

## Coffee - Crossword Puzzle Clues

1. A Starbucks coffee shop is a special place to drink the world's best coffee. To be alone, visit with a friend, or listen to incredible music.
2. There are two main species of coffee beans are arabica and robusta.
3. Today coffee is grown on five continents, is consumed worldwide.
4. A 1-2 ounce drink made by forcing hot water under pressure through finely ground coffee beans is called an Espresso.
5. Mocha is a rich, pungent Arabian coffee.
6. The largest coffee-producing nation is Brazil.
7. It takes five years for a coffee tree to reach maturity.
8. Cherries with three beans are deemed to be a sign of good luck.
9. Most coffee is transported by ship.
10. The original home of the coffee plant is Africa.
11. Of all the world's exporting countries, Colombia produces the best of the "self-drinking" coffees.
12. Whether regular or dark roast, Java coffee is noted for its rich, deep flavor and body.
13. Germany is the world's second largest consumer of coffee in terms of volume.
14. Over 53 countries grow coffee worldwide, but all of them lie along the equator between the tropic of Cancer and Capricorn.
15. There are twenty-four steps in the "Coffee Process".
16. Organic coffee beans are grown without the use of chemicals.
17. French Roast is a blend of arabica beans is deeply roasted in the tradition of a Paris café.
18. A French man invented the percolator in 1827. It would boil the coffee producing a bitter tasting brew. Today most people use the drip or filtered method to brew their coffee.
19. Up until the 1870's most coffee was roasted at home in a frying pan over a charcoal fire.
20. Each year some 7 million tons of green beans are produced worldwide.
21. One of the oldest blends of coffee is a combination of Yemen Mocha and Java.
22. Mountain Supremo is a top quality blend of Colombian and High Grown Central American coffees. Guaranteed to satisfy the most discriminating palate.
23. Pure Colombian Decaffeinated coffee is regular or dark roast. This is the best of all decaffeinated coffee at any price.
24. Kona coffee is from this country? Hawaii
25. An acre of coffee trees can produce up to 10,000 pounds of coffee cherries.
26. Mexican coffee has a perfect balance of flavor, aroma, body and acidity. Many people prefer it to the better-known Colombian or Kenyan growths.
27. Roasted to perfection, high grown coffees from Kenya, Colombia, Sumatra and Costa Rica combine to form this flagship blend. Founders Blend
28. A flavorful treat of blended coffees for the budget-minded. Gourmet Taste Treat
29. "Genuine Antigua," grown above 4,000 feet in Guatemala, a traditional favorite of discriminating European connoisseurs.
30. Ready for the next "Roll Up the Rim to Win" campaign at this popular coffee shop. Tim Horton's
31. Mocha blends beautifully with Java to create the famous Mocha-Java combination.
32. The fruity, tart and tangy taste of Mocha is combined with the rich deep full-bodied coffee from Java, to give us that perfect marriage, the famous flavor of Mocha Java, normally found only in Gourmet Bean Stores.
33. This beverage consists of a decoction or infusion of the roasted ground or crushed beans. Coffee
34. The dregs remaining after brewing coffee. Coffee grounds
35. A coffee filter passes the coffee and retains the coffee grounds.

36. Spent coffee grounds are used as fertilizer in gardens for their acidity and high nitrogen content. Many coffee companies and coffee shops give their used coffee grounds to gardeners for this purpose.
37. Coffee tasting, also known as coffee cupping, is the practice of experiencing the tastes and aromas of brewed coffee.
38. One of these aromatic oils is caffeol, which is largely responsible for coffee's aroma and flavor.
39. Canned coffee is a beverage that has been popular in Asian countries for many years, particularly in Japan and South Korea.
40. A peaberry, (also sometimes called a "Caracoli" bean) is a coffee bean that develops singly inside the coffee cherry instead of the usual pair of beans.
41. Arabian coffee (Coffea arabica) is native to Ethiopia, and was introduced first to Arabia, later the East Indies, West Indies, South America, and Africa.
42. Robusta and Liberian coffee are inferior species grown mainly in Africa and Asia.
43. Coffee flavored with chicory is a specialty of New Orleans.
44. The coffee plant prefers the cool, moist, frost-free climate found at higher altitudes in the tropics and subtropics.
45. A coffee tree yields its maximum sometime between its fifth and tenth year and may bear for about thirty years.
46. An alkaloid, also called theine, a weak stimulant of the central nervous system is found in both coffee and tea. Caffeine
47. Strong winds limit coffee production; coffee is often grown in the shelter of taller trees.
48. A counter clerk in a coffeehouse has come to be known in English as a barista, from the Italian word for bartender.
49. Equal parts of espresso and hot milk topped with cinnamon and nutmeg and usually whipped cream is called a cappuccino.
50. Coffee and chocolate go well together in desserts, snacks and treats.

#### References:

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## WORDLIST:

1. Starbucks	26. Mexican
2. Species	27. Founders
3. Continents	28. Gourmet
4. Espresso	29. European
5. Mocha	30. Tim Horton's
6. Brazil	31. Blends
7. Years	32. Marriage
8. Luck	33. Coffee
9. Ship	34. Grounds
10. Africa	35. Filter
11. Colombia	36. Fertilizer
12. Java	37. Cupping
13. Germany	38. Caffeeol
14. Equator	39. Canned
15. Twenty-four	40. Peaberry
16. Organic	41. Arabian
17. French	42. Inferior
18. Percolator	43. Chicory
19. Home	44. Climate
20. Beans	45. Thirty
21. Oldest	46. Caffeine
22. Supremo	47. Shelter
23. Roast	48. Barista
24. Hawaii	49. Cappuccino
25. Trees	50. Chocolate