

KEYSTONE HOMEBREW NEWS

Holiday 2008

Greetings from Keystone Homebrew

THE LEAVES ARE GONE, THE GRAPES HAVE BEEN PICKED, and the start of winter is less than a month away. We are living through interesting times: witnessing the miracle of the Phillies winning the World Series, and the tragedy of the financial crisis that may bring hard times to endure. Here at Keystone we are ready to serve you through the good times and the bad. Celebrate with our new beer kit, the "Phillies Commemorative" Imperial Red Ale, or drown your sorrows with our "Forget About Retirement" sour ale beer kit.

In each newsletter we like to hit the highlights of what's been going on in the store and future events and products that we don't want you to miss. This fall was so busy that even the bees couldn't keep up with us. On the brewing end of things, Malt Madness celebrated its second year with an amazing showing of 372 entries. After a slight delay, the points were tallied and, with tie-breaking points, the Lehigh Valley Homebrewers took home the Keystone Cup!

Other competitions abounded this fall with two new ones: the Lancaster County Brewers Showdown, and the Stoney Creek Homebrewers Amateur Brewing Championship, along with the long-running HOPS-BOPS and the mead-only contest, Valhalla. Congrats to all the Keystone Homebrew brewers that won.

Despite the rain in Montgomeryville, this year's barrel brew drew a record number of brewers who brewed up 186.5 gallons of strong golden ale which chugged away in the Montgomeryville basement. The barrels were so full that a couple blew their tops. The Lehigh Valley crew once again convened at the the Becker Farm (thanks Chris!) for Teach a Friend to Homebrew Day.

The first truckload of fall grapes and juice arrived mid-September with a splash and winemakers were happily filling their fermenters to the brim with our usual wide assortment of California grapes. The popularity of our premium grape lineup has continued to grow, and in addition to our third season offering Brutocao grapes from Mendocino, California, we had a successful first season with Washington State grapes from the Yakima Valley. All early indications point to these Yakima Valley grapes becoming a popular addition to the fall lineup.

Other fresh products offered this fall that were a hit included the return of fresh olives after a three-year hiatus, the second offering of fresh frozen berries from Berks County, and our biggest-ever cider pressing at Penn Vermont Fruit Farm with almost 900 gallons pressed.



Future events at Keystone Homebrew are numerous and exciting. Free and popular are the monthly meetings of our Homebrew clubs scheduled for the third Thursday (Montgomeryville) and the last Tuesday (Bethlehem) of the month (see back page for the schedule). The War of the Worts homebrew competition, the region's largest competition, is entering its 14th year and is scheduled for Saturday, February 21. The War of the Worts is the first leg of the 2009 Keystone Cup. With the tallies reset and last year's close finish, this year's battle for the Cup will be fierce. Philly Beer Week will be returning and Keystone will be sponsoring the 2nd annual Philly Beer Geek competition. Not just for homebrewers, this competition tests a persons beer knowledge including: history, production, brands, local beer scene, and beer creativity to name a few; the winner will receive over \$1,000 in beer, gift certificates, and beer merchandise. For winemakers, look for the spring Brehm premium grape sale and the return of the southern hemisphere grape season.

Times may be tough, but we hope Keystone will be a shining light as you hunker down with a great glass(es) of your favorite homemade beverage to wait out these turbulent times. Keep in mind that many of our store events are free or very cost effective. Besides, what's more fun than a hobby that rewards you with a finished product that you can consume? With that in mind, might we suggest that a beer or wine starter kit for your friends and family is a reasonably priced gift that is sure to bring a pleasurable future, no matter what is going on in the world. We'll even help out by throwing in a free case of bottles for every new equipment kit sold (see coupons page 6). May your fermentations be favorable and your glass remain full.

Ferment on!

SAVE \$5 on any \$50 purchase

Keystone Homebrew Supply

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

Not valid with other offers, coupons, discounts, frozen grapes, or previous purchases.
Coupon must be presented at time of purchase.

Expires 1/15/09

code: KMW08

SAVE \$10 on any \$100 purchase

Keystone Homebrew Supply

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

Not valid with other offers, coupons, discounts, frozen grapes, or previous purchases.
Coupon must be presented at time of purchase.

Expires 1/15/09

code: KMW08

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

KEYSTONE'S HOLIDAY GIFT IDEAS

Tailored to Your Personal Financial Situation

Lost It All, Sent Broker a Ticking Package Less than \$12

Professional bottle labels: customizable, for beer and wine, stick well and are easily removed

Auto-siphon: transfer beer or wine with ease

Glassware: all styles for beer, wine, and cocktails

Barware: bottle openers, cap catchers, pourers

Talking bottle openers: Phillies, Simpsons, Penn State, Armed Forces, and more

Magazines: *Zymurgy*, *Winemaker*, and

Brew Your Own; many back issues half price!

Wine gear: Corkscrews, totes, bottle stoppers, decanting funnels

Carboy dryers: simple, safe, and convenient



Transferred 401K into Piggy Bank \$12 to \$25

Stemware racks: safely store/display wine glasses

T-shirts: wine, beer, Phillies, Keystone, and more.

Wine storage: wine racks, labeling systems

Wine protection systems: keep wine fresh by removing oxygen

Cork Pops: CO₂-powered wine bottle opener makes every bottle pop like champagne

Books: brewing, winemaking, beer and wine appreciation, mead, soda, cheese-making, and more

Bottle drying rack: saves time and space

Guinness gear: T-shirts, hats, glasses, etc.

Nest Egg Just Slightly Scrambled \$25 to \$40

Swing-top bottles: like Grolsch, only better!

Swing-top beer growlers: carry kegged beer with you

Beer bottling gear: bench bottle capper

Tap markers: find your favorite beer's tap handle

Games: Brew-opoly, Wine-opoly, and BrewMaster, the craft beer game

Grow-at-home mushroom kit: unique gift idea—Available now!

Recession? What Recession? \$40 to \$100

Huge selection of wine kits: easy to make, great wine for \$2–\$3 per bottle!

Beer or wine equipment kit: basic equipment to get started

Beer ingredient kits: great recipes complete with hops, yeast, & grain

Outdoor propane burner: boil large volumes fast and keep the mess outside

Superior bottle corker: high quality and easy to use

Wort chiller: chill quickly and improve your beer

Refrigerator thermostat: precise temperature control for fermenting beer & wine in summer (and lagering year-round)

Refractometer and pH meter: cool gadgets for the precision brewer or winemaker

Wine racks: 24- or 42-bottle

Beer steins: functional and collectible

The Beer Gun: bottle your kegged beer

Government Bailout Recipient Over \$100

Estate Series and En Primeur: the best wine kits

Breathalyzers: help your loved ones drink safely

Grain mill: a variety of highest-quality mills for all-grain brewing

Advanced wine equipment: presses, pumps, variable-capacity fermenters, electric bottle fillers and filters

Neon signs: what's a home bar without one?

Refrigerator conversion kit: beer on tap, both homebrew and commercial kegs

Polarware and Blichmann brew pots: 10-, 15-gallon, or more, highest quality with sight glass and built-in thermometer

Table mounted wine opener: efficiency with distinction

Still Spirits equipment: essential oil extractor and water distillation unit (wink, wink)

Wort pump: temperature tolerant for all-grain systems



GIFT CERTIFICATES

Unsure what to give? 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.

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

(215) 855-0100

Bethlehem:

599 Main Street, Main Street Commons Building, Bethlehem, PA 18018 (610) 997-0911

sales@keystonehomebrew.com

www.keystonehomebrew.com

KEYSTONE'S HOLIDAY GIFT IDEAS

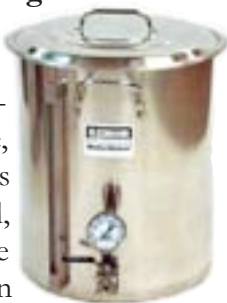
BREATHALYZERS



Give the gift that shows you care. Featured in our June 2007 newsletter, our breathalyzers help you make the right choice about when it's safe to drive home. The pocket-sized Alcomate Phoenix comes as a basic unit: \$123.50, or full kit with car charger: \$150.00.

BLICHMANN BOILMAKER POTS

These brew pots are a favorite among our staff. Available in 10-, 15-, 20-, 30-, and 55-gal sizes, these top-quality kettles will last a lifetime. Shown here is the 20-gal version with stainless steel ball valve, dip tube, adjustable thermometer, glass level gauge with stainless steel guard, welded handles and lid. Also available with an optional false bottom with an industry-leading design.



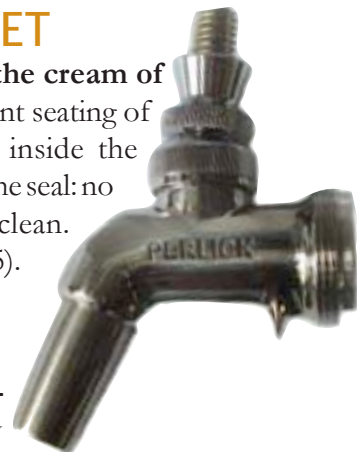
BELGIAN BEER GLASSES

Belgian-style beers taste best in Belgian beer glasses, and Keystone Homebrew has received a big shipment of Belgian beer glasses including Hoegaarden, Gulden Draak, Mardesous, Ommegang, Stella Artois, and Belle-Vue, just to name a few. We have three different styles of Chimay glasses alone!



PERLICK FAUCET

This stainless steel faucet is the cream of the faucet crop. The special front seating of the shutoff valve means beer inside the faucet won't dry out and gum up the seal: no more stuck handles! Easy to clean. Made in the United States (\$51.95).



KEGGING SYSTEMS

This is our #1 recommendation for holiday gifts. Not only does it eliminate the clutter of hundreds (thousands?) of bottles, it will save you a ton of time, time better spent enjoying your homemade creations! Both versions come complete with gas tank, regulator, tubing, fittings, dispensing faucet, and reconditioned 5-gallon keg. **CO₂ version** for your bubbly creations (beer, cider, sparkling wines, mead, and soda) \$199.95
N₂ version for still (wine) beverages \$255
Additional kegs only \$35

We have plenty of add-ons to customize a system to fit your special situation.

MADAGASCAR BOURBON VANILLA BEANS

Not just for your beer! We recommend them for all your cooking needs. These are the world's greatest vanilla beans, hands down! Don't take our word for it, though—come check out the amazing aromatics for yourself. We sell them at the ridiculously low price of \$1.95 per bean. They are perfect for seasonal beers and holiday desserts, and they make great gifts in the form of homemade extract!

BELGIAN CANDI SUGAR

If you want to brew like a monk, use what monks use. We have a great variety of Belgian candi syrups and sugars that can add unique flavors to your Belgian beers, specialty beers, and holiday treats as well. Products range from highly fermentable, crystal clear candi syrup to the incredibly rich, dark syrup that lends flavors of caramel, vanilla, and dark fruits (ask us for a sample!). We have rock candi sugars and soft crystallized sugars as well. Get the technical details at www.darkcandi.com.

SUPERIOR WINE KITS . . . FOR A LIMITED TIME

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

online. Each variety has a different release date, with two varieties arriving in January. 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.

We promote both Winexpert and RJ Spagnols by offering discounts when you order two or more kits—save up to \$100. See the bottom of this page for details.



WINEXPERT LIMITED EDITION WINE KITS

Deadline to Order: Dec. 10

WINEXPERT'S LIMITED EDITION

kits come complete with grape juice concentrate, additives, and complete instructions to make about 30 bottles of wine. Each variety comes with self-adhesive bottle labels.

Arriving in January

New Zealand Merlot

From New Zealand's most easterly region comes this dry, medium-bodied red wine. It has a soft, supple fruity palate of boysenberries, plums, red currants, and ripe black cherries. Its wonderful spicy aroma is accentuated with light warm oak and a rich, round mouthfeel, leading to a long, elegant finish. Merlot's moderate tannins and bright fruit make it tempting to drink immediately, but complexity builds over 2 to 4 years of aging.

\$132⁹⁵



Arriving in January

New Zealand Gewürztraminer

From Marlborough, New Zealand's largest and best-known winegrowing area, comes this classic German off-dry white wine. With grapes from the renowned Allan Scott Wines and Estates, it has the unmistakable fragrance of lychee, tropical fruit, and rose petals. Its flavors are ample, lusciously fruity, and spicy rather than complex. The intense fruit character and hint of sweetness will be apparent immediately in this rich wine, but the deeper floral characteristics will become more apparent after six months to a year of aging.

\$127⁹⁵



Arriving in February

South African Cabernet Sauvignon

North of Cape Town, lies the Swartland region where vines are dry-farmed allowing grapes to mature slowly and fully express the regional terroir. The wine's bold tannins balance a complex red wine full of dark cherry and cedar flavors, as well as blackcurrant and blackberry aromas. A year or more of aging will allow the peppery character of the grapes to emerge, and this wine will continue to improve for three years, or longer.

\$132⁹⁵



Arriving in March

Alsatian Riesling

Nestled between Switzerland, France, and Germany, the Alsace region is known for some of the world's most impressive white wines. Medium bodied, crisp, and steely, this delicious white wine has aromas of juicy apple, white fruits, and the perfume of May blossoms. Wonderfully drinkable, it shows an amazing depth of flavor with minerals, acidity, and structure. While crisply fresh and bright when young, it will develop more of its floral/mineral aromas after six months, and after a year will begin to show honey and citrus notes.

\$127⁹⁵



Arriving in April

Italian Dolcetto

From the chalky soils of the Piedmont comes Italy's most delightful red grape, Dolcetto. Its dense, inky purple hue belies its easy-drinking character and smooth tannins. The unique tannin profile of the Dolcetto grape produces a wine that is lush, rather than powerful. Its lushness is revealed with flavors of black cherry, licorice, prunes, and a characteristic hint of bitter almond, a perception enhanced by the completely dry finish. This medium-bodied red wine is often served lightly chilled at 55–65°F. Served cool it tastes crisper and more fruity.

\$132⁹⁵



Order 2 Kits: Save \$3 on Each Kit

Order 3: Save \$5 on Each Kit!

Your Order Can Combine Winexpert and RJ Spagnols Kits for Big Savings

QUANTITIES) wine kits come complete with grape juice concentrate, additives, and complete instructions to make about 30 bottles of wine. Each kit comes with 30 full-color labels.

Purchase any 5 of the RJ Spagnols RQ release and receive a FREE copy of *Exploring Wine: The Culinary Institute of America's Complete Guide to Wines of the World*.



Arriving in January

Steep Slope German Muller Thurgau

Order by Dec. 10

\$117.95

This distinctive white wine from the Rhine River region of Germany has a straw yellow color with greenish highlights and an intense, aromatic, fruity perfume. Medium in body, slightly sweet, it is balanced by mild acidity giving it a long-lasting finish. It is at its best in the first flush of youth.



Arriving in January

Spanish Tempranillo/Cabernet Sauvignon

Order by Dec. 10

\$121.95

This juicy red wine from the Catalonia region of Spain is drenched in flavors of ripe fruit, blackberries, cherries, and plum with subtle hints of oak and truffles. Its rich tannins and substantial structure evolve into velvety touches of smoke and spices acquired from the terrior of the continental lowlands and the combination of American and Hungarian oaks.



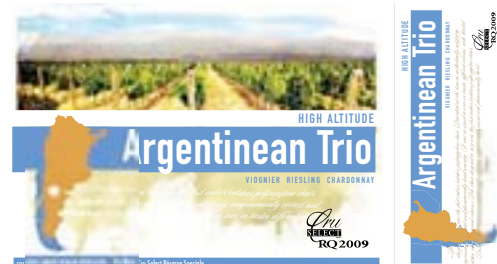
Arriving in February

Argentinean Trio: Viognier/Riesling/Chardonnay

Order by Dec. 30

\$117.95

This delightful white wine blend highlights the apricot and floral notes of Viognier, the minerality of Riesling, with the tropical aromas of Chardonnay. Fresh and balanced fruitiness complimented by hints of vanilla, this brilliant golden yellow wine has a lingering finish and complexity common in wine from the high-altitudes of Meddoza, Argentina.



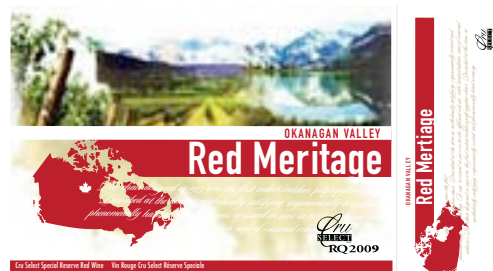
Arriving in March

Meritage: Cab. Sauvignon/Merlot/Cab. Franc

Order by Jan. 30

\$136.95

From the Okanagan Valley, Canada, comes a wonderfully rich red blend of Cabernet Sauvignon, Merlot, and Cabernet Franc. It opens with aromas of vanilla, chocolate, and leather. Flavors of plum, blackcurrant, and a touch of cloves are accented by Hungarian oak shavings. The long, ripe tannins are enhanced by fermenting over Cabernet/Merlot GenuWine Winery Dried Grape Skins which add complexity. An elegantly balanced wine ready to drink soon, but with enough firmness for cellaring.



Arriving in April

Alpine Foothills Italian Barbaresco

Order by Feb. 27

\$136.95

A classic dark red from the Piedmont region of Italy with aromatic notes of violets, roses, and small red fruits. On the palate, it has rich, chewy, long-lasting flavors with spicy, ripe tannins, and a wonderful balance. This masterful wine is fermented over Sangiovese GenuWine Winery Dried Grape Skins and aged with light-toasted American oak spirals to complete the wine's traditional complexity.



Order 4: Save \$8 on Each

Order 5 or More: Save \$10 on Each!

Order by Phone, at Our Stores, or Online: www.keystonehomebrew.com

BECOME A BEER JUDGE

Beer Judge Certification Program

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. The study sessions will be led by Larry Horwitz, Brewer, Iron Hill Brewery; and Jason Harris, owner, Keystone Homebrew Supply. Most of the classes will be held at the Spinnerstown Hotel in Spinnerstown, PA. This year, the exam will follow the War of the Worts so that class participants can actually get some experience judging alongside seasoned judges before taking the exam. We encourage everyone who is curious to attend the first meeting (cost: \$5) which will be an introduction and explanation of the whole program and a chance to judge some beers. After this introductory session, a \$145 class fee (includes the exam fee, materials, and beer) will be required to continue in the program. Please e-mail Jason, bjcp@keystonehomebrew.com, to join the class. Classes are Mondays from 6:30–9:30 P.M., except where noted):

1st class: Tues., Jan. 6, 6:30 P.M.

2nd class: Mon., Jan. 12

3rd class: Mon., Jan. 19

4th class: Mon., Jan. 26

5th class: Sun., Feb. 1, 11 A.M. at Iron Hill for flavor training

6th class: Mon., Feb. 2

7th class: Mon., Feb. 9

8th class: Mon., Feb. 16

War of the Worts: Sat., Feb. 21, 10 A.M.

Test: Mon., Feb. 23, 7:00–10:00 P.M.

The classes and test will be held at the Spinnerstown Hotel. Flavor-training class and the War of the Worts will be held at Iron Hill Brewery in North Wales. Directions, see spinnerstownhotel.com and ironhillbrewery.com.

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. Class survivors can try out their new skills, start accumulating BJCP points, and practice for the exam at the War of the Worts on Saturday, February 21.

The final exam is Monday, February 23, 7-10 P.M. 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. For more information about the BJCP, go to www.bjcp.org, or talk to one of the proud BJCP judges who work at Keystone Homebrew Supply.

THE KEYSTONE CUP

2008 Results

We couldn't have asked for a more exciting finish to the first Keystone Cup. The top two clubs were within 6 points going into the Malt Madness, the second and final leg of the competition. The Lehigh Valley Homebrewers were in the lead, and with the "home bar" advantage it looked like they had it wrapped up. Keystone Hops demonstrated an impressive away game, though, scoring 71 points at Malt Madness versus 65 points for the Lehigh Valley Homebrewers. Both clubs finished with a combined score of 142 points leading to the tiebreaking calculation of BOS points in which the Lehigh Valley Homebrewers had 6 and the Keystone Hops had an incredibly close 5 points. Other clubs had some strong showings, as well, and can be proud of their rankings below. In the end though, the Lehigh Valley Homebrewers stood alone atop the standings, and their club name is the first to adorn the coveted Keystone Cup. Congratulations!

Club	Final Point Total	Club	Final Point Total
Keystone Hops	142	Beezwax not yours incorporated	5
Lehigh Valley Homebrewers	142	Pa-Alers	5
Aleiens	23	S.A.A.Z.	5
H.O.P.S.	19	Lancaster County Brewers	3
W.H.A.L.E.S.	17	General Lafayette	3
Stoney Creek	16	the brewing network	3
B.U.Z.Z.	12	Hi Gravity	1
NYC Homebrew Club	8	Hop River Brewers	1
Pa Liquid Concoctions Brewers (P.L.C.B.)	6		

The 2009 competition for the Keystone Cup begins this February at the War of the Worts. Make sure to list your affiliated club on your entry form so your homebrew club gets credit. The competition is sure to be fierce as the Keystone Hops seek redemption, the Lehigh Valley Homebrewers attempt to defend their title, and other local clubs try to exert their influence!

Coupons must be presented at time of purchase

FREE CASE OF BOTTLES

with purchase of beer or wine starter equipment kit

Not valid with other offers, coupons, discounts, or previous purchases.
Up to a \$13.50 value.

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

Expires 1/15/09 code: KMW08

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 1/15/09 code: KMW08

SAVE 15% off

Any Bar Mirror or Neon Beer Sign

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

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

Expires 1/15/09 code: KMW08

BREWING CLASSES

Intro to Brewing

Wednesday, January 7, 7 P.M.

Wednesday, January 21, 7 P.M.

Keystone Homebrew is offering two opportunities to learn about brewing, specifically tailored for first-time homebrewers. A couple of the store's best and brightest homebrewers 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 lasts about 2 hours, costs \$40, and will be limited to 12 participants.

The classes will be held at Studio M Foods, which features an in-house cooking classroom, catering services, and fresh and frozen foods to go. Directions to Studio M (located 30 seconds from Keystone Homebrew, Montgomeryville) and other information can be found at www.studiomfoods.com. Call Keystone, Montgomeryville to secure a place in one of the two classes: (215) 855-0100.

THE NEW GUY

And the Newest Guy

We want to welcome two new members to the Keystone staff in Montgomeryville: Cody McDonald and Gary Hill (no relation to former employees Jeff MacDonald and Steve Hill). Cody McDonald, an experienced recreational pilot, got his Keystone career off the ground in early November. He has been an avid brewer since 2003, and his interest in winemaking is now taking off. He has been with us a few short weeks, and has already proven to be a valuable member of the team. Gary Hill has also signed on, and will be joining us by the time you receive this newsletter. He is a former commercial brewer (for River City in Kansas), a former beer buyer/salesman, and a former bartender (oddly enough, at a place called Cody's Irish Pub). So we think he might know a few things about beer. The next time you stop by, make sure you say "Hi" to the new guys!

HOLIDAY HOURS

STARTING SUNDAY, DECEMBER 7

Montgomeryville Store

Monday–Thursday, and Saturday 10–8

Friday 10–9 Sunday 11–5

Christmas Eve and New Year's Eve 10–4

Closed January 5 for Inventory

Bethlehem Store

Monday–Wednesday 11–8

Thursday–Saturday 10–8 Sunday 12–5

Christmas Eve and New Year's Eve 11–4

Closed January 4 for Inventory

Both Stores Closed Christmas & New Year's Day

GROW GOURMET MUSHROOMS

Shiitake in Stores Now

Here's your chance to get grow-at-home, indoor mushroom kits. Just unwrap, put in the supplied humidity tent, and water as directed. New this year, we have **Shiitake** kits ready to go at each of our stores, while supplies last, just \$30.

In addition, we're offering the following kits for \$28 which will arrive (barring no massive snow storm) by Christmas.

Espresso Oyster Pearl Oyster Blue Oyster (new!)

The following kits (\$29) have a limited production and may not be available before Christmas, but, at the latest, should arrive in January:

Enokitake Stone

Complete descriptions of each variety is available on our Web site. The deadline to order is December 9.

PHILLY BEER GEEK

Philly's Funnest Competition

If beer is the one consistent theme in your life, then becoming the Philly Beer Geek will be the ultimate achievement you can be proud of. If you: memorized the beers in secondary at your local brewery, sold your World Series tickets to fund your GABF savings account, know the IBU and OG/FG of all your favorite beers, would rather have dinner with Vinny of RR fame than your spouse, then you need to be a part of the 2009 Philly Beer Geek Competition.

The first step is to win a preliminary-round competition at your local beer-centric establishment. Second step, beat the pants off the other supposed beer geeks at the semi-final round. Finally, dazzle the celebrity judges at the fun-filled and challenging finals, set for Thursday, March 12, in the heart of Philly Beer Week. Did we mention the grand prize worth \$1,000? All the fun details will be available at www.phillybeergeek.com.

THE WAR OF THE WORTS

Homebrew Competition

The 14th annual WOW will be held Saturday, February 21 at Iron Hill Brewery, North Wales, PA. Last year's competition had 544 entries in 30 categories, making it the biggest and baddest homebrew competition in the area.

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

War of the Worts is a qualifying competition for the Keystone Cup. 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. 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 Become a Beer Judge, on page 6. 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. Questions? Contact: waroftheworts@keystonehomebrew.com.



LEHIGH VALLEY HOMEBREWERS MEETING SCHEDULE

Last Tuesday of the Month

For club membership information, or for details on the club's events, check out (www.lehighvalleyhomebrewers.org).

The meetings below are open to all interested brewers and are held at 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.**

Jan. 27

Feb. 24

March 31



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. Mark your calendar with these upcoming meetings:

Dec. 18 (8 P.M.)

Jan. 15

Feb. 19

Inside This Issue

Restricted Quantity Wine Kits

Limited Edition Wine Kits

Great Gift Ideas

Lots of Coupons

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Montgomeryville, PA 18936

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