

# QUAFF

Quality Ale and Fermentation Fraternity

March 2001

**NEXT MEETING**

**Tuesday, March 20**  
**7:00 PM at Callahan's**  
**MEETING TOPICS**

- **AFCHBC Awards**
- **Bring Your Homebrew (four 12-oz bottles or three 22-oz bottles)**

**Future AHA Club-Only Competitions**

Categories	Due to QUAFF	Due at Contest
<b>Bockanalia</b>	<b>TBD</b>	<b>late May</b>
<b>Witbier</b>	<b>TBD</b>	<b>August</b>
<b>California Common</b>	<b>TBD</b>	<b>early October</b>
<b>Mild</b>	<b>TBD</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**

March	
20	Monthly Meeting at Callahan's (7:00)
April	
3	Board Meeting at San Diego Brewing (6:30)
17	Monthly Meeting at Callahan's (7:00)
27,28	Judging for First-Round AHA National Homebrew Comp.
May	
1	Board Meeting at San Diego Brewing (6:30)
5	Southern California Homebrew Festival (Temecula)
15	Monthly Meeting at Callahan's (7:00)

**FUTURE MEETING TOPICS**

March	Open Forum/AFC Recap
April	Beer Engines
May	Open Forum/AHA NHC First Round Recap
June	AHA Representative (tentative)
July	American Ales Style

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## Vanille Framboise Lambic

Last month, we started a new column devoted to member recipes, with Rich Link's Belgian Dubbel. This month, I (Greg Lorton) present my Vanille Framboise Lambic, affectionately known as VFL #3 (third attempt at this style).

This recipe combines a couple of authentic steps and ingredients with quite a few shortcuts and tricks. Indeed, it really isn't possible to brew an authentic lambic here, even the name "lambic" is protected as an appellation of Belgium. Only the area just west of Brussels is capable of producing the natural ecology of microorganisms to spontaneously ferment the lambic wort and produce the desired characteristics.

VFL#3 Ingredients (3-gallon primary and secondary fermenters)

- 3 pounds of American Two-Row Malt
- 2.5 pounds of Wheat Malt
- 8 ounces of 60°L Crystal Malt
- 8 ounces of Flaked Barley
- ½ ounce of Fuggles hop pellets (left out in the sun for a week)
- White Labs California Ale Yeast (WLP001)
- Wyeast Lambic Blend (#3278)
- 1 ounce Vanilla Extract
- 3 pounds of frozen raspberries
- 16 ounce can of cranberry-raspberry concentrate
- 1 ounce of lactic acid (88%)
- ½ ounce of French Oak chips
- 5 gallons of deionized water mixed with ¼ gallon of tap water

The brewing is done with the grains and the hops. The California ale yeast was used for primary fermentation. At this point, the beer was essentially an American Wheat Beer. After ten days, the beer was transferred to the secondary fermenter, the raspberries, concentrate, vanilla extract, and lambic blend yeast was added. After 23 days in secondary, the beer was racked to a tertiary fermenter where the lactic acid and oak chips were added. The lactic acid was added to bolster the minor acidity added by the lambic blend yeast. The oak was added to give the woody character (and to accentuate the Brettanomyces character). It aged for 16 days here, and then was bottled. Corn sugar (½ cup) was used to prime the bottles.

Of the 28 bottles, 14 were entered into competitions. The results were a second in lambics in Del Mar in 1999; first in Belgian ales at the Southern California Homebrew Championships in Corona in 1999; first in Belgian ales and Best of Show at the QUAFF Oktoberfest picnic; first in lambics and BOS Runner-up at the Barley Literates Oktoberfest contest; second in lambics at AFC2000; third in the national AHA Club-Only for lambics; and first in lambics in Del Mar in 2000.

# SPENT GRAINS

## Notes from the February Meeting

by Greg Lorton

President Peter Zien called the meeting to order at 7:04 on Tuesday, February 20 at Callahan's. The meeting began with a recap of pub visits, most of which occurred during our trip up to Anchor. Harold Gulbransen described San Francisco Brewing, MaryAnne Bixby described E&O Trading, Tod Fitzsimmons described the Beach Chalet, Peter Zien described the Toronado tap house and the Magnolia brewpub, and I described Pyramid Brewing in Berkeley and Buffalo Bill's in Hayward.

Some of the club business discussed at the meeting is described later in this issue (notably, the QUAFF Padres game and Temecula).

The presentation was a talk on organizing and stewarding competitions. I talked about what the organizer needs to do to pull off a competition, plus the job of steward in helping the judges to evaluate the beers.

The meeting finished up with a discussion of some fermentation problems recently encountered by me (with a Kolsch) and Harold with an abbey beer.

### February Beverage List

<b>Bob MacKay</b>	<b>American Brown Ale</b>
<b>Chris Toth</b>	<b>California Common</b>
<b>Peter Zien</b>	<b>Organic Red Ale</b>
<b>Steve Jennings</b>	<b>Marzen</b>
<b>Chris Kleber</b>	<b>Belgian Ale</b>
<b>Michael Jackson Beer Tour</b>	<b>Hoefpner Porter</b>
<b>Joe Buchan</b>	<b>India Pale Ale</b>
<b>Steve Jennings</b>	<b>Smoked Porter</b>
<b>Chris Toth</b>	<b>Melomel</b>

## 8<sup>th</sup> Annual America's Finest City Homebrew Competition Results

The 8th Annual America's Finest City Homebrew Competition was held on March 2 & 3, 2001. A fine group of BJCP & experienced judges evaluated 327 ales, lagers, meads, and ciders. Congratulations to the following contestants:

### Category 1 American Lager (5 entries)

1 <sup>st</sup> John Zeller	Classic American Pilsner
2 <sup>nd</sup> Rod Ambrose	Classic American Pilsner
3 <sup>rd</sup> Harold Gulbransen	Classic American Pilsner

### Category 2 European Pale Lager (14 entries)

1 <sup>st</sup> Harold Gulbransen	Northern German Lager
2 <sup>nd</sup> Peter Carlson	Northern German Lager
3 <sup>rd</sup> George Fix	Munchner Helles

### Category 3 Light Ale (11 entries)

1 <sup>st</sup> Leonard Ackerman	American Wheat
2 <sup>nd</sup> Antoinette Hodges	Cream Ale
3 <sup>rd</sup> Leonard Ackerman	Blond Ale

### Category 4 Bitter & English Pale Ale (21 entries)

1 <sup>st</sup> Loren Miraglia	Special/Best Bitter
2 <sup>nd</sup> Dan Sherman	Strong Bitter/Pale Ale
3 <sup>rd</sup> Leonard Ackerman	Strong Bitter/Pale Ale

### Category 5 Scottish Ales (10 entries)

1 <sup>st</sup> Mike Muller	80/- Export
2 <sup>nd</sup> Jeff Herman	70/- Heavy
3 <sup>rd</sup> Peter Zien	80/- Export

### Category 6 American Pale Ales (23 entries)

1 <sup>st</sup> Bill Rich	American Pale Ale
2 <sup>nd</sup> Terry Beckner	American Amber Ale
3 <sup>rd</sup> Roger Wammack	American Pale Ale

### Category 7 India Pale Ale (17 entries)

1 <sup>st</sup> Bill Rich
2 <sup>nd</sup> Peter Zien
3 <sup>rd</sup> Loren Miraglia

### Category 8 Koelsch & Altbier (6 entries)

1 <sup>st</sup> Peter Zien	Düsseldorf Altbier
2 <sup>nd</sup> Antoinette Hodges	Düsseldorf Altbier
3 <sup>rd</sup> Jay Berman	Kölsch

### Category 9 German Amber Lager (10 entries)

1 <sup>st</sup> Jamil Zainasheff	Oktoberfest/Märzen
2 <sup>nd</sup> Brad Turk	Vienna
3 <sup>rd</sup> Harold Gulbransen	Oktoberfest Märzen

### Category 10 Brown Ales (11 entries)

1 <sup>st</sup> Jamil Zainasheff	American Brown Ale
2 <sup>nd</sup> Peter Zien	English Mild Ale
3 <sup>rd</sup> Peter Zien	American Brown Ale

### Category 11 English & Scottish Strong Ales (7 entries)

1 <sup>st</sup> Antoinette Hodges	English Old Ale
2 <sup>nd</sup> Greg & Liz Lorton	Strong Scotch Ale
3 <sup>rd</sup> Richard McLaughlin	English Old Ale

### Category 12 Barleywine & Imperial Stout (24 entries)

1 <sup>st</sup> Ed Little	American Barleywine
2 <sup>nd</sup> Rich Link	Russian Imperial Stout
3 <sup>rd</sup> Horace Bixby	American Barleywine

### Category 13 European Dark Lager (12 entries)

1 <sup>st</sup> Tom Wolf	Munich Dunkel
2 <sup>nd</sup> Jamil Zainasheff	Munich Dunkel
3 <sup>rd</sup> Tyce Heldenbrand	Schwarzbier

### Category 14 Bock (13 entries)

1 <sup>st</sup> Horace Bixby	Doppelbock
2 <sup>nd</sup> Rod Ambrose	Doppelbock
3 <sup>rd</sup> Jamil Zainasheff	Hellesbock/Maibock

### Category 15 Porter (12 entries)

1 <sup>st</sup> Jamil Zainasheff	Robust Porter
2 <sup>nd</sup> Harold Gulbransen	Robust Porter
3 <sup>rd</sup> Greg & Liz Lorton	Robust Porter

### Category 16 Stout (26 entries)

1 <sup>st</sup> Don Bennett	Dry Stout
2 <sup>nd</sup> Mike Muller	Foreign Extra Stout
3 <sup>rd</sup> Peter Zien	Sweet Stout

### Category 17 Wheat Beer (9 entries)

1 <sup>st</sup> Todd Peterson	Weizenbock
2 <sup>nd</sup> Dan Doren	Dunkelweizen
3 <sup>rd</sup> Antoinette Hodges	Bavarian Weizen

### Category 18 Strong Belgian Ale (16 entries)

1 <sup>st</sup> Rich Link	Tripel
2 <sup>nd</sup> Rich Link	Strong Golden Ale
3 <sup>rd</sup> Roger Wammack	Dubbel

### Category 19 Belgian & French Ale (10 entries)

1 <sup>st</sup> Harold Gulbransen	Witbier
2 <sup>nd</sup> Harold Gulbransen	Biere de Garde
3 <sup>rd</sup> Rich Link	Belgian Pale Ale

Category 20 Lambic & Belgian Sour Ale (6 entries)

- 1<sup>st</sup> Greg & Liz Lorton Blackberry Lambic
- 2<sup>nd</sup> Dennis Middleton Gueuze-style Ale
- 3<sup>rd</sup> Horace Bixby Framboise Lambic

Category 21 Fruit Beer (5 entries)

- 1<sup>st</sup> Jeff Lannon Raspberry Weizen
- 2<sup>nd</sup> Matthew Udall Raspberry Pale Ale
- 3<sup>rd</sup> Leonard Ackerman Apricot American Wheat

Category 22 Spice/Herb/Vegetable Beer (10 entries)

- 1<sup>st</sup> Dana Edgell Vanilla Porter
- 2<sup>nd</sup> David Askey Wassail Christmas Ale
- 3<sup>rd</sup> Jeff Lannon Weihnachten Weizenbock

Category 23 Smoke-Flavored Beer (13 entries)

- 1<sup>st</sup> Peter Zien Smoked English Barleywine
- 2<sup>nd</sup> Tyce Heldenbrand Rauchbier
- 3<sup>rd</sup> Greg & Liz Lorton Rauchbier

Category 24 Specialty/Experimental/Historical (9 entries)

- 1<sup>st</sup> No Award
- 2<sup>nd</sup> Peter Zien American Strong Ale
- 3<sup>rd</sup> Greg & Liz Lorton Cherry Chocolate Stout

Category 25 Mead (18 entries)

- 1<sup>st</sup> Chris Toth Braggot (California Common)
  - 2<sup>nd</sup> Chris Toth Pymment (Thompson grapes)
  - 3<sup>rd</sup> Mark Densel Metheglin (Pomegranate)
- Honorable Mention - Liz Lorton Orange Blossom Mead

Category 26 Cider (9 entries)

- 1<sup>st</sup> Harold Gulbransen Standard cider
- 2<sup>nd</sup> Chuck West Standard cider
- 3<sup>rd</sup> Peter Zien New England-style cider

**BEST OF SHOW - Beer Division**

- Winner Tom Wolf Munich Dunkel
- 1st Runner-Up Rich Link Belgian Tripel
- 2nd Runner-Up Greg & Liz Lorton Blackberry Lambic

**BEST OF SHOW - Mead Division**

- Winner Chris Toth Braggot (California Common)
- 1st Runner-Up Chris Toth Pymment (Thompson grapes)
- 2nd Runner-Up Mark Densel Metheglin (Pomegranate)

**BEST OF SHOW - Cider Division**

- Winner Harold Gulbransen Standard cider
- 1st Runner-Up Chuck West Standard cider
- 2nd Runner-Up Peter Zien New England-style cider

**THE BREWING MACHINE AWARD**

The Brewing Machine Award recognizes multiple medal-winning brewers based on a numerical scale. First place entries receive (6) six points; second place (3) three points; and third place (1) one point. Additionally, Best of Show entries receive (3) three points; first runner-up (2) two points; and second runner-up (1) one point.

- 1<sup>st</sup> Harold Gulbransen 29 points
- 2<sup>nd</sup> Peter Zien 26 points
- 3<sup>rd</sup> Jamil Zainasheff 22 points

**HIGHLIGHTS**

**Harold Gulbransen** won 7 medals (3-1<sup>st</sup>, 2-2<sup>nd</sup>, 2-3<sup>rd</sup>) plus Best of Show in the Cider division and 1<sup>st</sup> place Brewing Machine.

**Greg & Liz Lorton** won 5 medals (1-1<sup>st</sup>, 1-2<sup>nd</sup>, 3-3<sup>rd</sup>) plus Honorable Mention in the Mead Division and 2<sup>nd</sup> Runner-Up in Best of Show – Beer Division

**Chris Toth** captured 1<sup>st</sup> and 2<sup>nd</sup> place, plus Best of Show in the mead division with his two mead entries

**Jamil Zainasheff** won 5 medals (3-1<sup>st</sup>, 1-2<sup>nd</sup>, 1-3<sup>rd</sup>) and 3<sup>rd</sup> place Brewing Machine.

**John W. Zeller** achieved the highest score with a 43.5 for his winning Classic American Pilsner (Category 1)

**Peter Zien** won 9 medals (2-1<sup>st</sup>, 3-2<sup>nd</sup>, 4-3<sup>rd</sup>) plus 2<sup>nd</sup> Runner-Up Best of Show in the Cider division and 2<sup>nd</sup> place Brewing Machine.

JUDGES (\* = Non-BJCP; \*\* = Best of Show Judge)

John Aitchison, Pam Aitchison, Randy Barnes\*\*, Drew Beechum, Don Bennett, Peter Carlson, Andy Gamelin, Harold Gottschalk\*, Harold Gulbransen, Tyce Heldenbrand, Antoinette Hodges, Dion Hollenbeck, David Houseman, Greg Lorton, Bob MacKay, Jeff Majors, Steve McLaughlin, Ron Menelli, Mike Muller\*, Shawn Olsson, Jon Peterson, Steve Petretti, Joel Rosen, Dan Sherman, Don Smith, William Stenwell, Chris Toth, Skip Virgilio\*\*, Bob Whritner\*\*, Tom Wolf, and Gilbert Wolfe.

STEWARDS

Leonard Ackerman (lead steward), MaryAnne Bixby, Joe Buchan, Jim Howard, Tom Kelly, Katie Lorton, Brian McFarland, Richard McLaughlin, Chuck West, and John Zeller.

SPECIAL THANKS TO .....

- AleSmith Brewing Co./Skip Virgilio Beer storage
- Randy Barnes Judge Coordinator & beer transportation
- Harold Gottschalk Webmaster
- Harold Gulbransen Treasurer
- JoAnne Gulbransen Food purchase & delivery
- Dion Hollenbeck Software design
- Greg Lorton Copying and organizer emeritus
- Liz Lorton Scoresheet filing
- Paul Lorton Data entry

8TH ANNUAL AMERICA'S FINEST CITY HOMEBREW

COMPETITION STAFF:

- Peter Zien, Organizer
- Randy Barnes, Judge Coordinator
- Harold Gulbransen, Treasurer

# QUAFF News

## QUAFF T-Shirts and Golf Shirts

The QUAFF T-shirts and golf shirts were worn in abundance at the Anchor dinner in February. Shirts are still available, at \$15 for T-shirts and \$23 for golf shirts (knit shirts with collars). Both feature a small logo on the front and a large one on back proclaiming QUAFF as the California Homebrew Club of the Year. The T-shirt also has a pocket. For more information, check with Richard. Checks for shirts should be made payable to Harold Gulbransen.

## 4<sup>th</sup> Occasional BJCP Study Group and Exam

Our beer study group is now set for Mondays, beginning on July 2 and running for 10 weeks. We will hold the group meetings at the Back Room of Karl Strauss Brewery Gardens in Sorrento Valley. The meetings will run from 6:00 to 9:00 PM. *Thanks to Karl Strauss for once again hosting our study group!* The exam will likely be held on Saturday, September 8. *More details will be coming as we approach the summer.*

## AHA National Homebrew Competition First-Round Regionals - Update

We are looking for judges and stewards for the First-Round regionals. The judging is planned for April 27 and 28 in San Diego. If you are interested, contact Greg Lorton at glorton@cts.com or (760) 943-8280. Sign up to judge at [www.softbrew.com/ahanhc](http://www.softbrew.com/ahanhc).

## QUAFF Night at the Padres

Mark July 21 on your calendar for QUAFF night at the Padres when they play (you guessed it) the Milwaukee Brewers! It's tentatively scheduled as a 7 PM night game. Bob MacKay is working out the details, but let him know so you don't miss it!

## Temecula Homebrew Festival

Tickets are available from Harold Gulbransen for the Temecula Festival held at Lake Skinner on May 5th, 2001. The price is \$30 each, and supplies are limited!

However, the festival is looking for a few good men and women to work at the Southern California Homebrew Festival Saturday, May 5th. Give two hours of your time and get the ticket cost waived!

Call or e-mail Beth or Mike Sunny if you are interested (beth@sharpertraining.com or msunny@arraysystems.com) They will be finalizing the schedule of workers in April so contact them before April 20th. Get in touch with them soon because there are only a limited number of openings.

Please include the following information when responding:

Name Email address  
 Club Duties preference (if any)  
 Phone number Time preference (if any)  
 Volunteered before?  
 If yes past duties

From Rich Link...

### Brewing, Appreciating & Understanding

## BELGIAN STYLE BEERS

### A One Day Experience

Presented By

### The California Homebrewers Association

Saturday March 31, 2001, 9:30 AM – 5 PM

At The Four Points Hotel Sheraton at Los Angeles International Airport

\$30 Per Person

Package Includes: Seminars, Lunch, & **BEER!**

#### SPEAKERS:

Peter Bouckaert – New Belgium Brewing, Ft Collins, CO  
 MB Raines – Great Beer Company, Chatsworth, CA  
 Tomme Arthur – Pizza Port Brewery, Solana Beach, CA  
 Skip Virgilio – AleSmith Brewing Co., San Diego, CA

**Pre-Registration Required – Hurry! Space Is Limited  
 Ticket Requests Must Be Received By March 24, 2001**

For more information, call 619-334-BEER or check our website: www.calhomebrewers.org. To sign up and get tickets, send a check payable to "California Homebrewers Association". Indicate the name of the participants and a return address to mail the tickets. Mail the check to:

California Homebrewers Association  
 PO Box 711329  
 Santee, CA 92072-1329

## Club-Only Contests

### Dunkelmania

The Schwarzbier of Greg and Liz Lorton captured first place as QUAFF's entrant for Dunkelmania. Dunkels by Harold Gulbransen and Peter Zien finished second and third respectively. Antoinette Hodges and Jim Howard entered Dunkels and Tyce Heldenbrand entered a Schwarzbier. The Lorton's Schwarzbier went on to finish third in the national Dunkelmania Club-Only.

### Stout

Peter Zien took first place among QUAFFsters with his Sweet Stout at AFCHBC. Second place went to Rich Link with an Imperial Stout, and third to Dan Doren. Other entrants included Leonard Ackerman, Horace Bixby, Antoinette Hodges, Cher Cunningham, Randy Barnes, Dana Edgell, Jim Howard, Greg & Liz Lorton, Bob MacKay, Richard McLaughlin, Les Overman, Harold Gulbransen, and Dan Sherman.

### 2001 Club-Only Competition Standings

	Total Points	Points from	Total Beers
	last 2 contests	Entered	Entered
1. Peter Zien	20	7	5
2. Greg & Liz Lorton	11	11	3
3. Dana Edgell	9	1	3
4. Harold Gulbransen	8	1	4
5. Antoinette Hodges	6	1	3
6. Rich Link	4	4	1
7. Dan Doren	3	2	1
7. Jim Howard	3	1	3
9. Harold Gottschalk	2	0	1
9. Tyce Heldenbrand	2	0	2
11. Leonard Ackerman	1	1	1
11. Mark Alfaro	1	0	1
11. Randy Barnes	1	1	1
11. Horace Bixby	1	1	1
11. Cher Cunningham	1	1	1
11. Bob MacKay	1	1	1
11. Richard McLaughlin	1	1	1
11. Les Overman	1	1	1
11. Jon Peterson	1	0	1
11. Dan Sherman	1	1	1
11. Roger Wammack	1	0	1
11. Bob Whritner	1	0	1

### Brewing To-Do List

- Your beers should be conditioning for the AHA National Homebrew Competition. We need a strong showing to compete for National Homebrew Club of the Year!
- While we're at it, the Maltose Falcon's Mayfaire is set for April 7 in Canoga Park. This contest can help you qualify for the Sierra Nevada Homebrewer of the Year.

## Dues are due...

for 2001. To pay your dues, send \$20 in cash or check to Harold Gulbransen, 6746 Edinburgh Court, San Diego, CA 92120. Checks should be payable to Harold Gulbransen, not QUAFF! This will be your final newsletter if you haven't paid by the end of March!

# 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>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 Arnada 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>Stuff Pizza &amp; Brewing Company- Carmel Mountain Ranch</b> 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	<b>(858) 592-7883</b> John Stewart
<b>Terrific Pacific Brewery &amp; Grill</b> 721 Grand Avenue (Pacific Beach)	<b>(619) 270-3596</b>

What's new? Call Greg at (760) 943-8280 (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.

2/2001

**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>Anvil Ale, Gold Ale, AleSmith X and rotating specials</i>
<b>Stone Brewing Company</b> 155 Mata Way, Suite 104 (San Marcos)	<b>(760) 471-4999</b>
Brewer: Steve Wagner	<a href="http://www.stonebrew.com">www.stonebrew.com</a>
	<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>Alpine Brewing Company</b>	<i>Irish Red, Pure Hoppiness IPA</i>
Contract brewing through AleSmith	
Brewer: Pat McIlhenney	
<b>Gem of the Sea</b> Vista	<i>Solomon's Ale</i>
Brewer: Kim Giammarinaro	

## 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 (near Morena Boulevard)	<b>(858) 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 – The California Homebrew Club of the Year!**

## **QUAFF Board**

President	Peter Zien	(858) 546-7824	pz.jdzinc@worldnet.att.net
VP (temporary)/Treasurer	Harold Gulbransen	(619) 589-0987	hgulbran@aol.com
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
Activities	Randy Barnes	(858) 663-0305	rbarnes@sdccd.cc.ca.us
Competition Tsarina	Antoinette Hodges	(760) 591-0088	ahodges@cts.com
AHA Envoy	Tyce Heldenbrand	(858) 442-3041	tyce.heldenbrand@wfinet.com
Membership	Sandy James	(858) 695-3799	sandy@elvis1.com
Member-at-large	Bob MacKay	(760) 436-7297	bmackay@cts.com
Member-at-large	Richard McLaughlin	(619) 280-5855	richardmcl@home.com
Member-at-large	Leo Barendse		leo.barendse@nokia.com
Internet Guy	Harold Gottschalk	(619) 390-1753	heg@softbrew.com

QUAFF Web Site      <http://www.softbrew.com/quaff>

## **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.navy.mil](mailto:lortonga@efds.w.navy.mil).

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

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

## **Next Meeting**

**7:00 PM on Tuesday, March 20**

**At Callahan's Pub and Brewery**

**8280A Mira Mesa Road (Mira Mesa Mall)**

**San Diego**