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How Do We Make The Perfect Coffee

By Robert Michael

Drive down just about any street in the United States and you will spot people holding coffee cups

walking into their place of employment or just on a lazy morning stroll. With specialty coffee shops strategically tucked in our business districts, one would think coffee has always been in the United States, but this ever growing trend is not an original American idea.

It is believed that the first coffee trees were found in Ethiopia. Several urban legends surround the discovery of the coffee bean - the most familiar being a farmer who watched his goats eating the beans, and out of curiosity, ingested one and was impressed with the surge of energy the bean produced – but cannot be substantiated. But what we do know is that coffee beans found its way through the Arabian Peninsula that led to Yemen and Arabia. Yemen was the first area to cultivate the coffee bean. From there, it made its way to Turkey, where coffee beans were first roasted and then crushed and boiled in water, producing a very primitive version of the coffee we drink today.

Trade merchants brought coffee to Europe, and it quickly took off. Coffee houses popped up rampantly, and were the sites of philosophical and other intellectual discussions.

Then, in the 1700's a French captain brought a tree from Europe to the Americas, and planted it on the Caribbean Island of Martinique. From there, coffee consumption spread like wild fire in Central and South America.

And in the mid-1800's, Italy put its own spin on coffee by perfecting espresso in their region. France was known for making the first espresso machine, but the Italians found a way to add to the technology. They were the first manufacturers of the now ever popular espresso machine, and espresso remains a significant aspect of their culture today.

America added its own spin to coffee consumption. In the 1970's, the "coffee revolution" was born in Seattle, WA. At that point, the latte - a coffee and milk beverage – was created, and sought after throughout the United States. This ingenious invention that has American buzzing around their jobs and life helped change the quality of coffee we drink now. It has also begun to quickly spread to other parts of the world - coffee shops and other coffee venues can be seen just about anywhere globally -

How Do We Make The Perfect Coffee

but Americans are still dubbed the largest consumers of coffee.

Today, coffee is one of the largest world commodities - it falls second to petroleum world-wide. The coffee industry employs over 20 million people, 5 million alone in Brazil. Coffee industry workers cultivate and harvest over 3 billion plants all over the world - which helps support the approximately 400 billion cups of coffee consumed each year. In the United States, the coffee industry pulls in annual revenues of over a billion.

Robert Michael is a writer for Rgb Coffee which is an excellent place to find coffee links, resources and articles. For more information

<http://www.rgbcoffee.com>

Simple Gourmet Coffee

By Dana Goldberg

There are a number of countries that produce coffee and new regions are converting their crops to the mighty bean as our demand for different tasting coffee increases. We are also adding more exotic flavourings to our coffee. It comes as no surprise that the number of coffee shops and stores that sell coffee beans and all the associated paraphernalia to be able to make our own perfect coffee at home.

Coffee houses are a great place for us to go and relax with friends and family over an expertly made cup of coffee. We often ignore how much effort has been put into our drink by the coffee maker that roasts the beans, grinds them up and then uses the exact quantity required to brew a satisfying cup of coffee for us. There are a number of techniques involved in making a cup of coffee and a lot of us are happy to leave someone else to make it for us. The equipment used is only part of the story; you also need to practice with various quantities of coffee and water until it reaches your optimum strength.

We are almost overwhelmed by the huge variety of types of coffee that are available. Not only does the coffee taste different depending on the country and region that the beans were grown in but also from year to year. This is due to the changes in weather from one coffee growing season to another.

If you go to a specialist coffee shop you are likely to be confronted with a huge selection of flavourings that you can add to your coffee to make it even more to your liking.

The strength and bitterness of the coffee can be adjusted by using different quantities of water and coffee, adding sweeteners and milk as well as adding milk. One tip for lowering the bitterness level is to never use boiling water as this scalds the coffee and gives it a bitter taste. Always use water that is just below boiling temperature when making your coffee.

Everyone has their own opinion about what makes the perfect cup of coffee but you will find your own technique through trial and error.

D. Goldberg is editor of The Gourmet Blog. The Gourmet Blog offers gourmet food recipes, gourmet

gift ideas and other gourmet tips.

<http://www.thegourmetblog.com>



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