



# Kon Aroma

Spring Newsletter-2018

KonAromafarms.com



Aloha KonAroma Customers!

We are delighted to say....HELLO SPRING!  
The best greeting imaginable after a grueling winter in many parts of the USA, Canada and Europe.

Here on the big island of Hawaii, we are in the *Aloha State of Mind*, a time to downshift, a time to embrace the beauty of spring.

At sea level, the palm trees, hibiscus and Koa trees change very little throughout the year.

The noticeable spring time changes take place at an elevation of 2,500 feet where the 3,000 KonAroma trees gradually transform from April's beautiful white flowers to May's green beans.



Dennis Working the Farm

These immature green beans slowly develop over the next six months before turning into ripe red cherry, suitable for hand picking.

Mahalo,

## Congratulations to a KonAroma Customer!

Dennis with The Lavaman 2018!



Another springtime ritual is The Lavaman:  
1k swim, 40k bike ride & 10k run.  
The winner Ben Williams is a fan of KonAroma.  
CONGRATS, Ben!

## Americans Can't Get Enough Coffee:



Coffee! Lots of Americans! Drinking it More!

The National Coffee Association is very, very hyped about their latest study,

which showed that 64 percent of Americans aged 18 or over had at least one cup of Joe on the previous day.

That's jacked up from last year, when 62 percent said they'd imbibed on the previous day.

Most coffee drinkers - 79 percent - brewed it at home.

Meanwhile, "gourmet" coffee is increasingly popular among younger drinkers. Nearly half of millennials - 48 percent - said they had a cup of coffee they considered to be "gourmet" the day before.

The association's survey, which polled about 3,000 respondents, did not specify how on earth the 36 percent who did not have a coffee on the previous day managed to wake up in the morning.

## Coffee Comic

**FRAZZ**

**BY JEF MALLETT**



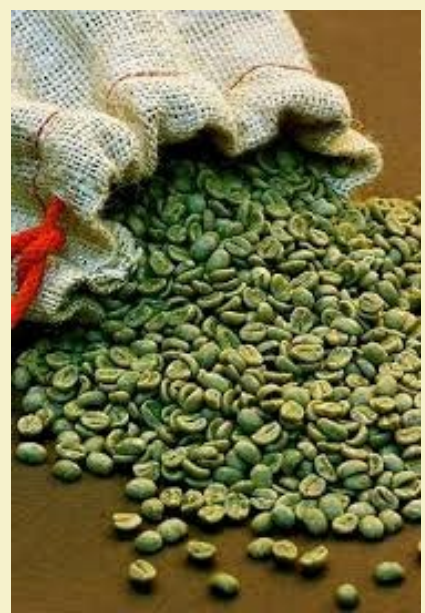
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Whole or Ground  
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Chocolate Covered  
KonAroma Beans  
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Green Beans for Your  
Home Roaster  
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## Recipe: Molasses & Coffee Pork Chops

### Ingredients:

- 1 Cup KonAroma Coffee
- 6 oz molasses
- 2 Tbl apple cider vinegar
- 1 Tbl dijon mustard
- Kosher salt & freshly ground pepper
- 2 cloves garlic
- 1/2 Tsp ground ginger
- 6 sprigs fresh thyme
- 4 6-8 oz bone in pork chops (1 inch thick)



### Directions:

Combine KonAroma coffee, molasses, apple cider vinegar, mustard, salt, pepper, garlic, ginger, thyme and pork chops in a gallon sized ziplock bag. Seal and shake to combine. Store in refrigerator overnight.

Preheat grill to medium high. Remove pork chops and pour the marinade into a saucepan; boil gently until reduced to 1/2 cup. Grill pork chops 3-4 minutes on both sides until reaching an internal temperature of 145 degrees. Serve with the glaze.

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

### The Coffee Song by The Arrogant Worms:



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...

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