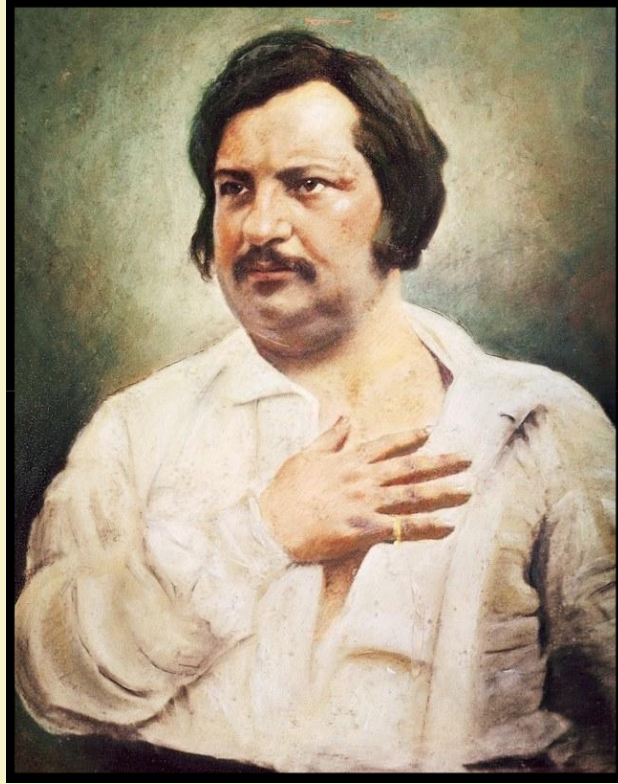


# Kon Aroma

Holiday & Harvest Newsletter-2017  
KonAromafarms.com

*"When we  
drink  
coffee,  
ideas  
march in  
like the*



Honoré de Balzac

*army.*"-Honoré de Balzac

Ideas flowed and flowed from Balzac. His work habits are legendary. He wrote for 7 hours every night. He'd eat a light meal at 5 pm, sleep until midnight and then write for many hours fueled by his preferred beverage, black coffee.

Aloha KonAroma Customers and Friends!

The summer rains brought an early harvest to the 25 mile Kona coffee belt. The all ready robust season



shows signs of an extended picking season.

Luckily for the KonAroma farm, the pickers are excellent and hand pick only the ripest of the red cherry.

Our pulper every year tells us that the cherry from the KonAroma farm is in the outstanding top three of all the 250 farms that he pulps for!

This year is no exception. His responsibility after both dry and wet milling is to carefully grade our beans. Through the pulper's sorter gravity table only beans categorized as extra fancy, fancy and peaberry are selected for our estate coffee. Other beans are categorized as prime, off grade, and grade xxx, which are never included in our estate KonAroma coffee.

The best of these beans we roast and contribute to the local food bank.

All in all, KonAroma farms is thriving and we look forward to another fruitful year ahead!

Mahalo,

Cindy and Dennis

## KonAroma Customer: Monks From Society of Saint John

It's worth the visit to the Jampot in Eagle Harbor, Michigan, which sits along the shores of Lake Superior. It is a very special bakery in a unique location that is the source of delicious breads, pastries and jams made and sold by the monks from the Society of Saint John. Recently, they have added coffee from around the world and have selected our Kona coffee green beans to roast and sell in the bakery. Watch the video below as Cindy asks them about their business:



The Monks (& Cindy) of the Society of St. John

[\*\*CLICK HERE\*\*](#)

to check out Jampot's website

## Kona Coffee and Cultural Festival

The 19th annual Coffee and Art Stroll in the village of Holualoa is the first significant event of the Kona Coffee Festival. The ten day event has been in existence for 47 years and has

recently been renamed the Kona Coffee and Cultural Festival. Not only does the festival celebrate all things coffee, the Festival now extends to showcasing the cultural contributions of the Big Island's diverse population.



Kona Coffee and Cultural Festival

Holiday Gift Packages - Order Yours Today!

**"Savor the KonAroma Moment"**

Ahhh....yes, that's KonAroma



Gift Package includes:

1 lb KonAroma (choose roast)

Soy Coffee Candle Hand Poured for KonAroma

Two 4 oz packages of Winfrey's Chocolate  
Covered Beans

A Hawaiian Coffee Mug

\$59.00

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

**Free Shipping within USA**

**"Good Morning KonAroma"**

For the True Breakfast Lover...



Gift Package includes:

1 lb KonAroma (choose roast)

A Hawaiian Coffee Mug

8 oz Bottle of 100% Vermont Maple Syrup

2 (5.33 oz ea) Stonewall Kitchen Farmhouse

Pancake & Waffle Mix

\$59.00

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

**Free Shipping within USA**

**"It's All About The KonAroma"**

For the Coffee Aficionados...



Gift Package includes:

All Four Roasts of KonAroma

8 oz Bag of Light, Medium, Medium Dark &  
Dark Roast

\$59.00

OR

16 oz Bag of Light, Medium, Medium Dark &  
Dark Roast

\$114.00

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

**Free Shipping within USA**

**ORDERING KONAROMA COFFEE &  
PRODUCTS  
A LA CARTE?**

For the Addicted KonAromans...

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



## How About a Cafe Brasileiro? Yum!



The Café Brasileiro is a very sweet, complex drink from the mind of John Gakuru.

It is sweet, a mix of cachaca, chocolate liqueur, and a special vanilla cream - all of that with fresh hot coffee.

### Ingredients:

1 1/2 ounces Sagatiba Pura Cachaca  
1/2 ounce dark chocolate liqueur  
2 1/2 ounces of hot KonAroma coffee  
1/2 ounce simple syrup  
2 ounces heavy cream  
1 vanilla pod

### Directions:

For vanilla cream-

Scrape seeds of vanilla pod into a cocktail shaker

Add heavy cream and shake vigorously for 20 seconds

Stir all other ingredients in an Irish Coffee glass  
Slowly and gently layer the vanilla cream on to the surface of the drink

Ahhhhh....that's a yummy KonAroma drink!

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](#)**