

KEYSTONE HOMEBREW NEWS



Fall 2011

Greetings from Keystone Homebrew

It's HUGE! Our new building in Montgomeryville, that is! If you haven't visited us yet, you're in for a big surprise. We intend to take full advantage of all our new space for this year's fall season with more products on display in our spacious showroom. As always, we strive to bring you new and exciting subjects for your fermentation experiments, and this fall is no exception. Our latest featured product is **authentic, DOCG, organic grapes from Italy** (see p. 5). In addition to our new Italian grapes, look for the return of Italian juice, our California juice from Lodi, and grapes from Lake County, Yakima Valley, and of course Central Valley. We're mixing it up this year with our cider offerings, bringing you a variety of ciders from different mills throughout the region, in addition to the fantastic cider from Poverty Lane Orchards in New Hampshire.

We are turning up the volume on our class offerings this fall with a full complement of beer-, wine-, and cheese-making classes, in addition to some new wine appreciation classes. We will also host Big Brews (group brewing sessions), wine tastings, and homebrew club meetings, and as usual we will give everyone a chance to stomp on grapes at the Bethlehem Fall Harvest Festival.

Ferment on!

WINE APPRECIATION CLASSES

We are expanding our Montgomeryville wine appreciation class offerings to focus on specific, renowned wine regions and interesting topics and varietals. All of the classes will explore the unique characteristics of select wines, and will include a tutored tasting, of course! Each class will last about 2 hours and cost \$50 per person. Call or sign up online; refunds will be subject to our 48-hour cancellation policy.

Returning by popular demand are Robert Peters and Rich Unti, veteran wine instructors from the Main Line and phillywine.com. Robert is recognized (by Best of Philly, etc.) as one of the leading local authorities on wine. They will hold the following classes:

October 18, 6:30 P.M. **Italian Wines**

November 22, 6:30 P.M. **French Wines**

New to the Keystone Class scene is Michele Heaton, a long-time friend and wine appreciator. For the last few years Michele has developed her own style of wine tasting and started Wines in a Line, where attendees taste a series of highly rated wines with a common theme (an interesting grape varietal, a vertical tasting, or an obscure region). This fall Michele will teach the following classes:

Oct. 16, 1 P.M. **Ancient Vine Grenache**
(Australian, Spanish & French wines)

Nov. 13, 1 P.M. **Molly Dooker Boxer Shiraz**
(vertical tasting, 2005-2009)

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, and has more than 30 years of winemaking experience. 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. 26 (6 P.M.) or Oct. 1 (1 P.M.)

This class covers best practices in modern winemaking, plus discussions about equipment, grape selection, sanitization, and troubleshooting. The class fee is \$100 per person.

Wine and Must Analysis
Montgomeryville: Oct. 10 (6 P.M.)

Learn to test and adjust your wine to achieve consistent, high-quality results. We provide instruction and hands-on experience using hydrometers, refractometers, acid titration, pH meters, sulfite titrites, and Accuvin tests. Detailed reference materials are included. \$150 per person.

WINE TASTING EVENTS

**Bethlehem: Sept. 11 (2-5 P.M.), Oct. 7 (5-8 P.M.),
Nov. 13 (2-5 P.M.)**

**Montgomeryville: Sept. 18 (1-4 P.M.),
Oct. 14 (5:30-8:30 P.M.), Nov. 20 (1-4 P.M.)**

Home vintners: come share your wine with other winemakers. It doesn't matter if you are a kit winemaker or if you start from scratch; everyone who makes wine should attend. All wines made from grapes, juices, fruits, kits, and honey are welcome. Everyone who brings wine gets a \$5 coupon to Keystone Homebrew (maximum 1 coupon per person). Haven't made your own yet? This is a great chance to learn about winemaking and to taste different wines. We always provide cheese, crackers, and other snacks to pair with the wines. Don't miss our October wine tastings—we will feature some special **chocolates** designed to pair with your wines!

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 www.keystonehomebrew.com

BREWING CLASSES

There is no substitute for a good education! Our brewing classes will help you get the most out of your hobby, and they make great gifts for friends or family members. Tasty samples are included. Payment is required to reserve a spot in any class; refunds are subject to our 48-hour cancellation policy.

Intro to Brewing

Montgomeryville: Sept. 10 (1 P.M.), Oct. 4 (6:30 P.M.),
Nov. 11 (6:30 P.M.), or Nov. 19 (1 P.M.)
Bethlehem: Sept. 13 (6:30 P.M.), Oct. 11 (6:30 P.M.)
or Nov. 1 (6:30 P.M.)

Learn to brew with a live demonstration! \$40 per person.

The Next Step in Brewing

Montgomeryville: Sept. 9 (6:30 P.M.) or Oct. 11 (6:30 P.M.)
Bethlehem: Sept. 28 (6:30 P.M.) or Oct. 25 (6:30 P.M.)

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

Advanced Techniques: Lagering

Montgomeryville: Nov. 5 (11 A.M.)

We are developing some great new brewing classes, each focusing on a particular advanced brewing technique. Our Sour Power brewing classes have been a huge success, and will be offered again in the future. Our next Advanced Techniques class will provide an in-depth look at the special considerations, equipment, and techniques that are key to brewing great lagers. Lagers represent the vast majority of beer that is consumed throughout the world, but they are less commonly brewed at home because of the unique challenges they present. This class will demystify the lagering process for you, thanks to expert instruction by Dave Grosch. Dave has won numerous first place awards (including Best of Show) for his lagers in regional homebrew contests, and is the reigning Eastern Pennsylvania Homebrewer of the Year. \$60 per person, includes lunch.

FRESH OLIVES!

Cure Your Own!

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 \$22.50. 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 18.

BIG BREWS

Montgomeryville

Saturday, October 29

Bethlehem

Saturday, November 5

Join us in Montgomeryville for a group Barrel Brew. Normally, everyone brews the same recipe, but this year you will choose (yes, choose!) between two beers at opposite ends of the hoppiness spectrum: a Strong Scotch Ale or an American Triple IPA.

We will supply the recipes, you buy the ingredients and bring your own equipment. After your beer is brewed, we will transfer it into either a bourbon barrel designated for Scotch Ale or an apple brandy barrel dedicated for Triple IPA, as appropriate, for a one-month primary fermentation. After that, we will siphon the beer into the secondary fermentor(s) you provide for retrieval and safe passage to your domicile. Thanks to our new abundance of real estate, we should have no need to impose limitations on batch sizes this year. Still, we ask that you sign up by Wednesday, October 27 so we can make all the necessary arrangements.

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 are great events for checking out a variety of brewing methods. We will have a propane grill available for cooking, and Keystone will provide hot dogs and hamburgers. Of course, everyone is encouraged to bring some homebrew to share!

For both events, please keep in mind:

1. Bring your own equipment, including a propane burner.
2. All brewers should plan on picking up their ingredients at least a day before the brew.
3. You can start setting up as early as you like in Montgomeryville, and as early as 8 A.M. in Bethlehem.
4. All-grain brewers must mash in by 10 A.M.

For the Montgomeryville Barrel Brew:

1. Sign up by October 27.
2. There is a per gallon barrel fee to be determined.
3. Expect a 10 percent loss of volume from sediment.
4. The Montgomeryville store will open at 9 A.M.
5. Your sanitized and volume-calibrated secondary fermenters must be dropped off at the store on or before November 20.
6. Call or email to sign up; space may be limited.

SAVE \$5 ON ANY **Keystone Homebrew Beer Ingredient Box Kit**

These kits include fresh hops, specialty grains, and fresh liquid yeast.

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

Keystone Homebrew Supply

Expires 11/15/11

code: KMF11K

FROZEN BERRIES

For the past several years we've taken pre-orders in the fall for frozen berries from Elwer Farms in Berks County, Pennsylvania. Now, we are happy to announce that we will be stocking these delicious berries year-round at our Montgomeryville store (subject to availability, of course). Bethlehem customers may also order these berries any time of year, but please allow 1-2 weeks for delivery and plan to pick up within 3 days of arrival. The berries are picked and frozen at the peak of freshness, perfectly preserved for your elderberry wine, fruit beers, meads, ciders, pies, parfaits, or anything else you can imagine.

Blackberries —1 quart—about 0.8–0.9 lb.	\$5.50
Black Raspberries —1 quart—about 0.8–0.9 lb.	\$5.50
Red Raspberries —1 quart—about 0.8–0.9 lb.	\$5.50
Elderberries —3.5 quarts—about 3 lb.	\$17.50

EXTENDED STORE HOURS

We love our customers, and we've decided that even being open 7 days a week, we just don't see enough of them. So starting the week-end of September 10, we are extending our hours at both stores. In Montgomeryville, we will be open on Saturdays from 10 A.M. to 7 P.M. In Bethlehem, our new Sunday hours will be from 11 A.M. to 5 P.M. Be sure to stop by!



FREE BOTTLES

With Select Wine Kits

We have a lot of great new wine kits that we've added since we moved to our new building—so many that the selection can be a bit intimidating! One of the newly expanded lines is Cellar Classic from RJ Spagnols. These 6-week wine kits are truly complex, exhibiting genuine varietal character thanks to 100% varietal grape concentrates from the world's premier vineyards. The wines can be enjoyed right away, but over months of aging they will mature into rich, luscious wines. Right now, we are offering a **free case of bottles** with the purchase of any Cellar Classic wine kit (including the international Harvest Collection), or with the purchase of any one of dozens of other **specially marked wine kits** from Winexpert or RJ Spagnols, while supplies last. Don't miss out on this special offer!

FRESH CIDER

We love cider! And so do you, so we have worked hard to source a super abundance of fesh cider choices for you this fall.

Poverty Lane Orchards Last year, Steve Wood of Poverty Lane Orchards (www.povertylaneorchards.com) and Farnum Hill Ciders in New Hampshire provided us with some of the best fresh apple cider we've ever offered, blending in bittersweet and bittersharp apples for added complexity. This year, Steve will create two custom blends for us, pressing the best available apples of the season. Details will be available at harvest. Pre-orders are suggested and will require a \$25 deposit.

October Pressing: Arrives late October, order by October 2. \$69.95 for 5 gallons.

November Pressing: Arrives late November, order by October 30. \$69.95 for 5 gallons.

Delaware Valley College The guard has changed again at DelVal college. The newest farm manager, Scott Smith, will press a custom blend for us this year from the extensive orchards on their campus.

DelVal Cider Blend: Arrives on October 28; order by October 16. \$5.50 per gallon.

Scott Berry Farm Whitney Scott, the former DelVal farm manager who pressed our local cider last year, has returned to his home farm and will provide us with the following ciders from his own mill:

Pear Blend: Bosc, Bartlett, Seckel and others. Order by Sept. 15, arriving the first week of October. \$7 per gallon.

Golden Delicious: Local varietal cider recommended by Steve Wood of Poverty Lane. Order by Sept. 22, arrives 2nd week of Oct. \$5.50 per gallon.

York Imperial: Local varietal cider recommended by Steve Wood. Order by Nov. 15 for end of November arrival. \$5.50 per gallon.

Fruit Valley Orchards Last year's Heirloom Blend from DelVal was produced with apples from this extensive orchard in Oswego, New York, and we can't wait to get our hands on some again. (Special thanks to Caleb from Tabora Farm for the referral!) Each blend will contain some or all of the following heirloom varieties: Baldwin, Rhode Island Greening, Monroe, Northern Spy, Red Spy, and Golden Russet.

Fruit Valley Batch 1: Arrives last week in September. Order by September 15. \$7 per gallon.

Fruit Valley Batch 2: Arrives last week in October. Order by October 15. \$7 per gallon.

Solebury Orchards Solebury, in scenic Upper Bucks County, will produce two ciders for us this fall. As a varietal cider, Granny Smith has produced fantastic, uniquely tart hard cider for us in recent years. Honeycrisps have attracted a cult following of late and Solebury has planted tons of them. Honeycrisps make up a large proportion of their delicious proprietary blend cider. Order by November 27.

Granny Smith varietal cider: \$5.50 per gallon, arriving Dec. 9

Solebury Honeycrisp blend: \$5.50 per gallon, arriving Dec. 9

Wine Season 2011 at

CENTRAL VALLEY WINES

Target Arrival: Friday, Sept. 16

Red Wine Varieties

Juice (6-Gallon Bucket)		Grapes (36 Pounds)	
Alicante	\$55.50	Alicante	\$29.75
Barbera	\$55.50	Barbera	\$30.00
Burgundy	\$55.00	Cabernet Franc	\$31.25
Cabernet Franc	TBD	Cabernet Sauvignon	\$39.25
Cabernet Sauvignon	\$59.25	Grenache	\$28.75
Chianti	\$54.75	Malbec	\$41.50
Malbec	\$58.00	Merlot	\$37.00
Merlot	\$56.00	Petite Sirah	\$39.25
Nebbiolo	TBD	Petit Verdot	\$41.50
Petite Sirah	\$57.50	Ruby Cabernet	\$29.00
Pinot Noir	\$61.50	Sangiovese	\$36.75
Ruby Cabernet	\$53.75	Syrah	\$30.75
Sangiovese	\$55.25	Zinfandel	\$33.00
Syrah	\$54.25	Zinfandel, Red Dirt Old Vine	\$38.25
Valdepena/Tempranillo	TBD		
Zinfandel	\$58.75		
Zinfandel, Old Vine	\$61.25		
Grenache Rose	\$52.75		
White Zinfandel Rose	\$54.00		

Only at Our Montgomeryville Store

For the 2011 harvest, we are proud to offer a superior selection of fresh grapes and grape juice for the home winemaker. Of course we are offering all the familiar California grape and juice varieties, and we are also bringing back the wildly popular authentic Italian grape juices from last year. We have our select offerings of premium grapes, too, from Washington State and Lake County, California. Truly discriminating customers will be happy to see that Brehm Vineyards' grapes are on the menu again, with some very interesting 2011 additions. Perhaps most exciting, though, are the amazing frozen grapes we are bringing in this year from Chianti, Italy! All the details are here and on our new Web site, so drink it all in, then contact us (online or by phone) when you are ready to place your order.

As usual, grape crushing is available here as long as 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.**

This year we will have a greater selection of winemaking equipment and supplies than ever before—thanks to our expansive new store! There will be crusher/destemmers, stainless steel tanks, large plastic fermenters, bladder presses, filtration systems, must plungers, and other shiny things as far as the eye can see. Bladder presses will be available for rent.

Note: The 2011 harvest may be later than usual, so not all varieties may be available on early shipments.

White Wine Varieties

Juice (6-Gallon Bucket)		Juice (6-Gallon Bucket)		Juice (6-Gallon Bucket)		Grapes (36 Pounds)	
Chablis	\$49.75	Johannisberg Riesling	\$57.50	Pinot Grigio	\$58.75	Muscat Alexandria	\$33.00
Chardonnay	\$53.50	Malvasia Bianca	\$54.75	Sauvignon Blanc	\$52.25	Thompson Seedless	\$26.50
Chenin Blanc	\$49.75	Muscat	\$54.00	Thompson Seedless	TBD		
French Colombard	\$52.00	Palamino	\$49.75	Viognier	\$53.50		
Gewurztraminer	TBD						

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 14). The **deadline to order is October 4**, but we are told that supplies of these juices may be limited, so order early to ensure your supply!

Red Juice (6-Gallons)		Red Juice (6-Gallons)		Red Juice (6-Gallons)		White Juice (6-Gallons)	
Amarone	\$55.75	Chianti	\$54.75	Montepulciano	\$56.75	Franscati	\$52.75
Barbera	\$53.75	Dolcetto	\$53.75	Nebbiolo	\$53.75	Pinot Grigio	\$55.75
Bardolino	\$55.75	Lambrusco	\$54.75	Sangiovese	\$55.75	Soave Classico	\$53.75
Barolo	\$54.75	Melvasia (Malvasia)	\$53.75	Valpolicella	\$53.75	Verdicchio	\$52.75
Brunello	\$53.75	Meritage	\$54.75			Vementino	\$53.75
Cabernet Sauvignon	\$56.75	Merlot	\$56.75				

Questions: info@keystonehomebrew.com or call (215) 855-0100



Keystone Homebrew Supply

PREMIUM FRESH 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. We are again working with Jim Smith to bring in the following varieties from this premier growing region. These grapes are available in small lots and sold exclusively through Keystone Homebrew.

	36-lb. Lug	½-Ton Bin* Price
Cabernet Sauvignon	\$56.00	\$1.39/lb.
Merlot	\$49.00	\$1.20/lb.
Syrah	\$51.50	\$1.26/lb.
Zinfandel	\$49.00	\$1.20/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 fourth straight year. If you haven't tried them yet, they can be used to produce unique and wonderfully complex wines on their own, or used together in complementary blends.

	36-lb. Lug	¼-Ton Bin† Price
Cabernet Sauvignon	\$59.50	\$1.56/lb.
Merlot	\$53.50	\$1.35/lb.
Sangiovese	\$52.50	\$1.32/lb.
Syrah	\$52.50	\$1.32/lb.

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

Brehm Vineyards Frozen Must/Juice

From Either Store, or Shipped via UPS Ground

Brehm Vineyards offers amazing grapes from the premier growing regions of California (Napa, Sonoma, Carneros) and Washington state's Columbia River Valley. A frozen bucket of red grapes (which includes skins) will yield a final volume of approximately 3 to 3½ gallons of wine. A bucket of frozen white grape juice will yield approximately 5 gallons.

Visit www.brehmvineyards.com for detailed descriptions and recommendations. A \$50 deposit per bucket will be required at the time of your order; the grapes are expected to arrive early in December.

Here is a partial list of the 2011 offerings from Brehm. You can find a complete list and place your order through our Web site. We will accept orders until Thursday, November 17.

Frozen DOCG Grapes—Chianti, Italy

At Either Store, or Shipped via UPS Ground

We are very excited to announce that we will be partnering with Vino Superiore (www.vinosuperiore.com) to bring in some amazing grapes from Chianti, Italy. These are certified organic grapes, carefully selected by Federico, a commercially certified Italian enologist, and they are used by commercial wineries in Chianti to make DOCG wines. DOCG is an official designation that represents the pinnacle of Italian winemaking, the highest quality designation given to Italian wines. DOCG means that strict rules governing growth and production must be followed, and the wines have to pass an official taste test to guarantee quality.

These superior wine grapes are picked, destemmed, and rapidly frozen using a proprietary process to lock in the delicate aromatic properties, then shipped frozen to preserve the grapes in a "just picked" state. Keystone Homebrew Supply is the exclusive distributor.

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

Each 5-gallon bucket of grape must, including the white grape must, contains skins and seeds along with the juice, and will yield approximately 3 gallons of finished wine. Yields may vary.

Receive a free Vino Superiore T-shirt with every order. If you purchase 10 or more buckets you will receive a 8% discount (this discount will not show when you reserve your grapes online, but will be applied when we process your order at the store). We estimate that the grapes will be available for pickup in late November at both of our stores. A deposit of \$50 will be required to secure your order.

Federico visited our Montgomeryville store in August, providing details about the grapes and region, and shared his expert recommendations for fermenting these grapes. His suggestions for blending an authentic Chianti or Super Tuscan are available on our Web site.

Cabernet Sauvignon, Caldwell (Napa, Lot 1)	\$253	Red Frozen Grapes
Cabernet Sauvignon, Oak Knoll (Napa)	\$199	
Cabernet Franc, Bennett Valley (Sonoma)	\$169	
Malbec, Alexander Valley (Sonoma)	\$169	
Merlot, Sangiacomo (Sonoma)	\$149	
Petite Sirah, Edon Knoll (Mendocino)	\$155	
Petit Verdot, Plumb Ridge (Sonoma)	\$169	
Pinot Noir, Las Brisas (Sonoma)	\$209	
Syrah, Carneros Organic (Sonoma)	\$169	
Chardonnay, Sangiacomo (Sonoma)	\$195	
Pinot Gris, Swift Water (Columbia Gorge)	\$179	
Pinot Noir Rosé , White Salmon (Columbia Gorge)	\$189	
Gewurztraminer, Underwood (Columbia Gorge)	\$173	
Sauvignon Blanc, White Salmon (Columbia Gorge)	\$173	

CHEESEMAKING CLASSES

Join any one of our cheesemaking classes to get started in this great hobby. Each class includes live demonstrations focusing on techniques that can be applied to many different cheeses. These fun, informal classes give you a chance to sample homemade cheeses, along with some homemade bread, and wine, of course! Space is limited; call us with payment information to reserve a spot. Refunds are subject to our 48-hour cancellation policy.

Mozzarella & Soft Cheeses

Bethlehem: Sept. 18 (10 A.M.)

Montgomeryville: Sept. 19 (6 P.M.)

We have expanded this class to include soft cheeses and other dairy products (crème fraiche, sour cream, yogurt, fromagina, etc.). The class costs \$65 per person, and lasts about 3 hours.

Goat Cheese

Montgomeryville: Oct. 23 (10 A.M.)

This class will demonstrate how to make feta, chevre, and other traditional goat cheeses using raw goat's milk and a starter culture. As the class date approaches, we plan to take pre-orders for goat's milk (optional) from M&B Farview Farm. This class costs \$65 per person and lasts about 3½ hours.

Cheddar Cheese

Bethlehem: Oct. 30 (10 A.M.)

Montgomeryville: Nov. 6 (10 A.M.)

We will provide a complete examination of all the steps involved in making cheddar cheese, including waxing, aging, and troubleshooting, plus we will cover some of the interesting history of cheddar cheese. This is a long, intensive class lasting about 5 hours. Although it is not strictly necessary, some prior cheesemaking experience would help you get the most out of the class. \$75 per person; includes lunch.

THE AMERICAN WINE SOCIETY

We are working to start a new, local chapter of the American Wine Society (AWS) if there is sufficient interest. The new chapter will be based at our Montgomeryville location, and will be open to anyone who enjoys wine and wants to learn more about it. AWS is a highly respected consumer-based wine education organization in North America and maintains tremendous relationships with academic institutions, as well as with domestic and international wineries and winemakers. The purpose of the new chapter will be to learn about wine together, and perhaps most importantly, to have fun! We plan to have interesting events involving guest speakers, blind tastings of wine categories, and a summer/fall picnic with an amateur wine competition. If you are interested in joining AWS (and you haven't contacted us already), all you need do is call the store at (215) 855-0100, or e-mail us at info@keystonehomebrew.com, and tell us that, "Yes! I'm interested in joining AWS." We'll do the rest.

MAKE KEY-2-EZ-BLENDS WINE

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

Enjoy the convenience of fermenting from juice, while attaining the enhanced body, color, and varietal character that can only come from the skins of the grapes. Key-2-EZ-Blend™ kits combine several pounds of freshly crushed grapes—conveniently contained in nylon straining bags—into each bucket of fresh grape juice. The grape-filled bags are easily removed and discarded following the primary fermentation, leaving only the desirable flavors and aromas in the wine. Each Key-2-EZBlends™ kit will make approximately 20 gallons of wine. Key-2-EZ-Blends™ are available as single grape varietal or as combinations of any three juice buckets and one box of grapes (ask us for recommended blends). Veteran winemakers may already have all of the required equipment and supplies (bring an extra bucket if you have one). If you don't, of course we can provide you with extra carboys, stoppers, airlocks, and anything else you may need—so order today!

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.

BETHLEHEM HARVEST FEST

Saturday, October 8

Keystone will be participating in the 6th annual Bethlehem Harvest Festival. Our Bethlehem crew will again offer you and your kids a chance to stomp on some fresh wine grapes and try some homemade wine while the Lehigh Valley Homebrewers pour their beers for your enjoyment!

The Bethlehem Harvest Festival will also feature beer and wine tastings, food, music, and entertainment. For more info and tickets (\$20 in advance, \$25 on day of festival), visit: bethlehemharvestfestival.com.

BEER & MEAD COMPETITIONS

What is best in life? To crush your enemies, see them driven before you, and to hear the lamentation of their women. Here are your chances:

Sept. 24 **Malt Madness**, Allentown, PA (entry deadline Sept.

8) www.lehighvalleyhomebrewers.org

Oct. 8 **Monk Melee**, Philadelphia, PA (entry deadline Sept. 24)

www.monkmelee.com

Oct. 22 **Valhalla Mead Competition**, West Chester, PA (entry deadline Oct. 8) www.valhalla-mead.com

Nov. 5 **Hops Bops**, Philadelphia, PA (entry deadline Oct. 31) www.hopsclub.org

Nov. 12 **Stoney Creek HB Competition**, Blue Bell, PA (entry deadline Nov. 3) www.schomebrewers.com

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. Be sure to drop off your entries at either Keystone Homebrew location before the relevant entry deadline.

CALENDAR OF EVENTS

Monday, September 5
Sunday, September 11
Thursday, September 15
Friday, September 16
Sunday, September 18
Saturday, September 24
Tuesday, September 27
Friday, October 7
Saturday, October 8
Friday, October 14
Friday, October 14
Thursday, October 20
Tuesday, October 25
Saturday, October 29
Saturday, November 5
Sunday, November 13
Thursday, November 17
Sunday, November 20
Thursday, November 24
Tuesday, November 29

Closed: Labor Day
Bethlehem Wine Tasting, 2-5 P.M.
Keystone Hops Meeting, 7 P.M.
Target Grape & Juice Arrival in Montgomeryville
Montgomeryville Wine Tasting, 1-4 P.M.
Malt Madness Homebrew Competition (Entry Deadline Sept. 8)
Lehigh Valley Homebrewers Meeting, 7:30 P.M.
Bethlehem Wine Tasting/Chocolate Pairing, 5-8 P.M.
Bethlehem Harvest Festival
Montgomeryville Wine Tasting/Chocolate Pairing, 5:30-8:30 P.M.
Target Italian Juice Arrival in Montgomeryville
Keystone Hops Meeting, 7 P.M.
Lehigh Valley Homebrewers Meeting, 7:30 P.M.
Montgomeryville Barrel Brew
Bethlehem Big Brew
Bethlehem Wine Tasting, 2-5 P.M.
Keystone Hops Meeting, 7 P.M.
Montgomeryville Wine Tasting, 1-4 P.M.
Closed: Thanksgiving
Lehigh Valley Homebrewers Meeting, 7:30 P.M.

Hang up this page
for fast reference!



ORDER DEADLINES

Thursday, September 15
Sunday, September 18
Thursday, September 22
Sunday, October 2
Tuesday, October 4
Saturday, October 15
Sunday, October 16
Thursday, October 27
Sunday, October 30
Tuesday, November 15
Thursday, November 17
Sunday, November 27

Scott Pear Blend Cider, Fruit Valley Cider Batch 1
Olives
Scott Golden Delicious Cider
Poverty Lane Cider (First Pressing)
Italian Juice (Montgomeryville Only)
Fruit Valley Cider, Batch 2
DelVal Cider
Montgomeryville Big Brew Sign-Up
Poverty Lane Cider (Second Pressing)
Scott York Imperial Cider
Brehm Frozen Must/Juice
Solebury Cider

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

CLASS SCHEDULE

Friday, September 9
Saturday, September 10
Tuesday, September 13
Sunday, September 18
Monday, September 19
Monday, September 26
Wednesday, September 28
Saturday, October 1
Tuesday, October 4
Monday, October 10
Tuesday, October 11
Tuesday, October 11
Sunday, October 16
Tuesday, October 18
Sunday, October 23
Tuesday, October 25
Sunday, October 30
Tuesday, November 1
Saturday, November 5
Friday, November 11
Sunday, November 6
Sunday, November 13
Saturday, November 19
Tuesday, November 22

Montgomeryville Next Step Brewing, 6:30 P.M.
Montgomeryville Intro to Brewing, 1 P.M.
Bethlehem Intro to Brewing, 6:30 P.M.
Bethlehem Mozzarella & Soft Cheeses Class, 10 A.M.
Montgomeryville Mozzarella & Soft Cheeses Class, 6 P.M.
Montgomeryville Intro to Winemaking: Grapes, 6 P.M.
Bethlehem Next Step Brewing, 6:30 P.M.
Montgomeryville Intro to Winemaking: Grapes, 1 P.M.
Montgomeryville Intro to Brewing, 6:30 P.M.
Montgomeryville Wine & Must Analysis, 6 P.M.
Bethlehem Intro to Brewing, 6:30 P.M.
Montgomeryville, Next Step Brewing, 6:30 P.M.
Montgomeryville Wine Appreciation: Ancient Vine Grenache 1 P.M.
Montgomeryville Wine Appreciation: Italian Wines, 6:30 P.M.
Montgomeryville Goat Cheese Class, 10 A.M.
Bethlehem Next Step Brewing, 6:30 P.M.
Bethlehem Cheddar Cheese Class, 10 a.m.
Bethlehem Intro to Brewing, 6:30 P.M.
Montgomeryville Advanced Techniques: Lagering, 11 A.M.
Montgomeryville Intro to Brewing, 6:30 P.M.
Montgomeryville Cheddar Cheese Class, 10 A.M.
Montgomeryville Wine Appreciation: Molly Dooker Boxer Shiraz, 1 P.M.
Montgomeryville Intro to Brewing, 1 P.M.
Montgomeryville Wine Appreciation: French Wines, 6:30 P.M.



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. Mark your calendar with these upcoming meetings:

Sept. 15

Oct. 20

Nov. 17

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.

Sept. 27

Oct. 25

Nov. 29

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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 5 (Labor Day)
Closed November 24 (Thanksgiving)

FREE WINE SEASON T-SHIRT
with any \$200 purchase
of juice, grapes, or cider, while supplies last
Not valid with other offers, coupons, discounts, or previous purchases.

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

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