The Pursuit of Hoppiness
- the voice of SOBA -

Inside this issue:

SOBA Campaigns
page 3

Hawke’s Bay Breweries
page 4

Brews & News
page 6

Brewers Guild & Beervana 2009
page 8

Celebrity Corner with Paul Mercurio
page 20

plus lots more!

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

**Kia Ora and welcome to our latest Newsletter!**

THIS, the fourth edition of The Pursuit of Hoppiness, means we have come full circle through the seasons, now arriving at my personal favourite, Autumn. Coming from a farming family, this time of year has always carried a special significance, as well as many happy memories of helping with the harvest.

For the brewers, the harvested crops of importance are of course both barley and hops and whilst the former is grown and gathered widely throughout the world, the latter involves far more of a localised and specialised cultivation. The hop plant will only flourish within a very narrow band of latitude in areas with a distinct climate and so the New Zealand brewers are fortunate indeed that our own Nelson region satisfies this criteria.

No wonder the annual hop harvest is much anticipated - just ask the likes of Richard Emerson - and this Autumn, discerning drinkers have been searching out those ‘special brews’ (I’m not talking Carlsberg here!) that have been created using the fresh or ‘green’ hops picked at this time of the year and then added directly to the wort.

For Richard’s own creation, Emerson’s Harvest Fresh Hop Ale, New Zealand Hallertau and Nelson Sauvin have been thrown in large quantities into the kettle near the end of the boil, whilst Ally Clem’s now legendary Mac’s Brewjolais this year features the Cascade variety, collected by hand from the aptly named Mac Hop Farm, situated near Motueka.

Of course, the inaugural ‘SOBA Weekend Away Social’ just happened to coincide with the annual Marchfest Beer Festival, which also showcased local Nelson beers brewed with this season’s harvested hops and needless to say the event was enjoyed enormously by one and all. However, one excursion which involved no beer whatsoever(!), proved to be one of the highlights of the weekend, this being a tour around New Zealand Hops, the grower-owned company based just outside of the city.

Doug Donelan, the CEO and ex-brewer, gave us a fascinating insight into all aspects of the industry and a guided tour of the plant, which was full to the gunnels with this year’s crop that had just been harvested from the 16 local farms that make up the co-operative. A very big thanks to Doug for taking time out on a Saturday morning, at his busiest time of the year, to host our group. For more on the ‘Weekend Away’, turn to page 18.

Until next time....cheers!  

**NICK PAGE, EDITOR**

---

The Editor reserves the right to amend or shorten contributions for publication.  
Copyright ©SOBA Incorporated 2009.

The views expressed in articles are those of individual contributors, are not necessarily the views of SOBA Incorporated.

SOBA Incorporated accepts no liability in relation to the accuracy of the advertisements and readers must rely on their own enquiries.
Ranckled by Radler

IN RESPONSE to the frustrations expressed by the Society of Beer Advocates (SOBA) Inc about DB Breweries trade marking and preventing others from using the generic term “radler” in relation to their beer, James & Wells Intellectual Property has offered SOBA Inc the services of its specialist intellectual property litigation group on a pro-bono basis to invalidate DB Breweries’ trade mark registration for RADLER.

The issue arose after DB Breweries forced small entrepreneurial Green Man Brewery to stop using the generic term ‘radler’ in relation to its radler-style beer and re-label its bottles. James & Wells Intellectual Property offered to assist Green Man Brewery, but such were the terms of settlement imposed by DB Breweries that Green Man Brewery was unable to comment on the issue, let alone be involved in, or assist anyone, to challenge the RADLER trade mark registration. As a consequence, SOBA Inc has teamed up with James & Wells Intellectual Property to take on the brewing giant. By placing one of New Zealand’s leading IP litigation groups at SOBA Inc’s disposal, James & Wells considers it has just levelled the playing field.

Says James & Wells partner Ceri Wells, “As patent and trade mark attorneys, James & Wells Intellectual Property is a strong supporter of innovative and entrepreneurial businesses in this country. We don’t like to see IP laws abused in this way. Big business in New Zealand must have some corporate responsibility for supporting entrepreneurs, rather than bullying young businesses. We should all be supporting the kiwi entrepreneurial spirit in these difficult economic times.”

SOBA campaigner Greig McGill says “We greatly appreciate James & Wells’ involvement. As a young organisation, we couldn’t have afforded to challenge this cynical misuse of trade mark law without their assistance. We look forward to justice and common sense prevailing, and the return of radler to a generic term defining a style of beer, as it should be.”

DB Breweries seems to have made a habit of trying to monopolise generic terms for beer styles and along with Radler, has also sought to register “Oud Bruin” and “Saison” with mixed success.

Window Stickers

ARRIVING soon at the best bars, cafes and restaurants in town will be the new SOBA window stickers. Look for the sign that guarantees you will find a decent craft beer on sale inside!

Largest Bar, Worst Beer

AFTER the abysmal first attempt at in-house micro-brewing at the Temperance Bar in Wellington, SOBA has been applying pressure on the top echelons at DB, in anticipation that something at least up to the standard of beers produced at their Auckland equivalent - Sale Street Bar - can be achieved. I can already hear those cynics amongst you, spluttering into your Epic Pale Ale.

Inside the Cake Tin

IN a similar campaign, SOBA has been lobbying Westpac Stadium Catering and Events Contractors, Spotless, to investigate the possibilities for selling craft beer inside the venue. Despite negative vibes, particularly relating to the issue of dispense, pressure is continuing to be applied. A positive result is seen as more likely for those events sponsored by Lion Nathan (cricket) as opposed to DB (rugby), with a Wellington-based craft brewery literally on the doorstep in the form of Mac’s, coming under the former’s corporate umbrella. If you would like to add your weight this campaign, contact SOBA Committee member Ian Caig at condor@soba.org.nz, who can provide you with a draft email for forwarding to Spotless management.

Glass of Fresh Ale

“In a market that lacks objective beer writing SOBA’s ‘The Pursuit of Hoppiness’ is a glass of fresh ale. Back in 2000, the idea of a beer column was daring and for many years remained exclusive in Wellington to Capital Times (pioneered by Geoff Griggs, current SOBA President). Now there are enough educated beer-lovers to sustain a small glossy dedicated to taking beer seriously. That’s great. I hope that ‘Hoppiness’ will transform into a mainstream and regular discussion on good beer. Every new person exposed to the idea that beer is more than what they see in their local bottle store is a potential convert to the cause and magazines like ‘Hoppiness’ are vital weapons in the battle for hearts and minds.”

AARON WATSON, WELLINGTON CAPITAL TIMES, FEBRUARY 2009
A WEEKEND IN THE BAY

The Hawke’s Bay region is home to two contrasting breweries. SOBA Committee member Ian Caig checks them both out...

AS we were stopping in Napier and the wife wanted to do her shopping thing, there came up the ideal opportunity to sidle off on a brewery visit. The phone call was made, to Rooster Brewery in Hastings, and a meet time arranged with the brewer, Darrel Tong.

The brewery and bar – a very rustic looking, red painted, wooden barn type building - is rather incongruously situated on the edge of and industrial area, being surrounded on three sides by fruit processing and storage warehouses, whilst there are fruit gardens across the road.

The Rooster Brewery is owned by Chris Harrison and has been operating here for 14 years. Whilst I didn’t get to meet Chris, it sounds as though he is a man of ingenuity (he will even turn his hand to stainless steel welding on the fermenters) and conviction (he has no interest in extending the bar hours even if the demand is there – the bar closes at 7pm and is not open on Sundays). His basic premise with respect to the brewery and bar is to produce basic beer and food for basic people in basic surroundings – from what I saw it is a premise that works.

Although the brewery looks to be going along very healthily, Chris’s main interest and focus, is actually on his other business – Beach House Wines. It is possible to taste these wines at the brewery.

Darrel picked up the tricks of the trade through working with Chris O’Leary (of the now defunct Limburg brewery) for seven years. Normally he brews twice a week, with each brew being of 1200 litres. The three most popular beers (lager, draught and dark) are all served direct from their conditioning tanks, whilst the slightly slower movers and the seasonal beers are racked off into kegs (Ginger beer, Golden Wheat and the 7% Haymaker). The seasonal beer at the time of my visit was a very flavoursome Weisbier (refreshing with flavours of cloves and bananas – 5.4%), which was due to be followed by a new world IPA and then an English style mild.

The beers are brewed using NZ hops (typically Green Bullet, Riwaka and Goldings), whilst the pale and lager malts come from Gladfield and IMC, and the speciality malts from Cryer Malt. The yeast is a common one for the regular beers and is replaced every two months; the speciality beers ferment using the appropriate yeast for the style. Darrel has a free rein to choose the speciality beers he wishes to produce and to tweak the recipes as he feels fit. Fermentation takes place at 15°C, the temperature being maintained by the use of recirculated water running through sleeves on the outside of the fermenters.

Apart from Roosters, which sees 90% of sales, one or more of the beers can be found at Shed 2 (Ahuriri, Napier), the local Aero Club, The Jolly Good Fellows (southern entrance to Taupo) and Regional Wines and Spirits in Wellington.

continued on p5
Unlike Roosters, in nearby Hastings, which is more inclined to maintain a relatively low profile, the **Hawke's Bay Independent Brewery** and the **Ballydooley Cider Press** at Meeanee, are out there making sure that the tourists (and locals) know where they are – fliers are available at all tourist info sites – they even manage to get the day trips, from the cruise boats, to call by.

The ‘face’ of the brewery and the press is a 2 year old building which houses a restaurant – the Cider Tree Café – and the brewery bar – the Filter Room. The Filter Room is a combination of tasting room and retail area for branded merchandising. Tasting trays of 6 beers/ciders are available at a cost of $11.00 – you determine the drinks you want to sample, from the large range available on tap.

The brewery was founded in 1995, at which time it concentrated on producing fairly mainstream beers, under the Mates banner, which found outlets in clubs and some bars throughout the Hawke’s Bay and Wairarapa regions.

We were shown around by brewer Leon Mickelson. Leon actually started his brewing career with Mates in 1997 and stayed with them until 2002. He then went to complete an IBD diploma in brewing through England, before joining, and taking part in the commissioning of, a **Sydney brewery** (Australian Independent Brewers) in 2003. This brewery went from a production of zero, to brewing 45 different beers with a total volume of 6m litres per annum, in just 2 years. Leon’s return to Hawke’s Bay coincided with the opening of the new HBIB brewery.

The malts used in the brewery come from IMC or, as is so often the case with speciality malts, from Cryer Malt. Hops are either American, European or from Nelson. The yeast used is a lager (pilsner) yeast, the strain being reused up to 7 generations before being changed. The brewery is fortunate to sit over good brewing water, which is drawn up from their own bore, at a temperature of 13°C. The brewery brews three times per week. The mash is mixed and stands in a 4000 litre mash tun – the start temperature is 68°C and is increased to 78°C during the course of the mash.

**Brewer Leon Mickelson**

From the mash tun, the wort passes through a lauter tun and on to the 6000 litre kettle. The kettle is a little unusual as it has a system of a steam heated sleeve through which pass tubes containing the wort (Internal Coloundria) – as the wort is heated, it shoots up until it collides with a steel ‘Chinese hat’, from where it bounces back against the kettle’s side. The kettle incorporates a whirlpool, so once the boil is completed, the wort is passed through a heat exchanger, and onto the tanks (4 x 10000 litre & 2 x 5000 litre). The yeast is pitched and left to do its work. Beer is conditioned for at least 2 weeks.

Once conditioning has completed the beer is racked off into kegs (15 psi CO2 top pressure) or bottled, on their 1200 bottle per hour American bottling kit. The bottles are sterilised with a peracetic acid solution.

HBIB beers can be found at Pak and Save in Napier, some cafes, Church Road and Seleni wineries, and the Shed 2 and bars in Ahuriri. The HBIB range includes Pure Lager, Pure Draught, Black Duck Superior Dark Ale, Special Reserve, Force Premium lager and a seasonal brew, as well as Mates Draught.

The cider press was the first business on this site and was set up by an Irish family from Ballydooley (hence the name). The owners are looking to improve and expand their range as well, to which effect they recently employed the services of one of Westons (UK) cider makers for a year. They will also be starting to graft more traditional bitter sweet, cider apple grafts to local stock soon. A champagne yeast is used to ferment the apple juice.

In addition to a scrumpy and a number of variations of cider and flavoured apple juice, the press also produce a Perry (pear equivalent of cider) and Kingston Premium cider, which is made from traditional cider apples.

**IAN CAIG**
**NEWS OF THE BREWS**

**Imperial IPA from Renaissance**
A new release from the Blenheim brewers, MPA Marlborough Pale Ale, will be a showcase for the New Zealand grown varietal of hop, Rakau. It will be an Imperial IPA with an IBU of 90 and around 9% abv. Tasting it in the early stages, brewer Andy Deuchars is quite satisfied with the mega hop aromatics, flavour and bitterness and with close to 800kgs of malt in 2000 litres he feels it to be well balanced in that department. Packaging has been organised and will be finalised once final abv results are available from the lab and back label copy written to accurately describe the beer. Look for the brew in late May.

**New Croucher brewhouse**
The new Croucher brewery is up and running, finally brewing on the new equipment over the past couple of weeks. As usual there was the odd teething problem, but nothing insurmountable. Paul Croucher has been working hard to ensure continuity of beer quality and flavour through the transition - which is really just an excuse to sample the beers more often!

**Mac’s Brewjolais**
This year’s fresh hop ale at 5.5% alcohol is another stunner, with a strong nose of spice and citrus. Citrus, grapefruit and spicy notes in the mouth, before a pronounced cleansing bitterness.

**Emerson’s Harvest**
See the advertisement on page 23 for the full lowdown on another green hop classic.

**DuncanWeiss**
The DuncanWeiss dark wheat beer brewed by Founders for MarchFest has now been added as a permanent addition to the Nelson brewer’s organic range.

**Helles belles**
By the time this publication is launched, Tutara Helles will be as well. A golden full-bodied malt lager, named after a Theban Princess, the brew will be the latest addition to the European-style family of award winning beers.

**Oyster Stout is back**
The delectable Three Boys Oyster Stout is now available once more in 500ml bottles, just when you thought it was safe to go back to the bedroom...

Finally, best new name for a beer goes to SOBA Committee’s own Martin Bridges of Auckland for his latest homebrew, ‘Donkey Oatie’ Stout. Awesome!

**AROUND THE PUBS**

Yeastie Boys Kid Chocolate is a 3.6% version of English-style Dark Mild Ale with a uniquely New Zealand hop twist. Chestnut coloured with a little autumn fruit on both the nose and the palate (from the combination of Nelson ‘Rakau’ hops and ‘West Yorkshire’ yeast) the beer was launched back at the Waitangi Beer Festival in Wellington and can currently be sampled on tap at D4 Bar. Sure to go quickly, its replacement will be the distinctive Greene King Abbot Ale from the UK.

Talking of the UK, the JD Wetherspoons chain of real ale pubs will be serving up New Zealand’s very own Epic Pale Ale as one of its beers during a month long Beer Festival promotion. Brewer Luke Nicholas has been enjoying his stint overseas, which included the (re-)production of his classic beer at Everard’s traditional brewery in Leicestershire.

New Outlets for Croucher Ales include Liquorland Dinsdale (Hamilton), Singer Bar (Hamilton), Hillsdene Wines (Tauranga), Liquor King Napier and Ambel Restaurant (Wellington). Also an official Croucher Ale House outlet is coming soon to Rotorua. More info to follow in next edition.

Finally, congratulations and best wishes to SOBA Vice President Kieran Haslett-Moore, who will shortly be taking over the reigns as Retail Beer Manager at Regional Wines & Spirits in Wellington. Bring it on!
Mike’s, a pioneer in draught beer.

Whitecliffs Organic Brewery has recently launched a radical new system for delivering draught beer to the thirsty consumer. The brewery’s two outstanding beers, Mike’s Ale and Mike’s Lager, are now available in organic draught tap systems throughout New Zealand. The organic draught machine is a stand alone bench top unit, with an in built cooling system and pressure control, meaning that a fresh and perfect beer is poured every time. We all know how disappointing it can be after receiving a flat or warm beer from conventional taps. Because of the difficulties getting craft beer on tap in the licensed bar scene, the machines are being eagerly picked up by cafes and restaurants nationwide. The owners receive 10 litre purpose built kegs, straight from the brewery, which they then fit inside the organic draught unit. The outcome is instantly great beer, which retains its smooth carbonation profile and correct temperature. Next time you spot a machine with the Mike’s branding, give the beer a try, you won’t be disappointed! We will be at the Wellington Food Show on the 8-10th of May so come and have a look for yourself.

Speciality beers on tap are chosen from the Emerson, Mata, Tuatara and Epic ranges

Mike’s Organic Ale and Lager now on tap from Whitecliff’s 10 litre mini kegs

Contact Craig on 04 473 3600
69, The Terrace, Wellington

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
THE BREWERS GUILD - WHO ARE WE?

Celebrating the Craft of Brewing

THE BREWERS GUILD represents all of the breweries in New Zealand. Its mission is to grow the beer sector through education, communication and celebration. Their brand new website forms the hub of the Guild's activities. To the public this site forms a valuable resource providing information about beer styles in New Zealand, a directory and map of breweries for those intrepid beer tourists, and an up to date events calendar of ‘all things beer’.

To the breweries this site is a centre for news, education and the means to enter beers online for our annual beer awards, BrewNZ, held in Wellington every August. For the media it is a source of information on the industry, and the product as well as contact information for the guild as well as providing details about beer events that we and others organise. Visit the new website at http://brewersguild.org.nz.

BrewNZ Beer Awards and Beervana

During a week of celebrations, the BrewNZ Beer Awards and the public Beervana sampling event will showcase some of New Zealand’s finest beers and give the public the opportunity to sample a range of beer styles and meet local brewers. The event will be held in Wellington from 24 to 29 August.

The BrewNZ Beer Awards will feature entries from over 60 breweries, judged over three days by a panel of experts, led by US-based judge David Logsdon. Internationally recognised and New Zealand’s premier beer competition, the BrewNZ Beer Awards culminate in an awards evening on 27 August at the Wellington Town Hall.

Beervana is the sampling event for the public, featuring New Zealand brewers and well known celebrity chef Martin Bosley. To be held on 28 and 29 August at the Wellington Town Hall, guests will have the opportunity to taste and learn about different beer styles, the art of beer and food matching, and the chance to meet brewers. Tickets will cost $25 and will be available for purchase through www.ticketek.co.nz.

BrewNZ is the official New Zealand beer event, endorsed by the Brewers Guild of New Zealand. The Guild aims to grow the beer category in New Zealand by facilitating brewer and consumer education about beer, being the united voice of the brewing industry, and by developing BrewNZ into a globally recognised, world class beer event.
D4 on Featherston, Irish Owned Irish Run
143 Featherston St Wellington Level 1
www.d4.co.nz
Ph: 04 9108216

D4 on Featherston in the heart of the CBD
D4 is independent from the Breweries and hence has a fine selection of 14 beers on tap.

These range from Epic Pale Ale to Emerson’s Bookbinder to Tuatara Pilsner.

Tuatara Porter is on the Hand Pump & Maredsous Blond also launched on tap.

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

Identify these two craft brewing locations and be in to win a free Entry Ticket to the Saturday session of Beervana at Wellington Town Hall on Saturday 29th August.

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) Moa, Blenheim & B) Wanaka Beerworks, Wanaka. The lucky winner of a $20 Voucher to spend online at the Beer Store was Ian Caig of Wellington.

Hauraki Home Brew is now at 17 N Douglas Alexander Pde, Albany, Auckland.
N.Z’s Largest range of Home Brewing Supplies available on-line @ www.haurakahomebrew.co.nz
Free nationwide mail order (conditions apply)

centre city

Wines & Spirits

2/4 Waring Taylor Street, Wellington. 04-4737095 www.centrecity.co.nz
Beer specialists, NZ Boutique Beers, Fine wines and Spirits
Corporate rates. Free delivery within Wellington CBD

The Pursuit of Hoppiness - Autumn 2009
**Brew Day**

BREWING with a beer kit is a fairly simple process and can normally be done in under an hour including cleaning all equipment. Brewing with grain is a much more involved process and can take more than six hours from start to finish, particularly if you don’t have a system to follow.

I recently had a nightmare brew day where nothing seemed to go right for me. I hadn’t done a brew for a couple of months and I was really looking forward to spark up the boiler to get a brew down before my stocks ran dry. I’ve been using the same equipment for quite a few years now and have a good system going which is pretty efficient. But the hiatus obviously let a bit of rust in as my well oiled machine became a stunted series of disjointed steps that resulted in unnecessary delays and not hitting my desired numbers for things such as boil time, original gravity, etc.

Fortunately the final product was still quite drinkable but could have been better and could have taken a lot less time than it did if I had remembered to do the things I was supposed to such as starting to heat the sparge water straight after mashing in. So, I thought it might be worthwhile to write down the steps I take to brew a beer.

*Two days before Brew Day* -
Decide on recipe and check stocks of hops, grain and yeast.
Make a yeast starter if not repitching onto an existing yeast slurry.

*The night before Brew Day* -
Crush grain
Fill hot liquor tank with water and set timer to start heating at about 6.00am.

*Brew Day* -
07:30am - Check water temperature, adjust if necessary to correct strike temperature, mash in. Check mash temperature.
07:40am - Re-fill hot liquor tank for sparging water.
Turn boiler back on to heat sparge water.
08:40am - Begin sparging from mash tun into boil pot.
Turn on lpg burner to heat wort as it fills boil pot.
09.00am - Watch for boil overs and check that sparging has not stopped.
10:00am - First bittering hop addition -60min.
10:15am - Sterilize fermenter or if repitching onto slurry empty fermenter into cleaned keg.

**10:45am** - Second hop addition -15min. Put wort chiller into boil to sterilize.
**11:00am** - Final aroma hop additions. Turn off flame and start chilling. Collect hot water run off for cleaning.
**11:20am** - Pitch chilled wort into fermenter add yeast starter.
**12:00pm** - Finish cleaning equipment.
**12:30pm** - Have a beer.

Mash in = Adding hot water to the crushed malted barley to make a porridge consistency, the enzymes in the barley are activated at 60-70C and convert the starch in the barley to sugars.
Sparging = Rinsing the porridge-like mash with hot water to extract the sugars. The sugary liquid is called wort.
Slurry = The yeast (and other solids) left over in the bottom of the fermenter after pouring off the beer.
Repitching yeast is a fantastic way to save money on yeast particularly if you’re using expensive liquid yeast.
Repitching onto a yeast slurry from a previous brew also saves having to clean the fermenter. Anything that saves on cleaning has to be good. Cheers.

ROB OWEN

---

**SOBA Newsletter**
Waiheke

A little while ago, before my last avalanche of wordsmithery, I accompanied the fine ale loving stalwarts of SOBA to the mystical isle of Waiheke. Our parambulations brought us to two breweries, The Waiheke Brewery and Ben Middlemiss’s small outfit out the back of the Sarotonga Winery.

I tried a few different brews at the Waiheke Brewery, and have to admit that none blew my socks off (as beer is apt to do to me at times - it’s quite the spectacle), except for the Matitai Malt Beer - the Full Malty. Peachy aroma. Full hopy flavour with a smooth caramel finish. Warm and fuzzy all round. Kind of like if you were to drink Chewbacca. I would do my wookie call for you now, but I have no idea how to spell it.

Ben Middlemiss’s effort was the out-of-the-blue stunner. A beautiful Bohemian Pilsner. Fresh marmalade flavours and hops with the Midas touch, turning taste buds into gold. It’s how I imagine Eowyn Evenstar would taste, if liquified and poured into a pint glass.

EDWIN McRAE

http://fictionengine.blogspot.com

Waitangi

A miserable, grey day welcomed Wellington’s beer drinking population to the Liquorland New Zealand Beer Festival at Waitangi Park on Saturday, February 28.

Although 2009 marks the third year of the festival in Auckland, Liquorland decided to let Wellington in on the fun for the first time this year.

Despite the weather being far from the sun-drenched summer day that everyone was hoping for, the rain and wind did not deter over 2000 beer lovers from sampling their share of the 70 different brews available at the festival.

The 140m of marquees set up by organizers the previous day became increasingly cramped and noisy as the rain set in and the crowds continued to arrive, but most enthusiasts didn’t seem to mind too much as long as the beer kept flowing.

Those who preferred to listen to the live music instead of the yelled conversations in the tents braved the rain in coloured plastic raincoats. Although the swampy grounds did not help the acoustics, the blurs of colour dancing in the drizzle certainly brightened the atmosphere.

One of the highlights of the beer selection was an advanced tasting of Yeastie Boys’ autumn seasonal ale, Kid Chocolate. A smooth, malty, mild ale with subtle chocolate and chestnut flavours, sure not to disappoint when released.

Another new addition to the beer festival scene was Russia’s number one export beer, Baltika, which supplied 8 different beers to sample. These are due to be widely available from supermarkets and liquor stores in the coming months.

It appears it takes more than wind, rain and crowded marquees to deter Wellingtonians from their craft beers, and most will be hoping for better weather when the event returns in 2010.

DENISE GARLAND

The Pursuit of Hoppiness - Autumn 2009

Waiheke - ‘The Full Malty’

Waitangi - ‘Waterworld’
three boys
Oyster Stout
6.5% ALC/vol
Just when you thought it was safe to go back to the bedroom...
BEER AND FOOD MATCHING

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.

Barleywine and Blue Cheese

The combination of Port and Stilton is often used to provide the finale in traditional hearty winter meals, but barleywine and a good strong blue can be just as satisfying and in my view, all the more spectacular. The big flavour of a gutsy blue cheese requires an equally big full flavoured drink to accompany it. While port brings the fruit flavours associated with both the grape and fermentation to the table, a good barleywine will offer fruity notes from the yeast, dark fruit flavours from specialty malts used in the grist and the tangy character of the hops that the brewer has employed. While Port offers a sweet, full bodied character from a halted fermentation, a good barleywine will offer a rich, chewy and sometimes creamy malt character. Finally, while Port is often aged in order to meld and marry the flavours it contains, barleywines are often aged to add new characters such as presence of wood or the wild character of Brettanomyces. As winter approaches, I can think of few better ways to end a hearty meal than a portion of strong blue cheese and a big aged barleywine.

The Cheese

The New Zealand cheese market is full of creamy blues. An indigenous style of mild blue that has had extra cream added to it and which has then been inoculated with a blend of blue Roqueforti cultures and white Penicilliun cultures such as are used to make brie and camembert. The result is a cheese whose accent is on confected creaminess with hints of earthy mushroom but which plays down the flavour of the blue culture. This is not the sort of cheese which is suitable for this match. For this match you want a strong fruity blue which will provide both a depth of spicy blue flavour and a degree of ‘bite’. Fruity cow’s milk blues such as the classic English Stilton, creamy Barry’s Bay Bleu Des Bais, the sharp Galaxy Blue Vein, the nutty Te Mata Port Ahuriri, or the aged Whitestone Vintage Windsor Blue are perfect. Sheep’s Milk Blues like the intense Roquefort, or the caramelised tasting Te Mata Pacifica are fantastic for this match as well. Finally, if you can find the rare style of goat’s blue such as the rich and slightly wild tasting Gruff Junction Lincoln Blue, this will also work a treat.

The Beer

A good barleywine will be rich and malty without being cloying. It should be bitter and hoppy enough to balance the malt weight while letting the malt take the limelight. A good example will be warming but shouldn’t be hot, with just enough fruity yeast character to tie the whole package together. When I was researching this match one of the problems it posed was that there are precious few locally brewed barleywines. Many will remember the fantastic Limburg Oulde Reserve which was released in 2004 and has never been seen since. With the demise of the brewery it seems unlikely it will ever appear again. However, with brewer Chris O’Leary now at Emerson’s we might just see something similar one day. I was lucky enough to have access to a cellar that still had a bottle or two and let me tell you, it was still tasting fantastically fruity with all the orangey New Zealand Styrian Golding character sitting in perfect harmony with the rich malt. Other local barleywines which work well but are rather hard to find include The Twisted Hop’s Enigma and Pink Elephant’s Trumpet. On a recent tasting, Enigma was full of robust, woody, hoppy, bite while the Trumpet had the funky, aged character of Brettanomyces. This worked remarkably well with many of the strong blues sampled. From the importers we have a slightly larger range of beers to choose from with the top slot going to one of my all time favourites, the robustly balanced Thomas Hardy’s Ale. From Fullers we get both the filtered Golden Pride and the bottle conditioned Vintage Ale, both of which display the ‘marmalady’ Fullers house character.

continued on p15
The Match

The fruitier blues such as Stilton, Bleu Des Bais, and Vintage Windsor pair very well with the fruitier of the Barleywines, such as the offerings from Fullers and the Oulde Reserve. The richness of the nutty, caramel malt, blends seemlessly with the creaminess of the cheese, while the spiciness of the blue culture contrasts with the fruitiness of the yeast. Meanwhile, the fruit notes in the cheese compliment the earthy, fruity hop flavours to create a sum that is larger than its parts.

With the sheep and goat’s milk blues, a step up in intensity is required. Pacifica Blue presents loads of nutty, caramalised milk character, which paired particulary well with the rich, sweet, pale malt of the Pink Elephant Trumpet, while the spicy blue notes of the cheese blended perfectly with the funky brett character in the beer. The slightly wild barn-yardy goat’s milk character of Gruff Junction’s Lincoln Blue paired particulary well with the oaky, woody notes in the Twisted Hop Enigma, while the firm, bitter finish found a perfect partner in the cheeses blue spiciness.

The combination of the two was far more fruity than either on their own. Finally, the intensely complex ‘King of Cheeses’, Roquefort requires a truly gutsy pairing. Thomas Hardy’s Ale has all that’s required.

Here the mouthfilling, creamy texture of the cheese is matched with the meaty, and intense maltyness of the ale while the pronounced spicyness of the blue culture is cut by the full earthy hop character. The finish is a perfect blend of spicy, fruity, smooth flavours; the pinnacle of indulgence.

Next issue I will look at washed rinds paired with belgian specials.

KIERAN HASLETT-MOORE

SOBA Newsletter
BEER TASTING

Weighing up the Options

HOSTING a beer tasting with your friends or work colleagues can be a great way to introduce craft beer to those who may not normally be familiar with some of the excellent brews that are now available, plus the processes and ingredients that produce some very distinctive styles. With a little bit of careful planning and maybe some volunteer help, such an event can be a most enjoyable and rewarding way to spend an evening.

Being a regular at the superb annual Regional Wines & Spirits ‘Beer Options’ blind tasting quiz nights held each December, prompted me to stage a recent event for the Greater Wellington Regional Council Social Club, based on the very successful formula as used by Regionals. By working closely with the Committee, I was able to offer 40 employees the chance to taste and hopefully, identify six Kiwi beers by offering a pre-poured jug to each team and then asking a series of multiple choice questions about each one, concluding with the all important ‘What is the name of this beer?’

Naturally, to ensure healthy competition, a prize was offered for the winning team who successfully answered the most questions correctly. Our Social Club was indeed most fortunate to have this prize take the form of $50 Bar Tab, most generously donated by Colin Mallon of the Malthouse, one of our sponsors for the evening. Teams entered into the spirit of the occasion with a variety of team costumes and names (well, it was staged on St Paddy’s Night afterall!) for which there were also prizes that comprised a selection of the beers being tasted and a great time was had by all.

Here’s my Top 10 hints & tips to help you stage something similar:

1. PLAN AHEAD. Get an idea of likely participants so you can work out likely beer quantities. Check suppliers and any available discount offers (don’t forget SOBA member’s discount of up to 20% applies at a variety of outlets). Approach sponsors for prizes. Think about the range different beer styles you feel may be appreciated or could prove interesting.

2. DO THE SUMS. Not my strong point, but a one litre jug per team of four seemed to work well. You can then total up and set an individual entry fee to cover your outgoings, or if lucky, get a subsidy from your works social club.

3. DON’T BE TOO AMBITIOUS. A tasting of 6 beers is probably about the right quantity. Any more and the evening could get a little out of hand and also requires more questions, but any less and teams could feel a little short changed. Don’t select three or four beers all with high alcohol content, but by all means save one kick-ass for the final round.

4. THINK ABOUT YOUR QUESTIONS. For a beer geek like myself this, sadly, sort of came as second nature, but try to include a range of topics such as labelling, history, location, ingredients, abv etc so as to make the evening an educational, as well as enjoyable, experience. You can’t really make the questions too difficult, as, if the multiple choice is only a) b) or c), then everyone has a 1 in 3 chance of getting the correct answer!

5. FIND A SUITABLE VENUE. Your secret stash of ales will need to be stored out of sight and at a suitable temperature, unless it is planned to be delivered directly by your supplier for the start of the event. You will also need a separate area where the beers can be poured into jugs well out of sight of the teams.

‘Pair of Pigs Ears’ appear to detect the spicy aromas of Tuatara Ardennes.

continued on p17

The Pursuit of Hoppiness - Autumn 2009
‘St Paddy’s Day Mashups’ appear bemused that Epic Lager is not a Pilsner.

6. DON’T FORGET THE BASICS. You will need jugs for both beer & water, glasses, openers, quiz questions, a scoreboard or scoresheet and voting cards for each team captain to hold up when answering the questions. Have your own glass and sample at the ready and have an empty bottle of the actual beer also ready to display at the end of the round. Provide some additional information about each beer and brewery and also a suggested food match.

7. THINK ABOUT SOME PROPS. I drew up a New Zealand Breweries wallmap and also got some malt and hops samples kindly supplied from Tuatara. A device that can safely be used to attract attention e.g. a hooter, is strongly advised and especially useful as the evening progresses.

8. GET SOME VOLUNTEERS. Dependant on the number of teams, but a scorer is usually useful. If you have volunteered to stage the event, then you will almost certainly end up as the quizmaster! Without being sexist, a couple of ‘wenches’ to fill and then serve the jugs are invaluable, especially if wearing suitable attire.

9. PROVIDE SOME FOOD. Even if it’s just basic nibbles, or by encouraging participants to bring their own. If budget permits, a nice idea is to split the evening with a break for platters. If doing the latter, think about a food match with the beers on either side of the break. Our cheddar ploughman’s with the Croucher Ale was awesome.

10. TAKE THE OPPORTUNITY TO MIX & MINGLE. Get some feedback from the participants, introduce SOBA as an organisation, chat about the brewers and generally enjoy the agony and ecstasy on the faces of teams as you announce the correct answers.

The beers finally selected for my event were as follows:

Complimentary - sponsored by BeerNZ – Invercargill Pitch Black Stout

Round 1 – Lager – Epic Lager

Round 2 – Pilsner – Wigram Bavarian Pilsner (tied with Croucher Ale as favourite on night)

Round 3 – Pale Ale – Croucher Ale (tied with Wigram Pilsner as favourite on night)

Round 4 – Wheat Beer – Emerson Weissbier

Round 5 – Porter – Renaissance Elemental Porter

Round 6 – Belgian Ale – Tuatara Ardennes

A big thank you to the Social Club Committee at GWRC and also to sponsors, Craig Bowen of BeerNZ and Colin Mallon of the Malthouse, who all helped make the event a success.

ED

Check out our new website at
www.themalthouse.co.nz

With over 130 of the world’s best beers, why would you want to be anywhere else?

48 Courtenay Place Wellington Ph 04 802 5484

SOBA Newsletter
**WEEKEND AWAY**

**Friday & Saturday - a round-up**

THE inaugural SOBA Weekend Away Social to Nelson was, of course, blessed with beautiful sunshine for the three day trip. Numbers increased day-on-day, culminating in a full mini-bus for the Sunday. The whole weekend was full of contrasts, commencing on day one when we went from visiting the region’s smallest brewery, Lighthouse and then on to the largest, Tasman. It was at the latter that our driver Roy from Bay Tours excelled himself, pulling the beers in the sampling room. Prior to this, Dick Tout got the weekend off to a most entertaining start at Lighthouse with a full repertoire of his ale-related tales. A full profile of the brewery in our next edition.

Saturday morning’s visit to NZ Hops proved a fascinating highlight for many, despite not tasting a drop, but this situation was rectified by spending the remainder of the day at MarchFest in Founders Park, conveniently within staggering distance of our backpackers. A very well staged event with a great family atmosphere and fascinating beers. Bonuses here too, with an impromptu tour around Founders and a rigger of Gabriel’s Ale kindly supplied by Graham Mahy of 666 Brewing, which we enjoyed at our swimming pool soiree back at Paradiso.

**Sunday - the tiki tour**

You may not know us – mind you we might pop up in some photos in this edition of the SOBA magazine. We’re the gate crashers of the SOBA group trip to the MarchFest in Nelson in well – March! Yes we’re the Christchurch lot – who are also scousers!!! But as a way of a thank you we said that we would write an article for Nick (editor) as he was so generous in letting us come along on the trip on Sunday. So here we go....

We were picked up from our accommodation in a pretty full bus – as most people had their luggage with them for their flights in the afternoon. We travelled along first of all to the Golden Bear brewery at Mapua, a beautiful area about 20kms north east of Nelson. Golden Bear is owned by Jim Mataranga, who has created a brewery with a lot of state of the art technology to create a very shiny and clean environment with everything within a touch of a button. And the beer – well – what can we say – lovely!!! I fell in love with the oyster stout – so much so, we bought a rigger of it to have back home. A few of the group had a bit of a brewery tour that Jim was proud to do – showing what all the knobs and switches do!!! The whole stay was lovely and Mapua is a wonderful area. Not only does it have a brewery, but a smokehouse and a superb fish and chip shop – so a good place to visit on a nice autumnal day. Anyway, after a suitable amount of time to be able to sample quite a few of the beers, it was time to go to our next port of call – Townsend Brewery at Upper Moutere.

Townsend Brewery is small – so small in fact that we managed to pass the address that it is based at, the first time around! This brewery is run from the house of its owner - Martin Townshend. It’s what you call a lifestyle plot and boy – what a wonderful place it is. The brewery is not at all up to date technology but that doesn’t matter – this man can brew!!! The brewery is basic but effective – and Martin makes the most of the environment and climate as much as possible. The wheelie fermenters that he got made for him are fabulous and now I’m looking for some for our garage!! The amount of beer that comes out of this brewery is pretty formidable considering that this is a one man band affair – and the quality is excellent. We tried a selection of bottled beers from Martin and took in the atmosphere of the area before it was time to leave to head towards the Moutere Inn - New Zealand’s oldest pub, in which Martin has a share (he owns the toilets apparently!!) and where his draught real ales are sold.
We arrived at the inn, which was decidedly busy. We managed to get some seats outside and peruse the beer menu. We decided to grab two paddles of 4 samples in each, so as to cover a range of the offerings on tap on the day. This included the superb Townshend’s ESB on handpump, but we enjoyed all of them! We also ordered some food and enjoyed sitting outside with sun on our skin, excellent quality beers and good company. To top off the day, a group of classic motorcyclists arrived and that gave an added bonus to our stay. As usual, the time flew and we had to board the bus to get most of the guys to the airport for their flights back to various destinations.

We had a really lovely time and thoroughly enjoyed our time in Nelson - a lot of that due to the company we were able to keep. Thank you again and if anybody has any doubt about whether there is a friendly face behind SOBA, then take it from us - contact any of the team and you won’t regret it - they are really great guys.

HELEN & KEV MILLS

THE CENTRE OF THE MOUTERE SINCE 1850
THE OLDEST PUB IN NEW ZEALAND
A CONSTANTLY CHANGING SELECTION OF REAL ALE AND CRAFT BEER.
OVER EIGHTY DIFFERENT BEERS SOLD SINCE OCT 2008
1406 MOUTERE HIGHWAY, UPPPER MOUTERE, RD2, NELSON
03 5432759 WWW.MOUTEREINN.CO.NZ INFO@MOUTEREINN.CO.NZ

11 CRAFT BEERS ON TAP
LOCATION:
15 ELLICE STREET, THE BASIN RESERVE, WELLINGTON
WEBSITE:
WWW.REGIONALWINES.CO.NZ
PHONE: 04 385 6952  04 384 9735

SOBA Newsletter 19
CELEBRITY CORNER

PAUL MERCURIO might be best known for playing the lead role in the 1992 Baz Luhrmann hit Strictly Ballroom, or for being a likeable judge on Dancing with the Stars, but he has also made a name for himself for one of his real passions in life - beer!

Paul has been a keen home-brewer for the past 21 years during which he has produced his own ale, Merc's Own, a not quite traditional pale ale - it was made with 10% peach juice, among many other creations. He is now working on a beer cookbook, which requires a lot of enjoyable but necessary research.

Paul has also hosted his own food and travel series, The Food Trail and Mercurio’s Menu. He is now in production with his third series of Mercurio’s Menu, the second series is now showing on the Seven Network, Australia and also the Food Network in New Zealand. This time he travels across both Australia and New Zealand meeting the locals and using fresh produce to cook up a storm.

Last year Paul hosted the New Zealand Beer Awards at BrewNZ in Wellington and in in March of this year he opened the Australian Beer and Brewer Expo at Melbourne Showgrounds. Paul showcased beer and food matching sessions, featuring such delights as BBQ prawns marinated in Coopers Ale on asparagus skewers and Epic Pale Ale scrambled eggs with smoked trout (see recipe on page 26) as part of the demonstration. He also ran a homebrewing workshop.

Tonight I’m planning to pack my bag for my trip to Wellington to shoot the 5th episode of Dancing with the Stars and then I am going to cook some Aussie mussels for dinner and enjoy them with a Red Hill Scotch Ale!

I always make me laugh when I read in the paper about what some so called celebrities get up to!

The thing I love most is my wife and three daughters.

It annoys me when I get annoyed! I really should know better by now!

My most decadent pleasure is a bottle of DeuS with some good biscuits, an excellent pate/terrine and watching motorcycle racing on the tele.

In my fridge I always have at least 8 – 10 different beers so, depending on my mood and whatever food I am going to be having, I always have something interesting to drink and something that matches whatever I cooked that night. I also have some homemade salami that I am trying not to eat – it is delicious but the supply finite and a side of pork belly curing ready to be smoked when I come back from Wellington to be homemade bacon.

My ideal meal is tonight it will be mussels. Last night was wild Barramundi and tomorrow Al Brown - from Logan and Brown - is cooking for me! I have too many ideal meals to pick just one and life is too short to just have one favourite dish. I am putting out a cook book for Christmas and in it I have 66 recipes all of which are my favourite dish depending on the time of year, time of day, who I am eating with and my biorhythms.

Washed down with usually one or more of the following depending of course on what I have cooked and who I am eating with but something like – an ale, a pale ale, a sparkling ale, an IPA, a bitter, a mild, an ESB, a dark, a porter, a stout, a wheat, a wit, a white, a weizenbock, a berliner weiss, an alt, a kolsch, a trappist ale, a lambic, a saison, a biere de garde, a barley wine or a maybe lager, a german pils, a bohemian pils, a helles, a dunkel, a schwarz, a bock , a doppelbock, an eisbock, a rauch or something else! Mind you they are making some great alcoholic ciders now!

continued on p21
My ultimate beer drinking companion would be.. any four of the beers above and any four of my good friends.

I am most at peace..when I remember to stop to smell the flowers and enjoy the feeling of the sun on my face – then I am reminded that happiness is a choice and it is a choice I make happily.

My favourite beer is..seriously???. I have to answer that???. Well I am an Ale man and I certainly love a well made American Amber ale (my own of course – but then I make a damn fine Kolsch too) it is pretty hard to go past a Chimay Blue or a Saison Du Pont - yeah I am a Belgian Trappist man....mind you Duvel is bloody delicious and I love a good Kreik...

My biggest letdown was..in the business that I am in they come thick and fast and the only thing to do is get up and keep on keeping on – there really is a good beer at the end of the tunnel and if you get a shovel and dig a faster way out then you can have two!

If there’s one thing in life I want to accomplish it's..what only one thing!!???. If there is only one thing then that is the next thing and when I have done that then I will get on and accomplish the next thing and the next and the one after that too. If life is too short to drink light beer then it is also too short to sit around gloating over one accomplishment. In that case I can happily say I have accomplished many things that I have set out to and I have many more yet to get to – dreams are a wonderful thing!
GREAT GIFT IDEA FOR
FATHER’S DAY AND
CHRISTMAS!

*On Sale at Leading
Newsagents and:

Brewers Coop
Shop 9, 2 Harris Road
Mt Wellington, Auckland.
Tel: +64 9 5252448
brewerscoop@gmail.com

3 EASY WAYS TO SUBSCRIBE to the PRINT or DIGITAL EDITION:
2 years (8 issues) AUD$72.99 excl gst
2 years access to the Digital Edition only AUD$24.99 excl gst
1 year (4 issues) AUD$39.99 excl gst
1 year access to the Digital Edition only AUD$14.99 excl gst
1. Online www.beerandbrewer.com or email subscribe@beerandbrewer.com
2. Tel: +61 2 8877-0371 or Fax: +61 2 8877-0340
3. Post your order to and make cheques/money orders payable to: Beer & Brewer Australia Pty Ltd, C/o DCA, Level 3, 201 Miller St, North Sydney, NSW 2060 Australia

All print subscribers receive access to the Digital Edition for free for the duration of their subscription.

www.beerandbrewer.co.nz
THIS YEAR’S event organiser, Brendon Mackenzie would like to announce the following dates for the competition:

- **Entries closing on Friday 24th July** (deliveries of beer to be received no later than 18:00 on Tuesday 28th July - no exceptions)

- **Judging on Saturday 1st - Sunday 2nd August** with a reserve weekend of Saturday 8th - Sunday 9th August if there is a large number of entries.

- **Announcement of results on Sunday 30th August** to tie in with BrewNZ results.

- **For more info contact Brendon at:** brendon@libertybrewing.co.nz

---

**Emerson’s Brewery - Dunedin**

**JP 2009**

The annual JP release is in honour of the late Professor Jean Pierre Dufour, formerly Chair of Food Science Department at the University of Otago. Belgium born JP, as he was affectionately known, was a well respected academic in the international brewing industry and valued friend of the Emerson Brewing Company.

Each year Emerson’s brew a different Belgian style beer. This year the style is a dark beer. The details are still secret, but all will be revealed in June. As Richard says, “JP is about intrigue”. Pre-orders are being accepted now for this small batch surprise.

**Brewer’s Reserve**

What’s the philosophy behind the Brewer’s Reserve? Partly it is to avoid the monotony of brewing the same beers all the time. The main reason though, is that it presents an opportunity to be creative with new ingredients or to experiment with different material permutations for an entirely different outcome.

It gives our selected bars with a Brewer’s Reserve tap, the opportunity to showcase our development brews and interact with the customers on a more personal basis to gather feedback about the brews.

The current Brewer’s Reserve is “Emerson’s Harvest”, a fresh hop ale which is the result of Richard’s recent trip to Nelson to scope this years hop harvest.

The beer has a strong hop presence in the aroma, then a lovely tropical fruit flavour starts to fill the mouth. The malt has been carefully chosen to showcase the hop flavours with plenty of mouthfeel.

Available on tap at selected bars in Dunedin, Christchurch and Wellington and from the brewery shop.

The Emerson Brewing Company Ltd
14 Wickliffe St / P O Box 6514 Dunedin
Ph 03 477 1812 Fax 03 477 1806 www.emersons.co.nz
5-MINUTE BEER QUIZ

1. The Campaign for Real Ale (CAMRA) has its headquarters in which UK city?

2. From which country does the beer Debowe Mocne originate?

3. How many breweries are there currently operating in Christchurch - a) 5, b) 7 or c) 9?

4. What do the following have in common – Wobbly Boot, Cornhill, Elemental?

5. Who said ‘Beer is proof that God loves us and wants us to be happy’.

6. If you were given a shove would you a) hit it with a mallet, b) drink out of it or c) open a bottle with it?

7. Who is Steve Nally?

8. What beer is served from the tap at the Rovers Return pub in Coronation Street?

9. What style of beer is a Kruidenbier?

10. In which year was Emerson’s brewery established – a) 1990, b) 1992 or c) 1994?

ANSWERS:

The Pursuit of Hoppiness - Autumn 2009
Available now!
’t the pursuit of hoppiness’
SOBA t-shirts now available in all sizes.

order online now at: www.soba.org.nz
price $25 + postage

Suppliers of a wide variety of malted barley, malt extracts and hops for the home brewer (including complete supplies for beer kits, wines and spirits)

Mail order by email: brewerscoop@gmail.com or from www.brewerscoop.co.nz

Phone: 09 525-2448 Fax: 09 525-2442

Address: Shop 9, 2 Harris Road, Mt Wellington, Auckland
COOKING WITH BEER

Here are a couple of Paul Mercurio’s recipes as featured on his Mercuroio’s Menu website

**Beer Scrambled Eggs with Smoked Fish and Goat’s Cheese Toast**

**INGREDIENTS**

- 4 Free range eggs
- Fresh dill
- Cream
- 1 x 330ml Epic Pale Ale
- Vine-ripened cherry tomatoes
- Salt and cracked pepper
- New Zealand smoked trout, in strips
- Sourdough bread, good quality to slice thinly
- New Zealand goat’s cheese, good quality spreadable

Beat the eggs in a bowl, add one part cream to two parts beer - a slurp of cream and a splash of beer. Mix in the cracked pepper, salt and fresh dill and taste for seasoning. Heat butter in frypan, when butter starts to foam tip in egg mixture. Fold eggs as cooking - don’t overmix.

When eggs are about three quarters cooked mix through finely flaked smoked fish. Remove from heat just before the eggs are cooked as they will continue to cook. Leaving cherry tomatoes on the vine, coat with olive oil and cook in a hot oven for 10 minutes until broken down. Thinly slice sourdough and lightly toast. Spread with goats cheese and cut into wedges. Serve.

**Steamed Mussels with Fennel and Leek in a Beer and Dill Broth**

**INGREDIENTS**

- 1 kilo of large mussels
- 1 leek sliced
- 1 fennel bulb cleaned peeled and sliced
- 1/2 cup of beer - Tuatara or Three Boys Porter
- 1 canned of chopped tomatoes
- Fresh dill
- Butter and oil for frying

Clean and scrub mussels making sure to remove beards. Add butter and oil to a large pot with a lid and then add leeks and fennel, gently sweating until translucent, remove from pan. Add beer and then mussels to pot, put lid on and turn heat to high. Bring beer to a boil and boil/steam the mussels shaking pot to get the liquid swirling around the mussels.

When all the mussels have opened remove from the heat and put mussels into a colander making sure to reserve the cooking liquid. Strain the cooking liquid to remove dirt and shell and then return to the pot and bring to a boil adding canned tomatoes, leeks, fennel, salt and pepper to taste and fresh dill. Simmer gently for a few minutes to combine flavours then return mussels to the pot to warm through. Serve in big bowls with fresh crusty bread and a spoon to slurp up the fantastic juice.

The Mercurio’s Menu website is at http://www.mercuriosmenu.com/index.php
These recipes also feature on the TVNZ website at http://tvnz.co.nz/view/page/410965/1650242
From Mild to Mainstream - the ancestry of New Zealand Draught

The Bitter Myth

The difference between the English bitter pale ales and the modern examples of New Zealand Draught is often held up as an example of how much character has been removed from New Zealand mainstream beer by the 6 o’clock swill, highly industrialised production and a long period of market duopoly. Proponents of this view will often have made the OE trek to the motherland, have tasted the hoppy cask conditioned pale ales on offer and have made the mistake of assuming this was the style of beer in ascendency when New Zealand was colonised. The problem with this argument is that bitter only became a beer of the people in the UK in the post war period, becoming Britain’s favourite drink in the 1960’s (Cornell 2008) In fact according Martyn Cornell there seems to have been no such beer as ‘Bitter’ at the start of Queen Victoria’s reign in 1837. Two years later the first New Zealand Company ships set sail for the south seas, 3 years after that the first mention of Bitter Ale is recorded in The Times. Bitter as a style was born at roughly the same time as our nation however it was an expensive niche style, drunk mostly by the upper classes. The beer style that accompanied the settlers who colonised New Zealand was of an altogether different nature.

A Mild Era

The mid 19th century was a time of great change in the English beer market. The first truly industrialised style of beer, Porter was suffering a gradual decline throughout the century. Taking up the slack were the Ale Brewers who were breathing a pale to tawny coloured sweet style of beer that was referred to as ‘Mild’ or often just as ‘Ale’. This was a running beer designed to be turned over quickly. Mild Ale did not need high levels of hopping or high levels of alcohol to preserve it although some examples were strong and some hoppy! A typical Mild of this era was probably pale copper coloured, cask conditioned, fruity, sweet and weighed in some where around 6% abv.

A Colonial Brew

In the 1850’s when the bulk of New Zealand’s early colonization occurred, the English middle and working classes would have been familiar with both Mild and Porter. With its capital intensive production methods and its waning popularity, porter was never going to be a strong candidate to take off in the frontiers of the colonies. That said Porter of a kind was certainly brewed in frontier New Zealand although it’s unlikely that it was of the vatted aged kind that was brewed in London. A tradition of dark beer, generally referred to as Stout did survive until at least the 1950’s.

These dark beers were certainly niche products and not the mainstay of production. Mild Ale didn’t need large quantities of hops nor did it need much in the way of maturation thus it became the main beer produced in early New Zealand breweries. Mild was also a style of beer which suited the physically taxed colonial population. It was a beer that left a good dose of sugar unfermented providing valuable energy at the end of each day for an exhausted population. According to Martyn Cornell Mild was taken by the English to the colonies in South Africa, Canada, Australia and New Zealand. However it was only New Zealand that the style took hold and developed. The Modern Draught

This style of colonial brown ale survived as a recognisable variant of mild up until the period following the Second World War. As an underage teen in the late 40’s, Gordon McLauchlan recounts, in his book The Story of Beer; Beer and brewing – a New Zealand history (1994), drinking warm sweet brown beer from a cask on the bar that smelt of hops and was heavy in body. These beers bore names such as Imperial Brown Bomber, Ward’s Amber Ale, and Double Brown.

The post war period was one of consolidation as the regional breweries of New Zealand formed up into the national groups of New Zealand Breweries and Dominion Breweries. As brewing plant was rationalised into several large breweries rather than a range of local breweries production was modernised significantly. In 1953 Morton Coutts invented continuous fermentation. This is a process which allows for a standardised ‘production line’ style of brewing. Large centralised breweries could now maximise their output to supply the nation. Cane sugar was being increasingly used both as a fermentable and in the form of caramel as a sweetener after fermentation and filtration. By the time the 60’s rolled around with all its arcane licensing legislation, kiwi brown ale bore more resemblance to the modern New Zealand Draught than to the Milds of old. The reality of the Swill was that beer had to be light bodied in order to be drunk at speed and the brewers obliged thinning the beer accordingly.

World Famous in New Zealand

Today we are left with an indigenous style of beer which is medium bodied, around 4%abv, has a touch of grainy caramel malt flavour and is usually an inoffensive refresher; it’s a style of beer that is still incredibly popular, with some of our biggest beer brands among its ranks. However personally, mine’s a mild if you’re asking.

KIERAN HASLETT-MOORE
WHAT'S ON

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

Tuesday 5th May, 7.30pm
Monthly Social
Liquidate, The Terrace then D4, Featherston Street

Saturday 9th May, 2.00pm
Brewery Visit - very limited places remaining!
Tuatara, Waikanae

Tuesday 2nd June, 7.00pm (note early start time)
Beer Tasting
Centre City Wines, Waring Taylor Street, Wellington

Tuesday 7th July, 7.30pm
Monthly Social
Wattusi, Edwards Street, Wellington

Tuesday 4th August, 7.30pm
Monthly Social
Southern Cross, Abel Smith Street, Wellington

AUCKLAND AREA
Contact: Martin Bridges, email martin@soba.org.nz

Saturday 9th May, 2.00pm
Monthly Social
Trip to Leigh Sawmill Brewery, Leigh nr Matakana

Saturday 13th June, evening meeting
Monthly Social
Der Metz, Kohimarama

Saturday 11th July, 2.00pm
Monthly Social
Hollertau

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.

Name: ____________________________
Address: __________________________
__________________________________
__________________________________
__________________________________
__________________________________
__________________________________
__________________________________
__________________________________
__________________________________
__________________________________
__________________________________
Email: ____________________________
Phone: ____________________________
Date: ____________________________
I would like SOBA email address: Yes  No
Email: ____________________________@soba.org.nz
Forwards to: ______________________@__________

FRONT COVER IMAGE

One of only three genuine ‘real-ale’ pubs in New Zealand, along with the Twisted Hop, Christchurch and the Moutere Inn, Upper Moutere, Galbraith’s remains the number one destination for traditional cask ale lovers.

Cheers & see you next time. ED

The Pursuit of Hoppiness - Autumn 2009