

AGWB May 2014 Newsletter

Next Meeting: Wednesday 28th May 2014

This Months Topic:

This month's speaker is John Golics who will be giving a presentation on wort chilling. Maybe you're an expert with a shed full of gadgets or maybe you've been letting the cool autumn air chill your beer down. Maybe you've started with a fish bin and ice water but are looking to upgrade? However you do it there's always more to learn! Please feel free to bring along all your wondrous wort chilling gadgets to show them off!

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.

Bring For Competition:

Beer -	4.3	Pale ale
	4.4	India pale ale
	4.5	NZ & New World pale ale
Wine -	4A	Dry White Fruit
	10	Dessert
	2	Dry White Grape

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 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

Bonjour,

Firstly I would like to thank you all for allowing me to assume the position of president of the Auckland Guild of Winemakers and Brewers. These are exciting times and I want you all to know that you can come to me with anything, any suggestions or criticism of the way things are done is wholly appreciated.

I would like to thank the outgoing committee members for their service and those that have returned, as well as the members who have committed the time and effort to serving on the committee for the first time this year. It is a lot of sitting around, drinking beer and arguing the finer points of details which you mere mortals will most likely not even realise the ramifications of! It is also a lot of organising, and truly hard work. Without the committee our growing club would not be able to function and the time donated from members who often have little spare time to start with is invaluable.

Lets talk about the weather. As the evenings are starting to draw in and the temperatures continue to dwindle the Speigela IPA glasses that looked so inviting over the summer holidays are gently been pushed backwards on the shelf to make way for the goblet, the snifter or even the good old nonic pint glass. The major, and somewhat surprising, problem of living in a brewery is that you don't have much spare time for homebrewing, and so I have to buy my beer from shops like some sort of customer in the retail beer game. Luckily there are plenty of good ones about at the minute, one we are especially enjoying is the Ben Middlemiss Nota Bene 2010 vintage, and usual suspects are always adding new beers from around this great beer country.

In beer news it is great to see that the Aussies are taking action against big breweries masquerading as small brewers, well sort of... In a nutshell, Byron Bay Brewing have developed and brewed a pale lager which they now have now allowed to be brewed by CUB under license, a huge multinational. The ACCC has ruled that the branding on the bottles is misleading and an attempt to make consumers believe that the beer was a locally brewed beer when in fact it was brewed hundreds of miles away. They received a relatively small fine (given the size of the company) but also have to publish corrective information for consumers as well as cease the use of the Byron Bay imagery. A small victory, but a start for craft brewers who are often given the short end of the stick when it comes up against the might and political power of the giants.

That's enough from me, Susie wants to get the newsletter out! I look forward to seeing you all at the next meeting, and spending the next year as your president.

Cheers!

Mark Jackman

April Competition Results

Dave Corneby	Extra Special Bitter	Silver
Reuben Rowntree	Extra Special Bitter	Silver
Hamish Dublon	Extra Special Bitter	Bronze
Rhys Williams	NZ Dark Ale	Silver
Reuben Rowntree	NZ Dark Ale	Bronze

Memberships Fees Due

The year has flown by and memberships fees for 2014/2015 are now due, so dust off your wallets and smash those piggy banks.

Subscriptions for the year are:

Individual \$30

Couple \$35

The preference is that fees are paid by internet banking directly into the club account.

Account: 38-9002-0914309-00

Please put your name in the reference field.

Alternatively, you can of course pay Brett by cash (no cheques please) at the next meeting.

AGWB: Brewday Calendar

Rhys will soon be implementing a "Brewday Calendar" onto the website. This resource offers the chance for members to post when they will be brewing in order for others to come along, offer advice or learn new techniques. This will only be available to members and will offer you the chance to contact the brewer to arrange the details.

For this initiative to work well we really need members to get behind it. Attending a brewday provides the opportunity for members a great opportunity to learn a great range of practical brewing techniques. Because of this we encourage both members who are experienced to share their knowledge, and less experienced members to take full advantage of this opportunity.

April AGM

Hamish walked us through the new club constitution. It has been rewritten, errors removed, wording simplified and changed to reflect how we actually do things as a club. (A huge thank you to Hamish Dublon for undertaking this task!)

Main things to note are:

Rules around membership application were changed to reflect how new members actually join (previously they had to be nominated by a current member but most new members find us through the internet now).

The committee is to take a serious look at the pros and cons of becoming an incorporated society as this should make it easier for us to continue hiring the hall at such a reasonable price from the council.

Brett walked us through the accounts. We made a small profit from the BBQ last year but that won't always be the case and hall hire may increase over the coming year so he suggested we increase the membership fees by \$5.

Bob Lawton then gave his final president's address, it was a lovely reflection on his time as president and the successes of the club over the past year. Membership has grown and average age is down so we're in no danger of dying out. Other achievements we've made as a club include the fantastic website and logo, adding Belgian and Saison classes to the club competition schedule and doing very well at regional and national competitions. Bob also took time to reflect on the challenges we might face in the future. How big do we want to get, do we need to look at the possibility of integrating further with other like-minded groups for the possibility of increased "hybrid vigour", can we manage our club assets better and how do we get more people interested in brewing beers for competitions? Plenty for everyone to think about for the future.

With some coaxing we managed to nominate the committee for the coming year.

The committee members for 2014/2015:

President – Mark Jackman

Vice President – Rhys Williams

Treasurer - Brett McMilan

Secretary - Dean Conger

Social Coordinator - Brendon Nash

Librarian - Ray Connors

Property/Assets manager - Tom Coleman

Website Manager – Rhys Williams

Newsletter – Susie Warwick

After the AGM we were treated to a brief talk from Jo Wood of Liberty brewing. Originally he started brewing to promote the ingredients of his online homebrew store. Jo also brought us a keg of GCSB (Green Cone Special Bitter). It was brewed as part of the Hopstock 2014 event and made with fresh off the vine hops. We were very lucky to sample it a day before Hopstock 2014 officially started in Auckland.

Supper time

Thanks to Hugh Crozier for providing a lovely supper of steamed and fried dumplings in a variety of flavours with some beer themed sauces, Tuatara porter and pale ale reductions! Club members, myself included, were very impressed with the creative use of beer in this asian themed dinner. Well done Hugh!

Links of Interest

Mercaptans and other volatile sulfur compounds in wine



“Volatile sulfur compounds, and specifically mercaptans, are a hot topic in wine at the moment, so it’s worth learning a bit about them.”

Is your wine stinky and you don’t know why? Are screw caps a cause of reduction in wines? Read more at....

<http://www.wineanorak.com/mercaptansinwine.htm>

10 Ways to cook with beer

After being so inspired by Hugh’s creative effort with beer sauces I searched the internet to find more beer related cooking inspiration. I found this fantastic article with everything from chinese style beer-ribs to spent grain mini carrot cupcakes.

<http://brooklynbrewshop.com/themash/10-ways-cook-beer-spring/>

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 - Enter club competitions and see how you go. These are an ideal forum to get constructive help. 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 content 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 name 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)

Stainless Steel Tank For Sale

Wow! Does anyone want to get serious about the quantities they brew?

Holding tank for sale - 560L, includes a pump, hoses and fittings.

We are lucky to have first dibs on this fine beast, after a month it will be listed on trademe.

Sitting un-used at the Blockhouse Bay football club and open for offers

Contact Mike Smith on ph 09 626 7041 or mob 027 286 7282

