



Washoe Zephyr Zymurgists

<http://washoezz.net>

December 2004

THIS MONTH

Ron & Yen Badley's Annual Christmas Meading

This year's mead meeting will be earlier than our normal meeting time. Sorry about the incorrect date on last month's newsletter. Hopefully the 4th will prevent competition with office parties and family.

Bring yourself, some mead or beer, food and good cheer to 364 Hillcrest Drive in Reno. The festivities will begin at 6:00 pm and last until...



Tom & Rob Celebrating Last Year at the Badley Event

LAST MONTH

The Lagerboy Game Palace

A hearty thanks to Chet and Sharon for graciously hosting. The pinball and pool kept the WZZ crowd occupied well into the wee hours. The 4 beers on the draft system provided by Chet were enjoyed by all. Other great beers were provided by members in attendance. Although Tom had a good run to take my title away on the Dolly Parton Hypno-Trance Pinball machine, in the end I proved to be the master of her buttons with a final score clearing the 600,000 mark. My fortune was not so grand at the pool table. The shark-at-large was Joe Herman, although he did hit his buzz threshold. In fact, we all asymptoted on the pool table before settling down for the night. Not sure who won the video golf tournie, but those folks were certainly into it. GO TEAM!

For all who were not in attendance, the night was truly grand. Although the gatherings have been somewhat small over the past few months, the excitement and good company has been anything but that. Try and join us for the next time!

UPCOMING EVENTS Brew Now!

- 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.



WZZ Abroad! Well Colorado any way!!

By Dan Bailey

Thursday, November 4th

At 6 Am Kaki took me to the airport with an ice chest full of beer (you can't get Alaskan smoked Porter in Colorado). Oh, I did have a few clothes in my carry-on to keep the beer bottles from banging around to much. Jeff Hubbard picked me up at the Denver airport about 11 am. After retrieving the Ice chest we headed in to Downtown Denver with the first stop being the famous Falling Rock Tap House. The waitress was very helpful bringing tastes over to help us decide. One of the tastes was an all *Brettanomyces* Beer! We ended up with a draft La Chouffe' Belgian ale, Petrus Belgian pale ale aged in oak, Dogfishhead's Aprihop, draft Reverend a bourbon cask aged barley wine from Avery "little brewery BIG BEER", and draft Strong Bow — an English hard cider. Chris Black, the owner, came over and introduced himself. We chatted for a good bit about his bar, beer, the Toronado, the Horse Brass, Schlenkerla, hot springs, how the GABF is nuts at his bar, and cleaned him out of some of the more esoteric beers (well, I'm sure you get the idea). We ordered a couple sandwiches to help keep our equilibrium. The bar is adorned with an overwhelming display of brew mania. After giving ourselves the tour downstairs Chris asked if we would like to see "The Walk-in". Jeff knows how I feel about walk-ins so of course we had to look. Well it's just a bunch of kegs and bottles (that's how we found the Petrus), with two different temperature zones. To cool the beer lines, instead of using glycol, Chris just blows cold air from the cooler up insulated chambers that carry the lines up to the taps behind the bar on the main floor.

A walk seemed in order. We stuck our heads in a well-known local jazz club that shares space with a bad Mexican diner that hadn't changed anything in fifty years. Tuck and roll over the bar, Formica tables in the restaurant and a pool table that was conveniently wedged between the counter and the booths. Jeff described the food as canned beans smeared on a tortilla, yummy! We stopped at a very small but tall building that turned out to be the clock tower for all that remained of Denver's first department store — at one time it was the tallest building west of the Mississippi. The next stop was a pedestrian mall for the full tourist effect. We saw the usual trinket carts, panhandlers, Hari Krishnas, 15-20 people "skiing" on the sidewalk carrying signs for their favorite ski resort with season prices displayed, etc.



All that walking 6 to 8 blocks had made us thirsty again so against better judgment we stopped into Rock Bottom for a sampler of their beers and a couple of soft pretzels. Let's just say that their Märzen was fruitier than their Bitter.

We did walk past a baseball park (Something or Other Field) so I could get a full dose of sports on the trip as well.

Jeff and I met up with Pam in a Boulder teashop to get all amped up on caffeine. The teashop is a very nice little shop with a large selection of teas that they take as seriously as some people take beer. I know that maybe hard to believe.

Now that we are fully charged up we head out to Mountain Sun Brewery. It's really kind of a hippie joint, a Grundy brewery in back with a restaurant up front. The food and stout were good but the Kölsch was super fruity.

Back to Jeff and Pam's house to drink some of that Alaskan Smoked Porter and then to sleep.

Friday, November 5th

Today Jeff and I are off to Fort Collins. The first stop of the day is Super Market Liquor because none of the breweries are open and I need to find beer to bring home. They have a good selection and even have 4 or 5 commercial meads. Did I mention the reason for my trip to Colorado was to attend the third annual Mead Fest? We head off to Odell Brewing, which is next door to a tombstone fabricator. We ordered the sampler of what turned out to be some very good beer. My hi-lights were a brown porter, their Kölsch "Bobby", and 90 schilling Scotch ale (the beer that put them on the Colorado map). Next was the brewery tour, they have a pilot brewery over in the corner for test batches and seasonals in addition to their big brew house. Lunch at Rasta Pasta then a short walk to Coopersmiths for a taste of clover mead with a big grape nose and finish and Punjabi (a cask IPA) with a big heady cascade nose. The next stop was the New Belgian Brewery. After the tour was the tasting of their beers, most of which are only available at the brewery. A Saison made with lavender flowers called Devils Advocate, a barley wine that started as Fat Tire but, due to a lightning storm, the grain auger malfunctioned and kept sending grain to the mashtun leading to a big malty alcoholic beer. The highlight was La Folie, bottle and draft, a beer that is fermented in cabernet wine casks.

The next stop was for our volunteer shift at the Mead Fest in Boulder. After checking in a little late we stepped into the men's room to freshen up and that's where something horrible happened. I dropped a 750 bottle of Foxglove mead! Jeff and I spent the next few minutes on the floor picking up glass shards and wiping up mead. That mess cleaned up, we went to our assigned locations and started helping. We were able to taste a few meads on our breaks and the meads we were pouring of course. We had some very good mead and there were a couple that... Well they are hard to have kind words for. I met John Ascuaga's niece who works for the National Honey Board and knows Joe Muncy and Leonard Joy. What a small world. I worked that table while they went to dinner. When they came back I was given a beautiful yellow apron. Can you believe after all that we were still thirsty? Since we could not find Southern Sun brewpub we made our last stop of the day at Walnut Creek brewpub in Boulder. We had a great bartender that poured our ESB, stout, and a cask stout, all pretty good beers. Jeff joined the Mug club, after you drink something like 430 beers you get a spot for you stein on the wall and some other stuff, but after 430 beers who can remember.

Saturday November 6th

Pam has Saturdays off and made a great breakfast that included sweet potato home fries before we left on our liver test tour. Last night we met Dave who works at Red Stone Meadery

and he told us to come by at 10:30 am for an early tour. We were given the tour with Pete and Aimee from Alaska. They were in town for the Mead Fest, actually Pete was one of the judges. Pete told us about some old mead (18-27 years old) he saved from an estate in Alaska that we could taste that evening. As we tasted the Red Stone meads I got the ok from Dave to taste some of mine around. After making our purchases it was off to the farmers market in old town Boulder. We bought coffee from a beautifully restored/modified 40's truck, tasted locally made cheeses (cow's milk Camembert, goat's milk chevre, and sheep's milk blue). We had lunch at the food vender court. We stopped at the liquor store nearby for more shopping. Yes, I bought more beer. Jeff got a call on his cell phone telling him where "teach a friend to home brew day" was taking place. Now we know what the next stop is. You know it's just a bunch of people standing in the garage watching a pot boil. We met some nice folks and drank some of their beer and got them to drink some of my mead. We left for the Mead Fest and got there in time to see the last part of Ken Schramm's lecture on advanced mead making. Jeff and Pam went about tasting meads as I gave some tastes of my mead to people that I'd met earlier in the week. We met up with Dave, Pete, and Amy to taste the old meads. He saved the best for last. The 27-year-old mead was not as oxidized as the others and still had an expression of the honey. Pete told us about some of the honeys he had rescued as well. The honey that sounds the most interesting to me is a strawberry blossom honey. Two people walked over and asked to taste my heather honey mead. I gave them a taste and we talked about the recipe. As I was re-organizing my box of mead I was told I could not pour my homemade mead as it was putting the liquor license at risk. Colorado has a much different approach to liquor laws than Nevada. I could give tastes in my room, but since I was staying at Jeff and Pam's house, I just left the box behind one of the tables. I went on to taste some more mead and chat with the makers. After last call I collected my box of mead and got it into the trunk of the car. Back in the hotel we were talking with a couple that are starting an online mead store in Fairfield when we got invited into the hospitality suite. Commercial mead and homemade mead were being poured freely. A quick trip out to the car to retrieve the rest of my mead and back to "the room". My meads were well received. The standouts for me were a 4-year-old boysenberry, a 3-year-old blackberry (both aged in an old silver mine), and a cherry with 5 pounds of fruit per gallon, all homemade. The two commercial meads that stood out were a still mead aged for 2 years in oak and a rose petal mead, made by steeping the rose petals in water and then adding the honey to that. The palate cleansers used were Dogfishhead's 90-minute IPA and Balvenie Scotch (and of course water when available).

Sunday November 7th

Today is my last day in Colorado so, to make the most of it, Jeff and I head out to Oskar Blues in Lyons. Jeff met Dale the brewmaster earlier, so he'd been out before. Steve, the assistant brewer, gave us the tour the way it should be: beer first then a look at the equipment. They serve the beer in the bar, keg it and CAN IT! Yep, microbrew in a can. Their big seller is Dales Pale Ale. They were expecting to get more fermenters the following week. Dale said that the craft beer in a can has really helped drive their sales. As a note from the big brewers, Oskars had a north German pilsner made by.....Coors on draft and it was pretty darn good. No beer in cans to go on Sunday, you're in Colorado!!! Jeff dropped me off at the airport so I could get back to Sparks and get some sleep.

Editors note: Sources report that Dan, Jeff & both of their livers have recovered from the Colorado beer & mead trek.



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>.

Ron & Yen Badley's Christmas Meading

SATURDAY 4 DECEMBER, 6 PM

364 Hillcrest Drive

Reno, NV

825-4009



Washoe Zephyr Zymurgists
2335 Dickerson Rd. Unit A
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