



Continuing the seemingly endless and endlessly seamy saga of beer in the wild west.

And So...

at Doug and Mary's....



(actually, this is at the Reno Homebrewer. But who cares?)

.....the annual WZZ winemakers/schleppers gathered for the post-harvest revelry reserved only for those hardy souls who can withstand everything from wine to whimsy (help me here.....isn't Doug the most photogenic guy you've ever seen?).

We thank Mary and Doug for their forthright acceptance of the group as a whole and the members individually as we witnessed Doug himself in a most wholehearted and sincere way attempt to personally reverse the trend towards the "Entry Fee" approach to hosting by giving each member \$1.00 for attending their meeting. We responded of course by accepting his generous contribution to our own personal pockets, er, party funds. Could this be a new and unforeseen trend in the club-brewing scene? Perhaps we could actually **Make** money by attending WZZ meetings!?

Return next month to the seemingly endless and endlessly seamy saga of the WZZ Kids!!

a quote from:

Wassails and Winter Warmers

by Lucy Sanders,

As printed in the Rocky Mountain Brewing News

Though it evokes Christmas cheer, "wassail" is truly the Old English equivalent of "wassup"!

Wassail derives from the greeting "waes heal," or "be whole." In old German, the greeting appeared as "Wacht heil," meaning "be in good health." Wassail appears in Shakespeare's plays, and Washington Irving wrote, "The wassail bowl was sometimes composed of ale instead of wine, with nutmeg, sugar, toast, ginger, and roasted crabs (e.g. crabapples). In this way, the nut-brown beverage is still prepared in some old families around the hearths of substantial farmers at Christmas."

Beer historian and Idaho Brewing Company brewer Gregg Smith notes, "On Twelfth Night, merrymakers would drink to the health of trees. In this they would 'wassail' the fruit trees. They would carry a steaming wassail bowl out to the orchard, and form a ring around their best tree and wassail it, saying:

"Here's to thee, old apple tree, Whence thou may'st bud and may'st blow! And whence thou may bear apples enow! Hats full! Caps full! Bushel - Bushel - sacks full! And my pockets full too! Huzza!"

Lucy Saunders, editor of beercook.com, is devoted to beer and food

And Yet More From the NCHF:



The Three, well, you know...

And a Message From Our President:



**Hi, My name is Rob. What's Yours?
'Anyone want my job?
(It's made me the man I am today.....)**

Coming Up!

.....The annual Mead Madness event at the home of Yen, David and Ron Badley.

Bring food, mead, (not *meat*, meathead....) etc. to the Badley's at 364 Hillcrest in Reno. 6:00 P.M. on Saturday, December 13th. 825-4009 for phoneheads.

Remember to say "Wassail!" while you're at it.

For those of you who don't yet know what mead is, it's that beverage you made with all the honey in it. Sometimes you add spices, fruit, cider, key limes, or whatever suits your fancy (not meat...).

By the way, you can bring meat if you like, ok?

And a Map to the Badley's:



The Calendar:

**December 13th
Meads anyone?
at the Badley's**

**January 12th
the Flaming Asshole Chili Contest
at PJ. and Scotty's**

**February ?th
the 4th (5th?) Annual
Gourmet Food and Beer Fest
at the Whitbeck's**

And in yet another message from the President:

Rumor has it that there are some among us who would like the Washoe Zephyr Zymurgists to become a more serious and education-oriented club.

Those who are so-inclined are welcome to help people like Dan, who runs the Belgian beer-of-the-month project, or John, who runs the annual Competition *and* contributes editorial content to this sordid publication, or Tom, who heads up the educational arm of the WZZ, or whoever.

I'll be glad to continue writing the newsletter, keep track of membership status and keep the calendar updated. Please help. Love, Rob

And Continuing on that note:

Tom Baldwin and John Tull will once again (and probably for the last time for at least a few years) be leading a Beer Judge Certification Exam study group. Our objective is to focus less on styles and more on technical matters this year. We will still have style-based discussion with relevant sampling. A syllabus is provided below detailing the 7-week course. Meeting times will be Mondays from 6:00 pm to 8:30-9:00 beginning on 5 January.

Anyone who plans to attend the course will need to contact either Tom or John as enrollment is limited. Costs for beers, copies, or other materials will need to be covered on a weekly basis (typically \$5-10).

We expect all attendees to take the BJCP Exam on Saturday 28 February, and hope that you will participate as a volunteer at the WZZ Homebrew Competition on 29 February 2004.

Syllabus: BJCP Study Group

Note: Weekly costs will incur to cover beers sampled and any additional costs. Please bring some cash, preferably in small bills. Costs will usually be \$5-10, or less.

5 January

Introduction

Intro to BJCP: definitions & Judge levels

Boil purpose (5 reasons why we boil)/sanitation (beyond boil)

Brew class (basic brewing techniques -- conversion, sparging, boil, hopping)

Discuss American Lager, European Pale Lager

Sample CAP, Northern German Pils, Munich helles

12 January

Intro to Ingredients: malt, hops, water, yeast, adjuncts

Discuss off-flavors/How & why they occur/Good versus bad/Appropriate or not (esters, phenols, diacetyl, fusel/alcohol, DMS, vegetal, etc.)

Discuss Light Ale, Bitter/English Pale Ale, Scottish Ales (NOT SCOTCH!)

Sample cream, bitter, EPA

19 January

Adjuncts (appropriateness to various styles), sample grains.

Yeast (variations both major and minor); Discuss the 5 stages of yeast (handout)

Krausening/gyle (Noonan pp. 168-169)

Bacteria (bad versus good)

Discuss Brown Ales, India Pale Ales, American Pale Ales

Sample brown ale, IPA, APA

26 January

Beer faults (discuss and sample)

2 February

Process: Decoction, infusion, step-infusion, turbid mash. Enzymes in the mash (handout)

Brew class (advanced brewing techniques -- enzymes/temperatures, methods)

Discuss Kölsch/Altbier, German Amber Lager, Bock
Sample Kölsch, German amber, bock

9 February

Discuss Malt (malting)

Discuss Hops

Discuss Water

Discuss Stout, Porter

Sample stout, porter

16 February

Famous beers and the towns they live in

(Why are these unique -- water, ingredients, etc.)

Beer style commercial examples (handout)

Strategies for taking the exam.





Washoe Zephyr Zymurgists
2335 Dickerson Rd. Unit A
Reno, NV 89503-4905
329-ALES

