

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

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Would you like some fresh dill pickle on your pizza? If you attended the October meeting at the Lemon Valley home new WZZ members Chris and Brooke Weide you were asked that question. Two home made pies were served that evening; a garden veggie and a Reuben. That's right - a very tasty Reuben pizza festooned with Thousand Island dressing, corned beef, Swiss cheese, sauerkraut and two kinds of sliced dill pickles as toppers.

Guests were greeted by some unusual pets; a pair of desert tortoises reside in the front room of the house. Behind that is a cozy kitchen which leads to the Weide's spacious back yard where the pizza was consumed with relish (well, pickles anyway.)

Chris has an impressive supply of ageing beers which includes several past years of Sierra Nevada Bigfoot as well as Stone Brewing's Vertical Epic Ale which is touted as being best when consumed after December 12, 2012 - assuming the world exists beyond that date!. He's promised to break out some of these rarities at future WZZ events. That's something to look forward to!

Sierra Nevada Brewery Turns 30!

The Sierra Tap House is celebrating Sierra Nevada Brewing's 30th anniversary on November 15 with an evening of special beers and food. Go to sierrataphouse.com or call them at 322-7678 for details.

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The Weide's pets - Fido and Spot (just kidding)







The fairly high tech brewery

Either Dean just tasted something sour or he's mugging for the camera!



Cascadia Ale (Dark IPA)

12 lbs 2 row
2 lbs Munich malt
1/4 lb German Caraffa
1/4 lb Chocolate malt
2 oz Chinook - 60 mins
2 oz Cascade - 15 mins
2 oz Centennial - end of boil
2 oz Cascade - dry hop
1056 American ale yeast

Note: So far nobody has submitted either a beer or food recipe to be considered for the newsletter. You can send yours to Mac at fenian57@yahoo.com. If there's no interest in sharing recipes among ourselves this column will be discontinued.



Once again Rob has graciously consented to hold this month's meeting at the Reno Homebrewer. Bring a sample of your homebrew, a dish to share with all and a sweater to wear as it might be a bit chilly that evening. Mac & Susan will bring a couple space heaters to help warm things up. The shop is located at 2335 A Dickerson Road and as usual we'll get things started at 6 PM. Call 329-2537 during regular business hours if you have any questions.





We're on the Web: http://washoezz.net/wzz.pdf **Upcoming meetings:**

December - Ron Badley's holiday Meading on 12/18 January - Susan & Mac's

Carribean Dreams on 1/8/11

February - Food and beer pairing at Chris Whitbeck's - date TBD

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 or Mac O'Brien at 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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