

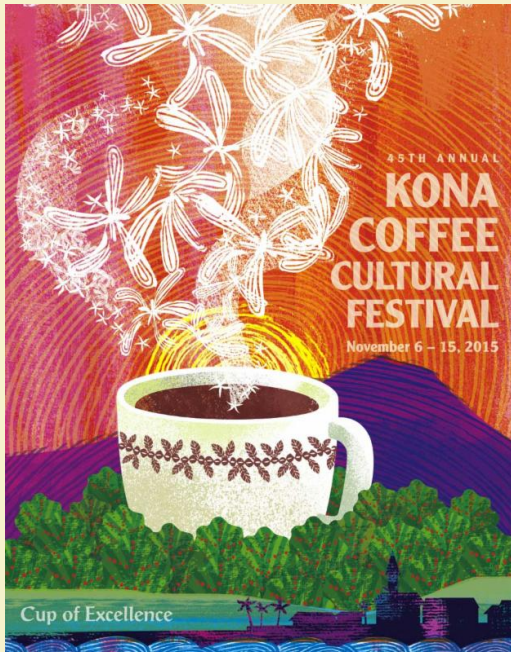


KonAroma

Winter Newsletter
KonAromaFarms.com

Aloha from Our
KonAroma
Mountaintop to
Your Countertop!

Our 2015-2016
Harvest was a
success!
The season
started in early
August with the
first pick and
ended mid-
January with
picks of red ripe cherries every three weeks.



KonAroma Placed in the TOP 5!

It was a robust season starting with the unusual amounts of rain in September, producing big beautiful beans.

In fact, beans so big and so beautiful KonAroma was chosen as one of the top 5 winners out of 70 entrants in the prestigious Kona Cupping Competition in November. (Ahhhh, that's KonAroma pride!)

As of today, we will continue to roast while our supply lasts. If you would like to order now, the next roast is scheduled for the first week of March. We will be shipping KonAroma mid-March to mainland USA.

For our Hawaii customers, we will be selling locally. [Email us](#) for the various locations.

Thank you again for your continued support as we continue to cultivate our precious beans and grow KonAroma to new levels!

Mahalo,
Cindy & Dennis

A Different Spin on Coffee to Go



Forget the hoverboard!

Valentine's Day Package

Send a little joy this Valentine's Day!

The package includes:

- two 1/2 pounds of coffee (medium and medium dark)
- Three packages of Winfrey's Chocolate Covered Beans
- One 8 ounce package of Macadamia Nuts
- One cup with three paper white bulbs
- Valentine's card with your message



\$61.00

[**CLICK HERE to order**](#)

FREE SHIPPING in the USA!

*Orders must be in **no later than February 8th** for shipping on February 10th.*

Barrel-Aged Coffee Combines
Caffeine with Alcohol



Published in The Wall Street Journal 6/3/2015:

WASHINGTON -The Washington Post put a spotlight on a coffee roasting trend that combines the aromas of booze and beans - a perfect marriage of flavors for some coffee enthusiasts. "The aroma alarmed me. It filled my car with the sweet, woody burn of whiskey, as if Hank Williams were riding shotgun with an open bottle in his hand," writes Tim Carman, referring to a cup of Baby Rye Rye coffee prepared at Qualia Coffee in Washington, D.C. The beans are aged for about two weeks in a charred oak rye-whiskey barrel, then roasted and rested, the author notes.

Green, unroasted coffee beans are highly absorbent, soaking up the aromas of their environment.

A top hit from FreeTimes.com in South Carolina notes: "For a morning cup of joe, it's a touch overpowering, but it excels as an after-dinner treat. Pair it with a slice of pecan pie and thank me later."

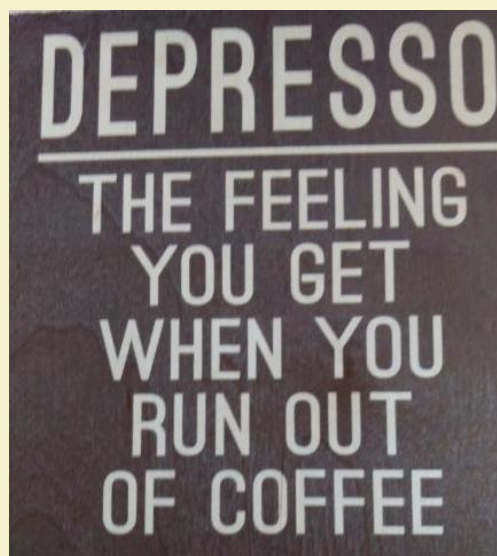
Order Your KonAroma Coffee

Coffee Roast Options:

- Medium Roast
- Medium Dark Roast

- Dark Roast
- Green Beans for the Home Roaster

[CLICK HERE to order](#)
FREE SHIPPING in the USA!



Spent coffee grounds-worthless?
Think again!

An interesting tidbit:

Just one gram of coffee grounds does the job of 3.5 ounces of blueberries.



Researchers are now recommending that food brands develop ways to incorporate these nutrient-packed leftovers into yogurt, cheese, bread.

And here you thought coffee couldn't be any more essential to life!

Order Your KonAroma Winfrey Chocolates

We have just the trick for an afternoon "pick me up"!

- Winfrey's

Chocolate
Covered
KonAroma
Beans



[CLICK HERE to
order](#)

**FREE SHIPPING in
the USA!**

Is this you in the middle of
the afternoon?

Recipe: Chocolate Coffee Macadamia Nut Crunch

Instructions:

Place the following
dry ingredients
into a mixer: 14
oz. of sugar, 18 oz.
of cake flour, 4oz.
of cocoa.



Add ½ oz. of vanilla and 2 oz. of KonAroma.

Add a stick of cubed butter and mix into a soft
dough.

Roll into a log; press 6 oz. of toasted macadamia
nut into log.

Freeze for an hour and bake at 350 degrees for
approximately 10 minutes.

Ahhh yes..... that's KonAroma!

[EMAIL US](#) and let us know how yours comes
out!

The Song: "You're the Cream in my Coffee"

by Seth MacFarland

This song was recorded by Seth MacFarland on his debut album, "Music is Better than Words." This song has staying power! Originally recorded in 1928 - many artists have put their own spin on it.



Take a listen!

We love to hear from our customers!
Kindly, send us comments, pictures or even videos of you enjoying your KonAroma coffee products.

We are a home grown operation and appreciate the help to spread the word about our award winning coffee!

Keep sipping and never forget to grab life by the bean...

[Contact us](#) | [Order Today](#)