

vol. 8 no 1

July/August 1992

MINI Z

THE NEWSLETTER OF PORT NICHOLSON MINIATURE BOTTLE CLUB



The only Minature Bottle Club in New Zealand
with a Nationwide and international Membership



EDITORIAL.

Greetings to all members.

Change is once again with us and at the A.G.M. held in March of this year, I was bestowed the (?dubious) honour of Editor of the Club newsletter.

I would like to warmly thank Colin Ryder for his devotion in producing and maintaining the high quality of our publication over the past two years.

As to myself, I have only been seriously collecting miniature bottles for the past two years although I first bought a collection when I was a university student. This had been kept in "cold storage" for the past 13 years until I bought my own house. I learnt very quickly in this hobby that for most mere mortals, it is very difficult to collect everything comprehensively. So I quickly specialised and my main interests are whiskies and burlons, ports and sherries, beers and liquors that appeal.

Once again, it is my duty as the incumbent editor to remind everyone that the newsletter is the life-blood of the club; keeping members in touch with each other and with the club. Without it, the club would disintegrate and fade away. Already, there has been a 30% drop in overseas membership for this current year.

It goes without saying that the newsletter can only be produced if members send in contributions. So for the sake of YOUR club, please get rid of that apathy and send me lots of things to edit and publish. My postal address is:

KEN CHIN, 9 KAPURANGA GROVE, STOKES VALLEY, LOWER HUTT
NEW ZEALAND.

There will be a prize for the best contribution for each magazine and an overall prize for the most contributions over a 12 month period.

Apologies must be made for the lateness of this publication but there were some teething problems in transferring material between incoming and out-going editors.

The Club's 11th Anniversary was again held at Dianne and Ron Opie's in Patea on the 7th of March. A small but loyal band of members turned up making it another memorable occasion. The Club would like to thank Dianne and Ron for their generous hospitality.

I am pleased to announce the addition of the Hurleyville Centennial bottles to our club stock. These were produced largely to the efforts of Pam Fowler of Patea who was also kind enough to write the article on them for me to publish.

Now finally, DON'T BE SHY! DROP ME A LINE OR TWO, OR BETTER STILL, HOW ABOUT A CONTRIBUTION(or two). Hope to hear from you all in the near future.

Ken Chin

A.G.M.

The A.G.M. was held at Patea on Sunday 7th March 1992. It was not as well attended as usual but those that were up for the weekend all enjoyed themselves. (See a report elsewhere)

The treasurers report also appears elsewhere but you will note that we are financially very sound. On top of the cash shown in the report we also have a substantial stock of bottles. Because we do not need the money, subscriptions commencing in the period March 1992 to February 1993 will be free of charge for existing members provided the previous subscription has been paid. This policy is to be reviewed at the next A.G.M. and, provided we are still very healthy financially, it is likely that next year will be free also.

The following committee was elected:

President	<i>David Smith</i>
Vice President (Wellington)	<i>Colin Kilpatrick</i>
Vice President (Auckland)	<i>Vacant</i>
Vice President (South I)	<i>Robin Mellish</i>
Secretary	<i>Jackie Smith</i>
Treasurer	<i>Ian Butcher</i>
Supplies Officer	<i>Dianne Opie</i>
Editor	<i>Ken Chin</i>

You will especially note that we have a new Editor. Please, Please give Ken all the support you can. Unless you send articles to him Ken cannot produce miNiZ. Without a newsletter the club will die!

David Smith

COVER BOTTLES

*Taranaki



Hurleyville is a small dairy and sheep farming area in South Taranaki* that celebrated their School and District Centennial in February of this year.

Although only 15 pupils go to the school and 39 families live in the district, it is a very close knit community.

The miniature bottles were made as a novelty souvenir. I chose red wine and creme-de-menthe as red and green are the school colours.

Only 75 creme-de-menthe and 200 red wine were bottled. The name Hurleyville Dew was decided after much discussion.

The logo on the label depicts landmarks in the district; the pine tree in the school grounds; the old schoolroom; the dam which is at the back of Hurleyville and the radio communications tower on the highest peak at Hurleyville.

My husband and some friends helped me fill the bottles and was a very enjoyable evening.

I hope this tells you about the bottles and why I did them.

Pam Fowler

(PS. As usual, the Hurleyville bottles are available from our Supplies Officer, Dianne Opie, Garsed Road, RD2, Patea, Taranaki for \$3-\$4.00 each.-Editor)

The third cover bottle with the basic typed label was found member Judy Homewood of Cambridge. The label reads

'Creme-de-Menthe Totara Vineyards Thames, 48ml 20.5% by Volume'

This miniature can be purchased from Totara Estate, Thames.

The content of the bottle is most likely to be NZ-made.

Those wishing to obtain one might like to contact Judy.- Editor

In Memorium

It is with great regret that we announce the death of Gladys Mudford. Gladys was a long standing member of the club and probably the club's oldest member at the time of her death in late February.

Gladys was always full of life and enjoyed remarkably good health up until 15 months or so before her death. Meetings at "Taikorea", the old family homestead, were always a treat. She will be sadly missed by all who knew her.

Gladys' collection is being kept intact by her son and daughter-in-law.

15 December, 1914

3 March, 1992

*Gladys
Violet
Mudford*

*The family of the late
Gladys V. Mudford
thank you for your thoughtful
expressions of sympathy.*

*The kindness of so many friends
has been a great comfort and
help to us all.*

*"To live in the hearts of those we love
is not to die."*

THE MAY 1992 MEETING

On the cover of the Club's newsletters are the words "The only Minature Bottle Club in Australasia with a Nationwide and International Membership." As it is not possible for our overseas members to attend our regular monthly meetings, we decided to do the next best thing.

The local members were accordingly invited to an INTERNATIONAL POT LUCK DINNER. Those attending were asked to prepare dishes of their choice and bring them to the venue - Ken and Malee Chin's residence in Stokes Valley.

Although the numbers were small, those who attended the Pot Luck dinner had a most enjoyable evening with lots of interesting and delicious goodies to try.

Rae Kilpatrick made very nice Russian Borsche. This is a soup made from beetroot which Rae and Colin grew very successfully this year and had it coming out of their ears. There was a bit of panic when the sour cream to go in it went all lumpy but between Rae and Malee, they managed to put it right. Rae also made a Goulash which is a Hungarian stew with spices and paprika and this was also great.

June Butcher made Cottage Pie, cooked beetroot and a Steamed Pudding all of which were English and all of Ian's favourites. (no wonder he doesn't get any thinner!) In fact Ian was reluctant to let any of us sample these goodies, but with perseverance we did and they were excellent.

Jackie Smith made Wyau Ynys Mon (Anglesey Eggs) which is a Welsh dish of mash potato, diced leeks and hard boiled eggs quartered; and a Bread and Butter pudding which is typically English. Both were quite yummy.

Rex made a Chilli Con Carne - a spicy Mexican dish of ground beef, chilli and beans.

Marge made three desserts. A Normandy Apple Tart (French), and two Spanish Puddings in which Marge tipped half a bottle of Kirsh into! No wonder there was none left!

Ken and Malee did some excellent Chinese cuisine consisting of Sweet and Sour Wontons, Savoury Fried Rice, Chinese Shanghai cabbage braised in Oyster sauce, and Barbequed Chinese Pork accompanied with Chinese pickles.

As a complement to the range of international dishes, there was a selection of fine New Zealand wines and beers to try, including some award-winning vintages. We all came away having eaten and drunk far more than we should have.

In case an incorrect view has been given, we did have a formal meeting - which the subsequent minutes confirm - But it concluded prior to sampling all the gastronomic delights described above.

COLIN KILPATRICK

Jackie Smith

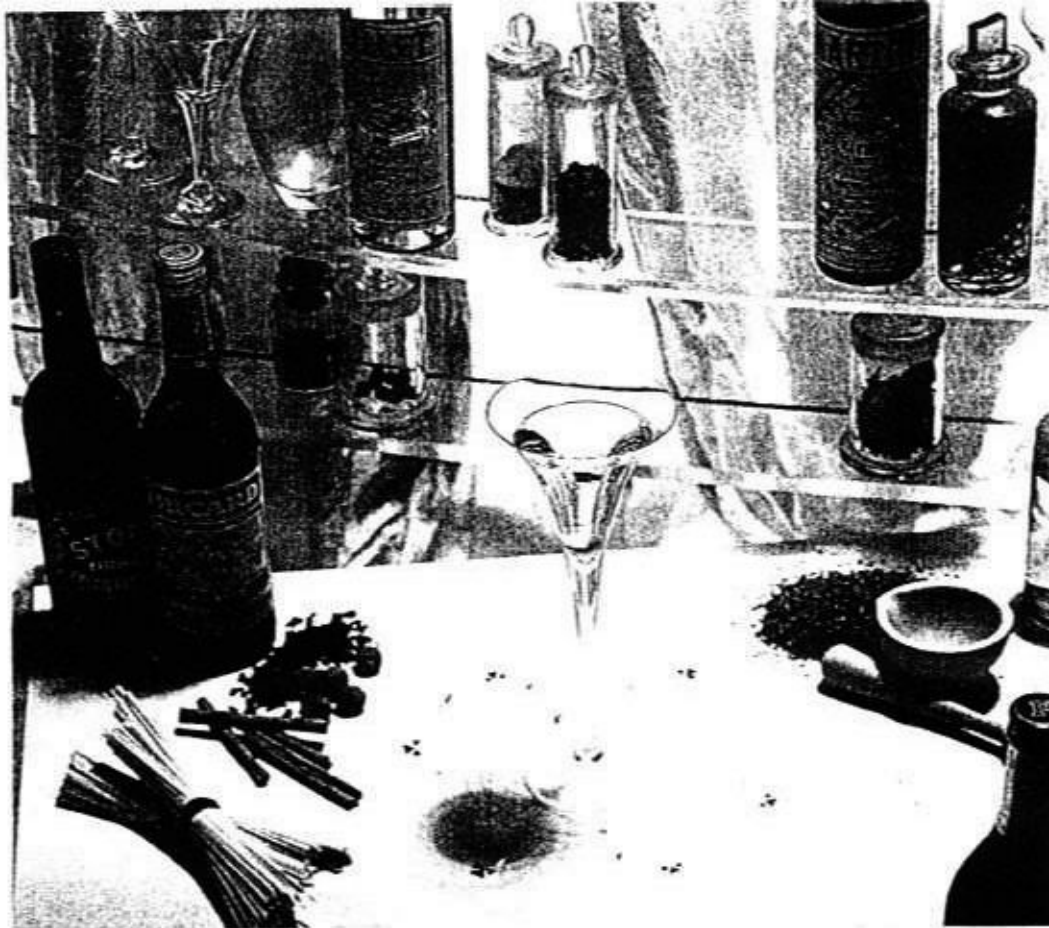
(PS. For those poor unfortunate souls who couldn't make it, don't despair, there's another one planned in August at Chris and Janne Matthews in August. See D.T.P. Next Meetings below)

D.T.P. Next Meetings

- | | |
|-------------|--|
| August 15th | Janne & Chris Matthews 129 Makarini St Paraparaumu
Saturday 6.00pm followed by Pot Luck |
| Sept. 20th | The Goodman's. 2.00pm start. |
| Oct. 18th | Jean Gardner's 56 Weston Ave, Palmerston North.
Pot Luck Lunch. (to be confirmed) |

BY VIC WILLIAMS

An aperitif, according to the French culinary bible *Larousse Gastronomique*, is a drink taken to stimulate the appetite — but to explain the genre so lightly is to ignore the poetry of these exquisitely bitter beverages.



Bon Aperitif

THE FIRST PEOPLE TO experiment with adding herbs, spices and other flavourings to alcohol were alchemists in the Middle Ages. Their quest was not for commercial beverages but for a libation which would perform the dual duty of transmuting base metals to gold and offering eternal life.

They didn't succeed in either aim, but their efforts did produce the ancestors of the drinks we know today as liqueurs and aperitifs.

Generally, liqueurs are sweeter and more alcoholic than aperitifs, and they are best enjoyed after dinner, not before.

Before a meal our palates are best stimulated by a touch of bitterness, and the most successful aperitifs take advantage of this fact. It is startlingly obvious in Campari, from Italy, and almost every drink in this category has at least a hint of bitterness.

The history of today's leading brands of aperitifs can be traced back a century or more. Dubonnet, sometimes called French port, was first mixed by Joseph Dubonnet in 1846, although the brand was not officially registered until 1896. Dubonnet is based on wine which is aged for around two years in oak casks (one of which, at a million litres, is the biggest in the world) before herbs are added. It gets its quinine flavour — and a quota of gentle bitterness — from the bark of the quinquina tree, as does another lesser-known French aperitif, Byrrh.

The original Dubonnet is sold in 147 countries but not in the United States, and therein lies a tale.

It seems one of the last members of the Dubonnet family to retain links with the company was an inveterate gambler. Losing heavily in a poker game, he staked the US rights to the brand on one

last hand. He lost. Today, the original Dubonnet cannot be sold in the US; the American version is a taste-alike devised by the game's winner.

The best-known aperitif is vermouth, a flavoured wine-based beverage with a name derived from vermut, the German word for absinth. Vermouth is made in France and Italy, and gets its bitterness not only from absinth but from anise, cinnamon, coriander, bitter orange peel, cloves, quassis, quinine, elderberries and other ingredients.

Martini vermouth, from Italy, is made by the biggest wine company in the world, Martini & Rossi, and comes in dry white, sweet white and sweet red versions.

Nouilly Prat (pronounced noy-yee prah) vermouth, created by Frenchman Louis Nouilly in 1813, is based on white wine and is aged in oak barrels for two years.

The classic vermouth aperitif is the one which takes its name from the world's

Becky Nunn

best-known brand, Martini. The drink began as an equal blend of gin and Italian dry vermouth, but in recent times the tendency has been to alter the proportions in favour of gin. Some bartenders spray the vermouth over the gin with an atomiser; Dean Martin claimed to have invented the perfect Martini when he filled the glass with gin while pointing the vermouth bottle towards Italy.

Pernod, one of several French aniseed-flavoured drinks, was first marketed in 1805. An intriguing feature of this normally clear aperitif is the way it clouds over when water or any other mixer is added to it. The reason for this is that the aniseed essence which gives the drink its distinctive flavour will stay in suspension only while the alcohol level remains at 40 per cent: when another liquid dilutes it, the fine balance is broken and the aniseed appears in the form of a "cloud".

Continental don't have it all their own way with aperitifs. One of the oldest brands on the market is Stone's Green Ginger Wine, first created by the Finsbury Distillery Company in 1740.

Sporting the coat of arms of the City of London on its label, Stone's is, as the name suggests, wine flavoured with a good dose of green ginger. The ginger is added after fermentation and left to impart its distinctive flavour for several months before the product is bottled.

Great as a basis for warming winter drinks, Stone's is also refreshing in summer over ice and is believed by some to be an antidote to travel sickness.

Enjoy aperitifs any way you like. As palate stimulants they are at their most effective served straight, over a block of ice, but many people prefer to mix them with soda, tonic or lemonade.

Some mixed aperitifs have become classics in their own right: the Martini is the best known, but Campari and orange juice is fast catching up.

In the kitchen, aperitifs can do a great deal to flavour an otherwise ordinary dish. Try poaching firm fish such as snapper or terakihi in dry vermouth; or adding a dash of Pernod to scallops in a cream sauce. For dessert, one can caramelize pineapple rings with Stone's Green Ginger Wine, or pour Dubonnet over vanilla ice cream. Never has the old maxim "one dash for the chef, one for the pot" been more appropriate.





A most informative article with an excellent distinction made between liquers and aperitifs. Up until now, from a collecting point of view, I have tended to lump them both together.

I was most interested to learn that Stone's Green Ginger Wine is regarded as an aperitif in it's own right. (I had recently managed to pick up a minature of it and it was the first one I had seen since collecting. David Smith tells me that they are not that common here so I was pleased to add it to my collection.)

After reading this article, I went to rummage thru my cheap swops and was pleasantly surprised to find a large number of aperitifs. (as shown)

It is apparent that making a section in your collection on aperitifs is not difficult and relatively inexpensive. - Editor.



"The Wisdom of Hindsight"

For many years June and I have secretly envied those who regularly travel overseas, especially those who are able in the course of their travels to bring back exotic miniature bottles. Have you noticed how they gloat when they show such bottles to us at meetings;-well it always seemed to be gloat but probably it was a touch of the green-eyed monster on our part.

Oh yes, I've been to Australia but didn't really get much on those trips - it's the trips to the far away places I'm yearning. And finally the opportunity:-hooray!!! we've earned a trip to the AMP Offshore Convention in Hong Kong for 5 glorious days. Miniature bottles here we come - or so we thought!

Despite the comments of many, the AMP Offshore Convention is actually a training convention where we are treated to some excellent guest speakers(motivational) but we also got some sightseeing in; mainly in tour groups with other convention members. However, on the Friday we finally got time to ourselves and while many went on day trips to China etc., June and I headed for Nathan Road armed with the listings/addresses supplied by MINIZ in the Jan/Feb 1991 edition.

There are nine listings for Hong Kong but as the weather was constant showers to heavy rain and we were on Kowloon, the prospect of visiting Hong Kong Island locations lacked a certain appeal - after all we would have probably been more watered down than a dead whisky!! - so that ruled out two of the locations.

The nearest location to our hotel (The Shangri-la) was the Wing Department store next door but we couldn't find any miniatures at that location. Then we went to Nathan Road;-to the Cheong Hing Store, 72 Nathan Road although we found it in a side street and downstairs.(we had to ask where it was) It had quite a reasonable selection but wanting to view other shops, we purchased a set of six Chinese rice wines(han-painted) for \$HK78(about \$NZ20 so very cheap); a Chinese Gutian wine flask at \$HK25; two Nannere "Double Bass" liquers at \$HK47 and three assorted Chinese wines at \$HK9.

On to the next location - can't spend all the money in one shop!! So to the Silver Bell Store at 178 Nathan Road and the onset of our frustrations. A very nice store with two young men and a great range of miniatures. Oh boy! Oh boy! I says, rubbing my hands together. We looked at the stock; I was going to buy lots including some of the "Beneagles" type animals when one of the young men asked us where we were from, how long we were staying - you know, the polite conversation bits! Then he volunteered that most of what was available at this shop was far cheaper duty-free at the airport when leaving Hong Kong - and I didn't see the trap!

"Don't you own this store?" says I.(I mean, fancy suggesting that patrons buy elsewhere!!!!) "No" he said,"have Boss owns shop." Well I had to buy something in view of his generous information so I purchased a rather nice White Elephant(not a white elephant you understand - a White Elephant) at \$HK32.

With the rain really becoming too heavy, we decided to return to the hotel and try again on the Saturday. Well, the theory was good!! We set off for Stanley Markets on Hong Kong Island but



Ian and June at the Silver Bell Store - a veritable miniature collector's paradise. A pity Ian could bring home only a few of the goodies.

after shopping there and intending to visit a couple of locations on Paterson St, we again decided it was too wet - I mean that when the rain is coming down through the vents of the bus roof, that's a little too wet!!

Sunday - off to Bangkok; but first to the airport and all those lovely minatures we were told about. What we were not told is that it would take an hour to pass through Group Bookings and an hour to pass Customs/Immigration, and we ended up having to run for our plane. We didn't see anything!

Lesson: When you see something you would like to buy, BUY IT!!

Finally, we saw no sight of minatures in Thailand and when we stopped at Singapore for an hour, the minatures there (and they had some very nice book-type flasks) seemed very pricey. So I resisted the temptation. Again I was wrong as our resident experts tell me that \$35 price tag was as cheap as you'd find them.

Oh the lessons one learns - the wisdom of hindsight but at least the holiday was fantastic and we got some bottles to enable our opportunity to gloat at a meeting. Funny thing though, I couldn't see any signs of the "Green-Eyed" monster.

Ian Butcher

(This little tale reminds me of an old Chinese proverb:
A minature in the hand is worth more than two in the bush,
or at the airport as in this case: Editor.)



Actual size 100mm x 75mm x 45mm

These are some of the few miniatures Ian managed to bring back from his trip. Both are made from white porcelain and attractively hand-painted. The set of six definitely contain rice wines but Ian is not so sure about the White Elephant.



Actual size 115mm x 35mm x 35mm



Colin Harrison



What is a bar — and where did it come from?

How many of us give a thought to what a bar is and what the word, "bar," means? To all intents and purposes, a bar in New Zealand or Australia, in the form we know it, originated in Britain.

As modern travellers, we can travel from New Zealand to Europe in less than 24 hours, or fly from Auckland to Wellington in under an hour.

But 100 years ago and less, life and travel were somewhat slower. Going back even further, travellers journeyed by horse and cart, oxen and by foot over highways which were often no more than a track; hence the need for a travellers' rest. Special hostels were built, and the forerunner to the inn was born.

Further on, these hostels became staging posts for the famous coaching firms such as Cobb & Co, forming a network of inns throughout the country.

Before the 13th and 14th centuries in Britain, there were no inns where pilgrims and wayfarers could rely on food and shelter for the night except for monasteries, abbeys, and sometimes,

if social status was up to par, the homes of landowners along the traveller's route.

There were, however, wayside alehouses or taverns which provided refreshments. But the inn, as we understand the term today — offering accommodation as well as food and drink — did not come into being until around the 13th and 14th centuries as improved roads and trade grew, increasing the number of travellers on highways.

The alehouse, as an establishment, was very much a social meeting place where locals and travellers could exchange good talk, good fellowship and ideas over a pewter tankard of ale.

Because of the obvious lack of refrigeration, pewter tankards were used to keep the ale as cool as possible. These tankards often had a glass base so that the drinker could keep a

wary eye open for unsavoury characters.

At the inns and taverns before the 1700s, ale was served at the tables by serving maids or the inn-keeper from large copper jugs which can still be seen as ornaments in many old pubs.

As the inn gained in popularity, the style of service had to change. A "barrier" was placed between customers and those serving, probably in the form of a rope or a table — the beginnings of today's "bar."

The word, "bar," has been shortened from the word, "barrier," and the more sophisticated version of that old barrier than be seen when we visit our local pub today.

In England, alehouses still exist and have their place in the English pub scene. I had the pleasure of visiting one, The Whitehorse at Beverley, in Beverley, Yorkshire some time ago, and to my knowledge, this ancient public house still flourishes.

This authentic alehouse does not have a bar. Instead, the two elderly sisters, proprietors at the time, served ale in the traditional manner at the customer's table.

Bar a
short
version
of a
barrier

That mystical whisky

Origins remains rather blurry

Nobody quite knows when or where the first cask of whisky was originally distilled in Scotland.

The Scots had been making aqua vitae from barley since the 15th century, perhaps earlier. The churlish suggest the inspiration came, along with Christianity, from Ireland; but even if that is so, the real spirit of Scotch was born in the Highlands.

There, the early days of illicit distillation were as swashbuckling and romantic as anything from the pages of Robert Louis Stevenson.

The copper worm concealed in the burn, the unlawful wisp of smoke rising from the whisky bothy, were signals both of rebellion and independence. As the smugglers passed on their ponies with a jingle of harness in the night, there wasn't a soul who wished them harm. There was many a pitched battle between the smugglers and the revenue men.

If Culloden finally buried the Jacobite dream, then the introduction of more liberal duties on malt was equally effective in unmaning the spirit of freebooting defiance.

In those days, the stills were so primitive they allowed all the undesir-

QUOTE:
'In the old days, they often distilled one night and sold the next.'

By EDDIE KINCAID

able oils and acids to pass over with the alcohol into the worm. Today, whisky must by law be matured in oak for a minimum of three years, which allows any unwanted constituents of the raw spirit to be removed slowly by evaporation and oxidation.

In the old days, they often distilled one night and sold the next. But it

whisky — and for many years, this was sent to England to be made into gin.

To be sure, patent-still grain whisky is utterly undrinkable, without flavour or any other favourable attribute.

But soon the idea was born in the minds of people in the whisky industry — and the huge blending business

'each dram taken was a liquid protest against the English . . . it was not only a pleasure to drink the stuff, it was a patriotic duty'

was cheap and duty free; full of congeners, it must have had the kick of a Highland stallion.

Each dram taken was a liquid protest against the English and the "outlandish race that filled the Stuarts' throne." It was not only a pleasure to drink the stuff . . . it was a patriotic duty!

The great change came in 1830 when Aeneas Coffey, inspector-general of excise in Ireland, produced a more sophisticated, efficient and reliable version of Robert Stein's patent still. It became possible to produce an alcoholic liquor in great volume from any common cereal, especially corn.

By 1860, this quantity had far outstripped malt

developed — that by taking this grain whisky and adding malt to it, a potable drink could be formed.

Now, 98% of all malt whisky goes to blenders. It is only since the 1950's that single malt Scotch whisky has become available in bottles.

All blenders use all the malts. All malts go to all the blenders. Some blends use more than others. Those who try to use as little as they can turn out a harsher, more biting drink.

Some of the blends, but not all, tell you how much malt is in their mixtures. Teacher's is kind enough to say 45% of the bottle contains malt whisky — and has a special called Teacher's 60,

which speaks for itself.

Malt Whisky is, of course, much more expensive. It costs a great deal to keep this stuff in a sherry or American oak cask for years; to breathe, evaporate, get rid of toxic substances, gather flavour and mellow.

Bottling is done at a time to suit the market, anything from about eight years to 30 or so. Beyond this, it is debatable if improvement continues.

In general terms, a single malt at 12 years is a better product, and more expensive than one at eight or 10 years. But some times, there is a bit more to it than that. And a 12-year-old Glenlivet is quite a different thing from a 12-year-old Springbank.

There are 131 distilleries producing single malt whisky, each with various vintages, and it is the ambition of many connoisseurs to try them all in one form or another, and make a discerning judgement.

Malt Masters, of Christchurch, which imports single malt Scotch whisky only, has a range from five to 30 years old, priced from \$40 to \$460 per bottle.

QUOTE:
'To be sure, patent-still grain whisky is utterly undrinkable, without flavour or any other favourable attribute.'

and for BACARDI lovers.....

18th Century merchant's 'batty' idea still thriving

HERE'S a rum story of buccaneers, bats and a king who was cured with a glass of Bacardi.

A Spanish wine merchant went to Cuba 160 years ago and decided to civilise the coarse Caribbean rum buccaneers had drunk for centuries.

His name was Don Facundo Bacardi, who eventually perfected a process of distilling and blending molasses until a rum was so mellow, light and pure, it could be sipped straight.

He later bought a small distillery which also housed a colony of fruit bats.

People thronged to the Santiago distillery. Many couldn't read so Don Facundo adopted the Bacardi bat symbol which is still on the label today.

A few years later, so the story goes, when the future King of Spain, the young Alfonso XIII fell ill, his physician prescribed a nip of Bacardi and a quick recovery followed.

Bacardi is the biggest selling single spirit brand in the world with annual sales of more than 18 million cases.

ACAPULCO

1-1½ ounces Bacardi light rum, ½ ounce lime juice, ¼ ounce triple sec, ½ egg white, ½ tspn sugar

Mix all the ingredients in a shaker or blender with ice and strain into a cocktail glass.

ALEXANDER

1½ ounces Bacardi dark rum, ¼ ounce dark creme de cacao, ½ ounce cream, nutmeg (optional)

Mix all ingredients in a shaker or blender with ice and strain into a cocktail glass. Sprinkle nutmeg on top if desired.

BACARDI COCKTAIL

1-1½ ounces Bacardi light rum, 1 ounce lime or lemon juice, ½ tspn sugar, ½ ounce grenadine

Mix all ingredients in a shaker or blender with ice and strain into a chilled cocktail glass or serve on the rocks. Two teaspoons of lemonade concentrate (undiluted) or liquid or dry Daiquiri mix may be used in place of the fresh lemon or lime juice and sugar.

BACARDI BLACK RUSSIAN

2 ounces Bacardi light or dark rum, 1 ounce coffee liqueur

Pour the Bacardi light or dark rum and the coffee liqueur over ice in an old fashioned glass. Stir and serve.

BACARDI BLOODY MARY

2¼ ounces Bacardi light or dark rum, 5 ounces tomato juice, 1 dash Worcestershire sauce, pinch of salt and pepper, lemon or lime wedge
Pour the Bacardi light or dark rum and tomato juice into a large glass filled with ice. Add a dash of Worcestershire sauce and a pinch of salt and pepper. Garnish with a squeeze of lemon or lime. A prepared mix may also be used.

BACARDI DAIQUIRI

1-1½ ounces Bacardi light rum, ½ ounce lime or lemon juice, ½ tspn sugar

Mix all ingredients in a shaker or blender with ice and strain into a chilled cocktail glass or serve on the rocks.



OLD HOKONUUI: PART 2

As Editor, it is always satisfying to be able to complete or complement an article with another even if the first article was published 8 years ago!

In MINIZ Vol.2 no.1 Feb.1984, David Smith wrote an article on Old Hokonui and asked if it was still being made. I'm pleased to say that the following article will provide the answers as well as a background history to those bootlegging days.

I have taken the liberty of reproducing David's original article in "minature" (sorry about the pun!) to refresh your memories. Short-sighted people - use a magnifying glass!

Currently, there are 3 known bottles with "Old Hokonui" labels:

BOTTLE A: ?1930's-type. Only one known to genuinely contain the real stuff.

BOTTLE B: Round Long John Scotch Bottle version. Back label "1967 Conference in Southland". Probably contains Long John Scotch.

BOTTLE C: Dark flask-issued at 1976 Licensing Trust Conference Invercargill. David Smith
Contains Ascot Park Scotch.

(Bottles 70% of original size)



This is the sixth cover I have been responsible for, my first as Editor. I have been trying to borrow this bottle for over a year now to show you. We have Dianne Oble to sincerely thank for lending it to us. Note that under NO CIRCUMSTANCES does the want to sell for two - if she changes her mind kindly form a queue behind me.

The bottle is a slightly narrow flask with the front and back being rounded. The cap is made of bakelite and screws on. From the shape and cap my guess would be that this bottle was filled in the 1930's. It is significant that no other N.Z. mini has appeared in this type of bottle. The label is a cheap brand of white paper with black lettering and skull and crossbones. It states "GUARANTEED PURE FROM POISONS, OLD HOKONUUI, PASSED ALL TESTS EXCEPT THE POLICE, BOTTLED BY ME FOR YOU, PRODUCE OF SOUTHLAND, SUPPLIED TO ALL SNAKE CHARMERS".

The whisky is illegally distilled and to the best of my knowledge at least, the only illegal whisky, bottled, labeled and sold in miniature - anywhere.

I quote from an advertisement published by Wilsons Distillers:

"The first settlers to Dunedin (Gaelic for Edinburgh) were drawn from the ranks of the New Free Church of Scotland, and many had learned to use pot-stills for making whisky as naturally as they learned to go to church.

It was not long before the new settlement had developed the pot-still tradition into a commercial undertaking. The new antipodean whisky soon "outdistanced all competition and secured first prizes in all Australian colonies" said the Otago Guardian.

The Government stepped in and closed the distillery. There are allegations that it was a result of pressure applied by Scottish interests. Who can say, but the distillery closed. However, whisky making in the Scottish tradition had firmly taken root and there followed the legendary "Hokonui" home distilled whisky.

It was not until February 1974 that New Zealand whisky was again a free man's choice. On this date Wilsons whisky went on sale."

What the advertisement fails to say is that distillation and sale of Old Hokonui largely ceased as a result of pressure from the new, and legal, distillery.

Old Hokonui was from the founding of the colony until quite recent times distilled in sufficient quantity for it to be sold (almost) openly over the counter of out of the way pubs in Otago and Southland. Rumour has it that some is still made - can anyone confirm that!

I know of two other bottles identical in every respect. A round version with an identical label was put up for auction in Palmerston North last October, it fetched a staggering \$80. The lady who bought it (and incidentally beat yours truly to it) has seen two other identical round ones.

I am going to really stick my neck out and say that I don't believe the round bottle is genuine. I still believe it is a highly desirable bottle but I do not believe it contains illegally distilled whisky.

On the back there is a label stating "1967 CONFERENCE IN SOUTHLAND". The bottle is a 'stock' New Zealand bottle being slightly tapering towards the bottom. C.S. Passmore have used this bottle for RONALD VIKING brandy, LARSEN cognac and RICARDO rum; Hutchinsons (Wholesale) Limited for GOLDEN BELL brandy, Reid Stuart and Company (N.Z.) Limited for their 007 range and Long John Distillers (N.Z.) Limited for LONG JOHN scotch. All these are Auckland companies and all use the same type of cap that appears on the round Old Hokonui - and that needs a machine to attach it!

My guess would be that the round bottle is filled with Long John Scotch but I would be pleased to hear from anyone who knows anything about the 1967 Southland Conference and how this bottle came to be produced.

MINIZ Vol.2 no.1

Gore man brings still world of moonshine into the open

By Kim Dungey
Gore. — The once secretive business of moonshine whisky is being brought into the open by Mr Earl Robinson, of Gore.

He has created a bootlegging paradise in an empty Gore showroom, where six stills and associated paraphernalia are on display.

The collection was aimed not just at visitors in town for the Gold Guitar Awards but also Gore people who knew little of what happened in the Hokonui Hills.

"The legend of Hokonui whisky is almost a passion with the people of Gore, but I guarantee only about 1% of them have ever seen a still."

Mr Robinson's uncle ran whisky to Dunedin during the Second World War and the subject holds a special fascination for him.

The first Southland whisky, which was brewed behind Bluff Hill, was made from the hearts of cabbage trees and was popular with sailors. The trees had a high sugar content.

"The whisky was known as Chain Lightning. It was very powerful and caused many a shipwreck."

The association of Hokonui with the illicit distilling of whisky dates back to 1879, and the arrival from Scotland of one Ma McRae.

A widow, she brought with her a small brass and copper still, in a box labelled "household goods".

"She set up her still in the Lora Gorge, in the Hokonui behind Gore, and in no time had all the neighbours around," Mr Robinson said.

"Later her sons, Murdoch

and Duncan, took over and it went from there."

The McRaes, a family of brewers by hobby rather than trade, were delighted to find Southland had some of the best peat land in the world.

"Wherever there was peat, there was a McRae, and wherever there was a McRae, there was whisky."

"Peat water was a necessity," Mr Robinson said. "Without it, the whisky didn't have the flavour."

At first the McRaes confined their clientele, as far as possible, to doctors, lawyers and other professionals who, they reasoned, were trained in caution and secrecy.

But, as time went on, others who made the whisky were not so selective and the industry gained in notoriety.

Mr Robinson estimated 150 stills were in operation at the height of the brewing in the 1930s. Most were hidden in the bush-clad hills behind Hedgehope, in the Dunsdale and Lora Gorge areas.

In the days of prohibition it was illegal to brew whisky or to possess anything that might be used in the process.

The typical still consisted of two coppers, one on top of the other, with a collecting cap on top. A copper pipe led to a "worm" coil, which was immersed in running water. The whisky flowed out into a container below.

"Everything was riveted with copper rivets," Mr Robinson said. "There was no such thing as soldering or welding."

In the days before the electric thermostat, the brew had to be boiled at a low temperature to avoid con-

tamination by the harmful fusel oil.

"There were a lot of rough whiskies sold because they couldn't control the temperatures."

Contrary to popular belief, the brewing was not done through the night, as lights would be easily detected.

However, there were risks during the day. Many stills were discovered as a result of the smell given off by the fermenting brew, particularly when potatoes were added to the basic malt and sugar recipe.

Another giveaway was a tell-tale wisp of smoke.

Brewers who had stills in a valley would remove the ends from up to 50 barrels and line them up the hill. The smoke dissipated as it went through each of the barrels.

Others had their stills in dug-out cellars, with only a chimney poking out of the floorboards.

One of the stills in Mr Robinson's collection operated in the Mataura area. When the owner was sent to jail for brewing, his wife kept it going and later moved the unit into her wash-house.

When Duncan McRae, a champion piper, learned of a raid by the police, he would play a certain tune which would spread through the bush and alert his associates.

"The police used all sorts of methods to detect them," Mr Robinson said. "They were very cunning."

"One posed as a doctor. He told the McRaes he had to get to a patient up in the bush and asked to borrow a horse. Once he was up the road a bit, he threw down the reins and the

horse led him to three stills," he said.

"It was a feverish thing. Whisky brewing became an obsession with most of them and as the adrenalin flowed, it urged them on."

The whisky was distributed in milk cans and often delivered to hotels in exchange for more sugar, a vital ingredient in its production.

The establishments were among the few that could get sugar when many foodstuffs were rationed.

The skull and crossbones label, often connected with the moonshine, came much later.

"It was just a myth, drummed up by a publican as a hotel gimmick."

It was doubtful brewers labelled their product, he said.

"Let's face it, they couldn't advertise."

Those who were caught faced fines of up to £1000.

The whisky went as far away as Kaikoura and sold for as much as £1 a gallon, he said.

"Even in 1953, I had it offered to me in Waimahaka for £3 a gallon."

"There was a belief the whisky went out in 1945, but that's not so. There have been many brewers since then and they're still brewing today, it is legal as long as you don't sell it."

Mr Robinson, who brews his own from one of the original recipes, says real Hokonui whisky can be identified by its smell, texture and appearance.

His last experiment did not produce the desired effect.

"I used wine. It went in at 3 proof and came out at 290. I only had one nip and couldn't do anything for three hours. It wasn't satisfactory."

Mr Robinson began collec-



Mr Earl Robinson displays some Old Hokonui at his exhibition of old whisky stills in Gore.

ting whisky stills when he discovered 12 of them on a friend's farm, all within 275 metres of each other. The apparatus had been hidden in

The oldest of the six on display operated in the Fendale area from 1910 to 1938.

While most of his stills are in a rough state, he hopes to have

the 110th Gore A. and P. show in December.

He is also writing a novel, based on the bootlegging days.

Mr Robinson would like the

a permanent basis, with the help of the local council.

"I'm interested in history and I like to see it preserved. I don't like to see it go away to the tin."

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