

KONA COFFEE NEWS

Nr. 3

What's happening on the farm and beyond

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After pondering it for a while, the Oster family at the BLUE HORSE KONA coffee farm decided to make a newsletter. Just tidbits about Kona and its coffee, which hopefully makes a nice read. Most likely you had ordered coffee from us before and we took a leap of faith and put you on the mailing list.

Kona Coffee, a truly out-of-this-world coffee experience:

Space... the final frontier... for coffee! This is the mission... to seek out how astronauts caffeinate their days. These are the voyages of the International Spacestation.

First make your own water

While you as a common earthling still ponder the use of either bottled vs tap vs filtered water for your brew, here's how it's being done in the heavens above: The space shuttle's orbiter fuel cells create water from hydrogen and oxygen gases. Parts are also recycled from used cabin air. It then gets heated in a suitcase-like food warmer. You can get water at room temperature, hot or lukewarm. But never chilled, so forget about ice coffee. Because of the absence of a fridge, only nonfat dried milk is available, because fat can potentially spoil. The coffee itself is in freeze-dried powder form already in a plastic coated metal foil pouch. Hot water is then pressed through a valved tube towards the coffee powder. Keep in mind, up there you are not sipping, you are sucking your coffee when ready! The pouch comes with a velcro strip so you can stick your drink to the wall, ceiling or even to your thigh. Sugar or artificial sweetener can be added, but our regular stir would do no good. Better hold the concoction in your hand and flap your whole arm up and down - rotating wouldn't mix the ingredients sufficiently.



Astronaut Richard Linnehan sucks his morning bag of Kona coffee. Photos this page: NASA

International Space Station Log:



From Astronaut Suni Williams, Mission Log 2007:

"Opened a new beverage container so I am enjoying Kona coffee from Hawaii with cream and sugar. Hmmm.

"I was really surprised to see the CREAMY coffee in there.

"I think they [Houston] saw that nasty grimace I gave every morning choking down plain old black coffee - I'm only half a sailor..."

From Astronaut Sandra Magnus, Mission Log 2008:

"One of the main goals of any crew is to make sure that enough tortillas get on board - the only other high demand object is caffeine."

From Astronaut Bill Shepard, Mission Log 2000

"Looking for coffee. Already drank all the coffee that 4A brought up, but going to order a bunch more on 5A when the lab comes. We root around through the chow boxes and find some more. "Alpha" really needs a "coffee-barka" (Russian for "coffee locker") somewhere onboard."

From Astronaut David Wolf, Mission Log 1997:

"...just as I enter, the headset wire snags on something and knocks the coffee bag partially out of my teeth. It begins dumping hot coffee at a surprising rate into my face and up my nose and into my eyes. I can't even breathe as my face is encased in a growing blob of hot coffee. It was clear that if I even moved it would go all over the commander's personal things. Couldn't even say anything as I needed to keep what is left of the coffee as contained as possible with my teeth. I hear Pasha hysterically laughing as I demonstrate some kind of blind choking burning space gasp."

Mission Possible: Invent the zero-G coffee mug for space travel

What good is a human in space without a decent cup of coffee? It can't get much better than having Kona coffee served, albeit freeze dried. So how about a better delivery system?

It's got to be flexible, easier to use, as well as maximize space when stowing or disposing of it. But no valve or straw anymore, please! Leave the astronauts the dignity to see an open surface on their cup of joe. Single serve. Nobody does dishes up here.



So in 2008 the multitasking NASA astronaut Don Pettit invented a coffee cup that will work in zero gravity.

"We can suck our coffee from a bag, but to drink it from a cup is hard to do because you can't get the cup up to get the liquid out, and it's also easy to slosh," Pettit told Mission Control. "The way this works is, the cross section of this cup looks like an airplane wing," he said. "The narrow angle here will wick the coffee up."

Watch this amazing video by NASA of the new space mug at <http://www.youtube.com/watch?v=pk7LcugO3zg>





The Kona Coffee Farmer's little boy that could.

Yes, once there has been a Kona coffee farmer in space as well. A local farmer's boy named Ellison S. Onizuka grew up to become a NASA astronaut while picking coffee cherries for his family after school. Guess he was made of the 'right stuff'. Sadly he perished with his crew in the 1986 Challenger disaster on his second flight into space. There's a museum dedicated to the little 'Big Island' boy that could at our Kona airport (www.onizukaspacecenter.org). When at our airport, take the time to stop by there; it's really nicely done. You can't believe what an inspiration this man has become to the local kids and how teachers and locals uphold his image and achievement. Somehow we think he was looking forward very much to having his first Kona coffee in orbit after takeoff and looking down onto the vast Pacific with his island home floating in the middle of it. Even trying to make out the coffee fields of his parents and grand parents here in Kealahou.



Owned by NOAA and managed by the University of North Carolina at Wilmington (UNCW), the AQUARIUS habitat is an 82-ton double-lock pressure vessel approximately 14 meters long by 4 meters in diameter. Photo: NOAA

Kona Coffee Below the Sea

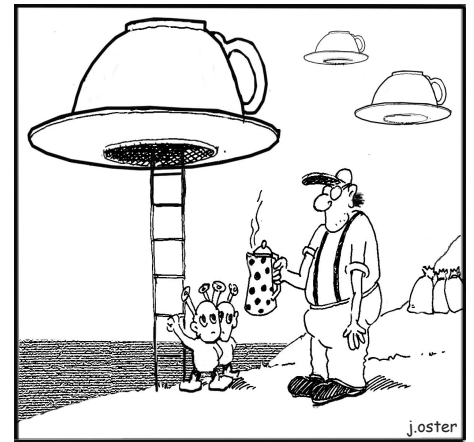
Not only in space, but Kona coffee is also being served on NOAA's Aquarius research lab. It is the world's only permanent underwater research station in the Florida Keys National Marine Sanctuary, which tests state-of-the-art undersea technology, to train students, astronauts, and Navy divers. NASA's gravity drip Kona coffee has a monopoly on the America's "Innerspace Station" as well.



Astronaut Wakata (right) and Aquanaut Karen Kohanowich, the NOAA Deputy Director drinking Kona coffee from their logo marked NOAA mugs! Photo: NASA

E.T. s had their sights set on Kona Coffee lands

And now the really out-of-this-world story: In June of 2006 the "Extraterrestrial Civilizations & World Peace Conference" chose Kona for their several day long event. Amongst other things, resolutions were signed to affirm any doubtful aliens that earthlings are generally peaceful beings. Kona coffee was served (of course), and might have contributed to the harmony and fun those folks had. After the conference there was a noticeable spike in UFO sightings in our hills, but the novelty wore off rather quickly, because we farmers do like to go to bed early. So far our coffee orchards have not had any crop circles, but we'll keep you posted!



This time around the aliens have chosen the much more appropriate 'Flying Cup' type space craft when visiting the Kona coffee farms.

The NASA STANDARDS, FOOD, AND SPECIFICATIONS BOOK explains to the space traveller with detailed instructions of how to prep the perfect Kona coffee in space:

- Page 447: Processing of Kona Coffee
- Page 448: Processing of Kona Coffee w/Sugar
- Page 449: Processing of Kona Coffee w/Artificial Sweetener & Nondairy Creamer

Therefore do not assume that just being able to fly a space craft would make you automatically a master in making a cup of Kona coffee! You'll find much easier instructions for brewing a good cup on our website,



www.BlueHorseKona.com

including the best Kona coffee value deal around: **5 lbs of inspected, certified and freshly roasted 100% Kona for only \$99!**
And as always **FREE SHIPPING!**