

Keystone Homebrew Supply Newsletter

April 2006

Greetings from Keystone Homebrew!

We want to officially wish everyone a Happy New Year!—a few months late. It has been a busy time and things are buzzing right along in both Keystone Montgomeryville and Bethlehem. Since the last newsletter, we have:

- made it through the holiday season
- had our annual e-mail inventory clearance
- counted every single item in both stores (for taxes)
- taught a beer judge certification (BJCP) study session
- gave the BJCP exam to 12 new judges
- taught two introduction to brewing classes
- held the 11th annual War of the Worts homebrew competition

Looking forward, there is a lot going on this spring in the beer- and wine-making communities and Keystone Homebrew Supply. We currently have hop rhizomes for sale and are taking orders for Brehm Vineyards spring grape sale. Upcoming Keystone events include our spring wine tastings, AHA Big Brew, Keg Only Contest, Keystone's Family Picnic, and more beer- and wine-making classes. Other cool community events include the first round of the AHA National Homebrew Competition, the BUZZ Off homebrew competition, the *Wine Maker* magazine wine competition, the HWBTA wine competition, and the Brew at the Zoo beer festival.

Spring has just arrived and before we know it summer will be upon us. Don't forget to ferment now while you still have time. As the weather heats up there will be yard work, grass mowing, and weekend getaways. School will end and the kids won't have homework to keep them busy. Before you know it, you will have consumed your last bottle and your fermenters will be empty. Don't delay, you still have time.

We are stocked up on wheat beer and white beer ingredients, both great for summer. We have a full selection of Island Mist wine cooler kits, perfect for summer afternoons and events. It's time to think summer and start filling those fermenters!

Once again Keystone Homebrew is looking for help in both stores. More info on page 3.

The 11th annual War of the Worts was a tremendous success. The results can be found on the club's Web site www.keystonehops.org. Congratulations to Russ for his Best of Show wheat beer. He was kind enough to share his recipe with us (see page 2), which proves that sometimes simple(r) is

better. Also a big thanks to Vince Galet and Al Folsom who made the competition happen, John Varady for his Web site work, and all the Keystone Hops members who collected all the awesome prizes. WOW statistics: 323 entries were made by 123 individual brewers, grouped into 30 categories, judged by 36 judges, helped by 14 stewards, and awarded prizes by 50 prize-sponsoring companies. See some of the action from the WOW on our Web site.

We have added a photo section to our Web site, so check it out because you might be there! Anyone who has taken pictures at a Keystone event and is interested having some of them added to our Web site collection should bring a CD or DVD with the picture files to either Keystone Homebrew Supply location.

Ferment on!

—Jason Harris

HOMEGROWN HOPS

Rhizomes in Stock and Going Fast!

What brewer doesn't love the aroma of fresh, sticky green hops? Wouldn't it be great to see them growing in your own backyard, hanging out in the sun just waiting to be picked?

Well you can hardly find a plant that's easier to grow and comes back year after year with little care. Hops are cultivated from rhizomes, a chunk of their roots. We offer hop rhizomes for a short time each spring so you can grow your own fresh hops.

You can reserve (no money down) by ordering on-line or giving us a call. We have the most varieties ever, but limited quantities. Best of all, they're just \$3.95 each. This year we're offering:

Cascade	Hallertau	Santium*
Centennial	Horizon	Saaz*
Chinook	Liberty	Sterling
Fuggle*	Mt. Hood*	Tettnang
Glacier*	Northern Brewer*	Willamette
Goldings	Nugget*	

* Already sold out. Sign up for Keystone's e-mails and get early notification of limited-time offers like this one.

(Continued on page 2)

Facts about growing hops:

- Each rhizome can produce between ½ and 2 pounds of fresh hops.
- Hops are perennials and come back each year.
- Hops can grow up to 30 feet in a season and dependably stretch over 10 feet tall each year.
- Hops enjoy full sun and like to be well watered.

Steps to growing hops:

- Prepare your soil. Hops prefer sandy or loamy soil, if you have heavy clay soil, make sure to add lots of compost.
- Provide a place for your hops to grow: trellis, fence, or twine system. The plants will produce more hops with 12 feet or more of string to climb. Remember they can grow up to 30 feet tall!
- Plant the rhizome approximately 1 to 3 inches below the surface of the soil.
- Make sure the hops are well watered but also well drained.
- Only allow the strongest 2–3 vines to grow, trim back all the others.
- As the summer progresses you will see hop cones form on the vines. When the cones get papery dry (but not brown) and the lupulin glands are yellow, it is time to harvest the hops.
- Make sure to fully dry the hops before storing, otherwise they will get moldy. Store hops in the freezer.

Check out our Web site for an article on growing hops from Hop Union, our major hop supplier.

BEST-OF-SHOW-WINNING BEER

Recipe by Russ Hobaugh

This recipe won Russ Hobaugh Best of Show at this year's War of the Worts homebrew competition. It's an amazingly simple recipe that made a fantastic Hefe Weizen:

5.5 lb. Wheat dry malt extract
 1.5 oz. Hallertauer pellet (3.3% AA) for 60 min.
 White Labs WLP380 Hefeweizen IV Ale yeast

Russ fermented this 5-gallon batch at 68°F for 21 days and bottled with 5.2 oz. of corn sugar for priming.

In recognition of Russ's award-winning beer, we will keep this White Labs yeast in stock for a limited time. You can always get White Lab yeasts from us by special order, but otherwise we stock a huge selection of Wyeast yeasts.

UPCOMING HOMEBREW CONTEST

The BUZZ Off

Saturday, June 3, at Iron Hill Brewery & Restaurant
 3 West Gay Street, West Chester, PA 19380

The BUZZ Off is a qualifying event for the prestigious Masters Championship of Amateur Brewing (MCAB). Brewers who win in the qualifying styles will be allowed to enter the MCAB national round. For more details, visit www.hbd.org/mcab.

The BUZZ Off is a qualifying competition for the Delaware Valley Homebrewer of the Year (DVHY), awarded to the brewer winning the most cumulative points in DVHY events throughout the brewing season.

Entry forms available at Keystone Homebrew Supply, which is an official drop-off point from May 13–26.

For more information, including volunteering for judging and stewarding, check out <http://hbd.org/buzz/> or e-mail Chris Clair at buzzclub@verizon.net.

KEG ONLY COMPETITION

Thursday, July 20, 7 P.M.

Keystone Homebrew Supply–Montgomeryville's Keg Only Competition is coming up, so get brewing! We'll have more details in upcoming e-mails, but here are the rules:

1. Beers must be presented in almost full, 5-gallon kegs (they will be weighed).
2. Winners will be given a \$50 gift certificate to Keystone, and a free pass into the Brew at the Zoo Beer Festival.
3. Winning brewers must be willing to have their beer served at the Brew at the Zoo Beer Festival. Credit will be given to each brewer.

WHAT'S UP WITH JOHN?

Much to our relief, John Stecker, longtime key employee of Keystone Homebrew Supply is still working part-time with us. He's taken time off to focus on his audio communications career, as well as to become head brewer at Crabby Larry's Brewpub Steak & Seafood, in Chalfont, PA. On tap now is John's first brew, Crabby Larry's Golden Ale, and a British-style brown ale, soon followed by an amber ale, a bourbon vanilla porter, and a springtime Belgian white. For more information and directions, visit www.crabbylarrys.com.

BREWING CLASSES

Keystone Homebrew is offering two brew classes, one for first-time brewers, and one for intermediate-level brewers. Both are led by Alan Folsom, reigning DelVal Homebrewer of the Year and Keystone employee. Partnering with Louise Wesson from Domain furniture store, we'll brew in Domain's demo kitchen using their Aga range. Domain is located in the English Village Shopping Center, 3 miles south of Keystone Homebrew—Montgomeryville on Route 309. Each class lasts about 2½ hours, costs \$30, and will be limited to 12 participants. Directions to Domain as well as information on Aga products can be found at www.domain-home.com.

Intro to Brewing Class

Wednesday, June 21. This class for the first-time brewer will be led by Alan Folsom, who will explain the basic equipment needed to homebrew and how it works. Participants will get hands-on experience brewing, bottling, and tasting homebrew.

"The Next Step" Brew Class

Wednesday, May 17. This class is geared toward the new brewer who has brewed some beer kits and is ready to learn the next step in home brewing. In this class we will concentrate on beer ingredients and how they influence the final flavors. We'll discuss in detail specialty grains, hop varieties, yeast strains, and how to use all of it in a batch of beer, followed by a less-intense discussion on water. 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.

HELP WANTED, OR WHAT'S THE DEAL WITH CARLOS?

This spring Carlos will be moving on to a career in his field when he graduates from college. (Anyone need a smart, but slightly loud, soon-to-be college graduate with a BS in biology? Please take him off our hands!)

With Carlos gone we'll need someone to work 20–30 hours/week in Montgomeryville as well as another helper for about 15–20 hours in Bethlehem. We offer a flexible schedule requiring some weekend work. Positions start in early June.

Duties include waiting on customers, packaging (hops, grains, corks, caps, etc.), stocking the store, answering the phone, and special projects. Applicants must be able to lift heavy boxes (50+ pounds) and not mind sweating a little. They should also have both a working knowledge and infectious enthusiasm for making beer and be eager to learn about all other kinds of fermented beverages. Interested applicants should provide a resume and complete our short beer and wine knowledge quiz, available at our Web site, www.keystonehomebrew.com. Applicants should have some brewing experience (at least 10 batches) and look forward to learning more.

BIG BREW ON NATIONAL HOMEBREW DAY *Saturday, May 6*

Since 1979, brewers around the country brew a batch of 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.

In Montgomeryville, it will be held in the parking lot behind the store, and in Bethlehem at a location to be announced. These 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. Montgomeryville and Bethlehem: Sign up by May 2.
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 9 A.M. in Bethlehem.
5. Montgomeryville: The store will open at 9 A.M. on the day of Big Brew.
6. All-grain brewers must mash in by 10 A.M.
7. Please register for this event if you're brewing. You can call the store or send us an e-mail.

Last year, across the country on National Homebrew Day, 2,956 participants brewed 7,347 gallons of homebrew! Check out AHA's Web site, www.aob.org, for this year's nationwide results.

HWBTA WINE CONTEST

Deadline to Enter: April 22

Dry, sweet, sparkling, red, white—wines and meads of all types compete for medals and prizes in this popular contest held by the Home Wine and Beer Trade Association (HWBTA). Keystone Homebrew Supply is a member of the HWBTA and will proudly sponsor your entry (a requirement to enter the competition). Just pick up entry forms at Keystone, or visit the HWBTA Web site: www.hwbta.org. You must FedEx or UPS your entries to arrive at HWBTA by April 22.

A ___ WALKS INTO A BAR . . . KEYSTONE'S E-MAIL UPDATES

The e-mail secret is out! We held our third annual **Keystone Homebrew's End-of-Year Inventory Clearance Sale** on December 29, 30, and 31. Hundreds of you who signed up for our informative e-mails took advantage, and we had plenty of laughs. If you didn't hear, the promotion was announced in late December to help us sell out our inventory so we would have less end-of-tax-year counting to do. We offered 10% off all our stock, and gave an additional 5% off for cash payment. All you had to do was be in the know, and tell us a "___ walks into a bar" joke. We heard lots of good ones, and plenty of raspberries too, but everyone who told one got the discounts.

To encourage everyone to tell funny jokes, we offered a \$25 gift certificate for the best joke at each store. In Montgomeryville, John Sowinski earned his prize with this:

A duck walks into a bar, waddles up to the counter, hops up on the bar, looks at the bartender and says, "Got any grapes?"

"Noooo" says the bartender, "this is a bar. We have wine, beer, mixed drinks, and even some pretzels, but no grapes. Sorry buddy." The duck shrugs his wings and waddles off.

The next day, the same duck walks into a bar, waddles up to the counter, hops up on the bar, looks at the bartender and says, "Got any grapes?"

The bartender looks the duck up and down and says, "I told you yesterday, this is a bar. We don't have any grapes. We aren't going to get any grapes. Now if you don't want a drink, you'd better scoot." The duck shrugs his wings and waddles off.

The next day, the same duck walks into a bar, waddles up to the counter, hops up on the bar, looks at the bartender and says, "Got any grapes?"

The bartender is getting angry. He looks menacingly at the duck and says, "I've told you twice already, I'm telling you one more time: NO GRAPES! You come in here asking for grapes again and I'm going to nail your damn webbed feet to this bar!" The duck shrugs his wings and waddles off.

The next day, the same duck walks into a bar, waddles up to the counter, hops up on the bar, looks at the bartender. The bartender scowls, "What do *you* want?"

The duck says, "Got any nails?"

The bartender is taken rather aback. "Uh, no."

The duck nods. "Got any grapes?"

At Keystone Homebrew in Bethlehem, Dean Scott of Kutztown won a \$25 gift certificates for this joke:

A bodiless man walks into a bar and places his head on the table and asked the bartender for a beer. The bodiless man drinks the beer through a straw and out pops an arm. He quickly asks for another beer and out pops another arm. He asks for a third beer and he grows a leg. He asks for yet another beer, hoping to get a complete body.

But as he chugs down the beer he all of a sudden disappears. The bartender looks at the empty stool and says, "You should have quit when you were a-head."

So what's the next e-mail-only promotion? I have no idea, but if history repeats itself, it is sure to be worth your while. We are committed to providing you with concise and informative e-mails. We promise never to sell, rent, or give your e-mail to other companies. We also promise not to barrage you with multiple messages over a short period of time and to honor any e-mail removal requests. Join the thousands of other informed Keystone customers, and next time around you won't miss the sale, promotion, event, or special-order merchandise opportunity. Send us an e-mail request and start your Keystone e-mail updates today.

LIMITED HOP OFFERING

Warrior!

After what seems like a hundred requests, we have brought in Warrior as the new Limited Hop Offering. Used by top microbreweries, it's featured in such beers as Troeg's Nugget Nectar, Dogfishhead's 60-Minute IPA, Three Floyd's Alpha King, and Full Sail's Slipkot, just to name a few.

Warrior® is an American bittering hop of a recent origin, with high alpha acids (16.4% AA), and good storability. Available in pellet form at Keystone Homebrew in 8-oz packs for \$5.49 or \$0.89 for 1 oz.

KEYSTONE JOINS RECYCLEBANK

RecycleBank is the company that pays you to recycle your paper, plastic, glass, aluminum, tin, and other metals. It's single-stream recycling: no need to separate glass, metals, plastic, or paper. Just sign up with RecycleBank, they pick up your recyclables, and you receive RecycleBank dollars redeemable at many retailers—now including Keystone Homebrew Supply. Check out www.recyclebank.com for more details. If you are already a Recycle Bank customer, come spend your RecycleBank dollars with us!

A REVOLUTIONARY DEVELOPMENT IN WINE KITS

RJ Spagnols' new Cellar Classic Winery Series wine kits take premium 6-week wine kits to the next level. Their red wine kits come with crushed grape skins, seeds, and stems so you can extract deep color, chewy tannins, tantalizing flavors, and complex aromas. By fermenting your kit "on the skins" you can produce richly structured wines with hardly any more effort than one of our super-easy 30-day kits.

Each red wine kit is \$119.70. Varieties include:

Cabernet Sauvignon Appealing rich, complex, and full bodied, with a deep garnet color and appealing aroma of blackberries, vanilla, and violets. Notes of blackberries and cherries grace the palate interwoven with rich tannins and pepper.

Merlot An aromatic, ruby red wine with a bouquet of red cherries, toasted oak, and herbs. This well-structured, medium- to full-bodied wine expresses flavors of plums, berries, and silky tannins.

Shiraz Bold and assertive, the bouquet is opulent with notes of black currants, leather, and pepper spice laced with toasted oak. A full-flavored red wine with overtones of dark chocolate, spice, and chewy tannins.

Valpolicella The fruit-forward nose features aromas of raisins, dark cherries, and toasted oak. Firm tannins on the palate embrace notes of sweet chocolate and prunes. The finish is dramatic, peppered with layers of dark fruit and aggressive oak.

ULTRA-PREMIUM GRAPES AND JUICE *Coming This Spring!*

That's right winemakers, we're now accepting orders for Brehm's frozen, ultra-premium grapes and juice in the springtime! Best of all, these world class Brehm Vineyard grapes are on sale. But you have to pre-order before Monday, May 15 at 5 P.M. We expect the grapes to arrive roughly around May 31. We'll post arrival schedule updates on our Web site as the date approaches.

Simply put, the best grapes make the best wine. Brehm Vineyards delivers ultra-premium wine grapes from California, Oregon, and Washington, including the premier growing areas of Napa, Sonoma, Caneros, and the Columbia River Valley. Check out our Web site for more information.

INTRODUCING: THE LEHIGH VALLEY HOMEBREWERS!

Do you like beer? We do. As many of you know from previous newsletters or e-mails, a dedicated group of fellow homebrewers has been gathering over the past few months to discuss the formation of a new homebrewing club based out of Keystone's Bethlehem location. Well, it's official! The Lehigh Valley Homebrewers (LVH) held their first formal meeting on February 9, 2006. Now, the LVH would like to cordially like to invite you to join the club as well!

The LVH was formed with the intention of giving local homebrewers a means to share ideas and information about homebrewing, promote the craft, and, most importantly, brew and enjoy good beer! Some of the exciting functions the club has planned include (just to name a few) Big Brew (May 6), Teach-a-Friend to Homebrew Day (November 4), a bourbon barrel brew, and the club's Keg Only Competition (with top finishers winning the right to serve their homebrew at the Split Rock beer festival in November). In addition, the club will be submitting entries to the periodic AHA club-only national homebrew competitions, organizing beer trails to local breweries and beer festivals, and sponsoring beer appreciation/education seminars. There is simply no way to take full advantage of events like these without the benefit of an organization. If this is not reason enough for you to join, what is?!

The club meets on a monthly basis. All future meetings (except December) will be held at Steelgaarden, the Belgian beer bar located at the Bethlehem Brew Works in Bethlehem, PA. The schedule for 2006 is as follows (subject, but not likely, to change):

Tuesday, May 2	Monday, September 11
Tuesday, June 6	Tuesday, October 3
Monday, July 10	Monday, November 6
Tuesday, August 1	December (to be determined)

There are currently approximately 70 people on the LVH e-mail list. Those who receive e-mails from Keystone regarding store-related announcements don't necessarily receive e-mails about the LVH. If you are interested in joining the club, have questions, or would simply like to be on the club's e-mail list, please e-mail Ray at ray@keystonehomebrew.com. We look forward to seeing you at the next meeting!

KEYSTONE'S ANNUAL FAMILY PICNIC

Saturday, July 22

Judy (you'll recognize her from the store) and Jim kindly welcome the Keystone family to throw a big summer picnic at their house. This July 22, we invite beer-, wine-, cider-, and mead-makers to bring their families and celebrate the summer with their homemade liquid creations. Judy and Jim have a great house located on 10 acres just 25 minutes from both Keystone Montgomeryville and Keystone Bethlehem.

The party starts at 4 P.M. and everyone is invited to camp out overnight for safety! DJ Peter* will play all kinds of music from African to Zydeco, including your favorites. So e-mail Peter your list of favorites at peter.blaikie@verizon.net or bring a CD of mp3 files. Kids (including the grown-up ones) can play volleyball, horseshoes, croquet, and even go jump on the trampoline. Soda, cups, plates, napkins, burgers, hot dogs, and a gas grill are provided. Picnickers should bring a tasty dish, dessert, or snack in addition to their much-loved homemade beer, wine, cider, or mead.

If you are interested in this year's picnic, please e-mail for more information and directions, or call us at Keystone Homebrew. Let us know how many people and what food you'll bring. In the mean time, check out the pictures from last year's picnic at our Web site.

*Hear Peter's Jazz show on WRDV, Thursday nights, 10 P.M. to 2 A.M., streamed live on the Internet at www.wrdv.org.



WINE TASTING EVENTS

Sunday, May 21, 2 to 5 P.M., Montgomeryville

Sunday, June 11, 2 to 5 P.M., Bethlehem

If you're a home winemaker, or curious about making wine at home, come enjoy our wine tastings. If you make wine from grapes, juices, fruits, honey, or from our super-popular wine kits, come share with your fellow winemakers. Everyone who brings a bottle gets a \$5.00 coupon to Keystone Homebrew Supply (limit one coupon per person).

Bring a lawn chair if you would like to sit. We provide cheese, crackers, and other snacks. These events are free, but we request that you call to sign up so we can have enough snacks on hand.

Our wine tastings are held rain or shine at each store. These events get more fun each time, so don't miss 'em, mark your calendar now!

FRESH HOP PLUGS

Now Made in America

What are hop plugs? Hop plugs are dried whole hops that are compressed into 1½-inch disks weighing ½ ounce. They were designed by English brewers who wanted to add hops to casks, but found stuffing hops through the small bunghole tiresome. Not only do hop plugs make dry hopping easier, the compressed hops remain fresh longer.

Surprisingly, until recently no hop-plugging facilities existed in the United States. All hop plugs, no matter where the hops are grown and picked, were made into plugs in England. Then along came American Hop Plug Company from North Carolina (www.americanhopplugs.com). They offer a wide variety of ultra fresh, American-grown hops made into precisely weighed hop plugs. They freeze and vacuum seal their hops and supply the date of harvest on each bag, ensuring the freshest hop plugs commercially available.

We're offering several varieties of these premium hop plugs including: Amarillo, Centennial, Chinook, Glacier, Liberty, Magnum, Palisade, Simcoe, Sterling, Vanguard and Warrior. 2-ounce packages are \$4.95.

STORE HOURS

Our springtime hours are

MONTGOMERYVILLE

Monday 10–6 Tuesday–Thursday 10–7

Friday 10–9 Saturday 10–5 Sunday 11–5

BETHLEHEM

Monday–Wednesday 11–7

Thursday–Saturday 10–8 Sunday 12–5

Both stores will be closed on Easter (April 16) and Memorial Day (May 29).

KEYSTONE CALENDAR

Sunday, April 16

Thursday, April 20

Tuesday, May 2

Saturday, May 6

Saturday, May 14

Monday, May 15

Wednesday, May 17

Thursday, May 18

Sunday, May 21

Monday, May 29

Monday, June 5

Tuesday, June 6

Sunday, June 11

Thursday, June 15

Sunday, June 18

Wednesday, June 21

Tuesday, July 4

Monday, July 10

Thursday, July 20

Saturday, July 22

Saturday, July 29

Keystone Homebrew Closed for Easter

Keystone Hops Homebrew Club Meeting in Montgomeryville 7 P.M.

All homebrewers are welcome to this informal gathering of beer enthusiasts.

Lehigh Valley Homebrewers Homebrew Club Meeting 7:30 P.M.

All brewers meet at Steelgaarden Belgian Beer Lounge, across the hall from Keystone Bethlehem.

Big Brew on National Homebrew Day 10 A.M.

Come celebrate National Homebrew Day and brew at either Keystone location. Sign up by May 2.

Happy Mother's Day

Deadline to Order Brehm Frozen Grapes and Juice 5 P.M.

"The Next Step" Intermediate-Level Brew Class 7 P.M.

Keystone Hops Homebrew Club Meeting in Montgomeryville 7 P.M.

All homebrewers are welcome to this informal gathering of beer enthusiasts.

Wine Tasting at Keystone Homebrew Montgomeryville 2 P.M.

Our customer wine tastings are fun and informative events that take place at the store.

Keystone Homebrew Closed for Memorial Day

We start our summer hours: closed on Mondays in Montgomeryville.

Keystone Homebrew Montgomeryville Closed

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All brewers meet at Steelgaarden Belgian Beer Lounge, across the hall from Keystone Bethlehem.

Wine Tasting at Keystone Homebrew, Bethlehem 2 P.M.

Our customer wine tastings are fun and informative events that take place at the store.

Keystone Hops Homebrew Club Meeting in Montgomeryville 7 P.M.

All homebrewers are welcome to this informal gathering of beer enthusiasts.

Happy Father's Day

Intro to Brewing Class 7 P.M.

Keystone Homebrew Closed for July 4th

Lehigh Valley Homebrewers Homebrew Club Meeting 7:30 P.M.

Keystone Montgomeryville's Keg Only Competition and Club Meeting 7 P.M.

Keystone Homebrew Family Picnic 4 P.M. til ??

Bring your family and have some fun!

Brew at the Zoo Beer Festival 6 to 10 P.M.

Coupons must be presented at time of purchase

FREE

Keychain Bottle Opener

with any purchase

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Expires 8/31/06

code: KMSP06

SAVE \$5^{.00} on

any \$50 Purchase

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Not valid with other offers, coupons,
Brehm products, or previous purchases.

Expires 8/31/06

code: KMSP06

SAVE \$10^{.00} on

any \$100 Purchase

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Not valid with other offers, coupons,
Brehm products, or previous purchases.

Expires 8/31/06

code: KMSP06



KEYSTONE HOPS HOMEBREW CLUB MEETING SCHEDULE

Third Thursday of the Month

Mark your calendar with these upcoming meetings held at Keystone Homebrew Supply—Montgomeryville. The fun starts at 7 P.M.

April 20 May 18 June 15 July 20

Club Meetings are at the store and are open to all interested homebrewers. Bring a few homebrews to this casual gathering to show off your successes, and for help diagnosing difficulties. And don't forget to visit the club's site, www.keystonehops.org, for discussion board, club events, and more.

INSIDE THIS EDITION

National Homebrew Day & Big Brew
 Lehigh Valley Homebrewers Club
 Wine- and Beer-Making Classes
 Award Winning Beer Recipe
 Keg Only Competition
 Limited Hop: Warrior
 Help Wanted
 Grow Hops



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