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Hello and welcome to another issue of *Pursuit of Hoppiness*.

I don’t set out to have a theme for each issue, but one tends to develop as each issue comes together. This issue has a focus on beer adventures, with Nick Sette’s article on visiting Mike’s Brewery in Taranaki and Martin Bennett’s account of a tour of the top of the South Island. There’s also plans and dreams of future adventures, with the new events page and Brian Jordan’s review of *World’s Best Beers*.

Speaking of events, the biggest one on New Zealand’s beer calendar is drawing closer - Choice Beer Week. Previously known by various names, Choice Beer Week encompasses the Brewers Guild of New Zealand Awards and Beervana. It’ll also be when the SOBA AGM is held, which I would strongly encourage everyone to come along to. The AGM is a chance to discuss important developments both within SOBA and the New Zealand beer scene. It’s also when we elect our President and Executive Committee for another year, so if you’d like the committee to represent your views be sure to come along and vote (or send in your vote via email). Plans for the AGM are still under development, but it is looking likely that it will take place on the Saturday morning, in a location conveniently close to Wespac Stadium (and thus Beervana).

There’s many more events before then though, big and small, close and far away. Whatever your plans, drink good beer and have fun!

Kate Jordan
katejordan@gmail.com

Photo: Maree Shaw
Auckland
Brewers & Liars Festival

Last month three members of the Auckland Guild of Winemakers and Brewers attended the Brewers & Liars festival, presented by the Ngongotaha Lions. The Guild supported this event since it began in 2007 and all proceeds go to local charities.

We supply beer brewed by our club members and also help with the judging of the beer and wine competition that is part of the festival. This was the Guild’s first away fixture for the newly refurbished mini bar.

We usually try and catch up with Paul Croucher whilst we are in Rotorua, as Paul is an ex member of the Guild. We met him at his excellent bar ‘Brew’, had a good chat and several of his superb beers.

Looking forward to next year’s gig.

John Golics

Auckland Hop

On April 21, over fifty beer-lovers gathered in Auckland to take part in the Auckland Bar Hop.

The day started off at Galbraith’s Ale House, where the ‘Hoppers’ gathered and then headed into town where they could make their way around Auckland’s best craft beers spots at their leisure. Highlights along the way included Ben Middlemiss showing people around the brewery at the Shakespeare Tavern and Epic’s Luke Nicholas talking to participants at Corner Bar. At the end of the night, everyone met up again at the Brewery Britomart, for more delicious brews and a feed.

The event will likely happen again in 2013.

Hopscotch

Auckland now has a dedicated fill-your-own off-license, with Hugh Grierson opening up Hopscotch on Shaddock Street in Eden Terrace. Hopscotch has nine excellent craft beers on tap, from New Zealand and around the world. It’s a massive leap forward to Auckland, with people now able to take a range of beers home.
Wanganui
New SOBA Branch
Wanganui now has its own SOBA branch, who have now held three monthly meetings and one beer tasting at a member’s house. Two new SOBA members have resulted, with more waiting to sign up. Most of the attendees are home brewers and it is planned to have a series of set brews followed by group tastings. The next brew is a Russian Imperial Stout.

Meetings are on the first Tuesday of every month at the ‘The Rutland Arms’, which has an ever-changing range of three New Zealand craft beers on tap and the owner has arranged a discount card for SOBA members.

Peter Northway

Wellington
Funk Estate
Wellington is certainly catching up in the beer making (rather than drinking) department, with another brewing company coming into being. Funk Estate is four men, with varying levels of beardiness, braided together with the soul purpose of bringing the FUNK. Not the sour kind (that’s coming later), but the groovy, delicious, wet variety. This month, the taste explosion will be unleashed from the Estate beginning with a swinging launch at Hashigo Zake. Shiggy, Jordan, Dylan and Dan look forward to seeing you there!

X-Ale Festival
Wellington was again treated to a Hashigo Zake-organised beer festival, this time with the focus on the fruitiest, riskiest, biggest, bitterest, sourest and strangest beers that had been made available to the bar over the past year. Limited tickets were sold to the event, which was held in the (currently under development) Parrot Dog Brewery.

The line-up included Kiwi beers such as Hallertau Funkonnay, a sour ale aged in chardonnay barrels, and foreign giants like Mikkeller 1000 IBU Light, an intensely hopped pale ale.

Handcrafted ales, stout, lager and cider available direct from the brewery in flagons and 750ml glass bottles, and from selected local outlets. Order online from our new website:

www.monkeywizard.co.nz

483 MAIN ROAD, RIWAKA, MOTUEKA, NELSON.
**Bus Shelter Brews**

An unusual and interesting home brew competition is currently underway in Wellington. ‘Wellington in a Pint’, organised by Clemenger BBDO, is the search for the taste of Wellington in a beer.

In Round One Clemengers gathered ideas. The people of the capital were asked, via Facebook and beermats at local craft beer outlets, to think up the name and description of a Wellington-flavoured brew. Answers flowed in their hundreds, with ideas as left-field as ‘Coffee Snob Stout’, and Clemenger’s personal favourite ‘Bohemian Armpit – a hint of patchouli and cumin’. Hmmm. Might actually be pretty tasty. Or not.

The Round Two began on Monday 2 April. This is the brewing bit, where home brewers can enter a brew and it might get turned into a professional craft beer by Garage Project, Yeastie Boys, ParrotDog or Tuatara.

The ideas and themes from Round One were distilled down into a Brewing Brief for aspiring brewers to work to in Round Two. You can enter the competition and download the brief at wellingtoninapint.org

Other than that, there’s a bunch of craft beer events happening around the city, including an ongoing trivia quiz on Facebook. Check out the events calendar on wellingtoninapint.org

Judging for the competition takes place on Saturday 9 and Sunday 10 June, with the judges including Martin Bosley, Stephen Fleming, Shaun Clouston, Tim Brown, Luke and Sam from the Phoenix Foundation, the mighty Beastwars, and Hadyn Green. After that the four winners will be announced, and the pro brewers will get on with helping them turn their creation into a professional craft beer that will be bottled and sold in craft beer outlets across the city on or around Friday 27 July.

The winners will also get their own ‘brewery logo’ designed by Clemenger BBDO. And all this leads up nicely to Beervana on 17-18 August.

**Christchurch**

**New Shop: Twisted Hop**

The Twisted Hop are now offering cellar door sales from the Brewery Shop on Parkhouse Road, Wigram. They’re offering their cask ales in barrels, firkins, bag in a box, riggers and bottles - they’re even renting out handpumps, for a true cask ale experience.

www.thetwistedhop.co.nz

**New Contract Brewer**

A new contract brewery out of Christchurch, Resolute Brewing, has recently released their first beer, the Zaragoza Stout. Founded by Nathan Crabbe, formerly of Golden Ticket Brewing and Harrington’s Breweries, Resolute will be introducing a unique range of flavoursome beers to the New Zealand market.

www.resolutebrewing.com

**Events**

**June**

**City of Ales**

23 June 2012, Auckland

For the first time ever, all of Auckland’s craft breweries under one roof, with a new festival aiming to celebrate craft beer in our largest city. To be held at Q Loft from 2pm-7pm on 23rd June 2012.

**July**

**SOBA Winter Beer Festival**

14 July 2012, Wellington

SOBA’s Winter Beer Festival (previously known as
Winter Evening Companions
The long winter evenings are coming, so why not try Emerson’s beers with a whisky. Put yourself in good spirits and try these wonderful matches:
Pilsner with Glenkinchie 12 yr or Glengoyne 12 yr
Bookbinder with Drumguish or Glendronach 12 yr
1812 Pale Ale with Auchentoshan or Glenmorangie Sonnalta
London Porter and Talisker – what an amazing match!

Brewer’s Reserve
The current Brewer’s Reserve is Oreti Red – returned by popular demand. Our Red IPA has NZ pale ale malt, along with Munich, CaraRed and CaraMunich forming the malt base. A high alpha NZ hop and US Centennial hops are used in large quantities in a series of warm and cold dry hopping. We upped the malts to give a ‘fatter’ malt base to better harmonise with the high alpha hop resins, and the result is an alcohol content of 6%. Available from the brewery shop, Regionals in Wellington and selected bars around the country.

JP 2012
JP is a special label for us, it honours Jean Pierre Dufour. It enables us to brew a different Belgian style each year. The 2012 vintage is a Belgian Strong Ale. The beer has an attractive complex aroma, subtle sweetness from a distinctive yeast strain, finishing with a subtle spicy bitterness. Bottle conditioned, 8.3% abv. Release is scheduled for early June.

Cheers from the team at Emerson’s.

Beervana
17-18 August 2012, Wellington
Beervana returns to the Westpac Stadium, with the organisers planning to have even more beers and breweries.
www.beervana.co.nz

October
Nelson Region SOBA Weekend
19-21 October, Nelson Region
SOBA Nelson is organising a tour of the Nelson region’s beery spots, including hop farms, breweries and historic pubs. Email nelson@soba.org.nz for more information.

Pacific Beer Expo
20-21 October, Wellington
The Pacific Beer Festival is quite possibly the best chance New Zealanders will have to sample the best beer from the Pacific Rim in a single venue at one time.
www.hashigozake.co.nz

mike’s Octoberfest
27 October 2012, Taranaki
mike’s Octoberfest takes place at their beautiful brewery just north of New Plymouth at Urenui. Buses to and from the brewery from New Plymouth will be available and many great beers on offer.
www.facebook.com/mikesOrganicBeer

Matariki) will return to the Boatshed again this year, with another great line-up of Kiwi beers. SOBA will be looking for volunteers for this event.
Grey skies and a good soaking didn’t stop 2,300 craft beer fans from descending on Nelson’s Founder’s Park for MarchFest 2012. Little wonder given that 11 bespoke brews and two ciders were on tap plus a roster of world-class bands and nosh up to our eyeballs.

Keeping to a changeable theme, ‘Special Ingredient’ was the edict for this year’s brews, leaving punters guessing at the unique element in each. Some adjuncts were clever but clear (kumara in the Kumar Batata from Stoke by the McCashin Family; green-lipped mussels in the lusty Muscle Stout from Moa Brewing), while others were real stumpers. Mugwort in the Soma Ale from Monkey Wizard Brewery, for example, proved elusive to tasters, but leave it to crafty brewer/owner Mat Elmhirst (Mr. Ambergris himself) to employ an ‘olde worlde’ brewing herb also prized for shielding ‘the wayfarer from fatigue, sunstroke, wild beasts and evil spirits.’ Och!

Three prizes were up for grabs to tasters correctly guessing the most secret ingredients, with first place yielding 72/500 ml bottles of the winner’s fave brew. Nelsonian Ryan O’Byrne took the honour, choosing the English breakfast beer, Paddington Bear (marmalade on toast), from The Mussel Inn. In second place, SOBA Nelson member John Mahon snagged a coveted double pass to Beervana 2012.

In fact, SOBA Nelson represented all of us well, with Nelson member Matt Downer the maestro behind the mesmerising, hi-fi, nifty AV backdrop to our lo-fi stand. SOBA committee member Geoff Griggs, still flush with the success of February’s inaugural Summer Beerfest in Marlborough, trekked along and, alongside regional and visiting Wellington members alike (we can play nice, thank you!), manned the stand, drummed up new members and sold some t-shirts.

Organiser Mic Dover admits to one niggling aspect of this year’s fest, aside from being wet: log jams in the beer hall. ‘The rain,’ he says, ‘was actually a blessing in disguise, otherwise we would have run out of beer and the queues would have been even worse’. Mic, who orchestrates the annual shindig with business partner and Freehouse co-owner Eelco Boswijk, says foul weather left ticket holders awaiting a cloud break. It never came, of course, so they showed in droves later in the day. It’s something they’ll consider for 2013, he says, when they ‘plan for 3,000 attendees and make sure that bars are aplenty’. That means apart from the main beer rotunda, satellite bars will pepper the grounds along with a dedicated bar for the Brew Zone.

Just as in years past, the Brew Zone was a big draw. Ever popular Brew Talks throughout the day (moderated by our fave beer-writing duo, Maria Grau and Fritz Kuckuck) gave brewers Søren Eriksen of 8 Wired, Andy Deuchars from Renaissance, and Mat Elmhirst of Monkey Wizard a chance to chat about craft brewing and sample beers with the crowd.

MarchFest also means great music, so fans sloshed and slogged through the mud, revelling in a line-up that included spin doctor extraordinaire DJ Grant Smithies and Auckland’s Drab Doo Riffs followed by legendary punk poet, John Cooper Clarke. Brixton’s Alabama 3 Acoustic & Unplugged, whose moody fusion of gospel, rock, blues and dub served as backdrop to the opening credits of TV’s Sopranos, headlined and buoyed the crowd until closing.

And, yes, fellow beer lovers, all that glorious elixir was served as it has been five years running: without incident and in bespoke glasses (bureaucrats and molly-coddlers take note). ‘All in all we thought every single music act played at the top of their game,’ says Mic, ‘and the beers were all totally drinkable despite the mystery ingredients!’ Fans, of course, agree.

Monica Mead
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www.goldenbearbrewing.com
Another cold, grey winter in Wellington. Blasts of wind rush up the hillside and smash into the house like freight trains. The windows rattle, the floor rumbles, and the chimney howls for endless hours. This is Stout weather, Porter weather, Dopplebock and Scotch Ale weather. This is ‘batten-down-the-hatches’ weather. This is not ‘good-night-of-sleep’ weather. Southerly winds are the worst – they bring with them restless nights filled with tossing, turning, and patchy, chaotic dreams about Arctic landscapes, gale force winds, penguins, and tauntauns. But on those rare occasions when the fickle weather gods of the South Pacific send calmer winter weather our way, sleep is a bit more relaxed and my dreams drift to the north and back to summer.

The dream lately is always the same – I’m walking up State Highway 3, somewhere in North Taranaki, a blazing hot December sun beats down relentlessly. This is Pilsner weather, Weissbier weather, and crisp, Pale Ale weather. I’m so thirsty. I’ve never been so thirsty in my entire life! I head off the road down a gravel drive and climb the steps to the front porch of a big white house, surrounded by emerald-green lawns and tui-filled trees. No gales here, just a gentle breeze that carries a hint of the Tasman Sea not far off in the distance. I’m at a beer garden, and all of my friends are waiting for me! Someone hands me a tall, chilled Pilsner glass emblazoned with a red letter “M”. I sit on a stool at a high wooden bench and quench my thirst with an expertly poured Pilsner, and my friends and I all enjoy the perfect summer weather. I finish my beer and head inside with orders for the next round – two ales, another Pilsner, and an IPA for me. A giant plate of potato wedges arrives at our table and we slowly work our way through the entire range of beers on tap. A lot of laughs, a few more delicious beers, and the dream slowly fades into the warm, fuzzy buzz of a perfect brewery visit.

I visited mike’s Organic Brewery (along with my girlfriend Amy, her brother James, and his partner Vicki) one afternoon late last December and, while it seems like a lifetime away from the grey, drab winter of Wellington, the experience lingers on in my dreams. The summer weather that day was spot-on and the fresh beers on tap were truly memorable. Ron Trigg and the staff at mike’s Brewery gave us a friendly welcome and made us feel right at home. Ron’s a very tall guy whose physical stature is matched only by his knowledge and love of beer, and he has a genuine ability to share that enthusiasm with others. From Ron we learned about some of the secrets that make mike’s ‘Whisky Porter’ and ‘Coffee Porter’ so damned delicious, and why James and Vicki sometimes have a hard time finding mike’s beers all the way down in Dunedin (something we all agreed needs to be remedied!) We even heard whispers from Ron about development of an experimental “Paua Porter” (although, that might just be something I imagined in one of my dreams…) We also made friends with brewery dog Arrow, who seemed more interested in having a kip in the sun than discussing the virtues of brewing certified organic beer with us.

mike’s Brewery sits just off State Highway 3 in Taranaki, just outside Urenui, about a twenty-five minute drive north of New Plymouth. Whether or not you’re the type to dream about beer, I’d highly recommend a visit to the beer garden if you’re up that way. Summer is a few long months away, but mike’s annual Oktoberfest, held for one day each year in October on their Whitecliffs Estate, is definitely something worth checking out. While I can’t guarantee you’ll get the same great weather we enjoyed last December (and occasionally in my dreams) the atmosphere and the staff are sure to be warm and friendly, and the beers are sure to be fresh and flowing.

Words and photos by Nick Sette
Middle of the day flights are always the cheap ones, hence we arrived late morning, it was the day after the floods and slips, the main road from the airport to Nelson was closed, and the whole place was in gridlock - but our taxi driver found a back road over the cliff tops - ooh errr. So after a preparatory afternoon kip at the B&B we found ourselves amongst new faces, that were to get to know over the next few days.

The venue for the introductory bevy session was, of course, the Free House, who had a fine range of local and less-local craft beers. My favourite was Townshends ESB, and believe me you needed a few to help you cope with Andy’s shirt and the curry from over the road. Andy ordered twice the curry we as a couple ordered so that he was well catered for breakfast over the next few days!

The next morning the tour really began. We took the back road to Stoke and visited the McCashins Brewery. A coffee in their trendy retro cafe was first, followed by a tour of the brewery. No photos allowed apparently – what are they trying to hide, I wondered? Could it be those three firkins, each of a different design next to the pilot plant? Could McCashins be thinking of dabbling in cask beer - surely not, there’s no money in that! Or could it be their state of the art bottling machine which can process how many million bottles an hour? It was fascinating anyway. The brewery was built in the 1980s and sold to Lion Nathan in 1999. I was surprised at just how big it had got before they sold it to the ‘Big Boys’. Though big, it has a nice traditional feel to it, especially the first floor wooden malt store, and the old concrete conditioning tanks. The McCashins have it back now and are producing a comprehensive range of all styles, which we tasted at high speed after our tour. We were always running late – a sign of a good tour.

Then we were off to the Kentishman Hop Field in Upper Moutere, where Guy Coddington gave us a detailed and amusing account of the year in the hop-growing business. At 20 acres, this is one of the smallest hop fields in the area, and it is difficult to make a profit when producing on such a small scale. The gratifying thing was that they are keen to know of the unusual varieties that the craft brewers are after. Guy showed us his hop separating machine that reminded me of the Victorian mills of northern England. Apparently it was bought quite recently!

So then it was lunchtime, and when in Moutere where else do you go, but the Inn. We managed to squeeze in a couple of pints over a plate of good fare before we took off again with Peter at the wheel. What a great guy, imagine being the designated sober driver on a SOBA bus tour!

Now Monkey Wizard has been around for a while, and I have driven past it on several occasions but have never found it open. But today was different – not only was it open, but we had the undivided attention of owner and brewer Matt ‘the alchemist’ Elmhirst. Independent, quirky, enthusiastic, non-commercial and made up as he goes along, with unusual ingredients (such as whale saliva in his steampunk ale). Nice to see people doing for all the right reasons.

The next stop was over the hill at the Mussel Inn, where it happened to be their 19th birthday that night - but we never made it. The road to Collingwood was blocked just beyond Takaka due to a mud slide. So it was back over that damned hill again – to prepare ourselves for the bends we stopped off at Takaka for a pint of Sprig & Fern beer at the funky new Roots Bar, with cosy outside fire place and great bar snacks.

Due to our flight back to Christchurch being another of those cheap mid-day ones, Bill kindly dropped us at the airport while the other remained to continue sampling Jim’s fine offerings. A heartfelt thank you to Peter for organising such a varied and enjoyable tour of the top of the south.

Martin Bennett
The issue of trade mark registration is one that often comes up for discussion in SOBA circles. The topic is usually raised by way of an expression of bewilderment and frustration that IPONZ (Intellectual Property Office of New Zealand, the body responsible for registering trade marks) can allow registration of known terms as trade marks; most famously DB Breweries’ Radler®.

As most Pursuit readers will know, in 2009 SOBA applied to revoke DB’s registration of Radler. ‘Radler’ is of course a German name for a drink most Kiwis would describe as a shandy. In July 2011, IPONZ decided that the Radler should remain a registered trade mark.

The Radler decision has prompted Hancocks Wines & Spirits to apply to register ‘growler’ as a trade mark for bottles, beer and other alcoholic beverages. Many readers will recognise a growler as a fill-you-own container (also known as a rigger, pubpet or flagon). Hancocks has claimed that its intentions are honourable, however, SOBA does not support its application and has asked Hancocks to withdraw the trade mark application. Hancocks refuses to do so.

This article discusses some key aspects of trade mark law and is intended to inform the SOBA discussions that will no doubt follow the growler application through the formal processes.

What is a trade mark?
Trade marks are basically brand names. Legally, they are an indicator used to identify and distinguish the products or services of a particular business from those of other businesses. Trade marks may be registered but there is no requirement to do so.

In New Zealand, the Trade Marks Act 2002 governs the registration of trade marks. Registration must be in relation to specified goods and services on which the owner uses or intends to use the trade mark.

The benefit of registration is that it gives the registered owner the sole right to use that trade mark for its specified goods and services. It is therefore easier (at least in theory) to prevent another business using your registered trade mark than to prevent another using your unregistered trade mark.

Even if a trade mark has been registered, it is possible to apply to have that registration revoked on the basis that it should never have been registered in the first place. This was the basis of SOBA’s claim in the Radler case.

How did Radler meet the requirements for registering a trade mark in New Zealand?
Under the Trade Marks Act, not all words can be registered as trade marks. Put simply, a trade mark is allowed to be registered only if it is actually capable of distinguishing the goods and services of one person from another in New Zealand. Generally, this means that descriptive or generic terms are not able to be registered.

So what happened in the Radler case? SOBA’s argument was that ‘Radler’ was a generic or

Beerly Legal: Got Radler in your Growler?

Present your SOBA card for:

10% discount off bottlesale sales including FYO
happy hour prices all the time
free brewery tours 11am and 2pm, six days a week
A key point is that SOBA had to demonstrate that this was the case when DB first registered Radler in 2003 (not at the time that SOBA challenged the registration). This argument was unsuccessful because although SOBA had evidence that ‘Radler’ is a common term used overseas to refer to beer mixed with soda, there was insufficient evidence to establish that this meaning was generally known in New Zealand back in 2003. At that time the vast majority of Kiwis had never heard the word Radler except as a DB brand.

**Is the Growler trade mark application likely to be successful?**

This depends on whether IPONZ believes that, as at the date Hancocks applied for registration (21 October 2011), ‘growler’ was capable of distinguishing in New Zealand the goods of one business from another (regardless of the position overseas). If IPONZ takes the view that in New Zealand ‘growler’ means a type of beer bottle, then registration will be unlikely. This is a decision purely for IPONZ although it may consult a dictionary, or conduct internet searches, or take into account information received from other parties. However, there is no right for anyone else’s views to be considered.

If IPONZ decides that ‘growler’ is able to be registered, then there will be a period during which others can formally oppose the application for registration. This process involves each side putting forward evidence either supporting or in opposition to registration. If SOBA, or anyone else, chooses to oppose the ‘growler’ application, it will be important for them to ensure that their evidence of ‘growler’ being a descriptive term in New Zealand is solid.

*Please note that the above is necessarily a brief and generalised description of trade mark law and is no substitute for proper legal advice.*

Authored by Paul Johns, a SOBA member and solicitor at Minter Ellison Rudd Watts specialising in consumer law including trade mark and other intellectual property issues. Paul can be contacted at paul.johns@minterellison.com.
The whole Garage Project story probably goes back further, but a defining moment came at the beginning of last year when Jos and I sat in the corner of Hashigo Zake to try to work out how we might go about starting a craft brewery in Wellington. It would have to be something different, something remarkable. What would be the point in just opening another craft brewery?

But how? I’d just chucked in my job after five years brewing for the Malt Shovel Brewery in Sydney. This had not been a snap decision so much as a slow motion table lip, but the adage ‘don’t give up your day job’ seemed suddenly poignant. Neither Jos nor I were eccentric millionaires. We might have had the first trait nailed, but that second one seemed to have eluded us.

The idea of going around, cap in hand, to scrape up the funds necessary to start a brewery somehow just seemed wrong. We needed something different, something that might set the tone for the brewery we imagined.

That’s when we decided to strike out on a tiny pilot brewing kit. Funds dictated that it would have to be small, but the best we could get with the money we had, and it would have be something that would stay with us, even when we were able to grow.

But there was more to this decision than just economic necessity. Back then I wrote, ‘bigger isn’t necessarily better. What we lack in size we will more than make up for in agility and the ability to experiment. When you’re brewing on such a small scale you can afford to take risks. You can try things on a 50 litre brew kit that you wouldn’t dream of attempting on a 50 or even five hectolitre brew kit. That suits us. We’re here to try something new’. It was true. After brewing professionally for nine years in large breweries I was ready for something a bit different.

So, inspired by Hemingway’s advice to always do sober what you said you’d do drunk - on the grounds that it will teach you to keep your mouth shut - we embarked on brewing 24 beers in 24 weeks. 24 different beers in 24 weeks, what an awesome idea... until you wake up and think about what’s really involved!

If I’d wanted an antidote to the routine of commercial craft beer production I certainly got it. A beer launch a week for six months; part excitement, part terror - especially as our frugal supply of beer meant that there was often barely enough for me to have even had a sip before the kegs went to the bar.

The spirit of the 24 was to experiment openly. There would be no tinkering away perfecting the beers that we launched, people were trying our raw results. Imperfect, yes, but we hope always interesting. We promised to try and push some boundaries, and we hope we lived up to this

Last year Wellington was treated to nano-brewery Garage Project’s 24/24 series. Each week (or so) Garage Project released a tiny (50 litre) batch of beer at Hashigo Zake. The small batch size allowed them to experiment, resulted in such oddities as Munuka Dark, made with hand-smoked malt, and Day of the Dead Chilli Chocolate Black Lager. Here brewer Pete Gillespie gives us an inside look on the Garage Project 24/24 series.
It was quite a trip. Along the way we collaborated with artists, coffee roasters, ice cream makers, a band and even brewing legend Kjetil Jikiun, cofounder and brewmaster of the Norwegian brewery Nøgne, for our Summer Sommer Rye and Pohutakawa honey ale.

All the way through the 24 we asked people to tell us what they thought of the beers and rate them on our Garage Project coasters, which we collected in our little black box on the wall of Hashigo Zake. This coaster feedback made for a fascinating read, particularly, in some cases, how different people’s reactions could be to the same beer.

And which beer came out on top? The number one spot belonged to Day of the Dead, our chilli chocolate black lager, launched on November 1 to coincide with El Día de los Muertos - Mexico’s Day of the Dead (we’ve since then brewed a special, high strength Double Day of the Dead for the Great Australian Beer Spectapular (not a typo) to be held in Melbourne in May).

Coming in neck and neck in second place were Pernicious Weed and Trip Hop, two of the hoppiest offerings in the 24. Other big favourites were the Dr Grordbort’s inspired Venusian Pale Ale (VPA) and Lord Cockswain’s Courage Porter, our hoppy stout Aro Noir (brewed on the dark side of the street), and the first of our coffee collaborations with People’s Coffee, the No. 1 Coffee Bock.

And then, there is the inevitable question, which beer came in last? It was a beer that polarized drinkers more than any other, the infamous Green Coffee Saison. Not to everyone’s taste certainly, but still a beer we’re proud to have tried. Experimentation was what Garage Project promised and we think we delivered.

And, as of today, we now have not just the little pilot plant that saw us through the 24, but a 10 barrel brewery. Some might think that this is a huge leap from our 50 litre kit and the 24/24, but I don’t think all that much has changed. Today we also received delivery of two 140 litre fermenters that we’ve bought off Joe Wood from Liberty Brewing. Due to Joe’s deserved success he’s growing and no longer needs these smaller tanks, but they’re perfect for us. They’ll allow Garage Project more room to experiment - to play on our pilot plant – to keep that spirit of the 24. We already have 24 more planned, and that’s just the beginning.

Pete Gillespie
**Recipe - Slow-cooked Beer Belly**

This issue’s recipe comes from Amy Johns, a SOBA member who’s a magician in the kitchen. The pork belly is twice-cooked, so really lock in the flavour. Amy recommends eating it accompanied by the other five Tuatara Ardennes from the box, a West Coast Pale Ale, Yeastie Boys Hud-a-wa or something else fragrant and fruity.

1kg pork belly
fresh green herbs (bay leaf, oregano, thyme)
3 cloves of garlic
1t whole peppercorns
1 star anise (optional)
3-5 cloves (optional)
1 330ml bottle of Tuatara Ardennes
salt and pepper to taste
a little oil for the pan)

1. Heat oven to 160 degrees
2. In an ovenproof dish slightly larger than the piece of pork, lay down the green herbs, garlic (slightly smashed with skin on) and pepper/cloves/star anise, roughly crushed. Place pork over the top and pour over as much of the beer as will fit in the dish.
3. Place foil over the pork and pop in the oven for 2 hours.
4. At this point you have two choices, either cool the pork overnight making for a flash easy meal on night two or cool enough to handle without burning yourself.
5. Heat oven to 200. Place a cast iron (or other stove top to oven dish) on the stove top to heat.
6. Cut the pork into four generous pieces.
7. Place skin down into pan on stove until the skin crackles and is golden (careful for fat splats from the pan).
8. Turn so pork skin is facing up and pop in the oven for 15-25 minutes to heat through (depending on how cool your pork was when you started step 5).
9. Serve with your usual pork trimmings, apple sauce and some greens.

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When I told my wife that I was going to review World’s Best Beers, she commented that I wouldn’t need it in front of me, as I had read it so many times, that surely I must know it by heart.

Looking at my copy, there certainly is evidence that it has been on and off the bookshelf a few times. And for good reason: this is one of my favourite books. Whether I am looking for ideas on beer and food matching, recommendations on correct glassware for a particular beer, or just dreaming about what I would drink on a visit to a particular country, WBB has it all. In many ways, it is a primer on the subject of beer, with the introduction covering beer history, hop types, the importance of malt, yeast, and water, and a short description on how beer is produced.

The ‘basics’ section covers beer storage, tasting, glassware, followed by eighteen pages on beer styles - with large colour photos of examples of each style.

Then it is on to the 190 pages of ‘A World of Beer’, listing the best beer from 42 countries, ranging from England to Ethiopia. The Dancing Camel Brewery range from Tel Aviv looks worth making a stopover in Israel worthwhile, on the next trip to Europe. So what does it say about New Zealand? Ten breweries are listed with a brew from each, although Emerson’s get two mentions with their Pilsner and London Porter being reviewed. I particularly like the spread at the start of the section on SE Asia and Australia, showing a map of the whole region, but with a photo of a beach scene with a bottle of Epic Pale Ale in the sand.

Each listing states the brewery name, town and region and website address. The beer ABV is stated, and each beer is shown with a symbol to indicate particular characteristics of the beer such as session sip, style exemplar, good with food, and ‘one is enough’ (indicating beer strength, not a dislike of the brew). This is followed by a few sentences about the brewery and the beer’s characteristics.

The final thirty pages are devoted to beer and food matching, a glossary, and directory. The food matching section has general advice and specific pairings, such as Bacon and Cheese Burger with Sierra Nevada Pale Ale, and Jerk Chicken with Mongozo Coconut Beer (that might be a difficult beer to find - or even find an alternative for).

WBB is not a detailed beer dictionary or brewing guide, but I challenge you to sit down with a beer and resist the urge to pick up and browse ‘the world’s best beer’. It is a must for your next Christmas wish list or, if you don’t want to wait that long, there’s always birthdays and anniversaries.

The author, Ben McFarland, is an award winning UK journalist, who writes for The Guardian and Independent on Sunday, and judges at the Great British Beer Festival.

Brian Jordan
This issue’s cover photo was created by Brian Jordan - who happens to be my Dad. I’m not going to lie; when Dad volunteered to take the cover photo, I was a little nervous. Dad’s a good photographer with a great camera, but he’s not a professional, like the previous two photographers. But a few phone calls and a couple of concept shots later, I can proudly say, my Dad conceptualised and brought this cover to life. It’s a simple study of a head of beer - sometimes a contentious topic among beer drinkers. How much is too much foam? Or too little? How long should it last? Is a the perfect head the result of the beer or of the pourer’s technique? All are questions to mull over the foam of your next beer.

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What does SOBA do?
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- Works at the highly successful Beervana festival, ensuring the public are served by people with great beer knowledge
- Runs the annual National Homebrew Competition, promoting the production of flavourful beer at home and encouraging the rock star craft brewers of tomorrow
- Educates bar staff in beer presentation and quality
- Works with the Brewers Guild to further goals which SOBA shares with them, like regulatory reform
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This issue’s **Back Page Montage** is from Maree Shaw, of photos taken during the Auckland Hop: (clockwise from top left) Hoppers at SkySport Grill; Ben Middlemiss’ Dogberry Pale Ale; Renaissance Perfection Pale Ale; Hoppers at O’Carroll’s Freehouse; Bitter & Twisted at Galbraith’s Ale House; Epic Zythos and Coffee Fig Stout at Corner Bar.

<table>
<thead>
<tr>
<th>Location</th>
<th>Meetings</th>
<th>Contact</th>
</tr>
</thead>
<tbody>
<tr>
<td>Auckland</td>
<td>First Tuesday of the month, 7pm at The Rutland Arms.</td>
<td>Martin Bridges <a href="mailto:martin@soba.org.nz">martin@soba.org.nz</a> Fridays from 5pm</td>
</tr>
<tr>
<td>Wellington</td>
<td>Rob Owen</td>
<td>Greig McGill <a href="mailto:greig@hamilton.net">greig@hamilton.net</a> Thursday evenings</td>
</tr>
<tr>
<td>Nelson</td>
<td>Bill Fennell</td>
<td>Peter Northway <a href="mailto:pilgrim@inspire.net.nz">pilgrim@inspire.net.nz</a> First Wednesday of the month</td>
</tr>
<tr>
<td>Christchurch</td>
<td>James Pinamonti</td>
<td>First Tuesday of the month, 7pm at The Rutland Arms.</td>
</tr>
<tr>
<td></td>
<td><a href="mailto:xsumo@clear.net.nz">xsumo@clear.net.nz</a></td>
<td>Thursday evenings at Pomeroy’s</td>
</tr>
<tr>
<td></td>
<td>Richard Pettinger,</td>
<td>Dunedin</td>
</tr>
<tr>
<td></td>
<td><a href="mailto:pettal@clear.net.nz">pettal@clear.net.nz</a></td>
<td>13 June, 7.30pm, Duke of Wellington</td>
</tr>
<tr>
<td></td>
<td>14 July, 3pm, Starfish</td>
<td>14 July, 3pm, Starfish</td>
</tr>
<tr>
<td></td>
<td>8 August, 7.30pm, Albar</td>
<td>8 August, 7.30pm, Albar</td>
</tr>
</tbody>
</table>
Premium beer and quality food are literally made for each so we created the Fork & Brewer as an ideal venue to showcase both.

With forty beer taps, a top-flight kitchen crew, friendly staff and a brewery being built on the premises, our mission is to take Wellington’s already awesome beer culture to an entire other level. We will also be bringing local beer back to the heart of the Capital.

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FORK & BREWER