

Issue 59

Summer 2002



MINIIZ

THE NEWSLETTER OF PORT NICHOLSON MINIATURE BOTTLE CLUB



Australasia's only Miniature Bottle Club

EDITORIAL & COVER BOTTLE

MiNiZ is here again and for once it's not late.

This may however be the last for some time – for two reasons. Firstly I will be away from home working most of the time over the next few months, both in NZ and overseas. I will see what I can find in the way of minis to show you when I return. Secondly, if it had not been for Jim Crawford, this would be a David Smith newsletter. This is your newsletter and, as usual, I exhort, implore, urge, encourage (and anything else you can think) you to get some articles into me. As much as possible I would like them electronically (email or on disk) but ALL contributions are welcome. If you believe that you are useless at writing articles, and few people are in reality, send me the facts and pictures and I will happily put it together.

It is unfortunate that there are not more colour pages. We thought that we had found a way of funding the extra cost of colour but unfortunately that has not worked out. I do have another idea that I will put to the January meeting so we may well get back to having a substantial amount of colour. You will know when the next miNiZ is published.

Note that we have yet another new club email address: minibottles@xtra.co.nz and that mine has changed also (see below). Voyager has decided to quit the residential market so we lost the old address. We have also lost the main club web site, although the alternate site is still on-line at <http://www.geocities.com/drinkslinks/>. Voyager hosted our web site for almost 6 years using my free allocation. It needed an interface re-write so now is the time to do it before we settle on a new NZ hosting service. Only trouble is, I don't have the time. Anyone who wants to help with this should contact me. It really is a pity that we have lost the old site. I tried a search on 'bottles' this morning and the second and third links were our site.

The cover shows a new 'shot' type mini. This does not say on it that it is made in NZ but clearly it is identical to the Portion Pack minis – and it is Waikato Cream! I wonder whether there are other provincial creams, Canterbury, Taranaki etc.? Has anyone seen any others? Keep a look out and if you do find any, buy one for me. On that subject, PLEASE keep your eyes out for new bottles on sale in NZ, either imported or NZ bottles. Share the information with me and I will share it with all the other members. MiNiZ can only be as good as the information received by me. Also on the cover is the new Milford single NZ malt that I told you about in the last miNiZ.

The Waikato Cream appears to be the only new bottle around. If you have a computer, a bit of spare cash, and want to buy some more minis, you might like to try www.ebay.com. It is the world's largest auction site, always has minis for sale and a number of members already regularly use this. Tip: Ceramics are usually called Decanters. Watch the postage cost though as this can make a 'good deal' expensive.

I had some very positive feedback from members on the last issue, all of it positive I'm glad to say – a big thanks to all those who took the trouble to write. Don't forget to let me know what you think – good or bad!

David Smith EDITOR

PS. You have no excuse for not being able to get in touch with me. minidavid@xtra.co.nz
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Good Things Come in Threes

Corny title you must admit but any excuse for showing you a few colourful bottles.

The first picture are of three Czech liqueurs that are to be used sometime as a club prize. They were sent to us by Jaroslav Kuba as a few complimentary extras when we ordered the Czech jugs last year. The first is Kokos (coconut) Liqueur, followed by Cherry Liqueur and Broskvova Vodka, which is not a vodka but a liqueur. Why? Because all are 40ml, 21% and 21% is not spirit strength.



Next up we have three little animals from Robin Mellish's collection. Father Christmas contains Cherry Liqueur, the Rabbit has Kiwi Liqueur



in it and the Bear Naranja. All are 30cc, 20%

Next we have three glass lanterns that were formerly in my collection. They now reside in Australia with Warwick &



Amanda Columbari. The first two are from Sam Seng in Hong Kong and I think are still available from the Hong Kong Miniature Liquor Club. The final one is a Nannerl Curacao from Austria. I picked this one up in Australia in the late 80's. I had a clear out of my minis late last year, once again slimming it down to what I consider the 'core' collection. Amanda was in the right place at the time. Sometime in the future I will be having an auction of the other bottles I culled but time is too short at present.



We might as well stay with Nannerl for the next picture, 3 Cellos. The three are from three different sets but all are 0.1l, 20%. They contain Curacao Liqueur, Slivowitz and Cherry Liqueur and all belong to Robin Mellish.

The next bottles light up the lives of quite a number of collectors. There are several sets of E.V.E.L.T. light bulbs (look out for the bolts also). These are some of the newer ones, again from Robin's collection. They contain Crème de Menthe, Coffee Expresso and Blackberry.



The three flasks are part of a larger set owned by David & Val Fretwell. They are from Switzerland and contain a variety of liqueurs. The Gold Schnee has a considerable amount of gold flake in it.

Finally we have three figurals from David & Val's collection. Rutherford made the Clan Grant clansman and he is, of corse, filled with Scotch. The next bottle, Deacon Brodie's Tavern, has in it, I think, McLech sherry. Cornish Mead fills the final bottle, King Arthur.



Hopefully you enjoyed seeing these 21 bottles, I will bring you some more in the next miNiZ, space permitting.

David Smith

What Kind of "Animal" are you?

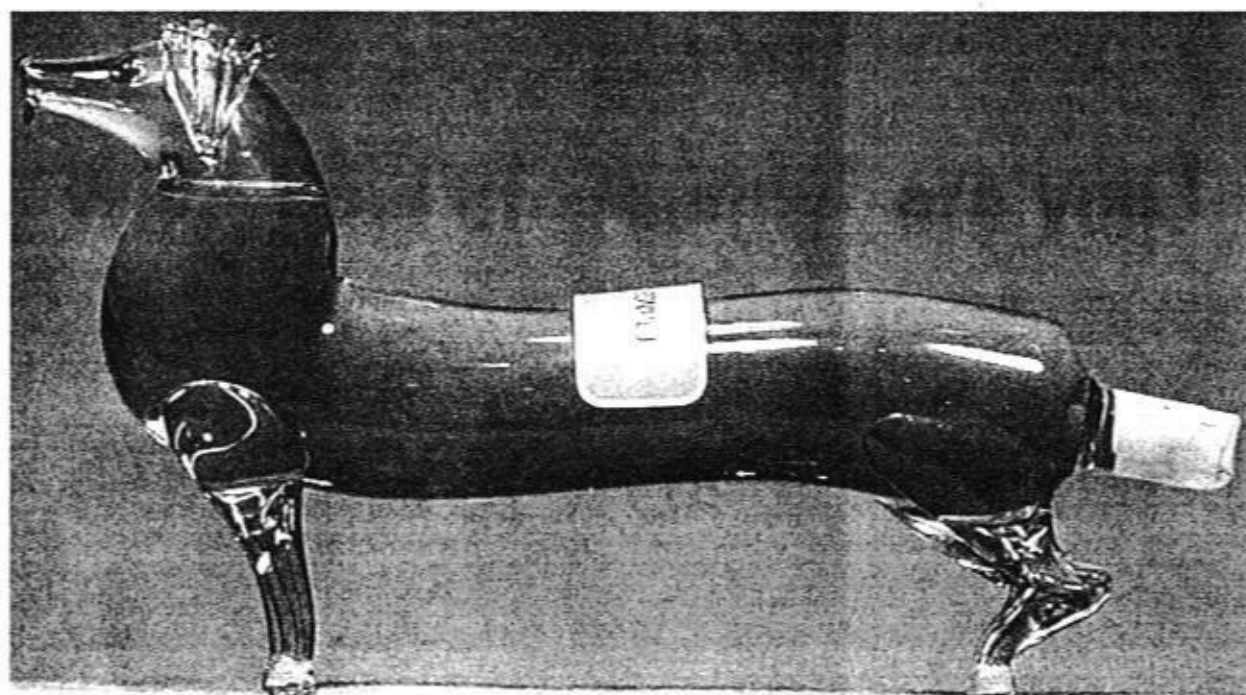
We conclude this much delayed series with years 11 & 12, The Year of the Dog and The Year of the Pig. I hope you have all enjoyed seeing these bottles and learning about something that is 'foreign' to most of us (and hocus pocus to many of us!).



At the left of the picture on the left is shown a ceramic dog by French company, M.A.B. This is white with a gold trim and contains Vieille Cure. In the middle is a pink Chinese Dog by Drioli and on this end is another white dog. This has some brown pastel highlighting and the face and collar are picked out in black and red. It was made by Garnier.

Below we have a rare example of an Australian Baitz blown glass 'Sausage'

Dog, otherwise known as a Dashund. The one shown contains Orange Curacao and has the most modern of the Baitz labels. Another of these minis I have seen has an older label and contains Creme de Menthe.

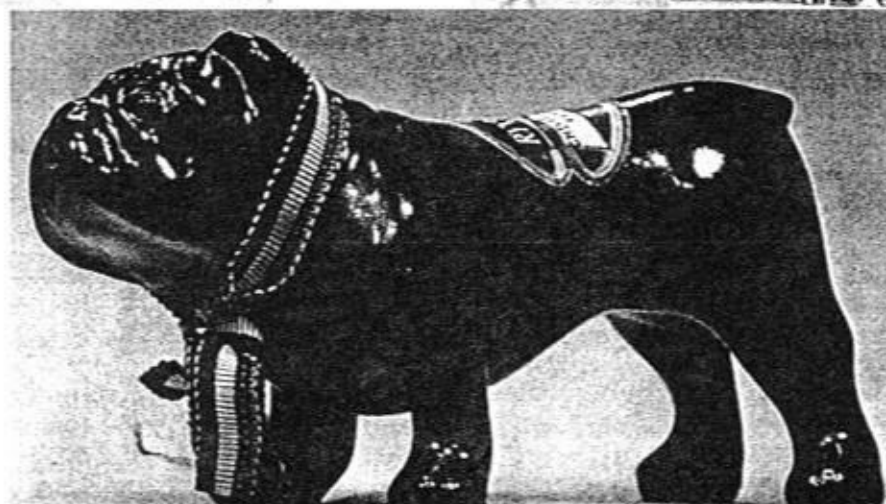
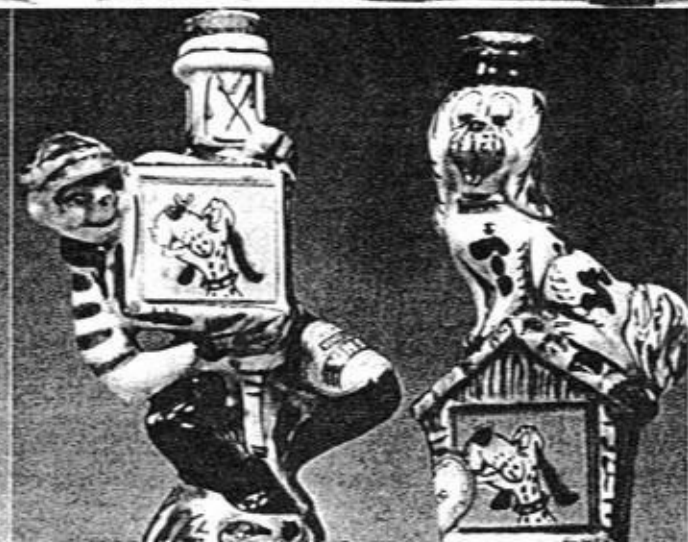
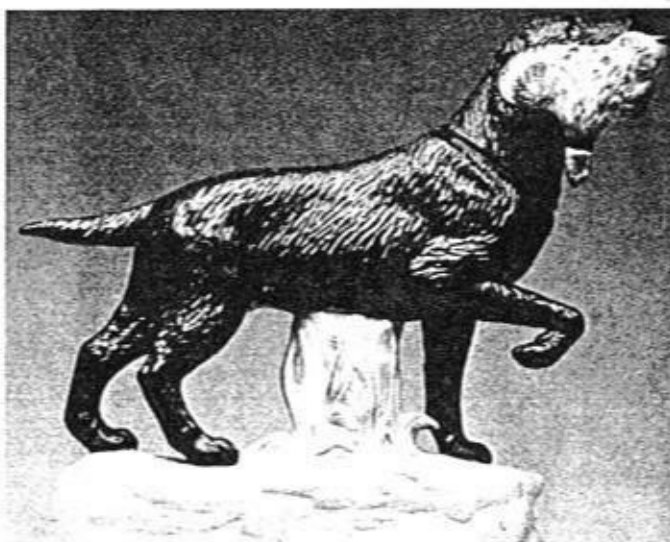
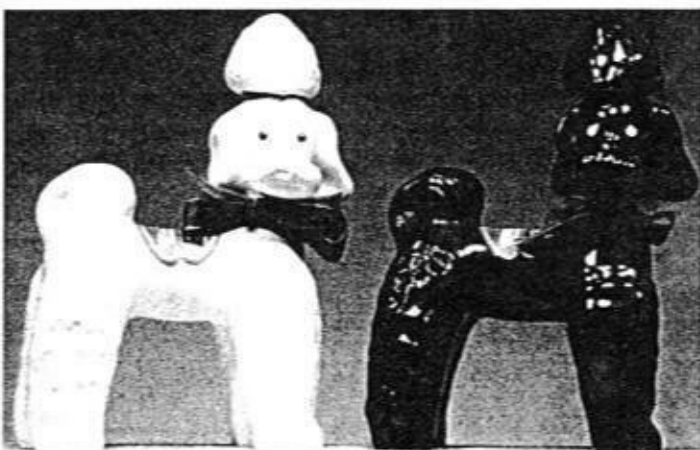


The second page starts off with a matched pair of black and white poodles from Rynbende. For some reason the black is far rarer. Both contain Cherry Brandy. Next up is one of two Black Labrador dogs from Ski Country and, as always with Ski Coutry, this contains bourbon.

Next to that is a dog standing on a kennel. In the kennel can be seen another dog that is having

trouble with a fly landing on his nose. The second dog is a prismatic picture, so as you move your head the fly appears to land on the dog's nose. The man leaning on the lamppost is looking at the same prismatic dog picture. These minis date from about 1960. Such pictures were common then on all sorts of things. They were made by Boccaccio of Italy and are part of a series.

Below the Labrador is a great mini from Rynbende. This English Bulldog is basically

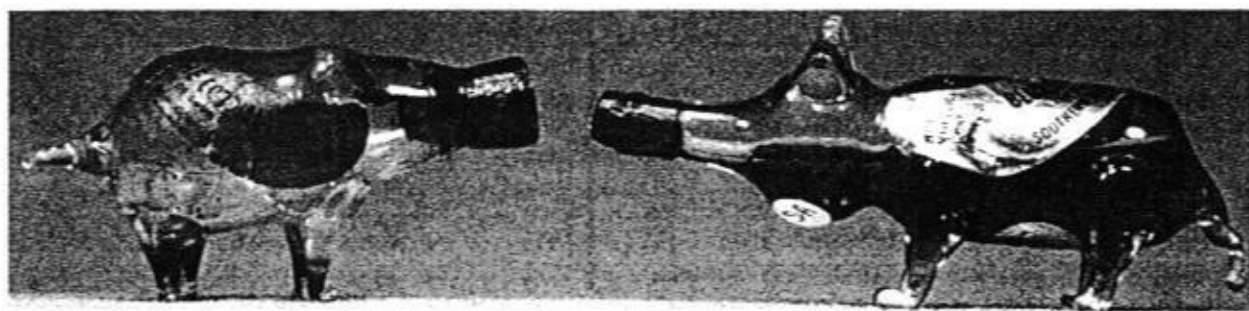


brown and has a red, white and blue ribbon around it's neck. It dates from the 1960's and contains cherry Brandy.

The next photo shows The Year of the Dog and The Year of The Pig 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 have now been shown. The set is available from the Hong Kong Miniature Liquor Collection and is very good value.



The first picture on the next page shows Two pigs from Southern Sales. These date from the 1920's or 30's. I bought them both in a small antique/junk shop on cape Cod on my long trip to the US. The little one on the left used to contain Crème de Menthe



Cordial, but it is, not surprisingly after 80 years, now fully evaporated. Far more surprising is that the other one is nearly full of Blue Curacao Cordial.

On the right are Porky Pig and Petunia Pig. They are probably known to all of you who, like me, grew up on Warner Brothers cartoons. They were made in Italy in 1975 by Alpa and contain Crema Cacao. There are more than a dozen in this series in mini size and a couple a little larger.



Well, that's it for this series. Sorry it took so long to complete but I hope you think, like me, that it was worth the wait.

Long, long ago I started a series on the Nevada brothels. I had no excuse for not finishing that one and was always 'gonnah.' It has been so long now that I will start a new series in the next miNiZ.

David



Not Genuine

The bottles on the right were shown to me by Robin Mellish. Great I thought, more NZ bottles, and rather nice cobalt blue ones at that.

Alas, upon closer inspection I found that they contained Kahlua AND Irish Cream Coffee Syrup – shucks!





REUNION ISLAND

by JIM CRAWFORD

The Indian Ocean doesn't have a lot of islands like the South Pacific, but there are several islands in the Western Indian Ocean which have produced some real nice looking miniature bottles.

Réunion, a French controlled territory, is one of those which have been producing some great mini bottles for a long time now. Réunion is the largest of the Mascarene Island group, and is located just southeast of Madagascar.

The Portuguese actually first discovered **Réunion** in the early 16th century. In 1643 it was claimed by France who changed the name to Bourbon, and in 1793 they renamed the Island to Réunion. It has remained a French colony since then, except for a brief British occupation from 1810 to 1815.

I have 5 different sets of miniature bottles made from the mid 1980's up through 2001. There are most likely more, but if you ever have a chance to get a set, don't hesitate, because they are all vary appealing miniature bottles.

The oldest set I have is represented by the first bottle on the left, and dates to 1984. This particular mini is **Punch Planter**. All the labels in this series were the same except for the center, which varied depending on the bottle contents.

Around 1989 the labels changed. The next mini is **Goyavlet Liqueur**. The bottle remained small, and again the label represented the specific type of fruit content the bottle held. Next is another **Punch Planter**. This label design came out in 1993, and like the minis from the mid 1980's, were the same except for the center, which varied depending on the bottle contents.

Around 1999, the bottles grew a little taller and the labels were changed greatly. The next mini **Rhum Langevin** gives you an example of the new label design. Unlike this label, most of the labels in this series were various shades a pastel color and depicted the type for fruits used in the various punch liqueurs.

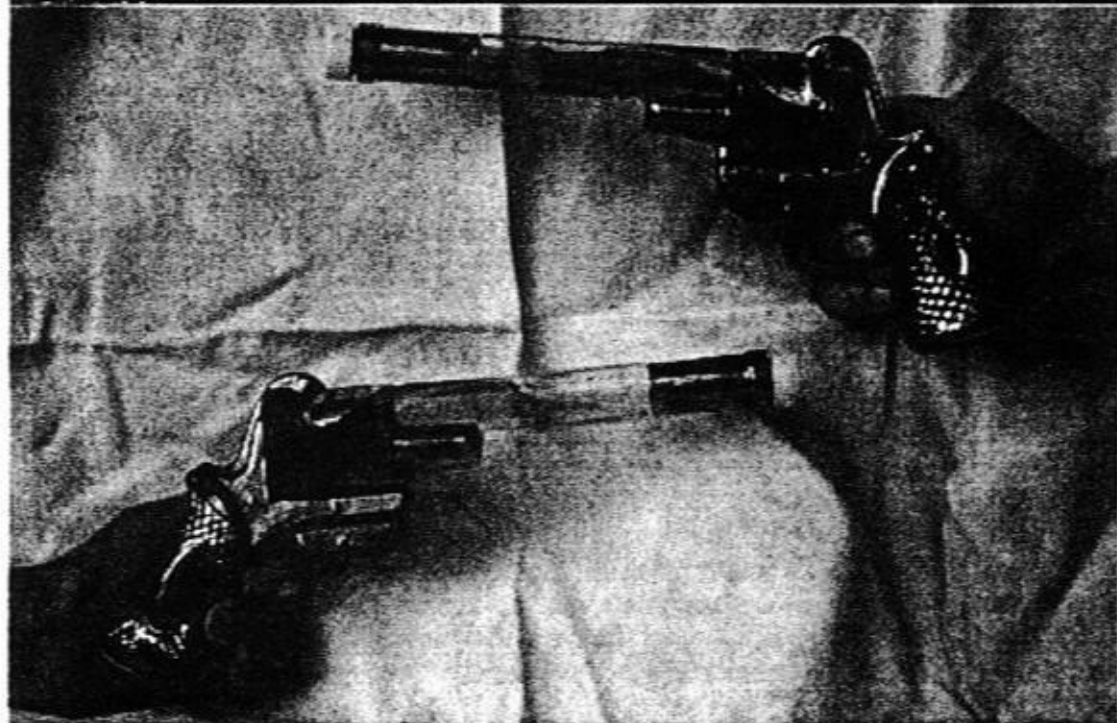
Finally in 2001 a special set of 5 limited Rhums was issued. This mini is **Rhum Agricole**, and comes in a very attractive squared off bottle. The other 4 bottles include Rhum Blond, Rhum Traditional, Rhum de Plantation, and Rhum Vieux.

Jim is a leading member of the Mid-West Miniature Bottle Club and has been a member of PNMBC for a number of years. Among other bottles Jim is trying to put together a collection of minis from every country and territory in the world, including those that have changed names. He is currently looking for bottles from Azerbaijan, British Honduras, Corsica, Crete, Ceylon, Iraq, Surinam and all Pacific Islands except Fiji, Hawaii, and the Cook Islands.

Hunters & Guns

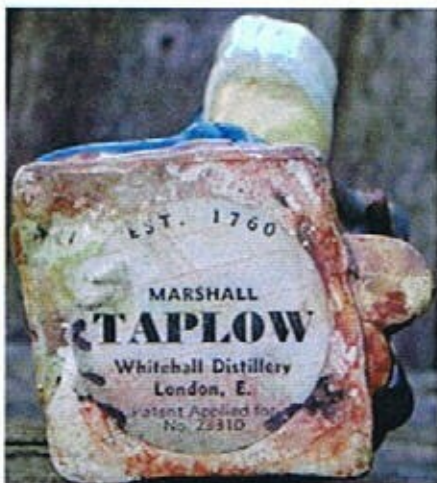
Four great bottles that speak for themselves.

These two Hunter Flasks, from David & Val Fretwell's collection, were made by Clan Tartan, although I don't know how old they are. They look like ceramic but are actually milk glass. Clan Tartan Scotch is in them.



These Baitz pressed glass guns come from Australia and so does the hand on the right! They are two of four that Robin Mellish has picked up over the years. 1960's we think.

David Smith



TAPLOWS

One of the nice things about viewing other people's collections is that you get to see some fascinating bottles, or in this case, bottles and jugs.

These two bottles and five jugs belong to David & Val Fretwell, who are looking for more information about them. They think that they are 1950's and believe



that there should be a sixth jug. Let me explain.

The Gin bottle originally came in both the Queen Elizabeth and Beefeater. The Sailor and Pirate should have a bottle of Taplow's Rum in them (anyone got one for sale or swap?). The Bagpiper had the Scotch in it and presumably there should be another Scotch jug.



At left are three Taplows micros from my own collection. These were made in England by Gold Seal between 1948 and 1958. The Gin is an identical label to the larger mini but the Scotch is different, suggesting only a short time went by between the making of the two sets.

The White Ensign Rum has a great label. I have seen the larger mini of this and think that this is the same as the micro also.

Any other information you can provide for David and Val (61 Port Hills Road, Heathcote, Christchurch) will gratefully received.

David Smith

KLM House #82



Maastricht, Huys on the Jeker

The 82nd house, located in Maastricht and known locally as the "Huys on the Jeker", was built sometime around 1665 on a bridge that spans the narrow Jeker River.

The Huys on the Jeker was originally the home of the rector of the "Grauwzusters", an order of Augustine nuns that lived in a convent behind the rector's house. The building is characteristic of Renaissance-period architecture in the Maas valley. The building now serves as a private residence.

The original houses, Nos. 1-45, were made by Rynbende, then Rynbende was bought by Henkes, who again made Nos. 1-45. Henkes was in turn bought by Bols who extended the set but note that all are still being made, not just the latest number.

The KLM Web site, http://en.nederland.klm.com/Business_Class/Miniatures/miniatures.asp has pictures of all 82 if you wish to take a look. The web site states:

For more than 40 years, KLM has presented its most valued customers with a unique gift: a fine Delft Blue miniature of a traditional Dutch house containing a touch of Dutch gin. Over the years, these miniatures have become sought-after collector's items and many passengers will go to great pains to complete their collection. KLM World Business Class passengers continue to receive and enjoy this eminently collectible gift.

Little Liqueurs

This is an article written on my year long trip (1999) and never published.

Many of you will know that one of my passions in collecting is micro minis. I have over 2700 of these if you count replica bottles and cans as well. There are hundreds (possibly thousands) of wines of every description, hundreds of Scotch and other spirits, hundreds of soft drink bottles (heavily represented by Coca Cola) but the liqueurs are a very under-represented group. Many of you will have seen the liqueurs made by Alpa, so I will not show you those, but in this article I will show you many of the others in my collection.



The first two bottles above are from the Gold Seal set. What is called Gold Seal is actually two sets sold, mainly in Britain, from 1948 - 1958. I understand that there are a total of 280 different bottles, so I have a long way to go to get them all. About 40 or 50 different ones of these must have been imported into NZ as they turn up fairly frequently. The first is Grants Morella Cherry Brandy. Note that cherry brandy is USUALLY a liqueur and not a brandy. Fermented and distilled cherries are usually sold under the Eau-de-Vie (water of life) name.

Morella has a cream label with pale green and purple highlights and black writing. The second bottle, Bols Cherry Brandy, can be found in bottle stores in NZ today, although the label has changed. This label is blue with white and red writing. Next come three bottles from Argentina. Campari Bitter is a well known French liqueur. It is probably familiar to all of you as the label has changed little over the years. Next is Boyerito which, I think, is a boysenberry liqueur. The label is mainly blue and red. Finally in the first picture we have Ripober Blanco. I think that this is a liqueur and not a wine but I could be mistaken. The liquid is bright yellow and the label mainly orange. The writing is black with pale green behind.

The next three pictures show a very attractive set of Argentinian micros. Most Argentinian micros are of poor quality so these ones stand out. The set is made by Tres Plumas. First is Guindado. Does anyone know what this is made of? Second and third are Marachino (cherry liqueur) and Ciruela, which, from the picture, may be citrus blossom. The next picture starts with Licor De Huevo, again, does anyone know what this is? The other two are very familiar, Crema De Cacao and Curacao. The final of these three pictures shows Creme De Frutilla, which appears to be mixed fruits, followed by the familiar Crema De Menta (creme de menthe). The final bottle is Fino Amarillo. I feel as if I should know what amarillo is - can anyone help? DOM Benedictne is a very common liqueur. This little one is a plastic replica from a key ring.



Below we have another Campari, again a plastic key ring replica. The next bottle is Pfefferminz-Likör, which I guess is German and means peppermint liqueur. The next bottle, again, needs no introduction as Cointreau is known the world over. This one is from the Gold seal set as is the next bottle, Cherry Heering. This is a cherry liqueur from Denmark. The label is white with the medals the liqueur has won and most of the writing in blue and the large writing in red. The tiny Campari is dolls house scale. Last mini on this line is Mrs McGillvray's Scotch Apple. This is a dumpy clear



round bottle and may just be over the size I personally think of as a micro (maximum 15ml).

The last two bottles were bought in a wire crate with four others; three wines and a Perrier. All are French and I would guess from the early 1950's. Patriarche is dated 1952 and contains green liqueur. The bottle is clear and the label gold and cream with black writing. Lastly we have Sirop de Fraises, a strawberry liqueur. This is a clear bottle with a multi-coloured label.

David Smith

Body Parts

Celebrated Australian author Morris Gleitsman has agreed to 'go Mentelle' - again. Grab a glass and get ready for a laugh...

I would like to dedicate this column to a part of my body that has given me a lot of pleasure over the years. I don't usually draw attention to it in public because, frankly, it's not much to look at. It's sort of floppy, a bit wrinkled, not large, and spends most of its time tucked away in the dark.

I showed it to a female winemaker once and she wasn't impressed. But I wouldn't be without the little fella for quids. And so, with your indulgence, I'd like to say a big thank you to my palate.

My palate's been giving me pleasure for as long as I can remember. Freud's theory of infant sexuality and wine appreciation is spot on as far as I'm concerned. Even as a breast-fed baby I was keenly aware of the delightful mouth-feel of a good vintage.

And Mum was great. As soon as she realised how much I appreciated proper sugar/acid balance, she tripled her consumption of Mars Bars and gherkins. Sadly though, she remembers me as a difficult baby. I think it was the time we saw a French tourist breastfeeding her baby and I tried to set up a comparative tasting.

School was a shock to a youngster with an active palate, a youngster who had first experienced the hearty taste of American oak while he was still teething. (My uncle had a wooden leg.)

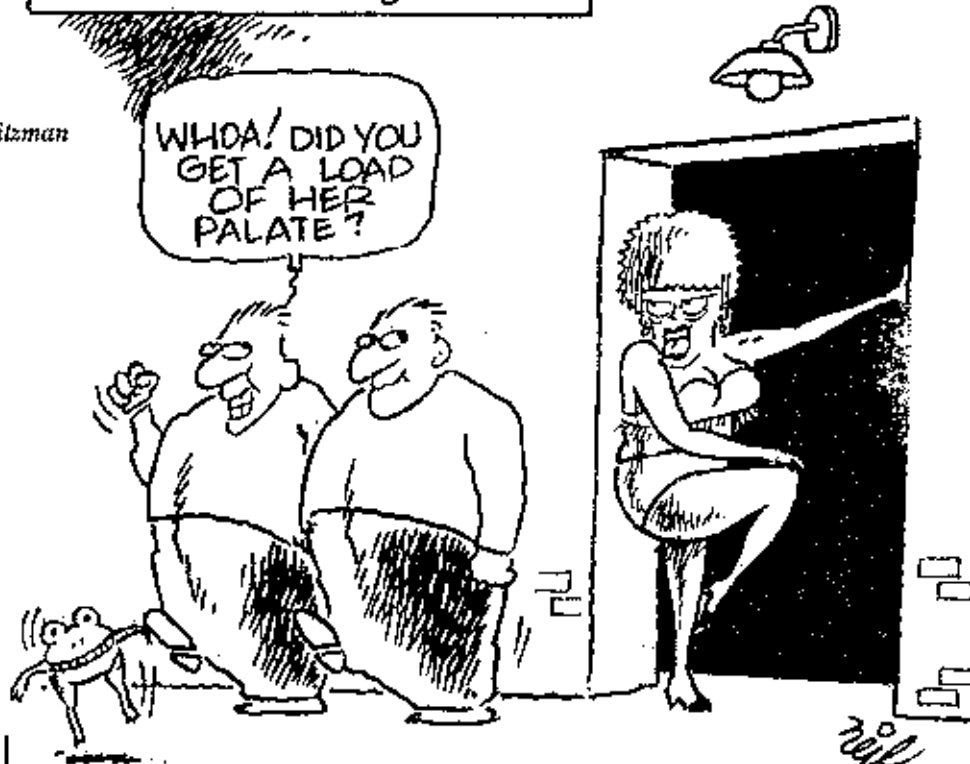
In those repressed days, teachers seemed unaware that kids even had palates. I still shudder at the memory of Mrs Prothero in the sick bay giving me a spoonful of cough medicine which was not only corked, but the menthol had completely failed to integrate with the pseudoephedrine hydrochloride.

Kids will be kids though, and soon a group of us early developers was experimenting behind the bike sheds. We tasted everything we could get our hands on - wine gums, champagne lettuce, trifle from Ryan Webster's lunchbox that he swore had traces of sherry in it, which worried us a bit because that was the name of their poodle.

And there was all the usual boasting. Dougie Cunningham claimed to have tasted every vintage of Grange from 1958 to 1972. We were dubious because it was only 1963 at the time.

There was so much skiting, in fact, that when I finally tasted real wine (when Auntie Bev licked her hankie and wiped my mouth after drinking a glass of red), none of the other kids would believe me. Not until I showed

Wine buffs in Kings Cross



them the hankie. And then instead of congratulating me on losing my virginity, they spent the rest of playtime arguing about whether it was a Coonawarra cabernet or a Hunter blend.

Meanwhile, there was the usual guilt as well. For quite a few years I used to lie awake at night, tussling and turning, wracked by the fear that if I drank wine on my own I'd go blind. Thank God for Mr Nielsen, my gym teacher, and his honest answers to my urgent questions.

No, you couldn't get drunk just from reading a wine label. Yes, nocturnal emissions were quite normal, particularly if the cork was faulty. No, solo drinking couldn't make you go blind unless it was champagne and you opened it with the bottle pointing at your head.

And then the late '60s arrived. What a time to be a teenager with a free and unfettered palate. (My orthodontic braces had just been removed and I was still reeling from the discovery that not all risings were metallic.) I embraced all the sensual ideologies of the era.

'Nocturnal emissions were quite normal, particularly if the cork was faulty.'

Make love, not war. Make quality dry table wines, not flagons of sparkling sauternes. I'll never forget being at Woodstock in '69. Not the music festival, the winery. What a blast. Three days of peace, love and shiraz.

Looking back now, I've got a lot to thank my palate for.

It's not the most impressive palate in the world, but it's always risen to the occasion when I've needed it to. Well, mostly.

There was that embarrassing first date at my partner's place when I tried to impress her by naming the grape and the region without looking at the bottle and I didn't even get the state right. First night nerves, she murmured understandingly, especially considering the fact that we were drinking beetroot juice.

And so, dear palate, we've reached that time of life when we're both starting to sag a bit. You're still a joy to have around, but you're not quite as perky as you once were.

Nowadays if you're to perform at your best you can't be rushed. To do justice to a complex vintage you need a bit of seducing. A good meal first, perhaps, and soft music, and low lights, and sex.

It's OK, old friend, I understand. Don't worry, I won't subject you to the indignity that so many men in their forties resort to. That's right, wine porn. Poor souls, not daring to let a drop pass their lips without first devouring the lurid prose on the back label.

Pert buds...pendulous fruit...supple, fleshy, penetrative aromas with lingering juicy melon essences aching to explode in the mouth and the capital city wine shows...

I'm sorry, my palate's getting over-excited. How embarrassing. Excuse me while I have a cold shower and some sherry trifle.

Such was the response to Morris's previous column MN's ad was forced to give Kerry Packer a roll - to advise that all negotiations were off, Gleitsman had taken MN's seductive bait and signed an exclusivity. So you can look forward to more of his highly pluggable columns.

ODD SPOT

FROM NEW SCIENTIST MAGAZINE

Q Some cans of beer that have been imported in recent years use a different system to 'gas' them up than the traditional carbonated canned and bottled beers. Notable is Guinness in a taller can which, when opened, produces a very creamy head. How does this work?

A The system was in fact developed by Guinness because they found that the majority of the people who drink draught Guinness in the pub would not drink, what to them was the inferior tasting, canned Guinness.

The product development team at Guinness began working to solve this problem in 1984. After four years of development work costing 5 million pounds, the team had perfected a plastic chamber with a minute hole at the top, which sits on the base of the can. People who buy draught Guinness in cans will find this system if they slice open an empty can.

Draught Guinness owes its creamy texture to a surge of bubbles in the beer as it passes through a series of tiny holes in the special dispensing tap. The tap has a system of tiny holes which create pressure differentials. These differentials force the gases out of solution and produce a "surge". The new system essentially mimics this process from the inside of a can.

For the system to work, the pressure in the can must exceed atmospheric pressure. The canners fill the can with beer that is cold enough, at between 0 C and 1 C, to retain gas that would bubble out of solution at higher temperatures. The canners put 440 millilitres of Guinness in a can that can hold 500 millilitres, in order to leave enough room for the creamy head to form. They also "dose" the beer with extra nitrogen, which raises the pressure when the can is opened.

Once the lid is on, the pressures in the can and inside the chamber reach an equilibrium that forces beer and gas into the device. When someone opens the can of beer by pulling the ring-pull, it initiates the same process that happens in a tap for Draught Guinness. As the ring-pull comes off, the resulting drop in pressure forces beer and gas out of the chamber through the tiny hole, creating small, stable bubbles.

As the bubbles rise up through the liquid, they act as centres where other bubbles form. This is what causes the characteristic surge. The number of bubbles created and the diameter of them dictates the density of the head of the drink and its creaminess. The smaller the bubbles, the creamier the texture.

Elsewhere in this edition we show you KLM House #82. There has been some recent correspondence on the KLM site with regards to the Drakesteyn Palace. A collector was asking US\$500 for one and another collector pointed out that these can be bought for about 45 Dutch Guilders (actually 33 Guilders). What the second collector failed to realise is that the one on offer was the *ORIGINAL* as given out at the wedding of the current Queen of The Netherlands. The seller wrote:

Years ago I received my first original Drakesteyn from my parents who received it at the wedding of our Queen. Then I was told that approximately 350 were manufactured by Goedewaagen (mid sixties the producers of the KLM houses). A close friend of my parents passed away recently and she had also an original Drakesteyn. This is how I obtained the little palace.



Another misunderstanding that I would like to take away is that some people claim the KLM miniatures are manufactured in Singapore. This is not true. KLM has the miniatures made in China. Approximately 900.000 pieces a year. All houses are manufactured and filled with Bols by machinery. So not hand painted as in the past by Goedewaagen.

Pictured is the much more common copy. I understand that the main difference is that the original has a crown on the bottom. All 6 palaces shown are for sale from a US dealer, Siep at <http://www.sieps.com/>. They cost US\$35 each or \$180 for the six.

January 20 th	12.30pm	Barbecue at Steuart Goodman's, 21 Horopito Road, Waikanae
February 16/17 th	Anytime	AGM and Weekend away at Patea. (AGM after lunch on 17 th)

As we have no secretary, the person who is holding the meeting should phone or email all the local members a week in advance to remind them.

I still have no notification of meetings in the north of the North Island. It's fun meeting other collectors and seeing their collections. How about YOU holding a meeting?