

KEYSTONE HOMEBREW NEWS

Holiday 2009

Greetings from Keystone Homebrew

THE GRAPES ARE GONE, THE BOURBON BARRELS ARE EMPTY, AND SANITY IS SLOWLY RETURNING to Keystone Homebrew Supply. It won't last long, though, with the holidays fast approaching. We do have one final cider pressing to look forward to before we officially welcome in the winter season, but most of our favorite fall events are now just happy memories. We enjoyed a very favorable grape harvest, which included another exceptional crop from Washington state and some fantastic new grapes from Lake County, CA. We supported the barrage of fall homebrew competitions, including the third annual Malt Madness, which took in a record 450 entries. (Congratulations to all you winners!) Congratulations also to the winners of the Keystone Cup—the Lehigh Valley Homebrewers—and to David Barber who clinched the first-ever Eastern Pennsylvania Homebrewer of the year. We set a new record in Montgomeryville with 38 participants in our Bourbon Barrel Brew of a Russian Imperial Stout. In Bethlehem, we actually had two Big Brews: one at Chris Becker's farm, and one on "Teach a Friend to Homebrew" Day at the Allentown Brew Works Craft Beer Fest. We brought in fresh olives and a wide variety of fresh apple and pear ciders, and we hosted several wine tastings and an old-fashioned grape stomp—all the things that make fall such a fun time of year.

Now we get to look forward to helping you find the perfect gifts for friends and family, or better yet—helping them find the perfect gifts for you! We included a section in this newsletter to help them get started and a bevy of coupons to help stretch their dollars. We're also excited about the new list of Winexpert Limited Edition and RJ Spagnols Restricted Quantity wine kits, and we have already started taking orders. If you want to reserve any, you need to hurry! Check out the two-page spread in this newsletter. For all of you brewers, it's time to start brewing for the 2010 War of the Worts. Be sure to have your best beers ready for the biggest homebrew competition in the region (not coincidentally, with the best prizes).

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, cider, or previous purchases. Coupon must be presented at time of purchase; not valid for deposits or gift certificates.

Expires 1/15/10

code: KMW09

SAVE \$10 on any \$100 purchase

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

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Expires 1/15/10

code: KMW09



CURBSIDE PICK-UP IN BETHLEHEM

If you are in a hurry or just do not want to deal with the holiday parking, we will bring your purchases to your car. Just place your order by phone during business hours (610-997-0911) or by e-mail (infobeth@keystonehomebrew.com), and let us know approximately what time you plan to pick up. Please allow at least 1 hour (or more for large orders) for us to prepare your order. Then just call us when you arrive, wait for us behind the Main Street Commons, and be prepared to press the little button that makes your window go down. Payment can be made by credit card over the phone, or by check or cash when you pick up. Let us know what denominations you have and we will bring your change and receipt.

NEW KEYSTONE FAMILY MEMBER

Jason and Deb Harris are pleased to announce the arrival of their daughter **Adalyn Julia Harris** to all the members of the Keystone family. She was born on October 26, 6 lb. 11 oz. Mom and baby are doing great. Jason, on the other hand, looks a little tired and feels outnumbered.



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 SUGGESTIONS

Less than \$12

Wine Blending Glasses: provide measurements in milliliters, teaspoons, tablespoons, and liquid ounces to make bench trials super easy

Barware: bottle openers, cap catchers, pourers

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

Belgian Candi Sugar: wide selection of Belgian candi and other brewing sugars and syrups, from light and crystal clear to incredibly dark and rich

Magazines: *Zymurgy*, *Winemaker*, and *Brew Your Own*; many back issues half price!

Neoprene Wine Totes: the easiest and most economical way to transport your wine in style



\$12 to \$25

Keystone clothing: wide selection of shirts and hats sporting the trendy Keystone Homebrew logo

Stemware racks: safely store/display wine glasses

Wine storage: wine racks, labeling systems

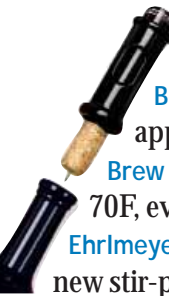
Wine protection systems: keep wine fresh by removing oxygen

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

Books: brewing, winemaking, beer and wine appreciation, mead, soda, cheesemaking, and more

Brew Belts: maintain a steady brewing temperature over 70F, even in the cold winter months

Ehrmeyer Flasks: great for yeast starters (see page 3 for our new stir-plate, too)



\$25 to \$50

Swing-top bottles and growlers: attractive vessels for your brew: in amber, clear, or blue

American Homebrewers Association Membership: includes a subscription to *Zymurgy* magazine, discounts at pubs around the country (including Iron Hill Breweries), and much more

Beer bottling gear: bench bottle capper

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

Grow-at-home mushroom kit: for fungus fans of all ages. See page 7 for details

Superior wine openers: Oenopull makes opening wine bottles fast and easy



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

Tap markers: find your favorite beer's tap handle

\$50 to \$110

Beer or wine equipment kits: basic equipment to get started

Huge selection of wine kits: it's easy to make great wine for around \$3 per bottle!

Outdoor propane burners: boil large volumes fast (and keep the mess outside!)

Superior bottle corks: high quality and easy to use

Wort chillers: chill quickly and improve your beer

Refrigerator thermostats: precise temperature control (down to 20F) year-round for fermenting beer & wine

Refractometers, scales, and pH meters: cool gadgets for the precision brewer or winemaker

Wine racks: 24- or 42-bottle racks

Beer steins: functional and collectable



Over \$110

Estate Series and En Primeur: the best wine kits

Grain mills: many highest-quality mills for all-grain brewing

Advanced wine equipment: presses, conical and variable-capacity fermenters, pumps, and filters

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

Kegeators or refrigerator conversion kits: beer on tap, both homebrew and commercial kegs

Blichmann TopTier stands: The ultimate system for the all-grain brewer. See page 3 for details.

Blichmann brew pots: 10 gallons and up, highest quality with sight glass and built-in thermometer

Still Spirits equipment: essential oil extractors and "water" distillation units

Wort pumps: temperature tolerant for all-grain systems

Home kegging systems: CO₂ setup for carbonated beverages (beer, soda, etc.) or nitrogen system for wine and other still beverages. Eliminate the hassle and clutter of bottles!

GIFT CERTIFICATES

Unsure what to give? Give 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

NEW PRODUCTS



BLICHMANN TOPTIER BREW STAND

The premier brew stand offers unprecedented versatility. Unlike the competition, this stand was specially engineered to be reconfigured any time as you change your brewing equipment or techniques. You also have the flexibility to buy it with or without pots (it will fit any kettle up to 21" in diameter and up to 30 gallons), and you can mix and match burners and shelves to suit your needs. It even has wheels, and can be broken down for storage! The

TopTier will stand up to any comparison with other brew stands, at a highly competitive price.

TopTier Stand: \$499 Burner: \$140 Shelf: \$60

KEYSTONE HATS

Protect your head in style. A great way to show your Keystone Homebrew pride, these hats are high quality, adjustable, and feature an embroidered Keystone Homebrew logo. Not guaranteed to make you a better brewer, but we do have anecdotal evidence. Available in tan or navy blue. \$14.95



STIR-PLATE

State-of-the-art equipment to help you achieve faster and healthier fermentations. Great brewers will tell you that one of the most critical factors in producing great beer is pitching lots of clean, healthy yeast. This stir-plate will keep your yeast in suspension longer and provide it with extra oxygen to improve the quality of your starters. \$135

NEW WINE THIEVES

Now available in glass and stainless steel. These thieves won't scratch and are easy to sanitize. The glass thief (\$13.95) has the advantage of being clear, while the stainless one (\$9.95) can take a beating and keep on thieving.

OAK FLAVORING TUBES

The best way to infuse oak into your wine. These stainless steel tubes fit conveniently into the neck of a carboy or demijohn and make it easy to remove cubes or chips afterward. \$29.95 to \$49.95

TURBO AIR STILL

Looks like a coffee maker, and just as easy to operate. Leave this on your kitchen counter for convenient . . . ahem . . . water distillation. Or essential oil extraction, if you're into that sort of thing. The process takes just two hours, and produces enough . . . water . . . to fill a 1-liter bottle. \$265



NEW BREWING INGREDIENTS

Perfect for holiday beers! Bring a new dimension to your seasonal brews with chocolate flavoring (\$7), watermelon flavoring (\$4), lemon peel (\$1.49), or ginger root (\$1.59).

FINISHING HYDROMETER

Laboratory grade hydrometer offers pinpoint accuracy. This is the best way to fine-tune your finishing operations before bottling your beer or wine. The narrow scale is ideal for determining whether your fermentation is truly complete, and for targeting a desired level of sweetness with precision and consistency. \$12.50

SEEING BLUE

Blue bottles that is! We're offering super deals on two new bottles for you just in time for the holidays. Both will be available for a limited time only. We have clear 750ml hocks (wine bottles) with streaks of blue and a beautiful light blue tinge for a mere \$10.95. For all you Penn State fans we have screen printed dark blue beer bottles that say "Nittany Ale" and display the classic Nittany Lion paw print. 24 per case. \$8.95

ABSINTHE PARAPHERNALIA

(Sounds like a scientific moth name, doesn't it?)

Take your absinthe enjoyment to the next level. Many of our customers joined us for a tasting of Philadelphia Distilling's Vieux Carre Absinthe and have experimented with our Green Devil Absinthe kits. Now Keystone will stock all the items needed to partake in the ritual of absinthe. We will have fountains, spoons, glasses & books. Here is a sample of some unique gift ideas:

- Long Absinthe Spoon \$16.99
- Pontarlier Absinthe Glass \$16.99
- Glass Absinthe Fountain, 2 spouts \$52.00

SUPERIOR WINE KITS . . . FOR A LIMITED TIME

Winexpert and **RJ Spagnols** both release very special wine kits in January through April. Available only in the month of their release, these amazing wine kits deliver impressive results with simple, easy-to-follow directions. In hardly any time you'll have 6 gallons of wine happily fermenting. 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 your kits by stopping by either Keystone Homebrew store, calling us, or ordering online

(www.keystonehomebrew.com). Don't wait: some of the deadlines have past (but we did order extras). Each variety has a different release date, with two varieties arriving in January. If you miss the deadline, you can still order while supplies last, but no discounts apply.

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

Winexpert is celebrating 20 years of Limited Edition kits by offering the five most-popular kits from past years. Each kit comes complete with grape juice concentrate, additives, and complete instructions to make about 30 bottles of wine. Each variety comes with its own self-adhesive bottle labels.

We have already placed our order for these kits, which means that quantities are especially limited. Additionally, our volume discounts for Winexpert kits last only until December 24, so order now!

Arriving in January

South African Shiraz

This wine has a dense, chewy blackberry, earthiness, and robust character. This medium/full-bodied wine almost begs for early drinking, with spice and rich fruit, but the bold tannins and rich jamminess (typical of Shiraz) will allow it to improve if aged for an additional 2 years. (Originally offered in January 2006.)

\$137⁹⁵



Arriving in January

California Lake County Trio Blanca (Dry)

A unique blend of three grapes make an outstanding white wine that showcases bright fruit flavors, excellent structure, and a long finish. Pinot Blanc contributes the delicate floral character and full body while Chenin Blanc gives a wonderful melony-honeyed aroma with hints of apple. Sauvignon Blanc contributes zesty acidity and aromas of gooseberry and herbs. After six months aging, the Sauvignon Blanc will dominate with zest and crispness. After a year, the Chenin Blanc's honey and melon will come out, and at 18 months to two years the Pinot Blanc will show a perfumed floweriness and lingering structure. (Originally offered in January 2005.)

\$132⁹⁵



Arriving in February

Australian Petit Verdot

Best described as a "super Cabernet," Petet Verdot makes dark, rich wines with wonderfully concentrated flavors of spice, blackberry, and blackcurrant. With smooth, gripping tannins and an elegant structure leading to a magnificent boldly oaked finish, this is a wine for long-term aging and special occasions. (Originally offered in April 2004.)

\$137⁹⁵



Arriving in March

Pacific Quartet (Off-Dry)

This wine showcases bright fruit, excellent structure, and a long finish. Vidal from British Columbia gives spiciness and stone fruit. Chenin Blanc from California gives a wonderful melony-honeyed aroma with hints of apple. Gewürztraminer from Washington contributes lychee, rose petal, and floral notes, and Muscat from Australia's Murray-Darling Valley gives wonderful grapey notes with dried fruit and hints of orange peel, honey and citrus notes. (Originally offered in March 2007.)

\$132⁹⁵



Arriving in April

Italian Brunello

Brunello is a large-berried variety of the Sangiovese grape, most famous in Brunello di Montalcino. Sangiovese is fruity with strong natural acidity and a robust finish that can extend surprisingly long. The aroma is subtle with cherry, strawberry, blueberry, and violet notes. Medium-bodied but boldly tannic, this gripping wine will begin to open up after six months, but the richer flavors will take at least 18 months to show, with cherry and spice dominating the long, fruity finish. (Originally offered in April 2007.)

\$137⁹⁵



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.

Arriving in January

While Supplies Last: Order ASAP

Ehrenfelser from Pfalz, Germany

\$119.95

This refreshing white is a cross between Riesling and Silvaner, and the wine is aromatic and very fruity, with peach and tropical notes abounding, with just a hint of rose petal. The flavor is fresh and inviting with mineral notes, hints of orange rind, and a lingering off-dry finish.



Arriving in January

While Supplies Last: Order ASAP

Malbec/Syrah from Mendoza, Argentina

\$123.95

A new world spin on an old world wine! This blend of two classic French red varieties creates a full-bodied wine with plenty of appeal. It's fruit forward and approachable, with balanced toasted vanilla flavors from Hungarian oak cubes. The wine hints of cherries and black currant up front, with darker, richer notes of coffee, tobacco, and licorice behind. It's a round, smooth, easy-drinking wine.

Arriving in February

Order by Dec. 29

Torrontés from Calchaquies Valley, Argentina

\$119.95

The signature white grape of Argentina, related to Muscat, is one of the "aromatic varieties" distinctive to Argentina, and grown nowhere else in the world. While the wine's bouquet is rich with tropical fruits, honey, and sweet floral notes, the flavor is unexpectedly crisp and refreshing with a vibrant acidity, citrus notes, and a hint of spice with an enduring finish.



Arriving in March

Order by Jan. 30

Trio do Vinho Tinto from Alentejo, Portugal

\$138.95

Aside from a great-sounding name, this trio of dark red wines is an intensely flavorful blend of Aragonés (Tempranillo), Cabernet Sauvignon, and Trincadeira. The bouquet is rich with red berries, anise, and black pepper. The palate is layered with complexity: Initial fruitiness followed by notes of mushroom and earth. Rich tannins from the American heavy toast oak and Cabernet GenuWine grape skins help give this wine a long finish.

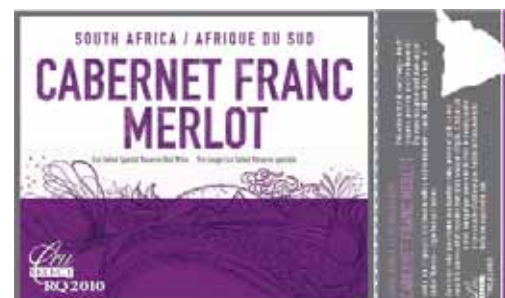
Arriving in April

Order by Feb. 27

Cabernet Franc/Merlot, from Stellenbosch, South Africa

\$138.95

This wine is rich in every way—deeply colored, aromatic, and very flavorful. The nose has green and black pepper and a hint of spice. It is full bodied with fruit flavors reminiscent of cassis, followed by darker flavors of cigar box and leather. There are hearty, chewy tannins from the GenuWine Winery Cabernet/Merlot grape skins.



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. 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.

Classes will be held at the Iron Hill Brewery in North Wales, PA. 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.

This year because of an exam limitation (only 20 spots per exam date), preference for exam spots will be given to study session attendees. Study session and exam spots will be secured on a first-come, first-served basis. Classes will be held from 6:30–9:30 P.M. on all the Mondays in January and February with one additional day (probably Sunday, February 7) for flavor training. The exam is scheduled for Monday, February 22 from 7–10 P.M.

If all the slots for the February Exam are filled by study session students, a second exam has been scheduled for Wednesday, April 7, from 7–10 P.M. in North Wales. Priority for this test will also be given to study session students.

You don't have to take the exam to take the study sessions. A waiting list will be kept for test spots for non-study session students or students who decide to take the test later.

Class cost: \$150 for all 8 sessions

Exam cost: \$50 per person

To sign-up for the study sessions and exam, please send an e-mail to BJCP@keystonehomebrew.com. If you are only interested in one or the other please let us know in your e-mail. The date stamp on your e-mail will determine your placement on the sign-up lists.

Get started now by visiting BJCP.org and looking at the exam section.

THE KEYSTONE CUP

2009 Results

We were treated to another exciting finish for the Keystone Cup, this time with an amazing comeback mounted by the Lehigh Valley Homebrewers. The Keystone Hops had a commanding 18-point lead entering Malt Madness, the second and final leg of the competition. Instead of panicking or folding under the pressure, the Lehigh Valley Homebrewers defended their home court with zeal, trouncing every other club at Malt Madness by at least 43 points to come away with the Keystone Cup for the second straight year. Congratulations!! Honorable mentions go to the Keystone Hops, Buzz, and ALEiens for very strong showings.

The 2010 competition for the Keystone Cup begins this February at the War of the Worts. To challenge the champs, you'll need to start brewing early, be organized, and cover as many different categories as possible. Make sure to list your affiliated club on your entry form so your homebrew club gets credit!

THE WAR OF THE WORTS

Homebrew Competition

The 15th annual WOW will be held Saturday, February 20 at a location TBA. This is a true heavyweight competition, with the most entries (540 last year) and the best prizes of any homebrew contest in the region. In addition to the recognition and the cool stuff you can win, you'll get thoughtful feedback on your and mead from BJCP-registered judges.

War of the Worts is also the first leg of the Keystone Cup, and the two-time champion Lehigh Valley Homebrewers have already issued a call to arms. All of you other clubs will need to get organized and start brewing if you want to compete for the 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 are needed. (You can become a certified judge; see column at left.) Judging starts promptly at 10:00 A.M. Winners will be announced and prizes will be awarded after 5 P.M. Questions? Contact: waroftheworts@keystonehomebrew.com.

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

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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 1/15/10 code: KMW09

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 1/15/10 code: KMW09

BREWING CLASSES

We're holding brewing classes for the first time in Bethlehem (at the Sun Inn), and at our traditional locale in Montgomeryville, Studio M Foods. Call us with payment information to secure a spot, and get directions and more information. Classes make great gifts!

Introduction to Brewing

Montgomeryville: Wed., January 6, 7 P.M.

Bethlehem: Tues., January 19, 7 P.M.

This class covers the basic equipment and techniques needed to make great homebrew starting with your very first batch. Participants will get hands-on experience brewing, bottling, and tasting homebrew. The class lasts about 2½ hours, costs \$40, and is limited to 12 students.

The "Next Step" in Brewing

Montgomeryville: Wed., February 3, 7 P.M.

Bethlehem: Tues., February 16, 7 P.M.

Learn to use various specialty grains and fresh hops to enhance the body, flavor, aroma, color, and overall balance of your beer. The class lasts about 3 hours, costs \$40, and is limited to 12 participants. Feel free to bring homebrew to share for some feedback.

BOURBON BARREL REPORT

We had a great turnout and ideal weather for our Bourbon Barrel Brew in Montgomeryville this year. A record 38 brewers brewed more than 180 gallons of an intensely rich, dark, roasty, and profoundly complex Russian Imperial Stout (think tar in a glass, only tasty). The beer picked up oak and bourbon flavors during a one-month primary fermentation, then went home with each happy brewer to finish fermenting and aging. Our next barrel brew will be in Bethlehem in the spring, with details to come in our next newsletter. Don't miss it!

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 e-mails to get in on this exclusive event.

HOLIDAY HOURS

STARTING SUNDAY, DECEMBER 9

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 10–8

Thursday–Saturday 10–8 Sunday 12–5

Christmas Eve and New Year's Eve 11–4

Closed January 3 for Inventory

Both Stores Closed Christmas & New Year's Day

DAVE'S WINE FINISHING CLASS

Dave Salaba, our crack winemaker, has had a rough year. Lou and Jason have tried their best to fill his gargantuan shoes but there is something about Dave that is irreplaceable. We are happy to say that Dave is back on his feet and is returning to Keystone, dispensing his wine advice like a doctor giving out aspirin. We are also pleased to announce the rescheduling of Dave's **Wine Finishing Class** for Wednesday, January 27, at 7:00 P.M., to be held at Studio M Foods. Originally sold out, the class is now reopened for new registrations, and there will be an overflow class if needed.

CHEESEMAKING

For a long time people have been asking us "When are you going to sell cheesemaking stuff?!" Your wait is over: Keystone is now stocking all the cheesemaking supplies we can get our hands on. Joshua from the Bethlehem branch of Keystone has been perfecting his cheesemaking skills and has developed an introductory class that will include an examination of using raw versus pasteurized milk. The Montgomeryville class will be held at Studio M Foods (www.studiomfoods.com), the Bethlehem class at the historic Sun Inn (www.suninnbethlehem.org), once host to icons like George Washington and Sam Adams. Sign up for a class, or buy a book and start right away!

Cheesemaking books: \$16.95

Basic Cheesemaking class: \$60.00

Bethlehem class: December 9, 6:30 P.M.

Montgomeryville class: January 13, 7 P.M.

Look for more advanced classes in the future.

FRESH CIDER: HOLIDAY BLEND

For those of you who missed out on the myriad of different cider blends and varieties that we offered earlier this fall, you have one final chance, and it should be a good one! The Holiday Blend is made from late-season apples, which tend to be more tart and flavorful than warm-weather varieties. The cider is sold in one-gallon jugs, \$5.50 each. Order by Wednesday, December 9 on our Web site, or by contacting either store.

GROW GOURMET MUSHROOMS

Here's your chance to get grow-at-home, indoor mushroom kits. Just unwrap, put in the supplied humidity tent, and water as directed. We will be getting a **limited number of the following kits before Christmas**, so if you order ASAP you can have a unique gift solution for the most challenging people on your list!

Espresso Oyster (\$28) **Pearl Oyster** (\$28) **Blue Oyster** (\$28)
Shiitake (\$30) **Elm Oyster** (\$28)

We will also be placing a second order, to arrive in January, which will include the following kits (in addition to any of the above varieties). Place your order by Christmas Eve (December 24), so we can be sure to order the kits you want.

Enokitake (\$29)

Maitake (\$29)

Complete descriptions of each are available on our Web site.



LEHIGH VALLEY HOMEBREWERS MEETING SCHEDULE

Last Tuesday of the Month

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

The meetings below are open to all interested brewers and are held at Steelgaarden, across the hall from our Bethlehem store (starting at 7:30 P.M.). **Please note that there is no meeting in December, but go to our Web site for details about our holiday party.**

Jan. 26

Feb. 23

March 30



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. 17 (8 P.M.)

Jan. 21

Feb. 18

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Inside This Issue

Restricted Quantity Wine Kits

Limited Edition Wine Kits

Great Gift Ideas

Lots of Coupons



Return Service Requested

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