

Spring 1998
ISSUE 51



MiNiZ

THE NEWSLETTER OF PORT NICHOLSON MINIATURE BOTTLE CLUB



Australasia's only Miniature Bottle Club

Cover Bottles / Editorial / Etc.

The cover shows one old and hitherto unknown NZ bottled Brandy and 8 new Havill's Meads.

The Brandy is from J. Robert & Fils, France and was bottled by Quill Morris (1936) Ltd, Christchurch. It came from Bob Houlston's collection.

The three Havill's Meads shown represent a total of eight. 1998 Harness Racing NZ Conference comes in blue, brown and green, J.IV Hoo Hoo Club just in blue and Untouched World New Zealand in blue, black, brown and green. As previously, the only members to get these are those that have a 'standing order' for any that Havill's produce - contact me if you are interested.

The club's No.2 Web Site, Drinks Links is featured in the November edition of New Zealand Web Guide Magazine. It can be viewed at: <http://www.voyager.co.nz/~dsmith/index.htm>

Our host for the AGM and Patea Weekend, Ron Opie, has been in hospital for weeks having fallen off a roof and broken his back, arm and leg in five places. Thankfully he is well on the road to recovery.

With the news on the next page you will appreciate that I am somewhat re-assessing my life. I may go overseas for a year so this could be my last miNiZ for some time. I will keep you all posted and, if I do decide to travel, you may even find me on the doorstep one day.

Other than that there is not much to say. We have succeeded in selling some club stock and are solvent again. We will be having a sale in December - see below. Even if you have the bottles, this would be a good time to stock-up for swaps.

David Smith



SALE

Members only:	All club bottles less \$0.50 for orders received by Pam during December
Non-Members:	All bottles at normal members' price for all orders received during December
Orders To:	Pam Fowler, RD2, Patea, Taranaki, NZ



Obituary

Jacqueline Ann Smith 8th August 1948 - 2nd October 1998

I have written a number of obituaries for club members over the years but none so difficult as this one. Jackie was to me a companion, friend, lover and wife of 25 years and 3 days.

All of you knew her as club secretary and many of you knew her as a friend.

The photograph above was on the second cover of miNiZ, April/May 1983. It was originally published on the front page of The Evening Post, Wellington on Friday 24th March 1983 as part of a story on our upcoming auction. That auction was the saviour of PNMBC. We only had 6 members and almost zero funds on the Friday and 13 members and a healthy bank balance by Saturday evening.

Jackie and I joined the club on 12th July 1981, 6 months after it was founded (8th February). She served on the committee the whole time from then on as secretary, assistant editor and again secretary for more than the last 10 years.

Jackie fought cancer for over four years. She spent her last two weeks in Mary Potter Hospice where the dedication, love and caring of the staff had to be seen to be believed. She died peacefully in her sleep.

The World in Miniatures

JAPAN

If I had to pick just one country which had the most attractive miniature bottles, it would be Japan. Here are 5 miniature bottles from Japan. After seeing these pictures, I think you will agree

The first picture is a mini *The Blend of Nikka* maltbase whisky. As you can see, the label is specially made in 1990 for the 10th anniversary of the Osaka Miniature Bottle Club. The label is Cream with a Green and Gold Ginkgo leaf, and Black print. While the bottle is square in shape, the sides each are curved inward to give it a very unique design.

The next mini is *Black Nikka Special* Whisky. This is a black glass bottle with mosaic picture of a ancient brew master on a black label. The print is gold. There is also a similar bottle & label which is regular (not Special) *Black Nikka* Whisky

The next mini is *Monde Crystal* Whisky. Here is another great looking Bottle. This mini is 30 ML and is a gorgeous cut glass crystal bottle. The label is diamond shaped, and Black with Red print. The Cap is Gold. There is also a larger mini with a Blue diamond shaped label.

Next is a mini is *Kirin-Seagram Emblem* Premium Whisky. This is a classic style rectangle bottle with a Black foil label and Gold print.

The last miniature is *Kirin-Seagram Crescent* Supreme Whisky. The sides of this mini bottle bulge outward to give it a distinctive style. The label is a very dark Blue, with a Gold crescent, and Gold & Cream print. The combination of the bottle design and the label make this a standout.

Until next time.....Jim Crawford



Treasures of the Past

My grandfather, C.K. Eder of Elkton, Maryland was a local grocer, butcher, etc. After the repeal of Prohibition he added liquor to his inventory, (generally a profitable move in Maryland). About this same time his wife Anna (my grandmother of course) began collecting miniatures. My dad inherited this on my grandmother's death, and I in turn came into it after his death in 1996.

The bottles in Pictures 1 & 2 are Uhl Pottery from Ohio. Tracy at uhlboys@dmrhc.net gave me a good bit of information about them, the factory closed in 1943 so that dates them a little. They have no tax stamp, which lets me date many of the other pieces. In Maryland the comptroller signs the stamps and I can compare the signatures to their dates of service.

Picture 3 is one of the most interesting historically. The Rum Carioca is neat just because of the lampshade design and the condition it's in, but the Hickory House tells a story. The bottle is a #3, (stamped on the bottom, it looks to be seamed like a mould mark of some kind) with a screw top. But it is corked, with an intact comptrollers seal from the period of 1939-1947.

My father told me several times that this bottle had originally been made for the Pompeian Olive Oil Company in Baltimore, Maryland. During the war they had an abundance of bottles and a real shortage of olives, so they sold the bottles to local distillers to use for miniatures. Given the proliferation of breweries and distilleries in this area it makes sense. (Contrary to popular misconception, Maryland got its nickname "The Free State" during Prohibition...it has nothing to do with early religious freedoms.) I have been unable to find out any more about Hickory House, but a number of local antique folks seem to think the story holds water.

I have no date for Picture 4, (shown next page) it is a blown glass piece from Miniature Specialties Distributors of Miami Florida. The white top is painted on, as are the black portions of the glass cane and drunkard which come off. Mostly I like this one because it is so different.



It's a **SMALL** world

Brand New Item from Suntory !!



Suntory released a new item named "ZEN" on May 1st, including a miniature bottle !! ("ZEN" means a Dinner-Table or Dishes in this context, and different from that Buddhism concept.)



**Johnnie Walker
Blue Label**

Johnnie Walker Blue Label is a rarity among blended Scotch whiskies. It all started about seven years ago with the discovery of some of the rarest and most expensive whisky stock in the world, previously laid down by several of Johnnie Walker's supplier distilleries. It was decided to produce a special blend, using secret old recipes and information gleaned from some of the original tasting notes handed down by the Scottish firm's founder.

The idea was to try and reproduce the flavours of the whiskies enjoyed by early 19th century Scotch drinkers. (John Walker established his distillery in Kilmarnock in 1820). A selective choice from these old stocks of single malt whiskies was made and blended in an attempt to recreate a taste that is rich, peaty and malty but, at the same time, smooth.

The richness is partly due to the fact that many of the whiskies used in the blend have been matured in sherry oak casks. The underlying peaty taste comes from the Islay malt whisky components, which is balanced by the strong, distinctive flavours from the typically full-bodied Highland whiskies. The silkiness on the palate is derived from the Speyside malt whisky from Cardhu.

In keeping with the historic nature of the production of Johnnie Walker Blue Label, the whisky has been bottled in a recast of the original bottle: a tapering blue-green flint glass bottle, with cork stopper and seal. The slanting label is also typical of 19th century style, revived in regal blue and gold. Each bottle, individually numbered, comes in a satin-linked presentation box. The mini has been produced in both a round and a square bottle. The square bottle version can currently be found in a set with other Johnnie Walker minis or on it's own in a satin lined box.

In The Spirit Of Dickens

JENIFER HARVEY chef and lecturer on wine, offers some seasonal toasts from the pen of Dickens

At the close of *A Christmas Carol*, Charles Dickens assures his readers that the reformed Ebenezer Scrooge "had no further intercourse with Spirits, but lived upon the Total Abstinence Principle, ever afterwards." By this Dickens meant Scrooge was never again visited by **Supernatural** spirits, not, certainly, that the aged gentleman had turned into a teetotaler.

In fact, Dickens, like a great many of his contemporaries, had little patience with those advocating strict temperance. "I am very sure," he once wrote, "that the working people of this country have not too many household enjoyments, and I could not ... deprive them of this one when it is so innocently shared. Neither do I see why I should deny it to myself." Indeed, why should anyone forego

the heady, aromatic concoctions popular in the 19th Century the fruit-filled punches, the spicy mulled wines, the compounded ciders?

The theme of cheerful drinking and celebrating flows throughout all of Dickens' works. In *Pickwick Papers* he assures readers that, "If ever hot punch did fail to act as a preventative, it was merely because the patient fell into the vulgar error of not taking enough of it." Such a fate never befell the jovial, if less-than-ambitious Mr Micawber in *David Copperfield* who, quite fond of his drink, philosophized that "Punch, my dear Copperfield, like time and tide, waits for no man." And in *Nicholas Nickleby* the lanky Newman Nogs (another character known to indulge regularly) keeps spirits up throughout the complex plot by proffering everything from hot punch to brandy gin.

The lusty libations of the 19th Century are readily adaptable today. The authentic recipes are revived here.



BLACK VELVET: beer became the drink of the people in England in 1830 (two years before Dickens began writing for a living) when a

tax on the beverage was removed. To add a holiday spirit to beer, Dickens' contemporaries concocted a mixture called Black Velvet — half stout and half champagne. It sounds terrifying, but it is excellent. The champagne cuts the heavy, syrupy stout, while the stout takes the dry, tart edge off the champagne. A good stout such as Guinness should be used along with an extra-dry champagne; and the stout should be poured first or both ingredients should be added simultaneously. Ale or lager beer can be used in place of stout, changing the name of the spiked brew to Halstead Street Velvet.



SMOKING BISHOP: Another Christmas punch, Bishop is similar to a Wassail Bowl, except that roasted oranges are used instead of roasted apples. Its main ingredient is port, the penultimate English drink made by accident in the 18th Century when brandy was tossed into a vat of wine to stop fermentation quickly. Smoking Bishop is usually a deep purple, the colour of a bishop's cassock, hence the name.

Dickens, who was said to prefer the sentiment of brewing a heady bowl of something to the drink itself (and in later years was even described as abstemious), gave Bishop a vital role in the happy ending of a **Christmas Carol**: When the "new" Ebenezer Scrooge visits the Cratchit family to make amends, he claps Bob Cratchit heartily on the back and says, "I'll raise your salary, and endeavour to assist your struggling family, and we will discuss your affairs this very afternoon, over a Christmas bowl of Smoking Bishop." That same Christmas cheer can be concocted today after Dicken's own fashion.

Pierce six oranges with whole cloves and bake in an oven until pale brown. Put into the top of a double boiler along with $\frac{1}{4}$ cup of sugar and a bottle of red wine. If you have time, allow to rest for a day. Squeeze the oranges into the wine. Add one bottle of port and heat over simmering water, but do not boil the port. Serve in warmed goblets.



CHRISTMAS PUNCH: First introduced into England at the end of the 17th Century by British naval officers engaged in trade with India, "punch" is derived from the Hindustani word meaning "five" the number of principal ingredients (spirits, water, sugar, citrus and spices). For some unknown reason, punch drinking in England became closely associated with the Whig party — to the degree that a true-blue Tory would not touch the beverage. During the reign of Queen Anne (1702 - 14), it was the favourite liquor of the middle and upper classes. But punch gradually fell from favour and, by the 19th Century was chiefly drunk on festive occasions such as Christmas.

Here, then, a Christmas Punch recipe from Dicken's sister-in-law, Georgina Hogarth:

Peel into a very strong common bowl the rinds of three lemons, cut very thin. Add a double handful of lump sugar, a pint of good old rum and a large wine glass full of brandy (if it be not a large claret glass, say two). Set this on fire by filling a warm silver spoon with the spirit, lighting the contents and pouring them gently in. Let burn one minute, stirring, then extinguish it by covering the bowl with a tray. Squeeze in the juice of three lemons and add a quart of boiling

water. Stir the whole well, cover for five minutes, and stir again. Taste. If not sweet enough, add sugar to your liking, but observe that it will be a little sweeter presently. Pour the whole into a jug, cover it tightly and put on a hot stove for 15 minutes. Bring it warm to the table; or strain it and ice it, if you like. Makes three pints.



CIDER CUP: Cider was popular in 19th Century England, both in the taverns and in the cottages dotting the countryside. It was widely used to relieve rheumatism, gout and other diseases prevalent during the colder months. Many a farmer owned his mill house where he could convert his orchard's harvest into potables. (Dicken's cellar included, besides cider, varieties of sherry, port, Madeira, claret, Burgundy, Australian wines, a smattering of German wines, gin, brandy and whiskey.)

The following recipe for Cider Cup, one of Dickens's favourites, could be revived for the seasonal holidays using hard cider.

Fill a glass pitcher with ice cubes and add: four teaspoons sugar, six ounces of soda water, one ounce curacao, two ounces brandy and one pint cider. Stir. Garnish with one apple, cored and cut up, and cucumber rind.

Cheers!



WHAT KIND OF "ANIMAL" ARE YOU?

We continue the series with years 7 & 8, the Year of the Horse and The Year of the Goat

The Productive Horse



Horse people are active and energetic. They got plenty of sex-appeal and know how to dress. Horses love to be in the crowd, maybe that is why they can usually be seen in such occasions like concerts, theaters, meetings, sporting occasions, and of course, parties.

The horse is very quick-witted and is right in there with you before you have had the chance to finish what you are saying: he's on to the thought in your mind even before you've expressed it. In general, the Horse is gifted. But in truth he is really more cunning than intelligent - and he knows that. That is probably why, most of the horse people lack confidence.

Chinese believe that because horses are born to race or travel, all Horse people invariably leave home young. The Horse despises being pressured to act for the good of the group or made to feel guilty. No matter how integrated he seems to be, a Horse's inner self remains powerfully rebellious. Although they have boundless energy and ambition, Horses have a hard time belonging.



The Horse is hot-blooded, hot-headed and impatient. He is a bit of an egoist, well, selfish sometimes, that it is rare for him to interest himself in any problems except his own. And though this egoist works only for himself and for his own success, his work nevertheless benefits everybody.

The Horse is a worker, adepts at handling money and a good financier. But unfortunately, he is also famous for suddenly losing interest on something. In his relationship with opposite sex, the Horse is weak. He will give up everything for love.

Being born a Horse, there are many contradictions in his character. Horses are proud yet sweet-natured, arrogant yet oddly modest in their approach to love, envious but tolerant, conceited yet humble. They want to belong, yet they are burdened by their need for independence. They need love and crave intimacy yet often feel cornered, pressured. But the truth is, the Horse is an individual, who depends only on his wits and his labor to get what he wants.



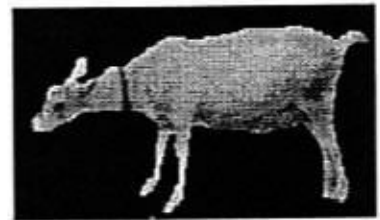
The Gentle Goat



Goat people are elegant, charming, artistic, gifted and fond of nature. People born under this sign are also the most creative. They are also very delicate, their good manners and charms always bring many admirers and friends.

Goats are insecure. They need to feel loved and protected. They are easily drawn into complex predicaments. This being so, they usually shy from confrontation, pull back when faced with heavy decision-making and blatantly refuse to take an unpopular stand in a conflict.

Goat people are dreamers, sometimes, they are pessimistic, hesitant and over-anxious worriers! They can be lazy sometimes. If Goats have any choices, they would definitely choose to marry a wealthy person and sit back for the rest of the lives. Also, they are obsessed with their appearance. That, play an enormous part in their sense of personal stability. If they don't look their best, they may be afraid to go out the door to pick up the Sunday papers.



Due to their indecisive nature, Goats like to study the esoteric to know more about the unknown. They enjoy reading books about horoscope and fortune-telling. Therefore, it will not be unusual to find Goats working as astrologers or fortune-tellers.

Disorganized as they are, business is definitely not the strength in a Goat. Instead, the Goat will make a good craftsman or artist or writer and can confidently take up any career demanding artistic talents and creativities.

Goat people are very romantic sensitive, sweet and darling. In relationship, they could be sometimes a little bit bossy and lazy, but with their gentle and caring nature, it will be hard to resist Goat people.





Now to the photos:

Have you ever tried finding any Goat minis? There are some but I don't know anyone with any. The opposite is true of horses. There are dozens and I could have shown you at least 10 more from my collection alone.



You may have noticed that I have goats on the horse page and horses on the goat page. This is because it was the only way they would fit. If you didn't notice you are probably not observant enough to be collecting minis!

The three small pictures on the first page are the Ski Country Mountain Goat, Famous Firsts caricature goat and (possibly) a goat that is the animal symbol of Colorado, from Alpha. I say possibly as I feel sure that some smart alec is going to write to me and say that it is a mountain sheep. Well, I don't care! And most of us would not know the difference between a goat and a mountain sheep anyway. And if I can use the Loch Ness Monster for a dragon then a sheep for a goat is much less of a jump in imagination - so there!

The next page shows three horses. On the left is the Great Spirit mini by Ski Country. This was made in 1979. The Horse is black and white and the Indian brown (what, you expected red?). In the middle is a mini most of you will think you recognise as the Castagnon Joan of Arc on her horse. You're wrong. This is a copy of that bottle made by Federal Liquors Limited, Cambridge, MA, USA. It contains Imperial Knight Cherry Liqueur. On the right is a white horses head with a white and black mane. This was made in Spain by Campeny and contains Brandy. There is a brown version of this also.



The next photo shows The Year of the Horse and The Year of The Goat from Sam Seng in Hong Kong. They are part of a set of 12 Chinese years which was the inspiration for this series of articles. All will eventually be shown. The set is available from the Hong Kong Miniature Liquor Collection (see advert elsewhere).

Next to that, the first of the other horses is one of a pair of the famous Lipanzas. This one is brown and the other is identical, except white. Ski Country made them and they are filled with Bourbon. The little white horse is Italian. It comes from Valenti and contains Sambuca.

Finally, we have the horses head on the pedestal. This is part of the Garnier Chess Set and contains Creme de Menthe.



GLEN KELLA DISTILLERY & Man X



I used to have a link on the club Web site to Glen Kella Distillery but now, in it's place, I have a link to Man X. Here is the story, largely as told by the Financial Times (3rd December 1996), with an update added at the end.

Clearly, Manx spirit is not to the Scots' taste. High Court action against the only distillery in the Isle of Man, in February next year, is likely to become a defining moment for the whisky industry.

A colourless spirit distilled on the Isle of Man is as mutant as the island's three-legged symbol, Scotch whisky producers believe.

They are taking the island's Glen Kella distillery to the High Court in London, arguing that the Manx product cannot be called "whisky" or "whiskey" because it fails to meet European Union definitions. The distillery uses the term "whiskey" - only true Scotch is allowed to drop the "e" - but its product is claimed to be deficient in more important ways.

"Whisky must retain the colour, aroma and taste derived from its distillation and maturation," says the Scotch Whisky Association. "If we can't stop this one, I don't know what we can stop," says a lawyer representing them.

The Isle of Man is not alone in producing whiskies which are strange to the Scots. India, for example, distills large volumes of whiskey under brands such as Bagpiper. And in the 50's one notable 'Scotch' from Japan claimed to be "Bottled in Buckingham Palace." But to the serious Scotch drinker only the colour of the Indian spirit bears any resemblance to the "water of life" from Scotland. (The Times fails to mention that Japan produces more Whiskey than Scotland and that no Scotch connoisseur is likely to pick NZ Lammerlaw Straight Malt as anything but Scotch in a blind tasting. I'm sure there are other examples - Editor).

Yet Scotch distillers are involved in joint ventures with their Indian counterparts. One product is an "admix" whiskey in which Scotch is added to Indian spirit to make a higher quality Indian whiskey. (This has been done in NZ also but in the case of Dunbar they used NZ malt and 'inferior' Scotch - Editor).

Manx whiskey starts as Scotch whisky. "We buy a good five-year-old malt from a Glasgow broker," explained Mr Andrew Dixon, whose family owns Glen Kella. The company then redistills the spirit in a process developed over the past 20 years. Mr Dixon says all the flavours of the Scotch are retained but the spirit is colourless because "A heavy tar residue" is left behind.

The residue "does nothing for the taste". The tar comes from the charred wood of the casks in which the Scotch matures. "It is pure whiskey with a sweet, smooth, long palate and a nice complex taste," said Mr Dixon.

He hopes to sell 3,000 bottles this year at £13 each. The malt sells for £16.50. (Somehow the logic here escapes me! - Editor). About half the buyers are on the Isle of Man and the rest largely in Germany and the UK. One pub on Speyside, home of the Scotch industry, is a regular buyer, putting Glen Kella on optic.

The court case could become complicated because EU regulation defines the process only up to the spirit's maturation in wooden casks. The Scotch Whisky Association argues that whatever comes out of the cask is an essential part of the Scotch. It says redistilling is detrimental because it removes some of the 500 or so flavour elements from the spirit. "Once it has matured it doesn't need anything else doing to it," the Scotch Whisky Association says. But for decades, the Scotch producers have put their spirit through further processes after the cask. First, they dilute the spirit from cask strength of about 60 per cent alcohol by volume to 40 per cent with demineralised water. Then sometimes a little caramel is added to darken the colour.

Lastly, before bottling, the spirit is cooled to about 0 degrees C and filtered to remove fatty acids. These are taken out to prevent the "chill haze" that can occur when whisky gets very cold. The haze is only a visual problem. "Cloudy whisky can be an absolute pleasure," says the production director of a leading Scotch distillery.

Scotch purists like their spirit cask strength and unfiltered. "I do love getting some of the stuff straight from the cask," says a senior Speyside distiller. "The chill filter is a compromise. It keeps the Scotch clear but it takes out some of the mouthfeel, the wonderful rounded feeling of the whisky."

With the High Court likely to be filled with such passionate argument in February, the case could become a defining moment for the Scotch industry. "It is critical for Scotch distillers that there's a clear definition of Scotch," the lawyer for the industry's association says.

Well, it would appear as though the Scotch Whisky Association got its way. The site is no longer called Glen Kella and the spirit is no longer called Whiskey. However, the spirit is still distilled and is still made from re-distilled Scotch.

The Company is now called Kella Distillers Ltd and its product, Man X.

I'll tell you a little more about the spirit, this time largely in the words of the Managing Director.

Distilled spirits are typically matured in burnt oak casks and left to mature for a minimum of three years. The effect of this is to change the components of the spirit from a harsh alcohol rich product into a rounder more mellow drink.

Man X is distilled from grains and malt spirit, which has been matured in oak casks - just like our neighbours, but this is followed by a purification process prior to bottling. We have perfected a way to re-distill the "brown" liquid spirit that has aged in the burnt wooden barrels in which it has been stored for years.

Alcohol at 65%, the strength at which it enters the burnt cask, is an excellent solvent and another effect of this aging process is to allow the extraction from the burnt wooden cask of several undesirable compounds. By the very nature of their creation these compounds tend to have high boiling points, above 200° degrees C., and hence when the spirit is re-distilled at less than 100 degrees C they are left in the residue and disposed of responsibly.

The overall effect of our re-distillation is to produce a drink with the volatile components which impart the qualities found in a matured spirit but without the residues which produce the colouring.

The people who make the "brown" liquid spirit tell us that it's the years in the burnt wooden barrels that make the drink so good and so special.

But who says so? Have you ever questioned this?

We have, and the result is a re-distillation that captures the complex tastes of the matured malts and grains, but in a liquid that is crystal clear. The "brown" liquid guys want us to respect the years their spirit has spent in ancient barrels. And so we should. But a lot of us want the strength of a distilled spirit with the flavour of our favourite mixers.

And when we've mixed our favourite drink - we want it to look good. That's half the fun of a good cocktail; the colours of orange, lemon & cranberry. But if you start with a good measure of the "brown" liquid spirits - you're going to be looking at a long, tall glass of muddy water.

So Man X is the best of both worlds. It can take its place alongside the great malt and grain spirits of the world. Sip it neat, with a little water, soda or ice. Or treat it, and yourself, to a night on the town in a sophisticated cocktail bar.

In case you are interested, there has been a mini made of Glen Kella but I don't know about Man X.

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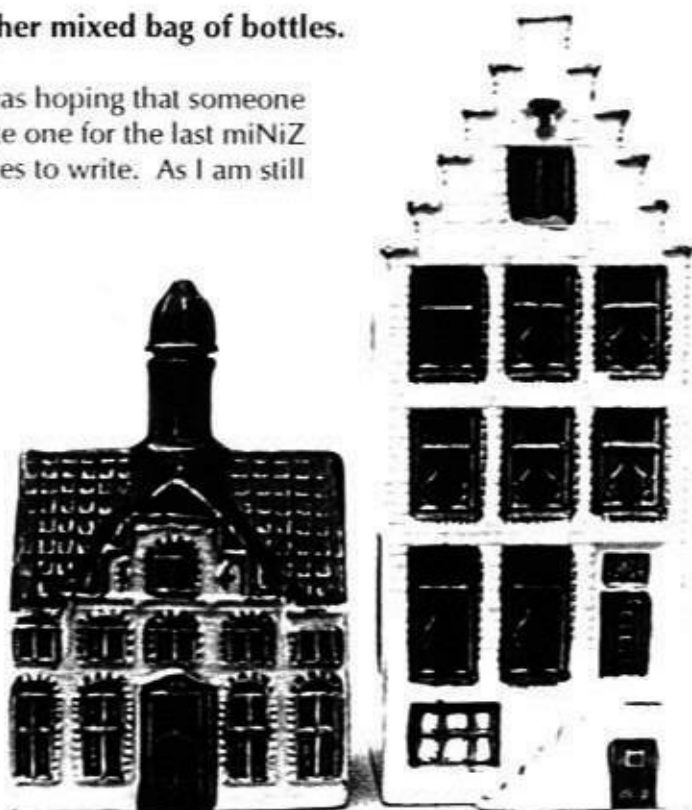
Fax: (852) 2314 8022 or E-mail: hkde@hkstar.com

MIXED BAG

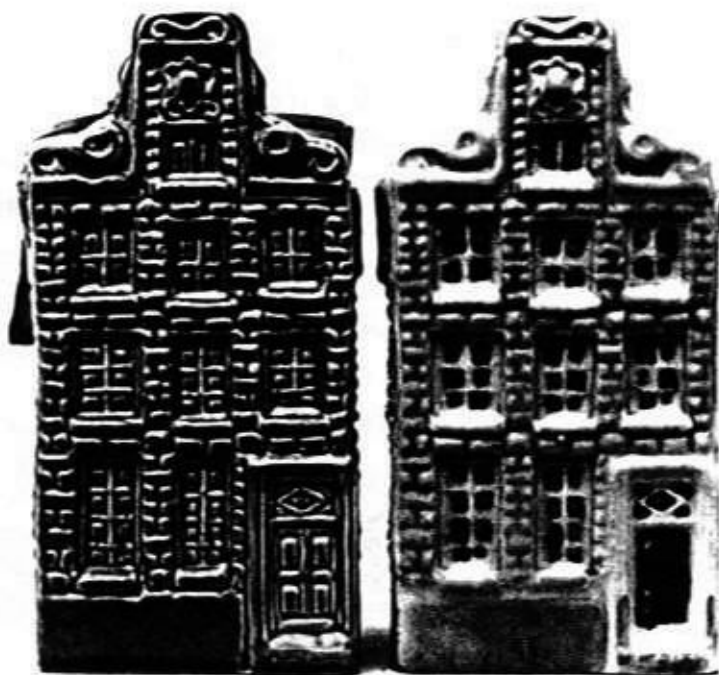
Again for no good reason, herewith another mixed bag of bottles.

In issue 49 I wrote a Mixed Bag article and was hoping that someone would take up the challenge I issued and write one for the last miNiZ (issue 50) as these really are the easiest articles to write. As I am still waiting, here is another one from me.

The first two pictures show four Delft building bottles. I have recently acquired these via a friend in the US. The first is in typical Delft blue on white. It shows what appears to be a house with a bell tower. It is actually the Frans Hals Museum according to Erica Mulder. It was made by Rynbende for KLM and bears the inscription 'Royal 20' on the bottom. The tall building is mainly blue and white but it has a little green also. The label says that this building is on the Herengracht. It has the Oud Amsterdam label and was probably made in the 1980's.



The next photo shows two identical houses apart from the colouring. The left one is all blue and the right mainly orange/brown but with blue windows and a green front door. They were made by P. van Gents. One contains Zeer Oude Genever and the other I don't know about as it is unlabeled. I have another version of this same building which I believe dates from the 1930's.



Shown at the top of the next page is a treat for Scotch collectors. The photo shows both sides of the Glenfiddich Pure Malt Scotch Whisky jug. I picked this up at the distillery in 1981, not knowing that it was an item that has rarely been sold. The top has a red wax seal.

Rose's lime juice is so different to any other make that it has carved itself a unique niche in many countries. Not so well known, and I think no longer made, are the lemon and orange juice as seen in the middle two bottles of the photo.

The lime juice on the left is from around the same date which I would guess to be the 1950's or possibly early 60's. The lime juice is by far the most common of these three in NZ. The Right hand bottle in the first photo is very old. Does anyone know how old? My guess is between 60



& 100 years. It is in excellent condition and still has it's lead cap. The only Roses I have seen older than this was one the same shape but in black glass. It had no label and the asking price was \$120. I was very tempted but decided the price was too high.

There is a NZ bottled Roses lime juice which came in plastic and was given away with bottles of vodka about three years ago. The only way of obtaining it was to buy the vodka or, as I did, write a very polite letter to Cadbury Schweppes. This bottle is shown above at the far right.

Talking of New Zealand, the next two photos show two 'enhanced' NZ bottles. The first is the Seagers Golf Cart which was made in the late 70's. The bottle is very common but not so the cart. Next is a Wilson's Mature Blend Whisky, again a common bottle, but it does not normally come with a tartan skirt and hat. This was produced for Dunedin March 1988, which I presume was a marching contest.

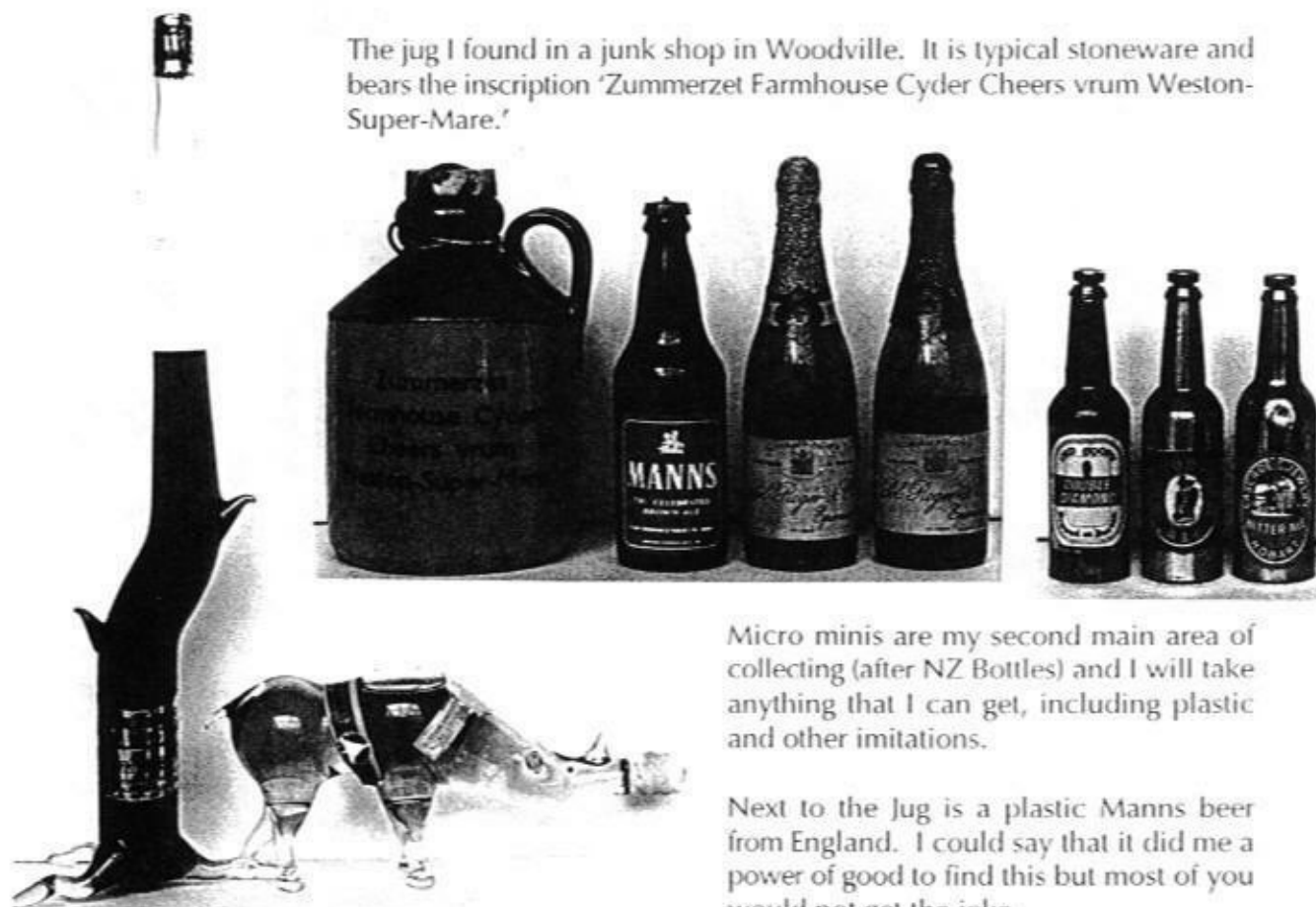


Both these bottles were found for me by Ken Chin who, like me, tries never to pass an antique or junk shop.

The first photo on the next page shows two blown glass pieces that I picked up in an antique shop in Napier. The Baitz Tree contains Creme de Menthe. It is one of a pair as there is also a Koala mini that, although it comes with it's own base, slips over the top and sits on the tree. The Koala is pictured at the bottom of the next page. Robin Mellish is the only collector I know that has the pair.

The second mini, a Rynbende Rhino, I got cheaply as it was leaking badly. A bit of work and a shot of Apricot Brandy, got this back to mint condition.

The jug I found in a junk shop in Woodville. It is typical stoneware and bears the inscription 'Zummerzet Farmhouse Cyder Cheers vrum Weston-Super-Mare.'



Micro minis are my second main area of collecting (after NZ Bottles) and I will take anything that I can get, including plastic and other imitations.

Next to the Jug is a plastic Manns beer from England. I could say that it did me a power of good to find this but most of you would not get the joke.

The final two bottles in the photograph are both Pol Roger Champagne. When I saw these I knew that I had one but not which one as I had never realised that there were two. One simply says 'De Reserve' and the other 'Reserve 1947' - in incredibly small writing! They are Gold Seal minis dating from 1948-1952 so \$10 each was a good buy.

Last, but not least of the pictures above, in my eyes anyway, are three bottles that aren't. They are micro-mini size, bottle shaped, bottle openers. I have a few more of these, together with some very similar lighters and even one fountain pen. I pick them up occasionally in collections or junk shops and just cannot seem to dispose of them again. In antique shops they are selling for \$25 - \$38 now but I refuse to pay this much for them.



Finally, to the left is a very old Soda Siphon from Mexico. This was made by La Madrileña SA. and contains Licor de Cafe. It came out of a very large collection from Argentina that was bought and sold off piecemeal by a dealer.

I hope you have enjoyed this Mixed Bag. PLEASE, will somebody do the same sort of article for the next miNiZ. Just send me the text and photos and I will do the rest.

David Smith

Drink the Booze

or

WHY YOU SHOULD CONSIDER EMPTYING CERAMIC DECANTERS

The advise that follows was found by Ian Butcher on his travels last year. It comes from Heartland of Kentucky Specialties, Lebanon Junction, Kentucky.

In dealing with decanters for many years, I have encountered a myth which simply is not true. Liquor store owners (and others) have told collectors that a decanter is less valuable (sometimes even worthless) unless it contains the original contents with an unbroken tax stamp. Nothing could be further from the truth.

I will point out some considerations that should be taken into account concerning leaving decanters full. I'll also point out why, if a decanter is left full, there is a possibility of damaging it. It's then your decision whether or not to empty your decanters.

Why do you think most distillers use decanters as a packaging for their product? It would be safe to assume that it's a different way of marketing their product and that their intention is for the contents to be consumed. Why then would it be their intention for the decanter to be left full?

I, and most dealers and experienced collectors, define a "mint condition" decanter as one with no chips, no cracks, and all attached parts in perfect condition. A missing tax stamp or the absence of contents has nothing to do with the value. A missing label, chip, or crack definitely reduces the value.

Ceramic, or porcelain decanters, are not designed (for example: tested under adverse conditions such as extreme humidity or extreme temperature changes) to store the contents over a long period of time. Since this material is porous, a thin glaze on the inside is all that keeps the contents from going straight through to the outside. The pressure of the contents against the sides and bottom can, if conditions are right, push through the smallest of cracks. Should this ever occur, you have what's known as a "leaker". A leaker has a small fraction (if any) of the value of a mint condition decanter. The possibility of the glaze cracking occurs in a small percentage of decanters-mostly fifth size or larger. It rarely does, but can occur in miniatures. (Glass decanters, of course, do not have this problem.) But is it worth taking a chance with a valuable decanter?

If your decanter has a cork as the stopper the contents could evaporate. Unless kept so the contents can keep the cork wet, the cork will dry out and shrink, letting air into the decanter. It may take many years, but the contents will slowly evaporate. Distillers have solved this problem on newer decanters by using screw caps and other leak-seal techniques.

A full fifth size decanter weighs a couple pounds more than an empty one. If you have many decanters close together on shelves not having substantial enough support, the shelving could collapse. The additional weight of the contents could be "the straw that broke the camel's back".

Alcohol is flammable. Picture the additional problem firefighters would have trying to save your home should fire get to the decanters. Also, it's possible that an insurance company may quote

you a higher fire insurance rate if it finds out you have a large number of these decanters full.

Should your home be burgled, you could lose a valuable, or many valuable decanters simply because they are full. In many instances decanters have been taken simply because they are full. Otherwise, they may have been left alone. This is especially true if your home is vandalized by teenagers and inexperienced burglars. They are interested only in the contents. Furthermore, they do not know where to "fence" them after dumping the contents. They'll simply discard the decanters.

I will not pay more for full bottles. I have to sell these bottles empty. Time consumed emptying the bottles, plus repair to stoppers that break off when opened, is why I will not pay more for full bottles.

ODD SPOT

FROM NEW SCIENTIST MAGAZINE



Why do anisette-based drinks, such as Pernod or Sambuca, turn white when water is added to them?



Anisette-based drinks rely on aromatic compounds called terpenes for their flavour. These terpenes are soluble in alcohol, but not in water. The 40 per cent or so alcohol in the drink is enough to keep the terpenes dissolved, but mixing with water forces them out of solution to give a milky looking suspension.

Absinthe, a similar drink based on wormwood and now banned in some countries because of its toxicity, gave a more impressive green suspension. Terpenes are responsible for a lot of the harsher plant scents and flavours such as lemon grass and thyme.

THE MINIATURE BOTTLE COLLECTOR

Is the only international magazine devoted to miniature bottle collecting. It is published six times per year. We recommend this publication to our members and arrangements have been made for payment in New Zealand. Cost is as follows:

Mainland USA: 1 year, 3rd class US\$18 - 1 year, 1st class US\$22 - 2 years, 3rd class US\$34
Alaska & Hawaii: US\$22 Canada: US\$24 Europe & Asia: US\$30
For above payment to: Brisco Publications, P.O. Box 2161, Palos Verdes Peninsula, CA. 90274, USA
New Zealand & Australia: US\$30 per annum - Payment can be c/o: PNMB, P.O. Box 384, Wellington, New Zealand

The miniature bottle collector is also on the Internet at: <http://bottlecollecting.com/>

A VISIT TO



BOOZEVILLE U.S.A.

by LLOYD MCLEOD



Naughty, naughty, naughty!! No, not really. Please meet one of Boozeville's many parlor girls, "Bottoms Up." She works and lives upstairs in the hotel above the saloon. On the front stairway leading up to the rooms the fifth step is fixed in such a way (with wires and dry cell battery) that it activates a buzzer in the madam's room when someone steps on it. In this way she is alerted and can try to determine if the person is a customer, a policeman, a drunk, or a thief. Thus being able to prepare for almost any eventuality.

This pose does not embarrass "Bottoms Up" one bit because the nearest toilets are down the back stairs. Who wants to go all the way down there especially at night in cold weather. The container she is sitting on was commonly referred to in those days as a chamber pot. The taller ones with a bail were called the white owl. Anyway, she is one of the very rare German Giveaways that were popular around the turn of the century.

The Germans made a number of styles of bottles that are considered naughties. From the picture of the bottom of the bottle you can see where it gets its name. When the bottle is tipped up to drain the last drop of liquor, both bottoms are truly up. This was the type of bottle that when given out to a customer at a busy

bar would bring a round of laughter and plenty of added jokes. All this, of course, was good for business. Thus the Giveaway did pay its own way.

Bottoms Up is 4 1/2 inches tall without the cork and made of porcelain. She is wearing black stockings, white nightgown trimmed with yellow, while her cape is light green and her hair medium brown. Flesh tones naturally are the "colors" of her hands and face.

This bottle was purchased from a dealer and I wasn't able to get any history on it. This is the only one of its kind that I know of. When a bottle like this can be purchased from its original owner, it is always more interesting. Sometimes extra information that adds greatly to the story can be gathered, such as when, where, and what occasion did the person receive it. If this type of information is gathered from an authentic source it should be written down along with the date gathered. Also, the person talked to. Then roll it up and put it down inside the bottle. Some old Giveaway bottles were purchased from the original owner here in The Dalles, Oregon. I will try to get that information and include it in a future article.

--L.M.--

With Christmas fast approaching.....

First Find Your Frog

By ANNEMARIE WYLEY



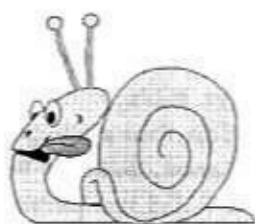
Stirring from sleep after the round of festivities, perspiring profusely with head hammering, you could be forgiven for praying that flu has struck. You went, you danced the lambada, you drank, you drank some more and now you are about to experience **The Hang-over From Hell.**

According to South African psychologist Stuart Anderson, who conducted test studies on a group of university students, as long as 16 hours can elapse prior to complete recovery. The biblical Book of Genesis indicates that Noah may have been an early sufferer, stating, "Noah began to be an husband-man and he planted a vineyard. And he drank of the wine and was drunken."

It's not recorded if he was the first to wear thinner the time-honoured cliché of "never, ever, ever again". A hangover is particularly well described in the German word *Katzenjammer*, literally translated as "wailing of cats". Sweden's *hont i haret* - or pain in the roots of the hair and Norway's *Jeg har tommermen* - carpenters in my head - sound horribly familiar. With most people happy to brag about their tried and tested cures, the Internet has become a haven for boffins, geeks, and freaks. For anybody sober enough to surf and seek highly dubious cures and concoctions, this is the place for you.

The Haitian voodoo cure of sticking 13 black-headed pins in the cork of the bottle that gave you the hangover is an interesting one. Or how about the ancient Egyptian cure of drinking a couple of pints of cabbage water or the Chinese recommendation of a small serving of horse brains the next morning?

The Romans tried powdered pumice stone, roasted boar's lung and screech owl eggs, which might cure a hangover but must wreak havoc with one's digestion, not to mention the screech owl population. The Japanese have been known to wear gauze surgical masks soaked in sake and in the Netherlands, sheep's trotters, cow's livers and oatmeal boiled for six hours, strained and drunk as soup is apparently popular.



Many hangover cures have origins in transference magic, where it was believed that an illness could be cured by giving it to an animal. For example, if you rubbed a snail or slug over your forehead nine times, then threw it as far as possible, the hangover would disappear. Similarly it was believed that if you threw up over a frog and then threw the frog as far away as possible, your hangover went with it.

A survey conducted by US-based researchers showed 75 percent of the adult population regularly consumed alcohol, with half of those surveyed admitting to regular over-indulgence, giving the average adult a hangover every 12 days.

So when you open a bottle of the hard stuff, heed the warnings from the industry giants. Guinness Ireland's public relations manager Gillian Fanning said: "Don't over-indulge, all things in moderation, our drinks included!" Jack Daniels distillery's promotions manager Roger Breshears suggests "any cool liquids to put the fire out are good, as Bloody Marys only make you intoxicated again". He also related advice given to him by his father many years ago: "Son, you can drink Jack Daniels in moderation. You ain't s'posed to take a bath in it."

Date, Time & Place of Meetings

14 th November	POT LUCK & SWAPMEET	SATURDAY 6.30pm at David Smith's, 86 Rawhiti Road, Pukerua Bay
12 th or 19 th Dec.	CHRISTMAS MEAL	SATURDAY 7.00pm Venue to be decided
17 th January 98	BBQ LUNCH & SWAPMEET	SUNDAY 12.00 noon at Goodman's, Settlement Road, Te Horo
20 / 21st Feb 98	AGM & PATEA WEEKEND	SATURDAY / SUNDAY - AGM @ 2.30 Sunday
21 st March	BBQ LUNCH & SWAPMEET	SUNDAY 12.00 noon at Ryder's, 20 Prospect Terrace, Johnsonville

What about some meetings up north? Any volunteers?

Change of Phone Number

Ken Chin

Telephone: (04) 938 1488

Dear Miniature Bottle Collectors.

**Meet each other in
EXPO 2000 in
the German Collec-
tize an International
Mini Bottle Collector**



**Germany at the
Hannover where
tours' Club will orga-
Bottle Show and a
Meeting. Welcome!**

Mrs and Mr Bode, members of our club, have had the idea to invite our hobby colleagues in abroad to a meeting and a bottle show even at that time when the EXPO 2000 in Hannover will be held. They think it will be a great occasion to visit a worldwide exposition, and, to meet mini bottle collectors from Germany and other European countries. The meeting and the bottle show take place near the exposition area on:

16th and 17th September 2000

Every miniature bottle collector from every country who would be interested in both the visit of the Expo 2000 and of the Bottle Show in Hannover can write or fax (in both German or English) for further information to:

**Bärbel & Joachim Bode
Lauterberg 5
D-31249 Hohenhameln
(Germany)
Fax:
++49 (0) 51 28 / 84 81**



Cocktails of the Season



OPAL NERA

Many aperitifs and liqueurs have histories dating back a century or more. Not Opal Nera Black Sambuca. This dramatically coloured beverage was created in 1988 by Alessandro Francoli, using an old family recipe as a base. Opal Nera's striking black colour is entirely natural. Like all sambucas, it is flavoured with the white flowers of the elderberry tree, but in this case the purple/black berries are also used.

Opal Nera is softer and smoother than its paler cousins, making it highly enjoyable on its own or over ice, but it is also an ideal mixer. Make a Black Rain cocktail by pouring a small measure into a Champagne flute and topping it with your favourite Champagne, or top with soda for a Black Thunder. Young Italians favour it with cola, while their parents are more likely to mix an Opal Sour, by blending it with an equal amount of lemon juice and a half measure of lime juice. Here are some more suggestions.

DARK HORSE

2 measures Opal Nera • 1 measure Kahlua • 1 measure Crème de Cacao • 4 measures cream • ice cubes

Place the ice in a shaker, add the liquid ingredients and shake. Strain into a tumbler and serve.

BLACK ON WHITE

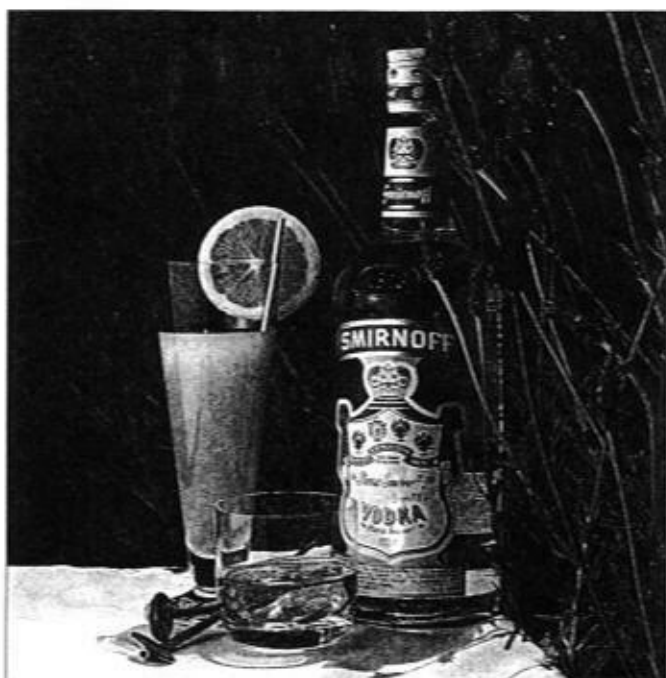
1 measure Opal Nera • 1 measure Sambuca Romana • 1 ice cube

Place the ice cube in a shot glass. Pour the Sambuca Romana into the glass, and carefully add Opal Nera, pouring it over an inverted teaspoon to achieve a layered effect. Serve without stirring.

BLACK ORCHID

1 measure Opal Nera • fresh cream • lemon twist

Pour Opal Nera into a stemmed liqueur glass. Float a little cream on top. Serve garnished with a lemon twist.



SMIRNOFF VODKA

If Pierre Smirnoff hadn't smuggled his vodka recipe out of Russia during the Bolshevik Revolution, the West would probably still not have heard of the product. The recipe didn't catch on in the US until the owner of the Cock 'n' Bull tavern in Los Angeles invented the Moscow Mule, a blend of Smirnoff Vodka with ginger beer and lime juice. Smirnoff Vodka had really arrived. In the 1990s, Smirnoff is the number two spirit brand worldwide.

Smirnoff Vodka is pure, fresh and clean. It has no added flavours so it is a perfect mixer — Smirnoff and 7-Up is immensely popular in Europe. Try Smirnoff over ice on its own (three is the classic number of ice cubes), with cola, tonic or ginger ale, or enjoy one of these cocktails.

MOSCOW MULE

2 measures Smirnoff Vodka • 1 measure lime juice • 3 ice cubes • ginger beer • sprig of mint

Place the ice cubes, Smirnoff Vodka and lime or lemon juice in a tall glass, top up with ginger beer, garnish with the mint sprig and serve.

SALTY DOG

1 measure Smirnoff Vodka • 3 ice cubes • grapefruit juice • orange or grapefruit, to garnish

Place the three ice cubes in a tall glass, add the Smirnoff Vodka, top up with grapefruit juice, stir and serve. Garnish with a slice of orange or grapefruit.

BLACK RUSSIAN

3 parts Smirnoff Vodka • 1 part Kahlua • 3-4 ice cubes

Place ice cubes in a tumbler, add the Smirnoff Vodka and Kahlua, stir and serve.