



Kon Aroma

Winter Newsletter-2018

KonAromafarms.com

How are Those New Year's Resolutions Coming Along?
Here is one that is easy to stick with:



6 Unique Ways to Drink Coffee



6 Unique Ways to Drink Coffee

KonAroma Farm Update

The KonAroma Farm is resting...

In between 6 picking rounds from August through January, the activity on the farm and throughout the 25 mile Kona coffee belt was hectic and thousands of 100 pound bags of cherry are brought each day to just a few wet mills that run their machinery 24/7 during this peak time. After the wet milling, there are three paths to take: sell the cherry to the large farms, process to parchment, or process the beans to green.

Each of these three steps is taken by the various farms depending on their needs. Small farms, like KonAroma, typically sell two of their rounds to large farms as cherry and keep the rest to process to green for your roasted coffee or to sell to coffee shops.

As the following coffee shops do, we roast our coffee from green on an "as



needed" basis to ensure that your brew is always fresh.

And, if you are in the following areas, stop by and try our KonAroma coffee, sold as green beans and roasted by exceptional baristas under their label at the following coffee shops:

Pie in the Sky: Woods Hole, Massachusetts

Mornings in Paris: Kennebunk, Maine

Blue Fire Coffee: Hopedale, Massachusetts

Jamport Bakery: Eagle River, Michigan

Keweenaw Coffee Works: Calumet, Michigan

Kona View Coffee: Kona, Hawaii

The Many Uses of KonAroma Coffee Grounds

For your skin and body:

- Combine used coffee grounds with equal parts of olive oil (olive oil or coconut oil) to create exfoliant.
- Under eye puffiness remover: Mix grounds with water and smear under your eyes. Leave on for 15 minutes and rinse.
- Cellulite Combatant: Rub coconut oil and grounds together every day for two to four weeks and rinse.
- Hair care: Massage a handful of used coffee grounds into your hair to remove product build-up. The grounds will remove residue without harming your hair.



How About Some Coffee Pudding?

Ingredients:

- 1 1/2 Cups heavy cream
- 1/2 Cup KonAroma
- 2 tbl cornstarch
- 1/4 Cup brown sugar



Directions:

In a medium saucepan, combine cream and coffee and bring to a simmer over medium heat. In a small bowl, combine cornstarch and sugar. Whisk to remove any lumps. Add dry ingredients and whisk to combine. Boil gently for 1 minute . Pour into serving dishes and refrigerate for 3 hours. Serve with sweetened whipped cream.

Ahhh...That's a yummy KonAroma dessert!

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

How About a Valentine's Treat?

When ordering KonAroma, surprise someone with a KonAroma Valentine's Day treat.

Order a pound of KonAroma Coffee along with Winfrey's chocolate covered beans!

How sweet is that?

[CLICK HERE](#) to order



*****Orders Must Be Placed By February 5th*****

There will be no shipments between 2/10 - 3/5

[CLICK HERE TO 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](#)