

Bacchus E-Lines
Holiday 2011

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Christmas is rapidly approaching and another year is drawing to a close. We hope this holiday season finds you healthy, happy, and enjoying the fruits of your fermentation hobby. All our best for a wonderful holiday and a safe, healthy and prosperous New Year! We look forward to meeting your fermentation needs in the coming year. Happy Holidays from all of us at Bacchus & Barleycorn.



Bacchus & Barleycorn will be open regular hours throughout the holiday season. We will be close at 4:00 on Christmas Eve and be closed Christmas Day. Regular hours will resume on December 26. We will close at 4:00 on New Year's Eve and be closed on New Year's Day. Regular hours will resume on

January 2, 2012. We wish you a safe and happy holiday. May all your holiday dreams come true.



Email Address

As you change email accounts, be sure to send us your new email address so you don't miss an issue of Bacchus E-Lines. We send ten or 11 issues of Bacchus E-Lines annually.

Bacchus & Barleycorn Gift Certificate –

You choose the value and it always “fits”! Gift Certificates can be purchased at the shop, or give us a call and we can mail them to you or the recipient of [the Certificate](#).

Customer Appreciation

You, our customers, are important to Bacchus & Barleycorn. The development of your fermentation techniques and the broadening of your beer and wine style knowledge are included in our mission. To assist with these goals, we are offering monthly Customer Appreciation events. Join us: **December 15, Thursday, 6:00-8:00:** featuring Barolo, Italian Pinot Grigio, Cranberry Malbec, Barleywine, and acid titration mini talk and demo. **January 22, Sunday, 3:00-5:00** featuring South African Pinotage, South African Chenin Blanc, and

Flaked Out Stout. Mark your calendar for these events.

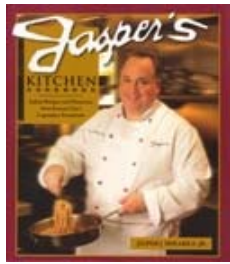
Winexpert Event Recap



Wow, what an evening. Tim Vandergriff's presentation was wonderful as he took us through the vineyards from which the grapes for the upcoming Limited Edition Winexpert kits were selected. Jackie's culinary skills complemented the nuances of the wines. It was a great evening of education and fellowship. Thank you to all who participated. If you missed the order deadline for the Limited Edition kits, we've ordered a few extra. Give us a call to make your reservation before they are all spoken for.

Chocolate Raspberry Port

We've a couple forsaken Winexpert Seasonal Release Chocolate Raspberry Port kits. So, if you missed out on ordering one or want to make another, get one while they last and that won't be long. **\$116.95**



New Products

Jasper's Kitchen Cookbook, Italian Recipes and Memories from Kansas City's Legendary Restaurant by Jasper J. Mirabile, Jr. For more than half a century, award-winning

Jasper's Restaurant has been a Kansas City staple, a tradition, and a beloved family-run institution. Now you can get the Jasper's taste at home.

This is more than a cookbook; it's a rich family history that began long before the opening of the first Jasper's in 1954. Over the years, generations of Mirabiles have worked together and traveled the world in search of new flavors and dishes to bring a world-class restaurant to the Midwest. With Jasper, Jr., at the helm, the tradition continues to flourish. Jasper's Kitchen Cookbook is a nostalgic collection containing more than 100 of the most enduring and endearing recipes from the beloved family-run institution. The five-course cookbook is full of life and flavor, spanning from antipasti (appetizers) to dolci (desserts). **\$19.99**

½ Price for the Holidays

Wines Across America, by Charles O'Rear – ½ Price

It was while enjoying a friend's bottle of out-of-state wine that renowned Napa Valley wine photographer Charles O'Rear and his wife, Daphne, decided to embark on the ultimate wine road trip. Eighteen

months and 80,000 miles later, Wine Across America presents the fruits of their journey, documenting the passion and pride of winegrowers, winemakers, and wine drinkers from New

England to Florida, Alaska to Hawaii, and everywhere in between. The first photography book to showcase American wine country, this lavishly illustrated tribute will inform, entertain, and inspire readers to see and taste the American wine revolution for themselves. Regular price \$35.00. ½ **Price** through the holidays or while supply lasts only **\$17.50**



CHARLES O'REAR

Electric Transfer Pump – ½ Price

This 110v electric pump and hosing makes short work of transferring beer or wine from one container to another. Use only for transferring alimentary liquids water, wine, mead, etc. Capacity is 200 liters per hour at free outflow. Not suitable for hot wort. Regular price \$147.25. ½ **Price** through the holidays or while supply lasts only **\$73.63**

Wyeast 4th Quarter Private Collection -



Available October through December 2011

December is the last month we can order this collection so don't miss out.

[Wyeast 1469-PC West Yorkshire Ale Yeast](#)

[Wyeast 3655-PC Belgian Schelde Ale Yeast](#)

and [Wyeast 3726-PC Farmhouse Ale Yeast](#)

Refer to the [September issue](#) of Bacchus E-Lines for a complete description of these very special strains.

Kansas City Bier Meisters 2012

Homebrew Competition

The 2012 Competition is coming up quickly and **we need your help!** Please check out our [competition website](#), our [club website](#), and Amy's [forum post](#) about volunteer opportunities. Let Amy know if you're interested in volunteering or have any questions. oregonamy@gmail.com

Tips & Tidbits

Cleaning & Sanitizing



Cleaning and sanitizing is not a one step process. Cleaning is the process of removing organic and inorganic (mineral) contaminants from your equipment. Until these have been removed, your equipment cannot be effectively sanitized. Sanitizing is the process of eliminating most of the microorganisms and creating an environment which is inhospitable to them. Sterilizing is the process of killing all microbes including their spores which is virtually impossible in the home fermentation environment.

The most important part of making good beer, wine, mead, cider or cheese is sanitization.

Here are a few things to keep in mind to maximize the effectiveness of your cleaning and sanitizing efforts:

- Dirty equipment will always contain bacteria.
- You can only sanitize clean equipment.
- Use cleaners and sanitizers as directed by the manufacturer. Never think that if a little is good, then a lot is better. Generally, 'a lot' is bad. Higher concentrations don't always work as well requiring more water to rinse leaving a chemical residue.

- Cleaners and sanitizers can only do their job when they come in direct contact with soil or surface. This means that cleaners must come in contact with all surfaces and hand cleaned followed by a rinse or soak with sanitizer (depending on the requirements of the sanitizing agent).
- Always add cleaning or sanitizing chemicals to water. Never add water to the chemicals.
- Sanitizers are not cleaners and should be used only as the final step.
- Some sanitizers like iodophor (pH 7), StarSan (pH 3 or below) and to a lesser degree metabisulfite are pH sensitive. So, observe the requirements of the agent you have chosen to avoid creating a breeding ground for bacteria rather than a sanitizer.
- Keep track of what is sanitized and what is not. Don't put sanitized items like racking tubes on unsanitized surfaces like a countertop.

More Tips & Tidbits

Opening that Bottle of Bubbly



More than 40% of all Champagne is bought during the holidays. It is important to open a bottle of sparkling wine in the right way, and it's easy to do. Just follow these simple steps:

1. Make sure the sparkling wine is chilled.
2. Remove the 'champagne' foil.
3. Unwind the wire hood with six half-turns of the wire knob.
4. Hold the bottle at a 45 degree angle with one hand around the base of the bottle and the other firmly around the cork.
5. Point the bottle away from the guests.
6. Turn the bottle – not the cork – slowly, letting the cork glide out gently.
7. Pour, make a toast and enjoy.

“Too much of anything is bad, but too much Champagne is just right.” ... Mark Twain

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Wyeast West Yorkshire Ale, #1469PC- activator

[47665]



[Click to enlarge](#)

Item # 47665

Your Price: \$7.80

QTY:

CUSTOMER REVIEWS

- [Description](#)

Product Details

Beer Styles: Blonde Ale, English IPA, Extra Special/Strong Bitter (English Pale Ale), Oatmeal Stout, Southern English Brown, Special/Best/Premium Bitter, Standard/Ordinary Bitter, Sweet Stout Profile: This strain produces ales with a full chewy malt flavor and character, but finishes dry, producing famously balanced beers. Expect moderate nutty and stone-fruit esters. Best used for the production of cask-conditioned bitters, ESB and mild ales. It is reliably flocculent, producing bright beer without filtration. Alcohol Tolerance: 9% ABV Flocculation: High Attenuation: 67-71% Temperature Range: 64-72°F

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- Wine Kits, Concentrates & Fruit
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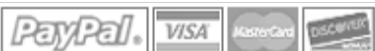
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- Additives
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