



KonAroma

Harvest Newsletter

KonAromaFarms.com

A Big Aloha to all of Our Valued Customers!



**Aroma Farm Owners:
Cindy & Dennis Staats**

**Watch our video starring Dennis &
our Farm Manager Sal talking
about the "Farm to Cup" Process**

Ahhh....It's coffee harvest time! And, for us here at KonAroma Farms, it's the best time of the year as growers to appreciate the end results of the hard work that has gone into the process. And, our cup runneth over with exciting news to share!

KonAroma Farms has been chosen a winner of the 2014 Chef's Choice Five Star Kona Coffee Awards. We were one of six winners who garnered the highest scores from three judging Chefs. The Kona Coffee Farmers Association honored the farms that work hard and are dedicated

to crafting truly special 100% Kona coffee.

From our little "Konah" of Kona (and Boston), we have established a foothold and a loyal customer base. We thank you for all the support that you have given us over the past year. We truly appreciate your business.

So, as the holiday season is quickly ascending upon us, order your KonAroma coffee today. We also have our new chocolate covered KonAroma beans for sale.

All shipping is free! [**CLICK HERE TO ORDER**](#)
Orders Shipped on December 3rd from Kona, Hawaii.

Mahalo Nui Loa,
Cindy & Dennis Staats

"Ahh...yes...that's *(award winning)* KonAroma!"

KonAroma Signature Roast of the Month

The medium dark roast is our Vienna Roast. The bean color is a moderate dark brown with a light surface oil. This roast has a caramel flavoring with an aroma of buttery toast. The acidity is tangy with a mellow after taste.

[**CLICK HERE TO ORDER**](#)

Free Shipping!



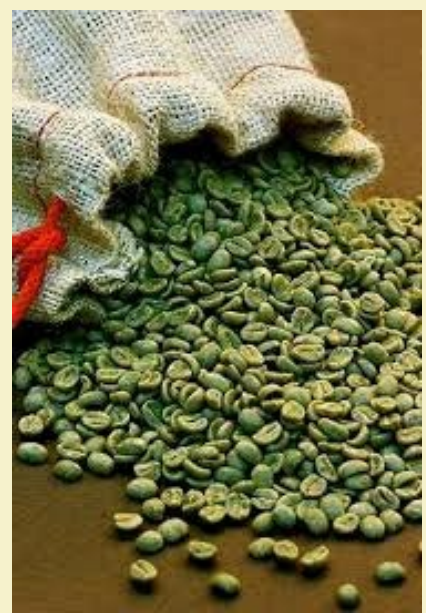
Order Your KonAroma Coffee Today



Coffee Beans
Whole or Ground
ORDER
FREE SHIPPING



Chocolate Covered
KonAroma Beans
ORDER
FREE SHIPPING



Green Beans for Your
Home Roaster
ORDER
FREE SHIPPING

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Amazing Health Benefits of Coffee

If you are one of the 61% of Americans who drink coffee, you already know the following fact. It is an energy booster. This is no doubt the number one reason why most of us race for our coffee each morning. But unlike sugary drinks, potentially dangerous "energy drinks" or even a large glass of morning juice, the boost from coffee is longer lasting without any of the cliff-like energy crashes. As long as we don't add heaps of processed sugar or cream, it's a great way to get started and to off-set mid-day fatigue.



[CLICK HERE TO ORDER](#)

Free Shipping!

Recipe: Coffee-Rubbed Slow-Cooked Brisket

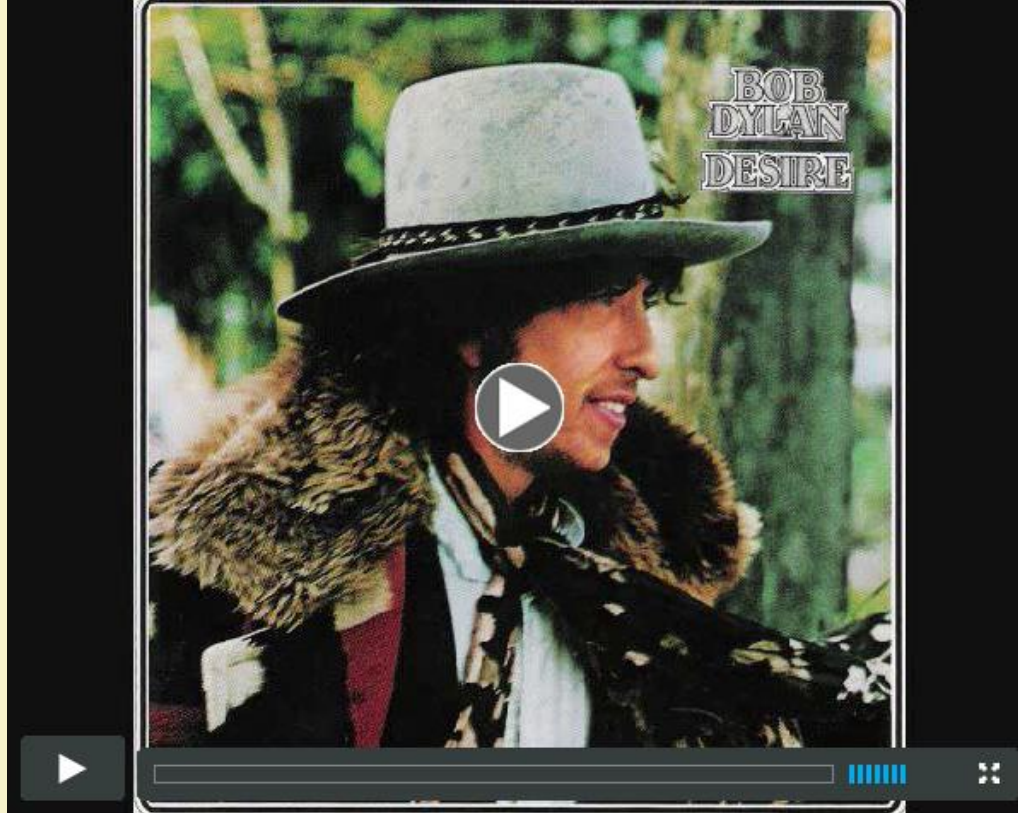


Toss 3 thinly sliced onions with 1 tbsp olive oil and ½ tsp kosher salt in a roasting pan. In a small bowl combine 3 tbsp ground KonAroma coffee, 3 tbsp packed dark brown sugar, 1 tbsp kosher salt, 1 and ½ tsp smoked paprika, ½ tsp garlic powder, ½ tsp cayenne and a generous pinch of black pepper. Generously coat 1 (4 lb pound half brisket) all over with the rub. Cover tightly with foil and bake at 300 degrees for 3 hours and 30 minutes. Uncover pan; cook 30 minutes longer or until browned. Transfer to a board and let rest 15 minutes. Place pan over 2 burners on stove, turn heat to

medium high and bring onions and juices to a simmer, stirring occasionally until slightly thickened. Slice brisket and serve with pan juices.

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

We Leave You With One of Many Coffee Songs.....



Bob Dylan - One More Cup Of Coffee

**INTERESTED IN JOINING
THE KONAROMA COFFEE
CLUB?**

[ORDER](#)

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](#)