

KEYSTONE HOMEBREW NEWS

Holiday 2010

Greetings from Keystone Homebrew

WE HOPE EVERYONE HAD A FUN-FILLED FALL with lots of wine, beer, cider, and mead. It seems like only yesterday that it was August and now the Holiday Season is upon us. As always, we have put together a list of fabulous holiday items (now in checklist form!) so you can clearly indicate to your loved ones, Pollyanna friends, and other generous shoppers what you would like this holiday season. For you wine-loving customers, we are pleased to announce this year's Winexpert Limited Edition and RJ Spagnols Restricted Quantity Wine Kits. Great for prodigious and new winemakers alike, these kits give you a chance to try wines not usually offered throughout the year.

The date has been set for War of the Worts XVI (see page 6), the first leg of the Keystone Cup. Homebrew clubs: start your engines! The 2010 Keystone Cup results are also published on page 6, along with the 2010 schedule for our annual BJCP study sessions and BJCP exam.

Big plans are afoot for Keystone Homebrew, but forces beyond our control require us to keep some of them under wraps for now. One thing we can tell you is that a sexy new Keystone Web site is currently under construction, including a new, online shopping cart that will contain all of our current products.

There are many other fun events, classes, and products listed throughout our newsletter, so read on! Be sure to find the section on our secret sale so you can get in on an annual event that many of our customers have been taking advantage of for years. I look forward to seeing you in our stores and sharing the excitement of producing fine homemade beverages.

Ferment on,



NEW WINE CLASS!

Making Great Wine from Kits

*Montgomeryville: Tues., January 18, 7:00 P.M.
at Studio M Foods*

*Bethlehem: Tues., January 18, 6:30 P.M.
at the Sun Inn*

Learn how fun and easy making wine can be! We offer a huge selection of wine kits featuring wine styles from all over the world. You can get the fermentation started in less time than it would take you to drive to the liquor store, and you can bottle your finished wine in as little as 4 weeks! In this class we show step-by-step how to turn these kits into wine that you will be proud to share with your family and friends. \$50 per person. Contact us with payment information to reserve a spot.



BREWING CLASSES

Introduction to Brewing

*Bethlehem: Tues., January 11, 6:30 P.M.
at the Sun Inn*

*Montgomeryville: Wed., January 12, 7 P.M.
at Studio M Foods*

In this class we teach about the basic equipment and techniques you need to make great homebrew starting with your very first batch. You'll see a live demonstration of the brewing process, you'll get some hands-on experience, and of course you'll get to taste some homebrew! The class lasts about 2½ hours, costs \$40, and will be limited to 12 participants.

The Next Step in Brewing

*Montgomeryville: Wed., January 19, 7 P.M.
at Studio M Foods*

*Bethlehem: Tues., February 1, 6:30 P.M.
at the Sun Inn*

Take the Next Step! Learn to use various specialty grains and fresh hops to enhance the body, flavor, aroma, color, and overall balance of your beer. The class lasts about 3 hours, costs \$40 per person, and will be limited to 12 participants. Feel free to bring some homebrew to share, and to receive some feedback.

EMAIL-ONLY ANNOUNCEMENT

On Friday, December 24, we will distribute a special communication via email about everyone's favorite kind of event . . . a SALE! Even better, this sale benefits a charitable organization. All other details about this sale, other than that it will be super awesome, are strictly classified. You must be authorized to participate. Fortunately, all you need to do to be authorized is sign up for our emails (online, by phone, or in person), look for our special announcement on December 24, and follow the easy instructions. Sign up today!

SUPERIOR WINE KITS . . . FOR A LIMITED TIME

Every year **Winexpert** and **RJ Spagnols** both seek out new and exciting high-quality grapes from all over the world, which they make available through special wine kits from January through April. Available only in the month of their release, these extraordinary wine kits deliver impressive results with simple, easy-to-follow directions. In hardly any time you will have 6 gallons of wine happily fermenting. The only sure way to receive these kits is to pre-order by the deadline

and leave us a \$50 per kit deposit. You can reserve your kits by phone or online (www.keystonehomebrew.com). Each variety has a different release date, with the first two varieties arriving in January. We offer discounts when you order two or more kits. If you miss the deadline, you can still order while supplies last, but the discounts won't apply. See the bottom of this page for details—you could save up to \$100!



WINEXPERT LIMITED EDITION WINE KITS

Winexpert offers some popular varietals, some rare gems, and something for everyone for this year's Limited Edition wine kit program. Each kit includes 30 attractive, self-adhesive bottle labels. Much more detail about each wine is available on our Web site,

including the region it comes from, the food it pairs well with, and aging recommendations.

Order Deadline for all Winexpert Limited Edition kits is Saturday, December 11.

Arriving in January

Australian Shiraz/Viognier

\$137.95

Blending red and white grapes brings lush balance to this lively, deep garnet wine. Aromas of ripe berries and violets from the Shiraz; stone fruit from the Viognier. A hint of orange blossom, followed by toast and smokiness. Soft and velvety, with surprising complexity.



Arriving in January

Pacifica White

\$132.95

Bright fruit, excellent structure, and a long, layered finish with just a hint of sweetness. Complex pear and honey notes, grapefruit, fig, peach, and traces of other fruits mellow into spicy, honey, butterscotch, and hazelnut flavors. A finely crafted white blend of four grapes: Semillon, Chardonnay, Sauvignon Blanc, and Viognier.



Arriving in February

Italian Primitivo

\$137.95

Deeply colored, rich and concentrated, exuding aromas of blackberry, plums, tobacco, prunes, and red cherries, with the Italian signature of firm tannins and a long, gripping finish with notes of vanilla and toast. Good acidity makes Primitivo an excellent accompaniment with food.



Arriving in March

Austrian Grüner Veltliner

\$132.95

Stunningly intense and concentrated, yet delicate. Astonishingly complex and full of citrus and exotic tropical fruits, in addition to a pronounced white pepper character. May also show herbed aromas of fresh green beans or asparagus. Dry finish.



Arriving in April

Portuguese Douro Red

\$137.95

Intensely aromatic and powerful. Black fruits such as cassis along with mulberry and raspberry are complemented by plums and tobacco, followed by the resinous aromas of violets and rock-rose. High tannin, good acidity, excellent aging potential. An enticing blend of three Portuguese grapes that you probably never heard of: Touriga Nacional, Tinta Roriz, and Touriga Franca.



Order 2 Kits: Save \$3 on Each Kit

Order 3: Save \$5 on Each Kit!

Your Order Can Combine Winexpert and RJ Spagnols Kits for Big Savings

RJ SPAGNOLS is taking you on a virtual world tour of great winemaking regions in the U.S., Europe, and South America with their 2011 lineup of Restricted Quantity wine kits. Each of these kits comes with a catchy name, a set of beautifully designed labels, and even a pack of synthetic corks.

RJ SPAGNOLS RQ WINE KITS



Arriving in January Order ASAP: While Supplies Last \$130.⁹⁵

Italy: PIAZZA, a blend of Chardonnay & Gargenega

Enjoy this full-bodied white wine, which receives its luscious mouthfeel from fermentation on raisins in a white amarone-style experience. Tropical fruit, peach, and a touch of minerality on the nose, and a palate with a hint of raisins and elderflower.



Arriving in January Order ASAP: While Supplies Last \$132.⁹⁵

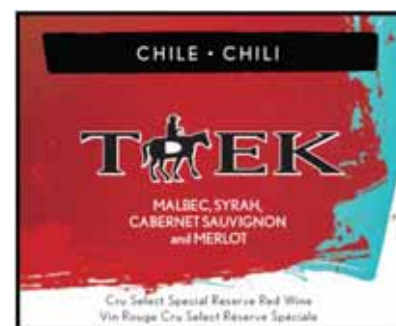
Spain: TORO, a blend of Tempranillo & Grenache

This powerful red wine, characterized by cigar box and dark fruit on the nose, finishes with dates, prunes, and cherry on the palate. Made in a Crianza style, toasted French oak completes the experience. Ole!

Arriving in February Order by Dec. 11 \$151.⁹⁵

Chile: TREK, a blend of Malbec, Syrah, Cabernet Sauvignon & Merlot

Opening with dark roasted notes of coffee and chocolate with a hint of blackberries, this red wine balances four classic varietals. Fermentation on Cabernet/Merlot **Genuwine Winery Dried Grape Skins** and French oak completes this monumental taste experience.



Arriving in March Order by Jan. 8 \$151.⁹⁵

California: HANG TEN, a blend of Syrah, Zinfandel, & Barbera

Intense fruit flavors of dried fruits such as dates are balanced by smooth chocolate and hints of vanilla. Your experience is enhanced with fermentation on Hungarian oak cubes and Shiraz **Genuwine Winery Dried Grape Skins**.

Arriving in April Order by Feb. 12 \$130.⁹⁵

Argentina: TANGO, a blend of Pinot Grigio, Chardonnay, & Torrontes

Tango is a silky blend of three well-loved Argentinian white wines. A perfectly balanced expression of style, notes of apricot and apple with a hint of spice dance on your palate. Graced lightly with toasted oak, this wine has a dramatic flair that will have you and your partner reaching for another glass.



Order 4: Save \$8 on Each

Order 5 or More: Save \$10 on Each!

Order by Phone, at Our Stores, or Online: www.keystonehomebrew.com

KEYSTONE'S HOLIDAY WISH LIST SUGGESTIONS

We've created these handy gift checklists for you to distribute as the holiday season approaches. Just check off the selections that interest you, cut them out, and give them to friends and family. You can download our newsletter from our Web site and print as many copies as you need!

LESS THAN \$12

- All-natural overrun corks (pack of 30):** premium quality at a bargain price! Limited time only.
- Professional bottle labels:** customizable, for beer or wine, stick well and are easily removed
- Wine Stylus:** writes on beer or wine bottles, carboys, or any other glass surface. Record contents, personalize gift bottles, or make notes on your fermenters. Washes off easily, too!
- Hop Lover's Guide:** special issue from *Brew Your Own Magazine*. Should be titled "Everyone's Guide." After all, who doesn't love hops?
- Graduated cylinders:** perfect for precise measurements when adjusting wine or beer
- Extracts for soda making:** try the new Lemon-Lime flavor (or Root Beer, Birch Beer, etc.)!

FREE CASE OF BOTTLES

with purchase of beer or wine starter equipment kit

Not valid with other offers, coupons, discounts, or previous purchases. Up to a \$13.50 value.

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Expires 1/15/11

code: KMW10

SAVE 20% off Brewpots up to 8 gallons

Not valid with other offers, coupons, discounts, or previous purchases

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Expires 1/15/11

code: KMW10

Coupons must be presented at time of purchase.

\$12 TO \$25

- Cheesemaking kit:** make your own delicious cheeses at home. Unlike beer and wine, you can be eating your homemade fresh cheese in a little as an hour!
- Books:** brewing, winemaking, beer and wine appreciation, mead, soda, cheesemaking, and much more. Here are a few we added in 2010:
- Yeast: The Practical Guide** by Chris White and Jamil Zainacheff: the galaxy's most comprehensive guide to the selection, growth, storage, and fermentation of yeast for brewing
- Tasting Beer:** a terrific, engaging guide to tasting, evaluating, and serving beer from the famed homebrewer and author of *Radical Brewing*
- Clonebrews, 2nd Edition:** now with 250 recipes to recreate your favorite commercial beers!
- Keystone clothing:** wide selection of shirts and hats sporting the trendy Keystone Homebrew logo
- Neoprene beer & wine totes:** keep your beverages cool while you transport them in style
- Wine preserver:** keep wine fresh in bottles and carboys by filling the headspace with a blend of inert gases
- Carboy hauler:** strap system that magically makes moving heavy, slippery glass carboys safe and easy. Better than handles!
- Brew Belt:** maintain a steady fermentation temperature over 70F, even in the cold winter months
- Mini CO₂ charger:** take your kegs of homebrew to parties, but leave the bulky tank/regulator home!
- Lab-grade finishing hydrometer:** superior accuracy for determining final gravity
- Oak Spirals:** the closest alternative to barrel aging your wine! Available as American or French oak.
- Glass wine thief:** extract samples from your carboys with ease (also available in plastic or stainless steel)
- Erlenmeyer Pyrex flasks:** now you can heat and ferment your starters in the same flask!

\$25 TO \$40

- ❑ **Vinturi Essential Wine Aerator:** pour your wine through this aerator to instantly open up the bouquet, enhance the flavors, and improve the finish. Amazing!
- ❑ **Swing-top bottles and growlers:** attractive vessels for your brew, in amber, clear, or blue
- ❑ **Games:** Brew-opoly, Wine-opoly, and BrewMaster, the craft brewing game
- ❑ **Superior wine openers:** Oenopull makes opening wine bottles fast and easy
- ❑ **American Homebrewers Association Membership:** Includes a subscription to *Zymurgy* magazine, discounts at pubs around the country, and much more

\$40 TO \$100

- ❑ **Das Boot!** You can host your very own Beerfest competition with the world's most famous beer glass. Just remember to turn before the air bubble comes!
- ❑ **Brewing equipment kit:** Get your friends and family started in the hobby!
- ❑ **Huge selection of wine ingredient kits:** they're so easy to make it's not even fair
- ❑ **Floor corker:** compresses and inserts corks in one swift, easy motion
- ❑ **Beer ingredient kits:** easy-to-follow recipes for virtually every beer style
- ❑ **Outdoor propane burner:** boil large volumes quickly, and keep the mess outside!
- ❑ **Beer-, wine-, or cheesemaking class:** Classes make terrific gifts; see page 1 for details.
- ❑ **Refrigerator thermostat:** precise temperature control year-round for fermenting beer & wines
- ❑ **Refractometer, pH meter, precision scale:** cool gadgets for the serious brewer or winemaker



- ❑ **Beer steins:** collectible, attractive, and of course functional!
- ❑ **Wort chiller:** huge selection, including new stainless steel chillers at great prices!



OVER \$100

- ❑ **Blichmann brew pots:** 10 gallons and up, highest quality with sight glass and built-in thermometer
- ❑ **Turbo 500 from Still Spirits:** a truly cutting edge . . . um, water purifier. Oil extractor. Whatever it is, you need one! We are sure you can find some constructive use for it. . . . See page 7.
- ❑ **Chromatography kit:** test, don't guess! This is the only real way to know whether your wine has finished malolactic fermentation.
- ❑ **Grain mills:** a variety of high-quality mills for all-grain brewing
- ❑ **Superior wine kits:** sure to satisfy the most discriminating palate
- ❑ **Advanced wine equipment:** save time and effort using bladder presses, filters, stainless steel fermenters, etc.
- ❑ **Blichmann TopTier stand:** the ultimate all-grain brewing system, can be customized and reconfigured to suit your changing needs!
- ❑ **Wort pumps:** temperature tolerant for all-grain brewing systems
- ❑ **Home kegging systems:** CO₂ setup for carbonated beverages (beer, soda, etc.) or **nitrogen system for wine** and other still beverages. Eliminate the hassle and clutter of bottles! Extra kegs and many accessories available.



SAVE 15% off Any Bar Mirror or Neon Beer Sign

Not valid with other offers, coupons, discounts, or previous purchases

Keystone Homebrew Supply

Montgomeryville (215) 855-0100
Bethlehem (610) 997-0911

Expires 1/15/11

code: KMW10

GIFT CERTIFICATES

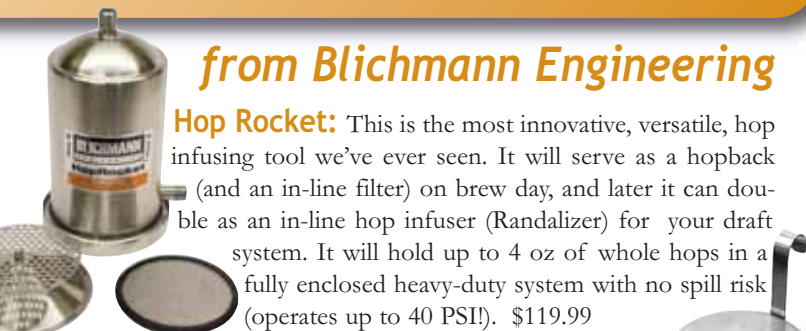
Give the gift that's sure to please! Sold in any denomination with no expiration date, and we keep track of the gift certificates so you don't have to worry about losing them.

BJCP STUDY SESSIONS & EXAM

Once again we are planning a Beer Judge Certification Program study session and exam. This year's classes will be run a little differently from classes in the recent past. This year's educational director will be Andy Hejl, a Master beer judge in the BJCP. We will have the off-flavor training class and also continue to offer a wide selection of classic style beers for future judges to experience. Another new aspect of the class will be a weekly quiz for students interested in taking the exam. The quiz will be based on a previously discussed topic or style and will be chosen from the same bank of questions that the exam will be made up from. The BJCP has allotted only 12 spots for test-takers, which will be reserved for highest quiz-scoring students who are interested in taking the exam. Any remaining slots (if there are not 12 people interested in the class) will be awarded to anyone who judges at this year's War of the Worts, and by lottery if necessary. Because of the effort required to grade the quizzes, there will be two prices for the class: Potential examinees at \$200 a slot and \$150 for just the class. Classes will take place on Monday evenings starting at 7 P.M. (All the Mondays in January and on February 7, 13 [Sunday daytime], and 21.) The exam will either be on March 1, or February 28. Location TBD. Sign ups and questions concerning the class and exam should be sent to bjcp@keystonehomebrew.com.

BREWING INNOVATIONS

from Blichmann Engineering



Hop Rocket: This is the most innovative, versatile, hop infusing tool we've ever seen. It will serve as a hopback (and an in-line filter) on brew day, and later it can double as an in-line hop infuser (Randalizer) for your draft system. It will hold up to 4 oz of whole hops in a fully enclosed heavy-duty system with no spill risk (operates up to 40 PSI). \$119.99

Hop Blocker: Have you ever been on the verge of insanity trying to filter pellet hops from your wort? This revolutionary boil kettle filtration system just might change your life. The stainless steel Hop Blocker will filter 90-95% of the hops and break material from your wort, and it is virtually impervious to plugging! It was designed specifically for Blichmann's own BoilerMaker pots, but it can be installed in any manufacturer's pot or keg. Instructions are included. \$59.99

AutoSparge: This is the only sparging system that really never requires babysitting! As you change the sparge rate into your boil kettle, the AutoSparge automatically adjusts your hot liquor flow to keep a constant level in your tun. It works equally well with gravity systems or pumps, and distributes the hot liquor on top of the wort to reduce channeling and improve efficiency. The AutoSparge can be installed on any pot over 12" in diameter. \$49.95



KEYSTONE CUP

After two years of heartbreak, the Keystone Hops came back with a vengeance and trounced the LVHB to take the Keystone Cup for the first time. They are savoring the victory, but as with everything annual the clock will start again. Look out, Keystone Hoppers, the War of the Worts is the first leg of the fourth annual Keystone Cup and the LVHBers are already planning their strategies for retaking the cup!

2010 Keystone Cup point results:

179	Keystone Hops
126	Lehigh Valley Homebrewers
49	BUZZ
41	ALEiens
38	Stoney Creek Homebrewers

Also showing were Bruclear, The Brewing Network, WHALES, GLUB, Upstate NY Homebrewers, NJ HOPZ, HOPS, The Barley Mob, Outta Hand Brews, and Wyoming Valley Homebrewers.

Congratulations to all the clubs for representin'!

HOMEBREWER OF THE YEAR

Congratulations to Dave Grosch, a Keystone Hops member, for winning the 2010 Eastern Pennsylvania Homebrewer of the Year! The EPHY has four qualifying competitions: the War of the Worts, BUZZ-Off, Malt Madness, and the Stoney Creek Homebrewers Amateur Brewing Championship. Enter beers in all four competitions to accumulate points toward the EPHY; the brewer with the most points wins. The first qualifying competition is the War of the Worts (see below), scheduled for February 19, so get your beers ready if you want to compete! Check schomebrewers.com to see the EPHY standings, rules, and details.

Keystone Homebrew Supply is lucky enough to have Dave as our homebrewing instructor, so if you want to learn the secrets to his success, you just need to sign up for one of his classes! See page 1 for details.

WAR OF THE WORTS XVI

Last year's War of the Worts, with over 800 entries, was one of the biggest, most successful homebrew competitions ever to be held on the East Coast. Pardon the pun, but WOW! The 16th annual WOW will be held on Saturday, February 19 (location TBA). We encourage everyone to enter; it's a great way to get thoughtful feedback on your beer (or cider, or mead) from BJCP-certified judges. Besides the prestige of winning a heavyweight competition, the War of the Worts always offers fantastic prizes, and is a qualifying competition for the Keystone Cup and the prestigious Eastern Pennsylvania Homebrewer of the Year.

More information, including time, location, entry forms, and judge and steward sign-up forms, will be available soon on the Keystone Hops Homebrew Club's Web site: www.keystonehops.org. Both Keystone Homebrew Supply locations will be accepting entries. Volunteer BJCP judges and stewards are needed. Questions? Contact: waroftheworts@keystonehomebrew.com.

NELSON SAUVIN HOPS

The Turbo 500 isn't the only amazing thing to out of New Zealand these days. Nelson Sauvín was the most wildly popular limited hop offering in the history of our humble store, and we have been trying to secure a steady supply of it ever since. Well, it's back now! Nelson Sauvín is a truly unique high alpha hop (12% AA) with very pleasant grape-like aromatics. It is a versatile, dual-purpose hop and it makes a killer single-hop IPA! We have a good supply, but it is limited, so don't miss out this time. \$2.75 per oz.

SINGLE-HOP IPA KIT

We never get tired of creating new recipes, but we recently devised a single-hop beer kit recipe that might keep all you crazy hopheads satisfied for the foreseeable future. This beer allows you to highlight a single hop chosen from the huge arsenal of hops available at Keystone Homebrew. Yes—ONE variety; no mixing & matching allowed!

OK, you can do what you want, but this beer is designed to accentuate the finer qualities of individual hop varieties. Brew a series, so you can compare and contrast the virtues of a dozen different varieties! Try American classics like Amarillo, Cascade, Centennial, Nugget, or Simcoe. You can pit them against the English (Kent Goldings, Fuggles, Pilgrim, etc.) in a Revolutionary War of hops, or you can experiment with newer superstar varieties like Citra, Sorachi Ace, or Nelson Sauvín. The risk of death by hop overdose is balanced neatly in this beer by a good malt backbone, but we promise the malt will never interfere with your blissful immersion in hoppy goodness. \$42.95 (hops sold separately)

CHEESEMAKING

If you like cheese, you really need to try making your own. You won't believe how easy it can be, and the results are amazing! Making fresh cheeses like ricotta and mozzarella provide almost immediate satisfaction, and the possibilities are limitless when you start making aged cheeses like cheddar and parmesan. We have a full supply of cheesemaking supplies, including soft and hard cheese starter kits, books on cheesemaking, cheese presses, cheese molds, rennet, starter cultures, cheese wax, curd knives, and just about everything else a fanatical cheesemaker could possibly want. We also offer some great classes on cheesemaking:

Mozzarella and Ricotta Class

Bethlehem: Tues., Jan. 25 (at the Sun Inn)

Montgomeryville: Wed., Jan. 26 (at Studio M Foods)

Bethlehem: Tues., Feb. 22 (at the Sun Inn)

Montgomeryville: Wed., Feb. 23 (at Studio M Foods)

The class will cover techniques for making fresh cheeses and will examine the differences between cheeses made using fresh, local raw milk versus pasteurized milk. \$60 per person. Contact us with payment information to reserve a spot.

TURBO 500

If you are desperately searching for a "reflux" capacitor to power your DeLorean, the Turbo 500 from Still Spirits may be the perfect aftermarket product. This unit comes with these notable features:

1. Temperature probes at the top of the column and reflux outlet provide precise feedback and superb control over purity, strength, and flavor.
2. Brushed Stainless Boiler with attached lid clamps rather than a separate clamping ring.
3. Spigot. Emptying after use no longer requires pouring steaming hot liquid out of an equally hot container.
4. It looks absolutely incredible.

The Turbo 500 is the greatest thing since time travel itself. Take it from Doc Brown, who was quoted as saying: "Great Scott! The Turbo 500 can produce purified water *and* provide an alternative fuel source for my DeLorean!" \$575 More information at www.stillspirits.com.



WINEMAKER COMPETITION

We will be accepting entries for the 2011 *WineMaker Magazine* Amateur Winemaking Competition starting on Friday, February 4. Compete for international recognition, and gold, silver, and bronze medals in 50 categories awarded by a panel of experienced wine judges. Be sure to include your entry fee and entry form, plus \$5 per entry to cover the cost of transporting your wine to the competition. All winners who enter "Keystone Homebrew Supply" as their Winemaking Retailer on the entry form will receive a free Keystone t-shirt. Download entry forms and get details: winemakermag.com/competition.

GROW GOURMET MUSHROOMS

Buy yourself one of these easy-to-use indoor kits, and you'll have a replenishing supply of fresh mushrooms for all of your culinary needs! Just unwrap, put in the supplied humidity tent, and water as directed. They make great gifts, too! Expected arrival: Dec. 8, Available while supplies last.

Shiitake Mushroom Kit (\$30)

These extremely popular mushrooms are both delicious and healthy, and the kit produces a fresh supply of mushrooms every 2 weeks for 16 weeks!

Oyster Mushroom Kit (\$28)

Oyster mushrooms, often used in Asian cuisine, have a unique mild flavor that is especially tasty when fresh. This kit produces an impressive yield in as little as 2 weeks.

HOLIDAY HOURS

STARTING THURSDAY, DECEMBER 9

Montgomeryville Store

Monday–Thursday, and Saturday 10–8

Friday 10–9 Sunday 11–5

Christmas Eve and New Year’s Eve 10–4

Closed January 2 for Inventory

Bethlehem Store

Monday–Saturday 10–8

Sunday 11–5

Christmas Eve and New Year’s Eve 10–4

Closed January 3 for Inventory

Both Stores Closed Christmas & New Year’s Day

LEHIGH VALLEY HOMEBREWERS MEETING SCHEDULE

Last Tuesday of the Month

For details of the club’s events, check out www.lehighvalleyhomebrewers.org.

The meetings below are open to all interested brewers and are held at Steelgarden, across the hall from our Bethlehem store (starting at 7:30 P.M.). **Please note the special December meeting date:**

Dec. 14 Jan. 25 Feb. 22 March 29



KEYSTONE HOPS SCHEDULE

Third Thursday of the Month, 7 P.M.

Bring some homebrew to share and enjoy with the group. Club meetings are at the Montgomeryville store and are open to all interested homebrewers. If the weather is nice, bring a lawn chair to relax with a homebrew. More info at www.keystonehops.org. Mark your calendar with these upcoming meetings:

Dec. 16 (8 P.M.) Jan. 20 Feb. 17

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