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Der Hoffskeller Times

1040 Sherman Rd
Cedarburg,
Wisconsin

Wisconsin's Farmers Market Coffee

Issue #9

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 Skeller in Fall by Zarl Mainz, freelance columnist



Welcome back to Der Hoffskeller Barn Tour! As we slide into Fall, let's take a look at years gone by at 1040 Sherman Road at Harvest Time! The oats and wheat are in the granary, the haymow is packed full, and the strawmow is filled with winter bedding! It's September and the tall corn stalks are dark green with the cobs filling out nicely!

It is time to chop corn and fill the silos! Very special note should be made of the silo adjoining Der Hoffskeller barn. The unmistakable tall round blue structure is a A.O. Smith Harvestore silo. One of the first in the area it has surpassed it's 75th birthday! Harvestores were unique because of their airtight design to prevent spoilage and also were emptied from the bottom instead of the top. When you are at the farm, run your hand across the smooth outer glass like surface. This is where the chopped corn will go, filling it to the top! Oh, the sweet smell of freshly chopped corn -into a wagon, and then brought to the silo to be unloaded. This corn, now called silage, will be fed to the cattle all winter long.

Meanwhile, as we think of cool days, that requires some nice freshly brewed Hoffskeller coffee to warm us up! I think I smell some perking just behind that friendly barn door! You will surely also want some of those special coffee beans for yourself, roasted right here to perfection before the name, Der Hoffskeller, goes on! This is Zarl Mainz saying, "see you next time, at the Farm, in the Barn"!

What Are Farms Selling Near You?

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