

AGWB November 2013 Newsletter

Next Meeting: Wednesday 27th November 2013

This Months Topic:

This month Michael Donaldson, author of Brew Nation will be talking about the history of New Zealand beer and the rise of the craft beer.

IMPORTANT!

**BRING ALL YOUR ENTRIES FOR THE
END OF YEAR COMPETITION TO THE CLUB MEETING!**

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

- 1 Presidents Musings
- 2 Last Reminder: EOY BBQ
- 3 October Social Activity
- 4 Time for a Beer: Bairds Brewing - Single Take



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 4th 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 One and All.

I Hope you have all paid for you AGWB Christmas BBQ tickets. All the planning is completed and we have organised some great weather so I think you should turn up with a full plate, some cash in your pockets for the raffles and other bits and bobs that might be of interest.

For those of you who are free the previous Saturday (7 Dec) The Manukau Club extend an invitation to all AGWB members to their Christmas party. There is a party theme but you will have to ask me at our next meeting as I can't remember what it is its also a a bring a plate event and I am not sure of the price or time details but it will be held at Al Christs house - 9 Fairview Rd, Papatoetoe.

Also a reminder that the Helensville A&P Show is on 22 February 2014 and that's also the date of the River Valley Wine & Beer Competition.. For those who are interested entries have to be in by 8 Feb and we will arrange a collection at the AGWB January club meeting and transport to the delivery point. Entry forms for this event are on our website. Entries are 50 cents each with a max of 2 entries per class - but read the rules before you start getting carried away.

All our aspiring club beer judges should be putting their names forward to be stewards for this competition. It as close as competitions get and my understanding is that to qualify to become a National judge you need to have been a steward at at least 3 regional or national competition.

Don't forget that anyone can bring brewing or wine making surplus equipment to club meetings for sale or to give away.

Re Nationals - The results are still provisional and may never get any better. The results sheets should be on our website for you to look at.

Statistics:

100 Competitors

789 Entries

From 17 Clubs

A total of 441 Medals were awarded

Bronze 215, Silver 140, Gold 86

I am unable to download the Best in Class results of the competition right now but for those of you who were at the last meeting you will know that AGWB members won 6 of the 8 awarded classes. Well done everyone!

Finally, you will all be pleased to know that Vice Pres Hamish has had his back surgery, is still alive and very well by all accounts. Get well soon Hamish.

Cheers.

BobL

November 2013 Competition Results

Reuben Rountree

Brown Porter

Silver

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 14th 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 1st 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

October Social Activity:

October Speaker, Nicole, gave us a great talk about the basics of the world of yeast. Basically yeast is a member of the Fungus Kingdom, us brewers use a critter called *Saccharomyces cerevasiae*.

Yeast needs a good supply of oxygen and a clean environment to get their groove on.

Nicole will have more in-depth notes available for the next newsletter.

- Thanks to Brendon Nash for the write up

Thanks to John Golics for providing supper for the last meeting, I wasn't there so unfortunately I missed out.

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.

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! – Bairds Brewing - Single Take Session Ale

Monday afternoon, its hot, the weekend was too short and I've got 101 things to do but I've always got time for a beer. Which is why I've still got 101 things to do. Anyway today I'm sampling a beer from Japan by [Baird brewing](#). It's bottle conditioned and long travelled so hopefully stored well in transit and not suffering too much.

Pouring cloudy amber orange with a persistent thin white head, it looks absolutely mouth water watering. Aroma is complex but not punchy. There's grassy hops, citrus and sweetness on the nose with hints of yeast.

First mouthful is refreshing, nice grassy bitterness and hints of spice. The belgian yeast really hits the back of the palate but isn't dominating. It seems a nice balance of pale ale and belgian ale with a little effervescence to bubble it all together. Really lovely but not best served ice cold let it warm up a little before pouring. It improves with every mouthful, delicious with some moderately spicy dishes.

