

QUAFF

Quality Ale and Fermentation Fraternity

June 1999

NEXT MEETING

Tuesday, June 15
7:30 PM at Callahan's

MEETING TOPICS

- **Wheat Beers, by Harold Gulbransen**
- **Bring Your Homebrew**

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Meads	July 20	early August
Porters	September 25	October 4
Scotch/Old Ales	November 16	early December

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

June	
15	QUAFF Meeting at Callahan's (7:30)
27	Del Mar Fair Homebrew Contest (12:00)
July	
5	QUAFF Board Meeting at O'Brien's (6:00)
20	QUAFF Meeting at Callahan's (7:30)
August	
2	QUAFF Board Meeting at O'Brien's (6:00)
14	QUAFF San Diego Pub Crawl (tentative)
17	QUAFF Meeting at Callahan's (7:30)
September	
7	QUAFF Board Meeting at O'Brien's (6:00)
21	QUAFF Meeting at Callahan's (7:30)
25	Annual Oktoberfest Picnic at Santee Lakes
October	
5	QUAFF Board Meeting at O'Brien's (6:00)
19	QUAFF Meeting at Callahan's (7:30)
November	
2	QUAFF Board Meeting at O'Brien's (6:00)
16	QUAFF Meeting at Callahan's (7:30)
20	BJCP Exam
December	
2-4	3 rd Annual Strong Ale Festival – Pizza Port Carlsbad
7	QUAFF Board Meeting at O'Brien's (6:00)
21	QUAFF Holiday Party at AleSmith (7:30)

Bamberg Rauchbier

Smoked beers appear to becoming more popular these days. In the past, smoked beers were a rare oddity, with only a handful of examples available. Alaska Brewing makes a very popular smoked porter. Smoked beers seem to be gaining in popularity in homebrewing also. In 1998, there were three entries in the America's Finest City Homebrew Competition. Pat McIlhenney and Harold Gulbransen won medals with theirs. This year, we had eight entries, with Harold and Dan Sherman winning medals. Harold took two first round ribbons this year in the smoked beer category in the AHA National Homebrew Competition.

Most smoked beers pick up their characteristic smoky flavor and aroma from the malting process (except for those brewers who take add Liquid Smoke to their beer – ugh!). The process that gives smoked beer its character is suggestive of a more common method of making beer in the past, specifically kilning germinated barley over an open wood fire. These days, nearly all malt is dried using an enclosed source of heat, so no smoky flavor and aroma are imparted to the malt.

The classic of all smoked beers is Bamberg Rauchbier. Bamberg is located in the Franconia region (northern Bavaria) of Germany. Brauerei Heller-Trum (Schlenkerla) is generally regarded as the epitome of the style. Other Bamberg brewers include Kaiserdom and Brauerei Spezial.

Rauchbier is an amber to dark brown lager. In Bamberg, beech wood is used for kilning the malt. Homebrewers here may use Weyermann's Rauchmalt for their versions, or they may choose to smoke their own malt. While the smoky flavor and aroma are obvious, the classic Rauchbier has a malty sweet taste. Hop bitterness is low to medium, and hop flavor is low, but perceptible. As a lager, fruity esters, diacetyl, and chill haze should not be noticed.

According to the AHA, the original gravity ranges from 1.048 to 1.052, the color ranges from 10 to 20 (SRM), and the bitterness ranges from 20 to 30 IBUs. The BJCP allows a broader gravity range (1.048 to 1.060), but the other stats are the same.

In this Issue

Bamberg Rauchbier	1
Last Meeting	2
Local Beer News	3
To-Do List, Club-Only Contests, Club News	4
San Diego Scene	5

SPENT GRAINS

Notes from the May Meeting

Recorded by Bob MacKay and Liz Lorton, transcribed by Greg Lorton

President Tod Fitzsimmons called the meeting to order at 7:40 on Tuesday evening, May 18. Guests included Steve Osborne, a homebrewer for five years, and Justin White, a salesman for AleSmith.

A number of people had pub visits to report on. Chris Toth visited Holy Cow in Las Vegas, but was not overly impressed with the offerings. Harold Gulbrandsen visited La Jolla Brewing, and was favorably impressed with their beers. Skip Virgilio visited Calistoga Inn in Mammoth. He tried the sampler, and said they were all pretty good. Dion reported on the Main Street Brewery & Grill near his new home in Cortez, Colorado. Dion brought samples of the beers to the meeting.

Peter Zien provided an overview of the BJCP program as the meeting's feature presentation. QUAFF will be sponsoring a ten-week BJCP class and exam beginning in September. The exam will be held on Saturday, November 20. Peter is organizing the program. If you are interested, call Peter at 546-7824.

The initial announcement was made for the upcoming QUAFF pub crawl. The pub crawl will be local this time, and will include some of the newer pubs as well as those that had been missed in earlier local pub crawls. Bob MacKay suggested that QUAFF members and families organize a Padres baseball tailgate party, which was ratified by the members in attendance. Bob will check the Padres schedule, and suggest a couple of possible Saturday or Sunday dates.

Finally, for the brewers corner, someone pointed out that Ryan Herco (spelling?) in the Miramar/Mira Mesa area is a supply shop for food-grade plastic equipment and utensils.

April Beverage List

Peter Zien
Roger Wammack
Chris Toth
Chris Toth
Dion Hollenbeck

Scottish Export
Extra Special Bitter
Helles Bock
Abbey Ale
Doppelbock

FUTURE MEETING TOPICS

June	Wheat Beers
July	Porter
August	Cooking with Beer
September	Brewing Holiday Beers
October	Smoked Beers

Wheat Beers at the June Meeting

Harold Gulbrandsen will lead an in-depth discussion of German wheat beers for the June meeting. As usual, the meeting will be held in the back area of Callahan's beginning at 7:30 PM on Tuesday, June 15.

Del Mar Fair

The Del Mar Fair Home Brew Contest will be held on Sunday, June 27, beginning at noon in the Paddock Stage Area (where it's been held the last few years). As usual, your entries will get you into the Fair for free. Professional brewers are not allowed to enter. Entry forms must be postmarked by June 11 to the Del Mar Fair Entry Department, along with a \$5.00 processing fee (\$5.00 per entrant, not per entry). To obtain a Homebrew Contest brochure with entry form at this late date, go to the Del Mar Fair Entry Office, or try your local homebrew shop. You can also pull an entry form of the Del Mar Fair web page (www.delmarfair.com). But alas, you can't enter on-line!

You can drop off your entry form as late as 5:00 PM on June 11. The entry office is directly south of the O'Brien Building (which is off toward your left as you come through the main entrance).

The entry categories are as follows:

Ale Division

- 1 Barley Wine
- 2 Belgian and French Ale
- 3 Belgian-Style Lambic
- 4 Mild and Brown Ale
- 5 Classic English Pale Ale
- 6 American Pale Ale
- 7 India Pale Ale
- 8 English Bitter
- 9 Scottish Ale
- 10 Porter
- 11 English and Scottish Strong Ale

Stout Division

- 12 Classic Irish Style Dry Stout
- 13 Foreign Style Stout
- 14 Sweet Stout
- 15 Oatmeal Stout
- 16 Imperial Stout

Lager Division

- 17 Bock
- 18 German Dark Lager
- 19 German Light Lager
- 20 Classic Pilsener
- 21 American Lager
- 22 Vienna/Märzen/Okttoberfest

Mixed Style Division

- 23 American-Style Wheat Beer
- 24 German Style Ale
- 25 German Style Wheat Beer
- 26 Smoked Beer
- 27 Fruit and Vegetable Beer
- 28 Herb and Spice Beer
- 29 Specialty Beer
- 30 California Common Beer

Mead Division

- 31 Traditional Mead and Braggot
- 32 Fruit and Vegetable Mead
- 33 Herb and Spice Mead

Two 12-oz glass bottles are needed per entry. Only one entry is allowed per category listed above. This means, for example, that you can enter only a Belgian tripel or a Belgian wit, but not both in category 2. On the other hand, since each of five stouts is its own category, you can enter one in each of the styles.

Entries must be brought to the judging area between 9:00 and 12:00 on the day of the contest. Judging will begin at 12:30. As usual, a wide array of ribbons, awards, and gift certificates will be given to meritorious entries.

There will once again be a label contest. Labels must be submitted by 5:00 Friday, June 11. Details about the contest are also included in the Home Brew Contest brochure.

For more information about the homebrew contest and the label design contest, see the Home Brew Contest brochure or call (619) 792-4207.

Let's Meet at the Fair

Once again, QUAFF should have a good representation at the Del Mar Fair Homebrew Contest. Last year we kept a running tally of ribbons won by QUAFFsters, and when all was done, we took home 20 ribbons. One of the early arrivals should stake out a patio table in the Paddock area, so that we can listen for the ribbon announcements, drink some of the near misses, and generally have a good time. We will probably have another tally sheet, and some information for prospective new members.

Last year's ribbon winners were Pat McIlhenney (2 ribbons), Peter Zien (5), Dan Sherman (1), Roger Wammack (2), Jon Peterson (2), Horace Bixby (1), Rick Steele (1), Kari Niebell (at the time) (1), and Greg and Liz Lorton (4).

If you haven't entered for this year's Fair yet, but you've got some beers that are OK, **then hurry up! Get your entry forms filled out and sent in.** And join us in the Paddock area at the Del Mar Fairgrounds with a couple of homebrews on Sunday, June 27.

Local Beer News

Real Ale Festival Results

The second Annual San Diego Real Ale Festival was another great success. The festival was held at the Pizza Port Carlsbad Brewery on Friday, May 14, and Saturday, May 15. Here are the results of the awards.

People's Choice Award (San Diego Breweries only).

- 1st Stuft Pizza Torrey Pines I.P.A.
- 2nd Hang Ten "The Duke"
- 3rd Pizza Port Solana Beach Ale Nino
- Honorable Mention - Stuft Pizza Black Magic Cream Stout

Brewers Choice Awards (San Diego Breweries only).

- 1st Stone Brewing Lee's Mild
- 2nd Stuft Pizza Torrey Pines I.P.A.

Judges' Choice

Traditional gravity ales (below 5%)

- 1st Marin Bolinas Best Bitter
- 2nd Pizza Port Solana Beach Restoration Ale
- 3rd Four Peaks Leroy Brown
- Honorable Mention - AleSmith Brewing Golden Anvil

Strong Bitters (between 5-8%)

- 1st Stuft Pizza Torrey Pines I.P.A.
- 2nd Pizza Port Carlsbad Wipeout I.P.A.
- 3rd Hoptown I.P.A.

Dark & Strong Ales (above 8%)

- 1st Stuft Pizza Black Magic Cream Stout
- 2nd B.J.'s Brea Captain Motenko Porter
- 3rd Coast Range Scotch Ale
- Honorable Mention - Rock Bottom Irvine Old Thumper Barley Wine

Stay tuned for the Third Annual Strong Ale Festival early in December.

Brewing To-Do List

- The **Del Mar Fair** homebrew contest is Sunday, June 27. See the article on page 2 for more information.
- In August, **It's a Mead, Mead, Mead, Mead World.** This will include Traditional Meads, Fruit and Vegetable Meads, and Herb and Spice Meads (AHA Categories 25, 26, and 27).
- It's time to start thinking about beers for the **QUAFF Oktoberfest Picnic.** The picnic is usually held on the last Saturday in September on the island at Lake # 5 at Santee Lakes.
- For October, the Club-Only Competition is **Porter!** Time to start thinking about which one (Robust Porter or Brown Porter) to brew. Or maybe do both!

Club News

QUAFFsters in AHA National Homebrew Competition

Three QUAFF members won ribbons in the first-round regionals of the AHA's National Homebrew Competition, thus advancing to the second-round and potential fame and glory. Here are the results, listed by category:

Belgian & French Ale	Peter Zien	2 nd place
English Bitter	Peter Zien	3 rd place
German Light Lager	Greg & Liz Lorton	3 rd place
Classic Pilsener	Greg & Liz Lorton	3 rd place
German Ale	Peter Zien	1 st place
German Wheat	Harold Gulbransen	2 nd place
German Wheat	Peter Zien	3 rd place
Smoked Beer	Harold Gulbransen	2 nd place
Smoked Beer	Harold Gulbransen	3 rd place
Herb & Spice Beer	Harold Gulbransen	2 nd place
Herb & Spice Beer	Harold Gulbransen	3 rd place
Specialty Beer	Peter Zien	2 nd place

Peter had a Scottish Export and Harold had a German ale advance to the second round as a result of mishandling during the first round judging in Apple Valley.

With these results, Harold has earned the official title "Multiple Personality King of Weird Beers", competing with himself in two weird beer categories.

Pub Crawl

After a year or two off, we're now getting excited about having another pub crawl. The general feeling is that it will be San Diego county this year. Randy Barnes has been delegated the responsibility of the pub crawl, but Jeff Majors has foolishly volunteered help him (to which Randy quickly replied, "Jeff can do the whole thing!"). The idea this year is to visit some of the newer brewpubs, as well as some of those that we've missed in previous pub crawls. A tentative date of August 14 has been set for the event. Details will be firmed up in the next month or so, but one thing that is likely is that we will either require an up-front deposit, or we'll rent a smaller bus and seats will be first-come, first served. (In the past, we've rented large buses that have ended up half-full or less.)

Missing Newsletters?

Every few months or so, I receive a returned newsletter, stamped, but with no address label. (I'm pretty sure I put a label on every newsletter. I suspect that the address label is pulled off the newsletter.) In any event, the newsletters go out about a week before the next meeting. If you haven't gotten a newsletter by the Friday before the meeting, please let me know, and I can try to get one to you. Also, if you'd like an e-mailed version of the newsletter (as a Word 97 document), let me know also. That way you will usually get to see the newsletter before the mailed issue arrives. Often, the QUAFF web page (www.softbrew.com/quaff) will have much of the newsletter material prior to the meeting. And finally, we try to have some extra copies of the newsletter at the meetings. (But that assumes that either Liz or I will be there.)

Judging Opportunities

For those of you looking to exercise your beer palates (or looking for competitions to enter, here are a couple of summer homebrew competitions.

Judging for the **12th Annual Southern California Regional Homebrew Competition** will be held on Sunday, July 25, at the Main Street Brewery in Corona. This competition is sponsored by the Inland Empire Brewers (IEB). To sign up for judging, call Christy Elshof at (909) 798-0860 (home) or (909) 388-0961 (work), or send an e-mail message to judges@hophead.com. For information about entering, see the competition website at <http://hopheads.com/regional.htm> or call the phone numbers above. The deadline for entries is Wednesday, July 21 at 6:00 PM.

Here are the IEB's rules and disclaimer: All decisions about eligibility of entries will be made by the competition organizers. All judges decisions are final. Void where prohibited by law. Rules are subject to change without notice. Under New Management. Some Assembly Required. All Rights Reserved. For non-commercial consumption in private homes only. Avoid contact with skin and eyes. Tumble dry on low heat. Actual mileage may vary. Hand wash or dry clean only. For internal use only. Parental guidance is advised. Slippery when wet. Action Figures sold separately. Published simultaneously in Canada. For a limited time only. Ribbed for your pleasure. No substitutions allowed. Se habla Espanol. Caution: contents are hot. No animals were harmed in the presentation of this contest. Any resemblance to real people, living or dead, is strictly coincidental. Possible penalties for early withdrawal. Do not fold, spindle, or mutilate. Hecho en Mexico. No shirt, no shoes, no beer. Do not burn or puncture. No purchase necessary. Do not insert fingers into mechanism. Batteries not included. Slightly higher west of the Rockies. This contest is copyrighted by the Inland Empire Brewers, and any retransmission or other broadcast, without the written consent of the IEB and the Dodgers organization is strictly prohibited. If a rash, redness, irritation or swelling develops, discontinue use. Objects in mirror are closer than they appear. Subject to credit approval. The best safe guard, second only to abstinence, is the drinking of good beer. An equal opportunity brew club. This competition may contain scenes of adult subject matter, full frontal nudity, and gratuitous violence, viewer discretion is advised. Keep away from sunlight, pets, and small children. Allow 4-6 weeks for delivery. Printed in Taiwan ROC. Relax, Don't Worry, Have a Homebrew!!!

Judging for the **Los Angeles County Fair Homebrew Competition** will be held on Saturday, July 31 at the LA County Fairgrounds in Pomona. For information about judging, call John Aitchison at (818) 886-3568 (home) or (818) 989-3171 (work), or send him an e-mail message to john.aitchison@homebeer.com.

Club-Only Contests

Meads

The next contest is for Meads ("It's a Mead, Mead, Mead, Mead World"). Entries will be due at the July QUAFF meeting. This contest includes AHA categories 25 (Traditional Mead and Braggot), 26 (Fruit and Vegetable Mead), and 27 (Herb and Spice Mead).

This will be the final contest in QUAFF's Homebrewer of the Year award for 1999. Ribbons will be awarded to the top three finishers at the QUAFF Oktoberfest Picnic at Santee Lakes in late September (or early October). Right now the competition is heated between first and second (between Peter Zien and Harold Gulbransen), and for third place. Although Roger Wammack is currently in third, with Chris Toth and Greg and Liz Lorton only a point behind, any new participant could conceivably at least tie for third by entering and winning QUAFF's internal mead judging.

Peter has stated that he won't have a mead to enter, but is concerned that Harold will have some, thus jeopardizing Peter's current lead.

Points are awarded as follows: 6 points for first place, 3 points for second, and 1 point for third. In addition, each entrant gets 1 additional point. Therefore, by winning the contest, an entrant would get 7 points. In addition, should that entrant place in the top three in the AHA's national Club Only competition, the entrant will get additional points (5, 4, or 3 for a first-, second-, or third-place finish, respectively). This year already, Peter Zien and Harold Gulbransen have earned top-three finishes in national Club-Only competitions.

1999 Club-Only Competition Standings			
	Points from last contest	Total Points	Total Beers Entered
1. Peter Zien	4	29	8
2. Harold Gulbransen	7	25	6
3. Roger Wammack	0	7	1
4. Chris Toth	2	6	5
4. Greg and Liz Lorton	1	6	5
6. Randy Barnes	0	2	1
6. Erol Kilki	0	2	2
8. Garth Jones	0	1	1

AleSmith Promotion

The Deli Stop in Rancho Peñasquitos will be promoting AleSmith ESB and Nut Brown Ale on June 17 from 5:00 to 8:00 PM. The AleSmith staff, including Tod Fitzsimmons and Skip Virgilio, will be present for the event. We're hoping for a strong turnout of friends and supporters. For only \$10, you get an AleSmith T-shirt and pint glass filled with Nut Brown or ESB (\$2.00 refills). The Deli Stop menu includes reasonably priced burgers, sandwiches and pub items. Please come by to hoist a few pints with your friends. We would like to fill "The Stop", so bring your friends. The Deli Stop is located at 13173-5 Black Mountain Road.

THE SAN DIEGO BREWING SCENE

Brewpubs

Baja Brewing Company 203 Fifth Avenue (Gaslamp Quarter)	231-6667
Callahan's Pub and Brewery 8280A Mira Mesa Boulevard (Mira Mesa Mall)	578-7892
Coronado Brewing Company 170 Orange Avenue (Coronado)	437-4452
Del Mar Stuft Pizza Café & Restaurant 12840 Carmel Country Road (Carmel Valley)	481-7883
Dino & Luigi's Stuft Pizza 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	592-7883
Gordon Biersch 5010 Mission Center Road (Mission Valley)	???-???
Hang Ten Brewing 310 5 th Avenue (Gaslamp Quarter)	232-6336
Hops! Bistro & Brewery 4353 La Jolla Village Drive (UTC)	587-6677
Karl Strauss Brewery Gardens 9675 Scranton Road (Sorrento Valley)	587-2739
Karl Strauss Old Columbia Brewery & Grill 1157 Columbia Street (Downtown)	234-2739
Karl Strauss Brewery & Grill 1044 Wall Street (La Jolla)	551-2739
La Jolla Brewing Company 7536 Fay Street (La Jolla)	456-2739
Pizza Port/Carlsbad Brewery 571 Carlsbad Village Drive (Carlsbad)	(760) 720-7007
Pizza Port/Solana Beach Brewery 135 N. Highway 101 (Solana Beach)	481-7332
Rock Bottom 8980 Villa La Jolla Drive (La Jolla)	450-9277
San Diego Brewing Company 10450 Friars Road (Mission Gorge)	284-2739
San Marcos Brewery & Grill 1080 W. San Marcos Boulevard	(760) 471-0050
Sports City Café and Brewery 8657 Villa La Jolla Drive	450-3463
Terrific Pacific Brewery & Grill 721 Grand Avenue (Pacific Beach)	270-3596

Brew-On-Premises

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

Homebrew Ingredient Suppliers

White Labs - Pure Brewers Yeasts 7564 Trade Street, San Diego 92126	693-3441 www.whitelabs.com
---	-------------------------------

Microbreweries

AleSmith Brewing Company 9368 Cabot Drive (Miramar) Brewers: Skip and Tod	549-9888 www.softbrew.com/alesmith <i>AleSmith ESB, Golden Anvil, Nautical Nut Brown, and rotating specials</i>
Stone Brewing Company 155 Mata Way, Suite 104 (San Marcos) Brewer: Steve Wagner	(760) 471-4999 www.stonebrew.com <i>Stone Pale Ale, IPA, Smoked Porter, Arrogant Bastard Ale</i>
Ballast Point Brewing Company 5401 Linda Vista Road, Suite 409 Brewer: Peter A'Hearn	298-2337 www.homebrewmart.com <i>Belgian White, Copper Ale, N₂-tapped special, Barley Wine in Tasting Room</i>

Homebrewing Suppliers

American Home Brewing Supply 11404 Sorrento Valley Road, Suite 103, San Diego 92121	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	447-9191
Home Brew Mart 5401 Linda Vista Road, Suite 406, San Diego 92110	295-2337 www.homebrewmart.com

Beer Superstores

Beverages, & more! 8410 Center Drive (La Mesa) 212 N. El Camino Real (Encinitas) 11475 Carmel Mountain Road	461-6230 (760) 943-6631 673-3892
Mesa Liquor and Wine Company 4919 Convoy Street (Kearny Mesa)	279-5292
Iowa Meat Farms 6041 Mission Gorge Road	281-5766

What's new? Call Greg at (760) 943-8280 with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news. 4/99

"Best Home Brewing Publication"

— national poll, three years running

Save up to \$13 off newsstand rates!

QUAFF is among the many clubs nationwide participating in our partnership program, which entitles you to significant savings on your Brewing Techniques subscription - \$26 per year (regular subs are \$33; newsstand value is \$39).

BREWING TECHNIQUES

"Good For Your Head"

1-800-427-2993 or 541/687-2993

QUAFF Board

President	Tod Fitzsimmons	578-5658	quaff1@pipeline.com
Vice President	Peter Zien	546-7824	pz.jdzinc@worldnet.att.net
Treasurer	Garth Jones	455-6853	chotsie@aol.com
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
Membership	Sandy James	695-3799	sandy@elvis1.com
Activities	Randy Barnes	584-6963	rbarnes@sdccd.cc.ca.us
Competition Tsar	Harold Gulbransen	589-0987	hgulbran@aol.com
Zymologist	Charles Hudak	523-1989	cwhudak@home.com
Gadget Guy Emeritus	Dion Hollenbeck	459-8724	hollen@woodsprite.com
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 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.

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, June 15
At Callahan's Pub and Brewery
8280 A Mira Mesa Boulevard
San Diego