

QUAFF

Quality Ale and Fermentation Fraternity

October 2000

NEXT MEETING

**Tuesday, October 17
7:30 PM at Callahan's**

MEETING TOPICS

- **Historical Beers and Brewing,
by Peter Zien**
- **"What's That Beer?"**
- **Picnic Preview**
- **Bring Your Homebrew**

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Historical Beers	November 21	early December
Dunkel/Schwarzbier	TBD	early February
Stout	TBD	late March
Bockanalia	TBD	late May

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

Oktober

- 14 Barley Literate Octoberfest Picnic
- 17 Monthly Meeting at Callahan's (7:30)

November

- 8 Board Meeting at Richard McLaughlin's home (6:30)
- 21 Monthly Meeting at Callahan's (7:30)
- 25 Strong Ale Homebrew Competition Judging (tentative)

December

- 2 Strong Ale Homebrew Festival
- 5 Board Meeting at San Diego Brewing (6:30)
- 16 Annual Holiday Party at AleSmith Brewing (tentative)

January

- 2 Board Meeting at San Diego Brewing (6:30)
- 16 Monthly Meeting at Callahan's (7:30)
- 20 January QUAFF Community Brew and Party (tentative)

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Owen Eckblom

Owen Eckblom passed away on Tuesday, September 26.

Owen and his wife Audrey were fixtures in the San Diego homebrewing community essentially from the beginning. Owen and Audrey owned Beer and Wine Crafts in El Cajon in the 1980s when they were the only real source of homebrewing supplies. They enjoyed and participated in the growth of homebrewing in the area, opening a second store (Beer Crafts) in San Marcos. They retired several years ago, selling the stores to Steve Petretti.

Owen and Audrey were also an integral part of the activities of QUAFF. They were regular attendees of the picnic, including last year (when Owen raced up to win his raffle prizes). Indeed, Beer and Wine Crafts reserved the traditional picnic site (the Island at Lake #5) until just the last few years. It was particularly unfortunate that Owen passed away just a few days before this year's picnic. At the picnic this year, Harold Gottschalk led a moment of silence and a short prayer to Owen.

Several people have commented on what Owen meant to many of us. Harold Gottschalk commented that he and Barbara often went to Beer and Wine Crafts on Sundays, ending up staying there for hours talking with Owen and Audrey. Owen was an inspiration to Harold.

We (Greg Lorton and family) moved down to Carlsbad from San Gabriel (near LA) in 1988. We had been brewing for about a year, and the hobby was pretty basic at that time. (It was a 35-mile drive from San Gabriel to Woodland Hills to get brewing supplies.) When we got down here, we still had a 35-mile drive (Carlsbad to El Cajon). I used to plan several batches in advance, so I could buy everything at once. In spite of that, emergencies still came up, and I was able to rely on Owen and Audrey to help out. (The worst problem was when I broke a glass carboy on brewing day. A call to Owen assured me that he had one in stock, and the beer was saved.) When Owen and Audrey opened their shop in San Marcos, my 70-mile round trip was reduced to a 16-mile round trip. For us, they were a tremendous source of knowledge and advice. They guided us in hobby that is now going on 14 years for us.

Services for Owen were held at Fort Rosecrans on Point Loma on Tuesday, October 10. QUAFF sent flowers to Audrey during the prior week. The 8th Annual America's Finest City Homebrew Competition next March will be dedicated to Owen's memory.

We all miss Owen!

SPENT GRAINS

Notes from the September Meeting

by Harold Gulbransen

The meeting began promptly at 7:30 PM. Several guests attended; Dale Manthey and Janine _____. Dale subsequently joined QUAFF. Richard McLaughlin brought 2 commercial IPA's from Washington state (Port Townsend Brewery & Maxwell's?) He also gave an account of his recent visit to the area and the two breweries.

Randy Barnes gave an update on the picnic and the campout (now scheduled for the November 4-5 weekend). Antoinette Hodges talked about the Barley Literates Oktoberfest Competition (scheduled for September 23).

Toward the end of the meeting we tried the new "Guess the Style of this Mystery Beer" Game that we discussed at the board meeting. I brought two last-minute choices from Bev & More [Coast Range Brewing's Wit & IPA] Randy purchased some Caffery's Irish Ale from the bar. All in all I think everyone enjoyed this new agenda item and it probably should be continued on a 2 or 3 beers per meeting pace. I think the board needs to refine how we want to approach this item as well. It has a lot of potential, but we need to keep Randy from reading the bottle labels and blabbing out the style.

September Beverage List

Leo Barendse
Sandy James

Sparkling Cider
Braggot

Historical Beers in October

Peter Zien will lead a discussion of historical beer styles at the October meeting. This will help us prepare for the upcoming AHA Club-Only Competition on Historical Beers. He will describe what constitutes a historical style, how they are brewed, and other interesting tidbits. The meeting will begin at 7:30 at Callahan's on Tuesday, October 17. Get there early to enjoy dinner and a pint of one of AleSmith or Callahan's beers (or any of the other dozens of beers available on tap).

Brewing To-Do List

- The 2nd Annual Strong Ale Homebrew Competition is now scheduled for late November or early December. Start brewing your strong beers (e.g., barley wines, bocks, Belgian strongs, English and Scotch strong ales, strong meads, etc.)
- Now is time to think about brewing for the 8th Annual America's Finest City Homebrew Competition. The competition is scheduled for March 3, 2001. (Is that right, Peter?)
- We plan to make a serious run at the AHA Homebrew Club of the Year in 2001. To do this means we need to get a lot of QUAFF brewers to enter in the First Round of the AHA National Homebrew Competition. Now is the time to brew your big beers for the competition. We'll talk more about this (and describe our strategy) in the November meeting.

FUTURE MEETING TOPICS

October	Historical Beers
November	Plans for AFCHBC and AHA NHC Brewing
December	Holiday Party
January	History of QUAFF
February	Organizing and Stewarding Contests
March	Open Forum/AFC Recap

QUAFF Picnic Recap

The weather was beautiful for the 2000 version of the QUAFF Oktoberfest picnic at the Island on Lake #5 at Santee Lakes on September 30. We had a great turnout, with plenty of food and homebrewed beer. Of course, we were saddened by the loss of Owen Eckblom.

In the picnic homebrew competition, we had 64 entries, the most in recent history, if ever. The top finishers in the competition are the following:

- I. Strong English-Style Ales (6 entries)
 1. Harold Gulbransen English Barley Wine
 2. Rich Link Russian Imperial Stout
 3. Jim Howard Russian Imperial Stout
- II. Belgian & French Ales, and Lambics (8 entries)
 1. Rich Link Belgian Dark Strong Ale
 2. Harold Gulbransen Belgian Specialty Ale
 - (tie) 3. Peter Zien Wit
 3. Greg and Liz Lorton Blackberry Lambic
- III. Milds, Browns, Porters, and Stouts (15 entries)
 1. Bob MacKay American Brown Ale
 2. John Boro Foreign Stout
 3. Harold Gulbransen Mild
- IV. Bitter, Pale, Scottish, and American Ales (9 entries)
 1. Pat McIlhenney India Pale Ale
 2. Antoinette Hodges Scottish Export
 3. Peter Zien India Pale Ale
- V. German Dark Lagers (2 entries)
 1. Harold Gulbransen Traditional Bock
 2. Harold Gulbransen Munich Dunkel
 3. Jon Peterson Doppelbock
- VI. German & American Light Lagers & Pilseners (3 entries)
 1. Pat McIlhenney American Wheat
 2. Peter Zien Cream Ale
 3. Dana Edgell Classic American Pilsener
- VII. Amber Lagers and German Ales (4 entries)
 1. Dana Edgell Oktoberfest
 2. Peter Zien Alt
 3. Peter Zien Vienna
- VIII. German Wheat Beers (5 entries)
 1. Greg & Liz Lorton Weizen
 2. Antoinette Hodges Weizenbock
 3. Peter Zien Berliner Weisse
- IX. Specialty, Fruit, and Herb & Spice Beers (6 entries)
 1. Harold Gulbransen Bamberg Rauchbier
 2. Peter Zien Strong American Pale Ale
 3. Harold Gulbransen APA with cardamom

Rich Link won Best of Show with the Belgian Dark strong Ale. First runner-up was Harold Gulbransen's Bamberg Rauchbier, and second runner-up was Greg & Liz's Weizen.

The raffle was again the climax to the day. Teresa Link returned this year as raffle queen, with help from Katie Lorton. This year, the prizes seemed to be spread around (although you may not agree if you didn't win much)!

We received an impressive array of donations from the local brewpubs, microbreweries, and homebrew shops. This year's donators included:

AleSmith Brewing Company
American Home Brewing Supply
Beer and Wine Crafts and Beer Crafts
Callahan's Pub and Brewery
Del Mar Stuff Pizza
Home Brew Mart/Ballast Point Brewing
Karl Strauss Brewery & Grill
Pizza Port (Solana Beach and Carlsbad)
Rock Bottom Brewing (La Jolla)
San Diego Brewing Company
Stone Brewing Company
White Labs

Chris White was particularly generous with donations of yeast gift certificates, T-shirts, etc. for **White Labs**. QUAFF members are asked to show your support to our donators, without whom, our picnic would not be nearly as much fun. All of the homebrew supply shops and all but a few of the local brewpubs supported us with raffle prizes.

Credits: Thanks to Randy Barnes for organizing a great picnic, and to those who assisted him. Harold Gulbransen organized the homebrew competition, and functioned as a steward, along with Jim Howard, Kari Fitzsimmons, and Joanne Gulbransen. Judges in the contest were Randy, Peter Zien, Bob Whritner, Bob MacKay, Antoinette Hodges, Tod Fitzsimmons, Erol Kilki, Jon Peterson, Dan Sherman, Chris Toth, Don Bennett (guest from Barley Literates) Rich Link, Leo Barendse, Jeff Majors, Tyce Heldenbrand, and Greg Lorton. Harold Gottschalk and Jeff Majors ran the barbecue. Thanks everyone! Apologies to everyone I overlooked (I forgot to bring my notebook to the picnic! ☹)

Club-Only Contests

Best of Fest

The QUAFF representative for the Best of Fest Club-Only competition was selected at the picnic. This competition features German amber lagers, Oktoberfest and Märzen (AHA/BJCP categories 9a and 9b). The best Oktoberfests and Viennas were selected out of the picnic category of amber lagers and German ales. Eight of the nine entries in this picnic category were Oktoberfests or Viennas. Dana Edgell's Oktoberfest took first place. Peter Zien took second with a Vienna, and Harold Gulbransen took third with an Oktoberfest. Other entries included Oktoberfests by Jim Howard, Roger Wammack, Bob Whritner, and Peter Zien. Jon Peterson entered a Vienna. The national competition is scheduled this month, and is sponsored by the Minnesota Timberworts.

This contest will start QUAFF's FY 2001 year-long Club-Only competition. As we have for the past several years, we will keep track of the QUAFF entries in the six Club-Only

competition to select the QUAFF homebrewer of the year. The current standings are shown in the box below.

Historical Beers

The next AHA Club-Only competition will be Historical Beers in early December, hosted by the High Plains Draughters (Oklahoma). This contest will cover on the historical beers of the Specialty/Experimental/Historical Beer category.

Upcoming Club-Only Competition Styles

The AHA has recently announced the styles for the Club-Only competitions up to the 2001 AHA Conference. These styles are:

February	Dunkel and Schwarzbier (European Dark Lagers, AHA Category 13)
March	Stouts (AHA Category 16, including Dry Stout, Sweet Stout, Oatmeal Stout, and Foreign Stout and AHA Category 12c Russian Imperial Stout)
May	"Bockanalia" (AHA Category 14, including Traditional Bock, Hellesbock/Maibock, Doppelbock, and Eisbock)

2001 Club-Only Competition Standings

	Total Points	Points from last contest	Total Beers Entered
1. Dana Edgell	7	7	1
2. Peter Zien	4	4	2
3. Harold Gulbransen	2	2	1
4. Jon Peterson	1	1	1
5. Jim Howard	1	1	1
6. Roger Wammack	1	1	1
7. Bob Whritner	1	1	1

QUAFF News

New Board

The new QUAFF Board expanded by four members. Joining the fun are Bob MacKay, Richard McLaughlin, Antoinette Hodges, and Leo Barendse. New roles for the Board members are still being fleshed out, but the new members bring some zest to the Board. Peter Zien has agreed to continue for president for another year, and Greg Lorton will continue as newsletter for one more year. Contact information on the last page has been updated.

Meeting Time

For the last several years, we've been beginning our meetings at 7:30. Recently, our meetings have been running quite long (with the disadvantage that those of us who have to get up early the next meeting have to leave early). The Board is kicking around alternatives, particularly an earlier start time, such as 7:00 PM. Do you have any comments or thoughts on this? If so, let a Board member know.

Anza Borrego Camping

by Randy Barnes

Now that you've recovered from the picnic, how about some camping?

The QUAFF campout is scheduled for the weekend of November 4, at Anza Borrego Palm Canyon Campground. Many of us will arrive on Friday the 3rd to begin the festivities. We will have our infamous pot luck on Saturday afternoon and evening, bring plenty of beer and food. Maybe I'll cook another batch of Mystery Meat!

The easiest way to make reservations is by going to the state campground website (www.reserveamerica.com). I made my reservations today and there were plenty of spaces available. We'll be in the same section as before, but in case you haven't been there reserve a "Standard 31 ft. developed site (group 200), also identified as spaces 53-89. My total for two nights (including reservation fee) was only \$27.50.

Hope to see you there, email me if you have any questions.

Cider Run

Kit Cheves is organizing a cider run to Julian this year. The following is an excerpt that Kit sent to quaff-members e-mail server on October 2.

Greetings,

I have an update on the availability of raw cider. I just got off the phone with the Applelane Orchard, which will be pressing our cider. Originally, we had planned to make the Cider run this Saturday, but based on their past experience working with wineries, the Orchard has advised that we wait until the end of the month so that the sugar content of the juice is higher. They will be pressing our cider on Thursday October 28th.

The orchard would prefer to provide the cider to us in their standard packaging, which is 1 gallon jugs. As a result, I can pick up the cider for everyone, and we can meet at a central location (like my garage) for distribution.

The packaged cost will be ~\$4.75/gallon. We can increase the size of our order for the next couple of weeks, so if you didn't previously want to make cider but have come to your senses, send me an e-mail and let me know how much you want.

Likewise, if you said you wanted in but have changed your mind, I need to know that as well.

The orders I have received so far are:

Peter Z.: 5 gallons

Harold G.: 8 gallons

Ron M.: 5 gallons

Leo B.: 5 gallons

Kit: 5 gallons

Dana E.: 5 gallons

Total: 33 gallons

Editor's note: several additional requests were added between October 2 and 8.

Thanks,

Kit Cheves

c.cheves@ericsson.com

858.332.5941 (voice)

Local Beer News

AleSmith News

by Tod Fitzsimmons

This Month's AleSmith Cask Night will be Tuesday, October 17th at Callahan's. We will be featuring Evil Dead Red, our very special seasonal for autumn. This auburn colored ale has a complex sweet caramel malt character, medium hop bitterness and massive hop flavor and aroma.

For those who can't wait for the QUAFF meeting, this beer will be available in very limited release on draught in San Diego County on Friday the 13th.

Strong Ale Homebrew Competition

Preparations and planning continue for the Second Annual Strong Ale Homebrew Competition. Tyce Heldenbrand will once again organize the competition. The contest is open to beers with original gravities of 1.085 and higher. More information will be included in the next newsletter. Judging for the contest is tentatively planned for the end of November, and awards will be presented in conjunction with the Strong Ale Festival.

2001 AHA Conference in LA!!!

A consortium of Southern California clubs (including QUAFF, and led by the Maltose Falcons of LA) put together a bid to host the AHA National Homebrew Conference in Los Angeles in 2001. Here is a letter from the AHA giving their decision.

Hi everyone. The AHA Board of Advisors Conference Committee has reviewed bids for Los Angeles and St. Louis as possible conference sites for the AHA National Homebrewers Conference. The team in L.A. started working on plans right after the conference in Livonia in June and has built a team that represents over a dozen Southern California clubs. The clubs in SoCal are already networked through the Southern California Homebrewers Festival, an event with over 1000 homebrewers held each National Homebrew Day weekend. The conference committee has accepted the bid from Los Angeles with some minor modifications to be worked out with the local committee. Steve Casselman will chair the local conference committee. The conference theme will likely be 2001: A Beer Odyssey.

I will be signing a contract with the host hotel. The hotel, the Four Points Sheraton LAX, prides themselves on catering to beer lovers as evidenced by a 5 foot by 5 foot Chimay sign behind the bar and an excellent beer menu that includes draft Russian imperial stout but no Budmillercors. The hotel advertises in Celebrator and has a homebrewer serving as general manager who runs monthly beer appreciation events. Their website is www.fourpointslax.com.

I have already discussed potential 2002 bids from club members in the Dallas/Fort Worth area, St. Louis and Orlando, Florida. The last I heard from Nashville is that the team leaders may be moving out of the area, and we have not heard word from people in Maine who had encouraged us to come there. I will be contacting the other cities to inform them that we wish to have 2002 bids in during this coming winter.

Paul Gatz, Director
American Homebrewers Association

THE SAN DIEGO BREWING SCENE

Brewpubs

Callahan's Pub and Brewery 8280A Mira Mesa Boulevard (Mira Mesa Mall)	(858) 578-7892
Coronado Brewing Company 170 Orange Avenue (Coronado)	(619) 437-4452
Del Mar Stuff Pizza Café & Restaurant 12840 Carmel Country Road (Carmel Valley)	(858) 481-7883 Tom Nickel
Dino & Luigi's Stuff Pizza 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	(858) 592-7883
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
Terrific Pacific Brewery & Grill 721 Grand Avenue (Pacific Beach)	(619) 270-3596

What's new? Call Greg at (760) 635-0528 (or e-mail to glorton@cts.com) with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news. 7/2000

**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	(760) 471-4999 www.stonebrew.com <i>Stone Pale Ale, Lee's Mild, 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>
La Jolla Brewing Company 1795 Hancock Street (Mission Brewery Plaza) Brewer: Ben Frymark	(619) 692-1009
Murphy's Custom Brewing 2640 Financial Court (Rose Canyon) Brewer: Doug Murphy (contract brewing for a few restaurants)	(619) 274-9696

Homebrew Ingredient Suppliers

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

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

Brew-On-Premises

Murphy's Custom Brewing 2640 Financial Court (Rose Canyon)	(619) 274-9696
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Beer Stores

Beverages, & more! 8410 Center Drive (La Mesa) 212 N. El Camino Real (Encinitas) 11475 Carmel Mountain Road	(619) 461-6230 (760) 943-6631 (858) 673-3892
Mesa Liquor and Wine Company 4919 Convoy Street (Kearny Mesa)	(619) 279-5292
Iowa Meat Farms 6041 Mission Gorge Road	(619) 281-5766
Whole Foods Market 8825 Villa La Jolla Drive (La Jolla)	(858) ???-????

QUAFF Board

President	Peter Zien	(858) 546-7824	pz.jdzinc@worldnet.att.net
VP (temporary)/Treasurer	Harold Gulbransen	(619) 589-0987	hgulbran@aol.com
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
Competition Czar	Tyce Heldenbrand	(858) 442-3041	tyce.heldenbrand@wfinet.com
Activities	Randy Barnes	(858) 663-0305	rbarnes@sdccd.cc.ca.us
Membership	Sandy James	(858) 695-3799	sandy@elvis1.com
Member-at-large	Tod Fitzsimmons	(858) 578-5658	quaff1@pipeline.com
Member-at-large	Bob MacKay	(760) 436-7297	bmackay@cts.com
Member-at-large	Richard McLaughlin		richardmcl@home.com
Member-at-large	Antoinette Hodges	(760) 591-0088	ahodges@cts.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 Duella Lane, Carlsbad, CA 92009. E-mail contributions should be sent to glorton@cts.com or lortonga@efds.w.navfac.navy.mil.

POSTMASTER - Please deliver to the address on the stamped side! Thank You!

Greg Lorton
QUAFF Newsletter Editor
2602 La Duella Lane
Carlsbad, CA 92009

Next Meeting

7:30 PM on Tuesday, October 17

At Callahan's Pub and Brewery

8280A Mira Mesa Boulevard (Mira Mesa Mall)

San Diego