



Quality Ale and Fermentation Fraternity

November 1999

NEXT MEETING

Tuesday, November 16

7:30 PM at Callahan's

MEETING TOPICS

- Homebrew Competitions, by Greg Lorton
- Bring Your Homebrew

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Scotch/Old Ales	November 16	December 4
Barley Wines	January 18	January 31
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

November

- 10 QUAFF Beer University #9 at Rock Bottom (6:00)
- 16 QUAFF Monthly 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 3rd Annual Strong Ale Festival - Pizza Port Carlsbad
- 7 QUAFF Board Meeting at San Diego Brewing (6:00)
- 18 QUAFF Holiday Party at AleSmith (7:30)

January

- 4 QUAFF Board Meeting at San Diego Brewing (6:00)
- 18 QUAFF Monthly Meeting at Callahan's (7:30)
- 22 Traditional January Party

February

- 1 QUAFF Board Meeting at San Diego Brewing (6:00)
- 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)

Vienna Lager

The Vienna lager style is credited to the Austrian brewer Anton Dreher, a major brewing figure in the 19th century and a collaborator with Gabriel Sedlmyer of Munich brewing fame. Both were pioneers in the lager style of beer.

The Vienna lager is a classic amber lager, somewhat lighter in body and alcohol compared to the Oktoberfest/Märzen style. Otherwise, the styles are very close, although the Oktoberfest is frequently regarded as a bit more malty.

A light toasty malt aroma characterizes the Vienna style and flavor derived from the use of Vienna malt. This malt also contributes the reddish amber to light brown color. The malt and hop characters are evenly balanced, with the malt preferably providing the initial impression, followed by a hop finish.

Because of the moderate color contribution of the Vienna malt, this style can tolerate the use of moderately hard water, particularly carbonates. This makes this style reasonably suitable for San Diego water, which has both high carbonate and high sulfate hardness.

A classic trick question for the BJCP types is to name a classic example of the Vienna style. Since this style is all but extinct in its hometown of Vienna, Austria, the most notable commercial examples are Dos Equis and Negra Modelo, both of Mexico. The tie between Austria and Mexico dates back to the times of Emperor Maximilian of Mexico, who was given power to rule Mexico by the French in 1864. Maximilian was originally the Archduke of Austria. A large number of Austrians (as well as Germans) migrated to Mexico, including brewers, thus establishing the style in Mexico.

The style has become popular with some microbreweries and brewpubs, although not quite as popular as the Oktoberfest style.

	OG	IBUs	Color (SRM)
Vienna	1.046-52	18-30	8-12
Oktoberfest/Märzen	1.050-64	20-30	7-14

In this Issue

Vienna Lager	1
Last Meeting, To-Do List, QUAFF News	2
Competition Stuff, Club-Only, BJCP Class and Exam	3
QUAFF Supporters, Classic Beer Styles	4
San Diego Scene	5

SPENT GRAINS

Notes from the October Meeting

by Greg Lorton

The October meeting was promptly called to order by Peter Zien at 7:39 at Callahan's on Tuesday, the October 19th. A number of guests attended the meeting including Bill and Jim (we keep forgetting to ask last names!) and Dana Edgell. Several guests who visited the meeting last month returned again and joined, including Gary Yerkes, and Steve and Carol Lord. Welcome!

Harold Gulbransen reported on a trip up to Northern California. He (and his family) stopped at Calistoga Inn, Anderson Valley Brewing in Boonville, Lost Coast in Eureka, North Coast in Fort Bragg, San Francisco Brewing, and Steelhead (Burlingame?). North Coast was his favorite. Chris Toth made a recent trip to New Orleans. His beer conquests included the Crescent City Brewpub, Abita Amber (available practically everywhere there), and Acadia Brewing.

Several members brought some microbrewed beers to share at the meeting. Bob Whritner brought a Rogue Buckwheat ale, and Steve and Carol Lord brought an imperial stout and a pale ale from Mt. St. Helena Brewing. Harold had an Anniversary Ale from North Coast Brewing.

Status reports were given for both the upcoming holiday parties and the Strong Ale Homebrew Competition.

Harold gave the feature presentation on smoked beers and holiday beers. In what has become a tradition, Harold's presentation coincided with exciting post-season major league baseball play-offs.

October Homebrew List

Roger Wammack	Extra Special Bitter
Harold Gulbransen	Smoked Porter
Harold Gulbransen	Bamberg Rauchbier
Peter Zien	Texas Brown Ale

Homebrew Competitions at the November Meeting

Greg Lorton will talk about all the fun and benefits that can be yours by entering your homebrew in competitions. As we've added a number of new BJCP judges, we've also increased the number of competitions that we are involved in. Join us at Callahan's on Tuesday, October 19 at 7:30 in the back area.

European Vacation Postponed till January

Bob Whritner is scheduled for hip replacement surgery on Monday, November 15. Since Bob was originally supposed to present with Rich Link about their recent trip to Belgium and Germany at the November meeting, they have agreed to reschedule for the January meeting (January 19).

Dues

for 2000 will be due soon. Avoid the rush, and write a check for \$20 payable to Harold Gulbransen.

FUTURE MEETING TOPICS

November	Homebrew Competitions
December	Holiday Party
January	European Vacation
February	German Ales

Brewing To-Do List

- Your entries for the **Strong Ale Homebrew Competition**, should pretty much be ready by now. The Strong Ale Homebrew Competition will be held in conjunction with the Strong Ale Festival. The judging is planned for November 27. They can be delivered up until November 19 to the Stuft Pizza in Del Mar.
- For December, the Club-Only Competition is **Winter Warmer**. This covers AHA category 10 (English Old Ale and Scotch Ale). Hopefully, yours is aging right now!
- 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.
- It's time to start planning for the **7th Annual America's Finest City Homebrew Competition**, also referred to as **AFC2000**. Judging is planned for March 4, 2000.
- **Lambics** will be the March Club-Only competition. These beers can use some aging also. Of course, if you're going to make an authentic gueuze, you need a couple of years. Or you could just cut corners and throw in some lactic acid. ☺

QUAFF News

QUAFF Camp-Out

The 5th official QUAFF camp-out on November 5 through 7 was another rousing success. The weather apparently was rather warm early Saturday at Palm Canyon Campground at Anza-Borrego Desert State Park, but cloud cover kept it moderate in both the days and nights. Attending this year was QUAFF camp counselor Randy Barnes, Gary Yerkes, Peter Zien, the Bixbys, Sandy James and Chad, the Toth family, the Majors, Bob and Linda MacKay, the Boro family, and the Lorton family. The highlight this year was that Randy's main entrée was edible. A number of homebrewed beers and meads also highlighted the event, plus some AleSmith and Stone brews.

Local Beer News

Other Upcoming Beer Competitions

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 now being accepted at the Del Mar Stuff Pizza up until 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) up and running. (Thanks, Harold!!!) Online entries and judge registrations can be done at this site. As of November 9, 19 online entries had already been entered into the web site.

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

Harold Gulbransen hefeweizen grabbed Best of Show honors for the 2nd Annual Barley Literates Oktoberfest Homebrew Competition, held at the Stone Brewing Company on October 16. Best of Show Runner-up went to Greg and Liz Lorton for their vanilla framboise lambic.

Of the 22 entries from 4 QUAFFsters, 15 took medals. Peter Zien took a first with his Scottish export, two seconds with a traditional bock and a smoked barley wine, and four thirds with an American brown, an English pale ale, a robust porter, and a coconut porter. Tyce Heldenbrand took a second with his framboise lambic and a third with his Berliner weisse. In addition to his weizen, Harold took a third with his smoked porter. In addition to their lambic, Greg and Liz Lorton took three seconds with their dry stout, hefeweizen, and hazelnut coffee stout.

In addition to 22 entries, QUAFF provided the large majority of the judges for this competition, including Peter, Tyce, Randy Barnes, Tod Fitzsimmons, Skip Virgilio, Tom Nickel, Erol Kilki, and Greg Lorton. Randy, Erol, and Tyce were also Best of Show judges.

Club-Only Contests

Winter Warmer

English old ales and Strong Scotch ales are the theme of the Winter Warmer December Club-Only competition. Entries are due at the November monthly meeting. Judging will most likely take place following the BJCP exam or the entry processing for the Strong Ale Homebrew Competition, both scheduled for November 20.

Barleywine

The first Club-Only competition of 2000 will be **My Barley Doesn't Whine**. The contest is sponsored by the Rillito Creek Homebrew Club of Tucson, and is one of the first Club-Only competitions to have its own web site. Check it out at www.goodnet.com/~eb21571/bwhome.htm. Entries are due to QUAFF by the January monthly meeting (January 18), and judging will be held sometime around February 6. The Rillito Creek club has promised to post the results shortly after the judging, in stark contrast to some of the recent Club-Only contests that have taken weeks to get the results out.

The barleywine category includes American-style barleywine and English-style barleywine. This contest will be the first to use the new BJCP style guidelines.

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

BJCP Class and Exam

by Greg Lorton

The third occasional QUAFF Beer University is wrapping up, now focusing on the BJCP exam to be held on November 20, beginning at 10:00 AM at AleSmith Brewing. Chancellor Peter Zien expects 15 to 20 people to take the BJCP exam, which would be a record number. The last two classes will be held on November 10 and November 17 (Wednesdays) at the Rock Bottom Brewery in La Jolla, beginning at 6:00 and usually going to 9:00.

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

Support *QUAFF* Supporters

Thanks are once again due to the businesses that have supported two of *QUAFF*'s most recent adventures, the *QUAFF* picnic and the pub crawl.

AleSmith Brewing Company
American Home Brewing Supply
Ballast Point Brewing
Beer and Wine Crafts (El Cajon)
Callahan's Pub and Brewery
Coronado Brewing Company
Del Mar Stuft Pizza
Gordon Biersch
Hang Ten Brewing
Home Brew Mart
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

We are eternally grateful to their support. Of particular note are (1) **AleSmith's** continuing support and contributions as the unofficial club host, and the tremendous hospitality of **Gordon Biersch** during the pub crawl. If you weren't aware of it, Gordon Biersch donated **all** of the beer and food we consumed at our stop there on the pub crawl.

Classic Beer Styles – Part 1

Do you brew to style guidelines? Have you wondered what your beer should taste like compared with the classic for the style? Here's the first of what the BJCP has listed as standards of the classic styles in the new 1999 style guidelines. (Note that some of these beers may not be readily available locally! Also, some of these beers may not travel well!) More to come!

American Lager

American Light/Standard/Premium Lager: Budweiser, Molson Golden, Kirin, Corona, Fosters (standard); Michelob (premium); Bud Light, Miller Lite (light).
American Dark Lager: Michelob Dark, Lowenbrau Dark, Beck's Dark, St Pauli Girl Dark.
Classic American Pilsner: None

European Pale Lager

Bohemian Pilsner: Pilsner Urquell, Gambrinus Pilsner, Budweiser Budvar, Staropramen.
Northern German Pilsner: Bitburger, Kulmbacher Moenchshof Pils, Jever Pils, Holsten Pils, Paulaner Premium Lager.
Dortmund Export: DAB Export, Dortmunder Union Export, Kronen Export, Saratoga Lager.
Münchner Helles: Hacker Pschorr Munich Edelhell, Spaten Premium Lager.

Light Ale

Blond Ale: Catamount Gold, Goose Island Blonde, Bridgeport Pintail Ale.
American Wheat: Otter Creek Summer Wheat, Anchor Wheat, Boulevard Wheat, Pyramid Hefe-Weizen.
Cream Ale: Genesee Cream Ale, Little Kings Cream Ale.

Bitter & English Pale Ale

Ordinary Bitter: Henley's Brakspear Bitter, Boddington's Pub Draught, Thomas Hardy Country Bitter, Young's Bitter, Fuller's Chiswick Bitter.
Special or Best Bitter: Young's Ramrod, Fuller's London Pride, Adnam's Suffolk Extra, Timothy Taylor Landlord, Shepherd Neame Masterbrew Bitter, Goose Island Honkers Ale, Spanish Peaks Black Dog Ale, Nor'Wester Best Bitter.
Strong Bitter/English Pale Ale: Fullers ESB, Bateman's XXXB, Young's Strong Export Bitter (sold in the US as Young's Special London Ale), Ushers 1824 Particular Ale, Oasis ESB, Big Time ESB, Shepherd Neame Bishop's Finger, Fullers 1845, bottled Bass Ale, Whitbread, Royal Oak, Shepherd Neame Spitfire.

Scottish Ales

Light 60/-: Belhaven 60/-, Caledonian 60/-, Maclay 60/- Light, Highland Dark Light (HDL).
Heavy 70/-: Orkney Raven Ale, Greenmantle Ale, Borge Heavy Ale, Waverly Ale 70/-, Highland Heavy, Belhaven 70/-, Caledonian 70/-, Maclay 70/-, McEwans 70/- (also sold as Younger's Scotch Ale and Tartan Special).
Export 80/-: Orkney Dark Island, Harviestown 80/-, Sherlock's Home Piper's Pride, Greenmantle 80/- Export, Arrol's 80/-, Highland Severe, Younger's No. 3, McEwan's 80/- (despite the "India Pale Ale" on the label), Arrol's 80/-, Belhaven 80/- (Belhaven Scottish Ale in the US), Caledonian 80/- Export Ale (Caledonian Amber Ale in the US), Maclay Scotch Ale, Maclay 80/- Export (Maclay 80 Shilling Export Ale in the US).

American Pale Ales

American Pale Ale: Sierra Nevada Pale Ale, Summit Pale Ale, Great Lakes Burning River Pale Ale.
American Amber Ale: Big Time Atlas Amber, Bell's Amber, Mendocino Red Tail Ale, Rhino Chaser's American Amber Ale, St. Rogue Red Ale, North Coast Red Seal Ale.
California Common Beer: Anchor Steam, Old Dominion Victory Amber.

India Pale Ale: Anchor Liberty Ale, Sierra Nevada Celebration Ale, Brooklyn East India Pale Ale, Tupper's Hop Pocket, Great Lakes Commodore Perry IPA, Samuel Smith's India Ale, Fuller's IPA, Highfalls IPA, Victory Hopdevil, Three Floyds Alpha King.

Kölsch & Altbier

Kölsch-Style Ale: Available in Köln only: Malzmühle, Hellers, PJFrüh, Pfäffgen, Sion, Küppers. In the US: Hollywood Blonde.
Düsseldorf Altbier: Zum Uerige, Zum Schlüssel, Im Fuchschen, Widmer Ur-Alt, Schumacher.
Northern German Altbier: DAB Dark, Diebels Alt, Alaskan Amber, Grolsch Autumn Amber.

German Amber Lager

Oktoberfest/Märzen: Spaten Ur-Märzen, Ayinger Oktoberfest-Märzen, Paulaner Oktoberfest, Wuerzburger Oktoberfest, Hacker-Pschorr Oktoberfest.
Vienna Lager: Negra Modelo, Portland Lager, 150 Jahre, Augsburger Red, Leinenkugel Red.

Brown Ale

Mild: Brain's Dark, Banks's Mild, Highgate Mild, Fuller's Hock, McMullin AK, Robinson's Best Mild.
Northern English Brown Ale Newcastle Brown Ale, Samuel Smith Nut Brown Ale, Adnams' Nut Brown Ale.
Southern English Brown Ale: Mann's Brown Ale, Oregon Nut Brown Ale.
American Brown Ale: Pete's Wicked Ale, Brooklyn Brown Ale, Hart's Pacific Crest Ale, Smuttynose Old Brown Dog, Il Vicino Tenderfoot Brown, Shipyard Moose Brown.

THE SAN DIEGO BREWING SCENE

Brewpubs

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

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

Brew-On-Premises

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

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

American Home Brewing Supply 11404 Sorrento Valley Road, Suite 103, San Diego 92121	(858) 450-9746
Beer Crafts 843 W. San Marcos Blvd., San Marcos 92069	(760) 591-9991 www.beercrafts.com
Beer and Wine Crafts 460 Fletcher Parkway, El Cajon 92020	(619) 447-9191
Home Brew Mart 5401 Linda Vista Road, Suite 406, San Diego 92110	(619) 295-2337 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 4919 Convoy Street (Kearny Mesa)	(619) 279-5292
Iowa Meat Farms 6041 Mission Gorge Road	(619) 281-5766
Whole Foods Market 8825 Villa La Jolla Drive (La Jolla)	(858) ???-????

QUAFF Board

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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 Ducla 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 Ducla Lane
Carlsbad, CA 92009

Next Meeting
7:30 PM on Tuesday, November 16
At Callahan's Pub and Brewery
8280 A Mira Mesa Boulevard
San Diego