



QUAFF

QUALITY ALE AND FERMENTATION FRATERNITY

August 1997

NEXT MEETING
Tuesday, August 19
7:30 PM Sharp
La Jolla Brewing Company

MEETING TOPICS

- Dispensing Equipment, by Jeff Majors
- Pub Crawl Decisions
- 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

August	
19	August QUAFF Meeting at La Jolla Brewing (7:30)
September	
2	QUAFF Board Meeting at San Diego Brewing (6:00)
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)
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

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Bière de Garde

Category 2 in the AHA style guidelines is "Belgian and French Ales." Of the seven subcategories, all are Belgian styles, except for 2g - Bière de Garde. Bière de Garde represents the highly individualistic "farmhouse" beers of northern France. Bière de Garde loosely translates from French to "beer to save" or "beer to lay down" (as in "to age"). (*All of my French translations are loose translations, at best.* - GL)

Although France is known for their wines, the cooler north, especially the lowlands bordering Belgium, is the home of a number of distinctive beers. This style is close to its Belgian relatives. On the other hand, the style covers a diverse range of beers.

According to the AHA guidelines, the original gravity ranges from 1.060 to 1.080, with a final gravity of 1.012 to 1.016 (well attenuated!). The style has distinctive malt flavor, but the body is only light to medium. The color range is in the amber range (8-12), the same as Vienna-style lager. These beers have medium hop bitterness and light to medium hop flavor and aroma. Most beer authorities agree that real French offerings are more diverse than the AHA guidelines would indicate.

Bière de Garde frequently will have an oaky, earthy, or musty aroma, often because the beer is frequently aged in French oak). Some examples might be thought of as a European answer to a steam beer, since they are fermented at warm temperatures with lager yeast. As the name implies, this beer usually improves with age, and commercial versions are often corked.

Although Bière de Garde is not a common style in the United States, a local beer-hunting trip may turn some up. Trader Joe's has been known to carry Jenlain. Other commercial examples include La Choulette, Bière du Ch'ti, Sainte Hildegarde, and 3 Monts. Mesa Liquor and Beverages! & more may also turn up a couple examples. However, many of the beers from small, family-owned breweries never make it this far.

And then there is that infamous BJCP question: "What is Lutece?" Answer: It's a Bière de Garde that's brewed in Paris.

SPENT GRAINS

Notes from the July Meeting

recorded by Greg Lorton

President Dion Hollenbeck officially called the meeting to order in the Back Room of La Jolla Brewing Company. This month, our guests were Dana and his wife from Wisconsin.

Bob Whritner reported on his beer adventures following his stint on a German research ship in the Arctic. Bob talked first about visiting the Mack brewery in Tromsø, Norway. Tromsø is over 200 miles north of the Arctic Circle, and the Mack Brewery has to qualify as the northernmost brewery in the world. Bob also visited the Beck's brewery in Bremen, Germany. The Beck's served in Bremen was one of the smoothest pilseners he's ever had (as opposed to the Beck's that's available here).

I talked about our visit to the newly opened Pizza Port/Carlsbad Brewery. (See the paragraph under Local Beer News on page 4.) Dion talked about his visit to the Main Street Brewery and Grill in the town of Cortez in southwestern Colorado. Erol mentioned the Live Wire tap room near the Zoo (El Cajon Boulevard and Alabama Street). The Live Wire serves 24 craft-brewed beers on tap.

Board elections will be held in September. In the mean time, the Board is looking for volunteers (and draftees!). Ted Newcomb has expressed the desire to step down from the Treasurer position, and Dion has indicated that he wants to bow out as President. The current Board consists of seven members, but there isn't anything magical about seven members.

The October pub crawl was discussed. Erol described the three options in detail, with advantages and disadvantages of each:

1. Visit the Yard House in Long Beach, and a brewpub or two on the way up and back.
2. Visit the Stuffed Sandwich in San Gabriel, and a brewpub or two on the way up and back.
3. Visit a bunch of brewpubs in Orange and L.A. counties.

After hearing Erol's descriptions, the members in attendance overwhelmingly voted for option #3. At this point member's are encouraged to suggest particular brewpubs to visit. It is expected that the trip may get as far as Pasadena before turning around. If you have a favorite brewpub, or have heard about one that we should try, please let a Board member know. As we get closer to October, the Board will be selecting a date and planning the specific itinerary.

Bob Whritner and I did the feature presentation on German Wheat Beers. This category includes four styles. Examples of three of the styles, all brewed by Erdinger in Germany, were sampled during the

presentation. These included the Hefeweizen, Dunkelweizen, and Weizenbock. Although there was no Berliner Weisse to sample, I hope to have a homebrewed version in September.

The July Beverage List

Tim Lucas	Red Ale
Peter Zien	Brown Porter
Bob Whritner	Belgian Dubbel
Harold Gulbransen	Belgian Dubbel
Horace Bixby	Bock
Randy Barnes	Dunkelweizenbock
Erol Kilki	Dunkelweizenbock

Brewing To-Do List:

- Don't forget to brew beer for the QUAFF Oktoberfest picnic. The picnic is on Saturday, September 27, so now is the time to brew your beer!
- Weiss is Nice is held in October, with entries due to QUAFF at the September QUAFF meeting (September 16) or at the October 7 Board meeting. Now is the time to brew one (or two). 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. Bitter Mania includes AHA Category 7, with English Ordinary Bitter, English Best (Special) Bitter, and English Strong (Extra Special) Bitter.

Assorted QUAFF News

The Board met on August 5 at San Diego Brewing Company. Topics included new Board candidates, retiring Board members, pub crawls, the Oktoberfest picnic on September 27, the next BJCP class and exam, and general gossip. Dion Hollenbeck, Ted Newcomb, Tod Fitzsimmons (and Kari Niebell), and Greg Lorton represented the Board. Also attending were Tim Lucas, Charles Hudak, and Bruce Smith, as well as Bill Sobieski of the Barley Engineers.

We discussed our planned pub crawl to Orange and/or LA counties in October, but decisions were postponed due to the absence of pub crawl tsar Erol Kilki. More details will be announced in the September newsletter, and reservations will be accepted at the September monthly meeting on a first-come, first-serve basis. The Barley Literates, and the Society of Barley Engineers and Foam On The Brain are planning two local pub crawls, both on August 23! See information on the Barley Literates pub crawl later in this issue.

The Oktoberfest picnic will again be held at Santee Lakes. The date is Saturday, September 27. We are looking for judges for the picnic homebrew contest. To sign up as a judge, contact the picnic king, Tod Fitzsimmons.

We are now looking for new Board candidates. Dion Hollenbeck, Ted Newcomb, and Sergio Escorza have all indicated that they intend to step down. So we are looking for at least three new candidates. For the next monthly meeting, plan to have a campaign speech or a really good reason why you can't serve, just in case someone asks.

Planning is now underway for the next BJCP class and exam. The current idea is to hold eight class sessions, followed by the exam, probably on Saturday, May 16, a week before the Memorial Day weekend. The class will discuss beer styles, brewing processes, ingredients, recipe formulation, and identifying and troubleshooting flaws and flavors. QUAFF members will have the first opportunity to sign up for this class, but the class and exam will be opened up to anyone interested, including the other local beer clubs. The cost for materials and the exam will be somewhere around \$50 to \$60. Greg Lorton is dictator for the QUAFF's 1998 BJCP class and exam.

Local Beer News

Stone Brewing Company's Open House

Stone Brewing Company will celebrate their first anniversary with an open house from noon to 5 PM on Saturday, August 16 at their brewery in San Marcos. Complimentary Stone ales and food will be served. Their latest addition to the arsenal, Stone Dry-Hopped IPA, will be unveiled at the Open House.

Stone Brewing Company is located at 155 Mata Way, #104, in San Marcos. For more information and/or better directions, call (760) 471-4999, or check out their web site (www.stonebrew.com).

To get to Stone Brewing, go to the 78 Freeway, and exit at Twin Oaks Valley Road in San Marcos. Go north to San Marcos Boulevard and turn right (east), and then turn right again at Rancheros Drive. Follow Rancheros as it turns east to parallel the freeway about 3/4 mile to Mata Way. Turn left onto Mata Way and look for 155 Mata Way on the right side. As you pull into this industrial park, Stone Brewing is at #104 on the left (north) side.

More news from Stone Brewing...

Stone Brewing has recently installed a bottling line. So look for Stone's products in 22-ounce bottles at a store near you.

As part of this, Stone now offers empty 22-ounce bottles to homebrewers for a price of \$5 per case. For more information, call Greg Koch or Steve Wagner at Stone Brewing at (760) 471-4999.

Other News

Tom Nickel mentioned that Ballast Point Brewing now has their Copper Ale on tap in their tasting room (in Linda Vista). This replaces the porter.

Tom also reported that Ocean Beach Homebrewery Supply has closed.

The Pizza Port/Carlsbad Brewery opened in June in Carlsbad. Replacing the Carlsbad Brewery and Public House at 571 Carlsbad Village Drive, this brewpub has been redesigned along the lines of the Pizza Port in Solana Beach. The menu is the same (i.e., the same pizzas!), but the Carlsbad Brewery seems to offer a greater selection of beers. Some of their house brews are the same as the Solana Beach location, such as Sharkbite Red. Others may be the same, with only name changes to reflect local points of interest.

4th Annual Queen of Beers Competition Women-Only Homebrew Contest

Hi! My name is Nora Keller-Seeley and I am the Vice President of H. A. Z. E. (Hangtown Association of Zymurgy Enthusiasts). Our club is located in Placerville, California.

This is the 4th year that our club has arranged the "Queen of Beers" competition. It is only open to female brewers and it is AHA sanctioned.

Complete rules and entry forms will be available on our WEB site sometime mid August.

Please encourage any (or all) female brewers in your club to participate. The women can also have a teambrew and enter the beer as a club entry.

Again all details will be available on our WEB page. Feel free to contact me with any further questions.

WEB: www.haze.innercite.com
E-Mail: haze@innercite.com or
nkseeley@jps.net or
nseeley@level1.com

***Deadline for entries will be October 11th, 1997
Nora

Dueling Pub Crawls on August 23

Two local pub crawls are planned for Saturday, August 23. Take your pick, and sign up. The organizers of both pub crawls have extended official invitations to QUAFFsters.

Barley Literates

The Barley Literates is planning a local (San Diego County) pub crawl on Saturday, August 23. The Barley Literates are renting a bus for this event. Here's the itinerary:

9:00	Meet at Beer Crafts (950 W. San Marcos Blvd., Suite I, San Marcos)
10:15-11:30	Mission Brewery tour by Jon Atwater
12:00-1:15	Terrific Pacific
1:45-3:00	San Diego Brewing
3:45-5:00	Coronado Brewing
5:45-7:00	La Jolla Brewing
7:30-8:45	Pizza Port Carlsbad Brewery
9:15	Return to Beer Crafts
survivors?	San Marcos Brewing

The cost is \$25 per person. For more information, call Dwayne Kunimoto at 672-2563.

The Society Of Barley Engineers and Foam On The Brain Homebrew Clubs PUB CRAWL 97 MICROBREWERY TOUR. SATURDAY AUGUST 23

The Itinerary is as follows:

1:00 PM -- Meet at Baja Brewing Company (203 5th Ave., San Diego (619) 231-9279) next to Trolley station on 5th Ave. Downtown San Diego (Gaslamp Quarter)
2:00 PM -- The bus will pick us up at Baja Brewing Company and take us to Pizza Port/Solana Beach Brewery (135 N Hwy. 101 Solana Beach (619) 481-7332).
3:00 PM -- The bus will take us to Sports City Cafe & Brewery (8657 Villa La Jolla Drive No. 211, La Jolla [La Jolla Village Square] (619) 450-DINE)
4:00 PM -- The bus will take us to Terrific Pacific Brewery & Grill Restaurant (721 Grand Ave. Pacific Beach, San Diego (619) 270-3596).
5:00 PM -- The bus will take us to Ballast Point Brewing Company (5401 Linda Vista Road, No 409, Linda Vista (619) 298-BEER)
6:00 PM -- The bus will take us to San Diego Brewing Company (10450 Friars Road, Mission Valley, San Diego (619) 284 -BREW)
7:00 PM -- The bus will take us to Karl Strauss Brewery & Grill (1157 Columbia Street, Downtown, San Diego (619) 234-BREW)
8:00 PM -- The bus will take us to Hops Bistro & Brewery (310 Fifth Avenue Down Town Gaslamp Quarter San Diego (619) 232-6336). One block walking distance away from where we started at Baja Brewing Company and The Trolley Station.

We should be at our final destination (Hops Bistro & Brewery) by 8:30 PM

Note: All times are approximate goals.

We have a bus chartered with a 47 seat capacity and a restroom aboard. We can have beer on the bus as long as we don't bring glass or metal kegs. So bring your homebrews in plastic bottles.

The charge for the bus will be only \$15.00 per person. Your \$15.00 deposit paid to Bill Sobieski in advance is your seat reservation.

If you have any questions, contact Bill Sobieski at (619) 523-8606.

Pacific Brewers Cup

We'd like everyone in QUAFF to enter the first annual Pacific Brewers Cup, the largest homebrew competition in southern California this fall. Sanctioned by the AHA and the BJCP, the Pacific Brewers Cup will be held on Saturday, September 20th at the J.T. Garrison Brewery in Gardena, California. The competition will be hosted by three local homebrew clubs: the Strand Brewers Club of the South Bay, the Pacific Gravities of Culver City, and the Long Beach Brewers from Long Beach, but all home beer brewers are invited to enter.

Deadline for entries is Friday, September 5th. You'll need three 12-ounce bottles per entry, although barley wines and meads can come in smaller bottles as per style. A list of our 24 categories is below, and details can be downloaded from the AHA home page at <http://beertown.org>. All bottles must be labeled with the proper information and accompanied by recipe forms which we will be glad to send you. (We'll have entry forms at the August meeting - Greg). There will be a \$5.00 fee per entry, payable to The Strand Brewers (definitely not payable to the Pacific Brewers Cup, please) which has to accompany each entry.

A majority of the judges will be from the BJCP program, and anyone wanting to volunteer should contact our Judge Coordinators, Margaret O'Raidy (home phone: (310) 374-8058) and Mike Froehlich. You can reach Mike at Steinfillers Homebrew Shop: (310) 425-0588. Prizes will include pewter mugs, ribbons, and the ability to brew your own recipe at a local microbrewery.

We have three collection points for entries. Send them to either:

- Steinfillers, 4180 Viking Way
Long Beach, CA 90808
- Culver City Homebrew, 4358 1/2 Sepulveda Blvd. Culver City, CA 90230
- BrewBuddys, 1513 Aviation Blvd.
Redondo Beach, CA 90278

This is not only going to potentially be the biggest homebrew competition in this area, but we are also going to celebrate with a huge homebrew party after the judging is completed. During this gala event, the winners of the first annual Pacific Brewers Cup will be announced, prizes will be given out, and of course, the leftover homebrew entries will be consumed along with a lot of other beer. The party will be free of charge to all judges.

So we hope the members of QUAFF will help us make the first annual Pacific Brewers Cup a great success.

Jay Ankeney
Pacific Brewers Cup Organizer

Categories for the 1997 Pacific Brewers Cup

<u>Ales</u>		<u>Lagers</u>	
1	Barley Wine	12	Bock
2	Belgian and French Ale	13	German Dark Lager
3	Belgian-Style Lambic	14	German Light Lager
4	Mild and Brown Ale	15	Classic Pilsener
5	English-Style Pale Ale	16	American Lager
6	American-Style ale	17	Vienna/Märzen/ Oktoberfest
7	English Bitter		
8	Scottish Ale		
9	Porter	<u>Hybrid/Mixed</u>	
10	English/Scottish Strong Ale	18	German-Style Ale
11	Stout	19	German-Style Wheats
		20	Smoked Beer
		<u>Mead</u>	
		23	Traditional Mead
		24	Melomel/metheglin/ Pymment

The Society of Barley Engineers Annual Grape Run and WineMaking Party

by Bill Sobieski (Barley Engineers)

It looks like the grapes are going to be ready early this year, probably later this month. We are shooting for a nice red Cabernet Sauvignon this year. We will be getting the grapes from the famous Central Coast region of California. The market price of the grapes this year are \$75 per batch. That will leave you with 25 bottles at \$3 per bottle cost of a high quality wine. Along with the grapes, a grape crushing (or pressing) party located at "Chateau Dimmer" in Valley Center is included. Food will be provided. All you need is to send in your \$75 grape deposit, and bring a white 10 gal. plastic bucket w/lid from Smart and Final, and a bottle of good red wine for the party. Deposits are being collected now by Steve Dimmer. You can send him a check ASAP for the \$75 and include a note about who you are, your email address, and what brew club you are in. Then sit back like the rest of us and wait for the grapes to ripen. As soon as they are picked, we load them up and haul them back.

For more info and photos about our past Grape Run/Wine Making check out our web site:
http://keyinfo.com/beer/SBE/past_events/96_graperun.htm

Stevens Dimmer's address is:

Steve Dimmer
31315 Alisa Place
Valley Center, CA 92082

dimmer@cts.com
Home Phone: 749-3038

CABERNET SAUVIGNON

Cabernet Sauvignon is rightfully respected as the "King of Red Grapes." Originating in the Medoc region of France, Cabernet was introduced in California before the 1880's and has since become the best known varietal produced in the U.S.

Cabernet Sauvignon is a medium to full-bodied, densely-colored wine, rich in berry flavor with a distinct herbaceousness. A true Cabernet Sauvignon is unblended, austere tannic, and characterized by the flavor of tea or herbs, leaves and stems.

Cabernet's complexity is endlessly intriguing, partially because it melds brilliantly with other grapes. When blended with the Merlot grape for instance, a softer and more subtle Cabernet emerges without surrendering its quintessential character.

The aging process is critical to this slow-developing varietal. Winemakers often age Cabernet Sauvignons in barrels of different woods, each imparting a unique flavor. Some vintners use barrels of different woods in succession to add complexity. Most winemakers use their smallest barrels to age a full-bodied varietal like Cabernet Sauvignon. The smaller the barrel, the more pronounced is the influence of the wood.

Blended or not, aged in "small wood" or not, it is truly the effects of the warm sun and soil that make Cabernet Sauvignon a world-class wine. Once a taste for this wine is acquired, there is no substitute.

The WineWizard says, "Life's a cabaret with Cabernet!"

FUTURE MEETING TOPICS

August	Dispensing Equipment and Techniques
September	English Bitter
October	Lagering

As a final note, Tod Fitzsimmons correct e-mail address is QUAFF1@pipeline.com.

Lots of contributions this month, especially from other clubs. Thanks!! - Greg Lorton

THE SAN DIEGO BREWING SCENE

BREW PUBS

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

BREW-ON-PREMISES

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

What's New? Call Greg or Liz Lorton (943-8280) with new information on San Diego brewpubs and microbreweries, or E-Mail to GALorton@oee.com.

MICROBREWERIES

AleSmith Brewing Company	549-9888
9368 Cabot Drive (Miramar)	
Brewers: Ted and Skip	<i>ESB, Golden Anvil Black Anvil Oatmeal Stout</i>
Stone Brewing Company	(760) 471-4999
155 Mata Way, Suite 104 www.stonebrew.com	
San Marcos	<i>Stone Pale Ale, Stone Smoked Porter, Stone Session Ale</i>
Brewer: Steve Wagner	
Ballast Point Brewing	298-2337
5401 Linda Vista Road, Suite 409, San Diego 92110	
http://www.homebrewmart.com	
Brewer: Peter A'Hearn	<i>Belgian White, Copper Ale, N₂-tapped Special, Barley Wine in Tasting Room</i>
Brewer's Union	278-2739
5553 Kearny Villa Road, San Diego 92123	
Brewer: Josh Lippitt	<i>Extra Pale Ale, Brown Ale, Golden Ale</i>

HOME BREWING SUPPLIERS

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

BEER SUPERSTORES

Beverages, & more!	
8410 Center Drive, La Mesa	461-6230
212 N. El Camino Real, Encinitas	(760) 943-6631
11475 Carmel Mountain Road, Carmel Mountain Ranch	673-3892
Mesa Liquor and Wine Company	279-5292
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	943-8280	GALORTON@OEEES.COM
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 Duela Lane, Carlsbad, CA 92009. E-Mail contributions are accepted at GALorton@oees.com

<p>POSTMASTER - PLEASE DELIVER TO THE ADDRESS ON THE STAMPED SIDE!!! THANK YOU!!!</p>
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Greg Lorton
QUAFF Newsletter
2602 La Duela Lane
Carlsbad, CA 92009