

# QUAFF

## Quality Ale and Fermentation Fraternity

December 1998

HAPPY HOLIDAYS

### NEXT MEETING

**Saturday, December 12**  
**5:00 PM at AleSmith Brewing**

### HOLIDAY PARTY

#### MEETING TOPICS

- **Good Beer and Food (Bring Homebrew, Pot Luck side dishes, salads and desserts)**

### Future AHA Club-Only Competitions

Categories	Due to QUAFF	Contest Date
Specialty Beers	February 2	February 8
Belgian Ales	March 6 (AFCHBC)	end of March
Bocks	May 18	end of May
Meads	July 20	early August
Porters	September 25	October 9
Scotch/Old Ales	November 16	early December

Bring four 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

#### December

- 12 December QUAFF Holiday Party at AleSmith (5:00)

#### January

- 5 QUAFF Board Meeting at San Diego Brewing (6:00)  
19 January QUAFF Meeting at Callahan's (7:30)  
23 January Brewing Party

#### February

- 2 QUAFF Board Meeting at San Diego Brewing (6:00)  
15-26 Entry window for 6<sup>th</sup> Annual AFCHBC  
16 February QUAFF Meeting at Callahan's (7:30)

#### March

- 2 QUAFF Board Meeting at San Diego Brewing (6:00)  
6 6<sup>th</sup> Annual America's Finest City Homebrew Competition  
16 March QUAFF Meeting at Callahan's (7:30)

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## Dubbels and Tripels

Belgian Dubbels and Tripels have their roots in the Trappist ales. Trappist ales aren't so much a style as they are a designation of where they were brewed. Only beers brewed by the six specific Trappist monasteries in Belgium and the Netherlands may be called Trappist ales. As all of QUAFF's BJCP judges know, those monasteries/breweries are Chimay, Orval, Rochefort, Westmalle, Sint Sixtus of Westvleteren (all of Belgium) and Schaapskooi (of the Netherlands). Beers brewed by others to emulate Trappist ales are known as abbey ales. These include commercial brewers, as well as monasteries that contract out their brewing activities.

Westmalle is regarded by many to represent the standard for Tripel. Westmalle also brews a single and a dubbel. Westmalle's single, referred to as "Extra," is more-or-less a daily beverage for lunch and dinner for the monks. The Dubbel is the dark reddish brown beer with a sweet malty and fruity flavor. The starting gravity is 1.063. The Tripel is the pale golden beer with an intense fruity flavor and aroma. For the obvious strength of this beer (OG = 1.080), the body seems relatively light. Westmalle's Dubbel and Tripel serve as the general basis for the AHA and BJCP style guidelines.

The Schaapskooi monastery also brews a Dubbel and a Tripel under their "La Trappe" label. The Dubbel is slightly stronger than Westmalle's with an OG of 1.066. The Tripel is not as strong as Westmalle's (OG of 1.070), but is somewhat darker in color. They also make a "Quadrupel," with an OG of 1.080 and an intensely fruity and spicy character with a dark reddish color.

Grimbergen's Dubbel and Tripel are readily available in here, and are similar in style to Westmalle's creations. Belgian brewer Alken-Maes brews these beers under contract to the Grimbergen Abbey. In the U.S., New Belgium Brewing of Fort Collins makes a "Trippel".

The AHA and BJCP style guidelines vary somewhat for these two styles. Trying to hit both Tripel guidelines might be a challenge.

	OG	IBUs	Color (SRM)
AHA Dubbel	1.050-70	18-25	10-14
BJCP Dubbel	1.060-70	20-30	10-15
AHA Tripel	1.060-96	20-25	4-6
BJCP Tripel	1.075-90	25-40	3.5-5

Beer information from *The Beer Companion* by Michael Jackson.

# SPENT GRAINS

## Notes from the November Meeting

by Greg Lorton

President Tod Fitzsimmons called the meeting to order at about 7:40 on November 17 in the Back Area of Callahan's Pub and Brewery in Mira Mesa. Chuck (a coworker of Chris Toth) and Tyce Heldenbrand of the San Diego Brew Techs were guests at the meeting.

Erol Kilki reported on Thirsty Bear in San Francisco, and then reprised his visit to Victoria, BC, of a year or two ago, mainly to emphasize that different people have different expectations in beer (in comparison with Harold Gulbransen's recent visit to Spinnaker's in Victoria, reported last month). Tyce reported on a recent pub crawl through Orange County by the San Diego Brew Techs.

Randy offered his dim recollections of the now infamous QUAFF Camp-out of 1998. The many campers who also attended the Tuesday meeting eagerly offered corrections. See the article that follows for a review of the camp-out.

Peter Zien made a very thorough presentation on hints for maximizing your success in homebrew competitions, including a comprehensive handout. His talk included theories about which beers do best in competitions, ways to ship beers, and the motivations for entering contests. He ended with a plea for everyone to try it. It can be fun, it'll improve your beer, and it can bring fame and glory to you (and to QUAFF)!

The brewer's corner focused on Chris Toth's comment about an occasional film that appears on the inside of fermenters, and how to deal with it. This topic got into cleaning techniques and materials, such as PBW.

### The November Beverage List

Tyce Heldenbrand  
Paula Polentz  
Greg and Liz Lorton  
Roger Wammack  
Peter Zien  
Chris Toth  
Jeff Majors

Belgian Wit  
Märzen  
Sweet Stout  
Belgian Strong Ale  
Hazelnut Porter  
Porter  
Orange Mead

## Holiday Party

Once again, we will hold our traditional Holiday Party at AleSmith Brewing. And as in the past, QUAFF will provide the main entrée (turkey and ham), as well as a selection of commercial holiday beers. Members are asked to bring a pot luck side dish (or salad or dessert), and are encouraged to bring their homebrewed holiday creations. As a change from the past, the Party will be held on **Saturday, December 12, beginning at 5:00 PM.**

For those of you who haven't been to AleSmith, they are located at 9368 Cabot Drive in the Miramar area of San Diego, about ¼ mile north of Miramar Road.

See you there!! Wear your most fashionable red sequins!

# Club News

## January Party in Planning

We are continuing to plan for the traditional January Party. With Bob and MaryJo Whritner having moved their primary abode to June Lake, Harold Gulbransen has offered to host the party. The party will be on Saturday, January 23, the weekend before the Super Bowl.

We are planning to brew a "standard" wort that can be fermented into a variety of different beers, based on the yeast, fermentation conditions, and dry hop or fruit or spice additions. The brew will be 20 gallons (can we do more than one brew?) so we will have wort for four or five fermenters. (*I plan to bring a 3-gallon fermenter to fill up! - GL*) We'll have more details in the January newsletter.

## Brewing To-Do List

- Now is the time to start brewing for the **6<sup>th</sup> Annual America's Finest City Homebrew Competition**. Judging will take place on Saturday, March 6 (and possibly Friday evening, March 5). We will be using the 1998 AHA Style Guidelines. Check [www.softbrew.com/afchbc](http://www.softbrew.com/afchbc) for details.
- The next AHA Club-Only competition is **You're Special to Me** (Specialty and Experimental Beers). We'll judge these beers at the February 2<sup>nd</sup> Board meeting. Specialty Beers (AHA Category 23) may include special or unusual ingredients (not counting spices, fruits, vegetables, or herbs) or have been brewed with an unusual process.
- In March, **Why Don't We Do It in the Robe** will be the Club-Only competition. (*I don't make these names up! - GL*) This contest covers Belgian and French Ales (AHA Category 2). We expect to select QUAFF's highest finisher in Belgian and French Ales in the AFCHBC as our representative.
- In May, the club-Only competition is **Bockanalia**, covering the German-Style Bock category (AHA Category 12).
- In August, **It's a Mead, Mead, Mead, Mead World**. This will include Traditional Meads, Fruit and Vegetable Meads, and Herb and Spice Meads (AHA Categories 25, 26, and 27).

## The Beer Prayer

provided by Jeff Majors

Our lager,  
Which art in barrels,  
Hallowed be thy drink,  
Thy will be drunk,  
(I will get drunk),  
At home as in the tavern.  
Give us this day our foamy head,  
And forgive us our spillages,  
As we forgive those who spill against us,  
and lead us not to incarceration,  
But deliver us from hangovers,  
For thine is the beer,  
The bitter and the lager,  
Forever and ever,  
Barmen.

# Club-Only Contests

## If It's Not Scottish

Judging for the "If It's Not Scottish" Club-Only competition was held at the December Board meeting. Harold Gulbransen's Scottish Export took first in a tight battle with Peter Zien's Scottish Heavy Ale. Chris Toth's Scottish Export came in third. Peter Zien's Scottish Export and Greg and Liz Lorton's Scotch Ale finished out of the money, in fourth and fifth places, respectively.

After two contests, Harold and Peter are tied for first. The AHA has finally announced the 1999 Club-Only categories. They are:

February	You're Special to Me (Specialty Beers)
March	Why Don't We Do It in the Robe (Belgian Ales)
May	Bockanalia (Bocks)
August	It's a Mead, Mead, Mead, Mead World (Meads, Melomels, and Metheglins)
October	Porter!
December	Winter Warmer (English and Scottish Strong Ales)

The QUAFF Club-Only competition for 1999 includes those four competitions through August, in addition to the two that we've already held (Oktoberfest and Scottish/Scotch ales). The winner will be crowned (!!!) at the Oktoberfest picnic.

This year each entrant gets one point for each contest that he or she enters. Additional points are awarded to the top three finishers: 6 points for first, 3 points for second, and 1 point for third. The top finisher's entry is sent to the national Club-Only contest as QUAFF's representative. Should our representative finish in the top three of the national competition, he or she will earn even more points: 5 points for first, 4 points for second, or 3 points for third. The top three finishers will earn ribbons at the Oktoberfest picnic. Any and all additional participants with 8 or more points will earn honorable mentions.

Harold Gulbransen won the 1998 title, taking first in three of the six contests and a second place national finish in the Weiss is Nice competition.

The current standings after two competitions are listed below. (Alas, Peter Zien's entry did not place in the top three of the national Best of Fest competition.)

## 1999 Club-Only Competition Standings

	Points from last contest	Total Points	Total Beers Entered
1. Harold Gulbransen	7	11	3
1. Peter Zien	4	11	3
3. Chris Toth	2	2	1
3. Randy Barnes	0	2	1
3. Greg and Liz Lorton	1	2	2
6. Erol Kilki	0	1	1

## 6<sup>th</sup> Annual AFCHBC Update

by Greg Lorton

The first call for judges will be going out shortly, and we we'll soon be placing the preliminary announcements in the local homebrew shops.

Randy Barnes and Skip Virgilio have suggested potential judging sites, since AleSmith can no longer accommodate a venture of our size. We hope to finalize our location this month, and definitely no later than January.

For more info, check out [www.softbrew.com/afchbc](http://www.softbrew.com/afchbc), or call me at (760) 635-0528 or (760) 943-8280. Also, please let me know if you are interested in judging, stewarding, or otherwise assisting.

## Local Beer News

### Murphy's Custom Brew Wins Medals

At the first Annual BOP Brew-Off held in Chicago the weekend of October 17th, Murphy's Custom Brewing of San Diego took top honors with two gold and two bronze medals. The contest was open to all U.S. Brew-on-Premises (BOPs) and was held in conjunction with the Chicago Real Ale Festival. Judges included Michael Jackson.

Murphy's Custom Brewing received gold medals for their Coffee Oatmeal Stout and for their Porter. Bronze medal winners were their Oktoberfest and Pilsener.

Stop by Murphy's anytime to see their medals and sample some of their award winning brews. They are located at 2640 Financial Court off of Morena Blvd. North, two blocks past Costco, phone 619-274-9696.

### Iowa Meat Farms

Peter Zien reports that Iowa Meat Farms (6041 Mission Gorge Road) has an impressive collection of great beers, including an unsurpassed collection of classic Belgian beers.

### The Birth of a Christmas Tradition

Santa was very cross. It was Christmas Eve and **nothing** was going right. Mrs. Claus had burned all the cookies. The elves were complaining about not getting paid for the overtime they had while making the toys. The reindeer had been drinking Old Foghorn all afternoon and were dead drunk. To make matters worse, they had taken the sleigh out for a spin earlier in the day and had crashed it into a tree.

Santa was furious. "I can't believe it! I've got to deliver millions of presents all over the world in just a few hours - all of my reindeer are drunk, the elves are on strike and I don't even have a Christmas tree! I sent that stupid Little Angel out **hours** ago to find a tree and he isn't even back yet! What am I going to do?" Not knowing what else to do, Santa went down in the cellar and brought up a firkin of 1982 Bigfoot barley wine. He started hitting it pretty hard and getting even more pissed off every minute.

Just then, the Little Angel opened the front door and stepped in from the snowy night, dragging a Christmas tree. He says "Yo, fat man! Where do you want me to stick the tree this year?" And thus the tradition of angels atop the Christmas trees came to pass.

*Lifted from Home Brew Digest #2879, contributed by Mark Tumarkin of Gainesville, Florida.*

## FUTURE MEETING TOPICS

December

January

February

Annual Holiday Party

Trappist Ales

Meads

## Upcoming Competitions

The Draught Board (East SF Bay) will be holding the Bay Area Brew Off on February 6, 1999. Entries (\$6/entry) will be accepted from January 12 to 23 at HopTech HomeBrew Supplies, 3015 Hopyard Road, Suite E, Pleasanton, CA 94588. The categories for this contest are as follows (one entry per category):

### American Pale Ales

American Pale Ale  
American Amber Ale

### Dark Lagers

Traditional Bock  
Helles Bock/Maibock  
Doppelbock  
Vienna  
Märzen/Okttoberfest  
Münchener Dunkel  
Schwarzbier

### Mead

Traditional  
Metheglin  
Melomel  
Pymment  
Cyser  
Hippocras

### English Pale Ales

Ordinary Bitter  
Special (Best Bitter)  
Extra Special Bitter  
India Pale Ale

### Porters

Brown Porter  
Robust Porter

### Stouts

Irish-Style Dry Stout  
Foreign-Style Stout  
Sweet Stout  
Oatmeal Stout

### Barleywine/Wheatwine

Barleywine  
Wheatwine

### Holiday Beer

For more details, call Greg Lorton at (760) 635-0528.

## QUAFF Camp-out Recap

The campers and visitors for the November camp-out at Anza Borrego Palm Canyon campground included Randy Barnes (camp counselor), Dion Hollenbeck, Sandy James, the Boros, the Kellys, the Bondersons, the MacKays, the Lortons, the Lucases, the Bixbys, the Majors, and Jose and Elizabeth (friends of the Bondersons). At the peak on Saturday afternoon and evening, we had a 27 people (counting kids) spread over 9 campsites. The Kellys authentic teepee was a popular attraction.

Aside from beautiful weather, great beer, and great camaraderie, the focus of attention was Randy Barnes' suspect cooking prowess (and evening attire). On Friday afternoon, Randy began a 26-hour endeavor to cook pigs' feet in a sauce of spent beer, water, and other things that have slipped from memory. The concoction was stirred with a portion of Dion Hollenbeck's demolished kitchen cabinetry. (Was that lead-based paint on that stirring stick?) Several people supposedly sampled the pigs' feet on Saturday morning, but as doubt increased about the edibility of the dish, it was jettisoned late Saturday afternoon (presumably becoming coyote food).

When the air cooled in the evening, Randy's attire (T-shirt and shorts) was supplemented with a Colombo-style trench coat. Of course, for most people, the sight of Randy walking around with a trench coat, bare legs, and shoes and socks was reminiscent of something other than Colombo.

## "Why I wasn't at the QUAFF campout"

by Charles Hudak

OK, so I said that I'd be there and I really tried--Friday the 13th got right in the way.

Being a man, I eschewed the concept of directions (Hell, I've been to Anza Borrego several times, how hard can the campground be to find?) and headed on my way.

First off, I missed the damn turnoff and had to drive 20 miles out of my way to turn around. Then, I set off past Ocotillo for about 30 miles. After driving for awhile and not seeing many (any?) signs, I got concerned. I pulled out the trusty Thomas Guide and noticed that there was a "Palm Canyon" back towards town, about 20 miles. So back I headed but still no signs. I did however see a dirt road that looked promising so off I headed...and headed. I drove for probably an hour taking several promising turns but still no closer to my destination and now getting somewhat lost in the pitch black desert. Now I wanted desperately just to get back to S2 so I could get the hell out of there.

Unfortunately, my car (Acura Vigor, not a real offroad champ) got stuck -beached is more appropriate--in some deep sand. It's almost 10:00pm Friday and I'm stranded in the desert, many miles from anything.

So I sleep restlessly in my car and awake at first light. I fill my backpack with a coat and some water and set off towards the rising sun - in the direction of the road. Three hours later, I hit the blacktop, still some 8 miles from town. Fortunately the Border Patrol picks me up after only about 15-20 minutes of hiking down the highway and takes me into Ocotillo. There, the ungracious owner of the mini-mart directs me to an off-road towing service (apparently I'm not the only idiot in the desert; someone makes a living off of people like me) that has a flyer on the bulletin board outside. The tow guy shows up and informs me that it'll be \$125 to go get me...OUCH!! But, hey, I want my car back so away I pay.

I'd recalled some landmarks during my trip out and the hike back but was still vague about exactly how to get to my car (I didn't hike all the way back down the road I came in on, I beelined it for the road). None of the landmarks rang a bell when I mentioned them to the driver so I had to hope this guy and I could find the damn car. We followed many landmarks comfortably but then, about 45min out, I got a little vague, nothing looked familiar. We had passed a turnoff about 10 minutes earlier that I started thinking about. Right then I'm thinking that we're not gonna be able to find my damn car again (now I know how those cars end up in strange places in the desert) and I'm getting a little worried. We turn around and take the turn off and shortly come across a pile of rocks I'd stacked to find my way back. WOOHOO!!

It took several attempts to pull the car loose and pull me down about 200 yards of sand that I have no idea in hell how I made it through. After the tow truck pulled me out and safely onto hardpack---it broke down. I spent 45 min helping the driver rewire his damn ignition so HE could get back to town (thought that I was going to have to call a tow truck for the tow truck... does that mean that my towing was free?).

When I finally made it back to the blacktop at noon on Saturday, I'd had enough of the desert for one weekend and headed home. Interestingly enough, no one that I asked in Ocotillo knew where the hell that damn campground was.

*Randy Barnes' Response: "Yeah! Right!"*

# THE SAN DIEGO BREWING SCENE

## Brewpubs

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

## Brew-On-Premises

<b>Murphy's Custom Brewing</b> 2640 Financial Court (Rose Canyon)	<b>274-9696</b>
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*What's new? Call Greg or Liz Lorton at (760) 943-8280 with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news.*

12/98

## Microbreweries

<b>AleSmith Brewing Company</b> 9368 Cabot Drive (Miramar) Brewers: Skip and Tod	<b>549-9888</b> <a href="http://www.softbrew.com/alesmith">www.softbrew.com/alesmith</a> <i>ESB, Golden Anvil, and rotating specials</i>
<b>Stone Brewing Company</b> 155 Mata Way, Suite 104 (San Marcos) Brewer: Steve Wagner	<b>(760) 471-4999</b> <a href="http://www.stonebrew.com">www.stonebrew.com</a> <i>Stone Pale Ale, IPA, Smoked Porter, Arrogant Bastard Ale</i>
<b>Ballast Point Brewing Company</b> 5401 Linda Vista Road, Suite 409 <a href="http://www.homebrewmart.com">http://www.homebrewmart.com</a>	<b>298-2337</b> Brewer: Peter A'Hearn <i>Belgian White, Copper Ale, N<sub>2</sub>-tapped special, Barley Wine in Tasting Room</i>

## Homebrewing Suppliers

<b>American Home Brewing Supply</b> 11404 Sorrento Valley Road, Suite 103, San Diego 92121	<b>450-9746</b>
<b>Beer Crafts</b> 843 W. San Marcos Blvd., San Marcos 92069 <a href="http://www.beercrafts.com">http://www.beercrafts.com</a>	<b>(760) 591-9991</b>
<b>Beer and Wine Crafts</b> 460 Fletcher Parkway, El Cajon 92020	<b>447-9191</b>
<b>Home Brew Mart</b> 5401 Linda Vista Road, Suite 406, San Diego 92110 <a href="http://www.homebrewmart.com">http://www.homebrewmart.com</a>	<b>295-2337</b>
<b>U of Brew</b> 9420 Activity Road, Suite B, San Diego 92126 <a href="http://www.uofbrew.com">http://www.uofbrew.com</a> e-mail: <a href="mailto:uofbrew@pipeline.com">uofbrew@pipeline.com</a>	<b>578-9405</b>

## Beer Superstores

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

**SUPPORT YOUR  
LOCAL BREWERY**  
*and Supply Shop*

## **QUAFF Board**

<b>President</b>	<b>Tod Fitzsimmons</b>	<b>536-9616</b>	<b>quaff1@pipeline.com</b>
<b>Vice President</b>	<b>Peter Zien</b>	<b>546-7824</b>	<b>pz.jdzinc@worldnet.att.net</b>
<b>Treasurer</b>	<b>Garth Jones</b>	<b>455-6853</b>	<b>chotsie@aol.com</b>
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<b>Membership</b>	<b>Sandy James</b>	<b>695-3744</b>	<b>sandy@elvis1.com</b>
<b>Activities</b>	<b>Randy Barnes</b>	<b>584-6963</b>	<b>rbarnes@sdccd.cc.ca.us</b>
<b>Activities</b>	<b>Tim Lucas</b>	<b>274-4491</b>	<b>tlucas@abac.com</b>
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<b>Zymologist</b>	<b>Charles Hudak</b>	<b>523-1989</b>	<b>cwhudak@home.com</b>
<b>Gadget Guy Emeritus</b>	<b>Dion Hollenbeck</b>	<b>459-8724</b>	<b>hollen@woodsprite.com</b>
<b>Internet Guy</b>	<b>Harold Gottschalk</b>	<b>390-1753</b>	<b>heg@softbrew.com</b>

**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](mailto:glorton@cts.com).

<b>POSTMASTER - Please deliver to the address on the stamped side! Thank You!</b>
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**Greg Lorton**  
**QUAFF Newsletter**  
**2602 La Ducla Lane**  
**Carlsbad, CA 92009**

*Next Meeting*  
***Holiday Party at***  
***AleSmith Brewing Company***  
***9368 Cabot Drive***  
***5:00 PM on***  
***Saturday, December 12***