

QUAFF

Quality Ale and Fermentation Fraternity

March 2001

NEXT MEETING

Tuesday, March 20
7:00 PM at Callahan's

MEETING TOPICS

- **AFCCHBC Awards**
- **Bring Your Homebrew (four 12-oz bottles or three 22-oz bottles)**

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Bockanalia	TBD	late May
Witbier	TBD	August
California Common	TBD	early October
Mild	TBD	early December

Bring three 10-14 oz bottles (brown or green only) to the regular meeting or to the Board meeting. The bottle should have no distinctive marks on the bottle or cap that might identify the entry as yours. No Grolsch bottles either. Include a filled-out AHA entry form with your entry. Due dates are either the Board meetings (usually the first Tuesday in each month), or the regular monthly meetings (third Tuesday in each month). Entries may be turned in to any Board member, or brought to the meeting. (Check to make sure the Board member will be attending the meeting.)

CALENDAR

March	
20	Monthly Meeting at Callahan's (7:00)
April	
3	Board Meeting at San Diego Brewing (6:30)
17	Monthly Meeting at Callahan's (7:00)
27,28	Judging for First-Round AHA National Homebrew Comp.
May	
1	Board Meeting at San Diego Brewing (6:30)
5	Southern California Homebrew Festival (Temecula)
15	Monthly Meeting at Callahan's (7:00)

FUTURE MEETING TOPICS

March	Open Forum/AFC Recap
April	Beer Engines
May	Open Forum/AHA NHC First Round Recap
June	AHA Representative (tentative)
July	American Ales Style

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Vanille Framboise Lambic

Last month, we started a new column devoted to member recipes, with Rich Link's Belgian Dubbel. This month, I (Greg Lorton) present my Vanille Framboise Lambic, affectionately known as VFL #3 (third attempt at this style).

This recipe combines a couple of authentic steps and ingredients with quite a few shortcuts and tricks. Indeed, it really isn't possible to brew an authentic lambic here, even the name "lambic" is protected as an appellation of Belgium. Only the area just west of Brussels is capable of producing the natural ecology of microorganisms to spontaneously ferment the lambic wort and produce the desired characteristics.

VFL#3 Ingredients (3-gallon primary and secondary fermenters)

- 3 pounds of American Two-Row Malt
- 2.5 pounds of Wheat Malt
- 8 ounces of 60°L Crystal Malt
- 8 ounces of Flaked Barley
- ½ ounce of Fuggles hop pellets (left out in the sun for a week)
- White Labs California Ale Yeast (WLP001)
- Wyeast Lambic Blend (#3278)
- 1 ounce Vanilla Extract
- 3 pounds of frozen raspberries
- 16 ounce can of cranberry-raspberry concentrate
- 1 ounce of lactic acid (88%)
- ½ ounce of French Oak chips
- 5 gallons of deionized water mixed with ¾ gallon of tap water

The brewing is done with the grains and the hops. The California ale yeast was used for primary fermentation. At this point, the beer was essentially an American Wheat Beer. After ten days, the beer was transferred to the secondary fermenter, the raspberries, concentrate, vanilla extract, and lambic blend yeast was added. After 23 days in secondary, the beer was racked to a tertiary fermenter where the lactic acid and oak chips were added. The lactic acid was added to bolster the minor acidity added by the lambic blend yeast. The oak was added to give the woody character (and to accentuate the Brettanomyces character). It aged for 16 days here, and then was bottled. Corn sugar (½ cup) was used to prime the bottles.

Of the 28 bottles, 14 were entered into competitions. The results were a second in lambics in Del Mar in 1999; first in Belgian ales at the Southern California Homebrew Championships in Corona in 1999; first in Belgian ales and Best of Show at the QUAFF Oktoberfest picnic; first in lambics and BOS Runner-up at the Barley Literates Oktoberfest contest; second in lambics at AFC2000; third in the national AHA Club-Only for lambics; and first in lambics in Del Mar in 2000.

SPENT GRAINS

Notes from the February Meeting

by Greg Lorton

President Peter Zien called the meeting to order at 7:04 on Tuesday, February 20 at Callahan's. The meeting began with a recap of pub visits, most of which occurred during our trip up to Anchor. Harold Gulbransen described San Francisco Brewing, MaryAnne Bixby described E&O Trading, Tod Fitzsimmons described the Beach Chalet, Peter Zien described the Toronado tap house and the Magnolia brewpub, and I described Pyramid Brewing in Berkeley and Buffalo Bill's in Hayward.

Some of the club business discussed at the meeting is described later in this issue (notably, the QUAFF Padres game and Temecula).

The presentation was a talk on organizing and stewarding competitions. I talked about what the organizer needs to do to pull off a competition, plus the job of steward in helping the judges to evaluate the beers.

The meeting finished up with a discussion of some fermentation problems recently encountered by me (with a Kolsch) and Harold with an abbey beer.

February Beverage List

Bob MacKay	American Brown Ale
Chris Toth	California Common
Peter Zien	Organic Red Ale
Steve Jennings	Marzen
Chris Kleber	Belgian Ale
Michael Jackson Beer Tour	Hoefpner Porter
Joe Buchan	India Pale Ale
Steve Jennings	Smoked Porter
Chris Toth	Melomel

8th Annual America's Finest City Homebrew Competition Results

The 8th Annual America's Finest City Homebrew Competition was held on March 2 & 3, 2001. A fine group of BJCP & experienced judges evaluated 327 ales, lagers, meads, and ciders. Congratulations to the following contestants:

Category 1 American Lager (5 entries)

1 st John Zeller	Classic American Pilsner
2 nd Rod Ambrose	Classic American Pilsner
3 rd Harold Gulbransen	Classic American Pilsner

Category 2 European Pale Lager (14 entries)

1 st Harold Gulbransen	Northern German Lager
2 nd Peter Carlson	Northern German Lager
3 rd George Fix	Munchner Helles

Category 3 Light Ale (11 entries)

1 st Leonard Ackerman	American Wheat
2 nd Antoinette Hodges	Cream Ale
3 rd Leonard Ackerman	Blond Ale

Category 4 Bitter & English Pale Ale (21 entries)

1 st Loren Miraglia	Special/Best Bitter
2 nd Dan Sherman	Strong Bitter/Pale Ale
3 rd Leonard Ackerman	Strong Bitter/Pale Ale

Category 5 Scottish Ales (10 entries)

1 st Mike Muller	80/- Export
2 nd Jeff Herman	70/- Heavy
3 rd Peter Zien	80/- Export

Category 6 American Pale Ales (23 entries)

1 st Bill Rich	American Pale Ale
2 nd Terry Beckner	American Amber Ale
3 rd Roger Wammack	American Pale Ale

Category 7 India Pale Ale (17 entries)

1 st Bill Rich
2 nd Peter Zien
3 rd Loren Miraglia

Category 8 Koelsch & Altbier (6 entries)

1 st Peter Zien	Düsseldorf Altbier
2 nd Antoinette Hodges	Düsseldorf Altbier
3 rd Jay Berman	Kölsch

Category 9 German Amber Lager (10 entries)

1 st Jamil Zainasheff	Oktoberfest/Märzen
2 nd Brad Turk	Vienna
3 rd Harold Gulbransen	Oktoberfest Märzen

Category 10 Brown Ales (11 entries)

1 st Jamil Zainasheff	American Brown Ale
2 nd Peter Zien	English Mild Ale
3 rd Peter Zien	American Brown Ale

Category 11 English & Scottish Strong Ales (7 entries)

1 st Antoinette Hodges	English Old Ale
2 nd Greg & Liz Lorton	Strong Scotch Ale
3 rd Richard McLaughlin	English Old Ale

Category 12 Barleywine & Imperial Stout (24 entries)

1 st Ed Little	American Barleywine
2 nd Rich Link	Russian Imperial Stout
3 rd Horace Bixby	American Barleywine

Category 13 European Dark Lager (12 entries)

1 st Tom Wolf	Munich Dunkel
2 nd Jamil Zainasheff	Munich Dunkel
3 rd Tyce Heldenbrand	Schwarzbier

Category 14 Bock (13 entries)

1 st Horace Bixby	Doppelbock
2 nd Rod Ambrose	Doppelbock
3 rd Jamil Zainasheff	Hellesbock/Maibock

Category 15 Porter (12 entries)

1 st Jamil Zainasheff	Robust Porter
2 nd Harold Gulbransen	Robust Porter
3 rd Greg & Liz Lorton	Robust Porter

Category 16 Stout (26 entries)

1 st Don Bennett	Dry Stout
2 nd Mike Muller	Foreign Extra Stout
3 rd Peter Zien	Sweet Stout

Category 17 Wheat Beer (9 entries)

1 st Todd Peterson	Weizenbock
2 nd Dan Doren	Dunkelweizen
3 rd Antoinette Hodges	Bavarian Weizen

Category 18 Strong Belgian Ale (16 entries)

1 st Rich Link	Tripel
2 nd Rich Link	Strong Golden Ale
3 rd Roger Wammack	Dubbel

Category 19 Belgian & French Ale (10 entries)

1 st Harold Gulbransen	Witbier
2 nd Harold Gulbransen	Biere de Garde
3 rd Rich Link	Belgian Pale Ale

Category 20 Lambic & Belgian Sour Ale (6 entries)

1 st	Greg & Liz Lorton	Blackberry Lambic
2 nd	Dennis Middleton	Gueuze-style Ale
3 rd	Horace Bixby	Framboise Lambic

Category 21 Fruit Beer (5 entries)

1 st	Jeff Lannon	Raspberry Weizen
2 nd	Matthew Udall	Raspberry Pale Ale
3 rd	Leonard Ackerman	Apricot American Wheat

Category 22 Spice/Herb/Vegetable Beer (10 entries)

1 st	Dana Edgell	Vanilla Porter
2 nd	David Askey	Wassail Christmas Ale
3 rd	Jeff Lannon	Weihnachten Weizenbock

Category 23 Smoke-Flavored Beer (13 entries)

1 st	Peter Zien	Smoked English Barleywine
2 nd	Tyce Heldenbrand	Rauchbier
3 rd	Greg & Liz Lorton	Rauchbier

Category 24 Specialty/Experimental/Historical (9 entries)

1 st	No Award	
2 nd	Peter Zien	American Strong Ale
3 rd	Greg & Liz Lorton	Cherry Chocolate Stout

Category 25 Mead (18 entries)

1 st	Chris Toth	Braggot (California Common)
2 nd	Chris Toth	Pymment (Thompson grapes)
3 rd	Mark Densel	Metheglin (Pomegranate)
Honorable Mention - Liz Lorton		Orange Blossom Mead

Category 26 Cider (9 entries)

1 st	Harold Gulbransen	Standard cider
2 nd	Chuck West	Standard cider
3 rd	Peter Zien	New England-style cider

BEST OF SHOW - Beer Division

Winner	Tom Wolf	Munich Dunkel
1st Runner-Up	Rich Link	Belgian Tripel
2nd Runner-Up	Greg & Liz Lorton	Blackberry Lambic

BEST OF SHOW - Mead Division

Winner	Chris Toth	Braggot (California Common)
1st Runner-Up	Chris Toth	Pymment (Thompson grapes)
2nd Runner-Up	Mark Densel	Metheglin (Pomegranate)

BEST OF SHOW - Cider Division

Winner	Harold Gulbransen	Standard cider
1st Runner-Up	Chuck West	Standard cider
2nd Runner-Up	Peter Zien	New England-style cider

THE BREWING MACHINE AWARD

The Brewing Machine Award recognizes multiple medal-winning brewers based on a numerical scale. First place entries receive (6) six points; second place (3) three points; and third place (1) one point. Additionally, Best of Show entries receive (3) three points; first runner-up (2) two points; and second runner-up (1) one point.

1 st	Harold Gulbransen	29 points
2 nd	Peter Zien	26 points
3 rd	Jamil Zainasheff	22 points

HIGHLIGHTS

Harold Gulbransen won 7 medals (3-1st, 2-2nd, 2-3rd) plus Best of Show in the Cider division and 1st place Brewing Machine.

Greg & Liz Lorton won 5 medals (1-1st, 1-2nd, 3-3rd) plus Honorable Mention in the Mead Division and 2nd Runner-Up in Best of Show - Beer Division

Chris Toth captured 1st and 2nd place, plus Best of Show in the mead division with his two mead entries

Jamil Zainasheff won 5 medals (3-1st, 1-2nd, 1-3rd) and 3rd place Brewing Machine.

John W. Zeller achieved the highest score with a 43.5 for his winning Classic American Pilsner (Category 1)

Peter Zien won 9 medals (2-1st, 3-2nd, 4-3rd) plus 2nd Runner-Up Best of Show in the Cider division and 2nd place Brewing Machine.

JUDGES (* = Non-BJCP; ** = Best of Show Judge)

John Aitchison, Pam Aitchison, Randy Barnes**, Drew Beechum, Don Bennett, Peter Carlson, Andy Gamelin, Harold Gottschalk*, Harold Gulbransen, Tyce Heldenbrand, Antoinette Hodges, Dion Hollenbeck, David Houseman, Greg Lorton, Bob MacKay, Jeff Majors, Steve McLaughlin, Ron Menelli, Mike Muller*, Shawn Olsson, Jon Peterson, Steve Petretti, Joel Rosen, Dan Sherman, Don Smith, William Stenwell, Chris Toth, Skip Virgilio**, Bob Whritner**, Tom Wolf, and Gilbert Wolfe.

STEWARDS

Leonard Ackerman (lead steward), MaryAnne Bixby, Joe Buchan, Jim Howard, Tom Kelly, Katie Lorton, Brian McFarland, Richard McLaughlin, Chuck West, and John Zeller.

SPECIAL THANKS TO

AleSmith Brewing Co./Skip Virgilio	Beer storage
Randy Barnes	Judge Coordinator & beer transportation
Harold Gottschalk	Webmaster
Harold Gulbransen	Treasurer
JoAnne Gulbransen	Food purchase & delivery
Dion Hollenbeck	Software design
Greg Lorton	Copying and organizer emeritus
Liz Lorton	Scoresheet filing
Paul Lorton	Data entry

8TH ANNUAL AMERICA'S FINEST CITY HOMEBREW

COMPETITION STAFF:

Peter Zien, Organizer
Randy Barnes, Judge Coordinator
Harold Gulbransen, Treasurer

QUAFF News

QUAFF T-Shirts and Golf Shirts

The QUAFF T-shirts and golf shirts were worn in abundance at the Anchor dinner in February. Shirts are still available, at \$15 for T-shirts and \$23 for golf shirts (knit shirts with collars). Both feature a small logo on the front and a large one on back proclaiming QUAFF as the California Homebrew Club of the Year. The T-shirt also has a pocket. For more information, check with Richard. Checks for shirts should be made payable to Harold Gulbransen.

4th Occasional BJCP Study Group and Exam

Our beer study group is now set for Mondays, beginning on July 2 and running for 10 weeks. We will hold the group meetings at the Back Room of Karl Strauss Brewery Gardens in Sorrento Valley. The meetings will run from 6:00 to 9:00 PM. *Thanks to Karl Strauss for once again hosting our study group!* The exam will likely be held on Saturday, September 8. *More details will be coming as we approach the summer.*

AHA National Homebrew Competition First-Round Regionals - Update

We are looking for judges and stewards for the First-Round regionals. The judging is planned for April 27 and 28 in San Diego. If you are interested, contact Greg Lorton at glorton@cts.com or (760) 943-8280. Sign up to judge at www.softbrew.com/ahanhc.

QUAFF Night at the Padres

Mark July 21 on your calendar for QUAFF night at the Padres when they play (you guessed it) the Milwaukee Brewers! It's tentatively scheduled as a 7 PM night game. Bob MacKay is working out the details, but let him know so you don't miss it!

Temecula Homebrew Festival

Tickets are available from Harold Gulbransen for the Temecula Festival held at Lake Skinner on May 5th, 2001. The price is \$30 each, and supplies are limited!

However, the festival is looking for a few good men and women to work at the Southern California Homebrew Festival Saturday, May 5th. Give two hours of your time and get the ticket cost waived!

Call or e-mail Beth or Mike Sunny if you are interested (beth@sharpertraining.com or msunny@arraysystems.com) They will be finalizing the schedule of workers in April so contact them before April 20th. Get in touch with them soon because there are only a limited number of openings.

Please include the following information when responding:

Name Email address
Club Duties preference (if any)
Phone number Time preference (if any)
Volunteered before?
If yes past duties

From Rich Link...

Brewing, Appreciating & Understanding

BELGIAN STYLE BEERS

A One Day Experience

Presented By

The California Homebrewers Association

Saturday March 31, 2001, 9:30 AM – 5 PM

At The Four Points Hotel Sheraton at Los Angeles International Airport

\$30 Per Person

Package Includes: Seminars, Lunch, & BEER!

SPEAKERS:

Peter Bouckaert – New Belgium Brewing, Ft Collins, CO
MB Raines – Great Beer Company, Chatsworth, CA
Tomme Arthur – Pizza Port Brewery, Solana Beach, CA
Skip Virgilio – AleSmith Brewing Co., San Diego, CA

**Pre-Registration Required – Hurry! Space Is Limited
Ticket Requests Must Be Received By March 24, 2001**

For more information, call 619-334-BEER or check our website: www.calhomebrewers.org. To sign up and get tickets, send a check payable to "California Homebrewers Association". Indicate the name of the participants and a return address to mail the tickets. Mail the check to:

California Homebrewers Association
PO Box 711329
Santee, CA 92072-1329

Club-Only Contests

Dunkelmania

The Schwarzbier of Greg and Liz Lorton captured first place as QUAFF's entrant for Dunkelmania. Dunkels by Harold Gulbransen and Peter Zien finished second and third respectively. Antoinette Hodges and Jim Howard entered Dunkels and Tyce Heldenbrand entered a Schwarzbier. The Lorton's Schwarzbier went on to finish third in the national Dunkelmania Club-Only.

Stout

Peter Zien took first place among QUAFFsters with his Sweet Stout at AFCHBC. Second place went to Rich Link with an Imperial Stout, and third to Dan Doren. Other entrants included Leonard Ackerman, Horace Bixby, Antoinette Hodges, Cher Cunningham, Randy Barnes, Dana Edgell, Jim Howard, Greg & Liz Lorton, Bob MacKay, Richard McLaughlin, Les Overman, Harold Gulbransen, and Dan Sherman.

2001 Club-Only Competition Standings

	Total Points last 2 contests	Points Entered	Total Beers Entered
1. Peter Zien	20	7	5
2. Greg & Liz Lorton	11	11	3
3. Dana Edgell	9	1	3
4. Harold Gulbransen	8	1	4
5. Antoinette Hodges	6	1	3
6. Rich Link	4	4	1
7. Dan Doren	3	2	1
7. Jim Howard	3	1	3
9. Harold Gottschalk	2	0	1
9. Tyce Heldenbrand	2	0	2
11. Leonard Ackerman	1	1	1
11. Mark Alfaro	1	0	1
11. Randy Barnes	1	1	1
11. Horace Bixby	1	1	1
11. Cher Cunningham	1	1	1
11. Bob MacKay	1	1	1
11. Richard McLaughlin	1	1	1
11. Les Overman	1	1	1
11. Jon Peterson	1	0	1
11. Dan Sherman	1	1	1
11. Roger Wammack	1	0	1
11. Bob Whritner	1	0	1

Brewing To-Do List

- Your beers should be conditioning for the AHA National Homebrew Competition. We need a strong showing to compete for National Homebrew Club of the Year!
- While we're at it, the Maltose Falcon's Mayfaire is set for April 7 in Canoga Park. This contest can help you qualify for the Sierra Nevada Homebrewer of the Year.

Dues are due...

for 2001. To pay your dues, send \$20 in cash or check to Harold Gulbransen, 6746 Edinburgh Court, San Diego, CA 92120. Checks should be payable to Harold Gulbransen, not QUAFF! This will be your final newsletter if you haven't paid by the end of March!

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
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
Stuff Pizza & Brewing Company- 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

What's new? Call Greg at (760) 943-8280 (or e-mail to glorton@cts.com) with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news.

2/2001

**SUPPORT YOUR
LOCAL BREWERY**
and Homebrew Supplier

Microbreweries

AleSmith Brewing Company 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
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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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 (near Morena Boulevard)	(858) 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 – The California Homebrew Club of the Year!

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
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
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.navfac.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, March 20

At Callahan's Pub and Brewery

8280A Mira Mesa Road (Mira Mesa Mall)

San Diego