

Keystone Homebrew Supply Newsletter

September 2005

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THE GRAPES ARE COMING!

Target Arrival: September 23

(Available Only at Montgomeryville Location)

The time of year for the grape harvest is almost here, and the grapes will soon be rushed to Keystone Homebrew Supply. So dust off your equipment, and get ready fast because they won't be around for long!

The following is a list of grapes and juice that we expect to be available. Some of the varieties may not be available, and others not included on this list might be obtainable.

To ensure that you get the quantities and varieties that you want, please place a reservation early. You can order by phone, stopping by the store, or on our Web site. If you do not see what you want on this list, please let us know. Only a limited supply of additional grapes and juice will be available.

Red Wine Varieties

Juice (6-Gallon Buckets)

Alicante	\$43.00
Barbera	\$43.00
Burgundy	\$42.50
Cab. Sauvignon	\$43.00
Carignane	\$42.50
Chianti	\$42.50
Merlot	\$46.00
Petite Sirah	\$46.00
Pinot Noir	\$46.00
Ruby Cabernet	\$43.50
Sangiovese	\$44.50
Syrah	\$43.00
Zinfandel	\$45.00
Old Vine Zinfandel	\$46.00
Grenache Rose	\$39.50
White Zinfandel Rose	\$40.50

Grapes (36 Pounds)

Alicante	\$26.25
Barbera	\$25.25
Cab. Sauvignon	\$26.25
Cabernet Franc	\$27.25
Carignane	\$24.75
Grenache	\$24.50
Merlot	\$27.25
Napa Gamay	\$26.25
Nebbiolo	\$27.25
Petite Sirah	\$28.25
Ruby Cabernet	\$25.75
Sangiovese	\$26.75
Syrah (Shiraz)	\$26.25
Zinfandel	\$33.75

White Wine Varieties

Juice (6-Gallon Buckets)

Chablis	\$38.00
Chardonnay	\$42.00
Chenin Blanc	\$40.00
French Colombard	\$39.00
Johannisberg Riesling	\$45.00
Muscat	\$43.00
Pinot Grigio	\$47.00
Sauvignon Blanc	\$46.00
Thompson Seedless	\$37.00
Viognier	\$44.00

Grapes (36 Pounds)

Chardonnay	\$27.75
Muscat	\$25.25
Sauvignon Blanc	\$28.75
Thompson Seedless	\$22.50

MAKE WINE WITH KEY-2-EZ-BLENDS™

*Better Than Juice, Easier Than Grapes
Available Exclusively from Keystone Homebrew*

If you've made wine from fresh juice, you know that it's an easy process, and the wine is pleasing to the palate. Yet when comparing red wines made with fresh grapes to those made with fresh juice, those made from juice are sometimes found to be lacking something . . . most notably a fullness of body, richness of color, and sometimes the distinct aroma of the specific grape variety.

What's missing from the fresh juice is the skin of the grapes. When wine is made from whole grapes, the grapes are crushed and yeast is added to the pulpy liquid. The "juice" is allowed to ferment "on the skins." During this first ferment, tannins and phenolics from the skins are infused into the wine. Winemaking with just fresh juice, allows only minimal contact time with the skins and pulp. While using fresh juice greatly simplifies the process for the home winemaker, why sacrifice the flavors you want when an easy solution exists? Keystone Homebrew has developed a technique to capture the complexity of the messy conventional ferment while keeping it easy. The answer is to blend, and your key to a great blend is our very own Key-2-EZ-Blends™.

(continued on page 2)

Key-2-EZ-Blends™ provides the best of both worlds—improvement in the body, color, aroma, and mouthfeel of wine, without the need for expensive additional equipment such as a wine press or special fermenters.

Our process adds several pounds of freshly crushed grapes, conveniently contained in nylon straining bags, into each bucket of fresh grape juice. The grape-filled bags are allowed to ferment for the duration of the first fermentation (7 to 10 days), or until a hydrometer reading reads zero Brix. The grape-filled bags are then easily removed and discarded, leaving only the desirable flavors and aromas in the wine.

Each Key-2-EZ-Blends™ kit will make approximately 20 gallons of wine, and contains:

- One 36-pound box of fresh grapes
- Three 6-gallon buckets of fresh grape juice
- One additional fermentation bucket
- Four nylon straining bags
- Four packs of dried winemaking yeast
- Detailed instructions, including our showing you how to crush the grapes in just one minute with our electric grape crusher/destemmer

You may already have most of the other equipment and supplies that you'll need: a hydrometer/hydrometer jar, stirring paddle or long-handled spoon, potassium metabisulfite, yeast nutrient, racking cane/tubing, and carboys for secondary fermentation and racking. If not, it's all readily available from Keystone Homebrew.

For the 2005 season we have developed four Key-2-EZ-Blends™ recipes:

Italian Market Blend—a blend of one 6-gallon pail each Muscat, Alicante, and Zinfandel juices with crushed Zinfandel grapes

Bordeaux Style Blend—a blend of one 6-gallon pail Cabernet Sauvignon juice, two pails Merlot juice, and crushed Cabernet Franc grapes

Rhone Style Blend—a blend of one 6-gallon pail Grenache juice, two pails Syrah juice, and crushed Syrah grapes

Super Tuscan Blend—a blend of two 6-gallon pails Sangiovese juice, one pail Chianti juice, and crushed Cabernet Sauvignon grapes

Key-2-EZ-Blends™ are also available as a single grape varietal (100% Cabernet, Syrah, Merlot, etc.).

Please reserve your Key-2-EZ-Blend™ at least one day in advance, either online or by phone.

All Key-2-EZ-Blend™ recipes are subject to change based on market availability of juices and fresh grapes.

WINE EQUIPMENT RENTAL

(Available Only at Montgomeryville Location)

Keystone will be renting the following winemaking equipment at its Montgomeryville location. Some equipment may be available

in Bethlehem; just call ahead to request equipment and ensure availability.

Hand Grape Crusher/De-stemmer	\$35 per day
Hand Grape Crusher	\$20 per day
Apple Crusher	\$20 per day
Small Metal Press	\$10 per day
#25 Wood Press	\$10 per day
#35 Wood Press	\$25 per day
Wine Filter	free, 1 day limit
Floor Corker	free, 1 day limit

Please call our Montgomeryville store (215) 855-0100 to reserve equipment. Availability is limited. A credit card impression or cash deposit for the retail value of the product is required for rental.

CRUSH YOUR GRAPES AT KEYSTONE HOMEBREW SUPPLY!

(Available Only at Montgomeryville Location)

An **electric crusher/de-stemmer** will be available every day of wine season! This miracle of modern engineering can de-stem and evenly crush several boxes of grapes in just a few minutes. Crush your grapes and remove the stems for just \$1.00 per box. Remember to bring clean buckets, approximately one bucket per box, to take your grapes home in, or take advantage of our bucket special—7.8-gallon bucket with solid lid for \$11.00. An additional \$1.00 per box will be charged if you would like us to dispose of your empty grape boxes. Grapes grown locally or purchased elsewhere may be crushed for \$5.00 per bucket.

WINE TASTING EVENTS

Montgomeryville

Sunday, September 18, 3 to 6 P.M.

Sunday, October 16, 3 to 6 P.M.

Bethlehem

Sunday, November 6, 2 to 5 P.M.

Home vintners: come share your wine with other winemakers. It doesn't matter if you are a kit winemaker or if you start from scratch; everyone who makes wine should attend. All wines made from grapes, juices, fruits, kits, and honey are welcome. Everyone who brings wine gets a \$5.00 coupon to Keystone Homebrew Supply.

Haven't made your own yet? This is a great chance to learn about winemaking and to taste different wines. Be sure to bring a lawn chair if you would like to sit. We provide cheese, crackers, and other snacks.

This event is free, but we request that you sign up by calling the store (Montgomeryville: 215-855-0100, or Bethlehem: 610-997-0911) so that we have enough snacks for everyone.

Don't miss this one: **mark your calendar!**

WINE YEASTS AND MALOLACTIC CULTURES

Wyeast Laboratory produces our liquid yeast and has 12 varieties of liquid wine yeast cultures available, as well as a malolactic culture. Adding liquid yeast to your fresh grapes or juice can increase your likelihood for success, and improve the flavor.

Adding a malolactic culture to your wine reduces the harshness/acidity by converting the stronger malic acid into the milder lactic acid. This culture also reduces residual sugars and increases stability for storage. The best time to add it is after your primary fermentation.

Liquid yeasts and malolactic cultures need to be special ordered at least two weeks in advance, but are good for at least four months. We have limited in-store stock, so please either stop by the store, or give us a call, to reserve yours. Yeast profiles are available at our store and online at www.wyestlab.com.

PETER BREHM ULTRA PREMIUM FROZEN RED GRAPES, WHITE JUICE

(Pick Up in Montgomeryville or Bethlehem)

Once again we will offer frozen grapes and juice from Brehm Vineyards. This is your chance to make wine from the same grapes that award-winning wineries covet. After all, the best grapes make the best wine.

If you are interested in Brehm Vineyards' ultra premium wine grapes from the premier growing areas of California, Oregon, and Washington, including Napa, Sonoma, Carneros, and the Columbia River Valley, it's time to start thinking about this year's wine season. Be warned that making these grapes into wine will require more work, testing, and patience than making wine from box kits.

Peter Brehm closely monitors the grapes as they ripen and then selects the optimal times to harvest. After the red/black grapes are picked, they are crushed, de-stemmed, and frozen in 5-gallon buckets. A frozen bucket of grapes will yield a final volume of approximately 3½ gallons of wine. The white grapes are crushed and pressed; then the juice is allowed to settle in refrigerated tanks for 24 hours before it is frozen in 5-gallon buckets.

The grapes are allocated on a first-to-order basis. Some of Peter Brehm's grapes are sold out even before the harvest. While the estimated arrival date of shipment is the first week of December (although it is hard to predict the exact date this far ahead), we can reserve grapes for you now.

Prices and varieties can be found on our Web site and here at our stores, so give us a call. Detailed grape descriptions and recommendations for fermentation can be found at Brehm Vineyard's Web site: www.brehmvineyards.com. Don't be disappointed; order today.

ACCUVIN TESTS

We carry inexpensive and easy-to-do wine tests that provide advanced information without expensive equipment. These handy

tests give immediate, accurate, and reliable results. Available tests include:

pH	Free SO ₂	Malic acid
Residual sugar	Titratable acid	Lactic acid

BIG BREW BOURBON BARREL *Quadruppel*

Saturday, October 15 in Montgomeryville
Saturday, November 5 in Bethlehem

Keystone Homebrew Supply is hosting a unique brewing event. Come to the store to watch, or take part in, the brewing of a huge batch of Quadruppel. John (Montgomeryville) and Ray (Bethlehem) have combined forces to devise this devilishly strong Belgian Dubbel, affectionately called a Quadruppel. Rich and malty, this strong ale will surely please the brewers who love big beers and the ephemeral qualities these wooden casks impart to their beer.

These events will take place rain or shine. In Montgomeryville, it will be held in the parking lot behind the store, and in Bethlehem at a location to be announced. Everyone will follow the same recipe, whether all-grain or extract, brew together, and then ferment in fresh bourbon barrels for a four-week primary fermentation. The recipe will be available on our Web site and at the store.

If you are interested in learning about outdoor brewing, all-grain brewing, or want to see some crazy homebrew setups, this is a great opportunity to check out a variety of methods at once. We will have a propane grill available for cooking, and Keystone will provide hot dogs and hamburgers. Everyone should bring some homebrew to sample while brewing or viewing.

If you would like to participate, remember:

1. You must provide your own brewing equipment, including a propane burner.
2. Montgomeryville: Sign up by October 12. Bethlehem: Sign up by November 2.
3. There is a \$1 per gallon participation barrel fee.
4. All brewers should plan on picking up their ingredients at least a day before the brew.
5. Expect a 10 percent loss of volume from sediment and possibly from foam loss.
6. You can start setting up as early as you like in Montgomeryville, and as early as 9 A.M. in Bethlehem.
7. Montgomeryville: The store will open at 9 A.M. on the day of the Bourbon Barrel Brew.
8. All-grain brewers must mash in by 10 A.M.
9. Your sanitized and **volume-calibrated** secondary fermenters must be dropped off at the store on or before November 11 for Montgomeryville, and by December 2 for Bethlehem. **Please mark your carboys to indicate volume.**

Sign up on our Web site; fermentation space may be limited. While you are there, check out the previous Big Brews and see how much fun you are in for!

KEG ONLY COMPETITION IN BETHLEHEM

Monday, October 17, 6-9 P.M.

Mark your calendars for Keystone Homebrew–Bethlehem’s first Keg Only Competition. There are two ways to win: by popular vote in the People’s Choice tasting, or by impressing the organizer and his select cadre of judges. Everyone is invited to taste and vote for your favorite in the People’s Choice.

Here are the official rules. (The Competition Organizer may bend rules as needed, at his discretion.)

1. Beers must be presented in full, or almost-full, 5-gallon kegs. Minimum weight is 42 pounds (no cheating!).
2. The entry fee is \$0.00; that’s right, FREE.
3. Beers need not be entered in a specific BJCP category, beers will be judged with tastiness as the primary merit.
4. Entries will be accepted from 10 A.M. Friday, October 14, through 5 P.M. Monday, October 17, at Keystone Homebrew Supply in Bethlehem. Your keg must come with dispensing apparatus and gas disconnect with a 1/4 MFL fitting. (No CO₂ tanks are needed.) Keg and dispensing equipment should be picked up by the brewer on Sunday, October 23. Entries will be kept refrigerated.
5. The top 4 beers voted on by ballot will win the “People’s Choice Award.” Judging will begin at 6 P.M. on Monday, October 17, and end promptly at 9 P.M. Judging will take place at Steel Garden Beer Lounge, located across the hall from

- Keystone Bethlehem. Brewers, if they feel they need an extra edge, may distribute promotional materials, and may provide swimsuit models to pour their beer.
6. In addition to the People’s Choice beers, other beers may be selected by a closed panel and receive the the “Keystone Brewers” awards.
 7. Winners will be announced shortly after 9 P.M. on Monday, October 17. Non-winning brewers may drown their sorrows by sharing their beer with the crowd after the awards ceremony, while the winning beers will be whisked away to the Lehigh Valley Brew Fest.
 8. Winners do not need to be present on October 17 to win.
 9. All winners will get a \$50 gift certificate to Keystone Homebrew and a free pass into both sessions of the Lehigh Valley Brew Fest on Saturday, October 22 (see below).
 10. The winning kegs will be served at the Lehigh Valley Brew Fest. Credit will be given to each brewer. Empty kegs, along with all dispensing equipment, will be returned to the winning brewers at Keystone Homebrew after the Lehigh Valley Brew Fest.

LEHIGH VALLEY BREW FEST *Saturday, October 22*

The Second Annual Lehigh Valley Brew fest will be held at the State Theatre in Easton with beer from area microbreweries and food from local restaurants. There will be two tasting sessions: 12–3 P.M. and 5–8 P.M. with only 1,000 tickets available through State Theatre, www.statetheatre.org or (800) 999-STATE for \$30 plus handling fees. Pictures from last year’s event are available at the official site: www.lvbrewfest.org.

This fest benefits Equi-librium: a therapeutic riding program that empowers individuals with special needs to reach their highest potential through horse-related activities. Read more about them at www.equi-librium.org.

Entry Form, Part 1

First half goes to Judge Coordinator:

Name: _____

Address: _____

Phone: _____ Email: _____

Entry number (we will assign you a number when you drop off the keg): _____

Beer Name: _____

Beer Style: _____

List specialty ingredients, processes, or noteworthy ingredients (for example, hopped with only Vanguard).

Entry Form, Part 2

Attach this half of the entry form to your keg.

Entry Number: _____

Beer Style: _____

List specialty ingredients, processes, or noteworthy ingredients (for example, hopped with only Vanguard).

LIMITED HOP OFFERING

Nelson Sauvin

Never heard of Nelson Sauvin? That's because we're probably the first homebrew store around to make it available! This newly developed hop comes from New Zealand, where it was developed and released. It's a high-alpha variety (10.1% AA) with unique aroma and flavor properties. In fact, it was this hop's unusual grape-like, Sauvignon Blanc-like flavor that gave it its name.

If you are looking for a distinctive hop aroma and flavor, Nelson Sauvin is recommended for a variety of beer styles, from European lagers to strong ales. We have only 11 pounds in stock, so call to reserve yours, or stop by the store soon. We're offering 4 ounces for \$3.50, or 1 ounce for \$1.09.

FRESH OLIVES

Thanks to last year's success, we'll again offer fresh olives to cure at home. We have a recipe available at the store and on our Web site that a customer, Guildo, has shared with us. He has brought these olives to some of our wine tastings and they were very good. We invite experienced olive makers to submit their recipes so that interested newbies can have some tried-and-true recipe options.

We expect to have Colossal and Super Colossal green olives in 18-pound flats fresh from Northern California. We expect their arrival between mid-September and early October. The olives will be available by pre-order only.

Prices will be determined closer to the arrival date. We'll announce the deadline to order, arrival date, and prices on our Web site and by email. (Another reason to sign up for our informative emails!)

WINEXPERT'S WINE EXPERT!

Wednesday, November 30

Tim Vandergrift will make his third appearance for the winemakers of Keystone Homebrew Supply on Wednesday, November 30, at a location to be announced. For those who missed his previous visits, Tim Vandergrift is an author, winemaker, and Technical Services Manager for Winexpert, the world's largest premium wine kit company. Tim's vast wine knowledge encompasses all aspects of wine. Keystone and Winexpert will host an educational and entertaining seminar and wine tasting. The evening events will include:

- A detailed description and tasting of Limited Edition wines

- A detailed discussion on how wine kits are made

- Q & A session on winemaking with Tim (including a prize for a "Tim-baffling" question)

Additionally, there will be door prizes, Winexpert coupons, snacks, and a raffle. Space will be limited, so sign up early. The cost will be \$15 per person and the venue will be announced as the date approaches.

MAKE HARD APPLE CIDER

Deadline to Order: October 31

A special pressing will be done for Keystone Homebrew Supply by the Penn-Vermont Fruit Farm located in upper Bucks County. A select blend of apples including winesaps will be used so you can make a superior hard cider. Guidelines for making cider and a list of apples from our previous pressings can be found on our Web site.

Order via our Web site, by phone, or in person, no later than Monday, October 31. Cider will be available in 1-gallon jugs, \$5.25 each. Quantities will be limited to pre-orders only.

You can specify your preferred pick-up location, either Montgomeryville or Bethlehem. Please pick up your cider during regular store hours from Thursday, November 10 after 5 P.M. through Sunday, November 13 by 4 P.M.

To learn more about where our cider comes from, visit our Web site. Additionally, we sell a few good books on cider making, including *Cider Making, Using and Enjoying Sweet and Hard Cider* by Annie Proulx and Lew Nichols.

LOU—THE NEW GUY!

The most recent full-time employee to join the Montgomeryville store is Lou. Assuming he survives wine season, Lou will get extensive training and become the new manager of Keystone Homebrew in Montgomeryville. Lou comes from a combined business and teaching background, and has a real passion for homebrewing. He also serves as a volunteer fireman in Worcester.

"Hey, what about John?!" Have no fear, John is still here and will always be an important part of Keystone Homebrew. As Lou gets up to speed, John will trim back his hours at Keystone to pursue his dream (as many of you already know) of becoming a professional audio engineer.

So the next time you visit, say hi to the new guy, Lou.

GIFT REGISTRY NOW AVAILABLE

Perfect for Weddings, Birthdays, and the Holidays

If people tell you that you're tough to shop for, imagine what fun you'll have picking gifts for yourself from our vast selection of home beer- and wine-making ingredients, equipment, glassware, books, and whatnot. You can start the gift registry via phone, email, or, best of all, by stopping by the store. And then, your family and friends can easily find the perfect gift for you. No minimum purchase requirements, no obligation or fees.

MEAD COMPETITION

The first annual **Valhalla—The Meading of Life—Mead-Only Competition** will be held Saturday, October 15 at the Mt. Pleasant Café, 311 West Mt. Pleasant Ave, Philadelphia, PA 19119 (www.mtpleasantcafe.com). The judging will start at 9 A.M. and awards will be given out at 1:30. After awards, enjoy a mead tasting with commercial examples and the remaining competition meads.

Following the competition there will be two seatings for a **Medieval Dinner** at 4 and 6:30 P.M., reservations required. Call the restaurant at (215) 242-1500 to make your reservations.

This competition will judge meads in BJCP categories. One entry per subcategory per entrant, with a \$5 per entry fee. The equivalent of at least three 12-ounce bottles is required for judging, although bottle size and shape are not restricted. No identifying markings can appear on the bottles. Any standard competition entry form may be used. It is the responsibility of the entrant to properly identify the category and subcategory based on the 2004 BJCP Style Guidelines. Mail or drop off entries at Keystone Homebrew (both locations), or Iron Hill in West Chester, by Friday, October 7.

To judge, contact Dave Houseman (david.houseman@verizon.net). Details from Suzanne McMurphy, (theimann@verizon.net).

WINE AND MUST ANALYSIS CLASSES

Bethlehem: September 14

Montgomeryville: September 20

Dave Salaba, “our wine guy” and myself, Jason Harris, will be conducting a seminar on the basics of grape must and wine analysis. You’ll get hands-on experience on how to test for sugar, acidity, pH, and sulfites. Attendees will learn the proper use of hydrometers, refractometers, acid titrators, pH meters, sulfite titrites, and the new Accuvin tests. You’ll learn how to correct deficiencies and excesses

in raw materials and blending techniques. Additionally, all participants will receive a binder which contains detailed reference materials about all the tests we will be conducting, which alone is worth the class fee of \$75.

Each seminar will last approximately 3 to 4 hours and will begin promptly at 6 P.M. All class materials will be provided. Class space will be limited to 14 participants.

We will be offering two seminars, one in Montgomeryville and one in Bethlehem. Give us a call to reserve your spot for this fun and educational class. If you can’t make either of these dates, we plan to offer this class again, on a continuing basis.

STORE HOURS

MONTGOMERYVILLE

Our fall hours are

Monday 10–6

Tuesday–Thursday 10–7

Friday 10–9

Saturday 10–5 Sunday 11–5

BETHLEHEM

Monday–Wednesday 11–7

Thursday–Saturday 10–8 Sunday 12–5

Both stores will be closed on Thanksgiving.



Coupons must be presented at time of purchase

SAVE \$2.00 on

any 5- or 6-gallon carboy

with purchase of one bucket of juice,
or two boxes of grapes,
or five gallons of cider

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Not valid with other offers, coupons, or previous purchases

Expires 11/15/05

code: KMF05

SAVE \$5.00 on

any \$50 Purchase

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Not valid with other offers, coupons, previous purchases,
fresh or frozen grapes/juice, or cider

Expires 11/15/05

code: KMF05

SAVE \$10.00 on

any \$100 Purchase

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Not valid with other offers, coupons, previous purchases,
fresh or frozen grapes/juice, or cider

Expires 11/15/05

code: KMF05

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 CALENDAR

Our calendar is particularly packed with fun and informative events.

Sunday, September 18

Wine Tasting at the Montgomeryville Store 3 to 6 P.M.

Our customer wine tastings are fun and informative events that take place at the store. Snacks will be served, and everyone who brings wine gets a \$5 coupon from Keystone.

Tuesday, September 20

Wine and Must Analysis Class, in Montgomeryville 6 P.M.

Give us a call for reservations. Additional classes will be posted on our Web page.

Friday, September 23

Target Date for First Arrival of Fresh Wine Grapes and Juice (Montgomeryville)

Check us out online or give us a call to reserve yours!

Thursday, October 13

Lehigh Valley Brewers Homebrew Club Meeting 7:30 P.M.

Bring your homebrew to Keystone Homebrew in Bethlehem. All brewers welcome!

Saturday, October 15

Bourbon Barrel Big Brew in Montgomeryville

Quadruppel! Come watch or get in on this monster of a beer.

Saturday, October 15

Valhalla—The Meading of Life—Mead-Only Competition and Dinner

Annual event in Mt. Airy, Philadelphia. Contest followed by tastings and dinner. Reservations required.

Sunday, October 16

Wine Tasting at the Montgomeryville Store 3 to 6 P.M.

Our customer wine tastings are fun and informative events that take place at the store. Snacks will be served, and everyone who brings wine gets a \$5 coupon from Keystone.

Monday, October 17

Keg Only Competition at the Bethlehem Store 3 to 6 P.M.

Enter from October 14–17 and you may win \$50 and a free pass to the Lehigh Valley Brew Fest.

Thursday, October 20

Keystone Hops Homebrew Club Meeting 7 P.M.

Bring your homebrew to Keystone Homebrew Supply in Montgomeryville. All homebrewers are welcome to this informal gathering of beer enthusiasts.

Saturday, October 22

Lehigh Valley Brew Fest

Fun event at in Easton benefits Equi-librium. Great beer from microbreweries and homebrewers.

Monday, October 31

Deadline to Order Apple Cider

The last chance to order fresh-pressed apple cider, specifically blended for hard cider. Available by pre-order only. Pick up is between November 10–13.

Saturday, November 5

Bourbon Barrel Big Brew in Bethlehem

Quadruppel! Come watch or get in on this monster of a beer.

Sunday, November 6

Wine Tasting at the Bethlehem Store 2 to 5 P.M.

Homemade wine tasting at the Bethlehem store! We'll have cheese and crackers and everyone who brings wine gets a \$5 coupon from Keystone.

Thursday, November 10

Lehigh Valley Brewers Homebrew Club Meeting 7:30 P.M.

Bring your homebrew to Keystone Homebrew in Bethlehem. All brewers welcome!

Thursday, November 17

Keystone Hops Homebrew Club Meeting 7 P.M.

Bring your homebrew to Keystone Homebrew Supply in Montgomeryville. All homebrewers are welcome to this informal gathering of beer enthusiasts.

Thursday, November 24

Closed for Thanksgiving

Happy Thanksgiving!

Wednesday, November 30

Winexpert's Tim Vandergrift's Wine Seminar

Entertaining, educational, and complete with wine tastings. Reservations required.



Keystone Hops Schedule

Third Thursday of the Month at 7 P.M.

Mark your calendar with these upcoming meetings:

Oct. 20 Nov. 17 Dec. 15

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

Return Service Requested

Lehigh Valley Brewers Club Meetings

Second Thursday of the Month at 7:30 P.M.

Mark your calendar with these upcoming meetings:

Oct. 13 Nov. 10 Dec. 8

Open to all homebrewers, held at Keystone Homebrew in Bethlehem.

More information at www.lehighvalleybrewers.com.

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AUTO
U.S. Postage PAID
Souderton PA
Permit No. 64050