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XXXXXXXXXXXXXXXXX THE NEWSLETTER OF PORT NICHOLSON MINIATURE BOTTLE CLUB XXXXXXXXXXXXXXXXXXXX



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



COVER BOTTLES

As those of you who live in New Zealand will already know, there are very few new bottles about at the moment. Our cover shows two bottles produced and sold over the past year or so and one previously unknown old "New Zealander."

The **BLACK HEART RUM** has the familiar black, white and gold trimmed label on a red background. It was not bottled here but states "Imported by New Zealand Wines and Spirits, Auckland." The bottle is a clear glass flask. The **HAIG** also looks far too familiar. It has black and red writing with gold trimming and crest on the usual cream label. It was bottled here by The Distillers Company (NZ) Ltd., Auckland in the now familiar plastic bottle. Not the most exciting bottles to come out of New Zealand, but then if you are a Rum, Scotch or New Zealand bottle collector, a welcome addition for your collection.

The third bottle, **Cardhu**, is a gem. I bought it from Mr. Fippard (see buy, sell and swap) who was given it as a sample bottle many years ago. The bottle is round clear glass and the label plain in the extreme with just black writing on a white background. What makes it so special is that it is the only one to have found it's way into a collection so far as we are aware.

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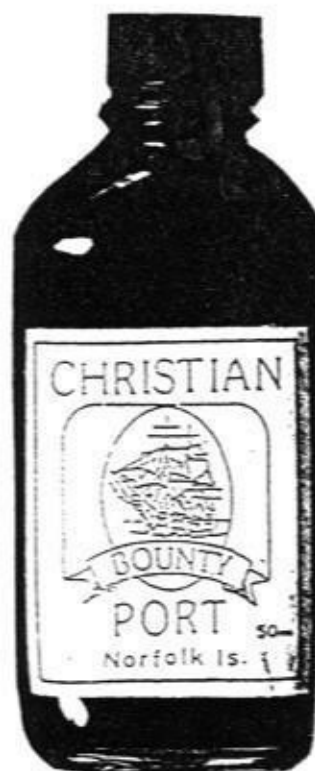
There isn't really a lot to say that hasn't been said before. I am not officially editor but said that I would do the job if members sent in enough articles to produce a copy of miNiZ. **YOU DIDN'T SEND IN THE ARTICLES THEREFORE THERE HAS BEEN NO miNiZ FOR ALMOST A YEAR.** Note that I said **YOU**. A club is a cooperative effort, no cooperation, no club! My thanks to those who have contributed, it is very much appreciated.

Because of the lack of miNiZ over the last year, and because the club is financially well off, all members who paid their 1988 subscription, even if paid late, have had their membership renewed for 1989 without charge. It is probable that this will happen again next year (especially if we are not able to produce miNiZ due to lack of articles!) but that will be a decision for next year's AGM.

Talking of AGM's. The annual general meeting of the club took place this year once again during the Patea Weekend. Elected were Janne Matthews, President, Colin Kilpatrick, Vice President, Erica Mulder, Vice President (Auckland), Ian Butcher, Treasurer and Dianne Opie, Supplies Officer. The positions of Secretary, Publicity Officer and Editor remain vacant. Please let us know if you would like to help out the club by taking on one of these positions.

NORFOLK ISLAND PORTS

The five ports shown here have plain labels but a very colourful history.

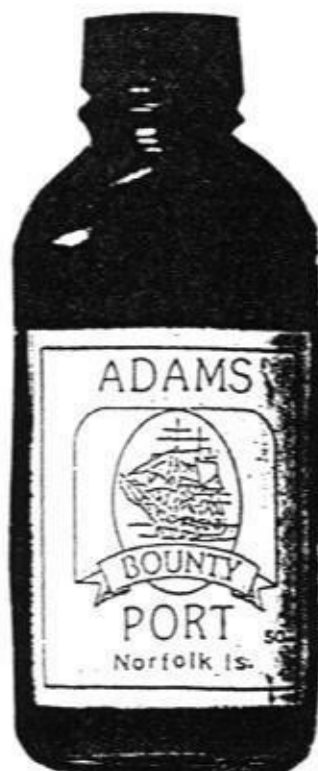


Bligh trip

London. — Two Englishmen have set sail for Samoa so they can be set adrift on April 28 to follow in the footsteps of former New South Wales Governor William Bligh.

On that date, Lieutenant Bligh was set adrift by Fletcher Christian in a 23-foot launch called the Elizabeth Bligh from the ship HMS Bounty after a mutiny.

Two hundred years later, in a replica of the Elizabeth Bligh, Jasper Shackleton (31) and Robin Todd (28) will retrace Bligh's route through Fiji, Vanuatu, across the Great Barrier Reef, through Torres Strait and finally to Timor. — AAP.



Most of you will be familiar with the Mutiny on the Bounty, even if only through having watched one of the three films. (Incidentally, much of the shooting of the last film was done in New Zealand and the "Bounty" was built in Whangarei. Much of next year The Bounty will be in Wellington as part o Wellington's 150th Anniversary Celebrations.) Briefly, Captain Bligh was a particularly hard captain and a number of his crew, led by Fletcher Christian, mutinied and cast the captain and loyal members of his crew adrift in the ship's longboat, amazingly they survived. Captain Bligh later became Governor of New South Wales (Australia). The mutineers returned to Tahiti, where they had stopped for a number of weeks previously, and persuaded a number of local women to join them. (May modern historians dispute that Captain Bligh was a bad captain and put the men's desire to return to their Tahitian "wives" as the real reason for the mutiny.) After spending some time in and around Tahiti the mutineers and their "wives" set sail into the emptiest part of the Pacific. By pure chance they discovered Pitcairn Island, probably the first men to do so. Pitcairn was, and still is, one of the remotest inhabited places on earth.

The descendants of the mutineers were "re-discovered" and later given the chance to re-locate to Australia. They turned this down, but asked for and were given Norfolk Island. As usual it was a case of pleasing some, but not all, and when in 1858 descendants of five of the mutineers settled on Norfolk, other of their descendants remained on Pitcairn.

For those of you who are wondering where the heck is Norfolk Island? A small geography lesson. Norfolk Island lies 662 miles from Auckland, New Zealand, roughly north north west. It is an Australian territory, although physically closer to both New Zealand and the French Territory of New Caledonia. Norfolk was uninhabited when discovered by Captain Cook on the 10th October 1774, but not for long. It became a British penal colony in 1778 and remained so until 1813. It again became a penal colony from 1825 to 1856 and today its claim to fame is as a peaceful tourist island. Regular flights to Norfolk go from Auckland and Sydney, Australia.

Christian, Quintol, Adams, Young and McCoy Bounty Ports,
5 bottles to add a talking point to any collection.



My thanks to Jean Gardner for lending them to me to illustrate this article.

DAVID SMITH

P.S. We have since discovered that the ones shown are the last set. The company that made them has gone out of business. This set was raffled at Patea and won by Robin Mellish.

THE KORD'S

Written by Ivan Uhlik

MINIATURES FROM CZECHOSLOVAKIA

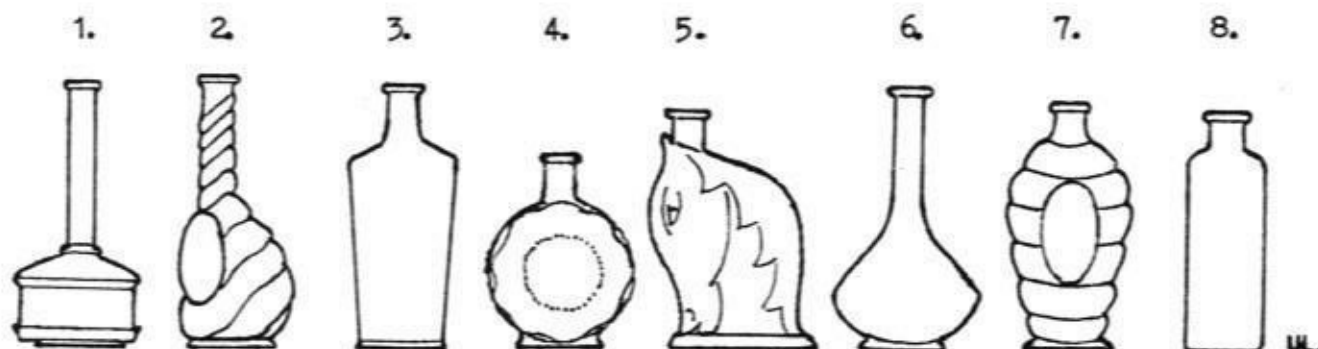
A popular and interesting object for collecting are the Czechoslovak Kord's miniature bottles. At present there are available about 12 various miniatures by Kord's in the spirits shops in Czechoslovakia.

The distillery was founded at the time of the 1st (Czechoslovakian) republic and it was incorporated into the national company "Eastern Bohemian Liquor & Conserve Works" after the 2nd WW in the year 1947. By reason of the high quality of its products as well as the originality of the packages the firm exported its liqueurs in many countries of the world already before the 1st WW. After an interruption during the 2nd WW the export was revived in the year 1945 mainly in to the U.S.A. where the Kord's liqueurs are available till today.

The firm marketed about 16 different miniature bottles in all its history. These were labeled with 13 various labels and stopped with 6 various stopper kinds. Total there are allowed 48 Kord's miniatures as an independent collecting object from the collectors in Czechoslovakia. For a better survey I divided the Kord's bottles in 5 sections in accordance with the development of the bottles and in 3 sections from the sight of the mini label collectors.

BOTTLES:

In the first years Kord used an originally shaped bottle for every product. There were original bottles till 1969 for: Apricot Liqueur (1), Blackberry (2), Cherry Morella (3), Cream of Raspberry (4), the well known "horse-head" bottle with Crème de Cocoa (5), green & white Crème de Menthe Glaciale (6), Strawberry (7), Kord's Vodka (8), Kummel Bohemian (9), Kummel Allash (10), Peach Liqueur (11) and the very rare double-bottle shaped as a pair of dolphins. These are the miniatures of the first bottle section. They were in two sizes 1 OZ and 3/32 of a pint (these are most rare!). The bottles N°s 2, 7 and 9 formerly were coloured glass. The bottles N°s 10 and 11 were only produced till 1950. All the bottles were stopped with a cork which was covered with a gelatine capsula respectively a leaden capsula on the export bottles. These capsulas later were removed into aluminium capsulas.



The second bottle section includes the years 1970-1976 when all the liqueurs as well as the most spirits were bottled into the original

firm's flat bottles of 1,6 OZ of capacity with the imprinted trade mark on the back. Only the Kord's Vodka, Vodka Extra Fine and Kord's Blended Whisky were in round bellied bottles (12). The flasks (13) were stopped with an aluminium cap.

Since 1977 the Kord's flasks received metallic screw caps and also the vodkas as well as the Kord's whisky were bottled in these bottles. This period can be considered as the third bottle section.

As the fourth bottle section I indicate the year 1980 when the whole Kord's sortiment has been to be filled into the newst round bottles but the firm was obliged to use the square bottles of the firm Hobé for a part of its production because the glass work was not able to produce the rightly bottles in the full number. These bottles were labeled with the new unified black-white labels. Unfortunately the collectors in Czechoslovakia don't accept these bottles for collecting objects of full value.

And finally the fifth bottle section are the years 1980/1 till today when all the Kord's products are bottled into the new round bottles (15) of 50 ml of capacity.

In the years 1946-1951 there was a double-bottle at the Kord's (16) which was shaped as a pair of dolphins. It was a limited production and therefore the "Dolphins" are the most rare miniature by Kord's. It was filled with the Crème de Menthe Glaciale Green and the Crème de Cocoa.

L A B E L S :

As well as at the bottles there were authentic labels for any bottle in the first years of the production at Kord's. The labels were richly decorated with Bohemian ornaments and theirs shape was custom-made for each bottle. Some minis got two or more labels, as main back, heart and neck labels. This label section was identical with the first bottle section.

The second label section began with the filling of the Kord's products into the flat bottles. The unified shaped labels showed a big "K" in different colours which was stabbed with a sword (the Czech word "kord" means in English "sword").

With the newst Kord's bottles came also the new labels of the third label section. These are largely derived from the flask labels. There is a big "K" in a black-white field on the labels. There is a trade mark of Kord's (the white Bohemian lion stabbed with a sword) placed in the middle of each "K".



Winemakers of the Wairarapa

TEXT BY
MICHAEL
COOPER

PHOTOGRAPHY
BY
ROBIN
MORRISON

Judging from the five vintages of Martinborough wines currently in bottles, the Wairarapa hamlet is an outstanding new wine district on the rise.

One of the most silky, deep-scented Pinot Noirs ever made in this country — Martinborough Vineyards 1986 — and by far its most distinguished Pinot Gris — Dry River — have recently flowed from vineyards planted only a stone's throw apart. Five wineries have been established in Martinborough with more on the horizon.

The southern part of the North Island has inherited its own winemaking legacy. In 1883 a wealthy Wairarapa landowner, William Beetham, planted the first vines at his tiny Masterton vineyard. Romeo Bragato — who was later appointed New Zealand's first Government Viticulturist — visited Beetham during his 1895 national vineyard tour, and reported tasting a Hermitage wine of "prime quality". Following the prohibitionists' no-licence victory in Masterton in 1905, Beetham's vineyard was uprooted.

The first Martinborough vineyard was established by the then prominent publisher — and wine lover — Alister Taylor, on flats near the Huangarua River in 1978. The major impetus for the recent surge of interest in Martinborough winemaking, however, came from Dr Derek Milne's 1979 report, pinpointing similarities between Martinborough's climate and soils and those of premium French wine regions. Milne, a scientist with the DSIR's Soil Bureau, soon put his money where his mouth was, as a founding partner in Martinborough Vineyards.

Martinborough's winemakers share a conviction that their district is a sort of "southern Burgundy". According to the Martinborough Winemakers Association's promotional brochure, their study of relevant climatological and soil data indicated that "conditions were similar to those in Burgundy".

The figures back them up. Martinborough and Burgundy have roughly similar total rainfall figures (Burgundy 650-

700mm per annum, Martinborough 750mm). The two districts also accumulate comparable heat readings (1150 degree days Celsius) during the vines' growing season. Thus, the Martinborough grapegrowers have planted predominantly Burgundy and Alsace grape varieties such as Chardonnay, Pinot Noir, Gewurztraminer, Riesling, Sauvignon Blanc and Pinot Gris.

Despite its location in the North Island, Martinborough's viticultural climate in fact resembles Marlborough's more closely than Hawke's Bay's. Martinborough's spring bud burst, for example, is typically two weeks behind Hawke's Bay's.

In March and April, the vital months leading into the harvest, Martinborough's average daily temperature of 14.7 degrees Celsius is more akin to Marlborough's 14.3 degrees than Hawke's Bay's 15.8 degrees Celsius. The autumn rainfall figures reveal the same story: both Martinborough and Marlborough are, on average, markedly drier than Hawke's Bay.

Droughts are a definite threat in summer, leading two of the wineries to install fixed irrigation systems in their vineyards. This relative dryness, however, also encourages the winemakers to hang their grapes late on the vines to achieve full fruit ripeness, without facing any undue risk of disease.

The chief weather drawback here is the wind. Martinborough is not only pummelled by strong southerlies from Cook Strait, but is also exposed to regular northwesterly gales; shelter belts are thus a necessity.

Soils are excellent. Although areas of heavy clay not ideally suited to vines exist, there are also highly sought-after pockets of gravelly silt loams overlying free-draining gravels. An area of high-quality, free-draining soils has already been delineated by the Winemakers Association, laying an early foundation for an appellation system which is designed to protect and promote Martinborough's vinous reputation.

Since 1986 the wines produced from grapes grown within the confines of this premium area, and also processed there,

have been eligible to carry a handsome black and gold seal, guaranteeing their regional authenticity.

Few other vineyards are found in the southern part of the North Island. Pierre is a tiny winery at Waikanae, 60 kilometres north of Wellington on the west coast. Owner Peter Heginbotham, a Wellington optometrist, planted his three-hectare vineyard of Pinot Noir, Cabernet Sauvignon, Merlot, Muller-Thurgau, Chenin Blanc and Chardonnay in gravelly river silts in 1960. His debut commercial vintage was 1966. The wines I have tasted have been light and undistinguished.

Further north the Holly Lodge winery and tourist centre at Wanganui has for many years fashioned a range of basic table and fortified wines from bought-in fruit and grapes grown in the estate vineyard in Papaiti Road, on the banks of the Wanganui River.

ATA RANGI

Clive Paton (39) has set up his Ata Rangi ("new beginning") winery to specialise in red wines.

Paton's four-hectare vineyard of Cabernet Sauvignon, Merlot, Cabernet Franc, Pinot Noir, Gewurztraminer and Chardonnay is planted in free-draining gravelly soils beneath a shallow layer of top soil. Wind is a major problem, he says, and the vines also need to be irrigated during their early years.

Paton, who sees Pinot Noir as his "biggest challenge", first sprang to prominence when his 1986 Pinot Noir collected a gold medal. Ata Rangi Pinot Noir is cherry-red to the eye, with a pleasant raspberryish fruit character and mouth-filling high alcohol.

TE KAIRANGA

Te Kairanga ("the place where the soil is rich and the food plentiful") winery in Martins Road is the latest arrival on the mushrooming Martinborough wine scene.

Tom Draper — a former building contractor and co-founder of one of Wellington's winetasting groups, the Magnum Society — and his wife Robin in 1983 bought Alistair Taylor's vineyard, then in a run-down condition. After they brought in partners, the vineyards spread

out over 22 hectares of free-draining stony terraces close to the Hanganua River. Cabernet Sauvignon and Merlot vines fill one half of the vineyards, together with smaller plantings of Chardonnay.

Gewurztraminer, Pinot Noir and Sauvignon Blanc. An irrigation system has been installed: "I know how dry it can get here," says Draper.

DRY RIVER

Dry River, a Martinborough winery emerging with a high reputation, is owned by research chemist Neil McCallum — a genial 45-year-old who holds an Oxford doctorate in chemistry — and his wife Dawn. McCallum points out the double meaning of the name Dry River: not only is this a local geographic feature, but most of the wine styles under this label will also be dry.

His corrugated-iron winery in Puruatanga Road is a traditional Wairarapa barn and McCallum describes his approach to winemaking as "low-tech, involving minimum processing and placing an emphasis on cellaring qualities rather than short-term attractiveness for early drinking". He avoids cold stabilising,

gives his wines only one pre-bottling filtration, dislikes fining — it imparts softness but strips out desirable qualities, he says — and avoids giving his Gewurztraminer and Riesling skin contact, on the grounds that this causes premature aging.

Dry River wines are stylish, with plenty of extract, and are usually — although not always — bone dry. The Gewurztraminer has precise peppery-spicy varietal characteristics, without the pungent seasoning of the more ebullient Gisborne-grown examples of this variety. This is a "fine-grained" (to borrow McCallum's adjective) dry wine of excellent weight and unusual flavour depth.

CHIFNEY

Stan Chifney, the snowy-bearded, 68-year-old owner of Chifney Wines in Hanganua Road, is one of the Martinborough "originals" who planted his first vines in the winter of 1980. Bach and Mahler fill the air in his tiny winery, which produces only about 5000 bottles each year.

He harbours reservations about the

long-term viability of Chenin Blanc and Gewurztraminer in his vineyard; the Chenin Blanc ripens inadequately — and is thus made sweet to balance its tense acidity — and the Gewurztraminer, he says, has only made "ordinary" wine.

About his ripe, gutsy Cabernets, however, Chifney has few doubts: "This variety may prove to be our best wine." The Easter Show gold medal awarded in 1988 to Chifney 1986 Cabernet Sauvignon — a deep garnet, berryish and firm-structured wine — was a real shot in the arm for the winery's reputation.

MARTINBOROUGH VINEYARDS

The highest-profile winery in the Wairarapa is unquestionably Martinborough Vineyards. Its prominence rests partly on its outstanding 1987 feat of scoring three gold medals — for its 1986 Pinot Noir, Fume Blanc and Chardonnay; partly on its more commercial production scale (2000 cases, eventually rising to 5000); and partly on its release of part of this output through the merchant and retail trade, thereby making its wines more accessible to casual buyers.

This venture is a partnership involving scientist Derek Milne, his agriculturist brother Duncan and his wife Claire Campbell, and chemist Russell Schultz and his wife Sue. The first vines were planted in 1980, in soils ranging from silt to stony areas over gravelly well-drained subsoils. Today in the 10-hectare vineyard there are three main blocks of Chardonnay, Sauvignon Blanc and Gewurztraminer, plus smaller plots of Pinot Noir and Riesling. Fruit is also bought in.

This article has been taken from the 1988 edition of The Wines And Vineyards Of New Zealand. The book was written by Michael Cooper and photographed by Robin Morrison. Publisher Hodder and Stoughton Limited, New Zealand price \$49.95

EIGHTH BIRTHDAY WEEKEND

To celebrate the Fifth Anniversary of the club Dianne and Ron Opie invited members of the club and their families to spend the weekend of February the 22nd and 23rd 1986 at their dairy farm "to get away from it all".

The invitation was extended to 1987, 1988 and again this year, over the weekend of February the 25th and 26th. Although the numbers were down a little on the previous year, this in no way detracted from the success of the celebrations.

Members from as far way as Auckland and Christchurch began arriving on Friday evening and, despite no instructions with the invitation, had no difficulty as Diane and Ron now have a large sign erected at the Garsed Road intersection.

On arrival one of the first things noted and admired were the new display cabinets made by Dianne at evening woodwork classes. Her only regret was that the perspex covers had not yet arrived and she was unable to complete filling the shelves with exhibits from her collection. Further cabinets are on the agenda for 1989. (N.B. In addition to the cabinets, Dianne has made a number of furniture items and Ron completed a bar which was installed just prior to our arrival for operational testing. With all their other commitments the question must be asked "how do they find the time?").

The now traditional "small game" hunting expeditions started on Friday night with a little "target practice" which no doubt enabled the marksmen to sharpen up their reflexes for Saturday night when three rabbits and five hares were bagged. On Sunday morning our "hunters" assisted with the clearing of geese from Pam and Derm Fowler's farm where Susy Baldock (from Te Aroha) and her fiance, Barry, stayed.

As with most activities over the weekend and the clothing worn by those attending breakfast was very casual. However, one could not overlook the beautiful black lacy negligee worn by Jackie Smith (made we understand for her honeymoon) and which her husband David referred to as "her working clothes". (N.B. My dictionary has two meanings for negligee - 1. A woman's soft flowing, usually decorative dressing gown; 2. Any informal, careless, or incomplete attire.

After breakfast on the Saturday, two cars loads of us travelled to the large man made lake a few miles away and the site of a small power station owned by the Egmont Electric Power Board. Ron took us on a guided tour and a glorious bush walk before heading home for lunch. Part way home Ron's car decided it wanted to "rest" every now and again - no doubt to ensure that the passengers did have time to view the scenery. Fortunately a passing member of the community was able to provide a tow to the top of the hill and eventually we arrived back very late for lunch. (The problem was rectified by Barry).

This delay upset arrangements made by the writer (who brought his bowls and bowling gear) and Pam Fowler to play at the nearby Alton Bowling Club. However, all turned out well as eight of us visited the club during the afternoon and had a most enjoyable time. We all thought Ron was the "perfect gentleman" in allowing Jackie to precede him on the mat, or was it to obtain a better view of her lovely lacy panties?

Should we be fortunate enough to be invited back by Dianne and Ron on a future occasion it is most likely that the bowlers would wish to make advance arrangements to play on such a magnificent green.

During Saturday afternoon the door bell rang and "a voice" said that two "spunky" guys had arrived. (Not the Dame Edna Everidge variety of spukies.) At first the "spunkies" were reckoned to be Doug Lynch and the writer, but it turned out that Jean and John Gardener had arrived with two Danish Hitchhikers passing through the district. Jean couldn't resist bringing them in for a drink and a yarn when she discovered that they were dairy farmers back home.

The first barbecue on Saturday night featured Ron's milk fed veal steaks and schnitzel plus a whole heap of chops and sausages provided by Barry's father who turns out to be a butcher. This was as a supplement to all the other food brought by us. It was all well cooked on the two barbecues by our two resident chefs, Ron and Derm (Pam Fowler's husband). In addition the dining room table was laden with dishes to complement the meats. As if this wasn't enough, a variety of tempting sweets were displayed for those who dared. Overall a magnificent meal and not a word of complaint - how could there be?

While the "hunters" went out in the evening a number decided to play trivial pursuit (adult version), but gradually all retired after a very exhausting day.

We awoke to a magnificent Sunday morning with Mount Egmont (or Taranaki or is it now Egonaki) clearly visible cloudless, and for once with no snow. The amateur photographers all took advantage of the opportunity. In fact the whole weekend was fine with virtually no wind, but the nights reminded us that autumn had arrived.

Apart from milking at the Opie and Fowler farms and the goose "operation" there was very little real activity on Sunday morning as one by one we all emerged and were joined by Ann Bosch from New Plymouth.

The Annual Meeting chaired by the writer, started promptly at 11.00am and shortly after 11.30 the Buy, Sell and Swap session started. Bottles were displayed both in Dianne's games room and on a trailer outside in the sunshine. Members were able to add to their collections from the wide range of bottles on offer, easily the most ever at one of our buy, sell and swaps.

As soon as the bottles were packed up it was barbecue time again. It was almost a repeat of the previous evening and one can only wonder how resilient the human body is when such goodies are available. To cap it off Marge Lynch produced eight small cakes each iced and decorated with a candle to commemorate the birthday. They were lit and extinguished in the traditional manner prior to tasting.

After lunch, preparing to leave for home started, but departure time for some was delayed as Ron offered to take people fishing off Patea. In the boat ride out to the fishing ground Doug Lynch reckoned that Ron hit every pothole on the surface of the sea (with inevitable results), but the trip was worthwhile. As a consequence some members were able to travel home with spoils from both the hunting and fishing trips.

I'm sure all who attended had a most enjoyable and varied weekend "Away from it all" and went home with treasured memories made possible by Dianne, Ron and family, assisted by Pam and Derm Fowler and join me in saying "A Big Thank You".

Those attending were -

Dianne and Ron Opie, Pam and Derm Fowler, Colin and Rae Kilpatrick, Ian and June Butcher (with son Kevin and friend Scott), Jackie and David Smith, Robin Mellish, Marjorie and Doug Lynch, Erica Mulder, Nel Leenman, Jean and John Gardener, Susy Baldock and Barry, and Ann Bosch.

COLIN KILPATRICK

HISTORY IN MINIATURE

In a previous article we mentioned the contribution Glenfarclas has made to miniature collections. Another company that has produced numerous bottles is William Cadenhead. Unlike Glenfarclas, who are distillers, Cadenhead's are wine and spirit merchants. They were formed in 1842.

They produce their own blends such as Heilenman and Putachieside. However, their greatest talent is in the aging of whisky. They buy barrels of whisky from the distillery and age the whisky until they feel it is at its peak. The advantages to the collector are twofold.

1. Miniatures are available for whiskies that normally disappear into blends and are not sold as single malts e.g. Glenlochy and Convalmore-Glenlivet.
2. Miniatures are available for well known single malts but at different ages e.g. Springbank 21yrs and Glenlivet 14yrs.

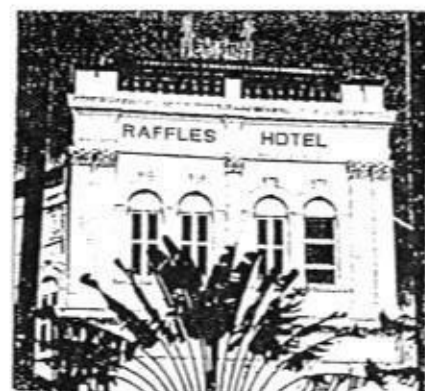
The labels on the Cadenhead bottles go from the sublime to the ridiculous. Their own blends are colourful, especially the Putachieside. The old label goes almost completely round the bottle and shows a village scene where the Cadenhead Head Office is situated. However, the bottles for aged whisky miniatures are drab. They are dark green, the labels black with white writing and every bottle is the same apart from the name and age of the whisky.

I do not know how many bottles Cadenheads have produced, but it must be at least 25. So regardless of how drab they are we should thank Cadenheads for thinking of us. They have their priorities right - producing miniatures. One day they may have artistic labels!

FRANK WYNN



Pictured here are three different Raffles Hotel miniatures I have in my collection.
The wording on the labels are different as shown.



Created at Raffles Hotel in 1915
Serve it very chilled add soda or lemonade to taste
P.S. It is not possible to recreate the Original Singapore Sling which is made only at the Long Bar of Raffles Hotel Singapore.



The
Original Singapore
Sling
RAFFLES HOTEL



The Original Singapore Sling was created by barman Ngiam Tong Boon at Raffles Hotel Long Bar in 1915.
Serve it chilled add soda or lemonade to taste.



One hot afternoon in 1921 a tired traveller arrived at the portals of Singapore's famed RAFFLES HOTEL. The obliging barman of the hotel's Long Bar created a special pick-me-up cocktail, to become known as The Singapore Sling.
On 3 May 1976, Singapore provides another treat for the traveller when Singapore Airlines, whose standard of inflight service has long been the talk of even other airlines, starts flying between New Zealand and Singapore.

ERICA MULDER

SNIPPETS

It is with deep sadness that I have to report the death of one of our members, Bill Osmand from Dunedin. Bill was the first mini collector that I ever met up with and was certainly one of the ones who encouraged me to get more into the hobby. I first met Bill when Jackie worked for him as a temp when he himself was on temporary assignment as a Clerk of Court in Wellington. He had a collection at the time of about 2,200 bottles which he had been collecting for over 30 years. I have visited Bill on a number of occasions when in Dunedin and always enjoyed both his company and viewing his collection which currently numbers about 3,000 mainly straight glass minis. The Club has been asked by his trustees to put a value on his collection, which one of his sisters wishes to buy and keep intact. That would certainly have pleased Bill. I'll be back in Dunedin in a couple of weeks and will attend to it as a last service to one of our oldest members.

Another old Hokonui has turned up, in fact two more similar but not the same as each other, and different from the other two versions we know about. The bottle is a green flask and the label is identical to the others we know of. However, one has a cork cap and one a screw cap. I first saw the green version of the bottle in Judy Homewood's collection. She had just picked it up. Ten days later I saw one in another collection (the person is not a member and does not wish to be named.) The second bottle was in mint condition and the collector was able to tell me its history.

A good number of years ago the Managing Director of Wellington wine merchants, Reginald Collins and Company Limited, was given two small casks of genuine Old Hokonui. He kept one for himself and used the other to fill miniatures which he gave to friends and business contacts. The label was an exact copy of one from a large bottle.

The person with the bottle had been a very close friend of the now deceased, Managing Director of Reginald Collins and so would not sell me the bottle at any price. However, he has offered to leave it to me in his will!

Competition winner for the Brands or Names of Drinks competition in the last miNiZ (Feb/March/April/May 1988) was Dianne Opie, second was Ian Butcher. Our thanks to Brian McClelland for providing the joke bottles as prizes.

On the subject of prizes, our thanks to the late Bill Osmand and Claus Schulz who have also generously donated bottles - you will get to see, and win, them in future editions of miNiZ.

SNIPPETS continued

There is a new club in California. It is based in San Francisco and calls itself the California Miniature Bottle Club.

Prospective members should send US\$20.00 (in the USA) or US\$30 (overseas) to 1911 Willow Street, Alameda, CA.94501, U.S.A.

The club is going to have produced a series of commemorative minis for 1990. The 150th Anniversary of the Treaty of Waitangi and the 150th Anniversary of the founding of Wellington are two obvious ones, other suggestions welcome.

Erica Mulder spotted the following ad in the New Zealand herald "Collectors dream, one of the best miniature bottle collections in new Zealand for Sale. Unique opportunity, \$4,500 o.n.o. Telephone -----". So she rang. Quote: "It's one of the biggest collections there is, over 400 bottles"???!! Thank you says Erica, that's \$10.50 a bottle, not interested. As I was in Auckland Erica asked me to phone and find out more.

"Hello, I'm up from Wellington and a friend saw your ad in The Herald. I know nothing more, can you tell me how many and how much you want?" "There is about 6/700 in total, I'm told they are worth \$6,000." They turn out to be all straight glass; at which point I point out that it is unlikely that they would be worth \$10 a bottle. Telling him I had in excess of 2,500 bottles and that there were a number of collections around the world ten times as big as mine rather floored him.

Apparently he knew very little about them, he acquired them as part of a deal five years ago. He sounded like a nice bloke so I offered to have a look at them for him and tell him what they are really worth. He got back to me a couple of hours later. No I couldn't come and see them, they are all still wrapped up from when he acquired them, there are 7,800 plus a few steins, trays, etc.

If anyone is interested in buying 400 or 6/700, or was that 7/800 minis, sight unseen for \$4,500 or was that \$6,000, phone Wayne on 09 836 2314. But better be quick as he is leaving the country!

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.

BUY SELL & SWAP

Mr. N. B. Fippard, 410 Purser Place, Hastings wishes to sell most of his collection on a single bottle basis. He cannot supply lists, but you are welcome to call on him. Phone 070 83 426

Hans Sommer, Klootsemastraat 35, 7009 Ce Doetinchem, Holland is a whiskey collector and wishes to swap for whiskey of all kinds from this part of the world.

Don Kildebeck, 4193 Restone Terrace, Fremont, CA. 94536, U.S.A. Phone (415) 797 3328, Fax (408) 452 8025 specialises in Liqueurs, cordials and wines and would like to swap with someone in New Zealand.

Mike Maller, 1030 NE 152 Terrace, N. Miami Beach, Florida 33162 U.S.A. has a large number of bottles to sell - write for a list.

Karl - Heinz Hotho, Strasse Der Neuerer 236, Wittenberg - Lutherstadt 4600, East Germany collects cognac, whiskey and vodka bottles, jugs and any bottles from South Africa or Asia and would like to swap with someone for New Zealand bottles.

Barry Nelson, 16 Biggs Crescent, Yorkton, Sask. S3N 3Y7, Canada. Wants to trade with someone in New Zealand, or will buy.

Mario Besoke, Konigsteinstr. 17, 7065 Leipzig, East Germany, collects whiskies of all types and figurals. He wishes to swap with someone in New Zealand. He can offer you bottles from all over Eastern Europe.

The club is looking at holding a miniature bottle auction in either Wellington or Auckland and would like to hear from any member who might like to put some bottles in. We currently have 1200/1300 but would be looking for double that number to make it worthwhile. Our last auction in Wellington in 1983 was great fun and a great success, especially in getting new local members.

THE SPIRIT of the KUMARA

In view of the recent controversy regarding the bringing "home" of the KUMARA or sweet potato as it is known in Japan I thought it apt to show you this set of Japanese Spirit ceramic bottles, the Awamori made from sweet potato.



Incidentally I received this set at the time a Maori delegation was negotiating to travel to Japan to collect the special kumaras.

ERICA MULDER

CAMBRIDGE FESTIVAL

For the third year running, members Judy and Gordon Homewood organised a collectors show and fair as part of the Cambridge Festival. The first two years that they organised it they did so in the club's name. The first year the event was only for miniature bottle collectors but the second year the scope was widened to include related hobbies, e.g. perfume bottles. This year Judy and Gordon decided to widen the field further to include collectables of all kinds and so organised it in their own name.

There were about 40 tables in use with people both selling and displaying. Erica Mulder and Nell Leenman did both, David and Jackie Smith just sold minis and Judy and Gordon just displayed. Judy and Gordon were also assisted on their stand by members of the family who displayed their collections of various things. Other displays included firearms, perfume bottles, rubbers, fridge magnets, pencil sharpeners, pens, dolls, teddy bears, scout memorabilia, cigarette cards, tobacco tins, etc. etc.

There were a number of amateur dealers took tables and it was obvious that plenty of money and collectables changed hands.

A number of other club members came for the day. See you next year!

New Zealand's Largest Ever Antique & Collectables Fair

In Conjunction with
The 14th National Bottle Show

Queens Birthday Weekend

June 3rd & 4th 1989

A. Pavillion

Auckland Showgrounds

Greenlane Road

EPSOM

(Free Parking)



Open to the Public

Saturday June 3rd 11.00am - 5.00pm

Saturday June 4th 9.30am - 4.30pm

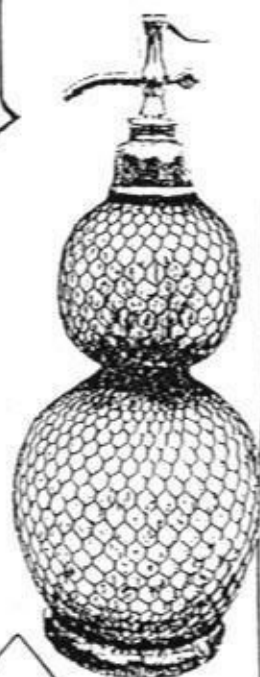
Admission \$3.00 Adult

\$1.00 Child (under 14)

Preschoolers Free

In Association with

ABC



NEW MEMBERS

Ray and Audrey Rogers, 48 Mayard Street, Tauranga

Bob Fergusson, 21 Hewitt Way, Ngaio, Wellington

Ray and Fiona Jenkins, c/o 15 Catherine Place, Hamilton

Ella Garland, 93 Miro Street, Manunui, Taumarunui

CHANGE OF ADDRESSES

Robert Baronov, 16030 Ventura Blvd. 570, Encino, CA.91436 - 2731

Gary Boyd, 55 Kenmore Road, Kenmore, Queensland 4069, Australia

Russell and Gillian Thomson, 4 Oriole Court, Burleigh Waters, Queensland 4220, Australia

Yes, Russell our president for 4 years made an honest woman of Gillian before whisking her off to that barbarous land across the Tasman. I'm sure all members will join with me in wishing them well with both their marriage and new life in Australia.

Dick Cotton, 43 Tudor Street, Waltham, MA.92154, U.S.A.

Noel Osborne, 1 - 49 Felton Mathew Avenue, St. Johns, Auckland 5,
Phone (09) 521 3133

Ann Bosch, 67a Mangorei Road, New Plymouth

Expensive Breakage

NZPA-AP

New York

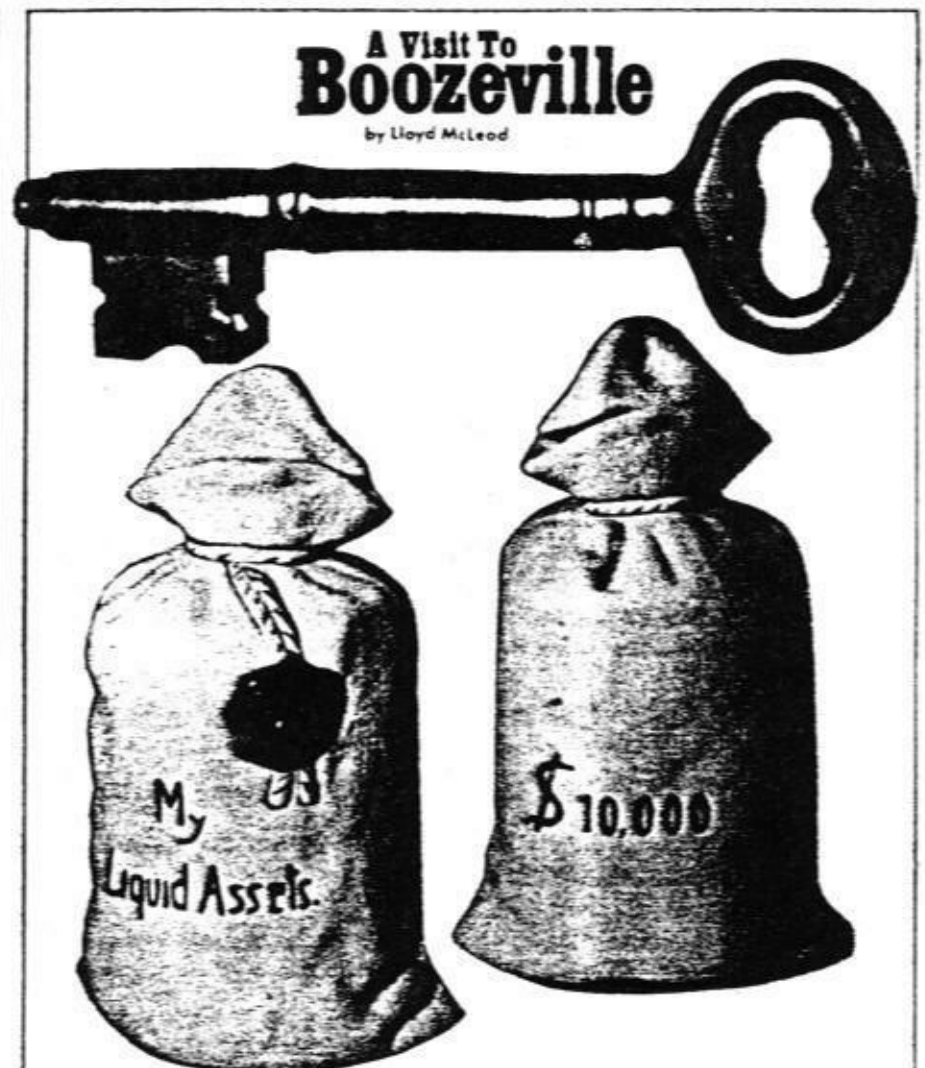
A wine merchant showing off a bottle of wine once owned by Thomas Jefferson accidentally knocked a serving tray, breaking the bottle and losing the vintage contents. The bottle of 1787 Chateau Margaux worth \$850,000, was being shown to 300 wine lovers at a tasting in New York.

DATE TIME PLACE NEXT MEETINGS

May 21st. - 2.00pm	Jean Gardner's,	56 Weston Avenue, Palmerston North
June 11th - 1.00pm	Erica Mulder & Nel Leenman's,	37 Park Road, Titirangi, Auckland
June 18th - 11.30am	David and Jackie Smith's,	86 Rawhiti Road, Pukerua Bay, Wellington
	Pot Luck Lunch with the meeting afterwards.	
July 16th - 2.00pm	Colin Ryder's,	20 Prospect Terrace, Johnsonville, Wellington

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A VISIT TO BOOZEVILLE
courtesy of THE MINIATURE
BOTTLE COLLECTOR



The Boozeville bank is one of the finest buildings in town. Yet many people don't trust leaving their money there. Banks were not as safe then as they are now. Small town banks were easily robbed and the government didn't insure savings at that time. And, the interest rates were only two to three percent.

The Money Bag bottle shown here is a very large giveaway and held about ten ounces of booze. The front is embossed and printed "My Liquid Assets" with a red seal over the cord. On the back is embossed and printed "\$10,000".

The ceramic bag is textured to look like canvas. It is 6 1/2 inches tall and on the bottom is printed in red "Gesetzlich Geschotzt" and in a small circle "Ruppel".

The key bottle is all black. It could be the key to the bank or probably given out at city functions as the key to the city. It will hold a few shots of whiskey also.

Well, if that first one is a \$10,000 bag, I think I'll draw out about \$2,000 in a glass and put the rest in savings!

--L. M.--

PORT NICHOLSON MINATURE BOTTLE CLUB
STATEMENT OF RECEIPTS & PAYMENTS FOR THE
PERIOD ENDED 31.1.89.

Balance Bank Accounts 1.2.88		
WESTPAC - WELLINGTON	1928.41	
COUNTRYWIDE	92.35	
WESTPAC - PATEA	324.44	2345.20
RECEIPTS.		
INTEREST	221.13	
SALE OF BOOKS	90.00	
BOTTLES	1073.08	
SUBSCRIPTIONS	749.45	2133.66
		<hr/>
		4478.86
PAYMENTS.		
MAGAZINE (INCL. POSTAGE)	552.50	
PURCHASE OF MINI BOTTLE BOOKS	175.74	
POSTAGE	526.35	
PRINTING & STATIONERY	79.30	
SUNDRY	30.00	< 1363.89 >
		<hr/>
		+ 3114.97
REPRESENTED BY: CLOSING BALANCES		
AS AT 31.1.89		
WESTPAC - WELLINGTON	1458.27	
- PATEA	665.03	
DEPOSIT ACCOUNT	1000.00	
SUNDRY CREDITORS	< 8.33 >	
(I.S. SMITH. 20.2.89)		<hr/>
		+ 3114.97

COCKTAILS

VERSAILLES RESTAURANT KARORI, WELLINGTON

The bar manager at the Versailles is Shane Wishart who hails from Blenheim. He left his home-town at the age of 16 and worked for about five years at different hotels in Queenstown to gain wide experience in the hospitality trade. He felt the urge to move on and worked as restaurant manager at the Picton Hotel. Late last year, the lure of the Capital drew him to Wellington, to greater challenges, and he joined the Versailles restaurant's staff. Shane presents some of his cocktails to NZK readers.

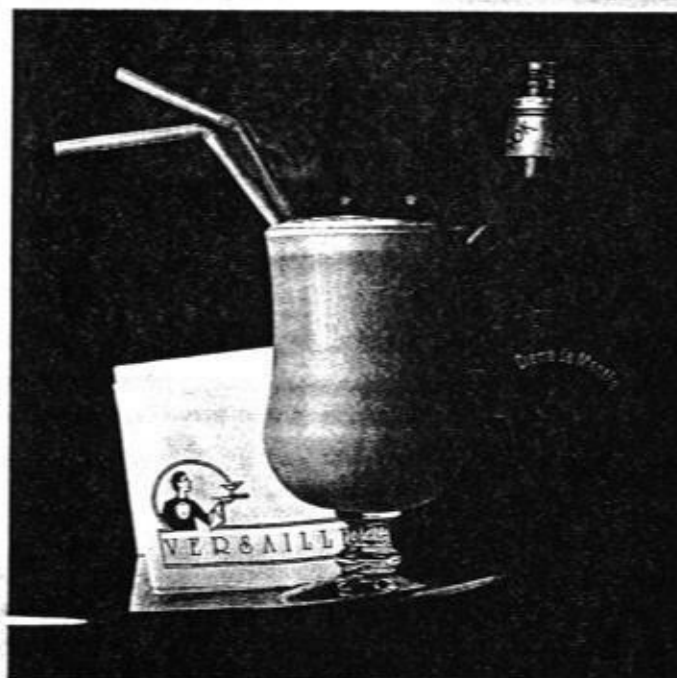


TREVOR HYDE



DAY TRIPPER

1 nip Green Chartreuse
1 nip Tia Maria
1 nip Bailey's Irish Cream
1½ nips Cream
Pinch of Cinnamon
Blend all ingredients over ice.
Pour into Martini glass. Sprinkle
cinnamon over top.



TREVOR HYDE

SWEET PEA

2 nips Cointreau
¾ nip Crème de Menthé
2 nips Cream
Lemonade for topping
kiwifruit for garnishing
Blend all ingredients. Shake over
ice. Pour into tall glass and top up
with lemonade. Garnish with
kiwifruit.

SUMMER SURPRISE

¾ nip Blue Curaçao
1 nip Cointreau
Lemonade for topping
Garnish with fresh fruit to your
liking
Pour Blue Curaçao over ice into
tall glass. Top up with lemonade.
Pour Cointreau over top, but
don't mix. Garnish.

