

# Washoe Zephyr Zymurgists

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

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## Eastern European Romp

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The Vampires were out in force at this year's Northern California Homebrewers Festival held on September 17th & 18th at the Lake Francis Resort in Dobbins, CA. The theme was Eastern Europe and a few of the various clubs in attendance came up with some clever interpretations along those lines. Yes, there were vampires. Our own WZZ kids were gypsies. There was even one booth with a life size mock up of a Bohemian maiden who had beer flowing from her bared breast!

The Friday Night Beer Dinner was missing chef Sean Paxton this year due to a scheduling conflict with the Great American Beer Festival in Denver, so the WZZers struck out on their own and enjoyed a barbecue on the festival grounds. This was followed up on Saturday morning with a gourmet camp breakfast of Eggs Benedict expertly prepared by Doug & Ann Augustine and Kirk & Becky Stock. Then it was off for a day of sampling home brew and food, listening to speakers and anxiously awaiting the results of the raffle drawings. Ironically in one drawing Elaine Bates won a Reno Homebrewer T-shirt!

The sun shone hotly on Friday and Saturday making for a thirsty crowd and also making the pool and Lake Francis look very inviting. Sunday morning's rain cooled things off a bit while camp was being packed up.





*The fun begins with "Hoppy" Hour*



*The Friday night BBQ*



*A dour Bohemian, a smiling Gypsy and a dog*



*An ingenious way to serve beer!*



*Some happy campers*



*The Eggs Benedict Crew. Doug waits for the egg he just flipped!*



# Recipe of the Month

## Celebration Ale Clone

12 lbs 2 row

2 lbs Munich

1 lb Cara Vienne

1 lb 60L

2 1/2 oz. Chinook - 60 mins.

1 oz Cascade - 15 mins.

1 oz Cascade - 5 mins.

1 oz Cascade & 1 oz Centennial - dry hop

Wyeast 1056 American ale yeast

Mash all grains at 160 degrees for 1 hour.

Sparge with 200 degree water until 7 gallons of wort is collected. Boil 1 hour before first hops addition.

Cool, add yeast and ferment for 1 week at 70 degrees. Transfer to secondary fermenter, add dry hops and let sit 2 more weeks at 65 degrees or cooler.

Bottle or keg .

## October Meeting

Come join new WZZ member Chris Weide and his wife Brooke at their home in Lemmon Valley on Saturday, October 16th at 6 pm. There will be home made pizza, so bring a salad, side dish or dessert to share. The address is 9771 Autumn Leaf Way. From Reno go north on US 395 and take exit 74, going east on Lemmon Drive. Take the first left onto Sky Vista Parkway and go about 2.5 miles, then turn left onto Autumn Leaf Way. It's the 4th house on the right. (775)232-9243



## Upcoming meetings:

November - TBD

December - Ron Badley's  
Meading?

We're on the Web:

<http://washoezz.net/wzz.pdf>

## Interested in hosting a WZZ meeting?

Due to circumstances beyond anyone's control there are some vacant slots on the calendar which need to be filled. If you'd like to have a gathering in your home please contact Rob Bates at [reno\\_hombrewer@yahoo.com](mailto:reno_hombrewer@yahoo.com) or Mac O'Brien at [fenian57@yahoo.com](mailto:fenian57@yahoo.com). Meetings are typically held the second Saturday of each month at 6 pm, but as host the date and time are your prerogative, and hey - people bring good beer, mead, wine and cider to your house!

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