

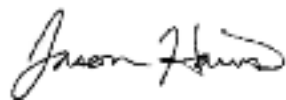
KEYSTONE HOMEBREW NEWS

Spring 2010

Greetings from Keystone Homebrew

WE'RE SET FOR AN ACTION-PACKED SPRING. We will have special seasonal offerings like Chilean grape juice, Argentinean grapes, hop rhizomes, and local berries. We will have more classes than ever, including several different ones on winemaking, brewing, and cheesemaking (check out our brand new Intermediate Cheese class). We are also looking forward to a bevy of spectacular events, like our first-ever **Winemakers: Meet the Source** night at the historic theater in Sellersville, a visit from homebrew guru and author **Randy Mosher**, our annual Big Brews on National Homebrew Day, several wine tastings, homebrew club meetings, and of course the momentous third annual Philly Beer Geek competition.

Ferment on!



The grapes will be sold in 18-pound boxes (each of which will yield up to 1.25 gallons of wine) for \$21.50 each. To best ensure the availability of your grapes, we recommend ordering by Monday, March 12. After that, we will continue to take orders on a first-come, first-served basis, while supplies last. We will need a \$10 deposit per box to secure your order. You can order by phone or online, but you'll need to call our Montgomeryville store at (215) 855-0100 to provide payment information for the deposit.

SPRING WINE SEASON

After months of speculation (and about a million inquiries), we're thrilled to announce that not only will we get the same quality Argentinean grapes that we got last year, but we will also offer Chilean grape juice! Of course we will also offer virtually all of the same winemaking supplies, services, and rental equipment that we offer during the traditional fall grape harvest. See our Fall 2009 newsletter for more details: www.keystonehomebrew.com/fall2009news.pdf.

The grapes and juice are expected to arrive by early May, but of course the exact timing is subject to harvesting and shipping factors beyond our control. Please plan to pick up your order within five days after you've been contacted. Remember: if you plan to have your grapes crushed in our electric crusher/de-stemmer (just \$1.50 per box), be sure to **bring clean buckets** for transporting them home and plan to **arrive at least 1 hour before closing time**.

ARGENTINEAN GRAPES Montgomeryville Only

Argentina, one of the world's top five wine-producing countries, is known for crafting some superb red wines. We're offering three of Argentina's most popular varieties. In particular, Argentinean Malbecs are considered to be world class—dark, powerful red wines with generous fruit character.

Cabernet Sauvignon

Malbec

Syrah

CHILEAN GRAPE JUICE Montgomeryville Only

Chile produces consistently high-quality wine grapes thanks to very reliable weather that rarely produces spring frosts or harvest rains. The sunny climate, tempered by the Pacific to the west and the Andes to the east, promotes sweet fruit and ripe tannins. Carménère, perhaps Chile's signature red wine, often exhibits vibrant flavors of green peppers, dark chocolate, and ripe berries.

While many of the other varieties listed below are also available from California in the fall, the change of terroir can deliver distinctive character. We received a great deal of positive feedback from happy winemakers after we offered these juices in 2008.

The juice will be available in 6-gallon pails. Supplies will be limited and we will not order extras of many varieties, so you should reserve in advance to get what you want. We will need a \$20 deposit per bucket to secure your order. You can order by phone or online, but you'll need to call our Montgomeryville store at (215) 855-0100 to provide payment information for the deposit.

Red Juice

Barbera	\$46
Cabernet Franc	\$46
Cabernet Sauvignon	\$47
Carménère	\$48
Malbec	\$48
Merlot	\$47
Petite Sirah	\$48
Pinot Noir	\$49
Sangiovese	\$46
Syrah	\$47
Zinfandel	\$49

White Juice

Chardonnay	\$45
Gewurztraminer	\$47
Muscat	\$45
Pinot Grigio/Gris	\$49
Riesling	\$46
Sauvignon Blanc	\$45
Thompson Seedless	\$44
Viognier	\$47

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 www.keystonehomebrew.com

WINEMAKERS: MEET THE SOURCE

One Night Only! Tuesday, March 9

As a customer, you've come to rely on our high-quality ingredients and selection of innovative winemaking equipment and supplies to get the most out of this great hobby. Now is your chance to learn more—directly from the source! For the first time ever, we have organized an evening of fun, informative presentations and winemaking discussions with a star-studded cast of Keystone Homebrew suppliers. Learn more about the wide variety of fresh and frozen grapes, juices, wine kits, and other winemaking supplies we offer throughout the year. Coupons, special offers, product samples (including some wine samples, of course) are sure to make this an extra special event that you won't want to miss! Here's just a sample of what you can expect at Meet the Source. Times, details, and any additions to the program will be announced via email and on our Web site.

Triboro: Are you a fan of California wines? Most of the great variety of fresh California grapes and grape juices that we offer in the fall are supplied by Triboro, including the popular premium juices.

Oceans of Wine: Meet the source of our Argentinean grapes. This was a new offering for us in 2009. Learn more about where these powerful red grapes come from, and why you should start making wine in the spring!

Nova Grapes: Also new in 2009, Nova supplied our superb red grapes from Lake County. This fall, we will also offer premium varietals from their demonstration vineyard in Sonoma County.

Brehm Vineyards: Peter Brehm will be on hand to discuss his outstanding selection of ultra-premium grapes and juice.

Winexpert: Tim Vandegrift has entertained and enlightened us about Limited Edition wine kits for years. Now he'll have free reign to discuss whatever is on his mind for 20 minutes. We can't wait!

RJ Spagnols: At Meet the Source, you can learn more about RJ Spagnols wine kits, too! We carry a range of RJ Spagnols kits, and we can always order anything in their collection, so this will be a great way to broaden your wine kit horizons.

Keystone Homebrew: Dave Salaba, UC Davis Certified, and at your service. Dave leads our winemaking classes (see page 4). If you haven't heard Dave teach, this is your chance. Dave will go through his top techniques that can improve your winemaking.

Winemakers: Meet the Source will be held Tuesday, March 9 at the historic Sellersville Theater 1894 (www.st94.com) in Sellersville, PA. The cost is just \$20 per person, payable in advance, and will include sandwiches and other light refreshments. We expect a great turnout for this unique event, so if you'd like to attend, please contact one of our stores with payment information.

BIG BREW

*On National Homebrew Day
Saturday, May 1*

Since 1979, brewers around the country have been brewing beer on the first Saturday of May to commemorate National Homebrew Day. Keystone Homebrew Supply is again hosting festivities and encourages brewers to bring their kettles, burners, and homebrew to celebrate the day. Spectators too are welcome, and it's a great chance to see different brewing techniques, all-grain brewing, and a bunch of crazy homebrew setups. We'll have a propane grill for cooking, and Keystone will provide hot dogs and hamburgers. Everyone should bring some homebrew to sample while brewing or viewing.

The Montgomeryville event will be held in the parking lot behind the store, and in Bethlehem at the Becker family farm. In Montgomeryville, brew your favorite recipe. In Bethlehem, everyone interested in participating in a barrel brew will brew the same recipe, to be combined in 55-gallon barrels for a one-month primary fermentation. Contact the Bethlehem store for more information, including the recipe, directions to the farm, and dates for dropping off fermenters and picking up the finished beer. Both events will take place rain or shine. If you would like to participate, remember:

1. You must provide your own brewing equipment, including a propane burner.
2. Please register for this event if you're brewing. You can call the store or send us an email any time between now and Tuesday, April 27.
3. All brewers should plan on picking up their ingredients at least a day before the brew.
4. You can start setting up as early as you like in Montgomeryville, and as early as 8:30 A.M. in Bethlehem.
5. Montgomeryville: Store opens at 9 A.M. for the Big Brew.
6. All-grain brewers must mash in by 10 A.M.

Last year, across the country on National Homebrew Day, nearly 5,000 participants brewed more than 13,000 gallons of homebrew in 47 states and a dozen countries! Check out AHA's Web site, www.homebrewersassociation.org, for nationwide results.



As John Stemler can tell you, even boilovers are fun at Big Brew!

HOP RHIZOMES

Although hop prices are lower this year, they still can't compete with free! Invest in hop rhizomes for just \$4.95 each, and you could be harvesting your own hops for years to come. Hop rhizomes are easy to grow, they're perennial, and each one can yield up to two pounds of hops every year. We're taking orders now; the rhizomes should arrive by early April. Don't worry if you're not a practiced gardener; we will provide you with all of the information you need to become an expert hop farmer. There is also a great article available now on our Web site. If it's your first time planting rhizomes, we recommend planting two of the same type together for the best chance of survival. We're offering the following varieties for 2010:

Cascade	Horizon
Centennial	Mount Hood
Chinook	Nugget
Columbus	Perle
Fuggles	Sterling
Glacier	Tettnang
Goldings	Willamette
Hallertau	



LOWER HOP PRICES And a Great New Hop!

How does Cascade at \$1.49 an ounce sound? Like we turned back time? Actually, we're just taking advantage of a favorable 2009 harvest. Not all hop prices have changed, but most have fallen dramatically, with some being just half the price they were last year. If that's not enough of an incentive to dust off (and thoroughly sanitize, of course) your old hopbacks and randalizers, we're also carrying a fantastic new hop this year. **Citra** is a new, high alpha (11.1%) American hop variety with a unique citrus (intense grapefruit!) flavor that is great for IPAs. In fact, Sierra Nevada uses it to dry hop its Torpedo Extra IPA. Citra sells for \$2.39/oz.

SAVE ON KEYSTONE BEER KITS

Do trillion-dollar national budget deficits cause inflation? Not at Keystone! Thanks to bountiful hop crops, our new, lower prices on beer kits are sure to put a smile on your face. Along with new hops and the fantastic yeast strains that are now available, there has never been a better time to make beer!

EXCEPTIONAL YEAST STRAINS

Wyeast has just shared some exciting news: they are now making three of their best Private Collection strains available year round. We've also listed below the seasonal strains currently available from Wyeast and White Labs. (If you'd like regular updates on seasonal yeasts, sign up for our emails.) Take note: Pacman is back. Get it before Inky, Pinky, Blinky, and Clyde!

New Year-Round Strains

#3711 **French Saison**: the key to a crisp and incredibly aromatic, spicy, peppery saison.

#3763 **Roeselare**: the perfect blend of cultures for a wonderfully complex Flanders Red Ale or other sour beer.

#1450 **Denny's Favorite**: a great all-purpose yeast that produces crisp, dry beers, yet accentuates malt and/or fruit character.

We have already changed two of our beer kit recipes, our Belgian Saison and our Forget-About-Retirement Sour Ale, to include #3711 and #3763, respectively, because we consider these among the best strains offered by Wyeast. Be sure to check them out! To order online, visit: www.keystonehomebrew.com/Zilron/catalog69_0.html.

Wyeast Private Collection

Available through March 31

#1764 **Rogue Pacman**: Last released in 2006, this was probably the most popular Private Collection strain in the history of the program. It's an extremely versatile strain from the popular Oregon brewery, with a high alcohol tolerance (12%), good attenuation, and little to no diacetyl production. Great for many different styles, it will produce a clear beer with mild, fruity esters and a dry mineral finish. Delicious!

#1882 **Thames Valley II**: yields crisp, dry beers with rich malt character and moderate stone fruit esters.

#3655 **Belgian Schelde**: creates complex, full-bodied beers with classic Belgian aromas and flavors.

White Labs Platinum Strains

Available March and April

WLP009 **Australian Ale**: Clean, malty, "bready" character.

WLP351 **Bravarian Weizen**: Classic German style wheat yeast with moderately high, spicy, clove-like overtones.

WLP940 **Mexican Lager**: Clean, crisp finish; good for both light and dark lagers.

BREWING CLASSES

Keystone Homebrew is offering three brewing classes, one for first-time brewers, one for intermediate-level brewers, and an all-grain brewing class for crazy obsessive brewers with way too much time on their hands (like us!). Each class will be limited to 12 participants. Please call us with payment information to secure your place.

Introduction to Brewing

Montgomeryville: Wed., June 9, 7 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. Held at Studio M Foods, \$40 per person. Directions to Studio M Foods (located just a minute from Keystone Homebrew in Montgomeryville) as well as other information can be found at www.studiomfoods.com.

The Next Step in Brewing

Bethlehem: Tues., April 20, 6:30 P.M.

Montgomeryville: Wed., April 21, 7 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'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. Held at Studio M Foods, \$40 per person. Directions to Studio M (located just a minute from Keystone Homebrew in Montgomeryville) as well as other information can be found at www.studiomfoods.com.

All-Grain Brewing

Saturday, June 5, 10 A.M.

Have you been thinking of making the jump to all-grain brewing, or wanting to improve your all-grain techniques? This is a great class that we don't offer very often, so don't miss out! Class will be held rain or shine 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.

Dave Salaba will be crushing fresh wine grapes again this spring with our fast and easy electric crusher/destemmer.



WINEMAKING CLASSES

David Salaba, our "wine guy," graduated from a rigorous 3-year program at the University of California, Davis for which he received a prestigious winemaking certificate. Dave is often available in the Montgomeryville store on Tuesday mornings, but the best way to learn from Dave is to sign up for one of his superb winemaking classes at Studio M Foods (just a minute from our Montgomeryville store). The classes are limited to 12 students and they fill up quickly, so don't delay: call us with payment info to sign up ASAP!

Introduction to Winemaking

Montgomeryville: Wed., May 12 (6-9:30 P.M.)

If you ever wanted to make wine from grapes or improve your techniques, this is the class for you! 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 date is subject to change pending any significant delays in grape shipments from Argentina. \$75 per person.

Wine and Must Analysis

Montgomeryville: Wed., May 5 (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 titrators, pH meters, sulfite titrites, and Accuvin tests. You'll learn how to correct deficiencies and excesses in raw materials and blending techniques. 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.

Wine Finishing

Montgomeryville: Wed., June 16 (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 SO₂ 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; the importance of bench trial testing in blending finished wines, and a review of the final steps involved in preparing and bottling the finished wine. \$75 per student.



Two close-up shots of our electric crusher/destemmer show that nearly all of the stems are automatically separated from the perfectly crushed grapes.

CHEESEMAKING CLASSES

Basic Cheesemaking

Bethlehem: March 16, 6:30 P.M. at the Sun Inn
 Montgomeryville: March 17, 7 P.M. 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? Our Basic Cheesemaking classes will help you get started in this great hobby. The class will include live demonstrations and samples of both fresh mozzarella and ricotta, and will examine the differences between cheeses made using fresh, local raw milk versus pasteurized milk. The class lasts about 2 hours, costs \$60, and is limited to 10 students, so call us with payment information to reserve a spot now!

Intermediate Cheesemaking

Bethlehem: April 13, 6:30 P.M. at the Sun Inn
 Montgomeryville: April 14, 7 P.M. at Studio M Foods

Our newest cheesemaking class will focus on the role of starter cultures as we make feta and a style of cream cheese. We will also explore intermediate techniques common to a variety of cheeses, and learn the importance of sanitization in producing quality cheeses. As always, there will be plenty of homemade cheese to sample. The class lasts about 2 ½ hours, costs \$60, and is limited to 10 students. Stop by or call with payment information to reserve a spot.

STORE HOURS

Montgomeryville Store

Monday 10–6

Tuesday–Thursday, 10–7 Friday 10–9

Saturday 10–5 Sunday 11–5

Bethlehem Store

Monday–Wednesday 11–7

Thursday–Saturday 10–8 Sunday 12–5

Both Stores

Closed Easter (April 4) and Memorial Day (May 31)

RANDY MOSHER

Beer Evangelist, Author, and Illustrator Extraordinaire

Randy is coming to the Philadelphia area and we are lucky enough to have him stopping in our Montgomeryville store on Thursday, March 11 from 5:30 to 6:30 P.M. for a book signing. Following the store visit, Randy will go to Iron Hill Brewery in North Wales, where he will lead a short presentation on beer (we're sure it will be something interesting). The Iron Hill event starts at 7 P.M. and costs \$5, which includes a free beer. Get your tickets exclusively through Keystone Homebrew; space for the Iron Hill event is limited.

Check-out Randy's books:

Tasting Beer: An Insider's Guide to the World's Greatest Drink
Radical Brewing: Recipes, Tales and World-Altering Meditations in a Glass
The Brewers Companion
Brew Ware

Make sure to bring your books for him to sign!

WINE TASTING EVENTS

Bethlehem: Friday, April 16, 5-8 P.M.

Montgomeryville: Friday, May 7, 5:30-8:30 P.M.

Bethlehem: Sunday, May 16, 2-5 P.M.

Montgomeryville: Sunday, June 27, 2-5 P.M.

If you don't like wine, and you don't like talking about wine, and especially if you don't like drinking a variety of tasty wines, then you should probably avoid these free events. Otherwise, they are great opportunities to meet other winemakers and try homemade wine from grapes, juices, fruits, honey, and/or wine kits. If you don't like coupons, though, be sure to come empty-handed. Everyone who brings a bottle of homemade wine will receive a \$5.00 coupon to Keystone Homebrew Supply (limit one coupon per person). Oh, and for those of you who hate food: you may be tormented by the spread of cheeses, crackers, cookies, and other delectable snacks. But join us anyway!

PHILLY CRAFT BEER FEST

www.phillycraftbeerfest.com

The Philly Craft Beer Fest will be returning to the Philadelphia Navy Yard on March 6, and Keystone Homebrew will be there. They are advertising 50+ craft breweries from around the country serving 100+ beers. That's a great headline, but we all know the homebrewed ones will be the best, so check us out! Wear a Keystone Homebrew shirt (or one of our new hats) and track us down to receive \$5 KisE credit to our store. If you've already worn your Keystone shirt 5 days this week and don't have time to do laundry before the event, don't despair: we'll have some great Keystone and Philly Beer Geek gear for sale at the Beer Fest. See you there!

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

www.keystonehomebrew.com



FEATURED WINE KIT

Vintner's Reserve Pinot Blanc

Pinot Blanc is a versatile white varietal which displays an agreeably dry, sharp, lightly fruity yet full-bodied taste. Vital and refreshing; it is perfect as both a sipping wine or as a match with cream sauce dishes, light cheeses, and delicate meats. A superb value at \$55.99, this wine kit has earned a gold medal at the *WineMaker* magazine International Amateur Wine Competition. Now, while supplies last, we're offering 10% off this wonderful kit. Hurry in and save!

SAVE A TREE OR THREE

Our newsletters are delivered straight to your door but they are also available on our Web site. We are taking requests to stop sending printed newsletters to customers who prefer just e-mail. To take part, just send us an e-mail, with "save a tree" in the subject line. Please include your name, phone number, and the email address you want us to use.

LIMITED WINE KITS

Still Available ... for a Short Time

Winemakers take note: we do have extras of most of the 2010 Limited Edition and Restricted Quantity wine kits, for those of you who didn't preorder (or just want more!).

In case you missed our holiday newsletter, Winexpert and RJ Spagnols both release very special wine kits in January through April. Available only in the month of their release, these amazing wine kits deliver impressive results with simple, easy-to-follow directions. In hardly any time you'll have 6 gallons of wine happily fermenting.

Each kit comes complete with grape juice concentrate, additives, and complete instructions to make about 30 bottles of wine. Each variety comes with its own self-adhesive bottle labels. You can check out our Web site to see this year's offerings (including the greatest hits from Winexpert's 20-year history of the program), and then stop by or contact us ASAP to place an order.



WAR OF THE WORTS XV

By the time you read this the War will be over and the one of the largest-ever homebrew competitions on the East Coast will go down in the history books. With over 800 entries, the 2010 War of the Worts will be the 26th largest homebrew competition in history, according to the Beer Judge Certification Program (BJCP). Look for the results, pictures, and press on the club's Web site: www.keystonehops.org/wotw/.

HOMEBREWER OF THE YEAR

David Barber, of the Lehigh Valley Homebrewers, was named the 2009 Eastern Pennsylvania Homebrewer of the Year (the "EPHY"). The EPHY has four qualifying competitions: the War of the Worts, BUZZ-Off, Malt Madness, and the Stoney Creek Homebrewers Amateur Brewing Championship. Competition will be fierce for 2010 EPHY (check schomebrewers.com to see the standings following the War of the Worts). Congratulations, Dave!

FRESH LOCAL VEGGIES

Montgomeryville Only

We're happy to announce that the Myerov Family Farm CSA (Community Supported Agriculture) will again be making deliveries to Keystone Homebrew this growing season. You can join this terrific CSA by visiting <http://myerovfarm.com/csa.asp>, and get your fresh local veggies when you pick up your homebrewing/winemaking supplies. Space is limited, so sign up now. One-stop shopping at its best!

LOCAL BERRIES

Frozen at the Peak of Freshness

We're bringing back the berries! Our customers have had great success with these local berries in their wines, meads, and beers.

Blackberries—1 quart—about 0.8–0.9 lb	\$5.50
Red Raspberries—1 quart—about 0.8–0.9 lb	\$5.50
Elderberries—3.5 quarts—about 3 lb	\$17.50

The berries will arrive on Thursday, May 6. We currently do not have the facilities to keep them frozen, but we will keep them refrigerated. This means you should be prepared to pick them up right away and either refreeze them, or start your batch of wine or beer. Berries need to be picked up before closing time on Sunday, May 9 at the latest. Because the berries are perishable, we cannot ship them, but they can be picked up in either our Bethlehem or Montgomeryville location. Call to place your order, or order online. The deadline to order is Thursday, April 30 and we'll need payment in full to reserve yours.

KEYSTONE CALENDAR

Saturday, March 6
Tuesday, March 9
Thursday, March 11
Tuesday, March 16
Wednesday, March 17
Thursday, March 18
Tuesday, March 30
Early April
Sunday, April 4
Tuesday, April 13
Wednesday, April 14
Thursday, April 15
Friday, April 16
Tuesday, April 20
Wednesday, April 21
Tuesday, April 27
Thursday, April 30
Early May
Saturday, May 1
Wednesday, May 5
Thursday, May 6
Friday, May 7
Wednesday, May 12
Sunday, May 16
Thursday, May 20
Tuesday, May 25
Monday, May 31
Saturday, June 5
Wednesday, June 9
Wednesday, June 16

Philly Craft Beer Fest
Winemakers: Meet the Source
Randy Mosher Book Signing 5:30-6:30 P.M.
Basic Cheesemaking Class, Bethlehem 6:30 P.M.
Basic Cheesemaking Class, Montgomeryville 7 P.M.
Keystone Hops Homebrew Club Meeting 7 P.M.
Lehigh Valley Homebrewers Meeting, Bethlehem 7:30 P.M.
Hop Rhizomes Expected to Arrive
Both Stores Closed for Easter
Intermediate Cheesemaking Class, Bethlehem 6:30 P.M.
Intermediate Cheesemaking Class, Montgomeryville 7 P.M.
Keystone Hops Homebrew Club Meeting 7 P.M.
Wine Tasting, Bethlehem 5-8 P.M.
Next Step Brewing Class, Bethlehem 6:30 P.M.
Next Step Brewing Class, Montgomeryville 7 P.M.
Lehigh Valley Homebrewers Meeting, Bethlehem 7:30 P.M.
Local Berries: Order Deadline
South American Grapes and Juice Expected to Arrive
Big Brew Events on National Homebrew Day
Wine and Must Analysis Class 7 P.M.
Local Berries Available for Pick-Up
Wine Tasting, Montgomeryville 5:30 to 8:30 P.M.
Introduction to Winemaking Class 6 P.M.
Wine Tasting, Bethlehem 2-5 P.M.
Keystone Hops Homebrew Club Meeting, Montgomeryville 7 P.M.
Lehigh Valley Homebrewers Meeting, Bethlehem 7:30 P.M.
Both Stores Closed for Memorial Day
All-Grain Brewing Class, Montgomeryville 10 A.M.
Introduction to Brewing Class, Montgomeryville 7 P.M.
Wine Finishing Class 7 P.M.

Hang up this page
for fast reference!

PHILLY BEER WEEK

New Beer Dates, Same Beer Channel

For those of you who get all hop and bothered by the overwhelming collection of beer events during Philly Beer Week, be prepared for a new date. We're abandoning the crazy March weather in favor of the long, warm June twilight nights. Keystone Homebrew plans to be there again at every turn, spreading the gospel of homemade beer. Look for us at many of the big events including the Opening Tap, Philly Beer Geek, and the KisE Beer Treasure Hunt Challenge. From Friday, June 4 to Sunday, June 13, be proud to be located in the epicenter of beer, and show your true colors by wearing Keystone Homebrew gear. It just might pay off!

2010'S BEER GEEK

Do You Deserve the Title?

Are you the go-to person for everything beer? Do your friends rely on you to know the latest and greatest beers they should drink? Do you burst into spontaneous verse when drinking an awesome beer? Not so fast there Brewer McBrewerypants, there are lots of fine beer connoisseurs that can claim those abilities but there can be only one Philly Beer Geek 2010.

Start preparing now, preliminary rounds will be announced soon with the semi-finals and finals competition taking place during Philly Beer Week 2010.

Details at www.phillybeergeek.com.

**PHILLY
BEER
GEEK**



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.

The meetings below are open to all interested brewers and are held at Steelgaarden, across the hall from our Bethlehem store, starting at 7:30 P.M.

March 30

April 27

May 25



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:

March 18

April 15

May 20

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