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July/August 1993



MiNiZ

THE NEWSLETTER OF PORT NICHOLSON MINIATURE BOTTLE CLUB



New Zealand's only Miniature Bottle Club

EDITORIAL

Greetings to all members.

It's an exciting time at present with more NZ miniature bottles arriving on the scene. David Smith has written a series of excellent and informative articles on them in this issue and the bottles are available through the club.

Colin Kilpatrick and yours truly have been working hard compiling an up-to-date miniature Scotch list/directory and with the help of new member Errol Brasset, we hope to have it on computer and ready for printing by the next issue of MiNiZ.

I would like to thank David Kissling and Alan Popham for their contributions in this issue of MiNiZ. Please keep them rolling in.

I am happy to report that our club membership continues to flourish. I would like to warmly welcome two Kiwis to the club; Paul Witty of Nelson and Mr J.M. Tritt of Milton, Otago.

Please note the new up-dated Club Stock list enclosed in this issue.

The Club is in desperate need of a Publicity Officer to promote the club nationally and overseas. The workload would not be particularly heavy and the important factor being to work and liaise closely with the Club President and the Editor of the magazine.(see Advert within)

As far as promotion is concerned, all NZ members have been sent 3 information cards regarding the club. The committee would be grateful if members could distribute/display them in different places where miniature bottles are sold. If anyone knows of any good places to by miniatures in NZ, could they please write to me so that I can add them to my 'NZ Dealer Directory' section of the magazine.

Finally, a reminder to all Wellington members. It will be Christmas soon so put on those thinking caps and come up with some suggestions on where to hold our Xmas dinner.

Happy mini bottle collecting.

KEN CHIN

D. T. P. NEXT MEETINGS

19th Sept. 1993: Sunday	KEN & MALEE CHIN: 9 Kapuranga Grove, Stokes Valley 2pm.
17th Oct. 1993: Sunday	JEAN GARDNERS: 56 Weston Avenue, Palmerston North. Pot Luck <u>LUNCH</u> , Swap Meet.
21st Nov. 1993: Sunday	COLIN RYDER: 20 Prospect Terrace, Johnsonville. 2pm.
18th Dec. 1993:	CHRISTMAS DINNER SOMEWHERE ??????????????????????????????

New New Zealanders

The last couple of months have been very fruitful (Pun intended) for those of you who collect New Zealand bottles and those of you who are always on the lookout for local bottles to swap overseas.

On the cover and below we show the first six true fruit brandies to be bottled in miniature in New Zealand. I also believe that these are the nicest bottles ever produced



here. They come from New Zealand Fruit Distillers Ltd which is owned by Almuth Lorenz the owner of Merlen Winery at Blenheim. Almuth is German and the brandies are typical of those from her homeland and similar ones made over the border in Switzerland and eastern France. Almuth imported the bottles from Germany but the labels and content are all NZ. The neck labels are green with cream writing and trim, and the bottom labels are cream with black writing. The main labels are mainly yellow and green with the fruits in their natural colours.

These six are the first of ten that are to be produced. They are available from the club at \$30 per set, plus postage.

Marlborough is equally known in New Zealand for the quality of its fruit as it is for its world beating Sauvignon Blanc wines. Almuth sent samples of Marlborough fruit to the Geisenheim Institute in Germany to evaluate the potential for a fruit distillery. A graduate student from Geisenheim spent the 1992/3 summer in NZ helping develop the products. The brandies are made on a high tech version of the traditional German still.

The next bottles I wish to show you are also from Marlborough, and most are also fruit brandies.

They come from the Alsace New Zealand Distilling Company Ltd, otherwise known as Marlborough Fruit Distillers. I am still trying to find out more about the company but in this case I can vouch for the product. Jackie and myself tasted the Raspberry Fruit Brandy and the Marc Gewurztraminer at the Wellington Wine and Food Festival last year - both were delicious!

The bottles are the traditional shape for this type of product from Alsace (north eastern



France). All the labels have a parchment background with brown writing. The fruits etc. are all in their natural colours.

The first photo shows the three fruit brandies plus a brandy made from the distilled skins pips and other waste pressings of gewurztraminer grapes. The second photo shows three liqueurs, although the Golden Honeycomb at 33% is practically spirit strength.

As with the Spirit of Marlborough bottles we are expecting more flavours to be produced. Both lots of product are also available in 375ml bottles if you want to be adventurous.

I am attempting to get some sets of these bottles for the club also. If you want to order these at the same time as the others assume \$35 per set plus postage. We will let you know if the price changes or we cannot obtain supplies.

The final New Zealanders are three Havill's mead jugs. See the article elsewhere in miNiZ.



PLEASE, PLEASE, PLEASE, if you do come across any new local bottles either send me or Ken a photo so that we can let everyone know. Or better still WRITE AN ARTICLE and give Ken a heart attack (Physician heal thyself!).

David Smith

Havill's Mead

Mead is a drink that I always associate with mediaeval monks so I decided on an old fashioned script for this article. Appropriately I have chosen one called "Lincoln" which is a name very much associated with Canterbury (notice that we're back to those monks again) which is where Havill's Mead comes from.

The last cover of miNiZ showed the jug produced especially for the Christchurch (Buddhists, Muslims and Hindus should read no further for fear of being converted!) Antarctic Centre. This jug had a blue top and as far as we knew then was the only one that had been produced. Not so.

As well as the commemorative above, Havill's produce three ordinary jugs in miniature of their mead. These have Blue, Brown and Green tops. The company also are offering the jugs as commemoratives to any organisation that wants to commemorate anything.

Jess Mellish has been to see Havill's and is arranging to buy some jugs for the club. We have also said that we would like to buy some of any commemorative that they produce. If you are interested in getting these commemoratives on a continuing basis please write to me as, after the jugs Jess organises are sold, we will only get enough to fill standing orders and maybe a very small supply for club stock.

Havill's Mazer Mead Co. Ltd. is a small company that produces only mead. It is based just outside Rangiora which is a small town to the north of Christchurch. The name Mazer comes from the bowl or drinking cup that was used in ancient times (before the monks in this case) to drink a revolting fermenting honey brew which eventually the monks refined into the mead we know today.

David Smith





C A N S



The above cans may look like the Alpa ones from Italy, but these come from Argentina. Most of you will know that the club has been receiving Forcol ceramic minis from Argentina via a contact in the USA. We have got these cans from the same contact. We have also managed to obtain a number of micromini beers and soft drinks and some soda syphons. The soda syphons have 30 different labels with two sizes of each. One can be classed as micromini size and the other is a little smaller than a standard 50ml bottle. All are available from club supplies officer, Dianne Opie at \$3.50 each plus postage. See the club stocklist elsewhere in miniz. If anyone wants a complete set of either the small or large Soda Syphons we can order them for you, although we will wait until we have a reasonable size order before we do so. The advantage is that they are a little cheaper for the lot. If you work on \$3 per bottle post paid you will be close. We do however require the money "up front" when we are ordering bottles on your behalf. Orders for these to David Smith c/o the club at PO Box 384, Wellington. By the way, most of the Forcol ceramics will still be available if you wish to order them - see the September/October 1992 miNiZ for details.



The Distilleries in Switzerland

(by Daniel Kissling, Switzerland)

In Switzerland existe one hundred and eighty-six big distilleries, wich are comparable with a Whisky-Distillery in Scotland. They are very big enterprises with two to four stills and bottling machines. Not all of them has own bottlings, 7 dl bottles and miniatures. The three hundred and seventy-one other distilleries are small. They distille the wash from the farmers wich has own fruit-trees. Some farmers distille the wash themselfe. Some of the small distilleries sell own spirit, 7 dl bottles but no miniatures and only in the nearer region.

In the Swiss law of spirit from nineteen hundred and thirty-two it is writing, for the distillers it's forbidden to distille all, what not grow on the trees. The distillers in Switzerland distille the following fruits: Plum, apricot, pear, apple, quince, cherry, raspberry, bunch of grapes, herb mixture and gentian.

It's difficult to became the adress of all the big Distilleries in Switzerland. But in near future I'll try to find out the adress and the offer of own bottlings and miniatures.

The Distillery Etter from Zug:



- A) pear
 - B) cherry
 - C) plum
 - D) bunch of grapes
 - E) Whisky (Scotch)
 - F) Jamaica Rum
- (bottle-price between 1.- and 4.- SFr.)
clear glass, 2 cl, 41%

The Distillery "Alte Schwyzer" from Schwyz:



- A) cherry
 - B) pear
 - C) plum
 - D) apple
 - E) bunch of grapes daff
 - F) plum (other kind)
- (bottle-price between 1.- and 4.- SFr.)
clear glass, 2 cl, 40%

The Distillery "Grossmosterei Worb AG" from Worb:



- A) Whisky Old Barrel
 - B) Jamaica Rum
 - C) herb mixture
 - D) bunch of grapes
 - E) bunch of grapes draff
 - F) cherry
 - G) pear
 - H) plum
- (bottle-price between 1.- and 4.- SFr.)
clear glass, 2 cl, 40%

The Distillery "Willisau" from Willisau:



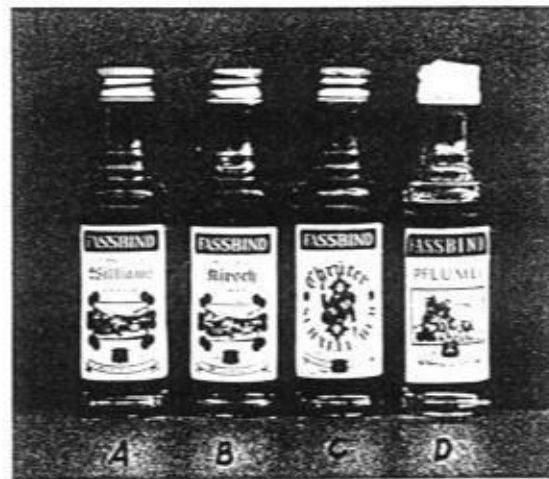
- A) pear
 - B) plum (other kind)
 - C) plum
 - D) cherry
 - E) apple
 - F) bunch of grapes
- (bottle-price between 1.- and 4.- SFr.)
clear glass, 2 cl, 40%

The Distillery "Berghof" from Zug:



- A) raspberry
 - B) cherry
 - C) plum (other kind)
 - D) apple
 - E) Calvados
 - F) Cognac
 - G) bunch of grapes draff
 - H) pear
- (bottle-price between 1.50 and 5.- SFr.)
two different forms
clear glass
2 cl & 5 cl, 40%

The Distillery "Fassbind" from Oberarth:



- A) pear
 - B) cherry
 - C) herb mixture
 - D) plum (other kind)
- (bottle-price between 1.- and 4.- SFr.)
clear glass, 2 cl, 41%

The Distillery "Dettling" from Brunnen:



- A) plum (other kind)
 - B) cherry
 - C) pear
- (bottle-price between 3.- and 5.- SFr.)
clear glass, 5 cl, 40%

The Distillery "Landgold" from Herzogenbuchsee:



- A) cherry
 - B) plum (other kind)
- I think they exsiste pear,
apple to.
- (bottle-price between 2.- and 4.- SFr.)
clear glass, 2 cl, 40%

All miniatures are avaiable (swap or buy) by:
Daniel Kissling, Buchseeweg 47, 3098 Köniz, Switzerland

Keeping Up With The Play

Last year I combined my hobby of miniature collecting with my interest in sport when I toured as a rugby supporter following the All Blacks to South Africa.

On a brief stop-over in Bali I spied a number of interesting miniatures in the airport's duty free shop. Unfortunately the 'swan' that took my eye was far beyond the normal price paid in New Zealand for miniatures. It was tagged at over US \$60 ! (I didn't buy it!)

On the Singapore - Mauritius flight (Mauritius Airlines) a number of complimentary drinks were served from miniatures and I kept a sample bottle - a plain clear glass bottle of white rum (Green Island brand). The quote from Mark Twain on the label reads "You gather the idea that Mauritius was made first, and then heaven; and that Heaven was copied after Mauritius." This island of green fields and sugar cane was certainly beautiful.

South Africa was nowhere near as attractive - rather more like the north-east coast of Australia with dry barren land sporting blue gums. In Johannesburg I found no miniatures but managed to purchase several in hotels in Durban and in the Orange Free State.

Two Malibu Liqueurs (one in a white glass bottle, the other in plastic) were both filled in South Africa. I have a third in my collection but this was produced in England. I also bought a Santhagens Original Cape Velvet Cream (product of South Africa).

Of interest was the purchase of a plain clear glass bottle of Mainstay Pure Cane Spirit. Though registered as 'Mainstay International' and produced in USA, Mauritius and Australia, I was assured that it could not be bought outside South Africa.

Two final purchases were a Specht Pampelmuse Spirit Apertif of German origin and a Mellow-Wood Brandy from Stellenbosch.

Most of the bottles I have mentioned cost about R3 £3 each.

Though the line-up of miniatures in South Africa may not have been anything exciting, the streetlife certainly was - we were held up at knife point! Fortunately I didn't have my miniatures on me at the time so they are now safely installed in my collection at home.

Allen Repman



Captain Cook and his brew of manuka beer

Recent research has established that people were making and drinking beer as early as 3500 BC, sparking a debate as to which came first — bread or beer. **Sandra McKechnie** discovers the first local brew was a matter of life and death.

SHARING a beer with friends may nowadays be synonymous with socialising and good times — but it was not always like that. In the earliest days of New Zealand brewing, drinking a beer was literally a matter of life and death.

The brew produced by Captain Cook at Dusky Sound may have lacked the quality and taste of modern beers, and not surprisingly so given its principal ingredients of rimu and manuka leaves, but Cook's brew was a pioneering nevertheless. It was the first effective defence against scurvy and as such won for Cook a gold medal from the prestigious Royal Society.

In the mid-eighteenth century the disease regularly took the lives of one quarter of the mariners on long voyages, and there was nothing to combat it. But Cook had brought with him some yeast and some *Indians* on his voyage to New Zealand, and by using equal amounts of rimu and manuka leaves and branches, he was able to make a brew.

... by using equal amounts of rimu and manuka leaves [Capt. Cook] was able to make a brew.

In his journal he wrote: "Make a strong decoction of the small branches of the spruce [rimu] and tea plant by boiling them for three to four hours, or until the bark will strip with ease off the branches."

Then take them out of the copper and put in a proper quantity of molasses, 10 gallons of which make a ton or 250 gallons of beer. Let the mixture just boil and then put it into casks. Then to it add an equal quantity of cold water, more or less according to the strength of the decoction or to your taste and when the whole is milk warm put in a little grounds of beer or yeast if you have it or anything else that will cause fermentation — in a few days the beer will be fit to drink."

He made many beers during his three visits to New Zealand, and his choice of rimu was due to the fact that the settlers in the New World were using spruce for a substitute for hops. Rimu, understandably, gave way to hops in the Nelson district.

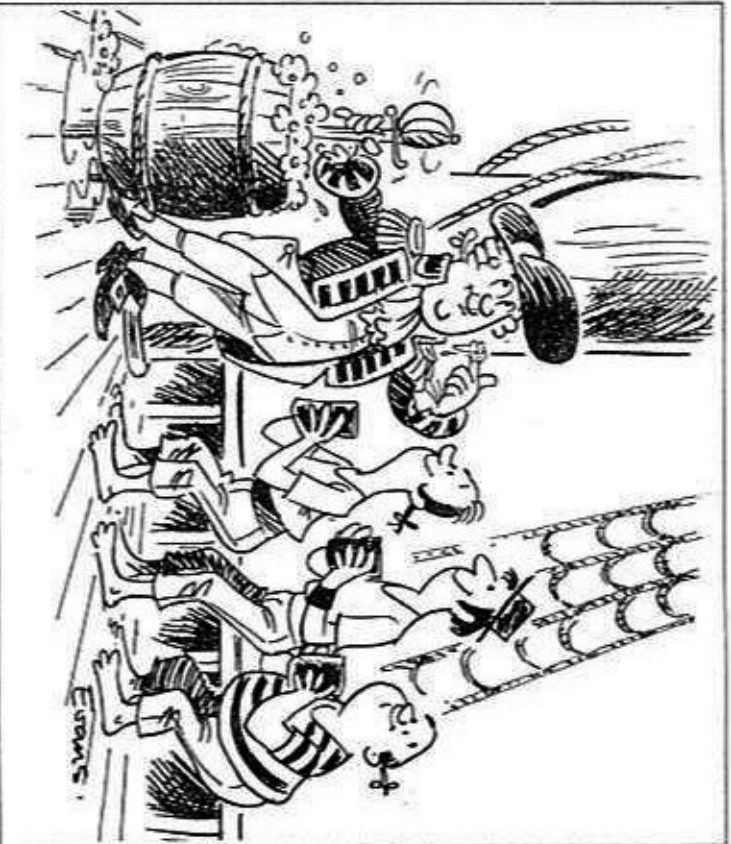
In today's age of vitamin consciousness, our scientific research is merely proving what Captain Cook knew almost 220 years ago.

all the B vitamins, as well as calcium, iron, phosphorus and potassium, protein and fibre.

But while Cook was responsible for the introduction of beer into New Zealand, its origins in the world are much earlier. Julius Caesar described it as a "high and mighty liquor" and it was a traditional drink long before the birth of Christ.

According to one scholar, the first beer was probably more like bread in consistency, and was consumed from a bowl rather than a glass or bottle — something that even to this day in the picturesque district of Denmark, and Norway, called *elektrod*, or the *mannen* of Finland, a crushed malt preparation eaten traditionally at Easter.

Others suggested beer actually predated bread — arguing that in early stages of purity was cultivated before wheat and was the



better suited to beverage than bread, because of its low gluten content.

Recent research, reported in the respected scientific journal, *Nature*, has established people were making and drinking beer at least as early as 3500 BC.

The evidence was discovered — along with chemical evidence of the earliest discovery of wine — at a Sumerian trading post in the Zagros Mountains of what is now western Iran.

From artifacts and a pale-yellowish residue found inside a double-handled pottery jar, scholars discovered that beer was the favourite fermented beverage of the Sumerians, who lived mainly in the lower Tigris-Euphrates valley.

Some of their art-depicted people standing around a large vessel drinking something out of it — presumably beer — through long straws.

One of the most common

recognizable designs in Sumerian pottery is the sign for beer, which always linear markings within a jar. The markings are similar to cross-hatched patterns of incisions inside the vessels in which the delicate beer residue was found.

Scholars think people may have begun to make beer almost as soon as, if not before, they domesticated barley around 6000 BC. A long-standing debate in archaeology centres on the question of which came first after the domestication of barley: bread or beer?

So beer has a long history and a well-recorded past and, in New Zealand, a prominent place in the national heritage.

By the turn of the 19th century brewing was an impressive growth industry in New Zealand. By 1885 there was one brewery for every 6000 people — 89 mostly small concerns. By the end of the century the brewers had consolidated.

more efficient and reliable methods had developed, and later, the introduction of refrigeration and temperature controls were to revolutionise the industry.

But the natural process remains the same.

Beers are produced in a natural process involving water, cereal grains and *Kaibiken* malted barley, Nelson hops, yeast and put sugar.

The basic recipe is straightforward: barley is turned into malt, malt is "cooked" in hot water, hops are added for flavour and preservation, and yeast causes fermentation.

Hops and yeast are not injurious as such — they are agents to flavouring and fermentation. It is actually made from barley-malt and water and it is the presence of that water that had a great bearing on the location of New Zealand's early breweries, because different water produced different beers.

Beer styles fall into two categories: bottom-fermentation (or *lager*, New Zealand beer) and top-fermentation (or *ale*, the ales of Europe and Britain in particular).

New Zealand beers, especially draught beers, the translucent copper colour of traditional ale, but they are nevertheless produced by bottom-fermentation, was the advent of refrigeration in the 1880s that made bottom-fermentation into a universal technique.

The top-fermenting beers, the Northern Hemisphere would contain more sugar.

Despite the beer surge of the 19th century, it wasn't all plain sailing for the brewers. There was an active Temperance Society in the time, whose tactics range from tar and feathering to imprisonment for prohibition. This contributed to the consolidation of the large number of breweries — but didn't prevent them from producing their beers.

Today, New Zealand is one of the top 20 beer-producing nations — a ranking the temperance workers of the 1800s might not want to know, but why should a beer be part of it? New Zealand way of life. A cool beer and a warm handshake are but about the relationship between the two.

Trends. A beer or two on the eve of a cinematic or an important drop is part of New Zealand social heritage. □

Waiter, there's water in my wine...

by Morris Gleitzman

Mentelle Notes presents an apocryphal tale bound to beset any caring parent

"Dad," said our eleven year-old, peering around the French country restaurant, "all the kids at the other tables are drinking wine." I busied myself checking my escargots for half-digested snail baits and pretended not to hear. "That's right," said her seven year-old brother, pointing to the next table. "That kid's just poured red wine into his glass of water and drunk it and his Dad's not stopping his pocket money or hosing out his mouth with Milo."

I pretended to be engrossed in my salad. "I wonder," I said loudly, "if that insect on the lettuce is a garden snail or an escargot that was only stunned?" It was no good. The kids weren't going to be distracted. They slid their water glasses across the table towards me. It was the moment that sooner or later every parent must face.

I confronted the dilemma head-on. "Have a Pepsi," I said, "and to hell with the expense."

Two young faces stared at me, crestfallen. "But," they wailed, "the other kids..."

"They're French," I said.

A gleam of victory appeared in two pairs of young eyes. "But Dad," they said, "isn't that why you made us give up a perfectly good life in the suburbs of Australia and dragged us all the way over here? So we could be French?"

They had me there. Sweat trickled from under my beret and ran down inside my Provencal peasant smock. I told myself to stop being silly. (Actually I told myself to stop being cabbage, my French isn't the best.) What harm could a few drops of wine in a glass of water do? Generations of French folk had partaken of this civilised tradition as youngsters, and how many of them were raving alcoholics? No more than twenty or thirty million, tops.

I splashed a little Côtes du Luberon into the kids' glasses of water. They each took a sip and screwed up their faces. "Tastes a bit yukky, eh?" I said.

"You're not kidding," they grimaced. "It's got almost no depth on the middle palate. We know it's only an unpretentious little vin du pays, but it's got less body than Darryl Fishburn's pet tapeworm."

They signalled to the wine waiter. "Monsieur," they said, "two fresh glasses of water and a bottle of Gevrey Chambertin '62." When I'd recovered the power of speech (nobody had explained to me about taking the escargots out of the shells) I called the



wine waiter back. We had a brief conversation centred on my non-ownership of any major global deposits of minerals or oil, and settled on something a little less pricey.

By the time I'd got back from selling the car, the new wine had arrived. I poured a little into the two fresh glasses of water. The kids explored the contents with their noses for several minutes. They rolled the liquid around their mouths for several minutes more. Then they spat it into the salad bowl.

*"It was the moment
that sooner or later every
parent must face"*

"Abysmal," they said. "We've drunk paint-brush rinsing water with more flavour."

I glanced apologetically at the wine waiter, who gave me a sympathetic shrug. "OK," I said to the kids, "that's enough wine tasting for today."

"No," they cried. "If you make us stop now our taste for wine will be destroyed forever. You'll be condemning us to a life of beer and coolers and cocktails with double cream. There must be an affordable wine somewhere with depth and body and a complex structure that can cope with being a bit waterlogged."

I looked at their plaintive faces and my heart softened. "Monsieur," I said to the wine waiter, "je voudrais un vin Australien ou Nouvelle Zélande." The restaurant fell silent. Around the room eyes narrowed and lips became thin. The garçon gave me the heavy-lidded glower of a man with access to a sizable

selection of cleavers and paring knives. I looked away and caught the eye of one of the snails on my plate. No sympathy there either.

When I looked up, le patron was advancing towards us, hefting a big, gnarled smoke-dried sausage menacingly. "OK kids," I said, "time to get outta here."

"This is ridiculous," they said. "We can't run away from a restaurant just because we ordered the wrong wine."

"I'm not talking about the restaurant," I said. "I'm talking about the country."

We arrived home a few weeks ago. For a while

the kids, scarred by the whole experience, lost all interest in wine. But they found a splash of brandy alexander in a glass of water even less appealing, and were soon sniffing round my bottle of red again.

I gave them a watered-down Marlborough cabernet, and they pronounced it acceptable, at least until they're old enough to drink it neat. We've struck a deal. All the while they have their wine diluted with forty-nine parts water, I'm going to have my escargots the same way. So far it's working for us all.

Morris Gleitzman, regular columnist for the Sydney Morning Herald, has written five books including *Second Childhood* (Puffin), *Misery Guts* and *Worry Warts* (Pan). His latest book *Blabber Mouth* (Pan) has just been released, and his play (soon to be a film) *Two Weeks with the Queen* is currently thrilling Sydney audiences.

HUMOUR



BAITZ IS BACK!!!

PICTURED ABOVE ARE THE 8 NEW BAITZ GLASS (THAT'S RIGHT!) MINIATURES SCHEDULED FOR RELEASE THIS MONTH. INFORMATION ABOUT THEIR AVAILABILTY CAN BE HAD BY CONTACTING MBCOA.

FROM LEFT TO RIGHT : TOP- CHERRY BRANDY, WHITE CURACAO , CREME DE MENTHE, ADVOKAAT, CREME DE CACAO, BOTTOM- CREME DE BANANA, BLUE CURACAO, ORANGE CURACAO.

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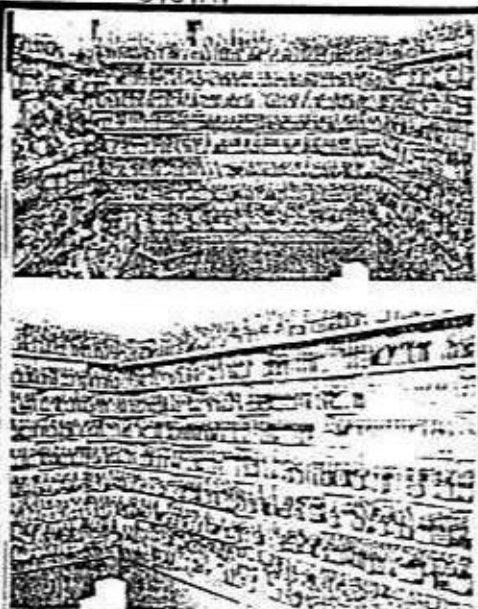
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