

Keystone Homebrew Supply Newsletter

September 2006

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GREETINGS FROM KEYSTONE

I hope everyone had a good summer. We had a great time at the Keystone Family Picnic, especially with Judy's apparent ability to keep the rain away. With the exception of a short downpour at 8:15 P.M., we didn't need the tents.

All summer long business has been humming. Keystone Montgomeryville ended summer hours early, and we're now open 7 days a week all year round. Keystone Bethlehem's summer has been good too, officially surviving Musikfest.

David Salaba and I recently returned from a trip to California where we met face-to-face with many of our grape growers, brokers, and our juice supplier. It was a great trip where Dave and I learned a lot about the grapes we sell, saw where they come from, and also discovered a few new grape opportunities. Make sure to check out our Web site for pictures.

Now that we're back from California, we can't wait to tell you about our trip, as well as get the wine season started! So, see you soon,



THE GRAPES ARE COMING!

Target Arrival: September 15

(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. Only a limited supply of additional grapes and juice will be available. 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.

Red Wine Varieties

Juice (6-Gallon Buckets)

Alicante	\$45.50
Barbera	\$45.50
Burgundy	\$44.50
Cab. Sauvignon	\$45.00
Cab. Sauvignon, Napa	\$46.50
Carignane	\$44.50
Chianti	\$44.50
Merlot	\$47.00
Petite Sirah	\$48.00
Pinot Noir	\$50.50
Ruby Cabernet	\$45.50
Sangiovese	\$47.50
Syrah	\$45.50
Zinfandel	\$48.50
Old Vine Zinfandel	\$49.50
Grenache <i>Rose</i>	\$41.00
White Zinfandel <i>Rose</i>	\$42.50

Grapes (36 Pounds)

Alicante	\$26.50
Barbera	\$25.00
Cab. Sauvignon	\$26.50
Cabernet Franc	\$28.00
Carignane	\$25.00
Grenache	\$25.00
Merlot	\$26.50
Napa Gamay	\$28.50
Nebbiolo	\$30.00
Petite Sirah	\$31.00
Ruby Cabernet	\$26.50
Sangiovese	\$31.00
Syrah (Shiraz)	\$27.00
Zinfandel	\$37.00

White Wine Varieties

Juice (6-Gallon Buckets)

Chablis	\$39.00
Chardonnay	\$43.50
Chardonnay, Monterey	\$45.00
Chenin Blanc	\$41.50
French Colombard	\$40.50
Johannisberg Riesling	\$48.50
Muscat	\$45.50
Pinot Grigio	\$55.00
Sauvignon Blanc	\$52.50
Thompson Seedless	\$37.00
Viognier	\$47.00

Grapes (36 Pounds)

Chardonnay	\$28.00
Muscat, Alexandria	\$26.50
Muscat, Orange	\$35.50
Sauvignon Blanc	\$31.50
Thompson Seedless	\$23.50

FRESH NAPA JUICE

New this year for wine season is Napa AVA fresh grape juice. Through special arrangement with our juice supplier, we may have access to a limited supply of premium Napa grape juice. We hope to offer Cabernet Sauvignon, Merlot, and Pinot Noir. Prices have not been set. These juices will likely become available after our regular juice because Napa vineyards harvest later than the central valley growers. Please call us or sign up for our e-mail updates to get in on this limited opportunity.

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 red 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™.

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 7.8-gallon fermentation bucket

Four nylon straining bags

Four zip ties

Four packs of dried winemaking yeast

Detailed instructions, including helping you crush the grapes in just one minute with our electric grape crusher/destemmer

You will need to select one 36-pound box of fresh grapes and three 6-gallon buckets of fresh grape juice to make your custom blend (not included in the EZ-Blends' price).

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.

These are four examples of good 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.) or any combination of three juice buckets and one box of grapes.

Please plan on picking up your Key-2-EZ-Blend™ at least 1 hour before closing time to allow adequate time to crush the grapes.

BRUTOCAO VINEYARD GRAPES

North Coast, Mendocino, Calif.

After meeting with Fred from Brutocao Vineyards & Cellars in Hopland, California's Mendocino County (North Coast AVA) and trying his wines, I am pleased to announce that fresh high-quality grapes from the North Coast of California will be added to the large selection of grape products available this fall at Keystone Homebrew Supply Montgomeryville. These grapes are used by the Brutocao Vineyards, a successful commercial winery with excess grape capacity. We will be receiving the exact grapes the winery uses and not the rejected seconds. These grapes will be shipped to us after each variety ripens, so the exact arrival dates are uncertain. Each 36-pound box will cost \$45. Reserve on-line or at the store with a \$10 deposit per box.

Available varieties (and anticipated date of arrival):

Cabernet Sauvignon (mid-Oct.)

Merlot (late Sept.)

Zinfandel (mid-Oct.)

Syrah (early Oct.)

Chardonnay and Sauvignon Blanc might be available if significant interest exists. Also, grapes may be available in 500- and 1,000-pound bins, please call for pricing.

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	Titrateable acidity	Lactic acid

After extensive testing, Keystone Homebrew is endorsing the Accuvin Titrateable Acidity test as the best choice for home wine-makers who want an accurate acid reading.

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

(Available Only at Montgomeryville Location)

An **electric crusher/de-stemmer** will be available every day of wine season starting with the arrival of our first grapes! 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 \$2.00 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—save \$2 off each 7.8-gallon bucket with lid. Grapes grown locally or purchased elsewhere may be crushed for \$5.00 per bucket or box. **Please plan to arrive at least 1 hour prior to closing time if you would like to crush grapes.**

WINE TASTING EVENTS

Montgomeryville

Saturday, September 9, 2 to 5 P.M.

Saturday, October 14, 2 to 5 P.M.

Bethlehem

Sunday, November 5, 2 to 5 P.M. (EAGLES' BYE WEEK)

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 malolactic culture to your wine reduces the harshness/acidity by converting the stronger malic acid into the milder lactic acid. It 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 give us a call or stop by to reserve yours. Here are the liquid wine yeasts we offer:

Chablis	Eau de Vie	Port Wine
Chateau Red (formerly Pasteur Red)	Malolactic Wine Culture	Rüdesheimer
Chianti	Mead: Sweet & Dry	Zinfandel
Bordeaux	Pasteur Champagne, Prise de Mousse	

Yeast profiles are available at our store and at www.wyeastlab.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 (Napa, Sonoma, Carneros) and Washington state's 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. A \$50 deposit per bucket will be required at the time of reservation.

Prices and varieties can be found on our Web site and here at our stores, so give us a call or stop by the store. 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.

BIG BREW BOURBON BARREL

Vanilla Maple Imperial Porter
Saturday, October 21 in Montgomeryville

Imperial American Lager
Saturday, November 4 in Bethlehem

Keystone Homebrew Supply is hosting a unique brewing event. Come to Montgomeryville to watch, or take part in, the brewing of a seductively flavored Vanilla Maple Imperial Porter devised by Lou and Carlos. This rich and malty strong ale will surely please the brewers who love big beers and the ephemeral qualities these wooden casks impart to their beer.

Or come join the Lehigh Valley Homebrewers who plan to craft an American Lager of imperial strength. We will take advantage of the cool cellar on Chris Becker's family's farm located in Northampton, just 20 minutes north of our Bethlehem location.

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 Chris Becker family's farm (call the Bethlehem store for directions). 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 recipes 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, these are great opportunities 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, please give us a call.

1. You must provide your own brewing equipment, including a propane burner.
2. Montgomeryville: Sign up by October 19. Bethlehem: Sign up by October 31.
3. There is a per gallon participation barrel fee, to be determined, based on the cost of shared ingredients.
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 17 for Montgomeryville, and by December 1 for Bethlehem. **Please mark your carboys to indicate volume.**

Call or e-mail to sign up; space may be limited. Check out our Web site for previous Big Brews and see how much fun they are!

LIMITED HOP OFFERING

Nelson Sauvin...Back by Popular Demand!

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 \$4.50, or 1 ounce for \$1.29.

FRESH OLIVES

We were all disappointed when last year's olives were damaged in transport, but, we'll try again to 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 e-mail. (Another reason to sign up for our informative e-mails!)

WINEXPERT'S WINE EXPERT

Coming in Late November

Tim Vandergrift will make his next appearance for the winemakers of Keystone Homebrew Supply at a time and 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.

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, but each participant will receive a \$15 Winexpert coupon. The venue will be announced as the date approaches.

Don't miss this fun and informative event: e-mail us today to sign up for our e-mail updates, or give us a call or stop by the store for details.

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 Tuesday, 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 Tuesday, November 7 after 5 P.M. through Saturday, November 11 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.

WINEMAKING CLASSES

David Salaba, our “wine guy,” has just completed the difficult task of 3 years of school programs from University of California, Davis for which he received the prestigious and world-recognized **winemaking certificate**. Dave has joined a group of elite winemakers around the world with this certification and it is our extreme good fortune to have him available to teach and advise us. Dave’s expertise can be tapped by calling or visiting our Montgomeryville location throughout the year on Tuesdays and almost every day of wine season or by signing up for one of our winemaking classes.

Intro to Winemaking with Grapes

*Four Chances to Learn:
September 19, 20, 26, and 27*

If you ever wanted to make wine from grapes, this is the class for you! Geared toward the first time “grape” winemaker, we will cover a wide range of topics and include live, hands-on demonstrations. Class topics include: equipment, grape selection, sanitation, testing, procedures, and troubleshooting. Because of overwhelming demand we’re offering this class four times. Each class will run from 6 to 8 P.M. at Keystone Homebrew Montgomeryville and will take place rain or shine. The class fee is \$50 and the class will be limited to 12 students. The first two class dates assume the grapes will arrive on schedule. If the grape shipment is late, we will have to reschedule.

Wine and Must Analysis

*Bethlehem: September 10
Montgomeryville: September 7 and 12*

Keystone will be conducting this popular seminar on the basics of grape must and wine analysis three times. 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 easy 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 \$100.

Each seminar will last approximately 3 hours. The Montgomeryville seminars will begin promptly at 6 P.M. at Jason’s brother’s furniture store **Room after Room**, just a minute from the store.

The Bethlehem seminar will be on Sunday, September 10 from 2 to 5 P.M. in the conference room in the Main Street Commons Building, upstairs from Keystone Bethlehem. All class materials will be provided. Each class will require a minimum of 6 participants to a maximum of 12.

BREWING CLASSES

Keystone Homebrew is offering two brew classes, one for first-time brewers, and one for intermediate-level brewers. Both are led by Alan Folsom, reigning DelVal Homebrewer of the Year and Keystone employee. Keystone Homebrew will be partnering with **Studio M Foods** which features an in-house cooking classroom, catering services, and fresh and frozen foods to go. Each class lasts about 2 hours, costs \$30, and will be limited to 12 participants. Directions to Studio M (located 30 seconds from Keystone Homebrew in Montgomeryville) as well as other information can be found at www.studiomfoods.com.

Please call Keystone Homebrew in Montgomeryville to secure your place: (215) 855-0100.

Intro to Brewing

Wednesday, September 20, 7 P.M.

This class for the first-time brewer will be led by Alan Folsom, who will explain the basic equipment needed to homebrew and how it works. Participants will get hands-on experience brewing, bottling, and tasting homebrew.

The Next Step in Brewing

Wednesday, October 18, 7 P.M.

This class is geared toward the new brewer who has brewed some beer kits and is ready to learn the next step in homebrewing. In this class we will concentrate on beer ingredients and how they influence the final flavors. We will discuss in detail specialty grains, hop varieties, yeast strains, and how to use all of it in a batch of beer, followed by a less-intense discussion on water. We’ll brew up a Keystone beer kit, which is extract based with specialty grains, fresh hops, and liquid yeast. We will taste and discuss your homebrews and ours, so be sure to bring some. We recommend brewing at least one extract batch before attending this class.

THE NEW GUYS!

Give a warm welcome to the newest members to join the Keystone team. In Bethlehem, Peter has joined us part-time working some afternoons and some weekends. A computer geek, I mean consultant, by trade, Peter is an enthusiastic brewer with a passion for oaked IPAs. In Montgomeryville, Timothy joined us in a full-time capacity and is one of the luckiest guys we know: he recently won a commercial home draft system complete with a full keg of Franziskaner (where do you live again, Tim?). Also look out for our newer-than-new guy Jake starting work this September in Montgomeryville!

GOT MEAD?

Enter the second annual **Valhalla—The Meading of Life**—mead-only competition, October 14, 2007, at the Iron Hill Restaurant and Brewery in West Chester, PA. All mead styles from the BJCP 2004 Style Guidelines will be judged. Entries are due by October 7 with a \$7/entry fee. Entries (two 12-oz bottles or one 750-ml bottle or the equivalent) will be accepted at both Keystone Homebrew Supply locations and Iron Hill in West Chester.

Judges are also sought for this event. Additional information can be found at www.valhalla-mead.com, the Valhalla Web site.

GIFT REGISTRY NOW AVAILABLE

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, e-mail, 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.

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.



BETHLEHEM HARVEST FESTIVAL

Saturday, October 7, 12-7 P.M.

Keystone Homebrew will be participating in this first-ever Bethlehem Harvest Festival. The Bethlehem crew will be conducting a live brewing demonstration and an official grape stomp right on Main Street, Bethlehem, PA! That's right, it's a chance for you and/or your kids to stomp on some fresh wine grapes and to share brewing stories around the brew kettle.

The Bethlehem Harvest Festival will also feature local wineries, beer tasting, cheese tasting, music, food, and other entertainment. Tickets are sold for the beer-, wine-, and cheese-tastings, but the festival is free. Come join the fun!

Coupons must be presented at time of purchase

SAVE \$2.00 on

any 5-, 6-, or 6.5-gal. 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 11/15/06

code: KMF06

SAVE \$5.00 on

any \$50 Purchase
of Beer Ingredients

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

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

Expires 11/15/06

code: KMF06

SAVE \$10.00 on

any \$100 Purchase
of Wine Box Kits

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

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

Expires 11/15/06

code: KMF06

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

Thursday, September 7

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

Give us a call for reservations.

Saturday, September 9

Wine Tasting at the Montgomeryville Store 2 to 5 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.

Sunday, September 10

Wine and Must Analysis Class in Bethlehem 2 P.M.

Monday, September 11

Lehigh Valley Homebrewers Meeting 7:30 P.M.

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

Tuesday, September 12

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

Give us a call for reservations.

Friday, September 15

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

Check our Web site, or call us, to reserve yours and for arrival updates.

Tuesday, September 19

Intro to Winemaking with Grapes Class 6 to 8 P.M.

Wednesday, September 20

Intro to Brewing Class in Montgomeryville 7 P.M.

Wednesday, September 20

Intro to Winemaking with Grapes Class 6 to 8 P.M.

Thursday, September 21

Keystone Hops Homebrew Club Meeting 7 P.M.

Tuesday, September 26

Intro to Winemaking with Grapes Class 6 to 8 P.M.

Wednesday, September 27

Intro to Winemaking with Grapes Class 6 to 8 P.M.

Tuesday, October 3

Lehigh Valley Homebrewers Meeting 7:30 P.M.

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

Saturday, October 7

Bethlehem Harvest Festival 12 to 7 P.M.

Saturday, October 14

Wine Tasting at the Montgomeryville Store 2 to 5 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.

Wednesday, October 18

"The Next Step" Intermediate-Level Brew Class in Montgomeryville 7 P.M.

Thursday, October 19

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 21

Bourbon Barrel Big Brew in Montgomeryville

Vanilla Maple Imperial Porter! Come watch or get in on this delicious beer.

Tuesday, 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 7–11.

Saturday, November 4

Bourbon Barrel Big Brew in Bethlehem

Imperial American Lager! Come watch or get in on this monster of a beer.

Sunday, November 5

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.

Monday, November 6

Lehigh Valley Homebrewers Meeting 7:30 P.M.

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

Thursday, November 16

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.



Keystone Hops Schedule

Third Thursday of the Month at 7 P.M.

Mark your calendar with these upcoming meetings:

Sept. 21 Oct. 19 Nov. 16

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 Meetings

Mark your calendar with these upcoming meetings:

Mon., Sept. 11 Tues., Oct. 3 Mon., Nov. 6

Open to all homebrewers, held at Bethlehem Brew Works' Steelgaarden Belgian Beer Lounge, across the hall from Keystone Homebrew in Bethlehem. More information available from Ray at Keystone Homebrew in Bethlehem.



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