

Washoe Zephyr Zymurgists

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

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Hawaiian shirts, sandals and multi-colored parrot lights in January? You betcha. Those were a few of the sights to seen at Mac and Susan's Caribbean Dreams meeting last month. A fair sized crowd consisting of both old WZZ members and new, as well as a few invited guests, gathered to enjoy a panoply of fine food and drink; the delectable edibles included mango salsa, Mac's gumbo (see recipe on page 3) and a delicious authentic Mayan squash dish called Budin de Chayote made by Dawn Hammond. Among the adult beverages to be sampled were a variety of home made and commercial beers, wines and ciders.

As an adjunct to the evening's festivities, many of those in attendance enjoyed watching the Green Bay Packers' victory over the Atlanta Falcons in the NFC division title game. Who could blame Wisconsin natives Jon Anderson and Joel Koetting for choosing to root their teams on at home instead of in the midst of the congenial chaos of a WZZ meeting?



Dean and his special guest, Tamara



*New WZZ member and
Great Basin bartender
Kelly Ridgeway...*



And her friend Kevin



Tom having the time of his life!



*Conor the wonder dog. It's a
wonder he's so hyper at 9 years
old!*

Gumbo Without A Roux

Gumbo without a roux??!! Say it ain't so! For those of you who cook you know that the base for a dish like this is flour browned in oil, or roux. But there's a way around adding all those extra calories and fat. Mac browns the flour in the oven, thus creating the dark brown color needed for this savory stew while making it a little more heart healthy.

2 tbsp olive oil
 2 lbs boneless skinless chicken breasts
 2 lbs spicy sausage
 2 lbs shrimp
 2 cups all purpose flour
 1/2 cup minced garlic
 1 gallon chicken broth
 2-12 oz bottles of beer
 2 celery stalks
 2 medium yellow onions
 8 to 12 Serrano chilies, seeded and de-veined
 2 lbs mushrooms
 2 15 oz cans diced tomatoes with peppers
 2 15 oz cans tomato puree
 1/2 cup Cajun seasoning*

*Cajun seasoning
 1/4 cup white pepper
 1/4 cup onion powder
 1/4 cup garlic powder
 1/4 cup paprika
 1/4 cup black pepper
 1/4 cup red pepper

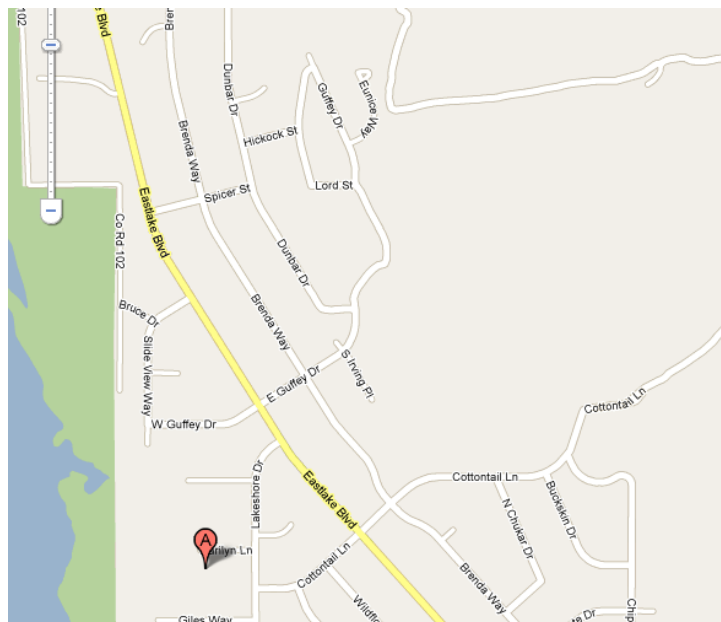
Preheat oven to 400 degrees. Spread flour on a baking sheet and bake until dark brown, stirring when it smokes. In a large skillet sauté chicken and sausage then drain. Heat oil in a large stockpot. Sauté onion, chilies, garlic and celery until tender. Add stock, beer, tomatoes, puree, chicken, sausage, mushrooms and Cajun seasoning. Stir in flour. Simmer 2 to 4 hours. Add the shrimp just before serving and cook about 10 minutes. Can be served with rice.

Whitbeck IPA Fest

Come and enjoy an evening of beer tasting at Chris Whitbeck's Washoe Valley home on Sat. February 12 at 6 pm. Chris has brewed up a whole slew of single, double and Imperial IPA's, many made from the same recipe with different single hop profiles. Please bring your favorite potluck dish to share.

The Whitbeck's address is 40 Darilyn Lane Washoe Valley, NV. Take US 395 south and turn onto Eastlake Boulevard at the top of the hill, then follow the map.

Call 849-3666 if you need help finding the house or if you have any questions.



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

Upcoming meetings:

March 12 - March Madness with Kirk and Becky Stock

April - Firefest? (Or any other theme of your choosing. Anyone interested hosting? Please Contact Rob at the Reno Homebrewer.)

New York Cheesecake

The recipe for the delicious cheesecake that Susan made can be found here.
www.joyofbaking.com/cheesecake.html

World Cup of Beer XVII

The Bay Area Mashers are currently seeking judges and stewards for their homebrew competition on March 26th and April 2nd. All registration forms will be available online. Judges and stewards may sign up now and entry registration will be open as of February 18th. All the information you will need can be found at www.worldcupofbeer.com.

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