

# QUAFF

## Quality Ale and Fermentation Fraternity

September 1998

### NEXT MEETING

**Tuesday, September 15**  
**7:30 PM Sharp**  
**Callahan's Pub & Brewery**

### MEETING TOPICS

- Ciders, by Charles Hudak
- Bring Your Homebrew (especially meads and ciders)!

### Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Best of Fest	October 6	Who knows?
If It's Not Scottish	December 1	Who knows?

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

#### September

- 15 September QUAFF Meeting at Callahan's (7:30)
- 19 Barley Literates Oktoberfest Picnic Judging
- 25 San Diego Festival of Beers (6:00 PM - Midnight)
- 26 QUAFF Oktoberfest Picnic at Santee Lakes

#### October

- 6 QUAFF Board Meeting at San Diego Brewing (6:00)
- 10 Barley Literates Oktoberfest Picnic (Felicitia Park)
- 20 October QUAFF Meeting at Callahan's (7:30)

#### November

- 3 QUAFF Board Meeting at San Diego Brewing (6:00)
- 17 November QUAFF Meeting at Callahan's (7:30)

#### December

- 1 QUAFF Board Meeting at San Diego Brewing (6:00)
- 15 December QUAFF Holiday Party at AleSmith (7:30)

### In this Issue

Judging Specialty Beers	1
Last Meeting, Club News, QUAFF Picnic	2
6 <sup>th</sup> America's Finest City HBC, Local Beer News	3
Club-Only Contest, To-Do List, Other Stuff	4
San Diego Scene	5

## Judging Specialty Beers

by Greg Lorton

On August 29, Bob Whritner and I judged at the Los Angeles County Fair (along with Tyce Heldenbrand of the Brew Techs). I was assigned to the category of Specialty Beers, which included fruit and vegetable beers, herb and spice beers, and other specialty beers. This is always a challenging group of beers, but the LA County Fair made it more so, since none of the beers were entered as classic styles (e.g., Hefeweizen or Bohemian Pilsener or Dark Mild). Therefore this was a wild and woolly category. I judged with Mark Jilg, a microbrewer from Pasadena.

Lacking a classic style as a foundation to judge a beer, the judges have to determine how the fruit (or herb or specialty ingredient) complements and balances with the beer's other attributes. According to the AHA and BJCP guidelines, the special ingredients should be obvious, and yet remain harmonious with the total flavor profile.

There were 13 beers entered in the Specialty Beer category. The first three were beers made with honey. The honey character was only distinctive in one of the three beers. The fruit beers included two strawberry beers, an apricot ale, a raspberry rye ale, and a persimmon beer. We looked forward to the persimmon beer, not having had one like this before (and only vaguely remembering what a persimmon tastes like). Unfortunately, the fruit character was not perceptible, and the foundation appeared to be an American lager. (We felt it would have done well in the American lager category, but lacking any persimmon character, it didn't score that well here.)

In the herb and spice beer category, we had a cinnamon-ginger-orange peel beer, a cinnamon-coriander-orange peel beer, a ginger beer, a "spice" beer (apparently the brewer only wrote the word "spice" for special ingredients!), and the dreaded serrano chili beer. All had distinctive contributions from the spices. The chili beer turned out to be quite the sensation at the competition. Unfortunately, the chili contribution was so hot there wasn't any balancing contribution from the rest of the beer. I like spicy food, but it was difficult for either of us to drink much of it. I literally felt heat from my mouth down my throat and esophagus. It left me craving for a cold beer! It was very reminiscent of Ed's Cave Creek Chili Beer (one of the few beers that my wife and I couldn't finish a six-pack of).

Our top beers ended up being the cinnamon-ginger-orange peel beer, the raspberry-rye, and the ginger beer. But all of the stewards, several other judges, and the organizer talked with us about their perceptions and ours of the chili beer.

# SPENT GRAINS

## Notes from the August Meeting

Notes provided by Liz Lorton and Garth Jones

Transcribed by Greg Lorton

President Tod Fitzsimmons called the meeting to order at 7:37 (precisely on time, as recorded by the official QUAFF chronometer, Randy Barnes) on August 18 in the Back Area of Callahan's Pub and Brewery in Mira Mesa. Kathy Koltavary (our niece) was a guest. (She is doing graduate work at USD in child development, and secretly was attending the meeting as a research project, but I wasn't supposed to tell anyone, so ignore that.) Two new members, Ken Janick and Jacqueline Graves joined at the meeting.

Bob Whritner reported on his visit to Mooses Tooth Brewery in Alaska. The Czech Pilsener was very good, and being a good scientist, he checked it several times to be statistically significant, and to make sure the first time wasn't a fluke. He also visited Sierra Nevada Brewing in Chico as part of his trip to the AHA convention in Portland. There were 11 beers on tap, including a rauchbier. Charles Hudak talked about Phantom Canyon Brewing in Colorado Springs, Wynkoop in Denver, and Walnut and Oasis in Boulder. Phantom Canyon was his favorite.

Erol Kilki led the feature presentation on beer judging techniques, using four of the beers entered in the Weiss is Nice Club Only competition.

The Brewer's Corner discussions began with questions on temperature control in the summer for beer and meads. This turned to a discussion about the availability of honey for meads. Charles may have some information about this at the September meeting.

### The August Beverage List

Dion Hollenbeck	American Pale Ale
Roger Wammack	ESB
Steve Przywara	Scottish Ale
Dion Hollenbeck	Mead

## Club News

### Board Nominations

Elections for the QUAFF Board will be held at the September meeting (September 15 at Callahan's). The current nominees include Tod Fitzsimmons, Garth Jones, Greg Lorton, Randy Barnes, Peter Zien, Tim Lucas, Harold Gulbransen, Charles Hudak, and Sandra James. Bob MacKay, Roger Wammack, Sean Murphy, Alex Paradez, and Jon Peterson have been suggested also. (If your names on this list and you don't want to participate, please let me know - Greg at (760) 635-0528 or glorton@cts.com).

Erol Kilki, Dion Hollenbeck, and Bob Whritner have chosen to step down from the Board, but may continue come to kibitz and to heckle as emeritus Board members.

# QUAFF Picnic

## September 26, 1998 at Santee Lakes

Mark down Saturday, September 26 for the always fun QUAFF Oktoberfest Picnic. Set-up will begin at 9:00, and we'll begin the picnic activities at 10:00. The picnic will be on the Island in Lake #5 (the regular spot!).

Once again, we'll have a homebrew contest, and **entries must be in by 11:00 AM. Be there in time if you want your beers entered!!!** The entry fee is \$2 for the first entry and \$1 for additional entries. Each entry gets a raffle ticket. Ribbons will be awarded for first, second, and third place. Tentative categories are:

1. Barley wines, old ales, and Scotch ales
2. Belgian and French ales, and lambics
3. Milds, browns, porters, and stouts
4. Bitter, pale ales, Scottish ales, and American ales
5. Amber and dark lagers, German ales, and California common
6. German and American light lagers and Pilseners
7. German wheat beers
8. Specialty, fruit, and herb/spice beers

*(Categories may be reduced if there aren't enough entries.)*

The world-famous QUAFF raffle will be held after the homebrew contest is complete. Raffle tickets are \$1 each or 7 for \$5. This is a great opportunity to replenish your stock of T-shirts, pint glasses, brewing stuff, as well as gift certificates to great brewpubs. We'll also have another celebrated dart competition!

Be sure to bring a side dish (e.g., dessert, salad, veggies), homebrew, picnic chairs, sunscreen, homebrew for contest, money for raffle tickets, designated driver, and homebrew. QUAFF will provide sausages as the main entrée.

**Directions:** From the coast or North County, take Highway 52 east to the Mast offramp. Go east and then turn right (south) onto Mast. Then 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. Then turn left onto Mission Gorge Road. After three miles, turn right onto Carlton Hills Boulevard. Go ½ mile and turn left onto Carlton Oaks Road and go ½ mile to the Park entrance.

Once inside the park, take the entrance road north (with the lakes on your left). Go past the fifth lake, circle around it, and begin driving south toward the entrance. Park at any available spot on the west side of the Lake #5. The island is reached by taking the little bridge near the playground area.

### Ciders This Month

This month Charles Hudak will talk about ciders. Apple harvest season is upon us, so now is the time to make one.

*Yours truly has once again gotten roped into teaching environmental science to aspiring business managers on Tuesday nights, so I missed the last meeting and will miss the next meeting also. Hopefully, Charles' presentation will be coming out on pay-per-view and/or video soon. - Greg*

## **6<sup>th</sup> Annual America's Finest City Homebrew Competition**

Preliminary planning has begun for the 6<sup>th</sup> Annual America's Finest City Homebrew Competition. Greg Lorton will once again organize this event, but this is the last time! Randy Barnes and Peter Zien have volunteered to be assistant organizers and one will assume the role of organizer next year (even though they don't know it yet!).

In an effort to be a little more organized this year (and to make it easier for the 7<sup>th</sup> AFCHBC organizer), seven activities and/or committees have been identified. We are soliciting support from club members to assist in these activities. These activities are:

Facilities (Where will we hold the competition? Where will we collect, process, and store entries?)

Materials (Responsible for food and beverages, judging supplies, etc. for the various steps in the competition)

Rules (Responsible for setting up the competition rules and award criteria, etc.)

Information Systems (Responsible for all of the data entry and results using the competition's database, including on-line judge and entry registration.)

Finance (Making sure we don't lose money.)

Judges and Stewards (Making sure we have enough judges and stewards for the judging days.)

Forms and Entries (Responsible for the paperwork and for entry processing activities.)

This is a big QUAFF event, and it requires the efforts of a lot of people. Significant participants in this effort will receive BJCP staff points (in addition to judging or stewarding points). If you are interested in participating, please call Greg Lorton at (760) 635-0528 or e-mail to [glorton@cts.com](mailto:glorton@cts.com).

## **Local Beer News**

### ***AleSmith Releases Evil Dead Red***

The award-winning brewers at AleSmith Brewing Company have been busy concocting their new seasonal specialty for autumn, *Evil Dead Red*. This special auburn-colored brew will only be available from Labor Day until Halloween, and only at a few select establishments in San Diego County.

This West Coast Red Ale is made from a hand-selected variety of the finest imported and domestic malts and hops. It has a complex sweet caramel maltiness balanced by just the right amount of hop bitterness. An enticing hop flavor and an intense hop aroma round out this rich, full-bodied ale. The starting and finishing gravities are 1.060 and 1.017, respectively.

Evil Dead Red is a perfect beer for when the days are growing shorter and the nights are getting cooler. Ask for it whenever you are feeling a little bit evil. For more information, call AleSmith at 549-9888.

## **San Diego Brewers Guild**

The San Diego Brewers Guild held their first Supporting Member meeting on Saturday, August 29, at Stone Brewing in San Marcos. As part of this meeting, Steve Wagner of Stone presented and discussed his extra hoppy IPA (Stone's 2<sup>nd</sup> Anniversary IPA). Tommie Arthur of Pizza Port presented and discussed his Belgian Ale (Double Overhead Abbey Ale). Andy Schwartz of Stuft Pizza presented and discussed his Scotch ale. And Jack Ridley (Society of Barley Engineers) presented and discussed his apricot and berry wheat.

Homebrewers can become supporting members and attend these San Diego Brewers Guild meetings by giving \$10 to the San Diego Brewers Guild. For the \$10, homebrewers will receive an attractive T-shirt, and will be notified of upcoming Guild events. Stay tuned for details. For more information, including information on joining, call Greg Koch of Stone Brewing at (760) 471-4999.

## **San Diego Festival of Beers**

September 25th - San Diego Festival of Beers: The 4<sup>th</sup> Annual San Diego Festival of Beers will be held in downtown San Diego (next to Karl Strauss Brewery & Grill) on Friday, September 25, 1998 from 6pm until midnight. There will be around 50 breweries represented, live entertainment and the world's largest Barbecue grill will be cooking up Johnsonville Sausages. The event cost is \$15 and you may need to buy some extra tasting tickets. This is a true fund-raising event put on by San Diego Professionals against Cancer (SDPAC). For further information call 619.672.3972 or e-mail [doc@adnc.com](mailto:doc@adnc.com). Submitted by Tod Fitzsimmons.

## **Stone Brewing is Two Years Old**

Stone Brewing celebrated their second anniversary with a major party on Saturday, August 8 at their brewery in San Marcos. The event drew an estimated 2,300 people, and featured Stone Pale Ale, Stone Smoked Porter, and a special mega-hopped Stone 2<sup>nd</sup> Anniversary IPA brewed especially for the party. There was also complimentary artisan bread and cheesecake, as well as a collection of classic cars and motorcycles. As party of the celebration there was a charity fund-raiser for the Surfrider Foundation, pulling in \$2,000 in donations.

By the time you read this, there may or may not be some commemorative T-shirts and pint glasses left. Stone is offering a special package of a T-shirt, pint glass, and 22-oz bottle of Stone 2<sup>nd</sup> Anniversary IPA for \$15. The brewery is located at 155 Mata Way in San Marcos.

### **FUTURE MEETING TOPICS**

September	Ciders
October	Brewing Holiday Beers
November	Do's and Don'ts for Competitions
December	Annual Holiday Party

# Club-Only Contests

## Best of Fest

With Harold Gulbransen winning first in QUAFF's inaugural Club-Only Year-Long Competition, and Greg & Liz Lorton taking second, Peter Zien taking third, and Tod Fitzsimmons and Jon Peterson earning honorable mentions, we now turn our attention to the new year.

Best of Fest is the next competition. In their inimitable style, the AHA is once again waiting till the last minute to tell us when and where the competition will be. We're guessing that it will be held in mid-October, and are assuming that if we receive entries by the Board meeting that this will be in time for the contest. If you plan on entering in this contest, let Tod Fitzsimmons, Peter Zien, or me (Greg Lorton) know, so we can update you if entry details (i.e., entry deadlines) change.

Best of Fest covers AHA category 17. The two substyles in this category are Vienna (17a) and Märzen/Oktoberfest (17b).

### Final 1998 Club-Only Competition Standings

	Points from final contest	Total Points	Total Beers Brewed
1. Harold Gulbransen	8	25	12
2. Greg and Liz Lorton	3	20	11
3. Peter Zien	5	19	11
4. Tod Fitzsimmons	4	18	10
5. Jon Peterson	3	8	4
6. Bob MacKay	-	2	2
Pat McIlhenney	1	2	2
8. Bob Whritner	-	1	1
Garth Jones	-	1	1
Charles Hudak	-	1	1
Randy Barnes	1	1	1
David Adkins	1	1	1
Rick Steele	1	1	1

## Brewing To-Do List

- The QUAFF Oktoberfest picnic is two weeks away. Are you ready?
- **Best of Fest** is the October Club-Only Competition. This contest covers AHA category 17 (Vienna and Märzen/Oktoberfest). No details yet from the AHA.
- Now is the time to start thinking about your **Holiday Brew**. The October meeting will focus on Holiday beers, but if you're going to make a big one, you might want to start soon to allow it to age for the QUAFF Holiday Party on December 15.
- **If It's Not Scottish** is the December Club-Only Competition. This contest includes AHA category 8 (Scottish Light ale, Scottish Heavy Ale, and Scottish Export), and category 10b (Scotch Ale). No details yet from the AHA.

## 5th Annual Queen of Beer Competition

Ladies (and NOT gentlemen) Fire up those Kettles!

Competition Announcement: The Hangtown Association of Zymurgy Enthusiasts (H.A.Z.E.) of Placerville, California is pleased to announce the Fifth Annual Queen of Beer Women Only Homebrew competition. This event is sanctioned by the American Homebrewers Association and will be judged by BJCP judges.

Eligibility - The Queen of Beer Women's Homebrew Competition is open to all non-commercial, home brewed beers, meads and ciders produced by persons of the female gender (drag queens are NOT eligible). Beers produced by or with the assistance of persons of the male gender are NOT eligible. "Assistance" is defined as: coaching during the brewing process, measuring ingredients, performing chemical reaction and/or timing calculations, racking, bottling or in any other way manipulating wort or fermented product. Lifting of heavy equipment or full brewing vessels, milling of grain, and operation of a capper device ARE permitted. Female competition judges are eligible and encouraged to enter in categories other than those they will be judging.

Summary of entry information: Entries are \$5 each and should be mailed to Jack Russell Brewing Co., 2380 Larsen Drive, Camino, CA 95709 between September 16 and 26, 1998. Final judging will be held October 10, 1998 at the Brewery. Entry forms, style sheets and competition details will be available very soon at our web site: <http://haze.innecite.com>.

Competition coordinators: Nora Seeley ([nseeley@level1.com](mailto:nseeley@level1.com)) and Beth Zangari ([zangari@ns.net](mailto:zangari@ns.net)) can provide additional information and are both registering judges for the competition.

*Liz Lorton won the Blue Ribbon for Belgian and French ales at last year's Queen of Beer!*

## Upcoming Homebrew Competitions

Several homebrew competitions are coming up soon. The entry deadline has passed for the **Barley Literate's Oktoberfest Picnic** in Escondido, but the picnic will be on Saturday, October 10. The beer judging, which is held separately from their picnic, will be held on Saturday, September 19.

The **Farmers Fair Homebrew Contest** will be held on Saturday, October 18, at Lake Perris. Entries are due by October 1 with a \$5 per entry fee. For questions, contact Bill Satmary at (909) 767-0950 or (800) 741-8387 x1726, or [satmary@pe.net](mailto:satmary@pe.net), or visit the website at [www.pe.net/~satmary](http://www.pe.net/~satmary) (Temecula Valley Homebrew Association).

The **Pacific Brewers Cup** at the Rock Bottom in Long Beach will be held on Saturday, October 24. Entries are due by October 16 with a \$5/entry fee. For more information, contact Robert Wise at (526) 425-4477 (home) or (526) 435-6188 (work), or e-mail at [NOBUDDRKHB@AOL.COM](mailto:NOBUDDRKHB@AOL.COM), or visit the contest website at <http://mozart.andinator.com/PacCup98>.

All of these contests are looking for BJCP judges!

## BJCP Exam in Riverside

Are you kicking yourself because you missed the San Diego BJCP exam last May? Well John Oliver of Temecula is organizing a BJCP exam in Riverside on Sunday, October 18. (This is the day after the Farmers Fair Homebrew Contest at Lake Perris.) For more information, or to sign up, call John at (909) 682-5765.

# THE SAN DIEGO BREWING SCENE

## BREW PUBS

<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>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> Villa La Jolla and La Jolla Village Drive (La Jolla)	<b>???-????</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>
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*What's new? Call Greg or Liz Lorton at (760) 943-8280 with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news.*

9/98

## 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>ESB, Golden Anvil, 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	<b>298-2337</b> <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> 5553 Kearny Villa Road Brewer: Josh Lippitt	<b>278-2739</b> <i>Extra Pale Ale, Brown Ale Golden Ale</i>

## HOMEBREWING SUPPLIERS

<b>American Homebrewing 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>
<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>
<b>U of Brew</b> 9420 Activity Road, Suite A, San Diego 92126 <a href="http://keyinfo.com/beer/UofBrew/">http://keyinfo.com/beer/UofBrew/</a>	<b>578-9405</b>

## 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>

**SUPPORT YOUR  
LOCAL BREWERY**  
*and Supply Shop*

## **QUAFF Board**

<b>President</b>	<b>Tod Fitzsimmons</b>	<b>536-9616</b>	<b>quaff1@pipeline.com</b>
<b>Vice President</b>	<b>Erol Kilki</b>	<b>464-1133</b>	<b>kilki@flash.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>Randy Barnes</b>	<b>584-6963</b>	<b>rbarnes@sdccd.cc.ca.us</b>
<b>Activities</b>	<b>Peter Zien</b>	<b>546-7824</b>	
<b>Activities</b>	<b>Tim Lucas</b>	<b>274-4491</b>	<b>tlucas@abac.com</b>
<b>Zymologist</b>	<b>Bob Whritner</b>	<b>(760) 648-7010</b>	<b>whbob@arcane.ucsd.edu</b>
<b>Gadget Guy</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>

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

*Next Meeting at*  
***Callahan's Pub & Brewery***  
***8280-A Mira Mesa Blvd.***  
***(Mira Mesa Mall)***  
***7:30 PM on***  
***Tuesday, September 15***