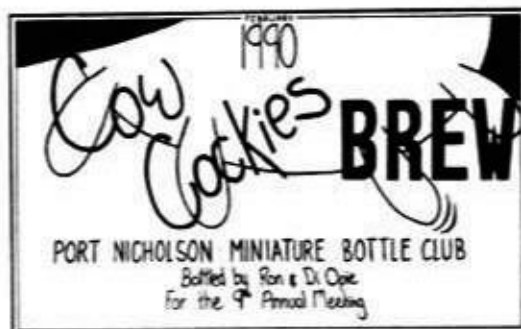


# MINIZ

XXXXXXXXXXXX THE NEWSLETTER OF PORT NICHOLSON MINIATURE BOTTLE CLUB XXXXXXXXXXXXXXX



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



## EDITORIAL

Hello, folks. David Smith persuaded me to assume his mantle as the editor of this worthy Newsletter. I'm sure that you will join with me in thanking Dave and Jackie for their sterling work in keeping this publication going at such a consistently high standard for so long. The Newsletter is the one thing, besides our love of miniature bottles, that keeps the far-flung membership of our Club together.

Just a few words to introduce myself. I started collecting miniature bottles about (mumble, mumble) years ago when I was at University in Dunedin. I got reasonably serious about this hobby when I moved up to Wellington after graduation. Many of my bottles have been picked up overseas on business trips.

I now have about 600 bottles; space and money being the limiting factors in extending my collection much further. I am now specialising in beers and whiskies; mainly because they are the drinks I enjoy.

I joined the Club after I met Dave at a garage sale. He had just beaten me to a collection for sale - not for the last time either.

I typed this Newsletter on my new computer using an even more recently acquired (don't ask me how and I'll tell you no lies) word processing programme. Hopefully, the standard of presentation will improve with experience. However, the quality of the publication is more directly related to the number and quality of your contributions (and that means YOU).

I look forward to being the editor of this Newsletter and only hope that I can approach the standards set by Dave.

**COLIN RYDER**



## COVER BOTTLE

The cover bottle was issued by Ron and Di Opie to celebrate the ninth anniversary of the Club.

To members outside New Zealand and Australia, a word of explanation. The term "Cow Cockie" is Antipodean slang for a Dairy farmer. There are various stories about its origin. The one I like best has it that the "Cockie" is named after the Australian bird, the Cockatoo, which, like farmers, also spends a lot of time scratching around in the dirt.

The weekend was a very enjoyable occasion for members and their families with great company, and plenty of food and drink. Those of us lucky enough to attend would like to thank Ron and Di for their tremendous Kiwi hospitality. (The fact that Di is an Aussie is neither here nor there. At least she had enough sense to marry a New Zealander).

If you would like to buy a bottle you can order one from Di Opie, Garsead Road, RD2, Patea, New Zealand for \$3 (New Zealand) plus postage.

## OFFICE HOLDERS

The following office holders were elected at the Annual General Meeting of the Club held in February 1990:

**PRESIDENT:** David Smith  
86 Rawhiti Road, Pukerua Bay, (04) 399 536

**VICE PRESIDENT (WELLINGTON):** Colin Kilpatrick  
6 St. Edmund Crescent, Tawa, Wellington (04) 326 230

**VICE PRESIDENT (SOUTH ISLAND):** Robin Mellish  
66 Rudds Road, Christchurch (03) 899 706

**VICE PRESIDENT (AUCKLAND):** Erica Mulder  
37 Park Road, Titirangi, Auckland (09) 817 7499

**SECRETARY:** Jackie Smith  
86 Rawhiti Road, Pukerua Bay, (04) 399 536

**TREASURER:** Ian Butcher  
60 Discovery Drive, Whitby, Porirua (04) 359 349

**PUBLICITY:** Chris Matthews  
129 Makarini Street, Paraparaumu (058) 72 812

**EDITOR:** Colin Ryder  
20 Prospect Terrace, Johnsonville, Wellington (04) 784 391

**SUPPLIES MANAGER:** Dianne Opie  
Garsed Road, RD2, Patea, Taranaki (062) 24271



# 9TH BIRTHDAY WEEKEND

What can you say about these annual get togethers that hasn't been said before? Lots! But first some background for the benefit of new members and those foolish enough never to have attended one.

This is the 5th time that Ron & Dianne Opie have given us the run of their house and farm for the weekend. Hopefully they really do enjoy the weekends as much as the rest of us as we seem to keep inviting ourselves back. The house is a large one and the accommodation is augmented by caravans and at least one tent (you have to put the kids somewhere!). This really is a family weekend with members bringing kids of all ages. It is also a remarkably cheap weekend. Ron and Di do not charge us, we barbecue all weekend (you have to eat anyway), for all practical purposes there are no local shops where persons of the fairer sex can spend our hard earned money; so the only expense is getting there.

There is a regular core of members who attend and all those who have ever attended want to come back again, although for one reason or another circumstances may preclude them from doing so. It has taken us several years to persuade your new editor to attend but he did so this year with his family and now can't wait for next year. Activities vary from year to year and have included hunting, fishing, Tennis, bowling, swimming, snooker, sight seeing, viewing mini collections and of course, the annual AGM and swapmeet. Most of all it is a relaxing weekend among friends, old and new, of all ages.

So what happened this year? Colin Kilpatrick, our perennial Vice-President, stated that he would not like to give birth underwater. How sober were you at this point in time, Colin? Maybe about as sober as when you demolished Dianne's coffee table? Or is it just old age creeping up on you? Anyway, what would be wrong with you giving birth underwater, overwater, on land or even in the air? As a man you could make a fortune selling you story to the more dubious Sunday papers.

Ron Opie managed the star turn of the weekend. Now you should know that Ron used to be a shy fellow, wouldn't say boo to a goose. Now he will do anything to get some attention. Personally I think that pouring a boiling cup of coffee over his leg and then having to have someone drive him to the hospital and back twice a day was going too far. Someone suggested that he did this because he had been reading about "Sensual Massage" in the "Australian Post" and knew that Jess Mellish, a nurse, was on hand to minister to him. How, I wonder, did he hope to get away with this ploy with so many people present, especially Robin Mellish and Dianne.

Ron also insisted we went fishing with him. The poor fellow obviously needed some company so off a number of us went - twice or in one case three times. John Gardner was a glutton for punishment. Still, if you are in your 60's and have not been fishing since you were 10 years old, you have a lot of catching

up to do (no pun intended). If you also manage to catch the biggest fish all weekend, as John did, it makes it all worth while. For me it was not so worthwhile. I did catch some fish (I think everyone who went out caught some fish) but when it starts to pour down 7 miles out to sea and you are in an open boat, it is difficult to keep your camera dry. (Editor: Yes, Dave, but how many fish did you catch on the first day? About as many as me on the second.) To make matters worse, this precision instrument belongs to "she who must be obeyed" and was only two months old. The repair bill came to more than the camera had cost - what did I say about this being a cheap weekend?

Whilst the guys were out fishing (who mentioned chauvinism?) the ladies went over to the local school to have a swim and play tennis. The lack, nay, the total lack of style was more than made up for by their enthusiasm. It was claimed they were merely playing tennis to keep trim but it looked to some as though they were playing to work up an appetite for the evening's barbecue and what seemed like a choice of 47 different desserts. Don't bother turning up to one of these weekends if you are on a diet!

Dianne was presented with a gift from the club for being such a good and generous hostess, but managed to turn the tables on us. She presented everyone who attended the weekend, plus those who put in an apology for absence for the AGM, with a commemorative bottle (see elsewhere in MiNiZ). Talking of the AGM, it is the first time for several years that we have had a full committee. It was good to see the enthusiasm. Unfortunately the swapmeet was not as good as some other years but a number of bottles did change hands.

In case you haven't already got the message, a good time was had by all - SEE YOU NEXT YEAR.

*David Smith*



## OVERSEAS EXPERIENCE

Twenty-two months ago our oldest daughter, Wendy, headed off to the U.K. for what was to be a 15 month period, which included a 10 week tour of the Continent.

Not one to miss an opportunity of getting Minis, I duly saved up and gave her some extra dollars "just in case." She saw some interesting ones and, as a result our collection grew bit by bit as she travelled by bus, train and "shank's pony" around England. We couldn't wait for the next parcel home; it was nearly as good as Christmas!

She travelled to the Isle of Man where she spent her first week abroad and got our very first bottles; a Glen Kella (Isle of Man) whisky and a Highland Park whisky in a velvet bag.

For some months Wendy worked as a barmaid in a typical country pub and several times went with her boss to the warehouse which resulted in some good finds; such as two Porto Noval Ports in a wooden slide-top box and a small tin with two Jack Daniels Bourbons and a booklet included.

She would have loved to have shopped in a store specialising in Minis in Windsor but unfortunately it was shut and she didn't go back there again. However, she did add many interesting items to our collection from the U.K.; including a Devon Mead, Lindisfarne Mead jug with a portrait of a vintage bus, and several other lovely jugs.

Then came the big tour - a top deck double-decker bus crammed full of young Aussies and Kiwis! (*Ye Gods; the mind boggles: Editor*) On an allowance of £10 Stg per day, there wasn't much left for Minis and some beauties had to be left behind.

Nevertheless, Wendy did get some lovely ones; such as a pair of glass Spanish dancers from Spain, a Hennessy Cognac direct from the winery - this was given free to each tourist - and three Coca Cola bottles from Turkey, each in a foreign language. Another unusual find in Yugoslavia was a beautifully carved wooden shoe with a Cezar Vinal bottle sitting in it.

Of all the bottles she sent home, my favourites would have to be a set of Grecian bottles on a card, all lovely shapes, and a blue glass Gin from Wendy's favourite place; Neutchwainstein in Bavaria. The Gin bottle has my birth sign on the back and a picture of the castle on the front.

We were extremely lucky with the fragile bottles and got all but one home intact. The Devon Mead jug was broken just before it was delivered to us - and it had been three months at sea! Somehow, a sharp object had been poked through the box and shattered the jug. We were fortunate that Wendy was able to get us a replacement.

Wendy has two regrets; one, that she had to leave so many good bottles behind, and the other, that she didn't write down addresses of the shops where she bought the most interesting bottles so she could tell other intending travellers where to go. The latter is one point I would like to enlarge on, as too often we have gone to a strange town or city and wondered if any minis were available - and where.

Our town of Cambridge has a wine shop, Cambridge Wines, which has a small selection. We have also acquired the odd bottles from the Wilson Neil outlets in Hamilton East and Tauranga.

Perhaps other members, both in New Zealand and overseas could supply addressees of their favourite shops too.

*(A very good idea. If members could supply me with these addresses I could publish a list in every second or third copy of the Newsletter: Editor).*

## **Judy Homewood**



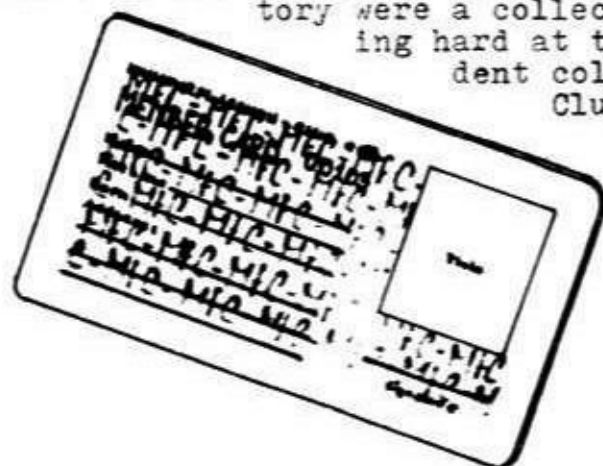
*Bottles shown are Ouzo from Corfu; an Ouzonis Greek Brandy set; a Noguera Comas Brandy Man & Lady (Spain); a Moorland Mead Jug (UK); and a Micro Ice Bucket and Champagne from Italy.*



# MINIFLASCHEN-CLUB E

**You** certainly know, dear collector friends in Australasia, there are great changes in many countries of eastern and central Europe in the last time. In Poland, Hungary, East-Germany, Czechoslovakia, Romania... there everywhere the communist regimes went down and the peoples took the government in their own hands. They now are building up the democracy.

**Also** we members of the former Miniaturflaschen-Club der DDR from the G.D.R. (East-Germany) take a part in this process. We together left the state controlled Cultural Union where we all obligatory were a collective member; and, now we're working hard at the building up of a new independent collector club, the Miniaturflaschen-Club e.V. Leipzig/East-Germany, which will work on a democratic basis without any political dictation. We'll make use of our new possibilities for admission in our club also for foreign collectors (on the left you can see a copy of our Foreign Member Card printed in English). We also would like to collaborate seriously with other mini bottle collectors clubs a-



round the world. We already contacted the Verein der Miniflaschensammler Deutschlands in West-Germany for talking about a project of a common bottle show in West-Berlin in the summer next year. Furthermore we would like to change the xerox copying of Globus, our club's newsletter, in machinery printing in the next future.

**Well**, they all are our real plans. We hope that also the spirits industry here in East-Germany has got some good plans. For example, to produce more liquors in miniature bottles, to use figural and ceramic miniatures for bottling of liquors, to create a number of new liquor kinds, etc. etc. Because when we do collect miniature bottles we need find them in the market. At the bottom you can see, dear collector friends, a pell-mell of mini bottles they instantaneously are available here in East-Germany.

**I. Uhlik**



## ULLAGING

The content of miniature spirit bottles very often evaporate even when the cap or cork is apparently tight.

The cause of the trouble is generally elevated temperatures, as due to the expansion of the contents, pressure builds up in the air space in the neck of the bottle and ultimately results in a mini explosion or expulsion of air. The consequent is that the seal between the glass and the wad is irreparably disturbed. In the case of a cork seal, the pressure either raises the cork slightly, allowing the air to vent, or the pressure finds an escape passage through the minute fissures at the side of the cork.

Unfortunately, at this stage, the damage is undetectable and the bottle is normal in all respect, including the filling height. The fact that the seal has "blown" means that over a subsequent period, even at fairly moderate temperatures, with cyclical expansion and contraction, what is termed "breathing" takes place, with a consequent loss of alcohol and contents.

Laboratory trials indicate that due to the smallish quantity of spirit in the miniature, the contents react more quickly to the ambient temperature than say the greater volume of a bottle of 75cl. size.

Miniature bottles with standard R.O.P.P. caps (the common type of closure) are designed to withstand a temperature cycling of around 135°F, but if exposed to a higher temperature for anytime, there is the strong possibility that the seal will be blown.

It should be understood that for the collector, there is no way that the miniature can be protected under these conditions, as the initial air pressure will break any additional security such as taping or hot wax dipping.

The answer is to store miniatures under a controlled temperature and obviously do not allow heat to build up, as could happen in an illuminated display cabinet.

\* \* \* \* \*

# DIANNE OPIE

# HISTORY IN MINATURE RUM

by Frank Wynn

It can be argued that Christopher Columbus is the founding father of the rum industry.

On his second trip to the West Indies in 1493 he took a sugar cane expert plus some cuttings. He planned to ship Muscovado sugar back to Spain.

Rum is a byproduct of the syrup left over from making Muscovado. Originally, it was fed to cattle, but as the islands were colonised by the British, French, and Danish, the numbers of distilleries grew. The alcohol base was made from vegetables.

The original Rums were crude affairs. They caused *Rumbustiousness* and *Rumbollion* (*Rumpus*) and it is thought that this is how it got its name. One of these early brews was called "Kill Devil" and it did kill thousands of its drinkers. Another train of thought feels that the name comes from the Latin for sugar cane - *Saccharum*.

The 1630's saw distillation take off in the Caribbean. In 1655, Admiral Penn captured Jamaica from the Spanish. It was he who started the practice of giving rum to the sailors. From there it spread throughout the British Navy.

Each sailor got half a pint of rum daily. Some Admirals thought the Navy was continually drunk (*I'm not surprised: Editor*) and, in fact, some men did join for the rum ration. In 1740, Edward Vernon cut the ration into two daily tots; both diluted with water. His coat was made from grogum and he was called *Old Grog*. Disgusted with their rum, sailors called it *Grog*.

The British Navy stopped the Rum ration in 1969, leaving the New Zealand Navy as the last one to continue the practice.



George Washington was elected to the Virginia house of Burgers after giving free rum to voters. (At least that's more honest than today's practice of bribing voters with false promises: Editor).

When Nelson died in 1805, it was thought that his body was preserved on board ship by sinking it in rum.

Pirate captains used rum to keep their crews under control and ready to fight.

Today, the rum makers are trying to improve their image and get away from the "Rum and Coke" era. They are producing quality rums and trying to move into the "Cognac and Malt Whisky" sphere.

Where an age is shown on a bottle, this is the age of the youngest rum in the blend.

## FRANK WYNN

### A FEW WAYS TO ENJOY YOUR RUM

#### QUEENS PARK

4-5 ice cubes  
juice 1 fresh lime or lemon  
1 teaspoon sugar or sugar  
syrup  
1 part whisky  
2 parts dark rum

Put the ice cubes into a glass  
jug.  
Pour the fruit juice, sugar,  
whisky and rum over the ice.  
Stir vigorously; strain and  
pour into a chilled martini  
glass.  
Sip with care.

#### MONTIGO BAY

4-5 ice cubes  
juice 1/2 fresh lime or lemon  
1 part white crème de menthe  
3 parts white or golden rum  
1 sprig fresh mint

Put the ice cubes into a cock-  
tail shaker.  
Pour the fruit juice, crème de  
menthe and rum over the ice.  
Shake until a frost forms.  
Strain and pour into a sour  
glass.  
Garnish with mint and serve.

#### RUM AND COKE

3-4 ice cubes  
3 parts coca cola  
2 parts white or  
golden rum  
1 slice lemon (optional)

Put the ice cubes into a tall  
glass.  
Pour in the rum and coca cola.  
Garnish with the slice of  
fruit; stir gently and serve.

#### COOPER COOLER

3-4 ice cubes  
2 parts golden rum  
3 parts dry ginger ale  
1 tablespoon fresh lime juice  
or lemon juice  
1 slice lime or lemon

Put the ice cubes into a tall  
glass.  
Pour in the rum and ginger ale  
and fruit juice.  
Garnish with the slice of  
fruit and serve.



# GRAPE EXPECTATIONS

The past decade has been, for Australia's wine industry, an interesting one to say the very least. Consumer tastes have ranged wide, exports have had a boom then started to slow, legislation has changed with frustrating frequency.

It is acknowledged that such experience has brought to the industry a maturity which was not apparent before. Producers are better equipped to cope with the many fluctuations which confront them and, in turn, have received international acclaim for the quality of their wines.

Wayne Jackson of Hardy's provided the following insights into the industry during an address to the National Press Club.

The average annual consumption of wine in Australia is currently around 20 litres per capita. This is a slight drop from the 1985-86 peak of 21.6 litres and reflects the fact that Australians are choosing to drink less wine but of higher quality than previously.

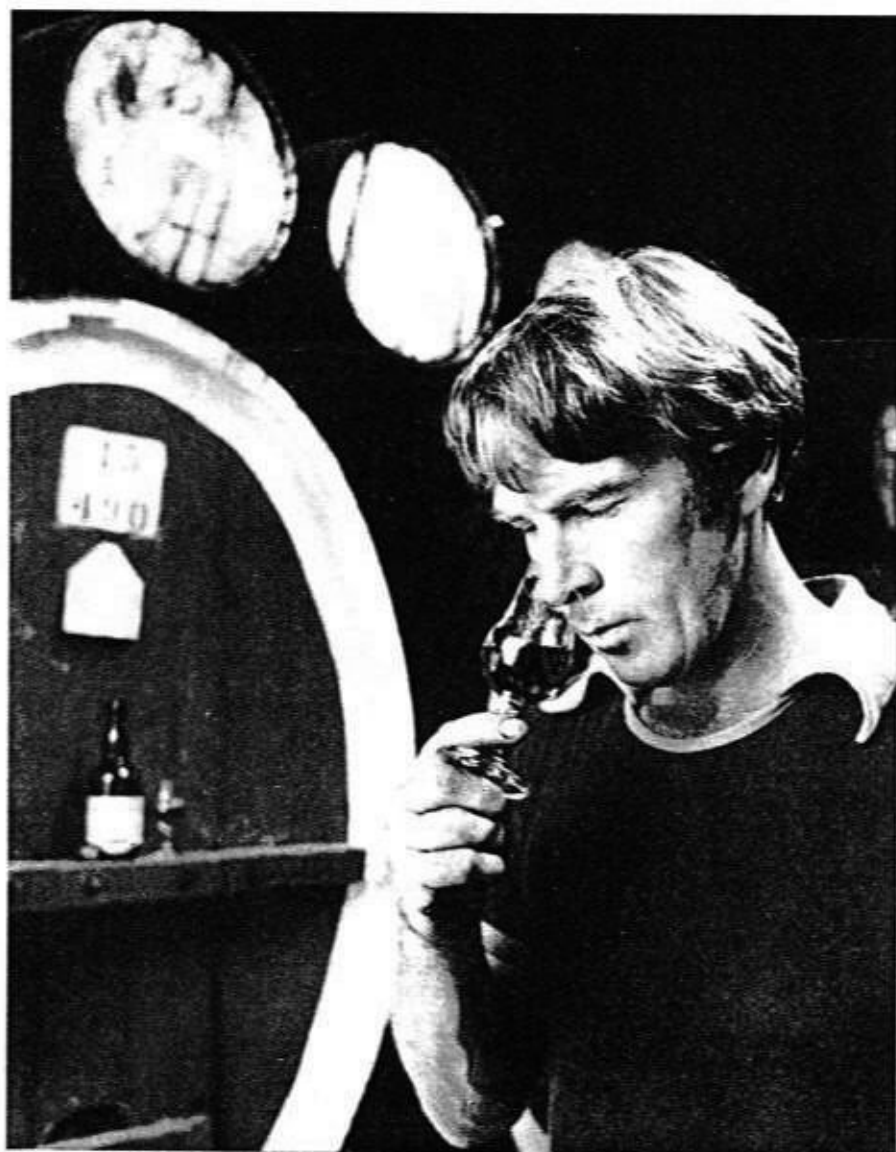
Sales of flagon and cask wines still represent just over half of all Australian table wine sales and are predicted to retain an important, if slightly diminished role.

Real growth, on the other hand, has been a characteristic of bottled wine sales for several years, with a current annual growth rate of around seven percent.

Australians are also changing the types of wines they drink. The boom in white wine drinking which occurred in the early 1980s is now waning. Says Jackson: "Looking at overall table wine sales, we are today drinking some four and a half glasses of white wine to one glass of red, yet again if we look to the sales of bottled wine the ratio is two glasses of white to one glass of red."

"Although sales of port are holding their own, the sales of fortified wine generally are still declining by around three percent per annum, and bottle-fermented sparkling growing strongly (21 percent annual moving total)."

According to Tony Crawford of the Australian Wine Producers' Association, the changing fashions among wine drinkers - and particularly the new popularity of some of the less available varieties - have led to some hefty price rises. Crawford predicts that the next few years will see "a continual correction of the imbalance between supply and



Wine tasting at Campbell's Winery, Victoria.

demand" so that prices (other things being equal) will be more stable than at present. Extensive new plantings will come onstream in 1992, he says.

The Australian wine industry has a surprisingly large number of producers for its small and far-flung population. Below is a list of the number of wineries in each state.

South Australia	187
Victoria	125
Western Australia	90
New South Wales	112
Australian Capital Territory	12
Tasmania	13
Queensland	15
Northern Territory	1

This makes a total of 553 wineries for a population of 16 million, of which not all are wine drinkers. Even taking into account the multiple ownership of the industry leaders, Australia has more than 500 winemaking businesses.

However, the largest 43 wineries make 93 percent of Australia's wine. The remaining 510 wineries, contributing a total of seven percent of production, are the newly-popularised "boutique" wineries.

"The contribution of these wineries to our industry and to the enjoyment of the consumer has been enormous," says Jackson, "and the ongoing existence of many would seem assured."



## Australia's wine industry gears up for a heady future

"The high quality maker, the maker who has a point of difference, will do well. These small makers will always appeal to the traditionalist wine drinker, and many are involved because of lifestyle attractions." Some of these makers grow their own grapes, while others buy from independent growers.

At the other end of the scale, the 18 Australian winemakers who crushed more than 6000 tonnes of grapes in 1987 crushed a total of 389,000 tonnes or 77 percent of the nation's total production. The largest seven or eight of these alone accounted for around 65 percent.

Concentration of ownership has also characterised the industry in recent years, with traditional family connections slowly disappearing. Penfolds, Seppelts, Orlando, Reynella, Tullochs and Wynns have all moved from the hands of the families who controlled them for generations.

"Today among the major players, only the McWilliams control their company, the Hill Smith family still operates Yalumba and the Hardy's own their companies," according to Jackson.

The largest eight companies, he outlined, were the Penfolds Group (controlled by Adsteam and operating Penfolds, Wynns, Kaiser Stuhl and Tulloch), Orlando, the Hardys Group, Lindemans, Seppelts, Berri-Renmano, McWilliams and the Mildara Group.

"On the heels of these makers come the middle-sized and specialised makers - generally staying away from the cask end of the market - such as Yalumba, the Wyndham Estate Group, Wolf Blass, Peter Lehmann, Brown Brothers, Saltram, de Bortoli, Tyrell's, Rosemount Estate, San Bernadino, Hungerford Hill, the Rothbury Estate, Petaluma, Mitchelton, Taylors and Sandalford".

Jackson estimated that these 24 makers sold some 85 percent of Australia's domestic wine and 95 percent of its wine exports.

It is expected that there will be further takeovers and amalgamations in the near future, resulting in a reduction of the range available to consumers. This, however, is not perceived as entirely undesirable. There are currently more than 10,000 different wine packages available in Australia and it is widely agreed within the industry that this is too many and that efforts would be better concentrated on producing a smaller range of constantly improving quality.



Wine country, Adelaide.

The export market is one which has only recently become a major factor in Australian wine production. Says Jackson: "The America's Cup of yesteryear, the Crocodile Dundees of today, European Wine Scandals are all one-off events which, with a weakened Australian dollar, encouraged the world to try our wines and make no mistake - we have just begun making our mark with Australian wine overseas.

"It is a long-term haul," he says, "but we can do it if the industry sticks together, we have a continuing promotion, we remain cost effective and we keep our noses clean."

The year 1987-88 saw a growth in exports of a massive 84 percent over the previous year. The 1988-89 result is expected to be a more modest but still encouraging 18 to 25 percent.

Says Tony Crawford: "Exporting is certainly tougher as the dollar stays high. A lot of makers jumped on the exports bandwagon when the dollar was low, but many of these are now leaving the field. Only the more committed exporters continue with their efforts.

"However, overall the industry is looking to expand the export market. Exports now account for around 12 percent of production but the major companies have made commitments to increase this to between 15 and 20 percent over five years.

"Export growth in the long term will be determined by quality; price is not the primary consideration. The export labels which survive fluctuations in exchange rates are those with a reputation for quality."

Australia's key export markets are the USA, UK and Sweden. Of these, Sweden imports the greatest quantity but exports to the USA represent the greatest dollar value. Other important markets include New Zealand, Canada and Japan.

At present, Australian wine exports represent only around one percent of the world trade, with Europe controlling around 60 percent. The USA is seen as a major competitor, especially in markets such as Japan and Korea.

Today the Australian industry:

- comprises some 550 wineries
- directly employs more than 5000 people
- pays wages of \$90 million
- buys from some 4500 grape growers
- has more than \$900 million of capital invested
- is responsible for more than \$1.2 billion in retail sales
- makes a direct tax contribution of more than \$360 million
- contributes \$80 million to Australia's balance of payments.

## SNIPPETS

- 1 The Italian bottles will clear New Zealand Customs by the end of June and should be distributed by the middle of July.
- 2 Dave Smith tells me that the seven bottle Anniversary set is stunning and the best yet organised by the Club. The bottles commemorate:

Wellington

Wanganui

Johnsonville (a suburb of Wellington which was previously a village in its own right)

Akaroa (a small town on Banks Peninsula, south of Christchurch, which was first settled by the French)

The signing of the Treaty of Waitangi

The Commonwealth Games (held in Auckland this year)

The landing of the ANZACs in Gallipoli, Turkey, in 1915.

The first set is on sale to members at \$2.50 (New Zealand) per bottle post paid. Additional sales and sales to non-members are at \$3 per bottle plus postage.

Be in quick. Place your order with the Secretary, PO Box 384, Wellington, NZ now for delivery in June.

\*\*\*\*\*

## BUY SELL & SWAP

**ANN BOSCH** of 67A Mangorei Street, New Plymouth, has decided to sell her collection, either individually or as a whole. Besides the usual run of the mill items, Ann also has a number of jugs and crocks plus a number of bottles which I haven't heard of before. She also has two full size "Jim Beam" bottles, some other fancy full sizes bottles and other bits and pieces, such as whisky jugs. Drop me a line if you are interested, and I will send you her list of items for sale.



**Hard liquor.** Author Mickey Spillane discussed the drinking habits of his most famous fictional private eye during a meeting of the Mystery Writers of America: "Mike Hammer never drinks cognac because I can't spell it."

— Edwin McDowell in *New York Times Book Review*

## Triple Trouble Answers

Our competition in the last MiNiZ drew the usual enthusiastic, overwhelming response - from four members.

Winner with 58 out of a possible 60 points was Diane Opie. Diane has chosen the Blue and white Halley's Comet jugs as her prize.

Second was Chris Matthews with 43 points. Chris gets the black Halley's Comet jug.

Third, also with 43 points, was Dick Cotton. I marked Chris as second and Dick as third, even though they had the same number of points, as Dick had given multiple answers to some (most!) of the questions. I marked any answer that had the right number of letters as correct, provided that the letters as shown in MiNiZ were only used once.

The fourth Halley's Comet jug, a brown one, will go to Frank Wynn. The club is grateful for this gift of prizes from the late Bill Osmand. All such contributions will be gratefully received. (PS. you do not have to donate bottles posthumously!)

*David Smith*

### 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.

## D. T. P. NEXT MEETINGS

June 17th Ian & June Butcher's, 60 Discovery Drive, Whitby.

Note: This is a 4.00 pm start and is BYO. Anyone wishing to help with the filling of the Anniversary collection bottles should come about 2 pm (& get a head start - be there!).

July 15th Bob Ferguson's, 21 Hewett Way, Ngaio, Wellington  
- 2.00pm

Aug 19th Shirley Stocker's, 20 Holland St, Wainuiomata  
- 2.00pm

Sept 16th Colin Ryder's, 20 Prospect Terrace, Johnsonville,  
- 2.00pm Wellington

#####

### MEMBERSHIP APPLICATION FORM

No. \_\_\_\_\_

NAME

TELEPHONE No.

ADDRESS

Do you specialise in any particular area of miniature bottle collecting?

#### CURRENT MEMBERSHIP FEES ARE:-

New Zealand, NZ\$10 or NZ\$15 for a family membership.

USA & Canada, US\$9 or equivalent.

Australia, A\$9 or equivalent.

Europe, Africa & Asia, £7 or equivalent.

All memberships are for one year from month of joining.

Our Newsletter miNiZ is published six times annually.

Post to P.O. Box 384, Wellington, New Zealand.

