The Pursuit of Hoppiness
Your Craft Brewing and Pub Magazine

Go North: Funk Estate Move into Auckland’s Booming Beer Scene

London Calling: Stu McKinlay Checks in from England with Good News for Kiwi Beer Fans

Inside the Lion’s Den: Richard Emerson Gives His Account of Life Under Lion Ownership

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EDITORIAL - SHIFTING PERCEPTIONS

Are we experiencing an ever so slight move away from super-hoppy, big alcohol beers?

If the SOBA awards, announced in January are any clue then maybe.

SOBA’s discerning members ended a trend of recent years by voting Panhead Custom Ales’ Supercharger APA their beer of 2015. It came in ahead of Garage Project’s Death From Above – an interesting development in its own right as this beer has been around for a couple of years … maybe only now are our palates adjusting to the sensory firestorm created by combining mint, chilli, mango, lime and high-citrus hops in a 7.5 per cent beer.

The fact Supercharger came out on top in 2015 marks a subtle shift in the drinking preferences of the country’s most avid fans: at 5.7 per cent alcohol by volume, Supercharger marks a definite step down from the two previous winners of the best beer title. Last year Panhead’s The Vandal (8 per cent) supplanted 2013 winner, Liberty Brewing’s C!tra (9 per cent).

It might not seem a lot on face value but a 2 to 3 per cent drop in actual alcohol volume is a relatively massive decrease in alcohol consumed. In this instance, Supercharger has 28 per cent less alcohol than its Upper Hutt posse mate, The Vandal, and a whopping 36 per cent less than C!tra.

And that means a hell of a lot for the car-driving pub-goer – or anyone who wants to have that extra drink without feeling too much worse for wear.

Despite the lower alcohol, Supercharger is a still a hi-revving hop beast – as much because the relatively lower alcohol impacts perception of sweetness and jacks up the perceived
EDITORIAL

bitterness. As the label suggests this beer has “more bitterness than a Palm Springs divorce”. But that’s also an injustice to aromatic hops which take you to a grassy glade strewn with pine needles.

Despite the obvious popularity of Supercharger, however, Panhead couldn’t topple Garage Project as the country’s favourite brewery – a title GP have won two years running.

We must also salute other award winners, two of whom, sadly died last year.

Ted Verrity was joined by family from the UK at Hashigo Zake when he received an award on behalf of himself and his late wife Frances for their long and generous service to the beer industry.

Paul Wicksteed’s son Jesse received an award in his father’s honour, with Paul posthumously lauded for his services to home brewing.

And Martin Bridges picked up an award for services to SOBA.

Congratulations to all of those worthy recipients and to all the other regional winners, who can be found on SOBA’s website.

Michael Donaldson
February 2016
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Contact Simon - 021925695 or Rob - 0212485205
Stu McKinlay of Yeastie Boys reports back from his first year in London.

I’m now 10 months into our London sojourn and it’s been an exhilarating and eye-opening experience.

With good beer in Britain being dominated by real ale for so many years, there’s an added complexity to the market here. People are used to drinking 3.7 per cent pints all evening so colder, fizzier, hoppier, boozier brews will not take off overnight. It’s not just a different taste, it’s a completely different experience.

The craft keg scene (for want of a better term – and please don’t give me “indie beer”) is still dominated by whatever is new and exciting. London loves the mystery of a new craft beer but it is a few years behind New Zealand in most respects, most importantly in regards to quality and normalisation.

Normalisation, or the lack of it, is my key measure of beer scenes that I visit around the world. It’s the degree to which a city’s beer culture has transcended the couple of geek bars that kicked things off.

In places like Portland or Wellington you’d not expect people to open a restaurant or cafe without something interesting beer-wise on the menu. You’d expect most bars to have some portion of craft beer in their fridge or on their taps (more often than not, locally produced).

London is a huge city, so there plenty of craft beer venues beyond the world famous places like The Rake and Euston Tap. And there’s an insane amount of venues that at least have a little bit of craft beer on the side. But you only need to walk in to random bars, any
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supermarket, and most bottle shops to see how little impact craft really has here.

In respect to normalisation, I would place Leeds head-and-shoulders above the rest of the country. It’s full of great bars, fantastic restaurants with excellent beer, and an amazing music venue with one of the best lists you’d ever see. And, although not in Leeds itself, the northwest also has Booths, the supermarket chain with the best beer selection in the UK by a country mile.

Where craft beer is normalised, you generally find that the quality is also high. Why? Because the proliferation of craft beer is unlikely to become widespread unless the quality is high. There’s the technical quality of the beer – how well made it is, whether it’s fault free, and how well packaged and presented it is. And then there’s the more subjective measure of “are they getting it?”
The best breweries here are as good as any out of New Zealand. Thankfully for New Zealanders, we get to see a little bit of that beer downunder: the likes of Magic Rock, Beavertown, Moor, Wild Beer, Thornbridge and Brewdog are setting high standards in both my measures. However, more breweries than not are still missing the mark. Many are simply not getting it. They’re throwing loads of hops at grain bills and fermentation profiles of traditional English ales. In this respect I’m reminded a lot of Australian beers of around three to five years ago. Big malt, big hops and very often a giant caramelly, fruity, soupy mess. Technically nothing wrong with the beer but it’s the kind of fusion that doesn’t seem particularly well thought out.

In New Zealand we owe a lot to people like Richard Emerson and Luke Nicholas in this regard. These guys built beers from the ground up, with the hops in mind, rather than just throwing hops at existing recipes.

Technical quality is another area that we must thank the benchmark breweries in New Zealand for. In New Zealand I can stand in front of a wall of beer and be quietly confident of getting something great, or at least pretty good. I’m still not that confident here in UK. In fact, I’ve narrowed my net so much here that I’ll only spend my meagre disposable income on beers from about a dozen breweries I really trust or on something that is recommended by someone I trust even more.

A part of me wondered if I was looking back at New Zealand with rose-tinted glasses but a combination of factors in the past year has convinced me that I was right. A trip to Portland already had me thinking that the beer quality there was no better than in New Zealand. A trip back to New Zealand in August confirmed this and then, last month, the owners of south London bottle store Hop Burns & Black travelled through New Zealand and admitted I was bang on.

Things will change drastically in London in a short period of time, with such a great bunch of benchmark breweries leading the way.

Besides the tremendous potential market for craft beer here, it's the fantastic blend of tradition and innovation that drew me to making Yeastie Boys' beer on this side of the world. I have no doubt Britain will be the centre of the beer world in the next decade. All of the stars are aligned for a perfect storm.

And, if it doesn't go completely my way, I can always head to a fantastic pub on any given day for a pint of Fuller’s Black Cab Stout, Adnam’s Ghost Ship, Burning Sky’s Arise or Moor’s So’ Hop. When the traditional and emerging real ale scene is this good I’m not too worried if the craft keg revolution waits until tomorrow.
MAGNETIC NORTH

Michael Donaldson sees a brewing wave descending on Auckland.

In the mid-19th century as Americans started to venture from the eastern seaboard to the rich, fertile farmland of America’s heartland and beyond, author Horace Greeley popularised the phrase “Go west young man, and grow up with the country”.

There are echoes of that famous sentence in the New Zealand beer scene right now except here it’s “Go north young brewer and grow up with the craft beer market”.

Slowly, but possibly not as slowly as you might imagine, Auckland has been evolving as a craft beer market – Joe Wood of Liberty Brewing came “home” a couple of years back from New Plymouth; Soren Eriksen picked up his barrels and moved from Blenheim to Warkworth, which is practically a suburb of Auckland these days. Dave Kurth exited the West Coast and set up Hot Water Brewing in the Coromandel (which is like weekend Auckland), Andrew Childs (Behemoth) has moved north from the capital … and I’m sure there are more.

The latest to trek up is Funk Estate which has set up in the premises once occupied by Governor Brewing.

As you walk past the teak furniture warehouse, a row of panel beaters, lines of parked cars, and catch the sound of yapping dogs coming from Barkley Manor, where wealthy Aucklanders leave their pets in the canine equivalent of day care, you will find Funk Estate tucked away in an industrial cul de sac off Great North Rd.
NEW YEAR, NEW LOOK, NEW BREWERY

3/402 GREAT NORTH ROAD, GREY LYNN, AUCKLAND. SALES@FUNKESTATE.CO.NZ
There’s not much to indicate there’s a brewery operating here – apart from a raggedy hop bine trying its best to climb up the outside wall. “We have to do something about the signage,” says Dylan Shearer, one of the three young men behind the transplanted Wellington brewery.

The trio – Shearer, Jordan Evison and Shigeo Takagi – who are all in their 20s secured the brewery when Governor went out of business late last year.

It was a big move for a bunch of Wellingtonians to break away from the craft beer capital especially as there was a council enticement to join the burgeoning scene in Upper Hutt where Panhead and Kereru are based.

But the promise of Auckland’s untapped potential was a huge lure.

For brewer Takagi – or Shige as he’s known – it’s a massive change to his beer world.

“When I started in craft beer I was at Hasigo Zake and I was surrounded by beer guys like Dave Wood (Soba’s esteemed president) and Sam Whitney, who’s now the assistant brewer at Panhead. The ParrotDog guys were just around the corner from where I lived. Dylan and Jordan lived nearby as well so I was right in the middle of the Wellington brewing community …”

He misses the compact ease and familiarity of the Wellington beer culture where “you can pop into a bar and see someone and you have a night out just like that – here you have to organize things a lot more”.

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**Hashigo Zake thanks SOBA and its members for honouring us and our Pacific Pacific Beer Expo in your 2015 awards.**

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12  Pursuit of Happiness - Autumn 2016
So what’s it like living in Auckland? “Hot,” says Shige, as we speak in late January when Auckland is sweltering in 95 per cent humidity and 28 degree days. “And there’s a lot more driving – you can't really walk anywhere, you have to drive.”

The upside is brewing on his own equipment after contract brewing at Mata in Kawerau, Tuatara in Paraparaumu, Kereru in Upper Hutt and, lately, at Massey University in Palmerston North. “I’ve been everywhere – literally everywhere,” says Shige, adding that when he was brewing at Massey he was driving two hours each way, brewing in between and then working a night shift at the bar. “It was taking its toll.”

Dylan’s experience is an echo of Shige’s: “I was living 15 metres, door to door, from Goldings and working at Hashigo Zake and I was living in this very small world. Auckland is just so big and you have to drive everywhere.

“But Auckland’s craft beer culture is already starting to kick off in a very big way and it’s only going to get bigger and bigger, purely because that’s the way the industry as a whole is going. And the population is so massive here compared to Wellington.”
Funk Estate hope to retain their key accounts in Wellington while building new relationships in Auckland, which means their often hard-to-get beer will be more readily available in the big smoke.

As we speak, Shige is kegging Yes, Yes Y’All – their 3.5 per cent pale ale which, sampled straight from the tank proves a perfect antidote to the oppressive weather. With a tight structure and a hammer blow of firm bitterness it’s incredibly refreshing and more-ish.

Not quite ready then but out now is the 2016 edition of Afro-disiac – the annual Valentine’s Day release which this year is an 8 per cent imperial stout made with chocolate, vanilla, figs, honey and maca root. For the avid consumer of this earthly delight that will sound a lot like 2015’s recipe. “We’ve kept it pretty much same as last year because we got three medals for it including gold at the Brewer’s Guild Awards,” Dylan says.

Apart from the obvious Valentine’s Day connection – maca root is touted as an aphrodisiac – Shige also explains it has a connection to his Japanese culture. Whereas in New Zealand men might give roses to their special one, in Japan it’s women who do the giving – handing out chocolates to their favoured fellas, hence the chocolately beer.

Long-term, Funk Estate hopes to have an off-licence to cash in on the frequent end of day traffic to Barkley Manor – “there’s plenty of nice looking Audis that drive past,” Dylan notes. The area around them is also targeted for higher density housing under Auckland’s Unitary Plan which suggests they’ve landed in the right place at the right time.
About an hour from Funk Estate via State Highway 16 is Helensville, which became home in January to Liberty Brewing.

Unlike Funk Estate, which walked into an operational brewery, Liberty owner-brewer Joe Wood and his wife Christina had to start from scratch with their Helensville hardware but it was a move that was forced on them by the huge growth their company has undergone in the four years since Liberty popped on the scene with truly micro-brewed batches of astonishingly good beer made on a 120-litre brewery in Wood’s New Plymouth home.

The Woods returned to Auckland a couple of years back to go into business with Steve and Hayley Plowman. The couples owned, and Joe operated, The Beer Fountain, the production plant based at the Plowmans’ Hallertau bar and restaurant.

Wood ran the brewery that produced all the Hallertau and Liberty beer – as well as occasional contract brews – but it didn’t take long for both business to outgrow the recently revamped brewery.

“The growth in production of both breweries would have required investment in The Beer Fountain,” Wood explains. “We didn’t have enough room to cover growth of both businesses so by us dropping out of there they (Hallertau) can keep their growth curve going as well.”

And it will actually make Wood’s life easier.

“I was doing all the production for Hallertau and Liberty and I was already busy enough – so more equipment would have meant I would have been even busier. So we thought if we’re going to have reinvest regardless and it’s going to cost me money and time, if I get my own brewery the worst case scenario is that maybe in two years I’ll be as busy as I am now. Initially my personal workload should theoretically halve.”

Wood, who’s something of a local having grown up in nearby Waimauku, says he’s been welcomed by the community. “Everyone’s been quite supportive so far – even the Christian anti-drinking farmer who stopped by to check out what we were doing was happy.”

The new brewery will be a keg-only production unit until a state of the art bottling line arrives. No cans? I ask Wood, wondering if this was not a chance to join the rush to aluminum? “Nah,” says Wood, explaining that his bottling line removes all oxygen from the bottles and keeps the beer in the freshest possible state.

And Helensville residents should soon be able to get their hands on the freshest beer, sold in the shadow of the brewery, with Wood teasing beer-lovers on Twitter with a picture of some beautiful stainless steel, double-skinned, vacuum growlers that – according to US feedback – are the best on the market for keeping beer fresh and chilled.

So whether you go north or west – it’s all go in Auckland these days.
Most people reach for a pilsner or pale ale during the summer months but Jono Galuszka found himself gravitating towards beverages of a darker shade. He shares his five favourite black beers of the summer.

**Emerson’s London Porter**: Any Lion-tied pub worth its salt has this on its nitro tap instead of the one dimensional, aggressively roasty New Zealand-brewed Guinness. Don’t get me wrong, I find the dryness of the famous stout extremely refreshing but Emerson’s London Porter just does it better. It feels rounder, hangs around longer, and draws out the drinking experience so much further. It’s a lesson in using dryness, rather than bitterness, to create balance and refreshment.

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**“Top Ten Most Influential Whiskey Makers”**

*Whisky Advocate*

“Expect Koval to be amongst the names to watch in 2016.”

-Jake Emen, Eater

“Our customer is someone looking for a more modern take on whiskey.”

- Sonat Birnecker Hart, Koval

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**What are you waiting for?**

**KOVAL**

★★ HANDMADE IN CHICAGO ★★
Fork Brewing Pacific Majestic: What? Milk was a bad choice? Sorry Ron Burgundy, but you need to lay off the Scotch and pick up some milk stout on a hot day. The pint of this I had on a can’t-beat-it-on-a-good-day Wellington afternoon was glorious. The use of carafa malt gives this self-styled “Pacific milk stout” its dark colour, but little of the roastiness you get in most black beers. While the lactose sweetness is present, the judicious use of American and New Zealand hops gives it a fantastic fruitiness that is absent from most milk stouts. And, at 4 per cent ABV, it is a great session option.

Garage Project Lack of Faith: If there was a beer that could sum up Star Wars’ latest petulant villain, Kylo Ren, this would be it. But it would be Kylo in an alternative universe, where things between him and his dad (doing my best not to add spoilers here) ended on the brighter side of the tracks. While this black IPA looks dark and heavy, you could close your eyes and swear it was a lighter-coloured version. I would usually find the lack of chocolate and roastiness disturbing, but the intense bitterness and hop character more than makes up for it.

ManawaBrew Pot Kettle Brett: You may say adding a homebrew is cheating. Well, too bad. Palmerston North-based home brewer Jason Franssen (better known as ManawaBrew) is one of the higher profile brewers from the flattlands, thanks to his YouTube channel and social media presence. While some of his brewing adventures are frightening to say the least (only masochistic curiosity can explain why you would want to use silage to create a yeast culture), but his take on the Yeastie Boys classic hoppy porter Pot Kettle Black is sublime drinking. While it has all the chocolate maltiness and intense fruitiness of standard issue PKB, the pineapple thrown off by the Brettanomyces bruxellensis and the tart aftertaste takes it to another level. “Pineapple Lumps on crack” would not be a bad description. Hassle Jason on Twitter – @ManawaBrew – for a bottle.

Tuatara XV: Look, let’s get real. The summer months are a time to over indulge. To kick back. To get together with friends and family you do not see enough. What better way to cap that than a magnum of 11 per cent Russian imperial stout. It is a massive beer, but its freshness is what makes it easy to drink on a warm evening. Chocolate, coffee and booze-soaked raisins abound, but – again – it is the dry, dusty texture at the end which, combined with the bitterness, cleans up your palate. A year or three of aging would make it a bit stickier, but it’s glorious drinking now. If you do open a 1.5L bottle of this and find it a bit too much, mix it with some cola and a few cubes of ice. Malthouse staff will remember doing the same with the 18.2 per cent ABV BrewDog Tokyo* when it was on tap. For what it is worth, I can testify to the stupidly refreshing nature of the so-called Cokyos.
A LION’S SHARE OF HAPPINESS

Brewer Richard Emerson talks about life in the Lion’s den.

Emerson’s is dead – long live Emerson’s!
It’s been more than three years living under Lion now, so what’s changed for us and our customers? Nothing really, except that the sale to Lion has allowed us to grow faster and allow punters the opportunity to have our brews more widely and readily available.

Back before the sale went through, I was a little nervous about the concept of selling out. What will the punters think? Will they still continue to buy our product? Will my shareholders be happy? All those thoughts ran through my mind.

But the shareholders were more than happy to see a healthy return on their investment, and concerns from the public that Emerson’s would become a “watered-down mass-produced product” were quickly allayed. The small amount of negative feedback proved to be just knee-jerk reactions and they were quickly forgotten. There were just too many positive vibes going around.

One of the best comments came from a fellow brewer: “Richard, you have given us hope.” And he was right. I believe that as the craft beer market continues to grow, more of the craft breweries will be acquired by other interests, rewarding their founders for years of hard work and dedication.

This begs the question, what is the exit strategy or succession plan for the numerous breweries in New Zealand? There have been a fair few acquisitions among large brewers in the USA. No doubt those founders had already been thinking about the future.

Let’s face it, there are plenty of breweries in New Zealand that must look like an attractive proposition for investors. Many have been around for decades and still continue to grow. Think about the likes of Harrington’s, Galbraith’s and Sunshine Brewery. I would imagine they have various strategic plans in place for the future. You know… just in case.

Carl Vasta, after two decades of brewing in different enterprises, has got his formula right with the successful Tuatara Brewery, selling a 35 per cent stake to Rangatira Investments in 2013.

Who will be next?

For us at Emerson’s it doesn’t get better than this. Looking out of the window from our current brewery at 14 Wickliffe St, Dunedin, we can watch the rapid progress of our new brewery just across the road in Anzac Ave.

We see our new spiritual home rising from the grounds of the former coal yard. Before
New brewery update

Our new “Spiritual home” at 80 Anzac is progressing rapidly.

A key feature of the building will be the taproom and restaurant where diners will be able to choose from a varied menu to complement our beers. While enjoying the welcoming space with views of the Dunedin cityscape, visitors will feel encompassed by the brewery area. Viewing windows will enable diners to feel part of the action as the brew crew go about the daily tasks of producing our beer. In cooler weather the double sided fire will create a snug area inside and heat the outdoor courtyard.

Adjacent to the taproom and restaurant, Richard’s new “Workshop” will be an exciting space where new brews will be conjured regularly, continuing the Emerson’s tradition of innovation and experimentation. The resulting brews will be showcased in the taproom.

The new Cellar Door will be a much enhanced experience, with tours being a long awaited feature of the new operation.

With a staged migration from the current brewery over the next few months, we are on schedule to open in July.

Follow progress on our facebook page (facebook/emersonsbrewery).

Cheers from the team at Emerson’s.

this site was acquired for Emerson’s, it was an unsightly, unkempt industrial ground littered with old pieces of machinery. Man, it was a scruffy eyesore for cruise ship tourists passing by.

Soon it will be an attractive landscaped site with a brick-clad building and a roof profile that pays homage to Dunedin’s industrial past. Our shining “six-pack” of 25,000-litre outdoor fermenters already adorns our outside tank farm, and they are highly visible to train patrons and the Port Chalmers commuters. All of this would not have been possible without the generous assistance from Lion.

Everywhere I go, people ask me, “How’s the brewery going? Will there be a bar? A restaurant?” There’s certainly a lot of excited talk going around town about what is expected to become one of Dunedin’s premium hangouts.

But, while our new brewery will have a restaurant and bar, we don’t see ourselves as a brewpub. We are first and foremost a brewery, continuing to do what we do best. This will be the fourth time that Emerson’s moves to a bigger location and the timing cannot be better. We are busting at the seams trying to maintain the flow of beers to Lion and our customers.

In a few months’ time we will be relocating the current 5,000L brew plant and all the tanks over to the 80 Anzac Ave site. In addition, we will have a new 1200L brew plant built by Dunedin’s Farra Engineering to conjure up new brews – the boys can’t wait!

We expect to open sometime in July, just in time to bust the winter blues. So do drop in and check out the place with a beer in hand!

Life is good in the Lion’s Den!

*Kindly reproduced from The Beerhive Blog at stuff.co.nz
Phil Cook calls time on beer’s purity law.

This year marks the 500th anniversary of a surprisingly-short text that came to be known as Reinheitsgebot, the (‘Bavarian’ or ‘German’) Purity Law. It mandated that “the only ingredients for the brewing of beer must be barley, hops and water” and its mythology has proven so strong that it's still not uncommon to see breweries in New Zealand name-dropping it in marketing material and referring to it as part of their mission or philosophy – half a world and half a millennium away.

I say “mythology” because the law is vastly overhyped, misunderstood and of no relevance to a properly broad view of beer. Almost all of the original 1516 decree concerns the price of the product, not its process, and its list of only three permissible ingredients renders brewing impossible since it predates the discovery of, and therefore omits, yeast. That may seem pedantic, but it's a healthy reminder that old laws and not necessarily good laws. Few of us would be keen to visit a hospital that followed 16th century standards of hygiene.

“Purity” is also the wrong word for what the law sets out, which is (at best) merely simplicity via restricted ingredients. There’s nothing in the text by way of food safety or consumer protection; no rules about freshness or cleanliness are anywhere in sight. And its initial simplicity was soon lost, anyhow: unsurprisingly, the decree didn’t survive unchanged through the creation (and later reunification) of Germany, nor the country’s participation in European trade and shared regulation.

Reinheitsgebot’s descendant, the Vorläufiges Biergesetz is more complicated, and is shot through with exceptions and odd clauses. Yet still, somehow, the spectre of ‘Purity’ – as some long-running and praiseworthy Bavarian tradition – trudges on.

The decree of 1516 didn't succeed in codifying The Right And Best Way To Brew Beer. The shallow reason for this is that it wasn’t trying to – it was an unremarkable piece of market intervention to control prices and allocate resources (barley for brewers, wheat for bakers) but the deep reason is that beer is as varied as the humans who make it and drink it, and it’s always been thus. Our planet is literally covered in flavourful things, and we are an endlessly creative species. The three-ingredient notion of beer in the Reinheitsgebot was new and shouldered aside many traditional families of recipes. It’s an aberration, not a baseline; freak, not foundation.

German beer generally has an excellent reputation, but the ‘Purity Law’ doesn’t deserve any of the credit for that. There is a lot to be said for the ability of arbitrary constraints to inspire creativity, like a novelist writing without using the letter e, but the worth of the end result is always to be judged on its own merits, not merely whether it navigated the limits placed on it: that entirely e-less novel might still be terrible. Generations of Germans have invented technically-compliant ways of broadening their beer, often to obvious success. But the overall effect has been more stifling than stimulating, and we’d all be better off letting this be Reinheitsgebot’s last observed anniversary.
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‘BURN BROTHERS’ FIGHT BACK

Michael Donaldson talks to Jason Bathgate and Andrew Childs about the horrific accident that left them with severe burns.

Brewer Andrew Childs would never, ever again want to go through the ordeal of being burnt by boiling wort but even he can see the upside of the horrific accident that hospitalised him and fellow brewer Jason Bathgate in September last year.

Childs, the big man behind Behemoth Brewing with the upbeat approach to life, can see the silver lining to an accident which generated national news. “Obviously the publicity didn’t hurt so there’s a silver lining to it and I’ll take the ups: we’ve tripled sales in the past three or four months,” he said in January.

Childs and Bathgate, an American who has been in New Zealand for six years, were in Middlemore hospital for five and seven weeks respectively and both face a long period of rehabilitation, including wearing compression suits 23 hours a day to help the scars heal, physical therapy and counselling.

Bathgate in particular is struggling with both the physical pain and the psychological impact of being blasted by boiling wort when a full kettle literally exploded over him – severely burning his chest and arms.

The pair were working at Soren Eriksen’s 8 Wired brewery in Warkworth, where Bathgate is an assistant brewer and Childs was making a beer made under contract.

“The pain and the scarring right now are really hard to deal with,” Bathgate said. “It has been so incredibly debilitating and every day I struggle with it.”

His left arm has lost quite a lot of mobility as the scars restrict the joints and he’s not yet ready to come back to work – though he thinks about brewing “every day”.

He’s been back to the brewery a couple of times to meet Eriksen and his wife Monique, who poured ice cold water over the burned pair until they could be airlifted to hospital.

There’s a return-to-work plan in place for Bathgate but he admitted it was “psychologically challenging” to think about returning to the scene of the accident. “I think I’m going to need a bit of therapy to deal with that – even going back there to visit is quite surreal.”

Childs has been able to get back brewing sooner but admitted his first visit to 8 Wired was a little unsettling. “Going back there and just getting the smell at the end of the boil reminded straight away of being on the ground as Soren and Monique poured iced water on me.

The smell took me straight back there. It wasn’t a horrible thing – but it was just a bit messed up.”

The pair had been brewing Childs’ double IPA, In Ya Face, when the accident happened.
It was assumed by some that the brew was named as the result of the accident – that being typical of Childs’ sense of humour – but the name, as blackly appropriate as it is was there before the accident.

“It was always going to be called In Ya Face because the American hops are exactly that. I like calling a beer what it is – it just fun,” Childs said.

Bathgate said the pair would always share a bond – “we’re the Burn Brothers” – because of the accident and praised Childs for his positive attitude through the traumatic weeks in hospital.

“Andrew’s positive attitude and spirit are amazing,” Bathgate says. “He’s so determined.”

Bathgate came into the brewing industry after 20 years in the restaurant business. He started as home brewer in Nelson before taking on an apprenticeship with Eriksen when 8 Wired was located in Blenheim. With his partner Monica Mead, he followed Eriksen north to Warkworth and now lives in idyllic Pakiri, north of Auckland.

He is in awe of his new industry for the support that has come his way in the wake of his “nightmare” experience.

“The support from the brewing industry has just been mind-blowing,” Bathgate said. “I’m dumb-founded by the generosity and support.”
Planning your first beer hunting trip to the US? A regular visitor to America’s West Coast, Geoff Griggs has a few tips for those crossing the Pacific in search of great beer.

When you get off the plane for the first time in the United States there are a few things that can seem very alien. They drive on the right; distances are measured in miles; the speed limit varies according to which state you’re in; and petrol, or “gasoline” as it’s known, is sold in US gallons (which, for those of us who are old enough to remember, are smaller than Imperial gallons). And just to make things more complicated, temperature is measured in Fahrenheit.

Then there’s sales tax. When you’re buying pretty much anything in the States you’ll find the price on the shelf isn’t the price you end up paying. When you get to the cashier you’ll find sales tax – like GST, it’s a fixed percentage of the purchase price – is added to your bill. And after a few days when you’ve finally got used to this unwelcome addition, you’ll find yourself in a state where the sales tax is different or, if you’re really lucky, doesn’t exist. Then, when you finally hand over your credit card to pay, they’ll ask you to sign the docket. PINs don’t seem to exist. Last century, or what?

And then there’s tipping. Taking a taxi or courtesy bus from the airport to your hotel? Your driver will expect a hefty gratuity. Sitting at the bar and ordering a beer? You’d better get used to stumping up at least a dollar per drink if you’re going to stand any chance of getting served next time. Basically, wherever you go and whatever you do, everyone who fulfils any kind of service will expect a tip. And I don’t mean just 5 or 10 per cent. No siree; these days my American friends assure me the minimum tip is 18 per cent for standard service and more if you’ve been particularly well looked after.

But for the beer-minded traveller all this is hassle is offset by some major advantages. On my last few visits to California I’ve gone out of my way to find a particular brand of supermarket, Whole Foods Market, a nationwide chain that’s known for top quality, mostly organic, produce sold at premium prices. With branches as far afield as the United Kingdom and Canada, the chain has a particularly enlightened policy towards wine and craft beer. According to the Whole Foods Market website “Our beer departments are stocked by a group of merry revolutionaries dedicated to liberating civilization from the clutches of boring beer. They operate independently but share a common goal; to procure the finest beers imaginable.”

We’d been told by locals that the Santa Rosa store offered an exceptional range of beers, but what impressed me even more was that nestled in between the displays there’s a pub where you can sample the beers or simply relax and enjoy a drink. A pub inside a supermarket? I kid you not.

With a dozen or so top notch brews on tap and seating for around 30 people, the Santa Rosa Tap Room is one of more than 100 Whole Foods Markets featuring in-store bars.
Fresh from the hop growing capital of New Zealand, we produce real craft beers and ciders at our brewery in Nelson.

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Visit our website for your nearest Sprig and Fern Tavern or stockist.

www.sprigandfern.co.nz
across the country. As well as offering an excellent selection of beers in bottle and on tap (for consumption onsite and takeaway) the stores also host regular educational events and tutored tastings.

As one happy customer recently wrote on the Yelp website, “What can you say about drinking great beer while shopping for local organic groceries? The beertenders are first rate … plus you can order food or grab anything from the store to consume in the Tap Room.”

Elsewhere in California another Whole Foods Market store complements its range of over 300 different beers with a large home brew section offering all the ingredients and equipment for brewing beer at home. The same store’s tap beer selection rotates weekly and there’s even a beer garden with live music.

And just as you’re coming to terms with all that, in Texas there’s even a Whole Foods Market store with its own in-house brewery.

At the company’s Post Oak store in Houston brewer Dave Ohmer runs Whole Foods Market Brewing Company, a two-vessel brewhouse with the ability to produce about 400-500 barrels annually. “The craft beer movement is in line with a lot of what Whole Foods Market offers: small, local, handcrafted, well-crafted products,” explains Dave. “They attract a lot of the same clientele with a lot of the same vision in terms of sustainability and fair treatment.”

The in-store brewpub can accommodate 40 people, with additional seating on a second floor mezzanine overlooking the store, hosts regular classes and tutored tastings. The bar offers up to 20 different draft beers, at any given time the taps dispensing 8 to 15 ales and lagers brewed on site. Shoppers with no time to stop for a pint have the option of filling up a growler to take home.

All of which makes the prospect of a weekly grocery shop considerably more appealing than a trip to the average Kiwi supermarket.
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Amanda Nally explains why some people can’t get enough hops.

Taste is an intensely individual thing and while palates can be tuned in any assorted group of people you will NOT all be tasting the same thing.

The difference is physical – we’re all equipped to differentiate between five different flavours in different ratios, add to that some people literally have more overall taste buds (we call them super tasters) and others considerably less – too often I suspect we call these people beer writers.

And this is why.

Super tasters are fussy. They taste things the majority don’t. It’s a double-edged sword as they’ll rave about subtlety of flavours most of us won’t get, and complain of phantom faults the rest of us miss.

The world is a blander place for non-tasters so when a sledge-hammer of flavour leaps up and smacks them in the gustatory receptors they’re excited. Like born-again-zealots they take to social media – urging brewers to greater and greater extremities of flavour. More hops. More alcohol. more. More. MORE. The bottom line is that many hop-heads are at the lower end of the tasting spectrum so it takes a whack of hops to get through to them.

A largely silent majority (which surveys suggest is around 75 per cent of the population) can be forgiven for wondering “what the f…?” as they sup on a Hefeweizen.

The spread of the taste spectrum is plotted on the standard bell curve and where you sit can be cruelly assessed by your position on brussels sprouts; haters at one end, lovers at the other and a whole pile of people shrugging their shoulders in the middle.
Supertasters loathe brussels sprouts because they detect a bitterness that others don’t taste. Our guinea pig is in this category – he nibbled on one once and henceforth any brussels sprouts are immediately rolled out the front door and discarded with a “however hungry I get I won’t be eating this,” disdain – strong denouncement from an animal that literally eats his own waste.

The wonderful thing in craft beer is that it’s about choice. So how can you make better buying choices for yourself?

Beer reviews should be considered a starting point. Ideally you are looking for a reviewer, and hopefully some brewers, who mimic your own taste profile.

If you can’t find a culinary clone don’t despair. My favourite movie reviewer had a taste diametrically opposed to mine. We had a rough start during the calibration phase then we were sweet; his one star became a my must-see, and five-stars was an invitation to avoid like the plague (mediocre, it seemed, is mediocre for everyone) I didn't have to agree with him to find value in his viewpoint, and nor do you.

There is bad beer – oxidised, unbalanced, unattractively resonating with high alcohols and fermentation faults – but mostly the beers we screw up our noses at are simply not to our taste. Repeat after me. Not to my taste. That is a phrase invaluable to anyone on a craft beer journey.

So, before venturing into reviewing space, let’s start with some benchmarking – for instance I drink red wine and black coffee (no sugar) ... love Belgium ales (special occasion beer is Guldren Draak), I like wits (the dry style) … and enjoy fruity NZ hops like Riwaka. I love the nose of Australian Helga hops … adore chocolate … appreciate the smooth rich mouthfeel of a delightfully balanced weisenbock. Brash American hops and brussel sprouts are not to my taste.

Like my favourite song my favourite beer is subject to mood. I would be divorced if I didn't say here “everything from Invercargill Brewery” but when drinking-around I find Three Boys Wheat Beer is unbeatable on a good day (and Three Amigos is a totally quaffable); my pleasant surprise of 2015 was Emerson’s Dinner Bell – genuine Belgium appeal with an approachable 3.2 per cent alcohol.

My favourite beer is a 2010 vintage Nota Bene from Ben Middlemiss. If you have one in your beer cellar, drink it now. If you find a bottle languishing, dusty on the back shelves of a bottle store, buy it and drink it now. If you see a bottle in a dumpster, check your tetanus shots are up to date, climb in, rescue it, and drink it now.

Best served with a swirl of yeast sediment from the bottle this 8.7 per cent abbey-style ale is the perfect introduction to brettanomyces yeast strain. Before you drink, sniff deeply of the horse hair aroma. Horse hair has always been an unappetising descriptor to me but I truly get it in this beer – it’s not the rancid pheromone stench of an animal whipped into a lather but that summery warm fur perfume after an evening ride; one of the most beautiful smells in the world.
Dylan Jauslin finds one of his favourite beers in an unexpected location.

It used to be, particularly in the UK and parts of Europe, that no town or city was complete without a brewery. Small breweries were set up to sell directly to the local populace or ‘round the chimney’ as the saying goes. This was before the rise of globalisation and multinational brewing corporations.

Particularly in New Zealand, the rise of Lion and DB resulted in the purchase, merger and/or closure of essentially every local brewery in the country. Those that remained such as Tui, were stripped of most of their character and began pumping out essentially the same product as every other brewery.

The rise of the craft beer industry however, has seen a return of the local brewery as a phenomenon. Whilst some rising-star breweries have national, trans-Tasman, or even global ambitions, a good number of breweries have sprung up that are more interested in making good beer and selling it domestically. I like to call these regional breweries.

The situation in New Zealand is a little different from Europe and America. Due to our somewhat dispersed population and the relative infancy of the craft beer industry, small local breweries will still sell nation-wide.

There are however, many great examples of regional breweries. Frequently they’re brew
pubs – Mussel Inn in Onekaka, Hot Water Brewing in the Coromandel, and Galbraith’s in Auckland for example. One of my favourite local breweries though, is (or was until recently) a cafe in the small town of Amberley, north of Christchurch.

Brew Moon was started 2002 by Kieran McCauley and Belinda Gould. Winemakers by trade, they developed a love for good beer while working in California. From the start their aim has been to make good beer, sustainably, for the local populace. And to this aim, they’ve been working away admirably ever since. I call Brew Moon one of my favourites because it makes, in my personal opinion, one of the best and probably one of the least celebrated beers in the country.

Brew Moon Hophead IPA is sensational. Floral, peach-citrus hops on a simple but solid malt base. I could devote a column to it, but I would be doing a disservice to their other beers (their Dark Side stout, Amberley pale, Luna wit, and so on) which are all excellent and I encourage you to look out for them.

What has been bringing Brew Moon to my attention lately has been some exciting developments: they’ve moved from their old location and cafe on Ashworths Road into the centre of Amberley, or ‘Los Amberlos’ as they call it, and will soon be opening a small taproom and pizzeria. A slight re-brand and has been implemented, and like many breweries, they’ve also gotten in on the (rather excellent trend) of canning beer.

These material changes have also come with new beers. Recent releases include a Wee Heavy, a Double IPA and a sour Riesling beer. I’ve yet to try most of them, but I’m greatly looking forward to doing so.
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A LETTER TO NZ BREWERS

Michael O’Brien of Craftwork Brewery in Oamaru argues for more organic malt.

We are a very small brewery tucked away in a small town in a small country. The beer we make is what we like to drink and it’s not to everyone’s taste, nor budget.

However, we think we’ve done well, with quite a few medals and a good deal of publicity for our nano-plant.

When we started out in 2014, we bought local and organic. That meant malt from Gladfield in Canterbury; hops mostly from NZ Hops in Motueka; golden sugar from Taste Nature in Dunedin; spices and fruit from our own gardens and the Organic Larder in Oamaru.

We decided that we were too small to be an organic brewery and the cost of registering as an organic producer is prohibitive. So we labelled accordingly, listing organic ingredients as such. As we brew Belgian styles, most of our beers are up to 95 per cent organic. Two beers, with very simple grain bills are 100 per cent organic.

Just before Christmas Gabi told us Gladfield would no longer be able to supply organic pilsner malt. An earlier warning was that they no longer certified their pilsner malt as organic. I was shocked as I never expected that and was obviously in denial as I ignored the warning signs of deregistration.

A quick look around, revealed other breweries we knew to produce an organic beer no longer seemed to do so, with “organic” removed from labelling. The reason for organic pilsner malt to be dropped was lack of demand. As much as we’d like to use more organic malt and do our part, we use all the malt our 100 litre brewery can handle.

In a recent trip to Belgium we found many classic producers, such as Brasserie Dupont, make an organic beer which sits alongside their conventional products. And one of the most famous breweries in the world, Cantillon in Brussels, is completely organic.

I remember an optimistic push from the Soil and Health people back in the 1990s for an organic, GM-free New Zealand by 2020. Four years out from that goal, organic production of New Zealand grown barley malt has ceased. Meanwhile, coffee for example has gone to organic free trade as the norm rather than as an anomaly. Top restaurants and chefs also vie for local and organic produce, which is no longer seen as weird but better, fresher and tastier. Yet beer drinkers, who never been more discerning and spoilt for choice, cannot buy locally-produced organic beer.

Yes, the organic malt is more expensive, around $50 a bag as opposed to $30 but I appeal to the brewers of New Zealand to have a big think about this important and symbolic issue. Gladfield need about 5 tonnes of malt orders per annum to sustain demand for organic malt. One medium sized brewery could secure that on its own.

For us to remain organic, it will mean importing the malt from the other side of the planet, which adds food miles we needn’t spend if we could source our own product from our own unique terroir.
Grain Crackers

Make your grain go further

Julie Quilter explains how to make spent grain go another round.

Home brew. Everybody’s making it. And with each batch comes a surplus of malted grain (usually barley) that can be recycled in various ways. Spent grain is used on a large scale for making compost, biofuel, dog biscuits, or served straight up as stock food. On a domestic scale it is perfect for cooking delicious things.

If you are lucky enough to have a source of fresh spent grain, baking some crackers is a good start. This recipe, made in a small batch with care, tastes much nicer than commercially available products.

Spent grain crackers

1 cup well-drained spent grain
1 cup plain flour
¾ tsp salt
¼ cup oil or soft butter
¼ cup water

First lightly oil two baking trays and preheat the oven to 180° c.

Sift together the flour and salt. Mix the grain into the dry ingredients, then add the oil and just enough water to mix to a dough that is manageable for rolling. Knead briefly. Divide the dough in half and roll on a floured surface, as thinly as you can manage. Gently lift the dough onto the baking sheet and roll a few more times to make sure it is thin and even, then score it into your desired shape using a pizza cutter wheel. Bake for 10-15 minutes, until crisp but not overcooked. Watch carefully because unlike most biscuit dough, this is already a dark colour, making it harder to judge when it’s done. Slide the crackers onto a cooling rack. They will break apart easily when cooled. The ragged edges can be devoured immediately.
Spent grain crackers will pair well with most dips or spreads, but I’m going to suggest a couple of matches that are sublime. Try them with young goat’s milk gouda and Garage Project Pernicious Weed. The delicate sweet tanginess of this cheese is a perfect match for the sauvin hop profile in the beer.

Or, as you are in credit from recycling all that spent barley, why not try the crackers with a big wedge of imported Old Rotterdam, a most delicious Dutch aged gouda. Add 1 teaspoon of caraway seed to the dry ingredients in the basic mixture and serve the crackers and cheese with lightly chilled bock or Vienna lager.

**Tips:**
In the refrigerator fresh spent grain will soon lose its malty sweetness, so pack it into one-cup measures and store in the freezer until required.

If you have grain that is quite wet, keep the drained water and use this in the recipe for added flavour.

Try adding a small pinch of fresh or dried yeast to the raw mixture, then leaving it at room temperature for up to a day to develop an interesting sourdough flavour.

If you want more inspiration check out the Brooklyn Brewshop’s Spent Grain Chef web pages, where you’ll find recipes for everything from burger buns to chocolate stout truffles. Come to think of it, it’s approaching the time of the year to get out the Anzac biscuit recipes. I’m sure there’s a place for some spent grain there.
**SUMMER HARVEST**

# REAPING THE REWARDS

Gabi Michael of Gladfield Malt gives an insight into the summer harvest.

The engine sounds and the dust from a combine harvester sticks to the hot hair on a typical summer’s day in Canterbury, it is harvesting time, time for cropping farmers to reap the rewards of their hard work. This year, farmers are happy with their crops despite the challenging weather conditions.

Before any combines get out of the shed, the farmer needs to make sure that the crops are fit for harvesting. A simple moisture test of the ripening grain tells if the crop is ready or not. If the moisture content of the grain is below 14 per cent, it means that they can harvest the crop and store it in silos for 12 months or more and it won’t compromise the barley germination vigour or quality. If the moisture content of the barley is above 14 per cent they have to wait for the sun to work its magic, hence the importance of a hot summer.

Here at Gladfield, harvesting is the time that Doug and I get to work together on the farm just like the old times. It is a two person job – one to drive the combine and another to drive the bulk grain truck which carries the grain to the elevator pit and from there it goes into the silos.

For Gladfield it is also a time to do a lot of barley sample testing on the newly harvested grains. Caleb DeFrees, the production manager and laboratory technician is busy doing the
necesary tests to ensure that the barley will perform in the maltings. The tests that Caleb does include: moisture levels, protein levels, screening percentage and germination tests of the grain. All are very important information to know, before we start malting the new season's barley.

All this attention to detail and time spent on making sure that the barley is harvested under the right conditions will ensure home brewers and pros alike get the best malt possible for brewing their beer.
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AUCKLAND

**Friday drinks:** Every Friday from 5pm. Location changes each week. Auckland members check your email or details will also be posted on Twitter handle.

Email: Maree Shaw - auckland@soba.org.nz
Twitter: @soba_auckland

March monthly meetup: SOBA Auckland gets funky. March 12, 2pm. Funk Estate.

April monthly meetup TBC

The Fox Sporting Bar & Restaurant is now offering a 10% discount on all beers to SOBA members. They have a great new range of 13 craft beer bottles.

The big news recently was of course the arrival of GABS in Auckland in 2016. It will mean that City of Ales will not go ahead in June as planned but our hard-working team is looking for another date.

WAIKATO

Email: Gareth Guitry - waikato@soba.org.nz
Twitter: @soba_waikato

March TBC - SOBA social get together.

April 6 - Hamilton Beer & Wine Co Beer Club at Wonderhorse, 6pm.

April TBC - Lakeman Brewing Co & SOBA collaboration brew day. Waikato SOBA members will be designing a special beer with Lakeman, and then helping brew it.

May 4 - Hamilton Beer & Wine Co Beer Club at Wonderhorse, 6pm.

BAY OF PLENTY *new region!*

Email: Bronwyn Marshall – bron@rockyknob.co.nz

The Hop House on Maunganui Rd, Mt Maunganui is now offering a 10% discount on their 10 rotating tap beers for all SOBA members.

Craft beer selection is moving into the Bay with bars such as Crouchers BREW pubs in Rotorua and Tauranga providing a greater selection of beers for the craft beer audience. Vaudeville in Mt Maunganui has 3 local brews on tap with a great selection of bottled craft beer and Mount Brewing Company Bar has 14 craft taps pouring as well. The off-licence selection continues to grow with Mount Liquorland offering a 10 Tap Growler Station and huge chilled selection of NZ and International Craft Beer.

Tauranga Liquorland and Papamoa and Greerton Super Liquor also have great offerings for craft beer consumers.

As new members join up we will organise a monthly social catch up.

HAWKES BAY *new region!*

Email: Jeremy Bayliss - hawkesbay@soba.org.nz

Watch this space!
TARANAKI
Email: Warwick Foy - foyboynz@yahoo.com
Bringing you beer events throughout 2016 including Mountain Ales Festival, Homebrew competition, tastings, a quiz and more. All details will be emailed to members and advertised on Facebook Taranaki SOBA.

16 April - SOBA Mountain Ales Craft Beer Festival 2016 at New Plymouth Sport Fishing and Underwater Club Taranaki from 1-5pm. Tickets $40 and limited. See the Taranaki Facebook page for more details.

WANGANUI
Email: Peter Northway - nzpilgrim12@gmail.com
Date and venue TBA - James Cooper from Lakeman Brewing, Taupo, will be visiting the group

April 4 - regular SOBA meeting, Rutland Arms, 48-52 Ridgway Street, 7pm
Date and venue TBA - Summer BBQ.

PALMERSTON NORTH
Email: Jono Galuszka - j.galuszka@gmail.com

WELLINGTON
Email: Steph Coutts - wellington@soba.org.nz
A table reserved at Hashigo Zake every Tuesday from 4:30pm for SOBA Stalwarts and their new release.

APRIL: Bar get together – Saturday 9 April – Goldings Free Dive – 3:00pm
Free, with some beer and food offerings to be determined
Bring your dogs…They’re welcome and Committee member Jess will just love it.

MAY: Beer tasting - Saturday 28 May – Te Aro brewing tasting with Karl and Kerry - from 3:00pm
Price TBA
We’ve so many new little breweries popping up in Wellington. For this event, we’ll do a short tour of Te Aro and then taste some of their range with the brewer. This will be a great “behind the scene” opportunity.
WELLINGTON

JUNE: Beer tour – Martinborough and Upper Hutt - Saturday 25 June - from 11:00am
Price TBA

In June we're hiring a bus and we're going to head over the hill to Martinborough brewery, then back to Upper Hutt for a visit. The Upper Hutt tour was the first SOBA tour I ever arranged and was heaps of fun. Time to do it again...I think the date will be 25 June but will need to confirm.

As per usual, don't forget that we have a table reserved at Hashigo Zake every Tuesday from 4:30pm for SOBA Stalwarts and their new release.

BLENDHEIM
Email: Mike Pink - mikepink@paradise.net.nz

NELSON

Regular meetings first Wednesday of the month.
Email: Peter Mayes and Bill Fennell - soba.nelson@gmail.com

March 19: Marchfest – Nelson’s biggest and best celebration of craft beer. Founders Heritage Park. All the beers available at MarchFest have been specially commissioned for the event and have never previously been tasted by the public. Great live music is always a big feature of Marchfest. Headlining and set to draw the crowds will be the hugely popular New Zealand band Tahuna Breaks. Tickets $40. More details: Marchfest.com
CHRISTCHURCH
Email: Charles Swettenham - manager@staffclub.canterbury.ac.nz
Every Thursday - drinks at Volstead 5pm.
March/April - Visits to Three Boys and Wigram Breweries, also a possible coach trip to Brew Moon. Dates TBA so watch member’s email for details.

DUNEDIN
Email: Richard Pettinger - pettal@clear.net.nz
Saturday March 12 - Starfish at St Clair from 3pm
Wednesday April 13 – Albar, lower Stuart St from 7.30pm
Wednesday June 8 – Duke of Wellington from 7.30pm
Wednesday August 10 – tonic in Princes St from 7.30pm

Latest news: The craft beer display at Henry’s is coming along well (a discount is given to SOBA members); Meenans (with their impressive selection) are very welcoming to SOBA; craft beer is now being served at more Dunedin establishments – go on a hunt and you won’t be disappointed(!); the Lauder pub in Central Otago is pouring local craft ales, including from the exciting new Manuherekia Brewery; Trevor of the Dunedin Malthouse on Hillside is planning a roadtrip with SOBA and SouthSide Hoppers to visit our more southerly brewing brothers (ask Trevor for details).
So you love beer, and you’d like to help advocate for a quality pint everywhere you go? Join SOBA today.

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16 Tun is that someone. One in every 942,637 people suffers from this silent oppressor. If you’re one of them, call our helpline on 368 7712 or visit our wellness centre at 10-26 Jellicoe Street Auckland.

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