

# VBLCS

VOLUME 45, NUMBER 6



# NEWS

NOVEMBER 2016

**HAROLD'S HELPER**

We developed our Dunkel for Oktoberfest 2014 and we think it was fantastic. Its a dark German lager aimed at being as true to the traditional form as possible. We think it was spot on and we really enjoy a cold glass when we have it on. Harold is a bit of a local celebrity originally from Bavaria. He insists we brew a few batches a year and as Harald says "if the bavarians say it is good, it is GOOD!"

BEER BREWED IN TUMUT BY  
TUMUT RIVER BREWING CO.  
26 Adelong Rd, Tumut NSW 2720  
VISIT US AT: [www.trbc.com.au](http://www.trbc.com.au)

6.3% ALC/VOL  
Standard Drinks **1.7**

IBU:22 EBC:63.5

330 ml

TUMUT RIVER BREWING CO  
HAROLD'S HELPER  
HAROLD'S HELPER  
OKTOBERFEST DUNKEL

Tumut River Brewing Co was formed by two mates with one crazy and simple idea. We just wanted to make great beer. To this day everything with our name on it is brewed and bottled in our tiny brewery in Tumut. We give up sleep, money and time to make the amber liquid we all know and love. We are committed to making the highest quality product and hope you love our beer as much as we love making it for you. If you're looking for a great Micro Brewery Beer, Craft breweries don't get much more micro than this!

Thanks for trying something independent and different.

Naturally brewed craft beer, may contain sediment.

**SQUEALING PIG APA**

Our Squealing Pig APA is a fairly traditional American Pale Ale. Big hops, Big Bitter and a balanced malt profile. If you like big American Beers this should be right up your alley. Possibly our most controversial beer to date. If you like it, you LOVE it and if you don't... You really don't...

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TUMUT RIVER BREWING CO.  
26 Adelong Rd, Tumut NSW 2720  
VISIT US AT: [www.trbc.com.au](http://www.trbc.com.au)

5% ALC/VOL  
Standard Drinks **1.3**

IBU:45 EBC:22

330 ml

TUMUT RIVER BREWING CO  
SQUEALING PIG APA  
SQUEALING PIG APA  
AMERICAN PALE ALE

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**HOPPED AS BRU**

Hopped as Bru is a tribute to our Kiwi mate Ian, Ian's home brew batch inspired us. It's basically an Australian Pale Ale, a light golden coloured beer with hints of wheat jam packed with Nelson Sauvin Hops. A big Kiwi hop with a fantastic mellow wine taste. While this beer is quite bitter you would never know it. The nelson hops do a fantastic job at balancing it all out.

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26 Adelong Rd, Tumut NSW 2720  
VISIT US AT: [www.trbc.com.au](http://www.trbc.com.au)

5% ALC/VOL  
Standard Drinks **1.3**

IBU:40 EBC:10

330 ml

TUMUT RIVER BREWING CO  
HOPPED AS BRU  
HOPPED AS BRU  
PALE ALE

Tumut River Brewing Co was formed by two mates with one crazy and simple idea. We just wanted to make great beer. To this day everything with our name on it is brewed and bottled in our tiny brewery in Tumut. We give up sleep, money and time to make the amber liquid we all know and love. We are committed to making the highest quality product and hope you love our beer as much as we love making it for you. If you're looking for a great Micro Brewery Beer, Craft breweries don't get much more micro than this!

Thanks for trying something independent and different.

Naturally brewed craft beer, may contain sediment.

## THE COMMITTEE

**President:** Rob Greenaway  
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richardsalan@bigpond.com

**Life Members:** Norman J Long, Alan  
Richards, Jack Wilks, Rob Greenaway,  
Keith Deutsher, Herb Wooding (George  
Crompton, Alex Freer, Phil Davin, Laurie  
Godden dec.)

## ADMINISTRATION

To ensure the smooth running of our  
society, we ask members to please  
co-operate as follows:

1. Forward all moneys to the Treasurer  
(except for raffles and catalogues).

2. Forward all contributions for VBLCS  
NEWS to the Editor.
3. All general society business, requests  
for labels from society stocks and label  
contributions to the Secretary.
4. New members and notification of  
change of address to the Treasurer.
5. Please forward a self-addressed,  
stamped envelope with all your  
correspondence that requires a reply.

## MEMBERSHIP FEES

*Joining Fee:* AU\$5.00

*Annual Subscription:*

Australia-AU\$35.00

Overseas-AU\$55.00

Due and payable on July 1st.

*Payment Options:*

Direct Credit: Bendigo Bank BSB 633.108  
A/C 1299.20955

PayPal : via lakewood@alphalink.com.au

Cheque or Money Order: Payable to  
VBLCS

*Pro-rata rates:*

Until 31<sup>st</sup> December - Annual fee

From 1<sup>st</sup> January - 50% of Annual fee

All prices are quoted in Australian dollars.

**Please do not send cash by post.**

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individual members of the Society may not  
reflect the position of the Society as a  
whole.

**Web-site:** <http://www.vblcs.com>

## PRESIDENT'S PAGE

G'day,

I had an interesting experience on Sunday that I want to share with you plus my definition of COMMITMENT. Yes a very powerful word. What I experienced completely covers the definition.

At our last meeting Jack Wilks contacted me to say that he was attending our October meeting at the Carlton Brewhouse. What I didn't know was that he was going by public transport. Most will know Jack had a stroke some years ago and is confined to a mobile wheel chair. Well, through wind, sand storm, freezing rain, train and bus, Jack travelled 20 odd kilometres each way to attend our meeting in Abbotsford. That is what I call guts, determination and COMMITMENT. I believe there is room for some members to take up a small segment and show that drive Jack demonstrated on Sunday. You are a great mate Jack, we value you heaps.

Our meetings are short but good fun with lots of labels mostly free.

The Carlton Brewhouse is such a great venue to hold a meeting. Our thanks go to the CUB staff that looked after us on the day – well done guys.

The VB hamburgers were very well matched with a lovely VB from the tap.

It was a great meet and many labels were exchanged. An interesting discussion was on Michael Bannenberg, member, collector and historian. He was on SBS television with the lovely Delta Goodrem in "Who do you think you are". Go to [sbs.com.au/on demand](http://sbs.com.au/on demand).

Our next meeting on the 11th December at Club Tivoli is very important to all. It is our Christmas meeting for families to attend, our Children's Hospital raffle and importantly a fun time.

Please buy a raffle ticket or two [great prizes], donate breweriana material as prizes and please attend. Great attendee gifts from Santa.

There are a lot of new beers and a lot of changes in the market place. Get in quick but also find an interstate swap partner. You will be surprised how your collection will grow, become more interesting and more important develop strong ties with a fellow member interstate. Give it a go.

Until next time we meet,

Cheers and best wishes.

Rob Greenaway

**Our next meeting will be returning back to the German Club Tivoli on the 11th December 2016 commencing at 12.00, midday. Our formal meeting will commence at 1.00pm.**

**Remember – Christmas raffle for the Children’s Hospital appeal, a drink from the bar and free Santa labels**

People can arrive early and swap those hard to get labels and items of breweriana. The sell books and the free tray of labels are very actively sought.

## **OCTOBER 2016 MEETING NOTES**

The October meeting was held at the Carlton Brewhouse on Sunday 9/10/2016 and commenced at 1.08 pm.

### **APOLOGIES:**

Norman Dobson, Michael Bannenberg, Shirley Robinson & Laurie Clark.

### **MINUTES:**

The Minutes from the August meeting were read and there were no comments forthcoming except that I would like to thank David Dobney for reporting them in my absence.

### **FINANCES:**

Our Treasurer, David Dobney reported that our finances are fine, however it was noted that overseas postage has gone up by 80c. per envelope.

### **CORRESPONDENCE:**

Richard Rathbone from WA has a collection of wine & spirit labels for sale please contact him directly Mob 0429846324, the price is \$50.00.

### **GENERAL BUSINESS :**

The president passed a vote of thanks to Alan Richards & Gary McNair for obtaining and collating and cutting up of the many boutique labels.

Rob Greenaway advises that the Label of the Year certificates have been completed and will be presented to the winners shortly.

Rob also recommended that members pick up a copy of the excellent craft beer magazine “FROTH” which is available at craft beer shops for free or for \$5 from the publishers.

The president announced that all attendees at our Xmas Function, to be held at the Club Tivoli, will receive 2 special Crown Lager labels celebrating the Alan Border Medal and the Brownlow medal.

Alan Richards reported that White Rabbit labels are changing and that there a proliferation of new breweries opening everywhere. It was reported that it was hard to keep up with them.

VBLCS member , Michael Bannenberg was featured on the TV show “Who do you think you are” with Delta Goodrem as was reported by Wayne Richardson.

Umit Ugur passed a vote of thanks to Michael Bannenberg for producing the magazine in his absence.

#### **RAFFLES:**

The raffles were won by

- B 78 Ron Barker
- E 89 Cor Groothuis
- B65 Wayne Richardson
- B87 Rob Manser
- B94 Ron Barker.

The lucky door prize went to Umit Ugur.

The meeting then closed at 1.36 pm.

I look forward to seeing you all at the next meeting which will be held at the Tivoli Club in Windsor and as it is our Xmas meeting there will be a free drink.

Cheers Angus MacEwan.

### **CHRISTMAS MEETING & CHRISTMAS RAFFLE**

There will not be a December meeting door prize. Instead, Santa will be handing out labels to all attendees. These labels will be:

1. Crown Lager Brownlow medal labels 2004 and 2005
2. Crown Lager Alan Border medal labels 2002 and 2005
3. Matilda Bay Grayston Reserve 07
4. Fosters Lager 1992 Grand Prix Masquerade Ball.

If you cannot attend the meeting, these labels will be available until exhausted. If desired, please send a stamp and addresses envelope [A4 size] to Rob Greenaway plus a \$10 booklet of stamps or use PayPal to our VBLCS bank account.

Overseas members deposit \$15 via PayPal. We will arrange the postage.

Please no cash in the mail.

This money will go directly to our Christmas Children’s Hospital appeal. Christmas raffle tickets are \$10 each. Interstate members should arrange pick up if they win a prize.

Donations are required for the Christmas raffle.

## FROM THE EDITOR

Thanks to Michael Bannenberg for doing the September 2016 issue while I was away overseas for more than three months.

As it was the case in previous years, I spent most of my holiday in Turkey with side trips to Scotland, Sicily and Cyprus. In Turkey there were some new beer labels from the Gara Guzu Brewery (see the related article in VBLCS November 2015 issue) namely, Black Malt Ale, Red Ale, Summer IPA and Weiss Bier.

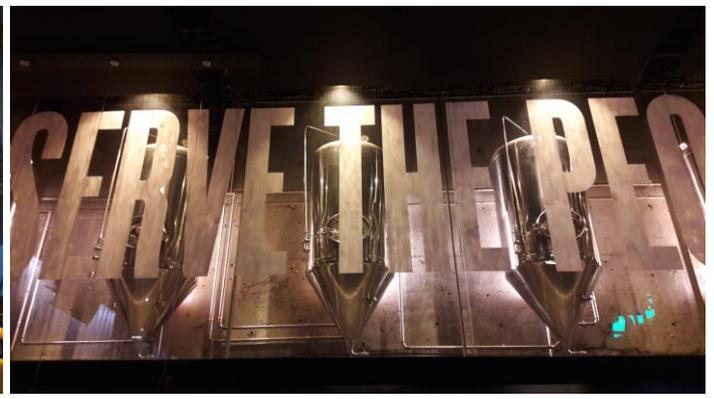


There is a new brewery out of Istanbul which produces various types of beers using the brand name “Pera”. An article about this brewery will be included in the next newsletter.

There is a boutique brewery (Torch Brewery) in Istanbul using the premises where the original Bomonti Brewery (established in 1890, moved to present site in 1902) was located.



Old Bomonti Brewery



New Torch Brewery

The brewery has 10 beers on tap: Kolsch, Scottish Ale, Vienna Lager, Indian Pale Ale, German Style Wheat Beer, Pale Ale, Red Ale, Pilsner, Honey Pepper Ale and Stout. They are planning to bottle Kolsch, Belgian Tripel and Mocca Stout in the near future (the labels are ready, waiting for the permission).



Efes has new products: Amber Ale, Red Ale, White Ale and Pastorsuz. Tuborg has Amber and Bomonti has 100% Malt varieties.

There are also Maltana brand non-alcoholic malt drinks flavoured with fruits like pear, pineapple and peach.



In July we spent 18 days in Scotland, hiring a car and travelling around the country. In St Andrews while looking for a restaurant for dinner we saw a sign indicating that the place was the St Andrews Brewery. As it turned out it was the “café” of the brewery serving St Andrews beers. The brewery was just down the road but it was closed. We had a very nice dinner accompanied by St Andrews Big Red Rooster followed by Mocha Porter.



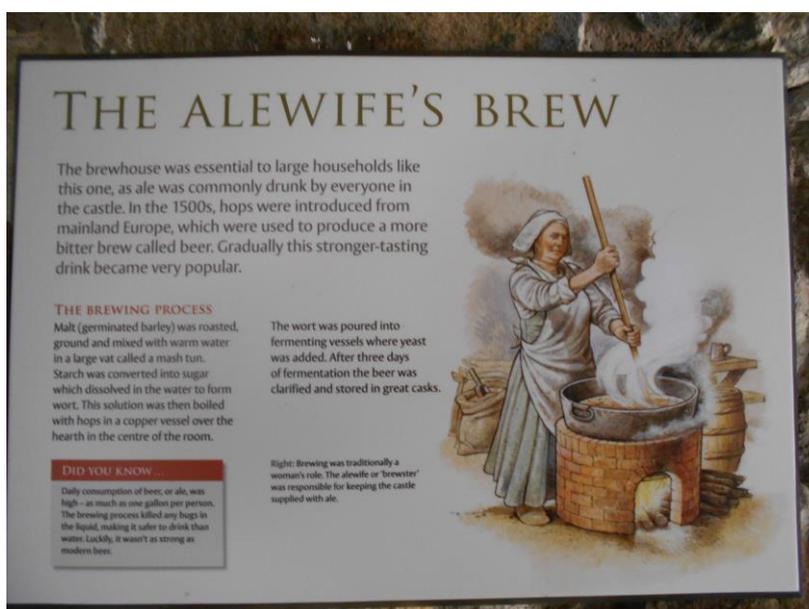
In Drumnadrochit where Loch Ness is, we were booked to stay in the hotel where Loch Ness Brewery supposed to be operating. However the brewery was closed, although the sign was still there, a few months before we arrived. Fortunately the shops were still selling the last batch of Loch Ness beers.



In Aviemore we visited the Cairngorm Brewery and bought a few bottles of beer (Cairngorm Gold, Trade Winds and Nessie’s Monster Mash).



We visited many historic castles in Scotland. Some of them had their own brewhouses. One of them was the Huntly Castle in Aberdeenshire. The information board in the brewhouse says “The brewhouse was essential to large households like this one, as ale was commonly drunk by everyone in the castle. In the 1500s, hops were introduced from mainland Europe, which were used to produce a more bitter brew called beer. Gradually this stronger-tasting drink became very popular. Daily consumption of beer or ale, was high-as much as one gallon per person. The brewing process killed any bugs in the liquid, making it safer to drink than water. Luckily, it wasn’t as strong as modern beer”. The brewing process is described as: “Malt (germinated barley) was roasted, ground and mixed with warm water in a large vat called a mash tun. Starch was converted into sugar which dissolved in the water to form wort. This solution was then boiled with hops in a copper vessel over the hearth in the centre of the room. The wort was poured into fermenting vessels where yeast was added. After three days of fermentation the beer was clarified and stored in great casks”. Brewing was traditionally a woman’s role. The alewife or “brewster” was responsible for keeping the castle supplied with ale.



In August we went to Sicily and did the usual; hired a car and travelled around the island. Nothing was more refreshing than a cold beer in that hot Mediaterranean summer. There were plenty to drink eg. Messina, Moretti, Ceria, Menabrea, Peroni to name a few.

In September we went to the Turkish Republic of Northern Cyprus. Before we went there I got in touch with the owner of a new boutique brewery called North Cyprus Real Ale Beers and visited the brewery when I got there. An article about this brewery will be included in the next newsletter.

Thanks to Robert Greenaway, Angus MacEwan, Phill Langley, Alan Richards, Gary McNair and Ross Smith for their contribution to this issue of the Newsletter.

Umit Ugur, October 2016

## ALL CHANGE AT KOOINDA

Since setting up shop in 2008, Kooinda Brewery has undergone its fair share of changes. The brewery's first incarnation was a backyard brewery set up by a group of mates with tanks cooled by water pumped from the nearby swimming pool. They then moved to an industrial lot in Melbourne's Heidelberg West, since when those original owners have left the business at various stages.

Early last year, we wrote about a refresh of the brewery and its beers under new management and now another team has taken up the reins at Kooinda. In an effort to showcase how much Kooinda has changed, this month they rebranded their beers, while much of their brewing has been outsourced to allow for more experimental brewing at its Heidelberg home.

With eight years of history associated with the brewery, changing the branding was no easy decision to make. What's more, with Australian beer fridges becoming increasingly overcrowded in bottle shops, the need for drinkers to recognise a brewery quickly is becoming more and more important. Yet there was a feeling that change was necessary because, as the years had passed (and craft brewing has surged), the old labels had become stale.



“We decided to go with this modern take on Kooinda and from there it’s full steam ahead,” says Kyle Brereton, the new manager and the son of one of the current brewery owners. “I wanted to show how we had a new team behind the brewery.

“[We wanted to] modern it up a bit while still keeping that classic Kooinda look. So we added the gold and black and there’s less clutter on the label than before.”

For those who have grown used to the sight of Kooinda on shelves, the change in the brewery’s new-look labels is noticeable. The oversized hops that were previously front and centre have receded into the background to be replaced with the name of the brewery in bold white typeface embossed over a black background.

Another notable change is the removal of the brewery’s old motto from the front of the label. The name Kooinda comes from an Aboriginal word meaning happy place and the old labels

used to come with the call to “take yourself there”; that too is now gone with more prominence given to the style of beer inside the bottle.

The new look isn't the only change. For some time now the brewery has had to contend with concerns over the consistency and supply of its beers. They often had trouble keeping up with the popularity of lines in their core range (such as cult favourite Black IPA), while some venues reported receiving poor quality or inconsistent products.

In an attempt to resolve those past issues, Kooinda has decided to outsource most of its core range to BrewPack. Located near Cambelltown in NSW, BrewPack is one of Australia's most popular choices for businesses wanting beer brewed under license. Customers include many award-winning craft brands as well as larger businesses, including Coles for whom BrewPack brews lines such as the Lorry Boys and Three Pub Circus. BrewPack also produces its own beers under the Stockade Brew Co label.

“We knew we needed to upscale because we knew from the past management that they couldn't produce enough stock to keep up with demand,” Kyle says.

“So we decided to look at some contract brewing for the core range so we can focus more here on speciality releases. So Kade [Wilson]'s main role as head brewer – and what he has been doing since he started – is developing new beers.

“We now have the room and time here to focus on new ideas and not just work on those same four core beers that we [would otherwise] need to brew day in and day out.”

Having previously worked in graphic design, Kade comes from a homebrewing background, with this his first foray into professional brewing. And, as the person responsible for developing new recipes, he sees the benefits of contracting out their core beers to allow him to be more experimental.

The brewery also hopes that its venue can become better known as a destination for locals, many of whom are still surprised when they find out there is a brewery just down the road from their house. Located practically in the heart of Melbourne's northern suburban fringe and across the road from La Trobe University, there are clear opportunities.

As a brewery that once caught the attention of drinkers so well thanks to its unique story and punchy beers, it's reassuring that Kooinda is working hard to reinvent itself. As Kyle suggests, if they keep producing good, consistent beer, then past concerns over consistency should disappear.

“There's been a lot of trust issues, which are still happening at the moment,” he says. “Getting that trust back in the brand as a good quality, consistent craft beer is our main focus.”

Source: Will Ziebell, The Crafty Pint, 27.09.2016

## **CUB IS NUMBER ONE**

Carlton & United Breweries can officially claim its status as Australia's number one brewer, Anheuser-Busch InBev has declared, having taken control of the company on Monday.

AB InBev also sought to clarify that Jan Craps, Zone President Asia Pacific South, will have a dual role as Chief Executive Officer of CUB, its Australian business unit.

CUB's newly appointed president Peter Filipovic is effectively second-in-command, with responsibility for commercial delivery of the division. Filipovic is one of 13 business unit presidents comprising the Asia Pacific South Zone Management Committee – abbreviated by AB InBev to 'Zone ManCom'.

All 13 of these executives report directly to Craps. The zone leadership team also includes 'functional leaders', most of whom are responsible for leading business functions across the entire zone.

Among their number is newly appointed VP Marketing Richard Oppy, whose role AB InBev said "will initially be focused on delivery for Australia and sharing best practice across the zone – this will be broadened to include full zone responsibility in time".

### **CUB name retained**

Craps said the zone leadership team is made up almost equally of AB InBev and SABMiller colleagues.

"This diversity of background, nationality and experience from many different regions will deliver a truly 'best of both' approach and allow us to capitalise on the best practice implementation in our zone," he said.

"In Australia our business will continue to be called Carlton & United Breweries and the name of our global company remains AB InBev. The decision to retain original company names in the business units speaks to our belief that the equity of the organisation is held in local corporate identities and the people in our local markets."

### **We're number one**

Craps confirmed the addition of brands including Corona to CUB's portfolio "will move the company immediately to the position of number one player in the market".

"Melbourne is also now uniquely placed as the headquarters for our Asia Pacific South zone, meaning that this will be the location of the zone leadership team, and the heart of decision-making for the zone," said Craps.

"I'd say to our customers and partners that while to a certain extent on day one things are business as usual, we look forward to using the resources and brands of the combined organisations to accelerate growth in the Australian market."

Source: James Atkinson, Australian Brews News, 13 October 2016

## **SYDNEY ROYAL BEER AND CIDER SHOW WINNERS**

The winners of the 2016 Sydney Royal Beer and Cider Show have been revealed with judges saying that the quality of Australian beer is continually improving.

This year's show, which is now in its 10th year, saw almost 200 beers from around Australia poured for a team of 26 judges and officials.

Six overall Champion beers were named with Bridge Road Brewers claiming Best in Show – Beer for its Robust Porter, and Franklin Cider Company being named as the Best in Show – Cider/Perry, for its Frank's Summer Pear Cider.



Bridge Road Brewers also took out the Champion Bottled Beer award, with Champion Draught Beer going to Redoak for Aussie Lager, which was also named as the Best NSW Beer.

The final Champion award also went to the Franklin Cider Company's Frank's Summer Pear Cider.

Chair of Judges and Director of The Institute of Beer, Neal Cameron, was understandably impressed by the quality of beers that were judged for this year's show.

“The options of beer and cider available to the everyday consumer have increased dramatically, however now we're also seeing the quality increase across the board. It's a good time to be a beer or cider drinker in Australia,” he said.

“Each judge is an expert, earned from years of professional experience, and although we didn't see a rise in the number of Gold medals awarded this year, there were an enormous amount of Silvers and Bronzes, which shows the overall quality continues to improve.

“At Sydney Royal, the judges don't only taste and rate each product but they provide individual feedback to every exhibitor. It's great to see the support and dedication to the industry shown by our judges is helping large and small breweries improve and grow,” Cameron added.

Source: Andy Young, The Shout, 26.09.2016

## LABELS ISSUED WITH THIS NEWSLETTER

Owing to frequent shortages of microbrewery labels and occasionally different quantities of matching neck and back labels, the labels issued may not be the full published list.

Red Duck Brewing	Neck-er Apricot wheat Rundy Bum Gruit #4 Gose #6 Sahgi #3
Nail Brewing	Hefeweizen wombat wheat Oatmeal stout Hughe Dunn Brown
Bridge Road Brewers	B2 Bomber Mach 6.0
Lion	Tooheys Dry 698ml
James Squire	Five Wives Pilsener Summer Ale Amber Ale 345 ml and 568 ml.
SAB West End	West End Draught 375ml Swan Draught        ,, Emu Export           ,, Emu Bitter           ,,
Cooper Brewery	2016 Vintage Ale Coopers Clear
Mountain Goat	2016 Imperial Stout Capt. Amylase Rum Porter
Red Dot Brewhouse	Summer Ale Sauvignon Ale Czech Pils IPA Weizen

Also included is a range of obsolete Swan/ Emu labels plus Italian labels sent to us from our friends in Italy.

VBLCS sends it's thanks to Ross Mackie, Richard Rathbone, Graham Ferguson, Alan Richards, Ben Lawrence, David Dobney and Graham Crompton plus, Red Dot Brewhouse, Coopers Brewery, Red Duck Brewing Co., Bridge Road Brewers, Nail Brewing, Lion/ SAB West End and James Squire for contributing labels to this issue.

The Committee sends a big thank you to Gary McNair and Alan Richards for painstakingly individually cutting the labels for mailing.

## RAFFLES

As at October 2016, the following members have credits as listed:

Wayne Richardson	Oct	2017	(3)
Cor Groothius	Dec	2016	(4)
Peter May	Feb	2017	(3)
Murray Wells	Apr	2017	(2)
Richard Rathbone	Aug	2017	(4)
Jim Stewart	Aug	2017	(3)

Note: Numbers in brackets are the number of tickets per raffle.

Tickets are \$2.00 each. Maximum of 5 tickets per raffle.

Would mail entrants please specify how many tickets they would like in each raffle? Members who do not specify a number will be allotted two (2) tickets per raffle, funds permitting.

In the December 2016 raffle there will be five prizes. The 1<sup>st</sup> prize is an Abbots Lager 26 2/3 label from CUB, 2<sup>nd</sup> prize is a Carlton Ale Extra Special label from CUB, 3<sup>rd</sup> prize is a Richmond Lager label from Richmond N.S. Brewing, 4<sup>th</sup> prize is a Swan Stout Fourex label from the Swan Brewery and the 5<sup>th</sup> prize is a Cascade Tigers back label.



The prizes will also include a variety of other labels.

Tickets are available from Phill Langley, 17 Jarvis Crescent, North Dandenong, VIC 3175 and also at the December meeting.

**Donations required for Christmas Raffle**  
**Christmas Raffle tickets \$10 each**

In the Great Aussie Tradition, this Australian Pale Ale is easy drinking with a hint of blistering hops and a mild malt profile. This makes it perfect for enjoying on warm summer days as well as by the fire on cool winter evenings. A great session ale.

Hops: Fridge of Kingwood, Mella  
Malt: Pale, Wheat, Pilsner  
C: 1.051 - 1.013 IBU: 24 SRM: 7

Brewed in Ballarat Australia

330ml Bottle Conditioned Beer 5.0%ABV

Standard Drinks 1.3

Get the best DRINKING EXPERIENCE

Cubby Haus Brewing  
We are a family run brewery with a passion for good living, fantastic beer and building stuff.  
Cubby Haus Brewing is a destination for beer lovers and dreamers.  
By providing a brewery bar destination, we hope to add to Ballarat's vibrant tourism industry and to make Ballarat an even better place to live.  
Quality hand crafted beer made with passion  
CubbyHausBrewing.com.au  
Cubby Haus Brewing Pty Ltd  
888 Hamfray Street South Mount Pleasant, Vic. 3350

This Hefeweizen is made using a traditional double decoction method to produce a characteristic sweet wort, which when combined with German noble hops and Bavarian yeast produces an exceptional Bavarian white beer brimming with pleasant spice and fruit notes. Enjoy it unfiltered and traditionally cloudy.

Hops: Saaz, Helveticus Mittelruh  
Malt: Wheat, Pilsner, Pale  
C: 1.050 - 1.012 IBU: 14 SRM: 3

Brewed in Ballarat Australia

330ml Bottle Conditioned Beer 4.5%ABV

Standard Drinks 1.2

Get the best DRINKING EXPERIENCE

Cubby Haus Brewing  
We are a family run brewery with a passion for good living, fantastic beer and building stuff.  
Cubby Haus Brewing is a destination for beer lovers and dreamers.  
By providing a brewery bar destination, we hope to add to Ballarat's vibrant tourism industry and to make Ballarat an even better place to live.  
Quality hand crafted beer made with passion  
CubbyHausBrewing.com.au  
Cubby Haus Brewing Pty Ltd  
888 Hamfray Street South Mount Pleasant, Vic. 3350

Bruny Island Cheese Co. is well known for its artisan cheeses. Now we also make great beer.

Bruny Island Beer Co. hand crafts beers that are open fermented, naturally bottle-conditioned and free from preservatives.

We are blessed to have some of the finest brewing ingredients in the land, right on our doorstep. We only use whole cone hops grown locally in Australia's oldest hop fields at Bushy Park, Tasmania and we select our grains where possible from local farms and maltsters right here in Tasmania. We supplement our own rainwater with Bruny Island spring water, we never filter or pasteurise our ales, so expect a natural, living yeast sediment in the bottle. Please enjoy our beers responsibly.

Bruny Island Beer Co. BREWERY: EVAN HUNTER  
107 MAIN ROAD, BRUNY ISLAND  
TASMANIA 7250 01 6980 8288  
BRUNYISLANDBEER.COM.AU BEER - PRODUCT OF AUSTRALIA

BRUNY ISLAND BEER CO.  
BEER CO.

NAME: *Farm Ale*

STYLE: **A PROPER TASMANIAN ALE**

GRAIN: TASMANIAN MALTED BARLEY, ORGANIC OATS & BRUNY ISLAND RED WHEAT.	HOPS: ELIA & CASCADE.
YEAST: HOUSE ALE YEAST. ENGLISH ORIGIN.	STYLE NOTES: DRY, AROMATIC SESSION ALE, TEXTURE: SLIGHTLY HAZY.
BRUNY ISLAND CHEESE MATCH: 1792. (SPINNY WASHED RIND, COW'S MILK.)	VOL: 500ML ALC VOL: 4.5%

Bruny Island Cheese Co. is well known for its artisan cheeses. Now we also make great beer.

Bruny Island Beer Co. hand crafts beers that are open fermented, naturally bottle-conditioned and free from preservatives.

We are blessed to have some of the finest brewing ingredients in the land, right on our doorstep. We only use whole cone hops grown locally in Australia's oldest hop fields at Bushy Park, Tasmania and we select our grains where possible from local farms and maltsters right here in Tasmania. We supplement our own rainwater with Bruny Island spring water, we never filter or pasteurise our ales, so expect a natural, living yeast sediment in the bottle. Please enjoy our beers responsibly.

Bruny Island Beer Co. BREWERY: EVAN HUNTER  
107 MAIN ROAD, BRUNY ISLAND  
TASMANIA 7250 01 6980 8288  
BRUNYISLANDBEER.COM.AU BEER - PRODUCT OF AUSTRALIA

BRUNY ISLAND BEER CO.  
BEER CO.

NAME: *Lighthouse Ale*

STYLE: **LOW ALCOHOL AMBER ALE**

GRAIN: TASMANIAN MALTED BARLEY, WITTEK & CRYSTAL MALTS, MALTED WHEAT.	HOPS: CASCADE, WILLAHETTES & GALAXY.
YEAST: HOUSE ALE YEAST (ENGLISH ORIGIN).	STYLE NOTES: LIGHT BEER WITH ATTITUDE, CHERRY MALT & FLORAL HOP AROMAS.
BRUNY ISLAND CHEESE MATCH: TOM. (SAVOIRY, SEMI-HARD COW'S MILK.)	VOL: 500ML ALC VOL: 3.8%

CRAFT BREWERS

EST. 2014

Family owned and run brewery on the NSW South Coast.

Tasting - A really hoppy pale ale. Double dry hopped with loads of US Cascade. Best enjoyed as fresh as possible. 5.4% ALC/VOL 40 IBU

www.cupitt.com.au

Produced and bottled by Cupitt Craft Brewers  
50 Woodlark Rd, Ulladulla NSW 2539  
5.4% ALC/VOL  
Contains approx. 2.1 Standard Drinks

PRODUCT OF AUSTRALIA  
BEER 500ML  
No preservatives or additives. NO REFUND AT COLLECTION DEPOTS WHEN SOLD IN SA

CUPITT  
PALE ALE  
NSW SOUTH COAST

CRAFT BREWERS

EST. 2014

Family owned and run brewery on the NSW South Coast.

Tasting - Heavily hopped, straw coloured IPA that delivers a powerfully hoppy punch which is complemented by a balanced, slightly malty backbone. Best enjoyed as fresh as possible. IBU 65, 6.7% ALC/VOL

www.cupitt.com.au

Produced and bottled by Cupitt Craft Brewers  
50 Woodlark Rd, Ulladulla NSW 2539  
6.7% ALC/VOL  
Contains approx. 2.77 Standard Drinks

PRODUCT OF AUSTRALIA  
BEER 500ML  
No preservatives or additives. NO REFUND AT COLLECTION DEPOTS WHEN SOLD IN SA

CUPITT  
INDIA PALE ALE  
NSW SOUTH COAST

BEER - PRODUCT OF AUSTRALIA  
BREWED BY STONE & WOOD BREWING COMPANY PTY LTD  
4 BORDINA PLACE, STROMBAY, NSW 2461 AUSTRALIA  
FOR BEST BEFORE - SEE BOTTLE  
7.0% ALC/VOL  
10c REFUND AT SA/NT COLLECTION DEPOTS IN STATE/TERRITORY OF PURCHASE.

Standard Drinks 2.6  
Recycle

9 341903 000522

WILLIE SIMPSON  
Limited Release  
FOREFATHERS  
2016  
STONE WOOD  
DOPPELBOCK LAGER  
7.0% ALC/VOL 500ML

THANK YOU TO THOSE WHO PAVED THE WAY  
THERE ARE PIONEERS AMONG US WHO HAVE PAVED THE WAY TOWARDS TODAY'S BURGERING BEER INDUSTRY. THIS ANNUAL LIMITED RELEASE IS A TRIBUTE TO THESE FOREFATHERS.  
BEFORE BLOODS AND BEER PORN, WILLIE SIMPSON WAS AT THE FOREFRONT OF RAISING BEER KNOWLEDGE AND APPRECIATION THROUGH PRE-DIGITAL AUSTRALIAN MEDIA. HE FIRST STOKED THE FIRES OF THE BEER REVOLUTION AND THEN BECAME A PART OF IT. OPENING HIS OWN BREWERY AND HOP FARM IN TASMANIA, WILLIE HAS BEEN THE LEGENDS WHO'S LED THE CHARGE.  
INSPIRED BY A GERMAN DOPPELBOCK, WILLIE'S BREWED A BIG BLACK LABEL, BREWED WITH A RICH MALT FLAVOUR THAT HINTS OF CHOCOLATE AND DARK FRUITS. WE TUNED LARGO UP FOR SIX WEEKS TO MAKE SURE THE FINISH IS SUPER SMOOTH.

alc/vol 4.4%

330ml

STOCKADE BREW CO  
HAND KFTD IN OZ

us centennial  
pilsner black  
25 lbu

Rare Ink  
Session Stout

LDLF TATTOO  
oysters  
beef  
lamb  
chocolate

tall tales  
cracking ales

BEYOND THE BLACK STUMP

WATTLE SEED ALE  
6% ALC/VOL 500ML

To discover the Hermit in the Hills, lift here

IRON HOUSE BREWERY

MILK SWEET STOUT  
330ml 6% ALC/VOL

PROUDLY BREWED BY IRONHOUSE WHITE SANDS ESTATE  
23524 TASMANIA HWY  
IRONHOUSE POINT  
www.ironhouse.com.au

PRODUCT OF AUSTRALIA  
330ML - 6% ALC/VOL  
1.6 STANDARD DRINKS

Every month at Ocho, we create a fresh & exciting beer.

We use fantastic local ingredients, combining them into simple, delicious beers.

This beer uses wild yeast we captured from the air right here in Launceston.

Our culture adds a distinctive earthy grapefruit character perfectly matched to hops.

www.ochobeer.com.au

f /ochobeer  
@ochobeer  
@ochobeer

Ocho Beer Co  
772A Churchill Park Drive  
Invermay, Tasmania 7248

7.2% ABV - 330ML

**OCHO**  
ISSUE 05 - AUG 2018

**WILDERNESS**

INGREDIENTS: WATER/MALTED BARLEY, WILD YEAST/PISS/BEER/STOUT

STYLE: STOUT (MIXED FERMENTATIONS)

HOPS: WILLAHETTE

YEAST: S-04 & BARREL MICROFLORA

FERMENTATION VESSEL: STAINLESS/DAK BARREL

UNFILTERED & UNPASTEURISED

STORE COOL AND POUR GENTLY

BEST SERVED AT 12C IN A GLASS

BOTTLED JUNE 2018

Every month at Ocho, we create a fresh & exciting beer.

We use fantastic local ingredients, combining them into simple, delicious beers.

A chocolate-infused stout and its berry-eyed cousin combine for some winter mischief.

The result is a complex interplay between velvety chocolate, black cherry & oak.

www.ochobeer.com.au

f /ochobeer  
@ochobeer  
@ochobeer

Ocho Beer Co  
772A Churchill Park Drive  
Invermay, Tasmania 7248

5.0% ABV - 330ML

**OCHO**  
ISSUE 04 - JUL 2018

**BLACK FOREST**

INGREDIENTS: WATER/MALTED BARLEY, ORGANIC COCOA WIBS/HOPS/YEAST

STYLE: STOUT (MIXED FERMENTATIONS)

HOPS: WILLAHETTE

YEAST: S-04 & BARREL MICROFLORA

FERMENTATION VESSEL: STAINLESS/DAK BARREL

UNFILTERED & UNPASTEURISED

STORE COOL AND POUR GENTLY

BEST SERVED AT 12C IN A GLASS

BOTTLED JUNE 2018

**BAOBAO**  
MILK STOUT  
BLACK BREWING CO.

BLACK BREWING CO. AU  
3517 CAVES ROAD  
WILVAMURUP  
MARGARET RIVER, WA  
PRODUCT OF AUSTRALIA

12  
NATURALLY BREWED  
NO ADDITIVES  
NO PRESERVATIVES  
VERY LOUICY  
VERY FAMOUS

ABV 4.5% IBU 22 330ml

9 350973 000042

With great hops, comes great responsibility. The same hilariously awesome IPA you hold in your mortal hands is our flagship ale, and central to the HopDog more than HopDog is brewed with 20% rye in the malt grist, and an obsessive blend of American and Australian hops added to 6 different stages during brewing. This builds the hop bitterness, tartness and aroma, giving you aggressive citrus, tropical fruits and grapefruit characters. The rye malt adds dry spiciness. HopDog Up doesn't demand anything from you other than "drink and enjoy", and you must obey!

In Alpha Acids We Trust.

330ml  
170 IBUs  
5.8% abv  
Approx. 1.6 Standard Drinks

**HopDog BeerWorks**

**HopDog Up**  
Rye IPA

Ingredients: Water, Malted Barley, Malted Rye, an Inzane Amount of Hops, Aka Yeast & Some Unfiltered.

Best Served in a Glass. Drink Responsibly. Best Consumed Within a Month of Packaging. See Bottle For Date. Allergens in Bold. Recycle!

Beer - Made in Australia From Local & Imported Ingredients. Brewed in Very Small Batches & Bottled By HopDog BeerWorks #176 Princes Hwy South Nowa 2461, NSW, Australia

Visit Us At: HopDog.com.au  
Twitter: @HopDogBrew  
Stalk us on Facebook

REAL CRAFT BEER BREWED + BOTTLED ON SITE FROM THE FINEST MALT + HOPS + PRISTINE ALPINE H2O

SOCIAL BANDIT BREWING COMPANY  
MANSFIELD VIC 3722  
AUSTRALIAN MADE AT MANSFIELD IN VICTORIA'S HIGH COUNTRY

CONSUMER ADVICE: CONTAINS NO ARTIFICIAL INPUT FROM CORPORATE (BORED) ROOMS, SHAREHOLDERS OR MARKETING EXECS.

NEW WORLD PALE COMPLEX MALT CHARACTER. MOSAIC HOP STARS, SHOWING OFF ITS MELON & TROPICAL FRUIT FLAVORS.

BE A BANDIT @ #SOCIALBANDIT

**Social Bandit**  
Brewing Co  
**PALE ALE**  
TRIGGERED

#SOCIALBANDIT

DRIVEN BY AN INSTANTIBLE THIRST, THE SOCIAL BANDIT IS KNOWN TO SEEK OUT FINE LOCAL ESTABLISHMENTS AND GENUINE SUPPORTERS OF AUTHENTIC CRAFT BEER.

WHERE HAVE YOU SPOTTED THE BANDIT? #SOCIALBANDIT

4.8% ALC/VOL  
330ml

12  
STANDARD DRINKS

REAL CRAFT BEER BREWED + BOTTLED ON SITE FROM THE FINEST MALT + HOPS + PRISTINE ALPINE H2O

SOCIAL BANDIT BREWING COMPANY  
MANSFIELD VIC 3722  
AUSTRALIAN MADE AT MANSFIELD IN VICTORIA'S HIGH COUNTRY

CONSUMER ADVICE: CONTAINS NO ARTIFICIAL INPUT FROM CORPORATE (BORED) ROOMS, SHAREHOLDERS OR MARKETING EXECS.

DELINQUENT PROFILE: HAZY ORANGE PEACH COLOUR. MUNCH MALT BACKBONE. CITRUS OVERTONES. VELVET FINE GALAXY HOPS.

BE A BANDIT @ #SOCIALBANDIT

**Social Bandit**  
Brewing Co  
**IPA**  
DELINQUENT

#SOCIALBANDIT

DRIVEN BY AN INSTANTIBLE THIRST, THE SOCIAL BANDIT IS KNOWN TO SEEK OUT FINE LOCAL ESTABLISHMENTS AND GENUINE SUPPORTERS OF AUTHENTIC CRAFT BEER.

WHERE HAVE YOU SPOTTED THE BANDIT? #SOCIALBANDIT

6.3% ALC/VOL  
330ml

1.6  
STANDARD DRINKS

**BENDIGO DRAUGHT**

LOCALLY OWNED  
LOCALLY BREWED

4.6% ALC/VOL  
BEER

Brewed and bottled by  
Brookes Beer Pty Ltd  
Mansfield, VIC 3722  
Brewing Unit VIC 3524

12  
STANDARD DRINKS

330ml

LOCALLY OWNED

**BENDIGO PALE ALE**

LOCALLY BREWED

4.3% ALC/VOL  
BEER

Brewed and bottled by  
Brookes Beer Pty Ltd  
Mansfield, VIC 3722  
Brewing Unit VIC 3524

12  
STANDARD DRINKS

330ml

**BARROW BOY**  
GOOD TIMES Ale

A HOPPY SESSION ALE WITH CITRA & CHINQUO.

Brewed and bottled by  
BARROW BOYS BREWING CO.  
PO Box 541, Mt Wellington, VIC 3041  
barrowboysbrewing.com.au

PRODUCT OF AUSTRALIA  
This Beer 2.0% Alc/Vol  
BEST BEFORE: See bottle.

10c  
BONUS 10c GIFT COLLECTION POINT IN STORE PURCHASE OF 10 PACKS

330ml  
4.8% ABV

**BODRIGGY**

DRINK YOUR HEART OUT

HIGHBINDER IS A PERFECTLY BALANCED AMERICAN STYLE PALE ALE THAT POURS A RICH AMBER COLOUR.

THE FULL BODIED & COMPLEX FLAVOUR IS A RESULT OF GENEROUS AMOUNTS OF TOPIC, Mosaic AND CRIPPO.

330ml  
4.8% ABV

BODRIGGY'S BEER IS SHIMMERLESS. BREWED WITH FALSE DATING, A SINGLE WILD IDEA & TRIPLEGLAY. MUCH LIKE THE MAN HIMSELF.

HIGHBINDER

## CHAMPIONS OF AUSTRALIAN CRAFT BEER ANNOUNCED

The CBIA's big week in Brisbane culminated with the Craft Beer Awards presentation ceremony. More than 300 gathered to hear the announcements.

The coveted Cryermalt Champion Australian Craft Beer was this year won by Little Creatures Brewing for their Pilsner.

The CBIA Services to Australian Craft Beer award again went to a West Australian, Hugh Dunn. Hugh won the award for his work as an educator, brewer and mentor.

South Australia's Pirate Life Brewing won the Kegstar Champion Large Brewery award and locals Green Beacon Brewing Co took home the Bintani Australia Champion Medium Brewery.

The Hopco Champion Small Brewery will be heading to New South Wales' Hunter Valley with Hope Brewhouse.

The champion beers for each category were:

- Barrett Burston Champion Pale Ale Pirate Life Brewing Pirate Life Pale Ale (Draught)
- Champion Amber Dark Ale Colonial Brewing Co Pale (Draught)
- Australian International Beer Awards Champion Porter Stout Black Font Brewhouse Brown Porter (Draught)
- Chill Champion Wheat Beer Stone & Wood Stone & Wood Gose (Draught)
- Lallemand Champion Specialty Beer Green Beacon Brewing Co Bourbon Barrel Strong Ale (Draught)
- Champion Lager Little Creatures Brewing Pilsner (Draught)
- Gladfield Malt Champion IPA Murray's Craft Brewing Co Thunderbolt (Draught)
- 3M Australian Champion French Belgian Style Nomad Brewing Co Long Trip Saison (Packaged)

Source: <http://www.australiancraftbeer.org.au/>

## 'ORIGINS' BEER LAUNCHED JUST FOR QUEENSLAND

XXXX has launched a limited-edition beer to be sold in Queensland only. 'Origins' includes the name of a different Queensland town on each bottle with locations such as Townsville, Coolangatta and Rockhampton featured.

The beer is described as being crisp, low in bitterness and medium in body. It has a 4.2 per cent alcohol volume content. XXXX will sell the beer in Queensland only between the 26 October 2015 and February 2016.

Source: <http://www.ausfoodnews.com.au/>



## MISSING TOOHEYS RED LABEL?

Tooheys was the Official Sponsor for the 1992 Australian Olympic Team and the Tooheys brand beer labels (2.2 Lager Beer, Old Black, Classic Bitter, Draught, Blue Light Bitter and Red) all had the Olympic Sponsor logo in the top left corner.

Victorian member Gary McNair (688) noticed that all three sizes ie. 250, 375 and 750 ml labels had the same logo except Tooheys Red 750 ml label. Gary got in touch with the senior members of the club and found out that no-one had the label in their collection.

Has the Tooheys Red 750 ml label ever been printed with the Olympic Sponsor logo or the club members simply missed out on that label?



Can anyone shed a light on this matter? Does anyone have that label or seen that label?

Please get in touch with Gary McNair or any of the Committee Members if you have information on that elusive label.

## HISTORY IN LABEL

Victorian member Ross Smith (260) found a newspaper clipping which is reproduced below (unfortunately the name and date of newspaper is not known):

“Eric Smith has never tasted the beer behind the label.

The long-time Darwin resident owns a set of four original labels taken from the beers brewed at the Ellis-Kells brewery in Darwin in the early 1950s—Buffalo Bitter, Palmerston Dinner Ale, Darwin Bitter and 10 o’clock Lager.

Unfortunately, Eric never tasted the beers because he arrived in Darwin in 1953, shortly after they had gone out of production. Besides, he drinks scotch.

“I’ve no idea what they tasted like but apparently they weren’t the best,” Eric said. “I was given the labels a long time ago when I was manager of the Buffs Club in Darwin. As far as I know, they’re the only ones around. I had them wrapped in plastic a few years ago when one of them started to deteriorate. I intend to hang on to them now – they might be worth a quid or two one day.”

Eric, 73, was in Darwin when Carlton and Swan raced to start breweries here.

“Carlton started first and later Swan got going and built a bottling plant that ran until the breweries amalgamated,” Eric said.



## BEER COMPANY BROO RAISE \$10.5 MILLION IN SHARES

After a six week initial public offering, Victorian beer firm Broo has announced it has raised \$10.5 million and can now list on the ASX.

The move is part of broader strategy to target the biggest beer market in the world, China.

"We are very happy to say the least," said Kent Grogan, founder and CEO of Broo Ltd.

Grogan described the company's plan to expand into China and the reliability of the kangaroo logo on Broo's "premium but mainstream" products.

"We have partnered with Jinxing in China, the largest and last independently operated beer company. Next year they will be able to produce one billion cases of beer and given that it's all about supply in the beer industry, we've now signed a deal that gives us virtually limitless supply."

Grogan said that while beer companies such as Fosters have tried to enter the Chinese market previously, they have failed because they attempted to act on their own.

"Some companies have torn up a lot of money over there. We've got impeccable partners, as well as the kangaroo which is the second most recognisable symbol in the world after the Statue of Liberty," Grogan claimed.

Employing around 100 staff in Australia, Broo's local production is outsourced.



"Australia's beer market is very small compared to China's but it's lucrative. Our fastest and loudest revenue stream will be China initially but we will grow Australian offerings too," he said.

Grogan said he is keen for Broo to take on the Lion/SABMiller duopoly, especially as beer consumption is back on the rise.

"We would be the only Australian-owned brand in that space, so there is a great deal of opportunity there," he said.

Broo issued 52,500,000 ordinary shares at \$0.20 cents per share to achieve market cap of \$121.6 million.

Source: Bhakthi Puvanenthiran, SMH, 13 October 2016

## **BREWING VEGEMITE BEER FOR SCIENCE**

Is Vegemite more than a spread? Or can it be used to brew beer? University of Queensland researchers have put the theory to the test.

School of Chemistry and Molecular Biosciences researchers investigated claims that Vegemite and a similar product, Marmite, have been used to brew a cheap form of beer.

Vegemite and Marmite are iconic Australian, New Zealand and UK products made from brewer's yeast extract, and popular as spreads on bread or toast, and as ingredients in other foods.

Dr Ben Schulz, who co-wrote the paper with Science Honours student Edward Kerr, is a yeast researcher who also investigates the biochemistry of beer manufacture. He said it had been recently reported that Vegemite was being used as a yeast source for home brewing in Indigenous Australian communities where alcohol was banned.

“Vegemite is also banned in prisons in Victoria, Australia, due to its reported use in home brew alcohol production,” he said. “As the Vegemite production process would be expected to effectively sterilise the spread, it was unclear how the addition of Vegemite would benefit alcohol production.”

The researchers brewed Vegemite beer to understand the process, creating a product that looked like ginger beer, was safe to drink, but was bland with a Vegemite after-taste.

They found that they could not culture the microorganisms necessary for fermentation from the spreads, consistent with these food-grade spreads being essentially sterile. They then tested if the addition of Vegemite or Marmite could assist in fermentation when additional viable yeast was also present.

Fermentation did not occur when yeast was added to solutions containing only glucose, but progressed efficiently when Vegemite or Marmite were also added.

“Our data showed that home-brewed Vegemite beer could be easily made from sugar, Vegemite, and yeast - but not from just Vegemite and sugar, or sugar and yeast,” he said. “The Vegemite added the nutrients necessary for the fermentation process, but there are also many other sorts of food apart from Vegemite, such as fruits or ginger, that could provide those additional nutrients.”

Dr Schulz estimated the real-world cost of Vegemite beer as about \$0.09 per 375 mL compared with the retail cost of bulk commercial beer at about \$1.60 per 375 mL or home brewed beer at about \$0.27.

“Vegemite beer is therefore substantially cheaper than other readily available products,” he said.

Source: <https://www.uq.edu.au>

## PRANCING PONY CLAIMS TOP BEER AWARD

South Australia's Prancing Pony Brewery has won the pinnacle of awards at the International Beer Challenge (IBC) in London, with its India Red Ale crowned Supreme Champion Beer.

The India Red Ale was first awarded a gold medal, then the Trophy for Best Ale, before beating all the category winners to be named Supreme Champion Beer.

“It’s almost unbelievable that we have won the champion of the champions’ trophy for our India Red Ale. To be entering beers into an international competition and winning gold is spectacular but to see in print that our beer is considered ‘a world’s best’ is quite another thing. We are totally honoured and at the same time humbled by this experience,” Prancing Pony’s CEO Corinna Steeb told Beer & Brewer.

“Our customers tell us over and over again that the India Red is something special and we tend to agree. It’s a combination of getting the perfect hop flavour combinations together with a wonderful mix of malts that makes the India Red wonderfully balanced so even at 7.9 per cent ABV, this beer is very easy to drink and leaves long and lingering flavours.

“And just like our customers, the judges commented on the balance and harmony of flavours in this beer saying that it left a memorable taste impression even after tasting many other excellent beers.”

The IBC judges were impressed by the beer’s balance and bold but approachable flavours, which were ‘memorable enough to stand out in a field of very powerful, punchy beers’.

“It was evident from the judging that the standard was exceptionally high this year, because on several of the rounds I observed judges working on they really struggled to find a winner because the level was so high, and that carried forward to the trophy judging at the end of the day, where it was extremely difficult to separate the beers. I am certain we found a worthy Supreme Champion,” said Jeff Evans, IBC chairman.

Another big Aussie winner was Hawkers Beer, which was named Supreme Champion Brewery. While none of Hawkers’ five entries won a trophy, their average score was the highest in the competition.



The IBC attracts entries from more than 30 countries around the globe and from esteemed breweries like Weihenstephan (Germany), Deschutes (USA) and BrewDog (Scotland).

IBC judges include retailers, importers, publicans, brewers, writers and flavour analysts from the UK.

“This has well and truly put South Australian craft beer on the map and is true recognition for our totally hands-on approach to brewing,” says Steeb.

Source: Annette Shailer, The Shout, 09.09.2016

## **BUY - SELL - TRADE - SWAP**

- Garry McNair (688) wants Tooheys Red 750 ml with 1992 Olympic Sponsor logo and Tooheys Draught 750 mL for 125 years and Tooheys Classic 750 mL. He can offer Miller & Standard plus NZ old/commemoratives in return. His address is: 29 Prospect Hill Crescent, North Dandenong, VIC 3175

- Umit Ugur (603) wants to buy/trade labels/collections from Asia, Africa, Latin America and Oceania. His address is: 2 McGahy Court, Templestowe, VIC 3106 e-mail: uugur@tpg.com.au

## **OCTOBER MEETING PICTURES AT CARLTON BREWHOUSE**



Photos by Wayne Richardson

## DIFFERENT LITTLE CREATURES ON BEER LABEL

One of the veterans of Australian craft beer has decided it is time for a new look.

After all, everyone likes a special touch for a birthday.

To celebrate 15 years in the brewing caper Little Creatures has changed the appearance of its flagship beer, Pale Ale.

In the lead-up to the party the Fremantle-based operation threw a challenge to the local arts community to design a new label for its biggest selling drop.

The brief was ‘What does Little Creatures, Fremantle and WA mean to you?’.

Five artists had their short-listed entries displayed at the brewery’s port establishment with the public invited to vote for their favourite.

And it was the sight of seagulls feasting on chips – a common sight around the sea water-licked brewhouse – that was judged the best. As a result Graeme Pages-Oliver got his winning illustration put on two million Pale Ale labels.

Pages-Oliver, a 67-year-old printmaker from Darlington, captured the true spirit of the region.

“I wanted to incorporate elements that were quintessentially Fremantle, so I included seagulls, fish and chips, the Esplanade and the (local) Herald newspaper,” Pages-Oliver said.

“We lived in Fremantle from 2006-2010 while my son was attending John Curtin College of the Arts so the area holds plenty of special memories for me.”

The new labels will only be a limited release with the usual design to return later in the year.



## XXXX SUMMER BRIGHT

**Lion** has relaunched its *XXXX Summer Bright Lager* in a clear bottle in a move said by some ‘to prepare the company for life without Corona’. At the same time, a new mango-flavoured version – *XXXX Sumer Bright with Mango* – in a contemporary new look has been added to the brand portfolio. XXXX marketing manager Richard Knight said the brand refresh was an important step in connecting the beer to the ‘new generation’ of beer drinkers who drive long-term growth in the category. Although Australia’s flavoured beer sector is small – about 150,000hLper annum – it is growing significantly, showing a 25% increase on last year.

## BELGIAN BREWERY BUILDS 3 KM-LONG PIPELINE

Residents of Bruges, Belgium, are hoping they can “beat the system” by tapping directly into a beer pipeline due to be completed soon. The 3km-long pipe will pump beer underground from a city centre brewery to a bottling factory down the road.

Xavier Vanneste, heir to De Halve Maan brewery, got the idea when watching workmen laying cables under the streets’ cobblestones several years ago. Locals have requested taps in their homes before, but the plan was rejected by the brewery, with Vanneste claiming that the polyethylene tubes in the pipeline were “stronger than steel,” and any eager beer drinkers would find it next to impossible to tap into them.

Some 1,500 gallons (56,780 litres) of beer will be pumped from the brewery before arriving at a factory, where it can be bottled and shipped, according to the Wall Street Journal. Vanneste is forking over most of the money for the €4 million (\$4.56mn) investment, but some generous customers have taken the edge off the bill by putting their own money up just as well.

Twenty-one people signed up for a gold membership arranged by Vanneste, for which their €7,500 (\$8,550) investment will be rewarded with a lifetime supply of beer, assuming they drink only one bottle per day. A bronze membership, requiring a donation of €220 (\$250), earned patrons one 25-ounce (740ml) bottle of beer every year for the rest of their lives.



The brewery’s truck drivers might not be too keen on the pipeline, though, as they will no longer be required to transport the beer from the brewery to the bottling factory. As central Bruges moves towards its goal of becoming completely pedestrianized in the future, Vanneste’s rivals at the Fort Lapin brewery may need to start laying pipes soon too.

Above ground, pipelines are already a thing in Germany, where beer is brought into Oktoberfest tents through tubes, and in the US, where a Cleveland brewing company pumps beer across the street to a local bar.

One resident of the Russian Urals city of Chelyabinsk made waves last month when he installed a personal beer pipeline that runs from a beer store, located on the ground floor of his apartment building, to a tap in his kitchen. The idea started off as a joke, but Andrey Eremeyev, a professional mechanic, managed to make his dream come true by convincing the owners of the store to provide him with his personal beer pipeline, giving him unlimited access to his favourite drink.

## AMPHORA-AGED BEERS: THE NEXT SMALL THING?

Renowned for his traditional lambic production at Brasserie Cantillon in Brussels, Belgium, Jean Van Roy found inspiration during a blind wine tasting a few years ago, prompting him to take his brewing a few thousand years further back in time.

Some of the Italian wines he sampled had been matured in amphorae, ceramic fermentation vessels dating back to the Neolithic period, and Van Roy was intrigued by the complexity and minerality imparted by the ancient technique. Naturally porous like the wooden barrels more commonly used in aging beer, amphorae provide a place for bacteria to reside while allowing micro-oxygenation to occur. Unlike wooden barrels, amphorae do not contribute tannins or resins into the finished product, but instead offer an earthy mineral character and robust mouthfeel, which winemakers have been harnessing for years.

Van Roy's not alone in his experimentation. Opening its doors in July of 2013 in Omaha, NE, the owners at Benson Brewery found inspiration in Cantillon's amphora project and wasted little time setting up a small-scale program of its own. It didn't take much convincing when co-owners Ryan Miller and Andy Elliott approached potter Dan Toberer about making amphorae for their own historical foray.



A home brewer himself, Toberer jumped at the opportunity to build a few 40-gallon pots for the experimental trip back in brewing time. Toberer sourced a durable red stoneware clay and built each pot in six sections before firing them at high temperatures to ensure the smallest possible pores in the unglazed amphora walls.

Mashing in October of 2014 at a high temperature to increase complex sugars,

Elliott produced a wort of barley, wheat, rye and oats to a gravity of 1068 before conducting primary fermentation in a stainless-steel fermenter. He then racked the beer into two amphorae and a pair of neutral French oak wine barrels for aging. After a planned six months of aging, Elliott intends to blend his four options into a final beer for a limited bottle release.

While the results of his first ancient ale have yet to be tasted, Elliott is already preparing another pair of amphorae to come online. He's hatching plans for both primary and secondary fermentations in the amphorae for braggets, or honey-sweetened ales, and beer/wine hybrids, and for a beer fermented with native Nebraska-harvested yeast.

Though Van Roy's Spanish-sourced amphorae are currently in their second use, he has yet to release an amphora-aged lambic. The tastes "are too strong, metallic, earthy and unbalanced," he says. "The problem is coming from the too-long maturation in clay pots [14 months]." After it underwent primary fermentation in the clay, Van Roy blended his first

iteration of the beer with barrel-aged lambic and will mature future beers in the amphorae for only a few months. “I bottled the beer two years ago. The taste evolution is going on the right way, and I hope to reach the right balance in the next few years,” he says.

While Cantillon and Benson have yet to release any of their amphora experiments, other breweries in Europe and the United States have also worked with clay fermentation. Cleveland’s Great Lakes Brewing Co. worked with the University of Chicago in 2012 to produce an “authentic” Sumerian beer based on the original recipe recorded in the hymn to Ninkasi, the Sumerian goddess of beer. Made using only rudimentary tools and fermenting in clay, the beer was used for educational events, while a “modern” version of the same beer was also produced on the brewery’s stainless system, says Great Lakes’ Marissa DeSantis.

Italy’s Birra del Borgo and Baladin, in collaboration with Delaware’s Dogfish Head Craft Brewery, and Colorado’s Trinity Brewing Co. along with Black Fox Brewing Co. each released an amphora-aged beer in 2012. Trinity and Black Fox’s Little Death Ride was a clay-aged super saison brewed with a Mayan-themed ingredient list. Food-grade clay was added to the beer’s secondary fermentation for two weeks in a method not unlike dry-hopping, says Trinity’s Jason Yester. “The clay was really what tied the beer together,” says Yester, who noted an earthy character and palate dryness derived from the clay.



“You can get a lot of complexity by the gain of minerality from terra cotta,” says del Borgo’s Leonardo Di Vincenzo, who now has 10 800-liter amphorae in use. “The oxygen exchange is huge, giving a really interesting oxidative character to beer.” Di Vincenzo’s beer, Etrusca, was fermented in amphorae for six months before release and is one of several clay-aged beers that he now produces.

Van Roy sees clay-aged beers as a trend that may grow in popularity, though perfection of the technique is still in the future. Elliott agrees. “It’s definitely in the experimental stage and is one of the fun parts of being a brewer,” he says.

Though amphora aging may become the next big thing among beer enthusiasts, the expense and learning curve will dictate that the method remain small-scale for quite some time.

Source: Article by J. Wilson, [allaboutbeer.com](http://allaboutbeer.com)

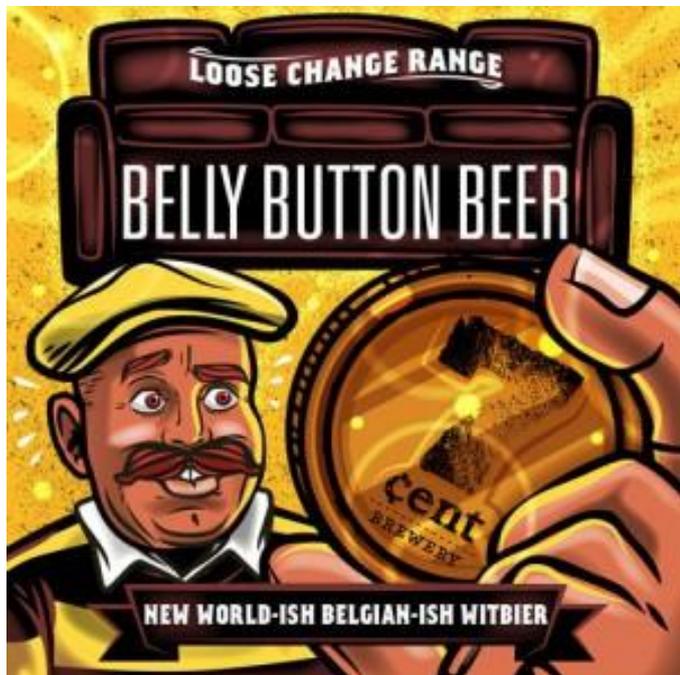
## BELLY BUTTON BEER!

7 cent Brewery is pleased to announce the launch of Belly Button Beer, a truly unique brew which will see first light at the 2016 Great Australasian Beer SpecTAPular (GABS).

Perhaps the first beer in the world fermented from yeast captured from the brewer's belly button fluff; there will be a little bit of 7 cent in every glass.

Some say why? We say why not?

The process of isolating our own yeast strain involved swabbing samples of each of the brewer's belly buttons and getting our full science on by streaking out the samples on agar plates. After allowing the plates to incubate, we found all sorts of interesting things growing, including what appeared to be colonies of yeast. Positive controls were used to help us identify yeast colonies and negative controls were used to ensure our techniques were sterile. We selected individual yeast colonies and grew them up until we had pitchable quantities for trial batches.



Tasting the sample batches from each brewer was great fun and we selected the one that we thought had the best character as our GABS beer. We then grew the selected yeast strain to a pitchable quantity for an 800L batch.

Can you guess which brewer it came from? Bakes? Bousa? Doug?

The beer itself is in the style of a new world-ish Belgian-ish Witbier with fresh orange zest and toasted coriander seeds. The yeast exhibits qualities of Belgian beer with the key

characteristics being spiciness, clove and light banana esters. The orange zest and coriander seeds were used to help complement the yeast and a calculated amount of Riwaka and Mosaic hops were added to increase the citrus qualities and give it a refreshing hop kick. Four different grains were also used to add both body and complexity including: barley, wheat, oats and rye.

The inspiration for this beer arose a couple of years ago when Rogue produced their Beard Beer fermented with yeast captured from the brewer's beard. We tried the beer and instantly started talking about other places you could capture yeast from. We are really interested to see if the idea of drinking something that originated from a brewer's belly button is too much for even the most hardened beer geek. Once you get used to the idea that yeast is yeast no matter where you get it from and that the water we drink is really recycled dinosaur urine, then you can just sit back and enjoy the beer.....in theory.

Source: <http://7cent.com.au/>

## BEER GLASSWARE: FEATURE OR FUNCTION

Specialty glassware still isn't essential, but it has been proven to have an effect on the flavour and aroma of beer and wine through a scientific study out of Japan. Kohji Mitsubayashi and his team infused a mesh sheet with ethanol detection agents and then used a special camera to detect what escaped from a variety of glasses at different temperatures.

The study showed that some glassware, specifically the standard wine glass, acted as a trap for the gaseous ethanol around the edge of the glass to keep it incorporated into the flavour while preventing it from interfering with the aroma. Preventing diffusion, when possible, is paramount to having the optimal flavour experience with your beer or wine.

“Bearing in mind the flavour enhancer properties of ethanol, this work provides an unprecedented image of the claimed impact of glass geometry on the overall complex wine flavour perception, thus validating the search for optimum adequation between a glass and a wine.” – Régis Gougeon

This proves that the shape of your glass does influence the way that beer and wine tastes by limiting the diffusion of the gaseous ethanol. Luckily, beer has a leg up on wine in this contest because of its head. When poured properly, the head of a beer protects the intended flavour and aroma, so why not use a piece of glassware that promotes head retention? A large bulb in a glass with a narrower mouth above it promotes head retention, traps more gaseous ethanol and directs the aroma right to where you want it. Different beer styles favour different glassware types to showcase their strengths, but functionally there's some common ground.

The study also displays how temperature can change the taste and aroma of the beer both at the time of serving and while drinking. This is where a glass with a stem comes in. With a stem, you aren't forced to grip the glass with the entire palm, which transfers much more heat than you'd think. Craft brewers are definitely paying attention to glassware! Left Hand Brewing Co's collaborated with Rogue Ales and Spiegelau to create a new glass specifically for stouts to more perfectly showcase their famous Milk Stout!

I'm sure you've also heard about the IPA glass, collaboration from Dogfish Head Craft Brewery, Sierra Nevada Brewing Co. and Spiegelau created to enhance the hoppiest of IPAs. Brewery Ommegang hasn't gone as far as creating their own glasses, but if you check out their store you can see that each of their flagship beers is represented by a specific type of glassware. It's not all about the branding as some may think. Each beer is associated with a different glass because each beer's strengths are accentuated by that style of glassware.

Who could forget about Samuel Adams and the Boston Beer Co. with their highly recognizable and well-reviewed Boston Lager Pint Glass which retains the optimal features outlined above, and even has laser etching at the base of the glass to promote bubbles and aroma release.

Source: Article by Don Powell, <http://www.craftbeer.com/>

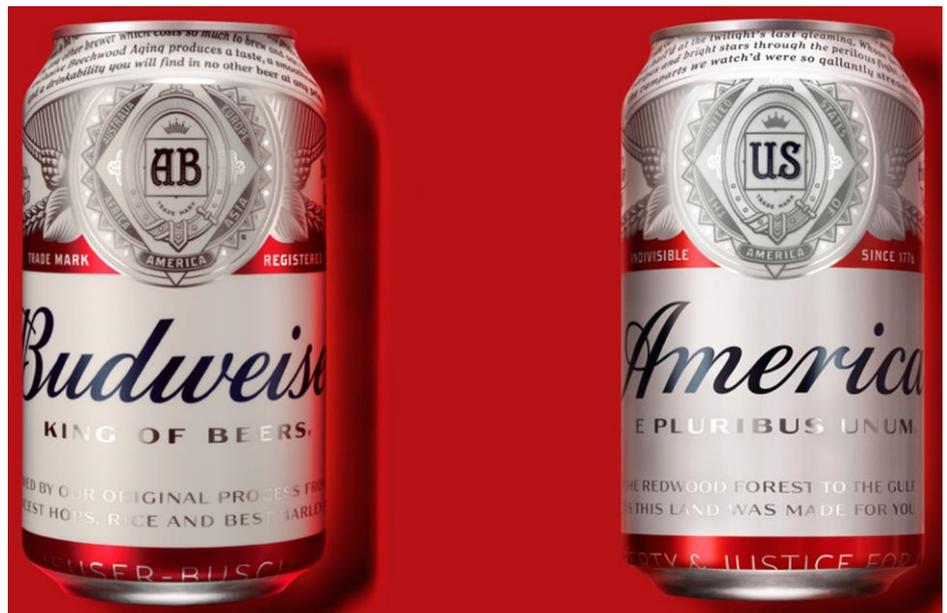
## BUDWEISER RENAMES ITS BEER “AMERICA”

Until the November election, Budweiser is swapping out everything on its can—including its own name—to be as patriotic as possible.

With the backdrop of the Olympics and a comically botched election, this summer is bound to be what Ricardo Marques, a vice president from Budweiser, calls "maybe the most American summer ever."

So Budweiser is going to potentially ingenious, potentially absurd branding extremes. The company has kept the same can you already know, but when you look closely, you'll realize that it has swapped out its own name, "Budweiser," for "America." That's right; Budweiser has renamed its beer America for the summer. "We thought nothing was more iconic than Budweiser and nothing was more iconic than America," says Tosh Hall, creative director at the can's branding firm JKR.

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It's pretty obvious what Budweiser is doing here. Summer is peak beer-selling season—the entire industry sees a double-digit boost. Since 2011, Budweiser has released special summer-edition cans that feature images such as the American flag and the Statue of Liberty, upping the ante on its red-white-and-blue packaging with a full salute to patriotism—as a nod to Memorial Day, July Fourth, and the quiet American dream of drinking a beer in your backyard while charring various processed meats.

But this year, Budweiser is going even further. The summer cans and bottles will run through the November election—which is to say that for seven months, every Budweiser sold in the U.S. will read "America."

Source: [www.fastcodesign.com/](http://www.fastcodesign.com/)

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## **MEETING DATES FOR 2016**

VBLCS meetings are held at the German Club Tivoli, 291 Dandenong Road, Windsor, Melway Ref. 58 G8.

Meeting dates for 2016 are:

February 14  
April 10  
June 12  
August 14  
October 9 (Carlton Brewhouse, Abbotsford)  
December 11

NOTE: As a general rule the meetings are held on the second Sunday of even numbered months. Starting time is 1.00 pm although many members come earlier for socialising.

