

# Keystone Homebrew Supply Newsletter

Holiday 2006



## Winexpert Limited Edition (L.E.) Wine Kits *Deadline to Order: December 10, Before Noon*

These amazing wine kits deliver superior results with simple, easy-to-follow directions. In hardly any time you'll have 6 gallons of wine happily fermenting. The only sure way to receive any of these kits is to pre-order by the deadline and leave us a \$50 per kit deposit. You can reserve yours in person, by phone, or on-line. Each variety has a different release date, with two varieties arriving in January. Be sure to check out the RJ Spagnols R.Q. kits too (on page 2), because this year both L.E. and R.Q. kits count toward the volume discounts listed below. See the bottom of page 2 for an additional special offer! If you miss the deadline to order, don't despair—we'll have a few extra kits on hand, but no discounts apply after the deadlines.

Winexpert's 16-liter Limited Edition kits come complete with grape juice concentrate, additives, and complete instructions to make about 30 bottles of wine. Each variety even comes with attractive, self-adhesive bottle labels.

### *Arriving in January*

### *South African Shiraz*

*\$114.00*

South Africa's finest red wines thrive in the Cape's moderate climate, and the Shiraz from this region is dense with jammy richness, intense fruit, and complex spiciness, including pepper, plums, red fruit aromas, and abundant tannins. This medium/full bodied wine almost begs for early drinking, but the bold tannins and rich jamminess (typical of Shiraz) will require six months to a year to develop, and it will improve gracefully for three to four years, or even longer.

### *Arriving in January*

### *Australian Verdelho*

*\$109.00*

Originally from Portugal where it makes the sweet Madeira and white port, Verdelho is an increasingly important variety in Australia, challenging Sauvignon Blanc as the second most-popular wine (after Chardonnay). Grown in South Australia's Murray River region, Verdelho shows pink grapefruit, mineral, floral, green apple and pear notes. A wonderful antidote to heavy, oaky Chardonnay, it's crisp, fresh, and bright when young, and will develop floral/mineral aromas after six months, and deepen in flavor for one to two years.

### *Arriving in February*

### *Australian Grenache/Mourvèdre*

*\$114.00*

The grapes for this classic French blend are grown in Overland Corner, on Australia's Murray River. Grenache produces ripe purple fruit with dense, lush aromas of black cherry, jam, pepper and licorice. Mourvèdre, deep blue and thick-skinned, has high sugar, acidity, color, and tannin. These two create a blend of length, power, and fruitiness. With strong flavors and aromas of black fruit and bold tannins, this wine will develop impressive finesse and complexity after a year in bottle, improving for three to five more years.

### *Arriving in March*

### *German Gewürztraminer*

*\$109.00*

Winexpert's Mosel Valley Gewürztraminer is a medium-bodied white wine, redolent with heady perfume and the aromatic fragrance of lichee, tropical fruit, and rose petals. Low yields and hand cultivation ensure intense, richly aromatic grapes. Finishing off-dry, its flavors are ample, lusciously fruity and spicy rather than complex. Tempting right away, the deeper floral characters develop further after six months to a year.

### *Arriving in April*

### *Spanish Tempranillo/Cabernet Sauvignon*

*\$114.00*

Spain's dry growing conditions ensure healthy vines and low yields, producing intensely flavored, extremely ripe grapes. Thick skinned, blue-black Tempranillo grapes are high in color and extract but low in acidity. They are the foundation of great red wine such as Rioja, producing dark lush wines with black cherry, raspberry, and currant aromas, and notes of plum and tobacco. Cabernet Sauvignon adds black currant and blackberry notes along with firm structure. This wine can be consumed under six months of age, but the black cherry/black currant and plum notes take at least six months to show, and will be best after one to two years.

***Order 2 Kits: Save \$3 on Each Kit \* Order 3: Save \$5 on Each \* Order 4: Save \$8 on Each***

***Order 5 or More and Get \$10 Off Each Kit!***

*Discounts CAN be combined with RJ Spagnols Kits \* Secure ordering on-line [www.keystonehomebrew.com](http://www.keystonehomebrew.com)*

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



## RJ Spagnols Restricted Quantity (R.Q.) Wine Kits

*Deadline to Order: December 30, Before Noon*

RJ Spagnols' premium 16-liter wine kits are available for a limited time only. Each comes complete with grape juice concentrate, additives, and complete instructions to make about 30 bottles of wine. A \$50 deposit is required for each kit. Although we may have a few extra kits available, if you miss the deadline to order you miss the discounts.

### Arriving in January

#### Chilean Malbec

**\$112<sup>00</sup>**

Between the Andes and the coastal range, Maipo Valley has been producing distinctive Malbecs for many years. This full-bodied, deep red wine is full of juicy fruit and earthy flavors. Aromas of crushed blackberries and vanilla are followed by a palate of chocolate and oak. Fermented on heavily toasted Hungarian oak shavings, the finish is long and dramatic.

### Arriving in February

#### New Zealand Unoaked Chardonnay

**\$106<sup>00</sup>**

Located on the east coast with mountain ranges to the west, Marlborough is one of New Zealand's top wine-growing regions. Sunny days and cool nights combine for a long ripening period, contributing to the vibrant, zesty flavors characteristic of the wines from this region. This unoaked white wine showcases the balance of fresh, fruity flavors and vibrant acidity. Served chilled, this refreshing white wine offers an array of flavors that reflect citrus, peach, and mineral notes.

### Arriving in March

#### Italian Cabernet/Montepulciano/Merlot

**\$112<sup>00</sup>**

Central Tuscany's undulating hills provide an excellent microclimate for exquisitely complex wines. Three leading varietals from the region complement each other to produce a medium-bodied wine of unique elegance. Forward and open, the bouquet is concentrated with aromas of spice, fresh black pepper, and an earthy touch. The palate delivers well-integrated tannins that jive harmoniously with subtle flavors of fresh currants, oak tones, and a spicy finish.

### Arriving in April

#### Australian Bush Vine Grenache

**\$127<sup>00</sup>**

Barossa Valley, South Australia with its Mediterranean-like climate, is home to many old vines like the ones that give this wine its complexity. Flamboyantly aggressive, this full-bodied wine has a strong fruit structure, heavily toasted oak, and earthy and spicy notes. Deep garnet in color, this wine is fermented on toasted Hungarian oak staves and Mi- Pack Winery Grape Skins™ to bring out a rich, spicy character and concentrated flavors of prunes, black pepper, and chewy tannins.

**Order 2 Kits: Save \$3 on Each Kit \* Order 3: Save \$5 on Each \* Order 4: Save \$8 on Each  
Order 5 or More and Get \$10 Off Each Kit!**

*Discounts CAN be combined with Winexpert L.E. Kits \* Secure ordering on-line [www.keystonehomebrew.com](http://www.keystonehomebrew.com)*

### Free Wine Glasses

Buy all four RJ Spagnols R.Q. wine kits and receive **a set of four stemless crystal wine glasses** by Spiegelau **FREE**.

This set of European crystal retails for \$75.

To qualify you must reserve the kits by Dec. 30. Receive your glasses with April's kit.



Be cool like us and wear a fashionable

### Keystone T-Shirt

We're selling short-sleeve t-shirts in green or blue for just \$11.95. Available in Large, XL, and XXL.

Also available are green short-sleeve Polo shirts stylishly embroidered with a small Keystone logo, just \$24.95. Available in Large and XL.



## E-MAIL UPDATES FROM KEYSTONE

While our newsletters cover most of the Keystone events and sales, some activities and special sales are too last minute to make it into print. We rely on e-mail to keep our customers up-to-date with the latest news.

Our e-mails do not come with any attachments or junk. We hate spam as much as you do, so we will never share your address with anyone. Finally, we will stop e-mailing you at once if you get tired of receiving extra-special deals and beer- and wine-event news.

So with all of that in mind, there's no reason not to sign up. Sign up via our Web site or send us an e-mail request.

### *Special E-Mail-Only Announcement*

On Monday, December 24, we'll make a special announcement via e-mail. Be in the "know" and team up with Keystone Homebrew for a fun and charitable event. Remember, you must sign up for our occasional e-mails to get in on this exclusive event.

## WAR OF THE WORTS XII

### *Homebrew Competition*

The 12th annual WOW will be held Saturday, February 17 at Iron Hill Brewery, North Wales, PA. Last year's competition had 322 entries in 30 categories, making it the biggest and best homebrew competition in the area.

Aside from fame and fantastic prizes, you get your homemade beer and mead evaluated by BJCP-registered judges who try their best to give helpful feedback.

War of the Worts is a qualifying competition in the Delaware Valley Homebrewer of the Year competition. More information including entry forms and judge and steward sign-up forms will be available on the Keystone Hops Homebrew Club's Web site: [www.keystonehops.org](http://www.keystonehops.org). Both Keystone Homebrew Supply locations will be accepting entries.

Volunteer BJCP judges and stewards (no experience necessary) are needed. You can become a certified judge; see the beer judge article at right. Stewards help organize, deliver beer, accumulate points toward BJCP certification, and occasionally taste beer.

Judging starts promptly at 10:00 A.M. Winners will be announced and prizes will be awarded at 4:30 P.M.

## BECOME A BEER JUDGE!

Becoming a beer judge is hard but rewarding work. Keystone Homebrew is sponsoring eight study sessions followed by the BJCP (Beer Judge Certification Program) exam. The BJCP is a nationwide organization devoted to the training and education of beer judges.

This year's study sessions will be led by Larry Horwitz, Brewer, Iron Hill; Al Folsom, current DelVal Homebrewer of the Year; and Jason Harris, owner, Keystone Homebrew Supply. There will be eight study sessions followed by the BJCP test. This year the classes are split between two locations, see the class schedule below. The War of the Worts follows soon after and can be your first opportunity to judge alongside experienced judges.

We encourage everyone who is curious to attend the first free meeting which will be an introduction and explanation of the whole program. After this introductory session, a \$50 fee for materials (and beer) will be required to continue in the program. Call Keystone or e-mail Jason, [jason@keystonehomebrew.com](mailto:jason@keystonehomebrew.com), to join. Here is the class schedule:

- 1st class** Mon., Jan. 8, 6:30 P.M.–9:30 P.M. Spinnerstown Hotel
- 2nd class** Mon., Jan. 15, 6:30 P.M.–9:30 P.M. Spinnerstown Hotel
- 3rd class:** Sat., Jan. 20, 9 A.M.–noon Iron Hill Brewery in North Wales
- 4th class:** Mon., Jan. 22, 6:30 P.M.–9:30 P.M. Spinnerstown Hotel
- 5th class:** Mon., Jan. 29, 6:30 P.M.–9:30 P.M. Spinnerstown Hotel
- 6th class:** Sat., Feb. 3, 9 A.M.–noon Iron Hill Brewery in North Wales
- 7th class:** Mon., Feb. 5, 6:30 P.M.–9:30 P.M. Spinnerstown Hotel
- Test review:** Mon., Feb. 12, 6:30 P.M.–9:30 P.M. Spinnerstown Hotel
- Test:** Tues., Feb. 13, 7:00 P.M.–10:00 P.M. Spinnerstown Hotel
- War of the Worts:** Sat., Feb. 17, 10 A.M. Info on the Web site soon

Each session will feature a technical discussion, a sampling for flavor recognition, and a study of one or more style categories. Study materials and a suggested reading list will be provided. The eighth class will be a review and study session for the final exam held the next evening.

The final exam is Tuesday, February 13, 7–10 P.M., and costs \$50. The three-hour exam will test your knowledge of beer styles, recipe formulations, and troubleshooting. During the test you will judge four beers to test the acuity of your taste buds. Test survivors can try out their new skills and start accumulating BJCP points at the War of the Worts on Saturday, February 17, 2007. For more information about the BJCP, go to [www.bjcp.org](http://www.bjcp.org), or talk to one of the proud BJCP judges who work at Keystone Homebrew.



# HOLIDAY GIFT IDEAS

## STAINLESS STEEL MUST PLUNGER

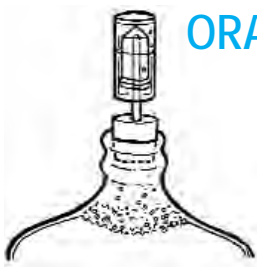


The Must (have) Plunger is an essential tool in the fermentation phase of making red wine from grapes. With its use, you can achieve a cap management program that will greatly enrich the colors in your wine. This high-quality tool is easy-to-clean, grape friendly, sanitary, and will save you time and effort. The stainless steel plunging disc is 10 inches in diameter. The sturdy stainless steel handle is 1 inch thick and is available in either 48 inch (\$79.95) or 60 inch (\$89.95) lengths.



## REFRACTOMETERS FOR BREWERS!

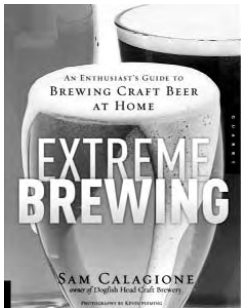
Refractometers are tools that determine specific gravity by the bending of light through a liquid. While traditionally used by winemakers, many brewers find these quick and accurate tools essential for controlling astringency during sparging. A well-written article from *Brew Your Own* magazine (<http://byo.com/feature/1132.html>) gives you all the the practical information to start using yours today. Available at Keystone for just \$79.95



## ORANGE CHOCOLATE PORT

This rich specialty wine, a holiday-time release from RJ Spagnols, is an extremely easy wine kit that makes 3 gallons of port-style wine. Rich aromas of dark chocolate are set gracefully against refreshing citrus and vanilla notes. The full-bodied palate has a finely balanced combination of delicious chocolate, hints of orange peel, and a medium-sweet finish. Delicious with dessert or as an after-dinner drink. Call to reserve, \$89.30.

## EXTREME BREWING



Sam Calagione, owner of Dogfish Head Craft Brewery, presents plenty of exciting extract-based and partial-grain recipes, along with his inspiring brewing philosophy. *Extreme Brewing* covers the standards, but emphasizes hybrid styles using fruit, herbs, and spices. (\$24.95)

## BREW-OPOLY

Love Monopoly? In Brew-Opoly, buy or trade your favorite beers and increase property value by purchasing Brewpubs and Microbreweries for your monopolies.



So advance your token to Cheers! For 2 to 6 players. (\$24.95)

## WINE-OPOLY

In Wine-Opoly, players buy favorite wines, and collect grapes while trying to avoid import taxes, the dreaded serving faux pas, and plenty more amusing twists and turns. Learn while you play: each "deed" contains wine descriptors and fun facts about each wine. So choose your token (wine bottle, cork, wine glass, cheese, grapes, or a carafe) and have fun! (\$24.95)



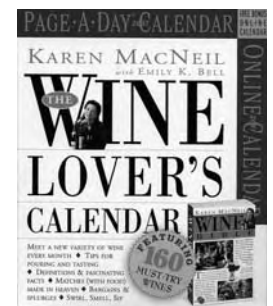
## BEER-A-DAY CALENDAR

Let each new day bring a new beer, chosen by Bob Klein, author of the bestselling *Beer Lover's Rating Guide*. Also features great beer festivals, little-known facts, and great quotes. Comes with additional free online calendar as well. (\$11.95)



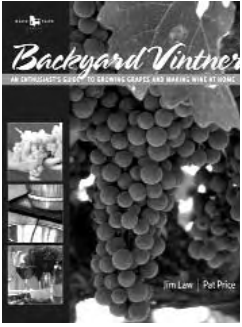
## WINE-A-DAY CALENDAR

The Wine Lover's Calendar brings each day some passionate and supremely knowledgeable advice and recommendations. Introduces wine terms, tasting techniques, and wine lore. Thoughtful wine selections range from bargains to splurges. (\$11.95)



# HOLIDAY GIFT IDEAS

## BACKYARD VINTNER



*The Backyard Vintner: An Enthusiast's Guide to Growing Grapes and Making Wine at Home* gives all the information, techniques, and encouragement to grow wine grapes in your backyard. Everything from picking grape varieties best suited to your region, to thinning and trellising, to recipes for making great wines at home. (\$19.95)

## DAVE'S LIST OF ESSENTIAL WINE EQUIPMENT

David Salaba, our “wine guy,” has an extensive list of essential items that every serious wine maker should have. This list is presented to our students in our “Introduction to Winemaking with Grapes” class. We are highlighting two items from his list as great gifts for experienced and aspiring winemakers.

### Escali Digital Scales



The first item is a scale that measures in grams. Dave says, “If you don’t have an accurate scale you end up guessing and you will usually guess wrong!”

We carry scales from Escali and recommend the “Primo,” being affordable, accurate, and multi-functional, just \$29.95. It also makes a great present for brewers to measure hops and grain.

### pH Meter

The second item essential for winemakers is a pH meter. A pH meter is critical in calculating the correct amount of sulfite needed in your wine. Too little sulfite and your wine may spoil;

too much can make it undrinkable. Unless you know the pH, an exact addition can’t be made.

We carry the affordable Milwaukee 51 pH meter for \$84.00. Simple to operate, and if well cared for it should last a long time. Details available: [www.milwaukeeesters.com](http://www.milwaukeeesters.com).



## FOOTWARE FOR YOUR DRINK!

While these might not qualify for *Dave's List of Essential Equipment for Wine-makers*, these fun drink markers help your guests find their glass at social gatherings. (“Oh, my drink had the blue flipper.”) Looking like scuba-diving flippers, these novel drink decorations will take you back to your last vacation at the beach. (set of four \$14.95)



Come in and see our collection of interesting drinkware, from the practical to the practically hysterical, for plenty of unique gift ideas!

## GIFT CERTIFICATES

Unsure what to give this holiday season? Get the gift that’s sure to please! Sold in any denomination, no expiration date, and we keep track of the gift certificates so you don’t have to worry about losing them. Drop by the store, or order online. 🎵 Pick up the phone and order from home! Right from our store, we’ll mail to your door. 🎵

## HOLIDAY HOURS

STARTING MONDAY, DECEMBER 11

### Montgomeryville Store

Monday–Thursday, and Saturday 10–8  
Friday 10–9 Sunday 11–5  
Christmas Eve and New Year’s Eve 11–4

### Bethlehem Store

Monday–Wednesday 11–8  
Thursday–Saturday 10–8 Sunday 12–5  
Christmas Eve and New Year’s Eve noon–4

### Both Stores

Closed Christmas, New Year’s Day, and January 2

## CARDINAL HOLLOW WINERY

Chris Boyd, a long-time Keystone customer, is taking the leap into commercial wine production with his own winery called Cardinal Hollow Winery in North Wales. He recently attended a Keystone wine tasting with samples of his strawberry wine. The wine had a fragrant, perfumy nose of fresh strawberries, great strawberry flavor, and a balanced, yet slightly sweet finish. At his grand opening Chris will be featuring his strawberry wine along with Cabernet Franc, Pear, Chambourcin, Meritage, Blueberry, Blackberry, and Apple wines, as well as mead. His wine will be available at his one retail location, the Hatfield Auto Museum located at 41 E. Lincoln Avenue in Hatfield, PA. Hours of operation are to be weekends noon to 7 P.M. through New Years, plus special openings during the week. For more info go to [www.cardinalhollowwinery.com](http://www.cardinalhollowwinery.com) or call Chris at (215) 661-9580.

## 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. 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 lasts about 2 hours, costs \$30, and will be limited to 12 participants. Directions to Studio M (located 30 seconds from Keystone Homebrew, Montgomeryville) and other information can be found at [www.studiomfoods.com](http://www.studiomfoods.com). Call Keystone, Montgomeryville to secure a place: (215) 855-0100.

### *Intro to Brewing*

*Monday, January 8, 7 P.M.*

*Wednesday, January 17, 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 Next Step in Brewing*

*Wednesday, March 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. This class concentrates 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 a Keystone beer kit, which is extract based with specialty grains, fresh hops, and liquid yeast. We'll 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.

## GROW GOURMET MUSHROOMS

### *Deadline to Order: December 10*

Here's your chance to get the grow-at-home, indoor mushroom kits. Just unwrap, put in the supplied humidity tent, and water as directed.

These tasty treats will be arriving just in time to be the most unique holiday present that you have ever given. For the gourmet who has everything, nothing beats the freshness of homegrown mushrooms. Guaranteed to arrive before Christmas! Choose from:

***Shiitake Mushrooms*** The popular and familiar Shiitake mushrooms can be harvested at 2-week intervals for up to 16 weeks. A 50–80°F environment is ideal. (\$29.00)

***Espresso Oyster Mushrooms*** Recycle old newspapers, coffee, and espresso grounds by innoculating them with Oyster mushrooms. Just mix the sawdust spawn directly into coffee or espresso grounds and keep in a moist, 55–75°F environment. Kit comes complete with 1 gallon of Pearl Oyster Sawdust Spawn and instructions. (\$25.00)

***Enokitake Mushrooms*** A veritable forest of small-capped, long-stemmed Enokitake mushrooms will emerge from this mushroom kit. A 40–60°F environment is recommended. (To activate, place it in your refrigerator.) Freezing does not harm this mushroom. (\$29.00)

***Pearl Oyster Mushrooms*** Bouquets of mushrooms will flourish within two weeks of arrival in a 55–75°F environment. This kit produces a surprisingly abundant crop of tasty mushrooms. Often gardeners can enjoy continued harvests of Oyster Mushrooms outdoors in the following months. (\$25.00)

***Stone Mushrooms*** These look like velvet antlers which unfold into large, funnel-shaped mushrooms. Mild in flavor, superior in texture, a simple sauté of these mushrooms combines well with most foods. Like many of our kits, once it stops producing indoors you can use it to spawn outdoor growing. 60–80°F is ideal. (\$29.00)



# KEYSTONE CALENDAR

- Noon, December 10* **Deadline to Order Winexpert Limited Edition Wine Kits 12 P.M.**  
Last chance to reserve yours!
- Monday, December 11* **Holiday Hours Start**  
Shop until 8 P.M. Monday through Saturday.
- Thursday, December 21* **Keystone Hops Homebrew Club Meeting 8 P.M. (ONE HOUR LATER THAN USUAL)**  
Bring your homebrew to Keystone Homebrew Supply in Montgomeryville. All homebrewers are welcome to this informal gathering of beer enthusiasts. Come early to finish your holiday shopping!
- Sunday, December 24* **Keystone Homebrew Supply Closes Early 4 P.M.**  
Last chance for Christmas shopping!
- Monday, December 25* **Keystone Homebrew Supply Closed for Christmas**  
Merry Christmas!
- Noon, December 30* **Deadline to Order RJ Spagnols Restricted Quantity Wine Kits 12 P.M.**  
Last chance to reserve yours!
- Sunday, December 31* **Keystone Homebrew Supply Closes Early 4 P.M.**  
The last shopping day of the year!
- January 1 and 2* **Keystone Homebrew Supply Closed for New Year's Day and the Day After**  
Happy New Year!
- Monday, January 8* **Intro to Brewing Class in Montgomeryville 7 P.M.**  
See page 6 of this newsletter for details.
- Monday, January 8* **Introduction to the Beer Judge Certification Program 6:30 P.M.**  
Come learn about beer and the BJCP at the Spinnerstown Hotel.
- Wednesday, January 17* **Intro to Brewing Class in Montgomeryville 7 P.M.**  
See page 6 of this newsletter for details.
- Thursday, January 18* **Keystone Hops Homebrew Club Meeting 7 P.M.**  
Bring your homebrew to Keystone Homebrew Supply in Montgomeryville. All homebrewers are welcome to this informal gathering of beer enthusiasts.
- Tuesday, January 30* **Lehigh Valley Brewers Homebrew Club Meeting 7:30 P.M.**  
New date: the last Tuesday of each month! All brewers welcome to bring homebrew to the Steelgaarden Belgian Beer Lounge, located across the hall from Keystone Bethlehem!
- Thursday, February 15* **Keystone Hops Homebrew Club Meeting 7 P.M.**  
Bring your homebrew to Keystone Homebrew Supply in Montgomeryville. All homebrewers are welcome to this informal gathering of beer enthusiasts.
- Saturday, February 17* **War of the Worts XII 10:00 A.M.**  
The area's biggest and best homebrew competition held at Iron Hill, North Wales, PA.
- Tuesday, February 27* **Lehigh Valley Brewers Homebrew Club Meeting 7:30 P.M.**  
New date: the last Tuesday of each month! All brewers welcome to bring homebrew to the Steelgaarden Belgian Beer Lounge, located across the hall from Keystone Bethlehem!

*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 2/15/07

code: KMN06

**SAVE \$5<sup>00</sup> on**

**any \$50 Purchase**

**Keystone Homebrew Supply**

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Not valid with other offers, coupons, frozen grapes, or previous purchases.

Expires 2/15/07

code: KMN06

**SAVE \$10<sup>00</sup> on**

**any \$100 Purchase**

**Keystone Homebrew Supply**

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Not valid with other offers, coupons, frozen grapes, or previous purchases.

Expires 2/15/07

code: KMN06



## KEYSTONE HOPS SCHEDULE

*Third Thursday of the Month, 7 P.M.*

Mark your calendar with these upcoming meetings:

*December 21 January 18 February 15*

Bring some homebrew to share and enjoy with the group. Club meetings are at the Montgomeryville store every third Thursday of the month, and are open to all interested homebrewers.

Check out the club's site: [www.keystonehops.org](http://www.keystonehops.org).

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## LEHIGH VALLEY HOMEBREWERS MEETINGS

Mark your calendar with these upcoming meetings:

*January 30 February 27 March 27*

Next year's scheduled meetings will be the last Tuesday of every month. Open to all homebrewers, held at Bethlehem Brew Works' Steelgarden Belgian Beer Lounge, across the hall from Keystone Homebrew in Bethlehem. More information available from Ray at Keystone Homebrew in Bethlehem.

### INSIDE THIS EDITION

Limited Edition and R.Q. Wine Kits

Grow Gourmet Mushrooms

Cardinal Hollow Winery

Become a Beer Judge

Holiday Gift Ideas



Return Service Requested

Keystone Homebrew Supply, Inc.  
779 Bethlehem Pike  
Montgomeryville, PA 18936

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