Free! Summer 2009 Issue 3

The Pursuit of Hoppiness
- the voice of SOBA -

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plus lots more!

www.soba.org.nz

Your Craft Brewing and Pub Newsletter
“Beer for all the right reasons”
EDITORIAL

Kia Ora and a belated Happy New Year!

ON BEHALF OF SOBA I hope everyone had an enjoyable Christmas break and celebrated with a glass or two of decent ale. Maybe some of you also managed to sample a new brew whilst taking a holiday break in a different part of Aotearoa. Fortunately, this is becoming a little easier to achieve with the steady increase in the numbers of boutique beer distribution companies, beer festivals, pub renovations and new craft brewers appearing on the scene. This edition features more on each of these exciting developments along with some of the now regular articles involving fellow SOBA members and their own respective travels and experiences.

In order for the craft beer scene to flourish perhaps the most overriding factor of all is maintaining the quality of the product being produced. Back in the late Seventies and early Eighties, the UK experienced a proliferation of new microbreweries, encouraged by consumer demand for something more exciting than the non-descript, fizzy keg beers offered by the ‘Big 6’ brewers.

However, some of the offerings served up were average in the extreme and some verged on the disgusting, mainly it has to be said due to bad cellarmanship at the pub rather than poor production techniques. For a time ‘real ale’ struggled under the label of being a ‘dodgy’ product and punters opted for the safe option of choosing consistent, but bland, nationally brewed alternatives. However, the quality producers from that era such as Exmoor, Hop Back, Moorhouse’s, Smiles and Wye Valley, to name but a few, have survived, expanded and continue to proudly fly the flag for the numerous craft brewers.

For one pre-Christmas bash I ordered in a mixed case of some of the more ‘rare’ Kiwi craft beers, but sadly three of the twelve were of very poor quality, with one being completely undrinkable, representing a modest 75% return on my investment. More important to me, was that my guests could easily have perceived that boutique beers are all load of overpriced pap, but thankfully they were politely philosophical enough to realise variations will occur and experimentation with styles can sometimes lead to unpredictable results.

On the up-side, another party featured a 50 litre cask of real ale served up by handpump, which lasted all of three hours, proving that when a quality beer is served under the correct conditions, there surely isn’t a better drink to be had in the world. So who am I, who are SOBA, or who are you to dictate or judge what is good or bad? Well, we may not all be experts, but all of us are customers, paying our hard-earned money and taking our choice.

Until next time. Cheers!  

NICK PAGE, EDITOR

At the Home of the Hop

The Pursuit of Hopiness - Summer 2009
Arrow Brewing

ARROW BREWING has recently been established in Arroowntown by four partners. Baker-turned brewer Greg McMeeken, who previously owned a bakery in the town, has teamed up with business partners John Timpany, Darryl Jones and Alan Eyles and all are committed to using predominantly local ingredients.

Situated in the Royal Oak complex, off Buckingham St, the Arrow Ale Company microbrewery and bar (named The Oak after the original Royal Oak Hotel on the site) offers a range of its own beers plus some from Dunedin-based Emerson’s and Christchurch-based Wigram Brewing as well as wines and pizzas, pies and filled rolls.

“We’re making our own beer, all our food will be made on site and even the construction is local”, says Greg. The brews are on tap, with no plans to bottle - although future wider distribution in kegs is possible.

Head brewer John Timpany, an Invercargill steel fabricator, has been building plant for small breweries, wineries and apiaries for 15 years and has made all the stainless steel brewing equipment for the business.

Most of the malted barley for the beer comes from Canterbury, while the hops are from Nelson. "We're trying to make the best beer we can make", he says. An essential ingredient for a good brew, water, comes fresh from the Arrow Valley supply via a big valve which is a focal point in the brewery. "We have fantastic pure water but it has a high lime content which I am still coming to grips with. "I will be tweaking the recipes as I go along and as varieties of hops I want become available." The first change has been to the Gentle Annie Golden Honey Lager (4.3%) which was made at Invercargill Brewery with unfamiliar plant. "It was too bitter, despite the 45kg of honey in it," John said. The latest batch will have a better bitter-sweet balance and he expects subsequent batches to differ depending on what nectar his bees are choosing. (A recent batch has honey from kamahi trees in the Catlins.) He also expects the clarity of the brews to improve."We are not filtering, but as we give the batches more time before we tap them, the lees will settle. Because we are not pasteurising, the flavours will change, even in quite a short time, as we use each batch." 

The brews on tap, in addition to Gentle Annie, are Schist Dark (4.2%), which has restrained malt and hop flavours and a hint of chocolate, Fox’s Session Ale (3.7%), which has good body for a low-alcohol beer and soft hop bitterness, Tobin’s Traditional English-style Cask Ale, Oak Organic Lager (5%) with a nice malt-hop flavour balance and a bitter aftertaste, and Roaring Meg (7.4%), which is smooth and malty and leaves a bitterness in the mouth rather than the throat.

"It’s hard to make a beer that pleases everyone," John says, and he wants to therefore produce a wide range of different-tasting beers. The tasting trays available at The Oak are a good way of finding a brew you prefer. The team are hoping to attract tourists keen for a tipple as well as offer locals a new alternative in town, but are also serving wine “to attract the wives as well as men”, Greg McMeeken concludes. "It’s an exciting time for beer. "Beer's definitely the new wine."

With special thanks to James Beech, Jude Gillies & Ric Gram of the Otago Daily Times
NEIL MILLER ON LAGER

A review of the planet’s most popular style of beer and whether or not you can find a decent one in New Zealand

THE world drinks over 133 billion litres of beer each year and beer writer Pete Brown estimates that 90% of that is lager. Even Belgians, world famous for their unique and flavourful ales, actually drink more lager than ale. In recent years, the only country where ale has even come close to holding its ground is Great Britain and even they are being overwhelmed by a tide of cheap lager.

Lagers are, fundamentally, bottom-fermented beers. They tend to be matured at lower temperatures for longer periods of time – indeed, the very name comes from the German word for ‘to store’. This was a reference to the time the beer would spend cooling in ice-caves before the invention of refrigeration.

Often derided by the purists as cold, bland and fizzy, the reputation of lager has taken a bit of a hammering at the same time as sales have soared. It is true that generic lagers such as Budweiser, Fosters and Kronenbourg have few redeeming features when it comes to taste. At best, they are bland.

Even premium global brands such as Stella Artois (5.2%) and Heineken (5%) offer only a touch more flavor. Now brewed in New Zealand under license, Stella has a fuller body, Heineken more grassy hops. It has to be noted that Heineken on draught is appreciably fresher and more floral than its bottled counterpart. Two lagers which have burst onto the New Zealand market in the last year are Steinlager Pure and Monteith’s New Zealand Lager. Backed by a massive advertising campaign starring the craggy Harvey Keitel and the enigmatic Willem Dafoe, Steinlager Pure (5%) plays on the fact that it is made from New Zealand ingredients and has no additives. While that is also a good description of most craft beers in the country, the public has embraced Pure’s fashionable image and gentle bitterness. It has none of the Green Bullet hop astringency of the original Steinlager.

The Monteith’s New Zealand Lager (5%) was initially intended as an export. However, after the success of Steinlager Pure, it was launched domestically as a direct competitor. Despite a somewhat hefty price tag, packs are flying off the shelves. It is well-balanced with a subtle depth of flavour which puts it ahead of its mainstream peers. That said, it is still a very simple, easy drinking beer.

There are some better lagers available. The world’s greatest beer writer, Michael Jackson, reminded even hardened ale drinkers that they should not be blinded to the qualities of good, traditional beer made by bottom fermentation. This is because bottom-fermenting yeasts produce a cleaner tasting, rounded beer.

He asks (rhetorically) ‘which is better: a winey-tasting Lambic - a fruity, complex ale - or a clean, rounded lager? Assuming that the beer is good, my choice might depend upon the moment, my mood, and the place or time at which I was drinking the beer.’

In my opinion, the best beer for introducing people to what good lager can taste like is Tuatara Pilsner (5%). It is sparkling, golden and has a floral, grassy nose, smooth middle with a touch of lime and a firm finish. It does not scare people more used to the fizzy versions, but shows them that flavour and depth have a place in lager.

The Wanaka Brewski (4.8%) is a very pale gold beer with a good head. It showcases a complex but balanced mix of fresh malt and hop spiciness before a biting bitter finish. We do not see enough of this fine South Island brew.

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The Pursuit of Hoppiness - Summer 2009
Can’t find a beer you’ve heard of on the local Supermarket shelf?

Take a look at one of the several online distributors who stock an interesting range of craft ales.

THE BEER STORE
The Beer Store are aiming to be New Zealand’s ultimate source for specialty beer. Currently stocking 97 different beers from 29 countries. Mixed cases available, or choose your own by mixing and matching from the extensive Kiwi range.

BEER NZ
BeerNZ is all about beer - but not just any beer, only the finest beer that the best small breweries in New Zealand produce. Their aim is to make New Zealand craft beer easily available to all. South Island beers a speciality, competitively priced and with additional discounts for SOBA members.

REGIONAL WINES AND SPIRITS
Renowned Wellington-based retailer reputedly stocking the largest range of beers in beers in South East Asia. Bulk orders a speciality and always well-stocked with full range produced by local brewers, Tuatara. Great new selection of Belgian imports just arrived! Discounts for SOBA members.

Happy shopping!
AROUND THE PUBS

DUVEL got hold of the Maredsous abbey licence in the 1960s, and Maredsous Ales are now brewed in Europe and the US. The Blonde is now on sale through a brand new tap at D4 in Wellington.

It is a delectable orangey brown coloured ale with sprightly fruitiness, soft malting, and a slightly dry, gently-hopped finish. A sparkling nose, complex flavors, and a touch of bitterness give this 6% beer all the refreshing qualities of a classic Blonde ale.

The Kiwi Pub is the reincarnation of the old Courtenay Arms on Allen Street in Wellington and recently opened its doors selling Tuatara Pilsner on tap, plus bottles of Epic & Moa from the cold shelf. Meantime, round the corner in Blair Street, The Temperance had its doors closed by the receivers less than six months after the first pint was pulled. The bar has since reopened under new ownership. Also currently closed is Paris Bar, formerly The Dog & Bone on Lambton Quay, with the retail lease up for sale.

Current taps at Regional Wines and Spirits include Emerson’s Brewer’s Reserve Pale Ryder, along with Mata Artesian, Mata Manuka, Founder’s Fair Maiden and Epic Mayhem (see opposite). Up the road, Bar Edward now has Tuatara Porter in addition to Tuatara Pilsener on tap.

Galbraith’s in Auckland is continuing with the very drinkable 3.7% Mr G’s Luncheon Ale on handpump.

The next Beer Festival at the Twisted Hop in Christchurch will be held on 21st March and will feature 20 Craft Beers.

One of our newer SOBA members is Vicki at Tonic Bar in Dunedin and she writes to let us know that a new line for a guest beer tap has gone in, so that they will now have 5 Emerson’s plus the guest beer.

New beers at the Moutere Inn for February include Pink Elephant’s Golden Tusk, Harrington’s Clydesdale Stout, Croucher’s Hef Wheat Beer, Emerson’s Agent 009, Townshend’s Three Piece Wheat and Moa Noir. Owing to their popularity and limited availability there is no guarantee that they will be available at all times, but the rotation of beers will be constant. The same 16 beers will never be offered week after week.

The Black Creek Pizzeria, adjacent to Renaissance Brewery, is now back in the safe hands of landlord Nikki Andrews. Having rediscovered its customer focus, Blenheim’s most beer-friendly destination also looks to be re-stating its main point of difference with every other bar in town offering good food alongside a wide range of high quality, locally brewed craft beers on tap. From what we’ve heard on the grapevine, previously disgruntled customers are already returning in droves. The signs are all good. Well done Nikki.

NEWS OF THE BREWS

More Mayhem

Epic Mayhem at 6.2% abv is back, with an official release date of 2nd February (brewer Luke Nicholas’s birthday as it happens). The brew will initially be available in kegs at The Malthouse in Wellington, Hallertau Brewbar, & Regional Wines in Wellington. Look out later in the month for 500ml bottles with 26 hops per bottle.

Hauraki Home Brew
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NEW BREWERIES - THERE'S MORE!

666 - Super-naturally Brewed

THE RUMOURS ARE TRUE – New Zealand and Marlborough have a brand new brewing company!

666 Brewing Company was established by Graeme Mahy late last year. With over 20 years of home and craft brewing experience (including Murray’s Brewing Co, Australia and Moa Brewing Co., Marlborough), Graeme is known for his off-beat brewing style, creating wonderfully flavoursome and aromatic beers.

This style of brewing is exemplified in the first offering, 'Gabriel'. As with all of Graeme’s previous beers it does not fit neatly into any specific style category. Probably best described as an APA (Aotearoa Pale Ale!), Gabriel is a straw to pale golden colour, with a sweet biscuity malt base and, of course, a good dosing of New Zealand’s finest aromatic hops.

In the fermenter in mid-January, the first brew should now be released, exclusively on tap. The first outlets will be in the Nelson/Marlborough area, but keep checking at www.666brewing.com for the latest developments.

Golden Bear spotted in Tasman

GOLDEN BEAR is a new brewery and restaurant established by a former United States carpenter called Jim Matranga. It is situated in a warehouse at Mapua wharf, around 15km north west of Nelson.

In the Interest of Science - an ‘experimental style’ beer - will be on the menu at the Marchfest Beer Festival. More on Jim’s other beers after SOBA have paid him a visit on their ‘weekend away’ social next month!

ED
CONTACTS

The Current SOBA Committee Members are...

PRESIDENT: Geoff Griggs  
VICE PRESIDENT: Kieran Haslett-Moore  
SECRETARY: Greig McGill  
TREASURER: Rob Owen  
GENERAL COMMITTEE: Craig Bowen, Martin Bridges, Nick Page, Ian Caig, Mike Pink  
NEWSLETTER PRODUCTION: Nick Page  
NEWSLETTER ADVERTISING: Ian Caig

All contactable via e-mail - info@soba.org.nz

MANUKA - Gold Medal & Class Winner  
NZ International Beer Awards 2007  
'Manuka' style MATA is a smooth, clean tasting golden coloured ale, edged with a hint of New Zealand's native Manuka honey.

ARTESIAN - Silver Medal Winner  
BrewNZ Awards 2007 & 2008  
'Artsian' style MATA is a refreshing, crisp tasting light bodied pale ale which has characteristics of a lager.

FEUOA - Launched early November.  
'Feuoa' style MATA is a palate cleansing, spritzy real fruit ale, edged with the unique taste of feuoa. Light bodied, dry, zesty, clean and very refreshing. Low bitterness and low hop aroma.
The Milkshed Brewing Company

AN OLD DAIRY SHED on a farmlet in Davidsons Road, Greenpark, near Christchurch sparked the enthusiasm of Nigel and Debbie Jerard. Working on a shoestring budget over two years they transformed the building into a microbrewery and in February 1994, the Milkshed Brewing Co was officially opened. Mainly secondhand equipment was used, including the old milk tanks.

Nigel worked full-time in town, running the brewery as a hobby. Debbie helped with the accounts and marketing whilst caring for their young son and working part-time as a nurse.

The brewery produced around 1200 litres per month, filling 50 litre stainless steel kegs that were sold through city bottlo stores and direct to the public from the brewery.

The range of beers produced comprised Greenpark Draught, a standard malty bitter of 4% abv, Black Udder Dark Ale, a full bodied dark malty ale of 4% abv and Selwyn Mild Ale, a lighter version of the Black Udder also at 4% abv.

The history of brewing in New Zealand is pretty sketchily documented. If you have any subsequent info on this company, or have access to interesting historical articles on other breweries, we’d love to hear from you.
COMPETITION

Identify these two craft brewing locations and win a $20 voucher to spend online at The Beer Store

E-mail your answers to: editor@soba.org.nz.
Put Newsletter Competition in the header and include your postal contact details and telephone number. Winner’s details will be posted on the SOBA website and published in the next edition. Good luck!

Answers to last edition’s competition were: A) Twisted Hop, Christchurch & B) Renaissance Brewing, Blenheim. The lucky winner of a 6-pack of Tuatara Pale Ale was Grant Core of Auckland.

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BASIC BEER TERMINOLOGY

Ale
A general name for beer made with a top fermenting yeast.
Ales ferment at warmer temperatures and more quickly than lager yeasts.
The yeast converts less of the sugar into alcohol (giving a sweeter, fuller body).
The yeast produces more aromatic compounds commonly called esters (fruity notes).

Barley
A grain cultivated since prehistoric times; grown for forage and grain.
A grain malted for use in the mash in the brewing of beer.

Beer
A fermented beverage made from barley, hops, water, and yeast, and sometimes additional ingredients like oats, rye, rice, corn, fruit and honey.

Fermentation
The process by which yeast converts sugar into alcohol and carbon dioxide.

Hops
Hops are the cone-like flowers of the perennial female hop vine.
They are used to balance the sweetness of the malts with the bitter qualities of hop resins.

Lager
Derived from the German word lagern (‘to store’).
Made with a bottom fermenting yeast strain which ferments at cooler temperature ranges.
During the long secondary stage, the lager clears and mellows.
Cooler fermentation produces much lower esters & creates a ‘crisp/mellow’ taste.

Malt
Malting is a process applied to cereal grains, in which the grains are made to germinate and then quickly dried before the plant develops.

Mash
The process by which crushed malts and other grains are placed into a vessel and steeped at various temperatures in order to convert the starches in the grains into sugars.

Wort
The liquid extracted from a mash of malt or malt and adjunct.
Fermented wort equals beer.

Yeast
A single-cell organism with numerous species in nature.
Specific strains of yeast are used by brewers to ferment wort to produce specific beer styles.
ONE mid-December Saturday afternoon, a couple of car loads of SOBA members gathered at Wellington station for an expedition to the other side of the Rimutakas – our destination was Carterton and more particularly the Peak Brewery and The Lounge bar. Prior to leaving Wellington we’d agreed that, should we make good time, we’d stop in Carterton for a quick slaking of the thirst at The Lounge. We did make good time and, having half an hour up our sleeves, duly hove up to the front door of The Lounge, only to find that it didn’t open until 3pm, which was also happened to be the start time for our brewery visit – we proceeded on to the brewery. The brewery lies approx 4km NE of Carterton as the crow flies and is installed in some modern buildings behind a small vineyard on a life style block.

The brewer Rhys Morgan was ready and waiting for us. Rhys was first introduced to real ale (beer that has not be sterilised or filtered to remove yeast etc.) during his OE in the UK, his taste for the beers developing to such an extent that when he transferred to Germany some time later, he was brewing British style beers at home. As the Germans are no slouches at producing good beers either, it wasn’t long before he’d acquired a taste for the local beers as well. The beers that Rhys produces today are largely styled on those that he drank in Europe. Peak Brewery beers are also organic, though one of the beers does use a small amount of non organic speciality malt – but as the quantity of this malt falls under the 5% allowance permitted by those setting the standards for organic produce, this beer also qualifies as organic.

The brewing kit at Peak was described by one SOBA member as Heath Robinson-esque by virtue of broad assortment of equipment used. The stainless steel brewing equipment has been adapted from pub tanks, whilst fermentation is in stainless steel and conditioning could be in steel or wooden wine casks.

A typical brew length is of 200 – 300 litres, though with a little adaptation, this could be increased to 600 litres. Unusually, the whole flower hops are boiled with a relatively small volume of the wort, this highly hopped liquid being added to the rest of the wort on completion of the boil period (typically 1.5hrs).

Whilst a typical homebrewer (do I qualify?) would prime each bottle of beer with a small amount of sugar prior to capping (to get the residual yeast working and create the ‘conditioning’ i.e. build up of CO2), Rhys bulk primes the conditioning beer with sucrose, the evening before bottling.

The beers produced at Peak Brewery are:
- **Drachenfels** – a Kolsch style beer (typically associated with Cologne in Germany).
- **Alb Weiss** – a German style Hefe-Weizen, wheat beer.
- **Sollinger Bock** – a stronger (6.5%) Bock beer
- **Cornhill Porter** – a dark beer, styled on the London Porters of the mid 1800s.
- **Monkey Point IPA** – a beer style that was brewed both strong and highly hopped, so as to be able to survive the long sea voyage from the UK to India in the 1800s.

On occasion Rhys will produce ‘one off specials’ - something different to the normal range. (For more information on Rhys’ ales and to discover where to find the Peak Brewery range of beers go to www.peakbrewery.co.nz).

*Traditional wine casks are used for beer maturation.*

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Once we had completed our tour of the brewery, Rhys kindly offered us a sampling of his beers, which were duly enjoyed by all. On behalf of those attending, our thanks to Rhys for taking the time out to show us around his brewery and put up with all our questions.

Our taste buds having been roused we de-camped to The Lounge bar, in Carterton. Although The Lounge advertises itself as a Wine and Tapas bar, much is made of the 50 plus bottled beers that the owner, Chris, has in his beer fridge. Whilst many of the beers are NZ craft beers, there are a limited number of European speciality beers also available. As the bar only has very limited storage space, the beer range is regularly changing. Chris is very keen on maintaining local connections – all the wines are from the Wairarapa, he also estimates 75 to 80% of the clientele is local – and to further enhance the venue as a social hub, there is live music on at least two evenings per week and occasional movie showings. For more up to date on happenings at The Lounge, go to www.lougewineandtapas.co.nz

**IAN CAIG**

(Photos courtesy of Kevin Buckley and Aidan Caig)

**MarchFest, Nelson**

DEAD GOOD BEER EVENTS are based in Nelson and are the driving force behind the staging of quarterly beer festivals in the city. The next event, MarchFest, is on **Saturday March 28th**, from noon till 9.00 pm at Founders Heritage Park, Nelson. Admission is $20 which includes your first beer and a souvenir glass.

All the special festival brews created for MarchFest have the proviso that they must include locally grown hops and be previously unavailable anywhere else in the world.

**SOBA is organising a special ‘Weekend Away’ incorporating a visit to this event and a few spaces are still available. Turn to page 19 for more details or visit the Beer Forum page at www.realbeer.co.nz. For more information about MarchFest see the ad on page 18 or visit the website at www.marchfest.com.**

**Liquorland New Zealand Beer Festival 09**

Wellington has been added as a venue for this Festival in 2009. Over 60 beers from more than 20 breweries will be represented at the festival, featuring a wide range of New Zealand beers, with a few notable overseas visitors.

The Festival will also feature a range of quality food to compliment beer tasting, from traditional New Zealand fare to European, Asian and Middle Eastern. During the day there will also be an eclectic line-up of summer music.

Dates are **Saturday February 28th at Waitangi Park, Wellington** and **Saturday March 14th at Ellerslie Racecourse, Auckland**.

Entry for both events is $25 and tickets can be booked online at www.ticket.co.nz. More information at www.beerfestival.co.nz.
Ale and Cheese - The Perfect Partners

WHILE the words ‘wine and cheese’ may confidently slip off the most sophisticated of tongues the combination itself often pales in comparison to the pairing of beer and cheese. The sharp, fruity, tannic notes that wine offers, often provide contrast to cheese but there is seldom the element of harmony that can create a match that is greater than the sum of its parts. Beer on the other hand contains a complex array of aromas, flavours and sensations that can both contrast and accentuate the character of the cheese.

It is no coincidence that beer and cheese make good partners as they share both a history and a purpose. Both beer and cheese are fermented foods where a raw product, in the first instance grain, the second milk, are transformed in order to prolong their ‘shelf life’. In the days prior to refrigeration this was extremely important. Both also can trace their history to the chores of the farmhouse wife whose responsibility was both to ferment the grain into ale and the milk into cheese. Techniques for the production of both experienced significant improvement at the hands of monks who had to provide sustenance for both themselves and travelling pilgrims, and more recently both have experienced significant industrialisation resulting in standardised characterless products. Thankfully both have experienced a craft revival with increasing interest in characterful living artisan products.

In each issue I will present a different match of beer styles and cheeses, drawing on my experience as both homebrewer, cheesemonger, beer drinker and cheese buff.

Goats Cheese and Wheat Beer

What better way to pass a summer’s afternoon can there be, than to sit in a sunny garden with a large serve of pale German style wheat beer and a chunk of goats cheese on its own or perhaps as part of a simple salad? There is something inherently summery about the combination of wheat beer and goats cheese, to me the combined tart spiciness of both beer and cheese scream refreshment.

When running tastings, I always find that the match of wheat beer and goats cheese serves as a textbook example of a harmonious match. The combination seems to gel on multiple levels with the spicy fruity phenolic notes in the wheat beer seamlessly joining the sweet marzipan gamey notes of the cheese. Often both beer and cheese will have a degree of acidity which will create a tart refreshing finish. Finally, the pronounced carbonation of the beer will help clean the milk fats from the palate preparing it for another bite.

The Cheese

The range of goats cheeses in New Zealand is constantly increasing, in part due to an increasing appreciation of the flavours and textures they offer, but also as more people discover they are intolerant of cows milk. Goats cheeses come in all textures, shapes and sizes. However, the cheeses suitable for this match are the French style Chevres, soft and tart, or the kiwi style of goats camembert creamy, spicy and gamey.

French Chevre tends to have a complex chalky texture, which turns rich and creamy on the palate giving a melt in the mouth sensation. The flavour is usually tart and sour cream like with a subdued gaminess. Until recently the only Chevres available have been French imports with the Soignon and President brands being notable examples, while Buche De Chevre is excellent.

Recently two local examples have graced my shelves. Meadowcroft is a farmhouse producer in Golden Bay, producing both a soft chevre in plastic moulded logs and Provence which is a version marinated in oil and herbs. Both are mild, and creamy with a pleasing yet mild acidity.

Puhoi Valley cheeses in the North have recently launched Fiddlers Hill Goats Cheese; firmer than the Meadowcroft version and full of tangy rich sour cream notes, it is in my opinion one of the best cheeses Puhoi Valley produces.

Pioneered in New Zealand by Kapiti Cheeses, goats camembert tends to exhibit the spicy marzipan like, gamey ‘goaty’ character of goats milk, a rich creaminess, hints of caramel and some mushroom notes from the rind without providing the same acidity that a chevre might.

Examples include the Mt Herbert pyramid from Kapiti and Mt Erin and Pakipaki from Te Mata Cheeses. These cheeses will all be chalky and mild when young but will ripen until they run when cut and strengthen in flavour.

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The Beer

The best beers for this match will be German style pale wheat beers, where the fruity banana and apple notes and the spicy clove notes of the Bavarian yeast and the tartness of the wheat in the grist can be brought into play. Freshness is particularly important with this style and luckily New Zealand is blessed with several very good local interpretations.

Emerson’s Weissbier, Tuatara Hefe and Croucher Hef are all good local cloudy interpretations, while Invercargill Wasp is a good filtered version of the style.

The Match

For this match to really sing in harmony both the beer and the cheese need to be fresh and zesty. If the wheat beer is too old the flavours will be dulled, the tart wheat malt character will be flabby and the beer won’t be able to stand up to the cheese. If the cheese is too ripe the gamey, barnyardy notes will over power the beer; this is particularly true of goat camembert.

When both the beer and cheese are in their prime the combination of flavours leads to a complex and satisfying marriage. Clove spice from the beer matches with marzipan from the cheese; banana from the beer matches with sweet caramel notes from the cheese and tart wheat from the beer with the tart acidity of the cheese. Finally, the carbonation of the beer cleans the palate for the next mouthful.

As far as I’m concerned this is the match for summer. In the next issue I will look at Strong Blues and Barley Wines.

KIERAN HASLETT-MOORE

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Tuatara Porter is on the HandPump & Maredsous Blond has just launched on tap.

Try 1 of our 12 Craft Bottled Beers for the best beer has to offer.
KIWIS OVERSEAS

HEARD the one about the Englishman, the Scotsman, the Italian and the Kiwi?

Four guys walked into a Country House..
The Kiwi was Kelly Ryan...

Kelly is originally from Oakura, just south of New Plymouth and is a proud Taranaki man! He studied at the University of Otago from 1996 until the end of 2000 and completed a Bachelor of Science in Microbiology and a Bachelor of Consumer and Applied Science with 1st Class Honours in Food Science.

He was lucky enough to have the best professor in the world, Jean-Pierre DuFour whose passion and love for beer definitely rubbed off on him. Whilst doing postgrad papers in Flavour Chemistry and Fermentation Science he realised that brewing was what he wanted to do for a living. Along with Kylie Hutchby (the current brewing manager at Tui) he managed to get into the Trainee Brewer scheme with DB Breweries in 2001.

Kelly spent two years at Tui and lived in a brewery house at Mangatainoka, while also heading back and forth to Waitemata to be involved with the commissioning of their packaging hall. After a couple of years though, the student loan kept growing and he went to South Korea and taught English for 3 years (and had a great time playing lots of rugby).

The lure of brewing was too strong though, so with his girlfriend he decided to head to the UK. Kelly got a temporary contract at Fyne Ales at the picturesque head of Loch Fyne in the West Highlands of Scotland for a few months as an assistant brewer and it was here that his love of microbrewing and cask ale began.

Kelly then got a job as assistant brewer at Thornbridge Brewery in Bakewell, Derbyshire. Based in the amazing Thornbridge Hall Country House, this gave him the chance to really have fun. Owner, Jim Harrison originally brought in the dynamic duo of Italian, Stefano Cossi and Scotsman, Martin Dickie to establish a 10 barrel brewery, but the team was doubled by the addition of Kiwi, Kelly and Englishman, Matthew Clark. With such a creative team, considerably larger than most micros and with a wide variety of backgrounds, Thornbridge quickly built a knowledge pool to rival breweries much larger in size.

He then moved up to brewer and is now the brewery manager as they prepare to upgrade to a state of the art 50 hL brewery made by Velo in Italy. Thornbridge will concentrate solely on cask and bottle conditioned beer. ‘We are going to only use a centrifuge as opposed to filtration and pasteurisation so our beer will still go out as we brew it’ he proudly states. There’s also a brand new packaging line going in.

continued on p17

The Pursuit of Hoppiness - Summer 2009
Since establishment in 2005 the brewery have scooped numerous CAMRA awards in particular for Jaipur (‘a soft and smooth 5.9% India Pale Ale that builds in the mouth to a crescendo of massive hopiness accentuated by honey’) and Kipling (‘a soft but full bodied 5.2% South Pacific Pale Ale with flavours of passion fruit and kiwi’). No doubting who was behind the recipe for the latter!

At the moment Thornbridge are involved in a few collaborations, most recently with Birrificio Italiano where they have developed and brewed a great barley wine which has been finished in Pedro Ximenez Sherry and Madeira casks (as well as an unoaked version).

Scotsman Martin Dickie has now returned to his homeland to launch a brewery of his own called Brew Dog and has been replaced by Englishman, Matthew Clark. Marketing Manager, Alex Buchanan says ‘Having all four of them here has really helped as they inspire and really bounce off each other. There’s no friction at all and surprisingly, considering they’re all itching to try out their ideas on the brew kit at the same time, very little conflict’.

Until the last few months anyway, when the team had a competition between themselves where they had to brew the most commercially successful beer. Guess who won? Kelly brewed a 5.4% Porter and matured it on Belgian raspberries. ‘I called it Katipo and it went down a treat, so I hope to get it into a bottle at some stage’.

Together with his Kiwi girlfriend, Catherine Mueller, from Havelock North, Kelly also runs the brewery pub called The Coach & Horses in Dronfield, about 10km south of Sheffield. They live upstairs and always have 5 of the Thornbridge cask ales on and do locally sourced pub food... anything from ‘Rabbit in Cider with Wholegrain Mustard sauce’ through to ‘Slow Roast Fork Belly on Black Pudding and Spring Onion Mash’.

‘We’re surrounded by beer day and night! My backyard is also a football ground which is actually the World’s Oldest Football Club and is called Sheffield FC. If you ask me the posts are the wrong shape - I’d much prefer it if it was a rugby field!’ That’s Kelly - still a Kiwi at heart but now very much at the forefront of the UK craft brewing scene.

SOBA Newsletter
MARCHFeST
Sat March 28
Noon to 9pm
Founders Pk, Nelson

Set the beers free
- 12 cracking craft brews incl. brand new beers from
  Founders, Golden Bear, Monkey Wizard, Mussel Inn,
  Tasman, Townshend’s + faves from Emerson’s, Epic,
  Moa, Renaissance, Three Boys and Twisted Hop.

Wicked Draw
The Aviators - Sarah Brown
Hobnail Boots Trio - Chimuka
Nancy Kerr and James Fagan with Kate Fagan.

Family fun stuff
incl. train rides, movies,
 bouncy castle & more..

Slow Food Nelson
- local wines & regional cuisine.

Under cover
- stay cool, stay dry!

Earlybird Tickets $15
until March 7 then $25

Under-18s FREE if accompanied by parent/guardian.
Tickets only from EVERYMAN Records (03 548 3083)
Online credit card bookings at www.everyman.co.nz

www.marchfest.com

MarchFest is sponsored by...
SOBA is organising a special ‘Weekend Away’ social to the Nelson area.......  
All you need to do is join up, pay a small deposit and find your way to the city. Discounted accommodation, trips & MarchFest entry tickets already arranged. Check out the awesome itinerary....

Friday 27th March
Pick up from Nelson airport. Transfer to backpackers for 2 nights’ accommodation. Afternoon brewery tours to Lighthouse & Tasman. Evening stop at Sprig & Fern Tavern.

Saturday 28th March
Morning visit to NZ Hops. Afternoon and evening visit Marchfest in Founders Park, Nelson.

Sunday 29th March
Late morning visit to Golden Bear Brewery, Mapua. Early afternoon visit to Townshend Brewery, Rosedale. Late afternoon visit to Moutere Inn, Upper Moutere. Drop off at Nelson airport.

Still a few places left! Contact trip organiser Nick Page at editor@soba.org.nz for more info

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GREAT GIFT IDEA FOR FATHER'S DAY AND CHRISTMAS!

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GEOFF GRIGGS is one of New Zealand’s foremost beer commentators and the current President of SOBA.

The only New Zealand beer writer acknowledged in the books of ‘Beer Hunter’ Michael Jackson, Geoff was further honoured to be invited by Michael to write the New Zealand chapter in his final publication, The Eyewitness Companion Guide to Beer (DK 2007). More recently Geoff wrote the New Zealand component of another global beer guide, The Beer Book (DK 2008).

As well as contributing beer reviews in KiaOra, Air New Zealand’s in-flight magazine, Geoff has a weekly column in his local newspaper, The Marlborough Express, and in Capital Times, Wellington’s leading arts and tourist newspaper. Over the years Geoff has also contributed to Cuisine and Essentially Food magazines as well as a variety of trade publications including Food & Beverage, Hospitality, Retail Today, BWS and FMCG Liquor.

Having been interviewed on several occasions by National Radio and NewsTalk ZB, Geoff also featured in the recent TV One series Homegrown and his work has been reported in North & South, Reader’s Digest, The Sunday News and numerous provincial newspapers.

Since migrating to New Zealand in 1995 Geoff has also presented regular tutored tastings for Regional Wines & Spirits and now acts as a consultant for the Wellington-based company. Having been a member of the judging panel at a number of national and international beer competitions, the highlight of Geoff’s judging career to date was an invitation to join the panel at the 2008 World Beer Cup in San Diego, California.

Tonight I’m planning to...sit on the deck at home in Marlborough and enjoy a couple of bottles of Moa Original while the sun goes down.

It always makes me laugh when...people take their first sip of Rodenbach Grand Cru.

The thing I love most is...that, unlike wine buffs, Kiwi beer lovers can source and, more importantly, afford to enjoy some of the world’s greatest beers.

It annoys me when...people tell me they don’t like beer when they’ve only ever tried a handful of golden lagers, Speight’s (GMA) and Guinness!

My most decadent pleasure is...a large bottle of Rogue XS Imperial Stout with a Cuban cigar.

In my fridge I always have...milk, eggs, butter and (usually) Mac’s Hop Rocker. (My best beers aren’t kept in the fridge!)

My ideal meal is...a round of Kapiti Ramara cheese and freshly baked French baguette.

Washed down with...a never-emptying glass of Saison Dupont

My ultimate beer drinking companion would be...Mark Dorber, former landlord of The White Horse, Parson’s Green, London.

I am most at peace at...The Falkland Arms pub in Great Tew, Oxfordshire. (My Dad was born there! - ED)

My favourite beer is... the next one! Seriously though; it really is a mood and moment thing!

My biggest letdown was...not getting to catch up with Miles Jenner at Harvey’s Brewery (Lewes, Sussex) on my last trip to England. Oh, and never managing to get a brewery tour of Timothy Taylor’s!

SOBA Newsletter
BEER OE - HUNGARY FOR SOME MORE

AFTER three visits to the 1516 Brewpub in Vienna I was a little spoilt for good beer so the Austrian beers I took into Slovenia were not up to that standard. But at least they were not golden lagers, were generally quite sweet, sometimes with fruit but generally a little short on hop flavour. The following are the beers I did taste; on a scale of 1 to 10 they would be between 5 and 6:

Stiegl 4.9, Stiegl Brewery Restaurant, Salzburg
Schloss Eggenberg Hopfen König 5.1, Brauerei Schloss Eggenberg, Eggenberg
Muraier Bier Märzen 5.2, Original Brauereiabfüllung, Murau
Puntigamer 5.1, Brau Union A.G., Graz
Reininghaus Märzen 5, Brau Union A.G., Graz

On the Sunday Conrad Seidl, the Austrian beer expert, had given me a copy of his 2008 Bier Guide. It contains 360 pages and because I don’t speak German, a lot of it was not useful. But it seems that there are 29 breweries in Austria and possibly more than 100 brewpubs. So lots to investigate on another occasion.

Hungarian beers were mostly the standard golden lagers I had tasted in the rest of the Balkans. They were:

Arany Ászok 4.5, Gyartja A Dreher Sorgyarak RT, Budapest
Bossodi 4.6, Sörgvár RT (Inbev), Bócs
Steffl 5, Heineken Hungária, Vándor
Amstel Bock 7, Heineken Hungária, Vándor

The Amstel Bock was slightly better and there was one Hungarian beer that stood out and was a distinctive improvement. That was the Dreher Classic 5.2 from Gyartja A Dreher Sorgyarak RT, Budapest. I drank this beer in both bottled and draught form and found it to have more flavour and definitely more hops. I think from memory there has been a lager from this brewery available in New Zealand.

The Gerbeaud is a large restaurant, café, bar situated on one side of the main square on the Pest side of the Danube. It started life as a confectionary shop in the 1850s and still operates that business. It says it brews the beer on site, but further inquiry suggests the brewing equipment is just for show and the beer is actually brewed at the Kaltenberg Brewery elsewhere in Budapest. There is a large seating area for 3-400 people, but the problem was getting served. We sat down in one area and were told that was for diners only, although all the other people were only drinking, not eating.

So we moved across a rope barrier into another area and tried to order a drink. On a trip to the Baltic some years earlier we had been told that the most difficult European languages to learn were Lithuanian and Hungarian. The Hungarians seem to have the same problems with English. I did manage to order two beers, but I had no idea what I was drinking. It certainly wasn’t what other people were drinking, and I couldn’t get the message across. But it didn’t matter because they were just golden lagers. There was a slight success. The advertising for Gerbeaud had a bottle with a swing top.

So after much pointing and arm waving I managed to buy a bottle of this to take away. On closer examination it was just past its expiry date and was yet another golden lager. I also suspect that I paid tourist prices, which were actually more New Zealand prices. A cup of coffee and a beer cost $10.50. You would probably pay that in some places in Wellington, but the beer would be better. One block back from the square and a couple of hundred metres along the road for the same $10.50 I bought three bottles of golden lager, one bottle of quite good red wine and a bottle of lemonade. In my view supermarket is the great unwritten, unspoken language of the modern world.

Just down the road from our hotel was an English pub. Normally we would not visit an English pub outside of England, but after more than two days of fairly intensive sightseeing and with two hours to go before we went to the airport we decided why not. Quite a fascinating experience. The England-New Zealand cricket test was on the television, and Taylor was just about to score his hundred. A young Finnish chap asked us to explain this game to him, and wanted to know whether they were throwing the ball at those sticks in order to get the man out. We told him this was the third day of a five-day match, and they might not get a result. That was beyond his comprehension. We also told him that there were seven or eight ways of going out in cricket. We tried to explain, but he gave up when we got to LBW. Fortunately the Monaco Grand Prix came on at that time. As for the beer, it was John Bull brewed by Wells & Youngs in Bedford. I think we had some bottled beer under that name in New Zealand some years ago. I had two beers, a premium bitter and a premium lager. The bitter tasted like no bitter I have ever tasted with very little flavour, just fizz. I presume this was keg beer which I last tasted in the Dog and Bone on Lambton Quay and then only once!

TED VERRITY
The Pursuit of Happiness - Summer 2009
IN OCTOBER the Auckland-area SOBA members had a bit of an away-day to meet up with a number of members based in Hamilton. Although not many Auckland members were able to make the trip, the Hamilton contingent were out in force and all enjoyed an interesting tour and tasting at the Shunters Yard Brewery. The brewery has only been operating for just over a year but already the beers are demonstrating great promise. A good time was had by all, and we’ll certainly be back there in the future.

For November’s meeting we gathered at the Cock & Bull pub in Newmarket, partly to sample the seasonal release - Rhinfire Oktoberfest. While it was a nice enough beer, the assembled members didn’t think it was as exciting as the Doppelbock which had been the previous seasonal. This meeting also marked the Auckland debut of this illustrious magazine, and discussions were had about what outlets to distribute it to. If you know of any Auckland-area outlets we’re missing, please contact SOBA.

We rounded off the year in style by joining in with our good friends the Auckland Guild of Winemakers and Brewers at their annual BBQ and prizegiving. Held at the house of Mike Ellwood (proprietor of the excellent Brewers Coop homebrew store) it was a superb event with bounteous food and a dazzling array of homebrewed beers, many available through English-style handpumps. SOBA members contributed several of the beers. We hope to make this collaboration an annual event.

*If you’re in the Auckland area and haven’t yet been along to one of our events, keep an eye on the calendar in this newsletter or drop an email to Martin Bridges - martin@soba.org.nz - who coordinates the Auckland members.*
5-MINUTE BEER QUIZ

1. In which year was the Backbencher pub in Wellington constructed – 1917, 1918 or 1919?

2. What is the volume in imperial units of the British cask known as a Barrel?

3. If a brewer was adding the ingredient ‘saccharomyces uvarum’ what would he be using?

4. In the year 1996 how many breweries were in operation in Germany – 1234, 1324 or 1432?

5. Which Kiwi craft brewer produces a real ale called Henley’s Revenge?

6. Stewart Island once had a micro-brewery called Roaring Forties – true or false?

7. Who said ‘It was as natural as eating and, to me, as necessary, I would not have thought of eating a meal without drinking a beer.’?

8. Constructed in an elaborate Victorian Italienne style, the Criterion Hotel is situated in which major South Island town?

9. Who is the ancient Sumarian matron goddess of beer?

10. What is, or who was, Aunt Sally?

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DEAD GOOD BEER FETE

I THINK NELSON IS A GREAT PLACE! So when I realised that the 6th Dead Good Beer Events Beer Fete was happening at Founders Park in early December 2008, I didn't need too much convincing to get down there, catch up with Nelson friends and enjoy a few beers.

It was a glorious day weatherwise and the sun kept going long into the evening. To celebrate the arrival of summer, there was local DJ Grant Smithies who kept everyone entertained and living with his huge collection of Jamaican reggae, ska and rocksteady. To enhance the Jamaican theme, there was also Jamaican style food including Jerk Pork and Chicken and a goat curry! And, if that wasn't enough there was the great selection of beers. These were Golden Boy from the Yeastie Boys, Kortegast from Wigram, Keller from Green Man, Emerson's London Porter and Thyme Reserve, (brewed using thyme honey and thyme leaves and flowers), and Summer Ale from Tasman Brewing. There was Cidre and Feijoa & Cider from Redwood Cellars and a Pomona Cider from Monkey Wizard. Other beers were Brass Monkey Lager from Monkey Wizard, Noir and Original from Moa, Hefe and Pale Ale from Tuatara, The Hef and Pils from Croucher, Golden Ale and IPA from Three Boys, Sauvin Pils from The Twisted Hop, Stanley Green and Wasp from Invercargilli, Captain Cooker and Golden Goose from The Mussel Inn, Paradox from Renaissance, and last, but not least, Tail Blonde and Fair Maiden from Founders Organic Brewery.

It was a fantastic evening, spent supping great beers, catching up with old friends, chilling out to a bit of Bob Marley, Peter Tosh and The Specials and eating goat curry as the sun slowly went down behind the Nelson hills. I also met some blokes from a local hop farm and so visited that the following day. All this just confirmed that Nelson is still a great place. Bring on Marchfest!

SEAN MAHONY
COOKING WITH BEER

Classic Carbonnade with Trappist Ale (serves 6)

I found this delicious recipe in ‘The Beer Cook Book’ by Susan Nowak (Faber & Faber, 1999) and cooked it twice last winter. It is definitely a winter dish, as some of the ingredients (especially celery) are only available then. You could cheat and use a couple of sticks of celery instead of the celery, but that would change the texture of the dish. I have replaced lard with oil - thinking of more healthy eating!

![Chimay Beer]

INGREDIENTS

6 portions good braising steak (chuck or cross-cut blade)
1 small bottle Chimay Red
6 peppercorns
1 bay leaf
3 small red onions, sliced
3 cloves garlic, crushed
2 rashers streaky bacon, diced
1 small celeriac, peeled and cubed
1 leek, cleaned and sliced
1 medium carrot, peeled and sliced
1 small raw beetroot, peeled and cubed
1 tablespoon tomato puree
1 heaped tablespoon plain flour
85 ml beef stock
1 bouquet garni

Place steaks in a dish and pour over the Chimay Red, add peppercorns and bay leaf and marinate overnight. Next day fry onions, bacon and garlic in small amount of oil over a medium heat for around 30 seconds, then add celeriac, leek and carrot and fry for another two minutes, stirring, until lightly browned. Remove with a slotted spoon to the bottom of a heavy casserole.

Take steak from marinade, pat dry with paper towels, and quickly brown on all sides in the same pan to seal in the beer, then place on top of the vegetables, put in the beetroot and tomato puree. Sprinkle the flour in the pan, stirring briskly and cook for one or two minutes. Pour in the beef stock and bring slowly to simmering point while it thickens. Remove from heat, stir in the rest of the marinade, pour over the meat, add the bouquet garni, cover and cook very slowly (160 degrees) for three hours, or until the meat is tender and the gravy slightly thickened. Remove the bay leaf and bouquet garni and serve with mashed potatoes and a green vegetable.

Next time I cook this I am going to try it in the crock pot. It is one of those dishes that is even better the next day.

FRANCES VERRITY

Chimay Ice Cream

If you have a drop left over and have a bit of sweet tooth why not whip up some ice cream. As spotted on the Chimay website at http://event.chimay.com.

INGREDIENTS

100ml Chimay Red
50ml whipping cream
2 eggs
210g sugar

Boil milk, whipping cream and beer. Separate whites from egg yolks. Beat sugar in egg yolks until white. Beat in half the boiling preparation and put again in saucepan. Bake in oven for a few minutes (85°C) and put in ice cream churn immediately. Yum.
BOOK

Pubs With Personality
Peter Janssen & Steve Reid
HarperCollins, 2008, $29

The first thing to mention about this guide is that the main criteria for inclusion was for the pub to have been built before 1940 and to still be operating as one today. Another consideration was that the pub should have something to offer the modern traveller in terms of atmosphere, food or accommodation. Note here that there is no mention of beer in any shape or form in the Introduction, despite the selling of this product traditionally being the main function of such an establishment.

Each one of the 153 hostelries has been individually inspected either by Auckland-based Peter Janssen, the author of a number of travel guides including Vineyard Visits, or Blenheim-based Steve Reid, who works for Spy Valley Wines.

The guide is true to its word in many aspects and is very strong on historical content, something which can be a very difficult task to accurately describe. There are many interesting tales of ravaging fires, mysterious ghosts & characterful landlords and each pub has a full colour photo, with some having classic old monochrome ones in addition.

A very useful summary of both food and accommodation facilities is also provided for each pub, with a simple $ ranking used to represent the price of main meals, making the publication an ideal companion for the independent traveller.

However, the authors’ idea of a good range of beers appears to comprise Oranjeboom, Kilkenny & Mac’s and there are only three pubs in the guide that mention hand crafted or boutique beers, with none of these being individually described, save for those brewed at the Shakespeare Hotel in Auckland. So have the guys missed a trick here, or is it the fact that, sadly, with the majority of these awesomely characterful country inns being tied to the two major Kiwi breweries, the beer just simply isn’t worth describing?
WHAT’S ON

Check out the future SOBA gatherings...

WELLINGTON AREA

Tuesday 10th February, 7.30pm  
Monthly Social  
Malthouse, Courtenay Place, Wellington

Tuesday 3rd March, 7.30pm  
Monthly Social - Beer Tasting  
City Centre Wines, Waring Taylor Street, Wellington

Friday 27th March am - Sunday 29th March pm  
Weekend Away Social  
Nelson Area trip taking in Brewery Tours & MarchFest

Tuesday 7th April, 7.30pm  
Monthly Social - Brewjolais Tasting  
Mac’s Brewery Bar, Taranaki Street, Wellington

Contact: Ian Caig, email condor@soba.org.nz

AUCKLAND AREA

Saturday 14th February, 2.00pm  
Monthly Social  
Trip to Waiheke Island taking in two Brewery Visits

Saturday 14th March, 2.00pm  
Monthly Social  
Visit to NZ Beer Festival, Ellerslie Racecourse

Saturday 11th April, 2.00pm  
Monthly Social  
Galbraith’s Ale House, Mount Eden  
Contact: Martin Bridges, email martin@soba.org.nz

MEMBERSHIP

Please join and support the Society Of Beer Advocates (SOBA) Incorporated.

Your membership fee of just $30 annually entitles you to:

- A SOBA membership card, offering discounts at supporting bars, breweries, and events
- Voting rights at SOBA meetings and the AGM
- A soba.org.nz email address, if you’d like one

...and allows us to:

- initiate and maintain effective campaigns
- advertise the society, and raise awareness of our goals
- maintain our online and print resources

How to sign up:

- Complete the form below, or download one from the SOBA website.

- Submit it:
  - In person, to the Secretary or Treasurer
  - By post, to SOBA, PO Box 9361, Hamilton
  - By fax, to 07 957 2659, marked Attention: SOBA

- Pay your membership fee:
  - In cash to the Secretary or Treasurer
  - By bank deposit to SOBA 01 0527 0079253 00  
    (use your name as a reference)
  - By sending a cheque to the above postal address

By completing and signing this form you agree to the following conditions:
1. I will abide by the charter of the Society Of Beer Advocates Incorporated (hereafter “SOBA”) and accept club rulings.
2. I absolve SOBA from any liability that may arise due to my participation in SOBA events or meetings or by using SOBA equipment, or other property, except as provided by law.
3. I will pay the specified membership fee of $30.00 within 90 days of completing and signing this form.
4. Membership, when granted, is active until the end of the current society year, which ends in September.
5. SOBA undertakes to collect, use and store the information provided on this form according to the principles of the Privacy Act 1993. The information will be used by SOBA for statistical, funding and administration purposes within the society. You have the right to access the information held about you and to request corrections.

Join SOBA NOW by using this membership form and be automatically entered into a prize draw to win a mixed dozen case of craft beers compliments of...

The Pursuit of Hoppiness - Summer 2009