

QUAFF

Quality Ale and Fermentation Fraternity

December 1999

HOPPY HOLIDAYS

NEXT MEETING

Saturday, December 18

5:00 PM at AleSmith Brewing

MEETING TOPICS

- Good Food! Good Beer! Good Friends!
- Bring Your Homebrew

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Barley Wines	January 18	January 31
Lambics	TBD	March
German Wheats	TBD	May
American Pale Ale	TBD	August
Oktoberfest	TBD	October
Historical Beers	TBD	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 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 (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

December

- 8 QUAFF Board Meeting at San Diego Brewing (6:00)
- 18 QUAFF Holiday Party at AleSmith (7:30)

January

- 5 QUAFF Board Meeting at San Diego Brewing (6:00)
- 18 QUAFF Monthly Meeting at Callahan's (7:30)
- 22 Traditional January Party at the Gulbrandsens

February

- 2 QUAFF Board Meeting at San Diego Brewing (6:00)
- 14 AFC2000 entry window opens
- 15 QUAFF Monthly Meeting at Callahan's (7:30)
- 25 AFC2000 entry window closes

March

- 4 America's Finest City Homebrew Competition (AFC2000)
- 7 QUAFF Board Meeting at San Diego Brewing (6:00)
- 21 QUAFF Monthly Meeting at Callahan's (7:30)

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Holiday Party

The traditional Holiday Party will be held Saturday, December 18, at AleSmith Brewing beginning at 5:00 PM. This is always a festive occasion, and is a fitting conclusion to the club's activities for the year.

You are encouraged to bring a side dish (salad, veggie, dessert, etc.). Be sure to bring a serving utensil, otherwise, you'll have to use AleSmith's mash paddle. QUAFF will provide the main entrée (choice of turkey or ham).

QUAFF will also provide a wide assortment of holiday beers, staging a pilgrimage to Beverages & More to pick out the best beers. We like to get a wide variety of domestic and foreign holiday beers for everyone to sample. You are also encouraged to bring your own holiday homebrews. AleSmith will have a special cask-conditioned, dry-hopped version of Evil Dead Red on tap for the evening.

Optional Gift Exchange

For those who are interested, we will be having an "Oriental Gift Exchange" (as Tod Fitzsimmons calls it). If you would like to participate in this exchange, bring a wrapped gift. The cost of the gift should be no more than \$10. We will put all of the gifts together, and the participants will draw numbers. In the order of the numbers drawn, each participant will have the choice of taking one gift from the pile, or selecting the gift from the previous participant. (In the second case, the previous participant then selects a new gift from the pile.) Attractively wrapped or "mysterious" gifts seem to attract a lot of interest in an exchange like this. Tod is the official custodian for the rules of the exchange, so if this doesn't make sense, or if it conflicts with Tod's interpretation, we will defer to Tod.

The gift exchange will most likely take place after the food is done, probably around 7:00 PM.

If you're new to QUAFF, AleSmith Brewing is located at 9368 Cabot Drive, a ¼ mile north of Miramar Road in the Miramar area of San Diego. Cabot Drive has a street light, and is about a mile east of the "Pyramid", and a mile west of the main entrance to MCAS Miramar. Look for AleSmith in the tan-colored commercial complex just after Cabot Drive veers to the right from Miramar Road. AleSmith is on the north side of this complex. There is more parking in the back than in the front. **Thanks, AleSmith! (again!)**

See you then!

SPENT GRAINS

Notes from the November Meeting

by Greg Lorton

The November meeting was promptly called to order by Peter Zien at 7:37 at Callahan's on Tuesday, the November 16th. A number of guests attended the meeting including Jamie Turnbull (from Scotland, with Bob MacKay), Tammy Raiford, Tom (we still keep forgetting to ask last names!) and Dana Edgell (now a member).

Randy Barnes reported on a trip up to the Santa Cruz area. He reported favorably on one of his favorites, Seabright Brewing, but had less than stellar praise for another brewpub up there, Front Street Brewing. (Steve and Carol Lord responded that they have had favorable experiences at Front Street.)

Greg Lorton gave an extended discussion of the pros and cons (mostly pros) of entering homebrew competitions, ending with a plea for all members to get more involved in competitions. QUAFF's goal in 2000 is to be a serious contender in both the AHA National Homebrew Club of the Year competition, and the California Homebrew Club of the Year contest.

For the Michael Jackson World Beer Tour, Peter Zien brought in a Mahr's Bräu Ungespundet Hefetrüb, brewed in Bamberg, Germany.

October Homebrew List

Harold Gulbransen	Small Beer
Dan Sherman	Best Bitter
Tom (guest)	India Pale Ale
Tyce Heldenbrand	Belgian Tripel
Roger Wammack	Belgian Pale Strong Ale
Chris Toth	Robust Porter
Peter Zien	Robust Porter
Greg and Liz Lorton	Hazelnut Coffee Stout

Dues are due!!

for 2000. Avoid the rush, and write a check for \$20 payable to Harold Gulbransen.

Brewing To-Do List

- The first AHA Club-Only competition in 2000 will be **Barley Wine**. This is another beer that benefits from a long aging period, so it's time to brew for this one. Entries are due at the January monthly meeting (January 18).
- It's time to start planning for the 7th **Annual America's Finest City Homebrew Competition (AFC2000)**. Judging is planned for March 4, 2000.
- **Lambics** will be the March Club-Only competition. These beers can use some aging also. Of course, if you're going to make an authentic gueuze, you need a couple of years. Or you could just cut corners and throw in some lactic acid. ☺

QUAFF News

Dr. Dan

Congratulations are in store for Dan Sherman, who recently passed his dissertation defense and completed the requirements for his Ph.D. at UCSD.

Tyce is Certifiable Certified

Tyce Heldenbrand instantly advanced to the Certified BJCP level when he was notified that he had received a score of 75 on the exam that he took in Anaheim on August 1. Tyce was pleased with the letter, especially since he had unofficially been notified that he had only received a 68 (Recognized level of BJCP).

Even though he is now certified, most of the Board has recognized that Tyce has long been certifiable.

Welcome New Members

Welcome to QUAFF in October and November!

Steve and Carol Lord (Pacific Beach)

Gary Yerkes (Rancho Peñasquitos)

Tom and Nancy Canty (Mira Mesa)

Dana Edgell (Clairemont Mesa)

Blake Rowe (Clairemont Mesa)

January Community Brew

In what has also turned into an annual QUAFF tradition, Harold and Joanne Gulbransen will graciously host their second January community brew, currently scheduled for January 22. The tradition was established by Bob and MaryJo Whritner, but alas, they moved their primary residence to June Lake, and we haven't yet been able to organize a caravan to do the community brew up there yet.

The community brew party centers around an attempt to brew several batches of beer in one location. We use this as an opportunity to try several experiments to test the effects of different brewing processes and ingredients. Last year, we brewed a base amber beer with three different hopping levels, and then used a variety of different yeasts, donated by White Labs, for fermentation.

We are still working on what the base beer will be this year, but if you are interested in participating in the brewing process and taking home a fermenter full of wort. Let us know. This year we intend to avoid the problems we had last year when a late arrivals or two snagged wort without reserving it. **If you want wort, then you must RSVP next month before the party!** This will allow us to plan the proper size of the brew. **If you don't RSVP, you won't get any wort!** The number and e-mail address will be provided in the next newsletter (or mention it to Harold Gulbransen, Peter Zien, Tyce Heldenbrand, Randy Barnes, or Greg Lorton). Of course, everyone is invited to attend and have a good time, whether you plan to take home some wort or not.

FUTURE MEETING TOPICS

December	Holiday Party
January	European Vacation (tentative)
February	German Ales (tentative)

Local Beer News

Strong Ale Homebrew Competition

The **Strong Ale Homebrew Competition** was held on Friday, November 26, and Saturday, November 27 at the Del Mar Stuff Pizza. The winners were announced on Saturday evening, December 4, at the Strong Ale Festival held at Pizza Port Carlsbad. Here are the winners:

American Strong Ales (9 entries)

1 st Rick Link (American Barleywine)	30	QUAFF
2 nd Jay McCabe (American Barleywine)	28	None
3 rd Rod Ambrose (American Strong Ale)	25	Brew Techs

Belgian Strong Ales (18 entries)*

1 st Steve Camarillo (Tripel)	44	Surf City
2 nd Mike Muller (Dark Strong Ale)	40	Temecula
3 rd Matt Stinchfield	42	Rillito Creek

English Strong Ales (14 entries)*

1 st Tyce Heldenbrand (English Barleywine)	36	QUAFF
2 nd Jeff Toland (Strong Scotch Ale)	39	Fermentors
3 rd Dana Edgell	34	Brew Techs

Strong Stouts (9 entries)

1 st Rich Link (Imperial Stout)	38	QUAFF
2 nd Brian Jones (Imperial Stout)	31	Barley Literates
3 rd Peter Zien (Imperial Stout)	30	QUAFF

Strong Bocks & Lagers (6 entries)

1 st Peter Zien (Doppelbock)	38	QUAFF
2 nd Brian Jones (Doppelbock)	29	Barley Literates
3 rd Harold Gulbransen (Strong Maibock)	23	QUAFF

Strong Specialty Beers (9 entries)

1 st Greg Distefano (Christmas Beer)	36	Brew Techs
2 nd Greg Distefano (Stein Barleywine)	35	Brew Techs
3 rd Sam Hom (Double Oatmeal Stout)	34	Drunken Monks

Strong Meads & Ciders (14 entries)*

1 st Dana Edgell (Blackberry/Cherry/Herb Mead)	41	Brew Techs
2 nd Tyce Heldenbrand (Blackberry Melomel)	41	QUAFF
3 rd Chris Toth (Sweet Traditional Mead)	43	QUAFF

* For categories with multiple panels, the final places were determined by the judges. The scores are the results of the preliminary individual panels.

Judges for the competition included Tomme Arthur, Peter Carlson, Phil and Sara Doersam (from Las Vegas), Dana Edgell, Tod Fitzsimmons, Harold Gulbransen, Antoinette Hodges, Sam Hom, Erol Kilki, Greg Lorton, Bob Mac Kay, Steve McLaughlin, Paul Mesmer, Mike Muller, Tom Nickel, Steve Petretti, Dave Sapsis (BJCP Master Judge and BJCP Exam Director), Chris Toth, Bob Whritner and Peter Zien. Harold Gulbransen stewarded on Friday, and Greg DiStefano stewarded on Saturday. Congratulations to Tyce Heldenbrand for organizing a smooth inaugural Strong Ale Homebrew Competition.

By the way, the Strong Ale Festival was great again, also! A tremendous selection of barleywines, tripels, Scotch and strong ales, doppelbocks, Imperial stouts, and other creations were on hand. Congratulations to Tom Nickel and Tomme Arthur for another great festival.

AleSmith Cask Night at Callahan's

This month's AleSmith Cask Night will be on Thursday, December 16th at 5:00 p.m. They will be serving a firkin of our YuleSmith IPA double-dry-hopped with Stryan Goldings and First Gold hops. It should be quite tasty. Last month the firkin of ESB was empty in just over an hour!

La Jolla Brewing Company Closes

In a move that caught many of us by surprise, La Jolla Brewing has apparently closed. LJBC was bought a couple of years ago by owners from the LA area, and a partial revamp was done. Although we haven't heard a formal announcement of the closure, Peter Zien reported that the restaurant was closed with a "For Rent" sign on the building, and Tod Fitzsimmons talked with the former brewer, Jim Weiner.

2000 AHA NHC Regional in San Diego

Tyce Heldenbrand successfully lobbied with the AHA to host the California regional for the National Homebrew Competition in San Diego. Tyce originally planned to host the event through the San Diego Brew Techs, but is now working it through QUAFF. This is a tremendous opportunity to gain visibility within the national homebrewing community. We encourage everyone to brew entries for the 2000 competition next spring.

BJCP Class and Exam

by Greg Lorton

The third occasional QUAFF Beer University is now history. Over 20 people attended each of the 10 sessions, which was capped by a highly popular and well-conceived "Beer Jeopardy" game by Steve and Carol Lord. A record 16 people took the exam on November 20, nearly equaling the combined total of the two previous BJCP exams held in San Diego. The exam was held at AleSmith Brewing. Of the 16, 8 were from QUAFF (Harold Gulbransen, Sandy James, Bob MacKay, Jeff Majors, Ron Menelli, Jon Peterson, Dan Sherman, and Chris Toth). The other 8 were Don Bennett, Peter Carlson, Antoinette Hodges, Steve McLaughlin, Loren Miraglia, Andrew Parker, Steve Petretti, and Chris White. Don Bennett was taking the exam for the second time. Everyone else was new to the BJCP.

Peter Zien organized the class and was the official exam proctor. Greg Lorton and Skip Virgilio judged the exam beers as co-proctors. Congratulations to Peter Zien for an excellent preparation program, and for recruiting 16 people into the exam.

We hope to have the questions in next month's newsletter. The exam beers were (1) Molson Golden, judged as an American standard lager, (2) SLO Amber, judged as an American amber ale, (3) Peter's homebrewed Traditional Bock, and (4) Anderson Valley oatmeal stout, judged as an imperial stout.

QUAFFsters in Other Competitions

Peter Zien defended QUAFF's honor in the California State Homebrew Competition, held on November 13 in San Francisco. Apparently Peter took third-place finishes in three categories. More details hopefully to come.

Club-Only Contests

Winter Warmer

Roger Wammack's Scotch ale took first place in QUAFF's selection of our representative for the Winter Warmer December Club-Only competition. Peter Zien took second, also with a Scotch ale, while Greg and Liz Lorton took third with an English old ale. Other entries in the contest included a Scotch ale and an old ale from Dan Sherman (actually the same beer), a Scotch ale from Chris Toth, and old ales from Tyce Heldenbrand, Harold Gulbransen, and Peter Zien. After two contests, Roger now holds a narrow lead over Tyce Heldenbrand and Peter Zien in the overall year-long contest for QUAFF Brewer of the Year.

Barleywine

The first Club-Only competition of 2000 will be **My Barley Doesn't Whine**. The contest is sponsored by the Rillito Creek Homebrew Club of Tucson, and is one of the first Club-Only competitions to have its own web site. Check it out at www.goodnet.com/~eb21571/bwhome.htm. Entries are due to QUAFF by the January monthly meeting (January 18) and due to the competition site on January 31. Judging will be held sometime around February 6. The Rillito Creek club has promised to post the results shortly after the judging, in stark contrast to some of the recent Club-Only contests that have taken weeks to publish the results.

The categories for this contest are American-style barleywine and English-style barleywine. This contest will be the first to use the new BJCP style guidelines.

2000 Club-Only Competition Standings

	Total Points	Points from last contest	Total Beers Entered
1. Roger Wammack	9	7	2
2. Tyce Heldenbrand	8	1	2
2. Peter Zien	8	4	4
4. Greg and Liz Lorton	2	2	1
4. Harold Gulbransen	2	1	3
4. Chris Toth	2	1	2
7. Dan Sherman	1	1	2
7. Jim Howard	1	1	1
7. Duane Bonderson	1	1	1

Classic Beer Styles – Part 2

Do you brew to style guidelines? Have you wondered what your beer should taste like compared with the classic for the style? Last month, we presented the first 10 categories in the new BJCP guidelines. Here's the second part of the new style guidelines. The remaining styles will likely show up in the next issue of the newsletter. (Note that some of the beers listed below may not be readily available locally! Also, some of these beers may not travel well!)

English and Scottish Strong Ale

Old Ale: Theakston Old Peculier, Young's Winter Warmer, Marston Owd Roger.

Strong Scotch Ale (Wee Heavy): Traquair House, MacAndrew's Scotch Ale, McEwan's Scotch Ale, Belhaven Wee Heavy, Scotch du Silly, Vermont Pub and Brewery Wee Heavy.

Barleywine and Imperial Stout

English-style Barleywine: Anchor Old Foghorn, Young's Old Nick, Fuller's Golden Pride.

American-Style Barleywine: Sierra Nevada Bigfoot, Rogue Old Crustacean, Victory Old Horizontal.

Russian Imperial Stout: Samuel Smith Imperial Stout, Courage Imperial Stout, Brooklyn Black Chocolate Stout, Rogue Imperial Stout, North Coast Old Rasputin Imperial Stout, Victory Storm King.

European Dark Lager

Munich Dunkel: Ayinger Altbairisch Dunkel, Hacker-Pschorr Alt Munich Dark, Paulaner Alt Muenchner Dunkel, Tabernash Munich Dark, Weeping Radish Dunkel.

Schwarzbier (Black Beer): Kulmbacher Moenchschhof Kloster Schwarz-Bier, Ur-Koestritzer Schwarzbier.

Bock

Traditional Bock: Aass Bock, Hacker-Pschorr Dunkeler Bock, Dunkel Ritter Bock, Einbecker Ur-Bock.

Helles Bock/Maibock: Ayinger Maibock, Spaten Premium Bock, Pschorr Maerzenbock, Wuerzburger Maibock, Hacker-Pschorr Maibock, Augustiner Hellerbock, Fieders Bock Im Stein, Forschungs St. Jacobus Bock.

Doppelbock: Paulaner Salvator, Ayinger Celebrator, Spaten Optimator, Tucher Bajuvator, Augustiner Maximator, ECU Kulminator "28," Loewenbraeu Triumphator, Hacker-Pschorr Animator, Old Dominion Dominator.

Eisbock: Niagara Eisbock.

Porter

Robust Porter: Sierra Nevada Porter, Anchor Porter, Great Lakes Edmund Fitzgerald Porter.

Brown Porter: Samuel Smith Taddy Porter, Bateman Salem Porter, Shepherd Neame Original Porter, Yuengling Porter, Fuller's London Porter.

Stout

Dry Stout: Guinness Draught Stout (also canned), Murphy's Stout, Beamish Stout.

Sweet Stout: Mackeson's XXX Stout, Watney's Cream Stout, Samuel Adams Cream Stout, Tennent's Milk Stout.

Oatmeal Stout: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, Brew Moon Eclipse.

Foreign Extra Stout: ABC Stout, Guinness Foreign Extra Stout (bottled).

THE SAN DIEGO BREWING SCENE

Brewpubs

Callahan's Pub and Brewery 8280A Mira Mesa Boulevard (Mira Mesa Mall)	(858) 578-7892
Coronado Brewing Company 170 Orange Avenue (Coronado)	(619) 437-4452
Del Mar Stuft Pizza Café & Restaurant 12840 Carmel Country Road (Carmel Valley)	(858) 481-7883 Tom Nickel
Dino & Luigi's Stuft Pizza 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	(858) 592-7883
Gordon Biersch 5010 Mission Center Road (Mission Valley)	(619) 688-1120
Hang Ten Brewing 310 5 th Avenue (Gaslamp Quarter)	(619) 232-6336 Paul Segura
Hops! Bistro & Brewery 4353 La Jolla Village Drive (UTC)	(858) 587-6677 Chris Leonard
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
La Jolla Brewing Company 7536 Fay Street (La Jolla)	closed
Pizza Port/Carlsbad Brewery 571 Carlsbad Village Drive (Carlsbad)	(760) 720 -7007
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
Rock Bottom 401 G Street (Gaslamp Quarter)	(619) 231-7000
San Diego Brewing Company 10450 Friars Road (Mission Gorge)	(619) 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	(858) 450-3463
Terrific Pacific Brewery & Grill 721 Grand Avenue (Pacific Beach)	(619) 270-3596

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. 10/99

Microbreweries

AleSmith Brewing Company 9368 Cabot Drive (Miramar)	(858) 549-9888 www.alesmith.com
Brewers: Skip and Tod	<i>AleSmith ESB, Golden Anvil, Nautical Nut Brown, and rotating specials</i>
Stone Brewing Company 155 Mata Way, Suite 104 (San Marcos)	(760) 471-4999
Brewer: Steve Wagner	www.stonebrew.com
<i>Stone Pale Ale, Lee's Mild, Smoked Porter, Arrogant Bastard Ale</i>	
Ballast Point Brewing Company 5401 Linda Vista Road, Suite 409	(619) 298-2337 www.homebrewmart.com
Brewer: Peter A'Hearn	<i>Belgian White, Copper Ale, Yellowtail Pale Ale, Barley Wine in Tasting Room</i>
La Jolla Brewing Company 1795 Hancock Street (Mission Brewery Plaza)	(619) 692-1009
Brewer: Ben Frymark	

Brew-On-Premises

Murphy's Custom Brewing 2640 Financial Court (Rose Canyon)	(619) 274-9696
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Homebrew Ingredient Suppliers

White Labs - Pure Brewer's Yeasts 7564 Trade Street, San Diego 92126	(858) 693-3441 www.whitelabs.com
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Homebrewing Suppliers

American Home Brewing Supply 11404 Sorrento Valley Road, Suite 103, San Diego 92121	(858) 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	(619) 447-9191
Home Brew Mart 5401 Linda Vista Road, Suite 406, San Diego 92110	(619) 295-2337 www.homebrewmart.com

Beer Stores

Beverages, & more! 8410 Center Drive (La Mesa)	(619) 461-6230
212 N. El Camino Real (Encinitas)	(760) 943-6631
11475 Carmel Mountain Road	(858) 673-3892
Mesa Liquor and Wine Company 4919 Convoy Street (Kearny Mesa)	(619) 279-5292
Iowa Meat Farms 6041 Mission Gorge Road	(619) 281-5766
Whole Foods Market 8825 Villa La Jolla Drive (La Jolla)	(858) ???-???

QUAFF Board

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Membership Information

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

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.

POSTMASTER - Please deliver to the address on the stamped side! Thank You!

Greg Lorton
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2602 La Ducla Lane
Carlsbad, CA 92009

Next Meeting
5:00 PM on Saturday, December 18
At AleSmith Brewing (Holiday Party)
9368 Cabot Drive
San Diego