

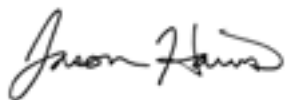
KEYSTONE HOMEBREW NEWS

Spring 2013

Greetings from Keystone Homebrew

IF OUR 20 YEAR HISTORY IN THE HOMEBREW BUSINESS has taught us anything, it's that we have the greatest customers in the world. It is a true privilege to come to work each day and share our enthusiasm with such a diverse and spirited local beer- and winemaking community. From our 20th anniversary celebration to our recent request for bids on our upcoming building renovations, you have come together time and again to help us make Keystone Homebrew Supply a better place. To borrow from the wisdom of Spiderman, we believe that with great customers comes great responsibility. We take that responsibility very seriously. That's why it is our never-ending mission to bring you the freshest ingredients, the newest gadgets, the best values, the coolest events, the latest knowledge, and the most genuinely dedicated service that you'll ever find anywhere. Read on to learn all about our latest efforts to do so.

Ferment on!



BETHLEHEM EXPANSION

New Location Coming Soon!

If you witnessed the incredible transition to our current Montgomeryville location two years ago, then you should have a pretty good sense for what's now in store for Bethlehem! We just inked a lease for a spacious building that will greatly enhance our ability to offer new products and services, in-house classes and events, and even **fresh juice and grapes!** Our move is imminent, so it's time to get really excited, and keep an eye on our upcoming emails (or check our website) for the latest details and timing.

New Southside Address

126-128 East 3rd Street, Bethlehem, PA 18018

THE BEER AND WINE MILL

<http://thebeerandwinemill.com/>

The Beer and Wine Mill is the name of our building at 435 Doylestown Road. For the curious who want to follow along with our Montgomeryville renovation project, the latest details will be posted on the website above. We appreciate everyone who participated in the bidding process. Next steps will include finalizing our project financing, and starting construction in late spring. We will work hard to minimize any disruption to your shopping experience, and in the end we know everyone will enjoy the results!

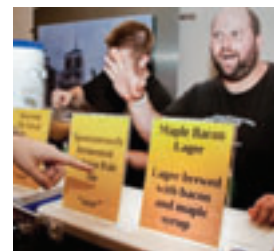


AARON'S BREWER BLOG

A Fermentation Proclamation!

One of our more . . . colorful employees and a true brewing pioneer, Aaron sadly no longer works the sales floor in Montgomeryville. He is still part of the Keystone family, though, and is contributing to our website in the form of a very entertaining blog for homebrewers. His blog will be chock full of stories, interviews, recipes, and outrageous ideas that will swim around in your head like a pet fish trying desperately to find its way back to the ocean. You wouldn't neglect your pet fish, would you? Read Aaron's blog, and free your mind!

www.KeystoneHomebrew.com/category/blog



GROW YOUR OWN HOPS

You should already know that Keystone Homebrew has the freshest hops you can buy. If you truly want the freshest hops possible, though, they need to come from your backyard! Order rhizomes now and get your hop garden planted this spring. With our tiered pricing structure, you can buy rhizomes for as little as \$3.95 each! The attractive vines can extend up to 30 feet around arbors, along fences, up dead trees, etc. Our rhizomes should arrive in both Montgomeryville and Bethlehem by early April. Even brown thumbs (or sky blue, khaki, or periwinkle thumbs) can grow hop rhizomes using the simple instructions on our website. Order by phone or online.

1-4 rhizomes \$4.95 each

5-9 rhizomes \$4.50 each

10+ rhizomes \$3.95 each

www.KeystoneHomebrew.com/2013/01/grow-your-own-hops/



Two Locations: Montgomeryville: 435 Doylestown Road (formerly Route 202), Montgomeryville, PA 18936 (215) 855-0100
Bethlehem: 599 Main Street, Bethlehem, PA 18018 (moving soon, see above) (610) 997-0911
sales@KeystoneHomebrew.com www.KeystoneHomebrew.com

CHILEAN GRAPES & JUICE

Available in Montgomeryville and possibly Bethlehem (for the first time ever!) depending on the timing of our move. See page 1.

As we write this, it is apparently 91°F in Chile—in February! Must be global warming. Either that or they live in some sort of weird alternate reality where winter and summer are reversed. In any case, Chilean vineyards are preparing to harvest their grapes, and we are currently taking orders for Chilean grapes and juice. The shipments should arrive in our reality sometime in late April/early May. We expect to sell out of some varieties before the shipments even arrive, so you should reserve in advance to get what you want. Once the grapes arrive, we will offer a full range of winemaking products and convenient services, including crushing/destemming (\$1.50 per box), equipment rentals, winemaking classes, and more. If you have never made wine from fresh grapes, and you would like to start, see page 4 for information about classes.

Fresh grapes and juice should be picked up within 5 days of arrival. In the case of fresh grapes, we can crush and freeze them for you, and store them frozen at our Montgomeryville store for pickup within 30 days. We provide this service for your convenience for no extra charge, but you must pre-pay for the grapes and the crush. You must also drop off sanitized buckets or pay for new buckets in advance (1 bucket for every 3 lugs).

To secure your order, we will need a deposit of \$10 per lug of grapes, and \$20 per bucket of juice. You can order by phone or online, but if you place an online order, **please call our Montgomeryville store at (215) 855-0100 to provide payment information for the deposit.**

Red Juice (6 Gal.)

Barbera	\$48.50
Cabernet Franc	\$49.50
Cabernet Sauvignon	\$51.50
Carménère	\$51.50
Malbec	\$51.50
Merlot	\$49.50
Petite Sirah	\$50.50
Pinot Noir	\$51.50
Sangiovese	\$49.50
Syrah	\$49.50
Zinfandel	\$52.50

Red Grapes (18 lb.)

Cabernet Franc	\$29.50
Cabernet Sauvignon	\$29.50
Carménère	\$29.50
Malbec	\$30.00
Merlot	\$29.50
Pinot Noir	\$31.00
Syrah	\$29.50

White Juice (6 Gal.)

Chardonnay	\$48.50
Gewurztraminer	\$47.50
Moscato Alexandria	\$48.50
Pinot Grigio/Gris	\$49.50
Riesling	\$47.50
Sauvignon Blanc	\$47.50
Thompson Seedless	\$46.50



Order link: www.KeystoneHomebrew.com/Chilean-grapes-juice

Volume Discounts

Chilean Grapes

8 or more boxes:	\$1 off each box
50 or more boxes:	\$2 off each box
100 or more boxes:	\$3 off each box

Chilean Grape Juice

8 or more buckets:	\$2 off each bucket
50 or more buckets:	\$4 off each bucket
100 or more buckets:	\$6 off each bucket

New for 2013

The Fine Print: You may add to your order over time to qualify for higher discounts—up to the time of purchase. The discount will be determined and applied at the time of purchase, and will not be applied retroactively to previous purchases. Your discount on grapes and your discount on juice will be determined separately. As each shipment arrives, it must be picked up and paid for in a single transaction to qualify for the discount.

A Little Background on Chile

Chile was once known primarily for its sweet wines, often made from Moscatel grapes. Chilean wine production expanded greatly in the 19th century, and gained prominence as many European wineries were devastated by a blight of *Phylloxera* caused by aphids. Now Chile (which is free of aphids) is one of the very few countries in the world where grape vines are grown on their own roots, instead of being grafted onto aphid-resistant American root stock. Many people believe this results in superior grapes, and sure enough, Chilean wines are world renowned. Chile benefits from very reliable weather that rarely produces spring frosts or harvest rains. The sunny climate, tempered by the Pacific to the west and protected by the Andes in the east, promotes sweet fruit and ripe tannins, while significant drops in overnight temperatures help to maintain the grapes' acidity. Chile is one of the top five sources of wine imports into the United States.

WINE & MUST TESTING

New Discount Schedule

We offer a variety of tests to evaluate your wine (or grape must, or juice) to help you achieve the results you are looking for. Our professionally trained wine analysts, Dave Salaba and Joe Maglaty, will interpret the results and give you expert guidance if corrective action is recommended. Joe holds a PhD in analytical chemistry, while Dave earned a winemaking certificate from U.C. Davis and has won more than 150 medals in various home winemaking competitions. Together they have more than 40 years of winemaking experience. We will conduct any test at any time (allow 48 hours to process), but we now have a schedule that will help you save up to 30% off the costs of the analyses. Find out more at:

www.KeystoneHomebrew.com/lab-pricing-schedule/



YOUR BEER OR WINE

... in Cans!

You like cans? We like cans! Now package your beer and wine in cans just in time for summer!

On Saturday, May 4 (during our Barrel Brew on National Homebrew Day) Keystone Montgomeryville will be hosting the We Can Mobile Canning crew for your canning and can related enjoyment. "Cans?" you say? Yup, those 12 oz aluminum cylindrical beauties that are at home on the beach or even in your cup holder. Through the miracle of technology you will be able to have your beer or wine packaged in the most protective container known. Cans are much lighter than glass bottles, keep sunlight out, and go where bottles simply can't (like the beach, around the pool, or your local park). And don't worry about that "beer can taste"! These cans come straight from Ball, those people who know a thing or two about packaging food products. This service is available **by reservation only**. The beer must be carbonated or primed, and packaged appropriately for canning (see the link below). The cost will be \$40 per 5 gallons, which includes the cans, six pack holders, and the case trays. You also will get to see your beverage get canned, which is a lot better than seeing yourself get canned. Call our Montgomeryville store to reserve a time slot, and for more information on how to prepare your beverage. Details are also available at: www.KeystoneHomebrew.com/?p=5325.



Montgomeryville
www.facebook.com/KeystoneHomebrew

Bethlehem

www.facebook.com/KeystoneHomebrewSupplyBethlehem



Follow us on Twitter
[@KeystoneHB](https://twitter.com/KeystoneHB)

NEW BREW KETTLES

With spring approaching, now is a great time to upgrade your brew kettle and move your operation outside! We now carry stainless steel brew kettles from Bayou Classic. These stockpots feature either a 3.0 mm or 3.5 mm aluminum core encased in 2.0 mm stainless steel. The Tri-Ply bottom ensures uniform heat distribution to prevent hot spots and scorching. Also, all Bayou Classic stainless steel pots are fitted with a 1/2-inch stainless steel ball valve and calibrated gallon marks on the inside of the pot. Deluxe models include a stainless steel kettle screen, false bottom, and side-ported thermometer with 2-inch stem.

Standard 10 gallon	\$169.95
Standard 16 gallon	\$194.95
Deluxe 10 gallon	\$275.00
Deluxe 16 gallon	\$309.95

Need a chiller, too? See our coupon

BARREL BREWS

*Montgomeryville: Saturday, May 4
(National Homebrew Day)*

*Bethlehem: Saturday, May 4, Chris Becker's Farm
(Contact Our Store for Directions)*

If you like brewing, and you like parties, then join us and a group of your fellow homebrewers for a traditional spring Big Brew. You can brew your favorite recipe and take it home that afternoon, or join a collaborative effort to fill a barrel for a one-month primary fermentation. Brewers will need their own equipment, including propane and a burner. Lawn chairs and homebrews are optional, but encouraged for both brewers and spectators. The festivities will take place rain or shine at both locations. Don't believe anyone who tells you there's no such thing as a free lunch. Show up and we'll prove them wrong! Times, rules, recipes, and more details are available on our website: www.KeystoneHomebrew.com/2013/03/spring-barrel-brewn-2013.



SAVE 10%

ON ANY **IMMERSION WORT CHILLER**

OR

SAVE 15%

WITH THE **ADDITIONAL PURCHASE OF ANY BREW KETTLE**
AT FULL PRICE

Limit 1 coupon per person. Not valid with other offers, coupons, or previous purchases.

Keystone Homebrew Supply

Montgomeryville (215) 855-0100
Bethlehem (610) 997-0911

Expires 6/15/13 code: KSPC13

BREWING CLASSES

We have a brewing class to get you started, one to advance your extract brewing skills, and one to guide you down the mystical rabbit hole of all-grain brewing. Seats are limited; advance payment is required to secure a spot. Note: Bethlehem classes will be scheduled once we set up a classroom at our new location.

Introduction to Brewing

Check "Upcoming Classes" on page 7 for dates. \$40 per person.

The Next Step in Brewing

Check "Upcoming Classes" on page 7 for dates. \$40 per person.

All-Grain Brewing

Montgomeryville: Sun., June 9, 10 A.M.
Montgomeryville: Sat., April 13, 10 A.M.

\$75 per person; lunch will be provided.

Yeast 101

*Montgomeryville:
Sat., April 27, 1 P.M.*

New Class!
For intermediate to advanced brewers, this class will enhance your understanding of perhaps the most critical and under-appreciated ingredient in your brewing arsenal! Join homebrewing microbiologist Jason Rodriguez to discuss yeast health, fermentation byproducts, pitching rates, simple and stepped starters, and basic techniques for yeast banking at home. You will also have the chance to sample some of Jason R's beers, brewed especially to illustrate the impact of pitching rates on beer flavor. \$50 per person.

CHEESEMAKING CLASSES

Mozzarella & Ricotta

Montgomeryville: Sun., April 14, 11 A.M.

Learn to make the freshest, tastiest soft cheeses you've ever had! The process takes less than an hour, and the cheese can be enjoyed immediately—something brewers and winemakers can only dream of. The class includes a live demonstration and delicious samples. \$65 per person.

Hard Cheeses

Montgomeryville: Sun., May 19, 11 A.M.

Broaden your cheesemaking horizons, and start making cheddar, feta, gouda, parmesan, and other hard cheeses. Some prior cheesemaking experience is recommended, but not required. The class includes a live demonstration and a variety of samples, and should last 3 to 3½ hours. \$65 per person.

WINEMAKING CLASSES

At Our Montgomeryville Store

Do you wonder what's involved in making wine from grapes? Have you tried, but find yourself settling for inconsistent results? Or do you just have an insatiable thirst for knowledge in your relentless pursuit of winemaking supremacy? In any case, we offer three classes that can make your winemaking experience much more fun and more rewarding. Each class lasts about 3 hours, and is taught by Dave Salaba at our Montgomeryville store. Check out Dave's impressive credentials, along with more details about the classes, at: www.KeystoneHomebrew.com/2011/01/winemaking-classes/.

Intro to Winemaking from Grapes

Tuesday, May 14, 6:30 P.M.

Our introductory class covers techniques and concepts to get started turning grapes into wine. The class would benefit many seasoned veterans, too. \$85 per person.

Wine and Must Analysis

Thursday, May 23, 6:30 P.M.

Learn intermediate and advanced methods for testing and correcting imbalances in your wine. \$130 per person.

Wine Finishing

Tuesday, June 11, 6:30 P.M.

Learn about malolactic fermentation, chromatography, oak aging, clarification, blending strategies, and other considerations for turning your fermented wine into a masterpiece. \$85 per person.

BEGINNERS' CLASS

Making Great Wine from Kits

Montgomeryville: Wednesday, April 3, 6:30 P.M.

Learn how fun and easy making your own wine can be! This class is the perfect way for beginners to get started in this terrific hobby. \$50 per person; sign up in advance.

Classes and events will be scheduled in Bethlehem once we set up a classroom at our new location. See page 1.



FRESH LOCAL VEGGIES

Since we like to support local businesses (and agriculture), we offer each of our locations as pick-up sites for local CSAs. That means you can pick up fresh local produce and other foods weekly while you stop in for brewing supplies! To take advantage, you must sign up in advance with the respective CSA.

Bethlehem: Willow Haven Farm, www.willowhavenfarm.com

Montgomeryville: Be sure to check out the new features for the Myerov Family Farm (including weekly choices, more types of food, and new pricing options): <http://myerovfarm.com/>



6TH ANNUAL

Compete for the most coveted title in the beer universe! The 6th annual Philly Beer Geek competition will take place during Philly Beer Week. Past winners have won over \$1,500 worth of prizes, been asked to make celebrity appearances, received gallons of free beer, and have stood next to the Mayor

for the ceremonial Opening Tap cask tapping.

Are you the go-to person for everything beer? Do your friends rely on you to advise them about the latest and greatest beers they should drink? Do you burst into spontaneous verse when drinking an awesome beer? You should be Philly Beer Geek 2013!

The 3-step process to beer geek supremacy are: **1.** Win a preliminary round at a participating local beer-centric business (check the online schedule). **2.** Wow the famous beer judges in the semifinal round at Manayunk Brewery on May 15. **3.** Dominate the other finalists at the June 6 showdown at The Field House during Philly Beer Week. If it were easy, it wouldn't be worth the title!

www.PhillyBeerGeek.com.

SUMMER REFRESHERS



SAVE 100%

Buy 2 or more **Island Mist**
or **Orchard Breezin'**

WINE KITS



Limit 1 coupon per person. Not valid with other offers, coupons, or previous purchases.

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

Expires 6/15/13 code: KSPB13

WAR OF THE WORTS RESULTS

Pardon the pun, but WOW! The 18th Annual War of the Worts boasted a total of 861 entries; 335 participants, judges, and stewards; and a whopping \$4,000 in prizes donated by praiseworthy supporters of the homebrew tradition—please thank them with your patronage! We want to thank Brian Krebs and all of the other organizers, stewards, and judges who made this event possible and so much fun. We also want to congratulate the winners, especially the Best of Show winners:

1st Place: Lee Kexel, Brown Porter

2nd Place: Ed Walkowski, Apple Cherry Cider

3rd Place: Jeff Stein, Framboise

Impressively, Lee took Best of Show with his one and only entry, while both Ed and Jeff have now won B.O.S. awards two years in a row! Donald and Stephen Boyle received an honorable mention for their Berry Melomel. You can visit the Keystone Hops website to see the complete competition results:

www.keystonehops.org/war-of-the-worts-xviii-sponsors/
www.keystonehops.org/waroftheworts/

STORE HOURS

Montgomeryville Store

Monday–Thursday, and Saturday 10–7

Friday 10–9 Sunday 11–5

Bethlehem Store

Monday–Wednesday 11–7

Thursday–Saturday 10–8 Sunday 11–5

Both Stores

Closed Easter (March 31), Memorial Day (May 27),
and Independence Day (July 4)

WINE SOCIALS

Montgomeryville: Friday, April 5, 5:30-8:30 P.M.

Montgomeryville: Friday, May 17, 5:30-8:30 P.M.

Bethlehem: Friday, April 12, 5-8 P.M.

Bethlehem: Sunday, May 5, 2-5 P.M.

Join us for these fun gatherings of winemakers. We provide light snacks and a pleasant setting—you provide your wine, which will earn you a \$5 coupon to our store. Our wine socials are always free for everyone.

Philly Beer Week Events



BEER FLAVOR TRAINING

Montgomeryville: Mon., June 3, 5-7 P.M.

We want to help you evaluate your homebrew (not to mention all those beers you'll be sampling during Philly Beer Week) like a pro! Using a flavor training kit from the Siebel Institute—the country's premier professional brewing school—we will give you a taste of the common flaws found in beer and an explanation of what causes them. This invaluable session will allow you to talk knowledgeably with craft brewers and critics, and will help you serve your own beer with confidence. Of course, we'll have some delicious undoctored beer on hand as well (from Free Will Brewing) to help your palate recover! \$15 per person.

FREE DEMONSTRATIONS

Beer-, Wine-, and Cheese-Making
Montgomeryville: Sat., June 8

To celebrate Philly Beer Week, we will be conducting free demonstrations—of both extract brewing and all-grain brewing, along with winemaking (from kits) and cheese making, too! If you've been thinking about broadening your fermentation horizons, this will be the day to visit our store! Demonstrations will take place throughout the day; check the schedule at:

www.KeystoneHomebrew.com/philly-beer-week/

TWITTER HUNT

Compete for fame and fabulous prizes in Keystone's Philly Beer Week Twitter Hunt! Here's how it works. A list of people, places, and random doohickies—each worth a specified number of points—will be released via Twitter (and our website) on May 31, the first day of Philly Beer Week. Then the hunt is on, and will last until the final pint is pulled on June 9. All you have to do is Tweet photographs of yourself in a Keystone shirt (see the box below to learn how to get a free one) with as many of the objectives as you can back to @KeystoneHB. We'll record your score and update our online leaderboard. The participants with the most points by the end of Philly Beer Week will be showered in prizes!

FREE KEYSTONE HOMEBREW
T-SHIRT

in 3 easy steps:

1. Follow us on Twitter.
2. Tweet a photo of yourself brewing or making wine.
3. Tweet a photo of yourself at one of our stores.

Expires 6/15/13

Limit 1 free shirt per person.

code: KSPA13

BEER
10 days a week!

LIBERTARIAN PARTY

Montgomeryville: Fri., June 7, 6-9 P.M.

Bring your own damn beer and don't expect any handouts from us! The **Keystone Libertarian Party** celebrates and denigrates all things Libertarian. Unlike last year's Communist Party, you'll get nothing but a no-frills place to hang out and drink your own homebrew with fellow miserly homebrewers. We do believe in free markets, though—so we are encouraging everyone to bring in their old homebrewing equipment and supplies. Then buy, sell, trade and barter your way to a brighter brewing future! Oh yeah, and if you want snacks...bring your own damn food.

GAME NIGHT

Settlers of Catan

Montgomeryville: Tuesday, June 4, 6:30-9:30 P.M.

After brewing beer comes drinking beer. What makes drinking beer even more fun? Playing games while drinking beer. Not those irresponsible drinking games...thinking games! Keystone's game gurus Justin & Pete will organize a Catan tournament for competitive strategists, or bring your own favorite board game and join fellow homebrewers and gamers for a night of fun.

CLONE BREW WARS

Sat., June 2, 1-4 P.M.

Clone Brew Wars 2013 will mark the third time we've sponsored this intergalactic homebrew competition challenging the War of the Worts winners to clone their favorite commercial beers. There are sure to be some super rare, top-flight beers on the list, and the best part is *you* get to be the judge! Each homebrew will be served alongside its commercial counterpart, so you can vote for the best and most accurate clone. We used to hold the competition in a neighborhood far, far away, but this year it will be held at one of our favorite local beer bars—the Blue Dog in Chalfont. (If you've never been there, it's pretty much exactly like the Mos Eisley cantina, minus the wretched hive of scum and villainy.) Tickets may be purchased through the Blue Dog starting May 1. This is a fun event, with great beers from pros and highly skilled homebrewers. Be sure to mark your calendars!

www.clonebrewwars.com/

www.bluedog.cc/



Two Locations: Montgomeryville: 435 Doylestown Road (formerly Route 202), Montgomeryville, PA 18936 (215) 855-0100
Bethlehem: 599 Main Street, Bethlehem, PA 18018 (moving soon, see page 1) (610) 997-0911
sales@KeystoneHomebrew.com www.KeystoneHomebrew.com

UPCOMING EVENTS

Thursday, March 21
Tuesday, March 26
Sunday, March 31
Friday, April 5
Friday, April 12
Thursday, April 18
Tuesday, April 30
Saturday, May 4
Saturday, May 4
Sunday, May 5
Wednesday, May 15
Thursday, May 16
Friday, May 17
Wednesday, May 22
Tuesday, May 28
Friday, May 31
Sunday, June 2
Monday, June 3
Tuesday, June 4
Thursday, June 6
Friday, June 7
Saturday, June 8

Keystone Hops Homebrew Club Meeting, 7:00 P.M.
Lehigh Valley Homebrewers Club Meeting, 7:30 P.M.
Both Stores Closed—Happy Easter!
Wine Social, Montgomeryville, 5:30 to 8:30 P.M.
Wine Social, Bethlehem, 5:00 to 8:00 P.M.
Keystone Hops Homebrew Club Meeting, 7:00 P.M.
Lehigh Valley Homebrewers Club Meeting, 7:30 P.M.
Barrel Brews, Montgomeryville and Bethlehem (on National Homebrew Day)
Beer & Wine Canning Event, Montgomeryville
Wine Social, Bethlehem, 2:00 to 5:00 P.M.
Philly Beer Geek Semi-Finals
Keystone Hops Homebrew Club Meeting, 7:00 P.M.
Wine Social, Montgomeryville, 5:30 to 8:30 P.M.
Philly Beer Scene Awards
Lehigh Valley Homebrewers Club Meeting, 7:30 P.M.
Opening Tap, the Start of Philly Beer Week
Clone Brew Wars, 1 P.M.
Beer Flavor Training, Montgomeryville, 5:00 P.M.
Game Night: Settlers of Catan, 6:30 P.M.
Philly Beer Geek Finals
Libertarian Party & Brewing Equipment Swap, 6 P.M.
Free Beer-, Wine-, & Cheese-Making Demonstrations in Montgomeryville

Hang up this page
for fast reference!



www.KeystoneHomebrew.com

Montgomeryville

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

Bethlehem

599 Main Street
Bethlehem, PA 18018
(610) 997-0911
We're Moving Soon!
See page 1.

UPCOMING CLASSES

Tuesday, March 19
Sunday, March 24
Tuesday, April 2
Wednesday, April 3
Thursday, April 4
Sunday, April 7
Saturday, April 13
Sunday, April 14
Tuesday, April 16
Saturday, April 27
Tuesday, April 30
Tuesday, May 14
Sunday, May 19
Thursday, May 23
Wednesday, June 5
Sunday, June 9
Tuesday, June 11

Introduction to Brewing, Montgomeryville, 6:30 P.M.
Introduction to Brewing, Montgomeryville, 1:00 P.M.
Introduction to Brewing, Montgomeryville, 6:30 P.M.
Making Great Wine from Kits, Montgomeryville, 6:30 P.M.
The Next Step in Brewing, Montgomeryville, 6:30 P.M.
Introduction to Brewing, Montgomeryville, 1 P.M.
All-Grain Brewing, Montgomeryville, 10 A.M.
Cheesemaking: Soft Cheeses, Montgomeryville, 11 A.M.
Introduction to Brewing, Montgomeryville, 6:30 P.M.
Yeast 101, Montgomeryville, 1:00 P.M.
Making Great Wine from Kits, Montgomeryville, 6:30 P.M.
Introduction to Winemaking from Grapes, Montgomeryville, 6:30 P.M.
Cheesemaking: Hard Cheeses, Montgomeryville, 11 A.M.
Wine & Must Analysis, Montgomeryville, 6:30 P.M.
Introduction to Brewing, Montgomeryville, 6:30 P.M.
All-Grain Brewing, Montgomeryville, 10:00 A.M.
Wine Finishing Operations, 6:30 P.M.



LEHIGH VALLEY HOMEBREWERS MEETING SCHEDULE

Last Tuesday of the Month

For club membership information, or for details on the club's events, check out www.LehighValleyHomebrewers.org.

The meetings below are open to all interested brewers. The March meeting will be held at Steelgaarden, across the hall from our original Bethlehem store location, starting at 7:30 P.M. Check the club website for the location of future meetings as the dates approach.

March 26

April 30

May 28



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. More info at www.KeystoneHops.org. Each spring meeting will feature a raffle of extra spoils from the War of the Wort. Thank you, over-achieving prize gatherers!

March 21

April 18

May 16

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Presort Standard Mail
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Return Service Requested

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 P.O. Box 426
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