

QUAFF

Quality Ale and Fermentation Fraternity

February 2000

NEXT MEETING

**Tuesday, February 15
7:30 PM at Callahan's**

MEETING TOPICS

- Yeast Culturing, by Peter Zien
- Plans for AFC2000
- Bring Your Homebrew

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Lambics	AFC2000 (2/25)	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 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

February

- 14 AFC2000 entry window opens
- 15 QUAFF Monthly Meeting at Callahan's (7:30)
- 25 AFC2000 entry window closes

March

- 4 America's Finest City Homebrew Competition (AFC2000)
- 8 QUAFF Board Meeting at San Diego Brewing (6:30)
- 21 QUAFF Monthly Meeting at Callahan's (7:30)

April

- 5 QUAFF Board Meeting at San Diego Brewing (6:30)
- 18 QUAFF Monthly Meeting at Callahan's (7:30)

May

- 3 QUAFF Board Meeting at San Diego Brewing (6:30)
- 16 QUAFF Monthly Meeting at Callahan's (7:30)

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Brown Ales

The new AHA/BJCP guidelines represent a bit of a reorganization from the AHA guidelines (1998 and earlier) in the mild and brown ale style category. The new guidelines combine the light mild and dark mild categories into a single category, and split English brown ale category into Northern and Southern categories.

With the exception of American brown ales, these beers tend to be maltier than hoppier. Often they aren't as strong or characterful as porters, but there are some overlaps in the characteristics. These are ales, so a fruity, estery character is appropriate. They are light to medium in body.

English mild is a classic "session" beer, with a malty flavor as opposed to the other classic session beer, ordinary bitter with its hoppy character.

English brown ales are split into two distinctively different, yet related, styles. This split corresponds to southern and northern England. Although they both are the same strength, the Southern style is darker, and not as dry. The bitterness tends to be higher for the Northern style. Newcastle Brown Ale is the classic interpretation of the Northern style. There is no commonly available authentic English Southern brown ales here, although Oregon Nut Brown Ale is held out as representative of the style. The Southern style especially has a considerable overlap with the brown porter style in terms of characteristics such as original gravity, color, and bitterness.

The American brown ale style is a bigger and hoppier version of a brown ale. Hop aroma can vary from mild to strong, whereas English brown ales have little or no malt aroma. Although a number of brown ales are brewed around the country, Pete's Wicked Ale is readily available throughout the U.S. AleSmith's Nautical Nut Brown ale is obviously good rendition of a brown ale. Whereas English brown ales have a long commercial history, the evolution of the current American brown style has its roots in homebrewing and microbrewing.

The following statistics (original gravity, bitterness (as IBUs) and color (as SRM)) are taken from the new AHA/BJCP guidelines.

	O.G.	IBUs	SRM
Mild	1.030-1.038	10-20	10-25
Northern English Brown Ale	1.040-1.050	15-30	12-30
Southern English Brown Ale	1.040-1.050	15-24	20-35
American Brown Ale	1.040-1.060	25-60	15-22

SPENT GRAINS

Notes from the January Meeting

Transcribed from Tyce Heldenbrand and Harold Gulbransen

The January meeting at Callahan's was called to order by Vice President, Treasurer, and Chief Prosthodontist Harold Gulbransen, filling in for Peter Zien who was somewhere in the southern hemisphere. Guests included Rick McLaughlin, Chuck West, Joe Buchan, and Tomme Arthur. Also, visiting from White Labs were Chris White, Drew Engles, Dave Donner, and Nena Aadahl. Of the visitors, Rick, Chuck, Joe, Chris, and Drew joined QUAFF at the meeting.

In the pub crawl segment, Pete (Hovde?) reported on a beer trip to Singapore and Bangkok. Harold previewed the AFCHBC in March and Tyce Heldenbrand previewed the AHA National Homebrew Competition, in which QUAFF is hosting the California regional.

Sandy James gave the feature presentation on improving beers brew from extracts. Her notes are reprinted beginning on the next page of this newsletter.

Chris White talked about new yeast strains (called the "Platinum Yeast Strains") to be introduced in 2000. Every two months there will be two new and unique strains. Here is the schedule:

February	Dusseldorf Alt and Saison
April	Belgian Ale and German Ale II
June	Hefeweizen IV and Belgian Wit II
August	Oktoberfest and English Cider
October	California V and Australian Ale
December	Southwold Ale and Old Bavarian Lager

Chris reported that a new brewery has opened in Tijuana, importing a Czech brewer to handle the brewing. Also, Chris unfortunately reported on the demise of Hang Ten Brewing and the brewing studies program of the Siebels Institute in Chicago.

January Beverage List

Roger Wammack	ESB
Chris Toth	Bohemian Pilsener
Tyce Heldenbrand	English Old Ale
Dan Sherman	Weizenbock
Gary Yerkes	Australian Stout
Gary Yerkes	Pomegranate Mead
Pat McIlhenney (Alpine Brewing Co.)	Irish Red

Brewing To-Do List

- It's time to brew for the 7th Annual America's Finest City Homebrew Competition (AFC2000). Judging is planned for March 4, 2000.
- **Lambics** will be the March Club-Only competition. Enter your lambic in AFC2000. The highest scoring QUAFF entry will be sent on to represent QUAFF in the Club-Only.
- **Weiss is Nice** is scheduled for the middle of May. This competition typically involves German-style wheat beers.
- **Best of Big Brew** will be the Club-Only competition in late August. Supposedly this will be a pale ale this year.

Dues are overdue!!

for 2000. Please write a check for \$20 payable to Harold Gulbransen. If you can't bring it to the meeting, mail it to Harold at 6746 Edinburgh Court, San Diego, CA 92120.

January Community Brew/Party

Harold and JoAnne Gulbransen graciously hosted the second January community brew on January 22. We had a tremendous turnout to supervise the brewing of 33-gallons of American pale ale wort. If my memory serves me correct, there were four brewing systems on hand (Harold's plus John Boro, Tom Kelly, and Horace Bixby). *Apologies if I left someone out here - Greg.*

Two worts were brewed, one with first wort hopping, the other with traditional hopping. The hops included Mt. Hood and Cascade, and White Labs Australian Ale yeasts were handed out for pitching to those who took home wort. The beer should be ready for tasting for the March meeting. *Thanks Harold and JoAnne!!*

FUTURE MEETING TOPICS

February	Yeast Culturing
March	German Ales (tentative)
April	European Vacation

Local Beer News

Gundy's Pub in Encinitas

by John Boro

I recently heard about and checked out a new pub, Gundy's in Encinitas and was impressed. (mainly by the fact that a new beer license was obtained from the city) Gundy's is sort of sports bar-ish but is really geared toward beer variety (kind of a micro-brew sports bar). They have 75 different beers on tap (6 with nitrogen) and 150 in bottles. They claim to have the biggest variety of beer in the county.

The owner, Gundy, is not quite finished building the place but that doesn't affect the beer or service. He gives ample tasters (he may even buy you a beer) and he likes feedback. Although he has many local beers, he doesn't have all the good ones yet. Also, he's never heard of a cask. I think as his business builds, he'll look into it.

If you're familiar with the area, you know there wasn't any place around Encinitas to get a good tap beer with a pub atmosphere. They don't serve booze, so that should keep the place decent. I think Gundy's has potential to become a great local pub for beer lovers. His prices range from \$3 to \$4 for pints. (spud light to heavy scotch ales).

Gundy's Grub & Grog (760) 944-6185

136 Encinitas Blvd.

(just west of I-5 on Encinitas Blvd. in the Smart & Final / Shell station plaza)

Club-Only Contests

Barleywine

Four QUAFFsters submitted barley wines for the AHA's **My Barley Doesn't Whine** Club-Only Competition. The beers were judged at the Gulbransen's party. Tyce Heldenbrand took first, Harold Gulbransen took second, and Greg and Liz Lorton took third. Peter Zien's entry finished out of the money. Tyce's first place propelled him into the lead in the overall QUAFF Club-Only competition.

Lambic

The Lambic Club-Only competition will be held at the end of March. We will use the 7th Annual America's Finest City Homebrew Competition (AFC 2000) to select the QUAFF representative. The highest scoring entry in the lambic category will be sent on as the QUAFF representative. Two bottles are needed for AFC2000. The QUAFF winner will need to provide two additional bottles. (If the QUAFF winner is not the winner of the AFC2000 lambic category, then only one additional bottle will be needed, provided we can locate the second bottle following AFC2000.)

With the new BJCP/AHA guidelines, lambics have been combined with Belgian sour ales (i.e., Flanders red ale and Oud Bruin). I am not sure if this Club-Only competition will include just lambics, or also the other sour ales. - Greg

2000 Club-Only Competition Standings

	Total Points	Points from last contest	Total Beers Entered
1. Tyce Heldenbrand	15	7	3
2. Roger Wammack	9	0	2
3. Peter Zien	9	1	5
4. Harold Gulbransen	6	4	4
5. Greg and Liz Lorton	4	2	2
4. Chris Toth	2	0	2
7. Dan Sherman	1	0	2
7. Jim Howard	1	0	1
7. Duane Bonderson	1	0	1

7th Annual America's Finest City Homebrew Competition Approaches

As of press time, AFC2000 is four weeks away. The entry window opens on Monday, February 15. Entries (two bottles per entry) can be delivered to AleSmith Brewing or your local homebrew shop between the 15th and Friday, February 26. Entry forms can be found at your local homebrew shop, should be at the meeting, or if you ask Peter Zien real nicely, he might send some to you.

We are also looking for judges and stewards. If you are a BJCP judge, you have been or will be getting the hard sell. If you'd like to steward, this is a great opportunity to see a homebrew contest in action, and a chance to taste some good beers.

Improving Extract Beers

By Sandy James

The following notes are reprinted from Sandy James handout from the January meeting. (Shamelessly gleaned from various internet sites, articles and my good buddy Gordon Olson.)

- 1) Listen to the advice of other homebrewers
- 2) **Keep a complete notebook.** Describe your recipes and procedures for each batch. Go back to your notes and decide what went well and what went wrong.
- 3) **Be as sanitary as possible.**
- 4) **Boil your water,** to drive off the chlorine, before adding extracts.
- 5) **Turn off the heat when adding extracts.** You can also pre-mix extracts with equal parts boiling water before adding them to the brewpot.
- 6) **Boil your wort.** Boiling for 90 minutes is better than 30 minutes. You get better hop utilization and get rid of DMS.
- 7) **Boil as much of the batch as possible.** Boiling 5 gallons is better than boiling 3. You will have less caramelization and better hop extraction with a more dilute wort.
- 8) **Get a bigger kettle.**
- 9) **Eliminate the dreaded boilover!** Boilover usually because proteins coagulate and form a sticky film as the wort comes to a boil. This film blows into a giant wort bubble when steam is released at the onset of the boil. To help prevent this wort bubble from forming:
 - Skim off the thick, creamy protein head that forms on top of the wort as it reaches boiling temperature.
 - Throw a few hops into the wort before it comes to a boil.
 - Use a "pot minder"
- 10) **Use refined sugars only at bottling time,** 0.5 to 1 cup per 5 gallons. Ignore recipes that call for sugar, or substitute dry malt for sugar.
- 11) **Try different extracts.**
- 12) **Avoid straight extract recipes.**
- 13) **Use the lightest, most neutral tasting extract you can find,** then use specialty grains for flavoring.
- 14) **Do not boil grains,** this extracts tannins from the husks. Add crushed specialty grains to cold water and heat. When it starts to boil, turn off the heat and stir. Strain off the liquid and add it to your boiling kettle.
- 15) **Use unhoppped extracts** and add your own bittering, flavoring, and aroma hops. Boil hops more than 60 minutes for bittering, 20-30 minutes for flavor, and less than 2 minutes for aroma. Boil the wort for 10 minutes before adding the bittering hops. Many proteins will coagulate and fall out of solution during the first 10 minutes of the boil. If you add hops before these proteins have a chance to coagulate, they will coat the hops and interfere with utilization.
- 16) **Use the freshest hops available.**
- 17) **Cool the wort as fast as possible,** with an ice bath, chiller, etc.
- 18) **Achieve as clear a runoff as possible** when transferring the wort from the boiler to the fermenter. You can tie a copper-wound pot scrubber around the bottom of your pick-up tube to filter the hops and prevent them from clogging the siphon hose. The Chore-Boy brand pot scrubber is a good choice because it is made of pure copper. Secure the pot scrubber to the bottom of the pick-up tube with a short piece of copper wire. Suspend the bottom of the pick-up tube just above the trub layer at the bottom of the kettle.
- 19) **Aerate the cooled wort** to promote yeast growth
 - use a sterile aquarium stone and air pump **OR**

- construct an aerator using a 12-inch piece of 3/8-inch-diameter copper tubing. One inch from the end of the copper tubing, drill a hole straight through the tubing and out the other side. Turn the tubing 90 degrees and drill another set of holes. Sterilize the tubing and insert the drilled end into the outlet end of your siphon hose. As the wort goes by the holes you drilled, it will suck air into the wort.
- 20) **Use quality yeasts.**
 - 21) **Rehydrate dry yeasts** in warm (100-105 F) water for 15 minutes, then add to your wort.
 - 22) **Make a yeast starter 24-48 hours in advance**, pitch vigorously growing yeast. (Boil 2 cups of water with 0.5 cup dry malt extract. Add the yeast when cool.)
 - 23) **Try liquid and slant cultured "pure" yeasts.** They have less contamination.
 - 24) **Ferment at the proper temperature**, 45-55F for lagers, 60-70F for ales. Avoid temperatures above 75F. If your house is too warm in the summer, put your carboy in a tub of water and place a towel or T-shirt around the carboy. It will stay several degrees cooler than room temperature. Avoid temperature fluctuations > 5 degrees.
 - 25) **Replace all the rubber parts on your keg** if it has had cola or root beer in it. If you are not sure, replace the parts anyway!
 - 26) **Ferment in glass or stainless steel.** Use a blow-off tube. If you do ferment in plastic buckets, store them properly. Refill your fermenter to the brim with a dilute solution of bleach and water (one teaspoon of bleach per gallon). Let it "pickle" until your next brew day. Rinse with boiling water. The poor reputation of plastic fermenters probably comes more from the way they are stored between brewing sessions than anything having to do with the plastic itself.
 - 27) **Use a carboy handle** when moving carboys around.
 - 28) **Bottle-condition or force-carbonate your beer at room temperature** by placing it under 40 pounds of pressure or at 34° F at 13 psi for three days. Either method will give the same carbonation. Do not shake the carbon dioxide into the solution. Big "fish eye" bubbles in your brew may be the result once the beer is poured into the glass. Let the CO2 gradually dissolve into solution.
 - 29) **Quick-drain a carboy** by sticking a semi-rigid tube (low-density polyethylene tubing or copper tubing) through the neck of the carboy into the "head" space at the bottom. The tube will vent air, allowing the water to rush out without gurgling.
 - 30) **READ** to get new ideas and to follow the development of new ingredients and procedures.
 - 31) **Brew beers you like**, not what your friends or some official "judge" likes. Expand your tastes by drinking MORE!
 - 32) **Brew two batches of beer at once.** The hardest part of any job is getting started, so once started, why not brew two batches of beer instead of just one?
 - 33) **Consult all-grain recipes.** Most five-gallon all-grain recipes call for 8 to 10 pounds of pale malt, a variety of specialty grains (e.g. crystal malt for amber ales, chocolate malt for dark ales), and fresh or pelletized hops. Substitute two cans of your favorite light malt extract for the pale malt. Boost the wort gravity by adding small amounts of dried malt extract. Grind the specialty malts. Place them in a mesh bag and submerge in the water as it comes to a boil. Pseudo-sparge by dipping them in and out of the water several times. Remove them once the water hits 180° F to avoid extracting excessive tannins. Bring the "malt tea" to a boil. Add the extract and proceed with hop additions per the recipe.

A side benefit of this technique is that you only have to buy one kind of malt extract. Therefore, you can buy in bulk or case lots and get a reduced price.

- 34) **Attend club meetings** to discuss your beers and possible problems.

QUAFF News

Temecula Camping

Randy Barnes, QUAFF's perennial camp counselor, has reserved spots for the Tenth Annual Southern California Homebrew Festival held at Lake Skinner. The festival is scheduled for Saturday, May 6. Call Randy for details at his brand-new cell phone (858-663-0305).

Daytime E-mail

If you need to get a hold of me by e-mail, my new daytime e-mail address is lortonga@efdswnavfac.navy.mil. My home e-mail address (glorton@cts.com) still works, is checked almost every day (and often several times a day), and is better for routine, non-time-critical stuff. I have started working with the Navy (through a contractor) on environmental projects that will have me traveling up to the Bay Area every few weeks (and checking out brewpubs).

A Call to Arms!!

Bob MacKay forwarded this to me via e-mail. It reportedly is taken from a recent issue of Forbes magazine. - Greg

A herd of buffalo can only move as fast as the slowest buffalo, and when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole is maintained or even improved by the regular culling of the weakest members.

In much the same way, the human brain can operate only as fast as the slowest brain cells through which the electrical signals pass. Recent epidemiological studies have shown that while excessive intake of alcohol kills off brain cells, it attacks the slowest and weakest brain cells first.

Thus, regular consumption of beer helps eliminate the weaker cells, constantly making the brain a faster and more efficient machine. The result of this in-depth study verifies and validates the causal link between all-weekend parties and job related performance. It also explains why, after a few short years of leaving a university and getting married, most professionals cannot keep up with the performance of the new graduates.

Only those few that stick to the strict regimen of voracious alcoholic consumption can maintain the intellectual levels that they achieve during their college years.

So, this is a call to arms. As our country is losing its technological edge, we must not shudder in our homes. Get back into the bars. Quaff that pint. Your company and country need you to be at your peak, and you shouldn't deny yourself the career that you could have. Take life by the bottle and be all that you can be.

Thanks to Sandy, Bob, John, Tyce, and Harold for your contributions!

THE SAN DIEGO BREWING SCENE

Brewpubs

Callahan's Pub and Brewery (858) 578-7892
8280A Mira Mesa Boulevard (Mira Mesa Mall)

Coronado Brewing Company (619) 437-4452
170 Orange Avenue (Coronado)

Del Mar Stuff Pizza Café & Restaurant (858) 481-7883
12840 Carmel Country Road (Carmel Valley) Tom Nickel

Dino & Luigi's Stuff Pizza (858) 592-7883
10155 Rancho Carmel Drive (Carmel Mountain Ranch)

Gordon Biersch (619) 688-1120
5010 Mission Center Road (Mission Valley)

Hang Ten Brewing closed
310 5th Avenue (Gaslamp Quarter)

Hops! Bistro & Brewery (858) 587-6677
4353 La Jolla Village Drive (UTC) Chris Leonard

Karl Strauss Brewery Gardens (858) 587-2739
9675 Scranton Road (Sorrento Valley)

Karl Strauss Old Columbia Brewery (619) 234-2739
1157 Columbia Street (Downtown)

Karl Strauss Brewery & Grill (858) 551-2739
1044 Wall Street (La Jolla)

La Jolla Brewing Company closed
7536 Fay Street (La Jolla)

Pizza Port/Carlsbad Brewery (760) 720-7007
571 Carlsbad Village Drive (Carlsbad) Kirk McHale

Pizza Port/Solana Beach Brewery (858) 481-7332
135 N. Highway 101 (Solana Beach) Tomme Arthur

Rock Bottom (858) 450-9277
8980 Villa La Jolla Drive (La Jolla)

Rock Bottom (619) 231-7000
401 G Street (Gaslamp Quarter)

San Diego Brewing Company (619) 284-2739
10450 Friars Road (Mission Gorge)

San Marcos Brewery & Grill (760) 471-0050
1080 W. San Marcos Boulevard Dave Nutley

Sports City Café and Brewery (858) 450-3463
8657 Villa La Jolla Drive

Terrific Pacific Brewery & Grill (619) 270-3596
721 Grand Avenue (Pacific Beach)

What's new? Call Greg at (760) 635-0528 (or e-mail to glorton@cts.com) with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news. 2/2000

Microbreweries

AleSmith Brewing Company (858) 549-9888
9368 Cabot Drive (Miramar) www.alesmith.com
Brewers: Skip and Tod *AleSmith ESB, Golden Anvil, Nautical Nut Brown, and rotating specials*

Stone Brewing Company (760) 471-4999
155 Mata Way, Suite 104 (San Marcos) www.stonebrew.com
Brewer: Steve Wagner *Stone Pale Ale, Lee's Mild, Smoked Porter, Arrogant Bastard Ale*

Ballast Point Brewing Company (619) 298-2337
5401 Linda Vista Road, Suite 409 www.ballastpoint.com
Brewer: Peter A'Hearn, Yuseff Cherney, and Colby Chandler *Yellowtail Pale Ale, Copper Ale, Big Eye IPA, Black Marlin Porter*

La Jolla Brewing Company (619) 692-1009
1795 Hancock Street (Mission Brewery Plaza)
Brewer: Ben Frymark

Brew-On-Premises

Murphy's Custom Brewing (619) 274-9696
2640 Financial Court (Rose Canyon)

Homebrew Ingredient Suppliers

White Labs - Pure Brewer's Yeasts (858) 693-3441
7564 Trade Street, San Diego 92126 www.whitelabs.com

Homebrewing Suppliers

American Home Brewing Supply (858) 450-9746
11404 Sorrento Valley Road, Suite 103, San Diego 92121

Beer Crafts (760) 591-9991
843 W. San Marcos Blvd., San Marcos 92069 www.beercrafts.com

Beer and Wine Crafts (619) 447-9191
460 Fletcher Parkway, El Cajon 92020

Home Brew Mart (619) 295-2337
5401 Linda Vista Road, Suite 406, San Diego 92110 www.homebrewmart.com

Beer Stores

Beverages, & more!
8410 Center Drive (La Mesa) (619) 461-6230
212 N. El Camino Real (Encinitas) (760) 943-6631
11475 Carmel Mountain Road (858) 673-3892

Mesa Liquor and Wine Company (619) 279-5292
4919 Convoy Street (Kearny Mesa)

Iowa Meat Farms (619) 281-5766
6041 Mission Gorge Road

Whole Foods Market (858) ???-????
8825 Villa La Jolla Drive (La Jolla)

**SUPPORT YOUR
LOCAL BREWERY**
and Homebrew Supplier

QUAFF Board

President	Peter Zien	(858) 546-7824	pz.jdzinc@worldnet.att.net
VP/Treasurer	Harold Gulbransen	(619) 589-0987	hgulbran@aol.com
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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.

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

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

Next Meeting

7:30 PM on Tuesday, February 15

At Callahan's Pub and Brewery

8280A Mira Mesa Boulevard (Mira Mesa Mall)

San Diego