

# KEYSTONE HOMEBREW NEWS

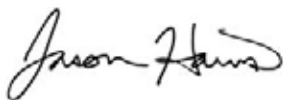
Fall 2008

## Greetings from Keystone Homebrew

FOR MANY WINEMAKERS, THE FALL HARVEST is the ultimate time of year! Once again we're offering a smorgasbord of grapes and grape juices, with more than 50 different options sourced fresh from a range of West Coast AVAs, plus over 80 premium choices—hand-selected, crushed & destemmed, and shipped to us frozen—from Brehm Vineyards. And of course we will provide all of the best equipment, quality ingredients, unique services, and specialized instruction that our customers have come to rely upon: everything a winemaker could possibly need, whether you're new to the hobby or a four-time gold medal winner!

The fall is not just about winemaking, though. Check this newsletter for some great upcoming events, including beer and mead competitions and our annual autumn Big Brews (with a special type of barrels this year in Montgomeryville). There are also some great new classes on the schedule: **Wine Finishing**—your guide to putting the final touches on your wine like a pro, and **All-Grain Brewing**—expert instruction from an award-winning brewer. After the overwhelming response to our recent email survey, we're also bringing back fresh olives this fall—after a three-year hiatus. There's something in here for everyone, so check the calendar on page 7 of this newsletter, mark your favorite dates, and we'll look forward to seeing you soon!

Ferment on!



## THE GRAPE HARVEST

**Target Arrival: Friday, Sept. 19**

*(Available Only at Montgomeryville Store)*

The time of year for the grape harvest is nearly upon us, and the grapes will soon be rushed to Keystone Homebrew Supply. So empty your fermenters, dust off your equipment, and get ready because they won't be around for long!

The following is a list of grapes and juice that we expect to be available, but this list may change over the next few weeks. In fact, we are working to bring in some premium juices (not listed), but a limited harvest and a tight market are presenting some challenges. Keep an eye out for an email update in the next couple of weeks (call the store to sign up for our emails). We always order a limited supply of extra grapes and juice, but we recommend that you place a reservation early to ensure that you get the quantities and varieties that you want. You can order by phone, at the store, or on our Web site.



## Red Wine Varieties

### Juice (6-Gallon Buckets)

Alicante	\$53.00
Barbera	\$53.00
Burgundy (Premium)	\$52.00
Cabernet Franc	\$49.75
Cabernet Sauvignon	\$52.50
Carignane	\$52.00
Chianti	\$52.00
Merlot	\$52.00
Nebbiolo	\$53.50
Petite Sirah	\$56.25
Pinot Noir	\$58.75
Sangiovese	\$55.00
Syrah	\$53.25
Valdepena/Tempranillo	\$50.00
Zinfandel	\$56.75
Old Vine Zinfandel	\$58.00
Grenache <b>Rose</b>	\$48.75
White Zinfandel <b>Rose</b>	\$50.00

### Grapes (36 Pounds)

Alicante	\$29.75
Barbera	\$29.25
Old Vine Barbera	\$31.25
Cabernet Franc	\$37.75
Cabernet Sauvignon	\$36.25
Carignane	\$28.50
Grenache	\$28.50
Merlot	\$36.25
Nebbiolo	\$32.50
Petite Sirah	\$36.25
Ruby Cabernet	\$30.50
Sangiovese	\$40.25
Syrah	\$30.50
Valdepena/Tempranillo	\$30.50
Zinfandel	\$34.50
Red Dirt Old Vine Zin.	\$39.50

## White Wine Varieties

### Juice (6-Gallon Buckets)

Chablis	\$46.75
Chardonnay	\$53.75
Chenin Blanc	\$49.25
French Colombard	\$48.00
Johannisberg Riesling	\$56.75
Malvasia Bianca	\$51.75
Muscat	\$48.75
Palamino	\$46.75
Pinot Grigio	\$63.00
Sauvignon Blanc	\$50.00
Thompson Seedless	\$47.00
Viognier	\$55.50

### Grapes (36 Pounds)

Chardonnay	\$36.25
French Colombard	\$29.25
Malvasia Bianca	\$32.50
Muscat (Alexandria)	\$29.75
Orange Muscat	\$37.75
Pinot Grigio	\$42.75
Sauvignon Blanc	\$36.25
Semillon	\$36.25
Thompson Seedless	\$28.25
Viognier	\$34.50

Two Locations: Montgomeryville: 779 Bethlehem Pike, Montgomeryville, PA 18936

Bethlehem: 599 Main Street, Main Street Commons Building, Bethlehem, PA 18018 (215) 855-0100 (610) 997-0911

[sales@keystonehomebrew.com](mailto:sales@keystonehomebrew.com)

[www.keystonehomebrew.com](http://www.keystonehomebrew.com)

## BRUTOCAO GRAPES

### North Coast, Mendocino, Calif.

After our impromptu wine tasting in August, we're as excited as ever to be offering the high-quality grapes produced by Brutocao Vineyards. Brutocao is a successful commercial winery located in California's Mendocino County (North Coast AVA) that happens to have excess grape capacity. Our tasting featured a number of fantastic wines, both from the vineyard itself and from several of our customers, and the results were impressive. Merlot grapes were a casualty of a late freeze this spring in California (see "Washington State Grapes" below for more information about premium Merlot grapes), but the Cabernet Sauvignon, Syrah, and Zinfandel are looking very promising. We will be receiving the exact same grapes the winery uses, and this year they will be shipped directly to us to ensure optimal freshness.

One more bit of good news: even with increased fuel costs and grape supply shortages this year, we were able to keep our prices for Brutocao grapes the same as last year. Reserve online or at the store with a \$10 deposit per 36-lb. box or \$500 per ½ ton.

Available varieties (and anticipated date of arrival):

Cab. Sauvignon (mid-Oct.)	\$48 per 36-lb. lug	\$1.25/lb (½ ton)
Syrah (late Sept.)	\$48 per 36-lb. lug	\$1.25/lb (½ ton)
Zinfandel (mid-Oct.)	\$48 per 36-lb. lug	\$1.38/lb (½ ton)

This year we plan to have Brutocao Zinfandel and Syrah wine samples available during wine season for our winemaking customers in Montgomeryville. Dave (our winemaker extraordinaire) took the lead with help from Jason, fermenting each varietal at the store and aging the wine in new American oak barrels with magnificent results! We will be serving the wine from kegs; see "Keg Your Wine!" on this page for details about this unique and easy way to store and serve your wine.

## WASHINGTON STATE GRAPES

In our effort to bring the best grapes possible to our customers, Jason took a trip to the Yakima Valley to explore available grape opportunities. Jason spent three grueling days exploring the valley and tasting a wide array of wines made from various grapes. (It's hard work but someone had to do it.) The clear winner across the board was Merlot.

The dry climate and long summer days are great for growing grapes, with Merlot in particular reaching a complex flavor profile not always found in other climates. We'll be getting Merlot and Syrah, also a great Washington state grape, each of which can be made into a wonderful wine, or used together in a complementary blend (they will be arriving at the same time). Please call ASAP to reserve yours, because the shipment will be small and supplies will be limited. We will need a \$10 deposit per lug at the time of your order. The grapes will probably arrive a few weeks later than the Central Valley California grapes.

Merlot (mid-Oct.)	\$48 per 36-lb. lug
Syrah (mid-Oct.)	\$48 per 36-lb. lug

## KEG YOUR WINE!

Clean, sanitize, and fill one keg instead of 25 bottles! Free yourself from the pervasive clutter of bottles and your relentless addiction to corks! Our brewing customers are already aware of the wonderful benefits of kegging their fermented beverages. Now we're able to offer our winemaking customers the same novel and incredibly convenient option. We'll supply you with a complete home wine kegging kit: a full nitrogen tank, regulator, refurbished stainless steel 5-gallon keg (cleaned and pressure-tested), faucet, and all the necessary tubing and connections for \$255. You can serve wine using nitrogen without any resulting carbonation, and you can protect your wine from oxidation for many years.

## MAKE KEY-2-EZ-BLENDS WINE

### Better Than Juice, Easier Than Grapes

#### Available Exclusively from Keystone Homebrew

If you've made wine from fresh juice, you know that it's an easy process, and the wine is pleasing to the palate. Yet when comparing red wines made with fresh grapes to those made with fresh juice, those made from juice are sometimes found to be lacking something . . . most notably a fullness of body, richness of color, and sometimes the distinct aroma of the specific grape variety.

What's missing from the fresh juice is the skin of the grapes. When red wine is made from whole grapes, the grapes are crushed and yeast is added to the pulpy liquid. The "juice" is allowed to ferment "on the skins." During this first ferment, tannins and phenolics from the skins are infused into the wine. Winemaking with just fresh juice allows only minimal contact time with the skins and pulp. While using fresh juice greatly simplifies the process for the home winemaker, why sacrifice the flavors you want when an easy solution exists? Keystone Homebrew has developed a technique to capture the complexity of the messy conventional ferment while keeping it easy. The answer is to blend, and your key to a great blend is our very own Key-2-EZ-Blends™.

Key-2-EZ-Blends™ provides the best of both worlds—improvement in the body, color, aroma, and mouthfeel—without the expensive additional equipment such as a wine press or a special fermenter.

Our process adds several pounds of freshly crushed grapes, conveniently contained in nylon straining bags, into each bucket of fresh grape juice. This year, we're also adding eight ounces of French oak chips, which will further improve the flavor and mouthfeel of the wine. The grape- and oak-filled bags are allowed to remain in the wine for the duration of the first fermentation (7 to 10 days, or until a hydrometer reading reaches zero Brix). The filled nylon bags are then easily removed and discarded, leaving only the desirable flavors and aromas in the wine.

Each Key-2-EZ-Blends™ kit will make approximately 20 gallons of wine, and contains:

One 7.9-gallon fermentation bucket	Four nylon straining bags
Four packs of dried winemaking yeast	Four zip ties
Eight ounces of oak chips	
Detailed instructions and grape crushing are also included (it takes just one minute with our electric grape crusher/destemmer)	

You will need to choose one of the recommended blends listed below, or make your own custom blend by selecting one 36-pound box of fresh grapes and three 6-gallon buckets of fresh grape juice.

You may already have most of the other equipment and supplies that you'll need: a hydrometer/hydrometer jar, stirring paddle or long-handled spoon, potassium metabisulfite, yeast nutrient, racking cane/tubing, and carboys for secondary fermentation and racking. If not, it's all readily available from Keystone Homebrew.

These are examples of Key-2-EZ-Blends™ recipes:

**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. **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.**

## ACCUVIN TESTS

We carry inexpensive and easy-to-do wine tests that provide advanced information without expensive equipment. These handy tests give immediate, accurate, and reliable results, and therefore come with our strong endorsement (after extensive first-hand testing). Available tests include:

pH	Free SO <sub>2</sub>	Malic acid
Residual sugar	Titrateable acidity	Lactic acid

## WINE EQUIPMENT RENTALS

Last year we replaced our wooden ratchet presses with far superior bladder presses. Compared with standard ratchet presses, bladder presses are much lighter, more efficient, gentler on the grapes, and require less effort to operate (they rely on water pressure). There is a 40-liter press and an 80-liter press, which sell for \$1,325 and \$1,695, respectively, and are available for rent as listed below. All of the following equipment is available at our Montgomeryville location. Only small metal presses will be available in Bethlehem; just call ahead to request equipment and ensure availability.

Hand Grape Crusher/De-stemmer	\$35 per day
Hand Grape Crusher	\$20 per day
Apple Crusher	\$20 per day
Small Metal Press	\$10 per day
40-liter Bladder Press	\$50 per day
80-liter Bladder Press	\$65 per day
Hand Pump Wine Filter	free, 1 day limit
Floor Corker	free, 1 day limit

Please call our Montgomeryville store (215) 855-0100 to reserve equipment. Availability is limited. A credit card impression or cash deposit for the retail value of the product is required for rental.

## CRUSH GRAPES AT KEYSTONE

### Available Only at Our Montgomeryville Location

An **electric crusher/de-stemmer** will be available every day of wine season starting with the arrival of our first grapes! This miracle of modern engineering can de-stem and evenly crush several boxes of grapes in just a few minutes. 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, or take advantage of our bucket special—save \$2 off each 7.9-gallon bucket with lid.) Grapes grown locally or purchased elsewhere may be crushed for \$5.00 per bucket or box. (\$25 set-up charge if before September 19, 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.**

## 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 joined a group of elite winemakers around the world with this certification and it is our extreme good fortune to have him available to teach and advise us. Dave’s expertise can be tapped by calling or visiting our Montgomeryville location throughout the year on Tuesdays and almost every day of wine season or by signing up for one of our winemaking classes. These classes fill up quickly, so don’t delay: e-mail or call us to sign up ASAP! Each class requires a minimum of 6 students and will be limited to 12.

### Intro to Winemaking with Grapes Montgomeryville: Sept. 23 & 30 (6–9:30 P.M.)

If you ever wanted to make wine from grapes, this is the class for you! Geared toward the first time “grape” winemaker, 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. We’re offering this class on two dates, to be held rain or shine. The class fee is \$75, payable in advance; you can stop by our store to sign up or call us with a credit card number. Class dates are subject to change in the event of adverse weather conditions or any significant delays in grape shipments from California.

### Wine and Must Analysis Montgomeryville: Sept. 3 & 17 (7–10 P.M.) Bethlehem: Sept. 9 (6–9 P.M.)

In this popular seminar 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 the easy Accuvin tests. You’ll learn how to correct deficiencies and excesses in raw materials. Additionally, all participants will receive a binder that contains detailed reference materials about all the tests we will be conducting, which alone is essentially worth the class fee of \$125. Each seminar begins promptly, and will last approximately 3 hours. The Montgomeryville seminars will be held at Studio M Foods, just a minute from the store. The Bethlehem seminar will be in the conference room in the Main Street Commons Building, upstairs from Keystone Bethlehem.

### Wine Finishing Montgomeryville: Nov. 19 (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 . . . yes or no; the 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, including the selection of an appropriate fining agent, filtration, and cold stabilization; an “up close and personal” actual examination of what can go wrong in the finishing process, including viewing contamination by various spoilage organisms like *Acetobacter*, various lactic acid bacteria, and *Brettanomyces*; 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. Held at Studio M, this class costs \$75 per student.

## GROUP BIG BREWS

*Apple Brandy Barrel Brew*  
Saturday, Oct. 25 in Montgomeryville

*"Teach a Friend to Homebrew" Big Brew*  
Saturday, Nov. 1 in Bethlehem

Every year Keystone Homebrew Supply hosts a Bourbon Barrel Brew in Montgomeryville—until now. This year, we were able to get our hands on some superb apple brandy barrels, and we weren't going to pass up the opportunity for a unique Big Brew event! To take advantage of the special character of these barrels, we'll be brewing a Belgian Golden Strong Ale. Everyone will follow the same recipe (either all-grain or extract), brew together, and then fill the apple brandy barrels for a four-week primary fermentation. As an optional twist, just in time for brew day we're expecting a shipment of frozen berries that would make an exceptional addition to this beer during the secondary fermentation (see "Frozen Local Berries" on page 6). The recipes (including suggestions for the fruit) will be available on our Web site and at both stores.

You are also welcome to join the Lehigh Valley Homebrewers for a Big Brew to commemorate Teach a Friend to Homebrew Day on Saturday, November 1. This event is an opportunity for homebrewers to come together at Chris Becker's family's farm (call the Bethlehem store for directions), brew their favorite recipes, and compare unique set-ups and brewing methods. Bring a friend, and teach him or her to homebrew!

If you are interested in learning about outdoor brewing, all-grain brewing, or want to see some crazy homebrew setups, these are great opportunities to check out a variety of methods at once. 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 sample while brewing or viewing.

For both events, please keep in mind:

1. You must provide your own brewing equipment, including a propane burner.
2. Montgomeryville: Sign up by October 23. Bethlehem: Sign up by October 25.
3. All brewers should plan on picking up their ingredients at least a day before the brew (frozen berries will be available in Montgomeryville on Friday, October 24, and may be picked up the day of the brew).
4. The events will take place rain or shine.
5. Expect a 10 percent loss of volume from sediment and possibly from foam loss.
6. You can start setting up as early as you like in Montgomeryville, and as early as 8 A.M. in Bethlehem.
7. All-grain brewers must mash in by 10 A.M.

For the Montgomeryville Apple Brandy Barrel Brew:

1. There is a per gallon participation barrel fee of \$2.00.
2. Expect a 10 percent loss of volume from sediment and possibly from foam loss.
3. The Montgomeryville store will open at 9 A.M. on the day of the brew.
4. Your sanitized and volume-calibrated secondary fermenters must be dropped off at the store on or before November 14. Please mark your carboys to indicate volume.
5. Call or e-mail ASAP to sign up; space may be limited.

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

## MAKE HARD CIDER

Penn Vermont's signature apple cider blend, always a feature of the Keystone fall lineup, will be pressed for us again by Kenny and Judy at the Penn Vermont Fruit Farm. We are still trying to settle on the exact date of this year's pressing, but it should occur sometime in the first two weeks in November. For pictures of this great old cider mill, check out our Web site. We are working on another cider option (similar to last year's) which we will post to our Web site and send out via e-mail if we can get all of the stars to align. In the meantime, you should order the perennial favorite Penn Vermont cider online at [www.keystonehomebrew.com](http://www.keystonehomebrew.com), or by calling the store nearest you. Penn Vermont cider will be sold in one gallon jugs for \$5.75 each. Please reserve by Monday, October 27.

## WINE TASTING EVENTS

*Sunday, Sept. 14, 2 to 5 P.M., Montgomeryville*  
*Friday, Oct. 17, 5:30 to 8 P.M., Montgomeryville*  
*Sunday, Oct. 19, 2 to 5 P.M., Bethlehem*

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 \$5.00 coupon to Keystone Homebrew.

Haven't made your own yet? This is a great chance to learn about winemaking and to taste different wines. Be sure to bring a lawn chair if you would like to sit. We provide cheese, crackers, and other snacks.

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

## BREHM FROZEN GRAPES/JUICE

*Ultra-Premium Frozen Grapes & Juice*  
*Pick Up in Montgomeryville or Bethlehem*

Once again we will offer Brehm Vineyards' ultra premium wine grapes from the premier growing areas of California (Napa, Sonoma, Carneros) and Washington state's Columbia River Valley. Peter Brehm closely monitors the grapes as they ripen and then selects the optimal times to harvest. After the red/black grapes are picked, they are crushed, de-stemmed, and frozen in 5-gallon buckets. 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 it is frozen in 5-gallon buckets. The grapes are allocated on a first-to-order basis, and some are sold out even before the harvest, so order now! You must order by **November 20**. The shipment is expected to arrive during first half of December, but it is difficult to predict the exact date this far ahead. A \$20 non-refundable processing fee per order, plus a \$50 deposit per bucket, will be required at the time of reservation. Prices and varieties can be found on our Web site and at our stores, so give us a call or stop by. Detailed grape descriptions and recommendations for fermentation can be found at Brehm's site: [www.brehmvineyards.com](http://www.brehmvineyards.com).

If you don't want to wait until December, or if you just want the world's best prices for Brehm grapes and juice, check out the past vintage varieties available from the freezer facility in Hatfield: [www.keystonehomebrew.com/Zilron/catalog98\\_0.html](http://www.keystonehomebrew.com/Zilron/catalog98_0.html). These varieties are available year-round, but only while supplies last. You must call us in advance to arrange for pick-up. You can pick up at Brehm's freezer location (call us for directions), or for an additional \$10 you can pick up at our Montgomeryville store.

## BREWING CLASSES

Keystone Homebrew is offering three different brewing classes this fall: one for first-time brewers, one for intermediate-level brewers, and one for those crazy folks that want to brew with lots and lots of grains. Keystone Homebrew will be partnering with **Studio M Foods**, which features an in-house cooking classroom, catering services, and fresh and frozen foods to go. Each class will require a minimum of 5 participants and will be limited to 12 (except for the All-Grain class, which will be limited to 10 participants). Directions to Studio M (located 30 seconds from Keystone Homebrew in Montgomeryville) can be found at [www.studiomfoods.com](http://www.studiomfoods.com). Please call Keystone Homebrew in Montgomeryville with payment information to secure your place.

### **Intro to Brewing**

**Wednesday, September 10, 7 P.M.**

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 class should last about 3 hours, and costs \$40 per person.

### **The Next Step in Brewing**

**Wednesday, October 15, 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 will 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 our homebrews and yours (so be sure to bring some!). We strongly recommend brewing at least one extract batch before attending this class. This class is also taught by Al Folsom, is expected to last about 3 hours, and will cost \$40 per person.

### **All-Grain Brewing**

**Saturday, September 13, 10 A.M.**

All-grain brewing—many consider it the ultimate in brew control, others an expression of their individuality, but for whatever reason you decide to take the plunge we want you to start off right. Dave Grosch, the class leader, is a dedicated all-grain brewer with a history of winning gold (see his Best of Show recipe in our last newsletter). You will learn from Dave what he considers best practice in all aspects of all-grain brewing. This class is not for novices! It is designed for experienced extract brewers who want hands-on experience before joining the all-grain brew club, and for all-grain brewers looking for ways to enhance their techniques. Because of the nature of all-grain brewing, the class is scheduled to last between 6 and 7 hours and will be held in the parking lot behind the Montgomeryville store. The class costs \$75 per person and includes lunch.

### **Belgian Beer Appreciation Class**

**Wednesday, September 24**

Belgium is a small country, but it can proudly boast one of the world's greatest brewing traditions. This one-night course, led by Bob Piano and Mike Lessa (Lehigh Valley Homebrewers) at the Northampton County Community College, will introduce students to the wonders of Belgian beer through an examination and sampling of various Belgian beer styles. It will also cover the brewing process and the proper storage and serving methods for these unique brews. Sign up for this class on the Northampton County Community College Web site: [www.northampton.edu/course-search/default.aspx](http://www.northampton.edu/course-search/default.aspx).

## COMPETITION CRAZE

This fall there will be more chances for homebrewers to compete for glory and prizes than ever before. Homebrew competitions are also a great chance to get thoughtful and constructive feedback on your homemade beer and mead. All of the competitions listed below are sanctioned by the American Homebrewers Association. If you are BJCP-certified, you are encouraged to sign up to judge, and if you're not, you should inquire about helping out as a steward (no experience necessary). Stewards help with organizing and serving (and occasionally tasting) beer, and generally learn a lot just by being a part of the event. Here's a listing of the area's great upcoming homebrew contests:

### **Lehigh Valley Homebrewers Malt Madness**

**Sat., Sept. 6 at Allentown Brew Works**

It's too late to enter this one, but you can still join us for the award ceremony starting around 4:30 P.M. Don't miss it—we'll be announcing the winner of the Keystone Cup! For more information visit [www.lvhb.org](http://www.lvhb.org).



### **Lancaster County Brewers Showdown**

**Sat., Oct. 18 at Iron Hill Brewery, Lancaster**

Entries will be accepted until October 11. E-mail Matthew Ney ([mattjney@gmail.com](mailto:mattjney@gmail.com)) or check [www.lancasterbrewers.com](http://www.lancasterbrewers.com) for drop-off dates, locations, and more information.

### **Homebrewers of Philadelphia and Suburbs—Best of Philly (HOPS-BOPS)**

**Sat., Oct. 18 at Nodding Head, Philadelphia**

Check out [www.hopsclub.org](http://www.hopsclub.org) for competition rules and drop-off dates. Entries will be accepted by both our Montgomeryville and Bethlehem stores.

### **Valhalla—The Meading of Life**

**Sat., Oct. 25 at Iron Hill Brewery, West Chester**

This competition has been held for each of the last three years, giving meadmakers a chance to have their creations (including traditional, fruit, spiced, and other specialty meads) judged against other meads without beer distractions. Entries (one 12-oz bottle, two 6-oz bottles, or one 750-ml bottle) can be dropped off at either of our stores until Friday, October 17. For rules, judging information, and more details, visit [www.valhalla-mead.com](http://www.valhalla-mead.com).

### **Stoney Creek Homebrewers— Amateur Brewing Championship**

**Sat., Nov. 8 at the General Lafayette Inn &  
Brewery, Lafayette Hill**

The Stoney Creek Homebrewers' inaugural competition! Entries will be accepted by Keystone Homebrew at both of our stores from October 20 through November 2. Judging begins at 9 A.M.; winners will be announced at 4:30 P.M. Entry forms and more information can be found at [www.schomebrewers.com](http://www.schomebrewers.com).

## STOMP ON SOME GRAPES!

### *Bethlehem Harvest Festival* Saturday, October 4

Keystone Homebrew will be participating in the second annual Bethlehem Harvest Festival. Since it was such a huge hit last year, the Bethlehem crew will again be conducting an authentic **grape stomp**, and the Lehigh Valley Homebrewers will be giving a live brewing demonstration right on Main Street, Bethlehem, PA! That's right, it's a chance for you and/or your kids to stomp on some fresh wine grapes and to share brewing stories around the brew kettle.

The Bethlehem Harvest Festival will also feature wine from local wineries, beer, music, food, pumpkin carving, and other entertainment. The festival is free for everyone; for more info, visit [www.bethlehemharvestfestival.com](http://www.bethlehemharvestfestival.com).

## OLIVES!

After a three-year hiatus, back by popular demand, are fresh olives for you to cure at home. This year they will be arriving in 10-lb. bags instead of 18-lb. boxes. By keeping the packaging to a minimum we are able to offer them to you for the best price possible. Olives will be available as either Green Sevillano (a large olive available in the following sizes from largest to smallest: Super Colossal, Colossal, Jumbo) or Manzanilla (a small olive with a very small pit and a propensity for slight bruising; sizes will vary). Each 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. Pick-up is available in either Montgomeryville or Bethlehem. Olives should be arriving before the end of September, so order today! Order online or by calling the store nearest you no later than Sunday, September 21.

## FROZEN LOCAL BERRIES

### *At the Peak of Freshness*

*Deadline to Order: Wednesday, October 22*

After our successful spring introduction of frozen berries from Elwer Farms in Berks County, PA, we have decided to offer them again—but with this year's fresh crop! New this fall, we will feature blackberries to go along with elderberries and red raspberries from the 2008 Summer harvest. These berries have been picked and frozen at the peak of freshness, perfectly preserved for your wine or beer creations.

Blackberries—1 quart—about 0.8–0.9 lb.	\$5.00
Red Raspberries—1 quart—about 0.8–0.9 lb.	\$5.00
Elderberries—3.5 quarts—about 3 lb.	\$17.50

The berries will arrive on Friday, October 24. 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, beer, mead, or cider. Berries need to be picked up before closing time on Sunday, October 26 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 Wednesday, October 22 and we'll need payment in full to reserve yours.

## E-MAIL NEWS

Stay on top of all the latest developments this wine season, and receive reminders about upcoming deadlines and exciting events. Many of our special offers and promotions don't make it into our newsletters, so stop by our store or visit us online ([www.keystonehomebrew.com/index.cfm?pgid=list](http://www.keystonehomebrew.com/index.cfm?pgid=list)) to sign up for our e-mails and you can make sure you don't miss out on any of the fun! We never share your e-mail with anyone, and you can cancel at any time.

*Coupons must be presented at time of purchase*

**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 11/15/08 code: KMF08

**SAVE 50%** off  
**Venting Silicone**  
**Stopper**

with purchase of any carboy

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

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

Expires 11/15/08 code: KMF08

**SAVE \$10** on  
Any 5 gal. or larger  
**Stainless Steel Brewpot**

Keystone Homebrew Supply

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

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

Expires 11/15/08 code: KMF08

# KEYSTONE CALENDAR

*Tuesday, Sept. 9*

**Wine and Must Analysis Class in Bethlehem 7 to 10 P.M.**

These classes fill up fast, please call for reservations.

*Wednesday, Sept. 10*

**Introduction to Brewing Class in Montgomeryville 7 to 10 P.M.**

Learn to use proper techniques starting with your first batch of beer.

*Saturday, Sept. 13*

**All-Grain Brewing Class 10 A.M. to 5 P.M.**

Learn advanced brewing techniques from an award-winning brewer.

*Sunday, Sept. 14*

**Wine Tasting at the Montgomeryville Store 2 to 5 P.M.**

Fun, informative customer wine tasting with snacks and a \$5 coupon to everyone who brings wine.

*Wednesday, Sept. 17*

**Wine and Must Analysis Class in Montgomeryville 7 to 10 P.M.**

These classes fill up fast, please call for reservations.

*Thursday, Sept. 18*

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

*Friday, Sept. 19*

**Target Date for First Arrival of Fresh Wine Grapes and Juice in Montgomeryville**

Check our Web site, or call us, to reserve yours and for arrival updates.

*Sunday, Sept. 21*

**Deadline to Order Olives**

We're ordering olives for the first time in four years—don't miss out!

*Tuesday, Sept. 23*

**Introduction to Winemaking Class in Montgomeryville 6 to 9:30 P.M.**

These classes fill up fast, please call for reservations.

*Tuesday, Sept. 30*

**Introduction to Winemaking Class in Montgomeryville 6 to 9:30 P.M.**

These classes fill up fast, please call for reservations.

*Tuesday, Sept. 30*

**Lehigh Valley Homebrewers Meeting in Bethlehem 7:30 P.M.**

Come share your homebrew at the Steelgaarden in Bethlehem. All brewers welcome!

*Saturday, Oct. 4*

**Bethlehem Harvest Festival**

Come stomp grapes and carve pumpkins!

*Wednesday, Oct. 15*

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

Learn to use specialty ingredients like a pro.

*Thursday, Oct. 16*

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

*Friday, Oct. 17*

**Wine Tasting at the Montgomeryville Store 5:30 to 8:30 P.M.**

Fun, informative customer wine tasting with snacks and a \$5 coupon to everyone who brings wine.

*Sunday, Oct. 19*

**Wine Tasting at the Bethlehem Store 2 to 5 P.M.**

Fun, informative customer wine tasting with snacks and a \$5 coupon to everyone who brings wine.

*Monday, Oct. 20*

**Bethlehem Store Closes Early 5 P.M.**

*Wednesday, Oct. 22*

**Deadline to Order Frozen Berries**

Raspberries, blackberries, and elderberries picked at the peak of freshness.

*Saturday, Oct. 25*

**Apple Brandy Barrel Brew in Montgomeryville**

Join us to brew a Belgian Golden Strong Ale for these special barrels. Personalize yours with some frozen berries in the secondary!

*Monday, Oct. 27*

**Deadline to Pre-Order Penn Vermont Special Blend Apple Cider**

*Tuesday, Oct. 28*

**Lehigh Valley Homebrewers Meeting in Bethlehem 7:30 P.M.**

*Saturday, Nov. 1*

**Big Brew in Bethlehem**

*Thursday, Nov. 13*

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

*Wednesday, Nov. 19*

**Wine Finishing Class in Montgomeryville 7 to 10 P.M.**

Learn advanced techniques for aging, clarifying, blending, and bottling.

*Thursday, Nov. 20*

**Deadline to Order Brehm Frozen Grapes and Juice**

*Tuesday, Nov. 25*

**Lehigh Valley Homebrewers Meeting in Bethlehem 7:30 P.M.**

*Thursday, Nov. 27*

**Both Stores Closed for Turkey Day**



# 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.). **Please note that there is no meeting in December, but look for our Holiday Party announcement.**

Sept. 30

Oct. 28

Nov. 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. More info at [www.keystonehops.org](http://www.keystonehops.org). Mark your calendar with these upcoming meetings:

Sept. 18

Oct. 16

Nov. 20

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*Inside This Issue*  
**Fresh Grapes and Juice**  
**Coming Soon!**



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