

# AGWB October 2013 Newsletter

Next Meeting: 23rd October 2013

## This Months Topic:

This month one of our awesome female members, Nicole Anfang, will be giving a talk on yeast and the science of the behaviour of these little critters.

|        |      |                |
|--------|------|----------------|
| Beer - | B6.1 | Brown Porter   |
|        | B6.2 | Robust Porter  |
| Wine - | 41a  | Dry Red Berry  |
|        | 3c   | Sweet Red Plum |

Also Remember that you can bring along beers which fall outside of the guidelines to be entered in the OPEN CLASS. These entries will receive no competition points but will receive experienced judging and feedback.

## IMPORTANT!

Remember that any alcohol you bring along must be labelled with your name and alcohol content. (the beverages alcohol content)

Also make use of the feedback table if you would like people to leave feedback on your beer or wine.

## Highlights

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Founded in 1972 The Auckland Guild of Winemakers and Brewers is the oldest club of its kind in Auckland

Meetings take place at the Mt Albert Senior Citizens Hall in the Rocket Park Complex on the 4<sup>th</sup> Wednesday of the month. This is on the corner of New North Road and Wairere Avenue.

Entry is \$5

There is an informal happy hour from 7.30 to 8.00 followed by a presentation, raffle and supper.

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## President's Musings:

Greetings

First many thanks to those members who put entries into the Nationals and to those who actually attended the event in Dunedin. A good time was had by all who attended. Those who went on the train trip up the Taieri Gorge to Middlemarch and back had a nice time and there was plenty of time for those who wished, to try the many new and some long forgotten beers in the many Dunedin drinking spots. Mine is always the Albar in Lower Stuart street - always plenty of variety in the beers, the scotches and the food. The weather forecast was rubbish for all weekend but we actually had great weather on the whole -certainly better than you had in Auckland by the sounds of it.

There were 245 beer entries, a significant number of them from our club. Unfortunately the hosting club, who had never organised a national or regional event before were overwhelmed by the entries and judging admin system and the results cannot be accurately reported yet. What I can tell you is that out of the ten beer classes that were judged eight of the best in class awards were to AGWB brewers....Well done! However, the social side of the evening was great, there was plenty of our great beer, the food was good and the 3 Belly Dancers who entertained us were the best I had ever seen. So that can't be bad.

Our remit re the new Belgian and French Ale beer judging class has been adopted as a trial but its acceptance I think is just a matter of time. There are on-going concerns about the availability of beer judges so I encourage all of you to complete the clubs beer judging courses and make an effort participate in the regionals and nationals as a steward. Regionals and Nationals are both in North island in 2014 and 2015.

Please make use of the club's on-line banking to make your payments - Brett has spent a lot of time setting it up.

See you all on the 23rd.

Cheers

BobL

## September 2013 Competition Results

|                    |                        |        |
|--------------------|------------------------|--------|
| Sam Anderson       | BOY (Pot Kettle Black) | Gold   |
| Johnathon Matthews | Raspberry Lambic       | Bronze |

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## **Club Night Entry Fees**

If you'd rather pay the \$5 club night entry fee in advance to avoid having to carry cash then simply do this by paying directly into the club's account. Your prepayment will be marked off as used and at each meeting Brett will have a full schedule of your payments and when they're used so you'll always know how much credit you have. You can pay any amount you like in multiples of \$5. Note that these must always be paid in advance.

Please just include YOUR NAME and the word PREPAY in the internet transfer.

Bank Account 38-9002-0914309-00

## **End of Year BBQ**

The End of Year BBQ will take place on Saturday 14<sup>th</sup> December at the usual venue, for those of you who haven't been previously this is Mike Elwood's house at 280 Panama Road in Mt Wellington.

Provided tickets are paid for by 1<sup>st</sup> December the tickets are priced at \$25 per person or \$40 for a couple for members. Non-members are \$35 each. Late bookings and door sales are an extra \$10 per person.

This allows us to cater to the number of guests more effectively as we need to be more financially responsible, and it is only fair to ensure that those who are organised get full value for their money.

As with prepaid club night you may deposit the money straight into the club bank account.

Please just include YOUR NAME and the word BBQ in the internet transfer.

Bank Account 38-9002-0914309-00

## **August Social Activity: Beer of the Year Competition**

Sam Anderson owned the night of the last club meeting, taking out the annual Beer of the Year competition by a very comfortable margin (it was the only beer which earned a medal and a gold at that) with his own version of Yeastie Boys iconic Pot Kettle Black. In my opinion his recipe was a better version of PKB than the most recent batch of the official stuff, brewed at Harringtons due to a need for, well, more of it.

Sam continued to show off with an awesome supper, pairing well with an excellent ordinary bitter which I was drinking at the time. I don't know whose it was, probably also Sam's!

The Beer of The Year competition is a highlight of the beer year for many of us brewers. It was made even better by an appearance from both Sam and Stu, the Yeastie Boys whose beer we were complementing by trying to recreate. Imitation is the highest form of flattery and I am sure there will be many of us wanting to imitate Sam's imitation of Pot Kettle Black.

### **Metro Best of Auckland Vote**

Metro are currently running a questionnaire for many of the best things in Auckland, this includes an option for best craft beer and best bar. If good beer in a good setting is to get the recognition it deserves please vote

<http://metroarts.co.nz/vote-for-the-best-of-auckland-and-win/>

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## **Action Required by ALL Members!!!**

**Books and Magazines** - Please return all books or magazines you have taken from the club library. Loans should be brought back to the meeting following the withdrawal so others can enjoy and benefit as much as possible. If no one else wants the book or magazine the librarian is happy to reissue them to you. If you are going away for an extended period of time, it's particularly important that you return items before you go. If you cannot get to a meeting, contact any committee member and arrange to deliver the items to them.

**Library Rules** – Please bear in mind that you must be a financial member of the club and have attended three club meetings before you are permitted to borrow books from the library.

**Submit your Entry for Competition** - Into club competitions and see how you go. These are an ideal forum to get constructive help—if you need it. Submit your entry for feedback and appraisal - This has now been re-addressed to achieve a better system of feedback to members who want it. After all that is why many of us are here to learn to make a better wine or beer!!! So pop your beer on the feedback table and ensure you have written your name, the beer style and alcohol connect on the laminated sheet. Those tasting your beer will write down the honest appraisal.

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**Name Tags**— A lot of energy and effort has gone into making name tags. Please collect your name tag and wear them so that other members and new guests can see who you are. If you are anything like me I can forget names but not faces between meetings and I need that gentle reminder. Plus we have a lot of new members joining and guests attending and rather than standing back trying to figure out a name you can role right up and take a glance!!!. Don't be frightened to join in any discussions as we all have lots to learn.

**Finally... please wash your glass before you leave the meeting.**

(Please don't use detergent—it destroys the foam head on the next beer. If you do use detergent, thoroughly wash and rinse the glass)

## **Time for a Beer! – Townshend's and Liberty Brewing Co - Chatham's Rise**

I love collaborations, whether they are fraught with tension and infighting for creative control or are a gentle melding of minds that lets idea bloom in a nurturing environment. I think it's always a good idea to test your boundaries from time to time with a good ol' collaboration, like when I let my husband cook with me, its a testing time indeed.

Domestic tensions aside let us return to considering this beer collaboration. Chatham's rise is a freshly hopped ale with Chinook and Cascade. At 5.6% alcohol and 2.2 standard drinks it looks like it could be a nice pre dinner warmer. I'm not overwhelmed by aroma here. The beer is a little cold (my fault) and very flat. I may have fallen victim to buying old beer again. Where's a Best Before date when you need one!? Still I can appreciate the gorgeous colour it's a lovely intense orangey red that really catches the light.

Good looks aside though the beer is delicious. The gradual loss of carbonation hasn't hurt and there's plenty of interest even without effervescence. A very smooth malt base carries the hops, it starts off a little sweet and syrupy but instantly opens out into biscuity toffee goodness with fresh hop zing dancing along the top. The finish is moderately bitter with hints of that good piney freshness. Maybe a hint of herbaceousness from the fresh hops but it works very well with the overall composition of the beer. It just gets better and better as it warms up and is an easy brew to drink while waiting for dinner. A lovely hoppy ale.



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