

QUAFF

Quality Ale and Fermentation Fraternity

July 1999

NEXT MEETING

Tuesday, July 20
7:30 PM at Callahan's
MEETING TOPICS

- Porters, by Tod Fitzsimmons
- Bring Your Homebrew

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Meads	August 2	August 9
Porters	September 25	October 4
Scotch/Old Ales	November 16	early December

Bring three 10-14 oz bottles (brown or green only) to the regular meeting or to the Board meeting. The bottle should have no labels, raised glass lettering or symbols, embossing, or lettering on the cap. No Grolsch bottles either. Include a filled-out AHA entry form with your entry. Due dates are either the Board meetings (first Tuesday in each month), or the regular monthly meetings (third 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.)

CALENDAR

July

20 QUAFF Meeting at Callahan's (7:30)

August

- 1 BJCP Exam in Anaheim
- 2 QUAFF Board Meeting at O'Brien's (6:00)
- 14 QUAFF San Diego Pub Crawl (tentative)
- 17 QUAFF Meeting at Callahan's (7:30)
- 28 QUAFF Night at the Padres (tentative)

September

- 7 QUAFF Board Meeting at O'Brien's (6:00)
- 21 QUAFF Meeting at Callahan's (7:30)
- 25 Annual Oktoberfest Picnic at Santee Lakes

October

- 5 QUAFF Board Meeting at O'Brien's (6:00)
- 19 QUAFF Meeting at Callahan's (7:30)

November

- 2 QUAFF Board Meeting at O'Brien's (6:00)
- 16 QUAFF Meeting at Callahan's (7:30)
- 20 BJCP Exam in San Diego

December

- 3-5 3rd Annual Strong Ale Festival - Pizza Port Carlsbad
- 7 QUAFF Board Meeting at O'Brien's (6:00)
- 21 QUAFF Holiday Party at AleSmith (7:30)

A New Trappist Brewery

Biergieks, BJCP judges, and regular beer nuts have known that there are six official Trappist breweries. The name "Trappist" when applied to beer was an appellation that could only be used by Trappist monasteries that made their own beer, either by or under the direction of the monks in residence. (As opposed to monasteries that contracted the operation to an outside business or nonsecular businesses that made beers similar to Trappist styles. Those are "abbey" styles.) Five Trappist monasteries operate in Belgium, with the sixth in the Netherlands.

On July 5, Hans Aikema (of the Netherlands) posted some interesting information on HomeBrew Digest. (*I never guarantee the accuracy of anything posted on HBD, so be aware!* - Greg) Apparently in February of this year, a new Trappist monastery in Belgium began brewing beer. According to Hans, "The new Trappist Brewery in the St. Benedictus Abbey is located in Hamont-Achel in Noord-Brabant, Belgium just at the border with the Netherlands. In the direct neighbourhood the breweries: Budelse, Dommelsch, Martens, De Dool." (*According to my National Geographic Society Atlas, Hamont and Achel are in the Belgian province of Limburg.*) The brewery and its beers are referred to as *De Achelse Kluis*. The brewery has a capacity of 10 hectoliters (about 8.5 barrels), and makes two beers (4° and 6°, in the traditional Belgian system) using Westmalle yeast. Currently the beers are not bottled, but are served only from tap.

So there are seven Trappist breweries now.

1. Scourmont Abbey with Chimay beers
2. St. Sixtus Abbey in Westvleteren
3. Notre Dame de St.-Remy in Rochefort
4. Westmalle Abbey
5. Orval
6. St. Benedictus (De Achelse Kluis)
7. Schaapskooi with La Trappe beers (Netherlands)

Hopefully, the Links and Whritners will have stumbled across the latest Trappist brewery in their recent journey to Belgium and Germany.

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SPENT GRAINS

Notes from the June Meeting

Notes provided by Peter Zien, transcribed by Greg Lorton

The June meeting was held on Tuesday the 15th at Callahan's. The attendance was rather light. Tyce Heldenbrand was welcomed as QUAFF's newest member.

Several recent pub visits were reported. While on a vacation in Canada, Peter Zien swung down into Minnesota, and had beers at August Schell Brewery in New Ulm, and Sherlock's Home in Minnetonka.

Dr. Harold Gulbransen, DDS, gave an in-depth discussion of German wheat beers as the feature presentation. His presentation included hand-outs for recipes and schedules for single and double decoction mashers. He also provided information on the AHA style guidelines.

June Beverage List

Roger Wammack
Peter Zien
Harold Gulbransen

Robust Porter
Flanders Red
Dunkelweizen

BJCP Class and Exam

by Greg Lorton

Peter Zien, official QUAFF Beer University Chancellor, has officially scheduled our next BJCP exam for Saturday, November 20, 1999. The location of the exam has not yet been determined. In advance of the exam, we will be sponsoring a 10-week exam preparation and beer appreciation course. In support of the class and exam (and as a way of adding filler to this newsletter), yours truly will be reviving the QUAFF Quiz, probably beginning in the next issue. This time the focus will be on BJCP exam-style questions.

Brewing To-Do List

- In August, **It's a Mead, Mead, Mead, Mead World**. It had better be ready to go soon! This will include Traditional Meads, Fruit and Vegetable Meads, and Herb and Spice Meads (AHA Categories 25, 26, and 27).
- It's time to start brewing for the **QUAFF Oktoberfest Picnic**. As part of the picnic, there will be a homebrew competition, with attractive ribbons for the winners. The picnic is usually held on the last Saturday in September on the island at Lake #5 at Santee Lakes. More details to come.
- For October, the Club-Only Competition is **Porter!** Time to start thinking about which one (Robust Porter or Brown Porter) to brew. Or maybe do both!
- For December, the Club-Only Competition is **Winter Warmer**. This covers AHA category 10 (English Old Ale and Scotch Ale). It's also time to start thinking about this one, since these usually benefit from a little extra aging.
- You also should be thinking about your **Holiday Beer**. It may seem like the wrong time to brew a nice heavy spicy beer, but five months to age is just right for some of the traditional holiday brews. Holiday Beers are featured at the **QUAFF Holiday Party** held in mid-December at AleSmith.

FUTURE MEETING TOPICS

July	Porter
August	Cooking with Beer
September	Brewing Holiday Beers
October	Smoked Beers

Porters at the June Meeting

Tod Fitzsimmons will lead an in-depth discussion of Porters for the June meeting. Tod is world-renowned for his porters, having won Best of Show at the Third Annual America's Finest City Homebrew Competition with a porter. (He may have possibly also won a Del Mar fair ribbon in 1998 operating under the pseudonym "Kari Niebell".) As usual, the meeting will be held in the back area of Callahan's beginning at 7:30 PM on Tuesday, July 20. Be sure to bring your homebrew (porter or otherwise).

Del Mar Fair Results

QUAFF made a respectable showing at the Del Mar Fair, although this year our awards were a bit lower than in the past. New member Tyce Heldenbrand (also a long-time Brew Tech) took home four ribbons. Peter Zien won three ribbons. Harold Gulbransen also won three ribbons, and took home QUAFF's only blue ribbon, for his dunkelweizen. Jon Peterson and Greg and Liz Lorton each won one ribbon. Other recognized QUAFF participants included Harold Gottschalk, Ron and Sheri Menelli, Roger Wammack, and Rick Steele.

The contest had 768 entries submitted (via entry forms), a record showing for the Fair. The QUAFF results (in the order the categories were announced) were:

German Dark Lager		
2 nd Place	Tyce Heldenbrand	red ribbon
Lambic		
2 nd Place	Greg and Liz Lorton	red ribbon
Bock		
3 rd Place	Peter Zien	white ribbon
Herb and Spice Mead		
2 nd Place	Harold Gulbransen	yellow ribbon
4 th Place	Tyce Heldenbrand	pink ribbon
German Wheat		
1 st Place	Harold Gulbransen	blue ribbon
Pilsener (21 entries)		
3 rd Place	Jon Peterson	white ribbon
English and Scottish Strong Ale		
2 nd Place	Peter Zien	red ribbon
Barley Wine		
4 th Place	Tyce Heldenbrand	pink ribbon
Herb and Spice Beer		
5 th Place	Harold Gulbransen	yellow ribbon
Porter		
5 th Place	Tyce Heldenbrand	yellow ribbon
India Pale Ale		
4 th Place	Peter Zien	pink ribbon

Although Harold Gulbransen's dunkelweizen advanced to the Best of Division judging, none of their beers survived to the Best of Sweepstakes round. The Best of Sweepstakes beer was a traditional sparkling mead brewed by Eric Vanthilt of El Cajon.

Club-Only Contests

Meads

The next contest is for Meads ("It's a Mead, Mead, Mead, Mead World"). Entries will be due at the upcoming QUAFF meeting. This contest includes AHA categories 25 (Traditional Mead and Braggot), 26 (Fruit and Vegetable Mead), and 27 (Herb and Spice Mead).

Entries will be accepted up until the August QUAFF Board meeting (Monday, August 2). In a change from previous rules, the AHA is requiring only two bottles. So we need only three bottles. One to judge, and two to pass on, should your mead be selected.

This will be the final contest in QUAFF's Homebrewer of the Year award for 1999. Ribbons will be awarded to the top three finishers at the QUAFF Oktoberfest Picnic at Santee Lakes in late September (or early October). Right now the competition is heated between first and second (between Peter Zien and Harold Gulbransen), and for third place. Although Roger Wammack is currently in third, with Chris Toth and Greg and Liz Lorton only a point behind, any new participant could conceivably at least tie for third by entering and winning QUAFF's internal mead judging.

Peter has stated that he won't have a mead to enter, but is concerned that Harold will have some, thus jeopardizing Peter's current lead.

Points are awarded as follows: 6 points for first place, 3 points for second, and 1 point for third. In addition, each entrant gets 1 additional point. Therefore, by winning the contest, an entrant would get 7 points. In addition, should that entrant place in the top three in the AHA's national Club Only competition, the entrant will get additional points (5, 4, or 3 for a first-, second-, or third-place finish, respectively). This year already, Peter Zien and Harold Gulbransen have earned top-three finishes in national Club-Only competitions.

Future AHA Club-Only Contests

The AHA has announced Club-Only contests up into 2000. They are (in order) Porter, Winter Warmer (English Old Ale and Scotch Ale), and Barley Wine.

1999 Club-Only Competition Standings			
	Points from last contest	Total Points	Total Beers Entered
1. Peter Zien	4	29	8
2. Harold Gulbransen	7	25	6
3. Roger Wammack	0	7	1
4. Chris Toth	2	6	5
4. Greg and Liz Lorton	1	6	5
6. Randy Barnes	0	2	1
6. Erol Kilki	0	2	2
8. Garth Jones	0	1	1

Local Beer News

Real Ale Festival Best of Fest

Did you miss the 2nd Annual San Diego Real Ale Festival? Or would you like to relive the best beers? O'Brien's will be gathering some of the award-winning beers from the Real Ale Festival, including the People's Choice Award, and serving them up for a special weekend of tasting on Friday, June 17, and Saturday, June 18. O'Brien's is located in Kearny Mesa at 4646 Convoy Street, just two blocks north of Balboa, near Mesa Liquor. For more information or directions, call Jim at O'Brien's at (619) 715-1745 or Pizza Port Solana Beach at (858) 620-4201.

Club News

Last Pub Crawl of the Millennium

Randy Barnes and Jeff Barnes have been busy planning the official 1999 QUAFF Summer Pub Crawl, and things are starting to come together. The date is Saturday, August 14. We will rent a 47-seat bus, complete with restroom! The cost is \$20 in advance (non-refundable), and \$25 on the day of the crawl. It's first-come, first serve for seats. Guests are welcome (so be sure to get your tickets early). Here is the itinerary:

Leave Alesmith at 10:00.

1. Gordon Biersch (arrive 10:30)
2. Coronado (arrive 11:45)
3. Hang Ten and/or Baja (arrive 1:00)
4. Mission Brewery Plaza (arrive 2:15)
5. Pizza Port Solana Beach (arrive 3:30)
6. Del Mar Stuft Pizza (arrive 5:15)
7. Back to Alesmith 7:00.

Beer Terms

contributed by Sandy James

It was the accepted practice in Babylonia 4,000 years ago that for a month after the wedding, the bride's father would supply his son-in-law with all the mead he could drink. Mead is a honey beer, and because their calendar was lunar based, this period was called the "honey month" or what we know today as the "honeymoon."

Before thermometers were invented, brewers would dip a thumb or finger into the mix to find the right temperature for adding yeast. Too cold, and the yeast wouldn't grow. Too hot, and the yeast would die. This thumb in the beer is where we get the phrase "rule of thumb."

In English pubs, ale is ordered by pints and quarts. So in old England, when customers got unruly, the bartender would yell at them to mind their own pints and quarts and settle down. It's where we get the phrase "mind your P's and Q's."

After consuming a bucket or two of vibrant brew they called aul, or ale, the Vikings would head fearlessly into battle often without armor or even shirts. In fact, the term "berserk" means "bare shirt" in Norse, and eventually took on the meaning of their wild battles. In 1740 Admiral Vernon of the British fleet decided to water down the Navy's rum. Needless to say, the sailors weren't too pleased and

called Admiral Vernon, Old Grog, after the stiff wool program coats he wore. The term "grog" soon began to mean the watered down drink itself. When you were drunk on this grog, you were "groggy", a word still in use today.

Many years ago in England, pub frequenters had a whistle baked into the rim or handle of their ceramic cups. When they needed a refill, they used the whistle to get some service. "Wet your whistle," is the phrase inspired by this practice.

Public Service Announcement

From Randy Barnes

If you missed my announcement at the last meeting, GS Parsons is selling 2½ lb. aluminum CO₂ tanks for \$25. These are new, but they've had them in stock for years and had to re-hydro the tanks. So they can't sell them as new (new=\$82). I bought one and it's handy for transporting, since it's so small. Goes great with my new 3-gallon kegs. They're on Clairemont Mesa Boulevard, go to the area where you usually have CO₂ tanks filled. Only problem is they're about \$13 to fill.

The 1999 AHA National Homebrew Conference in Kansas City

by Peter Zien

The "Blues, Brews, & Barbecue" Homebrew Conference was held in Olathe, Kansas on June 24-26. Fellow QUAFF member, Tyce Heldenbrand, and I arrived in Kansas just in time to judge the afternoon session of the 2nd Round National Homebrew Competition. My partner for American Lagers was the AHA president, Paul Gatza. Tyce was paired with the man himself, Charlie P. The judging was unique in that the entire flight of beers was of high quality, all having advanced from the 1st round of the Nationals with 1st, 2nd, or 3rd place finishes. I tasted some excellent American lagers.

For those not judging, various brewing industry businesses set up information booths near the conference rooms. Chris Mueller made the trip from San Diego to host the White Labs Yeast booth. Wyeast, Listermann's, and Briess Malting also brought samples and gadgets for the homebrewers to play with.

The evening's activities included a Homebrew Night, with various local and area clubs supplying ample amounts of homebrew. The KC Bier Meisters supplied a light dinner and munchies, and conducted a raffle with the usual pint glasses, shirts, and hats for prizes. It was a good opportunity to meet other judges and homebrewers and sample some of the local beer. Besides the homebrew, local Boulevard brewery also offered some fine beer to the thirsty crowd.

The AHA treated the judges to a full buffet breakfast the following morning prior to the final judging session. I was treated to judging the sometimes crazy Herb and Spice beer category. Quite a difference from the American lagers the day before! We finished judging by noon, just in time to feast at the Brewers lunch.

The Beer & Food Brewers lunch was hosted by Paul Hoffman of Flatbranch Brewery and featured keynote speaker, Charlie Papazian. The first course was a cheddar

soup made with Pale Ale and served with a Scottish Ale. This was followed by chicken with wild rice prepared with Amber Ale and served with a Maibock. The chocolate porter cake for dessert was so chocolatey that you could hold it upside-down without falling. It was served with a wonderful Porter from the Boulevard Brewery. Charlie spoke of his travels to the Far East and his introduction to Rye beer as we ate lunch. The banquet room was filled to capacity and everyone appeared to be having a great time.

Later that afternoon, I attended a brewing chemistry lecture hosted by Laurel Maney, formerly of Miller brewing and a Siebel graduate. It was interesting, but way over my head (I'm sure Greg L. would have appreciated it!) The lecture rooms were situated together, with the hospitality suite nearby when you needed a beer. The various local clubs took turns serving up their beers and providing light snacks.

Friday evening was the big Blues and Barbecue party hosted by the Pony Express Brewery. Ribs, chicken, pork, beef, cole slaw, and beer were plentiful, as well as pizza and guest beers from some of the other local breweries. A band played the blues from inside the brewery.

Although the party went on for hours, Tyce and I decided to visit a brewpub that we had been told not to miss - Dave's Brewpub. Dave is a homebrewer who just expanded a bit. His place is much like a home brewery, with sacks of grain and brewing equipment out in the open. He has 8 to 10 beers on tap at any one time and they're all unique and wonderful. I sampled a hoppy Altbier and a wonderfully balanced ESB. Dave's wife is busy serving beers and food, while Dave tinkers with his brewery and makes the occasional pizza. Dave's Brewpub is a must for the Kansas visitor searching for great beer!

The following morning I attended Marc Gaspard's talk on Lambics. Nothing like 2 year old Kriek for breakfast! This was followed by "Simple Improvements - Big Dividends" by Al Korzonas. He gave a lot of hints and insights into improving your brewing methods. The final talk of the day was a club panel discussion hosted by four club presidents of successful clubs. It was interesting to hear how different clubs operate. Based on what I heard, QUAFF is a very well run club compared to some!

The final evening brought the Banquet and Awards Ceremony. A prime rib dinner was complimented with 4 separate meads made by AHA president Paul Gatza, as well as 2 quarts of the commemorative Gueuze lambic per table. Once again QUAFF members failed to capture a medal in the final round of the national contest (although we did receive 2 medals this year in club-only contests). Some of you reading this should give serious thought to entering this contest next year and winning a medal for QUAFF!

Once again, I had a great time attending the AHA convention. Homebrewers are some of the nicest and most generous people that you'll ever meet. As my shuttle was leaving at 5:00 am, I looked out the window to see the current AHA Board still drinking and laughing from the evening's festivities. Any organization whose Board members party all night can't be all bad...

THE SAN DIEGO BREWING SCENE

Brewpubs

Baja Brewing Company 203 Fifth Avenue (Gaslamp Quarter)	231-6667
Callahan's Pub and Brewery 8280A Mira Mesa Boulevard (Mira Mesa Mall)	578-7892
Coronado Brewing Company 170 Orange Avenue (Coronado)	437-4452
Del Mar Stuff Pizza Café & Restaurant 12840 Carmel Country Road (Carmel Valley)	481-7883 Tom Nickel
Dino & Luigi's Stuff Pizza 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	592-7883
Gordon Biersch 5010 Mission Center Road (Mission Valley)	688-1120
Hang Ten Brewing 310 5 th Avenue (Gaslamp Quarter)	232-6336 Paul Segura
Hops! Bistro & Brewery 4353 La Jolla Village Drive (UTC)	587-6677 Chris Leonard
Karl Strauss Brewery Gardens 9675 Scranton Road (Sorrento Valley)	587-2739
Karl Strauss Old Columbia Brewery & Grill 1157 Columbia Street (Downtown)	234-2739
Karl Strauss Brewery & Grill 1044 Wall Street (La Jolla)	551-2739
La Jolla Brewing Company 7536 Fay Street (La Jolla)	456-2739 Jim Weiner
Pizza Port/Carlsbad Brewery 571 Carlsbad Village Drive (Carlsbad)	(760) 720-7007
Pizza Port/Solana Beach Brewery 135 N. Highway 101 (Solana Beach)	481-7332 Tomme Arthur
Rock Bottom 8980 Villa La Jolla Drive (La Jolla)	450-9277
San Diego Brewing Company 10450 Friars Road (Mission Gorge)	284-2739
San Marcos Brewery & Grill 1080 W. San Marcos Boulevard	(760) 471-0050 Dave Nutley
Sports City Café and Brewery 8657 Villa La Jolla Drive	450-3463
Terrific Pacific Brewery & Grill 721 Grand Avenue (Pacific Beach)	270-3596

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— national poll, three years running

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BREWING TECHNIQUES

"Good For Your Head"

1-800-427-2993 or 541/687-2993

Microbreweries

AleSmith Brewing Company 9368 Cabot Drive (Miramar) Brewers: Skip and Tod	549-9888 www.softbrew.com/alesmith <i>AleSmith ESB, Golden Arvil, Nautical Nut Brown, and rotating specials</i>
Stone Brewing Company 155 Mata Way, Suite 104 (San Marcos) Brewer: Steve Wagner	(760) 471-4999 www.stonebrew.com <i>Stone Pale Ale, IPA, Smoked Porter, Arrogant Bastard Ale</i>
Ballast Point Brewing Company 5401 Linda Vista Road, Suite 409 Brewer: Peter A'Hearn	298-2337 www.homebrewmart.com <i>Belgian White, Copper Ale, N₂-tapped special, Barley Wine in Tasting Room</i>
La Jolla Brewing Company 1795 Hancock Street (Mission Brewery Plaza) Brewer: Ben Frymark	692-1009

Brew-On-Premises

Murphy's Custom Brewing 2640 Financial Court (Rose Canyon)	274-9696
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Homebrew Ingredient Suppliers

White Labs - Pure Brewer's Yeasts 7564 Trade Street, San Diego 92126	693-3441 www.whitelabs.com
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Homebrewing Suppliers

American Home Brewing Supply 11404 Sorrento Valley Road, Suite 103, San Diego 92121	450-9746
Beer Crafts 843 W. San Marcos Blvd., San Marcos 92069	(760) 591-9991 www.beercrafts.com
Beer and Wine Crafts 460 Fletcher Parkway, El Cajon 92020	447-9191
Home Brew Mart 5401 Linda Vista Road, Suite 406, San Diego 92110	295-2337 www.homebrewmart.com

Beer Superstores

Beverages, & more! 8410 Center Drive (La Mesa) 212 N. El Camino Real (Encinitas) 11475 Carmel Mountain Road	461-6230 (760) 943-6631 673-3892
Mesa Liquor and Wine Company 4919 Convoy Street (Kearny Mesa)	279-5292
Iowa Meat Farms 6041 Mission Gorge Road	281-5766

What's new? Call Greg at (760) 635-0528 with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news.

7/99

QUAFF Board

President	Tod Fitzsimmons	578-5658	quaff1@pipeline.com
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QUAFF Web Site <http://www.softbrew.com/quaff>

Membership Information

Membership dues are \$20 per calendar year, due January 1 and expiring on December 31.
Make your check payable to Garth Jones.

Contributed Articles

Articles are encouraged and gratefully accepted, and are printed at the editor's discretion. Articles must be received no later than 12 days before the next meeting date to allow time for final editing, printing, and mailing in time for the meeting. Articles may be mailed to Greg Lorton, QUAFF Newsletter, 2602 La Ducla Lane, Carlsbad, CA 92009. E-mail contributions should be sent to glorton@cts.com.

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Greg Lorton
QUAFF Newsletter Editor
2602 La Ducla Lane
Carlsbad, CA 92009

Next Meeting
7:30 PM on Tuesday, July 20
At Callahan's Pub and Brewery
8280 A Mira Mesa Boulevard
San Diego