

## Coffee List - November 2011



We are hugely proud to have won a 2011 Great Taste Gold Award for our Sumatra Bourbon Espresso Blend

Our list is ordered in terms of a strength, body and darkness of roast...strongest at the end of the list...

Coffees come and go all the time, so please call us for our latest offer....

### Ethiopia Sidamo

250 grams £6.00 / 500 grams £11.85 / 1 kilo **£23.60**

#### Medium Roast

A classic coffee from the Sidamo region in Ethiopia, gives a clean tasting cup from a lighter roast. Perfect as a Cafetiere or Filter coffee with excellent citrus brightness and typical African flavour.

**A medium/light body, with good crisp brightness and citrus notes.**

*Excellent all day drinking coffee for cafetiere and filter.*

### Mexico Terruno Nayarita .... Just Arrived ....

250 grams £5.50 / 500 gram £10.95 / 1 kilo **£21.80**

#### Medium – Dark Roast

We've brought this coffee in as a 'guest' while we wait for the Colombian to arrive in December. Grown on smallholdings clustered around the extinct volcano of Cerro San Juan in the Nayarit region of Mexico, the coffee owes its bright, citrusy flavour to the soil type and microclimate of the area.

**Good body, smooth flavour with well balanced acidity and precise sweetness.**

*A highly specialized Mexican coffee that makes an ideal all day Cafetiere or Filter brew*

### Kenya Peaberry .... Just Arrived ....

250 grams £6.00 / 500 grams £11.85 / 1 kilo **£23.60**

#### Light - Medium Roast

Prices for good Kenya beans are astronomic at the moment, but this Peaberry, with characteristic small, round beans that resemble chickpeas, offers a wonderful opportunity for us to roast a Kenyan bursting with rich fruity flavour at an affordable price. A long-standing favourite of the importer, this is classic Kenya at its very best.

**Rich flavour full of fruitiness with a refreshing brightness and solid body.**

*Excellent all day drinking coffee for cafetiere and filter.*

### Guatemala Antigua Pastoral

250 grams £5.50 / 500 grams £10.95 / 1 kilo **£21.80**

#### Medium Dark Roast

Harvested by a cooperative of over 500 small planters on the high plateau of Antigua, an area famous for having some of the worlds greatest coffee growing conditions, this coffees unique flavour is ensured through the naturally fertilized volcanic soil and dedication of the planters, combined with combined wet and dry processing and thorough sorting and classification of the processed beans.

**A full flavoured, medium to full-bodied cup with a notable sweetness.**

*Suits all coffeemakers well.*

## Brazil Fazenda Irarema

250 grams £5.50 / 500 gram £10.95 / 1 kilo £21.80

### Medium – Dark Roast

Lying in the heart of Brazils Mogiana growing region at an altitude of around 1200 metres, Fazenda Irarema has excellent coffee growing conditions with fertile volcanic soil, a stable climate and plentiful water supply. Around 40% of the farms 200 acres are planted with the Bourbon varietal trees, some of which date back to the farms origination in 1893. Processed on site and dispatched in small traceable lots, the farm adheres to the strict standards of the Brazil Speciality Coffee Association (BSCA) who taste each lot to monitor quality and ensure that environmental and social criteria are upheld.

**Well rounded and gutsy, creamy body with notable chocolate flavour. Low in acidity.**

*Another excellent single estate espresso and stovetop coffee from an excellent BSCA accredited estate.*

## Sumatra Bourbon Espresso Blend ....2011 award winner!



250 grams £5.50 / 500 gram £10.95 / 1 kilo £21.80

### Medium Dark Roast

New crop coffees just off the boat! Sumatra Takengon for superb body, 100% Yellow Bourbon from Brazil Fazenda Irarema for depth, and semi-washed Costa Rica from the Zamorana Estate gives for a sweet brightness. Our unique blend creates a deliciously smooth, bright, full bodied espresso, or in the judges own words:

*“Good nose, bite of citrus, good coffee. Good cherry flavours. Very good crema.”*

**A bold espresso that will produce deliciously smooth Cappuccinos and Lattes.**

*Ideal for Traditional espresso machines, Stovetops or Fully automatic coffee makers*

## Indonesia Sumatra Aceh Takengon ....New Crop

250 grams £5.50 / 500 gram £11.85 / 1 kilo £23.60

### Dark Roast

The latest delivery of this new crop favourite remains very full bodied with low acidity – rich and smooth. A deep ‘Bong’ in the scale of notes on a piano! Processed and picked by hand in west-central Sumatra this is a ‘zero defect’ blend of coffees from small farms in the area around Lake Toba – home to some of Indonesia’s finest Arabicas. Suitable for all coffeemakers and ideal for those who like a more full bodied cup possessing a lively acidity.

**Typical Indonesian full body with well-balanced acidity – rich and smooth.**

*Excellent for all coffeemakers and those who like a stronger cup.*

## India Monsoon Malabar AA

250 grams £5.40 / 500 gram £10.65 / 1 kilo £21.20

### Dark Roast

Very popular darker roasted coffee from the coastal Kerala State. An excellent ‘After Dinner’ coffee. The name refers to the weather bleaching of the beans as they are stored in open sided warehouses for six to seven weeks during the Monsoon season – developing the coffees mellow character.

**Spicy rich coffee with a medium smooth body.**

*An excellent filter coffee, also popular in Cafetieres and as a stronger espresso*

## Reads Firehouse Dark

250 grams £5.50 / 500 gram £11.85 / 1 kilo **£23.60**

### Dark Roast

Our take on the classic 'Santos and Java' blend using our full bodied Sumatra Takengon with the gutsy Fazenda Irarema from Brazil. Dark roasted, not quite to the point of oiling, to give a good strong flavour whilst retaining the essential character of these two coffees, both excellent in their own right.

Ideal as an after dinner Cafetiere, filter or a strong espresso.

### Strong, rich, full body.

*Excellent as an after dinner Cafetiere or filter and also as a strong espresso*

## Decaffeinated Coffee

### Swiss Water Process Brazil Santos



250 grams £6.00 / 500 grams £11.85 / 1 kilo **£23.60**

### Medium/Dark Roast

This Brazil offers what is known as a 'Strictly soft fine cup', mild and smooth but with a subtle nuttiness. Perfect for Espresso and delicious in a Cafetiere.

Decaffeinated by the famous Swiss Water Process, 100% natural and as gentle as is possible to retain maximum flavour – you will find it almost impossible to tell that this is a decaff at all!

**The swiss water process gives the beans a characteristically dark finish but retains a smooth, full-bodied flavour.**

*Suits all coffeemakers well*

## GRINDER..... Bodum Bistro ..... Black £60



A grinder is the most important piece of coffee equipment you can buy. Freshly ground coffee not only smells wonderful, it also allows you to taste the coffee at its very freshest. Beans keep far better than ground coffee and can be frozen if needs be. Low rpm Conical Burr grinders are the best and most versatile for home use. Bodum have recently introduced the new BISTRO grinder at a much lower price than the old Antigua. It's the same grinding mechanism in a new, more compact case. We have been testing one for several weeks and are very pleased with it, although it won't grind fine enough for a pro-espresso machine. It still looks good, is more compact than the old Antigua (kitchen worktop remains a valuable commodity!), it has a well-sealed storage hopper for keeping the beans fresh and a neat glass ground coffee container for the days grind. Technically, the new Bistro is well made, very easy to adjust and is significantly quieter than the Antigua.

### Notes:

- All our coffees are 100% Arabica
- Mail order is no problem, please contact us for delivery costs. Please note that we cannot accept cards.
- Coffee stock varies with crop and is dependant on market supply – if your chosen coffee is not available please ask us to recommend an alternative
- Orders of 6kg or above can be roasted 'to order', so please allow reasonable time from order to receipt of goods.
- Please contact us to discuss commercial supply, bulk pricing and Trade account facilities.
- We have many years experience in high volume commercial espresso systems and Barista training, providing consultancy to National operators to this day.
- All coffee must be paid for before dispatch unless account facilities have been established.
- This price list supersedes all previously dated. E.& O.E.