

AGWB February 2012 Newsletter

Next Meeting 28th March at 7:30p.m.

This months topic is titled:

Fruit Wine making and tasting

From the fruit-wine breweries of Bryan Livingstone helped in varying degrees by Wally Lawrence, Paul Newman and David Young. David is a commercial brewer who uses 30L plastic fermenters and brews all year round. He produces sell-out wine as evidenced by his recent Feijoa that sold out in one week. Our activity is around how it is made and wine tasting plus any questions of course that you have. As we are making Blueberry Wine as WOY there should be some interesting questions by members. This is not an instructional session as we have already done that. Not to be missed!!!

BRING for Competitions:

Your wine and beer entries for the club competition and see how you fare. This month we are looking for in the wine category Dry Mead and Sweet Mead and in the beer line-up Light Beer and Low Alcohol Beer.

MOST IMPORTANT:

Label all bottles clearly with name of your product and importantly it's alcohol content for any bottles you have brought along for sharing.

Highlights of January Club Meeting:

Well, January Club meeting I helped out with the preparing the amber ales tasting and therefore didn't get time to write down notes. However it was very good session as I recall topped off with some fine examples from Brett McMillan. So forgive this sparse editorial I will say NO next time!!!

A big thanks to Mike and Marie:

For a wonderful supper it all went down extremely well.



- We were founded in 1972 making our club the oldest of it's type in Auckland.
- We meet in the Mt Albert Senior Citizens Hall in the Rocket Park Complex on the corner of New North Rd and Waiere Rd on the fourth Wednesday of each month.
- Informal happy half hour is from 7:30p.m. to 8:00p.m.
- There is a \$5:00 door charge and this includes a lucky door prize.

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Presidents Musings:

I was reading through some old Zymurgy mags the other day looking at the old recipes for all sorts of beer styles made from extract malts and partial mashing of specialty grains. There are some really interesting beers in the mix and plenty of them. I can recommend this brewing approach to members who want to progress from pure beer kits, also of course making a brew can take less time than making a full mash.

I was interested to see in 1984 in Zymurgy there were monthly reports from amateur brewing clubs in the different states of the US of A and there were also regular contributions from the state of Auckland's AGWB written by one David Whitehead. Ah, those were the days.

Cheers BobL

Monthly Competition:

Here is the schedule for the next month

AUCKLAND GUILD OF WINEMAKERS AND BREWERS YEARLY COMPETITION

Wine			Beer	
Month	Class	Style	Class	Sub Class/Style
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
May	4a	Dry White Fruit	B4 Bitter/Pale Ale	B4.1 Ordinary Bitter
	10	Dessert		B4.2 Extra Special Bitter
	2	Dry White Grape		B4.3 Pale Ale
				B4.4 India Pale Ale
				B4.5 NZ & New World Pale Ale
June	8a	Dry Other	B11 Wheat Beers	B11.1 Weizen/Weissbier
	8c	Sweet Other		B11.2 Dunkelweizen
				B11.3 Weizenbock
				B11.4 Witbeer
July	13	Dry to Medium Sparkling	B10 Dark Ale	B10.1 NZ Dark ale
	43a	Dry Apple		
	43c	Sweet Apple		

Notes: Maximum of 2 beer entries per sub-class

Beer Competition Labels must include **both** class and sub class

*Wine of Year—Blueberry Wine
Beer of Year—8wired IPA clone*

For the full Schedule see here:

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

February 2012 Club Competition Results:

Southern Brown 2 entries

Ray Connors -Silver

Ray Connors -Silver



Mild 2 entries

Brendon Nash -Bronze

Mark Jackman - Silver



Dry Red Grape 2 entries

Dick Smith -Gold

Dick Smith -Gold



Congratulations to the winners keep those entries coming in.

Beer Judging Course

We have had a great informal response from members wanting to do a beer judging course so we have had a chat about and now seek some commitment . We have an outline of the course which we expect will be completed in about 6 meetings of about 3 hours duration each.

The proposal is that the meetings will be held at the homes of the trainers and or participants on Wednesday nights starting at 7.30 and will be alternate Wednesdays to club night; there will be 2 training meetings per month. The judging training will cover beer only at this stage, we don't think there will be enough time to include wine training.

There may be a small weekly (about \$5) charge to participants to cover the cost of samples. Our thinking is that we will start the training on 18 April 2012. Participants deemed competent judges at the end of the course will, in the first instance, be asked to judge at club meetings and from then on its up to them how much further they would like to use and develop their skills.

Now you have the outline please send the names and email addresses of those definitely wishing to participate to sirbobl@xtra.co.nz.

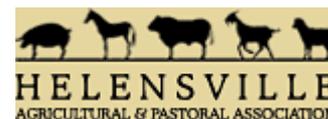
Cheers BobL

Northern Regions Competitions

At the recent Helensville A & P Show the club was asked to host the Northern Region Competitions. This proposal was put to the members present and they have agreed. We have written to the Northern Region President and now must wait until the AGM in May (approx.) for confirmation. We believe this is only a formality so initial plans are in place for the event to take place from the 31 August p.m. for setting up through 1st September for the judging and evening event at the Sierra Motel and then a breakfast/ brunch on Sunday morning at the Dackers' residence. A lot of work - yes! And members will need to be fully available to assist when necessary. A committee - comprising the Dackers and the Moores has been set up with the power to co-opt where necessary and we will, so be prepared! We will be asking various members to assist with the evening meal but we do not expect this to be too onerous as we plan to have a very **No Frills, Back to Basics** event and to keep costs as low as possible. We accept that we do not have a large membership and we do not wish to overburden anyone. We feel confident that we can achieve a good result - we've done it before and many of us are already aware of the pitfalls.

Just as a final comment - we have received news that the next Biennial National Competition will be in Dunedin. Start planning now. At least Gordon and I know that we won't have to pay accommodation - as long as our son does not shift in the next year. I will leave you now to get over the shock of the news and to digest everything. I will keep you up to date with regular reports as often and as soon as possible.

Sherrill & Gordon.



This is a Townsville pub but I reckon they should start franchising this idea!!!



Brewers and Liars Festival



A great time was had by club members Mike McCormack, John Golics and Paul Ware who attended the 5th annual event. In spite of seriously worrying weather for the trip, John's only comment was when they pulled into Waharoa Cheese factory on the Saturday that the sun was shining and 5 minutes inside, the rain was horizontal outside!! My trip with my wife saw rain on east and west horizons and a sunny patch down the middle where we were travelling. Apart from that we caught up with Paul Croutcher at his bar in Rotorua and had a few warm up beers. Very nice all of them. At the Brewers and Liars apart from some lively lad asking where the temperature probe John had went and offering that part of his anatomy, challenging yours truly to

an arm wrestle and Mike calming the frisky young man down in his diplomatic way it was an interesting time!!! Oh we had the mini-bar serving a dark ale, seriously smoked porter and two pale ales on pump. Oh plus Mike McCormack one the beer award, well done!!!!

...anyway here is more of the goings on...

From the Ngongotaha Lions Club and it's all the truth.

This time Brewers and Liars Festival had a few changes, the first was that we had Doug Lambert as the Director of the Festival. He brought on board a new Master of Ceremonies being "Rosso" from Coromandel. Who is an outstanding entertainer and tied the show together with his wit and humour. Rosso is also an outstanding auctioneer raising a considerable amount of cash from donated goods. Maybe other clubs could surely use him to lead their entertainment.



Our charity this time is the Ngongotaha Youth Soccer Club, and at this point in time we have not finalized the accounts but I am sure that there will be a good surplus to donate to their club. I do know that the 40 or so adult soccer club members who attended really enjoyed being guests of our Lions Club. All told the audience was a little down but still numbered about 150 persons. Maybe the economic times caused this.

Entertainment consisted of a quartet of brothers "The Edward Bros" singing a medley of popular songs. "Irene and Friends" dancing the Ceroc and other Latin dances. "Rhapsody Singers" a group of 12 female singers performed a series of swing and popular songs. Another outstanding Group of entertainers was "Zumba Dancers" who soon had some of the audience on their feet to the delight of everyone. Interspersed with the entertainment we ran the Liars Contest of six finalists. It sure is hard not to be deceived by a good liar. I for one cannot pick them out.

First prize was \$300.00 with a second and third and a prize for the best novice liar. Most of the prize monies were donated back to the soccer club.

Then at the same time we had our Brewing and Spirit maker contest, this had about 25 entries and some of these very high quality tipples. Brewcraft of Auckland donated the prizes for these.

We appreciate the members of the Auckland Brewers Guild who again supplied their beautifully made old fashioned bar and their superb ales. I heard a lot of comment about the quality and the flavours of their brews. It goes down so easily and one could get fonged so very easily. Thanks Guys. This 5th annual festival was surely the best so far. These Festivals get better as we gain experience.

A special request from a club member...

Owen Cotton who regularly attends our meetings with his dad Mike Cotton, is doing a Bachelor of Food Technology- Food Process Engineering at Massey University. As part of his course he needs to get 300 hours of work place experience in a food production place. If anyone has any contacts preferably in a winery or brewery that will be able to help him get some of these hours it would be very much appreciated. Owen lives in west Massey and is free to travel to most locations using public transport. Owens ending degree is Bachelor of Engineering with honours in Food Process Engineering with specialisation in yeast and is the only globally recognised IFT course available in NZ.

C'mon we must be able to help this guy out it's a very worthy cause.

For more info contact Owen on owendwightcotton@hotmail.com

...and the River Valley results

N SCHIPPER	-	Dark Ale GOLD, Barley Wine GOLD, Pale Ale GOLD, Bitter GOLD, Bitter GOLD, Porter GOLD, Dry Stout SILVER, Pale Ales SILVER, Lager SILVER, Brown Ale BRONZE, Dark Ale BRONZE, Full Mash BRONZE
J GOLICS	-	Bitter GOLD, Dry Stout Silver, Barley Wine SILVER, Specialty Beer BRONZE, Full Mash BRONZE
D WHITEHEAD	-	Lager GOLD, Bitter SILVER, Dry Stout BRONZE, Porter BRONZE
P WARE	-	Porter GOLD, Dark Ale GOLD, Pale Ale SILVER, Pale Ale BRONZE
RAY CONNORS	-	Dark Ale GOLD, Brown Ale GOLD, Light Ale SILVER, Brown Ale BRONZE
M COTTON	-	Full Mash GOLD, Lager BRONZE
PERTLY WHESELY ACE		Specialty Beer GOLD

Unfortunately this last name was hard to read so here is authors best effort.

At Brewers COOP—HOPS

If you haven't heard AMERICAN HOPS are in store now and NZ HOPS have been picked are presently in Drying Rooms and will then go to pelletizer and be vac sealed. Expect NZ HOPS late April. The exception is Nelson Sauvignon which is still on the vines.

Camp Quality Beer and Wine Night at Papatoetoe

On Saturday March 24 (originally slated for St Patricks Day) I am having a Beef & Beer night at the Papatoetoe Masonic Lodge (where we have had some judging events and the Nationals welcome night).

This event will be fun (aren't all of our parties?) and will support Camp Quality. Camp Quality is a camp for children with cancer. It is a very worthwhile charity and I hope you can all join me in supporting it.

The event starts at 6:30 and costs \$25 per person. \$10 of every ticket goes to the Camp Quality charity.

Please RSVP by March 15. Al Christ

PUHOI HOPS

If you picked up a bine of the Puhoi hops from the club or Brewers Co-op and planted them you have probably harvested them or are about to. These can be picked and dried in a shady area from direct sunlight or used green. If drying allow the cones to dry to a papery feel. They can be used in the boil or stored away preferably under freezing conditions to preserve the volatile hop oils and aromas. These hops are a low Alpha variety I am told and as they are cones, you would need to tripple your recipe requirement as if you were using dry hops. Isn't it great, beer making is all about trying different things!!. If you have a story to tell about your Puhoi hopped beer it would be great hear and put into next months newsletter.



Now for a novel way of opening a bottle of wine

It's in French but the video is good

<http://video.bon-savoir.commentkonfait.com/video/comment-ouvrir-bouteille-vin-avec-chaussure/1644>

So who's game to try it??

Beer of the Year

As you know we have selected a clone of 8wired IPA as the BOY. For this competition we have decided not to issue a recipe but for each brewer to use the information on the following site to build up a recipe using BeerSmith or Promash.

<http://8wired.co.nz/our-brews/hopwired-ipa>

This weblink gives you a lot of the information required to build a recipe.

By having an educated guess using the information from the site and with programs like Beer Smith & Promash one could easily come up with a recipe. As a tip I think the secret will be in the hopping regime. Each brewer will need to purchase their own ingredients as these may be different for each of us trying to make our clone.

The Wine of the Year however has a recipe offered on our website and the thought here is for the club to purchase the Blueberries required to make the wine that the brewer will purchase.

NZ Beer Festival

The great NZ Beer Festival formerly held at Ellerslie is scheduled for the 31st March at The Cloud. Featuring 70 beers from over 24 breweries including EPIC, Emersons, Harringtons, Invercargill, MOA, Sawmill, Waiheke, 8wired, Yeaties Boys, Mikes and all the others that make up the 70—plus a range of Eclectic Food—plus music by The Feelers, Funkomunity and ten others, promises to be a great day out.

Start time: 12:30pm to finish at 9:00pm

Tickets: buy from Hells Pizza at \$20, or on-line at \$30 (reduced from \$40)

Further info <http://www.beerfestival.co.nz/>

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. 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.



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)



Secrets to a long happy marriage



A old woman was sipping on a glass of wine, while sitting on the patio with her husband, and she says, "I love you so much, I don't know how I could ever live without you"... Her husband asks, "Is that you, or the wine talking?"... She replies, "It's me... talking to the wine."



[END]