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SPECTATOR

SUMMER EDITION 2005

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NEWS

Partners In Wine



Introducing 'Nash'
 resident of the
 Yalumba Cooperage

According to the Chinese Zodiac 2006 will be the Year of the Dog - a pretty fitting term to describe what is likely to be the toughest year for wine in more than a decade.

In an industry that is hell-bent on collecting data and statistics, it is surprising that no-one can get a full handle on the extent of the supply-demand imbalance. Unreported plantings, grapegrowers and wineries that haven't registered with boards and grower organizations, cellar door sales that have taken place under the taxman's radar all make the picture fuzzy.

However, there is general agreement that the flood of wine that started rising in the late 1990s will peak next year, and gradually ebb towards 2010.

Winemakers Federation of Australia Chief Executive Stephen Strachan says it will be "extremely tough" next year but sub-\$15 a bottle wines will recover first due to the continued growth in that category here and overseas. He believes the \$15 plus category is still going to be challenging for the short term.

Paul Clancy, Chairman of the newly formed Wine Grape Growers Australia (WGGA) believes it may be 2008 or even 2010 before the good times roll.

"Estimates of wine stocks vary wildly but an optimistic view is that extra grapes will be absorbed within two to three years. Of course if export growth continues over a sustained period we will be back in an undersupply situation very quickly as there have been no new plantings over the past few years."

Unfortunately supply pressure is expected to continue, with rumours of a 1200 acre Pinot Gris vineyard being planted somewhere in inland

Australia and broadacre Griffith ricegrowers turning thousands of acres to wine-grapes as a better cash crop.

Meanwhile supermarkets and their bottle-shop satellites make hay, building tunnels of cleanskins for consumers to walk through and acres of discounted stock to confuse and distract punters from the premium offer. Darryl Roberts, publisher of a US Generation X wine magazine told a conference in Adelaide recently that 23% (or nearly a quarter) of US consumers are in the overwhelmed category. This means that they actually hesitate to purchase because of the bewildering offer from wineries and retailers. Surely selling non-branded wine makes this process of choice even harder.

If there is one positive about the cleanskin boom it is that consumers are drinking more wine. Red and white table wine is now the beverage of choice for 25 year olds up to 55 year olds and consumption volume (if not value) continues to rise.

The downside is that drinkers are being convinced that cheap is good. As Australian Wine and Brandy Corporation analyst Lawrie Stanford said recently it is possible to make a profit out of high volume-low margin trade, or low volume-high margin trade. However, he questioned whether the high volume option is sustainable for everyone's business - grapegrowers, winemakers and retailers.

"The Australian wine sector's future rests on the consumers favourable perception of Australian wine. A halo-effect set by higher priced wines will flow through to lower-priced purchases but it is harder to believe that favourable perceptions at lower price points will encourage purchases at higher price points."

This is one of the reasons why the wine industry is looking more closely at a generic domestic marketing strategy in 2006 which will hopefully inspire new wine drinkers and encourage existing drinkers to experiment with new varietals, new brands and higher price points.

Australian agriculturally based industries like wine are great at shooting their feet off.

Traditionally the grower does well for a few years, as in the mid 1990s, where inland growers became overnight millionaires selling broadacre fruit at \$2000 a tonne. Then wineries had their turn, pushing grape prices back to realistic levels and improving their margin on the export stage while the Aussie dollar stayed low. Now it is the retailer's turn to capitalise by driving unprofitable shelf deals, stretching payment terms and slashing margins.

You wouldn't think we all had the same purpose in mind - to make a buck and survive. After all we are partners in wine, shareholders in a much bigger picture which we all help to create and nourish for future generations or for our secure retirement.

In 2006, as the dogs snap at our heels, maybe the strategy is to talk more openly, share the wealth and cut back on the short term greed to get this industry back on its feet again.

Sure, big publicly owned wine and retail companies will find this difficult as the scourge of modern Australia, the small shareholder, bays for short-term profit at all costs.

But those of us who own our businesses (or at the very least share them with our banks) surely it is time we took a longer term view so that everyone in the pipeline is paid appropriately...and we are all around in ten years to tell tall stories of survival to our grandchildren.

NEWS

Pray for Pestilence

It's not often that any agricultural industry looks forward to a disaster, but a less than average grapegrowing season in 2006 might be just what the doctor - or at least the accountant - ordered.

In 2005, grapegrowers delivered 1.924 million tonnes, up 6% on the previous year and the largest grape crop ever recorded in Australia's history.

The figure would have been even higher had 40,000 tonnes not been dropped on the ground or left on the vine due to sluggish market demand or lack of pre-existing contract arrangements.

Exports continue to take more than half of this production and despite some doom and gloom mumblings, exports actually grew in volume by 14% to 661 million litres in the 2004-2005 year, retaining Australia's position as the fourth largest wine exporter in the world.

The real question being asked in hotel bars from Margaret River to Mildura is what will happen in 2006. Unseasonal rainfall in October and November is likely to increase disease pressure which could limit yield, but it will also boost subsoil moisture and vine vigour which means a lot more grapes for everyone to handle.

A 2 million tonne plus vintage, more than 50% of which will be Shiraz, is not exactly what this industry needs right now.

Smart growers will be thinning shoots already, dropping dollars on the ground, in the hope that quality lifts and their lower yields will be seized upon by loyal wineries who will also be emptying tanks with alacrity, for what could be the "acid test" year for Australian wine.



Photo taken during the recent November floods in the Barossa.

“ Lehmann will do anything to get people to his cellar door. ”



WINE QUOTE OF THE MONTH

"The man who says, 'let us eat, drink and be merry, for tomorrow we die,' obviously hasn't much faith in his publican."

- Bill Bowyang's magazine 1927

CHRISTIAN POL ROGER

Pol Roger, Champagne - The World's Most Drinkable Address



At the very moment when the Champenois were thinking of the harvest of 2005, I flew to Australia on September 15th.

For the 20th time, I was to travel the length and breadth of a country which has always welcomed me with warmth and enthusiasm. The passion for champagne and for those who represent it has never been in doubt. More than ever, I am convinced we share the same values. Monsieur de Talleyrand was right when he said, "Wine is a form of civilisation," and that champagne - more than any other wine - brings people together. Wherever I went, Brisbane, Sydney, Adelaide, Perth and Melbourne, I could feel the unity that champagne, particularly Pol Roger,

brings. In a sense, it is a feeling I have had since my birth. Everyone knows that I was born in the cellars, that my cradle was a magnum and my milk was champagne!

In every city, I was warmly greeted at tastings, seminars and interviews by happy gourmards and the wine media. For someone like me who enjoys these interactions, it was a truly special treat. Another reason for my pleasure with the journey, without doubt, was the invitation from Robert Hill Smith, raconteur, listener and actor, to join the Partners Conference in Angaston, birthplace of Yalumba. The Conference brought together a variety of personalities around an eclectic series of topics, which proved an excellent forum for lifting the spirits and galvanising our energies. This

initiative was pleasing for me because it provided an indicator for the whole world of wine. Cheers to Robert and all participants in the Conference for allowing me to be part of this grand occasion. And while I am on the subject of thankyou, allow me to express my deepest gratitude to everyone who contributed to the success of my epic journey, which was both inspirational and educational, albeit frantic! My Australian marathon ended as it started - extremely well. No one will be surprised to know that the very first thing I did upon my return, besides kissing my wife, Danielle, was of course to take the pulse of Champagne while standing at the wine press. The faces of the growers radiated happiness and good humour. Blessed by nature, the musts are extremely good. They are fruity, pure, aromatic and fresh. The Champenois are enjoying an optimistic moment. As the old saying goes, "all's well that ends well," and right now the overall vintage is looking generous and promising. A vintage year? At the moment it is too early to say. We shall have to wait until the base wines are tasted, and this will not be done until the beginning of 2006. Everything in its time. The low temperatures here, in contrast to your own Summer temperatures, make us all think of the end of the year festivals. Christmas Day, even more than New Year's, has always been the magical and euphoric moment. Without going into too much detail, family and close friends will find themselves at our home at number 44, avenue de Champagne, described in the 1950's by Sir Winston Churchill as, "the world's most drinkable address."

This Christmas as always, we will exchange presents in front of the grand fireplace where flames sparkle like champagne. For lunch, magnums of our Brut 1979 will be served with Cotentin oysters and truffle sausages. Our main course of turkey stuffed with foie gras and white pudding will require, as is our custom, a great Bordeaux. This year we have abandoned caution and selected a Mission Haut Brion 1966. Perhaps a little over the top but as everyone loves it, it's never too much! The greatness of a wine is the memory one keeps of it. And finally, we will have a chestnut cake and Cockburns Port 1963 will draw the curtain to this festival of epicurean pleasures.

Danielle joins me in wishing everyone in Australia "un Joyeux Noël et une très effervescente Nouvelle Année."

Christian POL-ROGER

EPERNAY

FRANCE



Dreaming Of The Future

I can remember, a number of years ago, I was invited to the Adelaide offices of advertising agency KWP! to listen to a presentation by futurist, Richard Neville. You may remember him from the infamous court case of the late 1960s, The State versus Private Eye magazine.

He began his presentation with a daily newspaper, from which he extracted headlines, then predicted where those headlines would lead. Certainly it was crystal ball stuff but it was fascinating in its logic and lucidity. Take a headline and follow it for weeks or months, even years then conjure possible outcomes.

My own futurism has focussed on an ageing population. This was flagged many years ago by the Mayne Nickless aggressive push into aged care, homes, hospitals and pharmaceuticals, away from their primary base of freight and transport. Why?

That there is a seismic shift occurring in the population of Australia is a given. It is reported daily in one source or another. The number of Australians aged 65 and over will increase from 2.5 million today to 6.2 million in 2042. Today, more than five people of working age support every person aged over 65. In 2042, approximately two people will support the over 65s.

This begs some searching questions, not the least of which is how are we going to support all those caravans and trailer homes moving around this great nation on the compulsory "blue rinsed and bewildered" tour of retirement?

Who will pay the taxes required to run the nation? Will we all continue to move to the regions of our dreams? How will we attract/ recruit labour away from every other industry looking for labour? How will the elderly shop, old fashioned or internet? What packaging is required, lighter and stronger? What products are required for elderly palates? What are the critical caring and health issues - the increase in euthanasia, doctor shortages, pressures on infrastructure, health, roads (imagine the Gold Coast or Noosa)? Will we continue to work part time because of labour shortages or retire? Where will we work, office or home?

Mayne Nickless saw ageing as reality long before I began to notice. They are poised to make their shareholders very happy for a very long time. If you're a baby boomer, brace yourself! By the time you live your dream, the caravan parks, golf courses and restaurants could be fully booked, possibly for a very long time.

Cheers,

Pete Sawrey

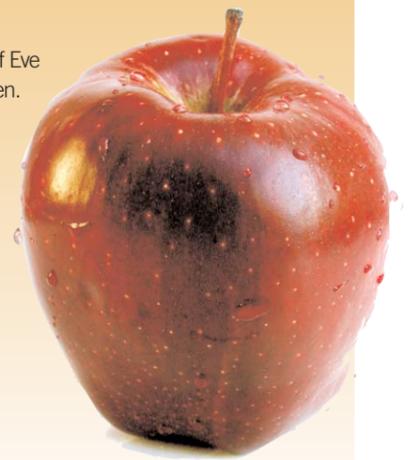
A BIT OF A WAG by Peter Goldsworthy MD.

**In the beginning God finished,
wiped his hands on a damp cloud
and breathed life into man.**

Man didn't breath back.
Worried, God checked the instructions,
found he'd left the tail inside the box.

Hastily, recklessly,
God glued it on the wrong side.

Man was born.
His tail wagged at the sight of Eve
and God was already forgotten.



Celebrating Christmas Around Australia

YALUMBA, Robert Hill Smith

The turkey is calling and the glazed ham looking at me on the sideboard is ready for carving and testing before the guests arrive. A great time of the year to let down and get ready for a flood of trifectas, Test cricket, beach cricket, cold beer and Riesling and lots of King George Whiting ... and lies about the size and the catch. I have got a mob from Blighty landing on New Year's Eve so that will or better be a good memory come their departure! I will of course threaten them with shark feeding if the Ashes series is even considered for conversation. And then 2006 beckons. That is horrifying! As for resolutions they can wait. I am a bit too old and wise to believe they are ever remembered the day after and if it's meaningful then it's probably too hard. Yep, a lower golf handicap, a fitter body and a happier persona at work - but in looking at my book they have been the same for five years! The prospect of a small but beautiful harvest will soothe me back into the wine business as a happy chappy in late January with rich Xmas memories to start it all over again.

VASSE FELIX, David Dowden

With summer approaching it is important that everyone keeps the fridge stocked full of chilled white wine and bubbles. Our current release whites are drinking well and will provide much enjoyment during the coming hot summer days. It is also refreshing to move away from some of the heavier food dishes and bring back some basic barbecue culture with light salads. One of the good things about living in Margaret River is that you can still enjoy a warm day down on the beach, with the nights cool enough to enjoy a few glasses of red. At present, I am really enjoying the Vasse Felix Shiraz as one of my favourite barbecue wines. The 2002 Shiraz is currently drinking well and has seen improved integration over the past few months. It is one wine that really sculpts food and is powerful yet silky. The combination of sweet/savoury/spice and the overall refined structure from the 2002 vintage makes this a classic food wine. Summer is too short in Margaret River (due to vintage obligations) to wash down the steak and sausages with any old quaffer! I hope you enjoy our wines and have a great summer.

BOB BAKER'S LAST WAVE

Sixteen years ago, a tall, dark and angular accountant visited Margaret River for some serious surfing. Along the way he married, bought a house and worked diligently at Margaret River's first little winery, Vasse Felix. Bob Baker has been the guiding hand at Vasse Felix since Samuel Smith & Son began to distribute the brand nationally in 1991. In November 2005, Bob officially retired from his day to day Managing Director duties to concentrate on a joint venture with his wife, Andrea, in the Margaret River environs. Although he will remain on the Heytesbury Board, we shall all miss him greatly. Thanks for everything and best wishes to Bob, Andrea and Briony for the future.

PIRIE, Andrew Pirie

Christmas this year will see a rerun of the Gravlax recipe which has become a favourite around Christmas. Basically you take a side of fresh fish and pack it in a mix of salt and sugar and chopped dill. Place a brick on top and stick it in the frig for 24 hours while it marinates and "cooks". Tassie salmon is perfect for this and with the bite of dill and some echalottes in the sauce it suits the summer, albeit mild down our way. Once this is done you make a sweet mustard sauce from some Dijon and sugar added and serve with some rye bread. In Denmark you would have this with beer and schnapps but in the Tamar Valley we look for a wine match and it would have to be a local unwooded chardonnay from a good year. Pack some left overs and take them down to the beach at the entry to Pipers River with a good bottle of bubbly. I have to say Pol Roger has served in the past while the PIRIE is out of stock (being remedied as we speak) but a Jansz 1999 works well also. Twenty years ago such talk would have been non-existent. No salmon, no chardonnay and no bubbly except the Pol so you have to say we are progressing!

Cheers or Skal

Andrew Pirie



JIM BARRY WINES, Peter Barry

Christmas Day has always been a day with the family. My earliest memory is of believing there was a Father Christmas that enjoyed a beer when he visited us and delivered some great presents via the chimney. One grows up to play the role of Father Christmas to your own children. Today, Christmas is as many family as can be assembled at home - they are all welcome. The base number is 17 and builds according to life. Since 1999 I have fattened a pig on my farm for Christmas, so we have ham for lunch - both baked and cold - as well as roast turkey and chicken, accompanied by two types of potatoes: one cooked in pig fat and one in duck fat plus vegies. Wine is old and new Jim Barry, with a few bottles from around the world. Lunch is late and lasts a long time!

PETER LEHMANN WINES, Malcolm Stopp (Stoppa)

How the year is simply flying by!!! Where, in the good Lord's name, has the year gone??? With the summer upon us and Xmas just around the corner, the challenge is to make sure that we have all chosen our list of wines for drinking this season wisely and with considerable thought. Not only during the Yule Tide festive season but also for those balmy afternoons and evenings during the long, warm months ahead. What better way to do it than with any number of wines from the excellent 2005 Barossa vintage, and at PLW we have a fabulous selection to choose from.....! For me, the '05 Eden Valley Riesling, already with 2 Golds and a Trophy under its belt, or the new release '05 Semillon Sauvignon Blanc should match any seafood /shellfish platter quite superbly. The new release '05 Rosé made from Barossa Grenache, which has also already jagged 2 Golds and Blue-Gold from the 2006 Sydney International Wine Competition, and is the Winner of the Advertiser / Hyatt Wine of the Year Award for Best Rosé - Judges Category, will be sensational drinking at the beach, by the pool or simply anywhere with good food and great friends. I have already been instructed by my wife, mother, mother-in-law and sister that we are not to run out of this wine during the holiday season, or else.....!!!! Christmas Day is always a fairly traditional occasion at the Stopp household and with all "the family" arriving en masse there are many wines to draw from the Cellar, and as I'm sure in every family, there are certain members of "the family" that will appreciate some of the better wines more than others.....are you with me??? Fortunately, we have some wonderful stalwarts at PLW, and with the 2004 Semillon Chardonnay, Penguin Good Australian Wine Guide 2005/2006 - Wine of the Year, and our 2004 Semillon, Blue-Gold Medal winner at the 2006 Sydney International Wine Competition, I will have a more than ample supply of sensational drinking and value wines for them all to enjoy. For the more appreciative members there will be a bottle or two of '97 The Black Queen Sparkling Shiraz and 2000 Reserve Semillon consumed, along with some 2002 Shiraz Muscadelle, uniquely Peter Lehmann and wearing a Gold Medal from the Melbourne Wine Show, 2001 Eight Songs Shiraz and 2000 Stonewell Shiraz to devour with the traditional Christmas Turkey. And, I shouldn't forget a bottle or two of 2002 Noble Semillon to have with the steamed Xmas Pudding. And finally, Ladies and Gentlemen, to pull a cork on the 1996 The King Vintage Port, just in time for the Queen's message, "God love her.....are you still with me!!!" And then to usher the last remaining members of "the family" to the door prior to collapsing in a chair and reflecting that Christmas Day is, indeed, a day of peace and goodwill to all women!! From all of us at PLW, have a very merry Christmas and a safe, happy and prosperous New Year.

NAUTILUS ESTATE, Clive Jones

Having "Come out of our shell" some time back thanks to the great efforts made by our international sales teams, we are entering a new and very exciting era at Nautilus Estate of Marlborough. Following the successful exiting of our shareholding in Rapaura Vintners Limited, construction of a new white winery standing beside our state of the art Pinot Noir winery is well under way. The project is running on time and the expectation at this stage is that all plant and equipment will be commissioned well before the commencement of the 2006 vintage. The first table wine grapes would typically be picked in early April and we are fully confident that our specialist white winery will further lift the quality of our already impressive and multi award winning wines. We'll keep you updated with photots of the new building on the intranet and if you are headed "Across the ditch" then we'd love to show you around.

CRICKET - ASHES TOUR 2005

SMS from Shane Warne

Well the Ashes didn't quite turn out the way we all expected.

And I finished up in more strife than the early settlers, the missus finally spat the dummy and flew the coop. I had to move in with Kevvie Pieterston.

The tour started a bit wobbly with "Gollywog" Symonds getting absolutely the night before our first one-day.

The first Test was a walk over and we had the Poms by the throat, or so we thought. Then things started to go Irish, Pigeon goes and stands on one of his balls and buggers his ankle. Dizzy lost the plot completely and Kaspa doesn't know if he's coming or going and it looks like "what's his name", you know the other spinner, will get a game.

The Poms are definitely on something (I hope me Mum hasn't slipped them some of me pills). Freddie Flintoff is playing like Superman and Kevvie Pieterston who looks like he's got a skunk on his head, is flaying everyone, including our best bowler...me...all over the park.

Bloody embarrassing. So embarrassing I don't want to talk about it.

Oh well, can't win 'em all. But I did have a few quid on the Poms with my mate John and picked up a couple of grand.

After the Tests I had the chance to meet some new friends and have them come around to Kevvie's house for a drink and a bit of hanky panky. But I've given up texting nurses.

I did meet this lady from Trinidad who is a Parking Officer and I've sent her a few dirty messages. But how smart am I. I sign off now as Shaun Warne !!!

The Super Test was a bit of a joke.

The World team thought they were on a Kon Tiki Tour...get on the gas, have a few choofs, grab a sheila down at the Cross and turn up the next day and go at half pace. And what about "what's his name" he finally gets a Test and bugger me, gets more wickets than me!

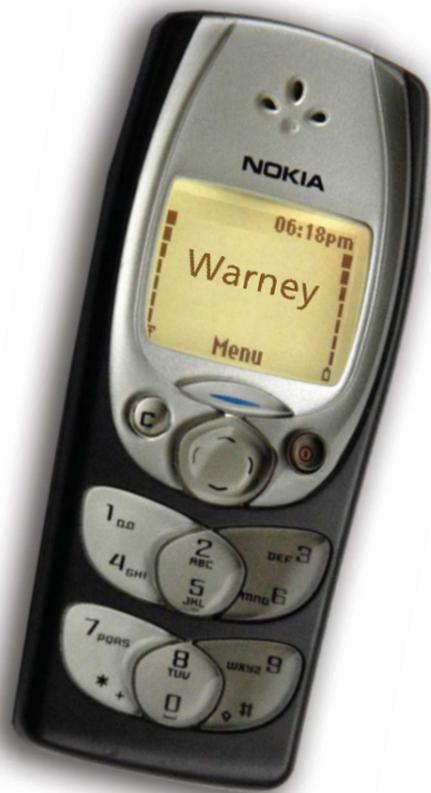
The Foreign Legion pack their bags, stuff 35 gorillas in their sky rockets and head for home.

Now we've got the Windies and how easy has that been.

"What's his name" got amongst them again, that's how easy they are.

Yours tweekingly,

Shane



AFL FOOTY TIPPING

Yalumba Footy Tips Winner

With the AFL season 2006 due to kick off at the end of summer, a mere 12 weeks away, it is fitting that we publicly congratulate MARY BILLOWS, winner of the Yalumba Football Picking Competition in 2005.

Mary and her husband, Andrew, enjoyed a weekend of total R&R in the Barossa as honoured guests of Yalumba. A bit of fine wine, food and Leo Sayer on the Friday night, a bit of fine wine, food and sightseeing on the Saturday followed by the Seafood Affair on Sunday for a little bit more fine wine and seafood with a team of Yalumba winemakers.

Come 5pm Sunday evening, they happily slid into the back seat of the Goldstar limo, to be safely delivered home to Adelaide.

Congratulations Mary and good luck for season 2006.

The first game is West Coast versus St Kilda from Subiaco on Thursday evening, March 30.

For everything you need to know about joining the 2006 comp, send us a note at footy@yalumba.com.au



AFL

One For The Playbook

A man walks into the produce section of his local supermarket in Sydney and asks to buy half a head of lettuce.

The boy working in the department tells him that they only sell whole heads of lettuce. But the man is insistent that the boy asks his manager about the matter.

Walking into the back room, the boy says to his manager.

"Some idiot wants to buy half a head of lettuce." As he finishes his sentence, he turns to find the man standing right behind him, so he adds, "And this gentleman kindly offered to buy the other half."

The manager approves the deal and the man goes on his way. Later the manager finds the boy and says, "I was impressed with the way you got yourself out of that situation earlier. We like people who think on their feet here. Where are you from son?"

"Melbourne, sir," the boy replies.

"Well, why did you leave Melbourne?" the manager asks.

The boy says, "Sir, there's nothing but whores and AFL players down there."

"Really!" said the manager. "My wife is from Melbourne!"

The boy replies, "You're joking, who did she play for?"

RUGBY

Crack A Kiwi

Sitting together on a train, travelling through the Swiss Alps, were Tana Umaga, the All Blacks skipper, George Gregan, a little old Greek lady and a young blonde Swiss girl with large breasts.

The train goes into a dark tunnel and a few seconds later there is the sound of a loud slap. When the train emerges from the tunnel, Umaga has a bright red hand print on his cheek. No one speaks. The old lady thinks: The Kiwi guy must have groped the blonde in the dark, and she slapped his cheek.

The blonde girl thinks: That Kiwi guy must have tried to grope me in the dark, but missed and fondled the old lady and she slapped his cheek.

Umaga thinks: George must have groped the blonde in the dark. She tried to slap him but missed and got me instead.

Gregan thinks: I can't wait for another tunnel so I can smack him again.

GOLF

Introducing Andrew Johnson

Would all readers please welcome another golfer to the burgeoning ranks of wannabe golfers, in fact, an exceptional golfer within the S. Smith and Son ranks.

Only problem is that Andrew Johnson, formerly of Tanunda in the Barossa Valley, is a professional. Yep, frustrated at trade golf days and downright snakey with personal performances at our local course, the royal and very ancient Tanunda Pines, we have enlisted, via sponsorship, the services of a young local bloke, who can really play the game.



Andy will play in all the upcoming Australian majors, superbly attired in eye-catching Yalumba caps and polo shirts and for his sins, he will teach us all to play golf.

He has become, if you will, our roving Yalumba ambassador on the golf circuit of the world. He will perform well, he is a hell of a nice bloke and he's a local.

You can catch him in December, playing and hopefully winning, the Australian Masters at Huntingdale Golf Course in Melbourne. You will recognise him so please introduce yourselves and wish him well.

We will all be ecstatic if he wins the February 2006 Jacobs Creek South Australian Open too, dressed in his Yalumba finery!

SOCCER

A Sign Of The Times

Year 1981

1. Prince Charles got married
2. Liverpool crowned Champions of Europe
3. Australia lost the Ashes
4. Pope Died

Year 2005

1. Prince Charles got married
2. Liverpool crowned Champions of Europe
3. Australia lost the Ashes
4. Pope Died

NOTE WELL:

If Prince Charles marries again, someone warn the Pope!!!

RACING

Not the smallest bloke but it's close

John Auld and Greg Pullen are leaning on a rail lazily counting what's left in the co-op bucket and they get a call from a friend, who tells them: "I know this rich bloke named Tony Buhagiar with a speech impediment who wants to buy a horse and I'm sending him over."

Buhagiar arrives in his Roller, Pullen asks if he wants to buy a male or female horse.

"A female horth," Buhagiar replies. So Pullen shows him Whiskered Rose.

"Nith looking horth, can I thee her mouf?" So Pullen and Auld pick up Buhagiar to show him the horse's mouth.

"Nith mouf, can I thee her eyeth?" So Pullen and Auld pick him up again and show him her eyes.

"OK, what about the eerth?" By now Pullen and Auld are getting angry but they pick him up one more time and show him the ears.

"OK, finally, can I see her twot?"

With that, Pullen picks up Buhagiar and shoves his head up the 'Rose's privates then, after a pause, pulls him out again.

Shaking his head and wiping his eyes, Buhagiar says, "Perhaph I thould rephrathe that.

"Can I thee her wun around a widdle bit?"

