



May 2010 Newsletter

Next Club Meeting Sunday 16th May @12.30 pm

THE PRESIDENT'S REPORT

Welcome to this month's Newsletter.

We have organised to have the Stout Extravaganza at Bells Hotel on 4 July 2010 from 10.00am with entries being accepted until 11.00am so that we can get an early start to the competition as it continues to grow each year. We are going to register the event as a BJCP sanctioned competition. So if you have not made a Stout, now is the time to make something that is not too strong or along the lines of an imperial stout. At our Committee Meeting this week we organised to have a brew day at my home in Brunswick. The date is set for Sunday 27th June 2010 from 9.30-10.00am onwards with the aim of mashing in around 10.00am. I am going to brew an ale. I haven't thought too much on style yet. It will probably be something like an ESB as we will keep a portion of it for the AGM. I will have around 100litre available to people. If you want some of it let us know. There will be a BBQ lunch bring your own meat, I will provide salad and bread.

I would like to relay a beer story. After the last Fed Square I was in Beer Deluxe and they had a Moo Brew Imperial Oak Aged Stout on tap. I have a flyer that I will bring along to the meeting. I will try and get it into the next newsletter for those who are able to attend. This Stout was priced at 10c per millilitre so that meant that a 280ml glass cost \$28.00! Ferg's neighbour Nat was in the bar and he was keen to try it. I tried to talk him out of it but he was very keen and he purchased one anyway and shared some with me. It was an extremely deep and rich very strong well brewed and a wonderful imperial stout. If you have recently brewed a batch of imperial stout for say 15litres, then that makes your stout about \$1,500 worth of beer at Beer Deluxe.

Just a normal starting time this meeting 12 noon. See you there.

Damian



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THE NEXT MEETING WILL BE AT THE NAVAL ASSOCIATION HALL, GRAHAM STREET, WEST FOOTSCRAY (OPPOSITE THE YMCA) MELWAYS 41 J3

Club Diary

16th May 2010

Stout comp

20th June 2010

Pale ale comp

27th June 2010

Brew day for AGM at Damian's
(details next newsletter)

18th July 2010

Annual General Meeting.
Christmas in July feast.

In Planning

- Day out at the local taphouse
- Brew day at Tooberac
- Russian stout ANHC club night

Coming Events

16th May 2010

British Ale Competition

21st & 22nd May 2010

Beer & Brewer Expo
Fed Square

4th July 2010

Bells Hotel
Westgate Brewers
Stout Extravaganza
(entry forms out next week)

1st August 2010

Wort Hogs Pale Ale Mania

28th to 30th October 2010

Australian National Homebrewing
Conference, Melbourne.

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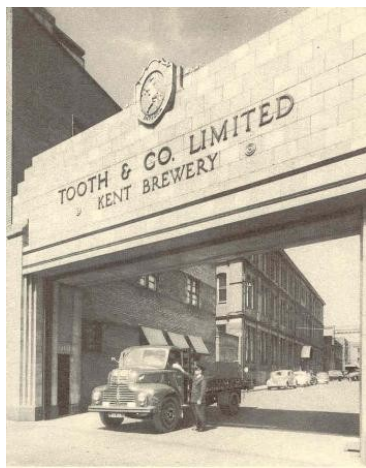
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Westgate Brewers is committed to encouraging responsible drinking
REMEMBER– If you Drink and Drive-You're a Bloody Idiot

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Kent Brewery

Damian's comments in last month's newsletter on the striking of Carlsberg's brewery workers, who are now only allowed to drink beer only during their lunch breaks, prompted me to run this extract from the [oral history of the Kent Brewery](#).

It gives a fascinating insight into what working life was like in one of the big Australian breweries. The brewery was closed in 2003.



6.3 From a Wet Brewery to a Dry Brewery

Up until the late 1970s, Tooth and Co. ran a 'wet' brewery. Each employee was entitled to at least three schooners of beers per day, one at each of their breaks – morning and afternoon 'beero' and at lunch. The beer was issued in exchange for a token or ticket issued to employees weekly.

There were several bars over the site where employees could take their 'official' daily allowance of beer. Three bars were set up for production and maintenance employees; in Irving Street, in the canteen and another nearby for the Foremen. Administration employees were able to have their beer in the canteen.

"Drinking was certainly the culture of the place. Another thing that I noticed when I started here was all the guys were big guys, they had big beer bellies. In those days they wore grey overalls usually unbuttoned to the waist because they couldn't pull them up any further...all the guys used to seem to walk backwards, leaning backwards rather than straight...lot of guys would get a beer at one bar and knock that back and then walk to another bar and then the other, so it wasn't infrequent that the guys would be drinking three schooner sized glasses of beer in a meal break. It was only two or two and a half hours and they would be back again and into it again. In hindsight its amazing that not more people injured or killed..."

Stuart Green CUB OH 2 Side A - 547

John Collier pointed out that there used to be a good trade in trafficking beer tickets. Anyone that didn't want their beer ration could sell it on or give it to one of their thirstier comrades.

25

Needless to say, there was a lot 'unofficial' drinking going on at the brewery. As well as drinking more than the daily ration, kegs were regularly rolled off the line and tapped. The 'honey pots' as they were affectionately known, were dotted around the whole site and workers helped themselves to a glass as often as they pleased.

From the early days this unofficial drinking was notionally done under the threat of sacking or severe reprimand. Yet in practice the existence of 'honey pots' was met with a blind eye by many supervisors, Foremen and management.

"And of course there was the honey pot down in the cellar – The Cooper working in the cellar was home and hosed all day. That Cooper's job, first thing in the morning was to set aside four 18 gallon kegs for the honey pot – fresh beer for the honey pot was the priority...[but] when the Head Brewer came around, Mr Wyndham, [the keg] was pushed aside – no one drank when he came around at 10.30 every day."

Jack Rutledge CUB OH V1 - 23.20

The extent of drinking on the job meant that many workers developed a tolerance to the amount of alcohol they could consume while continuing to work.

Another worker, a forklift driver named 'Pickles' was given a wide berth by workers before his first drink of the day – he was dangerous to be around before he had calmed his nerves with four or five beers. After this early morning dose he was known as one of the best drivers at Tooth's.

While drinking was an accepted part of the work culture at Tooth and Co., by the early 1980s it became obvious that drinking on the job had many far reaching effects both on the company's operation and the health and safety of their workers. As well as putting themselves in danger at work, their drinking also affected their personal lives and their families.

In 1981, Kent Brewery became a 'dry' workplace. Bars were closed and a zero alcohol tolerance was instituted.

The decision to make the brewery dry was not uniformly popular amongst the workers and some fought it vigorously. Many of the older workers saw their beer allowance as paramount to an award condition – they felt that the more they drank the more money they made.

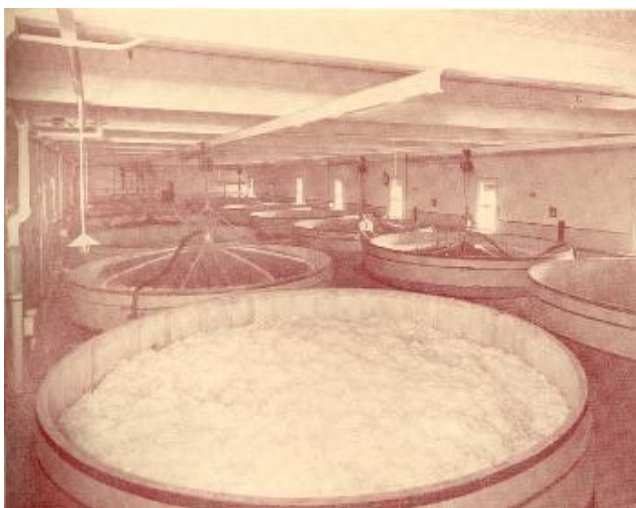
As a compromise, instead of making beer available for workers to drink on site, the Unions negotiated with management that workers would be given an allowance of a carton of beer fortnightly with their pay.

...and a slightly disturbing admission.

John Collier worked for some time in Fermentation and Filtration at the time when the ale brews were fermented in huge open stainless steel tanks with cooling coils at the bottom.

"We were filtering the product that went into the kegs and also had to look after fermentation. We knew a type of beer was coming over to us...so we knew how big the brew was to be and the brewing program for the day...we blended two brews together in these big open swimming pools...we were doing 'ales', top fermenting beers...the yeast used to grow up the top and would eventually overflow...we skimmed the yeast with a funnel into trolleys to be used again. Being open vessels we did get birds that dropped into brew – it gets pasteurised so anything that is there is not going to hurt you."

John Collier CUB OH 13 Side B - 504



AUSTRALIANS WIN AT WORLD BEER CUP

From beernews.com.au

Three Australian brewers were among the medal winners at the 2010 World Beer Cup announced in Chicago over the weekend.

Lion Nathan's Malt Shovel Brewery won gold for its New Norcia Abbey Ale, Sydney's Redoak won silver for its Redoak Bitter and Ballarat's O'Brien Brewing won silver for its gluten-free O'Brien Brown Ale.



The Australian contingent joined breweries from 18 other countries to claim medals in what this year became the world's largest-ever commercial beer competition.

This year, 642 breweries from 44 countries and 47 US states vied for awards with 3,330 beers entered in 90 beer style categories. The entries in each category were eligible for gold, silver and bronze awards. Judges presented a total of 268 awards.

The 2010 World Beer Cup eclipsed the record set by the Great American Beer Festival (GABF) to become the largest commercial competition ever. There were 3,308 entries judged in the 2009 GABF, compared to the 2010 World Beer Cup's 3,330 entries judged.

"Brewers from around the globe participate in the World Beer Cup to win recognition for their creativity and brewing ability," said Charlie Papazian, president of the Brewers Association, the US-based trade association that has put on the competition every two years since 1996.

"For a brewer, a World Beer Cup gold award allows them to say that their winning beer represents the best of that beer style in the world."

Jamil Zainasheff, Roger Protz, some other guy.....and BEER.



Friday May 21 12-4pm and 5-9pm The Atrium
(Public sessions)

Saturday May 22 11am - 5pm River Terrace
(Public session)

Ticket Prices for Public Sessions:

Full price \$26.75

The tasting glass is 200ml. Tastings are expected to be sold to you direct from the Exhibitors, for cash, without a tasting ticket scenario. Tastings are expected to cost approximately \$2 for a 100mL sample. Take you tasting glass and sample over [100 beers](#) from Colac to Cairns and from Germany to Thailand! The Expo is regionalized to make it easy for you to navigate your way around from State to State and Country to Country.



I've heard that some Westgate Brewers are attending the Friday evening session so that might be a good one to go to if you are undecided.

Setting Sail

By Willie Simpson

It's always sad to hear about a brewery closure, more especially when it's the Sail & Anchor hotel in Fremantle, where the whole craft beer revival kicked off 26 years ago. While no official announcement has yet been made, Good Living was informed recently that the in-house brewery will be wound down and closed within weeks.

It appears that owners Australian Leisure and Hospitality group – a joint venture between Woolworths and the Mathieson family – simply aren't interested in being brewers and want to concentrate on running their portfolio of 270 hotels, including 17 in Western Australia.

In the medium-term, the brewing equipment will stay in place while the Sail & Anchor's house beers, including Fremantle Pilsener, Sail & Anchor IPA and Brass Monkey Stout, will be produced elsewhere. Somewhat paradoxically, a new low-carb brand Sail & Anchor Dry Dock – produced by WA brewer Gage Roads, which is 25 per cent-owned by Woolworths – was rolled out recently across Woolies' considerable chain of bottle-shops.



In many ways, Woolworths has followed a similar path to Carlton & United Breweries who previously owned ALH and briefly dabbled with a stable of brew-pubs which, in the early 2000s, included the Sail & Anchor, Gunn Island Brew Bar and 3 Degrees in Melbourne, and Oxford 152 in Brisbane. Soon, none of this quartet will have survived as a brew-pub.

Of course, there's a certain emotional attachment to the "Sail" where the first so-called "boutique beer" flowed back in mid-1984. The pub was then part of the Matilda Bay Brewing Company started by Phil Sexton and partners, and some basic brewing equipment was installed while they were building a more substantial plant in nearby Nedlands.

As Sexton tells it, the original Matilda Bay crew wasn't having much luck convincing publicans to commit to buying their beer, so they bought their own pub. The Freemasons Hotel – as it was called – was in liquidation and was about the only pub they could afford at the time.

Anchor Ale was the first beer brewed at the Sail & Anchor and Sexton recalls that it was "a dark, copper-coloured, traditional ale". By the time the 1987 America's Cup challenge was held off Fremantle, the Matilda Bay Brewing Company was well and truly up and running and the "Sail" was a brilliantly successful shop-front for this country's first boutique brewer.

By 1990, Matilda Bay had been acquired by CUB, along with their handful of hotels in the west, including the Sail & Anchor. The reputation of the house beers was still strong throughout the 1990s, particularly under the brewing team of Peter Nolin and Bill Hoedemaker who, significantly, left to start up the Gage Roads Brewing Company.

By then the Sail had largely been eclipsed as Fremantle's premium beer venue by Little Creatures Brewing, who set up shop in a large hangar across the way. Wood-fired pizzas and edgy new beers drew the crowds and the Sail started to look decidedly dated. In 2005, the ALH group changed hands and the Woolworths-Mathieson family consortium became the long-running brew-pub's new owners.

When I last visited Fremantle a couple of years ago, the contrast between the two craft beer venues couldn't have been more stark. Little Creatures was packed to the gunwales and as I ordered a pale ale the barman told me I might have to wait upwards of an hour for a pizza order. So I drank my beer and wandered over to the Sail where a dozen or so punters were scattered around the bar; my beer and food order arrived quickly enough but the whole experience was less than memorable.



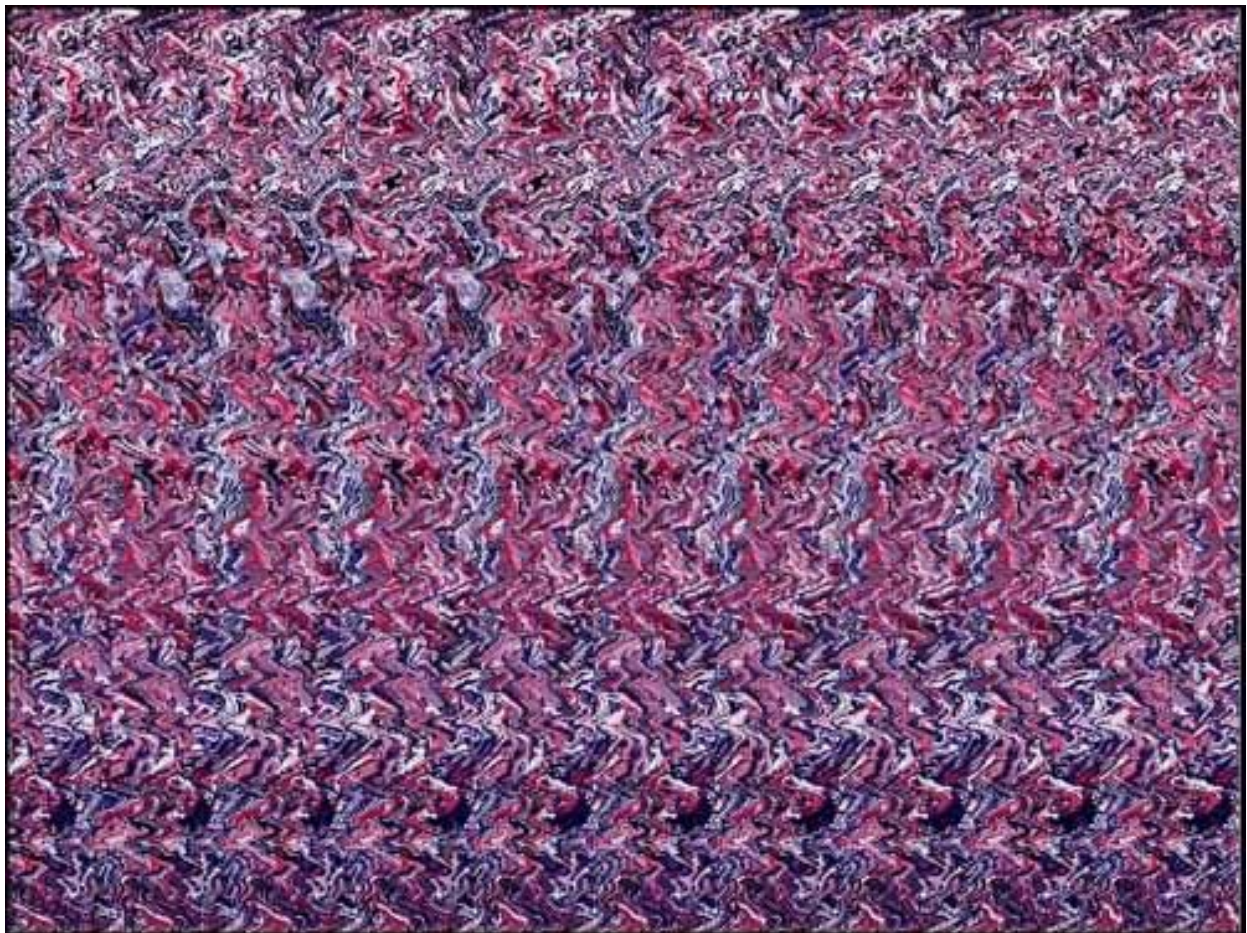
It's possible things may change but for now the Sail & Anchor brewery has been dry-docked.

Puzzle Page

If you do the magic eye technique on the picture below, there is no hidden image. The bottles will take on a 3d appearance though, and if you are doing it right, there will be 7 bottles rather than 6.

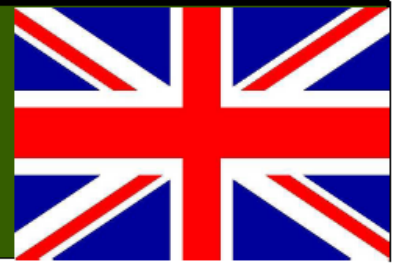


Ok the next picture uses the same magic eye technique as above and does contain a hidden image. The first person to approach me at the next meeting with a description of the hidden picture, and the word contained within it, will get a bottle of my latest overly hopped American Pale Ale.





British Ale Competition



The Melbourne Brewer's British Ale competition was inspired by the many fine ales originating from the United Kingdom. Beers such as the bitters, brown ale, Scottish ale, Irish Red and now Barley Wine, Scotch Ale and Old Ale.

When: 16th May 2010 from 1:30pm

Where: Oscar's Ale House, 7 Bayview Road,
Belgrave, VIC 3160 Phone: 03 9754 8002
Melways Map Ref. 75 G10

Prizes for 1st, 2nd and 3rd in each category.



Styles and categories:

Category 1 : Mild, Northern English Brown, Irish Red and Scottish Ale (80/-)

Category 2: Ordinary bitter, Best bitter and Extra Special Bitter

Category 3: English Barley Wine, Strong Scotch Ale and Old Ale (English Strong Ale)

Entries can be dropped off at The Brewer's Den, Greensborough Homebrewing and Grain and Grape or on the day of the competition.

Please visit www.melbournebrewers.org for details of how to register and the style guidelines.

Instructions for entry

This year there are some important changes to the way you enter the British Ale competition.

Step1: Register Online

You will need an account on [this site](#) to enter.

Your information will be kept private and will not be distributed.

We may use the information to contact you regarding this competition and others in the future.

Step 2: Enter Online

Submit the information about your beer, and you will be directed to the PayPal website to pay for your entry.

You must submit one entry form per beer, and you'll have to go through the payment process for each one (sorry, but time pressures got the better of us. In future we'll provide a bulk payment option).

If, for some reason you drop out of the payment process before completing the payment, you can restart the payment from the **My Account->My Entries** menu.

Step 3: Print out your label

When you return from the PayPal website you will have a barcode displayed on the return screen. Please print this out and affix it securely to your entry. This is our only reference to your entry.

Make sure you affix the barcode as well as the number printed below it.

We recommend that you use clear sticky tape to completely cover the label on a dry bottle to make sure that it is intact when it gets to us.

You can also reprint your label using the **My Account -> My Entries** menus.

Step 4: Drop your entry off at your closest drop off point

You can drop your entries off at The Brewers Den, Grain and Grape, Greensborough Homebrewing and Oakleigh AHB, however they will have been instructed to not accept payment in-store.

Step 5: Join in the fun!

Feel free to join us at Oscar's Ale House on **Sunday May 16th** for a day of fun while we judge the entries. We'll be starting the day at 1.30pm, and probably finishing up around 5pm. Oscars will be open for business, so you'll be able to enjoy a few fine ales, and if you're lucky there may even be some homebrew after the judges have done their bit..