

Washoe Zephyr Zymurgists

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

A Monthly Newsletter

December 2007

December 15



Badley Meading

January



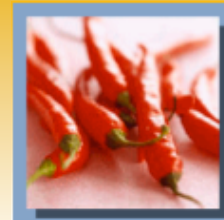
Carribbean Dreams: Mac & Susan

February 9



Whitbeck Beer-Food Pairing?

March



Chili Cook-off?

Celebrating 20+ Years of Yeast Domination

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

Last Month

Dudley's Off-grid Paradise

A good number of wzz'rs made the trek out to the enviro-friendly abode of the Dudley's. Apparently all of



tense concentration on the pool table was no match against the more laissez faire approach

and technique of Joe Herman. Hey man, relax and have another homebrew...



Tom Badwin's in-

This Month

The annual Meading at Badley's

Bring your seasonal favorites to this annual gathering at the Badley residence. If you have any cool music on vinyl, bring that too as Ron is always looking for new (or old) plastic to throw on the hi-fi.

New Brewery on Horizon

Local brewers Doug Booth and Dan Kahn have been working on an idea over the past several years that is soon to come to fruition: a canned beer microbrewery in Reno. Below is an update on their progress and near-term plans from Doug. I look forward to popping open a can of Buckbean beer soon!

Greetings Buckbean Fans!

Many of you know that Dan Kahn and I are starting a new production microbrewery in Reno, and for those that do not know about it,



we look forward to meeting you. This has been a long time in coming, but we finally secured a location and all of the equipment has been ordered.

The building is located at 1155 S. Rock Blvd., suite 490 in Reno, but the building actually faces McCarran Blvd. It's a brand new 78,000 sqft building just south of the FedEx Ground building on the corner of Rock and McCarran, and we leased 7,600 sqft on the south end. We will have 600 sqft of office space, a dedicated room for a boiler and approximately 400 sqft for a tasting area. Other than the office build out, we will have a trench drain that will surround the brewing, canning and kegging equipment and have a cement pad poured outside of the building for a 33-foot silo for our malt. Construction has started on the inside of the building. Our trench drain has already been installed and our offices and boiler rooms are currently being built. We received our boiler last week and that is also being put together.

The brewhouse, cellar, mill, keg washer and keg filler are all new and coming from China. Dan had the opportunity to go visit the factory in China at the end of October to inspect the equipment. Other than a few minor things, he says it looks great! The equipment will fill three containers for shipping and are scheduled to ar-

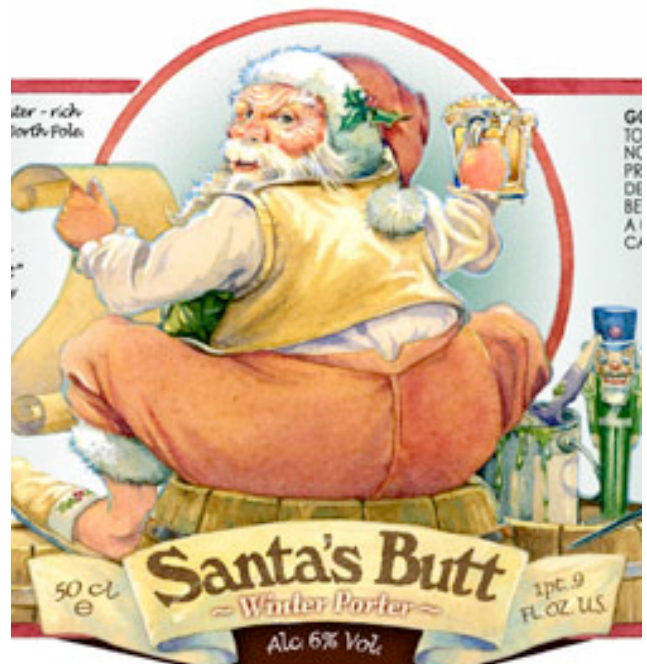
rive in Oakland on December 14. Our canning line (we'll be packaging in 16 oz. cans and in kegs) is also new and will be arriving from Canada in the beginning of January. Our cold storage box (18' x 25' and 15' tall) and silo will be arriving in December.

Please visit our new webpage: <http://buckbeanbeer.com/> for contact info and updates as it develops. As far as our beers go, we will have a traditional German style schwarzbier (black lager) called Black Noddy Lager, and we will have a unique ale called Original Orange Blossom Ale that Dan was first brewed in 1995 orange blossom in it.

As far as opening, we expect that to occur in late January or early February. We are also planning WZZ only gathering and beer tasting at the brewery just before or after we open.

Cheers, Douglas Booth

P.S. Dan has been brewing test batches all year at his home and The Reno Homebrewer. We want to give Rob a hearty thanks for his input, humor and allowing us to brewer beer there. THANK YOU VERY MUCH ROB!

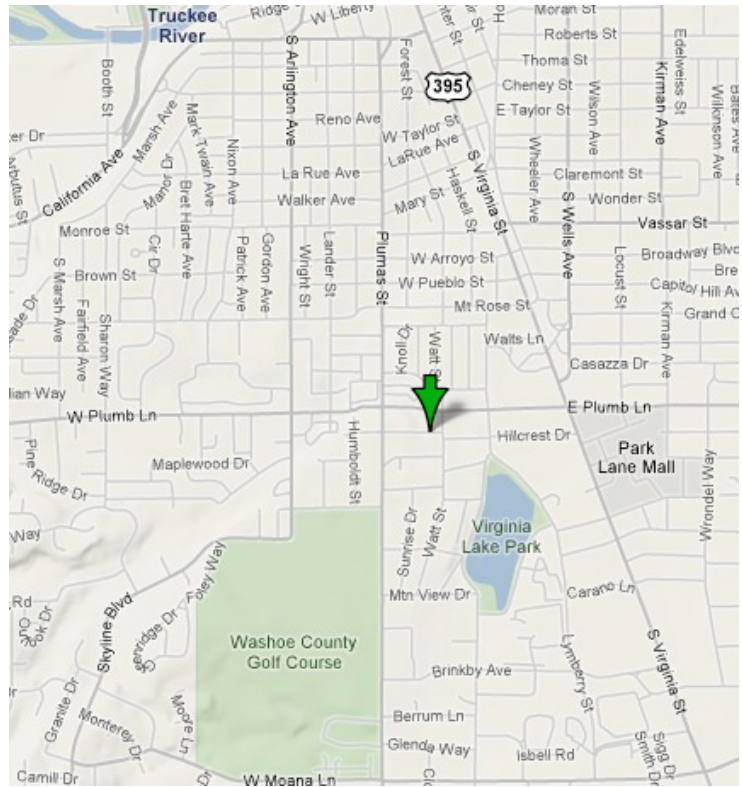


Badley's

Join Ron & Yen at 6 PM with food and beer to share.

364 Hillcrest Dr
Reno, NV 89509

Saturday, December 15th, 2007
825-4009



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