

Keystone Homebrew Supply Newsletter

November 2004

Winexpert Limited Edition (L.E.) Wine Kits

Deadline to Order: Tuesday, December 12

The only way to receive any of these amazing kits is to pre-order (in person, by phone, or on-line) by the deadline and leave us a 50% deposit. Each variety has a different release date, with two releases in January. Be sure to check out the RJ Spagnols R.Q. kits, because this year both L.E. and R.Q. kits count toward the volume discounts listed below.

These 16-liter kits come complete with grape juice concentrate, additives, and complete instructions to make 6 gallons.

Arriving in January **Pinot Noir (New Zealand)** **\$110⁰⁰**

Delicate rather than burly, Pinot Noir's raspberry and violet aromas combine with lush flavors and an extraordinarily long finish, with silky tannins and an aftertaste of spice and toasty vanilla. New Zealand's Marlborough region, at the top of the South Island is ideal for Pinot Noir: it has the sunniest, driest climate in all of New Zealand, with the brilliant sunshine moderated by cool breezes from the Pacific Ocean. This ensures that the grapes ripen slowly and perfectly.

Arriving in January **Chardonnay-Viognier (Sonoma, CA)** **\$105⁰⁰**

Chardonnay is the most widely planted grape in the world, and rightly so: it makes delicious wines. Viognier is a bit more elusive, having previously been associated with small-volume French superstar wines like Condrieu and Chateau Grillet. With a hint of oak and a full-bodied, supple texture, this blend has mouth-watering apple, peach, and apricot flavors backed up with hints of vanilla and toast.

Arriving in February **Mataro-Shiraz (Australia)** **\$110⁰⁰**

Mataro, known as Mourvèdre in the south of France and in California, originates from Spain. Mataro grown in Australia basks in the brilliant heat and produces wines redolent of blackberries and black cherry, with a rich, chewy finish. Blended with the Mataro is Australia's most famous red grape, Shiraz. With blackberry character as well, it also brings on an intense "jammy" flavor, with plums, blackcurrant, red cherries, and black pepper. Together, these two grapes make a wine of power and weight, with mouth-filling body and richness.

Arriving in March **Mosel Valley Riesling (Germany)** **\$105⁰⁰**

Germany is the ancestral home of the noble Riesling grape, and the Mosel Valley, with its mineral-laden soils, produces some of the world's finest off-dry wines. The grapes come from just outside the town of Zell, where the steep slopes (more than 70°!) mean that vineyard work must be done by hand, and yields are very low. This results in carefully crafted, very intensely flavored wines. Our Mosel Valley Riesling is medium-to-light bodied, crisp and refreshing with aromas ranging from stone fruits to juicy apple and the effusion of spring blossoms. A Süssreserve pack enhances the lush flavors, while balancing the crisp acidity.

Arriving in April **Petit Verdot (Australia)** **\$110⁰⁰**

Southeast Australia's sunshine and heat allow growers to ripen varieties such as Petit Verdot that have all but been abandoned by growing regions less blessed. Petit Verdot makes unsurpassed red wines in Bordeaux, where it goes into Cabernet-Merlot blends, yet the climate there is too cool to ripen it reliably. Not so in Australia, where Petit Verdot rises to glory unseen in the old world. Best described as a "Super Cabernet," it 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.

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

*Discounts CAN be combined with RJ Spagnols Kits * Secure ordering on-line www.Keystonehomebrew.com*

RJ Spagnols Restricted Quantity Wine Kits

Arriving in January **Sangiovese-Barbera-Syrah (California)** *Deadline to Order Nov. 30* **\$102.⁹⁵**

California's rich European influence is showcased in this full-bodied red wine. Attractive aromas of black cherries, sweet vanilla and black pepper lead into intense notes of raspberries, smoky oak, and spices in this tightly structured, well-balanced wine. Ruby red in color, this wine has an elegant and long finish.

Arriving in February **Merlot (France)** *Deadline to Order Dec. 31* **\$102.⁹⁵**

Steeped in tradition, Merlot enjoys a very prominent profile in the winemaking community in France. Our French Merlot is a full-bodied red wine with impressive aromas of farm fresh strawberries, violets, and vanilla framed with soft silky tannins. On the palate, it presents powerful notes of ripe raspberries, cradled by notes of cherries and dark fruit to complete the graceful tasting experience.

Arriving in March **Semillon-Sauvignon Blanc (Australia)** *Deadline to Order Dec. 25* **\$99.⁹⁵**

This classic Western Australian blend produces a full-bodied white wine of remarkable intensity. The aromas characterize the dominant attributes of Semillon by offering a refreshing citrus lift with lush honeysuckle notes. Sauvignon Blanc weighs in with vibrant tropical fruit flavors of pineapples and grapefruit, ending with the signature herbaceous palate. Well structured and fruit focused, this straw-colored wine offers a persistent long finish.

Arriving in April **Brunello (Italy)** *Deadline to Order Nov. 31* **\$102.⁹⁵**

Big-hearted and assertive, this red wine is blessed with expressive aromas of rich pipe tobacco, ripe plums, and black cherries. Deep ruby red in color, it treats the palate to explosive notes of blackberries, prunes, and aromatic vanilla, supported by a chewy tannin structure. Deep and imposing, this full-bodied wine will mature brilliantly in the bottle.

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

*Discounts CAN be combined with Winexpert L.E. Kits * Secure ordering on-line www.Keystonehomebrew.com*



9 for 9 Special

Buy all nine different kits (each of the five Limited Editions and four Restricted Quantity kits) and receive **nine cases of bottles FREE** when you pick up the last kit.

Don't miss out on this special; to qualify you must reserve the first R.Q. kit by November 30.

Free Wine Tasting Glasses

Buy three or more RJ Spagnols R.Q. wine kits and receive **six expert tasting glasses** by Spiegelau FREE.



Fermentation Basics, Part 3

Malolactic Fermentation

by Dave Salaba, Our Wine Guy

[Editor's Note: Our last newsletter briefly discussed malolactic fermentation, but space limitations prevented a full discussion. To do the subject justice, we'll start the full coverage here, and continue in future issues.]

Malolactic (pronounced MAH-low-LACK-tick) fermentation has been a hot topic among winemakers, as well as in university circles, for decades. Literally hundreds of papers and several books have been written on the subject and more are being presented all the time. Malolactic fermentation (called MLF for short) has been a part of winemaking (although probably unknown to early winemakers) for centuries. Almost all well-made red (and a few white) wines, from every region in the world, are subjected to MLF. There are exceptions, of course, but vintners usually favor the smoother, more pleasant, and fuller mouthfeel it produces. Suffice to say that serious (and even silly) winemakers should know at least a little about MLF.

The term *malolactic* comes from the process whereby the sharp-tasting malic acid contained in grapes (and wine) is converted into a smoother, softer-tasting acid called lactic acid. Malic acid is found in apples, and gives them their sharp, tart taste. Lactic acid, on the other hand, is a softer, smoother-tasting acid that can very positively affect the "mouthfeel" of our wine without making it flabby and out of balance. This process appeals to winemakers around the world because it allows them to produce wines that have sufficient acid to stand up to foods with fat content without being unpleasantly acidic.

MLF also creates a buttery richness by producing *diacetyl* (pronounced die-AH-seh-teel). You'll recognize diacetyl because it is used on popcorn—it's that "popcorn" smell when you go to the movies. In small amounts, this buttery characteristic is highly desirable in red wines, as well as a few whites, such as chardonnay.

Finally, MLF can also help stabilize and protect your wine against spoilage by lowering the acid in your wine and eating the nutrients that could feed organisms that create spoilage.

MLF is conducted by a special kind of bacteria. These little buggers are part of a very large class of bacteria known as lactic-acid bacteria. Other kinds of lactic-acid bacteria are used to make sauerkraut, pickles, and yogurt, but these are hardly the flavors or aromas that you would want in your best wine. Thus, our MLF will be conducted in a controlled

manner using a specially formulated ready-to-use culture, available at Keystone Homebrew Supply.

Malolactic bacteria are a little fussy about their conditions. They aren't tolerant of high alcohol (above 14%), high sulfur dioxide (above 10 ppm), low temperatures (below 64°F), high acidity (pH below 3.2), and high levels of oxygen. Before you say, "Wow, this sounds complicated," be assured that for most home winemakers the conditions that favor yeasts will also favor malolactic bacteria, so most of these will be taken care of as part of your regular winemaking. The key points about MLF that you'll want to remember:

1. stick to a modest pre-fermentation use of metabisulfite (¼ to ½ tsp. per 5 gal. of must)
2. keep the temperature above 64°F
3. wait until the sugar is below 4° Brix before starting MLF

Wines made from grapes respond best to MLF. The main reason is that the bacteria work better with a small amount of grape solids to feed on in addition to the malic acid. Wine kits do not need MLF because they are formulated with malic acids. We recommend against using MLF with any wine kits because it reduces the acid levels too far and leaves the wine unbalanced.

We recommend adding the malolactic culture after primary fermentation, although a few wineries add it earlier depending on acid levels and their production schedule. For most of us however, the best time to add a MLF culture is when the sugar reads "zero" on the hydrometer.

Malolactic bacteria work more slowly than yeasts, so it may be difficult to know if they are working. Generally, the gas bubbles escaping from the airlock should increase after the MLF has started. If you are using a glass fermenter, another way to tell is to take a strong flashlight and, after darkening the room, hold the lighted flashlight at an angle near the neck of the carboy or bottle. You will see tiny bubbles making their way to the top if you observe for a minute or so.

The slow malolactic fermentation can take as long as three months, so be prepared to be patient. As the saying goes, "you may be done with the wine, but the wine isn't done with you!" If you want to be sure that the MLF has finished, we carry test kits that can confirm MLF.

Remember, if you have any questions about MLF, don't worry! We at Keystone are here to help, and we want you to be successful at making better wines! We have many years of experience in winemaking, so we encourage you to call or stop by with any questions about MLF or winemaking.

Grow Gourmet Mushrooms at Home!

Deadline to Order: December 10

For those of you who love mushrooms, here's your next chance to get the grow-at-home, indoor mushroom kits. 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

Our most popular Mushroom Patch! Composed of a unique blend of sterilized, enriched sawdust fully colonized with a select Chinese strain of Shiitake (*Lentinula edodes*). Shiitake mushrooms can be harvested at 2 week intervals for up to 16 weeks. A 50–80°F environment is ideal. \$26.00

Enokitake Mushrooms

A veritable forest of small capped, long stemmed Enokitake mushrooms (*Flammulina populicola*)—often too numerous to count—will emerge from this mushroom kit. Long favored by the Japanese, and known by North Americans as the Winter Mushroom, this species is delightful to grow and eat. A 40–60°F environment is recommended. (To activate, simply place it in your refrigerator.) Like the Pearl Oyster, freezing does not harm this mushroom. \$26.00

Pearl Oyster Mushrooms

Bouquets of Pearl Oyster mushrooms (*Pleurotus ostreatus*) will flourish within two weeks of arrival. A 55–75°F environment is needed. This kit produces a surprisingly abundant crop of tasty mushrooms. Often gardeners can enjoy continued harvests of Oyster Mushrooms outdoors in the following months. (Please note that freezing is not harmful to this kit.) \$22.00

Stone Mushrooms

Known by Italians as “Pietra Fungiaia,” this remarkable mushroom (*Polyporus tuberaster*) produces velvet-like antlers which unfold into large, funnel-shaped mushrooms. Mild in flavor, superior in texture, sauteing these mushrooms combines well with most foods. Like many of our mushroom kits, there is enough life-force in this kit once it stops producing indoors to use as spawn for outdoor cultivation. A 60–80°F environment is ideal. \$26.00

War of the Worts X Homebrew Competition

The tenth annual WOW will be held Saturday, February 19 at Iron Hill Brewery, North Wales. Last year's competition had over 300 entries in 25 categories, making it the biggest and best homebrew competition in the area.

Aside from fame and fantastic prizes, this is a great opportunity to have your homemade beer and mead evaluated by BJCP-registered judges. 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. The deadline to enter is February 11, 2005.

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

Judging starts 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. The Keystone Hops Homebrew Club is sponsoring eight study sessions followed by the BJCP (The Beer Judge Certification Program) exam. The Beer Judge Certification Program (BJCP) is a nationwide organization devoted to the training and continued education of beer judges.

This year's study sessions will be led by Larry Horowitz, brewer, Iron Hill Brewery–North Wales; Al Folsom, the current DelVal Homebrewer of the Year; and Jason Harris, owner, Keystone Homebrew Supply. There will be eight study sessions, all held at Iron Hill Brewery–North Wales, Monday nights 7–9 P.M., except for the last, Sunday, 3–5 P.M.

Session 1: Mon., Dec. 13	Session 5: Mon., Jan. 24
Session 2: Mon., Jan. 3	Session 6: Mon., Jan. 31
Session 3: Mon., Jan. 10	Session 7: Mon., Feb. 7
Session 4: Mon., Jan. 17	Session 8: Sunday , Feb. 13

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

(continued on page 5)

(continued from page 4)

provided. The first session will have an overview of the program; a \$50 study session fee for materials will be required before attending the rest of the sessions. Call Jason at Keystone or e-mail jason@keystonehomebrew.com to join.

The final exam is Tuesday, February 15, 7–10 P.M., and costs \$50. The three-hour exam consists of ten essay questions that test your knowledge of beer styles, recipe formulations, and troubleshooting. During the essays you will judge three beers to test the acuity of your taste buds. Test survivors can try out their new skills and start accumulating BJCP points at the Tenth Annual War of the Worts on Saturday, February 19, 2005. For more information, go to www.bjcp.org, or talk to one of the proud BJCP judges who work at Keystone Homebrew.

Secondary Fermentation, Pros and Cons

by Al Folsom, Our Beer Guy

When we start new brewers off at Keystone, the process includes fermenting the beer in a plastic bucket, siphoning (racking) to the bottling bucket, and bottling. The process is kept as simple as possible so that the new brewer gets good beer, and gets it as quickly as possible! Sooner or later, though, that new brewer shows up at a homebrew club meeting, and hears mention of “secondary fermentation,” or something even more cryptic like “I dry hopped it in the secondary,” and their reaction is “Huh?”

Secondary fermentation is the process of taking your “finished” beer from your fermentation bucket, and transferring it to another container, usually glass, for a period of aging typically ranging from two days to several months. There are pros and cons to doing a secondary fermentation for your beer. In some cases it may not be necessary at all, and in others, it is vital to the beer.

Let’s start with the cons. Racking your beer an extra time gives you one more stage to introduce a flavor-detracting infection in your beer. It’s another process where you have to be scrupulously clean and sanitary. It’s also another time when you can introduce oxygen into the fermented beer, which can lead to cardboard-like or stale flavors. It adds to the cost, since you need to buy an extra carboy. Finally, it introduces another delay before you can drink the beer!

Given the cons, why would anyone do a secondary fermentation? There are a couple of very good reasons to

consider doing a secondary fermentation on your beer. The first is probably obvious. It allows the beer to clear more, giving you a better-looking brew, with less sediment in the bottom of the bottle.

But why not, you might ask, just let your beer sit longer, in the primary fermentation bucket? Because plastic buckets are never fully air tight, and once the primary fermentation has slowed and is not producing large amounts of protective carbon dioxide, oxygen will affect the beer, producing those stale, oxidized flavors. If we’re going to let the beer sit after its main fermentation is done, it pretty much needs to be in glass, and away from the spent yeast that accumulates at the bottom of your fermenter.

Also, because yeast are clever little creatures, when they run out of that nice yummy sugar to eat in your wort, they will find other things to munch on. One handy source of nourishment is dead yeast cells. Unfortunately, when the yeast go down this metabolic pathway, they don’t produce the carbon dioxide and ethanol that we all know and love. Instead, through a process known as “autolysis” they produce some interesting off flavors, reminiscent of burning tires—definitely something you don’t want in your beer.

But why age your beer so long? In essence, longer aging using secondary fermentation will generally smooth out the beer, giving you a more pleasant tasting brew. In the case of lager beers, this type of yeast *requires* a long, cold secondary fermentation. As yeast consume the sugars, they leave odds and ends of more complex sugars around, and will eventually turn to them for nourishment. It is not unusual for this process to take a month or more in lagers.

Ale yeasts, on the other hand, cannot process these more complex sugars and therefore require less time in a secondary fermentation. Once your ale has cleared to your satisfaction in the secondary, it has probably also completed any biological benefits from the secondary fermentation. Secondary fermentations for ales are usually on the order of a week or so, though it won’t hurt the beer to stay in the fermenter longer (but remember that hop flavors and aroma may fade over time). “Big” beers, such as barley wines and imperial stouts, may take a long time to finish fermenting, because there is more sugar to consume, and the yeast is struggling in the presence of the higher alcohol content.

Should *you* do a secondary fermentation? Some brewers only do it for lagers, some only with their “big” beers, and some (like me) for nearly every beer, to help with the clarifying if nothing else. It’s just one more tool to help you make that perfect beer.

Italian Wine Tasting Dinner

Tuesday, January 25, 7 P.M.

My friend Luca Mazzati of Westpark Imports has graciously offered to lead a wine tasting dinner featuring fine Italian wines. You may remember the wine tasting Luca led at Keystone in the fall of 2002. I (Jason) have attended many classes taught by Luca which have added greatly to my wine knowledge.

For this special wine tasting dinner, we'll focus on both the popular and less well-known wines of Piedmonte, including Moscato d'Asti, Barbera d'Asti, and Barolo. These wines are hand selected and imported by Luca and his company, Westpark Imports.

The dinner will be hosted by Arianna Miles, Restaurant, Bar, B&B, in Quakertown, near Lake Nockamixon. They're renown for great food and warm atmosphere. They'll serve crackers, breads, and cheeses to accompany the educational portion of the evening, followed by a four course meal consisting of soup, salad, entrée, and dessert/coffee. Learn more about Arianna Miles at www.ariannamiles.com.

Luca's infectious enthusiasm for wine, especially Italian wines, combined with his vast knowledge and personal experience, will make this a special occasion not to be missed. Class space is limited to just 36 diners. The fee, which includes hors d'oeuvre, wine, dinner, and dessert, is \$85 per person. Please call (215-855-0100) or e-mail Jason at Keystone Homebrew Supply to make your reservation before Tuesday, January 18, but realize that this event will surely sell out before then.

Big Brew Wins Best of Show

Ever wonder just how good the beers made at Keystone Homebrew's Big Brew Bourbon Barrel events are? In 2003 we brewed a barley wine and fermented it in fresh bourbon

barrels. After careful secondary fermentation, bottling, and nearly a year of aging, Al Folsom entered it into this year's B.O.N.E.S. Bash and won Best of Show. Our barley wine championed dozens of award-winning beers with the delectable richness imparted by the casks. All the bourbon barrel brewers share in this very tasty victory.

Keystone's New Store Open Now in Bethlehem

The rumors are true! We've opened a new Keystone Homebrew Supply on the corner of Broad and Main Streets, in the Main Street Commons building, in Bethlehem, PA. Also located in Main Street Commons is the Bethlehem Brew Works, home of award-winning microbrews, and Steelgarden, Bethlehem Brew Works' Belgian Beer Lounge. This building is a regional beer destination!

We have already opened with Holiday gifts and limited supplies. Starting in January we'll have the same great selection of ingredients and equipment for beer and wine makers that you expect from Keystone Homebrew. And to make you feel at home, you'll see a friendly, familiar face: our own Judy Parsons will be managing the new store.

So if you're in Bethlehem, or looking for a reason to go, come check out our new store, and have a cold one at the Brew Works. Be sure to pass along the good news to any friends living up north, they'll be glad to know they have a neighborhood homebrew store. Our hours while we start up the business will be:

Wednesday 12-8

Saturday 10-8

Thursday 12-8

Sunday 12-5

Friday 10-8

closed Monday & Tuesday

Starting in January we will be open 7 days a week; the hours will be announced soon. We expect the phone number to be (610) 997-0911.

Receive a **FREE** keychain
Bottle Opener
with any purchase

Keystone Homebrew Supply
(215) 855-0100

Expires 1/31/05

code: KMN04

\$5.⁰⁰ OFF

any \$50⁰⁰ purchase

Not valid with other offers, coupons, or previous purchases

Keystone Homebrew Supply
(215) 855-0100

Expires 1/31/05

code: KMN04

\$10.⁰⁰ OFF

any \$100⁰⁰ purchase

Not valid with other offers, coupons, or previous purchases

Keystone Homebrew Supply
(215) 855-0100

Expires 1/31/05

code: KMN04

KEYSTONE'S HOLIDAY GIFT IDEAS

\$10 or Less

Professional bottle labels: computer printable, for beer and wine, sticks until soaked in hot water

Auto-siphon: transfer beer or wine with ease

Glassware: all styles for beer, wine, and cocktails

Barware: bar towels, bottle openers, tin bar signs

Talking bottle openers: Homer Simpson, Penn State, Phillies, and Eagles

Magazines: *Zymurgy*, *Winemaker*, and *Brew Your Own*. Back issues half price!

Lightup wine glasses: press a button & the glass lights up

Carboy Dryers: simple, safe, and convenient



\$20 or Less

Neoprene wine bags: keep your wine cold and protected from bumps on the way to a BYOB or party

Wine gear: wine glass charms, picnic totes, wine totes, wine t-shirts, etc.

Wine storage: wine racks, labeling systems

Carboys: 3 and 5 gallon

Books: beer, wine, mead, vinegar, cheese-making

Bottle draining rack: saves time and space

Swing top bottles: like Grolsch, only better!

Vacuvin wine savers: pump out air to keep wine fresh

Guinness gear: T-shirts, hats, glasses,

Beer steins: functional and collectable



\$30 or Less

Beer growlers: carry kegged beer with you

Beer bottling gear: bench bottle capper, blue swing-top bottles, giant swing-top bottle

Special barware: cocktail shaker, soda/seltzer bottle, wine cork trivet

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

Carboys: 6 and 6.5 gallon

Lever pull wine opener: fastest, easiest cork puller

Tap markers: find your favorite beer's tap handle

Guinness Party Pack: glasses, coasters, bar towel, and a T-shirt in one great gift pack



\$50 or Less

Beer ingredient kits: a complete kit with a great recipe

28-day wine kits: 30 bottles of wine in as many days!

Advanced beer equipment: Counter-pressure bottle filler, Corona grain mill, half yard glasses

Beer equipment kit: basic equipment to brew!

Beer steins: functional and collectable

\$50 to \$100

Selection wine kits: superior wines from superior kits

Our best bottle corks: incredible quality, ease of use, and durability

Wort chiller: better brew results from fast chilling

Refrigerator thermostat: precise temperature control for fermenting ales in summer and lagering year-round

Outdoor propane cooker: fast boiling, no indoor mess

Refractometer and pH meter: cool gadgets for the winemaker who wants everything

Wine equipment kit: all the basic equipment you need

Beer steins: functional and collectable



Over \$100

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

Advanced wine equipment: presses, variable-capacity fermenters, barrels, pumps, 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 Brew Pots: 10 and 15 gallon, best quality

Table mounted wine opener: efficiency with distinction

Still Spirits equipment: essential oil extractor

Wort pump: temperature tolerant for your all grain system



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.

Open Late Every Weeknight Starting December 10

Monday–Thursday, and Saturday 10–8 Friday 10–9 Sunday 11–5

Christmas Eve and New Year's Eve 10–4 Closed Christmas, New Year's Day, and January 2



Club Meeting Schedule

Third Thursday of the Month

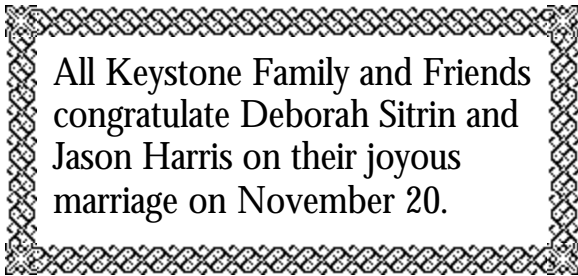
Mark your calendar with these upcoming meetings:

December 16, 8 P.M. (STORE IS OPEN UNTIL 8)

January 20, 7 P.M.

February 17, 7 P.M.

Club Meetings are at the store and are open to all interested home brewers. Bring a few homebrews to this casual gathering to show off your successes, and for help diagnosing difficulties. And don't forget to visit the club's Web site: www.keystonehops.org, which won a daily award as the "Pennsylvania Destination of the Day" by Aboutpennsylvania.com.



HOLIDAY HOURS

STARTING FRIDAY, DECEMBER 10

Monday–Thursday, and Saturday 10–8

Friday 10–9 Sunday 11–5

Christmas Eve and New Year's Eve 10–4

Closed Thanksgiving, Christmas,
New Year's Day, and January 2

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