

# QUAFF

Quality Ale and Fermentation Fraternity

January 2001

HAPPY NEW YEAR/MILLENNIUM

**NEXT MEETING**

**Tuesday, January 16  
7:00 PM at Callahan's**

**MEETING TOPICS**

- **QUAFF – The Early Days by Rich Link and Bob Whritner**
- **Bring Your Homebrew (four 12-oz bottles or three 22-oz bottles)**

## January Brew Party Saturday, January 20

The traditional January brewing party will once again be held on Saturday, January 20, one week before the Super Bowl. For the first time, we will hold it at the home of Harold and Barbara Gottschalk in the Winter Gardens area, near Santee. The party (occasionally referred to as the "Community Brew") will center around a large-scale brew, but will also include food and homebrews.

QUAFF will provide sausages and hamburgers as the main course, but everyone is encouraged to bring a side dish, salad, dessert, snacks, and homebrew. (Munchies always help early in the day!) The brewing will start bright and early at 9AM for those interested in participating in the brewing session. However, the party will be going on throughout the day and into the evening.

The brewing usually involves some experimental theme with variations in the brewing process and/or ingredients where we can taste the differences. This year we plan to brew a California common style, but experiment with different yeasts.

Harold's brewing system is capable of producing 25 gallons of wort. If you would like wort, please let Harold know by e-mail at [heg@softbrew.com](mailto:heg@softbrew.com) or by calling him at (619) 390-1753. First-come, first-serve on the wort, with a 5-gallon maximum. **Please RSVP whether you want wort or not, so that we can plan the proper amount of food.**

Directions: Take I-8 east to the 2<sup>nd</sup> Street/Jamacha Road exit in El Cajon. Go north on 2<sup>nd</sup> Street as it changes into Winter Gardens. After about two miles, turn left onto Golden Ridge Road. After about 1/2 mile, turn left on Osage Terrace. The Gottschalks are located at 11603 Osage Terrace.

A map to the Gottschalk's home is available on the Internet at [www.softbrew.com/4thparty/PartyMap.htm](http://www.softbrew.com/4thparty/PartyMap.htm).

**See you then!**

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**Future AHA Club-Only Competitions**

Categories	Due to QUAFF	Due at Contest
<b>Dunkel/Schwarzbier</b>	<b>February 6</b>	<b>February 21</b>
<b>Stout</b>	<b>AFCHBC</b>	<b>March 9</b>
<b>Bockanalia</b>	<b>TBD</b>	<b>late May</b>
<b>Witbier</b>	<b>TBD</b>	<b>August</b>
<b>California Common</b>	<b>TBD</b>	<b>early October</b>
<b>Mild</b>	<b>TBD</b>	<b>early December</b>

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**

**January**

- 16 Monthly Meeting at Callahan's (7:00)
- 20 January QUAFF Community Brew and Party at Harold Gottschalk's home (brewing starts at 9:00 AM)

**February**

- 6 Entry Window Opens for 8<sup>th</sup> Annual America's Finest City Homebrew Competition
- 6 Board Meeting at San Diego Brewing (6:30)
- 10 CalHBCotY Party at Anchor Brewing (San Francisco)
- 20 Monthly Meeting at Callahan's (7:00)
- 23 Entry Deadline for 8<sup>th</sup> Annual AFCHBC

**March**

- 2,3 Judging for America's Finest City Homebrew Competition
- 6 Board Meeting at San Diego Brewing (6:30)
- 20 Monthly Meeting at Callahan's (7:00)

**April**

- 2,3 Judging for 8<sup>th</sup> Annual AFCHBC
- 7 Board Meeting at San Diego Brewing (6:30)
- 21 Monthly Meeting at Callahan's (7:00)

# SPENT GRAINS

## Notes from the AleSmith Holiday Party

by Greg Lorton

The traditional QUAFF Holiday Party returned once again to AleSmith Brewing Company. AleSmith's business appears to be picking up and the available space decreases each year. But it made for a cozy and enjoyable venue once again.

Good food and beer highlighted the party, along with another entertaining Chinese gift exchange. The main dishes were turkey and ham, provided by the club, but an amazing collection of salads, side dishes, and desserts were brought in by the membership.

### Holiday Party Beverage List

<b>Harold Gulbransen</b>	<b>Cider (Belgian Trappist Yeast)</b>
<b>Harold Gulbransen</b>	<b>Cider (California Ale Yeast)</b>
<b>Harold Gulbransen</b>	<b>Cider (English Cider Yeast)</b>
<b>Harold Gulbransen</b>	<b>Christmas Brown Ale</b>
<b>Peter Zien</b>	<b>Specialty (1996 Bog Myrtle) Ale</b>
<b>Greg Lorton</b>	<b>Cherry Chocolate Cinnamon Stout</b>
<b>Antoinette Hodges</b>	<b>Weizenbock</b>
<b>Rick Steele</b>	<b>Strawberry Boysenberry Mead</b>
<b>Anchor Brewing</b>	<b>Our Special Ale</b>
<b>Anchor Brewing</b>	<b>Liberty Ale</b>
<b>Sierra Nevada Brewing</b>	<b>Celebration Ale</b>
<b>Paulaner</b>	<b>Salvator</b>
<b>Widmer</b>	<b>Winternacht</b>
<b>Aventinus</b>	<b>Weizenbock</b>
<b>Kostritzer</b>	<b>Schwarzbier</b>

Rich Link also brought several vintages of Anchor Christmas ales for a vertical tasting. There were other very worthy beers, but unfortunately, I became too distracted to note them all (as usually happens).

### FUTURE MEETING TOPICS

January	History of QUAFF
February	Organizing and Stewarding Contests
March	Open Forum/AFC Recap
April	Beer Engines
May	Open Forum/AHA NHC First Round Recap

### Brewing To-Do List

- Now is time to brew for the 8<sup>th</sup> Annual America's Finest City Homebrew Competition. The competition is scheduled for March 2 and 3, 2001, with entries due by February 23.
- We plan to make a serious run at the AHA Homebrew Club of the Year in 2001. To do this means we need to get a lot of QUAFF brewers to enter in the First Round of the AHA National Homebrew Competition. Now is the time to brew your big beers for the competition. We'll talk more about this (and describe our strategy) in the November meeting.
- While we're at it, the Maltose Falcon's Mayfaire is usually held in April. This contest can help you qualify for the Sierra Nevada Homebrewer of the Year.

# QUAFF Goals for 2001

By Peter Zien

As we enter the year 2001, I'd like to reflect upon all that we have accomplished as an organization over the past year. The Quality Ale and Fermentation Fraternity achieved some lofty goals in 2000. Our devotion to the hobby took us to new heights, producing a 3rd place finish in the AHA National Homebrew Club of the Year and becoming Anchor Brewing Co.'s choice for California Homebrew Club of the Year. In addition, we successfully conducted the 7th Annual America's Finest City Competition and the First Round of the AHA National Homebrew Competition with combined entries numbering 750 beers. The Oktoberfest Contest, once a small affair held during our Fall picnic at Santee Lakes, continued to grow in size and prestige since becoming an AHA/BJCP sanctioned event.

Along the way, we threw some great parties (Big Brew in January and Oktoberfest in September), culminating in the annual Holiday Party at AleSmith last month. QUAFF beer flowed once again at the Southern California Homebrewers Festival at Lake Skinner, Temecula last May. We attended a Padres game last summer and a few members even went fishing in Mexico over a weekend. The club also organized two camping trips, one at the beach and one at the desert, which were both well attended. Membership has nearly doubled in the past year, with close to 70 talented brewers supporting the club. 2000 was truly a year to remember for QUAFF.

Although we accomplished much last year, it is time to focus on the challenges that lie ahead. The AHA National Homebrewers Conference is headed for Los Angeles this summer. We made a great run for the AHA Homebrew Club of the Year title last year, and we will need to work even harder to improve upon our 3rd place finish. The competition from the other clubs continues to intensify, especially from the Midwest region. The winning club in 1999 scored a then record 77 points. Three different clubs broke that record in 2000. QUAFF was one of them, scoring 108 and missing the title by a mere 25 points.

I would like every member of QUAFF to make it his or her goal to help the club achieve the prestigious title of AHA Homebrew Club of the Year. There are a number of ways in which you can help:

- 1. Enter the AHA National Homebrew Competition (AHANHC).** This is the primary means of accumulating points for the AHA Homebrew Club of the Year. It is extremely important that every brewer in QUAFF enter as many beers as possible in the First Round, scheduled for April 22 & 23, 2001.
- 2. Enter the bi-monthly Club-Only Competitions.** The points accumulated at the National Club-Only Competitions are also used to determine the AHA Homebrew Club of the Year. Check the newsletter for the schedule of beer styles in 2001.
- 3. Volunteer to judge, steward, or help with the First Round of the AHA NHC.** QUAFF will once again

conduct the Western regional First Round of the AHANHC and we need every member to get involved with some aspect of the contest.

**4. Attend the 2001 AHA Homebrewers Conference in Los Angeles.** QUAFF plans to be an integral part in making this rare West Coast conference a smashing success. We will host the Conference Hospitality Suite on one or more of the scheduled dates, and we will need volunteers to serve beer and food to those in attendance. Additionally, we need members to donate beer, food, and manpower for the event. Check upcoming newsletters for more details on getting involved with the 2001 Homebrewers Conference.

There is no doubt that QUAFF is capable of winning the AHA National Homebrew Club of the Year. However, it will take some serious effort and desire from each member to reach the goal. Whether you have competed in contests before or are new to homebrewing competitions, now is the time to help the club achieve this prestigious honor. We can accomplish any goal when we put our minds to it, and achieving the AHA Homebrew Club of the Year title should be no exception. Happy New Year to all of you and feel proud to be part of a great homebrew club, the Quality Ale and Fermentation Fraternity.

### **Michael Jackson Real Beer Tour**

The Michael Jackson Real Beer Tour makes a stop in Sri Lanka this month to sample Lion Stout. Described as having "pruney, mocha aromas and flavors; tar-like oiliness of body; peppery, bitter-chocolate finish", Lion Stout is bottle conditioned and contains 8.0% alcohol by volume. Taste this authentic example of a tropical stout at the next Quaff meeting on January 16th at Callahan's.

## **Dues are due!**

Your membership must be current to be included in the **Anchor Party list**. This means that you must have your 2001 dues in to Harold Gulbransen. To pay your dues, send \$20 in cash or check to Harold Gulbransen, 6746 Edinburgh Court, San Diego, CA 92120. Checks should be made payable to Harold Gulbransen, not QUAFF!

## **Club-Only Contests**

### **Historical Beers**

Although QUAFF as a club did not place in the Historical Beer Club-Only contest, a QUAFF member took first place in the competition. Antoinette Hodges won as a Barley Literate, entering her sikaru. Antoinette has been severely ostracized by the board. ☺ (Actually, Antoinette entered as a Barley Lit after finishing second in QUAFF's internal contest.) Congratulations to Antoinette!

### **Dunkelmania**

The next Club-Only Competition will be German Dark Lagers in February. This competition will cover AHA

category 13, and will include subcategories Munich Dunkel (13a) and Schwarzbier (13b). Entries will be due by the February board meeting (February 1).

### **Stout**

The Stout Club-Only competition follows quickly on the heels of the Dunkelmania. QUAFF's entrant will be selected as the highest scoring QUAFF entrant at the 8<sup>th</sup> Annual America's Finest City Homebrew Competition. This includes the dry stout, sweet stout, oatmeal stout, and foreign stout styles of Category 16 (Stouts), plus Russian Imperial Stout (Category 12e).

### **Remaining 2001 Contests**

The AHA has announced the remaining Club-Only competitions for 2001. They cover the following categories: Bock, Belgian Witbier, California Common, and Mild. The schedules are only tentative at this point, and are listed on the first page of this newsletter.

#### **2001 Club-Only Competition Standings**

	Total Points	Points from last contest	Total Beers Entered
1. Peter Zien	11	7	3
2. Dana Edgell	8	1	2
3. Antoinette Hodges	4	4	1
4. Harold Gulbransen	3	1	2
5. Harold Gottschalk	2	2	1
6. Jon Peterson	1	1	1
6. Jim Howard	1	1	1
6. Roger Wammack	1	1	1
6. Bob Whritner	1	1	1
6. Mark Alfaro	1	1	1
6. Dan Doren	1	1	1
6. Tyce Heldenbrand	1	1	1

## **QUAFF News**

### **Anchor Party Plans**

If you haven't done so already, now is the time to make your plans now to attend the Anchor Brewing Company celebration honoring QUAFF as the California Homebrew Club of the Year. The dinner has been set for February 10. Anchor Brewing is located at 1705 Mariposa Street in San Francisco. A lot of information is circulating on quaffmembers@egroups.com about airline schedules and fares and hotels.

Harold Gulbransen has arranged for a block of rooms at the Handlery in downtown San Francisco. The Handlery is managed by one of Harold's college friends, and quite a few people have booked reservations there. However, people are staying at a variety of other hotels. Also, United Shuttle had special rates of \$96.50 for a round trip, according to Tom Kelly. Southwest also has flights in to San Francisco and Oakland.

The semi-official RSVP list for the Anchor Party is at 95 (as of January 7). The purpose of the RSVP list at this time is just to give Anchor Brewing an idea of how many places to hold for QUAFF members. (All members of the winning club are invited to the dinner, along with spouses and special guests.) The remaining places go to representatives of other clubs. This typically amounts to about four places per club.

### ***New QUAFF T-Shirts and Golf Shirts***

Look for the new T-shirts and Golf Shirts to arrive at the January QUAFF meeting. Both shirts will display our new 'quaffing' Friar logo against the Mission background. In addition to our club name and City, the shirts will proudly display "California Homebrew Club of the Year- 2000" on the back. Both shirts will be "natural" color (cream). Pricing will likely be \$15 for the t-shirt and \$22.50 for the golf-style. The shirts should be ready by the January meeting so we can wear them to the Anchor Party. A big *thank you* to Richard McLaughlin, who put in many hours to design and order the shirts for us.

### ***More Neat Stuff***

The Board in its infinite wisdom has decided we need a new banner, and is now looking into this. Another project is to order QUAFF bottle openers. The bottle openers, possibly proclaiming QUAFF as the California Homebrew Club of the Year, will be useful at homebrew contests, and will no doubt become valuable collectibles. Don't let your mom throw away your QUAFF bottle opener collection the same way she threw away that Mickey Mantle baseball card now worth \$1,800.

### ***We Need Stinkin' Badges***

With the burgeoning membership, Bob MacKay has revived our former practice of name badges (originally conceived and carried out by Erol Kilki). This time, we plan on having pre-printed badges with plastic clip-on badge holders (as opposed to the stick-on kind we had before). Look for badges at a meeting near you soon.

### ***Pub Crawl***

The Board is tentatively planning the next pub crawl for the late spring or summer. As a theme, we are considering visiting the brewpubs and microbreweries that won medals at the latest Great American Beer Festival. Stay tuned for details. Tom Canty provided us with this list of winners...

Stuft Pizza: Gold in American Lager/Ale  
Stuft Pizza: Silver in American IPA  
Alesmith: Bronze in Herb/Spice (Stumblin' Monk)  
Rockbottom: Gold in Specialty Honey Lager/Ale  
Rockbottom: Bronze in American Amber/Red  
Pizza Port: Silver in Experimental Beer (Cuvee de Tomme)  
Pizza Port: Silver in American Amber/Red  
Stone Brewing: Silver in Barley Wine

The Rockbottom is the La Jolla restaurant, the Pizza Port is Solana Beach, and the Stuft Pizza is Del Mar. Other stops may be added, but right now we have a nice loop.

### ***4<sup>th</sup> Occasional BJCP Study Group and Exam***

We've tentatively set our next beer study group for July to September on Monday nights at the Karl Strauss Brewery Gardens in Sorrento Valley. These study groups, organized successively by Dion Hollenbeck, Greg Lorton, and Peter Zien have been responsible for the prolific increase in the number of BJCP-registered judges in San Diego County.

### ***America's Finest City Homebrew Competition***

The 8<sup>th</sup> Annual America's Finest City Homebrew Competition is less than two months away, and organizing Peter Zien is now moving ahead at full speed. Flyers are now at the local homebrew shops and the contest is listed on the AHA website (go to [www.beertown.org](http://www.beertown.org) and go to the American Homebrewers Association pages). Unfortunately, through some quirk, the announcement did not get into Zymurgy in time. But you all know the drill!

### ***AHA National Homebrew Competition First-Round Regionals***

We will be hosting the first round again, and to encourage entries we will be offering a couple of incentives. For each entry you will get one ticket for a raffle of an AHA Conference pass. This will entitle the winner to a full pass registration. Again, one ticket for each entry.

To make things easier, your first-round entries can be dropped off at AleSmith, thus avoiding shipping costs or leaving them warm at any other drop-off location. Also, we will hand-deliver all of the beers that advance to the second round. Therefore, all QUAFF entries that win first, second, or third place in the first round regional in San Diego will advance to the second round, and will be driven up to Los Angeles to be placed in cold storage in advance of the second round judging that will take place during the conference.

## **Local Beer News**

### ***AleSmith News***

*by Tod Fitzsimmons*

After a brief hiatus for December, we will once again be having an AleSmith Cask Night in January at Callahan's. I filled a firkin of YuleSmith for the QUAFF Meeting. It is a very strong (8.75%) IPA, almost a Barleywine. As usual, I dry-hopped in the firkin as well as the conditioning tank. It should be yummy!

*Note: This newsletter was put together in a rather tight deadline (job constraints) and without the benefit of a good proofreading. It would not surprise me if there are some typos and/or editorial or content problems here. I apologize for these in advance. Also, I owe a tremendous debt of gratitude to Peter for providing nearly a full page of content!*

*Cheers!  
Greg*

# THE SAN DIEGO BREWING SCENE

## Brewpubs

<b>Callahan's Pub and Brewery</b> 8280A Mira Mesa Boulevard (Mira Mesa Mall)	<b>(858) 578-7892</b>
<b>Coronado Brewing Company</b> 170 Orange Avenue (Coronado)	<b>(619) 437-4452</b>
<b>Del Mar Stuff Pizza Café &amp; Restaurant</b> 12840 Carmel Country Road (Carmel Valley)	<b>(858) 481-7883</b> Tom Nickel
<b>Gordon Biersch</b> 5010 Mission Center Road (Mission Valley)	<b>(619) 688-1120</b>
<b>Hops! Bistro &amp; Brewery</b> 4353 La Jolla Village Drive (UTC)	<b>(858) 587-6677</b> Chuck Silva
<b>Karl Strauss Brewery Gardens</b> 9675 Scranton Road (Sorrento Valley)	<b>(858) 587-2739</b>
<b>Karl Strauss Old Columbia Brewery</b> 1157 Columbia Street (Downtown)	<b>(619) 234-2739</b>
<b>Karl Strauss Brewery &amp; Grill</b> 1044 Wall Street (La Jolla)	<b>(858) 551-2739</b>
<b>Karl Strauss Carlsbad</b> 5801 Armada Drive	<b>(760) 431-2739</b>
<b>Pizza Port/Carlsbad Brewery</b> 571 Carlsbad Village Drive (Carlsbad)	<b>(760) 720-7007</b> Kirk McHale
<b>Pizza Port/Solana Beach Brewery</b> 135 N. Highway 101 (Solana Beach)	<b>(858) 481-7332</b> Tomme Arthur
<b>Rock Bottom</b> 8980 Villa La Jolla Drive (La Jolla)	<b>(858) 450-9277</b>
<b>Rock Bottom</b> 401 G Street (Gaslamp Quarter)	<b>(619) 231-7000</b>
<b>San Diego Brewing Company</b> 10450 Friars Road (Mission Gorge)	<b>(619) 284-2739</b>
<b>San Marcos Brewery &amp; Grill</b> 1080 W. San Marcos Boulevard	<b>(760) 471-0050</b> Dave Nutley
<b>Sports City Café and Brewery</b> 8657 Villa La Jolla Drive	<b>(858) 450-3463</b>
<b>Stuff Pizza &amp; Brewing Company- Carmel Mountain Ranch</b> 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	<b>(858) 592-7883</b> John Stewart
<b>Terrific Pacific Brewery &amp; Grill</b> 721 Grand Avenue (Pacific Beach)	<b>(619) 270-3596</b>

What's new? Call Greg at (760) 635-0528 (or e-mail to [glorton@cts.com](mailto:glorton@cts.com)) with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news. 11/2000

**SUPPORT YOUR  
LOCAL BREWERY**  
*and Homebrew Supplier*

## Microbreweries

<b>AleSmith Brewing Company</b> 9368 Cabot Drive (Miramar)	<b>(858) 549-9888</b> <a href="http://www.alesmith.com">www.alesmith.com</a> Brewers: Skip and Tod <i>Anvil Ale, Gold Ale, AleSmith X and rotating specials</i>
<b>Stone Brewing Company</b> 155 Mata Way, Suite 104 (San Marcos)	<b>(760) 471-4999</b> Brewer: Steve Wagner <a href="http://www.stonebrew.com">www.stonebrew.com</a> <i>Stone Pale Ale, Lee's Mild, Smoked Porter, Arrogant Bastard Ale</i>
<b>Ballast Point Brewing Company</b> 5401 Linda Vista Road, Suite 409	<b>(619) 298-2337</b> <a href="http://www.ballastpoint.com">www.ballastpoint.com</a> Brewer: Peter A'Hearn, Yuseff Cherney, and Colby Chandler <i>Yellowtail Pale Ale, Copper Ale, Big Eye IPA, Black Marlin Porter</i>
<b>La Jolla Brewing Company</b> 1795 Hancock Street (Mission Brewery Plaza)	<b>(619) 692-1009</b> Brewer: Ben Frymark
<b>Alpine Brewing Company</b> Contract brewing through AleSmith	<i>Irish Red, Pure Hoppiness IPA</i> Brewer: Pat McIlhenney
<b>Gem of the Sea</b> Vista	<i>Solomon's Ale</i> Brewer: Kim Giammarinaro

## Homebrew Ingredient Suppliers

<b>White Labs - Pure Brewer's Yeasts</b> 7564 Trade Street, San Diego 92126	<b>(858) 693-3441</b> <a href="http://www.whitelabs.com">www.whitelabs.com</a>
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## Homebrewing Suppliers

<b>American Home Brewing Supply</b> 11404 Sorrento Valley Road, Suite 103, San Diego 92121	<b>(858) 450-9746</b>
<b>Beer Crafts</b> 843 W. San Marcos Blvd., San Marcos 92069	<b>(760) 591-9991</b> <a href="http://www.beercrafts.com">www.beercrafts.com</a>
<b>Beer and Wine Crafts</b> 9379 Mission Gorge Road, Santee 92071	<b>(619) 449-9591</b> <a href="http://www.beercrafts.com">www.beercrafts.com</a>
<b>Home Brew Mart</b> 5401 Linda Vista Road, Suite 406, San Diego 92110	<b>(619) 295-2337</b> <a href="http://www.homebrewmart.com">www.homebrewmart.com</a>

## Beer Stores

<b>Beverages, &amp; more!</b> 8410 Center Drive (La Mesa)	<b>(619) 461-6230</b>
212 N. El Camino Real (Encinitas)	<b>(760) 943-6631</b>
11475 Carmel Mountain Road	<b>(858) 673-3892</b>
<b>Mesa Liquor and Wine Company</b> 4919 Convoy Street (Kearny Mesa)	<b>(619) 279-5292</b>
<b>Iowa Meat Farms</b> 6041 Mission Gorge Road	<b>(619) 281-5766</b>
<b>Whole Foods Market</b> 8825 Villa La Jolla Drive (La Jolla)	<b>(858) ???-????</b>

## ***QUAFF – The California Homebrew Club of the Year!***

### ***QUAFF Board***

President	Peter Zien	(858) 546-7824	pz.jdzinc@worldnet.att.net
VP (temporary)/Treasurer	Harold Gulbransen	(619) 589-0987	hgulbran@aol.com
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
Activities	Randy Barnes	(858) 663-0305	rbarnes@sdccd.cc.ca.us
Competition Tsarina	Antoinette Hodges	(760) 591-0088	ahodges@cts.com
AHA Envoy	Tyce Heldenbrand	(858) 442-3041	tyce.heldenbrand@wfinet.com
Membership	Sandy James	(858) 695-3799	sandy@elvis1.com
Member-at-large	Bob MacKay	(760) 436-7297	bmackay@cts.com
Member-at-large	Richard McLaughlin	(619) 280-5855	richardmcl@home.com
Member-at-large	Leo Barendse		leo.barendse@nokia.com
Internet Guy	Harold Gottschalk	(619) 390-1753	heg@softbrew.com

QUAFF Web Site      <http://www.softbrew.com/quaff>

### ***Honorary Ex-Officio Emeritus Board Members***

**Mr. Richard Link      Mr. Charles "Skip" Virgilio      Dr. Christopher White      Mr. Robert Whritner**

### ***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](mailto:glorton@cts.com) or [lortonga@efds.w.navy.mil](mailto:lortonga@efds.w.navy.mil).

**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***

**7:00 PM on Tuesday, January 16**

**At Callahan's Pub and Brewery**

**8280A Mira Mesa Road (Mira Mesa Mall)**

**San Diego**