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Winter 2014

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These are strange days for the craft beer community.

After several years of sustained growth and increased popularity, the craft beer movement is now bumping up against social and legal pressures. The driver is last year’s Sale and Supply of Alcohol Act, and the way it passes the buck to local authorities.

The problems come because the Act has vague objectives and vague ways to achieve them. The Government wants to reduce ‘alcohol harm’ and there’s an assumption that restricting supply will do this. The evidence on that is weak – in fact alcohol consumption in New Zealand was already decreasing before the new law passed.

Rather than take responsibility for this goal, the national Government has delegated the job to local government by giving them the ability to set local regulations. The justification for this is that it empowers communities to make their own choices, but that’s rubbish.

Wellington City wanted to extend opening times beyond the default in the Act, but was told it couldn’t. Communities can only make the choice to restrict supply – they are not empowered to take other options.

This parochial regulation is vulnerable to small but local lobbying, with inconsistent results around the community. Keep a close eye on the regulations being imposed on your community, to ensure our thriving scene can continue to grow.

Cheers

*Martin Craig*
FIVE THINGS YOU SHOULD KNOW RIGHT NOW:

1. You can now buy shares in **RENAISSANCE BREWING** through crowd funder Snowball Effect. See Renaissance’s website for details.

2. **KELLY RYAN** is back in business. After working at Thornbridge, Epic and Good George, Kelly will start at Fork & Brewer in June. More details in our next issue.

3. **BEERVANA** – Westpac Stadium, Wellington, Saturday 22 & Sunday 23 August. Tickets available now at [beervana.co.nz](http://beervana.co.nz)


5. **CITY OF ALES FESTIVAL** – Auckland, 28 June (TBC). See [soba.org.nz](http://soba.org.nz)

**GARAGE PROJECT ‘THRILLED’ WITH WORLD BEER CUP SILVER MEDAL**
Wellington’s Garage Project scored big at the ‘Beer Olympics’ in April when it won silver for Coxswain’s Courage Double Barrel Porter at the World Beer Cup. Unlike many beer awards, the WBC awards only one gold, one silver and one bronze for each category. This makes the WBC one of the most highly respected awards in the brewing world.

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GARAGE PROJECT continued
Garage Project’s Jos Ruffel reports: “We’re thrilled with the win and especially pleased to medal in such a hotly contested category of wood-and-barrel-aged-strong-beers (3rd most entered this year). It was quite special being there to collect the award and the guys back home were watching the live feed which was great. The beer will get its bottle release in the next month or so in 750ml and 375ml bottles. There will be a very limited number of special edition bottles with a custom stopper sculpted by Weta Workshop. The win is a great boost and it’s great that Cockswain’s Double Barrel also won Specialty Beer at the BrewNZ awards. It is a special beer and we plan to turn it into an annual release, assuming we can secure the right barrels! The brewery upgrade is complete and we are enjoying working on our new brewhouse and seeing more beer flow out the Garage door. Aside from that we’re heads down planning new beers and working on upcoming launches. Umami Monster and Mecha Hop at GABS, then Sauvin Nouveau and Chateau Aro, our grape harvest beers soon after.”

BEERVANA
Will be held in Wellington on Friday 22 and Saturday 23 August at Westpac Stadium. The premier New Zealand celebration of craft beer, more than 200 different beers will be on offer. Up to 12,000 people are expected to attend during two days of tasting, meeting brewers, beer seminars and enjoying food from some of Wellington’s best eateries. There will be judging of a home brewing competition, as well as a media brew competition, where media and brewers collaborate to create their own unique beer based around the theme of spring. Festival director David Cryer says the last year has seen continued strong growth in

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the sales and interest in craft beer. “Craft beer sales grew by 33% last year, with more than a dozen new craft brewers starting up in New Zealand,” says David. For more information go to www.beervana.co.nz

DUNEDIN CRAFT BEER & FOOD FESTIVAL BACK IN OCTOBER
The Dunedin Craft Beer & Food Festival is back in the Forsyth Barr Stadium in 2014. Set for 4 October, event organiser Otago University Students’ Association has addressed the feedback from last year including: token issues and the need for more space. “The token system and the lines created by the huge demand was something we really needed to fix,” said Dan Hendra, OUSA Events and Communications Manager. “By using AWOP [Another Way Of Paying] everyone will have a wristband that they can preload credit onto either on the day, beforehand, or even from their phones.” The AWOP system is used widely in the music festival market internationally. Moving on the to the stadium’s pitch will give the festival more space and enable a “family picnic feel”, while giving stall holders the chance to create more of a personalised area. Organisers have a few breweries on board and are looking across the country for more. “We’re all about helping new breweries meet the great people of Dunedin who love try new things” said Dan.

HALLERTAU
It has been all go since commissioning the new brew-house at Hallertau last year. Beer Fountain is a contract brewery set up to produce beer for Hallertau and potentially other brewers as capacity allows. Joe Wood from Liberty Brewing is the production manager. Hallertau is developing a range of seasonal releases with Hallertau ‘Nocturne’ Double Stout getting its Wellington release at The Malthouse’s Darkest Day celebration.
HALLERTAU continued

of dark beers on June 20th. SOBA Champion Homebrew winner 2013 ‘Joppa Stout’ will be brewed by Steve Plowman and for the first time half the 2000L batch will be bottled at 500ml. Other exciting projects are an upcoming collaboration with a Japanese craft brewery to produce a beer for a top Auckland restaurant.

INVERCARGILL BREWERY

The brews is all good for Invercargill Brewery which officially fired up its new 2500 litre plant last April. Head brewer Steve Nally chose Pitch Black stout for the first brew just in time to replenish decimated stocks for the oyster season.

While commissioning the new plant was not without hiccups, in hindsight it had been relatively smooth. “Our first brew day started at 9am and ended at 9.30pm but each time we got better as we ironed out a few more kinks. Within a week we’d brewed 10,800 litres – more than we could do in a month with our old kit.”

KERERU

Kereru recently took on a new assistant brewer, the accomplished Wellington homebrewer, Alex Bartley Nees. Alex came runner-up in the 2013 SOBA National Homebrew Competition, and was recently charged with creating and brewing Kereru’s contribution for the SOBA Winter Ale Festival. The Weizenbock, which also doubles as Alex’s first commercial beer, will be on offer at the Victoria University Hunter Lounge on June 14.
BAYLANDS
Baylands celebrated its first birthday in May and followed with a tap takeover at Brothers Beer in Auckland on the 7th June. Then back to Wellington to pour, Black is Black, a Black Doris plum, blackberry and coca nib 7.0% Stout, at the SOBA Mid Winter Ale Festival on the 14th June. Australian beer aficionado’s are even getting a taste at the Great Australian Beer SpecTAPular. Now that’s a busy schedule for a brewer who also has a full-time job.

BREWTUBERS
BrewTubers is a Youtube community of thousands of brewers and a huge resource for anyone wanting to learn something or even catch up with mates in other towns about their brewing endeavours. If you are not sure what to look up exactly, this will get you started – search the term “home brew wednesday”. This has been a bit of a tradition over the last 2-3 years where most of us tend to keep each other in the loop by uploading a video most Wednesdays as a vlog to update everyone on what we are up to. I suggest you get online and check it out as we don’t have all that many New Zealand BrewTubers, though we are growing. Anyway, you’ll find me at www.youtube.com/brewtubetech. - Matt Downer
For those stuck working in offices most of the year, summer is usually a time to relax. But for those working on the land, making plant-based food products for us office shmucks, summer is when the money is made for the year. And for beer and cider drinkers, it is just as important. It is easy to forget what ends up in our glass started as seeds and rhizomes. But it does have to come from somewhere.

**MALT**

The base of every beer is malt, so it's only right to analyse its harvest first. Conditions in Canterbury - where New Zealand-owned malting company Gladfield Malt is based - were poor towards the end of the season, impacting overall malt quality. Gladfield malster Doug Michael said yields from his Christchurch-based grain harvest were down on the past two years, although they were coming back from record harvests. While grain crops in 2012 and 2013 averaged 10 tonnes per hectare, yields were about seven tonnes/ha this summer.

Michael said grain was not in the best condition either. The number of grains grown was not the best, although tillers - the parts of the plant that creates grain-bearing heads - were good. The wet-but-warm winter did not help, lowering nitrogen levels and encouraging fungal growth. In Manawatu last year, a fungal growth caused the biggest ergot outbreak in more than a generation. Ergot is toxic, potentially fatal, and resulted in nearly 25 per cent of Rangitikei farmers having their grain rejected in 2013. Rainfall during December also had a part to play, dropping soil temperatures and sunlight hours during crucial ripening times.
“Cool conditions for ripening will affect the speed of ‘dormancy break’, meaning the resulting crop will be slow to germinate and must be stored longer or dried artificially down to low moisture levels of 10-to-12 per cent,” Michael said.

“Whenever the barley plant comes under stress it will start to shut down different aspects of its growth, just like humans.”

Big brewing companies have not helped malsters get good grains to work with either, Michael said. “Because of big multi-national companies driving down the price of malting barley in their drive to produce cheap watery beer, farmers now see malting barley as a throw away crop. A lot only grow it to fill a gap in their cropping rotation and it is treated with less care than other more lucrative crops. It certainly doesn’t get the priority that it needs to produce high quality malt. As a result, barley is the last crop harvested on most farms when the pressure is on with the weather.” That means the grains often get wet before it is harvested, triggering germination and rendering it useless for malting.

“A good hot harvest is always welcome by the malster; it certainly makes their job easier,” Michael said.
CIDER APPLES

While the weather was far from ideal for malt, cider fans should be excited about this season's apple harvest.

David Sax, chief cidermaker at Redwood Cider and cider spokesman for the Fruitwine and Cidermarkers Association, said culinary apple quality was extremely good this year.

There are specialty cider apples on the market, with the Peckham family – who make their own Peckham's Cider – one of the largest growers in the country.

But Sax said the vast majority of New Zealand ciders – brands like Monteith's and Old Mout being two examples - are made from culinary apples.

“These produce elegant, fruit-drive cider types compared to the more full-bodied, traditional English-style made from cider apples. Cider apples are much higher in tannins and are virtually inedible, but great for cidermaking.”

Culinary apples cropped well this year due to solid flowering and fruit setting in early in the season. While Canterbury may have had a wet-but-warm winter, apple-growing regions like Nelson and Hawke’s Bay had just the right amount of sun and rain, Sax said.

But the stable growing conditions did great some headaches, he said. “This season saw a lot of varieties ripen at the same time, which put pressure on harvesting.”

Harvesting at the right time is crucial for apples to ensure they can store well if not being pressed immediately.

Those producing from cider apples will usually press all their fruit within a few weeks of harvest, Sax said. Those using culinary apples will take their fruit from export apple packhouses, which can be packed up to three months after harvest.

The seasonal variation, which can be found in hops and malt, is also present in some apples,
Sax said. “Culinary apples are extremely consistent in quality from year to year. Those cider producers growing apples for cider will encounter far more annual variation.”
So while your Monteith’s may taste the same year after year, look out for changes in brands like Townshend’s, Peckham’s and Zeff er.

**HOPS**

With hops, however, the main difference between harvests has not been the weather. Instead, the type of hops grown has had the biggest impact on yields.

New Zealand Hops’ harvest report for 2014 said total volume harvested was 765 tonnes, an increase of 82 tonnes on the 2013 harvest.

That was driven by the increasing popularity of aroma hop varieties, which usually have a lower yield than high-alpha types. “In effect, it takes more land to grow the same amount of aroma hops,” NZ Hops said.

The change in hop types grown was also seen in the area used for varieties; 288 hectares was used for aroma types, while high-alpha types only took up 82 hectares of land.

The final quantity of hops harvested also paints a picture of a world obsessed with New Zealand’s aroma hops. Wakatu was the biggest crop, with 265 tonnes harvested (35% of the crop). Nelson Sauvin was next with 143 tonnes, followed by 68 tonnes of Motueka.

Contrast that with the 41 tonnes of Green Bullet – the most prosperous high-alpha type – harvested, and it is easy to see where the demand is.

The hop harvest began in February and finished by the beginning of April. There was a fairly typical sunny Nelson summer. The only major weather event was the remnants of tropical cyclone Lusi heading through the hop fields in March. “Fortunately the storm departed quickly, leaving minimal damage in its wake. Although rainfall is generally considered a good thing, high volumes over a short period - with harvest still to be completed - was seen as a hindrance.”

Pre-sales have been strong: “The 2014 crop was 95 per cent sold prior to harvest, with subsequent sales projected to see the crop fully sold prior to the 2015 harvest.”

Contracts already in place mean 90 per cent of the 2015 crop has already been sold, possibly putting the squeeze on any newcomers to the brewing world.

“Acreage will continue to expand to keep pace with the market. However, it is unlikely that the New Zealand industry will develop much in advance of its current world crop production [of] 0.7 per cent” says NZ Hops.

*Jono Galuszka’s blog From Drinker to Brewer can be found at stuff.co.nz.*
Back in late September I awoke one morning to find an unusual email amongst the overnight traffic. It’s not odd for me receive email from the other side of the world, even the odd unsolicited communication, but it is very rare for one of those emails to be one such as this. This message, if it was to be believed, was inviting me on an all-expenses paid trip to the other side of the world to brew almost 50,000 litres of one of our beers for the Wetherspoon’s International Real Ale Festival. My immediate gut feeling was akin to how I feel when receiving a request from a Nigerian prince to help him transfer millions of dollars out of his country. After quick detective work (i.e. Google) it looked like the person contacting me, their company and the association to Wetherspoon’s were legitimate, so I went about doing what anyone else in my position would do.
Email from Stu, early October 2013: “Hell yes, we’re in! But we’re a wee bit precious about our beer so can we please work with the best brewery?”
The brewery I had in mind was Adnams of Southwold, Suffolk. The 140-year old regional brewery on the English east coast produces about 25 million litres of beer per year, both traditional and new world styles, from the beautiful modern brew house and square fermenters.
I was already a big fan of two of its beers – Broadside and Explorer – and had heard excellent reports from our friends at Pretty Things who’d collaborated with Adnams soon after collaborating with us on last year’s Our Turn Your Turn. The organising team was either feeling very generous or we were the only ones to make such a request. Within a day or two I was deep in email conversation with Adnams head brewer Fergus Fitzgerald about the brewery set up and the recipe for the beer we were going to brew with them, Gunnamatta.
Having cut my homebrewing teeth on English-style real ale, with a New Zealand hopped twist, I couldn’t have been more excited. The set up at Adnams looked perfect: it has a very modern Huppmann brew house, the team was happy to brew the beer just as we wanted it, and that brewing team was of the absolute highest quality (head brewer Fergus having recently been named brewer of the year by the Institute of Brewing and Distilling).
What’s more, we could easily source the malt that we usually use and the almost all of the hops – just a small dose of Southern Cross, which we could not source in UK, had to be substituted out and replaced with Pacifica. Sourcing the Earl Grey Blue Flower tea would be the most difficult thing, especially given that we’d need 180kg of the stuff! Fergus did
the right thing – he asked twitter. And, sure enough, the crowd sourced tea search resulted in a publican just up the road reporting that he had a tea merchant amongst his set of regulars. We were in business!

We met the team briefly on our first day in London, at the excellent little Craft Beer Rising festival. We’d arranged a small tasting with some of the 40 litres of Yeastie Boys product we’d hauled over. That’s what you do when you hop off a 30-odd hour flight, isn’t it?

The Adnams folk were down to earth and humorous, like most of the industry we know on this side of the world, so we knew we were in for a fun and relaxed time with the team in Southwold. Adnams indeed proved to be a wonderful host, they really looking after us for the few days around our Gunnamatta brew day. It became very apparent on the trip out to Southwold, with National Sales Manager Adam Arnold at the wheel and giving us a virtual tour of the company, that we were dealing with a brewery quite unlike anything I had come across before.

Adam explained that the business went well beyond beer production and the running of their almost 70 pubs. For a start they also had recently added a blindingly beautiful distillery that was producing award-winning gin, whisky and barley vodka. Adnams also owned two beautiful hotels in its home

JP 2014 – Belgian Style Saison

Have you ever tried good fresh Saison? Each year to honour our great friend Jean Pierre DuFour (‘JP’) we brew a Belgian-style ale that we would be proud to share with him. While a popular style for brewers to experiment with, a traditional Saison brewed with true deference to the style is stunning! JP would throw the blackboard duster at us from the clouds above if we didn’t honour this style in the best way we could. We think we have done JP proud.

JP 2014 is full of complexity with soft malt character, spicy, fruity yeast flavours, a touch of acidic sourness and a typical “Saisonic” dry finish. Match it with aged Gouda cheese or Thai food. Available from 3 June.

Trophy winner in bottles

Dinner Bell our Trophy winner at the 2013 Brewer’s Guild of New Zealand Awards is due for it’s second release. Brewed with 100% Brettanomyces and at 3.4% ABV it truly epitomises the Belgian Table Beer style. Our brewers are nurturing this baby to perfection – bottling is any day now...

Cheers from Richard and the team at Emerson’s.
town and a dozen Cellar and Kitchen stores across East Anglia that sell everything from their beer and related brewery merchandise, to the wines they import (including New Zealand’s Forrest Estate), food made using the beer, and all sorts of kitchenware and gifts.

It was an impressive array of products. A quick tour of beautiful Southwold before checking ourselves into one of the brewery’s hotels – The Swan – further instilled the idea that this was not a brewery within a town but a town built around a brewery!

We spent the following morning looking around the brewery with Fergus and double checking the recipe. The brew day was to begin at 5am and it was lucky I confirmed the time we would report for duty before we left for a walk around picturesque Southwold...

I was informed that we humans need not turn up for work until an hour after mashing in. The automated brewing system would mash in at 5am and we’d only need to arrive in time to check that the starch conversion had completed and lauter could commence. Making our morning coffee was going to be 🍀
tougher than the brewing!
Sam and I entertained ourselves by taking a good look around Southwold and the nearby town of Walberswick, enjoying both the beauty of its natural landscape and architecture, and of course it’s many gorgeous pubs.
At a lovely little pub called The Anchor, just across the River Blyth in Walberswick, we were lucky enough to spend the evening with the legendary Mark Dorber – undoubtedly one of the world’s trailblazing figures in beer and food – whom Geoff Griggs had told us to look up. We so much enjoyed the stories and knowledge that Mark passed on (and his excellent beer cellar) that we ended up back there the next evening! It still strikes me as rather odd, and utterly brilliant, that a town with a population of 800 had three or four of the best pubs I’ve ever been to in my life. Such is small town Britain.
There’s little to say of the brew day, we did all the usual things you’d do at any other brewery. We mashed, we lauterred, we boiled the wort and added hops, we cooled it and sent it through to the giant square fermenters across the road (where we dosed it with plenty of Adnams excellent and much researched house yeast – a combination of two carefully managed opposing Gilliland classes).
What was most different to New Zealand was the way they had
shoe-horned their brewery into buildings 100 years older than any New Zealand brewery – and not just one building but a series of them, all still looking like a quaint English town on the outside, with underground pipes moving beer between the buildings as cars drove over them on the streets between.

But inside was one of the most modern brew houses I’ve ever come across. The **Adnams** brewing team remarked that the automated brewery was not very romantic but I’d say anyone who’s dug three tonnes of spent grain from a mash tun would think it’s very exciting to click a mouse instead.

And did I mention the cleaning? Probably not, because the automated brew house took care of that while we were lunching at the pub.

We headed back to London for an evening with **Wetherspoon’s** organising team, and a brief chance to meet the fascinating individuals who’d made the trip from the nine other international breweries invited to the festival.

And then, just like that, the **Wetherspoon’s** part of our journey was over... our trip was too short to stick around for the launch of the beer, it was too short to visit any of the traditional or newer breweries in London that I’ve long wanted to visit, it was too short to spend much time with the friends we already had living there or had made on the trip.

But we left with memories of generous people, an amazing brewery, many great ales and quite a few pints of **Adnams Dry Hopped Lager** too (a beer as good as any New Zealand Pilsner). We will be back, I’m sure. And a sneaky cask of the finished product will have landed in New Zealand by the time you are reading these words.

We had the pleasure of going on to spend a few days in Scotland, visiting the Baird’s Malting plant in Inverness (where the barley for our infamous Rex Attitude is malted and smoked) and checking out a brewery that we’ve been talking to about brewing our beer for the European market. But these stories are, perhaps, a couple of tales for another time. To be continued...

*By Stu McKinlay, Head Boy at Yeastie Boys*
three boys
Oyster
Stout
6.5% Alc/vol
The first known use of oysters as part of the brewing process of stout was in 1929 in New Zealand, followed by the Hammerton Brewery in London, UK, in 1938. That’s what Wikipedia says, so it might be true. The source cited is the highly-respected Michael Jackson, so it could well be true. And because Jackson is so widely respected, his statement is widely repeated across the interwebbery. For example: “It took the ingenuity of a New Zealand brewer, Stewart Island, in 1929 to add oysters to the brewing mixture of stout” from Beerfortheweekend.com. Nice work Stewart!

In an article written for What’s Brewing in 1988 Jackson wrote: “In a pre-war edition of the Journal of the Institute of Brewing, Mike [Ripley, of the Brewers’ Society] found a reference to the manufacture of an oyster concentrate. This was made on Stewart Island, New Zealand, from introduced English oysters (70 dozen per gallon of concentrate). The product was approved by H. M. Customs and Excise as an adjunct in brewing. It was said to improve head retention ‘without a trace of fishiness.’

“With his nose to the trail nonetheless, Mike then tracked down Mr Harold Read, a retired brewer who once worked for Hammerton of Stockwell, London, and who remembers trials with an oyster stout in 1938. ‘We obtained a canned concentrate from New Zealand,’ Mr Read recalls, ‘and added different amounts to our own sweet Oatmeal Stout.’ Apparently the additions were made at priming stage, and in the range of half to two per cent.’

Tantalisingly, Jackson closed the article with a request for more information from his readers, especially older brewers who recalled making oyster stout.

Seven years later in 1995 Jackson wrote for The Independent: “In 1929, a New Zealand brewery added oysters to their stout. In 1938 the London brewery Hammerton followed suit (the brewery later closed, but not as a result of its oyster stout).”

Now you can see that there’s a few kinks in this tale.

Let’s get rid of some obvious errors first. Beer for the Weekend seems to think Stewart Island was the brewer, not the island near the oyster beds. Perhaps it was and that’s thrown everyone else off the trail.

Jackson seems to believe Stewart Island oysters (aka Bluff oysters) are introduced from England. Them’s fightin’ words in Bluff, but so is “hello”. Not a deal breaker, but it raises doubts about Jackson’s fact checking.

Then there are other inconsistencies with where and how the style originated. Was it on Stewart Island? Was it in an unknown New Zealand brewery in 1929? Or was it at a
British brewery using New Zealand-made concentrate? Somehow the story seems to have changed between 1988 and 1995. Both articles are reproduced today at Beerhunter.com, but neither gives any references so we can’t know if Jackson had dredged up more evidence by 1995.

So the first known use of oysters as part of the brewing process was in London in 1938 (using a concentrate from New Zealand). Jackson doesn’t present any evidence to suggest it was made in New Zealand first, or that any such Kiwi innovation spread to the United Kingdom.

Oysters have long been associated with porters and stouts, most notably in Dickens’ London where both were staple foods for the poor. Jackson cites the Isle of Man as “a traditional home of such brews”. The New Zealand invention stories are too vague for my liking and set in a mysterious little spot on the other side of the world, where facts were harder to check in 1995.

I’d like to believe “the first known use of oysters as part of the brewing process of stout was in 1929 in New Zealand”, and many beer fans do, but sorry Michael, I think your stories have more than a trace of fishiness!

By Martin Craig
NEW KIDS ON THE BLOCK
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Welcome to the BBC - the rapidly emerging Brisbane Beer Culture
A couple of years back my good friend Jenny Hodder was planning a trip to Brisbane to see the Phoenix take on the Roar and asked me about craft beer in the Queensland capital. We scoured the internet which returned paltry positive results, with from memory, the highlight being one inconclusive report of an operating brew bar in a hotel somewhere on Boundary Road. My, how things have changed, with this vibrant city now fully embracing the surge in craft beer. This was no better emphasised than through the recent inaugural ‘Brewsvegas’ happening, a play on the city’s Brisvegas nickname. The week-long eclectic celebration spread across forty-two venues and showcased a diversity of brews produced from within Queensland and further afield. The brainchild of a small group of dedicated bar owners, the programme offered free and ticketed events.

My Brewsvegas kicked off with a look at the **Caxton Street Precinct** in the shadows of Suncorp Stadium to the west of the CBD. There are four decent bars here depending on your preferred ambience: for gastro there is Statler & Waldorf; for a couch in the sun there is Cartel; for late night partying there is Lefty’s, and for a good all round experience there is Brewski. The latter staged a lunchtime Mornington Peninsula tap takeover featuring its Saison, Mosaic IPA, Imperial IPA and White IPA. I also managed to sneak in an excellent Bacchus Little Bob APA. Good homemade pizzas and breads, knowledgeable staff, a cool little secret terrace out back and a large range of Kiwi bottled beers!

Heading over the river is hip and trendy **West End**. Archive has been dispensing a large range of decent beers for quite a while now, but my mission was to a new beer launch with food platter at Burrow on Mollison Street. The contract-brewed range comprised a 5.1% Pilsner (not crisp enough), a 6.7% Black IPA (unexceptional), a 7.5% IIPA (very drinkable) and a 6.66% Oatmeal Stout (malt backbone too thin). Although the beers weren’t a standout...
they were brand new launches for Brewsvegas and the owner is keen to take on feedback to improve their profiles. This is a lovely popular, summery venue with lots of character and quality food with a bus stop bang opposite. I’ll be back to visit this area to check out BOSC, Plenty and The Bearded Lady which all staged events earlier in the week. The CBD has sparse pickings for a decent beer until relatively recently. On my last visit I took in one of the two Pig and Whistles, primarily because the Queen Street pub is home to the Queensland Branch of the Liverpool FC Supporters Club, but the beer quality leaves something to be desired. In complete contrast to those two huge drinking barns is Super Whatnot, hidden away in a pedestrian alley called Burnett Lane off Albert Street. The intimate elevated bar was packed to the gunnels for the renowned Holgate brewery tap takeover and their Hopinator IIPA certainly lived up to expectations. Around the corner on Elizabeth Street is Embassy Bar, which unfortunately gave me the vibe of being one of those establishments that is kind of trying to cash in on the scene. Yes there was a decent enough beer range, including a hand pump and the Saturday night hog roast was yum, but I just felt they were going through the motions a bit.

Locals living out at Red Hill to the north-west are very fortunate to have Beer Magazine’s Best Bottleshop 2013 on their doorstep. The guys stock an excellent range from around the world and our beer and food tasting event spared no expense with Bridge Road Chevalier Saison, Greenwich Meantime IPA and a new Rogue Anniversary Ale called Integrity, all making an appearance alongside some scrummy salumi, local cheeses, breads and sauerkraut. To the north-east is where-it’s-at Fortitude Valley, uber-cool New Farm and industrial-chic Teneriffe. You could spend days checking out all the relatively new venues popping up around these cosmopolitan urban enclaves. I had previously visited gastro-bar Bitter Suite where the food rates more highly than the beer, but this time focus was on the two microbrewery bars within 100 metres of each other off Commercial Road in Teneriffe. Newstead Brewing IPA tasted crisp, clean and sharp and the place was pumping on a Friday night. Green Beacon offers an alternative experience – the perfect long Sunday lunchtime, chatting to the staff about the composition of their exciting range of brews over a pork pie
or two. A Kolsch, India Pale Lager, APA and IIPA made for a fascinating session of quality beers. Handy that the ferry terminal was just around the corner. The Valley itself is home to the renowned Tipplers Tap as well as Kerbside, The Mill and Cru, which are all worth checking out.

Southside, at Greenslipes, the Stones Corner Hotel is an institution although it has clearly undergone some transformations over time. This large friendly tavern is a regular outlet for local brewers 4 Hearts and head brewer Wade Curtis conducted a tasting session of his Lager, Wheat, Pale Ale and Stout plus a trial 7.8% IPA. Even on a sultry Brisbane afternoon the robust Coalminer Stout was a standout.

No visit to Brisbane would be complete without a trip to beer geek heaven at The Scratch in Milton, situated within a bottle’s throw of the mighty XXXX brewery. Their Inhoption Day was a celebration of all things hoppy, and I was astounded to see a cask of green-hopped Bacchus Aussie IPA on the bar. This gravity dispensed, Ella-hopped, real ale may not have been to your average Aussie’s liking, but it was sure going down a treat with the locals! Just as enjoyable was the Cavalier/Brewtal collaboration Midknight Mongrel, a beautifully balanced 5.5% black IPA, again using Victorian Ella (formerly Stella and half-sister of Galaxy) hops.

Well done to the team at Brewsvegas in promoting over eighty themed events throughout the week – I’ll be taking the full week off next year!

by Nick Page.
LIQUOR REFORMS

The measures in the 2012 Sale and Supply of Alcohol Act closely resemble its 1989 predecessor – the Act’s main concern is limiting alcohol abuse; a lot of interpretation and policing of the act is delegated to local bodies; and liquor licences are available to anyone who applies provided they satisfy authorities of their good faith and good practices. Plus of course the legal purchase age didn’t change.

But it would be a mistake to think that the paranoia about alcohol abuse that has recently affected most English speaking countries hadn’t worked its way into the new Act.

Local Alcohol Policy and Discretionary Conditions

Under the old legislation a typical bar or bottle store always had a level of responsibility for the patrons’ behaviour. But now Local Alcohol Policies come in. Local bodies are expected to develop their own and use them to impose additional burdens on holders of liquor licences. Local Alcohol Policies can include “Discretionary Conditions” - a toolkit of rules about the operation of a business with a liquor licence, customised for an area, that can be applied arbitrarily to licensees. Wellington’s LAP and Auckland’s draft LAP have a number of discretionary conditions. Many of them dictate not just outcomes (such as not getting customers drunk) but operational details (such as how bright the lighting should be and how staff should dress).

In Auckland’s case, that city’s obsession with minimum purchase sizes from bottle stores will live on as a discretionary condition. The proposal reads: “licensee must not sell single units of mainstream beer, cider or RTDs in less than 445ml packaging. Boutique and handcrafted beer and cider are exempt from this provision.” In other words, the Super City will decide for Aucklanders not only which category of drinks can be sold in vessels smaller than 445mls, but which brands within that category can be. Similar provisions are turning up in centres around the country and some bottle stores are already cancelling orders of beers that come in 330ml bottles.

Another proposed discretionary condition for Auckland would apply to bars. It proposes that in the last hour before closing a bar would be forbidden to serve beer stronger than 6% ABV. There’s no equivalent measure relating to wine.

Removing Temptation

Section 112 of the new Act explains the goal of limiting “the exposure of shoppers in supermarkets and grocery stores to displays and promotions of alcohol, and advertisements for alcohol.” The following sections explain that alcohol must be segregated (kind of like the porn at a video store) and if a store isn’t big enough to make that possible then it can’t have a liquor licence. And Section 237 says that although a vendor may discount alcohol by more than a certain percentage, they mustn’t advertise the fact externally.

The clear intention of these measures is to “de-normalise” the consumption of alcohol – make it less visible and less socially acceptable and make consumers have to try a little harder to find a drink and feel a little dirtier doing it.
Indulge in some craft beer diplomacy this Fourth of July.

Authorised, fresh imports of award-winning US Beer.
Similar thinking has influenced our laws for over a century, with legislators trying to reduce drunkenness by hiding alcohol and shaming drinkers. We outlawed female bar staff from 1910 until 1961. We had six o’clock closing for a similar period. But every attempt at improving New Zealanders’ behaviour around alcohol by restricting its availability has failed miserably.

That’s the most frightening aspect of this new Act. The fact that sensible drinkers are going to be inconvenienced is a nuisance. Likewise with responsible vendors – staying in business will cost extra time and money. This may be too much for a few, but most do not face an existential threat.

But it’s the unintended consequences that should concern us the most. Trying to make drinking shameful and difficult will instead give alcohol abuse the mystique and sense of rebelliousness that we were finally starting to grow out of.

Participation
Wellington City Council went through a round of public participation in the development of its Local Alcohol Policy in 2013. The policy changed a lot as a result and for the better, we suggest.

If you are in a region whose policy is still being debated, please scrutinise the draft policy and feel free to participate by making a written or oral submission. In particular look for ethical or logical flaws in what is being proposed and make rational criticisms.

Dominic Kelly owns and runs Beer Without Borders and Hashigo Zake cult beer bar.
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FORK & BREWER
All of us enjoy a good craft beer and there are now so many different beer styles to choose from. However brewing using innovative ideas and experiments is not new. Back in the 19th century, bushmen in the King Country, many miles from any drinking establishment, discovered alcohol in trees. Wood alcohol was found by accident, and among the trees that produced this liquid was the matai.

King Country covers an area through the centre of the North Island, stretching from Turangi across to Taumarunui in the north. It was named by the Maori King Movement. The King Country bushmen, hardened by the relentless work in all weathers, discovered that when a deep incision in the matai tree was made, a splendid thirst allaying liquid appeared. If one got near the heart of the tree with axe or auger the juice would squirt out for a few metres. The favourite recipe for the wood alcohol was three of four cups of the sap to each litre of ‘ordinary’ liquid refreshment. The taste was not unlike alum so the bushmen sweetened it with sugar then left it to sour and ferment, and so emerged ‘Matai Beer’. It could be identified easily. It smelt like beer sodden carpet the morning after, tasted like a low grade of used machine oil, and if drunk, one had the sensation of a lighted kerosene stove. If it had to be drunk, you had to drink it while sitting on the floor, that way you didn’t have so far to fall!

Nevertheless the bushmen did drink it, and it warmed them up somewhat during the harsh winters. However it went out of favour after a while as the timbermill bosses began complaining that too much good timber was being ruined due to the number of deep axe cuts in the standing trees. Hops were unavailable, so the bushmen had to impart to their brew the aromatic flavours of the wood sap.

In addition to the wood alcohol consumption, bushmen went on periodic binges and sprees. They did emerge from the bush from time to time and ventured into town. The proprietor of the Gretna Hotel in Taihape had no objection to selling the bushmen the amber fluid in big wooden kegs. But when he heard that a certain ‘Tom Jones’ (we’ll call him that name) was adulterating “the best brew” with matai juice and reselling the now awful stuff at special rates to those thirsty souls who sought a special kick in the bottle, he felt something had to be done. So the local Constabulary was called in. When the policeman arrived at the bush shanty, Tom was out in the bush cutting trees so Mrs Jones met the policeman, along with 10 to
15 children, as the big hearted Irishman was a sort of adopted father to every youngster in the camp. The policeman was duly ushered into the tiny kitchen, and was offered hot scones and scalding hot tea. Mrs Jones then proceeded to talk to him about life at the camp, while the children clambered all over him. Quickly the policeman forgot what he came out for and left after failing to detect any illicit grog. Years later, Mrs Jones met the policeman and recounted their meeting, telling him that while he was devouring scones and drinking tea, he had been sitting on 20 gallons of the illicit drink.

It was not only matai sap used to make the wood alcohol, kahikatea sap was tried as well, which was even sweeter, but eventually the wood alcohol idea died, as there were more trees unable to be milled because of the damage to them.

*Cheers, Chris Rabey*
Last year a group of keen Kiwi craft beer fans made a pilgrimage from San Francisco to Seattle, led by New Zealand’s craft beer writer, Geoff Griggs. Here’s some extracts from pilgrim Mike Pink’s Facebook diary:

Six of us met in San Francisco, these being Geoff Griggs, Mike Pink, David Wu, Richard & Norma Emerson and David Wood (ex Wellington, now Brisbane). Our first port of call was the City Beer Store in San Francisco where we met Brian who was the local beer rep. and he gave us his help in checking the various beers available. Our Next stop 21st Amendment Brew Pub. Rather large bar and restaurant but enjoyable. My best rated beer was Hop Crisis at 9.7%. Visit to Anchor Brewery, America’s oldest craft brewery. Had a fantastic tour with their brewery tour guide, aptly named Bob Brewer, who is not a brewer! Next visit to the Magnolia brewery in Dogpatch. This is a new brewery being built as they have outgrown their old one. Visited their brewpub in the evening. Most beers acceptable. Nothing I could rave about. An evening which will be in my memory for some time was a visit to famous Tornado bar. What a bar. Paul you did us proud. Very many thanks. All beers great, and the atmosphere was out of this world.
Sunday. 3 hour drive to Chico to visit the second biggest craft beer brewery in America - **Sierra Nevada**. A great 2 + hour brewery tour which was truly amazing. The evening was then enjoyed in their restaurant we sampled their remaining brews. The food was fabulous, the service out of this world, I offered one of the staff a job in my bar but she stated she didn’t like commuting. We had a great time and when we requested the bill we were told it was on Sierra Nevada. What a great company. Many grateful thanks. Sierra Nevada, what a fabulous time we had, a time we will not forget. My beer of the day, Rye Tap Sour @ 13% & 60 - 70 ibu.

---

Thursday. Visits to **Logsdon Farmhouse Sales**. A lovely situated brewery very well put together, we were made very welcome by Chuck Porter who spent his valuable time showing us...
around his brewery. The main group enjoyed his brews which were organic but unfortunately they did nothing for me. Next visit to the Double Mountain & Taproom where we were given a tour by Matt Swihart, a great time ensued and I chose Hop Lava @ 7% & 75 IBU & Poseur @ a big 10% & 85 IBU. Prior to our tour we partook of their great pizzas. Company vehicles were bikes which were given to staff after a few months employment. Next stop on the tour was to McMenamins in Edgefield, the biggest brewery in their chain. Jeff Cooley, the head brewer showed us around, and after an unfortunate soaking from the glass washer we finished up in their wonderful bar where they also sold great cigars and spirits distilled on the site. My beer of the day had to be their great double IPA. The evening saw a few of us dropping into Burnside Brewing Company, no brewery tour this time but we partook of a great burger and a few of their beers. A great experience. One thing that sticks out is the fantastic service and friendliness shown to us by all the staff we have encountered during our tour. Thank you guys!
... On Sunday next stop was to the Bridgeport Brewery where Kiwi Chris Guy the senior brewer gave us a conducted tour. A different brewery but equally interesting tour. This is one of Portland’s oldest craft breweries. An interesting tour and a couple of tastings, I went for their Long Ball. Nice brew. Again a big thank you to Chris. We do appreciate these guys taking up their valuable time to spend with a bunch of Kiwis!

... Monday. Early visit to the famous Rogue Brewpub where we met John Maier the long serving head brewer who spent his valuable time giving us a very informative tour of the brewery. What a set up! This was a great tour of a remarkable brewery. John, very many thanks' for an insight as to how you produce such great beer. My best brew had to be the Brutal IPA @ 5.8 & 59 IBUs. Whilst with Rogue I became a citizen of Rouge Nation which gives me numerous advantages. How proud am I?

... Late Wednesday afternoon saw us wend our way to meet up with Pike Brewery to have our final brewery tour. We were very fortunate to meet Dean again who joined us and explained some aspects of the brewery. We had the lovely owners, Charles & Rose Ann Finkle giving us a story of the Pike Brewery from the beginning and giving us a guided tour. At the finish we moved to our table where Charles & Rose Ann joined until the end of our meal explaining the tasters we were getting. What a fabulous couple.

*By Mike Pink of the Old Bank Tavern, Blenheim.*

*Photos by David Wu.*

To see the full diary go to Old Bank Tavern Redwoodtown on Facebook.
Homebrewing is the new cool hobby! From A&P shows to Beervana itself, it seems no event today is complete without a homebrewing competition. With all these options, why would a homebrewer enter the SOBA National Homebrew Competition?

The answer is simple – experience. A brewer could enter their beer in ten different regional competitions and get ten different results ranging from “best in show” to “out of style, please try again”. At the SOBA competition we take great pains to ensure consistent results from a panel of experienced judges.

The competition was first staged in 2007, and featured less than 100 entries. It was organised by Rob Owen, and Stu McKinlay and Kieran Haslett-Moore, both in their pre-brewing days, were roped in as judges (Me too! – Ed.). The champion brewer was a young talent by the name of James Kemp. Many of his beers were brewed using malt extract/kit bases and they sure wowed the judges! James has since been recognised as a major talent in the United Kingdom, having brewed for Thornbridge and Buxton breweries and collaborated with many more.
As the years have gone by, we have endeavoured to maintain the highest level of judging as a point of difference from other competitions. We have leveraged New Zealand’s strong contingent of World Beer Cup judges to provide a base pool of judging talent. The World Beer Cup is the ‘Olympics of beer’ and is held bi-annually in the USA. New Zealand has always had a strong contingent of judges at the Cup, and Graeme Mahy and Geoff Griggs have been regular participants. We have taken advantage of Graeme’s extensive experience and made him Head Judge – a role he takes very seriously.

We then recruit other judges with known excellent palates. Most begin as trainees and put in a year understudying before they are invited back as full judges the following year. As a result, we have built up a serious team of judging talent intent on giving your beer the best evaluation it can get.

And then there’s the army of stewards! These guys and girls move heaven and earth, as well as beer, to ensure judges receive each sample at the right time and temperature for best presentation.

While we can’t guarantee our winners will go on to fame and glory, we can guarantee that our Champion Brewer is the most consistent brewer of high quality beer in the competition – a serious boast indeed!

Entries for this year’s SOBA National Homebrew Competition open Monday 6 October and close at 5pm Friday 24 October, with judging on the weekend of 1-2 November. What will you brew?
DUNEDIN FESTIVAL

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The finest food and brews from Otago and New Zealand will again be featured at the annual Dunedin Craft Beer and Food Festival this October 4. The specialised events team from the Otago University Students’ Association will build on the success of last year’s event which saw 3,500 attendees. The focus will be to further improve the overall quality and experience of the day.

“We had excellent feedback last year and we’ve all been working away at new ideas to make the day even better.” said Darel Hall, OUSA General Manager.

“Our team has created a new layout with more space with extra seating including use of the grassed area for families and picnic style seating”, he said.

“In addition, to make it easier for both the event goers and the stall holders, we will have an electronic wristband purchasing system which will mean quicker transactions and minimal queuing”, he said.

The Forsyth Barr Stadium will be the event’s home again, allowing the Festival to move further onto the pitch to create more room that can be used rain or shine and warm either way.

Families remain a focus of the festival with improved kid's entertainment, and the event will remain free for those aged 14 and under with adults; “The OUSA wants the Festival to be a town/ gown city and student event that is high quality and therefore family friendly, allowing people from all ages to come together for a family day out.” said Hall.

“Our feedback is that there is enthusiasm for more food matching and an emphasis on food provenance. This ties in with issues of sustainability that are increasingly important to students and the wider public”, said Hall.

“This is about building on the success of a popular Dunedin event showcasing great food and great beers and encouraging life-long and temporary Dunedinites to support local businesses that we want to hear more from” said Hall. “Our goal is an iconic event that all Dunedin supports”.

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all up as we cool down with a nice Pale Ale and get to taste food from across the region.”

Early bird tickets will be on sale from Tuesday 1 July, 2014.

The Dunedin Craft Beer and Food Festival team are taking applications of interest from breweries, and food vendors who think their products would be suitable for the festival. Enquiries can be made by contacting info@dunedinbeerfest.co.nz

More information will be updated via the website, Facebook and Instagram accounts. www.dunedinbeerfest.co.nz

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The inspiration for this recipe started with a glimpse over the Three Floyds Brewbar menu online, it featured brisket done several ways, I couldn't help thinking about that metallic BBQed flavour matched with a rich, beefy, dark beer. Secondly, Mexican style ‘Coffee’ brisket seems to be a trend at the minute and it seemed logical to me to skip the coffee and use one of our fine stouts that echo the flavours of a good cup o’ Joe. Garage Project Aro Noir fits the bill perfectly.
This recipe is also, in a way, a scaled down version of the braised brisket we cook at LBQ each week, we use a two or three litre blend of Stonecutter and stout, the resulting smoky, sticky, beefy mess is then refined and given the limelight on our beef and blue cheese pizza. I opted to use Harmony organic beef in this recipe. Despite its growing popularity, brisket is still an inexpensive cut and I urge you to buy the best quality NZ Beef you can afford.

**Method**

**Day before (If you have time)**

Make Rub

2 tbsp of Achiote Paste, 2 tbsp toasted cumin seeds, 1 tbsp dried oregano, 2 cloves of garlic, a generous pinch of coarse salt, 1 tbsp black peppercorns and a glug of oil.

Smash in a pestle and mortar and make into a rough paste.

Pat the brisket dry with kitchen paper and apply the rub, leave overnight to marinade.

**On the Day**

Preheat the oven to 150C

Seal the brisket in a large frying pan on both sides until nicely browned. While the beef is cooking slice a decent sized white onion and spread on to the bottom of a casserole dish.

Remove the brisket and place it on top of the sliced onion.

Now, with the frying pan still hot, de-glaze with a little beer, scraping any charred spice rub from the pan, allow the bits to melt into this beery ‘gravy.’ Pour over the brisket then pour just enough of the remaining beer out of the bottle to come about half way up the meat, leaving at least a mouthful for yourself!

Cover with a couple of layers of tin foil, making sure the sides are well crimped so no steam escapes.

A 1kg wedge of brisket should be ready in 4 1/2 hours. I like to remove the tinfoil for the last half hour in order to dry out the top of the brisket. The beef should be meltingly tender and you should be left with unctuous stringy strips of rich meat that can be broken up with a fork.

The gravy is quite bitter and intense and should be napped over the broken up brisket along with the melted onions, a little at a time.

Serve right away on tacos with a nice homemade guacamole, Mexican style coleslaw, refried beans, salsa and sour cream. Enjoy with a couple of great beers and your favourite company.

*Cheers, Dan Hargreaves.*
Upper Hutt is just a 25 minute drive from central Wellington, and is home to two craft breweries – Kereru Brewing Company and Panhead Custom Ales.

One Saturday in March a busload of SOBA members set out from Wellington Railway Station and arrived at our first stop, Kereru, with plenty of time to explore the brewery and taste the beer.

In 2010 American home brewer Chris Mills and his wife Natasha set up a 50 litre commercial nano-brewery in their Upper Hutt home. By 2013, it was clear they had out-grown their home operation. So the couple invested in a 1800 litre brewery, which they installed in an empty factory in Upper Hutt.

Chris let us take a close-up look at the brew kit, and his 50-litre operation which is still used for experimental batches. We were encouraged to help ourselves to tasters of a wide variety of beer, including the new Maidstone Lager, the experimental For Science brown porter,
which was brewed to the same recipe as Kereru’s popular For Great Justice brown coconut porter – only without the coconut – and the brewery’s 2014 X-Ale Festival contribution, which was a gose-style beer named Karengose Seaweed Sour. They also popped open a few bottles of the non-alcoholic Birch Beer – the brewery’s version of a root beer.

After a lunch at the best pizza in Upper Hutt, Art of Pizza, we were taken to Panhead Custom Ales, situated in the old Dunlop tyre factory. The brewery is one of the country’s newest commercial operations, opening in 2013. Owner and head brewer Mike Neilson began working at Tuatara Brewery in 2010, but after a few years he left and sold the family home in order to pursue his own brewery dream.

Mike allowed us free rein to check out the Chinese-built 2,000 litre brewery and packaging line. Just as at Kereru, he was also more than generous with samples of the beers, which included Panhead’s regular range, as well as popping open a bottle or two of some not quite so common offerings. Mike had to enlist the help of his father, and wife Anna, to help serve the beer, such was our eagerness to try everything on offer. After Panhead, we had one more stop on our journey back to Wellington. We managed to pop into the Parrot & Jigger bar in Lower Hutt for a pint and, for those who had worked up an appetite since lunch, another bite to eat. While it was a cool day, the outdoor area was the place to be, to soak in the last of the sun’s rays and chat about the highlights of our day.

Thanks to the staff at Kereru, Panhead, Art of Pizza and of course, Steph Coutts, for making it a memorable day!

by Denise Garland
SOBA ACTIVITIES

CHRISTCHURCH
In mid-May Christchurch members had an enlightening visit to NZ’s major craft beer distributor, BeerNZ, at its new Wigram site. Founder Craig Bowen and his co-director, Wendy Roigard (both long-term members and supporters of SOBA) generously provided beer and a sausage sizzle while giving a run down of the 7 year old company’s growth and current operation. After out-growing shared space in a cool-store, BeerNZ moved in January to sole occupancy of a substantial site in Wigram. The new premises comprise a spacious yard for vehicle movement and pallet storage and a modern warehouse with an office block, a 300m2 high-roof chiller plus space for ambient temperature storage. A local staff of 6 plus a Wellington agent handle supplies to 850 NZ customers and deal with 35 different craft breweries. A strict focus on quality control ensures that all stock, whether pasteurised or not, is appropriately stored and monitored before being picked for distribution via an on-line despatch system specifically designed to minimise hard copy documentation. As usual, the detailed look around the facility generated queries and a Q & A session rounded off the evening while the hospitality continued! All in all a most enjoyable visit to a seldom considered but vital element in the craft beer market. Many thanks to Charles and BeerNZ staff!

TARANAKI
SOBA has continued with steady growth in Taranaki and increased interest in craft beer generally across the region. Our two main events so far this year have been a Parrot Dog tasting at Okurukuru in February and lovely night of English style hand-pulled pints at Wassail Brauhaus in May. We hope to stage some sort of home brew competition later in the year and we look forward to regular tastings at The Hour Glass. As a group, we continue to lobby for improved beer choices in local bars and restaurants and many of us are improving and refining our own brewing

NELSON
Hop Federation beers are popping up all over Abbey Bar at Appleby has changed hands once again. The new owner also has the cafe next door and the full range of beers are available at the cafe is the bar is closed. Sprig and Ferm, Totara amd Hop Federation were there on my last visit.
Further up the road the Travelers Rest is on the market. It doesn’t work as a pub so they are hoping someone will take it on as a Cafe - Upmarket restaurant or Cafe. It was first opened as a pub in 1851 and still retains many of the original features. Price is around $585,000 and includes a 4 bedroom house as well. 3 years ago, the Rising Sun had a major fire in the kitchen and was closed for some time. It was then sold and on re-opening had Harrington’s beer as well as Speights. There were two more minor fires outside then another at the end of April in the managers flat. This didn’t prevent trading. It ow only sells Harrington’s beers. 321 Bar in Lower Queen Street, Richmond now has some guest beers as well as Harringtons. Styx Cafe/Bar on Wakefield Quay now has local beers as wel as national and last week there was one from Australia.
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The committee held its annual planning meeting in Wellington recently. At the daylong meeting, we re-assessed SOBA’s position in today’s fast-changing beer industry and put together an annual plan accordingly. We came up with some great ideas which will be rolled out throughout the year.

We’re heading in to SOBA beer festival season, with our Winter Ale Festival in Wellington on June 14th and the City of Ales festival two weeks later on the 28th (probably, depending on liquor licensing!). With two festivals in quick succession we’ve got a lot of busy volunteers putting together some great beer lists, while some very supportive brewers make new and exclusive beers just for the festivals. Make sure you get along to these great value festivals and support the local beer scene!

With many changes being made to laws, liquor law reform is very much in the public eye. As one of very few consumer based organisations within the industry, we believe it is important that a consumer perspective be given to the lawmakers. The committee has been keeping an eye on proposed changes, and making submissions where appropriate.

The committee recently made a submission to the Ministerial Forum on Alcohol Advertising and Sponsorship, and intends to make a submission on Auckland Council’s proposed Local Alcohol Policy when they open in mid-June.

Cheers!
Dave Wood
President
You’re brewing at home and spend your valuable time on weekends putting down another brew. This is going to be it; the one you will nail. But no, not again; it didn’t turn out like you wanted. Maybe, it was slightly sour, or apple like, or solventy.

You were preparing this one for the national competition but you enter it and see how it goes. No time to do another one. At least the comments from the judges may help you do a better one next time. Can you relate to that?

How can you fast track your learning from these episodes? As it can take up to 3 weeks to get your first taste from a batch of beer, and then you put down another one without really knowing what went wrong with the last batch will you make the same mistakes or even make totally new ones? This hit and miss approach is almost like Darwin’s theory of evolution; it takes millions of years to perfect an attribute on the animal so it can survive well and do better.

Of course it won’t take you that long to perfect making a good drop. And if you do nail it, do you know why and can you repeat it again? This is the snail way of learning (we now have the internet and snail mail has all but disappeared so why would you persist with this slow way of learning). What’s the answer?

Search the internet, ask your brewing friends or even talk to a brewer with some experience. While these are great ways to get some information you would still have to spend many hours putting all the pieces together.

Doing a University course or even a short brewing course (Costanzo Brewing) like the ones coming to New Zealand are a great way to piece all the bits together. The later are run by an experienced brewer, one that has worked in beer quality for most of his life.

One experienced homebrewer commented favourably after doing the Sydney course:

“I thought you might be interested to hear that my California Common came second in the Amber & Dark Lager division of the national championships held a couple of weeks ago in Canberra. - Mark Davies”

The short courses are designed for busy people who can only attend a 1 day Brewing Essentials course or, for those with a little more experience, can participate in the 4 day Masterbrew course, with topics such as;

• What are the 7 secrets to making excellent, consistent beer
• What are and why do the 13 myths need to be dispelled
• Participate in a brew day and make a craft brewery beer
• What equipment do you need and why is it so important to get the right one
• How to identify faults in beer and relate back to the process.

Courses are being held in Wellington from 15th August and in Auckland from 17th October 2014. Fees start from $487.

For further details or to book a course visit www.costanzobrewing.com/home-brewing-courses or call Vince on +61 (0)408 104 176
INVERCARGILL BREWERY TAKES BRONZE AT KENTUCKY

Invercargill Brewery is delighted to have won two medals at the Alltech Commonwealth Craft Beer Cup which was announced in Lexington Kentucky in May.
Smokin’ Bishop – the brewery’s distinctive Manuka Smoked Bock – and it’s Pitch Black Imperial Stout both won bronze medals, which will join the bronze medal won by Boysenbeery fruit beer at Dublin in February.
One thousand beers from 30 countries were entered in the contest with 45 bronze, 36 silver and six gold medals awarded – of which eight came to New Zealand breweries.
The overall winner was a small Hungarian brewery Zip’s Brewhouse of Miskolc which was awarded the Alltech Commonwealth Craft Beer Cup for its 2013 Christmas ale.

The New Zealand winners are:
SILVER
Ben Middlemiss Brewing Hodgson, Moa Brewing Company Rum Barrel Quad 2012, Schipper’s Maverick IPA
BRONZE
Invercargill Brewery Pitch Black Imperial Stout, Invercargill Brewery Smokin’ Bishop, Moa Brewing Co Cherry Sour, Renaissance Elementa, Renaissance Tribute

BUSINESS OPPORTUNITY

487 Mokau Road, Urenui
Lifestyle plus Brewery Building
Nestled alongside an avocado orchard is a licensed Cafe and Function Centre on a freehold site of 1.4996 hectares. Situated on the northern side of the State Highway 3, some 32km from New Plymouth city.
The three main buildings are the Brewery Building 189m2, Function Centre 212m2 and a two bedroom residential home. In addition, there is an Office Building, Garage, Store Shed and Sleepout. Opportunity here for a new Brewery start up, Crafts and Cafe and Hospitality Business.

Tenders Close: 4.00pm, Friday 1 August 2014,
at Harcourt House, Cnr Vivian & Robe Sts, New Plymouth
Open By Appointment Only
View  taranaharcourts.co.nz ID NP5163
Bruce Woodhead  AREINZ (Licensed Agent REAA 2008)
P  06 759 9167  M 0274 426 115
**Society Of Beer Advocates**

*Beer for all the right reasons*

We have the following goals:

- To promote awareness of beer in all its flavour and diversity
- To protect and improve consumer rights with regards to beer and associated service.
- To promote quality, choice and value for money.
- To campaign for greater appreciation of traditional crafted beer.
- To seek improvements in all licensed premises and throughout the brewing industry.
- To act as an independent resource for both the consumer, the pub trade, and the brewing industry.

So you love beer, and you’d like to help advocate for a quality pint everywhere you go? Join SOBA today.

**What will it cost me?**

Just $35 for one year or $90 for three years,

**How do I join?**


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**Pursuit of Hoppiness Advertising Rates**

- $400 - Full page - 148mm x 210mm +3mm bleed
- $200 - Half page portrait - 63mm x 190mm
- $200 - Half page landscape - 130mm x 94mm
- $120 - Quarter page portrait - 63mm x 94mm

Pdf file format for artwork preferred.

Advertising booking deadline for next issue:
Friday 27 June 2014

Contact: Annika Corley: advertise@soba.org.nz

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**ADVERTISE IN**

**Pursuit of Hoppiness**

Your’re reading New Zealand’s only craft beer dedicated publication. We have a circulation of 7000+ copies distributed through 100+ outlets nationally, Pursuit of Hoppiness reaches your customers.

Contact advertise@soba.org.nz
Auckland
Brent Westein
brentwestein@gmail.com
Every Friday from 5pm
Check Twitter @soba_auckland for venue

Hamilton
Patricia Gleason
gleason.patricia@gmail.com
Waikato SOBA now has a monthly meeting at Wonderhorse Bar, on the first Monday of the month from 5-7pm.

Taranaki
Warwick Foy
wfoy@xtra.co.nz
First Thursday of the month at 5.30pm
See Facebook.com/TaranakiSOBA for venues

Palmerston North
Jono Galuszka
j.galuszka@gmail.com

Wellington
Aidan Caig
aidan.caig@gmail.com
First Tuesday of the month at 5.30pm

Blenheim:
Mike Pink
mikepink@paradise.net.nz

Nelson
Peter Mayes and Bill Fennel
soba.nelson@gmail.com
First Wednesday of the month

Christchurch
Charles Swettenham
manager@staffclub.canterbury.ac.nz
One Thursday a month

Dunedin
Richard Pettinger
pettal@clear.net.nz
Wednesday 11 June at 7.30pm: Albar
Wednesday 13 August at 7.30 pm: Tonic
Wednesday 8 October at 7.30 pm: Ombrellos

WRITE FOR PURSUIT OF HOPPINESS

Get your beer writing into print. Contact editor@soba.org.nz to discuss your ideas for features and news. Please contact us before writing as commissioned articles have priority over unsolicited items. Cheers!
We are as PASSIONATE about labels as you are about beer!

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