

Summer 1998

ISSUE 52



MiNiZ

THE NEWSLETTER OF PORT NICHOLSON MINIATURE BOTTLE CLUB



Australasia's only Miniature Bottle Club

Editorial / Cover Bottles / Etc.

In the Editorial last March I said "The club continues to prosper." In some ways this is true, in others, not so. Twelve members will find a notice attached telling them that this is their last miNiZ unless they pay their subscription. I know that at least some of those receiving the notice will wish to remain a member, and I hope all of you do. **PLEASE** pay your subscription when first requested. The subscriptions are CHEAP as they are subsidised by bottle sales.

Talking of bottle sales, our sale of club stock was a total failure, with only two members and no non-members taking advantage of it. We really do need to get the club stocks down so the sale is extended until the end of January 1999. Remember, it's 50 cents off each glass/plastic bottle and 10% off all ceramics. Fax or phone Pam on (06) 273 4184 with an order, or if you require an up-to-date list. If you have Internet access the list on our No.2 site (mine) is current as far as I am aware.

This miNiZ is not as thick as usual due to the lack of members sending in articles. My thanks to Jim Crawford and Pam Fowler and a reminder to the rest of you that a club is a cooperative, we all need to contribute something for it to work.

There may be a major auction of minis coming up in Palmerston North. The 'core' collection will be from one of our former members and probably contains something for everyone. The auctioneers usually ask us for an up-to-date list of members to post catalogues to. If you do not want us to pass on your name you must let me know by return post.

Only two cover bottles this time. The Havill's Mead for the 'Southern Hemisphere Round and Square Dance Festival' dates from 1994 but the members with standing orders have just been able to obtain some. It comes in the usual three colours, green, brown and blue. Pam has a few of these and some other oddment Havill's Meads for sale - you only have to ask.

The Koha Kiwifruit Wine was bottled for the Bay of Plenty Farmer newspaper in 1982. A former member obtained it for me recently. I apologise for the quality of the photo but the label is black on gold - murder to photograph. The name Koha is Maori. It roughly translates to 'Gift,' which is appropriate as this bottle was given away.

The Havill's Mead was taken with a Nikon '900' digital camera, which is certainly the future of photography, especially for newspapers and newsletters. I have recently borrowed one and been photographing much of my collection. If it had been half the price I would have bought it. The way prices are going, in less than a year it will be affordable, and a year later it will be a true mass market product. After a bit of experimenting the quality is terrific. You will be seeing some of the results in future miNiZ as I have photographed all my micro mini collection (1400) and most of my NZ bottles.

Finally, I want to wish the new Editor, or the three temporary editors (Colin Ryder, Ken Chin and Errol Brassett) the best of luck. **They need your support.**

David Smith

The World in Miniatures

MEXICO

Mexico is best noted for its Tequila and Mezcal. In case you don't know the difference between Tequila & Mezcal, it's all in the location & a worm. You see, Tequila & Mezcal are both made from the same type cactus. I am told that by Mexican law, only Cactus spirits made in the state of Tequila, can be called Tequila. If it's made outside of the state of Tequila, it is called Mezcal. One other distinction is that only Mezcal has the Cactus Worm in the bottle. Some even say it is a real treat to get to eat the worm.

In the center picture is a mini *Guaycura Licor de Damiana*. This mini depicts a headless, naked fat lady sitting down. There is a Red and Green Neck label, and this mini contains a yellow colored liqueur.

The first bottle on the bottom left is *Tequila Beamer*. This mini has a bright yellow label with a blue circle, and red & gold highlights through out the label. Next is *Dueno Anejo Tequila*. This is a

real nice new mini with a cork top. The label is tan and gold with a picture of a bearded man in a gold frame. I don't know who the person is, but it gives this label some class. The next mini is *Tequila Monterrey Calidad Extra*. This is a very old miniature dating to 1936, and has a colorful orange and yellow label with red printing. The next mini is *Cuervo Tequila*. This is another old miniature with vertical ridges in the glass bottle. The label is a somewhat plain black and white with red and dark blue printing.

The last mini is also unusual and interesting. It is *Vicente Cullar Tequila*. This mini is a straw covered bottle with an oval white, black and gray label. While the label may be drab by Mexican standards, the unusual point about this miniature are the pink and light blue strands of straw woven into the top on the bottle.

See you next issue with more miniatures from another country.

Jim Crawford





Prenzel Distilling Company, which took over the assets of Marlborough Distilling Company, have been good friends to mini bottle collectors. There have been 9 Fruit Brandies and 6 Liqueurs issued under the Marlborough Fruit Distillers label and 28 Liqueurs & Schnapps issued under the Prenzel label. Most of these have been shown in miNiZ over the years and many are still available from the club. No other NZ bottler has produced as many mini bottles, not even Basil A. Fitzpatrick or Bondpak.

Their Web site (www.prenzel.com) contains some interesting information and these frequently asked questions.

Q *What is the difference between a brandy and a liqueur and a schnapps?*

Complicated this one! A brandy is, in principal, a pure distillate as described above. This is what is meant by the German word "Schnapps." The word "Brandy" comes from the German word "Brenntwein" (Burnt wine). The German word for a distillery is a Brennerei.

A liqueur is not at all a pure product. It is a recipe which can vary enormously even within the same product type. The best liqueurs are made by soaking fruit or herbs etc in alcohol and filtering them so as to retain the colour and the flavour of the fruit. Sugar, gums, glucose, colouring agents etc. are then added so as to increase sweetness, mouth-feel and visual appeal. Liqueurs tend to be sold at a lower alcohol level than spirits but this is not always the case. Provided the alcohol level is over about 16%, they don't need any preservatives to be added - the alcohol performs that task naturally.

The Americans started to refer to liqueurs as schnapps and the Australasian usage has followed the American. There is therefore scope for misunderstanding between New Zealanders and Europeans. A German by "schnaps" will mean a very dry, colourless liquid with high alcohol; a New Zealander will mean a sweet, coloured liquid with probably reidlively low alcohol content.

The problem is not simplified by the occasional English usage of the word Brandy to indicate a liqueur - i.e. Cherry Brandy; a sweet cherry flavoured liqueur which is quite different to Kirsch - which is a brandy made from cherries!

Q *What is Sambuca?*

Sambuca is the Latin botanical name for elderberry. A liqueur made from eider-flowers and anise is traditional in Italy. The Italians drink only white Sarnbuca. Coffee flayours go well with it and the Italians often drop 3 roast coffee beans in the drink. (Even numbers of beans are considered unlucky.) The Italians call this "Con el Mosca" - a rough translation being "with blowies." Black Sambuca, which often contains a synthetic colouring, is a recent export gimmick. Prenzel's black Sambuca has a different flavour to others on the market as

we have chosen to colour ours with coffee.

Q *What is Creme de Cassis?*

A "Creme" is how the French describe a thick liqueur. Cassis is the French word for Blackcurrant. New Zealand blackcurrants seem to have a truly exceptional flavour and, though this is very much a traditional French drink, several French people have told us this is a better Creme de Cassis than any made in France.

A cocktail of a dash of C de C in a glass of wine is the most popular aperitif in Parisian cafes. It is called a Kir after Cardinal. Kir who lived in Dijon in the last Century and drank this drink with every meal. With a sparkling wine it is called a Kir Royale. Use it with a dry wine - it's not so good with sweet wines.

Q *What is Butterscotch?*

The basic butterscotch flavour comes from a mixture of malt and caramel.

Q *How is Prenzel Cream made?*

Dairy Cream liqueurs are a very high tech product. They have complicated mixtures of dairy proteins, fats etc. The art is to get them to hold together without the alcohol curdling the cream and the product going lumpy or separating.

The cream has to be homogenised; broken up into the smallest possible fat globules. These then wrap around the alcohol molecules and make them smooth to the taste. The smaller the globules; the better they encase the alcohol; the smoother the taste and the longer the shelf-life of the product.

Dairy cream liqueurs are always in dark bottles as exposure to UV radiation is very damaging to cream. Once opened, it is best to keep them in a fridge. We think you should get two years shelf-life out of Prenzel Cream.

We produced the butterscotch schnapps and then went to the NZ Dairy Board and asked them to produce the best, state-of-the-art, dairy cream it was possible to produce - irrespective of cost. We get the homogenising done under contract by a North Island dairy company. We are told that Prenzel Cream is the only butterscotch flavoured dairy cream on the World market.

Q *What alcohol is used in Prenzel Products?*

We use a mixture of different alcohols - particularly in the Prenzel Pro range. Some of the alcohols we distil ourselves from New Zealand fruits, others are imported. We import rum; wood-aged brandy; neutral spirit derived from cane sugar; neutral spirit derived from citrus fruits and neutral spirit derived from maize. The only spirit we never use is neutral spirit made from whey as it has a slightly different taste to it and can often spoil other flavours. Whey spirit is much cheaper than other alcohols and is used by many of our competitors. (Bailey's Irish Cream for one. In fact the only connection to Ireland is that the whey alcohol used by Gilbey's to produce it originally came from there - Editor)

WHAT KIND OF "ANIMAL" ARE YOU?

We continue the series with years 9 & 10, the Year of the Monkey and The Year of the Rooster

The Merry Monkey



Monkeys are fun and loving persons who are always cheerful and energetic. They are very clever. Give a monkey a boring book to read and he'll turn it into a Musical. Better yet, he'll invite everyone to see it free! That's how talented, creative and generous monkeys usually are.

If you go to a party, you'll find Monkeys at the center of attention. Their charm and humor is the key to their popularity. Sociable and diplomatic as they may appear, they can be deceptive sometimes - they hide their opinions of others beneath their friendliness. But they don't hide their emotion. You can probably tell how a monkey is feeling from miles away - he wants everyone to know how happy or depressed he is.



Monkey people are very good at problem-solving. Wherever you are, whoever you may be, if you've got a problem pick up the phone and dial-a-Monkey. Monkeys know how to listen closely and work out solutions at the same time. And because Monkeys' curiosity, they usually have a great thirst for knowledge. Still they have few scruples - they could be unreasonable sometimes, and they have the ability to persuade themselves and everyone around them to believe that they are doing the right things. Some say monkeys are self-centered, some say they are opportunistic, some say they are guileful, but monkeys couldn't care less - because they are also indifferent.

The monkey has a good chance of becoming famous or well known. Whatever he does, his charm and luck will make him successful. As friends, Monkeys are both loyal and devoted, as lovers, they can be passionate and yet flighty - they can fall easily in love but will get tired of the relationship and look for another.

Most Monkeys have one fetish - FOOD. They are not pigs, they don't stuff themselves with food, instead, they just have this habit of eating snacks whenever they like, and wherever they like. And one last truth about Monkey people is, they adore **bananas**. Go visit your monkey friend's kitchen, I bet you will find some bananas there.



The Enthusiastic Rooster



Rooster people are very observant. And most of the time, they are very accurate and precise with their observation. Perhaps, you can say that Roosters have a very keen "sixth-sense". With Roosters, what you see is exactly what you get. There are no hidden depths to the Rooster's character: he is neither complicated nor profound, rather, he is very forthright and straightforward.

The rooster likes to be noticed and flattered. He might dress a little flashily with this in mind, but in his heart, he is completely conservative. Roosters always appear attractive and beautifully turned out. They are sociable and love to receive attention.

Believe it or not, it is not an easy task to fool the Rooster. His mind is cautious and skeptical, with this perceptive gift, Roosters make excellent trouble shooters, detectives, doctors, nurses and psychiatrists. Roosters are always up, out and doing. You rarely see a relaxed rooster that sits quietly in the livingroom, doing nothing. They are also multitalented, and can become accomplished in many different ways.



All Roosters are extremely conscious about clothing and appearance. They may appear conservative but are obsessed with their look - they can spend hours standing in front of the mirrors and will not even wink when they spend \$500 for a dress. That doesn't mean they don't care about money, in fact, they love to compare prices and even if the bargain is only few cents or few dollars cheaper, they will be satisfied.

Though sharp, practical and resourceful, the Rooster also likes to dream. And because he likes to dream, he will disappointed the loved one, for the reality will never match up to the dreams he would like to share with her. Although he really is sincere about those dreams.

Rooster make great hosts and adore entertaining. The main virtue in the Rooster character is loyalty: they make devoted friends. They always keep their promises and are always true to their word. When Roosters love and admire someone, they will even catch the moon just to keep them happy.





The two monkeys at the bottom of the first page are from Gemini and Todhunter Mitchell. Both are brown with the second one holding a yellow banana. I have heard remarks about this being somewhat rude but it's all in the mind! The Gemini contains Passion Fruit Cordial and the T-M Mobana Creme de Banana.

The photo on the left on the second page is of a Golden Rooster. It was made for The Golden Nugget Casino by MBC and contains Bourbon. The middle photo shows the Rooster from the Sam Seng Chinese Year Set. On the right are a couple of playful monkeys from Lionstone.

Above we start with the monkey on the barrel organ from Famous Firsts. Unfortunately the label is missing so I don't know what it contains. Next to that is a little chick that will, of course, grow up to be a mighty Rooster. This is a glass mini with a plastic base. It contains Chicken Brand Advocaat. Underneath the chick is the Monkey from the Sam Seng Chinese Year Set.



Top right is Foghorn Leghorn. I'm sure he is known to all of you who, like me, grew up on Warner Brothers cartoons. This mini was made in Italy in 1975 by Alpa and contains Crema Cacao. Below him is a glass Rooster, one of three made by Hardy's. They are identical apart from the glass colour. This one is brown, I also have a clear glass and a milk glass.

Some old jokes just to fill the page.....

Yesterday scientists in Canada revealed that beer contains small traces of female hormones. To prove their theory they fed 100 men 12 pints of beer and observed that 100% of them started talking nonsense and couldn't drive.

A grasshopper walks into a bar, pulls up a stool, and orders a beer. The bartender pours him a tall, frothy mug and says "You know... we have a drink named after you." To which the grasshopper replies, "You have a drink named Bob?"

Flying South

Dianne Opie and Myself decided to fly south, not for the winter, but to attend a South Island club meeting.

We were met on Friday morning by Jess Mellish, who, knowing we are shopaholics, took us to engage in our favourite indulgence. We picked up some great bargains.

After dinner that night our host and hostess treated us to a wonderful impromptu fireworks display. Pity it was in their lounge but at least they can claim the cost of the repairs from their insurance. They tried to blame the 're-sculpturing' of the carpet on my smoking but I was having none of it.

On Saturday we went to Eric & Cheryl Sutton's place for the meeting. Although it was a small turn-out it was good to be able to finally put names to faces. One face that was no problem was Marj Lynch who, by coincidence, was also in Christchurch that weekend. Marj is the most regular out of town attendee at the Wellington meetings but Christchurch is usually out of the question.

Jess flew to Australia on the Saturday afternoon and neither Dianne or myself fancied Robin's cooking so that evening a group of us went out to dinner. Trevor Harvey took us to the airport on the Sunday for an uneventful flight home.

Dianne, Marj and myself were made to feel extremely welcome by the South Island members and wish to take this opportunity to thank them. We would encourage more of our North Island members to visit on a club meeting weekend if they get the chance to be down there. We certainly will be back, although, having seen the South Island tribal firework display ritual once, we would prefer not to see it again.

Pam Fowler

Cognac purists up in arms

FRENCH Cognac drinkers are outraged about a move to promote their beloved brandy as a fashionable aperitif that can be mixed with everything from tonic to vodka.

Purists are infuriated by the attempt to boost flagging sales with new products and a trendy marketing campaign.

"They are making a mistake — and I am being polite," said Surge Arrou, whose Cognatheque, in the French town of Cognac, sells 260 brands. "For years, Cognac has been the subject of superlatives, and now we are being told to drink it with Coca-Cola. It's idiotic."

The butt of Mr Arrou's anger is the National Cognac Interprofessional Board and the three companies that dominate the market, Hennessy, Remy Martin and

Martell. With annual sales in France falling from 14 million bottles to seven million in the past 15 years, the board has introduced a summer advertising campaign that targets tourists.

A board spokeswoman said the traditional market was made up of "elderly people" prepared to pay up to 1000 French francs (NZ\$345) a bottle. "We need to broaden our base," she said.

"You don't need to be a man and you don't need to be 60 years old to have access to Cognac."

The board's Cognac tasters say the spirit is best appreciated as a long drink with tonic or ginger ale.

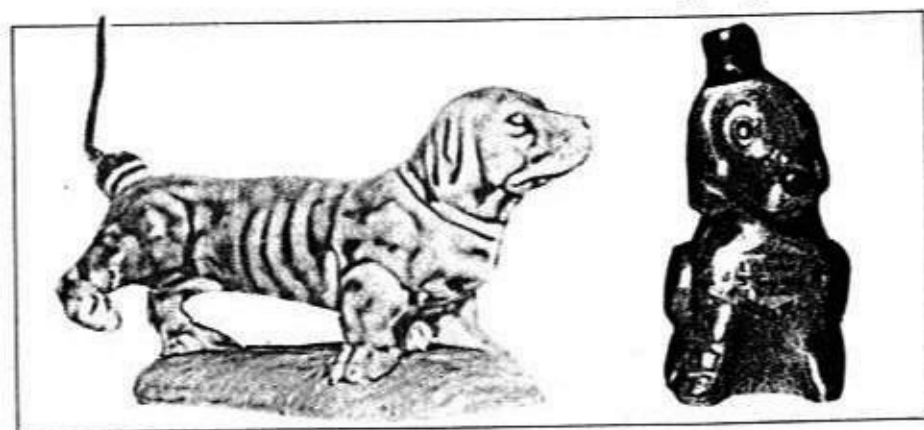
Even President Jacques Chirac has promised to do his bit by serving Cognac on the rocks as an aperitif. — *The Times*

This article is from *MINIATURE BOTTLE COLLECTOR*, SEPTEMBER/OCTOBER 1977.
 The theme of DOGS will be CONTINUED in the next miNiZ in 'What Kind of
 Animal ARE You?'



How much is THAT doggie...

by DAVID M. SPAID



We've had a few space limitation problems the last couple of times or this article and its bottles would have appeared previously.

So let's take a look at some different dog bottles which have been issued down through the years. And, we'll begin with that fellow who is showing his complete disdain for everything by raising his right rear leg.

This bottle usually comes in

a very pretty brown, similar to the brown color used in Bennington Pottery made in the East. There is some debate about whether this was actually a liquor bottle or an ink well. However, the sources which I would believe say that it was used for both purposes. In any case, it goes back to pre-prohibition times and is considered in the giveaway category.

Another character for the

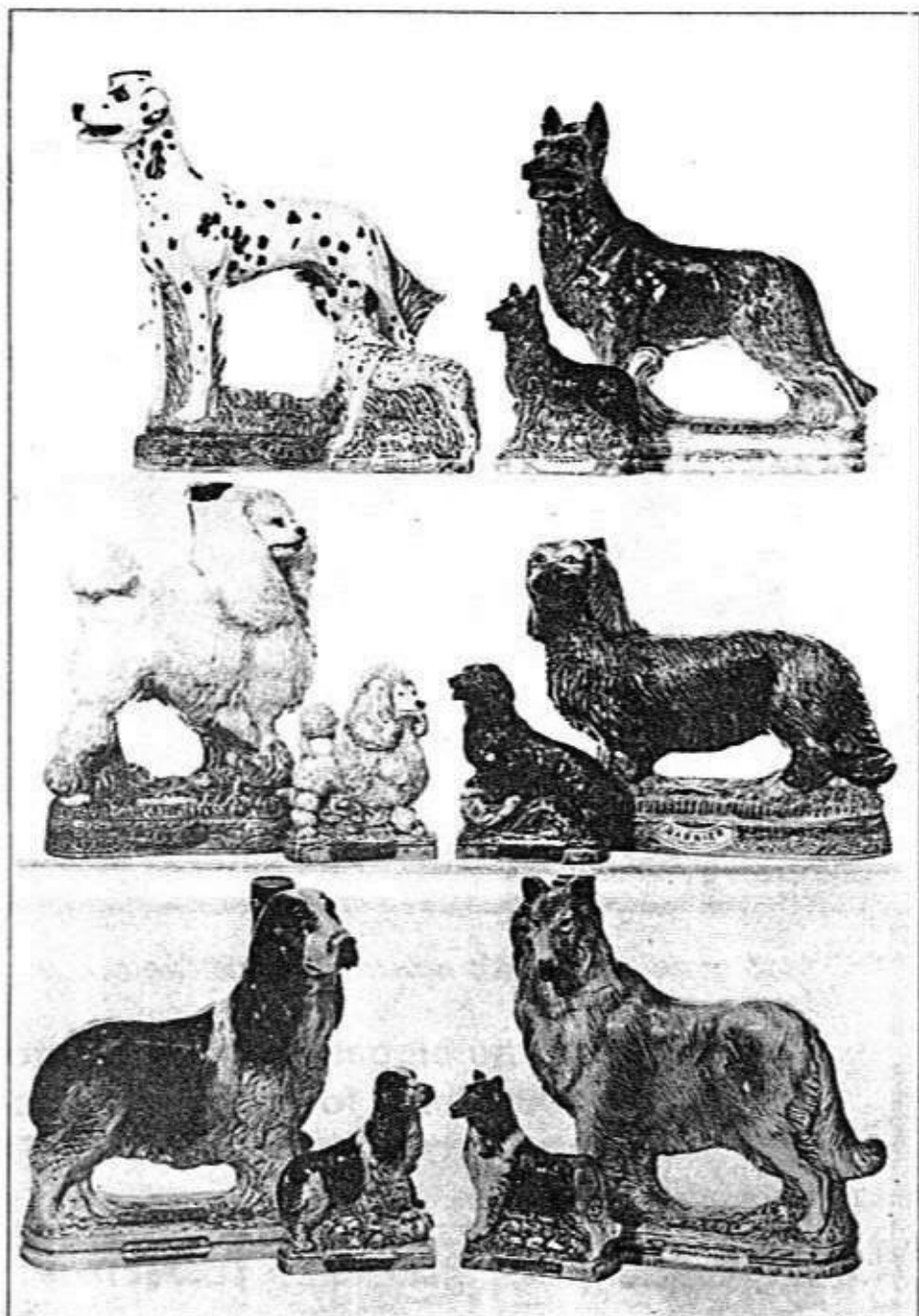
giveaway classification is the dog sitting up on his hind legs. He may come in other colors, however, I've only seen him in shades of grey and green. This one is a particular favorite because of that wonderful bull dog expression. He looks to be saying, "C'mon, gimme da food."

The next bottle is the strange looking dog with the funny ears. Possibly some of you have one or more of the Royal Shield bottles in your collection, but I would think any on the East coast would be quite rare. I've written about Royal Shield before and one of these times, the complete (as far as is known) Royal Shield selection will be shown.

This dog was one of many bottles sold here in Los Angeles in the mid-1930's but very few collectors today realize that this bottle was actually a miniature. You see, it's a very large bottle with only a small area inside to hold the liquor. It was imported from Mexico by Young's Market in L.A. and usually contained Pineapple Liqueur. The labels were decals and came off with the greatest of ease.

Also from Mexico comes the Anglo Swiss Vintager/Papillion fellow with those sad, mournful eyes. This bottle should be familiar to most collectors as the Anglo Swiss bottles have been pictured with some regularity. It's a quite plain bottle, but a real cutie. This one contains white creme de cacao.

Now we'll move to France for a look at the St. Galmier dog. This is one from a set of St. Galmiers which was issued in France many years ago. No one is totally certain exactly when they were issued but I'll



state I'm certain they are at least 25-30 years old...and, probably older. It is not the most attractive of bottles even though the expression is rather cute. The problem is the awful brown color. It contains Liqueur St. Galmier.

Finally we come to the set of six Italian made Garnier bottles. Now quite often in PBR we picture mini bottles but we seldom show the large counter-

parts here. So let this be an exception and take a look at both the miniature and 4/5 size Garnier dogs. Some of you will remember back a couple of years ago when we ran a picture of one of these dogs in the Let's Talk column. At the time we showed three variations of the same dog. I don't think any mention need be made of the breeds as that is quite evident.

More dogs another time.

--DMS--

Don't forget the Patea Weekend and AGM on 20/21 February. Let Dianne or Ron know you are coming (phone 06 273 4271). It looks like it will be a good turnout this year and a great weekend.

ODD SPOT

FROM NEW SCIENTIST MAGAZINE



After a can or bottle of carbonated liquid has been shaken violently, is it possible to calculate how long it should be left in order for it to reach equilibrium and not deposit its contents over the drinker?



Bring the container close to your ear and listen for the fizz. If there is a lot of noise inside the container, then the liquid is still volatile and it should be left a short while longer before opening. After a few minutes, the noise should have subsided and that is when the liquid will not explode all over you when the can or bottle is opened.

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What, Rubbish?

Brenton Air, Cape Mentelle's viticulturist, reports from California on organic trends in the vineyard.

The foundations of Cape Mentelle's new organic vineyard at Witchcliffe, just south of Margaret River, are already underway. A fine incentive for my visit to California where organic viticulture is definitely not considered a load of old rubbish.

My travelling companion was Tony Scherer, a professional compost maker (that's his description), from Perth.

We travelled from Los Angeles to the Napa via the San Joaquin Valley, and back again via the Central Valley. Two thousand miles interspersed by a host of healthy and happy organic vineyards.

One of the most interesting sights was at a small place called Arden, about 100 miles north-east of L.A. It's rubbish city!

Every day 1000 tonnes of waste arrive at the community recycling centre on trucks from L.A. It's laid out in windrows about 6 metres wide and 3 metres high, by 800-1000 tonnes long.

The rows are soaked with compost activator and water and the heaps turned regularly by two huge machines operating 24 hours a day until the mulching process is completed, about 120 days.

The resulting compost was like rich dark loam which was then reloaded onto trucks and shipped off to vineyards across the state, the 'starter kit' of many organic vineyard programmes.

Of the 1000 tonnes of starter waste, the only material that finished in landfill was one tonne of plastic.

That's a spectacular result and one which should encourage municipalities all over the world. What better way to overcome waste disposal problems than by turning it into mulch.

The vineyards inspected ranged from huge commercial operations, producing over 1 million cases a year, down to the fascinating vineyard and winery run by the Cotourri brothers in the Sonoma district.

The Cotourris spoke of their passion for red wine with an almost religious fervour and the entire process from vineyard to bottle was organic. The end product, a full-bodied rich red, was sold at the upper end of the fine wine market to devotees across the country.

What was particularly interesting, was to see the incredibly primitive conditions in which their wine was made. The winery building was a galvanised shed with very little insulation, the barrels were stacked four high with about 300mm roof space and the barrel chocks had been hacked with an axe from local timber.

Under these basic conditions, using minimal winemaking practices, Tony Cotourri manipulates his wines to a very marketable product.



Brenton Air in his pile of old rubbish.

Wine sales are deemed a bonus by the brothers, who reckon if the market failed they could deploy the entire stock for personal use.

The trip sprouted plenty of green-fingered notions in my head, but its major legacy was the realisation that organic viticulture is nothing new. In fact, many of the methods used go back to my childhood in the Southern Vales region of South Australia.

"Organic viticulture is nothing new..."

Cover crops are used extensively to build up the soil and as a harbour to encourage natural insect predators. Weed control methods were the same as we used 30 years ago, mostly mechanical, utilising all sorts of innovative machinery.

Vine nutrition was probably the most varied aspect but most of the vineyards used compost as a starting point with an assortment of foliar sprays concocted from the compost. These also help vines resist fungal diseases.

By the end of the trip I was quietly confident that Cape Mentelle will be able to successfully adopt many of these simple farming practices at the new organic Foxcliffe vineyard. Especially if we adopt the philosophy most often expressed by experienced Californian organic viticulturists - "Keep it simple and don't look for problems."

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: PNMBC, P.O. Box 384, Wellington, New Zealand

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

AS MANY RUMS AS THERE ARE ISLANDS

There are 26 named major island groups in the Caribbean, and hundreds of individual islands. There are almost as many different rums, each with its own flavour and character. A tasting trip through the rum islands could be as varied and interesting as a journey through vineyards.

Rum is made by fermenting and then distilling the juice from sugar cane, or "blackstrap" molasses, which produces a sweet, rich, slightly fruity flavoured spirit, which can be ideal as a base for a wide variety of mixed drinks. The best are superb just by themselves.

The famous Black Heart rum is made in Guyana, as is Lamb's Navy Rum. This rum style is full flavoured, dark and rich. A hearty rum.

Puerto Rico is the largest producer of rum in the world,

making rums which are light and smooth. Ron Barbado is an example of this style.

From Jamaica come some of the best rums, rich and fruity and very aromatic. Myers is one of the most renowned of them all.

Rum connoisseurs consider Mount Gay from the island of Barbados to be amongst the very finest of all Caribbean rums. It is medium bodied, aromatic and mellow.

These are a few examples of some of the hundreds of different rum brands and many flavours found in this beautiful part of the world.

If you can't afford to visit the clear blue waters, sandy beaches and tropical dream world of the Caribbean, perhaps a rum will do instead.



NOT PIRATES, MUTINEERS

In keeping with the nautical traditions and rebellion in the history of rum, the name chosen for one of the finest rums now available has a bit of both, "Bounty".

Made from premium Fijian sugar cane, this rum has made quite a name for itself as a rum of high quality, and is selling very well around New Zealand and in the Pacific.

The name "Bounty" recalls the famous mutiny on that

vessel over 200 years ago when Fletcher Christian led a revolt against the captain, William Bligh, and set him adrift in an open boat with a few supporters and officers.

Captain Bligh, in one of the greatest small boat voyages, navigated over 2,000 miles to reach safety.

The mutineers escaped to isolated Pitcairn Island, where they lived out their days, unfortunately without rum.

THE RUM THEME CONTINUES WITH 'COCKTAILS OF THE SEASON' ON THE BACK COVER

Welcome New Members

Gary Pasfield 3a Wetlands Grove, Bexley, Christchurch (03) 388 9560
(my apologies to Gary. He has been a member since early this year but got lost in the system)

Lou-Anne Vliegthart P.O. Box 37403, Faerie Glen, 0043, Pretoria, South Africa

Change of Address

Richard Beaver 73 Rawhiti Avenue, Matamata
Erin Turnbull 82 Radiata Street, Hamilton (07) 853 6160 E-mail: toad@xtra.co.nz

Date, Time & Place of Meetings

17 th January 98	BBQ LUNCH & SWAPMEET	SUNDAY 12.00 noon at the Goodman's, Settlement Road, Te Horo
20 / 21st Feb 98	AGM & PATEA WEEKEND	SATURDAY / SUNDAY - AGM @ 2.30 Sunday (see below)
21 st March	BBQ LUNCH & SWAPMEET	SUNDAY 12.00 noon at the Ryder's, 20 Prospect Terrace, Johnsonville
18 th April	MEETING	SUNDAY 2.00 at the Butcher's, 60 Discovery Drive, Whitby
15 th May	POT LUCK MEAL	SATURDAY 6.30 at the Chin's, 29 Norton Park Avenue, Lower Hutt
20 th June	MEETING	SUNDAY 2.00 at Colin Kilpatrick's, 6 St. Edmund Crescent, Tawa

Nobody has given me a list of South Island meetings for 1999

What about some meetings up north? Any volunteers?

Just a reminder about the AGM and annual weekend away in Patea.

The weekend is 20/21 February, although you are very welcome to turn-up on the afternoon/evening of Friday 19th, as many of us will do. This year we have lots of places to sleep as Ron has built an accommodation block for his diving courses and back-packers. The full facilities, including the pool and sauna, will be available.

We are spit roasting a hogget again and, by popular demand, doing another (short) car treasure hunt and having a petanque tournament.

The cost is \$10 per person for adults and \$5 for children (for the accommodation) with about another couple of dollars per person for the spitroast.

The AGM will be after lunch on the Sunday, with a swapmeet before lunch.

A number of people who have not been, or not been for some years, have said they are attending, so it will be a great weekend.

Cocktails of the Season

FAMOUS RUM DRINKS

One of the best things about rum is the way it mixes so well, with some of the concoctions made from it being as famous as the original drink itself.

The oldest of these drinks are the "toddy" which had their beginnings in the traditional Royal Navy blend of rum with water, and sometimes some sugar. The following recipe is a classic:

with lemon, orange, and lime slices.

The other famous rum drink is based on white rum, with its lighter, more refined flavour. It is possibly the most fashionable rum cocktail.

PLANTER'S PUNCH

In a cocktail shaker place,
ice

equal parts of dark rum and lime juice
sugar syrup

shake vigorously and strain into a highball glass filled to the brim with ice cubes. Top up with orange juice, garnish

HOT RUM TODDY

In a 300ml glass mug mix,
a triple shot of rum
2 teaspoons soft brown sugar
a pinch of cinnamon
a twist of lemon

juice from one lemon
top up with hot water, and stir well.

This drink is ideal for bleak winter nights in front of the fire, but rum is a hot country drink, and so is just as famous long and cool. The plantation owners, or planters, each had their own special recipe for these hot weather coolers, punches as they were called.

DAIQUIRI

In a cocktail shaker place,
crushed ice

triple rum
juice of one lime
teaspoon of sugar
egg white (optional)

shake vigorously and strain into a chilled, short, cocktail glass.

These are just three of the hundreds of cocktails which have helped to keep rum so popular. They are each worth a try.

Rum 'n' Coke

One hot Havana afternoon during the Spanish-American war, an off-duty US naval lieutenant tipped a shot of Bacardi into his Coca-Cola. It is fair to say that he sort of started a trend. Such are the unintended consequences of unremembered wars.

The good lieutenant's presence in Cuba came about as a result of the mysterious sinking of a US battleship, the USS Maine, in Havana harbour — an event which prompted America's intervention in Cuba's struggle for independence from Spain. His accidental piece of alcoholic alchemy was immediately dubbed the "Cuba Libre" in honour of Cuba's newly won freedom. It resulted in an ongoing Romeo and Juliet marketing act which has seen the noble rum and that dark fizzy stuff become the world's most popular mixed drink.

So important has the blend become to Bacardi International and the Coca-Cola Corporation that they have become positively paranoid about it. The companies devote considerable resources to policing the marketplace in an effort to ensure that should you order a Bacardi and

Coke, your happy, laughing, smiling neighbourhood bartender doesn't serve up a Ron Rico and Pepsi instead.

As for that excellent feller George

Byron, one hopes his feel for religion bettered his apparent appreciation of the effects of rum on the spirit. "Calms" is not a word which springs readily to mind. ☛

*** A Matter of Proof ***

Overproof rum has developed a mystique all its own. Its devotees and detractors claim benefits and drawbacks ranging from its propensity for encouraging chest hair growth on drinkers of either sex, to a marked similarity to proprietary rust and paint removers.

"Proof" is an arbitrary system used to measure the strength of a spirit. (As in Ghost Busters? - Ed) In earlier days of Imperial glory, English excisemen were charged with collecting duty on imported rum above a certain strength. This was established by pouring a gill or so of the rum onto a handful of gunpowder. If the resultant porridge ignited when touched by a match, "proof" was deemed proved and duty was payable.

The demolition rate of customs houses is unrecorded, but flash point - set at 100 degree proof - was determined at precisely 57.1% alcohol by volume. The Americans thereupon adopted another system under which 100 degree proof was taken to mean 50% alcohol. Confusion reigned.

The International Organisation of Legal Metrology has now imposed a global standard which simply indicates the percentage alcohol, by volume, measured at 60 degrees F.

Rums previously marketed as 'underproof' will now be marked as containing 37.5 to 40% alcohol. Those previously sold as OP will have around 50% alcohol, whilst those big black rums previously marked '33 degree OP' will have a massive 75.9% alcohol.