

# KEYSTONE HOMEBREW NEWS

Fall 2010

## Greetings from Keystone Homebrew

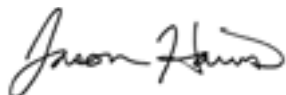
**FALL IS HERE, ALMOST**, and that means it's "wine time" and the season for cider, olives, group brewing, wine tastings, competitions, classes, and more.

Some of the new products that we are most excited about this year are authentic Italian grape juices. This juice will arrive in October and will give winemakers a chance to work with a lot of varieties we have never offered before. Also new is our English-style apple cider from New Hampshire. For those of you who are fans of complex and dry European ciders your pleas have been answered!

You may have heard some rumors of a big growth opportunity for Keystone. Details are still in flux, but we will keep you posted as everything gels. In the meantime, read carefully and try not to miss any of the events, deadlines, or classes that interest you. We are sure there a few for everyone! And remember . . .

For a **grape** time, call  
Keystone Homebrew Supply!

Ferment on,



## WINEMAKING CLASSES

David Salaba, our "wine guy," graduated from the prestigious winemaking program at the University of California, Davis. Dave is often available in the Montgomeryville store on Tuesdays, but the best way to learn from Dave is to sign up for one of his superb winemaking classes at Studio M Foods in Montgomeryville, or at the Main Street Commons Building in Bethlehem. The classes are limited to 12 students, so don't delay: call us with payment info to sign up ASAP!

**Introduction to Winemaking**  
*Montgomeryville: Sept. 22 or 29 (6-9:30 P.M.)*  
*Bethlehem: Sept. 27 (6-9:30 P.M.)*

The class will cover a wide range of topics and include live, hands-on demonstrations. Class topics include: equipment, grape selection, sanitization, testing, procedures, and troubleshooting. The class fee is \$75 (payable in advance). Class dates are subject to change pending any significant delays in grape shipments from California.

**Wine and Must Analysis**  
*Montgomeryville: Sept. 15 or Oct. 6 (7-10 P.M.)*

You'll get hands-on experience on how to test for sugar, acidity, pH, and sulfites. Attendees will learn the proper use of hydrometers, refractometers, acid titration, pH meters, sulfite titrites, and Accuvin tests. Additionally, all participants will receive a binder which contains detailed reference materials about all the tests we will be conducting, which alone is worth the class fee of \$125. Held at Studio M Foods.

**Wine Finishing**  
*Montgomeryville: Nov. 17 (7-10 P.M.)*

This course examines the vast number of choices winemakers face when trying to decide how to finish and prepare a new wine for bottling. Highlights include: malolactic fermentation, use of chromatography; understanding the use of SO<sub>2</sub> in aging; oak as an aging component; oxidation and reduction and how each plays a part in the finished product; various methods for clearing cloudy or hazy wines; an "up close and personal" examination of what can go wrong in the finishing process, and the importance of bench trial testing in blending finished wines. This class costs \$75 per student.

## WINE TASTING EVENTS

*Bethlehem: Sunday, Sept. 12, 2-5 P.M.*  
*Montgomeryville: Tuesday, Sept. 14, 5:30-8 P.M.*  
*Montgomeryville: Friday, Oct. 22, 5:30-8 P.M.*  
*Bethlehem: Friday, Nov. 19, 5-8 P.M.*

Home vintners: come share your wine with other winemakers. It doesn't matter if you are a kit winemaker or if you start from scratch; everyone who makes wine should attend. All wines made from grapes, juices, fruits, kits, and honey are welcome. Everyone who brings wine gets a \$5 coupon to Keystone Homebrew (maximum 1 coupon per person). Haven't made your own yet? This is a great chance to learn about winemaking and to taste different wines. We provide cheese, crackers, and other snacks.

Don't miss them: **mark your calendar!**

**Two Locations:** Montgomeryville: 779 Bethlehem Pike, Montgomeryville, PA 18936 (215) 855-0100  
Bethlehem: 599 Main Street, Main Street Commons Building, Bethlehem, PA 18018 (610) 997-0911  
[sales@keystonehomebrew.com](mailto:sales@keystonehomebrew.com) [www.keystonehomebrew.com](http://www.keystonehomebrew.com)

## BREWING CLASSES

Keystone Homebrew is offering three brew classes, one for first-time brewers, one for intermediate-level brewers, and an all-grain brewing class for crazy people like us. Each class will be limited to 12 participants. Please call us with payment info to secure your place. Except for the all-grain brewing class, the following classes will all be held at either Studio M Foods in Montgomeryville or the Sun Inn in Bethlehem.

### Intro to Brewing

**Montgomeryville: Wednesday, Oct. 13, 7 P.M.**

**Bethlehem: Tuesday, Oct. 19, 6:30 P.M.**

This class for the first-time brewer will explain the basic equipment needed to homebrew and how it works. Participants will get hands-on experience brewing, bottling, and tasting homebrew. \$40 per person.

### The Next Step in Brewing

**Montgomeryville: Wednesday, Nov. 3, 7 P.M.**

**Bethlehem: Tuesday, Nov. 16, 6:30 P.M.**

This class is geared toward the new brewer who has brewed some beer kits and is ready to learn the next step in homebrewing. In this class we will concentrate on beer ingredients and how they influence the final flavors. We will discuss in detail specialty grains, hop varieties, yeast strains, and how to use all of it in a batch of beer. We'll brew up a Keystone beer kit, which is extract based with specialty grains, fresh hops, and liquid yeast. We will taste and discuss your homebrews and ours, so be sure to bring some. We recommend brewing at least one extract batch before attending this class. \$40 per person.

### All-Grain Brewing

**Montgomeryville: Saturday, Oct. 23, 10 A.M.**

Have you been thinking of making the jump to all-grain brewing, or wanting to improve your techniques? This is a great class that we don't offer very often, so don't miss out! Class will be held in the parking lot behind our Montgomeryville store. Expect the class to run until around 3 P.M. with a live brewing demonstration. \$75 per person. Lunch will be provided.

## FRESH OLIVES!

### Cure Your Own!

We're offering Green Sevillano (available in the following sizes from largest to smallest: Super Colossal, Colossal, Jumbo) and Manzanilla (a small olive with a very small pit and a propensity for slight bruising; sizes will vary). Each 10-lb. bag will cost \$22.50. There are many recipes on the internet (we have links on our Web site) that have great directions for curing olives; if you don't have internet access stop by the store for some printed instructions. Pickup is available in either Montgomeryville or Bethlehem. Order online or by calling the store nearest you no later than Monday, September 27.

## BIG BREWS

### Montgomeryville

Sunday, October 31

### Bethlehem

Saturday, November 6

Join us in Montgomeryville on Halloween (costumes optional!) for a group "big brew" of a truly eccentric beer. Of course, celebrating our first-ever Halloween big brew invites the use of pumpkin in the recipe. But a traditional pumpkin ale is just not crazy enough for us—even if we kick up the alcohol and ferment it in bourbon barrels.

Well it just so happens that one of our favorite craft breweries, Midnight Sun Brewing in Anchorage, Alaska, makes an amazing barrel aged pumpkin beer. It certainly fits our criteria for crazy (it's an Imperial Chocolate Pumpkin Porter), and you can't buy it within 2,000 miles of Pennsylvania. So we'll brew one ourselves!

We'll supply the recipe, you buy the ingredients and bring your own equipment, and we'll combine everyone's beer into bourbon barrels for a one-month primary fermentation. Space will be limited, so sign up early! We are limiting everyone to 5.5 gallons of barrel space so as many brewers as possible can participate. Of course, you can brew as much beer as you'd like—just take the rest home!

You can also meet up with the Lehigh Valley Homebrewers on **Teach a Friend to Homebrew Day** for a Big Brew at Chris Becker's family's farm (call the Bethlehem store for directions), where everyone can brew their favorite recipes and compare unique set-ups and brewing methods. There will be a club demonstration on double decoction versus infusion mashing; the results will be served at a future club meeting.

These are great events for checking out a variety of brewing methods. We will have a propane grill available for cooking, and Keystone will provide hot dogs and hamburgers. Everyone is encouraged to bring some homebrew to share.

For both events, please keep in mind:

1. Bring your own equipment, including a propane burner.
2. All brewers should plan on picking up their ingredients at least a day before the brew.
3. You can start setting up as early as you like in Montgomeryville, and as early as 8 A.M. in Bethlehem.
4. All-grain brewers must mash in by 10 A.M.

For the Montgomeryville Bourbon Barrel Brew:

1. Sign up by October 28.
2. There is a per gallon barrel fee to be determined.
3. Expect a 10 percent loss of volume from sediment.
4. The Montgomeryville store will open at 9 A.M.
5. Your sanitized and volume-calibrated secondary fermenters must be dropped off at the store on or before November 21.
6. Call or email ASAP to sign up; space may be limited.

Check out our Web site for previous Big Brews and see how much fun they are!

## FROZEN BERRIES

We're ordering frozen berries again from Elwer Farms in Berks County, Pennsylvania. These berries have been picked and frozen at the peak of freshness, perfectly preserved for your fermented creations. Elderberry Wine? Raspberry Wheat? Blackberry Cider? The possibilities are endless. And now, if you order five or more bags of any berries you will receive a **20% discount!**

<b>Blackberries</b> —1 quart—about 0.8–0.9 lb.	\$5.50
<b>Red Raspberries</b> —1 quart—about 0.8–0.9 lb.	\$5.50
<b>Elderberries</b> —3.5 quarts—about 3 lb.	\$17.50

The berries will arrive on Friday, October 22, and must be picked up before closing time on Sunday, October 25 at the latest. Because the berries are perishable, we will not ship them, but they can be picked up in either our Bethlehem or Montgomeryville location. Call in your order, or place it on our Web site. The deadline to order is Tuesday, October 19 and we'll need full payment in advance.

## BETHLEHEM HARVEST FEST

*Saturday, October 9*



Keystone Homebrew will be participating in the fifth annual Bethlehem Harvest Festival. The Bethlehem crew will again offer you and/or your kids a chance to stomp on some fresh wine grapes and try some homemade wine while the Lehigh Valley Homebrewers pour their beers for your enjoyment! The Bethlehem Harvest Festival will also feature a beer and wine tasting, food, music, and other entertainment. For more info and tickets (\$20 in advance, \$25 on the day of the festival), visit:

[bethlehemharvestfestival.com](http://bethlehemharvestfestival.com)

## THE NEW GUY

The next time you visit our Montgomeryville store, say hi to **Pete Lyon**, the newest member of our team. Pete comes to us from Iron Hill Brewery, North Wales, as a passionate and experienced homebrewer (all-grain) and a certified beer judge.

## ENGLISH-STYLE CIDER

Steve Wood of Poverty Lane Orchards and Farnum Hill Ciders is one of the rare growers of English cider apples and producers of orchard-made traditional ciders in the United States. Bittersweet and bittersharp apples contain a tannic element missing from regular eating apples producing complex and exciting hard cider.

Jason ventured to New Hampshire to try Steve's ciders, and decided it was well worth the effort to bring you two of Steve's tried-and-true custom blends. Each blend will be an approximate combination of the following apples with the final blend to be determined at pressing:

### Arriving in October

**Ashton Bitter, Ellis Bitter, Major, Somerset Redstreak**

### Arriving in November

**Dabinett, Yarlinton Mill, Chisel Jersey, Harry Masters' Jersey**

Depending on harvest conditions, these dates may change a little. Oct. blend: order by Sept., 30, cider arrives around Oct. 15. Nov. blend: order by Oct. 29, cider arrives around Nov. 12.

These ciders will be sold in 5-gallon buckets for \$59.95 and require a \$25 deposit.

For more information about Poverty Lane Orchards and Farnum Hill Ciders, check out their Web site, [www.povertylaneorchards.com](http://www.povertylaneorchards.com).

## DELVAL CIDER

After recently visiting Whitney Scott at DelVal College, Jason happily reports that the orchards are already teeming with delicious-looking apples. We will once again get a myriad of cider blends and single varietal ciders for your fermentation experiments. **Deadline to order is 8 days before each arrival date** (except as indicated). All apple ciders will be \$5.50 per gallon and pear cider \$7.00 per gallon.

### Arriving October 22

**Pear Blend:** A mixture of Bosc, Bartlett, and Seckel pears.  
**Cortland & Macintosh Apple Blend**

### Arriving November 5

**Granny Smith Single Varietal Apple**  
**Rome & Gala Apple Blend**

### Arriving November 19

**Thanksgiving Blend:** The diversity of blend will add complexity to this cider.

**Winesap Single Varietal Apple**

### Arriving December 3\*

**Winesap & Granny Smith Apple Blend**

**Heirloom Apple Blend:** Including classic cider apples:

Baldwin, Rhode Island Greening, Monroe, Northern Spy, Red Spy, and Golden Russet.

### Arriving December 17

**Holiday Blend:** Apples and possibly pears will be mixed and pressed for the last cider of the year.

\* Deadline to order: Tuesday, November 23



# Wine Season 2010 at

## CENTRAL VALLEY WINES

Target Arrival: Friday, Sept. 18

### Red Wine Varieties

#### Juice (6-Gallon Bucket)

Alicante	\$51.50
Barbera	\$51.50
Burgundy	\$49.75
Cabernet Sauvignon	\$52.50
Carignane	\$51.50
Chianti	\$52.25
Malbec	\$52.75
Merlot	\$52.25
Nebbiolo	\$55.50
Petite Sirah	\$55.00
Pinot Noir	\$57.50
Ruby Cabernet	\$49.75
Sangiovese	\$55.25
Syrah	\$51.50
Valdepena/Tempranillo	\$52.75
Zinfandel	\$52.25
Zinfandel, Old Vine	\$58.75
Grenache <b>Rose</b>	\$48.75
White Zinfandel <b>Rose</b>	\$50.00

#### Grapes (36 Pounds)

Alicante	\$28.00
Barbera, Old Vine	\$28.50
Cabernet Franc	\$34.25
Cabernet Sauvignon	\$34.25
Carignane	\$26.50
Grenache	\$25.75
Merlot	\$34.25
Muscat, Black (Humburg)	\$30.25
Nebbiolo	\$29.75
Petite Sirah	\$33.00
Ruby Cabernet	\$28.50
Sangiovese	\$33.00
Syrah	\$29.75
Zinfandel	\$31.75
Zinfandel, Red Dirt Old Vine	\$35.75

### White Wine Varieties

#### Juice (6-Gallon Bucket)

Chablis	\$46.25
Chardonnay	\$48.25
Chenin Blanc	\$46.25
French Colombard	\$48.00

#### Juice (6-Gallon Bucket)

Johannisberg Riesling	\$53.50
Malvasia Bianca	\$52.00
Muscat	\$52.75
Palamino	\$46.25

#### Juice (6-Gallon Bucket)

Pinot Grigio	\$51.00
Sauvignon Blanc	\$48.25
Thompson Seedless	\$47.25
Viognier	\$53.50

#### Grapes (36 Pounds)

Muscat Alexandria	\$32.25
Orange Muscat	\$30.75
Thompson Seedless	\$26.50

Only at Our Montgomeryville Store

For the 2010 harvest, we are proud to offer a superior selection of fresh grapes and grape juice for the home winemaker. For the first time ever, this year we are adding a terrific variety of **authentic Italian grape juices**. Although we are sad to announce that Brutocao Vineyards has stopped providing grapes for home winemakers, we still have superstar premium grape offerings from Washington State and Lake County, California. (Those of you who attended our Meet the Source event in March will remember Jim Smith's presentation about the superb Lake County grapes he offers.) Please note that the Central Valley had a cool summer this year, so some varieties of grapes will need extra time on the vine and may not be available on early shipments. We always recommend that you place an order in advance, online or by phone, especially for premium grapes, before we sell out of what you want.

Ease of Juice *or* Complexity of Grapes

Can't decide?  
See Key-2-EZ-Blends, p. 6

What the Heck Do I Do with These Grapes??

See Winemaking Classes, p. 1

Ask about the great new yeast strains from Vintner's Harvest!

## ITALIAN GRAPE JUICE

This extensive list of authentic Italian juices comes from the same source as our high-quality Chilean grape juice, so it is sure to please. We expect the Italian juice to arrive sometime in October (preliminary estimate: October 15). The **deadline to order is October 4**, but we are told that supplies of these juices may be limited, so order early to ensure your supply!

#### Red Juice (6-Gallons)

Amarone	\$54.75
Barbera	\$53.75
Bardolino	\$55.75
Barolo	\$54.75
Brunello	\$53.75
Cabernet Sauvignon	\$55.75

#### Red Juice (6-Gallons)

Chianti	\$54.75
Dolcetto	\$53.75
Lambrusco	\$54.75
Melvasia (Malvasia)	\$52.75
Meritage	\$54.75
Merlot	\$55.75

#### Red Juice (6-Gallons)

Montepulciano	\$55.75
Nebbiolo	\$52.75
Rubesco	\$51.75
Sangiovese	\$54.75
Valpolicella	\$53.75

#### White Juice (6-Gallons)

Franscati	\$52.75
Pinot Bianco	\$50.75
Pinot Grigio	\$55.75
Soave Classico	\$53.75
Verdicchio	\$52.75
Vementino	\$52.75

Questions: [info@keystonehomebrew.com](mailto:info@keystonehomebrew.com) or call (215) 855-0100

# Keystone Homebrew Supply

## PREMIUM RED GRAPES

Supplies are limited for all of the premium grapes, so be sure to reserve early. We'll need a deposit (\$10 per lug, \$500 per half-ton bin) at the time of your order. Expect these grapes to be harvested and shipped on independent timetables, as they ripen. In general, they will probably arrive a few weeks later than the Central Valley California grapes.

### Lake County, California

Lake County is the agriculturally rich area surrounding Clear Lake—California's largest lake—and is part of the prestigious North Coast AVA. Keystone Homebrew is once again working with Jim Smith (you may remember him from our Meet the Source event in March) to bring in the following varieties from this premier growing region. All of these grapes are available in small lots and sold exclusively through Keystone Homebrew.

	36-lb. Lug	½-Ton Bin† Price
Cabernet Franc	\$47.00	\$1.03/lb.
Cabernet Sauvignon	\$46.00	\$1.03/lb.
Merlot	\$41.50	\$0.90/lb.
Petite Sirah	\$57.50*	\$1.29/lb.
Syrah	\$44.00	\$1.00/lb.
Zinfandel	\$46.00	\$1.06/lb.

\* Pending sufficient interest

### Yakima Valley, Washington State

We are thrilled to be able to offer these extraordinary grapes from Washington State for the third straight year. If you haven't tried them yet, they can be used to produce unique and wonderfully complex wines on their own, or used together in complementary blends.

	36-lb. Lug	½-Ton Bin† Price
Cabernet Sauvignon	\$48.00	\$1.25/lb.
Merlot	\$48.00	\$1.25/lb.
Sangiovese	\$55.50	\$1.45/lb.
Syrah	\$48.00	\$1.25/lb.

† ½-ton bins range from 700 to 1,000 pounds.

## PREMIUM JUICE

Unlike the Central Valley varieties, these juices arrive as they become available, possibly as late as the beginning of October.

Red Varieties (6-Gal.)		White Varieties (6-Gal.)	
Cab. Sauvignon, Napa	\$60.75	Chardonnay, Monterey	\$52.75
Merlot, Napa	\$60.75	Gewurztraminer, Lodi	\$58.00
		Orange Muscat	\$48.75
		Sauv. Blanc, Lake County	\$55.50
		Trebbiano, Lodi	\$50.50

## USE OUR EQUIPMENT

### Available at Our Montgomeryville Location

Our **electric crusher/de-stemmer** will be in operation every day, starting with the arrival of our first grapes and ending with the sale of the final lug. Crush your grapes and remove the stems for just \$2.00 per box. (Remember to bring clean buckets, approximately one bucket per box, to take your grapes home in.) If you need buckets, we'll have plenty for sale—check out the coupon below! Grapes grown locally or purchased elsewhere may be crushed for \$5.00 per bucket or box. (\$25 set-up charge if before our grapes arrive, or after our final delivery is sold.) **Please plan to arrive at least 1 hour prior to closing time if you would like to crush grapes.**

We will have all of our usual equipment available for rent, including the time saving and incredibly efficient bladder presses (80L and 40L). Availability is limited. Reserve in advance. A deposit may be required at the time of the rental. Call for details and prices.

## GREAT WINEMAKING SUPPLIES

We have some ingenious winemaking supplies that you may not even be aware of. We sell stainless steel must plungers, oak containment tubes, blending glasses, lab grade finishing hydrometers, and just about everything else you could possibly need for transferring, testing, clarifying, enhancing, sanitizing, and supersizing your batches of wine. Just ask us for details!

**FREE CRUSH** of 1 box Keystone grapes  
for each fermenter purchased (3 gal. or larger)  
(no limit!) Not valid with other offers, coupons, discounts, or previous purchases

**Keystone Homebrew Supply**  
Montgomeryville (215) 855-0100  
Bethlehem (610) 997-0911

Expires 11/15/10 code: KMF10C

**FREE WINE SEASON T-SHIRT**  
with any \$200 purchase  
of juice, grapes, or cider, while supplies last  
Not valid with other offers, coupons, discounts, or previous purchases

**Keystone Homebrew Supply**  
Montgomeryville (215) 855-0100  
Bethlehem (610) 997-0911

Expires 11/15/10 code: KMF10T

Keystone's Wine Season in Montgomeryville and on the Web: [keystonehomebrew.com](http://keystonehomebrew.com)



## CHEESEMAKING CLASSES

Join us for one of either of our cheesemaking classes to get started in this great hobby. Each class includes live demonstrations focusing on two different types of cheese, but the techniques can be applied to many others.

The classes are fun and relaxed, and will give you a chance to sample the homemade cheeses, along with some wine, of course! Each class starts at 6:30 p.m. and lasts 2 to 2½ hours, costs \$60 per person, and is limited to 10 students. Call us with payment information to reserve a spot.

### Mozzarella and Ricotta

*Bethlehem: Tues., Sept. 14 (at the Sun Inn)*

*Bethlehem: Tues., Nov. 9 (at the Sun Inn)*

*Montgomeryville: Tues., Sept. 21 (at Studio M Foods)*

*Montgomeryville: Wed., Nov. 10 (at Studio M Foods)*

Do you like the idea of making your own delicious, super-fresh mozzarella, ricotta, and other fresh cheeses in as little as an hour? The class will also examine the differences between cheeses made using fresh, local raw milk versus pasteurized milk.

### Feta and Fromage Blanc

*Bethlehem: Tues., Oct. 12 (at the Sun Inn)*

*Montgomeryville: Wed., Oct. 27 (at Studio M Foods)*

This class will focus on the role of starter cultures as we make Feta and Fromage Blanc (a style of Cream Cheese). We will also explore techniques common to a variety of cheeses, and learn the importance of sanitization in producing quality cheese.

## BREHM VINEYARDS

### Frozen Red Grapes, White Juice Either Store, or Shipped to You

Superior wine can only come from superior grapes! Brehm Vineyards offers grapes from the premier growing regions of California (Napa, Sonoma, Carneros) and Washington state's Columbia River Valley, all favored by award-winning wineries. Peter Brehm carefully chooses the best vineyards, and even contracts for select rows of grapes, then closely monitors the grapes as they ripen and then determines the optimal times to harvest. After the red grapes are picked, they are crushed, de-stemmed, and frozen. A frozen bucket of grapes will yield a final volume of approximately 3½ gallons of wine. The white grapes are crushed and pressed; then the juice is allowed to settle in refrigerated tanks for 24 hours before 5 gallons of juice is frozen in a bucket.

We will be taking orders until Thursday, November 18, but some varieties always sell out early, so order as soon as possible. Prices and varieties can be found on our Web site and at our stores. Detailed grape descriptions and recommendations for fermentation can be found at Brehm Vineyard's site: [www.brehmvineyards.com](http://www.brehmvineyards.com). A \$50 deposit per bucket will be required at the time of your order; the grapes are expected to arrive early December.

## MAKE KEY-2-EZ-BLENDS WINE

### Better Than Juice, Easier Than Grapes

#### Available Exclusively from Keystone Homebrew

Enjoy the convenience of fermenting from juice, while attaining the enhanced body, color, and varietal character that can only come from the skins of the grapes. Key-2-EZ-Blend™ kits combine several pounds of freshly crushed grapes—conveniently contained in nylon straining bags—into each bucket of fresh grape juice. The grape-filled bags are easily removed and discarded following the primary fermentation, leaving only the desirable flavors and aromas in the wine. Each Key-2-EZ-Blends™ kit will make approximately 20 gallons of wine.

**Italian Market Blend**—a blend of one 6-gallon pail each Muscat, Alicante, and Zinfandel juices with crushed Zinfandel grapes

**Bordeaux Style Blend**—a blend of one 6-gallon pail Cabernet Sauvignon juice, two pails Merlot juice, and crushed Cabernet Franc grapes

**Rhone Style Blend**—a blend of one 6-gallon pail Grenache juice, two pails Syrah juice, and crushed Syrah grapes

**Super Tuscan Blend**—a blend of two 6-gallon pails Sangiovese juice, one pail Chianti juice, and crushed Cabernet Sauvignon grapes

Key-2-EZ-Blends™ are also available as a single grape varietal (100% Cabernet, Syrah, Merlot, etc.) or **any combination of three juice buckets and one box of grapes**. Veteran winemakers may already have all of the required equipment and supplies (**bring an extra bucket if you have one**). If you don't, of course we can provide you with extra carboys, stoppers, airlocks, and anything else you may need—so order today!

**Please plan on picking up your Key-2-EZ-Blend™ at least 1 hour before closing time to allow adequate time to crush the grapes.**

## COMPETITION JUNKIES

Do you tend to view the simplest task as a chance to demonstrate your awesomeness? Do you crave validation of your expert brewing skills? Love the thrill of beating the pants off your brewing buddies with your superior libations? Here are your chances:

Sept. 11 **Malt Madness**, Allentown, PA (entry deadline already past; 518 entries!) [www.lehighvalleyhomebrewers.org](http://www.lehighvalleyhomebrewers.org)

Oct. 16 **Hops Bops**, Philadelphia, PA [www.hopsclub.org](http://www.hopsclub.org)

Oct. 23 **Valhalla Mead Competition**, West Chester, PA [www.valhalla-mead.com](http://www.valhalla-mead.com)

Nov. 13 **Stoney Creek HB Competition**, Blue Bell, PA <http://shomebrewers.com/>

Besides the thrill of victory, all these competitions will provide you with valuable, objective feedback on your beers by BJCP judges. Check each competition's website for rules and entry forms and make sure to drop off your entries at either Keystone Homebrew location before entry deadlines.

# KEYSTONE CALENDAR

Sunday, September 12  
Tuesday, September 14  
Tuesday, September 14  
Wednesday, September 15  
Thursday, September 16  
Friday, September 17  
Tuesday, September 21  
Wednesday, September 22  
Monday, September 27  
Monday, September 27  
Tuesday, September 28  
Wednesday, September 29  
Thursday, September 30  
Wednesday, October 6  
Saturday, October 9  
Tuesday, October 12  
Wednesday, October 13  
Thursday, October 14  
Tuesday, October 19  
Tuesday, October 19  
Thursday, October 21  
Friday, October 22  
Saturday, October 23  
Tuesday, October 26  
Wednesday, October 27  
Thursday, October 28  
Sunday, October 31  
Wednesday, November 3  
Saturday, November 6  
Tuesday, November 9  
Wednesday, November 10  
Tuesday, November 11  
Tuesday, November 16  
Wednesday, November 17  
Thursday, November 18  
Wednesday, November 18  
Friday, November 19  
Tuesday, November 23  
Thursday, November 25  
Tuesday, November 30

Wine Tasting at Keystone, Bethlehem 2 P.M.  
Wine Tasting at Keystone, Montgomeryville 5:30 P.M.  
Mozzarella and Ricotta Cheesemaking Class in Bethlehem 6:30 P.M.  
Wine and Must Analysis Class in Montgomeryville 7 P.M.  
Keystone Hops Homebrew Club Meeting in Montgomeryville 7 P.M.  
Target Grape and Juice Arrival  
Mozzarella and Ricotta Cheesemaking Class in Montgomeryville 6:30 P.M.  
Introduction to Winemaking Class in Montgomeryville 6 P.M.  
Deadline to Order Olives  
Introduction to Winemaking Class in Bethlehem 6 P.M.  
Lehigh Valley Homebrewers Club Meeting in Bethlehem 7:30 P.M.  
Introduction to Winemaking Class in Montgomeryville 6 P.M.  
Deadline to Order English-Style Cider  
Wine and Must Analysis Class in Montgomeryville 7 P.M.  
Bethlehem Harvest Fest  
Feta and Fromage Blanc Cheesemaking Class in Bethlehem 6:30 P.M.  
Intro to Brewing Class in Montgomeryville 7 P.M.  
Deadline to Order First Batch of Cider (Pear Blend, Cortland & Macintosh Blend)  
Deadline to Order Frozen Berries  
Intro to Brewing Class in Bethlehem 6:30 P.M.  
Keystone Hops Homebrew Club Meeting in Montgomeryville 7 P.M.  
Wine Tasting at Keystone, Montgomeryville 5:30 P.M.  
All-Grain Brew Class in Montgomeryville 10 A.M.  
Lehigh Valley Homebrewers Meeting, Bethlehem 7:30 P.M.  
Feta and Fromage Blanc Cheesemaking Class in Montgomeryville 6:30 P.M.  
Deadline to Order Rome & Gala Apple Cider Blend and Granny Smith Varietal Cider  
Bourbon Barrel Brew, Montgomeryville  
"Next Step" Brewing Class in Montgomeryville 7 P.M.  
Bethlehem Big Brew at Becker Family Farm on Teach a Friend to Homebrew Day  
Mozzarella and Ricotta Cheesemaking Class in Bethlehem 6:30 P.M.  
Mozzarella and Ricotta Cheesemaking Class in Montgomeryville 6:30 P.M.  
Deadline to Order Winesap Varietal Apple Cider & Thanksgiving Apple Cider Blend  
"Next Step" Brewing Class in Bethlehem 6:30 P.M.  
Wine Finishing Class in Montgomeryville 7 P.M.  
Keystone Hops Homebrew Club Meeting in Montgomeryville 7 P.M.  
Deadline to Order Premium Frozen Grapes from Brehm Vineyards  
Wine Tasting at Keystone, Bethlehem 5 P.M.  
Deadline to Order Winesap & Granny Smith Blend and Heirloom Apple Cider Blend  
Closed for Thanksgiving  
Lehigh Valley Homebrewers Meeting, Bethlehem 7:30 P.M.

Hang up this page for fast reference!

## STORE HOURS

### Montgomeryville

Monday 10–6  
Tuesday–Thursday 10–7  
Friday 10–9  
Saturday 10–5, Sunday 11–5

### Both Stores

Closed September 6 (Labor Day)  
Closed November 25 (Thanksgiving)

### Bethlehem

Monday–Wednesday 11–7  
Thursday–Saturday 10–8  
Sunday 12–5



## 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](http://www.keystonehops.org). Mark your calendar with these upcoming meetings:

Sept. 16

Oct. 21

Nov. 18

## LEHIGH VALLEY HOMEBREWERS MEETING SCHEDULE

*Last Tuesday of the Month*

For club membership information, or for details on the club's events, check out [www.lehighvalleyhomebrewers.org](http://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.

Sept. 28

Oct. 26

Nov. 30

**Remember the Brewers!**  
Here's a coupon that's perfect for those who stocked up in our special email-only base malt sale.

**SAVE 20%<sup>off</sup>**

**All Grain Mills**

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

**Keystone Homebrew Supply**

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

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