

# QUAFF

Quality Ale and Fermentation Fraternity

August 2000

## NEXT MEETING

**Tuesday, August 15**  
**7:30 PM at Callahan's**  
**MEETING TOPICS**

- **Single Malt Scotch, by Harold Gottschalk**
- **Upcoming Plans (Picnic and Camping?)**
- **Bring Your Homebrew**

## Future AHA Club-Only Competitions

Categories	Due to <i>QUAFF</i>	Due at Contest
<b>Oktoberfest</b>	<b>Picnic (9/30)</b>	<b>mid-October</b>
<b>Historical Beers</b>	<b>November 21</b>	<b>early December</b>

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

### August

15 Monthly Meeting at Callahan's (7:30)

### September

- 6 Board Meeting at Sandy James' home (6:30)
- 15 Entries due for Barley Literate Oktoberfest
- 19 Monthly Meeting at Callahan's (7:30)
- 23 Judging for Barley Literate Oktoberfest
- 30 **Oktoberfest Picnic at Santee Lakes**

### October

- 3 Board Meeting at San Diego Brewing (6:30)
- 14 Awards for Barley Literate Oktoberfest
- 17 Monthly Meeting at Callahan's (7:30)

### November

- 7 Board Meeting at San Diego Brewing (6:30)
- 21 Monthly Meeting at Callahan's (7:30)

### December

- 5 Board Meeting at San Diego Brewing (6:30)
- 16 Annual Holiday Party at AleSmith Brewing (tentative)

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## Bavarian Weizens

Now that we are in the middle of summer, there is nothing more refreshing than a cold, foamy, banana-y Hefeweizen (*personal editorial opinion – my tastes don't run toward American lagers - GL*).

Bavarian weizen has become one of the most popular commercial styles in Germany, accounting for roughly one-fifth of the beer consumed there in recent years. The weizen style traces its roots back to the Middle Ages, when the rights to brewing them belonged to the royal families. The style nearly died out in the mid-1800s when brewer Georg Schneider bought the rights from the royal families. He nearly single-handedly revived the style. Schneider is still a major brewer.

The AHA and BJCP recognize four German wheat beer styles. Three of the styles are Bavarian (southern German): weizen, dunkelweizen, and weizenbock. The fourth is the light, tart Berliner Weisse, also a summer beer.

Bavarian weizen is a pale, spicy/fruity ale. The beer is brewed with at least 50% wheat malt, which contributes to the soft grainy flavor and creamy mouthfeel, with the remainder being German pale or Pilsener malt. The special German yeast is noted for its production of esters and phenols that give it a banana and clove flavor. Hops are added primarily to balance an otherwise cloying sweetness from the malt. Hop flavor and aroma should be minimal at the most.

Hefeweizen denotes a weizen that contains unsettled or unfiltered yeast (or even specially added yeast). This beer is cloudy, and the yeast adds a distinctive flavor. I recently had a great Humboldt Hefe at the Brick (downtown) that was full of yeast.

Dunkelweizen is similar in many respects to a pale weizen, except that Munich or Vienna malts replace the German pale malts. These darker malts add a caramelly flavor, and an amber to brown color.

Weizenbock is a stronger version of either a weizen or dunkelweizen. With its greater strength comes a more complex variety of flavors and aromas.

The vital statistics (original gravity, hop bitterness, and color) for Bavarian wheat beers are the following:

	O.G.	IBUs	SRM
Bavarian Weizen	1.040-1.056	10-20	2-9
Bavarian Dunkelweizen	1.040-1.056	10-20	10-23
Weizenbock	1.066-1.080+	15-30	7-25

# SPENT GRAINS

## Notes from the July Meeting

by Greg Lorton

President Peter Zien officially called the meeting to order at 7:39 PM in the back area of Callahan's. Once again, we filled the area up. Guests included Tom Bach (spelling?), Dan, Les, and Todd Kupras (who subsequently joined). Antoinette Hodges also attended. (The editor may have negligently forgotten to mention her appearance in several recent meetings, as well as her subsequent membership.)

Bob Whritner recapped his recent trip to the Arctic, including beer stops in St. Johns, Newfoundland; Greenland; Reykjavik, Iceland; and Dublin. Leonard Ackerman and Richard McLaughlin recounted their cruise with Chuck West, Joe Buchan, and Jim Mosteller to Alaska, with stops at Juneau, Skagway, and Ketchikan. Jack Wolf also talked about potential future European beer tours. (More information about tours that Jack has taken can be found at <http://home.earthlink.net/~dineat8/wolfdn>.)

Tyce Heldenbrand made the feature presentation on the Oktoberfest beer style. He reviewed the history of the style (all the way back to Princess Theresa of Munich), and described the characteristics. Chris White also discussed new developments on the yeastern front, and offered some new experimental yeasts form members to try (and report back to Chris on).

### July Beverage List

<b>Harold Gottschalk</b>	<b>Belgian Table Beer</b>
<b>Bob MacKay</b>	<b>American Brown Ale</b>
<b>Greg and Liz Lorton</b>	<b>Dry Stout</b>
<b>Peter Zien</b>	<b>India Pale Ale</b>
<b>Chuck West</b>	<b>ESB (or India Pale Ale)</b>
<b>Harold Gottschalk</b>	<b>India Pale Ale</b>
<b>Dana Edgell</b>	<b>Porter</b>
<b>Les (guest)</b>	<b>Oatmeal Stout</b>
<b>Harold Gottschalk</b>	<b>Tripel/Belgian Wheat</b>
<b>Rich Link</b>	<b>Summer Barley Wine</b>

## Single Malt Scotch in August

For a refreshing change of pace, Harold Gottschalk will lead us through the exciting world of single malt Scotch at the August meeting. Harold will have several examples of the style for sampling. This meeting will be held on Tuesday, August 15, beginning at 7:30 at Callahan's Pub and Brewery in Mira Mesa. You can chase the samples with AleSmith Irie Pirate Ale (if you get there early enough to order a pint).

### FUTURE MEETING TOPICS

August	Single Malt Scotches
September	Identifying Beer Styles/Open Forum
October	Historical Beers
November	Plans for AFC and AHA NHC Brewing
December	Holiday Party
January	History of QUAFF
February	Organizing and Stewarding Contests
March	Open Forum/AFC Recap

## Brewing To-Do List

- The **Barley Literate Oktoberfest** judging will be held on September 23, with entries due between September 1 and 15. Last year QUAFF crashed their contest, with Harold Gulbransen taking Best of Show with his Weizen.
- The **QUAFF Oktoberfest Picnic** will be held in on September 30. Once again, we will sanction this competition. If Greg Lorton took Best of Show last year, anyone can!
- The AHA's **Best of Fest Club-Only Competition** features German Amber Lagers (Vienna and Märzen/Oktobertfest). The QUAFF representative will be selected from the entries for this category in the QUAFF Oktoberfest Picnic.
- The **2<sup>nd</sup> Annual Strong Ale Homebrew Competition** will be held in late November or early December. Start brewing your strong beers (e.g., barley wines, bocks, Belgian strongs, English and Scotch strong ales, strong meads, etc.)

## Club-Only Contests

### Best of Big Brew

In the final Club-Only competition of the QUAFF fiscal year, Harold Gulbransen took first place. Peter Zien finished second and Roger Wammack finished third. This category was limited to American pale ales. Also entering were Tyce Heldenbrand, Greg and Liz Lorton, Jim Weiner, and Harold with a second entry. The tentative final standings are listed below, however, this might change if Harold's APA places in the top three in the national Club-Only contest.

### Best of Fest

The Best of Fest Club-Only competition features German amber lagers, Oktoberfest and Märzen (AHA/BJCP categories 9a and 9b). The competition is in mid-October, and is sponsored by the Minnesota Timberworts.

### Historical Beers

Finally, 2000 will wind up with Historical Beers in early December, hosted by the High Plains Draughters (Oklahoma). This contest will cover on the historical beers of the Specialty/Experimental/Historical Beer category.

### 2000 Club-Only Competition Standings

	Total	Points from	Total Beers
	Points	last contest	Entered
1. Peter Zien	28	4	9
2. Tyce Heldenbrand	18	1	6
3. Harold Gulbransen	17	7	7
4. Greg and Liz Lorton	16	1	5
5. Roger Wammack	11	2	3
6. Chris Toth	3	0	3
6. Dan Sherman	3	0	3
8. Jim Weiner	1	1	1
8. Jim Howard	1	0	1
8. Duane Bonderson	1	0	1

## ***QUAFF Club-Only Competition Incentive Program – Scoring System***

The American Homebrewers Association sponsors the Club-Only Competition Program. Six competitions are held each year, usually focusing on a beer style or theme. Only AHA-recognized clubs are eligible to enter. Each club selects one entry from beers brewed by members. To increase QUAFF's participation in the program for the past several years, QUAFF has developed a system with points to be awarded to members for entering beers for judging for the Club-Only competitions, for winning the QUAFF elimination round, and for placing in the national competition. For the upcoming year, the points will accumulate over the six Club-Only competitions held up to the 2001 Oktoberfest picnic. The points are awarded as follows:

- Each entrant receives 1 point for entering each contest.
- For finishing third, the entrant receives 1 additional point.
- For finishing second, the entrant receives 3 additional points.
- For finishing first, the entrant receives 6 additional points.
- The first place entrant also receives 1 point for advancing to the national Club-Only competition.
- For third place in the national Club-Only competition, the entrant receives 3 additional points.
- For second place in the national Club-Only competition, the entrant receives 4 additional points.
- For first place in the national Club-Only competition, the entrant receives 5 additional points.

Based on this system, an entrant whose beer is selected to represent QUAFF in a competition will earn 7 points. If that beer wins the Club-Only competition, he or she will earn a total of 12 points. Multiple entries are encouraged. An entrant may only enter one beer per subcategory, however.

QUAFF will recognize the Club-Only brewers based on year-end point totals at an award ceremony at the Oktoberfest picnic (late September or early October). The following awards have been proposed (and tentatively agreed upon by the Board):

- First place ribbon: Grand point total winner
- Second place ribbon: Runner-up point total
- Third place ribbon: Second runner-up point total
- Honorable Mention: Brewers with at least 8 points

The Club-Only competitions for 2001 awards are the following:

- October 2000 Best of Fest
- December 2000 Historical Beers
- February 2001 To be determined
- March 2001 To be determined
- May 2001 To be determined
- August 2001 To be determined

## ***QUAFF News***

### ***Picnic on September 30***

Plan for the always-popular Oktoberfest on Saturday, September 30! As usual, the picnic will be held at Island #5 at Santee Lakes. We also plan to sanction the traditional homebrew competition, as we did last year. More details will come in next month's newsletter.

### ***Anza Borrego Camping***

The annual QUAFF foray into the Anza Borrego Desert is set for the weekend of November 11 and 12. Hardy souls will venture up on Friday, November 10.

More details will be forthcoming at the upcoming QUAFF meetings.

### ***Padres***

Fourteen adventurous QUAFFsters watched the Chicago Cubs end the Padres six game winning streak, 6-3, on August 5, largely on a three-run homer by Sammy Sosa. Thanks to Bob MacKay for organizing this trip.

### ***Elections Coming Up***

The new QUAFF Board will be selected in September. Now is the time to step forward (or push someone else forward) into the esteemed position of QUAFF Board Member. Nominations are now accepted!

### ***September Board Meeting at Sandy James' Home***

With Sandy James laid up following knee surgery, the QUAFF Board will meet at her home on September 6. Good luck to Sandy for a speedy recovery (and her continued grueling grind to get her MBA).

### ***Pub Crawl***

The Board thought it was time for another pub crawl. The crawlers from the last one in August 1999 remember how well it went (except for Harold Gulbrandsen, who doesn't remember much of anything from that trip). Last year's excursion included visits to AleSmith, the La Jolla Brewing Company's microbrewing operations in the Mission Brewery plaza, Hang Ten, Gordon Biersch, Pizza Port Solana Beach, and Del Mar Stuff Pizza. No specific details have been set for the next crawl, but if you have ideas, let a Board member know.

### ***Future Meetings***

The Board got ambitious at the August Board meeting, and set up the schedule for monthly meetings up through March 2001. Given the length of recent meetings, we are trying to loosen up the agendas, including some open forums, and a session on identifying beer styles (in September).

## Beer is Good

Thanks to Jeff Majors, who forwarded this to me via e-mail.

### 25 reasons why alcohol should be served at work...

1. It's an incentive to show up.
2. It reduces stress.
3. It leads to more honest communications.
4. It reduces complaints about low pay.
5. It cuts down on time off because you can work with a hangover.
6. Employees tell management what they think, not what management wants to hear.
7. It helps save on heating costs in the winter.
8. It encourages carpooling.
9. Increase job satisfaction because, if you have a bad job, you don't give a hoot.
10. It eliminates vacations because people would rather come to work.
11. It makes fellow employees look better.
12. It makes the cafeteria food taste better.
13. Bosses are more likely to hand out raises when they are wasted.
14. Salary negotiations are a lot more profitable.
15. Suddenly burping during a meeting isn't so embarrassing.
16. Employees work later since there's no longer a need to relax at the bar.
17. It makes everyone more open with their ideas.
18. Everyone agrees work is better after they've had a couple of drinks.
19. Eliminates the need for employees to get drunk on their lunch break.
20. Increases the chance of seeing your boss naked.
21. It promotes foreign relations with the former Soviet Union.
22. The janitor's closet will finally have a use.
23. Employees no longer need coffee to sober up.
24. Sitting on the copy machine will no longer be seen as "gross."
25. Babbling and mumbling incoherently will be common language.

## Local Beer News

### ***AleSmith Irie Pirate Ale at Cask Night at Callahan's on August 15***

by Tod Fitzsimmons

Back by popular demand, we will once again be featuring our Irie Pirate Ale for AleSmith's Cask Night at Callahan's. This is a well-hopped West India Pale Ale that should appeal to all of the hopheads among us. It was double dry-hopped, first in the conditioning tank for 4 weeks and then again in the firkin for another 4 weeks. I believe that I used more hops in this firkin than anyone has ever tried before, a full eight ounces! I think that this version will be even better than the last one! I can't wait to try it!

The firkin usually gets tapped at 6:00, so get there early, as the beer sells out rather quickly.

## Gundy's is Gone

Last year, we reported on the opening of a new taphouse and pub in Encinitas known as Gundy's (or occasionally as "Grundy's"). Alas, but on my quarterly trip to the neighboring barbershop on July 22, the sign was gone! The barber mentioned that the pub had closed not too long ago, apparently resulting from a disagreement with the landlord. Gundy's was located in the small shopping center just west of I-5 on Encinitas Boulevard.

## ***Hops! Bistro and Brewery Wins Gold Medal in World Beer Cup***

(press release from Hops!)

Hops! Bistro & Brewery recently claimed a GOLD award in the World Beer Cup 2000, a global beer competition that recognizes the most outstanding beers being produced in the world today.

The top three winners in the competition's 64 beer-style categories were announced on June 19th at the World Beer Cup Gala Awards Ceremony and Dinner held at the Marriott Marquis Hotel in New York City.

Hops! Bistro & Brewery was recognized in the German Kolsch-style category for its Brewer's Blonde Ale, a light straw yellow colored beer with all the flavors in perfect balance for easy drinking. Hops! is a 14-barrel brewpub that specializes in brewing a variety of beer styles including ales and lagers.

"Beer is a sociable drink and should have enough flavor to make you want another," states Brewmaster Chuck Silva. Hops! is located at the University Towne Center (UTC) next to Macy's, 4353 La Jolla Village Drive.

World Beer Cup 2000 winners were selected by an international panel of brewing experts from an impressive field of 1127 entries received from 371 breweries in 39 countries. More than 3,500 breweries in 100 countries were invited to compete. "With such a diverse list of entrants and winners, we are confident in saying that the World Beer Cup is truly an international competition that is both capable and skillful at recognizing global beer excellence," states Sharon Mowry, director of the competition. "Without a doubt, a World Beer Cup winner can truly boast that it is one of the best beers in the world."

The World Beer Cup has been held every other year since 1996 and is presented by the Association of Brewers, a not-for-profit educational and trade organization, founded in 1978, that is dedicated to the promotion of quality annual Great American Beer Festival and is based in Boulder, Colorado.

*Editor's note – Hops! Has a monthly beer dinner. Call the restaurant at (858) 587-6677. And congratulations for their major accomplishment at the World Beer Cup! - GL*

# THE SAN DIEGO BREWING SCENE

## Brewpubs

<b>Callahan's Pub and Brewery</b> 8280A Mira Mesa Boulevard (Mira Mesa Mall)	<b>(858) 578-7892</b>
<b>Coronado Brewing Company</b> 170 Orange Avenue (Coronado)	<b>(619) 437-4452</b>
<b>Del Mar Stuff Pizza Café &amp; Restaurant</b> 12840 Carmel Country Road (Carmel Valley)	<b>(858) 481-7883</b> Tom Nickel
<b>Dino &amp; Luigi's Stuff Pizza</b> 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	<b>(858) 592-7883</b>
<b>Gordon Biersch</b> 5010 Mission Center Road (Mission Valley)	<b>(619) 688-1120</b>
<b>Hops! Bistro &amp; Brewery</b> 4353 La Jolla Village Drive (UTC)	<b>(858) 587-6677</b> Chuck Silva
<b>Karl Strauss Brewery Gardens</b> 9675 Scranton Road (Sorrento Valley)	<b>(858) 587-2739</b>
<b>Karl Strauss Old Columbia Brewery</b> 1157 Columbia Street (Downtown)	<b>(619) 234-2739</b>
<b>Karl Strauss Brewery &amp; Grill</b> 1044 Wall Street (La Jolla)	<b>(858) 551-2739</b>
<b>Karl Strauss Carlsbad</b> 5801 Armada Drive	<b>(760) 431-2739</b>
<b>Pizza Port/Carlsbad Brewery</b> 571 Carlsbad Village Drive (Carlsbad)	<b>(760) 720-7007</b> Kirk McHale
<b>Pizza Port/Solana Beach Brewery</b> 135 N. Highway 101 (Solana Beach)	<b>(858) 481-7332</b> Tomme Arthur
<b>Rock Bottom</b> 8980 Villa La Jolla Drive (La Jolla)	<b>(858) 450-9277</b>
<b>Rock Bottom</b> 401 G Street (Gaslamp Quarter)	<b>(619) 231-7000</b>
<b>San Diego Brewing Company</b> 10450 Friars Road (Mission Gorge)	<b>(619) 284-2739</b>
<b>San Marcos Brewery &amp; Grill</b> 1080 W. San Marcos Boulevard	<b>(760) 471-0050</b> Dave Nutley
<b>Sports City Café and Brewery</b> 8657 Villa La Jolla Drive	<b>(858) 450-3463</b>
<b>Terrific Pacific Brewery &amp; Grill</b> 721 Grand Avenue (Pacific Beach)	<b>(619) 270-3596</b>

What's new? Call Greg at (760) 635-0528 (or e-mail to [glorton@cts.com](mailto:glorton@cts.com)) with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news. 7/2000

**SUPPORT YOUR  
LOCAL BREWERY**  
*and Homebrew Supplier*

## Microbreweries

<b>AleSmith Brewing Company</b> 9368 Cabot Drive (Miramar)	<b>(858) 549-9888</b> <a href="http://www.alesmith.com">www.alesmith.com</a>
Brewers: Skip and Tod	<i>AleSmith ESB, Golden Anvil, Nautical Nut Brown, and rotating specials</i>
<b>Stone Brewing Company</b> 155 Mata Way, Suite 104 (San Marcos)	<b>(760) 471-4999</b> <a href="http://www.stonebrew.com">www.stonebrew.com</a>
Brewer: Steve Wagner	<i>Stone Pale Ale, Lee's Mild, Smoked Porter, Arrogant Bastard Ale</i>
<b>Ballast Point Brewing Company</b> 5401 Linda Vista Road, Suite 409	<b>(619) 298-2337</b> <a href="http://www.ballastpoint.com">www.ballastpoint.com</a>
Brewer: Peter A'Hearn, Yuseff Cherney, and Colby Chandler	<i>Yellowtail Pale Ale, Copper Ale, Big Eye IPA, Black Marlin Porter</i>
<b>La Jolla Brewing Company</b> 1795 Hancock Street (Mission Brewery Plaza)	<b>(619) 692-1009</b>
Brewer: Ben Frymark	
<b>Murphy's Custom Brewing</b> 2640 Financial Court (Rose Canyon)	<b>(619) 274-9696</b>
Brewer: Doug Murphy (contract brewing for a few restaurants)	

## Homebrew Ingredient Suppliers

<b>White Labs - Pure Brewer's Yeasts</b> 7564 Trade Street, San Diego 92126	<b>(858) 693-3441</b> <a href="http://www.whitelabs.com">www.whitelabs.com</a>
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## Homebrewing Suppliers

<b>American Home Brewing Supply</b> 11404 Sorrento Valley Road, Suite 103, San Diego 92121	<b>(858) 450-9746</b>
<b>Beer Crafts</b> 843 W. San Marcos Blvd., San Marcos 92069	<b>(760) 591-9991</b> <a href="http://www.beercrafts.com">www.beercrafts.com</a>
<b>Beer and Wine Crafts</b> 9379 Mission Gorge Road, Santee 92071	<b>(619) 449-9591</b> <a href="http://www.beercrafts.com">www.beercrafts.com</a>
<b>Home Brew Mart</b> 5401 Linda Vista Road, Suite 406, San Diego 92110	<b>(619) 295-2337</b> <a href="http://www.homebrewmart.com">www.homebrewmart.com</a>

## Brew-On-Premises

<b>Murphy's Custom Brewing</b> 2640 Financial Court (Rose Canyon)	<b>(619) 274-9696</b>
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## Beer Stores

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

## QUAFF Board

President	Peter Zien	(858) 546-7824	pz.jdzinc@worldnet.att.net
VP/Treasurer	Harold Gulbransen	(619) 589-0987	hgulbran@aol.com
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
Competition Czar	Tyce Heldenbrand	(760) 967-0220	tyce.heldenbrand@wfinet.com
Activities	Randy Barnes	(858) 663-0305	rbarnes@sdccd.cc.ca.us
Membership	Sandy James	(858) 695-3799	sandy@elvis1.com
President Emeritus	Tod Fitzsimmons	(858) 578-5658	quaff1@pipeline.com
Internet Guy	Harold Gottschalk	(619) 390-1753	heg@softbrew.com
QUAFF Web Site	<a href="http://www.softbrew.com/quaff">http://www.softbrew.com/quaff</a>		

### *Honorary Ex-Officio Emeritus Board Members*

Mr. Richard Link

Mr. Charles "Skip" Virgilio

Dr. Christopher White

Mr. Robert Whritner

### **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](mailto:glorton@cts.com) or [lortonga@efds.w.navfac.navy.mil](mailto:lortonga@efds.w.navfac.navy.mil).

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

Greg Lorton  
QUAFF Newsletter Editor  
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Carlsbad, CA 92009

*Next Meeting*  
**7:30 PM on Tuesday, August 15**  
**At Callahan's Pub and Brewery**  
**8280A Mira Mesa Boulevard (Mira Mesa Mall)**  
**San Diego**