



KonAroma

Winter Newsletter-2017

KonAromafarms.com

Aloha KonAroma Friends!

"Winter" in Kona is much like Spring, Summer and Fall. The weather differs only by fifteen degrees year round but the changes on the KonAroma farm from one season to the next are extensive.

The frenetic pace of the Fall harvest is now giving way to the start of the winter cleanup.

It's the most difficult time of the year as we begin the pruning process. There are two methods - one to stump the trees to two feet or the other, removing one of the three limbs. As there are more than 3,000 trees on the farm, it is a tedious process. We've used both methods - alternating years. If well pruned, Kona coffee trees will live to 50 - 60 years - and 100 years is not unheard of!



Dennis has been very busy roasting our latest crop of beans. We have now added a fourth roast to our mix! Introducing our new "Light Roast".

Mahalo,
Cindy & Dennis



Mrs. Drowsy was recently asked:

Q: What is the world's top coffee consuming country?

Mrs. Drowsy: Finland

EMAIL US questions you might have for Mrs. Drowsy.

Ellis Island 1906



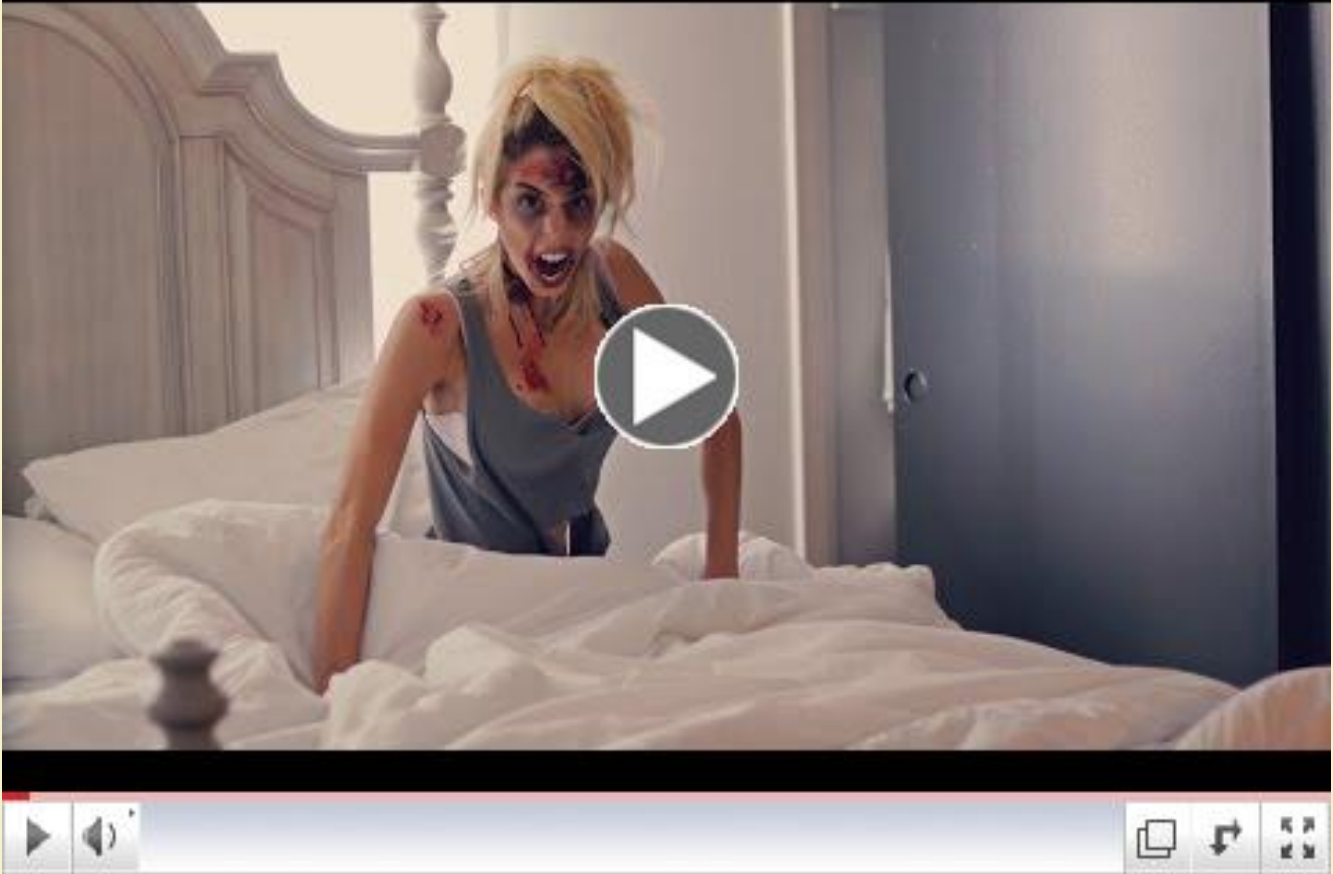
"HOT COFFEE"

Imagine....you've just arrived on Ellis Island with throngs of immigrants waiting to be granted permission to step forth on US soil. It's been hours since you've disembarked and have stood in endless lines waiting to be cleared to enter. Finally you are free and choose to line up to order food at the cafeteria.

The menu is written in three languages, none of which you understand. But there it is - COFFEE, the word universally recognized is your first beverage in the USA.

Today though that sign might read, "Ahh yes....that's KonAroma!"

Don't Run Out of KonAroma



Woman In The Morning Without Her Coffee

Climate Change May Cut Available Coffee Growing Land in Half by 2050

The picture shown here is an area cleared of coffee plants due to their susceptibility to pest and disease outbreaks related to rising temperatures, in Cauca, southwestern Colombia. The amount of suitable land for growing coffee on a global scale could be cut in half by 2050, with key growing regions in Brazil and Vietnam particularly impacted.



This is among a frightening list of takeaways from a new climate modeling study conducted by researchers from Humboldt University in Berlin. The research team expanded on a now infamous 2012 study led by Aaron Davis suggesting that wild Arabica could reach extinction due to climate change by 2080.

Why Don't We Sell Decaf?

In order to extract the caffeine out of the green unroasted bean, it is necessary to use chemicals, namely methylene chloride solvent. Yes, really! There are two methods in use. The direct method takes steamed green beans and drenches them in methylene chloride solvent. They are steamed a second time to remove residual solvent.

The indirect method uses a water process that not only draws out the caffeine but also the bean's flavoring compounds.

The result?

Coffee that is a mere shadow of its former self.

You decide - chemical additives or

Ahhhhh....yes...that's KonAroma!

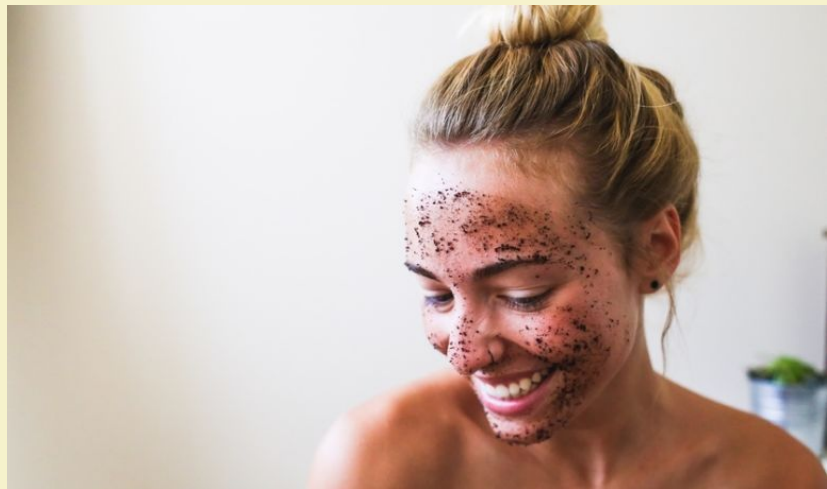


5 Surprising Ways To Use Coffee In Your Beauty Routine

Your fave morning brew does a lot more than just give you a jolt of energy in the a.m.

When applied topically, java delivers a double shot of beautifying benefits. It's chock-full of more free-radical-

fighting, skin-protecting, and youth-boosting antioxidants than any other substance on earth. Coffee's not-so-secret weapon, caffeine, stimulates circulation and perks up tired complexions. It's also a potent anti-inflammatory, making it super soothing for irritated skin. And the grounds are a great natural exfoliator.



[CLICK HERE](#) to learn more

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

Recipe: Mardi Gras Party coming up? Serve New Orleans Café Brulot

The French brought café brulot from Paris to Louisiana and it continues to be served in special silver bowls kept hot over an alcohol flame.

Ingredients:

- 1 stick cinnamon
- 4 tsp. grated orange peel
- 2 tsp. grated lemon peel
- 1/8 tsp. ground nutmeg
- 10 sugar cubes
- 1/2 cup cognac
- 3 cups freshly brewed KonAroma



Instructions:

In a double boiler, heat first four ingredients. In a saucepan, warm cognac. Ignite cognac and pour flames over sugar.

Add KonAroma, stir and serve in demitasse cups. The key to the good taste is the burnt sugar.

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

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

Enjoy Johann Sebastian Bach's Comic Opera written in 1735 Coffee Cantata



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](#)