



Washoe Zephyr Zymurgists

<http://washoezz.net>

November 2004

First off, I would like to thank everyone who had kind words about the newsletter this past month. I appreciate the compliments. If you would like to contribute a story to the newsletter, please feel free to do so. You can email me at jctull@unr.edu.

THIS MONTH

Chet & Sharon Minetto's Lager Boy Meeting November 13, 6 PM

Come on out to Pleasant Valley, just south of Reno and north of Washoe Valley, and join the Minetto's for an evening of lager (and ale, I suppose). Bring the usuals: yourself, some beer (preferably homebrew), and a dish of food to share for the potluck. If things get boring, Chet will probably start burning stuff.

UPCOMING EVENTS Brew Now!

- Nov 5 Club-only IPA competition. Anyone with an IPA that can represent the club should contact me about having a taste-off prior to the end of October!
- Nov 13 Chet & Sharon Minetto's Lager Boy meeting.
- Dec 4 Badley's Christmas Meading
- Jan 15 Flaming Asshole Chili Contest at P.J. & Scotty's
- Jan 26 Irish Red Ale Club-only Competition
- Feb 12 Whitbeck's Annual Culinary Challenge
- Feb 27 WZZ Homebrew Competition!!! To be held at Silver Peak this year.

LAST MONTH

The Annual Washoe Pines Oktoberfest was a smashing success!

Submitted by longtime, original WZZ member, Penny McClary.

Oktoberfest Awards 2004

The crowd was smaller this year — missing some of the old-time WZZers — but the rain stayed mostly away and a great time was had by all in attendance.

Some special awards have been awarded this year....the "Golden Stein Award" must be shared by Greg French, Dan Bailey, and Andy Schwaneflugel — Greg was out early to set up with Don, and Andy and Dan were the only willing bodies to stay over and do the morning after clean up. Thanks so much to all 3 of you!

The silver apron/rubber gloves award goes to Lacey French — always ready to do the dishes at the end of the night. Thanks Lacey!

The People's Choice award in the Culinary Delights goes to Ron Gregory — those smoked turkeys were the BEST...(still don't know where you get the zigzags big enough...)

Thanks to everyone who shared great food and drink with us all. Hopefully next year's "earlier" date will bring out more revelers for our annual autumnal event — second Saturday in September.

NCHF LOWDOWN

by John Tull

This year's Northern California Homebrewers Conference was in Dobbins, California, just outside of Grass Valley, was held over the weekend of October 1st. This marked the 2nd year the event was here, a location that seems to be universally accepted as much better than Napa. Plans for the Reno crew were hatched as usual. Dan Bailey, Joe Herman and John Bruno set up shop at the campsite on Thursday. The rest of the WZZ's were to straggle in over the next 24 hours or so.



To have Hobgoblin, call Backstreet of Washoe 51983 888 888 or your usual sales contact

Tom Baldwin came by my house around 8:30 AM Friday. I had prepared my keg of Best Bitter and ESB earlier that morning for transit. I had all my gear ready to load and waiting by the driveway. When Tom pulled up I thought we would have to take two cars: Tom had his pickup entirely filled with the 10 or more kegs he was bringing plus all his camping gear! We spent about 20 minutes doing some creative reorganizing. We strapped my pack of clothes and bike on top and began our trek.

First stop was Peg's Ham-N-Eggs in downtown Reno. We both ate large portions of very tasty viddles. (For those of you that thought I never enjoyed a meal out, nah-nah!) Next we needed ice, so we went to the ice house on 4th Street and bought 150 pounds of ice to keep the beers comfortably cool. Next stop, Dobbins!

After taking the scenic detour down Highway 49 past Grass Valley and out to Auburn (note to self: no political discussions with Tom while driving), we made it to Dobbins around 1:30 PM. Dan's horse signaled the WZZ campsite quite obviously. One of our Sacramento friends, Dave Sapsis, was out on his motorcycle riding the twisties as revealed by his truck and bike ramp in a neighboring campsite. Tom and I staked out our sites and set up camp. Breakfast from Pam's was still holding us over fairly well, plus we were starting in on some beers — excellent appetite suppression.

Later that afternoon, a dogged Dan and Joe H. pushed their bikes up the hill to the campsite. Apparently the late night before did not mix well with their plans to take a scenic ride through the countryside. Bruno apparently opted for the truck on the jaunt, but he looked just as worn down as the others.

That evening was the big dinner prepared, as usual, by Sean Paxton. Paxton's creative cooking has always brought some interesting and tasty courses to the table in past years, and this year was no exception. The overall event theme was "Extreme", and Paxton prepared some extreme soups, salads, entres, and deserts, all paired with some heavy hitting Double IPAs and other extreme beers. The method of delivery for the food was much better than in past years, and this created a friendlier overall environment for the diners. The dinner was a great time, as always. It wrapped up around 11 PM for those that made it through all the courses.

Sometime during the dinner, Bruno had decided to take his leave of the group. Not much was made of it at the time. Bruno has this habit of sneaking off when least expected. The after-dinner gathering at the campsite, which now included John Anderson and Marilyn, Stephen Mountford and Marcia, Joe Morandi and probably some others, was discussing the missing Bruno saga. Just about then, Ira drives up in his truck yelling, "I got your John Bruno here. He was lying by the side of the road passed out down the hill!" I guess he wasn't going to sleep it off outside with the bears and mosquitos after all.

Saturday morning found the WZZ crew dragging themselves out of their sleeping bags in various states of recovery. Dan had his great rum-raisin pancakes ready for the eating, and I had my share. In time, we all piled up our stuff for the club booth down at the field, including the Bailey coffin that came complete with built-in jockey box and taps on the side. Under the design guidance off Elaine Bates, we had a club booth that was starting to look too good to be WZZ. By 11 AM we pretty much had all the beers ready to pour, the shade overhead, and enough chairs to laze around on during the long afternoon. Elaine provided her wonderful penmanship to produce the beer list on the whiteboard, and we were all set.

The day went as usual. If you were on top of your game, you paced yourself well and drank as much or more water than beer. If you weren't, you probably ended up sleeping through dinner and the evening. All the clubs had a greater proportion of good beer than in the past. Talks during the afternoon included

our other Sacramento friend, Jamil Zainasheff, discussing quality control and how to make that winning beer; Raj Apte discussed lambics and Flanders sour ale; finally, Randy Mosher discussed extreme ingredients available to the homebrewer.

Joe M. made his generous donation to next year's event by buying a king's ransom in raffle tickets. I spent 5 bucks myself and won a sweatshirt from Rogue. Marlene told me that she had no idea how good I looked in baby blue just the other night as I snuggled in its warmth — come to think of it, I believe she may have been making fun of me. In the end, Joe collected more hats than anyone else at the festival. The votes were in on the beers entered for the pseudo-judging. Tom's excellent mead was not selected to the surprise of many who tasted the other entries in the category. The surprise of the day was WZZ being voted the best theme booth. We all looked at each other and chuckled. If Dan had not brought his coffin, we would have had the most plain booth at the event. I am sure the guys that hauled in the Opel GT and devised a full bar off of the body were a little disappointed about that.

Afternoon began to settle into evening. Dan and I managed to find a seat at a table, hosted by Dave Brattstrom from Plymouth, CA, sampling commercial and homemade lambics. Feeling the need for some warm food in the gullet, Dan and I slipped away well before all the bottles had been sampled, even though most that we sampled were quite excellent. At the campsite, we cooked up a pretty mean cabbage and bok choy dish that left the meat-eaters anxious for some greens. Tom brought some home-smoked ribs for the carnivores, although I will admit they were really good-smellin'. Everyone now had some solid matter in their stomachs, a necessity prior to the Dead Palate Society.

DPS kicked off at our campsite around 11 PM. Not much can — or should — be said about DPS, other than the fact that it is the final big event of the weekend. Many great beers, as well as many greatly diminished beers, were consumed during the course of the evening. The highlight was the vertical Anchor Christmas Ale series, generously shared by Bruno. The great debate over 1995 versus 1993 was settled in favor of the 1993 (sorry Rob). I was amazed at how well the beers, as old as 1981, held up over time. It seemed to me that the beers after the mid-1990's really did not have the legs to stand on compared to the ones older than that. I am not sure if they are lower gravity in more recent years, or if they were simply handled differently. A few of the years had lactic problems or other signs of infection, but overall, they were excellent. Good job Fritz!

I turned in for the night around 2 AM. Dan was the club holdout, perhaps making it to 4 AM. The usually docile Joe H. had to crawl out of his tent around 4:30 AM and kindly encourage — with a growl or two for good measure — the last of the sots to beat it. Those last two or three were blowing their stupid raven call and talking at the same volume that almost made sense when 40 people were all gathered around the tables in our campsite hours earlier. Luckily they left before Joe had to open up a can of whoopass.

The morning was slower on average than the one before. I got up and cooked a big pile of potatoes. After frying up a few eggs on the side, I had a very satisfying high-cholesterol breakfast in my system. Others shared the potatoes and got themselves composed for the return to Reno. By noon, after breaking down camp and the club booth, Tom and I were on our way back. We detoured to Auburn, again, but this time it was planned. Tom wanted to get some honey comb from Ikeda's for a mead project of his. By late afternoon, I was back at the house, completely exhausted. It had been another great NCHF! Now to get some rest for next year!



BREW NOW FOR THE 2005 WASHOE ZEPHYR ZYMURGISTS HOMEBREW COMPETITION Date: February 27, 2005

All entries are due between 5 February and 19 February 2005.

You need not be present nor an area resident to compete; everyone is encouraged to enter.

Ship to, or drop off at:

The Reno Homebrewer (775-329-2537)
2335 Dickerson Road
Reno, NV, 89503

Dropoff only site:

Beer, Beer & More Beer (925-939-2337)
995 Detroit Ave Unit G
Concord, CA 94518



An additional Sacramento dropoff site will be made available if requested.

This event's goal is to be the premier homebrew event in the west. The WZZ Homebrew Competition also serves as an excellent warm-up for the AHA National Beer Competition and other events in the west. You can expect comments and scores to be similar in this event as they would be for regional and national AHA events, barring any changes in beer quality over time. (Winners in the WZZ Homebrew Competition are not guaranteed to perform equally well in subsequent events.) Reno and northern California are home to many highly qualified BJCP judges, and we produce one of the finest assemblages of judges of any competition. Plan now for this event. First time brewers and veterans alike are encouraged to participate. No one is too much of a novice, nor is anyone too experienced to compete. Join in on an event that is certain to provide insight and education for all homebrewers involved.

The Best of Show winner will get to brew their beer at Great Basin Brewing Company!* They will also receive \$50 gift certificates from the Reno Homebrewer and Beer, Beer & More Beer. Additionally, a commemorative yard glass will be provided. First place winners in each flight win a certificate for a free vial of yeast from White Labs redeemable at any location that sells their products. A free keg of beer from Great Basin Brewing will be awarded for the brewer with the most overall points for all entries. A separate, similar award will be awarded for first-time competitors only by our other brewpub Silver Peak. Points are tallied as 3 for first place medals, 2 for second, and 1 for third. AHA medals will be provided for flight winners this year.

This event is a Beer Judge Certification Program recognized and American Homebrewer Association sanctioned event. All beer styles will be accepted as recognized by the BJCP and the AHA, including mead and cider categories. ALL categories and subcategories as recognized by both the BJCP and the AHA, including meads and cider, are eligible for entry. We reserve the right to combine styles or categories with fewer than 5 entries. All entries are expected to comply with BJCP regulations and will be judged according to BJCP style guidelines. Standard 50 point score sheets and BJCP methods will be used by judges, and written results will be made available to entrants promptly after the competition is held.

Judging will be held at the Silver Peak Restaurant & Brewery at 9 AM sharp on 27 February 2005. Judges and stewards should arrive by 9 so judging can begin as soon as possible. Juice, coffee, and bagels will be available to early arrivers. The doors will open at 8:30 for anyone wishing to help out with the setup.

Entry fees are \$6 for the first entry and \$4 per entry thereafter. Register online (available later) or use the entry form (pick up at The Reno Homebrewer or Beer, Beer & More Beer). The online registration will generate bottle labels for you and is much more convenient, so please use the online system. Send cash or personal checks made out to Washoe Zephyr Zymurgists. Send three (3) bottles for each entry. Each bottle must be 12 ounces in volume, brown/amber glass, and be free of raised-glass or inked brand-name lettering and paper labels. Ten-ounce "nip" bottles are acceptable for meads, ciders and barleywines. Obliterate any lettering or graphics on the cap with a permanent black marker. Place labels generated from the online registration process on each bottle with a rubber band if you registered via the internet, or use the available bottle label forms for proper identification of each entry. Do not tape bottle labels!

You are encouraged to enter as many beer styles as you would like, but you may not submit more than one entry per beer style. (All beer style are defined in the 2004 BJCP Beer Style Guidelines.) Your homebrew cannot be brewed at any place that brews beverages for commercial purposes. We reserve the right to combine styles or categories if there are less than 5 beers entered in a given style or category. We also reserve the right to classify beers outside of BJCP Style categories for judging purposes.

Additional details are available online at <http://washoezz.net/wzzcompetition.html>.

Chet & Sharon Minetto's Lager-boy Meeting

SATURDAY 13 NOVEMBER, 6 PM

20460 Cook Drive

Pleasant Valley (Reno), NV

849-2524



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

