

Northern Nevada News

By Joan Atkinson

The headlines read "Dark Beer May Be Better for the Heart" and "Flavonoids in Dark Beer May Help Prevent Blood Clots". Recent reports indicate that beer is good for you and the darker the better. It's all about those flavonoids attacking free radicals, those nasty little thingies that nobody can really see, but which seem to wreck havoc with humans and the way they age. Brewers know this too, as indicated by the large number of dark brews out there, ready for the drinking. Who knew that something that *tasted* so good could be *good* for us, too!

Northern Nevada is a small market, brewing-wise, but there seems to be a surprisingly large selection of dark beers available. A visit to the **Flowing Tide Pub** in northwest Reno revealed a large selection of beers on tap, with regional micros and light-bodied imports taking up most of the space. The big draws for the neighborhood and college crowd, however, are the "Super Premiums" – **Bass, Boddington's, Guinness, Harp** and **Beamish Stout**. These are nearly impossible to find anywhere else in town.

Great Basin Brewing has a large selection of hefty beers on tap as well – **Jackpot Porter, Death by Chocolate Stout** and **Outlaw Oatmeal Stout**. Up soon is the **Risky Biscuit Barley Wine** and **McClary's Irish Red**. Speaking of Risky Biscuit, the Basin is a proud sponsor of the "Risky Biscuit Hayseed Hoot," a Saturday morning institution on local radio station KTHX. Also available at the Basin are **Black Rock ESB, Pogonip Pils, Wheeler Peak Wheat, Liplock Lager** and **Slam Dunkel**.

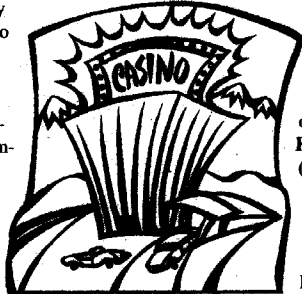
It's a slow time of year for Northern Nevada casinos, so brewmaster Darren Whitcher at **Brew Brothers** at the Eldorado Hotel Casino is using the lull to try to recover from carpal tunnel syndrome and tendonitis in his valve twisting arm. An occupational hazard of being a brewer, these painful conditions prompted engineers at the Eldo to manufacture a mechanical device to help Darren work all those valves that are so essential to the brewing process. We appreciate the pain and suffering he's endured to provide the public with good beer. Darren advises that they just finished up the **Mocha Porter** and it was a particularly good batch. They ran the coffee through with the mash and the brewery smelled like a wet coffeehouse that day. A dunkel is up next and while it's darker than most of the beers served at **Brew Brothers**, "Joe and Betty Public won't get too upset."

In the pipeline is a "stinky" IPA, which should be up just in time for warmer weather.

And The Winner Is...

The Washoe Zephyr

Zymurgists' third annual Homebrew Competition was held on February 29th at the **Great Basin Brewing Company**. **Jamil Zainasheff of Quality Ale and Fermentation Fraternity (QUAFF)** swept the Best of Show with his **Flanders Red Ale, Classic Rauchbier** and **Eisbock**. The Red Ale also took Best of Show First Runner Up at the Annual America's Finest City



Homebrew Contest in San Diego the same weekend. Lucky Reno quaffers will get to sample one of Jamil's award winning beers after it is brewed at **Silver Peak Brewing**. At deadline, it hadn't been decided which of the brews would be created, but any of them is sure to be a crowd pleaser. Full results of WZZ Homebrew Competition can be found at http://134.197.55.114/wzz/2004_results.html.

Growing Pains? or Are Those Labor Pains?

Silver Peak Brewing is expanding into downtown Reno where they will be taking over a prime corner location at First and Sierra Streets. Brewmaster Trent

Schmidt, the proud father of two, compares the process of opening a new restaurant to a third pregnancy. **Silver Peak Grill and Taproom on the River** is undergoing renovation and is scheduled to open June 1st. Brewing will continue at the

Wonder Street location, with the product being delivered to the satellite location on a regular basis. Trent says that six new tanks will be installed to handle the increased demand, which will also allow him to keep all ten beers on tap year round. The new location is an opportunity for **Silver Peak** to tap into the casual and tourist traffic in the downtown area. Located across the street from **Century Riverside 12** theater, the **Grill and Taproom** will offer standard grill and pub fare for time-crunched movie and theater-goers. This will also be a boon for the downtown lunch crowd and seating outside will add to the downtown artsy ambiance the City of Reno is trying to foster. While offering **Silver Peak's** regular brews, it is anticipated that other local microbrews will be available, as will macrobrews, thus appealing to a wider spectrum of beer drinkers.

The bottom line? Beer is good food, so get out there and eat up!

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