

QUAFF

Quality Ale and Fermentation Fraternity

June 2001

NEXT MEETING

**Tuesday, June 19
7:00 PM at Callahan's**

MEETING TOPICS

- Judging and Evaluating Beer
- AHA National Homebrew Conference
- Bring Your Homebrew (four 12-oz bottles or three 22-oz bottles)

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Witbier	TBD	August
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

- June
- 19 Monthly Meeting at Callahan's (7:00)
 - 21-23 AHA National Homebrew Conference (Los Angeles)
 - 24 Del Mar Fair Homebrew Competition
- July
- 2 Monday BJCP Study Group Begins (Karl Strauss Brewery Gardens)
 - 3 Board Meeting at San Diego Brewing (6:30)
 - 17 Monthly Meeting at Callahan's (7:00)
 - 21 QUAFF Night at the Padres (The "Q")
- August
- 4 QUAFF Pub Crawl
 - 7 Board Meeting at San Diego Brewing (6:30)
 - 17-19 Jeff Majors' Fishing trip to Baja
 - 21 Monthly Meeting at Callahan's (7:00)

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Busy Summer

This summer will be busy, and hopefully very memorable for QUAFFsters.

First up is the American Homebrewers Association's National Homebrew Conference to be held on June 21 through 23 at the Los Angeles Sheraton Four Points Hotel near LAX. We are tentatively set to host a hospitality suite on Saturday evening, immediately preceding the Grand Banquet.

Going into the final rounds of the National Homebrew Competition, QUAFF continues to hold a ten-point lead over the Brew Rats. If we can hold this lead, we will be the AHA's Homebrew Club of the Year for 2001!!! Judging will take place on June 21 and 22 during the National Homebrew Conference in Los Angeles.

The traditional Del Mar Fair Homebrew Competition follows on Sunday, June 24. Entry forms are already due, but even if you didn't enter, it's a great event. Last year, QUAFF had its biggest showing ever in terms of ribbons counts.

The Fourth Occasional BJCP Study Group will begin its weekly meetings on Monday, July 2, at Karl Strauss Brewery Gardens. Ten meetings are planned up to the BJCP exam itself, scheduled for September 8. Join the group whether you plan to take the exam or not. It's a great opportunity to learn more about beer. The sessions will run from 6:00 to 9:00 PM.

The QUAFF Padres Tailgate Party is now set for Saturday evening, July 21. The Pads play the Milwaukee Brewers in a 7:05 night game. See page 2 for more details.

The QUAFF Pub Crawl is set for Saturday, August 4. Thanks to Jeff Majors for organizing it. See page 3 for more details. This year our pub crawl will feature brewpubs and breweries that have won awards in the last year at national and international microbrew competitions.

Jeff Majors is also organizing a fishing trip (with a beer theme?!) to Baja California on the weekend of August 18. See page 3 for more details.

Finally, although it's not technically summer, the QUAFF Oktoberfest picnic will be on Saturday, September 29. As usual, the picnic will include the ever-popular raffle, homebrew contest, plenty of good food and homebrews, and a generally good time. The picnic will be in its regular location, the island in Lake #5 at Santee Lakes.

SPENT GRAINS

Notes from the May Meeting

by Greg Lorton

The meeting called to order by President Peter Zien at 7:08 PM. Guests included Larry Crane and Ralph ____ (Larry joined that evening).

In an open discussion format this month, Peter described the activities going on leading up to the AHA National Homebrew Conference in Los Angeles next month, and also our progress in the National Homebrew Competition. QUAFF continues to hold onto a 10 point lead leading up to the finals that will be held at the conference, and excitement is building up to the conference.

Chris White described a couple of recent trips, including his visit to the beer festival in Boonville at Anderson Valley Brewing. He also related the latest news on the yeasts available from White Labs.

Bob Mac Kay pitched the QUAFF Night at the Padres, and sold many (if not all) of the remaining tickets. The upcoming pub crawl was also described. (See QUAFF News for more info.)

For the Brewer's Corner, Mary Anne Bixby asked about the best serving temperatures for various beers. We also discussed the proper pitching temperatures for yeast (and various alternate theories).

May Beverage List

Bob Mac Kay	Sweet Stout
Dion Hollenbeck	Smoked Porter
Tom Buchenau	Wit
Bob Mac Kay	Smoked Scottish
Harold Gottschalk	Wit
Mark Densel	Oatmeal Rye
Antoinette Hodges	Brettanomyces Experiment
Peter Zien	Strong American Pale Ale
Steve Jennings	Cinnamon Maple Cider

Brewing To-Do List

- Wit will be the next Club-Only, with judging taking place at a yet-to-be determined date in August.
- 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.
- 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! ☺

FUTURE MEETING TOPICS

June	Judging Homebrews
July	American Ales Style
August	Decoction Mashing

Beer Trivia*

by Bob Mac Kay

Test your knowledge with the following beer questions (answers on page 4):

1. What beer made Milwaukee famous? Who brews it?
2. What American beer is known as the "Silver Bullet"?
3. What brand is today known as the "King of Beers"? Why?
4. Name 3 or more other beers that were previously known as the "King of Beers."
5. We've mentioned the "King of Beers" earlier. What beer is known as the "Beer of Kings"? Who brews it?
6. What is "America's Fire Brewed Beer"? Who brews it?
7. Why do bock beers brewed in Germany, the United States and elsewhere have a goat on the label?

QUAFF News

4th Occasional BJCP Study Group and Exam

Our beer study group is now set for Mondays, beginning on July 2 and running for 10 weeks. The last session will probably be on Tuesday, September 4, rather than the 3rd, which is Labor Day. We will hold the group meetings at the Back Room of Karl Strauss Brewery Gardens in Sorrento Valley. The class will be held as a discussion group this year, rather than a more formal lecture. We will also be sampling examples of dozens of different beer styles. The meetings will run from 6:00 to 9:00 PM. The class is designed for both new and experienced judges. The exam has officially been scheduled for Saturday, September 8.

QUAFF Night at the Padres

by Bob Mac Kay

Fellow QUAFFsters,

It's time once again to root on your San Diego Padres (They sure need every bit of help they can get right now to break out of this skid!). Yes, it's approaching that time of year once again, and we're getting ready for the ...

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 have 42 QUAFF members, spouses and guests tickets sold so it should be a fun event. Also, this is about double the size of last year's gathering! We have purchased enough tickets once again to have our QUAFF name up on the main scoreboard in the outfield, so keep your eyes open once the game starts. I tried to get them to put up "QUAFF - CA Homebrew Club of the Year", but they only could put up "QUAFF Homebrew Club." Maybe we won't mind so much, since by that date we should be **NATIONAL Homebrew Club of the Year!!!** Our tickets are up in the Lower View Section 18, over past 3rd base.

We plan to start tailgating in Parking Lot section G4; look up at the light poles for the section signs. This year, the club has generously agreed to 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. We can then party until game time! We might even get a few lessons from Tyce or Peter on how to smuggle a liter bottle of beer into the game ... undetected!

August 4 QUAFF Pub Crawl

by Jeff Majors

We will once again do a Pub Crawl on Saturday, August 4! The rough plan is as follows:

- (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 Stuff 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

Once again it's time for another ROAD TRIP! Dust off your get out of jail free card, we are heading to Baja. We are going to the beautiful sleepy fishing village of Puerto Santo Tomas. I have us reserved for the Santo Tomas fishing trip for the weekend of August 18. We will leave Friday, August 17 at 8AM and return Sunday at 6PM. This allows time for a stop on the way down for tequila and cigars in Rosarito Beach and a lunch stop at the Ensenada fish market. Check out the web site at www.puertasantotomas.com.

The cost will be \$129 each for the trip that includes two nights lodging, one day fishing and meals. Gas and Mexican auto insurance will add to the total. The customary tip adds around 10%.

This is a rough list of recommended gear for the trip: Fishing: Rapalas 4-6", frozen squid, deep sea pole and reel, rock cod rig (3 hooks on a leader), Sea sick patch or dramamine, 2-ounce weights, sun hat, rain jacket, sleeping bag, layers of clothing, poly preferred for quick drying. I was planning on winging it on the license as they don't check very often at this port. If anyone wants to get one we can stop on the way down Friday.

Beer: I will bring a keg of general-purpose beer. Bring any bottles or cans of what you like or we can stop and pick up Pacificos on the way down.

Sports and amusement: I will bring horseshoes and bocci ball along with a telescope as the stars are really nice with little light pollution. They also have an outdoor firepit for the pyros.

Sam will provide food and lodging and the boats and guides. I can pick up squid for bottom fishing. We won't need the tourist visa due to being in Baja less than 72 hours. I will need to have a 50% deposit of \$65 by August 4 so Sam 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. I have 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. I will send more information as this progresses. Last years trip was mucho fun. Brush up on your Spanglish.

QUAFF Board

The new QUAFF board will be selected in September. In anticipation of this, we are soliciting new board members, and this year we are asking existing board members to reaffirm or decline their interest to be on the board. In addition, Peter Zien has expressed his desire to step down as president, and I am looking for a replacement as newsletter editor (five years is enough!). So let any board member know if you are interested. Showing up at a Board meeting is another good way to express interest!

Club-Only Contests

Upcoming contests for the rest of 2001 are Belgian Wit (category 19b) in August, 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

Dion Hollenbeck's

Tooth of the Dragon Belgian Strong Ale

This is how I make my Belgian Golden Strong Ale. You may want to do it using slightly different methods, but you have the full details on what made it so successful if you care to duplicate it.

To make 7.5 gallons start with 18 pounds of 2-row malt in the kettle. The mash schedule is:

- 123°F for 10 minutes – protein rest
- 145°F for 15 minutes – saccharification rest 1
- 151°F for 60 minutes – saccharification rest 2
- 160°F for 15 minutes – saccharification rest 3
- 168°F for 10 minutes – mash out

Sparge and collect 7.5 gallons in the kettle and add 1 pound of amber candi sugar. Boil 90 minutes down to 6 gallons in the kettle. The OG should be 1.094. The hop schedule for the boil is:

- 0.75 oz. British Fuggles 4% alpha acid at 90 minutes
- 0.75 oz. British Fuggles 4% alpha acid at 60 minutes
- 0.5 oz. Tettnanger 5% alpha acid at 1 minute
- 0.5 oz. Hallertau Hersbrucker 2.9 alpha acid at 1 minute
- 0.75 oz. Crushed coriander at 1 minute
- 0.5 oz. Sweet dried orange peel at 1 minute

Fermentation. One week before brewing, get a bottle of van Steenberge Golden Dragon Belgian Strong Ale. Open and flame mouth of bottle and pour 95% of beer into clean glass. Flame mouth of bottle and pour remaining into 200 ml unhopped starter with OG 1.060. Keep growing up and adding to more fresh starter wort daily until 2 liters of starter are obtained.

An alternative is to buy two vials of White Labs WLP570 Belgian Golden Ale and pitch on brew day. However, this yeast is platinum strain and is only available once each year.

Oxygenate wort thoroughly and pitch yeast. Primary fermentation is for 18 days at 75F. The amount of banana and clove aromas produced will blow your socks off. Don't worry, this is normal. For first 8 days, blowoff hose is mandatory. After that, bubbler air lock is OK. At 8 days, gravity should be down to around 1.032. After 18 days, rack to secondary. After one month of total fermentation, gravity should be down to about 1.022.

I fermented both primary and secondary in corny kegs. Upon entry to secondary fermentation, I attached a pressure relief valve onto the gas plug and set it for 10psi. This naturally carbonated it.

Conditioning/bottling. After 50 days in secondary fermentation, racked to conditioning keg, pressurized to 30 psi and began conditioning for 6 months at 34F. Checked pressure reading often and kept at 30psi. After 6 months keg conditioning, it was ready to be bottled. I counter pressure filled the bottles at 30psi, which requires a very special filler. The bottles were then cold conditioned for another 6 months at 34F. The reason for this prolonged conditioning cycle is that this yeast is extremely resistant to dropping out. When it was bottled it was still quite cloudy and took another 6 months cold conditioning to get it clear. But once it drops out, it forms a very compact yeast cake that does not dislodge easily. It eventually went crystal clear.

Over its four-year shelf life, it continued to age well and get more and more complex in flavor. Almost all of that flavor was imparted by the yeast. It could probably last another four years, however, I am now down to the last two bottles and I don't think that they will last for very long as I plan on drinking both of them soon.

This is an extremely lively, complex golden colored ale with an ABV of approximately 9.5%. It ages well over long periods of

time if you can resist drinking it. The character changes radically over time as well, so space out your tasting. I tasted it continually in very small quantities throughout the fermentation/conditioning cycle and the changes it goes through are amazing.

AHA Conference Hospitality Suite

As part of the AHA National Homebrew Conference activities, QUAFF is planning to host a hospitality suite at the Sheraton Four Points (the conference hotel). Our plan is to host the suite in the late afternoon on Saturday, June 23, right before the Grand Banquet. In our early discussions, we have discussed an English theme, featuring English beers (and the beers of other British Isle countries), English decorations, and similar amenities. The hospitality suite will also include food (such as munchies, hor d'ouvres, or something similar). Check with Antoinette for details!

Local Beer News

AleSmith Cask Night at Callahan's

This month you can get a special AleSmith porter on cask before or during the QUAFF meeting on June 19. Also, AleSmith has begun Friday specials at the brewery. If you don't already get the e-mail announcements (also made to quaff-members e-mail list), call them at (858) 549-9888 to get on the list for announcements.

Hops! Beer Dinner – June 25

As usual, the Hops! Beer Dinner will begin at 6:30 on Monday, June 25. Call (858) 587-6677 for more information and reservations. The three-course meal this month is:

- Chilled Five Bean Salad with Red Moon Raspberry Ale Dressing
- Classic Bouillabaisse in Patriot Pale Ale
- Strawberry Crepes with Steamroller Stout Chocolate Sauce

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

Answers to Beer Trivia

1. Schlitz, brewed by Stroh Brewery Company. Stroh operates breweries in St. Paul, MN; Allentown, PA; Longview, TX; Memphis, TN; Van Nuys, CA and Winston-Salem, NC, **but not in Milwaukee!**
2. Coors Light
3. Budweiser, brewed by Anheuser Busch (St. Louis, MO & elsewhere). It is the largest-selling single beer brand in the world.
4. Bohemian – American Brewing (St. Louis, MO). Imperial Beer – Beadle's & Woerz (New York, NY) Little Kings Cream Ale – Hudepohl-Schoenling (Cincinnati)
5. Tuborg, brewed by Tuborg Brewery, part of the Carlsberg Group (Denmark) and under license in the US by Heileman.
6. Stroh's, brewed by Stroh Brewery Company (headquartered in Detroit, with brewing in Texas, California, Tennessee and North Carolina)
7. Because "bock" is also the German word for goat.

* From *The Ultimate Book of Beer Trivia*, by Bill Yenne & Tom Debolski, Published by Bluewood Books, ©1994.

THE SAN DIEGO BREWING SCENE

Brewpubs

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

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. 2/2001

**SUPPORT YOUR
LOCAL BREWERY**
and Homebrew Supplier

Microbreweries

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

Homebrew Ingredient Suppliers

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

Homebrewing Suppliers

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

Brew-on-Premises

- Murphy's Custom Brewing** (858) 274-9696
2640 Financial Court (near Morena Boulevard)

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** (619) 279-5292
4919 Convoy Street (Kearny Mesa)
- Iowa Meat Farms** (619) 281-5766
6041 Mission Gorge Road
- Whole Foods Market** (858) ???-????
8825 Villa La Jolla Drive (La Jolla)

QUAFF – The California Homebrew Club of the Year!

QUAFF Board

President	Peter Zien	(858) 546-7824	pz.jdzinc@worldnet.att.net
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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 Ducla Lane, Carlsbad, CA 92009. E-mail contributions should be sent to glorton@cts.com or lortonga@efds.w.navy.mil.

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
7:00 PM on Tuesday, June 19
At Callahan's Pub and Brewery
8280A Mira Mesa Road (Mira Mesa Mall)
San Diego