



Australasia's only Miniature Bottle Club - www.minisnz.com

DAVID'S RAMBLINGS

Yes, it's not long since the last miNiZ came out but that one was very late and this one gets us back on track. I'm now out of articles from other members - HINT - so this is almost (thanks Erica) an all David Smith edition. Not a good look. I especially need non-ceramic articles – HINT AGAIN!

Sadly I have to report the death of one of our oldest and keenest members, Marj Lynch. An obituary appears on the back cover of miNiZ, as does details of how and where to buy bottles from her collection. She will be sadly missed.

I have no new New Zealand bottles for you this time so, as I have just been to Chile on business for two weeks, I have put some Chilean Piscos on the cover. Pisco is South American brandy and the national drink of both Chile and Peru. Capel is the largest Chilean manufacturer, although there are much nicer Piscos around and they are not necessarily expensive. I got my favourite tipple, duty free, for only NZ\$8.50 a bottle!

The Alto del Carmen shows the Condor. A colleague and myself spent half an hour watching four of these riding the thermals in a valley below us. The final bottle is a Pisco Sour. You cannot get away from these in Chile as it is clearly the preferred pre-dinner drink.

Three of these bottles came from Juan Esteban Gross (shown on the right in front of part of his collection). a collector I met up with in Santiago. He took me to see his collection. which consists mainly of Scotch and Tequila, although he also has a small collection of older Chilean bottles. He now also has a few NZ whiskies.

The other bottle and the three in the next picture came from a liquor store that Juan showed me close to my



hotel. There were at least a dozen other bottles in this set, mainly liquors. There are some Chilean jugs but unfortunately I never found any of these. Juan has just set up his own web site: www.minisdelicor.cl/page4.php

I was meant to also meet up with another collector in Santiago, Eduardo Quinones Tapia, but my lack of Spanish and his lack of English proved insurmountable and we never did get together. He also has a web site worth visiting: galeon.hispavista.com/ceramicasdelicor/amigos1503606.html



None of these bottles fit in with my collection so if you want these get in touch. Enough of Chile.



When is a mini not a mini? I have asked this question before. Many of my micros are non-filled replicas or even just solid

plastic. I also have openers, lighters, lipsticks, pens, pencils, coin holders a snuff bottle, a sewing kit and a tape measure, all of which look to be liquor bottles. The three small cans above are, honest, the first lip gloss I have ever bought!



The mini on the right is a very special KLM / Bols give-away. Erica Mulder writes: "I just wanted to let you know that KLM just released the successor of 'De Waag.' This house is not carried on board and is only offered to very special KLM customers. From the picture you can see that it is in fact three houses in a row with a similar height of house 80 and the like. The house is a joint effort between KLM and Bols but does not carry the KLM logo."

David Smith

DATE, TIME & PLACE

All meetings are subject to change. Please check before travelling.

Sunday 19th October 2008, 12.30pmPot Luck Lunch at Ian Butcher's, 5 Sunburst Court, ParaparaumuBeachTelephone: 04 904 3157E-Mail: poppa.chopper@clear.net.nz

Sunday 16th November 2008, 2.00pm Gary Pasfield's, 48 Hakatere Drive, Hakatere Huts, RD7,
AshburtonAshburtonTelephone: 03 302 3767E-Mail: none

Sunday 25th January 2009, 12.30pm Barbecue Lunch at David & Rosie's, 11 Trevor Terrace, Paremata Telephone: 04 233 2997 E-Mail: minidavid@xtra.co.nz

Sunday 25th January 2009, 2.00pm Eric & Cheryl Sutton's, 14C Michigan Place, Westhaven, Christchurch Telephone: 03 383 9686 E-Mail: cjsutton@slingshot.co.nz



THE FLINTSTONES & YOGI BEAR



Firstly an apology for getting a maker's name wrong in the last miNiZ. The Marvellous Miniature Mice were made by Niccolo not Tosano. I knew this before I went to print but forgot to correct it. This is the second in a series of at least six articles that I will be bringing you on these great Nicollo Miniatures.

The bottles shown here are also from Niccolo. I believe they were made in the 1980's. These are part of a private collection, not for sale on Ebay, but I prefer not to say who's collection at this time (not mine unfortunately).

Yogi Bear, "smarter than the av-erage bear," made his debut in 1958 as a supporting character in The Huckleberry Hound Show. In 1961 Hanna-Barbera Studios gave him his own show, The Yogi Bear Show. There was also an animated musical feature film. Hey There, It's Yogi Bear! Yogi lived in Jellystone National Park (an obvious take-



off of Yellowstone) and was surrounded by a cast of (mainly) memorable characters.



The first picture shows Yogi, Snagglepuss (originally called Snaggletooth) the Lion and Ranger Smith (I wonder if he was a relative?). Who can forget Snagglepuss's best known phrase "Heaven's ta Mergatroid!"

The second picture shows

young bear, Boo Boo, Undercover Elephant (whom I must admit I do not remember) and



Chopper the Bulldog. Characters not made in miniature include Yakky Doodle (a Duck), Cindy Bear, Major Minor (a hunter), Fibber, Alfy and many more.



I grew up with both cartoons but definitely preferred The Flintsones. Unlike Yogi Bear there were very few supporting characters, other than the two shown here. The only other characters I remember are Hoppy (a Hopparoo, which is a combination kangaroo and dinosaur) and Mr. Slate, Fred and Barney's boss. A search on-line also tuned up The Frankenstones and The Gruesomes, both of which were parodys of both

The Munsters and The Adams Family (I have no idea why they needed two lots of characters so similar), and The Great Gazoo (who is a tiny, green, floating alien).

The first picture shows Barny Rubble with daughter, Bamm Bamm. Betty Rubble is next with Fred and Wilma's daughter, Pebbles Flintstone.

The second picture shows Baby Puss, Fred & Wilma's pet Sabre-toothed Tiger. He was put out of the house every night





but sometimes returned and threw Fred out. The next two bottles are, of course, Wilma and Fred Flintstone. Finally we have Dino, Fred & Wilma's pet Dinosaur.

David Smith

MYSTERIES OF THE MALT

Whisky drinkers are true romantics. They believe that making whisky is a mysterious and wonderful art, its flavour the result of subtle differences between Highland or Lowland air and water, or the effect of sea salt, heather or peat. You can almost hear chemists darkly muttering 'hocus-pocus'. But sceptics should beware: despite the predominance of alcohol and water, demystifying the molecules in a bottle of Scotch is trickier than it sounds.

Thirty years ago, chemists intent on discovering the secrets of Scotch would have concentrated their efforts on long-chain alcohols produced during fermentation. During the past decade, however, advances in analytical techniques have revealed that Scotch contains minute quantities of as many as 500 different molecules. Now it is beginning to look as though the unique flavour of whisky depends less on the influence of one or two dominant compounds than on an extremely complex series of chemical reactions, going on at different rates and various times. Not all the 500 molecules produced in these reactions may be important, but finding out where they come from and how they fit into the chemistry is essential before we can understand the flavour of whisky. Although fermentation matters, the real key seems to lie in the final step of the whisky-making process when many of these chemical reactions take place. What happens at this last stage - maturation - remains a puzzle.

Malt whiskies, renowned for their distinctive flavours, are traditionally produced in a copper 'pot still'. While chemists look for answers in the various stages of this process, according to traditional practice the last word in the individuality of a whisky belongs to the blender. Whisky manufacturers rely on skilful blenders with a nose for whisky, often acquired through long years of apprenticeship in the trade. Their job is to blend together spirit from different casks - each of a different colour, aroma and flavour - so that each batch is consistent with the last. Even single malts are blends of whiskies from different casks. A good blender, helped by a tasting panel of another half-dozen people, can 'nose' 2000 samples a week, and has no fear of being replaced by chemical technology. Using gas-liquid chromatography, a sensitive technique familiar to analytical chemists, it would be possible to analyse the content of only 140 samples a week, working round the clock. Even then, such an analysis would be a poor guide to flavour. Blenders use a rich and detailed vocabulary to describe the various aromas of spirits from different distillations, from rancid to rubbery and peaty to phenolic, and the 'formula' for a particular blend is a closely guarded secret within each distillery.

So how does a whisky acquire its distinctive flavour? Both blenders and chemists already have some clues. They know that using different types of barley has a strong effect, for example. And most people can recognise a peated malt, produced from barley that has had peat smoke blown through it, a relic of the days when barley was dried over fires fuelled by peat or heather. Peat smoke contains organic ring compounds that have double carbon-carbon bonds. Chemists call all kinds of carbon-based rings 'aromatic', but the ones found in peat smoke have a distinctive aroma and they give the whisky a pungent flavour. Other flavours derive from the distillation process itself. At this point the type of yeast is important, and distillers often add carefully selected varieties of spent brewer's yeast to give particular flavours. Even the shape of the still is crucial; complex chemical reactions take place on its surface, and different shapes will select and condense different compounds. Especially important during distillation is the breakdown of sulphur-containing hydrocarbons such as dimethyl sulphide. Trace amounts of copper from the still probably catalyse this reaction, which may explain why malt whisky is traditionally distilled in copper, not glass.

When Scots first distilled whisky, they would have drunk the new spirit without waiting for it to mature. But this meant that whisky making had to be an activity for winter, just after the barley harvest and at a time when there were adequate supplies of water. Maturation in oak casks probably evolved as a form of storage, but today newly distilled spirit is considered undrinkable. Blenders know it as a liquid with a rather unpleasantly sharp, pungent aroma. Chemists have a good idea what it contains, in addition to ethanol and water: phenols, from malt and peak smoke, along with esters, lactones, aldehydes and some compounds that contain sulphur and nitrogen. These molecules provide the basic flavour, but by law the spirit is not Scotch whisky until it has been left to mature in an oak cask for at least three years.

Chemists began to study the changes that take place in maturing whiskies in the early years of last century. They still have a long way to go. All they can say for sure is that a decade or so is long enough for the slowest moving alcohol to be transformed into something more interesting. It is a complex and lengthy process, involving many different reactions. Oxygen diffuses into the cask, mixing with the vapours already present in the 'headspace' above the new spirit, and ethanol and water evaporate out. In the liquid itself, some alcohols are oxidised to aldehydes, and aldehydes to acids; other alcohols react with acids to give esters, or with aldehydes to form acetals. As many as 17 years later, the whisky is pronounced mature. In the early 1980s, George Reazin and his colleagues at the whisky manufacturer Joseph Seagram of Louisville, Kentucky tried to work out what goes on in a cask of maturing whisky. They studied American whisky ('whiskey'), but their results are just as valid for Scotch because the same basic processes apply to the maturation of both. They found that there were some physical effects: the concentration of the whisky when it enters the cask affects the levels of some flavour molecules, while the temperature at which the cask is stored affected how quickly the molecules form. Traditionally, malt whisky begins maturation at about 63 per cent alcohol and Scotland's climate is allowed maximum influence over casks stored in unregulated warehouses.

As for the chemistry, Reazin and his colleagues concluded that some of the final flavours come from chemical reactions that take place between molecules already in the distillate, while some aromatic compounds, such as syringaldehyde and vanillin - the origin of sweet, 'woody' aromas - come from the breakdown of the cask. This was a challenge. Although chemists know the structure of cellulose, they know much less about the other compounds in wood, such as hemicelluloses and lignin.

Lignin is the stuff that makes trees 'woody'. It seems to be a random polymer that binds to hemicellulose in the plant cell walls, forming a resin that surrounds the cellulose fibres which give the cell wall its structural strength. The polymer is made up of three monomers, each containing a benzene ring with side chains containing carbon atoms joined by double bonds. The monomers can be linked in various ways: side chain to ring, ring to ring and side chain to side chain. Bonds between side chains are the easiest to break and so these can be attacked by ethyl alcohol and water in a process called hydrolysis. It seems likely that during maturation, the young whisky extracts wood components from the cask in this way.

Russian chemists were the first to realise that the molecules produced by the breakdown of lignin were important to maturation when, during the 1950s, they identified the aromatic aldehydes syringaldehyde and vanillin in brandy. Later, other researchers turned their attention to whiskies. In 1983, Kiichi Nishimura and his colleagues from the Suntory company in Osaka worked out in more detail how compounds related to lignin become part of mature whisky.

Despite their efforts, the breakdown of lignin is still not entirely understood. It is thought to give rise to molecules such as coniferyl alcohol, sinapaldehyde and vanillic acid, precursors of related molecules such as syringaldehyde and vanillin that are known to contribute to flavour. With funding from the Agricultural and Food Research Council and the Scotch whisky industry, John Piggott, Alistair Paterson and John Conner from the University of Strathclyde have completed a three-year study of how molecules formed from the breakdown of lignin and tannin from cask wood affect whisky maturation. They studied one type of breakdown product, aromatic acids and phenols, to find out how much is extracted from the cask wood, and exactly where in the cask the lignin breaks down.

During maturation, the alcohol and water penetrate the entire depth of cask wood. The Strathclyde team discovered that as the whisky matures, the inner faces of the cask quickly become devoid of phenols and easily degradable lignin. As the cask ages, these molecules are found in the highest concentrations deeper inside the wood.

Maturation limits the life of any cask. Less than 4 per cent of the total lignin in an oak cask can be broken down easily by the spirit it contains. In practice, most casks contain whisky for 50 years or more, until the aroma of whisky gives telltale signs that all the easily degradable lignin has been used up. From this point onwards the casks no longer produce a good maturation; the oak contributes little to the final taste and aroma. 'The spirit that comes out of the barrel smells worse than when it was put it,' says Conner. 'You start to get some very peculiar flavours.'

In 1974, many of the largest whisky manufacturers in Scotland formed a consortium to study ways of improving whisky and its methods of production. Most of the research done at Pentlands Scotch Whisky Research Institute near Edinburgh remains firmly under wraps, but the consortium is interested in developing new strains of yeast and in analysing maturation. Chemists at Strathclyde and Pentlands have now identified many of the chemical changes that go on during maturation. For example, flavours associated with sulphur-based compounds and certain aldehydes decrease, whereas there is an increase in flavours associated with vanillin and wood components as these are extracted. Chemists can identify many of the compounds - the problem is tying them into particular flavours. Some molecules, such as those containing sulphur and nitrogen, are present only in minute quantities, parts per billion, but you can smell them nevertheless. Other molecules less crucial to the flavour may be present in much larger quantities.

Timing is important for many of the reactions. The whisky industry would like to speed up the maturation process - manufacturers lose a costly 2 per cent per year in evaporation through the casks, which is officially recognised by the Customs & Excise in Scotland. Conner believes this is impossible, because no one can predict how speeding up one reaction will affect the others. 'You can follow the changes that take place in

aroma over time, but pinning down the change to particular components is difficult because they all change at the same time,' he says.

Perhaps the most difficult quality of scotch to define and relate to chemistry is 'smoothness'. What makes people describe one malt as 'smooth' or 'mellow', and another as 'harsh' appears to be more of a physical than a chemical characteristic. A theory favoured by Nishimura and his colleagues is that the spirit matures, hydrogen bonds form between the alcohol and the water molecules, so that they form stable clusters. Piggott and Conner aim to repeat the Japanese work and extend it, using both whiskies and model solutions, by measuring energy changes caused by hydrogen bonding and identifying the structures that form between molecules.

They are particularly interested in tracking the fate of compounds containing sulphur and nitrogen because their contribution to the flavour decreases steadily as the new spirit is transformed into a mature Scotch. Wood components appear to be closely linked with this decrease. Conner thinks that as the concentration of oak extracts increase, so does the solubility of other components such as hexadecanol and tetradecanol - long chain alcohols with at least 14 carbons - and esters of organic acids with between 10 and 18 carbons. It seems likely that when the concentration of wood components, especially phenols, reaches a certain level, the alcohols and esters begin to form loose groups, perhaps with the sulphur and nitrogen-containing hydrocarbons. This makes them less free to move in the liquid and therefore less available for evaporation into the 'headspace' above the liquid, where they can contribute to the aroma.

Researchers in countries not noted for their whisky are equally keen to discover the secrets of Scotch. Lalli Nykanen heads the analytical department of the research laboratories of Alko, the Finnish state alcohol company, and his team of researchers has spent years trying to find out what makes whisky - Canadian, American and Scotch - the way it is. So far they have pinpointed some 400 different flavour components in whisky, mainly fatty acids, esters, alcohols and aldehydes. But even after a decade they have not managed to track down a basic chemical recipe common to the best brands. 'It's very difficult to say what the main components of the flavour are,' says Nykanen. 'Whisky contains many fusel (long chain) alcohols but aldehydes are also very important to the flavour, even though they are present in much smaller quantities. Almost all fatty acids and fatty acid esters from acetic to stearic occur in whisky. Esters of fatty acids are very volatile, so they give the whisky a strong flavour.'

In one experiment, Nykanen and his colleagues pickled oak chips in alcohol to mimic the maturation process. The alcohol freed 44 different varieties of acids, lactones and esters from the oak. 'We have found that there are 600 to 800 compounds in whisky, but how they are related and how they affect the flavour is not clear,' says Nykanen. 'You smell and taste whisky using your nose and your mouth, but combining sensory tests with chemicals analysis is very difficult. We have tried using statistical methods and computers, but it's not easy. I think it will be 5 or 10 years before we can say we know what makes the flavour.'

Alko has been producing two brands of whisky for the past 10 years, based on the results of their research. In the search for excellence, the company imports brewer's and distiller's yeasts from several countries, including Scotland. There is good evidence that Alko has not yet succeeded in developing a whisky to rival Scotch, however: Nykanen prefers to drink The Glenlivet, a single Highland malt that matures for a leisurely 12 years.

In time, chemists will eventually analyse and identify all the flavours in the distillate. Using the latest techniques, combining gas chromatography and mass spectrometry, they can detect compounds present at the parts per billion level. One problem with the most sensitive method is that what the chemists are measuring is not precisely the same thing that the blenders are nosing - the headspace of vapours above a standard measure of whisky in a standard, tulip-shaped glass. The nearest they get is probably to take a syringe full of vapours from above a sample of whisky. Even then, some of the heavier compounds may not always be present in the vapour in sufficient quantities to be detected.

So far, not even chemists working in the heart of Scotland have managed to find the right mix of molecules in the right proportions. It seems that Scotch will be baffling chemists for some years yet. 'The way it's made is an art,' argues Conner. 'You can't do without the blenders. What the analytical chemists should be able to do is provide some predictions of how a whisky will mature and which barrel to use, so the whisky from a particular distillery is consistent. But you couldn't produce a whisky in a test tube and compare it with one that has been maturing for 8 years. Anyway, it wouldn't be Scotch.' After all, perhaps 15 years isn't too long to wait for a good malt.

Noidea Whowrote This

MALT TEASERS

Yes I know, a terrible pun but most of our Scotch collecting members will not have the bottles in this article, all of which were for sale on

Ebay. I will start with some unusual modern malts.

Thames Queen is an 18 year old blended malt. The bottle is most unusual and of 100ml capacity. This sold for £11.50

The Spey is a 15 year old

malt in a very ordinary 50ml bottle, however, the package makes this special. It sold for US\$64.28

Queen







The first picture shows four single malts, believed to be A. Glengoyne, B. Macallan, C. Lagavulin and D. Auchentoshan. The set sold for US\$97.00. The 28 year old, 10cl, ceramic sold for £13.00. Next we have a a series of aged single distillery bottles. First is a 17 year old







bottle from the lowland Rosebank Distillery. This sold for US\$28.00. The 16 year old Imperial highland single malt and a 12 year old Dufftown highland single malt sold for



The Glencadam 21 year old sold for £9.99. The 23 year old Clynelish was distilled in December 1965 and bottled in June 1989 - £6.30 bought it. The Convalmore-Glenlivet 26 year old was originally sold in 1990. It faired little better selling for only £9.99 each. The 13 year old Port Ellen single Islay malt sold for an incredible US\$62.60 and the Ardbeg 19 year old Islay malt for US\$52.10.

On the left is a very nice pot still shaped Arran malt. It sold for a very reasonable $\pounds 22.00$

Caddenheads of Aberdeen have probably put out more variations of well known malts that any other company, other than possibly Signatory. They bottle the same distillery at different ages, in differently labelled sets over the years and, of course, by putting out some VERY limited bottlings.





£9.61. The next two bottles are a little older. Amazingly, the 21 year old Glen Mohr sold for US\$134.00 and the 18 year old Tamnavulin for US155.60!

The 24 year old Glentauchers-Glenlivet and the 25 year old Glencadam are both from a bottling of only 30 miniatures each. The first sold for only \pounds 16.60 and the second even less at \pounds 9.99 – very low for such limited editions. The Glendullan-Glenlivet 25 year old was distilled in 1965. The sale value of this bottle, US\$21.50, seemed realistic.

At the beginning of the next page we have our final four Cadenhead bottles. The first two are from the Ardbeg distillery - and

what a difference two years makes. The 17 year old sold for US\$39.40 and the 19 year old for US\$98.00. Next up is Glen Esk 13 year old, which sold for US\$31.00. Finally we have Ledaig (Tobermory) 22 year old. This was distilled in 1972, bottled in 1995 and

sold in 2008 for US\$38.50.

Cadenhead's have provided a few 'Glen' bottles for us so we will carry on with more from different bottlers.





We start with three well regarded bottles from James MacArthur's. The 8 year old is a Glen Flagler which fetched the top price of US\$113.50, next comes Glenmorangie 10 year old at US\$106 followed by Glenfarclas 12 year old at US\$46

Glen Turner 12 year old was originally sold in 1990. It sold in 2008 for \pounds 7.50. The next two are Glen Turret bottles. The first is from the Castle Collection and sold for \pounds 16.01. Surprisingly the 5000 days old sold for less at \pounds 6.55

Signatory made the next ten bottles. Glendronach is a 1970 vintage and sold for US\$32.99. The 1963 bottle is from Glenlivet and

was one of 60 bottled in 1992. US\$71.00 bought it. Finally we have the 1968 Glen Rothes, which is one





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Only US\$45.00 was needed to buy this one.

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of 300.

Starting the next page we have seven more Signatory bottles from two different sets.

Highland Park 1967 is one of 60, US\$77.50 bought it. Next we have a 1979 Port Ellen which sold for US\$46.69 and finally for this set a 1966 Isle Of Jura, which is one of 240. This sold well at US\$137.59

Next is a 1974 Rosebank which is one of 1000 bottled in 1993, US\$44.00 bought this one. The

1963 Dumbarton sold for US\$67.00 whilst the ten year younger 1973 Ardbeg sold for US\$87.00. 1974 was obviously not a good year as the Dallas Dhu (distilled 1974, bottled 1992) sold for only US\$18.95.



The Ardbeg 10 year old flask was well bidded for and went for £22.99. The other flask, the Bowmore 17 year old Islay single malt, is plastic but this did not stop it selling for £31.00. This was originally sold in 1997 – for much less than £31 I would think. Lord Balliol 20 year old is a single cask limited edition bottle. £10.50 bought this one. The Isle of Jura 10 year old is an even more modern bottle and not a limited edition so £6.70 was probably a good price. The Aberlour Glenlivet is a French import mini. Originally purchased in 1992 this sold this year for £17.00. Finally above we have an Auchentoshan non-vintage bottle that was originally sold in 1989. £7.49 bought it this time.

The next two bottles are from bottler, Murray McDavid. The first is a 1991 Bruichladdich Gentle Cigar Malt. This



Sold for £22.00. The second is a 1995 Mortlach Fruity Cigar Malt which sold for £21.00



The first bottle above is one I have never even heard of, The Delnabo. This is a 12 year old and sold for US\$44.00. Next are a 10 year old Mortlach (distilled in1984 and bottled in1995) and a 14 year old Craigellachie, both from Milroy's. The former sold for US\$26.30 and the latter for US\$40.99

The three James MacArthur bottles are a 13 year old Talisker, and 9 & 11 year old Macallans. The Talisker was distilled in 1979 and is one of 36, US\$87.00 bought it. The Macallan 9 year old was distilled in 1982 and sold recently for US\$121.20. The 11 year old, which is one of 40, did even better at US\$177.50.

On the right is a Macallan Alchemist single malt aged14 years which sold well at \in 39.05. Sticking with Macallan we have a 10 year old which sold for £9.95. The 12 year old is a Japanese import bottle. This, of course, did somewhat better at £22.99. Finally we have the boxed 26



year old. This went for £41.00.





The last picture on the previous page is a truly unusual bottle, Gleans. This is shown with the tube it came in. I was surprised that this did not sell for more than £18.00



The first three above are Springbank malts. The Prestonfield went for a minimum bid of only £2.99. The 12 year old, 1985, sold for US\$36.88, which was more than the 21 year old at US\$32.10. The McPhail's 24 year old was bottled in 1990 and sold this year for £5.70. The 50 year old was distilled in 1937. I would have expected this to sell for a three figure sum but it sold for only US\$21.00. Finally, the Old Pulteney is a relatively modern bottle and non-vintage. £11.56 bought it.



Benriach was bottled by Gordon & Macphail for their **Connoisseurs Choice** range. £7.91 bought it. The Edradour is an Australian import sold originally in 1992. This one sold for £31.00. The Blair Athol 8 years old 'Special Light' has an Italian export label. £14.95 got this one. Finally, US\$12.99 bought the Drumguish after only one bid. This was sold together with

the original tube. I would have expected it to sell for more but the seller was from South America and collectors are wary of the postage cost from anywhere other than the North America and Europe.

I hope that you have enjoyed this article. If you have any favourite bottles why not write an article yourself.

David Smith

HORSE (AND RIDER) BOTTLES

The first 6 I have to show you were issued in 1979 by Hoffman. The set of six were for sale individually on Ebay. They fetched the following prices: Proud Arabian Stallion US\$15.99 (minimum bid), Shetland Pony (failed to get a minimum bid of US\$15.99), Appaloosa Yearling US\$15.99 (minimum bid), Quarter Horse US\$15.99 (minimum bid), Thoroughbred US\$15.99 (minimum bid), Arabian Stallion US\$15.99 (minimum bid). I feel sure that the seller would have been disappointed in these prices.



As well as the Hoffman set there was a set of famous race horses (complete with riders) made by Lionstone. These rarely come up for sale, although I did show you Secretariat in a previous edition. Another fetched US\$169.16 recently.



The Barrel Racer was made by Ski Country in 1982 in a limited edition of 1512. It is only about 100mm (4") tall and comes on a wooden stand. It was put up for sale on Ebay with a minimum bid of US\$59.99 and failed to sell, it then relisted at US\$49.99 but again failed to attract a bid.

Next we have a few from my own collection.



Robert E. Lee, Gen. Thomas Johnathan "Stonewall" Jackson, Theodore "Teddy" Roosevelt, Marquis de Lafayette, General Francisco "Panch" Villa and Texas Ranger were all made by Grenadier and contain bourbon.



Pony Express was made by Goto of Japan but I am not able to tell you what it contains. The wrangler is from MBC and contains sherry. The Indian on the horse is from Ski Country, is known as "Great Spirit" and contains bourbon.



The pair of Palomino and Lipizzaner Horses is also from Ski Country and, again, are filled with bourbon.



Joan of Arc will be familiar to most

of you but I am willing to bet that some of you were not aware that there was a black version, or that, as well as being filled with Castagon Armagnac you may also find this filled with Cherry Liqueur by Imperial Knight of Japan. Also, both the clear and black versions come with and without the gold highlights.



The first two horse's heads shown on the left are from Campeny of Spain and differ only in the colour. One sold recently on Ebay for US\$5.99. The third is a chess piece, a knight, from Garnier of France.

The Ski Country End of the Trail decanter portrays a weary hunter on horseback. There were 2016



mini size released in 1977. The spear is removable and often missing, so watch out for this if bidding. This one is complete and sold for US\$86.99 – a big contrast with the next bottle.



The Indian Chief #1 with hatchet (bottom right on last page) is yet another mini from Ski Country. This was issued in 1979 with 3600 of this size released. It sold for a very poor US\$6.99

The Ski Country Warrior with Lance (on the left) is also one of 3600 made, this time, in 1975. It failed to attract a minimum bid of



US\$19.99, was re-listed again, at least twice, and still failed to get a bid.

Keeping with Ski Country we have the Wyoming Bronco, of which 9,000 were made in 1979. Despite lots of these having been made it sold for a respectable US\$17.50

Next we have two for the price of one, Pancho Villa & Rodolfo Fierro both on their horses. Actually you could say that the auction was four for the price of one as, bizarrely, two of these were auctioned together. This mini was made by Grenadier in1978. The pair of pairs sold for US\$12.99



Most people know who Panch Villa was but who was Rodolfo Fierro? Born in El Fuerte, Sinaloa, he worked

on the railroad until he joined Pancho Villa. In the Battle of Tierra Blanca, a Federalist train was captured single handedly by Fierro who rode horseback until he could jump onto the last car and kill the crew, without getting shot himself. From that moment on he was a key

Villa lieutenant.

Fierro, always a daredevil and a man of great courage, specialised in killing Villa's enemies, including prisoners of war, hence his nickname, "El Carnicero" or "The Butcher."

Above is the Clydesdale from Potter Distilleries of Portland, Oregon. This very fine mini was made in 1978 and sold in 2005 for US\$9.15. Potters also made the Clydesdale and Colt shown on the right about a year later.

Paul Revere is from McCormick's Bicentennial







Series from 1976. I picked this up recently from <u>http://www.decantercollectors.com/</u>. They have dozens of decanters, large and small for sale and are reasonable in their postage charges.

When compiling an article on horse bottles Dug's Brothel Bottles do not immediately come to mind. However there have been two fine horse bottles

made for Mustang Ranch (I decided not to show you the third 'Satyr' bottle – the back of a horse and the top of a woman). Note that the first bottle is Mustang



Bridge Ranch and the second one, New Mustang Ranch.



Member David Spaid was one of the three owners of Chiisai Bin and was amazed at the price the next bottle sold for, US\$80.09. The sitting white horse was made in the USSR and filled in California by Chiisai Bin. It is one of a series of animals issued by them about 15 years ago. When I was in the UK last year these ceramics were very common in the antique shops but all those I saw were ornaments, ie. unfilled and unlabelled.



The horse on the left and below, right, are from Sam Seng of Hong Kong and both belong to 'Chinese Year' sets. The one below, right is from my own collection. The one on the left sold on Ebay for only US\$12.60. This



was probably because only 6 of the set of 12 were for sale and most collectors do not want half a set.

The same buyer bought all six horses on the top of the next page and again paid top money (over the top?) for them. The first two of these were also for sale late last year and the pair fetched US\$29.77 after what appeared to be very spirited bidding. One of these this time went for US\$66 and



the other five for US\$67.66 each. These are very small for ceramics, only about 75mm (3") high. Each contains Grappa Lucia.





The horses on the right and below all come from Hong Kong. The blue horse sold on Christmas Day last year for US\$93.76 and in January another sold for US\$70.75. The white and gold horses both sold on New Year's Day. The white for US\$87.59 and the gold for US\$103.50. The purple horse was not on sale.



The gold horse is from Manhattan and was made in 1940. It sold on Ebay for US\$40.37.

And that is all the horse bottles I can find pictures of. There are a few others I know about, such as the



Horse Caricature from Famous Firsts, several 'carousel' type horses, other chess set knights, one of the 'Gunfight at the OK Coral' bottles, Hacienda Hotel (shown in my Casinos article in issue #73), Elvis on Rising Sun (shown in my Elvis article in issue #64), Seattle Slew (shown in my Seattle & Susan article in issue #79), Secretariat (shown in As Seen on Ebay in issue #69) and, of course, jugs, pub handles etc. with pictures of horses on them. In addition there are a number of Mules and Donkeys – but maybe they will form another small article at a later date.

David Smith

CHINESE CHINA COCA COLAS

This magnificent set of 34 ceramic Cokes was issued for the 2008 Beijing Olympics. Each is approximately 90mm (3.5") high.

They appear to depict folk and/or customary scenes from the various provinces of China. The site selling them was unclear and a Google search did not find and further information.

The picture on the right is the lid of the box.

锦绣中丝



The asking price on Ebay was US899.99 + US65 postage. At US28.38 each they are certainly not cheap by any standards. I would love to have them in my collection – anyone got a set for sale at half this price?

David Smith

OBITUARY



Marj Lynch was one of the oldest club members having joined in about 1984 (the club started in 1981). She was also probably physically our oldest when she died in August at the age of 88. Although she lived in Wanganui, an hour and a half to two hours drive away from Wellington, she came to most of the meetings until a couple of years ago when her health got the better of her. Although never a committee member, she was always willing to help and baked and decorated (her little business) a number of cakes for club birthday celebrations.

Marj was a general collector with 3,000 or so bottles. She was what some collectors (not me) disparagingly call 'a pretty bottle collector.' If she liked it she bought it regardless of what was in it. They were well displayed on one wall of her lounge, both sides of a long hallway and on one bedroom wall.

Marj is survived by husband Doug (who drove her to the meetings and, although never a member, was always treated like one) and two sons.

COLLECTION FOR SALE

Marj's collection is now for sale. Her son, Rex Moir, is handling the sale on behalf of the family. Rex has set up a web site: <u>http://community.webshots.com/user/RexMoir</u> This is still a work in progress but each bottle is photographed and Rex is open to offers until 31st October. There should be something here for everyone.

Rex can be contacted at moir@paradise.net.nz or 04 971 2250

The bottles have now all been brought to Rex's home in Mirramar, Wellington and can be viewed there by appointment, although the photographs are so good you will probably not need to make the journey.