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Blue Mountain Coffee Beans

By Adrian Titus

Blue Mountain coffee beans are widely thought to be the pinnacle of coffee. With unmatched taste, richness, and completeness, most who try the blue mountain coffee agree it is one of the best blends in the world. As such, Blue Mountain coffee makes a fantastic gift to any coffee lover, and it is ideal for special occasions.

Unfortunately, Blue Mountain coffee is not the easiest to get. Because of the limited area that the beans grow (the Blue Mountains in Jamaica) the quantities produced are limited. The coffee has also undergone some controversy through its life, starting with the Japanese investing heavily in the industry, causing what many believed to be an overproduction of the coffee, and a subsequent drop in its quality. The bean was traditionally wet-processed, which took more time than the short-cut versions implemented at a growing number of mills. Blue Mountain coffee became more readily accessible, but the quality dropped.

The Blue Mountain coffee bean has since been making a come back to its previous excellence (and in truth, it was never really a bad roast) through the efforts of the Jamaican Coffee Board. They began allowing individual coffee farmers to produce their own coffee (rather than sending it through a central processing farm) which has resulted in some distinct Blue Mountain area blends. While all the beans are Blue Mountain, there can be subtle differences depending on which estate you buy from.

Which unfortunately brings up another tricky item when buying Blue Mountain beans – many places will do something like put a small percentage of Blue Mountain beans in with another bean, and call it Blue Mountain. They can then sell this much cheaper than real Blue Mountain costs, which fools people into buying inferior coffee. The best way to protect yourself? Make sure that the coffee you buy has the Jamaican Coffee Board seal on it. You can also tell by the price – if it seems like its cheap, it probably isn't pure Blue Mountain. Just remember that you get what you pay for.

Adrian is a coffee enthusiast who maintains various sites. Check

<http://www.fullcoffee.com/showEntry/15/Blue-Mountain-Coffee/>

Blue Mountain Coffee Beans

for more information on blue mountain

coffee beans.

The Coffee Bean

By Heather Colman

Coffee is a beverage, served hot or with ice, prepared from the roasted seeds of the coffee plant. These seeds are almost always called the coffee bean. It is one of the most popular beverages in adults today.

The coffee bean, itself, contains chemicals which are mind–altering (in a way some find pleasing) to humans as a coincidental result of their defense mechanism; those chemicals are toxic in large doses, or even in their normal amount when consumed by many creatures which may otherwise have threatened the coffee beans in the wild.

A coffee bean from two different places usually have distinctive characteristics such as flavor (flavor criteria includes terms such as "citrus–like" or "earthy"), caffeine content, body or mouthfeel, and acidity. These are dependent on the local environment where the coffee plants are grown, their method of process, and the genetic subspecies or varietal.

Some well–known arabica coffee beans include:

* Colombian – Coffee was first introduced to the country of Colombia in the early 1800's. Today Maragogype, Caturra, Typica and Bourbon cultivars are grown. When Colombian coffee is freshly roasted it has a bright acidity, is heavy in body and is intensely aromatic. Colombia produces about 12% of the coffee in the world, second only to Brazil.

* Colombian Milds – Includes coffees from Colombia, Kenya, and Tanzania, all of which are washed arabicas.

* Costa Rican Tarrazu – from the Tarrazu Valley in the highlands outside of San José, archetypal estate coffee is La Minita.

* Guatemala Huehuetenango – Grown at over 5000 feet in the northern region, one of the most remote growing regions in Guatemala

* Ethiopian Harrar -- from the region of Harar, Ethiopia

* Ethiopian Yirgacheffe -- from the area of the town of Yirga Cheffe in the Sidamo (now Oromia) region of Ethiopia

* Hawaiian Kona -- grown on the slopes of Hualalai in the Kona District on the Big Island of Hawaii.

Blue Mountain Coffee Beans

* Jamaican Blue Mountain — From the Blue Mountain region of Jamaica. Due to its popularity, it fetches a high price in the market.

* Java — from the island of Java, in Indonesia. This coffee was once so widely traded that "java" became a slang term for coffee

... and more.

Some coffee bean varieties are so well-known and so in-demand that they are far more expensive than others. Jamaican Blue Mountain and Hawaiian Kona coffees are perhaps the most prominent examples. Often these coffee beans are blended with other, less expensive coffee beans and the suffix "blend" added to the labelling, such as "Blue Mountain blend" or "Kona blend" even though they only contain a small amount of the coffee bean mentioned.

One unusual and very expensive variety of robusta is the Indonesian Kopi Luwak and the Philippine Kape Alamid. The coffee bean is collected from the droppings of the Common Palm Civet, whose digestive processes give it a distinctive flavor.

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