



# Frankston Amateur Winemakers Guild

## NEWSLETTER FEBRUARY 2021

### President's Message

Great first meeting at Moorooduc Hall.  
Thanks to all who were able to attend our January Meeting.

It was our first since March last year; you don't realise how much you miss seeing your friends.

Zoom meetings are really good and practical in so many ways. I'm sure that we will find ways to utilise it more in the future but meeting face-to-face is really hard to beat!

We did our best to comply with Covid restrictions so there were changes to the ways some things were done but in spite of that, we managed to welcome several new members, gave out (belatedly) some Gold Medal Glasses from the 2019 Show, handed over Anniversary Glasses to those there who had ordered them, tasted our 50th Year Shiraz, and started distributing the wine to all members present. It was a busy, entertaining and happy night.

Looking forward to seeing who can make it to the February meeting.

[www.fawg.org.au](http://www.fawg.org.au)

Please note that where text appears like this [www.facebook.com/TheFAWG](http://www.facebook.com/TheFAWG) hyperlinks are attached in the pdf document that will take you to various web pages if you click on the text (such as the link to our Facebook page above)

### RED HILL MEAD SHOW 2021



Entries and

delivery of entries close on  
26 February 2021  
Entry details at  
[www.redhillshow.com.au](http://www.redhillshow.com.au)

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### Important Dates

- **6-February** - A Day on the Green @ Scotchman's Hill
- **9 February** - Guild meeting & talk by Universal Biosensors about Sentia Wine Analyser
- **13 February**— A Day on the Green @ Seppelt Wines, Campbell's Simone's Degustation Dinner
- **14 February** - Valentines Day
- **20 February** - Meeniyen Garlic Festival
- **March 6 -7** - Tastes of Rutherglen Week 1, Peninsula Piers & Pinots
- **March 8** - A Day on the Green @ Rochford
- **March 12** - Red Hill Long Lunch
- **March 13-14**—Tastes of Rutherglen Week 2, A Day on the Green @All Saints

## Update Sentia Wine Analyser

- As advised last newsletter, a representative from Universal Biosensors will be making a presentation on the Sentia Wine Analyser.
- A **limited** number of tests may be made on members wines at the meeting, to test for 'free SO<sub>2</sub>'. The number of tests is limited, as we do not want the test to unduly prolong the meeting, or for the rep to be travelling back home really late at night.
- The guild is considering the purchase of one of these devices and some test strips, for members to test their wines throughout vintage.

## Commemorative Wine

Thanks to those people that volunteered to help prepare our 50th. Anniversary wine. This was a superb effort by all those involved. Reports in so far, indicate that this is a fine wine!

The process included

- Collecting the grapes
- Making the wine (crushing grapes, fermentation, racking, stabilization, testing, etc.)
- Label Design and printing
- Filtering, bottling and labelling



Measure free SO<sub>2</sub> in 3 simple steps

You might be amazed how easy we've made it to go from a sample of wine to a free SO<sub>2</sub> concentration. The three steps below are all it takes.

1. Insert a Sentia™ free SO<sub>2</sub> Test Strip
2. Apply the sample
3. Read the result

## Frank and Ernest by Thaves



Did you know that wine doesn't make you fat? It makes you lean....  
.....Against tables, chairs, floors, walls and ugly people.

## Preserved Roman Wine Barrels Reveal Ancient Coopers' Art

### WINE LABEL OF THE MONTH



A recent label design for Chateau Mouton Rothschild. What appears to be Chinese calligraphy is actually the name Mouton Rothschild in stylised English letters. Xu Bing designed it. Brilliant.

(from Wine Business Magazine)



Several perfectly preserved Roman-era wine barrels found in Reims has allowed archaeologists to further study how these vessels were constructed, what they were made from and the part they played in the ancient wine trade .

Dating from the 1st century AD to 4th century AD, the three barrels were in an “outstanding state of preservation” and were being used as water butts at the end of their working lives. Researchers have been able to identify how the barrels were put together and where all the component parts were from. The wood used in their construction was not oak but European silver fir (*Abies alba*). The staves were then shaped, as they are to this day, by tools such as the doloire, adze and croze, the marks of which are still clear on the interior of the staves.

The hoops were made from hazelnut saplings which were fastened in one instance (barrel 354) with esparto grass which, unlike the fir and hazelnut, is not native to northern Europe but the Mediterranean. The other hoops were tied with cord which was likely procured locally

The barrels had also been sealed in places with pitch, which it is known was produced in this period by pyrogenation (distillation) of pine wood

In addition, barrels are covered in all manner of marks and stamps that were either struck or branded on by the cooper, winemaker and later owners of the barrels.

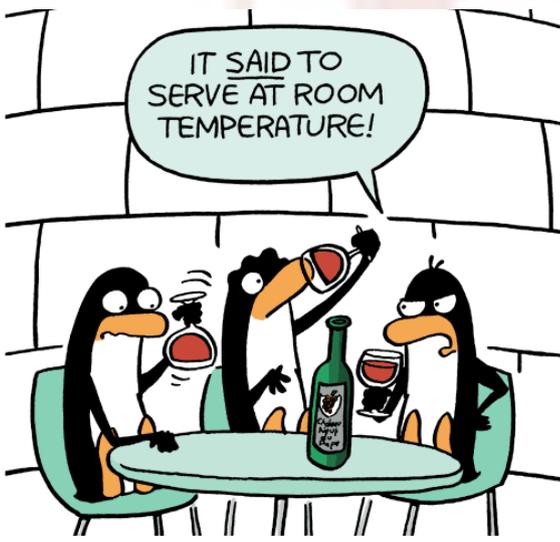
Abridged rom 'The Drinks Business' website, contributed by David Hart

I've trained my dog to bring me a glass of red wine.....It's a Bordeaux collie.

## Cordon Corner by Mike Payne

Veraison started in the Pinot Noir a week or two earlier this season so there was a bit of a scramble to get the last trim, spray and nets on to beat the birds. It appears at this early stage most other varieties are running at about average so there is a larger gap between some clones and varieties. Historically, over time this will sort itself out and the time between harvesting the different varieties will come back down to the weather.

There have been a few reports of mild outbreaks of powdery and downy mildew at various sites on the peninsula caused by once again, unusual weather patterns which highlights the need to understand the different diseases, what are the infection risk conditions and what to apply. Finally, let's hope the tropical conditions from up north don't travel south during February and March as they are inclined to do.



## Sulphites?

Sulphites have been used since Roman times to preserve food flavour and colour, inhibit bacterial growth, reduce food spoilage, and help preserve medication. Sulphites release sulphur dioxide gas (SO<sub>2</sub>), which is the active component that helps preserve drinks, foods and medication.

Sulphites in wine do not cause hangovers. Dehydration, low blood sugar and fatigue are the bad guys. Sulphites naturally occur in wine, and white wine has sulphites added so they don't turn brown, but sulphites in wine are much lower than in other common things you ingest.

A single dried fruit contains more sulphite than an entire bottle of wine. French fries, canned soup, packaged meats and soda pop contain more sulphites than wine. Less than 1 percent of people have a true sulphite allergy. Australian Food standards allow for a maximum of 250ppm in dry wine, and up to 300ppm for sweet wines. For the purpose of comparison, dried apricots are usually contain more than 2,000ppm and are allowed up to 3,000ppm.

Most people are not aware that animals (and humans) keep their bodies free from fungi, bacteria and archaea by creating their own natural sulphite preservatives, each and every day of their lives. Yes those same dreaded preservatives that consumers are avidly trying to avoid. And not in small amounts, but 1000mg a day, yes you heard right, **1000mg A DAY**.

Sulphite sensitivity differs from an allergy. Allergies develop to proteins and chemicals in foods. Sulphite sensitivity can give asthma like symptoms, hives and facial swelling and if you are in the 1% that will get these symptoms from sulphites, it is wise to avoid sulphites. Most winemakers know that highly concentrated sulphite solutions used in winemaking for sanitation or preservation can make them cough and sneeze, if they inhale the vapour that they give off.

Information source from various references

## 9 Things to Know About Cabernet Sauvignon *(from Bright Cellars)*



Cabernet Sauvignon is a well-known red wine that is full in body and has flavour notes of baking spices, cedar, and black current. Do you know these 9 fun facts about Cabernet Sauvignon? If you want to brush up on your Cabernet Sauvignon knowledge here are 9 fun facts about Cabernet Sauvignon.

### **#1 It's the World's Most Popular Wine Varietal**

That's right! Cabernet Sauvignon is the world's most popular wine varietal. There are 713,575 acres of Cabernet Sauvignon vines planted around the world. Who can blame people for loving this wine so much? It's bold fruit flavours and smooth tannins are all brought together in a single sip.

### **#2 Cab is a Cross Grape**

Cabernet Sauvignon is a natural cross grape from Cabernet Franc and Sauvignon Blanc. This was not known until 1997 when a group of wine researchers from UC Davis made the discovery. This means that at some point in 17th century France a Cabernet Franc and Sauvignon Blanc somehow cross pollinated and created Cabernet Sauvignon.

This discovery shook up the wine world. No one thought that a white grape like Sauvignon Blanc could create such a bold and dark red.

### **#3 It Originated in Bordeaux, France**

Cabernet Sauvignon was created and made famous in the Bordeaux wine region. France is the largest producer of Cabernet Sauvignon but it is the 4th most planted grape in France. In total there are around 126,000 acres of Cab grown in France, about 67,000 is in Bordeaux alone.

### **#4 "Green" Flavours**

Some Cabernet Sauvignon feature a slightly "green" or herb flavour or aroma to them. It makes sense that this wine has some green flavour to it because it comes from the herby and delicious Sauvignon Blanc. However, for many years the

"green" or bell pepper flavours from Cab were criticized and winemakers discovered new pruning techniques to reduce the green aromas. But, sometimes when you sniff Cabernet Sauvignon the subtle notes of green peppercorn or bell pepper sneak through.

### **#5 Cool or Warm Climate**

Cabernet Sauvignon grapes are pretty durable and can be grown in either cool or warm climates. But also it can't be too warm or too cold. Pretty much you need a little bit of both. Warm days where the grapes and ripen in the sun but cool nights to ensure that they don't become raisins.

### **#6 Chile is the Second Largest Producer of Cabernet Sauvignon**

20% of Chiles vineyards are Cabernet Sauvignon grapes. Chile's climate is ideal for growing Cabernet Sauvignon grapes. Cabs from Chile often have herbal undertones and are not as fruit-forwards as California Cabs.

### **#7 Cabernet Sauvignon Day**

The Thursday before Labor Day each year (US event) is Cabernet Sauvignon Day. Or at least it became that day in 2010. NoCal and Twitter guy, Rick Bakas came up with the idea back in 2010 when he got a bunch of Napa wineries together. Pretty much it started as a marketing tool, but it turned into a holiday!

### **#8 Often Found in Blends**

Cabernet Sauvignon is often used as a base in many red blends. This idea is mostly used in Bordeaux when Cabernet on the Left Bank of the Bordeaux River doesn't always completely ripen every year. To ensure that the wine is still used and not wasted, they will blend Cabernet and Merlot or Malbec. This helps add the ripe fruit-forward flavours to the wine.

### **#9 Cabernet Sauvignon is one of the Youngest Grape Varietals**

Cabernet has been around for 100s of years. But it is still pretty young compared to other wine varietals. Cabernet Sauvignon is about 600 years old, the first mentions of it are in the 17th century. In comparison, the first mentions of ancient Riesling were in 1435. Meaning Cabernet Sauvignon is still young compared to most wine varietals.

## My Vintage Year :

Where we interview wine people. They may be your fellow guild members or significant others in the Wine Industry. Was this their vintage year: Dave Chambers



## FAMILY OWNED & RUN SINCE 1858

### Today it is Stephen Chambers. Of Chambers Rosewood Vineyards

A Barrel Room, it's what I want for Xmas. Have you, like me, been fortunate enough to tour Chambers Barrel Room at Rutherglen. A treat for all the senses, the walls whitewashed old, quaint farmhouse old. The building is a large structure. Massive oak barrels are lined up like soldiers throughout the space. There is a delicious bouquet of blended smells pervading your senses as you walk quietly amongst the massive casks. Many of these barrels go back to another century, another time when life at the vineyard was easier and simple. Indeed, a slower time, when tradition dictated how wine was made, a tradition passed down from father to son through several generations. The Chambers family has been in Rutherglen for as many generations as wine has been made in Australia. Chambers Rosewood is one of those old family run wineries that live and breath history from the walls to the old barrels. Some of those barrels built by a Smithwick long days gone by. And George Smithwick is the Great Grandson of the builder of some of those barrels. And George built my Muscat Barrel for me, twelve months ago. Just saying.

Stephen Chambers now has the reins at Rosewood and is a willing Interviewee and as you will see below is keen to forge a name for himself in the famous old winery. There are wine families in Australia that are national treasures and we as a nation do not celebrate that enough. The Chambers family is near the top of that list.

**Dave:** You would have had an ideal childhood being raised at a property located on a vineyard in such an historic spot. Also not far from the most iconic river in Australia the mighty Murray. What are your earliest fond memories of growing up in that time and place?

**Stephen:** There are so many memories not just about wine though, as we do have a farm as well. Winery wise some of the earliest memories was helping out in winery with the transfers of wine by manning the pump pushing the on and off buttons on the old impeller pumps with brass housing and listening for the shouts of go and whoa. On the farm it was helping moving the sheep from paddock to paddock with the occasional day off school when it took longer to move the sheep than expected.

**Dave:** I understand there is a closeness, a bond if you like with others of your generation from wine families, raised amongst the old river gums of Wahgunyah and Rutherglen. Jen Pfeiffer had fond memories of this time. Do you also find this is true?

**Stephen:** Yes, though I must admit as the youngest of the family, I was always hanging around with older members of other winemaking families like the Gehrigs. Spent a lot of time with my older cousins at Lakeside another Chambers property now operated as Lake Moodemere Estate by my cousin Michael, his wife Belinda and their son Joel.



**Dave:** What is your first experience that you remember that led to an interest in wine?

**Stephen:** Quite possibly it is also related to my first couple of attempts at making wine. I made my first micro batch of wine at the age of 12 from Muscat grapes with a wild ferment at home. I then tried it with red wine with skin contact in an ice cream container; unfortunately here it turned to a haven for vinegar flies and turned acetic. The following year I tried again using yeast provided by my father, but in this case I think I was heavy handed on the yeast addition as I lost the varietal characters and it as dominated by the yeast.

**Dave:** What did the impact of Parker's 100 points for your Rare Rutherglen Muscat have on the winery in terms of pride in your product and acknowledgement that your family had made something really special in the world of wine. Not to put too fine a point to this, but he claimed this was a national treasure. An incredible honour for your effort. Did this change anything in your day to day running of the vineyard. I notice Jen Pfeiffer's question is in a similar vein?

**Stephen:** There were a few things that resulted from this recognition. Firstly it precipitated a major planting program to increase our area under Muscat. It also resulted in a change in the blending of the Rutherglen Muscat. Prior to our success in the US we had been using a solera for the Rutherglen, however with such large volumes being sold (well for us large), using a solera was creating work for works sake without the benefits of what running this system has in the final product. We are still dealing with the impacts of this 20 years later. It must be noted though that we did go to great lengths to protect the Rare Muscat and were clear from the beginning that there would be times it would not be available to the market.

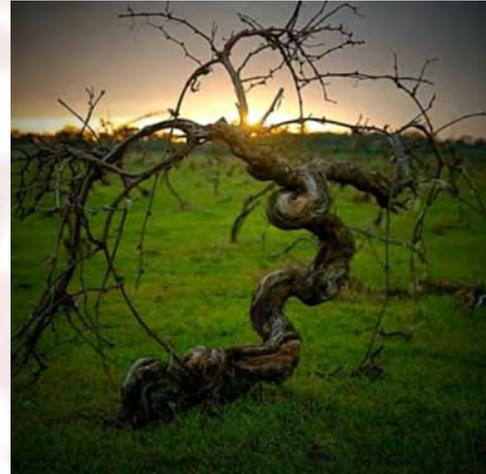
**Dave:** There are many occasions to party when your parents own a vineyard. Can you tell us about the wildest party you attended. Probably in your

youth but maybe not?

**Stephen:** Can't remember..... maybe it was too wild.

**Dave:** What are you making now that excites you?

**Stephen:** There are a few things that we are tinkering with. Be it the Shiraz Mondeuse, or the Tempranillo, we are always fine tuning. Also, currently been cleaning off decades of ingrained dirt off the old casks in the winery as well as replacing the old iron coach bolts with stainless steel ones.



**Jen Pfeiffer has a Guest Question for you:**

**Question: My question for Stephen Chambers is:**

Stephen, you have been very lucky to become the custodian of one of the great fortified houses in Rutherglen, and inherit a history of around 150 years of continuous wine production.

Please describe what that responsibility means to you and what you think you might change in your fortified winemaking approach, if you were starting from scratch?

**Stephen:** It puts a lot of pressure on you to ensure you make the right choice when selecting the single vintage wines to top the older soleras. Potentially, some of this pressure is self-imposed on oneself striving to maintain the high standard set by previous generations. Not sure whether I can do justice to the latter part of the question as it will be biased by experience. I am however willing to explore tinkering with some techniques as things have obviously changed from when my father started.

**Dave:** How much of your wine making skills do you attribute to your early years growing up in the vineyard. Do you think this has helped you make more interesting wine?

**Stephen:** It is a combination of things. Most of the philosophy applied to the fortified winemaking is derived from growing up around the winery and drawing on the experiences of my father. Table wine wise not so much though. We tend to make wine styles we like to drink and hope there are enough people out there who share similar tastes. Of course at times you have to make wine that while they are commercially successful that you wouldn't drink much of.

**Dave:** Are you in to the intellectual part of the discussion about wine. Wine can be so many things to so many people. But what does it bring to you?

**Stephen:** Hmm, interesting question. Some of the intellectual discussions about wine interest me, while others do not enthrall me at all and I tune out.

**Dave:** Are you a pedantic fussy wine maker or do you prefer to feel your way along steady as she goes. It will work out in the end?

**Stephen:** Bit of both really. Pedantic about some of the aspects of table wine making such as ensuring tanks are not left on ullage for too long. Though with fortified wines it is about the long game so a little bit more relaxed there.

**Dave:** What is wine making to you. I suspect it is not just a job. But a consuming passion that excites you. Is this true?

**Stephen:** It varies, it is a constant challenge and is very rewarding when things work out for the better, though deflating when they don't despite everything you may do. It is the challenge that makes it appealing. Though I must say that the last year or so we have probably had a few too many challenges thrown our way.

**Dave:** What are you excited about for the future of wine making in Australia?

**Stephen:** Experimenting with new varieties (well not new per se just new to us). Also developments in technology allowing us to move away from some of the winemaking techniques currently undertaken which have unintended impacts on the wine, i.e. every time you use a fining agent to remove an undesired character you can also have an impact on a

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**Dave:** What inspires you to make better wine. Is it the Gold medals or the knowledge that you are ever improving on your skills from those acquired accolades?

**Stephen:** All of the above. It's always nice to get third party endorsement regardless of whether it comes from your customers, wine critics or competitions.

**Dave:** Who or what has been your biggest influence in wine making?

**Stephen:** There is not one particular thing or person rather a whole combination which have influenced my winemaking.

**Dave:** What wine that you have made recently are you most proud of?

**Stephen:** 2016 Anton Ruch (Shiraz Mondeuse) and 2015 Roussanne.

**Dave:** What have been the positive surprises of becoming aware you were part of such a famous family of Wine Makers?

**Stephen:** I honestly don't think we are that famous as a family, rather we have had members of the family who are well recognised. I used to think the family was famous when I first went to university; but came to the realisation over time that I was no better than the next person or winemaker and it was up to me to create my own reputation.

**.ave:** What were you drinking in your twenties?

**Stephen:** Beer... economic reasons and being a university student.

**Dave:** If you could tell the young Stephen about life, what advice would you give?

**Stephen:** Don't drink so much beer, and drink more wine. Don't be so arrogant.

**Dave:** Enlighten us with a couple of your favourites wine tweaks.

**Stephen:** I don't really have any favourite wine tweaks; though during ferment oxygen is good.

**Dave:** I have heard in my short time with the guild some complete disasters while making home made wine. What is your biggest disaster you can share with us that happened in your winery?

**Stephen:** Not putting a hose on the press tray with the result of the wine going on the floor. Not having the doors on the press on properly; result all the must ending in the press tray rather than the press. Leaking cask doors can also be a disaster, its never nice walking in the front door of the winery to be confronted by a lake of wine on the floor.



**Dave:** I have asked this question of everyone and so far a hundred percent have said making wine was never a financial consideration. What was the motivation and still is for you after so many years in family wine making?

**Stephen:** If winemaking was a financial consideration, we wouldn't be doing it, or at the very least not running our own winery. For me in part it was to continue the family legacy.

### And Finally

**Dave:** You are going to a desert island to spend some chill time. You are taking with you one piece of music, one bottle of wine, a book and food. To be clear, that is a choice of one bottle of wine, one meal and so on. What will be placed in your suitcase?

**Stephen:** Hmm hard to nail down. Wine: A Coonawarra Cabernet maybe a Majella or Bowen Estate. With that in mind a Beef Ragu to pair. Bit hard to nail down the music though. Book: Seven Pillars of Wisdom, have started to read it, but didn't finish it, or maybe "1984" by George Orwell.



## Cooking With Wine—Summer recipes

### Summer Berry Red Wine Spritzer



#### Ingredients

- 2-3 Strawberries stems removed and cut into half
- 4-5 Blueberries
- 1/2 teaspoon Honey
- Juice of half a lime
- 2 parts Red Wine
- 1 part soda water or sparkling mineral water
- Sprig of mint

#### Instructions

1. In a glass add a few cubes of ice, strawberries and blueberries.
2. Add honey and lime juice and give everything a good mix.
3. Add two parts wine to glass and stir again.
4. Top with carbonated soda, add a sprig of mint and enjoy!

#### Notes

- Feel free to change up the ratio of wine to carbonated soda a little. You can always increase the ratio of wine to soda to 3:1
- If you don't like the taste of honey (though I highly recommend it), you can skip it and use lemonade instead of soda water for that added sweetness
- I used a Merlot when I was making these spritzers but this would work with a Shiraz as well

Recipe from [myfoodstory.com](http://myfoodstory.com)

### Pan Seared Kangaroo with Rutherglen Durif



#### Ingredients

- Kangaroo
- 600g Kangaroo saddle or fillets,
- Olive oil
- Pepper

#### Marinade

- Rutherglen Durif
- 10 Juniper berries
- 1 Clove Garlic

#### Dressing

- 1/3 cup Verjuice
- ¼ cup light olive oil
- 1 tab walnut oil
- 1 tab Dijon mustard
- Salt and pepper to taste

#### Vegetables

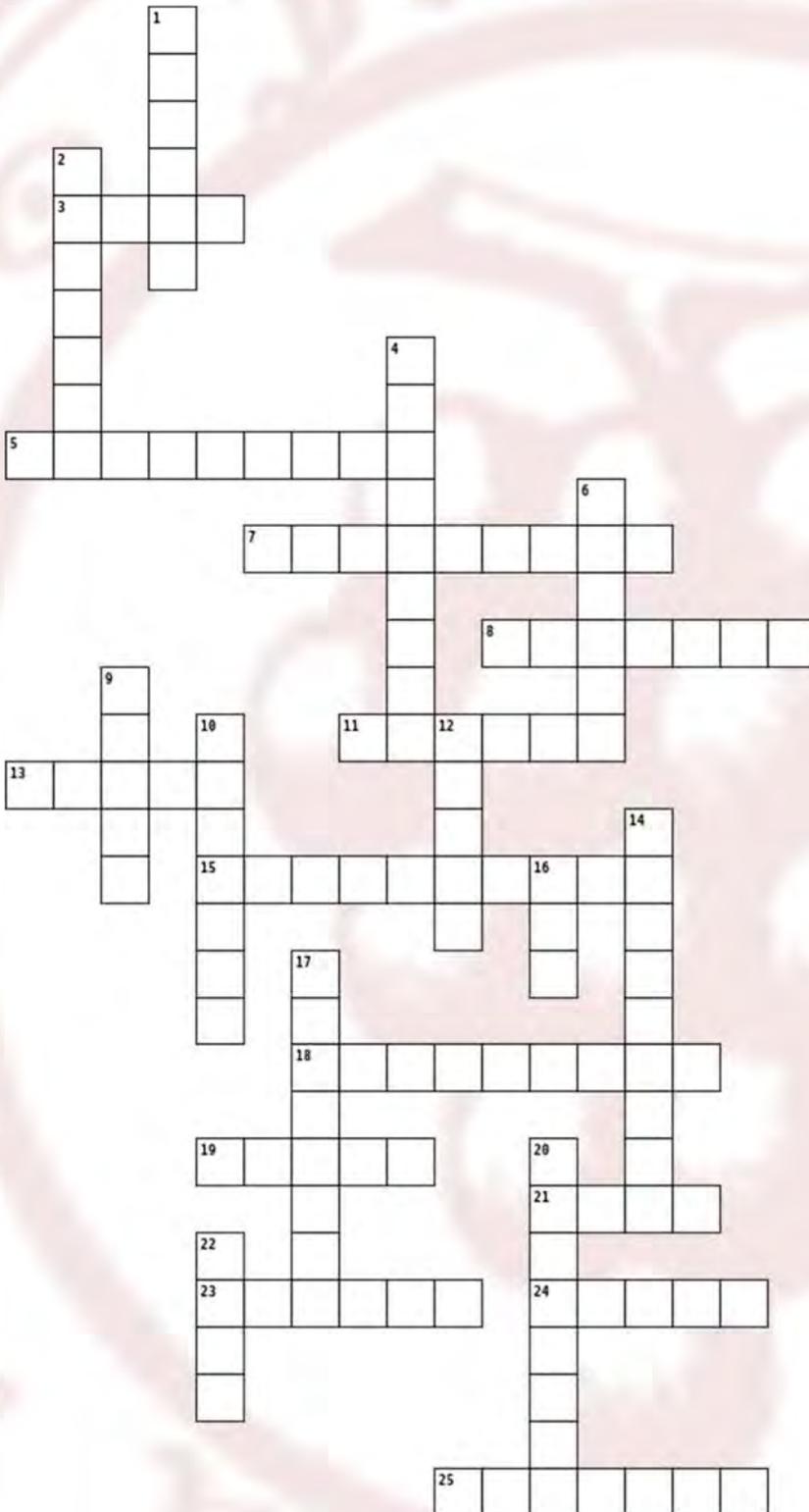
- Carrot
- Potato
- Corn

#### Method

1. Prepare the kangaroo by marinating for 1 hour in Durif marinade prior to cooking. After marinating, pat dry the kangaroo medallions and coat with oil and pepper.
2. Prepare your vegetables by peeling your potatoes and carrots. Slice your corn into rounds. Season your vegetables with pepper, salt and oil. Place your potatoes and carrots into a roasting tray and roast on 180 degrees for 40 minutes. Place your corn in boiling water and cook until tender.
3. Whisk all the ingredients of your dressing until they combine.
4. Once your vegetables are almost done, it's time to cook the kangaroo. Seal the meat quickly in a hot, heavy based pan (about 45seconds per side). Transfer to a hot grill and cook for about 2 minutes per side. Cover with foil and rest for 5 minutes. Just before serving, slice thickly.
5. To assemble the dish, place some of the roasted vegetables and corn around the plate. Place the kangaroo slices on the plate and drizzle the dressing over the entire dish. Finally, pour a glass of Rutherglen Durif and enjoy!

Recipe from Campbells of Rutherglen

## Crossword



### Across

3. lowers pH
5. ....blanc - white wine
7. used to separate grapes from stems
8. sponsor Artisans .....
11. form of spirit distilled from wine must
13. points allocated to judging wine appearance
15. used to assess sugar level
18. fining agent
19. wine featured with kangaroo recipe
21. in between red and white wine
23. our 'sister' guild
24. points allocated to judging wine bouquet
25. by product of fermentation carbon .....

### Down

1. distilled from wine
2. drink featured on cooking page
4. wine with a reputation to be hard to make
6. new wine analyser
9. otherwise known as Shiraz
10. peninsula wine area (two words)
12. another name for bouquet
14. a character we try to preserve in white wines
16. points allocated to judging wine 'palate'
17. featured wine this month
20. sparkling wine originally from Italy
22. what forms on bottom of barrel

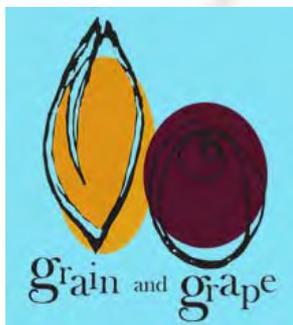
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**Crossword Solution**

If you have any interesting information, issues you would like brought to the members attention or items for sale/wanted etc., please email the newsletter editor [newsletter@fawg.org.au](mailto:newsletter@fawg.org.au)

1 S  
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16 B E N T O N I T E  
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17 C  
18 R  
19 D U R I F  
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20 P  
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21 R O S E  
O  
22 L  
E  
23 E L T H A M  
24 S E V E N  
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C  
C  
25 D I O X I D E



*Can't you just say you didn't like it?*