



## Quality Ale and Fermentation Fraternity

September 1999

### NEXT MEETING

**Tuesday, September 21  
7:30 PM at Callahan's**

### MEETING TOPICS

- Barley Wines, by Tyce Heldenbrand
- Bring Your Homebrew

### Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Porters	September 18 (Picnic)	October 4
Scotch/Old Ales	November 16	December 4

Bring three 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

#### September

- 15 Weekly BJCP Classes Start at Rock Bottom (6:00)
- 18 Annual Oktoberfest Picnic at Santee Lakes
- 21 QUAFF Meeting at Callahan's (7:30)

#### October

- 5 QUAFF Board Meeting at Rock Bottom (6:00)
- 19 QUAFF Meeting at Callahan's (7:30)

#### November

- 2 QUAFF Board Meeting at Rock Bottom (6:00)
- 6,7 QUAFF Camp-out at Borrego Palm Canyon
- 16 QUAFF Meeting at Callahan's (7:30)
- 20 BJCP Exam in San Diego
- 27 Strong Ale Homebrew Competition

#### December

- 3-5 3<sup>rd</sup> Annual Strong Ale Festival – Pizza Port Carlsbad
- 7 QUAFF Board Meeting at Rock Bottom (6:00)
- 18? QUAFF Holiday Party at AleSmith (7:30)

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## Oktoberfest Picnic September 18

The traditional QUAFF Oktoberfest Picnic will this year coincide with the traditional beginning of the real thing in Munich. The real Oktoberfest last 16 days over three weekends, culminating during the first weekend in October.

Once again, we will be meeting at the island in Lake #5 at Santee Lakes. Set-up will begin at 9:00, and we'll begin the picnic activities at 10:00.

Once again, we'll have a homebrew contest, and **entries must be in by 11:00 AM. Be there in time if you want your beers entered!!!** The entry fee is \$2 for the first entry and \$1 for additional entries. Each entry gets a raffle ticket. Ribbons will be awarded for first, second, and third place. For the first time, this competition has been sanctioned with the BJCP, so judges, stewards, and staff can earn BJCP points. Harold is organizing this year's competition. The planned categories are:

1. Barley wines, English Old Ales, Scotch Ales
2. Belgian and French ales, Lambics
3. Milds, Browns, Porters\*, and Stouts
4. Bitters, Pale Ales, Scottish Ales
5. Bocks, German Dark Lagers
6. German Light Lagers, Pilseners, American Lagers, and California Common
7. Vienna/Oktoberfest, German Ales
8. German Wheat Beers
9. Specialty Beers (including fruits/spices)

\* The highest scoring porter will be selected as QUAFF's representative for the AHA Club-Only Competition.

The world-famous QUAFF raffle will be held after the homebrew contest is completed. Raffle tickets are \$1 each or 7 for \$5. This is a great opportunity to replenish your stock of T-shirts, pint glasses, brewing stuff, as well as gift certificates to great brewpubs. Once again, we appreciate the strong support from the brewpubs, microbreweries, and homebrew supply shops that have donated prizes. In addition to the homebrew contest, we will have a People's Choice award for kegged beers brought to the picnic. Randy Barnes is organizing the People's Choice Award.

Be sure to bring a side dish (e.g., dessert, salad, veggies), homebrew, picnic chairs, sunscreen, homebrew for contest, money for raffle tickets, designated driver, and homebrew. QUAFF will provide sausages as the main entrée.

**For directions to the picnic, see the next page.**

# SPENT GRAINS

## Notes from the August Meeting

by Greg Lorton

The August meeting convened at Callahan's on Tuesday, the 17<sup>th</sup>. Kit Cheves arrived as a guest, but left as a member (welcome aboard). Kit has been brewing for 2 ½ years, and has a penchant for wheat beers, and is looking forward to making some ciders.

A number of people commented on recent pub crawls and brewery visits. Pete Hovde made a trip to one of the beer meccas, the St. James Gate Brewery of Guinness in Dublin, Ireland. Erol Kilki talked about brewpubs in Sacramento (Hop Street and Oasis) and San Francisco (San Francisco Brewing and the Beach Chalet). Kari Fitzsimmons (Niebell?) commented that a recent trip to Las Vegas was not particularly auspicious in terms of beer, and Kit mentioned the same thing about a trip to Jamaica. Teresa Link talked about a business trip to Auburn Hills, Michigan, that included a visit to Alcatraz Brewing and the Bighorn Brewing Company (the largest brewpub she has ever seen!). Randy gave a recap of the QUAFF pub crawl on August 14 (See article elsewhere in here.)

President Tod did the feature presentation on porters. Apparently, since most people present had brewed a porter at one time or another, Tod chose to keep his comments brief.

A number of other topics were discussed at the meeting. These include the upcoming pub crawl on August 14, a Padres tailgate party planned for September 11, and the brand new Strong Ale Homebrew Competition, planned for November and December in conjunction with the Strong Ale Festival. These topics are discussed elsewhere in the newsletter.

### August Beverage List

<b>Roger Wammack</b>	<b>Belgian Dubbel</b>
<b>Rich Link</b>	<b>"Euro" Amber Ale</b>
<b>Greg and Liz Lorton</b>	<b>Dry Irish Stout</b>
<b>Randy Barnes</b>	<b>Smoked Saison</b>
<b>Tom Nickel</b>	<b>Strong Scotch Ale</b>
<b>Peter Zien</b>	<b>Old Ale</b>

### FUTURE MEETING TOPICS

September	Barley Wines
October	Holiday and Smoked Beers
November	European Vacation
December	Holiday Party

### Barley Wines at the September Meeting

New member and Board nominee Tyce Heldenbrand will take advantage of his new found celebrity status as a barley wine brewer to talk about his favorite style at the September meeting. Join us at Callahan's on Tuesday, September 21 at 7:30 in the back area.

## Directions to the Oktoberfest Picnic at Santee Lakes

From the coast or North County, take Highway 52 east to the Mast offramp. Go east and then turn right (south) onto Mast. Then turn left (east) on Carlton Oaks and go about one mile to the entrance to Santee Lakes Park.

From the east or south, take I-8 to Highway 67 and go north. Take the Santee/Mission Gorge Road exit, go left over the highway, and turn right on Magnolia. Then turn left onto Mission Gorge Road. After three miles, turn right onto Carlton Hills Boulevard. Go ½ mile and turn left onto Carlton Oaks Road and go ½ mile to the Park entrance.

Once inside the park, take the entrance road north (with the lakes on your left). Go past the fifth lake, circle around it, and begin driving south toward the entrance. Park at any available spot on the west side of the Lake #5. The island is reached by taking the little bridge near the playground area.

## BJCP Class and Exam

by Greg Lorton

The third occasional QUAFF Beer University is set to begin. Chancellor Peter Zien has set up Wednesday evenings for the 10-week beer class. The first class will be at 6:00 PM on September 15. The location will be the upstairs banquet room of Rock Bottom Brewery in La Jolla. Rock Bottom is at the corner of La Jolla Village Drive and Villa La Jolla Drive (about ¼ mile west of I-5 and the La Jolla Village offramp). A total of 26 people are signed up, including members from four local homebrew clubs (QUAFF, Barley Literates, Barley Engineers, and the San Diego Brew Techs).

There is still time to join in the fun. Call or e-mail Peter for details (e-mail and phone number on the last page).

### Brewing To-Do List

- For October, the AHA Club-Only Competition is **Porter!** We'll be judging these at the Oktoberfest Picnic.
- You should be brewing your strongest beers now for the **Strong Ale Homebrew Competition**, to be held in conjunction with the Strong Ale Festival. The judging is planned for November 27.
- For December, the Club-Only Competition is **Winter Warmer**. This covers AHA category 10 (English Old Ale and Scotch Ale). It's time to brew one or two, since these usually benefit from a little extra aging.
- You also should be thinking about your **Holiday Beer**. It may seem like the wrong time to brew a nice heavy spicy beer, but five months to age is just right for some of the traditional holiday brews. Holiday Beers are featured at the **QUAFF Holiday Party** held in mid-December at AleSmith.
- The first AHA Club-Only competition in 2000 will be Barley Wines. This is another beer that benefits from a long aging period, so it's time to start planning for this one.

## Other Upcoming Beer Competitions

In addition to the QUAFF Picnic, there are a number of upcoming homebrew competitions. These competitions are usually looking for both entries and judges.

The 1999 **Pacific Brewers Cup** will be held on Saturday, September 25, at the Westwood Brewing Company in LA (near the UCLA campus). QUAFF has placed well in the first two editions of this competition. Sponsorship of this contest rotates among the Strand Homebrewers (Hermosa and Redondo Beach areas), the Long Beach Homebrewers, and Pacific Gravity (West LA). This year it's Pacific Gravity's turn. If you are interested in entering, you've got to hurry, the deadline is September 17. The organizers are still looking for judges. For more info for judging or entering, check [www.PacificGravity.com/PacBrewCup99](http://www.PacificGravity.com/PacBrewCup99).

The **Farmers Fair** is the Riverside County Fair (I think!). They have a small, but very enjoyable homebrew competition, nothing at all like the Del Mar Fair. Last year, Bob Whritner, Peter Zien, Erol Kilki, and I (Greg Lorton) judged there. There were only 35 entries, but we had a great time, and we each received a 5-gallon keg from the organizer. This year we will help out with judging again, and also plan to enter some homebrews. If you are interested, contact Tyce Heldenbrand or me (Greg).

The 2<sup>nd</sup> **Annual Barley Literates' Oktoberfest** will be held on Saturday, October 16, in San Marcos. Entries will be due between September 24 and October 8. Brian Jones is looking for judges.

As mentioned last month, the **Strong Ale Homebrew Competition** will be held in conjunction with the Strong Ale Festival held at Pizza Port Carlsbad. The Strong Ale Festival will run from Friday, December 3 through Sunday, December 5. The Strong Ale Homebrew Competition judging will be held on Saturday, November 27, with entries accepted at the Del Mar Stuff Pizza between November 4 and November 19. The winners of the homebrew competition will be announced on Saturday evening, December 4, at the Strong Ale Festival, and will win some really cool stuff. For entry packets, check out your local homebrew shop or call or e-mail Tyce Heldenbrand at [tyce.heldenbrand@wfinet.com](mailto:tyce.heldenbrand@wfinet.com), (760) 967-0220 (home), or (858) 450-7333.

The **California State Homebrew Competition** will be held in San Francisco in November. More details will be published in the next newsletter. This is the third of three competitions used to determine the California Homebrewer of the Year (sponsored by Sierra Nevada Brewing Company) and the California Homebrew Club of the Year (sponsored by Anchor Brewing Company). The winner of the California Homebrew Club of the Year will be honored at a gala dinner at Anchor Brewing Company in San Francisco in February or March (we think!). We plan to enter a number of beers as QUAFF entries. Individuals may also enter if they have taken a first place in a local or regional competition during the last year (such as Del Mar or AFCHBC).

## QUAFF News

Election of the new Board will take place at the September meeting at Callahan's. The current Board is still soliciting for nominees, and several people have stepped forward. (But we're still looking for more.) This looks great on your resume (Board of Directors!).

### Other Board News

QUAFF has now joined **Michael Jackson's World Beer Tour Beer Club**. This "club" ships a classic beer to club members every month. Peter Zien is the official custodian of the QUAFF shipment, and will bring one of two six-packs to the regular monthly meeting. (The second six-pack will be at the Board meeting, another reason to volunteer for the Board.)

### The August Pub Crawl Recap

The 1999 QUAFF Summer Pub Crawl, held on Saturday, August 14, was a rousing success. Twenty-five QUAFF members and guests took part in an exciting bus ride and thirst-quenching visits to seven microbreweries and brewpubs. The stops included AleSmith, Mission Brewery Plaza, Coronado Brewing, Hang Ten Brewing, Gordon Biersch, Pizza Port Solana Beach, and Del Mar Stuff Pizza (and then back to AleSmith).

Thanks to Randy Barnes, Jeff Majors, and David Moore (San Diego Brewers Guild) for organizing this crawl.

### QUAFF Day at the Padres

Bob MacKay organized the first QUAFF tailgater/Padres Day on September 11. The Padres dropped a 5-4 decision to the Montreal Expos, with a ninth-inning rally that fell short. The final fly-out would have been a game-winning homer if it had been 30 feet farther.

Twenty-five QUAFFsters, family members, and guests attended the game with gourmet pre-game food, beers, and homebrew. A good time was had by all, and we celebrated our name in lights!

## Club-Only Contests

As mentioned last month, the final standings resulted in a dead heat between Peter Zien and Harold Gulbransen for first place. Both entrants accumulated 29 points (6 points for each first, 3 for each second, 1 for each third, and 1 point for each contest entered). Greg and Liz Lorton took third place, but were way off the pace for first. Roger Wammack, Charles Hudak, and Chris Toth were all very close behind.

### Porter

The next Club-Only competition is Porter. QUAFF's entrant will be selected as the highest scoring porter at the picnic. The two subcategories are Robust Porter and Brown Porter. Bring your porters to the picnic.

### 1999 Club-Only Competition Standings

	Points from last contest	Total Points	Total Beers Entered
1. Peter Zien	0	29	8
1. Harold Gulbransen	4	29	8
3. Greg and Liz Lorton	2	8	5
4. Charles Hudak	7	7	4
4. Roger Wammack	0	7	1
6. Chris Toth	0	6	5
7. Randy Barnes	0	2	1
7. Erol Kilki	0	2	2
9. Sandy James	1	1	1
9. Garth Jones	0	1	1

## Other News

### Brewing Techniques Folds

Amid an increasing level rumors came the unfortunate news that Brewing Techniques has ceased publication. Brewing Techniques was widely regarded as the best brewing magazine among more advanced brewers. Although the current owner is abandoning the business, there is a possibility that the magazine may be reincarnated with a new owner. Stay tuned for details.

### Brewing a Half-Barrel Is Easy As 1-2-3

By Rich Link

I recently set out to brew some low gravity English Mild Ale. A fairly simple task. However, once I developed my recipe, I realized there was a problem. My recipe called for a total grain bill of 8.7 pounds for 5.5 gallons. Normally when I brew, I mash to produce two batches. This meant that my mash tun would only be receiving a total of 17.4 pounds of grains. The problem was sparging, or the amount of sparge water that would be required to collect a total of 13 gallons of sweet wort (I start with 6.5 gal and boil down to 5.5 gal). My hot liquor tank will not easily hold the required volume, and I feared I'd be over-sparging the small amount of grains and picking up undesired flavors.

So I started thinking. I know of a mild brewery in England that brews higher gravity beers and then dilutes prior to fermentation. While I wasn't crazy about the idea of diluting my wort, I decided to investigate a little further. I thought that if I did this, I could actually yield three 5.5 gallons batches. But I only have two burners. How can I get three beers out of two boiling kettles and one mash?

It's really just about the math. I had to start at the end and work my way back to the beginning. That is, I had to decide what my end product would be, and figure out how to get there. I had decided that I wanted to make a mild with a OG of 1.038. Since I was making three beers, I decided to add some variety, and set my sights on one beer at 1.036, one at 1.038 and one at 1.046.

The easiest way to perform easy algebra in brewing (don't worry, there will not be a test), is to drop the 1 from the OG,

and just use the numbers to the right of the decimal point. If I wanted to yield three beers with the aforementioned gravities (36+38+46), I need to extract a total of 120 points. These 120 points would be the same as two kettles of wort at 60 each. This would be easy - one mash, two kettles, three beers!

So how do I figure how much malt to put into the mash? My original 5.5 gallon recipe was:

5.75# Pale Ale Malt  
0.67# Carapils  
0.67# Crystal 20  
0.67# Crystal 40  
0.33# Crystal 60  
0.33# Scottish Crystal 90-110  
0.29# Chocolate

This was the mash for a 40 point OG. Since I wanted three of these, I needed to triple the ingredients. And since I would be boiling the wort in two kettles, the gravity of each kettle would be 1.060, or  $2 \times 60$ , which is 120.

Okay, that was good in theory, but would it actually work? My theory was based upon diluting a wort of a known gravity with water which has zero gravity.

After mashing, the gravity looked great. Hit it on the head at 1.060 with corrections for volume and temperature. After boiling, and sending the wort through the hop back, I had 11 gallons of 1.060 wort. In order to yield a total of 16.5 gallons, I added 5.5 gallons of water. In preparation of this, I cleaned and sterilized a 5-gallon keg, and a one-gallon jug, filled them with water and chilled them in the fridge.

Now came the real test. Both of my theory and my algebra. Brew #1 had a target of 1.036, or 36 OG. The base wort is 60. The diluting water is 0. How much 60 and how much 0 make 5.5 gallons of 36?

The equation:

V = Desired Volume (5.5)  
OG = Gravity of Desired Wort (36)  
A = Total Gravity of Volume  
W = Gravity of Base Wort (60)  
B = Amount of Base Wort required  
C = Amount of Water required

$V \times OG = A$  ( $5.5 \times 36 = 198$ )

$A \div W = B$  ( $198 \div 60 = 3.3$ )

$V - B = C$  ( $5.5 - 3.3 = 2.2$ )

A spreadsheet could easily be set up with these three formulas. All you would need to do is enter the values of V, OG and W.

Well, it worked. I applied the formula to all three desired beers and ended up with three beers of 1.036, 1.038 and 1.046 OG. The two lighter beers were racked a couple of nights ago, and I'll rack the third in a few minutes. I'll try to bring one of them to the Oktoberfest picnic so we can see how it turned out. If you have any questions, or wish to debate my theories or findings, drop me a line at [linkbrew@compuserve.com](mailto:linkbrew@compuserve.com).

Thanks, Rich, for the article! - Greg

# THE SAN DIEGO BREWING SCENE

## Brewpubs

<b>Baja Brewing Company</b> 203 Fifth Avenue (Gaslamp Quarter)	<b>231-6667</b>
<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>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>Dino &amp; Luigi's Stuff Pizza</b> 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	<b>(858) 592-7883</b>
<b>Gordon Biersch</b> 5010 Mission Center Road (Mission Valley)	<b>688-1120</b>
<b>Hang Ten Brewing</b> 310 5 <sup>th</sup> Avenue (Gaslamp Quarter)	<b>232-6336</b> Paul Segura
<b>Hops! Bistro &amp; Brewery</b> 4353 La Jolla Village Drive (UTC)	<b>587-6677</b> Chris Leonard
<b>Karl Strauss Brewery Gardens</b> 9675 Scranton Road (Sorrento Valley)	<b>(858) 587-2739</b>
<b>Karl Strauss Old Columbia Brewery &amp; Grill</b> 1157 Columbia Street (Downtown)	<b>234-2739</b>
<b>Karl Strauss Brewery &amp; Grill</b> 1044 Wall Street (La Jolla)	<b>(858) 551-2739</b>
<b>La Jolla Brewing Company</b> 7536 Fay Street (La Jolla)	<b>(858) 456-2739</b> Jim Weiner
<b>Pizza Port/Carlsbad Brewery</b> 571 Carlsbad Village Drive (Carlsbad)	<b>(760) 720-7007</b>
<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>San Diego Brewing Company</b> 10450 Friars Road (Mission Gorge)	<b>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>450-3463</b>
<b>Terrific Pacific Brewery &amp; Grill</b> 721 Grand Avenue (Pacific Beach)	<b>270-3596</b>

What's new? Call Greg at (760) 635-0528 with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news.

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## Microbreweries

<b>AleSmith Brewing Company</b> 9368 Cabot Drive (Miramar)	<b>(858) 549-9888</b> www.softbrew.com/alesmith
Brewers: Skip and Tod	<i>AleSmith ESB, Golden Anvil, Nautical Nut Brown, and rotating specials</i>
<b>Stone Brewing Company</b> 155 Mata Way, Suite 104 (San Marcos)	<b>(760) 471-4999</b> www.stonebrew.com
Brewer: Steve Wagner	<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>298-2337</b> www.homebrewmart.com
Brewer: Peter A'Hearn	<i>Belgian White, Copper Ale, Yellowtail Pale Ale, Barley Wine in Tasting Room</i>
<b>La Jolla Brewing Company</b> 1795 Hancock Street (Mission Brewery Plaza)	<b>692-1009</b>
Brewer: Ben Frymark	

## Brew-On-Premises

<b>Murphy's Custom Brewing</b> 2640 Financial Court (Rose Canyon)	<b>274-9696</b>
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## Homebrew Ingredient Suppliers

<b>White Labs - Pure Brewer's Yeasts</b> 7564 Trade Street, San Diego 92126	<b>693-3441</b> www.whitelabs.com
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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> www.beercrafts.com
<b>Beer and Wine Crafts</b> 460 Fletcher Parkway, El Cajon 92020	<b>447-9191</b>
<b>Home Brew Mart</b> 5401 Linda Vista Road, Suite 406, San Diego 92110	<b>295-2337</b> www.homebrewmart.com

## Beer Superstores

<b>Beverages, &amp; more!</b> 8410 Center Drive (La Mesa)	<b>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>279-5292</b>
<b>Iowa Meat Farms</b> 6041 Mission Gorge Road	<b>281-5766</b>

## **QUAFF Board**

<b>President</b>	<b>Peter Zien</b>	<b>(858) 546-7824</b>	<b>pz.jdzinc@worldnet.att.net</b>
<b>Vice President/Treasurer</b>	<b>Harold Gulbransen</b>	<b>589-0987</b>	<b>hgulbran@aol.com</b>
<b>Newsletter Guy</b>	<b>Greg Lorton</b>	<b>(760) 943-8280</b>	<b>glorton@cts.com</b>
<b>Activities</b>	<b>Randy Barnes</b>	<b>584-6570</b>	<b>rbarnes@sdccd.cc.ca.us</b>
<b>Membership</b>	<b>Sandy James</b>	<b>695-3799</b>	<b>sandy@elvis1.com</b>
<b>President Emeritus</b>	<b>Tod Fitzsimmons</b>	<b>(858) 578-5658</b>	<b>quaff1@pipeline.com</b>
<b>Zymologist</b>	<b>Charles Hudak</b>	<b>523-1989</b>	<b>cwhudak@home.com</b>
<b>Gadget Guy Emeritus</b>	<b>Dion Hollenbeck</b>		<b>hollen@woodsprite.com</b>
<b>Internet Guy</b>	<b>Harold Gottschalk</b>	<b>390-1753</b>	<b>heg@softbrew.com</b>
<b>QUAFF Web Site</b>	<b><a href="http://www.softbrew.com/quaff">http://www.softbrew.com/quaff</a></b>		

### **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](mailto:glorton@cts.com).

<b>POSTMASTER - Please deliver to the address on the stamped side! Thank You!</b>
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**Greg Lorton**  
**QUAFF Newsletter Editor**  
**2602 La Ducla Lane**  
**Carlsbad, CA 92009**

*Next Meeting*  
**7:30 PM on Tuesday, September 21**  
**At Callahan's Pub and Brewery**  
**8280 A Mira Mesa Boulevard**  
**San Diego**