

ALL ABOUT... Coffee Puzzle™

- A Story to Assemble -

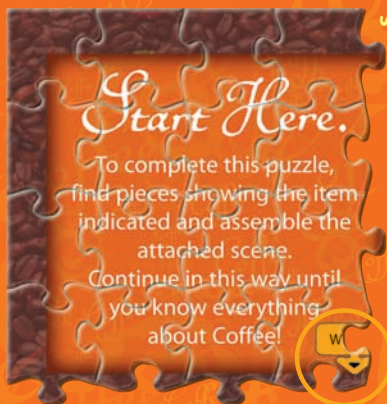


The Café Series debuts a new process, never seen in a jigsaw puzzle. We call this process **All About Puzzles™** because we use it to tell a story. Not only does this puzzle tell nearly everything about coffee from its early history to its current heightened popularity, but actually shows you how to put it together.

When you're finished, you'll know all about coffee and will have a beautiful puzzle to frame, assemble again or pass on to a friend. Unlike ordinary puzzles, **All About Puzzles™** are divided into scenes, each an illustrated part of a story. As you complete one scene, the puzzle tells you what pieces to look for next. (Example pictured left).

On the **arrow** you see the word "Goat", meaning that you will now look for pieces that show a goat. Using the picture and text printed with the Goat symbol, you assemble the next scene. It fits right next to the previous scene, and the arrow points to the picture of the Goat. To discourage "cheating", each scene is separated from the others by a nearly identical border. It would be difficult to assemble the puzzle solely using the artwork, plus it wouldn't be as much fun! As you assemble the puzzle, you'll notice that the pictures you're looking for relate to the piece of the story you're about to discover.

If you're the impatient sort, you're probably asking, "How do I get started?". Well, we've made the "**Start**" scene composed of the word "Coffee" printed over and over on a rich, orange background. So look for those special pieces, assemble the first scene, and get ready to learn all about coffee!



Start Here.

To complete this puzzle, find pieces showing the item indicated and assemble the attached scene.

Continue in this way until you know everything about Coffee!

Congratulations!
You now know almost everything about coffee. Now, grind some freshly roasted beans, brew the perfect cup and finish this puzzle. Enjoy!

Two great tastes!
Washed is an ancient shipping port city in Yemen through which much of the world's coffee trade passed. Camel caravans brought out the coffee while port of Mocha for which Mocha is famous. The fine Arabica beans shipped from Mocha were initially called Mocha beans, but today Mocha is associated with coffee from Ethiopia. Often confused with Caffé Mocha, Mocha contains no chocolate but is said to be "chocolatey".

An upscale treat
Espresso is made by pressing steam through finely ground, dark roasted coffee. Espresso is the base for Caffé Macchiato (steamed milk), Caffé Latte (add steamed milk and foam), Cappuccino (equal parts espresso, steamed milk and foam) and many other named brews. Turkish coffee is brewed in pots called Borks, in which ground coffee, cardamom, cinnamon, nutmeg, and sugar are boiled together three times to make the thick brew.

It's everywhere!
Coffee is produced in more than fifty countries and is the second most important commodity traded in the world (oil is first). Brazil is the world's leading coffee producer. Coffee is usually selected for acidity, smoothness, and aroma. Some of the best known coffees include Brazilian Santos, Costa Rican Tarazu, Indonesian Sumatra, Jamaican Blue Mountain, and Tanzanian Kilimanjaro.

And presto!
Instant coffee begins the same as any other. It is blended, roasted, ground and then brewed in water at 200 degrees Fahrenheit. The extracted coffee is sprayed into a heated roasting drum and is water immediately evaporates leaving only a coffee powder. Instant coffee was invented by Satoru Kato, a Japanese immigrant and was first produced under the name "Red E Coffee" in 1908. Nestle developed freeze-drying of coffee, and was first to successfully market instant coffee in the USA as Nescafe.

Mmm... this coffee is divine!
Legend has it that coffee was given to the prophet Mohammed as he lay ill. The angel Gabriel brought a black beverage which gave him exceptional stamina and strength. The name coffee derived from the Arabic word "qahwah" meaning any drink made from plants. Muslim teaching prohibits alcohol, so coffee became known as the wine of Arabia.

Thanks, Goats!
In East Africa, popular lore gives Kaldi the goatherd credit for discovering coffee. He saw his adult goats cavorting just like the kids after eating a strange shrub. Kaldi brought the berries to the monastery where the abbot threw them into the fire, thinking them to be for the devil. This released the heavenly coffee aroma, and the berries were noticed. Since it allowed the monks to remain alert during devotions, it was viewed as a divine gift.

Less interesting, but more true...
Historians believe that coffee originated in ancient Abyssinia (a region of northeast Africa). The native people ate the fruit and seeds of the coffee shrub and used them to brew a refreshing drink, and even made an alcoholic beverage called kaffa by fermenting the pulp. Muslims found out about coffee around 850 A.D. and later transported it to Yemen where its growth and culture were carefully guarded secrets.

Botany lesson
Today, two varieties of coffee are commercially cultivated, Coffea Arabica and Coffea Robusta. Arabica has been cultivated since 800 A.D. The growth in the use of Robusta coffee has taken place since 1940. The Hardy Robusta variety was heavily planted when the Arabica variety was endangered by a disease called leaf rust. Robusta has nearly twice the caffeine and yield per acre as Arabica, but is generally inferior taste.

A bouquet you can drink
Coffee grows on large evergreen bushes with oval shaped leaves. Each branch sprouts several small white flowers with a jasmine-like fragrance. When pollinated, the flowers give way to the coffee cherry a fleshy berry with usually 2 seeds side by side with their flat sides together.

Coffee's ready!
The cherries take 6 to 11 months to ripen. They can be plucked by hand or by machine. Machines gather most of the fruit at once, ripe, green and unripe. Green cherries make bitter coffee and over-ripe cherries give an unpleasant, acid taste. The Colono as coffee pickers are known in Brazil, carefully select only the fully ripened fruit over the flour to six month harvest season. A picker may gather between 100 and 200 pounds of coffee cherries per day.

Forget the fruit, we want the pit
The coffee is processed for storage as green coffee by various methods depending on climate. Where it is dry, the coffee cherries are spread out in the sun and continuously raked to avoid fermentation, and to expose them evenly to the sun. If necessary, heat is applied. It can take up to four weeks for the coffee to sufficiently dry. The pulp and hulls are removed by machine and the beans are then stored in large silos where drying continues. Drying is the most critical stage of the production process. An over-dried coffee bean is brittle and will break during hulling and is susceptible to attack by fungi and bacteria.



Clean, crisp taste!
Alternatively, the method produces so-called "washed coffee". The pulp is removed in a pulping machine. The beans are then fermented, removing any remaining pulp using natural enzymes. After fermenting the coffee is washed with water, then dried to about 10 percent moisture.

Good to go
Just before shipping, parchment skins are removed, leaving green coffee beans. Some coffee is "polished" as well. Coffee beans are sorted and graded by size and density. They are marked with grade, illustration, and country of origin and are ready to be shipped. Green coffee can be stored for years before roasting.

No, you try it!
Coffee beans are taste tested and graded for appearance by the importer. A small quantity is then roasted and tested for aroma. After the coffee has been ground and infused in water, the brew is "noised". After three minutes the brew is stirred and smelled again. Then, a small spoonful of coffee is taken into the mouth and "chewed" before being spat out. The taster is looking for acidity, body, aroma and flavor.

The perfect mix
Coffees of various origins are usually blended in different proportions so as to make a cup with varying acidity and taste qualities. Espresso blends will contain three to seven different types of beans. Blending occurs mostly after roasting because the beans are of different size, weight and country of origin.

Recipe for coffee: Roast
The most common way to roast coffee beans is known as a fluid bed roaster, roasts the coffee by tumbling the beans on a current of hot air. Most green coffee is roasted at approximately 400 degrees Fahrenheit. Roasting gives the coffee beans a sweetly bitter taste. As beans roast, they lose up to 50% of their weight. After roasting, the beans are cooled immediately. If you can obtain green coffee, it can be roasted at home using a hot-air popcorn popper, or one of several home roasters.

