

# QUAFF

## Quality Ale and Fermentation Fraternity

November 1998

### NEXT MEETING

**Tuesday, November 17**  
**7:30 PM Sharp**  
**Callahan's Pub & Brewery**  
**MEETING TOPICS**

- **Do's and Don'ts for Competitions, by Peter Zien**
- **Camp-out Recap and Holiday Plans**
- **Bring Your Homebrew!**

### Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
<b>If It's Not Scottish</b>	<b>December 1</b>	<b>December 7</b>

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

#### November

17 November QUAFF Meeting at Callahan's (7:30)

#### December

- 1 QUAFF Board Meeting at Del Mar Stuff Pizza (?) (6:00)
- 12 December QUAFF Holiday Party at AleSmith (5:00)

#### January

- 5 QUAFF Board Meeting at San Diego Brewing (6:00)
- 19 January QUAFF Meeting at Callahan's (7:30)
- 23 January Brewing Party

#### February

- 2 QUAFF Board Meeting at San Diego Brewing (6:00)
- 15-26 Entry window for 6<sup>th</sup> Annual AFCHBC
- 16 February QUAFF Meeting at Callahan's (7:30)

#### March

- 2 QUAFF Board Meeting at San Diego Brewing (6:00)
- 6 6<sup>th</sup> Annual America's Finest City Homebrew Competition
- 16 March QUAFF Meeting at Callahan's (7:30)

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## Bock

German-Style Bock beers have a colorful history and legend. Before becoming interested in beer and brewing, I recalled that bock beer was associated with goats and was rumored to have been made from the dregs of the fermenters and/or brewing vessels.

Bock beers include the strongest German beers. The AHA and BJCP recognize four styles within the bock category: Traditional Bock, Helles Bock/Maibock, Doppelbock, and Eisbock. All are malty beers, with hop bitterness low, being present only to offset an otherwise distracting sweetness. All are amber or dark lagers, except for the Helles Bock/Maibock. (Helles means light in color in German.)

Bocks are thought to have first been brewed in the north central German city of Einbeck. Bocks are now brewed by many of Bavaria's major breweries. These breweries include Spaten, Hacker-Pschorr, Paulaner, Ayinger, and Erste Kulmbacher Actienbrauerei (EKU).

Traditional bocks are malty beers colored primarily with Munich malts and occasionally some dark roasted malts. Helles bocks tend to be less malty, with a stronger perception of alcohol.

Doppel means "double" in German. By law, German doppelbocks must have a starting gravity of at least 1.072. Bavarian Doppelbocks typically have names ending in "ator", beginning with Paulaner's Salvator, and used by Spaten Optimator, and Ayinger's Celebrator (Fortunator in the German market). Popular homebrewed doppelbocks names include Regurgitator, Flatulator, Seeyoulator.

The heavyweight of the bock beers is the Eisbock. Eisbock starts as a strong beer, and then is further strengthened by freezing out and removing water following fermentation. This makes eisbock a very interesting homebrew style in the U.S., since freezing to concentrate any alcoholic beverage is equivalent to distillation, which is illegal. The classic example is (was?) Kulmbacher Reichelbrau Eisbock.

AHA Vital Statistics	OG	IBUs	Color (SRM)
Traditional Bock	1.066-74	20-30	15-30
Helles Bock/Maibock	1.066-68	20-35	4-10
Doppelbock	1.074-80	17-27	12-30
Eisbock	1.092-116	26-33	18-50

The BJCP allows a slightly wider OG range on the Helles Bock (1.064-68), and a substantially wider OG range on the Doppelbock (1.074-120). Accompanying this wider OG range, the IBU range is also wider (17-40). There are a few other minor differences.

# SPENT GRAINS

## Notes from the October Meeting

by Greg Lorton

Following a disheartening Game 3 of the World Series, President Tod Fitzsimmons called the meeting to order at about 8:30 on October 20 in the Back Area of Callahan's Pub and Brewery in Mira Mesa. Although exciting to the end, the Padres inability to cash in two runs in the ninth led to a major disappointment. Considering that the game conflicted with the meeting, attendance was on the low side. Callahan's was packed during the game, but after the game wrapped up, the Back Area cleared out and we had it mostly to ourselves.

Harold Gulbransen had the sole pub visit to report. On a recent trip to Victoria, British Columbia, he stopped in at Spinnaker's, a well-known pub in BC's capital. He was quite underwhelmed with the quality of the beer.

Harold then made the feature presentation on holiday beers, and the use of spices and other unconventional substances in beers. As part of the presentation he included guides on appropriate amounts of these ingredients to use in beers. He included samples of Humboldt Brewing's Winter Nectar and Blue Moon Brewing's Pumpkin Ale.

### The October Beverage List

Peter Zien

Greg and Liz Lorton

Oktoberfest

Framboise Lambic

### Brewing To-Do List

- Now is the time to brew your **Holiday Brew**. The October meeting will focus on Holiday beers, but if you're going to make a big one, you might want to start soon to allow it to age for the **QUAFF Holiday Party** on December 15.
- **If It's Not Scottish** is the December Club-Only Competition. This contest includes AHA category 8 (Scottish Light ale, Scottish Heavy Ale, and Scottish Export), and category 10b (Scotch Ale). The deadline for entries to the contest site is December 7. We will judge the QUAFF representative at the December 1 Board meeting.
- Now is the time to start planning your entries for the **6<sup>th</sup> Annual America's Finest City Homebrew Competition**. Judging will take place on Saturday, March 6 (and possibly Friday evening, March 5).

### QUAFF Camp-out November 13-15

For those of you who like to wait 'til the last minute to do things, now is the time to sign up for the QUAFF sojourn to Anza Borrego's Palm Canyon. QUAFF's Happy Camper (Randy Barnes) is once again coordinating this event. There will be some intrepid souls who will be going up Friday afternoon and evening, but *everyone* will be there on Saturday night. There may even be some visitors from the Long Beach Homebrewers also. We will be staying in the area of campsites 53 to 89. Reservations are required. The ParkNet reservation number is (800) 444-7275. As of November 5, approximately half of the sites had been reserved. Two cars are allowed per site, so you might want to consider doubling up.

## Do's and Don'ts for Homebrew Competitions This Month

Peter Zien will be talking about hints for entering homebrew competitions this month. It will include the best ways to make sure your beers arrive in good shape and secrets to increase your likelihood of success. Yours truly might even talk about the celebrated "weird beers" and "shotgun" approach to entering contests. - GL

## Club News

### Holiday Party Moved to December 12

The Board agreed with Tod's (and AleSmith's) recommendation to move the Holiday Party from its traditional date and time (7:30 on the third Tuesday of December) to Saturday, December 12, beginning at 5:00. This will allow attendees more recuperation time (i.e., Sunday). Although we will have a selection of commercial holiday beers to sample, we intend to be more discriminating in what we purchase, buying only what we feel are good examples of the style. At the same time, we are encouraging members to brew and share their homebrewed creations. And as usual, this will be a potluck event. More details will be coming in the future newsletters.

### January Party in Planning

Now that Bob and MaryJo Whritner have moved to June Lake, the Board is kicking around a new location for our traditional January party. (This doesn't mean that we won't all go up to June Lake anyway!) Harold Gulbransen has suggested that we might be welcome at his place during the January. The tentative date is Saturday, January 23.

Harold went on further to suggest that we might want to do a large brew (~20 gallons) on his system. This evolved into a discussion of possible experiments, with QUAFF members taking home some of the wort to pitch their own yeast and carry out their own fermentations. One idea is to brew a "Millennium Barley Wine." The second idea is to come up with a standard recipe, such as a middle-of-the-road pale or amber wort. This wort will then be fermented into four or five different beers, such as an English pale ale, a German ale, a Belgian ale, German lager, or maybe a steam beer. We figure it would be very interesting to taste the results of the experiment where the only variables are the yeast and fermentation, where the beginning wort is the same. We will want to select a wort that can produce a variety of styles, even though starting gravity, color, and hop character are the same (although dry hops can be added to some of the beers).

Stay tuned for more details. Have a fermenter and a yeast starter ready to go!

# Local Beer News

## Front Page News

Skip Virgilio made the front page of the San Diego Union-Tribune Food section on Wednesday, November 4, along with a big smiling picture of Andy Schwartz of the Del Mar Stuff Pizza. Peter Rowe's article described the Great American Beer Festival, and the entries of AleSmith and Stuff Pizza. Tom Nickel got some press, and President Tod was photographed in an "aerial view" of the brewery.

Every month, the San Diego Union-Tribune has one or more articles on beer in the Food Section, focusing on microbrewery and brewpub offerings. Fortunately, Peter Rowe offers a relatively unbiased and an educated description of the craft-brewed beers. Check them out!

## Strong Ale Festival Weekend

The Pizza Port in Carlsbad will hold the second Strong Ale Festival on December 5 and 6. The last Strong Ale Festival was a big success, and this next one will parlay the experience of the Real Ale Festival, and last two days. If my beleaguered memory serves me correct, beers participating in this festival must contain at least 8% alcohol. Last year, AleSmith's J.P. Gray's Wee Heavy Scotch Ale won the honors. Hopefully we will have details and the November meeting.

## Gordon Biersch Comes to San Diego

Several Board members confirmed that Gordon Biersch is opening a new brewpub in the Mission Valley area. According to Tim Lucas and Garth Jones, at least one test batch has been brewed at their facility.

# Club-Only Contests

## If It's Not Scottish

The "If It's Not Scottish" Club-Only competition will be held in December. Entries are due no later than the December Board meeting (December 1 at the Del Mar Stuff Pizza). QUAFF's winning entry is due to the contest judging site no later than December 7. This contest includes the Scottish Ale category (Scottish Light Ale, Scottish Heavy Ale, and Scottish Export Ale), and Scotch Ale (from the English and Scottish Strong Ale category).

### 1999 Club-Only Competition Standings

	Points from last contest	Total Points	Total Beers Entered
1. Peter Zien	7	7	1
2. Harold Gulbransen	4	4	1
3. Randy Barnes	2	2	1
4. Erol Kilki	1	1	1
5. Greg and Liz Lorton	1	1	1

## 6<sup>th</sup> Annual America's Finest City Homebrew Competition Update

by Greg Lorton

Planning is underway for the 6<sup>th</sup> America's Finest City Homebrew Competition in March. The biggest challenge at this stage is to nail down the competition site. Although we have had the contest at AleSmith Brewing for the last four years, it's unlikely that we will be able to do it there again.

So we are now looking for an alternate site. The ideal site should be able to accommodate up to 50 judges (optimistic?) plus another 20 to 25 stewards, assistants, etc. If a large walk-in cooler is available, that makes things much easier. The other idea is to find a suitable site that doesn't have the cold storage, but near AleSmith so that we can transport the beers from AleSmith to the site on the morning of the contest.

Ideas floated at the November Board meeting were church meeting rooms, club halls, the Holiday Inn (Miramar Road and I-15), Sandy James' house, a park, AleSmith's parking lot, etc. We are also considering the practicality of having the contest at a brewpub. If the site is out of doors, we need to be able to rent temporary tents, and hope that it isn't too windy. We also need an electrical connection for the computer, and running water would be nice.

We're open to any and all suggestions! If anyone is aware of a potential competition location, please call me (Greg Lorton) at (760) 635-0528 or (760) 943-8280. I'm not kidding, we need a site!

The competition will follow the 1998 AHA style guidelines, but we are looking at some additional awards or special prizes to liven things up a little. The ideas have centered around unusual beer styles and specialty techniques. Harold Gulbransen has suggested blended beers.

Much of the contest website ([www.softbrew.com/afchbc](http://www.softbrew.com/afchbc)) has been updated with new information and is ready to be checked out. Hopefully, we will get the new style guidelines in soon. Once again, we'll have the online entry feature, as well as online judge registration.

The contest is now registered with the American Homebrewers Association, and is now listed in their web page competition calendar ([www.beertown.org](http://www.beertown.org)). The main judging day will be Saturday, March 6. Depending on how many entries and how judges we get, we may have a preliminary judging session on Friday evening, March 5.

I have been officially committed to organizing the event, and Peter Zien, Randy Barnes, and Harold Gulbransen have graciously offered to assist in the organization. The assistance of other people will be solicited (or drafted!!!) for various activities. Of course, we are looking for volunteers to help out, and if you are interested, *please* call me. Doing these contests is an interesting experience, and everyone should try it once or twice. It's also a great way for BJCP judges to pile up lots of experience points.

## FUTURE MEETING TOPICS

November	Do's and Don'ts for Competitions
December	Annual Holiday Party
January	Trappist Ales

## QUAFF Members in Other Competitions

Several QUAFFsters have done well in recent homebrew competitions, garnering fame and glory for themselves as well as QUAFF. Peter Zien was huge at the Barley Literate Oktoberfest, winning more medals than any other entrant. Greg and Liz Lorton did well at the Pacific Brewers Cup.

## Barley Literate Oktoberfest

The Barley Literate Oktoberfest homebrew competition was held on September 19 at Stone Brewing in San Marcos, with a total of 90 entries judged.

QUAFF made a strong showing, capturing 11 medals (mostly on the weight of Peter Zien's 8 medals!), second only to the Barley Literates 13 medals. Tyce Heldenbrand and Greg DiStefano captured 10 medals for the Brew Techs.

QUAFF won the following medals:

### Peter Zien

- 1<sup>st</sup> in Stout (for an Imperial Stout)
- 1<sup>st</sup> in Classic Pilsener (for a Bohemian Pilsener)
- 2<sup>nd</sup> in Mild and Brown (for a dark mild)\*
- 2<sup>nd</sup> in Bitter (for a best bitter)\*
- 2<sup>nd</sup> in English/Scottish Strong Ale (for an old ale)\*
- 2<sup>nd</sup> in German Wheat (for a Berliner Weisse)
- 2<sup>nd</sup> in Specialty Beer (for a Hazelnut Rye Porter)
- 3<sup>rd</sup> in German-Style Ale (for an Altbier)

### Greg and Liz Lorton

- 1<sup>st</sup> in Belgian and French Ale (for a Belgian Pale Strong Ale)
- 1<sup>st</sup> in Belgian Lambic (for a Raspberry Framboise)

### Randy Barnes

- 3<sup>rd</sup> in Vienna/Märzen/Oktoberfest (for an Oktoberfest)

\* - highest award in the category

Brian Jones of the Barley Literates took Best of Show with his Doppelbock. Don Bennett, also of the Barley Literates, took first and second runner-ups with his Hefeweizen and India Pale Ale. Peter Zien received an honorable mention for his Imperial Stout. Greg and Liz Lorton received an honorable mention for their Belgian Pale Strong Ale.

Over half of the judges (7 out of 13) were QUAFF members (Skip Virgilio, Tod Fitzsimmons, Peter Zien, Erol Kilki, Randy Barnes, Bob Whitner, and Greg Lorton).

## Pacific Brewers Cup

The Long Beach Homebrewers hosted the second annual Pacific Brewers Cup on Saturday, October 24 at the Rock Bottom Brewery in Long Beach. 136 entries were received. The San Diego Brew Techs inundated the competition with 25 entries from five entrants, winning 15 medals. QUAFF made a respectable showing, capturing 6 medals based on 10 entries from three entrants:

### Peter Zien

- 2<sup>nd</sup> in English/Scottish Strong Ale (for an old ale)

### Greg and Liz Lorton

- 1<sup>st</sup> in Belgian Lambic (for a Raspberry Framboise)
- 1<sup>st</sup> in English/Scottish Strong Ale (for a Scotch Ale)
- 2<sup>nd</sup> in German Wheat Beers (for a Berliner Weisse)
- 3<sup>rd</sup> in Mild and Brown Ales (for an English Dark Mild)

### Dion Hollenbeck

- 3<sup>rd</sup> in Traditional Mead

Best-of-Show honors went to David Askey of the San Diego Brew Techs for a Traditional Bock. Greg and Liz Lorton's Scotch Ale was runner-up to Best of Show. Rod Ambrose of the San Diego Brew Techs won five medals. Greg and Liz Lorton tied for second in the overall medal count with four with Tyce Heldenbrand (three seconds and a third).

Peter Zien, Erol Kilki, Bob Whitner, and Greg Lorton judged at the competition.

## Queen of Beer

Unfortunately, Liz Lorton's Belgian Dark Strong Ale did not place in the Queen of Beer competition held in Camino, California (somewhere in the Sierras). Liz says she may try a mead for next year, plus another beer.

## Start Brewing for Contests!

At the November Board Meeting, the Board committed to a more participation in other contests, especially the AHA National Homebrew Competition and the contests that lead to the California Homebrew Club of the Year.

The California Homebrew Club of the Year (sponsored by Anchor Brewing) is selected based on the results of three competitions, and an essay about the club. The three contests are the Maltose Falcons' Mayfaire (spring in Los Angeles), the California State Fair Homebrew Competition (summer in Sacramento), and the California State Homebrew Competition (fall in San Francisco). Points are awarded in a semi-complicated formula that gives extra value to entrants that win in big categories. The points for the clubs are the sum of the individual members' scores.

These contests are also used to determine the Sierra Nevada Homebrewer of the Year Award, honoring the best individual brewer in California.

### Miscellaneous Other Stuff

## Homebrewers in Space

I happened to be surfing the web of other homebrew club sites (through the Homebrew Digest web page), and was cruising through the Los Alamos Atom Mashers (Sandy James' old club) website. I noticed that two of their members (Don Pettit and John Phillips) were selected for training as Space Shuttle astronauts in 1996. A check of the NASA web site reveals that neither has flown yet, but both have completed training and are qualified for flight as mission specialists. *In another personal link, Don Pettit is another chemical engineering alum of the University of Arizona. Go Wildcats! - 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>578-7892</b>
<b>Coronado Brewing Company</b> 170 Orange Avenue (Coronado)	<b>437-4452</b>
<b>Del Mar Stuft Pizza Café &amp; Restaurant</b> 12840 Carmel Country Road (Carmel Valley)	<b>481-7883</b>
<b>Dino &amp; Luigi's Stuft Pizza</b> 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	<b>592-7883</b>
<b>Gordon Biersch</b> somewhere in Mission Valley	<b>???-???</b>
<b>Hang Ten Brewing</b> 310 5 <sup>th</sup> Avenue (Gaslamp Quarter)	<b>232-6336</b>
<b>Hops! Bistro &amp; Brewery</b> 4353 La Jolla Village Drive (UTC)	<b>587-6677</b>
<b>Karl Strauss Brewery Gardens</b> 9675 Scranton Road (Sorrento Valley)	<b>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>551-2739</b>
<b>La Jolla Brewing Company</b> 7536 Fay Street (La Jolla)	<b>456-2739</b>
<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>481-7332</b>
<b>Rock Bottom</b> 8980 Villa La Jolla Drive (La Jolla)	<b>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>
<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>

## Brew-On-Premises

<b>Murphy's Custom Brewing</b> 2640 Financial Court (Rose Canyon)	<b>274-9696</b>
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*What's new? Call Greg or Liz Lorton at (760) 943-8280 with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news.*

11/98

## Microbreweries

<b>AleSmith Brewing Company</b> 9368 Cabot Drive (Miramar) Brewers: Skip and Tod	<b>549-9888</b> <a href="http://www.softbrew.com/alesmith">www.softbrew.com/alesmith</a> <i>ESB, Golden Anvil, and rotating specials</i>
<b>Stone Brewing Company</b> 155 Mata Way, Suite 104 (San Marcos) Brewer: Steve Wagner	<b>(760) 471-4999</b> <a href="http://www.stonebrew.com">www.stonebrew.com</a> <i>Stone Pale Ale, IPA, Smoked Porter, Arrogant Bastard Ale</i>
<b>Ballast Point Brewing Company</b> 5401 Linda Vista Road, Suite 409 <a href="http://www.homebrewmart.com">http://www.homebrewmart.com</a>	<b>298-2337</b> Brewer: Peter A'Hearn <i>Belgian White, Copper Ale, N<sub>2</sub>-tapped special, Barley Wine in Tasting Room</i>

## Homebrewing Suppliers

<b>American Home Brewing Supply</b> 11404 Sorrento Valley Road, Suite 103, San Diego 92121	<b>450-9746</b>
<b>Beer Crafts</b> 843 W. San Marcos Blvd., San Marcos 92069 <a href="http://www.beercrafts.com">http://www.beercrafts.com</a>	<b>(760) 591-9991</b>
<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 <a href="http://www.homebrewmart.com">http://www.homebrewmart.com</a>	<b>295-2337</b>
<b>U of Brew</b> 9420 Activity Road, Suite B, San Diego 92126 <a href="http://www.uofbrew.com">http://www.uofbrew.com</a> e-mail: <a href="mailto:uofbrew@pipeline.com">uofbrew@pipeline.com</a>	<b>578-9405</b>

## Beer Superstores

<b>Beverages, &amp; more!</b> 8410 Center Drive (La Mesa) 212 N. El Camino Real (Encinitas) 11475 Carmel Mountain Road	<b>461-6230</b> <b>(760) 943-6631</b> <b>673-3892</b>
<b>Mesa Liquor and Wine Company</b> 4919 Convoy Street (Kearny Mesa)	<b>279-5292</b>

**SUPPORT YOUR  
LOCAL BREWERY**  
*and Supply Shop*

## QUAFF Board

President	Tod Fitzsimmons	536-9616	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
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Activities	Tim Lucas	274-4491	tlucas@abac.com
Competition Tsar	Harold Gulbransen	589-0987	hgulbran@aol.com
Zymologist	Charles Hudak	641-7820	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](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  
2602 La Ducla Lane  
Carlsbad, CA 92009

*Next Meeting at*  
**Callahan's Pub & Brewery**  
**8280-A Mira Mesa Blvd.**  
**(Mira Mesa Mall)**  
**7:30 PM on**  
**Tuesday, November 17**