

QUAFF

July 2001

NEXT MEETING

Tuesday, July 17
7:00 PM at Callahan's
MEETING TOPICS

- American Ales
- AHA Homebrew Club of the Year!!!!
- Bring Your Homebrew (four 12-oz bottles or three 22-oz bottles)

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Withbier	July 17 Meeting	August 6-18
California Common	TBD	early October
Mild	TBD	early 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 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

July

- 17 Monthly Meeting at Callahan's (7:00)
- 21 QUAFF Night at the Padres (The "Q")

August

- 4 QUAFF Pub Crawl
- 14 Board Meeting at San Diego Brewing (6:30)
- 17-19 Jeff Majors' Fishing trip to Baja
- 28 Monthly Meeting at Callahan's (7:00)

September

- 8 BJCP Exam (location to be determined)
- 11 Board Meeting at San Diego Brewing (6:30)
- 25 Monthly Meeting at Callahan's (7:00)
- 29 Annual QUAFF Oktoberfest Picnic at Santee Lakes

October

- 9 Board Meeting at San Diego Brewing (6:30)
- 23 Monthly Meeting at Callahan's (7:00)

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Quality Ale and Fermentation Fraternity

Celebrate!

Following the euphoria of our AHA Homebrew Club of the Year victory, look for a variety of events and even some commemorative stuff. Here is a preview of several things to come.

Commemorative Brew. Tom Nickel of Stuff Pizza in Del Mar and Tomme Arthur of Pizza Port Solana Beach are planning a brew to celebrate our AHA Club of the Year honor. Tom and Tomme will brew enough wort for members interested in taking a carboy or keg of wort, as well as wort that will be fermented at Stuff Pizza to serve to customers as a QUAFF commemorative beer.

This special beer will be brewed at the Stuff Pizza in late August. Tom, Tomme, and the Board are currently discussing the characteristics of the wort, but it is likely to be a base that can be fermented into many different styles, depending on yeasts and dry hops (if any) used.

Many thanks to Tom and Tomme for this great idea and a great contribution to QUAFF!

T-Shirts. Peter Zien has proposed a special run of T-shirts to commemorate the Club of the Year honor. The shirts will be pre-ordered only for club members who sign up in advance. No extras will be purchased. Details will be discussed at the next meeting.

Glasses. Dion Hollenbeck proposed that etched pint glasses bearing the QUAFF logo, name, and inscriptions of AHA and California homebrew club of the year honors. We will also look into 8-ounce glasses ("Temecula size"). Again, these will be pre-ordered only for club members who sign up in advance. Details will be discussed at the next meeting.

Meeting Dates Will Change (beginning in August!)

Beginning in August, our regular meeting dates will move to the fourth Tuesday of the month (from the third Tuesday). Also, the Board meeting will move from the first Tuesday to the second Tuesday. **Therefore, in August, the Board meeting will be held on August 14, and the regular monthly meeting on August 28.**

SPENT GRAINS

Notes from the June Meeting

by Greg Lorton

The meeting called to order by President Peter Zien at 7:11 PM. Guests included Carlos Lopez and Gary O'Donnell. A number of members described pub crawls and beer adventures. Dion Hollenbeck talked about a visit to Arbor Brewing in Ann Arbor, Michigan. He particularly enjoyed the porter on tap. Richard McLaughlin mentioned that Kensington Grill in San Diego serves Chimay in bottles. Bob Mac Kay and Peter Zien both described trips to Sudwerks in Davis. Gardner Osborne described a visit to Jackson Hole (Otto Brothers). Gardner brought bottles of Otto Brothers' Huckleberry Wheat to share. Leo Barendse and several other summarized the Real Ale Festival at Pizza Port Carlsbad.

Bob Mac Kay pitched the remaining tickets for QUAFF Night at the Padres. Jeff Majors described the August 4 pub crawl, as well as his fishing trip to Baja for the weekend of August 17-19. Jeff also shared several cans of Carlsberg Special Brew (reminiscent of a malt liquor?!) Harold Gottschalk previewed his traditional Fourth of July party.

Dion Hollenbeck and Greg Lorton discussed the techniques involved in judging and evaluating beer. This included a description of the scoresheet, things judges look for in a beer, and various techniques for conducting an evaluation.

June Beverage List

Harold Gottschalk	India Pale Ale
Kari Fitzsimmons	American Amber Ale
and Antoinette Hodges	
Michael Jackson Beer Tour	Hofmark Pils
Peter Zien	Porter
Joe Buchan	Oatmeal Stout
Chuck West	Oatmeal Stout
Joe Buchan	Christmas Ale

Brewing To-Do List

- Wit is be the next Club-Only. Bring your entry to the July meeting. The national judging will take place on August 18 in Sacramento.
- It's time to think about brewing for the QUAFF Oktoberfest Picnic, now set for September 29. This includes kegged beer for consumption at the picnic as well as bottled beer for the sanctioned homebrew competition.
- The AHA's California Common Club-Only will be held in early October in Los Angeles, with QUAFF entries selected either at the September meeting or the Oktoberfest picnic.
- Also, now's a good time to start brewing your big beers for the Third Annual Strong Ale Homebrew Competition in November.
- Now is also the time to start thinking about defending our California Homebrew Club of the Year title at the California State Homebrew Competition in San Francisco - traditionally held in November. If Peter and Harold alone could win enough points to gain us the title last year, imagine what we could do with a **serious** number of entrants this year! ☺

QUAFF Sails Through Del Mar

In spite of a large contingent remaining in Los Angeles the day following our AHA Club of the Year award (and Harold Gulbransen in Ireland), QUAFF managed to pull in a at least 32 ribbons at the Del Mar Fair, held on Sunday, June 24.

Here are the results for QUAFF, listed by category:

Barley Wine	
Peter Zien	3 rd Place
Belgian and French Ale	
Peter Zien	2 nd Place
Horace Bixby	3 rd Place
Belgian-Style Lambic	
Horace Bixby	3 rd Place
American Pale Ale	
Jon Peterson	4 th Place
English Bitter	
Roger Wammack	2 nd Place
Antoinette Hodges	5 th Place
Scottish Ale	
Bob Mac Kay	1 st Place
Greg and Liz Lorton	3 rd Place
Porter	
Jon Peterson	1 st Place
Greg and Liz Lorton	2 nd Place
Peter Zien	3 rd Place
English and Scottish Strong Ale	
Dan Doren	4 th Place
Antoinette Hodges	5 th Place
Dry Stout	
Dan Doren	2 nd Place
Les Overman	3 rd Place
Foreign Stout	
Dan Doren	1 st Place
Steve Jennings	5 th Place
Oatmeal Stout	
Greg and Liz Lorton	1 st Place
Bock	
Jon Peterson	2 nd Place
Antoinette Hodges	4 th Place
Horace Bixby	5 th Place
German Dark Lager	
Steve Jennings	1 st Place
Greg and Liz Lorton	2 nd Place
Classic Pilsener	
Greg and Liz Lorton	3 rd Place
Jon Peterson	5 th Place
German Ale	
Peter Zien	3 rd Place
Antoinette Hodges	5 th Place
Smoked Beer	
Steve Jennings	1 st Place
Greg and Liz Lorton	4 th Place
Traditional Mead	
Greg and Liz Lorton	3 rd Place
Fruit and Vegetable Mead	
Steve Jennings	2 nd Place

Approximately 700 beers were entered in the fair this year. (Note - an additional winner, a new member of QUAFF, also collected ribbons. If you know who (or if that's you), please let me know! - Greg)

Club-Only Contests

Wit

The Wit Club-Only contest will be held in Sacramento on August 18. QUAFF entries are due at the July meeting (or make arrangements with Peter or Antoinette at the meeting). This contest is limited to AHA/BJCP category 19b (Belgian Witbier).

Upcoming contests for the rest of 2001 are California common (category 6c) in early October, and Mild (category 10a) in early December. The Wit contest will be the last one in the QUAFF fiscal year.

2001 Club-Only Competition Standings

	Total Points	Points from last contest	Total Beers Entered
1. Peter Zien	21	1	6
2. Antoinette Hodges	13	7	5
3. Harold Gulbransen	12	4	5
4. Greg & Liz Lorton	11	0	3
5. Dana Edgell	9	0	3
6. Rich Link	4	0	1
6. Dan Doren	4	1	2
8. Horace Bixby	3	2	2
8. Jim Howard	3	0	3
10. Harold Gottschalk	2	0	1
10. Tyce Heldenbrand	2	0	2
12. Leonard Ackerman	1	0	1
12. Mark Alfaro	1	0	1
12. Randy Barnes	1	0	1
12. Cher Cunningham	1	0	1
12. Bob MacKay	1	0	1
12. Richard McLaughlin	1	0	1
12. Les Overman	1	0	1
12. Jon Peterson	1	0	1
12. Dan Sherman	1	0	1
12. Roger Wammack	1	0	1
12. Bob Whritner	1	0	1

FUTURE MEETING TOPICS

July	American Ales Style
August	Decoction Mashing
September	Mild Ales
October	Brewing Safety
November	AHA HCOY Commemorative Beer Tasting
December	Holiday Party

QUAFF News

4th Occasional BJCP Study Group and Exam

Our beer study group is underway at Karl Strauss Brewery Gardens in Sorrento Valley. The class meets Mondays and runs from 6:00 to 9:00 PM. The class is pretty much maxxed out now in terms of size (about 25 participants), but this doesn't prevent anyone from taking the exam. The exam has officially been scheduled for Saturday, September 8. The location of the exam has not yet officially been set, but we are looking at the Windamere in La Jolla (site of the 2000 America's Finest City Homebrew Competition).

QUAFF Night at the Padres

If you've bought tickets, don't forget...

3rd Annual QUAFF Padres Game and Tailgate Party

Date: Saturday July 21, 2001

Time: 7:05 p.m.

Place: Qualcomm Stadium, Parking Lot Section G-4

Opponent: The Milwaukee **Brewers** (Appropriate, huh?)

Give-away: Padres Canvas Beach Bags

We plan to start tailgating in Parking Lot section G4; look up at the light poles for the section signs. The club will provide some Bratwurst and hot dogs to cook in the parking lot before the game in addition to the chips, so please bring a side dish, salad or dessert to share with others. We'll plan on gathering around 3:30 p.m. and will fire up the grills as people get hungry. Please bring some of your homebrews to share with your fellow QUAFF members. (Thanks to Bob Mac Kay for organizing this. - Greg)

August 4 QUAFF Pub Crawl

by Jeff Majors

The plan for Saturday, August 4 is:

- (1) 9:30AM start at AleSmith. Finish all of their beer by 10:15 and get on the bus.
- (2) Head up to Stone Brewing at 10:15.
- (3) Go to Pizza Port Solana Beach at 11:45.
- (4) Go to Stuft Pizza Del Mar Heights at 1:15.
- (5) Leave for Hops! at 2:45.
- (6) Finish up at Gordon Biersch on the outdoor patio 4:30-6:30.
- (7) Return to AleSmith where Tod will have brewed more beer to satisfy the masses at 7:00.

The bus works out to \$25 by July 28 or \$30 day of show. You can pay me at the next meeting or mail a check to: Jeff Majors, 4217 Mt. Henry Avenue, San Diego 92117. Any extra money will go towards beers along the way. I also suggest that we each throw a few bucks into the AleSmith tip jar for hosting this takeoff and landing. Please respond if you can make this crawl. Feel free to bring a larger and rowdier group than Harold Gulbransen did last time. Hope to see you there.

QUAFF Fishing Trip

by Jeff Majors

Don't forget Jeff Majors Baja fishing trip on the weekend of August 18. For more information, see last month's newsletter (which you saved, of course! ☺), or contact Jeff. If you're interested, Jeff will need to have a 50% deposit of \$65 by August 4 so the host can buy food and set things up. You can give this to me or mail a check to: Jeff Majors, 4217 Mt. Henry Avenue, San Diego 92117. Jeff has about ten people interested so far so we will limit this to club members first then open things up to friends later. We should be able to take a group of up to 15 people. Jeff will send more information as plans progress.

Liz's Orange Blossom Mead

by Greg Lorton

Here's Liz Lorton's relatively simple recipe for an award-winning mead. The ingredients for a 3-gallon batch are:

Orange Blossom Honey	12 pounds
Yeast Nutrients	2 teaspoons
Citric Acid	1 teaspoon
Lalvin Champagne Yeast (dry)	2 packs

Mix the honey to enough 1½ gallons of water, and add the yeast nutrients and citric acid. Boil for 15 minutes, skimming off the foam that is produced during the boil. Cool to about 100°F using a copper immersion coil, and the pour into a 3-gallon glass carboy. Aerate with a sanitized aquarium aerator, add the yeast (after hydrating the yeast in a glass of water) and top off the carboy with water.

This mead was brewed on May 28, 2000, and began fermenting the next day. It was transferred to a 2.8-gallon glass carboy for conditioning 7½ weeks later on July 20, and then bottled 11½ weeks after that on October 9. No priming sugar was added.

This mead was brewed by Liz, with help from Katie, as a possible entrant in the Queen of Beer (females only) competition (should they ever hold another contest!). Yours truly only provided a little bit of recipe and process consulting, and some heavy lifting.

As a young mead, it has had a smattering of success. ☺

March	Honorable mention in traditional meads at 2001 America's Finest City Homebrew Competition.
April	Third place (yellow ribbon) in traditional meads in AHA National Homebrew Competition First Round.
June	First place (gold medal) in traditional meads in AHA National Homebrew Competition Final Round.
June	Third place (white ribbon) in traditional meads at 2001 Del Mar Fair.

QUAFF Beer Wows AHA Conference Crowd!

by Peter Zien

Every year, the AHA National Homebrewers Conference attracts hundreds of home and professional brewers to drink and talk good beer. The range of experience for the homebrewers is from novice to Founding Father status (Charlie Papazian, Fred Eckhardt, Ray Daniels, etc.). Serving your beer to this crowd can be challenging. QUAFF brewers accepted the challenge on the first evening of the Conference known as "Club Nite", where the local and area clubs set up their bars to serve the thirsty crowd. A second opportunity to serve our beer came two nights later at the Hospitality Suite.

QUAFF brewers on-tap were Richard McLaughlin (Stout), Joe Buchan (ESB), Randy Barnes (CAP & Porter), Peter Zien (Kölsch & Kent Ale), Antoinette Hodges (IPA, Doppelbock, Mild), Harold Gulbransen (American Pale Ale), Horace Bixby (Bock), Mark Alfaro (ESB), Greg & Liz Lorton (Best Bitter), Chuck West (?) and Tyce Heldenbrand (bottled Russian Kvass). It was apparent from the start that our booth was receiving quite a bit of attention. All of the beers were popular and many of our customers were repeats who didn't bother with the other booths after awhile!

As the evening drew to a close, three awards were announced. The award for Best 2001 Theme Booth went to the Maltose Falcons, who constructed a large, black monolith with a set of taps in the center. They had considered the monkey suits, but nixed that idea. Another award was given to the Best Bar set-up. Pacific Gravity won this award with their hand-painted bar featuring a wave scene.

But the most important award of the evening was the Best Beer at Club Nite. Like an omen of good things to come, QUAFF took this prestigious honor. We received a beautifully engraved pitcher that we'll use at the meetings to share our homebrews. Congratulations to all of the QUAFF brewers who shared their beer on Club Nite!

The second opportunity to serve QUAFF beer to the Conference crowd came on the final evening immediately preceding the Awards Banquet. Again, QUAFF tap handles and English beer engines were immensely popular with the thirsty crowd. For the first time in the 3 days of the event, the Hospitality Suite looked like a big party was going on. Thanks to Richard McLaughlin, the QUAFF bar featured a small side bar with 4 English beer engines attached for self-service. Many people poured their first real ale from the beer engines and seemed to enjoy both the act of pouring as well as the beer. By the time the crowd began to leave for the banquet, all of the Quaff kegs had been emptied.

QUAFF beers were among the best that the Conference had to offer. Special thanks to Dion Hollenbeck, who manned the bar for the entire evenings at both Club Nite and the Hospitality Suite, and Antoinette Hodges, Club Nite Organizer and Keg Mistress. Antoinette's awareness saved our kegs when she discovered that the cooler truck had unloaded them overnight. We had the kegs on ice before they warmed significantly. A big thank you to Richard McLaughlin for the use of his fine English beer engines. They sure added an air of class to our bar. Finally, a big thanks to Randy Barnes for transporting the world-famous QUAFF Bar once again. Perhaps QUAFF can ask to host a Hospitality Suite at next year's event in Dallas, assuming that enough QUAFFers make the trip. Congratulations to QUAFF for making the best beer at the 2001 AHA Homebrewers Conference!

Local Beer News

AleSmith Cask Night at Callahan's

contributed by Tod Fitzsimmons

This month you can get an AleSmith Golden Anvil on cask before or during the QUAFF meeting on July 17. It should be very quenching for the hot and muggy weather we have been having. As usual, it is dry-hopped, but I used some restraint this time.

Hops! Beer Dinner – July 30

As usual, the Hops! Beer Dinner will begin at 6:30 on Monday, July 30. for more information and reservations, call (858) 587-6677. The three-course meal this month is:

- Oysters on the 1/2 Shell or Spicy Fried Calamari with Hop Devil IPA Habanero Chili Sauce
- Drunken Chicken Skewers with Alt-Er Ego Amber Zucchini coleslaw
- Hefeweizen Bananas Foster with Three Peat Wheat

Also, the Three-Peat Wheat (Bavarian Hefeweizen) will be on tap all summer.

QUAFF Board

The new QUAFF board will be selected in September. Several members have expressed an interest so far, but there is room for more! So let any board member know if you are interested (or show up at a Board meeting at San Diego Brewing)!

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 Stuff Pizza Café & Restaurant 12840 Carmel Country Road (Carmel Valley)	(858) 481-7883 Tom Nickel
Gordon Biersch 5010 Mission Center Road (Mission Valley)	(619) 688-1120
Hops! Bistro & Brewery 4353 La Jolla Village Drive (UTC)	(858) 587-6677 Chuck Silva
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
Karl Strauss Carlsbad 5801 Armada Drive	(760) 431-2739
Pizza Port/Carlsbad Brewery 571 Carlsbad Village Drive (Carlsbad)	(760) 720-7007 Kirk McHale
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 401 G Street (Gaslamp Quarter)	(619) 231-7000
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
Stuff Pizza & Brewing Company- Carmel Mountain Ranch 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	(858) 592-7883 John Stewart
Terrific Pacific Brewery & Grill 721 Grand Avenue (Pacific Beach)	(619) 270-3596

What's new? Call Greg at (760) 943-8280 (or e-mail to glorton@cts.com) with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news.

7/2001

SUPPORT YOUR LOCAL BREWERY and Homebrew Supplier

Look for changes next month, based on great input by Greg Koch of Stone Brewing!

Microbreweries

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

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 9379 Mission Gorge Road, Santee 92071	(619) 449-9591 www.beercrafts.com
Home Brew Mart 5401 Linda Vista Road, Suite 406, San Diego 92110	(619) 295-2337 www.homebrewmart.com

Brew-on-Premises

Murphy's Custom Brewing 2640 Financial Court (near Morena Boulevard)	(858) 274-9696
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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 – AHA National and California Homebrew Club of the Year!

QUAFF Board

President	Peter Zien	(858) 546-7824	pz.jdzinc@worldnet.att.net
Vice President/Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
Treasurer	Harold Gulbransen	(619) 589-0987	hgulbran@aol.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
Gadget Guy	Dion Hollenbeck		hollen@woodsprite.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 or lorlonga@efdswnavfac.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, July 17

At Callahan's Pub and Brewery

8280A Mira Mesa Road (Mira Mesa Mall)

San Diego