

Washoe Zephyr Zymurgists

The homebrew club for the Greater Reno, Washoe Valley, Truckee Meadows Region

A Monthly Newsletter

February 2005

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March 12th

Dave & Barb's March Madness gathering



April 9th



Jeff & Karen Brooke's Annual Firefest

May 14th

FILL THIS SOON! WE NEED A HOST



June 11th



Annual Meat-Packing Weenie Fest at Tom and Cindy Baldwin's

Visit us online at <http://washoezz.net>

Content by John C. Tull, Editor (Unless otherwise noted)

Last Month

The annual Flaming Asshole chili cook-off



Everyone who made it to the Flaming Asshole Chili Cook-Off meeting at P.J. & Scotty's had a great time. The food was plentiful as was the beer (and the cider)! There were at least 24 chili en-

tries, but I lost count.

The winners were Joe Seth for best chili, returning to the winner's circle after losing his first-place grip last year. Doug Barren won the salsa competition (sorry for not mentioning the salsa competition in the last newsletter).

Now, yours truly is not really much of a meat eater, but I was happy to find a venison chili (game meat is good meat — thanks Dave!). There were also seafood, chicken, and vegetarian chilis on the table.



Based on the overall rate and quantity of consumption, they were all winners! Congratulations to everyone for putting forth their best (or at least something).

Get your beer bottled and entered in the 4th annual WZZ Homebrew Competition! Entries are due by February 19th at the Reno Homebrewer. Entrants, judges and stewards should register online: <http://washoezz.net/competition.html>

This Month

Whitbeck's Culinary Challenge



No, not culinarily challenged, *culinary* challenge. Bring your best food and beer (if you like) for this annual gathering that is sure to delight the taste buds. **Chris has informed us that he would prefer everyone focus on cooking an excellent dish and not worry about providing beer.** He promises to have plenty to share.

If you need inspiration for dishes to prepare, I would like to suggest a short trek to Belgium. Okay, so that is out of the question with the weakened dollar, but you can still get some nifty ideas from a few web sites:

<http://beer.ratebeer.com/Beer-News/Article-146.htm>

<http://www.beertravelers.com/lists/pairings.html>

<http://www.beertown.org/education/pairing.html>

<http://www.brew-monkey.com/articles/pairingbeer.php>



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



**Online registration and more details are available at
<http://www.washoezz.net/competition.html>**

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 half-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.

2004

Swig o' the Pint

I sit down this evening after having sampled the Abbey from New Belgium, a bit of the German Hefeweizen from Silver Peak, and just a touch of Steve Mountford's Cherry wine produced this last fall-winter.

My hunger has caught up with me. I went to a reception for a couple of potential new faculty at the university, and I had hoped for more food than was presented.

I came home and greeted my daughter and wife, arriving just in time to do the follow-up from Alita's last potty break.

Back to my hunger... I knew there was some leftover Thai soup from our take-away dinner the other day! Just a quick heating up and, \$#!, that spice burns. I jumped right into that soup, sucking down a substantial amount of spicy heat in the process. And the back of my throat is rebelling against all the rest of my bodily functions. Do I run to the sink or the toilet? Where's the water?

A couple of moments later and everything came back into focus: the beer earlier, the hunger, then the soup... Ahhh, the sensation of the hot soup: excitingly enjoyable, yet terribly regretful all at once.

All this is weird, but it reminds me of the value of perception. I know that those of you who have been really reading this newsletter over the past 3 or 4 years know that I have a hang-up for perception, but bear with me for a few moments.

When I bought this soup the other day, I really loved the melding of coconut with thai chili and all the other great flavors. But when I rushed

into sampling the soup, I ended up dumping the contents on the back of my palate and the back of my throat. All of a sudden, the wonderful soup had become my arch nemesis.

This illustrates perception quite well. At one moment, the soup was the manna of the gods, and the next, it was the curse of the gods. All and all, not too different from how beer can be perceived. Each of us crave certain flavors, and these cravings are temporal. Sometimes we want spicy, other times we desire fruity and soft flavors. What makes this a good thing is that, as homebrewers, we are able to satisfy our needs relatively easily through our crafting of beer.

We have the capacity to adjust our fermentation (by way of temperature and yeast selection), change our flavor (by means of grist bill, hopping rates and timings, water use and profile, yeast, and adjuncts), and presentation (bottled, kegged, amount of carbonation). All of these things are really quite liberating.

So, do we actually achieve our potential? Do we strive to break the bounds of the mundane and produce the next new beer? Hell no! We produce *our* next beer instead. And this is the beauty of homebrewing. We get to make whatever we want. There are no rules, no guidelines, no precepts. Whatever tilts our fancy, we are capable to respond.

And this is good. No, it is great! I get to do whatever I want! This has been our battle cry since we were old enough to remember! No rules; no bounds; no associations to blindly follow. Freedom (in its actual sense)!

Okay, my point is that we are afforded the opportunity to create a

beverage that we love. We are also able to shift our interest in beer with the flavor of the day. (And I don't mean the newsman's flavor of the day, I mean *your* flavor of the day.) If you want spicy, you use an unusual yeast and some spicy hops, and maybe a crazy addition of pepper or something. If you want subtle, you experiment with wheat and lager fermentation.

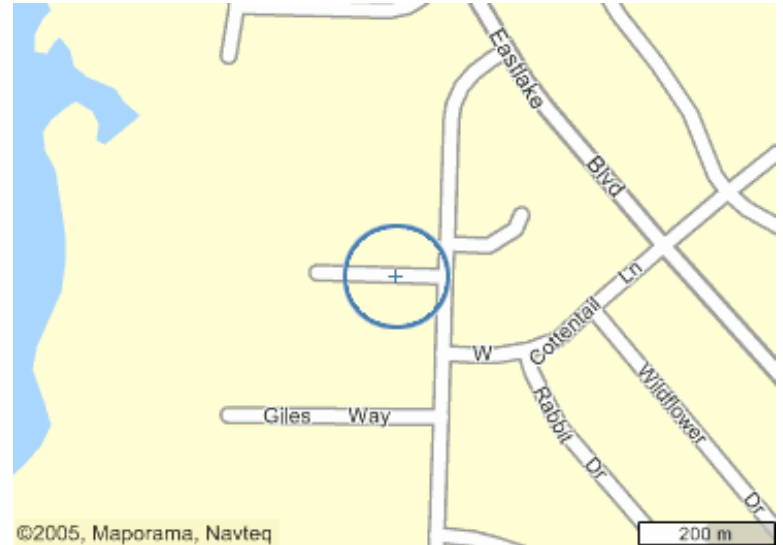
The brewing world is your oyster! Go with your instinct! Appease your appetite!

UPCOMING EVENTS

- *January 26 - Irish Red Ale Club-only competition (sent Stan Bennett's)*
- *February 5-19 - WZZ HBC Entries are due at the Reno Homebrewer*
- *February 18 - Barleywine Festival, Toronado Bar, San Francisco*
- *February 27 - WZZ Homebrew Competition*
- *March 4 - Sour Beers Club-only (Category 17, BJCP 2004) Competition*
- *April 4-15 - National Homebrew Competition (AHA) Rnd. 1 entries due*
- *April 26 - Extract Beers Club-only competition*
- *June 16-18 - AHA National Homebrewers Conference, Baltimore, MD (rnd. 2 of AHA NHC)*
- *August - Belgian and French Ale Club-only Competition (Category 16 2004)*
- *September - European Amber Lager Club-only Competition (Cat. 3 2004)*
- *November 4 - Baltic Porter Club-only Competition (Category 12c 2004 BJCP)*
- *October 7-8 - Northern California Homebrewers Festival, Dobbins, CA*

Whitbeck's Culinary Challenge

Join us at 6 PM with food and beer in hand. 849-3666. 40 Darilyn Lane, Washoe Valley. Saturday, February 12th, 2005.



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