

Summer 1997



MiNiZ

THE NEWSLETTER OF PORT NICHOLSON MINIATURE BOTTLE CLUB



New Zealand's only Miniature Bottle Club



From the President's Pen



This is also from the (Temporary) editors pen.

We need an editor for miNiZ DESPERATELY!!!! Will all volunteers please get their name to us in time for the AGM in February. **We also need articles.** A club newsletter depends on the members contributing articles. It is possible for ALL of you to contribute. How did you start collecting? What is/are your favourite bottle/s? Where did you obtain minis? Have you read an article that may be of general interest?

If miNiZ does not come out regularly we cannot justify having members outside New Zealand and probably not even in NZ outside the Wellington region. Frankly, over the last two years the club has not had a good record for servicing the members. This will change. MiNiZ should come out at least 4 times per year and I intend to see that it does, even if that means doing it myself if the Editor lets us down.

The committee has decided that **membership will be FREE in 1997** for all those who paid their 1996 subscription. All paid up members as at the AGM (16th February) will receive a free commemorative Havill's mead (value \$18), courtesy of the late Phil Walsh - let me explain.

Elsewhere in this issue is an article "Obituaries and History" which will fill you in on part of the story. Phil's daughter decided not to sell her late mother's collection but to gift it to the club. We will be conducting a postal auction of this sometime soon. **It will be open to club members only.** The proceeds from this auction will fund the free bottle, the label for which is shown on the right. The bottle will be unique as I have persuaded Havill's to make a red top bottle for us - something they said they would never make.



**PORT NICHOLSON
MINIATURE
BOTTLE CLUB
16TH ANNIVERSARY
1981 - 1997
"To Absent Friends"**



The collection is not as good as when Phil had it. Unfortunately a lot of ceramics are no longer there and quite a number of the straights had been opened. Jackie and myself have given it a good clean up and thrown out the rubbish. There is something for everyone.

Despite our poor record lately the club continues to thrive. We have had 10 new members since the last miNiZ was published and continue to receive enquiries, especially via the two Web pages. A large number of existing members are not currently paid up. A list appears on the same page as the new members. If your name is on this list this will be your last miNiZ unless you pay up. Remember, if you are not paid up by February, no free bottle!

David Smith

What's New?

Firstly 19, yes 19, new bottles from Prenzel. These are shown in a separate article.

The cover shows three out of six new minis from Spirit of Marlborough. These are all 100ml, 40%. Some of you I know do not think 100ml is still a mini but most collectors do. All are hip flask bottles in clear glass. The labels are tied around the neck and the cap has an aluminium shot glass over it.



At left are three new to us but not so new Havill's Meads. When Jackie and myself visited Havill's in November 1995 they looked through their archives for what they had made. They agreed to make some of each for us over a period of time. In each case we only ordered for those with a standing order for these bottles.

At right are two very controversial minis. They are New Zealand Bottled in a shot glass. I know that a number of local members do not consider these minis but I certainly do. There were about 10 or 12 different ones sold but only these two are locally produced.

There are heaps of other new bottles around that are overseas imports. As I do not collect these I have none to show you. Would anyone like to volunteer to do a regular article on new imports?



David Smith

Alfredo Spinelli is the owner of the Argentinian factory that produces Forcoll minis and the micromini bottles and cans. We hope to have some new bottles from him for sale to members in the next miNiZ.

about argentine mini's

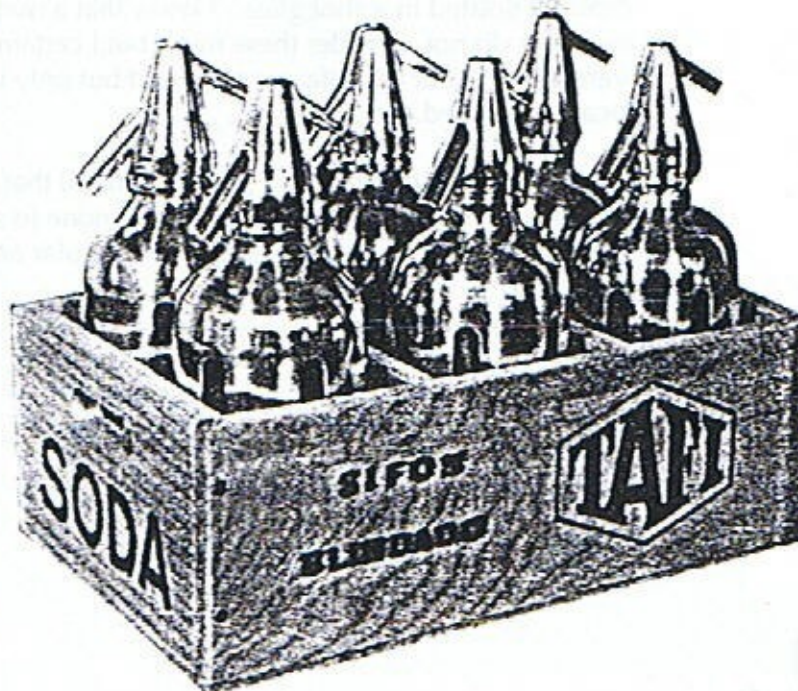


by

alfredo spinelli

The siphon is a bottling system which has been highly used throughout the world for years. The first miniature siphons (made in Argentina), came out for sale in 1968. The first brands that appeared pleased the collectors very much. Due to that success, new brands appeared one after the other. Up to this day, there are about 45 different brands and many of them are completely sold out. These miniatures are bottled under the license of the "soda" factories owned by the respective brands. All these siphons were fabricated in two types of bottles following the line of the larger bottles. The cap is of plastic and does not function. Four of these brands are sold in packs of six each while the others are sold separately.

In 1971, the first protected (jacketed) siphons were produced. They are of the same size and shape as the regular ones but they have a protective "jacket" of aluminum; a faithful copy of the standard size siphon. These also are sold in cartons of six.



Ryst Dupeyron

Below is a price list for miniatures from the Ryst Dupeyron company, Armagnac, France. They have written offering to supply their minis direct to the club. Each mini comes in it's own wooden box. These all contain Ryst Dupeyron Armagnac of varying ages back to 1868, yes 1868!

If there is enough interest the club will put in an order. If you want any do not send any money but let us know as soon as possible what you want. The prices shown are in French Franks (FF3.6 = NZ\$1 = US\$0.7 = £0.42 approximately) and are subject to a 20% discount if 120 or more are ordered. Freight will be extra.

ARMAGNAC DU COLLECTIONNEUR de J. DUPEYRON

L'ARMAGNAC CONTIEN DANS CE FLACON A VIEILLI DANS DES FûTS DE CHÊNE JUSQU'À 50 ANS EN BOUTEILLE SPÉCIALEMENT POUR: M. PIERRE-YVES LE GRIS POUR SES 40 ANS DE COLLABORATION.

Modèle de contre-étiquette personnalisée.

Ref A 5 cl
Ref B 20 cl
Ref C 37,5 cl
Ref D 50 cl
Ref E 70 cl
Ref G 70 cl
Ref H 150 cl

Millésime VINTAGE	BA pour BAS ARM	5 CL MINIATURE COLLECTION Ref A
1966		13.90
1885		14.10
1884	BA	14.30
1883	BA	14.40
1882	BA	14.60
1991		15.90
1980	BA	16.10
1979	BA	16.10
1978		16.60
1977		17.10
1976		17.90
1975	BA	18.70
1974	BA	19.10
1973	BA	19.60
1972	BA	20.30
1971		21.60
1970		24.00
25 ANS		23.00
33 ANS		32.90
35 ANS		37.60
1969		27.10
1968		28.90
1967		30.20
1966	BA	31.20
1965		32.30
1964	BA	33.40
1963		34.50
1962	BA	35.60
1961	BA	36.50
1960		39.60
1959		41.80
1958	BA	44.60
1957		46.90
1956		49.40
1955		52.50
1952		55.70
1951		56.60
1950		57.90
1949		61.00
1948		62.50
1947		63.00
1946		63.60
1944	BA	65.60
1943		72.60
1942		75.80
1941		80.30
1940	BA	88.90
1939		93.00
1938	BA	95.40
1937	BA	106.30
1936		112.00
1935		117.60
1932	BA	123.60
1931	BA	129.80
1930	BA	136.00
1928	BA	156.60
1927	BA	164.90
1926		175.10
1925		179.00
1904	BA	237.90
1898		350.20
1897		372.60
1893	BA	406.40
1878		440.30
1868		451.40

New From Prenzel

Shown on the facing page are 19 new minis from Prenzel of Marlborough. The centre bottle in each of the first two photos shows the front of all the bottles in these first photos. All the labels are deep blue/purple with gold writing. Not a very interesting set!

The third photo shows the new label. At present only the 7 shown are available but another five, maybe more, will be made soon. These new labels are multi-coloured and, apart from the fact they are plastic, these are very nice bottles indeed.

All bottles shown are available from the club at \$3 each. Some of the previous glass ones are also still available. If anyone wants an up-to-date list please write to the club at P.O. Box 384, Wellington.



The art of distillation as a means of extracting the flavours from fermented fruit was discovered by a German Monk in the 18th century. The new technique rapidly developed and spread throughout Central and Southern Europe. Brandies, (from the German word Branntwein, Burnt-Wine,) are made from every fruit and berry, ranging from Grape to Gooseberry.

The Pacific Distilling Company operates the first commercial fruit distillery to be established in New Zealand. Its clear fruit brandies, marketed under the "Prenzel" brand, offer a perfect demonstration of the notably rich flavours of the fruit grown in these islands. Bright sunshine from unpolluted skies and young, vigorous soils, combined with the traditional techniques and craftsmanship of continental Europe, produce exceptionally fine and characteristic flavours.

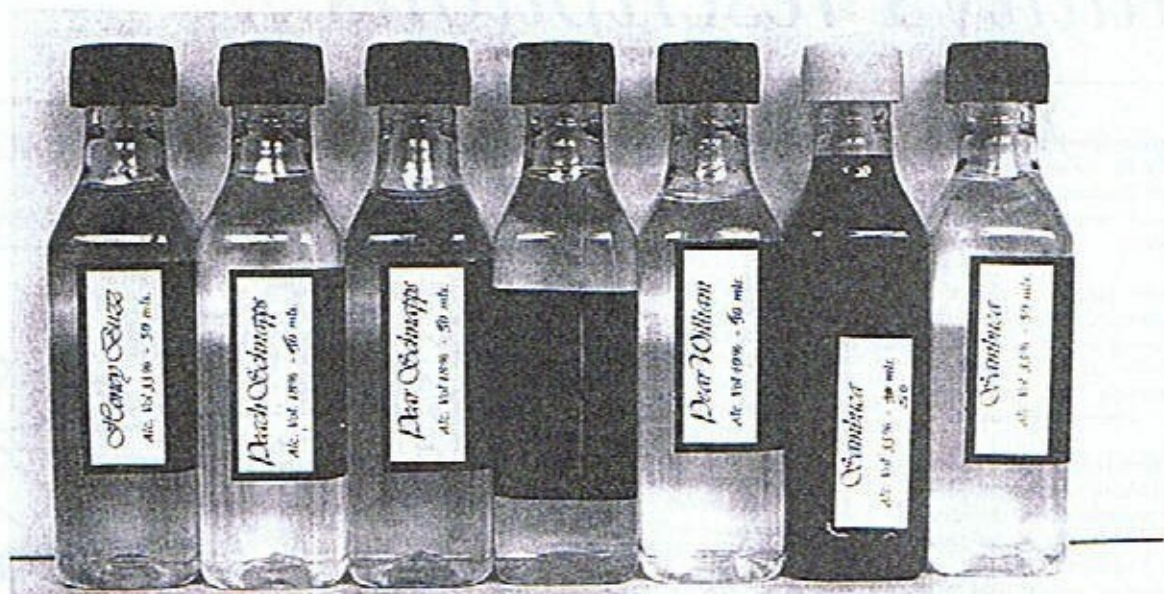
In 1994, Prenzel fruit brandies were entered in their first distilling competition. Competing in Austria, against 250 top European distilleries, Prenzel Pear William was rated as one of the top five in the world, and awarded a gold medal. Prenzel Kirsch was awarded a bronze.



Fruit brandies are made by crushing and fermenting fresh fruit, which is then distilled twice in a copper still. Through this process, the essence of the fruit is retained, and it is this which gives each brandy its unique and fruit characteristic flavour.

These dry, highly alcoholic distilled brandies, form the first step in a chain which leads ultimately to some of the World's most delicious liqueurs. In the Prenzel liqueur range there is something to please almost every palate.

The Prenzel liqueurs are sweetened and are less alcoholic than the fruit brandies. They are a careful blend of many natural ingredients, produced from recipes created by a master distiller. They are designed to entice you into an indulgence in pure pleasure.



Healthy Prescriptions...

The positive effects of red wine are well canvassed. Why don't researchers ever mention white? Australian nutritionist Rosemary Stanton examines this vexing vinous question.

It is probably fair to say that if wine was discovered today, it would make headlines as a new wonder drug. Sure, there can be adverse effects from a high dose, but that's no different from almost every other substance.

Most medical folk are not brave enough to promote the health-giving properties of wine because they fear litigation should anyone abuse their prescription. As a result, it's the disadvantages of an excess that more often make the headlines. Leaving the less heralded medical advantages of moderate wine consumption as a surprise to many.

Wine can be good for you. Epidemiologists tell us that moderate drinkers live longer than teetotalers. It's hard to know why because so many factors are involved, and hard to know what gets the guernsey. Should it be alcohol per se or particular alcoholic beverages?

There are other complications too. If wine appears to exert a more beneficial effect than say, beer, is this due to some inherent property of wine? Or could it have more to do with the foods that accompany the beverage, the time of day it is consumed or even the socio-economic status of the person likely to be drinking either beverage?

It is known however that small quantities of alcohol do help people relax and it is possible this may increase longevity.

The food factor has been the most difficult to research. Different foods are consumed with different beverages. For example, beer is often teamed with fatty foods such as chips and other high-fat snack foods, peanuts, meat pies, hamburgers and large fatty steaks. Among 12,000 men attending Australia's Gut Buster courses, none consumed beer and salad! Many people also have a few beers after work, often standing at the bar on their way home, rather than sipping it with a healthy meal.

By contrast, wine has always been consumed in Mediterranean countries along with meals rich in protective foods such as vegetables, nuts and olive oil. The Greeks, Southern Italians, the French and Spanish live long and healthy lives with low levels of heart disease and some cancers. Is it their diet, the wine, their attitude to life or even the climate?

Whole books have been written about the *French Paradox*, characterised by the French eating lots of saturated fat in the form of butter, cheese and cream but having one of the lowest rates of heart disease in the world. Some attribute this to their high consumption of bread, vegetables or,

in the south, olive oil. Others believe the effect is due to red wine. No one has yet sorted out the paradox to the satisfaction of medical researchers but the bulk of scientific opinion gives wine the front runner position.

However, there are still problems. Is it the type of wine, the variety of grape used, something in the French soil, something in the copper sprays used on French vines or some other aspect of cultivation, harvesting and storage? No one knows.

"There is some preliminary evidence to suggest that some white wines, especially sparkling wines, may also have worthwhile quantities of valuable and active polyphenols."

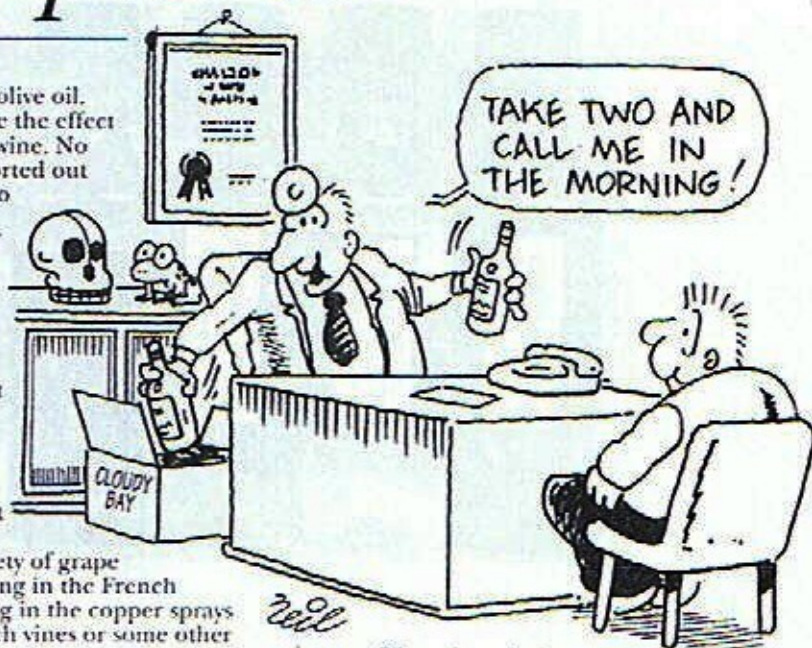
Makers and drinkers of white wine are keen to know if their choice is as good - and healthy. In Germany where white wines are the preferred beverage, we don't see the same beneficial effects on longevity. But then the foods they eat are different, as is their attitude to life and relaxation.

All the clues of this tangled muddle are yet to be fully unravelled. However we do know that red wines have at least three health advantages. And some are shared by other alcoholic beverages, including white wine.

Consider these facts...
Effect on blood cholesterol Cholesterol in the body is attached to lipoproteins. The loose lipoproteins, known to drop their cholesterol easily are called low density lipoproteins (LDL or 'bad' cholesterol). The tight little scavenger lipoproteins that remove cholesterol from the circulation are known as high density lipoproteins (HDL or 'good' cholesterol.)

Alcohol increases the 'good' HDL cholesterol in the body and red or white wine, beer and spirits have equal status in this respect.

Antioxidant effect Over the last couple of years, heart disease researchers have found that 'bad' cholesterol is only really bad when it is changed by a process known as oxidation. Anti oxidants help prevent oxidation. Olive oil, vegetables, fruits, nuts, tea and red wines contain potent antioxidants.



Those in red wine are known as polyphenols. One of the most potent, resveratrol, comes from grape skins, and is not biologically active until it has been chemically changed by the fermentation process. There is some preliminary evidence to suggest that some white wines, especially sparkling wines, may also have worthwhile quantities of these valuable and active polyphenols but at present, red wine is the star performer.

Anti-clotting factors Many people take half an aspirin a day to stop their blood becoming sticky and clotting, a problem which can block arteries or cause heart attacks. Research has determined that a glass of red wine contains a similar quantity of anti-clotting agent to aspirin, although so far similar beneficial factors have not been identified in white wine.

So, do your body a favour. Pull the cork on your favourite bottle of cabernet merlot or fresh crisp summery sauvignon blanc: both will do you good, and the red better.

Rosemary Stanton is one of Australia's leading nutritionists, the author of 22 books including Rosemary Stanton's Healthy Cooking and Windbreaks (on flatulence), and regularly enjoys the vinous equivalent of aspirins.

MUSTS

Decanter Cloudy Bay & Cape Mentelle Masterclass

Friday 1 November, 1996
Landmark Hotel,
222 Marylebone Rd, London
Bookings: FAX (44 171) 738 8688
£20 per person

Marlborough Wine & Food Festival

Brancott Vineyard, Blenheim
Saturday 8 February, 1997
Details: PH (61 3) 577 8977
FAX (61 3) 577 8966

Obituaries and History

It's not often, thank goodness, that we get to write two obituaries at the same time, although we do seem to have been writing a few lately.

MARGE HOLLIS and PHYL WALSH were two of the original 5 founding members of the club, in fact they were directly instrumental in the club forming. A bit of history is in order.

Marge was a dressmaker and Phyl one of her clients. Both shared a strange fascination with miniature bottles and wondered if there were any more people locally who were as daft as them. Local to them was the Hutt Valley, which for the benefit of our overseas readers I should say is a few miles across or around the harbour (Port Nicholson) from Wellington City.

Marge put an advert in one of the local papers and The Hutt Valley Miniature Bottle Collectors Association was formed. This was in February 1982. The other three founding members were Ross Page, Helen Marson (both from the Hutt Valley) and Ata Heremia from Titahi Bay (north of Wellington). Ross was elected the inaugural President and at the next meeting his wife, Debbie, was dragged in as Secretary so had to join!

At the third (April) meeting a name change was suggested by Ata to help attract other members outside the Hutt Valley. She wanted it changed to Wellington but as the other members all came from the Hutt Valley they would not agree. Somebody made the compromise suggestion of Port Nicholson and so the club changed its name to Port Nicholson Miniature Bottle Club, the name it retains to this day.

Jackie and myself joined in July of the same year. We saw a card in a local bottle store and I phoned Ata. She told me it was not worth coming to the meeting as they were going to disband. Such talk is like a red rag to a bull to Jackie and myself. We went anyway. Although the suggestion to disband was put to the meeting, needless to say it did not go through.

In early 1985 a (petty) argument took place at one of the meetings and some of the members broke away from the club to form the New Zealand Miniature Bottle Club. One of the founding members of the new club was Marge Hollis. Marge was in fact the President of PNMBC at the time, a post she had held for almost two years.

Phyl took this opportunity to drop out of the club. She was then in her late 70's or early 80's and was finding it difficult to attend meetings and buy new bottles on her pension. Phyl went into a rest home shortly afterwards and we had heard nothing more about her until last October when Jackie got a phone call from her daughter-in-law wanting someone to advise her on selling the collection she had been left in Phyl's will. Phyl died in November 1995.

Most members who formed the New Zealand Miniature Bottle Club, and a few new ones, became members of PNMBC again at the end of 1986. Marge Hollis never again took an active part in the club but remained a member up until her death in August 1996.

And what, you may ask, happened to the other founding members? Ross and Debbie Page divorced and Ross went to live in Australia. He is now back in NZ and divorced for a second time. Debbie was grossly overweight. She died in her late 30's about 5 or 6 years ago. Ata dropped out of the club in late 1982 and was never heard from again until about 7 or 8 years ago. She had moved up to the Waikato and wished to sell her collection. I got a shock when I saw it, what had not been drunk had been through a fire and was worthless. Helen remained a member for two or three years and then stopped collecting.

David Smith

Two Articles on Tequila, the first of which may have been in miNiZ before but it is a good introduction to the second

Tequila

Tequila is a spirit made by fermenting and distilling the juice of the blue agave plant grown in an officially delimited region of west-central Mexico. The spirit is named after the town of Tequila, which is in that region.

The Aztecs called agaves 'Mezcal'. There are 400 types of agaves and they are not members of the cactus family, but of a separate family called Amaryllidaceae. The blue agave's botanical name is *Agave Tequilana* Weber, after Weber who was the botanist who identified it as a distinct species.

When the Spanish Conquistadores came to Mexico in the early 1500's, they discovered a native brew they called pulque. They were not impressed by either the flavour or potency of pulque, so they tried distilling it.

The distilled version was equally unappealing, so they experimented with other types of agave until they found a few whose fermented juice could be distilled into a palatable spirit. They called this spirit 'Mezcal'.

In addition to drinking it themselves, the Spanish introduced the spirit to the indigenous population, and it proceeded to play its part in the chequered history of Spain's occupation of Mexico.

At one stage Spanish mine operators were accused of using it to intoxicate innocent farm labourers so they could shanghai them for labour in the mines.

Public drunkenness from Mezcal became a problem from time to time, causing the government to impose periods of prohibition. However, production of Mezcal was always reinstated before too long.

Mezcal from the area around Tequila (the only place where the blue agave flourished) gained a reputation for quality. This popular mezcal became known as Tequila, and eventually special procedures evolved to govern its production.

Blue agave is now carefully cultivated to produce the best quality and largest quantity of juice. When, after 8 to 10 years, the plant reaches maturity, its juice-filled core is harvested. The core is called a 'Pina', because it looks like a giant pineapple, weighing more than 100 pounds.

The pina is trimmed, cut in half and baked in huge steam ovens until its starch converts to sugar. The cooked pina is shredded and crushed to extract every drop of the sweet juice or 'aguamiel' (honey water).

The aguamiel is pumped into fermentation tanks and combined with cane sugar and yeast. The addition of sugar is significant, because it can now legally constitute up to 49% of the mixture to be fermented. The more sugar, the less pungent the finished tequila will be, so distillers vary the amount according to the style and the market they are supplying.

Regulations require the tequila to go through a double distillation in pot stills, and be run off at a maximum of 110 degrees.

Tequila is available in three styles: white or silver, gold and anejo. White or silver is colourless and bottled with little or no aging, which makes it a touch harsh. Gold tequila has spent some time in used barrels, which both softens and tints it, although the pale straw-gold probably owes more to the addition of caramel.

'Anejo', or aged, tequila must spend at least three years in barrels, and is the smoothest and most mellow style.

Tequila labels are usually marked 'DGN' or 'NOM', as a quality seal. These are the initials of the Mexican government's offices concerned with standards.

There are many myths about tequila. The idea that it is 'bottled lightning', so potent that if you drink water the morning after freely imbibing you will get drunk again, is not based on fact.

Nor is it hallucinogenic. This misconception arose because of misspelling of the word Mezcal by North Americans, who spelled it 'Mescal'. Mescal is the Mexican cactus from which is derived the hallucinogen 'mescaline'. Tequila comes from a different plant, and can not induce a hallucinogenic experience unless, of course, it is drunk to excess, in which case it can be as hallucinogenic as any other spirit!

Mezcal is still made in various parts of Mexico. It is distilled from several varieties of agave, but it is not subjected to the same quality controls as tequila.

Mezcal is sometimes bottled with a worm ('con gusano') from the agave plant. Like many other bizarre items of food and drink, the worm has an unsubstantiated reputation as an aphrodisiac.



"No, no, darling, you're wrong about Tequila! Drinking water next morning does NOT make you drunk all over again!"

This article on Tequila was sent in by Dick Cotton

THE COCKTAIL

HOUR

Long Shots

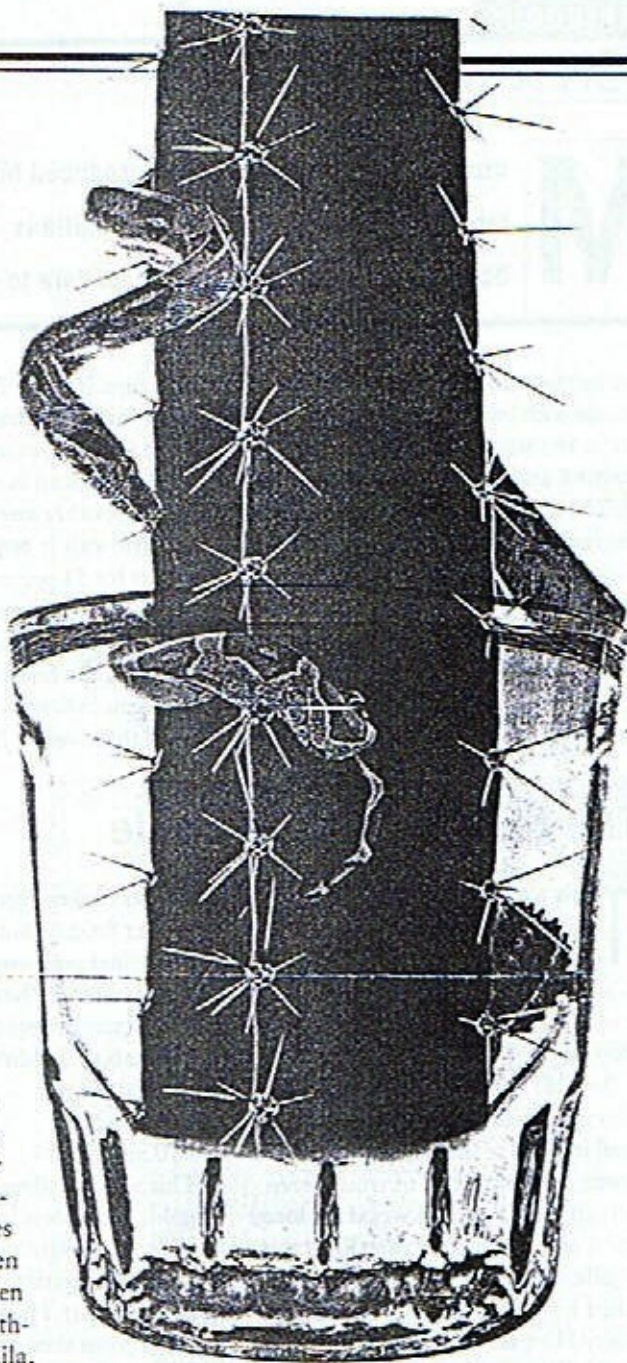
By Anthony Brandt

The results?
The most
expensive
tequila failed
to live up to
its price. The
cheapest was
everybody's
favorite
but one.

My introduction to tequila came in the most appropriate of places, the border town of Nogales, Arizona. I was having dinner with Jim Harrison, a writer who understands booze. Harrison drinks tequila solo. Straight up. In shots. If you know your way around a bar, you know that drinking tequila in chilled shots is to the 1990s what drinking champagne from ladies' slippers was to the 1890s: the thing to do.

Jim Harrison drinks tequila in shots no doubt because, for one, you can actually taste the tequila, which you often can't in a margarita, and also because Harrison wouldn't be caught dead drinking anything green. So he ordered tequila in shots. For both of us. Herradura, he insisted, his favorite brand. And it came, two small glasses filled to the brim. And we are men and men don't sip their drinks, they drink them. Then they order another. And another. And another. And that was my introduction to tequila, and why I don't recall the name of the restaurant, or what we ate, or whether we ate at all.

In a liquor market that can only be described as (forgive me) dispirited, tequila sales grew by 3.4 percent in 1995 alone, and they're up 24 percent over the past 10 years. In the past few years more and more distillers have introduced high-end boutique tequilas made only from the legendary blue agave and priced accordingly. Even mass-market Jose Cuervo has joined this trend; it now offers a Cuervo Reserva de la Familia at, get this, \$75 a bottle. The finest cognacs seldom dare to cost that much money. But producers have convinced an awful lot of people to order up a shot of high-end tequila instead of the old frat-boy stuff. Demand is so high for



Cuervo Reserva de la Familia, for instance, that it's hard to find it at a bar, much less a liquor store.

Cuervo is only one of many pursuing this strategy. Sauza has done the same with its Tres Generaciones brand at \$32 a bottle; Patrón prices its high-end tequilas at \$29 and up; and one brand, Porfidio, sells for \$60 a bottle. The bottle, to be sure, has something to do with the price. Porfidio's are hand-blown and each one contains a handblown glass cactus attached to the bottom. Porfidio is also the only single-barrel tequila; it's aged in American white oak and bottled directly from the barrel, with a minimum of filtration and no blending.

Packaging aside, the justification for such prices

CONSPICUOUS CONSUMER

More and more distillers have introduced high-end boutique tequilas: Cuervo Reserva de la Familia is, get this, \$75 a bottle. The finest cognacs seldom dare to cost that much.

has to be the tequila itself, and that in turn has to do with both the percentage of blue agave in the sugars from which tequila is fermented and the quality of the agave used. The plant flourishes predominantly in one region of Mexico, the state of Jalisco, mostly around the town of, you guessed it, Tequila. Like all agaves, the blue takes between eight and 12 years to mature, by which time the heart of the plant, the "pineapple," should weigh about 100 pounds and should be leaking the juices

that turn it blue. At maturity, the sharp spiny leaves are hacked off and the pineapple is baked, macerated and distilled.

By Mexican law you can distill tequila out of other sugars (usually molasses) and still call it tequila if blue agave accounts for 51 percent of the distillate. The high-end tequila makers use only 100 percent blue agave and only the best plants, grown in the finest soil, or so they would have you believe. They then age them for up to three years; for the "gold" tequilas



The Road to Margaritaville

This was a blind tasting that compared five pricier tequilas with two inexpensive brands; one of which, Hornitos, a Sauza product, is made from 100 percent agave.

Hornitos
750 ml, \$19.99

This is a white tequila that has been aged in oak for three months. It has a strong aroma, a taste of wood (even though it isn't aged in wood for long) and a nice finish. Everyone liked this tequila, except for Anson. Eric Kraft called it "warm, soft and friendly." Harry Hurt said it would work especially well "for a very dry El Paso-style margarita." This inexpensive tequila was one of the top choices of the day.

Jose Cuervo La Rojeña
750 ml, \$22.99

One of the inexpensive tequilas and the only one we tasted not made with 100 percent blue agave. A couple of tasters thought it wasn't too bad. I thought it was undrinkable.

Herradura
750 ml, \$26.99

Jim Harrison's favorite. No one else's.

Alison Becker Hurt said, "It's awful—lighter fluid." Said Eric Kraft, "Use for medicinal purposes only." Madeline Kraft called it "harsh"; Anson said, "The taste lingers on the tongue like a bad habit." I didn't like it this time around, either.

Patrón
750 ml, \$29.99

This was the silver Patrón, not the gold. Bartenders have told me it's the hot tequila right now and that it makes a great margarita, but my tasters were puzzled by it. Harry Hurt liked it at first sip but then said, "Something is missing." Eric Kraft said it was like "a boring friend." Prager said it was "OK but not special." Madeline Kraft noted that it had no aftertaste. Anson liked it, however, and thought it was the second-best after the Tres Generaciones.

Sauza Tres Generaciones
750 ml, \$32.99

This gold tequila is much milder than the Hornitos, and so is the flavor. Anson and Alison Becker Hurt loved it right away; Harry Hurt thought it would be great in a margarita.

Prager described it as having a "full,

robust flavor." The Krafts were somewhat less enthusiastic. Eric said, "It gives you a big taste as soon as you put it in your mouth, then it fades." Madeline thought it was "watered down." Nevertheless, this was the other top choice.

Encantado
750 ml, \$39.99

Encantado is a mescal, not a tequila, but whatever they tell you, the differences between them are inconsequential. Mescal is also made from a blue agave, it's made in the same way as tequila and it's taking the same high-end route to market. Nobody was impressed with it. "Reminiscent of cough syrup," said Prager.

Porfidio
750 ml, \$60.00

This single-barrel gold is "about as subtle as a Mack truck," said Anson. Alison Becker Hurt said, "It tastes like bad scotch." Harry Hurt was even stronger: "It's paint thinner for crazed teenage diabetics." Only Prager liked it. They all thought the bottle was great, however, when I showed it to them later.

—A.B.
All prices are from P-K Fine Wines and Liquors in Dallas.

An East German Roundabout of Miniature Bottles

One of the latest novelties coming out in East-Germany (formerly G.D.R.) before the political changes there was a gift box of six miniature bottles produced by the distillery Weinbrennerei Meerane in summer of 1989. As you can see in the picture the bottles are placed on a roundabout made of red and white plastics - on the top of the roundabout there was originally a little flag likewise turned out of plastic in blue colour. There are alternately also six cocktail spits besides the bottles on the roundabout. The hexagonal shaped multicoloured printed gift box is made of cardboard and the text on it reads: Erzgebirgs-Karussell (Ore Mountains Roundabout).

All six miniatures of 40ml capacity are shaped identically, their stoppers are metallic screw caps in golden colour. They contain two spirits and four liqueur brands as follows: Grand Meeran Choice Brandy 38%, Wildhaeger Juniper Brandy 38% Double Distilled, Blue Curaçao Choice Liqueur 30%, Schwarze Johanna Choice Liqueur 25%, Mokka Choice Liqueur 25%, Edel Kirsch Choice Liqueur 20%. The Schwarze Johanna is produced from black currant, the Mokka is a coffee liqueur, while the Edel Kirsch is created from fresh cherries. Some of these bottles were available also separately in the G.D.R.'s era but today they aren't more manufactured and sold.

By Ivan Uhlik.



Dutch Life in Miniature

We have featured the KLM house bottles on a number of occasions. Here is your chance to get photos of the lot. KLM & Bols have produced a book that gives a history of the bottles and the houses they represent. The first 12 are not real buildings (I didn't know that) but there are photos of almost all the rest and, of course, photos of every bottle.

There are 75 bottles now and KLM are not going to increase the series further. I have 38 - anybody got any they want to swap/sell? The only one that I got on a KLM flight was No.28. This and bottle 27 can be seen on the facing page which shows two pages from the book, together with an order form.

If you do order the book allow plenty of time for delivery, mine took months to arrive.

David Smith

Date, Time and Place

Only two dates to note this time but we will be planning the 1997 meetings at the January & February meetings. If you want to host a meeting please let us know ASAP. The list will be published in the next miNiZ which will be out before April - PROMISE!

February 15-16

PATEA Weekend at Ron & Di Opie's, Greenways, Garsed Road, Patea. Please let Dianne know if you are going ASAP. You may turn up Friday night but again, let Di know. (06) 273 4271

It's easy to find now. Take the main road west out of Patea and look for the Ron Opie Diving sign - follow it.

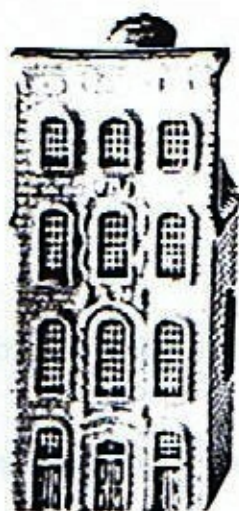
February 16, 12.00 noon

AGM - Why not come up for the day and attend the AGM if you don't want to stay the whole weekend? As usual, if you want to help on the committee let us know.

March 16, 12.00 noon

BBQ at Colin & Dianne Ryder's, 20 Prospect Terrace, Johnsonville

Rotterdam
Nieuwe Haven 59
Prinsenhof (Prince's Court)
Built in the 17th century



This house was bought in 1660 by Adriaan van Berckel, receiver general of the Admiralty. The Admiralty was in charge of Dutch warships, said to be the strongest fleet in the world in the 17th century. The fleet was anchored in the Nieuwe Haven opposite Van Berckel's house. In 1689 the harbour was filled in and the Nazi



bombardment of 1940 flattened all the surrounding buildings, including number 59. Prinsenhof had a cornice-gable with Corinthian columns flanking the entrance and the central windows were framed with elaborate sandstone ornamentation.

Rotterdam
Formerly Groote Markt 22
In Duizend Vrezen (In a Thousand Fears)
Built around 1570



Destroyed by the Nazi bombardment of 1940, this house bore witness to another bloody episode in Dutch history. When the Spanish were laying siege to Rotterdam during the Eighty Years' War in the 16th century, the occupants went into hiding but first smeared the doorstep in goat's blood so that the invaders would think that



the house had already been plundered. The ploy worked and the house was named as a reflection of the terror the inhabitants went through that day. The step-gable bore a tiled plaque symbolically depicting the occupation by Spain.

Here it is! Your chance to order your personal copy of the limited edition of "Dutch Life in Miniature". Please fill out this coupon and return it to KLM

Surname with full prefix _____
 Initials _____
 Address _____
 Town _____
 Province/State _____
 Country _____
 Postal code _____
 Telephone _____
 Credit card company Visa _____ Eurocard/MasterCard _____ Diners Club _____
 American Express _____
 Credit card number _____
 Expiry date _____
 Flying Dutchman number (if applicable) _____
 I want to order _____ copy/copies of "Dutch Life in Miniature" x U.S. \$12
 (incl. postage and packing)
 Signature _____ Date _____

Note: please allow 6 weeks for delivery

Please send this coupon to:
KLM "Dutch life in miniature"
P.O. Box 94463
1090 GL AMSTERDAM
The Netherlands

From The Internet

Submitted by *Chris Matthews*

Quinta do Noval fine ports



White Extra Dry port is subtle, fruity and light. This dry white port makes a delightful aperitif when served chilled with salted nuts.

Old Coronation Ruby is a deep coloured lively, peppery wine, full of fruit. It is bottled after three years in cask. An ideal port for informal drinking.

Noval Tawny is a carefully selected and vinified blend of lighter, softer wines than those used for ruby ports. This results in an elegant, delicate wine with an amber hue which is aged in oak for three years.

Tawny Reserve is a blend of superior quality wines aged for five to six years to give the wine a smooth, nutty creamy character. The ageing and blending add elegance and finesse.



The Aged Tawnies reflect the art of oak ageing ; tawny port develops a rich creamy texture from the wood becoming more intense, golden amber in colour. Over time it takes on complex characteristics of walnuts, dried fruits and spices with a long peppery finish. Noval produces 10, 20 and over 40 year old Tawny Ports, indicating the average age of the blend.

Quinta do Noval Colheita ports are aged tawnies of a single vintage from the Quinta, matured in cask for at least seven years and bottled on demand. They combine finesse and elegance with creamy nutty characteristics and are the supreme expression of old Tawny ports. Like a vintage port they take on the specific characteristics of the year of harvest. Noval has an extensive range of Colheitas from 1937 to 1984.





Noval LB is a classic "vintage character" port, aged for between four and five years in wood before bottling. It is blended from a number of vintages to give consistent characteristics of rich fruit, fine bouquet and a delicate palate.

Quinta do Noval Vintage port is only declared when various factors combine to make an exceptional year. Intensely powerful and concentrated, these wines are adapted to age in bottle, developing over years and releasing a complex variety of flavours.



Quinta do Noval Late Bottled Vintage is the product of a single harvest at the Quinta. Made 100 % from selected grapes trodden by foot this is a high quality LBV which has been aged in barrel for approximately five years. This rich, concentrated and complex wine is ready to drink now but will also age in bottle.



Quinta do Noval Nacional is a rare and collectible wine. No other vintage port attracts more attention or higher prices. Its collectability can be partly attributed to its tiny production. Only 250 - 300 cases are produced in a declared year.



Nacional's two and a half hectares of ungrafted vines are almost indistinguishable amongst the estate's spectacular amphitheatre of immaculate, terraced vineyards.

It is considered as the reference of the port wines.

CLUB INTERNET SITES

Since the last miNiZ was published the Errol Brassett has considerably altered the PNMBC No.1 Internet Web site. It now contains information on the club, how to join us, the Patea weekend, FREE classified ads, a personalised search engine and much more.

It can be found at: http://ourworld.compuserve.com/homepages/Errol_BRASSETT

I have set up a second Web page. It is called "Drinks Links" and contains links to Web sites about drinks and other mini and related collector sites. There is also a list of all bottle clubs world wide, collectors clubs of all descriptions in New Zealand and a copy of the club "Bottles for Sale" list.

It can be found at: <http://www.voyager.co.nz/~dsmith/index.htm>

Also very well worth a visit is the Miniature Bottle Collector site. The articles and information differ from the print edition. As I write this it is on issue 4 but issue 5 cannot be far away.

It can be found at: <http://mediapulse.com/mbc/>

Bid to revive moonshine in Hokonui Hills

By Kim Dungey

Gore. — A Gore man is trying to revive the Hokonui moonshine legend with a recently-completed distilling plant designed to meet health regulations.

Mr Earl Robinson hopes the still, on display at the Gore Library this week, will eventually be the basis of a tourist venture.

Mr Robinson wants to set up a distillery and museum, and hand out moonshine to tourists.

The illicit whisky was once produced in the Hokonui Hills around Gore, where the stills were hidden in the bush.

The new still was also shrouded in secrecy, Mr Robinson said. He plans to apply for a patent and is reluctant to disclose details.

Mr Robinson designed the plant. An Invercargill firm, Crown Sheetmetal Ltd, built it.

It had all the features of the original pot stills but was made mostly from stainless steel rather than copper, he said.

It could also be dismantled to clean the chamber and pipes.

The plant incorporated a malt extractor, fermentation chamber, ingredient blender, starch reducer and converter, eliminating the need for extra equipment.

The vat had a capacity of about 480 litres and the distilling process would yield about 18 litres of spirit.

It would cost about \$100 to distill once.

Mr Robinson said he had not yet used the plant and was still applying for a distiller's licence.

However, he was "experimenting".

"I can't use it until I get a suitable building and that's not even in the pipeline yet."

It was also illegal to call the product "whisky" because whisky was matured in wood for at least three years.

Moonshine had a smoky, malt taste and was reasonably smooth, Mr Robinson said.



PICTURE: KIM DUNGEY

Mr Earl Robinson, of Gore, with a distilling plant he hopes will be the basis of a Hokonui moonshine tourist venture. The plant is made up of a boiling unit (left), the condenser (right) and a redistilling unit (centre). The recently-completed plant has been designed to comply with Department of Health regulations.

The early distillers claimed it would cure colds and influenza, and relieve stress.

During prohibition moonshine was cheap. Supplies of alcohol, other than homebrewed beer, were almost non-existent, he said.

There were several reasons why the Hokonui distillers claimed it would cure colds and influenza, and relieve stress.

Gore was also an ideal distribution point, Mr Robinson said.

Couriers took it in milk cans to hotels throughout Otago and Southland.

Much of it was swapped for sugar, which the hotels had for catering purposes. Sugar, which was rationed at the time, was a vital ingredient in making the whisky.



To our new members

Gary Carvey	47 Donovan Road, Paraparaumu Beach	(04) 297 0586 Fax: 297 0586
Peter Bonkovich	61 Paihia Road, Onehunga, Auckland	(09) 579 6323
Shelley Chambers	P.O. Box 91, Raetihi	
Jim Crawford	6934 Brittany Ridge Lane, Cincinnati, Ohio 45233, USA E-Mail: Crawford.jp@pg.com	
Ken Jones	Clova Bay, RD2, Picton	(03) 579 8495 Fax: 579 8492
Peter McGregor	56 Totara Street, Wanganui	(06) 344 3934
Jack Rock	4450 Bethel Road, Boothwyn, PA. 19061-2022, USA	(610) 497-8966
Merv Rockhouse	24 Carlyle Avenue, Hamilton	(07) 855 7343
Paul Schmitt	10 Dooley Drive, Kitchener, Ontario, Canada N2A1L4	

The following members had not paid their 1996 subscription as of Christmas. Remember, 1997 is FREE if you have paid up in 1996 and only those members who are paid up as at the AGM in February will receive the FREE Havill's mead ceramic.

K. M. Martin
S. Loftus
A. Schultz
J. Love
M. Lynch
R. Taggart
H. Buck

C. Matthews
V. Fretwell
C. Ryder
K. Hewetson
P. Schmitt
W. Shuck

D. Penworth
S. Chambers
M. Pedley
J. Homewood
T. Harvey
C. Leslie

Cocktails of the Season



SEAGERS GIN

Seagers is far removed from the first so-called gin, a primitive distillation of alcohol and juniper berries which, despite its harsh taste, took Europe by storm in the 17th and 18th centuries. Produced in a youthful, refreshing style which has found wide acceptance with all age groups, Seagers is perfect for a classic gin and tonic, but can be blended with a wide range of other spirits and mixers. Seagers is excellent mixed with bitter lemon, lemonade, cola or lemon squash, but these and the following suggestions give only the merest hint of its versatility.

PINK GIN

1½ measures Seagers Gin • 1 measure water • 3 dashes Angostura bitters • 2 ice cubes

Put the three dashes of bitters into a goblet and rotate to line the surface. Tip out any excess. Add the ice cubes, gin and water and serve.

ORANGE BLOSSOM

1 measure Seagers Gin • 2 measures orange juice (ideally freshly squeezed) • cracked ice

Shake the gin and orange juice with the cracked ice, strain into a cocktail glass and serve.

GIN, LIME AND SODA

1 measure Seagers Gin • 1 measure lime cordial • soda water • 3 ice cubes

Place the ice cubes in a tall glass, add the gin and lime cordial, top up with soda water, stir and serve. Garnish with mint.



CRÈME DE GRAND MARNIER

Normandy is one of France's great gastronomic areas. It is known for the finest cider, honey, eggs, butter, cheese — and cream. So where else would the makers of Grand Marnier look to when they decided to develop a cream liqueur? It had to be Normandy.

Grand Marnier Cordon Rouge is a blend of the finest Cognac with a distillation of wild bitter oranges. Add a generous proportion of rich Normandy cream and the result is ambrosial. This masterful blend has been a huge world-wide hit since it was released less than a decade ago. It is delicious in a tall glass over crushed ice, and delightfully refreshing when shaken with ice and strained into a cocktail glass. Serve it in a liqueur glass with coffee, or stir a little into a heat-proof glass of strong, sweet coffee and top with a dollop of whipped cream. Or combine the two Grand Marnier products in this attention-grabbing mix.

DOUBLE DIP

1 measure Grand Marnier Cordon Rouge • 1 measure Crème de Grand Marnier

Pour the Grand Marnier Cordon Rouge carefully into a liqueur glass. Gently pour the Crème de Grand Marnier over the back of a teaspoon, so that it sits on top of the other liqueur, producing a layered effect.

ALEXANDER'S REVENGE

1 measure Grand Marnier • 2 measures Crème de Grand Marnier • 2 measures cream • ice cubes •

Place all ingredients into a cocktail shaker, shake and strain into a cocktail glass. Garnish with a strawberry and serve.

CHOCOHOLIC

2 measures Marie Brizard Chocolat • 2 measures Crème de Grand Marnier • crushed ice

Pack crushed ice into a small glass, mix the liqueurs in another glass, pour over the crushed ice. Serve.