



QUAFF



Fe-brew-ary 2008

QUALITY ALE AND FERMENTATION FRATERNITY

NEXT MEETING

Tuesday, February 26
7:00 PM at Callahan's
Meeting Topic

Bring Your Homebrew (six
12-oz bottles or four 22-oz
bottles)

Future AHA Club-Only Competitions

Categories Due to QUAFF

| | |
|---------|-------|
| Porter | March |
| Extract | May |

Bring one 10-14 oz bottle (brown or green only) to the regular meeting or to the Board meeting. There should be no distinctive marks on the bottle or cap that might identify the entry as yours. No Grolsch bottles either. Include a filled-out AHA entry form with your entry. Due dates are either the Board meetings (usually the first Tuesday in each month), or the regular monthly meetings (fourth Tuesday in each month). Entries may be turned in to any Board member, or brought to the meeting. (Check to make sure the Board member will be attending the meeting.) The winning entry will need to send two bottles to the final judging.

CALENDAR

| | |
|-------------|-------------------------------------|
| February 26 | QUAFF Meeting |
| March 15 | Cal's 2nd annual 40th Birthday Bash |
| March 29 | Buttafueo Campout |



ALL THE NEWS THAT'S FIT TO DRINK!

Dave Levonian

1969-2008



Remembering Dave Levonian

By Randy Barnes, with help from QUAFF members and friends

As most of you know by now, the brewing community lost a dear friend on February 6. Dave Levonian passed away after a brief battle with cancer and left behind a legacy of friendship and generosity that will likely never be matched.

Dave joined QUAFF in 2001, and quickly made his mark not only as a great brewer but as a fun, generous, and wholly

decent friend. This was very much in evidence at his funeral, where the chapel was packed beyond capacity with friends and family from across the nation. He was remembered later that afternoon at a wake generously hosted by Harold and Joanne Gulbransen, and last Sunday around the world at the coast-to-coast toast (see pictures). Of course, he will **always** be remembered—when we enjoy a great beer or a great meal, a great party, or great music.

Continued on page 7

President's Message

By Chris Toth

The past several weeks have been a difficult time for everyone in QUAFF. We lost our dear brother, Dave Levonian, to cancer at an age that was inexplicably too young. We are a group of friends in grief. The list of QUAFF members to thank for their friendship, support and generosity towards Dave is much too extensive to list here, so I briefly summarize the past few weeks.

Thanks to the Gulbransen family foremost, for their loyalty and friendship with Dave and his family. Harold was beside Dave and his family on a daily basis for months during this journey (for future reference, Harold is the best friend you could ever hope to have). Thanks to everyone who spoke at Dave's funeral ceremonies. You are brave souls that represented the rest of us with eloquent words during times of mourning; you are our heroes. You wrote and spoke words that we will forever remember. Thanks to all QUAFF members that took time from their lives to attend Dave's funeral and related ceremonies. You are great friends that all attendees long will remember.

Finally, thanks to all who attended Dave's farewell toast at O'Brien's Pub and/or who have contributed to Dave's memorial scholarship fund for his daughter. Memories of your unsung contributions will live on in both your own heart and in the hearts of those you have helped.

It's said that there are several stages of grief, and ultimately we move toward that final stage of grief-acceptance-for the untimely passing of our great friend, Dave Levonian. We reach this acceptance in our own time, in our own way, on our own path. As you move forward, please remember that other QUAFF members are here to talk, laugh, and remember Dave with you.

Please share your memories of Dave when next we meet!

Club-Only Contests

By Greg Lorton

Porter

The Foam Blowers of Indiana (FBI) will host the Perfect Porter Challenge contest in March/April 2008. This contest covers Dark American Lager, Munich Dunkel, and Schwarzbier (category 3). QUAFF entries are due by the February club meeting (February 25) or the March board meeting (March 1). The winning QUAFF entry is due in Zionsville, Indiana, by March 21, and judging will be held

on March 29.

Extract Beers



An Extract Beer Club Only will be held in May 2008. The Urban Knives of Grain will host this contest. This covers any beer category (but not mead or cider), but entries must have been brewed with at least 50% malt extract. Entry and judging dates have not yet been announced.

Mead

The Minnesota Home Brewers Association will host the Mead Club Only in August 2008. This includes Traditional Mead (category 24), Melomel (category 25), and Other Mead (category 26). Entry and judging dates

have not yet been announced.

Imperial Anything

The Clinton River Association of Fermentation Trendsetters (CRAFT) of Michigan will host a new concept for a Club-Only in September/October 2008. This competition covers imperialized versions of all BJCP categories. You must state the imperialization of the beer (ABV, IBU, etc.) on the entry form.

2008 Club-Only Competition Standings

| | Total Points | Points from last contest |
|-------------------|-----------------|-----------------------------|
| 1. Earl Itrich | 7 | 0 |
| 1. Paul Schnalzer | 7 | 7 |
| 3. Paul Gagnon | 5 | 0 |



O'Brien's Happenings

By Tom Nickel

Hello Beer Fans,

There are some great new bottles on the list. We finally have one of my favorite beers in stock at the pub for the first time ever - Malheur 12. It is a big dark Belgian ale that is similar in style to the Rochefort 10 or Achel Extra. I think it is probably the best non-Trappist dark strong ale from Belgium. I have a pretty good amount of it, so I don't expect it to run out anytime soon. Rodenbach and Rodenbach Grand Cru are still well stocked (despite you folks trying to drink it all) and we still have all four new Fantome beers - Saison, Hiver, Noel and Dalmatienne in stock.

Over the weekend there will be 10% off all bottles and on Sunday we'll have Fish and Chips and Fish Tacos.



Looking forward to next week, we have a very special cask for Thursday the 28th - Ballast Point Sculpin IPA at 5 pm. We don't get many casks of this great IPA, so don't miss it. The following day on the 29th - Leap Day - we will feature some beers from the Mission Brewery. The Mission Brewery sits inside the Miami Grill restaurant at the UTC mall. The brewery just started to distribute its beer around town. I have settled on the final line up, but I can tell you that we will certainly have the GABF award-winning Mission IPA on tap.

In other beer news, pre-sale tickets for the Belgian Beer Party, Saturday, March 29th at Pizza Port Carlsbad are now on sale. This year's event will be split into two - 6 hour sessions from 10 am to 4 pm and 5 pm to 11 pm. Pizza Port is only selling a limited number of pre-sale tickets. There will still be tickets available at the door at the festival, as space allows. The festival will feature nearly 100 of the best and rarest Belgian and Belgian-style beers. For more information and to buy tickets, visit the Port website at:

www.pizzaport.com. You can also look forward to the Real Ale Festival on June 13th and 14th also at Port Carlsbad.

That is it for now. Lindsey and I are getting ready to leave on the Great Belgian Beer Tour later this

week. There will still be plenty of good beer while I am gone, so don't worry. And I promise to try and drink a beer for each and every one of you on my travels! Cheers, Tom

O'Brien's Pub
20 Taps - Tons of Hops
4646 Convoy Street
www.obrienspub.net

2008 SCHF News

By Randy Barnes

The 2008 Southern California Homebrewers Festival will be held at Lake Casitas, outside of Ventura. More information can be found at:

<http://www.lakecasitas.info/index.html>

This looks like a very nice venue, and the club representatives visited and voted to hold the fest here instead of Lake Skinner, where it was until three years ago. Vail Lake is no longer an option as the owner apparently doesn't want us back.

However, it is a LONG drive for anyone from San Diego. Check out the directions on the web site.

If you plan to attend, you will need to make camping reservations soon. See the web site for more details. You may want to also consider the San Diego area camping trip on March 29—see the article elsewhere by Jefe Majors.



Upcoming QUAFF Pub Nights

About 12 or so QUAFF members got together at the new

Brewhouse at Eastlake in the Chula Vista Design Center area the afternoon/evening of Feb. 16th to sample the fine beers and food being offered there. 7 house beers are available, spanning the range from blond to stout. The general consensus was that the beers were well made, and the food was good as well. Another good place for QUAFF members to go for quality beer and food.

By Stan Slsson



The next QUAFF pub night will be coming up soon. Plan to be at Hamilton's Tavern on Thursday, March 6th, starting at 5 pm. Scott Blair always has a great selection of beers available, and may be planning a little something extra for us that evening. Hamilton's is located in South Park, at the corner of 30th and Beech. See you there!

AHA National Homebrew Competition First Round

By Chuck West

It is now February and the first round of the AHA National Homebrew Competition [AHA NHC] is rapidly approaching. QUAFF previously won the coveted AHA Homebrew Club of the Year Award six years in a row from 2001 to 2006. However, in 2007 we were upstaged by the powerful Saint Paul Homebrewers Club. While we were even with them in points scored during the second round, the fact that they had outscored us in the first round, allowed them to take the award. This is where this award is typically won; points scored in the first round!

It is time for QUAFF to make a concerted effort to organize our brewing activities if we are going to have a shot taking back this prestigious award. Remember to review the BJCP style guidelines when planning your brews and evaluating your beers for entry. These guidelines can be found at the BJCP website. www.bjcp.org. It is NOW time to start brewing for this competition. In the past, a large number of QUAFF entries have been important in securing the Club of the Year Award.

I will serve as the organizer and Mary Anne Bixby will be the judge coordinator. This year only online entries will be accepted. All entry details will be provided by the AHA. The judging will take place on April 25th & 26th and will again be at St. Dunstan's church in the Del Cerro section of San Diego. Details and a call for judges will follow in a month or two.

2008 San Diego County Fair

By Chad Stevens

There are three dates I'd like all of you to put on your calendars:

May 10th – San Diego County Fair Craft Brewers Competition

June 21st – San Diego County Fair Craft Brewers Festival

June 22nd – San Diego County Fair Homebrew Competition

We had over 700 homebrew entries last year and we needed every one of the 74 judges who showed to help. It was a workout, and I thank each and every one of you for your contribution to making this such a fun event.

We have ambitious expectations for the Craft Brewers Festival this year: 250 taps and 5000 attendees. The Festival is moving from the Paddock to the Arena. Because the Arena is a stand alone venue, we will not enjoy the walk-by traffic we have in the past. I'll be relying on all of you to spread the word to your imbibing buddies that we'll be in the arena this year. Word of mouth is a powerful motivator, and I thank those of you who have supported these events in the past.

This year the Craft Festival will feature live bands, food venues, a BBQ competition, and of course the awards ceremony.

Many people within the Fair staff ask me what makes me think San Diego should be THE place for these events. "Why have we enjoyed such success?" they ask. It is the symbiotic relationship between a one of a kind brewer's guild and active homebrew club participation that makes these events not only possible, but successful. "There is an ease to the event that I haven't felt elsewhere," one attendee told me last year, "I enjoyed this more than the Oregon Beer Festival!" When I heard that, I was blown away. But I don't deserve the credit. It's because of the many fine members we have in QUAFF that these events will continue to blossom and bear fruit. I owe you all a sincere debt of gratitude.

See you at the Fair!

Buttafuco Campout

By Jefe Majors

There has been a lot of discussion about bringing the San Diego home brew clubs together this Spring for a camp out. Butterfield Ranch (aka Buttafuco Ranch) has agreed to host our "Outdoors Club Gathering" (*Uh, we didn't exactly tell them we were a bunch of brewers.... Ed.*) the weekend of March 29th.



Jeff is the one on the right....

Butterfield Ranch is located 12 miles South of Scissors Crossing in the Anza Borrego Desert just outside of Julian. <http://www.butterfieldresort.com/>

The general idea is to arrive Friday with your tent or camper, some tasty brews and your favorite party foods. We will go from camp to camp and sample food and drink and get to know the other clubs in town. We will camp again Saturday night and pack up Sunday.

Butterfield Ranch has a primitive camping area configured with circles each holding 12 camp sites. They also have an outdoor pool and hot tub adjacent to nice bathrooms with showers.

We should be able to fit 10 tents per circle for roughly 20 people per circle. We are starting with 3 circles and will add more depending on the response. See site map circles E, F and G along the back of the property.

We are asking everyone to contribute \$20 a head which should cover camp sites. If we have any money left over it will be refunded or used to buy bottles for a group tasting. If we are short we will pass the hat.

We have invited other homebrew clubs from San Diego. Brew club members and their guests are welcome. Please reply with any questions to: Jeffmajors@san.rr.com or Randy.barnes@cox.net.

If you haven't already done so, please respond to me or Randy if interested so we can get a rough head count for sites.

Karl Strauss Happenings

By Melody Daversa

February 2, 1989 Karl Strauss Brewing Company first opened its doors on Columbia and B Street in downtown, San Diego. At the time, Karl Strauss Brewing Company was one of the first craft breweries to open in San Diego since prohibition. Fast-forward 19 years and the craft beer landscape has dramatically changed. There are now over 30 breweries in San Diego County, but one thing remains constant: Karl Strauss is still at the forefront of brewing delicious, quality beer.

With their 20th Anniversary one year away, arrangements are already underway for a big celebration. One of the first steps for next year's bash included laying down and aging a special beer for the big day. The brewers have already filled nine oak bourbon barrels with a high gravity Triple and they plan on blending the aged beer with a younger batch closer to the event. The countdown has started for the 20th Anniversary, and as the date approaches, more information will come.

In other news, Karl Strauss has launched a new Seasonal Beer Program. Winter featured a Russian Imperial Stout, and a spring Saison is now on the way. Look for a hoppy offering in the summer and our popular Oktoberfest will be back in the fall. The Karl Strauss Saison was released February 1st and is available to any of the company's draft accounts, as well as on tap during the month of February at all Karl Strauss Brewery Restaurants. The company is excited to debut their interpretation of a Saison. This beer is an effervescent, medium-bodied farmhouse ale with a complex fruity and spicy character. The brewers used a blend of Newport and Saaz hops, along with Curacao and coriander to complement the natural spiciness of the Belgian yeast. The end result is a highly quaffable Saison coming in at 6.6% ABV.

February will also feature Karl Strauss Oatmeal Stout at the company's Brewery Restaurants. Their Oatmeal Stout is a flavorful version of the style, with an opaque black color and creamy head. Brewed with copious amounts of rolled oats added directly to the mash, the finished beer is smooth with a pronounced but balanced roastiness. The beer is nitrogenated instead of carbonated, and served through a stout faucet to add to its silky mouthfeel. This European classic is an excellent beer to be served from a beer engine, and this month it will be the featured beer for the company's newly launched Cask Nights. The Oatmeal Stout will be served from authentic beer engines for \$3.50 a pint until they run out, so get there early.

Melody Daversa
Marketing Events Manager
Karl Strauss Brewing Company
p. (858) 273-2739 x335

AleSmith Events

By Peter Zien

Hello everyone! Just wanted to send an update on local AleSmith cask events, including the My Bloody Valentine dinner @ The Vine.

CALLAHAN'S at 8111 Mira Mesa Blvd. will serve a cask of My Bloody Valentine on Tuesday, February 26th. Better get there early enough to get some before all the QUAFFers do!

HAMILTON'S TAVERN at 1521 30th St. will serve a cask of My Bloody Valentine on Friday, February 29th at 3pm.



Cheers,

Peter, Tod, Bill, Matt, Ryan and Jessica

Cad turns 40! (Take 3...)

By Chad "Cad" Stevens

You are cordially invited to the **2nd Annual, Chad Stevens 40th Birthday and St. Patrick's Day Extraganza**. Cost of admission is a nice beer or a side dish or...a smile. VERY casual. I'll be providing Corn Beef and Cabbage, Dubliner Coddle (I'll try to not dry it out this year), Soda Bread....

I'll have all 12 taps flowing (with your help) but you're welcome to bring wine in self-defense. I have 6 taps taken care of. If you have a ball-lock keg filled with a beer you're proud of, please send me an email: zuvaruvi@cox.net and I'll make sure your pride and joy makes it on tap. And if you're REALLY proud of it and it's in a pin-lock keg, I just might be willing to accommodate you (Chuck). We only had 11 taps flowing last year; please help me get that lonely little tap at the end some business.

Stop by for a quick cold one, or stay all night. No presents please, I have enough prunes.

March 15th, 3:00 pm till the embers die down.

680 Carbajal Ct.
Chula Vista, CA 91911
h619.656.6887
c619.694.9779

Hope to see you!

Editors' note: Dave Levonian started the Brewing Mentors list a couple of years ago. For some reason (I probably screwed up...), it hasn't appeared in recent newsletters, but this is a good time to bring it back.

The Brewing Mentors Call for a good time!!

Originally By Dave Levonian

About two years ago, Quaff established a "mentor" program for the new &/or less experienced brewers in Quaff. If you have any brewing question – great or small – give them a call. Mentors are available by phone, in person or by e-mail to answer your brewing-related questions. This is a great resource if you need an answer in a hurry. A big thanks to all of the volunteers.

| | |
|---------------------------|-------------------------------|
| Leo Barendse | leo.barendse@nokia.com |
| 760-933-4723 | |
| Joe Buchan | beerflyer1@sbcglobal.net |
| 858-549-4257 | |
| Doug Duffield | dmduffield@att.net |
| 858-279-0207 | |
| Harold Gulbransen | hgulbransen@sbcglobal.net |
| 619-589-0987 | |
| Greg Lorton | greglorton@yahoo.com |
| 760-943-8280 | |
| Richard McLaughlin | richardmcl@cox.net |
| 619-280-5855 | |
| Jon Peterson | jpeter4@san.rr.com |
| 858-385-0948 | |
| Stan Sisson | ssisson@sdccu.net |
| 619-562-2317 | |
| Bill Sobieski | billski@eprocom.com |
| 619-665-9111 | |
| Chad Stevens | zuvaruvi@cox.net |
| 619-656-6887 | |
| Linda Swihart | swihart@purdue.edu |
| 765-743-6596 | |
| Skip Virgilio | skip@parkvillagefinancial.com |
| 858-395-2855 | |
| Chuck West | jctest@msn.com |
| 858-571-2930 | |
| Jamil Zainasheff | jamil@mrmalty.com |
| 916-684-7547 | |

Dave Levonian

Continued from pg. 1

Dave's service was a sad, but special, time. His sisters, Andra and Jessica, were amazingly composed as they led the service and reminded us of many fond memories. I often dread funerals because many rely on a hired minister (who didn't know the person being remembered) and as a result seem contrived, but Andra and Jessica's very personal touch was appreciated by all. I know that I speak for everyone in attendance in expressing gratitude for the comfort you gave to us during this difficult time.

Several QUAFF members also spoke of our fond memories and good times. Although we knew Dave for a relatively short time, it was clear that he will not be forgotten.

The QUAFF email list has included many stories in the past few weeks about good times we had with Dave. I was amazed at his range of talents and interests, and by the number of people who mentioned that Dave was often the first person to reach out to new club members to make people feel welcome. Dave and Yona set up a blog during his illness that had many more thoughtful comments and words of encouragement from quaffers as well as Dave's wide network of friends outside of brewing. This is still up for now at <http://dl-updates.blogspot.com/>. I was fortunate to be among the many who got to spend time with Dave in the few months after his diagnosis. There were quite a few of us who dropped everything when Dave was feeling up to having lunch or even just a visit, and certainly this was time well spent. Little did we know that his time with us would be so short.

As important as his friends were to Dave, his family was by far the most important. Dave spoke fondly of his extended family, but most of all of his wife Yona and his dear daughter Audrey. Our hearts go out to them, and we hope they remember that they can always call on us.

We have already started to raise money for Audrey's college fund. The QUAFF homepage (www.quaff.org) has links to a donation form for her fund, as well as a link to purchase the already famous "what would Dave order?" t-shirt. We will likely hold a brewing auction in the near future with proceeds donated to Audrey's fund as well.

I think Chuck West best expressed the thoughts of many: "I will miss so many things about Dave; his passion for beer, music, food and fellowship just to name a few. Dave was one of a kind and will never be forgotten. I would like to say 'thank you Dave for being a great friend, teacher and inspiration to me'."

Godspeed, buddy—we miss you!

Coast-to-Coast Toast

On Sunday afternoon at 1:30, QUAFFers and many friends from around the nation (and Norway!) toasted Dave Levonian. Dave had many childhood friends from New Jersey and New York who gathered at Spuyten Duyvil in NYC at the same time we gathered at O'Brien's.



O'Brien's group shot



Chad, Andra, and Harold

Coast-to-Coast Toast—cont.



Dave Drazen—Oslo, Norway (10:30 p.m.!)



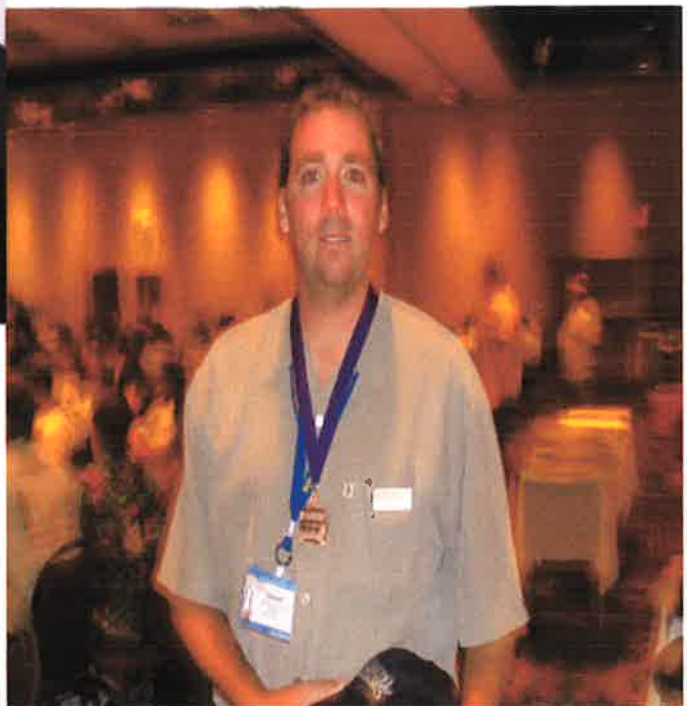
Tod and Kari Fitzsimmons



...More Dave pix



SCHF Lake Skinner



2004 National Homebrew Competition winner



Dave and Audrey



Skip, Bob, Dean, Loren and Chad at the Dave Memorial Brew session—the recipe was Dave's Duvel recipe, one of his favorites.

The San Diego Brewing Scene

Brewpubs (* - Brewery on premises)

| | |
|--|--------------------------------|
| Backstreet Brewing 15 Main St. (Vista) | (760) 407-7600 |
| Beach House Brewery 7536 Fay Avenue, La Jolla, CA 92037 | (858) 456-0228 |
| BJ's Restaurant and Brewhouse 8873 Villa La Jolla Drive | (858) 455-0662 |
| Callahan's Pub and Brewery 8111 Mira Mesa Boulevard | (858) 578-7892 |
| Coronado Brewing Company* 170 Orange Avenue (Coronado) | (619) 437-4452 |
| Gordon Biersch* 5010 Mission Center Road (Mission Valley) | (619) 688-1120 |
| Karl Strauss Brewery Gardens 9675 Scranton Road (Sorrento Valley) | (858) 587-2739 |
| Karl Strauss Old Columbia Brewery* 1157 Columbia Street (Downtown) | (619) 234-2739 |
| Karl Strauss Brewery & Grill 1044 Wall Street (La Jolla) | (858) 551-2739 |
| Karl Strauss Carlsbad 5801 Armada Drive | (760) 431-2739 |
| Pizza Port/Carlsbad Brewery* 571 Carlsbad Village Drive (Carlsbad) | (760) 720-7007 Kirk McHale |
| Pizza Port/Solana Beach Brewery* 135 N. Highway 101 (Solana Beach) | (858) 481-7332 Tomme Arthur |
| Rock Bottom* 8980 Villa La Jolla Drive (La Jolla) | (858) 450-9277 |
| San Diego Brewing Company* 10450 Friars Road (Mission Gorge) | (619) 231-7000 |
| San Marcos Brewery & Grill* 1080 W. San Marcos Boulevard | (619) 284-2739 |
| San Marcos Brewery & Grill* 1080 W. San Marcos Boulevard | (760) 471-0050 Dave Nutley |
| Oggi's* 12840 Carmel Country Road (Carmel Valley) | (858) 481-7883 Tom Nickel |
| 305 Encinitas Boulevard (Encinitas) | (760) 944-8170 |
| 10155 Rancho Carmel Drive (Carmel Mountain Ranch) | (858) 592-7883 |
| 425 S. Melrose Dr (Vista) | (760) 295-3851 |
| 200 E. Via Rancho Parkway (Escondido) | (760) 466-1000 |
| 2245 Fenton Parkway (San Diego) | (619) 640-1072 |
| 41301 Margarita Road (Temecula) | (909) 719-1360 |
| Taylor's Brewery & Grill* 721 Grand Avenue (Pacific Beach) | (619) 270-3596 |

Homebrewing Suppliers

| | |
|--|---|
| American Home Brewing Supply 9295 Chesapeake Drive, Suite E, 92123 | (858) 268-3024 www.americanhomebrewing.com |
| Home Brew Mart 5401 Linda Vista Road, Suite 406, San Diego 92110 | (619) 295-2337 www.homebrewmart.com |
| Hydrobrew 1319 So. Coast Highway, Oceanside, CA 92054 | (760) 966-1885 www.hydrobrew.com/ |

Craft Breweries

| | |
|--|---|
| AleSmith Brewing Company 9368 Cabot Drive (Miramar) Brewers: Peter and Tod | (858) 549-9888 www.alesmith.com <i>Anvil ESB, Horny Devil, AleSmith X, IPA, Old Numbskull, Speedway Stout, Grand Cru, and Wee Heavy. Seasonals: Evil Dead Red (Oct) & Yule Smith (Nov/Dec).</i> |
| Stone Brewing Company 1999 Citracado Parkway Escondido | (760) 471-4999 www.stonebrew.com <i>Stone Pale Ale, Stone IPA, Stone Smoked Porter, Arrogant Bastard Ale, Ruination IPA, Levitation Ale</i> |
| Ballast Point Brewing Company 5401 Linda Vista Road, Suite 409 Brewer: Yuseff Cherney, and Colby Chandler | (619) 298-2337 www.ballastpoint.com <i>Yellowtail Pale Ale, Copper Ale, Big Eye IPA, Black Marlin Porter</i> |
| Green Flash Brewing Co. 1430 Vantage Court #104A (Vista) Brewer: Chuck Silva | (760) 597-9012 |
| Lightning Brewery Brewer: Jim Crute | (858) 513-8070 |
| Alpine Beer Company 2351 Alpine Blvd. (Alpine) Brewer: Pat McIlhenney | (619) 445-2337 <i>Irish Red, Pure Hoppiness IPA</i> |
| Port Brewing Company 1151 Mata Way, San Marcos Brewer: Tomme Arthur | (760) 720-7012 |
| Oceanside Ale Works Brewer: Mark Purciel | (760) 721-4253 |
| Homebrew Ingredient Suppliers | |
| White Labs - Pure Brewer's Yeasts 7564 Trade Street, San Diego 92126 | (858) 693-3441 www.whitelabs.com |
| Beer Stores | |
| Ashur Liquor - 750 13 th Street (Imperial Beach) | |
| Beverages, & more! - 8410 Center Drive (La Mesa) | |
| Beverages, & more! - 212 N. El Camino Real (Encinitas) | |
| Beverages, & more! - 11475 Carmel Mountain Road | |
| Encinitas Wine & Spirits - 625 1 st Street (Encinitas) | |
| Corner Liquor - 1660 Capalina Road (San Marcos) | |
| Keg N' Bottle - 6060 El Cajon Boulevard (San Diego) | |
| Gaslamp Liquor - 837 Market Street (Downtown) | |
| Holiday Wine Cellar - 320 Mission Avenue (Escondido)* | |
| *10% QUAFF Discount with your membership card! | |
| Mesa Liquor - 4919 Convoy Street (Kearny Mesa) | |
| Newport Farm Market - 5004 Newport Avenue | |
| Old Town Liquor - 28780 Old Town Front St. (Temecula) | |
| Olive Tree Market - 4805 Narragansett Avenue (OB) | |
| Red & White Market - 510 Vista Way (Oceanside) | |
| Whole Foods Market - 8825 Villa La Jolla Drive | |
| Whole Foods Market - 711 University Avenue (San Diego) | |
| Windy City - 701 Broadway (El Cajon) | |

Homebrew Support

Stainless Solutions—
Jeff Gregory - Jeff's Stainless Solutions
858-775-8691
Email Jeffssolutions@aol.com

Quality Ale and Fermentation Fraternity

AHA HOMEBREW CLUB OF THE YEAR 2001/2002/2003/2004/2005/2006
CALIFORNIA HOMEBREW CLUB OF 2000, 2001, AND 2002

Randy Barnes
Quaff Newsletter
4457 Carmen Drive
La Mesa, CA 91941

Next Meeting
7:00 PM on Tuesday, February 26
At Callahan's

QUAFF BOARD

President, Chris Toth
Vice President, Chuck West
Treasurer, Activities, Stan Sisson
IT Guy, Bill Sobieski
Membership, Jim Akin
Competitions, Jim Mosteller
Member-at-large, Joe Buchan
Member-at-large, MaryAnne Bixby
Member-at-large, Chad Stevens
Member-at-large, Bill Batten
Member-at-large, Matt Akin
Member-at-large, Linda MacKay
Member-at-large, Liz Lorton
President emeritus, Bob MacKay
President emeritus, Harold Gulbransen
President emeritus, Greg Lorton
President emeritus, Peter Zien
Newsletter Guy emeritus, Richard McLaughlin

(619) 440-2897
(858) 571-2930
(619)-562-2317
(619) 665-9111
(619) 281-6980
(619) 222-2514
(858) 549-4257

(619) 661-3189
(858) 272-7589
619-750-3379
(760) 436-7297
(760) 943-8280
(760) 436-7297
(619) 589-0987
(760) 943-8280
(858) 546-7824
(619) 280-5855

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