

COFFEE

FACTS & FIGURES

Everyday Iced Pleasures

(NAPSA)—The summer is the time to savor the season's many pleasures, like outdoor parties and neighborhood barbecues. It's also a time to find cooler and refreshing drink alternatives such as turning your steaming cup of coffee into an iced or frozen treat.

Making your own iced coffee at home can be your chance to experiment with different blends and flavors.

Here are some tips from Gevalia® Kaffe, the 150-year-old European coffee company that still serves the Royal Family of Sweden:

"The beauty of preparing iced coffee at home is that it allows you the freedom to choose the taste as well as produce a good quality product," said the company's Master Coffee Taster Willy Pettersson, who tastes more than 300 cups of coffee each day to ensure their quality and freshness. "Using the right equipment and appropriate measurements of coffee to water, guarantees that each cup will result in a delicious experience."

Tips On Turning Out Terrific Iced Coffee:

- When brewing at home, use an automatic drip coffee maker (ADC), which delivers the coffee's truest taste. Experts recommend a ratio of eight slightly rounded tablespoons to six (eight ounce) measuring cups of water as a start. Use more or less coffee to suit your taste.
- If you choose to add sweetener, do it while the brew is still hot. Cream or milk can be added anytime.
- After brewing, pour the brew immediately over ice or transfer your coffee into a sealed, heat-proof container and place in the refrigerator to chill.
- Though a large variety of cof-



An iced coffee drink is a great way to cool off.

fees taste great when iced, some of the more popular are Kona, Dark Roast, and flavored coffees.

- The maximum refrigerator life of iced coffee is three days, so be sure to brew a fresh pot frequently and chill.

- To make iced coffee cubes, pour fresh-brewed coffee into ice-cube trays and freeze.

- You can easily turn iced coffee into a frozen or blended drink, such as a Kona Chocolate Shake, which uses ½ cup chilled Kona Select Varietal® Coffee, 4 triangles of a Toblerone® candy bar and 1 pint of ice cream. Blend the chocolate and coffee, then add the ice cream and blend again until smooth. Other recipes can be found on www.gevalia.com.

Gevalia Kaffe is a European coffee company that has a selection of more than 30 coffees in both regular and decaffeinated. Delivered directly to the consumer's door, Gevalia is available through www.gevalia.com or 1-800-GEVALIA.