



# QUAFF

QUALITY ALE AND FERMENTATION FRATERNITY

September 1997

## NEXT MEETING

**Tuesday, September 16**  
**7:30 PM Sharp**  
**La Jolla Brewing Company**

### MEETING TOPICS

- English Bitter, by Peter Zien and Bob Whritner
- Picnic News
- Pub Crawl News
- Bring Your Homebrew

## Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Weiss is Nice	October 7	October 20
Bitter Mania	November 18	December 1

Bring four 10-14 oz bottles (brown or green only) to 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 the 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

### September

- 16 September QUAFF Meeting at La Jolla Brewing (7:30)
- 27 QUAFF Oktoberfest Picnic, Santee Lakes

### October

- 7 QUAFF Board Meeting at San Diego Brewing (6:00)
- 18 QUAFF Orange County Pub Crawl
- 21 October QUAFF Meeting at La Jolla Brewing (7:30)

### November

- 4 QUAFF Board Meeting at San Diego Brewing (6:00)
- 18 November QUAFF Meeting at La Jolla Brewing (7:30)

### December

- 2 QUAFF Board Meeting at San Diego Brewing (6:00)
- 16 December QUAFF Holiday Party

### In this Issue

Oktoberfest	1
Last Month's Meeting	2
To-Do, QUAFF News, Other News	3
Oktoberfest Picnic	4
San Diego Brewing Scene	5

## Oktoberfest

The German tradition of Oktoberfest dates to the wedding of Bavarian Crown Prince Ludwig and Princess Theresa in 1810. Oktoberfest in Munich traditionally runs through three weekends (16 days), culminating on the first Sunday in October. As such, most of the Oktoberfest occurs in September.

The Oktoberfest celebration actually predates the Oktoberfest style of beer. This style is generally credited to Gabriel Sedlmayr, master brewer of Munich's Spatenbräu brewery, in collaboration with Vienna's Anton Dreher in the mid-1800s.

The Oktoberfest style of beer is generally synonymous with Märzenbier. Traditionally this lager beer was brewed until March (the end of the brewing season before the advent of refrigeration), and then stored in the nearby Alpine ice caves for drinking during the spring and summer. The Oktoberfest ceremony was the opportunity to finish off the last of the stored beer as brewing had resumed in the fall.

Traditional German Oktoberfestbier is a "medium-strong, malty, amber-red, translucent, bottom-fermenting beer derived from the Viennese method of brewing," according to Michael Jackson. According to the AHA category descriptions, Märzen/Oktoberfest is a medium-bodied and can have a broad range of color anywhere from golden to reddish brown. This style is more malty than bitter. Hop flavor and aroma should be low but noticeable. As a lager, fruity esters should not be perceived. Numerous German commercial versions can be found in stores here.

The original gravity ranges from 1.050 to 1.056. The bitterness is 18 to 25 IBUs. Compared to a pale ale, this style is at the higher end of the gravity range, less bitter, and somewhat darker in color, on average. Compared to its Vienna cousin, Oktoberfest is essentially in the same range of original gravity. The narrower color range of Vienna (8 - 12 SRM) is right in the middle of Oktoberfest's range (5 -15 SRM). The Vienna style is somewhat more bitter.

QUAFF will hold its very own Oktoberfest celebration on Saturday, September 27, at the island on Lake #5 at Santee Lakes. See the picnic article later in this newsletter.

# SPENT GRAINS

Notes from the August Meeting  
recorded by Greg Lorton

President Dion Hollenbeck called the meeting to order at 7:40 in the Back Room of La Jolla Brewing Company on Tuesday, August 19. Jim Przywara brought several guests, but the overall turnout was somewhat light, attributable to the height of the summer season.

## Upcoming Competitions

A number of upcoming competitions were discussed. The Pacific Brewers Cup is scheduled for Saturday, September 20 in LA. The deadline for entries has now passed, but QUAFF members who are judges and want to carpool should contact me at 943-8280 (760 area code).

The Queen of Beer competition is a women-only contest to be held on October 25. Entries are due October 1 through 11. Kari Niebell and Liz Lorton have both already brewed beers for this contest, and we are looking for good QUAFF representation. No assistance from males is allowable, except for heavy gruntwork. Call me for an entry packet.

The Chicago Beer Society is planning the National Homebrewed Real Ale Competition as part of the Real Ale Festival in Chicago from November 7 to 9. The competition will be held on Sunday the 9th. Entries must be registered by November 1 and must be delivered no later than November 8. There are six cask ale categories (dark and light mild, bitter, best bitter, strong bitter, porter, and dry stout). The entry must be a 2.5 to 5 gallon keg! The two bottle ale categories are old ale/strong mild, and barley wine. Two bottles are needed for entries in either of these two categories. Any size is OK. For more information, call the Craft Beer Institute at (773) 665-1300 or e-mail Ray Daniels at raydan@compuserve.com. I will have copies of the information pack at the next meeting.

The 19th Annual California State Homebrew Competition will be held on November 15 in San Francisco. The competition is open to clubs (which submit entries) or to individuals who have won a first place award at a California competition since November 17, 1996. The thirteen entry categories are light ale, pale ale, brown ale, porter, stout, strong ale, barley wine, mixed styles, light lager, dark lager, bock, wheat, and specialty. The entry deadline is October 25. More details to come!

## News from Beer & Wine Crafts

Dion relayed Audrey's announcement that Beer & Wine Crafts will be getting in this year's red grapes soon. Also, cider from Julian will be available soon. Contact Audrey at 447-9191 for details.

## Board Candidates

The following members were nominated for the 1998 Board:

Randy Barnes  
Horace Bixby  
Tod Fitzsimmons  
Garth Jones  
Erol Kilki  
Greg Lorton  
Tim Lucas  
Jeff Majors  
Peter Zien

Elections will be held at the next meeting.

Harold Gottschalk will begin constructing the new QUAFF website, with lots of help from his wife, Barbara. For more information, contact Harold at 390-1753 or e-mail at heg@softbrew.com.

The Brewer's Corner discussions dealt with phenols in beers (and meads) resulting from a question from Jim Przywara. The answers contributed by the crowd included high fermentation temperatures, bacteria, and wild yeast (with the assumption that the main yeast is not supposed to contribute phenols, as it does in Belgian ales and German wheat beers). Charles Hudak mentioned that his experiences show that the native San Diego microflora are full of little yeasties that like to make phenols.

Bob Whritner threw out his recent experience using oxygen for wort aeration. After using pure oxygen to aerate a wheat beer, he got a nearly explosive fermentation. A number of individuals mentioned that they have used oxygen. The discussion turned to pitching rates as another factor leading to fast-starting and vigorous fermentations.

Jeff Majors made the feature presentation on beer dispensing systems. He talked about the hardware for both a carbon dioxide system and a mixed gas (carbon dioxide-nitrogen system). Jeff shared his kegged wheat beer to demonstrate his system.

## The August Beverage List

Randy Barnes	Bohemian Pilsener
Garth Jones	American Wheat
Horace Bixby	California Common
Peter Zien	Scottish Export (80 shilling)
Greg and Liz Lorton	Bière de Garde
Jeff Majors	German Weizen
Jim Przywara	Sweet Mead

## FUTURE MEETING TOPICS

September	English Bitter
October	Lagering
November	Stouts, or Meads and Ciders
December	Holiday Party

# QUAFF Oktoberfest Picnic at Santee Lakes The Island at Lake #5 Saturday, September 27, 1997 From Morning to Dusk

Once again QUAFF will host the annual Oktoberfest Picnic at Santee Lakes. This year we will add a dart competition, as well as a People's Choice Award for the best beer on draught. All of the other particulars are the same as last year, and we will provide the sausages. We will get started around 10:00 AM. If you want to help set things up, please come around 9:00 AM. Judging for the homebrew contest will begin at 11:30, so be sure to have your entries in by then.

**What to bring:** Homebrew, picnic chairs, side dishes, homebrew, designated driver, money for raffle, homebrew for contest.

**Homebrew contest:** Bring two bottles for each category, one for the first round and one for best of show. Entry fee is \$2 for the first entry and \$1 for each additional entry. Ribbons will be given to 1st, 2nd, 3rd, and Best of Show. Each entry will receive a free raffle ticket. **11:30 Deadline for Entries.**

## Contest Categories:

1. Barley Wine, English and Scottish Strong Ale
2. Belgian and French Ale, Lambic
3. Mild, Brown, Porter, and Stout
4. Bitter, Pale Ale, and Scottish Ale
5. Bock and German Dark Lager
6. German Light Lager, Classic Pilsener, and American Lager
7. Vienna, Märzen, Oktoberfest, German-Style Ale, and Steam Beer
8. German-Style Wheat Beer
9. Specialty

**Raffle:** The raffle will be held after the announcement of the homebrew contest winners. Prizes will include T-shirts, hats, dinners, gift certificates, and brewing-related gifts. Tickets are \$1, or seven for \$5.

**Directions:** From the coast or North County, take Highway 52 east and exit at Mast. Go east and then turn right (south) on Mast. Turn left (east) on Carlton Oaks and go about one mile to the entrance to Santee Lakes Park.

From the east or south, take I-8 to Highway 67 and go north. Take the Santee/Mission Gorge Road exit. Go left over the highway, and turn right on Magnolia. Turn left on Mission Gorge Road. After about 3 miles, turn right on Carlton Hills Boulevard. After about 1/2 mile, turn left on Carlton Oaks Road. Go 1/2 mile to the entrance to Santee Lakes Park.

Once inside the park, take the entrance road so that the lakes are on your left. Go past the fifth lake, circle around the lake and begin coming back toward the entrance. Park in the first available area once on the other side of the lakes. The island is near the children's playground area over the little bridge.

## Brewing To-Do List:

- Don't forget your beer for the QUAFF Oktoberfest picnic, Saturday, September 27! Entries must be in by 11:30 at the picnic
- Weiss is Nice is held in October, with entries due to QUAFF at the upcoming September QUAFF meeting or the October Board meeting. Your entries should be about ready to go. The Weiss is Nice contest includes the four styles in AHA Category 19 (Berliner Weisse, Weizen/Weissbier, Dunkelweizen, and Weizenbock).
- Bitter Mania will be held on December 1, with entries due to QUAFF at the November meeting. Now's time to start thinking about your entry. Bitter Mania includes AHA Category 7, with English Ordinary Bitter, English Best (Special) Bitter, and English Strong (Extra Special) Bitter.

## Assorted QUAFF News

At the Board meeting on Tuesday, September 2, the itinerary for the October pub crawl was narrowed down to brewpubs in Orange County. The date was tentatively set for Saturday, October 18. We are figuring that 35 or 40 is probably the maximum group size. Sign ups for this pub crawl will be first come, first serve, so if you are even thinking about attending, bring money or a check to the September meeting. At this time, we expect that the cost will be about \$25 per person. A tentative itinerary and more details will be presented at the September meeting.

## Stuft Pizza Oktoberfest & Halloween Competition

The Del Mar Stuft Pizza will again hold a homebrew beer contest. This time, there are five categories:

- Oktoberfest/Märzen
- Brown Ale/Porter
- Holiday/Spice Ale
- Pale Ale/IPA
- Barleywine/Strong Ale

Entrants are eligible to enter all categories for a fee of \$15.00. This price includes a commemorative T-shirt. An application must be submitted by October 15th at Del Mar Stuft Pizza & Brewing Co. Contact Mat or Greg at 481-7883. Entrants must furnish two 12oz bottles for each type of beer they are entering. Judging will take place on Friday, October 24th. The awards party will be held on Saturday, October 25th at 2:00 PM. Each entrant is invited with guest to partake in an afternoon of free pizza & beer. First, second and third place will receive a ribbon. Best of Show will receive a plaque and the opportunity to brew a 5-barrel batch of their winning entry as our guest brewer.

## Local Beer News

Beginning on September 14, **American Homebrewing Supply** (11404 Sorrento Valley Road) will be open on Sundays from 11:00 AM to 3:00 PM. Their hours for the rest of the week remain 10:00 to 6:00 on weekdays and 10:00 to 5:00 on Saturdays.

**Baja Brewing Company** (203 Fifth Avenue in the Gaslamp Quarter) has recently added a Belgian Tripel to its arsenal. Tripels are big beers (and a personal favorite - GL), and Baja Brewing's is no exception. Theirs weighs in at 9% alcohol. It's the beer to have when your having only one.

## San Diego Festival of Beers

The San Diego Festival of Beers is set for Friday evening, September 26th, from 6:00 PM until midnight right in front of Karl Strauss' Old Columbia Brewery Downtown, Columbia and "B" Street. This is San Diego's oldest and largest microbrewed beer tasting event. All proceeds will benefit the American Cancer Society. Festival goers will be able to stroll through the streets of San Diego tasting beers from numerous microbreweries while enjoying the live broadcast from 92.5 The Flash. Where else could you go to enjoy over 150 handcrafted beers while walking outdoors enjoying the warm San Diego weather and listening to live music?

Festival Organizer James Kimber is looking for volunteers for this event. You can contact James at doc@adnc.com or (619) 793-7670 if you are interested in volunteering an evening of your time in support of the American Cancer Society.

Over 50 microbreweries are expected to participate in this year's festival. The San Diego Festival of Beers is a perfect way to end a long week and start the weekend. So mark your calendars for September 26 as we prepare for this years event. Tickets are \$15 at the gate and include 10 tastings. Additional tasting can be purchased, 10 tastings for \$5. There will be live music and a great time to be had by all. More than 150 unique beers will be available for tasting from the following microbreweries:

AleSmith Brewing Co.	Anchor Brewing
Angel City Brewing	Baja Brewing Co.
Ballast Point Brewing Co.	Bayhawk Ales
Big Rock Brewery	BJ's Pizza, Grill & Brewery
Black Mountain Brewery	Black Star
Blind Pig Brewery	Brewer's Union
Butte Creek Brewing Co.	Callahan's Pub & Brewery
Coronado Brewery	Doc's Brewpub
Firestone Walker Brewing Co.	Four Peaks Brewing Co.
Full Sail Brewing Co.	Henry Weinhard's
Hops! Bistro and Brewery	Humboldt Brewing Co.
Humpback Brewing Co.	Karl Strauss Brewery
La Jolla Brewing Co.	Laguna Beach Brewing
Lost Coast Brewery	Main Street Brewery
Murphy's Custom Brewing	Old Towne Brewing
Oregon Ale & Beer Co.	Palm Springs Breweries
Pete's Wicked Ale	Portland Brewing Co.
Pyramid Brewing Co.	Rainier Brewing Co.
Redhook Ale Brewery	Rogue Ale
Riverside Brewing Co.	Samuel Adams
San Diego Brewing Co.	San Marcos Brewery
Santa Barbara Brewing Co.	Shadow Mountain Brewing Co.
Sierra Nevada Brewing Co.	SLO Brewing Co.
Solana Beach Brewing Co.	Sports City Cafe & Brewery
Stone Brewing Co.	Westwood Brewing Co.
Widmer Brothers Brewing	

**Special Notice: Greg Lorton's E-Mail Limbo**  
Effective September 15, I will be changing employers, joining Quality Advisors, Inc. Since I've used my e-mail address at my former employer (galorton@oes.com) up to now, I will temporarily be in e-mail limbo. After September 12, e-mail to galorton@oes.com will not reach me. I will announce my new e-mail address as soon as I find out.

## WHY BEER IS SO IMPORTANT TO OUR SOCIETY

*I received this e-mail from two completely independent sources within a three day period. The first sender was Bill Sobieski (Society of Barley Engineers), who e-mailed it to the local homebrew network). The second sender was a colleague at work who knows I'm a beer nut, and forwarded from an e-mail network at TRW. Bill credits this to "several biased and misinformed sots", while the TRW e-mail credits it to Pete's Wicked Ale.*

It was the accepted practice in Babylonia 4,000 years ago that for a month after the wedding, the bride's father would supply his son-in-law with all the mead he could drink. Mead is a honey beer, and because their calendar was lunar based, this period was called the "honey month" or what we know today as the "honeymoon".

Before thermometers were invented, brewers would dip a thumb or finger into the mix to find the right temperature for adding yeast. Too cold, and the yeast wouldn't grow. Too hot, and the yeast would die. This thumb in the beer is where we get the phrase "rule of thumb".

In English pubs, ale is ordered by pints and quarts. So in old England, when customers got unruly, the bartender would yell at them to mind their own pints and quarts and settle down. It's where we get the phrase "mind your P's and Q's".

After consuming a bucket or two of vibrant brew they called aul, or ale, the Vikings would head fearlessly into battle often without armor or even shirts. In fact, the term "berserk" means "bare shirt" in Norse, and eventually took on the meaning of their wild battles.

In 1740, Admiral Vernon of the British fleet decided to water down the navy's rum. Needless to say, the sailors weren't too pleased and called Admiral Vernon, Old Grog, after the stiff wool program coats he wore. The term "grog" soon began to mean the watered down drink itself. When you were drunk on this grog, you were "groggy", a word still used today.

Many years ago in England, pub frequenters had a whistle baked into the rim or handle of their ceramic cups. When they needed a refill, they used the whistle to get some service. "Wet your whistle", is the phrase inspired by this practice.

Beer was the reason the Pilgrims landed at Plymouth Rock. It's clear from the Mayflower's log that the crew didn't want to waste beer looking for a better site. The log goes on to state that the passengers "were hastened ashore and made to drink water that the seamen might have more beer."

In the middle ages, "nunchion" was the word for liquid lunches. It was a combination of the words "noon scheken", or noon drinking. In those days a large chunk of bread was called lunch. So if you ate bread with your nunchion, you had what we still today call a luncheon.

# THE SAN DIEGO BREWING SCENE

## BREW PUBS

<b>Baja Brewing Company</b>	<b>231-9279</b>
203 Fifth Avenue (Gaslamp Quarter)	
<b>Callahan's Pub and Brewery</b>	<b>578-7892</b>
8280A Mira Mesa Boulevard (Mira Mesa Mall)	
<b>Pizza Port/Carlsbad Brewery</b>	<b>(760) 434-4212</b>
571 Carlsbad Village Drive (Carlsbad)	
<b>Coronado Brewing Company</b>	<b>437-4452</b>
170 Orange Avenue (Coronado)	
<b>Del Mar Stuff Pizza Cafe &amp; Restaurant</b>	<b>481-7883</b>
12840 Carmel Country Road (Carmel Valley)	
<b>Dino &amp; Luigi's Stuff Pizza Sports Bar and Microbrewery</b>	<b>592-7883</b>
10155 Rancho Carmel Dr. (Carmel Mountain Ranch)	
<b>Hops! Bistro and Brewery</b>	<b>587-6677</b>
4353 La Jolla Village Drive	
<b>Hops! Bistro and Brewery</b>	<b>232-6336</b>
310 5th Avenue (Gaslamp Quarter)	
<b>Karl Strauss Brewery Gardens</b>	<b>587-2739</b>
9675 Scranton Road (Sorrento Valley)	
<b>Karl Strauss Old Columbia Brewery &amp; Grill</b>	<b>234-2739</b>
1157 Columbia Street (Downtown)	
<b>Karl Strauss Brewery &amp; Grill</b>	<b>551-2739</b>
1044 Wall Street (La Jolla)	
<b>La Jolla Brewing Company</b>	<b>456-2739</b>
7536 Fay Street (La Jolla)	
<b>Pizza Port/Solana Beach Brewery</b>	<b>481-7332</b>
135 N. Highway 101, Solana Beach	
<b>San Diego Brewing Company</b>	<b>284-2739</b>
10450 Friars Road	
<b>San Marcos Brewery &amp; Grill</b>	<b>(760) 471-0050</b>
1080 W. San Marcos Boulevard	
<b>Sports City Cafe and Brewery</b>	<b>450-3463</b>
8657 Villa La Jolla Drive	
<b>Terrific Pacific Brewery &amp; Grill</b>	<b>270-3596</b>
721 Grand Avenue (Pacific Beach)	

## BREW-ON-PREMISES

<b>Brewer's Union</b>	<i>see above under Microbreweries</i>
<b>Murphy's Custom Brewing</b>	<b>274-9696</b>
2640 Financial Court, San Diego 92117	

*What's New? Call Greg or Liz Lorton at (760) 943-8280 with new information on San Diego brewpubs and microbreweries.*

## MICROBREWERIES

<b>AleSmith Brewing Company</b>	<b>549-9888</b>
9368 Cabot Drive (Miramar)	
Brewers: Ted and Skip	<i>ESB, Golden Anvil Black Anvil Oatmeal Stout</i>
<b>Stone Brewing Company</b>	<b>(760) 471-4999</b>
155 Mata Way, Suite 104 <a href="http://www.stonebrew.com">www.stonebrew.com</a>	
San Marcos	<i>Stone Pale Ale, Stone Smoked Porter, Stone IPA</i>
Brewer: Steve Wagner	
<b>Ballast Point Brewing</b>	<b>298-2337</b>
5401 Linda Vista Road, Suite 409, San Diego 92110	
<a href="http://www.homebrewmart.com">http://www.homebrewmart.com</a>	
Brewer: Peter A'Hearn	<i>Belgian White, Copper Ale, N<sub>2</sub>-tapped Special, Barley Wine in Tasting Room</i>
<b>Brewer's Union</b>	<b>278-2739</b>
5553 Kearny Villa Road, San Diego 92123	
Brewer: Josh Lippitt	<i>Extra Pale Ale, Brown Ale, Golden Ale</i>

## HOME BREWING SUPPLIERS

<b>American Homebrewing Supply</b>	<b>450-9746</b>
11404 Sorrento Valley Rd, Suite 103, San Diego 92121	
<b>Beer Crafts</b>	<b>(760) 591-9991</b>
950 W. San Marcos Blvd, Suite I, San Marcos 92069	
<b>Beer and Wine Crafts</b>	<b>447-9191</b>
450 Fletcher Parkway, El Cajon 92020	
<b>Brewers Beer Gear</b>	<b>(760) 434-0435</b>
2633 State Street, Carlsbad 92008	
<b>Home Brew Mart</b>	<b>295-2337</b>
5401 Linda Vista Road, Suite 406, San Diego 92110	
<a href="http://www.homebrewmart.com">http://www.homebrewmart.com</a>	
<b>Home Brew Mart</b>	<b>794-2739</b>
731 S. Highway 101, Suite 1B2, Solana Beach 92075	
<a href="http://www.homebrewmart.com">http://www.homebrewmart.com</a>	
<b>U of Brew</b>	<b>578-9405</b>
9420 Activity Road, Suite A, San Diego 92126	
<a href="http://keyinfo.com/beer/UofBrew/">http://keyinfo.com/beer/UofBrew/</a>	

## BEER SUPERSTORES

<b>Beverages, &amp; more!</b>	
8410 Center Drive, La Mesa	<b>461-6230</b>
212 N. El Camino Real, Encinitas	<b>(760) 943-6631</b>
11475 Carmel Mountain Road, Carmel Mountain Ranch	<b>673-3892</b>
<b>Mesa Liquor and Wine Company</b>	<b>279-5292</b>
4919 Convoy Street, San Diego 92111	

**SUPPORT YOUR LOCAL BREWERY**

President	Dion Hollenbeck	459-8724	HOLLEN@VIGRA.COM
Vice President	Tod Fitzsimmons	536-9616	QUAFF1@PIPELINE.COM
Editor	Greg Lorton	(760) 943-8280	<i>temporarily adrift in the hypersea</i>
Treasurer	Ted Newcomb	552-8293	
Membership	Sergio Escorza	621-0617	SESCORZA@SDCC3.UCSD.EDU
Membership	Erol Kilki	464-1133	KILKI@FLASH.NET
Zymologist	Bob Whritner	458-9840	WHBOB@ARCANE.UCSD.COM

## MEMBERSHIP INFORMATION

Membership dues are \$15 per calendar year, due January 1, and expiring on December 31.

Make check payable to Ted Newcomb. His mailing address is 3233 Lahitte Court, San Diego, CA 92122.

## CONTRIBUTED ARTICLES

Articles are gratefully encouraged and accepted, and are printed at the editor's discretion. Articles must be received no later than 11 days before the next meeting date. Articles may be mailed to Greg Lorton, QUAFF Newsletter, 2602 La Duella Lane, Carlsbad, CA 92009. E-Mail contributions will accepted once I get a new e-mail address! (none right now)

<p><b>POSTMASTER - PLEASE DELIVER TO THE ADDRESS ON THE STAMPED SIDE!!! THANK YOU!!!</b></p>
--

Greg Lorton  
 QUAFF Newsletter  
 2602 La Duella Lane  
 Carlsbad, CA 92009