



## Quality Ale and Fermentation Fraternity

October 1999

### NEXT MEETING

**Tuesday, October 19**  
**7:30 PM at Callahan's**

### MEETING TOPICS

- **Smoked Beers and Holiday Beers,**  
**by Dr. Harold Gulbransen**
- **Bring Your Homebrew**

### Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Scotch/Old Ales	November 16	December 4
Barley Wines	TBD	February
Lambics	TBD	March
German Wheats	TBD	May
American Pale Ale	TBD	August
Oktoberfest	TBD	October
Historical Beers	TBD	December

Bring three 10-14 oz bottles (brown or green only) to the regular meeting or to the Board meeting. The bottle should have no 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

#### October

- 13 QUAFF Beer University #5 at Rock Bottom (6:00)
- 16 Barley Literates' Oktoberfest Homebrew Competition
- 19 QUAFF Meeting at Callahan's (7:30)
- 20 QUAFF Beer University #6 at Rock Bottom (6:00)
- 27 QUAFF Beer University #7 at Rock Bottom (6:00)

#### November

- 2 QUAFF Board Meeting at Rock Bottom (6:00)
- 3 QUAFF Beer University #8 at Rock Bottom (6:00)
- 6,7 QUAFF Camp-out at Borrego Palm Canyon
- 10 QUAFF Beer University #9 at Rock Bottom (6:00)
- 16 QUAFF Meeting at Callahan's (7:30)
- 17 QUAFF Beer University #10 at Rock Bottom (6:00)
- 19 Entry Deadline for Strong Ale Homebrew Competition
- 20 BJCP Exam in San Diego
- 27 Strong Ale Homebrew Competition Judging

#### December

- 3-5 3<sup>rd</sup> Annual Strong Ale Festival - Pizza Port Carlsbad
- 7 QUAFF Board Meeting at Rock Bottom (6:00)
- 18? QUAFF Holiday Party at AleSmith (7:30)

## New Style Guidelines

The BJCP in September posted the new beer style guidelines, for use in future BJCP-sanctioned competitions, and for future BJCP tests, including the one we're hosting on November 20. The American Homebrewers Association has indicated that they plan to endorse these guidelines. Here are the categories and subcategories:

1. American Lager (Light/Standard/Premium, Dark, Classic American Pilsener)
2. European Pale Lager (Bohemian Pilsner, Northern German Pilsner, Dortmunder Export, Münchner Helles)
3. Light Ale (Blond Ale, American Wheat, Cream Ale)
4. Bitter & English Pale Ale (Ordinary Bitter, Special or Best Bitter, Strong Bitter/English Pale Ale)
5. Scottish Ales (Light 60/-, Heavy 70/-, Export 80/-)
6. American Pale Ales (American Pale Ale, American Amber Ale, California Common Beer)
7. India Pale Ale (all by itself)
8. Kölsch and Altbier (Kölsch, Düsseldorf Altbier, Northern German Altbier)
9. German Amber Lager (Oktoberfest/Märzen, Vienna)
10. Brown Ale (Mild, Northern English Brown, Southern English Brown, American Brown)
11. English and Scottish Strong Ale (Old Ale, Strong Scotch Ale)
12. Barleywine and Imperial Stout (English Barleywine, American Barleywine, Russian Imperial Stout)
13. European Dark Lager (Munich Dunkel, Schwarzbier)
14. Bock (Traditional Bock, Helles Bock/Maibock, Doppelbock, Eisbock)
15. Porter (Robust Porter, Brown Porter)
16. Stout (Dry Stout, Sweet Stout, Oatmeal Stout, Foreign Extra Stout)
17. Wheat Beer (Bavarian Weizen, Bavarian Dunkelweizen, Berliner Weisse, Weizenbock)
18. Strong Belgian Ale (Dubbel, Tripel, Belgian Strong Golden Ale, Belgian Strong Dark Ale)
19. Belgian & French Ale (Belgian Pale Ale, Witbier, Biere de Garde, Saison, Belgian Specialty Ale)
20. Lambic and Belgian Sour Beer (Straight Lambic, Gueuze, Fruit Lambic, Oud Bruin, Flanders Red Ale)
21. Fruit Beer
22. Spice/Herb/Vegetable Beer
23. Smoke-Flavored Beer (Classic Rauchbier)
24. Specialty, Experimental, Historical Beer
25. Mead (Traditional Mead, Varietal Honey Mead, Cyser, Pymment, Other Fruit Melomel, Metheglin, Braggot)
26. Cider (Standard Cider and Perry, New England-Style Cider, Specialty Cider and Perry)

For descriptions and details, the full guidelines are available at the BJCP web site ([www.mv.com/ipusers/slack/bjcp](http://www.mv.com/ipusers/slack/bjcp)) under 1999 Official BJCP Style Guidelines.

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# SPENT GRAINS

## Notes from the September Meeting

by Greg Lorton

The September meeting convened at Callahan's on Tuesday, the 17<sup>th</sup>. In a lavish ceremony, Peter Zien accepted the transfer of omnipotent power as president from Tod Fitzsimmons. Several guests joined us including Gary, Eric, and Greg (last names not revealed), as well as Steve and Carol Lord, who are both participants in QUAFF University's BJCP class.

Dan Sherman gave us a detailed account of his visit this summer to England and Scotland. Ostensibly there with his wife to attend wedding, they managed to traverse nearly the entire length of the island, searching out good beer. Among the beers of note included Stone's Bitter, Shepherd Neame's Spitfire, Ringlestone Inn Best Bitter, Caledonion 80/- and Ducar's IPA, Tennent's 80/-, Black Isle Yellow Hammer, Abbeymore Wolf Beer, and Orkney Dark Island and Skullsplitter.

Peter presented the initial offerings of the Michael Jackson World Beer Tour, with Kapuziner Wheat Beer, a weizen, and Poperings Hommel Bier, a Belgian spiced beer.

Tyce Heldenbrand led the feature presentation on barley wines. He discussed the history and the characteristics of the style, and topped it off with an award-winning example.

The brewers corner dealt with a couple of yeast/bacteria questions. Tyce Heldenbrand voiced the concern that lambic yeasts and bacteria have invaded his living space as a result of a recent lambic fermentation. Helpful advice ranged from ignore the problem, to soak everything in iodophor or chlorine bleach, to set fire to the apartment building or employ small thermonuclear devices. Yours truly described the ups and downs of trying to make a tripel with a 3-year old Wyeast pack of Belgian abbey ale yeast.

### September Homebrew List

Peter Zien	English Dark Mild
Tom Nickel	Foreign-Style Stout
Tom Nickel	English-Style Bitter
Tyce Heldenbrand	English Barley Wine

### FUTURE MEETING TOPICS

October	Holiday and Smoked Beers
November	European Vacation
December	Holiday Party

### *Holiday and Smoked Beers at the October Meeting*

Dr. Harold Gulbrandsen, DDS, will lead us on an exciting adventure through the universe of smoked beers and holiday beers at the October meeting. Dr. Harold is building his reputation as a smoked beer brewer without peer. Join us at Callahan's on Tuesday, October 19 at 7:30 in the back area.

## Brewing To-Do List

- Your entries for the **Strong Ale Homebrew Competition**, should be aging now. The Strong Ale Homebrew Competition will be held in conjunction with the Strong Ale Festival. The judging is planned for November 27.
- For December, the Club-Only Competition is **Winter Warmer**. This covers AHA category 10 (English Old Ale and Scotch Ale). It's time to brew one or two, since these usually benefit from a little extra aging.
- You also should be thinking about your **Holiday Beer**. It may seem like the wrong time to brew a nice heavy spicy beer, but five months to age is just right for some of the traditional holiday brews. Holiday Beers are featured at the **QUAFF Holiday Party** held in mid-December at AleSmith.
- The first AHA Club-Only competition in 2000 will be **Barley Wine**. This is another beer that benefits from a long aging period, so it's time to start planning for this one.
- **Lambics** will be the March Club-Only competition. These beers can use some aging also. Of course, if your going to make an authentic gueuze, you need a couple of years. Or you could just cut corners and thrown in some lactic acid. ☺

## QUAFF News

The new Board has been officially installed, after a series of behind the scenes negotiations. As mentioned earlier, Tod Fitzsimmons turned over the gavel to Peter Zien as president. Harold Gulbrandsen stepped forward to take the triple role of vice president, treasurer, and club prosthodontist. Tyce Heldenbrand is the competition czar, ensuring that QUAFF is well represented in important homebrew competitions and awards opportunities. Tom Nickel has been installed as the new Zymologist. His first task is to figure out what the Zymologist does. Sandy James remains in the role of membership coordinator, Randy Barnes continues as activities chairman. Yours truly will remain as the newsletter editor, at least for the near future. Since most of the positions were negotiated after a widespread solicitation of Board members and officers, the traditional September elections were waived.

### *Other Board News*

With QUAFF as a member of **Michael Jackson's World Beer Tour Beer Club**, we sampled our first shipment at the September meeting (and October Board meeting). Don't miss the latest beers at the October meeting.

### *QUAFF Camp-Out*

Randy Barnes is organizing the traditional QUAFF camp-out at Palm Canyon Campground at Anza-Borrego Desert State Park, a few miles west of Borrego Springs. The camp-out will go from Friday, November 5 through Sunday, November 7. Come out for any or all days. We will be at the section denoted by Sites 53-89. If you have questions, call or e-mail Randy Barnes (phone, e-mail on last page). Check [www.reserveamerica.com/usa/ca/anza/palm\\_m.html](http://www.reserveamerica.com/usa/ca/anza/palm_m.html) for campsite availability.

# QUAFF Picnic Recap

Despite overcast, drizzly weather in the morning (just like last year), QUAFF enjoyed another Oktoberfest picnic at Santee Lakes on September 18.

In the picnic homebrew competition, we had a whopping 58 entries, the most in recent history, if ever. The top finishers in the competition are the following:

- I. Strong English-Style Ales (6 entries)
  1. Rich Link Imperial Stout
  2. Rich Link Barley Wine
  3. Harold Gulbransen Scotch Ale
- II. Belgian & French Ales, and Lambics (8 entries)
  1. Greg & Liz Lorton Framboise Lambic
  2. Rich Link Belgian Strong Ale
  3. Peter Zien Tripel
- III. Milds, Browns, Porters, and Stouts (15 entries)
  1. Tyce Heldenbrand Robust Porter
  2. Peter Zien Robust Porter
  3. Roger Wammack Robust Porter
- IV. Bitter, Pale, Scottish, and American Ales (9 entries)
  1. Roger Wammack Extra Special Bitter
  2. Duane Bonderson American Pale Ale
  3. Duane Bonderson India Pale Ale
- V. German Dark Lagers (2 entries)
  1. Peter Zien Traditional Bock
  2. no award
  3. Randy Barnes Munich Dunkel
- VI. German & American Light Lagers & Pilseners (3 entries)
  1. Pat McIlhenney American Wheat
  2. Harold Gulbransen North German Pilsener
  3. Randy Barnes American Light Lager
- VII. Amber Lagers and German Ales (4 entries)
  1. Randy Barnes Kölsch
  2. Randy Barnes Vienna
  3. Tyce Heldenbrand Kölsch
- VIII. German Wheat Beers (5 entries)
  1. Jim Howard Hefeweizen
  2. Peter Zien Berliner Weisse
  3. Greg & Liz Lorton Hefeweizen
- IX. Specialty, Fruit, and Herb & Spice Beers (6 entries)
  1. Tyce Heldenbrand Coffee Stout
  2. Peter Zien Spiced Belgian Ale
  3. Harold Gulbransen Bamberg Rauchbier

Greg and Liz Lorton managed to sneak away with Best of Show with a framboise (raspberry) lambic. First runner-up was Tyce Heldenbrand's robust porter, and second runner-up was Pat McIlhenney's American wheat beer.

The raffle was again the climax to the day. With Teresa Link out of town, Sandy James took over as raffle MC, with help from Katie Lorton. This year, the prizes seemed to be spread around (although you may not agree if you didn't win much)! Yours truly seemed to collect an appreciable number of prizes, as did Randy, Rich, Duane Bonderson, Peter, and several others.

We received an impressive array of donations from the local brewpubs, microbreweries, and homebrew shops. This year's donators included:

AleSmith Brewing Company  
American Home Brewing Supply  
Beer and Wine Crafts (El Cajon)  
Callahan's Pub and Brewery  
Coronado Brewing Company  
Del Mar Stuft Pizza  
Hang Ten Brewing  
Home Brew Mart/Ballast Point Brewing  
Karl Strauss Brewery & Grill  
La Jolla Brewing Company  
Mesa Liquor and Wine  
Pizza Port (Solana Beach and Carlsbad)  
Rock Bottom Brewing (La Jolla)  
San Diego Brewing Company  
Stone Brewing Company  
White Labs

QUAFF members are asked to show your support to our donators, without whom, our picnic would not be nearly as much fun. All of the homebrew supply shops and all but a few of the local brewpubs supported us with raffle prizes.

**Credits:** Thanks to Randy Barnes for organizing a great picnic, and to those who assisted him. Harold Gulbransen organized the homebrew competition, and functioned as the steward, along with Joanne and their daughters. Judges in the contest were Randy, Peter Zien, Bob Whritner, Tod Fitzsimmons, Erol Kilki, Jon Peterson, Dan Sherman, Sandy James, Rich Link, Harold Gottschalk, Tyce Heldenbrand, and Greg Lorton. Bob, Tod, and Erol were the Best of Show judges. Roger Wammack, MaryJo Whritner, Jim Howard, and Bob MacKay helped steward, along with Joanne Gulbransen and the rest of the Gulbransen clan. Jeff Majors ran the barbecue. Sandy James led the raffle, assisted by Katie Lorton. Thanks everyone!

## BJCP Class and Exam

by Greg Lorton

The third occasional QUAFF Beer University is well underway (but you can still join in). Chancellor Peter Zien has drawn together nearly 30 beer enthusiasts to learn about beer and to prepare for the upcoming Beer Judge Certification Program exam scheduled for Saturday, November 20. The classes are being held at the Rock Bottom Brewery in La Jolla on Wednesdays, beginning at 6:00 and running to 9:00 (and beyond, for those seeking extra credit). Rock Bottom is at the corner of La Jolla Village Drive and Villa La Jolla Drive (about ¼ mile west of I-5 and the La Jolla Village offramp). Peter has set a goal of adding the largest group of BJCP judges from San Diego county to the BJCP roster. The classes are represented by many of the homebrew clubs in the county, plus a number of potential new QUAFF members.

For more information, call or e-mail Peter for details (e-mail and phone number on the last page).

# Local Beer News

With this newsletter comes the news that Baja Brewing has closed. Baja reportedly had sold its brewing equipment a while ago, and finally went belly up late in September. At the same time, Rock Bottom has opened their second restaurant in San Diego county, this one in the Gaslamp Quarter, not too far from Hang Ten and the recently deceased Baja.

The editor is reliant on you members to keep everyone informed about the Brewing Scene (and Rich Link's updates reported in the Celebrator). Whenever, you hear something, give me a call or send me an e-mail! (760) 635-0528 or glorton@cts.com.

## Other Upcoming Beer Competitions

As mentioned last month, the **Strong Ale Homebrew Competition** will be held in conjunction with the Strong Ale Festival held at Pizza Port Carlsbad. The Strong Ale Festival will run from Friday, December 3 through Sunday, December 5. The Strong Ale Homebrew Competition judging will be held on Saturday, November 27, with entries accepted at the Del Mar Stuff Pizza between November 4 and November 19. The winners of the homebrew competition will be announced on Saturday evening, December 4, at the Strong Ale Festival, and will win some really cool stuff. For entry packets, check out your local homebrew shop or call or e-mail Tyce Heldenbrand at tyce.heldenbrand@wfinet.com, (760) 967-0220 (home), or (858) 450-7333. Also, Harold Gottschalk has the competition web site ([www.softbrew.com/sahc](http://www.softbrew.com/sahc)) up and running. Online entries and judge registrations can be done at this site. (Thanks, Harold!!!)

The **California State Homebrew Competition** will be held in San Francisco in November. This is the third of three competitions used to determine the California Homebrewer of the Year (sponsored by Sierra Nevada Brewing Company) and the California Homebrew Club of the Year (sponsored by Anchor Brewing Company). The winner of the California Homebrew Club of the Year will be honored at a gala dinner at Anchor Brewing Company in San Francisco in February or March (we think!). We plan to enter a number of beers as QUAFF entries. Individuals may also enter if they have taken a first place in a local or regional competition during the last year (such as Del Mar or AFCHBC). See competition czar, Tyce Heldenbrand if you'd like to enter under the QUAFF banner.

## 2000 AHA NHC Regional in San Diego

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

## QUAFFsters in Other Competitions

Peter Zien led a successful foray of QUAFFsters in the **1999 Pacific Brewers Cup**, held at the Westwood Brewing Company on September 25. Peter took six ribbons with his nine entries. He won a first place in bocks with a traditional bock, a second in Belgian strong ales with a tripel, a second in Belgian specialty ales with a Saison, a third in Brown ales with an American brown ale, a third in porters with a British porter, and a third in Belgian lambics and red/brown ales, with a Oud Bruin.

With five entries, Tyce Heldenbrand took a second place in porters with a British porter, and a third in German ales with a Kölsch. With four entries, Greg and Liz Lorton took a second place in German Wheats with a Bavarian weizen, and a third in English Ales with an ordinary bitter.

Peter, Tyce, and Greg judged in the contest, with Greg and Tyce also doing the Best of Show judging.

At the **Farmers Fair** (Riverside County Fair) at Lake Perris on October 10, Peter Zien, Tyce Heldenbrand, and Greg and Liz Lorton all walked away with medals. Peter took firsts with his porter, traditional bock, and Saison, and seconds with his smoked barleywine and English pale ale. Tyce Heldenbrand took firsts with his Kolsch and his framboise, and a third with his straight lambic. Greg and Liz Lorton took firsts with their imperial stout and their weizen, and second with their ordinary bitter.

## Club-Only Contests

### Porter

Tyce Heldenbrand won the QUAFF competition to select a representative for the AHA's Club-Only competition for porters. Tyce took first place in the Milds, Browns, Porters and Stouts category at the Oktoberfest picnic with his robust porter. Peter Zien took second, and Roger Wammack took third, both with robust porters, also. Harold Gulbransen had entered both a robust porter and a brown porter. Duane Bonderson and Peter Zien both entered brown porters, and Chris Toth and Jim Howard entered robust porters.

This marks the first contest for the 2000 QUAFF Club-Only competition. See page 1 for a list of categories that will be competed for the AHA Club-Only series.

### 2000 Club-Only Competition Standings

	Total Points	Points from last contest	Total Beers Entered
1. Tyce Heldenbrand	7	7	1
2. Peter Zien	4	4	2
3. Roger Wammack	2	2	1
4. Harold Gulbransen	1	1	2
4. Chris Toth	1	1	1
4. Jim Howard	1	1	1
4. Duane Bonderson	1	1	1

# THE SAN DIEGO BREWING SCENE

## Brewpubs

<b>Callahan's Pub and Brewery</b> 8280A Mira Mesa Boulevard (Mira Mesa Mall)	(858) 578-7892
<b>Coronado Brewing Company</b> 170 Orange Avenue (Coronado)	(619) 437-4452
<b>Del Mar Stuft Pizza Café &amp; Restaurant</b> 12840 Carmel Country Road (Carmel Valley)	(858) 481-7883 Tom Nickel
<b>Dino &amp; Luigi's Stuft Pizza</b> 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	(858) 592-7883
<b>Gordon Biersch</b> 5010 Mission Center Road (Mission Valley)	(619) 688-1120
<b>Hang Ten Brewing</b> 310 5 <sup>th</sup> Avenue (Gaslamp Quarter)	(619) 232-6336 Paul Segura
<b>Hops! Bistro &amp; Brewery</b> 4353 La Jolla Village Drive (UTC)	(858) 587-6677 Chris Leonard
<b>Karl Strauss Brewery Gardens</b> 9675 Scranton Road (Sorrento Valley)	(858) 587-2739
<b>Karl Strauss Old Columbia Brewery</b> 1157 Columbia Street (Downtown)	(619) 234-2739
<b>Karl Strauss Brewery &amp; Grill</b> 1044 Wall Street (La Jolla)	(858) 551-2739
<b>La Jolla Brewing Company</b> 7536 Fay Street (La Jolla)	(858) 456-2739 Jim Weiner
<b>Pizza Port/Carlsbad Brewery</b> 571 Carlsbad Village Drive (Carlsbad)	(760) 720 -7007
<b>Pizza Port/Solana Beach Brewery</b> 135 N. Highway 101 (Solana Beach)	(858) 481-7332 Tomme Arthur
<b>Rock Bottom</b> 8980 Villa La Jolla Drive (La Jolla)	(858) 450-9277
<b>Rock Bottom</b> (somewhere in the Gaslamp Quarter)	(619) ???-????
<b>San Diego Brewing Company</b> 10450 Friars Road (Mission Gorge)	(619) 284-2739
<b>San Marcos Brewery &amp; Grill</b> 1080 W. San Marcos Boulevard	(760) 471-0050 Dave Nutley
<b>Sports City Café and Brewery</b> 8657 Villa La Jolla Drive	(858) 450-3463
<b>Terrific Pacific Brewery &amp; Grill</b> 721 Grand Avenue (Pacific Beach)	(619) 270-3596

What's new? Call Greg at (760) 635-0528 with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news.  
10/99

## Microbreweries

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

## Brew-On-Premises

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

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

<b>American Home Brewing Supply</b> 11404 Sorrento Valley Road, Suite 103, San Diego 92121	(858) 450-9746
<b>Beer Crafts</b> 843 W. San Marcos Blvd., San Marcos 92069	(760) 591-9991 www.beercrafts.com
<b>Beer and Wine Crafts</b> 460 Fletcher Parkway, El Cajon 92020	(619) 447-9191
<b>Home Brew Mart</b> 5401 Linda Vista Road, Suite 406, San Diego 92110	(619) 295-2337 www.homebrewmart.com

## Beer Stores

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

## QUAFF Board

President	Peter Zien	(858) 546-7824	pz.jdzinc@worldnet.att.net
VP/Treasurer	Harold Gulbransen	589-0987	hgulbran@aol.com
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
Competition Czar	Tyce Heldenbrand	(760) 967-0220	tyce.heldendbrand@wfinet.com
Activities	Randy Barnes	584-6570	rbarnes@sdccd.cc.ca.us
Membership	Sandy James	695-3799	sandy@elvis1.com
President Emeritus	Tod Fitzsimmons	(858) 578-5658	quaff1@pipeline.com
Zymologist	Tom Nickel	583-1314	tnickel@connectnet.com
Internet Guy	Harold Gottschalk	390-1753	heg@softbrew.com

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 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 Duella 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 Editor  
2602 La Duella Lane  
Carlsbad, CA 92009

*Next Meeting*  
**7:30 PM on Tuesday, October 19**  
**At Callahan's Pub and Brewery**  
**8280 A Mira Mesa Boulevard**  
**San Diego**