



## Quality Ale and Fermentation Fraternity

April 1999

### NEXT MEETING

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

- **Brewing Shortcuts, by Randy Barnes**
- **Temecula Festival Plans**
- **Bring Your Homebrew**

### Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
<b>Bocks</b>	<b>May 4</b>	<b>May 17</b>
<b>Meads</b>	<b>July 20</b>	<b>early August</b>
<b>Porters</b>	<b>September 25</b>	<b>October 4</b>
<b>Scotch/Old Ales</b>	<b>November 16</b>	<b>early December</b>

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

April	
20	April QUAFF Meeting at Callahan's (7:30)
24,25	AHA National First Round Judging (Victorville)
May	
4	QUAFF Board Meeting at San Diego Brewing (6:00)
8	Southern California Homebrew Festival (Lake Skinner)
14,15	Real Ale Festival, Pizza Port Carlsbad Brewery
18	May QUAFF Meeting at Callahan's (7:30)
June	
1	QUAFF Board Meeting at San Diego Brewing (6:00)
15	June QUAFF Meeting at Callahan's (7:30)
July	
6	QUAFF Board Meeting at San Diego Brewing (6:00)
20	July QUAFF Meeting at Callahan's (7:30)

### In this Issue

California Common Beer	1
Last Meeting, Temecula News, Club-Only Contests	2
To-Do List, Local News, Member List	3
AHA Needs Judges, Club News	4
San Diego Scene	5

## California Common Beer

California common beer is one of the few classic beer styles that originated in the United States. (That is if you don't count some of the "classic" creations from the "macrobrewers", as malt liquor, lite beer, etc.) California common is a euphemism for steam beer. We would call it "steam beer", if it weren't for Anchor Brewing Company's aggressive defense of "Steam Beer" as a company trademark. Anchor has aggressively (and successfully) defended this name from a number of upstart microbrewers that have attempted to create their own renditions of the style. This aggressive defense has even spilled over into the homebrew universe, such that the official name of the style is "California common". In any event, however, Anchor Steam Beer is the classic example of the style.

California common beer originated in San Francisco, taking advantage of the relatively cool climate to try to make a lager style, but in the absence of refrigeration. The style was popular throughout the western U.S. by the late 19<sup>th</sup> Century. The style dwindled following Prohibition, and was nearly dead in 1965 when Fritz Maytag single-handedly revived the Anchor Brewing Company and turned it into a hugely successful enterprise. Anchor is now a mecca for beer fanatics, and annually hosts the California Homebrew Club of the Year celebration.

The distinguishing characteristic that separates California common from most other styles is that it is essentially an ale brewed with lager yeast. The beer is fermented at relatively warm temperatures (for a lager, at least), and then conditioned at cold temperatures. At Anchor, primary fermentation occurs in large, shallow, open stainless steel vessels.

Anchor uses caramel and crystal malts to impart a copper color and a malty body. The malt is balanced, however, with significant hopping with Northern Brewer hops throughout the boil, creating significant hop bitterness, flavor, and aroma.

While California common is a style unto itself in the AHA guidelines, it is combined with British pale ale and American pale ale in the BJCP guidelines for pale ales.

The original gravity target ranges from 1.040 to 1.055 (a lot broader than Anchor's gravity of 1.048-051). The acceptable color range is 8 to 17, and the bitterness is 35 to 45 IBUs. Alcohol content ranges from 2.8 to 3.9% by weight. (This is one style where the vital statistics agree between BJCP and AHA).

# SPENT GRAINS

## Notes from the March Meeting

Recorded by Bob MacKay and Liz Lorton, transcribed by Greg Lorton

Thanks to Bob and Liz for again keeping good notes. Guests included several members of the San Diego Brew Techs, there to pick up their medals from the America's Finest City Homebrew Competition.

Sandy James reported on the California Homebrew Club of the Year dinner, held on Saturday, March 6, at the Anchor Brewing Company in San Francisco. Sandy was QUAFF's representative to the gala event. Over 200 people attended the event, which honored the Homebrewers of Marin & Elsewhere (HOME) as the California Homebrew Club of the Year. Dinner was great, and Anchor Steam, Liberty Ale, Old Foghorn, and Small Wheat were among the beers served on tap. Each year QUAFF selects representatives to attend this event (which is by invitation only). Normally, the QUAFF homebrewer of the year would attend, but this year, Harold Gulbransen had schedule conflicts (including the AFCHBC held on the same day!), and couldn't attend. Harold has first dibs to go next year.

Peter Zien presided over the awarding of AFCHBC medals. QUAFF won a total of 19 medals in the event. Members of the San Diego Brew Techs were there to pick up their 15 medals.

The remainder of the evening was devoted to tasting the results of the community brew held in January at the Gulbransens. All of the homebrewed beers were from the community brew.

### March Beverage List

Randy Barnes	Hennepin Yeast/Low Hops
Rick Steele	Edinburgh Yeast/Low Hops
Garth Jones	Burton Ale & California Common
	Yeasts/Medium Hops
Jeff Majors	Edinburgh Yeast/Medium Hops
Bob MacKay	Burton Ale Yeast/High Hops
Peter Zien	Irish Stout Yeast/High Hops/Cherries
John Boro	East Coast and Alt Yeasts/High Hops
Jon Peterson	Edinburgh/ 1/2 Medium, 1/2 High Hops

### FUTURE MEETING TOPICS

April	Brewing Shortcuts
May	Kölsch (tentative)
June	Wheat Beers
July	Porter
August	Cooking with Beer
September	Brewing Holiday Beers
October	Smoked Beers

### Brewing Shortcuts at the April Meeting

Randy Barnes will be presenting on brewing shortcuts. If you have ever yearned to save time or labor in your brewing day, be sure to attend. As always, the meeting will be held in the back area of Callahan's beginning at 7:30 PM on Tuesday, April 20.

## Temecula Festival News

Tickets are still on sale for \$30 for the 9<sup>th</sup> Southern California Homebrew Festival to be held at Lake Skinner. The festival will be held on Saturday, May 8. See Garth Jones, official Temecula ticket custodian, for your tickets at the April meeting. First-come, first serve. If you don't buy your tickets from Garth, and wait 'til the day of the festival, they are \$50 at the gate!!! If you're interested in camping at Lake Skinner, talk with Randy Barnes, official camp counselor, for information about reserving camp sites.

Greg Noonan, author of *Brewing Lager Beer* (and *New Brewing Lager Beer*), will be one of the speakers. There will be T-shirts, beer stuff, and the famous raffle, with a grand prize of a complete all-grain brewing system.

## Club-Only Contests

### Peter Zien Finishes Second in National Club-Only for Specialty Beers

The results of AHA's "You're Special to Me" Club-Only Competition are in, and Peter Zien finished in second place with his Hazelnut Chocolate Rye Ale. Peter finished second to Bob Kauffman of the Hop, Barley & the Alers homebrew club, who brewed a Rye Pale Ale. The finish helped Peter expand his lead over Harold Gulbransen after four of the six contests. (See next page for year-to-date totals.)

Congratulations to Peter! Peter joins Harold Gulbransen as the second QUAFF representative to place in an AHA Club-Only competition for this annual cycle. Harold took a second in the Weiss is Nice Competition.

### Bock

"Bockanalia" is the next AHA Club-Only Competition. Entries are due to QUAFF at the next Board meeting (tentatively scheduled for May 4). This contest includes the four styles in AHA's Bock Category (Category 12). The subcategories are Traditional German-Style Bock, German-Style Helles Bock/Maibock, German-Style Doppelbock, and German-Style Eisbock.

### 1999 Club-Only Competition Standings

	Points from last contest	Total Points	Total Beers Entered
1. Peter Zien	3	25	7
2. Harold Gulbransen	3	18	5
3. Roger Wammack	7	7	1
4. Greg and Liz Lorton	1	5	4
5. Chris Toth	1	4	4
6. Randy Barnes	0	2	1
6. Erol Kilki	1	2	2
8. Garth Jones	1	1	1

## Brewing To-Do List

- In May, the Club-Only competition is **Bockanalia**, covering the German-Style Bock category (AHA Category 12).
- The **Del Mar Fair** is usually at the end of June. Brew **now** for Del Mar. This homebrew contest is one of the biggest in the state and is often a source of pride for QUAFF.
- 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).
- For October, the Club-Only Competition is **Porter!** Time to start thinking about which one (Robust Porter or Brown Porter) to brew. Or maybe do both!

## Local Beer News

### Real Ale Festival

Tom Nickel has provided some updated information for the the Second Annual Real Ale Festival. The festival will be held on Friday, May 14, and Saturday, May 15, (the weekend after Temecula) at the Pizza Port Carlsbad Brewery. The tentative hours (pending ABC approval) are 3:00 PM to closing (approximately 9:00 PM) on Friday, and 11:00 AM to closing (approximately 10:00 PM) on Saturday. Awards will be presented at 8:00 PM on Saturday.

A total of 40 firkins of cask-conditioned ale are expected this year, making this the largest collection of real ale in the country this year. This year's festival will feature twelve local cask-conditioned ales, plus some out-of-town entries, including Anderson Valley ESB, Russian River IPA, and beers from BJ's, Magnolia, Bear Republic, Coast Range, and the Rock Bottom in Irvine. The organizers also expect ales from Rogue, Oasis, Lefthand, and Marin Brewing.

For those who haven't been to any of the beer festivals held at Pizza Port Carlsbad, the brewpub is at 571 Carlsbad Village Drive in downtown Carlsbad, about ½ mile west of I-5. The cost to get into the festival is \$10 per person, which gets you a festival Imperial pint glass and 5 tasting tickets. Additional tasting tickets are available for 50¢ each for a 5-ounce sample. For more information, call Tomme Arthur at Pizza Port Solana Beach at (619) 620-4201 or Tom Nickel at Stuff Pizza & Brewing Company at (619) 481-7883. Information should be available soon on the Pizza Port web page ([www.pizzaport.com](http://www.pizzaport.com)).

### Brewer Wanted (Aspiring Professional Brewers)

Tom Nickel of Del Mar Stuff Pizza & Brewing Company is looking for a part-time brewery assistant. The position includes work in all aspects of brewery operation. The position offers a flexible schedule and hours. It could lead to a full-time brewer position. Please call Tom at (619) 481-7883 to apply or for more information.

## 1999 Members List

If you're reading this newsletter, and it wasn't mailed to you, it's likely that you aren't on our 1999 member list. The member list presented below shows the current members, and is based on dues paid by the end of March. If you didn't pay your dues, you won't be getting newsletters! The current membership is now 38 members, down from a peak last year of about 52. Also, one former member (Tim Lucas) resigned from the Board, and then failed to renew. A second Board member, Charles Hudak, also failed to renew. Phone numbers are in 619 area code, unless indicated otherwise.

David Adkins	Carlsbad	(760) 729-7550
Mark Alfaro	Chula Vista	
Randy Barnes	San Diego	584-6571
Michael Bates	San Diego	
Horace Bixby	El Cajon	440-4627
John Boro	Encinitas	(760) 436-8978
Tom Buchenau	El Cajon	441-1100
William Disher	San Diego	270-8442
Tod Fitzsimmons	Mira Mesa	578-5658
Harold Gottschalk	Lakeside	390-1753
Harold Gulbransen	San Diego	589-0987
Dion Hollenbeck	La Jolla	459-8724
Peter Hovde	San Diego	560-5797
Sandra James	Scripps Ranch	695-3744
Garth Jones	La Jolla	455-6853
Tom Kelly	Encinitas	
Joe Kiely	Escondido	432-0572
Erol Kilki	El Cajon	442-2659
Mark Levin	Cardiff	(760) 651-7221
Rich Link	Santee	449-6804
Mike Linscheid	San Diego	535-1769
Greg Lorton	Carlsbad	(760) 943-8280
Bob MacKay	Carlsbad	(760) 436-7297
Jeff Majors	San Diego	571-5558
Pat McIlhenney	Alpine	445-8836
Ron Menelli	Carlsbad	
Ted Newcomb	San Diego	552-8293
Alexander Paradez	San Diego	566-6440
Jon Peterson	Poway	385-0948
Paula Polentz	Mira Mesa	530-0533
Steve Przywara	Mira Mesa	547-9767
Jim Przywara	Mira Mesa	586-0472
Dan Sherman	San Diego	483-5647
Rick Steele	San Diego	465-0138
Chris Toth	El Cajon	440-2897
Roger Wammack	Spring Valley	
Bob Whritner	June Lake	(760) 648-7010
Peter Zien	San Diego	546-7824

If there is an error in your phone number (or if we've got your name spelled wrong or have you in the wrong city), please let us know. (Greg Lorton at (760) 943-8280 or Garth Jones at 455-6853.)

## Desperation Time at the First-Round Nationals

The AHA National Homebrew Competition (NHC) is the largest homebrew competition in the world. First round judging is held at regional sites around the country plus one site in Canada. The top three finishers in each category from each regional advance to second-round judging at the National Homebrew Conference, this year in Kansas City. The winner in each category advances to the Best of Show Round. Last year, Peter Zien, Harold Gulbransen, Tod Fitzsimmons, and Greg and Liz Lorton each had beers that advanced to the second round. However, none survived the second round.

Through what could be a monumental screw-up, the AHA is desperately searching for judges and stewards for the upcoming first-round regionals for the National Homebrew Competition. Judging is currently planned for the weekend of April 24 and 25 at the San Bernardino County Fairgrounds in Victorville. This regional is where all California entries in the NHC will be judged.

The competition is scheduled for four judging sessions, two each on Saturday and Sunday. The competition will provide food to judges and stewards during the day, and will host a party on Saturday for only \$5.00, providing food, beverages, fun, and favors. Discounts have been arranged at local hotels and motels for judges arriving and staying over on Friday and Saturday evenings.

On April 10, Carolyn Ballard, local coordinator for the Victorville regionals, helped judge at the Maltose Falcons' Mayfaire competition in Woodland Hills, and issued a plea for judges for the regionals. With two weeks before competition, she had only four judging commitments! The regionals should have approximately 75 judges, although it can probably get by with somewhat fewer.

According to Carolyn, one reason for the low turnout of judge commitments to date is that she received an old judge list from the BJCP (more than three years old?). This means that the new judges in San Diego (new since October 1996) did not receive any invitation or notification to judge. And the AHA has certainly been less than enthusiastic in promoting this contest to potential judges.

Karolyn's list from the BJCP only contained about 120 names (must be a *really* old list!). By contrast, when I registered the 6<sup>th</sup> America's Finest City Homebrew Competition with the AHA and BJCP last October, I received a list of 385 judges living in California, Arizona, and Nevada. Of this number, about 330 were in California.

So Carolyn has put the word out. She desperately needs judges on Saturday, April 24, and Sunday, April 25. If you can help out, or if you want more information, call her at (909) 653-1841, or e-mail her at [beerfish@empirenet.com](mailto:beerfish@empirenet.com). If you would like to help out as a steward, call Lisa Cook at (909) 682-5765, or e-mail her at [LLeeCook@aon.com](mailto:LLeeCook@aon.com).

*End of editorial! – Greg Lorton*

## Refrigerator Looking for a Needy Brewer

Garth Jones has a refrigerator up for adoption to a loving brewer. For details and more information, call Garth at 455-6853.

## Club News

To hopefully avoid last minute planning that we've needed in the recent past, the QUAFF Board made a diligent effort at the April Board meeting to set up a meeting agenda for the foreseeable future. Therefore, you will notice that we have meeting topics tentatively set out through October. This will give speakers the opportunity to plan ahead, or at least to procrastinate a whole lot longer. As a second benefit, this is a great opportunity for club members to plan their brewing so that we can have homebrewed styles to complement particular meeting topics.

We typically plan to dedicate meetings to beer styles that will be contested in Club-Only competitions. These meetings are usually scheduled about two months in advance of the Club-Only competition, so that members will be motivated to brew for the competition. But it will even better if we have both homebrewed and commercial examples to taste for the upcoming meetings that focus on styles.

So why not start working on a wheat beer that will be ready in June, or a porter that will be ready in July (and save some for the Club-Only competition in October). Make a smoked beer for us to try in October. It would be interesting to brew a strong holiday beer during the summer, try it at the September meeting, and then try it again at the QUAFF Holiday Party in December.

Also, we haven't locked in speakers for all of these topics. (And we haven't even notified some of them yet, hee hee hee!) This gives you a great chance to study particular beer styles in depth, and then practice your public speaking in front of a forgiving group. And if you've got to study something, why not make it beer!

## Beers Needed for Temecula!

QUAFF is dedicated to providing 50 gallons of beer for the Temecula festival. Right now we are a little short of that amount! If you have kegs of beer that you can bring to the festival, please do so, and let Tod Fitzsimmons know that you can help out. We plan on having our popular multi-tap system set up to serve multiple beers.

## Last Chance for Temecula Tickets

The last chance to get tickets for Temecula will be the April meeting at Callahan's. After that, you're out of luck. For more info, call Garth at (619) 455-6853.

# 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 Stuff Pizza Café &amp; Restaurant</b> 12840 Carmel Country Road (Carmel Valley)	<b>481-7883</b>
<b>Dino &amp; Luigi's Stuff 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>
--	-----------------

## Homebrew Ingredient Suppliers

<b>White Labs - Pure Brewers Yeasts</b> 7564 Trade Street, San Diego 92126	<b>693-3441</b> <a href="http://www.whitelabs.com">www.whitelabs.com</a>
---	---

## 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>AleSmith ESB, Golden Anvil, Nautical Nut Brown, 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 Brewer: Peter A'Hearn	<b>298-2337</b> <a href="http://www.homebrewmart.com">www.homebrewmart.com</a> <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	<b>(760) 591-9991</b> <a href="http://www.beercrafts.com">www.beercrafts.com</a>
<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	<b>295-2337</b> <a href="http://www.homebrewmart.com">www.homebrewmart.com</a>

## 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>

*What's new? Call Greg at (760) 943-8280 with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news. 4/99*

## "Best Home Brewing Publication"

*- national poll, three years running*

**Save up to \$13 off newsstand rates!**

QUAFF is among the many clubs nationwide participating in our partnership program, which entitles you to significant savings on your Brewing Techniques subscription - \$26 per year (regular subs are \$33; newsstand value is \$39).

## BREWING TECHNIQUES

"Good For Your Head"

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

## **QUAFF Board**

<b>President</b>	<b>Tod Fitzsimmons</b>	<b>578-5658</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>
<b>Newsletter Guy</b>	<b>Greg Lorton</b>	<b>(760) 943-8280</b>	<b>glorton@cts.com</b>
<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>Competition Tsar</b>	<b>Harold Gulbransen</b>	<b>589-0987</b>	<b>hgulbran@aol.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>
<b>QUAFF Web Site</b>	<b><a href="http://www.softbrew.com/quaff">http://www.softbrew.com/quaff</a></b>		

### **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>
---

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

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