

# Washoe Zephyr Zymurgists

The Homebrew Club for the greater Reno,  
Washoe Valley, Truckee Meadows Region

Volume 22 Issue 9

September, 2010

## NCHF Looms!

That's right campers; the Northern California Homebrewers Festival is just around the corner. Here are the details:

### Inside this issue:

NCHF Update	1
August WZZ Meeting	2
Winemakers	2
Oktoberfest	3
PJ's Wake	4
Beer Recipe	5
Buckbean Coupon	5
Upcoming Events	6

**WZZ Member?** - Are you a member of WZZ? If you are attending, you need to be a current (dues-paid) member of WZZ. Check with Rob.

**Help needed** - If you can haul supplies, contact Rob at the Reno Homebrewer **ASAP**.

**Motif** - How about a "Gypsy" theme for the booth and costumes? Have any balalaikas or babushkas around the house? If so, bring them.

**Food** - Pierogis seem to be the best bet. If you are willing to help make them, contact...you know who!

**Beer Competition** - Do you have either a Baltic Porter or Pilsner for consideration? If so, bring it to our booth on Friday night so it can be chilled and gassed overnight for consideration Saturday morning after breakfast. All club members are encouraged to evaluate which beer should be submitted as our club's entry.

**Friday night dinner** - Rob and Elaine will host a potluck at 7 pm. The Club will provide chicken for grilling, members should bring a salad, side dish or dessert (each person should bring enough for 5 others.) Bring your own beer/beverage, club will provide BBQ, plates, cups and utensils.

**Saturday Morning Breakfast** - The club will provide the ingredients for Eggs Benedict, you bring juice, fruit, sausage/bacon, and pancake fixings. Club will provide plates, cups and utensils. Breakfast will be served at 8 a.m. If you're bringing sausage/bacon or pancakes that need to be grilled, get down early enough to have them ready by 8 a.m.

# Small Gathering - Big Beers

The attendance at Mac's August WZZ meeting was marginal at best - there were only 11 people total and just 7 WZZ members - but those who came enjoyed a beautiful evening and a tasting of some commercial strong beers.

After a hot day a mild evening set in making the seating outdoors ideal. Ideas for the NCHF were tossed around during dinner, then Mac broke out some big beers he'd been saving for the occasion. It was generally agreed that the Dogfish Head 120 Minute Ale and Burton Baton were a little too sweet, but the Deschutes Mirror Mirror was well received and all agreed that the North Coast Old Rasputin XII Anniversary Russian Imperial Stout was outstanding.

Mac and his lovely co-host Susan



Hamming it up at the meeting



## *Reno/Tahoe Winemakers*

This year, 21 vintners and 56 wines were entered in the wine competition offered by the Wild West Fair (Nevada State Fair). The winners were: **Best of Show and best white wine winners** went to **Dan Jacquet and Penny McClary** for their '08 Chardonnay. A tie for **best of red** wines went to two entrants: **Laura Gregersen/Pete Knapp** for their '07 Cab, and **Dan Carrick** for his '09 Sangiovese/Rose. **Cynthia Rully** won best fruit wine for her cherry/plum wine, and **Gary Day** won best dessert wine with his Merlot. Congratulations to all!

# You are invited to the 5th Annual WZ% Oktoberfest



Break out your best lederhosen, German food and beer and come join the fun at the Annual Oktoberfest. There will be Oktoberfest music, homebrewed beer and plenty of food to enjoy. If you have a

preference of beer or other libation, bring that also. Grilled chicken and brats will be provided but also please bring a dish to share, German possible. There will also beer along with other all homebrewed. If you to share, bring it!! Feel RV's or sleeping bags, don't drink and drive!! We want you here next year.



theme if be Oktoberfest German styles, have homebrew free to bring

**Where: 3025 Barranca Dr.**

**Spanish Springs, NV**

**When: Saturday, September 25th**

**4pm until done, food at 6:30**

**RSVP and directions: 425-9292 or 848-1323 or  
email: [chekmate13@yahoo.com](mailto:chekmate13@yahoo.com)**



**\*\*\* Please leave dogs and kids at home, thanks! \*\*\***

# PJ's WAKE



**October 9, 2010**


6:00 P.M.  
Storytelling begins @ 7:00 P.M.

2750 Skyline Blvd.  
Reno, NV 89509

At the home of Scott Patton &  
Deni Conrad


Corner of Skyline & Pioneer  
Parking across Pioneer @  
Horseman's Park

**PLEASE JOIN JOHN'S DEBBIE, DENI & SCOTT  
FOR AN IRISH WAKE AND CELEBRATION OF THE  
LIFE & TIMES OF JOHN (P.J.) HENDRICKSON**



Friends,  
We just ask that you bring  
your favorite story of  
John to share with all of  
us who loved him; and,  
send him off with a shot  
of Irish whiskey!

RSVP's and Questions:  
Debbie Campbell  
(209) 629-4581



## *Beer Recipe of the Month*

Page 5

### American Red Ale

**10 lbs. 2 row**

**2 lbs. Munich**

**1 lb. Cara Vienne**

**3/4 lb. Belgian Special B**

**2 oz. Chinook - 60 mins.**

**2 oz. Cascade - 15 mins.**

**2 oz. Cascade - turn off heat, add hops, steep 15 mins.**

**1 oz. Centennial - dry hop**

**1056 American Ale Yeast**

**Mash at 152 degrees for 60 minutes.**

**Sparge with 200 degree water to collect 5 gallons of wort**

**Original Gravity - 1.055**

**Finishing Gravity - 1.012**

**Alcohol by Volume - 5.3 %**



September 2010 WZZ Coupon

**1/2 off growler fill**

Good For WZZ Members Only  
One Coupon Per Day

Expires after September 2010

Open Tues to Sat 11 AM to 6 PM and until 7 PM on Fri - 775-857-4444

## Upcoming meetings:

We're on the Web:  
<http://washoezz.net/wzz.pdf>

September 17, 18 & 19:

NCHF

Oktoberfest: September 25

October: TBD

### Recipe of the month

We've started including a beer and/or a food recipe in each and every newsletter. To submit yours for consideration, please email it to Mac at [fenian57@yahoo.com](mailto:fenian57@yahoo.com). Beer recipes can be extract, all grain or partial mash and either a 5 or 10 gallon recipe.

Food recipes can be a favorite you would like to share with the others .



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