

# KEYSTONE HOMEBREW NEWS

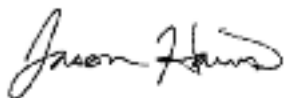
Fall 2012

## Greetings from Keystone Homebrew

**TIME FLIES, AS THEY SAY**, but I can hardly believe that this November marks 20 years since I started Keystone Homebrew Supply with my father Matt. In recognition of this staggering milestone, we plan to recognize our terrific customers with celebrations and special features throughout the month of November, see below.

Fall is the most anticipated time of the year for Keystone Homebrew—a season packed with something for absolutely everyone: fresh grapes and juice (pages 4 & 5), Big Brews (page 2), Harvest Fest (page 6), fresh olives (page 6), homebrew competitions (page 6), and more. This fall we are adding some exciting new products, a couple of truly unique and exciting events (don't miss the Club Barrel Brew Championship on page 2!) and we always offer plenty of beer-, wine-, and cheese-making classes. If that's not enough for you to send friends and family our way, be sure to read about our new customer referral program.

Ferment on!



## 20 YEARS . . .

### . . . of Fermentation Fun!

As a young, excited homebrewer, freshly graduated from college with a brief apprenticeship at Catamount Brewery under my belt, I had the dream of one day owning my own brewery. A homebrew supply shop seemed like a good place to start, so I partnered with my father Matt and rented a small booth at “the New Montgomeryville Mart.” That experience proved to be more fun and enriching than I ever imagined, and my original plan was soon dismissed. Twenty years later, I am the proud owner of what I consider to be one of the premier homebrew shops in the country, and I have met a great many friends along the way.

To celebrate our 20-year history, we will be running specials throughout November, with a huge, all-day blowout party on November 17. The party will feature Fleck's sticky buns (from the Mart), chart-topping music from the early 90's, an appearance by co-founder Mark Harris, historic images of Keystone (email us your pictures!), and a whole lot of good food and great homemade beverages. Other fun activities will be announced as the date approaches.

We want to show our appreciation for our long-standing customers who helped us get to where we are today. So, if you have been shopping with us for at least 5 years, you will receive a 15% discount on any of your purchases during the first eight days of November. If you have been a customer for at least 10 years, your discount will be 20%. Additional deals (for all of our customers) will be announced via email/Facebook/Twitter. Our system tracks purchase history, so that will be the determinant—unless you want to bring in your original Keystone Homebrew receipt! If you were a customer at the Mart, please ask for Jason when you stop in to share some nostalgia.



## BUILDING PROJECT

Our “new” Montgomeryville location is terrific, but our plan has always been to create something even more amazingly mind-boggling. We have hit plenty of speed bumps along the way, but it appears that this spring (2013) we may get to take our next step forward. This stage will incorporate a state-of-the-art winery in the rear building, additional building entrances, upgrades to the utilities, a lot more parking, and all the trees a nature-loving township could want.

You may be thinking, “Hey I want to help!” Well, we're not ready for a general call to action like an Amish barn raising (we'll get back to you on that), but we currently need a skilled and licensed general contractor or project manager and a list of qualified subcontractors. Visit our new website, [www.BeerAndWineMill.com](http://www.BeerAndWineMill.com) (the name we've chosen for our building) to learn more about the project and to sign up for work. We are coordinating with our architect to develop forms for our website that will allow us to collect and verify information to pre-qualify interested Keystone customers.

## CUSTOMER REFERRALS

Many of you have been spreading the good word about brewing and winemaking for years now (which is why all these new people keep showing up at our doorstep), and we have decided to start rewarding you for it. From now on, if a new customer purchases a **brewing or winemaking equipment kit** from us and they indicate that they were referred by an existing customer, they will receive either a free case of bottles or a free beginner's magazine. (For online orders, new customers can enter the name of the referrer in the “Order comments” section when they check out.) You, as the referrer, will receive store credit, depending on how many new customers you have referred to us up to that point:\*

**1st Referral: \$10 Store Credit      2nd Referral: \$15 Store Credit**  
**Each Referral After That: \$20 Store Credit!!!**

What could be more fun than making money just by getting people excited about your favorite hobby? Don't forget to tell them that they'll get a special deal by mentioning your name, which makes you seem like a homebrew celebrity of sorts.

\*To qualify, new customers must purchase a starter equipment kit.

**Two Locations:**    Montgomeryville: 435 Doylestown Road (Route 202), Montgomeryville, PA 18936    (215) 855-0100  
                                 Bethlehem: 599 Main Street, Main Street Commons Building, Bethlehem, PA 18018    (610) 997-0911  
[www.facebook.com/KeystoneHomebrew](http://www.facebook.com/KeystoneHomebrew)    Follow us on Twitter: @KeystoneHB

## CLUB BARREL BREW CONTEST

**Saturday, October 27**

Join us for what will be the homebrew event of the year: Our **Club Barrel Brew Championship!** We are inviting all regional clubs (subject to validation) to participate in a big brew event and inter-club competition at our Montgomeryville store. Here are the highlights:

**No entry fee.**

**Free barrel.** Keystone Homebrew Supply will donate to each club its choice of either an apple brandy barrel or a whiskey/bourbon barrel (~53 gallon capacity).

**Awesome grand prize.** Submit a keg of your beer to be judged by a celebrity panel during the upcoming AHA Conference, and win up to \$1,000 in Keystone Gift Certificates!

**Plenty of space.** Rain or shine, your club will be able to spread out and brew, and we'll handle storage of the barrel. (We won't even drink it!)

**Free foodstuffs.** We will have plenty of food to pair with all the homebrews being shared throughout the day.

This is a great opportunity to meet other homebrew clubs, to check out a variety of homebrew systems, and to flaunt your own of course! Plus, you will have a barrel-aged brew to showcase your club's talents at the 2013 AHA Conference. We've posted more information and competition rules on our website, along with a sign-up form so we can get an early idea of who will attend:

[www.keystonehomebrew.com/2012/08/keystone-barrel-brew-club-championship/](http://www.keystonehomebrew.com/2012/08/keystone-barrel-brew-club-championship/)

## BIG BREWS

**Montgomeryville** **Bethlehem**  
**Saturday, October 27** **Saturday, November 3**

Everyone is welcome to join us in Montgomeryville on October 27 for the Club Barrel Brew Championship event. Individuals, and club members not officially brewing for their club barrel, can still participate by brewing a **Russian Imperial Oatmeal Stout** (the recipe will be available on our website soon). A barrel participation fee of \$2.50 per gallon will reserve space for your beer in a bourbon barrel for a one-month primary fermentation. After that, we will transfer the beer into the secondary fermentor(s) you provide.

You can also meet up with the Lehigh Valley Homebrewers on **Teach a Friend to Homebrew Day** for a Big Brew at Chris Becker's family's farm (call the Bethlehem store for directions), where everyone can brew their favorite recipes and compare unique set-ups and brewing methods. Bring a friend!

These great events reveal a variety of brewing methods. Keystone will provide grilled food for everyone attending either event. Of course, everyone is encouraged to bring some homebrew to share!

For both events, please bring your own equipment, including a propane burner. All brewers should plan on picking up their ingredients at least a day before the brew. And please see our website for details and further requirements to participate.

**SAVE \$3** on 5 gallons of **WATER**  
(see page 3 for our new water selection)  
Limit 1 per customer. Not valid with other offers, coupons, discounts, or previous purchases.

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

Expires 10/31/12 code: KF12W

## BREWING CLASSES

Higher education at its finest! Affordable, entertaining, live demonstrations, free samples . . . you won't get any of that from college. Payment is required to reserve a spot in any class; refunds are subject to our 48-hour cancellation policy. We will be offering classes in Bethlehem again soon, once we find a suitable new location. In the meantime, we recommend visiting our incredible Montgomeryville store's classroom.

### Intro to Brewing

**Tuesday, September 18, 6:30 P.M.**

**Sunday, September 23, 1:00 P.M.**

Many more dates available on our calendar (page 7) and at [www.keystonehomebrew.com/shop/classes.html](http://www.keystonehomebrew.com/shop/classes.html).

Learn the basic techniques to brew fine beer starting with your very first batch. \$40 per person.

### The Next Step in Brewing

**Thursday, October 4, 6:30 P.M.**

**Thursday, November 29, 6:30 P.M.**

This class will help you make the jump from basic all-extract kits to using extracts with specialty grains, fresh hops, and liquid yeast. The class will explore recommended techniques and the contributions of various ingredients. \$40 per person.

### All-Grain Brewing

**Saturday, October 13, 10:00 A.M.**

Learn to apply professional techniques in your home brewery. We will discuss the equipment/options available for you to customize your all-grain brewing system. \$75 per person.



### We'll Sanitize Your Used Kegs!

Every keg that we sell these days is run through a commercial keg cleaner, sanitized with Star San, and decorated with a rather spellbinding Sanikeg certification sticker that elevates it to a higher class of corny keg society. That's because at any time, for just \$10, a used Sanikeg can be exchanged for a freshly sanitized one! Other kegs that were previously purchased from Keystone Homebrew can be exchanged for a certified Sanikeg for \$15. (Think of it as a corny keg amnesty program.) Kegs purchased elsewhere will be examined on a case-by-case basis, and may cost more, or may not be eligible.

## COOL, NEW PRODUCTS

**Water** Hardness, pH, mineral composition, and chlorine levels can all greatly impact the flavor of your finished beer. Our water is sourced from Pennsylvania through a local company, Eagles Peak.

Our **Spring Water** is absolutely delicious, and can be used for general brewing, winemaking, and drinking purposes without alteration. Water test results are available upon request.

**5 gallons\*** \$6.00 **1 gallon** \$1.50 \*\$6 refundable deposit

**Distilled Water** can be used to create custom water profiles (just add the appropriate brewing salts), enabling you to truly recreate classic beer styles from around the world.

**5 gallons\*** \$6.50 **1 gallon** \$1.65 \*\$6 refundable deposit

### Seasonal Beer Kits

**Pumplestiltzkin:** like pumpkin pie in a bottle!

**Oktober Festivus:** brew this copper colored, malty lager now, and your October is sure to be festive.

**All Scrooged Up:** a rich, complex winter warmer with honey and spices—brew it now, so it's ready for the holidays!



### Delaware Clone Kits

**Midas Operandi:** Fermenting a combination of malt, honey, and grapes will put you in Touch with a unique, ancient beverage.

**5401 Second:** IPA hopped continuously for a 90 Minute (and one second) boil.

We have even more new beer kits on our shelves, including an Imperial Wit, Keller Bier, Maibock, Philly Porter, a Jolly Rancher beer, a couple of Belgian Strong Ales (courtesy of De Struise) and a selection of popular beer kits from **Brewers Best**. Details are available at [www.keystonehomebrew.com/shop/beer/ingredients/kits.html](http://www.keystonehomebrew.com/shop/beer/ingredients/kits.html).

### Fresh Whiskey Barrels

**10- and 15-gallon sizes:** We are pleased to offer Dad's Hat Rye Whiskey oak barrels, once-used, from Mountain Laurel Spirits in 10- and 15-gallon sizes. These barrels are ideal for oak-aging your homemade beverages, promising to add depth and character. They are available now at both of our locations for \$85 each.



### Ruby Street Brewing System

The Ruby Street Brewery is a professional quality home brewing structure, complete with three 15-gallon brew kettles and burners, a propane regulator, a magnetic drive wort pump, all sanitary tri-clamp fittings, flexible stainless steel gas lines, and a host of other bells and whistles that offer a unique blend of form and function. Just \$2,399 for the entire package.



## SAVE 50% ON WINE ANALYSIS

For your second (and all additional) wines when you order one analysis at full price on the same day.

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

Keystone Homebrew Supply  
Montgomeryville (215) 855-0100

Expires 10/31/12

code: KF12LAB

## CUSTOM LABELS

If you're like a lot of us fermenters, you own many bottles of homemade deliciousness that you, well, can't quite identify. You kinda remember bottling it, but . . . Put an end to the bottle-guessing game and slap on some labels! We offer custom printed labels to fit almost any bottle, style, occasion, and whim. Our custom labels have a professional look and quality, and yet are incredibly inexpensive compared to competitive options. Plus, at Montgomeryville, you can see the result before you approve. You get a terrific custom product, unmatched convenience, and some quality time with your favorite Keystone employee, all for as little as 21 cents a label! There is no minimum to buy. Available to Bethlehem customers via special order.

You can see our selection of label templates online at: [www.macday.ca/label\\_gallery.htm](http://www.macday.ca/label_gallery.htm).

## WINEMAKING CLASSES

David Salaba, our "wine guy," shares his expertise via the following classes in Montgomeryville for both aspiring and experienced winemakers. Dave holds a certification in winemaking from U.C. Davis, has more than 30 years of winemaking experience, and has earned 150+ medals. Payment is required to reserve a spot in any class; refunds are subject to our 48-hour cancellation policy.

### Introduction to Winemaking: Grapes Montgomeryville: Sept. 24 (6:30 P.M.)

This class covers best practices in modern winemaking, plus discussions about equipment, grape selection, sanitization, and troubleshooting. \$85

### Wine and Must Analysis Montgomeryville: Oct. 3 (6:30 P.M.)

Learn how to test for and correct imbalances in your wine. \$85

### Wine Finishing Montgomeryville: Oct. 23 (6:30 P.M.)

This class examines the art of finishing and aging your wine to perfection. Topics include malolactic fermentation, oak aging, fining/filtering your wine, blending strategies, and more. \$130

# Wine Season 2012 at

## CENTRAL VALLEY WINES

Target Arrival: Friday, Sept. 14

[www.keystonehomebrew.com/central-valley-grapes-juice/](http://www.keystonehomebrew.com/central-valley-grapes-juice/)

### Red Wine Varieties

#### Juice (6-Gallon Bucket)

Barbera	\$62.95
Cabernet Sauvignon	\$67.95
Chianti	\$64.50
Malbec	\$65.75
Merlot	\$65.75
Petite Sirah	\$69.75
Pinot Noir	\$67.95
Sangiovese	\$64.50
Syrah	\$65.75
Zinfandel, Old Vine	\$71.95
Grenache <b>Rose</b>	\$61.95
White Zinfandel <b>Rose</b>	\$60.95

#### Grapes (36 Pounds)

Alicante	\$37.95
Barbera	\$43.50
Cabernet Franc	\$43.50
Cabernet Sauvignon	\$49.95
Grenache	\$37.95
Malbec (supply limited!)	\$53.95
Merlot	\$45.95
Petite Sirah	\$48.95
Petit Verdot (supply limited!)	\$57.95
Sangiovese	\$45.95
Syrah	\$42.95
Tempranillo	\$46.95
Zinfandel	\$55.50
Zinfandel, Old Vine	\$55.95

### White Wine Varieties

#### Juice (6-Gallon Bucket)

Chablis	\$58.95
Chardonnay	\$65.75
Chenin Blanc	\$59.95
French Colombard	\$58.95
Johannisberg Riesling	\$65.75
Malvasia Bianca	\$64.50
Muscat	\$62.50
Pinot Grigio	\$62.95
Sauvignon Blanc	\$64.50
Viognier	\$64.50

#### Grapes (36 Pounds)

Gewurztraminer	TBA
Muscat Alexandria	\$36.95
Thompson Seedless	\$33.95
Trebbiano	TBA

What the Heck Do I Do with These Grapes??

See Winemaking Classes, page 3

## Only at Our Montgomeryville Store

Partly because of grape shortages the last two years, the demand for California grapes and juice in 2012 is the highest we have ever seen. Not surprisingly, prices have increased significantly, although we are very fortunate that the harvest is projected to be bountiful. We understand that price is a concern for many winemakers, especially in such a challenging economy, so this year we are offering a limited selection of attractively priced juices from L'Uva Bella.

We hope that the extremely high demand this year is an anomaly, and we will always remain committed to bringing in the highest quality grapes and juice we can find without compromise. To that end, we're very pleased to announce the addition of some new premium grape offerings, including Montepulciano from Lake County, California, and Pinot Noir from Washington state. We're also taking orders for four varieties of fresh white grape juice from Washington state, sold by the gallon.

We always have a great selection of equipment, some of which is available for rent (including bladder presses).

As usual, grape crushing is available here while we have fresh grapes in stock (\$2 per box of Keystone grapes, \$5 per box for grapes purchased elsewhere). **Please plan to arrive AT LEAST 1 HOUR PRIOR TO CLOSING TIME if you would like your grapes crushed.**

## L'UVA BELLA GRAPE JUICE

Target Arrival: Friday, Sept. 14

[www.keystonehomebrew.com/central-valley-grapes-juice/](http://www.keystonehomebrew.com/central-valley-grapes-juice/)

#### Red Juice (6-Gal. Bucket)

Alicante	\$49.95
Burgundy	\$49.95
Cabernet Sauvignon	\$49.95
Merlot	\$49.95
Ruby Cabernet	\$49.95
Zinfandel	\$49.95

#### White Juice (6-Gal. Bucket)

Muscat	\$48.95
Thompson Seedless	\$48.95

## ITALIAN GRAPE JUICE

[www.keystonehomebrew.com/authentic-italian-grape-juice/](http://www.keystonehomebrew.com/authentic-italian-grape-juice/)

This extensive list of authentic Italian juices comes from the same source as our high-quality Chilean grape juice, so it is sure to please. We expect the Italian juice to arrive sometime in October (preliminary estimate: October 5). The **deadline to order is September 24**, but we are told that supplies of these juices may be limited, so order early to ensure your supply!

#### Red Juice (6-Gal. Bucket)

Amarone	\$54.95
Barbera	\$53.95
Bardolino	\$55.95
Barolo	\$54.95
Brunello	\$53.95
Cabernet Sauvignon	\$55.95

#### Red Juice (6-Gal. Bucket)

Chianti	\$54.95
Dolcetto	\$53.95
Lambrusco	\$54.95
Melvasia (Malvasia)	\$52.95
Meritage	\$54.95
Merlot	\$55.95

#### Red Juice (6-Gal. Bucket)

Montepulciano	\$55.95
Nebbiolo	\$52.95
Sangiovese	\$54.95
Valpolicella	\$53.95

#### White Juice (6-Gal. Bucket)

Frascati	\$52.95
Pinot Grigio	\$54.95
Soave Classico	\$52.95
Verdicchio	\$52.95
Vermentino	\$52.95

Questions: [info@KeystoneHomebrew.com](mailto:info@KeystoneHomebrew.com) or call (215) 855-0100

# Keystone Homebrew Supply

## PREMIUM FRESH GRAPES

[www.keystonehomebrew.com/premium-grapes/](http://www.keystonehomebrew.com/premium-grapes/)

Supplies are limited for all of the premium grapes, so be sure to reserve early. We'll need a deposit (\$10 per lug, \$250 per ¼-ton bin, \$500 per ½-ton bin) at the time of your order. Expect these grapes to be harvested and shipped on independent timetables, as they ripen. They will probably arrive a few weeks later than the Central Valley grapes.

### Lake County, California

Lake County is the agriculturally rich area surrounding Clear Lake (California's largest lake) and is part of the prestigious North Coast AVA.

	36-lb. Lug	½-Ton Bin* Price
Cabernet Franc	\$57.95	\$1.36/lb.
Cabernet Sauvignon	\$64.95	\$1.55/lb.
Merlot	\$62.95	\$1.42/lb.
Montepulciano	\$57.95	\$1.36/lb.
Syrah	\$57.95	\$1.36/lb.
Zinfandel	\$57.95	\$1.36/lb.

\*½-ton bins range from 700 to 1,000 pounds.

### Yakima Valley, Washington State

We are thrilled to be able to offer these extraordinary grapes from Washington state for the fifth straight year.

	36-lb. Lug	¼-Ton Bin† Price
Cabernet Sauvignon	\$67.95	\$1.46/lb.
Merlot	\$66.50	\$1.43/lb.
Pinot Noir (supply limited!)	\$67.95	\$1.46/lb.
Sangiovese	\$61.95	\$1.30/lb.
Syrah	\$67.95	\$1.46/lb.

†¼-ton bins range from 450 to 550 pounds.

### Washington State White Juice

Some of the most highly regarded white wines in the country come from Washington, and now you can buy the following juices by the gallon! Bring (or purchase) your own container.

Chardonnay	\$16.95/gal.	Riesling	\$16.95/gal.
Pinot Gris	\$19.95/gal.	Sauvignon Blanc	\$16.95/gal.

## VINO SUPERIORE

### Frozen DOCG Grapes—Chianti, Italy At Either Store, or Shipped via UPS Ground

We received a disappointing report from Italy about the 2012 grape harvest, leading Vino Superiore to suspend importing grapes until 2013. The good news is the 2011 harvest was phenomenal, and we have plenty of it still in stock! Remember, these grapes are rapidly frozen using a proprietary process, then shipped frozen to preserve the grapes in a “just picked” state. They are:

- Certified organic (certificate available upon request)
- Sourced from DOCG vineyards\*
- Crushed and destemmed, with skins
- Frozen instantly using liquid N<sub>2</sub>
- Available for sampling (as wine) at our Montgomeryville store!

\* the highest quality designation for Italian wine

Sangiovese \$155 Cabernet Sauvignon \$165 Merlot \$165  
Colorino \$145 Trebbiano \$145

ORDER 10 OR MORE BUCKETS, RECEIVE 8% DISCOUNT!

Each 5-gallon bucket of grape must will yield about 3 gallons of finished wine. Yields may vary. Order online: [www.keystonehomebrew.com/shop/wine/frozen-grapes-and-juice/vino-superiore-italian.html](http://www.keystonehomebrew.com/shop/wine/frozen-grapes-and-juice/vino-superiore-italian.html).

### Brehm Vineyards Frozen Must/Juice From Either Store, or Shipped via UPS Ground

Amazing grapes from the premier growing regions of California (Napa, Sonoma, Carneros) and Washington state's Columbia River Valley. For a complete list of offerings, detailed descriptions, and recommendations, visit our website and place your order online by Thursday, November 15.

“2012 is shaping up to be one of the finest vintages I have witnessed. In the Northwest, the bunches are small, the berries are small, and the overall crop lower than normal. The weather has been perfect since mid-July and all the grapes should achieve lush maturity.” —Peter Brehm

## WINE LAB ANALYSIS SERVICES

Making wine without performing any tests can be like driving your car with a blindfold. You invest a significant amount of money in your wine, and even more of your personal time and energy. Our winemaking consultants\* can use our Hanna Instruments 902C Automatic Titration System (and other methods) to provide you with professional analyses of your wine. This will allow you to achieve consistent success in your winemaking efforts. A panel of four tests

(Brix, pH, TA, SO<sub>2</sub>) for must or juice (pre-fermentation) will cost as little as \$30 (introductory price), and all of our tests can be ordered individually. **Check out the coupon on page 3** for a limited-time deal!

\* Dave has a winemaking certificate from U.C. Davis, 30+ years of experience, and 150+ medals from various wine competitions. Joe has 10+ years of winemaking experience and a PhD in analytical chemistry.

Keystone's Wine Season in Montgomeryville and on the Web: [KeystoneHomebrew.com](http://KeystoneHomebrew.com)

## FRESH CIDER

All of our fresh agricultural products are tied to the whims of Mother Nature, who seems to throw us at least one curveball every year. This time it's apples—a late freeze this spring throughout the Northeast really hurt the apple crop. This great loss has turned the apple market upside down, and many growers who are lucky enough to have apples are demanding huge prices. Usually we announce a great line-up of ciders in our fall newsletter. This year we'll have to wait out the current market conditions, but we have general commitments from Poverty Lane, Del Val, Solebury Farms, and Fruit Valley Orchard. Check our website's cider page for updates as the season evolves: [www.keystonehomebrew.com/tabs/meads-cider/fresh-cider/](http://www.keystonehomebrew.com/tabs/meads-cider/fresh-cider/).

## FACEBOOK & TWITTER

Do you do a bit of Facebookin'? Twittering? Whether you're sitting at home, slacking off at work, or stuck on a speeding bus that **MUST NOT GO BELOW 50 MPH**, you can connect with your friends at Keystone and other homebrewers and winemakers. You can also learn about exclusive deals, announcements, special events, new products, and other cool fermenty stuff.



Montgomeryville Facebook Page  
[www.facebook.com/KeystoneHomebrew](http://www.facebook.com/KeystoneHomebrew)



Follow us  
@KeystoneHB

## BETHLEHEM HARVEST FEST

**Saturday, October 13**

Join us at the seventh annual Fest for some old-fashioned grape stomping! Sample brews from the Lehigh Valley Homebrewers and enjoy food, music, beer and wine tastings, and entertainment for the whole family. [www.downtownbethlehemassociation.com/calendar/bethlehems-harvest-festival](http://www.downtownbethlehemassociation.com/calendar/bethlehems-harvest-festival).

## CHEESEMAKING CLASSES

**Mozzarella & Soft Cheeses**  
Montgomeryville: Sept. 16 and Oct. 28

Learn simple techniques for making soft cheeses and other fresh dairy products at home!

**CRÈME FRAICHE**      **YOGURT**      **sour cream**  
**mozzarella**      **Fromagina**      **ricotta**

The class costs \$65 per student, starts at 11:00 A.M., and will last about 3 hours. Space is limited; call us with payment information to reserve a spot. Refunds are subject to our 48-hour cancellation policy.

## WINE SOCIALS

**Bethlehem:** Sun., Sept. 9, 2-5 P.M.  
Sun., Oct. 14, 2-5 P.M.  
Fri., Nov. 16, 5-8 P.M.

**Montgomeryville:** Sun., Sept. 30, 1-4 P.M.  
Sun., Oct. 28, 2-4 P.M.

### MEET OTHER WINEMAKERS

Share your wine or mead

**FREE SNACKS**

**\$5 coupons for everyone who brings wine!**

Join us at the Montgomeryville wine social on October 28 (note the 2 P.M. start) for a free cheesemaking demonstration, complete with free samples!

## CURE YOUR OWN OLIVES!

We're offering Green Sevillano (available in the following sizes from largest to smallest: Super Colossal, Colossal, Jumbo) and Manzanilla (a small olive with a very small pit and a propensity for slight bruising; sizes will vary). Each 10-lb. bag will cost \$27.95. There are many recipes on the internet that have great directions for curing olives; if you don't have internet access stop by the store for some printed instructions. Pickup will be around the beginning of October, available in both Montgomeryville and Bethlehem. Order online or by calling the store nearest you no later than Sunday, September 16.

## BEER & MEAD COMPETITIONS

Find out if you really are as good as you think you are! Besides the thrill of victory, all of these competitions will provide you with valuable, objective feedback on your beers by BJCP judges. Check each competition's website for rules, entry forms, and results. Drop off your entries at either Keystone Homebrew location before the relevant entry deadline.

			Entries Accepted
Oct. 13	<b>Hops BOPS</b>	Philadelphia, PA	Sept. 29 – Oct. 10
	<a href="http://www.hopsclub.org">www.hopsclub.org</a>		
Oct. 20	<b>Valhalla Mead</b>	West Chester, PA	Sept. 22 – Oct. 6
	<a href="http://www.valhalla-mead.com">www.valhalla-mead.com</a>		
Nov. 10	<b>Stoney Creek ABC</b>	Blue Bell, PA	Oct. 18 – Nov. 1
	<a href="http://www.schomebrewers.com">www.schomebrewers.com</a>		
Nov. 15	<b>Queen of Hops</b>	North Arlington, NJ	Oct. 18 – 30
	Ladies Only!!		
	<a href="http://newjerseycraftbeer.com/new-jersey-homebrewers/queen-of-hops/">newjerseycraftbeer.com/new-jersey-homebrewers/queen-of-hops/</a>		

**Two Locations:** Montgomeryville: 435 Doylestown Road (Route 202), Montgomeryville, PA 18936 (215) 855-0100  
Bethlehem: 599 Main Street, Main Street Commons Building, Bethlehem, PA 18018 (610) 997-0911  
[sales@KeystoneHomebrew.com](mailto:sales@KeystoneHomebrew.com) [www.KeystoneHomebrew.com](http://www.KeystoneHomebrew.com)

# CLASSES (MONTGOMERYVILLE ONLY)

Sunday, September 16	Making Mozzarella & Soft Cheeses 11:00 A.M.
Tuesday, September 18	Intro to Brewing 6:30 P.M.
Sunday, September 23	Intro to Brewing 1:00 P.M.
Monday, September 24	Introduction to Winemaking: Grapes 6:30 P.M.
Tuesday, October 2	Intro to Brewing 6:30 P.M.
Wednesday, October 3	Wine and Must Analysis 6:30 P.M.
Thursday, October 4	The Next Step in Brewing 6:30 P.M.
Sunday, October 7	Intro to Brewing 1:00 P.M.
Friday, October 12	Making Great Wine from Kits 6:30 P.M.
Saturday, October 13	All-Grain Brewing 10:00 A.M.
Tuesday, October 16	Intro to Brewing 6:30 P.M.
Sunday, October 21	Intro to Brewing 1:00 P.M.
Tuesday, October 23	Wine Finishing 6:30 P.M.
Sunday, October 28	Making Mozzarella & Soft Cheeses 11:00 A.M.
Tuesday, October 30	Intro to Brewing 6:30 P.M.
Sunday, November 4	Intro to Brewing 1:00 P.M.
Tuesday, November 13	Intro to Brewing 6:30 P.M.
Thursday, November 29	The Next Step in Brewing 6:30 P.M.

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# EVENTS

Monday, September 3	Closed: Labor Day
Sunday, September 9	Wine Social, Bethlehem 2-5 P.M.
Thursday, September 20	Keystone Hops Meeting 7:00 P.M.
Tuesday, September 25	Lehigh Valley Homebrewers Meeting 7:30 P.M.
Sunday, September 30	Wine Social, Montgomeryville 1-4 P.M.
Saturday, October 13	Bethlehem Harvest Festival
Sunday, October 14	Wine Social, Bethlehem 2-5 P.M.
Thursday, October 18	Keystone Hops Meeting 7:00 P.M.
Saturday, October 27	Keystone Club Barrel Brew Championship
Sunday, October 28	Wine Social, Montgomeryville 2-4 P.M.
Tuesday, October 30	Lehigh Valley Homebrewers Meeting 7:30 P.M.
Saturday, November 3	Big Brew, Becker Farm, Bethlehem
Thursday, November 15	Keystone Hops Meeting 7:00 P.M.
Friday, November 16	Wine Social, Bethlehem 5-8 P.M.
Saturday, November 17	20th Anniversary Party
Thursday, November 22	Closed: Thanksgiving
Tuesday, November 27	Lehigh Valley Homebrewers Meeting 7:30 P.M.

[www.KeystoneHomebrew.com](http://www.KeystoneHomebrew.com)

## Montgomeryville

435 Doylestown Road (Route 202)  
Montgomeryville, PA 18936  
(215) 855-0100

## Bethlehem

599 Main Street  
Main Street Commons Building  
Bethlehem, PA 18018  
(610) 997-0911

# KEY DATES & DEADLINES

Friday, September 14	Target Arrival: First Shipment of Central Valley Grapes & Juice
Sunday, September 16	Deadline to Order Olives
Monday, September 24	Deadline to Order Italian Grape Juice
Friday, October 5	Target Arrival: Shipment of Italian Grape Juice
Saturday, October 6	Valhalla Mead Competition Entry Deadline
Wednesday, October 10	Hops BOPS Competition Entry Deadline
Tuesday, October 30	Queen of Hops Competition Entry Deadline
Thursday, November 1	Stoney Creek Competition Entry Deadline
Thursday, November 15	Deadline to Order Brehm Frozen Grapes & Juice



## KEYSTONE HOPS SCHEDULE

**Third Thursday of the Month, 7 P.M.**

Bring some homebrew to share and enjoy with the group. Club meetings are at the Montgomeryville store and are open to all interested homebrewers. Club members can choose to compete in informal, monthly competitions. More info at [www.keystonehops.org](http://www.keystonehops.org). Mark your calendar with these upcoming meetings:

Sept. 20

Oct. 18

Nov. 15

## LEHIGH VALLEY HOMEBREWERS MEETING SCHEDULE

**Last Tuesday of the Month**



The meetings below are open to all interested brewers and are held at Steelgaarden, across the hall from our Bethlehem store, starting at 7:30 P.M. For club membership information, or for details on the club's events, check out [www.lehighvalleyhomebrewers.org](http://www.lehighvalleyhomebrewers.org).

Sept. 25

Oct. 30

Nov. 27

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## STORE HOURS

### Montgomeryville

Monday–Thursday 10–7, Friday 10–9,  
Saturday 10–7, Sunday 11–5

### Bethlehem

Monday–Wednesday 11–7,  
Thursday–Saturday 10–8, Sunday 11–5

### Both Stores

Closed September 3 (Labor Day)  
Closed November 22 (Thanksgiving)

**FREE WINE SEASON T-SHIRT**  
with any \$200 purchase  
of juice, grapes, or cider, while supplies last

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**Keystone Homebrew Supply**  
Montgomeryville (215) 855-0100

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