

KonAroma

Harvest & Holiday Newsletter-2015

KonAromafarms.com



Aloha to all of Our Valued Customers!



KonAroma Coffee Pour Over
Demonstrated by:
Dennis, The Brew Master

Introducing Mrs. Drowsy...
Now SHE is a coffee drinker!

Aloha KonAroma Customers!

It's mid-November and the busiest time of the year for Kona coffee farmers picking, pulping, grading, roasting, packing and shipping to our worldwide

consumers. Coinciding with the beginning of the harvest is the Kona Coffee Festival, a 10 day event showcasing some of the world's finest coffee. We are delighted to announce that KonAroma was selected as one of the top 5 winners in the Kona coffee cupping competition. The two day event starts with the preliminary blind tasting, an 8 hour round of cupping by the International Professional Coffee Cupping Judges. It is a grueling day of sniffing, slurping, and grading the 70 entries.

After day one, 15 finalists are selected. ***KonAroma was one of the 15.***
On to day 2!!!!

Along with the other 14 coffee finalists we waited to hear whether we would be selected as one of the ***top 5***. It was a sweet sound to hear the name KonAroma called out!

This selection is based on the best profile of specific Kona characteristics: aroma, body, flavor, acidity, sweetness, and aftertaste.

So, as the holiday season is quickly ascending upon us, order your KonAroma coffee and gift packages.

[CLICK HERE TO ORDER](#)

Free Shipping within the US. For international shipping rates, please inquire.

Orders will ship on December 3rd from Kona, Hawaii. Deliveries within Massachusetts on December 11th.

Mahalo Nui Loa,
Cindy & Dennis Staats

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

Order Your Holiday Gifts

Taste of Hawaii Package

Includes:

- One pound of KonAroma Coffee (Choose Roast)
- Three 4 oz. bags of Winfrey's Chocolate

Covered Coffee Beans

- An 8 oz. bag of lightly salted Macadamia Nuts
- One Hawaiian coffee mug

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

Free Shipping!



Taste of Hawaii Package

Cup Full of Beans Package

Includes:

- One pound of KonAroma Coffee (Choose Roast)
- Three 4 oz. bags of Winfrey's Chocolate Covered Coffee Beans
- One Hawaiian coffee mug

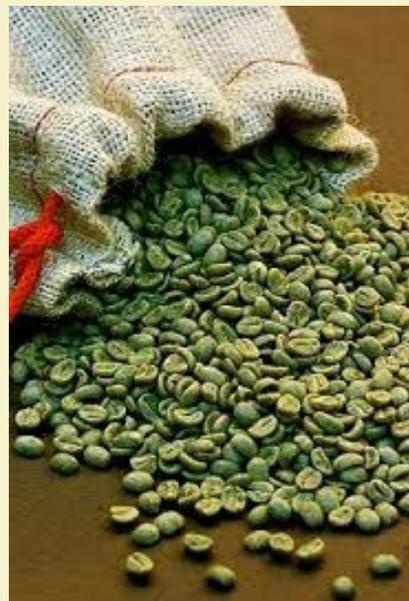


Cup Full of Beans Package

[**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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Is Coffee More Complex Than Wine?

As wine has become more accessible in recent years, coffee has moved further into niche territory. To find out if the once-simple cup of joe has surpassed its vinous sister, WSJ's Lettie Teague hosted a tasting matchup in Seattle. Here's what she discovered:



WINE IS COMPLICATED. Or so most oenophiles are taught to believe. And yet wine has become more and more accessible over the years, thanks in part to the 100-point scoring system that allows wine drinkers to buy by the numbers-not to mention all those "Dummies" guides.

Meanwhile, coffee, the beverage of diners and truck stops, has grown more complicated as specialty coffee purveyors take it to ever more intricate levels of connoisseurship.

[CLICK HERE](#) to read more of Lettie Teague's article in WSJ.

Coffee Flour: The New Gluten Free Flour

What is it?

It is the fruit pulp of the cherry. In wet milling, the coffee bean is separated from the pulp or the cherry skin. This pulp is typically just thrown away. Coffee flour repurposes the otherwise discarded fruit pulp and grinds it into useful and nutritious flour.



What are the Benefits?

Nutrition:

It's a gluten-free flour that contains good amounts of fiber, protein, potassium and iron. It can be subbed for other flours to make gluten-free brownies, cakes, or even pasta.

Taste:

It has a rich, roasted fruit taste that complements a variety of baked goods.

Sustainability:

Being able to use more of the coffee plant rather than throwing it away is better for the environment and creates less waste.

Try the recipe below using coffee flour!

Recipe: Granola Made with Coffee Flour



Dry Ingredients:

(3 + 3/4 cup) rolled oats, (3 cup) chopped walnuts, (3 cup) coconut, (1/4 cup) chia seeds, (1/2 cup) hemp seeds, (1/2 cup) coffee flour, (1/2 cup) pepitas, pumpkin seeds, (1/2 cup) sunflower seeds .

Liquid Mixture:

(2 cups) maple syrup, (4/5 cup) canola oil, (1 + 1/2 cups) firmly packed brown sugar, (2 + 1/2 teaspoon) salt.

Pre-heat oven to 300F.

Combine first 6 dry ingredients. Mix liquid together and add to dry ingredients. Reserve 3/4 cup of liquid mixture for pepitas and sunflower seeds. Spread evenly across pan.

Bake for approximately 30 minutes, stirring every 7 minutes. Add pepita and sunflower seed mixture at second stir.

It's done when golden brown.

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

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



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](#)