

KEYSTONE HOMEBREW NEWS

Holiday 2007

Greetings from Keystone Homebrew

FALL HAS BEEN BUSY FOR THE STORES. The crazy days of the grape harvest are behind us. We had a lot of fun at all of the store events and homebrew club contests. The first Malt Madness homebrew competition, run by the Lehigh Valley Homebrewers, went off perfectly with 276 entries, hosted by the Allentown Brew Works. Almost all of Dave's winemaking classes sold out and we celebrated the fall harvest by stomping on grapes in both downtown Ambler and Bethlehem. Many vintners took advantage of our store wine tastings and were amazed by our draft wine system. We added to our cider offerings: Pear cider, 100% Cortland apple cider, and 100% Granny Smith to go along with our classic Penn Vermont blend. Brewers had a frolicking good time at both the Bethlehem and the Montgomeryville Bourbon Barrel Brews. The Brewers Brawl keg only competition in Bethlehem drew 18 kegged entries and over 75 judges. A big Hooray! for Chris Bowen, a Keystone Homebrew customer, and the Allentown Brew Works who took a prestigious gold metal at the GABF in the Pro-Am competition. Chris started homebrewing just 1 year ago!

WE ARE LOOKING FORWARD TO A GREAT HOLIDAY SEASON. If you like to make wine, don't miss out on the Limited Edition and Restricted Quantity wine kits—we are offering great deals if you order multiple kits. We'll be fully stocked with all the latest and greatest beer and wine paraphernalia. This year we are featuring kegging systems for both your beer and wine. No more time-consuming bottling: let us show you how to serve your favorite beverages from the easy-to-use Cornelius keg system. For the brewer or winemaker who likes professional equipment, the Blichmann line of products can't be beat. Dave, our resident winemaker, swears by his 28-gallon Blichmann conical fermenters—too bad he ordered before the 42-gallon version came out (see the 42-gallon version for yourself in Montgomeryville). We will be offering the unique mushroom kits again this year for arrival before Christmas. Be sure to get on our e-mail list so you don't miss out on our special announcement on Christmas Eve. Holiday hours start December 8.

LOOKING FORWARD TO THE NEW YEAR, we will coordinate with Larry Horwitz from Iron Hill Brewery to offer study sessions for the Beer Judge Certification Program (BJCP) on Tuesday nights, and I will administer the BJCP exam on Tuesday, February 26. In the upcoming year, we will sponsor the 13th annual War of the Worts competition on Saturday, February 23. In response to the impending hop shortage (see page 3), we plan to provide a wide variety of hop rhizomes to grow this spring. Also, we are exploring the idea of acquiring southern hemisphere grapes and juice this April and May for eager winemakers.

Ferment on!



HELP WANTED

Join the Keystone Team

We are looking for a new worker to break in long before the fall wine season in our Montgomeryville store. Must be available for work on weekdays and some weekends (sure, we'll give you a day off). Applicants should have a working knowledge of beer brewing and a desire to learn about wine and be able to lift heavy boxes in a single bound. Still interested?? Fill out the quiz on our Web site and submit your resume to jasonh@keystonehomebrew.com.

THE NEW GUYS

Fresh Faces at Keystone

In Montgomeryville, Paul (a.k.a. Pablo) Cacho has joined the cadre of part-time Keystoners. If the name "Cacho" rings a bell, it should! Paul, our computer whiz, is the younger, slimmer, suaver brother of the ever-popular and rambunctious Carlos Cacho, now conspicuously missing from everyday Keystone life.

In Bethlehem, Jeremy Frey has joined the mix with tons of enthusiasm and Keystone pride. We affectionately refer to him by his toe count and wonder when he is going to get snow tires on his bike.

Josh Gaul, the newest Keystone member, will be joining us soon (probably going strong by the time you read this) in our Bethlehem store. He is happy to be out of the cold this winter and will be glad to help all our French- and German-speaking customers.

Hey, where's Ricky?? We were extremely sad (no one more than Judy) to see Ricky leave the Keystone Homebrew team in Bethlehem. But we are happy for him as he pursues his goal of being a professional brewer at Sly Fox Brewing in Phoenixville and Royersford. The one sunny spot for our customers who enter the local homebrew competitions is that professionals can't compete—which means once Ricky becomes a wort-making fool (instead of a keg-cleaning lackey) he won't be able to hog all the medals anymore.

THE KEYSTONE CUP!

Homebrew Club Competition

Two successful, Keystone-sponsored, homebrew club competitions have inspired a new competition: The Keystone Cup! This competition pits club against club, with the winning club taking home the cup! The winning homebrew club will be determined by accumulated points from winning beers of each qualifying contest. Club affiliation is determined by the club listed on the entry forms (so don't forget to include your homebrew club!).

The War of the Worts will be the first leg in the 2008 Keystone Cup with club standings listed shortly after the competition. Malt Madness will be the final competition in the 2008 Keystone Cup, with the winningest club triumphantly carrying the cup back to its lair. Complete rules and standings will be posted on our Website. Although our clubs have the home turf, all homebrew clubs are invited and encouraged to participate.

THE WAR OF THE WORTS

Homebrew Competition

The 13th annual WOW will be held Saturday, February 23 at Iron Hill Brewery, North Wales, PA. Last year's competition had 443 entries in 27 categories, making it the biggest and baddest homebrew competition in the area.

Aside from fame and fantastic prizes, you'll 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 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, below. 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. All competition communications should be sent to waroftheworts@folsoms.net.

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; Al Folsom, 4-time DelVal Homebrewer of the Year; and Jason Harris, owner, Keystone Homebrew Supply. The classes will be

held at the Iron Hill Brewery in North Wales. This year, the exam will follow the War of the Worts so that class participants can judge alongside experienced judges before taking the exam.

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 \$150 class fee (includes the exam fee, materials, and beer) will be required to continue in the program. Call Keystone or e-mail Jason, bjcp@keystonehomebrew.com, to join. Here is the class schedule:

1st class: Tues., Jan. 8	5th class: Tues., Feb. 5
2nd class: Tues., Jan. 15	6th class: Tues., Feb. 12
3rd class: Tues., Jan. 22	7th class: Tues., Feb. 19
4th class: Tues., Jan. 29	
War of the Worts: Sat., Feb. 23, 10 A.M.	
Test review: Mon., Feb. 25, 6:30–9:30 P.M.	
Test: Tues., Feb. 26, 7:00–10:00 P.M.	

Classes are Tuesdays, from 6:30–9:30 P.M. The classes, test review, test, and the War of the Worts are all held at Iron Hill Brewery in North Wales.

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 23, 2008. The eighth class will be a review and study session for the final exam held the next evening.

The final exam is Tuesday, February 26, 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.

E-MAIL UPDATES

Get the Latest from Keystone

These days we have too many activities and special deals to pack into our newsletters. And some events pop up at the last minute and can't 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.

BREWING CLASSES

Intro to Brewing

Wednesday, January 9, 7 P.M.

Wednesday, January 23, 7 P.M.

Keystone Homebrew is offering two opportunities to learn about brewing, specifically tailored for first-time homebrewers. Alan Folsom, 4-time DeVal Homebrewer of the Year and Keystone employee, 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 \$30, 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.

GROW GOURMET MUSHROOMS

Deadline to Order: December 5

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. (\$30.00)

Espresso Oyster Mushrooms Recycle old newspapers, coffee, and espresso grounds by inoculating 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. (\$28.00)

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 2 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. (\$28.00)

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)

WHERE HAVE THE HOPS GONE?

Hop Shortage, Keystone Responds

As many brewers have already heard, there is a serious shortage of hops. Today's situation is a true lesson on the way world commodity markets work. Years of hop surpluses have depressed prices, causing farmers to look to other crops, or sell their land to developers. This, along with crop damage from fires and drought, and new demand for hops from China has caused a trifecta of un-hoppiness. Worse still, it takes three years for newly planted hops to reach full production, so the situation isn't going away anytime soon.

While we wait for the 2007 hops to become available, we compete with breweries around the world for only a finite amount of hops. Prices are skyrocketing, with many hop varieties unavailable. We are working closely with our suppliers to obtain enough hops to meet our customers' needs.

During these trying times, we'll have to limit the amount of hops we sell to help ensure everyone gets what they need. Most brewers will need to explore new hop varieties and beer styles, but that's part of what makes homebrewing great!

Keystone 2007-2008 Hop Policy

To ensure that we can provide hops to our brewing customers now and throughout next year, we will be limiting the sale of hops to each customer based on the amount of grains and/or malt extract that is purchased at the same time. The following amounts represent the maximum quantity of hops that can be purchased until further notice:

1 oz of hops per pound of malt extract (syrup or dry)

1 oz of hops for every 2 pounds of grains

These amounts will be reviewed on a regular basis to determine whether our policy needs to be amended or is no longer needed.

Thank you for your understanding as we try to do what best for all of our homebrewing customers!

HOLIDAY HOURS

STARTING SUNDAY, DECEMBER 8

Montgomeryville Store

Monday–Thursday, and Saturday 10–8

Friday 10–9 Sunday 11–5

Christmas Eve and New Year's Eve 10–4

Bethlehem Store

Monday–Wednesday 11–8

Thursday–Saturday 10–8 Sunday 12–5

Christmas Eve and New Year's Eve 11–4

Both Stores

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



Superior Wine Kits . . . for a Limited Time Only

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: Noon, Dec. 12

WINEXPERT'S 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

Chilean Carmenère/Cabernet Sauvignon

\$117.95

From Chile's Maipo Valley, Carmenère and Cabernet Sauvignon blend to produce an exceptionally powerful, rich red wine of great length and structure. Luscious aromas of plums and blueberry, a touch of chocolate, and hints of coffee and toasty oak. On the palate, notes of red fruit, dark plums, spice, generously framed by toasty oak with a soft and mouth-filling texture, with very supple tannins. Robust, tannic, and structured in its youth, this wine will require at least a year to open up and show its rich red fruit, and after two to three years will beguile with its smoky, velvety finish and spicy berry flavors.



Arriving in January

Australian Riesling

\$111.95

Australia's vast Riverland region produces a wonderfully drinkable Riesling with depth of flavor, a complex mineral palette, and a bracing backbone of acidity and structure. It's medium bodied, crisp and refreshing, with aromas of white fruits, juicy apple, and spring blossoms, yet finishes drier than most German Rieslings. While 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, and continue to deepen in flavor after two years.



Arriving in February

Sicilian Nero D'Avola/Shiraz

\$117.95

In southeastern Sicily, Nero d'Avola and Shiraz both exhibit notes of blueberry, blackberry, and dark fruits, with a scent of rose, cherry, and herbs. This dark garnet wine shows ripe, berrylike fruit aromas lent complexity by hints of toast and smoke. Warm and plummy with a touch of raisins and a hint of almonds in the flavor, there's sufficient acidity to give it structure, but the overall impression is soft as velvet. While it will age well for years, the exuberant fruit is wonderful for early drinking.



Arriving in March

Pacific Quartet

\$111.95

This delicious white wine blend of Vidal, Chenin Blanc, Gewürztraminer, and Muscat showcases bright fruit, excellent structure, and a long finish. Vidal from British Columbia gives spiciness and stone fruit flavor. Chenin Blanc from California gives a melony-honeyed aroma with hints of apple. Gewürztraminer from Washington contributes lychee and floral notes. Australian Muscat gives grapey notes with dried fruit and hints of orange peel. Although delicious on bottling day, after six months the Muscat and Vidal will dominate with spicy/grapey notes. After a year, Chenin Blanc's honey and melon come out, and after 18 months the Gewürztraminer will show a perfumed floweriness and lush structure.



Arriving in April

Italian Brunello

\$117.95

Brunello is variety of the Sangiovese grape: fruity, strong natural acidity, and a long, robust finish. The subtle aroma reveals cherry, strawberry, blueberry, and violet notes. Medium-bodied, but boldly tannic and intense, 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.



Order 2 Kits: Save \$3 on Each Kit

Order 3: Save \$5 on Each

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

RJ SPAGNOLS RQ (RESTRICTED 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.

RJ SPAGNOLS RQ WINE KITS
Deadlines to Order: Dec. 1 and 30

Order by Dec. 1

Arriving in January

***Cabernet/Malbec/Carmenère* \$123.⁹⁵**

From the Rapel Valley, Chile, comes a rich, dark wine blend with strong notes of green pepper, dark fruit, and leather. Smooth tannins grace the palate followed by blackberries and spice.



Order by Dec. 30

Arriving in February

***Australian Viognier/Pinot Gris* \$115.⁹⁵**

Langhorne Creek, South Australia produces a delightful white wine blend, dry and medium bodied, finishing on a fruit-forward note. It's an extremely aromatic wine that opens up with apricots and pear notes.



Order by Dec. 30

Arriving in April

***Argentinian Tannat/Merlot* \$139.⁹⁵**

A native grape of France, Tannat is growing in popularity from Australia to Argentina. The grape's thick skin, dark color, and chewy tannins are perfect for RJ Spagnols' Merlot GenuWine wine grape skins: you'll extract rich fruit flavors, lively tannins, and brilliant color while fermenting.



Arriving in January

Order by Dec. 1

***Canadian Old Vine Riesling* \$115.⁹⁵**

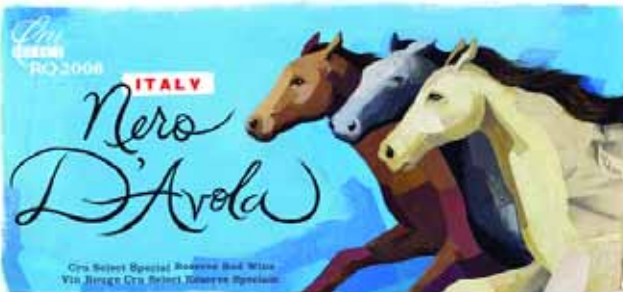
From Niagara Peninsula, Canada, this crisp and refreshing white wine exhibits strong notes of citrus fruits, peaches, and floral tones. It is medium to full bodied with crisp acidity and well balanced.

Arriving in March

Order by Dec. 30

***Italian Nero D'Avola* \$123.⁹⁵**

Hailing from Sicily, Nero D'Avola is a full-bodied red wine with generous ripe dark fruit, laced with leather and herbal tones. The tannin structure is smooth and it boasts of a long finish.



Order 4: Save \$8 on Each

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

Secure ordering online www.keystonehomebrew.com

HOLIDAY GIFT IDEAS

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.

RADEL WINE RACKS

Fully assembled and ready for your wine, these affordable racks are in stock now.

Pine

24-bottle: \$65

44-bottle: \$99

72-bottle: \$165 (special order only)

Cedar

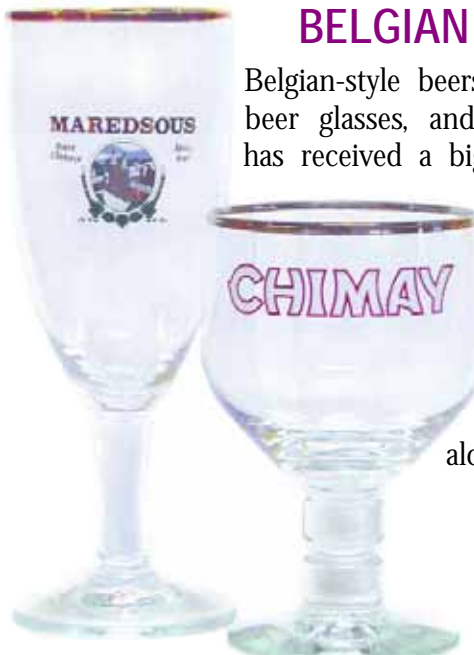
24-bottle: \$110

44-bottle: \$155

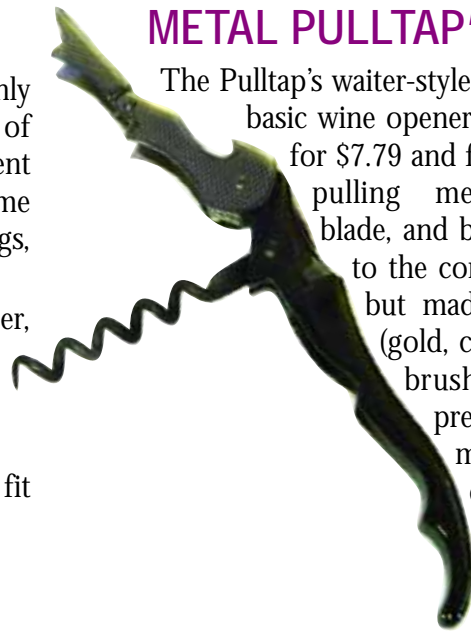
(72-bottle pine wine rack pictured)

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 Gulden Draak, Ommegang, and Mardesous, just to name a few. We have four different styles of Chimay glasses alone!



METAL PULLTAP'S WINE OPENERS



The Pulltap's waiter-style wine opener is our favorite basic wine opener. Our regular version retails for \$7.79 and features a flexible, two-stage pulling mechanism, capsule-cutting blade, and bottlecap opener in addition to the corkscrew. Just as easy to use, but made in stylish metal finishes (gold, chrome, graphite, bronze, or brushed aluminum), our premium Pulltap's corkscrews make the perfect gift for the discerning wine drinker. Prices range from \$22.95 to \$39.95.

SILICONE AIRLOCK STOPPERS



Have you ever had an airlock dry out, exposing your beer or wine to airborne contaminants? Have you ever unwittingly created a vacuum in your plastic fermenter (for example, while taking off the lid), causing the old, funky water in the airlock to get sucked down into your otherwise pristine fermented beverage? You can put an end to such horrors once and for all by using silicone stoppers. These stoppers create a one-way valve without any liquid, so they are always worry-free. They also provide a superior seal, are very durable, and can be sterilized in boiling water! We sell a #7 silicone stopper for \$6.30 (fits 5-, 6- and 6.5-gallon carboys) and a #10 for \$7.25 (for PET bottles).

SILICONE BOTTLE STOPPERS

Re-corking open wine bottles has never been easier with these colorful, practical, virtually indestructible stoppers. Easy twist-in and twist-out combined with a leak-proof fit make these stoppers a best seller. With the Silicone Bottle Stopper inserted, the bottle can safely rest on its side, or even upside down, without any leaks. Easy to clean and dishwasher safe. (\$1.95 each)



HOLIDAY GIFT IDEAS



REFRACTOMETERS FOR BREWERS!

Refractometers are tools that determine specific gravity by the bending of light through a liquid. While traditionally used by winemakers, many all-grain 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 practical information to start using yours today. Available at Keystone for just \$79.95.

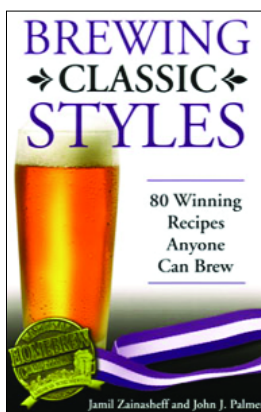
GIFT CERTIFICATES

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. See coupon below at right.



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. We have two models to choose from, Alcomate: \$114.50, Alcoscan: \$49.95, both pocket sized.



NEW HOMEBREW BOOK

Award-winning homebrewer Jamil Zainasheff and John J. Palmer, author of *How to Brew*, compiled 80 simple, award-winning recipes to guide homebrewers to success. *Brewing Classic Styles* gives a recipe for each of the 80 classic beer subcategories. Most are extract-based recipes, designed for the beginner, but sure to please expert brewers. (\$19.95)

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 U.S. (\$51.95)



BLICHMANN BEER GUN

Even keggers need to bottle sometimes, and this gun is the weapon of choice! Easy-to-use and cool to look at, bottle precisely carbonated beer for competitions or for your friends and family. The BeerGun™ comes with everything pictured here—a 10 ft length of 3/16" ID hose and a brush for cleaning the inside of the tubes. (\$75.00)

Coupons must be presented at time of purchase

KEYSTONE T-SHIRTS

with this coupon, **20% off**
with \$50 purchase, **40% off**
with \$100 purchase, **60% off**
with \$200 purchase, **FREE**

(Limit 1 free shirt per person. Not valid with other offers, coupons, or previous purchases.)

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Expires 1/31/08

code: KH07

SAVE 20% off

Breathalyzers OR Propane Smokers

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

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Expires 1/31/08

code: KH07

FREE War of the Worts

Pint Glass

with purchase of \$20 Gift Certificate

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

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

Expires 1/31/08

code: KH07



Keystone Hops Schedule

Third Thursday of the Month, 7 P.M.

Mark your calendar with these upcoming meetings:

Dec. 20 (8 P.M.) Jan. 17 Feb 21

Bring some homebrew to share and enjoy with the group. Club meetings are at the Montgomeryville store and are open to all interested homebrewers.

Check out the club's site: www.keystonehops.org

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LEHIGH VALLEY HOMEBREWERS MEETING SCHEDULE

Last Tuesday of the Month



Mark your calendar with these upcoming meetings held across the hall from Keystone Homebrew Supply—Bethlehem at Steelgarden at 7:30 P.M. Club Meetings are open to all interested homebrewers. Bring a few homebrews to this casual gathering. Check out the club Web site for news and events: www.lvhb.org

No Dec. meeting Jan. 29 Feb. 26



Return Service Requested

Keystone Homebrew Supply, Inc.
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