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Der Hoffskeller Times

1040 Sherman Rd
Cedarburg,
Wisconsin

Wisconsin's Farmers Market Coffee

Issue #8

What Makes Hoffskeller Coffee Different?

CEDARBURG, WISCONSIN - Der Hoffskeller coffee is roasted in a very specific way, and it's the only roast we do. We built several cast iron roasters modelled after 17th century coffee roasting equipment, and used these for over a year to roast all our coffee. We now use a larger cast iron drum roaster, maintaining the same flavor profile which requires the following:

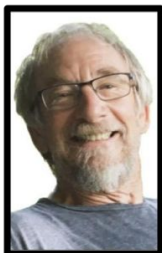
- 1) We release beans throughout the roasting process to create a spectrum of roast levels in one roast.
- 2) Lower temperature roasting to cook the beans inside and out without scorching.
- 3) Cast iron drum for the warm full bodied flavor.
- 4) Retaining some of the coffee bean skin just like the old roasters did.
- 5) Highest quality Supremo Arabica beans

This process produces a coffee which tastes just like stovetop roasted coffee... the original coffee flavor!

Why "German Norwegian" Blend?

Wisconsin is the number one settlement in the world for German ancestry outside of Germany, and number two for Norwegians (behind Minnesota). Our family has ancestors from both, so our coffee is styled after the typical roast levels of Germany and Norway.

The Hoffskeller Barn Tour, part IV



Welcome to the continuing Barn Tour of this historic structure before it became Der Hoffskeller! It is quite appropriate as we scorch in these Summer temps to visit our next barn stop, the haymow! Once June arrived, it was time for the first cutting of hay and begin filling the haymow in preparation for a long winter of feeding. The traditional process was chopping the hay into wagons and blowing it into the barn. By the 60's this began to transition to baling for more efficient use of space. And folks, let me tell you, it was all hands on board to handle these fluffy little 40 pound bundles of feed fodder!

Grading the work needed it would go something like this. Driving the baler tractor, (The A job), stacking the bales on the wagon, (The B job), unloading bales onto the barn elevator, (The C job), and being up in the haymow stacking the bales, (The D-F job) ! Whatever the outdoor temp was you could add about 30 degrees to the haymow temp! Wow, did us young uns' ever search for excuses why we should have a A-C job and avoid the sweltering D-F job! And we could expect at least three hay cuttings a Summer! The reward? Mom and Dad would throw out the offer at the end of the day, " who would like to go to Little Cedar Lake swimming?" All the hard work and sweat was forgotten and we let the Good Times Roll!

What's that? Like a dog who sniffs the wind, we sniff the air for a freshly brewed cup of coffee! We have found it! Let's take a break from the tour head downstairs to Der Hoffskeller and have a cup of their finest ! - *Zarl Mainz, Freelance Columnist*

What Are Farms Selling Near You?

Want fresh produce? Search "farm" and see what the farms in your area are selling.

www.hoffskeller.com