

AGWB August 2014 Newsletter

Next Meeting: Wednesday 27th August 2014

This Months Topic:

We'll hear a report on how the new club still is going and some important information about regionals!

Remember that any alcohol you bring along must be labelled with your name and alcohol content. (The beverage's 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 -	8.1	Strong Ale
	8.2	Imperial Ale
	8.3	Dopplebock
	8.4	Barley Wine
Wine -	2c	Sweet White Grape
	9	Aperitif

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

To Whom it May Concern,

Firstly my apologies for not getting my musings into the last newsletter, as you can probably imagine I have been incredibly busy with work to the point where it is actually getting in the way of sleep. Still, that said I am sure many of you were devastated by the lack of my appearance in the last newsletter and for that I apologize.

Right. Onto what's been happening around Auckland recently. Firstly, the council are trying to save us all from ourselves with their new Draft Local Area Policy. This will effectively stop any new bars and off licenses from opening in the next two years, then licenses will only be approved in exceptional circumstances. It also includes rules around when beers over six percent can be served and other general policies that serve to stifle fun. One alarming aspect is the consideration of a one-way door system in bars, which is being pushed by the police even though it is proven to actually cause more harm. The stance seems to be that it is best to make their job easier rather than attempt to ensure a safe environment for the public. Anyway, I hope you have all read it and many of you wrote a personal submission.

In better news, there has been a notable increase in the number of brewery/beer launches and tap takeovers in recent months, it seems that there is now something happening every night, with multiple great options for things to do on a Thursday through Saturday evening. Just last week we were at The Lumsden for Beertique's launch of a test cask of Timothy Taylors. They have apparently never had overseas distribution before and so NZ is the first country outside the UK to be able to enjoy it on cask. These are truly great times that we are living in.

I am sure many of you will be heading down for Beervana this weekend. Now we have a brewery Marie and I have run out of excuses not to make the pilgrimage and look forward to seeing whoever is down there. We will also be making enquiries into getting our Weezledog beers into Wellington. There is a lot of competition down there though and so Marie will be doing her best to eliminate the competition by drinking the local breweries dry.

See you all on our return from Wellington.

Yours Sincerely,

Mark Jackman

July Competition Results

Bill Herbert	Fruit Beer	Bronze	Biere de Garde with Feijoa
John Golics	Fruit Beer	Silver	Cranberry Stout
Geoff Gill	Spice/Herb/Veg Beer	Silver	Chili Saison
Reuben Rowntree	Spice/Herb/Veg Beer	Bronze	Spiced Brown Ale
Mike McCormack	Smoked Beer	Silver	Smoked Porter
Reuben Rowntree	Smoked Beer	Silver	Smoked Porter
John Golics	Smoked Beer	Bronze	Rauchbier
Reuben Rowntree	Wood aged Beer	Gold	Bourbon Barrel Aged Imperial Stout
Rhys Williams	Other Specialty	Gold	Smoked Pohutukawa Ale with Kawakawa (no hops)
Reuben Rowntree	Other Specialty	Bronze	Chocolate Vanilla Stout

Intention to Incorporate

After some consideration the committee is recommending that the club become an incorporated society. This means that the club will become a legal entity in its own right and means that individual members do not assume personal liability, i.e. for contracts entered into on behalf of the club.

There are a couple of misconceptions about being incorporated.

1. It costs a lot. **No**, there is a one-off fee of \$100.
2. The accounts must be audited, again adding cost to the running of the club. Again, **no** they don't unless this is specifically stated in the constitution (it isn't).



The change must be voted on, and we plan to have this at an upcoming meeting, when a short EGM will be called. If you have any questions or concerns about this proposal then please raise them with a committee member. – *Brett McMillan*



Club Night Fees

Unfortunately we need to increase the club night entry fee. The council has dramatically increased the hall hire from \$50 per night to \$120 meaning the door amount falls well short in covering hireage, supper and raffle. So we are proposing to increase the door fee from \$5 to \$7 to recover this. This will also be put to a vote at the EGM. – *Brett McMillan*

Regionals Regionals Regionals!

Bob Lawton has been doing an amazing job getting everything organised for regionals, to take on the responsibility for this is truly heroic!

At the meeting we will be collecting names of volunteers for various roles that need filling for Friday and Saturday. It would be great to get as many people as possible to support the club and make clean up a breeze! Many hands make light work. If you can't make it to club night but still want to help, email the committee and we will do our best to find a job for you. *Now a few words from Bob about the event.....*

Regionals Entries

All entries must be in by midday on 20th September – i.e. before the September club meeting. It is therefore a good idea to bring your entries to the **August meeting** if possible. If you are unsure of the class in which to enter your beer, bring an extra bottle to the meeting and get help from 'the experts' Please note, **entries must have an AGWB bottle tag**. These are available from Reuben. If you are unable to bring your entries to the August meeting, they can also be delivered to Brewers' Coop before the deadline. (AGWB tags will be available at the shop)

Enjoying the Regionals

Seeing all the beer and wine entries lined up for judging is an impressive sight, and I would recommend that all members take the opportunity to visit the venue (Masonic Centre, Robert Street, Ellerslie) during the judging period. (Friday 3rd October 11am – 5pm approx, and much of Saturday from 9.30am). On the Friday night the club's Free Bar will be open, and you will have the opportunity to chat with the judges and the out-of-town visitors. If you have purchased a ticket for the Saturday Night Awards dinner, entry on Friday night will be free. If you are unable to attend on the Saturday, you can still enjoy Friday night with us by paying a \$5 door charge.

Saturday should be a good night, with a two course dinner, some lively entertainment, the awards, and of course the free bar, which will also have some commercial wines available. In addition, most of the wine and beer entries will be available for sampling. The venue (and the bar) will be open from 5pm, and dinner will be served at 6.30pm. The event will conclude about 10.30pm and we would appreciate the help of club members in clearing up the hall. Please note

Saturday night tickets (\$70) should be pre-purchased prior to 20 September (see club web site).



Regionals Background

There have been amateur wine and beer making clubs in NZ for many years and needless to say there have been competitions between these clubs. Each club is affiliated to both the National Association of Amateur Winemakers and Brewers Federation and also to one of 3 Regional organisations. Capitations to these organisations are paid from your annual AGWB membership fee. Each of the 3 Regions also have a Wine and Beer Judging Association which also pay separate capitation fees to a National body.

AGWB is one of 5 remaining clubs in the Northern Region and at last count there were 19 clubs nationally, a significant reduction from its heyday when there were in excess of 50 clubs. Fyi SOBA is not a member of the federation. Competitions have been a core activity of clubs both internally and inter-club and have provided the opportunity for members to travel to different destinations for family weekends away at the beach or at the river in camping grounds all over the country. That's all changed now but I know that social gatherings rather than wine and beer making have become the main focus of several of the older surviving clubs.

The highlight of the Federation calendar year is the National or Regional competitions held biannually alternate years, with Nationals being held by a club in one of each of the Regions every 6 years. So each of the regions has a Regionals competition this year, in 2015 there will be no Regional competitions as the Nationals competition is being run by the Napier club of the central region and in 2017 the Nationals will be held by a club in our region.

July Meeting Review

We had a great Q&A session last month with lots of new ideas to think about. First wort and mash hopping are 2 techniques I haven't tried yet so it was great to hear some more experienced brewers debating the benefits of both methods. Some say first wort hopping gives a smoother bitterness while others were not really sure that it made too much of a difference.

We chatted about dry enzymes, not only are they good for making a lower carb beer they are also great for getting a nice dry finish on your pilsner.

Great news for North Shore keggers, Keg resources on Currys lane is now doing CO₂ fills for around \$30. Of course for those on the other side of the bridge Brewers Coop do a drop off, pick up later, CO₂ fills for the same price. In fact everything you can get at keg resources you can get at the same price at Brewers Coop. Certainly saves on petrol running all over town to get those parts!

Just a reminder that when labelling your beers for competition you don't need to list all the ingredients. Just list any specialty ingredient's when you are

entering the categories where there is scope to add something unusual like fruit, smoke or spice. With wine you can list the fruit or grape variety.

At last months meeting we were also treated to an 8.2% Winter Ale on Hand pump. It was bloody good! Sadly I had to drive so I could only have a taste. The beer just keeps getting better and better at club nights!



Club Assets

Do you have any club assets taking up space in your garage? We have a new asset manager, Tom Coleman and over the next month he's going to be updating the asset register and hopefully finding a way to make booking and using club equipment easier. If you've got anything belonging to the club please send an email with all the details to tomcoleman71@gmail.com



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.

Suppertime

It was retro suppertime last month with heaps of cheerio sausages and tomato sauce! Plus cheese and pickled onions, not to mention all the sausage rolls and salami. What a feast. Can't beat a good ol' piping hot, burn your mouth, sausage roll on a cold winters night. Thank you Paul Ware and Mike McCormack.

******Apologies for an error in the June Newsletter. I've been informed that Jono provided the supper in May. Thanks Jono! (Sorry for the mistake).***

Christmas Party

I know its pretty far away but we've set a date! Get out your digital organisers, palm pilots, builders pencil to write on the framing of your garage, your iPhone or whatever and scratch down Saturday 6th December!

Slight problem though...we are currently without a venue, we have a couple of tentative offers but if you have a suitable location that can host up to 80 people for the afternoon please let the committee know.



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. 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 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 roll 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)