug Picking and member Jackie Smith. Dug and Jackie are each holding one of the Nevada Brothel minis which Dug puts out.



At the Right is member, dealer and 'The Miniature Bottle Collector' Editor, David Spaid. If sales are anything to go by David reckons the show was a great success.

Actually the show attracted a record number of collectors on both the Saturday and Sunday. It was held at Oakland this year, (which is across the bay from San Francisco), the first time it has been held outside the Los Angeles area.

Collectors came from all over the US and farther afield. Jackie and myself had travelled the longest distance, closely followed by Mr. Morisada a very prominent Japanese collector. Jackie and myself would once again like to thank the members of both the Lilliputian Club and our own for making our stay so enjoyable.

After the show we visited member George Kimpton (and his wife Suzanne) at their home in Redwood Valley, Barry Kaplan (and his wife Jenny?) (Sorry Barry I have a memory for names like a sieve!) in Las Vegas and David Spaid (and wife, Marcia) in Los Angeles.

A special thank you to these three couples for their hospitality.

We picked up about 150 bottles on our travels for ourselves plus a few for other people and some as competition prizes for the club. Outside of the show we did best at Jerry Cohens in Las Vegas, The Cannery and Fishermans Wharf Liquors in San Francisco and Fords Liquor Store and Bobs Bottles in Los Angeles.

All in all a very enjoyable 2½ weeks holiday.



*David & Jackie Smith*



## Cocktail of the Month

### WITCHES POTION

from  
**THE STATION HOUSE**  
**Tonopah**  
Nevada



Our cocktail this month was concocted especially for Halloween. The Station House is a hotel/saloon/casino that we stopped at on our recent trip.

- 1 measure Tequilla
- 1 measure Rum
- 1 measure Peach Schnapps

Put in a medium size glass, fill up with ice and orange juice and mix together with a ~~witches~~ broom swizzle stick.

Drink ye well, but don't forget to leave some in the glass for the grateful dead!



### D. T. P. NEXT MEETINGS

- 14 December 2.00pm Ian & June Butcher's, 60 Discovery Drive, Whitby.
- 18 January 11.30am Bar-B-Q at Colin Ryder's, 20 Prospect Terrace, Johnsonville.  
Bring your own meat and booze.
- 14/15th February Birthday Weekend Away. Again we are being hosted by Dianne and Ron Opie on their farm near Patca. This was a great weekend away last year and is not to be missed. More details to follow.
- 15 March 2.00pm Ray & Marge Watson's, 36 Hamstead Street, Wainuiomata.
- 19 April 2.00pm Gladys Mudford's, Taikorea, RD3, Palmerston North  
(Details of how to get there in next miNiZ.)