

Enjoy the **BEST** Coffee Experience

For convenience, many families fill a coffee pot at night, set the timer and wake up to the smell of fresh brewed coffee. It sounds good, and it might even smell good, when you first roll out of bed, *but is it good coffee?* Simply put, it can be better and you can DO Better!

Here's how to optimize your Hockley Valley Coffee Experience:

*Start by saving yourself time and money and order several bags at once. We offer FREE shipping with a minimum quantity order.

*Buy Confidently knowing "the package in the pantry" is all you need. We guarantee you freshly roasted and optimally packaged coffee.

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*We'll grind your coffee for you, if you like, though we HIGHLY RECOMMEND you don't grind the bean until you're ready to sip and savour the coffee.

*Our packaging is consumer friendly and is all you'll ever need in terms of storage. The high quality, "non-gas permeable" resealable bags ensure airtight storage and optimal freshness.

*Grind your beans just before you plan on drinking your coffee.

Visit our website for brewing tips and tricks for savouring **EVERY SIP!**

Making Great **French Press Coffee**

French Press

Using a French Press (also known as a press pot) is one of the easiest and best ways to get truly excellent coffee at home. You'll need a French press, fresh whole beans, a grinder, a wooden spoon, a timer and cups.

Grind Coffee

It is important that the coffee be ground coarse with a quality burr grinder (rather than a blade grinder) to prevent an uneven extraction, which increases coffee bitterness and undermines the authentic flavour profile of the coffee bean.

Add Coffee to Pot

You'll need half an ounce of coffee for every 6 to 8 ounces of water. *Adjust this amount based on your own personal taste.*

If a weaker coffee is required, add boiling water to your cup of coffee. Make sure the pot and filter are clean and dry.

Add Water

The key is to saturate all of the ground evenly. Gently swirl the stream as you pour, to ensure even distribution. With fresh coffees you will see significant expansion of the coffee in a sort of foam at the top of the liquid once you add water. This is known as bloom and is the result of the off-gassing of CO2 from the coffee (hint: when you don't see a large bloom chances are your coffee is stale.)

Start Timer

Ideally, the mixture is allowed to soak for 4 minutes. It's beneficial to use a timer to ensure that all the natural flavours emerge from the fresh roasted ground beans.

Add Lid

Add the lid and be sure to align the opening of the plunger lid with the spout of the pot.

Press the Pot

You need to pour your coffee as soon as you have pressed the pot. If you're making more coffee than you want to drink right away, pour the coffee into a thermal carafe.





Enjoy the Best *roasted coffee* in a classic style.

Hockley Valley Coffee was born from the idea that we could

Do Better and Be Better. We could source better beans, roast them on demand, and create the freshest coffee experience while supporting the communities where our beans grow. Our Master Roasters use the traditional cast-iron roast of days gone by in search of

The perfect flavour profile.

Our *Supporting* "Giving Program" Our Community of Coffee Growers

Hockley Valley Coffee believes in the importance of education in raising people out of poverty. Since its inception, HVC has helped our coffee growers in Latin America by contributing funds for the education of children, particularly girls.

HVC has also proudly sponsored the renovations of the school, Caserio El Tigre in the highlands of Guatemala. Additionally, Hockley Valley absorbs costs associated with a nutritional program for the children at the school.



What is Bird Friendly and Shade Grown Coffee?

Bird-friendly coffee is grown on farms under a shaded tree canopy in a forest-like habitat.

Bird-friendly coffee mostly benefits neotropical migratory songbirds that winter in Central American rainforests. Habitat loss, especially tropical rainforests, have caused a decline in migratory songbird populations. Sun coffee plantations have significantly contributed to this loss.

Our organic coffee beans are sourced from shade and bird-friendly farmers directly and are grown at high altitude.



Specialty Coffees RECIPES

Celebrate the irresistible flavours



Iced Coffee

4 oz (120 ml) of brewed Hockley Valley Coffee
4oz (120 ml) Milk (optional) sugar ice cubes



Cappuccino

1.5 oz (45ml) of Espresso
1.5 oz (45ml) steamed milk
1.5 oz (45ml) foam



Cortado

3 oz (90ml) of brewed Espresso
3 oz (90ml) steamed milk



Espresso

6 oz (18 gr) of Ground Hockley Valley Coffee
Tamp the coffee evenly
Should make a 3 oz (90ml) shot of espresso



Cafe Latte

8 oz (300ml) of milk
1.5 oz (45 ml) of brewed Espresso
Topped with foam



Café au Lait

2 oz (60 ml) of brewed Hockley Valley Coffee
8 oz (240 ml) of hot milk

Better Beans, Better Coffee.

Hockley Valley

EST. 2007

SCAN ME



1.855.630.9252

hockleyvalleycoffee.com



Minimum order is 4 lbs. or 4 bags and includes FREE shipping within Ontario, Canada. All our coffees bags are 1 lb. (454 grams)

Sold Only in Canada

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