

QUAFF

Quality Ale and Fermentation Fraternity

August 2001

NEXT MEETING

**Tuesday, August 28
7:00 PM at Callahan's**

MEETING TOPICS

- **Decoction Mashing, by Mark Alfaro!**
- **Bring Your Homebrew (four 12-oz bottles or three 22-oz bottles)**

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
California Common	September 29	early October
Mild	November 27	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

August

28 Monthly Meeting at Callahan's (7:00)

September

- 8 BJCP Exam (Windemere Development in La Jolla)
- 11 Board Meeting at San Diego Brewing (6:30)
- 25 Monthly Meeting at Callahan's (7:00)
- 29 QUAFF Oktoberfest Picnic at Santee Lakes

October

- 9 Board Meeting at San Diego Brewing (6:30)
- 23 Monthly Meeting at Callahan's (7:00)
- 29 Entries accepted for Strong Ale Homebrew Competition

November

- 9 Entry deadline for Strong Ale Homebrew Competition
- 13 Board Meeting at San Diego Brewing (6:30)
- 17 Strong Ale Homebrew Competition Judging
- 27 Monthly Meeting at Callahan's (7:00)

December

- 11 Board Meeting at San Diego Brewing (6:30)
- 15 QUAFF Holiday Party (tentative)

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English Mild

The next Club-Only competition is California Common. With the entries due to QUAFF at next month's meeting (or the picnic), it's getting down to the wire to brew one. However, the Club-Only contest after that one is English Mild. Judging will be held in early December, so there is plenty of time, especially considering that this is a relatively light body, low-alcohol beer.

English Mild is quite rare in the U.S., but it embodies the classic "session" beer. (The beer to have if you're having more than one at the local pub.) In a sense, an English mild is complement of the ordinary bitter style. The styles are very similar in terms of original gravity and alcohol, but the bitter has a higher hop character than a mild. The mild is the choice for someone who doesn't want a bitter session beer. A mild is often darker than an ordinary bitter, but there are a few commercial pale-colored milds in England.

The aroma of a mild is lightly malty with some fruity esters characteristic of an ale yeast. There is no hop aroma. The flavor is malty, with a desirable nutty character and some fruity, licorice, and/or chocolaty character. A mild may have some sweetness, but it should not have a roasty flavor. The body is light to medium, so a yeast with a low attenuation is desirable. There should be no hop flavor, and the level of hop bitterness is only high enough to prevent the beer from tasting overly sweet.

The mild is the little brother of the English brown ales. The commercial examples listed in the AHA/BJCP guidelines are all English examples, such as Fuller's Hock, Highgate Mild, and Brain's Dark. Several years ago, however, Stone Brewing produced Lee's Mild for the San Diego Real Ale Festival. Indeed, a mild is a classic beer for a cask-conditioned ale.

	O.G.	IBUs	SRM (color)
English Mild	1.030-1.038	10-20	10-25
Ordinary Bitter	1.030-1.038	20-40	6-14

New Meeting Dates (beginning this month!)

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, the regular monthly meeting will be on August 28.**

SPENT GRAINS

Notes from the July Meeting

by Greg Lorton

The meeting called to order by President Peter Zien at 7:06 PM. Guests included Doug Dimico and Paul Gehring (spelling not guaranteed!). Several members described pub crawls. Harold Gulbransen described his recent trip to England and Ireland, including a stop at the shrine of stout itself – Guinness. Rich Link described a visit to the mecca of American pale ales – Sierra Nevada in Chico. As usual, the brewpub located at the Sierra Nevada serves a lot of beers that aren't distributed. Greg Lorton described a visit to Hops in Alexandria, Virginia (not the same chain as the Hops! out here). Bob Whritner talked about a visit to the Whaler's Pub at the Marriott in Hawaii (Maui?).

Chris White provided another impromptu talk about yeast, this time talking about wine yeasts and lager yeasts.

Greg Lorton provided a short discussion of American ales, focusing on American pale ales and California common. Dion Hollenbeck provided examples of Sierra Nevada Pale Ale and Anchor Steam Beer.

June Beverage List

Michael Jackson Beer Tour	Gulpener Korenwolf
Bob Whritner	Bohemian Pilsener
Randy Barnes	American Lager
Greg and Liz Lorton	Hefeweizen
Bob Whritner	Hefeweizen
Rich Link	Summer Wheat/Wit
Leo Barendse	Wit
Joe Buchan	Light Ale
Peter Zien	Texas Brown Pale Ale
Brian McFarland	Doppelbock
Steve Jennings	Belgian Strong Ale
Bob Whritner	Tripel
Chris Kleber	Rochefort #8 (the real thing)
Tom Buchenau	Vanilla Mead

Brewing To-Do List

- 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 for 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! ☺
- Plan to brew a Mild Ale in October for December's **Mild Club-Only** contest.

More Del Mar Ribbons

The list of ribbons won by QUAFFsters at the Del Mar Fair (Sunday, June 24) was not complete in last month's newsletter. Additional winners included Peter Zien (second place in specialty beers), Brian McFarland (third place in bocks and fifth in specialty beers). Steve Jennings took a second place in a mead category (or was that a specialty?).

Mammoth Homebrew Competition

QUAFF members blew through the Mammoth Homebrew Competition held on August 11, taking 17 medals and sweeping the three Best of Show awards. The QUAFF results were:

Light Lagers and Light Ales

1 st Bob Whritner	Bohemian Pilsner
3 rd Peter Zien	American Lager

Dark Lagers

1 st Peter Zien	Schwarzbier
3 rd Peter Zien	Munich Dunkel

American Ales

2 nd Peter Zien	Cream Ale
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Scottish and Brown Ales

2 nd Peter Zien	Texas Brown Ale
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Strong Ales and Strong Lagers

1 st Antoinette Hodges	Doppelbock
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German Ales and Lagers

1 st Antoinette Hodges	Altbier
2 nd Peter Zien	Kölsch
3 rd Peter Zien	Oktoberfest

Belgian Ales

1 st Tyce Heldenbrand	Witbier
2 nd Peter Zien	Farmhouse Ale

English Ales

1 st Antoinette Hodges	Strong Bitter/English Pale Ale
3 rd Antoinette Hodges	India Pale Ale

Wheat Beers

1 st Steve Jennings	Bavarian Weizen
2 nd Antoinette Hodges	Bavarian Weizen

Specialty Beers

2 nd Tyce Heldenbrand	Smoked Vienna
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Best of Show honors went to Peter with his Schwarzbier. Antoinette took first runner-up and second runner-up with her Doppelbock and Altbier, respectively. Peter, who won eight medals, and Antoinette, who won five, took home more medals than any other club. (Four members of Pacific Gravity each won one medal.) Congratulations!! - Greg

FUTURE MEETING TOPICS

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

Club-Only Contests

Wit

The QUAFF Wit Club-Only judging was held on August 10. Greg and Liz Lorton brewed the winning entry, with second going to Rich Link and third to Tyce Heldenbrand. Judging for the National Club-Only contest was scheduled in Sacramento on August 18. Other entrants included Leo Barendse, Harold Gulbransen, Chris Kleber, Tom Buchenau, Steve Jennings, Carlos Lopez, and Peter Zien.

California Common

The Maltose Falcons will host the California Common Club-Only. This category is limited to just that style (category 6c). The national judging will be held on October 13, so plan to get your entry to us by the September meeting on September 25, or the Picnic on September 29.

Mild

The Mild Club-Only contest will be held in early December. This contest is limited to category 10a of the BJCP/AHA guidelines. The Brewers United for Real Potables (BURP) of Maryland and Virginia will host this contest. Entries are due back there between November 29 and December 7, so we need them by the November 27 meeting.

2001 Club-Only Competition Standings

	Total Points	Points from last contest	Total Beers Entered
1. Peter Zien	22	1	7
2. Greg & Liz Lorton	18	7	4
3. Antoinette Hodges	13	0	5
3. Harold Gulbransen	13	1	6
5. Dana Edgell	9	0	3
6. Rich Link	8	4	2
7. Tyce Heldenbrand	4	2	3
7. Dan Doren	4	0	2
9. Horace Bixby	3	0	2
9. Jim Howard	3	0	3
11. Harold Gottschalk	2	0	1
12. Leo Barendse	1	1	1
12. Tom Buchenau	1	1	1
12. Steve Jennings	1	1	1
12. Chris Kleber	1	1	1
12. Carlos Lopez	1	1	1
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

Final Standings for 2001?

The final QUAFF standings (and the QUAFF Homebrewer of the Year award) are now locked up, with the possible exception of first and second. Antoinette Hodges and

Harold Gulbransen tied for third. Peter Zien currently leads, and Greg and Liz Lorton are in second. Peter will win the award (defending his title from last year and his tie for first two years ago) unless Greg and Liz Lorton win the National Club-Only contest for Wit in Sacramento. If Greg and Liz take second, then Peter and Greg and Liz will tie for first.

The 27 entrants in this year's QUAFF Club-Only contest totally blew away participation in previous years. A total of 55 beers were entered. Last year, 10 members entered 39 beers in the six contests held up until August 2000. In 1999, 10 members entered 36 beers in the six contests from October 1998 to August 1999.

QUAFF News

4th Occasional BJCP Study Group and Exam

The study group is now wrapping up. The exam has officially been scheduled for Saturday, September 8. The location of the exam will be the Windmere in La Jolla (site of the 2000 America's Finest City Homebrew Competition). If you are interested in taking the exam, contact Peter Zien at the phone or e-mail address listed on the back of this newsletter.

QUAFF Night at the Padres

A record turnout of QUAFFsters (about 40?) watched the Pads beat the Milwaukee Brewers on the evening of July 21. An abundance of food and beer preceded the game at the tailgate party. (Thanks to Bob Mac Kay for organizing this. - Greg)

QUAFF Projects

A number of projects are underway...

Commemorative Glasses (Dion Hollenbeck) - QUAFF is getting etched glasses made commemorating our double achievements as California Homebrew Club of the Year and National Homebrew Club of the Year. One version is a 16-ounce standard pint glass. The other version is a 10-ounce straight-sided mug, relatively tall and thin. They will both be available for order. One side will have the oval QUAFF logo from our previous T-shirts and the second side will be wording referring to our twin achievements.

Orders will be taken at the August meeting. E-mail orders will be taken for one week past the August meeting by sending requests to hollen@woodsprite.com. Phone orders will be taken for one week past the August meeting at (858) 449-7970. You need to specify how many 16-ounce glasses and how many 10-ounce glasses.

Samples with the actual etching will be available at the August meeting. No glasses will be ordered that are not pre-ordered. Payment will be due on delivery and you will be zealously hounded until you get your order and pay up since I am paying for the order out of my own pocket ☺. Prices will be available at the August meeting. - Dion

Commemorative T-Shirts (Peter Zien) – Peter is working on the design of a special T-shirt to commemorate both our 2000 California Homebrew Club of the Year honor and our 2001 AHA National Homebrew Club of the Year award. The shirts must be pre-ordered. Details will be available at the August meeting.

QUAFF Bar – In a gadgethead's dream, a committee is now pulling together to design and build a new bar to be used at beer festivals (such as Temecula and other events). The bar will include tap handles as well as space for beer engines. Portability and ease of assembly are high priorities. Harold Gulbransen, Dion Hollenbeck, and Rich Link (among others) are currently involved in planning and design. The group is recruiting PhD-level specialists in metallurgical engineering, non-compressible fluid flow, and valve-actuating devices. Others interested should contact Harold or Dion. Salaries are competitive with other QUAFF Board positions!

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 the Board meeting on September 11 at San Diego Brewing)!

We are also seeking to reaffirm current Board member interest. If you are a current Board member and are interested in continuing to serve, contact Peter Zien or Greg Lorton.

Cantillon Coup

Rich Link surprised us earlier this month by learning of a distributor who had a whole lot of Cantillon lambics on hand that he thought he was stuck with. The distributor was eager to unload as much of it as he could. (Most of it seemed to be about five years old!) Rich managed to negotiate a price of \$24 per case (six 25-ounce bottles per case). This price is even cheaper than even 12-ounce bottles when they are available locally. The three beers were Cantillon Gueuze, Rose de Gambrinus, and Cantillon Kriek.

As soon as Rich found out about it, he posted to the QUAFF e-mail server (quaff-members@yahoogroups.com). Rich said that he expected a couple of people to take advantage of it, for a few more cases. (Teresa knew better! ☺) He found he was deluged with responses. Based on the orders he received, he ended up ordering 60 cases. Notwithstanding the great deal, Cantillon lambics are some of the most sour beers around!

quaff-members@yahoogroups.com

If you aren't already on the quaff-members e-mail server, sign up at the QUAFF website (www.softbrew.com/quaff). Click on the Subscribe/Remove Member Mailing List. This is the fastest way to find out about things in QUAFF (like Rich Link's Cantillon deal)!

Local Beer News

AleSmith Cask Night at Callahan's

contributed by Tod Fitzsimmons

On August 28th, Callahan's will be featuring a firkin of BlackSmith's Blonde. The Blonde has qualities of both a West Coast ale (Pacific Northwest hops and dry hopping) and a Belgian-style golden ale (Trappist yeast and spicing with coriander and orange peel). For something totally different and unique, as well as a great thirst quencher, check out this rare opportunity to try a cask of our Belgian-style Blonde served on a traditional British hand pump.

Hops! Beer Dinner – August 27

Hops! Bistro & Brewery's August Beer Dinner will be held on Monday, the 27th at 6:30PM. We hope to see you for this great pairing of Chuck's brews and our exciting menu offerings. Remember, if you are unable to make it here by 6:30PM for the group dinner, the beer dinner menu is available all evening. The price is \$21.95 (plus tax & gratuity)

Spring Rolls (served with Blonde Ale Sweet & Sour Dipping Sauce), and Brewer's Blonde Ale (2000 World Beer Cup Gold Medal Winner!)

Straw yellow in color, this light and refreshing beer is a German style Kolsch. It's delicious pale malt body receives the perfect balance from the delicate German Hallertau hops. Our private strain of yeast and cold-conditioning accents the beers flavor with a crisp, clean finish.

Spicy Thai Skirt Steak (marinated in Pale Ale and served with Dirty Rice), and Patriot Pale Ale

Truly an American Pale Ale having refreshing floral characteristics imparted by our own Pacific Northwest Cascade hops. Premium American barley provides the caramel and pale malt flavors that shine through to the finish of this light copper colored brew.

Wheat Wobbler Bread Pudding (garnished with sliced mangos), and Wheat Wobbler

Enjoy this Wheat Wine as a sipping beer after your meal. The pale color, medium body and fruity aromas make for an easy drinking strong ale with a firm but delightful hop character that lingers in the finish.

Each Course is served with a 10-ounce beer. Chuck Silva, Brewer at Hops!, is on hand to answer questions, teach the process of brewing beer, and take you on a tour of our brewery! Call us at (858) 587-6677 for reservations, or ask your server.

THE SAN DIEGO BREWING SCENE

Brewpubs (* - Brewery on premises)

BJ's Restaurant and Brewhouse 8873 Villa La Jolla Drive	(858) 455-0662
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
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
Stuft Pizza Del Mar* 12840 Carmel Country Road (Carmel Valley)	(858) 481-7883 Tom Nickel
Stuft Pizza Encinitas 305 Encinitas Boulevard (Encinitas)	(760) 944-8170
Stuft Pizza 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

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

SUPPORT YOUR LOCAL BREWERY
and Homebrew Supplier

Microbreweries

AleSmith Brewing Company 9368 Cabot Drive (Miramar) Brewers: Skip and Tod	(858) 549-9888 www.alesmith.com <i>Anvil Ale, Gold Ale, AleSmith X and rotating specials</i>
Stone Brewing Company 155 Mata Way, Suite 104 (San Marcos) Brewer: Steve Wagner and Lee Chase	(760) 471-4999 www.stonebrew.com <i>Stone Pale Ale, Stone IPA, Stone Smoked Porter, Arrogant Bastard Ale</i>
Ballast Point Brewing Company 5401 Linda Vista Road, Suite 409 Brewer: Peter A'Hearn, Yuseff Cherney, and Colby Chandler	(619) 298-2337 www.ballastpoint.com <i>Yellowtail Pale Ale, Copper Ale, Big Eye IPA, Black Marlin Porter</i>
Karl Straus Brewery 5985 Santa Fe Street (San Diego)	(858) 273-2739
La Jolla Brewing Company 1795 Hancock Street (Mission Brewery Plaza) Brewer: Ben Frymark	(619) 692-1009
Alpine Brewing Company Contract brewing through AleSmith Brewer: Pat McIlhenney	<i>Irish Red, Pure Hoppiness IPA</i>
Gem of the Sea Vista Brewer: Kim Giammarinaro	<i>Solomon's Ale</i>

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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Brew-on-Premises

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

Ashur Liquor - 750 13 th Street (Imperial Beach)
Beverages, & more! - 8410 Center Drive (La Mesa)
Beverages, & more! - 212 N. El Camino Real (Encinitas)
Beverages, & more! - 11475 Carmel Mountain Road
Boney's Marketplace - 1820 Oceanside Boulevard (Oceanside)
Cork & Keg - 625 1 st Street (Encinitas)
Corner Liquor - 1660 Capalina Road (San Marcos)
Fair Liquor - 6060 El Cajon Boulevard (San Diego)
Gaslamp Liquor - 837 Market Street (Downtown)
Holiday Wine Cellar - 320 Mission Avenue (Escondido)
Iowa Meat Farms - 6041 Mission Gorge Road
Mesa Liquor - 4919 Convoy Street (Kearny Mesa)
Newport Farm Market - 5004 Newport Avenue
Old Town Liquor - 28780 Old Town Front St. (Temecula)
Olive Tree Market - 4805 Narragansett Avenue (OB)
Red & White Market - 510 Vista Way (Oceanside)
Whole Foods Market - 8825 Villa La Jolla Drive
Whole Foods Market - 711 University Avenue (San Diego)

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. 8/2001

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	(858) 449-7970	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 Ducla Lane, Carlsbad, CA 92009. E-mail contributions should be sent to glorton@cts.com or lor tonga@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, August 28

At Callahan's Pub and Brewery

8280A Mira Mesa Road (Mira Mesa Mall)

San Diego