

# SHARE THE ENJOYMENT!

Is your enthusiasm for coffee contagious? If so, share the joy with others and throw a tasting party. It's similar to a professional cupping, but less formal and more fun! Here's a step-by-step guide to creating a party around your favorite beverage.



## Bags

### You'll need:

- Three bags of whole bean coffee from three different origins. You'll easily notice the differences when you compare African coffees. Try Guatemalan Finca Dos Marias, Sumatran Lake Tawar, and Kenyan Highland Cooperatives
- Three French press brewers
- Coffee grinder
- Three mugs for each guest
- Paper and pencil, for taking notes

### Steps

1. Grind 2 tablespoons of whole beans per person. Do this for each of the three coffees, as close to when they'll be brewed as possible, for maximum freshness. (Tip: Be sure to clean the grinder between coffees.)
2. Dedicate one French press to each coffee. Place grounds, which should be the size of coarse sand, into the French press.
3. Smell the grinds. Each origin will smell different. When you smell dry grounds, you are taking in the fragrance of the coffee (the aroma arises after hot water is added). Have your guests jot down some notes on what they smell.
4. Add hot water (just off the boil) to each French press. Use 6 ounces of water for every 2 tablespoons of beans.
5. Let the coffees steep for four minutes.
6. Smell the aroma of the coffees and note any differences among them.
7. Slowly press the coffee grounds to the bottom of the pots. Pour your guests one cup of each coffee varietal. (Tip: Hold off on the cream and sugar until after you've compared the coffees black.
8. Sip each coffee in order: Guatemalan Finca Dos Marias, Sumatran Lake Tawar, Kenyan Highland Cooperatives. (Tip: This is no time to be polite. Slurp that coffee up and coat the entire tongue. If you don't make a noise, you're probably not doing it right! Also, you can nibble on unsalted bread or crackers between coffees to cleanse your palate.)
9. Write down your impressions.
10. Sip each coffee again. New flavors and aromas emerge as coffee cools.

### What You Might Find:

Central American coffees such as Guatemalan Finca Dos Marias are what most people consider "classic." They are clean, smooth, and well-balanced. They have a nice acidity and good body, but no one attribute dominates the others.

Indonesian coffees are complex and earthy, with a heady aroma. They are distinguished by their full body, heavy mouth-feel, and complex flavors.

By contrast, African coffees have a vibrant, bright acidity and winy, berry-like flavors. You might discover floral notes in the aroma and hints of burgundy, black raspberry, or grapefruit in the cup. Some African coffees are almost tea-like in their delicacy.

## K-Cups®

### You'll need:

- Three K-Cup varieties from three different origins. You'll easily see the differences when you compare Central American, Indonesian, and African coffees. Try Colombian Fair Trade Select, Sumatran Reserve and Kenyan AA
- Three mugs for each guest
- Paper and pencil, for taking notes

### Steps

1. Brew a single cup of each varietal for each guest.
2. Smell the aroma of each and note the differences among them.
3. Sip each coffee in order: Colombian Fair Trade Select, then Sumatran Reserve, then Kenyan AA. (Tip: This is no time to be polite. Slurp that coffee up and coat the entire tongue. If you don't make a noise, you're probably not doing it right. Also, you can nibble on unsalted bread or crackers between coffees to cleanse your palate).
4. Write down your impressions.
5. Sip each coffee again. As coffee cools, new flavors and aromas emerge.

### What You Might Find:

Colombian coffees are known for their bright sweetness. True to form, you'll find Colombian Fair Trade Select to have citrusy brightness, with a fruity finish reminiscent of apples and raisins.

Indonesian coffees are renowned for their complex earthiness. Their full body and low acidity yields a clean, aromatic cup. Our Sumatran Reserve is distinguished by the tastes of: caramel, brown sugar, vanilla and spices.

By contrast, African coffees have a vibrant, bright acidity and winy, berry-like flavors. Our Kenyan AA is no exception, a medium-bodied gem with a sophisticated, black currant finish.

[www.GreenMountainCoffee.com](http://www.GreenMountainCoffee.com)