



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

And So...

.....at a new location this year, due to a mid-summer move for the Morandi's.....

The **BYO BBQ Event** was held at the Reno Homebrewer.

I thank you, the club thanks you and Rob thanks all of you for attending.

A special thanks goes to JW, Ron, Keith and Joel for providing home-brewed music for us all, and to Joe Morandi for providing chairs and tables.

And Coming Up...

The August meeting will be held on the 14th of August at the Rebori Tull complex, located on 1885 Alexander Hamilton in lovely Reno. The general theme has been, and will continue to be, simplicity (aka, the Dead White Guys meeting). So plan on a simple, classic meeting. Bring a dish to share for dinner. Bring some of your finest homebrew, or provide a 6-pack of quality quaffables if you have depleted your homebrew resources.

Bring a CD if you think John's musical selection leaves a bit to be desired. We will have a tasting at this meeting to determine which wheat beer will represent WZZ at the AHA Club-Only Competition this month. If you have a Bavarian hefe- or dunkelweizen, a berliner weisse, or a weizenbock, bring it to the meeting. See the club website (www.washoezz.net) under the "History, etc." tab to find out more about the Club-Only Competitions.

Another thing we would like to encourage for this year: acoustic music! Bring your acoustic guitar, tambourine, bamboo sax (John), mandolin (Mike), Snoopy harp, etc. The chiminea will see some flames to keep us warm or distracted in the later hours.

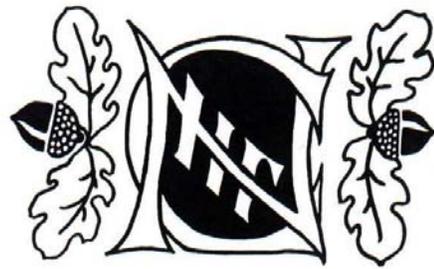
The Calendar:

August 14th

**Tull-a-Roo, with You Know Who!
At the Tull's**

September 11th

**Dave Dudley's Agri-Meeting
At his Homestead....**



**7th Annual
Northern California Homebrewers
Festival: October 1-2, 2004**

**Registration form at
<http://mksgrist.tripod.com/nchfweb/mainreg.html>**

**Oktober 9th
the Annual Washoe Pines
Oktoberfest**

**November 13th
Chet Minetto**

WZZ's Trek to AHA National Competition

John C. Tull

continued from last month.....

.....On our first round, Dan judged wheat beers, Tom handled one of the light ales, and I was on American lagers. We all finished around noon, and reluctantly cashed in the free lunch that the AHA provided for judges at the buffet. My meal was considerably smaller than the day before; I had no desire to ruin my stomach with another panel to sit on during the afternoon. During this session, Dan judged fruit beers, Tom had herb and spice meads, and I judged European dark lagers.

Following this round of judging was our appointed hosting in the hospitality suite. I finished my judging shortly before 4:00 P.M. and immediately went over to see how things were going. Dan was already there. He informed me about the unfortunate misconnection of the beer line on several of the kegs that led to some problems, including some beer wastage. We got everything back in order and began taming the never-ending line of people coming for another beer. Tom joined us shortly to help cover the spread of taps. Our skills at the tap handles had never been tested so thoroughly, but we persevered and ending up blowing out five of our 16 3-gallon kegs, and many of the others were greatly reduced in capacity. We poured beer, mead, cider, and pyment to the likes of Charlie Papazian, Fred Eckhardt, and everyone else that was there for the great homebrew gathering. It was a fun time.

Fortunately dinner was not a free pass to the buffet. Instead, we hopped in the truck and went to the Lotus Thai restaurant. Tom and I shared the sea bass special along with assorted other non-meat dishes between us all, all of which were really quite good. Overall, I think we bested the Indian restaurant from the night before. Other than the surprise price tag on the sea bass, there were no complaints from the meal. We avoided the standard beer offerings, instead opting to save our palates for the pro brewers evening event.

We mostly scattered about in search of the perfect beer during the evening. There were 22 brewpubs and microbreweries at the event. Although some really good beers were available, I was somewhat surprised at the number of truly wrecked beers that I tried. Nonetheless, the breweries generally had good, and sometimes great, offerings, but I must admit that the west coast "my hops are bigger than your hops" mentality gets old fast. Subtle beers were few and far between. We called it a night sometime before the clock struck twelve, again making sure that we were in good shape for the final session of judging the next morning.

In the last round of judging, Dan and Tom were both sampling traditional meads while I worked on lambic and Belgian sour ales. All of us were done around noon. Dan opted to make use of Jamil's keynote luncheon ticket; Jamil was too busy setting up for best-of-show to get away. Tom and I knew what was in store from the hotel kitchen, so we ventured off to a food court where we found suitable victuals.

At 1:20 P.M., Tom and I headed down for the BOS round. Dan joined us in short order reporting that the luncheon was as expected. I was fortunate enough to be a member of the BOS panel for the 24 beers that made it to the top for each beer style family. Tom and Dan provided much-needed and appreciated assistance to Jamil as stewards for both the beer and mead finals. At the table, myself, Alan Horde from Oregon, Michael Hall from New Mexico, Jim Homer from Colorado, and Phil Sides, Jr. from Maryland comprised the panel of five. It was not until 2:15 P.M. that we all gathered and got things started. I figure the process of finding the beer that would confer this year's "Homebrewer of the Year" honor took a little over an hour. The process was not riddled with contentious debate; instead, it was a fairly amicable conclusion to what was a great three days of judging for me. It was also a treat to be at the table that bore the fruits of so much critical evaluation from the judges and excellent brewing from the crafters of the beers.

That late afternoon we wandered over to the hospitality suite for a few beers from QUAFF out of San Diego before deciding on dinner. We decided on another run to the food court for dinner prior to setting up our table for club night.

Around 6:00 P.M. we had wrangled an industrial cart off of someone to bring the gas down from the rooms, and to load all the kegs out of the walk-in cooler. By 6:45 P.M., we were all downstairs in the grand ballroom putting the finishing touches on the WZZ booth: duct tape to hold the banner on the wall, scribbled beer and mead offerings on the white board that we set flat on the table, and ordering the kegs on the back wall so we could turn around and pour with relative ease. The classic minimalist approach. By golly, if they want flash, go to the big booth set up like a castle wall, complete with medieval guards standing out by the doors. If they want quality product without a sales pitch, stop by our booth!

The next six hours were spent with of one or two of us manning the booth while the other one or two wandered around in search of the perfect beer. There was a lot of great beer on the taps this night. I found a nice Peche lambic that was certainly not one-dimensional and candy-like as Lindemans, possessing instead some real lambic character mixed in with a nice perfumey peach aroma and flavor. A quite authentic Kölsch was also turned up not far from our booth. On several occasions when all three of us were hanging out at the booth, Dan and I would exchange glances and a laughing shrug as Tom was

jabbering up his products to any and all that made their way to the booth. The alternative beverage that Tom had been working on throughout the day had as much or more to do with his behavior as his ego. So much for the lack of a hard sales pitch at our booth.

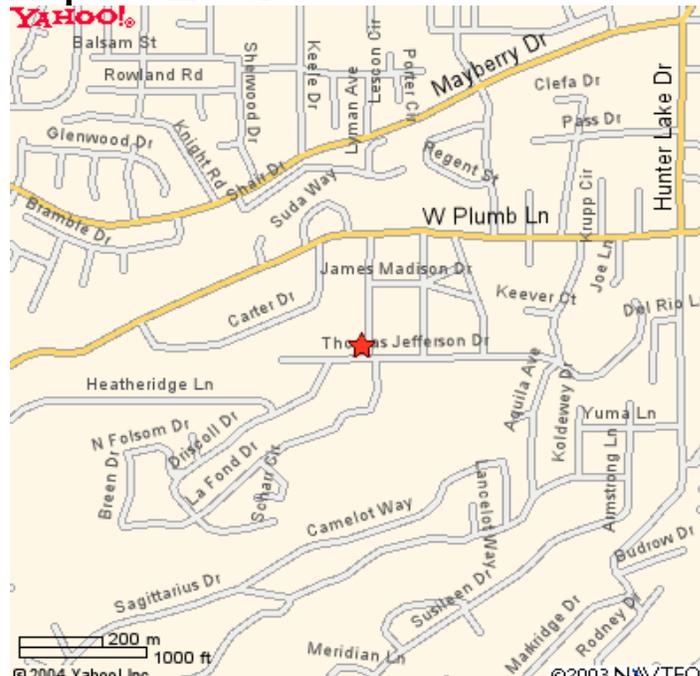
We all had a great time this night, and wandered up to the room around 12:30 A.M. This was only after going to another guest's room to sample and share Scotch's and other adult beverages. Fred Eckhardt was our companion on this mini-venture prior to turning in a little before us.

At this point it is worth detailing some of the finer points about the room. First off, it was fairly small for an assemblage such as ours. We had big plastic buckets filled with all our dispensing equipment in one corner. Tom's air mattress occupied most of the available open space in the room, and this was the area en route to the bathroom. The toilet in the bathroom sat at an angle suggesting some serious floor settling in that vicinity. A sink and a shower served as the bread sandwiching the toilet in the quite small lavatory space. Now the shower had, by Saturday morning, really started to drain sluggishly. Of course, we were only paying for two occupants in the room, so we kept housekeeping away with a "Do Not Disturb" sign around the clock. Likewise, we couldn't call to complain about the shower drain. So we were stuck with a shower that became a bath with even a short stay under the water. This never leads to a comforting situation in a venue as heavily used as a room in Vegas. Lastly, Dan and I had decided early on to unplug the television and tell Tom it was broken so we would not have to listen to all the right-wing spewing of the Fox News Channel. So the television was also broken, sort of.

The Final Episode, Next Month.....! ! !

This Month's Meeting: At John, Marlene and Alita Tull's 1885 Alexander Hamilton Reno, 322-1162

Map to same below....



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

P&N Vineyards

...has wine grapes available for your 2004 vintage.
The first crush of white should be about August 28
with weekend harvest continuing through September.

Their vineyard is located in southern Sacramento
County. They pull leaves, hedge the vines, and use
bird netting to ensure quality and control diseases.

Grapes are 40 cent per pound, you pick
Crusher-stemmer and press are available for your free
use with their help. Please call and leave a message
with variety and quantity. They will call with
estimated picking date after August 25.

Paul & Nancy Baldwin
11600 Kestrel Lake Rd.
Elk Grove, CA 95758
916-684-2086

