

# COFFEE PRICE LIST



**6a St Martin's St,  
Wallingford,  
Oxon  
OX10 0AL**

**Tel: 01491 836263**

**February 2013**

Our coffees are selected from countries which subscribe to ethical trading initiatives and managed by a coalition of leading conservation groups in Brazil, Colombia, Costa Rica and Guatemala.

We are certified with the Rainforest Alliance which helps farmers bear the erratic swings in the global coffee market as well as protect ecosystems and wildlife in the coffee growing areas.

We buy coffees which are certified with Utz Kapeh, a foundation established to "Improve the social, environmental and cultural conditions of coffee farms, their workers and families".

*Price per 125gm 250gm 500gm*

## **Colombia Supremo**

The second largest producer of Arabica in the world after Brazil, high quality coffee is produced in the cordilleras or mountain ranges. They have heavy body, rich flavour and fine balanced acidity.

190p 370p 720p

## **Costa Rica Tarrazu**

Coffee is grown primarily in the countryside surrounding the capital, San Jose. The best coffees are classically complete displaying full body and robust richness. Known as hearty coffees analogous to a good Burgundy.

170p 320p 630p

## **Guatemala Antigua**

In body, the finest Guatemalan coffees are medium to full, and rich in flavour. Grown at high altitude, their best coffees have a distinct smokey flavour setting them apart from other origins.

170p 320p 630p

## **Mocha**

The name was given to coffee grown in the Djimma mountains of Ethiopia and shipped through the Yemen port of Mocha. It has a chocolate after-taste mingled with a winery or gamey flavour. A unique coffee from the land of Kaldi and his goats.

170p 320p 630p

## **Sidamo**

From Ethiopia, a high quality winery coffee which is strong and gamey but lighter than the Djimma Mocha.

190p 370p 720p

## **Old Brown Java**

Medium roast Arabica coffee from Sumatra, probably the most full-bodied coffee in the world. Low acidity but enough to keep the cup vibrant and interesting.

170p 320p 630p

*Price per 125gm 250gm 500gm*

## **Kenya AA**

A fine coffee for those who like the striking and unusual. Grown in the Kenya Highlands, the quality ranks as one of the finest in the world. Full bodied brisk coffee with a strong flavour.

220p 430p 840p

## **Monsoon Malabar**

A rare South Indian Coffee, cured with the help of the monsoon. Full bodied with a slight smokey and pungent flavour. Dark roasted.

170p 320p 630p

## **Mysore**

A mellow, full-bodied coffee from the Nilgiri mountains in South India. It is also called Baba Budan after the Muslim pilgrim who brought back coffee seeds from Yemen in 1600.

170p 320p 630p

## **Mocha/Mysore**

A 50/50 mix which brings the wininess of the Mocha to a full bodied Mysore marrying the two origins of coffee.

170p 320p 630p

## **Mocha/Java**

Another 50/50 mix to bring together the sweet, spicy Java with the light winery taste of Mocha

170p 320p 630p

## **Sumatra Lintong**

A quality coffee from Sumatra with a syrupy richness and exquisite flavour and a smooth full body

170p 320p 630p

## **Jamaican Blue Mountain**

The genuine original coffee grown on Wallenford Estate in Jamaica.

£12 £23 £45

Price per 125gm 250gm 500gm

**Coffee Blends:**

**Mountain Blend**

A rich blend of Arabica coffees to match the fine Caribbean taste.  
170p 320p 630p

**House Blend**

Prescribed by the founder of the business as a blend of character and body.  
170p 320p 630p

**St. Peter’s Blend**

A fine blend of medium roasted Arabica and Robusta coffees with a brisk taste and good flavour.  
170p 320p 630p

**Dark Roasted Coffees:**

**Continental**

A high roasted Robusta coffee giving the beans a black shiny appearance and a strong taste. Ideal for making Espresso or Turkish coffee.  
170p 320p 630p

**Italian Roast**

A dark roasted blend of Robusta and Arabica to give the *crema* to Espresso and Capuccino coffees. Rich and mature.  
170p 320p 630p

**Monsoon Malabar**

A rare South Indian Coffee, cured with the help of the monsoon. Full bodied with a slight smokey and pungent flavour. Dark roasted.  
170p 320p 630p

Price per 125gm 250gm 500gm

**Mayfair**

A high roasted Colombian coffee which brings out a unique richness and flavour found nowhere else.  
190p 370p 720p

**Old Brown Government Java**

High roasted Java coffee to bring out its unique flavour.  
170p 320p 630p

**Sumatra Wahana**

High roasted Sumatra coffee providing an excellent base for espresso and cappuccino coffee.  
190p 370p 720p

**Fig for Viennese**

Make your blend of coffee with roasted and ground fig. Topped with cocoa powder and orange peel, it makes for an unusual and stimulating after dinner coffee.  
£1 for 50 grams

**Decaffeinated**

Blended coffee from Costa Rica and Guatemala decaffeinated by the CO2 method before the delicate oils are touched.  
190p 370p 720p

**Chocolate Coated Coffee Amaretto and Chocolate Espresso beans**

Ideal with coffee after dinner. £2.45 per 100 gram

**La Cafetiere Coffee makers:**

- 3 - cup Demitasse
- 4 - cup “
- 8 - cup “
- 12 - cup “

We have a selection of **Espresso** coffee makers capable of preparing coffee for Capuccino, Espresso and Filter. Please ask for details.

**Filter Papers** in all sizes including 102, 1 x 2 & 1 x 4.

**Hints on Coffee:**

**Storage:**

Coffee that is ground quickly loses its freshness and so it is best to buy the beans and grind as required. Whether as roast beans or ground, the coffee should be kept in a sealed jar. If the beans are to be kept for any length of time, they should be put in a heat sealed bag with a polythene outer liner and kept in the freezer, not in the fridge.

**Preparation:**

There are many ways of making coffee and here are the most popular:

**Filter:** The coffee should be ground “Fine” and placed in the filter holder using either suitable filter paper or a holder that has a re-usable fine mesh. Filter machines automatically heat the water which slowly filters through the coffee. This can also be done manually.

**Espresso Coffee:** there are two ways to prepare: Step 1 is to use the Stove Top fill the metal basket with medium to fine ground coffee and fill the bottom chamber with freshly boiled water up to the valve. Place the assembled pot on the stove and when the you hear the gentle gurgling sound, the brewing is complete.

For **Cappucino**, froth milk with a frother and lay on the top adding a sprinkling of fine cocoa or chocolate powder.

**Percolater:** The coffee is ground “Medium” and placed in the holder of the coffee maker. Water is brought to the boil inside the percolater and its steam ‘percolates’ through the coffee.

**Plunger or “La Cafetiere”:** The coffee is ground “Medium” and placed in the cylinder. Boiling water is poured in and then insert the plunger without pushing it down. After 4 minutes or so, the coffee will be thoroughly steeped and the plunger is pushed down through the coffee, clarifying it and forcing the grounds to the bottom of the pot.

**Open Pot:** The simplest brewing method, and as good as any. Steep the medium ground coffee in a pot of hot water and after 4 minutes or so, strain or otherwise separate the grounds from the brewed coffee and serve.

**Other options** include the Cona and Turkish brews.

No matter whose invention is used to brew coffee, you are urged to follow these rules:  
- Use fresh coffee. Grind it as close to the moment you brew it.

- Use plenty of coffee: at least two level tablespoons per cup, another spoon to make it three for a mug. Coffee brewed strongly tastes better and you can enjoy the distinction in your favourite coffee more clearly.

- Keep your coffee maker clean and rinse it with hot water before you brew.

- Use fresh water - all to make COFFEE:

*“As black as night,  
As strong as a lion,  
As sweet as love,  
As hot as hell.”*

**WALLINGFORD TEA & COFFEE CO. LTD,**  
6a St. Martin’s Street, Wallingford, Oxon OX10 OAL.  
Telephone: 01491 836 263

To order, simply fill out this form Please Print.

Your name.....  
Address.....  
Town/City.....Post Code.....

| Quantity & Packing | TEA | COFFEE | PRICE | VALUE |
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Cheque Enclosed for Total Value.....  
For Coffee Orders  
please specify Coffee Grind  
Beans  
Filter  
Percolater

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please specify Coffee Grind  
Beans  
Filter  
Percolater  
Cafetiere  
Other.....