

THE NEWSLETTER OF PORT NICHOLSON AUNIATURE BOTTLE CLUB



New Zealand's only Miniature Bottle Club



If you think that you have missed any issues of miNiZ because the last one you had was March. you haven't. We had two issues in quick succession way back then (January / February and February / March) but life has been too busy for Editor Ken since. I have been asked by him to do a guest Editorial as it is the only way we will get a miNiZ out in the near future. The good doctor has just moved house and is currently running two practices. Everything would be OK if people didn't keep getting sick! This editorial will be more of a "What's New" in NZ bottles but I don't believe you will mind. Lots of things have been happening since the last edition of miNiZ. If I say anything here that is shown in more detail later on I apologise, but I do not know what Ken is putting in miNiZ.

Wellie Water. This bottle is a club "Give Away." Full details of club membership are on the bottle. Overseas members may buy them but NZ members can only get them free. The catch is that you have to agree to take II - one for you and I0 to go in a friendly local bottle store for them to give away. Let us know if you want I/II. Bottle stores we have approached so far have all been enthusiastic about taking them. Erroll Brassett even took some to Taiwan and Hong Kong whilst on a business trip and got them into a couple of stores that sell minis.

Port Nicholson Ports. This set of four Ports is a numbered limited edition (60) bottled especially for the club. The Ports feature are black and white label and come in Ruby, Vintage, Tawny and Special varieties. If you haven't got yours already be quick as supplies officer, Dianne Opie (Garsed Road, RD2, Patea, Taranaki) is selling them fast.

Havill's Mead lugs. Several more sets have been produced since last we mentioned them. Warbirds Over Wanaka was produced for the 1994 Wanaka Vintage Airshow. This is a very popular event but was marred this year by two crashes. La Cave was made for a restaurant in Akaroa. Unfortunately the first batch made had the wrong telephone number on so there are effectively two sets. Anyone lucky enough to have even one of the first set (it has an 8 digit telephone number) has got a real collectors piece. Havill's Family Reunion speaks for itself. The Havill family amved on the West Coast of NZ in 1855 from Exeter, England. The reunion took place at Hokitika on 5-6th February this year. AWB White Weddings is for the chapel in Christchurch that is set up for Japanese wedding ceremonies. New Zealand is a very popular destination for Japanese honeymoon couples. Many Japanese envy the European style white wedding and so have a second ceremony when they arrive here in a 'traditional' church. The Order of St. John, Rangiora Area, Diamond Jubilee speaks for itself also. This is a unique set in that there is a black top bottle (black & white being the St. John colours) as well as the usual blue, brown and green. Leon Havill tells me it was a difficult colour to make and is unlikely to be repeated.

Staying on the subject of Havill's, they have put a number of plain green glass bottles out. There are 6 sample bottles, labelled I to 6 (what else) of the various mead products that Havill's make. One feature of these bottles is that they are intended also to be used as personalised bottles. So far 3 personal labels

have been made. Zangger, Diedrichs and International Antarctic Centre. I would not describe these as exciting bottles but they are an addition to a collection. The final glass one is in the same bottle but with a vastly different label. It has been made especially for Air New Zealand to give away on their Auckland to Seoul and Tokyo routes. The club has 3 of the sample bottles and all the other glass bottles available.

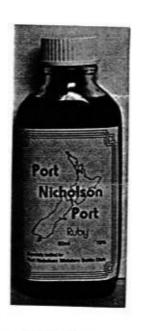
Keri Liqueur. This is our cover bottle. Although it does not say NZ on it it is a local bottle. Chris Matthews first spotted it and has been trying to find out more about it and whether it is the first of a series. The maker is somewhat vague but it does seem as though this will be a "one off." One thing we do know is that the bottles were especially imported from Italy.

New Zealand members will have received a flyer with this newsletter giving details of both the Christmas meal and January Barbecue. If any member remote from the Wellington area wishes to come and needs a bed for the night (or longer) just let me know as I am sure we can arrange it.

The 10th Annual Patea weekend will be held at the usual place, the farm of Ron & Dianne Opie just outside Patea in Taranaki on the weekend of 18 / 19 February 1995. As usual all are welcome from Friday afternoon onwards. The AGM will be held at 2.00pm on the Sunday. We have a few new features this year, including a spit roast and a swimming pool. For those that do not know, Ron, as well as being a dairy farmer, is also a scuba diving instructor. He is just in process of completing a sizeable covered swimming pool, so bring your togs. This is a fun family weekend, If anyone wants to know more about it feel free to telephone me.







David Smith

President



Very Roughly 50mi
Totally Undrinkable
Gontlefins NO Algohol

A GIFT FROM PORT NICHOLSON MINIATURE BOTTLE CLUB, NEW ZEALAND'S ONLY MINIATURE BOTTLE CLUB, MEMBERSHIP IS OPEN TO ALL MINI BOTTLE COLLECTORS. WHY NOT JOIN US SEND \$12.00 SUBSCRIPTION TO P.O. BOX 384, WELLINGTON

Especialy Bottled for Port Nicholson Miniature Bottle Club

WHAT'S NEW!?

As far as New Zealand bottles are concerned I am glad to say, "Quite a lot, 27 in fact." Plus I want to show you one from a few years back that has not been pictured before. I will start with that one.

General McMotors Old Scotch Whisky was bottled for a Dunedin Company by Wilson's Distillers. The label is black with white writing with the ring around the Scotsman's head in red and some red in the tartan of his hat. My thanks to Robin Mellish for this bottle which is one of the hardest to obtain NZ bottled Scotches.

The next two bottles have plain black on white labels. Genuine Wellie Water is a club publicity bottle. It has details of membership on the label and is designed to be given away by miniature bottle selling bottle stores. Overseas members may purchase these from the club at \$3 plus postage. If local members want one we will send you 11 free of charge. The catch is that you get to keep one only on the condition that you get your friendly local bottle store to give the other 10 away! Incidentally, this bottle was filled from a Wellington boot or Gumboot as it is better known in NZ as.

Two David's Scotch is a numbered limited edition (60) Scotch bottled by yours truely to commemorate the visit to New Zealand of David Maund, and of course his wife Lynn. David is President of the UK club and one of the most prominent collectors worldwide. He is a longstanding club member and, needless to say, collects Scotch. He does in fact have the world's largest collection. A small supply of this bottle is available through the club at \$4 plus postage.

The next three bottles are plastic, which as those of you who have seen "Labrynth" will know is a rare and sort after commodity. Who am I trying to kid! The first is Coruba Rum. This has a typical Coruba label, a size of 50ml and 37.2% by volume is alcohol. It is in the bottle stores now. The second is Roses Lime Juice. Again a typical label and a size of 50ml. You are unlikely to find this one. It was given away attached to a large bottle of gin. Third is yet another variation of Wilsons Whisky. This one is 37.5% VOL, 50ml.

The next 5 bottles are all from Havill's Mead. The first of these has proved impossible to get a good photo of. It is Havill's Original Liqueur. Three views are shown, front and both sides. This bottle was commissioned by Air New Zealand for use on the Auckland -Tokyo and Auckland - Seoul flights. It cannot be called Mead as it is fortified to 20% to meet the oriental taste. The label is black with a mixture of gold, white and red writing and trim. Next up are 4 of 6 sample bottles. I am showing you three views of No1 as this was a special. It was bottled especialy for New Zealand Income Support Services for a conference held in Rangiora. Leon Havill has asked me to stress that these bottles were paid for privately - not out of our taxes! A small supply of each of Nos 1, 4 and 6 are available from Dianne at \$4 each plus postage. We hope to obtain some of the rest of the series at a later date.

Sticking with Havill's Mead we come to the jugs. The Havill's Family Reunion and second of the two La Cave bottles were made available to those who regularly subscribe to the jugs. You may be able to pick up the La Cave at the restaurant in Akaroa. All three of these bottles came in Blue, Brown and Green tops. The first of the La Cave bottles is a real rarity. The stamp was made with an incorrect telephone number on it and the first batch of jugs were delivered to the restaurant before anyone picked up the mistake. The stamp was then modified, as you can see, for the second batch. The restaurant did however sell the bottles so some are out there. I got













the last three from the restaurant so no use trying there.

Next we have Warbirds Over Wanaka. This comes in three colours and was bottled for the Wanaka Airshow. The aeroplane on the front is a spitfire. Stocks of these and the next bottle are held by Dianne. They cost \$18 plus postage. The final mead jug was commissioned by Scott Base, Antarctica. A 750ml bottle of this is made also. Scott Base is New Zealand's main Antarctic base. This bottle is a must for those of you who like to collect a bottle from each country. Almost certainly this is a bottle from a CONTINENT you do not currently have represented.

heart of our publicity officer. Chris Matthews. Chris has been wanting the club to commission a Port for years. He has got his wish - 4 times over! This should shut him up for some time. These are only sold as a numbered, limited edition set of 4. Sixty sets were made. Cost is \$14 plus postage.

I seem to have been trying to sell you bottles this whole article. That was not the intention but the club does seem to be getting some good exclusive opportunities lately. Make the most of it as it may not last.

Last but not least is a bottling dear to the David Smith

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PROTECTING YOUR DECORATIVE ITEMS, ARTWORK AND COLLECTIBLES

Some of you may recall that we ran this article in both the June 1991 and December 1992 Whittlemarks. This is the same article that Brends shared with us at the last meeting. The article comes from a Red Cross booklet entitled Safety and Survival in an Earthquake. This is a great earthquake preparedness book published by the American National Red Cross. The book is a good primer for basic earthquake preparedness. We recommend that everyone get a copy. The booklet has been handed out extensively in private industry and in the public sector.

The following suggestions have been gathered from the Los Angeles County Museum of Art and Los Angeles County Museum of Natural History, to assist you in protecting from earthquake damage the decorative items, artwork and collectibles in your home and office.

Earthquakes cause things to fall from shelves and "jump" off walls. They also cause cabinets, bookcases, and tall, narrow tables or pedestals to topple. Therefore the first step in protection is to secure the cabinet, case, or stand itself. You may be hesitant to drill holes in your cabinets in order to protect them. Only you can decide whether you are willing to risk losing the entire piece of furniture and its contents rather than bolting it to the wall.

The second step is to be sure that all cabinets which have doors, have secure latches attached to the doors. Those advertised as "child-proof" or "positive" latches are good.

themselves, as well as possible, without packing them all away. In determining how to secure them, take into consideration the composition of the item itself and of the shelf, stand, or wall on which it is displayed. Guidelines for material compatibility are given below. Also consider whether you intend to leave things in place for a long time, or to move them frequently.

many strong aftershocks. You may wish, after the quake, to pack away special items until the aftershock period has passed, to avoid exposing them to continued risk.

items:

Microcrystalline wax.

Microcrystalline wax, available from hardware or hobby stores, can be used in tiny dabs to secure glass or high-fire ceramics to glass shelves. Do not use on ceramics with low-fire glazes, or on pocous surfaces; they will absorb the wax, causing damage and providing no security.

Natural waxes, such as beeswax.

to most kinds of shelving. For greatest recommended. adhesion, circle the item with wax.

Silicone adhesive.

hardware stores, can be used on non-porous surfaces such as glass, ceramic, or metal from which it can be carefully peeled if you need to remove it.

Double sided foam tape.

Available in many supermarkets, variety and hardware stores in rolls and "spots". The third step is to secure the items double sided tape has a permanent adhesive. It adheres firmly, i.e., when you try to remove it, the foam center splits and the adhesive surface remains. It cannot be peeled from soft surfaces, such as It can be removed from slick hard surfaces, such as glass, with solvent or a razor blade.

Velcro.

Adhesive backed Velcro spots or strips are effective for flat bottomed items sitting on Following an earthquake there will be shelves. As with other tapes, the adhesive can be difficult to remove.

Wire brackets

For dishes or other items which stand on a narrow edge, a wire bracket which clasps The following are examples of anchoring the item, and can be attached firmly to a

wall or shelf, is recommended. These may be purchased, or made at home.

Monofilament and eye book.

Similar to the wire bracket, but less visible, monofilament (fishing line) can be wrapped around an object, such as the neck of a vase or a piece of sculpture, and attached to a screw eye (eye hook) which is screwed into a stud in the wall, or into a Natural waxes, available at hobby stores, wooden shelf. For tall items, a combination can be used in small balls beneath almost of adhesive beneath the base and any kind of decorative items to attach them monofilament line near the top is

Pictures, mirrors, & wall-hung items.

Prevent wall hung items from jumping off Silicone adhesives, available in tubes at their hooks by using screw eyes rather than open hooks in the wall, and run the hanger wire through the screw eyes.

Recessed shelves with sand.

For very valuable items, or an extensive collection of small items, you can have a recessed shelf made, and fill it with fine sand. The sand helps to hold items upright, as well as providing cushioning if they fall.

Caution Regarding Florists' Clay:

While florists' clay, used under objects, has sometimes been recommended, the wallboard, without damage to the surface. Museum of Art advises that many florists' clays contain sulfur, which can damage both your decorative items and shelves.

> To order the earthquake book Safety and Survival in an Earthquake by mail write: Earthquake Book, American Red Cross, 2700 Wilshire Blvd., Los Angeles CA 90057

Sent in by David Spaid. Also useful for hurricanes, floods and other catastropes in your area.

Tales of Cocktails



The five bottles above are very common but are probably unknown to our overseas members.

Mr Williams is a well known name in wines both in New Zealand and Australia. There is no connection between the two companies now but there was for many years, including the time these bottles were made, the 1970's. There is a very similar set of Australian Mr Williams cocktails and a slightly older Australian set in a bottle with a thinner neck. The distinctive bottle was specially made for Mr Williams and matches the larger sizes.

There were only six bottles in the New Zealand set and all are shown here. Both Australian sets had more. If any of our overseas members would like some of these we can probably find you a set.

WARE PILONE EM DR HATE EM



Above you will see all known New Zealand variations of Chatelle Napoleon French Brandy. Note that this is not Cognac. To be called Cognac the brandy must be from the Charente area of France. The only other named French brandy is Armagnac. Unfortunately there are no known New Zealand bottlings in miniature of Armagnac.

Also shown above are three of the four known New Zealand variations of Larsen that Cognac. If Larsen sounds more Scandinavian to you than French you would be right. Many of the leading Cognac houses were founded by foreigners. Mr. Martell came from the Channel Islands, Mr. Hine from Dorset, England and Mr. Hennessy from Ireland. Unfortunately all four Larsen Cognacs have the same abbreviated written description but I am sure you can spot the differences.

Below we return to where this series of articles started, gins. All four known New Zealand variations of Booths High & Dry are shown and two of the three known variations of Mackinlays London Dry. The bottle not shown has exactly the same written description as one of those shown but is different if you see them side by side.

David Smith



Lave You Seem Like EE

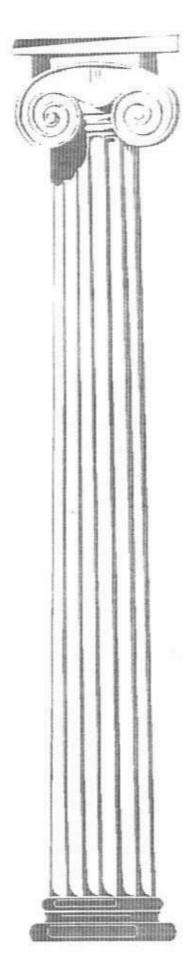


Above are shown three of the four Fruit Brandies and Liqueurs that are known to have been made by Hamilton company, Wynn Abel Ltd. Shown are Creme De Menthe, Creme De Cacao and Cherry Brandy. Judy Homewood of Cambridge has a Blackberry Brandy and Erica Mulder has the same three as me. Does anyone else have any of these or any different Wynn Abel bottles?

The bottles are clear glass and obviously originally designed for perfume. The labels are transparent with gold writing around the outside and pale blue writing in the middle. The caps are plastic and are also gold.

In my opinion these are some of the nicest New Zealand bottles.

David Smith



RARE NZ BOTTLES

I have 16 bottles to show you in this issue of miNiZ. Unfortunately most are so old that I have very little information on them. We will start with the brandies as, for reasons unknown, a lot of old brandies seem to survive.

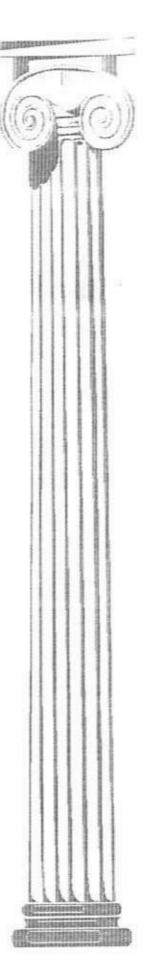
The first four are Grande Fine Champagne Cognacs from J. Benais. There is Extra, \$\pm\phi\phi\phi\$, V.S.O.P. and Vieille Reserve. The bottles shown are all 4.5cl (45ml) but Erica Mulder found a 9cl bottle earlier this year. Be on the lookout, there must be more out there. These bottles were all imported by a Whangarei company, The Simons Proprietary Ltd. They originally were wrapped in cellophane but this deteriorates over the years, going brown and brittle.

The next two brandies are a little easier to come by, but still rare. J. Bertrand Co. brandies were imported by Milne Bremner Ltd. of Dunedin. Shown are the 公公公 Brandy and VSOP Cognac. A 公公公 Cognac has also turned up and we assume that there are more to be found.

The final Cognac may, or may not, neatly link us in to the next bottles. Grand Hotel *** Cognac was bottled in NZ by Arthur A. Paape. More I cannot tell you. However, Granvin Brown Brandy Wine was bottled by the Grand Hotel, Dunedin. I wonder if it is the same Grand Hotel as the previous bottle. I believe this to be a fortified wine, possibly similar to sherry. The small print on the label states "Registered under the Patents, Design and Trademark Act, 1920 - 22 and ammendments and the regulations thereunder No.30802

Another rare wine (only 2 known) is CZ Manzanilla Sherry. This was imported by Fletcher Humphreys & Co. Ltd., Christchurch.

The Boords Gin may at first look familiar, and so it should as the flask is common. But this is a round bottle version. Also a familiar name is Bundaberg rum, but this bottle will not be familiar to most of you. It was bottled by our old friends, Basil F. Fitzpatrick & Co. Ltd. of Rangiora. Unlike most Fitzpatrick bottles this one is very hard to come by.





And so to the Whiskies. Donald Campbells is my favourite NZ bottled Scotch. It is a dimple bottle but larger than the familiar Dimple Scotch bottles. It has a lead cap and as well as the front label it has a label in each dimple and a fifth label "sample" on the back. One of the dimple labels states "Pre war strength, Guaranteed 12 years old" whilst another has on the personalised importer label "Sole agents for New Zealand, Reginald Collins Ltd."

Cardhu is a familiar name but some scotch collectors would kill for this next bottle. The label is elegant in it's simplicity, being cream with black writing and the importers logo. As with the last bottle, the importer was Reginald Collins Ltd., Wellington, NZ.

Two rather newer bottles, but ones very hard to come by are Catto and Carnegie. Both are in round clear glass bottles with plastic caps. Catto Rare Old Scottish Highland Whisky was bottled in NZ by Gilbeys NZ Ltd., Auckland. Fine Old Carnegie Scotch Whisky was bottled in NZ for the Gresham Hotel, Dunedin.

No article on rare NZ bottles could possibly be complete without Old Hokonui. The one illustrated is the oldest and possibly the only completely genuine, Old Hokonui bottle. Seven of these are now known in collections so it is not the rarest. That distinction probably goes to a green flask version that contains the real Old Hokonui moonshine but was actually bottled by Reginald Collins, owner of Reginald Collins Ltd. and given away to his friends and business acquaintances.

That's your lot for now. I will try and get some photographs of some more rare NZ bottles in other peoples collections for a future article.

David Smith

D.T.P. NEXT MEETINGS

DECEMBER 17th 1994. SATURDAY Christmas Dinner at SPAGHETTI JUNCTION, Johnsonville 7pm Drinks at Ryder's, 20 Prospect Tce, Johnsonville before hand.

Please notify Jackie Ryder A.S.A.P. if you are coming.

JANUARY 15th 1995 SUNDAY Barbeque Lunch at the GOODMAN'S, Settlement Road, Te Horo, (Rural Fire Hydrant Number 155 which is visible outside house) 11.30am. Swop Meet.



Putting the cork in it

We stand corrected. So corrected do we stand, in fact, that we are wincing slightly with the general correctedness of it.

Michael Selak, whose family firm's wines I have bought and praised for quite a few years, has kindly written to point out my regrettable, nay, lamentable ignorance concerning the question of cork taint in sparkling wines, generously enclosing a thickish wad of technical material, which has been duly studied.

By an extraordinary coincidence, we had already decided to address ourselves to exactly that topic.

Be it ever so humble, the mundane cork is essential to wine as we know it. We overlook it very often, but civilised life would grind to a halt without it.

Cork is "the outer layer of the bark of an evergreen oak, Quercus suber", according to Encyclopaedia Brittanica. "It reaches about 9m and grows in southern Europe and on North African coasts. It is principally cultivated in Portugal and Spain.

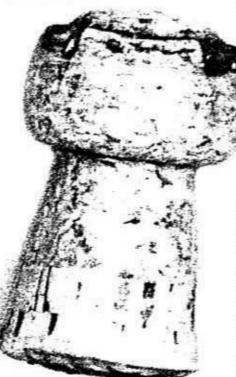
"The outer layer of bark, by annual growth, gradually becomes a thick, homogeneous mass, possessing those compressible and elastic properties upon which its value depends."

The first stripping is done when the tree is 15 to 20 years old. This virgin cork is not much use. Subsequent strippings are done every nine years or so, with the quality of the cork improving all the time. A productive tree may last 200 years.

In Portugal, strict laws govern production techniques.

Dom Perignon, whose convivial genius was surely his following's greatest ornament, has been credited with the "discovery" of cork. As he was blind, he was either divinely observant or some soutaned and tonsured flunkey put him on to it.

However it occurred, he is alleged to have adopted the use of cork from Spanish pilgrims, who used it for "stopping their gourds", in the quaint idiom of my source.



Before this, very crude technologies had been used to stop bottles. That useful plant, hemp, impregnated with oil, had been used and, in the classical world, giant amphorae had a layer of oil on top.

But the saintly monk's adaptation

meant that future generations could enjoy wines carefully bottle-aged to reach their full potential.

"Venez vite, mes freres! Je bois des étoiles," he cried to his colleagues, showing more flair for the moment of discovery than Alexander Graham Bell ("Mr Watson, come here, I want you.")

Of course, Dom Perignon was working with sparkling wines and had been having the usual research and

development hassles, with bottles exploding, oil-soaked hemp flying around the lab and so on. But once cork came into use, it was bound to become ubiquitous.

As recorded in Hugh
Johnson's Wine Companion:
"What makes cork so ideal as a wine-plug? Certainly its lightness, cleanliness, and the simple fact that it is available in vast quantities.

"It is almost impermeable. It is smooth, yet it stays put in the neck of the bottle. It is unaffected by temperature. It very rarely rots. It is extremely hard to burn.

"Most important of all, it is uniquely elastic, returning, after compression, to almost exactly its original form ... it very slowly goes brittle and crumbly, over a period of between 20 and 50 years.

"Immaculately run cellars (some of the great Bordeaux chateaux, for example) recork their stocks of old vintages every 25 years and one or two send experts to recork the chateau's old wines in customers' cellars ..."

Table wines and some fortified wines use a straight-forward cylindrical cork. During the last great cork shortage, in World War 2, the length of corks was reduced for the duration, but they returned to their normal length of around 5cm as soon as possible.

For wines to be drunk young, a supple cork is desirable. For longerlived wines, or whites subject to maderisation (going brown with the effect of oxygen and age), a stronger cork is advised.

Composite corks, a bit like particle board, are used for some sparkling wines, but champagne is generally considered to deserve a laminated cork, with discs of different thickness and quality being cemented together, with the best bit at the business end next to the wine.

Henry McNulty's Champagne, 1987, notes: "Before insertion it is a fat, very light, compressible bark cylinder, at least twice as wide in circumference as it is when it has been in the bottle for a long time.

"The section of the cork that is forced into the bottle is, of course, compressed, but the rest of it remains in its original form and gives the champagne cork its classic mushroom shape ... a cork that reveals a bell-shaped end when drawn indicates a relatively young wine. A cork drawn from a bottle of well-aged champagne will have a slender, pencil-like stem ..."

Cork taint occurs when "an offflavour in bottled wine is attributable solely to the cork". That is not as vague as it sounds. Several components may contribute to the taint, which varies from just detectable to overwhelming.

he degree of taint will, of course, vary from bottle to bottle. It is estimated that 2 per cent of all bottled wine gets "corked" and episodes of much higher incidence have occurred, as in Australia, 1978-80 and 1988-89.

In 1988, in California, an incidence of 5-6 per cent caused a consortium of wineries to sponsor new investigations of the causes of cork taint.

Michael Selak comments: "Any winemaker who produces a wine and then cork-finishes that product runs the risk of being subjected to a possible 1:250 chance of striking cork taint.

"Selaks, like all wineries worldwide, has experienced corked wines and like the rest of the wine fraternity, continually expresses to the supplier, our dissatisfaction."

Microbial activity is a necessary

phase of the development of cork taint, but the result of this is a mixture, in indefinite proportions and concentrations, of six disgusting-tasting chemicals. The main offender even has a disgusting name — 2,4,6. Trichloroanisole.

The amount leached from the cork is affected by a variety of factors including acidity, alcohol content, cork porosity and time the wine is in contact with the cork. As these factors increase, levels of taint compounds increase.

Sparkling wines have a higher-thanaverage incidence of taint, because of their high acidity, high alcohol, long storage time and high bottle pressure.

Oddly, very small amounts of 2,4,6-TCA may contribute a "desirable" hint of earthiness to some wines — to some tastes, at least. This compound is very often detectable in tiny amounts — that is, not really tasteable.

Now here's the good news, straight from the Wine Industry Journal, November 1990: 2.4,6-TCA, the main nasty in this tale of many taints, was caused, at least sometimes, by the hyperchlorite bleach applied to the cork, or by PCP-based chlorophenols, or by TCP-based chlorophenols.

As Dr R.F. Simpson, of the Australian Wine Research Institute, breezily puts it: "Huge quantities of chlorophenols were used as general biocides and wood preservatives ... particularly during the 50s and 60s ... before less hazardous ... biocides were applied.

PCP was produced in the largest quantity and residues are found in virtually all water supplies and the food chain ... despite assertions by representatives of the cork industry that PCP has not been used in cork forests, several reports (Maarse et al, 1985, Cantagrel and Vidal, 1989) indicate that PCP has been applied to the base of trees to control insect pests ..."

Incidentally, PCPs are **not** flavour of the month with Greenpeace.

The journal article goes on to describe the contamination of one shipment of champagne corks to Australia: "It was found that a commercially available wood preservative containing 2.4.6-TCP as the active ingredient, was being used for the treatment of shipping floors ... microbial growth within the treated cargo area would have led to the formation of 2.4.6-TCA."

SIGNATURE 47

Naturally, the cork industry seeks to minimise cork taint. Irradiation is sometimes used "although these are being met with some caution in the food industry".

Dr Simpson makes the following recommendations to minimise the incidence of cork-taint: practise sound forest management, avoid chlorophenolic sprays, avoid microbiological activity at all stages of cork processing, don't use chlorine bleach, or chlorinated water, use "modem" drying processes and use sealed cargo containers.

ou'd think that research into cork substitute would have been done by someone, somewhere, at some time. People are always looking for ways to save money.

But no satisfactory alternative to cork has achieved wide popularity. It is still used for many specialised applications and, whether it is the best musical instruments or the best wines money can buy, nobody expects things to change.

Most of the world's cork supply is in Portugal. It would seem at least possible that some kind of natural disaster could greatly affect world supply.

And then there are unnatural disasters, such as Chernobyl, and a host of less serious but still very serious events of a similar nature, scattered around the former Soviet Union.

Meanwhile, not a million miles from Portugal, sits la belle France, 75 per cent dependent on nuclear energy. It seems that most French reactors are developing cracking around the top. Some French people are reassured by official statements that, of course, these reactors have cracks, that they were designed to crack like that, but their more sceptical compatriots may recall the impregnable Maginot Line and other occasions when their government was less than entirely frank with them.'

Whatever, a local cork-oak venture could suddenly appear to be a very good idea.

Let's rephrase that ... I'm sure it's a great idea.

There doesn't need to be a megadisaster somewhere else for such an idea to be a good one.



A manner as smooth as Chartreuse

Roget is every inch (or should that be centimetre) a Frenchman - gallant, urbane, intuitive.

The latter quality is essential, because as President Director of Chartreuse, Monsieur Roget is allowed only two hours conversation each week with his chief distiller, the Head of the Ancient Order of Carthusian Monks who make the smooth, powerful liqueur which takes its name from the mountain towering above the monastery walls not far from Grenoble.

The Order was founded in the 11th Century and comprises Fathers and Brothers who are contemplative, and whose prayerful silence is only broken when they are allowed a weekly ramble in the nearby forest.

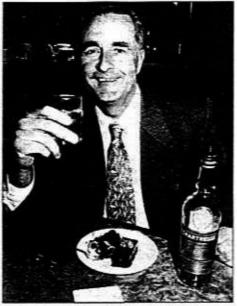
As well, the Head of the Order is allowed to speak with his President Director for their two-hour business sessions.

Monsieur Roget naturally names Chartreuse as his favourite tipple - before dinner preferably and over ice. In summer he drinks it in a lone class with tonic water and recommends it as the perfect Gold Coast refresher.

"You must join me," he murs; and how can you refuse?

Chatting over Chartreuse with M. Roget is a mini trip to France and the mountains and valleys where the liqueur is made.

The deep snow in winter, the cells of the monks, the firs on the mountain, the sense of isolation, are all described with love and



Monsieur Roget with his Chartreuse on the Rocks

M. Roget keeps a home at Grenoble, an apartment in know the formulae. Paris.

Today he is in Surfers Paradise, tomorrow he will go on to Korea.

The only constant will be his before-dinner Chartreuse on the rocks, "but of course after-dinner is good too".

In spite of certain promotional spiels by others, M. Roget assures us this is the only alcoholic beverage to be made by monks, who also guard its secret recipe.

The recipe on which Chartreuse is based was an elixir invented for medicinal purposes way back in 1605. Today's potion came into being a 100 years later and still contains 130 herb and plant ingredients which are crushed and added to the alcohol," he explained.

"Only three or four

monks at any one time

"Green Chartreuse, which is called 'health' liqueur, has an alcohol content of 55 per cent and Yellow Chartreuse has a 40 per cent alcohol content. There is no artificial colouring. The tints in the drink come from its plant ingredients.

"When the French Revolution dispersed the monks throughout Europe. the secret formula was smuggled out and the only copy given to a pharmacist at Grenoble.

"In 1810 Emperor Napoleon called for all secret remedies to be given to the Government and the pharmacist in question duly handed over the document, but in a neat bureaucratic bungle the recipe was rejected and eventually returned

Monsieur Roget said that there have been many attempts over the years to steal the recipe but all have failed. He says even 007 would find the task impossible.

He was invited to head up the firm about four years ago but even he never enters the distillery where about 40 of the monks work to produce the wine.

"In the Middle Ages Chartreuse was said to contain every herb in the known world. All I can tell you about the process is that the herbs and other plants mature in the alcohol and then distilled with honey and golden syrup added for the aging in huge oak casks. The cellar was built in 1860 and is said to be the largest cellar in the world."

Monsieur Roget has a

great admiration and affection for the monks although he admits the austere life is not for everyone.

"One of the Brothers is allowed to drive the company car but he aiways apologises to the others for huving so much fun," he said.

Dinine at Surfers Travelodge last week Monsieur Roget added Chartreuse to his chocolate descert

The combination is delicious," he murmured.

"It may seem strange for me to say - but Chartreuse should always be taken in small quantities.

Then the mellowness comes through to delight the palate and to give a great feeling of wellbeing. It is a drink still considered to have great medicinal - Nan Dweer qualities."





This is how a milkiZ editor should be. I need your articles to keep milkiZ alive. Send direct to me. Ken Chin at 29 NORTON PARK AVE. PATRFIELD, LOWER HUTT, NEW ZEALAND,

When illegal whisky stills were in flower — and in hiding

The Jack Daniels bottle label describes its contents as a "rare sippin" whiskey using pure cave spring water ... and made as our fathers made it for 7 generations." Of course the said forefathers didn't generally bother about working within the law during the production process. Not surprisingly, several of our best-known American as well as Highland distilleries began their lives as illicit stills. In New Zealand, illegal distillation has a long and vibrant history.

The country's first distiller was probably Owen McShane, a cooper at the New River whalery (at the mouth of the Oreti River, near present-day invercargill), which had been established in 1838 McShane worked with three European assistants to produce a brandy distilled from cabbage tree sap. Pastor Johann Wohlers, who visited the works, described the grog as "very hot and unpleasant to taste... the boss seemed to be drunk the whole time."

McShane seems to have supplied all the whaling stations and settlements between Waikawa and Preservation Inlet with this hooch, which was variously known as "Cooper's Schnapps", "McShane's Oil", or "McShane's Chained Lightning". It is credited with more than one shipwreck on the southern coast.

Government regulations eventually prohibited any such do-it-yourself distillation, but every region in the country has its tales and legends of bootleg production, with the best-documented infringements relating to the West Coast and the Southland's Hokonui Hills.

Excise men, especially in the Hokonui region during the 1930s, had a major problem trying to secure convictions when the entire population seemed to be out to thwart them. In 1934, after James Quirk ("Bottling Quirk"), of Awarua, had been put on trial for illicit distillation, he was

GORDON OGILVIE, a Christchurch historian, visited the Jack Daniels barbecue competition recently. He borrowed an empty whiskey bottle just for a whiff of the famous American lubricant. Then he rested in the shade as he thought about past New Zealand stills.

welcomed home in triumph with a banner across the main street of Mataura.

No end of ingenuity went into trying to conceal illicit stills. Excise men tracked down appliances hidden in bush gullies, barns, fowlhouses, cellars, hay lofts, wells, caves, deserted cottages, river beds, and old mines. Joseph Bailin was caught in 1866 on the West Coast concocting his "thunder and lightning" in a drive at the bottom of a shaft on the Ho Ho field just north of Hokitika. On the Coast goldfields, sly grogging was practised, on such a scale that the police virtually gave up the thankless task of trying to suppress it.

Several parts of Canterbury — especially South Canterbury and Banks Peninsula — became nearly as famous. On Ben Ohau, first applied for by Hugh and Samuel Fraser in 1857, there was a long and honourable tradition of whisky making. During the 1860s the Frasers used to hand-dig an acre a year for producing the barley which went into their homemade scotch, supplying other stations in the neighbourhood.

Donald Fraser, head shepherd on Edward Elworthy's station, Craigmore (near Timaru), was also a distiller. In 1887, with the help of three other Scots on the property, he put together a still in a cottage which had been developed as an outstation. In the end, Mrs Fraser destroyed the offending appliance with an axe.

At Waitohi, a high proportion of Scots and Irish settlers in pioneer days ensured that cheap whisky was never far from anyone's mind. There was a severe agricultural depression in the 1880s, and New Zealand experienced a resurgence in illicit distillation. Helen Wilson's entertaining novel, "Moonshine", deals with life in Waitohi during this time. She was sole charge teacher at Upper Waitohi in the late 1880s and had a fair knowledge of what was going on in the hills behind, lifer description of the distillation process, complete with the authentic jargon — rams, boilers, mash tubs, still heads, worms, doublers, and so on — suggests she knew more than a sedate young schoolmistress should have. Sometimes potato was used, rather than grain, for the basic mash.

Moonshiners kept moving their apparatus to confuse wowsers, informers, and police spies. Several Waitohi citizens were caught in possession. One of the best-documented seizures was of still apparatus found on the property of James and Joseph Matthews, who tried to argue at their trial in March 1887 that the boiler was for processing pig food and that the worm had been "planted" on them. Various locals tried in vain to confuse the police case with unhelpful evidence.

From the late 1830s Banks Peninsula rivalled the Bay of Islands as a happy resort for ship deserters, absconders, remittance men, and "t'othersiders" with prison experience. This rough blend of runaways, whalers, and former convicts was described by Commandant Lavaud in July 1841, as he tried valiantly to keep order among his French settlers, a consuming "an enormous amount of liquor", much of it home-produced. When Ell Bouriaud died in 1886, 40 casks of peach wine were found in his cellar.



The skull and crossbones on this old label was no idle jest. Much of the raw spirit produced in moonshine stills was highly toxic.

With nearly a score of pubs on Banks Peninsula during the heyday of the 1860s and 1870s timber boom, some residents still preferred to make their own. Many secluded spots with plenty of bush cover and fresh running water were available where they could try their luck, which evaporated with sorry swittness for five uppers involved in one incident aired in the Lyttelton Magistrate's Court on September 4, 1870. The key figure was Thomas Morgan, recently arrived from the North Island with an established reputation in the bootleg trade. He had been dabbling in it since 1866, the year Jack Daniels perfected and registered his "unique mellowing process". Morgan seems to have persuaded Robert Belgrave of The Rising Sun Hotel to help him with the distribution.

After a reconnaissance, Morgan settled on Pigeon Bay. He then enlisted the help of three locals, two of whom built a rough slab hut by a creek in Whisky Bay, explaining to interested people that it was to be used for smoking fish. The third, Moses Barton — a well-known boatman of American Indian descent — was to handle the freight. Production had scarcely started in 1870 when the police got wind of things and Beigrave sent an urgent warning from Lyttelton. Barton's first idea was to plant the still in one of the settler's houses and claim the reward. His second was to row all the equipment out to the head of Pigeon Bay and sink it. He was about to take the latter course when the police caught him, incriminating boatload and all.

Morgan grassed on everyone else, including the respectable Lyttelton engineer who had innocently built the boiler. Heavy fines were imposed by the magistrate, and the unlovely Morgan, whose idea it had been in the first place, got off scot free. He even had the nerve to ask the court for travelling and accommodation expenses.

and accommodation expenses.

Legend has it that four or five demi-johns of the culprits' whisky were buried at the mouth of a cave near Whisky Bay, but a small landslip is supposed to have buried the site before the whisky could be spirited away. William Morgan varnoesed

and was never seen again.

NLY IN AMERICA

Spud beer catches the eye

A record 15,000 people poured into the 12th annual Great American Beer Festival in Denver this weekend - the biggest beer show in the world. USA TODAY's Gene Sloan was there and

files this report.

DENVER - Although the focus was on the nation's bestmade beers, it was the oddball brews that drew the crowds. Among the strangest, Wynkoop Brewing Co. of Denver which touted its new Nature Spud, a beer made with, yep, potatoes. Explains owner John Hickenlooper: "Colorado always plays second fiddle to Idaho, but we have some of the best potatoes in the land. So we made a beer out of them. At least, it made sense at the time." The 17-barrel batch contained 150 pounds of spuds, in addition to the barley and hops from

which beer is made. "They were skinning potatoes in the kitchen for days," he says.

MORE STRANGE BREWS: Dozens of other brewers had off-beat beers - some downright weird - that are either in stores or soon heading to bars and brewpubs. Dixie Brewing Co. of New Orleans unveiled Dixie White Moose, a white chocolate beer that was perhaps the festival's biggest hit. "It's not in production yet, but the response was so overwhelming that I think we'll soon bottle it," says Steve Armstrong of Dixie, which is sold in most major cities.

Meanwhile, Pike Place Brewery of Seattle brought its spicy Birra Perfetto, made with orega-

no and other Italian spices.

year and saw sales soar.

Unusual beers such as these may be hard to find, since they're often made in small quantities. Try lobbying your local gourmet store to stock them or try Beer Across America, a "beer of the month" club that, for \$14.95 per month, will mail you two six-packs, each from a different small brewer. Call 800-854-2337.

NEW COORS FLAVORS: The nation's third-largest brewer is bringing out three seasonal beers next year. Look for a bock in spring, a wheat in summer and an Oktoberfest in fall. Augsburger - a unit of Stroh, the fourth-largest brewer - added the same types of beers to its line this

NEW WICKED BEER: Seven-year-old Pete's Brewing Co., of Palo Alto, Calif., the maker of Pete's Wicked Ale one of the USA's fastest growing brands - got rave reviews for its new holiday brew. Owner Pete Slosberg says he got the recipe for Pete's Wicked Winter Brew, which includes raspberries,



HOLIDAY CHEER: Pete Slosberg follows up his Wicked Ale with Wicked Winter Brew, which is made with raspberries.



ORGANIC: Perry's Majestic in 25 states

from the winner of the 1993 National Homebrew Competition, Walter Dobrowney, of Saskatoon, Canada. "We wanted to honor home brewers for what they've done to change the industry," says Slosberg. The Winter Brew hits stores in 20 states November through January. Slosberg says he'll make one each winter, always taking the recipe from the winner of the home brew competition.

THE WINNER IS . . .

Who makes the best-tasting beer in America? That depends on which style you like. Instead of giving one overall award, the festival gave medals in 32 categories, each a distinctly different way to make beer. Tiny Marin Brewing Co., a five-year-old brewpub from Larkspur, Calif., won more medals than any

other brewer, including a gold for its Bluebeery ale, a silver for its porter, and a bronze for its American wheat beer. "It amazes me. People go ga-ga over the blueberry beer. We already can't keep it in stock," says co-owner Brendan Moylan. Don't despair if you can't find Marin's beers near you. Because of demand, he says he plans to open a second brewpub in Nevada next year.

Among other winners, Ugly Dog Stout, from Dempsey's Sonoma Brewing Co., Petaluma, Calif., won for best dry stout.

And what's the best light beer in America? Bud Light? Miller? Nope, try Special Export Lager, from G. Heileman Brewing Co., La Crosse, Wis .

ODDS AND ENDS: The Boston Beer Co., maker of Samuel Adams Lager, unveiled what owner Jim Koch says is the beer with the highest alcoholic content ever, Samuel Adams Triple Bock. At 17.4% (versus 4%-5% for regular beer), it "should be drunk like a fine port," he says. Look for it in stores next spring... Pittsburgh Brewing Co. says its American Beer, available in 14 states, is doing OK in the U.S. but is selling like hotcakes in, of all places, Russia. "They're crazy about anything American there," notes Pittsburgh's Jeff Hughes. . . . Chef Candy Schermerhorn, of Phoenix, has written the Great American Beer Cookbook (Brewer's Publications, \$24.95), with recipes

such as chocolate stout pie. "When a recipe calls for water or milk, replace it with beer and powdered milk. It'll add great flavor," she says. The book hits stores in December, or order at 303-546-6514. . . . Perry's Majestic touts itself as the first microbrewed beer made with all organic ingredients. Look for it in California, New York and 23 other states. "The barley costs us nearly twice as much, but we think it's a niche that's gone unfilled until now," says co-owner Mark Butler.

VODKA CHECK OFF LIST

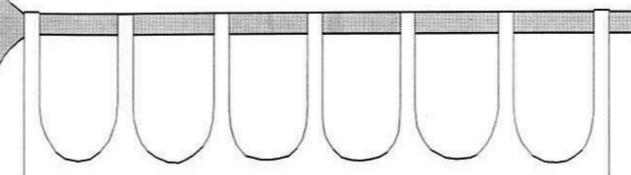
ARROW		HARVEY'S	RELSKA
and a		HEUBLEIN	RELSKY
		HIRAM WALKER	RIGHTS
BAAKA		HENRI VALLET	ROMANOFF
BALTIC			ROSTOV
BARCLAY'S			RUSSEIKA
BARVOK			RUSSIAN VODKA
BLANKENHEMM		IMPORTERS	
BOLS			
BOLSHOI			SAMOVAR
BOLSKAYA		IACOUTALC B 1	SARATOV
		JACQUIN'S Royal	
BORZOI			SCHENLEY
			SKI
		KALINKA	SMIRNOFF
CALDWELLS		KIMNOFF	STOCK SUPERIOR
CAVELIER		KIPRISKY	STOLICHNAYA
CHEKOV		KREPKAYA	STROGOFF
CLAVERT		KALL KILLI	51405011
CLUB 400			
COSSACK		LAUREL CLUB	TIDTO
		LAUKEL CLUB	TARTO
CROWN RUSSE			TIGER
CZAR ALEXANDER			TOVARISCH
CZARINA		McCALLS	TVARSKI
CZAROV		MARZALEK	TWICE CROWNED
		MASQUERS	
		McCORMICK	
DANSKI		MAYAGUEZ	VLADIMIR
DARK EYES			
		M.H.GORDON'S Special	VODKA CITY
DE KUYPER		MOCKABCKAR	
DON COSSACK		MOSKOVSKAYA	
DOORNKAAT			WALKER'S CRYSTAL
			W.F.
		NIKOLAI	WISER'S INTERNATIONAL
ERISTOW		NORDOFF	WISNIOWKA CHERRY
EVERCLEAR		NUYENS	WOLFSCHMIDT
			WYNAND & FOCKINK
			WINAND & FOCAINA
FIVE FLAGS		OLD MD DOCTON	
		OLD MR BOSTON	
FLEISCHMANN'S		ONE EYED KNAVE	ZUBROWKA BISON
FNL		OSO NEGRO	
GILBEY'S	*	PACKER (WM)	
GLENMORE		PARK & TILFORD	
GOLDEN EAGLE		POLMOS ZYBROWKA	
GORDON'S		POLMOS WYBOROWA	
GORKI		POLMOS WYBOROVA	
		- CARAR TARAK TARAK MANAL MATAK MANAKATAN MATAK TARAK MANAKATAN MA	
GRAND DUKE		POTTERS	*
GRAY ST.		PROWRANG	
		DICCOURTY	

No attempt has been made to list country of origin or different proofs. Some of the bottles are no longer available. An idea of the complexity can be seen in Puschkin Vodka; Germany, England and the USA all have one under that label. It comes in both 80 and 100 proof and three different shapes of bottle.

[Reproduced from Del-Val Miniature Bottle Club Magazine Jan-Feb 1993]

PUSCHKIN

NEW MEMBERS



MURRAY MUIR

38 Beach St. St.Clair Dunedin ph 03-4558808. Collects whiskies only

ERIC SUTTON

No 2 Road, Okuku, R.D.4, Rangiora,

Christchurch. ph 03-312813

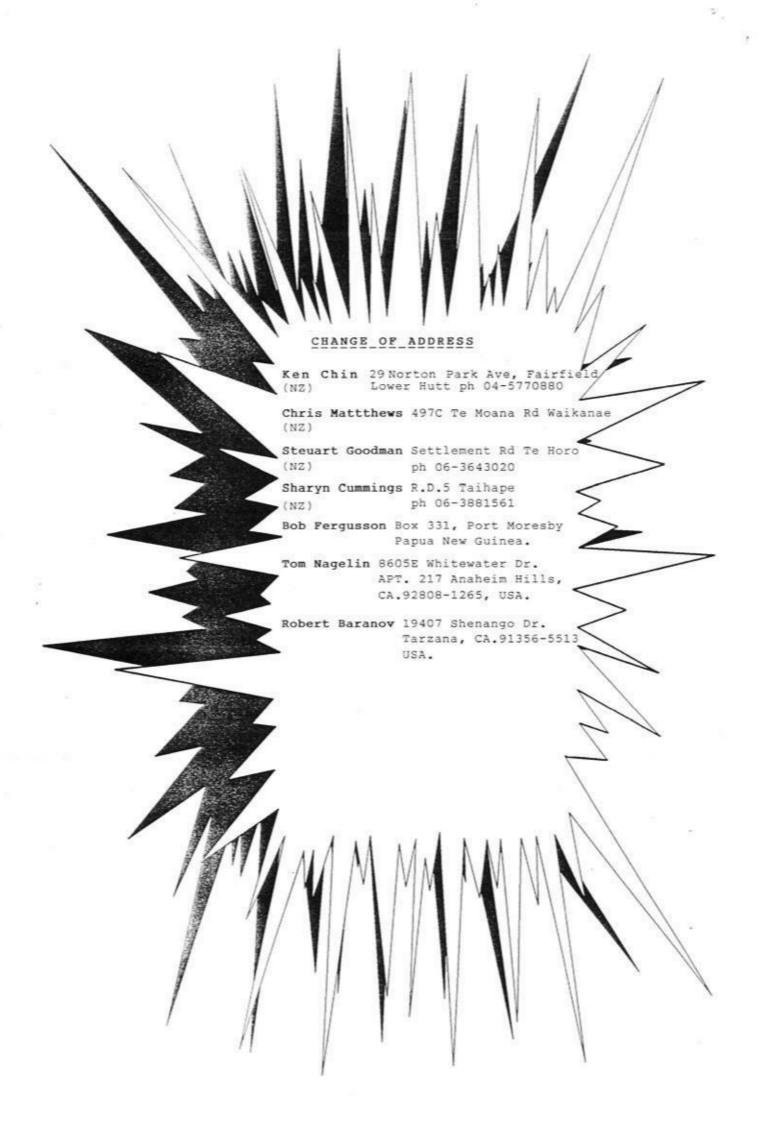
JAN NODA

15 Willow Place, Wanganui. ph 06-3438276

CHAN WAI MAN, MAN'S 12th Floor, Bowa House, 180 Nathan Rd, T.S.T.: KLN., HONG KONG. ph 852-7213200

A WARM WELCOME TO OUR NEW CLUB MEMBERS.





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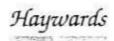
High St, Hawera.

THE GUMDIGGER'S BOTTLE SHOP

John St Wangerei

HAYWOOD'S INTERNATIONAL

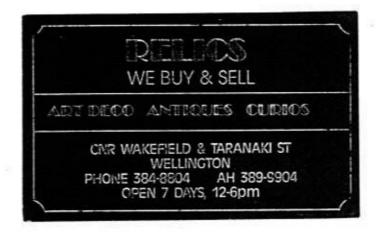
Kapiti Rd Paraparaumu. (next to Placemakers)

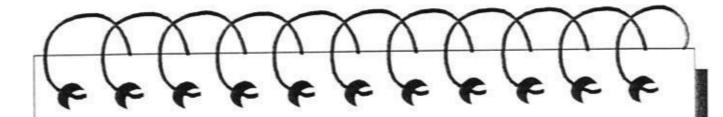




Terrence Gray Manager

(Placemakers Bldg) Kapiti Road ▼ Paraparaumu Telephone (04) 298-7670 Facsimile (04) 298-7864





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