

~~DEBATES~~
P8 2ND APRIL 2018 (G)

IN BRIEF

Cheers to new brew

A microbrewery is coming to Dandenong.

Greater Dandenong Councillors unanimously supported the application for 5 Bennet Street at their Monday 26 March council meeting.

The site is in an industrial zone and the new business won't change the existing building exterior.

"The proposal will include an area for beer production to the rear of the building as well as an area to the front of the site for the sale and on-site consumption of the manufactured product, tastings and food consumption," the officers' report said.

Beer manufacturing will take place between 7am and 4pm, Monday to Thursday, and 7am and noon on Fridays.

"Some processes that do not require human activity will continue outside of these hours," the report said.

The applicant plans to make about 1400 to 2100 litres per week, or 72,800 to 109,200 litres a year.

Liquor sale and consumption will take place between 3pm and 9pm on Thursdays, noon to 11pm on Fridays and noon and 6pm on weekends.

The applicant proposed a maximum of 75 patrons on-site at any given time.



An artist's impression of the brewery.

Cheers! Celebrity businessmen to open brewery

By Casey Neill

Eddie Maguire and Gerry Ryan are bringing a \$10 million brewery to Dandenong South.

Greater Dandenong Council gave the green light to the project at 16 Jayco Drive at the Monday 9 October council meeting.

Jayco founder Mr Ryan watched on in the gallery.

He later told the Journal that a few other local people were involved in the commercial brewery, as well as Maha chef Shane Delia and Collingwood Football Club president Maguire.

"The beer will be flowing by April," Mr Ryan said.

It'll be known as Brick Lane in a nod to the London brewery street and Melbourne's laneways.

"What we're doing is a tasting room there as well and some function space," he said.

"Today breweries are very popular places to visit so we're offering a range of food as well.

"It's a very exciting project.

"We've already got some international contracts to export beer.

"We want it to be one of Dandenong's local tourist attractions and also known for making

world-class beer."

Mr Ryan said Brick Lane would be brewing a pilsner, a lager and another variety yet to be decided.

The project will create about 30 jobs in the brew house and in hospitality.

The 1.42 hectare brewery site is on the corner of Imagine Way, at the entrance to a newly-developed industrial estate.

The planning application proposes opening seven days a week, 11am to 10pm, with a maximum capacity of 50 guests.

Boutique beer draws customers to visit and return to this hotel. **Geordie Cowan** reports

Pulling beer and patrons

BEER doesn't come any fresher than the brew created at Doveton's Brownstone Micro Brewery.

"It's straight from the tank, to the tap, into the glass and into your mouth," brewer Steve Henderson said.

"(Brownstone) doesn't package its product, doesn't make kegs. It's not put on a truck and moved around or into a warehouse."

Brownstone may only have been born late last year when Atura Hotels bought the former Chifley Hotel in Princes Highway, but Mr Henderson said it "had a bit of history behind it".

Built six years ago, as



the one-time Coldwater Creek Tavern, the 500-litre brewery was one of Greater Dandenong's first micro-breweries.

Now Brownstone has developed a pale ale, a scotch ale and a cider to go with its pilsener, the recipe of which has been associated with the brewery since day one.

"We started brewing with a strong focus on quality," Mr Henderson said.

"The pilsener runs all the time but because there are two serving tanks, we have the flexibility to change things around and have something different every time someone comes into the place."

Atura Dandenong general manager Lisa Parker said the brewery was a "fantastic point of difference" as a hotel.

"The general expectation of dining in hotels is not overly well received, but having the informal dining on site has been a fantastic attraction for our guests," Ms Parker said.

Atura has introduced a Brewcation package which

has been designed predominantly for locals wanting to escape close to home.

A weekend getaway package, it includes overnight accommodation, buffet breakfast and craft beer tasting paddles, which are a great way to sample a few different beers in one sitting.

For more information, visit aturadandenong.com.au

Above: Brownstone Micro Brewery in Dandenong with food and beverage supervisor Shane Ramatoaul testing the brew with Atura Dandenong general manager Lisa Parker, also at left.

Pictures: VALERIU CAMPAN



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— ATURA DANDENONG GENERAL MANAGER LISA PARKER

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2 P. 36 22nd JUNE 2016 JOURNAL BREWERS

Booze brewers hop to it

By CASEY NEILL

Dandenong South is brewing success for the Reeves brothers – half a million litres of it.

Callum and Nat set up a craft brewery late last year to grow their award-winning beer and cider brands, Kaiju! and Golden Axe.

The five 5000 litre tanks can produce half a million litres a year.

“We can probably expand to at least four times that amount, up to a couple of million litres a year,” Callum said.

“Demand for beers and contract brewing will drive that growth.

“Wherever we can find the business, we’ll take it.

“We want to get as much beer through this place as possible.”

Juice for the Golden Axe cider comes from Summer Snow at Bellevue Orchard in Officer.

Callum and Bellevue’s Nick Russo decided to make a cider for their mate’s wedding.

“All of a sudden we had a business and we were making cider,” he said.

Callum brought champion home-brewer Nat on board and within a year they’d made a beer.

It’s been three and a half years since that first batch of cider.

“It’s nice to be in an industry that’s growing so fast,” Callum said.

He described Golden Axe as refreshing and “sweet, but not overly sweet.”

“We’ve made a really dry cider as well, with some oak influence,” he said.

“It’s almost like drinking water. It’s so crisp but it’s not as sweet so it’s not to everyone’s taste.

“The main cider, I make it to be like you’re eating an apple.

“It’s got that balance of sweetness and acidity and the finish is refreshing.”

He wants to play with barrel-ageing and using traditional cider apples.



Brothers Callum and Nat with bottled beers and the fermenters. 146492

Picture: ROB CAREW

“We use eating apples in our cider because of the availability,” he said.

“The English West Country-style ciders have more funkiness and that sort of thing, which is interesting and could be fun to work with.”

The Kaiju! beer range includes about seven varieties which they made in a Derrimut brewery before moving to Dandenong South.

“We were there for two years and were constantly running out of all of our beers so it was

time to expand,” he said.

“We couldn’t contract-brew our beers. There’s too much hops, basically, and the higher alcohol content means that we’re putting the yeast beyond its capacity and we’re pushing a lot of the equipment to beyond its rated capacity.”

Callum said the Kaiju! Double India Black Ale was 11 per cent alcohol and “the hoppiest beer in Australia.”

G-G V29, N1, Pg 19

This is how the town of Dandenong was described in the Victorian Gazetteer of 1865: Dandenong is situated in undulating country about 50 feet above the level of the sea. It has a county and petty sessions court, a post and money order office, and the telegraph runs through it, although there is no station closer than Melbourne. There are branches of the London and Lancashire and Imperial Insurance offices in the town: and the population is about 250 persons, the number of dwellings about 50, and the area about one square mile. The hotels are the Dandenong (Dunbar's) and the Bridge (Bowman's). The surrounding country is well-grassed and principally used for pastoral purposes. In some parts it is heavily timbered ... gold mining is carried on in the Dandenong ranges and at Gippsland at the Red Hill... there is a police station and a stud depot, a steam flour mill and a brewery (not working at present).

The market (1864), Church of England (1865), Wesleyan Church (1856), Roman Catholic Church (1866), State School 1403 (1874) and the railway station (1879) were other established features of the town before the arrival of the Salvation Army.

William Booth began the East London Christian Mission in 1865, but it grew so rapidly that the "East London" part of its name was dropped soon after. By 1877 there were 26 branches, and a regular publication called the *Christian Mission Magazine*. However William Booth and many of the preachers felt limited by the fact that the Mission was controlled by a committee. In 1878 Booth successfully suggested that he take personal control of the Mission and it was renamed as The Salvation Army. By the end of 1879 there were 81 branches (corps) manned by 127 full-time evangelists (100 of them converted at meetings), with over 1900 volunteer speakers holding 75,000 services per year. The Army flag, uniforms, brass bands, and the weekly publication *War Cry* had all appeared.

G-G V13, N3, Pg 48

DANDENONG CREEK WATER "GOOD FOR A BREWERY" !

Wrote the "Journal" on March 26th, 1879:

"It is remarkable that up to the present time a brewery is not established in Dandenong. There was one started in 1858 by the late George Dunbar and his uncle, but there was not then the scope or anything like what we have now for such a business. There would be sufficient work now for a brewery to supply Dandenong and neighbouring townships. There are many excellent positions on the Dandenong Creek, the water of which is good, and never fails. We believe that a good paying business could be made by an enterprising man with suitable appliances".

G-G V15, N2, Pg28

This is how the town of Dandenong was described in the Victorian Gazetteer of 1865: Dandenong is situated in undulating country about 50 feet above the level of the sea. It has a county and petty sessions court, a post and money order office, and the telegraph runs through it, although there is no station closer than Melbourne. There are branches of the London and Lancashire and Imperial Insurance offices in the town: and the population is about 250 persons, the number of dwellings about 50, and the area about one square mile. The hotels are the Dandenong (Dunbar's) and the Bridge (Bowman's). The surrounding country is well-grassed and

*Cr. Miller
1966/1967
Mayor.*

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G-G V27, No1, Pg38

his was the beginning of something that has been a success from the very first meeting. Speaking of meetings, these have been held in a variety of places. The first under a street light, then in a private house, the next was in an old shed previously used as a brewery for hop beer. Then in a private garage, moving on to another's workshop, back to a private home again, then to another garage, and finally to our own premises, where we still hold monthly meetings.

SB&MJ

Note: re late George Dunbar and uncle having started a brewery at Dandenong in 1858 (26/03/1879)

SB&MJ

Cordial Factory

* W H Cuthbert, purchased from E McLean & Sons. Advert (04/03/1891)

* Claim for return of bottles, County Court (06/05/1891)

* Sold to Louis P Hunter (12/04/1893)

* "Dandenong Brewery" of Ginger Beer was at 6 Dalgety Street, Dandenong. Proprietor, Tom Jones, ceased operations about 1913. Stirling Disposals of Thomas Street, Dandenong has stone bottles for sale from above factory (no date)

1.
GEORGE DUNBAR.

BROUGHT OUT A PLANT FROM IRELAND
TO EQUIP A BREWERY.

1858 EVENTUALLY ERECTED IN THOMAS ST.

ONLY SHORT LIVED AS NOT A DEMAND
FOR THE PRODUCT.

THE recent news that a Dandenong site may be selected for the establishment of a £3 million brewery has created quite a lot of interest here.

If it does come here it won't be Dandenong's first brewery.

Records tell us that 100 years ago Mr. George Dunbar brought out from Ireland a plant to equip a brewery and this was eventually erected in a building in Thomas street. The life of the venture was short-lived, however, as there was not sufficient demand for the product.

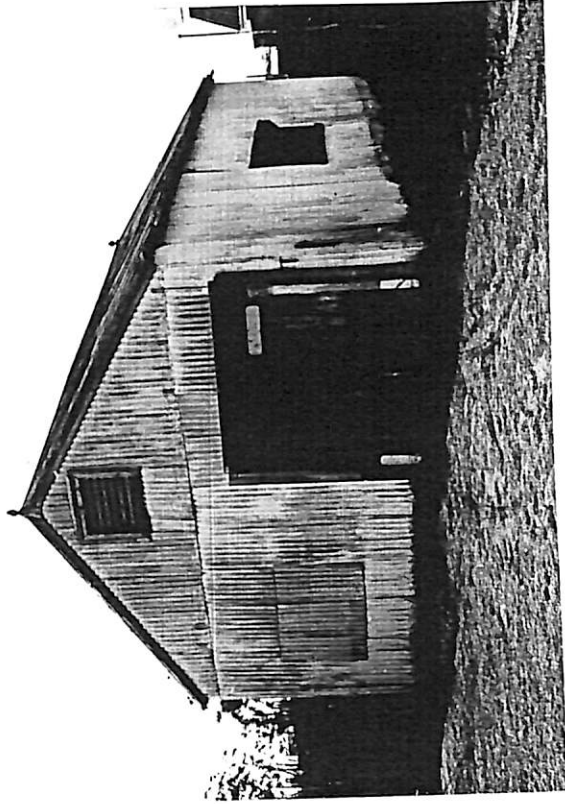
The establishment of the proposed big brewery would be a valuable asset to Dandenong as it would provide permanent employment for a large number and there would be no doubt about the success of this venture.

I wonder if our City Council has made any advances to secure this new big industry for this area. It is an opportunity that should not be missed.

BOTANIC BREWERY

KIRKHAM ROAD - DANDENONG.

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The Dandenong Botanic Brewery

Beverage Dispense Equip

bracton.com

Australia's Leading Manufacturer & Importer of Dispense Equipment



Description:

The Dandenong Botanic Brewery. Handled half gallon size. With original ceramic stopper. Bendigo Pottery transferred to back

Type:

Demijohn

Value:

\$250-300

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