



JASON CRAWLEY'S FANTABULOUS IMPERIAL SHAKER

Well, this contraption can only be described as fantabulous. Thanks to respected industry veteran — and number eight on last year's *Australian Bartender Most Influential List* — Jason Crawley, you can now get up close and personal with a bit of bar machinery that existed 200 years ago. Known then as an Imperial Shaker Machine, Crawley has faithfully reproduced the machine using a detailed drawing that dates back 200 years, and is in the process of selling the machines to collectors and bar geeks-extraordinaire.

It has been a real passion project for Crawley, some five years in the making. "As having made my career in the drinks industry, being born in a steel city of Sheffield and to honour my grandfather's steel working life, this has been a dream come true," he said.

Crawley's Imperial Shaker, as it's called, is operated by turning a hand-crank which in turn shakes the four, silver-plated 'in copper' cocktail shakers. It stands some six feet tall and is clothed in a cool, British racing green colour.

Like it so much that you want one of your very own? You can pick one up directly through Crawley for \$16,500.

To find out more about this lovely contraption, email him at jason@crawleys.com.au.



MEET THE NEW FAIRTRADE SPIRITS IMPORTER

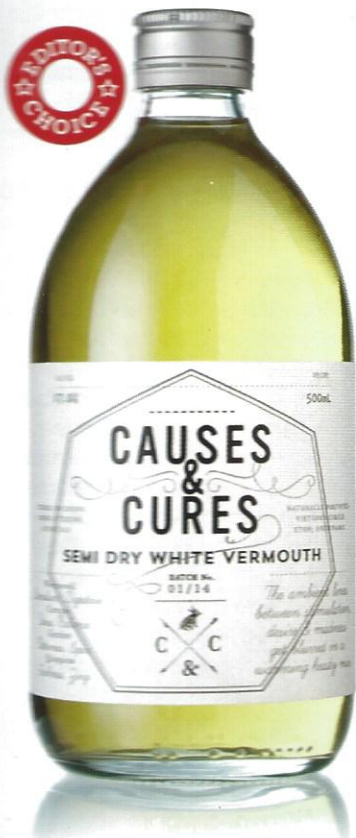
There's a new spirits importer starting up in Australia: Noble Spirits. Owned and run by Gregoire Bertaud (who you may have met when he was working with Bacardi Lion), Noble Spirits are the first distributor to bring in fairtrade spirits brand, FAIR Spirits, to the country.

Bertaud, who has worked in the industry in France, the UK and Australia, has currently got stock of the FAIR Quinoa Vodka. The vodka is made and bottled in France using quinoa grown in Bolivia from a cooperative of small, independent producers, who use organic farming methods to produce the quinoa seeds. It's picked up more than a few accolades already, with a platinum medal from the Chicago Beverage testing Institute and a gold medal from the San Francisco World Spirits Competition among others.

Noble Spirits have also taken stock of FAIR's Caribbean rum, and a goji berry liqueur and a coffee liqueur — all of which use fairtrade-certified ingredients — are on their way.

2.5% of FAIR Spirits' turnover is returned to fairtrade producers, to assist in financing local development initiatives.

For more information visit noblespirits.com.au or email info@noblespirits.com.au



NEW VERMOUTH HITS OZ — IT'S BIODYNAMIC

Thank goodness vermouth appears to be getting its time in the sun. We recently reviewed a number of sweet vermouths in the mag (a whopping eight different brands), and now we've seen a new Aussie semi-dry white vermouth come across our desks.

It's from Hippocampus Memorable Drinks, is small-batch and made right here in Australia. They use biodynamically grown viognier grapes, which are hand-picked and fermented using wild yeasts: this is some seriously cool stuff. Included among the botanicals are wormwood (naturally), gentian, Seville orange and juniper.

For more information contact lje@hippocampusdrinks.com.au

IN BRIEF

Researchers have discovered for the first time that a bacteria has moved from human skin, to the bark of a grapevine. It is named after Frank Zappa, and causes human acne. Perhaps beware of pimpley grapes.

Esquire magazine has warned of an impending whiskey drought: due to an unforeseen explosion in demand over the last ten years, they highlight concerns that soon distillers will be "scraping the bottom of the barrel".