

*HAWKES BAY AMATEUR WINEMAKERS  
AND BREWERS CLUB*



*May 2022*

**WEBSITE:** [www.wine-and-beer-hb.org.nz](http://www.wine-and-beer-hb.org.nz)

Hi everyone, and welcome to the start of a fresh new club year.

We hope to see you all at the next Club Meeting on Wed 18<sup>th</sup> May, at the Deaf Clubrooms 22 Lee Road Taradale at 7.30pm.

Last month we held our Club AGM. Maurice retired as President and David stepped up to the post. We as a club, all thank Maurice for his dedication at the helm for 6 years. The other notable change was Michael taking over the role of Treasurer as well as staying on as Head Steward. It is hoped that other members will step in and help with Stewarding when they can.

The remaining members of your committee are Maurice, Nigel, Norm and Jim.

David has already been caught wearing his thinking cap, and is full of fresh ideas to tweak our club night experience. You will have already seen his email about the change to bring the Fat Monk forward on Clubnight programme. This should give more time and emphasis on discussing what we are all brewing and vinting.

He also cleared out the Club Raffle Prize cupboard and I was stoked to win the bottle of Mutiny on the Bounty. Bob won the Selini Wine and Maurice won the GP Beers.

### **Trophies:**

The winners of last years points cup trophies were as follows:

Winemaker of the Year: Brian.

Beermaker of the Year: Nigel.

Runner up Winemaker of the Year: Bob.

Runner up Beermaker of the Year: Jim.

Novice Beermaker of the Year: Matthew H.

Baker of the Year: David

We didn't have winners for Liqueur Maker or Novice winemaker.

### **Annual Subscriptions:**

The subs were set to remain at \$30 for the next year, they are now due and can be paid to Michael on club nights or much more preferable is if you could pay them online to ASB 12-3145-0229205-00 using your name as a reference for the deposit.

### **Fat Monk:**

This is our fun monthly “show and tell” session for classes not being competed for in the points cup for that month. Basically, if you have any fermented beverage that you want to show off, or have some feedback on, bring it along for everyone to digest and vote on. We will be shifting this session to the start of the night, to encourage more focus on the discussion and sharing of knowledge and ideas.

### **Club Website:**

There has been much discussion at Committee about how we as a club can encourage growth in membership.

Our Club website, <https://www.wine-and-beer-hb.org.nz/> , is seen as a key to this and is definitely under-utilised.

The more often we members access the site, the higher in priority it becomes for the google searches of people seeking information, so please, everyone, go there now and have a look around the site.

There is a place at the bottom of the page where you can add your email address to subscribe.

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Our hope is that soon we will have our Editor posting these newsletters on our Website, and you will all, as subscribers, receive notification and go to the site to read it.

### **Spare Malt;**

I have been given some leftover sacks of malt from Napier Brewery.

Please shout out if there is anything on this list that any of you other AG brewers could use. Even if you kit brewers\* would like to give AG a go I could mill you up a batch. You really don't need any fancy equipment to give it a go.

Pilsner Malt, American Ale Malt, Munich Malt, Gladiator, Light Crystal, Medium Crystal, Light Chocolate, Dark Chocolate, Amber, (Biscuit) Abbey (Melanoidin), Pale Wheat, Roasted Barley

*\*If you haven't tried adding a steep and/or a partial/minimash to your extract brew, now is your chance! Other ideas at <https://www.wine-and-beer-hb.org.nz/2021/06/17/tarting-up-that-tin/>*

### **Surplus Gear**

Beer Bottles and crates, empty and cleaned. Contact Graham Bowker ([thebowkers@xtra.co.nz](mailto:thebowkers@xtra.co.nz))

3Litre Alcohol distilled to 70%(needs further treatment) 3L Walnut Essence for liqueuers, some other bits and bobs I'll bring to meeting  
ex John Zaloum, contact David Grant([davidgrant@nowmail.co.nz](mailto:davidgrant@nowmail.co.nz))

### **Raffle**

David has now handed the raffle reins over to Maurice, it is still \$2 a raffle or three for \$5.

### **Upcoming events;**

- 18<sup>th</sup> May is club night, we meet at the Deaf Clubrooms 22 Lee Road Taradale at 7.30pm. The classes for our points cup judging are:

W2	Medium Red Grape.
W10	Dry White Fruit.
L1	Essence based Liqueur
B5	Brown Ale or Mild (1,2,3)

- In planning stages, visits for later, we are hoping to get to Williams Warne factory in Hastings, Roosters Brewery, or possibly a lunch at de la Terre Winery.
- Club Night Speakers being courted by Nigel, include Seleni Winery, Tuatara Brewery, and Willie, the new brewer at Roosters.
- The Regional Competition is scheduled for the 6<sup>th</sup> to 9<sup>th</sup> October this year by the Manawatu Club. To be held at the Palmerston North Community Leisure Centre, 569 Ferguson Street.



### “HOP, TOPIC”

This month we have an intro talk from our new President. (take it away, David)

Greetings. As your new President I thought I ought introduce myself. I am old enough to remember the King dying (not Elvis, the other one, Liza's dad). My working life was spent doing good deeds with the Public Trust and I retired to Napier in 2006.

My father was a home brewer and winemaker so its in the blood. I started brewing kits early 1990s. I joined this Club in 2011 and about 2013 ventured into All Grain Brewing in 10L pots. This goes some way to accounting for the fact that I have brewed 560 beers since coming to Napier. I only brewed 200 in the previous 15 years. But volume wise about the same.

I enjoy drinking beer and I enjoy company when drinking beer. No, not an alcoholic, just a dipsomaniac. It also makes me chubby.

I joined the club to make better beer. I have found that membership has raised my game and I have learned much, eg. that I should have paid more attention at School Science. It is good to compare and compete with other brewers. And even try our Winemakers elixirs. I've found the club a great place to meet fellow enthusiasts.

My goal is to continue what the Club does well and encourage member involvement. Please join me!

Next time.... back to the Beginners Guide to British Beers.

CHEERS !

And see you all on Wednesday.

Jim