

AGWB November 2011 Newsletter

Next Meeting 25th January at 7:30p.m.

This months topic is titled:

XMAS at Mikes, Saturday 17th Dec starting at 3:00 p.m.
—see you there.

BRING:

Those who are bringing a plate to Mikes, please ensure they are on serving dishes and have servers included. There is too much else to do rather than finding plates and servers on the day so your help is most appreciated. Also bring your own plates, cutlery, favorite mug if you wish but label everything if you want it back.

MOST IMPORTANT:

Have a great fun day and evening!!!

Highlights of September Club Meeting:

We had another fabulous turnout night with just over 40 people in attendance. This has been a record number of months with a continuous high attendance and new faces as well. We started just after 8:00p.m. I was practicing judging in the kitchen so unfortunately didn't get to write down a transcript of what Sam from Yeastie Boys was talking about. However I managed to get a quick view and lend an ear from time-to-time and saw his energy and enthusiasm had captivated the audience. Sams interest developed when at University when he found he was very keen on Beer. No doubt the low cost of brewing your own assisted in the decision to brew his own for himself and fellow University students. Sam provided plenty of info from the beginnings and into the various key moments of Yeastie Boys through their initial growing phase. Plenty of questions were being asked by members which Sam handled admirably. Sam echoed the facts we already knew, that the Wellington Craft Brew scene was far more developed than Auckland, however that is changing slowly. Sams entertained us with stories we are all familiar with, pitching the wrong yeast, too many hops, not enough hops etc etc. It struck me suddenly that in books, writers exercise literary licence to write what they like, in a Craft Brewery we have the equivalent a literary licence to brew what we like!!!. Yeastie Boys is brewed in Invercargill and distributed from Beer NZ in CHCH and Sam is based in Auckland. Yeastie Boys export to Australia and USA currently.

So a big thanks Sam you entertained and educated us well.



Merry XMAS And a Happy Safe New Year!!

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Nationals results...

*I have some very detailed statistics on the Nationals results. If anyone specifically wants a copy please email me and request it.
plwr1512@vodafone.co.nz*

Monthly Competition:

Here is the schedule for the next month

Wine			Beer	
Month	Class	Style	Class	Sub Class/Style
Jan	5a	Dry Rose	B3 Lager	B3.1 NZ Standard Lager
				B3.2 Vienna Lager
				B3.3 Munich Helles
	5a	Sweet Rose	B2 Pilsner	B2.1 German Pilsner
				B2.2 Bohemian Pilsner
				B2.3 NZ & New World Pilsner
Feb	1a	Dry Red Grape	B5 Brown Ale/Mild	B5.1 Northern Brown Ale
	1c	Sweet Red Grape		B5.2 Southern Brown Ale
				B5.3 Mild
March	7a	Dry Mead	B1 Light Beer	B1.1 Light Beer
	7c	Sweet Mead	Low Alcohol	B1.2 Low Alcohol
April	6a	Dry Citrus	B7 Sweet Stout/ Oatmeal Stout/	B7.1 Sweet Stout
	6c	Sweet Citrus	Dry Stout/ Foreign	B7.2 Oatmeal Stout
			Extra Stout/	B7.3 Irish Stout
			Imperial Stout	B7.4 Foreign Extra Stout
				B7.5 Imperial Stout



For the full Schedule see here:

**Www.agwb.co.nz and access
member area, competition details**

October Club Competition Results:

November Liqueur / Sweet White Fruit/ Specialty Beer

Sweet White Fruit

Dick Smith -Silver

Specialty Beer

Mark Jackman -Silver

Niels Schipper -Bronze

Congratulations to all winners and better luck next time to those that contributed.



Some XMAS thoughts from David Andrews..

"Sometimes when I reflect back on all the wine I drink I feel shame. Then I look into the glass and think about the workers in the vineyards and all of their hopes and dreams .. If I didn't drink this wine, they might be out of work and their dreams would be shattered. Then I say to myself, "It is better that I drink this wine and let their dreams come true than be selfish and worry about my liver."

WARNING: The consumption of alcohol may leave you wondering what the hell happened to your bra and panties.

"I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day. "

~Frank Sinatra

WARNING: The consumption of alcohol may create the illusion that you are tougher, smarter, faster and better looking than most people.

"When I read about the evils of drinking, I gave up reading." ~ Henny Youngman

WARNING: The consumption of alcohol may lead you to think people are laughing WITH you.

"24 hours in a day, 24 beers in a case. Coincidence? I think not." ~ Stephen Wright

WARNING: The consumption of alcohol may cause you to think you can sing.

"When we drink, we get drunk. When we get drunk, we fall asleep. When we fall asleep, we commit no sin. When we commit no sin, we go to heaven. So, let's all get drunk and go to heaven!" ~ Brian O'Rourke

WARNING: The consumption of alcohol may cause pregnancy.

"Beer is proof that God loves us and wants us to be happy." ~ Benjamin Franklin

WARNING: The consumption of alcohol is a major factor in dancing like a spaz.

"Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza." ~ Dave Barry

WARNING: The consumption of alcohol may cause you to tell your friends over and over again that you love them.

To some, it's a six-pack, to me it's a Support Group. Salvation in a can! ~Dave Howell

WARNING: The consumption of alcohol may make you think you can logically converse with members of the opposite sex without spitting.

And saving the best for last, as explained by Cliff Clavin, of Cheers.

One afternoon at Cheers, Cliff Clavin was explaining the Buffalo Theory to his buddy Norm. Here's how it went:

" Well ya see, Norm, it's like this... A herd of buffalo can only move as fast as the slowest buffalo. And when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular killing of the weakest members. In much the same way, the human brain can only operate as fast as the slowest brain cells. Excessive intake of alcohol, as we know, kills brain cells. But naturally, it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine. That's why you always feel smarter after a few beers."

WARNING: The consumption of alcohol may make you think you are whispering when you are not.

Buy and Sell

Liam has a contact for CO2 bottles at around \$100 to \$135 so that is a great bargain. Contact Liam on Liamcallaghan71@gmail.com

A rare opportunity to purchase a working home brewery that Liam is selling. Liam is open to offers so if you are keen this could save you a lot of work. Yes, Liam is building a brand new one, I knew you were wondering..... Talk to Liam directly Liamcallaghan71@gmail.com



In our Library

The November issue of Brew your Own has interesting features such as no sparge brewing, build a draft tower, build the ultimate home bar, a portable CO2 regulator, beer aroma article and an eat-your-heart out Home Brewpub.

I tried the no sparge brewing on a beer I made (and am yet to taste) and it was a simple process, deviated from some of the normal things we do but can't wait to taste the result.

In December issue of Brew you Own a very handy 2011 Story and Recipe Index of all things covered in 2011. Look over the easy index and see what topics you wish to read or re-read for that matter. This issue also covers a hop spider for keeping your hop vegetation to a minimum in your boil, chiller performance of a counter flow variety, home brewery testing tools, should you re-hydrate dried yeast, recipes and tips for Lager brewers, plus plus plus lots of other good stuff.

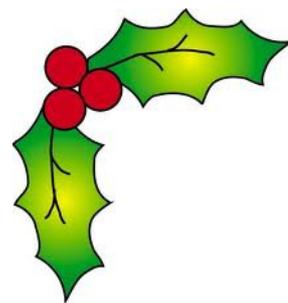
For Wine Makers their Dec2011-Jan 2012 edition also just in the library has articles on preventing oxidation, Wes Hagen a Wine Archaeologist, top 100 Wine Kits, Port Wines, Cold Stabilisation and lots more. An excellent read from the library.



Auckland Guild of Winemakers & Brewers XMAS celebrations at Mikes!!!

Important particulars...

Date : 17th December



Venue: 280 Panama Rd, Mt Wellington (Mikes new house)

Phone: 09 270 0110

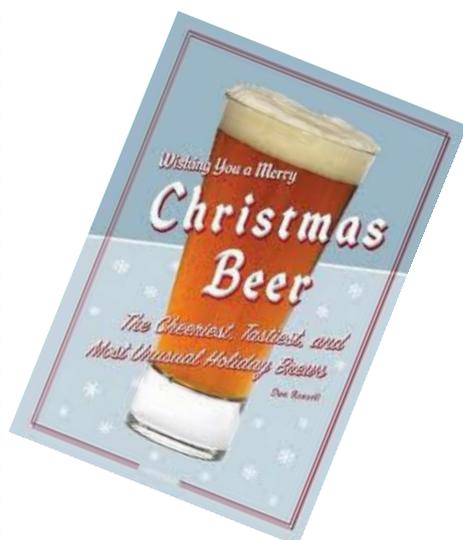
Time: 3:00 p.m. Till later

Cost: \$15.00 plus plate members
\$20.00 non members

Bring: If you wish your own plate and cutlery and favourite
drinking vessel
(MARK your name on anything you want back)

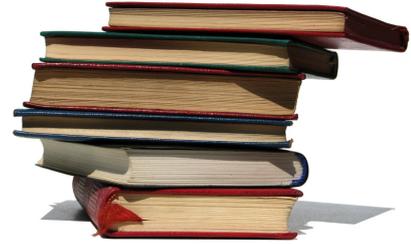
Raffles: There will be some raffles run so bring some loose
change

See you there>>>



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. Of 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.



Please note: Ray reports some books and mags are still very slow to come in. Ray is chasing up. Ray mentioned when items are returned they must be signed back in by him, not just dropped off.

Submit your entry - Into club competitions and see how you go. These are an ideal forum to get constructive help—if you need it.

Name Tags— Please collect your name tag and wear it so that other members and new guests can see who you are. 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.



(As mentioned previously 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)



[END]