

Coffee at Home



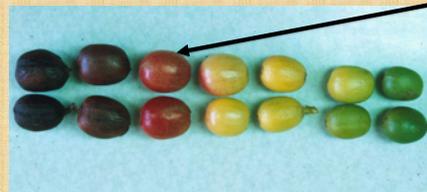
Kona Typica 5 yrs old

It's easy to grow coffee, just avoid strong wind. Plant fresh seed or use transplants.

Yellow Catuai 2 yrs old



Harvest coffee fruit when ripe



Processing coffee from fruit (cherry) to roasted beans is not so easy.



- 1) Squeeze fruit to release seed
- 2) Cover with water overnight
- 3) Rinse the next day
- 4) Dry in sun until bean inside parchment is hard to bite.



- 1) Use fingers or steel blade food processor to remove the parchment
- 2) Separate parchment from beans with the wind or a fan.



Before (left), after 10 secs in steel blade food processor (center), clean beans ready to roast (right).



Roast with home coffee roaster, hot air popcorn popper, or on stove top. Beware - coffee smokes when roasting!

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