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Der Hoffskeller Times

1040 Sherman Rd
Cedarburg,
Wisconsin

Wisconsin's Farmers Market Coffee

Issue #4

Hoffskeller: What? Who?

CEDARBURG, WISCONSIN - First of all, it's just coffee. But there's more to it than that.

1. We exclusively focus on classic medium-dark German-Norwegian style blend.
2. "German-Norwegian" refers to the roast level. Blend combines dark German roast level with lighter Norwegian roast level beans.
3. We only use Colombian Supremo coffee beans.
4. Signature "Dutch-Mason" roasting technique (roasted in dutch ovens over fire and sealed in mason jars).
5. Herr Hoffskeller (pictured above right) is our mythical and legendary folk hero founder. Read more about him and his many adventures on our website blog.

Where Can I Meet Herr Hoffskeller?



Herr Hoffskeller speaking to Trans-Continental Railroad track layers in Cheyenne, WY (1868)

CEDARBURG, WISCONSIN - While we can't promise Herr Hoffskeller will be there in the flesh, there is free coffee at Der Hoffskeller. Just stop in any day from 9-5, park in front of the barn, and walk right in. Grab a cup and pour yourself a free coffee! And if you like it, you might consider buying some coffee beans.

HWY 60

Sherman Rd

Church Rd

Coffee Barn

Country Aire Dr

Hey! Where Are You Going? I'm Not Done Talking!

Zarl Mainz, Freelance Columnist



Welcome back to Der Hoffskeller Barn tour! After touring the main floor previously we are now ready to ascend to the upstairs of this venerable, scent pleasing structure! With that fresh pot of coffee brewing downstairs we climb the squeaking, creaking steps. Totally safe but they just remind us of the thousands of footsteps that preceded us. Upstairs, immediately in front of us is a tall slanting bin. Here hundreds of bushels of fresh ground feed was stored, ready for feeding to the animals downstairs. So you come to realize coffee beans weren't the first thing ground in this barn! And it wasn't a coffee grinder used either but rather a machine called a Hammer Mill! Yup, fast moving little steel hammers twirling at a high rate of speed, pulverizing grain, corn and hay into a finely ground feed! And it was very similar to what a coffee grinder does to coffee beans! Then a 90 degree turn takes you to the grainery! This is the room where the freshly harvested grains were stored. Each variety neatly separated by these worn wooden walls. Every grain variety had its own storage bin. Oats, wheat and barley over the years. This room is where farm kids learned to appreciate baths! Their job was to take a shovel to keep pushing back the grain as it came up by an outside elevator. The grain dust was ferocious! Mixed with hot July heat it stuck like glue to your skin. And itch? Oh my, give me a paint scraper! Amazing how the grown ups always gave the kids the "good" jobs! Well, now that the grain bins are full, lets move on! Ah, the nice yellow straw in its mow! Straw, what's left in the fields after the grain is harvested. The only purpose of straw was to use it for animal bedding. When this was put in the barn loose before the days of baling, it also became a form of farm kids entertainment! Climb up to the highest barn beam you could reach and then... leap off into space until you landed in that soft pile of fluffy straw! Hours of entertainment for the neighborhood youngsters! Oh ya, pretty soon the bravest would be jumping off backwards, a somersault would be next, and cheering and jeering would be ringing off the barn walls! Then the call from the house, "lunch is ready," neighbors would dust off and scramble for their bikes and head for home, and we would run breathless into the house anxious to tell about the most exotic feat that took place! Wait! I do believe that's fresh coffee I smell from downstairs! I will stop the tour here, go downstairs and see if I can wrangle a cup from Der Hoffskeller Gang! Tour to be continued (if I get invited back)!